

Please make sure to read the enclosed Ninja® Instructions prior to using your unit.



# NINJA®

**Perfect Temperature  
Kettle**

**QUICK START  
& RECIPE GUIDE**



# NINJA<sup>®</sup>

## Perfect Temperature Kettle

### Introducing the Ninja Perfect Temperature Kettle.

Tradition meets innovation. With its sleek design, this modern kettle combines contemporary style with extraordinary performance, giving you complete temperature control over your hot drinks.

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# GETTING TO KNOW YOUR KETTLE

## Did you know that temperature can directly impact the taste of your favourite drink?

6 pre-set temperatures at the touch of a button ranging from 60°C - 100°C means no more burnt coffee or tea. Whether you prefer green, oolong or herbal tea or freshly ground coffee the kettle lets you select from 6 pre-set temperatures for the perfect cup every time.



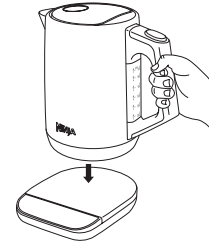
Not shown  
Fast boil 3000W  
Safety auto shut off  
Boil dry protection

# USING THE UNIT

Before using the kettle, refer to the Before First Use section on page 5 of the Instructions.

### Did you know?

Filling the kettle with only the minimum amount of water needed can save both time and energy.



1.

Fill with the desired amount of water using the water level window as a guide. Close the lid and set the kettle on the power base.

**NOTE:** ONLY fill with water. DO NOT fill with other liquids.



2.

Select a preset temperature or use the +/- controls to manually set the temperature from 40°C to 100°C increments.

**NOTE:** To change from Fahrenheit to Celcius, press and hold the Hold Temp and Plus buttons for 5 seconds.

### Powering off:

The kettle will automatically enter sleep mode after 5 minutes of inactivity. To manually power off, press and hold the START/STOP button for 3 seconds. To waken the kettle, press anywhere on the control panel or lift the kettle off the base.



3.

Press START/STOP once to start the heating cycle. The water window will illuminate, and the display will show the current temperature as it climbs. Once the selected temperature has been reached, the unit will beep and automatically shut off.

**NOTE:** To turn off the audible beeps, press and hold the Hold Temp and Minus buttons for 5 seconds.

### HOLD TEMP

The kettle has a Hold Temp feature which holds water at the selected temperature for up to 30 minutes. If not using water right away, press the Hold Temp button before, during, or within 30 seconds of completion of a heating cycle.

**NOTE:** Hold Temp will only activate when a heating cycle is active. If Hold Temp is pressed before a heating cycle, you must press START/STOP to start the heating cycle.

After 30 minutes of holding the temperature the Hold Temp will automatically deactivate. If the kettle is removed from the base at any point during the 30 minutes, then Hold Temp will be deactivated.

**NOTE:** If 100°C/BOIL is selected, the temperature will hold at 93°C for up to 30 minutes.

# USING THE KETTLE

## TEMPERATURE PRESETS

Every type of tea and coffee has an optimal brewing temperature that brings out the most flavour. Our presets allow you to make the most robust and flavourful cup every time.

### HOLD TEMP

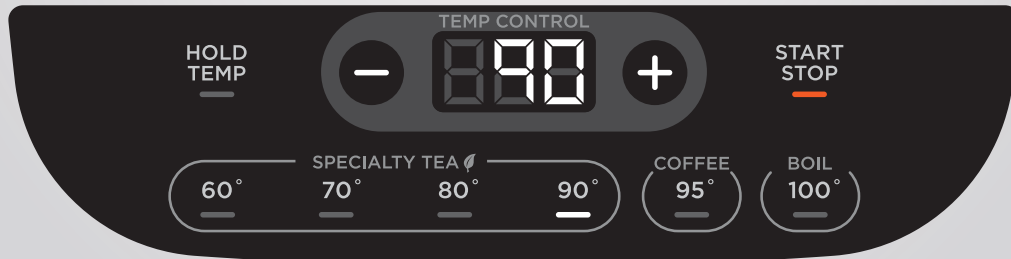
Press at the beginning, during or at the end of a program to hold your selected temperature for up to 30 minutes.

### + / -

Press to increase or decrease the temperature selection in 5°C increments from 40°C to 100°C.

### START/STOP

Press once to start the program. There is auto stop at the end of the program. Press again if you need to end during a heat cycle.



### 6 TEMPERATURE PRE-SETS

60°C, 70°C, 80°C, 90°C, 95°C, 100°C



## MORE POSSIBILI-TEAS THAN EVER BEFORE.

Enjoy a relaxing cup of hot tea, steeped at the perfect serve temperature to please your taste buds.

PRE-SET TEMPERATURE	RECOMMENDED DRINK TYPE	IDEAL RANGE FOR MANUAL CONTROL
60°C	Jasmine White Teas Green Teas Yellow Teas Matcha	70°C to 85°C
70°C		
80°C		
90°C	Oolong Teas	90°C - 95°C
95°C	Instant coffee, French Press, Pour Over	90°C - 95°C
100°C	Black Teas (Assam, English Breakfast, Earl Grey) Herbal Teas Hot Chocolate Instant Soup Fruit Teas Rooibos Chai	100°C

**NOTE:** This table is a recommended guideline only and may vary depending on personal preference, tea/coffee type and age. Experiment with your favourite beverage and adjust the temperature and steep times to suit personal taste.  
**DO NOT** steep coffee or tea directly in the kettle.



## PINEAPPLE BASIL ICED GREEN TEA

**Type:** Green Tea  
**Temperature Setting:** 80°C  
**Makes:** 1 (650ml) serving

### INGREDIENTS

2 green tea bags  
1 tablespoon fresh basil, finely  
chopped, plus more for garnish  
500ml ice  
125ml pineapple juice  
Pineapple slice, for garnish

### DIRECTIONS

1. Place tea bags and basil on a small square of muslin. Wrap the muslin into a ball and tie to make a tea bag. Set aside.
2. Fill the kettle with water. Select 80°C, then select START to begin heating.
3. When heating is complete, carefully remove the kettle from the base and pour 525ml of the water into a jug. Steep the tea bag for 2-3 minutes.
4. When the tea is cooled, pour over ice and stir in pineapple juice. Garnish with a pineapple slice.

**TIP** You can use an infuser instead of muslin for tea preparation.



## ZEN GREEN TEA

**Type:** Green Tea  
**Temperature Setting:** 80°C  
**Makes:** 1 (300ml) serving

### INGREDIENTS

1 green tea bag  
5cm piece fresh lemongrass, smashed, chopped  
Peel of 2 lemons, pith removed  
1 tablespoon tightly packed fresh mint leaves

### DIRECTIONS

1. Place all ingredients on a small square of muslin. Wrap the muslin into a ball and tie to make a tea bag. Set aside.
2. Fill the kettle with water. Select 80°C, then select START to begin heating.
3. When heating is complete, carefully remove the kettle from the base and pour 300ml of the water into a cup. Steep the tea bag for 2-3 minutes.



## CHAI LATTE

**Type:** Black Tea  
**Temperature Setting:** 90°C  
**Makes:** 1 (300ml) serving

### INGREDIENTS

1 teaspoon cardamom seeds  
1 whole nutmeg  
1/2 cinnamon stick  
5 whole cloves  
2 star anise  
1/2 teaspoons black peppercorns  
125g nonfat powdered milk  
2 tsp ground ginger  
90g black tea leaves  
Sugar

### DIRECTIONS

1. Place all ingredients except for sugar into a food processor or blender. Pulse to combine.
2. Store mixture in an airtight jar.
3. Fill the kettle with water. Select 90°C, then select START to begin heating.
4. Place 2 teaspoons of the Chai Latte Mix on a small square of muslin. Wrap the muslin into a ball and tie to make a tea bag. Set aside.
5. When heating is complete, carefully remove the kettle from the base and pour 250ml of water into a cup. Steep the tea bag for 5-8 minutes. Stir in sugar to taste.

## ORANGE HIBISCUS TEA

**Type:** Herbal Tea  
**Temperature Setting:** 100°C  
**Makes:** 1 (450ml) serving

### INGREDIENTS

2 hibiscus blend tea bags  
Peel of 4 oranges, pith removed  
1 teaspoon honey  
1/4 teaspoon ground cinnamon  
2 tablespoons fresh orange juice

## GOLDEN MILK LATTE

**Type:** Black Tea  
**Temperature Setting:** 90°C  
**Makes:** 1 (300ml) serving

### INGREDIENTS

2 black tea bags  
1/2 teaspoon fresh turmeric root, finely chopped  
1/2 teaspoon ground ginger  
1/2 teaspoon ground coriander  
1/2 teaspoon ground cinnamon  
1/8 teaspoon ground cardamom  
1/8 teaspoon ground black pepper  
125ml coconut milk  
1/2 teaspoon honey

### DIRECTIONS

1. Place tea bags and orange peels on a small square of muslin. Wrap the muslin into a ball and tie to make a tea bag. Set aside.
2. Fill the kettle with water. Select 100°C, then select START to begin heating.
3. When heating is complete, carefully remove the kettle from the base and pour 450ml of the water into a cup. Add honey, cinnamon, and orange juice. Steep the tea bag for 5-6 minutes.

**TIP** If you can't find hibiscus tea, substitute with your favorite floral blend.

### DIRECTIONS

1. Place all ingredients except for coconut milk and honey on a small square of muslin. Wrap the muslin into a ball and tie to make a tea bag. Set aside.
2. Fill the kettle with water. Select 90°C, then select START to begin heating.
3. When heating is complete, carefully remove the kettle from the base and pour 200ml of water into a cup. Steep the tea bag for 4 minutes.
4. Stir in coconut milk and honey to enjoy.

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