



SLUSHI™ TWIST SMART FROZEN DRINK MAKER WITH SLUSHASSIST™ TECHNOLOGY

FS701 Series | 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.
	Combustible material. May burst if heated. (Indicated by a flame symbol with white background, surrounded by a red diamond.)
	Flammable material. (Indicated by a flame symbol with yellow background, surrounded by a black triangle.)
	For indoor and household use only.
When using electrical appliances, basic safety precautions should always be followed, including the following:	

⚠ DANGER: Risk of fire or explosion. Flammable refrigerant used. **DO NOT** puncture refrigerant tubing. Dispose of product properly in accordance with the applicable federal or local regulations pertaining to flammable refrigerants.

⚠ 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 hang 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.

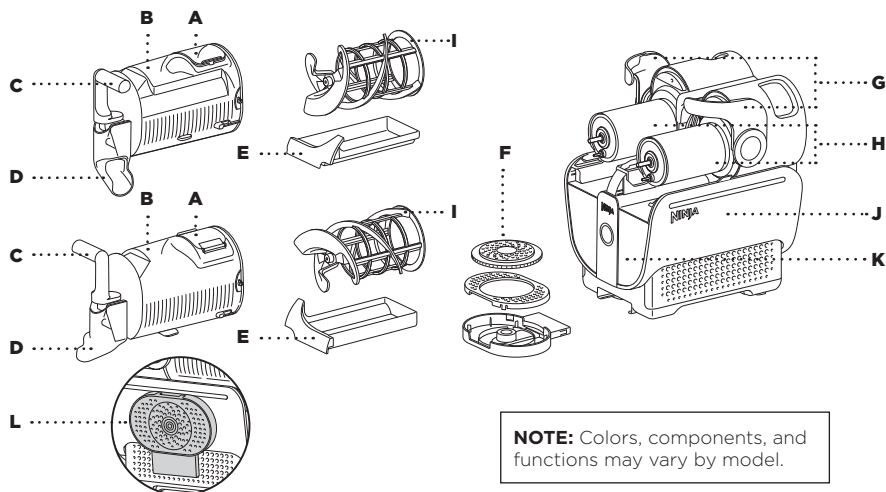
IMPORTANT SAFETY INSTRUCTIONS

PLEASE READ ALL INSTRUCTIONS BEFORE USE • FOR HOUSEHOLD USE ONLY

- 14** 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.
- 15** Use **ONLY** 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.
- 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** **DO NOT** use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
- 20** **DO NOT** damage the refrigerant circuit. This warning is only applicable for appliances with refrigerating circuits that are accessible by the user.
- 21** **DO NOT** use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer.
- 22** **DO NOT** add frozen fruit, frozen vegetables, or ice to the unit.
- 23** **DO NOT** add hot ingredients to the unit.
- 24** **DO NOT** submerge the motor base or control panel in water or other liquids.
- 25** **DO NOT** fill vessel past the MAX FILL unless rinsing the unit.
- 26** **NEVER** leave the appliance unattended while in use.
- 27** 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.
- 28** **DO NOT** carry the unit by the bail handle. Hold the unit by grasping both sides of the unit under the motor base.
- 29** **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.
- 30** **ALWAYS** keep the unit upright.
- 31** After unboxing the unit for the first time, **ensure the unit is upright for at least 2 hours before operating** to let the refrigerant oils settle in the air conditioning system for best performance.
- 32** The supply cord cannot be replaced. If the cord is damaged, the appliance should be discarded safely.
- 33** Keep rear and sides of the unit open so the compressor can operate properly and not overheat.
- 34** Keep ventilation openings in the appliance enclosure and built-in structure clear of obstruction.
- 35** **DO NOT** damage the refrigerant circuit. This warning is applicable only for appliances with refrigerating circuits that are accessible by the user.
- 36** When using appliance, **make sure both sides and back of it are at least 4 (four) inches away from walls.**
- 37** When positioning the appliance, ensure the supply cord is not trapped or damaged.
- 38** **DO NOT** place multiple portable socket-outlets or portable power supplies at the rear of the appliance.
- 39** **DO NOT** touch the evaporator while operating the machine. Turn off the unit before cleaning the evaporator.

SAVE THESE INSTRUCTIONS

PARTS



- | | |
|---|--|
| A Easy-Fill Port and Cover | G Bail Handle |
| B Vessels* | H Evaporator (Attached to Motor Base) |
| C Comfort Handle | I Auger |
| D Pour Spout with Removable Shroud | J Motor Base |
| E Condensation Catch | K Control Panel |
| F 3-Part Drip Tray | L Drip Tray Storage (Left Side of Motor Base) |

*16-oz minimum liquid capacity per vessel. 48-oz maximum liquid capacity per vessel.

To find great recipes, visit sharkninja.com.

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 removable parts in warm, soapy water.
- 3 Thoroughly rinse and air-dry all parts.
- 4 Wipe control panel, motor base, and evaporator with a soft, damp cloth. Allow to dry completely before using.
- 5 **If unit was not in the upright position before use, place it upright on a countertop for at least 2 hours before operating. This allows the refrigerant to settle in the condenser for optimal and safe use.**

USING THE CONTROL PANEL

POWER

- Press to power the unit on and off.

RINSE CYCLE

- This cycle agitates, without cooling, to rinse the unit. Select the **RINSE** button to start the rinse cycle on the corresponding side of the unit.

SLUSHASSIST™ PROGRAM

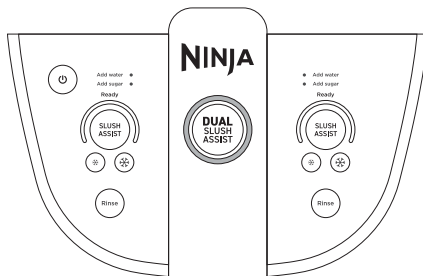
- Unique program that senses combinations of ingredients, auto-adjusts settings, and delivers the optimal slush output every time. Perfect for at-home creations.
- When **SLUSHASSIST** is selected, the associated LEDs illuminate in blue. The temperature control LEDs rotate clockwise for 10–15 minutes while the optimal slush texture is being calculated.
- When “**SENSING**” has completed, the LEDs around the **SLUSHASSIST** buttons will display the set temperature and slushing will continue. If desired, adjust the texture using dial after “**SENSING**” stage is complete using temperature control buttons.

DUAL SLUSHASSIST PROGRAM

- Central program that begins **SLUSHASSIST** on both sides of the unit at once with one touch of a button.

TEMPERATURE CONTROL SETTING

- The temperature control displays temperatures from cold (left) to coldest (right). After sensing has completed, the target temperature will be solid and the left range of LEDs will blink. When each temperature is reached, the LED will become solid and the “Ready” indicator will illuminate. Your slush is complete when all LEDs in the range are solid and full **BLUE**.
- Adjust the temperature using the temperature control settings on the respective control panel sides for your perfect frozen drink texture.
- **For thinner**, more sippable frozen drinks, adjust the temperature by pressing the left button (small snowflake) under the **SLUSHASSIST** button on the associated control panel side.
- **For thicker**, colder frozen drinks, adjust the temperature by pressing the right button (large snowflake) under the **SLUSHASSIST** button on the associated control panel side.



TROUBLESHOOTING TIPS

- **RECIPE NOT SLUSHING?** If your recipe has not reached the desired texture after 60 minutes, press the colder temperature button (larger snowflake) once and wait 5-10 minutes to see the texture thicken. 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, press the warmer temperature button (smaller snowflake) once and wait 5-10 minutes to see the texture become thinner. More sippable frozen drinks will dispense more smoothly.

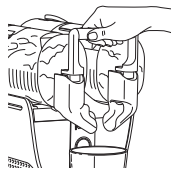
USING THE DISPENSE HANDLES AND SPINNING DRIP TRAY

When the vessels have reached their determined temperature, you are ready to dispense. Place a cup on the center of the rotating drip tray.

USING THE DISPENSE HANDLES:

To dispense a combined output, slowly pull the middle of the two handles to dispense both slush outputs at the same time. For more control, use two hands to control the flow for different dispense rates. Stop pulling when the cup is $\frac{3}{4}$ filled.

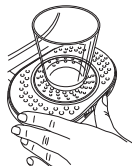
To dispense single outputs, pull each handle separately. Pull the respective handle (right or left) slowly until the cup is about $\frac{3}{4}$ full.



USING THE SPINNING DRIP TRAY:

For combined twisted outputs, slowly spin the drip tray with one hand using the front wheel. One gentle spin will be enough to twist your flavors consistently while dispensing. Test the force of your spin before dispensing so the cup does not shift.

For non-twisted outputs, keep cup placed in center without spinning and dispense pulling either one or both of the handles.



REQUIRED SUGAR CONTENT

Too little sugar or too much alcohol will prevent proper freezing of a slush output. Follow guidelines below for a perfect slush every time.

All inputs must contain at least 4.5% sugar.

NOTE: Pre-frozen ingredients taste sweeter. Worried your drink might be too sweet? Don't worry, it won't taste as sweet after you freeze and slush it into a frozen drink.

SUGAR GUIDELINES

Refer to drink/liquid nutrition label to ensure sugar content meets the recommended minimums below:

SERVING SIZE	Minimum Total Sugar Amount
8 oz (240 ml)	11 g
12 oz (355 ml)	16 g
20 oz (591 ml)	26 g

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 Carbohydrate 0g	11%
Total Sugars 26g	
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)

! TROUBLESHOOTING TIPS

Low-sugar alert: “ADD SUGAR” LED will illuminate on the respective vessel side when sugar content is too low. Unit will continue to beep when error occurs for 15 minutes until the error is resolved.

To fix low sugar: Add 2 tablespoons simple syrup, flavored syrup, allulose syrup (diet/low sugar drinks), honey, agave nectar, maple syrup, or grenadine per 8 oz liquid. Or if using granulated sugar, coconut sugar, or date sugar, dispense 8 oz liquid into separate container and mix to dissolve before retuning liquid to vessel. If at **MAX FILL**, dispense and extra 8 oz liquid to account for the addition and set aside. **Press the SLUSHASSIST™ button to clear error and continue slushing.**

NOTE: Sugar-free substitutes or artificial sweeteners will not aid in 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.

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

ALCOHOL GUIDELINES

Ninja™ SLUSHi™ TWIST unlocks colder temperatures, which enable drinks with higher alcohol contents to slush. Use **SLUSHASSIST** for your favorite frozen cocktails at home. Inputs can contain up to 20% alcohol.

HARD ALCOHOL/SPIRIT GUIDELINES

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

Total Recipe Size	Maximum Alcohol Amount
3 cups (24 oz)	3/4 cup (6 oz)
4 1/2 cups (36 oz)	1 1/2 cups (7 oz)
6 cups (48 oz)	2 cups + 4 tablespoons (10 oz)

Chart above is a guide for incorporating hard alcohol/spirits (35% +) **ONLY**. When using other alcohols such as wine, beer, seltzer, or premade cocktails, refer to the Inspiration Guide.

TIPS

- **When using light or lower-sugar drink mixes**, omit water from the recipe and replace with additional light drink mix in the equal amount.
- **When using premade mixes containing alcohol**, omit addition of alcohol from chart instructions and replace with additional drink mix in equal amount.
- **When using full-sugar premade mixes with blender instructions**, use 1/2 the amount of ice recommended on package instructions in the form of water (e.g., 1 cup ice = 1/2 cup water).
- **When using light-sugar premade mixes with blender instructions**, use 1/4 the amount of ice recommended on package instructions in the form of water (e.g., 1 cup ice = 1/4 cup water).

TROUBLESHOOTING TIPS

High-alcohol/high-sugar alert: If the alcohol and sugar content of the input is too high, the unit will detect it and provide an alert. **"ADD WATER"** LED will illuminate on the respective vessel side.

To fix high alcohol: Add 3 tablespoons water per 8 oz to the vessel. After you have added water, **press the SLUSHASSIST button again to clear error and continue slushing.**

TIPS & TRICKS

- Keep unit upright for at least 2 hours before first use.
- **DO NOT** add hot ingredients.
- **DO NOT** add ice or solid ingredients like fruit, ice cream, or frozen fruit.
- Pre-frozen ingredients taste sweeter. Worried your drink might be too sweet? Don't worry, it won't taste as sweet after you freeze and slush it into a frozen drink.
- All inputs must include at least 4.5% sugar.
- All inputs for alcoholic slushes must contain between 2.8% and 20% alcohol.
- For best results, chill liquid(s) or blended ingredients before adding to the unit.
- For the frostiest results, chill serving glasses before dispensing your frozen drink.
- For your ideal frozen drink texture, use the temperature control dial to adjust.
- When preparing recipes containing dairy, dispense contents within 30 minutes of "**Ready**" illuminating to avoid a foamy output.
- For the best dispensing experience, fill the unit to the max-fill line (48 oz) and ensure the dispense handle is fully extended for maximum liquid dispensing.
- You can run the unit up to 12 hours.
- When dispensing liquid from the **RINSE** feature, gradually pull the dispense handle for the liquid dispense flow. Do not open the dispense nozzle fully unless you are pouring into a large, open container to avoid overspill.

Minimum input = 2 cups (16oz)

Maximum input = 6 cups (48 oz)

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.

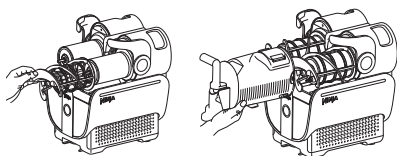
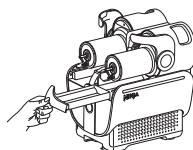
USING THE NINJA™ SLUSHI™ TWIST FROZEN DRINK MAKER

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

NOTE:

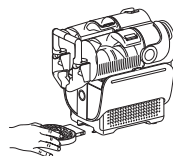
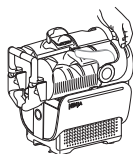
- Minimum 2 cups (16 oz) input required for using the unit.
- Maximum 48 oz liquid capacity.
- **DO NOT** add ice or solid ingredients like fruit, ice cream, or frozen fruit.
- **DO NOT** add hot ingredients.

- 1 Ensure all parts are fully cleaned and the motor base is level on a flat, solid surface.
- 2 Install each condensation catch under the evaporators by sliding them into the rail grooves.



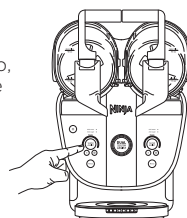
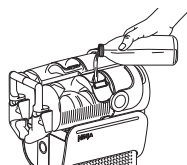
- 3 Install each auger, sliding the (L) auger over the left evaporator, and sliding the (R) auger over the right evaporator. Rotate the augers they sit in place on the pins.
- 4 With the bail handle up, slide the associated left and right vessel over the installed augers. Each vessel is designed to fit only on either the right or left side. Do not force vessels onto the unit.

- 5 Lock the vessels in place by pushing the bail handle back to seal the vessels.
- 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 2 hours before first use, so the refrigerant can settle in the condensers for optimal and safe use.

- 7 Plug in the unit.
- 8 Add liquid(s) through the easy-fill ports located at the top of the vessels.
- 9 Press the power button to turn on.
- 10a When using both vessels at once, press the **DUAL SLUSHASSIST™** button in the center of the control panel to activate **SLUSHASSIST** on both vessels. Slushing will begin.
- 10b When using individual (right or left) vessels, press the **SLUSHASSIST** button on the associated control panel side. Slushing will begin.
11. When the frozen drink(s) reaches determined temperature, the unit will beep, LEDs will all turn **BLUE**, and "**Ready**" indicator will illuminate. Vessels may be "**Ready**" at different times.



USING THE NINJA™ SLUSHI™ TWIST FROZEN DRINK MAKER - CONT.

NOTE:

- Temperature Control Setting LEDs will pulse while frozen drink is freezing to the set temperature level. Once frozen drink reaches the desired temperature, the unit will beep, and LEDs will remain solid. 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.
- Pre-frozen ingredients taste sweeter. Worried your drink might be too sweet? Don't worry, it won't taste as sweet after you freeze and slush it into a frozen drink.

- 12 Place a cup on the center of the rotating drip tray.

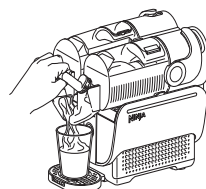
For a twisted output from a single vessel, spin the drip tray with your hand using the wheel. Spin quickly but in control so the cup does not shift.

For a non-twisted output from a single vessel, keep cup placed in center without spinning.

For a combined output from both vessels, pull both handles to dispense both slushes at the same time. For more control, use two hands to control the flow for different dispense rates. Combine the two vessels' outputs with the spinning drip tray for a twisted output.

For a single output from each vessel, pull each handle separately.

- 13 Enjoy!



NOTE: DO NOT turn off **SLUSHASSIST™** until all frozen drink has been dispensed.

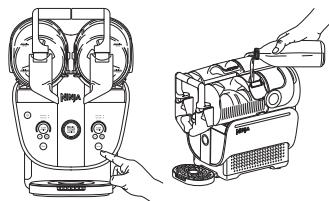
CARE & MAINTENANCE

USING THE RINSE 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 cycle agitates, without cooling, to rinse the unit. After using the **RINSE** cycle, wash all parts by hand to fully clean the unit after each use.

- 1 Dispense any remaining frozen drink.
- 2 Stop the unit by pressing **SLUSHASSIST**.
- 3 Place a large bowl under the shrouds or move unit to the edge of a sink.
- 4 Add warm water up to the top of the vessel (water can exceed **MAX FILL** line).
- 5 Press the **Rinse** button. Let the Rinse cycle run for 1-2 minutes.
- 6 Slowly dispense the water from each vessel. The harder you pull the handle, the faster the water will dispense.
- 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 Owner's Guide for more details on cleaning parts after using the Rinse cycle.

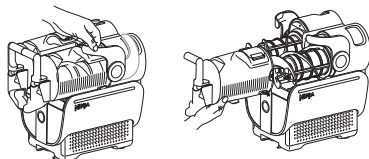


NOTE: If needed, repeat until all remaining frozen drink is rinsed off the evaporator.

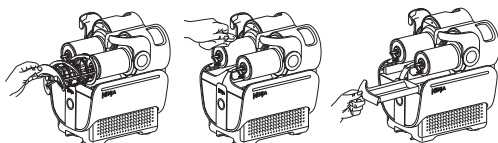
DISSASSEMBLY & CLEANING

For best results, use the Rinse cycle before disassembling and cleaning all parts.

- 1 Unlock the bail handles by pulling them forward, and remove the vessels by gently pulling them off the unit. Ensure the vessel is tipped downward to prevent remaining liquid from spilling out the back of the vessel. Set aside.
- 2 Slide the augers off the evaporator. Set aside.

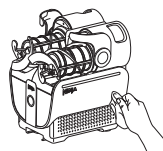


- 3 Wipe down the evaporator with a sanitized or warm, damp cloth.
- 4 Gently slide the condensation catches out of the unit, since there may be residual liquid in the condensation catch. Set aside.
- 5 Wipe down unit underneath the evaporator with a sanitized or warm, damp cloth.
- 6 If needed, remove the drip tray and/or spout shroud.



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

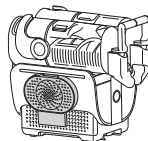
- 7 Hand-wash all parts in warm, soapy water. If needed, repeat until all parts are fully clean.
- 8 Wipe down the motor base with a sanitized or warm, damp cloth.
- 9 Allow all parts to dry thoroughly before reassembling and/or storing the unit.



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. 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 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 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 1-877-646-5288. So we may better assist you, please register your product online at sharkninja.com and have the product on hand when you call.

ORDERING REPLACEMENT PARTS

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

PRODUCT REGISTRATION

Please visit **sharkninja.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.

TROUBLESHOOTING GUIDE

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

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.

Vessel not installed alert: If the vessel is not installed correctly, the unit will detect it and provide an alert. All SLUSHASSIST™ LEDs will flash.

- To prevent leaking and spills, ensure the vessel is empty before assembling or disassembling onto the motor base. With the bail handle up, slide the vessel over the installed auger and evaporator.
- Lock the vessel in place by pushing the bail handle back to seal the vessel.
- Press the Power button to turn unit on, and **SLUSHASSIST** LEDs will illuminate, indicating the unit is ready for use.

Low-sugar alert: If the sugar content of the input is too low, the unit will detect it and provide an alert. "ADD SUGAR" LED will illuminate the respective vessel side. The unit will beep every minute for 15 minutes.

- Check the sugar content in your recipe to ensure it contains at least 4.5% sugar.
- If using a premade beverage, check the ingredient list to ensure the sugar content is at least 4.5% and ensure the beverage doesn't include artificial sweeteners. Refer to the Required Sugar Content section for more details.
- If a drink does not meet minimum requirements of total sugar, add 2 tablespoons flavored syrup, sugar, date sugar, coconut sugar, maple syrup, agave, simple syrup, or honey per serving (8 oz).
- Restart the unit by pressing **SLUSHASSIST** again.

High-alcohol alert: If the alcohol and sugar content of the input is too high, the unit will detect it and provide an alert. "ADD WATER" LED will illuminate the respective vessel side. The unit will beep every minute for 15 minutes.

- Check the alcohol content in your recipe to ensure it contains between 2.8% and 20% alcohol.
- If using hard alcohol/spirits (35%+), use 4 oz for every 24 oz of total recipe size. Refer to the Alcohol Guidelines section for more details.
- If a drink exceeds the maximum alcohol amount, add 3 tablespoons water per serving (8 oz) to dilute the input.
- Reset the unit by pressing **SLUSHASSIST**.

Motor stall alert: If the motor stalls while running, the unit will detect it and provide an alert. Every Temperature Control LED will flash, and the unit will beep every minute for 15 minutes.

- 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.
- Unplug the unit from the electrical outlet.
- Allow the unit to cool for approximately 15 minutes.
- Remove all parts and accessories. Ensure no ingredients are jamming the auger.
- Plug in the unit again and reassemble all parts to resume unit use.

If the auger stops and the target temperature BLUE LED pulses, allow the unit to complete its process and do not intervene. The unit will correct itself after this behavior.

Unit failure alert: If the unit fails, the unit will detect it and provide an alert. Every other Temperature Control LED will flash alternately, and the unit will beep every minute for 15 minutes.

- If the unit fails, please call Customer Service at 1-877-646-5288.

Unit sideways alert: If the unit is on its side during use, the unit will detect it and provide an alert. The top 5 and bottom 5 Temperature Control LEDs will flash alternately, and the unit will beep every minute for 15 minutes.

- Place the unit upright and let it stand for at least 2 hours before using.



ONE (1) YEAR LIMITED WARRANTY

NJA_1_YR_IB_LMTD_WRNTY_US_ENG

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. One (1) Year Limited Warranty period begins on the original date of delivery or pickup 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:

California Residents Only: The One (1) Year Limited Warranty period begins on the original date of delivery or pickup.

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 date of delivery or pickup.
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 blending vessels, lids, cups, blades, blender bases, removable pots, racks, pans, 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 sharkninja.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 sharkninja.com 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 sharkninja.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 sharkninja.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.

[illegible]



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: 500 Watts

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

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

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FS701Series_IB_MP_Mv10_260330



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