



# FLAVOR GRILL





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# 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.
- 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
- Warning: Hot surfaces! Never touch the Cooking Surface or Cover while appliance is in use. Always lift and lower the Cover by the Handle.
- **DO NOT** lift the Cover so that your arm is over the Cooking Surface as it is hot and may cause injury. Lift from the side.
- Unplug the appliance when not in use and prior to cleaning
- 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 Flavor Grill and its accessories are **NOT** dishwasher safe.
- Close supervision is necessary when any appliance is used by or near children.
- Never use abrasive cleaning agents to clean your appliance as this may damage the Flavor Grill and its DuraRock™ Cooking Surface.
- Do not operate this appliance 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.
- **DO NOT** use the Flavor Grill near water or other liquids, with wet hands, or while standing on a wet surface.
- For maintenance other than cleaning, please contact StoreBound directly at 1-800-898-6970 from 7AM - 7PM PST Monday - Friday or email at [support@storebound.com](mailto:support@storebound.com).
- Do not use metal utensils on the Cooking Surface as this will damage the DuraRock™ coating.
- Do not cover appliance while in use.
- Do not operate appliance near cupboards, curtains, wall coverings, or other flammable materials.
- Do not place appliance on or near a hot gas burner, hot electric burner, or in a heated oven.

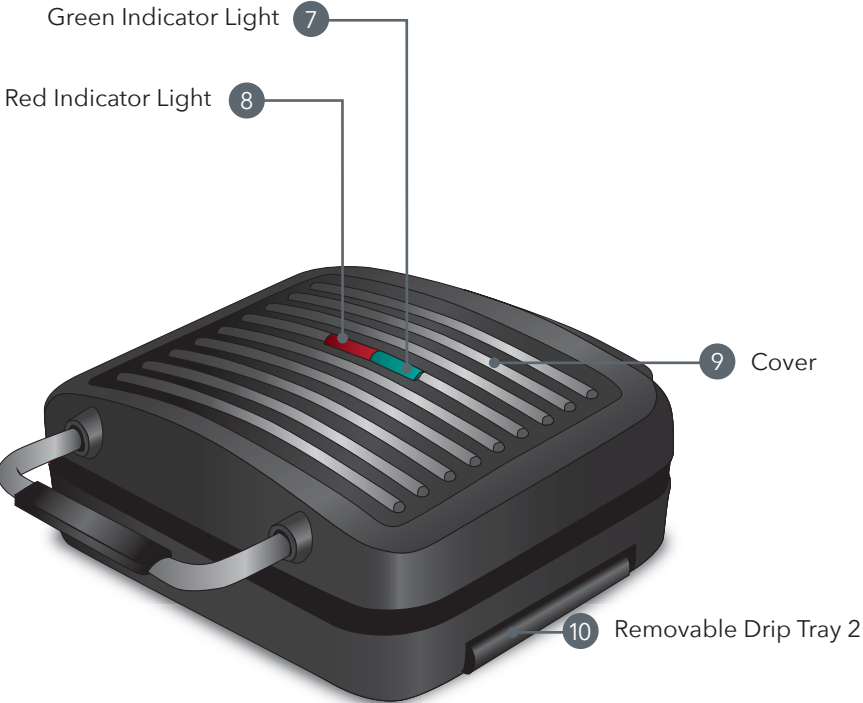
# IMPORTANT SAFEGUARDS

- Refrain from using attachments that are not recommended by the appliance manufacturer, as this may result in fire, electric shock, or personal injury.
- Be cautious when moving an appliance containing hot oils or other hot liquids.
- 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 use of the appliance by a person responsible for their safety.
- Do not operate the Flavor Grill with a wall timer.
- Only use the appliance on a stable, dry surface.
- Allow Flavor Grill to cool completely before assembling, disassembling, moving, cleaning, or storing.
- Improper use of the Flavor Grill can result in property damage or even in personal injury.
- Do not let the cord hang over edge of table, hang over the sink, or touch hot surfaces.
- 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 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 3-wire cord. 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.

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

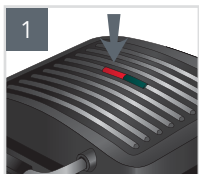
# PARTS & FEATURES



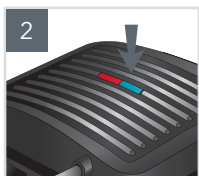


# USING YOUR FLAVOR GRILL

Before first use, remove all packaging material and clean your Flavor Grill by wiping the Cooking Surfaces with a clean, damp cloth.



Place the appliance on a stable and dry surface. Plug the cord into a power outlet. The Red Indicator Light will illuminate, signaling that the Flavor Grill is heating up.



Once the Cooking Surface reaches the optimal cooking temperature, the Green Indicator Light will also turn on. Now, you're ready to get cooking!



Carefully lift the Cover by the Handle so that it is in the upright position.



Place food on the Cooking Surface and close the Lid. The Lid will adjust to the height of the food on the Grill for even cooking. As the food cooks, any excess fats and liquids will drain through the Drip Outlets and into the Removable Drip Trays. If cooking a large quantity of meat, empty the Removable Drip Trays frequently to prevent overflow.



Once the food is cooked to your preference (see Grilling Chart on page 9 for cooking time guidelines), carefully remove it from the Cooking Surface with a heat-resistant nylon or silicone cooking utensil. Do not use metal utensils to remove or place food on the Cooking Surface as this may damage the DuraRock™ Cooking Surface. When you have finished cooking, unplug your Flavor Grill and allow it to cool before moving or cleaning.



# USING YOUR FLAVOR GRILL

**USING YOUR FLAVOR CHANNEL:** If desired, pour water, broth, wine, or the flavoring of your choice into the Flavor Channel surrounding the lower Cooking Surface. While grilling, the liquid in this channel will evaporate to keep your food moist and flavorful.

## GRILLING CHART

Food	Amount	Notes
Pizza Dough	2 oz	5 - 7 minutes
Steak	6 oz	4 - 8 minutes depending on thickness and your preference
Boneless Chicken Breast	1 breast, halved	8 - 10 minutes
Hamburger	6 oz patty	6 - 8 minutes depending on preference
Fish - Tilapia	8 oz filet	6 - 8 minutes depending on thickness
Bacon	3 strips, cut in half	5 - 7 minutes
Chicken Wings	6 pieces	8 - 11 minutes depending on thickness
Onion	4 - 6 slices, ½" thick	3 - 5 minutes
Eggplant	4 - 6 slices, ½" thick	15 - 20 minutes
Shrimp Kebab	4 skewers	4 - 5 minutes
Pork Chops	6 oz	6 - 9 minutes depending on thickness

# MAINTENANCE

Always unplug your appliance and allow it to cool completely before moving, cleaning, or storing. Do not submerge appliance in water or any other liquids. Never use abrasive cleaning agents to clean your appliance as this may damage the Flavor Grill.

In order to keep your Flavor Grill in pristine working order, thoroughly clean the appliance after each use. This will prevent the build-up of food or oil.

- Unplug Flavor Grill and allow it to cool completely.
- Using a damp, soapy cloth, wipe down the Cooking Surfaces and Cover. Thoroughly rinse the cloth and wipe again.
- To clean the Flavor Channel, remove any excess liquid from Channel with a paper towel and then wipe with a damp, soapy cloth. Rinse out the cloth and wipe again.
- Wipe the outside of the Flavor Grill with a soft, damp cloth. Make sure to wipe the area under the Self Adjusting Hinge on the outside of the Flavor Grill.
- Wash Removable Drip Trays in warm, soapy water.
- Thoroughly dry Flavor Grill and all accessories before storing.
- Never use abrasive cleaning agents to clean your appliance as this may damage the Flavor Grill and its DuraRock™ Cooking Surface.

For more persistent stains or burns, try the following cleaning method:

Once the appliance has cooled, place paper towels over the stained area and soak with white wine vinegar. Allow to soak for 5-10 minutes. Remove paper towels and gently wipe the surface with a damp cloth.

While Dash products are durable, you may encounter one or more of the problems listed below. If the issue is either not solved by the solutions recommended below or not included on this page, please contact our Customer Support Team at 1-800-898-6970 or support@storebound.com.

1. The Green Indicator Light on the Flavor Grill keeps shutting off.
  - This is normal. During the cooking process, the heating element will automatically turn on and off to regulate the temperature and ensure that the Cooking Surface does not get too hot or cold. When this occurs, the green Indicator Light turns on and off.
2. How do I know when the Flavor Grill is heated and ready to use?
  - When the Grill reaches the optimal temperature, the Green Indicator Light will illuminate and that means you're ready to get cooking!
3. There is no On/Off Button. How do I turn the Flavor Grill off and on?
  - To turn on, simply plug in the power cord. When you're done cooking, turn off the Flavor Grill by unplugging it.
4. When using my Flavor Grill, the Cover gets hot. Is this normal?
  - Yes, this is completely normal. When using your Grill, always lift and lower the Cover by the Handle. To prevent personal injury, DO NOT lift the Cover so that your arm is over the Cooking Surface as it is hot and may cause injury. Lift from the side.
5. After using my Flavor Grill a few times, food is starting to stick to the surface. What is happening?
  - There is probably a build-up of burnt food residue on the Cooking Surface. This is normal, especially when cooking with sugar. Reference page 10 for cleaning instructions.
6. The Indicator Light will not turn on and the Cooking Surface is failing to heat.
  - Ensure that the power cord is plugged into the power outlet.
  - Check to make sure the power outlet is operating correctly.
  - Determine if a power failure has occurred in your home, apartment, or building.





# RECIPES

*delicious & satisfying ideas for everyday meals*

# GRILLED MIXED VEGETABLES

Yield: 2 servings

## INGREDIENTS

½ eggplant, horizontally sliced ½" thick	1 carrot, peeled and sliced ¼" thick
1 medium onion, horizontally sliced ½" thick	½ cup olive oil
1 medium yellow bell pepper, sliced ½" thick	2 cloves garlic, minced
3-4 cremini mushrooms, sliced ¼" thick	salt and pepper, to taste
	¼ cup balsamic vinegar, optional

## DIRECTIONS

*In a mixing bowl, combine olive oil, garlic, salt, pepper, and balsamic vinegar.*

*Brush eggplant, onion, and bell pepper with mixture and grill in Flavor Grill. Then brush remaining vegetables with mixture and grill until crisp tender. Season with salt and serve.*

# MUSHROOM AND PESTO FLATBREAD

Yield: 8 servings

## INGREDIENTS

1 lb pizza dough (homemade or purchased)	2 cups baby spinach	1 cup Parmesan cheese, shredded
8 cremini mushrooms, sliced	1 cup basil pesto	a little olive oil
	1 cup mozzarella cheese, shredded	

## DIRECTIONS

*Let dough rise at room temperature for about 30 minutes. In a bowl, combine the cheeses and set aside. Pour a teaspoon of olive oil in a pan and sauté mushrooms until soft. Remove from pan and set aside. Repeat with spinach until just slightly wilted.*

*Cut dough into 8 pieces. On a slightly floured surface, roll one section out into a rectangular shape about ¼" thick. Brush both Cooking Surfaces of Flavor Grill with olive oil and cook dough about 5 minutes, flipping halfway through.*

*Open the Flavor Grill and carefully top flatbread with about 2 tablespoons of pesto, mushroom slices, spinach, and ¼ cup cheese. If you can close the Cover without touching the top of the flatbread, do so until cheese is melted. If not, hold the Cover over the flatbread until the cheese melts. Repeat with each dough round. Enjoy!*

# HONEY SOY SESAME CHICKEN WINGS

Yield: 4 servings



## INGREDIENTS

- ¼ cup soy sauce
- 1 tsp ginger, minced
- 2 cloves garlic, minced
- 1 tsp lemon juice
- 1 lb chicken wings, tips removed and cut apart at joint

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## HONEY GLAZE

- ¼ cup honey
- 1 tsp hoisin sauce
- chili paste or cayenne pepper, to taste
- 1 tbsp toasted sesame seeds, to garnish
- salt and pepper, to taste

## DIRECTIONS

*In a bowl, combine soy sauce, ginger, garlic, and lemon juice. Place wings in shallow dish and add mixture. Toss to coat. Cover and let marinate in refrigerator for 2 hours.*

*In a separate bowl, make the honey glaze by combining honey, hoisin sauce, and chili paste or cayenne pepper.*

*Remove wings from marinade and pat dry. Discard marinade. Brush wings with honey glaze and then season with salt and pepper. Grill in the Flavor Grill until cooked through.*

*Pour any remaining honey glaze over chicken wings and garnish with toasted sesame seeds.*



# PESTO CHICKEN PANINI

Yield: 2 servings



## INGREDIENTS

1 boneless, skinless chicken breast,  
pounded thin

6 strips jarred roasted red pepper

4 tbsp jarred pesto sauce

1 handful arugula, washed

4 slices Italian bread or two mini ciabatta  
rolls, cut lengthwise

1 tbsp butter

## DIRECTIONS

*Cut the chicken breast in half. Thoroughly cook the chicken on the Flavor Grill. Unplug the Grill, let it cool, and then wipe down the Cooking Surface with a clean, damp cloth.*

*Meanwhile, spread the pesto sauce on one side of each bread slice. Top with chicken, roasted peppers, arugula, and the other bread slices.*

*Butter the outsides of the sandwiches. Cook in the heated Flavor Grill until paninis are warm and toasted.*



# LEMON, GARLIC AND THYME CHICKEN

Yield: 4 servings



## INGREDIENTS

2 boneless chicken breasts, halved

1 tbsp lemon juice

1 tbsp fresh thyme, chopped

2 cloves garlic, minced

2 tbsp olive oil

¼ cup chicken broth

salt and pepper, to taste

## DIRECTIONS

*Pound chicken breasts to an even thickness. Combine lemon juice, thyme, garlic, and olive oil.*

*Place chicken and marinade in a large resealable plastic bag or shallow bowl and cover. Place in refrigerator for at least 30 minutes.*

*Plug in the Flavor Grill. Remove chicken from marinade and discard marinade. Season with salt and pepper. Place chicken on Cooking Surface and then carefully pour ¼ cup chicken broth into the Flavor Channel. Grill until chicken is cooked through. Serve with fresh thyme.*

# BBQ BRINED CHICKEN BREASTS

Yield: 4 servings

## INGREDIENTS

2 skinless boneless chicken breasts, halved	1 onion, sliced
¼ cup honey	3 cloves garlic, crushed
1 cup hot water	crushed red pepper, to taste
3 cups cold water	salt and pepper, to taste
1 lemon, sliced	barbecue sauce

## DIRECTIONS

*Rinse chicken under cold water and pat dry. Place in a shallow dish or large plastic bag.*

*In a bowl, combine honey, salt, and pepper. Add hot water and whisk until salt and honey have dissolved. Add cold water and then pour over chicken. Add lemon slices, onion, garlic, and crushed red pepper.*

*Allow chicken to brine in the refrigerator for 2 hours, turning occasionally.*

*Remove chicken and pat dry. Brush chicken with your favorite barbecue sauce and grill in the Flavor Grill.*

# CHEDDAR & MONTEREY JACK TURKEY BURGERS

Yield: 4 servings



## INGREDIENTS

1.5 lb (24 oz) lean ground turkey  
2 cloves garlic, minced  
1 medium onion, finely chopped  
2 tsp Dijon mustard  
salt and pepper, to taste  
½ cup Monterey Jack cheese, shredded  
½ cup cheddar cheese, shredded  
4 whole wheat burger buns  
avocado, sliced  
roasted red peppers, mixed greens, to garnish

## DIRECTIONS

*In a bowl, mix turkey, garlic, onion, mustard, salt, and pepper until just combined. In a separate bowl, combine Monterey Jack cheese with cheddar cheese.*

*Divide ground turkey mixture into 8 patties. Top 4 patties with 1/4 cup cheese and cover with remaining patties. Pinch the edges to seal.*

*Grill patties until they are cooked through and serve over lightly toasted buns. Garnish with roasted red peppers, mixed greens, and avocado. Enjoy!*

# BACON CHEESEBURGER

Yield: 2 servings

## INGREDIENTS

2 (6 oz) burger patties  
2 slices cheddar or  
American cheese  
2 sesame burger buns  
4 strips bacon, cooked  
lettuce and tomato,  
to garnish  
ketchup, mustard, or  
mayonnaise, optional

## DIRECTIONS

*Lightly toast burger buns by placing them face down on the Cooking Surface until slightly golden and set aside.*



*Place burger patties in heated Flavor Grill. Cook to desired doneness. If using frozen burger patties, defrost patties before placing on Cooking Surface.*

*Right before patties are done cooking, open the Cover and place cheese on the patties. Let cook for a minute with the Cover open so that the cheese melts. Remove the patties with heat resistant silicone tongs.*

*Stack patty, bacon, lettuce, and tomato on the bottom bun. If desired, add ketchup, mustard or mayonnaise. Cover with the top bun and serve immediately.*

# ROSEMARY & RED WINE MARINATED STEAK

Yield: 4 servings



## INGREDIENTS

2 8-oz New York strip steak or beef tenderloin

1¼ cup dry red wine, divided

2 tbsp olive oil

½ small onion, chopped

2 garlic cloves, minced

2 sprigs rosemary, chopped

crushed red pepper, to taste

salt and pepper, to taste

## DIRECTIONS

*In a shallow dish, combine 1 cup red wine, olive oil, onion, garlic, rosemary, and crushed red pepper. Cut steaks in half and place over rosemary marinade. Cover and refrigerate.*

*Allow to marinate for 2-4 hours (or overnight), turning occasionally.*

*Remove from marinade and season with salt and pepper.*

*Once Flavor Grill is heated, place steaks on Cooking Surface and then carefully pour ¼ cup red wine in the Flavor Channel. Grill steaks to desired doneness.*

# COCONUT CURRY SHRIMP KEBABS

Yield: 4 servings

## INGREDIENTS

24 medium shrimp,  
deveined and cleaned

1 red bell pepper, sliced

1 summer squash, cut into 1" pieces

½ medium onion, cut into 1" pieces

8 wooden skewers

## COCONUT CURRY SAUCE

2 tbsp Thai red curry paste

2 tbsp olive oil or coconut oil

¼ tsp ground ginger

1 cup unsweetened coconut milk

1 tsp sugar

salt and black pepper, to taste

## DIRECTIONS

*In a pot, combine curry paste, oil, ginger, coconut milk, sugar, salt, and pepper. Let simmer for 5 minutes. Remove from heat and set aside.*

*Thread 3 shrimp, 3 pieces bell pepper, 3 pieces of squash, and several pieces of onion alternately onto each skewer. Brush skewers with curry sauce and grill. Serve with remaining sauce. Enjoy!*

# GRILLED SALMON WITH MANGO LIME SALSA

Yield: 4 servings

## INGREDIENTS

4 6-oz salmon fillets

olive oil

salt and pepper, to taste

## MANGO SALSA

1 ripe mango, peeled and  
diced

2 Roma tomatoes, diced

½ red onion, chopped

2 tbsp cilantro, chopped

1 tbsp lime juice

1 tsp apple cider vinegar

1 clove garlic, minced

salt, to taste

## DIRECTIONS

*Turn on Flavor Grill. Pat salmon fillets dry and coat both sides with olive oil. Season with salt and pepper. When Flavor Grill is heated, place fillets on Cooking Surface and then carefully pour ¼ cup water into Flavor Channel. Cook until the fillets reach desired doneness.*

*Combine salsa ingredients together in a bowl. The mango salsa is best if prepared at least 1 hour before serving. Serve fillets with mango salsa on the side. Enjoy!*



# FISH TACOS WITH RED CABBAGE SLAW

Yield: 3 servings



## INGREDIENTS

2 8-oz cod fillets

2 tbsp olive oil

1 clove garlic,  
minced

¼ tsp chili powder

¼ tsp cumin

¼ tsp smoked  
paprika

½ lime, juiced

¼ cup radish,  
thinly sliced

1 avocado,  
mashed

6 corn tortillas

lime wedges, to  
garnish (optional)

salt and pepper,  
to taste

## RED CABBAGE SLAW

1 cup red cabbage,  
shredded

¼ small red onion,  
sliced

1 medium carrot,  
peeled and  
shredded

¼ cup fresh cilantro,  
chopped

½ jalapeño, seeded  
and minced  
(optional)

¼ lime, juiced

1 tbsp mayonnaise  
honey, to taste

salt and pepper,  
to taste

## DIRECTIONS

*In a bowl, combine oil, garlic, chili powder, cumin, smoked paprika, lime juice, salt, and pepper. Place fillets in a shallow dish and pour marinade over fish. Allow to marinate for 20 minutes.*

*For red cabbage slaw, combine cabbage, red onion, carrot, cilantro, jalapeño, lime, mayonnaise, and honey in a separate bowl. Remove fillets from marinade and place on heated Cooking Surface. Carefully pour ¼ cup water into Flavor Channel and cook until the fish is opaque and flakes easily. Transfer to a plate and separate into large chunks.*

*Wipe the Flavor Grill with a clean, damp cloth and heat corn tortillas two at a time until soft. To assemble tacos, top warmed tortillas with mashed avocado, cod, and cabbage slaw. Garnish with radish slices and serve with a fresh squeeze of lime (optional).*

# GREEK LAMB CHOPS WITH YOGURT MINT SAUCE

Yield: 2 servings



## INGREDIENTS

4 lamb chops  
¼ cup olive oil  
1 lemon, juiced  
2-3 cloves garlic, minced  
2 tbsp oregano  
1 tbsp fresh thyme, chopped  
salt and pepper, to taste

## YOGURT MINT SAUCE

1 cup plain Greek yogurt  
½ cup fresh mint leaves, finely chopped  
2 tbsp fresh dill, minced  
1 garlic clove, minced  
1 tbsp lemon juice  
salt and pepper, to taste

## DIRECTIONS

*To make the marinade, combine olive oil, lemon juice, garlic, oregano, and thyme in a large plastic bag or shallow dish. Place lamb chops in marinade and refrigerate for at least 3 hours or overnight, turning occasionally.*

*Discard marinade and season lamb chops with salt and pepper. Grill until lamb chops reach desired doneness.*

*Combine Greek yogurt, mint, dill, garlic, lemon juice, salt, and pepper. Serve lamb chops with a side of yogurt mint sauce. Enjoy!*



## GRILLED PORK CHOPS WITH APPLES

Yield: 2 servings

### INGREDIENTS

2 pork chops  
1 cup water  
½ cup apple juice  
2 tbsp brown sugar

3 garlic cloves, minced  
1 tbsp rosemary, minced  
½ tsp allspice  
2 cups ice  
salt and pepper, to taste

### GRILLED APPLES

2 apples, cut crosswise into ½" slices  
⅓ cup orange juice  
½ tbsp fresh mint, chopped  
¼ tsp ground ginger  
½ tsp vanilla extract

### DIRECTIONS

*In a pot, combine water, apple juice, sugar, garlic, rosemary, allspice, salt, and pepper. Bring to a simmer, stirring occasionally until all sugar and salt has dissolved. Remove from heat and pour over 2 cups of ice. Let brine cool and then add pork chops and brine to a large plastic bag. Brine for up to 24 hours in the refrigerator, turning occasionally.*

*In a large plastic bag, combine orange juice, mint, ginger, and vanilla extract. Add apple slices and allow to marinate for 1-2 hours.*

*Remove pork and pat dry. Discard brine. Season pork chops with salt and pepper. Grill until they reach desired doneness. Remove apple slices from marinade and grill.*

## GRILLED PINEAPPLES WITH ICE CREAM

Yield: 4 servings

### INGREDIENTS

1 pineapple  
¼ cup brown sugar  
2 tsp cinnamon

vanilla ice cream  
mint leaves and maple syrup, to garnish

### DIRECTIONS

*Cut off the top of the pineapple and carefully slice the peel off. Cut the pineapple into ½" thick rounds and remove the core of each round.*

*Combine brown sugar and cinnamon. Rub cinnamon and sugar on pineapple rounds and grill on the Flavor Grill. Serve with vanilla ice cream and garnish with mint leaves and maple syrup.*

# CUSTOMER SUPPORT

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 Flavor Grill is an electrical appliance. Do not attempt to repair the appliance yourself under any circumstances.

Contact Customer Support regarding repairs to the device.

## TECHNICAL SPECIFICATIONS

Model DFLG001GY

Voltage 120V ~ 60Hz

Power Rating 1440 W

Stock#: DFLG\_20150518\_V3

## 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 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 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 PROHIBITED 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.



For more information, please visit [bydash.com](https://bydash.com)  
Customer Support 1-800-898-6970