

Ninja ES301

Ninja Luxe Café Mini Espresso & Drip Coffee Machine (ES301)

Instruction Manual

INTRODUCTION

This manual provides instructions for the safe operation, setup, and maintenance of your Ninja Luxe Café Mini Espresso & Drip Coffee Machine, Model ES301. This compact machine offers versatile brewing options, including espresso and drip coffee, along with a manual steam wand for frothing milk. It features integrated grinding, precision weighing, and Barista Assist Technology for optimized brewing.

A mini machine with everything you need

Built-in burr grinder, precision scale, and manual steam wand.



The Ninja Luxe Café Mini Espresso & Drip Coffee Machine, Model ES301, shown with various coffee preparations.

Video demonstrating a comparison between the Ninja Luxe Café Premier and Mini models, highlighting the compact size and features of the Mini.

SETUP

- 1. Unboxing and Component Identification:** Carefully remove all components from the packaging. Verify that all included parts are present: the main unit, portafilter, assisted tamper, double basket, filter, funnel, and milk jug.
- 2. Initial Cleaning:** Before first use, wash all removable parts (water reservoir, drip tray, portafilter, baskets, milk jug, funnel) with warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the machine with a damp cloth.
- 3. Water Reservoir Filling:** Fill the removable water reservoir with fresh, filtered water up to the MAX fill line. Ensure the reservoir is securely placed back into the machine.
- 4. Water Hardness Test:** Use the provided water hardness test strip to determine your water's hardness level. This

information helps in setting the descaling frequency for optimal machine performance. Follow the instructions on the test strip packaging.

5. **First Use / Priming:** Plug the machine into a grounded electrical outlet. Follow the on-screen prompts or manual instructions for the initial priming cycle. This process flushes the internal components and prepares the machine for brewing.



The built-in grinder and precision scale ensure accurate dosing for each brew.

OPERATING INSTRUCTIONS

1. Grinding Coffee Beans

- Ensure the bean hopper is filled with fresh, whole coffee beans.
- Select the desired grind size using the control dial. The Barista Assist Technology will recommend a grind size based on your selected brew type.

- Place the portafilter with the appropriate filter basket (single or double) into the grinding cradle. The built-in precision scale will automatically dose the correct amount of grounds.

2. Brewing Espresso

- After grinding, use the assisted tamper to compress the coffee grounds evenly in the portafilter.
- Insert the portafilter into the brew head and lock it into place.
- Place your espresso cup(s) on the drip tray.
- Select your desired espresso shot size (single, double, or triple) on the control panel.
- Press the 'Start Brew' button. The machine will automatically adjust temperature and pressure for optimal extraction.



An authentic espresso shot with rich crema being dispensed into a glass cup.

3. Brewing Drip Coffee

- For drip coffee, ensure the appropriate filter basket is in the portafilter and grounds are added.
- Insert the portafilter into the brew head.

- Place your coffee mug or carafe on the drip tray.
- Select your preferred drip coffee style: Classic, Rich, or Over Ice.
- Choose the desired cup size (e.g., 6 oz, 8 oz, 10 oz, 12 oz).
- Press the 'Start Brew' button.



The machine's 2-in-1 brewing versatility allows for both espresso and drip coffee preparation.

4. Frothing Milk

- Fill the milk jug with your desired amount of dairy or plant-based milk.
- Position the steam wand into the milk, just below the surface.
- Activate the steam function. Adjust the steam wand position to create your preferred microfoam texture.
- Once frothed, turn off the steam and immediately wipe the steam wand clean with a damp cloth.

Hand-crafted manual frothing

Perfectly textured microfoam, crafted and customized by you—control thickness and milk type.



Manual steam wand allows for hand-crafted milk frothing for various coffee beverages.

Video demonstrating the features and operation of the Ninja Luxe Cafe Mini, including brewing and frothing.

MAINTENANCE

1. Daily Cleaning

- **Portafilter and Baskets:** After each use, remove the portafilter and discard spent coffee grounds. Rinse the portafilter and filter basket under warm water.
- **Drip Tray:** Empty and rinse the drip tray daily or when the 'Full' indicator appears.
- **Steam Wand:** Immediately after frothing, purge the steam wand briefly to clear any milk residue, then wipe it thoroughly with a damp cloth.
- **Exterior:** Wipe the exterior of the machine with a soft, damp cloth.

2. Descaling

- The machine will indicate when descaling is required. This process removes mineral buildup that can affect performance and taste.
- Use a descaling solution specifically designed for coffee machines. Follow the instructions provided with the descaling solution and the machine's manual for the descaling cycle.
- Rinse the machine thoroughly after descaling by running several cycles with fresh water.

3. Grinder Cleaning

- Periodically clean the conical burr grinder to prevent oil and coffee residue buildup.
- Refer to the detailed instructions in the full product manual for removing and cleaning the burrs.

Effortless cleaning

Steam wand easily wipes clean,
and removable parts are dishwasher safe.



The steam wand and other removable parts are designed for effortless cleaning.

TROUBLESHOOTING

Problem	Possible Cause	Solution
No coffee dispenses	Water reservoir empty; machine not primed; brew head clogged.	Fill water reservoir; run priming cycle; clean brew head.
Weak or watery coffee	Grind too coarse; insufficient coffee grounds; machine needs descaling.	Adjust grind to finer setting; ensure proper dosing; perform descaling cycle.
Machine leaking water	Water reservoir not seated correctly; drip tray full; internal seal issue.	Ensure reservoir is firmly in place; empty drip tray; contact customer support if issue persists.
Milk not frothing properly	Steam wand clogged; insufficient steam pressure; incorrect milk type/temperature.	Clean steam wand thoroughly; ensure machine is heated; use cold, fresh milk.
Grinder not working	Bean hopper empty; burrs clogged; power issue.	Fill bean hopper; clean grinder burrs; check power connection.

SPECIFICATIONS

- **Brand:** Ninja
- **Model Name:** Ninja Luxe™ Café Mini
- **Model Number:** ES301
- **Capacity:** 250 g (bean hopper)
- **Color:** Silver
- **Product Dimensions:** 10.2"D x 12.2"W x 13.4"H
- **Wattage:** 1650 watts
- **Voltage:** 120 volts
- **Operation Mode:** Semi-Automatic
- **Coffee Input Type:** Whole Bean
- **Material:** Stainless Steel
- **Included Components:** Assisted tamper, Double basket, Filter, Funnel, Milk jug

WARRANTY

This Ninja product is covered by a manufacturer's warranty. For specific details regarding warranty coverage, duration, and terms, please refer to the warranty card included in your product packaging. You may also visit the official Ninja website for comprehensive warranty information and product registration.

SUPPORT

For customer support, technical assistance, replacement parts, or additional product information, please visit the official Ninja website. Contact details for customer service, including phone numbers and email addresses, can typically be found in the product packaging or on the 'Support' section of the official website.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

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After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question