

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

NINJA swirl™ by CREAMi™



FROZEN YOGURT



CREAMIFIT™



MILKSHAKE



SOFT SERVE

13-IN-1 SOFT SERVE & ICE CREAM MAKER

(2) 16 oz.
BPA-Free
Pints + Lids
for prep,
processing,
and storage.



**makes 4 small
cake cones**

**Soft Serve
Nozzle**
to dispense
perfect cones.

**easy to
clean**
with BPA-free
dishwasher-safe
parts



**Soft Serve
Handle**

to control soft serve
dispensing speed.

**13 One-Touch
Programs**

- 6 Soft Serve Programs
 - Soft Serve Ice Cream
 - Soft Serve Lite Ice Cream
 - Frozen Yogurt
 - Fruit Whip
 - Frozen Custard
 - CreamiFit™

6 Scoop Programs

- Ice Cream
- Lite Ice Cream
- Gelato
- Sorbet
- Frozen Yogurt
- Milkshake

**+ Mix-in
Program**

Quick start guide



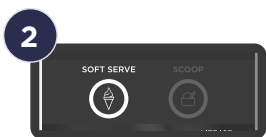
SCAN & WATCH
HOW IT WORKS
ninjacreami.com

Ninja Swirl™ Program Overview

For Soft Serve



Freeze 



Choose Soft Serve



Spin

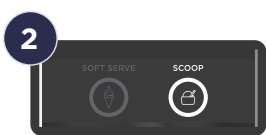


Swirl

For Scoop



Freeze 



Choose Scoop



Spin



Scoop

For best results, select the program that best matches the base you prepped.

Processing Tools



Outer Bowl Lid
Locks Creamerizer Paddle in place.



Creamerizer™ Paddle

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



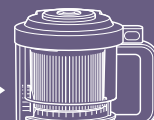
CREAMi® Swirl Pints

BPA-free CREAMi Swirl Pints for making and storing CREAMi treats. Each comes with its own preinstalled nozzle.



Outer Bowl

Securely holds pint in place during processing.



Ready to Process

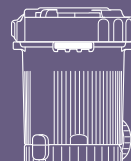
Dispensing Tools



Dispense Lid + Swirl Press

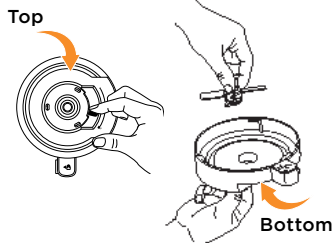
Dispense lid locks Swirl Press in place. Dispense lid comes with Swirl Press preinstalled.

NOTE: For cleaning, the Swirl Press can be removed.

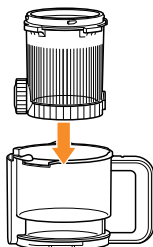


Ready to Dispense

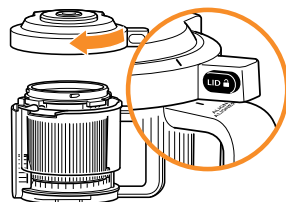
Getting Started with Processing



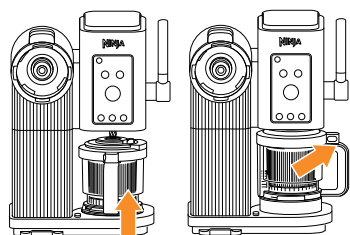
1. Pull back and hold the **white** paddle latch on **top** of outer bowl lid, then flip over and insert paddle on the **bottom** side of the lid.



2. Remove Swirl Pint from freezer. Insert Swirl Pint in outer bowl.



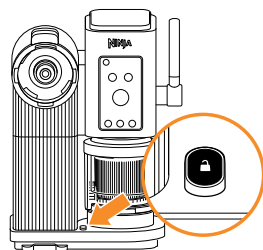
3. Install processing lid, aligning the lines on the lid and handle.



4. Plug in the unit. Slide outer bowl onto base with **handle centered on the motor base**. Turn handle counterclockwise to raise platform until you hear a click.



5. Press Power. Select **SOFT SERVE** or **SCOOP** as your processing mode. Then press the button for your desired program. The timer will count down the program.



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

Pick the Right SOFT SERVE Program

Make sure you choose the correct processing program.

Select **SOFT SERVE** plus one of the other programs when using the specified ingredients below:



Soft Serve Ice Cream

Full-Fat Dairy/
Dairy-Free
+ Sugar



Soft Serve Life Ice Cream

Full-Fat Dairy
+ Low-Sugar/
Sugar
Substitute



Fruit Whip

Fresh, Frozen,
or Canned Fruit
+ Coconut Milk/
Dairy-Free Milk
Agave Nectar/
Honey



Frozen Yogurt

Yogurt or
Dairy-Free
Yogurt



Frozen Custard

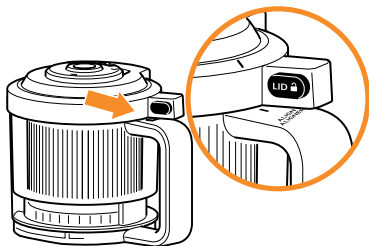
Traditional
Cooked Custard
Mixture



CreamiFit™ Protein Shake/

Low-Sugar,
High Protein
Mixture

Dispensing with SOFT SERVE Program



7. Press the lid unlock button and turn lid to the right to remove lid.

If you selected SCOOP, remove pint and enjoy. If you selected SOFT SERVE and want to dispense, continue onto Step 8.

Optional Processing



FOR SCOOP ONLY

Use a spoon to create a 1 1/2 inch-wide hole that reaches the bottom of the processed base. Add chopped or broken mix-ins to the hole. Then process again using the **MIX-IN** program.

RE-SPIN Function

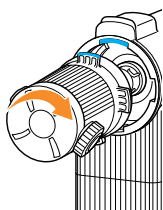
RE-SPIN



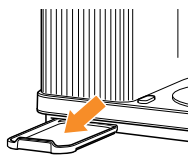
RE-SPIN can be used on a crumbly or powdery pint to make it creamy. **RE-SPIN** is often needed for very cold bases.



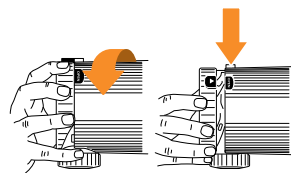
8. Remove pint from outer bowl. Install **dispense lid** on the pint. Make sure the Swirl Press is installed on the dispense lid.



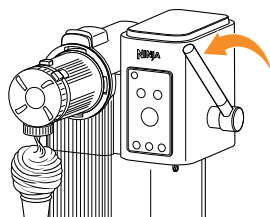
9. Install pint by aligning the pint's blue tab with the dispense area's blue tab. Turn pint clockwise until you hear a click.



10. Pull out the drip tray from the base of the unit.

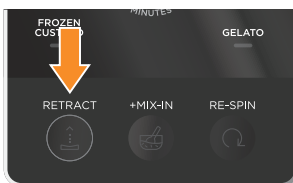


11. Turn the **white pint base** clockwise until it fully extends to the **OPEN** position.



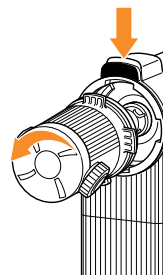
12. To dispense, pull the handle toward you. To stop dispensing, let go of the handle.

NOTE: It will take at least 10 seconds for frozen treat to start dispensing from the nozzle.



13. If you didn't fully dispense the pint, press the **RETRACT** button to retract the Swirl Press.

NOTE: The Swirl Press will auto retract once the pint is empty or after 5 minutes of idle time.

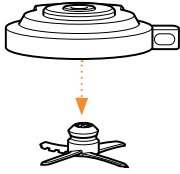


14. To release the pint, press and hold the **RELEASE** button on top of unit while turning the pint counterclockwise.

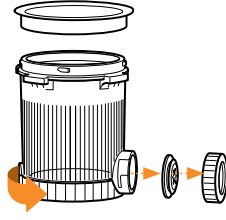
NOTE: If the Swirl Press retracts on its own and the countdown flashes **E**, see troubleshooting section.

Cleaning & Disassembly

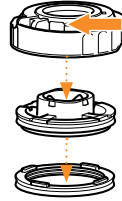
Clean After Each Use



- Release paddle from processing lid by pulling back on the paddle latch.



- Twist the pint base so it is in the OPEN position.
- Twist off nozzle and run water through the pint and nozzle to remove any ice cream residue.
- Remove nozzle gasket from nozzle for deep cleaning.
- Ensure pint base is open during dishwashing.

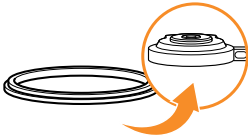


- Release the Swirl Press from the dispense lid by pulling back on the latch.
- Remove Swirl Press gasket after each use to remove trapped ice cream.
- When reinstalling the Swirl Press gasket, ensure the 4 tabs are facing upward and align with the 4 notches.

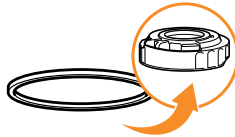


- Remove drip tray by pulling it all the way out from the unit. Be sure to clean after each use before storing.

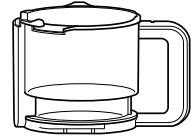
Periodic Cleaning



- Periodically remove the gasket from the pint lid for a deeper cleaning.



- Periodically remove the gasket from the dispensing lid for a deeper cleaning.



- Periodically rinse the outer bowl, without a pint in it, to remove any residue.

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

Storing Leftovers

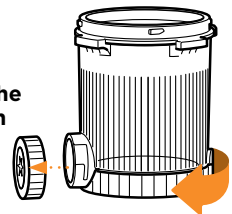
For SCOOP Outputs

Didn't finish your pint? Flatten the top of your frozen treat with a spoon or spatula before refreezing. If the treat is hard after refreezing, process it again on the program you used to make it. If it's soft, just scoop and enjoy it. Do not use RE-SPIN.

NOTE: If your treat contains mix-ins, processing again will further crush your mix-ins and create a new flavor.

For SOFT SERVE Outputs

If you have already dispensed some of the ice cream, make sure to close the pint base, remove the nozzle, and clean out any ice cream that may remain in the chamber by rinsing the pint with water. Reinstall nozzle and flatten the top of your frozen treat with a spoon or spatula before refreezing for 24 hours. Then, process on the program you used to make your ice cream.



Helpful Tips & Troubleshooting

If you receive a flashing “E” error while dispensing, remove the pint. Then follow the below steps, in order to troubleshoot:

First, check that the pint base is open.

Second, check if the nozzle is clogged.

If neither of the above is the issue, remove the pint from the dispenser and RE-SPIN to soften your ice cream for dispensing.

You may experience popping while dispensing your ice cream. This is normal and simply air being trapped within the pint prior to dispensing.

You CANNOT dispense and process at the same time. If the pint is installed for dispensing but cannot dispense, make sure the outer bowl is not fully raised in the installed position.

To prevent your ice cream from melting, be sure to familiarize yourself with the instructions prior to processing. Make sure to dispense immediately after processing. If you need help, scan the QR code on the top of the unit.

For dispensing:

- For best results when dispensing into a bowl, make sure to chill the bowl in the freezer for a few minutes to avoid melting.
- Make sure the pint doesn't look crumbly, as it will be too hard to dispense. If the pint comes out crumbly after processing, RE-SPIN until your ice cream is smooth.
- When dispensing, it may take at least 10 seconds for the ice cream to come out of the nozzle.
- The less you pull on the handle, the slower the ice cream will dispense, allowing you to make the perfect swirl.
- Make sure to avoid mix-ins when dispensing ice cream, as that can clog the nozzle.

NINJA
swirl[™]
by CREAMi[®]

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