

# nutribullet Chill™ Quick Start Guide

## QUICK RECIPES



Scan here for delicious recipes and for help assembling and using your **nutribullet Chill™ Ice Cream Maker**.

### MIXED BERRY FROZEN YOGURT:

- 1 cup full fat vanilla yogurt
- ¾ cup mixed frozen berries
- ½ cup whole milk
- 1 tbsp agave nectar

#### Instructions:

1. Blend ingredients in a blender until smooth. Optional: press mixture through a fine mesh strainer and discard seeds.
2. Continue to step 1 under Prep & Freeze.

### MANGO SORBET:

- 2 cups mango, fresh or thawed
- 2 tbsp lime juice
- ¼ cup agave

#### Instructions:

1. Blend ingredients in a blender until smooth.
2. Continue to step 1 under Prep & Freeze.

### VANILLA BEAN GELATO:

- 1 ¼ cups whole milk
- ½ cup + 1 tbsp sugar
- ⅔ cup heavy cream
- 1 tsp vanilla extract

#### Instructions:

1. Whisk whole milk, sugar and vanilla in a large bowl until sugar has dissolved. Stir in heavy cream until combined.
2. Continue to step 1 under Prep & Freeze.

### PB&J PROTEIN SMOOTHIE BOWL:

- 1 cup blueberries, frozen
- 2 tbsp non-fat Greek yogurt
- 4 tsp agave nectar
- 1 scoop (about ⅓ cup) vanilla protein powder
- 2 tbsp powdered peanut butter or 1 tbsp nut butter
- ¾ cup 2% milk or milk of choice

#### Instructions:

1. Blend ingredients in a blender until smooth.
2. Continue to step 1 under Prep & Freeze.

### DAIRY FREE CHOCOLATE ICE CREAM:

- 1 ½ cups full fat coconut milk
- ⅓ cup cocoa powder
- ⅓ cup + 2 tbsp maple syrup
- 1 tbsp vanilla extract
- Pinch of salt

#### Instructions:

1. Blend ingredients in a blender until smooth, about 20-30 seconds.
2. Continue to step 1 under Prep & Freeze.

**NOTE: Make sure to use the appropriate program when making your frozen treat.**

## PREP & FREEZE:



1. Fill the **Pint Cup** with your prepared recipe. Snap on the **Storage Lid** and freeze the **Pint Cup** for at least 24 hours.



2. When ready to process, remove the **Storage Lid** from the frozen **Pint Cup**.

⚠️ **Do not exceed the MAX FILL line to avoid leaking or damage to the unit. Recipes below the MIN FILL line may result in error.**

⚠️ **PROCESS WITHIN 5 MINUTES. Exceeding this time may thaw the ingredients and lead to a condition which may damage your nutribullet Chill™.**

## ASSEMBLY & USE:

### BEFORE YOU BEGIN:

**WARNING!** Read all safety warnings in the full User Guide. Always unplug the unit before cleaning or changing detachable parts. When using the Pint Cup with a compatible nutribullet® blender, never attempt to blend hot, warm, or carbonated ingredients in the Cup.

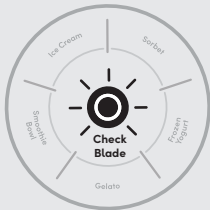
**WARNING!** Blades are sharp. Handle with care. NEVER use fingers to scrape off finished product.

**WARNING!** Blade Shaft can become hot during use. Handle with care.

### CARE & MAINTENANCE:

- Refer to the User Guide for care & maintenance instructions.

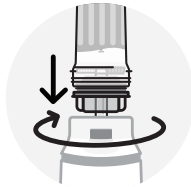
### ERROR CODE KEY:



- Refer to the User Guide for the Error Code Key and how to resolve detected errors.



- Place the **Motor Base** on a clean, dry, level surface. Plug in the unit.



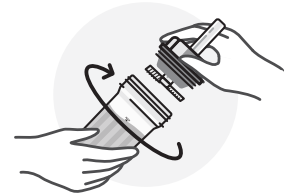
- Lower the **Pint Cup, Blade Shaft** first, onto the **Motor Base**. Align the tabs on the **Pint Cup** with the notches on the **Motor Base**. Press down and turn clockwise to lock into place until you hear a **CLICK**.



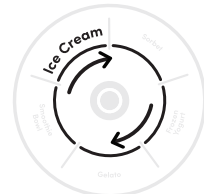
- Once the program is finished, the unit will beep. Push and hold the **Release Button** while turning the **Pint Cup** counter clockwise to remove from the **Motor Base**.



- Enjoy your frozen treat directly from the **Pint Cup** or transfer to a dish.



- Install the **Blade, Blade Block, and Blade Shaft** onto the **Pint Cup** by turning clockwise to secure it into place. Ensure the **Blade Shaft** is fully retracted and touching the top of the **Blade Block**.



- Control Panel** will illuminate. Select desired program and press the **Control Button** to start. The program light will remain illuminated and the **Progress Ring** will flash in a clockwise sequence while the program runs.



- Turn the **Blade Block** counterclockwise and carefully lift it from the **Pint Cup**.