

NINJA AutoBarista

QUICK START GUIDE

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



LEARN HOW TO GET STARTED AND FIND YOUR PERFECT DRINK

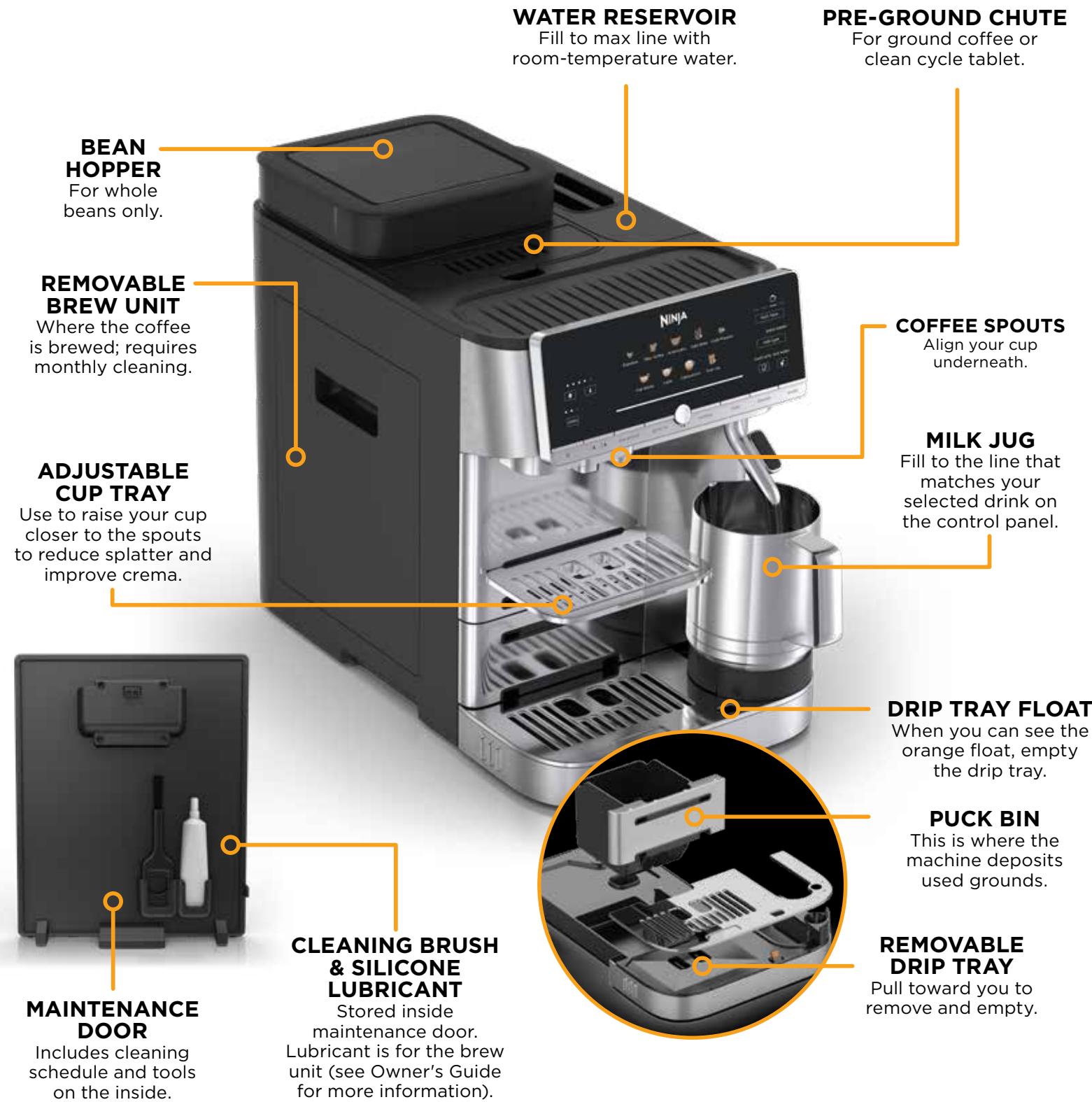


SCAN HERE
for how-to videos



SCAN HERE
to find your perfect drink

GET TO KNOW THE AUTOBARISTA



BEAN HOPPER
For whole beans only.

REMOVABLE BREW UNIT
Where the coffee is brewed; requires monthly cleaning.

ADJUSTABLE CUP TRAY
Use to raise your cup closer to the spouts to reduce splatter and improve crema.

WATER RESERVOIR
Fill to max line with room-temperature water.

PRE-GROUND CHUTE
For ground coffee or clean cycle tablet.

COFFEE SPOUTS
Align your cup underneath.

MILK JUG
Fill to the line that matches your selected drink on the control panel.

DRIP TRAY FLOAT
When you can see the orange float, empty the drip tray.

PUCK BIN
This is where the machine deposits used grounds.

REMOVABLE DRIP TRAY
Pull toward you to remove and empty.

CLEANING BRUSH & SILICONE LUBRICANT
Stored inside maintenance door. Lubricant is for the brew unit (see Owner's Guide for more information).

MAINTENANCE DOOR
Includes cleaning schedule and tools on the inside.

Remove all tape and packaging from the machine. Thoroughly clean and dry the hopper, water reservoir, and milk jug before using.

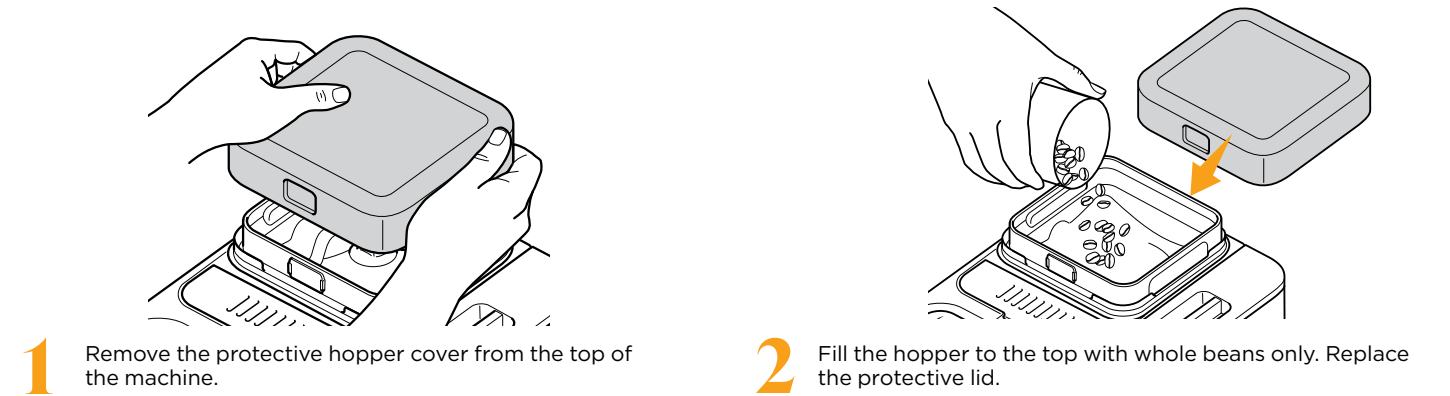
SETTING UP YOUR MACHINE

STEP 1: FILL BEAN HOPPER & WATER RESERVOIR

NOTE: DO NOT add pre-ground coffee to bean hopper.

Whole beans only

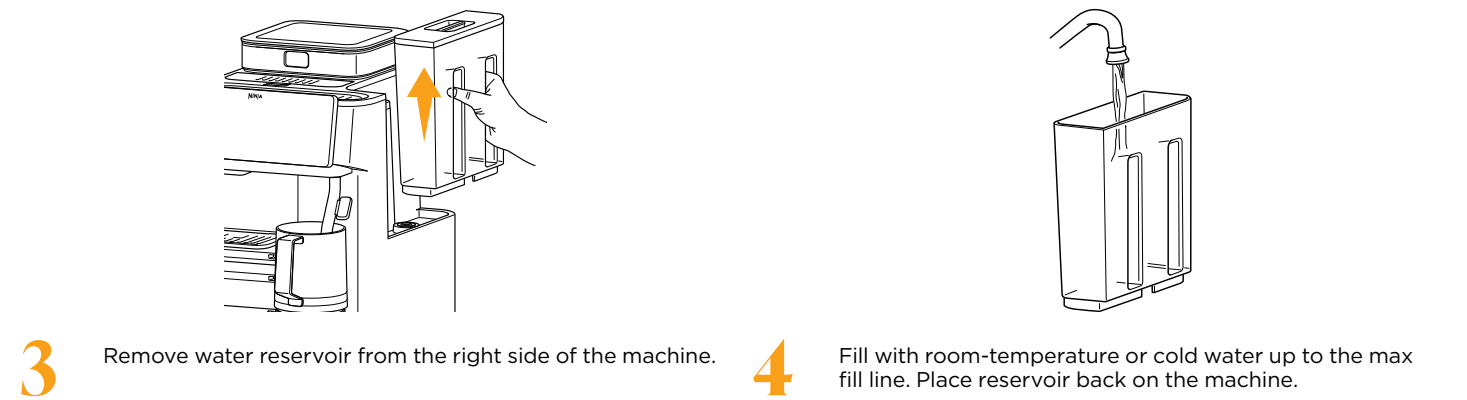
Pre-ground coffee only
See step 5B for reference



1 Remove the protective hopper cover from the top of the machine.

2 Fill the hopper to the top with whole beans only. Replace the protective lid.

NOTE: Level the beans and ensure they **DO NOT** exceed the MAX line in the hopper.



3 Remove water reservoir from the right side of the machine.

4 Fill with room-temperature or cold water up to the max fill line. Place reservoir back on the machine.

NOTE: For best results, use filtered water.

NOTE: indicates that water needs to be added to the reservoir.

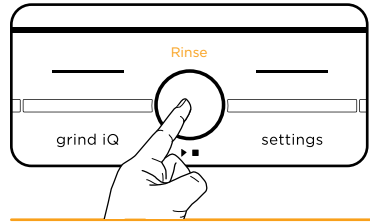
COFFEE BEAN BEST PRACTICES

Bean freshness is an important component of brew quality.

- For best results, use freshly roasted beans within 20 days of the "Roasted On" date. These can be found in local markets, cafes, or roasters.
- Look for a bag with a "Roasted On" date rather than a "Best Before" date to ensure quality and freshness.
- **DO NOT** use artificially flavored beans. The additives can damage the grinder and negatively impact coffee quality.

STEP 2: RINSE YOUR MACHINE

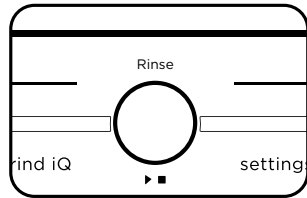
Run a rinse cycle to thoroughly clean and prime the system with fresh water. Water will flow directly into the drip tray. This will take about 30 seconds.



- 1 After water hardness is confirmed, the rinse icon will illuminate **orange**.
- 2 Press **START** to begin the rinse. The machine will beep to signal the rinse has started. Water will rinse from the coffee spouts. You can also place a cup under the spouts to collect the rinse water.

AUTOMATIC RINSING IN DAILY USE

This ensures the machine is clean, preheated, and running properly in the following scenarios.



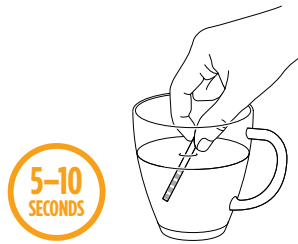
STARTUP & SHUTDOWN

During regular use, the machine will automatically perform a rinse at startup and shutdown to prime or clear the system. This process is indicated by the **WHITE** rinse icon.

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.

STEP 3: TEST WATER HARDNESS

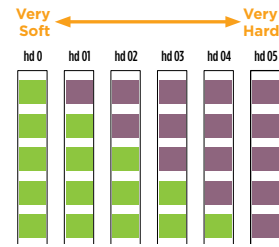
All water has minerals that can build up in the machine over time. These minerals are referred to as water hardness and can impact how often you need to descale your machine.



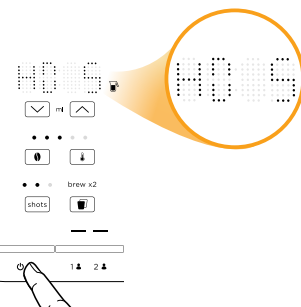
Locate the test strip in the accessories box. Fully submerge it for 5-10 seconds in the water you plan to use with your machine, ensuring all squares are completely underwater.



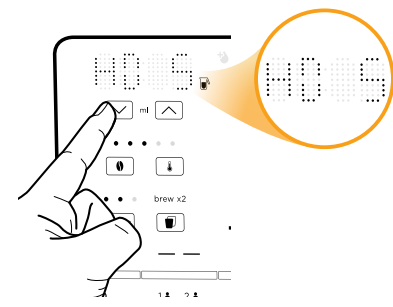
Remove from water and place on a flat surface. Wait 1 minute and check results.



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 and press **POWER**. The control panel will display a water hardness of HD5.



Press the up and down arrows to set your water hardness, matching the number of purple squares (0-5) shown on your test strip. Press **START** to confirm.*

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

YOU ARE NOW READY TO MAKE YOUR FIRST BREW



SCAN HERE FIRST
TO GET STARTED WITH GRIND IQ CALIBRATION

CALIBRATING THE MACHINE

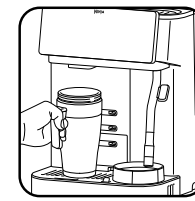
Grind iQ learns to automatically dial in your grind size for the perfect espresso based drinks.

For your first time brewing with whole beans, you will need to calibrate the grinder.

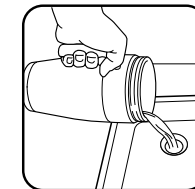
This easy 3-step process will take about 5 minutes.

STEP 4: GRIND IQ CYCLE

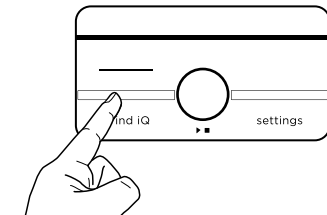
Skip this step if you're using pre-ground coffee.



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



- 3 When finished, the machine will beep again. Discard the brewed espresso. You are now ready to brew.

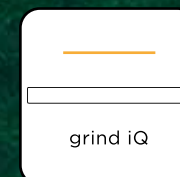


- 2 Press **GRIND IQ**, then press **START** to begin the cycle. The machine will beep to signal the cycle has started. The average calibration cycle will take 3 brews. This can vary depending on your bean type and roast.

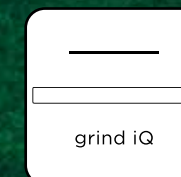
NOTE: You only need to run a GRIND iQ cycle on first use, when switching beans in the same hopper, or if the machine needs re-calibrating.

GRIND IQ LED COLOUR KEY

The GRIND iQ LED will illuminate during daily use to show the status of GRIND iQ.



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



OFF: The grinder is calibrated.

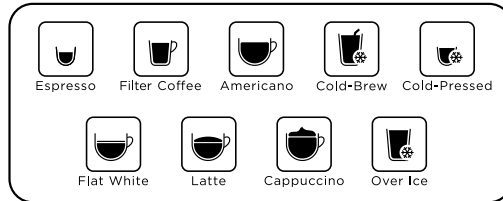


STEP 5A: MAKING A DRINK WITH WHOLE BEANS

All coffee beans aren't roasted the same. Explore different roasts to find your favourite.

1 SELECT YOUR DRINK FROM THE MENU

Choose from the preset recipes.

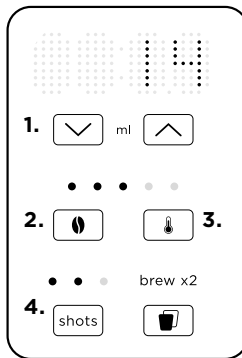


NOTE: Always fill your vessel to the top with ice before brewing Over Ice, Cold-Brew, or Cold-Pressed drinks.

2 CUSTOMIZE YOUR DRINK

Use the buttons on the left side of the control panel to customize your drink.

1. Adjust brew volume (only applies to filter coffee, over ice, and cold-brew)
2. Adjust brew strength
3. Adjust brew temperature
4. Adjust number of shots (for espresso drinks only)

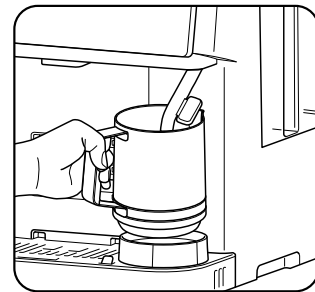
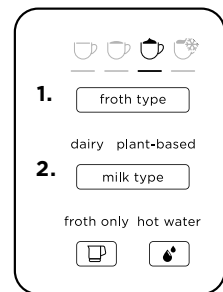


NOTE: For your first brew, we recommend using the default settings. After your first brew, adjust your drink as needed.

3 SELECT YOUR MILK & FROTH TYPE

If you select a milk-based drink, the froth options will illuminate. If you would like to add froth to a non milk-based drink, press the **FROTH TYPE** or **MILK TYPE** buttons.

1. The recommended froth type is underlined. Press the **FROTH TYPE** button to change.
2. Use the **MILK TYPE** button to select what milk type you are using (dairy or plant-based).
3. Fill the milk jug to the corresponding drink name printed on the jug (or as much as desired) before placing it on the milk jug platform with the wand inside and the whisk installed.



Place jug on platform with the wand inside and the whisk installed.

4 PLACE CUP AND PRESS START

MACHINE WILL BEEP WHEN THE PROGRAM IS COMPLETE. COMBINE THE COFFEE AND MILK AND ENJOY!

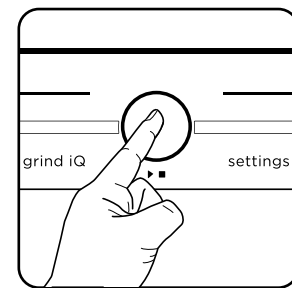
After using the steam wand, wipe with a damp cloth and return it to the down position where it will auto-purge directly into the drip tray to clean the inside.

NOTE: When the orange empty indicator rises enough to be visible, or when you see the EMPTY TRAY alert, it's time to empty the drip tray and puck bin. 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: For volumes over 355 ml, the machine will grind and brew multiple times in succession.



To avoid splatter, use the adjustable cup tray to raise your cup closer to the spouts.



Wipe steam wand with a damp cloth after frothing.

For milk-based drinks, frothing will occur after grinding but before brewing. While the machine is brewing, the frothing whisk will still be spinning. This is to maintain optimal froth output.

pre-ground

STEP 5B: MAKING A DRINK WITH PRE-GROUND COFFEE

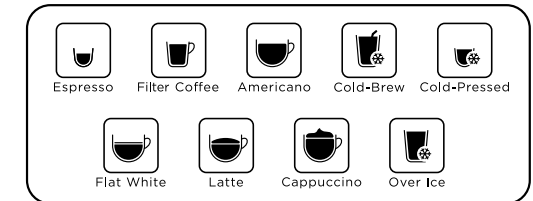
Make sure you are using the right grind size of pre-ground coffee for your drink.

- Espresso requires a fine grind—look for bags labeled “Espresso.”
- Filter coffee uses a coarser grind.

Make sure to use level scoops when measuring your coffee grounds. Adjust the number of scoops to match your preferred taste:
More scoops = stronger coffee
Fewer scoops = milder coffee

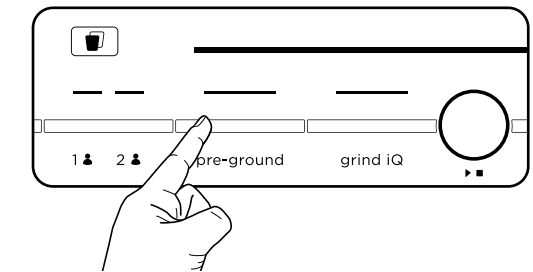
1 SELECT YOUR DRINK FROM THE MENU

Tap the 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 ENTER PRE-GROUND MODE

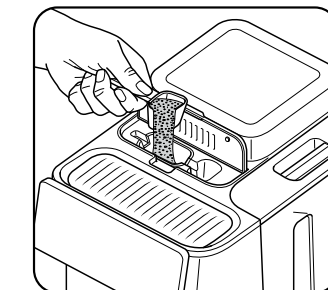
Press the **PRE-GROUND** button to put the machine into pre-ground coffee mode. Customize your brew using the adjustments on the left side of the control panel (see step 2 of Making A Drink With Whole Beans). Pre-ground can only be selected for filter coffee brews up to 355 ml.



3 SCOOP PRE-GROUND COFFEE

Open the pre-ground chute to access the scoop. Scoop pre-ground coffee into the pre-ground chute. Refer to the table on the underside of the door for the correct number of scoops for your brew. **NEVER** exceed more than 6 scoops for one brew.

NOTE: You cannot brew more than 355 ml of filter coffee when using pre-ground coffee; you will need to refill the coffee grounds for each 355 ml (or less) brew.

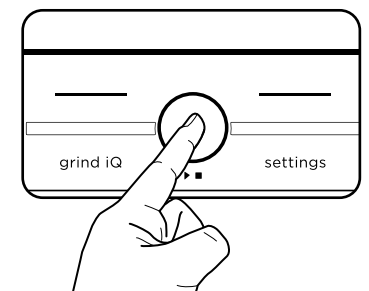


SCOOPS		
SIZES	Coffee	Scoops
	175 ml	2-4
	235 ml	2-4
	300 ml	4-6
	355 ml	4-6
Espresso	Scoops	
	Single	2
	Double	4
	Triple	6

4 PLACE CUP AND PRESS START

The machine will beep to indicate the brew has started. The progress bar will illuminate indicating the status of the brew. When finished, the machine will beep again to indicate the brew is complete.

NOTE: When the orange empty indicator rises enough to be visible, or when you see the EMPTY TRAY alert, it's time to empty the drip tray and puck bin. When emptying the drip tray, ensure the machine is powered on and wait at least 5 seconds before re-inserting to clear the alert.



For milk-based drinks, frothing will occur after grinding but before brewing. While the machine is brewing, the frothing whisk will still be spinning. This is to maintain optimal froth output.

COLD BREW, OVER ICE & COLD PRESSED



COLD BREW

Brewed at a lower temperature for naturally sweet coffee with minimal bitterness.

Recommendation: Use darker roast beans for a bolder flavour and top with cold foam.



OVER ICE

Brewed specifically for refreshing iced drinks.

Recommendation: Use lighter roast beans for a more refreshing, flavoursome drink.



COLD-PRESSED

Derived from a single, double, or triple shot of concentrated espresso, Cold-Pressed produces a

smooth drink with low acidity and slight sweetness.

Recommendation: The perfect base for an espresso martini.

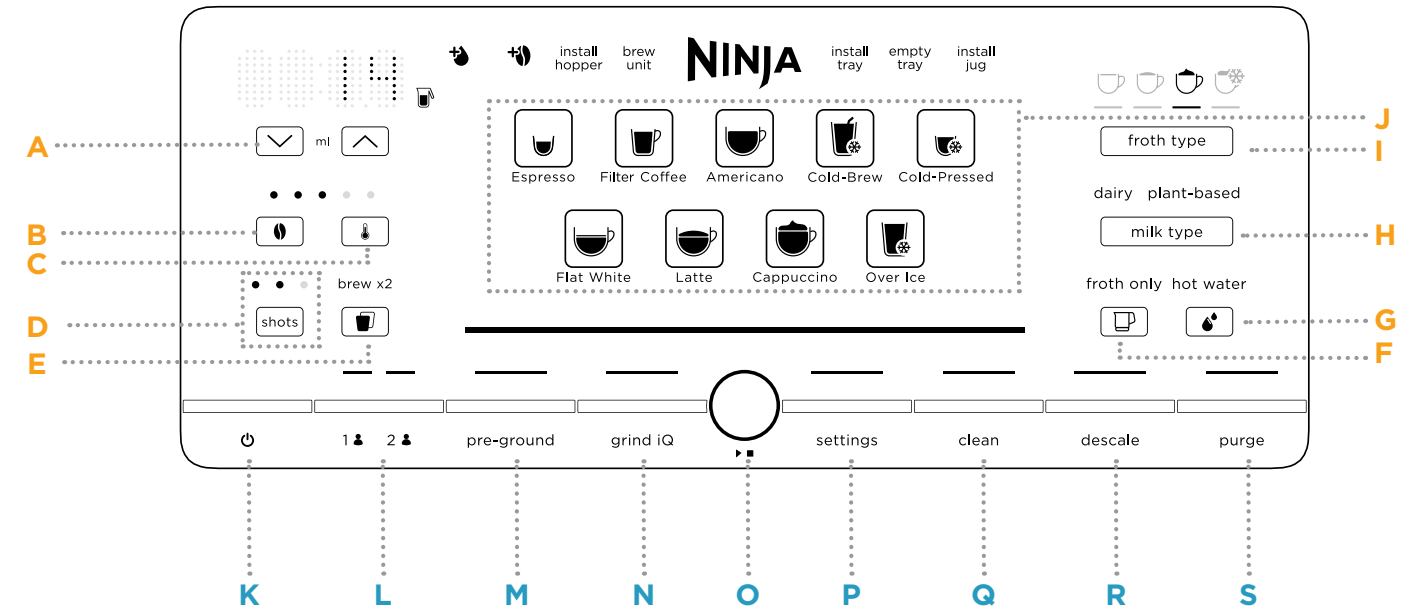
FILL YOUR CUP WITH ICE BEFORE BREWING ICED DRINKS



These presets are designed to brew directly over ice, delivering the perfect amount of coffee to account for ice melt. This results in a less diluted and more flavourful drink.

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.

GET TO KNOW THE CONTROL PANEL



DRINK CUSTOMIZATION

- A VOLUME**
Adjust the volume of your brew with the up and down arrows. **ONLY FILTER COFFEE, OVER ICE, AND COLD-BREW.**
- B STRENGTH**
Adjust the strength of your brew (levels 1 to 5).
- C TEMPERATURE**
Adjust the temperature of your brew (levels 1 to 3).
- D ESPRESSO SHOTS**
Adjust how many shots of espresso are brewed (up to 3). Brewing more shots increases the size and caffeine content of your drink. **ONLY FOR ESPRESSO DRINKS.**
- E BREW TWO**
Brew two drinks at once. Place two cups under the spouts. Only applicable to certain drinks.
- F FROTH ONLY**
Allows you to froth without brewing.
- G HOT WATER**
Allows you to brew hot water.
- H MILK TYPE**
Select the type of milk (plant-based or dairy) you are using for your beverage.
- I FROTH TYPE**
Change your froth type (recommended froth type will be underlined).
- J DRINK MENU**

BUTTON DASHBOARD

- K POWER BUTTON**
- L USER PROFILES**
Save customized drinks. Refer to Tips and Tricks for more information. Press and hold button to lock in favourites.
- M PRE-GROUND BUTTON**
Press when using pre-ground coffee.
- N GRIND IQ BUTTON**
- O START BUTTON**
- P SETTINGS MENU**
- Q CLEAN**
Indicates a clean cycle is needed. See Owner's Guide for more information.
- R DESCALE**
Indicates a descale is needed. See Owner's Guide for more information.
- S PURGE**
Indicates a purge is needed. See Owner's Guide for instructions.

ALERTS

- | | | |
|---|---|--|
| ADD WATER ALERT
There is not enough water in the reservoir. | BREW UNIT ALERT
There is an issue or jam in the brew unit. | INSTALL MILK JUG ALERT
Place milk jug on the milk jug platform with the steam wand inside. |
| ADD BEANS ALERT
There are not enough beans in the hopper. Refill hopper and press START to resume. | INSTALL TRAY ALERT
Install the drip tray and puck bin assembly. | EMPTY TRAY ALERT
Empty the drip tray and puck bin assembly. |
| INSTALL HOPPER | | |

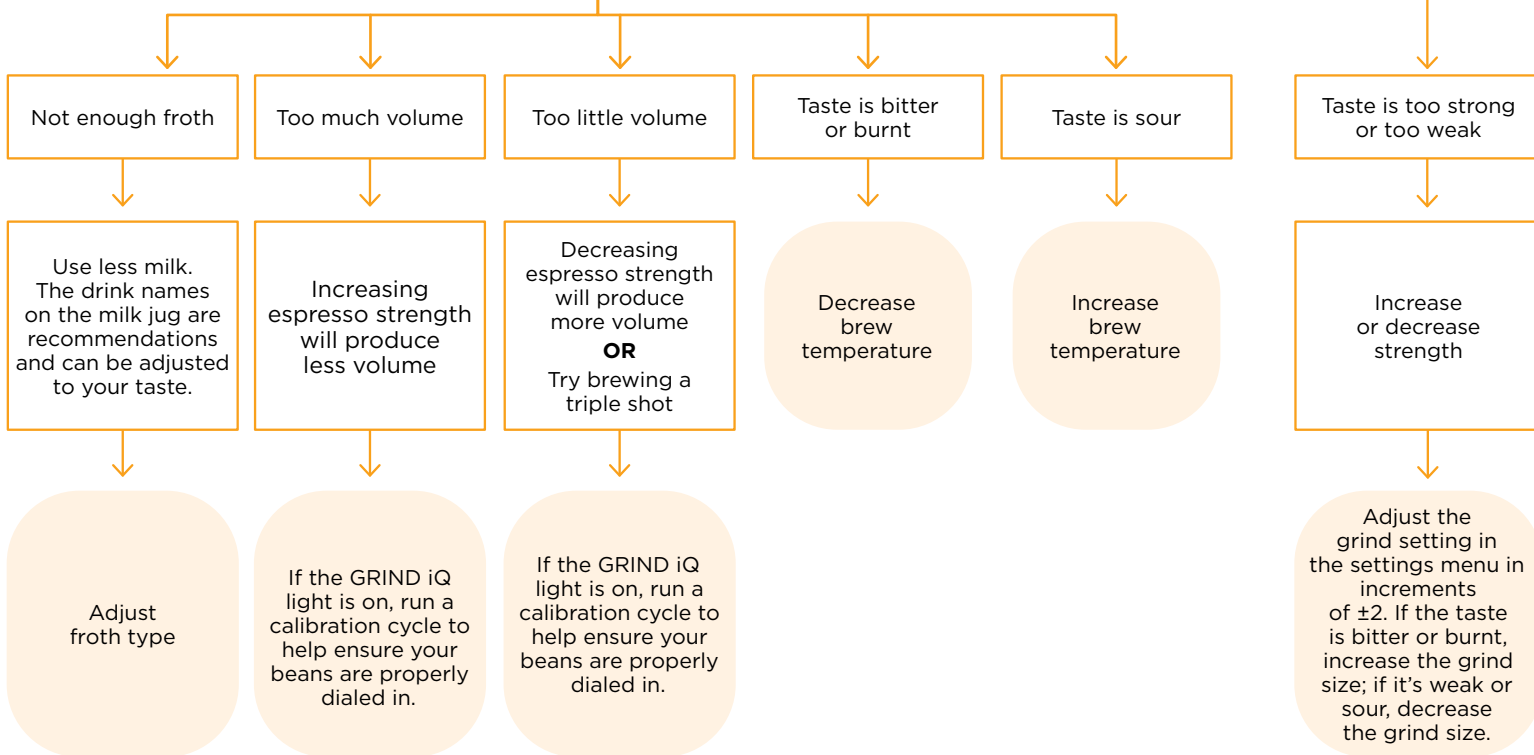
TROUBLESHOOTING

Espresso or coffee not tasting how you expected? Ninja AutoBarista allows you to customize your drink!

ARE YOU BREWING ESPRESSO OR COFFEE?

ESPRESSO

COFFEE



GET THE MOST OUT OF YOUR BEANS

BREW STRENGTH ADJUSTMENT

Adjust the brew strength by pressing the **STRENGTH** button.

Coffee Strength Adjustments:

- **Mild**
- **Default**
- **Full-Bodied**
- **Strong**
- **Bold**

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 the volume output. Strengths 1 and 2 will have a larger output than the default setting. Use a larger cup than normal.

BREW TEMPERATURE ADJUSTMENT

Adjust the brew temperature by pressing the **TEMP** button.

Temperature Adjustments:

- Low Temperature: Best for dark roasts.
- Medium Temperature: Best for medium roasts.
- High Temperature: Best for light roasts.

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

TIPS & TRICKS

CHOOSING THE RIGHT CUP

Ensure your cup is suitable for the size of your drink. For hotter results, use a cup similar in size to your selected drink. If using a smaller cup, raise it with the adjustable cup tray to reduce splatter. For taller cups, remove the tray to create more space.

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 or rinse your cup with hot water before a brew.

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 layer of fluffy froth to top any drink. Great for cappuccinos.



Cold Foam

A layer of cold froth to top any iced coffee or espresso drink.

MILK TEMPERATURE ADJUSTMENT

Adjust milk temperature in the additional settings.

1. Press the **SETTINGS** button.
2. Use the arrows to navigate to **4: FROTH TEMP**, then press **START** to select.
3. Press the arrows to select your desired temperature, then press **START** 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.

Mid: 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. This may impact your flavor and froth quality.

To leave the additional settings menu, press the **SETTINGS** button.

1 2

PROFILES & SAVING CUSTOMIZATIONS

Use 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 press the **PROFILE** button again.

See profiles section of the Owner's Guide for more information on using and saving profiles.

NINJA AutoBarista

For more recipes, visit ninjakitchen.co.uk/recipes
For accessories and replacement parts, visit ninjakitchen.co.uk/ninja-parts-accessories

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