

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



# NINJA SLUSHi™

PROFESSIONAL FROZEN DRINK MAKER

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**10+ DELICIOUS RECIPES**  
INSPIRATION GUIDE



# 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!



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

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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

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, 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.

Refer to pages 10-11 for more troubleshooting tips.



**NOTE:** Colors, components, and functions may vary by model.

# 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 beep. 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.††

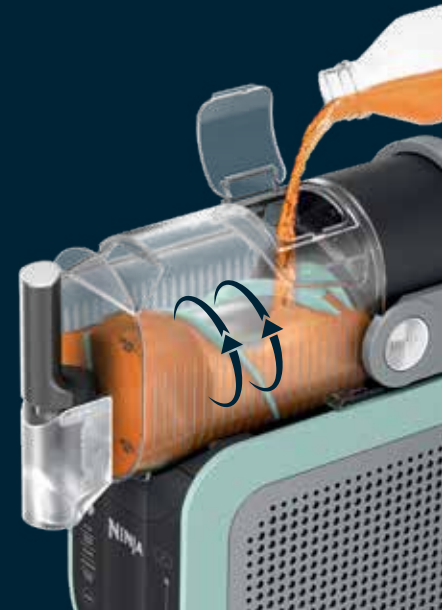
Top off your recipe for neverending frozen drinks for your party needs. Simply add more liquid to the vessel while the unit is running.

\* 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

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

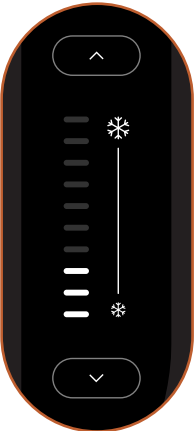
PRESET	DEFAULT/OPTIMAL TEMPERATURE	DESIGNED FOR
SLUSH		Transforming your everyday beverages
SPIKED SLUSH		Beverages with alcohol content
FRAPPÉ		Coffee shop lovers to make frozen treats
MILKSHAKE		Dairy- and creamier-based beverages
FROZEN JUICE		Naturally sweetened beverages

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

5 PRESET  
SETTINGS

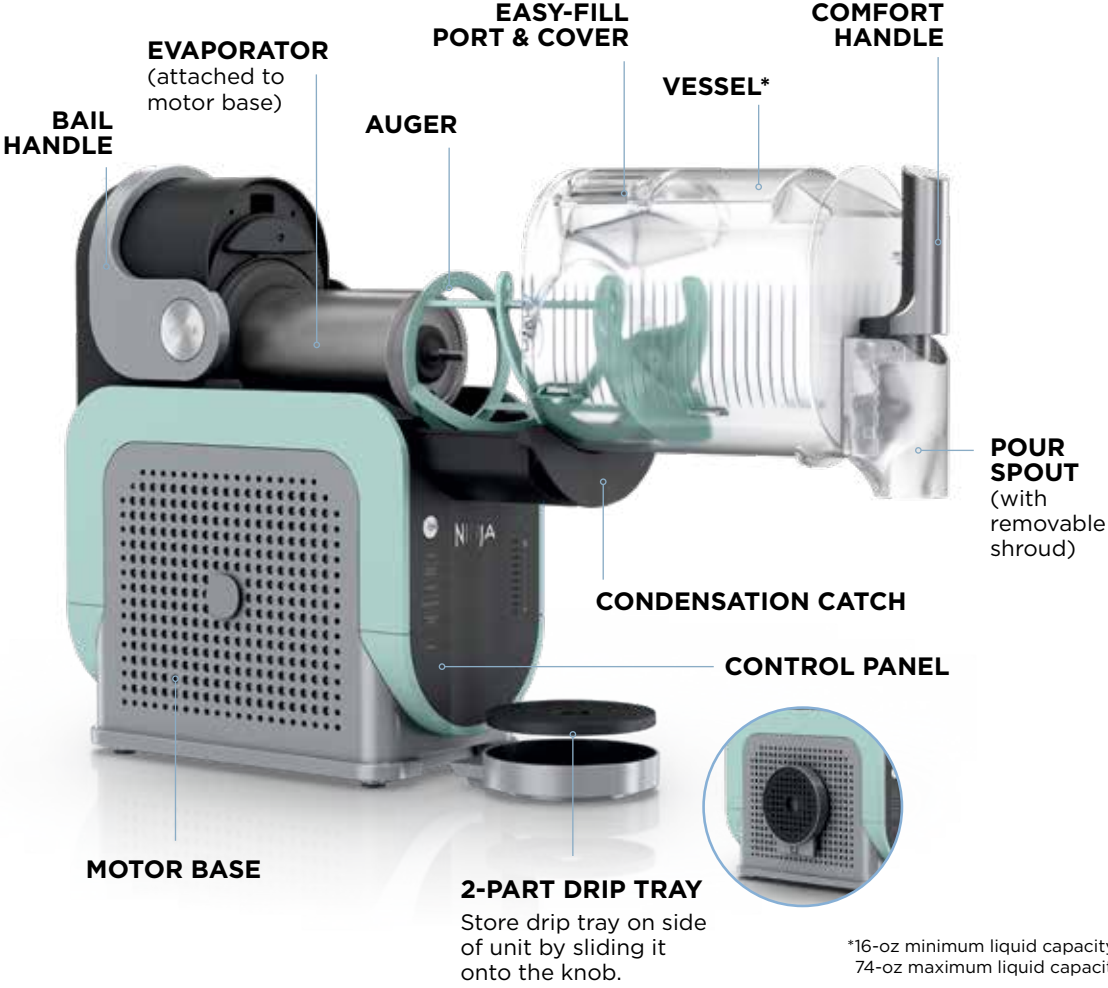


TEMPERATURE  
CONTROL



# WHAT'S IN THE BOX

**NOTE:** Colors, components, and functions may vary by model.



# 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 = 9 1/4 cups (74 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. To prevent leaking and spills, ensure the vessel is locked into place before adding liquid(s) to the vessel.
- 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.** Temperature Control LEDs pulse showing progress to reach your selected temperature. **Unit will beep and LEDs will remain solid once frozen drink reaches temperature.**



- 7.** Place a cup on the drip tray, under the handle.
- 8.** 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, LEDs will remain solid and unit will beep. 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.
- Pre-frozen ingredients taste sweeter. Worried your drink might be too sweet? Don't worry, it won't taste as sweet after you freeze and slush it into a frozen drink.



# 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 hot water up to the vessel's max fill line (74 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 bottom-rack 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. To prevent leaking and spills, ensure the vessel is empty before disassembling.



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 hot, soapy water, or use a dishwasher. If needed, repeat until all parts are fully clean.

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	
<b>Calories</b>	<b>120</b>
% Daily Value*	
Total Fat 0g	0%
Sodium 25mg	1%
Total Carbohydrate 26g	11%
Total Sugars 26g	
Potassium 251mg	6%
Vitamin C 108mg	120%
Not a significant source of saturated fat, trans fat, cholesterol, dietary fiber, added sugars, vitamin D, calcium and iron.	
*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

Serving Size

Total Sugars  
(26 g meets the minimum requirements)

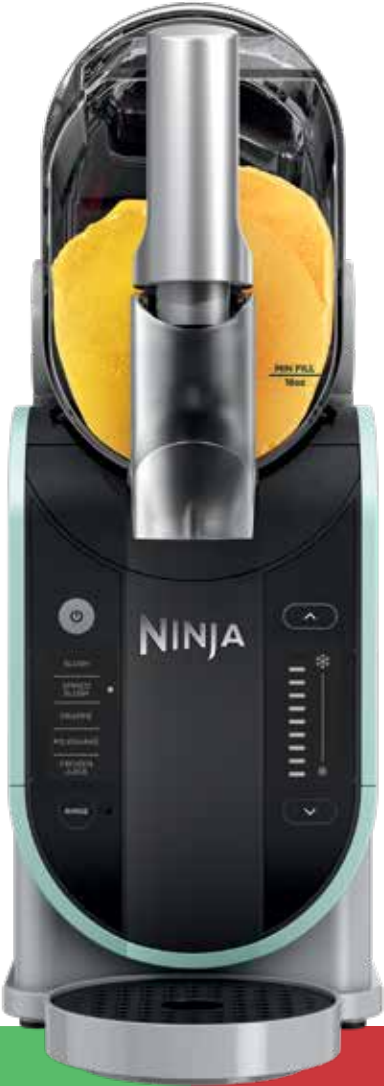


## ! TROUBLESHOOTING TIPS

**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 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 (8 oz). 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.

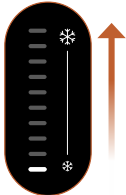
TOTAL RECIPE SIZE	MAXIMUM ALCOHOL AMOUNT
3 cups (24 oz)	1/2 cup (4 oz)
4 1/2 cups (36 oz)	3/4 cup (6 oz)
6 cups (48 oz)	1 cup (8 oz)
9 1/4 cups (74 oz)	1 1/2 cup (12 oz)

Chart above is a guide for incorporating hard alcohol/spirits (35% +) **ONLY**. When using other alcohols such as wine, beer, seltzer, or premade cocktails, refer to the chart below or the No-Prep Slushes guide on page 13.

## ! TROUBLESHOOTING TIPS

**High-alcohol/high-sugar alert:** Temperature Control LEDs will flash one at a time in **ascending order** starting with the bottom LED, preset LEDs will flash, and the unit will beep every minute for 15 minutes.

**If a drink exceeds the maximum alcohol and sugar amount:** Add 1/4 cup water per serving (8 oz) 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%

FRUIT JUICE



SPORTS DRINK



FRAPPÉ



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 = 9 1/4 cups (74 oz)

For the best dispensing experience, fill the unit to the max-fill line (74 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.

**NOTE:** Pre-frozen ingredients taste sweeter. Worried your drink might be too sweet? Don't worry, it won't taste as sweet after you freeze and slush it into a frozen drink.

\*Refer to page 10 for more details.    \*\*Refer to page 11 for more details.

## POUR & SLUSH

# NO-PREP SLUSHES

### SIMPLY FILL & SELECT

Add 2-9 1/4 cups (16-74 oz) to the unit, then select desired preset.



PRESET	PREPARED DRINK	DIRECTIONS
<b>SLUSH</b> TOTAL TIME: 2-3 SERVINGS 20 MINUTES 4-6 SERVINGS 35 MINUTES 7-9 SERVINGS 50 MINUTES	Sports drinks, energy drinks, sweetened iced tea, kombucha, lemonade, limeade	Select <b>SLUSH</b> . The preset will start at the default level—adjust temperature control to illuminate 1 bar.
	Soda, fruit punch	Select <b>SLUSH</b> . The preset will start at the default level—adjust temperature control to illuminate 3 bars.
<b>SPIKED SLUSH</b> TOTAL TIME: 2-3 SERVINGS 35 MINUTES 4-6 SERVINGS 50 MINUTES 7-9 SERVINGS 60 MINUTES	Hard seltzers	Select <b>SPIKED SLUSH</b> . The preset will start at the default level—adjust temperature control to illuminate 4 bars.
	Sour beers, hard tea, hard cider	Select <b>SPIKED SLUSH</b> . The preset will start at the default level—adjust temperature control to illuminate 5 bars.
	Hard kombucha, hard lemonade, Paloma, Moscow Mule	Select <b>SPIKED SLUSH</b> . The preset will start at the default level—adjust temperature control to illuminate 6 bars.
	Rum & Cola, wine (white or rosé)	Select <b>SPIKED SLUSH</b> . The preset will start at the default level—adjust temperature control to illuminate 9 bars.
	Premixed margaritas	Select <b>SPIKED SLUSH</b> . The preset will start at the default level—adjust temperature control to illuminate 10 bars.
<b>FROZEN JUICE</b> TOTAL TIME: 2-3 SERVINGS 20 MINUTES 4-6 SERVINGS 35 MINUTES 7-9 SERVINGS 45 MINUTES	Cranberry juice, orange juice, mango juice, watermelon juice, tropical juice	Select <b>FROZEN JUICE</b> . The preset will start at the default level—adjust temperature control to illuminate 1 bar.
	Apple juice/apple cider	Select <b>FROZEN JUICE</b> . The preset will start at the default level—adjust temperature control to illuminate 2 bars
	Bottled premade smoothies, pineapple juice	Select <b>FROZEN JUICE</b> . The preset will start at the default level—adjust temperature control to illuminate 3 bars
	Grape juice, cherry juice	Select <b>FROZEN JUICE</b> . The preset will start at the default level—adjust temperature control to illuminate 5 bars

Refer to page 36 for the Create Your Own Milkshake & Frappé chart.



# MIX & MATCH FROZEN COCKTAIL HOUR

Use the steps below to mix and match ingredients to be the ultimate staycation bartender.  
For steps 1-3, use the table for recipe quantities.

TOTAL TIME: 2-3 SERVINGS: 45 MINUTES | 4-6 SERVINGS: 50 MINUTES | 7-9 SERVINGS: 60 MINUTES

1.

Pick a drink mix

Choose a base for your cocktail.
2.

Add water
3.

Add alcohol
4.

Select SPIKED SLUSH
5.

Dispense.

Garnish if desired, and enjoy.

When using LIGHT or LOWER SUGAR drink mixes, omit water from recipe and replace with additional light drink mix in the equal amount

	2-3 SERVINGS	4-6 SERVINGS	7-9 SERVINGS
1. DRINK MIX Strawberry daquiri mix Piña colada mix Margarita mix Cosmopolitan mix Mai tai mix	add 1 2/3 cups drink mix	add 2 1/4 cups drink mix	add 4 3/4 cups drink mix
2. WATER	add 1 cup + 2 tablespoons water	add 1 2/3 cups water	add 3 1/4 cups + 2 tablespoons water
3. ALCOHOL (or flavored alcohol) White rum Dark rum Vodka Tequila Gin	add 1/4 cup alcohol	add 1/3 cup alcohol	add 3/4 cup alcohol

TIPS

- When using LIGHT or LOWER SUGAR drink mixes, omit water from the recipe and replace with additional light drink mix in the equal amount.
- When using premade mixes containing alcohol, omit addition of alcohol from chart instructions and replace with additional drink mix in equal amount.
- Refer to Alcohol Guidelines for more information on alcohol amounts per recipe size.
- When using full sugar premade mixes with blender instructions, use 1/2 the amount of ice recommended on package instructions in the form of water (e.g. 1 cup ice = 1/2 cup water).
- When using light sugar premade mixes with blender instructions, use 1/4 the amount of ice recommended on package instructions in the form of water (e.g. 1 cup ice = 1/4 cup water).

# TROPICAL RECIPE INSPIRATIONS



1. Strawberry daquiri mix
2. Water
3. White rum
4. Select SPIKED SLUSH
5. Garnish with strawberry & lime



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

**NOTE:** Cocktails made with prepared concentrated drink mixes are best enjoyed diluted with ice. We include water in our recipes and charts to ensure the best flavors and textures of your frozen drinks.

KID FRIENDLY

# ONE-INGREDIENT SODA SLUSH

## KICKSTARTER

**TOTAL TIME:** 2-3 SERVINGS: 15 MINUTES | 4-6 SERVINGS: 40 MINUTES | 7-9 SERVINGS: 60 MINUTES

### INGREDIENTS

2-3 SERVINGS	4-6 SERVINGS	7-9 SERVINGS
2 (12-oz) cans (or 3 cups) soda	4 (12-oz) cans (or 6 cups) soda	6 (12-oz) cans (or 9 cups) soda



#### USE ANY OF THE FOLLOWING SODAS:

Cola, orange, lemon-lime, cream, root beer, ginger ale, grape, 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. Serve immediately.

#### TEMPERATURE PROGRESS:

Temperature Control LEDs pulse showing progress to reach your selected temperature. Unit will beep and LEDs will remain solid once frozen drink reaches temperature.

**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

**TOTAL TIME:** 2-3 SERVINGS: 35 MINUTES | 4-6 SERVINGS: 45 MINUTES | 7-9 SERVINGS: 60 MINUTES

### INGREDIENTS

2-3 SERVINGS	4-6 SERVINGS	7-9 SERVINGS
1 1/4 cups orange juice 1 3/4 cups sparkling wine, Champagne, Prosecco, or Cava	2 1/2 cups orange juice 3 1/2 cups sparkling wine, Champagne, Prosecco, or Cava	3 3/4 cups orange juice 5 1/4 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. Serve immediately.

#### TEMPERATURE PROGRESS:

Temperature Control LEDs pulse showing progress to reach your selected temperature. Unit will beep and LEDs will remain solid once frozen drink reaches temperature.



#### MAKE IT A MOCKTAIL:

Swap out the champagne for sparkling white grape juice or sparkling cider and run on the SLUSH program. The preset will start at the default level—adjust temperature control to illuminate 8 bars.

**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.

**SPIKED  
SLUSH**



KID FRIENDLY

# TROPICAL JUICE SLUSH

## KICKSTARTER

**TOTAL TIME:** 2-3 SERVINGS: 15 MINUTES | 4-6 SERVINGS: 25 MINUTES | 7-9 SERVINGS: 50 MINUTES

### INGREDIENTS

2-3 SERVINGS	4-6 SERVINGS	7-9 SERVINGS
3 cups tropical juice blend	6 cups tropical juice blend	9 cups tropical juice blend

### DIRECTIONS

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



Pour tropical juice blend into the vessel.



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



Once frozen drink reaches optimal temperature, unit will beep. Serve immediately.

#### TEMPERATURE PROGRESS:

Temperature Control LEDs pulse showing progress to reach your selected temperature. Unit will beep and LEDs will remain solid once frozen drink reaches temperature.

**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  
JUICE



KID FRIENDLY

# CHOCOLATE MILKSHAKE

## KICKSTARTER

**PREP:** 5 MINUTES  
**TOTAL TIME:** 2-3 SERVINGS: 30 MINUTES  
4-6 SERVINGS: 45 MINUTES  
7-9 SERVINGS: 55 MINUTES



**MAKE IT DAIRY FREE:**  
Swap out dairy ingredients for dairy-free alternatives if desired.

**TIP:** When using the **Milkshake** or **Frappé** 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.

**TEMPERATURE PROGRESS:**  
Temperature Control LEDs pulse showing progress to reach your selected temperature. Unit will beep and LEDs will remain solid once frozen drink reaches temperature.

## INGREDIENTS

2-3 SERVINGS	4-6 SERVINGS	7-9 SERVINGS
2 cups whole milk	4 cups whole milk	5 cups whole milk
1 cup heavy cream	2 cups heavy cream	2 1/2 cups heavy cream
1 teaspoon vanilla extract	2 teaspoons vanilla extract	1 tablespoon vanilla extract
2 tablespoons granulated sugar	1/4 cup granulated sugar	1/3 cup granulated sugar
1/4 cup chocolate syrup	1/2 cup chocolate syrup	2/3 cup chocolate syrup
2 tablespoons cocoa powder	1/4 cup cocoa powder	1/3 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 pitcher or 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. Serve immediately, topped with whipped cream and chocolate sauce as desired.



# CRANBERRY LIME SLUSH

**TOTAL TIME:** 2-3 SERVINGS: 10 MINUTES | 4-6 SERVINGS: 20 MINUTES | 7-9 SERVINGS: 50 MINUTES

## INGREDIENTS

2-3 SERVINGS	4-6 SERVINGS	7-9 SERVINGS
2 1/3 cups cranberry juice	4 1/3 cups cranberry juice	7 cups cranberry juice
2/3 cups limeade	1 1/3 cups limeade	2 cups limeade

## DIRECTIONS

- Prior to starting recipe, refer to pages 6 and 7 for assembly and unit interaction information.**
1. Pour all ingredients into the vessel.
  2. Select **FROZEN JUICE**. Preset will start at the default/optimal temperature for ideal texture. Adjust temperature control to illuminate 2 bars.
  3. Once frozen drink reaches optimal temperature, unit will beep. 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.

**TEMPERATURE PROGRESS:** Temperature Control LEDs pulse showing progress to reach your selected temperature. Unit will beep and LEDs will remain solid once frozen drink reaches temperature.



# VANILLA MILKSHAKE

**PREP:** 5 MINUTES  
**TOTAL TIME:** 2-3 SERVINGS: 20 MINUTES | 4-6 SERVINGS: 30 MINUTES | 7-9 SERVINGS: 40 MINUTES

## INGREDIENTS

2-3 SERVINGS	4-6 SERVINGS	7-9 SERVINGS
2 1/2 cups whole milk	5 cups whole milk	6 1/3 cups whole milk
1/2 cup heavy cream	1 cup heavy cream	1 1/4 cups heavy cream
1/2 cup granulated sugar	1 cup granulated sugar	1 1/4 cups granulated sugar
1 tablespoon vanilla extract	2 tablespoons vanilla extract	2 1/2 tablespoons vanilla extract

**TOPPING (optional)**  
Whipped cream

## DIRECTIONS

- Prior to starting recipe, refer to pages 6 and 7 for assembly and unit interaction information.**
1. In a pitcher or large bowl, whisk together all ingredients until combined and sugar is fully dissolved. Pour mixture into the vessel.
  2. Select **MILKSHAKE**. 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. Serve immediately, topped with whipped cream as desired.

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

**TEMPERATURE PROGRESS:** Temperature Control LEDs pulse showing progress to reach your selected temperature. Unit will beep and LEDs will remain solid once frozen drink reaches temperature.



**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.



# PINK LEMONADE SLUSH

**PREP:** 5 MINUTES  
**TOTAL TIME:** 2-3 SERVINGS: 25 MINUTES | 4-6 SERVINGS: 35 MINUTES | 7-9 SERVINGS: 50 MINUTES

## INGREDIENTS

2-3 SERVINGS	4-6 SERVINGS	7-9 SERVINGS
2 3/4 cups water 1/3 cup + 2 teaspoons pink lemonade powder mix	5 1/2 cups water 2/3 cup + 4 teaspoons pink lemonade powder mix	8 cups water 1 cup + 2 tablespoons pink lemonade powder mix

## DIRECTIONS

- Prior to starting recipe, refer to pages 6 and 7 for assembly and unit interaction information.**
1. In a pitcher or 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. Adjust temperature control to illuminate 1 bar.
  4. Once frozen drink reaches optimal temperature, unit will beep. Serve immediately.

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

**TEMPERATURE PROGRESS:** Temperature Control LEDs pulse showing progress to reach your selected temperature. Unit will beep and LEDs will remain solid once frozen drink reaches temperature.



# CARAMEL FRAPPÉ

**PREP:** 5 MINUTES  
**TOTAL TIME:** 2-3 SERVINGS: 25 MINUTES | 4-6 SERVINGS: 35 MINUTES | 7-9 SERVINGS: 45 MINUTES

## INGREDIENTS

2-3 SERVINGS	4-6 SERVINGS	7-9 SERVINGS
1 cup half & half 2 cups black coffee 1/3 cup caramel sauce	1 1/2 cups half & half 3 cups black coffee 1/2 cup caramel sauce	2 1/2 cups half & half 5 cups black coffee 3/4 cup + 2 tablespoons caramel sauce

### TOPPINGS (optional)

Whipped cream  
Caramel sauce

**TIP:** To create a mocha frappé, swap out the caramel sauce for chocolate sauce.

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

**TEMPERATURE PROGRESS:** Temperature Control LEDs pulse showing progress to reach your selected temperature. Unit will beep and LEDs will remain solid once frozen drink reaches temperature.



**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.

FRAPPÉ

# COFFEE FRAPPÉ

**PREP:** 5 MINUTES  
**TOTAL TIME:** 2-3 SERVINGS: 15 MINUTES | 4-6 SERVINGS: 25 MINUTES | 7-9 SERVINGS: 45 MINUTES

## INGREDIENTS

2-3 SERVINGS	4-6 SERVINGS	7-9 SERVINGS
1 cup half & half 2 cups black coffee 1 teaspoon vanilla extract 1/3 cup granulated sugar	1 1/2 cups half & half 3 cups black coffee 2 teaspoons vanilla extract 1/2 cup granulated sugar	2 1/2 cups half & half 5 cups black coffee 1 tablespoon vanilla extract 1 cup granulated sugar

### TOPPINGS (optional)

Whipped cream  
Chocolate sauce  
Caramel sauce

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

**TEMPERATURE PROGRESS:** Temperature Control LEDs pulse showing progress to reach your selected temperature. Unit will beep and LEDs will remain solid once frozen drink reaches temperature.



**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.

FRAPPÉ

## DIRECTIONS

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

1. In a pitcher or large bowl, whisk together all ingredients until combined and sugar is fully dissolved.
2. Pour mixture into the vessel.
3. Select **FRAPPÉ**. 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. Serve immediately, topped with whipped cream and chocolate and/or caramel sauce as desired.

# FROSÉ

**PREP:** 5 MINUTES  
**TOTAL TIME:** 2-3 SERVINGS: 30 MINUTES | 4-6 SERVINGS: 40 MINUTES | 7-9 SERVINGS: 60 MINUTES

SPIKED  
SLUSH

## INGREDIENTS

2-3 SERVINGS	4-6 SERVINGS	7-9 SERVINGS
2 cups + 2 tablespoons rosé wine  1 cup + 2 tablespoons white cranberry- strawberry juice  1/4 cup simple syrup	3 1/4 cups rosé wine  2 1/4 cups white cranberry- strawberry juice  1/2 cup simple syrup	5 1/2 cups rosé wine  2 1/2 cups white cranberry- strawberry juice  2/3 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 pitcher or large bowl, whisk together all ingredients until combined.
2. Pour mixture into the vessel.
3. Select **SPIKED SLUSH**. Preset will start at the default/ideal temperature for ideal texture. Adjust temperature control to illuminate 8 bars.
4. Once frozen drink reaches optimal temperature, unit will beep. Garnish and serve immediately.

**TEMPERATURE PROGRESS:** Temperature Control LEDs pulse showing progress to reach your selected temperature. Unit will beep and LEDs will remain solid once frozen drink reaches temperature.

**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.

# RED SANGRIA

**PREP:** 5 MINUTES  
**TOTAL TIME:** 2-3 SERVINGS: 35 MINUTES | 4-6 SERVINGS: 40 MINUTES | 7-9 SERVINGS: 60 MINUTES

SPIKED  
SLUSH

## INGREDIENTS

2-3 SERVINGS	4-6 SERVINGS	7-9 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	2 1/2 cups red wine  1/3 cup orange liqueur or brandy  3 cups orange juice  3 tablespoons light brown sugar	3 3/4 cups red wine  1/2 cup orange liqueur or brandy  4 1/2 cups orange juice  1/4 cup + 1 1/2 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 pitcher or 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. Garnish and serve immediately.

**TEMPERATURE PROGRESS:** Temperature Control LEDs pulse showing progress to reach your selected temperature. Unit will beep and LEDs will remain solid once frozen drink reaches temperature.

**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.

# CREATE YOUR OWN SLUSH

with syrup, extracts, and flavored drink powders

TOTAL TIME: 2-3 SERVINGS: 20 MINUTES | 4-6 SERVINGS: 35 MINUTES | 7-9 SERVINGS: 60 MINUTES

	2-3 SERVINGS	4-6 SERVINGS	7-9 SERVINGS	MIX	POUR	DISPENSE
SYRUPS	1/2 cup flavored syrup 2 1/2 cups water	1 cup flavored syrup 5 cups water	1 1/2 cups flavored syrup 7 1/2 cups water	In a pitcher or large bowl, combine flavoring of choice with water and mix until ingredients are completely dissolved.	Pour mixture into vessel, then select SLUSH. The preset will start at the default/optimal level. Adjust temperature control to illuminate 1 bar.	For best results, chill serving glasses before dispensing and enjoying your creation.
	FLAVOR INSPIRATION Blue raspberry, grape, grapefruit, green apple, lime, mango, orange, pineapple, pomegranate, watermelon					
EXTRACTS	1/2 tablespoon extract 1/4 cup granulated sugar 4 drops food coloring, optional 3 cups water	1 tablespoon extract 1/2 cup granulated sugar 6 drops food coloring, optional 6 cups water	2 tablespoons + 1 teaspoon extract 2/3 cup + 1 teaspoon granulated sugar 8 drops food coloring, optional 8 1/3 cups water			
	FLAVOR INSPIRATION Coconut, lemon, lime, orange, root beer, strawberry					
FLAVORED DRINK POWDERS	1/4 cup drink powder 3 cups water	1/2 cup drink powder 6 cups water	1 cup drink powder 8 cups water			
	FLAVOR INSPIRATION Blue raspberry, cherry, fruit punch, grape, iced tea, lemonade, lemon-lime electrolytes					



# CREATE YOUR OWN SLUSH

with prepared drinks

TOTAL TIME: 2-3 SERVINGS: 20 MINUTES | 4-6 SERVINGS: 40 MINUTES | 7-9 SERVINGS: 60 MINUTES

PICK A RECIPE	CHOOSE FLAVOR 1 AND CORRESPONDING SERVING AMOUNT TO VESSEL				CHOOSE FLAVOR 2 AND CORRESPONDING SERVING AMOUNT TO VESSEL				<div>Select SLUSH. The preset will start at the default level. Adjust temperature control to illuminate 2 bars.</div>												
FLAVOR COMBO	FLAVOR 1	2-3 SERVINGS	4-6 SERVINGS	7-9 SERVINGS	FLAVOR 2	2-3 SERVINGS	4-6 SERVINGS	7-9 SERVINGS													
PEACH ICED TEA	Sweetened iced tea	2 cups	4 cups	6 cups	Peach nectar	1 cup	2 cups	3 cups													
POMEGRANATE ICED TEA					Pomegranate juice																
PINEAPPLE ICED TEA					Pineapple juice																
PASSION FRUIT ICED TEA					Passion fruit nectar																
MANGO ICED TEA					Mango nectar																
CRANBERRY-STRAWBERRY LEMONADE	Sweetened lemonade				2 cups					4 cups	6 cups	Cranberry-strawberry juice	1 cup	2 cups	3 cups						
MANGO LEMONADE												Mango nectar									
PEACH LEMONADE												Peach nectar									
HALF & HALF												Sweetened ice tea									
ORANGE LEMONADE												Orange juice									
CHERRY LIMEADE	Limeade								2 cups			4 cups				6 cups	Cherry juice	1 cup	2 cups	3 cups	
POMEGRANATE LIMEADE																	Pomegranate juice				
PARTY PUNCH	Lemon-lime soda																Fruit punch				<div>Select SLUSH. The preset will start at the default level.</div>
CHERRY COLA	Cola																Cherry juice				
CRANBERRY ORANGE	Orange juice																Cranberry juice				

# CREATE YOUR OWN MILKSHAKE & FRAPPÉ

with syrup, milk powder, flavored milk, and store-bought coffee drinks

TOTAL TIME: 2-3 SERVINGS: 30 MINUTES | 4-6 SERVINGS: 45 MINUTES | 7-9 SERVINGS: 55 MINUTES

2-3 SERVINGS		4-6 SERVINGS		7-9 SERVINGS		MIX		POUR		DISPENSE	
FLAVORED SYRUPS/SAUCES	2 cups whole milk 1 cup heavy cream 1 teaspoon vanilla extract 2 tablespoons granulated sugar 1/4 cup flavored syrup/sauce	4 cups whole milk 2 cups heavy cream 2 teaspoons vanilla extract 1/4 cup granulated sugar 1/2 cup flavored syrup/sauce	5 cups whole milk 2 1/2 cups heavy cream 1 tablespoon vanilla extract 1/3 cup granulated sugar 1/2 cup + 2 1/2 tablespoons flavored syrup/sauce	In a pitcher or large bowl, whisk together all ingredients until dissolved and combined.		Pour mixture into unit, select MILKSHAKE, and adjust temperature as desired.		Dispense and enjoy.			
	FLAVOR INSPIRATION Strawberry, caramel, chocolate, coffee										
FLAVORED MILK POWDERS	2/3 cup drink powder 2 1/2 cups whole milk 1/2 cup heavy cream	1 1/4 cup drink powder 5 cups whole milk 1 cup heavy cream	1 2/3 cups drink powder 6 cups whole milk 1 1/4 cups heavy cream								
	FLAVOR INSPIRATION Chocolate milk, strawberry milk, hot cocoa										
FLAVORED MILKS	2 1/2 cups flavored milk 1/2 cup heavy cream 1/2 cup granulated sugar	5 cups flavored milk 1 cup heavy cream 1 cup granulated sugar	6 1/2 cups flavored milk 1 1/4 cups heavy cream 1 1/4 cups granulated sugar								
	FLAVOR INSPIRATION Chocolate milk, strawberry milk, coffee milk										
STORE-BOUGHT COFFEE DRINKS	2 3/4 cups store-bought coffee drink 2 tablespoons heavy cream	5 3/4 cups store-bought coffee drink 1/4 cup heavy cream	8 2/3 cups store-bought coffee drink 1/3 cup heavy cream								
	FLAVOR INSPIRATION Store-bought bottled frappés, mochas, sweetened iced coffee drinks, cappuccinos, lattes, macchiatos, matcha lattes										

# CREATE YOUR OWN SPIKED SLUSH

with juice or soda and alcohol

TOTAL TIME: 2-3 SERVINGS: 30 MINUTES | 4-6 SERVINGS: 40 MINUTES | 7-9 SERVINGS: 60 MINUTES

PICK A RECIPE	ADD JUICE ACCORDING TO SERVING AMOUNT TO VESSEL				ADD ALCOHOL ACCORDING TO SERVING AMOUNT TO VESSEL				Select SPIKED SLUSH.  The preset will start at the default/optimal level.
JUICE & ALCOHOL COMBO	JUICE	2-3 SERVINGS	4-6 SERVINGS	7-9 SERVINGS	ALCOHOL (OR FLAVORED ALCOHOL)	2-3 SERVINGS	4-6 SERVINGS	7-9 SERVINGS	
CAPE CODDER	Cranberry juice	2 1/2 cups	5 cups	7 1/2 cups	Vodka	1/2 cup	1 cup	1 1/2 cups	
BELLINI	Peach nectar				Champagne				
SCREWDRIVER	Orange juice				Vodka				
GREYHOUND	Grapefruit juice				Gin				
BLOODY MARY	Tomato juice				Vodka				
CINNAMON WHISKEY CIDER	Apple cider				Cinnamon whiskey				

PICK A RECIPE	ADD SODA ACCORDING TO SERVING AMOUNT TO VESSEL				ADD ALCOHOL ACCORDING TO SERVING AMOUNT TO VESSEL				Select SPIKED SLUSH.  The preset will start at the default/optimal level.
SODA & ALCOHOL COMBO	SODA	2-3 SERVINGS	4-6 SERVINGS	7-9 SERVINGS	ALCOHOL (OR FLAVORED ALCOHOL)	2-3 SERVINGS	4-6 SERVINGS	7-9 SERVINGS	
WHISKEY COLA	Cola	2 1/2 cups	5 cups	7 1/2 cups	Whiskey	1/2 cup	1 cup	1 1/2 cups	
RUM & COLA	Regular or diet cola				Rum				
PALOMA	Grapefruit soda				Tequila				
WHISKEY & GINGER	Ginger ale				Whiskey				
SPIKED LEMONADE	Lemonade				Vodka				
DARK & STORMY	Ginger beer				Rum				

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## This image shows a blank sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

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