

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



QUICK START GUIDE

+ 5 IRRESISTIBLE RECIPES

BEFORE YOUR FIRST BREW

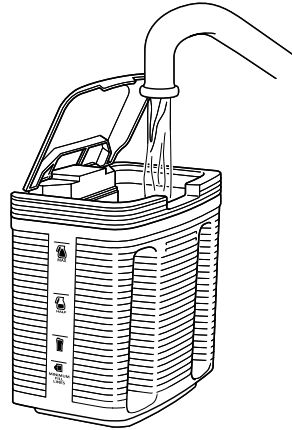
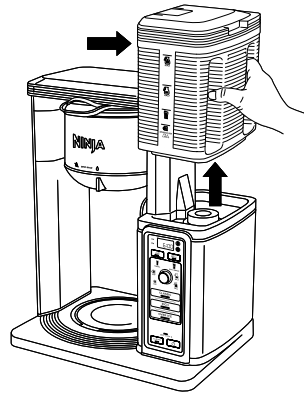
To prime your brewer:

- 1 Plug it into an outlet and turn it on.
- 2 Fill the water reservoir to the Max Fill 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 7 of the Owner's Guide for instructions on how to run a high-altitude calibration brew.

1 FILLING THE WATER RESERVOIR



FILL TO THE MAX LINE

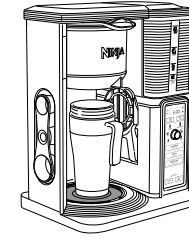
Fill up to, but do not exceed, the Max Fill line.

2 CUP, MUG, OR CARAFE



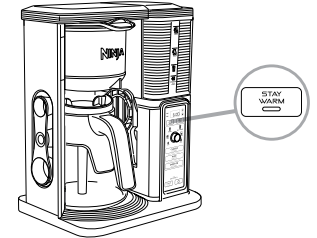
CUP

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.

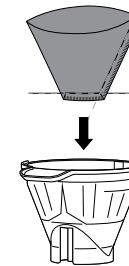
WHEN THE INTELLIGENT WARMING PLATE IS ON, IT CAN BE TURNED OFF MANUALLY BY PRESSING STAY WARM. IT CAN BE TURNED ON MANUALLY BY PRESSING STAY WARM WHILE ANY CARAFE SIZE IS SELECTED.

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 OPTIONS

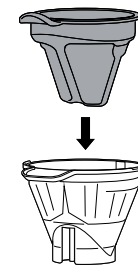
The filter holder removes for easy filling and quick cleanup. Place either a paper filter or permanent filter (sold separately) into the filter holder. To avoid spills and drips after a brew, keep the paper or permanent filter inside the filter holder as you carry it to the trash.

IF USING PAPER FILTER



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

IF USING PERMANENT FILTER



Place your permanent mesh filter into the filter holder, then add your coffee directly to it.

NOTE: A permanent filter is not included with this unit, but can be purchased at ninjakitchen.com.

4 DRIP STOP

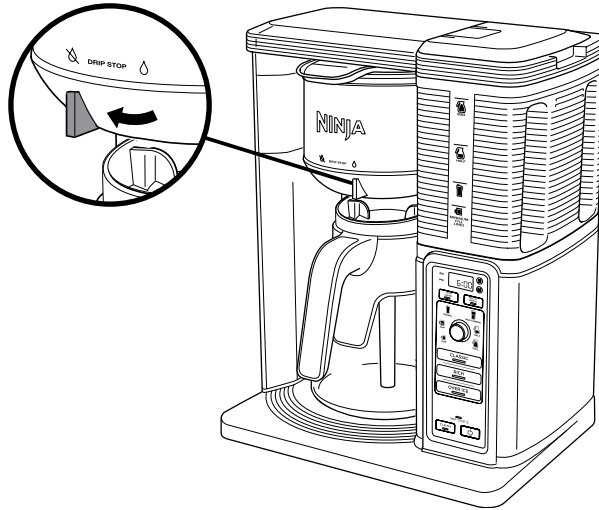
The drip stop is used to close off the brew basket to prevent any coffee from dispensing. You will need to manually open and close the drip stop by moving the handle to your desired position. The drip stop can be closed and reopened at any point before, during, or after a brew.

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

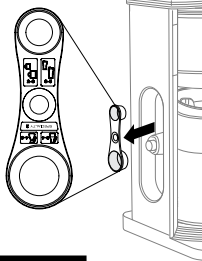
At the end of a brew, close the drip stop to prevent coffee dripping from the brew basket.



6 THE BREWING PROCESS

1 CHOOSE A SCOOP

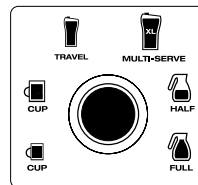
The Ninja Smart Scoop™ takes the guesswork out of measuring. The numbers beside the icons show the number of scoops recommended for each brew size.



SERVING SIZE	NINJA SMART SCOOP
GROUND COFFEE	
	2-3 small scoops
	3-5 small scoops
	3-4 big scoops
	4-6 big scoops

2 CHOOSE A SIZE

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



	CUP	9.5 oz.*
	XL CUP	11.5 oz.*
	TRAVEL MUG	14 oz.*
	XL MULTI-SERVE	18 oz.*
	HALF CARAFE	30 oz.*
	FULL CARAFE	45 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



Smooth, well-balanced flavor.



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



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

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

NOTE: DO NOT use any glassware except the provided Ninja carafe, which is made of specialized glass and 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. THAT'S OK.





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



NOTE: If the display reads "CnCL" 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 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 Travel size; press the Over Ice Brew button.
- 4 When brew is complete, stir to combine.

COCONUT CARAMEL ICED COFFEE



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

INGREDIENTS

5 Ninja® Small Scoops (5 tablespoons) ground coconut coffee
2 cups ice
¼ cup caramel sauce
¼ cup half & half

DIRECTIONS

- 1 Following the measurement provided, place the ground coffee into the brew basket.
- 2 Place the ice, caramel sauce, and half & half into a 22-ounce or larger plastic cup; set cup in place to brew.
- 3 Select the XL Multi-Serve size; press the Over Ice Brew button.
- 4 When brew is complete, stir to combine.

FRENCH VANILLA ICE COFFEE



Size: XL Multi-Serve 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 XL Multi-Serve 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

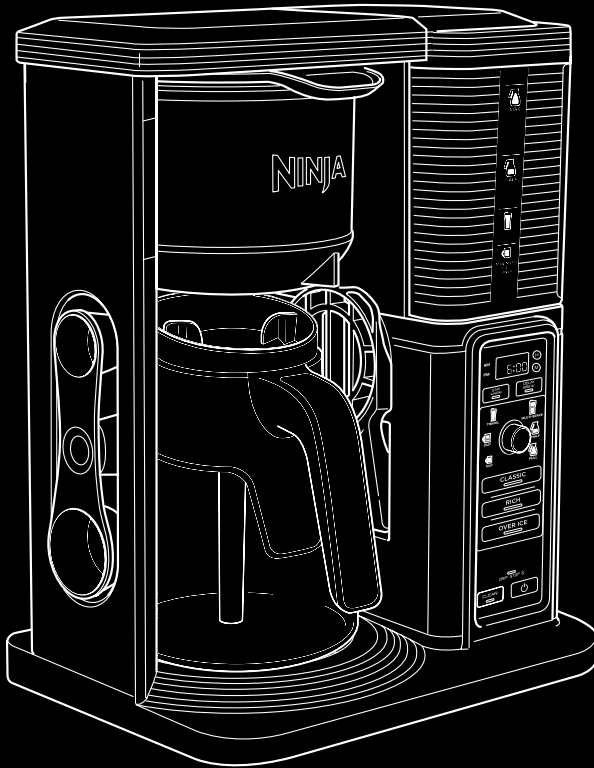
3 Ninja® Big Scoops (6 tablespoons) ground coffee
1 teaspoon ground cinnamon
½ teaspoon chili powder
¼ teaspoon cayenne pepper
¼ cup heavy cream
1 tablespoon unsweetened cocoa powder
1 tablespoon confectioners' sugar

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



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



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