

NINJA

LUXE CAFÉ

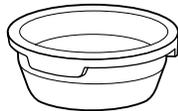
QUICK START GUIDE

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

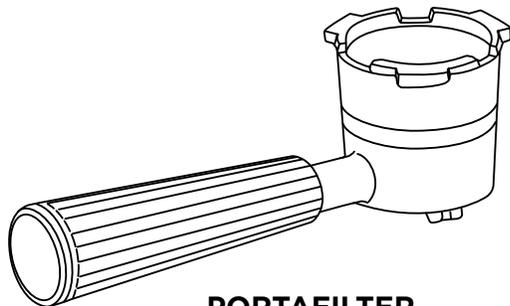
STEP 1: MEET YOUR TOOLS REQUIRED TO GET STARTED



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



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



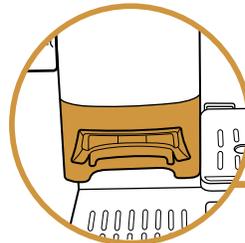
PORTAFILTER
Holds basket in place
for grinding and
brewing.



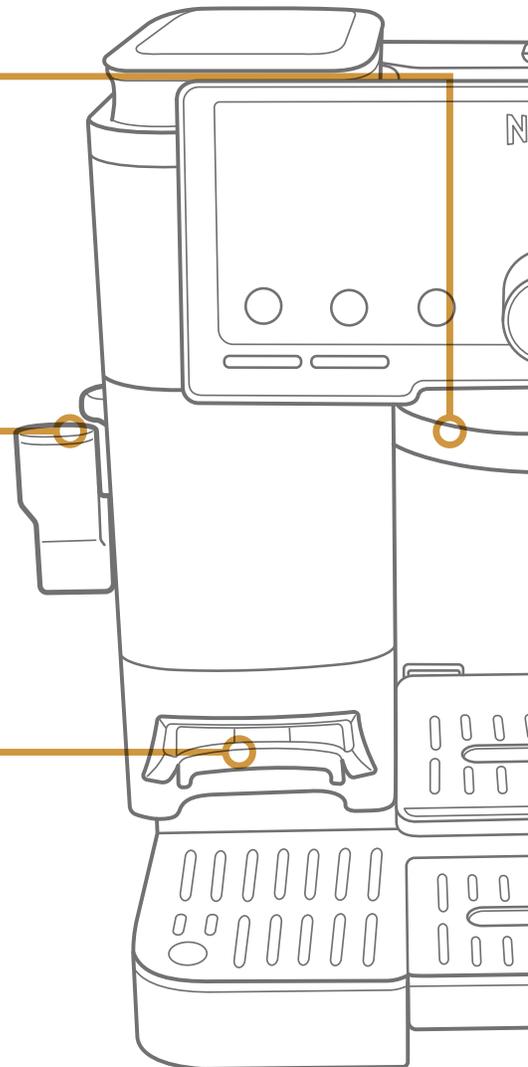
GROUP HEAD
Install portafilter
here for brewing.



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



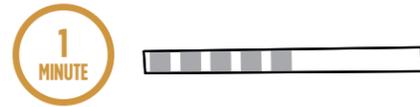
**GRINDING
CRADLE**
Install portafilter here
when grinding beans
and tamping.



STEP 2: TEST WATER HARDNESS

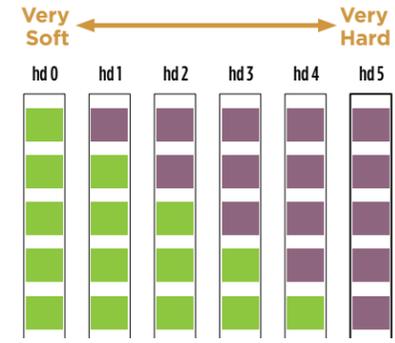
BE SURE TO THOROUGHLY CLEAN AND DRY ALL ITEMS BEFORE PROCEEDING.

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.

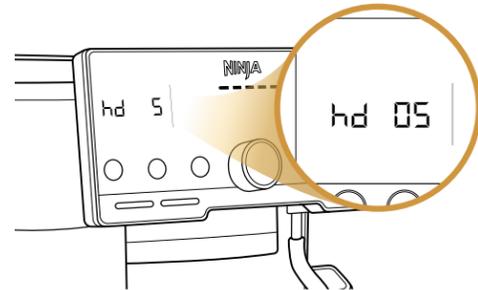


Locate test strip provided in starter kit. Completely submerge test strip in the water you plan on using with your machine for 5-10 seconds, ensuring all squares are underwater.

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



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.).



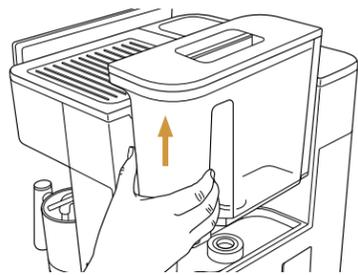
Plug in machine. The control panel will display a water hardness of hd 5.



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

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

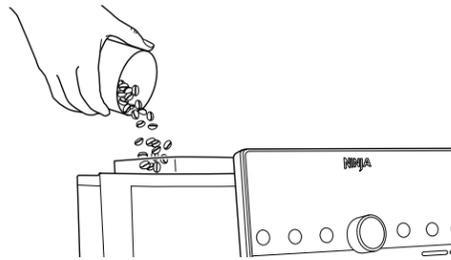
STEP 3: FILL WATER RESERVOIR & BEAN HOPPER



Remove water reservoir from back of machine.



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

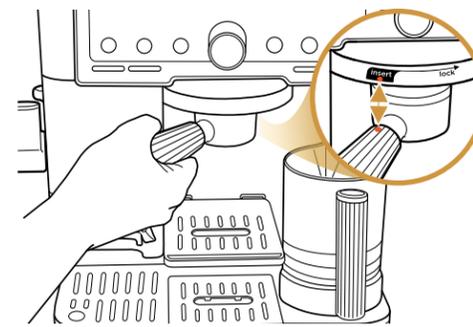


Fill bean hopper with whole beans*. You may fill the hopper as much as you desire. Be sure the bean hopper is secured to the machine before brewing. **DO NOT** add pre-ground beans to bean hopper.

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

STEP 4: FLUSH YOUR MACHINE

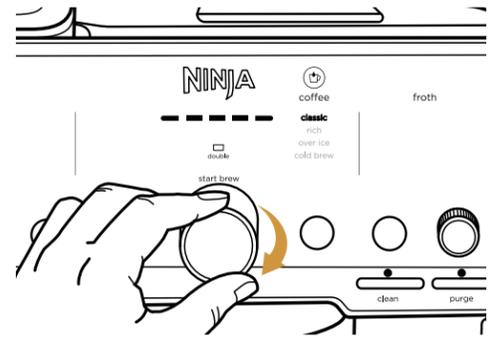
YOU MUST RUN A WATER FLUSH BEFORE FIRST USE. DO THIS ONLY ONCE.



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.



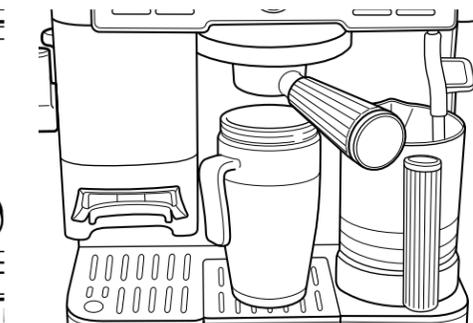
Fasten portafilter into group head until orange dot on portafilter aligns with lock arrow on group head.



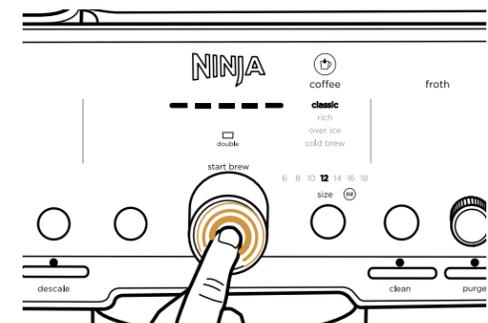
Turn the center dial to select **CLASSIC**.



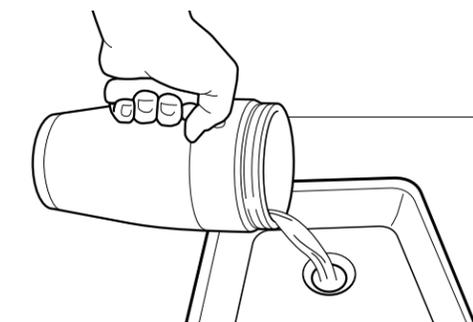
Press the **SIZE** button to adjust drink size to **12 OZ.**



Place a 14 oz. or greater cup under the portafilter.



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



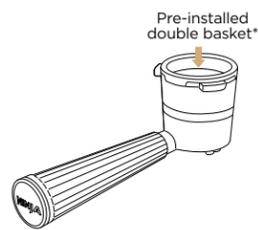
When finished, the machine will beep again, signifying the brew is complete. Discard the water, then rinse and dry the portafilter.

DIALING IN YOUR ESPRESSO

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

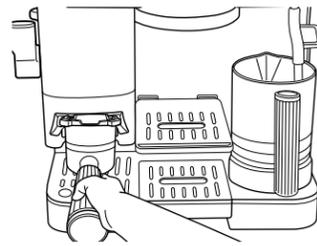
Barista Assist Technology™ automatically does this for you. All you have to do is run through the steps below twice, and the machine should be calibrated for your current beans.

STEP 1: PREP YOUR DRINK



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

*THE DOUBLE BASKET COMES INSTALLED IN THE PORTAFILTER.

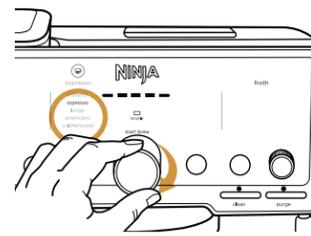


Insert the portafilter in the grinding cradle. Make sure it is level and fits securely. Once portafilter is installed in grinding cradle, it will be weighed. **To ensure accurate weight, let go of portafilter.**



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.



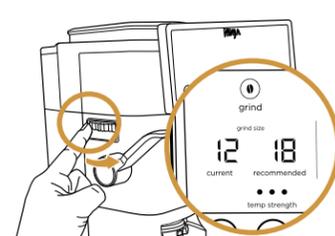
Turn the center dial to select **ESPRESSO**.

STEP 2: GRIND THE BEANS

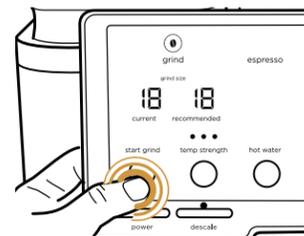


Check to see if the current grind setting matches the recommended setting.

Note: The numbers displayed in the images are for reference only and may not match what is displayed on your machine.



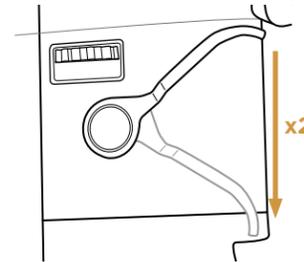
If they don't match, **adjust current grind size by spinning the grind dial on left side of machine** until it matches the recommended setting.



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

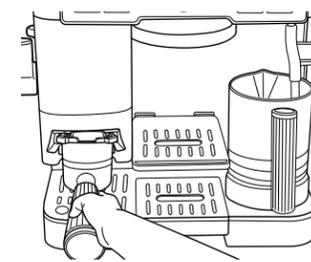
NOTE: Once a grind is complete, the machine will be set to the brew style and size that was selected for that grind. To change style and size, pour grounds out of portafilter, power the machine off and on, and restart from Step 1, selecting desired style and size before grinding.

STEP 3: BREW ESPRESSO



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.



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

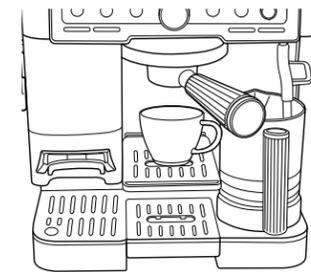
NOTE: If the surface of the puck is uneven, push the tamping lever down and wipe tamping surface.



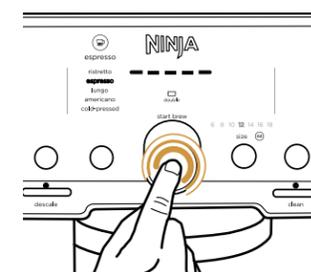
Place portafilter in group head (angled to the left) **by aligning orange dot on portafilter with orange dot on group head**.



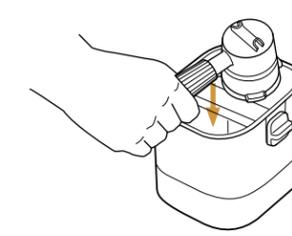
Fasten portafilter into group head **until orange dot on portafilter aligns with lock arrow on group head**.



Place a cup under the portafilter.



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



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.*

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.

PLEASE USE CAUTION AS PORTAFILTER WILL BE HOT.

*KNOCK BOX SOLD SEPARATELY AT NINJAKITCHEN.COM/ACCESSORIES

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 (9 ½ OZ.)

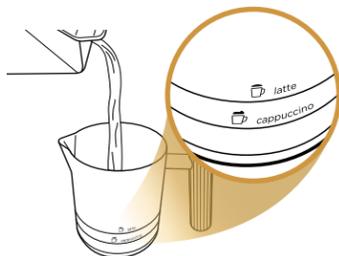
INGREDIENTS

Double shot espresso
1 cup (8 ounces) milk

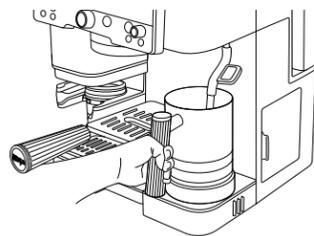
PREP YOUR DRINK,
grind your beans and brew espresso
following steps 1-3 on the
"Dialing In Your Espresso" section.



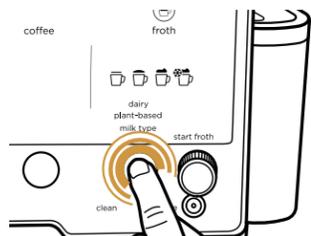
FROTH DAIRY OR PLANT-BASED MILK



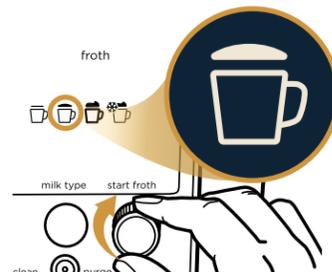
Fill the milk jug to the line labeled **LATTE** with dairy or plant-based milk.



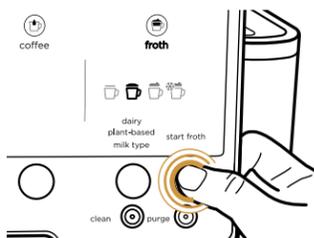
Place milk jug on milk jug platform with steam wand inside.



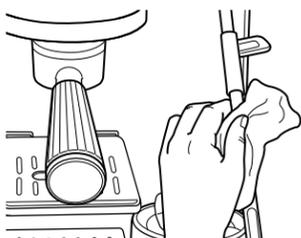
Press **MILK TYPE** button based on the milk in the jug.



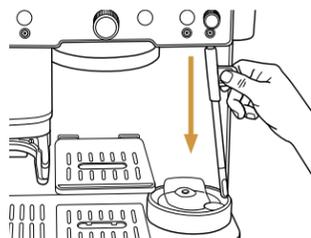
Turn froth dial to **THIN**.



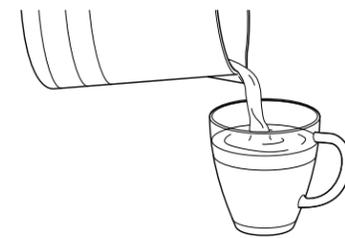
Press **START FROTH** to begin frothing. The machine will beep to signal the froth has started. The progress bar will illuminate, indicating the status of the froth.*



When finished, the machine will beep again to signify the froth is complete. Remove jug and **immediately wipe steam wand with a damp cloth.**†



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



Before pouring milk, tap the jug on a flat surface and swirl around to remove large bubbles. Pour frothed milk 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. The grind setting may also change to accommodate different brew types, strengths and sizes. 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-colored 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 color, 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.

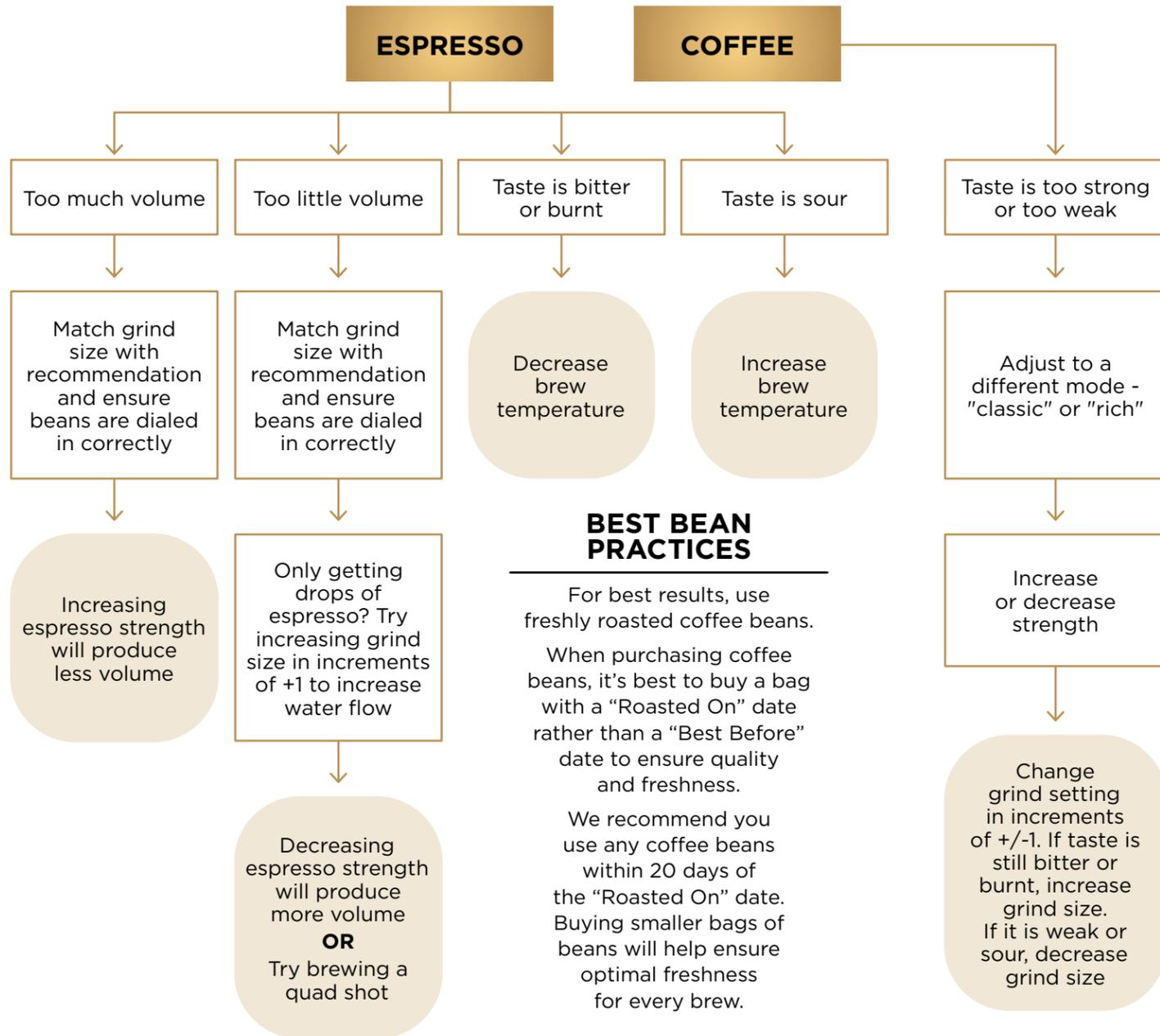
*FROTH SETTINGS MAY VARY BY MODEL.

†PLEASE USE CAUTION, AS STEAM WAND WILL BE HOT.

CUSTOMIZE YOUR BREW

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

ARE YOU BREWING ESPRESSO OR COFFEE?



NOTE: Avoid using flavored 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

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.**

NOTE: Barista Assist Technology may adjust your grind size when adjusting brew strength.

Coffee Strength Options:

- **Mild:** Fewer beans will be ground
- **Default**
- **Bold:** More beans will be ground

Temperature Adjustments:

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

The temperature setting will affect the extraction of espresso and the flavor 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.

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

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 FLAVOR ADJUSTMENTS

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

Taste is Too Bitter or Burnt Tasting: Decrease Grind Size

Taste is Too Sour: Increase Grind Size

TIPS & TRICKS

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 flavor profile and strength, catering to diverse taste preferences



RISTRETTO

Smaller, more concentrated serving with a sweeter, richer flavor

0.9 oz. (27 ml)*

Higher grounds-to-water ratio

Lower in caffeine than espresso due to shorter extraction time



ESPRESSO

Concentrated, flavorful serving of coffee

1.5 oz. (45 ml)*

Standard grounds-to-water ratio

Standard caffeine**



LUNGO

Larger, less concentrated serving with a sharper flavor

3 oz. (90 ml)*

Lower grounds-to-water ratio

Higher caffeine than espresso due to longer extraction time



AMERICANO

Larger, less intense espresso-based drink

4.5 oz. (133 ml)*

Standard espresso shot ratio, then diluted with hot water (2:1 water-to-espresso ratio)

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 flavor profile and brew amount.

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

CLEANING & MAINTENANCE

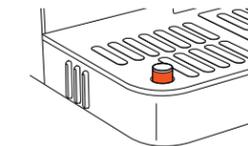
DAY-TO-DAY MAINTENANCE

CLEANING THE BASKETS AND PORTAFILTER

Remember to clean these after each brew. Remove the basket from the portafilter and hand-wash 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 center 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 hand-wash thoroughly after each use.

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

DISHWASHER-SAFE PARTS

Whisk, cleaning disc, water reservoir, bean hopper, and all drip tray components.

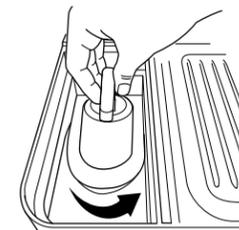
NOTE: DO NOT submerge non-dishwasher-safe parts/accessories in water.

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 Replace and lock the bean hopper. 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 counterclockwise.



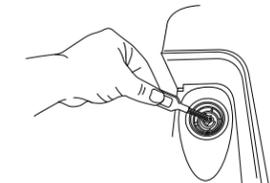
- 4 Remove upper burr by rotating counterclockwise, aligning the orange arrow on the burr grinder with the orange arrow labeled ALIGN on the machine. Once aligned, lift upper burr out.



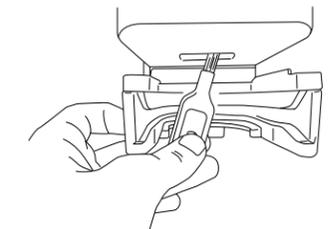
- 5 Clean removed burr grinder with brush.



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



- 7 Be sure to clean the inside of the grinding cradle as well. The grinder chute cover removes for easy cleaning.



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.

NINJA LUXE CAFÉ

For more recipes, visit ninjakitchen.com/recipes
For accessories and replacement parts, visit ninjaaccessories.com

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