

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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# BEFORE YOUR FIRST BREW

You'll need to prime your system by running two Full Carafe brew cycles, using only fresh water. With your brewer plugged in and powered on, fill the reservoir with fresh water up to, but not exceeding, the Max Fill line. Place the empty carafe under the brew basket, then select Full Carafe and Classic Brew.

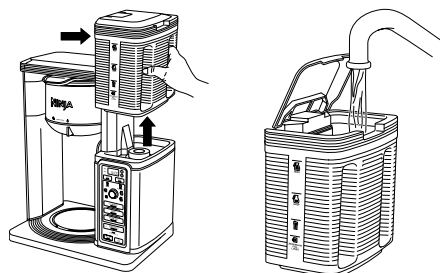
When the first cycle is complete, discard the water in the carafe and repeat. After completing two water-only priming cycles, you'll be ready to brew delicious coffee.

## HIGH-ALTITUDE CALIBRATION BREW

(Optional, but recommended for users in high-altitude areas.)

Because water boils at lower temperatures at higher altitudes, running a calibration cycle before your first brew allows the unit to detect the boiling point of water at your location. Refer to the **Owner's Guide** for instructions.

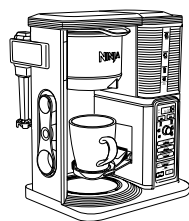
### 1 FILLING THE WATER RESERVOIR



#### FILL TO THE MAX LINE

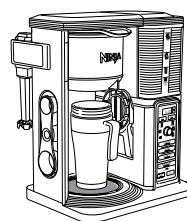
Fill up to, but do not exceed, the Max Fill line.

### 2 CUP, MUG, OR CARAFE



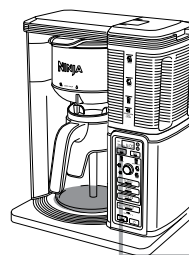
#### CUP

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 of Classic or Rich Brew.



### WANT YOUR COFFEE TO STAY HOT LONGER?

You can program how long the Intelligent Warming Plate remains on (up to 4 hours) and/or set the temperature to High or Low. Refer to the **Owner's Guide** for instructions.

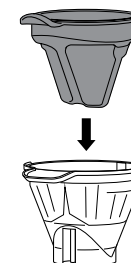
### MANUALLY TURN OFF THE INTELLIGENT WARMING PLATE BY PRESSING STAY WARM AGAIN.

**NOTE:** The HOT SURFACE  indicator will illuminate when the warming plate surface is hot. The indicator will remain illuminated until the warming plate has returned to a safe temperature.

### 3 REMOVABLE FILTER HOLDER & FILTER OPTIONS

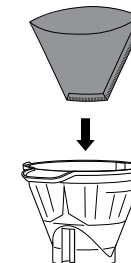
The filter holder removes for easy filling and quick cleanup. Place either a paper filter or permanent filter into the filter holder. To avoid spills and drips after a brew, keep the paper or permanent filter inside the filter holder as you carry it to the trash.

#### 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.

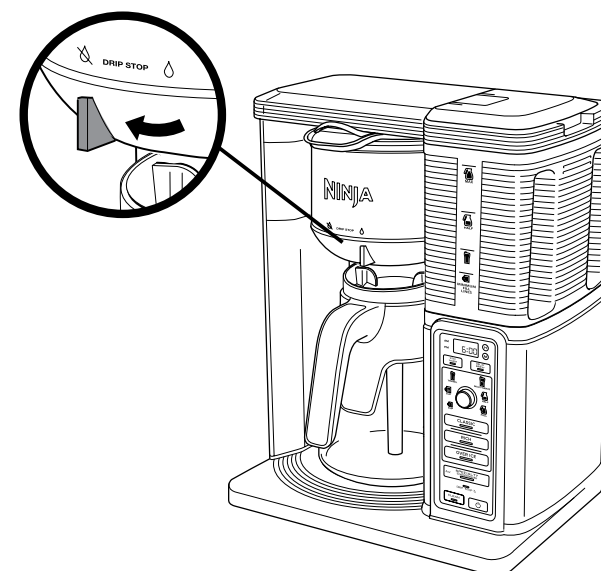
### 4 DRIP STOP

#### CAN'T WAIT FOR THAT FIRST CUP?

Close the drip stop to pause the carafe brew cycle, and then pour yourself a cup. 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 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.

**NOTE:** DO NOT use glassware. However, the provided Ninja® glass carafe is safe to use due to the specialized glass material used.

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

SPECIALTY (4 oz.)

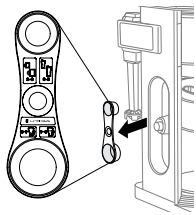
A super-rich concentrate that allows you to make coffee-based drinks like cappuccinos and lattes.

6 THE BREWING PROCESS

HOW TO BREW CLASSIC, RICH, OR OVER ICE

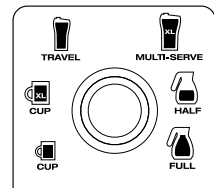
1 CHOOSE A SCOOP

The Ninja Smart Scoop™ 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



Place a cup/mug that is big enough for the brew size you've selected.

	CUP	9.5 oz.*
	XL CUP	11.5 oz.*
	TRAVEL MUG	14 oz.*
	XL MULTI-SERVE	18 oz.*

\*Approximate brew volumes based on Classic Brew.

3 CHOOSE A BREW STYLE

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

CLASSIC

RICH

OVER ICE

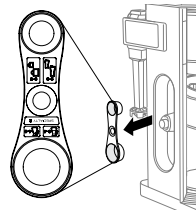
**NOTE:** Always fill your vessel to the top with ice cubes before brewing Over Ice.

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

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.

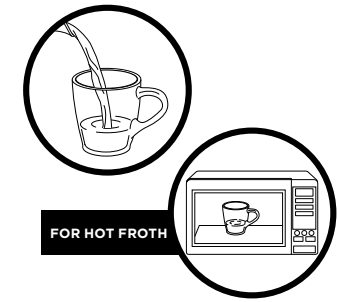
3 CHOOSE SPECIALTY

Press the SPECIALTY button and the brew will begin.

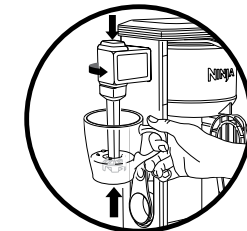
4oz SPECIALTY CONCENTRATED

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

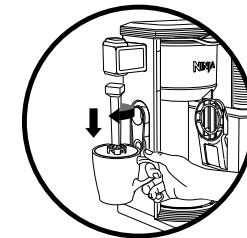
7 FROTHING



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. 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.

# SALTED CARAMEL COFFEE

**Size:** Cup setting **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 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.

# MAPLE PECAN COFFEE

**Size:** Full Carafe setting **Brew:** Classic **Makes:** 4 (12-ounce) serving



## INGREDIENTS

6 Ninja® Big Scoops  
(or 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.

# VERY VANILLA COFFEE

**Size:** Travel setting **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 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.

# TOO GOOD TOFFEE COFFEE

**Size:** Cup setting **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  
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.

# MEXICAN SPICED COFFEE

**Size:** Half Carafe setting **Brew:** Rich **Makes:** 4 (7-ounce) servings



RICH

## INGREDIENTS

3 Ninja® Big Scoops  
(or 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 2 mugs and top each with the whipped cream.

# COCONUT CARAMEL ICED COFFEE

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



OVER ICE

## INGREDIENTS

5 Ninja® Small Scoops  
(or 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.

# THAI-STYLE ICED COFFEE

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



OVER ICE

## 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 Select the Travel size; press the Over Ice Brew button.
- 4 When brew is complete, stir to combine.

# CAPPUCCINO-STYLE COFFEE

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

SPECIALTY

## INGREDIENTS

2 Ninja® Big Scoops  
(or 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 AMERICANO

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

## INGREDIENTS

2 Ninja® Big Scoops  
(or 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.

## SPECIALTY

## NOTES

# ICED COCONUT CHAI COFFEE

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

## INGREDIENTS

2 Ninja® Big Scoops  
(or 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

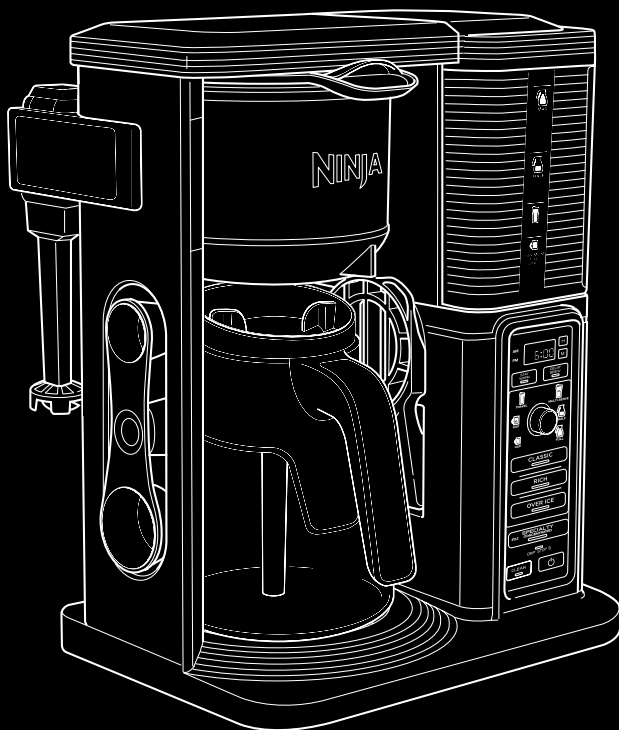
- 1 Following the measurements provided, stir together the ground coffee, cinnamon, nutmeg, ginger, and cardamom; place into the brew basket.
- 2 Place ice, vanilla syrup, and coconut milk into a large plastic cup; set cup in place to brew.
- 3 Select Specialty brew.
- 4 When brew is complete, stir to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

## SPECIALTY

# NINJA<sup>®</sup>

## SPECIALTY

### COFFEE MAKER



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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