

# NINJA

## HOT & COLD BREW SYSTEM™

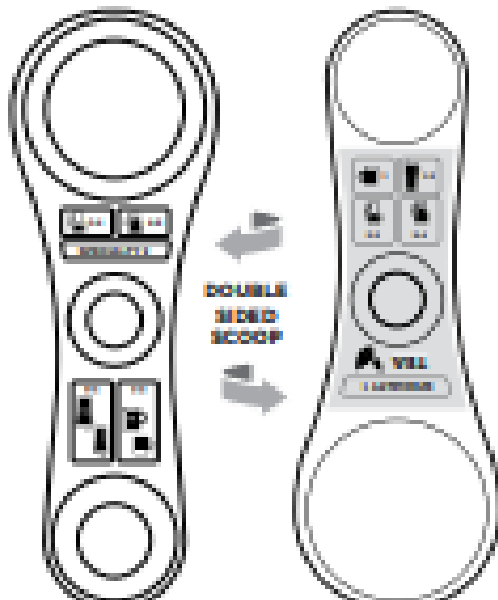


### Coffee, tea, and infinite possibilities

The Ninja Hot & Cold Brew System™ gives you the ability to make hot, flavorful cups of coffee and tea, frothy specialty brews, and over-ice drinks like cold brew and iced coffee and tea.

### TWO SIDES TO THE SCOOP

The Ninja Smart Scoop™ takes the guesswork out of measuring. COFFEE measurements are on top, and TEA measurements on the bottom. The numbers beside the icons show the number of scoops recommended for each brew size.



**COFFEE MEASUREMENTS** (Top Side)

**COFFEE (on TOP)**  
Use the LARGE scoop for Half Carafe, Full Carafe, or a Specialty coffee; use the SMALL scoop for all other coffee sizes.

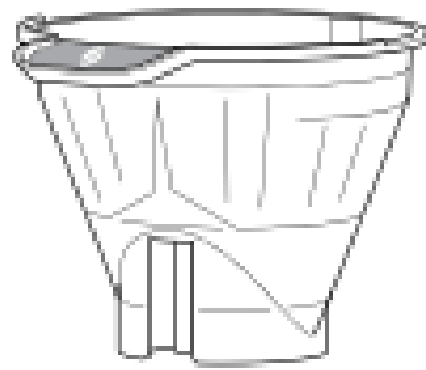
**TEA (on the BOTTOM, in GREEN)**  
Use the LARGE scoop for Specialty tea; use the SMALL scoop for all other tea sizes.

**NOTE: YOU CAN BREW YOUR CHOICE OF LOOSE LEAF OR BAGGED TEA.**

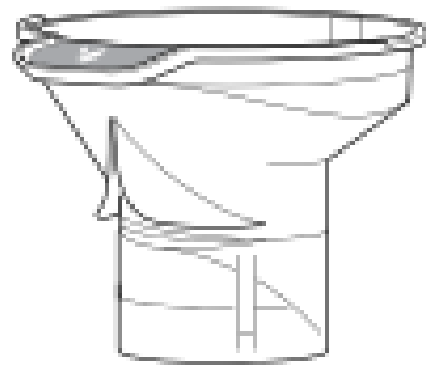
### TWO SEPARATE FILTER HOLDERS

To avoid flavor crossing, Ninja® designed a filter holder for coffee and a separate one for tea. When the brew basket is fully closed, the control panel will display options for coffee or tea, depending on which filter holder is inserted.

**ORANGE FOR COFFEE**  
The COFFEE filter holder with the ORANGE handle and COFFEE BEAN icon will already be in place when you open the brew basket, with the permanent coffee filter inside.



**GREEN FOR TEA**  
Use the filter holder with the GREEN handle and TEA LEAF icon for making TEA. The permanent tea filter, designed for optimal steeping, is already in place inside the holder.



For how-to videos and more, visit [ninjakitchen.com](http://ninjakitchen.com)

### HOT OR COLD FROTHING AT YOUR FINGERTIPS



1. Add milk to your cup until it is about 3/4 full.  
**For cold froth, skip 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.**

### AUTOMATIC DRIP STOP

The system is equipped with an automatic drip stop. When the Drip Stop button is illuminated, the drip stop is closed and no coffee or tea will flow out of the brew basket.

**CAN'T WAIT FOR THAT FIRST CUP?**  
Press the Drip Stop button to pause the Half or Full Carafe brew cycle, and then pour your first cup. Press the Drip Stop button again to continue.

**DRIP STOP TIME SETTING**  
After a brew is complete, the drip stop will automatically close. Some types of coffee, such as finely ground or decaf, can take a little longer to fully drain from the brew basket. To extend the amount of time the drip stop can remain open after a brew, refer to the Owner's Guide.



For how-to videos and more, visit [ninjakitchen.com](http://ninjakitchen.com)

### CLEANUP

#### REMOVABLE FILTER HOLDER FOR EASY CLEANUP



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

## NINJA QUICK START GUIDE

### HOT & COLD BREWED SYSTEM™

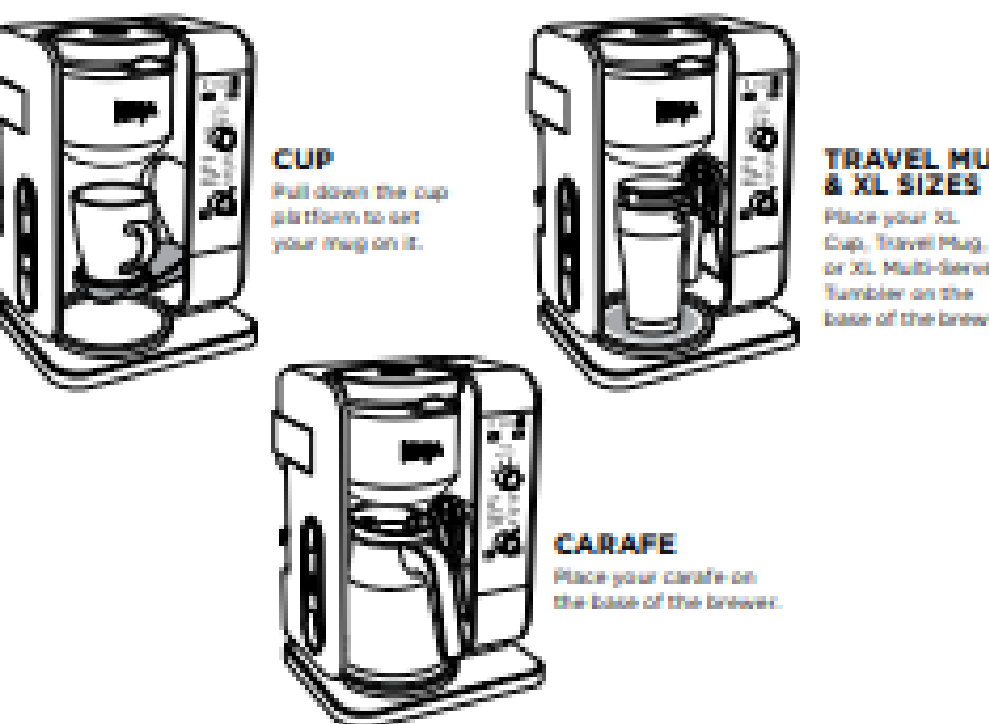
#### FILLING THE WATER RESERVOIR



**FILL TO THE MAX LINE**  
Fill up to, but not exceeding, the Max Fill line.

The water reservoir lid is removable and is dishwasher safe.

#### 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 Multi-Serve Tumbler on the base of the brewer.

**CARAFE**  
Place your carafe on the base of the brewer.

For how-to videos and more, visit [ninjakitchen.com](http://ninjakitchen.com) | Questions? 1-877-646-6288

## 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 and tea.

### 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.

### CHOOSE YOUR FILTER



Pull the handle to swing the brew basket open.

#### IF USING PERMANENT FILTER



The permanent mesh filters are already in place in the coffee and tea filter holders. You can add your coffee, loose leaf tea, or tea bags directly into their respective filter holders.

#### IF USING PAPER FILTER (COFFEE ONLY)



To use a paper filter, first remove the permanent filter, then fold a #4 paper cone filter along the seams and insert firmly into the coffee filter holder.

### BREW STYLES

**CLASSIC**  
Smooth, well-balanced flavor.

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

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

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

**COLD BREW**  
Brewed at a lower temperature and over ice for an ultra-smooth, deep, naturally sweet, refreshing coffee or tea, ready in about 18 minutes.

**NOTE: Glassware may be used with the Cold Brew setting, but not the Over Ice or Brew setting.**

**SPECIALTY**  
A super-rich concentrate that allows you to make coffee-based drinks like cappuccino or latte, or tea-based beverages like chai or matcha.

### THE BREWING PROCESS

#### HOW TO BREW CLASSIC, RICH, OVER ICE, OR COLD BREW

##### 1 CHOOSE A SCOOP

Use these measurements no matter which brew style you make.

MEASURE SIZE	COFFEE	TEA
SMALL SCOOP	2 small scoops	1 small scoop
LARGE SCOOP	1 small scoop	1 tea bag
TRAVEL MUG	1/2 small scoops	1/2 small scoop
CUP	1/2 small scoops	1/2 small scoop
MUG	1/2 small scoops	1/2 small scoop
CARAFE	1/2 small scoops	1/2 small scoop

**COFFEE ONLY: FOR COLD BREW COFFEE, ADD AN ADDITIONAL SCOOP TO THE BREW BASKET.**

**NOTE: When using tea bags, arrange the strings so they hang outside the brew basket.**

##### 2 CHOOSE A SIZE

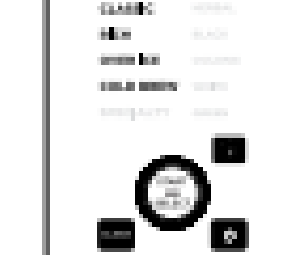
Place a cup/mug that is big enough for the brew size you've selected.

MEASURE SIZE	COFFEE	TEA
CUP	8.8 oz.	
MUG	11.8 oz.	
TRAVEL MUG	16 oz.	
CARAFE	18 oz.	

**NOTE: Approximate brew volumes based on Classic Brew.**

##### 3a CHOOSE A BREW STYLE

Turn START/SELECT dial to choose your brew style.



##### 3b CHOOSE A TEA TYPE (IF APPLICABLE)

Press the Tea button and turn the START/SELECT dial to choose your tea type. To change your brew style while in the tea menu, press the Tea button again.



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

#### 4 PRESS START/SELECT DIAL TO BEGIN

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

### SPECIALTY COFFEE OR TEA

##### 1 CHOOSE A SCOOP

Use the big side of the scoop for both SPECIALTY coffee & tea.

MEASURE SIZE	COFFEE	TEA
SMALL SCOOP	2 big scoops	1 big scoop
LARGE SCOOP	1 big scoop	1 tea bag

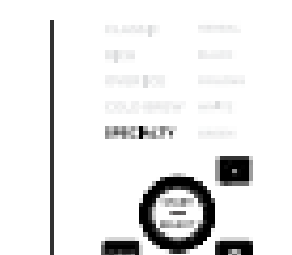
**NOTE: When using tea bags, arrange the strings so they hang outside the brew basket.**

##### 2 NO NEED TO CHOOSE A SIZE

Specialty is always 6 oz. for coffee and 6 oz. for tea (with the exception of Green tea, which yields 2 oz.), so you don't need to select a size. Check your Inspiration Guide to find delicious recipes featuring Specialty.

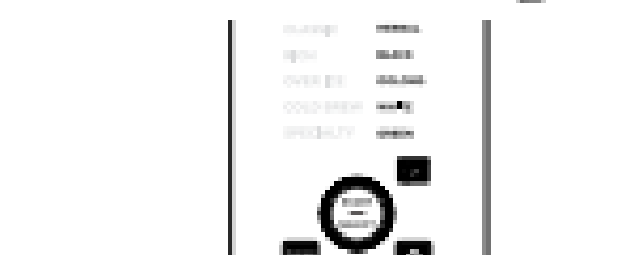
##### 3a CHOOSE A SPECIALTY

Turn START/SELECT dial to choose SPECIALTY.



##### 3b CHOOSE A TEA TYPE (IF APPLICABLE)

Press the Tea button and turn the START/SELECT dial to choose your tea type. To change your brew style while in the tea menu, press the Tea button again.



#### 4 PRESS START/SELECT DIAL TO BEGIN

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

See back page for Frothing, Drip Stop, and Cleanup.