

# NINJA LUXE CAFÉ

## 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-quality cup of espresso, coffee, or cold brew. Now let's get brewing.

TABLE OF CONTENTS

Get to know your Luxe Café..... 4

Brew Tips..... 10

How to Brew Espresso..... 12

How to Brew Drip Coffee ..... 22

How to Brew Cold Brew ..... 32

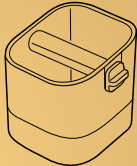
Your At-Home Barista ..... 42

Learn More About Barista Assist Technology™ ..... 44

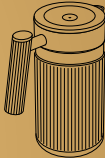
Cleaning & Care ..... 45

ELEVATE  
YOUR STATION

Find premium accessories, extra cleaning supplies, and more on [ninjakitchen.ca](https://ninjakitchen.ca)



**Knock Box**  
for used grounds



**18 oz. (532 ml)  
Shareable Pitcher**



**Descal  
Powder**  
1 packet included



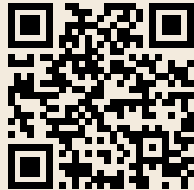
**Water Filter  
Housing**



**Water Filter  
Inserts**



**Cleaning  
Tablets**  
1 packet included



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

# 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 & luxe baskets**  
Sits inside the portafilter to hold grounds and brew your drink.  
**DOUBLE:** espresso, cold-pressed  
**LUXE:** quad, coffee, cold brew, cold-pressed



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

**Easy-to-Use Control Panel**  
Intuitive display with grind recommendations and a progress bar.



**Integrated Conical Burr Grinder with Dial**  
Precisely grinds beans for uniform grounds. Choose between 25 grind settings, from coarse to extra fine.

**Built-in Scale**  
Weight based dosing to ensure the perfect amount of grounds every time.

**Modular Drip Tray with Indicator**  
Catches drips and detaches for easy cleaning. Removable center tray fits a travel mug.

**Bean Hopper**  
Shields beans from UV light to keep them fresh longer. Removable for easy refilling.

**Water Reservoir**  
70 oz. (2 L) removable water reservoir.

**Cleaning Disc**  
Used to run a cleaning cycle. Refer to Owner's Guide for instructions.

**Steam Wand**  
Steams milk and monitors temperature to prevent burning. Self cleans with auto-purge feature.

**Accessory Storage**  
Used to store the double basket, luxe basket, cleaning disc, and brush.

**Milk Jug with Integrated Whisk**  
Engraved fill lines for easy reference and an attached whisk for fluffy, hands-free froth.

**Cleaning Brush**  
Can be used to clean any part of the machine, before or after use.

# IF YOU CAN CRAVE IT, YOU CAN BREW IT

From your café favourites to your everyday go-to's,  
make it all without the guesswork.



**DOUBLE  
BASKET**



**LUXE  
BASKET**



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

## NO-GUESSWORK ESPRESSO



**ESPRESSO**

A double shot of balanced espresso  
ideal for most espresso-based drinks.



**QUAD**

4 shots of super-rich espresso  
for larger or concentrated drinks.

## WELL-BALANCED DRIP COFFEE



**CLASSIC**

Balanced coffee smooth  
enough to drink by itself.



**RICH**

More concentrated  
coffee ideal for mixing  
with milk and flavourings.



**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.

## RAPID COLD BREW



**COLD BREW**

Brewed at a lower temperature for  
ultra-smooth, naturally sweet coffee.

FILL CUP WITH ICE BEFORE BREWING.



**COLD-PRESSED**

Make a double or quad shot of espresso  
brewed at a lower temperature for  
elevated cold drinks.



THE PERFECT CUP WITH

## BARISTA ASSIST

TECHNOLOGY™

Auto-calibrates settings by brew to deliver the perfect cup with  
**NO GUESSWORK REQUIRED**



Integrated grinder & built-in scale continuously tailor your grind for smooth, concentrated espresso



Continuously monitors and adjusts brew temperature and brew pressure. Calibrates grind recommendations for the next brew so you get the perfect cup without the guesswork

## SMOOTH MICROFOAM WITH **DUAL FROTH SYSTEM**

Our temperature-controlled steam wand and integrated whisk work together to create hot or cold foam from  
**DAIRY OR PLANT-BASED MILK**



### **STEAMED MILK**

Gently steams to an ideal drinking temp, perfect for coffee or hot chocolate.



### **THIN FROTH**

A thin layer of froth, ideal for latte art.



### **THICK FROTH**

Classic, fluffy froth to top off drinks like cappuccinos.



### **COLD FOAM**

Cold thick froth that pairs perfectly with any chilled drink.

# 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

- 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 and hold START GRIND button to clear any leftover beans.
- 6 Add new beans into the bean hopper.



## TAMPING QUAD SHOTS

When brewing a quad shot, tamp your grounds normally with the funnel on the portafilter. After that, remove the funnel and tamp down the grounds one more time.



## TAMPING LARGE COFFEE BREWS

If you're making a 16 oz. (473 ml) or 18 oz. (532 ml) coffee or cold brew, tamp your grounds to ensure no grounds spill over the edge of the portafilter. You do not need to tamp for smaller coffee drinks.



## CHANGING BREW TEMPERATURE

Before brewing, you can adjust the temperature using the BREW TEMP button.

For darker roasts, we recommend low or medium temperature.  
For lighter roasts, we recommend medium or high temperature.



## RINSE CYCLE

If making a cold drink immediately after a hot drink, you'll receive a RINSE notification above the center dial. Be sure that the portafilter is not installed in the group head before proceeding. Put a cup (that can hold at least 12 oz. [355 ml]) below the group head. Press START BREW. 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. After the machine beeps a second time, remove the cup and dispose of the water. You may now proceed with making a cold drink.

# HOW TO BREW ESPRESSO

The perfect base to any café-quality drink.  
Smooth enough to sip by itself.

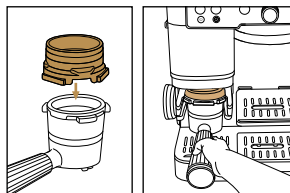


## STEP 1 SET UP

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

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.

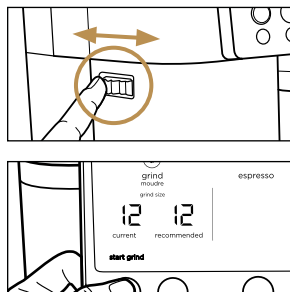


## STEP 2 GRIND

Turn the center dial to select **ESPRESSO**.

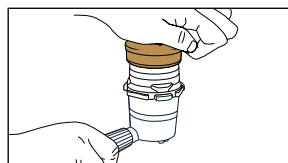
Use grind dial on left side of machine to match current grind size to recommended grind size.

Press **START GRIND**.

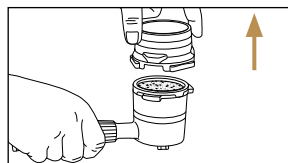


## STEP 3 TAMP

With portafilter on a solid level surface, and with funnel still attached, press tamper all the way down until it meets the funnel.

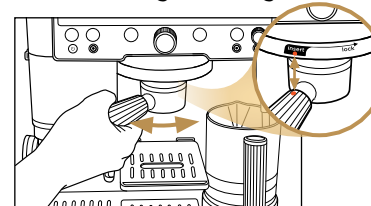


Remove funnel and store on left side of machine.



## STEP 4 BREW

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



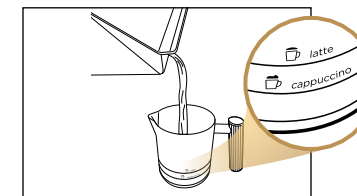
Place cup under portafilter.

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.



Place milk jug on milk jug platform. Press **MILK TYPE** button based on the milk that is in the jug.

Turn froth dial to select your froth type, then press **START FROTH**.

## TIPS

- If the tamper isn't compressing the grounds in a quad shot, try removing the funnel and tamp again.
- If brewing a cold drink right after brewing hot, you'll need to run a Rinse cycle. See Brew Tips for instructions.
- **SCAN HERE** for how-to videos, recipes, and cleaning & maintenance.



FOR MORE INFORMATION,  
see the Owner's Guide.

# VANILLA CAPPUCCINO

BEGINNER RECIPE ●○○

**BREW TIME:** APPROX. 2 MINUTES | **FROTH TIME:** APPROX. 1 MINUTE  
**MAKES:** 1 SERVING (6½ OZ.)

## INGREDIENTS

- Double shot espresso
- 1 tablespoon vanilla syrup
- 5 ounces whole milk, chilled

## DIRECTIONS



Insert the double basket into the portafilter lining up tabs on basket with notches on portafilter and press down. 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. Then install portafilter into grinding cradle making sure it's level and fits securely.



Turn center dial until **ESPRESSO** is illuminated, then adjust the grind dial on the left side of the unit to match current grind size to recommended grind size. Then press **START GRIND**.



Tamp the grounds. Press tamper all the way down until it meets the funnel. Then remove funnel and install portafilter into group head by aligning orange dots and fastening to the right.



Add vanilla syrup to an 8 ounce cup and place it under the portafilter. Press **START BREW**.



Add milk to milk jug, then place milk jug on milk jug platform with steam wand inside.



Press the **MILK TYPE** button until **DAIRY** is illuminated. Turn froth dial until **THICK FROTH** is illuminated. Press **START FROTH** to begin frothing. Pour frothed milk over brewed espresso and serve.



# CARAMEL MACCHIATO

BEGINNER RECIPE ●○○

**BREW TIME:** APPROX. 2 MINUTES | **FROTH:** APPROX. 1 MINUTE | **MAKES:** 1 SERVING (3½ OZ.)

## INGREDIENTS

- Double shot espresso
- 1½ teaspoons caramel syrup plus extra to garnish
- 2 ounces whole milk

**MAKE IT ICED**  
by selecting COLD-PRESSED with COLD FOAM 🧊 and adding ice to glass before brewing.

## DIRECTIONS

- 1 Insert the double basket into portafilter, lining up tabs on basket with notches on portafilter and press down. 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. Then install portafilter into grinding cradle.
- 2 Turn center dial until ESPRESSO is illuminated, then adjust the grind dial on the left side of the unit to match current grind size to recommended grind size. Then press START GRIND.
- 3 Tamp the grounds. Press tamper all the way down until it meets the funnel. Then remove funnel and install portafilter into group head by aligning orange dots and fastening to the right.
- 4 Add caramel syrup to a 6 ounce cup and place under portafilter. Press START BREW.
- 5 Add milk to milk jug, then place milk jug on milk jug platform with steam wand inside.
- 6 Press the MILK TYPE button until DAIRY is illuminated. Turn froth dial until THICK FROTH 🥛 is illuminated. Press START FROTH to begin frothing.
- 7 Pour frothed milk over brewed espresso. Drizzle caramel syrup on top and serve.

# CINNAMON LATTE WITH HONEY

INTERMEDIATE RECIPE ●●○

**BREW TIME:** APPROX. 2 MINUTES | **FROTH TIME:** APPROX. 2 MINUTES | **MAKES:** 1 SERVING (9½ OZ.)

## INGREDIENTS

- Double shot espresso
- 8 ounces whole milk
- ½ teaspoon ground cinnamon, plus extra to serve
- 2 teaspoons honey

**MAKE IT DAIRY FREE**  
by swapping whole milk for plant-based milk and selecting PLANT-BASED for frothing.

## DIRECTIONS

- 1 Insert the double basket into portafilter, lining up tabs on basket with notches on portafilter and press down. 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. Then install portafilter into grinding cradle.
- 2 Turn center dial until ESPRESSO is illuminated, then adjust the grind dial on the left side of the unit to match current grind size to recommended grind size. Then press START GRIND.
- 3 Add cinnamon to the portafilter and gently shake to disperse.
- 4 Tamp the grounds. Press tamper all the way down until it meets the funnel. Then remove funnel and install portafilter into group head by aligning orange dots and fastening to the right.
- 5 Add honey to a 12 ounce cup and place under portafilter. Press START BREW.
- 6 Once espresso is brewed, gently mix the honey into the hot espresso until dissolved.
- 7 Add milk to milk jug, place milk jug on milk jug platform with steam wand inside.
- 8 Press the MILK TYPE button until DAIRY is illuminated. Turn froth dial until THIN FROTH 🥛 is illuminated. Press START FROTH to begin frothing.
- 9 Pour frothed milk over brewed espresso, sprinkle some cinnamon as desired and serve.

# AFFOGATO

BEGINNER RECIPE ●○○

**BREW TIME:** APPROX. 2 MINUTES | **MAKES:** 1 SERVING (6½ OZ.)

## INGREDIENTS

Double shot espresso

1-2 scoops vanilla ice cream

## DIRECTIONS

- 1** Insert double basket into portafilter, lining up tabs on basket with notches on portafilter and press down. 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. Then insert the portafilter into the grinding cradle.
- 2** Turn center dial until ESPRESSO is illuminated, then adjust the grind dial on the left side of the unit to match current grind size to recommended grind size. Then press START GRIND.
- 3** Tamp the grounds. Press tamper all the way down until it meets the funnel. Then remove funnel and install portafilter into group head by aligning orange dots and fastening to the right.
- 4** Place an espresso cup under portafilter. Press START BREW.
- 5** While the espresso brews, scoop ice cream into a small glass. Pour the brewed espresso over the ice cream and serve immediately.



# FLAT WHITE

BEGINNER RECIPE ●○○


**BREW TIME:** APPROX. 2 MINUTES | **FROTH TIME:** APPROX. 1 MINUTE | **MAKES:** 1 SERVING (6½ OZ.)

## INGREDIENTS

Double shot espresso

5 ounces whole milk

## DIRECTIONS

- 1** Insert double basket into portafilter, lining up tabs on basket with notches on portafilter and press down. 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. Then insert the portafilter into the grinding cradle.
- 2** Turn center dial until ESPRESSO is illuminated, then adjust the grind dial on the left side of the unit to match current grind size to recommended grind size. Then press START GRIND.
- 3** Tamp the grounds. Press tamper all the way down until it meets the funnel. Then remove funnel and install portafilter into group head by aligning orange dots and fastening to the right.
- 4** Place an 8 ounce cup under portafilter. Press START BREW.
- 5** Add milk to milk jug, place milk jug on milk jug platform with steam wand inside.
- 6** Press the MILK TYPE button until DAIRY is illuminated. Turn froth dial until THIN FROTH  is illuminated. Press START FROTH to begin frothing.
- 7** Pour frothed milk over brewed espresso and serve.

### MAKE IT DAIRY FREE

by swapping whole milk for plant-based milk and selecting PLANT-BASED for frothing.



# HOW TO BREW DRIP COFFEE

Turn freshly ground beans into rich, flavourful coffee in a range of sizes.

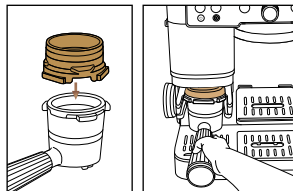


## STEP 1 SET UP

Insert Luxe basket in portafilter by aligning tabs on basket with notches on portafilter and press down.

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.

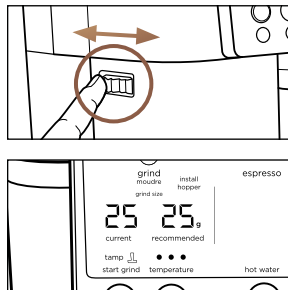


## STEP 2 GRIND

Turn the center dial to select **CLASSIC**. Press the **SIZE** button to select your brew size.

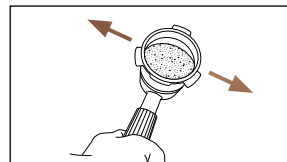
Use grind dial on left side of machine to match current grind size to recommended grind size.

Press **START GRIND**.

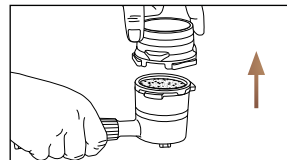


## STEP 3 SHAKE

With the funnel still on, even out the grounds with a light shake.

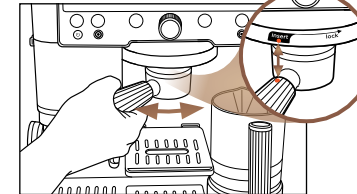


Remove funnel and store on left side of machine.



## STEP 4 BREW

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



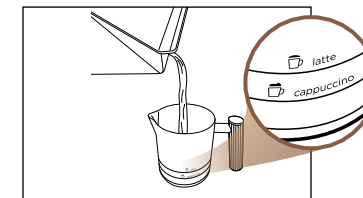
Place cup under portafilter.

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.



Place milk jug on milk jug platform. Press **MILK TYPE** button based on the milk that is in the jug.

Turn **FROTH DIAL** to select your froth type, then press **START FROTH**.

## TIPS

- For 16 oz. (473 ml) or 18 oz. (532 ml) drinks, tamp your grounds like you would for espresso.
- SCAN HERE for how-to videos, recipes, and cleaning & maintenance.



FOR MORE INFORMATION, see the Owner's Guide.



# ICED COFFEE WITH SALTED CARAMEL COLD FOAM

BEGINNER RECIPE ●○○

**BREW TIME:** APPROX. 4 MINUTES | **FROTH TIME:** APPROX. 1 MINUTE

**MAKES:** 1 SERVING (13 OZ.)

## INGREDIENTS

10 ounces (1¼ cup) over-ice coffee

Ice cubes, as needed

2 ounces heavy cream

1 tablespoon whole milk

2 teaspoons caramel syrup

¼ teaspoon kosher salt

## DIRECTIONS



Insert the luxe basket into portafilter lining up tabs on basket with notches on portafilter and press down. Place funnel on portafilter, aligning notches on funnel and portafilter. Push down until funnel locks into place in portafilter. Then install portafilter into grinding cradle making sure it's level and fits securely.

**MAKE IT HOT**  
by selecting CLASSIC brew and THIN , and omit the ice.



Turn center dial until **OVER ICE** is illuminated. Use the **SIZE** button to select 10 oz. Then adjust the grind dial on the left side of the unit to match current grind size to recommended grind size. Then press **START GRIND**.



Remove funnel and install portafilter into group head by aligning orange dots and fastening to the right.




Fill a 16 ounce cup with ice and place under portafilter (if cup does not fit, remove center drip tray). Press **START BREW**.



Add cream, milk, caramel syrup, and salt to milk jug, place milk jug on milk jug platform with steam wand inside.



Press the **MILK TYPE** button until **DAIRY** is illuminated. Turn froth dial until **COLD FOAM**  is illuminated. Press **START FROTH**. Spoon cold foam over coffee and serve.

# VIETNAMESE-STYLE ICED COFFEE

INTERMEDIATE RECIPE ●●○

**BREW TIME:** APPROX. 4 MINUTES | **MAKES:** 1 SERVING (12 OZ.)

## INGREDIENTS

- 10 ounces (1<sup>1</sup>/<sub>4</sub> cups) over-ice coffee
- Ice cubes, as needed
- 3 tablespoons sweetened condensed milk

## DIRECTIONS

- 1 Place luxe basket in portafilter, aligning the tabs on the basket with the tabs on the portafilter. Push down until basket locks into place in the portafilter. Place funnel on top, aligning notches on funnel with notches on portafilter. Push down until funnel locks into place in the portafilter. Then install portafilter in grinding cradle.
- 2 Turn center dial until OVER ICE is illuminated. Use the SIZE button to select 10 oz. Then adjust the grind dial on the left side of the unit to match current grind size to recommended grind size, then press START GRIND.
- 3 Remove funnel and install portafilter into group head by aligning orange dots and fastening to the right.
- 4 Fill cocktail shaker with ice, add sweetened condensed milk and place under portafilter. Press START BREW.
- 5 Once coffee has brewed, place lid on shaker and shake vigorously for 10 seconds.
- 6 Transfer iced coffee to a 16 ounce cup and serve.

# ICED COFFEE WITH PEPPERMINT COLD FOAM


BEGINNER RECIPE ●○○

**BREW TIME:** APPROX. 4 MINUTES | **FROTH TIME:** 1 MINUTE | **MAKES:** 1 SERVING (13 OZ.)

## INGREDIENTS

- 10 ounces (1<sup>1</sup>/<sub>4</sub> cups) over-ice coffee
- Ice cubes, as needed
- 2 ounces heavy cream
- 1 tablespoon whole milk
- 1 tablespoon peppermint syrup

## DIRECTIONS

- 1 Place luxe basket in portafilter, aligning the tabs on the basket with the tabs on the portafilter. Push down until basket locks into place in the portafilter. Place funnel on top, aligning notches on funnel with notches on portafilter. Push down until funnel locks into place in the portafilter. Then install portafilter in grinding cradle.
- 2 Turn center dial until OVER ICE is illuminated. Use the SIZE button to select 10 oz. Then adjust the grind dial on the left side of the unit to match current grind size to recommended grind size, then press START GRIND.
- 3 Remove funnel and install portafilter into group head by aligning orange dots and fastening to the right.
- 4 Add ice to a 16 ounce cup and place under portafilter. Press START BREW.
- 5 Add cream, milk, and peppermint syrup to milk jug, place milk jug on milk jug platform with steam wand inside.
- 6 Turn froth dial until COLD FOAM  is illuminated. Press the MILK TYPE button until DAIRY is illuminated. Press START FROTH to begin frothing.
- 7 Spoon cold foam over brewed coffee and serve.

**MAKE IT HOT**  
by selecting CLASSIC brew  
and omitting the ice.



# IRISH COFFEE WITH COLD FOAM


BEGINNER RECIPE ●○○

**BREW TIME:** APPROX. 4 MINUTES | **FROTH TIME:** APPROX. 1 MINUTE | **MAKES:** 1 SERVING (14¼ OZ.)

## INGREDIENTS

10 ounces (1¼ cups) freshly brewed coffee  
1 tablespoon brown sugar  
1½ ounces Irish whiskey  
1 tablespoon whole milk  
2 ounces heavy cream

## DIRECTIONS

- 1 Place luxe basket in portafilter, aligning the tabs on the basket with the tabs on the portafilter. Push down until basket locks into place in the portafilter. Place funnel on top, aligning notches on funnel with notches on portafilter. Push down until funnel locks into place in the portafilter. Then install portafilter in grinding cradle.
- 2 Turn center dial until RICH is illuminated. Use the SIZE button to select 10 oz. Then adjust the grind dial on the left side of the unit to match current grind size to recommended grind size, then press START GRIND.
- 3 Remove funnel and install portafilter into group head by aligning orange dots and fastening to the right.
- 4 Add brown sugar to a 16 ounce cup and place under portafilter. Press START BREW.
- 5 Once the coffee has brewed, add the whiskey and stir until sugar has dissolved.
- 6 Add milk and cream to milk jug, place milk jug on milk jug platform with steam wand inside.
- 7 Press the MILK TYPE button until DAIRY is illuminated. Turn froth dial until COLD FOAM  is illuminated. Press START FROTH to begin frothing.
- 8 Spoon cold foam over brewed coffee and serve.

# CAFÉ AU LAIT


BEGINNER RECIPE ●○○

**BREW TIME:** APPROX. 4 MINUTES | **FROTH:** 1 MINUTE | **MAKES:** 1 SERVING (11 OZ.)

## INGREDIENTS

- 6 ounces (¾ cup) freshly brewed coffee
- 5 ounces whole milk

## DIRECTIONS

- 1 Place luxe basket in portafilter, aligning the tabs on the basket with the tabs on the portafilter. Push down until basket locks into place in the portafilter. Place funnel on top, aligning notches on funnel with notches on portafilter. Push down until funnel locks into place in the portafilter. Then install portafilter in grinding cradle.
- 2 Turn center dial until CLASSIC is illuminated. Use the SIZE button to select 6 oz. Then adjust the grind dial on the left side of the unit to match current grind size to recommended grind size, then press START GRIND.
- 3 Remove funnel and install portafilter into group head by aligning orange dots and fastening to the right.
- 4 Place a 12 ounce cup under portafilter. Press START BREW.
- 5 Add milk to milk jug, place milk jug on milk jug platform with steam wand inside.
- 6 Press the MILK TYPE button until DAIRY is illuminated. Turn froth dial until THICK FROTH  is illuminated. Press START FROTH to begin frothing.
- 7 Pour frothed milk over brewed coffee and serve.

### MAKE IT DAIRY FREE

by swapping whole milk for plant-based milk and selecting PLANT-BASED for frothing.

# MEXICAN-SPICED COFFEE WITH CHOCOLATE COLD FOAM


INTERMEDIATE RECIPE ●●○

**BREW TIME:** APPROX. 4 MINUTES | **FROTH TIME:** APPROX. 1 MINUTE | **MAKES:** 1 SERVING (12 OZ.)

## INGREDIENTS

- 10 ounces (1¼ cups) freshly brewed coffee
- ½ teaspoon cinnamon
- ¼ teaspoon chili powder
- 1 pinch cayenne pepper
- 2 ounces heavy cream
- 1 teaspoon powdered sugar
- 2 teaspoons cocoa powder

## DIRECTIONS

- 1 Place luxe basket in portafilter, aligning the tabs on the basket with the tabs on the portafilter. Push down until basket locks into place in the portafilter. Place funnel on top, aligning notches on funnel with notches on portafilter. Push down until funnel locks into place in the portafilter. Then install portafilter in grinding cradle.
- 2 Turn center dial until RICH is illuminated. Use the SIZE button to select 10 oz. Then adjust the grind dial on the left side of the unit to match current grind size to recommended grind size, then press START GRIND.
- 3 Add cinnamon, chili powder, and cayenne pepper to the portafilter and tap to evenly disperse spices over top of portafilter.
- 4 Remove funnel and install portafilter into group head by aligning orange dots and fastening to the right.
- 5 Place a 14 ounce cup under portafilter. Press START BREW.
- 6 Add cream, sugar, and cocoa powder to milk jug, place milk jug on milk jug platform with steam wand inside.
- 7 Press the MILK TYPE button until DAIRY is illuminated. Turn froth dial until COLD FOAM  is illuminated. Press START FROTH to begin frothing.
- 8 Spoon cold foam on top of brewed coffee and serve.

### MAKE IT ICED

by selecting COLD-PRESSED and adding ice to glass before brewing.



# HOW TO BREW COLD BREW

Brewed at a lower temperature for ultra-smooth, naturally sweet coffee.

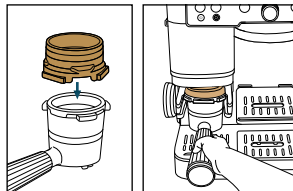


## STEP 1 SET UP

Insert Luxe basket in portafilter by aligning tabs on basket with notches on portafilter and press down.

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.

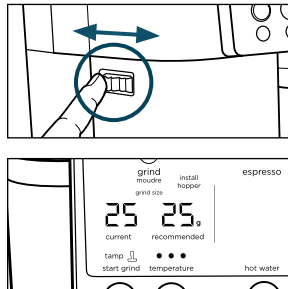


## STEP 2 GRIND

Turn the center dial to select **COLD BREW**. Press the **SIZE** button to select your brew size.

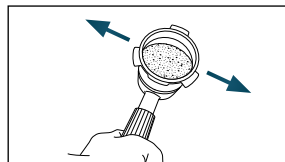
Use grind dial on left side of machine to match current grind size to recommended grind size.

Press **START GRIND**.

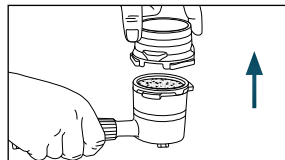


## STEP 3 SHAKE

With the funnel still on, even out the grounds with a light shake.

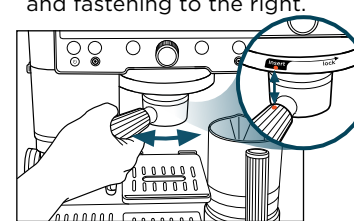


Remove funnel and store on left side of machine.



## STEP 4 BREW

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



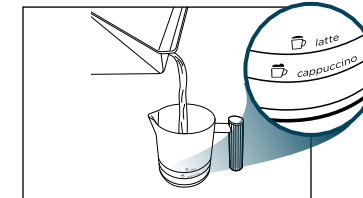
Fill your cup with ice and place it under the portafilter.

Press **START BREW**.

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

## STEP 5 | OPTIONAL FOAM

Fill milk jug to one of the recommended fill lines.

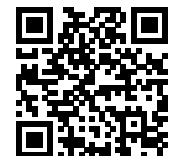


Place milk jug on milk jug platform. Press **MILK TYPE** button based on the milk that is in the jug.

Turn froth dial to select your froth type, then press **START FROTH**.

## TIPS

- When making large (16 oz. (473 ml) or 18 oz. (532 ml)) cold brew coffees, you must tamp your grounds.
- If brewing a cold drink right after brewing hot, you'll need to run a Rinse cycle. See Brew Tips for instructions.
- Brewing may take 5-10 minutes depending on drink size.
- **SCAN HERE** for how-to videos, recipes, and cleaning & maintenance.



FOR MORE INFORMATION, see the Owner's Guide.

# ALMOND MILK CARAMEL COLD BREW

BEGINNER RECIPE ●○○

**BREW TIME:** APPROX. 4 MINUTES | **MAKES:** 1 SERVING (12 OZ.)

## INGREDIENTS

- 10 ounces (1¼ cups) cold brew coffee
- Ice cubes, as needed
- 3 tablespoons almond milk
- 1 tablespoon caramel syrup

## DIRECTIONS



Insert the luxe basket into portafilter lining up tabs on basket with notches on portafilter and press down. Place funnel on portafilter, aligning notches on funnel and portafilter. Push down until funnel locks into place in portafilter. Then install portafilter into grinding cradle making sure it's level and fits securely.

**MAKE IT HOT**  
by selecting RICH brew and omitting the ice.



Turn center dial until **COLD BREW** is illuminated. Use the **SIZE** button to select 10 oz. Then adjust the grind dial on the left side of the unit to match current grind size to recommended grind size, then press **START GRIND**.



Remove funnel and install portafilter into group head by aligning orange dots and fastening to the right.



Add ice and caramel syrup to a 12 ounce cup and place under portafilter. Press **START BREW**.



Once coffee has brewed, add almond milk, stir, and serve.

# ICED HAZELNUT LATTE

BEGINNER RECIPE ●○○

**BREW TIME:** APPROX. 2 MINUTES | **MAKES:** 1 SERVING (9½ OZ.)

## INGREDIENTS

- Double shot espresso (cold-pressed)
- 1 tablespoon hazelnut syrup
- 1 cup (8 ounces) whole milk
- Ice cubes, as needed

## DIRECTIONS

- 1 Insert the double basket into portafilter, lining up tabs on basket with notches on portafilter and press down. 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. Then install portafilter into grinding cradle.
- 2 Turn center dial until COLD-PRESSED is illuminated, then adjust the grind dial on the left side of the unit to match current grind size to recommended grind size. Then press START GRIND.
- 3 Tamp the grounds. Press tamper all the way down until it meets the funnel. Then remove funnel and install portafilter into group head by aligning orange dots and fastening to the right.
- 4 Add hazelnut syrup to a 12 ounce cup filled with ice and place under portafilter. Press START BREW.
- 5 Add milk to brewed espresso, stir, and serve.

**MAKE IT DAIRY FREE**  
by swapping whole milk  
for plant-based milk.



COLD BREW

COLD BREW

# BROWN SUGAR OAT MILK SHAKEN LATTE

INTERMEDIATE RECIPE ●●○

**BREW TIME:** APPROX. 2 MINUTES | **MAKES:** 1 SERVING (5½ OZ.)

## INGREDIENTS

- Double shot espresso (cold-pressed)
- 1 tablespoon brown sugar
- Ice cubes, as needed
- ½ cup (4 ounces) oat milk

## DIRECTIONS

- 1 Insert the double basket into portafilter, lining up tabs on basket with notches on portafilter and press down. 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. Then install portafilter into grinding cradle.
- 2 Turn center dial until COLD-PRESSED is illuminated, then adjust the grind dial on the left side of the unit to match current grind size to recommended grind size. Then press START GRIND.
- 3 Tamp the grounds. Press tamper all the way down until it meets the funnel. Then remove funnel and install portafilter into group head by aligning orange dots and fastening to the right.
- 4 Add brown sugar to cocktail shaker and fill with ice, place under portafilter, and press START BREW.
- 5 When brew is complete, cover cocktail shaker and shake vigorously for 15 seconds.
- 6 Pour shaken espresso into a 10 ounce cup. Add oat milk and additional ice as desired to serve.

# ICED DIRTY CHAI

BEGINNER RECIPE ●○○

**BREW TIME:** APPROX. 2 MINUTES | **MAKES:** 1 SERVING (11½ OZ.)

## INGREDIENTS

- Double shot espresso (cold-pressed)
- Ice cubes, as needed
- ¾ cup (6 ounces) whole milk
- ½ cup chai tea concentrate

## DIRECTIONS

- 1 Insert the double basket into portafilter, lining up tabs on basket with notches on portafilter and press down. 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. Then install portafilter into grinding cradle.
- 2 Turn center dial until COLD-PRESSED is illuminated, then adjust the grind dial on the left side of the unit to match current grind size to recommended grind size. Then press START GRIND.
- 3 Tamp the grounds. Press tamper all the way down until it meets the funnel. Then remove funnel and install portafilter into group head by aligning orange dots and fastening to the right.
- 4 Add chai tea concentrate to a 16 ounce cup filled with ice and place under portafilter (if cup does not fit, remove center drip tray). Press START BREW.
- 5 Add ice and milk to brewed espresso, stir, and serve.

COLD BREW

COLD BREW





# COLD-PRESSED ESPRESSO MARTINI

INTERMEDIATE RECIPE ●●○

**BREW TIME:** APPROX. 2 MINUTES | **MAKES:** 1 SERVING (5¼ OZ.)

## INGREDIENTS

Double shot espresso (cold-pressed)

Ice cubes, as needed

¾ ounce simple syrup

1½ ounces vodka

1½ ounces coffee liqueur

Espresso beans, for garnish (optional)

## DIRECTIONS

- 1** Insert the double basket into portafilter, lining up tabs on basket with notches on portafilter and press down. 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. Then install portafilter into grinding cradle.
- 2** Turn center dial until COLD-PRESSED is illuminated, then adjust the grind dial on the left side of the unit to match current grind size to recommended grind size. Then press START GRIND.
- 3** Tamp the grounds. Press tamper all the way down until it meets the funnel. Then remove funnel and install portafilter into group head by aligning orange dots and fastening to the right.
- 4** Place a cocktail shaker filled with ice under the portafilter. Press START BREW.
- 5** Add simple syrup, vodka, and coffee liqueur to the cocktail shaker.
- 6** Shake vigorously for 10 seconds, strain into a martini glass, garnish with espresso beans, and serve.

# YOUR AT-HOME BARISTA

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

BREW TYPE	FLAVOUR SYRUPS OR SWEETENERS	DAIRY OR PLANT-BASED MILK
Espresso Quad	Honey	Whole Milk
	Simple Syrup	1% Milk
	Chocolate Syrup	2% Milk
	Hazelnut Syrup	Oat Milk
	Caramel Sauce	Soy Milk
	Maple Syrup	
	Cane Sugar	Almond Milk
	Brown Sugar	Cashew Milk
	Any Flavoured Syrup	
	Any Sugar Substitute	

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.

FROTH OR FOAM	TOPPINGS
 Steamed Milk	Whipped Cream
 Thin Froth	Cocoa Powder
 Thick Froth	Cinnamon
 Cold Foam	Chocolate Drizzle
	Caramel Drizzle
	Sprinkles
	Chocolate Shavings

## NINJA TEST KITCHEN'S FAVOURITE COMBOS



### CHOCOLATE HAZELNUT MACCHIATO

- Espresso
- +
- Hazelnut Syrup
- +
- Almond Milk
- +
- Thick Froth
- +
- Chocolate Hazelnut Drizzle



### ICED VANILLA LATTE

- Espresso
- +
- Vanilla Syrup
- +
- Skim Milk

LEARN MORE ABOUT

## BARISTA ASSIST TECHNOLOGY™

### GRIND SIZE RECOMMENDATIONS & ADAPTIVE BREWING

Our espresso machine eliminates the endless guesswork of making espresso by monitoring your brew and continuously adjusting settings like grind size, pressure, and more. That means you can create the perfect cup with no guesswork required.

### CONICAL BURR GRINDER

Two conical-shaped burrs precisely crush beans, ensuring consistent particle size for a flavourful and balanced cup. Equipped with 25 grind sizes, our grinder makes it easier than ever to dial in.

### BUILT-IN SCALE

Different drinks require different amounts of grounds. While other machines simply grind for a set amount of time, our built-in scale weighs out the perfect dose for your chosen drink.

### BASKET RECOGNITION

The machine automatically detects which basket you're using and adjusts settings accordingly without you lifting a finger.

## RECOMMENDATIONS FOR CLEANING & CARE

### AUTO-PURGE

The steam wand comes equipped with its own cleaning program to get rid of inner debris and residue. After frothing, push the steam wand back into the down position without the milk jug and it will automatically flush itself out.

### DAILY CARE

Wipe down your steam wand with a damp cloth immediately after each use and use the brush to clean off grounds from any part of the machine.

### CLEANING CYCLE

Your unit is programmed with a self-cleaning cycle. To keep the group head clean and free of buildup, be sure to run a clean cycle whenever the CLEAN/NETTOYER light is illuminated. See the Owner's Guide for more information.

### DESCALE

Water hardness affects how often your machine will need to descale. Use the water test included in the starter kit, program the machine with the results, and run a descale cycle whenever the DESCALE/DÉTARTRE light is illuminated to keep your machine running at peak performance.

### DISHWASHER-SAFE PARTS

Funnel, Portafilter, Whisk, Cleaning Disc, Water Reservoir, Bean Hopper, and all Drip Tray Components.

# NOTES

---

---

---

---

---

---

---

---

---

---

---

---

---

---

---

---

---

---

---

---



# NINJA LUXE CAFÉ

For more recipes, visit [ninjakitchen.ca/recipes](https://ninjakitchen.ca/recipes)

For accessories and replacement parts, visit [ninjakitchen.ca/page/parts-and-accessories](https://ninjakitchen.ca/page/parts-and-accessories)

BARISTA ASSIST TECHNOLOGY and NINJA LUXE are trademarks of SharkNinja Operating LLC.

© 2024 SharkNinja Operating LLC

ES601C\_IG\_E\_MP\_Mv6