NINJA™
CREAMi™

Quick start guide

Perfectly personalized ice cream

PREP: 5 minutes | **FREEZE:** 24 hours | **PROGRAM TIME:** 1 ½ minutes | **MAKES:** 4 servings

INGREDIENTS

1 tablespoon (¹/₂ ounce) PHILADELPHIA®
Cream Cheese

¹/₃ cup granulated sugar

³/₄ cup heavy cream

Flavoring, 1 teaspoon extract of your choice
OR 2 tablespoons of cocoa powder

1 cup whole milk

¹/₄ cup of your favorite mix-ins (optional)

PICK YOUR FLAVOR

Cocoa powder   Vanilla extract   Mint extract   Almond extract   Fruit extract

MAKE IT DAIRY-FREE Use vegan cream cheese for cream cheese, <u>unsweetened</u> coconut cream for heavy cream, and <u>unsweetened</u> oat milk for milk. Whisk the coconut cream until smooth, then add the remaining ingredients.

Microwave the 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™ Pint. Place lid on pint and **freeze for 24 hours.**

Remove lid from frozen pint.

Refer to next page for Assembly & Process instructions.

Select ICE CREAM.

PICK YOUR MIX-INS TO ADD A PERSONAL TOUCH

¹/₄ cup of 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 pint.

Add mix-ins to the hole in the pint and process again using the **MIX-IN** program.

Assembly & process

1.
Plug in unit first
The unit will not run if the outer bowl is installed before the unit is plugged in.

2.
Install CREAMi™ Pint
Remove lid from pint and check that the ingredients have not been frozen at an angle. Place the pint containing the frozen base in the outer bowl.

3.
Install Creamerizer™ Paddle
Press and hold the paddle latch on the top of the outer bowl lid, then insert the paddle in the bottom of the lid. Release the latch to secure the paddle.

4.
Install lid
Position the tab of the lid just slightly to the right of the outer bowl handle so the lines on the lid and handle align. Rotate the lid clockwise to lock.

NOTE If programs will not illuminate, make sure the unit is properly assembled.
See the troubleshooting section of the safety instructions if install light is illuminated.

Bowl Release Button
To remove the outer bowl, hold release button.

5.
Install outer bowl
After plugging in the unit, place the outer bowl on the base with the handle in the middle of the unit. Twist handle to the right to raise the platform and lock the bowl in place. You should hear a click.

6.
Select program
Press the power button, then select the program that suits your recipe.

7.
Remove bowl
When program ends, hold the release button on the left of the motor base and twist bowl handle clockwise to remove.

8.
Remove lid
Press the lid unlock button and twist to remove lid.

MIX-IN

If adding mix-ins, use a spoon to create a 1 ¹/₂-inch wide hole that reaches the bottom of the pint.

Add chopped or broken mix-ins to the hole in the pint and process again using the **MIX-IN** program.

OR

RE-SPIN

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

Do not RE-SPIN before using MIX-IN program.

Disassembly & cleaning

Remove pint & paddle

Lift the pint out of the outer bowl.

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

Then remove the paddle by pressing the paddle latch on top of the lid.

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

Outer bowl lid
locks Creamerizer Paddle in place.

Creamerizer™ Paddle
This dual functioning paddle finely shaves and mixes frozen ingredients into the creamiest treats.

CREAMi™ Pints & Lids
BPA-free pints and lids for making and storing CREAMi treats.

Outer bowl
securely holds the pint in place during processing.

NOTE: Unit color and programs may vary by model.

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**