

NINJA

LUXE CAFÉ

mini plus

QUICK START GUIDE

TESTED
INDIVIDUALLY

**NINJA
CERTIFIED**

QUALITY
ASSURED

To ensure optimal performance, we rigorously test each individual machine before it gets to you. All machines are cleaned after testing, but some water or grounds may still be present. If needed, simply brush and wipe clean before use.



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

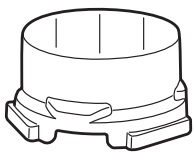
Follow these steps to get set up, make your first drink, and care for your machine.

STEP 1: MEET YOUR TOOLS REQUIRED TO GET STARTED



ASSISTED TAMPER

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



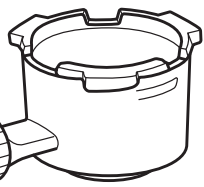
FUNNEL

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



DOUBLE BASKET

Used to brew espresso and coffee. **Comes installed in the portafilter.**

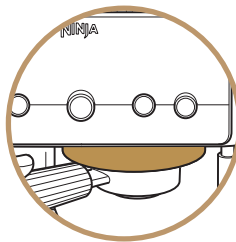


PORTAFILTER

Holds basket in place for grinding and brewing.

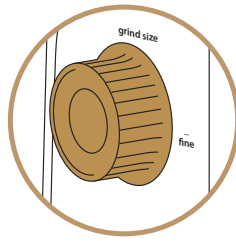
MANUAL VALVE

Used to enter hot water mode. Not available on all models.



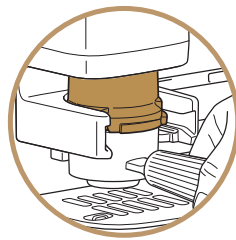
GROUP HEAD

Install portafilter here for brewing.



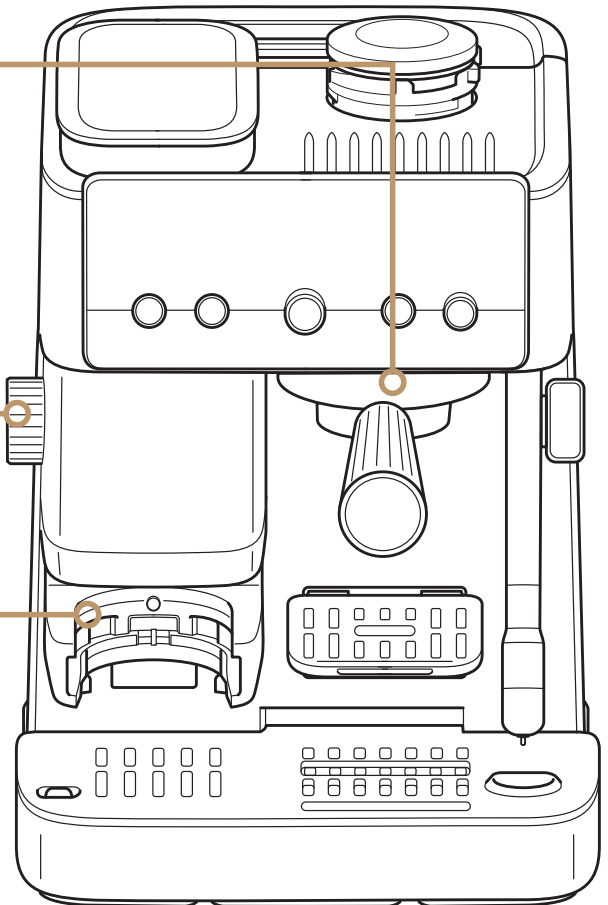
GRIND DIAL

Turn the dial to choose your grind.



GRINDING CRADLE

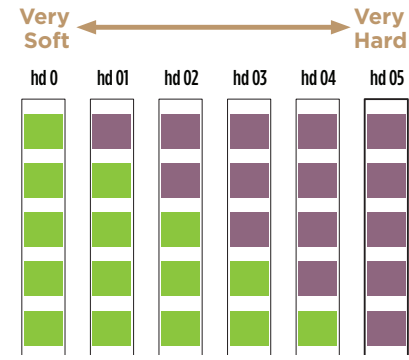
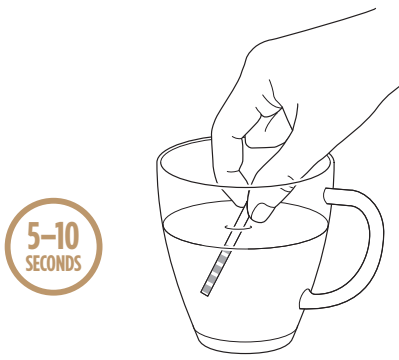
Install portafilter and funnel here when grinding beans.



STEP 2: TEST WATER HARDNESS

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

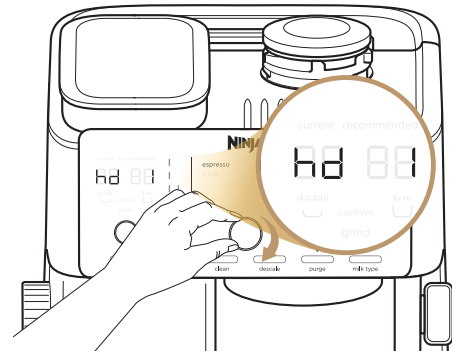
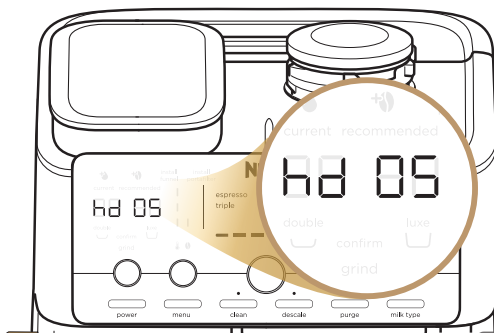
All water has minerals that can build up in the machine over time. These minerals are referred to as water hardness and can impact how often you need to descale your machine.



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

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

3. 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.).



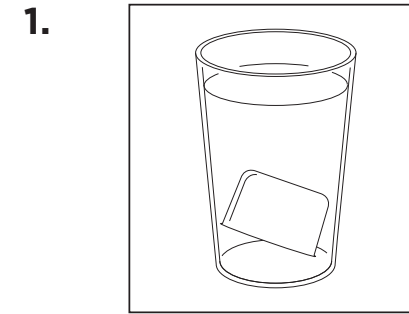
4. Plug in machine. The control panel will display a water hardness of hd 05.

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

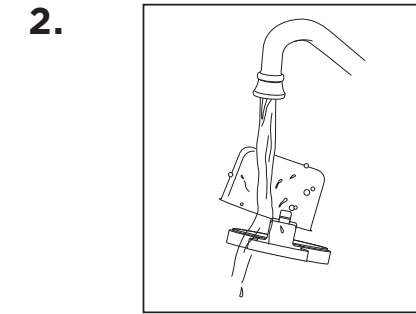
*IF YOU NEED TO SET YOUR WATER HARDNESS LEVEL AGAIN, SEE OWNER'S GUIDE.

STEP 3: WATER FILTER INSTALLATION

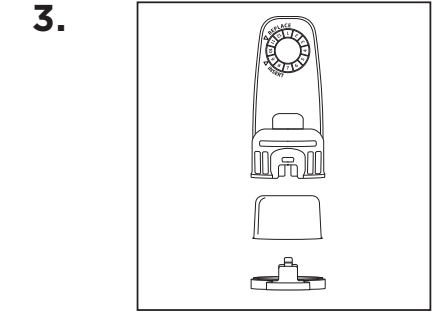
WATER FILTER AND WATER FILTER HOUSING ARE LOCATED IN THE WATER RESERVOIR



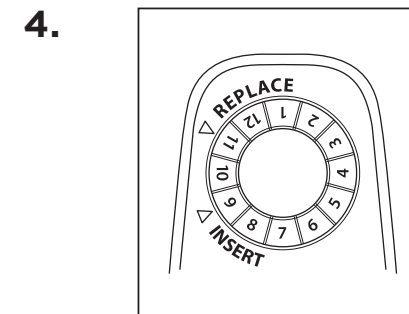
1. Soak Water Filter for 5 minutes.



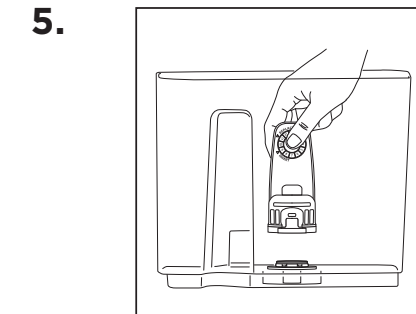
2. Remove end cap from filter housing by pressing-in the two tabs and pulling. **Rinse end cap and water filter for 60 seconds.**



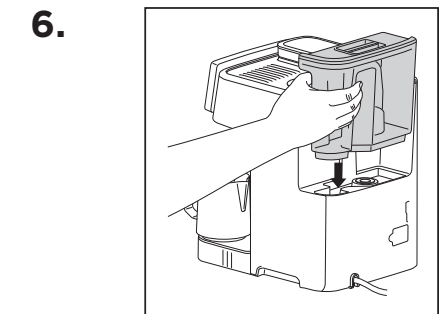
3. Insert filter into filter housing. Clip end-cap back onto filter housing to secure filter in place.



4. Set INSERT date to current month.

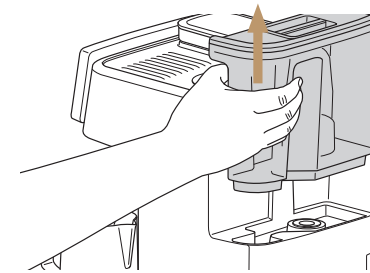


5. Install filter housing into reservoir.



6. Return water reservoir to machine.

STEP 4: FILL WATER RESERVOIR & BEAN HOPPER



1. Remove water reservoir from back of machine.



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



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

NOTE: For best results, use filtered water.

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



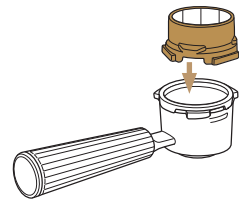
SCAN HERE for how-to videos

DIALING IN YOUR ESPRESSO

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

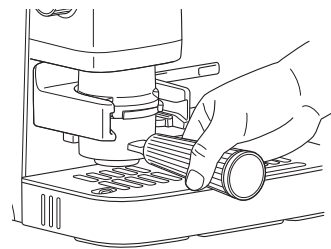
Barista Assist Technology automatically does this for you. All you have to do is **run through the steps below TWICE**, and the machine should be calibrated for your current beans.

STEP 1: PREP YOUR DRINK



- Place funnel on portafilter with double basket installed, **aligning the notches on the funnel with the notches on the portafilter. Push down until funnel locks into place in the portafilter.**

*THE DOUBLE BASKET COMES INSTALLED IN THE PORTAFILTER.



- With the funnel on top of the portafilter, insert portafilter in the grinding cradle. Make sure it is level and fits securely. Once portafilter is installed in grinding cradle, it will be weighed.

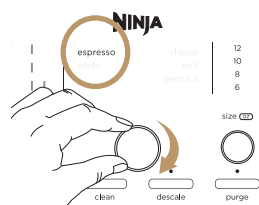
To ensure accurate weight, let go of portafilter.

current recommended



- Once Portafilter is properly installed, press **CONFIRM** to confirm the basket. The machine will display an animation and drink options available for that basket.

NOTE: If you do not see this animation, remove the portafilter from the grinding cradle, power the machine off and on, and reinstall the portafilter in the grinding cradle, ensuring it is level and pushed all the way in.



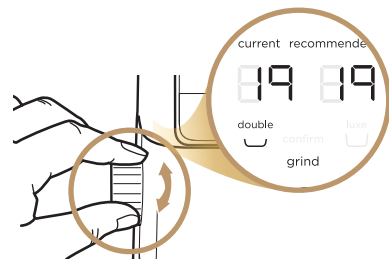
- Since the double basket is installed, the machine will display **ESPRESSO** as your drink option.

STEP 2: GRIND THE BEANS



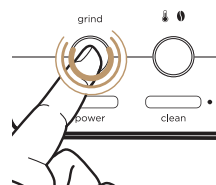
- Check to see if the current grind setting matches the recommended setting.

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



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

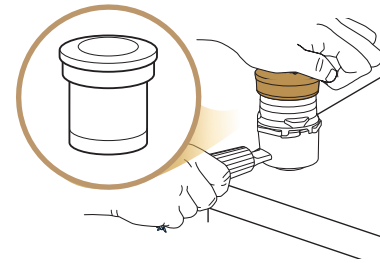
NOTE: When turning the grind dial, turn in small increments to allow the machine to register the change in grinder setting.



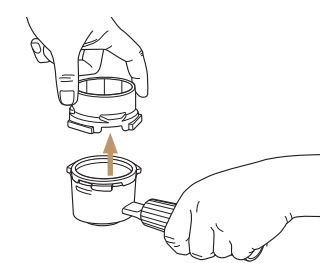
- Press **GRIND**. Do not touch portafilter until grinding is complete.

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

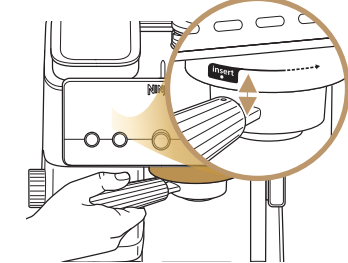
STEP 3: BREW ESPRESSO



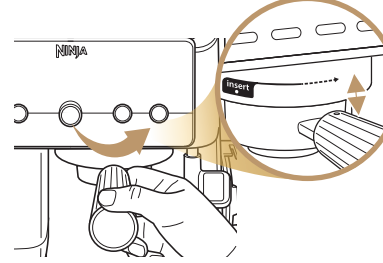
- After grinding remove portafilter. On a solid level surface with funnel still attached, **press tamper all the way down until it meets funnel.**



- Remove funnel from portafilter. Flip funnel and nest with tamper to place in storage on top of the unit.

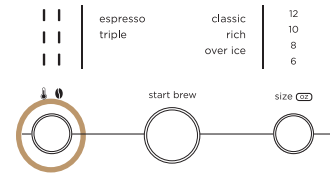


- Place portafilter in group head (angled to the left) **by aligning orange dot on portafilter with orange dot on group head.**



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

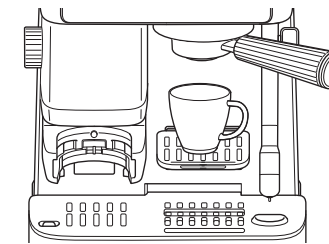
NOTE: If tamping on top of a wooden or delicate material countertop, put towel down for protection.



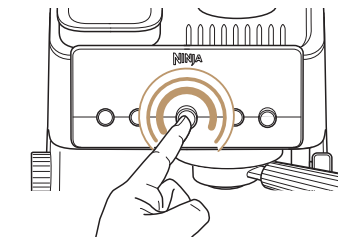
- Optional:* Adjust strength or temperature to your preference. Press and hold for 3 seconds to toggle between settings. **Adjusting espresso brew strength will affect your brew volume.**

NOTE: Strength 1 will have a larger output than the default. **Use a larger cup than normal.**

FOR MORE INFORMATION, SEE TIPS AND TRICKS.

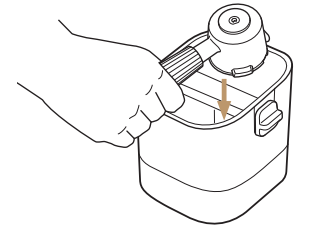


- Place a cup under the portafilter.



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

NOTE: For optimal coffee temperature, run a water-only double shot into your mug. This preheats both the machine and your mug to ensure minimal heat loss. After this, dry your mug and portafilter and proceed with brewing as normal.



- When finished, the machine will beep again to signify the brew is complete. Carefully remove portafilter from group head. Dispose of grounds by knocking the surface of the basket over a container or knock box*.

PLEASE USE CAUTION AS PORTAFILTER WILL BE HOT.

*KNOCK BOX SOLD SEPARATELY AT NINJAKITCHEN.CO.UK/NINJA-PARTS-ACCESSORIES/

Now that your first brew is complete, discard the drink and repeat steps 1-3.

Once your second brew is complete, Barista Assist Technology will have dialed in the recommended grind setting to get perfect extraction. The machine is now ready to make espresso.

Please note that you will have to do this whenever you are switching the type of beans you are putting in the hopper.

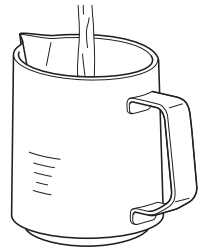
FOR MORE INFORMATION, REFER TO UNDERSTANDING BARISTA ASSIST TECHNOLOGY.

CHECK OUT THE INSPIRATION GUIDE FOR MORE RECIPES AND INFO.

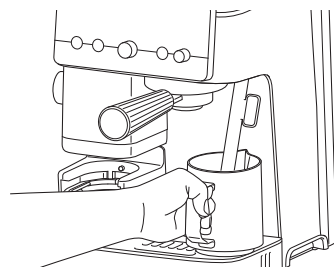
SCAN HERE for frothing basics



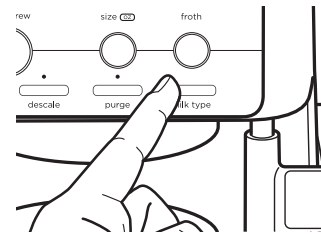
FROTH DAIRY OR PLANT-BASED MILK



1. Fill the milk jug with your desired amount of dairy or plant-based milk.



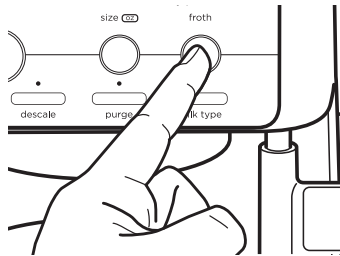
2. Place milk jug on drip tray with steam wand inside.



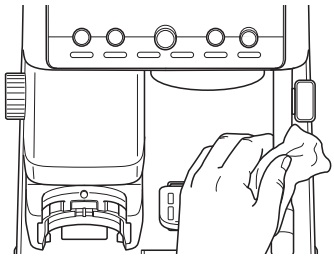
3. Press **MILK TYPE** button based on the milk in the jug.



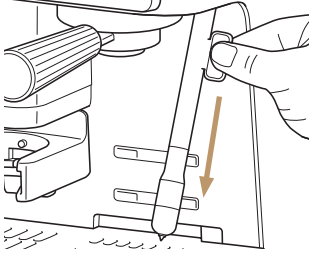
4. Turn froth dial to **select your froth thickness**.



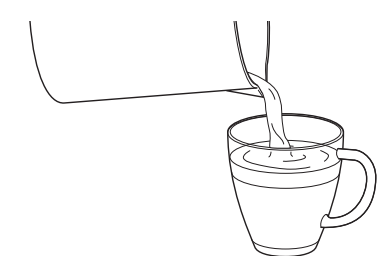
5. Press **FROTH** to begin frothing. The machine will beep to signal the froth has started. The progress bar will illuminate, indicating the status of the froth.



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



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



8. Before pouring milk, tap the jug on a flat surface and swirl around to remove large bubbles. Pour frothed milk over espresso and enjoy.

MILK FROTH RATIOS

Each froth program will output a set amount of froth, but the ratio of froth to steamed milk will change depending on how much milk you are frothing.

You may need to increase or decrease the froth selection to get the desired output for the volume of milk used.



TIP: Your machine comes with a manual froth option if you wish to further customise your milk. To manually froth, lift the steam wand and place the steam wand tip inside the jug and under the surface of the milk. Press **FROTH** to begin frothing. To turn off steam press **FROTH** again.

FOR ALL OTHER FROTH PROGRAMS, place the milk jug on the drip tray with the steam wand inside. Wand must be in the down position before pressing **FROTH**.

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

UNDERSTANDING

BARISTA ASSIST TECHNOLOGY

You may notice your recommended grind setting change. This is Barista Assist Technology adjusting the recommended grind setting to help you get proper espresso extraction. When adding more beans, it may take 2-3 brews to reach the optimal grind setting. The grind setting may also change to accommodate different brew types, strengths and sizes. Over time, you may notice your recommended grind setting change to account for aging beans. This is normal. Ensure your current grind size matches the recommended grind size for proper espresso extraction.

An accurate dose of coffee grounds is also important for proper espresso extraction. Barista Assist Technology features a built-in scale that will grind until you have the proper dose of coffee grounds in your portafilter. Once the portafilter is installed in the grinding cradle, immediately let go to allow it to properly weigh and dose the coffee grounds.



THIS IS WHAT PROPER ESPRESSO EXTRACTION LOOKS LIKE

- Espresso will pour out at a slow, consistent rate.
- You will see a caramel-colored liquid pouring out. That is your crema.
- There will be a layer of crema on top of your drink. Feel free to tilt your cup to see if the layer of crema is still completely visible. If you can still only see that caramel color, you have a properly extracted espresso shot.

Note that grind recommendation will only adjust over time for espresso brews. For coffee brews, grind recommendations will stay the same.

DIFFERENT TYPES OF BREWS

Espresso and coffee drinks come in various forms, each with distinct characteristics influenced by the brewing process. Each offers a unique flavour profile and strength, catering to diverse taste preferences.

ESPRESSO

Basket size and strength adjust the water ratio, while the grounds dosage stays the same, affecting flavour and brew volume.



ESPRESSO

Concentrated, flavourful serving of coffee
Makes a single shot in the single basket, or double shot in the double basket.
22.5 ml* - single shot
45 ml* - double shot

COFFEE

Strength changes the amount of grounds in the portafilter, impacting flavour profile.



CLASSIC

Balanced coffee smooth enough to drink by itself

175 - 235 ml



RICH

More concentrated coffee ideal for mixing with milk and flavouring

175 - 235 ml



OVER ICE

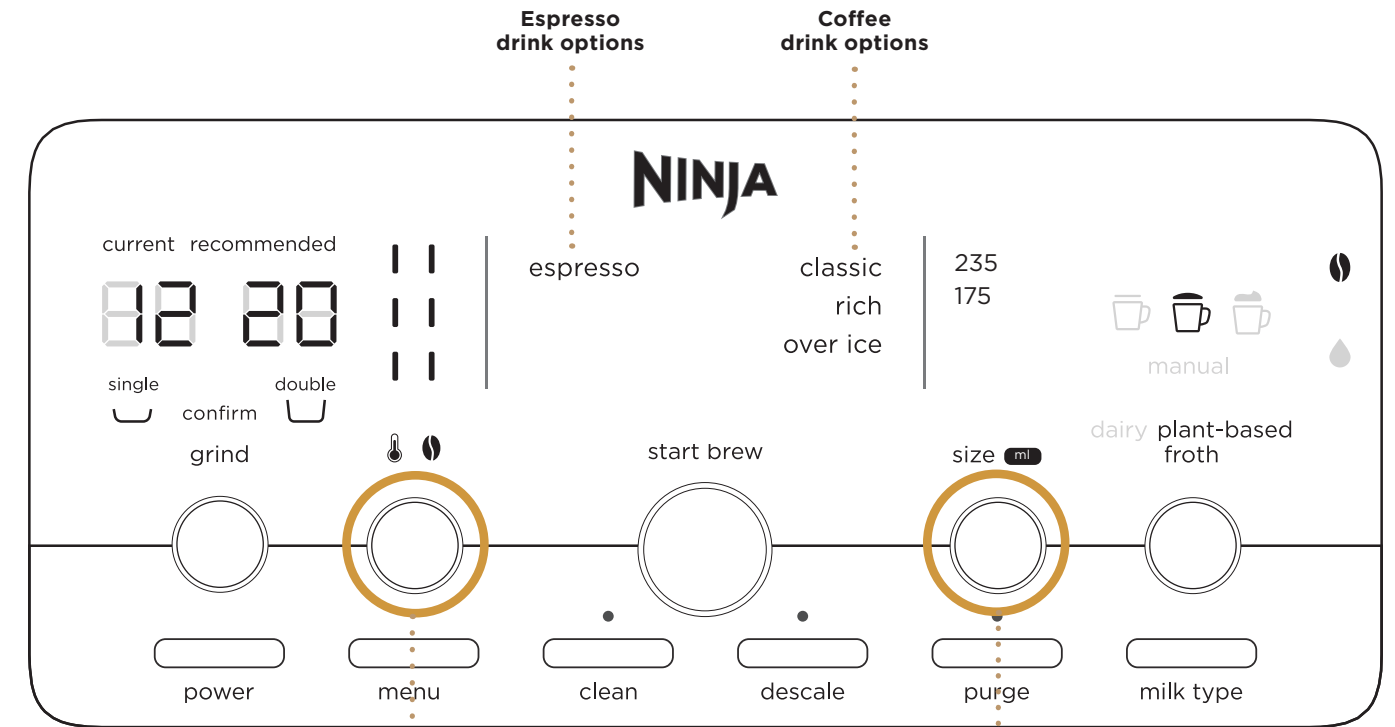
Specially programmed to brew concentrated hot coffee over ice for a drink that's never watered down.
Fill cup with ice before brewing.

175 - 235 ml

***When brewed with the default strength 2.**

Refer to Adjusting Brew Strength and Temperature for more information.

CONTROL PANEL



Functions vary by model

**Temperature/
Strength selection**
 Press and hold 3s to toggle

**Coffee Size
selection**

COFFEE SIZE ADJUSTMENT

ESPRESSO: Changing **STRENGTH** will change the volume output on your espresso brew and also affect flavour.

COFFEE: Press the **SIZE** button to change the volume output. Changing size will not affect flavour. To change the flavour profile, adjust **STRENGTH**.

COFFEE FLAVOUR ADJUSTMENT

Barista Assist Technology will recommend a grind size depending on brew style and size. Because not all beans are roasted the same, use the grind dial to adjust the flavour profile.

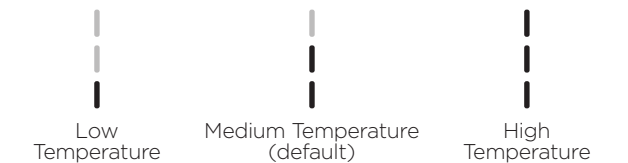
Taste is Too Bitter or Burnt Tasting: Increase Grind Size or Decrease Temperature

Taste is Too Sour: Decrease Grind Size or Increase Temperature

ADDING HOT WATER

Some models have a hot water feature that allows you to dispense hot water on demand.

- 1 Turn the Manual Valve to Hot Water.
- 2 Press the TEMP button to adjust the hot water temperature.



NOTE: Ensure that your cup is positioned centrally on the cup holder.

- 3 Press START BREW to begin dispensing hot water.
- 4 Press START BREW to stop dispensing when you have the desired amount of hot water or wait for the program to finish.
- 5 When complete, return the Manual Valve to Brew to return to the main selection.

The program will dispense 200ml of hot water if not stopped.

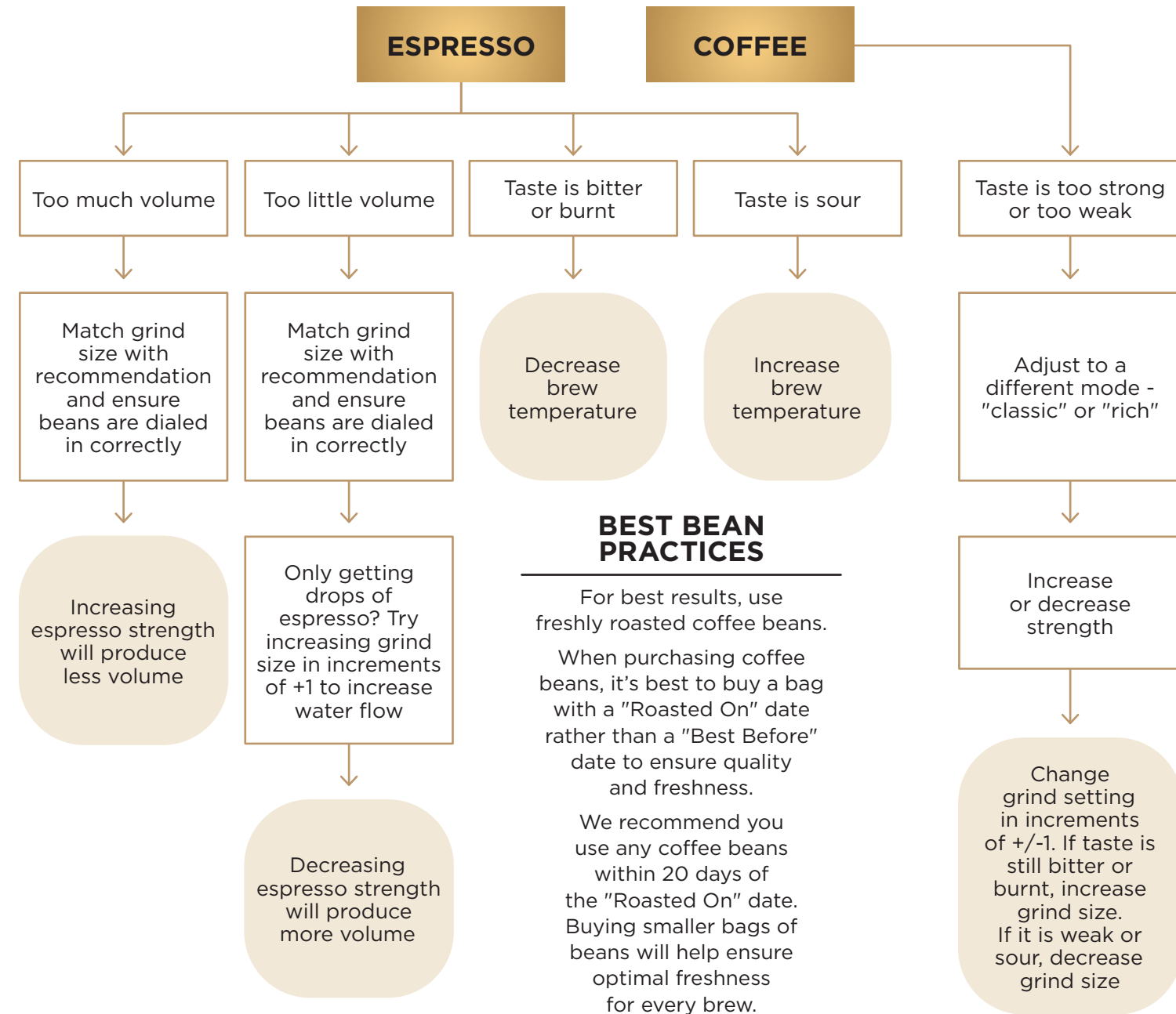
CAUTION: Hot liquid will cause burns and scalds.

CHECK OUT THE INSPIRATION GUIDE FOR MORE RECIPES AND INFORMATION.

CUSTOMISE YOUR BREW

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

ARE YOU BREWING ESPRESSO OR COFFEE?



BEST BEAN PRACTICES

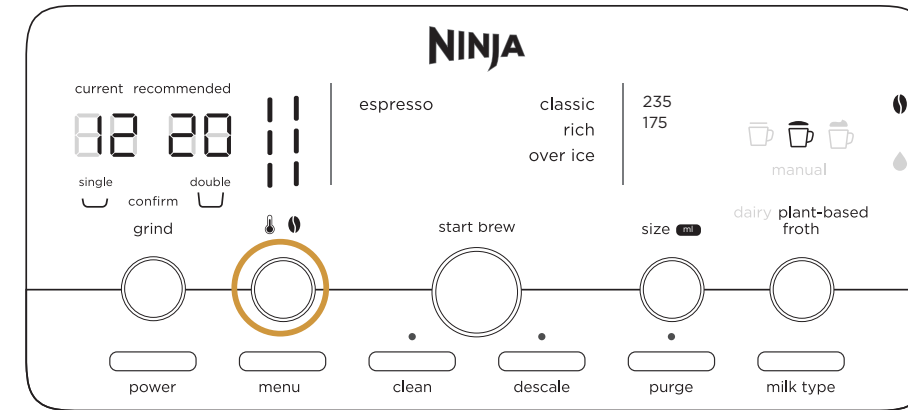
For best results, use freshly roasted coffee beans. When purchasing coffee beans, it's best to buy a bag with a "Roasted On" date rather than a "Best Before" date to ensure quality and freshness. We recommend you use any coffee beans within 20 days of the "Roasted On" date. Buying smaller bags of beans will help ensure optimal freshness for every brew.

NOTE: Avoid using flavoured beans. Added oils and sugars on the beans can increase residue build up in the grinder, increasing the recommended frequency of cleaning.

NOTE: While we recommend always following Barista Assist Technology, if the above does not work to improve your espresso brew, try one setting coarser for bitter taste, one setting finer for sour taste.

ADJUSTING BREW STRENGTH & TEMPERATURE

While selecting your drink, you can adjust the brew temperature and strength using the button below the following icons: ☕ 🌡️



Press and hold the button below the icons for 3 seconds to toggle between temperature and strength.

Espresso Strength Options: ☕

Taller, less concentrated: 4:1 water to grounds ratio	Default: 2.5:1 water to grounds ratio	Shorter, more concentrated: 2:1 water to grounds ratio
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NOTE: Adjusting your espresso brew strength will affect your brew volume output. Strength 1 will have a larger output than the default setting. **Use a larger cup than normal.**

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

Temperature Adjustments: 🌡️

Low temperature	Medium temperature	High temperature
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The temperature setting will affect the extraction of 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.

Brew is too bitter: Try decreasing brew temperature.
Brew is too sour/acidic: Try increasing brew 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.

PRE-HEATING BEFORE YOU BREW

Running hot water through the group head and portafilter will help preheat them and the machine for future brews. To further increase the temperature of your drink, run a water-only double shot of espresso through the portafilter into the cup you would like to have your drink in. The temperature of your cup will impact the temperature of your drink. Discard the water, then dry the cup and portafilter. Then, proceed to brewing. See Water Flush for instructions.

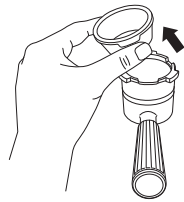
CHECK OUT THE INSPIRATION GUIDE FOR MORE RECIPES AND INFORMATION.

CLEANING & MAINTENANCE

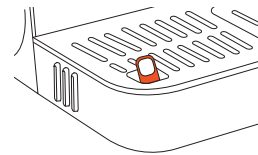
DAY-TO-DAY MAINTENANCE

CLEANING THE BASKETS AND PORTAFILTER

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



EMPTYING THE DRIP TRAY



When the orange empty indicator rises enough to be visible, it's time to empty the drip tray.

CLEANING THE FROTHER

Wipe with damp cloth: Do this immediately after frothing to prevent any milk from getting stuck to the steam wand.

Purge: After every froth, push the steam wand back into the down position without the jug installed, then turn the manual valve to release steam. This will help clean the inside of the steam wand after frothing. You can purge any time by pressing the **PURGE** button.

DISHWASHER-SAFE PARTS

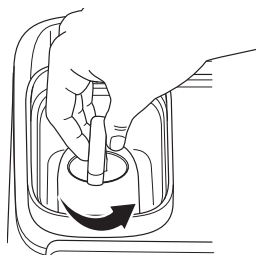
Funnel, cleaning disc, and all drip tray components.

CLEANING THE CONICAL BURR GRINDER

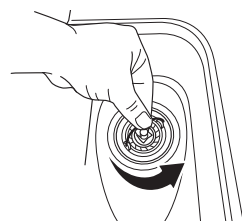
To prevent clogging and ensure the highest quality output, it is recommended to clean your conical burr grinder weekly at a minimum for daily use. For dark roast, decaf and other oily bean types, it is recommended to clean the grinder more often. For less than daily use, clean your grinder monthly at minimum or anytime you swap out or refill the beans.

Be sure that the machine is turned off and unplugged before proceeding.

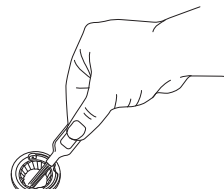
- 1 Remove all beans from the bean hopper. See Switching Out Beans for reference.
- 2 Ensure the bean hopper is installed and locked. Clear out any leftover beans on top of the grinder by performing a "purge", following these instructions. First, set the grind size to 25, and with the portafilter in the grinding cradle, press and hold "start grind". Once grinding begins, continue holding the button for about 10 seconds or until there is a noticeable change in noise. This will grind away and remove any material left in the grinder. If there is still residue left on the burr, sweep it off with the included cleaning brush and perform another purge if necessary.
- 3 Turn off and unplug the machine. Remove bean hopper by lifting handle and turning to counterclockwise.



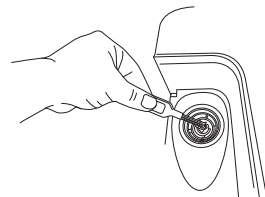
- 4 Remove upper burr by rotating counterclockwise, aligning the orange arrow on the burr grinder with the orange arrow labeled **ALIGN** on the machine. Once aligned, lift upper burr out.



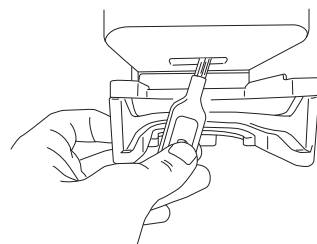
- 5 Clean removed burr grinder with brush.



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



- 7 Be sure to clean the inside of the grinding cradle as well.



NOTE: DO NOT allow burrs to come into contact with water.

NOTE: When cleaning the burr grinder attached to the machine, only use the cleaning brush.

CLEANING & MAINTENANCE

PERIODIC MAINTENANCE

The following are instructions for the descale and cleaning cycles. These are separate procedures and should be done whenever the corresponding light is illuminated on the control panel.

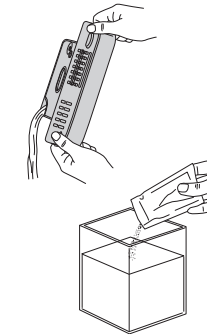
DESCALING

Time to complete: approximately 90 minutes total.

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 your 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 1.1L of water. Pour solution mixture into water reservoir.

OR

Fill the water reservoir with 475ml of white vinegar, then fill the reservoir to the **Descale** line with water.

- 3 Insert the double basket into the portafilter.
- 4 Fasten the portafilter into the group head.
- 5 Place a **1L TUPPERWARE** or similar container under both the group head and steam wand.
Specific to ES352. For all other models, skip to step 10
- 6 Turn the manual valve to **HOT WATER** position, then press the **DESCALE** button.
- 7 Press the center dial to start the descale cycle.
- 8 The first part of the descale cycle will flush solution through the hot water spout for **approximately 10 minutes**. The machine will beep when this portion is complete.
- 9 Once the first part of the cycle is complete, turn the manual valve to the **BREW** position.
- 10 Press the **CENTRE DIAL** to start/continue descale. The machine will flush solution through the portafilter for **approximately 80 minutes**. The machine will count down the remaining time on the control panel.
- 11 The machine will beep indicating when the descale cycle is complete.
- 12 After the cycle is complete, remove the portafilter and drip tray with caution, as there will be water in each.
- 13 Empty the contents of each and hand-wash with warm, soapy water to remove any solution that could affect the flavour of your coffee.
- 14 Fill the reservoir with fresh water up to, but not exceeding, the **Max Fill** line.
- 15 Install the drip tray back on the machine and install the portafilter in the group head. Do not install the milk jug.
- 16 Flush the group head by running a classic brew.
- 17 Then, with the milk jug uninstalled, flush the steam wand by pressing the **PURGE** button.

NOTE: After running a descale, immediately wipe down any splatter to prevent surface staining.

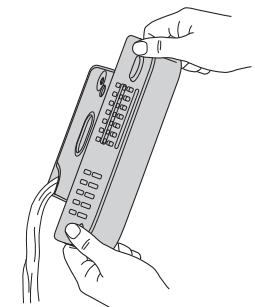
RUNNING A CLEAN CYCLE

Time to complete: approximately 6 minutes

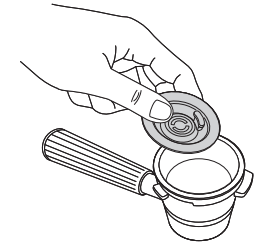
A clean cycle flushes out residual oils or grounds that build up in and around the group head. The **CLEAN** light will automatically illuminate to indicate when a clean cycle is required. You may also run a clean cycle if you notice a change in brew quality. The clean cycle requires the cleaning disc (included with the machine and storable in the accessory storage) and a cleaning tablet (also included and available for purchase on ninjakitchen.co.uk/ninja-parts-accessories/).

Follow these steps to run a clean cycle:

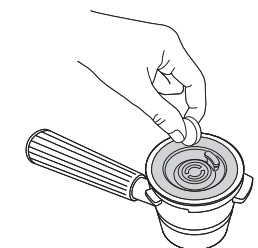
- 1 Ensure the drip tray is completely empty as the water brewed from the clean cycle will be deposited into the drip tray. **Not emptying the drip tray may cause overflow.**



- 2 Fill the water reservoir up to but not exceeding the **Max Fill** line.
- 3 Insert the double basket in the portafilter.
- 4 Place the cleaning disc on top of the double basket, with the handle facing up.



- 5 Place 1 cleaning tablet in the centre of the cleaning disc.



- 6 Fasten the portafilter in the group head.
- 7 Press the **CLEAN** button, then press the centre dial to start the clean cycle.
- 8 The machine will start the process of backflushing the shower screen and group head and depositing the water and sediment from the clean cycle into the drip tray.
- 9 The clean cycle will take approximately 6 minutes to complete. The machine will beep when the clean cycle is complete.
- 10 After the clean cycle is complete, remove both the portafilter and drip tray with caution, as there may be water in both. Hand-wash with warm soapy water.

NINJA
LUXE CAFÉ
mini plus

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

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