



READY TO HOST THE PERFECT FROZEN COCKTAIL HOUR?

Here are some tips and tricks to preparing the perfect Spiked Slush, for a few or for a whole crew.

PRE-GUEST PREP

Start your Spiked Slush at least 1 hour before guests arrive. Extra time may be needed to troubleshoot your recipe. Refer to the Hard Alcohol/Spirit Guidelines section for more details.

PRESET IT

Start by using the Spiked Slush preset and temperature level 9. If your slush is still too thin after 1 hour, increase to temperature level 10 for an extra 30 minutes.

FOLLOW ALCOHOL GUIDELINES

If using hard alcohol/spirits (35%+), use 4 oz for every 24 oz of total recipe size. Refer to the Hard Alcohol/Spirit Guidelines section for more details.

DISPENSE TO MAKE ROOM

If your recipe is not slushing at max capacity, you may need to dispense some liquid to enjoy on the rocks and make room for dilution of ingredients.

ALCOHOL GUIDELINES

Host your party inside: **DO NOT** use your Ninja SLUSHi™ in an environment over 100°F. Use only indoors.

DON'T OVERDO IT

Ensure your recipe's total alcohol content is between 2.8% and 16% alcohol. A high-alcohol alert will display if the unit detects too much.

DILUTE TO TROUBLESHOOT

If a drink exceeds the maximum alcohol amount, add 1/4 cup water, soda, seltzer, or preferred liquid per serving. Wait another 30 minutes and repeat if needed.

LOW/NO-SUGAR MIXERS

Use low/no-sugar mixers **ONLY** if you are making a spiked slush with alcohol. You **CANNOT** use only low/no-sugar mixers without alcohol.

HARD ALCOHOL/SPIRIT GUIDELINES

TOTAL RECIPE SIZE	MAXIMUM ALCOHOL AMOUNT
3 cups (24 oz)	1/2 cup (4 oz)
4 1/2 cups (36 oz)	3/4 cup (6 oz)
6 cups (48 oz)	1 cup (8 oz)

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

SLUSH IS TOO FROZEN?

If your preset temperature results in a drink that's too frozen, add 1/2 cup of liquid while it is processing and lower 2 temperature levels.

ALCOHOL PERCENTAGES



KICKSTARTER

ONE-INGREDIENT SODA SLUSH

TOTAL TIME: 2 SERVINGS: 15 MINUTES
4 SERVINGS: 30 MINUTES
6 SERVINGS: 40 MINUTES

INGREDIENTS

2 SERVINGS	4 SERVINGS	6 SERVINGS
2 (12-oz) cans (or 3 cups) soda	3 (12-oz) cans (or 4 1/2 cups) soda	4 (12-oz) cans (or 6 cups) soda



DIRECTIONS

1. Pour soda into the vessel.
2. Select **SLUSH**. Preset will start at the recommended temperature for ideal texture. If desired, adjust temperature.
3. Once frozen drink reaches optimal temperature, unit will beep three times. Dispense and enjoy.



USE ANY OF THE FOLLOWING:

cola, orange, lemon-lime, cream, root beer, ginger ale, grape, or any other soda

TIPS:

- Diet soda (or soda made with sugar alternatives) will **NOT** work in this unit.
- For best results, chill liquid before adding to the unit.

NOTE: For easier cleaning, **DO NOT** turn off preset until all frozen drink has been dispensed.

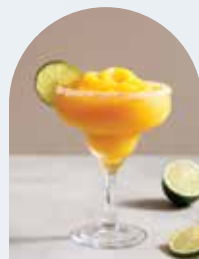
KICKSTARTER

FROZEN MANGO MARGARITA

TOTAL TIME: 2 SERVINGS: 30 MINUTES
4 SERVINGS: 40 MINUTES
6 SERVINGS: 45 MINUTES

INGREDIENTS

2 SERVINGS	4 SERVINGS	6 SERVINGS
2 cups mango margarita mix 1/3 cup water 1/3 cup lime juice 1/3 cup tequila	3 cups mango margarita mix 1/3 cup + 2 1/2 tablespoons water 1/3 cup + 2 1/2 tablespoons lime juice 1/3 cup + 2 1/2 tablespoons tequila	4 cups mango margarita mix 2/3 cup water 2/3 cup lime juice 2/3 cup tequila



DIRECTIONS

1. Pour all ingredients into the vessel.
2. Select **SPIKED SLUSH**. Preset will start at the recommended temperature for ideal texture. If desired, adjust temperature.
3. Once frozen drink reaches optimal temperature, unit will beep three times. Dispense and enjoy.

TIP: For best results, chill liquid before adding to the unit.



MAKE IT A MOCKTAIL: Swap out the tequila for zero-proof tequila and run on the **SLUSH** program. The preset will start at the default level—adjust temperature control to illuminate 5 bars.

NOTE: For easier cleaning, **DO NOT** turn off preset until all frozen drink has been dispensed.