

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

NINJA™

CREAMi™

ICE CREAM MAKER



Quick start guide



Perfectly personalised ice cream

PREP: 5 minutes | **FREEZE:** 24 hours | **PROGRAM TIME:** 1½ minutes | **MAKES:** 4 servings

INGREDIENTS

1 tablespoon (18 g) cream cheese
70 g granulated sugar
180 ml heavy cream

Flavouring, 1 teaspoon extract of your choice **OR** 2 tablespoons of cocoa powder
240 ml whole milk
40 g of your favourite mix-ins (optional)

PICK YOUR FLAVOUR



Cocoa powder



Vanilla extract



Mint extract



Almond extract



Fruit extract

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.



Microwave the cream cheese for 10 seconds.
Add sugar and flavour, then whisk the mixture until it looks like frosting.



Slowly mix in heavy cream and milk until sugar is dissolved.



Pour base into CREAMi Tub. Place lid on tub and **freeze for 24 hours**.



Remove lid from frozen tub.
Refer to next page for Assembly & Process instructions.

Select **ICE CREAM**.

PICK YOUR MIX-INS TO ADD A PERSONAL TOUCH

40 g of your favourite crushed candies, frozen fruits, chopped nuts, chocolate pieces, and more.



With a spoon, create a 4 cm wide hole that reaches the bottom of the tub.

Add mix-ins to the hole in the tub and process again using the **MIX-IN** program.



Assembly & Process



1.

Plug in unit first

The unit will **NOT** run if the outer bowl is installed before the unit is plugged in.



2.

Install CREAMi Tub

Remove lid from tub and check that the ingredients have not been frozen at an angle. Place the tub containing the frozen base in the outer bowl.



3.

Install Creamerizer™ Paddle

Press and hold the paddle latch on the top of the outer bowl lid, then insert the paddle in the bottom of the lid. Release the latch to secure the paddle.



4.

Install lid

Position the tab of the lid just slightly to the right of the outer bowl handle so the lines on the lid and handle align. Rotate the lid clockwise to lock.

NOTE

If programs will not illuminate, make sure the unit is properly assembled. See the troubleshooting section of the safety instructions if install light is illuminated.



5.

Install outer bowl

After plugging in the unit, place the outer bowl on the base with the handle in the middle of the unit. Twist handle to the right to raise the platform and lock the bowl in place. You should hear a click.



6.

Select program

Press the power button, then select the program that suits your recipe.



7.

Remove bowl

When program ends, hold the release button on the left of the motor base and twist bowl handle clockwise to remove.



8.

Remove lid

Press the lid unlock button and twist to remove lid.



MIX-IN



If adding mix-ins, use a spoon to create a 4 cm wide hole that reaches the bottom of the tub. Add chopped or broken mix-ins to the hole in the tub and process again using the **MIX-IN** program.



RE-SPIN



9.

If not adding mix-ins, RE-SPIN can be used on a crumbly or powdery tub to make it creamy. RE-SPIN is often needed for very cold bases.

DO NOT RE-SPIN before using MIX-IN program.

Disassembly & Cleaning



Remove tub & paddle

Lift the tub out of the outer bowl.

Rinse the outer bowl lid to remove any sticky residue or pieces wedged in the paddle.

Then remove the paddle by pressing the paddle latch on top of the lid.

All parts are dishwasher safe (top rack only) and can also be hand-washed.



Outer bowl lid

locks Creamerizer Paddle in place.



Creamerizer Paddle

This dual functioning paddle finely shaves and mixes frozen ingredients into the creamiest treats.



CREAMi Tubs & Lids

BPA-free tubs and lids for making and storing CREAMi treats.



Outer bowl

securely holds the tub in place during processing.