

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



NINJA SLUSHi

FROZEN DRINK MAKER

10+ DELICIOUS RECIPES
INSPIRATION GUIDE



NO ICE, NO BLENDING, FULL FLAVOR.

**Welcome to the Ninja Slushi Frozen Drink Maker
with RapidChill Technology.**

From here, you're just a few pages away from recipes, tips, tricks, and helpful hints to give you the confidence to make almost anything into the perfect slushy 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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USING THE CONTROL PANEL

SWITCH ON

Flick the switch at the back of the unit. Preset lights will flash in sequence until the power button is pressed.

POWER

Press to turn the unit on and off.

RINSE CYCLE

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

PRESETS

5 unique presets that use RapidChill Technology to determine the perfect temperature for the ideal frozen drink.

TEMPERATURE CONTROL SETTING

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

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

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

TROUBLESHOOTING TIPS

Ingredients 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.

Slush not dispensing?

For the best dispensing experience, fill the unit to the max fill line and ensure the unit is running. For a smoother dispense experience, decrease the temperature level by pressing the bottom arrow on the control panel. More sippable frozen drinks will dispense smoother.

Refer to pages 10-11 for more troubleshooting tips.



RAPID CHILL TECHNOLOGY

No ice, no blending, full flavor.

Create more flavorful, less-watered down frozen drinks at home.*



Frozen drinks in 60 minutes** or less.

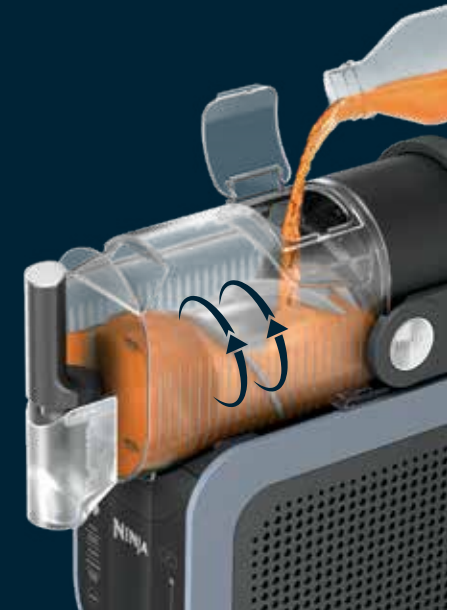
Once frozen drink reaches desired temperature, unit will beep. Auger will continue running to mix your drinks and keep them ready for dispensing at any time.



Up to 12 hours of runtime for frozen drinks 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 you're craving hits.**

Top up your recipe for neverending frozen drinks for your party needs. Simply add more liquid to the vessel while the unit is running.



* Vs. BN800.

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

†† To avoid a foamy output when using the Milkshake or Frappé preset, add 680ml or more of desired drink, and dispense contents within 30 minutes of the preset ending.

PRESETS

5 unique presets use RapidChill Technology for the perfect temperature for your ideal frozen drink.

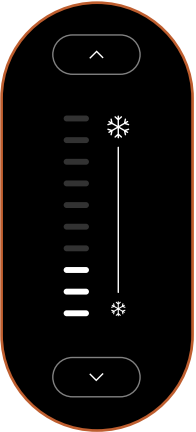
PRESET	DEFAULT/OPTIMAL TEMPERATURE	DESIGNED FOR
SLUSH		Transforming your everyday drinks
FROZEN COCKTAIL		Drinks with alcohol content
FRAPPÉ		Coffee shop lovers to make frozen treats with or without dairy or dairy-free milks
MILKSHAKE		Dairy, dairy-free and creamier-based drinks
FROZEN JUICE		Naturally sweetened juices

Each preset will start at a default/optimal temperature for ideal texture.
If desired, adjust the temperature level for your perfect frozen drink texture, see page 2 for more detail on temperature level.

5 PRESET SETTINGS



TEMPERATURE CONTROL



NOTE: As the liquid cools the temperature control bars will stop flashing.

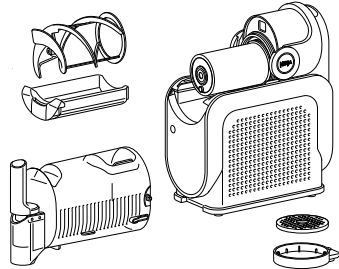
WHAT'S IN THE BOX



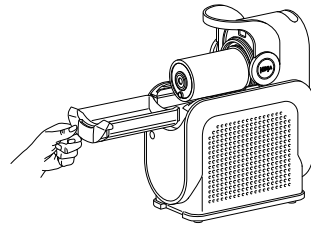
*475ml minimum liquid capacity.
1890ml maximum liquid capacity.

ASSEMBLY

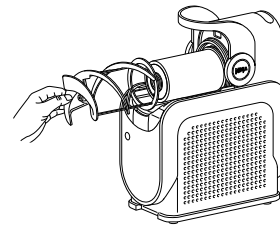
Keep unit upright and unplugged for at least 2 hours before first use.



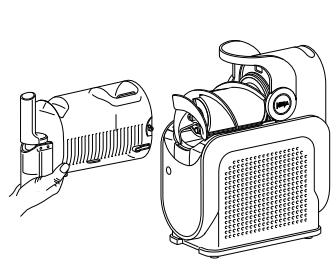
1. Ensure all parts are fully cleaned and the motor base is level on a flat, solid surface.



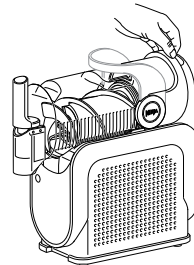
2. Install the condensation catch under the evaporator by sliding it into the rail grooves.



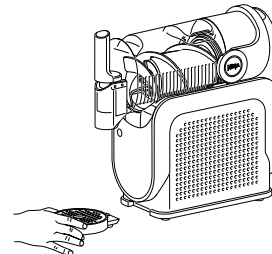
3. Install the auger by sliding it over the evaporator until it fits into place on the pin.



4. With the bail handle up, slide the vessel over the auger and evaporator.



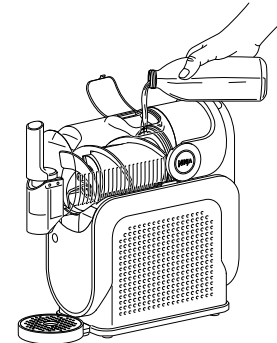
5. Lock the vessel into place by pushing the bail handle back to seal the vessel.



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

USING THE NINJA SLUSHI

Minimum input = 475ml. Maximum input = 1890ml.



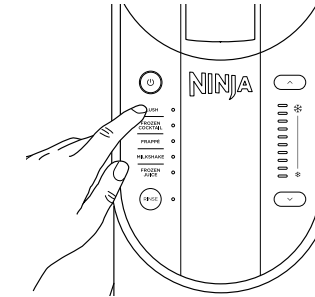
1. Plug in the unit.

2. Open the cover on the top of the vessel.

3. Press the on/off switch at the back of the unit. The switch is on when the side with the line is pressed down.

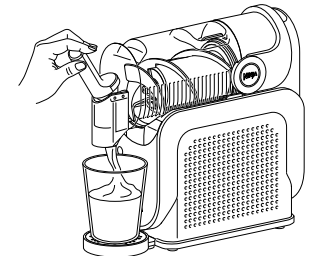
4. Add liquid(s) through the easy-fill port and close the cover.

5. Press the power button to turn on the unit.



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

7. Temperature Control LEDs pulse showing progress to reach your selected temperature. Unit will beep and LEDs will remain solid once frozen drink reaches temperature. **The unit will hold the drink at this temperature for up to 12 hours.**



8. Place a cup on the drip tray, under the handle.

9. To dispense, slowly pull the handle. To stop, release the handle back into place. Keep the unit running while dispensing.

NOTE:

- Stopping the unit also stops the auger and cooling process. You will need to keep the unit running to dispense contents.
- Temperature Control Setting LEDs will pulse while frozen drink is freezing to your set temperature level. Once frozen drink reaches the desired temperature, LEDs will remain solid and unit will beep. Unit will continue running to keep your frozen drink at the ideal temperature and be ready to dispense.
- Creating drinks can take up to 15-60 minutes depending on ingredients, volume, and starting temperature.
- If slushie reaches desired thickness ahead of beeping, dispense and enjoy. See page 2 to adjust temperature and thickness of output.

USING THE RINSE CYCLE

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

1. Dispense any remaining frozen drink.
2. Stop the current preset by pressing the preset button that is currently running.
3. Press the RINSE button.
4. Add warm water up to the vessel's max fill line 1890ml.
5. Slowly dispense the water from the unit soon after filling.

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

6. Stop Rinse cycle by pressing the RINSE button again.
7. Press the power button to turn off the unit.
8. Repeat until frozen drink is rinsed off the evaporator. After using the Rinse cycle, wash all parts by hand or in a dishwasher to fully clean the unit after each use.

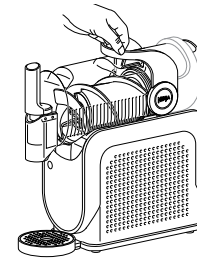


See the next page for more details on cleaning parts after using the Rinse cycle.

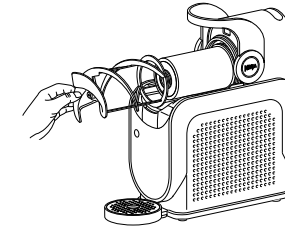
DISASSEMBLY & CLEANING

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

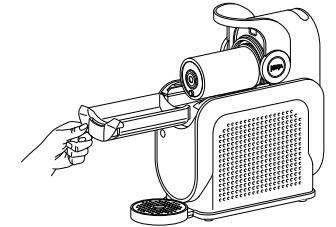
For best results, use the Rinse cycle before disassembling and cleaning all parts.



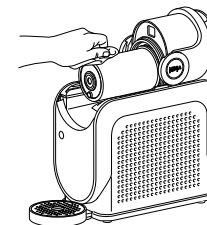
1. Unlock the bail handle by pulling forward and remove the vessel by gently pulling it off the unit. Ensure the vessel is tipped down to prevent remaining liquid from spilling out the back of the vessel. Set aside.



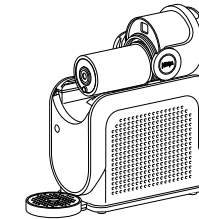
2. Slide the auger off the evaporator. Set aside.



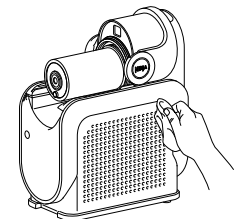
3. Gently slide the condensation catch out of the unit, since there may be residual liquid in the condensation catch. Set aside.



4. Wipe down unit underneath the evaporator with a sanitized or warm, damp cloth.



5. If needed, remove the drip tray and/or spout shroud.
6. Hand-wash all parts in warm, soapy water, or use a dishwasher.



7. Wipe down the motor base and evaporator with a sanitized or warm, damp cloth.
8. Allow all parts to dry thoroughly before reassembling and/or storing the unit.

NOTE: Some brightly coloured ingredients may leave slight staining on the vessel. This does not impact the performance of the slushi machine. Best practice it to wash straight after use to minimise this.

REQUIRED SUGAR CONTENT

All inputs must contain at least 5g of sugar per 100ml serving to prevent total freezing. Inputs cannot contain artificial sweetener.



Low-sugar alert:
If the sugar content of the input is too low, the unit will detect it and provide an alert. Temperature Control LEDs will flash one at a time in descending order starting with the top LED, preset LEDs will flash, and the unit will beep every minute for 15 minutes.

If a drink does not meet minimum requirement of total sugar:
Add 1–2 tablespoons flavored syrup, sugar, date sugar, coconut sugar, maple syrup, agave, sugar syrup, or honey per serving. Combine additional sugar with the base prior to pouring into unit.
Reset the unit by pressing the preset. Restart by pressing the preset again.

NOTE: Artificial sweeteners will not aid in meeting total sugar requirements.
Freshly squeezed or pressed juice such as apple and orange juice have enough naturally occurring sugars to slush in the unit

DIET AND LOW-SUGAR DRINKS
Diet and low-sugar drinks won't turn into slush when they're the only ingredient as too little sugar will prevent recipes from freezing properly. To turn your favourite diet and low-sugar drinks into a Slushi, add the below ingredients to your input:

TOTAL RECIPE SIZE	ADDITIONAL INGREDIENTS
700ml	8.5g erythritol, 21ml lemon juice & ¼ teaspoon salt
1400ml	17g erythritol, 42ml lemon juice & ¼ teaspoon salt
170ml	20.5g erythritol, 51ml lemon juice & ¼ teaspoon salt

SUGAR CONTENT EXAMPLE:	
Nutrition	(per 100ml)
Energy	235kJ/55kcal
Fat	0.5g
Sodium	25g
Carbohydrates	11g
of which sugars*	5g
Protein	0.65g
Salt	25mg

Serving Size

Total Sugars
(5g meets the minimum requirements)

What is Erythritol?
Erythritol is a low-calorie sweetener that offers a taste similar to sugar without significantly affecting blood sugar levels or contributing to tooth decay. It is widely used as a sugar substitute in various food products and is generally considered safe for consumption. As with all dietary components, it is advisable to consume erythritol in moderation as part of a balanced diet.

SUGAR PERCENTAGES



ALCOHOL GUIDELINES

When using the frozen cocktail preset, all premade inputs (wine, beer, etc.) must contain between 2.8% and 16% alcohol.

STRONG ALCOHOL/SPIRIT GUIDELINES

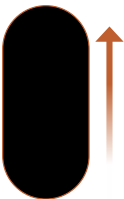
To create frozen cocktails, see chart below for the maximum alcohol/spirit (vodka, tequila, etc.) content per total recipe size.

TOTAL RECIPE SIZE	RECOMMENDED SPIRIT AMOUNT (40% ABV)
710ml	120ml
1065ml	175ml
1420ml	235ml
1530ml	295ml

Chart above is a guide for incorporating alcohol/spirits (35% +) **ONLY**. When using other alcohols such as wine, beer, seltzer, or pre-made cocktails, refer to the chart below or the No-Prep Slushes guide on page 13.

High-alcohol/sugar alert: If the alcohol content of the input is too high, the unit will detect it and provide an alert. Temperature Control LEDs will flash one at a time in ascending order starting with the bottom LED, preset LEDs will flash, and the unit will beep every minute for 15 minutes.

If a drink exceeds the maximum alcohol amount: Add 60ml water per serving to dilute the input. Reset the unit by pressing the preset. Restart by pressing the preset again.



NOTE: When using diet or low sugar drinks along with alcohol, erythritol is not necessary.

ALCOHOL PERCENTAGES



TIPS & TRICKS

Minimum input = 475ml. Maximum input = 1890ml.

For the best dispensing experience, fill the unit to the max-fill line (1890ml).



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



All inputs must contain at least 5g of sugar per 100ml.
Refer to page 10 for more details on diet and low-sugar drinks.



When using the **FROZEN COCKTAIL** program, all premade inputs must contain between **2.8% and 16% alcohol**.
Refer to page 11 for more details.



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



For your ideal texture, use the Temperature Control setting to adjust.



For the frostiest results, chill serving glasses before dispensing your Slushi creations.

NOTE: Pre-frozen ingredients taste sweeter. Worried your drink might be too sweet? Don't worry, it won't taste as sweet after you freeze and slush it into a frozen drink.

POUR & SLUSH

NO-PREP SLUSHES

SIMPLY FILL & SELECT

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



PRESET	TOTAL TIME	PREPARED DRINK	DIRECTIONS
SLUSH 	2-3 Servings 15 Minutes 4-6 Servings 30 Minutes 6-8 Servings 45 Minutes	Sports drinks, energy drinks, sweetened iced tea, kombucha, lemonade	Select SLUSH The preset will start at the default level
FROZEN COCKTAIL 	2-3 Servings 30 Minutes 4-6 Servings 40 Minutes 6-8 Servings 50 Minute	Hard seltzers	Select FROZEN COCKTAIL The preset will start at the default level —adjust temperature control to illuminate 3 bars
		Beer (Lager, IPA, Bitter Sour and Stout), Alcoholic Lemonade, Cider	Select FROZEN COCKTAIL The preset will start at the default level —adjust temperature control to illuminate 4 bars
		Pre-made Piña Colada, Pre-made Gin & Tonic, Pre-made Mojito, Pre-made Margaritas	Select FROZEN COCKTAIL The preset will start at the default level —adjust temperature control to illuminate 6 bars
		Pre-made Rum & Cola, wine (white, sparkling, rosé)	Select FROZEN COCKTAIL The preset will start at the default level —adjust temperature control to illuminate 9 bars
FROZEN JUICE 	2-3 Servings 15 Minutes 4-6 Servings 25 Minutes 6-8 Servings 35 Minutes	Orange juice, mango juice, tropical juice	Select FROZEN JUICE The preset will start at the default level
		Apple juice	Select FROZEN JUICE The preset will start at the default level —adjust temperature control to illuminate 2 bars
		Bottled premade smoothies, pineapple juice	Select FROZEN JUICE The preset will start at the default level —adjust temperature control to illuminate 3 bars
		Grape juice, pomegranate juice	Select FROZEN JUICE The preset will start at the default level —adjust temperature control to illuminate 5 bars

For diet or low sugar drinks please refer to page 10.

FROZEN COCKTAIL HOUR

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



1.
Add alcohol

1-3 SERVINGS	4-6 SERVINGS	6-8 SERVINGS
add 120ml	add 240ml	add 300ml

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



2.
Pick a drink mix
Choose a base for your cocktail.

1-3 SERVINGS	4-6 SERVINGS	6-8 SERVINGS
add 590ml (total)	add 1180ml (total)	add 1400ml (total)

- Cola or soft drink of choice
- Lemonade
- Tonic
- Fresh fruit juice
- Ginger beer
- Coconut milk



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.



NOTE: When making cocktails refer to required sugar and alcohol content on page 10 and 11.

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

TROPICAL RECIPE INSPIRATIONS



PIÑA COLADA

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



MOSCOW MULE

1. SPIRIT / Vodka
2. MIXER / Ginger Beer & Lime Juice to taste
3. Select **FROZEN COCKTAIL**
4. Garnish with lime wedges

ONE-INGREDIENT COLA SLUSH

KICKSTARTER

INGREDIENTS

PREP: 2 MINUTES

1-3 SERVINGS
approx. 34 minutes

700ml cola, chilled

4-6 SERVINGS
approx. 35 minutes

1400ml cola, chilled

6-8 SERVINGS
approx. 42 minutes

1700ml cola, chilled



USE ANY OF THE FOLLOWING: Orange soft drink, lemon lime soft drink, cream soda, ginger ale, or any full sugar soft drink.

DIRECTIONS



Pour cola into the vessel.



Select **SLUSH**. Preset will start at the default/optimal temperature for ideal texture. If desired, adjust temperature.



Once frozen drink reaches optimal temperature, unit will beep. Serve immediately.

NOTE: For additional information regarding diet or low sugar drinks, please refer to page 10.



ONE-INGREDIENT DIET COLA SLUSH

KICKSTARTER

INGREDIENTS

PREP: 5 MINUTES

1-3 SERVINGS approx. 34 minutes	4-6 SERVINGS approx. 35 minutes	6-8 SERVINGS approx. 42 minutes
700ml cola, chilled 8.5g erythritol 21ml lemon juice ¼ teaspoon salt	1400ml cola, chilled 17g erythritol 42ml lemon juice ¼ teaspoon salt	1700ml cola, chilled 20.5g erythritol 51ml lemon juice ¼ teaspoon salt



USE ANY OF THE FOLLOWING: Orange soft drink, lemon lime soft drink, cream soda, ginger ale, or any diet/low-sugar soft drink.

DIRECTIONS



In a large jug, whisk together all ingredients until combined and erythritol is fully dissolved. Pour mixture into the vessel.



Select **SLUSH**. Preset will start at the default temperature. Adjust temperature control to illuminate 1 bar.



Once frozen drink reaches optimal temperature, unit will beep. If desired, adjust temperature. Serve immediately.

NOTE: For additional information regarding diet, low sugar drinks and erythritol, please refer to page 10.



KID FRIENDLY

TROPICAL FRUIT SLUSH

KICKSTARTER

PREP: 5 MINUTES

INGREDIENTS

1-3 SERVINGS approx. 12 minutes	4-6 SERVINGS approx. 16 minutes	6-8 SERVINGS approx. 17 minutes
700ml tropical fruit juice, chilled	1400ml tropical fruit juice, chilled	1700ml tropical fruit juice, chilled

DIRECTIONS

Prior to starting recipe, refer to pages 6 and 7 for assembly and unit interaction information.



Pour tropical fruit juice into the vessel.



Select **FROZEN JUICE**. Preset will start at the default/optimal temperature for ideal texture. If desired, adjust temperature.



Once frozen drink reaches optimal temperature, unit will beep. Serve immediately.

NOTE: For easier cleaning, **DO NOT** turn off preset until all frozen drink has been dispensed.

FROZEN
JUICE



COFFEE FRAPPÉ

KICKSTARTER

PREP: 10 MINUTES

INGREDIENTS

1-3 SERVINGS approx. 35 minutes	4-6 SERVINGS approx. 41 minutes	6-8 SERVINGS approx. 42 minutes
350ml whole milk, chilled 1 tablespoon double cream 350ml black coffee, chilled 60g caster sugar	700ml whole milk, chilled 2 tablespoons double cream 700ml black coffee, chilled 120g caster sugar	850ml whole milk, chilled 3 tablespoons double cream 850ml black coffee, chilled 140g caster sugar

TOPPINGS (optional)

Whipped cream | Chocolate syrup | Caramel syrup

DIRECTIONS

Prior to starting recipe, refer to pages 6 and 7 for assembly and unit interaction information.



In a large jug, whisk together all ingredients until combined and sugar is fully dissolved. Pour mixture into the vessel.



Select **FRAPPÉ**. Preset will start at the default/optimal temperature for ideal texture. If desired, adjust temperature.



Once frozen drink reaches optimal temperature, unit will beep. Serve immediately topped with whipped cream and chocolate or caramel sauce, as desired.



MAKE IT DAIRY FREE: Swap out dairy ingredients for dairy-free alternatives if desired.

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



FROZEN BLOOD ORANGE MARGARITA

KICKSTARTER

PREP: 5 MINUTES

INGREDIENTS

1-3 SERVINGS approx. 30 minutes	4-6 SERVINGS approx. 36 minutes	6-8 SERVINGS approx. 50 minutes
100ml Tequila Blanco 20ml Triple Sec 530ml blood orange juice 60ml fresh lime juice 10g agave	200ml Tequila Blanco 40ml Triple Sec 1060ml blood orange juice 120ml fresh lime juice 20g agave	230ml Tequila Blanco 50ml Triple Sec 1300ml blood orange juice 140ml fresh lime juice 30g agave

TOPPINGS (optional)

Orange wedges | Lime wedges | Salt for glass rim

DIRECTIONS

Prior to starting recipe, refer to pages 6 and 7 for assembly and unit interaction information.



In a large jug, combine all ingredients. Pour mixture into the vessel.



Select **FROZEN COCKTAIL**. Preset will start at the default/optimal temperature for ideal texture. If desired, adjust temperature.



Once frozen drink reaches optimal temperature, unit will beep. Serve immediately in a salted rim glass with orange wedges and lime wedges, as desired.

NOTE: If you don't have blood orange juice, swap in fresh or store-bought orange juice.

NOTE: This drink contains alcohol, **please enjoy responsibly**

NOTE: For alcohol guidelines, see page 11.

**FROZEN
COCKTAIL**



KID FRIENDLY

FROZEN LEMONADE SLUSH

PREP: 5 MINUTES

INGREDIENTS

1-3 SERVINGS approx. 33 minutes	4-6 SERVINGS approx. 41 minutes	6-8 SERVINGS approx. 46 minutes
700ml fresh still lemonade, chilled	1400ml fresh still lemonade, chilled	1700ml fresh still lemonade, chilled



FROZEN JUICE

DIRECTIONS

Prior to starting recipe, refer to pages 6 and 7 for assembly and unit interaction information.

1. Pour fresh still lemonade into the vessel.
2. Select **FROZEN JUICE**. Preset will start at the default/optimal temperature for ideal texture. If desired, adjust temperature.
3. Once frozen drink reaches optimal temperature, unit will beep. Serve immediately.

KID FRIENDLY

SPICED APPLE & CINNAMON SLUSH

PREP: 5 MINUTES

INGREDIENTS

1-3 SERVINGS approx. 15 minutes	4-6 SERVINGS approx. 29 minutes	6-8 SERVINGS approx. 35 minutes
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



DIRECTIONS

Prior to starting recipe, refer to pages 6 and 7 for assembly and unit interaction information.

1. In a large jug, combine all ingredients. Pour all ingredients into the vessel.
2. Select **FROZEN JUICE**. Preset will start at the default/optimal temperature for ideal texture. If desired, adjust temperature.
3. Once frozen drink reaches optimal temperature, unit will beep. Serve immediately.

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

SALTED CARAMEL MILKSHAKE

KID FRIENDLY

PREP: 5 MINUTES

INGREDIENTS

1-3 SERVINGS approx. 30 minutes	4-6 SERVINGS approx. 36 minutes	6-8 SERVINGS approx. 42 minutes
650ml whole milk, chilled 75g caramel syrup 2 tablespoons double cream 2 teaspoons vanilla extract ½ teaspoon sea salt	1350ml whole milk, chilled 150g caramel syrup 3 tablespoons double cream 1 ½ tablespoons vanilla extract 1 teaspoon sea salt	1650ml whole milk, chilled 175g caramel syrup 3 ½ tablespoons double cream 2 tablespoons vanilla extract 1 ½ teaspoons sea salt

TOPPINGS (optional)

Whipped cream | Caramel syrup | Sprinkles

DIRECTIONS

Prior to starting recipe, refer to pages 6 and 7 for assembly and use information.

1. In a large jug, whisk together all ingredients. Pour mixture into the vessel.
2. Select **MILKSHAKE**. Preset will start at the default/optimal temperature for ideal texture. If desired, adjust temperature.
3. Once frozen drink reaches optimal temperature, unit will beep. Serve immediately, topped with whipped cream, caramel syrup and sprinkles, as desired.

NOTE: For easier cleaning, **DO NOT** turn off preset until all frozen drink has been dispensed.



MAKE IT DAIRY FREE: Swap out dairy ingredients for dairy-free alternatives if desired.

TIP: When using the **Milkshake** or **Frappé** preset, dispense contents within 30 minutes of the preset ending to avoid a foamy output.



DAIRY-FREE VANILLA MILKSHAKE

PREP: 10 MINUTES

INGREDIENTS

1-3 SERVINGS approx. 40 minutes	4-6 SERVINGS approx. 47 minutes	6-8 SERVINGS approx. 48 minutes
680ml plant-based milk, chilled	1360ml plant-based milk, chilled	1600ml plant-based milk, chilled
60g caster sugar	120g caster sugar	160g caster sugar
1 tablespoon vanilla extract	2 tablespoons vanilla extract	2 ½ tablespoons vanilla extract



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

DIRECTIONS

Prior to starting recipe, refer to pages 6 and 7 for assembly and unit interaction use information.

1. In a large jug, whisk together all ingredients until combined and sugar is fully dissolved.
2. Pour mixture into the vessel.
3. Select **MILKSHAKE**. Preset will start at the default/optimal temperature for ideal texture. If desired, adjust temperature.
4. Once frozen drink reaches optimal temperature, unit will beep. Serve immediately topped with whipped cream, chocolate syrup and sprinkles, as desired.

FROZEN COCKTAIL

FROZEN APERITIVO ORANGE SPRITZ

PREP: 5 MINUTES

INGREDIENTS

1-3 SERVINGS approx. 17 minutes	4-6 SERVINGS approx. 26 minutes	6-8 SERVINGS approx. 30 minutes
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

DIRECTIONS

Prior to starting recipe, refer to pages 6 and 7 for assembly and unit interaction use information.

1. Pour all ingredients into the vessel.
2. Select **FROZEN COCKTAIL**. Preset will start at the default/optimal temperature for ideal texture. If desired, adjust temperature.
3. Once frozen drink reaches optimal temperature, unit will beep. Serve immediately, topped with orange wedges and strawberries, as desired.

TIP: To make alcohol free, swap Italian bitter aperitivo and sparkling wine with 0% equivalent.

NOTE: For alcohol guidelines, see page 11.

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

ELDERFLOWER GIN COCKTAIL

PREP: 5 MINUTES

INGREDIENTS

1-3 SERVINGS approx. 35 minutes	4-6 SERVINGS approx. 37 minutes	6-8 SERVINGS approx. 39 minutes
750ml pre-made gin and tonic 100ml elderflower cordial	1250ml pre-made gin and tonic 200ml elderflower cordial	1500ml pre-made gin and tonic 250ml elderflower cordial



TOPPINGS (optional)
Lemon wedges

DIRECTIONS

Prior to starting recipe, refer to pages 6 and 7 for assembly and unit interaction use information.

1. Pour all ingredients into the vessel.
2. Select **FROZEN COCKTAIL**. Preset will start at the default/optimal temperature for ideal texture. If desired, adjust temperature.
3. Once frozen drink reaches optimal temperature, unit will beep. Serve immediately with a lemon wedge, as desired.

TIP: To make alcohol free, swap gin and tonic for 0% alcohol gin and tonic

NOTE: For alcohol guidelines, see page 11.

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

FROZEN
COCKTAIL

FROSÉ

PREP: 15 MINUTES + STRAWBERRY MARINATING TIME

INGREDIENTS

1-3 SERVINGS approx. 21 minutes	4-6 SERVINGS approx. 22 minutes	6-8 SERVINGS approx. 30 minutes
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 pages 6 and 7 for assembly and unit interaction use information.

1. In a large jug, 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 jug 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. Select **FROZEN COCKTAIL**. Preset will start at the default/optimal temperature for ideal texture. If desired, adjust temperature.
5. Once frozen drink reaches optimal temperature, unit will beep. Serve immediately with strawberries, as desired.

TIP: To make alcohol free, swap rose for 0% alcohol rosé.

NOTE: For alcohol guidelines, see page 11.

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

FROZEN
COCKTAIL

FROZEN SANGRIA

PREP: 5 MINUTES

INGREDIENTS

1-3 SERVINGS approx. 20 minutes	4-6 SERVINGS approx. 24 minutes	6-8 SERVINGS approx. 32 minutes
500ml red wine 175ml orange juice 25g agave	1000ml red wine 350ml orange juice 50g agave	1200ml red wine 440ml orange juice 65g agave



TOPPINGS (optional)

Orange wedges | Strawberries |
Sliced apple

DIRECTIONS

Prior to starting recipe, refer to pages 6 and 7 for assembly and unit interaction use information.

1. Pour all ingredients into the vessel.
2. Select **FROZEN COCKTAIL**. Preset will start at the default/optimal temperature for ideal texture. If desired, adjust temperature.
3. Once frozen drink reaches optimal temperature, unit will beep. Serve immediately with orange wedges, strawberries and sliced apple, as desired.

TIP: To make alcohol free, swap red wine for 0% alcohol red wine

NOTE: For alcohol guidelines, see page 11.

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

FROZEN
COCKTAIL

FROZEN PIMMS REFRESHER

PREP: 5 MINUTES

INGREDIENTS

1-3 SERVINGS approx. 22 minutes	4-6 SERVINGS approx. 30 minutes	6-8 SERVINGS approx. 38 minutes
600ml pre-made Pimms & lemonade 200ml still lemonade	1000ml pre-made Pimms & lemonade 400ml still lemonade	1200ml pre-made Pimms & lemonade 500ml still lemonade



TOPPINGS (optional)

Strawberries | Orange wedges |
Cucumber slices

DIRECTIONS

Prior to starting recipe, refer to pages 6 and 7 for assembly and unit interaction use information.

1. Pour all ingredients into the vessel.
2. Use dial to select **FROZEN COCKTAIL**. Use the arrows to select desired thickness. Press the dial to start the program.
3. Once frozen drink reaches optimal temperature, unit will beep. Serve immediately with strawberries, orange wedges and cucumber slices, as desired.

NOTE: For alcohol guidelines, see page 11.

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

FROZEN
COCKTAIL

CREATE YOUR OWN SLUSH

with prepared drinks

PICK A RECIPE		CHOOSE FLAVOUR 1 AND CORRESPONDING SERVING AMOUNT TO VESSEL				CHOOSE FLAVOUR 2 AND CORRESPONDING SERVING AMOUNT TO VESSEL				Select SLUSH. The preset will start at the default level.
FLAVOUR COMBO		FLAVOR 1	1-3 SERVINGS	4-6 SERVINGS	6-8 SERVINGS	FLAVOR 2	2-3 SERVINGS	4-6 SERVINGS	6-8 SERVINGS	
PEACH ICED TEA	Iced tea	470ml	950ml	1,175ml	Peach juice	235ml	470ml	650ml		
POMEGRANATE ICED TEA					Pomegranate juice					
PINEAPPLE ICED TEA					Pineapple juice					
PASSION FRUIT ICED TEA					Passion fruit juice					
MANGO ICED TEA					Mango juice					
MANGO LEMONADE	Lemonade	470ml	950ml	1,175ml	Mango juice	235ml	470ml	650ml		
PEACH LEMONADE					Peach juice					
ICED LEMON TEA					Sweetened ice tea					
ORANGE LEMONADE					Orange juice					
CRANBERRY ORANGE	Orange juice				Cranberry juice					

CREATE YOUR OWN FROZEN COCKTAIL

with juice or soda and alcohol

PICK A RECIPE		ADD JUICE ACCORDING TO SERVING AMOUNT TO VESSEL				ADD ALCOHOL ACCORDING TO SERVING AMOUNT TO VESSEL				Select FROZEN COCKTAIL The preset will start at the default/optimal level.
RECIPE	JUICE	1-3 SERVINGS	4-6 SERVINGS	6-8 SERVINGS	ALCOHOL	1-3 SERVINGS	4-6 SERVINGS	6-8 SERVINGS		
Bellini	Peach juice	600ml	1.2L	1.6L	Champagne or Prosecco	120ml	240ml	315ml		
Screwdriver	Orange juice				Vodka					
Greyhound	Grapefruit juice				Gin					
Bloody Mary	Tomato juice				Vodka					
Cinnamon Whiskey Cider	Apple cider				Cinnamon whiskey					

PICK A RECIPE		ADD SOFT DRINK ACCORDING TO SERVING AMOUNT TO VESSEL			ADD ALCOHOL ACCORDING TO SERVING AMOUNT TO VESSEL				Select FROZEN COCKTAIL The preset will start at the default/optimal level.
RECIPE	SOFT DRINK	1-3 SERVINGS	4-6 SERVINGS	6-8 SERVINGS	ALCOHOL	1-3 SERVINGS	4-6 SERVINGS	6-8 SERVINGS	
Whiskey Cola	Cola	600ml	1.2L	1.6L	Whiskey	120ml	240ml	315ml	
Rum & Cola	Cola				Rum				
Paloma	Grapefruit juice				Tequila				
Whiskey Ginger	Ginger ale				Whiskey				
Spiked Lemonade	Lemonade				Vodka				
Dark & Stormy	Ginger beer				Rum				

CREATE YOUR OWN MILKSHAKE & FRAPPÉ

with syrup, milk powder, flavoured milk, and store-bought coffee drinks

	1-3 SERVINGS	4-6 SERVINGS	6-8 SERVINGS	MIX	POUR	DISPENSE
FLAVOURED SYRUPS/SAUCES	600ml whole milk 2 tablespoons double cream 1 teaspoon vanilla extract 2 tablespoons granulated sugar 2 tablespoons flavoured syrup/sauce	1.2L whole milk 4 tablespoons double cream 2 teaspoons vanilla extract 4 tablespoons granulated sugar 4 tablespoons flavoured syrup/sauce	1.6L whole milk 6 tablespoons double cream 1 tablespoon vanilla extract 6 tablespoons granulated sugar 6 tablespoons flavoured syrup/sauce	In a jug, whisk together all ingredients until combined.	Pour mixture into unit, select MILKSHAKE, and adjust temperature as desired. We recommend between 2 to 3 bars for optimal output.	Dispense and enjoy.
	FLAVOUR INSPIRATION Strawberry, caramel, chocolate					
FLAVOURED MILK POWDERS	3-4 tablespoons drink powder 600ml whole milk 2 tablespoons double cream	6-8 tablespoons drink powder 1.2L whole milk 4 tablespoons double cream	8-10 tablespoons drink powder 1.6L whole milk 6 tablespoons double cream			
	FLAVOUR INSPIRATION Chocolate milk, strawberry milk, banana milk					
FLAVOURED MILKS	600ml flavoured milk 2 tablespoons double cream	1.2L flavoured milk 4 tablespoons double cream	1.6L flavoured milk 6 tablespoons double cream			
	FLAVOUR INSPIRATION Chocolate milk, strawberry milk, banana milk					
STORE-BOUGHT COFFEE DRINKS	600ml store-bought coffee drink 2 tablespoons double cream	1.2L store-bought coffee drink 4 tablespoons double cream	1.6L store-bought coffee drink 6 tablespoons double cream		Pour mixture into unit, select FRAPPÉ, and adjust temperature as desired.	
	FLAVOUR INSPIRATION Store-bought bottled frappés, mochas, sweetened iced coffee drinks, cappuccinos, lattes, macchiatos, matcha lattes					

NINJA SLUSHi

FROZEN DRINK MAKER

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