

NINJA

LUXE CAFÉ

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

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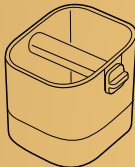
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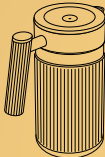
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ELEVATE
YOUR STATION

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



Knock Box
for used grounds



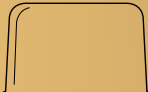
825ml Shareable Pitcher



Descale Powder
1 packet included



Water Filter Housing



Water Filter Inserts
1 included



Cleaning Tablets
1 packet included



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

GET TO KNOW YOUR LUXE CAFÉ

Single, Double, & Luxe baskets
Sits inside the portafilter to hold grounds and brew your drink.



SINGLE: espresso, lungo, long black



DOUBLE: ristretto, espresso, lungo, long black, cold-pressed



LUXE: quad ristretto, espresso, lungo, long black, coffee, cold brew, cold-pressed



Portafilter
Holds basket in place 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.

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

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.

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

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

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

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

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.

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.

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.

WELL-BALANCED FILTER COFFEE



CLASSIC

Balanced coffee smooth enough to drink by itself.



RICH

More concentrated coffee ideal for mixing with milk and flavorings.



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.

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.



Integrated tamper helps distribute pressure on grounds for an evenly compact puck every time.



Continuously monitors and adjusts brew temperatures 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 PRO**

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.



MICRO FOAM

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



THICK FROTH

Classic, fluffy froth to top off drinks like cappuccinos.



EXTRA-THICK FROTH

A large layer of froth, ideal for dry cappuccinos and other drinks with less volume.



COLD FOAM

Cold thick froth that pairs perfectly with any 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

- 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 Luxe basket in the grinding cradle.
- 5 Press and hold START GRIND button to clear any leftover beans.
- 6 Add new beans into the bean hopper.



ADJUSTING BREW TEMPERATURE AND BREW STRENGTH

Adjusting Brew Temperature:

Before brewing, you can adjust the temperature using the TEMP / STRENGTH button. Press and hold for 3 seconds to toggle between the two settings.

For darker roasts, we recommend low or medium temperature.

For lighter roasts, we recommend medium or high temperature.

Adjusting Brew Strength:

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

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

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

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.**

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 centre dial. Be sure that the portafilter is not installed in the group head before proceeding. Put a cup (that can hold at least 355ml) 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

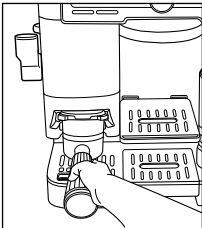
The perfect base to any café-quality drink.
Smooth enough to sip by itself.



STEP 1 SET UP

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

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

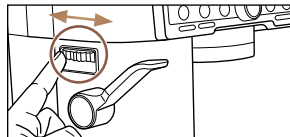


STEP 2 GRIND

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

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

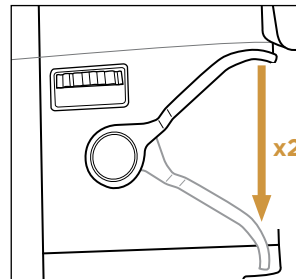
Press **START GRIND**.



STEP 3 TAMP

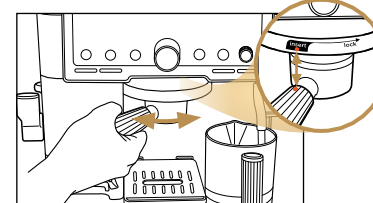
After grinding is complete, push the integrated tamper lever down firmly until it stops. Release the lever and then repeat this action for a second tamp. Release the lever and remove the portafilter from the grinding cradle.

NOTE: The progress bar will illuminate green for the first two tamps to indicate that your grounds have been tamped successfully.



STEP 4 BREW

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



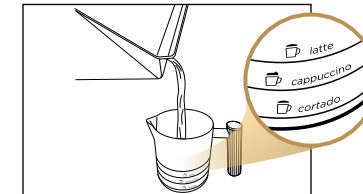
Place cup under portafilter.

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 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 by pressing the lever all the way down twice. Then install the portafilter into group head by aligning orange dots and twisting to the right.

NOTE
For more details on how to brew an espresso, see page 12-13.



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

NOTE
If a **smaller** output is desired, use the single basket and brew a single shot of espresso.
For a **stronger** espresso shot, use the double basket to brew a ristretto.
For a **longer** output, use any basket to brew a lungo.

RISTRETTO

Smaller, more concentrated serving with a sweeter, richer flavour

27ml*
serving size

ESPRESSO

Concentrated, flavourful serving of coffee

45ml*
serving size

LUNGO

Larger, less concentrated serving with a sharper flavour

90ml*
serving size

*When brewed with the double basket and default strength 2.



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 then install portafilter into grinding cradle.



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



Tamp the grounds by pressing the lever all the way down twice. Then install the portafilter into group head by aligning orange dots and twisting to the right.

CUSTOMISE YOUR COFFEE

by adding your preferred flavoured syrup, sugar or spice. See page 40 for inspiration!

NOTE

For more details on how to brew an espresso, see page 12-13.



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 43 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 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 by pressing the lever all the way down twice. Then install the portafilter into group head by aligning orange dots and twisting to the right.
- 4 Place cup under portafilter. Press the centre dial to START BREW.
- 5 Once coffee is brewed, serve immediately.

TIP

Top-up your long black using the hot water function.

For a **longer** output, brew a lungo.

NOTE

For more details on how to brew an espresso, see page 12-13.

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

NOTE

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



DIRECTIONS

- 1 Install the double basket into portafilter 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 by pressing the lever all the way down twice. Then install the portafilter into group head by aligning orange dots and twisting to the right.
- 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

For more details on how to brew an espresso, see page 12-13.

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
Cocoa powder, for topping

NOTE

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

CUSTOMISE YOUR COFFEE

by adding your preferred flavoured syrup, sugar or spice. See page 40 for inspiration!



DIRECTIONS

- 1 Install the double basket into portafilter 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 by pressing the lever all the way down twice. Then install the portafilter into group head by aligning orange dots and twisting to the right.
- 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

For more details on how to brew an espresso, see page 12-13.



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 cortado line

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 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 by pressing the lever all the way down twice. Then install the portafilter into group head by aligning orange dots and twisting to the right.
- 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 THICK FROTH  is illuminated. Press froth dial to begin frothing. Top espresso with froth only and serve.

NOTE
For more details on how to brew an espresso, see page 12-13.

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 cortado line

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 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 by pressing the lever all the way down twice. Then install the portafilter into group head by aligning orange dots and twisting to the right.
- 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
For more details on how to brew an espresso, see page 12-13.

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

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 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 by pressing the lever all the way down twice. Then install the portafilter into group head by aligning orange dots and twisting to the right.
- 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

For more details on how to brew an espresso, see page 12-13.

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

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 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 by pressing the lever all the way down twice. Then install the portafilter into group head by aligning orange dots and twisting to the right.
- 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 EXTRA-THICK FROTH  is illuminated. Press froth dial to begin frothing. Pour frothed milk over brewed espresso and serve.

NOTE

For more details on how to brew an espresso, see page 12-13.

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 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 by pressing the lever all the way down twice. Then install the portafilter into group head by aligning orange dots and twisting to the right.
- 4 Place espresso cup under portafilter. Press the centre dial to START BREW.
- 5 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.

For a **stronger** espresso shot, use the double basket to brew a ristretto.

NOTE

For more details on how to brew an espresso, see page 12-13.





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 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 by pressing the lever all the way down twice. Then install the portafilter into group head by aligning orange dots and twisting to the right.
- 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

For more details on how to brew an espresso, see page 12-13.

HOW TO BREW FILTER COFFEE

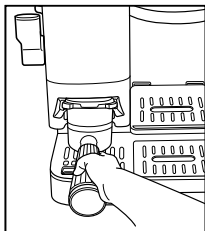
Turn freshly ground beans into rich, flavourful coffee in a range of sizes.



STEP 1 SET UP

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

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

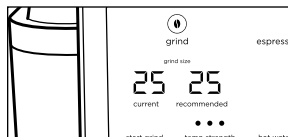
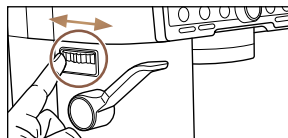


STEP 2 GRIND

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

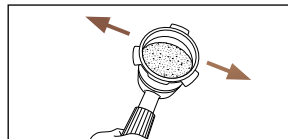
Use grind dial on left side of machine to match current grind size to recommended grind size.

Press **START GRIND**.



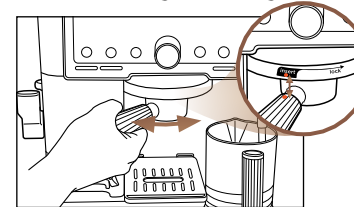
STEP 3 SHAKE

For S to L size coffee drinks, remove the portafilter from the grinding cradle and lightly shake the portafilter to level coffee grounds. Then proceed to brewing.



STEP 4 BREW

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



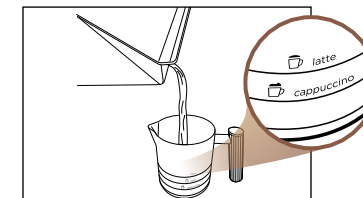
Place cup under portafilter.

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



FOR MORE INFORMATION, see the Owner's Guide.

DRINK SIZES (millilitres):

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



IRISH COFFEE WITH COLD FOAM

BEGINNER RECIPE ●○○

BREW TIME: APPROX. 4 MINUTES | **FROTH TIME:** APPROX. 2 MINUTES | **FUNCTION:** RICH | **ACCESSORIES:** LUXE BASKET
MAKES: 1 SERVING

INGREDIENTS

Fresh coffee beans
1 tablespoon brown sugar
25ml Irish whiskey
30ml full cream milk
60ml double cream

DIRECTIONS

- 1 Install the luxe basket into portafilter then install portafilter into grinding cradle.
- 2 Turn centre dial until RICH program is illuminated and select L. Adjust the grind size then press START GRIND.
- 3 Shake to distribute grounds, and install portafilter into group head.
- 4 Add brown sugar to a large cup and place under portafilter. Press the centre dial to START BREW.
- 5 Once the coffee has brewed, add the whiskey and stir until sugar has dissolved.
- 6 Add milk and cream to milk jug, place jug on platform with steam wand inside.
- 7 Press the MILK TYPE button until DAIRY is illuminated. Turn froth dial until COLD FOAM  is illuminated. Press START FROTH to begin frothing. Spoon cold foam over brewed coffee and serve.

NOTE

Replace full cream milk with double cream (90ml total) for an even thicker cold foam!

NOTE

For more details on how to brew an espresso, see page 30-31.

HOW TO BREW COLD BREW

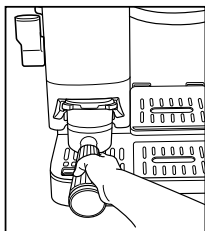
Brewed at a lower temperature for ultra-smooth, naturally sweet coffee.



STEP 1 SET UP

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

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

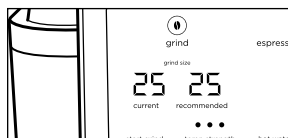
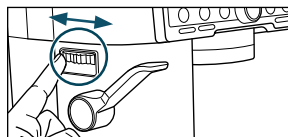


STEP 2 GRIND

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

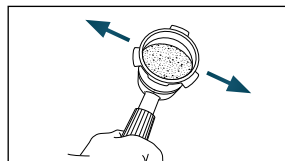
Use grind dial on left side of machine to match current grind size to recommended grind size.

Press **START GRIND**.



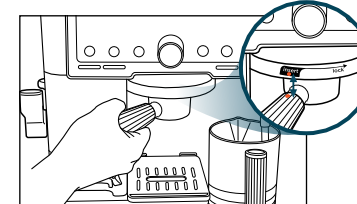
STEP 3 SHAKE

For S to L size coffee drinks, remove the portafilter from the grinding cradle and lightly shake the portafilter to level coffee grounds. Then proceed to brewing.



STEP 4 BREW

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



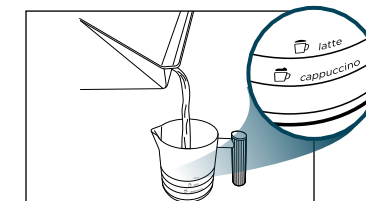
Fill your cup with ice and place it under the portafilter.

Press **START BREW**.

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

STEP 5 | OPTIONAL FOAM

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

- When making large (L+ and XL) cold brew coffees, 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.



FOR MORE INFORMATION, see the Owner's Guide.

COLD BREW COFFEE WITH COLD FOAM

BEGINNER RECIPE ●○○

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 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, and install portafilter into group head.

NOTE
For more details on how to brew a cold brew, see page 34-35.

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



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.

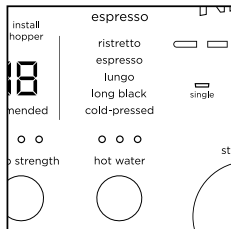
NOTE
Don't forget to place the steam wand back in its original position to allow it to auto-purge. See page 43 for more cleaning instructions.

HOT WATER

Dispense hot water on demand for teas
and to top up coffee

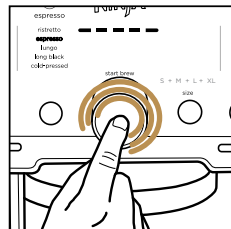
STEP 1 SET UP

Press the HOT WATER button
to activate hot water mode.



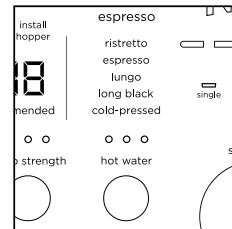
STEP 2 ADJUST

Turn the centre dial to adjust the
hot water temp.
Press START BREW to begin
dispensing hot water.



STEP 3 DISPENSE

Press START BREW again when you
have your desired volume output, or
wait for the program to finish.
The program will dispense
235ml if not stopped.



COLD FIGHTER TEA

INTERMEDIATE RECIPE ●●○

BREW TIME: APPROX. 2 MINUTES | **MAKES:** 1 SERVING

INGREDIENTS

- 1 teabag mint tea
- 1 teabag chamomile tea
- 1 tablespoon honey
- 1 ½ tablespoons lemon juice

DIRECTIONS

- 1 Place teabags in a mug and place under portafilter.
- 2 Press the HOT WATER button. Turn centre dial to select desired temperature. Press the centre dial to START BREW. Once water has finished dispensing, press the HOT WATER button a second time.
- 3 Allow tea bags to steep in hot water for 5 minutes, then discard teabags. Add honey and lemon juice and stir to combine. Serve hot.



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

Simple 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

Semi-skimmed Milk

Skimmed Milk

Barista Oat Milk

Barista Soy Milk

Barista Almond Milk

Barista Cashew Milk

FROTH OR FOAM



Steamed Milk



Microfoam



Thick Froth



Extra-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.

If you want a creamier froth when using plant-based milks, use “barista-style” varieties.

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

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 flavorful 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.

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, push the steam wand back into the down 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 group head clean and free of buildup, 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

Whisk, cleaning disc, water reservoir.

NINJA
LUXE CAFÉ
— PRO SERIES —