

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 Tubs & Lids

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



Outer bowl

securely holds container in
place during processing.

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

Assembly & Processing



- 1. Plug in unit first**
Unit will not run if outer bowl is installed before unit is plugged in.
- 2. Install Deluxe Tub**
Remove lid from Deluxe Tubs and check that ingredients have not been frozen at an angle. Place Deluxe Tub 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 centred on unit. Twist handle to the right to raise platform and lock bowl in place (signalled 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.

OPTIONAL PROCESSING



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



- 9.** Use a spoon to create a 1 1/2-inch (4 cm) 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.



- 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.

Disassembly & Cleaning



Remove Deluxe Tub & paddle

Lift tub 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 Tub Slushi Recipe*



Fruit Punch Slushi

*Or turn the page over to prep your personalised 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 (430 ml) warm water

DIRECTIONS

For Freezing



Place the fruit punch powder into an empty CREAMi® Deluxe Tub. Pour the warm water into the tub up to the **DRINKABLE FREEZE FILL** line.



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

For Processing

Pour-in: water, alcohol or juice

For Processing



Remove Deluxe Tub from freezer and remove lid.

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



Press FULL, then use the dial to select SLUSHI.

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 Personalised Ice Cream

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

INGREDIENTS

1 1/2 tablespoons (22 g) cream cheese
1/2 cup granulated sugar
Flavoring: 1 1/2 teaspoons extract of choice
OR 3 tablespoons cocoa powder

270 ml heavy cream
350 ml whole milk
1/3 cup of your favourite mix-ins (optional)

PICK YOUR FLAVOUR



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 flavour, 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 Tub. Place storage lid on Deluxe Tub and **freeze for 24 hours.**



Remove lid from frozen Deluxe Tub. 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 favourite crushed candies, frozen fruits, chopped nuts, chocolate pieces, and more.



With a spoon, create a 1 1/2-inch (4 cm) 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 flavours from one base. See page 7 of Inspiration Guide to get started.

GET HELP RIGHT NOW! DON'T RETURN TO THE STORE.

Questions or Problems?

CALL US:

**AU 02 8801 7666
NZ 0800 112 660**

Toll-free customer support line

OR

Scan the code for online help, FAQs, and Registration.

**AU ninjakitchen.co.au/apps/product-registration
NZ ninjakitchen.co.nz/apps/product-registration**



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