

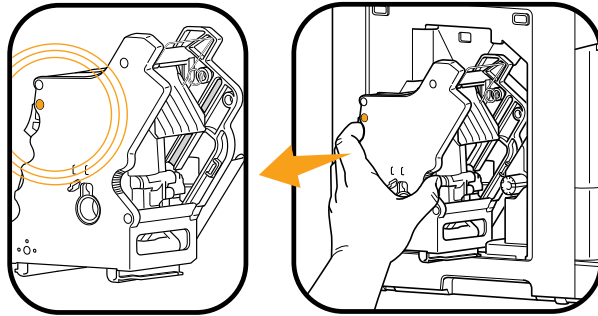
MONTHLY MAINTENANCE

CLEANING THE BREW UNIT

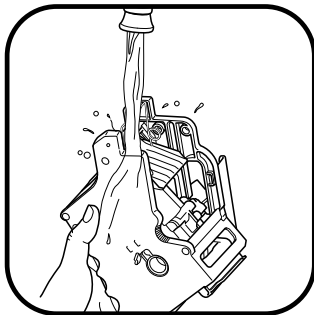
Clean the brew unit monthly to remove built-up grounds and oils. This helps keep your espresso tasting fresh and balanced while ensuring your machine performs at its best.



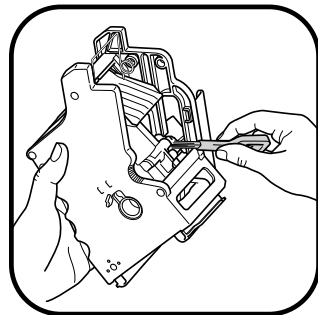
1 Before proceeding, turn off the machine and allow the shutdown rinse to complete. Then unplug the machine. Open the maintenance door on the left side of the machine to reach the brew unit.



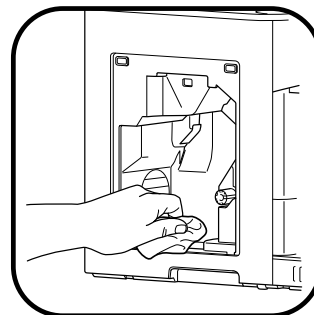
2 Push the orange tab to release the brew unit, then pull it out of the machine.



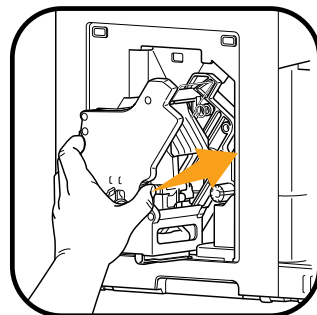
3 Rinse the brew unit under warm running water to clean away any built-up grounds. The entire unit can be rinsed. **DO NOT use soap, as this will affect the lubrication.**



4 Use the cleaning brush (stored inside the maintenance door) to dislodge any built-up grounds. Rinse again if needed. **Allow to air-dry fully before reinstalling.**



5 Wipe down the inside of the cavity with a damp cloth.



6 Replace the brew unit back into the machine and securely close the maintenance door.

NOTE: Machine will not operate without brew unit installed.

NINJA® AutoBarista PRO

CLEANING & MAINTENANCE

CLEANING SCHEDULE

For more information on how to clean each part, refer to the Owner's Guide or scan to watch the how-to cleaning videos.



PART	WHEN TO CLEAN	HOW TO CLEAN
MILK JUG	After each use	Handwash with warm, soapy water. Remove the whisk and rinse.
DRIP TRAY	Every 3 days or when prompted by machine	Remove the drip tray by pulling it toward you, then tilt to pour from the rear spout into the sink. Handwash the drip tray with warm, soapy water.
PUCK BIN	Every 3 days or when prompted by machine	Remove from the drip tray and empty out the grounds. Handwash with warm, soapy water.
INTERNAL CAVITY	Weekly	Wipe down the inside of the machine with a damp cloth whenever removing the brew unit for cleaning.
PRE-GROUND CHUTE	Check weekly	Check the chute for any buildup. If coffee grounds are building up inside the chute, remove the pre-ground chute sleeve and use the brush to clean the chute out.
COFFEE SPOUTS	Weekly	Wipe down the machine to remove any debris or coffee splatter. Check the coffee spouts and wipe them with a damp cloth to ensure there's no buildup.
WATER RESERVOIR	1-2x per month, or as needed	Rinse with cool running water.
REMOVABLE BREW UNIT	Monthly	Rinse the brew unit under cold running water to dislodge any residual grounds. Use the cleaning brush for any hard to reach areas. After rinsing, run a clean cycle. See Clean Cycle below for instructions.
	Every 2 months	Lubricate the brew unit per the directions in the Owner's Guide.
BEAN HOPPER	Before putting in a new bag of beans	Wipe inside the bean hopper with a dry cloth to remove any oils from the coffee beans. Avoid using water when cleaning the bean hopper.

CLEANING CYCLES

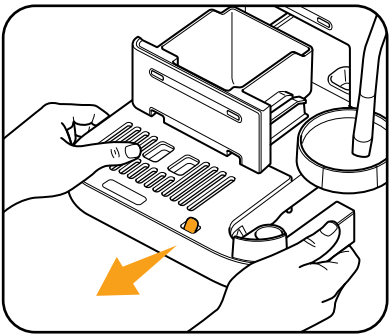
PURGE CYCLE
RUN AFTER EVERY FROTHING CYCLE OR AS NEEDED
After the froth, return the steam wand back into place to start the auto-purge. Press the PURGE button to initiate a manual purge at any time.

CLEAN CYCLE
RUN MONTHLY OR WHEN CLEAN LIGHT ILLUMINATES
First, empty the drip tray completely. Then, place a cleaning tablet in the pre-ground chute. Press the CLEAN button, then press START to run a clean cycle.

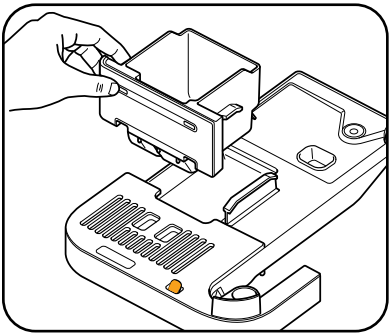
DESCALE CYCLE
RUN WHEN DESCALE LIGHT ILLUMINATES
Remove the water filter and, following the package instructions, dissolve a packet of descale solution into the water reservoir. Press the DESCALE button, then press START to run the descale cycle.

EMPTYING THE DRIP TRAY & PUCK BIN

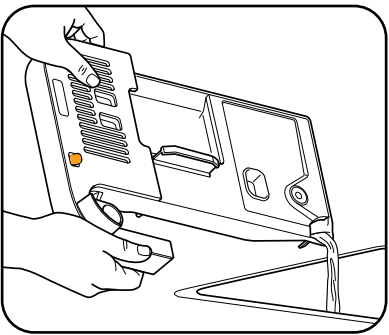
When the orange empty indicator rises enough to be visible, or when you see the **EMPTY TRAY** alert, it's time to empty the drip tray and puck bin.



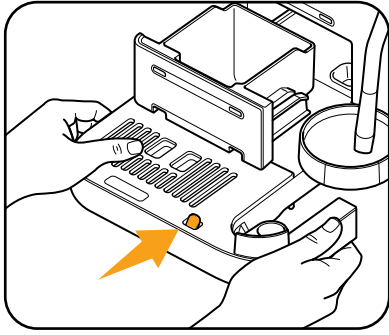
1 Grasp the sides of the drip tray firmly and pull the assembly away from the machine. Lift cup tray away from drip tray and puck bin assembly.



2 Remove the puck bin from the drip tray; empty and clean it out, even if not full. Handwash the puck bin every time it's emptied to help minimize mold growth. **Always empty the puck bin when emptying the drip tray.**



3 Carefully move the drip tray to the sink and pour water out through the pour spout.



4 Place the puck bin back onto the drip tray and insert assembly back into the machine.

NOTE: When emptying the drip tray, wait at least 5 seconds before re-inserting to clear the alert.

PERIODIC MAINTENANCE

CLEANING THE STEAM WAND

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, return 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 when the wand is down.

Removable whisk: Remove the whisk from the milk jug and hand-wash 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, then run the **THIN** froth program: select FROTH ONLY, then THIN, and press START.

DISHWASHER-SAFE PARTS

Milk jug, whisk, cup tray, and water reservoir.

NOTE: Brew unit and drip tray components are **NOT** dishwasher safe.