

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

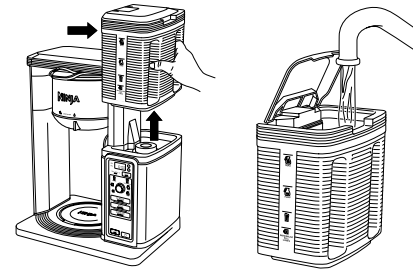
To prime your brewer:

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

1 FILLING THE WATER RESERVOIR

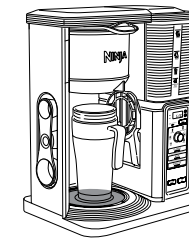


FILL TO THE MAX LINE
Fill up to, but do not exceed, the Max Fill line.

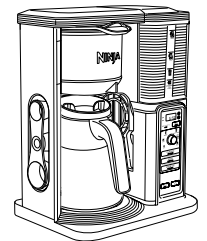
2 CUP, MUG, OR CARAFE



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.

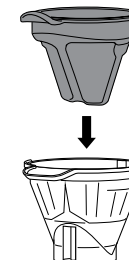


CARAFE
Place your carafe on the base of the brewer. The thermal carafe keeps coffee hot, **no warming plate required.**

3 REMOVABLE FILTER HOLDER & FILTER OPTIONS

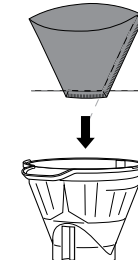
The filter holder removes for easy filling and quick cleanup. Place either a paper filter or permanent filter into the filter holder. To avoid spills and drips after a brew, keep the paper or permanent filter inside the filter holder as you carry it to the trash.

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 and insert firmly into the filter holder.

4 DRIP STOP

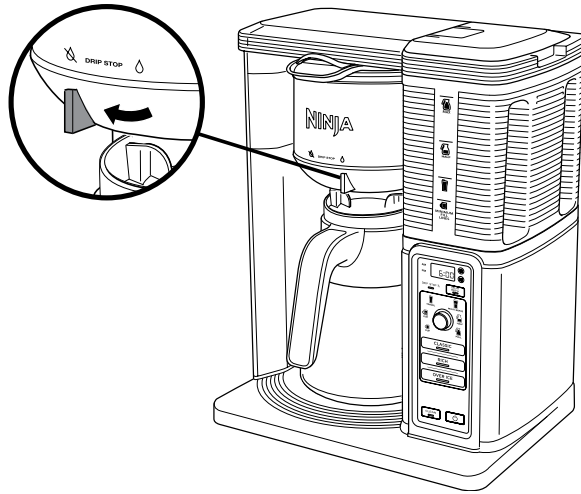
The drip stop is used to close off the brew basket to prevent any coffee from dispensing. You will need to manually open and close the drip stop by moving the handle to your desired position. The drip stop can be closed and reopened at any point before, during, or after a brew.

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.



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.

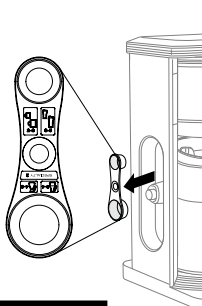
Always fill your vessel to the top with ice cubes before brewing Over Ice.

NOTE: DO NOT use glassware on any brew setting.

6 THE BREWING PROCESS

1 CHOOSE A SCOOP

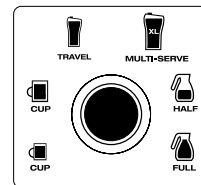
The Ninja Smart Scoop™ takes the guesswork out of measuring. The numbers beside the icons show the number of scoops recommended for each brew size.



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.

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.

SALTED CARAMEL COFFEE



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



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.

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 Travel size Over Ice brew.
- 4 When brew is complete, stir to combine.

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, 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 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.

DOUBLE-SHOT WHITE RUSSIAN



Size: Cup setting **Brew:** Over Ice **Makes:** 2 (5-ounce) servings

INGREDIENTS

3 Ninja® Small Scoops
(3 tablespoons) ground coffee
2 cups ice
¼ cup vodka
¼ cup coffee liqueur
¼ cup heavy cream

DIRECTIONS

- 1 Following the measurement provided, place the ground coffee into the brew basket.
- 2 Place the ice into a plastic or metal cocktail shaker; set shaker in place to brew.
- 3 Select the Cup size; press the Over Ice Brew button.
- 4 When brew is complete, add vodka and coffee liqueur and shake well to chill.
- 5 Divide between 2 glasses, including the ice, and finish each with 2 tablespoons heavy cream.

ORANGE CREAM ICED COFFEE



Size: Half Carafe setting **Brew:** Over Ice **Makes:** 4 (9-ounce) servings

INGREDIENTS

3 Ninja® Big Scoops
(6 tablespoons) ground coffee
3 cups ice
Peel of orange,
pith removed
2 tablespoons plus
2 teaspoons sugar
¾ cup heavy cream

DIRECTIONS

- 1 Following the measurement provided, place the ground coffee into the brew basket.
- 2 Place the ice, orange peel, vanilla, sugar and heavy cream into the carafe; set in place to brew.
- 3 Select the Half Carafe size; press the Over Ice Brew button.
- 4 When brew is complete, stir to combine. Pour coffee into 4 glasses.

CINNAMON CARAMEL ICED COFFEE



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

INGREDIENTS

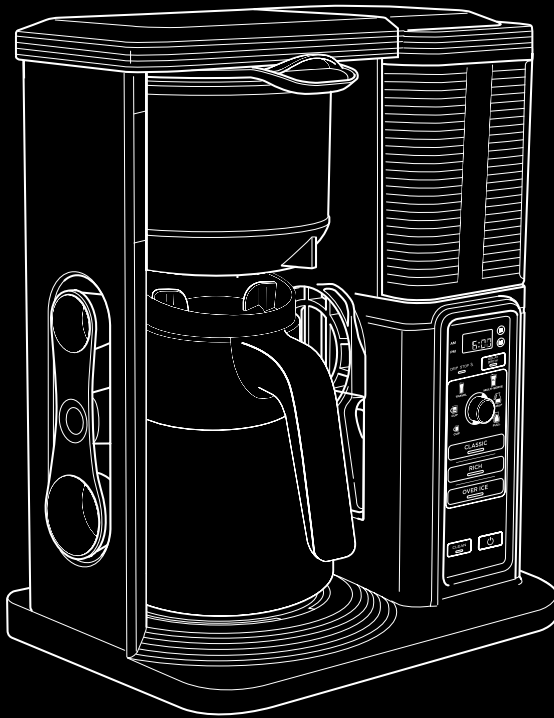
4 Ninja® Small Scoops
(4 tablespoons) ground coffee
½ teaspoon ground cinnamon
2 cups ice
2 tablespoons caramel syrup
2 tablespoons half & half

DIRECTIONS

- 1 Following the measurements provided, place the ground coffee and cinnamon 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.

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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