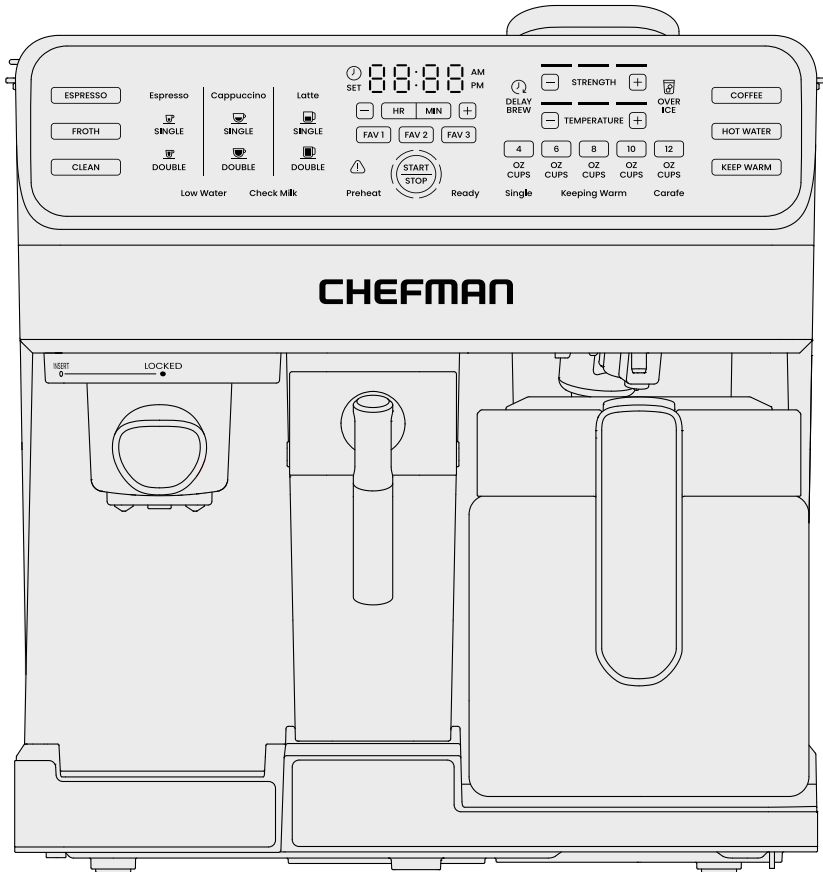




CHEFMAN.

Coffee Station 8-in-1 Beverage Center



RJ54-CS-SERIES





Get To Know Your Coffee Station

1. Water tank with handle
2. Water filter assembly
3. Control panel
4. Drip coffee carafe
5. Milk reservoir
6. Fold-down cup platform with removable rubber trivet
7. Warming plate (with HOT indicator light)
8. Nespresso® capsule basket
9. Single & double portafilter baskets
10. Measuring scoop | tamper
11. Removable espresso drip tray
12. Adjustable-height espresso coaster
13. Portafilter
14. Coffee filter holder
15. K-Cup® adapter
16. Reusable drip coffee filter basket
17. Removable accessory storage tray
18. Drip coffee shower head and K-Cup® pin



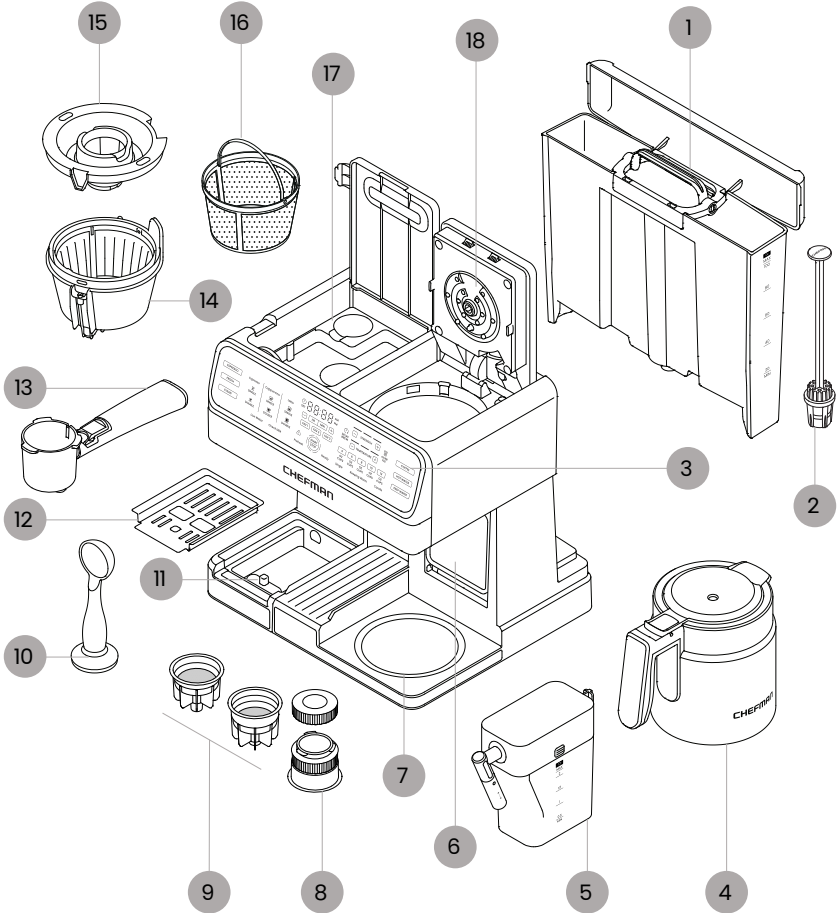
READ ALL INSTRUCTIONS BEFORE USE

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





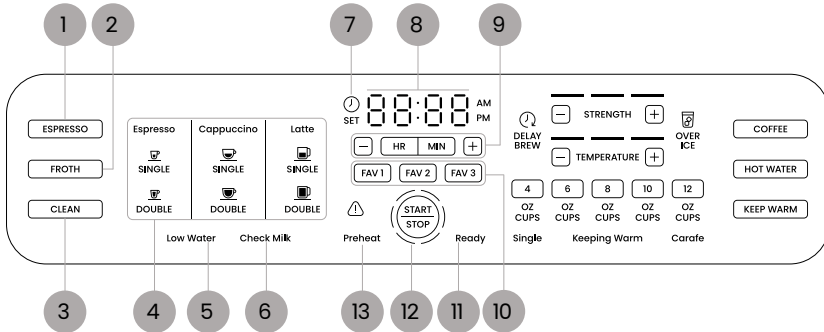
Get To Know Your Coffee Station





Control Panel

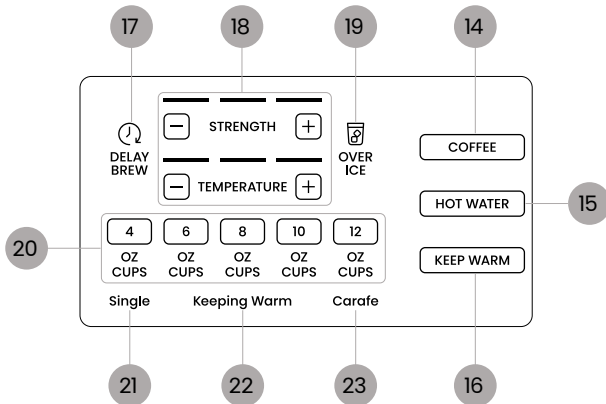
1. ESPRESSO button
2. FROTH button
3. CLEAN button
4. Espresso | Cappuccino | Latte (SINGLE and DOUBLE) buttons
5. Low Water warning light
6. Check Milk warning light
7. Clock SET button
8. Clock
9. HR | MIN adjustment buttons
10. Favorite buttons
11. Ready light
12. START | STOP button
13. Preheat light





Control Panel

14. COFFEE button
15. HOT WATER button
16. KEEP WARM button
17. DELAY BREW button (drip coffee only)
18. STRENGTH | TEMPERATURE adjustment buttons
19. OVER ICE button (single-serve only)
20. Single and Carafe size selector buttons (4, 6, 8, 10 and 12 oz/cups)
21. Single light (illuminates when K-Cup® adapter is inserted)
22. Keeping Warm light
23. Carafe light





SAFETY INSTRUCTIONS & IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. **Do NOT** touch hot surfaces. Use handle or knobs.
3. To protect against electrical shock, do **NOT** submerge the appliance or allow the power cord to come into contact with water or any other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
6. Unplug from outlet when not in use and before cleaning. Allow the appliance to cool before putting on or taking off parts, and before cleaning.
7. **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.
8. The use of accessory attachments not recommended by Chefman may result in fire, electric shock, or injury to persons.
9. **Do NOT** use outdoors.
10. **Do NOT** let cord hang over the edge of table or counter, or touch hot surfaces.
11. **Do NOT** place on or near a hot gas or electric burner, or in a heated oven.
12. To disconnect, turn any control to off, then remove plug from wall outlet.
13. **Do NOT** use the appliance for other than intended use.
14. Scalding may occur if the lid is opened during heating cycle.
15. **Do NOT** allow young children to operate the appliance or use as a toy. Close supervision is necessary when any appliance is used near children.





SAFETY INSTRUCTIONS & IMPORTANT SAFEGUARDS

16. Extension cords are not recommended for use with this product.
17. **NEVER** carry the appliance by the power cord or yank it to disconnect from electrical outlet; instead grasp the plug and pull to disconnect.
18. **Do NOT** remove the brew basket while the appliance is brewing. Scalding may occur if it is removed during brewing cycle.
19. **Do NOT** operate your appliance in an appliance garage or under a wall cabinet. When storing in an appliance garage always unplug the unit from the electrical outlet. Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.
20. **Do NOT** use well water; use tap, filtered, or bottled water.
21. Clogging and backing up of water and/or coffee in the filter basket can occur under any of the following conditions: The use of coffee that is too finely ground; using two or more paper filters; using a permanent filter in conjunction with a paper filter; not cleaning coffee grounds from a permanent filter; or allowing coffee grounds to spill over the filter.
22. **ALWAYS** use appliance on a dry, level surface.
23. **Do NOT** touch warming plate while the brewer is in use.
24. The carafe is designed for use with this appliance. It must never be used on a range top.
25. **Do NOT** set a hot carafe on a wet or cold surface.
26. **Do NOT** use a cracked or scratched carafe or a carafe that has a loose or weakened handle.
27. **Do NOT** clean carafe with abrasive cleansers, steel wool pads, or other abrasive material.
28. **Do NOT** place carafe in microwave.
29. **Do NOT** expose carafe to extreme temperature changes.
30. **Do NOT** drink directly from the carafe. Liquid from the carafe may be very hot.
31. **Do NOT** use the carafe to store any other type of food when not in use.





SAFETY INSTRUCTIONS & IMPORTANT SAFEGUARDS

32. Ensure that the carafe is completely empty before starting a cleaning or brewing cycle. Starting a cycle with water or coffee in the carafe will cause an overflow.
33. To prevent illness from bacterial growth in the appliance, follow all cleaning instructions in the Keep It Clean section of this user guide.
34. Allow unit to cool before removing brew basket, water reservoir, or filters or before surface cleaning.
35. Clean the system on a weekly basis.
36. **Do NOT** use single-serve espresso capsules or K-Cup® pods other than those intended for this appliance. If the capsule or pod does not fit, do not force it into the appliance.



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. Do not use an extension cord with this product.

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.





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 tank, milk reservoir, portafilter, portafilter baskets, measuring scoop | tamper, espresso drip tray, drip coffee filter basket, filter holder, K-Cup® adapter, and carafe with a mild detergent and water. Rinse and dry well.
3. Soak the charcoal water filter cartridge in water for about 5 minutes, then rinse for about 60–90 seconds.
4. Install the water filter: Pull the cap of the water filter stalk off the basket and place the cartridge in the basket. Snap the cap back into place.
5. Lower the water filter assembly, basket-side down, into the water tank and insert it into the port at the bottom of the tank to seat it in place.
6. Fill the water tank with water. The filter will bubble for a minute or two the first time it's submerged in water.
7. Set the clock: Press the Clock **SET** button and the time display will blink. Use the +/- buttons to adjust hours. Press the **MIN** button, then use the +/- buttons to adjust minutes. (You can hold + and – down to scroll faster through the numbers.) Press the **AM | PM** button to toggle between the two settings. Once you've set the correct time, press the Clock **SET** button again to confirm. **NOTE:** The clock must be set to the current time to use the Delay Brew function (see p. 18).



How to Use the Coffee Station

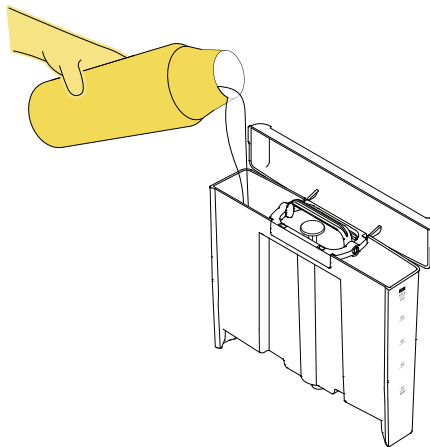
The unit powers up immediately upon plugging in. After 5 minutes of inactivity, it will go into sleep mode (all lights off except the clock). To wake it up, tap anywhere on the control panel.

The unit begins preheating immediately after being powered on. If you try to run a brewing cycle before the unit is fully preheated (for instance, immediately after powering on), the Preheat light will illuminate. Once the appliance is fully preheated, the preheat indicator light will turn off and brewing cycles can begin.

The control panel has two sides: espresso drinks are controlled and dispensed on the left, and drip coffee and single-serve (K-Cup®) coffee on the right. Pressing any of the primary buttons (**ESPRESSO**, **FROTH**, **CLEAN**, **COFFEE**, **HOT WATER**, or **KEEP WARM**) will illuminate only the buttons related to customizing that function. Appropriate accessories must always be in place in order to brew a particular type of coffee. For instance the K-cup® adapter must be correctly inserted when you press **COFFEE** to brew a single-serve cup.

How to Brew Single-Serve Coffee

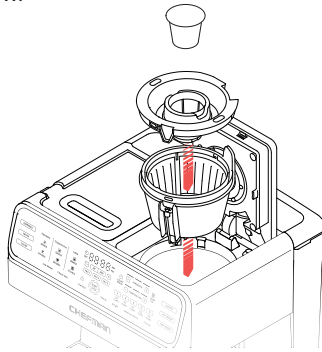
1. Fill the water tank with water. You can do this either while it is installed on the unit or remove it to fill under a faucet. Return the tank to the unit, making sure it is fully seated, and close the lid.



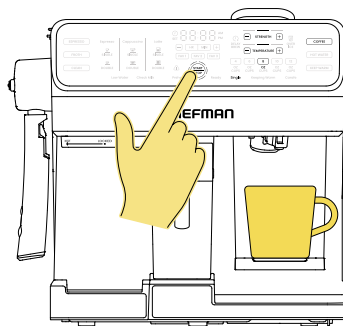


How to Use the Coffee Station

2. With the unit powered on, select **COFFEE** on the right side of the control panel. Place the K-Cup® adapter in the coffee filter holder with the word “FORWARD” facing towards you. The Single light will illuminate on the control panel; if it doesn't, make sure the adapter is fully seated in the filter holder. Place a K-Cup® into the center pocket of the adapter. Close the brew chamber lid. **WARNING:** If the K-Cup® adapter is not inserted correctly and not detected, the unit will brew in cups, rather than oz, which could cause overflow.



3. Place a single-serve cup below the brew head on the right side of the unit. For smaller cups, you can flip down the raised platform to bring the cup closer to the brew head for reducing coffee splatter.
4. If desired, press the **OVER ICE** button. Select your preferred size (4, 6, 8, 10, or 12 oz) and adjust the temperature and strength, if desired, using the + and – buttons. Press **START | STOP**.



5. When the brewing is finished, the **Ready** light will illuminate on the control panel. To steam milk for your coffee, insert the filled milk container, rotate the nozzle over the cup and press the **FROTH** button, then **START | STOP**.

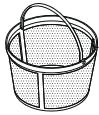




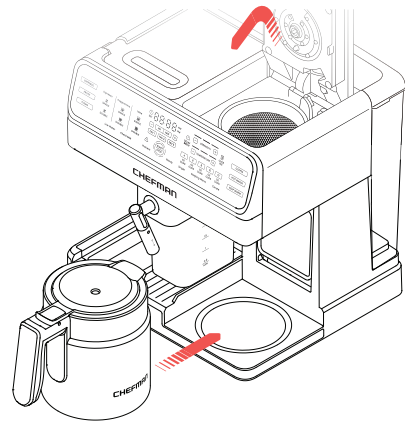
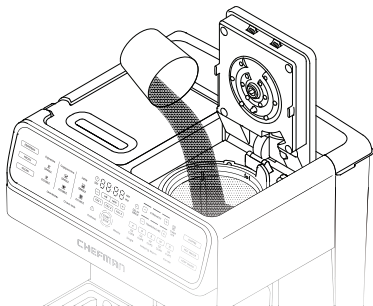
How to Use the Coffee Station

How to Brew Drip Coffee (Carafe)

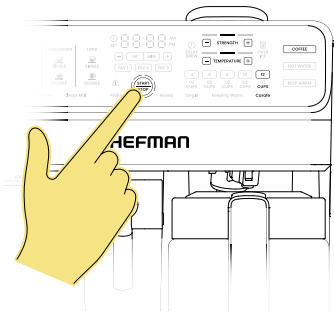
1. Fill the water tank with water and return it to the unit. If the K-Cup® adapter was used previously, pulling it out will also pull out the drip coffee filter holder; be sure to separate them.
2. Place EITHER the included reusable mesh filter basket or a paper filter in the filter holder. **CAUTION:** Do not use the reusable filter together with a paper filter; using them together may cause a backup of hot water when brewing.
4. Slide the carafe (with the lid closed) onto the heating plate. The **Carafe** light will blink if the carafe is not properly seated.



3. Add the desired amount of ground coffee to the filter. We recommend using about 2 Tbsp ground coffee for every cup you want to brew, but adjust according to your taste.



5. With the unit powered on, select **COFFEE** on the right side of the control panel. Select your preferred amount to brew (4, 6, 8, 10, or 12 cups) and adjust the temperature and strength, if desired, using the + and - buttons. To turn on the Keep Warm function, press the **KEEP WARM** button, then press **START | STOP**.





How to Use the Coffee Station

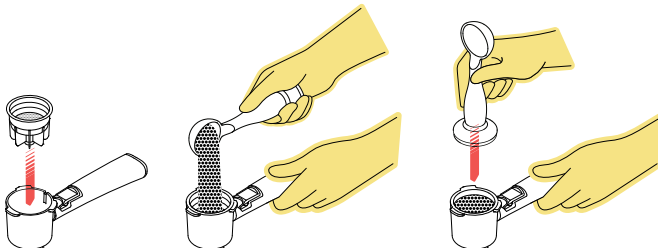
- When brewing ends, the **Ready** light will illuminate. There is a pause-and-serve feature, which will immediately pause brewing when the carafe is removed from the heating plate. (Keep in mind that pouring a cup mid-brew can alter the strength and flavour of the finished brew.) If the carafe is not returned to the heating plate after 2 minutes, brewing will turn off.

Cups to be Brewed	Heaping scoops of ground coffee (using included scoop)	Tablespoons	Grams
4	3-4	5-7	30-40
6	4-5	8-10	40-50
8	6-7	11-13	60-70
10	7-9	14-16	70-90
12	9-11	17-20	90-110

How to Brew Espresso

The specially designed portafilter can be used with either ground coffee or with original-style Nespresso® (or Nespresso®-compatible) capsules. Capsules are prepackaged doses of coffee grounds in a disposable capsule, typically made from plastic or aluminum with a foil top. Do NOT use the Vertuo®-style pods, which are flatter, as this unit only works with capsules. **NOTE:** Capsules are best for single shots. Brewing a capsule as a double yields a much weaker flavour.

- Select one of the two portafilter baskets and drop it into the portafilter. Use basket 1 for a single shot of espresso. Use basket 2 for for a double dose of espresso in a smaller size drink. (If you're brewing a drink with a Nespresso® capsule, use the capsule basket instead of a portafilter basket.)
- Use the measuring scoop to fill the basket with finely ground espresso (approximately 1 level scoop/8 g for a single shot and 2 level scoops/15 g for a double; do not overfill).
- Using the tamper end of the measuring scoop, press on the grounds firmly and evenly. Be sure the surface is smooth and flat. Clean any excess grounds from the portafilter rim to ensure a proper fit in the brew head.

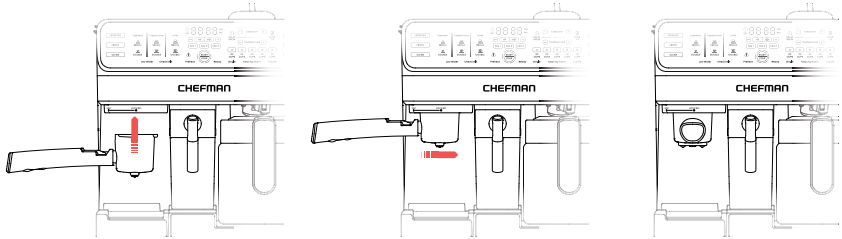




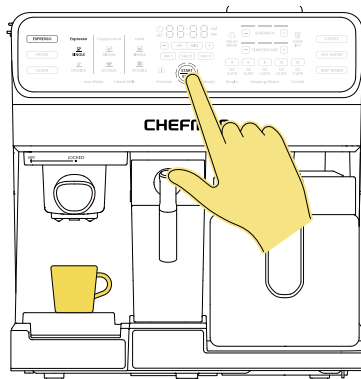
How to Use the Coffee Station

For Either Ground or Capsule Espresso

1. With the unit powered on, select **ESPRESSO** on the left side of the unit.
2. Position the portafilter beneath the brew head with its handle pointing left. Insert the portafilter up into the brew head, lining up the handle with the word **INSERT** on the brew head.
3. Slowly turn the handle to the right until it's aligned with the word **LOCKED**; you'll feel some resistance once it is almost in place.



4. Place a heatproof cup or demitasse on the metal coaster over the drip tray. **NOTE:** You can flip over the metal coaster of the drip tray to change the height of the cup under the brew head.
5. Select a **SINGLE** or **DOUBLE** Espresso by pressing the appropriate button (see p. 16 for Lattes or Cappuccinos), then press **START | STOP**. The **Preheat** light will come on if the unit hasn't yet reached brewing temperature. Preheating will take somewhere between 1 and 2 minutes. Certain functions, such as Cappuccino, may require further preheating. When brewing is complete, the **Ready** light will illuminate. Remove from platform and enjoy!





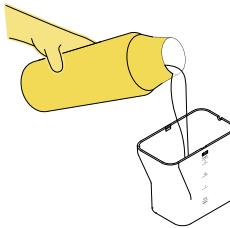
How to Use the Coffee Station

6. To discard the capsule or spent grounds, wait at least 60 seconds after the previous brew cycle has finished, then remove the portafilter and let it cool. Remove the capsule holder, then dispose of the capsule properly. Or, for grounds, 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.

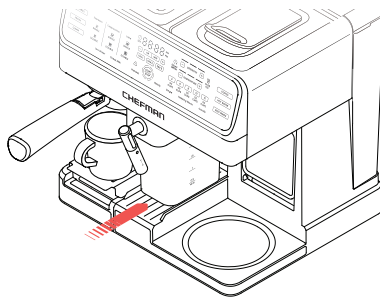
How to Make a Cappuccino or Latte

With its integrated milk frother, the Coffee Station brews creamy lattes and foam-topped cappuccinos with the touch of one button.

1. With the unit powered on, select **ESPRESSO** on the left side of the unit.
2. Follow the directions on p. 14 to add ground coffee or a Nespresso® pod to the portafilter, and install the portafilter under the brew head.
3. Remove the milk reservoir lid and fill with milk between the **MIN** and **MAX** lines.



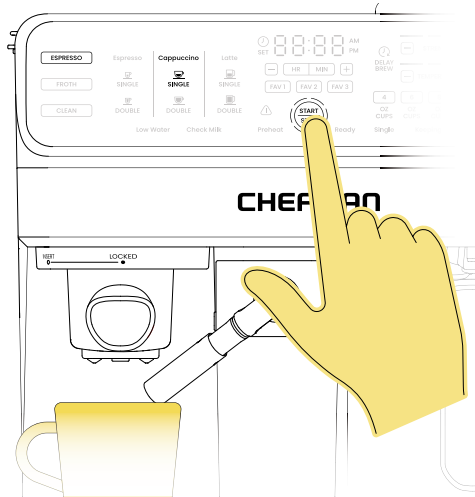
4. Place the lid back on the reservoir and slide it into the unit, with the tube facing forward. (If the reservoir is not properly inserted, the **Check Milk** light will illuminate.)





How to Use the Coffee Station

- Place a heatproof cup or mug on the metal coaster over the drip tray.
NOTE: Be sure to use a large mug, especially for a double latte (which can yield as much as 355 ml/12 oz). You can flip over the metal coaster of the drip tray to change the height of the cup under the brew head.
- Swivel the milk dispensing tube so it's positioned over the cup. If necessary, extend the metal nozzle tube to better reach the cup.
- Select a **SINGLE** or **DOUBLE** Cappuccino or Latte by pressing the appropriate button, then press **START | STOP**.



- The unit will first froth the milk and dispense into the cup, then brew the espresso for your drink. When the unit is finished, the **Ready** light will illuminate.
- When you are finished making cappuccinos or lattes, the **CLEAN** button will begin to blink as a reminder to immediately run a Quick Clean cycle to clean the frothing wand (see p. 22). If there is milk left in the reservoir, remove the reservoir and refrigerate it for future use. (Do not store milk in the reservoir for more than 1 week, as the container is not air-tight. Before refilling, always clean the reservoir and use fresh milk.)





Special Functions

Over Ice

Perfect for making individual iced coffee drinks, the Over Ice function starts out hot to extract full flavour, then reduces the temperature to minimize ice melt. It is available in single-serve mode only. To use: with the unit in **COFFEE | Single-serve** mode, place an ice-filled glass on the shelf trivet. Press the **OVER ICE** button, select your brew size, then press **START | STOP**. **NOTE:** Temperature and strength are not adjustable for the Over Ice function. **NOTE:** Though the Over Ice function is available for single-serve mode only, espressos can be brewed into ice-filled cups without this function for iced lattes, Americanos, etc. because the shot volume is small enough to cause minimal ice melt.

Delay Brew

The Delay Brew function allows you to program drip-coffee brew to run in the future, so you have a hot pot of coffee ready for you whenever you choose. To use it, ensure the Coffee Station is first set up to brew in Carafe mode and has the empty carafe seated on the warming plate. Press the **DELAY BREW** button; the starting time will blink. Use the + and – buttons to adjust the time you wish to begin brewing, using the **HR/MIN** button to toggle between hours and minutes. Set any additional parameters for the brew that you'd like to customize: strength, temperature, and/or volume. Press **START | STOP** to confirm. The **DELAY BREW** button will turn blue, indicating that it is programmed to brew in the future. (If the lid is open, if the carafe is missing, or if the K-Cup® adapter is seated, **DELAY BREW** will continue to blink, indicating the unit is not properly set. If **DELAY BREW** is still blinking when the programmed brew time is reached, the cycle will immediately terminate without brewing.

To cancel a programmed Delay Brew function, simply press the **DELAY BREW** button again. **NOTE:** If you want to use the Delay Brew function daily, you'll need to reset it each day, but after programming the time once, it will keep the previously programmed time.

While a Delay Brew function is programmed, you can still use the coffee maker for a single-serve K-Cup® coffee, but be sure to return the filter with grounds to the unit before the time it is set to brew.

IMPORTANT: Be sure the water tank is filled and there is coffee in the brewing chamber. The minimum water mark is 590 ml (20 oz), so if it is above that but not full enough to brew a larger pot, the unit will brew only what is there, then the **Low Water** light will illuminate, and brewing will terminate.



Special Functions

Keep Warm

The Keep Warm function keeps your coffee in the carafe warm for up to 2 hours. When setting up a carafe brew, the Keep Warm default is to be on for 60 minutes (the **Keeping Warm** light will be illuminated when the warming plate is on). The Keep Warm function can also be turned on manually and the duration adjusted: Press the **KEEP WARM** button, then use the + and - buttons to choose how long the warming plate will be on. At this point, you can either press any function button to save the new time and exit to Standby mode OR press the **START | STOP** button to start the warming plate with the new time. The warming plate will automatically turn off when the set time has expired. To turn Keep Warm off at anytime, press the **KEEP WARM** button. Once the unit has finished brewing, you can modify the amount of time remaining for the plate to be on by holding down the **KEEP WARM** button for 3 seconds. **CAUTION:** Be sure to place only heatproof items on the warming plate.

How to Program Favorites

Using the Favorites function, you can save up to 3 favorite brew cycles on your Coffee Station for one-touch brewing of any style of coffee. (Though favorites can be used for espresso drinks, these are already one-touch programs, so it may be more beneficial to use the favorites for carafe and single-serve styles.)

To program a favorite, first set all your parameters, as desired: brew strength, temperature and volume. You can even program a Delay Brew setting with your chosen start time. (Delay Brew is already a one-touch function, but this lets you have multiple Delay Brew times pre-set.) Press and hold **FAV 1, FAV 2**, or **FAV 3** for 3 seconds. The unit will beep to confirm that the settings are saved.

Once saved, to select a particular favorite, simply press that button. Ensure that the unit is filled with water and coffee, and the appropriate cup or carafe is in place, then press **START | STOP**.

Hot Water

The Coffee Station has a Hot Water function, perfect for dispensing one-touch hot water for tea, hot cocoa, or instant noodles. It's dispensed from an independent nozzle, completely separate from the coffee system, so you get fresh-tasting water every time, without any coffee residue. To use, place a cup (or carafe) under the coffee brew head. With the unit powered on, press **HOT WATER**, select the amount in ounces (similar to single-serve coffee), then press **START | STOP**.



Special Functions

Froth Milk

The unit has a milk froth-only option, which allows you to add steamed milk and foam to non-espreso coffee drinks, or to froth milk for hot chocolate or other beverages.

With the unit powered on, fill the milk reservoir and slide it into place on the unit. The **Check Milk** light will turn off.

If you're frothing milk for a just-brewed single-serve coffee, you can swivel the froth dispensing tube so it's positioned over the cup on the coffee platform. (Otherwise, hold or place a cup or pitcher under the froth dispensing tube.)

Press **FROTH**, then choose the volume of frothed milk by pressing the **SINGLE** or **DOUBLE** Cappuccino button. Press **START | STOP**. The unit will froth and dispense milk; approximately 50 ml for the single and 100 ml for the double.

NOTE: If you try to run a frothing cycle before the unit is fully preheated (for instance, immediately after powering on), the **Preheat** light will illuminate. As soon as the unit has fully preheated, the frothing cycle will begin immediately.

After making the frothed milk, the **CLEAN** button will begin to blink. Place a small cup under the wand. Press **START | STOP** and it will shoot water out of the wand. After running the this Quick Clean cycle, it will automatically return to standby mode. If you want to bypass the Quick Clean, you can press **CLEAN** instead of **START | STOP**—do this, for instance, if you want to froth another beverage.



Having Trouble?

Problem	Possible Cause	Solution
Preheat light comes on when trying to brew.	The unit is not fully preheated.	Wait about 2 minutes and light should turn off, then brewing functions will become available.
When trying to brew K-Cup® pods, the unit is stuck in Carafe mode. (Carafe light is illuminated, or unit is displaying volume in cups rather than oz.)	The K-Cup® adapter is not fully seated.	Remove and reinsert the K-Cup® adapter, making sure the adapter is sitting flush over the filter basket.
Brewed coffee overflowing from filter basket.	Both the reusable filter and a paper filter were used.	Use only the reusable mesh filter OR a paper filter, not both together.
Carafe light is blinking.	Carafe is missing or not fully seated on the heating plate.	Place carafe on the heating plate.
Espresso not flowing out of the brew head.	<ol style="list-style-type: none"> 1. Coffee grind is too fine. 2. Too much coffee in filter basket. 3. Coffee has been tamped down too much. 	<ol style="list-style-type: none"> 1. Use a coarser grind. 2. Add less coffee to the portafilter. 3. Refill filter and use less pressure when tamping.
Espresso leaking out from around the portafilter.	<ol style="list-style-type: none"> 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. 	<ol style="list-style-type: none"> 1. Rotate portafilter to locked position (handle aligns with "Locked"). 2. Wipe off rim. 3. Fill with less coffee.
Check Milk light comes on when trying to brew a latte or cappuccino.	Milk reservoir is missing or not fully seated on the unit.	Remove and reinsert the milk reservoir.
Milk is not frothy or not coming out of the dispensing tube.	<ol style="list-style-type: none"> 1. Milk is not cold enough. 2. Froth dispensing tube is blocked. 3. Internal parts of frother need cleaning. 	<ol style="list-style-type: none"> 1. Chill milk and milk reservoir. 2. Follow the instructions on p. 24 to clean the milk reservoir and the froth dispensing tube. 3. Follow the instructions on p. 25–26 to clean frother internal parts.



Keep It Clean

Regular maintenance will keep your Coffee Station in excellent working order. Daily maintenance is quick and easy; for more periodic tasks refer to this chart

Task	Frequency	See p.
Wash any accessories used.	Daily	22
Run a quick clean cycle on the milk frother wand	Immediately after use	22
Remove and refrigerate milk reservoir (no need to empty)	Immediately after use	22
Wipe down exterior housing	Daily	22
Empty and wash water tank	Weekly	23
Empty and wash milk reservoir	Weekly (if used)	23
Flush of frother system	Weekly (if used daily)	23
Replace water filter	Every 30–60 Days	23
Deep clean of frother internal parts	Every 30–60 Days (depending on frequency of use)	24
Descaling coffee, espresso, and hot water systems	Every 100 cycles (50 for hot water)	26

After Each Use

1. If the milk frother is used, it's important to run a frother Quick Clean cycle immediately to clear out the frothing tube (unless you're making a second frothed-milk drink). As soon as the frothing cycle finishes, **CLEAN** will begin to blink. Place an empty 170 ml (6 oz) or larger cup under the milk tube, then press **START | STOP**. The unit will flush a small amount of hot water through the frothing tube to purge out any remains of milk in the tube. After the quick clean, the unit will return to Ready mode. **NOTE:** if you're immediately making a second frothed-milk drink, you can bypass this Quick Clean cycle by pressing the CLEAN button, but always run it when you are finished with a coffee-making session. If you forget or accidentally exit this Quick Clean setup, you can run a Quick Clean cycle manually by pressing **CLEAN**, then **SINGLE**, then **START | STOP**.
2. Clean any accessories used—carafe, filter basket and filter holder, K-cup® adapter, rubber trivet, portafilter and portafilter baskets, espresso coaster and drip tray—with warm, soapy water, then rinse and dry thoroughly. These accessories are also top-rack dishwasher safe, except for the portafilter. (Remove the lid of the carafe before putting in the dishwasher.)
3. If there is milk left in the reservoir, remove the reservoir and refrigerate it for the next use (empty and wash it once a week; see below).





Keep It Clean

4. Wipe down the Coffee Station's housing with a soft, damp cloth. Do not use abrasive sponges or cleaners, which can damage the finish.

Cleaning the Milk and Water Reservoirs (weekly)

1. Empty the milk reservoir (discard any milk that's been in there for a week). Wash the reservoir and lid in warm, soapy water, then rinse and dry thoroughly before reassembling. The reservoir is top-rack dishwasher safe, but the lid can't be effectively cleaned in the dishwasher.
2. Remove the water tank from the unit. Remove the water filter assembly and wash the tank in warm, soapy water, rinse, and dry thoroughly. Reinstall the water filter (see p. 10) and return the tank to the unit. Empty the water tank before any long periods of nonuse.

Milk Frother Internal Flush (weekly)

1. After emptying and cleaning the milk reservoir, fill it with water and insert it into the unit.
2. Place a 295 ml (10 oz) cup or larger under the froth dispensing tube.
3. From Standby mode, press **CLEAN** then **FROTH**. Select the **DOUBLE** button, then press **START | STOP**. The unit will flush the entire frothing system with water, dispensing it into the cup.
4. When the cycle finishes, the unit will enter Standby mode. Empty the cup and milk reservoir.

Replacing the Water Filter (30–60 days)

We recommend changing the water filter cartridge approximately every 30 to 60 days. Replacement filter cartridges are **NOT** included with your Coffee Station but sold on our website; use the QR code below to order additional filters To replace:

1. Remove the filter assembly from the water tank.
2. Pull off the cap (attached to the stalk) and discard the old filter.
3. Soak the new filter in cool water for 5 minutes, then rinse under running water.
4. Place a new filter in the basket and replace the cap.
5. Lower the filter assembly, basket-side down, into the water tank and insert it into the port at the bottom of the tank to lock it in place.



Scan here to order replacement water filter cartridges for your Coffee Station.



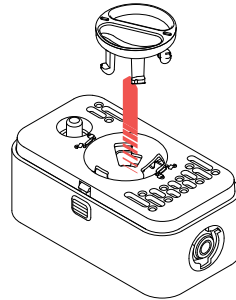
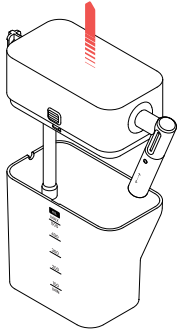


Keep It Clean

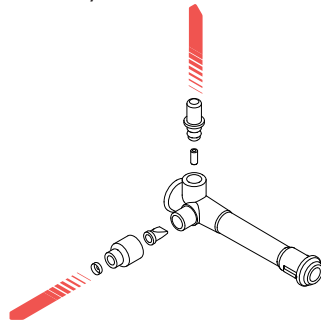
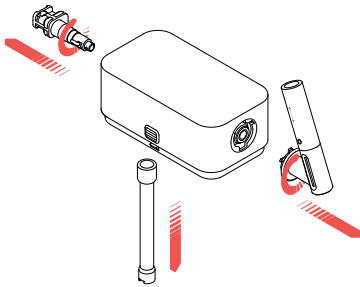
Frother Deep Clean (30-60 days)

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 every 1 to 2 months, or whenever you notice a decrease in the amount or quality of the milk foam.

1. Remove the milk reservoir from the unit.
2. Remove the lid assembly and transfer any remaining milk to another container and refrigerate.
4. Turn the lid over. Rotate the dial on the lid to the unlocked position, then remove the dial and set it aside.



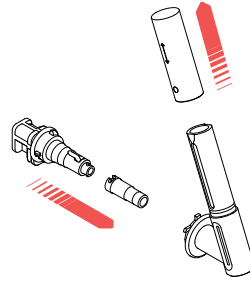
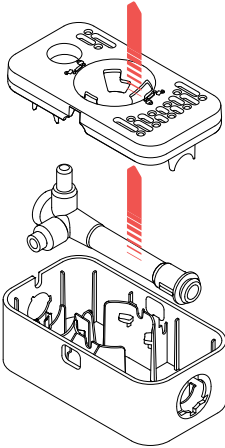
3. Twist the froth dispensing tube in either direction until it's pointing straight up, then pull away from the lid. Twist the pipe at the other end of the lid (the steam adapter) counter-clockwise and pull away. Remove the suction straw by simply pulling off.
5. Separate the two pieces of the lid, and then lift out the tubing assembly inside.





Keep It Clean

6. Gently pull outward on the froth tubing assembly to separate all the small silicone, plastic, and metal parts.
7. Pull the metal sleeve off the froth dispensing tube and separate the two parts of the steam adapter.



8. Transfer all of these small parts to a bowl of warm soapy water and wash by hand.
9. Transfer to a bowl of fresh water and rinse thoroughly. (We recommend washing in bowls so as not to lose any parts.)
10. Let the parts dry, then reassemble by pushing them back into place as shown in the diagrams.
11. Snap the upper and lower lid pieces together, then put the locking dial in place and turn to lock it.
12. Reinsert the froth dispensing tube and suction straw into the lid and return the lid to the milk reservoir.



Keep It Clean

Every 100 Uses: Descaling the brewing systems

Calcium buildup (or “scale”), caused over time by minerals commonly found in water, can adversely affect brewing and shorten the life of your appliance. After the Coffee or Espresso system runs 100 times (or 50 times for Hot Water) the Coffee Station will notify you to run a descaling cycle on that system: in Standby mode the **CLEAN** button will blink. Press the **CLEAN** button and the system that needs descaling will illuminate. If you have very hard water, the unit may require more frequent descaling; we recommend running a descale cycle when you notice an increase in the time required to brew espresso or when the drip-coffee cycle is especially slow or noisy.

To descale a system:

1. Prepare a commercial descaling solution according to package directions or mix a 50/50 solution of water and white vinegar. Add the solution to the water tank; the amount needed depends on which system you're cleaning, see chart on the following page.
2. With the unit powered on, press **CLEAN** on the control panel. The **CLEAN** button will blink and the system that needs descaling (**ESPRESSO**, **COFFEE**, or **HOT WATER**) will illuminate in blue.
3. Set an empty receptacle (see chart on the following page) under the brew head/water outlet of whichever system you are cleaning. If descaling the espresso system, insert and lock the portafilter (no basket) in place. If descaling the coffee system, remove the K-cup® adapter but keep the filter holder in place.
4. Press **START | STOP** to start the cleaning cycle. The unit will run the descaling solution through the tubing of the selected system to dissolve and flush out the calcium buildup.
5. When the cleaning function ends, the unit will return to standby mode. Empty the receptacle of cleaning solution and return it to under the brew head/outlet.
6. Empty the water tank and refill to the **MAX** fill line with fresh water. Run the cleaning cycle twice more with fresh water, emptying the receptacle and refilling the tank with clean water in between, to flush the unit of descaling solution.



Keep It Clean

Descaling Specifics

Refer to this chart to determine how much descaling solution to add to the reservoir and what size receptacle to use for the discard.

Brewing System	Descaling Solution Amount	Receptacle
Espresso	770 ml (26 oz)	Heatproof 475 ml (or larger) liquid measuring cup
Coffee	1630 ml (55 oz)	Use carafe
Hot Water	830 ml (28 oz)	Use carafe
All Three Systems	2.6 L (89 oz)	Carafe under drip coffee brewhead AND 475 ml measuring cup under espresso brewhead.

NOTE: Though the Coffee, Espresso, and Hot Water systems each need to be descaled separately, you can do them one after the other if you prefer, even if they're not all due for descaling yet. We recommend cleaning all of them with the descaling solution, then doing two rinse cycles on all. The cycle counter will be reset to 0 for all three systems after doing this, even if a descaling was not already due.



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 delivery 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 delivery 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: Xxxxxxxx



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.

Coffee Station

8-in-1 Beverage Center

RJ54-CSSERIESUG020626

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Nespresso® is a registered trademark of Nestlé Nespresso S.A.

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