

Please make sure to read the enclosed safety instructions prior to using your unit.



NINJA SLUSHi

PROFESSIONAL FROZEN
DRINK MAKER

10+ DELICIOUS RECIPES



No ice, no blending, just flavour!

Welcome to the Ninja Slushi Frozen Drink Maker with Instant Cooling Technology. From here, you're just a few pages away from recipes, tips, tricks, and helpful hints to give you the confidence to make into the perfect slushi treat in 60 minutes or less. Now let's make some frozen drinks in the comfort of your own home!



For helpful tips and tricks on how to use your Ninja Slushi, scan the QR code above.

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RECIPE KEY

We've tagged recipes with these icons to help find the right one for you.



Dairy-free

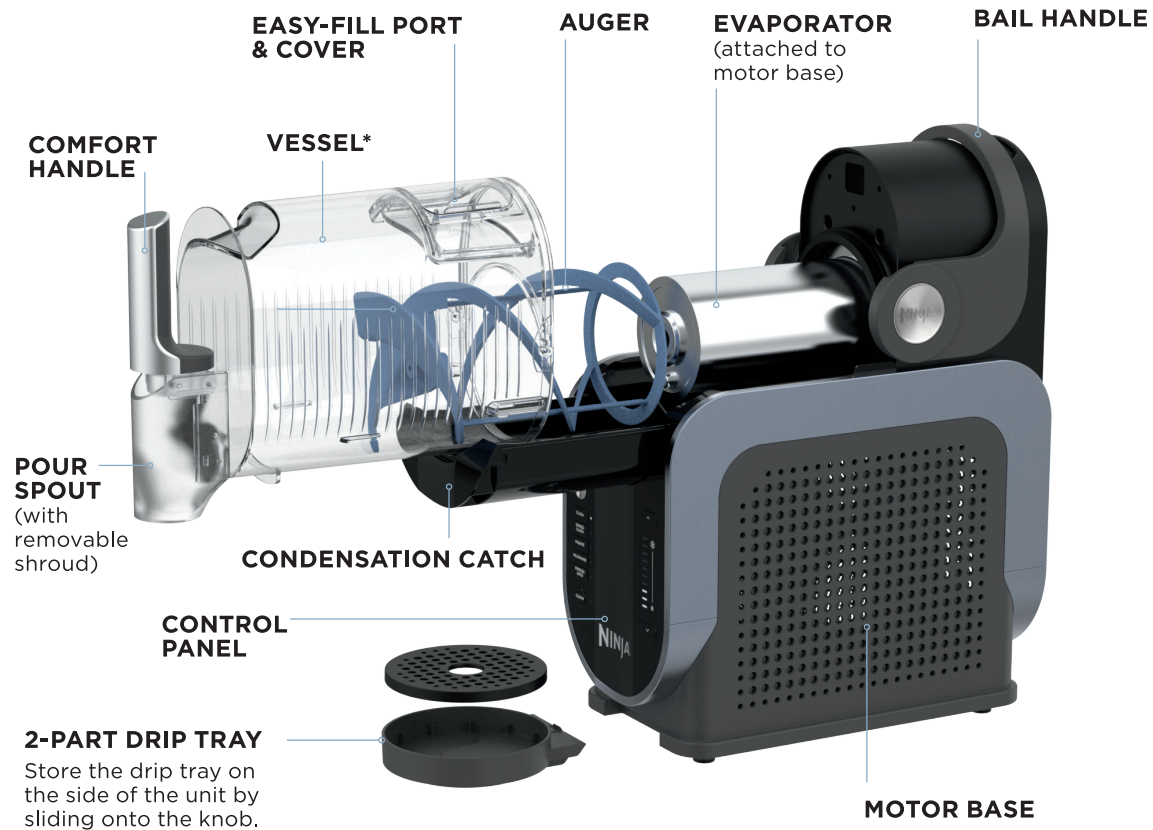


Nut-free



Kid-friendly

WHAT'S IN THE BOX



*475ml minimum liquid capacity.
1890ml maximum liquid capacity.

USING THE CONTROL PANEL

SWITCH ON

Flick the switch at the back of the unit.

POWER

Press to turn the unit on and off.

CLEAN PROGRAM

No-cooling program to agitate frozen drink for easy dispensing and rinse the unit for a quick clean.

PRESET SETTINGS

5 programs that use Instant Cooling Technology to determine the perfect temperature for your ideal frozen drink.

TEMPERATURE CONTROL SETTING

Each preset setting will start at a default temperature level. Adjust the temperature for your perfect frozen drink texture.

For sippable frozen drinks, decrease the temperature level by pressing the bottom arrow on the control panel.

For thicker, colder frozen drinks, increase the temperature level by pressing the top arrow on the control panel.

RECIPE NOT SLUSHING?

If your recipe has not reached the desired texture after 60 minutes, increase the temperature one level.

Wait 10-15 minutes to test the recipe. If the texture still isn't what you desire, increase temperature by one level again. Repeat until desired texture is achieved.



RAPIDCHILL TECHNOLOGY



NO ICE, NO BLENDING, JUST FLAVOUR.



Frozen drinks in 60 minutes or less. Once frozen drink reaches desired texture, program will stop flashing and remain solid on control panel.



Up to 12 hours of runtime for frozen drinks (except MILKSHAKE) on tap. The unit will continue running to keep your drinks at the ideal temperature, prevent them from freezing solid, and be ready to dispense when your craving hits.

Top up your recipe for never-ending frozen drinks for your party needs. Simply add more liquid to the vessel while the unit is running for up to 12 hours.

*Creating drinks can take up to 15-60 minutes depending on ingredients, volume, and starting temperature.



PRESET SETTINGS



5 programs that use Instant Cooling Technology for the perfect temperature for your ideal frozen drink.

Each program is preset with a default Temperature level. To customise your output even more, adjust the temperature level for your perfect frozen drink texture.

PROGRAM	DEFAULT/OPTIMAL TEMPERATURE	DESIGNED FOR
FROZEN JUICE		Designed for naturally sweetened beverages.
SLUSH		Designed to transform your everyday beverages.
FRAPPÉ		Designed for the coffee shop lovers to make frozen treats.
MILKSHAKE		Designed for dairy, dairy-free and cream-based beverages.
FROZEN COCKTAIL		Designed for beverages with alcohol content.

ASSEMBLY



Keep unit upright and unplugged for at least 4 hours before first use.



1. Ensure all parts are fully cleaned and the motor base is level on a flat, solid surface.



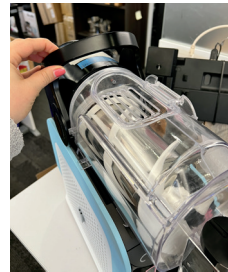
2. Install the condensation catch under the evaporator by sliding it into the rail grooves.



3. Install the auger by sliding it over the evaporator and rotating until it fits into place on the pin.



4. Slide the vessel over the installed auger and evaporator.



5. Lock the vessel into place by pushing the bail handle back to seal the vessel.



6. Insert the drip tray in front of the motor base until it clicks into place.

USING THE NINJA SLUSHI

MINIMUM 475ML. INPUT REQUIRED, MAXIMUM 1890ML.



- 1.** Plug the unit in.
- 2.** Open the cover on the top of the vessel.
- 3.** Add chilled liquid(s) and/or blended ingredients through the easy-fill port and close the cover.
- 4.** Press the power button on the back of the unit, then press the power button on the front of the unit to turn the unit on.



- 5.** Choose your desired program by turning the dial to select. Adjust the texture by using the arrows on the texture control setting.
- 6.** Press the dial to start the program. Press the dial at any time to stop the unit.



- 7.** Place a cup on the drip tray, under the pour handle.
- 8.** To dispense, slowly pull the pour handle. To stop, release the pour handle back into place.
- 9.** Enjoy your latest frozen drink creation.

NOTE: Program will flash while freezing. Once frozen drink reaches the desired thickness, the program will stop flashing and remain solid. Unit will continue running to keep your frozen drink at the ideal temperature and be ready to dispense.

Refer to page 9 for disassembly and cleaning instructions.

USING THE RINSE CYCLE

This cycle agitates, without cooling, to rinse the unit.

1. Dispense any remaining frozen drink.
2. Stop the current preset. Press the RINSE button.
3. Add warm water up to the vessel's max fill line (1890ml.).
4. Slowly dispense the water from the unit.

NOTE: This water will dispense quickly. Ensure you use a large cup or bowl to capture it.

5. Stop Rinse cycle by pressing the RINSE button again.
7. Press the power button to turn off the unit.

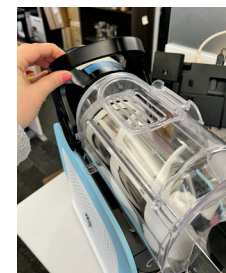
NOTE: If needed, repeat until frozen drink is rinsed off the evaporator.



See the next page for more details on cleaning.

DISASSEMBLY & CLEANING

All parts, except the motor base and evaporator, are top-rack dishwasher safe.



1. Unlock the bail handle by pulling forward and remove the vessel by gently pulling it off the unit. Ensure the handle on the vessel is tipped down to prevent remaining liquid from spilling out the back of the vessel. Set aside.



4. Gently slide the condensation catch out of the unit, since there may be residual liquid in the condensation catch. Set aside.
5. Wipe down unit underneath the evaporator with a sanitized or warm, damp cloth.
6. If needed, remove the drip tray.
7. Wash all parts, except the motor base and evaporator, in warm, soapy water or dishwasher.
8. Wipe down the motor base and evaporator with a sanitized or warm, damp cloth.



2. Slide the auger off the evaporator. Set aside.
3. Wipe down the evaporator with a sanitised or warm, damp cloth.






9. Allow all parts to dry thoroughly before reassembling and/or storing the unit.

NO-PREP SLUSHES

SIMPLY FILL & SELECT

Add 475ml - 1890ml to the unit, then select desired program.

PROGRAM	RECIPE EXAMPLES	DO NOT USE
SLUSH 	Iced tea (sweetened)	Diet soft drinks, sparkling water
	Soft drinks (cola, orange, apple, cream, etc.)	
	Lemonade	
	Kombucha	
	Electrolyte drinks (regular or low sugar)	
FROZEN COCKTAIL 	Hard seltzers	An old fashioned cocktail, Martinis, negroni
	Beer (lager, IPA, bitter/sour and stout)	
	Wine (red, white, rose and sparkling)	
	Canned cocktails (mojito, gin & tonic, rum & coke)	
FRAPPÉ 	Store-bought frappés, café mochas, iced coffee drinks	Black coffee, unsweetened cold brew
MILKSHAKE 	Bottled pre-made cappuccinos, lattes, macchiatos, mochas (regular or low sugar; dairy or non-dairy)	Yogurt based drinks
	Bottled pre-made matcha lattes (non-dairy)	
	Flavoured Milk - vanilla, strawberry, chocolate (dairy or non-dairy)	
FROZEN JUICE 	Apple juice	Sugar-free juice
	Bottled pre-made smoothies	
	Pineapple juice	
	Orange juice	

TIP: ensure your prepared drink has the correct sugar and alcohol content, refer to page 12 and 13.

TIPS + TRICKS

Minimum input = 475ml Maximum input = 1890ml

NOTE: Dispense dairy output within 30 minutes of program finishing to avoid a foamy output.



Frozen drinks in 60 minutes or less.



DO NOT add hot, ice, or solid ingredients like fruit, ice cream, or frozen fruit.



For best results, chill liquid(s) or blended ingredients before adding to the unit.



For your ideal frozen drink texture, use the thickness control setting to adjust.



All inputs must include 5g and 50g sugar per 100ml serving.*

*Refer to page 12 for more details.



When using the frozen cocktail program, all inputs must be between 2.8% and 16% alcohol.**

**Refer to page 13 for more details.

REQUIRED SUGAR CONTENT

All inputs must include at least 5g of sugar per 100ml serving to prevent total freezing.

SUGAR CONTENT REQUIREMENTS FROM NUTRITION LABELS

SERVING SIZE	100ml
Total Sugar (Min)	5g
Total Sugar (Max)	50g



Serving Size

Total Sugars
(12g meets the minimum requirements)

Low-sugar alert: If the sugar content of the input is too low, the unit will detect it and provide an alert. Every other Temperature Control LED will flash alternately and the unit will beep three times.

If a drink does not meet minimum requirement of total sugar:

Add 1-2 tablespoons flavored syrup, juice, sugar, date sugar, coconut sugar, maple syrup, agave, simple syrup, or honey per serving. Combine additional sugar with the base prior to pouring in unit.

NOTE: Sugar-free substitutes or artificial sweeteners will not aid in meeting total minimum or maximum sugar requirements.



REQUIRED ALCOHOL CONTENT

When using the cocktail program, all inputs must be between 2.8% and 16% alcohol.

Homemade mixed alcoholic drinks do not need to contain sugar, reference the chart below to ensure alcohol does not exceed 16%.

MIXED DRINK SPIRIT CONTENT GUIDE

TOTAL RECIPE SIZE	MAX SPIRIT AMOUNT (40% ABV)
710ml	120ml
1065ml	175ml
1420ml	235ml
1890ml	295ml

If alcohol content exceeds 16%, add 60ml of the following:

Juice, Water, Non-Alcoholic Drink Mix, Soft Drink, Tonic Water, Soda Water, Chilled Black Tea or Coffee per serving.

SUGAR THRESHOLD

DIET DRINK



12

ENERGY WATER

SUGAR below this point will freeze too hard to create slush

LOW LIMIT
5g

FRUIT JUICE



SPORTS DRINK



FRAPPÉ



SOFT DRINK



HIGH LIMIT
50g

ALCOHOL PERCENTAGE THRESHOLD

BEER



LOW LIMIT
2.8%

MIXED DRINK



IPA



WINE



MARGARITA



TO CREATE SLUSH alcohol level needs to be below (or diluted to) this limit

HIGH LIMIT
16%

MARTINI



13

FROZEN COCKTAIL HOUR

Mix and match ingredients to be the bartender of your own home.



1. Add alcohol

2-3 SERVINGS	4-6 SERVINGS	6-8 SERVINGS
add 120ml	add 240ml	add 300ml

- Vodka
- Gin/flavoured gin
- Rum/flavoured rum
- Whiskey
- Bourbon
- Tequila
- Pimms

NOTE: When making cocktails refer to required sugar and alcohol content on page 12 and 13.



2. Pick a drink mix

Choose a base for your cocktail.

2-3 SERVINGS	4-6 SERVINGS	6-8 SERVINGS
add 590ml (total)	add 1180ml (total)	add 1830ml (total)

- Cola
- Lemonade
- Tonic
- Fresh fruit juice
- Ginger beer
- Coconut milk

NOTE: If combining mixers ensure they add up to the above quantities.

FROZEN COCKTAIL

3. Select FROZEN COCKTAIL

The preset will start at the default/optimal setting. If desired, adjust the temperature for your perfect frozen drink texture.

4. Dispense. Garnish if desired, and enjoy.



TROPICAL RECIPE INSPIRATIONS



MOSCOW MULE

1. SPIRIT / Vodka
2. MIXER / Ginger Beer & Lime Juice
3. Select SPIKED SLUSH
4. Garnish with lime wedges



PIÑA COLADA

1. SPIRIT / Coconut Rum
2. MIXER / Coconut Milk & Pineapple Juice
3. Select FROZEN COCKTAIL
4. Garnish with pineapple & Glace cherries

KICKSTARTER

ONE-INGREDIENT COLA SLUSH

BEGINNER

PREP: 5 MINUTES | TOTAL TIME: < 1 HOUR | MAKES: 2-8 SERVINGS

INGREDIENTS

2-3 SERVINGS	4-6 SERVINGS	6-8 SERVINGS
700ml cola, chilled	1400ml cola, chilled	1700ml cola, chilled

CAN SUBSTITUTE WITH ONE OF THE FOLLOWING:

orange soft drink	root beer
lemon lime soft drink	ginger ale
cream soda	

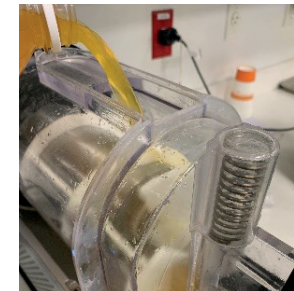
TIP: For the best output, be sure your soft drink has between 5g and 50g sugar per 100ml serving.

NOTE: Diet sugar alternative will **NOT** work in this unit. The lack of sugar will cause the output to freeze solid stalling the auger.



DIRECTIONS

Prior to starting recipe, refer to page 6 for assembly and unit interaction information.



Pour cola into the vessel.



Use the dial to select program **SLUSH**. Use the arrows to select desired thickness (choose between 5 settings). Press the dial to start the program.



Once frozen drink reaches desired texture, program will stop flashing and remain solid. When slush is complete, serve immediately.

TROPICAL FRUIT SLUSH

PREP: 5 MINUTES
TOTAL TIME: < 1 HOUR
MAKES: 2-8 SERVINGS

INGREDIENTS

2-3 SERVINGS	4-6 SERVINGS	6-8 SERVINGS
700ml tropical fruit juice, chilled	1400ml tropical fruit juice, chilled	1700ml tropical fruit juice, chilled

TOPPINGS (optional)

Pineapple wedges

TIP: If you have a preference for a particular fruit, replace the tropical fruit juice with juice of choice.

DIRECTIONS

Prior to starting recipe, refer to page 10 for assembly and unit interaction information.

- 1 Pour tropical fruit juice into the vessel.
- 2 Use the dial to select **SLUSH**. Use the arrows to select desired thickness. Press the dial to start the program.
- 3 Once frozen drink reaches desired texture, program will stop flashing and remain solid. When slush is complete, serve immediately.



KICKSTARTER

LEMONADE FROZEN JUICE

BEGINNER

PREP: 5 MINUTES | TOTAL TIME: < 1 HOUR | MAKES: 2-8 SERVINGS

INGREDIENTS

2-3 SERVINGS

700ml fresh still lemonade,
chilled

4-6 SERVINGS

1400ml fresh still lemonade,
chilled

6-8 SERVINGS

1700ml fresh still lemonade,
chilled

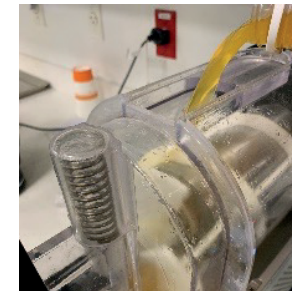
TOPPINGS (optional)

Lemon wedges



DIRECTIONS

Prior to starting recipe, refer to page 6 for assembly and unit interaction information.



Pour fresh still lemonade into the vessel.



Use the dial to select **FROZEN JUICE**. Use the arrows to select desired thickness. Press the dial to start the program.



Once frozen drink reaches desired texture, program will stop flashing and remain solid. When slush is complete, serve immediately.

SPICED APPLE & CINNAMON FROZEN JUICE

PREP: 5 MINUTES

TOTAL TIME: < 1 HOUR

MAKES: 2-8 SERVINGS

INGREDIENTS

2-3 SERVINGS	4-6 SERVINGS	6-8 SERVINGS
350ml apple juice, chilled	700ml apple juice, chilled	850ml apple juice, chilled
350ml ginger ale, chilled	700ml ginger ale, chilled	850ml ginger ale, chilled
½ teaspoon ground cinnamon	1 teaspoon ground cinnamon	2 teaspoons ground cinnamon

TIP: If you do not favour cinnamon, omit for an equally delicious output.

DIRECTIONS

Prior to starting recipe, refer to page 10 for assembly and unit interaction information.

- 1 Pour all ingredients into the vessel.
- 2 Use the dial to select **FROZEN JUICE**. Use the arrows to select desired thickness. Press the dial to start the program.
- 3 Once frozen drink reaches desired texture, program will stop flashing and remain solid. When slush is complete, serve immediately.



**FROZEN
JUICE**

BEGINNER

KICKSTARTER

COFFEE FRAPPÉ

BEGINNER

PREP: 5 MINUTES | TOTAL TIME: < 1 HOUR | MAKES: 2-8 SERVINGS

INGREDIENTS

2-3 SERVINGS

350ml whole milk, chilled
350ml black coffee, chilled
60g caster sugar

4-6 SERVINGS

700ml whole milk, chilled
700ml black coffee, chilled
120g caster sugar

6-8 SERVINGS

850ml whole milk, chilled
850ml black coffee, chilled
140g caster sugar

TOPPINGS (optional)

Whipped cream
Chocolate syrup
Caramel syrup

MAKE IT DAIRY-FREE:

Swap whole milk for plant based milk. For the best output, we recommend oat or almond milk (not barista style).

NOTE: Dispense dairy output within 30 minutes of program finishing to avoid a foamy output.

MILKSHAKE



DIRECTIONS

Prior to starting recipe, refer to page 6 for assembly and unit interaction information.



In a large bowl, whisk together all ingredients until combined and sugar is fully dissolved.



Pour mixture into the vessel.



Use the dial to select **FRAPPÉ**. Use the arrows to select desired thickness. Press the dial to start the program.



Once frozen drink reaches desired texture, program will stop flashing and remain solid. When frappé is complete, top with whipped cream and chocolate or caramel sauce, as desired, and serve immediately.

KICKSTARTER

CHOCOLATE MILKSHAKE

BEGINNER

PREP: 5 MINUTES | TOTAL TIME: < 1 HOUR | MAKES: 2-8 SERVINGS

INGREDIENTS

2-3 SERVINGS	4-6 SERVINGS	6-8 SERVINGS
650ml whole milk, chilled	1350ml whole milk, chilled	1650ml whole milk, chilled
20g cocoa powder	40g cocoa powder	50g cocoa powder
80g caster sugar	160g caster sugar	180g caster sugar
2 teaspoons vanilla extract	1 ½ tablespoons vanilla extract	2 tablespoons vanilla extract

TOPPINGS (optional)

- Whipped cream
- Chocolate syrup
- Sprinkles

MAKE IT DAIRY-FREE:

Swap whole milk for plant based milk. For the best output, we recommend oat or almond milk (not barista style).

NOTE: Dispense dairy output within 30 minutes of program finishing to avoid a foamy output.



MILKSHAKE

DIRECTIONS

Prior to starting recipe, refer to page 10 for assembly and unit interaction information.



In a large bowl, whisk together all ingredients until combined and cocoa powder and sugar are fully dissolved.



Pour mixture into the vessel.



Use the dial to select **MILKSHAKE**. Use the arrows to select desired thickness. Press the dial to start the program.



Once frozen drink reaches desired texture, program will stop flashing and remain solid. When milkshake is complete, top with whipped cream, chocolate syrup and sprinkles, as desired and serve immediately.

DAIRY-FREE VANILLA MILKSHAKE

PREP: 5 MINUTES

TOTAL TIME: < 1 HOUR

MAKES: 2-8 SERVINGS

INGREDIENTS

2-3 SERVINGS	4-6 SERVINGS	6-8 SERVINGS
680ml plant-based milk, chilled	1360ml plant-based milk, chilled	1600ml plant-based milk, chilled
70g caster sugar	140g caster sugar	170g caster sugar
1 tablespoon vanilla extract	2 tablespoons vanilla extract	2 ½ tablespoons vanilla extract

DIRECTIONS

Prior to starting recipe, refer to page 10 for assembly and unit interaction information.

- 1 In a large bowl, whisk together all ingredients until combined and sugar is fully dissolved.
- 2 Pour mixture into the vessel.
- 3 Use the dial to select **MILKSHAKE**. Use the arrows to select desired thickness. Press the dial to start the program.
- 4 Once frozen drink reaches desired texture, program will stop flashing and remain solid. When milkshake is complete, top with whipped cream, chocolate syrup and sprinkles and serve immediately.

DAIRY-FREE TIP

For the best output, we recommend oat or almond milk (not barista style).

NOTE: Dispense dairy output within 30 minutes of program finishing to avoid a foamy output.



MILKSHAKE

BEGINNER



KICKSTARTER

FROZEN APERITIVO ORANGE SPRITZ

BEGINNER

PREP: 5 MINUTES | TOTAL TIME: < 1 HOUR | MAKES: 2-8 SERVINGS

INGREDIENTS

2-3 SERVINGS	4-6 SERVINGS	6-8 SERVINGS
250ml Italian bitter aperitivo	500ml Italian bitter aperitivo	600ml Italian bitter aperitivo
250ml sparkling wine	500ml sparkling wine	600ml sparkling wine
200ml orange juice	400ml orange juice	500ml orange juice

TOPPINGS (optional)

- Orange wedges
- Strawberries

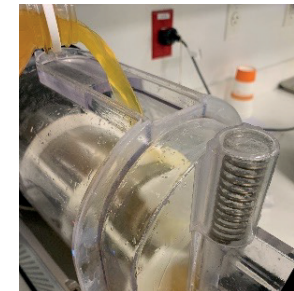
This recipe contains alcohol, **please drink responsibly.**

NOTE: For alcohol guidelines, see page 13.



DIRECTIONS

Prior to starting recipe, refer to page 10 for assembly and unit interaction information.



Pour all ingredients into the vessel.



Use the dial to select **FROZEN COCKTAIL**. Use the arrows to select desired thickness. Press the dial to start the program.



Once frozen drink reaches desired texture, program will stop flashing and remain solid. When frozen cocktail is complete, serve immediately.

ELDERFLOWER GIN COCKTAIL

PREP: 5 MINUTES
TOTAL TIME: < 1 HOUR
MAKES: 6-8 SERVINGS

INGREDIENTS

2-3 SERVINGS	4-6 SERVINGS	6-8 SERVINGS
600ml pre-made gin and tonic 100ml elderflower cordial	1200ml pre-made gin and tonic 200ml elderflower cordial	1450ml pre-made gin and tonic 250ml elderflower cordial

TOPPINGS (optional)

Lemon wedges

DIRECTIONS

Prior to starting recipe, refer to page 10 for assembly and unit interaction information.

- 1 Pour all ingredients into the vessel.
- 2 Use the dial to select **FROZEN COCKTAIL**. Use the arrows to select desired thickness. Press the dial to start the program.
- 3 Once frozen drink reaches desired texture, program will stop flashing and remain solid. When cocktail is complete, serve immediately.

This recipe contains alcohol, **please drink responsibly.**

NOTE: For alcohol guidelines, see page 13.



FROSÉ

PREP: 5 MINUTES
TOTAL TIME: < 1 HOUR
MAKES: 2-8 SERVINGS

INGREDIENTS

2-3 SERVINGS	4-6 SERVINGS	6-8 SERVINGS
200g strawberries, sliced 75g caster sugar 500ml rosé wine, chilled	400g strawberries, sliced 150g caster sugar 1000ml rosé wine, chilled	500g strawberries, sliced 170g caster sugar 1200ml rosé wine, chilled

TOPPINGS (optional)

Strawberries

DIRECTIONS

Prior to starting recipe, refer to page 10 for assembly and unit interaction information.

- 1 In a large bowl, combine sliced strawberries with sugar. Place in refrigerator and allow to sit for a minimum of 1 hour, up to overnight. Once chilled, add rosé to the bowl with the strawberries and sugar.
- 2 Using a blender, blend all ingredients until smooth. Strain mixture to remove strawberry seeds.
- 3 Pour mixture into the vessel.
- 4 Use the dial to select **FROZEN COCKTAIL**. Use the arrows to select desired thickness. Press the dial to start the program.
- 5 Once frozen drink reaches desired texture, program will stop flashing and remain solid. When cocktail is complete, serve immediately.

This recipe contains alcohol, **please drink responsibly.**

NOTE: For alcohol guidelines, see page 13.



NINJA SLUSHi

PROFESSIONAL FROZEN
DRINK MAKER

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NINJA SLUSHI is a pending trademark application in the United Kingdom of SharkNinja Operating LLC.
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