

CHOCOLATE & VANILLA TWIST MILKSHAKE

TOTAL TIME: 4 SERVINGS: 35 MINUTES
6 SERVINGS: 45 MINUTES



VESSEL 1: VANILLA MILKSHAKE

4 SERVINGS	6 SERVINGS (BEST TWIST EXPERIENCE)
3 cups + 3 tablespoons whole milk, chilled 2/3 cup heavy cream, chilled 2/3 cup granulated sugar 1 1/2 tablespoons vanilla extract	4 1/4 cups whole milk, chilled 3/4 cup + 2 tablespoons heavy cream, chilled 3/4 cup + 2 tablespoons granulated sugar 2 tablespoons vanilla extract

VESSEL 2: CHOCOLATE MILKSHAKE

4 SERVINGS	6 SERVINGS (BEST TWIST EXPERIENCE)
3 cups + 3 tablespoons whole milk, chilled 2/3 cup heavy cream, chilled 2/3 cup granulated sugar 1 1/2 tablespoons vanilla extract 1/3 cup chocolate syrup 2 1/2 tablespoons cocoa powder	4 1/4 cups whole milk, chilled 3/4 cup + 2 tablespoons heavy cream, chilled 3/4 cup + 2 tablespoons granulated sugar 2 tablespoons vanilla extract 1/2 cup + 1 tablespoon chocolate syrup 3 1/2 tablespoons cocoa powder

- DIRECTIONS**
- In a large pitcher or bowl, whisk together all vanilla milkshake ingredients until combined and sugar is dissolved. Pour mixture into vessel #1.
 - In a pitcher or large bowl, whisk together all chocolate milkshake ingredients until combined and sugar is dissolved. Pour mixture into vessel #2.
 - Turn on the unit. Select **DUAL SLUSHASSIST™** button in the center of the control panel to activate **SLUSHASSIST** on both vessels. The unit will sense ingredients for 10–15 minutes and set the texture for the milkshakes, displaying set temperature in BLUE on the temp range. Adjust as needed using the temperature control buttons after **SENSING** has completed.
 - Once frozen drinks reach optimal temperature, the unit will beep, all LEDs will be solid BLUE, and READY indicator will illuminate. Adjust as needed using the temperature control buttons.
 - Place a cup in the center of the drip tray and dispense by pulling the middle handle gently while spinning the drip tray once using the front wheel. Release the handle when cup is 3/4 full.
 - Garnish if desired and serve immediately.

NO-PREP SLUSHES

Add 2–6 cups (16–48 oz) per vessel, then select **SLUSHASSIST™** or **DUAL SLUSHASSIST**.

PRESET	PREPARED DRINK	DIRECTIONS
SLUSHASSIST 2 SERVINGS: 20 MINUTES 4 SERVINGS: 40 MINUTES 6 SERVINGS: 55 MINUTES	Soda,* Fruit Punch, Sports Drinks, Energy Drinks, Sweetened Iced Tea, Kombucha, Lemonade/Limeade, Fruit Juice, Apple Cider, Bottled Premade Smoothies,	Hard Seltzer, Sour Beer, Hard Tea, Hard Cider, Hard Kombucha, Hard Lemonade, Wine, Margaritas, Paloma, Moscow Mule
	Diet drinks will not slush, all inputs must contain 4.5% sugar*.	Select SLUSHASSIST when using only one vessel and DUAL SLUSHASSIST when using both. In SLUSHASSIST , the unit will sense ingredients and in 15–20 minutes set the determined texture for your beverage. If desired, adjust texture after it is set using temperature control buttons.

*Refer to the Diet/Low-Sugar Tip in the Owners Guide or Online Inspiration Guide for instructions on using diet and low-sugar beverages.

DUAL SLUSHASSIST

TWIST THINGS UP

Give these creations a spin and twist two unique flavors together.



Twists work best when both vessels are filled to the max fill line. Even so, some recipes will not twist well together.

NINJA
SLUSHi
TWIST



SCAN THE
QR CODE
TO SEE FULL
RECIPE BOOK

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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FS701Series_QSG_MP_Mv10

Please refer to the Owner's Guide for more detailed instructions.

NINJA
SLUSHi
TWIST SMART FROZEN
DRINK MAKER



QUICK START GUIDE

*For recipes excluding dairy.

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

For recipe inspiration
and helpful tips and
tricks on how to use
your Ninja™ SLUSHi™
scan the QR code.



USING THE NINJA™ SLUSHI™ TWIST

1. Plug in the unit.

2. Add liquid(s) (e.g., juice or soda) through the easy-fill ports located at the top of the vessels.

3. Press the power button to turn on.

4a. **When using both vessels at once:** Press the **DUAL SLUSHASSIST™** button in the center of the control panel to activate **SLUSHASSIST** on both vessels. Unit will sense ingredients to determine the optimal slush texture, then slushing will begin.

4b. **When using individual (right or left) vessels:** Press the **SLUSHASSIST** button on the associated control panel side. Unit will sense ingredients to determine the optimal slush texture, then slushing will begin.

5. When the frozen drink(s) reaches determined temperature, the unit will beep, the LEDs will all turn **BLUE**, and the “Ready” indicator will illuminate. **Vessels may be “Ready” at different times.**
6. 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.

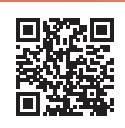
For a combined output from both vessels, pull both handles to dispense both slushes at the same time. For more control, use two hands to control the flow for different dispense rates. Combine the two vessels’ outputs with the spinning drip tray for a twisted output. For best results, use wide, heavy glasses instead of narrow, light ones.

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

7. Enjoy!



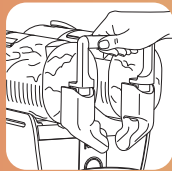
DISPENSE YOUR WAY



WATCH HOW
TO MASTER
THE TWIST



Spin drip tray
using wheel feature.

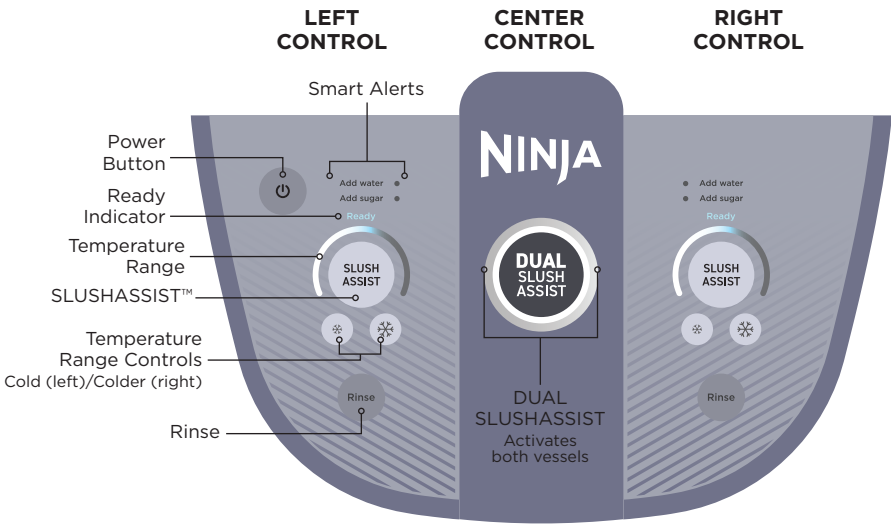


Pull the Dual
Dispense handle.



Enjoy your combined
frozen drink.

USING THE CONTROL PANEL



SLUSHASSIST vs. DUAL SLUSHASSIST

SLUSH ASSIST

When using only one vessel, use **SLUSHASSIST** to get the perfect consistency for your slush. Simply press the **SLUSHASSIST** button on the left or right of the control panel to make slush in the associated vessel.

DUAL SLUSH ASSIST

When using both vessels, use **DUAL SLUSHASSIST** to get the perfect consistency for your two slushes. Simply press the **DUAL SLUSHASSIST** button in the center of the control panel to make slush in both vessels.

SLUSHASSIST PROGRAM

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



When **SLUSHASSIST** (or **DUAL 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.

! TROUBLESHOOTING TIPS

- LOW-SUGAR ALERT**

Add sugar

“**ADD SUGAR**” LED will illuminate on the associated control panel if a drink doesn’t meet the **minimum 4.5% sugar requirement**. 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.**
- HIGH-ALCOHOL ALERT**

Add water

“**ADD WATER**” LED will illuminate on the associated control panel side if a drink exceeds **20% alcohol limit**. To fix, for every 8 oz of liquid, add 3 tablespoons of water. **PRESS SLUSHASSIST AGAIN TO CLEAR THE ERROR AND CONTINUE SLUSHING.**

WANT TO CHANGE THE TEXTURE?
Press the smaller snowflake button 1-2 times to make the temperature warmer and thinner, press the larger snowflake button to make drink colder and thicker. Wait 10-15 minutes to see texture change. Refer to the online recipe book for more information on how to change the texture.

RECIPE NOT SLUSHING?
If your recipe has not reached the desired texture after 60 minutes, press the larger snowflake 1-2 times to make the temperature colder. 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. 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.

SLUSH NOT DISPENSING?
For the best dispensing experience, fill the unit to the max fill line and ensure the unit is running. Press the smaller snowflake button 1-2 times to make the temperature warmer. Wait 10-15 minutes for recipe to change temperature. Once the slush reaches a more sippable texture, it will dispense more smoothly.

SLUSH NOT TWISTING?
Try using the snowflake texture controls to get matching flow rates from both vessels. Some recipes may not twist well, try a side by side or layered dispense instead.

USING THE RINSE CYCLE



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 or QR code cleaning video for more details on cleaning parts after using the Rinse cycle.

