

NINJA

LUXE CAFÉ

mini

QUICK START GUIDE



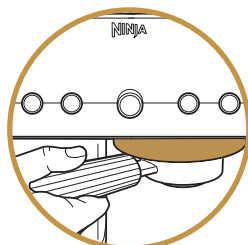
To ensure optimal performance, we rigorously test each individual machine before it gets to you. All machines are cleaned after testing, but some water or grounds may still be present. If needed, simply brush and wipe clean before use.



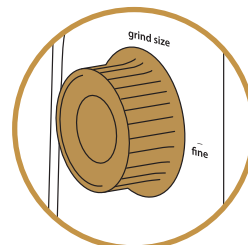
SCAN HERE
for how-to videos,
recipes, and cleaning
& maintenance.

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

STEP 1: MEET YOUR TOOLS



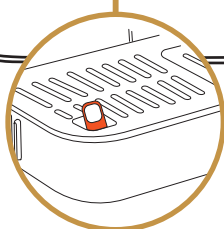
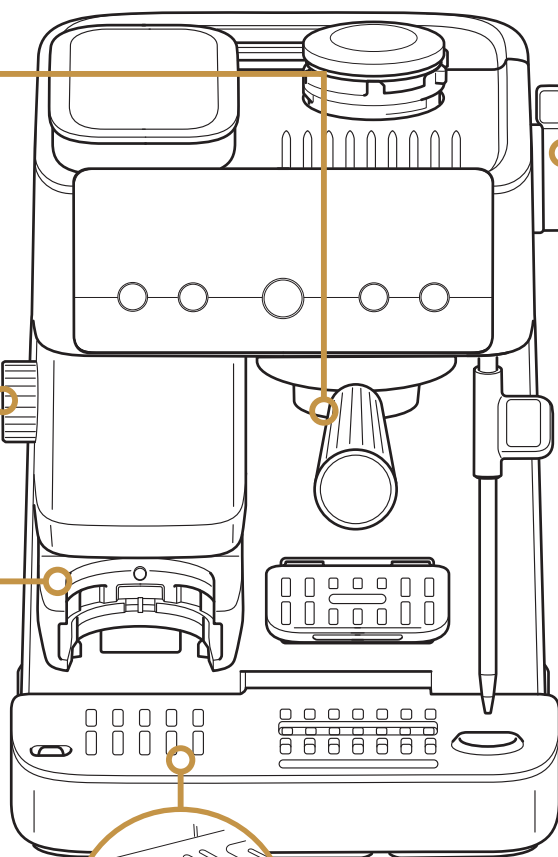
GROUP HEAD
Install portafilter here for brewing.



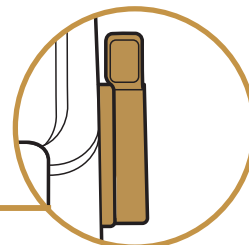
GRIND DIAL
Turn the dial to choose your grind.



GRINDING CRADLE
Install portafilter and funnel here when grinding beans.



DRIP TRAY
Empty the drip tray when you see the orange indicator.

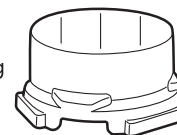


MANUAL VALVE
Switches between brewing and frothing modes.

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



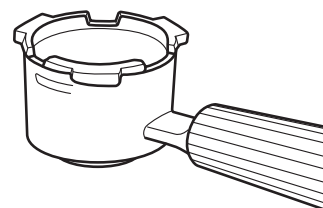
FUNNEL
Prevents grounds from overflowing when grinding and assists tamping. **Always install funnel before grinding.**



DOUBLE BASKET
Used to brew espresso. **Comes installed in the portafilter.**



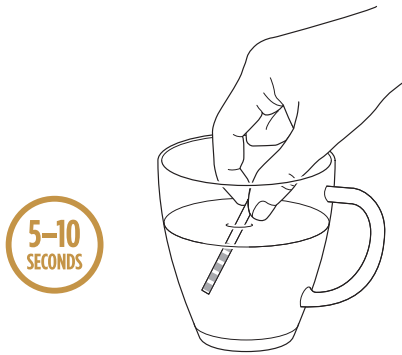
PORTAFILTER
Holds basket in place for grinding and brewing.



STEP 2: TEST WATER HARDNESS

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

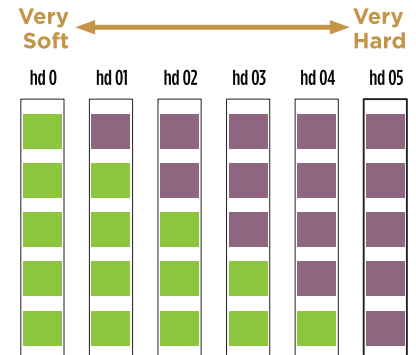
All water has minerals that can build up in the machine over time. These minerals are referred to as water hardness and can impact how often you need to descale your machine.



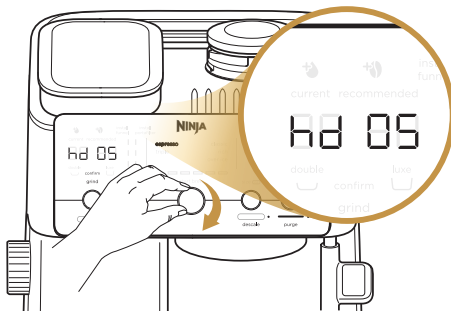
1. Locate test strip provided in starter kit. Completely submerge test strip in the water you plan on using with your machine for 5-10 seconds, ensuring all squares are underwater.



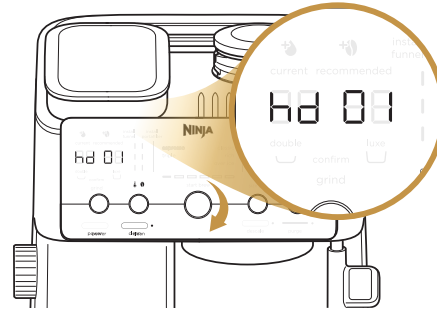
2. Remove from water and place on a flat surface. Wait 1 minute and check results.



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.).



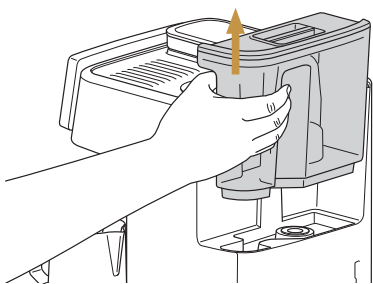
4. Plug in machine. The control panel will display a water hardness of hd 05.



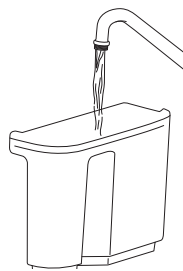
5. Turn the center dial to set your water hardness by matching your setting to how many purple squares you see (will range from 0-5 squares). Press center dial to confirm your setting.*

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

STEP 3: FILL WATER RESERVOIR & BEAN HOPPER

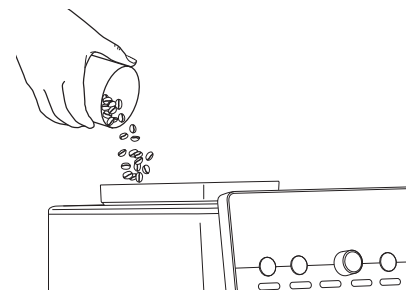


1. Remove water reservoir from back of machine.



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

NOTE: For best results, use filtered water.

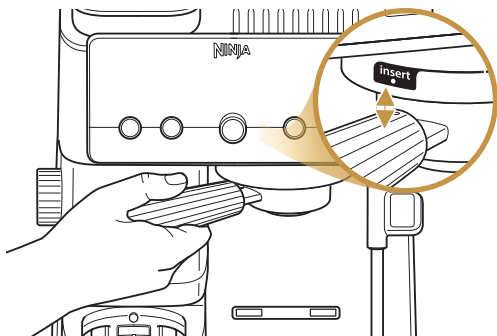


3. Fill bean hopper with whole beans*. You may fill the hopper as much as you desire. Be sure the bean hopper is secured to the machine before brewing. **DO NOT** add pre-ground beans to bean hopper.

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

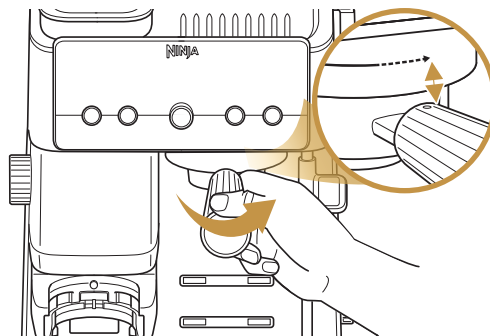
STEP 4: FLUSH YOUR MACHINE

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

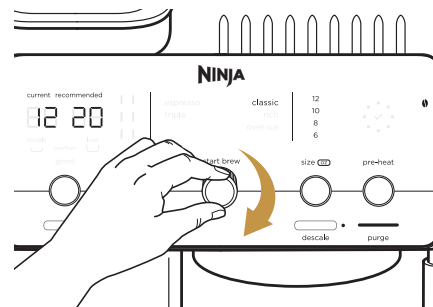


- 1.** With the double basket installed in the portafilter*, place the portafilter in group head (angled to the left) **by aligning orange dot on portafilter with orange dot on group head.**

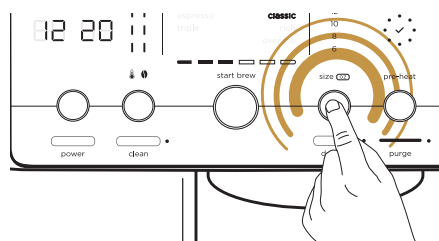
*THE DOUBLE BASKET COMES INSTALLED IN THE PORTAFILTER



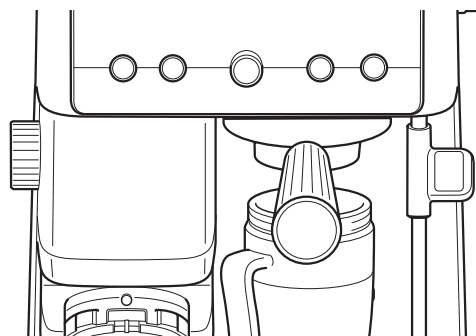
- 2.** Fasten portafilter into group head **until orange dot on portafilter aligns with lock arrow on group head.**



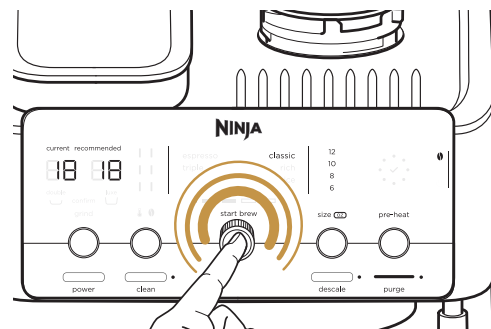
- 3.** Turn the center dial to select **CLASSIC.**



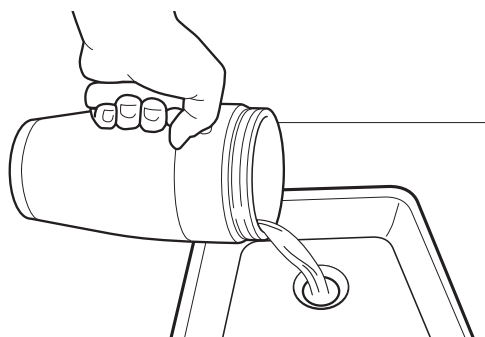
- 4.** Press the **SIZE** button to adjust drink size to the largest available size.



- 5.** Place a 14 oz. or greater cup under the portafilter.



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



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



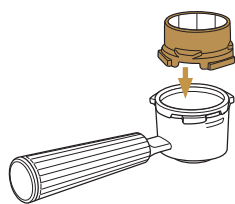
SCAN HERE
first to learn how to
dial in your espresso.

DIALING IN YOUR ESPRESSO

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

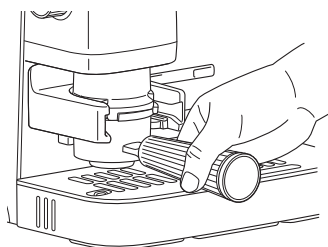
Barista Assist Technology™ automatically does this for you. All you have to do is **run through the steps below TWICE**, and the machine should be calibrated for your current beans.

STEP 1: PREP YOUR DRINK



1. 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.



2. 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.



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

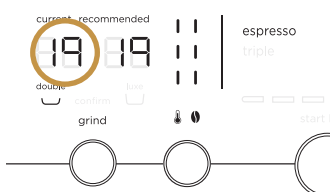
NOTE: If you do not see this animation, remove the portafilter from the grinding cradle, power the machine off and on, and reinstall the portafilter in the grinding cradle, ensuring it is level and pushed all the way in.

**Not required on all models



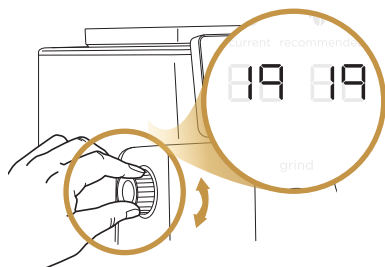
4. Since the double basket is installed, the machine will display **ESPRESSO** as your drink option.

STEP 2: GRIND THE BEANS



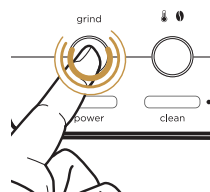
1. Check to see if the current grind setting matches the recommended setting.

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



2. 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.

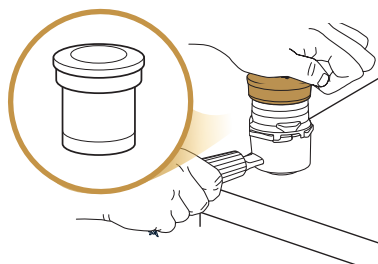
NOTE: When turning the grind dial, turn in small increments to allow the machine to register the change in grinder setting.



3. Press **GRIND**. **DO NOT** touch portafilter until grinding is complete.

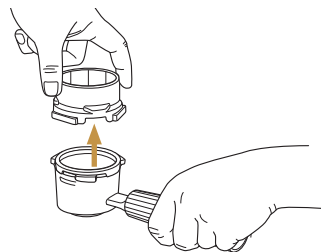
NOTE: Once a grind is complete, the machine will be set to the brew style and size that was selected for that grind. To change style and size, pour grounds out of portafilter, power the machine off and on, and restart from Step 1, selecting desired style and size before grinding.

STEP 3: BREW ESPRESSO

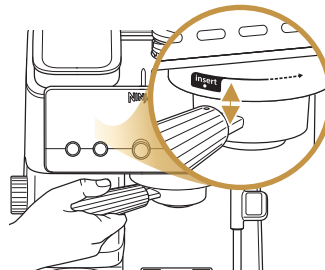


1. After grinding remove portafilter. On a solid level surface with funnel still attached, **press tamper all the way down until it meets funnel.**

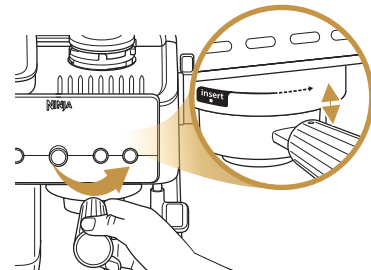
NOTE: If tamping on top of a wooden or delicate material countertop, put towel down for protection.



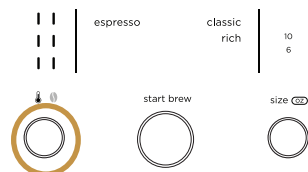
2. Remove funnel from portafilter. Funnel and tamper nest together and store on top of the unit.



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



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

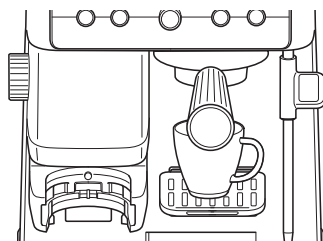


5. *Optional:* Adjust strength or temperature to your preference. Press and hold for 3 seconds to toggle between settings.

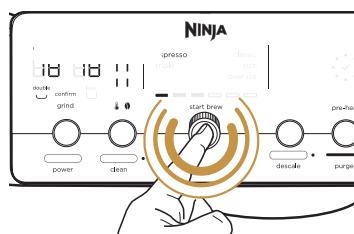
Adjusting espresso brew strength will affect your brew volume.

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

FOR MORE INFORMATION, SEE TIPS AND TRICKS.

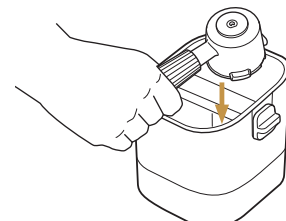


6. Place a cup under the portafilter.



7. 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.



8. 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/ACCESSORIES

STEP 4: REPEAT STEPS 1-3

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.



READY TO FROTH?

Learn how to manually froth with the included Manual Froth Guide or scan here for how-to videos.

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

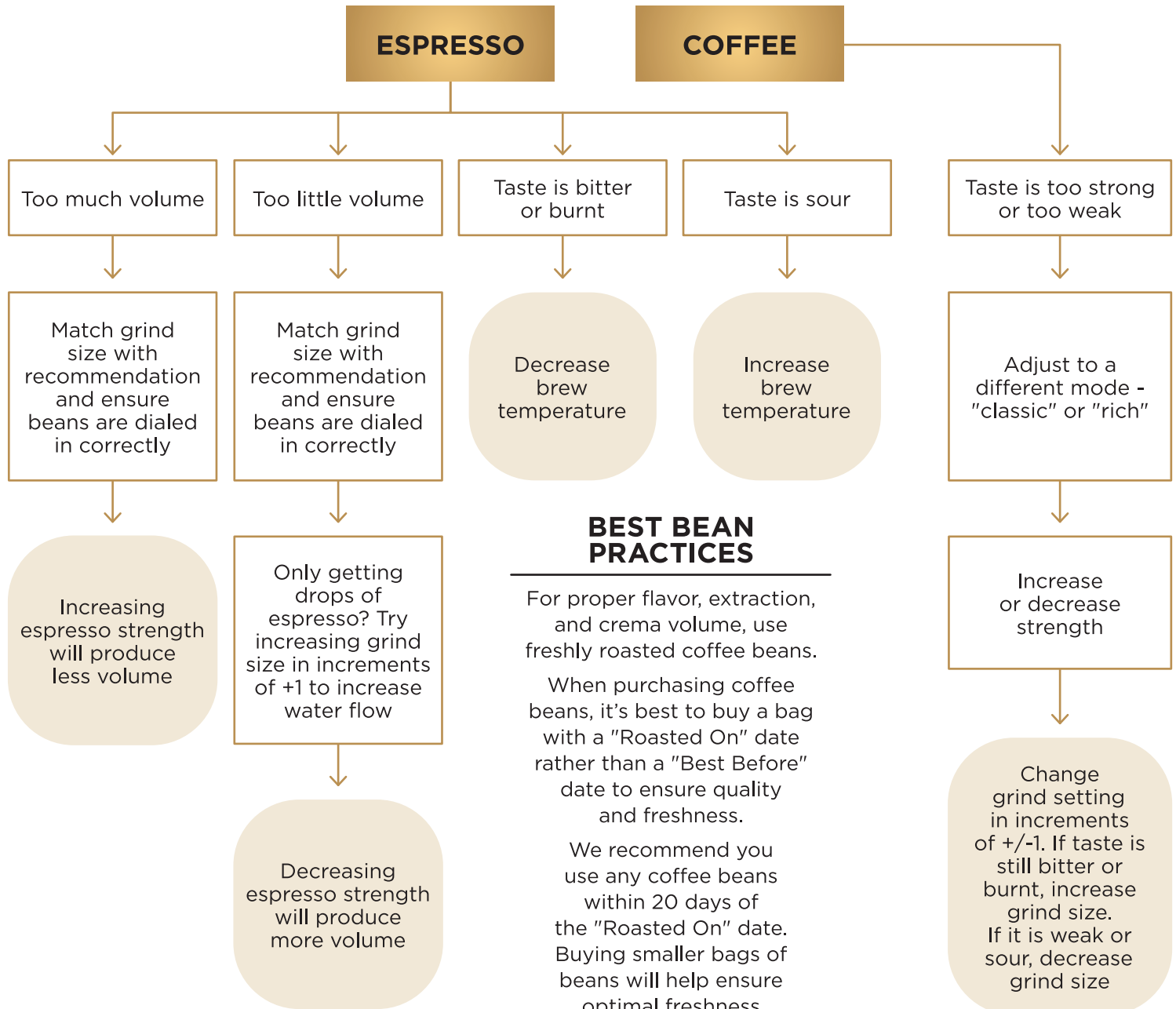
- Espresso will pour out at a slow, consistent rate.
- You will see a caramel-colored liquid pouring out. That is your crema.
- There will be a layer of crema on top of your drink. Feel free to tilt your cup to see if the layer of crema is still completely visible. If you can still only see that caramel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

CUSTOMIZE YOUR BREW

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

ARE YOU BREWING ESPRESSO OR COFFEE?



BEST BEAN PRACTICES

For proper flavor, extraction, and crema volume, 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 flavored 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.

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 flavor 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 flavor and brew volume.



ESPRESSO

Concentrated, flavorful serving of coffee

Makes a double shot in the double basket.

1.5 oz.*

COFFEE

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



CLASSIC

Balanced coffee smooth enough to drink by itself

6-10 oz.



RICH

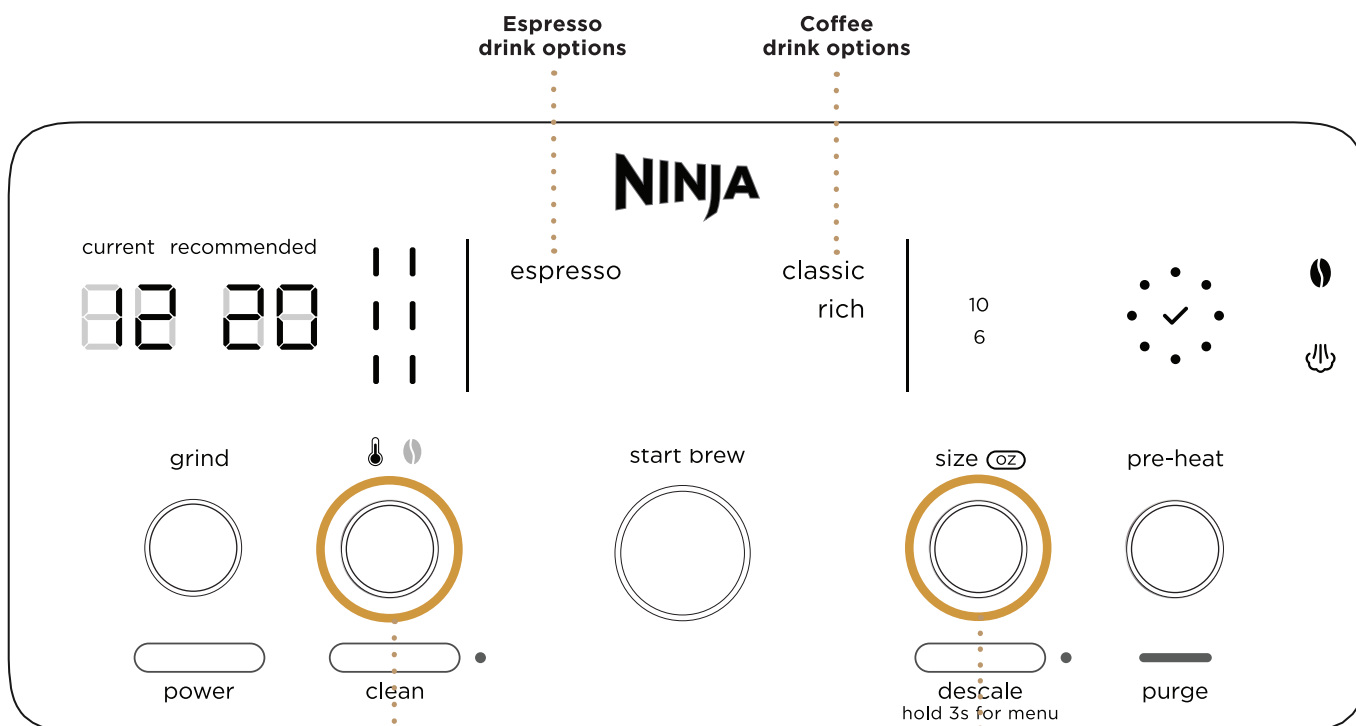
More concentrated coffee ideal for mixing with milk and flavoring

6-10 oz.

***When brewed with the double basket and 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 flavor.

COFFEE: Press the **SIZE** button to change the volume output. Changing size will not affect flavor. Changing **STRENGTH** ☕ will change the volume output and also affect flavor.

COFFEE FLAVOR 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 flavor profile.

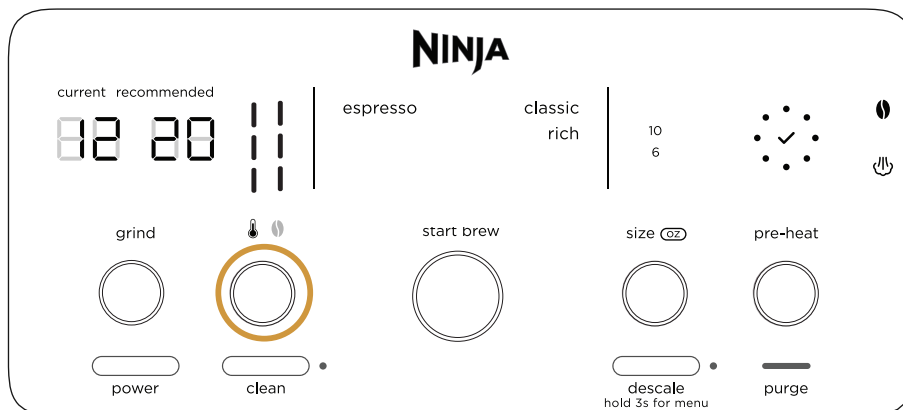
Taste Is Too Bitter or Burnt: Increase Grind Size or Decrease Temperature

Taste Is Too Sour: Decrease Grind Size or Increase Temperature

CHECK OUT THE INSPIRATION GUIDE FOR MORE RECIPES AND INFORMATION.

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.

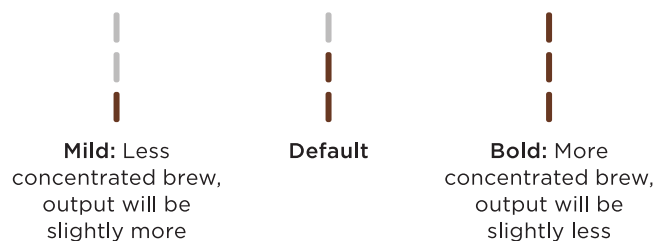
Espresso Strength Options: ☕



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.**

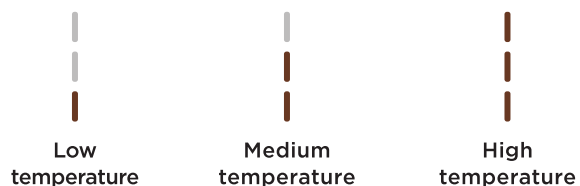
NOTE: Barista Assist Technology may adjust your grind size when adjusting brew strength.

Coffee Strength Options: ☕



NOTE: Strength adjust is not available for RICH coffee brew.

Temperature Adjustments: 🌡️



The temperature setting will affect the extraction of espresso and the flavor 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.

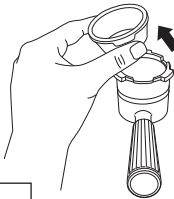
CLEANING & MAINTENANCE

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.

NOTE: The black liner at the bottom of the portafilter is not removable and assists with coffee stream.

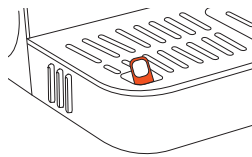


CLEANING THE FROTHER

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.

EMPTYING THE DRIP TRAY



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

DISHWASHER-SAFE PARTS

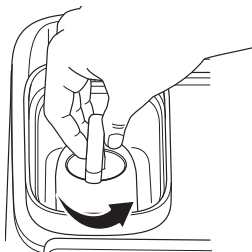
Funnel, cleaning disc, and all drip tray components.

CLEANING THE CONICAL BURR GRINDER

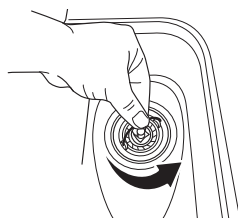
To prevent clogging and ensure the highest quality output, it is recommended to clean your conical burr grinder weekly at a minimum for daily use. For dark roast, decaf and other oily bean types, it is recommended to clean the grinder more often. For less than daily use, clean your grinder monthly at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

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

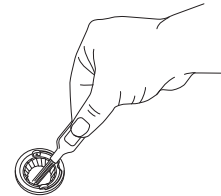
- 1 Remove all beans from the bean hopper. See Switching Out Beans for reference.
- 2 Ensure the bean hopper is installed and locked. Clear out any leftover beans on top of the grinder by performing a "purge", following these instructions. First, set the grind size to 60, and with the portafilter in the grinding cradle, press and hold "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 counterclockwise.



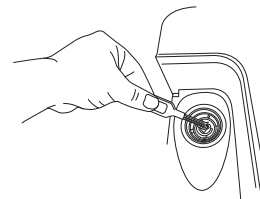
- 4 Remove upper burr by rotating counterclockwise, aligning the orange arrow on the burr grinder with the orange arrow labeled ALIGN on the machine. Once aligned, lift upper burr out.



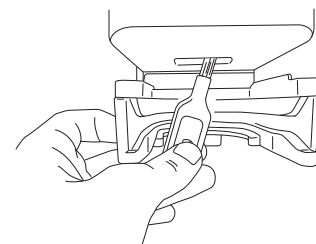
- 5 Clean removed burr grinder with brush.



- 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.

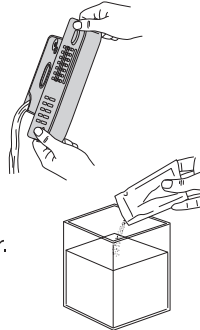
DESCALING

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 37 fl. oz. of water. Pour solution mixture into water reservoir.

OR

Fill the water reservoir with 16 oz. 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 milk jug on the drip tray with the steam wand inside.
- 6 Turn the manual valve to the **STEAM**  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 steam wand for **approximately 30 minutes**.* The machine will beep when this portion is complete.
- 9 Once the first part of the cycle is complete, remove the milk jug and empty the contents. Hand-wash with warm, soapy water to remove any residual solution.
- 10 Turn the manual valve to the **BREW**  position.
- 11 Place an empty cup (at least 14 oz.) under the portafilter.
- 12 Press the **CENTER DIAL** to continue the second part of the cycle. The machine will flush solution through the portafilter for **approximately 60 minutes**.* The machine will count down the remaining time on the control panel.
- 13 The machine will beep indicating when the descale cycle is complete.
- 14 After the cycle is complete, remove the portafilter, and drip tray with caution, as there will be water in each.
- 15 Empty the contents of each and hand-wash with warm, soapy water to remove any solution that could affect the flavor of your coffee.
- 16 Fill the reservoir with fresh water up to, but not exceeding, the Max Fill line.
- 17 Install the drip tray back on the machine and install the portafilter in the group head. **DO NOT** install the milk jug.
- 18 Flush the group head by running a **CLASSIC** brew in the largest size available (either 10 oz. or 12 oz. depending on your machine).
- 19 Then, with the milk jug uninstalled, flush the steam wand by turning the manual valve to **STEAM**  and allowing steam to pass through the wand.

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

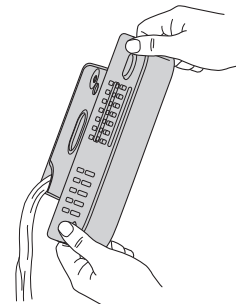
RUNNING A CLEAN CYCLE

Time to complete: approximately 6 minutes

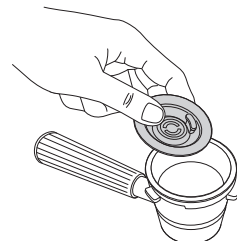
A clean cycle flushes out residual oils or grounds that build up in and around the group head. The CLEAN light will automatically illuminate to indicate when a clean cycle is required. You may also run a clean cycle if you notice a change in brew quality. The clean cycle requires the cleaning disc (included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

Follow these steps to run a clean cycle:

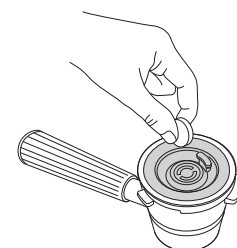
- 1 Ensure the drip tray is completely empty as the water brewed from the clean cycle will be deposited into the drip tray. **Not emptying the drip tray may cause overflow.**



- 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 center of the cleaning disc.



- 6 Fasten the portafilter in the group head.
- 7 Press the **CLEAN** button, then press the center 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.

*Times may vary.

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NINJA LUXE CAFÉ *mini*

For more recipes, visit ninjakitchen.com/recipes
For accessories and replacement parts, visit ninjaaccessories.com

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