








COFFEE BREWING TIPS

Is it hot in here? Or is it just the cup you're using?

Coffeehouses traditionally serve their coffee in paper cups. And it's not just because they're inexpensive and easy to discard. The type of cup you brew into can drastically influence the temperature of your coffee. Take a look.

CUP TYPE	CERAMIC CUP			NINJA® CUP	PAPER CUP
CUP TEMP	Room Temp	Pre-warmed with hot water	Pre-warmed in microwave with milk	Room Temp	Room Temp
DRINKING TEMP	Hot 	Hotter 	Hotter 	Hotter 	Hottest 

WHY DOES THIS MATTER?

A cold ceramic mug will steal heat from the coffee

If the mug is already warm, it will not steal as much heat from the coffee

Just like your cold mug, cold milk steals heat from the coffee

The Ninja® double wall mug is designed to retain initial coffee temp better than a ceramic mug

Unlike a ceramic mug, a paper cup does not steal substantial heat from the coffee



When you just can't wait for that first cup to be ready, don't.

Simply close the Drip Stop to pause the brew cycle and pour your cup. Then re-open the Drip Stop to continue the brew. If you forget to re-open the Drip Stop, your Ninja Coffee Bar™ will give you a friendly audible reminder.

Want the perfect iced coffee?

Be sure to fill your cup, travel mug, or carafe with ice before brewing. Allowing the hot coffee to brew directly over the ice ensures you get a smooth, rich, refreshing taste every time.

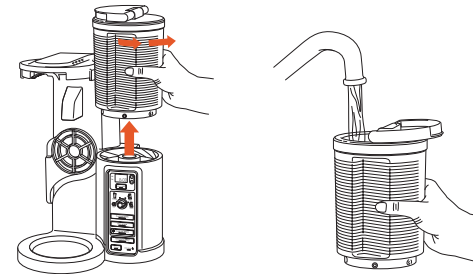
IMPORTANT NOTICE: Do not use glassware.

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



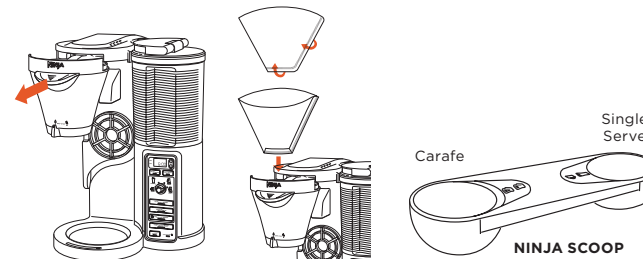
QUICK START GUIDE

1 FILLING THE WATER RESERVOIR







- Twist the Water Reservoir counter-clockwise and remove for easy filling.
- Fill with fresh, filtered water up to the carafe line, marked on the outside of the Water Reservoir. Auto-iQ™ knows just the right amount of water to draw from it for the size and brew you select. Before you brew, always be sure the Water Reservoir is filled above the minimum fill line for your desired size.
- Twist the Water Reservoir clockwise to lock into place.

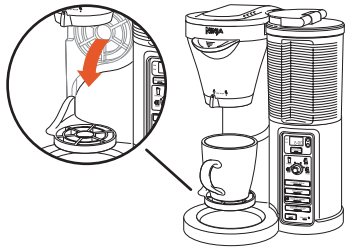
2 FILLING THE BREW BASKET



- Slide the Brew Basket out for easy filling.
- If using a paper filter, first remove the permanent filter, then fold a #4 paper cone filter along the seams and insert firmly into the brew basket.
- Using the provided Ninja scoop, scoop the appropriate amount of ground coffee for your drink size into the filter.

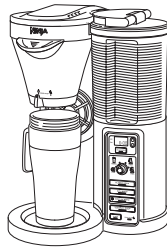
SINGLE SERVE	NINJA SCOOP Single Serve Side	TABLESPOONS
 CUP	2-3 Scoops	2-3 Tbsp.
 TRAVEL MUG	3-4 Scoops	3-4 Tbsp.
CARAFE	NINJA SCOOP Carafe Side	TABLESPOONS
 HALF CARAFE	2-3 Scoops	5-7 Tbsp.
 FULL CARAFE	4-6 Scoops	8-12 Tbsp.

3 PLACING YOUR CUP, TRAVEL MUG, OR CARAFE



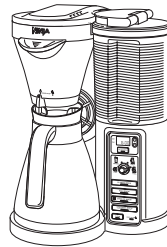
Brew a Single Cup

- Remove the carafe and fold down the cup platform.
- Place a 12-oz. (or larger) cup or mug on the cup platform.



Brew a Travel Mug

- Remove the carafe.
- Place a 16-oz. (or larger) travel mug on the base of the Coffee Bar.



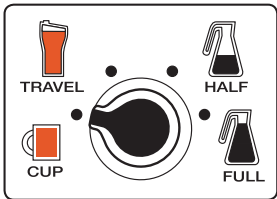
HOT TIP: Pre-warm your thermal carafe by rinsing the inside with hot water before you brew.

Brew a Carafe

- Make sure the cup platform is folded up.
- Set the carafe in place on the base of the Coffee Bar.

MAKING ICED COFFEE?
Fill your cup, travel mug, or carafe with ice before placing under the brew basket.
IMPORTANT NOTICE: Do not use glassware.

4 CHOOSE YOUR SIZE



Select your size on the multi-serve dial.

NOT ALL CUPS ARE CREATED EQUAL

Our “cup” is larger than the 5-oz. cup size you may be used to with other coffee makers. So, no need to use a dainty coffee cup—your favorite mug will work great.

How much will the CUP and TRAVEL MUG settings actually make?*

SIZE	CLASSIC	RICH	OVER ICE (filled with ice)	OVER ICE (coffee only)	SPECIALTY
CUP	9.5 oz.	8.8 oz.	9.5 oz.	3.7 oz.	3.1 oz.
TRAVEL MUG	14 oz.	13.2 oz.	14 oz.	5.8 oz.	4 oz.

*approximate brew volumes

5 CHOOSE YOUR BREW

HOW DO I KNOW IT'S WORKING ITS MAGIC?

Each brew has a pre-infusion cycle that unlocks the flavors of your favorite coffee. The brew will begin, pause to pre-infuse, and be quiet for a short period of time before it resumes the brew.

CLASSIC BREW

Smooth, balanced flavor from your favorite coffee.

RICH BREW

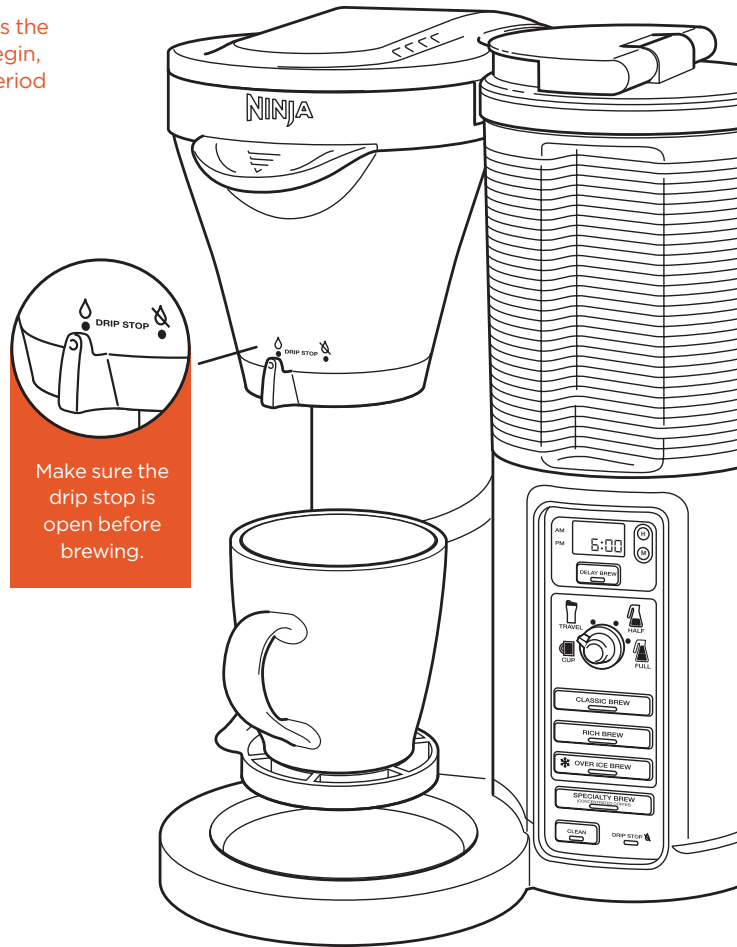
Richer, more intense than Classic, but not bitter coffee flavor that stands up to milk, cream, or flavoring.

OVER ICE BREW

Specially designed to brew hot over ice to lock in flavor for freshly brewed iced coffee that is not watered down.
Always fill your vessel with ice before brewing.

SPECIALTY BREW (CONCENTRATED COFFEE)

Super-rich concentrate designed to create all kinds of hot milk-based, iced, and frozen blended coffeehouse-style drinks.



DRIP STOP
Make sure the drip stop is open before brewing.