

# NINJA LUXE CAFÉ

*mini*

## INSPIRATION GUIDE



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

Please make sure to read the enclosed Ninja Quick Start Guide prior to using your machine.

# YOUR GUIDE TO ESPRESSO & COFFEE PERFECTION WITHOUT THE GUESSWORK

Welcome to Ninja Luxe Café, the intelligent system that guides you to the perfect cup. From here, you're pages away from tips, tricks, and how-to's on creating a café-style cup of espresso or coffee. Now let's get brewing.

## GET TO KNOW YOUR LUXE CAFÉ



**Assisted Tamper**  
Designed to apply the right amount of even pressure for the perfect puck.



**Funnel**  
Prevents grounds from overflowing when grinding and assists tamping. Always install funnel before grinding.



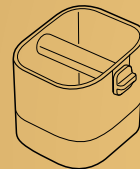
**Double Basket**  
Sits inside the portafilter to hold grounds and brew your drink.  
**DOUBLE:** espresso, coffee brews

**Portafilter**  
Holds basket in place for grinding and brewing.



## ELEVATE YOUR STATION

Find premium accessories, extra cleaning supplies, and more on [ninjakitchen.co.uk](http://ninjakitchen.co.uk)



**Knock Box**  
for used grounds



**Descal Powder**  
1 packet included



**Water Filter Housing**



**Water Filter Inserts**



**Cleaning Tablets**  
1 packet included



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# YOUR AT-HOME BARISTA

Create your own café menu and never wait in line for a quality drink again.

## TIPS

Add a shot of espresso to any coffee drink for an extra boost.

Use the fill lines on your milk jug to easily pour the right amount for popular drinks.

If you want a creamier froth when using plant-based milks, use “barista-style” varieties.

### BREW TYPE

Double

Classic Rich

Over Ice\*

### FLAVOUR SYRUPS OR SWEETENERS

Honey

Sugar Syrup

Chocolate Syrup

Hazelnut Syrup

Caramel Syrup

Maple Syrup

Cane Sugar

Brown Sugar

Any Flavoured Syrup

Any Sugar Substitute

### DAIRY OR PLANT-BASED MILK

Whole Milk

Skimmed Milk

Semi-Skimmed Milk

Oat Milk

Soy Milk

Almond Milk

Cashew Milk

# FROTH LIKE A PRO

MASTER THE 3 STAGES OF FROTHING

**1** Form the  
**VORTEX**



**2** Aerate  
**MILK**



**3** Add Heat &  
**TEXTURISE**



The included simple, educational materials will help you achieve café-style microfoam textures for any drink. Reference the included Manual Froth Guide to get started.



**STEAMED MILK**  
for flat whites



**THIN FROTH**  
for lattes



**THICK FROTH**  
for cappuccinos



**SCAN HERE**  
for how-to videos

# BREW TIPS

Keep these in mind when grinding, tamping, and brewing.



## CHOOSING BEANS

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.



## DIALING IN YOUR GRIND SETTING

When using new beans for the first time or adding more beans, it may take 2-3 espresso brews to reach the optimal grind setting. Over time, you may notice your recommended grind setting change to account for aging beans. This is normal. Ensure that your current grind size always matches the recommended for proper espresso extraction.

## SWITCHING BEANS

It is recommended to clean out the grinder when switching beans. Please see instructions on how to clean the grinder in the Owner's Guide.

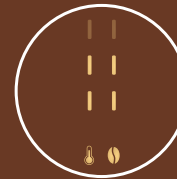


- 1 Unlock bean hopper by rotating handle counterclockwise.
- 2 Remove the bean hopper and pour out any leftover beans.
- 3 Place the hopper back on the machine. Lock bean hopper back in by rotating handle clockwise.
- 4 Place the portafilter with the funnel attached in the grinding cradle.
- 5 Press CONFIRM to confirm your basket.  
(Not applicable to all models)
- 6 Press and hold GRIND button to clear any leftover beans.
- 7 Add new beans into the bean hopper.



## TAMPING COFFEE BREWS

When making a Small (175ml) or Medium (235ml) sized coffee, tamp your grounds to ensure no grounds spill over the edge of the portafilter.



## CHANGING BREW STRENGTH

### ADJUSTING BREW STRENGTH:

To adjust brew strength, press the STRENGTH button.

### ESPRESSO STRENGTH OPTIONS:

- — — Taller, less concentrated: 4:1 water to grounds ratio
- — — Default: 2.5:1 water to grounds ratio
- — — Shorter, more concentrated: 2:1 water to grounds ratio

### COFFEE STRENGTH OPTIONS:

- — — Mild: Less beans will be ground
- — — Default
- — — Bold: More beans will be ground

### NOTE:

Adjusting your espresso brew strength will affect your brew volume output. Strength 1 will have a larger output than the default setting. Use a larger cup than normal.

# HOW TO BREW WITH LUXE CAFÉ

Brew Espresso or Drip Coffee  
for any type of café-quality beverage.



## STEP 1 SET UP

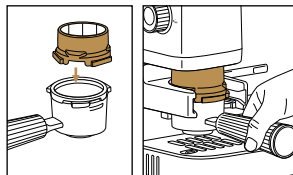
Select basket based on drink choice. Line up tabs on basket with notches on portafilter and press down.



Double

Place funnel on portafilter, aligning the notches on the funnel with the notches on the portafilter. Push down until funnel locks into place in the portafilter.

Insert portafilter straight into grinding cradle, making sure it's level and fits securely.

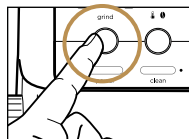
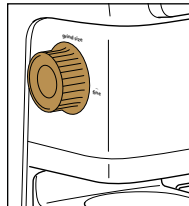


## STEP 2 GRIND

Press **DETECT** to confirm your basket (not applicable to all models). Select your beverage type.

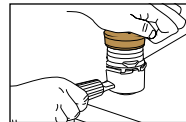
Use grind dial on left side of machine to match current grind size to recommended grind size.

Press **GRIND**.



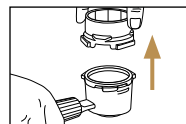
## STEP 3 TAMP or SHAKE

Tamping is required for espresso and coffee brews. With portafilter on a solid level surface, and with funnel still attached, press tamper all the way down until it meets the funnel.



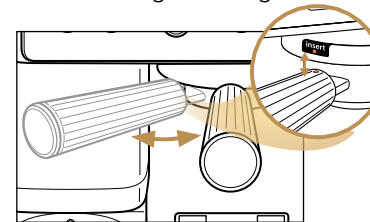
**NOTE:** If tamping on top of a wooden or delicate material countertop, put a towel down for protection.

Remove funnel and store on top of the machine.



## STEP 4 BREW

Install portafilter into group head by aligning orange dots and twisting to the right.



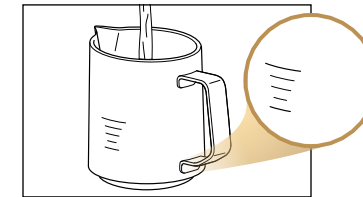
Place appropriate sized cup under portafilter.

Press **START BREW**.

When brewing is complete, empty grounds into a knock box or container.

## STEP 5 | OPTIONAL FROTH

Fill milk jug to one of the recommended fill lines. **DO NOT** exceed the max line.



Press **PRE-HEAT**. A check mark will illuminate when ready.

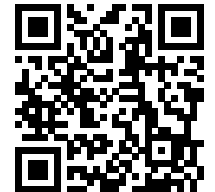
Lift steam wand and place steam wand tip below the surface of the milk. Turn the manual valve to **STEAM** to start frothing.

Turn the manual valve back to **BREW** to stop.

**NOTE:** Refer to Manual Froth Guide for full frothing instructions.

## TIPS

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



FOR MORE INFORMATION,  
see the Owner's Guide.

# ESPRESSO DRINK TYPES

BOLD



CREAMY

DRINK	OUTPUT VOLUME	MILK	FROTH STYLE
Doppio (Double Shot)	45ml Espresso	----	----
Flat White	45ml Espresso	150ml	Thin
Cappuccino	45ml Espresso	150ml	Thick
Latte	45ml Espresso	235ml	Thin

FOAM MILK ESPRESSO/COFFEE

# RECIPE INSPIRATION



CHOCOLATE MACCHIATO

**Function:** Espresso  
**Accessories:** Double Basket  
**Ingredients:** Double Shot espresso, 1 ½ teaspoon chocolate syrup, 60ml whole milk, chilled, Cocoa powder to serve  
**Directions:** Add caramel syrup to 6oz cup, then brew espresso into cup and stir to combine. Add milk to milk jug, select DAIRY and THICK FROTH. Pour froth over brewed espresso, and sprinkle cocoa powder on top and serve.



VANILLA CAPPUCCINO

**Function:** Classic  
**Accessories:** Double Basket  
**Ingredients:** Double Shot espresso, 1 tablespoon Vanilla syrup, 150ml whole milk, chilled  
**Directions:** Add vanilla syrup to cup, then brew espresso into cup. Add milk to milk jug, select DAIRY and THICK FROTH. Pour froth over brewed espresso and serve.



AFFOGATO

**Function:** Double shot  
**Accessories:** Double Basket  
**Ingredients:** Double shot espresso, 1 scoop vanilla ice cream  
**Directions:** Add 1 scoop of vanilla ice cream to an 8 oz cup. Brew espresso over ice cream, and serve immediately.



SALTED MAPLE DRIP COFFEE

**Function:** Classic  
**Accessories:** Double Basket  
**Ingredients:** 235ml freshly brewed coffee, 1 teaspoon Maple syrup, 1 pinch sea salt  
**Directions:** Add maple syrup and salt to cup, then brew coffee into cup. Stir until chocolate syrup is fully dissolved and serve.



SPICED LATTE WITH CARAMEL

**Function:** Espresso  
**Accessories:** Double Basket  
**Ingredients:** Double Shot espresso, ¼ teaspoon ground cinnamon (plus extra to serve), ¼ teaspoon ground ginger, 1 tablespoon caramel syrup, 235ml whole milk, chilled  
**Directions:** Add cinnamon and ginger to portafilter before tamping grounds. Add caramel syrup to 12oz cup, then brew espresso into cup. Stir caramel syrup with Espresso to dissolve. Add milk to milk jug, select DAIRY and THIN FROTH. Pour froth over brewed espresso, sprinkle with additional cinnamon and serve.



IRISH COFFEE

**Function:** Rich  
**Accessories:** Double Basket  
**Ingredients:** 235ml freshly brewed coffee, 1 tablespoon brown sugar, 25ml Irish Whiskey, Whipped cream, for garnish  
**Directions:** Add brown sugar to a 10 oz cup, brew coffee into cup, then add whiskey to cup. Stir to dissolve sugar. Top with whipped cream and serve.

# NINJA LUXE CAFÉ

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For more recipes, visit [ninjakitchen.co.uk/recipes](https://ninjakitchen.co.uk/recipes)  
For accessories and replacement parts, visit [ninjaaccessories.co.uk](https://ninjaaccessories.co.uk)

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