



Dash My Mug Ice Cream Maker DMIC100 User Manual

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MY MUG ICE CREAM MAKER

IMPORTANT SAFEGUARDS

PLEASE READ AND SAVE THIS INSTRUCTION AND CARE MANUAL.

When using electrical appliances, basic safety precautions should be followed, including:

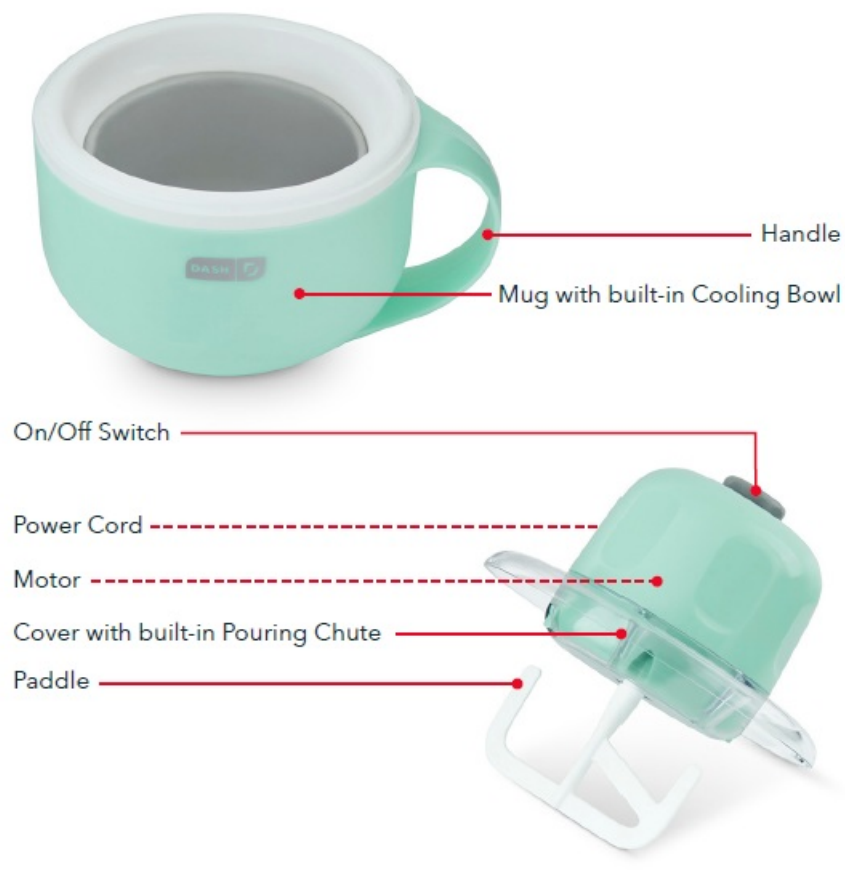
- Read all instructions before use.
- Remove all bags and packaging from appliance before use.
- Never leave appliance unattended when in use.
- Make sure the appliance is cleaned thoroughly before using.
- Only use the appliance on a stable, dry surface.
- Do not place appliance on or near a gas burner, hot electric burner, or in a heated oven.
- Do not use appliance for other than intended use. For household use only. Do not use outdoors.
- This appliance can be used by persons with reduced physical, sensory, or mental capabilities or lack of experience or knowledge, if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- This appliance is not a toy. Do not let children use this appliance. Close supervision is necessary when any kitchen appliance is used by or near children.
- Remove the Cooling Bowl from the Motor before storing in the freezer.
Do not put other parts in the freezer or refrigerator.
- Never handle the freezer container with wet hands.

- Avoid contact with moving parts.
- Do not use sharp objects or utensils inside the cooling containers. A rubber spatula or wooden spoon may be used when the appliance is in the upright position. The button will be fully released.
- To prevent the risk of fire, electric shock, or personal injury, do not put cord, plug, or appliance in or near water or other liquids. The My Mug is NOT dishwasher safe.
- Never wash the Cooling Bowl in the dishwasher.
- Do not let the cord touch hot surfaces or hang over the edge of tables or counters.
- Refrain from using attachments that are not recommended by the appliance manufacturer, as this may result in fire, electric shock, or personal injury.
- Do not remove any parts while the appliance is in use or plugged in.
- Always unplug the appliance from outlet prior to moving, cleaning, storage, and when not in use.
- After using, wash the freezer containers with a sponge or soft cloth with warm water and mild detergent. Rinse completely. Allow the cylinder to dry completely before storing.
- Do not test with a damaged cord, damaged plug, after the appliance malfunctions, is dropped, or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment. For maintenance other than cleaning, see contact StoreBound directly at 1-800-898-6970 from 9AM – 9PM EST Monday – Friday or by email at support@bydash.com.
- Sound shall not accept liability or damages caused by improper use of the appliance.
- Improper use of the appliance can.
- result in property damage or even in personal injury.
- This appliance has a polarized plug one wider than the other to reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not go completely in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.
- A short power supply cord is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
An extension cord may be used if care is exercised in its use. If an extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
- If the appliance is of the grounded type, the extension cord should be a grounding type cord. The extension cord should be arranged so that it will not drape over the front or tabletop where it can be pulled on by children or tripped over unintentionally.

IMPORTANT SAFEGUARDS: PLEASE READ AND SAVE THIS INSTRUCTION AND CARE MANUAL.



PARTS & FEATURES



SETTING UP YOUR ICE CREAM MAKER

1. Remove all packaging from the inside and outside of the My Mug Ice Cream Maker.
2. Check that the Ice Cream Maker has no visible damage and that no parts are missing. Be sure you have all

parts and pieces before discarding packaging.

3. Before using for the first time (or after prolonged storage without use), wash any parts that will come into contact with food. See “Cleaning & Maintenance”.

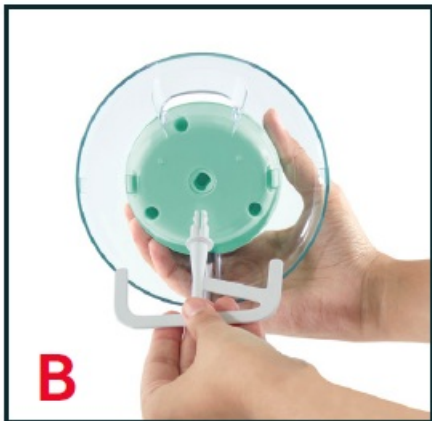
4. Place the Mug with built-in Cooling Bowl in the freezer, and leave it there for at least 24 hours, until you are ready to make ice cream. The Mug must be in an upright position—do not place it horizontally. The temperature in your freezer must be at least 0°F to allow the ice cream to freeze properly.

PAUSING YGE TITLEOUR ICE CREAM MAKER

NOTE: The My Mug Ice Cream Maker can hold up to 1 cup of liquid mixture. Do not exceed 1 cup when preparing your ice cream.



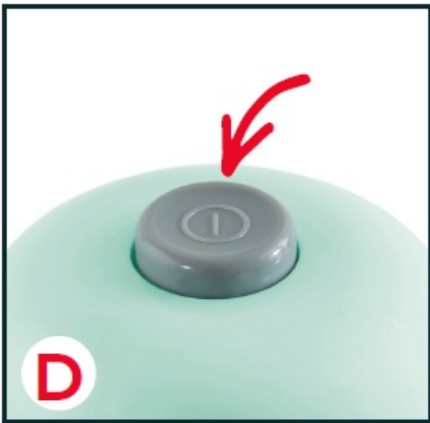
1. Remove the Mug from the freezer and place it on a stable surface. Fit the Motor onto the Lid until the pins on the Motor fit into the slots of the Lid (photo A).



2. Fit the Paddle into the slot located on the base of the Motor until it clicks (photo B).



3. Lower the Cover with Motor and Paddle attached into the Mug. Make sure the pins along the edge of the Cover align with the notches on the edges of the Locking Base on the Mug. Then, turn clockwise until the Cover and Base lock together (photo C).



4. Plug the Ice Cream Maker in and press the Power Switch. The Paddle will begin to rotate.



5. For best results, pour your ice cream mixture through the food chute while the motor is running. (photo E). Allow the Ice Cream Maker to run until the ice cream reaches your desired consistency. While the ice cream is paddled, insert your favorite add-ins to be mixed into the ice cream.



6. Turn off the motor when ice cream is at your desired consistency, unlock the base by rotating it counter clockwise (photo F).

As you remove the cover, the paddle will remain in your ice cream to minimize mess.



7. Remove the paddle, and enjoy your ice cream straight from the Mug! (photo G).

TIP: The Mug with built-in Cooling Bowl is most effective the first 20 minutes after removing from the freezer and needs to be placed in the freezer for 24 hours before being used again.

WARNING: Do not submerge the motor in water or any liquid. The motor is not dishwasher safe.

CLEANING & MAINTENANCE

- All accessories detach and store neatly inside the mug.
- The Mug, Paddle, and Lid can be cleaned with warm water and mild detergent.
- DO NOT put any parts in the dishwasher. The Motor can be wiped cleaned with a damp cloth.
- Never immerse the Motor in water.
- Make sure all parts are dried thoroughly.
- Never place the Mug in the freezer if it is still wet.
- Never store the Paddle and/or Motor in the freezer.



TIPS & TICKS

It is recommended to freeze the Mug for 24 hours before preparing your ice cream. Make sure your ingredients are chilled, too.

The Mug is most effective in the first 20 minutes of use and needs to be placed in the freezer for 24 hours before being used again.

For simple storage, flip the motor upside-down into the Mug.



RECIPE GUIDE

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MATCHA GREEN TEA ICE CREAM

Yield: 2 servings

Ingredients:

1 tbsp matcha green tea powder (or more to taste)
1 cup whole milk
2 eggs

$\frac{3}{4}$ cup white sugar
2 cups heavy whipping cream

Directions:

1. In a medium-sized bowl, add the matcha powder and a splash of milk and whisk until the powder is dissolved, making sure all clumps are whisked away. Gradually add the remaining milk and continue to whisk.
 2. Add the matcha mixture and cream to a saucepan over medium-low heat and cook until heated through, stirring occasionally (around 5 minutes).
 3. In a separate bowl, whisk the sugar and eggs together. Pour $\frac{1}{2}$ cup of the hot matcha mixture into the egg mixture and mix thoroughly. Repeat with the remaining matcha mixture, then pour this newly incorporated mixture back into the saucepan.
 4. Cook and stir the mixture over medium-low heat until heated through, around 3 minutes. Remove the mixture from your heat source and allow it to cool to room temperature. After it has cooled, refrigerate until chilled (1-4 hours).
 5. Take the Mug out of your freezer (freeze it for 24 hours prior to use) and assemble your My Mug Ice Cream Maker. Pour the mixture through the Food Chute and run the Ice Cream Maker for 15-20 minutes. Enjoy after mixing, or put your ice cream in your freezer if you'd like a firmer consistency.
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VANILLA ICE CREAM

Yield: 2 servings

Ingredients:

1 egg yolk
 $\frac{1}{4}$ cup sugar
 $\frac{1}{3}$ cup skimmed milk
 $\frac{1}{3}$ cup heavy cream
Few drops of vanilla extract

Directions:

1. Place the egg yolks and sugar in a glass bowl and beat together. In a saucepan, slowly bring the milk to a boil, then pour onto the egg mixture and beat together.
 2. Return the mixture to the pan and stir constantly until the mixture thickens and forms a film over the back of a spoon. Do not let it boil or the mixture will separate.
 3. Remove from heat and leave until cold. Stir in the cream and vanilla extract.
 4. Take the Mug out of your freezer (freeze it for 24 hours prior to use) and assemble your My Mug Ice Cream Maker. Pour the mixture through the Food Chute and run the Ice Cream Maker for 15-20 minutes. Enjoy after mixing, or put your ice cream in the freezer if you'd like a firmer consistency.
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**MANGO SORBET**

Yield: 2 servings

Ingredients:

1 mango, peeled seedless and cubed (for best results, use 1 cup frozen mango)
¼ cup simple syrup
1.5 tbs fresh lime juice

Directions:

1. In a food processor, puree the fresh (or frozen) mango. Add the simple syrup and lime juice, then continue to puree until fully incorporated.
 2. Take the Mug out of your freezer (freeze it for 24 hours prior to use) and assemble your My Mug Ice Cream Maker. Pour the mixture through the Food Chute and run the Ice Cream Maker for 15-20 minutes. Enjoy after mixing, or put your ice cream in your freezer if you'd like a firmer consistency.
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**ROCKY ROAD ICE CREAM**

Yield: 2 servings

Ingredients:

3.5 oz sweetened condensed milk
2 tbsp unsweetened cocoa powder

½ cup heavy cream
¼ cup light cream
A splash of vanilla extract
2 tbsp chopped pecans
¼ cup miniature marshmallows

Directions:

1. In a medium saucepan, cook the condensed milk and cocoa powder over low heat, stirring until smooth and slightly thickened, around 5 minutes. Remove the mixture from heat and let it cool slightly.
2. Stir into the mixture the heavy cream, light cream and vanilla extract. Refrigerate until cold, around 1-4 hours.
3. Take the Mug out of your freezer (freeze it for 24 hours prior to use) and assemble your My Mug Ice Cream Maker. Pour the mixture through the Food Chute and run the Ice Cream Maker for 15-20 minutes, then add in the pecans and marshmallows. Enjoy after mixing, or put your ice cream in the freezer if you'd like a firmer consistency.

CUSTOMER SUPPORT

FEEL GOOD GUARANTEE™

Dash values quality and workmanship and stands behind this product with our Feel Good Guarantee™. To learn more about our commitment to quality, visit bydash.com/feelgood.

Our customer support teams in the US and Canada are at your service Monday – Friday during the times below. Contact us at 1 (800) 898-6970 or support@bydash.com



Hey Hawaii! You can reach our customer service team from 3AM to 3PM.
And also, Alaska, feel free to reach out from 5AM to 5PM.

WARRANTY

STOREBOUND, LLC – 1 YEAR LIMITED WARRANTY

Your StoreBound product is warranted to be free from defects in material and workmanship for a period of one (1) year from the date of the original purchase when utilized for normal and intended household use. Should any defect covered by the terms of the limited warranty be discovered within one (1) year, StoreBound, LLC will repair or replace the defective part. To process a warranty claim, contact Customer Support at 1-800-898-6970 for further assistance and instruction. A Customer Support agent will assist you by troubleshooting minor problems. If

troubleshooting fails to fix the problem, a return authorization will be issued. Proof of purchase indicating the date and place of purchase is required and should accompany the return. You must also include your full name, shipping address, and telephone number. We are unable to ship returns to a PO box. StoreBound will not be responsible for delays or unprocessed claims resulting from a purchaser's failure to provide any or all of the necessary information. Freight costs must be prepaid by the purchaser.

Send all inquiries to support@bydash.com.

There are no express warranties except as listed above.

REPAIR OR REPLACEMENT AS PROVIDED UNDER THIS WARRANTY IS THE EXCLUSIVE REMEDY OF THE CUSTOMER. STOREBOUND SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES OR FOR BREACH OF ANY EXPRESS OR IMPLIED WARRANTY ON THIS PRODUCT EXCEPT TO THE EXTENT REQUIRED BY APPLICABLE LAW. ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE ON THIS PRODUCT IS LIMITED IN DURATION TO THE DURATION OF THIS WARRANTY.

Some states do not allow the exclusion or limitation of incidental or consequential damages, or limitations on how long an implied warranty lasts. Therefore, the above exclusions or limitations may not apply to you. This warranty gives you specific legal rights and you may also have other rights, which vary from state to state.

REPAIRS

DANGER! Risk of electric shock! The Dash My Mug Ice Cream Maker is an electrical appliance. Do not attempt to repair the appliance yourself under any circumstances. Contact Customer Support regarding repairs to the appliance.

TECHNICAL SPECIFICATIONS

Voltage 120V ~ 60Hz
Power Rating 12W
Stock#: DMIC100_20220920_V2

This product has passed food safety testing in accordance with FDA guidelines

1-800-898-6970 | @bydash | bydash.com

DOWNLOAD

Dash My Mug Ice Cream Maker DMIC100 User Manual – [[Download PDF](#)]

References

- [User Manual](#)

[Manuals+](#), [Privacy Policy](#)