

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



NINJA SLUSHi™

PROFESSIONAL FROZEN DRINK MAKER

10+ DELICIOUS RECIPES



NO ICE, NO BLENDING, FULL FLAVOR.

Welcome to the Ninja Slushi™ Professional 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

POWER

Press to turn the unit on and off.

RINSE CYCLE

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

PRESETS

3 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.

RECIPE 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.



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 keep three times. 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 your craving hits.††

Top off 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.

† For recipes excluding dairy.

†† To avoid a foamy output when using the Milkshake or Frappé preset, add 24 oz or more of desired drink, and dispense contents within 30 minutes of the preset ending.

PRESETS

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

PRESET	DEFAULT/OPTIMAL TEMPERATURE	DESIGNED FOR
SLUSH		Transforming your everyday beverages
SPIKED SLUSH		Beverages with alcohol content
MILKSHAKE		Dairy- and creamier-based beverages

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

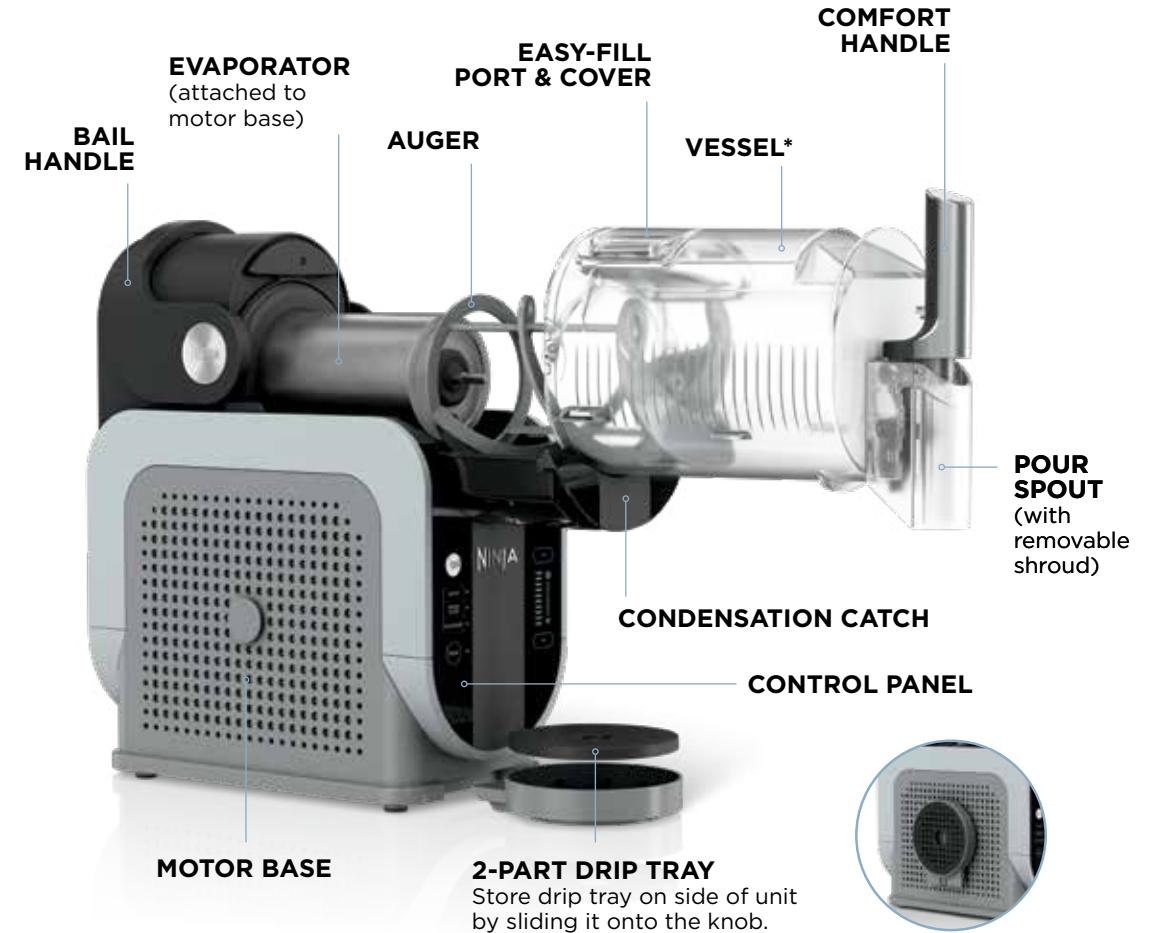
3 PRESET SETTINGS



TEMPERATURE CONTROL



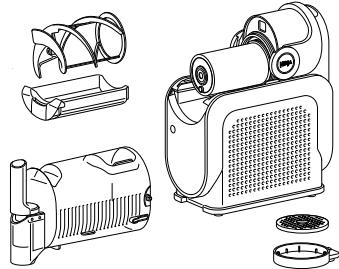
WHAT'S IN THE BOX



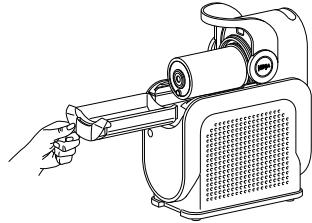
*16-oz minimum liquid capacity.
48-oz maximum liquid capacity.

ASSEMBLY

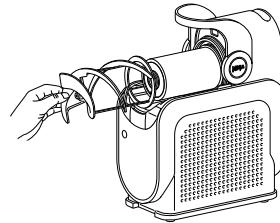
Keep unit upright for at least 2 hours before first use.



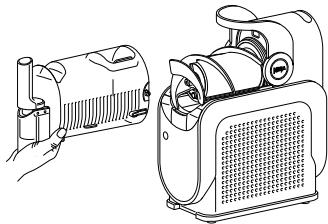
1. Ensure all parts are fully cleaned and the motor base is level on a flat, solid surface.



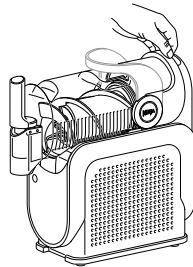
2. Install the condensation catch under the evaporator by sliding it into the rail grooves.



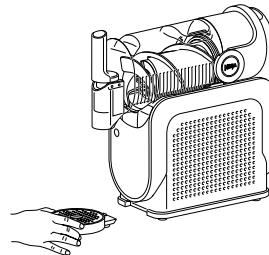
3. Install the auger by sliding it over the evaporator until it fits into place on the pin.



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



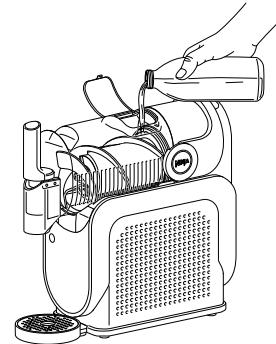
5. Lock the vessel into place by pushing the bail handle back to seal the vessel.



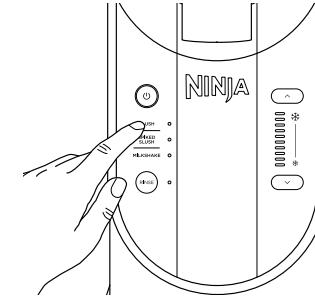
6. Insert the drip tray in front of the motor base until it clicks into place.

USING THE NINJA SLUSHI™

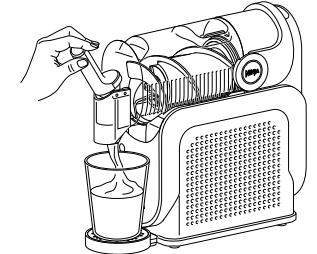
Minimum input = 2 cups (16 oz) Maximum input = 6 cups (48 oz)



- 1.** Plug in the unit.
- 2.** Open the cover on the top of the vessel.
- 3.** Add liquid(s) through the easy-fill port and close the cover.
- 4.** Press the power button to turn on the unit.



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



- 6.** Place a cup on the drip tray, under the handle.
- 7.** To dispense, slowly pull the handle. To stop, release the handle back into place.

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, unit will beep three times. 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.

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. Press the RINSE button.
3. Add warm water up to the vessel's max fill line (48 oz).
4. 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.

5. Stop Rinse cycle by pressing the RINSE button again.
6. Press the power button to turn off the unit.

NOTE: If needed, repeat until frozen drink is rinsed off the evaporator.

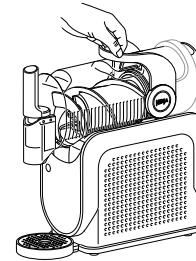


See the next page for more details on cleaning parts after using the Rinse cycle.

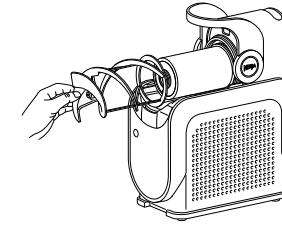
DISASSEMBLY & CLEANING

All parts, except the motor base and evaporator, are dishwasher safe, and should NOT be cleaned with a heated dry cycle.

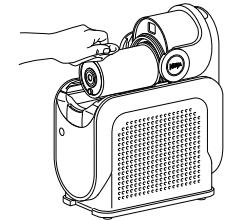
For best results, use the Rinse cycle before disassembling and cleaning all parts.



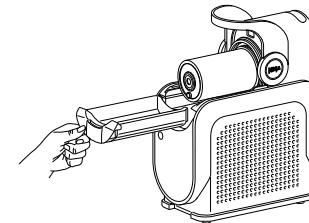
1. Unlock the bail handle by pulling forward and remove the vessel by gently pulling it off the unit. Ensure the vessel is tipped down to prevent remaining liquid from spilling out the back of the vessel. Set aside.



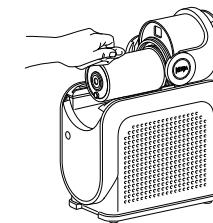
2. Slide the auger off the evaporator. Set aside.



3. Wipe down the evaporator with a sanitized or warm, damp cloth.



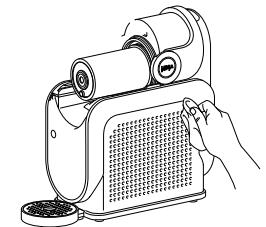
4. Gently slide the condensation catch out of the unit, since there may be residual liquid in the condensation catch. Set aside.



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

6. If needed, remove the drip tray and/or spout shroud.

7. Hand-wash all parts in warm, soapy water, or use a dishwasher



8. Wipe down the motor base and evaporator with a sanitized or warm, damp cloth.

9. Allow all parts to dry thoroughly before reassembling and/or storing the unit.

REQUIRED SUGAR CONTENT

All inputs must contain at least 4% sugar.

SUGAR GUIDELINES

Refer to drink/liquid nutrition label to ensure sugar content meets the recommended minimums below:

LISTED SERVING SIZE	MINIMUM TOTAL SUGAR AMOUNT
8 oz (240 ml)	8 g
12 oz (355 ml)	11 g
20 oz (591 ml)	18 g

EXAMPLE: Apple juice

Nutrition Facts	
8 Servings per container	
Serving size 8 fl oz (240 ml)	
Amount per serving	
Calories	120
% Daily Value*	
Total Fat 0g	0%
Sodium 25mg	1%
Total Sugars 26g	11%
Potassium 251mg	6%
Vitamin C 108mg	120%

Serving Size

Total Sugars (26 g meets the minimum requirements)



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 twice every minute for 15 minutes.

If a drink does not meet minimum requirement of total sugar: Add 1-2 tablespoons flavored 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. Reset the unit by pressing the preset. Restart by pressing the preset again.

NOTE: Sugar-free substitutes or artificial sweeteners will not aid in meeting total minimum or maximum sugar requirements.



ALCOHOL GUIDELINES

The perfect balance for your favorite frozen cocktails at home.

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

HARD ALCOHOL/SPIRIT GUIDELINES

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

TOTAL RECIPE SIZE	MAXIMUM ALCOHOL AMOUNT
3 cups (24 oz)	1/2 cup (4 oz)
4 1/2 cups (36 oz)	3/4 cup (6 oz)
6 cups (48 oz)	1 cup (8 oz)

Chart above is a guide for incorporating hard 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 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, and the unit will beep twice every minute for 15 minutes.

If a drink exceeds the maximum alcohol amount: Add 1/4 cup juice, water, non-alcoholic drink mix, soda, tonic water, seltzer, or coffee/tea per serving to dilute the input. Reset the unit by pressing the preset. Restart by pressing the preset again.



SUGAR PERCENTAGES

DIET SODA



SUGAR % below this point will freeze too hard to create slush

LOW LIMIT 4%

SPORTS DRINK



SODA



ALCOHOL PERCENTAGES

LIGHT BEER



HARD SELTZER



IPA



WINE



MARGARITA



TO CREATE SLUSH alcohol level must be below (or diluted to) this limit

HIGH LIMIT 16%

MARTINI



TIPS & TRICKS

Minimum input = 2 cups (16 oz) Maximum input = 6 cups (48 oz)

For the best dispensing experience, fill the unit to the max-fill line (48 oz).



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



All inputs must contain at least 4% sugar.*



When using the **SPIKED SLUSH** program, all premade inputs must contain between **2.8% and 16% alcohol.****



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



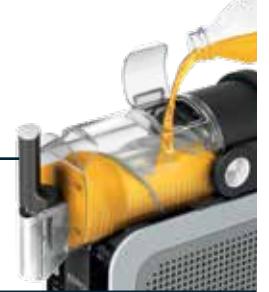
For your ideal texture, use the Temperature Control setting to adjust.



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

POUR & SLUSH

NO-PREP SLUSHES



SIMPLY FILL & SELECT
Add 2-6 cups (16-48 oz) to the unit, then select desired preset.

PRESET		
SLUSH	SPIKED SLUSH	MILKSHAKE
PREPARED DRINK		
<p>Sports Drinks Energy drinks Soda (cola, orange, lemon-lime, cream, root beer, ginger ale, grape, or any other flavored soda) Sweetened iced tea Kombucha Lemonade Limeade Fruit Punch</p> 	<p>Bottled or Canned Hard seltzers Sour beers Hard kombucha Hard lemonade Premixed margaritas Hard tea Hard cider Wine (white or rosé) Premixed Canned Cocktails Paloma Moscow Mule Rum & Coke</p> 	<p>NOTE: For best results, add 1 tablespoon instant pudding mix or heavy cream per 16 oz prepared drink.</p> <p>Chocolate milk (dairy or dairy substitute) Eggnog (dairy or dairy substitute) Coffee milk (dairy or dairy substitute)</p> 

FROZEN COCKTAIL HOUR

Mix and match ingredients to be the ultimate staycation bartender.



1. Pick a drink mix

Choose a base for your cocktail.

2 SERVINGS	4 SERVINGS	6 SERVINGS
add 2 1/2 cups	add 3 3/4 cups	add 5 cups

- Strawberry daquiri mix
- Piña colada mix
- Original or flavored margarita mix
- Cosmo mix
- Mai tai mix

NOTE: Mixes should not contain alcohol. Refer to Required Sugar Content on page 10.



2. Add alcohol

2 SERVINGS	4 SERVINGS	6 SERVINGS
add 1/2 cup	add 3/4 cup	add 1 cup

- White rum
- Dark rum
- Flavored rum
- Vodka
- Tequila
- Gin

NOTE: Refer to Alcohol Guidelines on page 11 for more information on alcohol amounts per recipe size.

SPIKED
SLUSH

3. Select SPIKED SLUSH

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.



TROPICAL RECIPE INSPIRATIONS



PIÑA COLADA

1. Piña colada drink mix
2. Coconut rum
3. Select **SPIKED SLUSH**
4. Garnish with pineapple & cherries



FROZEN MAITAI

1. Mai tai drink mix
2. White & dark rum
3. Select **SPIKED SLUSH**
4. Garnish with lime wedges & cherries

KID FRIENDLY

ONE-INGREDIENT SODA SLUSH

KICKSTARTER

TOTAL TIME: < 1 HOUR

INGREDIENTS

2 SERVINGS	4 SERVINGS	6 SERVINGS
2 (12-oz) cans (or 3 cups) soda	3 (12-oz) cans (or 4 1/2 cups) soda	4 (12-oz) cans (or 6 cups) soda



USE ANY OF THE FOLLOWING:

Cola, orange soda, lemon lime soda, cream soda, root beer, ginger ale, grape soda, or any generic soda.

DIRECTIONS



Pour soda 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 three times. Serve immediately.

TIP: For best results, chill liquid before adding to the unit.

NOTE:

- Diet soda (or soda made with artificial sugar substitutes) will **NOT** work in this unit.
- For easier cleaning, **DO NOT** turn off preset until all frozen drink has been dispensed.

SLUSH



FROZEN MIMOSA

KICKSTARTER

PREP: 5 MINUTES | **TOTAL TIME:** < 1 HOUR

INGREDIENTS

2 SERVINGS	4 SERVINGS	6 SERVINGS
1 1/4 cups orange juice 1 3/4 cups sparkling wine, Champagne, Prosecco, or Cava	1 3/4 cups + 2 tablespoons orange juice 2 1/2 cups + 2 tablespoons sparkling wine, Champagne, Prosecco, or Cava	2 1/2 cups orange juice 3 1/2 cups sparkling wine, Champagne, Prosecco, or Cava

DIRECTIONS

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



Pour all ingredients into the vessel.



Select **SPIKED 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 three times. Serve immediately.



MAKE IT A MOCKTAIL:

Swap out the champagne for sparkling white grape juice.

TIP: For best results, chill liquid before adding to the unit.

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



FROZEN MANGO MARGARITA

KICKSTARTER

TOTAL TIME: < 1 HOUR

INGREDIENTS

2 SERVINGS	4 SERVINGS	6 SERVINGS
2 cups mango margarita mix	3 cups mango margarita mix	4 cups mango margarita mix
1/3 cup water	1/3 cup + 2 1/2 tablespoons water	2/3 cup water
1/3 cup lime juice	1/3 cup + 2 1/2 tablespoons lime juice	2/3 cup lime juice
1/3 cup tequila	1/3 cup + 2 1/2 tablespoons tequila	2/3 cup tequila

DIRECTIONS

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



Pour all ingredients into the vessel.



Select **SPIKED 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 three times. Serve immediately.

TIP: For best results, chill liquid before adding to the unit.

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



KID FRIENDLY

CHOCOLATE MILKSHAKE

KICKSTARTER

PREP: 5 MINUTES | **TOTAL TIME:** < 1 HOUR



MAKE IT DAIRY FREE:

Swap out dairy ingredients for dairy-free alternatives if desired.

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

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

INGREDIENTS

2 SERVINGS	4 SERVINGS	6 SERVINGS
2 cups whole milk	3 cups whole milk	4 cups whole milk
1 cup heavy cream	1 1/2 cups heavy cream	2 cups heavy cream
1 teaspoon vanilla extract	1 1/2 teaspoons vanilla extract	2 teaspoons vanilla extract
2 tablespoons granulated sugar	3 tablespoons granulated sugar	1/4 cup granulated sugar
1/4 cup chocolate syrup	1/3 cup chocolate syrup	1/2 cup chocolate syrup
2 tablespoons cocoa powder	3 tablespoons cocoa powder	1/4 cup cocoa powder

TOPPINGS (optional)

Whipped cream
Chocolate sauce

DIRECTIONS

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



In a large bowl, whisk together all ingredients until combined and sugar, chocolate syrup, and cocoa powder are fully dissolved. Pour mixture into the vessel.



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



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

KID FRIENDLY

FRUIT CEREAL MILKSHAKE

PREP: 35 MINUTES | TOTAL TIME: <1 HOUR

INGREDIENTS

2 SERVINGS	4 SERVINGS	6 SERVINGS
2 cups milk	3 cups milk	4 cups milk
1 cup heavy cream	1 1/2 cups heavy cream	2 cups heavy cream
1 1/2 cups fruity crisped-rice cereal	2 1/4 cups fruity crisped-rice cereal	3 cups fruity crisped-rice cereal
2 teaspoons vanilla extract	3 teaspoons vanilla extract	4 teaspoons vanilla extract
1/4 cup granulated sugar	1/4 cup + 2 tablespoons granulated sugar	1/2 cup granulated sugar

TOPPINGS (optional)

Whipped cream
Fruity crisped-rice cereal



MAKE IT DAIRY FREE:

Swap out dairy ingredients for dairy-free alternatives if desired.

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

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

MILKSHAKE

DIRECTIONS

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

- In a large bowl, whisk together all ingredients until combined and sugar is fully dissolved.
- Allow mixture to steep for 30 minutes, then stack a fine mesh strainer over a separate large bowl. Pour the mixture through the strainer, using a rubber spatula to expel as much milk from the cereal as possible. Discard soaked cereal.
- Pour mixture into the vessel.
- Select **MILKSHAKE**. Preset will start at the default/optimal temperature for ideal texture. If desired, adjust temperature.
- Once frozen drink reaches optimal temperature, unit will beep three times. Serve immediately, topped with whipped cream and fruity cereal as desired.

KID FRIENDLY

CREAMSICLE MILKSHAKE

PREP: 5 MINUTES | TOTAL TIME: <1 HOUR

INGREDIENTS

2 SERVINGS	4 SERVINGS	6 SERVINGS
1 cup whole milk	1 1/2 cups whole milk	2 cups whole milk
1/2 cup heavy cream	3/4 cup heavy cream	1 cup heavy cream
1 1/2 cups orange juice	2 1/4 cups orange juice	3 cups orange juice
1 teaspoon vanilla extract	1 1/2 teaspoons vanilla extract	2 teaspoons vanilla extract
2 drops orange food coloring, optional	3 drops orange food coloring, optional	4 drops orange food coloring, optional
1/4 cup granulated sugar	1/3 cup granulated sugar	1/2 cup granulated sugar

TOPPING (optional)

Whipped cream



MAKE IT DAIRY FREE:

Swap out dairy ingredients for dairy-free alternatives if desired.

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

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

MILKSHAKE

DIRECTIONS

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

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

PINK LEMONADE SLUSH

PREP: 5 MINUTES | TOTAL TIME: < 1 HOUR

INGREDIENTS

2 SERVINGS	4 SERVINGS	6 SERVINGS
2 ³ / ₄ cups water 1/3 cup + 2 teaspoons pink lemonade powder mix	4 cups + 2 tablespoons water 1/2 cup pink lemonade powder mix	5 1/2 cups water 2/3 cup + 4 teaspoons pink lemonade powder mix

DIRECTIONS

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

1. In a large bowl, whisk together all ingredients until combined and lemonade powder is fully dissolved.
2. Pour mixture into the vessel.
3. Select **SLUSH**. 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 three times. Serve immediately.

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

TIP: For best results, chill liquid before adding to the unit.

SLUSH

COCONUT LIME DAIQUIRI

PREP: 5 MINUTES | TOTAL TIME: < 1 HOUR

INGREDIENTS

2 SERVINGS	4 SERVINGS	6 SERVINGS
1 1/4 cups unsweetened canned coconut milk 1 1/4 cups limeade 1/4 cup + 2 tablespoons light rum Juice of 2 limes 3 tablespoons granulated sugar	1 3/4 cups unsweetened canned coconut milk 1 3/4 cups limeade 1/2 cup light rum Juice of 3 limes 3 1/2 tablespoons granulated sugar	2 1/2 cups unsweetened canned coconut milk 2 1/2 cups limeade 3/4 cup light rum Juice of 4 limes 1/4 cup granulated sugar

DIRECTIONS

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

1. In a large bowl, whisk together all ingredients until coconut milk is emulsified and smooth.
2. Pour mixture into the vessel.
3. Select **SPIKED SLUSH**. 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 three times. Serve immediately.



MAKE IT A MOCKTAIL:

Swap out the rum for equal parts unsweetened canned coconut milk and limeade.

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

TIP: For best results, chill liquid before adding to the unit.

SPIKED
SLUSH

KID FRIENDLY

FRUIT PUNCH SLUSH

TOTAL TIME: <1 HOUR

INGREDIENTS

2 SERVINGS	4 SERVINGS	6 SERVINGS
3 cups fruit punch	4 1/2 cups fruit punch	6 cups fruit punch

DIRECTIONS

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

1. Pour fruit punch into the vessel.
2. Select **SLUSH**. 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 three times. Serve immediately.

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

TIP: For best results, chill liquid before adding to the unit.

SLUSH

KID FRIENDLY

FROZEN PEACH TEA

TOTAL TIME: <1 HOUR

INGREDIENTS

2 SERVINGS	4 SERVINGS	6 SERVINGS
3 cups sweetened peach tea	4 1/2 cups sweetened peach tea	6 cups sweetened peach tea

DIRECTIONS

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

1. Pour iced tea into the vessel.
2. Select **SLUSH**. 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 three times. Serve immediately.

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

TIP: For best results, chill liquid before adding to the unit.

SLUSH

FROZEN MULE

PREP: 5 MINUTES | TOTAL TIME: < 1 HOUR

SPIKED
SLUSH

INGREDIENTS

2 SERVINGS	4 SERVINGS	6 SERVINGS
2 cups ginger beer	3 cups ginger beer	4 cups ginger beer
$\frac{2}{3}$ cup vodka	1 cup vodka	$1\frac{1}{3}$ cups vodka
$\frac{1}{3}$ cup freshly squeezed lime juice	$\frac{1}{2}$ cup freshly squeezed lime juice	$\frac{2}{3}$ cup freshly squeezed lime juice

GARNISHES (optional)

Lime wedges
Sprigs of mint

DIRECTIONS

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

1. In a large bowl, whisk together all ingredients until combined.
2. Pour mixture into the vessel.
3. Select **SPIKED SLUSH**. 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 three times. Serve immediately. Garnish each serving with a lime wedge and sprig of mint if desired.



MAKE IT A MOCKTAIL:

Swap out the vodka for lemon-lime soda.

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

TIP: For best results, chill liquid before adding to the unit.

FROZEN MOJITO

TOTAL TIME: < 1 HOUR

SPIKED
SLUSH

INGREDIENTS

2 SERVINGS	4 SERVINGS	6 SERVINGS
$\frac{1}{2}$ cup mint simple syrup	$\frac{3}{4}$ cup mint simple syrup	1 cup mint simple syrup
$\frac{3}{4}$ cup + 2 tablespoons light rum	$1\frac{1}{3}$ cups light rum	$1\frac{3}{4}$ cups light rum
1 cup lime juice, freshly squeezed	1 cup + 2 tablespoons lime juice, freshly squeezed	$1\frac{1}{4}$ cups lime juice, freshly squeezed
1 cup water	$1\frac{2}{3}$ cups water	2 cups water

GARNISHES (optional)

Lime wedges
Sprigs of mint

DIRECTIONS

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

1. Pour mixture into the vessel.
2. Select **SPIKED SLUSH**. 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 three times. Serve immediately.



MAKE IT A MOCKTAIL:

Swap out the rum for club soda.

NOTE: Can't find mint simple syrup in the store? You can make it yourself—bring 1 cup water, 1 cup granulated sugar, and 1 cup fresh mint leaves to a boil over medium heat, stirring until sugar dissolves. Then remove from heat and let syrup steep for about 30 minutes. Remove the mint leaves and cool completely in the fridge before using.

TIP: For best results, chill liquid before adding to the unit.

FROSÉ

PREP: 5 MINUTES | TOTAL TIME: < 1 HOUR

SPIKED
SLUSH

INGREDIENTS

2 SERVINGS	4 SERVINGS	6 SERVINGS
2 cups + 2 tablespoons rosé wine 1 cup + 2 tablespoons white cranberry- strawberry juice 1/4 cup simple syrup	2 1/2 cups rosé wine 1 2/3 cups white cranberry- strawberry juice 1/3 cup simple syrup	3 1/4 cups rosé wine 2 1/4 cups white cranberry- strawberry juice 1/2 cup simple syrup

GARNISH (optional)

Strawberries

DIRECTIONS

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

1. In a large bowl, whisk together all ingredients until combined.
2. Pour mixture into the vessel.
3. Select **SPIKED SLUSH**. 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 three times. Garnish and serve immediately.

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

TIP: For best results, chill liquid before adding to the unit.

RED SANGRIA

PREP: 5 MINUTES | TOTAL TIME: < 1 HOUR

SPIKED
SLUSH

INGREDIENTS

2 SERVINGS	4 SERVINGS	6 SERVINGS
1 1/4 cups red wine 2 1/2 tablespoons orange liqueur or brandy 1 1/2 cups orange juice 1 1/2 tablespoons light brown sugar	1 3/4 cups + 2 tablespoons red wine 1/4 cup orange liqueur or brandy 2 1/4 cups orange juice 2 1/2 tablespoons light brown sugar	2 1/2 cups red wine 1/3 cup orange liqueur or brandy 3 cups orange juice 3 tablespoons light brown sugar

GARNISH (optional)

Orange slices

DIRECTIONS

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

1. In a large bowl, whisk together all ingredients until combined and sugar is fully dissolved.
2. Pour mixture into the vessel.
3. Select **SPIKED SLUSH**. 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 three times. Garnish and serve immediately.

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

TIP: For best results, chill liquid before adding to the unit.

CREATE YOUR OWN SLUSH

with syrup, extracts, and flavored drink powders

	2 SERVINGS	4 SERVINGS	6 SERVINGS	MIX	POUR	DISPENSE
SYRUPS	1/2 cup flavored syrup 2 1/2 cups water	3/4 cup flavored syrup 3 3/4 cups water	1 cup flavored syrup 5 cups water	<p>In a bowl, combine flavoring of choice with water and mix until ingredients are completely dissolved.</p> <p>In a bowl, combine flavoring of choice with dairy or dairy alternative and mix until ingredients are completely dissolved.</p>	<p>Pour mixture into vessel, then select SLUSH. The preset will start at the default/optimal level. If desired, adjust the temperature level for your desired frozen drink texture.</p>	<p>For best results, chill serving glasses before dispensing and enjoying your creation.</p>
	<p>FLAVOR INSPIRATION Blue raspberry, grape, grapefruit, green apple, lime, mango, orange, pineapple, pomegranate, watermelon</p>					
EXTRACTS	1/2 tablespoon extract 1/4 cup sugar 4 drops food coloring, optional 3 cups water	1 1/2 teaspoons extract 1/3 cup sugar 5 drops food coloring, optional 4 1/2 cups water	1 tablespoon extract 1/2 cup sugar 6 drops food coloring, optional 6 cups water			
	<p>FLAVOR INSPIRATION Coconut, lemon, lime, orange, root beer, strawberry</p>					
FLAVORED DRINK POWDERS	1/4 cup drink powder 3 cups water	1/3 cup drink powder 4 1/2 cups water	1/2 cup drink powder 6 cups water			
	<p>FLAVOR INSPIRATION Blue raspberry, cherry, fruit punch, grape, iced tea, lemonade, lemon-lime electrolytes</p>					
FLAVORED MILK POWDERS	2/3 cup drink powder 2 1/2 cups milk 1/2 cup heavy cream	1 cup drink powder 3 3/4 cups milk 3/4 cup heavy cream	1 1/4 cups drink powder 5 cups milk 1 cup heavy cream			
	<p>FLAVOR INSPIRATION Chocolate milk, strawberry milk, hot cocoa</p>					

NINJA
SLUSHiTM
PROFESSIONAL FROZEN DRINK MAKER

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