

Please make sure to read the enclosed Ninja® Owner's Guide prior to using your unit.

NINJA®

HOT & ICED

**COFFEE MAKER
WITH RAPID COLD BREW**

QUICK START GUIDE

+ 5 IRRESISTIBLE RECIPES

BEFORE YOUR FIRST BREW

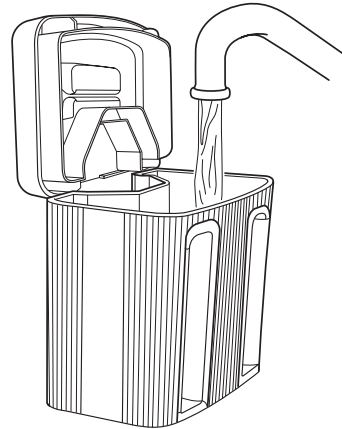
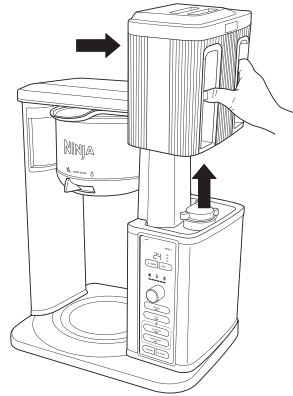
To prime your brewer:

1. Plug it into an outlet and turn it on.
2. Fill the water reservoir to the Full line with fresh water and place it on the base.
3. Place the empty carafe under the brew basket and run a Full Carafe, Classic brew.

Once the brew is complete, discard the water and you're ready to go.

If you live in a high-altitude area, running a calibration brew is required to prevent excessive steaming during brewing. See page 4 of the Owner's Guide for instructions on how to run a high-altitude calibration brew.

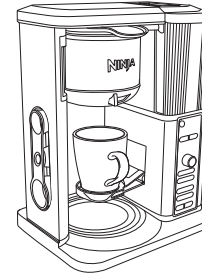
1 FILLING THE WATER RESERVOIR



FILL TO THE FULL LINE

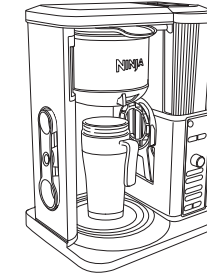
Fill up to, but do not exceed, the Full line.

2 CUP, MUG, OR CARAFE



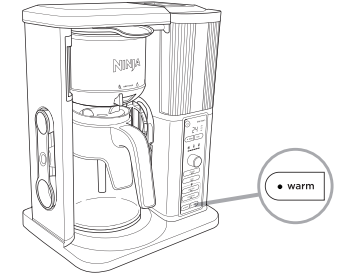
CUP

Pull down the cup platform to set your mug on it.



TRAVEL MUG & XL SIZES

Place your XL cup, travel mug, or XL tumbler on the base of the brewer.



CARAFE


Place your carafe on the Intelligent Warming Plate.

The Intelligent Warming Plate will only turn on if brewing a full or half carafe on Classic or Rich brew.

WANT YOUR COFFEE TO STAY HOT FOR LONGER?

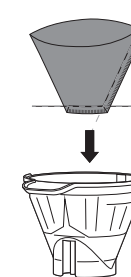
The Intelligent Warming Plate will automatically turn on while brewing a Classic or Rich brew on any carafe size and remain on for 2 hours. To adjust how long the Intelligent Warming Plate remains on (up to 4 hours), refer to the Owner's Guide.

WHEN THE INTELLIGENT WARMING PLATE IS ON, IT CAN BE TURNED OFF MANUALLY BY PRESSING THE STAY WARM BUTTON. IT CAN BE TURNED ON MANUALLY BY PRESSING STAY WARM WHILE ANY CARAFE SIZE IS SELECTED.

IMPORTANT: The  light on the base of the brewer will illuminate only when the warming plate is hot and will remain illuminated until the plate has returned to a safe temperature.

3 REMOVABLE FILTER HOLDER & FILTER

The filter holder removes for easy filling and quick cleanup. Place a paper filter into the filter holder. To avoid spills and drips after a brew, keep the paper filter inside the filter holder as you carry it to the trash.



PAPER FILTER

Fold a #4 paper cone filter along the seams, open it fully, and insert firmly into the filter holder.

4 DRIP STOP

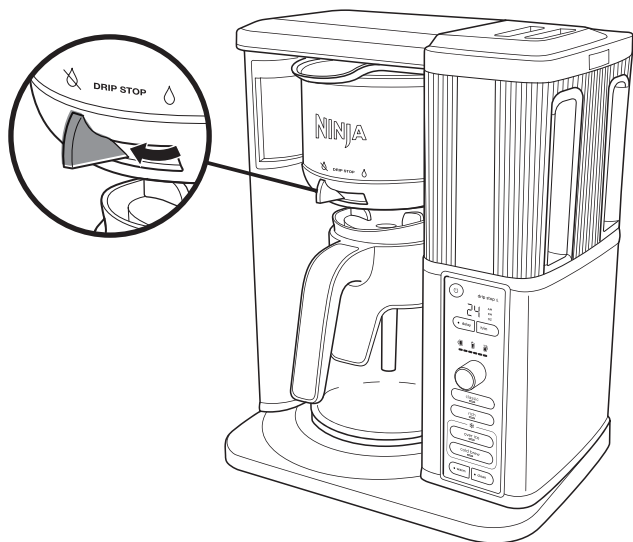
The drip stop is used to close off the brew basket to prevent any coffee from dispensing. You will need to manually open and close the drip stop by moving the handle to your desired position. The drip stop can be closed and reopened at any point before, during, or after a brew.

CAN'T WAIT FOR THAT FIRST CUP?

Close the drip stop to pause the brew cycle and pour yourself a cup. Then, reopen the drip stop to continue the brew.

STOP THE DRIPS AFTER A BREW

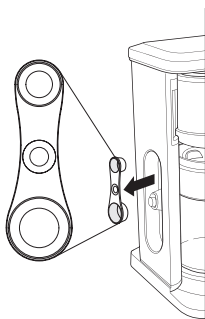
At the end of a brew, close the drip stop to prevent coffee dripping from the brew basket.



6 THE BREWING PROCESS

1 CHOOSE A SCOOP

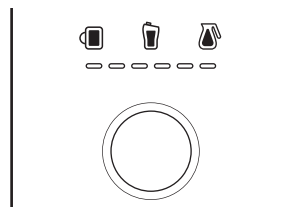
The Ninja Smart Scoop™ takes the guesswork out of measuring. The numbers beside the icons show the number of scoops recommended for each brew size.



	Serving Size	Ninja Smart Scoop™
☕	Cup	2-3 small scoops
	XL Cup	
🍵	Travel Mug	3-5 small scoops
	XL Travel Mug	
🍷	1/2 Carafe	3-5 big scoops
	Full Carafe	4-7 big scoops

2 CHOOSE A SIZE

Make sure to use a vessel that is big enough for the brew size you select.



☕	Cup	10 oz.
	XL Cup	12 oz.
🍵	Travel Mug	14 oz.
	XL Travel Mug	18 oz.
🍷	1/2 Carafe	28 oz.
	Full Carafe	44 oz.

*Approximate brew volumes based on Classic brew. Rich brew will produce slightly less output. Refer to the Approximate Brew Volumes chart in the Owner's Guide for more information.

5 BREW STYLES



CLASSIC

Smooth, well-balanced flavor.



RICH

Richer than classic, with more intense flavor that stands up to milk, cream, or flavoring.



OVER ICE

Specially designed to brew hot **over ice** for freshly brewed iced coffee that is not watered down.



COLD BREW

Brewed at a lower temperature over ice for an ultra-smooth, deep, and sweet flavor. Ready in 10-15 minutes.

Always fill your vessel to the top with ice cubes before brewing Over Ice or Cold Brew.

NOTE: DO NOT use any glassware except the provided Ninja® carafe, which is made of specialized glass that is safe to use.

3 CHOOSE A BREW STYLE

Press your desired brew style button and the brew will begin.

THE BREW MAY PAUSE ONCE OR MULTIPLE TIMES DURING THE BREW CYCLE. THIS IS NORMAL.





Pausing allows the coffee grounds to fully extract and unlock the full flavor of the brew style.



NOTE: If the display reads "STOP," the brew has been canceled. Press your desired brew style button again to restart the brew.

GUIDE TO KEEPING COFFEE HOT

The type of cup you brew into can greatly influence the drinking temperature of your coffee.

	CERAMIC CUP			PAPER CUP
Cup Temperature	Room temperature	Pre-warmed with hot water	Pre-warmed in microwave with milk	Room temperature
Drinking Temperature	Hot 	Hotter 	Hotter 	Hottest 
Why is there a difference?	A cold ceramic mug will steal heat from the coffee as it warms itself up.	If the mug is already warm, it will not steal as much heat from the coffee.	Just like your cold mug, cold milk lowers the temperature of your coffee.	Unlike a ceramic mug, a thinner paper cup does not steal substantial heat from the coffee.

NOTE: DO NOT put the carafe in the microwave.

MAPLE PECAN COFFEE



Size: Full Carafe setting **Brew:** Classic **Makes:** 4 (12-ounce) servings

INGREDIENTS

6 Ninja® Big Scoops (12 tablespoons) ground pecan-flavored coffee
 ½ cup heavy cream
 2 tablespoons maple syrup
 ½ teaspoon ground cinnamon, plus more for garnish

DIRECTIONS

- 1 Following the measurement provided, place the ground coffee into the brew basket.
- 2 Set the carafe in place to brew.
- 3 Select the Full Carafe size; press the Classic brew button.
- 4 While coffee is brewing, whip heavy cream with maple syrup and cinnamon until soft peaks form.
- 5 When brew is complete, pour coffee into 4 mugs. Top with whipped cream and cinnamon.

CREME DE CARAMEL COFFEE



Size: Travel Mug setting **Brew:** Over Ice **Makes:** 1 (16-ounce) serving

INGREDIENTS

4 Ninja® Small Scoops (4 tablespoons) ground coffee
 2 cups ice
 2 tablespoons caramel syrup
 2 tablespoons half & half

DIRECTIONS

- 1 Following the measurement provided, place the ground coffee into the brew basket.
- 2 Place the ice, caramel syrup, and half & half into a large plastic cup; set cup in place to brew.
- 3 Select the 14 oz. Travel Mug size; press the Over Ice brew button.
- 4 When brew is complete, stir to combine.

NUTTY MOCHA COLD BREW

Size: XL Travel Mug setting **Brew:** Cold Brew **Makes:** 1 (22-ounce) serving



INGREDIENTS

- 4 Ninja® Small Scoops (4 tablespoons) ground coffee
- 2 tablespoons cocoa powder
- 2 cups ice
- 2 tablespoons hazelnut syrup
- ½ cup unsweetened almond milk
- 2 tablespoons heavy cream

DIRECTIONS

- 1 Following the measurements provided, place the ground coffee and cocoa powder into the brew basket.
- 2 Place the ice, hazelnut syrup, almond milk, and heavy cream in a 22-ounce or larger travel mug; set cup in place to brew.
- 3 Select the 18 oz. XL Travel Mug size; press the Cold Brew button.
- 4 When brew is complete, stir to combine.

FRENCH VANILLA ICED COFFEE

Size: XL Travel Mug setting **Brew:** Over Ice **Makes:** 1 (22-ounce) serving



INGREDIENTS

- 5 Ninja® Small Scoops (5 tablespoons) ground coffee
- 2 cups ice
- ¼ cup French vanilla syrup
- ¼ cup half & half

DIRECTIONS

- 1 Following the measurement provided, place the ground coffee into the brew basket.
- 2 Place the ice, vanilla syrup, and half & half into a large 22-ounce or larger plastic cup; set cup in place to brew.
- 3 Select the 18 oz. XL Travel Mug size; press the Over Ice brew button.
- 4 When brew is complete, stir to combine.

MEXICAN SPICED COFFEE

Size: Half Carafe setting **Brew:** Rich **Makes:** 4 (7-ounce) servings



INGREDIENTS

- 3 Ninja® Big Scoops (6 tablespoons) ground coffee
- 1 teaspoon ground cinnamon
- ½ teaspoon chili powder
- ¼ teaspoon cayenne pepper
- ¼ cup heavy cream
- 1 tablespoon unsweetened cocoa powder
- 1 tablespoon confectioners' sugar

DIRECTIONS

- 1 Following the measurements provided, stir together the ground coffee, cinnamon, chili powder, and cayenne pepper; place into the brew basket.
- 2 Set the carafe in place to brew.
- 3 Select the Half Carafe size; press the Rich brew button.
- 4 While coffee is brewing, whip heavy cream with cocoa and confectioners' sugar until soft peaks form.
- 5 When brew is complete, pour coffee into 4 mugs and top each with the whipped cream.

NINJA[®]

HOT & ICED

**COFFEE MAKER
WITH RAPID COLD BREW**

For questions or to register your product, contact us at
1-877-646-5288 or visit us online at ninjakitchen.com



[@ninjakitchen](https://www.instagram.com/ninjakitchen)

NINJA is a registered trademark of SharkNinja Operating LLC.
NINJA SMART SCOOP is a trademark of SharkNinja Operating LLC.
© 2023 SharkNinja Operating LLC

CM360_QSG_IG_MP_MV9