

Please make sure to read the enclosed safety instructions prior to using your unit.

NINJA CREAMi DELUXE

Quick start guide & get started recipes



Outer bowl lid
Insert Creamerizer™ Paddle in place.



Deluxe Creamerizer™ Paddle
Push functioning paddle fully
DOWN and freeze frozen ingredients
into the cream and treat.



**CREAMi® Deluxe
Pints & Lids**
BPA-free Deluxe Pints
and Lids for making and
storing CREAMi treats.



Outer bowl
Security holds container in
place during processing.

NOTE: Visit ninja.com for Deluxe Pint and processor compatibility chart.

RECIPE BOOK NOT INCLUDED

Assembly & Processing



**1. Plug in
unit first**

Control panel has
indicator light. Be
sure bowl is
installed before
plugging in.



**2. Install
Deluxe Pint**

Remove lid from Deluxe Pints
and check that liquid ends
are not below frozen line.
Place Deluxe Pint into
base back to the bowl.



**3. Install
Creamerizer™ Paddle**

Press and hold paddle back
on top of outer bowl. Let the
paddle sink into bottom
until it is flush with the
base of the bowl.



4. Install lid

Position top of lid just
slightly to right of outer
bowl handle so that
on lid the handle aligns
with the lid release
button.

NOTE

If control panel will not illuminate, ensure unit is properly assembled.
See troubleshooting section of the safety instructions if install light is illuminated.



5. Install outer bowl

After plugging in unit, place outer
bowl on base with handle centered
on front. Push handle to the right to
lock position and lock bowl in place
(indicated by a click).



**6. Select processing
mode & program**

Press Power Freeze, processing
mode (ICE, MIX-IN, and RE-SPIN).
Press button to select a program
and press and hold to begin processing.



7. Remove bowl

When program is complete, hold
release button on left of motor
base and twist bowl handle
clockwise. Then pull away
from unit to remove.

NOTE

ICE and BOTTOM processing modes are only available with SCOOPABLE programs.

OPTIONAL PROCESSING



8. Remove lid
Press the unlock
button and twist
to remove lid.



Once a program is complete, a
"MIX-IN" window will appear
reaches the bottom of the
processed ingredients.
Add chopped or puree
ingredients to the bowl.
Press the MIX-IN button to
begin processing the mix-in.

OR



9. RE-SPIN
When adding more RE-SPIN
can be used on a variety of
previously output to make a
creamy RE-SPIN. Add more
ingredients to the bowl.
Press the RE-SPIN button
and the RE-SPIN program.
Select the more time
to re-spin the bowl.

• Accessory type and quantity may vary depending on the model.

Disassembly & Cleaning



Remove Deluxe Pint & paddle

1. Turn out all external power.

2. Remove the Deluxe Pint from the machine and gently pull it out or press wedged into the paddle.

3. Remove paddle by pressing paddle latch on top of ID.

All parts are sanitized with a mild food-safe sanitizer. Wash with soap and water.

Fruit Punch Slushi

PREP: 5 minutes | FREEZE: 24 hours | PROGRAM TIME: 5 minutes | MAKES: 2 servings

INGREDIENTS

For Freezing

1/2 cup fruit punch powdered drink mix
1/2 cup (4 ounces) warm water

DIRECTIONS

For Freezing



Place the fruit punch powdered drink mix in a glass. Add warm water. Pour the warm water into the pitcher for the **DRINKABLE FREEZE** FILL line.



Combine mixture and the drink powder is completely dissolved. Place mixture in the Deluxe Pint and freeze for 24 hours.

For Processing



Remove Deluxe Pint from freezer and remove ID. Add punch into **DRINKABLE POUR-IN** line. Refer to new our **SELECT FOR Assembly & Processing** time menu.



Insert FULL line and the drink mix is added. Select **SLUSHI**. When processing is complete, the SLUSHI drink is ready and served immediately.

TIP

If your punch contains alcohol, select **FROZEN DRINK**.

NOTE



PREFER MORE SLUSHY? If you prefer a thinner frozen drink after processing, simply add 2-4 additional tablespoons of your desired punch-in, then select **RE-SPIN**.

NOTE: In order to ensure the highest possible standard for refurbished items, all units are thoroughly inspected as part of the process. For this item, water may be used during the refurbishing process and so; you may notice some condensation in the water reservoir. It is recommended to rinse the water reservoir with fresh water prior to its first use.

Perfectly Personalized Ice Cream

PREP: 5-10 minutes | FREEZE: 24 hours | PROGRAM TIME: 2 minutes | MAKES: 6 servings

INGREDIENTS

1 1/2 tablespoons (1/4 ounce) cream cheese
1/4 cup granulated sugar

Flavoring: 1/2 teaspoon extract of your choice
OR 3 tablespoons cocoa powder

1 cup plus 2 tablespoons heavy cream
1 1/2 cups whole milk

1/2 cup of your favorite mix-ins (optional)

PICK YOUR FLAVOR



Vanilla extract



Mint extract



Almond extract



Fruit extract



Cocoa powder

MAKE IT DAIRY-FREE Use vegan cream cheese for cream cheese, unsweetened coconut cream for heavy cream, and unsweetened oat milk for milk. Whisk the coconut cream until smooth. Then add the remaining ingredients.



Mix cream cheese and sugar for 10 seconds. Add sugar and cream. Then whisk the mixture until it looks like frosting.



Slowly mix in heavy cream and milk and sugar mixture.



Add heavy cream, **CREAM** and **FLAVOR** to storage jar or Deluxe Pint and freeze for 24 hours.



Remove ID from frozen Deluxe Pint. Refer to previous steps for Assembly & Processing instructions.

Select processing mode (**FULL TOP** or **BOTTOM**), then select **ICE CREAM**.

PICK YOUR MIX-INS TO ADD A PERSONAL TOUCH

Choose a group of mix-ins which can be used year-round to make ice cream. Frozen fruits, chocolate chips, chocolate pieces, etc. are more.



With a spoon, scrape a 1/2 inch of mix-ins to the bottom of the processor ingredients.

Add mix-ins to the jar. Select the mode previously processed, then select the **MIX-IN** program.



NOTE

Make two flavors from one batch.

• The image shown here is for illustrative purposes only and may be subject to change.

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