

NINJA

CREAMi Breeze

Ice Cream Maker

Quick start guide







Perfectly Personalised ice cream

PREP: 5 minutes | FREEZE: 24 hours | PROGRAM TIME: 1½ minutes | MAKES: 4 servings

INGREDIENTS

18g cream cheese 55g caster sugar 150ml double cream Flavouring, 1 teaspoon extract of your choice **OR** 2 tablespoons of cocoa powder 230ml whole milk

30g of your favourite mix-ins (optional)

PICK YOUR FLAVOUR







Vanilla extract



Almond extract Mint extract



Fruit extract

MAKE IT DAIRY-FREE Use vegan cream cheese for cream cheese, unsweetened coconut cream for heavy cream, and unsweetened oat milk for milk. Whisk the coconut cream until smooth. then add the remaining ingredients.



Microwave the cream cheese for 10 seconds.

Add sugar and flavour, then whisk the mixture until it looks like frosting.



Slowly mix in double cream and milk until sugar is dissolved.



Pour base into CREAMi Breeze Tub. Place lid on tub and freeze for 24 hours.



Remove lid from frozen tub.

Refer to next page for Assembly & Process instructions.

Select ICE CREAM.

PICK YOUR MIX-INS TO ADD A PERSONAL TOUCH

30g of your favourite crushed candies, frozen fruits, chopped nuts, chocolate pieces, and more.



With a spoon, create a 4cm wide hole that reaches the bottom of the tub.

Add mix-ins to the hole in the tub and process again using the MIX-IN program.



Assembly & process



1. Plug in unit first

The unit will not run if the CREAMi Breeze Tub is installed before the unit is plugged in.



Prepare CREAMi Breeze Tub Creamerizer Paddle

Remove lid from frozen CREAMi Breeze Tub and check that the ingredients have not been frozen at an angle.



Install

latch on the top of the processing lid, then insert the paddle in the bottom of the lid. Release the latch to secure the paddle.



Install **Processing Lid**

Press and hold the paddle Position the processing lid on top of the CREAMi Breeze Tub. Twist the lid clockwise to secure pint. This can be verified by ensuring that the arrow on the processing lid is aligned with one of the arrows on the pint.

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 into the processing lid.



Install CREAMi **Breeze Tub**

Insert the CREAMi Breeze Tub into the motor base. Rotate clockwise to lock, until you hear a click.



Select program

Press the power button. then press the program that suits your recipe.



7. Remove CREAMi Breeze Tub

When the program ends, press the release button on the front of the motor base to remove the CREAMi Breeze Pint.



Processing Lid

Rotate processing lid counterclockwise to separate from CREAMi Breeze Tub.





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 process again using the MIX-IN program.



OR



If not adding mix-ins, RE-SPIN can be used on a crumbly or powdery tub to make it creamy. **RE-SPIN** is often needed for very cold bases.

Do not **RE-SPIN** before using MIX-IN program.

Disassembly & cleaning





Remove tub, processing lid & paddle

When the program ends, press the release button on the front of the motor base to remove the CREAMi Breeze Tub. Untwist processing lid from the CREAMi Breeze Tub and rinse the processing lid to remove any sticky residue or pieces wedged in the paddle. Then remove the paddle by sliding the paddle latch on the top of the processing lid.

All parts are dishwasher safe (top rack only and should NOT be cleaned with a heavy cycle) and can also be hand-washed. Ensure the paddle, tub, processing lid, and storage lid are all separated before placing them in the dishwasher. The processing lid should be placed horizontally.





Processing Lid

Locks Creamerizer Paddle in place.



Creamerizer Paddle

This dual-functioning paddle finely shaves and mixes frozen ingredients into the creamiest treats.



CREAMi Breeze Tubs & Lids

BPA-free tubs and lids for making and storing CREAMi treats.

NOTE: Unit colour and programs may vary by model.

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