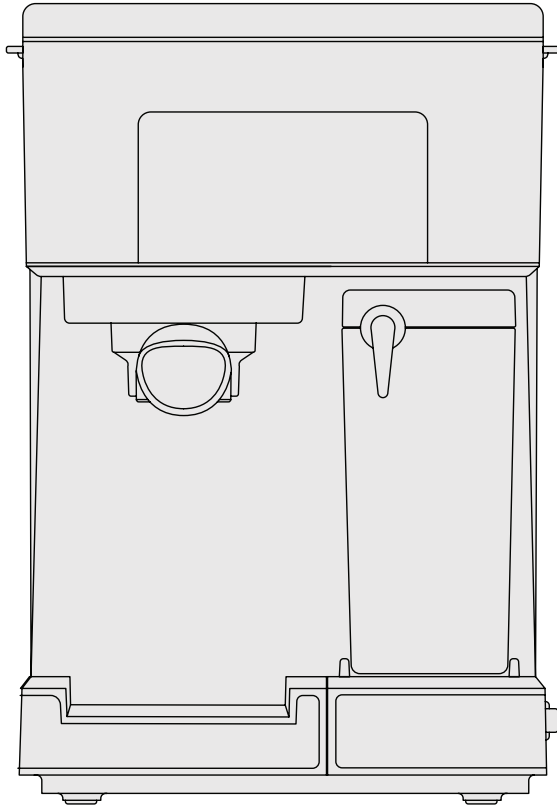




CHEFMAN®

Barista Pro

Espresso Machine



RJ54-V2-I-SV



Get to Know Your Espresso Machine

1. Water reservoir cover
2. Removable water reservoir
3. Integrated mug warming tray
4. Control panel
5. Brew head
6. Power switch (on side)
7. Milk reservoir lid
8. Froth dispensing tube lever
9. Removable milk reservoir
10. Froth dispensing tube
11. Removable reversible metal coaster
12. Removable drip tray
13. Portafilter
14. Portafilter basket retention clip
15. Portafilter handle
16. Coffee measuring scoop and tamper
17. Portafilter single-shot basket
18. Portafilter double-shot basket



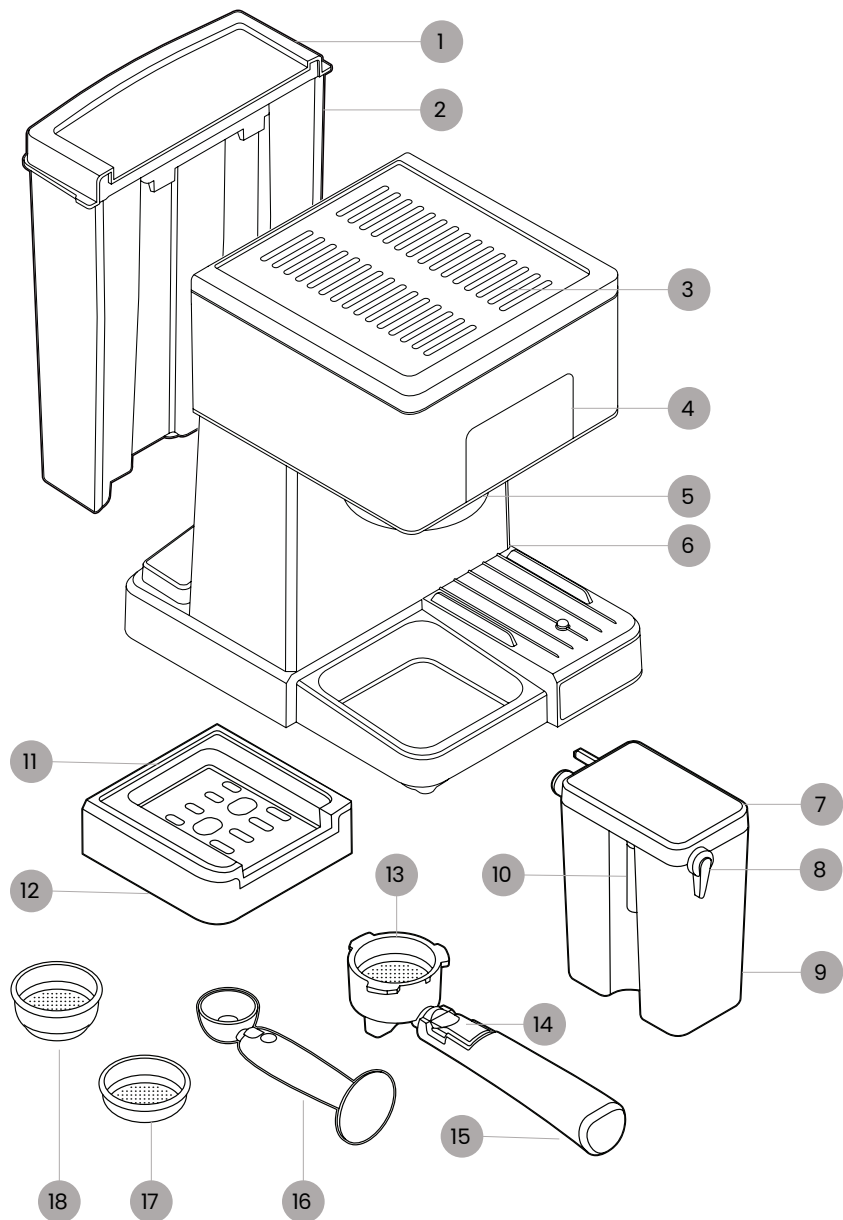
READ ALL INSTRUCTIONS BEFORE USE

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





Get to Know Your Espresso Machine





Control Panel



- When the power is switched on, the unit will beep three times and be in standby mode. The unit will automatically begin preheating and all available functions on the display will light. (**NOTE:** If the milk reservoir is not on the unit, only the **SINGLE** and **DOUBLE ESPRESSO** buttons will display.)
- When you make your drink selection, only that button will remain illuminated, and it will blink during the remaining preheating time. (Do not press the button again or you will cancel your selection.)
- Your selected drink button will turn solid when preheating has finished and the brew drink cycle has begun.
- When the brew cycle is complete, the unit will beep three times; all buttons will light up and the unit will return to standby mode. If no longer using the espresso machine, you may wish to turn it off.
- After 5 minutes of no action, the unit will go into sleep mode, and just the **CLEAN** icon (not the text) will be lit. Press the **CLEAN** icon to wake the unit up.
- When the **FROTH** button is pressed, the froth function will run for 10 seconds. (All other function lights will turn off.) You can end frothing before 10 seconds by pressing the **FROTH** button again.



Safety Instructions & Important Safeguards

WARNING: When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electrical shock, and/or injury, including the following:

1. Read all instructions.
2. **Do NOT** touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, **do NOT** place cord, plugs, or appliance in water or other liquids.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from the 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. In such cases, contact Chefman® Customer Support for examination, repair, or adjustment.
7. The use of an accessory not evaluated for use with this appliance may cause injuries.
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 on or near a hot gas or electric burner, or in a heated oven.
11. Always attach the plug to the appliance first, then plug the cord into the wall outlet. To disconnect, turn any control to the off position, 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 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.

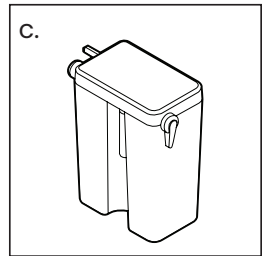
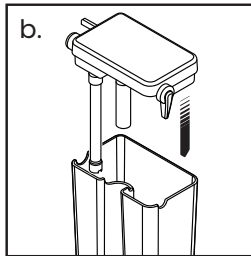
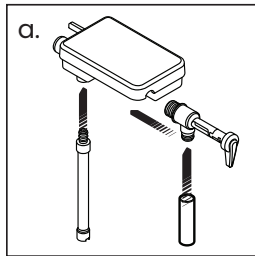




How to Use the Espresso Machine

Before First Use

1. Remove all packaging materials and check to ensure that all parts and accessories are accounted for. Read all stickers and remove ones that are not permanent.
2. Remove and hand wash the water reservoir, milk reservoir, portafilter, portafilter baskets, measuring scoop, drip tray, and removable coaster with a mild detergent and water. Rinse and dry well. **NOTE:** The four main parts of the milk reservoir lid can come apart and are easily reassembled. To reassemble, follow the diagrams below.



Choose the Right Coffee Grind

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

Choose the Right Cup Size

With 20 bars of pressure, the espresso machine can make a wide variety of coffee drinks from a tiny espresso to a large latte. Use the chart on p. 13 to choose the right size cup. Be aware that the actual amount will vary depending on such variables as the coffee grind and froth amount.

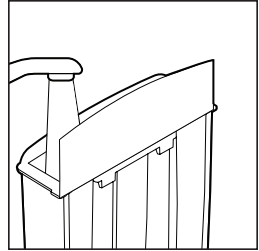
NOTE: You can flip over the metal coaster of the drip tray to change the height of the cup under the brew head.



Quick Start: How to Make Coffee

Fill the Water Reservoir

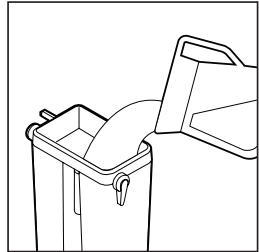
To fill the reservoir with water, you may either use a pitcher to fill it while on the unit or remove it from the unit to fill it up at the sink. Open the lid and fill the reservoir with the desired amount of room-temperature water between the **MIN** and **MAX** markings on the tank. Never use warm or hot water to fill the water reservoir. Close the water reservoir lid and place it back in the unit, if necessary, ensuring it fits tightly in place.



Fill the Milk Reservoir

If you plan to prepare cappuccino or latte, you will need to fill the milk reservoir; it can be left empty or even off the unit when preparing espresso.

To remove the milk reservoir from the unit, tilt it up before pulling it out. Fill it with cold milk to between the **MIN** and **MAX** markings on the tank. To put the milk reservoir back on the unit, tilt it down before sliding it firmly back into place. **NOTE:** You can use any type of milk—whole, skim, soy, oat—to make froth.



Choose and Insert the Portafilter Basket

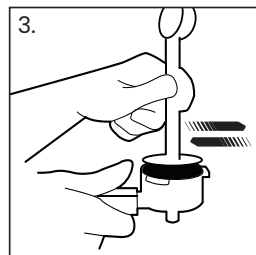
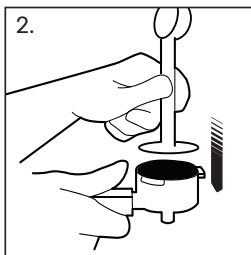
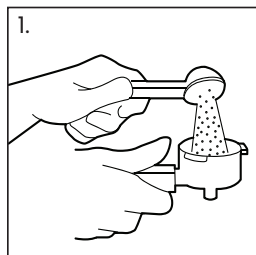
To insert the basket into the portafilter, simply drop the basket into it. Use the smaller basket for a single shot of espresso. Use the larger basket for either making a larger size drink or to have a double dose of espresso in a smaller size drink.



Quick Start: How to Make Coffee

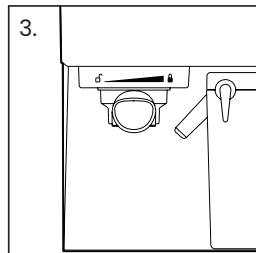
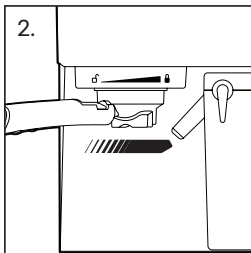
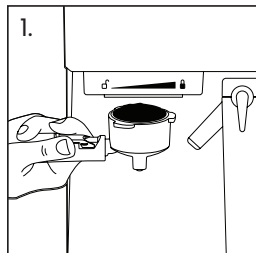
Pack the Portafilter with Coffee

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



Place the Portafilter on the Brew Head

1. Position the portafilter beneath the brew head with its handle pointing 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 until you feel resistance and the handle aligns with the locked icon on the unit; the handle will pointing straight forward.



CAUTION: To avoid burns from steam and hot water or damage to the unit, never remove the water reservoir or the portafilter while brewing or frothing. The portafilter will be pressurized immediately after use. Please wait 60 seconds after the brew cycle has finished before removing the portafilter slowly and carefully to release pressure. If making a second cup, be sure the unit is in standby mode (all buttons lit and solid) before removing or inserting the portafilter.



Quick Start: How to Make Coffee

To Make an 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 in demitasse cups.

1. Make sure the unit is plugged in.
2. Turn the unit on using the power switch located on its side.
3. Fill the water reservoir with fresh water.
4. Fill the portafilter with finely ground coffee beans and attach it to the brew head.
5. Place a heatproof cup or demitasse on the metal coaster over the drip tray.
6. Choose to brew a single or double espresso by pressing the appropriate button. The button will blink to signify the unit is preheating. The button will turn solid during the brew cycle. When brewing is complete, the unit will beep three times, and your espresso will be ready to enjoy.
7. When the brew cycle ends, the unit will go into standby mode and will be preheating in the background. If no button is pressed within 5 minutes, it will switch to sleep mode.
8. To discard spent grounds, wait at least 60 seconds after the previous brew cycle has finished, then remove the portafilter and 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.



Quick Start: How to Make Coffee

To Make a Cappuccino or Latte

A cappuccino is a delicious beverage made with equal parts espresso, steamed milk, and milk foam, while a latte is a larger coffee drink made with mostly steamed milk and a little espresso. When using these presets, there is no need to manually froth the milk; it will occur automatically.

1. Make sure the unit is plugged in.
2. Turn the unit on using the power switch located on its side.
3. Fill the water reservoir with fresh water.
4. Fill the milk reservoir with milk between the **MIN** and **MAX** lines and insert it onto the unit. (If the milk reservoir is not on the unit, the cappuccino and latte functions will not work.)
5. Place a heatproof cup or mug on the metal coaster over the drip tray.
NOTE: Be sure to use a large mug for a latte, especially with a double latte which can yield as much as 12 fl oz (see chart at right).
6. Use the silver froth dispensing tube lever to position the froth dispensing tube over the cup.
7. Fill the portafilter with ground coffee and attach it to the brew head.
8. Choose to brew a single or double cappuccino or latte by pressing the appropriate button. The button will blink to signify the unit is preheating. The button will turn solid during the brew cycle. When brewing is complete, the unit will beep three times, and your drink will be ready to enjoy.
9. When the brew cycle ends, the unit will go into standby mode and will be preheating in the background. If no button is pressed within 5 minutes, it will switch to sleep mode.
10. To discard spent grounds, wait at least 60 seconds after the previous brew cycle has finished, then remove the portafilter and 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. **NOTE:** Be sure to clean the froth dispensing tube after every use following the directions on p. 15.



Quick Start: How to Make Coffee

How to Add More Froth or Froth Milk Separately

The espresso machine allows you to add more frothed milk to your coffee drink and prepare frothed milk on its own to use for a macchiato or hot chocolate. Be sure the froth dispensing tube is positioned over the cup, then simply press the **FROTH** button. The milk will froth for about 10 seconds. If you want less time, simply press the **FROTH** button again to stop frothing. **NOTE:** Be sure to clean the froth dispensing tube after every use following the directions on p. 15.

Coffee Drink Sizes at a Glance

Use this chart as a guide for how much ground coffee to use and what volume to expect in your drink. Be sure to use a cup that can accommodate the final volume.

Drink	Shots	Coffee Grounds (g)	Brewed Volume (fl oz)
Espresso	Single	8	1
	Double	16	2
Cappuccino	Single	8	4.5
	Double	16	6.5
Latte	Single	8	7
	Double	16	12





Keep it Clean

How to Clean the Portafilter and Brew Head

This method of cleaning is useful if you make espresso only. If you make cappuccino or latte or use the froth dispensing tube separately, you can clean both the brew head, portafilter, and froth dispensing tube all at the same time following the directions on p. 15.

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 grounds, flip up the portafilter basket retention clip and hold it down with your thumb as you empty the basket.
3. Rinse the basket and portafilter with warm, soapy water and rinse well. Single- and double-shot baskets are top-rack dishwasher safe, but the portafilter is **NOT**.
4. Wipe the underside of the brew head with a damp cloth or paper towel to remove any stray coffee grounds.





Keep it Clean

How to Clean the Milk Reservoir and Froth Dispensing Tube

1. Remove the milk reservoir from the unit (tilt it up before pulling it out). Transfer any remaining milk to another container and refrigerate.
2. Wash the milk reservoir and its lid thoroughly with warm, soapy water. Rinse well. **Do NOT** use abrasive cleansers and scouring pads, as they will scratch the finish. The milk reservoir is **NOT** dishwasher safe.
3. Attach the portafilter with an empty basket in it to the brew head on the unit.
4. Place a large empty cup under the brew head, and be sure there is water in the water reservoir.
5. Add fresh water to the milk reservoir and return it to the unit.
6. Use the silver froth dispensing tube lever to position the froth dispensing tube over the cup.
7. Press the **CLEAN** button. Hot water and steam will come out in bursts. **Do NOT** remove the cup until the clean cycle has completely ended (the unit will beep three times and other function buttons will light up). **NOTE:** If the clean cycle is canceled before finishing, wait a few minutes before removing the cup as more hot water and steam may be expelled.
8. After the cycle ends, discard the water in the mug and any water left in the milk and water reservoirs.

How to Clean the Water Reservoir

Empty the water reservoir between uses. Discard the remaining water by removing the reservoir and emptying it into the sink. Wash the water reservoir as needed with soapy water, rinse it well, and wipe it dry. The water reservoir is **NOT** dishwasher safe.

How to Clean the Housing and Store the Unit

1. Wipe the housing with a soft wet cloth. **Do NOT** use abrasive cleansers or scouring pads, as they can scratch the finish. **Do NOT** immerse the appliance, cord, or plug in water.
2. **Do NOT** store the portafilter in the brew head. This can adversely affect the seal between the brew head and the portafilter while brewing espresso.
3. Decalcify the unit as needed according to directions on p. 17.



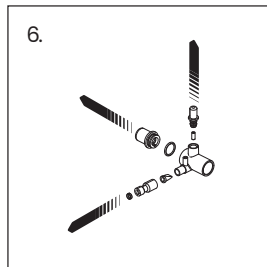
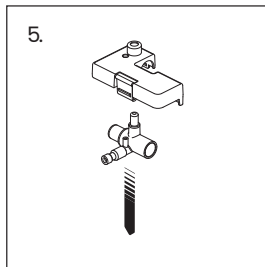
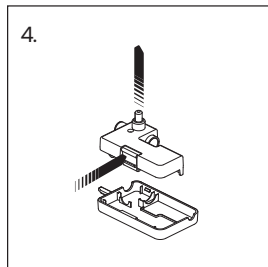
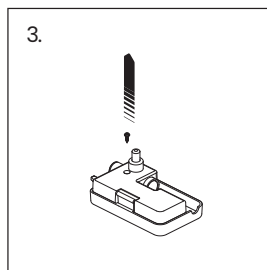
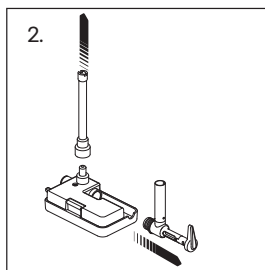
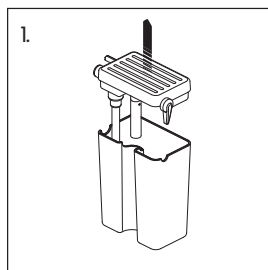
Keep it Clean

How to Clean Milk Frother Internal Parts

Over time, milk residue can build up in the frother's internal parts, requiring a deep cleaning. Depending on frequency of use, we recommend doing this deep cleaning a few times per year, or whenever you notice a decrease in the amount or quality of the milk foam.

To Clean Frother Internal Parts

1. Remove the milk reservoir from the unit (tilt it up before pulling it out). Remove the lid assembly and transfer any remaining milk to another container and refrigerate.
2. Remove the froth dispensing tube and suction straw by pulling outward.
3. Use a small Phillips head screwdriver to remove the fastening screw.
4. Squeeze the tab on the side and lift to separate the covers.
5. Lift the froth assembly away from the lower lid cover.
6. Gently pull outward on the froth assembly to separate all the silicone and plastic parts.



Frother Cleaning Guide

Scan here for a step-by-step video of the frother cleaning process.



Keep it Clean

7. Carefully remove all the small components and rinse all parts thoroughly with warm, soapy water. (We recommend washing individually by hand in a bowl so as not to lose any parts.)
8. Reassemble all parts by pushing them back into place as shown in the diagram. Snap the upper and lower lid covers together. Use a small Phillips head screwdriver to affix the fastening screw.
9. Re-insert the froth dispensing tube and suction straw into the lid and return the lid to the milk reservoir.

How to Decalcify

Mineral deposits built up in the unit will affect the operation of the appliance. Your appliance must be decalcified when you notice an increase in the time required to brew espresso or when there is excessive steaming. Also, you may notice a buildup of white deposits on the surface of the brew head. The frequency of cleaning depends upon the hardness of your water.

To Decalcify Internal Parts:

1. Be sure the unit is cool, off, and unplugged.
2. Fill the water reservoir with white vinegar to between the **MIN** and **MAX** markings on the tank. Fill the milk reservoir with water and slide it into the unit.
3. Put a large cup or jar on the drip tray and position the froth dispensing tube in the cup.
4. Insert the portafilter with an empty basket in it into the brew head.
5. Plug in the unit and turn it on.
6. Press the **CLEAN** button.
7. Repeat steps 1–6 as necessary using only fresh water to rinse any remaining traces of vinegar out of the machine.

To Decalcify the Water Reservoir:

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



Having Trouble?

Problem	Likely Cause	Solution
Coffee does not come out	1. Appliance not turned on or plugged in 2. No water in reservoir 3. Coffee grind is too fine 4. Too much coffee in filter basket 5. Coffee has been tamped down too much	1. Plug in unit and turn it on 2. Add water 3. Grind less fine 4. Add less coffee 5. Refill filter and tamp less
Coffee comes out around the edge of the portafilter	1. Portafilter not rotated to full lock position 2. Coffee grounds were left around the filter basket rim 3. Too much coffee in filter basket	1. Rotate portafilter to locked position 2. Wipe off rim 3. Fill with less coffee
Milk is not foamy after frothing or is not coming out of the tube	1. Unit ran out of steam 2. Milk is not cold enough 3. Froth dispensing tube is blocked 4. Internal parts of frother need cleaning.	1. Ensure there is enough milk in the reservoir 2. Chill milk and frothing reservoir 3. Follow the instructions on p. 15 to clean the milk reservoir and the froth dispensing tube 4. Follow the instructions on p. 16 to clean frother internal parts
Coffee comes out too quickly	1. Coffee grind is too coarse 2. Not enough coffee in filter	1. Use a finer grind 2. Add more coffee
Coffee is too weak	1. Using single-filter basket for double shot 2. Coffee grind is too coarse	1. Use double-filter basket for double shot 2. Use a finer grind



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.



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)



CHEFMAN

Model/Modele: XXXXX

Conveyor toaster

120v~60hz 1800W

CONFORMS TO UL STD. 1026

CERTIFIED TO CSA STD.C22.2 No.64

CAUTION: DO NOT IMMERSE IN WATER

ATTENTION: NE PAS PLONGER DANS L'EAU

WARNING: TO PREVENT ELECTRIC SHOCK,

UNPLUG BEFORE CLEANING

PRÉAVIS: POUR ÉVITER LES CHOCs ÉLECTRIQUES,

DÉBRANCHEZ L'APPAREIL AVANT DE L'UTILISER

READ INSTRUCTIONS BEFORE USING

LISEZ LES INSTRUCTIONS AVANT DE L'UTILISER

HOUSEHOLD USE ONLY

POUR USAGE DOMESTIQUE SEULEMENT

Date Code:

0000

Access Code:

XXXXXXX

Made in China/Fabrique en Chine
AC Only/ AC Seulement



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.





CHEFMAN.

Barista Pro
Espresso Machine

RJE54V2ISVUG030824

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