






**CREAMi® BREEZE™**  
**NC201UK | Owner's Guide**



# IMPORTANT SAFETY INSTRUCTIONS

**PLEASE READ ALL INSTRUCTIONS BEFORE USE • FOR HOUSEHOLD USE ONLY**

	<b>Read and review instructions for operation and use.</b>
	<b>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.</b>
	<b>For indoor and household use only.</b>
<b>When using electrical appliances, basic safety precautions should always be followed, including the following:</b>	

## **⚠ 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 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** Care shall be taken when handling the sharp cutting blades, emptying the bowl and during cleaning. Switch off the appliance and disconnect from supply before changing accessories or approaching parts that move in use. **DO NOT** misuse the appliance to avoid potential risk of injury.
- 9 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.
- 10** This appliance has important markings on the plug. The entire supply cord is not suitable for replacement. If damaged, please contact SharkNinja for service.
- 11** Extension cords should **NOT** be used with this appliance.
- 12** To protect against the risk of electric shock, **DO NOT** submerge the appliance or allow the power cord to contact any form of liquid.
- 13 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.
- 14 DO NOT** allow the unit or the cord to contact hot surfaces, including stoves and other heating appliances.
- 15 ALWAYS** use the appliance on a dry and level surface.

# IMPORTANT SAFETY INSTRUCTIONS

PLEASE READ ALL INSTRUCTIONS BEFORE USE • FOR HOUSEHOLD USE ONLY

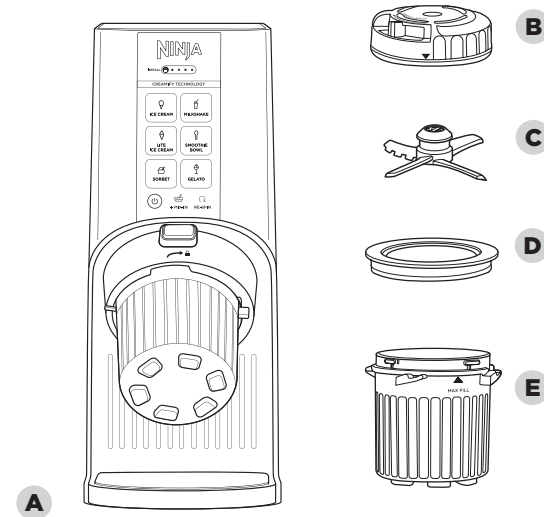
- 16 **DO NOT** allow children to operate this appliance or use as a toy. Close supervision is necessary when any appliance is used near children.
- 17 This appliance is **NOT** intended to be used by people with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Cleaning and user maintenance must not be done by children without supervision. This appliance must not be used by children. Keep the appliance and its cord out of reach of children.
- 18 **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.
- 19 Only use attachments and accessories that are compatible with the NC200 series.
- 20 **NEVER** place the Creamerizer™ Paddle on the motor base without it first being attached to the processing lid and the lid being attached to the CREAMi® Breeze™ tub.
- 21 Keep hands, hair, and clothing out of the container when loading and operating.
- 22 During operation and handling of the appliance, avoid contact with moving parts.
- 23 **DO NOT** fill containers past the **MAX FILL** lines.
- 24 **DO NOT** operate the appliance with an empty container.
- 25 **DO NOT** microwave the containers or accessories provided with the product, except the CREAMi Breeze™ tub. The tub can be microwaved.
- 26 **DO NOT** microwave the tub for more than 8 minutes at a time. Wait until cooled before microwaving again.
- 27 **NEVER** leave the appliance unattended while in use.
- 28 **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.
- 29 **DO NOT** process dry ingredients without adding liquid to the tub. Appliance is not intended for dry blending.
- 30 **DO NOT** perform grinding operations.
- 31 **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.
- 32 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.
- 33 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.
- 34 **DO NOT** carry the unit by the installed tub. Hold the unit by grasping both sides of the unit under the head.
- 35 **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.
- 36 **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.
- 37 **DO NOT** freeze the tub with processing lid. Only freeze the Creami Breeze™ tub with the storage lid.

## SAVE THESE INSTRUCTIONS

## PARTS

- A Motor Base (attached power cord not shown)
- B Processing Lid
- C Creamerizer™ Paddle
- D CREAMi® Breeze™ tub Lid
- E 475ml CREAMi Breeze™ tub

**NOTE:** Unit colour as well as number of tubs and lids may vary by model.



## BEFORE FIRST USE

**IMPORTANT:** Review all warnings before proceeding.

**NOTE:** Containers, lids, and paddle are dishwasher safe (top rack only and should **NOT** be cleaned with a heavy cycle). Ensure the paddle, tub and lids are all separated before placing them in the dishwasher. The processing lid should be placed down horizontally.

- 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 clean the paddle.
- 3 Thoroughly rinse and air-dry all parts.
- 4 Wipe control panel with a soft cloth.

## USING THE CONTROL PANEL

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

### INSTALL LIGHT

If the install light is blinking and the power light is solid, make sure the tub is properly installed, and the lid is fully secured. This can be verified by ensuring that the arrow on the processing lid is aligned with one of the arrows on the tub. If both the power light and install light are flashing, make sure the paddle is installed in the processing lid.

### PROGRESS BAR

The progress bar indicates the progress of the One-Touch Program. All 4 progress bar LEDs will flash twice and then turn off when the program is complete.

### ONE-TOUCH PROGRAMS: 1-2 1/2 MINUTES

Each One-Touch Program is intelligently designed to whip up delicious creations in 1-2 1/2 minutes. Programs vary in length and speed depending on the optimal settings to get perfectly creamy results for that type of recipe.

### ICE CREAM

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

### LITE ICE CREAM

Designed for health-conscious consumers to make ice creams that are low in sugar or fat or use sugar substitutes. Choose when processing keto or paleo recipes.

### GELATO (not available on all models)

Designed for custard bases for Italian-style ice cream. Choose GELATO when specified to create delicious, decadent desserts.

### SORBET

Designed to transform fruit-based recipes with high water and sugar content into creamy delights.

### SMOOTHIE BOWL (not available on all models)

Designed for recipes that are made from fruit and/or vegetables frozen together with dairy, dairy alternatives, or juice.

### MILKSHAKE

Designed to create quick and thick milkshakes. Simply combine your favourite ice cream (store-bought or homemade), milk, and mix-ins and select MILKSHAKE.

### MIX-IN

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

**NOTE:** Mix-ins work best if they are added in the middle of the CREAMi® Breeze™ tub. After processing the tub, use a spoon to create a 4cm wide hole that reaches the bottom of the tub Add chopped or broken mix-ins to the hole in the tub and process again using the MIX-IN program.

### RE-SPIN

Designed to ensure a smooth texture after running one of the preset programs. RE-SPIN is often needed when the base is very cold (below -22°C) and the texture is crumbly rather than creamy.

### NOTE:

- Do not RE-SPIN before using the MIX-IN program.
- To stop an active program, simply press the program button that is illuminated.



## FREEZING TIPS



For best results, set your freezer between -12C° and -22C°. The CREAMi® Breeze™ is designed to process bases within this range. If your freezer is within this range, your tub should reach the appropriate temperature.



For best results, do not freeze the tub at angle. Place the tub on a level surface in the freezer.



Upright freezers work best. We do not recommend using a chest freezer, 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 CREAMi Breeze™ tubs at once. Keep these tubs in your freezer to Creamify™ on demand whenever the craving strikes.

**Don't want to wait 24 hours?** Customise store-bought ice cream with mix-ins or make a milkshake. To customise store-bought ice cream, scoop the ice cream into a 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.

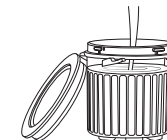
## USING THE CREAMi® Breeze™

**IMPORTANT:** Review all warnings before proceeding.

- 1 Add ingredients to the CREAMi Breeze™ tub. **DO NOT** add ingredients past the MAX FILL line on the tub. To find ingredients, you can choose from hundreds of recipes at [ninjatestkitchen.com](http://ninjatestkitchen.com)



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



**NOTE:** The unit must be plugged in before assembly. The unit will not run if the CREAMi Breeze™ tub 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.

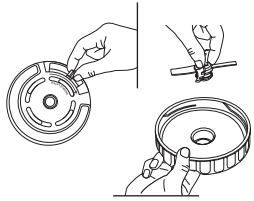
**NOTE:** For best results, do not process the tub if ingredients have been frozen at an angle or if the tub has been scooped out of and then refrozen unevenly.

Always smooth out the surface of a processed treat before refreezing in the tub. If the tub is frozen unevenly, put the 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 tub on a level surface in the freezer.



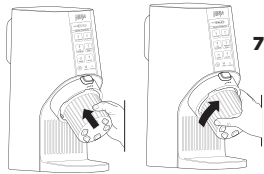
## USING THE CREAMi® BREEZE™ - CONT

**IMPORTANT:** Review all warnings before proceeding.



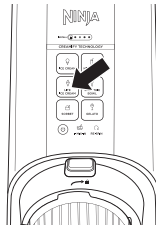
- When the base is prepped or frozen, remove the tub storage lid and check that the ingredients have not frozen at an angle.
- Press and hold the paddle latch on the top of the processing lid, then insert the Creamerizer™ Paddle in the bottom of the lid. Release the latch to secure the paddle. When fully installed, the latch will be centered and the paddle will be slightly loose.

- Position the processing lid on top of the CREAMi® Breeze™ tub. Twist the lid clockwise to lock onto tub. This can be verified by ensuring that the arrow on the processing lid is aligned with one of the arrows on the tub.

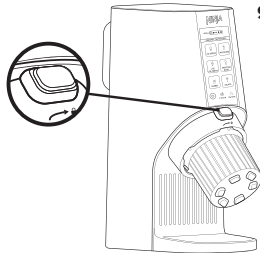


- Make sure the unit is plugged in. Insert the CREAMi Breeze™ tub into the motor base. Rotate clockwise to lock. You will hear a click when the tub is fully installed.

- Press the power button to turn on the unit. If the tub is properly installed, the One-Touch Programs will illuminate and the unit will be ready for use. Select the program that best suits your recipe. The program will automatically stop when complete.



**NOTE:** If the install light is blinking and the power light is solid, make sure the tub is properly installed, and the lid is fully secured. This can be verified by ensuring that the arrow on the processing lid is aligned with one of the arrows on the tub. If both the power light and install light are flashing, make sure the paddle is installed in the processing lid.

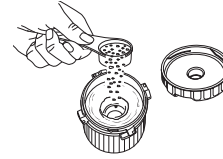


- When the program ends, press and hold the release button on the front of the motor base while also rotating the tub counterclockwise to unlock. Then pull the tub straight back from the motor base to remove.

- To remove the processing lid, rotate the lid counterclockwise to separate from the CREAMi Breeze™ tub. Then enjoy your treat!



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



- If adding mix-ins, use a spoon to create a 4cm wide hole that reaches the bottom of the tub. Add chopped or broken mix-ins to the hole in the tub and repeat steps 6-10 to process again using the MIX-IN program.

### MIX-IN TIPS

**We recommend adding 1/4 cup** of your favourite crushed sweets, frozen fruits, chopped nuts, chocolate pieces and more. When adding several different types of mix-ins, we recommend not exceeding 1/4 cup in total. Feel free to adjust the quantity of mix-ins to your taste but make sure that the processing lid can still comfortably close over the tub.

#### Hard mix-ins will remain intact.

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

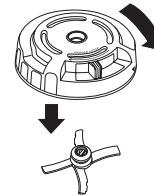
**Soft mix-ins will get broken down.** Mix-ins like cereal, biscuits and frozen fruit will end up smaller after the MIX-IN program. We recommend using bigger pieces of soft ingredients.

For ice cream and gelato, **we do not recommend fresh fruit, sauces, and spreads** as mix-ins. Adding fresh fruit, fudge, or caramel sauces will water down your treat. Chocolate hazelnut spread and nut butters also do not mix well. We recommend using frozen fruit or chocolate/caramel shell toppings.

- If not adding mix-ins, RE-SPIN can be used on a crumbly or powdery 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.



- Rinse the processing lid to remove any sticky residue or pieces wedged in the Creamerizer™ Paddle. Then detach the paddle by pressing the latch on the top of the processing lid. For easy cleaning, release paddle directly into the sink.
- Turn the unit off by pressing the power button. Unplug the unit when finished. Refer to the Care & Maintenance section for cleaning and storage instructions.

- Didn't finish your CREAMi Breeze™ tub? Flatten the top of your frozen treat with a spoon or spatula before refreezing. If the treat is hard after refreezing, process it again on the program you used to make it. If it's soft, just scoop and enjoy it.



#### NOTE:

- Leftovers can be stored in other containers. However, we recommend storing leftovers in a tub so that it can be processed again if necessary.
- 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, make sure to remove the Creamerizer™ Paddle from the processing lid by rinsing the lid and then pressing the paddle latch.

#### Hand-Washing

Wash containers, lids, and paddle in warm, soapy water. Use a dishwashing utensil with a handle to clean the paddle. Thoroughly rinse and air-dry all parts.

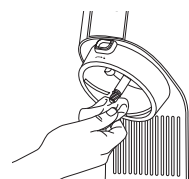
#### Dishwasher

Containers, lids, and paddle are dishwasher safe (top rack only and should **NOT** be cleaned with a heavy cycle). Ensure the paddle, tub processing, and lids are all separated before placing them in the dishwasher. The processing lid should be placed down horizontally.

**NOTE:** For best results, use a dishwasher to remove stuck-on ingredients.

#### Processing Lid

Remove the paddle before cleaning the processing 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. Then hand wash the lid with warm, soapy water or place in the dishwasher.



#### 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.

### 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 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 processing 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.

**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 counter 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® Breeze™ 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 -22°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 tub. 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 tub 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 illuminate when the unit is fully assembled.
- The unit does not allow you to run programs back to back. Between programs, lower the tub and check the results before running another program.

#### Install light is flashing.

- The CREAMi Breeze™ tub is not installed or is not installed correctly. If the install light is blinking and the power light is solid, make sure the tub is properly installed, and the lid is fully secured. This can be verified by ensuring that the arrow on the processing lid is aligned with one of the arrows on the tub. If both the power light and install light are flashing, make sure the paddle is installed in the processing lid.

#### Install light is steadily illuminated.

- The CREAMi Breeze™ tub is correctly installed, but the paddle is missing or has been incorrectly installed. Press the release button on the front of the motor base to remove the CREAMi Breeze™ tub. Rotate the processing lid counterclockwise to remove the lid. Be sure the paddle is installed in the lid.

#### One progress bar light as well as all program lights are flashing.

- The motor has overloaded and needs to be reset. Unplug the unit, remove the tub and allow the motor base to cool for approximately 15 minutes before running again.
- Remove the processing 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 -12°C and -22°C. Change the setting of your freezer, move the tub to the front of your freezer, or leave the 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.

#### Middle two segments of the progress bar are flashing.

- There was an error and the program did not successfully complete. Check that the paddle is installed properly and try running the program again.

#### Creami Breeze™ tub froze at an angle in the freezer.

- For best results, do not process a tub that has been frozen at an angle or scooped out of and then refrozen unevenly.
- Always smooth out the surface of your treat before refreezing. If the tub is frozen unevenly, put the 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 tub on a level surface in your freezer.

#### CREAMi Breeze™ tub will not release from motor base after processing.

- Wait approximately 2 minutes, then try to remove the CREAMi Breeze™ tub again. Hold the release button on the front of the motor base and twist tub counterclockwise to remove. This may take some force.
- To prevent the CREAMi Breeze™ tub from getting stuck on the motor base, 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 Breeze™ tub is scratched.

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

## ORDERING REPLACEMENT PARTS

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To order additional parts and attachments, visit [ninjakitchen.co.uk](http://ninjakitchen.co.uk)

**GET HELP RIGHT NOW!**  
**DON'T RETURN TO THE STORE.**  
**Questions or Problems?**  
**CALL US ON: 0800 862 0453**

## PRODUCT REGISTRATION

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Visit [www.ninjakitchen.co.uk/register-guarantee](http://www.ninjakitchen.co.uk/register-guarantee) to register your new Ninja® product within twenty eight (28) days of purchase. You will be asked to provide the store name, date of purchase, and model number along with your name and address.

The registration will enable us to contact you in the unlikely event of a product safety notification.

# Shark | NINJA

### ONE (1) YEAR LIMITED WARRANTY

When a consumer buys a product in the UK, 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. However, at Ninja we are so confident about the quality of our products that we give the owner a manufacturer's guarantee of 1 year. 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

A household appliance like a Ninja Creami Breeze constitutes a sizeable investment. Your new machine needs to work properly for as long as possible. The guarantee it comes with is an important consideration - and reflects how much confidence the manufacturer has in its product and manufacturing quality. Every Ninja machine comes with a free parts and labour guarantee. Our customer service helpline (0800 862 0453) is open from 9.00am to 6.00pm Monday - Friday. It's free to call, and you'll be put straight through to a Ninja representative. You'll also find online support at [www.ninjakitchen.co.uk](http://www.ninjakitchen.co.uk).

#### How do I register my Ninja guarantee?

If you have purchased your Ninja Creami Breeze directly from [ninjakitchen.co.uk](http://ninjakitchen.co.uk) your guarantee is registered automatically. You can also register your guarantee online within 28 days of purchase.

- To register online, please visit [www.ninjakitchen.co.uk/register-guarantee](http://www.ninjakitchen.co.uk/register-guarantee).
- Keep a note of the date you purchased the machine.

#### IMPORTANT

- The 1 year standard guarantee will only cover your product from the date of purchase.
- Please always keep your receipt. 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. If you further agree to receive communications from us, you can also receive tips and advice on how to get the best out of your Ninja Creami Breeze 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.

#### How long are new Ninja machines guaranteed for?

Our confidence in our design and quality control means that your new Ninja Creami Breeze is guaranteed for a total of 1 year.

#### 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. For returns details please see <https://support.ninjakitchen.co.uk/>

#### What is not covered by the free Ninja guarantee?

- Normal wear and tear.
- Accidental damage or faults caused by negligent use or care, misuse, neglect, careless operation or handling of the Ninja Creami Breeze which is not in accordance with the Ninja Operating Manual supplied with your machine.
- Use of the Ninja Creami Breeze for anything other than normal domestic household purposes.
- Use of parts not assembled or installed in accordance with the operating instructions.
- Use of parts and accessories which are not Ninja Genuine Components
- Faulty installation (except where installed by Ninja).
- Repairs or alterations carried out by parties other than Ninja or its agents.

#### Where can I buy genuine Ninja spares and accessories?

Ninja spares and accessories are developed by the same engineers who developed your Ninja Creami Breeze. You'll find a full range of Ninja spares, replacement parts and accessories for all Ninja machines at [www.ninjakitchen.co.uk](http://www.ninjakitchen.co.uk).

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



## REGISTER YOUR PURCHASE



[www.ninjakitchen.co.uk/register-guarantee](http://www.ninjakitchen.co.uk/register-guarantee)



Scan QR code using mobile device

## RECORD THIS INFORMATION

Model Number: \_\_\_\_\_

Serial Number: \_\_\_\_\_

Date of Purchase: \_\_\_\_\_  
(Keep receipt)

Store of Purchase: \_\_\_\_\_

## TECHNICAL SPECIFICATIONS

Voltage: 220-240V~, 50-60Hz

Power: 800 Watts

**SharkNinja Europe Limited,  
3150 Century Way,  
Thorpe Park, Leeds,  
LS15 8ZB, UK**

**+44 (0) 800 862 0453**

**SharkNinja Germany GmbH,  
Rotfeder-Ring 9, 3rd Floor,  
60327 Frankfurt am Main,  
Germany**

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