

NO-PREP SLUSHES

SIMPLY FILL & SELECT

Add 2-8 cups (16-64 oz) to the unit, then select **SLUSHASSIST**.

PRESET	PREPARED DRINK		DIRECTIONS
SLUSHASSIST TOTAL TIME: 2-3 SERVINGS 30 MINUTES 4-6 SERVINGS 40 MINUTES 6-8 SERVINGS 50 MINUTES	NON-ALCOHOLIC BEVERAGES: Soda; Fruit Punch, Sports Drinks, Energy Drinks, Sweetened Iced Tea, Kombucha, Lemonade/Limeade, Cranberry Juice, Orange Juice, Mango Juice, Watermelon Juice, Tropical Juice, Apple Juice, Apple Cider, Bottled Pre-made Smoothies, Pineapple Juice, Grape Juice, Cherry Juice	ALCOHOLIC BEVERAGES: Hard Seltzer, Sour Beer, Hard Tea, Hard Cider, Hard Kombucha, Hard Lemonade	Select SLUSHASSIST . The unit will sense ingredients for 10-15 minutes and set the temperature for your slush. If desired, adjust texture after it is set using the small snowflake to make the slush thinner or the large snowflake to make it thicker.

Refer to the online Inspiration Guide for the Create Your Own Milkshake & Frappé chart.

THE SCIENCE BEHIND YOUR SLUSHi®



1. WHEN YOU PRESS SLUSHASSIST, THE EVAPORATOR BEGINS TO CHILL THE LIQUID.



2. THE EVAPORATOR SENSES INGREDIENTS AND TRACKS THE TEMPERATURE OF THE LIQUID.



3. SLUSHASSIST REFERENCES ITS DATABASE OF THOUSANDS OF RECIPES TESTED TO IDENTIFY THE PERFECT TEMPERATURE.



4. THEN IT SLUSHES YOUR DRINK TO THE PERFECT TEXTURE AND LETS YOU KNOW WHEN YOUR DRINK IS READY TO "ENJOY".

USING THE RINSE CYCLE

1. Keep unit running and dispense any remaining frozen drink.
2. Stop the unit from running by pressing **SLUSHASSIST**.
3. Add warm water up to the top of the vessel.
4. Press the **Rinse** button. Let the **Rinse** cycle run for 1-2 minutes.
5. Place large bowl or jug underneath the spout.
6. Slowly dispense the water from the unit immediately after filling. The harder you pull the handle, the faster the water will dispense.

NOTE: This water will dispense quickly. Ensure you use a large cup or bowl to capture it.

7. Repeat as needed with clean water until water runs clear.
8. Stop Rinse cycle by pressing the **Rinse** button again.
9. Press the power button to turn off the unit.
10. Refer to the Inspiration Guide or cleaning video for more details on cleaning parts after using the Rinse cycle. Start the disassembly by pulling the release handle at the back of the unit.

REQUIRED SUGAR CONTENT

All inputs must contain at least 4.5% per serving to prevent total freezing.
Inputs containing artificial sweetener will result in an icy slush, resulting in a slower dispense.

EXAMPLE: Apple juice

Nutrition Facts	
8 Servings per container	
Serving size	8 fl oz (240 ml)
Amount per serving	
Calories	120
% Daily Value*	
Total Fat 0g	0%
Sodium 25mg	1%
Total Sugars 26g	11%
Potassium 251mg	6%
Vitamin C 108mg	120%
Not a significant source of saturated fat, trans fat, cholesterol, dietary fiber, added sugars, vitamin D, calcium and iron.	
* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

Serving Size

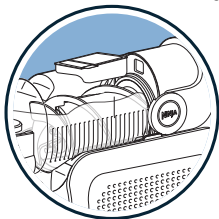
Total Sugars
(26 g meets the minimum requirements)

Read nutrition label to ensure sugar requirement is met for your beverages. If it does not contain at least 4.5% of sugar, refer to the troubleshooting tips and table below. Or refer to information below for required additional ingredients for diet, no-added sugar or low-sugar beverages.

NOTE: Sugar-free substitutes or artificial sweeteners (aspartame, sucralose, acesulfame K, and saccharin) do not count towards meeting total minimum or maximum sugar requirements.

DIET/LOW-SUGAR TIP

If you're using a diet or low-sugar beverage in your slush recipe, try this helpful tip:

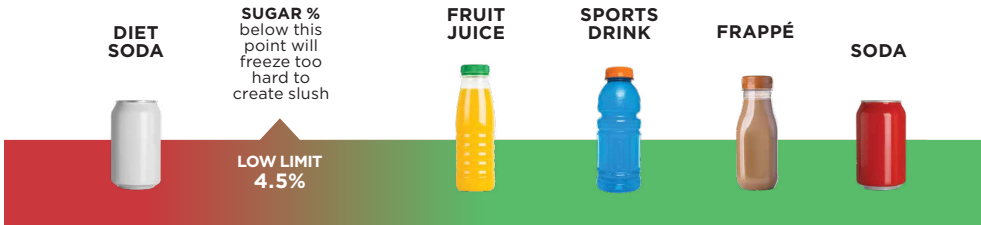


Directions: Add 2 1/2 tsp liquid allulose + 1 1/2 tsp lemon juice (for balanced flavor) per 8 oz diet or low-sugar beverage, then select **SLUSHASSIST™**.

Allulose is a sugar substitute found in the baking aisle at most grocery stores and online from various retailers.

Use this hack when using sugar-free substitutes in the recipes listed in this Inspiration Guide.

SUGAR PERCENTAGES



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

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FS351Series_QSG_REV_Mv1_260807

NINJA SLUSHi®

SMART FROZEN
DRINK MAKER

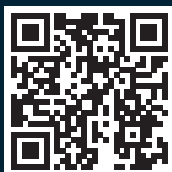
QUICK START GUIDE

KEEPS DRINKS FROZEN FOR UP TO
12
HOURS
WITH NO DILUTION*



For full Recipe
Inspiration Guide,
helpful tips & tricks
on how to use

your Ninja Slushi®,
scan the QR code.

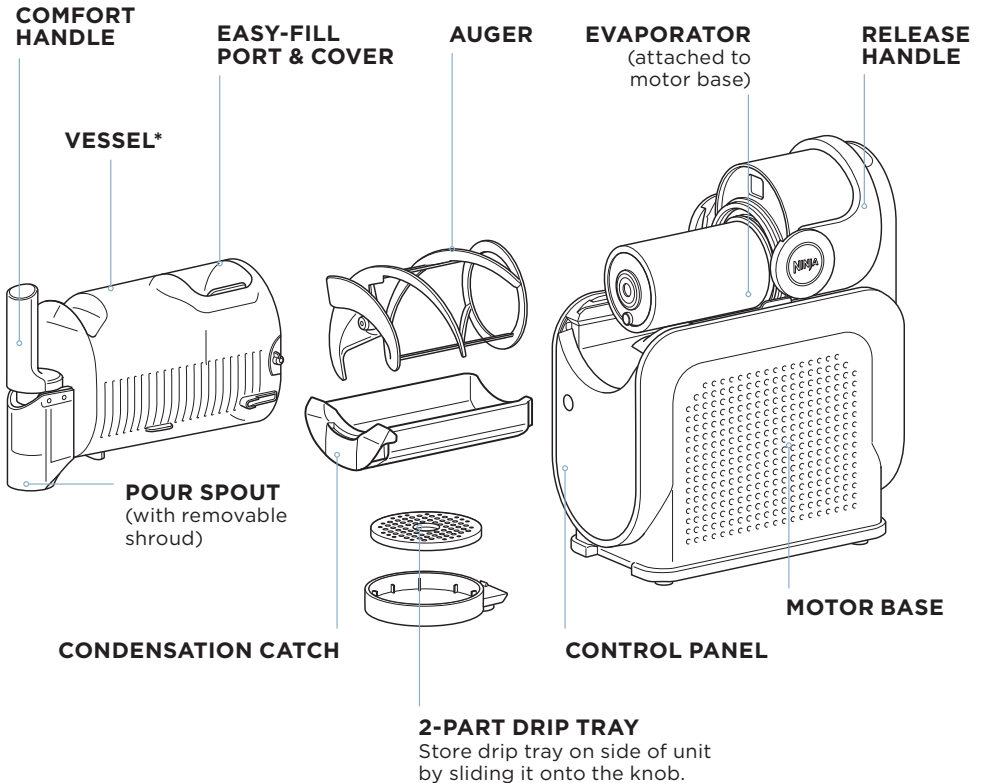


*For recipes excluding dairy.

NOTE: Colors, components, and functions may vary by model.

WHAT'S IN THE BOX

NOTE: Colors, components, and functions may vary by model.



USING THE NINJA SLUSHi®

1. Add 16–64 oz of liquid(s) through the easy-fill port.
2. Press the power button to turn on.
3. Select **SLUSHASSIST™**. The unit will sense ingredients for 10–15 minutes and set the temperature for your beverage.
4. If desired, adjust texture after it is set using the small snowflake to make the slush thinner or the large snowflake to make the slush thicker.
5. When frozen drink reaches optimal temperature, unit will beep, ready indicator will illuminate, and LEDs will remain solid.
6. Dispense and enjoy.

NOTE: Unit will continue running to keep your frozen drink at the ideal temperature.

*16-oz minimum liquid capacity. 64-oz maximum liquid capacity.

KICKSTARTER

ONE-INGREDIENT SODA SLUSH

TOTAL TIME: 2-3 SERVINGS: 25 MINUTES / 4-6 SERVINGS: 35 MINUTES
6-8 SERVINGS: 45 MINUTES

KID FRIENDLY



SODA SLUSH INGREDIENTS

2-3 SERVINGS	4-6 SERVINGS	6-8 SERVINGS
2 (12-oz) cans (or 3 cups) soda, chilled	4 (12-oz) cans (or 6 cups) soda, chilled	5 (12-oz) cans (or 7 1/2 cups) soda, chilled

DIET SODA SLUSH INGREDIENTS

2-3 SERVINGS	4-6 SERVINGS	6-8 SERVINGS
2 2/3 cups + 2 teaspoons diet soda, chilled	5 1/2 cups + 1 tablespoon diet soda, chilled	6 3/4 cups diet soda, chilled
2 tablespoons + 1 teaspoon liquid allulose	1/4 cup + 1 1/2 tablespoons liquid allulose	1/3 cup + 1 1/2 tablespoons liquid allulose
1 tablespoon + 2 teaspoons lemon juice	3 tablespoons + 2 teaspoons lemon juice	1/4 cup + 1 tablespoon lemon juice

DIRECTIONS

For Soda:

1. Pour soda into the vessel.

For Diet Soda:

1. In a large bowl or pitcher, whisk together all ingredients until combined and allulose is fully dissolved. Pour mixture into the vessel.
2. Select **SLUSHASSIST**. The unit will sense ingredients for 10-15 minutes and set the temperature for your beverage.
3. When frozen drink reaches optimal temperature, unit will beep, ready indicator will illuminate, and LEDs will remain solid.

KICKSTARTER

FROZEN MANGO MARGARITA

TOTAL TIME: 2-3 SERVINGS: 30 MINUTES / 4-6 SERVINGS: 45 MINUTES
6-8 SERVINGS: 50 MINUTES



INGREDIENTS

2-3 SERVINGS	4-6 SERVINGS	6-8 SERVINGS
1 2/3 cups mango margarita mix, chilled	4 cups mango margarita mix, chilled	4 cups mango margarita mix, chilled
2/3 cup water, chilled	2/3 cup water, chilled	1 2/3 cup water, chilled
1/3 cup lime juice, chilled	2/3 cup lime juice, chilled	3/4 cup lime juice, chilled
1/3 cup tequila, chilled	2/3 cup tequila, chilled	3/4 cup tequila, chilled

DIRECTIONS

1. Pour all ingredients into the vessel.
2. Select **SLUSHASSIST™**. The unit will sense ingredients for 10-15 minutes and set the temperature for your beverage. If desired, adjust texture after it is set using the small snowflake to make the slush thinner or the large snowflake to make it thicker.
3. When frozen drink reaches optimal temperature, unit will beep, ready indicator will illuminate, and LEDs will remain solid.

SLUSHASSIST™ PROGRAM

Unique program senses combinations of ingredients, auto-adjusts settings, and delivers the optimal slush output every time.



When **SLUSHASSIST** is selected, the unit senses the ingredients to determine the optimal texture and the temperature range LEDs move continuously in a circular motion.



When “**SENSING**” has completed, the target temperature is determined by a **BLUE** LED and slushing will continue. During slushing, the temperature range of LEDs flash **WHITE** then remain solid when temperature is reached. If target temperature **BLUE** LED is flashing and auger stops spinning, wait for the liquid on the evaporator to melt slightly; unit will resume slushing independently.



When the frozen drink reaches the optimal temperature, the unit will beep and the display will show **SOLID BLUE** LEDs. If desired, adjust temperature settings after “**SENSING**” stage is complete using temperature control buttons. For best control, adjust one level at a time and wait 10 minutes to see texture change.

For thicker, colder frozen drinks, increase the texture level by pressing the large snowflake on the control panel.



For sippable frozen drinks, decrease the texture level by pressing the small snowflake on the control panel.



! TROUBLESHOOTING TIPS

RECIPE NOT SLUSHING? If your recipe has not reached the desired texture after 60 minutes, use the large snowflake to increase the temperature one level. Wait 10–15 minutes to test the recipe. If the texture still isn't what you desire, increase temperature by one level again. Repeat until desired texture is achieved.

SLUSH NOT DISPENSING? For the best dispensing experience, fill the unit to the max fill line and ensure the unit is running. For a smoother dispense experience, decrease the temperature level by pressing the small snowflake on the control panel. More sippable frozen drinks will dispense smoother.

ADD SUGAR Alert appears when sugar content is too low (**under 4.5% sugar**). Unit will beep every minute for 15 minutes until alert is corrected. To fix, for every 8 oz of liquid, add 2 tablespoons simple syrup, flavored syrup, allulose syrup (for diet/low sugar drinks), honey, agave nectar, maple syrup, or grenadine. **Press SLUSHASSIST again to clear the error and continue slushing.**

- Add water
- Add sugar

ADD WATER Alert appears when alcohol or sugar content **exceeds the 16% limit**. Unit will beep every minute for 15 minutes until alert is corrected. To fix, for every 8 oz of liquid, add 3 tablespoons water. **Press SLUSHASSIST again to clear the error and continue slushing.**

- Add water
- Add sugar