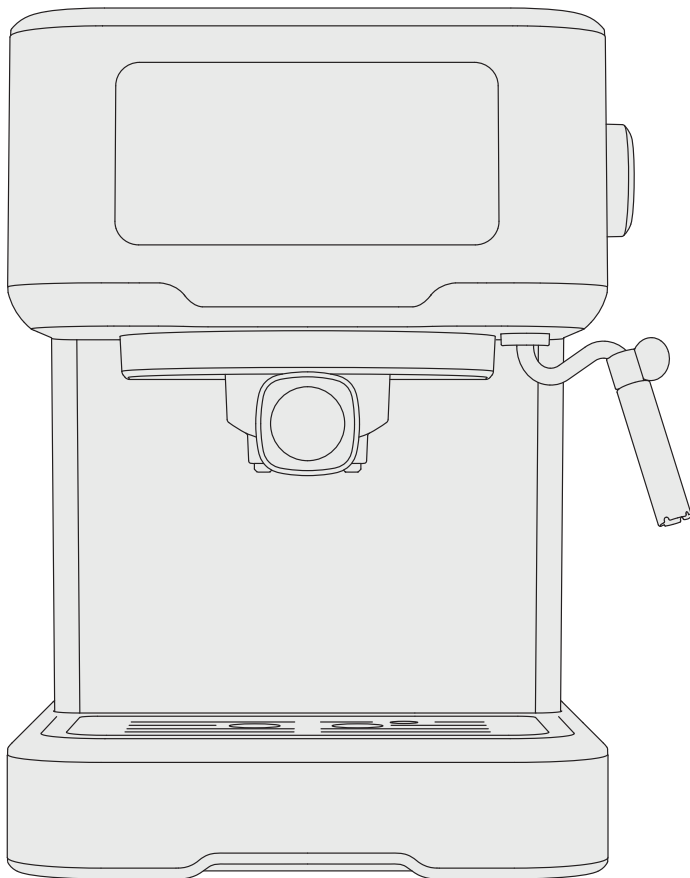




CHEFMAN.

CraftBrew™
Espresso
Machine



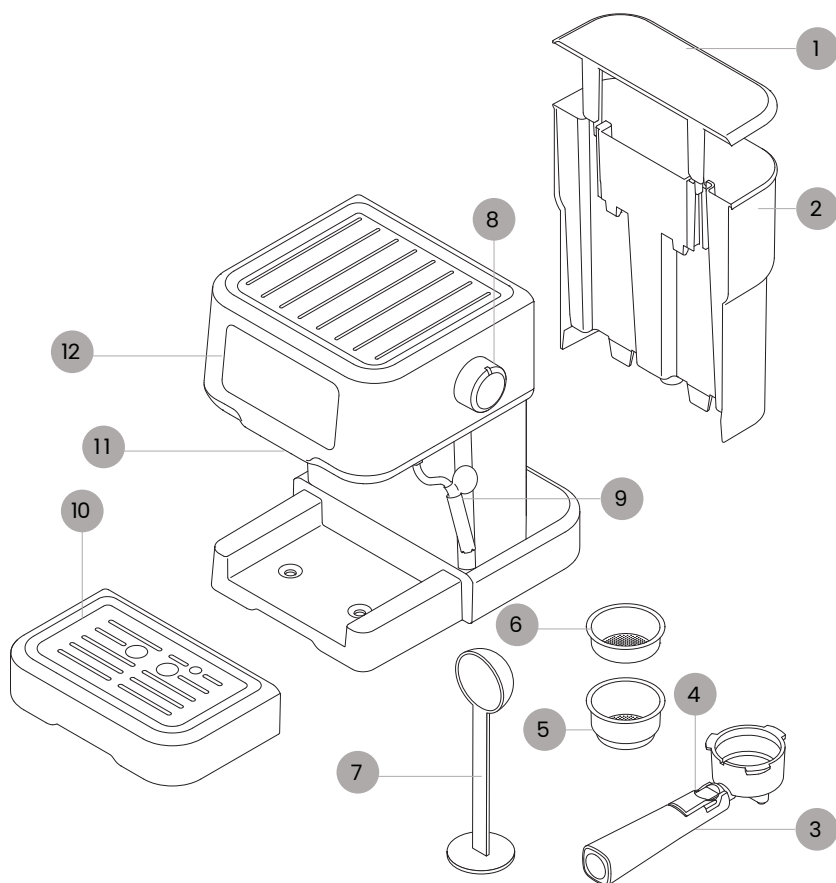
RJ54-SS-15-D





Get to Know Your Espresso Machine

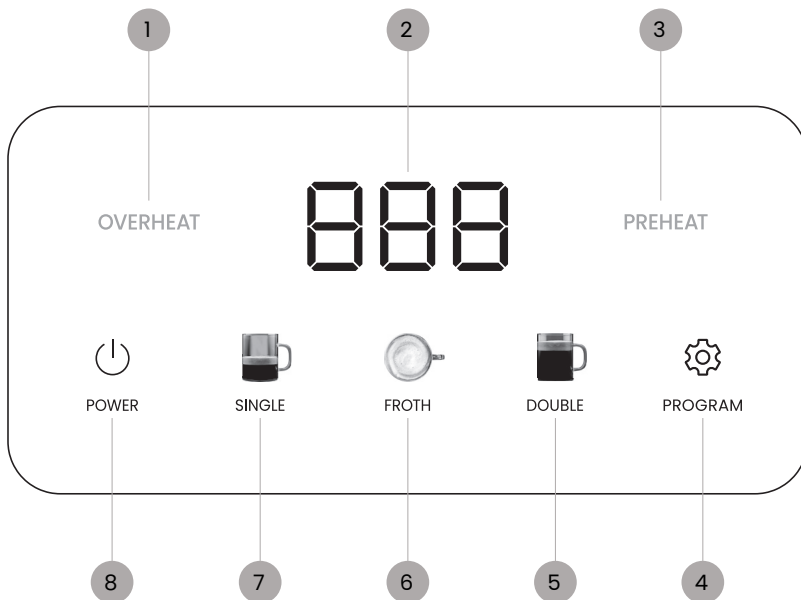
1. Water tank lid
2. Removable water tank
3. Portafilter
4. Portafilter basket retention clip
5. Double-shot portafilter basket
6. Single-shot portafilter basket
7. Coffee scoop/tamper
8. Steam knob
9. Swiveling steam wand
10. Removable drip plate
11. Brew head
12. Control panel





Control Panel

1. OVERHEAT Light
2. Digital display
3. PREHEAT Light
4. PROGRAM button
5. DOUBLE shot button
6. FROTH button
7. SINGLE shot button
8. POWER Button



READ ALL INSTRUCTIONS BEFORE USE

For your safety and continued enjoyment of this product, always read the instruction manual before using.





SAFETY INSTRUCTIONS & IMPORTANT SAFEGUARDS

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

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 cord, plug charging base, or unit in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
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.
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 cord hang over edge of table or counter or touch hot surfaces.
10. **Do NOT** place on or near a hot gas or electric burner, or in a heated oven.
11. To disconnect, turn any control to off, then remove plug from wall outlet.
12. **Do NOT** use appliance for other than intended use.
13. Scalding may occur if the brew chamber is opened during heating cycle.
14. Avoid contact with moving parts.

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 electric 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 longer 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 THE APPLIANCE IF THE POWER CORD SHOWS ANY DAMAGE OR IF THE 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.





How to Use the Espresso Machine



Before First Use

1. Remove all packaging materials and check to ensure that all parts and accessories are accounted for. Read and remove all stickers, except for the rating label, which should remain on the unit.
2. Remove and hand wash the water tank, portafilter, portafilter baskets, coffee scoop/tamper, and drip tray with a mild detergent and water. Rinse and dry well. Do not use abrasive cleansers or pads, which can damage the surface of the parts. Do not immerse the unit housing, power cord, or plug in water or any other liquid.

Fill & Install the Water Tank

1. Fill the tank with cool water.
2. Place the tank on the back of the unit, ensuring it's securely in place.

Prime & Flush the Espresso Maker

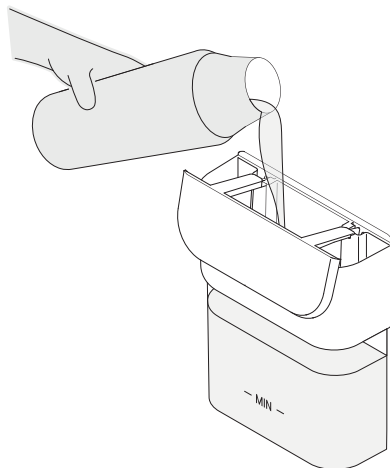
1. Fill the water tank with water, between the MIN and MAX line. Place the tank back on the unit. Plug in the unit and press the **POWER** button to turn it on.
2. Place a large heatproof cup on the drip tray below the brew head.
3. Insert and lock the empty portafilter in place (see drawings on p. 9).
4. When the **PREHEAT** light turns off, press the **DOUBLE** shot button.
5. When the unit finishes brewing the shot of plain water, discard the water.
6. The unit is now ready to use. We also recommend performing this priming procedure anytime the unit has been unused for a week or more.



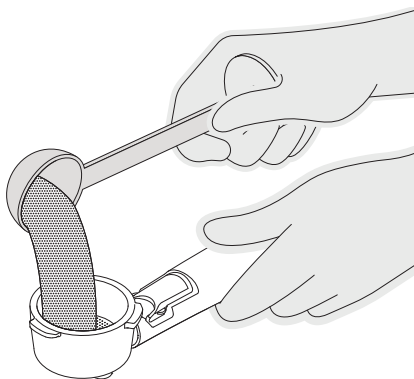
Quick Start

How to Make Espresso

1. Fill the water tank with water, between the **MIN** and **MAX** line. Place the tank back on the unit. Plug in the unit and press the **POWER** button to turn it on.



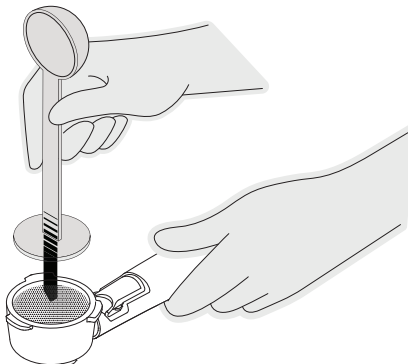
2. Choose a portafilter basket (single- or double-shot) and drop it into the portafilter, aligning the notch on the basket with the notch in the portafilter near the handle. Use the coffee scoop to fill the basket with ground coffee, about 8 g for a single shot, 14 g for a double shot.





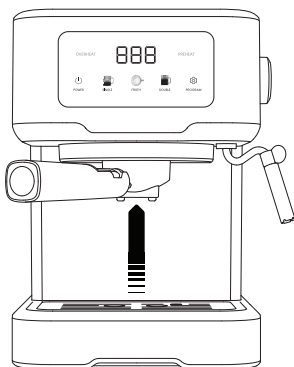
Quick Start

3. Holding the handle with one hand, use the other hand to firmly tamp the coffee with the tamper. Wipe any excess coffee grounds from the rim of the portafilter basket.



4. With the handle pointing at an angle to the left, insert the portafilter up into the brew head.

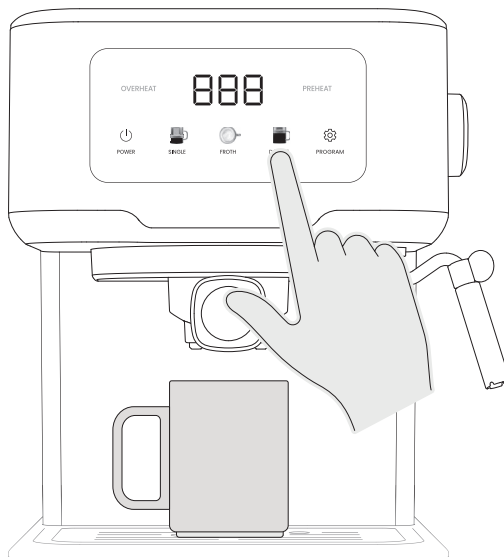
5. Turn the handle to the right to lock it into place. When the portafilter is fully locked, the handle will point straight forward.





Quick Start

6. Place a cup below the brew head and press the **SINGLE** or **DOUBLE** shot button, corresponding to the basket size used. **NOTE:** If the unit is not sufficiently preheated, the **PREHEAT** light will illuminate.



7. After a few seconds (or once the unit is fully preheated), espresso will begin flowing from the brew head. The unit will stop after the preset shot volume has been brewed. Brew time is approximately 15 seconds for a single shot and 25 seconds for a double shot.
8. When finished brewing, remove the portafilter and immediately discard the spent grounds. Flip the retention clip over to keep the basket in place, then turn the portafilter upside down over a waste container and give it a good tap to knock out the grounds. Remove the basket from the portafilter and immediately rinse both with hot water.
9. After brewing, the unit will return to Standby mode with all buttons illuminated. After 10 minutes in Standby mode, the unit will enter Sleep mode (only the **POWER** button illuminated).

How to Customize Brew Times

The espresso machine allows you to program the single and double shot presets to brew exactly the coffee size you desire.





Quick Start

1. Follow steps 1–5 of How to Make Espresso to set up the unit for brewing. Place a cup under the brew head.
2. Press and hold the **PROGRAM** button for 3 seconds.
3. Press the **SINGLE** or **DOUBLE** preset button. The unit will begin brewing and will display a count-up timer. Once the shot reaches your desired brew volume or time, press the same preset button to stop brewing. The minimum brew time is 10 seconds and the maximum is 90 seconds.
4. The unit will display **SET** for a few seconds, then return to Standby mode. Now your settings are saved.

How to Steam & Froth Milk

The steam wand allows you to heat and froth milk for cappuccinos, lattes, and other drinks. To maintain high quality and temperature standards, the unit only allows one function at a time—brewing or steaming. **IMPORTANT:** We recommend brewing espresso before frothing milk. If you froth your milk before brewing your espresso, the **OVERHEAT** light will blink until the unit cools down. You can speed this cooling along by pressing the **SINGLE** button to purge some of the hot water in the boiler.

1. Fill a heatproof, handled pitcher no more than 1/2 full with cold milk. You can use any type of dairy or non-dairy milk, although milk with some fat content produces the best froth. For the best results with plant-based milks, look for those specifically designed for coffee drinks.
2. Press the **FROTH** button. The **PREHEAT** light will blink as the unit preheats.
3. When the **PREHEAT** light turns off, raise the milk jug under it until the tip of the wand is just submerged beneath the surface of the milk. Turn the steam knob to either the half-steam or full-steam icon.
4. As the unit steams, slowly rotate and move the jug up and down for an even froth, always keeping the nozzle at or just below the milk's surface.
5. When the milk reaches 140°F–150°F (the jug will be hot to the touch), and froths to the desired volume, turn the steam knob to the off position, and then remove the wand from the milk.
6. Immediately wipe down the steam wand with a damp cloth.
7. Position the tip of the wand over the drip tray and turn the steam knob back to half- or full-steam again. Let the unit steam for a few seconds to clean out the inside of the wand, then turn the knob back to the off position.



Keep It Clean

How to Clean After Each Use

Perform a few simple steps each time you use the espresso machine to keep it in top condition:

1. Rinse the portafilter and baskets in hot water immediately after use.
2. Wipe the underside of the brew head with a damp cloth or paper towel to remove any stray coffee grounds. Place a large heatproof cup under the brew head and run a double-shot cycle with water only (no portafilter in place) to purge any grounds stuck in the brew head.
3. If the steam wand is used to steam milk, wipe it down immediately with a soft, damp cloth. Then position the tip over the drip tray and briefly turn on the steam knob to clean the inside of the wand.
4. Remove the drip plate from the drip tray. Wash the drip plate in hot, soapy water and wipe the drip tray and the storage tray clean with a soft, damp cloth.
5. Wipe down the outer housing with a soft, damp cloth. Do not use abrasive cleansers, pads or cloths which can scratch the surface.
6. If storing the machine long term, be sure that the steam knob is in the off position.



Descaling the Espresso Maker

Over time, deposits from dissolved calcium and other minerals will build up in the unit and affect the operation. Descaling removes these deposits to return it to peak function. When it is time to descale (after 500 uses), “dSC” will display on the unit. If you have especially hard water, your espresso machine may perform better if descaled more frequently. Even if the “dSC” reminder doesn’t display on the unit, you can still run a descaling cycle. **NOTE:** When this descale alert comes on, you can still operate the unit, but the alert will still come on every time the unit is powered up. Bypassing the descaling process a few times won’t impact the unit; however, doing it long term can shorten the life of the unit.

To descale the unit:

1. Prepare a commercial descaling solution according to package directions.
2. Add the solution to the water tank.
3. Put the portafilter in place. Place two large cups under the brew head and steam wand.
4. Press and hold the **DOUBLE** and **FROTH** buttons for 5 seconds. The **POWER**, **DOUBLE**, and **FROTH** buttons will illuminate.
5. Press the **DOUBLE** button. The unit will “brew” descaling solution into the cup (it will be about 5 times the amount of a double shot).
6. Next press the **FROTH** button. The **PREHEAT** light will blink as the unit preheats. When the **PREHEAT** light turns off, turn the steam knob to the full-steam icon. The unit will force descaling solution through the steam wand into the other cup.
7. These two actions will empty the entire tank of descaling solution. Discard the descaling solution and place the cups back under the brew head and steam wand. Rinse the water tank and refill with fresh water.
8. Repeat steps 4–7 twice to flush all of the descaling solution from the unit.
9. To exit Descale mode, press and hold the **DOUBLE** and **FROTH** buttons for 5 seconds. The unit will go into Standby mode.



Having Trouble?

Problem	Likely Cause	Solution
Water doesn't flow from the brew head OR unit doesn't produce steam.	Unit hasn't fully preheated.	Allow unit to fully preheat. The unit is preheated when the PREHEAT light turns off.
	Water tank is empty.	Fill water tank.
	Water tank is not properly installed.	Ensure tank is properly seated on the unit and locked into place.
	Unit needs descaling.	Follow descaling procedure on p. 13.
	If water flows but unit doesn't produce steam, the steam wand may be blocked.	Clean the steam wand, following instructions on p. 12.
Espresso runs out around the sides of the portafilter.	Portafilter is not inserted correctly or fully locked on the unit.	Make sure the portafilter is correctly inserted and rotated until you feel resistance and the handle points straight forward.
	There are coffee grounds on the rim of the portafilter basket.	After tamping, wipe away any excess grounds from the rim.
	There's too much coffee in the basket.	Adjust dose size and/or make sure you're using the proper size basket.
Water leaks from the bottom of the unit.	There is too much water in the drip tray.	Empty the drip tray.
Coffee drinks are not hot enough.	Cups are cold.	Rinse cups with hot water before brewing.
	Milk wasn't steamed for long enough (for a cappuccino or latte).	Steam the milk longer. If using a metal milk jug, it should be hot to the touch.
	Unit needs descaling.	Follow descaling procedure on p. 13.
Coffee has an acidic or vinegar taste.	Unit was not properly rinsed after descaling.	Follow step 7 under Descaling instructions on p. 13.



Notes

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.



Terms & 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 nontransferable 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 & Conditions

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 Keep It Clean directions in this 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.



Terms & Conditions

For product information, please visit us at Chefman.com.

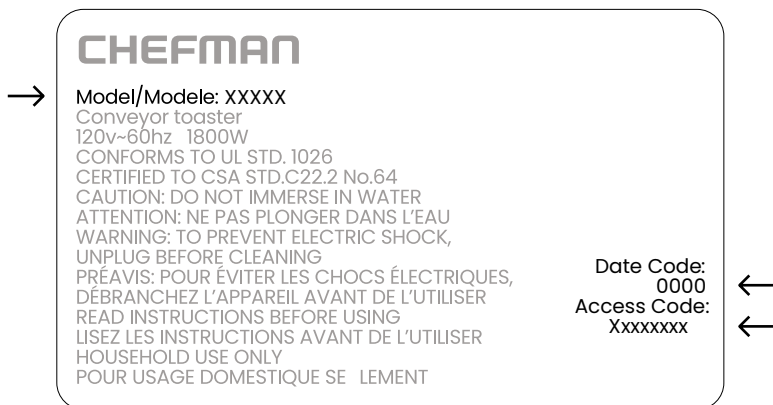
EXCEPT WHERE SUCH LIABILITY IS REQUIRED BY LAW, THIS WARRANTY DOES NOT COVER, AND CHEFMAN® SHALL NOT BE LIABLE FOR, INCIDENTAL, INDIRECT, SPECIAL, OR CONSEQUENTIAL DAMAGES, INCLUDING WITHOUT LIMITATION, DAMAGE TO, OR LOSS OF USE OF THE PRODUCT, OR LOST SALES OR PROFITS OR DELAY OR FAILURE TO PERFORM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



Warranty Registration

What do I need to register my product?

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



NOTE: Label depicted here is an example.

Please see label on your product for actual model/date code/access code.

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:

- Visit Chefman.com/register.
- Scan the QR code to the right to access site.





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CraftBrew™
Espresso Machine

RJ54SS15D_UG050725

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