

POUR &  
SLUSH

## NO-PREP SLUSHES

### SIMPLY FILL & SELECT

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



#### PRESET

### SLUSH

Designed for transforming your everyday beverages.

### SPIKED SLUSH

Designed for beverages with alcohol content.

### MILKSHAKE

Designed for dairy- and creamier-based beverages.

#### PREPARED DRINK

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

#### 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

**NOTE:** For best results, add 1 tablespoon instant pudding mix or heavy cream per 16 oz prepared drink.

Chocolate milk  
(dairy or dairy substitute)

Eggnog  
(dairy or dairy substitute)

Coffee milk  
(dairy or dairy substitute)



## 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.



# NINJA SLUSHi™

PROFESSIONAL FROZEN DRINK MAKER

© 2024 SharkNinja Operating LLC.  
NINJA SLUSHi is a trademark of SharkNinja Operating LLC.  
FS300\_QSG\_MP\_Mv10

# NINJA SLUSHi™

PROFESSIONAL FROZEN DRINK MAKER

KEEPS DRINKS FROZEN FOR UP TO  
**12**  
HOURS  
WITH NO DILUTION\*

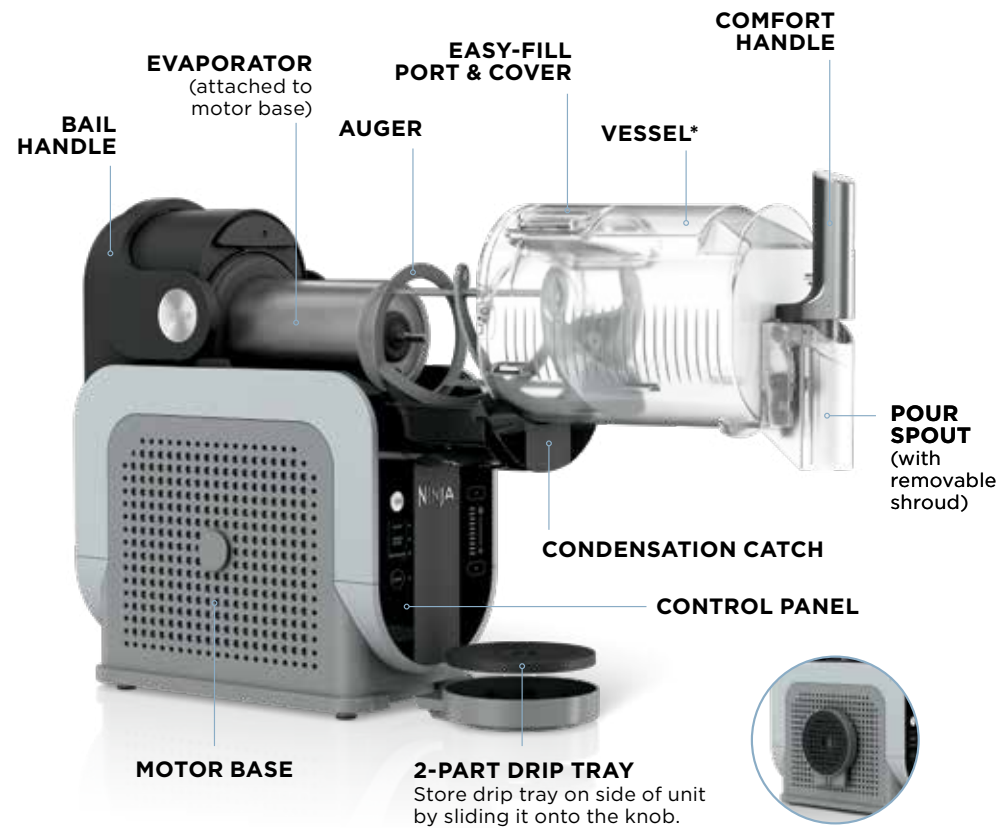
# QUICK START GUIDE

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



\*For recipes excluding dairy.

# WHAT'S IN THE BOX



## USING THE NINJA SLUSHI™

1. Add liquid(s) through the easy-fill port.
2. Press the power button to turn on.
3. Select a preset to start.
4. If desired, adjust default/optimal temperature.
5. Unit will beep three times when drink reaches optimal temperature.
6. Dispense and enjoy.

**NOTE:** Unit will continue running to keep your frozen drink at ideal temperature.

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

## KICKSTARTER ONE-INGREDIENT SODA SLUSH

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

### DIRECTIONS

1. Pour soda into the vessel.
2. Select **SLUSH**. Preset will start at the recommended temperature for ideal texture. If desired, adjust temperature.
3. Once frozen drink reaches optimal temperature, unit will beep three times. Dispense and enjoy.



**USE ANY OF THE FOLLOWING:** cola, orange, lemon-lime, cream, root beer, ginger ale, grape, or any other soda

#### TIPS:

- Diet soda (or soda made with sugar alternatives) will **NOT** work in this unit.
- 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.



## KICKSTARTER FROZEN MANGO MARGARITA

TOTAL TIME: < 1 HOUR

### INGREDIENTS

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

### DIRECTIONS

1. Pour all ingredients into the vessel.
2. Select **SPIKED SLUSH**. Preset will start at the recommended temperature for ideal texture. If desired, adjust temperature.
3. Once frozen drink reaches optimal temperature, unit will beep three times. Dispense and enjoy.

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



**MAKE IT A MOCKTAIL:** Swap out the traditional tequila for the same amount of zero-proof tequila or margarita mix.

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



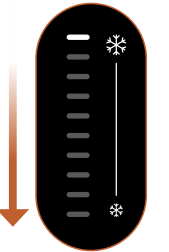
# LOW-SUGAR / HIGH-ALCOHOL ALERTS

## 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, 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.

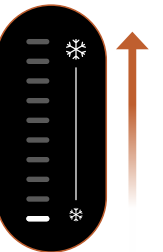


## HIGH-ALCOHOL ALERT

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 plain, chilled coffee/tea per serving to dilute the input. Reset the unit by pressing the preset. Restart by pressing the preset again.



## RECIPE NOT SLUSHING?

If your recipe has not reached the desired texture after 60 minutes, use the Temperature Control Setting to 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.

