NINJA PRESTIGE.

DUALBREW SYSTEM

GROUND COFFEE & ESPRESSO CAPSULES

QUICK START GUIDE

FILTER COFFEE



CAPSULES



BREW BASKET

Comes fully installed in the brewer. It must always be inserted when brewing filter coffee.



PAPER FILTER (SIZE 4)*

Used to help brew filter coffee.



60 OZ (1.8L) **GLASS CARAFE**



60 OZ (1.8L) REMOVABLE WATER RESERVOIR



CLEAN CYCLE TRAY

Used to support the carafe when doing a capsule clean cycle.

Please store clean cycle tray somewhere safe after unboxing.



PERMANENT FILTER*

Used to help brew filter coffee. The permanent filter comes installed in the brew basket.



FROTHER WHISK

Included in the box. Must be assembled on the brewer.



Use this to measure coffee grounds.

The Ninia Smart Scoop has the required amount of scoop for each drink etched on it.



CAPSULE BIN

Used to collect used capsules. Can hold up to 20 capsules at once.



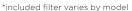
CUP TRAY BASE

Used to collect used capsules. Can hold up to 20 capsules at once.



ADJUSTABLE CUP TRAY

Removable stand with 4 different levels to minimize drips and splash when brewing capsules.



SCAN HERE

TO ACCESS OWNER'S GUIDE. **HOW-TO VIDEOS. AND MORE**



STEP 1: GETTING READY FOR YOUR FIRST BREW

- 1 Clean all accessories before your first brew.
- 2 Plug the brewer in and turn it on by pressing the power button.
- 3 Lift the water reservoir off its base and remove the reservoir lid. Add water up to, but not exceeding, the Full line. Return the water reservoir to the brewer, DO NOT fill the water reservoir with anything other than water, as other liquids may damage your brewer.

NOTE: We recommend using cool or room-temperature water in the reservoir. Do not fill with hot or boiling water.

STEP 2: PRIMING YOUR MACHINE



STOP: Priming the machine: Do not proceed until completing these steps

OR



PRIMING FILTER COFFEE

- 1 Ensure the brew basket is fully installed in the unit and close the lid. Do not add coffee.
- 2 Place the carafe below the brew basket. Press the Filter Coffee Button to select Classic, then turn the dial to select the Full Carafe size.



3 To start, press START BREW, When the cycle is complete, discard the water and rinse the carafe. You are now ready to brew filter coffee.

PRIMING CAPSULES

- 1 Ensure the lever is closed. Do not insert a capsule.
- 2 Center a vessel under the spout. Press the Capsule Button T or turn the dial to select Lungo.



- 3 To start, press START BREW. When the cycle is complete, discard the water in the vessel, then rinse.
- 4 Repeat this process 3 times. You are now ready to brew capsules.

STEP 3: BREWING FILTER COFFEE

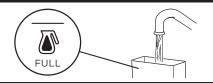
For brewing capsules, see page 5

FILTER COFFEE

1 FILL WATER RESERVOIR

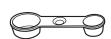
Fill the water reservoir up to, but not exceeding, the Full line.

The machine will brew the correct volume of water based on the drink size you have selected.



PREPARE FOR BREWING

SERVING SIZE	NINJA SMART SCOOP		
	GROUND COFFEE		
• •	2-3 small scoops		
Û	3-5 small scoops		
	3-5 big scoops		
	4-7 big scoops		







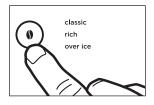


NOTE: The Ninia Smart Scoop has the required amount of scoop for each drink etched on it.

IMPORTANT: Always measure with level scoops of a medium grind size. Use fewer scoops when brewing decaf coffee. **DO NOT** use a paper filter in conjunction with a permanent filter.

CHOOSE A STYLE

Press the Filter Coffee Button to select a style.





Smooth, wellbalanced flavor



Richer than classic, with more intense flavor that stands up to milk, cream. or flavoring.



Specially designed to brew hot over ice for freshly brewed iced coffee that is not watered down.

Always fill your vessel to the top with ice cubes before brewing Over Ice.

CHOOSE A SIZE











*Approximate brew volumes based on Classic brew and Over Ice brew. Rich brew will produce slightly less output. Refer to the Approximate Brew



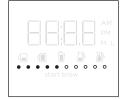
Volumes chart in the Owner's Guide for more information

START BREW

Press **START BREW** to begin brewing. The progress bar on the display will illuminate to track the status of your brew.

THE BREW MAY PAUSE ONCE OR MULTIPLE TIMES DURING THE BREW CYCLE. THAT'S OK. Pausing allows the coffee grounds to fully extract and unlock the full flavor of the brew style.

NOTE: Ensure the drip stop is open before starting the brew. Refer to page 6 for more information.



BREWING

Pull down the

cup platform

to set a mug

A CUP

on it.

STEP 3: BREWING CAPSULES

For brewing filter coffee, see page 4

BREWING CAPSULES



FILL WATER RESERVOIR

Fill the water reservoir to at least the Cup line.



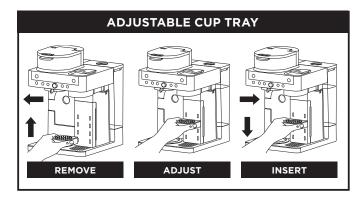
PREPARE FOR BREWING



Lift the lever completely and insert the capsule at the correct orientation, as shown.



Close the lever and place a cup under the coffee outlet.



IMPORTANT: This brewer is compatible with Nespresso® Original Capsules or other third party brands.

CHOOSE A STYLE

Press the Capsule Button or turn the dial to select style.

espresso

lungo 3. over ice

ristretto 25 mL Smaller, more concentrated serving

with a sweeter, richer flavor.

espresso 40 mL Concentrated, flavorful serving of coffee.

lungo 110 ml A larger, less concentrated

serving with a sharper flavor.

•* over ice 30 mL

Specially designed to brew straight over ice and stand up to milk-based beverages.

*Always fill your vessel to the top with ice cubes before brewing Over Ice.

START BREW

Press **START BREW** to begin brewing. The progress bar on the display will illuminate to track the status of your brew.

PREHEATING: When START BREW is pressed, the display may show "PrE" for a period of time as the brewer is preheating. The brew will automatically start once preheating is complete.

NOTE: For best results we recommend using Nespresso® Original capsules.



4 For how-to videos and more, visit ninjakitchen.co.uk

INTELLIGENT WARMING PLATE

warm

The Intelligent Warming Plate will automatically turn on while brewing a Classic or Rich brew on any Carafe size and remain on for 40 minutes. To adjust how long the Intelligent Warming Plate remains on (up to 40 minutes) and/or set the temperature to Low, Medium, or High, refer to the Owner's Guide., refer to the Owner's Guide.

When the Intelligent Warming Plate is on, it can be turned off manually by pressing WARM. It can be turned on manually by pressing WARM while Grounds mode, Classic or Rich, and any Carafe size are selected.

IMPORTANT: The A light on the base of the brewer will illuminate only when the warming plate is hot and will remain illuminated until the plate has cooled down.

CUSTOMISE YOUR BREW

PICKING THE RIGHT BEANS: The type of grounds you select will impact the flavour of your drink. See below for a description of each roast.

Light Roast: High acidity, floral, and delicate.

Dark Roast: Low acidity, sweet, and nutty with notes of chocolate.

ADJUSTING STRENGTH:

Too Watery/Weak: If classic was selected, try the rich setting. If that is still too weak, add one more scoop. Adding a scoop will make your drink stronger, will deliver a slightly lower volume, and can make

Too Strong: If rich was selected, try classic. If that is still too strong, try using one less scoop. Removing a scoop will make your drink weaker, deliver a slightly higher volume, and can make your coffee taste slightly more bitter.

For best results, do not go more than 2 scoops above or below the recommended amount.

NOTE: Sediment in coffee can contribute to a more full-bodied and satisfying mouthfeel. The presence of coffee grounds can enhance the perceived richness and boldness of the brew. To reduce sediment, use a slightly coarser grind or use a paper filter.

HOW TO GET THE HOTTEST DRINK



CHOOSING THE RIGHT CUP

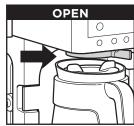
Ensure the cup you are using is appropriate for the size of your drink. For a hotter drink, use a cup that is a similar size to your drink. The thickness of the material your cup is made of will also affect the temperature of your drink. For a hotter drink, use a cup made of thinner material.

PREHEATING BEFORE YOU BREW

Running hot water through a grounds or capsules brew will help preheat the machine. To further increase the temperature of your drink, brew the hot water into the cup you would like to brew your drink in. The temperature of your cup will impact the temperature of your drink. Discard the water, then dry the cup. Then, proceed to brewing.

DRIP STOP

The drip stop is used to close off the brew basket to prevent any coffee from dispensing. You will need to manually open and close the drip stop by moving the handle to your desired position. The drip stop can be closed and reopened at any point before, during, or after a brew.



CAN'T WAIT FOR THAT FIRST CUP?

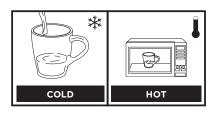
Close the drip stop to pause the brew cycle, and pour yourself a cup. Then, reopen the drip stop to continue the brew.



STOP THE DRIPS **AFTER A BREW**

At the end of a brew. close the drip stop to prevent coffee dripping from the brew basket.

FROTHING







THE INTEGRATED FROTHER DOES NOT HEAT MILK.

NOTE: Clean the frother whisk after each use. Hand-wash thoroughly or place on top rack of dishwasher.

See below for the recommended recipes for different types of espresso based drinks. Feel free to adjust these recipes to your preferences.

DRINK TYPE	FROTH TYPE	VOLUME	MICROWAVE TIME (MINUTES)	FROTH TIME (MINUTES)
Cortado	Thin	60 ml.	0:30	0:03
Machiatto	Thick	60 ml	0:30	0:10
Flat White	Thin	160 ml	1:10	0:10
Cappuccino	Thick	160 ml	1:10	0:25
Latte	Thin	240 ml	1:50	0:15

For Cold Foam, fill up to 1/3 of your cup with milk and froth until satisfied.

- 1. After selecting your recipe, add the listed amount of milk to your cup.
- 2. Heat in the microwave for the recommended amount of time. If doing a cold drink, skip this step.
- **3.** Swing the arm of the frother toward the front of the brew. Install the frother whisk by twisting it to the right.
- 4. Hold the cup under the frother and submerge just above the bottom of your cup.. Press and hold the button on top of the frother and froth for the recommended time for your drink (Dairy and plant based milk will have the same froth times).
- 5. Remove the frother whisk by twisting it to the left. Keep your cup below the whisk while you carry it to your sink or dishwasher for easy cleaning.



WARNING: To avoid contact with steam and hot surfaces, DO NOT reach across top of brewer to froth.

CLEANING & MAINTENANCE

CLEANING AFTER A BREW

Dishwasher Safe Parts:

Brew basket, glass carafe and brew-through lid, water reservoir and lid, frother whisk, Ninja smart scoop, capsule bin, adjustable cup tray, cup tray base, and permanent filter are dishwasher safe.

CLEANING THE FROTHER

Clean the frother whisk after each use. Hand-wash thoroughly or place on top rack of dishwasher.

CLEANING THE WATER RESERVOIR

NOTE: For best results, we recommend rinsing the reservoir after brewing and refilling with fresh water prior to the next brew.

Empty the reservoir and hand-wash or place in dishwasher. For a better clean, we recommend placing it in the bottom rack of the dishwasher standing upright with the opening facing downward. We recommend doing this weekly.

CLEANING THE CARAFE

We recommend cleaning your carafe after each use with warm, soapy water.

To clean the carafe more thoroughly, we recommend using a soft foam brush.

DO NOT use a wire brush.

CLEANING THE CAPSULE BIN

Remove the cup tray, cup tray base, and capsule bin from under the capsule outlet. Discard the used capsules from the capsule bin. Hand-wash the cup tray, cup tray base, and capsule bin or place on top rack of dishwasher.

CLEANING THE BREW BASKET

If brewing grounds, allow the brewer to cool, then remove the brew basket by pinching the handle and lifting straight up. If using a paper filter, discard the filter by dumping the brew basket upside down into a waste-bin.

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CLEANING & DESCALING YOUR BREWING SYSTEM

Your Ninja Espresso & Coffee Barista System offers two sides to choose from: Filter Coffee and Capsules. Either side that you use will eventually need to be cleaned with a clean cycle. The clean cycle is used for descaling the brewer when calcium scale buildup is affecting the performance of the brewer and/or the flavour of your coffee.

When cleaning is needed in Filter Coffee mode, the Intelligent Clean Cycle Indicator will automatically illuminate orange under the Filter Coffee Button. If the indicator is ignored, your brewer may stop mid-brew and display "CLn," indicating it needs immediate cleaning.

Descaling Filter Coffee Side:

- 1 Place the empty carafe beneath the brew basket.
- 2 Use a descaling solution specifically formulated for coffeemaker cleaning and follow the directions on the package. Fill the water reservoir up to, but not exceeding, the Full line.

OR

Fill the water reservoir to the Travel Mug line (475 ml) with white vinegar, then fill the rest of the reservoir with water up to, but not exceeding, the Full line.

IMPORTANT: Only use white vinegar.

NOTE: Running a water-only clean cycle will not descale the brewer properly.

- **3** Once the water reservoir is filled with the cleaning solution and water mixture, press the Filter Coffee Button then press the CLEAN button.
- 4 Press START BREW to begin the cleaning cycle.

NOTE: To cancel the clean cycle, press the Power button or CLEAN button once. The brewer will beep and stop brewing through the cleaning mixture. Continue to follow the instructions starting at Step 6.

IMPORTANT: If you cancel the clean cycle, your brewer will not be properly descaled.

- 5 The clock will count down the remaining clean cycle time, which takes approximately 75 minutes to complete. The brewer will deliver a small amount of cleaning solution to distribute it through the system. It will then pause, deliver additional cleaning solution, and repeat this process for 75 minutes. The extended pauses allow for maximum cleaning and descaling.
- 6 Upon completion, the brewer will beep, the clock will display End, and the Intelligent Clean Cycle Indicator will turn off.

IMPORTANT: DO NOT remove the carafe at any time during the clean cycle.

- 7 Empty the contents of the carafe and place it under the brew basket. Clean the water reservoir with warm, soapy water to remove any cleaning solution that could affect the flavour of your coffee.
- 8 Fill the reservoir with fresh water up to, but not exceeding the Full line.
- **9** Flush the system by running a water-only Full Carafe Classic brew cycle. After the cycle is complete, discard the water and thoroughly clean the carafe and brew basket.

Descaling Capsules Side:

If typical capsules you brew are taking significantly longer time to brew, run a capsule clean cycle. If the clock is displaying "Add Wtr", ensure the water tank is filled and fully seated, then try again, If "Add Wtr" persists, try running a water-only brew with the lever closed. If "Add Wtr" still persists, run a capsule clean cycle.

1 Ensure the lever is closed and no capsule is inserted.

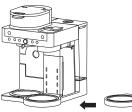


CLEANING & MAINTENANCE

2 Remove the Adjustable Cup Tray.



3 Place the Capsule Clean Cycle Platform on the front right base of the brewer.



3 Remove the brew-through lid from the carafe.



4 Place the carafe on the Capsule Clean Cycle Platform.



5 Use a descaling solution specifically formulated for coffeemaker cleaning and follow the directions on the package. Fill the water reservoir up to, but not exceeding, the Full line.

Fill the water reservoir to the Travel Mug line (475 ml) with white vinegar, then fill the rest of the reservoir with water up to, but not exceeding, the Full line.

IMPORTANT: Only use white vinegar.

NOTE: Running a water-only clean cycle will not descale the brewer properly.

- 2 Remove the Adjustable Cup Tray.
- **3** Place the Capsule Clean Cycle Platform on the front right base of the brewer.
- **3** Remove the brew-through lid from the carafe.
- 4 Place the carafe on the Capsule Clean Cycle Platform.
- 5 Use a descaling solution specifically formulated for coffeemaker cleaning and follow the directions on the package. Fill the water reservoir up to, but not exceeding, the Full line.

Fill the water reservoir to the Travel Mug line (475 ml) with white vinegar, then fill the rest of the reservoir with water up to, but not exceeding, the Full line.

NOTE: To cancel the clean cycle, press the Power button or CLEAN button once. The brewer will beep and stop brewing through the cleaning mixture. Continue to follow the instructions starting at Step 6.

IMPORTANT: If you cancel the clean cycle, your brewer will not be properly descaled.

IMPORTANT: Only use white vinegar.

- 6 Once the water reservoir is filled with the cleaning solution and water mixture, press the Capsule Button then press the CLEAN button.
- 7 Press START BREW to begin the cleaning
- 8 The clock will count down the remaining clean cycle time, which takes up to 2 hours to complete. The brewer will deliver a small amount of cleaning solution to distribute it through the system. It will then pause, deliver additional cleaning solution, and repeat this process for up to 2 hours. The extended pauses allow for maximum cleaning and descaling.
- **9** Upon completion, the brewer will beep, the clock will display End, and the Intelligent Clean Cycle Indicator will turn off.
- **10** Empty the contents of the carafe and place it back under the spout. Clean the water reservoir with warm, soapy water to remove any cleaning solution that could affect the flavour of your coffee.
- 11 Fill the reservoir with fresh water up to at least the Cup line.
- 12 Flush the system by running three water-only Lungo brews. After the cycle is complete. discard the water and thoroughly clean the carafe.

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GROUND COFFEE & ESPRESSO CAPSULES

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