

Manuals+

[Q & A](#) | [Deep Search](#) | [Upload](#)

[manuals.plus](#) /

- › [Ninja CREAMi](#) /
- › [Ninja CREAMi Ice Cream & Dessert Maker User Manual](#)

Ninja CREAMi NC300EU

Ninja CREAMi Ice Cream & Dessert Maker User Manual

Model: NC300EU

INTRODUCTION

The Ninja CREAMi Ice Cream & Dessert Maker (Model NC300EU) is designed to transform frozen bases into delicious, customizable treats. With its innovative technology, you can create a variety of desserts including ice cream, gelato, sorbet, smoothie bowls, milkshakes, and more, right in your home.

This manual provides essential information for the safe and effective operation of your Ninja CREAMi. Please read it thoroughly before first use and keep it for future reference.



Image: The Ninja CREAMi Ice Cream and Dessert Maker, showcasing its sleek design and a container filled with a frozen dessert base.

IMPORTANT SAFETY INFORMATION

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, injury, or damage. This includes:

- Read all instructions before use.
- Do not immerse the motor base in water or other liquids.
- Ensure the appliance is unplugged when not in use, before assembling or disassembling parts, and before cleaning.
- Keep hands and utensils out of the container while processing to prevent injury.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner.
- Use only attachments and accessories recommended by the manufacturer.
- Supervise children closely when the appliance is in use.

COMPONENTS OVERVIEW

Your Ninja CREAMi comes with the following main components:

- **Motor Base:** The main unit containing the motor and control panel.
- **Creamerizer Paddle:** The specialized blade designed to process frozen ingredients into creamy textures.
- **Outer Bowl and Lid:** Holds the pint container during processing.
- **Pint Containers (x3) with Storage Lids:** Used to freeze your ingredients and process your creations.
- **Recipe Booklet:** Contains various recipes and inspiration.



Kreieren Sie drei unterschiedliche Geschmacksrichtungen gleichzeitig

Mit drei Dessertbehältern, sodass Sie bis zu
1,4 l köstliche Eiscreme herstellen können.

Image: Three dessert containers, allowing for the preparation of multiple flavors simultaneously.

SETUP

1. **Unpack:** Carefully remove all parts from the packaging.
2. **Clean:** Wash the pint containers, lids, outer bowl, and creamerizer paddle in warm, soapy water. Rinse thoroughly and dry all parts. All removable parts are dishwasher-safe.
3. **Assemble:** Place the motor base on a clean, dry, level surface. Ensure it is plugged into a grounded electrical outlet.

OPERATING INSTRUCTIONS

The Ninja CREAMi simplifies the process of making frozen treats into four easy steps: Fill, Freeze, Process, and Enjoy.

Step 1: Fill

Prepare your ingredients according to your desired recipe. Pour the mixture into one of the pint containers. Do not fill past the MAX FILL line.



Image: Visual representation of the four-step process: Fill, Freeze, Process, Enjoy.

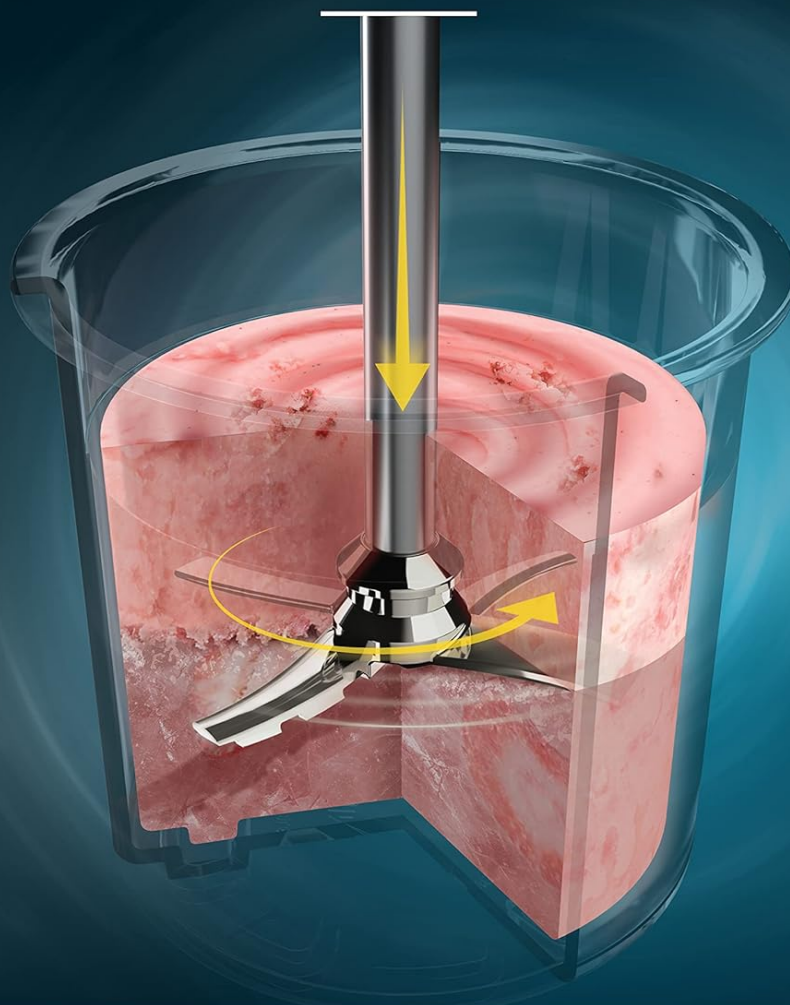
Step 2: Freeze

Place the filled pint container with its storage lid in a freezer set to -18°C (0°F) or colder for at least 24 hours. This ensures the base is thoroughly frozen for optimal processing.

Step 3: Process

1. Remove the frozen pint from the freezer and remove the storage lid.
2. Place the pint into the outer bowl.
3. Install the Creamerizer Paddle onto the outer bowl lid.
4. Place the outer bowl lid onto the outer bowl, aligning the paddle with the pint.
5. Place the assembled outer bowl onto the motor base, twisting clockwise until it clicks into place.

6. Select your desired program from the control panel:
 - **ICE CREAM:** For traditional creamy ice cream.
 - **GELATO:** For a denser, richer Italian-style ice cream.
 - **LIGHT ICE CREAM:** For lower-fat or lower-sugar ice cream.
 - **SORBET:** For fruit-based frozen desserts.
 - **SMOOTHIE BOWL:** For thick, spoonable smoothie bowls.
 - **MILKSHAKE:** For creamy, drinkable milkshakes.
 - **EXTRAS:** To incorporate mix-ins like chocolate chips, nuts, or candies after initial processing.
7. Press the selected program button. The machine will automatically process the ingredients.
8. If the result is crumbly, use the **RE-SPIN** function for a smoother consistency.



Die rotierende Dessert-Klingeneinheit
verwandelt Ihre gefrorene Basismasse im
Nu in eine cremige Köstlichkeit.

Image: The rotating Creamerizer paddle in action, transforming a frozen base into a creamy texture.



Iss mehr als nur Eis

Image: A variety of frozen desserts, such as ice cream, sorbet, smoothie bowls, and milkshakes, demonstrating the versatility of the machine.

Your browser does not support the video tag.

Video: An official demonstration of the Ninja CREAMi Ice Cream Maker, showing its operation and the variety of desserts it can produce.

Step 4: Enjoy

Once processed to your desired consistency, remove the pint from the outer bowl and serve your homemade frozen treat. You can also add mix-ins using the "EXTRAS" program for added flavor and texture.



Leckereien mit Extras zaubern

Image: A visual guide to adding various mix-ins to your frozen desserts, such as chocolate chips, candies, and nuts.

MAINTENANCE AND CLEANING

Proper cleaning ensures the longevity and hygiene of your Ninja CREAMi.

- **Pint Containers, Lids, Outer Bowl, and Creamerizer Paddle:** These parts are dishwasher-safe. You can also wash them by hand with warm, soapy water.
- **Motor Base:** Wipe the motor base clean with a damp cloth. Do not immerse the motor base in water or any other liquid.
- **Storage:** Store the appliance upright in a clean, dry place.



Image: Ninja CREAMi components, including pint containers and the paddle, placed in a dishwasher for easy cleaning.

TROUBLESHOOTING

If you encounter issues with your Ninja CREAMi, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Machine does not turn on.	Not plugged in; power outage; safety interlock not engaged.	Ensure the unit is securely plugged in. Check your power supply. Make sure the outer bowl is correctly installed and clicked into place.
Dessert is crumbly or powdery.	Base not frozen enough; recipe requires more liquid; needs re-spin.	Ensure base is frozen for at least 24 hours at -18°C (0°F). Add a tablespoon of liquid (water, milk) and use the RE-SPIN program.
Paddle is stuck or not spinning.	Pint overfilled; ingredients too hard; paddle not installed correctly.	Do not exceed the MAX FILL line. Allow the pint to sit at room temperature for a few minutes before processing. Reinstall the paddle ensuring it clicks into place.

SPECIFICATIONS

Feature	Detail
Brand	Ninja (by Shark)
Model Number	NC300EU
Color	Black/Silver
Dimensions (H x W x D)	40.5 cm x 16.5 cm x 27 cm
Weight	6.4 kg
Capacity	1.4 Liters (per pint)
Material	Plastic or Aluminum

Feature	Detail
Programs	7 (Ice Cream, Gelato, Light Ice Cream, Sorbet, Smoothie Bowl, Milkshake, Extras)
Automatic Shutoff	Yes

WARRANTY AND SUPPORT

Your Ninja CREAMi Ice Cream & Dessert Maker is covered by a limited warranty. Please refer to the warranty card included in your product packaging for specific terms and conditions.

For technical support, troubleshooting assistance, or to order replacement parts, please visit the official Ninja website or contact customer service using the information provided in your product documentation.

You can also find additional recipes and tips on the [Ninja Store](#).

