

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 colour, number of Deluxe Lids and programs may vary by model.



SCAN & WATCH
HOW IT WORKS
www.ninjakitchen.co.uk

Assembly & Processing



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



2. Install Creami Deluxe Tub
Remove lid from tub and check that ingredients have not been frozen at an angle. Place 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.



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

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 To process the whole tub, press FULL. To process just the top half, press TOP. To process the remaining half of the tub, press BOTTOM. TOP and BOTTOM processing zones are only available with SCOOPABLE programs.



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

OPTIONAL PROCESSING



MIX-IN
Use a spoon to create a 4cm 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.



OR
RE-SPIN
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 Raspberry & Orange Slushi Recipe*



Raspberry & Orange Slushi

*Or, turn the page over to prep your personalised ice cream recipe.

PREP: 5 minutes | FREEZE: 24 hours | PROGRAM TIME: 5 minutes | MAKES: 3 servings

INGREDIENTS

For Freezing
60g granulated sugar
250g fresh raspberries
230ml hot orange juice

For Processing

Pour-in: water, alcohol, or juice

DIRECTIONS

For Freezing



Place the sugar and raspberries into an empty CREAMi Deluxe Tub. Combine mixture with a fork until paste like.

Add hot orange juice to the DRINKABLE FREEZE FILL line and stir until sugar has dissolved.



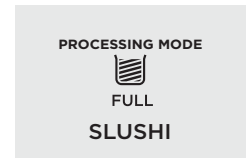
Once cooled, place storage lid on tub and freeze for 24 hours.

For Processing



10 minutes before processing remove tub from freezer and remove lid from tub.

Add pour-in to the DRINKABLE POUR-IN FILL line. Please use the Quick Start Guide for assembly and processing information.



Press FULL, then use the dial to select SLUSHI and press dial to begin processing. Add 4 additional tablespoons of your desired pour-in, then select RE-SPIN.

Once 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

27g cream cheese, softened

80g caster sugar

Flavouring, 1 ½ teaspoons extract of your choice OR 3 tablespoons of cocoa powder

225ml double cream

345ml whole milk

45g mix-ins of your choice (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 double 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 the double cream and milk until fully combined and sugar is dissolved.



Pour base into CREAMI Deluxe Tub. Place storage lid on Deluxe Tub and **freeze for 24 hours.**



Remove tub from freezer and remove lid from 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 45g of mix-ins, which can include your favourite crushed sweets, frozen fruits, chopped nuts, chocolate pieces, and more.



With a spoon, create a 4cm 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 flavors from one base. See page 7 of Inspiration Guide to get started.

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OR

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