

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



# QUICK START GUIDE

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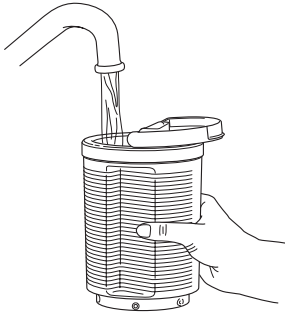
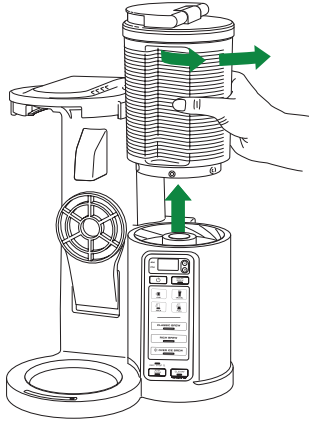
+ 10 IRRESISTIBLE RECIPES

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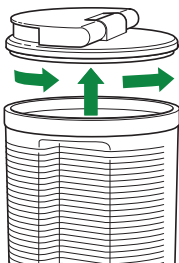
## 1 FILLING THE WATER RESERVOIR

### FILL TO THE MAX LINE.

Fill up to, but not exceeding, the Max Fill line and let Auto-iQ™ take it from there.



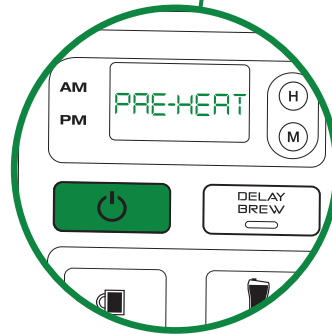
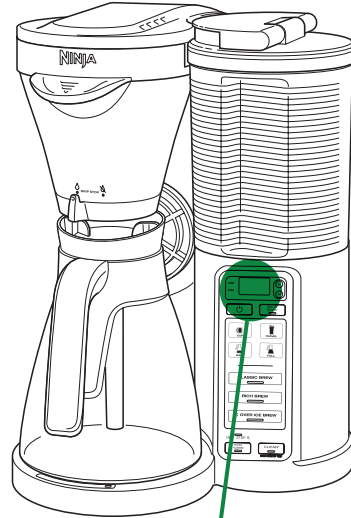
The water reservoir lid is removable for easy cleaning and is dishwasher safe.



## 2 PRE-HEAT FOR THE HOTTEST FIRST CUP

### PLUG IN, POWER UP, AND PRE-HEAT

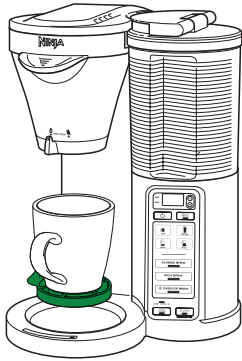
Plug in your brewer, then press the power button. The word PRE-HEAT will flash across the clock for 3 minutes, after which it will disappear and you will hear a beep. Then you're ready to brew.



Pre-heating ensures your first cup will be as hot as it possibly can be.

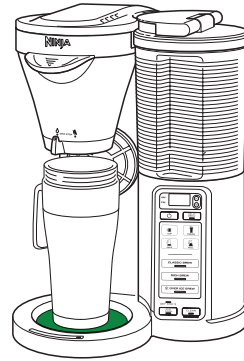
(But if you don't have time to wait, you can still brew before pre-heat is fully activated.)

## CUP



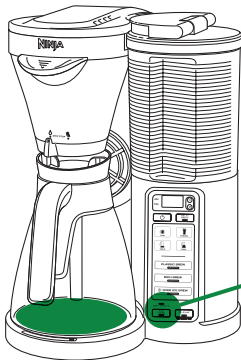
Pull down the cup platform to set your mug on it.

## TRAVEL MUG



Place your travel mug on the Intelligent Warming Plate.

## CARAFE



Place your carafe on the Intelligent Warming Plate.

**The Intelligent Warming Plate will only turn on if you brew a full or half carafe of Classic or Rich Brew coffee.**

**WANT YOUR COFFEE HOT LONGER?**

You can program the Intelligent Warming Plate to run from 0 to 4 hours. To set the time, simply press and hold the Stay Warm button for 5 seconds. When the clock begins to flash, use the Hour and Minute buttons to set your desired time. When the clock stops flashing, your time is set.

**YOU CAN MANUALLY TURN OFF THE INTELLIGENT WARMING PLATE BY PRESSING THE "STAY WARM" BUTTON**

The hot surface indicator light will illuminate when the warming plate surface is hot. The light will remain illuminated until it has returned to a safe temperature.

# BEFORE YOUR FIRST BREW

Run two full carafe cycles with just water (no coffee grounds) to prime your Ninja Coffee Brewer.

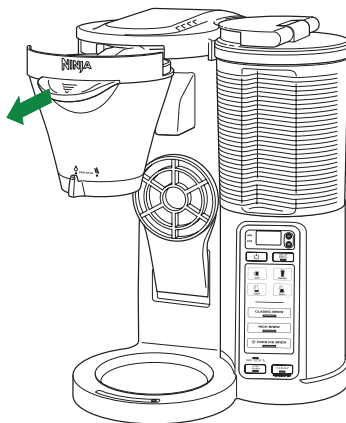
With your brewer plugged in and powered on, fill your reservoir with water up to, but not exceeding, the Max Fill line. Place the carafe under the brew basket, choose the Full Carafe setting, then press the Classic Brew button.

When the cycle is complete, discard the water in the carafe and repeat. After you have completed two cycles, you are ready to brew.

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## USING YOUR FILTER

Some units come with a permanent filter.



Pull the handle to slide the brew basket open.

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## THE 4-STEP BREWING PROCESS

1



**CLASSIC**  
Smooth, well-balanced flavor.



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



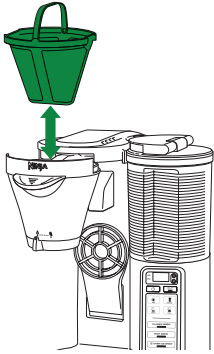
**OVER ICE**  
Specially designed to brew hot over ice for freshly brewed iced coffee that is not watered down.

**Always fill your cup, travel mug, or carafe to the top with ice cubes before brewing.**

**IMPORTANT NOTICE:** Do not brew into glassware. However, the provided glass carafe is safe to use due to the specialized glass material used.

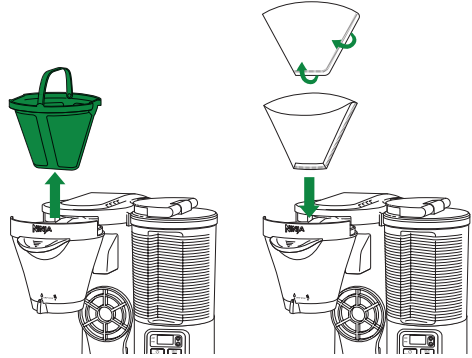
If your unit doesn't come with a permanent filter, you can order one at [ninjaaccessories.com](http://ninjaaccessories.com).

### IF USING PERMANENT FILTER



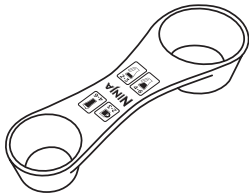
If your unit comes with a permanent filter, then it is already in the proper place—you can add your coffee directly to it.

### IF USING PAPER FILTER







First, remove the permanent filter, if there is one. Then fold a #4 paper cone filter along the seams and insert firmly into the brew basket.

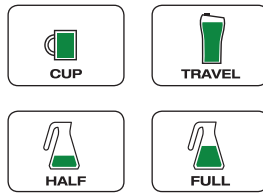
## 2 CHOOSE A SCOOP







Use these scoop measurements no matter which brew style you make.

SERVING SIZE	NINJA SCOOP™
	2-3 small scoops
	3-4 small scoops
	2-3 big scoops
	4-6 big scoops

## 3 CHOOSE A SIZE



Make sure to use a cup that is big enough for the brew size you've selected.

	CUP	9.5 oz.
	TRAVEL MUG	14 oz.
	HALF CARAFE	19 oz.
	FULL CARAFE	39 oz.

\*Approximate brew volumes based on Classic Brew

## 4 CHOOSE A BREW

Simply press your desired brew type button and the brew will begin.

CLASSIC BREW

RICH BREW

❄️ OVER ICE BREW

**THERE WILL BE A PAUSE. THAT'S OK.**  
The pause is just part of the pre-infusion cycle that unlocks the full flavor of your coffee.

# THE BRAINS BEHIND THE BREWS

## ADVANCED THERMAL FLAVOR EXTRACTION<sup>®</sup> TECHNOLOGY

Ninja's patent-pending brewing technology is designed to deliver hot, great-tasting coffee with variable richness levels that are never bitter. Only Ninja has Advanced Thermal Flavor Extraction, which truly unlocks the full flavor potential of your coffee using automated controls for:

Temperature  
Calibration

Pre-Infusion

Optimal Coffee  
Saturation Time

## BREW TYPES

This unique brewing technology knows just the right amount of flavor to extract to achieve just the strength you want.



### CLASSIC BREW

Our Classic Brew delivers smooth, balanced flavor from your favorite coffee.



### RICH BREW

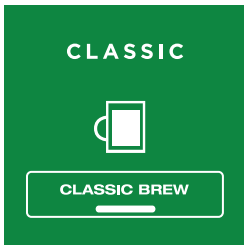
Rich Brew is richer than Classic for a more intense flavor that really stands up to extra milk and flavorings.



### OVER ICE BREW

Brewed at twice the concentration level of our Classic Brew, Over Ice is designed to brew hot directly over ice—leaving you with a refreshingly cold coffee that's never watered down.

# SALTED CARAMEL COFFEE



**Size:** Cup

**Brew:** Classic

**Makes:** 1 (12-ounce) serving

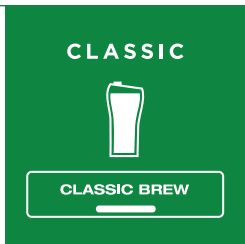
## INGREDIENTS

3 Ninja® Small Scoops  
(or 3 tablespoons)  
ground coffee  
2 tablespoons caramel syrup  
2 tablespoons half & half  
Dash sea salt

## DIRECTIONS

1. Following the measurement provided, place the ground coffee into the brew basket.
2. Place caramel syrup, half & half, and salt into a mug; set mug in place to brew.
3. Press the Cup button, then press the Classic Brew button.
4. When brew is complete, stir to combine.

# VERY VANILLA COFFEE



**Size:** Travel

**Brew:** Classic

**Makes:** 1 (16-ounce) serving

## INGREDIENTS

4 Ninja® Small Scoops  
(or 4 tablespoons)  
ground coffee  
2 tablespoons French vanilla  
syrup  
¼ cup half & half

## DIRECTIONS

1. Following the measurement provided, place the ground coffee into the brew basket.
2. Place vanilla syrup and half & half into a large mug; set mug in place to brew.
3. Press the Travel button, then press the Classic Brew button.
4. When brew is complete, stir to combine.

CLASSIC



CLASSIC BREW

## MAPLE PECAN COFFEE

**Size:** Full Carafe

**Brew:** Classic

**Makes:** 4 (12-ounce) servings

### INGREDIENTS

6 Ninja® Big Scoops  
(or 12 tablespoons)  
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. Press the Full Carafe button, then 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 each with whipped cream and cinnamon.

RICH



RICH BREW

## TOO GOOD TOFFEE COFFEE

**Size:** Cup

**Brew:** Rich

**Makes:** 1 (12-ounce) serving

### INGREDIENTS

3 Ninja® Small Scoops  
(or 3 tablespoons)  
ground coffee  
1 tablespoon butterscotch or  
caramel sauce  
1 tablespoon dark brown sugar  
¼ teaspoon vanilla extract  
⅛ teaspoon salt  
¼ cup heavy cream

### DIRECTIONS

1. Following the measurement provided, place the ground coffee into the brew basket.
2. Place remaining ingredients into a mug; set mug in place to brew.
3. Press the Cup button, then press the Rich Brew button.
4. When brew is complete, stir to combine.



# CAFÉ CON CHOCOLATE

**Size:** Half Carafe

**Brew:** Rich

**Makes:** 4 (8-ounce) servings

## INGREDIENTS

3 Ninja® Big Scoops  
(or 6 tablespoons)  
ground coffee

2 packets hot chocolate mix

1 ½ cups warm milk

Whipped cream, for garnish

Chocolate syrup, for garnish

## DIRECTIONS

1. Following the measurement provided, place the ground coffee into the brew basket.
2. In a large measuring cup, stir together hot chocolate mix and milk until well combined.
3. Pour hot chocolate mixture into the carafe; set carafe in place to brew.
4. Press the Half Carafe button, then press the Rich Brew button.
5. When brew is complete, gently stir to combine. Divide between 4 cups. Top with whipped cream and drizzle with chocolate syrup.



# MOCHA MINT COOLER

**Size:** Cup

**Brew:** Over Ice

**Makes:** 1 (16-ounce) serving

## INGREDIENTS

3 Ninja® Small Scoops  
(or 3 tablespoons)  
ground coffee

⅛ teaspoon mint extract

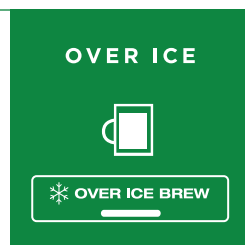
2 cups ice

2 tablespoons chocolate syrup

½ cup 2% milk

## DIRECTIONS

1. Following the measurements provided, place the ground coffee into the brew basket and top with mint extract.
2. Place the chocolate syrup, milk, and ice into a large glass; set glass in place to brew.
3. Press the Cup button, then press the Over Ice Brew button.
4. When brew is complete, stir to combine.





# BLUEBERRIES & CREAM ICED COFFEE

**Size:** Travel

**Brew:** Over Ice

**Makes:** 1 (16-ounce) serving

## INGREDIENTS

4 Ninja® Small Scoops  
(or 4 tablespoons)  
ground blueberry coffee  
2 cups ice  
2 tablespoons vanilla syrup  
2 tablespoons 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 plastic cup; set cup in place to brew.
3. Press the Travel button, then press the Over Ice Brew button.
4. When brew is complete, stir to combine.



# GINGERSNAP ICED COFFEE

**Size:** Travel

**Brew:** Over Ice

**Makes:** 1 (16-ounce) serving

## INGREDIENTS

4 Ninja® Small Scoops  
(or 4 tablespoons)  
ground coffee  
½ teaspoon ground cinnamon  
¼ teaspoon ground ginger  
2 cups ice  
2 tablespoons vanilla syrup  
2 tablespoons half & half

## DIRECTIONS

1. Following the measurements provided, place the ground coffee, cinnamon, and ginger into the brew basket.
2. Place the ice, vanilla syrup, and half & half into a large plastic cup; set cup in place to brew.
3. Press the Travel button, then press the Over Ice Brew button.
4. When brew is complete, stir to combine.

# ORANGE CREAM ICED COFFEE

**Size:** Half Carafe

**Brew:** Over Ice

**Makes:** 4 (9-ounce) servings

## INGREDIENTS

3 Ninja® Big Scoops  
(or 6 tablespoons)  
ground coffee

3 cups ice

Peel of 1 orange, pith removed

1 teaspoon vanilla bean paste  
(or 2 teaspoons vanilla extract)

2 tablespoons plus 2  
teaspoons sugar

$\frac{3}{4}$  cup heavy cream

## DIRECTIONS

1. Following the measurement provided, place the ground coffee into the brew basket.
2. Place remaining ingredients into the carafe; set carafe in place to brew.
3. Press the Half Carafe button, then press the Over Ice Brew button.
4. When brew is complete, stir to combine. Pour coffee into 4 glasses.

OVER ICE



OVER ICE BREW

# CHOCOLATE HAZELNUT ICED COFFEE

**Size:** Full Carafe

**Brew:** Over Ice

**Makes:** 4 (13-ounce) servings

## INGREDIENTS

6 Ninja® Big Scoops  
(or 12 tablespoons)  
ground hazelnut coffee

3 cups ice

$\frac{3}{4}$  cup half & half

$\frac{1}{2}$  cup chocolate syrup

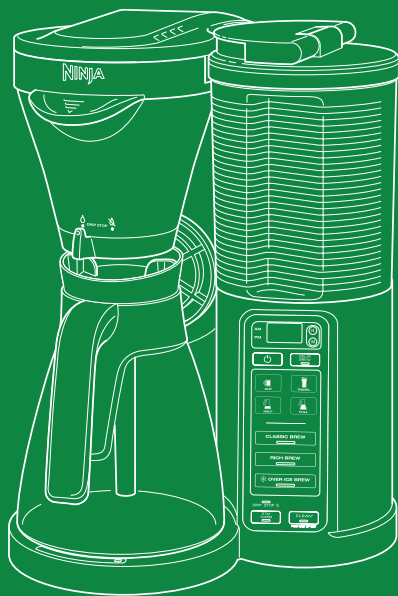
## DIRECTIONS

1. Following the measurement provided, place the ground coffee into the brew basket.
2. Place ice, half & half, and chocolate syrup into carafe; set carafe in place to brew.
3. Press the Full Carafe button, then press the Over Ice Brew button.
4. When brew is complete, stir to combine. Pour coffee into 4 glasses.

OVER ICE



OVER ICE BREW



# NINJA<sup>®</sup>

## COFFEE

For questions or to register your product, contact us at  
1-877-646-5288 or visit us online at [ninjakitchen.com](http://ninjakitchen.com)



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