

TWISTED MILKSHAKE

TOTAL TIME: 4 SERVINGS: 20 MINUTES
6 SERVINGS: 30 MINUTES

VESSEL 1: VANILLA MILKSHAKE
INGREDIENTS

4 SERVINGS	6 SERVINGS (BEST TWIST EXPERIENCE)
750ml full cream milk, chilled 160ml whipping cream 135g white sugar 1 ½ tbsp vanilla extract	1L full cream milk, chilled 210ml whipping cream 175g white sugar 2 tbsp vanilla extract

VESSEL 2: CHOCOLATE MILKSHAKE
INGREDIENTS

4 SERVINGS	6 SERVINGS (BEST TWIST EXPERIENCE)
750ml full cream milk, chilled 160ml whipping cream 135g white sugar 1 ½ tbsp vanilla extract ½ cup chocolate syrup 2 ½ tbsp cocoa powder	1L full cream milk, chilled 210ml whipping cream 175g white sugar 2 tbsp vanilla extract ½ cup chocolate syrup 3 tbsp cocoa powder

- DIRECTIONS
1. In a jug mix all the vanilla milkshake ingredients together and pour into vessel #1.
2. In another jug mix all the chocolate milkshake ingredients together until the powder is incorporated and pour into vessel #2.
3. Turn on the unit. Select **DUAL SLUSHASSIST** 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 texture for the milkshakes, 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 the handles when the cup is ¾ full. Garnish if desired and serve immediately.

NO-PREP SLUSHES

SIMPLY FILL & SELECT

Add 475-1420ml to each vessel, then select desired SLUSHASSIST or DUAL SLUSHASSIST.

PRESET	PREPARED DRINK		DIRECTIONS
SLUSHASSIST 2 SERVINGS: 20 MINUTES 4 SERVINGS: 40 MINUTES 6 SERVINGS: 55 MINUTES	Fruit Punch Sports Drinks Energy Drinks Kombucha Cranberry Juice Orange Juice Watermelon Juice Tropical Juice Apple Juice Smoothies Grape Juice	Cherry Juice Hard Seltzer Beer Cider Hard Lemonade Wine (White or Rosé) Margaritas Paloma Moscow Mule Gin and Tonic	Select SLUSHASSIST or DUAL SLUSHASSIST. In SLUSHASSIST, the unit will sense ingredients and in 10-15 minutes set the determined temperature for your beverage. If desired, adjust temperature after it is set.
	ALL INPUTS MUST CONTAIN 5g sugar per 100 ml*		



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
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)

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 below. Or refer to information below 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.

SOFT DRINKS, DIET 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. Due to the sugar tax the majority of soft drinks also have below 5g sugar per 100ml and so also will not be able to achieve a slush consistency. See erythritol hack below for details on turning your diet/ low sugar drinks into slush.

WHAT IS ERYTHRITOL?

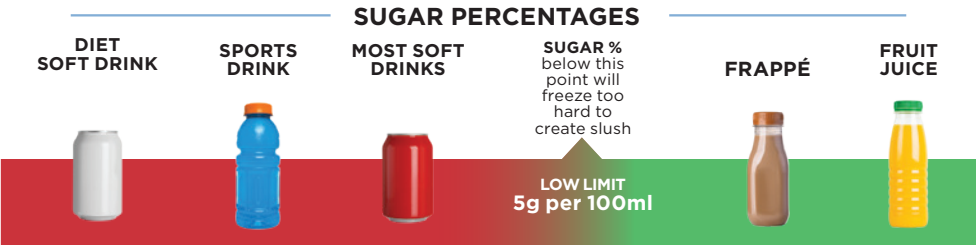
Erythritol is a low-calorie natural sweetener that offers a taste similar to sugar without significantly affecting blood sugar levels or contributing to tooth decay. It is widely used as a sugar substitute in various food products and is considered safe for consumption. As with all dietary components, 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, & small pinch of salt
1150ml	60g erythritol, 40ml lemon juice, & 1/4 tsp 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.



Images may differ from actual product. We are constantly striving to improve our products, therefore the specifications contained herein are subject to change without notice.

Please refer to the Owner’s Guide for more detailed instructions.



KEEPS DRINKS FROZEN FOR UP TO
12
HOURS
WITH NO DILUTION*

QUICK START GUIDE

*For recipes excluding dairy.

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

SCAN QR CODE
TO SEE FULL
RECIPE BOOK
HOW TO VIDEOS,
AND MORE



USING THE NINJA SLUSHI™ TWIST

1. Plug in the unit. Flick on switch at the back of unit.

2. Add liquid(s) (e.g., juice) through the easy-fill ports located at the top of the vessels. To get a slush you must fill to min fill line, for best experience fill to max fill.

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. Slushing will begin.

4b. When using individual (right or left) vessels: Press the **SLUSHASSIST** button on the associated control panel side. 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 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 different 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.

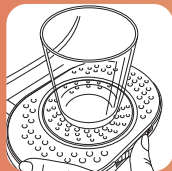
7. Enjoy!



DISPENSE YOUR WAY



WATCH HOW
TO MASTER
THE TWIST



Spin drip tray
using wheel feature.



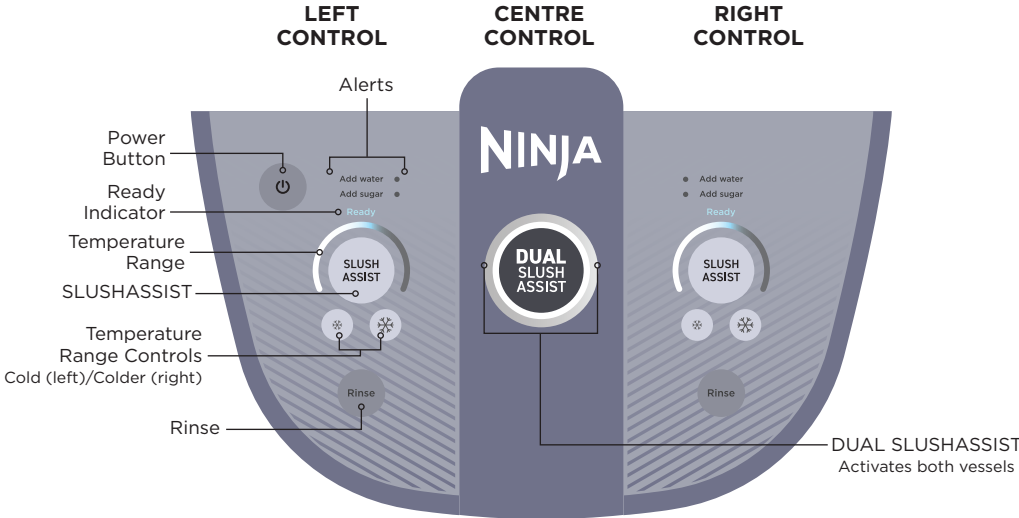
Pull the Dual
Dispense handle.



Enjoy your combined
frozen drink.

NOTE: We recommend using rocks glasses, margarita glasses, and other cocktail glasses under 14.6 cm to create the perfect twist on your favourite cocktails.

USING THE CONTROL PANEL



SLUSHASSIST vs. DUAL SLUSHASSIST

SLUSH ASSIST

SLUSHASSIST is designed for the perfect sippable slush, with a thinner smooth consistency. Use this program when only running one vessel or when slushing in both vessels and **dispensing separately**.

DUAL SLUSH ASSIST

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**.

SLUSHASSIST 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.

! TROUBLESHOOTING TIPS

LOW-SUGAR ALERT Add sugar

“**ADD SUGAR**” LED will illuminate on the associated control panel if a drink doesn’t meet the **minimum 5g sugar per 100ml requirement**. To fix, for every 230ml of liquid, add 2 tablespoons (30ml) sugar syrup, flavoured syrup, erythritol (for diet/low sugar drinks), honey, agave nectar, maple syrup, or grenadine. **PRESS SLUSHASSIST AGAIN TO CLEAR THE ERROR AND CONTINUE SLUSHING.**

HIGH-ALCOHOL ALERT Add water

“**ADD WATER**” LED will illuminate on the associated control panel side if a drink exceeds 20% alcohol limit. To fix, for every 230ml of liquid, add 3 tablespoons (45ml) of water. **PRESS SLUSHASSIST AGAIN TO CLEAR THE ERROR AND CONTINUE SLUSHING.**

WANT TO CHANGE THE TEXTURE? ❄️ ❄️

Press the smaller snowflake button 1-2 times to make the temperature warmer and thinner, press the larger snowflake button to make drink colder and thicker. Wait 10-15 minutes to see texture change.

RECIPE NOT SLUSHING?

If your recipe hasn’t reached the desired texture after 60 minutes, press the larger snowflake 1-2 times to lower the temperature. Wait 10-15 minutes and test again. If needed, increase the temperature one level at a time until desired texture is achieved. If the target temperature BLUE LED is flashing and the auger tops are spinning, wait for the liquid on the evaporator to melt slightly; the unit will resume slushing independently.

RECIPE TOO ICY?

If your output is too icy and slow to dispense, your recipe may be too low in sugar. Add syrup, juice, or sugar (30ml per 240ml of liquid ingredients). Continue slushing and wait 5-10 minutes for the texture to adjust. Note: Avoid diluting juice with sparkling water or water.

SLUSH NOT DISPENSING?

For best results, fill the unit to the max fill line and ensure the unit is running. Press the smaller snowflake button 1-2 times to increase temperature and wait 15 minutes to test again. Repeat until textured dispenses smoothly.

SLUSH NOT TWISTING?

Try using the snowflake texture controls to get matching flow rates from both vessels. Some recipes may not twist well, try a side by side or layered dispense instead.

USING THE RINSE CYCLE



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. We recommend cleaning and drying your Ninja Slushi™ Twist immediately after 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 or QR code cleaning video for more details on cleaning parts after using the Rinse cycle.

