



# DASH DPB500 Chef Series Digital Blender User Manual

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**DASH DPB500 Chef Series Digital Blender**



## Product Information

The Digital Blender by Dash is designed to make it easier for you to prepare and eat real food at home. It is a versatile kitchen appliance that allows you to blend ingredients and create delicious and healthy meals. With its solid steel blades and digital dial motor base, this blender provides the tools and support you need for your culinary adventures. The blender also comes with a measuring cup lid and a tamper for added convenience.

## Product Usage Instructions

**Before using your Chef Series Digital Blender, please follow these steps:**

1. Ensure that the blender is properly assembled and all parts are securely in place.
2. Place the Pitcher on the motor base.
3. Make sure the Lid is tightly closed before operating the blender.
4. Plug the blender into a polarized outlet. If the plug does not fit, reverse it or contact a qualified electrician.

## **To use your Chef Series Digital Blender:**

1. Add your desired ingredients into the Pitcher.
2. Select the desired blending mode on the digital dial (Puree, Soup, Manual, Smoothie, Crush, Rinse, or Frozen).
3. Start with a low speed and gradually increase as needed.
4. If the blender does not mix the ingredients to your preference, stop the blender and use a spoon or spatula to incorporate the ingredients and release any trapped air in the Pitcher. Close the Lid tightly and continue blending.
5. Keep blending time below 2 minutes to prevent overloading or overheating of the motor.
6. If the motor stops abruptly, allow it to cool down for 45 minutes before continuing to blend.

## **Important Safety Precautions:**

- Always read and follow the instruction manual provided with the blender.
- Do not disassemble or clean the blender while it is operating. Ensure that the motor has completely stopped before disassembling.
- Do not overload the blender. If it becomes overloaded, unplug the blender, remove some of the ingredients, and allow it to cool down for 45 minutes before continuing to blend.
- Keep the blender away from children and ensure they are supervised when using it.
- Do not immerse the motor base in water or touch hot surfaces.
- The Pitcher is not dishwasher safe. Clean it manually with warm soapy water.

We believe that taking small steps every day to live a healthier life can have a big impact and that the best path to wellness is to eat whole, natural foods. At Dash, we make products that make it easier for you to prepare and eat real food at home, so that you can feel your best. In the store, in your kitchen, and online we give you the tools and the support to make delicious healthy meals. That's what living unprocessed is all about!

## **IMPORTANT SAFEGUARDS**

- Read all instructions carefully.
- Remove all packaging and labels from appliance prior to use.
- To protect against risk of electrical shock, do not put cord, plugs, or appliance in or near water or other liquids.
- For any maintenance other than cleaning, please contact StoreBound directly at 1-800-898-6970 from 7AM – 7PM PST Monday – Friday, or by email at [support@storebound.com](mailto:support@storebound.com).
- Keep appliance away from children when in use.
- Unplug the appliance from the outlet when not in use, during assembly, during disassembly, and before cleaning.
- Avoid contact with moving parts.
- Do not operate this appliance with a damaged cord, damaged plug, after the appliance malfunctions, is dropped, or damaged in any manner.
- Only use attachments that are recommended or sold by the appliance manufacturer.
- Do not use the appliance outdoors.
- Do not leave your Chef Series Digital Blender unattended while it is operating.

- Do not let the cord hang over the edge of tables, counters, or touch hot surfaces.
- Always make sure that the Pitcher is locked securely in place before engaging the motor. Do not remove the Pitcher before the blender is finished operating.
- Make sure that the Digital Dial is in the “0” position after each use. Make sure that the motor stops completely before disassembling.
- Do not place your fingers or other foreign objects into the appliance while it is operating. If food becomes lodged in the blades, turn off and unplug the appliance before trying to remove the ingredients.
- Do not use the appliance if any of the parts are damaged.
- Do not use without the Lid in place.
- Keep hands and utensils away from moving blades while appliance is engaged to reduce the risk of severe injury or damage to the blender.
- The blades in the blender are sharp. Handle carefully. Do not touch the blades in the base of the Pitcher with bare hands.
- Do not place the appliance on or near a hot gas plate, hot electric burner, or in a heated oven.
- When cleaning, do not submerge the Motor Base (with electrical parts) in any liquid; instead use a soft, wet cloth to wipe down. The Chef Series Digital Blender Motor Base is NOT dishwasher safe.
- Do not operate the blender when the Pitcher is empty.
- When blending tough or dry foods for a prolonged period of time, the temperature monitoring system may shut down the motor to prevent overheating. This may occur when the blender is overloaded. Unplug the blender and place the Motor Base in a well-ventilated area, allowing it to cool down for 45 minutes. Try removing some of the ingredients before continuing to blend.
- Make sure the Lid is closed tightly during blending to prevent liquid from splashing out.
- Keep hands and utensils out of the Pitcher while the motor is running to prevent injuries or damages.
- When making hot food, it is highly recommended to start at a low setting and gradually increase the speed setting, or simply use the “Pulse” mode.
- When making sauces, stuffing, etc., add 2-3 cups of ingredients at a time. Keep the blending time below 2 minutes to prevent the motor from overloading or overheating. If the motor stops abruptly, allow the motor temperature to decrease before continuing to blend.
- Always place soft or liquid ingredients in the blender before adding hard ingredients or ice cubes.
- Wait until the blades come to a complete stop before removing the Pitcher. If not done accordingly, the drive gear may become damaged.
- If a burning odor comes from the blender, shut the appliance off immediately. This may be caused by abrasion of the rubber feet on the Motor Base. Make sure that the rubber feet are stable and that the appliance is properly assembled.
- If the blades become jammed during the blending process, use the Tamper to stir the food in the Pitcher, allowing air to escape. Close the Lid tightly and continue to blend.
- When blending tough or sticky foods, begin blending at a low speed. If the blender does not mix the ingredients to your preference, disconnect the appliance and use a spoon or spatula to incorporate the ingredients and release any captured air in the Pitcher. Close the Lid and continue blending.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge unless they are provided with supervision and instruction concerning the use of the appliance by a person responsible for their safety.
- 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.

**PLEASE READ AND SAVE THIS INSTRUCTION AND CARE MANUAL**

## **PARTS & FEATURES**





## USING YOUR CHEF SERIES DIGITAL BLENDER

### Before Using Your Chef Series Digital Blender:

- Clean your blender and all of its parts prior to first use. DO NOT SUBMERGE THE MOTOR BASE IN WATER OR ANY LIQUID. MAKE SURE THE BLENDER IS UNPLUGGED.
- Read the entire instruction manual and save for further use.
- Remove any stickers and packaging before use.
- Use a wet cloth to wipe down the Motor Base.
- Wash the Tamper, Measuring Cup, Lid, and Pitcher with soapy water and a sponge. Use a dish brush to clean the blades. Do not use your hands.
- **Note:** always make sure that the Lid is secure before blending. Keep hands and utensils out of the Pitcher when in use.
- Place the Motor Base on a stable surface and plug in the appliance.
- Place the Pitcher on the Motor Base. When the Pitcher is secure, you should hear a beeping sound.
- Place your ingredients into the Pitcher, making sure to add your liquid ingredients first, then powdered ingredients, then solid ingredients.
- Make sure the Lid is securely in place before engaging the appliance.
- Press the “Start/Stop” button to turn the blender on.
- You have the option to choose one of the pre-set Digital Dial modes, or to choose your own speed and time setting. If you are choosing your own speed and time, set the Digital Dial to the “Manual” setting (middle setting).

- Follow the “Blender Settings Guide” section to choose the right setting.
- Press the “Start/Stop” button again to start the blender.
- Use the Tamper to make sure all the ingredients are combined properly.
- After you are finished blending, unplug the blender.
- Clean the Pitcher immediately after each use.
- You can use the “Rinse” setting to make the cleaning process easier.

## BLENDER SETTINGS GUIDE

### START/STOP BUTTON



When the blender is first plugged in, it is in energy saving mode and the “Start/Stop” button will immediately flash red. To begin using the blender, push the flashing “Start/Stop” button. After pushing the “Start/Stop” button, the preset Digital Dial, “Speed”, “Time” and “Pulse” buttons will light up and the blender is ready for use. To begin using the blender, select a setting from the preset Digital Dial menu (“Purée”, “Soup”, “Smoothie”, “Crush” or “Frozen”) or operate in “Manual” mode using the “Pulse”, “Time”, or “Speed” options. To terminate blending at any point during operation, push the “Start/Stop” button.

### TIME SETTING BUTTONS



When the preset Digital Dial is on the “Manual” setting (or mode) you can customize your blending time. To increase blending time, press the “Time +” button; to decrease blending time, press the “Time -” button. The longest/maximum time setting is 10 minutes, and is displayed as 10:00. When the digital time/speed display reads 00:00, the blender has no time set for blending. Optionally, you may adjust the time (“Time +” or “Time -”) when the blender is running. When you have set your custom time, press the “Start/Stop” button to operate the blender. To terminate blending at any point during operation, push the “Start/Stop” button.

### SPEED SETTING BUTTONS



When the preset Digital Dial is on the “Manual” setting (or mode) you can customize your blending speed. To increase the blending speed, press the “Speed +” button. To decrease blending speed, press the “Speed -” button. Blending speeds are: 1, 2, 3, 4, 5, 6, 7, 8, 9, and H (for high.) Optionally, you may adjust the speed (“Speed +” or “Speed -”) when the blender is running. When you have set your custom speed, press the “Start/Stop” button to operate the blender. To terminate blending at any point during operation, push the “Start/Stop” button.

## **PULSE BUTTON**



- The “Pulse” button allows you to run the blender at its highest speed (H) for short time intervals.
- Press and hold the “Pulse” button to achieve desired blending results. The blender will immediately stop upon releasing the “Pulse” button.

## **PRESET DIGITAL DIAL**

The preset Digital Dial includes six convenient preset menu options: “Rinse”, “Purée”, “Soup”, “Smoothie”, “Crush”, and “Frozen”. To begin, rotate the preset Digital Dial either clockwise or counter-clockwise to select a menu item or to operate in manual mode. After choosing a preset menu option, press the “Start/Stop” button to begin blending. To terminate blending at any point during operation, push the “Start/Stop” button.



<b>Rinse</b>	This setting allows you to thoroughly clean/rinse the blender. Prior to using the rinse setting, wash the Pitcher in hot, soapy water. Afterwards, pour water into the Pitcher and run the blender on the “Rinse” setting. The rinse time is approximately 28 seconds.
<b>Purée</b>	This setting is for making sauces, baby foods, purées, and other delicious meals. The purée blending time is approximately 1 minute and 40 seconds.
<b>Soup</b>	This setting is convenient for preparing a wide variety of soups. The blending time is approximately 8 minutes, resulting in piping-hot, ready-to-serve soups!
<b>Smoothie</b>	This setting is perfect for making smoothies, shakes, mixed drinks, juices, and frozen drinks. The blending time is approximately 50 seconds.
<b>Crush</b>	This setting is for crushing ice. The ice that comes out of the blender is snow-like. The blending time is approximately 1 minute.
<b>Frozen</b>	This setting is for making frozen treats such as ice cream, snow cones, Italian ice, and much more. The blending time is approximately 1 minute.

## MAINTENANCE & CLEANING

**Before cleaning or moving the appliance make sure to unplug the blender**

- **IMPORTANT NOTE:** DO NOT IMMERSE THE MOTOR BASE OR THE PITCHER IN WATER OR LIQUID.
- Thoroughly dry the Pitcher prior to storing. The Pitcher and Motor Base are NOT dishwasher safe.

### To Clean Your Blender:

- Remove the Pitcher from the Motor Base.
- Empty any extra contents of the Pitcher into the trash.
- Fill the Pitcher halfway with warm water and a few drops of dish soap.
- Run the blender on the “Rinse” setting. Rinse with hot or warm water.
- Wipe down the Motor Base with a damp cloth.
- Wash the Tamper and Lid in the sink with hot soapy water.
- Make sure to rinse the Pitcher well in order to eliminate any soap residue, and dry the Motor Base with a dishcloth to reduce moisture.
- When storing the Pitcher for an extended period of time, store it upside down without the Lid to allow any residual moisture to evaporate.

## RECIPES BOOK

22 delicious and unprocessed recipes from smoothies, to soups, to sorbet.



**CHILLAX SMOOTHIE**



## INGREDIENTS

- ½ cup spinach
- 1 banana
- ¼ cup frozen blueberries
- ¼ cup frozen mango
- ¼ cup frozen peaches
- 1 tbsp flax seed
- ½ cup Greek yogurt
- ½ cup almond milk

## DIRECTIONS

- Place all ingredients in the blender and blend until smooth.

## Chocolate Peanut Butter SMOOTHIE



## INGREDIENTS

- 1½ bananas, frozen
- 3 tbsp creamy peanut butter
- 2 tbsp cocoa powder
- 1 cup almond milk
- 1 tbsp maple syrup
- 1 tsp vanilla extract

## DIRECTIONS

- Blend all ingredients in the Chef Series Digital Blender until smooth. Pour into a glass and enjoy.

## Key Lime Protein SMOOTHIE



## INGREDIENTS

- 1 frozen banana
- ¼ cup Greek yogurt
- 1 cup almond milk
- 1 tbsp almonds
- 2 tbsp lime juice
- 1 tsp lime zest
- 1 tsp honey
- 2 scoops plant based protein powder
- ½ cup ice cubes

## DIRECTIONS

- Blend all ingredients until smooth.

## PURE MELON JUICE

### INGREDIENTS

- 1/3 cucumber
- 1 cup honeydew diced

- 1 celery stalk
- 6 mint leaves
- ½ cup cold water

## **DIRECTIONS**

- Place all the ingredients in the blender and blend until well combined.
- Pour through a strainer to remove pulp, garnish with extra mint, and serve immediately.

## **KALE YEAH! SMOOTHIE**

### ***INGREDIENTS***

- 6 cups kale
- 2 cups almond milk
- 1 cup frozen mango chunks
- 1 frozen banana
- 1 green apple, seeded and quartered
- ½ lemon, juiced

## **DIRECTIONS**

- Pour the almond milk into the blender.
- Then, add the additional ingredients into the blender and run the “Smoothie” setting or blend on High for 45 seconds.
- Use the Tamper to push the ingredients into the bottom of the blender.

## **BERRY SORBET**





### ***INGREDIENTS***

- 2 cups frozen blueberries
- 2 frozen bananas
- 1/2 cup unsweetened almond milk

### **DIRECTIONS**

- Blend all ingredients in the blender until the mixture reaches a sorbet consistency.

### **SUNSET SOUP**



## INGREDIENTS

- 1 pound golden beets
- 1 apple, cored
- 1 small onion
- 2 garlic cloves
- 1 cup water
- ½ tsp sea salt
- ground pepper
- garnish with coconut cream and fresh herbs

## DIRECTIONS

- Roast beets, onion, and garlic in an oven preheated to 375° F until beets are tender (60-90 minutes depending on the size of beets).
- Purée all the vegetables and the apple in the Chef Series Digital Blender with the water, salt, and pepper. Blend on the “Soup” setting until hot.
- Serve with a dollop of coconut cream and herbs of your choice.

## zesty GAZPACHO





## INGREDIENTS

- 4 lbs. fresh tomatoes diced
- ¼ cup rice wine vinegar
- ¼ extra virgin olive oil
- 1 cup cucumbers diced
- 2 cloves garlic, peeled
- 1 red pepper, seeded and cut into chunks
- 1 tbsp sea salt
- freshly ground pepper

## DIRECTIONS

- Place all ingredients except the ground pepper into the blender and purée until smooth.
- Serve this soup chilled topped with fresh rosemary and freshly ground pepper.

## CHILLED AVOCADO SOUP



## INGREDIENTS

- 2 large cucumbers, peeled, seeded, and roughly chopped
- ½ medium avocado, peeled and roughly chopped
- 1 small sweet onion, roughly chopped
- 1 ½ cups greek yogurt
- 1/2 cup fresh dill
- 2 tbsp lemon juice salt and pepper to taste

## DIRECTIONS

- Place all the ingredients for the soup in the blender and purée until very smooth. Refrigerate for at least 2 hours and serve cold.

## Green GoOdNess JUICE



## INGREDIENTS

- 2 celery stalks
- 1 green apple, cored and sliced
- 1 kiwi, peeled
- 1 pear, cored and sliced
- 1 bunch of baby spinach
- 2 leaves of kale, veins removed
- ½ lime
- ½ cup cold water

## DIRECTIONS

- Place the celery, apple, kiwi, pear, spinach, and kale into the blender and blend until well combined.
- Pour through a strainer to remove pulp. Top off with a squeeze of lime juice and serve immediately.

## COCONUT MOCHA Frappé



## **INGREDIENTS**

- 1 cup cold brew coffee
- 1/3 cup coconut milk
- 1 tbsp cocoa powder
- 3 tbsp maple syrup
- 2 cups ice

## **DIRECTIONS**

- Blend all ingredients together in the blender on the “Smoothie” setting. Add more ice if you want a thicker consistency.

## **Peaches ‘N Cream SHAKE**

### ***INGREDIENTS***

- 1 cup canned or fresh peach slices
- ½ cup vanilla ice cream
- 1 ½ cups milk honey, to taste

### **DIRECTIONS**



- Blend all ingredients until desired consistency is reached.

## **ALMOND MILK**

### ***INGREDIENTS***

- 1 cup raw almonds
- 3 cups water
- ½ tsp cinnamon (optional)

### **DIRECTIONS**

- Soak almonds in water for 8 hours.
- Pour almonds and water into the blender. Blend until completely smooth and emulsified.
- Pour through a fine strainer, sprinkle with cinnamon and serve immediately.

## **MEDITERRANEAN HUMMUS**



### **INGREDIENTS**

- 2 cups drained canned chickpeas, liquid reserved
- ½ cup tahini (sesame paste), with some of its oil

- ¼ cup extra-virgin olive oil
- 2 cloves garlic, peeled
- 1 tbsp ground cumin or paprika, or to taste
- 1 lemon, juiced chopped fresh parsley leaves for garnish salt and freshly ground black pepper, to taste

## DIRECTIONS

- Place all the ingredients except the parsley in your blender and begin to purée the mixture; add the chickpea liquid or water as needed to allow the machine to produce a smooth purée.
- Taste and adjust the seasoning. Serve, drizzled with more olive oil and sprinkled with a bit more cumin or paprika and some parsley.

## ALMOND BUTTER



## INGREDIENTS

- 3 cups roasted almonds
- 1 tbsp almond oil, optional

## DIRECTIONS

- Mix the almonds with the almond oil and purée the mixture in your blender until smooth.
- Store your almond butter in a sealed container in the fridge.

## **PEANUT BUTTER**



## **INGREDIENTS**

- 16 oz bag of dry roasted peanuts
- 1 tbsp peanut oil
- 1 tbsp honey, optional

## **DIRECTIONS**

- Mix the roasted peanuts with the peanut oil and purée the mixture in the blender until smooth.
- Store your peanut butter in a sealed container in the fridge.

## **BLOODY MARY**





## INGREDIENTS

- 6 cups tomato juice
- 1 lemon, juiced
- 4 tbsp of horseradish
- 2 tbsp of Worcestershire Sauce
- ¼ tsp celery seed
- 2 ½ tsp hot sauce
- 2 tsp salt
- ½ tsp fresh cracked pepper

## SEASONED SALT

- 2 tbsp salt
- 2 tbsp coarse flake salt
- 1 tbsp paprika
- 2 tbsp garlic powder
- 2 tsp black pepper
- 1 tbsp celery powder
- 1 tsp cayenne pepper
- 1 tsp chili powder



- 1 tbsp parsley, chopped
- 1 tbsp natural lime juice

## **DIRECTIONS**

- Blend all your Bloody Mary ingredients using the “Smoothie” or “Purée” setting.
- Use the Tamper to push the ingredients into the bottom of the blender. If desired, serve over ice with one ounce of vodka per glass.
- To rim jars with Bloody Mary salt, moisten each glass rim with a sliced lemon and dip the rim into salt on a plate. Garnish with lemon wedges, a stalk of celery, and sprig of fresh thyme.

## **Pear & Sweet Potato BABY FOOD**



## **INGREDIENTS**

- 8 oz roasted turkey breast, cubed
- $\frac{3}{4}$  cup cooked sweet potato
- 2 pears, cored and sliced
- 3 tbsp extra virgin olive oil
- 1-3 tbsp water

## **DIRECTIONS**

- Preheat your oven to 350° F.
- Prick a small sweet potato with a fork and place it on a cookie sheet in the oven. Bake for about 45 minutes. If you are short on time, prick the sweet potato with a fork and place it in the microwave on high for 5 minutes.
- Allow the sweet potato to cool slightly, then cut it in half and scoop the interior into the blender.
- Add the turkey, cored pears, and olive oil to the blender with 1 tbsp of water. Press the preset function “Purée” and use the Tamper to move the food toward the blades. Once the ingredients are blended, add more water to adjust the consistency- and pulse. If you want a thinner consistency, add more water.

### **Garlic Cauliflower Purée**



### **INGREDIENTS**

- 1 head cauliflower, washed, cut into florets, and steamed
- 3 tbsp fresh goat cheese
- 3 tbsp fresh parmesan cheese
- ½ tsp salt
- ¼ tsp garlic powder
- ¼ tsp onion powder

### **DIRECTIONS**

- Place the steamed cauliflower, goat cheese, parmesan, salt, garlic powder, and onion powder in your blender.
- Purée the ingredients until smooth. Serve warm!

### **Green Goddess DRESSING**



### **INGREDIENTS**

- 2 tsp anchovy paste or 2-4 canned anchovies 1 small garlic clove, minced
- ¾ cup mayonnaise
- ¾ cup sour cream
- ½ cup chopped parsley
- ¼ cup chopped tarragon
- 3 tbsp chopped chives
- 2 tbsp lemon juice salt and black pepper to taste

### **DIRECTIONS**

- Blend all the ingredients together in the blender until smooth.

### **CHERRY ALMOND HEALTH BARS**

#### ***INGREDIENTS***

- 1 cup dates, pitted
- ¼ cup almond butter
- ¼ cup coconut oil
- ¼ cup almonds
- ¼ cup dried cherries
- ½ tsp almond extract
- ¾ cup cooked quinoa

## **DIRECTIONS**

- Blend the dates, peanut butter, coconut oil, almonds, cherries, and almond extract in the blender.
- Add the quinoa and pulse just until combined. Scoop mixture into a parchment lined baking dish and press down evenly.
- Refrigerate until set and cut into rectangles or squares.

## **INGREDIENTS**

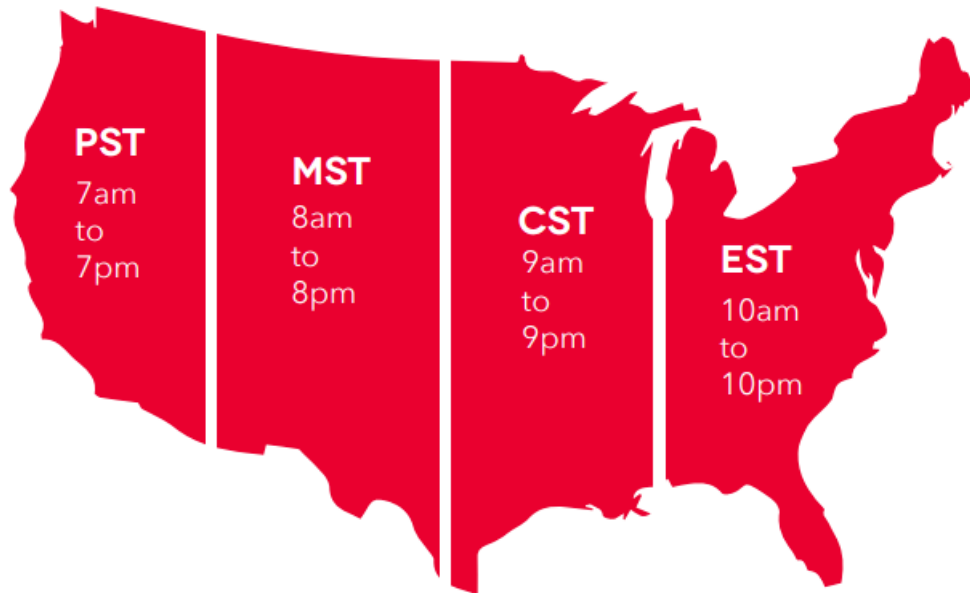
- 1 ½ cups frozen mango chunks, thawed
- ½ cup tequila
- ¼ cup lime juice
- 2 ½ tbsp agave
- 1 ½ cup ice

## **DIRECTIONS**

- Blend all ingredients on the “Smoothie” setting until desired consistency is reached. Serve in margarita glasses.

## **Customer Support And TECHNICAL SPECIFICATIONS**

For product support, warranty, and maintenance related questions, please contact StoreBound directly at 1-800-898-6970 from 7AM – 7PM PST Monday – Friday, or by email at [support@storebound.com](mailto:support@storebound.com).



## REPAIRS

**DANGER:** Risk of electric shock! The Chef Series Digital Blender 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:** 1400 W
- **Stock#:** DPB500\_20170712\_V1

## 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@storebound.com](mailto:support@storebound.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.

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## Documents / Resources

	<a href="#">DASH DPB500 Chef Series Digital Blender</a> [pdf] User Manual DPB500, DPB500 Chef Series Digital Blender, Chef Series Digital Blender, Digital Blender, Blender
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## References

- [M<sub>H</sub> Search - Manual-Hub.com](#)
- [User Manual](#)