

Ninja NC301

Ninja NC301 CREAMi Ice Cream Maker User Manual

Model: NC301 | Brand: Ninja

INTRODUCTION

The Ninja CREAMi transforms frozen solid bases into ice cream, sorbets, milkshakes, and more at the touch of a button. Ninja's Creamify technology enables the CREAMi to break down a uniformly frozen block into an incredibly smooth, creamy texture in minutes. From healthy to indulgent, the Ninja CREAMi can create frozen treats as unique as you are!

WHAT'S INCLUDED

- Motor Base with 7 One-Touch Programs
- (2) 16-oz. Pints with Storage Lids
- Creamerizer Paddle
- (1) Outer Bowl and Lid
- Recipe inspiration guide with 30 recipes

NINJA[®] CREAMi[®]

7-IN-1 ICE CREAM MAKER

INCLUDES

Motor Base
with 7 One-Touch Programs

(2) Pints
with Storage Lids

Outer Bowl & Lid

Creamerizer™ Paddle

Recipe Inspiration Guide



Get to know your Ninja[®] CREAMi[®]

Image: All components of the Ninja CREAMi Ice Cream Maker, including the motor base, two 16-oz pints with lids, the creamerizer paddle, and the outer bowl and lid.

SETUP

1. **Prepare Your Base:** Follow a recipe to create your desired ice cream, sorbet, or milkshake base. Ensure all ingredients are thoroughly blended before freezing, especially solid ingredients like fruit, to prevent damage to the machine.
2. **Fill the Pint:** Pour the prepared base into a 16-oz CREAMi pint. Ensure the liquid is filled to the "Freeze Fill" line, which is located at the top of the vertical ridges on the pint. Do not overfill.
3. **Freeze Overnight:** Place the filled pint with its storage lid in a freezer set to 0°F (-18°C) or colder. For best results and proper processing, freeze the base for a full 24 hours. Ensure the frozen base is flat and level in the container before processing. If a "volcano" or hump forms, allow it to soften slightly and flatten it before processing to avoid damaging the blade.
4. **Assemble for Processing:** Once frozen, remove the storage lid from the pint. Place the pint into the outer bowl and secure the outer bowl lid with the Creamerizer Paddle attached.

5. **Install on Motor Base:** Place the assembled outer bowl onto the motor base, ensuring it clicks securely into place.



CREAMi® treats made easy

Simply prep your base, freeze for 24 hours, process, and enjoy.

Image: A visual guide showing the four steps to make CREAMi treats: filling the pint, freezing for 24 hours, processing with the Creamerizer Paddle, and enjoying the finished product.

OPERATING INSTRUCTIONS

One-Touch Programs

The Ninja CREAMi features 7 one-touch programs designed to achieve the perfect texture for various frozen treats. These programs adjust speed, pressure, and time to effectively shave and churn your frozen base.

- **Ice Cream:** For traditional creamy ice cream.
- **Sorbet:** Transforms fruit-based recipes into smooth, creamy sorbets.
- **Gelato:** Creates rich, dense gelato.
- **Milkshake:** For thick, drinkable milkshakes.
- **Smoothie Bowl:** Ideal for spoon-thick smoothie bowls.

- **Lite Ice Cream:** For healthier, lower-fat frozen treats.
- **Mix-in:** Use this program to incorporate your favorite additions after initial processing.



7 preset programs

Turn almost anything into ice cream, sorbets, milkshakes, and more.

Image: The Ninja CREAMi machine on a kitchen counter, showcasing its control panel with the 7 one-touch programs and various finished frozen treats.

Processing Your Treat

1. Ensure the outer bowl and pint are correctly assembled and locked onto the motor base.
2. Select the desired one-touch program (e.g., Ice Cream, Sorbet). The machine will begin processing.
3. The Creamify Technology uses dual-drive motors to apply downward pressure and spin the Creamerizer Paddle, breaking down the frozen block into a smooth texture.

Creamify

— TECHNOLOGY® —

The Dual Drive Motors apply downward pressure and spin the Creamerizer™ Paddle that transforms ice particles into the creamiest treats.

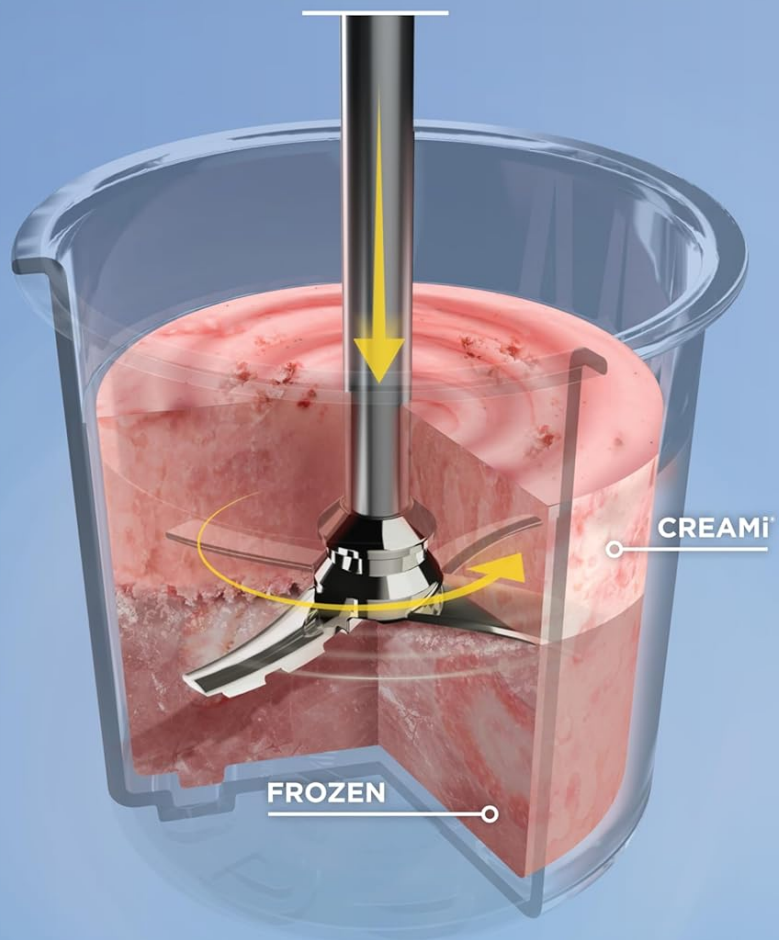
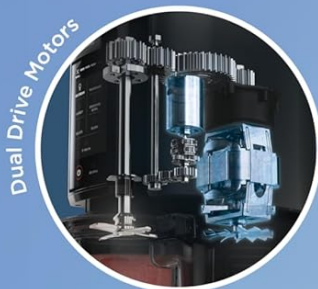


Image: A cutaway diagram showing the Creamify Technology in action, with the Creamerizer Paddle spinning within a frozen pint to create a smooth texture.

Re-Spin Function

If your processed treat appears crumbly or not as smooth as desired, select the **Re-spin** function. This performs an additional churn cycle (approximately 2 minutes) to achieve a softer, creamier consistency. This is particularly useful for lower-fat or no-fat creations that may initially appear flaky.

Adding Mix-Ins

After the initial processing, you can add mix-ins like chocolate chips, nuts, candy, or fruit. Create a 1.5-inch wide hole that reaches the bottom of the pint. Add your desired mix-ins into this hole. Then, select the **Mix-in** program to evenly distribute them throughout your treat.



Mix-In Perfection

Enjoy mix-ins in every bite.

Image: A sequence of three images demonstrating how to add mix-ins: creating a hole in the frozen treat, adding candies, and the final result with mix-ins incorporated.

MAINTENANCE

Cleaning

Proper cleaning ensures the longevity and hygiene of your Ninja CREAMi. All removable parts are designed for easy cleaning.

- **Pints, Lids, and Paddle:** The 16-oz pints, storage lids, and Creamerizer Paddle are top-rack dishwasher safe. For best results, rinse immediately after use to prevent food from drying on.
- **Outer Bowl and Lid:** The outer bowl and its lid are also top-rack dishwasher safe. If handwashing, soak the lid briefly to loosen any residue before rinsing thoroughly.
- **Motor Base:** Wipe the motor base clean with a damp cloth. Do not immerse the motor base in water or any other liquid.



Dishwasher safe

Our pints, lids, paddle, and outer bowl are all top-rack dishwasher safe.

Image: Ninja CREAMi pints, lids, and the creamerizer paddle placed in the top rack of a dishwasher, demonstrating their dishwasher-safe design.

TROUBLESHOOTING

Problem	Possible Cause / Solution
Machine is very loud or makes alarming noises.	This is normal operation for the Ninja CREAMi. The machine is designed to be loud during processing as it shaves and churns the frozen base. The noise typically lasts only a few minutes.
Processed treat is crumbly or flaky.	This often occurs with lower-fat or no-fat recipes. Scrape down the sides of the pint, add a tablespoon of liquid (water, milk, etc.), and use the Re-spin function. Repeat if necessary until desired creaminess is achieved.

Problem	Possible Cause / Solution
Container overflows or leaks during processing (especially for frozen drinks/slushies).	When making frozen drinks or slushies that require additional liquid after initial processing, first process the frozen base without adding the extra liquid. This creates a depression. After the first process, add the additional liquid, then re-process. Ensure you do not fill above the "Max Fill" line.
Blade or machine seems damaged after processing.	Ensure the frozen base in the pint is flat and level before processing. If a hump or "volcano" forms in the center of the frozen base, allow it to soften slightly and flatten it with a spoon before processing. Processing an uneven frozen block can damage the Creamerizer Paddle. Always blend solid ingredients smooth before freezing.
Treat is not fully frozen or too soft after 24 hours.	Ensure your freezer is set to 0°F (-18°C) or colder. For optimal results, a full 24-hour freezing period is recommended.

SPECIFICATIONS

Feature	Detail
Brand	Ninja
Model Name	Ninja CREAMi
Model Number	NC301
Color	Silver
Capacity	1 Pint (per container, comes with 2)
Special Features	Digital Display, Automatic Shut-Off, Programmable, Built-In Timer
Material	Stainless Steel
Product Dimensions	12.07"L x 6.52"W x 15.95"H
Item Weight	13 Pounds
Operation Mode	Automatic
Product Care Instructions	Dishwasher Safe
Wattage	800 watts
Voltage	120 volts

WARRANTY AND SUPPORT

For detailed warranty information, please refer to the warranty card included with your product or visit the official Ninja Kitchen website. If you require technical assistance or have questions about your Ninja CREAMi, please contact Ninja customer support.

You can also find additional resources and recipes on the official Ninja Kitchen website or by referring to the User Manual (PDF) available online: [Ninja CREAMi User Manual PDF](#)

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

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Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question