



DASH

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™

Yogurt Maker

welcome booklet



Yogurt Maker

welcome booklet

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Important Safety Guidelines

- Remove all bags and packaging from the appliance before use.
- Do not put your hands or other objects into the yogurt maker while it is in operation. If food spills on the inside, make sure the yogurt maker is turned off and cooled down before cleaning.
- Do not touch hot surfaces on the inside of the appliance.
- Do not use the appliance if any of the parts are damaged.
- Do not use without lid or containers in place.
- Keep hands and utensils away from heating platform while making yogurt to reduce the risk of severe injury.
- Do not place on or near a hot gas burner, hot electric burner, or in a heated oven.
- When cleaning the base, do not submerge in any liquid, instead use a soft damp cloth to wipe down.
- Be certain lid is in place before operating appliance.
- Appliance is not intended for children. Keep appliance away from children when in use.
- To minimize risk of food borne illness, do not consume yogurt that has been stored in the refrigerator for more than 10 days.

- Do not put the main base of the appliance in the refrigerator.
- Do not use expired yogurt, expired milk, or flavored yogurt.

INTENDED USE

- This appliance is intended only for yogurt production.
- This appliance is only intended for household use.
- Do not use appliance outdoors or for commercial purposes.
- All other uses are deemed to be improper and can result in property damage or even in personal injury.
- StoreBound shall not accept liability for damages caused by improper use of the appliance.
- When using the appliance, check whether the voltage used is consistent with the nominal voltage 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 have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

- Children should be supervised to ensure that they do not play with the appliance.
- Close supervision is necessary when any appliance is used by or near children.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injury to persons.



YOGURT MAKER

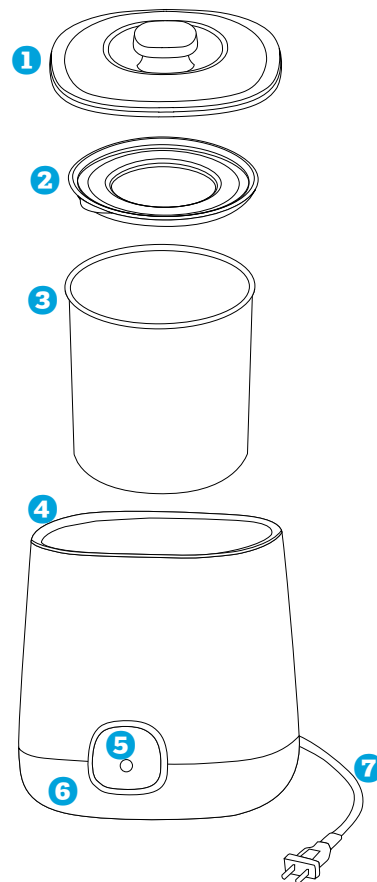
Congratulations! We hope that you're excited to start making delicious, unprocessed yogurt at home with your new Dash Go Yogurt Maker.

BEFORE YOU START

Making yogurt at home can be a fun & rewarding activity.

The first few times you use your Dash Yogurt Maker, you may want to experiment with different types of milk, yogurt cultures and cooking times to see how these factors change the flavor of the yogurt that you make.

1. Cover
2. Container Lid
3. Container
4. Main Body
5. Power Indicator
6. Base
7. Power Cord & Plug



Clean your Dash Go Yogurt Maker and all it's components prior to its first use!

- Wash all the containers with mild soap and water. Rinse them well prior to using your Dash Go Yogurt Maker.
- Use a damp cloth to wipe down the Main Base of the Dash Go Yogurt Maker.
- The Containers and Container Lid may be cleaned in the dishwasher.
- Do not use abrasive scrubbers, sponges, or chemical cleaners as they may damage the finish of the yogurt maker.
- **DO NOT SUBMERGE** the Main Base in water.

A close-up photograph of a light blue bowl filled with white yogurt, topped with a drizzle of yellow honey. In the blurred background, a wooden spoon is visible.

HOW TO
MAKE YOGURT AT HOME

HOW TO MAKE YOGURT

You only need two ingredients to make yogurt at home: any type of Milk and Plain store-bought Yogurt (with live active cultures).



Milk

You can use any type of dairy or non-dairy milk to make yogurt.

DAIRY

- Whole Milk
- 2% Milk
- 1% Milk
- Skim Milk
- Skim Plus*

NON-DAIRY

- Soy Milk
- Almond Milk*
- Rice Milk*
- Coconut Milk*

Non-dairy yogurt can be made using soy, almond and other types of milk. Soy yogurt can be made using a little plain store-bought soy yogurt as a starter.

** Powdered non-dairy starter cultures may be needed to achieve fermentation*



YOGURT CULTURES

You don't need any special powders or starter cultures to make yogurt at home.

In fact, all you need to get started is a small amount of Plain, unflavored store-bought yogurt with live active cultures, often called probiotics. If you like the taste of a particular brand of yogurt, try using that yogurt as a starter.

For your next batch, you can use a bit of your last batch of yogurt as a starter. Powdered yogurt cultures can also be purchased in packets.

THREE EASY STEPS

Three simple steps are required to make delicious, homemade yogurt right at home.

Before Starting

For safety purposes, do not allow the appliance's cord to hang over the edge of a counter-top, or come within the reach of children.

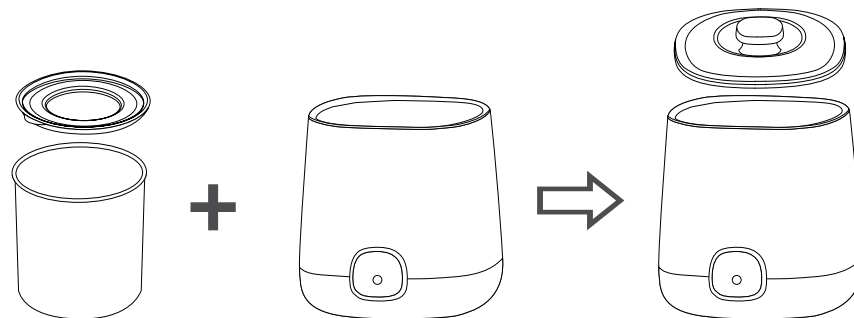
Step 1 - Making the Mix

Mix the recipe ingredients in the storage Container according to the instructions on the **Yogurt Recipe Table & Yogurt Prep Section**



Step 2 - Place Container in Maker

Place the Storage Container into the Yogurt Maker Main Body.



Step 3 - Plug in Yogurt Maker

Plug the appliance into a nearby power outlet and set your kitchen timer according to the time suggested in the **Yogurt Recipe Table**.



8-12
HOURS

MAKING YOGURT

Once you start the Dash Go Yogurt Maker, you can leave the probiotic cultures to do their work. Over the next 8-12 hours, the cultures will be busy at work turning the milk into yogurt.

Remember to accurately time your yogurt recipe according to the **Yogurt Recipe Table**. You may also want to use a smart-phone or other device to remind you when your yogurt is ready.

REFRIGERATION

- Once your timer alarm sounds, it is time to unplug the Dash Go Yogurt Maker, remove the storage container and place it in the refrigerator.
- Remove the storage container lid. There may be some yellowish liquid, whey, on top of the yogurt. This is normal. Whey contains nutrients and protein. Mix it back into the yogurt.
- We recommend refrigerating your yogurt for a minimum of three hours before serving; however, you may keep your yogurt in the refrigerator for up to 10 days.



EXPERIMENT WITH YOUR RECIPE

We encourage you to experiment with your yogurt – if you don't like your results the first time, don't give up!

Try changing the yogurt that you are using for a starter, or the length of time that you let the Yogurt Maker run.

And if you get stuck, consult our website at bydash.com or call our Customer Service Hotline at 1-800-898-6970.

CLEANING YOUR YOGURT MAKER

- Before cleaning your Dash Go Yogurt Maker, unplug the appliance and let it cool down completely.
- To avoid any lingering food odors, clean & dry the appliance immediately after using.
- When not in use, store your Dash Go Yogurt Maker in a clean, dry cabinet or pantry.

A close-up photograph of a light blue ceramic bowl filled with smooth, white yogurt. Several fresh, dark blue blueberries are scattered on top of the yogurt. In the background, another similar bowl of blueberries is visible but out of focus.

YOGURT

THE BASIC RECIPE

EQUIPMENT NEEDED

Double Boiler or
Glass Bowl & Saucepan

Thermometer
Whisk

INGREDIENTS - MILK & STARTER YOGURT

5 cups milk
½ cup Plain yogurt or 1 packet starter culture

**TO START**

Take the starter yogurt from the refrigerator so that it has time to get closer to room temperature while you heat the milk.

HEAT THE MILK

To achieve the best results, heat the milk in a double boiler or in a glass bowl on top of a saucepan of boiling water until the milk reaches 185° F (this can also be done in the microwave, whisking the milk after every one minute increment). Do not boil the milk.

TEMPERATURE CHECK

Let the milk cool to about 100°–110°F before mixing in the yogurt or starter culture packet. Do not let it cool below 90° F before adding the starter.

MIX IT UP

Use a whisk to mix the starter yogurt or starter culture with the milk until the consistency is smooth with no lumps remaining.

CHEF'S SHORTCUTS

The best way to heat the milk is in a double boiler, but heating your milk in the microwave is a possible shortcut. Heat the milk in a glass bowl and make sure to stir the milk after each one minute increment.

A MATTER OF TASTE

The longer you let the yogurt cook, the more tart it will taste. The cooking times listed below are only guidelines and can be adjusted to account for your taste.

YOGURT RECIPE TABLE

MILK	STARTER	SET TIME
Whole Milk	½ cup plain yogurt	8 - 9 hrs
2% Milk	½ cup plain yogurt	8 - 9 hrs
1% Milk	½ cup plain yogurt	8 - 9 hrs
Skim Milk	½ cup plain yogurt	9 - 10 hrs
Skim Plus®	½ cup plain yogurt	9 - 10 hrs
Soy Milk	½ cup soy yogurt	11 hrs

TIPS & TRICKS

- For the freshest taste add any fruit, jam, sweetener, or flavoring right before serving.
- Adding powdered milk to your mix will produce a thicker yogurt.
- Achieving a thick consistency with Almond milk may be difficult without adding any additional ingredients. Check our website & blog at www.bydash.com for more information about making Yogurt with non-dairy milks.
- You can use ½ cup of your homemade yogurt (strained or unstrained) as the starter yogurt for your next batch.
- The probiotics and live active cultures are strongest when the yogurt is fresh. For the best results only use homemade yogurt as a starter yogurt while it is fresh (**no longer than 3 to 4 days in the refrigerator**).
- We recommend only using the previous batch as a starter for 3-4 more batches.
- You can freeze homemade starter yogurt to prolong its freshness—however, don't freeze for longer than a few weeks.

The Yogurt Is Not The Correct Consistency

- If the yogurt is grainy in texture the milk was most likely heated too much. Boiling the milk or putting it over direct heat “cooks” the milk proteins and may cause the milk to become grainy or curdled.
- The yogurt or starter culture may have been added before the milk was cooled to 100°–110° F, thus killing the live and active cultures.
- The milk may not have been heated to 185° F.
- The starter yogurt may not have been fresh enough for the live and active cultures to turn the milk into yogurt.
- The starter yogurt needs to be room temperature before mixing it with the milk.

The Yogurt Has A Bad Taste

- The yogurt starter or culture may be expired.
- The milk may be expired.
- Flavored yogurt may have been used as a starter instead of plain yogurt.
- The yogurt may have been left in the Dash Yogurt Maker too long.

There Is A Liquid Collecting On The Surface Of The Yogurt

- A little whey is normal, mix it into the yogurt or pour it off.
- The milk may have been over-heated (*scalded or boiled*) causing it to separate.
- The yogurt may have been mixed while fermenting.

QUESTIONS? CALL OUR
**YOGURT HELP
HOTLINE**
1-800-898-6970



GREEK
YOGURT BASICS

GREEK YOGURT METHOD

If you prefer to make a thicker, creamier, strained (or Greek) yogurt, take the following additional steps:

Step 1

Once your timer alarm sounds, unplug your Dash Go Yogurt Maker.

Step 2

Remove the Storage Container from the Main Body.

Step 3

Place four layers of cheesecloth over a large bowl and secure it with a rubber-band. *Note: One typical piece of cheesecloth will easily fold to create the aforementioned layers.*

Step 4

Pour the yogurt from the Storage Container into the cheesecloth.

Step 5

Place the bowl into the refrigerator and allow the excess liquid (or 'whey') to strain through the cheesecloth into the large bowl for two hours. *Note: Straining time will determine the thickness of your Greek yogurt. Strain according to your preference.*

Step 6

Remove the rubber band and lift the cheesecloth out of the large bowl and place the strained Greek yogurt into a sealed storage container. You may discard the excess liquid ('whey'), or use it to add extra protein to bread, soup or smoothie recipes.

Step 7

Store your Greek yogurt in the refrigerator for an additional hour to chill. Your Greek yogurt is ready to enjoy!





fun fact!

Greek Yogurt is thicker because it has been strained. Traditionally, yogurt is strained using cheesecloth.

ABOUT GREEK YOGURT

Greek Yogurt starts out the same as regular yogurt. Greek Yogurt is much thicker than regular yogurt because the extra liquid (whey) has been strained out.

The extra whey has additional protein and nutrients. It can be saved and used as an addition in breads, soups, smoothies and shakes.

Many other countries have their own versions of strained yogurt. The French have a similarly strained dairy product called fromage blanc. Icelandic strained yogurt is called skyr.



RECIPES

YOGURT EVERYDAY

ABOUT FLAVORED YOGURT

What You Need to Know

Flavored yogurt that you buy at the store starts out as plain yogurt. Flavors are added after the yogurt has been fermented.

Store-bought flavors may have sugar, high fructose corn syrup, artificial sweeteners, artificial flavorings, thickeners, and stabilizers added. When you flavor your own homemade yogurt you know exactly what goes into it.



chef tip!

*Invent your own flavors with the fruits of the season.
For more seasonal flavor ideas go to bydash.com*

	FLAVOR	INGREDIENTS
	Vanilla	2½ cups yogurt ½ tbsp vanilla extract 1-2 tbsp honey or agave
	Strawberry	2½ cups yogurt 4 fresh strawberries (puréed in the blender) or strawberry jam 1-2 tbsp honey or sweetener
	Blueberry	2½ cups yogurt 3 tbsp blueberry preserves fresh blueberries to garnish
	Blackberry	2½ cups yogurt 8 blackberries crushed in a bowl with a spoon 2-3 tbsp honey or sweetener

HONEY NUT YOGURT PARFAIT**INGREDIENTS**

2½ cups of plain yogurt

3 tbsp organic/natural maple syrup

½ cup walnut halves

¼ cup sunflower seeds

3 tbsp wild honey

Muesli or granola

DIRECTIONS

Mix yogurt with maple syrup and divide into glasses or bowls. Top with walnuts, sunflower seeds, muesli or granola. Drizzle with wild honey. Serve immediately & enjoy.

VERY BERRY YOGURT SMOOTHIE**INGREDIENTS**

1 cup yogurt

⅔ cup frozen berries

½-1 cup fresh squeezed orange juice

DIRECTIONS

Scoop frozen fruit into a blender, cover with the fresh squeezed orange juice.

Add 1 cup of yogurt

Blend until smooth

Serve immediately

SWEET REVENGE YOGURT PARFAIT**INGREDIENTS**

1 cup yogurt
 ½ cup greek yogurt
 15 sweet black cherries
 2 chocolate graham crackers
 mint sprig

DIRECTIONS

Using a cherry stoner, remove the pits of the cherries (or slice in half to remove). Purée half of the cherries in a chopper or blender.

Crush chocolate graham crackers and layer in the bottom of a tall glass.

Top with yogurt, cherry purée and remaining cherries. Using a pastry bag, pipe the Greek yogurt on top and garnish with a mint sprig.

COOL RANCH YOGURT DRESSING**INGREDIENTS**

1/2 cup yogurt
 2 tbsp mayonnaise
 2 tbsp milk

1 tsp onion powder
 ½ tsp salt
 freshly ground black pepper to taste

DIRECTIONS

Whisk together the yogurt, mayonnaise, and milk.

Add the onion powder, salt, and black pepper whisk until incorporated.

If your device fails to function as required, please check the troubleshooting checklist on bydash.com. There may only be a minor problem that you can solve yourself.

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

REPAIRS

DANGER! Risk of electric shock! The Dash Go Yogurt Maker is an electrical appliance. Do not attempt to repair the appliance yourself under any circumstances.

Contact customer service regarding repairs to the device.

TECHNICAL SPECIFICATIONS

Model Number DSY101

Voltage 120V ~ 60Hz

Power Rating 20W

QUESTIONS? CALL OUR
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HOTLINE**
1-800-898-6970



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 or replace the defective part. To process a warranty claim, contact customer care agent at 1-800-898-6970 for further assistance and instruction. A customer care agent will conduct troubleshooting in an attempt to fix any minor problems. If troubleshooting fails to fix the problem, a return authorization will be issued. Proof of purchase indicating 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 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 Inquires to: info@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, so 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.

Evan Dash, CEO



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THAT MAKE PEOPLE'S LIVES HAPPIER,
HEALTHIER, AND EASIER.

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