



READY TO HOST THE PERFECT FROZEN COCKTAIL HOUR?

Here are some tips and tricks to preparing the perfect Frozen Cocktail, for a few or for a whole crew.

PRE-GUEST PREP

Start your Frozen Cocktail at least 1 hour before guests arrive. Extra time may be needed to troubleshoot your recipe. Refer to the Strong Alcohol/Spirit Guidelines section for more details.

PRESET IT

Start by using the Frozen Cocktail preset and temperature level 9. If your slush is still too thin after 1 hour, increase to temperature level 10 for an extra 30 minutes.

FOLLOW ALCOHOL GUIDELINES

If using strong alcohol/spirits (35% +), use 120ml for every 710ml of total recipe size. Refer to the Strong Alcohol/Spirit Guidelines section for more details.

DISPENSE TO MAKE ROOM

If your recipe is not slushing at max capacity, you may need to dispense some liquid to enjoy on the rocks and make room for dilution of ingredients.

ALCOHOL GUIDELINES

Host your party inside: **DO NOT** use your Ninja SLUSHi in an environment over 35°C. Use only indoors.

DON'T OVERDO IT

Ensure your recipe's total alcohol content is between 2.8% and 16% alcohol. A high-alcohol alert will display if the unit detects too much.

DILUTE TO TROUBLESHOOT

If a drink exceeds the maximum alcohol amount, add 60ml water per serving. Wait another 30 minutes and repeat if needed.

LOW/NO-SUGAR MIXERS

Use low/no-sugar mixers **ONLY** if you are making a Frozen Cocktail with alcohol. You **CANNOT** use only low/no-sugar mixers without alcohol.

STRONG ALCOHOL/SPIRIT GUIDELINES

TOTAL RECIPE SIZE	RECOMMENDED SPIRIT AMOUNT (40% ABV)
710ml	120ml
1065ml	175ml
1420ml	235ml
1530ml	295ml

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

SLUSH IS TOO FROZEN?

If your preset temperature results in a drink that's too frozen, add 120ml cup of liquid while it is processing and lower 2 temperature levels.

ALCOHOL PERCENTAGES



FROZEN DRINK TIPS & TRICKS

PREMADE COCKTAIL MIXES



EXAMPLE

Piña Colada

PROBLEM

Recipes including premade cocktail mixes won't turn into slush

WHY

Too much sugar and alcohol will prevent recipes from freezing properly

FOR BEST RESULTS

Add 60ml water per 240ml

MILKSHAKES & FRAPPÉS



EXAMPLE

Vanilla Milkshake

PROBLEM

Results are too frothy and/or foamy

WHY

Dairy products with too little fat won't freeze properly

FOR BEST RESULTS

Add 1 Tbsp heavy cream per 240ml

HIGH- ALCOHOLIC DRINKS



EXAMPLE

Martini,
Espresso Martini,
Cosmopolitan

PROBLEM

High-alcohol drinks above 16% alcohol won't slush

WHY

Too-high alcohol concentrations will prevent frozen cocktails from freezing properly

FOR BEST RESULTS

Adjust recipe and reference **Alcohol Guidelines, Frozen Cocktail Hour Chart, and Create Your Own Frozen Cocktail Chart** in the Inspiration Guide

DIET/ LOW-SUGAR DRINKS



EXAMPLE

Diet Cola

PROBLEM

Diet and low-sugar drinks won't turn into slush when they're the only ingredient

WHY

Too little sugar will prevent recipes from freezing properly

FOR BEST RESULTS

Add 8.5g erythritol, 21g lemon juice & ¼ teaspoon salt per 700ml of diet cola.
See page 10 of Inspiration Guide for more information.

FOR THE BEST OVERALL EXPERIENCE
Follow the included recipes & **Create Your Own Slush Charts** in the Inspiration Guide.

For more recipes and helpful tips & tricks on how to use your Ninja Slushi, scan the QR code.

