

NINJA

LUXE CAFÉ

QUICK START GUIDE



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.

Or scan for easy 3D instructions

Tap. Zoom. Rotate with official interactive instructions on the BILT app.



BILT.



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

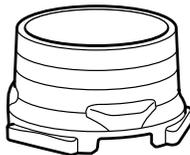
STEP 1: MEET YOUR TOOLS REQUIRED TO GET STARTED



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



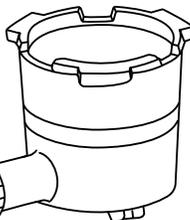
ASSISTED TAMPER
Designed to apply the right amount of even pressure for the perfect puck.



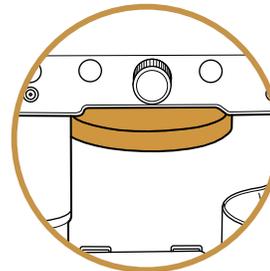
FUNNEL
Prevents grounds from overflowing when grinding and assists tamping. **Always install funnel before grinding.**



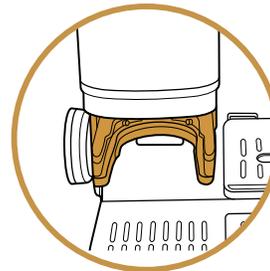
DOUBLE BASKET
Used to brew standard volume of espresso for cafe quality beverages. **Comes installed in the portafilter.**



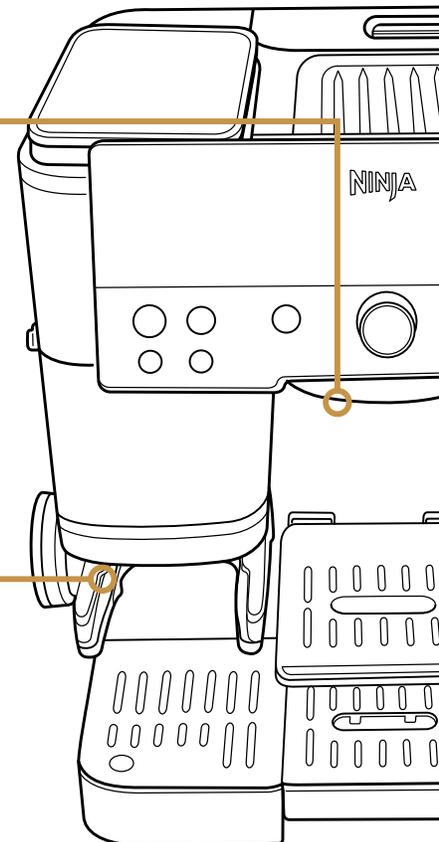
PORTAFILTER
Holds basket in place for grinding and brewing.



GROUP HEAD
Install portafilter here for brewing.



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.



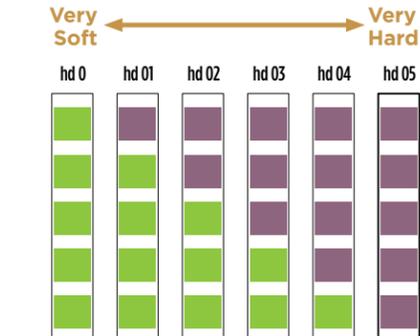
5-10 SECONDS

1 MINUTE

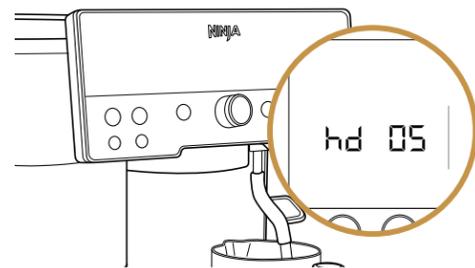


Locate test strip provided in starter kit. Completely submerge test strip in the water you plan on using with your machine for 5-10 seconds, ensuring all squares are underwater.

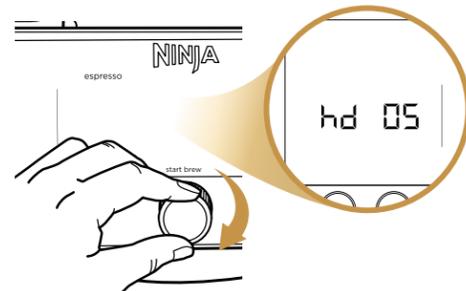
Remove from water and place on a flat surface. Wait 1 minute and check results.



After 1 minute, you will see 0-5 purple squares appear. This will indicate the water hardness level of your water (0 purple squares=level 0, 5 purple squares=level 5, etc.).



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



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



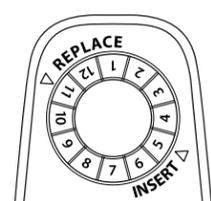
Soak Water Filter for 5 minutes.



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



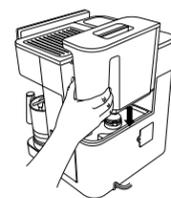
Insert filter into filter housing. Clip end-cap back onto filter housing to secure filter in place.



Set INSERT date to current month.

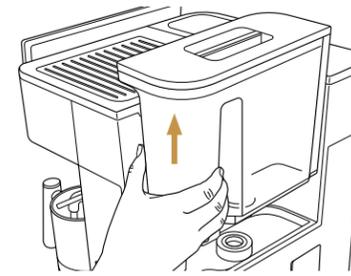


Install filter housing into reservoir.



Return water reservoir to machine.

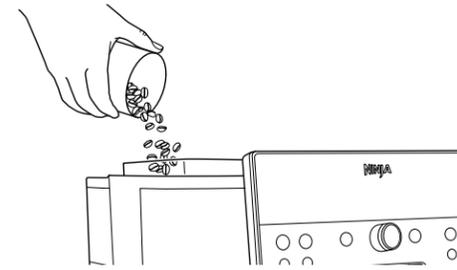
STEP 4: FILL WATER RESERVOIR & BEAN HOPPER



Remove water reservoir from back of machine.



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

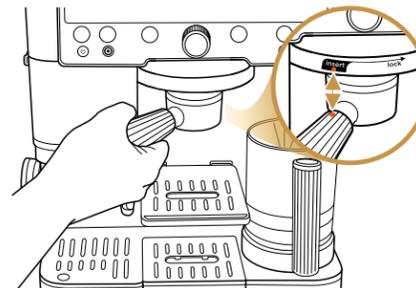


Fill bean hopper with whole beans*. You may fill the hopper as much as you desire. Be sure the bean hopper is secured to the machine before brewing. **DO NOT** add pre-ground beans to bean hopper.

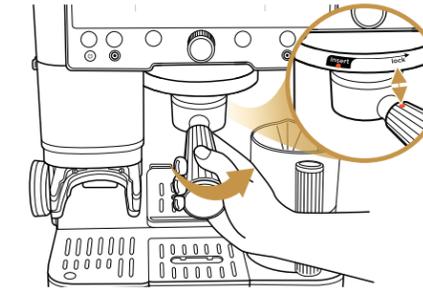
*For more information on beans, see Best Bean Practices.

STEP 5: FLUSH YOUR MACHINE

YOU MUST RUN A WATER FLUSH BEFORE FIRST USE. DO THIS ONLY ONCE.



With the double basket installed in the portafilter, place the portafilter in group head (angled to the left) **by aligning orange dot on portafilter with orange dot on group head.**



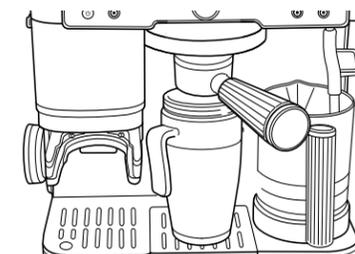
Fasten portafilter into group head **until orange dot on portafilter aligns with lock arrow on group head.**



Turn the centre dial to select **CLASSIC**.



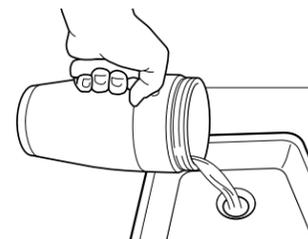
Press the **SIZE** button to adjust drink size to **M+**.



Place a 420ml or greater 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.



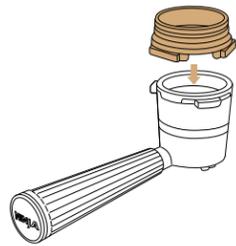
When finished, the machine will beep again, signifying the brew is complete. Discard the water, **then rinse and dry the portafilter.**

DIALLING IN YOUR ESPRESSO

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

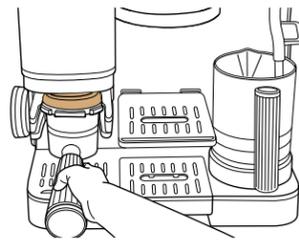
Barista Assist Technology™ automatically does this for you. All you have to do is run through the steps below twice, and the machine should be calibrated for your current beans.

STEP 1: PREP YOUR DRINK

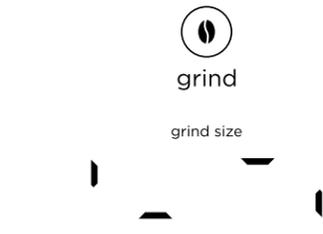


Place funnel on portafilter with double basket*, **aligning the notches on the funnel with the notches on the portafilter. Push down until funnel locks into place in the portafilter.**

*THE DOUBLE BASKET COMES INSTALLED IN THE PORTAFILTER.

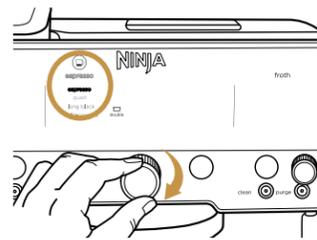


With the funnel on top of the portafilter, insert portafilter in the grinding cradle. Make sure it is level and fits securely. Once portafilter is installed in grinding cradle, it will be weighed. **To ensure accurate weight, let go of portafilter.**



Once portafilter is properly installed, 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.

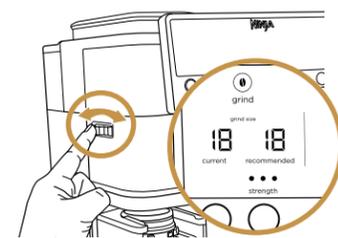


Turn the centre dial to select **ESPRESSO**.

STEP 2: GRIND THE BEANS

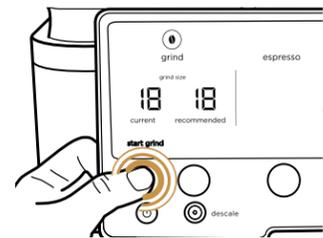


Check to see if the current grind setting matches the recommended setting.



If they don't match, **adjust current grind size by turning 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.

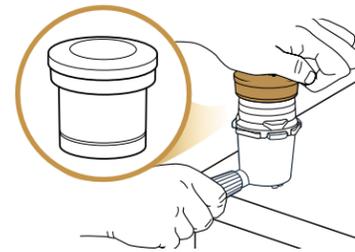


Press **START GRIND**. Do not touch portafilter until grinding is complete.

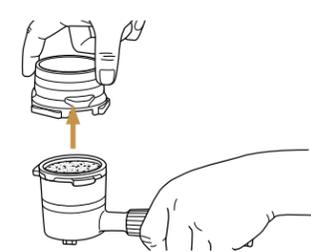
NOTE: Once a grind is complete, the machine will be set to the brew style and size that was selected for that grind. To change style and size, pour grounds out of portafilter, power the machine off and on, and restart from Step 1, selecting desired style and size before grinding.

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

STEP 3: BREW ESPRESSO

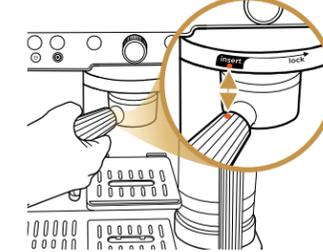


After grinding, remove portafilter from the grinding cradle. On a solid level surface with funnel still attached, **press the tamper all the way down until it meets funnel.**

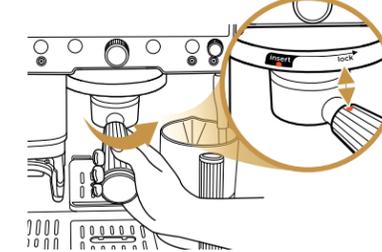


Remove tamper and funnel from portafilter. Place funnel and tamper in storage on left side of machine.

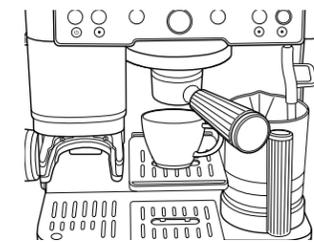
NOTE: If tamping on top of a wooden or delicate material countertop, put towel down for protection.



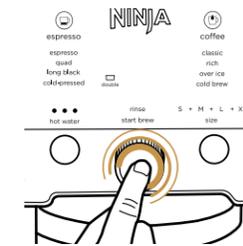
Place portafilter in group head (angled to the left) **by aligning orange dot on portafilter with orange dot on group head.**



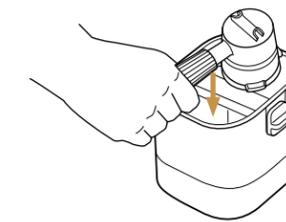
Fasten portafilter into group head **until orange dot on portafilter aligns with lock arrow on group head.**



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.



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.COM.AU OR NINJAKITCHEN.CO.NZ

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.

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.

ESPRESSO 101: BREW A LATTE

BEGINNER RECIPE ●○○
MAKES: 1 SERVING (280 ML)

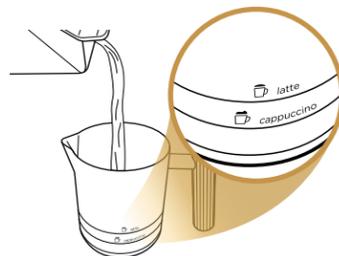
INGREDIENTS

Double shot espresso
230 ml milk

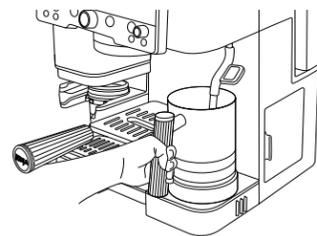
PREP YOUR DRINK,
grind your beans and brew espresso
following steps 1-3 on the
"Dialling In Your Espresso" section.



FROTH DAIRY OR PLANT-BASED MILK



Fill the milk jug to the line
labelled **LATTE** with dairy or
plant-based milk.



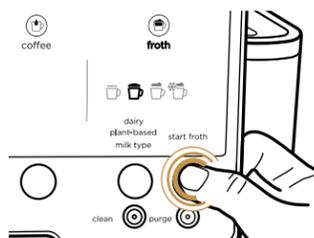
Place milk jug on milk jug
platform with steam wand inside.



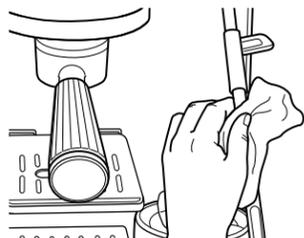
Press **MILK TYPE** button
based on the milk in the jug.



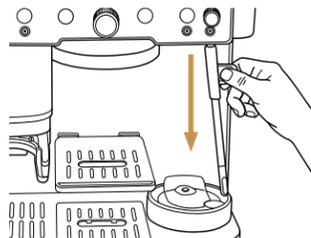
Turn froth dial to **MICROFOAM**.



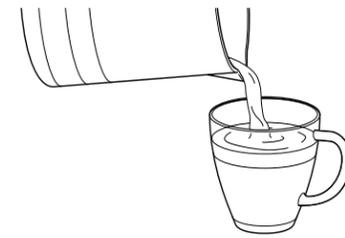
Press **START FROTH** to begin
frothing. The machine will beep
to signal the froth has started.
The progress bar will illuminate,
indicating the status of the froth.*



When finished, the machine will
beep again to signify the froth
is complete. Remove jug and
**immediately wipe steam wand
with a damp cloth until there is
no milk residue.**



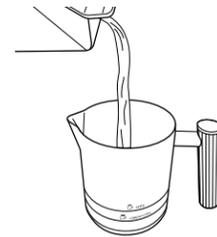
Push steam wand into its down
position. The machine will
automatically purge to clean
inside of wand.



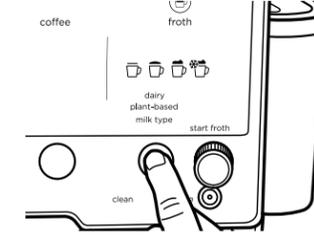
Before pouring milk, tap
the jug on a flat surface and
swirl around to remove large
bubbles. Pour frothed milk
over espresso and enjoy.

FROTH QUEING

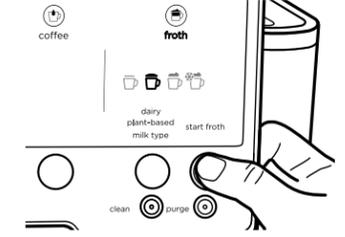
After you have started your brew, you are able to queue up your froth to start immediately after the brew is finished.



1 Fill the milk jug with the desired amount of
milk, but do not exceed the max fill line.

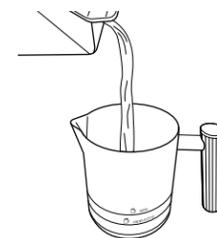


2 While brewing, select **DAIRY** or **PLANT-
BASED** milk with the **MILK TYPE** button
and froth setting with the froth dial.



3 Press **START FROTH**.
Cold foam  does not need to be queued
and can froth while the machine is brewing.

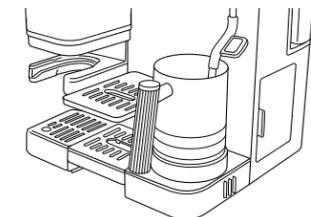
MANUAL FROTHING



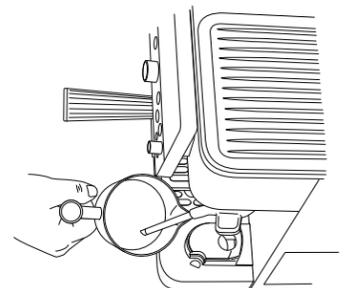
1 Fill the milk jug as desired in
between the min and max fill
lines.



2 Make sure you are on the
steamed milk setting .



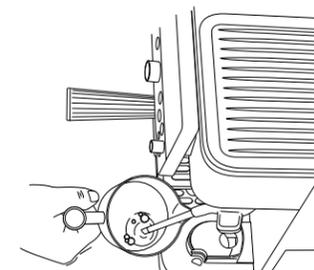
3 Pull the steam wand out.
Place the steam wand inside
the milk jug so that the wand
is resting within the milk jug
spout.



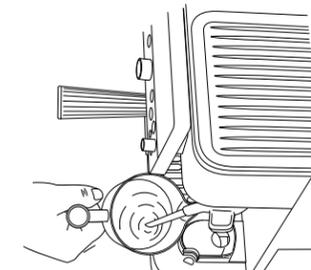
4 Angle the milk jug slightly to
the left or right so that the
steam wand is about a finger's
width away from the wall of
the milk jug.



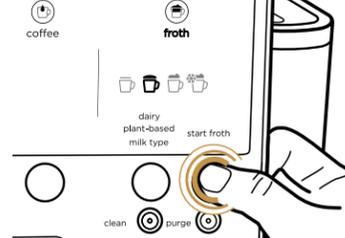
5 Hold **START FROTH** for 3
seconds. The machine will
beep to indicate that frothing
has started and steam will
start to generate from the
wand.



6 Place wand just below the
surface of the milk to start
incorporating air to stretch
the milk. This should start to
create a vortex with the milk.



7 As the volume of milk increases
in size, move the jug up so the
steam wand is lower in the milk
jug. This will heat up the milk.



8 Stay in that position until the
jug is too hot to hold with your
hand for 3 seconds, then press
START FROTH to turn the
function off. Wipe steam wand
with damp cloth. Return steam
wand to down position.

*FROTH SETTINGS MAY VARY BY MODEL.

*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 the 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 ageing 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 steady, consistent rate.
- You will see a caramel-coloured 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 colour, 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.

RECIPE INSPIRATION

CAPPUCCINO



Espresso with steamed milk, microfoam and cocoa powder.



DOUBLE SHOT
ESPRESSO



MILK OF CHOICE,
up to latte line



MICROFOAM

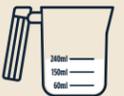
LATTE



Espresso with steamed milk and microfoam.



DOUBLE SHOT
ESPRESSO



MILK OF CHOICE,
up to latte line



MICROFOAM

FLAT WHITE



Similar to a latte, with less milk and a thinner layer of froth.



DOUBLE SHOT
ESPRESSO



120ML MILK
OF CHOICE



MICROFOAM

MACCHIATO



Espresso topped with a silky layer of microfoam.



DOUBLE SHOT
ESPRESSO



MILK OF CHOICE,
up to minimum
fill line



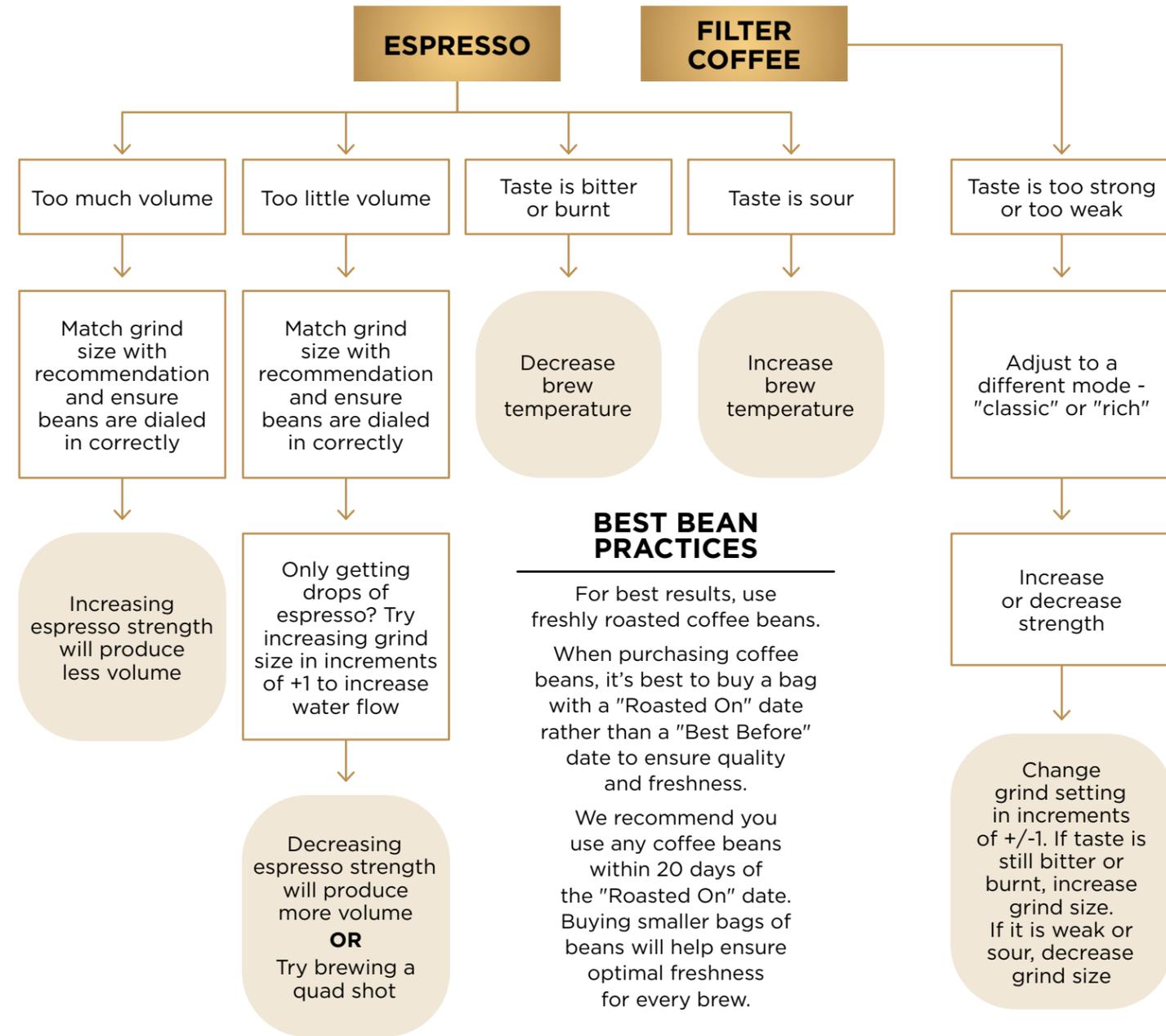
MICROFOAM

We know preferences vary for the amount of milk desired in your cup. You can adjust the quantity of milk in the milk jug depending on your preference.

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 FILTER 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.

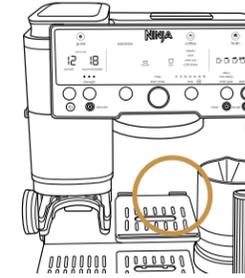
NOTE: Avoid using flavoured beans. Added oils and sugars on the beans can increase residue buildup in the grinder, increasing the recommended frequency of cleaning.

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.

ADVANCED SETTINGS

ADJUSTING BREW STRENGTH AND TEMPERATURE

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

Filter Coffee Strength Options:

- ○ ○ Mild: Fewer 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.

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

BREW TEMP ADJUSTMENT

- 1 Hold the SIZE button for 3 seconds.
 - 2 Rotate the centre dial to _h06, then press the centre dial to select.
 - 3 Rotate the centre dial to select your desired setting, then press the centre dial to select.
- LO:** Low temperature
M: Medium temperature
HI: High temperature

To leave the additional settings menu, press the SIZE button.

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.

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.

MILK TEMPERATURE ADJUSTMENT

The default milk temperature is 72°C for dairy and 69°C for plant based.

Adjust milk temperature in the additional settings.

- 1 Hold the SIZE button for 3 seconds.
 - 2 Rotate the centre dial to _h07, then press the centre dial to select.
 - 3 Rotate the centre dial to select your desired temperature, then press the centre dial to select.
- Low:** Select this setting if your froth is coming out too hot or if you would like your froth to be slightly thinner.
Medium: Our barista-recommended default setting.
High: Select this setting if your froth is coming out too cold or if you would like your froth slightly thicker.

To leave the additional settings menu, press the SIZE button.

COFFEE FLAVOUR ADJUSTMENT

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

Taste is Too Bitter or Burnt Tasting: Increase Grind Size

Taste is Too Sour: Decrease Grind Size

CHECK OUT THE INSPIRATION GUIDE FOR MORE RECIPES AND INFORMATION.

ADDITIONAL SETTINGS

CUSTOMISE

The additional settings menu offers additional options to customise your machine and is accessible by pressing and holding the SIZE button for 3 seconds.

ITEM NUMBER	TOPIC	OPTIONS
_h01	Beeps: Turns all beeps on or off.	ON: Leaves beeps on (Default) OFF: Turns beeps off
_h02	Eco Mode: Saves power by turning boiler off after brewing.	ON: Turns Eco Mode on OFF: Leaves Eco Mode off (Default)
_h03	Recommended Grind Size: Turns recommended grind setting display on or off.	ON: Leaves display on (Default) OFF: Turns display off
_h04	Barista Assist Technology Reset: Resets recommended grind setting to default setting.	NO: Keeps your current settings (Default) YES: Resets your settings
_h05	Factory Settings Reset: Reset all variables on the machine to default settings.	NO: Keeps your current settings YES: Resets your settings
_h06	Brew Temperature: Adjusts the temperature of your drink.	LO: Low temperature M: Medium temperature (default) HI: High temperature
_h07	Froth Temperature: Adjusts the temperature of your froth.	LO: Low temperature M: Medium temperature (default) HI: High temperature
_h08	Hard Water: Brings the hard water test menu up to reset your water hardness	hd 0: Strip has 0 purple boxes hd 1: Strip has 1 purple box hd 2: Strip has 2 purple boxes hd 3: Strip has 3 purple boxes hd 4: Strip has 4 purple boxes hd 5: Strip has 5 purple boxes

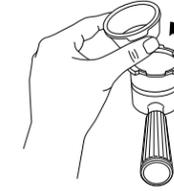
- 1 Navigate through these topics by turning the centre dial. Press START BREW to select your desired topic.
- 2 Once you select into a topic, turn the centre dial to get to your desired option and press START BREW to make your selection.
- 3 After a selection is made, you will hear a beep and return to the menu screen. Please note that the machine will not beep if beeps are turned off.
- 4 You can exit the menu by pressing the SIZE button again.

CLEANING & MAINTENANCE

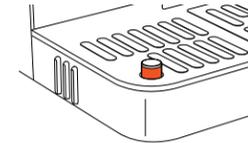
DAY-TO-DAY MAINTENANCE

CLEANING THE BASKETS AND PORTAFILTER

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



EMPTYING THE DRIP TRAY



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

NOTE: Remove centre drip tray before emptying. Wipe off with a damp cloth separately.

CLEANING THE FROTHER

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

Auto purge: After every froth, push the steam wand back into the down position without the jug installed to initiate an auto purge. This will help clean the inside of the steam wand after frothing. You can purge any time by pressing the PURGE button.

Removable whisk: Remove the whisk from the milk jug and handwash with soapy water after each use.

For a deeper clean of the whisk and steam wand, fill milk jug with water and a drop of dish soap and run the MICROFOAM froth program.

DISHWASHER-SAFE PARTS

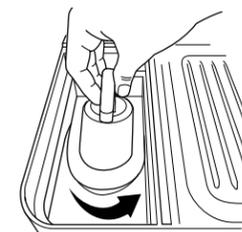
Funnel, whisk, cleaning disc, water reservoir, bean hopper, and all drip tray components.

CLEANING THE CONICAL BURR GRINDER

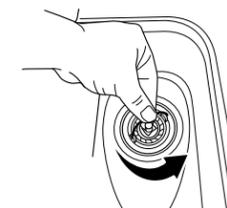
To prevent clogging and ensure the highest quality output, it is recommended to clean your conical burr grinder weekly at a minimum for daily use. For dark roast, decaf and other oily bean types, it is recommended to clean the grinder more often. For less than daily use, clean your grinder monthly at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



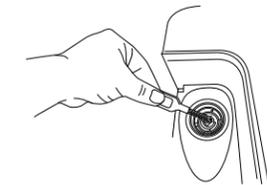
- 4 Remove upper burr by rotating anticlockwise, aligning the orange arrow on the burr grinder with the orange arrow labeled ALIGN on the machine. Once aligned, lift upper burr out.



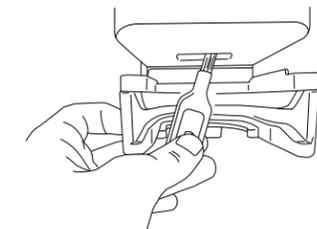
- 5 Clean removed burr grinder with brush.



- 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.

NINJA LUXE CAFÉ

For recipes, accessories and replacement parts,
visit **AU** ninjakitchen.com.au | **NZ** ninjakitchen.co.nz

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