

# NINJA AutoBarista



AE1000UK Series | Owner's Guide

## IMPORTANT SAFETY INSTRUCTIONS

PLEASE READ CAREFULLY BEFORE USE • FOR HOUSEHOLD USE ONLY



Read all instructions before using your AutoBarista.



Indicates the presence of a hazard that can cause personal injury, death, or substantial property damage if the warning included with this symbol is ignored.



Avoid contact with hot surface. Always use hand protection to avoid burns.



For indoor and household use only.

### WARNING

To reduce the risk of injury, fire, electrical shock or property damage, basic safety precautions must always be followed, including the following numbered warnings and subsequent instructions. Do not use machine for other than intended use.

#### General Precautions

- To eliminate a choking hazard for young children, discard all packaging materials immediately upon unpacking.
- This machine can be used by persons with reduced physical, sensory, or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the machine in a safe way and understand the hazards involved.
- Keep the machine and its cord out of reach of children. **DO NOT** allow the machine to be played with or be used by children. Close supervision is necessary when used near children.
- To protect against fire, electric shock, and injury to persons, **DO NOT** immerse cord, plugs, or body of machine in water or other liquid.
- **NEVER** carry the machine by the power cord or pull it to disconnect from electrical socket; instead grasp the plug and pull to disconnect.
- **DO NOT** operate any machine with a damaged cord or plug, or after the machine malfunctions or has been dropped or damaged in any manner. Contact SharkNinja Operating LLC for service.
- For household and countertop use only. **DO NOT** let the power cord hang over the edge or touch hot surfaces such as a stove.
- **NEVER** use an electrical socket below a counter.
- To avoid risk of fire, electrical shock, or damage to the machine, **DO NOT** use machine in a machine garage or under a wall cabinet.
- Unplug the appliance from the power outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- **NEVER** leave machine unattended while in use.
- Machine is not intended to be operated by means of an external timer or separate remote-control system.

## READ AND SAVE THESE INSTRUCTIONS

# IMPORTANT SAFETY INSTRUCTIONS

PLEASE READ CAREFULLY BEFORE USE • FOR HOUSEHOLD USE ONLY

## ⚠ WARNING

To reduce the risk of injury, fire, electrical shock or property damage, basic safety precautions must always be followed, including the following numbered warnings and subsequent instructions. Do not use machine for other than intended use.

- **DO NOT** place on top of any other machine.
- The machine should not be placed in a cabinet when in use.
- **DO NOT** use any accessory not recommended by the manufacturer, as this may result in injury or damage to the machine.

## Operating Notice

- To disconnect, switch all controls to the **OFF** position, then remove the plug from the wall outlet.
- The use of an accessory not recommended by the manufacturer may create an overflow condition and scalding hazard, or result in fire, electric shock, or personal injury.
- **ALWAYS** use machine on a clean, dry, level surface.
- **DO NOT** place on or near a hot gas or electric burner or in a heated oven.
- **DO NOT** use this machine for anything other than its intended use.
- **DO NOT** use outdoors.
- **DO NOT** touch hot surfaces. Use handles or knobs. Avoid contacting moving parts.
- **ALWAYS** place a cup or vessel appropriate for output volume selection beneath the coffee spouts when brewing.
- **DO NOT** run the machine without water.
- **DO NOT** overfill the water reservoir. Fill water only to the maximum fill line.
- Keep lid on water reservoir when brewing.
- Keep bean hopper lid on when grinding to prevent access to moving parts.
- **DO NOT** reach in or touch steam wand or frother jug when in operation. Hot steam and hot liquids will cause burns and scalds.

## Care & Maintenance

- To prevent illness from bacterial growth in the machine, follow all cleaning instructions in the Cleaning & Maintenance section of this Owner's Guide.
- For best results, ensure you are using a clean machine.
- If the product is not operating properly, visit [ninjakitchen.co.uk](http://ninjakitchen.co.uk) or contact SharkNinja Operating LLC for examination, repair, or adjustment.
- Children should not engage with cleaning and maintenance activities.
- Turn **OFF**, unplug, and allow to cool before cleaning or moving.
- Avoid eye contact and prolonged skin contact with the Brew Unit Silicone Lubricant.
- Wash hands thoroughly after handling Brew Unit Silicone Lubricant.
- Store Brew Unit Silicone Lubricant indoors, away from heat, flames, and direct sunlight.
- Dispose of Brew Unit Silicone Lubricant according to local regulations.

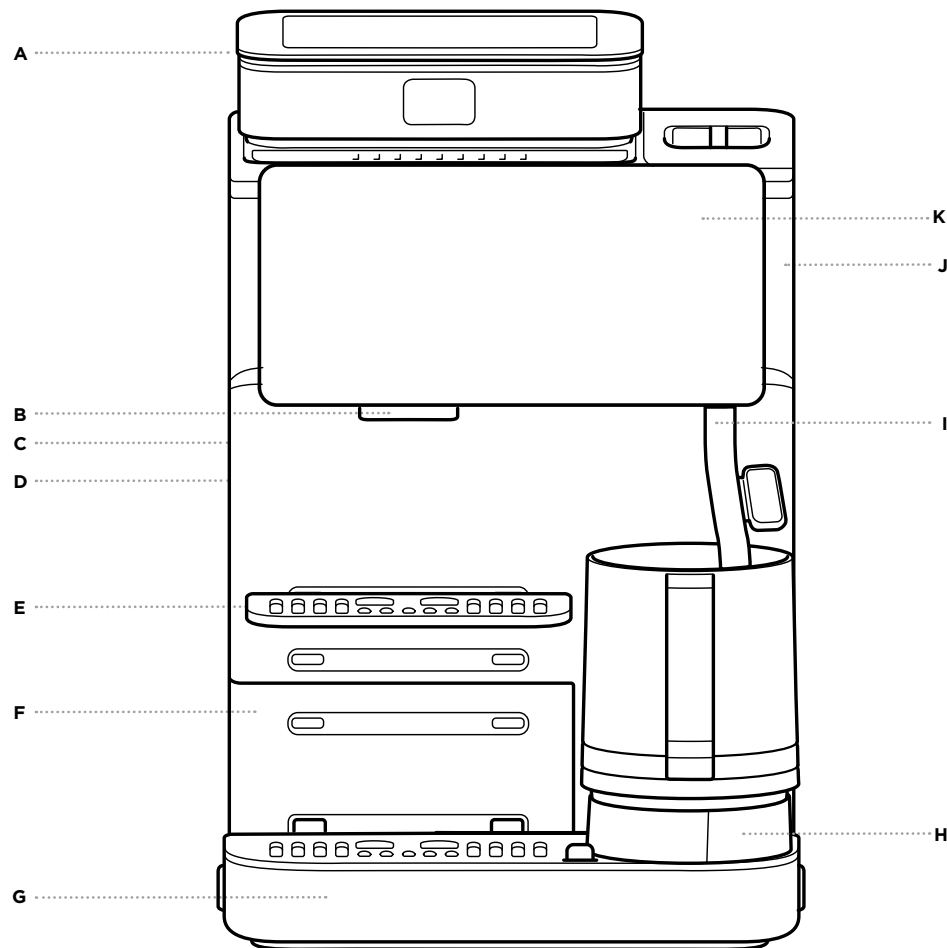
## Cord Statement

- A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
- **DO NOT** use extension cords with this product.

# READ AND SAVE THESE INSTRUCTIONS

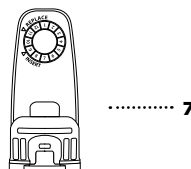
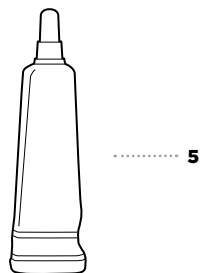
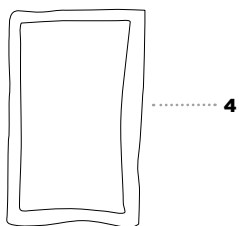
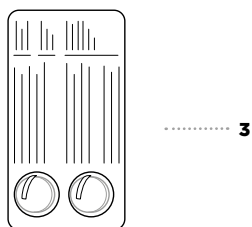
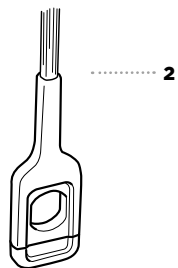
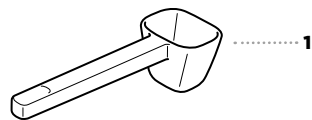
## PARTS

<b>A</b> Bean Hopper	<b>E</b> Adjustable Cup Tray	<b>I</b> Steam Wand
<b>B</b> Coffee Spouts	<b>F</b> Puck Bin	<b>J</b> Water Reservoir
<b>C</b> Maintenance Door	<b>G</b> Drip Tray	<b>K</b> Display
<b>D</b> Brew Unit and Internal Cavity (behind Maintenance Door)	<b>H</b> Milk Jug Platform	



# ACCESSORIES

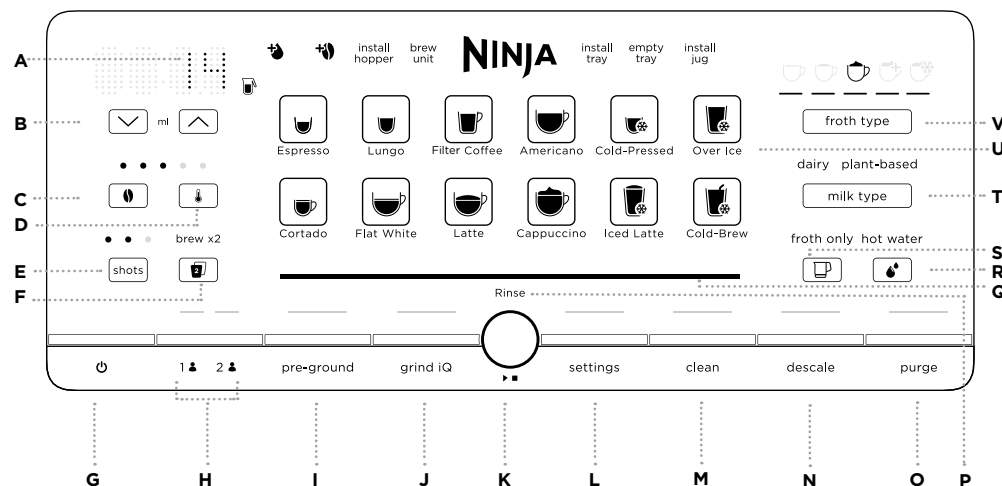
- 1 Scoop
- 2 Cleaning Brush
- 3 Cleaning Tablets
- 4 Descal Powder
- 5 Brew Unit Silicone Lubricant
- 6 Water Filter Insert\*
- 7 Water Filter Housing\*



# USING THE CONTROL PANEL\*

- |                                 |                             |                             |
|---------------------------------|-----------------------------|-----------------------------|
| <b>A</b> BREW SIZE readout      | <b>I</b> PRE-GROUND button  | <b>Q</b> Progress Bar       |
| <b>B</b> SIZE selection arrows  | <b>J</b> GRIND iQ button    | <b>R</b> HOT WATER button   |
| <b>C</b> STRENGTH button        | <b>K</b> START button       | <b>S</b> FROTH ONLY button  |
| <b>D</b> TEMP button            | <b>L</b> SETTINGS button    | <b>T</b> MILK TYPE button   |
| <b>E</b> SHOTS selection button | <b>M</b> CLEAN button       | <b>U</b> Drink Menu Options |
| <b>F</b> BREW X2 button         | <b>N</b> DESCALE button     | <b>V</b> FROTH TYPE button  |
| <b>G</b> POWER button           | <b>O</b> PURGE button       |                             |
| <b>H</b> PROFILE button         | <b>P</b> Rinse notification |                             |

\*Functions may vary by model.



## INTELLIGENT NOTIFICATIONS

The machine will display an intelligent notification if an action is needed:

- ADD BEANS
- ADD WATER
- INSTALL HOPPER
- INSTALL JUG
- EMPTY TRAY
- INSTALL TRAY
- RINSE
- PURGE
- DESCALE
- BREW UNIT

\*The CLEAN, DESCALE, and GRIND iQ buttons will illuminate to let you know you need to run the respective cycle.

\*Not available on all machines

# GETTING STARTED: BEFORE YOUR FIRST BREW

## REMOVE ACCESSORIES & PARTS FROM PACKAGING

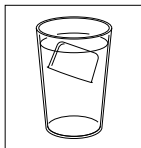
- To start, remove all accessories and parts from packaging. Ensure that all accessories and parts are removed from the packaging before discarding it.
- When removing the machine from packaging, be sure to remove all tape from machine. Tape will be on all sides of the machine.

## CLEAN ACCESSORIES BEFORE USE

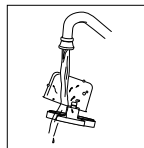
- After removing all accessories and parts from the packaging, thoroughly clean all parts by hand-washing and dry thoroughly.

## WATER FILTER INSTALLATION

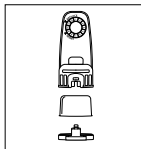
- Great-tasting coffee starts with great water. Water filters help remove chlorine, odors, and other impurities that may be in your water to give you great tasting coffee.



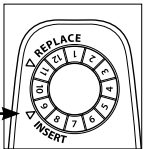
- 1 Soak water filter for 5 minutes.



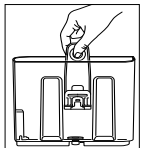
- 2 Rinse water filter and mesh for 60 seconds.



- 3 Remove end cap from filter housing and insert filter. Clip end cap back onto filter housing to secure filter in place.



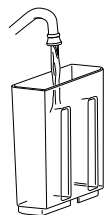
- 4 Set INSERT date to current month.



- 5 Install filter housing into reservoir.

## FILL THE WATER RESERVOIR

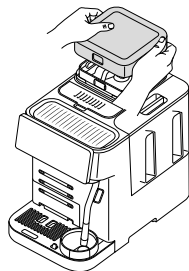
- Before you begin, make sure the water reservoir is full of room-temperature or cold water. Be sure to fill up to, but not exceeding, the maximum fill line.



If at any point before a brew there's not enough water in the reservoir to brew your selected drink, the machine will indicate that you must ADD WATER. If you get an ADD WATER notification while brewing, add water to the reservoir and press **START** to resume.

## FILL BEAN HOPPER

- 1 Remove the lid of the hopper.



2. Fill hopper with whole beans. **DO NOT** add pre-ground beans to bean hopper. For more info on using pre-ground coffee, refer to the Using Pre-Ground Coffee section.

3. Replace the lid.

**NOTE:** Level out the beans and ensure they do not exceed the MAX line in the hopper.

**NOTE:** Never add beans while the machine is in the middle of a brew. For more information, refer to the Switching Out Beans & Hoppers section.

## BEAN EDUCATION

- 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.
- When changing to a different bean, fully remove previous beans before proceeding. It is not recommended to top up a hopper with new beans. See the Switching Out Beans & Hoppers section for more information.
- **DO NOT** use green, caramelized, or flavoured coffee beans because they can jam the grinder. Add flavouring to your beverage using syrups and sugars. Reference the Drink Guide for recipes.

## FIRST-USE RINSE

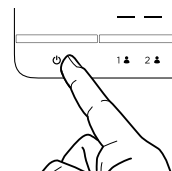
Before you make your first drink, you must flush the machine.

When the machine is powered on for the first time, the RINSE alert will illuminate orange, indicating that a rinse is required. This rinse is user initiated and requires pressing **START**.

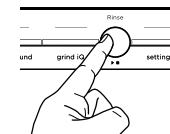
The machine will automatically run a rinse each time upon start up and shut down, indicated by the white RINSE alert. No user action is required.

It's optional to place a cup under the coffee spouts for any of the rinses. The machine is built to hold the rinse water in the drip tray.

1. Plug in the machine and press **POWER**.



2. The control panel will illuminate the RINSE alert orange to indicate that a rinse is needed to proceed.



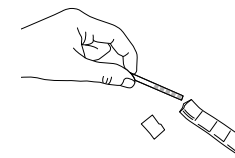
3. Press **START** to begin the rinse cycle. The machine will beep to signal it has started. The water will rinse directly into the drip tray.

4. When finished, the machine will beep again indicating the cycle is complete.

## WATER HARDNESS TEST

All water has minerals that can cause buildup in the machine over time. These minerals are referred to as water hardness, and will impact how often you will need to descale the machine. Doing this test will ensure the machine recommends a descale at the right time.

- 1 Remove test strip from pack.



- 2 Completely submerge the water test strip for 5-10 seconds in the water you plan on using with the machine.

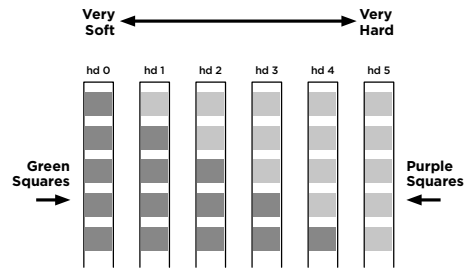


- 3 Pull test strip out and lightly shake it.

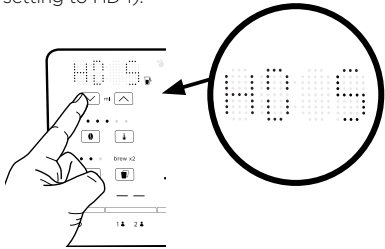


- 4 Place test strip on a dry, flat surface and wait 1 minute for test strip to display results.
- 5 After 1 minute, you will see 0-5 purple squares appear. This will indicate the water hardness level of the water (0 purple squares = level 0, 5 purple squares = level 5, etc.).

## GETTING STARTED: BEFORE YOUR FIRST BREW, CONT.



- After identifying the water hardness, plug in the machine.
- The left side of the control panel will display HD 5 by default.
- Press the up or down arrows to program the water hardness level by matching the number of purple squares on the test strip to the number displayed (e.g., if the result is level 1, change the setting to HD 1).



- Press **START** to confirm the setting.

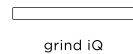
**NOTE:** If you need to change the hardness level, purchase another test strip at [ninjakitchen.co.uk/ninja-parts-accessories](http://ninjakitchen.co.uk/ninja-parts-accessories). For more instructions on how to reset the water hardness, refer to the Additional Settings section.

### GRIND iQ CYCLE

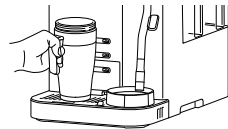
GRIND iQ uses AutoBarista-iQ technology to automatically determine the best grind size for your beans to get the perfect espresso extraction for your drink. The GRIND iQ light will illuminate yellow whenever the machine recommends running a cycle.

- On first use the button will be illuminated yellow to indicate that a calibration cycle is recommended. This is not necessary if you would like to use pre-ground coffee or brew a filter coffee, over ice, or cold-brew.

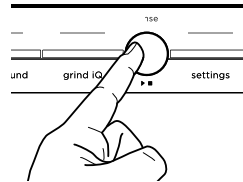
- When using new beans for the first time or adding more beans, the average calibration cycle will take 3 brews. This can vary depending on your bean type and roast.
  - To learn more about GRIND iQ, refer to the GRIND iQ section.
- The GRIND iQ light will illuminate yellow to indicate a cycle is recommended. Press the **GRIND iQ** button.



- Place a 415 ml or greater cup under the coffee spouts.



- Press **START**. The machine will beep to signal the cycle has started. The progress bar will illuminate to indicate the status of the cycle.



- When finished, the machine will beep again and the GRIND iQ light will turn off. The GRIND iQ light will remain off as long as it is within the correct grind size range for your beans.
- Discard the brewed espresso.
- Empty the drip tray and puck bin once the cycle is complete.

### LED COLOUR KEY

The GRIND iQ LED will illuminate during daily use to show the status of GRIND iQ and how close you are to the best tasting espresso.

**OFF:** The grinder is calibrated.

**YELLOW:** GRIND iQ cycle is required to calibrate the grinder.

## BREWING ESPRESSO, AMERICANO, LUNGO,\* & COLD-PRESSED

- Tap the corresponding drink icon to select your drink.
- Use the SHOTS button to select the number of espresso shots desired.
- If desired, adjust the strength and temperature of your brew. For more information on how this impacts your brew, refer to Adjusting Brew Strength & Temperature.

You can save customizations made to your drinks. For more information, refer to the Profiles & Saving Customizations section.

- Place a cup under the coffee spouts and press **START**.
- 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.

**NOTE:** These are the preset espresso outputs. Changing your espresso strength will impact your output volume. To adjust output, please refer to Adjusting Brew Strength & Temperature section.

**NOTE:** If you are using a smaller cup, use the adjustable cup tray to lift your cup closer to the coffee spouts to reduce splatter. If you are using a taller mug or travel mug, remove the cup tray to create space.

### PROPER EXTRACTION

- Drink will pour out at a slow, consistent rate.
- You will see a caramel-coloured liquid pouring out. That is the crema.
- There will be a layer of crema on top of your drink. If you tilt your cup and still just see the crema layer, you have a properly extracted espresso shot.

\*Not available on all machines

# BREWING ESPRESSO, AMERICANO, LUNGO,\* & COLD-PRESSED, CONT.

## BREW X2

The Brew x2 function on the machine allows for 2 drinks to be made simultaneously side by side without having to run an additional brew.

**NOTE:** Brew x2 is only available for espresso and espresso-based drinks.

1. Select your drink on the main menu.
2. Adjust your drink using the buttons on the left side of the display.
3. Press **BREW X2** on the display; the button will illuminate to show it is active.
4. Place 2 cups on the cup tray, ensuring that one cup is aligned to each of the coffee spouts. Press **START**.
5. If a milk drink is selected, the unit will only run 1 frothing cycle; add more milk than usual (not exceeding the max fill line) to froth enough for two drinks.
6. The machine will beep to indicate that the brew has started. The progress bar will illuminate indicating the status of the brews. For double shot drinks and larger, the machine will need to brew multiple shots. The progress bar will illuminate again for each brew. When finished, the machine will beep again signifying the brews are complete.

**NOTE:** For adding additional milk to these drinks, you can select **ADD MILK TYPE** or **FROTH TYPE** to add a frothing cycle to your brew cycle. See the Adding Froth to a Non-Milk Drink section for more information.

## BREWING FILTER COFFEE & ICED DRINKS

### Filter Coffee & Hot Water

1. Tap the corresponding drink icon to select your drink.
2. Tap the arrows to select your desired volume.
3. Place a cup under the coffee spouts and press **START**.
4. 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.

**NOTE:** Coffee sizes over 355 ml will brew in multiple rounds. You will hear the grinder turn on again depending on how many rounds it needs to brew.

### ADDING HOT WATER\*

*\*Not available on all machines*

Your machine has a hot water feature that allows you to dispense hot water on demand.

1. Press **HOT WATER** button.
2. Use the **TEMP** button on the left of the display to adjust the hot water temperature.
  - ○ ○ Low Temperature
  - ● ○ Medium Temperature (default)
  - ● ● High Temperature
3. Select the amount of hot water using the arrows on the left of the display.
4. Press **START** to begin dispensing hot water.

Press **START** again to stop dispensing when you have the desired amount of hot water or wait for the program to finish.

## Cold and Iced Drinks

1. Tap the corresponding drink icon to select your drink.
2. Tap the arrows to select your desired volume.
3. **Fill a cup up with ice and place under the coffee spouts.** Press **START**.
4. 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.

**NOTE:** Over Ice, Cold-Brew, and Cold-Pressed are designed to produce a concentrated brew into a vessel filled with ice. It is normal for some ice in the vessel to melt as the coffee is brewed, and this will produce a cold beverage with the ideal strength and flavour.

**NOTE:** When brewing a cold-brew or cold-pressed drink immediately after a hot drink, the machine will perform an internal rinse to cool the brew chamber. The brew will start automatically once the rinse is complete.

**NOTE:** Coffee sizes over 355 ml will brew in multiple rounds.

*\*Not available on all machines*

# BREWING ESPRESSO, AMERICANO, LUNGO\* & COLD-PRESSED, CONT.

## USING PRE-GROUND COFFEE

**IMPORTANT: ONLY** add pre-ground coffee when the machine is turned on and has completed the start up cycle. Adding pre-ground coffee while the machine is turned off, in standby, during a start up/shut down rinse, or after a brew has already started allows grounds into the internal cavity and can cause jams and damage.

1. Tap the corresponding drink icon to select your drink. If brewing espresso, ensure you select the correct number of shots based on the amount of scoops you will put in.
2. Press the **PRE-GROUND** button to put the machine into pre-ground coffee mode.

**NOTE:** Do not remove the pre-ground chute funnel when pouring in grounds. Only remove for cleaning.

3. Open the pre-ground chute to access the scoop.
4. Scoop pre-ground coffee into the pre-ground chute. Refer to the table below for the correct number of scoops for your brew. **NEVER** exceed more than 6 scoops for one brew.
5. Place a cup under the coffee spouts and press **START**.
6. 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.

**NOTE:** You cannot brew more than 355 ml of filter coffee when using pre-ground coffee.

SCOOPS		
SIZES	Coffee	Scoops
	175 ml	2-4
	235 ml	2-4
	300 ml	4-6
	355 ml	4-6
	Espresso	Scoops
	Single	2
	Double	4
Triple	6	

**WARNING: NEVER** put more than 6 scoops of pre-ground coffee into the pre-ground chute. This will overflow the brew unit and the machine will be unable to complete the brew. If this happens, turn off the machine and refer to the Cleaning: Deeper Cleaning section for instructions on cleaning the brew unit and the internal cavity.

## FROTHING BEST PRACTICES

### ■ Milk Types

- For dairy milk, we recommend using whole milk.
- For best results with plant-based milk, use the barista or full-fat version.
- For best plant-based froth, use the PLANT-BASED setting.
- Milks that are UHT-treated (i.e., shelf stable milks) may have varying results.
- Coconut milk can be heated up but will not make stable froth.
- For best foams and latte art, tap and swirl the milk jug to remove large bubbles prior to pouring milk.

### ■ Temperature

- If you would like to adjust froth temperature, please see Additional Settings section.

- For best results, use cold milk or milk out of the refrigerator.
- For best results make sure the milk jug is at room temperature before frothing.

### ■ Cleaning

- Ensure both the milk jug platform and the bottom of the milk jug are dry and clean before placing on the milk jug platform.
- Wipe steam wand with a damp cloth immediately after use to prevent milk from sticking.
- Before turning off the machine, push the steam wand back into the down position to allow it to auto-purge.
- For a deeper clean of the whisk and steam wand, fill milk jug to the max line with water and a drop of dish soap and run the THIN FROTH program.

\*Not available on all machines

# BREWING MILK-BASED DRINKS

## MILK RECIPES

1. Tap the corresponding drink icon to select your drink.
2. Use the SHOTS button to select the number of espresso shots desired.
3. If desired, adjust the strength and temperature of your brew. For more information on how this impacts your brew, refer to Adjusting Brew Strength & Temperature section.
4. Place a cup large enough for your drink under the coffee spouts.
5. Select **DAIRY** or **PLANT-BASED** milk with the **MILK TYPE** button based on the milk that you're using.
6. When selecting a milk recipe program, the recommended froth type for your drink will be underlined. To change the froth type selected, press the **FROTH TYPE** button.
7. Ensure that the whisk is installed in the milk jug. Fill the jug with your desired amount of milk, but do not exceed the max fill line.
8. Ensure that the bottom of the milk jug is dry. Place the milk jug on the milk jug platform with the steam wand inserted into the milk jug.
9. Press **START**. The machine will beep to signal that the program has started. The machine will first grind the beans, then run the froth program and brew the espresso last. This is to ensure the freshest espresso for your drink. The progress bar will illuminate to indicate the status of the program. The machine will beep again to signify the program is complete.

## FROTH ONLY

Press the **FROTH ONLY** button to set up a cycle that will only use the frother to froth milk, with no grinding or brewing involved. Froth Only can be used for hot chocolate, matcha, or simply heating up milk.

**NOTE: DO NOT** froth milk directly into the espresso or coffee; always froth in the milk jug and pour the froth into the espresso or coffee base afterwards.

## FROTH STYLES

-  **Steamed Milk**  
Gently steam milk to an ideal drinking temperature without whisking.  
Great for coffee.
-  **Thin Froth**  
A thin layer of foam for lattes.
-  **Thick Froth**  
A classic layer of fluffy froth to top any drink.  
Great for cappuccinos.
-  **Extra-Thick Froth\***  
A large layer of froth, ideal for dry cappuccinos and other drinks with less volume.
-  **Cold Foam**  
A classic layer of cold froth to top any iced coffee or espresso drink.

*\*Not available on all models*

## AFTER YOU FINISH FROTHING

1. Once you remove the milk jug, immediately wipe the steam wand with a damp cloth before pushing it back into its down position.
2. When the steam wand is pushed back into its down position, auto-purging will occur. This is to clean the inside of the steam wand. The machine will beep to signal that the purge has started. When finished, the machine will beep again. You can purge at any time by pressing the **PURGE** button when the steam wand is in the down position.
3. Before pouring milk, tap the jug on a flat surface and swirl around to remove large bubbles. Pour frothed milk over espresso and enjoy.

**NOTE:** When out of water, the machine will not purge. Press **PURGE** once you've added more water.

## ADDING FROTH TO A NON-MILK DRINK

If a drink does not already have milk in it, it is possible to add milk by pressing **FROTH TYPE** or **MILK TYPE**.

1. Ensure that the whisk is installed in the milk jug. Fill the milk jug with the desired amount of milk, but do not exceed the max fill line.
2. After selecting your desired drink, press **FROTH TYPE** or **MILK TYPE** to activate the milk settings.
3. Ensure that the bottom of the milk jug is dry. Place the milk jug on the milk jug platform with the steam wand inserted into the milk jug.
4. Select **DAIRY** or **PLANT-BASED** milk with the **MILK TYPE** button.
5. Select the desired froth with the **FROTH TYPE** button.
6. Press **START**. The machine will beep to signal that the program has started. The machine will first brew, then froth. The progress bar will illuminate to indicate the status of the program.

**NOTE:** To exit this menu, press another drink style.

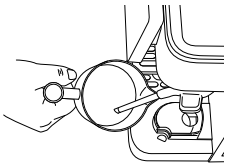
# ADJUSTING BREW STRENGTH & TEMPERATURE

## MANUAL FROTHING

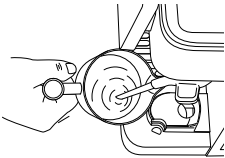
1. Fill the milk jug as desired in between the min. and max fill lines.
2. Press **FROTH ONLY**.
3. Make sure you are on the steamed milk setting.



4. Angle the milk jug slightly to the left or right so that the steam wand is about a finger width away from the wall of the milk jug.



5. Hold **START** for 3 seconds. The machine will beep to indicate that frothing has started and steam will start to generate from the wand.
6. Place wand just below the surface of the milk to incorporate air into it. A whirlpool will start to form.



7. Once you have the volume of froth you want, move the jug up so the steam wand is further below the surface. This is to heat the milk.
8. Keep the milk jug in that position until it is too hot to hold with your hand, then press **START** to turn the function off.

## TEMPERATURE

There are several methods and practices to help get your preferred temperature.

### Temperature Adjustments

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

The temperature of the drink will affect the extraction of the 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. If unsure of your bean type, select Low 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.

## STRENGTH

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

### Espresso Strength and Size Adjustments

- Tallest, less concentrated: 6:1 water to grounds ratio
- Taller: 3.5:1 water to grounds ratio
- Tall: 3:1 water to grounds ratio
- Default: 2.5:1 water to grounds ratio
- Short, more concentrated: 2:1 water to grounds ratio

**NOTE:** Adjusting your espresso brew strength will affect your brew volume output. Strengths 1 and 2 will have a larger output than the default setting; use a larger cup than normal.

### Coffee Strength Adjustments

- Mild: Fewer beans will be ground
- Default
- Full Bodied
- Strong
- Bold: More beans will be ground

## PROFILES & SAVING CUSTOMIZATIONS

User profiles to save your customizations and quickly get to your favourite drinks.

Each drink profile can save your customizations for each individual drink.

If you have made customizations to a drink that you would like to save, hold down the active profile button for 2 seconds until a confirmation beep sounds.

The machine will default to Profile 1 on first use. To select the second profile, press the **PROFILE** button. To exit profiles (factory default settings), press the **PROFILE** button again.

Any time you save a customization for the same drink, it will overwrite what is already saved in that profile.

Any customizations that have been made and not saved to a profile will not be remembered if that drink is navigated away from or the machine is switched off.

## REMOVING THE SWAPPABLE HOPPER

1. Remove the lid.
2. Unlock the hopper and remove from the top of the machine by lifting straight up (if using a removable hopper\*).
3. Before refilling, wipe down the inside of the hopper with a microfiber cloth to remove any residual oils. Do not use water.
4. If refilling, fill the hopper with whole beans.
5. Place the selected hopper back on the machine and lock to secure, then replace the lid.

**NOTE:** It's not recommended to top up your beans (adding fresh beans on top of current beans), as this can impact GRIND iQ. Instead, use all the beans currently in the hopper and refill when empty, or switch to a second hopper.\*

**NOTE:** You may notice when fitting your hopper that it feels unsteady, or wobbles easily. The hopper sits on the arm of a scale, which has to be free moving so the machine can accurately measure how much coffee is being ground. This wobbling is normal, however refrain from pushing down too hard to avoid damaging the delicate scale below the arm.

**NOTE: DO NOT** add pre-ground coffee to bean hopper. For more info on using pre-ground coffee, refer to the Using Pre-Ground Coffee section.

**NOTE:** Take care to not overfill the hopper with beans. Fill only to MAX line.

\*Not available on all machines

# SWITCHING OUT BEANS & HOPPERS

## HOPPER SELECTION

These instructions only apply to a machine with a removable hopper. Second hopper not included with all models. Available for purchase on [ninjakitchen.co.uk](http://ninjakitchen.co.uk).

When swapping to a second hopper, store the first hopper with the lid on in either the storage base (available for purchase at [ninjakitchen.co.uk](http://ninjakitchen.co.uk)) or in a cool, dry place.

Whenever a hopper is locked on the machine, you'll be prompted to confirm which hopper is present. The hopper name is labeled on the front of the hopper.

1. When a hopper is placed on the machine, the control panel will display the last installed hopper.
2. If needed, press the arrows to change the hopper between HOP1 and HOP2.
3. Press the **START** button to confirm. The machine will beep to confirm the selection.

Run a **GRIND iQ** cycle whenever filling a hopper with new beans. Refer to the GRIND iQ section to learn more.

## REMOVABLE HOPPER LABELLING

These instructions are only applicable to machines with removable hoppers.

Your machine will come with 2 reversible labels, with 1 & 2 on each side.

These labels slide into the front of the removable hopper.

# GRIND iQ

Run a GRIND iQ cycle whenever:

- Current beans are outside the optimal grind size range
- New beans are added to an empty hopper
- Hoppers have been swapped

The GRIND iQ LED will illuminate during daily use to show the status of GRIND iQ and how close you are to the best-tasting espresso.

**OFF:** The grinder is calibrated.

**YELLOW:** GRIND iQ cycle is required to calibrate the grinder.

The average calibration cycle will take 3 brews. This can vary depending on your bean type and roast.

1. Place a 415 ml cup underneath the coffee spouts.
2. Press the **GRIND iQ** button, then press the **START** button to begin a cycle; the LED will illuminate yellow.
3. The machine will beep to indicate that the cycle has started. The progress bar will illuminate indicating the status of the calibration. When finished, the machine will beep again to indicate the cycle is complete; remove the cup and dispose of the espresso.
4. The GRIND iQ LED will turn off to indicate it has successfully calibrated.

## ADJUSTING THE GRIND SIZE

GRIND iQ will constantly monitor and adjust the grind size to ensure the best-tasting brew. However, if you are not happy with the taste of your brew, you can offset the grind size to improve it. This offset will be stored in the machine memory and GRIND iQ will continue to monitor and adjust as normal with this offset. The offset is only saved for the drink style that is currently selected on the display. To change for multiple drink styles, the process needs to be repeated with each one.

**Taste is too bitter:** Decrease grind size.

**Taste is too sour:** Increase grind size.

1. Press **SETTINGS** button.
2. Use arrows to navigate to 11: Grind Size and press **START**.
3. Use the arrow keys to select the desired offset; +/-2 grind sizes are the options.
4. Press the **START** button to confirm the selection.

**NOTE:** The manual adjustment range may be limited to safeguard against excessive motor load caused by setting the grind too fine.

# DAY-TO-DAY MAINTENANCE

CYCLE	WHEN TO CLEAN	HOW TO RUN
<b>Purge</b>	After every milk-based brew or steam wand use (automatic start), or as needed (manual start)	After a milk brew, push steam wand back down into place to start the auto-purge. Press the <b>PURGE</b> button to initiate a manual purge.
<b>Clean</b>	Monthly or whenever the clean light illuminates	Place a cleaning tablet in the pre-ground chute and run a clean cycle by pressing the <b>CLEAN</b> button.
<b>Descale</b>	When the descale light illuminates	Dissolve a packet of descale solution according to the packaging instructions. Then run a descale cycle by pressing the <b>DESCALE</b> button.

## IMMEDIATELY AFTER BREW CLEANING

- Empty the drip tray and puck bin when the orange empty indicator rises enough to become visible, or whenever the machine prompts on the control panel. When removing the drip tray, ensure the machine is powered on.
- After you froth, wipe the wand with a damp cloth before pushing it back into its down position to initiate an auto-purge.
- Periodically hand-wash or dishwasher the drip tray and puck bin and air-dry thoroughly.
- Periodically clean the outside of the machine with a damp cloth.

## CLEANING THE ACCESSORIES

**Top-Rack Dishwasher-Safe Parts:** Milk jug, whisk, cup tray, and water reservoir.

**Hand Wash Only:** All drip tray components, carafe.

**Brew unit: RINSE ONLY. DO NOT** wash with soap.

**Wipe to clean:** Bean hopper, internal cavity, external surfaces.

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

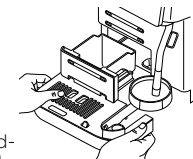
## EMPTYING THE DRIP TRAY & PUCK BIN

As you brew, the drip tray will fill up. When the orange empty indicator rises enough to be visible, or the machine alerts to EMPTY TRAY, it is time to empty the drip tray and puck bin. Always empty and clean both the drip tray and puck bin at the same time for optimal performance and cleanliness.

Empty both the drip tray and the puck bin after your last brew of the day.

The machine will enter standby 30 minutes after the last brew and will perform a shutdown rinse. Always empty drip tray after last brew if the float is visible or the control panel indicates to empty. Optionally, a vessel may be placed underneath the coffee spouts to capture the shutdown rinse.

1. Remove the drip tray and puck bin assembly from the machine by pulling tray toward you.
2. Remove the puck bin from the drip tray; empty and clean out the puck bin. Hand-wash the puck bin after each empty to discourage any chance of mold growth.



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



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



**NOTE:** When emptying the drip tray, ensure the machine is powered on and wait at least 5 seconds before re-inserting to clear the alert.

**NOTE:** Empty indicator is removable for cleaning.

**NOTE: NEVER** remove the drip tray when a brew is in progress. This will cancel the brew and may result in flooding.

# CLEANING: PERIODIC MAINTENANCE

PART	WHEN TO CLEAN	HOW TO CLEAN
Milk Jug	After each use	Hand-wash with warm, soapy water. Remove the whisk and rinse.*
Drip Tray	Every 3 days or when prompted by the machine	While the machine is powered on, remove the drip tray by pulling it toward you, then tilt to pour from the rear spout into the sink.
Puck Bin	Every 3 days or when prompted by the machine	Remove from the puck bin and empty out the grounds. Hand-wash with warm, soapy water.
Removable Brew Unit	Monthly or when prompted by the brew unit LED alert	Rinse the brew unit under running water to dislodge any residual grounds. Use the cleaning brush for any hard to reach areas. After rinsing, run a clean cycle. See Descaling & Clean Cycle section for instructions.
	Every 2 months	Lubricate brew unit with food-safe grease after cleaning. See Lubricating the Brew Unit section for more instructions.
Internal Cavity	Monthly	Wipe down the inside of the machine with a dry cloth whenever removing the brew unit to clean.
Pre-Ground Chute	Check weekly if used	Check the chute for any buildup and clean with the cleaning brush.
Bean Hopper	Before putting in a new bag of beans	Wipe inside of the hopper with a cloth to remove oils from beans. <b>DO NOT</b> use water, and ensure fully dry before refilling and inserting on the machine.
Water Reservoir	Once or twice per month, or as needed	Rinse with running water.*

\*These parts are also top-rack dishwasher safe.

## CLEANING & MAINTAINING THE BREW UNIT

Rinse the brew unit once a month to maintain cleanliness and avoid grounds buildup that could lead to jams.

The brew unit alert will illuminate white whenever a cleaning is recommended.

### Cleaning the Brew Unit

**NOTE:** Turn off the machine and wait for the shutdown rinse to complete.

1. Open the maintenance door on the left side of the machine to access the brew unit.
2. Align your fingers with the red outlined grip points. Press the orange tab to release the brew unit, then pull toward you. Continue holding the brew unit by the defined grips for the best handhold while cleaning.

**NOTE:** It is safe to rinse the entirety of the brew unit with water. **DO NOT** use soap.

3. Rinse the brew unit with water to clean away any built-up grounds. **DO NOT** use soap, as this will affect the lubrication.

4. Use the brush to dislodge any built-up grounds still on the shower screen or the rails. Rinse again if needed.
5. Allow the brew unit to fully air-dry before replacing. For best results, let the brew unit dry overnight. **DO NOT** dry with a cloth to prevent fibers from collecting inside the brew unit.
6. Replace the brew unit back into the machine and replace the door.

**NOTE:** Brew unit and maintenance door **MUST** be installed to operate the machine.

To get a deeper clean of the brew unit, once a month run a clean cycle after reinserting. For more information, see the Clean Cycle section in Descaling & Clean Cycle.

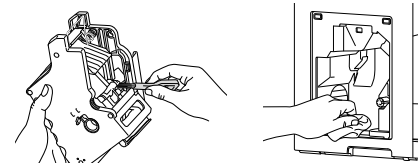
## CLEANING THE INTERNAL CAVITY

Clean the internal cavity of the machine every time you remove the brew unit for cleaning.

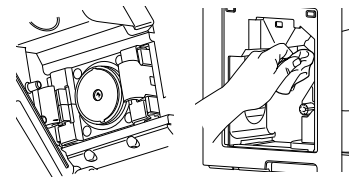
**NOTE:** Always ensure the machine has been switched off and it has completed a shutdown rinse before opening the maintenance door and going inside the machine.

**NOTE: DO NOT** use water or cleaning liquids to clean the inside of the brew cavity as this may damage the machine; use a dry cloth only.

1. Remove the maintenance door and brew unit.
2. Use a dry cloth or the cleaning brush to remove any residual grounds. Be sure to check the side walls and top face of the cavity for accumulated grounds.



3. Use a dry cloth to clean any grounds from the tamper face; this is the perforated screen located on the roof toward the front of the unit.



4. Replace brew unit and maintenance door.

## CLEANING THE CONICAL BURR GRINDER:

*These instructions only apply to a machine with a removable hopper.*

To prevent clogging and ensure the highest quality output for daily use, it is recommended to clean your conical burr grinder.

We recommend cleaning your conical burr grinder weekly at a minimum. For dark roast, decaf, and other oily bean types, clean the grinder more often. For less than daily use, clean your grinder monthly at minimum or anytime you change your beans.

1. Remove the protective hopper lid.
2. Unlock the hopper by turning the lock handle counterclockwise and removing the hopper from the machine.
3. Grip both ends of the arch on the burr carrier. Then, turn the carrier counterclockwise and lift out.
4. Clean the conical burr inside the machine with the brush to remove any residual grounds.

**NOTE:** Be careful when handling the burr carrier. The burr grinder is sharp.

5. Refit the burr carrier into the machine by inserting and turning clockwise.

**NOTE: DO NOT** allow either of the burrs to come into contact with water.

**NOTE:** The screws only need to be snug; **DO NOT** overtighten.

6. Refit the hopper and lock by turning the lock handle clockwise. Refit the protective hopper lid.
7. Switch on the unit and allow it to run a rinse cycle; this will ensure any dislodged grounds are cleared out of the brew chamber.

## CLEANING: PERIODIC MAINTENANCE, CONT.

### CLEANING THE PRE-GROUND CHUTE

Check the pre-ground chute weekly for any buildup that could enter the brew chamber and affect brew quality.

1. Turn off the machine and wait for the shutdown rinse to complete.
2. Open the pre-ground chute lid and remove the scoop.
3. There is also a removable sleeve that can be taken out to aid with cleaning.
4. Remove any residual grounds from the scoop, sleeve, and chute area with a dry cloth or the cleaning brush.
5. Replace the sleeve and scoop and shut the lid.
6. Turn the machine on and allow it to run a rinse cycle; this will ensure any dislodged grounds are cleared from the brew chamber.

### CLEANING THE STEAM WAND

Over time, material can build up in the steam wand. This can slow down frothing and cause a reduction in quality.

1. Remove the cap on the bottom of the cleaning brush to access the needle.
2. Use the needle to remove any material from the 4 holes in the steam wand tip.
3. For a deeper clean, unscrew the steam wand tip. It can be soaked in water to help dislodge any residue.
4. Use the needle to remove any material from inside the steam wand and steam wand tip.
5. After cleaning, run a purge to clear out any excess material.

Alternately, the wand and whisk can be cleaned by filling the milk jug with water, adding a drop of dish soap, and then running a froth-only program on the THIN froth setting. Be sure to wipe and rinse all components after cleaning to remove any soap residue.

## CLEANING THE HOPPER

We recommend cleaning the hopper whenever refilling with new beans to help ensure freshness and maintain flavour quality.

### Fixed Hopper

*These instructions only apply to a machine with a fixed hopper.*

1. Turn off the machine and wait for the shutdown rinse to complete.
2. Remove the hopper lid.
3. Use a dry cloth or the cleaning brush to remove any residual grounds from inside the hopper.
4. Replace hopper lid.

### Removable Hopper

*These instructions only apply to a machine with a removable hopper.*

1. Turn off the machine and wait for the shutdown rinse to complete.

2. Remove the protective hopper lid.
3. Unlock the hopper by turning the lock handle counterclockwise and removing the hopper from the machine.
4. Use a dry cloth or the cleaning brush to remove any residual grounds from inside the hopper.
5. Use a dry cloth or the cleaning brush to remove any residual grounds from inside the hopper cavity.
6. Refit the hopper and lock by turning the lock handle clockwise. Refit the protective hopper lid.

**NOTE: DO NOT** use water or cleaning liquids to clean the hopper as this may damage the machine; use a dry cloth only.

## LUBRICATING THE BREW UNIT

### Brew unit lubrication

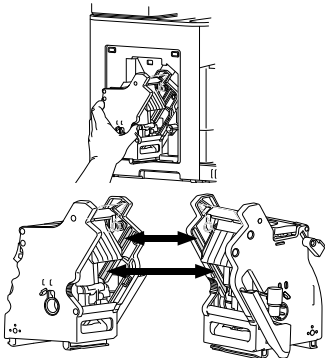
Every 2 months lubricate the brew unit. This is to ensure proper function, delivering great coffee and preventing any jamming or other issues with the machine.

After rinsing the brew unit and dislodging any grounds with the brush, allow the brew unit to air-dry fully before lubricating.

Lubricate the brew unit using only the provided grease by applying 3-5 small dots across the highlighted surfaces in each of the 4 areas shown below. (Replacement tubes are available at <http://www.ninjakitchen.co.uk/ninja-parts-accessories>.)

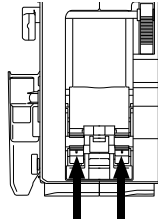
#### 1. Left and Right Side Rails

Located on the inside faces when looking at the front of the brew unit.



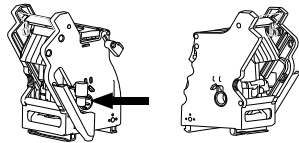
#### 2. Rear Clips

Located on the rear of the brew unit.



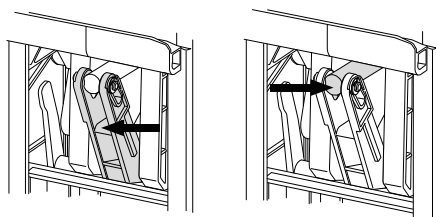
#### 3. Socket (Left and Right Side)

These are the small holes on the left and right sides of the brew unit.



#### 4. Piston and Shaft

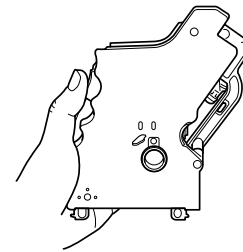
Located on the bottom of the brew unit.



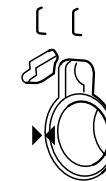
## BREW UNIT HOME POSITION

The brew unit fits into the machine in only one position. If you find that the brew unit won't seat properly, check first that it is in the "home" position.

To confirm the brew unit is in the home position, use the alignment arrows on the left side of the brew unit:



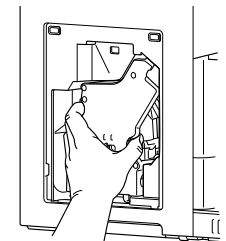
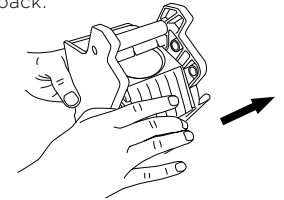
Arrows Not Aligned  
NOT IN HOME  
POSITION



Arrows Aligned  
IN HOME  
POSITION

If you find the brew unit is not in the home position, follow these steps to reset it.

1. Gently push the front part of the brew chamber in the direction shown to move it back.
2. If the shower screen is at the top of the chamber, you may have to push more firmly to get the arrows to align.
3. Refit the brew unit into the machine, ensuring you hear a click as it latches into place.



## DESCALING & CLEAN CYCLE

### CLEANING: DEEPER CLEANING

#### Descaling

Time to complete: approximately 90 minutes

**NOTE:** If using a filter in your water reservoir, please remove it before starting the descale cycle. Water filter housing and inserts sold separately at <http://www.ninjakitchen.co.uk/ninja-parts-accessories>.

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 the 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 DESCALE light turns on.

1. Ensure the 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 drip tray may cause overflow.
2. Dissolve the provided Ninja descale powder in a separate container with 1.1 L of water. Pour solution mixture into water reservoir. **OR** Fill the water reservoir with 475 ml of white vinegar, then fill the reservoir to the descale line with water.
3. Ensure milk jug is placed on the milk jug platform with the steam wand inside.
4. Place an empty cup (at least 535 ml) under the coffee spouts. You may have to remove the cup tray.
5. Press the **DESCALE** button, then press the **START** button to start the descale cycle.
6. The machine will flush solution through the steam wand and coffee spouts for approximately 90 minutes. The machine will count down the remaining time on the control panel.
7. The machine will beep indicating when the descale cycle is complete.
8. Handle the drip tray and milk jug with caution, as there will be water in each.
9. Empty the contents of each and hand-wash with warm, soapy water to remove any solution that could affect the flavour of your coffee.
10. Fill the reservoir with fresh water up to, but not exceeding, the max fill line.
11. Reinsert the drip tray back on the machine. Do not install the milk jug.
12. Flush the coffee spouts by running a pre-ground 355 ml FILTER COFFEE brew. **DO NOT** put any grounds in the machine. This will flush the system with clean hot water. Discard the contents.
13. Then, with the milk jug uninstalled, flush the steam wand by pressing the **PURGE** button.

### Clean Cycle

Time to complete: approximately 3 minutes

A clean cycle flushes out residual oils or grounds that are built up in and around the coffee spouts and brew unit. 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 a cleaning tablet (also included and available for purchase on <http://www.ninjakitchen.co.uk/ninja-parts-accessories>).

Follow these steps to run a clean cycle:

1. Ensure the drip tray is completely empty as the water brewed from the clean cycle will be deposited into the main drip tray. Not emptying the drip tray may cause overflow.
2. Fill the water reservoir up to, but not exceeding, the max fill line.
3. Press **CLEAN** on the control panel. There may be some noise as the brew unit moves into position.
4. Open the pre-ground chute and place one cleaning tablet in, ensuring that it falls down into the brew chamber.
5. Close the pre-ground chute lid.
6. Press the **START** button to begin the clean cycle.
7. The machine will start the process of dissolving the tablet to clean the brew unit and depositing the water and sediment from the clean cycle into the drip tray.
8. The clean cycle will take approximately 3 minutes to complete. The machine will beep when the clean cycle is complete.
9. Remove the drip tray with caution and empty. Hand-wash with warm, soapy water.
10. Switch off the machine and allow it to perform a shutdown rinse. Then remove the brew unit and rinse with clean water. Allow to air-dry fully before reinserting in unit.

## BREWING BEST 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.
- When changing to a different bean, fully remove previous beans before proceeding. See the Switching Out Beans & Hoppers section for more information.
- To increase the brew temperature, run a water flush before making your drink.
- Keep your machine clean by using the brush to wipe off any debris.
- Use filtered water.
- Run a GRIND iQ cycle whenever switching out beans.
- Keep machine on a stable surface.
- Empty drip tray frequently.
- After you grind and before you start brewing, the machine will start to heat up. Place your mug on the heated cup tray to warm it up.

## ADDITIONAL SETTINGS



The additional settings menu offers additional cleaning cycles and options to customize your machine.

The additional settings menu is found by pressing the **SETTINGS** button. Navigation and selection is with the arrow keys, and confirmation is with the **START** button.

SETTINGS	FUNCTION	SUB MENU
1. BEEPS	Turns sound on or off	ON / OFF
2. ECO	Turning this on stops the machine from keeping warm after a brew	ON / OFF
3. RESET UNIT	Restores all variables to factory reset	YES / NO
4. FROTH TEMP	Adjust steam temperature during froth	LOW / MID / HIGH
5. CLEAR PROFILE 1	Clears all saved drinks and resets to default variables	YES / NO
6. CLEAR PROFILE 2	Clears all saved drinks and resets to default variables	YES / NO
7. MANUAL RINSE	Forces a rinse cycle to run	YES / NO
8. RESET GRIND iQ	Resets GRIND iQ	YES / NO
9. HARD WATER	Changes the water hardness setting	HD 0-5
10. GRINDER PURGE	Grind all the beans left in the hopper	YES / NO
11. GRIND SIZE	Adjusts grind size +/- 2 from the current size based off GRIND iQ	+/- GRIND SIZE
12. HOPPER SELECT	Enables hopper select	ON / OFF

# ALERTS & ERROR CODES

## ALERTS

Alert	Colour	Meaning	Actions
 <b>ADD WATER</b>	Orange	Machine has detected there is not enough water in the reservoir	<ul style="list-style-type: none"> <li>Ensure there is water in the reservoir. If the reservoir is empty, add fresh water to the reservoir and then press <b>START</b> to resume the brew.</li> <li>If the reservoir is filled with water, remove and reseal the reservoir and then press <b>START</b> to resume the brew.</li> </ul>
 <b>ADD BEANS</b>	Orange	Machine has detected there are not enough beans in the bean hopper	<ul style="list-style-type: none"> <li>Check if there are enough beans in the bean hopper to make your drink.</li> <li>If there are beans in the bean hopper, and you are getting an ADD BEANS notification, unplug the machine and gently push the beans down toward the burrs.</li> </ul>
<b>BREW UNIT</b>	Orange	Brew unit error	<p><b>Step 1:</b> Check that maintenance door is completely shut. If shut continue to step 2.</p> <p><b>Step 2:</b> Remove and reinstall brew unit, ensuring that it is fully locked in place.</p>
<b>INSTALL TRAY</b>	Orange	Machine not detecting the drip tray	<ul style="list-style-type: none"> <li>Ensure that the drip tray is correctly pushed all the way into place.</li> </ul>
<b>EMPTY TRAY</b>	Orange	The drip tray and puck bin require emptying	<ul style="list-style-type: none"> <li>Remove and empty the drip tray and puck bin. When removing the drip tray, ensure the machine is powered on.</li> </ul>
<b>INSTALL HOPPER</b>	Orange	The machine is not detecting the bean hopper	<ul style="list-style-type: none"> <li>Lock bean hopper in by rotating handle clockwise.</li> <li>If issue continues, unlock the hopper by turning the handle counterclockwise. Lift the bean hopper off the base and reseal it firmly onto the base. You may need to clear beans from the top of the grinder to seat the hopper properly. Lock the bean hopper by turning the handle clockwise.</li> </ul>
<b>INSTALL JUG</b>	Orange	The machine is not detecting the milk jug	<ul style="list-style-type: none"> <li>Ensure milk jug is on platform when frothing.</li> <li>Make sure both the bottom of the jug and milk jug platform are dry and clean.</li> </ul>
<b>RINSE</b>	White	Machine is performing a startup or shutdown rinse	No action required, this is an automatic program.

## ALERTS CONT.

Alert	Colour	Meaning	Actions
<b>GRIND IQ</b>	Yellow	Grinder needs to be calibrated	<ul style="list-style-type: none"> <li>Run a GRIND IQ cycle. Refer to Grind IQ section.</li> </ul>
<b>CLEAN</b>	Orange	Machine requires a clean cycle	<ul style="list-style-type: none"> <li>It is time to run a clean cycle. Refer to Clean Cycle in the Descaling &amp; Clean Cycle section.</li> </ul>
<b>DESCALE</b>	Orange	Machine requires descaling	<ul style="list-style-type: none"> <li>It is time to descale the machine. Refer to Descaling in the Descaling &amp; Clean Cycle section.</li> </ul>
<b>PURGE</b>	White	Steam wand purge is needed or in progress	<ul style="list-style-type: none"> <li>A solid white light indicates a purge is needed; press <b>PURGE</b> to start.</li> <li>A pulsing light indicates a purge is in progress.</li> </ul>

## OTHER ALERTS

ERROR #	FUNCTION	INDICATION	POTENTIAL FIX
<b>Er: 33</b>	Grinding	Beep to warn user but no alert icon	Check for any other alerts. If none are shown and the grinder does not start, and you do not hear any noise from the machine, turn off your machine and allow the grinder motor to cool for 5 minutes before attempting to initiate another grind.
<b>Er: 36</b>	Grinding	Beep to warn user but no alert icon	If the machine has a removable bean hopper, refer to Cleaning the Conical Burr Grinder. If not, contact Customer Service at 0800 862 0453.
<b>Er: 38</b>	Grinding	Beep to warn user but no alert icon	If you touch the bean hopper during grinding, the machine will beep and pause the process. The machine will auto-start again when it detects it is no longer being touched. If the error will not clear, the grinder may be clogged or blocked and requires cleaning. Refer to Cleaning the Conical Burr Grinder for instructions.
<b>Er: 43</b>	Brewing/Rinsing	Beep to warn user but no alert icon	Press <b>POWER</b> . Unplug the machine and wait 10 minutes. Then, plug the machine back in and press <b>POWER</b> .
<b>Er: 54</b>	Frothing	Beep to warn user but no alert icon	If the steam wand is moved during frothing, the machine will pause. Ensure the steam wand is in the down position. Once the machine detects this, it will resume the process.

## ERROR CODES

ERROR #	ALERT	ISSUE	DESCRIPTION	POTENTIAL FIX
<b>DOOR</b>	Brew unit icon	Door	The maintenance door is removed	Check to see that the brew unit door on the left-hand side of the machine is correctly fitted.
<b>HOP JAM</b>	Install Hopper icon	Hopper Jam	The dosing mechanism is jammed	Remove the hopper and empty out all the beans. Ensure that the dosing ring (the segmented wheel at the bottom of the hopper) is free to rotate.
<b>BURR JAM</b>	Add Beans icon	Burr Jam	The grinder is jammed	Remove the hopper and attempt to unblock the burrs—refer to the Cleaning the Conical Burr Grinder section.

For any other Er codes, switch off the machine and contact Customer Service at 0800 862 0453

# TROUBLESHOOTING GUIDE

## Why is there no water coming out of the spouts?

Several factors could affect the volume of water dispensing from the spouts:

- The machine prepares the froth before dispensing the brew.
- The machine is warming up/reaching the operating temperature: Please allow a short time for the machine to warm up before it dispenses.
- The grind size is too fine: run a GRIND iQ cycle to ensure the machine is properly calibrated.
- Brew chamber cleanliness: remove and clean the brew unit to remove any residual grounds that could impede the flow.
- Check the display to see if there is an alert for fill water / descale / clean.
- Check to see if there is water in the reservoir.
- The machine needs to be descaled: Refer to Descaling in the Descaling & Clean Cycle section.

## Why is the espresso stream small/flowing slowly?

There could be several reasons behind this.

- The grind size is too fine: run a GRIND iQ cycle to ensure the machine is properly calibrated.
- Brew chamber cleanliness: remove and clean the brew unit to remove any residual grounds that could impede the flow.
- The machine needs to be descaled: Refer to Descaling in the Descaling & Clean Cycle section.

## Why is the espresso stream flowing very fast?

- The grind size is too coarse: run a GRIND iQ cycle to ensure the machine is properly calibrated.

## Frothing does not start.

- Machine has not reached operating temperature: Please allow a short time for the machine to warm up before frothing begins.
- Check for any alerts on the display; these could indicate the following:
  - Not enough water in the reservoir: Ensure the water reservoir is filled up to the min. line.
  - The water reservoir is not seated firmly: Check that the water reservoir is firmly seated in its place on the side of the machine.
  - Wand is in correct position: Ensure the steam wand is inserted into the milk jug, with the milk jug properly seated on the platform.
  - Not enough milk in the milk jug: Ensure milk is filled up to the min. line.

## Little to no output.

- Use brush to clean the grinder outlet above brew unit, clean pre ground chute, and clean burrs if they have a removable hopper. See Cleaning the Conical Burr Grinder section for reference.

## My grinder is jammed.

- The grinder becomes jammed when the machine is unable to grind due to an obstruction.
- See the Cleaning the Conical Burr Grinder section on how to clean the burrs.

## My grinder is clogged.

- The grinder may have a build up of residue or grounds.
- See the Cleaning the Conical Burr Grinder section on how to clean the burrs.

## Why am I not getting any crema?

- The grind size is too coarse: Run a GRIND iQ cycle to ensure correct calibration.
- Coffee beans are not fresh: Bean freshness will impact the crema quality. 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. Use coffee beans within 20 days of the "Roasted On" date.
- Brew unit may be clogged/holes are blocked: Remove and clean the brew unit.
- Run a clean cycle to flush out the system. Refer to Clean Cycle in the Descaling & Clean Cycle section..

## Why does the drip tray fill quickly?

- To ensure the unit maintains the ideal pressure for espresso, some water will bypass into the main drip tray during a brew. This is normal.
- The unit will automatically purge water from the steam wand into the main drip tray after each froth. This is to clean the inside of the steam wand.
- On startup and shutdown, the machine will perform a short rinse to clean and prime the system.

## Why does the machine make a pulsing/thumping sound while brewing?

- Not enough water in the reservoir: Ensure the water reservoir is filled up to the min. line.
- The water reservoir is not seated firmly: Check that the water reservoir is firmly seated in its place on the back of the machine.
- If the reservoir has water filled over the min. line and is seated firmly, some water pump noise is considered normal.
- You may also hear this noise while frothing. This is normal.

## Machine is leaking.

- The machine will automatically purge water from the steam wand into the main drip tray after each froth. This is to clean the inside of the steam wand.
- The machine will automatically run a short startup and shutdown rinse.
- Drip tray is full: Check the empty indicator to see if you need to empty the main drip tray. Follow the instructions in the Alerts & Error Codes section.
- The drip tray is not installed correctly: Ensure it is fully inserted.
- The water reservoir is not seated firmly: Check that the water reservoir is firmly seated in its place on the back of the machine.
- Check for any errors on the display.
- O-ring seals need to be replaced: Call Customer Service at 0800 862 0453.

## Machine has no power.

- Ensure the machine is plugged into a working socket.
- After plugging the machine in, press the **POWER** button.
- To save power, the machine will automatically shut off after 30 minutes.

## There is no coffee coming from the spouts, only water.

- Check if you have beans in the bean hopper.
- If there are beans in the bean hopper and you are getting an ADD BEANS notification, unplug the machine and gently push the beans down toward the burrs.
- Ensure the bean hopper is securely and properly inserted.
- The grinder is clogged or blocked and requires cleaning—refer to the Cleaning the Conical Burr Grinder section.
- Remove and clean the brew unit to clear any obstruction.

## Grinder is making a loud / unusual noise.

- If the grinder is making a loud noise, it could be due to unintended debris. Use only whole beans in the grinder and avoid putting cold or frozen beans in.
- Different roast types and different beans will create different grinding noises.

## Milk froth is not hot enough.

- The milk froth temperature is dependent on the froth style selected. COLD FOAM, denoted by a snowflake next to the milk jug, will not get hot.
- Steam wand is clogged.
  - Remove tip of wand with the wrench on the brush.
  - Use needle on the bottom of cleaning brush to clean inside of wand.
- The Additional Settings menu offers options to customize the froth temperature and is accessible through menu 4: FROTH TEMP. See the Additional Settings section for more information.

## Milk froth is too thin or thick.

- Check that the whisk is fitted in the bottom of the jug.
- Change the froth setting using the froth dial. Refer to the Brewing Milk-Based Drinks section for more information on froth settings.
- Milk type: Different milks have different fat contents. The higher the fat content of the milk, the thicker the froth will be.
- Dairy vs. Plant-Based: To improve the overall quality of the froth, select MILK (dairy) or PLANT-BASED with the MILK TYPE button to match the milk type you're using.
- For additional froth information, refer to the Frothing Best Practices section.

## TROUBLESHOOTING GUIDE, CONT.

### My drink is smaller/larger than expected.

- If you're brewing an espresso drink, you can change the grounds-to-water ratio by using the strength settings. Please refer to the Strength section.
- If you're brewing a filter coffee drink, select the desired size using the SIZE button before grinding.
- Brew unit may be clogged. Ensure you are removing and cleaning your brew unit on a monthly basis to prevent blockages.
- The machine needs to be descaled: Refer to Descaling in the Descaling & Clean Cycle section.

### My drink is too bitter.

- Decrease the grind size offset. See the Adjusting the Grind Size section.
- Decrease the brew temperature: Use the TEMP button on the display to decrease the temperature setting of your brew.
- Try experimenting with different roasts and bean types to suit your taste.

### My drink is too acidic.

- Increase the grind size offset. See the Adjusting the Grind Size section.
- Increase the brew temperature: Use the TEMP button on the display to increase the temperature setting of your brew.
- Try experimenting with different roasts and bean types to suit your taste.

### Coffee is not hot enough.

- Preheat the machine: Run a pre-ground coffee brew without putting any pre-ground coffee in. This will run hot water through the system.
- Preheat the cup: Rinse the cup under hot water before brewing to increase the temperature of the brew.
- Adjust temperature: Increase the temperature of the brew by using the TEMP button on the control panel.
- Use heated froth settings: All froth settings are heated except cold foam, which is denoted by a snowflake.
- The machine needs to be descaled: Refer to Descaling in the Descaling & Clean Cycle section.

### Brew unit won't install into machine.

- Ensure the brew unit is in the "home" position. See the Brew Unit Home Position section.
- The tamper is in the incorrect position. Do not use the machine, and contact Customer Service.

### Er

- If the control panel displays "Er" and then a number (ex. "Er 03"), contact Customer Service at 0800 862 0453.

## REPLACEMENT PARTS

To order additional parts and accessories, visit [ninjakitchen.co.uk/ninja-parts-accessories](https://www.ninjakitchen.co.uk/ninja-parts-accessories) or contact Customer Service at **0800 862 0453**.

# NINJA

## MANUFACTURER'S GUARANTEE

### The Ninja Guarantee

When a consumer buys a product in the UK and ROI, they get the benefit of legal rights relating to the quality of the product (your "legal rights"). You can enforce your legal rights against your retailer, including Ninja if you bought your Ninja product from [ninjakitchen.co.uk](https://www.ninjakitchen.co.uk). However, at Ninja we are so confident about the quality of our products that we give the owner an additional, free parts and labour manufacturer's guarantee of up to 2 years.

The guarantee it comes with is an important consideration - and reflects how much confidence the manufacturer has in its product and manufacturing quality.

The manufacturer's guarantee does not affect your legal rights.

### How long are new Ninja products guaranteed for?

Our manufacturer's guarantee lasts for one year from the date of purchase as standard, or for two years if you register your purchase with us within 28 days.

### How do I register my Ninja guarantee?

If you have purchased your Ninja product directly from [ninjakitchen.co.uk](https://www.ninjakitchen.co.uk) your guarantee is registered automatically. If you bought it from anywhere else in the UK or ROI, you can register your guarantee online within 28 days of purchase.

- To register online, please visit [www.ninjakitchen.co.uk/register-guarantee](https://www.ninjakitchen.co.uk/register-guarantee) or scan the QR code in your instruction booklet.
- Keep a note of the date you purchased the Ninja product.

### IMPORTANT:

- **Keep your receipt** if you bought your Ninja product from anywhere except [ninjakitchen.co.uk](https://www.ninjakitchen.co.uk). You will need it to claim under your guarantee.
- The free Ninja guarantee is only valid in the country where the product was purchased.

### What are the benefits of registering my free Ninja guarantee?

When you register your guarantee, you will get an extra year of cover. We'll also have your details to hand if we ever need to get in touch. If you further agree to receive communications from us, you can also receive tips and advice on how to get the best out of your Ninja product and hear the latest news about new Ninja technology and launches.

### What is covered by the free Ninja guarantee?

Repair or replacement (at Ninja's discretion) of your Ninja product, including all parts and labour.

### What is not covered by the free Ninja guarantee?

- Normal wear and tear.
- Accidental damage or faults caused by negligent use or care, misuse, neglect, careless operation or handling of the Ninja product which is not in accordance with the Ninja Operating Manual supplied with your product.
- Damage caused by use of the Ninja product for anything other than normal domestic household purposes.
- Damage caused by use of parts not assembled or installed in accordance with the operating instructions.
- Damage caused by use of parts and accessories which are not Ninja Genuine Components
- Faulty installation (except where installed by Ninja).
- Repairs or alterations carried out by parties other than Ninja or its agents.

### How can I claim under the free Ninja guarantee?

Contact our customer service helpline on **0808 109 1166** in the UK or **1-800 849 055** in the ROI. For service hours please visit our website under 'Contact Us'. It's free to call, and you'll be put straight through to a Ninja representative. You'll also find online support at <https://support.ninjakitchen.co.uk/>. The Ninja representative will go through some troubleshooting with you, and if we conclude that the item has failed, we will send you a replacement part or a returns label to send the defective item back to us free of charge. When you have delivered the defective product to us, we will send you a replacement.

Please remember that **the item will need to be boxed when you return it to us**. It can be any suitable box, it does not have to be the original packaging.

### Where can I buy genuine Ninja spares and accessories?

Ninja spares and accessories are developed by the same engineers who developed your Ninja product. You'll find a full range of Ninja spares, replacement parts and accessories for all Ninja products at [www.ninjakitchen.co.uk](https://www.ninjakitchen.co.uk). Please remember that damage caused by the use of non-Ninja spares may not be covered under your guarantee.

# THANK YOU

for purchasing the Ninja AutoBarista

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## REGISTER YOUR PURCHASE



<http://www.ninjakitchen.co.uk/register>



0800 862 0453



Scan QR code using mobile device

## RECORD THIS INFORMATION

Model Number: \_\_\_\_\_

Serial Number: \_\_\_\_\_

Date of Purchase: \_\_\_\_\_  
(Keep receipt)

Store of Purchase: \_\_\_\_\_

## TECHNICAL SPECIFICATIONS

Voltage: 220-240V - 50-60Hz

Power: 1650W

Water Reservoir

Capacity: 2.07 L

The standby power consumption is 0.4W.  
The appliance enters Standby mode  
automatically after 30 minutes of inactivity.

**TIP:** You can find the model and serial numbers on the QR code  
label located on the back of the machine by the power cord.

## PLEASE READ CAREFULLY AND KEEP FOR FUTURE REFERENCE.

These instructions are designed to help you get a complete understanding of your new Ninja AutoBarista.  
If you have any questions, please call our Customer Service line at 0800 862 0453.

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England, LS15 8ZB  
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[ninjakitchen.co.uk](http://ninjakitchen.co.uk)**

Illustrations may differ from actual product. We are constantly striving to improve our products, therefore the specifications contained herein are subject to change without notice.

