

# NINJA

## LUXE CAFÉ

— PREMIER SERIES —

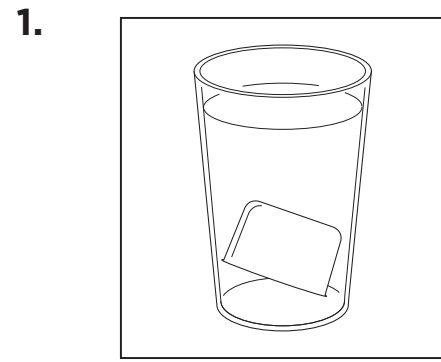
### QUICK START GUIDE



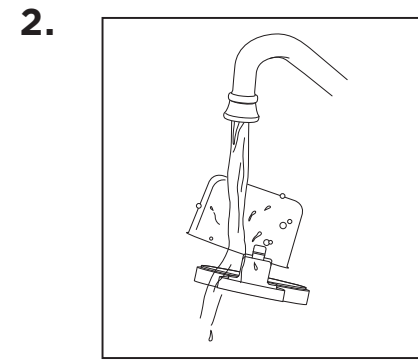
**You're pages away from the perfect cup.**



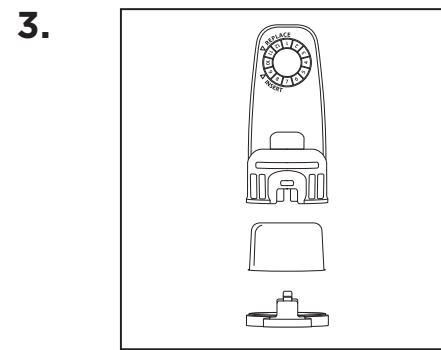
## STEP 3: WATER FILTER INSTALLATION



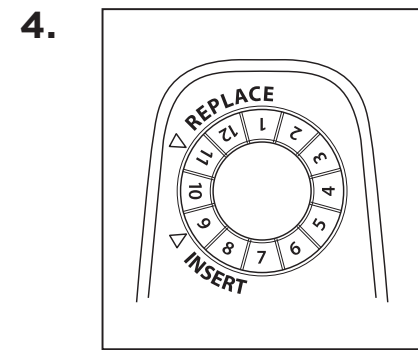
Soak Water Filter for 5 minutes.



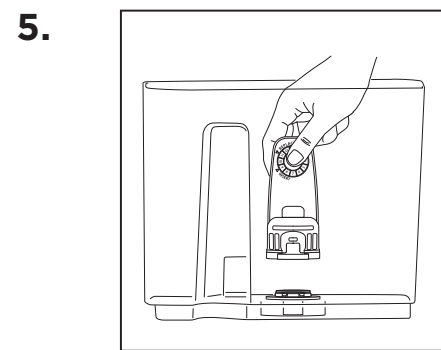
Rinse water filter and mesh for 60 seconds.



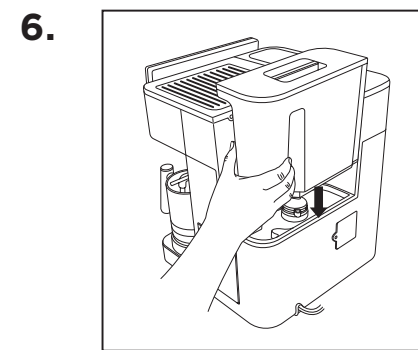
Secure filter into filter housing.



Set date 2 months ahead.

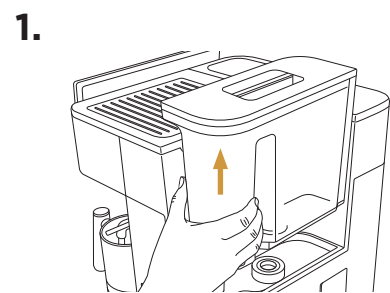


Install filter housing into reservoir.



Return water reservoir to machine.

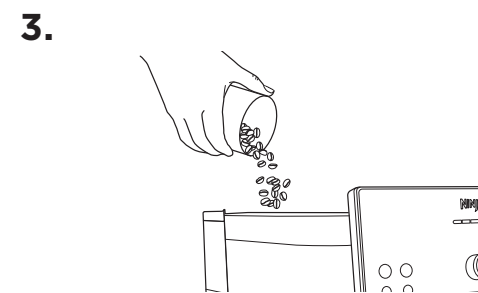
## STEP 4: FILL WATER RESERVOIR & BEAN HOPPER



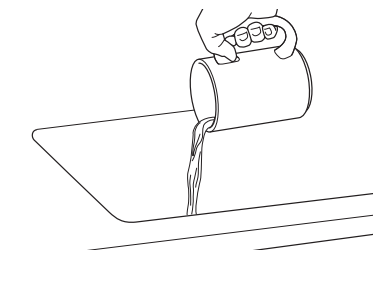
Remove reservoir.



Fill reservoir to max line with water, then place back on machine.



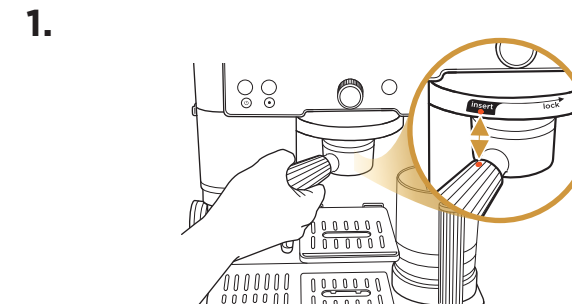
Fill the bean hopper with whole beans.



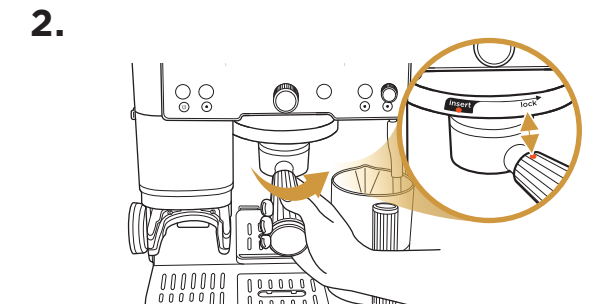
When finished, the machine will beep again, signifying the brew is complete. Discard the water, then rinse and dry the portafilter.

## STEP 5: FLUSH YOUR MACHINE

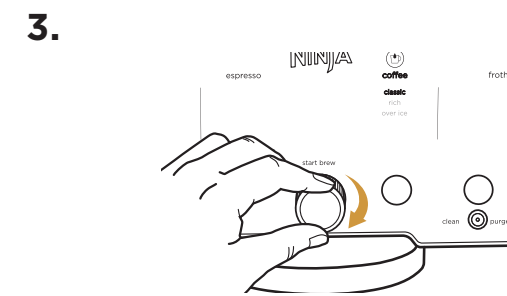
**YOU MUST RUN A WATER FLUSH BEFORE FIRST USE. DO THIS ONLY ONCE.**



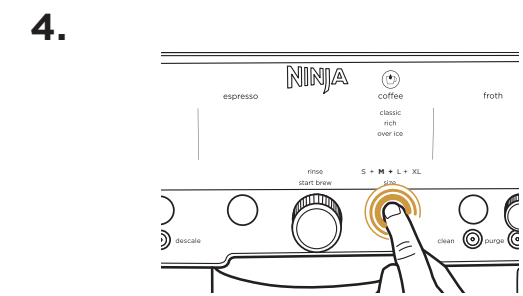
Align portafilter with orange dot on group head.



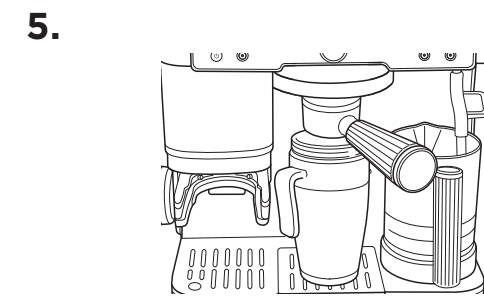
Fasten portafilter to align with lock arrow.



Select **CLASSIC**.



Press the Size Selection button to adjust drink size to **M+**.



Place a 420ml or large cup under the portafilter.



Press Start Brew. This will take about 2 minutes.

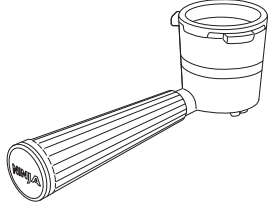
# CALIBRATING YOUR MACHINE

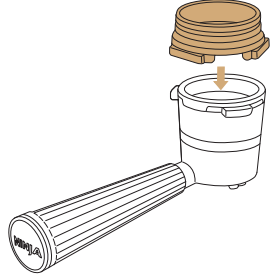
YOU MUST DO THIS BEFORE BREWING YOUR FIRST ESPRESSO DRINK. DO THESE STEPS 2-3 TIMES TO CALIBRATE YOUR MACHINE.

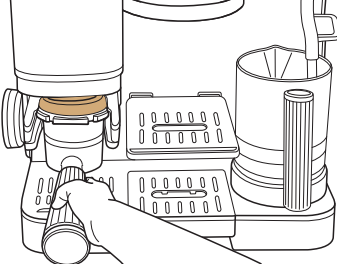


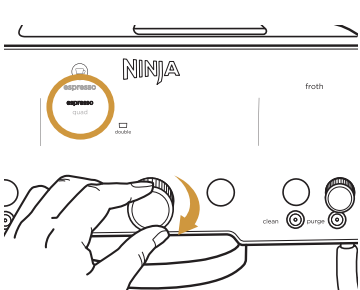
SCAN HERE for how-to videos & quick tips

## STEP 1: PREP YOUR MACHINE

- 

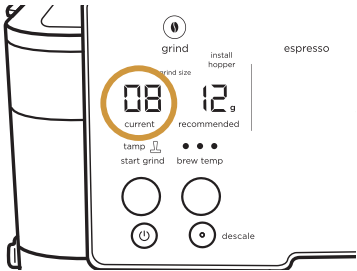
Double basket comes installed in the portafilter.
- 

Place funnel on portafilter. Push down until funnel locks into place.
- 

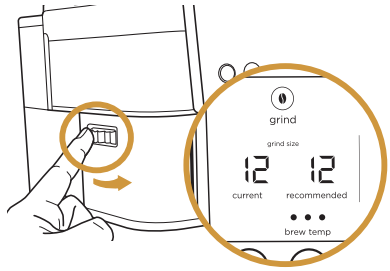
Insert portafilter in the grinding cradle. Make sure it is level and fits securely.
- 

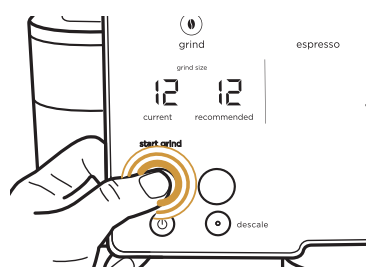
Turn the centre dial to select **ESPRESSO**.

## STEP 2: GRIND THE BEANS

- 

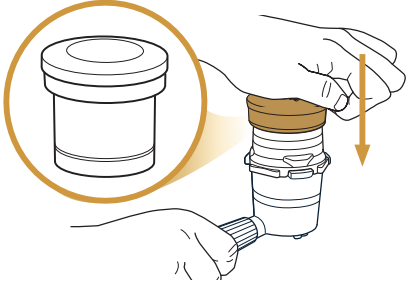
Check to see if the current grind setting matches the recommended setting.

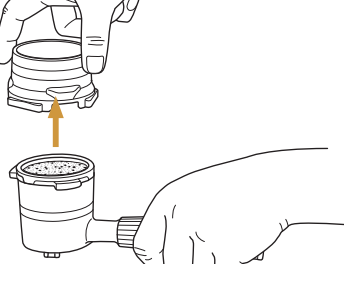
*Note: The numbers displayed in the images are for reference only and may not match what is displayed on your machine.*
- 

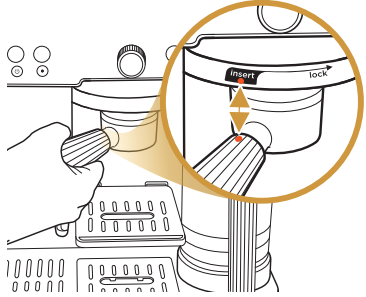
If they don't match, **adjust current grind size by spinning the grind dial on left side of machine** until it matches the recommended setting.
- 

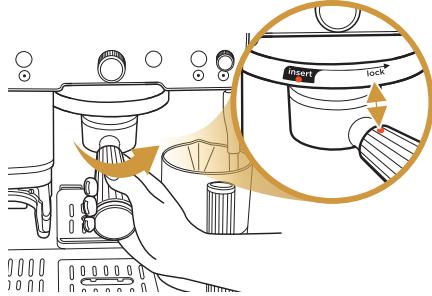
Press **START GRIND**. Do not touch portafilter until grinding is complete.

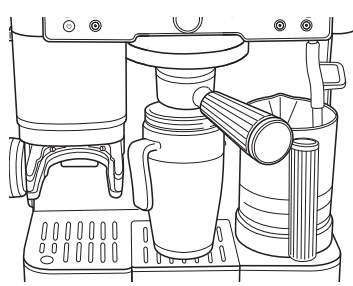
## STEP 3: BREW ESPRESSO


- 

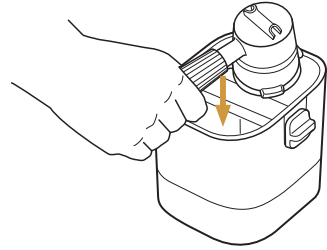
On a solid level surface with funnel still attached, **press tamper all the way down until it meets funnel**.
- 

Remove funnel from portafilter.
- 

Align portafilter with orange dot on group head.
- 

Fasten portafilter to align with lock arrow.
- 

Place a 355ml or large cup under the portafilter.
- 

Press **START BREW**. The machine will beep to signal the brew has started. The progress bar will illuminate, indicating the status of the brew. This will take about 30 seconds.
- 

When finished, the machine will beep again to signify the brew is complete. Remove cup then carefully remove portafilter from group head. Dispose of grounds by tapping the surface of the basket over a container or knock box\*.

**PLEASE USE CAUTION AS PORTAFILTER WILL BE HOT**

\*KNOCK BOX SOLD SEPARATELY AT [NINJAKITCHEN.CO.UK/NINJA-PARTS-ACCESSORIES/](http://NINJAKITCHEN.CO.UK/NINJA-PARTS-ACCESSORIES/)

## STEP 4: REPEAT PROCESS

- Now that your first brew is complete, discard the drink and repeat steps 1-3.
- Once your second brew is complete, Barista Assist Technology will have dialed in the recommended grind setting to get perfect extraction. The machine is now ready to make espresso.
- Please note that you will have to do this whenever you are switching the type of beans you are putting in the hopper.

FOR MORE INFORMATION, REFER TO UNDERSTANDING BARISTA ASSIST TECHNOLOGY.

# ESPRESSO 101: MAKING YOUR FIRST ESPRESSO DRINK

Once you've primed your machine, brew your first espresso drink



SCAN HERE  
for how-to videos  
& quick tips

BEGINNER RECIPE ●○○  
MAKES: 1 SERVING

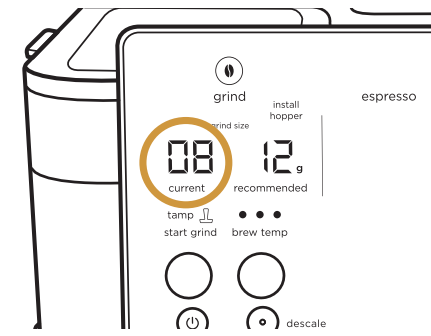
## INGREDIENTS

Fresh coffee beans  
Milk of choice



## STEP 2: GRIND THE BEANS

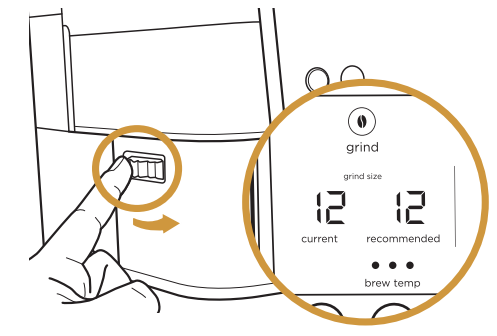
1.



Check to see if the current grind setting matches the recommended setting.

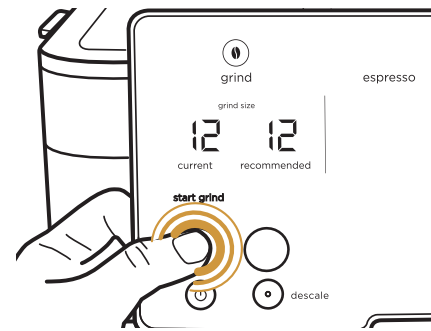
*Note: The numbers displayed in the images are for reference only and may not match what is displayed on your machine.*

2.



If they don't match, **adjust current grind size by spinning the grind dial on left side of machine** until it matches the recommended setting.

3.

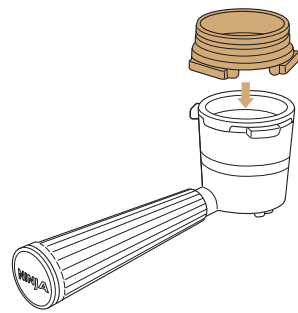


Press **START GRIND**. Do not touch portafilter until grinding is completed.

**NOTE:** Once a grind is complete, the machine will be set to the brew style and size that was selected for that grind. To change style and size, pour grounds out of portafilter, power the machine off and on, and restart from Step 1, selecting desired style and size before grinding.

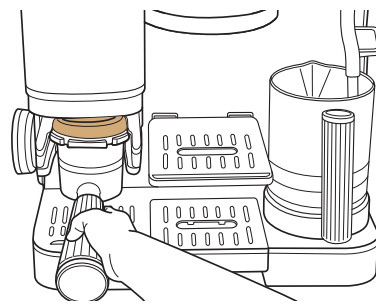
## STEP 1: PREP YOUR DRINK

1.



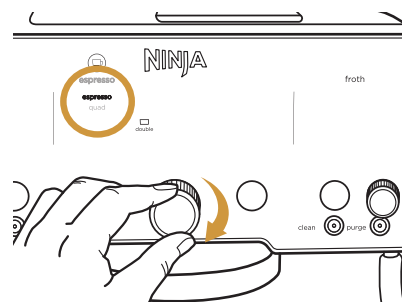
Place funnel on portafilter. Push down until funnel locks into place.

2.



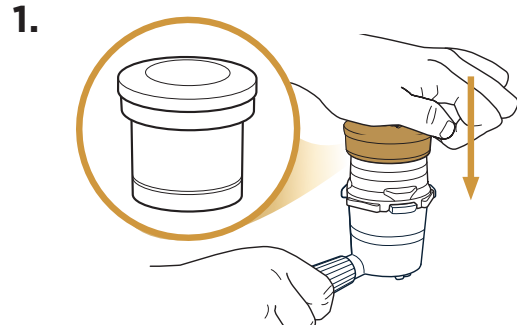
Insert portafilter into the grinding cradle. Make sure it is level and fits securely.

3.

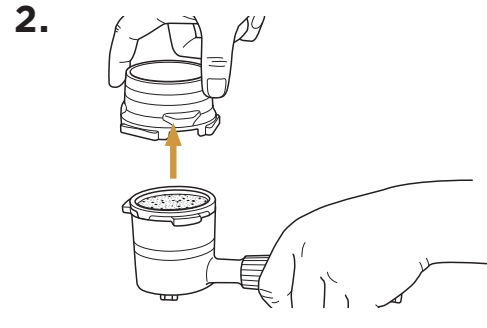


Turn the centre dial to select **ESPRESSO**.

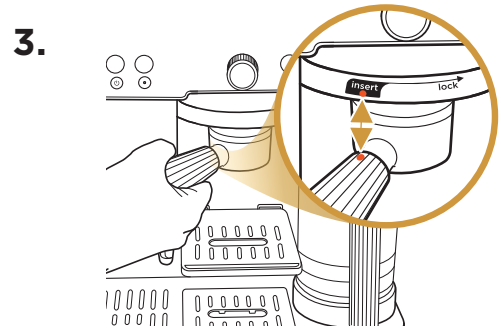
## STEP 3: BREW ESPRESSO



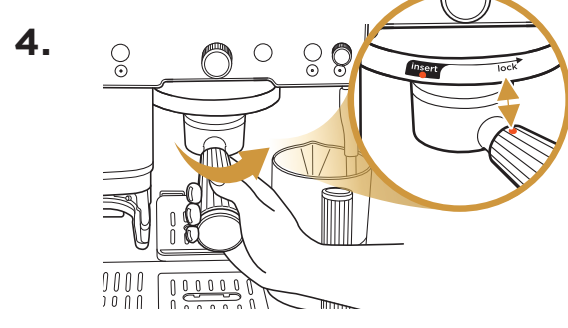
On a solid level surface with funnel still attached, **press tamper all the way down until it meets funnel.**



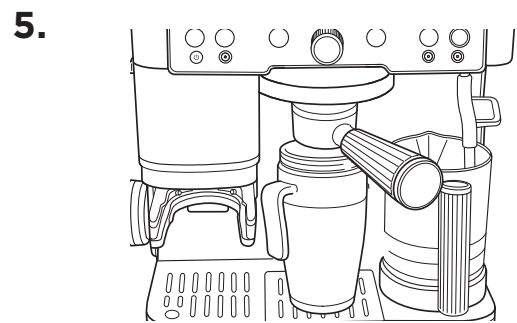
Remove funnel from portafilter.



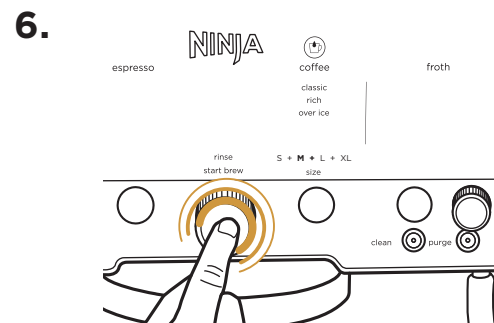
Align portafilter with orange dot on group head.



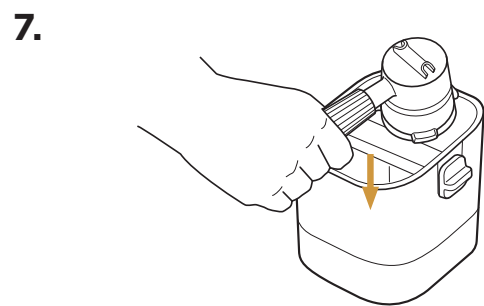
Fasten portafilter to align with lock arrow.



Place a large cup (400ml or greater) under the portafilter.



Press START BREW. The machine will beep to signal the brew has started. The progress bar will illuminate, indicating the status of the brew. This will take about 30 seconds.



When finished, the machine will beep again to signify the brew is complete. Carefully remove portafilter from group head. Dispose of grounds by tapping the surface of the basket over a container or knock box\*.

## RECIPE INSPIRATION

**CAPPUCCINO**  
Espresso with steamed milk and thick froth.

- DOUBLE SHOT ESPRESSO
- MILK OF CHOICE, up to cappuccino line
- THICK FROTH

**LATTE**  
Espresso with steamed milk and thin froth.

- DOUBLE SHOT ESPRESSO
- MILK OF CHOICE, up to latte line
- THIN FROTH

**FLAT WHITE**  
Similar to a latte, with less milk and a thinner layer of froth.

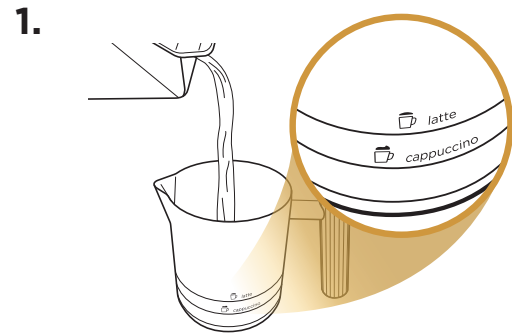
- DOUBLE SHOT ESPRESSO
- 120ML MILK OF CHOICE
- THIN FROTH

**MACCHIATO**  
Espresso topped with thick froth only.

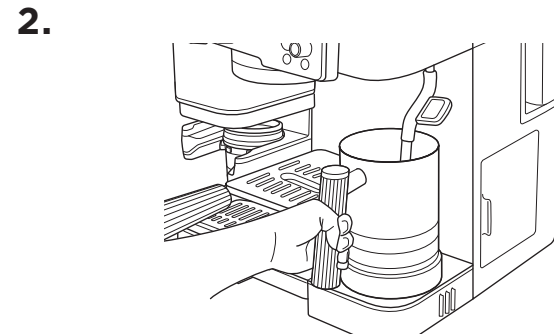
- DOUBLE SHOT ESPRESSO
- MILK OF CHOICE, up to minimum fill line
- THICK FROTH

We know preferences vary for amount of milk desired in your cup, you can adjust the quantity of milk in the milk jug depending on your preference.

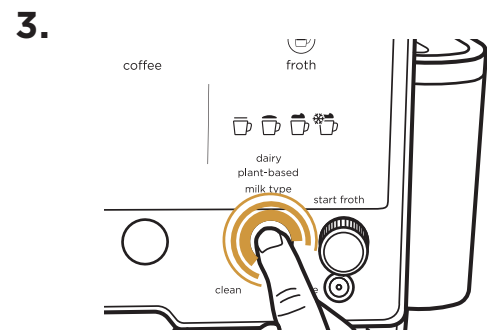
## STEP 4: FROTH DAIRY OR PLANT-BASED MILK



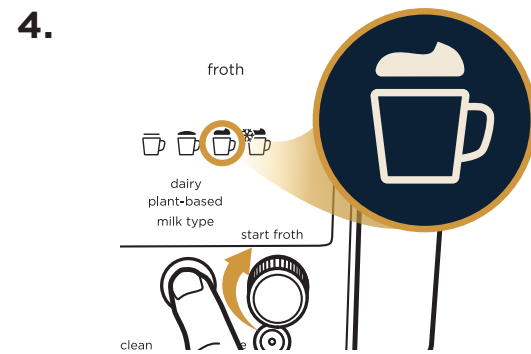
1. Fill the milk jug with your desired amount of milk.



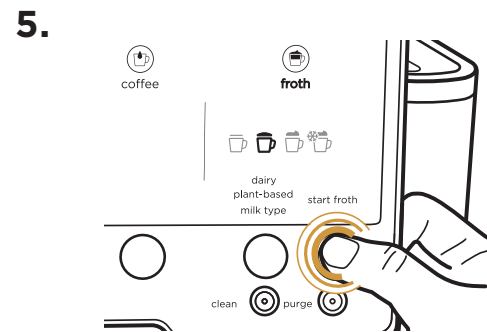
2. Pull steam wand out. Insert steam wand into milk jug, then push into milk jug platform.



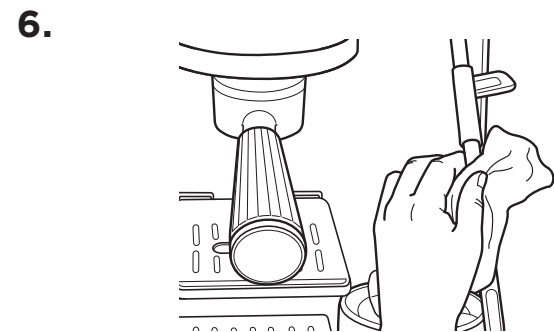
3. Match to whatever milk you are using (dairy or plant-based).



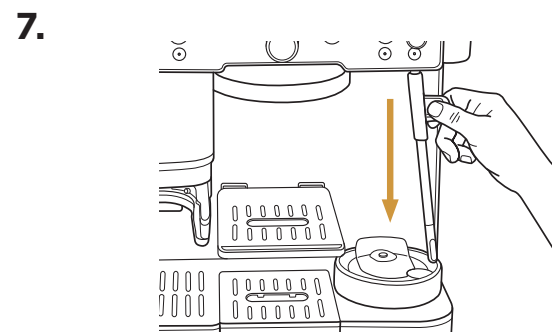
4. Use froth dial to pick froth thickness.



5. This will take about 90 seconds.



6. Once frothing is complete, remove jug and immediately wipe steam wand with a damp cloth.  
**PLEASE USE CAUTION AS STEAM WAND WILL BE HOT**



7. Push wand down using the rubber tab.. Machine will automatically purge to clean inside of wand after each use.



8. Before pouring milk, tap the jug on a flat surface and swirl around to remove large bubbles. Pour frothed milk over espresso and enjoy.

## UNDERSTANDING BARISTA ASSIST TECHNOLOGY

You may notice your recommended grind setting change. This is Barista Assist Technology adjusting the recommended grind setting to help you get proper espresso extraction. When adding more beans, it may take 2-3 brews to reach the optimal grind setting. Over time, you may notice your recommended grind setting change to account for aging beans. This is normal. Ensure your current grind size always the recommended grind size for proper espresso extraction.

An accurate dose of coffee is also important for proper espresso extraction. Barista Assist Technology features a built-in scale that will grind until you have the proper dose of coffee grounds in your portafilter. Once the portafilter is installed in the grinding cradle, immediately let go to allow it to properly weigh and dose the coffee grounds.



### THIS IS WHAT PROPER ESPRESSO EXTRACTION LOOKS LIKE

- Espresso will pour out at a slow, consistent rate.
- You will see a caramel-coloured liquid pouring out. That is your crema.
- There will be a layer of crema on the top of your drink. Feel free to tilt your cup to see if the layer of crema is still completely visible. If you can still only see that caramel colour, you have a properly extracted espresso shot.

*Note that grind recommendation will only adjust over time for espresso brews. For filter coffee brews, grind recommendations will stay the same.*

## TIPS & TRICKS

### BEST BEAN PRACTICES

For best results, use freshly roasted coffee beans.

When purchasing coffee beans, it's best to buy a bag with a "Roasted On" date rather than a "Best Before" date to ensure quality and freshness.

We recommend you use any coffee beans within 20 days of the "Roasted On" date.

### ADJUSTING YOUR BREW STRENGTH AND TEMPERATURE

#### BREW STRENGTH ADJUSTMENT

##### Adjusting Brew Strength:

To adjust brew strength, press the STRENGTH button.

##### Espresso Strength Options:

- **Taller, less concentrated:** 4:1 water to grounds ratio
- • **Default:** 2.5:1 water to grounds ratio
- • • **Shorter, more concentrated:** 2:1 water to grounds ratio

##### Coffee Strength Options:

- **Mild:** Less grounds will be dosed
- • **Default**
- • • **Bold:** More grounds will be dosed

#### CHOOSING THE RIGHT CUP

Ensure the cup you are using is appropriate for the size of your drink. For a hotter drink, use a cup that is a similar size to your drink.

The thickness of the material your cup is made of will also affect the temperature of your drink. For a hotter drink, use a cup made of thinner material.

#### PREHEATING BEFORE YOU BREW

Running hot water through the group head and portafilter will help preheat them and the machine for future brews.

To further increase the temperature of your drink, run a water-only double shot of espresso through the portafilter into the cup you would like to have your drink in. The temperature of your cup will impact the temperature of your drink. Discard the water, then dry the cup and portafilter. Then, proceed to brewing. See Water Flush for instructions.

#### BREW TEMP ADJUSTMENT

- 1 Hold the SIZE button for 3 seconds.
- 2 Rotate the centre dial to \_h06, then press the centre dial to select.
- 3 Rotate the centre dial to select your desired setting, then press the centre dial to select.

**LO:** Low temperature

**M:** Medium temperature

**HI:** High temperature

To leave the additional settings menu, press the SIZE button.

The temperature setting will affect the extraction of espresso and the flavour of your drink. For best results and proper extraction, we recommend a low or medium temperature for darker roasts, and a medium or high temperature for lighter roasts.

#### MILK TEMPERATURE ADJUSTMENT

Adjust milk temperature in the additional settings.

- 1 Hold the SIZE button for 3 seconds.
- 2 Rotate the centre dial to \_h07, then press the centre dial to select.
- 3 Rotate the centre dial to select your desired setting, then press the centre dial to select.

**Low:** Select this setting if your froth is coming out too hot or if you would like your froth to be slightly thinner.

**Medium:** Our barista-recommended default setting.

**High:** Select this setting if your froth is coming out too cold or if you would like your froth slightly thicker.

To leave the additional settings menu, press the SIZE button.

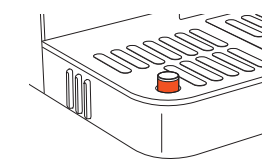
## CLEANING & MAINTENANCE

### DAY TO DAY MAINTENANCE

#### CLEANING THE BASKETS AND PORTAFILTER

Remember to clean these after each brew. Remove the basket from the portafilter and hand-wash both thoroughly.

#### EMPTYING DRIP TRAY



When the orange empty indicator rises enough to be visible, it's time to empty the main drip tray.

#### CLEANING THE FROTHER

**Wipe with damp cloth:** Do this immediately after frothing to prevent any milk from getting stuck to the steam wand.

**Auto purge:** After every froth, push the steam wand back into the down position without the jug installed to initiate an auto purge. This will help clean the inside of the steam wand after frothing. You can purge any time by pressing the PURGE button.

**Removable whisk:** Remove the whisk from the milk jug and handwash thoroughly after each use.

**For a deeper clean** of the whisk and steam wand, fill milk jug with water and a drop of dish soap and run the THIN froth program.

#### DISHWASHER-SAFE PARTS

- Funnel
- Whisk
- Cleaning disc
- Water reservoir
- Bean hopper
- All drip tray components.

### PERIODIC MAINTENANCE

Below is how to run a descale and cleaning cycle. These are separate procedures and should be done whenever the corresponding light is illuminated.

#### DESCALE

**Time to complete:** Approx. 90 mins

Make sure to descale whenever the orange descale light turns on. Descaling removes any limescale and calcium build-up. Running the descale process will help ensure your system's peak performance.

- 1 Empty the drip tray.
- 2 Place an 535ml container under the group head, and place milk jug on the milk jug platform.
- 3 **Recommended:** Using the provided Ninja Descale Solution, follow the directions on the package and fill the water reservoir up to but not exceeding the Max Fill.  
**OR** Fill the water reservoir with 475ml white wine vinegar, then fill the rest of the reservoir with water to the "descale" line.

#### CLEANING CYCLE

**Time to complete:** Approx. 6 mins

Run a clean cycle whenever the "Clean" light is illuminated to flush out any residual oils and grounds inside the group head and shower screen. Cleaning out residual oils and grounds periodically will ensure the best brew quality.

- 1 Empty the drip tray so there is adequate room for the water output generated from the cleaning cycle. Not emptying the drip tray may cause overflow.
- 2 Fill the water reservoir up to but not exceeding the Max Fill line.
- 3 Insert the double basket in the portafilter.
- 4 Place cleaning disc on top of double basket, with the handle facing up. Place 1 cleaning tablet in the centre of the cleaning disc.
- 5 Install the portafilter into the group head. Ensure there is a cup below the portafilter.
- 6 Press the "Clean" button, then press the centre dial to start the cleaning cycle.
- 7 The machine will now start the process of backflushing the shower screen and group head and depositing the water and any build-up or sediment into the drip tray.
- 8 The cleaning cycle will take approximately 6 minutes to complete. The machine will beep when the clean cycle is completed.
- 9 After the clean cycle is completed, remove both the portafilter and drip tray with caution as there may be water in both. Hand-wash with warm water.
- 10 Check your cleaning disc to see if the tablet has fully dissolved. If it hasn't fully dissolved, repeat steps 1-10 (excluding step 4).







# NINJA

## LUXE CAFÉ

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For accessories and replacement parts, visit [ninjakitchen.co.uk/ninja-parts-accessories](https://ninjakitchen.co.uk/ninja-parts-accessories)

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