

NINJA[®] creami[®]XL

11-IN-1 ICE CREAM MAKER

Quick Start Guide & Get Started Recipes



Outer Bowl Lid

Locks Creamerizer Paddle in place.



XL Creamerizer[™] Paddle

Dual functioning paddle finely shaves and mixes frozen ingredients into the creamiest treats.



Creami[®] XL Tubs & Lids

BPA-free XL Tubs and lids for making and storing Creami treats.

Outer Bowl

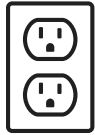
Securely holds container in place during processing.

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



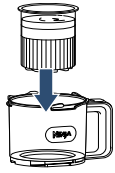
SCAN & WATCH
HOW IT WORKS

Assembly & Processing



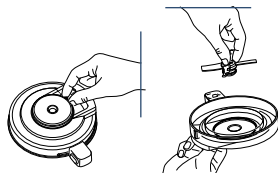
1. Plug in unit first

Unit will not run if outer bowl is installed before unit is plugged in.



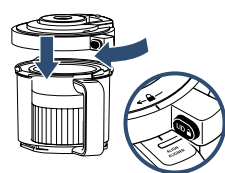
2. Install XL Tub

Remove lid from XL Tub and check that ingredients have not been frozen at an angle. Place XL Tub with frozen base in outer bowl.



3. Install XL Creamerizer™ Paddle

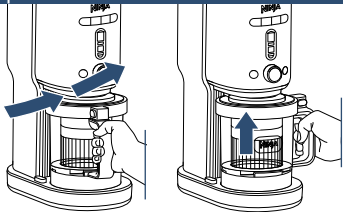
Press and hold paddle latch on top of outer bowl lid, then insert paddle in bottom of lid. Release latch to secure paddle.



4. Install lid

Position tab of lid just slightly to right of outer bowl handle so lines on lid and handle align. Rotate lid clockwise to lock.

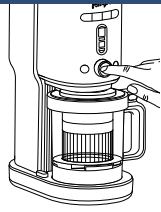
NOTE If control panel will not illuminate, ensure unit is properly assembled. See troubleshooting section of the Owner's Guide if install light is illuminated.



5.

Install outer bowl

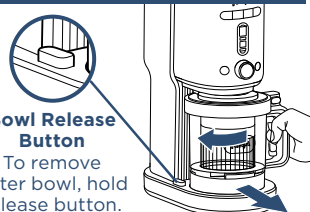
After plugging in unit, slide outer bowl onto base with handle centered on unit. Twist handle to the right to raise platform and lock bowl in place (signaled by a click).



6.

Select processing mode & program

Press Power, then press a processing mode (**Top**, **Full**, or **Bottom**). Turn dial to select a program, then press dial to begin processing.



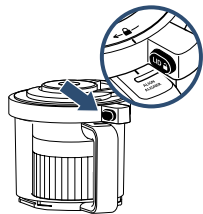
7.

Remove bowl

When program is complete, hold release button on left of motor base and twist bowl handle clockwise, then pull away from unit to remove.

NOTE Top and Bottom processing zones are available only with SCOOPABLE programs.

OPTIONAL PROCESSING



8.

Remove lid

Press the lid unlock button and twist to remove lid.



9a.

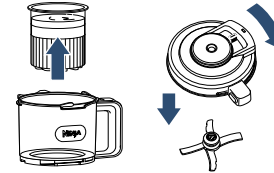
Use a spoon to create a 1 1/2-inch-wide hole that reaches the bottom of the processed ingredients. Add chopped or broken mix-ins to the hole. Select the same processing mode, then select **+Mix-In**.



9b.

If not adding mix-ins, **Re-Spin** can be used on a crumbly or powdery output to make it creamy. **Re-Spin** is often needed for very cold bases. Do not **Re-Spin** before using **+Mix-In** program.

Disassembly & Cleaning



Remove XL Tub & Paddle

Lift tub out of outer bowl.

Rinse outer bowl lid to remove any sticky residue or pieces wedged in the paddle.

Remove paddle by pressing paddle latch on top of lid.

All parts are top-rack dishwasher safe and can also be hand-washed.

Start Here! Prep Your XL Tub Milkshake Recipe*



SCAN HERE for more information about the Ninja® Creami® XL



Thick Chocolate Milkshake

PREP: 2 MINUTES | PROGRAM TIME: 2 MINUTES | MAKES: 2 SERVINGS

*Or, turn the page over to prep your personalized ice cream recipe.

INGREDIENTS

2 1/4 cups chocolate ice cream
3/4 cup whole milk

MAKE IT DAIRY-FREE Use vegan ice cream for ice cream and oat milk or vegan coffee creamer for whole milk.

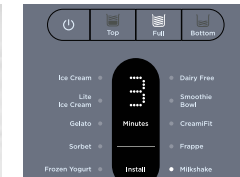
DIRECTIONS



Place all ingredients into an empty Creami® XL Tub in the order listed. If adding mix-ins, add to the XL Tub now. Refer to the recipe booklet for more information.



Refer to the quick start guide for bowl assembly and unit interaction information.



Press **Full**, then use the dial to select **Milkshake**.



When processing is complete, remove milkshake from XL Tub and serve immediately.

NOTE For Milkshake, only the Full processing mode is available.

TIP You can also turn any ice cream recipe in the Inspiration Guide into a milkshake. Simply process your frozen base on the **Ice Cream** program first. Then create a hole, add milk and mix-ins, and process again using the **Milkshake** program.

NOTE **PREFER MORE SIPPABLE?** If you would like your milkshake thinner, add 1-2 tablespoons milk and select **Re-Spin**. Process until desired texture is achieved.

Perfectly Personalized Ice Cream

PREP: 5-10 MINUTES | **FREEZE:** 24 HOURS | **PROGRAM TIME:** 2 MINUTES | **MAKES:** 6 SERVINGS

INGREDIENTS

- 1 1/2 tablespoons (3/4 ounce) cream cheese

1/2 cup granulated sugar

Flavoring: 1 1/2 teaspoons extract of choice
OR 3 tablespoons cocoa powder
- 1 cup plus 2 tablespoons heavy cream

1 1/2 cups whole milk

1/3 cup of your favorite mix-ins (optional)

PICK YOUR FLAVOR



MAKE IT DAIRY-FREE Use vegan cream cheese for cream cheese, **unsweetened** coconut cream for heavy cream, and **unsweetened** oat milk for milk. Whisk the coconut cream until smooth, then add the remaining ingredients. Select processing mode (**Full**, **Top**, or **Bottom**), then select **Dairy Free**.



Microwave cream cheese for 10 seconds.
Add sugar and flavoring, then whisk the mixture until it looks like frosting.



Slowly mix in heavy cream and milk until sugar is dissolved.



Pour base into Creami® XL Tub. Place storage lid on tub and **freeze for 24 hours**.



Remove lid from frozen XL Tub. Refer to previous page for Assembly & Processing instructions.

Select processing mode (**Full**, **Top**, or **Bottom**), then select **Ice Cream**.

PICK YOUR MIX-INS TO ADD A PERSONAL TOUCH

Prepare 1/3 cup of mix-ins, which can include your favorite crushed candies, frozen fruits, chopped nuts, chocolate pieces, and more.



- With a spoon, create a 1 1/2-inch-wide hole that reaches the bottom of the processed ingredients.
- Add mix-ins to the hole. Select the mode previously processed, then select the **+Mix-In** program.



NOTE

Make two flavors from one base. See Inspiration Guide to get started.

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

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

OR

Scan the code for
online help, FAQs,
and How-To Videos.

