NINJA

SLUSHI FROZEN DRINK MAKER WITH INSTANT COOLING TECHNOLOGY

FS301UK | Owner's Guide



IMPORTANT SAFETY INSTRUCTIONS

PLEASE READ ALL INSTRUCTIONS BEFORE USE • FOR HOUSEHOLD USE ONLY

	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. **DO NOT** operate any appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damage in any manner. This appliance has no user-serviceable parts. If damaged, contact SharkNinja for servicing.
7. This appliance has important markings on the plug. The entire supply cord is not suitable for replacement. If damaged, please contact SharkNinja for service.
8. Extension cords should **NOT** be used with this appliance.
9. To protect against the risk of electric shock, **DO NOT** submerge the appliance or allow the power cord to contact any form of liquid.
10. **DO NOT** allow the cord to hand over the edges of tables or counters. The cord may become snagged and pull the appliance off the work surface.
11. **DO NOT** allow the unit or the cord to contact hot surfaces, including stoves, and other heating appliances.
12. **ALWAYS** use the appliance on a dry and level surface.
13. **DO NOT** allow children to operate this appliance or use as a toy. Close supervision is necessary when any appliance is used near children.
14. 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.
15. **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.

IMPORTANT SAFETY INSTRUCTIONS

PLEASE READ ALL INSTRUCTIONS BEFORE USE • FOR HOUSEHOLD USE ONLY

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

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

18 **DO NOT** microwave the containers or accessories provided with the appliance.

19 **ALWAYS** keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction.

20 **DO NOT** use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.

21 **DO NOT** damage the refrigerant circuit. This warning is only applicable for appliances with refrigerating circuits which are accessible by the user.

22 **DO NOT** use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer.

23 **DO NOT** add frozen fruit, frozen vegetables, or ice to the unit.

24 **DO NOT** add hot ingredients to the unit.

25 **DO NOT** submerge the motor base or control panel in water or other liquids.

26 **DO NOT** fill vessel past the MAX FILL line.

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

28 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.

29 **DO NOT** carry the unit by the bail handle. Hold the unit by grasping both sides of the unit under the motor base.

30 **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.

31 **ALWAYS** keep the unit upright.

32 After unboxing the unit for the first time, ensure the unit is upright for at least four hours before operating to let the refrigerant oils settle in the air conditioning system for best performance.

33 This appliance is not intended for use by persons (including children) 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. Children should be supervised to ensure that they do not play with the appliance.

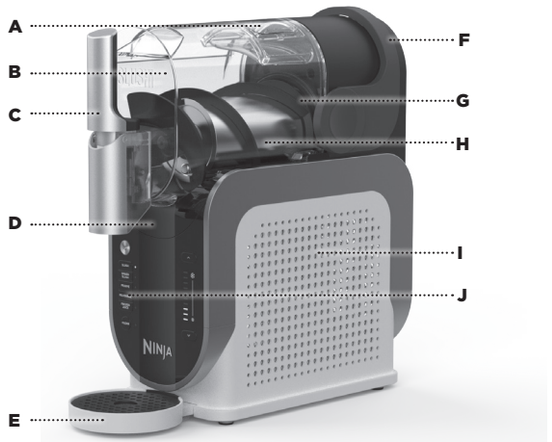
34 The supply cord cannot be replaced. If the cord is damaged the appliance should be scrapped.

SAVE THESE INSTRUCTIONS

PARTS

A Easy-Fill Port and Cover
B Vessel*
C Pour Handle
D Condensation Catch
E 2-Part Drip Tray
F Bail Handle
G Evaporator (Attached to Motor Base)
H Auger
I Motor Base
J Control Panel

*475 ml. minimum liquid capacity.
1.9 Litres. maximum liquid capacity.



To find great recipes, visit **ninjakitchen.co.uk**.

BEFORE FIRST USE

IMPORTANT: Review all warnings at the beginning of this Owner's Guide before proceeding.

1 Remove all packaging materials from the unit.

2 Wash all parts in warm, soapy water.

3 Thoroughly rinse and air-dry all parts.

4 Wipe control panel, motor base, and evaporator with a soft cloth. Allow to dry completely before using.

5 The unit shall be unpacked, placed upright and left unplugged on countertop for 4 hours before operating. This allows the refrigerant to settle in condenser for optimal and safe use.

NOTE: All attachments are BPA free. Accessories are top-rack dishwasher safe.

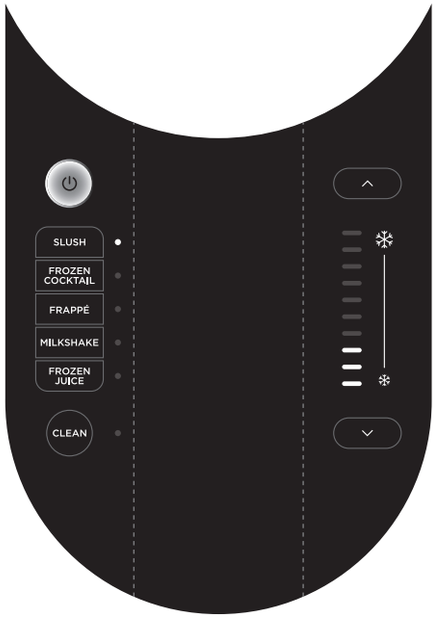
USING THE CONTROL PANEL

POWER
- Press to power the unit on and off.

CLEAN PROGRAM
- No-cooling program to agitate remaining frozen drink for easy dispensing and rinse the unit for a quick clean.

PRESET SETTINGS
- 5 programs that use Instant Cooling Technology to determine the perfect temperature for your ideal frozen drink.

TEMPERATURE CONTROL SETTING
- Each preset setting will start at a default temperature level. Adjust the temperature for your perfect frozen drink texture.
- For sippable frozen drinks, decrease the temperature by pressing the bottom arrow on the control panel.
- For thicker, colder frozen drinks, increase the temperature by pressing the top arrow on the control panel.



RECIPE NOT SLUSHING? If your recipe has not reached desired texture after 60 minutes, increase the temperature by one setting.

Wait 10–15 minutes to test recipe texture. If still not desired, increase by one setting again. Repeat until desired texture is achieved.

PRESET SETTINGS

Each preset setting will start at a default temperature level. Adjust the temperature for your perfect frozen drink texture.

PROGRAM	DEFAULT TEMPERATURE	DESCRIPTION	RECIPE EXAMPLES
SLUSH	❚❚	Designed to transform your everyday beverages.	Soda, Lemonade
FROZEN COCKTAIL	❚❚❚❚❚❚❚❚	Designed for beverages with alcohol content.	Margarita, Rosé
FRAPPÉ	❚❚❚	Designed for the coffee shop lovers to make frozen treats.	Store-bought Frappé
MILKSHAKE	❚❚❚❚	Designed for dairy and creamier based beverages.	Chocolate Milk, Blended Milkshake
FROZEN JUICE	❚	Designed for naturally sweetened beverages.	Orange Juice, Apple Cider

REQUIRED SUGAR CONTENT

All inputs must include at least 5g of sugar per 100ml.

Sugar content is crucial for creating your perfect frozen drink. To prevent total freezing, **DO NOT** add liquids with less than 5g sugar content per 100ml.

To determine sugar content, reference the Nutrition Label on the drink. Ensure the listed Total Sugars meets the minimum requirements below.

SUGAR CONTENT REQUIREMENTS FROM NUTRITION LABELS

LISTED SERVING SIZE	LISTED TOTAL SUGARS (MINIMUM)
240 ml (8 oz)	19 g
355 ml (12 oz)	21 g
591 ml (20 oz)	35 g

NOTE: Artificial sugars such as aspartame, sucralose, and stevia will not create the ideal frozen drink texture. These are found in most diet sodas or beverages with low sugar.

Avoid using these types of sugar when using the unit. Instead try honey, agave, or coconut sugar in your recipes.

If sugar content is below 5g per 100ml, add 1-2 tablespoons of the following before pouring into the unit:

White Sugar, Coconut Sugar, Honey, Maple Syrup, Agave, Simple Syrup, Chocolate Syrup, Fruit Juice, Lemonade, Chocolate Syrup, or Caramel Sauce



Example of nutrition label

ALCOHOL THRESHOLD

The perfect balance for your favourite cocktail frozen drinks at home.

When using the FROZEN COCKTAIL program, all inputs must be between 2.8% and 16% alcohol.
For homemade mixed drinks, reference the table below to ensure alcohol does not exceed 16%.

MIXED DRINK LIQUOR CONTENT GUIDE

TOTAL RECIPE SIZE	MAX LIQUOR AMOUNT
700ml	120ml
1 Liter	175ml
1.4 Liters	230ml
1.9 Liters	300ml

If alcohol content exceeds 16%, add one of the following:

Fruit Juice, Soda, Tonic Water, Water, Non-Alcoholic Mixed Drink Mix, Seltzer, Coffee, Tea

TIPS & TRICKS

- **DO NOT** add hot ingredients.
- **DO NOT** add ice or solid ingredients like fruit, ice cream, or frozen fruit.
- All inputs must include at least 5g of sugar per 100ml of liquid.
- For best results, chill liquid(s) or blended ingredients before adding to the unit.
- Run the unit for up to 12 hours.
- Keep unit upright for at least 4 hours before first use.
- When using the FROZEN COCKTAIL program, all inputs must be between 2.8% and 16% alcohol.
- Frozen drinks in 60 minutes or less.
- All parts except the motor base, including the evaporator, are top-rack dishwasher safe.
- For your ideal frozen drink texture, use the temperature control setting to adjust.

Minimum input = 475 ml **Maximum input = 1.9 Litres**

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.
DO NOT attempt to blend or macerate non-liquid ingredients.

USING THE FROZEN DRINK MAKER

IMPORTANT: Review all warnings at the beginning of this Owner's Guide before proceeding.

NOTE:
- Minimum 475 ml. input required for using the unit.
- Maximum 1.9 litres. liquid capacity.
- **DO NOT** add ice or solid ingredients like fruit, ice cream, or frozen fruit.
- **DO NOT** add hot ingredients.

1 Ensure all parts are fully cleaned and the motor base is level on a flat, solid surface.
2 Install the condensation catch under the evaporator by sliding it into the rail grooves.
3 Install the auger by sliding it over the evaporator and rotating until it fits into place onto the pin.
4 With the bail handle up, slide the vessel over the installed auger and evaporator.
5 Lock the vessel in place by pushing the bail handle back to seal the vessel.
6 Insert the drip tray in front of the motor base until it clicks in place.

NOTE: Make sure the unit has been sitting upright on the countertop for at least 4 hours before first use, so the refrigerant can settle in the condenser for optimal and safe use.

7 Plug the unit in.
8 Open the cover on the top of the vessel.
9 Add chilled liquid(s) and/or blended ingredients through the easy-fill port and close the cover.
10 Press the power button to turn the unit on.
11 Choose your desired preset.
12 The preset will start at the default/optimal temperature for ideal texture. If desired, adjust the temperature for your perfect frozen drink texture.

NOTE:
- Name of preset will flash while freezing. Once frozen drink reaches the desired temperature, unit will beep. Unit will continue running to keep your frozen drink at the ideal temperature and be ready to dispense.
- Creating drinks can take up to 15–60 minutes depending on ingredients, volume, and starting temperature.

13 Place a cup on the drip tray, under the handle.
14 To dispense, slowly pull the handle. To stop, release the handle back in place.
15 Enjoy your latest frozen drink creation.
16 Run the unit for up to 12 hours.

NOTE: DO NOT turn off preset until all frozen drink has been dispensed.

CARE & MAINTENANCE

USING THE CLEAN CYCLE

NOTE: Liquids from rinsing will dispense quickly from vessel pour spout. Ensure you use a large cup or bowl to capture this liquid.

This program agitates, without cooling, to rinse the unit.
1 Dispense any remaining frozen drink.
2 Stop the current preset. Press the RINSE button.
3 Add warm water up to the vessel's max fill line (1890ml).
4 Slowly dispense the water from the unit.
5 Stop Rinse cycle by pressing the RINSE button again.
6 Press the power button to turn the unit off.

NOTE: If needed, repeat until frozen drink is rinsed off the evaporator.

DISASSEMBLY & CLEANING

1 Unlock the bail handle by pulling forward and remove the vessel by gently pulling it off the unit. Ensure the handle on the vessel is tipped down to prevent remaining liquid from spilling out the back of the vessel. Set aside.
2 Slide the auger off the evaporator. Set aside.
3 Wipe down the evaporator with a sanitized or warm, damp cloth.
4 Gently slide the condensation catch out of the unit, since there may be residual liquid in the condensation catch. Set aside.
5 Wipe down unit underneath the evaporator with a sanitized or warm, damp cloth.
6 If needed, remove the drip tray and/or spout shroud.

NOTE: Drip tray cover can be removed for easy cleaning.

7 Hand-wash all parts in warm, soapy water or a dishwasher.

NOTE: All parts except the motor base, including the evaporator, are top-rack dishwasher safe but should **NOT** be cleaned with a heated dry cycle.

8 Wipe down the motor base with a sanitized or warm, damp cloth.
9 Allow all parts to dry thoroughly before reassembling and/or storing the unit.

CLEANING PROGRAM

Use this program for a quick clean between uses. Not used for deep cleaning.

Add water to the unit and run the clean program. This program agitates, not cools, to rinse and clean your unit. Dispense remaining liquid once completed.

STORING

For cord storage, wrap 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. Store the unit upright and store all parts assembled. Store the drip tray on the left side of the unit by hanging it in place. When moving the unit, lift from the bottom of the motor base.

DO NOT store ingredients inside the vessel.

RESETTING THE MOTOR

This unit features a 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 all parts and accessories. Ensure no ingredients are jamming the auger.

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

DO NOT process a solid block of ice or ice cubes. **DO NOT** make a smoothie or process hard, loose ingredients.

If your unit needs servicing, please call Customer Service at 0800 862 0453. So we may better assist you, please register your product online at **ninjakitchen.co.uk/registerguarantee** and have the product on hand when you call.

ORDERING REPLACEMENT PARTS

To order additional parts and attachments, visit **ninjakitchen.co.uk**.

PRODUCT REGISTRATION

Please visit **ninjakitchen.co.uk/register-guarantee** to register your new Ninja® product within twenty-eight (28) 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.

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.

Unit is difficult to remove from counter for storage.

- Place your hands underneath both sides of the motor base and gently pull the unit up and toward you.

Can I add frozen fruit or ice?

- No. **DO NOT** add frozen ingredients or ice when using this unit.

Auger stops rotating.

- The auger will stop rotating if the recipe doesn't have enough sugar.
- Press the dial to stop the current program. Wait 5 minutes to let the recipe warm up.
- To solve, try one of the following:
  - Adjust the TEMPERATURE CONTROL SETTING to a higher temperature to ensure the temperature isn't too cold. Decrease the temperature level by pressing the bottom arrow on the control panel.
  - Check the sugar content in your recipe and ensure there is at least 5g of sugar per 100ml of liquid in your recipe. There should be about 5g per 100 ml of liquid.
  - If using a pre-made beverage, check the ingredient list and ensure there is at least 5g of sugar per 100ml of liquid content and ensure the beverage doesn't include artificial sugar.

MANUFACTURER'S GUARANTEE

The Ninja Guarantee

When a consumer buys a product in the UK, they get the benefit of legal rights relating to the quality of the product (your "legal rights"). You can enforce your legal rights against your retailer, including Ninja if you bought your Ninja kitchen appliance from ninjakitchen.co.uk. However, at Ninja we are so confident about the quality of our products that we give the owner an additional, free parts and labour manufacturer's guarantee of up to 2 years.

The guarantee it comes with is an important consideration - and reflects how much confidence the manufacturer has in its product and manufacturing quality.

The manufacturer's guarantee does not affect your legal rights.

How long are new Ninja machines guaranteed for?

Our manufacturer's guarantee lasts for one year from the date of purchase as standard, or for two years if you register your purchase with us within 28 days.

How do I register my Ninja guarantee?

If you have purchased your Ninja kitchen appliance directly from ninjakitchen.co.uk your guarantee is registered automatically. If you bought it from anywhere else in the UK, you can register your guarantee online within 28 days of purchase.

- To register online, please visit **www.ninjakitchen.co.uk/register-guarantee** or scan the QR code in your instruction booklet.
- Keep a note of the date you purchased the machine.

IMPORTANT:

- **Keep your receipt** if you bought your Ninja kitchen appliance from anywhere except ninjakitchen.co.uk. You will need it to claim under your guarantee.
- The free Ninja guarantee only applies in the UK.

What are the benefits of registering my free Ninja guarantee?

When you register your guarantee, you will get an extra year of cover. We'll also have your details to hand if we ever need to get in touch. If you further agree to receive communications from us, you can also receive tips and advice on how to get the best out of your Ninja kitchen appliance and hear the latest news about new Ninja technology and launches.

What is covered by the free Ninja guarantee?

Repair or replacement (at Ninja's discretion) of your Ninja machine, including all parts and labour.

What is not covered by the free Ninja guarantee?

- Normal wear and tear.
- Accidental damage or faults caused by negligent use or care, misuse, neglect, careless operation or handling of the Ninja kitchen appliance which is not in accordance with the Ninja Operating Manual supplied with your machine.
- Damage caused by use of the Ninja kitchen appliance for anything other than normal domestic household purposes.
- Damage caused by use of parts not assembled or installed in accordance with the operating instructions.
- Damage caused by use of parts and accessories which are not Ninja Genuine Components
- Faulty installation (except where installed by Ninja).
- Repairs or alterations carried out by parties other than Ninja or its agents.

How can I claim under the free Ninja guarantee?

Contact our customer service helpline on 0800 862 0453. For service hours please visit our website under 'Contact Us'. It's free to call, and you'll be put straight through to a Ninja representative. You'll also find online support at **https://support.ninjakitchen.co.uk/**. The Ninja representative will go through some troubleshooting with you, and if we conclude that the item has failed, we will send you a replacement part or a returns label to send the defective item back to us free of charge. When you have delivered the defective product to us, we will send you a replacement.

Please remember that the item will need to be boxed when you return it to us. It can be any suitable box, it does not have to be the original packaging.

Where can I buy genuine Ninja spares and accessories?

Ninja spares and accessories are developed by the same engineers who developed your Ninja kitchen appliance. You'll find a full range of Ninja spares, replacement parts and accessories for all Ninja machines at **www.ninjakitchen.co.uk**. Please remember that damage caused by the use of non-Ninja spares may not be covered under your guarantee.

REGISTER YOUR PURCHASE

ninjakitchen.co.uk/registerguarantee

Scan QR code using mobile device



This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material sources. To return your used device, please use the return and collection systems or contact the retailer where this product was purchased. They can take this product for environmental safe recycling.

RECORD THIS INFORMATION

Model Number: _____

Serial Number: _____

Date of Purchase: _____
(Keep receipt)

Store of Purchase: _____

TECHNICAL SPECIFICATIONS

Voltage:	220-240V~ 50-60Hz
Power:	200 Watts

SharkNinja Europe Ltd,
1st/2nd Floor Building 3150,
Thorpe Park, Century Way,
Leeds, England, LS15 8ZB

+44 (0)800 862 0453
www.ninjakitchen.co.uk

SharkNinja Germany GmbH,
Rotfeder-Ring 9,
60327 Frankfurt am Main,
Germany

wwww.ninjakitchen.eu

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.

NINJA SLUSHI is a pending trademark application in the United Kingdom of SharkNinja Operating LLC.

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@ninjakitchenuk