

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

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.

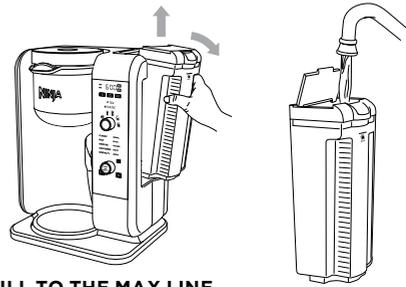
When the first cycle is complete, discard the water in the carafe and repeat. After completing two water-only priming cycles, you'll be ready to brew delicious coffee and tea.

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**.

1 FILLING THE WATER RESERVOIR



FILL TO THE MAX LINE

Fill up to, but not exceeding, 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 Multi-Serve 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.

STAY WARM

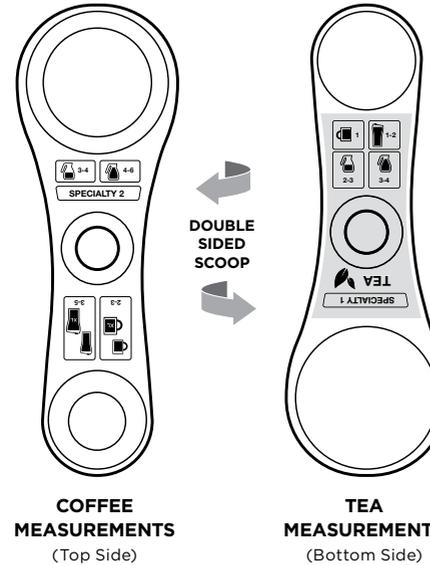
WANT YOUR COFFEE OR TEA TO STAY HOT LONGER?

You can program how long the Intelligent Warming Plate remains on (up to four 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 light will illuminate when the warming plate surface is hot. The light will remain illuminated until the warming plate has returned to a safe temperature.

3 TWO SIDES TO THE SCOOP



COFFEE MEASUREMENTS
(Top Side)

TEA MEASUREMENTS
(Bottom Side)

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 (on TOP)

Use the LARGE scoop for Half Carafe, Full Carafe, or a Specialty coffee; use the SMALL scoop for all other coffee sizes.

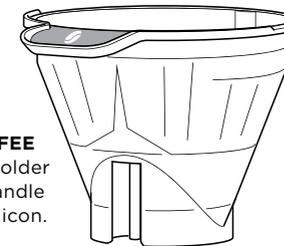
TEA (on the BOTTOM, in GREEN)

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.

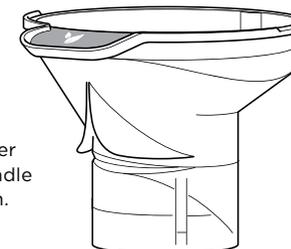
4 TWO SEPARATE FILTER HOLDERS

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 has the ORANGE handle and COFFEE BEAN icon.



GREEN FOR TEA

The TEA filter holder has the GREEN handle and TEA LEAF icon.

5 CHOOSE YOUR FILTER

IF USING PERMANENT FILTER

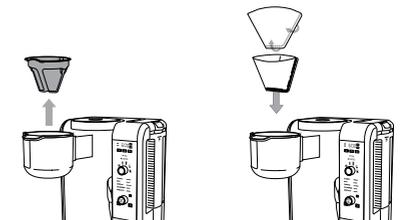


COFFEE

TEA

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)



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

6 BREW

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 15 minutes.

NOTE: Glassware may be used with the Cold Brew setting, but not the Over Ice Brew setting. However, the provided Ninja® glass carafe is safe to use due to the specialized glass material used.

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.

7 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.



SERVING SIZE	NINJA SMART SCOOP™		
	GROUND COFFEE	LOOSE LEAF TEA	TEA BAGS
	2-3 small scoops	1 small scoop	1 tea bag
	3-5 small scoops	1-2 small scoops	2 tea bags
	3-4 big scoops	2-3 small scoops	4 tea bags
	4-6 big scoops	3-4 small scoops	6 tea bags

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



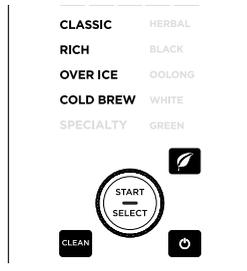
Place a cup/mug that is big enough for the brew size you've selected.

	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.

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.



SERVING SIZE	NINJA SMART SCOOP™		
	GROUND COFFEE	LOOSE LEAF TEA	TEA BAGS
SPECIALTY	2 big scoops	1 big scoop	3 tea bags

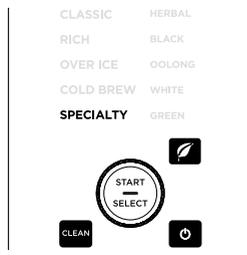
NOTE: When using tea bags, arrange the strings so they hang outside the brew basket.

2 NO NEED TO CHOOSE A SIZE

Specialty is always 4 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.

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.



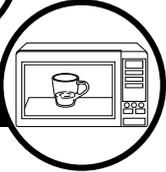
4 PRESS START/SELECT DIAL TO BEGIN

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.

HOT OR COLD FROTHING AT YOUR FINGERTIPS



FOR HOT FROTH



1. Add milk to your cup until it is about $\frac{1}{2}$ 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.

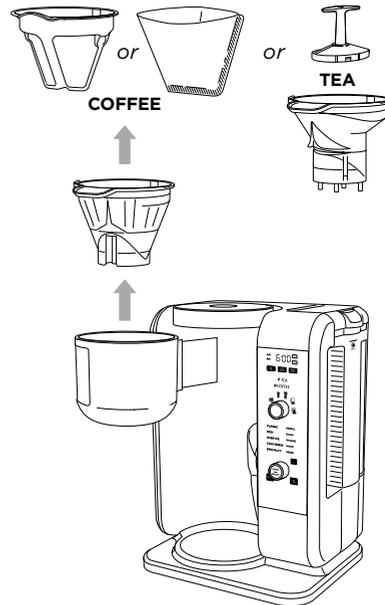


3. Remove the frother whisk by twisting clockwise. Keep your cup below the whisk while you carry it to your sink or dishwasher for easy cleaning.

WARNING: To avoid contact with steam and hot surfaces, DO NOT reach across top of brewer to froth.

CLEANUP

REMOVABLE FILTER HOLDER FOR EASY CLEANUP



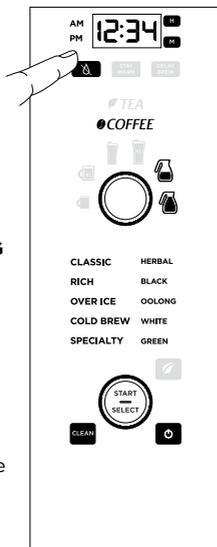
The system is equipped with an automatic drip stop. When the Drip Stop button  is illuminated, the drip stop is closed and no coffee or tea will flow out of the brew basket.

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**.



MAPLE PECAN COFFEE

COFFEE



CLASSIC

Size: Full Carafe setting

Brew: Classic

Makes: 4 (12-ounce) servings

INGREDIENTS

6 Ninja® Big Scoops (or 12 tablespoons) ground pecan-flavored coffee
 $\frac{1}{2}$ cup heavy cream
 2 tablespoons maple syrup
 $\frac{1}{2}$ teaspoon ground cinnamon, plus more for garnish

DIRECTIONS

- Following the measurement provided, place the ground coffee into the brew basket.
- Set the carafe in place to brew.
- Select Full Carafe size and Classic brew.
- While coffee is brewing, whip heavy cream with maple syrup and cinnamon until soft peaks form.
- When brew is complete, pour coffee into 4 mugs. Top with whipped cream and cinnamon.

TOO GOOD TOFFEE COFFEE

COFFEE



RICH

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
 $\frac{1}{4}$ teaspoon vanilla extract
 $\frac{1}{8}$ teaspoon salt
 $\frac{1}{4}$ cup heavy cream

DIRECTIONS

- Following the measurement provided, place the ground coffee into the brew basket.
- Place butterscotch or caramel sauce, brown sugar, vanilla extract, and salt into a mug; set mug in place to brew.
- Select Cup size and Rich brew.
- While coffee is brewing, place cream into another mug.
- Microwave cream for 30 to 45 seconds. Froth for 30 seconds according to frothing instructions.
- When brew is complete, stir to combine, then gently pour frothed cream into coffee.

☉ COFFEE



OVER ICE

THAI-STYLE ICED COFFEE

Size: XL Cup Setting

Brew: Over Ice

Makes: 1 (20-ounce) serving

INGREDIENTS

3 Ninja® Small Scoops
(or 3 tablespoons)

ground coffee

½ cup sweetened
condensed milk

½ cup milk

2 cups ice

DIRECTIONS

1. Following the measurement provided, place the ground coffee into the brew basket.
2. Combine the milks in a large plastic cup; stir to combine. Add the ice to the cup; set cup in place to brew.
3. Select XL Cup size and Over Ice brew.
4. When brew is complete, stir to combine.

CAPPUCCINO-STYLE COFFEE

Brew: Specialty

Makes: 1 (12-ounce) serving

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.

☉ COFFEE

SPECIALTY

☉ COFFEE



COLD BREW

TOASTED COCONUT MOCHA COLD BREW

Size: Travel setting

Brew: Cold Brew

Makes: 1 (18-ounce) serving

INGREDIENTS

4 Ninja® Small Scoops (or 4
tablespoons) ground coffee

2 tablespoons cocoa powder

2 cups ice

2 tablespoons coconut syrup

¼ cup coconut milk

¼ cup milk

2 tablespoons shredded
coconut, for garnish

DIRECTIONS

1. Following the measurements provided, place the ground coffee and cocoa powder into the brew basket.
2. Place the ice and coconut syrup into a large plastic cup; set cup in place to brew.
3. Select Travel size and Cold Brew.
4. While coffee is brewing, place both milks into a cup. Microwave for 30 seconds, then froth for 30 seconds according to instructions.
5. When brew is complete, stir to combine. Top with frothed milk mixture and garnish with shredded coconut.

LAVENDER LONDON FOG

Size: Cup setting

Brew: Rich

Type: Black tea

Makes: 1 (14-ounce) serving

INGREDIENTS

1 Ninja® Small Scoop loose leaf
(or 1 tea bag) Earl Grey tea

¼ teaspoon dried lavender,
plus more for garnish

1 tablespoon sugar

¼ cup half & half

DIRECTIONS

1. Following the measurements provided, place the tea and lavender into the brew basket.
2. Place sugar into a cup; set cup in place to brew.
3. Select Cup size, Rich brew, and Black tea.
4. While tea is brewing, place half & half into a cup. Microwave for 30 seconds, then froth for 30 seconds according to instructions.
5. When brew is complete, stir to combine. Top with frothed half & half and sprinkle with additional lavender.

☉ TEA



RICH



COUNTRY RASPBERRY SWEET ICED TEA

Size: Full Carafe setting
Brew: Over Ice
Type: Black tea
Makes: 6 (8-ounce) servings

INGREDIENTS

- 4 Ninja® Small Scoops loose leaf (or 4 tea bags) black tea
- 2 Ninja® Small Scoops loose leaf (or 2 tea bags) raspberry tea
- 4 cups ice
- ½ cup sugar
- 1 lemon, thinly sliced
- 3 large sprigs fresh mint
- 1 cup raspberries

DIRECTIONS

1. Following the measurements provided, place the teas into the brew basket.
2. Place ice, sugar, lemon slices, and mint into the carafe; set carafe in place to brew.
3. Select Full Carafe size, Over Ice brew, and Black tea.
4. When brew is complete, add raspberries and stir to combine.



SPICED CRANBERRY ORANGE COLD BREW TEA

Size: Half Carafe setting
Brew: Cold Brew
Type: Black tea
Makes: 4 (8-ounce) servings

INGREDIENTS

- 4 Ninja® Small Scoops loose leaf (or 4 tea bags) black tea
- Peel of 1 orange, pith removed
- 1 teaspoon ground cinnamon
- ¼ teaspoon ground cloves
- 3 cups ice
- 1 cup cranberry juice
- Juice of 1 orange (about ¼ cup juice)

DIRECTIONS

1. Following the measurements provided, place the tea, orange peel, cinnamon, and cloves into the brew basket.
2. Place ice, cranberry juice, and orange juice in carafe; set carafe in place to brew.
3. Select Half Carafe size, Cold Brew, and Black tea.
4. When brew is complete, stir to combine.



CHAI TEA LATTE

Brew: Specialty
Type: Herbal tea
Makes: 1 (14-ounce) serving

INGREDIENTS

- 3 Ninja® Small Scoops loose leaf (or 3 tea bags) chai tea
- 1 tablespoon sugar or condensed milk
- ¾ cup milk

DIRECTIONS

1. Following the measurement provided, place the tea into the brew basket.
2. Place sugar or condensed milk into a cup; set cup in place to brew.
3. Select Specialty brew and Herbal tea.
4. While tea is brewing, place milk into a cup. Microwave for 30 seconds, froth for 30 seconds according to instructions.
5. When brew is complete, stir to combine. Top with frothed milk.



MATCHA GREEN TEA LATTE

Brew: Specialty
Type: Green tea
Makes: 1 (14-ounce) serving

INGREDIENTS

- 3 Ninja® Small Scoops loose leaf (or 3 tea bags) green tea
- 1 teaspoon matcha green tea powder
- 1 tablespoon sugar
- ¾ cup milk

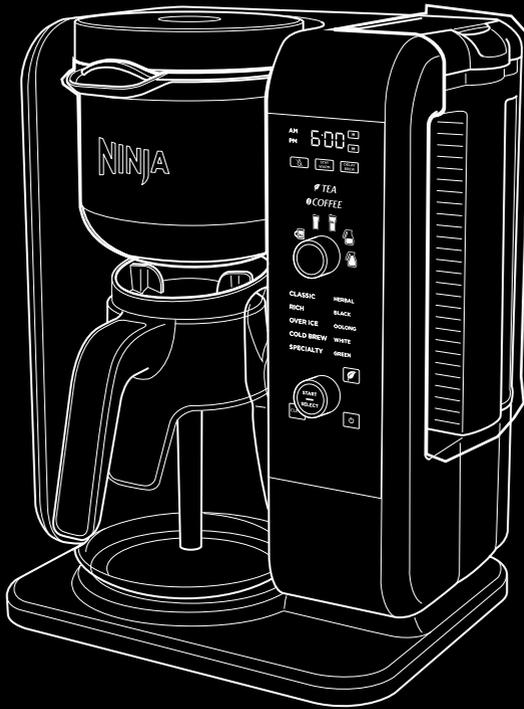
DIRECTIONS

1. Following the measurement provided, place tea into the brew basket.
2. Place the matcha tea powder and sugar into a cup; set cup in place to brew.
3. Select Specialty brew and Green tea.
4. While tea is brewing, place milk into a cup. Microwave for 30 seconds, then froth for 30 seconds according to instructions.
5. When brew is complete, whisk until well combined. Top with frothed milk.

NINJA

HOT & COLD BREWED

SYSTEM™



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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