

NINJA

LUXE CAFÉ

— PREMIER SERIES —

INSPIRATION GUIDE



SCAN HERE
for how-to videos,
recipes, and
cleaning &
maintenance.

Please make sure to read the enclosed Ninja® Quick Start Guide prior to using your machine.

YOUR GUIDE TO
**ESPRESSO & COFFEE
PERFECTION**
WITHOUT THE GUESSWORK

Welcome to Ninja Luxe Cafe, the intelligent system that guides you to the perfect cup. From here, you're pages away from tips, tricks, and how-tos on creating a café-quality cup of espresso, filter coffee, or cold brew. Now let's get brewing.

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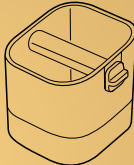
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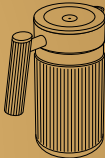
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ELEVATE
YOUR STATION

Find premium accessories, extra cleaning supplies, and more on ninjakitchen.com.au or ninjakitchen.co.nz



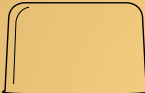
Knock Box
for used grounds



825ml Sharable Carafe



Descal Powder
1 packet included



Water Filter Inserts
1 included



Cleaning Tablets
1 packet included



SCAN HERE
for accessories,
how-to videos
& quick tips

GET TO KNOW YOUR LUXE CAFE



Assisted Tamper
Designed to apply the right amount of even pressure for the perfect puck.



Funnel
Prevents grounds from overflowing when grinding and assists tamping.
Always install funnel before grinding.



Single, Double & Luxe Baskets
Sits inside the portafilter to hold grounds and brew your drink.
SINGLE: espresso, long black
DOUBLE: espresso, long black, cold-pressed
LUXE: quad espresso, long black, filter coffee, cold brew, and cold-pressed.



Portafilter
Holds baskets for grinding and brewing.

Easy-to-Use Control Panel
Intuitive display with grind recommendations and a progress bar.



Integrated Conical Burr Grinder with dial
Precisely grinds beans for uniform grounds. Choose between 25 grind settings, from coarse to extra-fine.

Built-in Scale
Weight based dosing to ensure the perfect amount of grounds every time.

Modular Drip Tray with Indicator
Catches drips and detaches for easy cleaning. Removable centre tray fits a travel mug.

250g Bean Hopper
Shields beans from UV light to keep them fresh longer. Removable for easy refilling.

Water Reservoir
2L removable water reservoir.

Cleaning Disc
Used to run a cleaning cycle. Refer to Owner's Guide for instructions.

Steam Wand
Steams milk and monitors temperature to prevent burning. Self cleans with auto-purge feature.

Accessory Storage
Used to store the single basket, double basket, luxe basket, cleaning disc, and brush.

Cleaning Brush
Can be used to clean any part of the machine, before or after use.



Adjustable Cup Tray
Removable stand with 3 different levels minimises drips and splashing.

Milk Jug with Integrated Whisk
Engraved fill lines for easy reference and an attached whisk for fluffy, hands-free froth.

IF YOU CAN CRAVE IT, YOU CAN BREW IT

From your café favourites to your everyday go-tos,
make it all without the guesswork.



SCAN HERE
for how-to videos,
recipes, and cleaning
& maintenance.



**SINGLE
BASKET**

**DOUBLE
BASKET**

**LUXE
BASKET**

NO-GUESSWORK ESPRESSO



ESPRESSO

A single or double shot of
balanced espresso ideal for
most espresso-based drinks.



QUAD

4 shots of super-rich
espresso for larger or
concentrated drinks.



LONG BLACK

A single, double or quad shot
of balanced espresso with a
splash of hot water.

YOU CAN TOP-UP YOUR LONG BLACK
USING THE HOT WATER FUNCTION.

WELL-BALANCED FILTER COFFEE



CLASSIC

Balanced coffee smooth
enough to drink by itself.



RICH

More concentrated
coffee ideal for mixing
with milk and flavourings.



OVER ICE

Specially programmed to
brew concentrated hot coffee
over ice for a drink that's
never watered down.

FILL CUP WITH ICE BEFORE BREWING.

RAPID COLD BREW



COLD BREW

Brewed at a lower temperature for
ultra-smooth, naturally sweet coffee.

FILL CUP WITH ICE BEFORE BREWING.



COLD-PRESSED

Espresso brewed at a lower temperature
for elevated cold drinks.

THE PERFECT CUP WITH **BARISTA ASSIST** TECHNOLOGY

Auto-calibrates settings by brew to deliver the perfect cup with
NO GUESSWORK REQUIRED



Integrated grinder & built-in scale continuously tailor your grind for smooth, concentrated espresso.



Continuously monitors and adjusts brew temperature and brew pressure. Calibrates grind recommendations for the next brew so you get the perfect cup without the guesswork.

SMOOTH MICROFOAM WITH **DUAL FROTH SYSTEM**

Our temperature-controlled steam wand and integrated whisk work together to create hot or cold foam from
DAIRY OR PLANT-BASED MILK



STEAMED MILK

Gently steams to an ideal drinking temp, perfect for coffee, hot chocolate or matchas.



MICROFOAM

A thin layer of froth, ideal for flat whites, lattes and latte art!



THICK FROTH

Classic, fluffy froth to top off drinks like cappuccinos.



COLD FOAM

Cold thick froth that pairs perfectly with any hot or chilled drink.

BREW TIPS

Keep these in mind when grinding, tamping, and brewing.



CHOOSING BEANS

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.

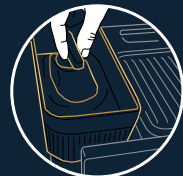


DIALING IN YOUR GRIND SETTING

When using new beans for the first time or adding more beans, it may take 2-3 espresso brews to reach the optimal grind setting. Over time, you may notice your recommended grind setting change to account for ageing beans. This is normal. Ensure that your current grind size always matches the recommended for proper espresso extraction.

SWITCHING BEANS

It is recommended to clean out the grinder when switching beans. Please see instructions on how to clean the grinder in the Owner's Guide.



- 1 Unlock bean hopper by rotating handle anticlockwise.
- 2 Remove the bean hopper and pour out any leftover beans.
- 3 Place the hopper back on the machine. Lock bean hopper back in by rotating handle clockwise.
- 4 Place the portafilter with the funnel attached in the grinding cradle.
- 5 Press and hold START GRIND button to clear any leftover beans.
- 6 Add new beans into the bean hopper.



TAMPING QUAD SHOTS

When brewing a quad shot, tamp your grounds normally with the funnel on the portafilter. After that, remove the funnel and tamp down the grounds one more time.



TAMPING LARGE COFFEE BREWS

If you're making a L+ (475ml) or XL (530ml) coffee or cold brew, tamp your grounds to ensure no grounds spill over the edge of the portafilter. You do not need to tamp for smaller coffee drinks.

STRENGTH

If you find your brew is tasting too weak or too strong for your liking, you can use the strength adjustment button.

Adjusting Brew Strength:

To adjust brew strength, press the STRENGTH button. The strength adjustment will work differently depending on if you are brewing espresso or coffee.

NOTE: Adjusting your espresso brew strength will affect your brew volume output. Strength 1 will have a larger output than the default setting. Use a larger cup than normal.

Espresso Strength Adjustments:

- 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 Adjustments:

- Mild: Less beans will be ground
- • Default
- • • Bold: More beans will be ground



RINSE CYCLE

If making a cold drink immediately after a hot drink, you'll receive a RINSE notification above the center dial. Be sure that the portafilter is not installed in the group head before proceeding. Put a cup (that can hold at least 250ml) below the group head. Press START BREW. The machine will beep to indicate that the brew has started. The progress bar will illuminate indicating the status of the brew. When finished, the machine will beep again signifying the brew is complete. After the machine beeps a second time, remove the cup and dispose of the water. You may now proceed with making a cold drink.





HOW TO BREW ESPRESSO

The perfect base to any café-quality drink.
Smooth enough to sip by itself.

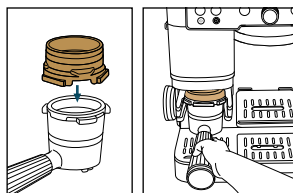


STEP 1 SET UP

Select basket based on drink choice. Line up tabs on basket with notches on portafilter and press down.

Place funnel on portafilter, aligning the notches on the funnel with the notches on the portafilter. Push down until funnel locks into place in the portafilter.

Insert portafilter straight into grinding cradle, making sure it's level and fits securely.

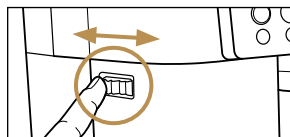


STEP 2 GRIND

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

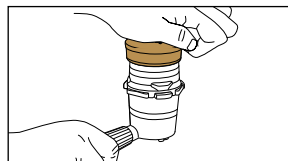
Use grind dial on left side of machine to match current grind size to recommended grind size.

Press **START GRIND**.

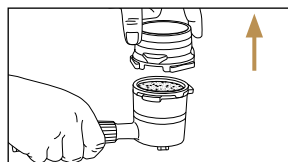


STEP 3 TAMP

With portafilter on a solid level surface, and with funnel still attached, press tamper all the way down until it meets the funnel.

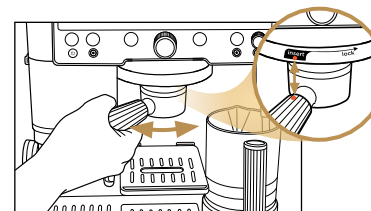


Remove funnel and store on left side of machine.



STEP 4 BREW

Install portafilter into group head by aligning orange dots and twisting to the right.



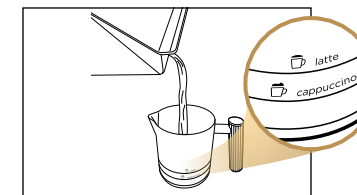
Place cup under portafilter.

Press **START BREW**.

When brewing is complete empty grounds into a knock box or container.

STEP 5 | OPTIONAL FROTH

Fill milk jug to one of the recommended fill lines. **DO NOT** exceed the max line.



Place milk jug on milk jug platform. Press **MILK TYPE** button based on the milk that is in the jug.

Turn **FROTH DIAL** to select your froth type, then press **START FROTH**.

TIPS

- If the tamper isn't compressing the grounds in a quad shot, try removing the funnel and tamp again.
- If brewing a cold drink right after brewing hot, you'll need to run a Rinse cycle. See Brew Tips for instructions.
- **SCAN HERE** for how-to videos, recipes, and cleaning & maintenance.



FOR MORE INFORMATION, see the Owner's Guide.

ESPRESSO SHOT

BEGINNER RECIPE ●○○

BREW TIME: APPROX. 2 MINUTES | **FUNCTION:** ESPRESSO
ACCESSORIES: DOUBLE BASKET | **MAKES:** 1 SERVING

INGREDIENTS

Fresh coffee beans

DIRECTIONS



Install the double basket into portafilter and place the funnel on top. Then install portafilter into grinding cradle.



Turn centre dial until ESPRESSO program is illuminated, adjust grind size then press START GRIND.



Tamp the grounds. Then remove grind funnel and install portafilter into group head.



Place an espresso cup under portafilter. Press the centre dial to START BREW.

NOTE
If a single espresso shot is desired, use the single basket.
If a larger quad shot is desired, use the luxe basket. Adjust cup sizing as necessary.

NOTE
See pages 12-13 for further unit interaction information.





FLAT WHITE

BEGINNER RECIPE ●○○

BREW TIME: APPROX. 2 MINUTES | **FROTH TIME:** APPROX. 2 MINUTES | **FUNCTION:** ESPRESSO

ACCESSORIES: DOUBLE BASKET | **MAKES:** 1 SERVING

INGREDIENTS

Fresh coffee beans

120ml milk of choice

NOTE

If using plant-based milk, it is recommended to use the barista variety.

DIRECTIONS



Install the double basket into portafilter and place the funnel on top. Then install portafilter into grinding cradle.



Turn centre dial until ESPRESSO program is illuminated, adjust grind size then press START GRIND.



Tamp the grounds. Then remove grind funnel and install portafilter into group head.

CUSTOMISE YOUR COFFEE

by adding your preferred flavoured syrup, sugar or spice. See pages 36–37 for inspiration!

NOTE

See pages 12–13 for further unit interaction information.



Place cup under portafilter. Press the centre dial to START BREW.



Add milk to milk jug, place jug on platform with steam wand inside.



Press the MILK TYPE button until milk of choice is illuminated. Turn froth dial until MICROFOAM is illuminated. Press froth dial to begin frothing. Pour frothed milk over brewed espresso and serve.

NOTE

Don't forget to place the steam wand back in its original position to allow it to auto-purge. See page 41 for more cleaning instructions.

LONG BLACK

BEGINNER RECIPE ●○○

BREW TIME: APPROX. 2 MINUTES | **FUNCTION:** LONG BLACK | **ACCESSORIES:** DOUBLE BASKET | **MAKES:** 1 SERVING



INGREDIENTS

Fresh coffee beans

DIRECTIONS

- 1 Install the double basket into portafilter and place the funnel on top. Then install portafilter into grinding cradle.
- 2 Turn centre dial until LONG BLACK program is illuminated, adjust grind size then press START GRIND.
- 3 Tamp the grounds. Then remove grind funnel and install portafilter into group head.
- 4 Place cup under portafilter. Press the centre dial to START BREW.
- 5 Once coffee is brewed, serve immediately.

YOU CAN TOP-UP YOUR LONG BLACK USING THE HOT WATER FUNCTION.

NOTE

See pages 12-13 for further unit interaction information.



LATTE

BEGINNER RECIPE ●○○

BREW TIME: APPROX. 2 MINUTES | **FROTH TIME:** APPROX. 2 MINUTES | **FUNCTION:** ESPRESSO
ACCESSORIES: DOUBLE BASKET | **MAKES:** 1 SERVING



INGREDIENTS

Fresh coffee beans

Milk of choice, up to latte line (230ml)

NOTE

If using plant-based milk, it is recommended to use the barista variety.

DIRECTIONS

- 1 Install the double basket into portafilter and place the funnel on top. Then install portafilter into grinding cradle.
- 2 Turn centre dial until ESPRESSO program is illuminated, adjust grind size then press START GRIND.
- 3 Tamp the grounds. Then remove grind funnel and install portafilter into group head.
- 4 Place cup under portafilter. Press the centre dial to START BREW.
- 5 Add milk to milk jug, place jug on platform with steam wand inside.
- 6 Press the MILK TYPE button until milk of choice is illuminated. Turn froth dial until MICROFOAM is illuminated. Press froth dial to begin frothing. Pour frothed milk over brewed espresso and serve.

CUSTOMISE YOUR COFFEE

by adding your preferred flavoured syrup, sugar or spice. See pages 36-37 for inspiration!

NOTE

See pages 12-13 for further unit interaction information.



CAPPUCCINO

BEGINNER RECIPE ●○○

BREW TIME: APPROX. 2 MINUTES | **FROTH TIME:** APPROX. 2 MINUTES | **FUNCTION:** ESPRESSO
ACCESSORIES: DOUBLE BASKET | **MAKES:** 1 SERVING



INGREDIENTS

Fresh coffee beans

Milk of choice, up to cappuccino line (140ml)

Cocoa powder, for topping

NOTE

If using plant-based milk, it is recommended to use the barista variety.

DIRECTIONS

- 1 Install the double basket into portafilter and place the funnel on top. Then install portafilter into grinding cradle.
- 2 Turn centre dial until ESPRESSO program is illuminated, adjust grind size then press START GRIND.
- 3 Tamp the grounds. Then remove grind funnel and install portafilter into group head.
- 4 Place cup under portafilter. Press the centre dial to START BREW.
- 5 Dust coffee with cocoa powder.
- 6 Add milk to milk jug, place jug on platform with steam wand inside.
- 7 Press the MILK TYPE button until milk of choice is illuminated. Turn froth dial until MICROFOAM  is illuminated. Press froth dial to begin frothing.
- 8 Add frothed milk over brewed espresso and cocoa powder.

NOTE

See pages 12-13 for further unit interaction information.

CUSTOMISE YOUR COFFEE

by adding your preferred flavoured syrup, sugar or spice. See pages 36-37 for inspiration!



MACCHIATO

BEGINNER RECIPE ●○○

BREW TIME: APPROX. 2 MINUTES | **FROTH TIME:** APPROX. 2 MINUTES | **FUNCTION:** ESPRESSO
ACCESSORIES: DOUBLE BASKET | **MAKES:** 1 SERVING



INGREDIENTS

Fresh coffee beans

Milk of choice, up to minimum fill line (60ml)

NOTE

If using plant-based milk, it is recommended to use the barista variety.

TIP

If a smaller output is desired, use the single basket and brew a single shot of espresso.



DIRECTIONS

- 1 Install the double basket into portafilter and place the funnel on top. Then install portafilter into grinding cradle.
- 2 Turn centre dial until ESPRESSO program is illuminated, adjust grind size then press START GRIND.
- 3 Tamp the grounds. Then remove grind funnel and install portafilter into group head.
- 4 Place cup under portafilter. Press the centre dial to START BREW.
- 5 Add milk to milk jug, place jug on platform with steam wand inside.
- 6 Press the MILK TYPE button until milk of choice is illuminated. Turn froth dial until MICROFOAM  is illuminated. Press froth dial to begin frothing. Top espresso with froth only and serve.

NOTE

See pages 12-13 for further unit interaction information.

CORTADO

BEGINNER RECIPE ●○○

BREW TIME: APPROX. 2 MINUTES | **FROTH TIME:** APPROX. 2 MINUTES | **FUNCTION:** ESPRESSO
ACCESSORIES: DOUBLE BASKET | **MAKES:** 1 SERVING



INGREDIENTS

Fresh coffee beans

Milk of choice, up to minimum fill line (60ml)

NOTE

If using plant-based milk, it is recommended to use the barista variety.

TIP

If a smaller output is desired, use the single basket and brew a single shot of espresso.



DIRECTIONS

- 1 Install the double basket into portafilter and place the funnel on top. Then install portafilter into grinding cradle.
- 2 Turn centre dial until ESPRESSO program is illuminated, adjust grind size then press START GRIND.
- 3 Tamp the grounds. Then remove grind funnel and install portafilter into group head.
- 4 Place cup under portafilter. Press the centre dial to START BREW.
- 5 Add milk to milk jug, place jug on platform with steam wand inside.
- 6 Press the MILK TYPE button until milk of choice is illuminated. Turn froth dial until MICROFOAM  is illuminated. Press froth dial to begin frothing. Pour frothed milk over brewed espresso and serve.

NOTE

See pages 12-13 for further unit interaction information.

CHAI LATTE WITH ESPRESSO

BEGINNER RECIPE ●○○

BREW TIME: APPROX. 2 MINUTES | **FROTH TIME:** APPROX. 2 MINUTES | **FUNCTION:** ESPRESSO
ACCESSORIES: SINGLE BASKET | **MAKES:** 1 SERVING

INGREDIENTS

Fresh coffee beans
 3 teaspoons chai powder
 Milk of choice, up to latte line (230ml)

NOTE

If using plant-based milk, it is recommended to use the barista variety.

TIP

If a stronger output is desired, use the double basket and brew a double shot of espresso.



DIRECTIONS

- 1 Install the single basket into portafilter and place the funnel on top. Then install portafilter into grinding cradle..
- 2 Turn centre dial until ESPRESSO program is illuminated, adjust grind size then press START GRIND.
- 3 Tamp the grounds. Then remove grind funnel and install portafilter into group head.
- 4 Place cup under portafilter. Press the centre dial to START BREW.
- 5 Add chai powder and milk to milk jug, place jug on platform with steam wand inside.
- 6 Press the MILK TYPE button until milk of choice is illuminated. Turn froth dial until MICROFOAM  is illuminated. Press froth dial to begin frothing. Pour frothed milk over brewed espresso and serve.

NOTE

See pages 12-13 for further unit interaction information.

CLASSIC MOCHA WITH CHOCOLATE FROTH

BEGINNER RECIPE ●○○

BREW TIME: APPROX. 2 MINUTES | **FROTH TIME:** APPROX. 2 MINUTES | **FUNCTION:** ESPRESSO
ACCESSORIES: DOUBLE BASKET | **MAKES:** 1 SERVING

INGREDIENTS

Fresh coffee beans
 2 tablespoons hot chocolate mix of choice
 Milk of choice, up to cappuccino line (140ml)

NOTE

If using plant-based milk, it is recommended to use the barista variety.

TIP

If a smaller output is desired, use the single basket and brew a single shot of espresso.



DIRECTIONS

- 1 Install the double basket into portafilter and place the funnel on top. Then install portafilter into grinding cradle.
- 2 Turn centre dial until ESPRESSO program is illuminated, adjust grind size then press START GRIND.
- 3 Tamp the grounds. Then remove grind funnel and install portafilter into group head.
- 4 Place cup under portafilter. Press the centre dial to START BREW.
- 5 Add hot chocolate and milk to milk jug, place jug on platform with steam wand inside.
- 6 Press the MILK TYPE button until milk of choice is illuminated. Turn froth dial until MICROFOAM  is illuminated. Press froth dial to begin frothing. Pour frothed milk over brewed espresso and serve.

NOTE

See pages 12-13 for further unit interaction information.

AFFOGATO

BEGINNER RECIPE ●○○

BREW TIME: APPROX. 2 MINUTES | **FUNCTION:** ESPRESSO | **ACCESSORIES:** DOUBLE BASKET
MAKES: 1 SERVING

INGREDIENTS

Fresh coffee beans
1-2 scoops vanilla ice cream

DIRECTIONS

- 1 Install the double basket into portafilter and place the funnel on top. Then install portafilter into grinding cradle.
- 2 Turn centre dial until ESPRESSO program is illuminated, adjust grind size then press START GRIND.
- 3 Tamp the grounds. Then remove grind funnel and install portafilter into group head.
- 4 Tamp the grounds. Then remove grind funnel and install portafilter into group head.
- 5 Place espresso cup under portafilter. Press the centre dial to START BREW.
- 6 While the espresso is brewing, place ice cream into a small glass. Once shot is brewed, pour the hot espresso over the ice cream and serve immediately.

TIP

If a smaller output is desired, use the single basket and brew a single shot of espresso.

NOTE

See pages 12-13 for further unit interaction information.





ESPRESSO MARTINI

INTERMEDIATE RECIPE ●●○

BREW TIME: APPROX. 2 MINUTES | **FUNCTION:** COLD-PRESSED | **ACCESSORIES:** DOUBLE BASKET, COCKTAIL SHAKER
MAKES: 1 SERVING

INGREDIENTS

Fresh coffee beans
Ice cubes, as needed
10ml agave or simple syrup
50ml vodka
25ml coffee liqueur

DIRECTIONS

- 1 Install the double basket into portafilter and place the funnel on top. Then install portafilter into grinding cradle.
- 2 Turn centre dial until COLD-PRESSED program is illuminated, adjust grind size then press START GRIND.
- 3 Tamp the grounds. Then remove grind funnel and install portafilter into group head.
- 4 Place a cocktail shaker filled with ice under portafilter. Press the centre dial to START BREW.
- 5 Add simple syrup, vodka and coffee liqueur to the cocktail shaker. Shake vigorously for 10 seconds, strain into a martini glass and serve.

NOTE

When brewing a cold output after brewing a hot output, be sure to rinse to bring the temperature of the unit down. See page 11 for more details.

NOTE

See pages 12-13 for further unit interaction information.



HOW TO BREW FILTER COFFEE

Turn freshly ground beans into rich, flavourful coffee in a range of sizes.

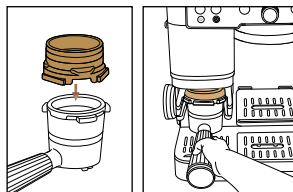


STEP 1 SET UP

Insert Luxe basket in portafilter by aligning tabs on basket with notches on portafilter and press down.

Place funnel on portafilter, aligning the notches on the funnel with the notches on the portafilter. Push down until funnel locks into place in the portafilter.

Insert portafilter straight into grinding cradle, making sure it's level and fits securely.

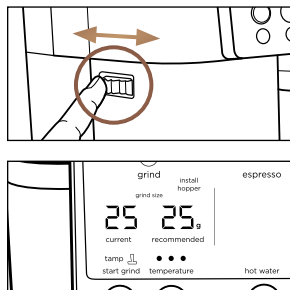


STEP 2 GRIND

Turn the center dial to select **CLASSIC**. Press the **SIZE** button to select your brew size.

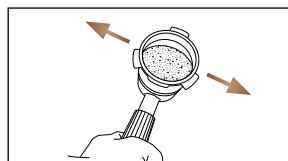
Use grind dial on left side of machine to match current grind size to recommended grind size.

Press **START GRIND**.

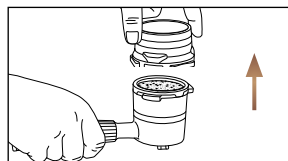


STEP 3 SHAKE

With the funnel still on, even out the grounds with a light shake.

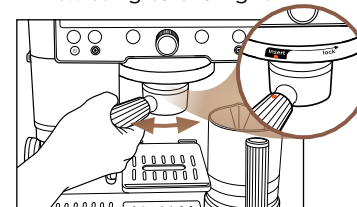


Remove funnel and store on left side of machine.



STEP 4 BREW

Install portafilter on group head by aligning orange dots and twisting to the right.



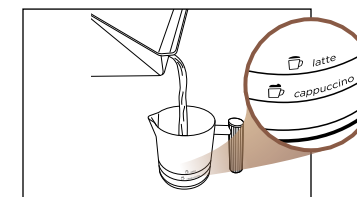
Place cup under portafilter.

Press **START BREW**.

When brewing is complete empty grounds into a knock box or container.

STEP 5 | OPTIONAL FROTH

Fill milk jug to one of the recommended fill lines.



Place milk jug on milk jug platform. Press **MILK TYPE** button based on the milk that is in the jug.

Turn **FROTH DIAL** to select your froth type, then press **START FROTH**.

TIPS

- For L, L+ and XL drinks, **tamp your grounds** like you would for espresso.
- **SCAN HERE** for how-to videos, recipes, and cleaning & maintenance.



DRINK SIZES (millilitres):

S	S+	M	M+	L	L+	XL
175	235	295	355	415	475	530



HOW TO BREW COLD BREW

Brewed at a lower temperature for ultra-smooth, naturally sweet coffee.

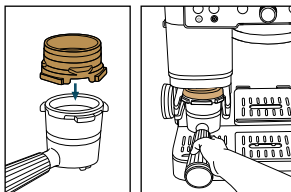


STEP 1 SET UP

Select basket based on drink choice. Line up tabs on basket with notches on portafilter and press down.

Place funnel on portafilter, aligning the notches on the funnel with the notches on the portafilter. Push down until funnel locks into place in the portafilter.

Insert portafilter straight into grinding cradle, making sure it's level and fits securely.



STEP 2 GRIND

Turn the center dial to select **COLD BREW**. Press the **SIZE** button to select your brew size.

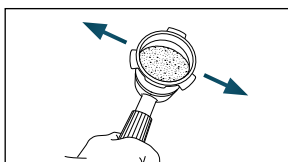
Use grind dial on left side of machine to match current grind size to recommended grind.

Press **START GRIND**.

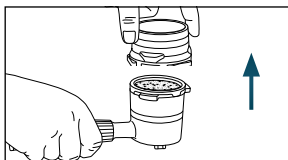


STEP 3 SHAKE

With the funnel still on, even out the grounds with a light shake.

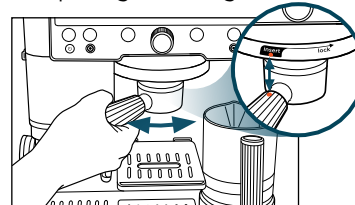


Remove funnel and store on left side of machine.



STEP 4 BREW

Fasten portafilter on group head by aligning orange dots and pulling to the right.



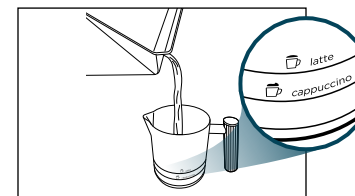
Fill your cup with ice and place it under the portafilter.

Press **START BREW**.

When brewing is complete empty grounds into a knock box or container.

STEP 5 | OPTIONAL COLD FOAM

Fill milk jug to one of the recommended fill lines.



Place jug on jug platform. Press **MILK TYPE** button to match milk in your jug.

Turn FROTH DIAL to select your froth type, then press **START FROTH**.

TIPS

- When making a L, L+ or XL cold brew, you must tamp your grounds.
- If brewing a cold drink right after brewing hot, you'll need to run a "Rinse" cycle. See Brew Tips for instructions.
- Brewing may take 5-10 minutes depending on drink size.
- SCAN HERE for how-to videos, recipes, and cleaning & maintenance.



DRINK SIZES (millilitres):

S	S+	M	M+	L	L+	XL
175	235	295	355	415	475	530

COLD BREW COFFEE WITH COLD FOAM

BEGINNERRECIPE ●○○

BREW TIME: APPROX. 5-10 MINUTES | **FROTH TIME:** APPROX. 2 MINUTES | **FUNCTION:** COLD BREW
ACCESSORIES: LUXE BASKET | **MAKES:** 1 SERVING

INGREDIENTS

- Fresh coffee beans
- Ice cubes, as needed
- 60ml double cream
- 30ml full cream milk

DIRECTIONS



Install the luxe basket into portafilter and place the funnel on top. Then install portafilter into grinding cradle.



Turn centre dial until COLD BREW program is illuminated, select M. Adjust grind size then press START GRIND.



Shake to distribute grounds, remove funnel and install portafilter into group head.



Fill a medium glass with ice and place under portafilter. Press the centre dial to START BREW.



Add cream and milk to milk jug, place jug on platform with steam wand inside.



Press the MILK TYPE button until milk of choice is illuminated. Turn froth dial until COLD FOAM is illuminated. Press froth dial to begin frothing. Pour frothed milk over brewed drink and serve.

NOTE
See pages 34-35 for further unit interaction information.

CUSTOMISE YOUR COFFEE
by topping cold foam with caramel syrup or sauce.

NOTE
Don't forget to place the steam wand back in its original position to allow it to auto-purge. See page 43 for more cleaning instructions.



YOUR AT-HOME BARISTA

Create your own café menu and never wait in line for a quality drink again.

BREW TYPE

HOT

Espresso (single, double, quad)

Classic

Rich

COLD

Cold-Pressed

Over Ice

Cold Brew

FLAVOUR SYRUPS OR SWEETENERS

Honey

Maple Syrup

Agave

Sugar Syrup

Flavoured syrup of choice
(i.e hazelnut, chocolate, vanilla)

Cane sugar

Brown Sugar

Sugar substitute of choice

DAIRY OR PLANT-BASED MILK

Full Cream Milk

Skimmed Milk

Semi Skimmed Milk

Barista Oat Milk

Barista Soy Milk

Barista Almond Milk

Barista Coconut Milk

FROTH OR FOAM



Steamed Milk



Microfoam



Thick Froth



Cold Foam

TOPPINGS

Whipped Cream

Cocoa Powder

Cinnamon

Chocolate Drizzle

Caramel Drizzle

Sprinkles

Chocolate Shavings

TIPS

Add a shot of espresso to any coffee drink for an extra boost.

Use the fill lines on your milk jug to easily pour the right amount for popular drinks.

NINJA TEST KITCHEN'S FAVOURITE COMBOS



CHOCOLATE HAZELNUT MACCHIATO

Espresso



Hazelnut Syrup



Barista Oat Milk



Thick Froth



Chocolate Drizzle



ICED VANILLA LATTE WITH COLD FOAM

Espresso



Vanilla Syrup



Full Cream Milk



Cold Foam

CHOOSING THE RIGHT BEANS

Every delicious cup starts with a perfectly roasted bean.
Follow this guide to pick the right one for your drink.

TIP

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.



LIGHT ROAST

High acidity, floral, fruity and delicate.
Perfect for filtered coffee.



MEDIUM ROAST

Balanced acidity, enhanced body, well-rounded flavour profiles with richer, more complex notes. Perfect for cafe style espresso and espresso-based drinks.



DARK ROAST

Low acidity, bitter and roasty.
Perfect for traditional Italian-style espresso drinks.

LEARN MORE ABOUT

BARISTA ASSIST

TECHNOLOGY

GRIND SIZE RECOMMENDATIONS & ADAPTIVE BREWING

Our espresso machine eliminates the endless guesswork of making espresso by monitoring your brew and continuously adjusting settings like grind size, pressure and more. That means you can create the perfect cup with no guesswork required.

CONICAL BURR GRINDER

Two conical-shaped burrs precisely crush beans, ensuring consistent particle size for a flavourful and balanced cup. Equipped with 25 grind sizes, our grinder makes it easier than ever to dial in.

BUILT-IN SCALE

Different drinks require different amounts of grounds. While other machines simply grind for a set amount of time, our built-in scale weighs out the perfect dose for your chosen drink.

HANDS-FREE FROTHING

Our integrated whisk and high-velocity steam wand effortlessly creates hot or cold microfoam from any dairy or plant-based milk. It even monitors temperature to prevent burning.

BASKET RECOGNITION

The machine automatically detects which basket you're using and adjusts settings accordingly without you lifting a finger.

RECOMMENDATIONS FOR CLEANING & CARE

AUTO-PURGE

The steam wand comes equipped with its own cleaning program to get rid of inner debris and residue. After frothing, put the wand back in its original position without the milk jug and it will automatically flush itself out.

DAILY CARE

Wipe down your steam wand with a damp cloth immediately after each use and use the brush to clean off grounds from any part of the machine.

CLEANING CYCLE

Your unit is programmed with a self-cleaning cycle. To keep the grouphead clean and free of build-up, be sure to run a clean cycle whenever the "clean" light is illuminated. See the Owner's Guide for more information.

DESCALE

Water hardness affects how often your machine will need to descale. Use the water test included in the starter kit, program the machine with the results, and run a descale cycle whenever the DESCALE light is illuminated to keep your machine running at peak performance.

DISHWASHER-SAFE PARTS

Funnel, Whisk, Cleaning Disc, Water Reservoir, Bean Hopper, and all Drip Tray Components.

NOTES

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NOTES

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NINJA

LUXE CAFÉ

— PREMIER SERIES —

For accessories and replacement parts, visit ninjakitchen.com.au or ninjakitchen.co.nz

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