

DRINK GUIDE

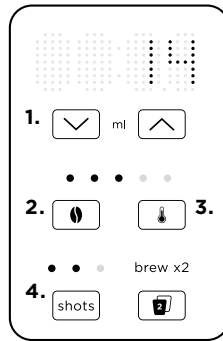
Discover a lineup of classic coffee drinks: what's in them, how they're made, and how the Ninja Auto Barista Pro brings them to life. Each has a preset, but feel free to tweak the brew and froth settings to find your perfect cup.

	ICON	DRINK TYPE	DESCRIPTION	FROTH TYPE
HOT ESPRESSO		ESPRESSO	A single, double, or triple shot of concentrated coffee brewed under pressure. Bold, intense, full-bodied flavour and thick crema. Expect pronounced acidity and a lingering finish.	
		LUNGO	Long-pulled espresso shot using more water creates a lighter taste than espresso.	
		LONG BLACK	Espresso diluted with hot water, which softens the intensity and acidity.	
HOT MILK-BASED ESPRESSO		LATTE	Espresso with generous amounts of steamed milk and a thin layer of froth creates a smooth, creamy, low acidity drink with mild coffee flavour.	MICROFOAM 
		CORTADO	Equal parts espresso and steamed milk, resulting in a slightly creamy drink with just enough milk to cut the acidity of the espresso.	MICROFOAM 
		CAPPUCCINO	Espresso with equal parts steamed milk and froth resulting in a balanced drink with bold flavour mellowed by creamy froth.	THICK 
		FLAT WHITE	Espresso with less steamed milk than a latte creates a balanced, rich drink with a touch of acidity.	MICROFOAM 
HOT		FILTER COFFEE	Freshly brewed filter coffee with a much lighter and brighter body than espresso.	
COLD		OVER ICE	Filter coffee brewed specifically for refreshing iced drinks with bright flavors. ENSURE TO FILL YOUR CUP WITH ICE BEFORE BREWING.	
		ICED LATTE	Cold-Pressed Espresso and lightly frothed cold milk combine for a light and airy take on the classic iced latte. ENSURE TO FILL YOUR CUP WITH ICE BEFORE BREWING.	COLD FOAM 
		COLD-BREW	Filter coffee brewed at a lower temperature for ultra-smooth, naturally sweet coffee with full-bodied flavour and minimal bitterness. ENSURE TO FILL YOUR CUP WITH ICE BEFORE BREWING	+ Cold foam as desired
		COLD-PRESSED	A single, double, or triple shot of concentrated coffee brewed under pressure at a lower temperature for cold espresso-based drinks, producing a smooth drink with low acidity and slight sweetness. ENSURE TO FILL YOUR CUP WITH ICE BEFORE BREWING.	+ Froth as desired

CUSTOMISE YOUR DRINK

Use the buttons on the left side of the control panel to customise your drink.

1. Adjust brew volume (only applies to filter coffee, over ice, and cold-brew)
2. Adjust brew strength
3. Adjust brew temperature
4. Adjust number of shots (for espresso drinks only)



NOTE: For your first brew, we recommend using the default settings. After your first brew, adjust your drink as needed.

BREW STRENGTH AND TEMPERATURE ADJUSTMENT

Coffee Strength Adjustments:

- **Mild**
- **Default**
- **Full-Bodied**
- **Strong**
- **Bold**

Espresso Strength and Size Adjustments:

- **Tallest, less concentrated:** 4:1 water to grounds ratio
- **Taller:** 3.5:1 water to grounds ratio
- **Tall:** 3:1 water to grounds ratio
- **Default:** 2.5:1 water to grounds ratio
- **Short, more concentrated:** 2:1 water to grounds ratio

Temperature Adjustments:

- Low Temperature: Best for dark roasts.
- Medium Temperature: Best for medium roasts.
- High Temperature: Best for light roasts.

FROTH GUIDE

FROTH STYLE	STEAMED MILK	MICROFOAM	THICK FROTH	EXTRA-THICK FROTH	COLD FOAM
ICON					
DESCRIPTION	Gently steams to an ideal drinking temp, perfect for coffee or hot chocolate.	A silky layer of slightly thickened microscopic bubbles for lattes, flat whites and cappuccinos.	A classic layer of fluffy froth to top any drink. Great for traditional-style cappuccinos.	A large layer of froth, ideal for dry cappuccinos and other drinks with less volume.	A classic layer of cold froth to top any iced coffee, matcha, or cold brew drink.



SCAN HERE FOR RECIPES AND DRINK INSPIRATION





SCAN HERE FIRST

TO GET STARTED WITH GRIND IQ CALIBRATION

NINJA AutoBarista PRO

One of the keys to great tasting coffee and espresso is grind size.

Grind size is very dependent on coffee bean type and roast.

GRIND iQ learns to automatically dial in your grind size for you for perfect espresso-based drinks every time!



GRIND IQ CALIBRATION

Grind iQ learns to calibrate the grinder to your bean type and roast for the best tasting espresso.

When to calibrate: First use or when switching bean types to teach your Grind iQ to dial in your espresso. The Grind iQ button will illuminate when it's time to calibrate.

How long: Average of 3 espresso brews in a row. This can vary depending on your bean type and roast.

Don't Forget: This is not necessary if you would like to use pre-ground coffee or brew a filter coffee drink.



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