



**CHEF
SERIES**

VACUUM **BLENDER**

DVB300HN

VACUUM BLENDER

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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 gives you the tools and the support to make delicious healthy meals.

That’s what living unprocessed is all about!

IMPORTANT SAFEGUARDS

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

When using electrical appliances, basic safety precautions should always be observed, including the following:

- Read all instructions carefully and retain this manual for future reference.
- Remove all packaging and any labels from appliance before use.
- The blades in the blender are very sharp, exercise caution and handle with care.
- Keep hands and utensils away from the blades to reduce the risk of severe injury, or damage to the vacuum blender.
- Before removing the Blending Jar, switch off the appliance first and wait until the blades have completely stopped moving.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or electrical or mechanical adjustment.
- Do not leave your vacuum blender unattended while it is operating.
- Do not let the cord hang over the edge of tables, counters, or touch hot surfaces.
- Only use attachments that are recommended or sold by the appliance manufacturer.
- Do not use the appliance outdoors.
- Do not use the appliance if any of the parts are damaged.
- When cleaning, do not submerge the Main Body (with electrical parts) in any liquid; instead use a soft, wet cloth to wipe down the appliance. The vacuum blender Main Body is NOT dishwasher safe.
- To protect against risk of electrical shock, do not put cord, plug, 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.
- 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 place the appliance on or near a hot gas plate, hot electric burner, or in a heated oven.
- Please do not place ingredients with a temperature higher than 104 °F into the Blending Jar.
- Do not overfill the Blending Jar past the MAX line. Do not operate the appliance without ingredients.
- Make sure your electricity rating is the same as the rating label shown on the underside of the appliance.
- 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.



PARTS & FEATURES



PARTS & FEATURES





Blending Jar

The Blending Jar is for vacuuming and blending ingredients. It is assembled and ready for use, however you may disassemble the Blending Jar for cleaning. The Blending Jar can be placed in the dishwasher.

Vacuum Storage Jar

The Vacuum Storage Jar is not meant for blending ingredients, but for storing and re-vacuuming your previously blended beverage. The Vacuum Storage Jar can be placed in the dishwasher.

Main Body (SEE IMAGE ON LEFT)

Open the Upper Cover of the Main Body and install the Blending Jar or Vacuum Storage Jar. Rotate the Blending Jar so that the jar locks into place securely in the Main Body. Follow the Lock/Unlock symbols on the Main Body to secure the jar. Close the Upper Cover to seal the jar in place.

Connect

Connect the plug to a power supply. Press the Power Button and the light will flash to alert that the appliance is ready for use. Choose your preferred function.



Using the Vacuum Function

The Vacuum function on the blender is programmed to vacuum ingredients in either the Blending Jar or the Vacuum Storage Jar. This function does not blend ingredients. Press the Power Button, then press the Vacuum Button and wait for 45 seconds, or until the Vacuum Button light shuts off. Do not attempt to press the Auto Button or adjust the speed while using the Vacuum function.

You may stop the Vacuum function by pressing the button again. To vacuum for a shorter amount of time, press the Vacuum Button again to stop. If you want to vacuum for a longer period of time, when the function stops simply select the Vacuum Button again.



Using the Auto Function

Press the Power Button, then press the Auto Button. The Auto Button alternates between vacuuming, pulsing, and blending. First, the function will vacuum for 45 seconds, it will pulse for 15 seconds, then will blend for 1 minute before stopping. The Auto Button light will shut off when the function stops. Do not attempt to adjust the speed while using the Auto function. To stop the Auto function, simply press the Auto Button again.



Using the Manual Blending Function

When you wish to blend at your preferred speed and timing, you can use the blender's Manual function. Rotate the Speed Dial counterclockwise to Pulse, and rotate the dial clockwise to adjust the speed level. When the blender is operating using this function, you will not be able to use any of the other functions on the appliance. If you wish to vacuum before blending manually, refer to the vacuuming instructions above. Do not operate the blender continuously for over 3 minutes as this may damage the appliance.

A Note on Blending: For the included recipes, use the Auto function on your vacuum blender to vacuum, then blend the ingredients. Always add soft or liquid ingredients first before adding frozen ingredients. If additional blending is necessary, utilize the Manual function to combine ingredients to your preference.

USING YOUR VACUUM BAGS AND VACUUM TUBE

Step 1: Open the Lid of the Vacuum Blender.

Step 2: Attach the narrow circular attachment of the Vacuum Tube to the inner vacuum sealer of your blender and close the Lid.

Step 3: Attach the other end of the Vacuum Tube to the sealing ring on a Vacuum Bag, or on a container with an attached sealing ring.

Step 4: Press the Vacuum Button to start vacuuming. The Vacuum Button light will shut off when the function has finished vacuuming the air. Alternatively, you can stop the vacuuming early by pressing the Vacuum Button a second time.

Step 5: After you are finished using the Vacuum Tube, in order to remove the accessory, lift the Air Valve at the top of the Lid before removing the tube.

A Note on Cleaning: If you are vacuum sealing meat, or a recipe that includes a sauce or marinade, it is possible that liquid may go inside the unit and leak from the air hole on the bottom of your blender. It is important to check for residue and ensure that you clean the area after use.



DISASSEMBLY

AFTER USING THE VACUUM FUNCTION



To remove the Blending Jar you must gently lift the AirLock Seal at the top of the Upper Cover. This will release the attachment between the Upper Cover and the Blending Jar.



Lift the Upper Cover and rotate the Blending Jar to remove it from the Main Body.



You will need to gently lift the AirLock Valve at the top of the Blending Jar Lid in order to remove the lid. If you do not lift the AirLock Valve to remove the air, the lid will not come off.

NOTE: For the Vacuum Storage Jar, you will also need to lift the AirLock Valve in order to remove the lid and pour out your beverage. Every time you do this, the air will be released and you will need to re-vacuum your beverage.



FOR THE BLENDING JAR



Lift the AirLock Valve at the top of the Blending Jar Lid.



Detach the Lid Filter by rotating it counterclockwise on the underside of the Blending Jar Lid.



Disassemble the 6-Blade Assembly by rotating it counter-clockwise on the underside of the Blending Jar. Be careful when handling the 6-Blade Assembly as the blades are very sharp.

FOR THE VACUUM STORAGE JAR



Lift the AirLock Valve at the top of the Vacuum Storage Jar Lid.



Detach the Lid Filter by rotating it counterclockwise on the underside of the Storage Jar Lid.

NOTE: The Blending Jar, Blending Jar Lid, the Vacuum Storage Jar and the Vacuum Storage Jar Lid can all be cleaned in the dishwasher.

- **Avoid blending tough or hard foods. This will wear away the blades.**
- If preparing food for babies and young children, ensure that the ingredients are thoroughly blended before serving.
- It is not recommended that you run the vacuum blender for longer than 3 minutes continuously. This may overheat the appliance as it is very powerful.
- Do not blend hot ingredients.
- Do not place any part of the vacuum blender in a heated oven or a microwave.
- If the blender is overloaded, remove some of the ingredients and continue processing in several batches instead of all at once. This will avoid strain on the motor.
- Be cautious as to not overblend ingredients.
- Be careful not to misplace smaller appliance parts such as the AirLock Valves.

- The blades on this appliance are very sharp. Do not touch the blades while cleaning the appliance in order to avoid injury.
- Do not use abrasive cleaning products or detergents to clean your vacuum blender.
- DO NOT submerge the Main Body in any liquid or water. Simply wipe down the Main Body with a dry or damp cloth.
- The Blending Jar and Vacuum Storage Jar parts are dishwasher safe.
- Store the appliance in a dry location.



CHEF SERIES
VACUUM BLENDER

RECIPE BOOK

Enjoy blending everything from fruit smoothies, to purées, to the creamiest soups you've ever tasted. The Vacuum Blender makes the simplest recipes all the more delicious so you can feel and perform at your best all day long.

BEFORE YOU BLEND:

We recommend using the “Auto” function to achieve the smooth, delicious results with your blender. If you simply wish to vacuum your ingredients, use only the “Vacuum” function. If you wish to blend to your preference, use the “Manual” function.

It is important that you blend ingredients in the exact order listed in the recipe. Do not attempt to blend hard or tough ingredients, and always chop, dice, or mince fruits and vegetables before blending. Always add liquid ingredients to the blender first. This will keep your Vacuum Blender in optimal shape.



GREEN STRAWBERRY JUICE

INGREDIENTS:

- 18 strawberries
- 2 stalks celery, diced
- 1 fuji apple, cored and sliced
- 1 medium cucumber, diced



ABC JUICE

INGREDIENTS:

- | | |
|---------------------------|---------------------------|
| ½ cup cold water | 2 beets, diced into cubes |
| 1 carrot, diced | ½ cucumber, diced |
| 1 apple, cored and sliced | |



PURE MELON JUICE

INGREDIENTS:

½ cup cold water
⅓ cucumber, diced
1 cup honeydew, diced
1 celery stalk, diced
6 mint leaves



PB & YAY

INGREDIENTS:

1 ½ cups milk or unsweetened soy milk	¼ cup peanut butter
½ cup kefir (optional)	2 cups mixed berries
	2 frozen bananas



THE DEVIL MADE ME DO IT SMOOTHIE

INGREDIENTS:

1 cup coffee	2 tbsp cocoa
½ tsp vanilla extract	1 ½ cup frozen cherries
3 tbsp agave (optional)	1 cup ice
¼ cup almond butter	



ACAI SMOOTHIE

INGREDIENTS:

2 tbsp almond milk	<i>Optional Toppings:</i>
1 acai puree smoothie pack, frozen	½ banana
½ banana	½ cup berries of your choice
½ cup pineapple	coconut shavings
½ cup strawberries	granola



CHOCOLATE PEANUT BUTTER SMOOTHIE

INGREDIENTS:

1 cup almond milk
1 tbsp maple syrup
1 tsp vanilla extract
3 tbsp creamy
peanut butter

2 tbsp cocoa powder
1½ bananas, frozen





SIMPLE SWEET GREEN JUICE

INGREDIENTS:

½ cup cold water
2 apples, cored, and sliced
2 stalks of celery, diced
½ cucumber, diced
¼ lemon





ZESTY GAZPACHO

INGREDIENTS:

¼ cup rice wine vinegar	1 red pepper, seeded and thinly sliced
¼ extra virgin olive oil	1 tbsp sea salt
2 lbs fresh tomatoes, diced	½ cup fresh basil leaves for garnish
1 cucumber, diced	freshly ground pepper
2 cloves garlic, minced	
1 orange, peeled and sliced	

DIRECTIONS:

Add all ingredients to the blender in the order listed, then blend on "Auto" until smooth.

The Auto Button will alternate between vacuuming and blending until the light shuts off and the process finishes. If necessary, continue to blend on "Manual" until all ingredients are fully combined.





PUMPKIN CARROT SOUP

INGREDIENTS:

3 cups vegetable broth	2 cups steamed carrots, chopped
¼ cup coconut milk	1 tsp chili powder
1 cup puréed pumpkin	½ tsp cumin
1 tsp roasted garlic	1 tsp sea salt
1 small onion, chopped finely	

DIRECTIONS:

Add all ingredients to the blender in the order listed, then blend on “Auto” until smooth.

The Auto Button will alternate between vacuuming and blending until the light shuts off and the process finishes. If necessary, continue to blend on “Manual” until all ingredients are fully combined.



FRESH PEA SOUP

INGREDIENTS:

1 cup coconut milk	2 cups fresh peas
½ cup water	½ tsp sea salt
juice of one lemon	1 tsp ground pepper

DIRECTIONS:

Add all ingredients to the blender in the order listed, then blend on “Auto” until smooth.

The Auto Button will alternate between vacuuming and blending until the light shuts off and the process finishes. If necessary, continue to blend on “Manual” until all ingredients are fully combined.



CHILLED MELON SOUP

INGREDIENTS:

½ cup water	1 green onion, finely chopped
¼ cup lemon juice	1 jalapeno pepper, seeds removed
1 orange, juiced	½ tsp sea salt
3 cups watermelon, cubed	2 tbsps fresh basil
3 cups honeydew or cantaloupe, cubed	

DIRECTIONS:

Add all ingredients to the blender in the order listed, then blend on “Auto” until smooth.

The Auto Button will alternate between vacuuming and blending until the light shuts off and the process finishes. If necessary, continue to blend on “Manual” until all ingredients are fully combined.



BLACK BEAN SOUP

INGREDIENTS:

2 cups vegetable broth	2 cloves garlic, minced
1 lime, juiced	½ bell pepper, sliced
1 tbsp olive oil	½ tsp paprika
2 (15 oz) cans black beans, drained	½ tsp cumin
1 small onion, finely chopped	sea salt and fresh pepper to taste

DIRECTIONS:

Add all ingredients to the blender in the order listed, then blend on “Auto” until smooth.

The Auto Button will alternate between vacuuming and blending until the light shuts off and the process finishes. If necessary, continue to blend on “Manual” until all ingredients are fully combined.



BUTTERNUT SQUASH SOUP

INGREDIENTS:

2 cups vegetable broth	1 small apple, cored and thinly sliced
¼ cup coconut milk	
½ butternut squash, roasted and chopped	½ tsp nutmeg
	¼ tsp red pepper flakes
1 small onion, finely chopped	1 tsp fresh rosemary
	½ tsp salt

DIRECTIONS:

Add all ingredients to the blender in the order listed, then blend on “Auto” until smooth.

The Auto Button will alternate between vacuuming and blending until the light shuts off and the process finishes. If necessary, continue to blend on “Manual” until all ingredients are fully combined.



CHEESY CAULIFLOWER SOUP

INGREDIENTS:

2 cups vegetable broth	¼ tsp ground nutmeg
1 head cauliflower, steamed and chopped	½ tsp red pepper flakes
¼ tsp sea salt	½ cup white cheddar cheese, shredded

DIRECTIONS:

Add all ingredients to the blender in the order listed, then blend on “Auto” until smooth.

The Auto Button will alternate between vacuuming and blending until the light shuts off and the process finishes. If necessary, continue to blend on “Manual” until all ingredients are fully combined.



CHILLED AVOCADO SOUP

INGREDIENTS:

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

DIRECTIONS:

Add all ingredients to the blender in the order listed, then blend on “Auto” until smooth.

The Auto Button will alternate between vacuuming and blending until the light shuts off and the process finishes. If necessary, continue to blend on “Manual” until all ingredients are fully combined.





BASIL PESTO HUMMUS

INGREDIENTS:

3 tbsp grapeseed oil	8 fresh basil leaves
½ lemon, juiced	1 tbsp parmesan cheese
2 tbs tahini	1 small clove garlic
15 oz can chickpeas	1 tsp salt

DIRECTIONS:

Add all ingredients to the blender in the order listed, then blend on “Auto” until smooth.

The Auto Button will alternate between vacuuming and blending until the light shuts off and the process finishes. If necessary, continue to blend on “Manual” until all ingredients are fully combined.





TOMATO BASIL CASHEW DIP

INGREDIENTS:

½ cup water
2 cups cashews, presoaked
½ cup roma tomatoes,
chopped

small handful of fresh
basil leaves
salt to taste

DIRECTIONS:

Add all ingredients to the blender in the order listed, then blend on "Auto" until smooth.

The Auto Button will alternate between vacuuming and blending until the light shuts off and the process finishes. If necessary, continue to blend on "Manual" until all ingredients are fully combined.



ASPARAGUS & MINT BABY FOOD

INGREDIENTS:

½ cup vegetable broth
12 oz asparagus, chopped
and steamed
4 mint leaves

DIRECTIONS:

Add all ingredients to the blender in the order listed, then blend on "Auto" until smooth.

The Auto Button will alternate between vacuuming and blending until the light shuts off and the process finishes. If necessary, continue to blend on "Manual" until all ingredients are fully combined.



ROASTED BANANA & ROSEMARY **BABY FOOD**

INGREDIENTS:

4 bananas, cut lengthwise,
roasted for 20-25 minutes
5-7 rosemary leaves

DIRECTIONS:

Add all ingredients to the blender in the order listed, then blend on "Auto" until smooth.

The Auto Button will alternate between vacuuming and blending until the light shuts off and the process finishes. If necessary, continue to blend on "Manual" until all ingredients are fully combined.



PEACHY **ICE CREAM**

INGREDIENTS:

1½ cups milk
2 tbsp honey
3 cups peach slices, frozen

DIRECTIONS:

Add all ingredients to the blender in the order listed, then blend on "Auto" until smooth.

The Auto Button will alternate between vacuuming and blending until the light shuts off and the process finishes. If necessary, continue to blend on "Manual" until all ingredients are fully combined.



ALMOND MILK

INGREDIENTS:

3 cups water

1 cup raw almonds, soaked
for 8 hours

½ tsp cinnamon (optional)

DIRECTIONS:

Add all ingredients to the blender in the order listed, then blend on “Auto” until smooth.

The Auto Button will alternate between vacuuming and blending until the light shuts off and the process finishes. If necessary, continue to blend on “Manual” until all ingredients are fully combined.

Pour the mixture through a fine mesh sieve and press down on the remaining pulp to fully extract the almond milk.





CILANTRO LIME CHICKEN MARINADE

INGREDIENTS:

2 tbsp olive oil	chopped
2 tbsp lime juice	2 cloves garlic, minced
4 tsp honey	¼ tsp salt
½ cup cilantro leaves,	1 lb chicken breasts

DIRECTIONS:

Combine all ingredients in one of the vacuum bags. Add chicken breasts and turn to coat in marinade. Vacuum seal the bag and marinate for 2-24 hours in the refrigerator.



TERIYAKI BEEF MARINADE

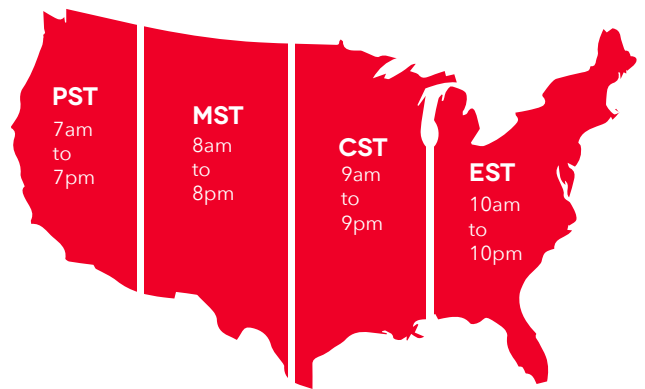
INGREDIENTS:

4 cloves garlic chopped	¼ cup sesame oil
1 tsp fresh ginger minced	green onions for garnish
1 cup soy sauce	2-3 lbs. cubed meat
½ cup sugar	of choice

DIRECTIONS:

Bring all ingredients except green onion to boil until sugar dissolves. Cool. Pour over your meat and marinate for 4-6 hours, or overnight. Skewer meat onto bamboo skewers. Grill meat and garnish with green onion.

We welcome and value all concerns and questions from our customers. Please do not hesitate to contact us for product support, warranty, and maintenance related questions directly at: 1-800-898-6970 from 7AM - 7PM PST, Monday - Friday, or by email at support@storebound.com.



REPAIRS

DANGER! Risk of electric shock! The Vacuum 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 800 W
Stock#: DVB300HN_20171011_V2

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. There are no express warranties except as listed above.

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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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