

Please make sure to read the enclosed Owner's Guide prior to using your unit.



NINJA
SLUSHi™
TWIST FROZEN DRINK
MAKER

10+ DELICIOUS RECIPES
INSPIRATION GUIDE



NO ICE, NO BLENDING, FULL FLAVOUR.

Welcome to the Ninja SLUSHi™ TWIST Smart Frozen Drink Maker with RapidChill PRO 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!



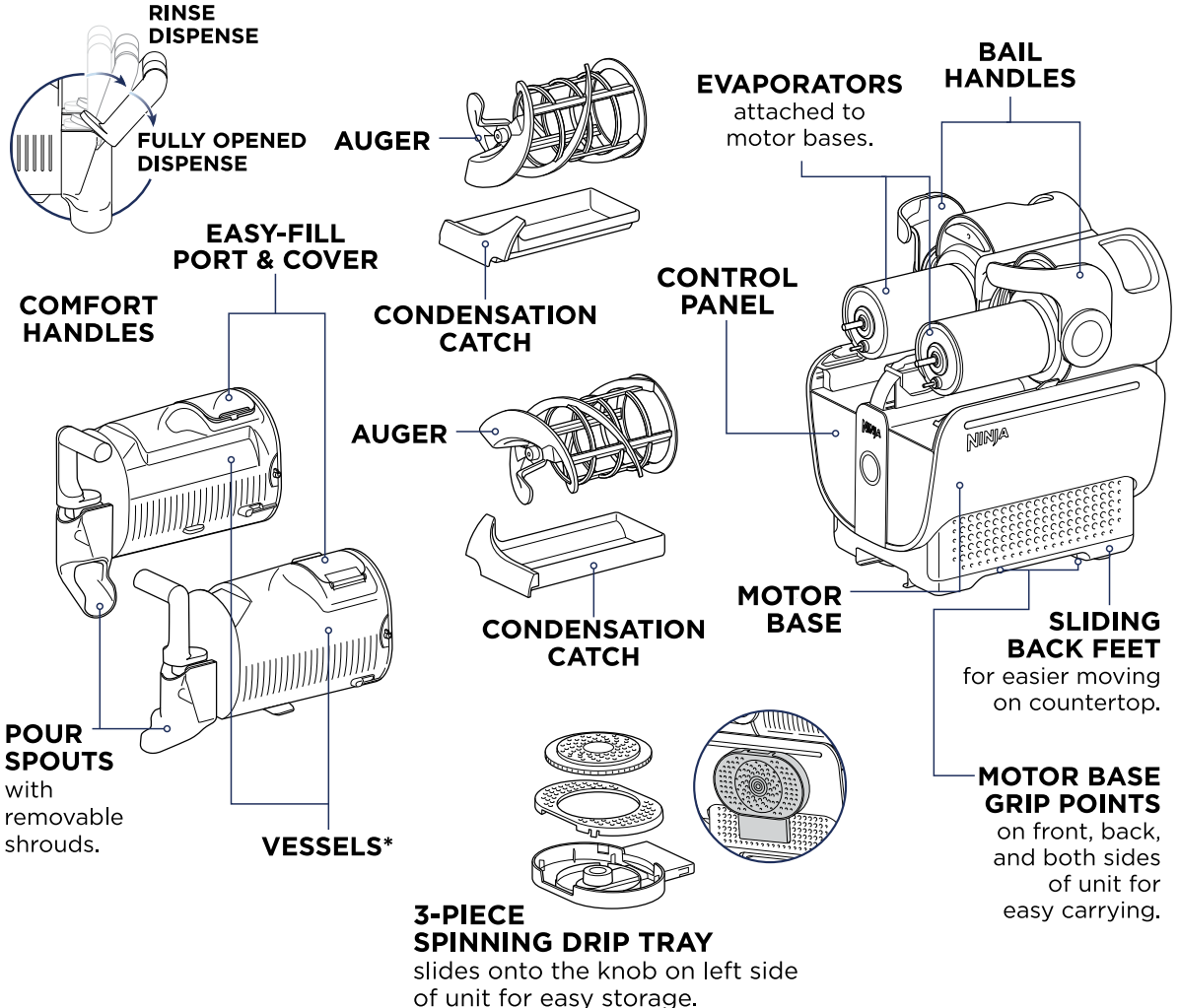
For helpful tips and
tricks on how to use
your Ninja SLUSHi™
TWIST, Frozen Drink
Maker, scan the QR code.

TABLE OF CONTENTS

WHAT'S IN THE BOX	2	REQUIRED SUGAR CONTENT	12
RAPIDCHILL PRO TECHNOLOGY + SLUSHASSIST TECHNOLOGY	3	ALCOHOL GUIDELINES	13
USING SLUSHASSIST	4	TIPS & TRICKS	14
NO-PREP SLUSHES	5	DIET/LOW-SUGAR TIP	15
USING THE CONTROL PANEL	6	TWIST THE COLOUR WHEEL	16
USING THE NINJA SLUSHI™ TWIST	7	MIX & MATCH FROZEN COCKTAIL HOUR	17
USING THE DISPENSE HANDLES	8	RECIPES	18
USING THE RINSE CYCLE	9	CREATE YOUR OWN SLUSHES	36
ASSEMBLY	10	CREATE YOUR OWN MILKSHAKES	38
DISASSEMBLY & CLEANING	11	CREATE YOUR OWN COCKTAILS	40

WHAT'S IN THE BOX

NOTE: Colours and components may vary by model.



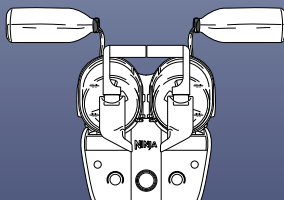
*710ml min fill capacity per vessel
1420ml max fill capacity per vessel

SLUSH ALMOST ANY DRINK WITHOUT THE GUESSWORK

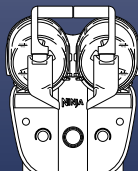
RapidChill PRO TECHNOLOGY

Liquid is rotated 360° around cooling cylinder to transform liquid ingredients into a perfect frozen drink.

NOW reaches extra-cold temps and faster slushing.



POUR



SLUSH



SPIN TO
TWIST

ENJOY

+

SLUSHASSIST TECHNOLOGY



Senses and
identifies liquid



Detects
slushing point



Auto-adjusts to
ideal temperature



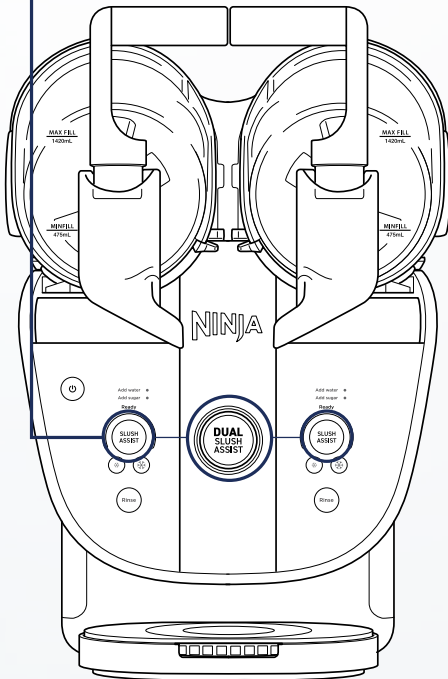
Tailors to any recipe for
perfect slush every time

USING

SLUSH
ASSIST

OR

DUAL
SLUSH
ASSIST



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

NOTE: Some recipes (e.g., low-sugar drinks) may not be able to reach colder temperatures beyond 2 presses of the temperature control buttons.

SLUSHASSIST PROGRAM

- Smart program senses combinations of ingredients, auto-adjusts settings, and delivers the optimal slush output every time.
- Select **SLUSHASSIST** on the right or left control panel to activate one of the vessels or press **DUAL SLUSHASSIST** to activate both vessels at once with **SLUSHASSIST**.
- When **SLUSHASSIST** (or **DUAL SLUSHASSIST**) is selected, the unit senses the ingredients to determine the optimal texture and the temperature range LEDs move continuously in a circular motion.
- When “**SENSING**” has completed, the target temperature is determined by a BLUE LED and slushing will continue. During slushing, the temperature range of LEDs flash WHITE then remain solid when temperature is reached.
- The final done state displays ALL BLUE LEDs. Adjust temperature settings after “**SENSING**” stage is complete, if desired, using temperature control buttons.

KEEP THE SLUSH GOING

Add more of the same recipe at any time and maintain the same texture of slush.

SWITCHING UP YOUR RECIPE?

If adding new ingredients or changing your recipe's ingredients after “SENSING,” it's likely you will need to adjust the texture using the temperature snowflake buttons.* Keep an eye on the consistency.

If it is too thin, **make temperature colder by pressing the larger snowflake button under the SLUSHASSIST button 1-2 times. Wait 5-20 minutes for texture to change.**

If too thick, **make temperature warmer by pressing the smaller snowflake button under the SLUSHASSIST button 1-2 times. Wait 5-20 minutes for texture to change.**

*If alcohol was added, make temperature colder by pressing the larger snowflake button 1-2 times.

POUR &
SLUSH



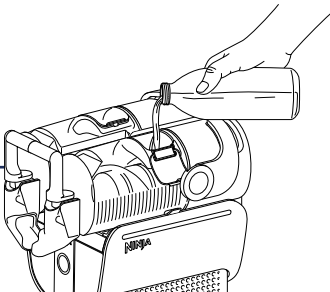
OR



NO-PREP SLUSHES

SIMPLY FILL & SELECT

475-1420ml per vessel,
then select **SLUSHASSIST** or **DUAL SLUSHASSIST**.

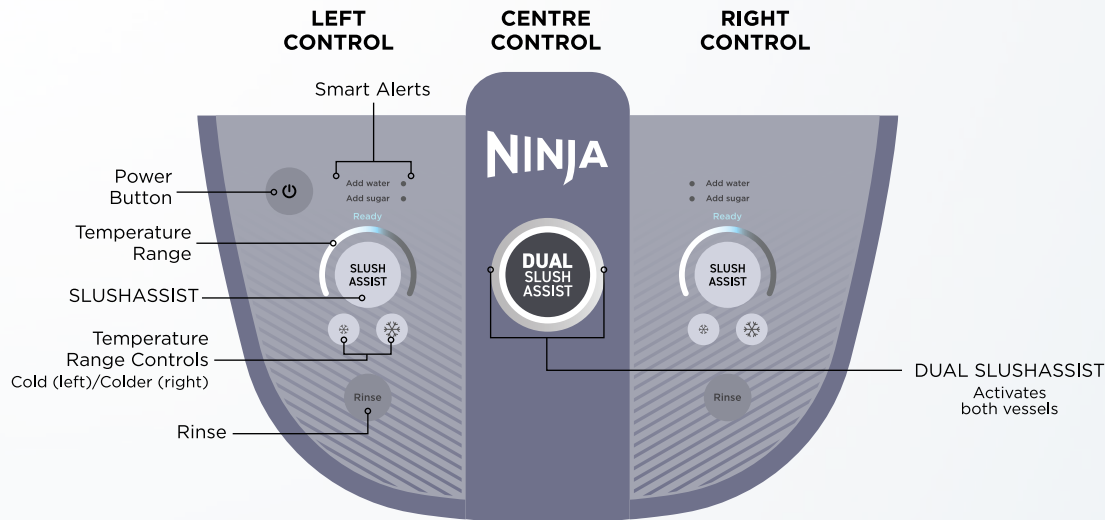


PRESET	PREPARED DRINK		DIRECTIONS
SLUSHASSIST OR DUAL SLUSHASSIST 2 SERVINGS: 20 MINUTES 4 SERVINGS: 40 MINUTES 6 SERVINGS: 55 MINUTES	NON-ALCOHOLIC BEVERAGES: Soft Drink,* Fruit Punch, Sports Drinks, Energy Drinks, Sweetened Iced Tea, Kombucha, Lemonade/Limeade, Cranberry Juice, Orange Juice, Mango Juice, Watermelon Juice, Tropical Juice, Apple Juice, Bottled Premade Smoothies, Pineapple Juice, Grape Juice, Cherry Juice	ALCOHOLIC BEVERAGES: Hard Seltzer, Sour Beer, Hard Tea, Cider, Hard Kombucha, Hard Lemonade, Wine (White, Red, or Rosé) PRE-MIXED: Margaritas, Paloma, Moscow Mule NOTE: Prepared drinks containing up to 20% alcohol are slushable. NOTE: all inputs must contain at least 5g sugar per 100ml.*	Select SLUSHASSIST when using only one vessel and DUAL SLUSHASSIST when using both. In SLUSHASSIST, the unit will sense ingredients and in 15-20 minutes set the determined texture for your beverage. If desired, adjust texture after it is set using temperature control buttons.

*Refer to the Diet/Low-Sugar Tip on page 15 for instructions on using diet and low-sugar beverages.

Refer to page 38 for the Create Your Own Milkshakes chart.

USING THE CONTROL PANEL



SLUSHASSIST OR DUAL SLUSH ASSIST PROGRAM

Unique program senses combinations of ingredients, auto-adjusts settings, and delivers the optimal slush output every time. Perfect for at-home creations.



When **SLUSHASSIST** (or **DUAL SLUSHASSIST**) is selected, the unit senses the ingredients to determine the optimal texture and the temperature range LEDs move continuously in a circular motion.



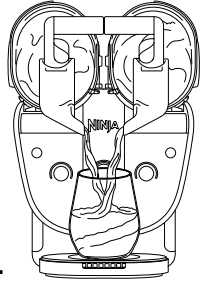
When “**SENSING**” has completed, the target temperature is determined by a **BLUE** LED and slushing will continue. During slushing, the temperature range of LEDs flash **WHITE** then remain solid when temperature is reached. If target temperature **BLUE** LED is flashing and auger stops spinning, wait for the liquid on the evaporator to melt slightly; unit will resume slushing independently.



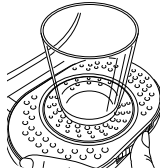
When the frozen drink reaches the optimal temperature, the unit will beep and the display will show **SOLID BLUE** LEDs. If desired, adjust temperature settings after “**SENSING**” stage is complete using temperature control buttons.

USING THE NINJA SLUSHI™ TWIST

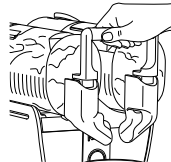
1. Plug in the unit.
2. Add liquid(s) (e.g., juice or soft drink) through the easy-fill ports located at the top of the vessels.
3. Press the power button to turn on.
- 4a. **When using both vessels at once:**
Press the **DUAL SLUSHASSIST** button in the centre of the control panel to activate **SLUSHASSIST** on both vessels. Unit will sense ingredients to determine the optimal slush texture, then slushing will begin.
- 4b. **When using individual (right or left) vessels:** Press the **SLUSHASSIST** button on the associated control panel side. Unit will sense ingredients to determine the optimal slush texture, then slushing will begin.
5. When the frozen drink(s) reaches determined temperature, the unit will beep, the LEDs will all turn **BLUE**, and the “Ready” indicator will illuminate. **Vessels may be “Ready” at different times.**
6. Place a cup on the centre of the rotating drip tray.
For a twisted output from a single vessel, spin the drip tray with your hand using the wheel. Spin quickly but in control so the cup does not shift.
For a non-twisted output from a single vessel, keep cup placed in centre without spinning.
For a combined output from both vessels, 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 two vessels’ outputs with the spinning drip tray for a twisted output. For best results, use wide, heavy glasses instead of narrow, light ones.
For a single output from each vessel, pull each handle separately.
7. Enjoy!



**WATCH HOW
TO MASTER
THE TWIST**



Spin drip tray
using wheel feature.



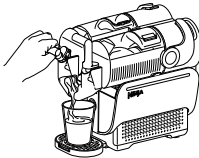
Pull the Dual
Dispense handle.



Enjoy your combined
frozen drink.

USING THE DISPENSE HANDLES

Dispense from individual vessels or dispense using both handles to create a unique, combined output.



Single Handle Dispense

Slowly pull either the left or right handle to dispense the outputs from the individual vessels. Pull slowly to see the flow level of your slush.



Double Handle Dispense

Slowly pull the centre of the handles where the left and right handle meet for a combined output. Pull slowly to see the flow level of your slush. Release the dispense handles when glass is $\frac{3}{4}$ full.

NOTE:

- If output is too thick and dispenses too slowly, make the temperature warmer by pressing the smaller snowflake button on the temperature controls 1-2 times. Wait 5-10 minutes for the texture to adjust.
- If output is too thin and dispenses too fast, make the temperature colder by pressing the larger snowflake button on the temperature controls 1-2 times. Wait 5-10 minutes for the texture to adjust.

DISPENSE YOUR WAY

14.6 CM MAX CLEARANCE



USING THE RINSE CYCLE

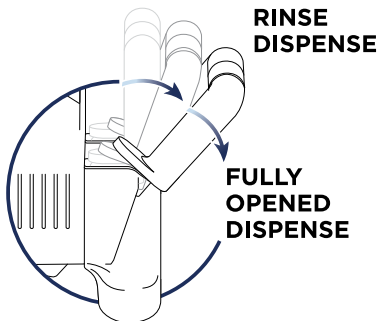
This cycle agitates, without cooling, to rinse the unit. After using the Rinse cycle, wash all parts by hand or in a dishwasher to fully clean the unit after each use.

1. Dispense any remaining frozen drink.
2. Stop the 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 Disassembly & Cleaning section for more details on cleaning parts after using the Rinse cycle.

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

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

DISPENSING LIQUID



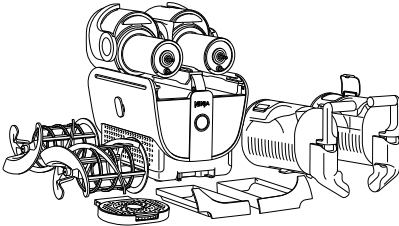
When dispensing **thick outputs**, expect slower and varying dispense rates.

When dispensing **thin outputs**, expect faster, more fluid dispense rates.

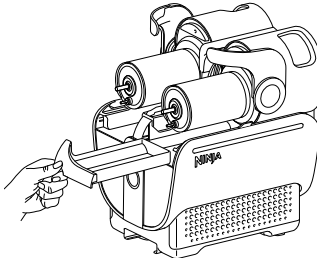
When dispensing non-slushed liquid from the RINSE cycle, gently pull the dispense handle toward you until a steady stream of liquid dispenses. The harder you pull the handle, the faster the liquid will dispense.

ASSEMBLY

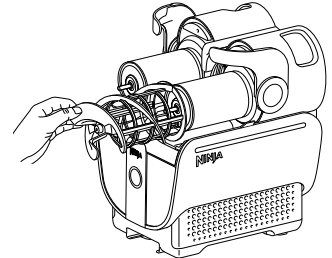
Keep unit upright for at least 2 hours before first use.



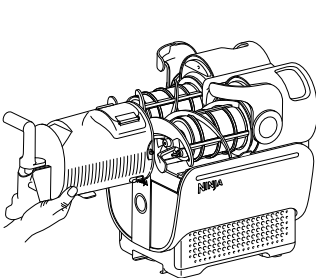
1. Ensure all parts are fully cleaned and the motor base is level on a flat, solid surface.



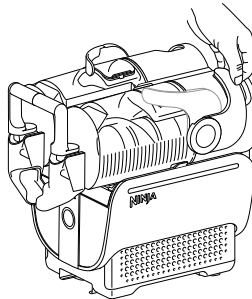
2. Install the condensation catch under the evaporator by sliding it into the rail grooves. Repeat with other condensation catch. Do not force tray to install, confirm proper side is being used.



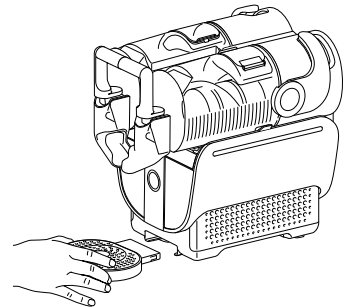
3. Install the auger by sliding it over the evaporator until it fits into place on the pin. Repeat with other auger. Each auger is marked with (L) or (R) to denote the side of installation.



4. With the bail handle up, slide the vessel over the auger and evaporator. Repeat with the other vessel. Ensure the handles are as shown above.



5. Lock the vessel in place by pushing the bail handle back to seal the vessel. Repeat on other side.

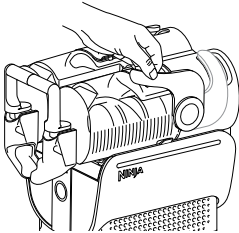


6. Insert the drip tray in front of the motor base until it clicks in place.

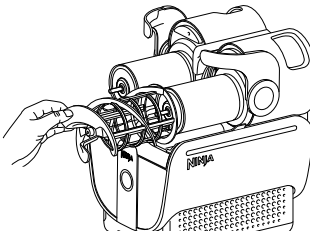
DISASSEMBLY & CLEANING

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

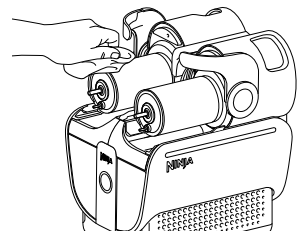
For best results, use the Rinse cycle before disassembling and cleaning all parts. To prevent leaking and spills, ensure the vessel is empty before disassembling.



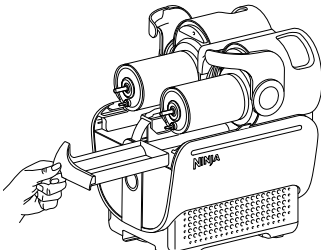
1. Unlock the bail handle by pulling forward and remove the vessel by gently pulling it off the unit. Ensure the vessel is tipped down to prevent remaining liquid from spilling out the back of the vessel. Set aside.



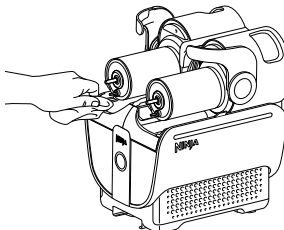
2. Slide the auger off the evaporator. Set aside.



3. Wipe down the evaporator with a sanitised or warm, damp cloth.



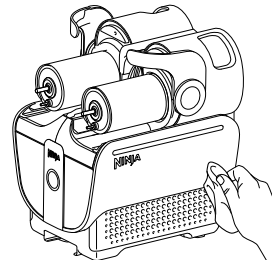
4. Gently slide the condensation catch out of the unit, since there may be residual liquid in the condensation catch. Set aside.



5. Wipe down unit underneath the evaporator with a sanitised or warm, damp cloth.

6. If needed, remove the drip tray and/or spout shroud.

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



8. Wipe down the motor base and evaporator with a sanitised or warm, damp cloth.

9. 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 containing artificial sweetener will result in an icy slush, resulting in a slower dispense.

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	

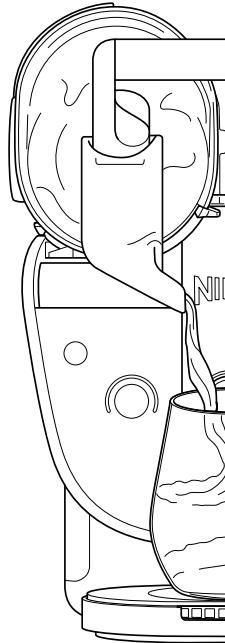
Read nutrition label to ensure sugar requirement is met for your beverages. If it does not contain at least 5g per 100ml of sugar, refer to the troubleshooting tips and table on page 14. Or refer to page 15 for required additional ingredients for diet, no-added sugar or low-sugar beverages.

NOTE: Sugar-free substitutes or artificial sweeteners (aspartame, sucralose, acesulfame K, and saccharin) do not count towards meeting total minimum or maximum sugar requirements. See Low-Sugar Tips on the next page for required diet/low-sugar ingredients.

! TROUBLESHOOTING TIPS

ADD SUGAR alert: “ADD SUGAR” LED will illuminate on the associated control panel side if a drink doesn’t meet the minimum 5g per 100ml requirement. Once ingredients have been added according to the instructions below, **press program again**. Unit will shut of after 15 minutes if alert is not addressed.

To fix “ADD SUGAR” Alert: For every 230ml of liquid in the vessel add 2 tablespoons (30ml) sugar syrup, flavoured syrup, erythritol (for diet/low sugar drinks), honey, agave nectar, maple syrup, or grenadine. Or if using white sugar, coconut sugar, or date sugar, dispense 230ml liquid into separate container and mix to dissolve before returning liquid to vessel. If at MAX FILL, dispense an extra 230ml liquid to account for the addition and set aside. **Press program again to clear the error and continue slushing.**



SUGAR GUIDELINES

Recommended minimum sugar amount:

TOTAL RECIPE SIZE	AMOUNT OF SUGAR NEEDED (when unit shows ‘ADD SUGAR’)
800ml	85g
1650ml	180g
2480ml	270g
3300ml	350g

SUGAR PERCENTAGES

DIET SOFT DRINK
see diet recipe on page 20



SPORTS DRINK



FIZZY DRINK



SUGAR %
below this point will freeze too hard to create slush

LOW LIMIT
5g per 100ml

FRAPPÉ



FRUIT JUICE



ALCOHOL GUIDELINES

Use SLUSHASSIST for your favourite frozen cocktails at home (up to 20% ABV).

SPIRIT GUIDELINES

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

TOTAL RECIPE SIZE	MAXIMUM ALCOHOL AMOUNT
880ml	190ml
1650ml	350ml
2480ml	530ml
3300ml	700ml

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 No-Prep Slushes guide on page 5.

TROUBLESHOOTING TIPS

ADD WATER alert: “ADD WATER” LED will illuminate on the associated control panel side if a drink exceeds 20% alcohol limit. Once water has been added according to the instructions below, **press program again**. Unit will shut off after 15 minutes if alert is not addressed.

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

TIP: To get thicker slush texture for any alcoholic drinks, add 3 tablespoons water per 230ml.

TOTAL RECIPE SIZE	AMOUNT OF WATER NEEDED (when unit shows ‘ADD WATER’)
800ml	160ml
1650ml	320ml
2480ml	480ml
3300ml	640ml

ALCOHOL PERCENTAGES

BEER

HARD
SELTZER

IPA

WINE

MARGARITA

TO CREATE
SLUSH
alcohol level
must be below
(or diluted to)
this limit

MARTINI

LOW LIMIT
2.8%



HIGH LIMIT
20%



TIPS & TRICKS

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

For the best dispensing experience, fill the vessels to the max-fill line 1420ml.



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



All inputs must contain at least 5% sugar*, or refer to the next page for diet, low-sugar and no-added sugar drinks.

RECIPE NOT SLUSHING?

If your recipe has not reached the desired texture after 60 minutes, press larger snowflake button once to make the temperature colder. Wait 10–15 minutes to test the recipe. If the texture still isn't what you desire, decrease temperature by one again. Repeat until desired texture is achieved.



All premade inputs must contain between **2.8% and 20% alcohol.****



Pre-chilled 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.



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



For your ideal texture, use the temperature control buttons to adjust.



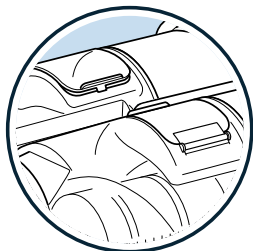
For the frostiest results, chill serving glasses before dispensing your SLUSHi™ creations.

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, increase the temperature by pressing the smaller snowflake once to get warmer, more sippable outputs.

DIET, LOW- SUGAR AND NO-ADDED SUGAR DRINKS

Diet, low- sugar and no-added sugar drinks won't slush when they're the only ingredient, as too little sugar will prevent recipes from freezing properly. See erythritol hack below for details on turning your diet/ low sugar drinks into slush.



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.

Follow the recipe and instructions below:

LOW-SUGAR DRINK	ADDITIONAL INGREDIENTS
800ml	45g erythritol, 30ml lemon juice & 1/4 teaspoon salt
1480ml	85g erythritol, 60ml lemon juice & 1/2 teaspoon salt
2150ml	120g erythritol, 80ml lemon juice & 3/4 teaspoon salt
3000ml	160g erythritol, 120ml lemon juice & 1 teaspoon salt

Instructions: Stir all ingredients in a jug prior to pouring into the vessel. (Erythritol can fizz when added to a drink, its best to add gradually to avoid liquid overflowing)

NOTE: We **do not** recommend using erythritol as a direct 1:1 swap for sugar in recipes, as it has lower sweetness and will not provide desired flavour.

! TROUBLESHOOTING TIPS

Using diet, low-sugar and no-added sugar drinks, can affect the output consistency, remember to adjust to your preference. For thinner, more sippable frozen drinks, adjust the temperature by pressing the smaller snowflake button 1-2 times. For thicker, colder frozen drinks, adjust the temperature by pressing the larger snowflake button 1-2 times.

RED

Pre-mix Cosmopolitan
(Spiced) Tomato Juice
Strawberry Mixed Juice
Red Tropical Fruit Punch*
Cherry Juice
Mixed berry smoothie
Summer Fruits Juice*

Pre-mix Strawberry
Daiquiri
Red Aperitivo (Campari)**
Red Grape Juice
Red Sports Drink
Red wine

PINK

Pre-mix Blackcurrant Juice
Drink (Ribena)*
Pink Grapefruit Juice
Guava Juice Drink*

Pre-mix Strawberry
Milkshake
Rosé wine**
Pink Grapefruit Soda

ORANGE

Orange Aperitivo
(Aperol)**
Orange Juice
Blood Orange Juice

Sparkling Orange Soda*
Peach Juice
Orange Tropical Juice
Drink

YELLOW

Yellow Sports Drink*
Pre-mix Banana Milkshake
Sparkling Pineapple Soda*
Pineapple Juice
Cider
Passion Fruit Juice Drink*

Mango Juice Drink*
Sparkling Grapefruit Soda
Still/Fresh Lemonade
Pre-mix Porn Star Martini
Radler/Shandy



TIP: Refer to Mix & Match Cocktail Hour Chart for recipes using premade drink mixes like strawberry daiquiri, pina coladas, margaritas, cosmopolitans, mai tais, and more.

TIP: For the best twist texture, add a neutral soft drink like lemon-lime to sports drink and fruit punches using a 1:1 ratio (e.g. 710ml neutral soft drink to 710ml sports drink or fruit punch). Or add alcohol using a 1:5 ratio (e.g., 237ml alcohol to 1183ml soft drink, sports drink, or fruit punch).

BLACK/BROWN

Stout/Porter (Guinness)
Cola (Coke, Pepsi,
Dr Pepper etc)
Diet Colas*
Pre-mix Frappe



WHITE

Sparkling Lemonade*	White Grape Juice
Sparkling Elderflower	White Wine
Pre-mix Pina Colada	Lemon-Lime Sodas*
Coconut Water	Diet Lemonade*
Prosecco	Diet Lemon-Lime Sodas*
Pre-mix Vanilla Milkshake	

GREEN

Limeade*
Margarita Mix**
Pre-mix Margarita Cocktail
Pre-mix Mojito Cocktail
Green Smoothie
Green Juice

BLUE

Blue Sports Drink*
Pre-mix Blue Raspberry Cocktail (WKD)
Blue Juice Drink

PURPLE

Pomegranate Juice
Beetroot Juice
Purple Grape Juice
Prune Juice
Sparkling Grape Soda*

Pre-mix Chocolate Milkshake
Pre-mix Espresso Martini
Flavour Iced Tea Drink/Soda*

TIP: *Soft drinks that have lower than 5g/100g (5%) sugar are marked with an asterisk and may benefit from adding Erythritol (see page 15) to soften the output.

**High alcoholic drinks and mixes may need added water to thicken the output (see page 13)

MIX & MATCH FROZEN COCKTAIL HOUR

Use the steps below to mix and match ingredients to be the ultimate host.

TOTAL TIME: 2-4 SERVINGS: 20 MINUTES | 5-7 SERVINGS: 40 MINUTES
8-10 SERVINGS: 50 MINUTES | 11-14 SERVINGS: 60 MINUTES
SLUSHASSIST CAN BE USED FOR ANY ALCOHOLIC DRINK UP TO 20% ABV.

1. Add Alcohol

Using spirits up to 40% ABV



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

2-4 SERVINGS	5-7 SERVINGS	8-10 SERVINGS
120ml	180ml	240ml

2. Pick a Mixer

Choose a base for your cocktail.



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

2-4 SERVINGS	5-7 SERVINGS	8-10 SERVINGS
590ml	880ml	1180ml

3. Select SLUSHASSIST or DUAL SLUSHASSIST

SlushAssist will sense the ingredients for 10-15 minutes and then determine the optimal temperature setting. If desired, adjust the temperature for your perfect frozen drink texture.

4. Dispense and Enjoy!

Pull the dispense handle fully open to serve the slush. Garnish as desired and enjoy!

TROPICAL PUNCH

PREP: 5 MINUTES

⌚ TOTAL TIME: 2-3 SERVINGS: 25 MINUTES
4-6 SERVINGS: 25 MINUTES
6-8 SERVINGS: 30 MINUTES

VESSEL 1: TROPICAL JUICE INGREDIENTS



2-3 SERVINGS

710ml
tropical juice

4-6 SERVINGS

1064ml
tropical juice

6-8 SERVINGS

1420ml
tropical juice

VESSEL 2: POMEGRANATE JUICE INGREDIENTS

2-3 SERVINGS

710ml
pomegranate juice

4-6 SERVINGS

1064ml
pomegranate juice

6-8 SERVINGS

1420ml
pomegranate juice

DIRECTIONS

1. Pour the tropical juice into vessel #1.
2. Pour the pomegranate juice into vessel #2.
3. Press the **SLUSHASSIST DUO** button in the centre of the control panel to activate **SLUSHASSIST** on both vessels. The unit will sense ingredients for 10-15 minutes and set the temperature for your beverages, displaying set temperature in **BLUE** on the **TEMP RANGE**. Adjust as needed using the temperature control buttons after **SENSING** has completed.
4. Once frozen drinks reach optimal temperature, unit will beep and all LEDs will remain solid **BLUE**.
5. Place a cup in the centre of the drip tray and spin the drip tray once using the front wheel. Dispense by pulling the two handles gently and **releasing handles when cup is ¾ full**. Enjoy!

TEMPERATURE PROGRESS: Temperature Control LEDs pulse to show progress toward the optimal temperature.

SIMPLE SODA SLUSH

PREP: 5 MINUTES



TOTAL TIME: 2-3 SERVINGS: 30 MINUTES
4-6 SERVINGS: 35 MINUTES
6-8 SERVINGS: 40 MINUTES

VESSEL 1 AND 2: COLA SLUSH

INGREDIENTS

2-3 SERVINGS	4-6 SERVINGS	6-8 SERVINGS
710ml Cola	1060ml Cola	1420ml Cola

VESSEL 1 AND 2: DIET COLA

INGREDIENTS

2-3 SERVINGS	4-6 SERVINGS	6-8 SERVINGS
660ml Diet Cola	980ml Diet Cola	1300ml Diet Cola
35g Erythritol	50g Erythritol	70g Erythritol
25ml lemon juice	30ml Lemon juice	45ml lemon juice
¼ teaspoon salt	¼ teaspoon salt	½ teaspoon salt

DIRECTIONS

For Cola:

1. Pour Cola into vessel #1 and the same quantity in vessel #2.

For Diet Cola:

1. In a large jug, mix all ingredients together until erythritol is fully dissolved. Pour mixture into vessel #1, then repeat for vessel #2.
2. Press the **SLUSHASSIST DUO** button in the centre of the control panel to activate **SLUSHASSIST** on both vessels. The unit will sense ingredients for 10-15 minutes and set the temperature for your beverages, displaying set temperature in **BLUE** on the **TEMP RANGE**. Adjust as needed using the temperature control buttons after **SENSING** has completed.
3. Once frozen drinks reach optimal temperature, unit will beep and all LEDs will remain solid **BLUE**.
4. Place a cup in the centre of the drip tray and spin the drip tray once using the front wheel. Dispense by pulling the two handles gently and **releasing handles when cup is ¾ full**. Enjoy!



USE ANY FIZZY DRINK (ensure it doesn't contain artificial sweetener, and if so use the erythritol hack for diet drinks on p. 15)

MIXED BERRY & VANILLA SMOOTHIE

PREP: 5 MINUTES

 **TOTAL TIME:** 2-3 SERVINGS: 30 MINUTES
4-6 SERVINGS: 35 MINUTES
6-8 SERVINGS: 40 MINUTES

VESSEL 1: MIXED BERRY INGREDIENTS

2-3 SERVINGS	4-6 SERVINGS	6-8 SERVINGS
355ml mixed berry smoothie 355ml summer fruits juice	530ml mixed berry smoothie 530ml summer fruits juice	710ml mixed berry smoothie 710ml summer fruits juice

VESSEL 2: VANILLA MILKSHAKE INGREDIENTS

2-3 SERVINGS	4-6 SERVINGS	6-8 SERVINGS
470ml full cream milk, chilled 120ml whipping cream 100g white sugar 1 tbsp vanilla extract	750ml full cream milk, chilled 160ml whipping cream 135g white sugar 1½ tbsp vanilla extract	1L full cream milk, chilled 210ml whipping cream 175g white sugar 2 tbsp vanilla extract

DIRECTIONS

1. In a jug or large bowl, whisk together the mixed berry smoothie and summer fruits juice. Pour mixture into vessel #1.
2. In a second jug, mix all vanilla milkshake ingredients together. Pour mixture into vessel #2.
3. Press the **SLUSHASSIST DUO** button in the centre of the control panel to activate **SLUSHASSIST** on both vessels. The unit will sense ingredients for 10-15 minutes and set the temperature for your beverages, displaying set temperature in **BLUE** on the **TEMP RANGE**. Adjust as needed using the temperature control buttons after **SENSING** has completed.
4. Once frozen drinks reach optimal temperature, unit will beep and all LEDs will remain solid **BLUE**.
5. Place a cup in the centre of the drip tray and spin the drip tray once using the front wheel. Dispense by pulling the two handles gently and **releasing handles when cup is ¾ full**. Enjoy!



Make it dairy-free: Swap in unsweetened non-dairy milk for the full cream milk and non-dairy creamer for the double cream. Select **SLUSHASSIST** (single vessel) or **DUAL SLUSHASSIST** (both vessels). Or refer to the Create Your Own Milkshakes chart for more inspiration.



BANOFFEE MILKSHAKE

PREP: 5 MINUTES

 **TOTAL TIME:** 2-3 SERVINGS: 40 MINUTES
4-6 SERVINGS: 45 MINUTES
6-8 SERVINGS: 45 MINUTES

VESSEL 1: BANANA MILKSHAKE INGREDIENTS

2-3 SERVINGS	4-6 SERVINGS	6-8 SERVINGS
470ml full cream milk, chilled 120ml whipping cream 100g white sugar 4 tbsp banana milkshake powder	750ml full cream milk, chilled 160ml whipping cream 135g white sugar 6 tbsp banana milkshake powder	1L full cream milk, chilled 210ml whipping cream 185g white sugar 8 tbsp banana milkshake powder

VESSEL 2: CARAMEL MILKSHAKE INGREDIENTS

2-3 SERVINGS	4-6 SERVINGS	6-8 SERVINGS
470ml full cream milk, chilled 120ml whipping cream 100g white sugar 60g caramel syrup	750ml full cream milk, chilled 160ml whipping cream 135g white sugar 85g caramel syrup	1L full cream milk, chilled 210ml whipping cream 185g white sugar 140g caramel syrup



Make it dairy-free: Swap in unsweetened non-dairy milk for the full cream milk and non-dairy cream for the double cream. Select **SLUSHASSIST** (single vessel) or **DUAL SLUSHASSIST** (both vessels). Or refer to the Create Your Own Milkshakes chart for more inspiration.

TIP: Dispense contents within 30 minutes of the program ending to avoid a foamy output.

TEMPERATURE PROGRESS: Temperature Control LEDs pulse to show progress toward the optimal temperature.

DIRECTIONS

1. In a jug or large bowl, whisk together all banana milkshake ingredients. Pour mixture into vessel #1.
2. In a second jug, mix all caramel milkshake ingredients together. Pour mixture into vessel #2.
3. Press the **SLUSHASSIST DUO** button in the centre of the control panel to activate **SLUSHASSIST** on both vessels. The unit will sense ingredients for 10–15 minutes and set the temperature for your beverages, displaying set temperature in **BLUE** on the **TEMP RANGE**. Adjust as needed using the temperature control buttons after **SENSING** has completed.
4. Once frozen drinks reach optimal temperature, unit will beep and all LEDs will remain solid **BLUE**.
5. Place a cup in the centre of the drip tray and spin the drip tray once using the front wheel. Dispense by pulling the two handles gently and **releasing handles when cup is $\frac{3}{4}$ full**. Enjoy!



TROPICAL APEROL SPRITZ

PREP: 5 MINUTES

 **TOTAL TIME:** 2-3 SERVINGS: 30 MINUTES
4-6 SERVINGS: 40 MINUTES
6-8 SERVINGS: 45 MINUTES

VESSEL 1: APEROL SPRITZ INGREDIENTS

2-3 SERVINGS	4-6 SERVINGS	6-8 SERVINGS
250ml Aperol 250ml prosecco 200ml orange juice	400ml Aperol 400ml prosecco 270ml orange juice	500ml Aperol 500ml prosecco 420ml orange juice

VESSEL 2: TROPICAL JUICE INGREDIENTS

2-3 SERVINGS	4-6 SERVINGS	6-8 SERVINGS
710ml tropical juice	1064ml tropical juice	1420ml tropical juice



TEMPERATURE PROGRESS:

Temperature Control LEDs pulse to show progress toward the optimal temperature.

DIRECTIONS

1. In a jug or large bowl, mix together the Aperol Spritz ingredients and pour mixture into vessel #1.
2. Pour the tropical juice into vessel #2.
3. Press the **SLUSHASSIST DUO** button in the centre of the control panel to activate **SLUSHASSIST** on both vessels. The unit will sense ingredients for 10-15 minutes and set the temperature for your beverages, displaying set temperature in **BLUE** on the **TEMP RANGE**. Adjust as needed using the temperature control buttons after **SENSING** has completed.
4. Once frozen drinks reach optimal temperature, unit will beep and all LEDs will remain solid **BLUE**.
5. Place a cup in the centre of the drip tray and spin the drip tray once using the front wheel. Dispense by pulling the two handles gently and **releasing handles when cup is $\frac{3}{4}$ full**. Enjoy!



MIMOSA

PREP: 5 MINUTES

 **TOTAL TIME:** 2-3 SERVINGS: 35 MINUTES
4-6 SERVINGS: 35 MINUTES
6-8 SERVINGS: 40 MINUTES

VESSEL 1: PROSECCO INGREDIENTS

2-3 SERVINGS	4-6 SERVINGS	6-8 SERVINGS
710ml prosecco	1065ml prosecco	1420ml prosecco

VESSEL 2: ORANGE JUICE INGREDIENTS

2-3 SERVINGS	4-6 SERVINGS	6-8 SERVINGS
710ml orange juice	1065ml orange juice	1420ml orange juice

TEMPERATURE PROGRESS:
Temperature Control LEDs pulse to show progress toward the optimal temperature.



Make it a mocktail: Swap the prosecco for 0% prosecco. Select **SLUSHASSIST** (single vessel) or **DUAL SLUSHASSIST** (both vessels).

DIRECTIONS

1. Pour the prosecco into vessel #1.
2. Pour the orange juice into vessel #2.
3. Press the **SLUSHASSIST DUO** button in the centre of the control panel to activate **SLUSHASSIST** on both vessels. The unit will sense ingredients for 10-15 minutes and set the temperature for your beverages, displaying set temperature in BLUE on the **TEMP RANGE**. Adjust as needed using the temperature control buttons after **SENSING** has completed.
4. Once frozen drinks reach optimal temperature, unit will beep and all LEDs will remain solid **BLUE**.
5. Place a cup in the centre of the drip tray and spin the drip tray once using the front wheel. Dispense by pulling the two handles gently and **releasing handles when cup is $\frac{3}{4}$ full**. Enjoy!





TWISTED MILKSHAKE

PREP: 5 MINUTES

TOTAL TIME: 4-6 SERVINGS: 40 MINUTES
6-8 SERVINGS: 45 MINUTES

VESSEL 1: VANILLA MILKSHAKE

INGREDIENTS

2-3 SERVINGS	4-6 SERVINGS	6-8 SERVINGS
470ml full cream milk, chilled 120ml whipping cream 100g white sugar 1 tbsp vanilla extract	750ml full cream milk, chilled 160ml whipping cream 135g white sugar 1½ tbsp vanilla extract	1L full cream milk, chilled 210ml whipping cream 175g white sugar 2 tbsp vanilla extract

VESSEL 2: CHOCOLATE MILKSHAKE

INGREDIENTS

2-3 SERVINGS	4-6 SERVINGS	6-8 SERVINGS
470ml full cream milk, chilled 120ml whipping cream 100g white sugar 1 tbsp vanilla extract ¼ cup chocolate syrup 2 tbsp cocoa powder	750ml full cream milk, chilled 160ml whipping cream 135g white sugar 1½ tbsp vanilla extract ⅓ cup chocolate syrup (80ml) 2½ tbsp cocoa powder	1L full cream milk, chilled 210ml whipping cream 175g white sugar 2 tbsp vanilla extract ½ cup chocolate syrup (120ml) 3 tbsp cocoa powder

TEMPERATURE PROGRESS:
Temperature Control LEDs pulse to show progress toward the optimal temperature.

TIP: Dispense contents within 30 minutes of the program ending to avoid a foamy output.

DIRECTIONS

1. In a jug or large bowl, whisk together all vanilla milkshake ingredients. Pour mixture into vessel #1.
2. In a second jug, mix all chocolate ingredients together. Pour mixture into vessel #2.
3. Press the **SLUSHASSIST DUO** button in the centre of the control panel to activate **SLUSHASSIST** on both vessels. The unit will sense ingredients for 10-15 minutes and set the temperature for your beverages, displaying set temperature in **BLUE** on the **TEMP RANGE**. Adjust as needed using the temperature control buttons after **SENSING** has completed.
4. Once frozen drinks reach optimal temperature, unit will beep and all LEDs will remain solid **BLUE**.
5. Place a cup in the centre of the drip tray and spin the drip tray once using the front wheel. Dispense by pulling the two handles gently and **releasing handles when cup is ¾ full**. Enjoy!



Make it dairy-free: Swap in unsweetened non-dairy milk for the full cream milk and non-dairy cream for the double cream. Select **SLUSHASSIST** (single vessel) or **DUAL SLUSHASSIST** (both vessels). Or refer to the Create Your Own Milkshakes chart for more inspiration.



CINEMA ICE BLAST SLUSH

PREP: 5 MINUTES

 **TOTAL TIME:** 2-3 SERVINGS: 30 MINUTES
4-6 SERVINGS: 35 MINUTES
6-8 SERVINGS: 40 MINUTES

VESSEL 1: MANGO BLAST INGREDIENTS

2-3 SERVINGS	4-6 SERVINGS	6-8 SERVINGS
355ml mango juice 355ml lemonade	530ml mango juice 530ml lemonade	710ml mango juice 710ml lemonade

VESSEL 2: BLUE LEMON BLAST INGREDIENTS

2-3 SERVINGS	4-6 SERVINGS	6-8 SERVINGS
550ml lemonade Blue food colouring, as desired 120ml lime juice 35ml sugar syrup	830ml lemonade Blue food colouring, as desired 180ml lime juice 50ml sugar syrup	1110ml lemonade Blue food colouring, as desired 240ml lime juice 70ml sugar syrup

DIRECTIONS

1. In a jug or large bowl, mix together the mango juice and lemonade. Pour mixture into vessel #1.
2. In a second jug, mix the blue lemon blast ingredients, ensuring the food colouring is whisked in. Pour mixture into vessel #2.
3. Press the **SLUSHASSIST DUO** button in the centre of the control panel to activate **SLUSHASSIST** on both vessels. The unit will sense ingredients for 10-15 minutes and set the temperature for your beverages, displaying set temperature in **BLUE** on the **TEMP RANGE**. Adjust as needed using the temperature control buttons after **SENSING** has completed.
4. Once frozen drinks reach optimal temperature, unit will beep and all LEDs will remain solid **BLUE**.
5. Place a cup in the centre of the drip tray and spin the drip tray once using the front wheel. Dispense by pulling the two handles gently and **releasing handles when cup is ¾ full**. Enjoy!

TEMPERATURE PROGRESS:
Temperature Control LEDs pulse to show progress toward the optimal temperature.



GRAPEFRUIT SPRITZ

PREP: 5 MINUTES

 **TOTAL TIME:** 2-3 SERVINGS: 25 MINUTES
4-6 SERVINGS: 25 MINUTES
6-8 SERVINGS: 35 MINUTES

VESSEL 1: GRAPEFRUIT JUICE INGREDIENTS

2-3 SERVINGS	4-6 SERVINGS	6-8 SERVINGS
710ml pink grapefruit juice	1064ml pink grapefruit juice	1420ml pink grapefruit juice

VESSEL 2: WHITE WINE INGREDIENTS

2-3 SERVINGS	4-6 SERVINGS	6-8 SERVINGS
710ml white wine	1064ml white wine	1420ml white wine

DIRECTIONS

1. Pour the grapefruit juice into vessel #1.
2. Pour the white wine into vessel #2.
3. Press the **SLUSHASSIST DUO** button in the centre of the control panel to activate **SLUSHASSIST** on both vessels. The unit will sense ingredients for 10-15 minutes and set the temperature for your beverages, displaying set temperature in **BLUE** on the **TEMP RANGE**. Adjust as needed using the temperature control buttons after **SENSING** has completed.
4. Once frozen drinks reach optimal temperature, unit will beep and all LEDs will remain solid **BLUE**.
5. Place a cup in the centre of the drip tray and spin the drip tray once using the front wheel. Dispense by pulling the two handles gently and **releasing handles when cup is ¾ full**. Enjoy!



Make it a mocktail: Swap white wine for white grape juice, or 0% white wine. Select **SLUSHASSIST** (single vessel) or **DUAL SLUSHASSIST** (both vessels).

PASSION FRUIT MOJITO

PREP: 5 MINUTES

 **TOTAL TIME:** 2-3 SERVINGS: 35 MINUTES
4-6 SERVINGS: 45 MINUTES
6-8 SERVINGS: 45 MINUTES

VESSEL 1: CLASSIC MOJITO

INGREDIENTS

2-3 SERVINGS	4-6 SERVINGS	6-8 SERVINGS
5g mint leaves 60ml white rum 25ml lime juice 35ml sugar syrup 200ml lemonade 125ml water	7g mint leaves 240ml white rum 35ml lime juice 40ml sugar syrup 300ml lemonade 185ml water	10g fresh mint leaves 320ml white rum 50ml lime juice 60ml sugar syrup 400ml lemonade 400ml water

VESSEL 2: PASSIONFRUIT MOJITO

INGREDIENTS

2-3 SERVINGS	4-6 SERVINGS	6-8 SERVINGS
200ml passionfruit juice 160ml white rum 25ml sugar syrup 200ml lemonade 125ml water	300ml passionfruit juice 240ml white rum 35ml sugar syrup 300ml lemonade 185ml water	400ml passionfruit juice 320ml white rum 50ml sugar syrup 400ml lemonade 250ml water

TEMPERATURE PROGRESS:

Temperature Control LEDs pulse to show progress toward the optimal temperature.

DIRECTIONS

1. For your classic mojito, in a food processor blitz together the mint leaves and white rum until the leaves have broken up into small pieces. Pour into a jug or large bowl, whisk together with all the remaining classic mojito ingredients. Pour mixture into vessel #1.
2. In a second jug, mix all the passion fruit mojito ingredients together. Pour mixture into vessel #2.
3. Press the **SLUSHASSIST DUO** button in the centre of the control panel to activate **SLUSHASSIST** on both vessels. The unit will sense ingredients for 10-15 minutes and set the temperature for your beverages, displaying set temperature in **BLUE** on the **TEMP RANGE**. Adjust as needed using the temperature control buttons after **SENSING** has completed.
4. Once frozen drinks reach optimal temperature, unit will beep and all LEDs will remain solid **BLUE**.
5. Place a cup in the centre of the drip tray and spin the drip tray once using the front wheel. Dispense by pulling the two handles gently and **releasing handles when cup is $\frac{3}{4}$ full**. Enjoy!



TWISTED MARGARITA

PREP: 5 MINUTES

 **TOTAL TIME:** 2-3 SERVINGS: 30 MINUTES
 4-6 SERVINGS: 40 MINUTES
 6-8 SERVINGS: 45 MINUTES

VESSEL 1: MANGO MARGARITA INGREDIENTS

2-3 SERVINGS	4-6 SERVINGS	6-8 SERVINGS
80ml tequila	120ml tequila	160ml tequila
30ml triple sec	45ml triple sec	60ml triple sec
540ml mango juice	800ml mango juice	1060ml mango juice
60ml lime juice	90ml lime juice	120ml lime juice
1 tbsp agave nectar	1½ tbsp agave nectar	2 tbsp agave nectar

VESSEL 2: STRAWBERRY MARGARITA INGREDIENTS

2-3 SERVINGS	4-6 SERVINGS	6-8 SERVINGS
80ml tequila	80ml tequila	160ml tequila
30ml triple sec	45ml triple sec	60ml triple sec
540ml strawberry juice	800ml strawberry juice	1060ml strawberry juice
60ml lime juice	90ml lime juice	120ml lime juice
1 tbsp agave nectar	1½ tbsp agave nectar	2 tbsp agave nectar

TEMPERATURE PROGRESS:
 Temperature Control LEDs pulse to show progress toward the optimal temperature.



Make it a mocktail: Swap tequila and triple sec for alcohol-free option. Select **SLUSHASSIST** (single vessel) or **DUAL SLUSHASSIST** (both vessels).

DIRECTIONS

- 1.** In a jug or large bowl, whisk together all mango margarita ingredients. Pour mixture into vessel #1.
- 2.** In a second jug, mix all strawberry margarita ingredients together. Pour mixture into vessel #2.
- 3.** Press the **SLUSHASSIST DUO** button in the centre of the control panel to activate **SLUSHASSIST** on both vessels. The unit will sense ingredients for 10–15 minutes and set the temperature for your beverages, displaying set temperature in **BLUE** on the **TEMP RANGE**. Adjust as needed using the temperature control buttons after **SENSING** has completed.
- 4.** Once frozen drinks reach optimal temperature, unit will beep and all LEDs will remain solid **BLUE**.
- 5.** Place a cup in the centre of the drip tray and spin the drip tray once using the front wheel. Dispense by pulling the two handles gently and **releasing handles when cup is $\frac{3}{4}$ full**. Enjoy!



CREATE YOUR OWN SLUSH

with prepared drinks

TOTAL TIME: 2-4 SERVINGS: 20 MINUTES | 5-7 SERVINGS: 30 MINUTES | 8-10 SERVINGS: 40 MINUTES | 11-14 SERVINGS: 55 MINUTES

PICK A RECIPE	CHOOSE FLAVOUR 1 AND CORRESPONDING SERVING AMOUNT TO VESSEL			
FLAVOUR COMBO	FLAVOUR 1	2-4 SERVINGS*	5-7 SERVINGS*	8-10 SERVINGS*
PEACH ICED TEA	Iced Tea	470ml	710ml	945ml
POMEGRANATE ICED TEA				
PINEAPPLE ICED TEA				
PASSION FRUIT ICED TEA				
MANGO ICED TEA				
ICED LEMON TEA	Lemonade	470ml	710ml	945ml
MANGO LEMONADE				
PEACH LEMONADE				
ORANGE LEMONADE				
CRANBERRY ORANGE	Orange juice			

*based on an average serving size of 275ml

CHOOSE FLAVOUR 2 AND CORRESPONDING SERVING AMOUNT TO VESSEL			
FLAVOUR 2	2-4 SERVINGS*	5-7 SERVINGS*	8-10 SERVINGS*
Peach juice	240ml	355ml	475ml
Pomegranate juice			
Pineapple juice			
Passionfruit juice drink			
Mango juice			
Mango juice			
Peach juice			
Sweetened ice tea			
Orange juice			
Cranberry juice			
Pour mixture into vessel, then select SLUSHASSIST. The unit will sense ingredients for 10-15 minutes and set the temperature for your beverage. If desired, adjust temperature after it is set using the temperature dial.			

CREATE YOUR OWN MILKSHAKE

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

TOTAL TIME: 2-4 SERVINGS: 20 MINUTES | 5-7 SERVINGS: 30 MINUTES | 8-10 SERVINGS: 40 MINUTES | 11-14 SERVINGS: 50 MINUTES

	2-4 SERVINGS*	5-7 SERVINGS*	8-10 SERVINGS*
FLAVOURED SYRUPS/SAUCES	• 600ml full cream milk • 30g white sugar • 30ml whipping cream • 1 tsp vanilla extract • 40ml flavoured syrup/sauce	• 900ml full cream milk • 55g white sugar • 50ml whipping cream • 1 tablespoon vanilla extract • 60ml flavoured syrup/sauce	• 1200ml full cream milk • 70g white sugar • 60ml whipping cream • 2 tablespoon vanilla • 80ml flavoured syrup/sauce
	FLAVOUR INSPIRATION Strawberry, caramel, chocolate, vanilla		
FLAVOURED MILK POWDERS	• 640ml full cream milk • 30g flavoured drink powder • 40ml whipping cream	• 950ml full cream milk • 50g flavoured drink powder • 60ml whipping cream	• 1280ml full cream milk • 60g flavoured drink powder • 80ml whipping cream
	FLAVOUR INSPIRATION Chocolate milk, strawberry milk, banana		
FLAVOURED MILKS	• 670ml flavoured milk • 40ml whipping cream	• 1L flavoured milk • 60ml whipping cream	• 1340ml flavoured milk • 80ml whipping cream
	FLAVOUR INSPIRATION Chocolate milk, strawberry milk, banana		
STORE-BOUGHT COFFEE DRINKS	• 670ml store-bought coffee drink • 40ml whipping cream	• 1L store-bought coffee drink • 65ml whipping cream	• 1340ml store-bought coffee drink • 80ml whipping cream
	FLAVOUR INSPIRATION: Store-bought bottled frappés, mochas, sweetened iced coffee drinks, cappuccinos, lattes, matcha lattes		

TIP: Add maple syrup or Agave for added sweetness if desired.

*based on an average serving size of 275ml

MIX	POUR	DISPENSE
In a pitcher or large bowl, whisk together all ingredients until dissolved and combined.	Pour mixture into vessel, then select SLUSHASSIST. The unit will sense ingredients for 10-15 minutes and set the temperature for your beverage. If desired, adjust temperature after it is set using the temperature dial.	Dispense and enjoy.

TIP: When using the Milkshake recipe, dispense contents within 30 minutes of the preset ending to avoid a foamy output.



MAKE IT DAIRY-FREE:

Swap full cream milk for unsweetened plant based milk, and double cream with plant based cream. Select **SLUSHASSIST**. Using plant based products will result in an icy texture.

CREATE YOUR OWN FROZEN COCKTAIL

with juice or soft drink and alcohol

TOTAL TIME: 2-4 SERVINGS: 25 MINUTES | 5-7 SERVINGS: 35 MINUTES | 8-10 SERVINGS: 45 MINUTES | 11-14 SERVINGS: 60 MINUTES

PICK A RECIPE	ADD JUICE ACCORDING TO SERVING AMOUNT TO VESSEL			
JUICE & ALCOHOL COMBO	JUICE	2-4 SERVINGS*	5-7 SERVINGS*	8-10 SERVINGS*
BELLINI	Peach juice	590ml	890ml	1180ml
SCREWDRIVER	Orange juice			
GREYHOUND	Grapefruit juice	710ml	1420ml	2130ml
BLOODY MARY	Tomato juice			
APPLE CINNAMON WHISKEY	Apple Juice			

PICK A RECIPE	ADD SODA ACCORDING TO SERVING AMOUNT TO VESSEL			
SODA & ALCOHOL COMBO	SODA	2-4 SERVINGS*	5-7 SERVINGS*	8-10 SERVINGS*
WHISKEY AND COKE	Coke	590ml	890ml	1180ml
RUM AND COKE	Coke			
PALOMA	Grapefruit juice			
WHISKEY GINGER	Ginger ale	710ml	1420ml	2130ml
DARK AND STORMY	Ginger beer			
SPIKED LEMONADE	Lemonade			

*based on an average serving size of 275ml

ADD ALCOHOL ACCORDING TO SERVING AMOUNT TO VESSEL				Pour mixture into vessel and Select SLUSHASSIST. The unit will sense ingredients for 10-15 minutes and set the texture for your beverage. If desired, adjust texture after it is set using temperature dial.
ALCOHOL (OR FLAVOURED ALCOHOL)	2-4 SERVINGS*	5-7 SERVINGS*	8-10 SERVINGS*	
Champagne	120ml	175ml	240ml	
Vodka				
Gin	120ml	240ml	360ml	
Vodka				
Cinnamon whiskey				

*based on an average serving size of 275ml

ADD ALCOHOL ACCORDING TO SERVING AMOUNT TO VESSEL				Pour mixture into vessel and Select SLUSHASSIST. The unit will sense ingredients for 10-15 minutes and set the texture for your beverage. If desired, adjust texture after it is set using temperature dial.
ALCOHOL (OR FLAVOURED ALCOHOL)	2-4 SERVINGS*	5-7 SERVINGS*	8-10 SERVINGS*	
Whiskey	120ml	175ml	240ml	
Rum				
Tequila				
Whiskey	120ml	240ml	360ml	
Rum				
Vodka				



© 2026 SharkNinja Operating LLC.
NINJA, RAPIDCHILL PRO TECHNOLOGY, SLUSHASSIST, and SLUSHi are trademarks of SharkNinja Operating LLC.
FS701ANZSeries_IG_10Recipe_MP_Mv2_260703