

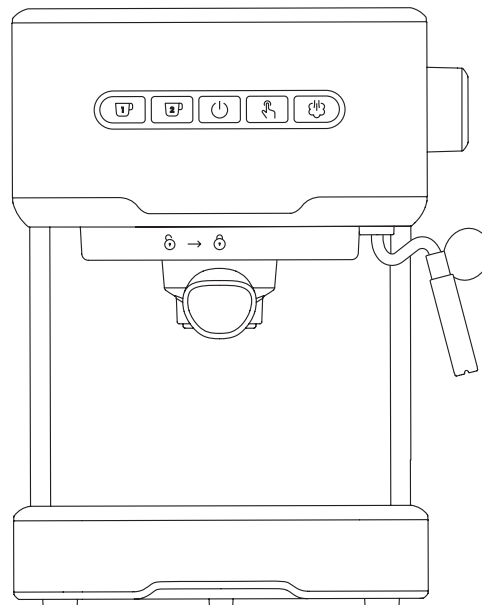
CHEFMAN®

EASY-BREW ESPRESSO MACHINE

USER GUIDE

- Safety Instructions
- Features
- Operating Instructions
- Troubleshooting
- Cleaning and Maintenance
- Notes
- Terms and Conditions
- Warranty Registration

RJ54-SS-15



COOKING FORWARD™

Welcome!

Whether this is your first Chefman® appliance or you're already part of our family, we're happy to be in the kitchen with you. With your new Easy-Brew Espresso Machine, you can quickly and easily make the perfect cup of espresso right from your kitchen—its compact, sleek design is ideal for small spaces. Its simple buttons make it a good choice for beginner baristas, and its powerful 15-bar pump helps you brew the strongest, richest cup. With single, double, and customizable brew options, you can make your very own personalized coffee drink. Plus, the easy-to-use integrated steam wand is perfect for frothing milk to make macchiatos, cappuccinos, and more.

We know you're excited to start brewing, but please take a few minutes to carefully read our directions, safety instructions, and warranty information.

From our kitchen to yours,
The Chefman® Team



READ ALL INSTRUCTIONS BEFORE USE
For your safety and continued enjoyment of this product, always read the instruction manual before using.



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SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

WARNING: When using electrical appliances, basic safety precautions should always be followed, including the following:

1. READ ALL INSTRUCTIONS.

2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against fire, electric shock, and injuries to persons do not immerse the cord, plug charging base, or unit in water or any other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug the appliance from the outlet when not in use and before cleaning. Allow the appliance to cool before putting on or taking off parts, and before cleaning it.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. If this should occur, contact Chefman® Customer Support.



SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

7. The use of accessory attachments not recommended by Chefman® may result in fire, electric shock, or injury to persons.
8. Do not use outdoors.
9. Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
10. Do not place the appliance on or near a hot gas or electric burner, or in a heated oven.
11. To disconnect, turn any control to OFF, then remove the plug from the wall outlet.
12. Do not use the appliance for other than its intended use.

**SAVE THESE INSTRUCTIONS
FOR HOUSEHOLD USE ONLY**



SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

WARNING: This appliance has a polarized plug (one blade is wider than the other). This plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way or force it into the outlet. This could result in injury or electrical shock.

SHORT CORD INSTRUCTIONS

A short power-supply cord is provided to reduce the hazards of entanglement or tripping over a longer cord. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use. If a longer detachable power-supply extension cord is used:

1. The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
2. The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.

SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

POWER CORD SAFETY TIPS

1. Never pull or yank on the cord or the appliance.
2. To insert the plug, grasp it firmly and guide it into the outlet.
3. To disconnect the appliance, grasp the plug and remove it from the outlet.
4. Never use the product if the power cord shows signs of abrasion or excessive wear. Contact Chefman® Customer Support for additional guidance and support
5. Never wrap the cord tightly around the appliance, as this could place undue stress on the cord where it enters the appliance and cause it to fray and break.

**DO NOT OPERATE APPLIANCE IF THE POWER CORD SHOWS
ANY DAMAGE OR IF APPLIANCE WORKS INTERMITTENTLY
OR STOPS WORKING ENTIRELY.**

*California Proposition 65:
(Applicable for California Residents only)*



WARNING:

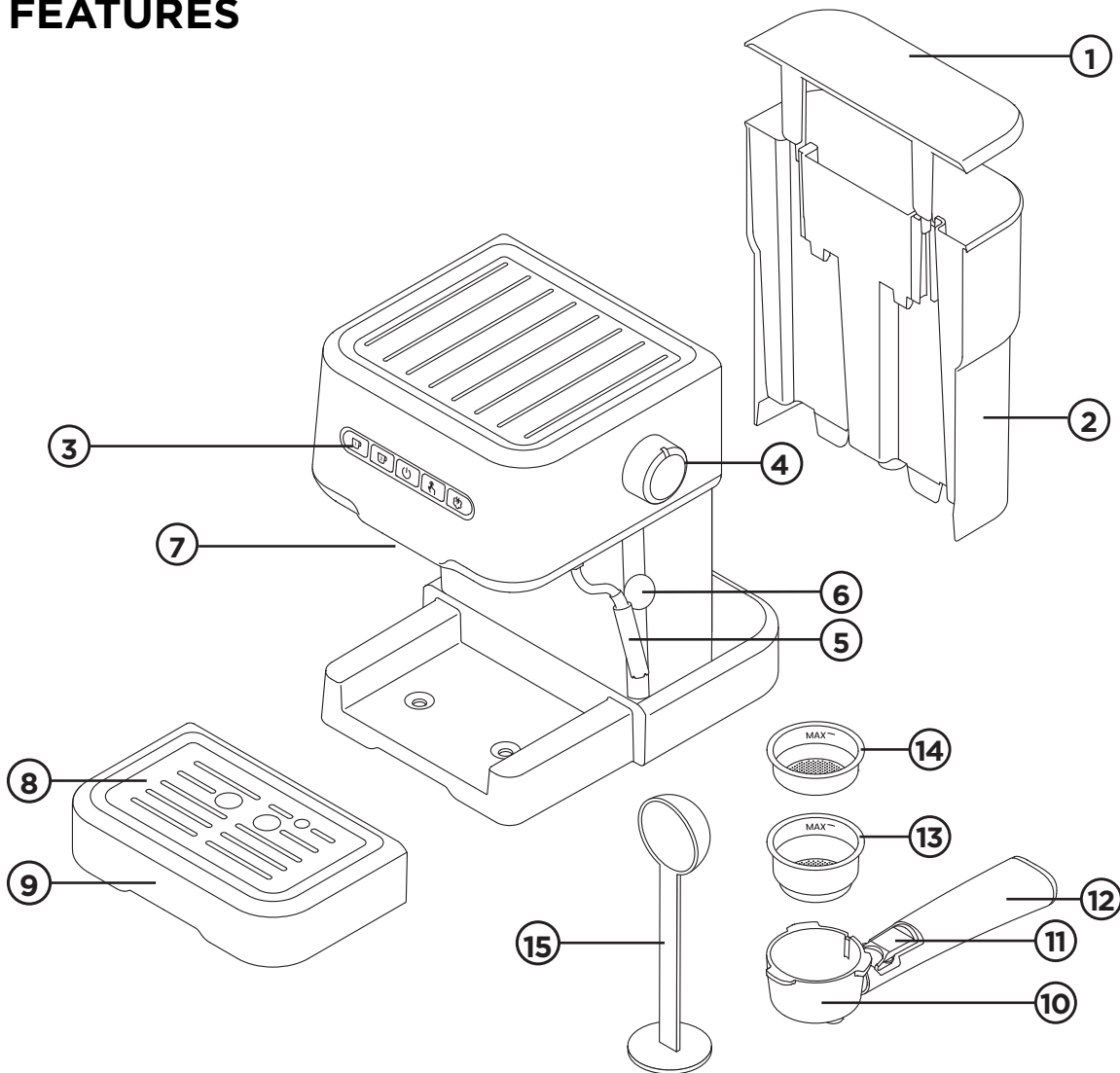
Cancer and Reproductive Harm -
www.P65Warnings.ca.gov.



**Do not place the appliance on a
stovetop or any other heatable
surface, even if stovetop is not on.
Doing so is a fire hazard.**

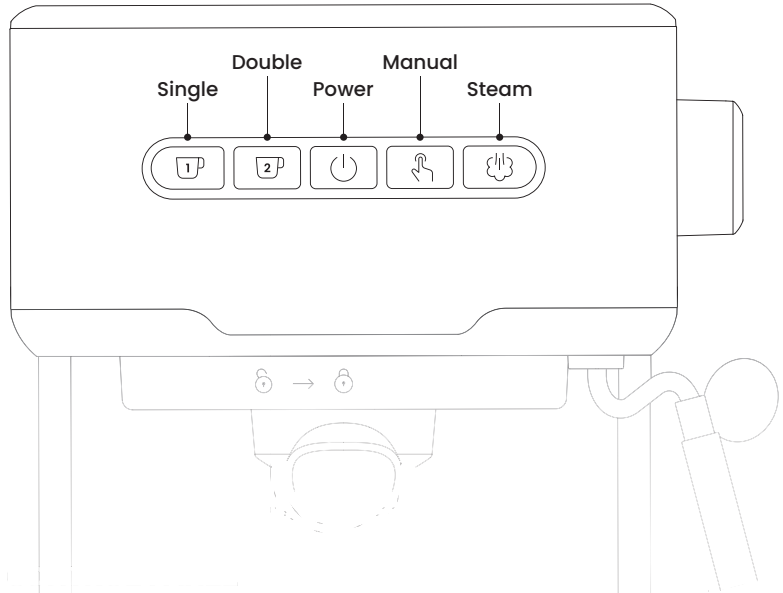


FEATURES



FEATURES

1. Water Reservoir Cover
2. 1.5L Removable Water Reservoir
3. Control Panel
4. Steam Control Knob
5. Steam Wand
6. Steam Wand Handle
7. Brew Head
8. Removable Drip Tray Coaster
9. Removable Drip Tray
10. Portafilter
11. Portafilter Basket Retention Clip
12. Portafilter Handle
13. Portafilter Double-Shot Basket
14. Portafilter Single-Shot Basket
15. Coffee Measuring Scoop and Tamper



SINGLE-SHOT Button - Use for a single shot of espresso

DOUBLE-SHOT Button - Use for a double shot of espresso

POWER Button - Turns the unit on/off

MANUAL Coffee Button - Allows you to customize the volume of your espresso by adjusting the amount of water dispensed

STEAM Button - Press to activate the steam wand when frothing milk



OPERATING INSTRUCTIONS

BEFORE FIRST USE

1. Remove all packaging materials and check to ensure that all parts and accessories are accounted for. Read all stickers and remove the ones that are not permanent.
2. Remove the water reservoir from the unit (see p. 13) and remove the orange plastic tab from the bottom of the reservoir. Hand-wash the reservoir, portafilter, portafilter baskets, and measuring scoop with a mild detergent and water. Rinse and dry well. Only the single- and double-shot baskets are top-rack dishwasher-safe.
3. Gently wipe down the exterior with a damp cloth or paper towel. **CAUTION:** Never immerse the espresso machine, its base, cord, or plug in water or any other liquid. Do not use scouring pads or abrasive cleaners, as these can damage the finish.
4. Place the unit on a hard, flat surface away from sources of heat. Press down firmly so the suction cups on the base attach to the surface.
5. Before brewing for the first time, follow the instructions to prime and preheat the unit to clean out any packaging debris or dust that may have accumulated during shipping.



OPERATING INSTRUCTIONS

PRIMING THE EASY-BREW ESPRESSO MACHINE

The unit must be primed before first use and after extended periods of disuse when the unit goes completely dry. This will push water into the unit's internal parts and release air from inside the pump. To prime, follow these steps:

1. Fill the water reservoir up to and not exceeding the MAX fill line.
2. Place a heatproof cup or mug on the coaster set over the drip tray. Make sure the steam control knob is set to OFF.
3. Plug in the unit and press the POWER button. The button will illuminate, and the SINGLE-SHOT, DOUBLE-SHOT, and MANUAL coffee buttons will slowly pulse as the unit heats. When heating is complete, the buttons will illuminate solid, indicating they are ready for use.
4. Press the SINGLE-SHOT button. The unit will start pumping water through its internal parts and a small amount of water should dispense into the cup. **NOTE:** The unit may produce a loud noise when pumping water for the first time as the air is released inside. This is normal and should stop after a few seconds.
5. Remove the cup from the drip tray and discard the water. The unit is now primed.

PREHEATING

After priming and after brief periods of disuse (a week or so), it is recommended to preheat the unit. This will ensure the water is fully drawn into the machine, so the proper amount of coffee dispenses when making your espresso. To preheat the unit, repeat the steps under PRIMING THE EASY-BREW ESPRESSO MACHINE. A larger amount of water will dispense into the cup, indicating the water is able to completely pump through the unit and the unit is ready for use. After the first use, preheating is NOT necessary if you use the unit daily.



OPERATING INSTRUCTIONS

CHOOSE THE RIGHT SIZE CUP

While the espresso machine dispenses standard single and double cups of espresso, it also allows you to brew coffee manually so you can choose how much water is dispensed (see p. 17). A standard single cup of espresso yields approximately 1-1.5 fl oz, and a double yields approximately 2-2.5 fl oz. Be aware that these amounts vary depending on variables such as coffee grind and how firmly you pack the filter.

CHOOSE THE RIGHT COFFEE AND GRIND

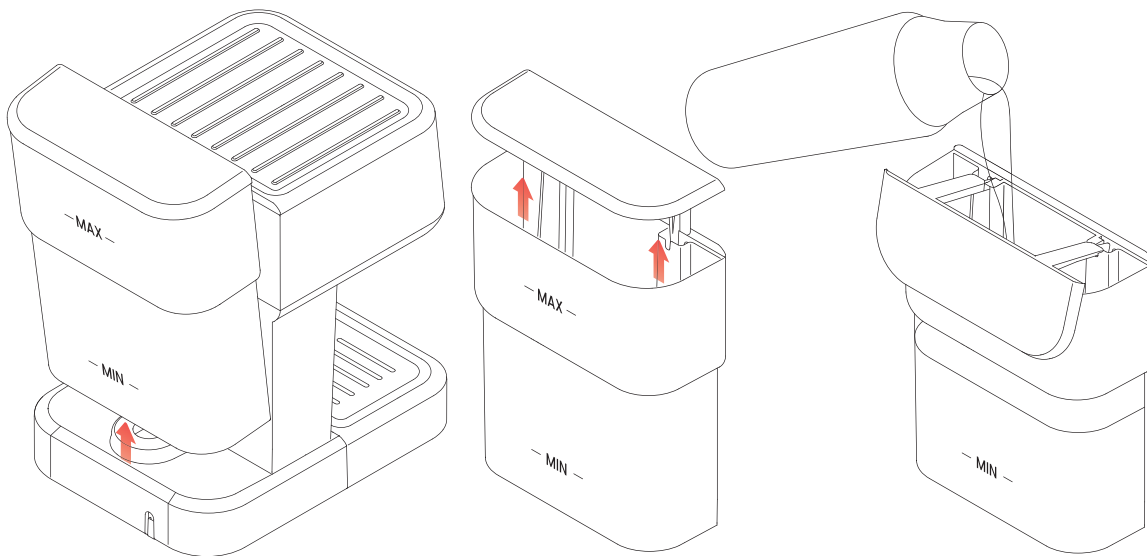
For best results, use freshly ground espresso-roasted beans, as pre-ground beans lose their flavor fast. The grind should be fine, like table salt. However, if the grind is too fine (it will feel powdery when rubbed between fingers), the water will not flow through evenly under pressure. If the grind is too coarse, the water will flow through too quickly, resulting in a weak flavor. Finding your preferred grind may take some practice.



OPERATING INSTRUCTIONS

HOW TO FILL THE WATER RESERVOIR

To fill the reservoir with water, you may either use a pitcher to fill it while on the unit or remove it from the unit to fill at the sink. To remove, gently lift the reservoir straight up from the unit. Lift the lid until the hinges are completely extended, then tilt the lid forward until it rests up over the front of the reservoir. Fill with cold water (preferably filtered or bottled) between the MIN and MAX lines on the tank. Never use warm or hot water to fill the reservoir. To replace, close the lid and hold the reservoir above the platform. Set down until the bottom locks in and the reservoir is flat against the unit.





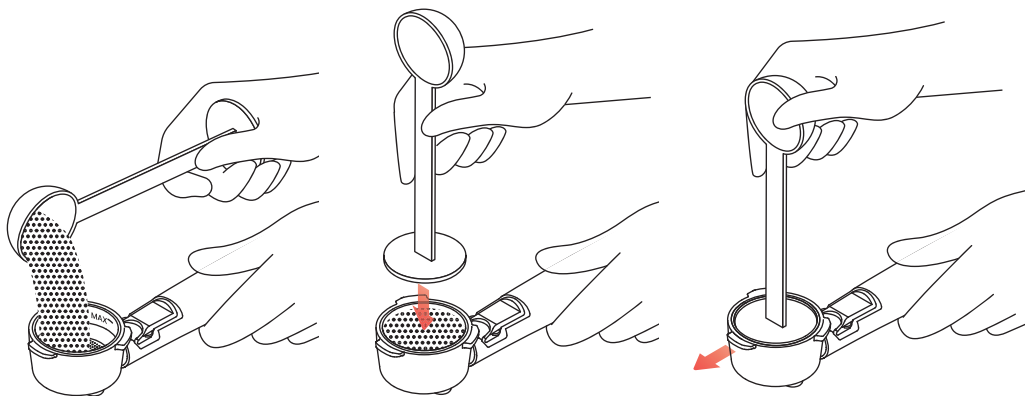
OPERATING INSTRUCTIONS

HOW TO CHOOSE AND INSERT THE PORTAFILTER BASKET

To insert the basket into the portafilter, align the tab on the basket with the corresponding groove in the portafilter. Drop the basket in and twist it slightly to ensure it is locked into place. Use the smaller basket for a single shot of espresso and the larger basket for a double shot.

HOW TO PACK THE PORTAFILTER WITH COFFEE

1. Use the coffee measuring spoon to fill the basket with finely ground coffee up to and not exceeding the MAX line inside the basket (do not overfill).
2. Using the tamper end of the measuring spoon, press on the grounds firmly and evenly. Be sure the surface is smooth and flat.
3. Clean any excess grounds from the rim of the portafilter to ensure proper fit in the brew head.

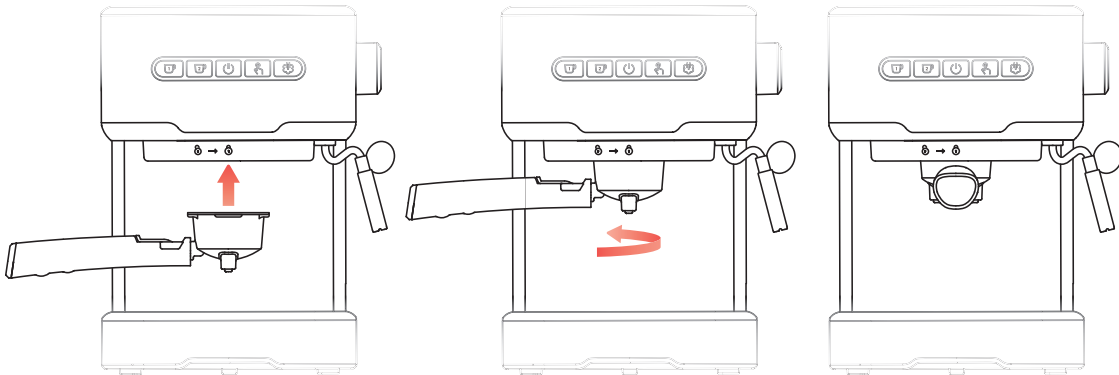




OPERATING INSTRUCTIONS

HOW TO PLACE THE PORTAFILTER ON THE BREW HEAD

1. Position the portafilter underneath the brew head with its handle facing to the left.
2. With one hand on top of the unit to steady it, insert the portafilter up into the brew head, lining up the handle with the open lock icon on the unit.
3. Slowly turn the handle to the right. You will feel some resistance as you align the handle with the locked icon on the unit (the handle will be at a 90° angle to the unit).



CHOOSE THE CORRECT BREWING SEQUENCE

The Easy-Brew Espresso Machine both brews espresso and steams milk for coffee-bar favorites like cappuccinos and lattes. When making a coffee-and-milk drink, you should brew your espresso first and then froth your milk. Steaming the milk first can cause the unit to temporarily overheat when switching back to coffee mode if residual steam gets trapped inside.

The SINGLE-SHOT, DOUBLE-SHOT, and MANUAL buttons will blink rapidly and will not turn solid for use until the unit has cooled, which can take several minutes. Do NOT make coffee before the unit has cooled and returned to standby mode, as this can damage the unit.



OPERATING INSTRUCTIONS

HOW TO MAKE A STANDARD ESPRESSO

Espresso is a unique method of coffee brewing in which hot water is forced through finely ground coffee beans for a richer and more full-bodied brew than regular drip. Because of its strength, espresso is usually served in small portions (about 1.5 to 2.5 fl oz) in demitasse cups.

1. Fill the water reservoir as directed on p. 13.
2. Make sure the steam control knob is set to OFF, then plug the unit in.
3. Press the POWER button. The button will illuminate and the SINGLE-SHOT, DOUBLE-SHOT, and MANUAL coffee buttons will slowly pulse as the unit begins heating. Once heating is complete, these three buttons will solidly illuminate, indicating the unit is ready to brew.
4. Fill the portafilter with finely ground coffee and attach it to the brew head as directed on pp. 14-15.
5. Place a heatproof cup or demitasse on the drip tray. If using a larger cup, remove the drip tray coaster for easier entry.
6. Choose to brew a single or double espresso by pressing the appropriate button corresponding to your chosen portafilter basket. The chosen button will remain lit during brewing. Brewing will last approximately 15 seconds for a single and 25 seconds for a double.
7. When brewing is complete, the unit will automatically return to standby mode (all buttons except steam lit). Remove the cup from the drip tray and serve. **NOTE:** If no button is pressed within 25 minutes, the unit will automatically power off.
8. To discard spent grounds, remove the portafilter by turning the handle to the left. Let the portafilter cool. Hold the portafilter basket in place by flipping up the retention clip to partially cover the lip of the basket and portafilter. Press on the clip with your thumb to hold the basket in place as you empty the grounds.



OPERATING INSTRUCTIONS

CAUTION: To avoid possible burns from hot steam and water or damage to the unit, never remove the water reservoir or the portafilter while brewing or using the steam wand. If you intend to make a second cup, be sure the unit is in standby mode—all buttons except STEAM will be lit and solid—before removing or inserting the portafilter. If you need to add more water to the reservoir, switch off the unit by pressing the POWER button.

HOW TO BREW IN MANUAL COFFEE MODE

The Easy-Brew Espresso Machine allows you to customize the size of your espresso by dispensing the exact amount of water desired, making it perfect for larger espresso drinks, such as an Americano. The MANUAL coffee button can run for up to 60 seconds, producing a maximum of approximately 5.25 fl oz.

1. Set up the espresso machine to brew espresso as directed in steps 1-5 in HOW TO MAKE A STANDARD ESPRESSO on p.16.
2. Press the MANUAL coffee button. The button will remain lit during brewing.
3. Once your desired amount is reached, press the MANUAL button again to stop brewing (it will stop automatically after 60 seconds). When brewing is complete, the unit will return to standby mode (all buttons except STEAM lit).
4. Remove the cup from the drip tray and serve. **NOTE:** If no button is pressed within 25 minutes, the unit will automatically power off.
5. To discard spent grounds, remove the portafilter by turning the handle to the left. Let it cool. Hold the portafilter basket in place by flipping up the portafilter basket retention clip to partially cover the lip of the basket and portafilter. Press on the clip with your thumb to hold the basket in place as you empty the grounds.



OPERATING INSTRUCTIONS

HOW TO FROTH MILK

The steam wand allows you to heat and froth milk. Frothed milk can be added to your espresso to make a macchiato, cappuccino, or latte, or to other hot drinks—such as hot chocolate—to give them a light, foamy topping. For a macchiato, add just a splash of steamed milk; for a cappuccino, add equal parts espresso, steamed milk, and froth; for a latte, add mostly steamed milk and a shot of espresso. **REMEMBER:** When making a coffee-and-milk drink, you should brew your espresso first and then froth your milk. Steaming the milk first can cause the unit to temporarily overheat when switching back to coffee mode if residual steam gets trapped inside.

1. Fill the water reservoir as directed on p. 13.
2. Make sure the steam control knob is set to OFF, then plug the unit in.
3. Press the POWER button and it will illuminate, then press the STEAM button to enter steam mode. The button will slowly pulse as the unit begins heating, then turn solid when ready for use. If entering the steam function from standby mode, simply press the STEAM button and the SINGLE-SHOT, DOUBLE-SHOT, and MANUAL coffee buttons will turn off.
4. Fill a large cup with the desired amount of cold milk and position it under the steam wand, making sure the nozzle is below the surface of the milk. **NOTE:** Only use cold milk, preferably whole, as warm or skim milk will result in a poor froth.
5. Slowly turn the steam control knob counterclockwise and the unit will begin producing steam. As the unit steams, slowly rotate and move the milk up and down for an even froth, always keeping the nozzle below the milk's surface.
6. When desired froth is reached, press the STEAM button to exit steam mode. The unit will return to standby mode with the other four buttons lit, but residual steam will continue dissipating from the steam wand.



OPERATING INSTRUCTIONS

7. Continue frothing the milk for a few seconds more until there is no steam left. Then, turn the steam control knob to its OFF position. **CAUTION:** Turning the steam control knob OFF before exiting steam mode can trap steam in the unit and cause it to temporarily overheat. If this happens, the SINGLE-SHOT, DOUBLE-SHOT, and MANUAL coffee buttons will blink rapidly. Allow the unit to cool until these buttons are all solidly lit before using the unit again.
8. Immediately wipe the steam wand of milk residue.
9. Serve by pouring the frothed milk into your drink of choice.

HOW TO USE THE STEAM WAND FOR HOT WATER

The steam wand also dispenses hot water, perfect for warming your cup before pulling your espresso shot.

1. With the unit heated and in standby mode (see steps 1 and 2 of HOW TO FROTH MILK on p. 18), place a large heatproof cup underneath the steam wand, making sure the nozzle is below the rim to prevent splashing.
2. Slowly turn the steam control knob counterclockwise as if to produce steam. This will open the nozzle so water can flow out.
3. Press the SINGLE-SHOT, DOUBLE-SHOT, or MANUAL coffee button. The chosen button will remain lit and hot water will dispense from the steam wand in the amount of the chosen button (about 1-1.5 fl oz for single, 2-2.5 fl oz for double, and up to 5.25 fl oz for manual).
4. When the water has finished dispensing, the unit will automatically return to standby mode. Turn the steam control knob to its OFF position.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES	SOLUTIONS
Coffee does not come out	<ol style="list-style-type: none"> 1. Appliance is not turned on or plugged in 2. No water in the reservoir 3. Coffee is ground too fine 4. Too much coffee in the basket 5. Coffee has been tamped down too much 6. Unit has not been used for a while 	<ol style="list-style-type: none"> 1. Plug in unit and turn it on 2. Add water 3. Use a coarser grind 4. Add less coffee 5. Refill filter and tamp less 6. Unit needs priming or preheating; follow directions on p. 11
Coffee comes out around the edge of the portafilter	<ol style="list-style-type: none"> 1. Portafilter not rotated to the full lock position 2. Coffee grounds were left around the filter basket rim 3. Too much coffee in the filter basket 	<ol style="list-style-type: none"> 1. Rotate portafilter to locked position 2. Wipe off rim 3. Fill with less coffee

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES	SOLUTIONS
Milk is not foamy after frothing or steam is not coming out of tube	<ol style="list-style-type: none"> Unit ran out of steam Milk is not cold enough Cup is too big, and tube cannot properly reach milk Using skim milk Frothing tube is blocked 	<ol style="list-style-type: none"> Ensure there is enough water in the reservoir Use cold milk Use a tall, narrow cup Use whole or reduced-fat milk for best results Wipe away milk residue or follow the instructions on pp. 24–25 to descale
Coffee is too weak or comes out too quickly	<ol style="list-style-type: none"> Using single-shot basket for double shot Coffee grind is too coarse Not enough coffee in filter 	<ol style="list-style-type: none"> Use double-shot basket for double shot Use a finer ground Add more coffee
Water leaks from the bottom of the unit	<ol style="list-style-type: none"> There is too much water in the drip tray The unit’s parts are not working properly 	<ol style="list-style-type: none"> Empty the drip tray Contact Chefman® Customer Support

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES	SOLUTIONS
The unit is overheating (SINGLE-SHOT, DOUBLE-SHOT, and MANUAL buttons all blink rapidly).	<ol style="list-style-type: none"> 1. Frothed milk before making espresso 	<ol style="list-style-type: none"> 1. Make espresso, then froth
Coffee has an acidic or vinegar taste	<ol style="list-style-type: none"> 1. Unit was not properly rinsed after descaling 2. Coffee grounds are not fresh 	<ol style="list-style-type: none"> 1. Follow step 12 under Descaling on p. 25 2. Use fresh coffee

OVERHEAT PROTECTION

The Easy-Brew Espresso Machine comes equipped with overheat protection to avoid damaging the heating element if the unit gets too hot or if the unit goes dry or starts without water. If the unit overheats, the SINGLE-SHOT, DOUBLE-SHOT, and MANUAL coffee buttons will blink rapidly and will not turn solid again for use until the unit has cooled. In extreme cases, the heater and/or fuse will stop working and the unit will automatically shut off. If it does not come back on after cooling, contact Chefman® Customer Support. To ensure a long life of your espresso machine, always allow it to rest briefly between consecutive uses and avoid heating it with water below the MIN line.



CLEANING AND MAINTENANCE

To keep your coffee and hot water tasting fresh, we recommend rinsing the water reservoir frequently and cleaning your espresso machine often using the following instructions.

HOW TO CLEAN THE PORTAFILTER AND BREW HEAD

1. Before cleaning, turn off the unit and unplug it. Some of the metal parts might still be hot. Do not touch them with your hands until they have cooled.
2. If not already out, remove the portafilter and discard the used coffee grounds. To hold the basket in place while emptying grinds, flip up the portafilter basket retention clip and hold it down with your thumb as you tip the portafilter upside down and tap to empty the basket.
3. Wash the baskets and portafilter with warm, soapy water and rinse well. The single- and double-shot baskets are dishwasher-safe (top rack only), but the portafilter is not.
4. Wipe the underside of the brew head with a damp cloth or paper towel to remove any coffee grounds that might have been left behind.

HOW TO CLEAN THE WATER RESERVOIR

Empty the water reservoir between extended uses. Discard the remaining water by removing the reservoir and emptying it into the sink. Wash the reservoir as needed with warm, soapy water. Rinse and dry well. The water reservoir is not dishwasher-safe.

HOW TO CLEAN THE HOUSING AND STORE THE UNIT

1. Wipe the housing and steam nozzle with a soft, damp cloth. **CAUTION:** Do not immerse the appliance, its cord, or plug in water. Do not use abrasive cleaners or scouring pads, as they can damage the finish.
2. Do not store the portafilter in the brew head. This can damage the seal between the brew head and portafilter while brewing espresso.
3. Descale the unit as needed according to the directions that follow.



CLEANING AND MAINTENANCE

DESCALING

Mineral deposits that build up in the unit over time will affect the operation of the Easy-Brew Espresso Machine. After operating for 500 cycles, the unit will give the following reminder to descale: all indicator lights will quickly blink 5 times immediately after the unit heats when powered on, before entering standby mode. This reminder will occur each time the unit is turned on until descaling occurs. If you are unable to descale at the time of the first alert, simply wait for the machine to enter standby mode and make your coffee. After you have descaled, turn off the reminder by pressing and holding the DOUBLE-SHOT and MANUAL buttons together for 3 seconds. The buttons will blink 3 times and the unit will again begin counting up 500 more cycles. Be aware that continuously ignoring the descaling alert (or turning off the reminder without descaling) can shorten the life of the unit.

You can also descale any time before 500 cycles if you notice an increase in the time required to brew espresso, excessive steaming, or a build-up of white deposits on the surface of the brew head. The frequency of cleaning may depend on the hardness of your water.

1. Add about 1¼ cups of distilled vinegar to the water reservoir, then add water just up to the MAX line.
2. Insert the portafilter with an empty basket in it into the brew head.
3. Place a large heatproof cup or mug under the brew head.
4. Make sure the steam control knob is set to OFF, then plug the unit in.
5. Press the POWER button. The button will illuminate and the SINGLE-SHOT, DOUBLE-SHOT, and MANUAL coffee buttons will slowly pulse as the unit begins heating. Once heating is complete, the buttons will turn solid, indicating standby mode.
6. Press the SINGLE-SHOT button to “brew” a single shot of espresso. The button will remain lit during brewing and the unit will automatically return to standby mode when brewing is complete.



CLEANING AND MAINTENANCE

7. Press the DOUBLE-SHOT button to “brew” a double shot of espresso. The button will remain lit during brewing and the unit will automatically return to standby mode when brewing is complete. Discard the water from the cup.
8. Press the STEAM button to enter steam mode. The SINGLE-SHOT, DOUBLE-SHOT, and MANUAL coffee buttons will turn off and the STEAM button will slowly pulse as it begins heating, then turn solid when ready for use.
9. Position the empty cup underneath the steam nozzle, making sure the nozzle is well below the rim. Slowly turn the steam control knob counterclockwise and make steam for about 2 minutes to descale the nozzle.
10. Once complete, turn the steam control knob to its OFF position, press the POWER button to turn off the unit, and allow the mixture to sit in the unit for about 15 minutes.
11. Press the POWER button to turn the unit back on. Place the cup underneath the brew head and press the MANUAL button to brew until no descaling mixture is left.
12. Fill the reservoir with fresh water and repeat steps 6–8 about 3 times, letting the unit rest briefly between each cycle to avoid overheating. Then, use the MANUAL coffee button to brew until no water is left. This will clean out any residual vinegar to ensure fresh-tasting coffee.
13. To turn off the descaling alert, make sure the unit is in standby mode. Press and hold the DOUBLE-SHOT and MANUAL coffee buttons for 3 seconds. The buttons will quickly blink 3 times and the number of cycles will return to zero.

TO DESCALE THE WATER RESERVOIR:

1. Fill the water reservoir with fresh, undiluted white vinegar.
2. Let sit for at least 8 hours; reservoir may be placed on unit for this time.
3. Discard vinegar, then rinse the water reservoir thoroughly with fresh water.

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TERMS AND CONDITIONS

Limited Warranty

RJ Brands, LLC d/b/a Chefman® offers a limited 1-year Warranty (the “Warranty”) available on sales through authorized distributors and retailers only. Please note that this Warranty becomes valid from the date of initial retail purchase and that the Warranty is non-transferable and applies only to the original purchaser.

This Warranty is void without proof of purchase within the United States and Canada. Please be aware that this Warranty supersedes all other warranties and constitutes the entire agreement between the consumer and Chefman®. Any changes to the Terms and Conditions of this Warranty must be in writing, signed by a representative of Chefman®. No other party has the right or ability to alter or change the Terms and Conditions of this Warranty.

We may ask you to please submit, via email, photos and/or video of the issue you are experiencing. This is to help us better assess the matter and possibly offer a quick fix. Photos and/or video may also be required to determine Warranty eligibility.

We encourage you to register your product. Registering can make the Warranty process easier and can keep you informed of any updates or recalls on your product. To register, follow the directions on the Chefman® Warranty Registration page in the Chefman® User Guide. Please retain your proof of purchase even after registering. In the event that you do not have proof of your purchase date, we may declare your Warranty void or we may, at our sole discretion, apply the date of manufacture as the purchase date for purposes of this Warranty.



TERMS AND CONDITIONS

Limited Warranty

WHAT THE WARRANTY COVERS

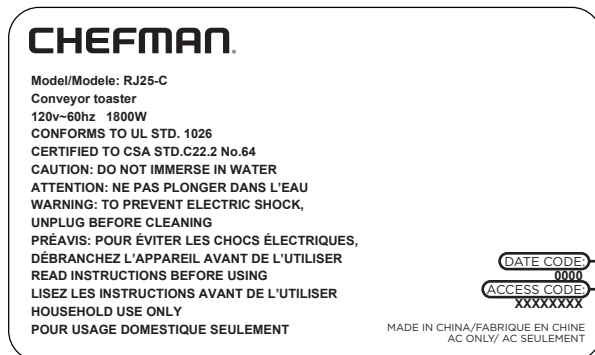
- **Manufacturer Defects** – Chefman® products are warranted against defects in material and workmanship, under normal household use, for a period of 1 year from the date of purchase when used in accordance with the directions listed in the Chefman® User Guide. If your product does not work as it should, please contact Customer Support at support@chefman.com so that we may assist you.

THIS WARRANTY DOES NOT COVER

- **Misuse** – Damage that occurs from neglectful or improper use of products, including, but not limited to, damage that occurs as a result of usage with incompatible voltage, regardless of whether the product was used with a converter or adapter. See Safety Instructions in the Chefman® User Guide for information on proper use of product;
- **Poor Maintenance** – General lack of proper care. We encourage you to take care of your Chefman® products so that you may continue to enjoy them. Please see Cleaning and Maintenance directions in the Chefman® User Guide for information on proper maintenance;
- **Commercial Use** – Damage that occurs from commercial use;
- **Normal Wear and Tear** – Damage or degradation expected to occur due to normal use over time;
- **Altered Products** – Damage that occurs from alterations or modifications by any entity other than Chefman® such as the removal of the rating label affixed to the product;
- **Catastrophic Events** – Damage that occurs from fire, floods, or natural disasters; or
- **Loss of Interest** – Claims of loss of interest or enjoyment.

CHEFMAN® WARRANTY REGISTRATION

What do I need to register my product?



- Contact Information
- Model Number
- Proof of Purchase (online confirmation, receipt, gift receipt)
- Date Code
- Access Code

NOTE: Label depicted here is an example.

How do I register my product?

All you need to do is fill out a simple Chefman® registration form. You can easily access the form in one of the two ways listed below:

1. Visit Chefman.com/register.
2. Scan the QR code to access site:





CHEFMAN® WARRANTY REGISTRATION

For product information

Please visit us at Chefman.com.

EXCEPT WHERE SUCH LIABILITY IS REQUIRED BY LAW, THIS WARRANTY DOES NOT COVER, AND CHEFMAN® SHALL NOT BE LIABLE FOR, INCIDENTAL, INDIRECT, SPECIAL, OR CONSEQUENTIAL DAMAGES, INCLUDING WITHOUT LIMITATION, DAMAGE TO, OR LOSS OF USE OF THE PRODUCT, OR LOST SALES OR PROFITS OR DELAY OR FAILURE TO PERFORM THIS WARRANTY OBLIGATION. THE REMEDIES PROVIDED HEREIN ARE THE EXCLUSIVE REMEDIES UNDER THIS WARRANTY, WHETHER BASED ON CONTRACT, TORT OR OTHERWISE.

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