NINJA™

CREAMi® DELUXE

NC501 Series | Owner's Guide

IMPORTANT SAFETY INSTRUCTIONS

FOR HOUSEHOLD USE ONLY • PLEASE READ CAREFULLY BEFORE USE

	Read and review instructions for operation and use.
⚠	**Indicates the presence of a hazard that can cause personal injury, death or substantial property damage if the warning included with this symbol is ignored.**
	For indoor and household use only.

When using electrical appliances, basic safety precautions should always be followed, including the following:

⚠WARNING

To reduce the risk of injury, fire, electrical shock or property damage, basic safety precautions must always be followed, including the following numbered warnings and subsequent instructions. Do not use appliance for other than intended use.

1. Read all instructions prior to using the appliance and its accessories.
2. Carefully observe and follow all warnings and instructions. This unit contains electrical connections and moving parts that potentially present risk to the user.
3. Take inventory of all contents to ensure you have all parts needed to properly and safely operate your appliance.
4. Turn the appliance **OFF**, then unplug the appliance from the outlet when not in use, before assembling or disassembling parts, and before cleaning. To unplug, grasp the plug by the body and pull from the outlet. **NEVER** unplug by grasping and pulling the flexible cord.
5. Before use, wash all parts that may contact food. Follow washing instructions covered in this instruction manual.
6. Before each use, inspect Deluxe Creamerizer™ Paddle for damage. If paddle is bent or damage is suspected, contact SharkNinja to arrange for replacement.
7. **DO NOT** use this appliance outdoors. It is designed for indoor household use only.
8. This appliance has a polarized plug (one prong is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. **DO NOT** modify the plug in any way.
9. **DO NOT** operate any appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any manner. This appliance has no user-serviceable parts. If damaged, contact SharkNinja for servicing.
10. This appliance has important markings on the plug. The entire supply cord is not suitable for replacement. If damaged, please contact SharkNinja for service.
11. Extension cords should **NOT** be used with this appliance.
12. To protect against the risk of electric shock, **DO NOT** submerge the appliance or allow the power cord to contact any form of liquid.
13. **DO NOT** allow the cord to hang over the edges of tables or counters. The cord may become snagged and pull the appliance off the work surface.
14. **DO NOT** allow the unit or the cord to contact hot surfaces, including stoves and other heating appliances.
15. **ALWAYS** use the appliance on a dry and level surface.
16. **DO NOT** allow children to operate this appliance or use as a toy. Close supervision is necessary when any appliance is used near children.

SAVE THESE IMPORTANT SAFETY INSTRUCTIONS

FOR HOUSEHOLD USE ONLY • PLEASE READ CAREFULLY BEFORE USE

⚠WARNING

To reduce the risk of injury, fire, electrical shock or property damage, basic safety precautions must always be followed, including the following numbered warnings and subsequent instructions. Do not use appliance for other than intended use.

17 This appliance is **NOT** intended to be used by people with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

18 **ONLY** use attachments and accessories that are provided with the product or are recommended by SharkNinja. The use of attachments not recommended or sold by SharkNinja may cause fire, electric shock, or injury.

19 **NEVER** place the Deluxe Creamerizer™ Paddle on the motor base without it first being attached to the outer bowl lid and the lid being attached to the outer bowl.

20 Keep hands, hair, and clothing out of the container when loading and operating.

21 During operation and handling of the appliance, avoid contact with moving parts.

22 **DO NOT** fill containers past the **MAX FILL** lines.

23 **DO NOT** operate the appliance with an empty container.

24 **DO NOT** microwave the containers or accessories provided with the appliance, except the CREAMi® Deluxe Pint. The pint can be microwaved.

25 **DO NOT** microwave the pint for more than 8 minutes at a time. Wait until cooled before microwaving again.

26 **NEVER** leave the appliance unattended while in use.

27 **DO NOT** mix hot liquids. Doing so may result in pressure buildup and steam exposure that can pose a risk of the user being burned.

28 **DO NOT** process dry ingredients without adding liquid to the pint. It is not intended for dry blending.

29 **DO NOT** perform grinding operations.

30 **NEVER** operate the appliance without lids in place. **DO NOT** attempt to defeat the interlock mechanism. Ensure the container and lid are properly installed before operation.

31 Before operation, ensure all utensils are removed from containers. Failure to remove utensils can cause containers to shatter and potentially result in personal injury and property damage.

32 Keep hands and utensils out of containers while mixing to reduce the risk of severe personal injury or damage to the unit. A scraper may be used **ONLY** when the processor is not running.

33 **DO NOT** carry the unit by the handle of the outer bowl. Hold the unit by grasping both sides of the unit under the head.

34 **DO NOT** process hard, loose ingredients or ice. This appliance is not intended to process loose frozen fruit, a block of solid ice, or ice cubes.

35 **DO NOT** freeze the pint at an angle. Pints must be placed on a level surface in the freezer. Pints frozen at an angle should **NOT** be processed.

36 The maximum rating wattage can be achieved with the following recipe: Set the freezer to -16°C and let the freezer stabilize. Whisk 1 box of instant chocolate pudding powder (165 grams) with 3 cups of milk for 2 minutes. Pour base into an empty Creami® Deluxe Pint up to the MAX FILL line. Place the pint in the freezer for 17.5 hours. Process the base using the RE-SPIN program.

PARTS

A Motor Base (attached power cord not shown)

B Outer Bowl Lid

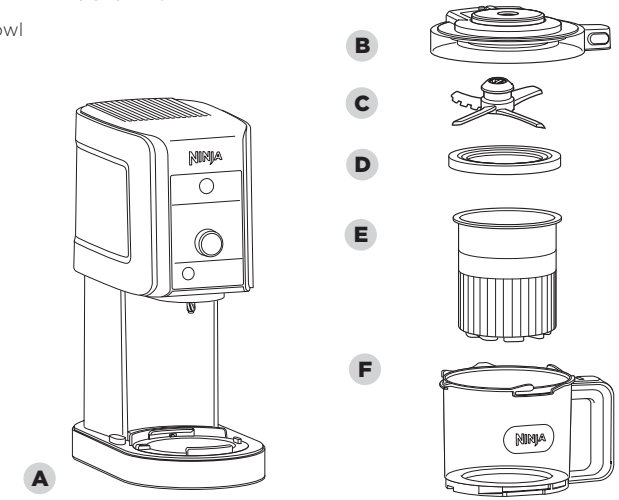
C Deluxe Creamerizer™ Paddle

D CREAMi® Deluxe Lid

E 24 oz. CREAMi Deluxe Pint

F Outer Bowl

NOTE: Unit color, number of pints, and programs may vary by model.



BEFORE FIRST USE

IMPORTANT: Review all warnings before proceeding.

NOTE: All attachments are BPA free and top-rack dishwasher safe. Ensure the paddle, pint, outer bowl, and lids are all separated before placing in the dishwasher.

DID YOU KNOW?

You can use the outer bowl to carry the CREAMi Deluxe Pint after removing it from the freezer.

1 Remove all packaging materials from the unit.

2 Wash containers, lids, and paddle in warm, soapy water. Use a dishwashing utensil with a handle to clean the paddle.

3 Thoroughly rinse and air-dry all parts.

4 Wipe control panel with a soft cloth.

FEATURES

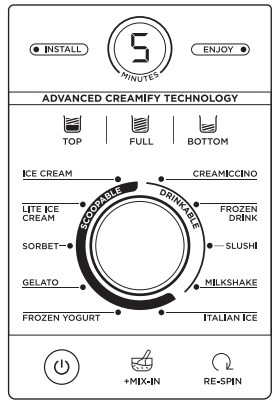
Use the Power button to turn the unit on or off.

INSTALL LIGHT
Light will illuminate when unit is not fully assembled for use. If light is blinking, ensure the bowl is properly installed. If light is solid, check that the paddle is installed.

COUNTDOWN TIMER
Countdowns remaining program time.

ENJOY LIGHT
When processing is complete, light will illuminate.

PROCESSING MODE
Select processing mode prior to selecting a program. To process the whole Deluxe Pint, press FULL. To process just the top half, press TOP. To process the remaining half of the Deluxe Pint, press BOTTOM.



NOTE: TOP and BOTTOM modes are not available with DRINKABLE programs.

ONE-TOUCH PROGRAMS
Each One-Touch Program is intelligently designed to whip up delicious creations. Programs vary in length and speed depending on the optimal settings to get perfectly creamy results for that type of recipe.

NOTE: To stop an active program, press the dial again.

SCOOPABLE PROGRAMS

ICE CREAM
Designed for traditionally indulgent recipes. Great for turning dairy and dairy-alternative recipes into thick, creamy, and scoopable ice creams.

LITE ICE CREAM
Designed for health-conscious consumers to make ice creams that are low in sugar or fat or use sugar substitutes. Choose when processing keto or paleo recipes.

SORBET
Transform fruit-based recipes with high water and sugar content into creamy delights.

GELATO (not available on all models)
Creates custard bases for Italian-style ice cream.

FROZEN YOGURT
Easily transform your favorite store-bought yogurts into healthy, creamy frozen treats with the touch of a button. When making frozen yogurt, ensure you are using full-fat yogurt with added sugar. Do not process nonfat yogurt or yogurt with no added sugar in the unit.

DRINKABLE PROGRAMS

CREAMICCINO™ (not available on all models)
Create coffeehouse-quality frozen coffee drinks with your preferred coffee and sugar, along with any creamer, milk, or milk-alternative you desire.

FROZEN DRINK
Make thicker, smoother, slower-melting frozen beverages that go beyond resort-style quality.

SLUSHI
Recreate a favorite childhood treat by turning water and powdered drink mixes or syrups into silky-smooth, sippable slushies.

MILKSHAKE
Designed to create quick and thick milkshakes by combining your favorite ice cream (store-bought or homemade), milk, and mix-ins.

ITALIAN ICE
Designed to transform water and your favorite fruity flavors into refreshing scoops of Italian ice.

MIX-IN
Designed to fold in pieces of candies, cookies, nuts, cereal, or frozen fruit to customize a just processed base or store-bought treat.

NOTE: Mix-ins work best if they are added in the middle of the Deluxe Pint. After processing, use a spoon to create a 1 1/2-inch-wide hole that reaches the bottom of the processed portion of the Deluxe Pint. Add chopped or broken mix-ins to the hole and process again using the MIX-IN program.

RE-SPIN
Designed to ensure a smooth texture after running one of the preset programs. RE-SPIN is often needed when the base is very cold (below -7°F) and the texture is crumbly rather than creamy.

NOTE: Do not RE-SPIN before using the MIX-IN program.

FREEZING TIPS

For best results, set your freezer between 9°F and -7°F. The CREAMi® Deluxe is designed to process bases within this range. If your freezer is within this range, your pint should reach the appropriate temperature.

DO NOT freeze the Deluxe Pint at angle. Place the Deluxe Pint on a level surface in the freezer.

Upright freezers work best. A chest freezer is not recommended, as they tend to reach extremely cold temperatures.

Freeze the base for at least 24 hours. While it may be frozen, the base needs to reach an even colder temperature before it can be processed.

Make the most of your time by prepping several CREAMi Deluxe Pints at once. Keep these Deluxe Pints in your freezer to Creamify™ on demand whenever the craving strikes.

Don't want to wait 24 hours? Customize store-bought ice cream with mix-ins or make a milkshake. To customize store-bought ice cream, scoop the ice cream into a Deluxe Pint and skip to step 11a.

This is NOT a blender.

DO NOT process a solid block of ice or ice cubes.

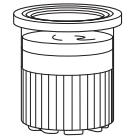
DO NOT make a smoothie or process hard, loose ingredients.

Fruit must be crushed to release its juice or combined with other ingredients and frozen before processing.

USING THE CREAMi DELUXE

IMPORTANT: Review all warnings before proceeding.

1 Add ingredients to the CREAMi Deluxe Pint. **DO NOT** add ingredients past the MAX FILL line. For recipe inspiration, choose from hundreds of recipes at **ninjacreami.com**.



2 If the recipe requires the ingredients to be frozen, snap the lid on the Deluxe Pint and freeze for at least 24 hours.

NOTE: The unit must be plugged in before assembly. The unit will not run if the outer bowl is installed before the unit is plugged in.

3 Plug in the unit and place on a clean, dry, level surface such as a countertop or table.

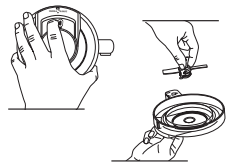
4 When the base is prepped or frozen, remove the Deluxe Pint lid and place the Deluxe Pint in the outer bowl.

NOTE: DO NOT process the Deluxe Pint if ingredients have been frozen at an angle or if the Deluxe Pint has been scooped out of and then refrozen unevenly.

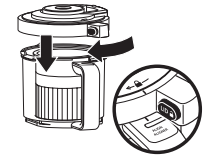
Always smooth-out the surface of a processed treat before re-freezing. If frozen unevenly, put the Deluxe Pint in the fridge to allow the ingredients to melt. Then whisk to combine ingredients. Refreeze, ensuring to place the Deluxe Pint on a level surface in the freezer.

USING THE CREAMi® – CONT

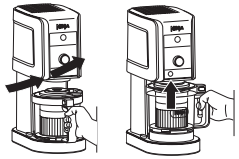
IMPORTANT: Review all warnings before proceeding.



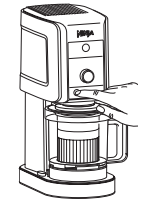
5 Press and hold the paddle latch on the top of the outer bowl lid, then insert the Deluxe Creamerizer™ Paddle in the bottom of the lid. Release the latch to secure the paddle. When fully installed, the latch will be centered and the paddle will be slightly loose. Press the power button to turn on the unit.



6 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.

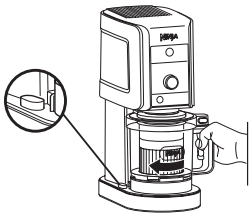


7 With the unit plugged in, place the outer bowl onto the motor base with the handle centered below the control panel. Twist the handle to the right to raise the platform and lock the bowl in place, signaled by a click.

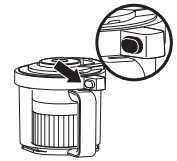


8 Press the power button to turn on the unit. If the outer bowl is properly installed, the control panel will illuminate and the unit will be ready for use. Press TOP, FULL, or BOTTOM, then use the dial to select the program that matches your base. The program will automatically stop when complete.

NOTES:
- TOP and BOTTOM modes are not available with DRINKABLE programs.
- If the install light is illuminated, the unit is not fully assembled for use. If the light is blinking, ensure the bowl is properly installed. If the light is solid, check that the paddle is installed. Ensure to plug the unit in before installing the bowl.



9 When program is complete, remove the outer bowl by holding the bowl release button on the left side of the motor base and twisting the handle back to the center. As the handle is twisted, the platform will lower the bowl. Pull the bowl straight back towards to you to remove.



10 To remove lid, press the lid unlock button and twist the lid counterclockwise.

NOTE: The unit does not allow One-Touch Programs to be run back to back. Between programs, lower the bowl and check the results before proceeding.

11a If adding mix-ins, use a spoon to create a 1 1/2-inch wide hole that reaches the bottom of the processed portion of the Deluxe Pint. Add chopped or broken mix-ins to the hole in the Deluxe Pint and repeat steps 6–10 to process again using the same processing zone and the MIX-IN program.

MIX-IN TIPS

Add 1/4 cup of crushed candies, frozen fruits, chopped nuts, chocolate pieces, and more. When adding several different types of mix-ins, do not exceed 1/4 cup in total. Adjust the quantity of mix-ins to taste, ensuring the outer bowl lid can still comfortably close over the Deluxe Pint.

Hard mix-ins will remain intact.
Mix-ins like chocolate, candy, and nuts will not be broken down during the MIX-IN program. Use mini chocolate chips and candies or pre-chopped ingredients.

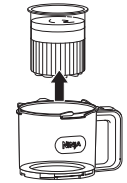
Soft mix-ins will get broken down. Mix-ins like cereal, cookies, and frozen fruit will end up smaller after the MIX-IN program. Use bigger pieces of soft ingredients.

For ice cream and gelato, **fresh fruit, sauces, and spreads are NOT recommended** as mix-ins. Adding fresh fruit, fudge, and caramel sauces will water down your treat. Chocolate hazelnut spread and nut butters also do not mix well. Frozen fruit or chocolate/caramel shell toppings are recommended.

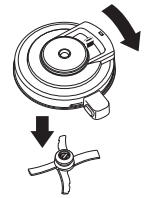
11b If not adding mix-ins, RE-SPIN can be used on a crumbly or powdery Deluxe Pint to make it more creamy. RE-SPIN is often needed for very cold bases. If the treat is smooth and scoopable, go to step 12. If the base is crumbly or powdery, repeat steps 6–10 to process again using the RE-SPIN program.

RE-SPIN

NOTE: Do not RE-SPIN before using the MIX-IN program.

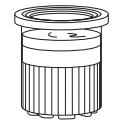


12 Lift the Deluxe Pint out of the outer bowl and enjoy!



13 Rinse the outer bowl lid to remove any sticky residue or pieces wedged in the Deluxe Creamerizer™ Paddle. Then detach the paddle by pressing the latch on the top of the outer bowl lid. For easy cleanup, release paddle directly into the sink.

14 Turn the unit off by pressing the power button. Unplug the unit when finished. Refer to the Care & Maintenance section for cleaning and storage instructions.



15 Didn't finish your Deluxe Pint? Flatten the top of your frozen treat with a spoon or spatula before refreezing. If the treat is hard after re-freezing, process it again on the program used to make it. If it's soft, just scoop and enjoy it. Before re-processing a drinkable leftover, add a 4 oz. pour-in of your choosing for FROZEN DRINK or a 6 oz. pour-in of your choosing for SLUSHI or CREAMICCINO.

NOTE: If your treat contains mix-ins, processing again will further crush your mix-ins and create a new flavor.

ninjakitchen.com

CARE & MAINTENANCE

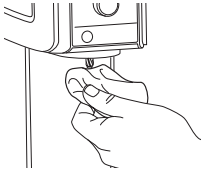
CLEANING

NOTE: Before cleaning, ensure to remove the Deluxe Creamerizer™ Paddle from the outer bowl lid by rinsing the lid and then pressing the paddle latch.

Hand-Washing
Wash containers, lids, and paddle in warm, soapy water. Use a dishwashing utensil with a handle to clean the paddle. Thoroughly rinse and air-dry all parts.

Dishwasher
Containers, lids, and paddle are top-rack dishwasher safe. Ensure the paddle, Deluxe Pint, outer bowl, and lids are all separated before placing them in the dishwasher.

Outer Bowl Lid
Remove paddle before cleaning the outer bowl lid as ingredients may be stuck under the paddle. Then run warm water through the paddle release lever and out the drain holes on either side. Position the lid with the lever side down to fully drain the lid.
Remove the dark grey rubber lip seal wrapped around the middle of the underside of the outer bowl lid. Then hand wash the lid and seal with warm, soapy water or place in the dishwasher.



Motor Base
Unplug the motor base before cleaning. Wipe motor base with a clean, damp cloth. Do not use abrasive cloths, pads, or brushes to clean the base.

Using a damp cloth, wipe the spindle below the control panel after each use.

If liquid is trapped between the motor base and the platform, raise the platform to clean. Place the outer bowl onto the motor base with the handle centered below the control panel. Twist the handle to the right to raise the platform. Then use a damp cloth to clean the area between the base and the raised platform.

STORING

For cord storage, wrap the cord with the hook-and-loop fastener near the back of the motor base. **DO NOT** wrap the cord around the bottom of the base for storage.

Do store any remaining attachments alongside the unit or in a cabinet where they will not be damaged or create a hazard.

RESETTING THE MOTOR

This unit features a unique safety system that prevents damage to the motor and drive system should you inadvertently overload it. If the unit is overloaded, the motor will be temporarily disabled. Should this occur, follow the reset procedure below.

1 Unplug the unit from the electrical outlet.

2 Allow the unit to cool for approximately 15 minutes.

3 Remove the outer bowl lid and paddle. Ensure no ingredients are jamming the lid assembly.

IMPORTANT: Ensure that maximum capacities are not exceeded. This is the most typical cause of appliance overload.

NOTE: DO NOT process a solid block of ice or ice cubes. **DO NOT** make a smoothie or process hard, loose ingredients. Fruit must be crushed to release its juice or combined with other ingredients and frozen before processing.

TROUBLESHOOTING GUIDE

⚠ WARNING: To reduce the risk of shock and unintended operation, turn power off and unplug unit before troubleshooting.

Unit moves on counter while processing.
- Make sure the countertop and the feet of the unit are clean and dry.

Frozen treat is liquid, not solid, after processing.
- If a base is soft after processing, put the CREAMi® Deluxe Pint back in the freezer for several hours or until desired consistency is reached.
- For best results, freeze base for at least 24 hours and process immediately after removing from the freezer. If the processed base is still not firm, try setting your freezer to a colder temperature. The unit is designed to process bases between 9°F and -7°F.
- The proportion of fat or sugar may be too high in your recipe. Consult the inspiration guide and use the included recipes as a guide for best results.

Frozen treat looks crumbly or powdery after processing.
- When bases are frozen in very cold freezers, they may come out crumbly. After running a One-Touch Program, use the RE-SPIN program to make your frozen treat smoother and creamier.
- The proportion of fat or sugar may be too low in your recipe. Consult the inspiration guide and use the included recipes as a guide for best results.

One-Touch Programs will not illuminate.
- Ensure the unit is plugged into a working outlet before installing the outer bowl. Then press the power button to select a program.
- Make sure the unit is fully assembled for use. If the unit is powered on and the outer bowl is not installed correctly, the install light will flash. If the paddle is not installed correctly, the install light will illuminate. All One-Touch Programs will be available, when the unit is fully assembled and a processing mode has been selected.
- The unit does not allow you to run programs back to back. Between programs, lower the bowl and check the results before raising the bowl and running another program.

Install light is flashing.
- The outer bowl is not installed or is not installed correctly. Re-install the paddle into the outer bowl lid and the lid onto the outer bowl, then re-install the outer bowl onto the motor base until it clicks into place.

Install light is steadily illuminated.
- The outer bowl is correctly installed, but the paddle is missing or has been incorrectly installed. Lower the platform by pressing and holding the bowl release button on the left of the motor base while twisting the outer bowl handle toward the center. Be sure the paddle is installed in the lid.

The display shows E1 or E2 and the program lights are flashing.
- The motor has overloaded and needs to be reset. Unplug the unit, remove the bowl, and allow the motor base to cool for approximately 15 minutes before running again.
- Remove the outer bowl lid and paddle. Ensure no ingredients are jamming the lid assembly.
- The ingredients you are trying to process might be too dense. Make sure you are using ingredients with sugar or fat. Follow the recipes in the inspiration guide for best results.
- Your freezer might be very cold. The unit is designed to process bases between 9°F and -7°F. Change the setting of your freezer, move the Deluxe Pint to the front of your freezer, or leave the Deluxe Pint out on the counter for a few minutes before processing.
- **DO NOT** process a solid block of ice, ice cubes, or hard, loose ingredients.

The display shows E3 and the program lights are flashing.
- There was an error and the program did not successfully complete. First, unplug the unit. Check that the paddle is installed properly, then plug the unit back in and try running the program again.

Deluxe Pint froze at an angle in the freezer.
- For best results, do not process a Deluxe Pint that has been frozen at an angle or scooped out of and then refrozen unevenly.
- Always smooth-out the surface of your ice cream before re-freezing. If the Deluxe Pint is frozen unevenly, put the Deluxe Pint in the fridge to allow the ingredients to melt. Then whisk to make sure the ingredients are combined. Refreeze, making sure to place the Deluxe Pint on a level surface in your freezer.

Outer bowl will not release from motor base after processing.
- Wait approximately 2 minutes, then try to remove the outer bowl again. Hold the release button on the left side of the motor base and twist bowl handle clockwise to remove. This may take some force.
- To prevent the outer bowl from getting stuck on the motor base, make sure the cavity on top of the paddle is fully dry before processing. Also, when processing different bases consecutively, make sure to rinse and dry the paddle after processing each base. With some recipes, water may freeze between the paddle and motor base causing them to stick together; drying the paddle between runs will prevent this.

Inside of CREAMi Deluxe Pint is scratched.
- Light scratching of the Deluxe Pint is normal after regular use. To keep the Deluxe Pint from scratching, prep ingredients in a separate bowl and avoid aggressive use of metal utensils in the Deluxe Pint. Clean with soft, non-abrasive cloths.

ORDERING REPLACEMENT PARTS

To order additional parts and attachments, visit **ninjaaccessories.com**.

GET HELP RIGHT NOW!
DON'T RETURN TO THE STORE.
Questions or Problems?

CALL US: 1-877-646-5288
Toll-free customer support line

PRODUCT REGISTRATION

Visit **registeryourninja.com** to register your new Ninja™ product within ten (10) days of purchase. You will be asked to provide the store name, date of purchase, and model number along with your name and address.

The registration will enable us to contact you in the unlikely event of a product safety notification. By registering, you acknowledge you have read and understood the instructions for use and warnings set forth in the accompanying instructions.

MORE PINTS, MORE CREAMI® TREATS

Receive a coupon to purchase additional CREAMi Deluxe Pints when you register your Ninja CREAMi Deluxe purchase.

To register your product and claim your reward, scan the code below or visit **qr.ninjakitchen.com/creamideluxe**

Register Product.
Receive Coupon.

Shark | NINJA

ONE (1) YEAR LIMITED WARRANTY

The One (1) Year Limited Warranty applies to purchases made from authorized retailers of **SharkNinja Operating LLC.** Warranty coverage applies to the original owner and to the original product only and is not transferable.

SharkNinja warrants that the unit shall be free from defects in material and workmanship for a period of one (1) year from the date of purchase when it is used under normal household conditions and maintained according to the requirements outlined in the Owner's Guide, subject to the following conditions and exclusions:

What is covered by this warranty?

1. The original unit and/or non-wearable parts deemed defective, in SharkNinja's sole discretion, will be repaired or replaced up to one (1) year from the original purchase date.
2. In the event a replacement unit is issued, the warranty coverage ends six (6) months following the receipt date of the replacement unit or the remainder of the existing warranty, whichever is later. SharkNinja reserves the right to replace the unit with one of equal or greater value.

What is not covered by this warranty?

1. Normal wear and tear of wearable parts (such as containers, lids, paddles, motor bases, etc.), which require regular maintenance and/or replacement to ensure the proper functioning of your unit, are not covered by this warranty. Replacement parts are available for purchase at **ninjaaccessories.com**.
2. Any unit that has been tampered with or used for commercial purposes.
3. Damage caused by misuse, abuse, negligent handling, failure to perform required maintenance (e.g., failure to keep the well of the motor base clear of food spills and other debris), or damage due to mishandling in transit.
4. Consequential and incidental damages.
5. Defects caused by repair persons not authorized by SharkNinja. These defects include damages caused in the process of shipping, altering, or repairing the SharkNinja product (or any of its parts) when the repair is performed by a repair person not authorized by SharkNinja.
6. Products purchased, used, or operated outside North America.

How to get service

If your appliance fails to operate properly while in use under normal household conditions within the warranty period, visit **ninjakitchen.com/support** for product care and maintenance self-help. Our Customer Service Specialists are also available at **1-877-646-5288** to assist with product support and warranty service options, including the possibility of upgrading to our VIP warranty service options for select product categories. So we may better assist you, please register your product online at **registeryourninja.com** and have the product on hand when you call.

SharkNinja will cover the cost for the customer to send in the unit to us for repair or replacement. A fee of $20.95 (subject to change) will be charged when SharkNinja ships the repaired or replacement unit.

How to initiate a warranty claim

You must call **1-877-646-5288** to initiate a warranty claim. You will need the receipt as proof of purchase. We also ask that you register your product online at **registeryourninja.com** and have the product on hand when you call, so we may better assist you. A Customer Service Specialist will provide you with return and packing instruction information.

How state law applies

This warranty gives you specific legal rights, and you also may have other rights that vary from state to state. Some states do not permit the exclusion or limitation of incidental or consequential damages, so the above may not apply to you.

REGISTER YOUR PURCHASE

registeryourninja.com

Scan QR code using mobile device

RECORD THIS INFORMATION

Model Number: _____

Serial Number: _____

Date of Purchase: _____
(Keep receipt)

Store of Purchase: _____

TECHNICAL SPECIFICATIONS

Voltage:	120V~, 60Hz
Power:	800 Watts

SharkNinja Operating LLC
US: Needham, MA 02494
CAN: Ville St-Laurent, QC H4S 1A7
1-877-646-5288
ninjakitchen.com

Illustrations may differ from actual product. We are constantly striving to improve our products, therefore the specifications contained herein are subject to change without notice.

CREAMI is a registered trademark of SharkNinja Operating LLC.

CREAMICCINO, CREAMERIZER, CREAMIFY, and NINJA are trademarks of SharkNinja Operating LLC.

This product may be covered by one or more U.S. patents.
See sharkninja.com/patents for more information.

© 2022 SharkNinja Operating LLC

NC501Series_IB_MP_Mv1

@ninjakitchen