



# DASH DCBCM400 Rapid Cold Brew Maker Instruction Manual

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**DASH DCBCM400 Rapid Cold Brew Maker**



## Specifications

- Product Name: DCBCM400 Rapid Cold Brew Maker
- Type: Compact Centrifugal Juicer
- Carafe Capacity: 40oz
- Strength Settings: Mild, Regular, Bold

## Product Usage Instructions

### Setting Up Your Compact Centrifugal Juicer

1. Remove all packaging material and thoroughly clean the Rapid Cold Brew Maker.
2. Wipe down all parts of the cold brew maker with a moist cloth.
3. Fill the carafe with water and run a regular cycle. Discard the water afterward.

### Using Your Rapid Cold Brew Maker

#### A. Filling the Reusable Filter

1. Fill the Reusable Filter with ground coffee, up to the Max line (6.5 oz).
2. Attach the Grounds Container Lid by turning it clockwise.

- **B. Attaching the Hopper and Hopper Lid**

3. Place the Reusable Filter inside the Hopper.
4. Attach the Hopper Lid by turning it clockwise until you hear a click.
5. Place the Hopper on top of the base of the Cold Brew Maker, aligning the bottom of the Hopper with the indent on top of the base.

6. Push down on the Hopper to firmly attach it to the base (listen for a click).

- **C. Filling the Carafe**

7. Fill the carafe with your desired amount of cold water.

8. Close the carafe with the Carafe Lid.

- **D. Inserting the Carafe and Starting the Brewing Cycle**

9. Slide the Carafe into the main slot of the Cold Brew Maker until you hear and feel a click.

10. The Start/Stop button will illuminate when the Carafe is properly in place.

11. Make sure the Hopper and Carafe are in place for the Start/Stop button to illuminate.

12. Select the strength of your brew (Mild, Regular, or Bold) and press Start/Stop to start the brewing cycle.

## **Tips & Tricks**

- Depending on the strength of your brew, a brew cycle will take:
  - **Mild:** 8 minutes 20 seconds
  - **Regular:** 12 minutes
  - **Bold:** 17 minutes
- For best results, use medium ground coffee.
- Store your cold brew in your refrigerator in a sealed container and it will keep for up to 10 days.

## **FAQ**

### **Q: How do I clean the Rapid Cold Brew Maker?**

- **A:** To clean the Rapid Cold Brew Maker, disassemble all removable parts and wash them with warm soapy water. Rinse thoroughly and dry before reassembling.

### **Q: Can I use pre-ground coffee with the Rapid Cold Brew Maker?**

- **A:** Yes, you can use pre-ground coffee with the Rapid Cold Brew Maker. Just make sure to measure the appropriate amount of coffee according to the instructions.

### **Q: How often should I clean the Reusable Filter?**

- **A:** It is recommended to clean the Reusable Filter after each use. Rinse it thoroughly with warm water to remove any remaining coffee grounds.

## **Important Safeguards**

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

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

- Read all instructions.
- 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.
- Do not use appliance for other than intended use. For household use only. Do not use outdoors.
- Do not operate this appliance with a damaged cord, damaged plug, after the appliance malfunctions, is dropped, or damaged in any manner.
- For maintenance other than cleaning, please contact StoreBound directly at 1-800-898-6970 Monday-Friday or by email at [support@bydash.com](mailto:support@bydash.com).
- Never use abrasive cleaning agents to clean your Dash Rapid Cold Brew Maker.
- 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.
- Do not place appliance on or near a hot gas burner, hot electric burner, or in a heated oven.
- 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 let the cord touch hot surfaces or hang over the edge of tables or counters.
- This appliance can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge, if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- The 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.
- Always be sure to unplug the appliance from outlet prior to moving, cleaning, storage, and when not in use.
- StoreBound shall not accept liability for damages caused by improper use of the appliance.
- This appliance has a polarized plug (one blade is 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 completely fit 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 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. The extension cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

## **parts feature**



## USING YOUR RAPID COLD BREW MAKER

### BEFORE FIRST USE

Before first use, remove all packaging material and thoroughly clean your Rapid Cold Brew Maker. Wipe down all parts of the cold brew maker with a moist cloth, then fill your carafe with water and run a regular cycle. Discard this water afterward.

1. Fill your Reusable Filter with ground coffee, up to the Max line (6.5 oz). Close the filter by attaching the Grounds Container Lid and turning the lid clockwise (photo A).



2. Place the Reusable Filter inside the Hopper. Close the Hopper by attaching the Hopper Lid and turning clockwise: there will be a click when it is properly closed and locked. Place the Hopper on top of the base of the Cold Brew Maker, aligning the bottom of the Hopper with the indent on top of base. You may have to push down for the Hopper to be firmly attached to the base (listen for a click) (photo B).



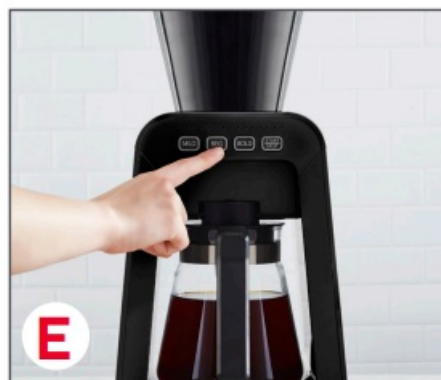
3. Fill the carafe with your desired amount of cold water and close it with the Carafe Lid (photo C).



4. Slide the Carafe into the main slot of the Cold Brew Maker until you hear and feel a click. The Start/Stop button will illuminate when the Carafe is properly in place (photo D).







- **Note:** The Hopper and Carafe must be in place in order for the Start/Stop button to illuminate. If the button won't light up, make sure the Cold Brew Maker is plugged in and check both the Hopper and Carafe.
5. Select the strength of your brew (Mild, Regular, or Bold) (photo E) and press Start/Stop to make your cold brew. The Indicator Lights will let you know when your cold brew is ready and the Cold Brew Maker will automatically shut off when finished.



## TIPS & TRICKS

Depending on the strength of your brew, a brew cycle will take:

<b>MILD:</b>	8 minutes 20 seconds
<b>REGULAR:</b>	12 minutes
<b>BOLD:</b>	17 minutes

-  For best results, we recommend using medium ground coffee.
-  Store your cold brew in your refrigerator in a sealed container and it will keep for up to 10 days.
-  If you find your cold brew to be too strong, try diluting with water at a 2:1 ratio (2 parts water, 1 part cold brew).
-  Your Rapid Cold Brew Maker will automatically shut off if it clogs. If this happens, clean out the filter and run a cycle (or two if necessary) with only water: this will help clean out any clogged grinds.
- Use your Cold Brew Maker to make fresh tea, too! Follow the instructions for making cold brew, but replace the medium ground coffee with your favorite loose-leaf tea.

## CLEANING & MAINTENANCE

- The Rapid Cold Brew Maker is NOT dishwasher-safe. Clean all parts by hand with soap and water. Make sure all parts are dry before storing.
- The cleaning brush that came with your unit can be used to clean the Carafe Lid's tube. (photo A).



- **CAUTION:** DO NOT use a straw brush to clean the tube that runs from the Hopper down to the Carafe. If you wish to clean this, run a regular brew cycle without any coffee grinds and just water.

## TROUBLESHOOTING

PROBLEM	SOLUTION
<b>The Rapid Cold Brew Maker is making a lot of noise.</b>	This is normal, as the machine must take in water and pressurize the Hopper to make cold brew so quickly.
<b>While I am brewing, there doesn't seem to be any cold brew going into the Carafe.</b>	At the very end of the brewing process, the cold brew will rise to fill the Carafe. The machine will automatically turn off when the brewing process is complete.
<b>At the end of the cycle there is less cold brew in the carafe than the amount of water used.</b>	Water is absorbed by the coffee grounds, so you can expect to receive less cold brew than the amount of water used (with a full 40oz carafe of water, expect around 35oz cold brew). This is true for most brewing methods.
<b>Coffee grounds have ended up inside the Carafe.</b>	Check to make sure your Filter and Hopper aren't damaged. If either is damaged, please call customer service for new replacement parts.
<b>My Dash Rapid Cold Brew System does not turn on.</b>	Check to make sure the Filter is properly assembled and placed in the Hopper and that the Carafe is properly inserted in the machine. If both are properly in place and the Cold Brew Maker won't turn on, contact Customer Support. Do not attempt to repair the appliance yourself.

## RECIPE GUIDE



### Iced Salted Honey Latte Ingredients:

- 1 cup cold brew
- 1 cup milk of choice
- 1 tbsp honey
- heavy pinch of salt

### Directions:

1. Prepare your cold brew and pour into a glass with ice. Stir in the milk of choice, honey and salt. Stir to combine, garnish with a pinch of flaky sea salt and serve.



### Oat Milk Iced Latte Ingredients:

- 1 cup cold brew
- 1 cup oat milk
- 1 tbsp maple syrup (optional) ½ tsp vanilla (optional)

**Directions:**

1. Prepare your cold brew and pour into a glass. Stir in the oat milk, maple syrup (optional) and vanilla (optional).  
Add ice, stir and serve.

**Cold Brew Cubes****Ingredients:**

- Cold brew
- Cinnamon

**Directions:**

1. Prepare your cold brew and pour into an ice tray.
2. Sprinkle with cinnamon and freeze until solid.

**Cold Eiskaffee Ingredients:**

- 1 cup cold brew, chilled
- 1-2 scoops vanilla ice cream whipped cream chocolate shavings

**Directions:**

1. Prepare your cold brew and refrigerate until chilled.
2. In a tall glass or milkshake cup, add your cold brew with one or two scoops of vanilla ice cream.
  1. Top with whipped cream and use a grater to add chocolate shavings and serve.

**Coconut Caramel Cold Shakerato Ingredients:**

- 1 cup cold brew
- 1 tbsp coconut milk
- 1 tsp caramel syrup toasted coconut flakes (optional)

**Directions:**

1. Combine all ingredients in a cocktail shaker filled with ice. Shake until very cold, strain into glasses filled with ice. Sprinkle with toasted coconut flakes



## **Pumpkin Spice Cold Brew**

### **Ingredients:**

- 1 cup cold brew 1 tbsp maple syrup ¼ tsp vanilla

### **For the foam:**

- ¼ cup milk of choice
- ½ tsp maple syrup
- ½ cup pumpkin puree
- ½ tsp vanilla
- ¼ tsp pumpkin pie spice pinch of salt

### **Directions:**

1. Prepare your cold brew and pour into a glass with ice. Stir in the maple syrup and vanilla.
2. For the foam, add milk and the remaining ingredients to a blender and blend until thick.
3. Spoon the foam on top of the coffee and garnish with pumpkin pie spice.



## **Iced Mexican Chocolate Latte Ingredients:**

- 1 cup cold brew
- ¼ cup milk of choice
- 1 ½ tsp cocoa powder
- 3 tbsp maple syrup
- 1/8 tsp cayenne pepper
- 1/8 tsp cinnamon

### **Directions:**

1. Prepare your cold brew and pour into a glass with ice. Stir in the milk, cocoa powder, maple syrup and spices. Stir vigorously to combine, garnish with cocoa powder and serve.

## **Ube Latte**

**Ingredients:**

- 1 cup rice milk
- 1 cup cold brew
- 1 tsp ube extract
- 1 tbsp maple syrup
- ½ tsp cinnamon

**Directions:**

1. Prepare your cold brew and pour into a glass with ice. Stir in the ube extract, maple syrup and cinnamon. Stir to combine, garnish with cinnamon and serve.

**Vegan Cinnamon Mocha Latte Ingredients:**

- 1 cup cold brew
- ¼ tsp cloves
- ¼ tsp cinnamon
- 2 tbsp chocolate syrup
- 1 cup vegan milk (soy, rice, oat, almond)
- pinch of salt
- whipped cream (optional)

**Directions:**

1. Prepare your cold brew and pour into a glass with ice. Add the spices, chocolate syrup and milk and stir vigorously to combine. Garnish with whipped cream and serve.

**Irish Cold Brew Ingredients:**

- 1 small sugar cube
- 1 cup cold brew
- 2 oz Irish whiskey
- Whipped cream for serving

**Directions:**

1. Place the sugar cube in a glass along with the ice cubes. Add the cold brew coffee and whiskey and stir to

combine. Top with whipped cream, if desired.



#### **Cold Brew-tini Ingredients:**

1. part vodka
2. parts coffee liqueur
3. parts cold brew cocoa powder and orange zest for garnish (optional)

#### **Directions:**

1. Place two martini glasses in your freezer to chill for up to one hour.
2. Dip the rim of the martini glass into cold brew and then cocoa powder.
3. Pour cold brew, vodka and coffee liqueur into a shaker filled with ice and shake vigorously. Strain into the chilled martini glasses, garnish with orange zest and more cocoa powder and serve.



#### **Cold brew Overnight Oats Ingredients:**

- ½ cup old fashioned oats
- ¼ cup cold brew
- ¼ cup of oat milk (or milk of your choice)
- ½ scoop vanilla protein powder
- 1 tbsp chia seeds

#### **Directions:**

1. In a mason jar or small bowl, add the oats, cold brew, milk, protein powder, and chia seeds. Place the lid on the mason jar and give it a shake (or stir if you're using a bowl). Place the mixture in the fridge to chill overnight and enjoy in the morning.



#### **Vietnamese Cold brew Ingredients:**

- ¾ cup cold brew
- 2 tbsp sweetened condensed milk

#### **Directions:**

1. Prepare your cold brew and pour into a glass. Mix in the sweetened condensed milk until fully blended. Add the ice, stir and serve.

### **Cold Brew Smoothie Ingredients:**



- 1 cup cold brew
- 1 cup nonfat frozen yogurt or vanilla ice cream
- ½ cup ice cubes
- 2 tsp honey

### **Directions:**

1. Add all of the ingredients to a blender and blend until smooth.



### **COLD BREW JERKY MARINADE Ingredients:**

- 1 ½ cups cold brew
- 1 tbsp soy sauce
- 1 tbsp white wine vinegar
- 2 tsp chili powder
- 1 tsp salt
- 1 tbsp minced garlic

### **Directions:**

1. Add all ingredients to a bowl and mix until fully incorporated.
2. Thinly slice your meat of choice into ⅛" slices. Marinate the meat in the Cold Brew Marinade overnight.
3. Heat oven to 175°F. Line a baking tray with aluminum foil and place a wire cooling rack on top. Lay strips of meat in a single layer on the cooling racks and bake until dry and firm, about four hours, flipping the jerky once about halfway through.



### **COLD BREW BROWNIES**

### **Ingredients:**

- 1 stick unsalted butter
- 8 oz semi-sweet chocolate
- ¾ cup granulated sugar
- 3 large eggs
- 1 tsp vanilla extract

**Directions:**

- 1/3 cup cold brew
- 3/4 cup all-purpose flour
- 1/4 tsp salt
- 1/4 cup caramel sauce (optional)

1. Preheat your oven to 350 F and line a 9-inch square pan with parchment paper.
2. Coarsely chop the chocolate and melt it with the butter in a saucepan over medium heat, stirring constantly. Remove from the heat, pour in a mixing bowl, and let the mixture cool for 8- 10 minutes. Add the sugar to the chocolate mixture and whisk until well incorporated. Add the eggs, one at a time. Whisk in the vanilla extract and cold brew.
3. In a separate bowl, add the flour, cocoa powder, and salt, mixing to combine. Gently fold these ingredients into the wet ingredients. Mix until everything is incorporated and no clumps remain.
4. Spread the batter into your prepared pan. If you add caramel sauce, drizzle it on top, and use a fork to make swirls on the surface of the batter. Bake the brownies for 20-25 minutes, or until a toothpick comes out of the brownies with only a few moist crumbs attached, and the brownies pull away from the edges of the pan. Let the brownies cool before serving.

**Iced Mocha Pops Ingredients:**

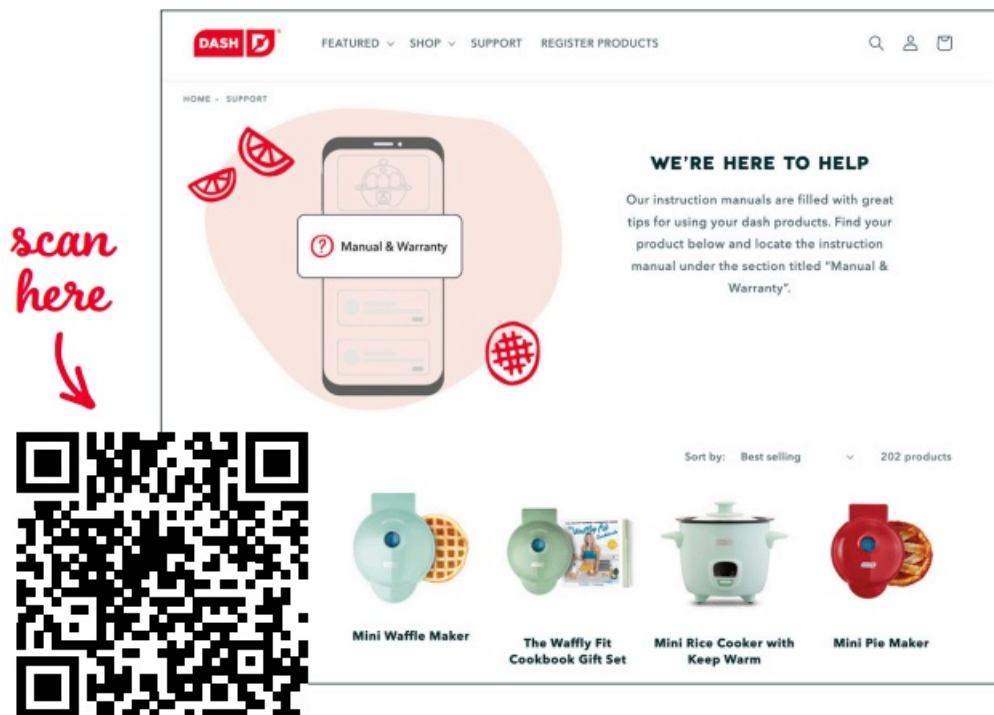
- 2 cups cold brew
- 1/4 cup sweetened condensed milk (or more for taste)
- 8 tbsp dark chocolate chips

**Directions:**

1. Gather eight ice pop molds, eight ice pop sticks, and foil or plastic wrap.
2. In a bowl, mix condensed milk with cold brew and fill each mold to the top. Cover the tops of each mold tightly with wrap. Then, insert an ice pop stick into each mold.
3. Freeze until solid and serve!

**CUSTOMER SUPPORT**

- Dash values quality and workmanship and stands behind this FEEL GOOD
- GUARANTEE” product with our Feel Good Guarantee”. To learn more about our commitment to quality, visit [bydash.com/feelgood](https://bydash.com/feelgood).
- We're here to help! Our customer support teams in the
- US and Canada are at your service Monday – Friday.
- Contact us at 1 (800) 898-6970 or [support@bydash.com](mailto:support@bydash.com).



- [bydash.com/help](https://bydash.com/help)

## 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](mailto: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.

- Refurbished items or items not purchased through an authorized retailer are not eligible for warranty claims.


## REPAIRS

- DANGER! Risk of electric shock! The Dash Rapid Cold Brew 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

- **Adaptor Voltage:** 120~60Hz
  - **Power Supply:** DC 12V 1A
  - **Power Consumption:** 12W
  - **Stock#:** DCBCM400\_20220913\_V4
  - **Made in China**
  - **1-800-898-6970 @bydash**
  - [bydash.com](https://bydash.com)
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## Documents / Resources

 <p>A black and white image of the Dash DCBCM400 Rapid Cold Brew Maker. The machine is a compact, cylindrical unit with a black body and a silver-colored top section. It has a handle on the side and a spout at the bottom. The text 'DASH' is visible in the top left corner, and 'RAPID COLD BREW MAKER' is printed on the front. There are also some small icons and text at the bottom of the image.</p>	<p><a href="#">DASH DCBCM400 Rapid Cold Brew Maker</a> [pdf] Instruction Manual DCBCM400, DCBCM400 Rapid Cold Brew Maker, Rapid Cold Brew Maker, Cold Brew Maker, Brew Maker, Maker</p>
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## References

- [!\[\]\(5e9f39cb78cebf673264ace742bd09e8\_img.jpg\) Dash](#)
- [!\[\]\(aa477aa13ad534c8836ca7834fe1b018\_img.jpg\) Feel Good Rewards – Dash](#)
- [!\[\]\(ddd64798c01c26bb07c88a7d0a9fe0dc\_img.jpg\) CONTACT US – Dash](#)
- [User Manual](#)