

NINJA

CREAMI SWIRL

NC701EU




BRUGERVEJLEDNING
GEBRAUCHSANWEISUNG
INSTRUCTIONS
INSTRUCCIONES
NOTICE D'UTILISATION
GARANTIE NINJA
ISTRUZIONI
INSTRUCTIES
INSTRUKSJONER
INSTRUÇÕES
OHJEET
INSTRUKTIONER



ninjakitchen.eu

IMPORTANT SAFETY INSTRUCTIONS

PLEASE READ ALL INSTRUCTIONS BEFORE USE • FOR HOUSEHOLD USE ONLY

	Read and review instructions for operation and use.
	Indicates the presence of a hazard that can cause personal injury, death, or substantial property damage if the warning included with this symbol is ignored.
	For indoor and household use only.
When using electrical appliances, basic safety precautions should always be followed, including the following:	

WARNING

To reduce the risk of injury, fire, electrical shock or property damage, basic safety precautions must always be followed, including the following numbered warnings and subsequent instructions. Do not use appliance for other than intended use.

- 1 Read all instructions prior to using the appliance and its accessories.
- 2 Carefully observe and follow all warnings and instructions. This unit contains electrical connections and moving parts that potentially present risk to the user.
- 3 Take inventory of all contents to ensure you have all parts needed to properly and safely operate your appliance.
- 4 Turn the appliance **OFF**, then unplug the appliance from the outlet when not in use, before assembling or disassembling parts, and before cleaning. To unplug, grasp the plug by the body and pull from the outlet. **NEVER** unplug by grasping and pulling the flexible cord.
- 5 Before use, wash all parts that may contact food. Follow washing instructions covered in this instruction manual.
- 6 Before each use, inspect Swirl Creamerizer Paddle for damage. If paddle is bent or damage is suspected, contact SharkNinja to arrange for replacement.
- 7 **DO NOT** use this appliance outdoors. It is designed for indoor household use only.
- 8 **DO NOT** operate any appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any manner. This appliance has no user-serviceable parts. If damaged, contact SharkNinja for servicing.
- 9 This appliance has important markings on the plug. The entire supply cord is not suitable for replacement. If damaged, please contact SharkNinja for service.
- 10 Extension cords should **NOT** be used with this appliance.
- 11 To protect against the risk of electric shock, **DO NOT** submerge the appliance or allow the power cord to contact any form of liquid.
- 12 **DO NOT** allow the cord to hang over the edges of tables or counters. The cord may become snagged and pull the appliance off the work surface.
- 13 **DO NOT** allow the unit or the cord to contact hot surfaces, including stoves and other heating appliances.
- 14 **ALWAYS** use the appliance on a dry and level surface.
- 15 **DO NOT** allow children to operate this appliance or use as a toy. Close supervision is necessary when any appliance is used near children.
- 16 This appliance is **NOT** intended to be used by people 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.

IMPORTANT SAFETY INSTRUCTIONS

PLEASE READ ALL INSTRUCTIONS BEFORE USE • FOR HOUSEHOLD USE ONLY

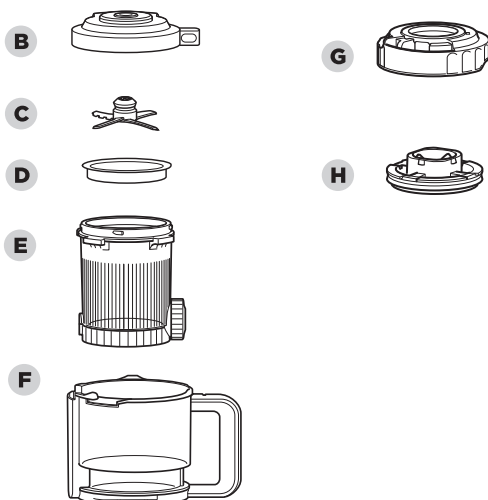
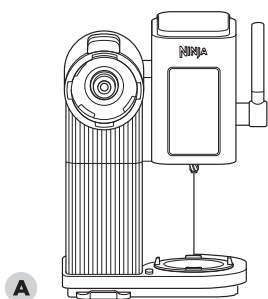
- 17 ONLY** use attachments and accessories that are provided with the product or are recommended by SharkNinja. The use of attachments not recommended or sold by SharkNinja may cause fire, electric shock, or injury.
- 18 NEVER** place the Swirl Creamerizer Paddle on the motor base without it first being attached to the outer bowl lid and the lid being attached to the outer bowl.
- 19** Keep hands, hair, and clothing out of the container when loading and operating.
- 20** During operation and handling of the appliance, avoid contact with moving parts.
- 21 DO NOT** fill containers past the **MAX FILL** lines.
- 22 DO NOT** operate the appliance with an empty container.
- 23 DO NOT** microwave the containers or accessories provided with the appliance, except the CREAMi Swirl Tub. The tub can be microwaved.
- 24 DO NOT** microwave the tub for more than 8 minutes at a time. Wait until cooled before microwaving again.
- 25 NEVER** leave the appliance unattended while in use.
- 26 DO NOT** mix hot liquids. Doing so may result in pressure buildup and steam exposure that can pose a risk of the user being burned.
- 27 DO NOT** process dry ingredients without adding liquid to the tub. It is not intended for dry blending.
- 28 DO NOT** perform grinding operations.
- 29 NEVER** operate the appliance without lids in place. **DO NOT** attempt to defeat the interlock mechanism. Ensure the container and lid are properly installed before operation.
- 30** Before operation, ensure all utensils are removed from containers. Failure to remove utensils can cause containers to shatter and potentially result in personal injury and property damage.
- 31** Keep hands and utensils out of containers while mixing to reduce the risk of severe personal injury or damage to the unit. A scraper may be used **ONLY** when the processor is not running.
- 32 DO NOT** carry the unit by the handle of the outer bowl. Hold the unit by grasping both sides of the unit under the head.
- 33 DO NOT** process hard, loose ingredients or ice. This appliance is not intended to process loose frozen fruit, a block of solid ice, or ice cubes.
- 34 DO NOT** freeze the tub at an angle. Tubs must be placed on a level surface in the freezer. Tubs frozen at an angle should **NOT** be processed.
- 35 DO NOT** attempt to dispense foreign objects.
- 36 DO NOT** remove the base from the tub.

SAVE THESE INSTRUCTIONS

PARTS

- A** Motor Base (attached power cord not shown)
- B** Outer Bowl Lid
- C** Swirl Creamerizer Paddle
- D** (2) CREAMi Swirl Tub Storage Lids
- E** (2) 480ml CREAMi Swirl Tub with Nozzle
- F** Outer Bowl
- G** Dispense Lid
- H** Swirl Press

NOTE: Unit color, number of tubs, and programs may vary by model.



BEFORE FIRST USE

IMPORTANT: Review all warnings before proceeding.

NOTE: All attachments are BPA free and top-rack dishwasher safe. Ensure the paddle, tub, outer bowl, and lids are all separated before placing in the dishwasher.

DID YOU KNOW?

You can use the outer bowl to carry the CREAMi Swirl Tub after removing it from the freezer.

- 1 Remove all packaging materials from the unit.
- 2 Wash containers, lids, and paddle in warm, soapy water. Use a dishwashing utensil with a handle to 3 clean the paddle.
- 4 Thoroughly rinse and air-dry all parts.
- 5 Wipe control panel with a soft cloth.

FEATURES

 Use the Power button to turn the unit on or off.

INSTALL LIGHT Light will illuminate when unit is not fully assembled for use. If light is blinking, ensure the outer bowl is properly installed. If light is solid, check that the paddle is installed.

COUNTDOWN TIMER Counts down remaining program time in minutes.

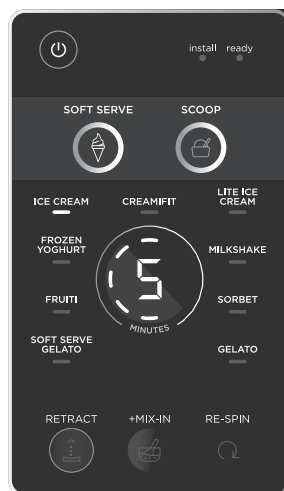
READY LIGHT When all parts are correctly installed, the ready light will remain solid until processing or dispensing begins.

PROCESSING MODE When selecting a processing mode, some programs may illuminate under both SCOOP and SOFT SERVE. For programs that illuminate under SCOOP, output will be harder and denser. For programs that illuminate under SOFT SERVE, output will be softer and lighter.

NOTE: If you plan to dispense your creation, we recommend using SOFT SERVE mode.

ONE-TOUCH PROGRAMS Each one-touch program is intelligently designed to whip up delicious creations. Programs vary in length and speed, depending on optimal settings, to get perfectly creamy results for that type of recipe.

NOTE: To cancel an active program, press the power button.



SCOOP PROGRAMS

ICE CREAM

Designed for traditionally indulgent recipes. Great for turning dairy and dairy-alternative recipes into thick, creamy, scoopable ice creams.

LITE ICE CREAM

Designed for the health conscious to make keto, paleo, and vegan recipes that are low in sugar and/or fat or use sugar substitutes.

SORBET

Transform fruit-based recipes with high water and sugar content into creamy delights.

GELATO

Transforms cooked bases into rich, dense, Italian-style ice cream.

FROZEN YOGHURT

Easily transform your favorite store-bought yoghurts into healthy, creamy frozen treats with the touch of a button. When making frozen yoghurt, ensure you are using full-fat yoghurt with added sugar. Do not process nonfat yoghurt or yoghurt with no added sugar.

MILKSHAKE

Designed to create quick and thick milkshakes by combining your favorite ice cream (store bought or homemade), milk, and mix-ins.

MIX-IN

Designed to fold in pieces of sweets, cookies, nuts, cereal, or frozen fruit to customize a just-processed base or store-bought treat.

NOTE: Not recommended for SOFT SERVE recipes.

SOFT SERVE PROGRAMS

ICE CREAM

Designed to bring the ice cream shop home. Expand upon classic soft-serve vanilla and chocolate for a whole new world of light, airy, fun flavours.

LITE SOFT SERVE

Take classic soft-serve recipes to the next level with lower-fat, lower-sugar, and/or sugar-substitute options. Choose when processing paleo or vegan recipes.

FRUITI

FRUITI has the consistency of soft-serve but uses a dairy-free fruit base, resulting in a sweet, tangy fruit flavour for a light, refreshing treat.

SOFT SERVE GELATO

Elevate custard-based recipes with richer, creamier, swirly textures.

FROZEN YOGHURT

Create yoghurt-shop quality treats ready for dispensing. Mix your favorite store-bought yoghurts with milk and spin to create light, airy, fro-yo-shaped results.

SCOOP/SOFT SERVE PROGRAMS

CREAMIFIT

A new way to enjoy frozen treats made with higher protein, lower calorie and lower sugar* bases. This program whips air into ingredients to create light soft serve and scoopable ice cream.

*Compared to Ninja CREAMi Swirl ice cream recipes.

RE-SPIN

Designed to ensure a smooth texture after running one of the one-touch programs. Re-spin is often needed when the base is very cold (below 21°C) and the texture is crumbly rather than creamy.

FREEZING TIPS



For best results, set your freezer between -13°C and 21°C. The CREAMi Swirl is designed to process bases within this range. If your freezer is within this range, your tub should reach the appropriate temperature.



DO NOT freeze the Swirl Tub at an angle. Place the Swirl Tub on a level surface in the freezer.



Upright freezers work best. A chest freezer is not recommended, as they tend to reach extremely cold temperatures.



Freeze the base for at least 24 hours. While it may be frozen, the base needs to reach an even colder temperature before it can be processed.



Make the most of your time by prepping several Swirl Tubs at once. Keep these Swirl Tubs in your freezer to Creamify on demand whenever a craving strikes.

Don't want to wait 24 hours? Customize store-bought ice cream with mix-ins or make a milkshake. To customize store-bought ice cream, scoop the ice cream into a Swirl Tub and skip to step 11a.

This is NOT a blender.

DO NOT process a solid block of ice or ice cubes.

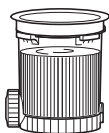
DO NOT make a smoothie or process hard, loose ingredients.

Fruit must be crushed to release its juice or combined with other ingredients and frozen before processing.

USING THE CREAMi SWIRL

IMPORTANT: Review all warnings before proceeding.

- 1 Add ingredients to the CREAMi Swirl Tub. **DO NOT** add ingredients past the MAX FILL line. For recipe inspiration, choose from hundreds of recipes at ninjacreami.com.



- 2 If the recipe requires the ingredients to be frozen, snap the lid on the Swirl Tub and freeze for at least 24 hours.

NOTE: The unit must be plugged in **BEFORE** assembly. The unit will not run if the outer bowl is installed before the unit is plugged in.

- 3 Plug in the unit and place on a clean, dry, level surface such as a countertop or table.
- 4 When the base is prepped or frozen, remove the Swirl Tub lid and place the Swirl Tub in the outer bowl.



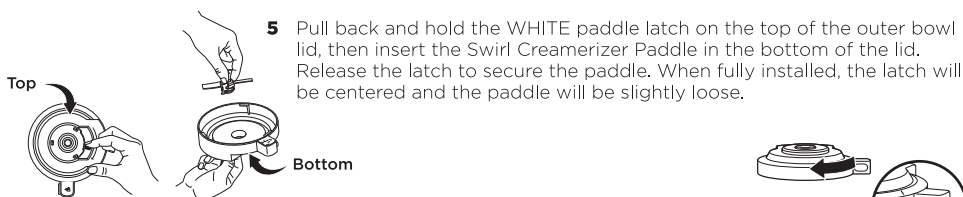
NOTE: DO NOT process the Swirl Tub if ingredients have been frozen at an angle or if the Swirl Tub has been scooped out of and then re-frozen unevenly.

Always smooth out the surface of a processed treat before re-freezing. If frozen unevenly, put the Swirl Tub in the fridge to allow the ingredients to melt, then whisk to combine ingredients. Re-freeze, making sure the Swirl Tub is on a level surface in the freezer.

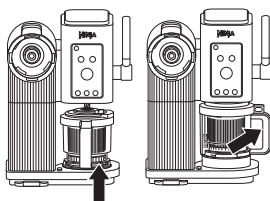
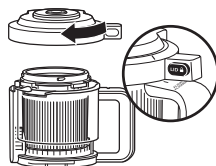


USING THE CREAMi - CONT

IMPORTANT: Review all warnings before proceeding.



- 6** Position the tab of the lid just slightly to the right of the outer bowl handle so the lines on the lid and handle align. Rotate the lid clockwise to lock.

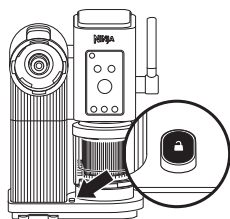


- 7** With the unit plugged in, place the outer bowl onto the motor base with the handle centered below the control panel. Twist the handle to the right to raise the platform and lock the bowl in place, signaled by a click.

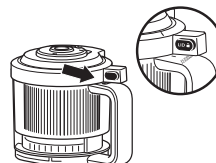
- 8** Press the power button to turn on the unit. If the outer bowl is properly installed, the control panel will illuminate and the READY indicator will be solid. Select SOFT SERVE OR CLASSIC as your processing mode. Then select the program that matches your base. The timer will count down the program. The program will automatically stop when complete.



NOTES: If the install light is illuminated, the unit is not fully assembled for use. If the light is blinking, ensure the bowl is properly installed. If the light is solid, check that the paddle is installed. Make sure you plug in the unit **BEFORE** installing the bowl.



- 9** When program is complete, remove the outer bowl by holding the bowl release button on the left side of the motor base and twisting the handle back to the center. As the handle is twisted, the platform will lower the bowl. Pull the bowl straight back toward to you to remove.



- 10** To remove lid, press the lid unlock button and twist the lid counterclockwise.

NOTE: The unit does not allow One-Touch Programs to be run back to back. Between programs, lower the bowl and check the results before proceeding



11a FOR SCOOP RECIPES ONLY If adding mix-ins, use a spoon to create a 4 cm wide hole that reaches the bottom of the processed portion of the Swirl Tub. Add chopped or broken mix-ins to the hole in the Swirl Tub and repeat steps 6–10 to process again using the same processing zone and the MIX-IN program.

MIX-IN TIPS

Add a small handful of crushed sweets, frozen fruits, chopped nuts, chocolate pieces, and more. When adding several different types of mix-ins, do not exceed a small handful in total. Adjust the quantity of mix-ins to taste, ensuring the outer bowl lid can still comfortably close over the Swirl Tub.

Hard mix-ins will remain intact.

Mix-ins like chocolate, candy, and nuts will not be broken down during the MIX-IN program. Use mini chocolate chips and sweets or pre-chopped ingredients.

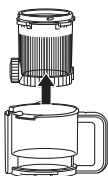
Soft mix-ins will get broken down. Mix-ins like cereal, cookies, and frozen fruit will end up smaller after the MIX-IN program. Use bigger pieces of soft ingredients.

or ice cream and gelato, **fresh fruit, sauces, and spreads are NOT recommended** as mix-ins. Adding fresh fruit, fudge, and caramel sauces will water down your treat. Chocolate hazelnut spread and nut butters also do not mix well. Frozen fruit or chocolate/caramel shell toppings are recommended.

11b If not adding mix-ins, RE-SPIN can be used on a crumbly or powdery Swirl Tub to make it more creamy. RE-SPIN is often needed for very cold bases. If the treat is smooth and scoopable, go to step 12. If the base is crumbly or powdery, repeat steps 6–10 to process again using the RE-SPIN program

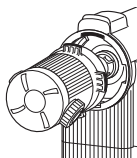


NOTE: Do not RE-SPIN before using the MIX-IN program.



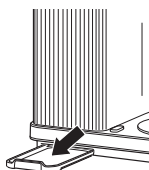
12 Lift the Swirl Tub out of the outer bowl and enjoy **OR** continue on to prep for dispense.

13 Locate the WHITE dispense lid. Place and twist the dispense lid onto the tub.

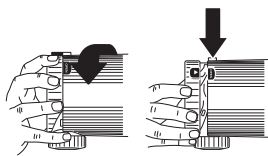


14 Install tub by aligning the **blue tub tab** with the **blue tab on the dispense area** on the left of the unit. Twist until you hear a click.

15 Pull out the drip tray from the base of the unit.



USING THE CREAMi – CONT

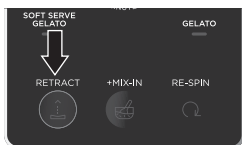
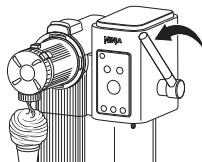


- 16** Then, twist the WHITE tub base clockwise until it fully extends towards you to the SWIRL position.

NOTE: If you forget this step, you will receive an E6 error when you attempt to dispense.

- 17** To dispense, pull the handle towards you. The farther you pull the handle, the faster the output will dispense. To stop dispensing, let go of the handle.

NOTE: It will take about 15 seconds for the output to come out of the nozzle.

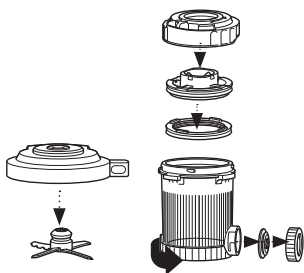
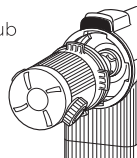


- 18** If you still have ice cream remaining in your tub, press the RETRACT button to retract the swirl press.

NOTE:

- Your swirl press will automatically retract once the tub is fully empty.
- If you still have ice cream remaining in your tub, press the RETRACT button it retract the plunger for tub removal

- 19** To release your tub, press and hold the RELEASE button while twisting the tub counterclockwise.



- 20** Rinse the outer bowl lid to remove any sticky residue or pieces wedged in the Swirl Creamerizer Paddle. Then detach the paddle by pressing the latch on the top of the outer bowl lid. For easy cleanup, release paddle directly into the sink.

NOTE: If you dispensed your ice cream, remove the dispense lid and nozzle from the tub. To detach the plunger, hold the plunger latch on top of the lid.

- 21** Turn off the unit by pressing the power button. Unplug the unit when finished. Refer to the Care & Maintenance section for cleaning and storage instructions.



- 22** Didn't finish your Swirl Tub? Ensure the base of your Swirl Tub is closed and any ice cream is rinsed out from the nozzle cavity. Flatten the top of your frozen treat with a spoon or spatula before refreezing. If the treat is hard after re-freezing, process it again on the program used to make it. If it's soft, just scoop and enjoy it.

NOTE: if your treat contains mix-ins, processing again will further crush your mix-ins and create a new flavour.

CARE & MAINTENANCE

CLEANING

NOTE: Before cleaning, ensure to remove the Swirl Creamerizer Paddle from the outer bowl lid by rinsing the lid and then pressing the paddle latch.

Hand-Washing

Wash containers, lids, Swirl Press, and paddle in warm, soapy water. Use a dishwashing utensil with a handle to clean the paddle. Thoroughly rinse and air-dry all parts. Then hand-wash the pint thoroughly using a small brush or by placing it in the dishwasher.

Dishwasher

Containers, lids, Swirl Press, and paddle are top-rack dishwasher safe. Ensure the paddle, Swirl Tub, outer bowl, and lids are all separated before placing them in the dishwasher.

Outer Bowl Lid

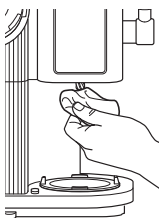
Remove paddle before cleaning the outer bowl lid as ingredients may be stuck under the paddle. Then run warm water through the paddle release lever and out the drain holes on either side. Position the lid with the lever side down to fully drain the lid. Remove the dark grey rubber lip seal wrapped around the middle of the underside of the outer bowl lid. Then hand wash the lid and seal with warm, soapy water or place in the dishwasher.

Dispense Lid

Remove swirl press before cleaning the dispense lid as ingredients may be stuck under the swirl press. Then run warm water through the swirl press release lever and out the drain holes on either side.

Swirl Press

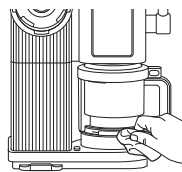
Remove swirl press before cleaning the dispense lid as ingredients may be stuck under the swirl press. Then run warm water through the swirl press release lever and out the drain holes on either side.



Motor Base

Unplug the motor base before cleaning. Wipe motor base with a clean, damp cloth. Do not use abrasive cloths, pads, or brushes to clean the base.

Using a damp cloth, wipe the spindle below the control panel after each use. If liquid is trapped between the motor base and the platform, raise the platform to clean. Place the outer bowl onto the motor base with the handle centered below the control panel. Twist the handle to the right to raise the platform. Then use a damp cloth to clean the area between the base and the raised platform.



Dispense Area

Unplug the motor base before cleaning. Wipe dispense area with a clean, damp cloth. Do not use abrasive cloths, pads, or brushes to clean the base

STORING

For cord storage, wrap the cord with the hook-and-loop fastener near the back of the motor base.

DO NOT wrap the cord around the bottom of the base for storage.

Do store any remaining attachments alongside the unit or in a cabinet where they will not be damaged or create a hazard.

RESETTING THE MOTOR

This unit features a unique safety system that prevents damage to the motor and drive system should you inadvertently overload it. If the unit is overloaded, the motor will be temporarily disabled. Should this occur, follow the reset procedure below.

- 1 Unplug the unit from the electrical outlet.
- 2 Allow the unit to cool for approximately 15 minutes.
- 3 Remove the outer bowl lid and paddle. Ensure no ingredients are jamming the lid assembly.

IMPORTANT: Ensure that maximum capacities are not exceeded. This is the most typical cause of appliance overload.

NOTE: DO NOT process a solid block of ice or ice cubes. **DO NOT** make a smoothie or process hard, loose ingredients. Fruit must be crushed to release its juice or combined with other ingredients and frozen before processing.

TROUBLESHOOTING GUIDE

⚠ WARNING To reduce the risk of shock and unintended operation, turn power off and unplug unit before troubleshooting.

Unit moves on countertop while processing.

- Make sure the countertop and the feet of the unit are clean and dry.

Frozen treat is liquid, not solid, after processing.

- If a base is soft after processing, put the CREAMi Swirl Tub back in the freezer for several hours or until desired consistency is reached.
- For best results, freeze base for at least 24 hours and process immediately after removing from the freezer. If the processed base is still not firm, try setting your freezer to a colder temperature. The unit is designed to process bases between -12°C and 21°C.
- The proportion of fat or sugar may be too high in your recipe. Consult the inspiration guide and use the included recipes as a guide for best results.

Frozen treat looks crumbly or powdery after processing.

- When bases are frozen in very cold freezers, they may come out crumbly. After running a One-Touch Program, use the RE-SPIN program to make your frozen treat smoother and creamier.
- The proportion of fat or sugar may be too low in your recipe. Consult the inspiration guide and use the included recipes as a guide for best results.

One-Touch Programs will not illuminate.

- Ensure the unit is plugged into a working outlet before installing the outer bowl. Then press the power button to select a program.
- Make sure the unit is fully assembled for use. If the unit is powered on and the outer bowl is not installed correctly, the install light will flash. If the paddle is not installed correctly, the install light will illuminate. All One-Touch Programs will be available, when the unit is fully assembled and a processing mode has been selected.
- The unit does not allow you to run programs back to back. Between programs, lower the bowl and check the results before raising the bowl and running another program.

Install light is flashing.

- For processing: The outer bowl is not installed or is not installed correctly. Re-install the paddle into the outer bowl lid and the lid onto the outer bowl, then re-install the outer bowl onto the motor base until it clicks into place.
- For dispensing: The nozzle is not open, or the nozzle tab is not fully in contact with the unit. Be sure to open the nozzle and that it is in contact with the unit. Once that occurs, the READY light will come on and remain solid.

Install light is steadily illuminated.

- The outer bowl is correctly installed, but the paddle is missing or has been incorrectly installed. Lower the platform by pressing and holding the bowl release button on the left of the motor base while twisting the outer bowl handle toward the center. Be sure the paddle is installed in the lid.

The display shows E1 or E2 and the program lights are flashing.

- The motor has overloaded and needs to be reset. Unplug the unit, remove the bowl, and allow the motor base to cool for approximately 15 minutes before running again.
- Remove the outer bowl lid and paddle. Ensure no ingredients are jamming the lid assembly.
- The ingredients you are trying to process might be too dense. Make sure you are using ingredients with sugar or fat. Follow the recipes in the inspiration guide for best results.
- Your freezer might be very cold. The unit is designed to process bases between -13°C and 21°C. Change the setting of your freezer, move the Swirl Tub to the front of your freezer, or leave the Swirl Tub out on the counter for a few minutes before processing.
- **DO NOT** process a solid block of ice, ice cubes, or hard, loose ingredients.

The display shows E3 and the program lights are flashing.

- There was an error and the program did not successfully complete. First, unplug the unit. Check that the paddle is installed properly, then plug the unit back in and try running the program again.

Swirl Tub froze at an angle in the freezer.

- For best results, do not process a Swirl Tub that has been frozen at an angle or scooped out of and then refrozen unevenly.
- Always smooth-out the surface of your ice cream before re-freezing. If the Swirl Tub is frozen unevenly, put the Swirl Tub in the fridge to allow the ingredients to melt. Then whisk to make sure the ingredients are combined. Refreeze, making sure to place the Swirl Tub on a level surface in your freezer.

Outer bowl will not release from motor base after processing.

- Wait approximately 2 minutes, then try to remove the outer bowl again. Hold the release button on the left side of the motor base and twist bowl handle clockwise to remove. This may take some force.
- If after 2 minutes you are unable to release the outer bowl, press and hold the release button on the left while also holding the lid unlock button on the processing lid on the right and lower your outer bowl to remove your frozen treat. Then, take a warm sponge or paper towel and gently wet the area between the processing lid, bowl, and the motor base. Place the outer bowl back onto the unit and reinstall onto the lid. Then press the outer bowl release button and lower the outer bowl. This may take some force.
- To prevent the outer bowl from getting stuck on the motor base, always make sure the spindle under the control panel is cleaned between processing and make sure the cavity on top of the paddle is fully dry before processing. Also, when processing different bases consecutively, make sure to rinse and dry the paddle after processing each base. With some recipes, water may freeze between the paddle and motor base causing them to stick together; drying the paddle between runs will prevent this.

Inside of CREAMi Swirl Tub is scratched.

- Light scratching of the Swirl Tub is normal after regular use. To keep the Swirl Tub from scratching, prep ingredients in a separate bowl and avoid aggressive use of metal utensils in the Swirl Tub. Clean with soft, non-abrasive cloths.

The display shows E and the Swirl Press has retracted.

- Check your tub base and ensure the tub base is open for ice cream to travel through. If the base is not open, you will have to unlock and reinstall your tub into the dispense area then open the tub base to continue dispensing.
- If your tub base was open and you previously dispensed from this tub and refroze the tub, there may be unprocessed ice cream in the nozzle cavity. Remove the tub from the dispense area and make sure there is no frozen output in the nozzle cavity. If you see frozen ice cream, run the area under warm water and remove the frozen ice cream with the back of a spoon or fork. Then reinstall the tub for dispensing and try again.
- If your tub base was open, remove the tub base from the dispense area. If you used mix-ins, the nozzle is most likely clogged. To prevent damage to the machine, it is recommended rinse the nozzle area and scoop the output from your tub into your desired container. Mix-ins are not recommended for dispensing.
- If you did not use mix-ins and the tub base was open, your ice cream may be too dense for dispensing and will need be processed again on RE-SPIN. Remove the dispense lid and nozzle and follow steps 6-8 and step 11 until the output no longer looks crumbly or powdery. Then you can repeat steps 13-10 for dispensing.
- If after respinning your output will still not dispense, your output is too dense for dispensing and will need to be enjoyed by scooping from the tub.

The display shows E8 and the Swirl Press has retracted.

- Remove the tub from the dispensing area. Unplug the unit and plug it back in.
- Follow the above steps for the flashing "E" error. If you receive another E8 error, contact customer support.

You CANNOT dispense and process at the same time.

- If the pint is installed for dispensing but cannot dispense, make sure the outer bowl is not fully raised in the installed position.

DO NOT attempt to remove the tub base from the tub.

- For deep cleaning, you can soak the pint with the pint base in the open position in warm, soapy water.

TWO (2) YEAR LIMITED GUARANTEE

When a consumer buys a product in Europe, they get the benefit of legal rights relating to the quality of the product (your statutory rights). You can enforce these rights against your retailer. We give you an additional manufacturer's guarantee of two years. These terms and conditions relate to our manufacturer's guarantee only – your statutory rights are unaffected.

The conditions below describe the prerequisites and scope of our guarantee. They do not affect your statutory rights or the obligations of your retailer and your contract with them.

Ninja Guarantees

Every Ninja machine comes with a free parts and labour guarantee. You'll also find online support at www.ninjakitchen.eu

How do I register my Ninja guarantee?

You can register your guarantee online within 28 days of purchase. To save time, you'll need the following information about your product.

- Date you purchased the unit (receipt or delivery note).
- To register online, please visit www.ninjakitchen.eu

IMPORTANT:

- The guarantee will only cover your product from the date of purchase and in the country of purchase.
- Please keep your receipt at all times. Should you need to use your guarantee we will need your receipt to verify the information you have supplied to us is correct. The inability to produce a valid receipt may invalidate your guarantee.

What are the benefits of registering my free Ninja guarantee?

When you register your guarantee we'll have your details to hand if we ever need to get in touch. You can also receive tips and advice on how to get the best out of your Ninja unit and hear the latest news about new Ninja technology and launches. If you register your guarantee online, you'll get instant confirmation that we've received your details.

What is covered by the free Ninja guarantee?

Repair or replacement of your Ninja machine (at Ninja's discretion), including all parts and labour. A Ninja guarantee is in addition to your legal rights as a consumer.

What is not covered by the free Ninja guarantee?

1. Normal wear and tear of wearable parts (such as accessories). Replacement parts are available for purchase at www.ninjakitchen.eu
2. Damage caused by misuse, abuse, negligent handling, failure to perform required maintenance or damage due to mishandling in transit.
3. Damage caused by maintenance not authorised by Ninja.

Where can I buy genuine Ninja spares and accessories?

You'll find a full range of Ninja spares and replacement parts/accessories for all Ninja machines at www.ninjakitchen.eu

Please remember that damage caused by the use of non-Ninja spares may not be covered under your guarantee.



REGISTRER DIT KØB



ninjakitchen.eu/registerguarantee



Scan QR-koden med en mobilenhed

GEM DENNE INFORMATION

Modelnummer: _____

Serienummer: _____

Købsdato: _____
(Gem kvittering)

Butik: _____

TEKNISKE SPECIFIKATIONER

Spænding: 220-240 V, 50-60 Hz

Effekt: 800 watt