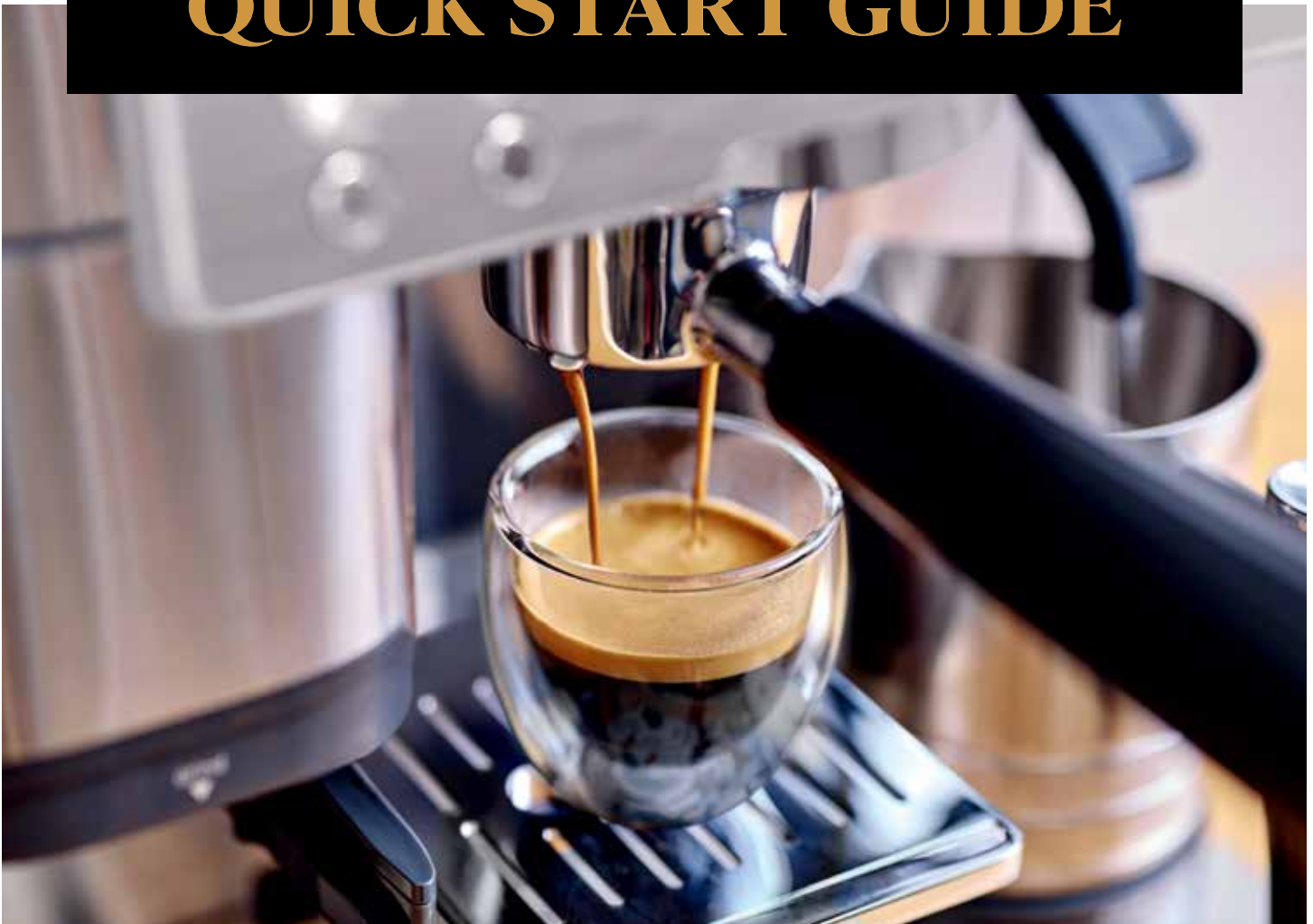


NINJA

LUXE CAFÉ

— PRO SERIES —

QUICK START GUIDE



You're pages away from the perfect cup.



To ensure optimal performance, we rigorously test each individual machine before it gets to you. All machines are cleaned after testing, but some water or grounds may still be present. If needed, simply brush and wipe clean before use.

NINJA

LUXE CAFÉ

— PRO SERIES —

QUICK START GUIDE

Follow these steps to get set up, make your first drink, and care for your machine.

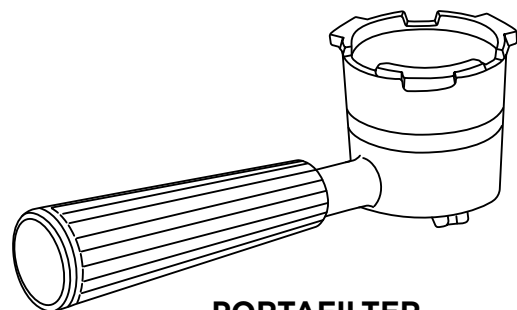
STEP 1: MEET YOUR TOOLS REQUIRED TO GET STARTED



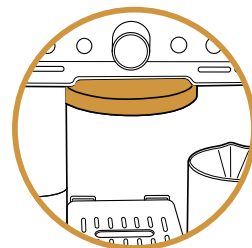
SCAN HERE
for how-to videos
& quick tips



DOUBLE BASKET
Used to brew espresso.
Comes installed in the
portafilter.



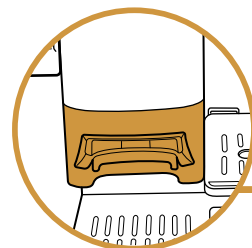
PORTAFILTER
Holds basket in place
for grinding and
brewing.



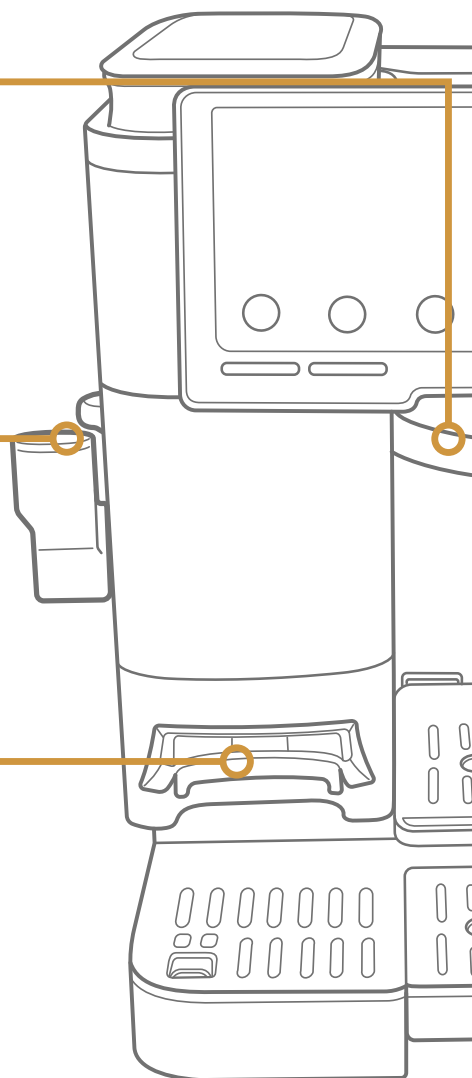
GROUP HEAD
Install portafilter
here for brewing.



**INTEGRATED
TAMPER**
Push lever down to
tamp after grinding.



**GRINDING
CRADLE**
Install portafilter here
when grinding beans
and tamping.



STEP 2: TEST WATER HARDNESS

BE SURE TO THOROUGHLY CLEAN AND DRY ALL ITEMS BEFORE PROCEEDING.

All water has minerals that can build up in the machine over time. These minerals are referred to as water hardness and can impact how often you need to descale your machine.

1.

5-10
SECONDS



Locate test strip provided in starter kit. Completely submerge test strip in the water you plan on using with your machine for 5-10 seconds, ensuring all squares are underwater.

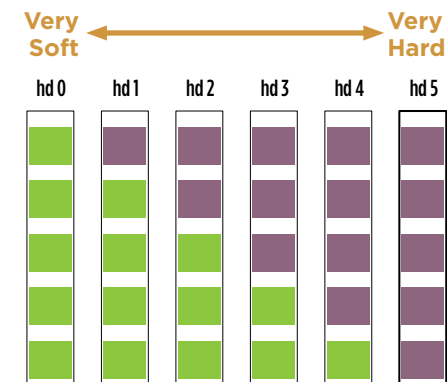
2.

1
MINUTE



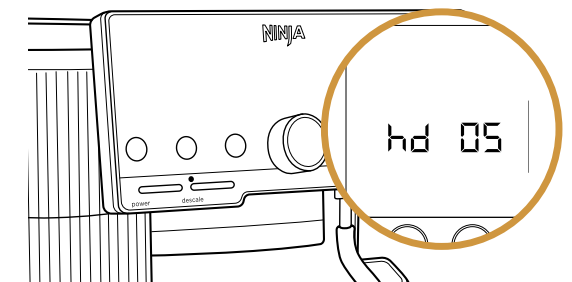
Remove from water and place on a flat surface. Wait 1 minute and check results.

3.



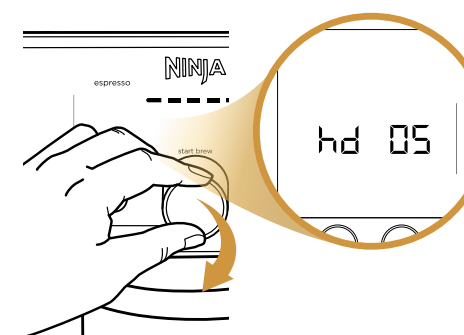
After 1 minute, you will see 0-5 purple squares appear. This will indicate the water hardness level of your water (0 purple squares=level 0, 5 purple squares=level 5, etc.).

4.



Plug in machine. The control panel will display a water hardness of hd 5.

5.



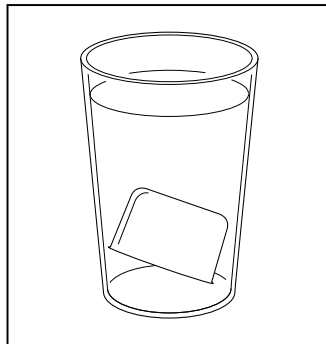
Turn the centre dial to set your water hardness by matching your setting to how many purple squares you see (will range from 0-5 squares). Press centre dial to confirm your setting.*

*IF YOU NEED TO SET YOUR WATER HARDNESS LEVEL AGAIN, SEE OWNER'S GUIDE.

STEP 3: WATER FILTER INSTALLATION

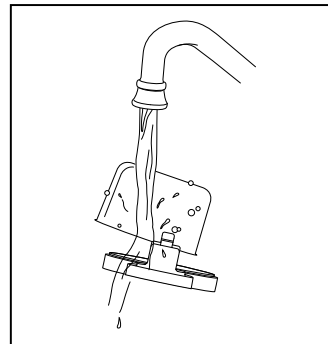
WATER FILTER AND WATER FILTER HOUSING ARE LOCATED IN THE WATER RESERVOIR

1.



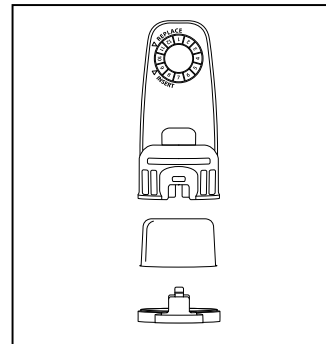
Soak Water Filter for **5 minutes**.

2.



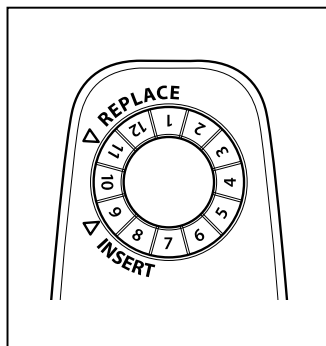
Remove end cap from filter housing by pressing-in the two tabs and pulling. **Rinse end cap and water filter for 60 seconds.**

3.



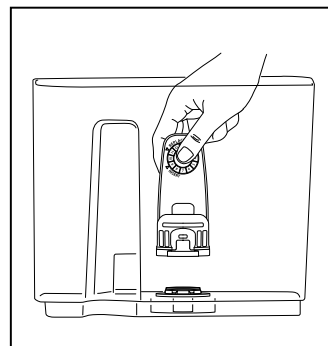
Insert filter into filter housing. Clip end-cap back onto filter housing to secure filter in place.

4.



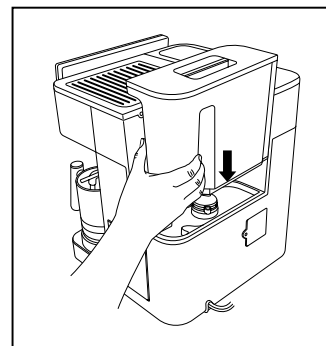
Set INSERT date to current month.

5.



Install filter housing into reservoir.

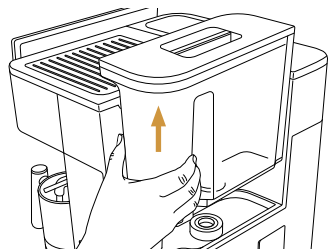
6.



Return water reservoir to machine.

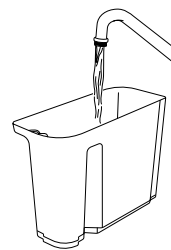
STEP 4: FILL WATER RESERVOIR & BEAN HOPPER

1.



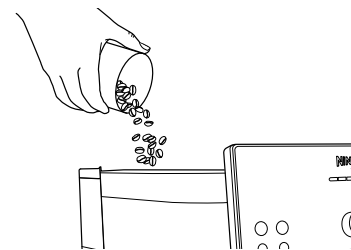
Remove water reservoir from back of machine.

2.



Fill with room-temperature or cold water up to, but not exceeding, the max line. Place reservoir back on machine.

3.



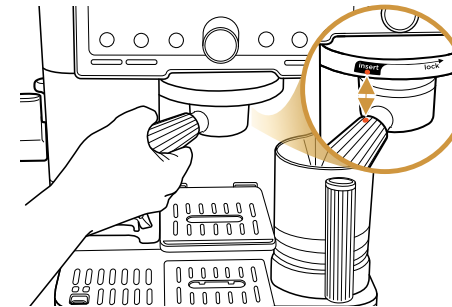
Fill bean hopper with whole beans*. You may fill the hopper as much as you desire. Be sure the bean hopper is secured to the machine before brewing. **DO NOT** add pre-ground beans to bean hopper.

*For more information on beans, see Best Bean Practices.

STEP 5: FLUSH YOUR MACHINE

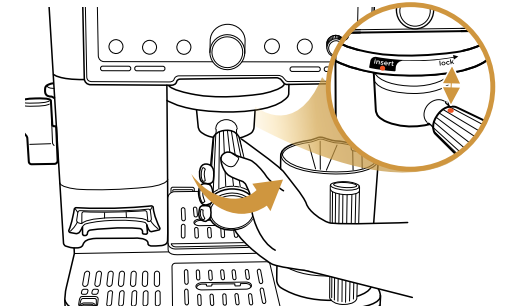
YOU MUST RUN A WATER FLUSH BEFORE FIRST USE. DO THIS ONLY ONCE.

1.



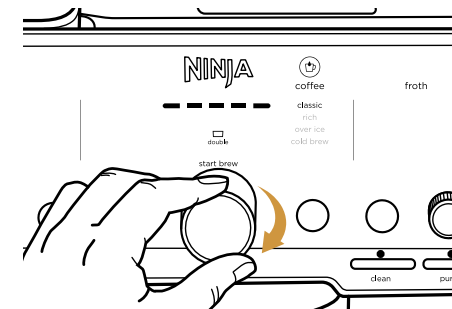
With the double basket installed in the portafilter, place the portafilter in group head (angled to the left) **by aligning orange dot on portafilter with orange dot on group head.**

2.



Fasten portafilter into group head **until orange dot on portafilter aligns with lock arrow on group head.**

3.



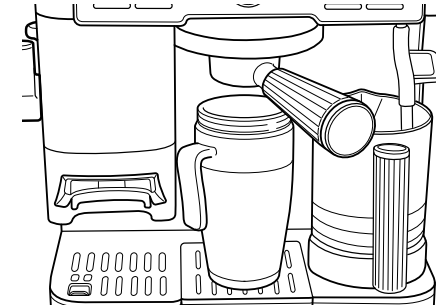
Turn the centre dial to select **CLASSIC**.

4.



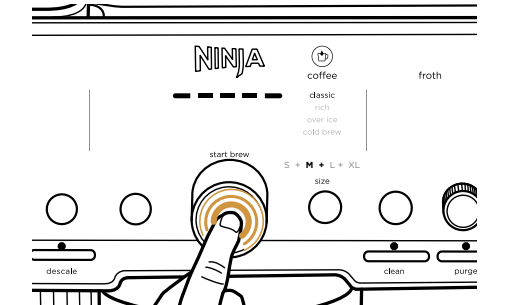
Press the **SIZE** button to adjust drink size to **M+**.

5.



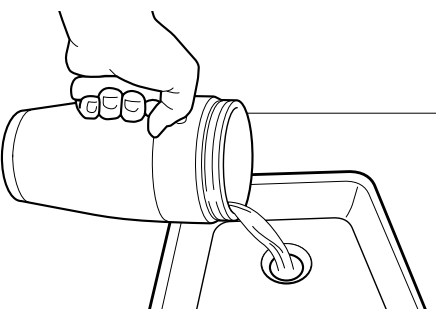
Place a 420ml or greater cup under the portafilter.

6.



Press **START BREW**. The machine will beep to signal the brew has started. The progress bar will illuminate, indicating the status of the brew.

7.



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

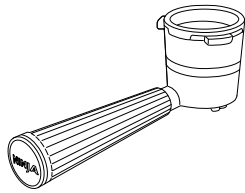
DIALLING IN YOUR ESPRESSO

"Dialling in" means calibrating the grind size for your beans to get the perfect espresso extraction for your drink.

Barista Assist Technology™ automatically does this for you. All you have to do is run through the steps below twice, and the machine should be calibrated for your current beans.

STEP 1: PREP YOUR DRINK

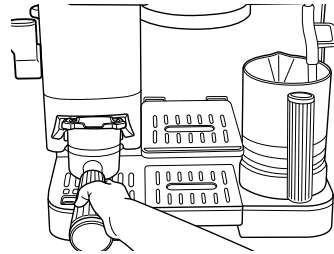
1.



Locate your portafilter and ensure the double basket is installed.*

*THE DOUBLE BASKET COMES INSTALLED IN THE PORTAFILTER.

2.



Insert the portafilter in the grinding cradle. Make sure it is level and fits securely. Once portafilter is installed in grinding cradle, it will be weighed. **To ensure accurate weight, let go of portafilter.**

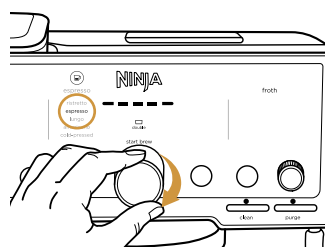
3.



Once portafilter is properly installed, the machine will display an animation and drink options available for that basket.

NOTE: If you do not see this animation, remove the portafilter from the grinding cradle, power the machine off and on, and reinstall the portafilter in the grinding cradle, ensuring it is level and pushed all the way in.

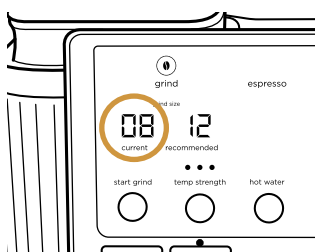
4.



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

STEP 2: GRIND THE BEANS

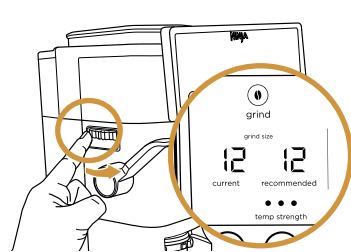
1.



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.

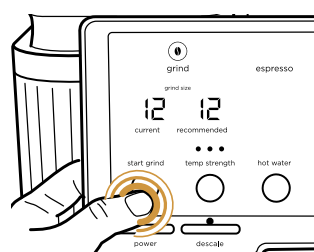
2.



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.

NOTE: When turning the grind dial, turn in small increments to allow the machine to register the change in grinder setting.

3.

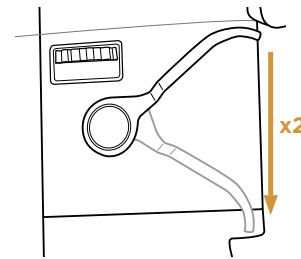


Press **START GRIND**. Do not touch portafilter until grinding is complete.

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 3: BREW ESPRESSO

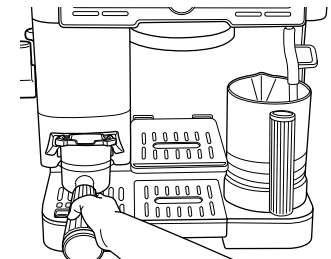
1.



After grinding is complete, **push the integrated tamper lever down firmly until it stops**. You will feel some resistance as the puck compresses. Release the lever and then repeat this action for a second tamp.

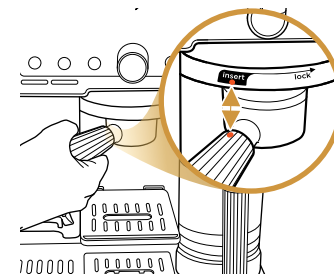
NOTE: The progress bar will illuminate green for the first two tamps to indicate that your grounds have been tamped successfully.

2.



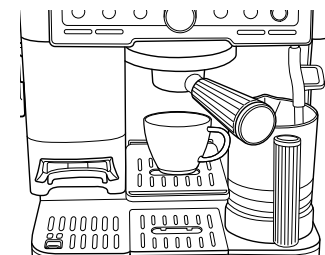
Release the tamper lever and remove the portafilter from the grinding cradle.

3.



Place portafilter in group head (angled to the left) by aligning orange dot on portafilter with orange dot on group head.

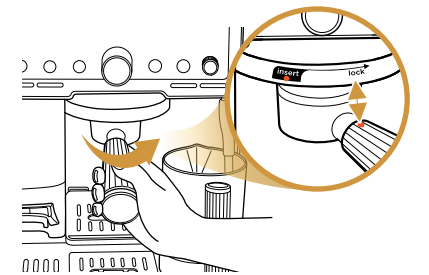
5.



Place a cup under the portafilter.

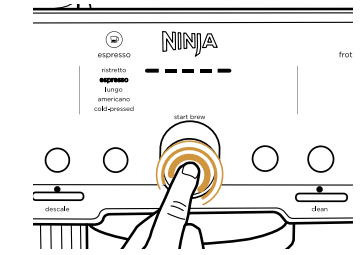
Use the adjustable cup tray to position smaller cups closer to the portafilter.

4.



Fasten portafilter into group head until orange dot on portafilter aligns with lock arrow on group head.

6.



Press **START BREW**. The machine will beep to signal the brew has started. The progress bar will illuminate, indicating the status of the brew.

NOTE: If you would like to adjust your drink settings, or are not satisfied with the results, please refer to Understanding Barista Assist Technology and Adjusting Your Drink Preferences.

*KNOCK BOX SOLD SEPARATELY AT NINJAKITCHEN.COM.AU OR NINJAKITCHEN.CO.NZ

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:
BREW A LATTE

BEGINNER RECIPE ●○○
MAKES: 1 SERVING (280 ML)

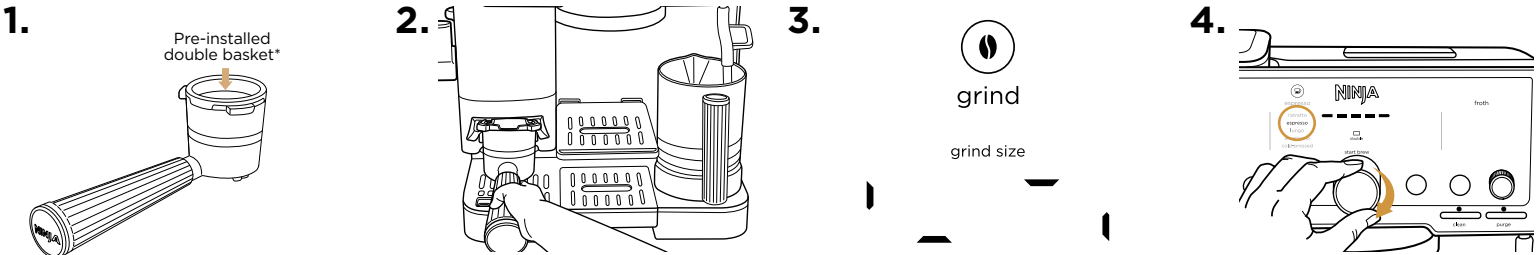
INGREDIENTS

Double shot espresso
230 ml milk

PREP YOUR DRINK,
grind your beans and brew espresso
following steps 1-3 on the
“Dialling In Your Espresso” section.



STEP 1: PREP YOUR DRINK



1. Locate your portafilter and ensure the double basket is installed.*

2. Insert the portafilter in the grinding cradle. Make sure it is level and fits securely. Once portafilter is installed in grinding cradle, it will be weighed. **To ensure accurate weight, let go of portafilter.**

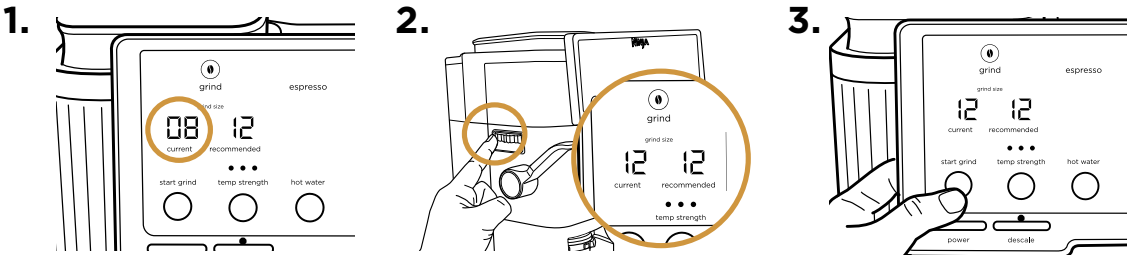
3. Once portafilter is properly installed, the machine will display an animation and drink options available for that basket.

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

NOTE: If you do not see this animation, remove the portafilter from the grinding cradle, power the machine off and on, and reinstall the portafilter in the grinding cradle, ensuring it is level and pushed all the way in.

*THE DOUBLE BASKET COMES INSTALLED IN THE PORTAFILTER.

STEP 2: GRIND THE BEANS



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

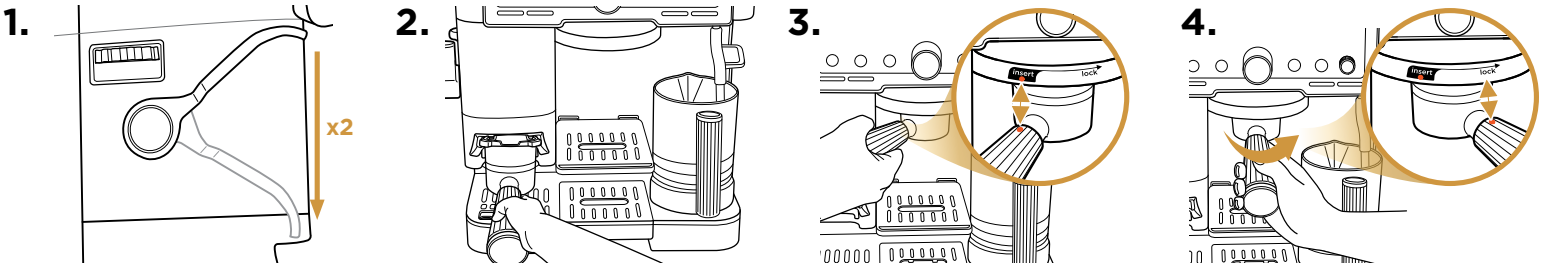
2. If they don't match, **adjust current grind size by spinning the grind dial on left side of machine** until it matches the recommended setting.

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

NOTE: Before you grind, make sure the funnel is installed to prevent overflow.

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 off and on the machine, and restart from Step 1 selecting desired style and size before grinding.

STEP 3: BREW ESPRESSO



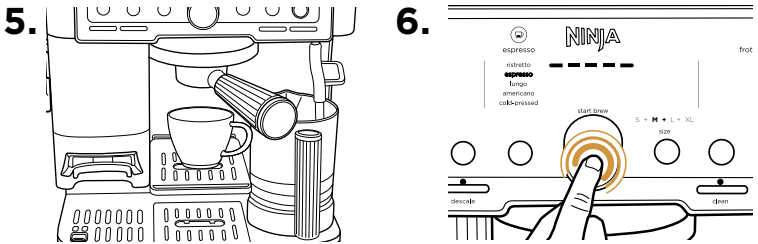
1. After grinding is complete, **push the integrated tamper lever down firmly until it stops**. You will feel some resistance as the puck compresses.

Release the lever and then repeat this action for a second tamp.

2. Release the tamper lever and remove the portafilter from the grinding cradle.

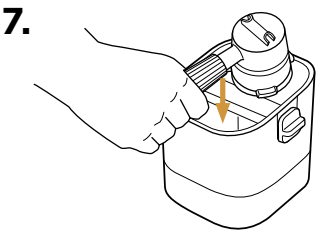
3. Place portafilter in group head (angled to the left) by aligning orange dot on portafilter with orange dot on group head.

4. Fasten portafilter into group head until orange dot on portafilter aligns with lock arrow on group head.



5. Place a cup under the portafilter.

6. Press **START BREW**. The machine will beep to signal the brew has started. The progress bar will illuminate, indicating the status of the brew.



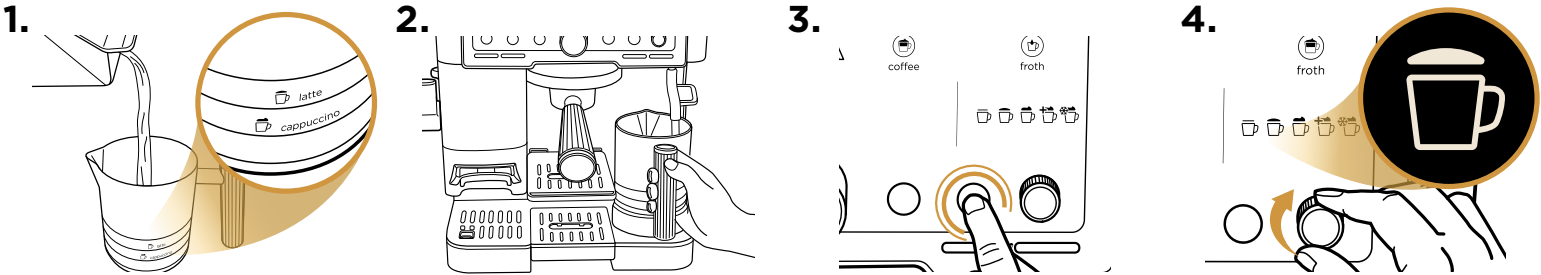
7. When finished, the machine will beep again to signify the brew is complete. Carefully remove portafilter from group head. Dispose of grounds by knocking the surface of the basket over a container or knock box.*

PLEASE USE CAUTION AS PORTAFILTER WILL BE HOT.

NOTE: If you would like to adjust your drink settings, or are not satisfied with the results, please refer to Understanding Barista Assist Technology and Adjusting Your Drink Preferences.

*KNOCK BOX SOLD SEPARATELY AT NINJAKITCHEN.COM.AU OR NINJAKITCHEN.CO.NZ

STEP 4: FROTH DAIRY OR PLANT-BASED MILK

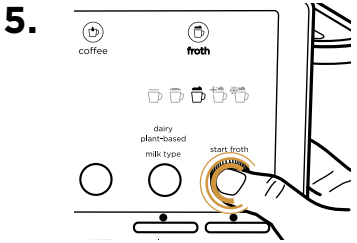


1. Fill the milk jug to the line labeled **LATTE** with dairy or plant-based milk.

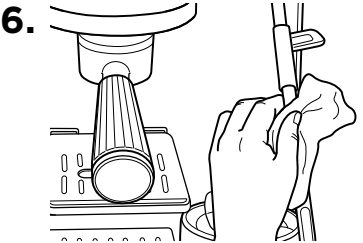
2. Place milk jug on milk jug platform with steam wand inside.

3. Press **MILK TYPE** button based on the milk in the jug.

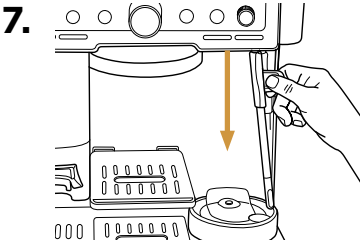
4. Turn froth dial to **MICROFOAM**.



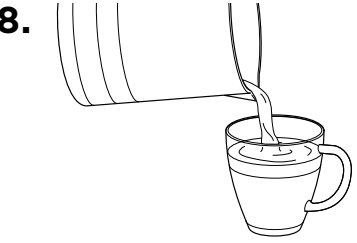
5. Press **START FROTH** to begin frothing. The machine will beep to signal the froth has started. The progress bar will illuminate, indicating the status of the froth.



6. When finished, the machine will beep again to signify the froth is complete. Remove jug and **immediately wipe steam wand with a damp cloth**. **PLEASE USE CAUTION, AS STEAM WAND WILL BE HOT.**



7. Push steam wand into its down position. The machine will automatically purge to clean inside of wand.



8. Before pouring milk, tap the jug on a flat surface and swirl around to remove large bubbles. Pour microfoam 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 matches the recommended grind size for proper espresso extraction.

An accurate dose of coffee grounds 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 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 coffee brews, grind recommendations will stay the same.*

RECIPE INSPIRATION

CAPPUCCINO



Espresso with steamed milk,
microfoam and cocoa powder.



LATTE



Espresso with steamed milk and microfoam.



FLAT WHITE



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



MACCHIATO



Espresso topped with a silky layer
of microfoam.



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

TIPS & TRICKS

BEST BEAN PRACTICES

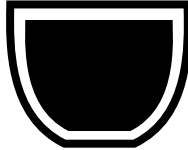
For best results, use freshly roasted coffee beans.

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.

DIFFERENT TYPES OF ESPRESSO BREWS

Espresso-based drinks come in various forms, each with distinct characteristics influenced by the brewing process. Four popular variations are ristretto, espresso, lungo, and americano, each offering a unique flavour profile and strength, catering to diverse taste preferences

			
RISTRETTO	ESPRESSO	LUNGO	LONG BLACK
Smaller, more concentrated serving with a sweeter, richer flavour	Concentrated, flavourful serving of coffee	Larger, less concentrated serving with a sharper flavour	Larger, less intense espresso-based drink
27ml* serving size	45ml* serving size	90ml* serving size	135ml* serving size
Higher grounds-to-water ratio	Standard grounds-to-water ratio	Lower grounds-to-water ratio	Standard espresso shot ratio. Diluted with hot water. (2:1 water to espresso ratio, you can top up your americano using the hot water function)
Lower in caffeine than espresso due to shorter extraction time	Standard caffeine**	Higher caffeine than espresso due to longer extraction time	Same caffeine as espresso

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

**The exact caffeine content is dependent on your bean type, roast, and basket size used.

The basket size and strength chosen will change the grounds-to-water ratio, and will impact the flavour profile and brew amount.

For the full table of brew outputs, reference the Owner’s Guide.

CHECK OUT THE INSPIRATION GUIDE FOR MORE RECIPES AND INFORMATION.

CUSTOMISE YOUR BREW

Espresso or coffee not tasting how you had hoped? Luckily, our Ninja Luxe Café allows you to customise your drink to personal preference!



NOTE: Avoid using flavoured beans. Added oils and sugars on the beans can increase residue build up in the grinder, increasing the recommended frequency of cleaning.

NOTE: While we recommend always following Barista Assist Technology, if the above does not work to improve your espresso brew, try one setting coarser for bitter taste, one setting finer for sour taste.

ADJUSTING YOUR DRINK TEMPERATURE AND STRENGTH

BREW TEMP & STRENGTH ADJUSTMENT

While selecting your drink, you can adjust your brew temperature and strength using the **TEMP / STRENGTH** button.



Press and hold the TEMP / STRENGTH button for 3 seconds to toggle between temperature and strength.

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

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 Options:

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

Temperature Adjustments:

- Low Temperature
- Medium Temperature (default)
- High Temperature

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.

Brew is too bitter: Try decreasing brew temperature.

Brew is too sour/acidic: Try increasing brew temperature.

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.

MILK TEMPERATURE ADJUSTMENT

The default milk temperature is 72°C for dairy and 69°C for plant based.

Adjust milk temperature in the additional settings.

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

COFFEE FLAVOUR ADJUSTMENT

Barista Assist will recommend a grind size depending on the brew style and size. Because all beans are not roasted the same, with the grind dial you have the opportunity to adjust the flavour profile.

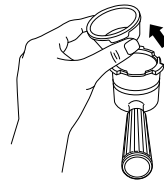
Taste is Too Bitter or Burnt Tasting: Increase Grind Size
Taste is too Sour: Decrease Grind Size

CLEANING & MAINTENANCE

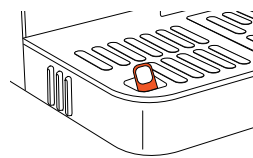
DAY-TO-DAY MAINTENANCE

CLEANING THE BASKETS AND PORTAFILTER

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



EMPTYING DRIP TRAY



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

NOTE: Remove centre drip tray before emptying. Wipe off with a damp cloth separately.

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.

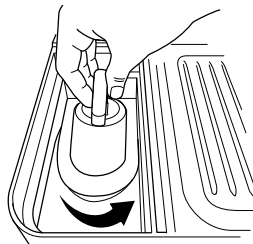
For a deeper clean of the whisk and steam wand, fill milk jug with water and a drop of dish soap and run the MICROFOAM froth program.

CLEANING THE CONICAL BURR GRINDER

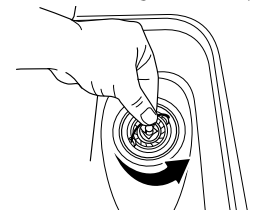
To prevent clogging and ensure the highest quality output, it is recommended to clean your conical burr grinder weekly at a minimum for daily use. For dark roast, decaf and other oily bean types, it is recommended to clean the grinder more often. For less than daily use, clean your grinder monthly at minimum or anytime you swap out or refill the beans.

Be sure that the machine is turned off and unplugged before proceeding.

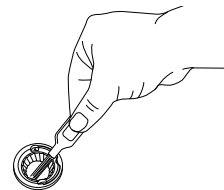
- 1 Remove all beans from the bean hopper. See Switching Out Beans for reference.
- 2 Ensure the bean hopper is installed and locked. Clear out any leftover beans on top of the grinder by performing a "purge", following these instructions. First, set the grind size to 25, and with the portafilter in the grinding cradle, press and hold "start grind". Once grinding begins, continue holding the button for about 10 seconds or until there is a noticeable change in noise. This will grind away and remove any material left in the grinder. If there is still residue left on the burr, sweep it off with the included cleaning brush and perform another purge if necessary.
- 3 Turn off and unplug the machine. Remove bean hopper by lifting handle and turning to anticlockwise.



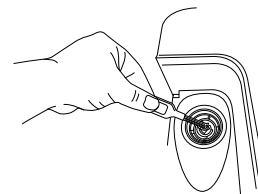
- 4 Remove upper burr by rotating anticlockwise, aligning the orange arrow on the burr grinder with the orange arrow labelled ALIGN on the machine. Once aligned, lift upper burr out.



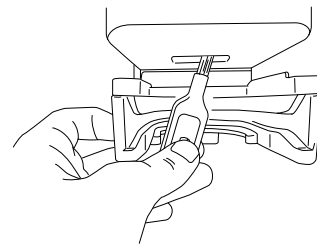
- 5 Clean removed burr grinder with brush.



- 6 Then, clean burr grinder attached to machine with cleaning brush.



- 7 Be sure to clean the inside of the grinding cradle as well.



NOTE: DO NOT allow burrs to come into contact with water.

NOTE: When cleaning the burr grinder attached to the machine, only use the cleaning brush.

CLEANING & MAINTENANCE

PERIODIC M

The following are instructions for the descale and cleaning cycles. These are separate procedures and should be done whenever the corresponding light is illuminated on the control panel.

DESCALING

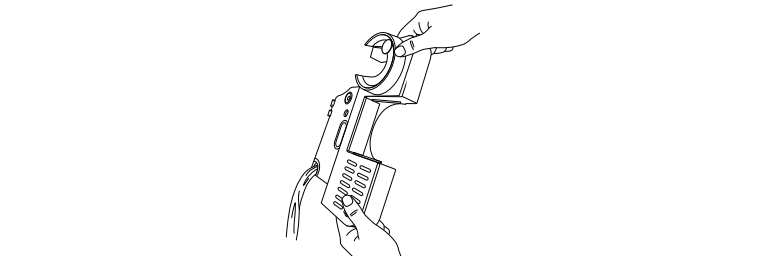
Time to complete: approximately 90 minutes

NOTE: Please remove water filter from reservoir it before starting the descale cycle.

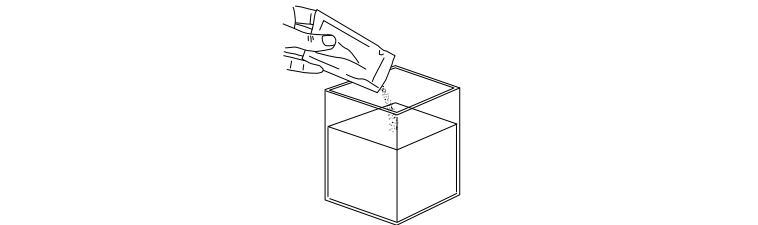
When the descale light illuminates, you must run a descale cycle. If a descale isn't performed after the light turns on, drink quality will diminish and your machine may clog and stop working.

Descaling breaks down and removes limescale and mineral buildup inside the machine. Doing this will help maintain peak performance if routinely performed with a descale solution whenever the DESCAL light turns on.

- 1 Ensure the main drip tray is completely emptied, as some of the water brewed from the descale cycle will be deposited into the drip tray. **Not emptying the main drip tray may cause overflow.**



- 2 Dissolve the provided Ninja descale powder in a separate container with 1.1L of water. Pour solution mixture into water reservoir.



- 3** Insert the double basket into the portafilter.
- 4** Fasten the portafilter into the group head.
- 5** Ensure milk jug is placed on the milk jug platform with the steam wand inside.
- 6** Place an empty cup (at least 550ml) under the portafilter. You may have to remove the centre drip tray.
- 7** Press the DESCALE button, then press the centre dial to start the descale cycle.
- 8** The machine will start the descale cycle. The machine will flush solution through the steam wand and portafilter for approximately 90 minutes. The machine will count down the remaining time on the control panel.
- 9** The machine will beep indicating when the descale cycle is complete.
- 10** After the cycle is complete, remove the portafilter, main drip tray, and milk jug with caution, as there will be water in each.
- 11** Empty the contents of each and handwash with warm, soapy water to remove any solution that could affect the flavour of your coffee.
- 12** Fill the reservoir with fresh water up to, but not exceeding, the Max Fill line.
- 13** Install the main drip tray back on the machine and install the portafilter in the group head. Do not install the milk jug.
- 14** Flush the group head by running a M+ classic brew.
- 15** Then, with the milk jug uninstalled, flush the steam wand by pressing the PURGE button.

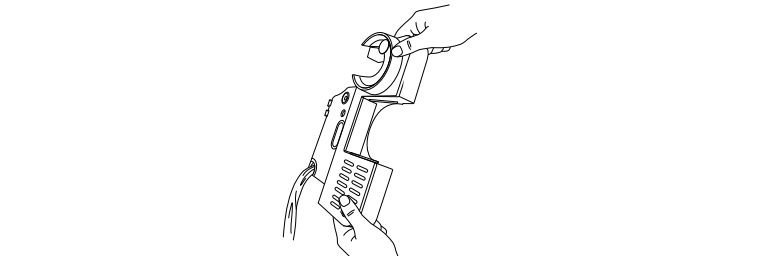
RUNNING A CLEAN CYCLE

Time to complete: approximately 6 minutes

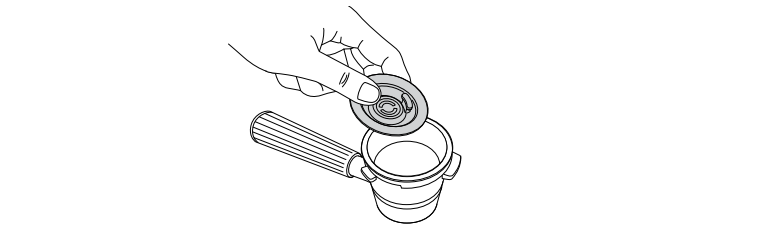
A clean cycle flushes out residual oils or grounds that are built up in and around the group head. The CLEAN light will automatically illuminate to indicate when a clean cycle is required. You may also run a clean cycle if you notice a change in brew quality. The clean cycle requires the cleaning disc (included with the machine and storable in the accessory storage) and a cleaning tablet (also included and available for purchase on **AU** ninjakitchen.com.au or **NZ** ninjakitchen.co.nz).

Follow these steps to run a clean cycle:

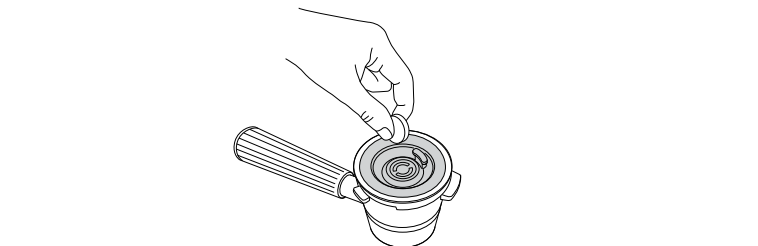
- 1 Ensure the main drip tray is completely empty as the water brewed from the clean cycle will be deposited into the main drip tray. **Not emptying the main drip tray may cause overflow.**



- 2** Fill the water reservoir up to but not exceeding the Max Fill line.
- 3** Insert the double basket in the portafilter.
- 4** Place the cleaning disc on top of the double basket, with the handle facing up.



- 5** Place 1 cleaning tablet in the centre of the cleaning disc.



- 6** Fasten the portafilter in the group head.
- 7** Press the CLEAN button, then press the centre dial to start the clean cycle.
- 8** The machine will start the process of backflushing the shower screen and group head and depositing the water and sediment from the clean cycle into the main drip tray.
- 9** The clean cycle will take approximately 6 minutes to complete. The machine will beep when the clean cycle is complete.
- 10** After the clean cycle is complete, remove both the portafilter and main drip tray with caution, as there may be water in both. Handwash with warm soapy water.

NOTES

[illegible]

NOTES

[illegible]

NOTES

[illegible]

NINJA

LUXE CAFÉ

— PRO SERIES —

For accessories and replacement parts, visit [AU ninjakitchen.com.au](http://AU.ninjakitchen.com.au) | [NZ ninjakitchen.co.nz](http://NZ.ninjakitchen.co.nz)

NINJA LUXE is a trademark of SharkNinja Operating LLC.
© 2026 SharkNinja Operating LLC

ES701ANZ_QSG_MP_Mv9