

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

NINJA[®] CREAMi[®] DELUXE

Quick start guide & get started recipes



Outer bowl lid

locks Creamerizer Paddle in place.



Deluxe Creamerizer™ Paddle

Dual functioning paddle finely shaves and mixes frozen ingredients into the creamiest treats.



CREAMi[®] Deluxe Pints & Lids

BPA-free Deluxe Pints and lids for making and storing CREAMi treats.



Outer bowl

securely holds container in place during processing.

NOTE: Unit color, number of Deluxe Pints, and programs may vary by model.



SCAN & WATCH
HOW IT WORKS
ninjacreami.com

Assembly & Processing



1. Plug in unit first

Unit will not run if outer bowl is installed before unit is plugged in.



2. Install Deluxe Pint

Remove lid from Deluxe Pints and check that ingredients have not been frozen at an angle. Place Deluxe Pint with frozen base in outer bowl.



3. Install Creamerizer™ Paddle

Press and hold paddle latch on top of outer bowl lid, then insert paddle in bottom of lid. Release latch to secure paddle.



4. Install lid

Position tab of lid just slightly to right of outer bowl handle so lines on lid and handle align. Rotate lid clockwise to lock.

NOTE If control panel will not illuminate, ensure unit is properly assembled. See troubleshooting section of the safety instructions if install light is illuminated.



5. Install outer bowl

After plugging in unit, place outer bowl on base with handle centered on unit. Twist handle to the right to raise platform and lock bowl in place (signaled by a click).



6. Select processing mode & program

Press Power. Press a processing mode (TOP, FULL, or BOTTOM), then turn dial to select a program and press dial to begin processing.



7. Remove bowl

When program is complete, hold release button on left of motor base and twist bowl handle clockwise, then pull away from unit to remove.

NOTE TOP and BOTTOM processing zones are only available with SCOOPABLE programs.



8. Remove lid

Press the lid unlock button and twist to remove lid.

OPTIONAL PROCESSING



MIX-IN



RE-SPIN

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

Do not RE-SPIN before using MIX-IN program. Select the mode prior to selecting RE-SPIN.

Use a spoon to create a 1 1/2-inch wide hole that reaches the bottom of the processed ingredients. Add chopped or broken mix-ins to the hole. Select the same processing mode, then select MIX-IN.

Disassembly & Cleaning



Remove Deluxe Pint & paddle

Lift pint out of outer bowl.

Rinse outer bowl lid to remove any sticky residue or pieces wedged in the paddle.

Remove paddle by pressing paddle latch on top of lid.

All parts are top-rack dishwasher safe and can also be hand-washed.

Start Here! Prep Your Deluxe Pint Slushi Recipe*



SCAN HERE for step-by-step video to make a FRUIT PUNCH SLUSHI



Fruit Punch Slushi

*Or, turn the page over to prep your personalized ice cream recipe.

PREP: 3 minutes | FREEZE: 24 hours | PROGRAM TIME: 5 minutes | MAKES: 2 servings

INGREDIENTS

For Freezing

1/2 cup fruit punch powdered drink mix
1 3/4 cup (14 ounces) warm water

For Processing

Pour-in: water, alcohol, or juice

DIRECTIONS

For Freezing



FREEZE
for 24 hours

Place the fruit punch powder into an empty CREAMI® Deluxe Pint. Pour the warm water into the pint up to the **DRINKABLE FREEZE FILL** line.

Combine mixture until the drink powder is completely dissolved. Place storage lid on Deluxe Pint and **freeze for 24 hours.**

For Processing



ADD 6 oz. POUR-IN

PROCESSING MODE



FULL

SLUSHI

Remove Deluxe Pint from freezer and remove lid.

Press FULL, then use the dial to select SLUSHI.

Add pour-in to DRINKABLE POUR-IN line. Refer to previous pages for Assembly & Processing instructions.

When processing is complete, transfer slushi to a glass and serve immediately.

TIP If your pour-in contains alcohol, select FROZEN DRINK.

NOTE **PREFER MORE SIPPABLE?** If you prefer a thinner frozen drink after processing, simply add 2-4 additional tablespoons of your desired pour-in, then select RE-SPIN.

Perfectly Personalized Ice Cream

PREP: 5-10 minutes | **FREEZE:** 24 hours | **PROGRAM TIME:** 2 minutes | **MAKES:** 6 servings

INGREDIENTS

1 1/2 tablespoons (3/4 ounce) cream cheese

1/2 cup granulated sugar

Flavoring: 1 1/2 teaspoons extract of choice

OR 3 tablespoons cocoa powder

1 cup plus 2 tablespoons heavy cream

1 1/2 cups whole milk

1/3 cup of your favorite mix-ins (optional)

PICK YOUR FLAVOR



Vanilla extract



Mint extract



Almond extract



Fruit extract



Cocoa powder

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 cream cheese for 10 seconds.

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



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



Pour base into CREAMI® Deluxe Pint. Place storage lid on Deluxe Pint and **freeze for 24 hours.**



Remove lid from frozen Deluxe Pint. Refer to previous page for Assembly & Processing instructions.

Select processing mode (FULL, TOP, or BOTTOM), then select ICE CREAM.

PICK YOUR MIX-INS TO ADD A PERSONAL TOUCH

Prepare 1/3 cup of mix-ins, which can include your favorite crushed candies, frozen fruits, chopped nuts, chocolate pieces, and more.



With a spoon, create a 1 1/2-inch wide hole that reaches the bottom of the processed ingredients.

Add mix-ins to the hole. Select the mode previously processed, then select the **MIX-IN** program.



NOTE

Make two flavors from one base. See page 14 of Inspiration Guide to get started.

GET HELP RIGHT NOW! DON'T RETURN TO THE STORE.
Questions or Problems?

CALL US: 1-877-646-5288
Toll-free customer support line

OR

Scan the code for
online help, FAQs,
and How-To Videos.
[Ninjacreami.com](https://www.ninjacreami.com)

