

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



QUICK START GUIDE

+ 10 IRRESISTIBLE RECIPES

BEFORE YOUR FIRST BREW

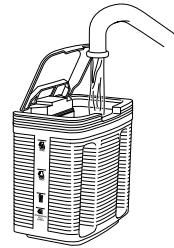
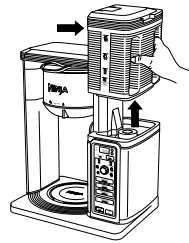
To prime your brewer:

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 8 of the Owner's Guide for instructions on how to run a high-altitude calibration brew.

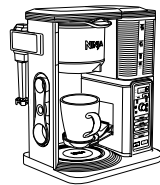
1 FILLING THE WATER RESERVOIR



FILL TO THE MAX LINE

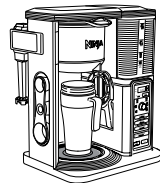
Fill up to, but do not exceed, the Max Fill line.

2 CUP, MUG, OR CARAFE



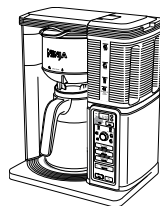
CUP

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.



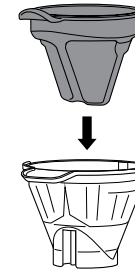
CARAFE

Place your carafe on the base of the brewer. The thermal carafe keeps coffee hot, **no warming plate required.**

3 REMOVABLE FILTER HOLDER & FILTER OPTIONS

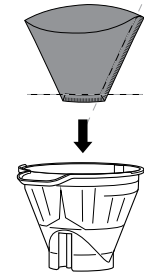
The filter holder removes for easy filling and quick cleanup. Place either a paper filter or permanent filter into the filter holder. To avoid spills and drips after a brew, keep the paper or permanent filter inside the filter holder as you carry it to the trash.

IF USING PERMANENT FILTER



The permanent mesh filter is already in place in the filter holder—you can add your coffee directly to it.

IF USING PAPER FILTER



Remove the permanent filter, then fold a #4 paper cone filter along the seams, open it fully, then insert filter firmly into the brew basket.

4 DRIP STOP

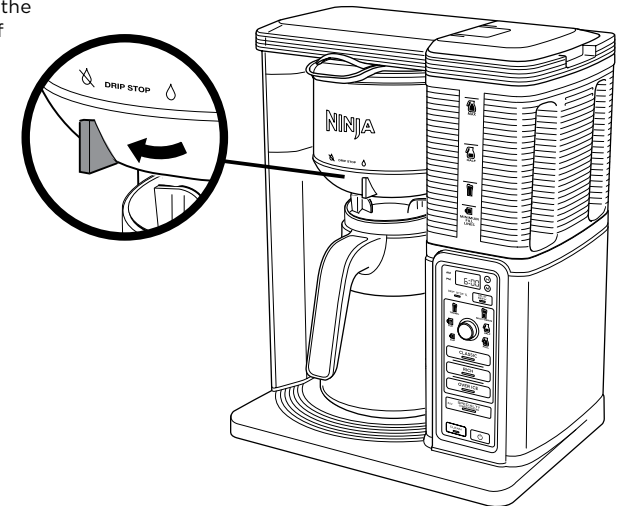
The drip stop is used to close off the brew basket to prevent any coffee from dispensing. You will need to manually open and close the drip stop by moving the handle to your desired position. The drip stop can be closed and reopened at any point before, during, or after a brew.

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.



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.

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

NOTE: DO NOT use any glassware on any brew setting.

SPECIALTY (4 oz.)

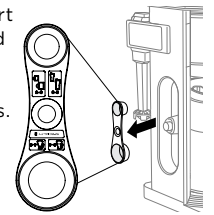
A super-rich concentrate that allows you to make coffee-based drinks like cappuccinos and lattes.

6 THE BREWING PROCESS

HOW TO BREW CLASSIC, RICH, OR OVER ICE

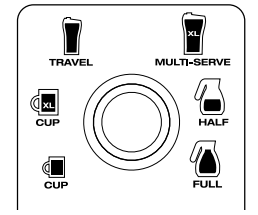
1 CHOOSE A SCOOP

The Ninja Smart Scoop™ is used for accurately measuring coffee grounds. The numbers beside the icons show the number of level 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



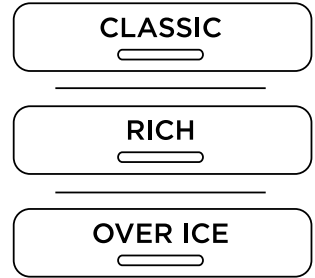
Make sure to use a vessel that is big enough for the brew size you select.

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

3 CHOOSE A BREW STYLE

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



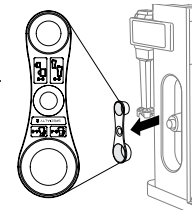
NOTE: If the display reads "CnCL" the brew has been canceled. Press your desired brew style button again to restart the brew.

THE BREW MAY PAUSE ONCE OR MULTIPLE TIMES DURING THE BREW CYCLE. THAT'S OK. Pausing allows the coffee grounds to fully extract and unlock the full flavor of the brew style.

SPECIALTY

1 CHOOSE A SCOOP

Use the big side of the scoop for SPECIALTY brew.



SERVING SIZE	NINJA SMART SCOOP
GROUND COFFEE	
SPECIALTY	2 big scoops

2 NO NEED TO CHOOSE A SIZE

Specialty is always 4 oz. of coffee, so you don't need to select a size.

3 CHOOSE SPECIALTY

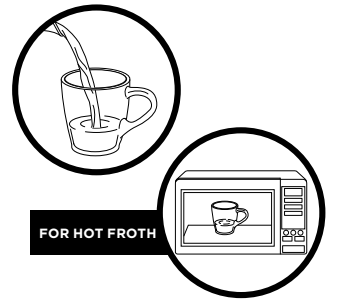
Press the SPECIALTY button and the brew will begin.



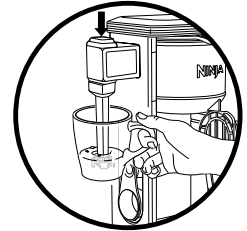
THE BREW MAY PAUSE ONCE OR MULTIPLE TIMES DURING THE BREW CYCLE. THAT'S OK. Pausing allows the coffee grounds to fully extract and unlock the full flavor of the brew style.

7 FROTHING

THE INTEGRATED FROTHER DOES NOT HEAT MILK.



1. Add milk to your cup until it is about 1/3 full.
 - * For cold froth, go to Step 2.
 - 🔥 For hot froth, microwave for 45-60 seconds.



2. Hold the cup under the frother and submerge the whisk just below the surface of the milk. Press and hold the button on top of the frother and froth for 30-45 seconds.







3. Remove the frother whisk by twisting clockwise. Keep your cup below the whisk while you carry it to your sink or dishwasher for easy cleaning.

WARNING: To avoid contact with steam and hot surfaces, **DO NOT** reach across top of brewer to froth.

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.

SALTED CARAMEL COFFEE



CLASSIC

Size: Cup setting **Brew:** Classic **Makes:** 1 (12-ounce) serving

INGREDIENTS

3 Ninja® Small Scoops (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 Set mug in place to brew.
- 3 Select the Cup size; press the Classic Brew button.
- 4 When brew is complete, add remaining ingredients and stir to combine.

VERY VANILLA COFFEE



CLASSIC

Size: Travel setting **Brew:** Classic **Makes:** 1 (16-ounce) serving

INGREDIENTS

4 Ninja® Small Scoops (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 Set mug in place to brew.
- 3 Select the Travel size; press the Classic Brew button.
- 4 When brew is complete, add remaining ingredients and stir to combine.

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 and top each with whipped cream and cinnamon.

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 whipped cream.

TOO GOOD TOFFEE COFFEE



Size: Cup setting **Brew:** Rich **Makes:** 1 (12-ounce) serving

INGREDIENTS

3 Ninja® Small Scoops (3 tablespoons) ground coffee
1 tablespoon butterscotch or caramel sauce
1 tablespoon dark brown sugar
¼ teaspoon vanilla extract
½ teaspoon salt
¼ cup heavy cream

DIRECTIONS

- 1 Following the measurement provided, place the ground coffee into the brew basket.
- 2 Place butterscotch or caramel sauce, brown sugar, vanilla extract, and salt into a mug; set mug in place to brew.
- 3 Select the Cup size; press the Rich Brew button.
- 4 While coffee is brewing, place cream into another mug.
- 5 Microwave cream for 30 to 45 seconds. Froth for 30 seconds according to frothing instructions.
- 6 When brew is complete, stir to combine, then gently pour frothed cream into coffee.

THAI-STYLE ICED COFFEE



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

INGREDIENTS

4 Ninja® Small Scoops (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, stir together the ground coffee, cinnamon, and ginger; place 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 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.

ICED AMERICANO



Brew: Specialty **Makes:** 1 (14-ounce) serving

INGREDIENTS

2 Ninja® Big Scoops
(4 tablespoons)
ground coffee
2 cups ice
¼ cup cold water,
plus more if desired
Milk and sugar, to taste

DIRECTIONS

- 1 Following the measurement provided, place the ground coffee into the brew basket.
- 2 Place the ice into a large plastic cup; set cup in place to brew.
- 3 Select Specialty brew.
- 4 When brew is complete, stir in the cold water; add milk and sugar to taste.

CAPPUCCINO-STYLE COFFEE



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

INGREDIENTS

2 Ninja® Big Scoops
(4 tablespoons)
ground coffee
½ cup milk
Ground cinnamon,
for garnish

DIRECTIONS

- 1 Following the measurement provided, place the ground coffee into the brew basket.
- 2 Place milk into a large mug. Microwave for 30 to 45 seconds. Froth for 30 seconds according to frothing instructions.
- 3 Set the mug containing frothed milk in place to brew.
- 4 Select Specialty brew.
- 5 When brew is complete, sweeten as desired. Garnish with a sprinkle of cinnamon.

ICED COCONUT CHAI COFFEE



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

INGREDIENTS

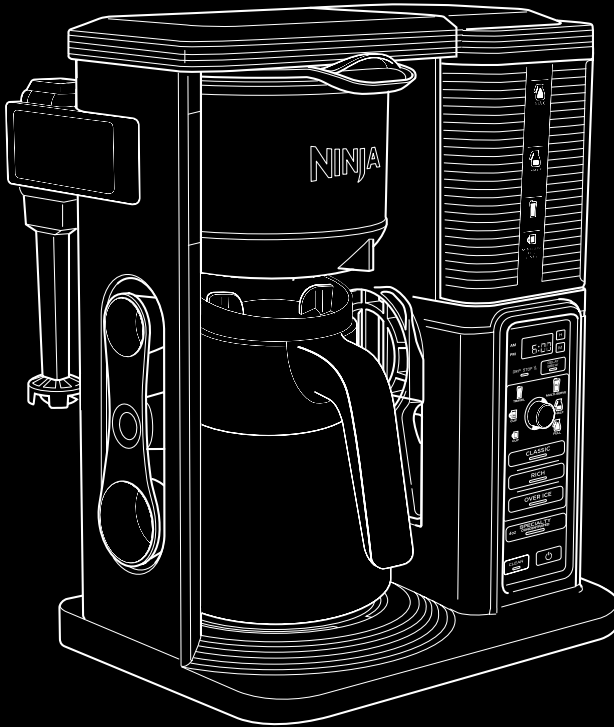
2 Ninja® Big Scoops
(4 tablespoons)
ground coffee
½ teaspoon ground cinnamon
¼ teaspoon ground nutmeg
½ teaspoon ground ginger
½ teaspoon ground cardamom
2 cups ice
2 tablespoons vanilla syrup
¾ cup coconut milk

DIRECTIONS

- 1 Following the measurements provided, stir together the ground coffee, cinnamon, nutmeg, ginger, and cardamom; place into the brew basket.
- 2 Place ice, vanilla syrup, and coconut milk into a large plastic cup; set cup in place to brew.
- 3 Select Specialty brew.
- 4 When brew is complete, stir to combine.

NINJA[®]

SPECIALTY
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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