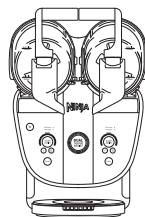




SLUSHi TWIST FROZEN DRINK MAKER WITH SLUSHASSIST

FS701UK Series | Owner's Guide



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.

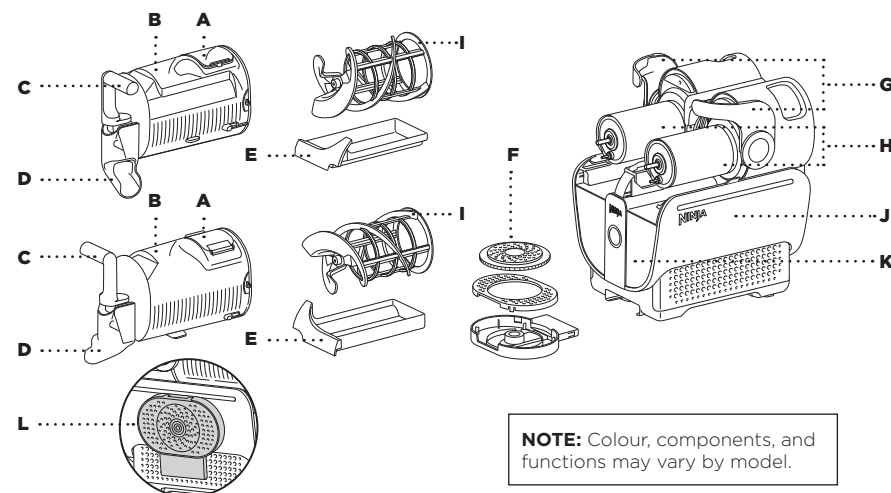
- 1 Read all instructions prior to using the appliance and its accessories.
- 2 Carefully observe and follow all warnings and instructions. This unit contains electrical connections and moving parts that potentially present risk to the user.
- 3 Take inventory of all contents to ensure you have all parts 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 SharkNinja for servicing.
- 7 This appliance has important markings on the plug. The entire supply cord is not suitable for replacement. If damaged, please contact SharkNinja for service.
- 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 hang 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.

IMPORTANT SAFETY INSTRUCTIONS

PLEASE READ ALL INSTRUCTIONS BEFORE USE • FOR HOUSEHOLD USE ONLY

- 14 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.
- 15 Use **ONLY** 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 **DO NOT** use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
- 20 **DO NOT** damage the refrigerant circuit. This warning is only applicable for appliances with refrigerating circuits that are accessible by the user.
- 21 **DO NOT** use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer.
- 22 **DO NOT** add frozen fruit, frozen vegetables, or ice to the unit.
- 23 **DO NOT** add hot ingredients to the unit.
- 24 **DO NOT** submerge the motor base or control panel in water or other liquids.
- 25 **DO NOT** fill vessel past the MAX FILL line.
- 26 **NEVER** leave the appliance unattended while in use.
- 27 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.
- 28 **DO NOT** carry the unit by the bail handle. Hold the unit by grasping both sides of the unit under the motor base.
- 29 **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.
- 30 **ALWAYS** keep the unit upright.
- 31 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.
- 32 The supply cord cannot be replaced. If the cord is damaged, the appliance should be discarded safely.
- 33 Keep rear and sides of the unit open so the compressor can operate properly and not overheat.
- 34 Keep ventilation openings in the appliance enclosure and built-in structure clear of obstruction.
- 35 **DO NOT** damage the refrigerant circuit. This warning is applicable only for appliances with refrigerating circuits that are accessible by the user.
- 36 When using appliance, **make sure both sides and back of it are at least 10 (ten) cm away from walls.**
- 37 When positioning the appliance, ensure the supply cord is not trapped or damaged.
- 38 **DO NOT** place multiple portable socket-outlets or portable power supplies at the rear of the appliance.
- 39 Switch mechanical power switch to Off position after main function (active function).
DO NOT touch the evaporator while operating the machine. Turn off the unit before cleaning the evaporator.

PARTS



A Easy-Fill Port and Cover

B Vessels*

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)

*475ml minimum liquid capacity per vessel. 1420ml maximum liquid capacity per vessel.

To find great recipes, visit sharkninja.com.

NOTE: Some models come with an additional two straight spouts and wide static drip tray.

BEFORE FIRST USE

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

- 1 Remove all packaging materials from the unit.
- 2 Wash all removable parts in warm, soapy water.
- 3 Thoroughly rinse and air-dry all parts.
- 4 Wipe control panel, motor base, and evaporator with a soft, damp cloth. Allow to dry completely before using.
- 5 **If unit was not in the upright position before use, place it upright on a countertop for at least 2 hours before operating. This allows the refrigerant to settle in the condenser for optimal and safe use.**

SAVE THESE INSTRUCTIONS

USING THE CONTROL PANEL

POWER

- Turn the unit on by flicking the switch at the back of the unit.
- Press to power the unit on and off.

RINSE CYCLE

- This cycle agitates, without cooling, to rinse the unit. Select the **RINSE** button to start the rinse cycle on the corresponding side of the unit.

SLUSHASSIST PROGRAM

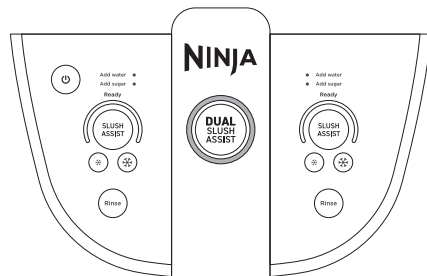
- Unique program that senses combinations of ingredients, auto-adjusts settings, and delivers the optimal slush output every time. Perfect for your at-home creations.
- When **SLUSHASSIST** is selected, the associated LEDs illuminate in blue. The temperature control LEDs rotate clockwise for 10-15 minutes while the optimal slush texture is being calculated.
- When "**SENSING**" has completed, the LEDs around the **SLUSHASSIST** buttons will display the set temperature and slushing will continue. If desired, adjust the texture using dial after "**SENSING**" stage is complete.
- **SLUSHASSIST** is designed for the perfect **sippable slush**, with a thinner consistency. Use this program when only running one vessel or when slushing in both vessels and intending to **dispense separately**.

DUAL SLUSHASSIST PROGRAM

- Central program the begins **SLUSHASSIST** on both sides of the unit at once with one touch of a button.
- **DUAL SLUSHASSIST** is designed for getting the perfect twisted or two flavour output. This requires a **thicker** consistency, best to enjoy with a spoon or a straw. Use this program when slushing in both vessels and **dispensing together**.

TEMPERATURE CONTROL SETTING

- The temperature control displays temperatures from cold (left) to coldest (right). After sensing has completed, the target temperature will be solid and the left range of LEDs will blink. When each temperature is reached, the LED will become solid. Your slush is complete when all LEDs in the range are solid and full BLUE.
- Adjust the temperature using the temperature control settings on the respective control panel sides for your perfect frozen drink texture.
- **For thinner**, more sippable frozen drinks, adjust the temperature by pressing the left button (small snowflake) under the **SLUSHASSIST** button on the associated control panel side.
- **For thicker**, colder frozen drinks, adjust the temperature by pressing the right button (large snowflake) under the **SLUSHASSIST** button on the associated control panel side.



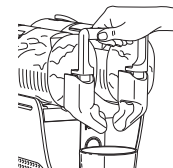
USING THE DISPENSE HANDLES AND SPINNING DRIP TRAY

When the vessels have reached their determined temperature, you are ready to dispense. Place a cup on the center of the rotating drip tray.

USING THE DISPENSE HANDLES:

To dispense a combined output, slowly pull the middle of the two handles to dispense both slush outputs at the same time. For more control, use two hands to control the flow for different dispense rates. Stop pulling when the cup is $\frac{3}{4}$ filled.

To dispense single outputs, pull each handle separately. Pull the respective handle (right or left) slowly until the cup is about $\frac{3}{4}$ full.



USING THE SPINNING DRIP TRAY:

For combined twisted outputs, use your thumb to spin the front wheel of the drip tray, making sure it spins freely. One gentle spin will be enough to twist your flavors consistently while dispensing. Test the force of your spin before dispensing so the cup does not shift. Stop pulling the handles when the cup is about $\frac{3}{4}$ full.

For non-twisted outputs, keep cup placed in center without spinning and dispense pulling either one or both of the handles.



! TROUBLESHOOTING TIPS

- **RECIPE NOT SLUSHING?** If your recipe has not reached the desired texture after 60 minutes, press the colder temperate button (larger snowflake) once and wait 5-10 minutes to see the texture thicken. 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, turn the temperature dial counterclockwise once to get to a warmer temperature. More sippable frozen drinks will dispense more smoothly.

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 5g sugar per 100ml.

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
330ml	16.5g
750ml	37.5g
1000ml	50g

SUGAR REQUIREMENT EXAMPLE:

Nutrition

per 100ml

Energy

235kJ/55kcal

Fat

0.5g

Sodium

25g

Carbohydrates

11g

of which sugars*

5g

Protein

0.65g

Salt

25mg

Serving Size

Total Sugars
(5g meets the minimum requirements)

! TROUBLESHOOTING TIPS

Low-sugar alert: ADD SUGAR will appear on the top right control panel screen, and unit will beep at one minute intervals until error is addressed. Unit will shut off if the error has not been resolved after 15 minutes, preset must be pressed again after addition of ingredients.

To fix ADD SUGAR Alert: For every 230ml of liquid in the vessel add 2 tablespoons (30g) simple syrup, flavoured syrup, honey, agave nectar, maple syrup, or grenadine. Combine additional sugar with the base prior to pouring in unit. **Press the SLUSHASSIST again to clear the error and continue slushing.**

If using granulated sugar, coconut sugar, or date sugar, dispense 230ml liquid into separate container and mix to dissolve before retuning liquid to vessel. If at MAX FILL, dispense an extra 230ml liquid to account for the addition and set aside. **Press the SLUSHASSIST again to clear the error and continue slushing.**

NOTE: Sugar-free substitutes or artificial sweeteners will not aid in meeting total minimum or maximum sugar requirements.

DIET, LOW-SUGAR DRINKS AND NO-ADDED SUGAR

Diet and low-sugar drinks won't 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:

LOW-SUGAR DRINK	ADDITIONAL INGREDIENTS
450ml	25g erythritol, 15ml lemon juice, & small pinch of salt
800ml	45g erythritol, 30ml lemon juice, & small pinch of salt
1000ml	50g erythritol, 35ml lemon juice, & large pinch of salt
1150ml	60g erythritol, 40ml lemon juice, & 1/4 tsp salt

WHAT IS ERYTHRITOL?

Erythritol is a low-calorie natural 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 considered safe for consumption. As with all dietary components, it is advisable to consume erythritol in moderation as part of a balanced diet.

ALCOHOL GUIDELINES

Ninja Slushi Twist unlocks colder temperature which enables higher alcohol content to slush. When using **SLUSHASSIST** or **DUAL SLUSHASSIST** inputs can contain up to **20%** alcohol. This could be a homemade concoction or an off the shelf bottle of your favorite premade cocktails. The perfect balance for your favorite frozen cocktails at home.

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 Spirit Amount (40% ABV)
710ml	120ml
1065ml	175ml
1420ml	235ml

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: **"ADD WATER"** LED will illuminate the top right screen of the control panel, and unit will beep at one minute intervals until error is addressed. Unit will shut off if the error has not been resolved after 15 minutes, preset must be pressed again after addition of water.

To Fix ADD WATER Alert: For every 230ml of liquid in the vessel, add 3 tablespoons (45g) of water to dilute the input, and get a thicker slush texture. **Press program again to clear the error and continue slushing.**

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 5g per 100ml sugar.**
- **Inputs can contain a maximum of 20% 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 dial to adjust.
- When preparing recipes containing dairy, 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 (1420ml) and ensure the dispense handle is fully extended for maximum liquid dispensing.
- You can run the unit up to 12 hours.
- When dispensing liquid from the **RINSE** feature, gradually pull the dispense handle for the liquid dispense flow. Do not open the dispense nozzle fully unless you are pouring into a large, open container to avoid overspill.

Minimum input per vessel = 475ml Maximum input per vessel = 1420ml

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.

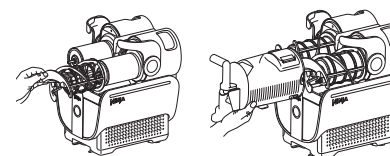
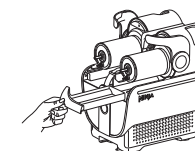
USING THE NINJA SLUSHI TWIST FROZEN DRINK MAKER

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

NOTE:

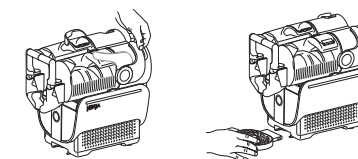
- Minimum 475ml input required in single vessel to use the unit.
- Maximum 1420ml liquid capacity per vessel.
- **DO NOT** add ice or solid ingredients like fruit, ice cream, or frozen fruit.
- **DO NOT** add hot ingredients.

- 1 Ensure all parts are fully cleaned and the motor base is level on a flat, solid surface.
- 2 Install each condensation catch under the evaporators by sliding them into the rail grooves.



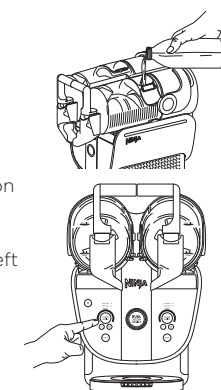
- 3 Install each auger, sliding the (L) auger over the left evaporator, and sliding the (R) auger over the right evaporator. Rotate the augers until it sits into place on the pin.
- 4 With the bail handle up, slide the associated left and right vessel over the installed augers. Each vessel is designed to only fit on either the right or left side. Do not force vessels onto the unit.

- 5 Lock the vessels in place by pushing the bail handle back to seal the vessels.
- 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 in the unit.
- 8 Add liquid(s) through the easy-fill ports located at the top of the vessels.
- 9 Press the power button to turn on.
- 10a When using both vessels at once: Press the **DUAL SLUSHASSIST** button in the center of the control panel to activate **SLUSHASSIST** on both vessels. Slushing will begin.
- 10b When using individual (right or left) vessels: Press the **SLUSHASSIST** button on the associated control panel side. Slushing will begin.
11. When the frozen drink(s) reaches determined temperature, the unit will beep and either the corresponding **SLUSHASSIST** button for the right or left vessel **OR** the **DUAL SLUSHASSIST** button for both vessels use will remain solid **BLUE**.



USING THE NINJA SLUSHI TWIST FROZEN DRINK MAKER – CONT.

NOTE:

- Temperature Control Setting LEDs will pulse while frozen drink is freezing to the set temperature level. Once frozen drink reaches the desired temperature, LEDs will remain solid, the 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.

12 Place a cup on the center of the rotating drip tray.

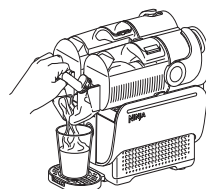
13a **For twisted outputs**, spin the drip tray with your hand using the wheel. Spin quickly but in control so the cup does not shift in place.

13b **For non-twisted outputs**, keep cup placed in center without spinning.

14a To dispense a combined output, pull both handles to dispense both slushes at the same time. For more control, use two hands to control the flow for different dispense rates. Combine the different vessel outputs with the spinning drip tray for a twisted output.

14b To dispense single outputs, pull each handle separately.

15 Enjoy!



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

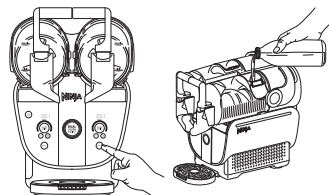
CARE & MAINTENANCE

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 to fully clean the unit after each use.

- 1 Dispense any remaining frozen drink.
- 2 Stop the unit by pressing **SLUSHASSIST**.
- 3 Place a large bowl under the shrouds or move unit to the edge of a sink.
- 4 Add warm water up to the top of the vessel (water can exceed **MAX FILL** line).
- 5 Press the **Rinse** button. Let the Rinse cycle run for 1-2 minutes.
- 6 Slowly dispense the water from each vessel. The harder you pull the handle, the faster the water will dispense.
- 7 Repeat as needed with clean water until water runs clear.
- 8 Stop Rinse cycle by pressing the **Rinse** button again.
- 9 Press the power button to turn off the unit.
- 10 Refer to the Owner's Guide for more details on cleaning parts after using the Rinse cycle.



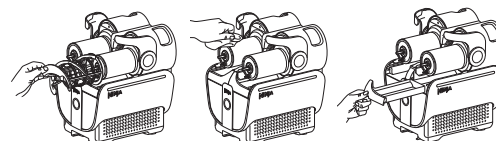
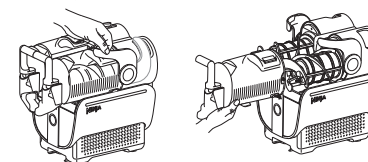
NOTE: If needed, repeat until all remaining frozen drink is rinsed off the evaporator.

CARE & MAINTENANCE – CONT.

DISASSEMBLY & CLEANING

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

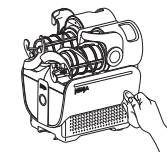
- 1 Unlock the bail handle by pulling forward and remove the vessel by gently pulling it off the unit. Ensure the vessel is tipped downward to prevent remaining liquid from spilling out the back of the vessel. Set aside.
- 2 Slide the auger off the evaporator. Set aside.



- 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.

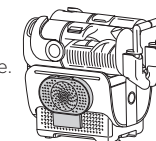
- 7 Hand-wash all parts in warm, soapy water. If needed, repeat until all parts are fully clean.
- 8 Wipe down the motor base with a sanitized or warm, damp cloth.
- 9 Allow all parts to dry thoroughly before reassembling and/or storing the unit.



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.

If your unit needs servicing, please call Customer Service at 0800 862 0453. So we may better assist you, please register your product online at [registeryourninja.com](https://www.registeryourninja.com) and have the product on hand when you call.

ORDERING REPLACEMENT PARTS

To order additional parts and attachments, visit ninjakitchen.co.uk.

PRODUCT REGISTRATION

Please visit registeryourninja.com to register your new Ninja product within ten (10) days of purchase. You will be asked to provide the store name, date of purchase, and model number along with your name and address.

The registration will enable us to contact you in the unlikely event of a product safety notification. By registering, you acknowledge you have read and understood the instructions for use and warnings set forth in the accompanying instructions.

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. "ADD SUGAR" LED will illuminate the respective vessel side. The unit will beep every minute for 15 minutes.

- Check the sugar content in your recipe to ensure it contains at least 5g per 100ml sugar.
- If using a premade beverage, check the ingredient list to ensure the sugar content is at least 5g per 100ml 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 2 tablespoons flavored syrup, sugar, date sugar, coconut sugar, maple syrup, agave, simple syrup, or honey per serving 230ml.
- Restart the unit by pressing the SLUSHASSIST again.

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. "ADD WATER" LED will illuminate the respective vessel side. The unit will beep every minute for 15 minutes.

Recipes can be up to 20% alcohol when using **SLUSHASSIST** or **DUAL SLUSHASSIST**.

- If using hard alcohol/spirits (35% +), use 120ml for every 710ml of total recipe size. Refer to the Alcohol Guidelines section for more details.
- If a drink exceeds the maximum alcohol amount, add 3 tablespoons water per serving (230ml) to dilute the input.
- Press SLUSHASSIST again to clear error and continue slushing.

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.

If the auger stops and the blue target temperature LED pulses, allow the unit to complete its process and do not intervene. The unit will correct itself after this behavior.

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 call Customer Service at 0800 862 0453.

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.

The Ninja Guarantee

When a consumer buys a product in the UK, they get the benefit of legal rights relating to the quality of the product (your "legal rights"). You can enforce your legal rights against your retailer, including Ninja if you bought your Ninja kitchen appliance from ninjakitchen.co.uk. However, at Ninja we are so confident about the quality of our products that we give the owner an additional, free parts and labour manufacturer's guarantee of up to 2 years.

The guarantee it comes with is an important consideration - and reflects how much confidence the manufacturer has in its product and manufacturing quality.

The manufacturer's guarantee does not affect your legal rights.

How long are new Ninja machines guaranteed for?

Our manufacturer's guarantee lasts for one year from the date of purchase as standard, or for two years if you register your purchase with us within 28 days.

How do I register my Ninja guarantee?

If you have purchased your Ninja kitchen appliance directly from ninjakitchen.co.uk your guarantee is registered automatically. If you bought it from anywhere else in the UK, you can register your guarantee online within 28 days of purchase.

- To register online, please visit **www.ninjakitchen.co.uk/register-guarantee** or scan the QR code in your instruction booklet.
- Keep a note of the date you purchased the machine.

IMPORTANT:

- **Keep your receipt** if you bought your Ninja kitchen appliance from anywhere except ninjakitchen.co.uk. You will need it to claim under your guarantee.
- The free Ninja guarantee only applies in the UK.

What are the benefits of registering my free Ninja guarantee?

When you register your guarantee, you will get an extra year of cover. We'll also have your details to hand if we ever need to get in touch. If you further agree to receive communications from us, you can also receive tips and advice on how to get the best out of your Ninja kitchen appliance and hear the latest news about new Ninja technology and launches.

What is covered by the free Ninja guarantee?

Repair or replacement (at Ninja's discretion) of your Ninja machine, including all parts and labour.

What is not covered by the free Ninja guarantee?

- Normal wear and tear.
- Accidental damage or faults caused by negligent use or care, misuse, neglect, careless operation or handling of the Ninja kitchen appliance which is not in accordance with the Ninja Operating Manual supplied with your machine.
- Damage caused by use of the Ninja kitchen appliance for anything other than normal domestic household purposes.
- Damage caused by use of parts not assembled or installed in accordance with the operating instructions.
- Damage caused by use of parts and accessories which are not Ninja Genuine Components
- Faulty installation (except where installed by Ninja).
- Repairs or alterations carried out by parties other than Ninja or its agents.

How can I claim under the free Ninja guarantee?

Contact our customer service helpline on 0800 862 0453. For service hours please visit our website under 'Contact Us'. It's free to call, and you'll be put straight through to a Ninja representative. You'll also find online support at **https://support.ninjakitchen.co.uk/**. The Ninja representative will go through some troubleshooting with you, and if we conclude that the item has failed, we will send you a replacement part or a returns label to send the defective item back to us free of charge. When you have delivered the defective product to us, we will send you a replacement.

Please remember that the item will need to be boxed when you return it to us. It can be any suitable box, it does not have to be the original packaging.

Where can I buy genuine Ninja spares and accessories?

Ninja spares and accessories are developed by the same engineers who developed your Ninja kitchen appliance. You'll find a full range of Ninja spares, replacement parts and accessories for all Ninja machines at **www.ninjakitchen.co.uk**. Please remember that damage caused by the use of non-Ninja spares may not be covered under your guarantee.



REGISTER YOUR PURCHASE

-  registeryourninja.com
-  Scan QR code using mobile device

RECORD THIS INFORMATION

Model Number: _____

Serial Number: _____

Date of Purchase: _____
(Keep receipt)

Store of Purchase: _____

TECHNICAL SPECIFICATIONS

Voltage: 220-240 V-, 50 Hz
Power: 500 Watts

The power consumption in
off mode is 0.0W.

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ninjakitchen.co.uk

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See sharkninja.com/patents for more information.