NINJA

"Recipe book not included"



SLUSHI™ PROFESSIONAL FROZEN DRINK MAKER WITH RAPIDCHILL TECHNOLOGY

IMPORTANT SAFETY INSTRUCTIONS

PLEASE READ ALL INSTRUCTIONS BEFORE USE • FOR HOUSEHOLD USE ONLY

	Read and review instructions for operation and use.
	Indicates the presence of a hazard that can cause personal injury, death, or substantial property damage if the warning included with this symbol is ignored.
	Combustible material. May burst if heated. (Indicated by a flame symbol with white background, surrounded by a red diamond.)
	Flammable material. (Indicated by a flame symbol with yellow background, surrounded by a black triangle.)
	For indoor and household use only.
When using electrical appliances, basic safety precautions should always be followed, including the following:	

⚠DANGER: Risk of fire or explosion. Flammable refrigerant used. DO NOT puncture refrigerant tubing. Dispose of product properly in accordance with the applicable federal or local regulations pertaining to flammable refrigerants.

⚠WARNING: To reduce the risk of injury, fire, electrical shock or property damage, basic safety precautions must always be followed, including the following numbered warnings and subsequent instructions. DO NOT use appliance for other than intended use.

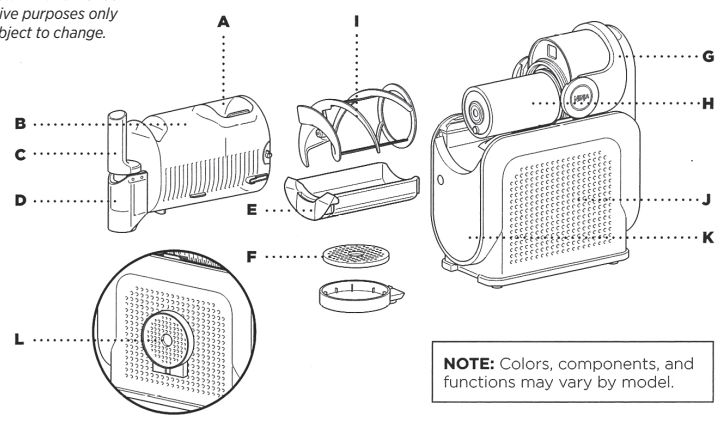
1 Read all instructions prior to using the appliance and its accessories.
2 Carefully observe and follow all warnings and instructions. This unit contains electrical connections and moving parts that potentially present risk to the user.
3 Take inventory of all contents to ensure you have all parts needed to properly and safely operate your appliance.
4 Turn the appliance **OFF**, then unplug the appliance from the outlet when not in use, before assembling or disassembling parts, and before cleaning. To unplug, grasp the plug by the body and pull from the outlet. **NEVER** unplug by grasping and pulling the flexible cord.
5 Before use, wash all parts that may contact food. Follow washing instructions covered in this instruction manual.
6 **DO NOT** operate any appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damage in any manner. This appliance has no user-serviceable parts. If damaged, contact a service center.
7 This appliance has important markings on the plug. The entire supply cord is not suitable for replacement. If damaged, contact a service center.
8 Extension cords should **NOT** be used with this appliance.
9 To protect against the risk of electric shock, **DO NOT** submerge the appliance or allow the power cord to contact any form of liquid.
10 **DO NOT** allow the cord to hand over the edges of tables or counters. The cord may become snagged and pull the appliance off the work surface.
11 **DO NOT** allow the unit or the cord to contact hot surfaces, including stoves, and other heating appliances.
12 **ALWAYS** use the appliance on a dry and level surface.
13 **DO NOT** allow children to operate this appliance or use as a toy. Close supervision is necessary when any appliance is used near children.
14 This appliance is **NOT** intended to be used by people with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
15 **ONLY** use attachments and accessories that are provided with the product or are recommended by SharkNinja. The use of attachments not recommended or sold by SharkNinja may cause fire, electric shock, or injury.
16 Keep hands, hair, and clothing out of the container when loading and operating.
17 During operation and handling of the appliance, avoid contact with moving parts.
18 **DO NOT** microwave the containers or accessories provided with the appliance.
19 **ALWAYS** keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction.
20 **DO NOT** use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
21 **DO NOT** damage the refrigerant circuit. This warning is only applicable for appliances with refrigerating circuits which are accessible by the user.
22 **DO NOT** use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer.
23 **DO NOT** add frozen fruit, frozen vegetables, or ice to the unit.
24 **DO NOT** add hot ingredients to the unit.
25 **DO NOT** submerge the motor base or control panel in water or other liquids.
26 **DO NOT** fill vessel past the MAX FILL line.
27 **NEVER** leave the appliance unattended while in use.
28 Before operation, ensure all utensils are removed from containers. Failure to remove utensils can cause containers to shatter and potentially result in personal injury and property damage.
29 **DO NOT** carry the unit by the bail handle. Hold the unit by grasping both sides of the unit under the motor base.
30 **DO NOT** process hard, loose ingredients or ice. This appliance is not intended to process loose frozen fruit, a block of solid ice, or ice cubes.
31 **ALWAYS** keep the unit upright.
32 After unboxing the unit for the first time, ensure the unit is upright for at least 2 hours before operating to let the refrigerant oils settle in the air conditioning system for best performance.
33 This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
34 The supply cord cannot be replaced. If the cord is damaged the appliance should be scrapped.
35 Keep rear and sides of the unit open in order for the compressor to operate properly and not over heat.
36 Keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction.
37 **DO NOT** use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
38 **DO NOT** damage the refrigerant circuit. This warning is applicable only for appliances with refrigerating circuits that are accessible by the user.
39 When using appliance, make sure both sides and back of it are at least four inches away from walls.
40 When positioning the appliance, ensure the supply cord is not trapped or damaged.
41 **DO NOT** locate multiple portable socket-outlets or portable power supplies at the rear of the appliance.

SAVE THESE INSTRUCTIONS

PARTS

NOTE: CLEAN BEFORE USE

The images shown in this manual are for illustrative purposes only and may be subject to change.



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

A Easy-Fill Port and Cover
B Vessel*
C Comfort Handle
D Pour Spout with Removable Shroud
E Condensation Catch
F 2-Part Drip Tray
G Bail Handle
H Evaporator (Attached to Motor Base)
I Auger
J Motor Base
K Control Panel
L Drip Tray Storage (Left side of Motor Base)

*16-oz minimum liquid capacity. 74-oz maximum liquid capacity.

NOTE: Accessory type and quantity may vary depending on the model.

NOTE: In order to ensure the highest possible standard for refurbished items, all units are thoroughly inspected as part of the process. For this item, water may be used during the refurbishing process and so; you may notice some condensation in the water reservoir. It is recommended to rinse the water reservoir with fresh water prior to its first use.

BEFORE FIRST USE

IMPORTANT: Review all warnings at the beginning of this Owner's manual before proceeding.

1 Remove all packaging materials from the unit.
2 Wash all parts in warm, soapy water.
3 Thoroughly rinse and air-dry all parts.
4 Wipe control panel, motor base, and evaporator with a soft cloth. Allow to dry completely before using.
5 **Place the unit on countertop for at least 2 hours before operating. This allows the refrigerant to settle in the condenser for optimal and safe use.**

NOTE: All attachments are BPA free. Accessories are dishwasher safe but should **NOT** be cleaned with a heated dry cycle.

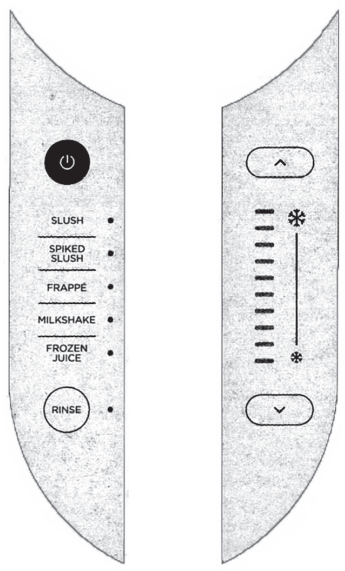
USING THE CONTROL PANEL

POWER
- Press to power the unit on and off.

RINSE CYCLE
- This cycle agitates, without cooling, to rinse the unit.

PRESETS
- 5 unique presets 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 desired texture after 60 minutes, increase the temperature by one level. Wait 10–15 minutes to test recipe texture. If still not desired, increase 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.

NOTE: The actual descriptions of control panel and their locations may vary depending on the model.

PRESETS

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

PRESET	DEFAULT/OPTIMAL TEMPERATURE	DESIGNED FOR	RECIPE EXAMPLES
SLUSH	❙❙❙	Transforming your everyday beverages	Soda, lemonade
SPIKED SLUSH	❙❙❙❙❙❙❙❙❙	Beverages with alcohol content	Margarita, rosé
FRAPPÉ	❙❙	Coffee shop lovers to make frozen treats	Store-bought frappé
MILKSHAKE	❙❙❙❙❙	Dairy- and creamier-based beverages	Chocolate milk, blended milkshake
FROZEN JUICE	❙	Naturally sweetened beverages	Orange juice, apple cider

REQUIRED SUGAR CONTENT

Too little sugar or too much alcohol will prevent proper freezing of a slush output. Follow guidelines below for a perfect slush every time.

All inputs must contain at least 4% sugar.

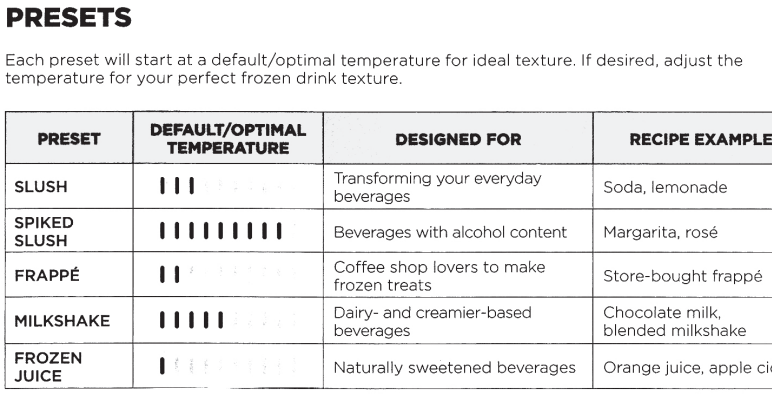
NOTE: Pre-frozen ingredients taste sweeter. Worried your drink might be too sweet? Don't worry, it won't taste as sweet after you freeze and slush it into a frozen drink.

SUGAR GUIDELINES

Refer to drink/liquid nutrition label to ensure sugar content meets the recommended minimums below:

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



TROUBLESHOOTING TIPS

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, preset LEDS will flash, and the unit will beep every minute for 15 minutes.

If a drink does not meet minimum requirements 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 in unit. Reset the unit by pressing the preset. Restart by pressing the preset again.

NOTE: Sugar-free substitutes or artifical 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 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)	½ cup (4 oz)
4 ½ cups (36 oz)	¾ cup (6 oz)
6 cups (48 oz)	1 cup (8 oz)
9 cups (72 oz)	1 ½ 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 Inspiration Guide.

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.
- **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).

TROUBLESHOOTING TIPS

High-alcohol/high-sugar alert: If the alcohol and sugar 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, preset LEDS will flash, and the unit will beep every minute for 15 minutes.

If a drink exceeds the maximum alcohol 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.

TIPS & TRICKS

- Keep unit upright for at least 2 hours before first use.
- **DO NOT** add hot ingredients.
- **DO NOT** add ice or solid ingredients like fruit, ice cream, or frozen fruit.
- 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.
- All inputs must include at least 4% sugar.
- When using the Spiked Slush preset, all premade inputs must contain between 2.8% and 16% alcohol.
- For best results, chill liquid(s) or blended ingredients before adding to the unit.
- For the frostiest results, chill serving glasses before dispensing your frozen drink.
- For your ideal frozen drink texture, use the temperature control setting to adjust.
- When using the Milkshake or Frappé preset, dispense contents within 30 minutes of the preset ending to avoid a foamy output.
- For the best dispensing experience, fill the unit to the max-fill line (74 oz).
- Prior to dispensing the slush into a cup, remove the cup lid to ensure a clean dispense experience.
- You can run the unit up to 12 hours.
- All parts except the motor base, including the evaporator, are dishwasher safe but should **NOT** be cleaned with a heated dry cycle.

Minimum input = 2 cups (16 oz) Maximum input = 9 1/4 cups (74 oz)

This is NOT a blender.

DO NOT process a solid block of ice or ice cubes.
DO NOT make a smoothie or process hard, loose ingredients.
DO NOT attempt to blend or macerate non-liquid ingredients.

USING THE NINJA SLUSHI™ PROFESSIONAL FROZEN DRINK MAKER

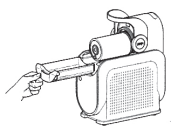
IMPORTANT: Review all warnings at the beginning of this Owner's manual before proceeding.

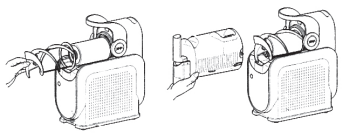
NOTE:
- Minimum 16-oz input required for using the unit.
- Maximum 74-oz liquid capacity.
- **DO NOT** add ice or solid ingredients like fruit, ice cream, or frozen fruit.
- **DO NOT** add hot ingredients.

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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.



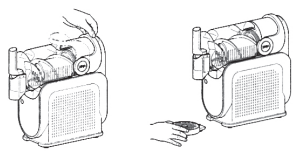


3 Install the auger by sliding it over the evaporator and rotating until it fits into place onto the pin.

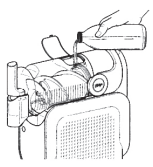
4 With the bail handle up, slide the vessel over the installed auger and evaporator.

5 Lock the vessel in place by pushing the bail handle back to seal the vessel.

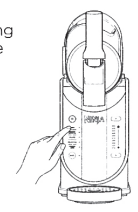
6 Insert the drip tray in front of the motor base until it clicks in place.



NOTE: Make sure the unit has been sitting upright on the countertop for at least 2 hours before first use, so the refrigerant can settle in the condenser for optimal and safe use.



7 Plug the unit in.
8 Open the cover on the top of the vessel.
9 Add liquid(s) and/or blended ingredients 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.
10 Press the power button to turn the unit on.



11 Choose your desired preset.

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

NOTE:
- 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.

13 Place a cup with the lid removed on the drip tray, under the handle.

14 To dispense, slowly pull the handle. To stop, release the handle back in place.

15 Enjoy your latest frozen drink creation.

16 Run the unit for up to 12 hours.



NOTE: DO NOT turn off preset until all frozen drink has been dispensed.

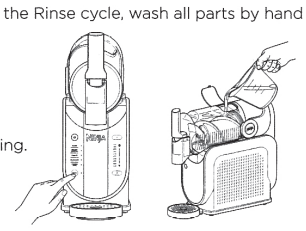
CARE & MAINTENANCE

USING THE RINSE CYCLE

NOTE: Liquids from rinsing will dispense quickly from vessel pour spout. Ensure you use a large cup or bowl to capture this liquid.

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.
5 Stop Rinse cycle by pressing the RINSE button again.
6 Press the power button to turn the unit off.



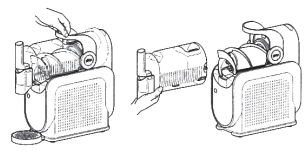
NOTE: If needed, repeat until frozen drink is rinsed off the evaporator.

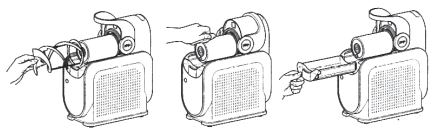
DISASSEMBLY & CLEANING

For best results, use the Rinse cycle before disassembling and cleaning all parts.

1 Unlock the bail handle by pulling forward and remove the vessel by gently pulling it off the unit. Ensure the vessel is tipped downward 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.

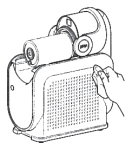
NOTE: Drip tray cover can be removed for easy cleaning.

7 Hand-wash all parts in hot, soapy water, or use a dishwasher. If needed, repeat until all parts are fully clean.

NOTE: All parts, except the motor base and evaporator, are bottom-rack dishwasher safe, and should **NOT** be cleaned with a heated dry cycle.

8 Wipe down the motor base with a sanitized or warm, damp cloth.

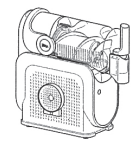
9 Allow all parts to dry thoroughly before reassembling and/or storing the unit.



STORING

For cord storage, wrap cord with the hook-and-loop fastener near the back of the motor base. **DO NOT** wrap the cord around the bottom of the base. Store the unit upright and store all parts assembled. Store the drip tray on the left side of the unit by hanging it in place. When moving the unit, lift from the bottom of the motor base.

DO NOT store ingredients inside the vessel.



RESETTING THE MOTOR

This unit features a unique safety system that prevents damage to the motor and drive system should you inadvertently overload it. If the unit is overloaded, the motor will be temporarily disabled. Should this occur, follow the reset procedure below.

1 Unplug the unit from the electrical outlet.
2 Allow the unit to cool for approximately 15 minutes.
3 Remove all parts and accessories. Ensure no ingredients are jamming the auger.

IMPORTANT: Ensure that maximum capacity is not exceeded. This is the most typical cause of appliance overload.

DO NOT process a solid block of ice or ice cubes. **DO NOT** make a smoothie or process hard, loose ingredients.

TROUBLESHOOTING GUIDE

⚠WARNING: To reduce the risk of shock and unintended operation, turn power off and unplug unit before troubleshooting.

Unit is difficult to remove from counter for storage.
- Place your hands underneath both sides of the motor base and gently pull the unit up and toward you.

Can I add frozen fruit or ice?
- No. **DO NOT** add frozen ingredients or ice when using this unit.

Vessel not installed alert: If the vessel is not installed correctly, the unit will detect it and provide an alert. All preset LEDs will flash.
- To prevent leaking and spills, ensure the vessel is empty before assembling or disassembling onto the motor base. With the bail handle up, slide the vessel over the installed auger and evaporator.
- Lock the vessel in place by pushing the bail handle back to seal the vessel.
- Press the Power button to turn unit on, and the preset LEDs will illuminate, indicating the unit is ready for use.

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, preset LEDS will flash, and the unit will beep every minute for 15 minutes.
- Check the sugar content in your recipe to ensure it contains at least 4% sugar.
- If using a premade beverage, check the ingredient list to ensure the sugar content is at least 4% and ensure the beverage doesn't include artificial sweeteners. Refer to the Required Sugar Content section for more details.
- If a drink does not meet minimum requirements 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).
- Reset the unit by pressing the preset. Restart by pressing the preset again to resume creating your frozen drink.

High-alcohol/high-sugar alert: If the alcohol and sugar 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, preset LEDs will flash, and the unit will beep every minute for 15 minutes.
- Check the alcohol content in your recipe to ensure it contains between 2.8% and 16% alcohol.
- If using hard alcohol/spirits (35% +), use 4 oz for every 24 oz of total recipe size. Refer to the Alcohol Guidelines section for more details.
- If a drink exceeds the maximum alcohol 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 to resume creating your frozen drink.

Motor stall alert: If the motor stalls while running, the unit will detect it and provide an alert. Every Temperature Control LED will flash, and the unit will beep every minute for 15 minutes.
- This unit features a unique safety system that prevents damage to the motor and drive system should you inadvertently overload it. If the unit is overloaded, the motor will be temporarily disabled.
- Unplug the unit from the electrical outlet.
- Allow the unit to cool for approximately 15 minutes.
- Remove all parts and accessories. Ensure no ingredients are jamming the auger.
- Plug in the unit again and reassemble all parts to resume unit use.

Unit failure alert: If the unit fails, the unit will detect it and provide an alert. Every other Temperature Control LED will flash alternately, and the unit will beep every minute for 15 minutes.
- If the unit fails, please contact a service center.

Unit sideways alert: If the unit is on its side during use, the unit will detect it and provide an alert. The top 5 and bottom 5 Temperature Control LEDs will flash alternately, and the unit will beep every minute for 15 minutes.
- Place the unit upright and let it stand for at least 2 hours before using.

TECHNICAL SPECIFICATIONS

Voltage:	120V~, 60Hz
Power:	200 Watts

REFURBISHED PRODUCT LIMITED NINETY DAYS WARRANTY

The ***Refurbished Product Service Center*** offers the following WARRANTY to the ORIGINAL purchaser of a product which we have refurbished.

This product that has been refurbished is warranted against any electronic or mechanical defects for a period of NINETY DAYS from the date of the original purchase by the consumer. Since this unit was sold as a refurbished item, the warranty does not apply to any cosmetic appearance items such as scratches. Should a defect occur, the ***Refurbished Product Service Center*** will repair or, at its option, replace defective unit/parts with new or rebuilt materials without charge for either parts or labor. Replacement unit/parts will be warranted for the remaining portion of the original warranty period.

This warranty does not cover installation or damage from accident, misuse, abuse, improper wiring, incorrect voltage, operating the unit against the instructions in the owner's manual or any product which has been opened, altered, or tampered with.

This warranty does not cover costs for removal and or installation of the unit for repair. Under no circumstances shall the service center be liable for any special, incidental or consequential damages or for any other expenses incurred by reason of use or sale of this product. This warranty is in lieu of any other warranties expressed or implied warranty of merchantability of fitness for particular use or otherwise.

This warranty gives the consumer specific legal rights and they may also have other rights which vary from State to State. Some States do not follow the exclusion or limitation of incidental or consequential damages, hence the above exclusion and limitations may not apply.

Refurbished Product Service Center
9043 Siempre Viva Rd Suite 110/120, San Diego CA, 92154

WARRANTY REPAIR INFORMATION

If you need service on your unit and this product requires repair during the 90 days warranty period; please go to **www.ConsumerServiceRefurbish.com** or call the ***Refurbished Product Service Center*** at 562-946-3531 to obtain the required return authorization (RA) number. Pack the unit properly (the original carton is ideal for this purpose) along with a copy of your purchase receipt and a letter describing the problem. Send the unit freight prepaid and insured to:

Refurbished Product Service Center,
Att: Customer Service Department 9043 Siempre Viva Rd Suite 110/120, San Diego CA, 92154

Your unit will be promptly repaired and returned to you.
We will refuse to accept delivery of the returned unit unless the assigned RA number appears on the outside of the shipping carton.

Owner's Information
(Keep for your permanent records)

NAME: _____

ADDRESS: _____

CITY: _____ STATE: _____ ZIP CODE: _____

PHONE: _____ E-MAIL: _____

MODEL: _____ SERIAL NO.: _____

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