

POUR & SLUSH

NO-PREP SLUSHES

SIMPLY FILL & SELECT

Add 470ml - 1890ml to the unit, then select desired preset.

PRESET	TOTAL TIME	PREPARED DRINK	DIRECTIONS
<div>SLUSH</div> <div></div>	<div>2-3 Servings 15 Minutes</div> <div>4-6 Servings 30 Minutes</div> <div>6-8 Servings 45 Minutes</div>	Sports drinks, energy drinks, sweetened iced tea, kombucha, lemonade	Select SLUSH The preset will start at the default level
<div>FROZEN COCKTAIL</div> <div></div>	<div>2-3 Servings 30 Minutes</div> <div>4-6 Servings 40 Minutes</div> <div>6-8 Servings 50 Minute</div>	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
<div>FROZEN JUICE</div> <div></div>	<div>2-3 Servings 15 Minutes</div> <div>4-6 Servings 25 Minutes</div> <div>6-8 Servings 35 Minutes</div>	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

NOTE: Refer to pg 10-11 in the Inspiration Guide for more sugar and alcohol guidelines.

USING THE RINSE CYCLE

This cycle agitates, without cooling, to rinse the unit. After using the Rinse cycle, wash all parts by hand or in a dishwasher to fully clean the unit after each use.

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 hot water up to the vessel's max fill line (1890ml).

5. Slowly dispense the water from the unit immediately after filling.

NOTE: This water will dispense quickly. Ensure you use a large cup or bowl 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 and refer to page 9 of the INSPIRATION GUIDE for full cleaning instructions

NINJA SLUSHi

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Please refer to the Owner's Guide for more detailed instructions.

NINJA SLUSHi

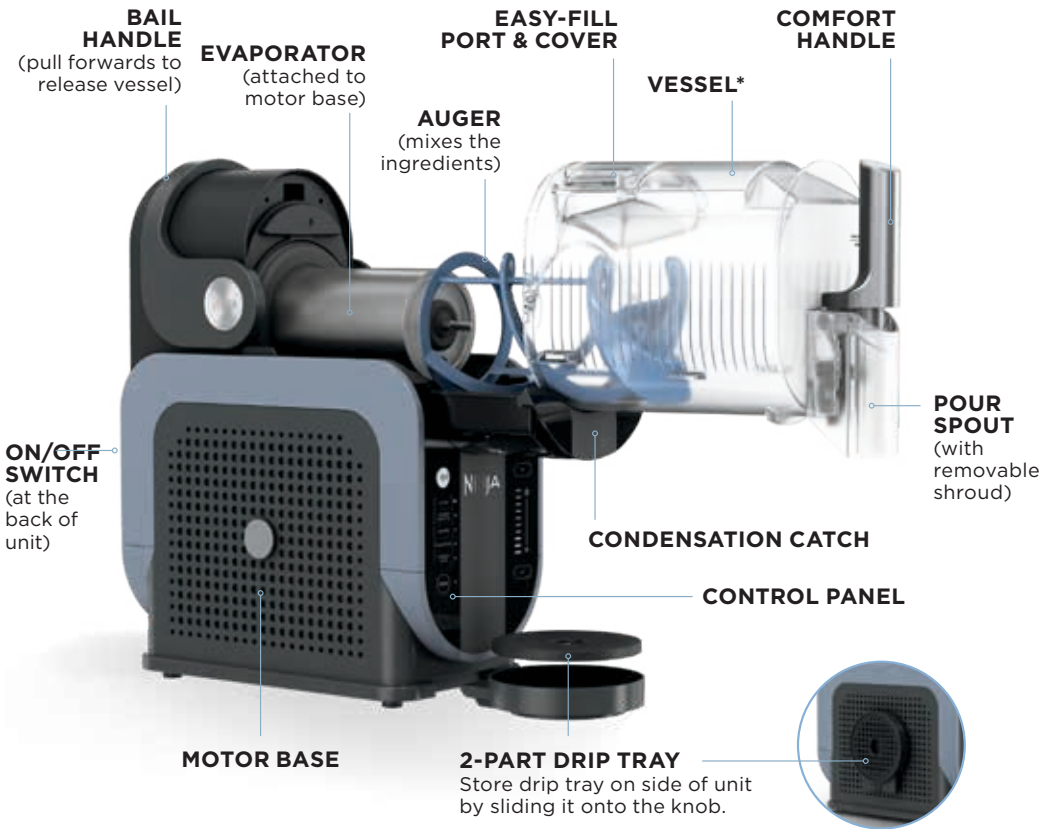
QUICK START GUIDE

KEEPS DRINKS FROZEN FOR UP TO 12 HOURS WITH NO DILUTION*

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

*For recipes excluding dairy.

WHAT'S IN THE BOX



USING THE NINJA SLUSHi

1. Add liquid(s) through the easy-fill port.
2. Press the power button to turn on.
3. Select a preset to start.
4. If desired, adjust default/optimal temperature.
5. 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.
6. Dispense and enjoy.

NOTE: Unit will continue running to keep your frozen drink at ideal temperature.

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

ONE-INGREDIENT DIET COLA SLUSH

PREP: 5 MINUTES



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

INGREDIENTS

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

DIRECTIONS

1. In a large jug, whisk together all ingredients until combined and erythritol is fully dissolved. Pour mixture into the vessel.
2. Select **SLUSH**. Preset will start at the default temperature. Adjust temperature control to illuminate 1 bar.
3. Once frozen drink reaches optimal temperature, unit will beep. If desired, adjust temperature.

TIP: For a non-diet cola Slushi, please refer to pg 16 in the Inspiration Guide.

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



KID FRIENDLY

FROZEN BLOOD ORANGE MARGARITA

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

DIRECTIONS

1. In a large bowl, combine all ingredients. Pour mixture 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. Dispense and enjoy.

TOPPINGS (OPTIONAL)

Orange wedges | Lime wedges
| Salt for glass rim

TIP: If you don't have blood orange juice, just swap out and use orange juice instead.

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



NOTE: This drink contains alcohol, please enjoy responsibly.



USING THE CONTROL PANEL

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 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.

! TROUBLESHOOTING TIPS

RECIPE NOT SLUSHING? If your recipe has not reached the desired texture after 60 minutes, use the Temperature Control Setting to 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.

LOW-SUGAR/HIGH-ALCOHOL ALERTS

Too little sugar or too much alcohol will prevent proper freezing of a slush output. The following alerts will be displayed for each scenario:

Low-Sugar 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 twice every minute for 15 minutes.

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

Add 1-2 tablespoons of flavoured 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 into unit.

High-Alcohol / Sugar Alert

Temperature Control LEDs will flash one at a time in **ascending order** starting with the bottom LED, and the unit will beep twice every minute for 15 minutes.

If a drink exceeds the maximum alcohol / sugar amount:

Add ¼ cup water.

NOTE: Refer to pg 10-11 in the Inspiration Guide for more sugar and alcohol guidelines.

