

NINJA

COFFEE BAR[®]

SYSTEM

CF090 series

OWNER'S GUIDE



ninjakitchen.com
1-877-646-5288

IMPORTANT SAFEGUARDS

For Household Use Only

READ ALL INSTRUCTIONS BEFORE USING YOUR NINJA COFFEE BAR® SYSTEM.

Safety Signal Words

This Owner's Guide and the safety labels attached to this appliance use signal words that indicate safety hazards with differing levels of severity.

Below are the words used and their definitions:

- **WARNING** indicates a hazardous situation which, if not avoided, could result in death or serious injury.
- **CAUTION** indicates a hazardous situation which, if not avoided, could result in minor or moderate injury.
- **NOTICE** is used to address practices not related to physical injury.

The words "**WARNING**" and "**CAUTION**" are preceded by a triangle, signifying that these are safety-related.

The terms "**IMPORTANT**" and "**NOTE**" are also used to describe good ideas for better and more efficient equipment use.

THIS BOOK COVERS MODEL NUMBER:

CF090 CF4

TECHNICAL SPECIFICATIONS

Voltage: 120V~, 60Hz.

Power: 1450 Watts

Water Reservoir

Capacity: 50 Ounces

WARNING:

To reduce the risk of fire, electric shock, serious injury, death or damage when using this appliance, follow these basic safety precautions.

General Precautions

- 1 **DO NOT** allow young children to operate the appliance or use as a toy. Close supervision is necessary when any appliance is used near children.
- 2 To reduce the risk of electric shock, this appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. **DO NOT** force into outlet or try to modify to fit.
- 3 To protect against electrical shock, **DO NOT** submerge the appliance or allow the power cord to come into contact with water or any other liquid.
- 4 Allow the appliance to cool before removing any parts and before cleaning.
- 5 **NEVER** carry the appliance by the power cord or yank it to disconnect from electrical outlet; instead grasp the plug and pull to disconnect.
- 6 **DO NOT** operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or has been dropped or damaged in any manner.
- 7 **DO NOT** let the power cord hang over the edges of tables or counters or touch hot surfaces such as the stove.
- 8 **DO NOT** remove the brew basket or carafe while the appliance is brewing. **Scalding may occur if any of these parts are removed during brewing cycles.**
- 9 The use of an accessory not recommended by the manufacturer may create an overflow condition and scalding hazard, or result in fire, electric shock, or personal injury.

- 10 **DO NOT** operate your appliance in an appliance garage or under a wall cabinet. When storing in an appliance garage always unplug the unit from the electrical outlet. Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.

Operating Notice

- 11 **DO NOT** use well water; use tap water.
- 12 Clogging and backing up of water and/or coffee in the filter basket can occur under any of the following conditions: The use of coffee that is too finely ground; using two or more paper filters; using a permanent filter in conjunction with a paper filter; not cleaning coffee grounds from a permanent filter; or allowing coffee grounds to spill over the filter.
- 13 **ALWAYS** use appliance on a dry, level surface.
- 14 **DO NOT** place on or near a hot gas or electric burner, or in a heated oven.
- 15 **DO NOT** use this appliance for anything other than its intended use. **DO NOT** use outdoors.
- 16 **DO NOT** touch hot surfaces. Use handles or knobs.
- 17 **DO NOT** touch warming plate while the brewer is in use.
- 18 **DO NOT** reach across top of brewer to froth during brewing. Steam is released from vent on top of brewer and can result in a steam burn.
- 19 **DO NOT** run the appliance without water.
- 20 **ALWAYS** place a vessel beneath the brew basket to receive the brewed coffee.
- 21 **DO NOT** overfill the water reservoir. Fill water only to the Max Fill line.

Glass Carafe

- 22 The carafe is designed for use with this appliance only. It must never be used on a stovetop.
- 23 **DO NOT** set a hot carafe on a wet or cold surface.
- 24 **DO NOT** use a cracked or scratched carafe or a carafe that has a loose or weakened handle.

- 25 **DO NOT** clean carafe with abrasive cleansers, steel wool pads, or other abrasive material.
- 26 **DO NOT** place carafe in microwave.
- 27 **DO NOT** expose carafe to extreme temperature changes.
- 28 **DO NOT** place carafe on or near a hot gas or electrical burner, or in a heated oven.
- 29 **DO NOT** use carafe for carbonated beverages.
- 30 **DO NOT** drink directly from the carafe. Liquid from the carafe may be very hot.
- 31 **DO NOT** use the carafe to store food when not in use.
- 32 Ensure the carafe is completely empty before starting a cleaning or brewing cycle. Starting a cycle with water or coffee in the carafe will cause an overflow.

Maintenance

- 33 Remove the power cord from the electrical outlet and allow unit to cool before removing brew basket, water reservoir, or filters before surface cleaning.
- 34 To prevent illness from bacterial growth in the appliance, follow all cleaning instructions in the Care & Maintenance section of this Owner's Guide.
- 35 If the product is not operating properly, contact SharkNinja Operating LLC at 1-877-646-5288 or ninjakitchen.com for examination, repair, or adjustment.
- 36 Clean the system on a weekly basis.

Cord Statement

- 37 A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
- 38 **DO NOT** use extension cords with this product.

SAVE THESE INSTRUCTIONS

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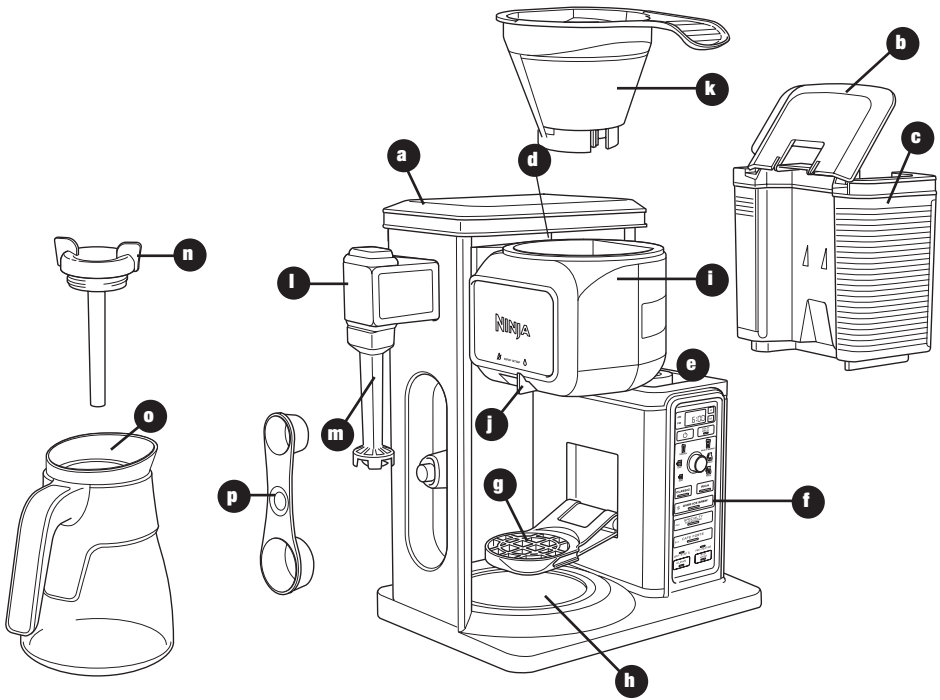
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purchasing the
Ninja Coffee Bar®
System .

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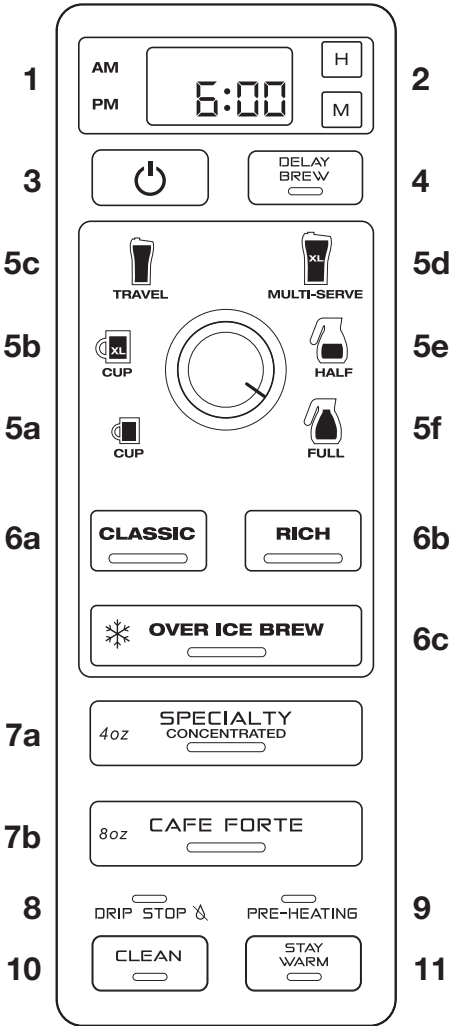
Getting To Know Your Ninja Coffee Bar® System

⚠ CAUTION: DO NOT reach across the top of brewer to froth during brewing. Steam is released from vent on top of the brewer and can result in a steam burn.



- a** Brewer
- b** Flip-Top Water Reservoir Lid
- c** Removable Water Reservoir
- d** Showerhead
- e** Water Tank Shelf
- f** Control Panels
- g** Multi-Serve Cup Platform
- h** Intelligent Warming Plate
- i** Swinging Brew Basket
- j** Drip Stop Toggle
- k** Removable Filter Holder
- l** Integrated Frother
- m** Frother Whisk
- n** Brew-Through Carafe Lid
- o** Glass Carafe
- p** Double-Sided Scoop: Carafe Side and Single-Serve Side
- q** Power Cord & Wrap (not shown)

Control Panel



- 1 Programmable Digital Clock
- 2 Clock Hour & Minute Buttons
- 3 Power Button
- 4 Delay Brew Button
- 5 Multi-Serve Dial
 - a Cup
 - b XL Cup
 - c Travel Mug
 - d XL Multi-Serve
 - e Half Carafe
 - f Full Carafe
- 6 Custom Brew Types
 - a Classic Brew Button
 - b Rich Brew Button
 - c Over Ice Brew Button
- 7 Ninja® Signature Brews
 - a Specialty Brew Button
 - b Cafe Forte Brew Button
- 8 Drip Stop Indicator
- 9 Pre-Heat Indicator
- 10 Intelligent Clean Cycle Indicator/Button
- 11 Stay Warm Button



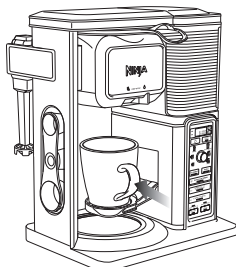
Features of the Ninja Coffee Bar® System

- **Thermal Flavor Extraction® Technology** - Blends precision water delivery with automated controls for calibrated temperature, pre-infusion, coffee saturation, and flavor richness to unlock the full flavor potential of your coffee.
- **Custom Brews** – Brew directly into your favorite cup, travel mug, or carafe.
- **Brew Types** – Control the strength and style of your coffee:
 - a. Classic Brew for smooth, balanced flavor from your favorite coffee.
 - b. Rich Brew for a richer, never-bitter coffee flavor that stands up to milk, cream, or flavoring.
 - c. Over Ice Brew for a smooth, rich, freshly brewed iced coffee that's not watered down.
 - d. Specialty Brew for creating a super-rich concentrate to use as a key ingredient in all kinds of hot milk-based, iced, and frozen coffeehouse-style drinks.
 - e. Cafe Forte for deep, full-bodied, and complex flavor that is so rich and drinkable, it tastes great black—no milk or sweeteners needed.
- **Multi-Serve Cup Platform** – Pull it down and place your favorite cup on it. Brew directly into your cup.
- **Removable Water Reservoir with Easy-Access Flip-Top Lid** – For quick and easy filling.
- **Auto-iQ™** – The Ninja Coffee Bar System knows how much water to use for each size and brew type.
- **50 oz. Glass Carafe**
- **LED Control Panels with Programmable Digital Clock**
- **24-Hour Programmable Delay Brew Button** – Set it to automatically brew the following morning.
- **Drip Stop** – Stops the flow of coffee from the brew basket, allowing you to pour a cup mid-brew. Switch toggle to the closed position to prevent dripping once the brew cycle is finished.
- **Clean Function** – When your Ninja Coffee Bar System senses there is hard-water calcium buildup in your brewer, which can affect the flavor of your coffee, the CLEAN light will illuminate. Follow the cleaning instructions in the Care & Maintenance section.
- **Stay Warm Button** – Your warming plate will automatically turn on after brewing a carafe and turn off after 2 hours. The Stay Warm button allows you to manually turn the warming plate off.
- **Intelligent Warming Plate** – Automatically adjusts the temperature of the warming plate to keep your coffee at the ideal drinking temperature without burning it.
- **Audible Ready Signal** – Alerts you that your coffee is ready.
- **2-Hour Shutoff** – Automatically turns off the warming plate two hours after you brew coffee.
- **Pre-Heat** - After plugging in and turning on your brewer by pressing the Power button, allow 3 minutes for your brewer to pre-heat. When plugged in, your Ninja Coffee Bar System will stay pre-heated for 72 hours unless you turn the brewer off by pressing the Power button.

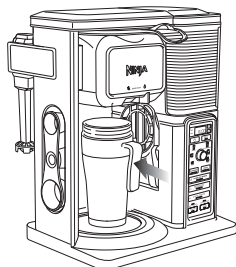
Go to ninjakitchen.com for more information and how-to videos.

Brew into a cup, travel mug, or carafe.

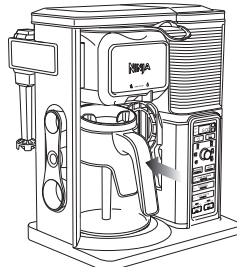
Cup or XL Cup



Travel Mug or XL Multi-Serve



Half Carafe or Full Carafe



Before First Use

PLEASE KEEP THESE IMPORTANT SAFEGUARDS IN MIND WHEN USING THE APPLIANCE:

- ⚠ CAUTION: APPLIANCE CREATES HOT LIQUID. HANDLE WITH CARE.**
- ⚠ CAUTION: DO NOT** remove the vessel while the appliance is running without the Drip Stop in the closed position. Return the vessel quickly and open the Drip Stop to continue the brew.
- ⚠ CAUTION: Never** open the brew basket when the coffeemaker is in use.
- ⚠ CAUTION: Please** ensure you are using at least a 12 oz. cup for the Cup size, 14 oz. cup for the XL Cup size, 16 oz. travel mug for the Travel Mug size, and 20 oz. travel mug for the XL Multi-Serve size to prevent overflow and a scalding injury.

IMPORTANT: DO NOT run the appliance without water.

IMPORTANT: Always place a vessel beneath the brew basket to receive the brewed coffee.

IMPORTANT: DO NOT overfill the water reservoir. Fill water only to the Max Fill line.

- 1** Remove all packaging material, stickers, and labels from the brewer.
- 2** Wash the water reservoir, glass carafe, and removable filter holder in warm, soapy water with a soft cloth.
NOTE: The glass carafe is dishwasher safe. Place on top rack only.
- 3** Rinse and dry thoroughly.
- 4** Wipe the intelligent warming plate with a damp cloth.
- 5** Before first use, prime the system by running two Full Carafe, Classic Brew cycles with water only. After each cycle is complete, discard the water.

NOTE: See the Priming Your Ninja Coffee Bar® System section.



Setting the Clock & Delay Brew



Fig. 1



Fig. 2

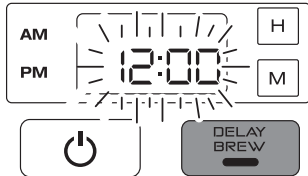


Fig. 3

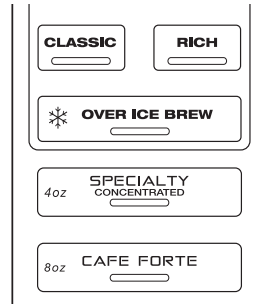


Fig. 4

SETTING THE CLOCK

- 1 Plug the power cord into an electrical outlet. The clock will flash on the control panel to indicate that the time has not been set. (Fig. 1)
- 2 Press the H (hour) or M (minute) button until you reach the current time. The AM or PM indicator will illuminate on the left side of the display as you are setting the time. (Fig. 2)
- 3 After 5 seconds, the clock will stop flashing and the clock will be set.

NOTE: If the clock stops flashing and does not display the correct time of day, pressing the H (hour) or M (minute) button at any time will cause the clock to flash again. You can now reprogram the correct time of day by following the steps above.

NOTE: If you unplug the brewer or in the event of an extended power loss, you will need to reset the clock the next time the brewer is plugged in.

SETTING THE DELAY BREW TIME

NOTE: The Ninja Coffee Bar® System must remain on for the Delay Brew function to work. Do not power off after setting Delay Brew.

- 1 Turn the unit on by pressing the Power button located under the clock.
NOTE: The clock will remain on even if the unit is turned off. Ensure the unit is powered on before setting Delay Brew.
- 2 Press Delay Brew. The Delay Brew button will illuminate and the clock will begin to flash "12:00" or the last Delay Brew time that was set. (Fig. 3)

- 3 While the clock is flashing, press the H (hour) or M (minute) button to set the time that you would like the Delay Brew to begin. The AM or PM indicator will illuminate on the left side of the display as you are setting the desired time.
- 4 Once the proper time has been set, select the size of the vessel that you would like to brew into.
- 5 Select the Brew Type that you desire from the 5 flashing buttons. The selected brew type will be illuminated. (Fig. 4)
- 6 Once the time, brew size, and brew type have been set, allow the Delay Brew button to stop flashing, or press the Delay Brew button to activate. When the Delay Brew is activated, the Delay Brew button will illuminate and an audible signal will play to verify the Delay Brew is set.

NOTE: To deactivate the Delay Brew cycle, press the Delay Brew button once more and the light will turn off. Any change to the selected brew size or starting any other brew will cancel the programmed Delay Brew.

- 7 Place the appropriate-sized vessel under brew basket.
IMPORTANT: Make sure the Drip Stop is in the open position.

Go to ninjakitchen.com for more information and how-to videos.

Priming Your Ninja Coffee Bar® System

⚠ CAUTION: Fill reservoir with water up to, but not exceeding, the Max Fill line. We recommend fresh, cool, filtered water. Do not fill water reservoir with any other liquids such as brewed coffee, carbonated beverages, etc. as other liquids may damage your brewer.

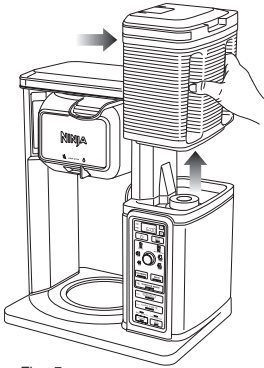


Fig. 5

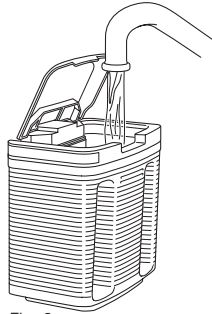


Fig. 6

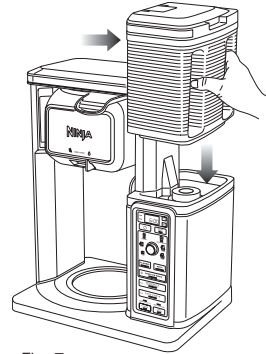


Fig. 7

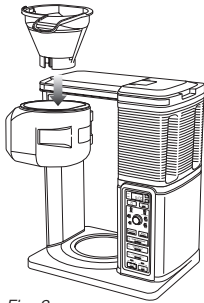


Fig. 8

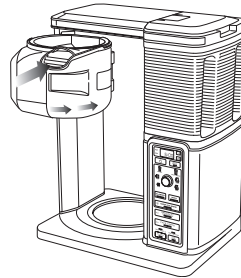


Fig. 9

- 1 Place the brewer on a dry, clean, and level surface.
- 2 To fill the water reservoir, use the hand grips to lift it to the right and up off the brewer. **(Fig. 5)** The water reservoir lid flips open for easy filling, and the entire lid is easily removable for quick cleaning. Add fresh, filtered water up to, but not exceeding, the Max Fill line **(Fig. 6)**, then return the water reservoir to the brewer by angling it into the holder and pushing in toward the brewer to lock into place. **(Fig. 7)** Do not fill water reservoir with anything other than water as other liquids may damage your brewer.
- 3 Ensure removable filter holder is nested inside the brew basket. **(Fig. 8)** Once in place, slide the brew basket all the way in until you hear a slight click. **(Fig. 9)**

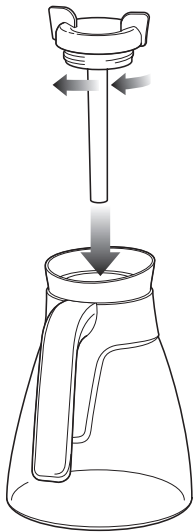


Fig. 10

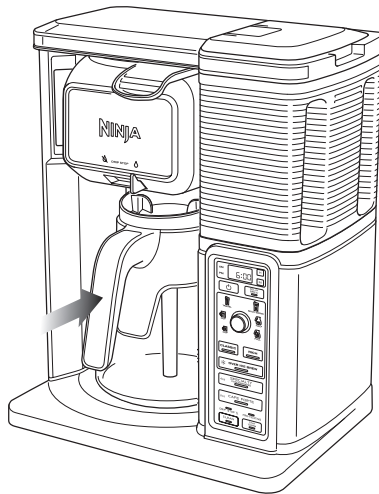


Fig. 11

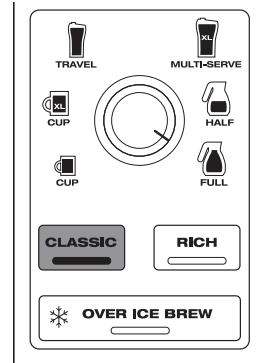


Fig. 12

- 4 Twist the brew-through lid clockwise onto the glass carafe to lock into place. **(Fig. 10)**
- 5 Center the carafe below the brew basket. **(Fig. 11)**
NOTE: Do not place any ground coffee in the brew basket for the first two cycles.
- 6 Plug the brewer into an electrical outlet.
- 7 Once all parts are securely in place, press the Power button.

- 8 With the unit powered on, make sure the Drip Stop toggle is set to the open position. Select the Full Carafe size and Classic Brew setting. **(Fig. 12)**
- 9 When the cycle is complete, discard the water in the carafe. Repeat, beginning with step 2. You are now ready to use your Ninja Coffee Bar® System to brew coffee.

Preparing & Using the Ninja Coffee Bar® System

HOW MUCH COFFEE DO YOU GET IN YOUR CUP?

⚠ CAUTION: Please ensure that you are using at least a 12 oz. cup for the Cup size, 14 oz. cup for the XL Cup size, 16 oz. travel mug for the Travel Mug size, and 20 oz. travel mug for the XL Multi-Serve size to prevent overflow and a scalding injury.

Each size and brew type produces a different amount of coffee to optimize strength and taste.

NOTE: The coffee grounds will absorb some of the water that is brewed, resulting in slightly less brewed coffee than water used.






APPROXIMATE BREW VOLUME

Size/Brew	Classic	Rich	Over Ice (coffee only)	Over Ice (filled with ice)
Cup	9.5 oz.	8.7 oz.	3.8 oz.	9.5 oz.
XL Cup	11.5 oz.	10.3 oz.	4.6 oz.	11.5 oz.
Travel Mug	14 oz.	13.2 oz.	5.9 oz.	14 oz.
XL Multi-Serve	18 oz.	16 oz.	7.3 oz.	18 oz.

Our Specialty Brew is always 4 oz. and Cafe Forte is always 8 oz., so you don't need to adjust the dial for those Signature Brews.

WOULD YOU LIKE A HOTTER COFFEE?

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

	CERAMIC CUP			NINJA® CUP	PAPER CUP
Cup Temperature	Room Temperature	Pre-warmed with hot water	Pre-warmed in microwave with milk	Room Temperature	Room Temperature
Drinking Temperature	Hot 	Hotter 	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.	The double-walled Ninja cup is designed to retain initial coffee temp better than a ceramic cup.	Unlike a ceramic mug, a thinner paper cup does not steal substantial heat from the coffee.

PRE-HEATING

- 1 Plug in your brewer, then press the Power button to initiate pre-heating. You will see the Pre-Heating light turn on.
- 2 Allow 3 minutes for your brewer to pre-heat.
- 3 After 3 minutes, the Pre-Heating light will turn off. Your brewer is now pre-heated.
- 4 Your Ninja Coffee Bar System will stay pre-heated for 72 hours unless you turn the brewer off by pressing the Power button.

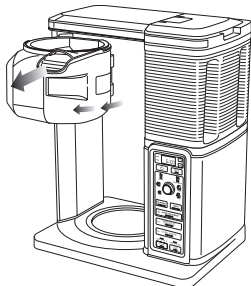


Fig. 13

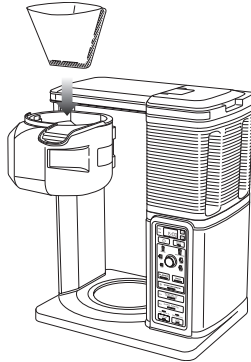


Fig. 14

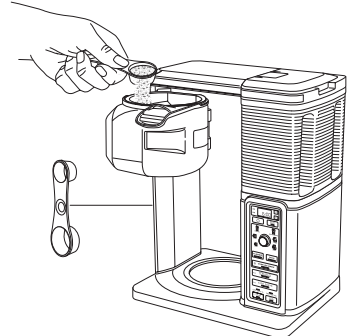


Fig. 15

FILLING THE BREW BASKET WITH COFFEE

For best results, use the measurement chart in the next column to determine how much ground coffee to use for each brew size. The amount of ground coffee for each size will remain the same for any brew type you select. For example, if you select Cup and Classic Brew, you will use the same amount of coffee grounds as if you select Cup and Over Ice Brew.

⚠ CAUTION: The maximum capacity for ground coffee is 12 rounded tablespoons or 6 Ninja® Big Scoops. Exceeding this amount or using fine ground coffee may cause overflow.

- 1 Open the brew basket by sliding it out of the brewer. (Fig. 13)
NOTE: Check for any loose grounds that may be left in the brew basket. Remove and rinse the removable filter holder if needed.
- 2 Use a #4 paper cone filter, fold it along the seams, open it fully, and firmly press it into the removable filter holder making sure that it is fully seated. (Fig. 14)
- 3 Use the Ninja Scoop and follow the measurements in the chart to fill the filter. These measurements are based on level scoops—adjust to your preferred taste. (Fig. 15) We suggest using a medium-sized grind if grinding whole beans.

Serving Size	Ninja Scoop	Tablespoons
Cup / XL Cup	2–3 small scoops	2–3 Tbsp.
Travel Mug / XL Multi-Serve	3–5 small scoops	3–5 Tbsp.
Half Carafe	3–4 big scoops	6–8 Tbsp.
Full Carafe	4–6 big scoops	8–12 Tbsp.
Signature Brews	Ninja Scoop	Tablespoons
Specialty (4 oz. Brew)	2 big scoops	4 Tbsp.
Cafe Forte (8 oz. Brew)	2 big scoops	4 Tbsp.

NOTE: Exceeding the recommended medium grind size for whole beans may cause the brew basket to overflow.

- 4 Slide the brew basket back into the brewer until it clicks into place.

Preparing & Using the Ninja Coffee Bar® System - cont.

- ⚠ **CAUTION: HOT WATER.** Do not remove the brew basket or vessel while brewing.
- ⚠ **CAUTION: STEAM.** Do not touch steam vents or the top of the brewer while brewing.
- ⚠ **CAUTION: The brew basket is hot after brewing.** Always allow the brewer to cool down before cleaning.

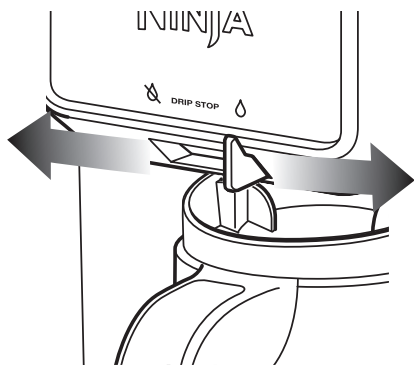


Fig. 16

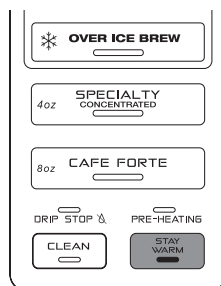


Fig. 17

DRIP STOP

NOTE: If the Drip Stop is closed before you begin a brew, the brewer will notify you with 5 beeps and the Drip Stop indicator will illuminate. Set the Drip Stop to the open position and select your brew concentration level.

CAN'T WAIT FOR THAT FIRST CUP TO BE READY?

When brewing a carafe, close the Drip Stop to pause the brew cycle and pour a cup. Promptly replace the carafe and open the Drip Stop to complete the brew. (Fig. 16)

NOTE: If you forget to open the Drip Stop, the Ninja Coffee Bar System will pause the brew, and after 20 seconds it will give you a friendly audible reminder. After 6 minutes, the brew will be canceled.

CAN'T WAIT FOR THE LAST FEW DROPS?

When the brew cycle is complete, set the Drip Stop to the closed position to stop dripping from the brew basket.

NOTE: While the Drip Stop is closed, the Drip Stop indicator will illuminate.

NOTE: Remember to open the Drip Stop when you are ready to brew again. If you forget, your Ninja Coffee Bar System will give you a friendly audible reminder.

INTELLIGENT WARMING PLATE

The Intelligent Warming Plate will automatically turn on after a Full or Half Carafe size of Classic or Rich Brew. The Intelligent Warming Plate will adjust the heat it produces to avoid burning the coffee over time.

⚠ CAUTION: The HOT SURFACE light will illuminate when the warming plate is hot. Do not touch the surface when this light is illuminated.

STAY WARM BUTTON

Press the Stay Warm button after the brew to turn the Intelligent Warming Plate off. You can turn the Intelligent Warming Plate back on within 2 hours of the brew by pressing the Stay Warm button again. (Fig.17)

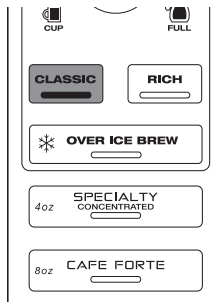


Fig. 18

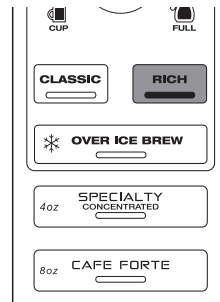


Fig. 19

BREWING COFFEE

NOTE: Each brew has a pre-infusion cycle with varying times. The brew will begin, stop, and be quiet for a short period of time before it begins again. This process is used to evenly saturate the coffee grounds.

NOTE: For hotter coffee, rinse the coffee cup, mug, or glass carafe with hot water prior to brewing.

CAUTION: Ensure the coffee cup, mug, or glass carafe is completely empty before starting a brewing cycle. Starting a brewing cycle with coffee in the vessel could cause an overflow.

CUSTOM BREWS:

CLASSIC & RICH

Classic Brew - For a smooth, balanced flavor.

Rich Brew - For a coffee that is richer than Classic Brew and still smooth, with more room for milk and cream.

- 1 After filling the water reservoir and adding ground coffee to the filter, be sure the Drip Stop is open and the reservoir, basket, and filter are securely in place.
- 2 Use the Multi-Serve dial to select the size of coffee you would like to brew. Place the empty vessel you would like to brew into underneath the brew basket.

NOTE: If making a single cup, lower the Multi-Serve Cup Platform down and center the cup or mug on the cup platform. Please ensure you are using at least a 12 oz. cup for the Cup size, 14 oz. cup for the XL Cup size, 16 oz. travel mug for the Travel Mug size, and 20 oz. travel mug for the XL Multi-Serve size.

- 3 Press the Classic Brew or Rich Brew button and the brew will begin. (Fig. 18, Fig. 19) Press the Classic Brew or Rich Brew button again to cancel the brew.

NOTE: The brew will begin, stop, and be quiet for a short period of time before it begins again. This process is used to evenly saturate the coffee grounds.

NOTE: If brewing a half carafe or a full carafe, the Stay Warm indicator and Intelligent Warming Plate will automatically turn on. (Fig. 18, Fig. 19) This can be turned off by pressing the Stay Warm button once illuminated. The Intelligent Warming Plate will turn off automatically after 2 hours.

NOTE: Do not remove water reservoir, brew basket, or vessel while brewing.

- 4 The Ninja Coffee Bar System will beep to signal a completed brew.

NOTE: Rich Brew will use slightly less water and yield slightly less brewed coffee than Classic Brew.

Preparing & Using the Ninja Coffee Bar® System - cont.

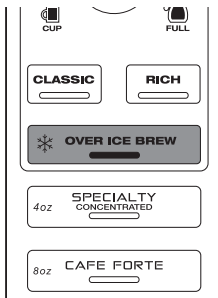


Fig. 20

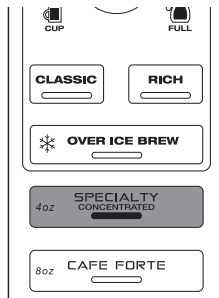


Fig. 21

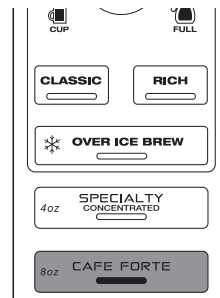


Fig. 22

OVER ICE BREW - Designed to brew hot coffee over ice to lock in the flavor for a rich, freshly brewed, smooth iced coffee that's not watered down. Be sure your vessel is filled with ice before brewing.

CAUTION: DO NOT USE GLASSWARE. However, the provided glass carafe is safe to use due to the specialized glass material.

- 1 After filling the water reservoir, add ground coffee to the filter. Be sure the Drip Stop is open and the reservoir, brew basket and filter are in place.
- 2 Use the Multi-Serve dial to select the size of coffee that you would like to brew.
- 3 Before brewing, fill the desired vessel to the top with ice cubes and place the vessel below the brew basket. Press the Over Ice Brew button and the brew will begin. (Fig. 20) Press the Over Ice Brew button again to cancel the brew.

IMPORTANT: Always fill the desired vessel to the top with ice before placing it below the brew basket. Do not add ice to the water reservoir.

NOTE: The brew will begin, stop, and be quiet for a short period of time before it begins again. This pre-infusion process is used to evenly saturate the coffee grounds.

NOTE: If making a carafe of Over Ice Brew, fill the carafe with ice and brew without the brew-through lid.

- 4 The Ninja Coffee Bar System will beep to signal a completed brew. Stir to cool coffee completely.
- CAUTION: Make sure to use the proper cup size to prevent coffee from overflowing the cup.**

Go to ninjakitchen.com for more information and how-to videos.

SIGNATURE BREWS:

Specialty and Cafe Forte brews deliver a specific amount of concentrated coffee for the perfect brew every time. Specialty delivers approximately 4 oz. and Cafe Forte delivers approximately 8 oz.

Specialty Brew - Delivers a strong coffee concentrate perfect for an iced blended coffee drink or milk-based specialty drink.

Cafe Forte Brew - Has a deep, full-bodied, and complex flavor that is rich and drinkable. It tastes great black—no milk or sweeteners needed

- 1 After filling the water reservoir and adding ground coffee to the filter, be sure the Drip Stop is open and the reservoir, brew basket and filter are securely in place.

Note: If brewing an iced blended drink, fill the desired vessel with the amount of ice recommended in the recipe before brewing.

- 2 Place the vessel that you would like to brew into underneath the brew basket. Press the Specialty Brew button or Cafe Forte button and the brew will begin. (Fig. 21, Fig. 22) Press the Specialty Brew button or Cafe Forte button again to cancel the brew.

NOTE: The brew will begin, stop, and be quiet for a short period of time before it begins again. This pre-infusion process is used to evenly saturate the coffee grounds.

NOTE: No matter which size is selected on the Multi-Serve dial, Specialty will always brew 4 oz. and Cafe Forte will always brew 8 oz.

- 3 The Ninja Coffee Bar System will beep to signal a completed brew.

⚠ CAUTION: DO NOT reach across the top of the brewer to froth during brewing. Steam is released from vent on top of brewer and can result in a steam burn.

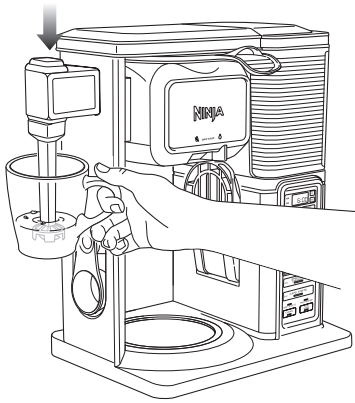


Fig. 23

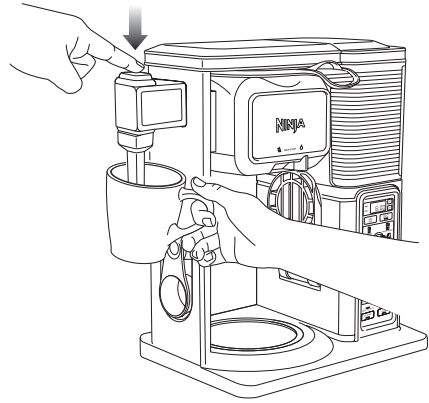


Fig. 24

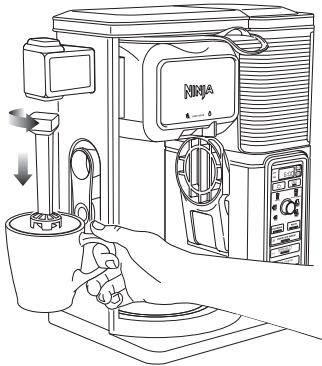


Fig. 25

FROTHING YOUR MILK

- 1 Pour milk into cup, until it is about one-third full. (Use more or less milk depending on your preference.) Microwave for 45 to 60 seconds for hot milk.
- 2 Move the frother into the ready position by swinging the arm toward the front.
- 3 Hold the cup under the frother and submerge the whisk just below the surface of the milk. This allows air to fold into the milk, for the frothiest results. **(Fig. 23)**
- 4 Press and hold the frothing button for 30 to 45 seconds. **(Fig. 24)**
- 5 You can easily remove the frother whisk by twisting it clockwise. To avoid spills, keep your cup below the whisk and carry it to your sink or dishwasher for cleaning. **(Fig. 25)**

Care & Maintenance

CLEANING AFTER A BREW

⚠ CAUTION: Make sure the brewer is unplugged from the power source before cleaning.

⚠ CAUTION: Be sure to allow the brewer to cool before cleaning.

IMPORTANT: Discontinue use if the glass carafe is scratched or handle is loose or damaged.

NOTE: Do not leave coffee in the glass carafe for an extended period of time after a brew.

NOTE: Do not leave water in or underneath the water reservoir unused for multiple days. Rinse and replace with fresh water.

- 1 Before cleaning, close the Drip Stop.
- 2 After each brew is complete and the coffee grounds have cooled, carefully remove the paper filter and discard. Remove the removable filter holder from the brew basket and wash with soap and warm water.
- 3 After each froth, thoroughly rinse the frother whisk or place it on top-rack of dishwasher.

NOTE: The removable filter holder and the flip-top reservoir lid are not dishwasher safe.

NOTE: If coffee grounds spilled over into the brew basket or into the overflow channels, remove and rinse under water until grounds are gone.

- 4 Wash the carafe and brew-through lid with soap and warm water. Use a bottle brush or a cloth to wash the inside of the carafe.

NOTE: The brew-through lid, glass carafe, and water reservoir are top-rack dishwasher safe.

IMPORTANT: Clean the glass carafe with a soft brush or sponge. Do not use a wire brush.

- 5 Wipe machine down with a cloth and soap and warm water. Let the warming plate cool before cleaning with a cloth and soap and warm water. Clean the shower head, water reservoir shelf, water reservoir, flip-top water reservoir lid, and removable filter holder with soap and water. **Do not immerse the base in water.**

CLEANING YOUR CARAFE

We recommend cleaning your carafe with warm, soapy water, or placing in the top-rack of your dishwasher.

If you want to clean the carafe more thoroughly, we recommend using a soft foam brush such as the one shown.



CLEANING YOUR WATER RESERVOIR

- 1 Empty the water reservoir.
- 2 Hand wash with dish soap and rinse, or place on the top-rack of your dishwasher.
- 3 Clean the water reservoir shelf with a cloth and warm, soapy water.



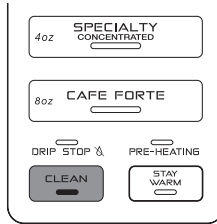


Fig. 26

CLEANING & DESCALING YOUR BREWING SYSTEM

⚠ CAUTION: Be sure to allow the brewer to cool before wiping down any surface for cleaning.

⚠ CAUTION: DO NOT immerse the coffeemaker into water or any other liquid.

The CLEAN button will illuminate when a cleaning cycle is recommended for your Ninja Coffee Bar® System, as calcium scale buildup could be affecting the flavor of your coffee.

To clean and descale your Ninja Coffee Bar System:

NOTE: The clean cycle takes approximately 60 minutes.

- 1 Select the Full Carafe size and set the empty carafe beneath the brew basket.
- 2 Use a descaling solution specifically formulated for coffeemaker cleaning and follow the directions on the package. Fill the water reservoir up to, but not exceeding, the Max Fill line (50 oz.).

OR

Fill the water reservoir to the Travel Mug line (16 oz.) with white vinegar, then fill the rest of the reservoir with water up to, but not exceeding, the Max Fill line (50 oz.).

IMPORTANT: Use only white vinegar.

- 3 Once the water reservoir is filled with your cleaning solution and water mixture, press the CLEAN button. (Fig. 26)

NOTE: To cancel the clean cycle, press the Power button or CLEAN button once. The unit will beep, and stop brewing through the cleaning mixture. Discard any remaining cleaning mixture in the reservoir and the carafe, and thoroughly clean each. Refill the reservoir with fresh water up to, but not exceeding, the Max Fill line, and set the empty carafe beneath the brew basket. Run a Full Carafe, Classic Brew with water only to remove any cleaning solution that could affect the flavor of your coffee.

IMPORTANT: If you cancel the clean cycle, your machine will not be properly descaled, and the CLEAN indicator light will remain on. .

- 4 The clock will display and countdown the remaining clean cycle time, as this takes approximately 60 minutes to complete. Your Ninja Coffee Bar System will deliver a small amount of cleaning solution to distribute it through the system. It will then pause for a half an hour, deliver additional cleaning solution, and pause for another half hour. The extended pauses allow for maximum cleaning and descaling.

⚠ CAUTION: DO NOT remove the carafe at any time throughout the clean cycle.

- 5 Upon completion, the brewer will beep, and the CLEAN light will turn off.
- 6 Empty and thoroughly clean the carafe and water reservoir with warm, soapy water to remove any cleaning solution that could affect the flavor of your coffee.
- 7 Fill the reservoir with fresh water up to, but not exceeding, the Max Fill line (50 oz.) and set the empty carafe beneath the brew basket.
- 8 Flush the system by running a Full Carafe, Classic Brew cycle with water only. After the cycle is complete, discard the water and thoroughly clean the carafe to remove any cleaning solution that could affect the flavor of your coffee.

NOTE: If the CLEAN light illuminates again, then calcium buildup is still present. Repeat the steps above and the CLEAN light will automatically shut off when your brewer is clean.

Please call Customer Service at 1-877-646-5288 to purchase descaling solution or if the brewer needs any servicing.

Troubleshooting Guide



PROBLEMS	POSSIBLE REASONS & SOLUTIONS
Sediment in my coffee.	<p>If using a permanent filter, the sediment at the bottom of the brewed coffee may be due to using finely ground coffee.</p> <p>To reduce the amount of sediment in the brewed coffee, use a slightly coarser grind or use a paper filter.</p>
Grounds in my coffee.	<p>A filter must be in place when brewing (either the permanent filter or a paper filter). It is possible that the brew basket overflowed. Once cooled, clean out the removable filter holder and refill using the appropriate amount of coffee. Too many grounds can cause the brew basket to overflow. Alternatively, fine ground coffee can clog the removable filter holder. For best brewing results, use a medium-ground coffee.</p>
The brew basket drips even after the brew cycle is completed.	<p>Once the brew cycle is complete, move the drip stop to the closed position, denoted by a water droplet with a slash through it, before removing your brewing vessel.</p>
Paper filter is folding over.	<p>The Ninja Coffee Bar® System is designed to take a #4 cone filter. Be sure you are using this size and shape, as larger sizes may fold over. If not, allow the brew basket to cool before handling. The paper filters are thicker on two edges. Fold those edges along their creases (one along the bottom and one along the side) before inserting into the brew basket. Alternatively, you can wet the sides of the paper filter to temporarily adhere it to the brew basket.</p> <p>NOTE: When using a paper filter, do not use the permanent filter.</p> <p>If problem persists, try using a permanent filter.</p>
Coffee is not hot enough.	<p>Your Ninja Coffee Bar System is equipped with a pre-heating function that ensures your cup of coffee as hot as it possibly can be. After turning on your Ninja Coffee Bar System, the pre-heat notification will illuminate for 3 minutes as it warms up. Once it has warmed up to the proper temperature, the pre-heat notification will turn off, indicating it is time to brew. To brew the hottest possible cup with your Ninja Coffee Bar System, keep it plugged in and powered on at all times to allow the brewing system to remain warm and ready to brew.</p> <p>IMPORTANT: DO NOT use hot water in the water reservoir. We recommend cool, fresh, filtered water.</p>
Over Ice Brew is not cold.	<p>The Over Ice Brew is designed to brew hot coffee over ice to lock in the flavor for rich, smooth iced coffee. Make sure your cup, travel mug, or carafe is filled all the way to the top with ice cubes.</p>
Weak coffee.	<p>For stronger coffee, try the Rich Brew setting using dark roast beans and the permanent filter in your brew basket (rather than a paper filter). If you want an even bolder flavor, you can add more coffee grounds to the brew basket — just keep in mind that the additional grounds do absorb liquid, so you will wind up with a more concentrated, smaller cup of coffee.</p>
Coffee too strong.	<p>For milder coffee, try the Classic Brew setting using light roast beans and a paper filter in your brew basket (rather than the permanent filter). If you want an even milder flavor, you can put less coffee in the brew basket — just keep in mind that grounds do absorb liquid during the normal brew cycle, so you will wind up with a less concentrated, larger cup of coffee.</p>
Brew will not start, or will not complete the full brew selected.	<p>Ensure the unit is powered on and the display is illuminated. If there are no lights, it means the machine is not getting power. Try a different outlet and press the Power button. Check to make sure there is water in the water reservoir.</p> <p>Make sure the Drip Stop is open, as the machine will beep 5 times and the brew cycle will not start if the Drip Stop is in the closed position. If the Drip Stop LED is illuminated, and the Drip Stop is in the open position, it means the brew basket was inserted incorrectly. Reinsert the brew basket by aligning it with the rails and slide it into the brewer until it clicks in place.</p> <p>If the above actions have not stopped the beeping, it may be time to run the clean cycle. Please refer to the Care & Maintenance section.</p> <p>NOTE: The brew will begin, stop, and be quiet for a short period of time before it begins again. This process is used to evenly saturate the coffee grounds.</p>



PROBLEMS	POSSIBLE REASONS & SOLUTIONS												
Brew cycle is too slow.	A carafe brew will take approximately 8 minutes and a single cup will take approximately 4 minutes. If the brew cycle is taking longer than normal, run the Clean Cycle with the descaling solution.												
My cup, travel mug, or carafe overflowed.	<p>The cup, travel mug or carafe may not have been empty prior to brewing.</p> <p>The water exceeded the Max Fill line on the water reservoir prior to brewing.</p> <p>The Ninja Coffee Bar® System is designed to dispense the following amounts on Classic brew:</p> <table border="0" data-bbox="362 404 597 557"> <tr> <td>Cup</td> <td>9.5 oz.</td> </tr> <tr> <td>XL Cup</td> <td>11.5 oz.</td> </tr> <tr> <td>Travel Mug</td> <td>14 oz.</td> </tr> <tr> <td>XL Multi-Serve</td> <td>18 oz.</td> </tr> <tr> <td>Half Carafe</td> <td>28 oz.</td> </tr> <tr> <td>Carafe</td> <td>43 oz.</td> </tr> </table> <p>Please ensure you are using at least a 12 oz. cup for the Cup size, 14 oz. cup for the XL Cup size, 16 oz. travel mug for the Travel Mug size, and 20 oz. travel mug for the XL Multi-Serve size.</p> <p>NOTE: On Rich Brew and Over Ice Brew there will be less volume dispensed. Specialty Brew will deliver approximately 4 oz. and Cafe Forte will deliver approximately 8 oz.</p>	Cup	9.5 oz.	XL Cup	11.5 oz.	Travel Mug	14 oz.	XL Multi-Serve	18 oz.	Half Carafe	28 oz.	Carafe	43 oz.
Cup	9.5 oz.												
XL Cup	11.5 oz.												
Travel Mug	14 oz.												
XL Multi-Serve	18 oz.												
Half Carafe	28 oz.												
Carafe	43 oz.												
Brew basket overflowed.	The bottom opening is clogged. This can happen with finely ground coffee or too many coffee grounds in the brew basket. Medium-ground coffee is recommended.												
Water left in my reservoir.	<p>Fill the reservoir with water up to, but not exceeding, the Max Fill line and Auto-iQ™ One-Touch Intelligence will only use the water needed for the brew size and style selected.</p> <p>After a brew you may notice leftover water in your water reservoir after filling to the minimum fill line of the size selected. The water reservoir markings are minimum fill lines that indicate if there is enough water for the proper brew size in the reservoir, but all brew styles use different amounts of water to create the proper flavor and concentration. You can brew multiple cups before needing to refill.</p>												
Does it take coffee pods?	This brewer is designed to brew coffee grounds only. Do not insert pods or K-Cups®.												
My Ninja Coffee Bar System is leaking.	<p>Ensure you are filling your water reservoir up to, but not exceeding, the Max Fill line. After removing the water reservoir, there may be a small amount of water in the reservoir valve. This can be easily removed with a dry cloth.</p> <p>If the leak is coming from the brew basket, make sure that all parts are assembled correctly and securely. If the leak is coming from the bottom of the brewer, call customer service at 1-877-646-5288.</p>												
Why is the second cup that I brewed hotter than the first cup?	Once the Ninja Coffee Bar System has brewed the first cup, the brewing system is pre-warmed. This enables any following brews to be slightly hotter. For a hot first cup, try pre-warming your mug. Or after plugging in and turning on your brewer by pressing the Power button, allow 3 minutes for your brewer to preheat.												
I noticed the carafe design and lid. What are the benefits?	<p>Our unique carafe shape and design has the following benefits:</p> <ul style="list-style-type: none"> Easy-grip design makes it easy to pour coffee without dripping. It thoroughly mixes your coffee from the first drop to the last thanks to the brew-through carafe lid. Optimizes coffee temperature. Allows you to brew both hot and iced coffee. 												

*K-Cup is a registered trademark of Keurig Green Mountain, Inc. Use of the K-Cup trademark does not imply any affiliation with or endorsement by Keurig Green Mountain, Inc.

Troubleshooting Guide - cont.

PROBLEMS	POSSIBLE REASONS & SOLUTIONS
<p>What impacts coffee brew volume?</p>	<p>When you make hot coffee, coffee grounds will absorb some of the water that is brewed, resulting in slightly less brewed coffee than the water used. The more coffee you use, the more water will be absorbed. Additionally, our wider-bottom carafe holds most of the coffee volume at the base which helps control the temperature more evenly.</p> <p>Classic Brew:</p> <div style="display: flex; justify-content: space-around; align-items: center;"> <div style="text-align: center;">  <p>Full Carafe</p> </div> <div style="text-align: center;">  <p>Half Carafe</p> </div> </div>
<p>How does the Ninja Coffee Bar® System keep coffee at the right temperature?</p>	<p>The carafe is designed to keep most of the coffee volume in the bottom so it can be held closer to the Intelligent Warming Plate. This helps maintain the coffee at the ideal drinking temperature.</p>

Go to ninjakitchen.com for more information and how-to videos.

ORDERING REPLACEMENT PARTS

To order additional parts and attachments, please visit ninjaaccessories.com or contact customer service: **1-877-646-5288**.



Shark | NINJA

ONE (1) YEAR LIMITED WARRANTY

SharkNinja Operating LLC warrants this product to be free from material defects and workmanship for a period of one (1) year from the date of purchase when utilized for normal household use, subject to the following conditions, exclusions and exceptions.

The liability of **SharkNinja Operating LLC** is limited solely to the cost of the repair or replacement of the unit at our option. This Limited Warranty does not cover normal wear of parts and does not apply to any unit that has been tampered with or used for commercial purposes. This Limited Warranty does not cover damage caused by misuse, abuse, negligent handling or damage due to faulty packaging or mishandling in transit. This Limited Warranty does not cover damage or defects caused by or resulting from damages from shipping or from repairs, service or alteration to the product or any of its parts, which have been performed by a repair person not authorized by **SharkNinja Operating LLC**.

If your appliance fails to operate properly while in use under normal household conditions within the warranty period, return the complete appliance and accessories, freight prepaid. For assistance with warranty service options or customer support, please call our customer care and product specialists at 1 (877) 646-5288 or visit our website ninjakitchen.com/warranty.

If the appliance is found to be defective in material or workmanship, **SharkNinja Operating LLC** will repair or replace it free of charge. Proof of purchase is required and a fee of \$19.95 will apply to cover the cost of return freight.*

This Limited Warranty is extended to the original purchaser of the unit and excludes all other legal, implied and/or conventional warranties. The responsibility of **SharkNinja Operating LLC**, if any, is limited to the specific obligations expressly assumed by it under the terms of this Limited Warranty. In no event is **SharkNinja Operating LLC** liable for incidental or consequential damages to anyone of any nature whatsoever. Some states do not permit the exclusion or limitation of incidental or consequential damages, so the above may not apply to you.

This Limited Warranty gives you specific legal rights, and you may also have other rights which vary from state to state or from province to province.

***IMPORTANT: Carefully pack item to avoid damage in shipping. Be sure to include proof of purchase date and to attach tag to item before packing with your name, complete address and phone number with a note giving purchase information, model number and what you believe is the problem with the item. We recommend you insure the package (as damage in shipping is not covered by your Limited Warranty). Mark the outside of your package "ATTENTION CUSTOMER SERVICE".**

Product Registration

Please visit registryourninja.com or call 1-877-646-5288 to register your new Ninja® product within ten (10) days of purchase. You will be asked to provide the store name, date of purchase and model number along with your name and address.

The registration will enable us to contact you in the unlikely event of a product safety notification. By registering, you acknowledge to have read and understood the instructions for use and warnings set forth in the accompanying instructions.



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