

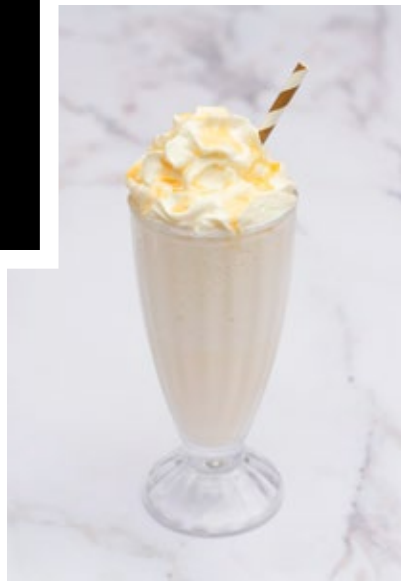
使用您的設備前，請務必閱讀隨附的《安全說明》。



NINJA™
SLUSHi™

冷飲調理機

10 多道美味配方
靈感指南



無需冰塊、 無需攪拌、 無需稀釋。

歡迎使用 Ninja™ Slushi™ 冷飲調理機，運用 RapidChill 技術。
透過接下來的數頁內容，您將掌握各種食譜、提示、技巧和實用秘訣，
讓您從容在 60 分鐘內將幾乎 任何食材變成完美的冰沙甜點。
現在就開始在家中製作沁涼冷飲吧！



如需瞭解有關使用 Ninja
Slushi 的實用提示和技巧，
請掃描上方的 QR 碼。

目錄

使用控制面板	2
RAPIDCHILL 技術	3
預設模式	4
包裝內容物	5
組裝	6
使用 NINJA SLUSHI	7
使用沖洗程序	8
拆卸和清洗	9
飲料需含糖	10
酒精飲品指引	11
製作提示與技巧	12
即享冰沙	13
調酒冰沙派對	14
熱帶配方靈感	15
新手初體驗	16
配方	26

使用 控制面板

電源

按下按鈕以將設備開機和關機。

沖洗程序

在不冷卻的情況下，此循環會攪拌以沖洗設備。

預設模式

5 種獨特預設模式，運用 RapidChill 技術根據想要製作的冷飲決定最佳溫度。

溫度控制設定

每個預設模式都會從預定/最佳溫度開始調理，以製作最佳口感。

您也可以按需要調整溫度，獲得完美的冷飲口感。

喜歡濃稠、較冰的冷飲口感，可以按一下控制面板的上箭頭來提高冷度。

喜歡容易入口的冷飲口感，可以按一下控制面板的下箭頭來降低冷度。

故障排除技巧

食材口感不夠滑順？

如果您的配方在 60 分鐘後仍未達到想要的口感，請將溫度向上提高一級。

待 10 至 15 分鐘後再嘗試配方口感。如果您仍不滿意口感，請再將溫度向上提高一級，重複動作直到您滿意口感為止。

無法倒出冰沙？

若要順利倒出冰沙，請加到設備的最高水位線，並確定設備可正常運作。

想要較順暢倒出冰沙，可以按一下控制面板的下箭頭來降低冷度。

較容易入口的冷飲可以更順暢地倒出。

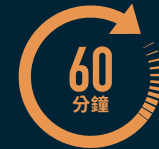
請參閱第 10 至 11 頁瞭解更多故障排除技巧。



RAPID CHILL 技術

無需冰塊、無需攪拌、無需稀釋。

居家製作風味更濃醇、
水分更少的冷飲。*



60 分鐘內** 製作冷飲。

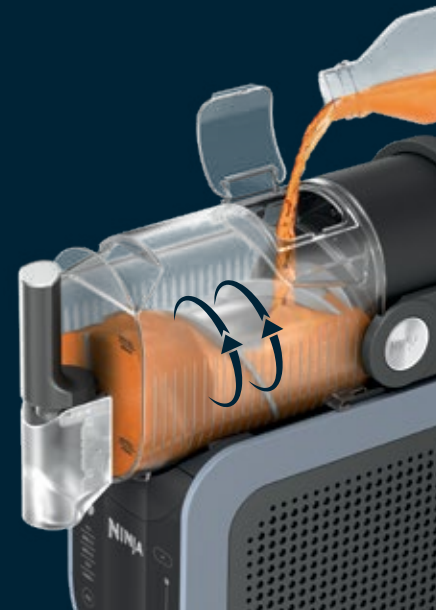
冷飲達到所需溫度時，設備就會發出嗶嗶聲。螺旋攪拌槳會繼續運作攪拌飲料，而且隨時皆可倒出飲用。



最長可運作 12 小時，隨時享用冷飲。

設備會繼續攪拌運作，讓飲料保持在最佳溫度，避免結冰凝固，在您口渴時即可立即倒出享用。††

源源不絕供應冷飲，滿足派對需求。
只要在機器運作時將液體加到容器內即可。



* 與 BN750 比較。

** 視食材、容量和開始溫度而定，飲料製作時間最多需要 15 至 60 分鐘。

†† 使用 Milkshake (奶昔) 或 Frappé (咖啡冰沙) 預設模式時，請加入 680 毫升或以上的所需飲料，並在預設模式結束的 30 分鐘內倒出，以免製成泡沫攪拌內容物。

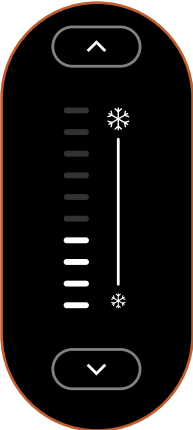
預設模式

5 種獨特預設模式，運用 RapidChill 技術根據想要製作的冷飲決定最佳溫度。

預設模式	預定/最佳溫度	適合飲料
冰沙		讓您的日常飲料改頭換面
調酒冰沙		含酒精飲料
咖啡冰沙		咖啡愛好者可以製作含/不含乳製品或非乳製品的冰凍甜點
奶昔		乳製品、非乳製品和濃郁絲滑飲料
冰鎮果汁		天然甜味果汁

每個預設模式都會從預定/最佳溫度開始調理，以製作最佳口感。
您也可以按需要調整完美冷飲口感所需的溫度，有關溫度的詳細資訊，請參閱第 2 頁。

5 種預設模式



溫度控制

注意：液體冷卻時，溫度控制條會停止閃爍。

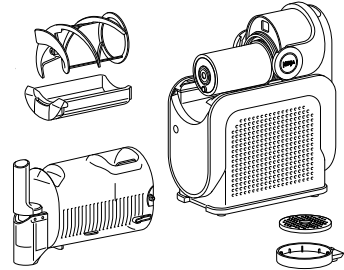
包裝內容物



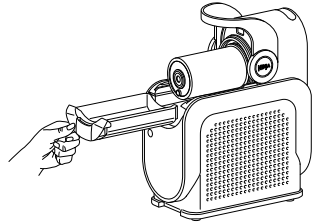
*最低液體容量為 475 毫升，最高液體容量為 1890 毫升。

組件

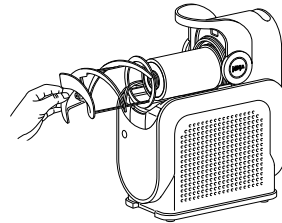
首次使用前，將先將設備直立擺放，並處於未插電狀態至少 2 小時。



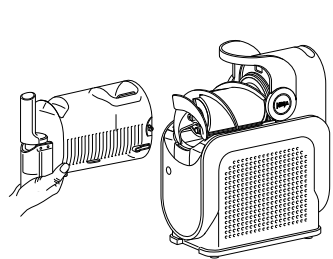
1. 確保所有部件皆仔細清潔，馬達底座平放在平坦穩固的表面上。



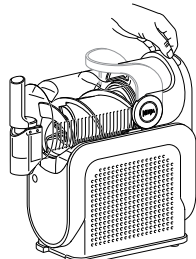
2. 將冷凝液收集盤滑入至導軌，安裝在冷凝軸下方。



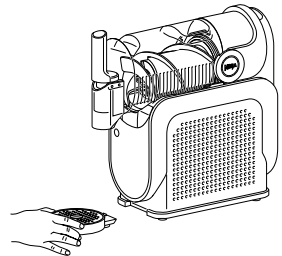
3. 將螺旋攪拌槳滑入裝到冷凝軸上，直到其與插梢卡好定好。



4. 抬起固定手柄，將容器滑入到螺旋攪拌槳和冷凝軸上。



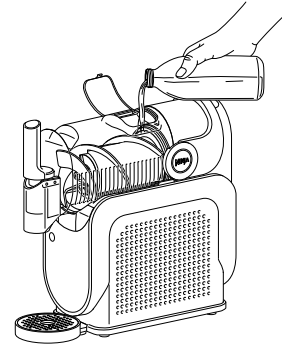
5. 向後推動固定手柄，確保容器鎖定位並密封。



6. 將集水盤插入到馬達底座前方，直到卡入定位。

使用 NINJA SLUSHI™

最低裝入液體 = 475 毫升。最高裝入液體 = 1890 毫升。



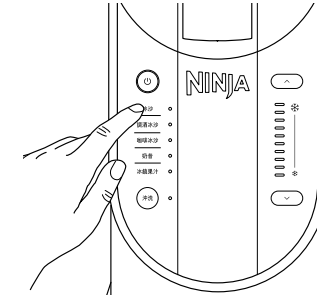
1. 將設備插上電源。

2. 打開容器上方的蓋子。

3. 按下設備背面的開/關按鈕，有線的一面按下時代表已開機。

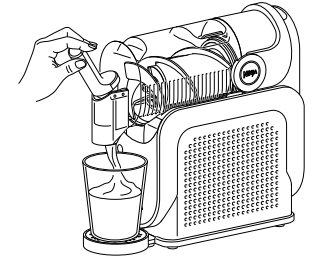
4. 將液體從簡便倒入口倒入，並關上蓋子。

5. 按下電源按鈕啟動設備。



6. 選擇所需的預設模式。該預設模式會以預定/最佳溫度開始。您也可以按需要調整溫度，獲得完美的冷飲口感。

7. 溫度控制 LED 指示燈閃爍顯示距離所選溫度的進度。冷飲達到所需溫度時，設備會發出嗶嗶，LED 指示燈會持續亮起。設備會維持此飲料溫度最長達 12 小時。



8. 將杯子放置於把手下方的集水盤上。

9. 若要倒出飲料，請慢慢拉動手把。若要停止，請放開手把。倒出飲料時，請保持設備繼續運作。

注意：

- 停止設備的運作也會導致螺旋攪拌槳和冷卻過程停止，倒出內容物時，您需要保持設備持續運作。
- 當冷飲冷卻到您所設定的溫度時，溫度控制設定 LED 指示燈會閃爍。當冷飲達到所需溫度時，LED 指示燈會持續亮起，而設備會發出嗶嗶。設備會持續運作，讓冷飲保持在最佳溫度，而且隨時可供倒出。
- 視食材、容量和開始溫度而定，飲料製作時間最多需要 15 至 60 分鐘。
- 如果在設備發出嗶嗶聲之前，冰沙已達到所需濃稠度，即可倒出並享用。請參閱第 2 頁調整溫度和飲料的濃稠度。

使用沖洗程序

在不冷卻的情況下，此程序會攪拌以沖洗設備。

1. 倒出所有剩餘的冷飲。
2. 按一下目前運作中的預設模式按鈕，停止目前的預設模式。
3. 按下沖洗按鈕。
4. 加入溫水到容器的最高水位線 1890 毫升。
5. 倒滿後再慢慢將水從設備中倒出。

注意：水會快速倒出，請務必使用大杯子或調理壺接住。

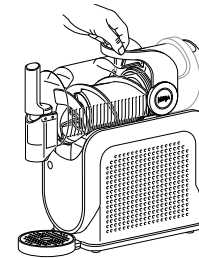
6. 再按下沖洗按鈕停止沖洗程序。
7. 按下電源按鈕關閉設備。
8. 重複上述步驟，直到冷飲完全從冷凝軸中沖洗乾淨。使用沖洗程序後，每次使用設備後，請用手或洗碗機徹底清洗所有部件。

請參閱下一頁瞭解使用沖洗程序後清洗部件的詳情。

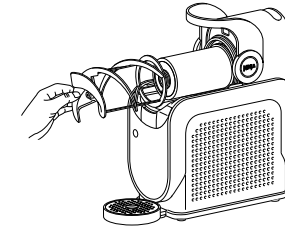


拆卸和清洗

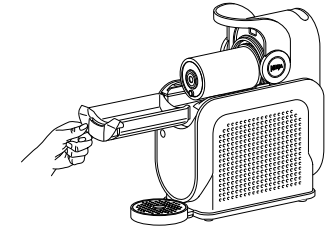
除了馬達底座和冷凝軸以外，所有部件均可使用洗碗機清洗。
要獲得最佳效果，請在拆卸和清潔所有部件之前先使用沖洗程序。



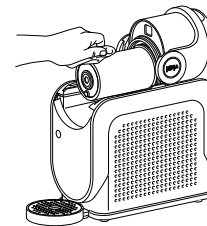
1. 將固定手柄向前拉解鎖，然後將容器從設備上輕輕拉出取下。請確定容器向下傾倒，以免剩餘液體從容器背面漏出。放置一旁。



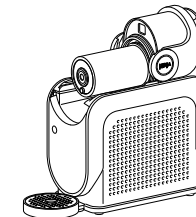
2. 從冷凝軸滑出螺旋攪拌槳。放置一旁。



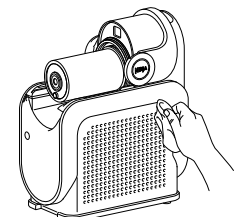
3. 從設備輕輕滑動取出冷凝液收集盤，因能冷凝液收集盤內可能還有殘留液體。放置一旁。



4. 使用消毒布或溫濕布擦拭冷凝軸下方的設備。



5. 可視需要取下集水盤和/或出口口護罩。
6. 以溫肥皂水手洗所有部件，也可使用洗碗機清洗。



7. 使用消毒布或溫濕布擦拭馬達底座和冷凝軸。
8. 重新組裝和/或收納設備之前，先讓所有部件完全陰乾。

飲料需含糖

所有飲料每 100 毫升份量必須含有至少 5 公克砂糖，
以免飲料完全結凍。飲料不可包含人工甜味劑。



低糖提醒：如果飲料的含糖量過低，設備會偵測到，並發出提醒。溫度控制 LED 指示燈會從頂部 LED 指示燈依降序逐一閃爍，預設 LED 指示燈會閃爍，而設備每隔 15 分鐘就會發出嗶嗶聲一次。

如果飲料不符合總糖量的最低要求：每一份量加入 1 至 2 湯匙的調味糖漿、砂糖、果糖、椰子糖、楓糖漿、龍舌蘭蜜、糖漿或蜂蜜。倒入設備之前，將額外加入的砂糖與基底混合。

按下預設模式重設設備。再按下預設模式重新啟動。

注意：人工甜味劑不能滿足總糖量要求。

蘋果汁和柳橙汁等鮮榨或現壓果汁含有足夠的天然糖分，可在設備中打成冰沙。

低卡和低糖飲料 如果低卡和低糖飲料是唯一成分，則無法形成冰沙，因為糖分不足，無法正常結凍。若要將您喜愛的低卡和低糖飲料變為 Slushi，請加入以下食材：

配方飲品總量	額外食材
700 毫升	85 公克赤藻糖醇、21 毫升檸檬汁和 ¼ 茶匙鹽巴
1400 毫升	17 公克赤藻糖醇、42 毫升檸檬汁和 ¼ 茶匙鹽巴
170 毫升	20.5 公克赤藻糖醇、51 毫升檸檬汁和 ¼ 茶匙鹽巴

含糖量範例：

營養	每 100 毫升	每份量
熱量	235 千焦/55 卡路里	
脂肪	0.5 公克	
鈉	25 公克	
碳水化合物	11 公克	
其中糖*	5 公克	總糖量 (5 公克符合最低要求)
蛋白質	0.65 公克	
鹽	25 毫克	

什麼是赤藻糖醇？

赤藻糖醇是一種低卡路里的甜味劑，其風味與砂糖類似，卻不會對血糖產生明顯影響，也不易引發蛀牙。赤藻糖醇在各食品中已普遍用來取代砂糖，且一般認為可安全食用。與所有膳食成分一樣，建議適量攝取赤藻糖醇，維持均衡飲食。

含糖百分比

低卡汽水

糖分
低於此值時
會結凍得太硬，
難以形成冰沙



下限
每 100 毫升 5 公克

果汁



運動飲料



咖啡冰沙



汽水



上限
每 100 毫升 50 公克



酒精飲品指引

使用調酒冰沙預設模式時，所有預混合的材料
(葡萄酒、啤酒等) 的酒精濃度必須介於 2.8% 到 16%。

烈酒/蒸餾酒指引

如需製作調酒冰沙，請參閱下表，瞭解每種配方飲品總量可以添加的酒精/蒸餾酒 (伏特加、龍舌蘭等) 量上限。

配方飲品總量	建議蒸餾酒添加量 (40% ABV)
710 毫升	120 毫升
1065 毫升	175 毫升
1420 毫升	235 毫升
1530 毫升	295 毫升

上表僅為添加酒精/蒸餾酒 (35% +) 的指引。使用葡萄酒、啤酒、蘇打水或預混合調酒等其他酒精時，請參閱下表或第 13 頁的「即享冰沙」指引。

高酒精濃度/高糖提醒：如果飲料的酒精含量過高，設備會偵測到，並發出提醒。溫度控制 LED 指示燈會從底部 LED 指示燈依升序逐一閃爍，預設 LED 指示燈會閃爍，而設備每隔 15 分鐘就會發出嗶嗶聲一次。

如果飲料超出酒精含量上限：每份飲料加入 60 毫升的水來稀釋。
按下預設模式重設設備。再按下

提示與技巧

最低裝入液體 = 475 毫升。最高裝入液體 = 1890 毫升。

若要順利倒出冰沙，請加到設備的最高水位線 (1890 毫升)。



請勿加入熱的食材、冰塊或固體食材 (如水果、冰淇淋或冷凍水果)。



所有飲料每 100 毫升份量
必須含有至少 5 公克砂糖。
請參閱第 10 頁瞭解低卡和低糖飲料的詳情。



使用調酒冰沙模式時，
所有預混合的材料的酒精濃度必須介於
2.8% 到 16%。
請參閱第 11 頁瞭解詳情。



若要製作出最佳成品，
請在加入設備之前先將液體冷卻。



若要製作出理想口感，
請使用溫度控制設定進行調整。



若要製作出較冰凍的成品，
請在倒出 Slushi
成品之前冷卻飲用杯。

注意：預先冷凍的食材比較甜。擔心您的飲料可能太甜？別擔心，將飲料冷凍後再製成冰沙並冷凍成飲料就不會那麼甜。

倒入攪拌
即成冰沙

即享冰沙

只需放入食材，選擇模式

將 475 毫升至 1890 毫升的食材放入設備，然後選擇所需預設模式即可。



預設模式	總時間	調製飲料	步驟
冰沙	2-3 份 15 分鐘 4-6 份 30 分鐘 6-8 份 45 分鐘	運動飲料、能量飲料、 含糖冰茶、康普茶、檸檬水	選擇冰沙 該預設模式會以預定等級開始
調酒 冰沙 	2-3 份 30 分鐘 4-6 份 40 分鐘 6-8 份 50 分鐘	硬蘇打水	選擇調酒冰沙 該預設模式會以預定等級開始 — 調整溫度控制到亮起 3 格指示燈
		啤酒 (拉格啤酒、印度淡色愛爾啤酒、 苦啤酒和酸啤酒)、 酒精檸檬水、蘋果酒	選擇調酒冰沙 該預設模式會以預定等級開始 — 調整溫度控制到亮起 4 格指示燈
		預混合鳳梨汽水罐、 預混合琴湯尼、預混合莫希托、 預混合瑪格麗特	選擇調酒冰沙 該預設模式會以預定等級開始 — 調整溫度控制到亮起 6 格指示燈
		預混合自由古巴、 葡萄酒 (白色、氣泡酒、粉紅酒)	選擇調酒冰沙 該預設模式會以預定等級開始 — 調整溫度控制到亮起 9 格指示燈
冰鎮 果汁 	2-3 份 15 分鐘 4-6 份 25 分鐘 6-8 份 35 分鐘	柳橙汁、芒果汁、熱帶果汁	選擇冰鎮果汁 該預設模式會以預定等級開始
		蘋果汁	選擇冰鎮果汁 該預設模式會以預定等級開始 — 調整溫度控制到亮起 2 格指示燈
		瓶裝預混合冰沙、鳳梨汁	選擇冰鎮果汁 該預設模式會以預定等級開始 — 調整溫度控制到亮起 3 格指示燈
		葡萄汁、紅石榴汁	選擇冰鎮果汁 該預設模式會以預定等級開始 — 調整溫度控制到亮起 5 格指示燈

若要製作低卡或低糖飲料，請參閱第 10 頁。

調酒冰沙派對

組合搭配不同食材，化身成為自家調酒師。



1. 加入酒精



2. 選擇搭配的飲料

選擇調酒基底。

1-3 份	4-6 份	6-8 份
加入 120 毫升	加入 240 毫升	加入 300 毫升

- 伏特加
- 琴酒/調味琴酒
- 蘭姆酒/調味蘭姆酒
- 威士忌
- 波旁
- 龍舌蘭
- 皮姆一號

1-3 份	4-6 份	6-8 份
加入 590 毫升 (總量)	加入 1180 毫升 (總量)	加入 1400 毫升 (總量)

- 汽水或喜愛的汽水
- 檸檬水
- 通寧水
- 鮮榨果汁
- 薑汁啤酒
- 椰奶

調酒冰沙

3. 選擇調酒冰沙

該預設模式會以預定/最佳設定開始。您也可以按需要調整溫度，獲得完美的冷飲口感。

4. 倒出飲料。 可視需要加上裝飾， 然後盡情享用。



注意：製作調酒時，請參閱第 10 和 11 頁需要加入糖和酒精的說明。

注意：如果混合飲料，請確定其總量符合上述規定。

熱帶飲料配方靈感



鳳梨汽水達

1. 蒸餾酒/椰子蘭姆酒
2. 混合飲料/鳳梨汁和椰奶
3. 選擇調酒冰沙
4. 使用鳳梨和櫻桃裝飾



莫斯科騾子

1. 蒸餾酒/伏特加
2. 混合飲料/依喜好調製薑汁啤酒和萊姆汁
3. 選擇調酒冰沙
4. 使用萊姆角裝飾

適合兒童

汽水冰沙

新手初體驗

食材

準備：2 分鐘

1-3 份 大約 34 分鐘

700 毫升汽水（冷藏）

4-6 份 大約 35 分鐘

1400 毫升汽水（冷藏）

6-8 份 大約 42 分鐘

1700 毫升汽水（冷藏）



使用下列任何一款：

柳橙汽水、檸檬萊姆汽水、香草蘇打、薑汁汽水，或任何含糖汽水。

步驟



將汽水倒入容器內。

選擇**冰沙**。該預設模式會以預定/最佳溫度開始調理，以製作最佳口感。您可視需要調整溫度。

冷飲達到最佳溫度時，設備就會發出嗶嗶聲。立即盛杯。

注意：如需更多有關低卡或低糖飲料的資訊，請參閱第 10 頁。



適合兒童

低卡汽水冰沙

新手初體驗

食材

準備：5 分鐘

1-3 份 大約 34 分鐘	4-6 份 大約 35 分鐘	6-8 份 大約 42 分鐘
700 毫升汽水 (冷藏) 8.5 公克赤藻糖醇 21 毫升檸檬汁 ¼ 茶匙鹽巴	1400 毫升汽水 (冷藏) 17 公克赤藻糖醇 42 毫升檸檬汁 ¼ 茶匙鹽巴	1700 毫升汽水 (冷藏) 20.5 公克赤藻糖醇 51 毫升檸檬汁 ¼ 茶匙鹽巴



使用下列任何一款：柳橙汽水、檸檬萊姆汽水、香草蘇打、薑汁汽水，或任何低卡/低糖汽水。

步驟



在大調理壺中，充分攪拌所有食材，直到完全混合且赤藻糖醇完全溶解。將混合物倒入容器內。



選擇**冰沙**。該預設模式會以預定溫度開始。將溫度控制調整為亮起 1 格指示燈。



冷飲達到最佳溫度時，設備就會發出嗶嗶聲。您可視需要調整溫度。立即盛杯。

注意：如需更多有關低卡、低糖飲料和赤藻糖醇的資訊，請參閱第 10 頁。



適合兒童

熱帶水果冰沙

新手初體驗

準備：5 分鐘

食材

1-3 份 大約 12 分鐘

700 毫升熱帶果汁 (冷藏)

4-6 份 大約 16 分鐘

1400 毫升熱帶果汁 (冷藏)

6-8 份 大約 17 分鐘

1700 毫升熱帶果汁 (冷藏)

步驟

開始製作配方之前，請先參閱第 6 和 7 頁的組件及設備使用資訊。



將熱帶果汁倒入容器內。



選擇**冰鎮果汁**。該預設模式會以預定/最佳溫度開始調理，以製作最佳口感。您可視需要調整溫度。



冷飲達到最佳溫度時，設備就會發出嗶嗶聲。立即盛杯。

注意：為便於清潔，在倒出所有冷飲之前，**請勿**關閉預設模式。

冰鎮
果汁



咖啡冰沙

新手初體驗

準備時間：10 分鐘

食材

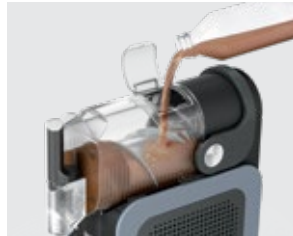
1-3 份 大約 35 分鐘	4-6 份 大約 41 分鐘	6-8 份 大約 42 分鐘
350 毫升全脂牛奶 (冷藏)	700 毫升全脂牛奶 (冷藏)	850 毫升全脂牛奶 (冷藏)
1 湯匙雙倍鮮奶油	2 湯匙雙倍鮮奶油	3 湯匙雙倍鮮奶油
350 毫升黑咖啡 (冷藏)	700 毫升黑咖啡 (冷藏)	850 毫升黑咖啡 (冷藏)
60 公克細砂糖	120 公克細砂糖	140 公克細砂糖

鋪料 (可選)

鮮奶油 | 巧克力糖漿 | 焦糖糖漿

步驟

開始製作配方之前，請先參閱第 6 和 7 頁的組件及設備使用資訊。



在大調理壺中，充分攪拌所有食材，直到完全混合且砂糖完全溶解。將混合物倒入容器內。



選擇**咖啡冰沙**。該預設模式會以預定/最佳溫度開始調理，以製作最佳口感。您可視需要調整溫度。



冷飲達到最佳溫度時，設備就會發出嗶嗶聲。如有需要，請立即加上鮮奶油和巧克力或焦糖糖漿等鋪料。



製作無乳製品配方：如有需要，您可以用無乳製品食材取代乳製品食材。

注意：請在模式結束後的 30 分鐘內倒出乳製品，以免產生泡沫。



冰凍血橙瑪格麗特

新手初體驗

準備：5 分鐘

食材

1-3 份 大約 30 分鐘	4-6 份 大約 36 分鐘	6-8 份 大約 50 分鐘
100 毫升白龍舌蘭 20 毫升柑橘香甜酒 530 毫升血橙汁 60 毫升鮮榨萊姆汁 10 公克龍舌蘭蜜	200 毫升白龍舌蘭 40 毫升柑橘香甜酒 1060 毫升血橙汁 120 毫升鮮榨萊姆汁 20 公克龍舌蘭蜜	230 毫升白龍舌蘭 50 毫升柑橘香甜酒 1300 毫升血橙汁 140 毫升鮮榨萊姆汁 30 公克龍舌蘭蜜

鋪料（可選）

香橙角 | 萊姆角 | 杯口用鹽

步驟

開始製作配方之前，請先參閱第 6 和 7 頁的組件及設備使用資訊。



在大調理壺中，充分攪拌所有食材。將混合物倒入容器內。



選擇調酒冰沙。該預設模式會以預定/最佳溫度開始調理，以製作最佳口感。您可視需要調整溫度。



冷飲達到最佳溫度時，設備就會發出嗶嗶聲。如有需要，請立即加上杯口用鹽以及香橙角和萊姆角。

注意：如果您沒有血橙汁，
可以改用鮮榨或市售橙汁。

注意：這是含酒精飲料，請適量飲用。

注意：如需有關酒精的指引，
請參閱第 11 頁。



適合兒童

冰凍檸檬水冰沙

準備：5 分鐘

食材

1-3 份 大約 33 分鐘	4-6 份 大約 41 分鐘	6-8 份 大約 46 分鐘
700 毫升新鮮無泡沫的檸檬水（冷藏）	1400 毫升新鮮無泡沫的檸檬水（冷藏）	1700 毫升新鮮無泡沫的檸檬水（冷藏）



冰鎮果汁

適合兒童

香料肉桂蘋果冰沙

準備：5 分鐘

食材

1-3 份 大約 15 分鐘	4-6 份 大約 29 分鐘	6-8 份 大約 35 分鐘
350 毫升蘋果汁（冷藏）	700 毫升蘋果汁（冷藏）	850 毫升蘋果汁（冷藏）
350 毫升薑汁汽水（冷藏）	700 毫升薑汁汽水（冷藏）	850 毫升薑汁汽水（冷藏）
1/2 茶匙肉桂粉	1 茶匙肉桂粉	2 茶匙肉桂粉



提示：如果您不喜歡肉桂風味，可以省略，仍能享用美味可口的飲料。

步驟

開始製作配方之前，請先參閱第 6 和 7 頁的組件及設備使用資訊。

1. 在大調理壺中，充分攪拌所有食材。將所有食材倒入容器內。
2. 選擇**冰鎮果汁**。該預設模式會以預定/最佳溫度開始調理，以製作最佳口感。您可視需要調整溫度。
3. 冷飲達到最佳溫度時，設備就會發出嗶嗶聲。立即盛杯。

鹹焦糖奶昔

適合兒童

準備時間：5 分鐘

食材

1-3 份 大約 30 分鐘	4-6 份 大約 36 分鐘	6-8 份 大約 42 分鐘
650 毫升全脂牛奶 (冷藏)	1350 毫升全脂牛奶 (冷藏)	1650 毫升全脂牛奶 (冷藏)
75 公克焦糖糖漿	150 公克焦糖糖漿	175 公克焦糖糖漿
2 湯匙雙倍鮮奶油	3 湯匙雙倍鮮奶油	3 ½ 湯匙雙倍鮮奶油
2 茶匙香草精	1 ½ 湯匙香草精	2 湯匙香草精
1/2 茶匙海鹽	1 茶匙海鹽	1 ½ 茶匙海鹽

鋪料 (可選)

鮮奶油 | 焦糖糖漿 | 彩糖

步驟

開始製作配方之前，請先參閱第 6 和 7 頁的組件及設備使用資訊。

1. 在大調理壺中，充分攪拌所有食材。將混合物倒入容器內。
2. 選擇**奶昔**。該預設模式會以預定/最佳溫度開始調理，以製作最佳口感。您可視需要調整溫度。
3. 冷飲達到最佳溫度時，設備就會發出嗶嗶聲。如有需要，請立即加上鮮奶油、焦糖糖漿和彩糖鋪料。

注意：為便於清潔，在倒出所有冷飲之前，**請勿**關閉預設模式。



製作無乳製品配方：如有需要，您可以用無乳製品食材取代乳製品食材。

提示：使用**奶昔**或**咖啡冰沙**預設模式時，請在預設模式結束後的 30 分鐘內倒出內容物，以免產生泡沫。



適合兒童

無乳製品 香草奶昔

準備：10 分鐘

食材

1-3 份 大約 40 分鐘	4-6 份 大約 47 分鐘	6-8 份 大約 48 分鐘
680 毫升植物奶 (冷藏)	1360 毫升植物奶 (冷藏)	1600 毫升植物奶 (冷藏)
60 公克細砂糖	120 公克細砂糖	160 公克細砂糖
1 湯匙香草精	2 湯匙香草精	2 ½ 湯匙香草精



無乳製品配方提示：建議使用燕麥奶或杏仁奶
(非咖啡師專用款) 以製作最佳風味。

注意：請在模式結束後的 30 分鐘內倒出乳製品，
以免產生泡沫。

奶昔

冰凍香橙 氣泡開胃酒

準備時間：5 分鐘

食材

1-3 份 大約 17 分鐘	4-6 份 大約 26 分鐘	6-8 份 大約 30 分鐘
250 毫升義大利苦味 開胃酒	500 毫升義大利苦味 開胃酒	600 毫升義大利苦味 開胃酒
250 毫升氣泡酒	500 毫升氣泡酒	600 毫升氣泡酒
200 毫升柳橙汁	400 毫升柳橙汁	500 毫升柳橙汁



鋪料 (可選)
香橙角 | 草莓

注意：如需有關酒精的指引，請參閱第 11 頁。

步驟

開始製作配方之前，請先參閱第 6 和 7 頁的組件及設備使用資訊。

1. 將所有食材倒入容器內。
2. 選擇**調酒冰沙**。該預設模式會以預定/最佳溫度開始調理，以製作最佳口感。您可視需要調整溫度。
3. 冷飲達到最佳溫度時，設備就會發出嗶嗶聲。立即盛杯，如有需要可加上香橙角和草莓。

提示：若要製作無酒精版本，
可以將義大利苦味開胃酒和氣泡酒改為 0% 酒精替代品。

這是含酒精飲料，**請適量飲用。**

接骨木花琴酒 雞尾酒

準備：5 分鐘

食材

1-3 份 大約 35 分鐘	4-6 份 大約 37 分鐘	6-8 份 大約 39 分鐘
750 毫升預混合琴湯尼 100 毫升接骨木花果露	1250 毫升預混合琴湯尼 200 毫升接骨木花果露	1500 毫升預混合琴湯尼 250 毫升接骨木花果露



鋪料 (可選)
檸檬角

提示：若要製作無酒精版本，可以將琴湯尼改為 0% 酒精琴湯尼。

注意：如需有關酒精的指引，請參閱第 11 頁。

這是含酒精飲料，請適量飲用。

調酒 冰沙

冰凍粉紅酒

準備時間：15 分鐘 + 草莓醃漬時間

食材

1-3 份 大約 21 分鐘	4-6 份 大約 22 分鐘	6-8 份 大約 30 分鐘
200 公克草莓 (冷藏) 75 公克細砂糖 500 毫升粉紅酒 (冷藏)	400 公克草莓 (冷藏) 150 公克細砂糖 1000 毫升粉紅酒 (冷藏)	500 公克草莓 (冷藏) 170 公克細砂糖 1200 毫升粉紅酒 (冷藏)



鋪料 (可選)
草莓

提示：若要製作無酒精版本，可以將粉紅酒改為 0% 酒精粉紅酒。

注意：如需有關酒精的指引，請參閱第 11 頁。

這是含酒精飲料，請適量飲用。

調酒 冰沙

步驟

開始製作配方之前，請先參閱第 6 和 7 頁的組件及設備使用資訊。

- 在大調理壺中，充分攪拌切片草莓和砂糖。放在冰箱內並等待至少 1 小時，最多可放置隔夜。冷藏混合物後，將玫瑰酒倒入調理壺中，並與草莓和砂糖混合。
- 使用攪拌機，將所有食材攪拌到滑順。過濾混合物裡的草莓籽。
- 將混合物倒入容器內。
- 選擇**調酒冰沙**。該預設模式會以預定/最佳溫度開始調理，以製作最佳口感。您可視需要調整溫度。
- 冷飲達到最佳溫度時，設備就會發出嗶嗶聲。立即盛杯，如有需要可以加上草莓。

冰凍桑格利亞

調酒
冰沙

準備：5 分鐘

食材

1-3 份 大約 20 分鐘	4-6 份 大約 24 分鐘	6-8 份 大約 32 分鐘
500 毫升紅酒 175 毫升柳橙汁 25 公克龍舌蘭蜜	1000 毫升紅酒 350 毫升柳橙汁 50 公克龍舌蘭蜜	1200 毫升紅酒 440 毫升柳橙汁 65 公克龍舌蘭蜜

步驟

開始製作配方之前，請先參閱第 6 和 7 頁的組件及設備使用資訊。

1. 將所有食材倒入容器內。
2. 選擇**調酒冰沙**。該預設模式會以預定/最佳溫度開始調理，以製作最佳口感。您可視需要調整溫度。
3. 冷飲達到最佳溫度時，設備就會發出嗶嗶聲。立即盛杯，如有需要可加上香橙角、草莓和切片蘋果。



鋪料 (可選)
香橙角 | 草莓 | 切片蘋果

提示：若要製作無酒精版本，可以將紅酒改為 0% 酒精紅酒。

注意：如需有關酒精的指引，請參閱第 11 頁。

這是含酒精飲料，**請適量飲用。**

冰凍皮姆之杯

調酒
冰沙

準備：5 分鐘

食材

1-3 份 大約 22 分鐘	4-6 份 大約 30 分鐘	6-8 份 大約 38 分鐘
600 毫升預混合的皮姆一號和檸檬水 200 毫升無泡沫檸檬水	1000 毫升預混合的皮姆一號和檸檬水 400 毫升無泡沫檸檬水	1200 毫升預混合的皮姆一號和檸檬水 500 毫升無泡沫檸檬水

步驟

開始製作配方之前，請先參閱第 6 和 7 頁的組件及設備使用資訊。

1. 將所有食材倒入容器內。
2. 使用旋鈕選擇**調酒冰沙**。使用箭頭選擇喜歡的濃稠度。按下旋鈕以開始模式。
3. 冷飲達到最佳溫度時，設備就會發出嗶嗶聲。立即盛杯，如有需要可加上草莓、香橙角和切片小黃瓜。



鋪料 (可選)
草莓 | 香橙角 | 切片小黃瓜

注意：如需有關酒精的指引，請參閱第 11 頁。

這是含酒精飲料，**請適量飲用。**

自創冰沙

(使用調製好的飲料)

自創調酒冰沙

(使用果汁或蘇打水和酒精)

挑選一個配方		根據份量將果汁倒入容器內			根據份量將酒精倒入容器內				選擇調酒冰沙 該預設模式會以預定/ 最佳等級開始。	
配方	果汁	1-3 份	4-6 份	6-8 份	酒精	1-3 份	4-6 份	6-8 份		
貝里尼	水蜜桃汁	600 毫升	1.2 公升	1.6 公升	香檳或氣泡酒	120 毫升	240 毫升	315 毫升		
螺絲起子	柳橙汁				伏特加					
灰狗	葡萄柚汁				琴酒					
血腥瑪麗	蕃茄汁				伏特加					
肉桂威士忌蘋果酒	蘋果酒				肉桂威士忌					

挑選一個配方		根據份量將汽水倒入容器內			根據份量將酒精倒入容器內				選擇調酒冰沙 該預設模式會以預定/ 最佳等級開始。	
配方	汽水	1-3 份	4-6 份	6-8 份	酒精	1-3 份	4-6 份	6-8 份		
威士忌汽水	汽水	600 毫升	1.2 公升	1.6 公升	威士忌	120 毫升	240 毫升	315 毫升		
蘭姆酒汽水	汽水				蘭姆酒					
帕洛瑪	葡萄柚汁				龍舌蘭					
薑汁威士忌	薑汁汽水				威士忌					
酒精檸檬水	檸檬水				伏特加					
月黑風高	薑汁啤酒				蘭姆酒					

自創奶昔和咖啡冰沙

(使用糖漿、奶粉和市售咖啡)

1-3 份				4-6 份				6-8 份				混合	倒入	倒出飲料		
調味糖漿/醬料	600 毫升全脂牛奶 2 湯匙雙倍鮮奶油 1 茶匙香草精 2 湯匙細砂糖 2 湯匙調味糖漿/醬料			1.2 公升全脂牛奶 4 湯匙雙倍鮮奶油 2 茶匙香草精 4 湯匙細砂糖 4 湯匙調味糖漿/醬料			1.6 公升全脂牛奶 6 湯匙雙倍鮮奶油 1 湯匙香草精 6 湯匙細砂糖 6 湯匙調味糖漿/醬料						在調理壺中，充分攪拌所有食材直到混合。	將混合物倒入設備，選擇奶昔並視需要調整溫度。建議調整至 2 到 3 格指示燈，以獲得最佳風味。	倒出飲料，盡情享用。	
	風味靈感 草莓、焦糖、巧克力															
調味奶粉	3 至 4 湯匙飲料粉末 600 毫升全脂牛奶 2 湯匙雙倍鮮奶油			6 至 8 湯匙飲料粉末 1.2 公升全脂牛奶 4 湯匙雙倍鮮奶油			8 至 10 湯匙飲料粉末 1.6 公升全脂牛奶 6 湯匙雙倍鮮奶油									
	風味靈感 巧克力牛奶、草莓牛奶、香蕉牛奶															
調味牛奶	600 毫升調味牛奶 2 湯匙雙倍鮮奶油			1.2 公升調味牛奶 4 湯匙雙倍鮮奶油			1.6 公升調味牛奶 6 湯匙雙倍鮮奶油									
	風味靈感 巧克力牛奶、草莓牛奶、香蕉牛奶															
市售咖啡	600 毫升市售咖啡 2 湯匙雙倍鮮奶油			1.2 公升市售咖啡 4 湯匙雙倍鮮奶油			1.6 公升市售咖啡 6 湯匙雙倍鮮奶油						將混合物倒入設備，選擇咖啡冰沙並視需要調整溫度。			
	風味靈感 市售瓶裝咖啡冰沙、摩卡咖啡、加糖冰咖啡、卡布奇諾、拿鐵、瑪奇朵、抹茶拿鐵															

NINJATM SLUSHiTM

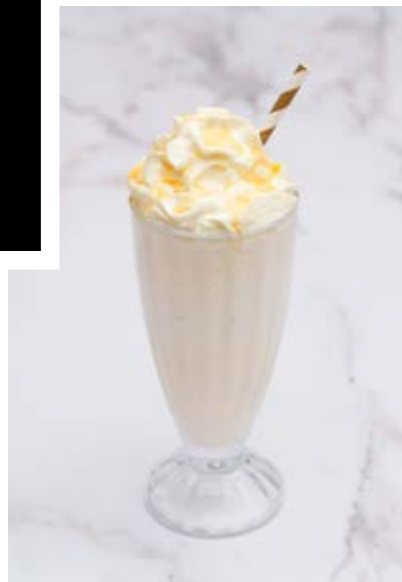
冷飲調理機

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FS301TW_IG_10Recipe_TC_MP_Mv5

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



NINJA™
SLUSHi™
FROZEN DRINK MAKER
10+ DELICIOUS RECIPES
INSPIRATION GUIDE



NO ICE, NO BLENDING, NO DILUTION.

**Welcome to the Ninja™ Slushi™ Frozen Drink Maker
with RapidChill Technology.**

From here, you're just a few pages away from recipes, tips, tricks, and helpful hints to give you the confidence to make almost anything into the perfect slushy treat in 60 minutes or less. Now let's make some frozen drinks in the comfort of your own home!



For helpful tips and tricks on how to use your Ninja Slushi, scan the QR code above.

TABLE OF CONTENTS

USING THE CONTROL PANEL	2
RAPIDCHILL TECHNOLOGY	3
PRESETS	4
WHAT'S IN THE BOX	5
ASSEMBLY	6
USING THE NINJA SLUSHI	7
USING THE RINSE CYCLE	8
DISASSEMBLY & CLEANING	9
REQUIRED SUGAR CONTENT	10
ALCOHOL GUIDELINES	11
TIPS & TRICKS	12
NO-PREP SLUSHES	13
FROZEN COCKTAIL HOUR	14
TROPICAL RECIPE INSPIRATIONS	15
KICKSTARTERS	16
RECIPES	26

USING THE CONTROL PANEL

SWITCH ON

Flick the switch at the back of the unit. Preset lights will flash in sequence until the power button is pressed.

POWER

Press to turn the unit on and off.

RINSE CYCLE

This cycle agitates, without cooling, to rinse the unit.

PRESETS

5 unique presets that 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 thicker, colder frozen drinks, increase the temperature level by pressing the top arrow on the control panel.

For sippable frozen drinks, decrease the temperature level by pressing the bottom arrow on the control panel.

TROUBLESHOOTING TIPS

Ingredients not slushing?

If your recipe has not reached the desired texture after 60 minutes, increase the temperature one level.

Wait 10-15 minutes to test the recipe. If the texture still isn't what you desire, increase temperature 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.

Refer to pages 10-11 for more troubleshooting tips.



RAPID CHILL TECHNOLOGY

No ice, no blending, no dilution.

Create more flavourful, less watered down frozen drinks at home.*



Frozen drinks in 60 minutes** or less.

Once frozen drink reaches desired temperature, unit will beep. Auger will continue running to mix your drinks and keep them ready for dispensing at any time.



Up to 12 hours of runtime for frozen drinks on tap.

The unit will continue running to keep your drinks at the ideal temperature, prevent them from freezing solid, and be ready to dispense when you're craving hits.**

Top up your recipe for neverending frozen drinks for your party needs. Simply add more liquid to the vessel while the unit is running.

* Vs. BN750.

** Creating drinks can take up to 15-60 minutes depending on ingredients, volume, and starting temperature.

†† To avoid a foamy output when using the Milkshake or Frappé preset, add 680ml or more of desired drink, and dispense contents within 30 minutes of the preset ending.



PRESETS

5 unique presets use RapidChill Technology for the perfect temperature for your ideal frozen drink.

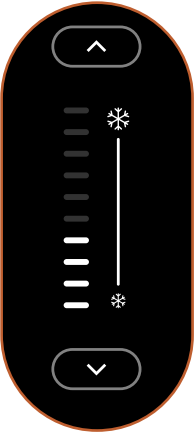
PRESET	DEFAULT/OPTIMAL TEMPERATURE	DESIGNED FOR
冰沙		Transforming your everyday drinks
調酒冰沙		Drinks with alcohol content
咖啡冰沙		Coffee lovers to make frozen treats with or without dairy or dairy-free milks
奶昔		Dairy, dairy-free and creamier-based drinks
冰鎮果汁		Naturally sweetened juices

Each preset will start at a default/optimal temperature for ideal texture. If desired, adjust the temperature level for your perfect frozen drink texture, see page 2 for more detail on temperature level.

5 PRESET SETTINGS



TEMPERATURE CONTROL



NOTE: As the liquid cools the temperature control bars will stop flashing.

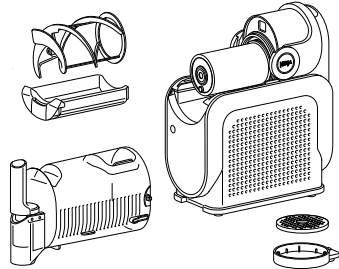
WHAT'S IN THE BOX



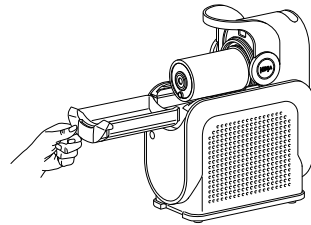
*475ml minimum liquid capacity.
1890ml maximum liquid capacity.

ASSEMBLY

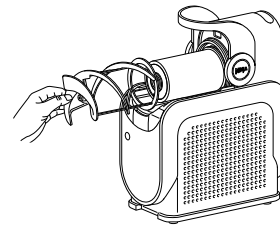
Keep unit upright and unplugged for at least 2 hours before first use.



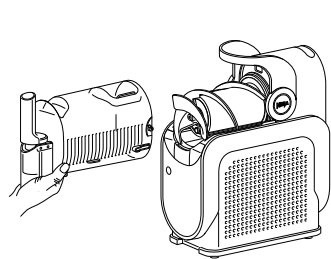
1. Ensure all parts are fully cleaned and the motor base is level on a flat, solid surface.



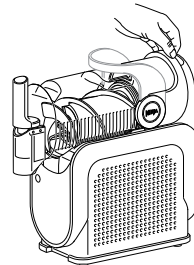
2. Install the condensation catch under the evaporator by sliding it into the rail grooves.



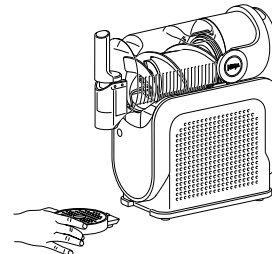
3. Install the auger by sliding it over the evaporator until it fits into place on the pin.



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



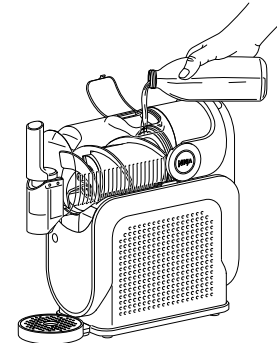
5. Lock the vessel into place by pushing the bail handle back to seal the vessel.



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

USING THE NINJA SLUSHI™

Minimum input = 475ml. Maximum input = 1890ml.



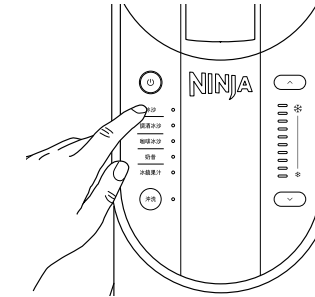
1. Plug in the unit.

2. Open the cover on the top of the vessel.

3. Press the on/off switch at the back of the unit. The switch is on when the side with the line is pressed down.

4. Add liquid(s) through the easy-fill port and close the cover.

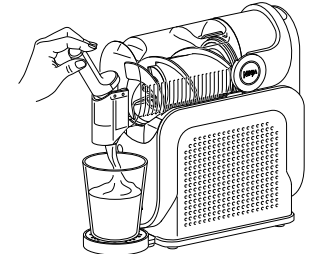
5. Press the power button to turn on the unit.



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

7. Temperature Control LEDs pulse showing progress to reach your selected temperature. Unit will beep and LEDs will remain solid once frozen drink reaches temperature.

The unit will hold the drink at this temperature for up to 12 hours.



8. Place a cup on the drip tray, under the handle.

9. To dispense, slowly pull the handle. To stop, release the handle back into place. Keep the unit running while dispensing.

NOTE:

- Stopping the unit also stops the auger and cooling process. You will need to keep the unit running to dispense contents.
- 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.
- If slush reaches desired thickness ahead of beeping, dispense and enjoy. See page 2 to adjust temperature and thickness of output.

USING THE RINSE CYCLE

This cycle agitates, without cooling, to rinse the unit.

1. Dispense any remaining frozen drink.
2. Stop the current preset by pressing the preset button that is currently running.
3. Press the 冲洗 button.
4. Add warm water up to the vessel's max fill line 1890ml.
5. Slowly dispense the water from the unit soon after filling.

NOTE: This water will dispense quickly. Ensure you use a large cup or jug to capture it.

6. Stop Rinse cycle by pressing the 冲洗 button again.
7. Press the power button to turn off the unit.
8. Repeat until frozen drink is rinsed off the evaporator. After using the Rinse cycle, wash all parts by hand or in a dishwasher to fully clean the unit after each use.

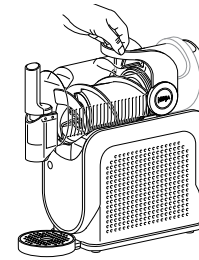


See the next page for more details on cleaning parts after using the Rinse cycle.

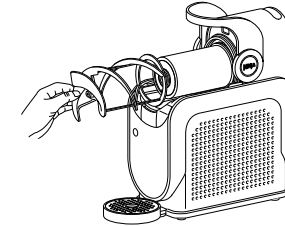
DISASSEMBLY & CLEANING

All parts, except the motor base and evaporator, are dishwasher safe.

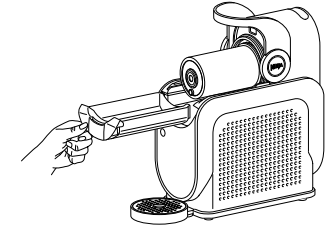
For best results, use the Rinse cycle before disassembling and cleaning all parts.



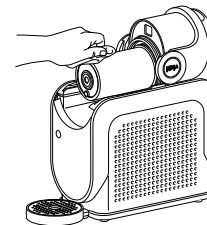
1. Unlock the bail handle by pulling forward and remove the vessel by gently pulling it off the unit. Ensure the vessel is tipped down to prevent remaining liquid from spilling out the back of the vessel. Set aside.



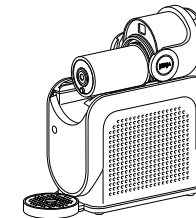
2. Slide the auger off the evaporator. Set aside.



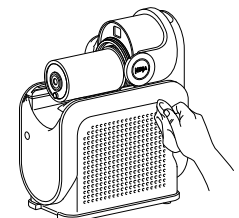
3. Gently slide the condensation catch out of the unit, since there may be residual liquid in the condensation catch. Set aside.



4. Wipe down unit underneath the evaporator with a sanitized or warm, damp cloth.



5. If needed, remove the drip tray and/or spout shroud.
6. Hand wash all parts in warm, soapy water, or use a dishwasher.



7. Wipe down the motor base and evaporator with a sanitised or warm, damp cloth.
8. Allow all parts to dry thoroughly before reassembling and/or storing the unit.

REQUIRED SUGAR CONTENT

All inputs must contain at least 5g of sugar per 100ml serving to prevent total freezing. Inputs cannot contain artificial sweetener.



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 requirement of total sugar:

Add 1-2 tablespoons flavoured syrup, sugar, date sugar, coconut sugar, maple syrup, agave, sugar syrup, or honey per serving. Combine additional sugar with the base prior to pouring into unit.

Reset the unit by pressing the preset. Restart by pressing the preset again.

NOTE: Artificial sweeteners will not aid in meeting total sugar requirements. Freshly squeezed or pressed juice such as apple and orange juice have enough naturally occurring sugars to slush in the unit

DIET AND LOW SUGAR DRINKS

Diet and low sugar drinks won't turn into slush when they're the only ingredient as too little sugar will prevent recipes from freezing properly. To turn your favourite diet and low sugar drinks into a Slushi, add the below ingredients to your input:

TOTAL RECIPE SIZE	ADDITIONAL INGREDIENTS
700ml	8.5g erythritol, 21ml lemon juice & ¼ teaspoon salt
1400ml	17g erythritol, 42ml lemon juice & ¼ teaspoon salt
170ml	20.5g erythritol, 51ml lemon juice & ¼ teaspoon salt

SUGAR CONTENT EXAMPLE:

Nutrition	(per 100ml)	Serving Size
Energy	235kJ/55kcal	
Fat	0.5g	
Sodium	25g	
Carbohydrates	11g	
of which sugars*	5g	Total Sugars (5g meets the minimum requirements)
Protein	0.65g	
Salt	25mg	

What is Erythritol?

Erythritol is a low calorie sweetener that offers a taste similar to sugar without significantly affecting blood sugar levels or contributing to tooth decay. It is widely used as a sugar substitute in various food products and is generally considered safe for consumption. As with all dietary components, it is advisable to consume erythritol in moderation as part of a balanced diet.

SUGAR PERCENTAGES

DIET
SOFT DRINK



SUGAR
below this point will freeze too hard to create slush

LOW LIMIT
5g per 100ml

FRUIT
JUICE



SPORTS
DRINK



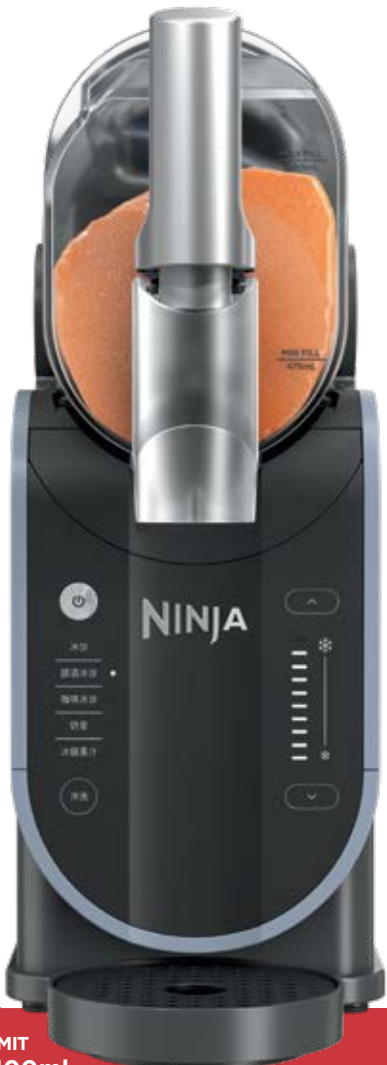
FRAPPÉ



SOFT
DRINK



HIGH LIMIT
50g per 100ml



ALCOHOL GUIDELINES

When using the frozen cocktail preset, all premade inputs (wine, beer, etc.) must contain between 2.8% and 16% alcohol.

STRONG ALCOHOL/SPIRIT GUIDELINES

To create frozen cocktails, see chart below for the maximum alcohol/spirit (vodka, tequila, etc.) content per total recipe size.

TOTAL RECIPE SIZE	RECOMMENDED SPIRIT AMOUNT (40% ABV)
710ml	120ml
1065ml	175ml
1420ml	235ml
1530ml	295ml

Chart above is a guide for incorporating alcohol/spirits (35% +) **ONLY**. When using other alcohols such as wine, beer, seltzer, or pre-made cocktails, refer to the chart below or the No-Prep Slushes guide on page 13.

High alcohol/sugar alert: If the alcohol 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 60ml water per serving to dilute the input. Reset the unit by pressing the preset. Restart by pressing the preset

TIPS & TRICKS

Minimum input = 475ml. Maximum input = 1890ml.

For the best dispensing experience, fill the unit to the max-fill line (1890ml).



DO NOT add hot ingredients, ice, or solid ingredients like fruit, ice cream, or frozen fruit.



When using the **FROZEN COCKTAIL** program, all premade inputs must contain between **2.8% and 16% alcohol**.
Refer to page 11 for more details.



For your ideal texture, use the Temperature Control setting to adjust.



All inputs must contain at least 5g of sugar per 100ml.
Refer to page 10 for more details on diet and low sugar drinks.



For best results, chill liquid(s) before adding to the unit.



For the frostiest results, chill serving glasses before dispensing your Slushi creations.

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.

POUR & SLUSH

NO-PREP SLUSHES

SIMPLY FILL & SELECT

Add 475ml-1890ml to the unit, then select desired preset.



PRESET	TOTAL TIME	PREPARED DRINK	DIRECTIONS
冰沙 	2-3 Servings 15 Minutes 4-6 Servings 30 Minutes 6-8 Servings 45 Minutes	Sports drinks, energy drinks, sweetened iced tea, kombucha, lemonade	Select 冰沙 The preset will start at the default level
調酒冰沙 	2-3 Servings 30 Minutes 4-6 Servings 40 Minutes 6-8 Servings 50 Minute	Hard seltzers	Select 調酒冰沙 The preset will start at the default level —adjust temperature control to illuminate 3 bars
		Beer (Lager, IPA, Bitter Sour and Stout), Alcoholic Lemonade, Cider	Select 調酒冰沙 The preset will start at the default level —adjust temperature control to illuminate 4 bars
		Pre-made Piña Colada, Pre-made Gin & Tonic, Pre-made Mojito, Pre-made Margaritas	Select 調酒冰沙 The preset will start at the default level —adjust temperature control to illuminate 6 bars
		Pre-made Rum & Cola, wine (white, sparkling, rosé)	Select 調酒冰沙 The preset will start at the default level —adjust temperature control to illuminate 9 bars
冰鎮果汁 	2-3 Servings 15 Minutes 4-6 Servings 25 Minutes 6-8 Servings 35 Minutes	Orange juice, mango juice, tropical juice	Select 冰鎮果汁 The preset will start at the default level
		Apple juice	Select 冰鎮果汁 The preset will start at the default level —adjust temperature control to illuminate 2 bars
		Bottled premade smoothies, pineapple juice	Select 冰鎮果汁 The preset will start at the default level —adjust temperature control to illuminate 3 bars
		Grape juice, pomegranate juice	Select 冰鎮果汁 The preset will start at the default level —adjust temperature control to illuminate 5 bars

For diet or low sugar drinks please refer to page 10.

FROZEN COCKTAIL HOUR

Mix and match ingredients to be the bartender of your own home.



1. Add alcohol

1-3 SERVINGS	4-6 SERVINGS	6-8 SERVINGS
add 120ml	add 240ml	add 300ml

- Vodka
- Gin/flavoured gin
- Rum/flavoured rum
- Whiskey
- Bourbon
- Tequila
- Pimms



2. Pick a drink mix

Choose a base for your cocktail.

1-3 SERVINGS	4-6 SERVINGS	6-8 SERVINGS
add 590ml (total)	add 1180ml (total)	add 1400ml (total)

- Cola or soft drink of choice
- Lemonade
- Tonic
- Fresh fruit juice
- Ginger beer
- Coconut milk

調酒冰沙

3. Select 調酒冰沙

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

4. Dispense. Garnish if desired, and enjoy.



NOTE: When making cocktails refer to required sugar and alcohol content on page 10 and 11.

NOTE: If combining mixers ensure they add up to the above quantities.

TROPICAL RECIPE INSPIRATIONS



PIÑA COLADA

1. SPIRIT / Coconut rum
2. MIXER / Pineapple Juice & Coconut Milk
3. Select 調酒冰沙
4. Garnish with pineapple & cherries



MOSCOW MULE

1. SPIRIT / Vodka
2. MIXER / Ginger Beer & Lime Juice to taste
3. Select 調酒冰沙
4. Garnish with lime wedges

KID FRIENDLY

ONE INGREDIENT COLA SLUSH

KICKSTARTER

INGREDIENTS

PREP: 2 MINUTES

1-3 SERVINGS
approx. 34 minutes

700ml cola, chilled

4-6 SERVINGS
approx. 35 minutes

1400ml cola, chilled

6-8 SERVINGS
approx. 42 minutes

1700ml cola, chilled



USE ANY OF THE FOLLOWING: Orange soft drink, lemon lime soft drink, cream soda, ginger ale, or any full sugar soft drink.

DIRECTIONS



Pour cola into the vessel.



Select 冰沙. Preset will start at the default/optimal temperature for ideal texture. If desired, adjust temperature.



Once frozen drink reaches optimal temperature, unit will beep. Serve immediately.

NOTE: For additional information regarding diet or low sugar drinks, please refer to page 10.

SLUSH



KID FRIENDLY

DIET COLA SLUSH

KICKSTARTER

INGREDIENTS

PREP: 5 MINUTES

1-3 SERVINGS approx. 34 minutes	4-6 SERVINGS approx. 35 minutes	6-8 SERVINGS approx. 42 minutes
700ml cola, chilled 8.5g erythritol 21ml lemon juice ¼ teaspoon salt	1400ml cola, chilled 17g erythritol 42ml lemon juice ¼ teaspoon salt	1700ml cola, chilled 20.5g erythritol 51ml lemon juice ¼ teaspoon salt



USE ANY OF THE FOLLOWING: Orange soft drink, lemon lime soft drink, cream soda, ginger ale, or any diet/low sugar soft drink.

DIRECTIONS



In a large jug, whisk together all ingredients until combined and erythritol is fully dissolved. Pour mixture into the vessel.



Select 冰沙. Preset will start at the default temperature. Adjust temperature control to illuminate 1 bar.



Once frozen drink reaches optimal temperature, unit will beep. If desired, adjust temperature. Serve immediately.

NOTE: For additional information regarding diet, low sugar drinks and erythritol, please refer to page 10.

SLUSH



KID FRIENDLY

TROPICAL FRUIT SLUSH

KICKSTARTER

PREP: 5 MINUTES

INGREDIENTS

1-3 SERVINGS approx. 12 minutes	4-6 SERVINGS approx. 16 minutes	6-8 SERVINGS approx. 17 minutes
700ml tropical fruit juice, chilled	1400ml tropical fruit juice, chilled	1700ml tropical fruit juice, chilled

DIRECTIONS

Prior to starting recipe, refer to pages 6 and 7 for assembly and unit interaction information.



Pour tropical fruit juice into the vessel.



Select 冰鎮果汁. Preset will start at the default/optimal temperature for ideal texture. If desired, adjust temperature.



Once frozen drink reaches optimal temperature, unit will beep. Serve immediately.

NOTE: For easier cleaning, **DO NOT** turn off preset until all frozen drink has been dispensed.

FROZEN
JUICE



COFFEE FRAPPÉ

KICKSTARTER

PREP: 10 MINUTES

INGREDIENTS

1-3 SERVINGS approx. 35 minutes	4-6 SERVINGS approx. 41 minutes	6-8 SERVINGS approx. 42 minutes
350ml whole milk, chilled 1 tablespoon double cream 350ml black coffee, chilled 60g caster sugar	700ml whole milk, chilled 2 tablespoons double cream 700ml black coffee, chilled 120g caster sugar	850ml whole milk, chilled 3 tablespoons double cream 850ml black coffee, chilled 140g caster sugar

TOPPINGS (optional)

Whipped cream | Chocolate syrup | Caramel syrup

DIRECTIONS

Prior to starting recipe, refer to pages 6 and 7 for assembly and unit interaction information.



In a large jug, whisk together all ingredients until combined and sugar is fully dissolved. Pour mixture into the vessel.



Select 咖啡冰沙. Preset will start at the default/optimal temperature for ideal texture. If desired, adjust temperature.



Once frozen drink reaches optimal temperature, unit will beep. Serve immediately topped with whipped cream and chocolate or caramel sauce, as desired.



MAKE IT DAIRY-FREE: Swap out dairy ingredients for dairy-free alternatives if desired.

NOTE: Dispense dairy output within 30 minutes of program finishing to avoid a foamy output.



FROZEN BLOOD ORANGE MARGARITA

KICKSTARTER

PREP: 5 MINUTES

INGREDIENTS

1-3 SERVINGS approx. 30 minutes	4-6 SERVINGS approx. 36 minutes	6-8 SERVINGS approx. 50 minutes
100ml Tequila Blanco 20ml Triple Sec 530ml blood orange juice 60ml fresh lime juice 10g agave	200ml Tequila Blanco 40ml Triple Sec 1060ml blood orange juice 120ml fresh lime juice 20g agave	230ml Tequila Blanco 50ml Triple Sec 1300ml blood orange juice 140ml fresh lime juice 30g agave

TOPPINGS (optional)

Orange wedges | Lime wedges | Salt for glass rim

DIRECTIONS

Prior to starting recipe, refer to pages 6 and 7 for assembly and unit interaction information.



In a large jug, combine all ingredients. Pour mixture into the vessel.



Select 調酒冰沙. Preset will start at the default/optimal temperature for ideal texture. If desired, adjust temperature.



Once frozen drink reaches optimal temperature, unit will beep. Serve immediately in a salted rim glass with orange wedges and lime wedges, as desired.

NOTE: If you don't have blood orange juice, swap in fresh or store bought orange juice.

NOTE: This drink contains alcohol, please enjoy responsibly.

NOTE: For alcohol guidelines, see page 11.



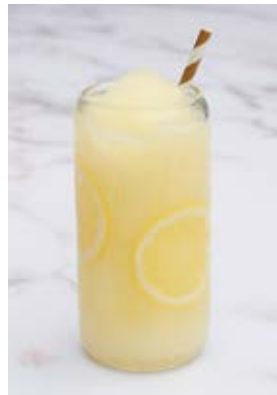
KID FRIENDLY

FROZEN LEMONADE SLUSH

PREP: 5 MINUTES

INGREDIENTS

1-3 SERVINGS approx. 33 minutes	4-6 SERVINGS approx. 41 minutes	6-8 SERVINGS approx. 46 minutes
700ml fresh still lemonade, chilled	1400ml fresh still lemonade, chilled	1700ml fresh still lemonade, chilled



FROZEN
JUICE

DIRECTIONS

Prior to starting recipe, refer to pages 6 and 7 for assembly and unit interaction information.

1. Pour fresh still lemonade into the vessel.
2. Select 冰鎮果汁. Preset will start at the default/optimal temperature for ideal texture. If desired, adjust temperature.
3. Once frozen drink reaches optimal temperature, unit will beep. Serve immediately.

KID FRIENDLY

SPICED APPLE & CINNAMON SLUSH

PREP: 5 MINUTES

INGREDIENTS

1-3 SERVINGS approx. 15 minutes	4-6 SERVINGS approx. 29 minutes	6-8 SERVINGS approx. 35 minutes
350ml apple juice, chilled	700ml apple juice, chilled	850ml apple juice, chilled
350ml ginger ale, chilled	700ml ginger ale, chilled	850ml ginger ale, chilled
½ teaspoon ground cinnamon	1 teaspoon ground cinnamon	2 teaspoons ground cinnamon



DIRECTIONS

Prior to starting recipe, refer to pages 6 and 7 for assembly and unit interaction information.

1. In a large jug, combine all ingredients. Pour all ingredients into the vessel.
2. Select 冰鎮果汁. Preset will start at the default/optimal temperature for ideal texture. If desired, adjust temperature.
3. Once frozen drink reaches optimal temperature, unit will beep. Serve immediately.

TIP: If you do not favour cinnamon, omit for an equally delicious output.

SALTED CARAMEL MILKSHAKE

KID FRIENDLY

PREP: 5 MINUTES

INGREDIENTS

1-3 SERVINGS approx. 30 minutes	4-6 SERVINGS approx. 36 minutes	6-8 SERVINGS approx. 42 minutes
650ml whole milk, chilled 75g caramel syrup 2 tablespoons double cream 2 teaspoons vanilla extract ½ teaspoon sea salt	1350ml whole milk, chilled 150g caramel syrup 3 tablespoons double cream 1 ½ tablespoons vanilla extract 1 teaspoon sea salt	1650ml whole milk, chilled 175g caramel syrup 3 ½ tablespoons double cream 2 tablespoons vanilla extract 1 ½ teaspoons sea salt

TOPPINGS (optional)

Whipped cream | Caramel syrup | Sprinkles

DIRECTIONS

Prior to starting recipe, refer to pages 6 and 7 for assembly and use information.

1. In a large jug, whisk together all ingredients. Pour mixture into the vessel.
2. Select 奶昔. Preset will start at the default/optimal temperature for ideal texture. If desired, adjust temperature.
3. Once frozen drink reaches optimal temperature, unit will beep. Serve immediately, topped with whipped cream, caramel syrup and sprinkles, as desired.

NOTE: For easier cleaning, **DO NOT** turn off preset until all frozen drink has been dispensed.



MAKE IT DAIRY-FREE: Swap out dairy ingredients for dairy-free alternatives if desired.

TIP: When using the 奶昔 or 咖啡冰沙 preset, dispense contents within 30 minutes of the preset ending to avoid a foamy output.



DAIRY-FREE VANILLA MILKSHAKE

PREP: 10 MINUTES

INGREDIENTS

1-3 SERVINGS approx. 40 minutes	4-6 SERVINGS approx. 47 minutes	6-8 SERVINGS approx. 48 minutes
680ml plant-based milk, chilled	1360ml plant-based milk, chilled	1600ml plant-based milk, chilled
60g caster sugar	120g caster sugar	160g caster sugar
1 tablespoon vanilla extract	2 tablespoons vanilla extract	2 ½ tablespoons vanilla extract



DAIRY-FREE TIP: For the best output, we recommend oat or almond milk (not barista style).

NOTE: Dispense dairy output within 30 minutes of program finishing to avoid a foamy output.

MILKSHAKE

DIRECTIONS

Prior to starting recipe, refer to pages 6 and 7 for assembly and unit interaction use information.

1. In a large jug, whisk together all ingredients until combined and sugar is fully dissolved.
2. Pour mixture into the vessel.
3. Select 奶昔. Preset will start at the default/optimal temperature for ideal texture. If desired, adjust temperature.
4. Once frozen drink reaches optimal temperature, unit will beep. Serve immediately topped with whipped cream, chocolate syrup and sprinkles, as desired.

FROZEN COCKTAIL

FROZEN APERITIVO ORANGE SPRITZ

PREP: 5 MINUTES

INGREDIENTS

1-3 SERVINGS approx. 17 minutes	4-6 SERVINGS approx. 26 minutes	6-8 SERVINGS approx. 30 minutes
250ml Italian bitter aperitivo	500ml Italian bitter aperitivo	600ml Italian bitter aperitivo
250ml sparkling wine	500ml sparkling wine	600ml sparkling wine
200ml orange juice	400ml orange juice	500ml orange juice



TOPPINGS (optional)

Orange wedges | Strawberries

DIRECTIONS

Prior to starting recipe, refer to pages 6 and 7 for assembly and unit interaction use information.

1. Pour all ingredients into the vessel.
2. Select 調酒冰沙. Preset will start at the default/optimal temperature for ideal texture. If desired, adjust temperature.
3. Once frozen drink reaches optimal temperature, unit will beep. Serve immediately, topped with orange wedges and strawberries, as desired.

TIP: To make alcohol-free, swap Italian bitter aperitivo and sparkling wine with 0% equivalent.

NOTE: For alcohol guidelines, see page 11.

This recipe contains alcohol, **please drink responsibly.**

ELDERFLOWER GIN COCKTAIL

PREP: 5 MINUTES

INGREDIENTS

1-3 SERVINGS approx. 35 minutes	4-6 SERVINGS approx. 37 minutes	6-8 SERVINGS approx. 39 minutes
750ml pre-made gin and tonic 100ml elderflower cordial	1250ml pre-made gin and tonic 200ml elderflower cordial	1500ml pre-made gin and tonic 250ml elderflower cordial



TOPPINGS (optional)
Lemon wedges

DIRECTIONS

Prior to starting recipe, refer to pages 6 and 7 for assembly and unit interaction use information.

1. Pour all ingredients into the vessel.
2. Select 調酒冰沙.
Preset will start at the default/optimal temperature for ideal texture. If desired, adjust temperature.
3. Once frozen drink reaches optimal temperature, unit will beep. Serve immediately with a lemon wedge, as desired.

TIP: To make alcohol-free, swap gin and tonic for 0% alcohol gin and tonic.

NOTE: For alcohol guidelines, see page 11.

This recipe contains alcohol, **please drink responsibly.**

FROZEN
COCKTAIL

FROSÉ

PREP: 15 MINUTES + STRAWBERRY MARINATING TIME

INGREDIENTS

1-3 SERVINGS approx. 21 minutes	4-6 SERVINGS approx. 22 minutes	6-8 SERVINGS approx. 30 minutes
200g strawberries, sliced 75g caster sugar 500ml rosé wine, chilled	400g strawberries, sliced 150g caster sugar 1000ml rosé wine, chilled	500g strawberries, sliced 170g caster sugar 1200ml rosé wine, chilled



TOPPINGS (optional)
Strawberries

DIRECTIONS

Prior to starting recipe, refer to pages 6 and 7 for assembly and unit interaction use information.

1. In a large jug, combine sliced strawberries with sugar. Place in refrigerator and allow to sit for a minimum of 1 hour, up to overnight. Once chilled, add rosé to the jug with the strawberries and sugar.
2. Using a blender, blend all ingredients until smooth. Strain mixture to remove strawberry seeds.
3. Pour mixture into the vessel.
4. Select 調酒冰沙.
Preset will start at the default/optimal temperature for ideal texture. If desired, adjust temperature.
5. Once frozen drink reaches optimal temperature, unit will beep. Serve immediately with strawberries, as desired.

TIP: To make alcohol-free, swap rose for 0% alcohol rosé.

NOTE: For alcohol guidelines, see page 11.

This recipe contains alcohol, **please drink responsibly.**

FROZEN
COCKTAIL

FROZEN SANGRIA

PREP: 5 MINUTES

INGREDIENTS

1-3 SERVINGS approx. 20 minutes	4-6 SERVINGS approx. 24 minutes	6-8 SERVINGS approx. 32 minutes
500ml red wine 175ml orange juice 25g agave	1000ml red wine 350ml orange juice 50g agave	1200ml red wine 440ml orange juice 65g agave



TOPPINGS (optional)

Orange wedges | Strawberries |
Sliced apple

DIRECTIONS

Prior to starting recipe, refer to pages 6 and 7 for assembly and unit interaction use information.

1. Pour all ingredients into the vessel.
2. Select 調酒冰沙.
Preset will start at the default/optimal temperature for ideal texture.
If desired, adjust temperature.
3. Once frozen drink reaches optimal temperature, unit will beep. Serve immediately with orange wedges, strawberries and sliced apple, as desired.

TIP: To make alcohol-free, swap red wine for 0% alcohol red wine.

NOTE: For alcohol guidelines, see page 11.

This drink contains alcohol, **please drink responsibly.**

FROZEN
COCKTAIL

FROZEN PIMMS REFRESHER

PREP: 5 MINUTES

INGREDIENTS

1-3 SERVINGS approx. 22 minutes	4-6 SERVINGS approx. 30 minutes	6-8 SERVINGS approx. 38 minutes
600ml pre-made Pimms & lemonade 200ml still lemonade	1000ml pre-made Pimms & lemonade 400ml still lemonade	1200ml pre-made Pimms & lemonade 500ml still lemonade



TOPPINGS (optional)

Strawberries | Orange wedges |
Cucumber slices

DIRECTIONS

Prior to starting recipe, refer to pages 6 and 7 for assembly and unit interaction use information.

1. Pour all ingredients into the vessel.
2. Use dial to select 調酒冰沙.
Use the arrows to select desired thickness.
Press the dial to start the program.
3. Once frozen drink reaches optimal temperature, unit will beep. Serve immediately with strawberries, orange wedges and cucumber slices, as desired.

NOTE: For alcohol guidelines, see page 11.

This recipe contains alcohol, **please drink responsibly.**

FROZEN
COCKTAIL

CREATE YOUR OWN SLUSH

with prepared drinks

PICK A RECIPE		CHOOSE FLAVOUR 1 AND CORRESPONDING SERVING AMOUNT TO VESSEL				CHOOSE FLAVOUR 2 AND CORRESPONDING SERVING AMOUNT TO VESSEL			
FLAVOUR COMBO		FLAVOR 1	1-3 SERVINGS	4-6 SERVINGS	6-8 SERVINGS	FLAVOR 2	2-3 SERVINGS	4-6 SERVINGS	6-8 SERVINGS
PEACH ICED TEA	Iced tea					Peach juice			
POMEGRANATE ICED TEA						Pomegranate juice			
PINEAPPLE ICED TEA						Pineapple juice			
PASSION FRUIT ICED TEA						Passion fruit juice			
MANGO ICED TEA						Mango juice			
MANGO LEMONADE	Lemonade	470ml	950ml	1.2L		Mango juice	235ml	470ml	650ml
PEACH LEMONADE						Peach juice			
ICED LEMON TEA						Sweetened ice tea			
ORANGE LEMONADE						Orange juice			
CRANBERRY ORANGE	Orange juice					Cranberry juice			

Select 冰沙.
The preset will start
at the default level.

CREATE YOUR OWN FROZEN COCKTAIL

with juice or soda and alcohol

PICK A RECIPE	ADD JUICE ACCORDING TO SERVING AMOUNT TO VESSEL				ADD ALCOHOL ACCORDING TO SERVING AMOUNT TO VESSEL				Select 調酒冰沙 The preset will start at the default/optimal level.	
RECIPE	JUICE	1-3 SERVINGS	4-6 SERVINGS	6-8 SERVINGS	ALCOHOL	1-3 SERVINGS	4-6 SERVINGS	6-8 SERVINGS		
Bellini	Peach juice	600ml	1.2L	1.6L	Champagne or Prosecco	120ml	240ml	315ml		
Screwdriver	Orange juice				Vodka					
Greyhound	Grapefruit juice				Gin					
Bloody Mary	Tomato juice				Vodka					
Cinnamon Whiskey Cider	Apple cider				Cinnamon whiskey					

PICK A RECIPE	ADD SOFT DRINK ACCORDING TO SERVING AMOUNT TO VESSEL				ADD ALCOHOL ACCORDING TO SERVING AMOUNT TO VESSEL				Select 調酒冰沙 The preset will start at the default/optimal level.	
RECIPE	SOFT DRINK	1-3 SERVINGS	4-6 SERVINGS	6-8 SERVINGS	ALCOHOL	1-3 SERVINGS	4-6 SERVINGS	6-8 SERVINGS		
Whiskey Cola	Cola	600ml	1.2L	1.6L	Whiskey	120ml	240ml	315ml		
Rum & Cola	Cola				Rum					
Paloma	Grapefruit juice				Tequila					
Whiskey Ginger	Ginger ale				Whiskey					
Spiked Lemonade	Lemonade				Vodka					
Dark & Stormy	Ginger beer				Rum					

CREATE YOUR OWN MILKSHAKE & FRAPPÉ

with syrup, milk powder, flavoured milk, and store-bought coffee drinks

	1-3 SERVINGS	4-6 SERVINGS	6-8 SERVINGS	MIX	POUR	DISPENSE
FLAVOURED SYRUPS/SAUCES	600ml whole milk 2 tablespoons double cream 1 teaspoon vanilla extract 2 tablespoons granulated sugar 2 tablespoons flavoured syrup/sauce	1.2L whole milk 4 tablespoons double cream 2 teaspoons vanilla extract 4 tablespoons granulated sugar 4 tablespoons flavoured syrup/sauce	1.6L whole milk 6 tablespoons double cream 1 tablespoon vanilla extract 6 tablespoons granulated sugar 6 tablespoons flavoured syrup/sauce	In a jug, whisk together all ingredients until combined.		Dispense and enjoy.
	FLAVOUR INSPIRATION Strawberry, caramel, chocolate					
FLAVOURED MILK POWDERS	3-4 tablespoons drink powder 600ml whole milk 2 tablespoons double cream	6-8 tablespoons drink powder 1.2L whole milk 4 tablespoons double cream	8-10 tablespoons drink powder 1.6L whole milk 6 tablespoons double cream		Pour mixture into unit, select 奶昔, and adjust temperature as desired. We recommend between 2 to 3 bars for optimal output.	
	FLAVOUR INSPIRATION Chocolate milk, strawberry milk, banana milk					
FLAVOURED MILKS	600ml flavoured milk 2 tablespoons double cream	1.2L flavoured milk 4 tablespoons double cream	1.6L flavoured milk 6 tablespoons double cream			
	FLAVOUR INSPIRATION Chocolate milk, strawberry milk, banana milk					
STORE-BOUGHT COFFEE DRINKS	600ml store-bought coffee drink 2 tablespoons double cream	1.2L store-bought coffee drink 4 tablespoons double cream	1.6L store-bought coffee drink 6 tablespoons double cream			
	FLAVOUR INSPIRATION Store-bought bottled frappés, mochas, sweetened iced coffee drinks, cappuccinos, lattes, macchiatos, matcha lattes				Pour mixture into unit, select 咖啡冰沙, and adjust temperature as desired.	

NINJATM SLUSHiTM

FROZEN DRINK MAKER

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