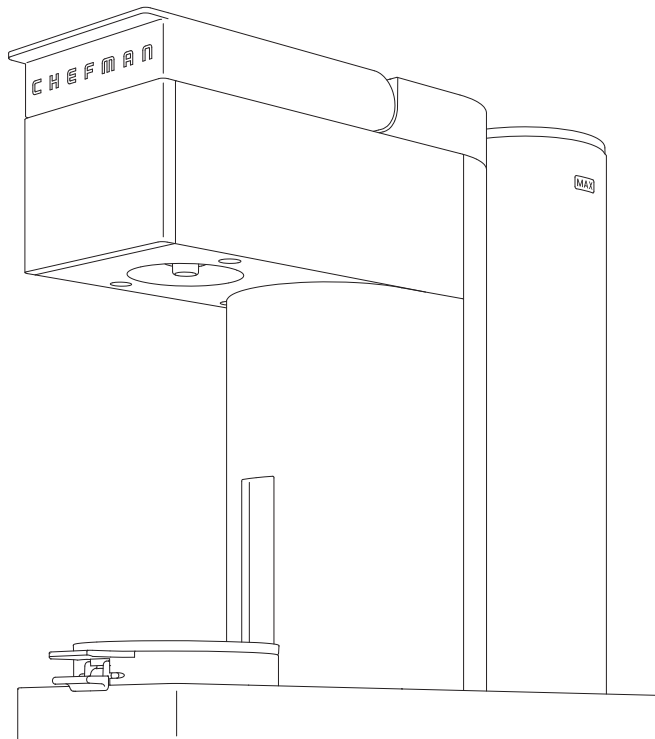




C H E F M A N .

# Caffeinator™



RJ14-DB-SERIES







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# Get to Know Your Coffee Maker

1. Water reservoir lid
2. Water reservoir
3. Water filter assembly
4. Water filter port
5. Coffee filter holder
6. Reusable coffee filter (for loose grounds)
7. Capsule receptacle (for K-cups)
8. Adjustable mug lift platform
9. Removable drip cup
10. Removable trivet
11. Control panel
12. Brew chamber
13. Puncturing needles
14. Brew chamber lid



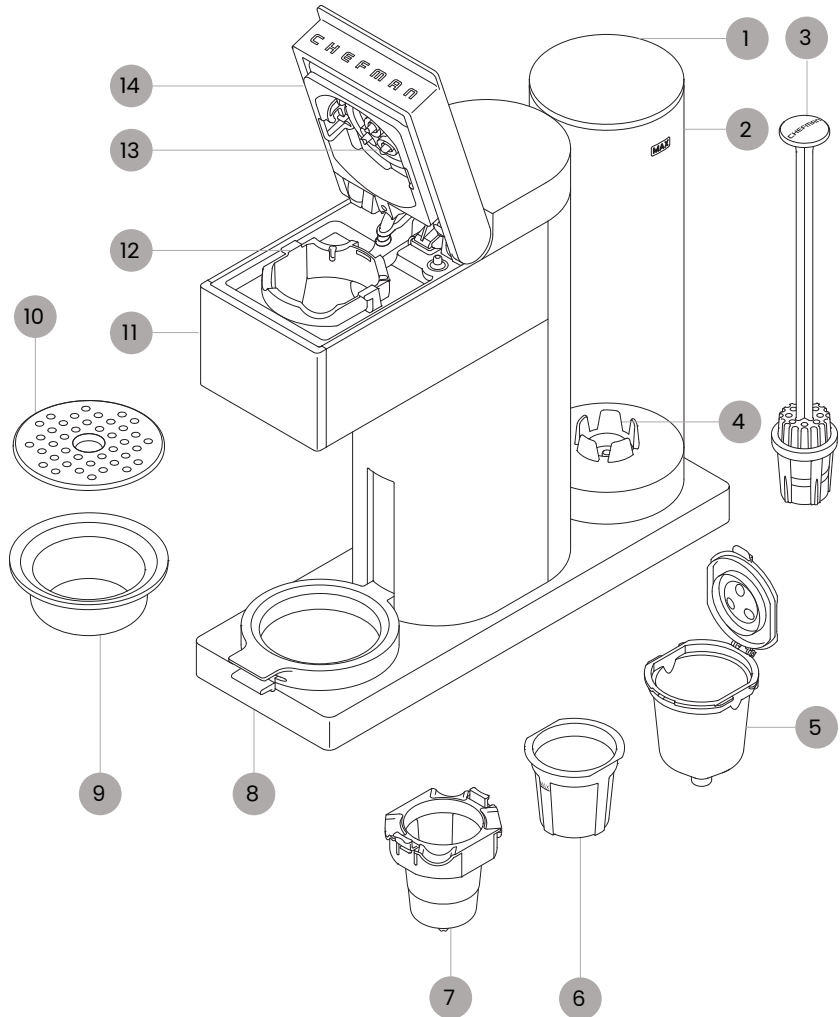
## **READ ALL INSTRUCTIONS BEFORE USE**

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





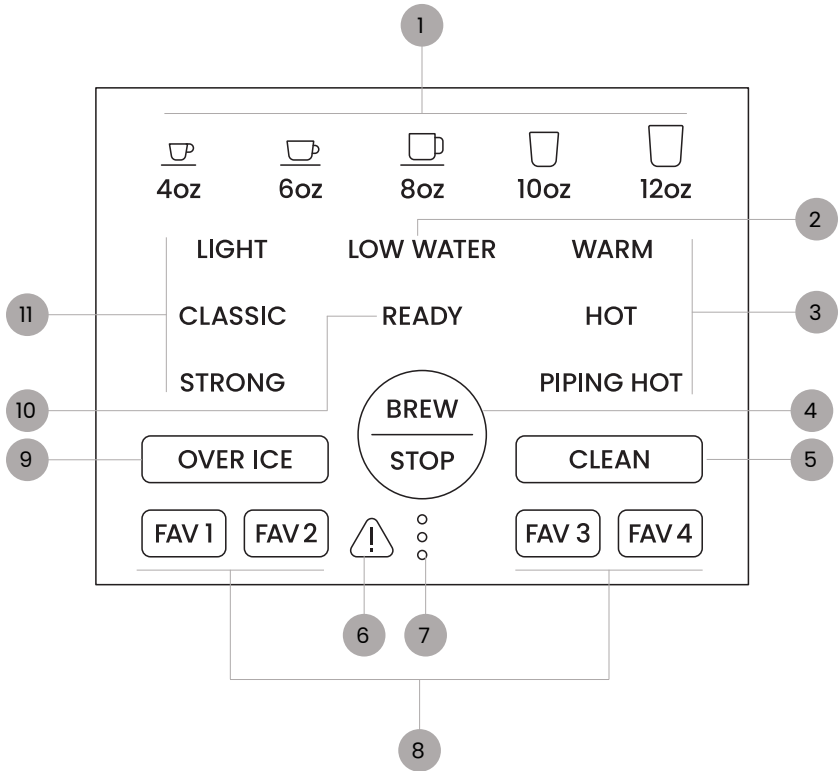
# Get to Know Your Coffee Maker





# Control Panel

1. Serving size buttons
2. LOW WATER warning light
3. Temperature buttons
4. BREW/STOP button
5. CLEAN button
6. Error light
7. Progress lights
8. Favorites buttons (see p. 16)
9. OVER ICE button
10. READY light
11. Brew strength buttons





# SAFETY INSTRUCTIONS & IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. **Do not** touch hot surfaces. Use caution when handling coffee and other hot liquids.
3. To protect against electric shock, and injury to persons, do not immerse cord or plug 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. Contact Chefman® Customer Support for examination, repair, or adjustment.
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, remove plug from wall outlet.
12. **Do not** use appliance for other than intended use.
13. Scalding may occur if the lid is opened during the heating cycle.
14. **Do not** use single-serve coffee capsules other than those intended for this appliance. If the capsule does not fit, **do not** force the capsule into the appliance.

## SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY





# SAFETY INSTRUCTIONS & IMPORTANT SAFEGUARDS

**WARNING:** Improper use of the grounding plug can result in electric shock.

This appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current. To protect against electrical shock, this appliance is equipped with a cord having a 3-prong grounding-type plug for insertion into a proper grounding-type electrical outlet.

**Do NOT** alter the plug for use in a 2-prong outlet. If the plug will not fit into an outlet, have a proper outlet installed by a qualified electrician.

## 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. If the appliance is of the grounding type, the extension cord should be a grounding-type 3-wire cord; and
3. 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 cord or the appliance.
2. To insert plug, grasp it firmly and guide it into outlet.
3. To disconnect appliance, grasp plug and remove it from outlet.
4. Never use the product if the power cord shows signs of excessive wear. Contact Chefman® Customer Support for additional guidance and support.
5. Never wrap the cord tightly around the appliance, as this could place undue stress on the cord where it enters the appliance and cause it to fray and break.

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



### California Proposition 65:

(Applicable for California Residents only)

**WARNING:** Cancer and Reproductive Harm

[www.P65Warnings.ca.gov](http://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

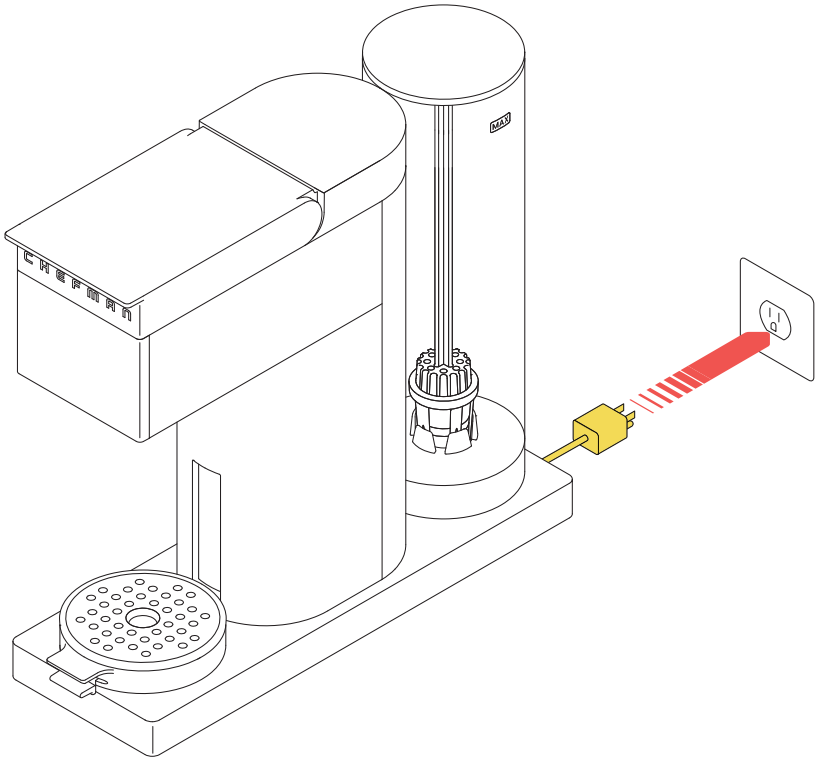
1. Remove all packing materials and stickers from the inside and outside of the unit. Be sure that all parts are included before throwing out packaging.
2. Gently wipe down the exterior with a damp cloth or paper towel. Never immerse the coffee maker, its base, cord, or plug in water or any other liquid. The electrical connections and the brew buttons must never come into contact with water or any other liquid.
3. Remove and hand wash the water reservoir, water filter assembly, and lid with warm, soapy water. Rinse and dry well before returning them to the unit.
4. Install the water filter: Pull the water filter stalk/cap off the basket and place one of the charcoal filters in the basket. Snap the cap back into place. Lower the filter assembly, basket-side down, into the water reservoir and insert into the port at the bottom of the reservoir. When water is added, the filter will bubble until it is fully saturated.
5. Rinse the coffee filter with water. Wash the capsule receptacle with a sponge and warm, soapy water. Dry completely.
6. To rinse the brewer's internal parts of any manufacturing residue, we recommend "brewing" a plain, 12-oz cup of hot water with NO coffee. Follow the instructions starting on p. 11, but insert the empty capsule receptacle and select the 12 oz brew button.





# Quick Start: How to Make Coffee

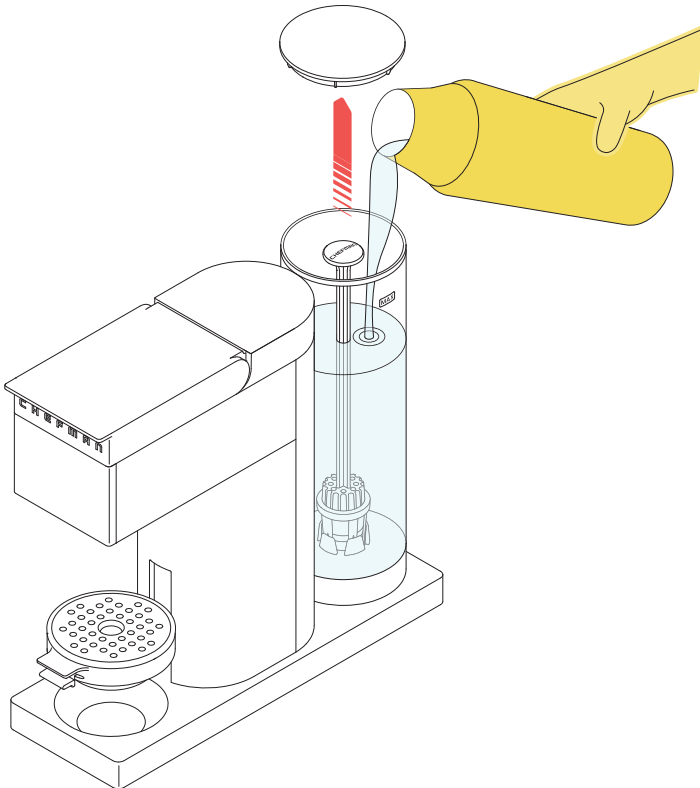
1. If not already plugged in, plug in the unit. Ensure the trivet is in place over the drip tray.





## Quick Start: How to Make Coffee

2. You can either fill the water reservoir with a pitcher while the reservoir is on the unit, or remove it and fill at the sink. To remove it, pull it up and away from the unit. Remove the reservoir lid and fill with cold water up to but not exceeding the **MAX** line. Replace the reservoir lid. If it was removed, set it down on the base. A ring of LEDs around the base of the unit will light up when the water reservoir is properly seated.



3. Pull up the lid to open the brew chamber. **CAUTION:** When opening the lid and handling the capsule receptacle, be mindful of three small, sharp puncturing needles located above and inside the capsule receptacle that puncture the K-Cup®.



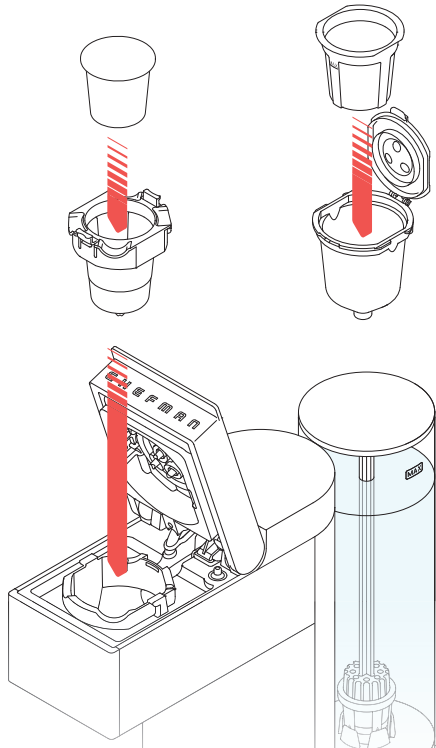


## Quick Start: How to Make Coffee

- If using a K-Cup® you must also use the capsule receptacle. Place the receptacle into the brew chamber. The arrows labeled **FRONT** should be pointing towards the front of the unit. Press until the receptacle clicks into place. Insert the K-Cup® into the capsule receptacle. Press on the K-Cup® firmly until you hear it being punctured. **IMPORTANT:** Always use the capsule receptacle when brewing with K-Cup® pods.

OR

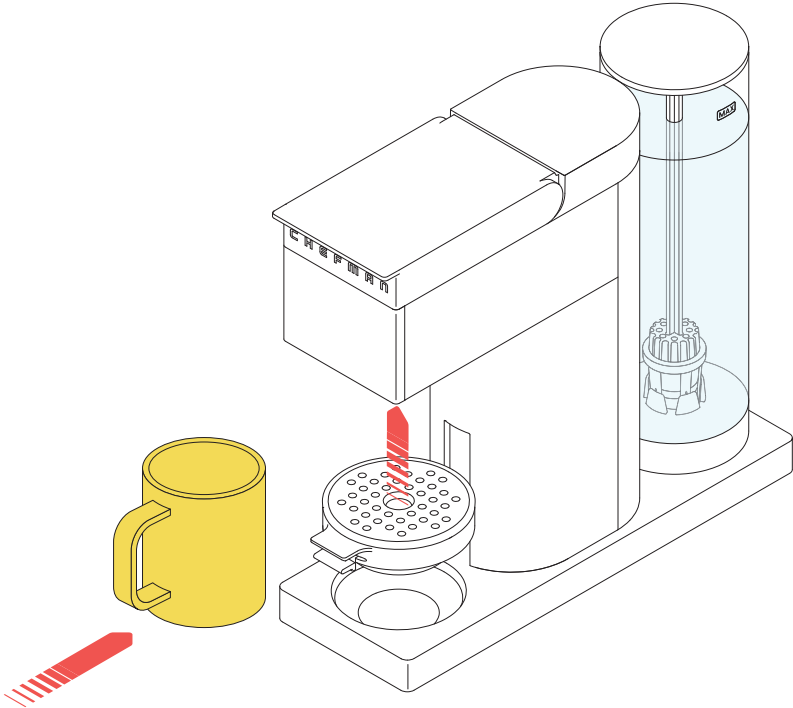
If using ground coffee, you must use the reusable coffee filter and filter holder. Spoon the desired amount of coffee into the filter up to but not exceeding the **MAX** line on the filter. (The filter can hold up to 17 grams of ground coffee.) Put the filter in the filter holder, then snap the lid shut. Drop the filter holder into the brew chamber, with the word **FRONT** on the filter holder toward the front of the chamber.





## Quick Start: How to Make Coffee

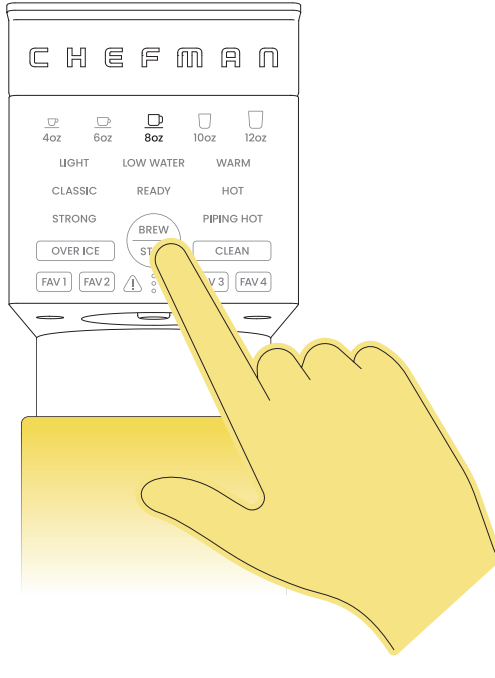
5. Push the brew chamber lid down until it clicks into place.
6. If using a tall cup or travel mug, place it securely on the base with the movable lift in its lowest position. If using a shorter mug, you can bring it closer to the drip spout by squeezing the tabs at the front of the lift and raising it into a higher position. Place the mug securely on the raised lift. **CAUTION:** Never adjust the lift with a cup already on it.





## Quick Start: How to Make Coffee

- On the control panel, select your preferred coffee strength, water temperature, and serving size. Alternatively, choose a saved Favorite or the Over Ice function (see p. 16 for more information on these settings).



Press the **BREW | STOP** button, and brewing will begin. **NOTE:** To cancel brewing, press the **BREW | STOP** button again.

- When brewing is finished, the **READY** light will blink on the control panel. Remove your coffee and enjoy! If you'd like to immediately brew another coffee, press the **BREW | STOP** button to return to the home screen. Otherwise, the unit will go into sleep mode after 10 minutes. Press **BREW | STOP** to wake it up.





# Special Features

## Over Ice

Perfect for making your favorite iced coffee drinks, the Over Ice function starts out hot to extract full flavor, then reduces the temperature to minimize ice melt. To use, simply press the **OVER ICE** button, select your brew size (4 oz or 6 oz), then press **BREW | STOP**.

## Favorites

The coffee maker can store up to four favorite brewing profiles, so that every family member can auto-brew their coffee just the way they like it. To program a favorite, select your preferred strength, temperature, and serving size, then press and hold one of the four **FAV** buttons for 3 seconds. To use a saved favorite, simply press that button and then press **BREW | STOP**. Favorites will be saved when the unit is unplugged. You can overwrite an existing favorite simply by programming a new one.


## Low Water

When the water level in the reservoir drops below 12 fl oz, the **LOW WATER** warning light will illuminate. Should this occur, simply add more water to the reservoir. The unit will not allow you to start brewing until water has been added.





# Having Trouble?

After brewing several coffees back-to-back, the unit may temporarily overheat and the Error light  will illuminate. If this happens, unplug the coffee maker and let it cool down for a few minutes. When plugged back in, it should resume normal function.

If the Error light is still lit after several minutes of cooling, it could mean there is a malfunction. Contact Chefman® Customer Support for assistance.





# Coffee Creations

The Caffeinator™ makes your daily coffee ritual ultra-simple, but it's also fantastic for whipping up barista-inspired concoctions. Here are a few ideas, or experiment with your own inventions.



## Caffe Mocha

Replicate the indulgent flavors of this café classic at home without the fuss of making espresso. Place 1 or 2 chocolate truffles in a mug (for a fun twist, use flavored truffles, such as hazelnut or caramel). Brew a K-Cup® or ground coffee over the chocolate, using the **PIPING HOT | 8 oz | CLASSIC** settings. Let the coffee sit for a minute to melt the chocolate, then stir to combine. Add steamed/frothed milk and top with whipped cream and chocolate shavings, if desired.



## London Fog Latte

Earl Grey's iconic bergamot flavor meets a subtle hint of lavender in this cozy warm drink with the appearance of a rainy London day. Fill the grounds basket with loose-leaf Earl Grey tea and a pinch of dried lavender with the **WARM | 10 oz | CLASSIC** settings. (If the unit is usually used for coffee, we recommend brewing a large cup of water first.) Sweeten to taste with sugar or honey, plus a touch of vanilla extract if desired. Top with steamed milk and garnish with additional dried lavender.





## Coffee Creations



### Salted Honey Iced Coffee

This underrated flavor combo is reminiscent of cereal milk, candied nuts, and granola bars. Fill a tall glass with ice. Brew a K-Cup® or ground coffee into the glass using the **OVER ICE | 6 oz** settings. In a jar, vigorously shake cold milk with honey and a generous pinch of sea salt until foamy. Pour over the coffee and sprinkle with a little cinnamon, if desired.



### Carajillo

A courage-inducing cocktail of coffee and liquor common in the Spanish-speaking world. Gently heat brandy or rum with a twist of lemon peel, and a cinnamon stick. Brew a K-Cup® or ground coffee with the **HOT | 8 oz | STRONG** settings. Add the liquor to the coffee, sweeten to taste with sugar, and garnish with the lemon peel and cinnamon stick.



### Vietnamese Iced Coffee

Strong dark-roast coffee cut with creamy sweetness makes the perfect afternoon pick-me-up. To a tall glass, add 1 to 3 Tbsp sweetened condensed milk, depending how sweet you like your coffee. Fill with ice, then brew a K-Cup® or ground coffee into the glass using the **OVER ICE | 4 oz** settings (chicory coffee is especially well-suited for this style). Stir gently to combine, and serve.





# Keep It Clean

Regular cleaning after each use is minimal and will keep your coffee maker in top shape. Additionally, your coffee maker has a self-cleaning program that makes descaling the unit a breeze.

## For Daily Cleaning

1. Make sure the unit is unplugged and cooled.
2. If a K-Cup® was used, remove the capsule receptacle with the K-Cup®. Discard the K-Cup®.
3. If coffee grounds were used, remove the reusable coffee filter. Discard the grounds, then rinse the filter with water, and dry completely. **NOTE:** Be sure to discard brewed coffee grounds promptly. If they sit in the brew chamber or coffee filter for an extended period of time, they may begin to mold.
4. For fresh-tasting coffee, empty the water reservoir between uses. Wash the reservoir as needed with warm, soapy water. Rinse and dry well.
5. If necessary, rinse or wash the trivet and drip tray with a sponge and warm, soapy water.
6. Wipe down the base of the unit with a damp cloth or sponge, if needed. Dry completely. Never immerse the coffee maker or its plug in water. **NOTE:** The coffee maker and its accessories are **NOT** dishwasher safe.





### To Descal the Caffeinator™

Calcium buildup (or “scale”), caused over time by minerals commonly found in water, can adversely affect brewing. After 100 brewing cycles, the **CLEAN** button will blink three times when the unit is powered on. You can continue to use the unit, but the **CLEAN** indicator will continue to alert you each time it is powered on until it is cleaned. To run the cleaning cycle:

1. Empty the water reservoir completely and return it to the base. Ensure there is no K-Cup® (nor any coffee grounds) in the brew chamber.
2. Use a commercial descaler, prepared according to the package directions. Fill the water reservoir completely with the mixture.
3. Plug in the coffee maker and place a large mug or cup (at least 12 oz) under the brew head.
4. Press the **CLEAN** button, then the **BREW | STOP** button. The unit will cycle the cleaning solution through its internal parts and dispense into the cup.
5. When the cycle has finished, one of the three small progress lights at the bottom of the control panel will light up. Discard the liquid in the cup and return the cup to the the trivet.
6. Press the **BREW | STOP** button to run the cleaning cycle three more times, discarding the liquid each time, until the water reservoir is nearly empty. Each time you complete a cleaning cycle, another progress light will illuminate, marking your progress. After the fourth cycle, the unit will return to Ready mode.
7. Discard any remaining liquid in the water reservoir and rinse it thoroughly. Return it to the base, fill it with fresh water and run the cleaning cycle twice more to flush the system with fresh water.

### Replacing the Filter

If the optional water filter is used, we recommend changing it approximately every 60 brew cycles. Replacement filters are included with your coffee maker, but if you need to purchase new ones, they are widely available online—look for 1.1-in. x 1.06-in. (33 mm x 34.4 mm) dome-shaped filters. To replace:

1. Remove the filter from the water reservoir.
2. Pull off the cap (attached to the stalk) and discard the old filter.
3. Place a new filter in the basket and replace the cap.
4. Re-install the water filter in the reservoir (see p. 10, step 4).





# Terms & Conditions

## Limited Lifetime Warranty

Congratulations on your purchase of this Chefman product! We stand behind the quality and durability of our products with a limited lifetime warranty (the “Warranty”). If any component fails due to a manufacturing defect and workmanship, we will repair or replace the appliance at no additional cost.

If your product does not work as it should, please contact Customer Support at [support@chefman.com](mailto:support@chefman.com) so that we may assist you. 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, as this Warranty may be declared void without proof of purchase within the contiguous United States and Canada.





### **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](http://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.

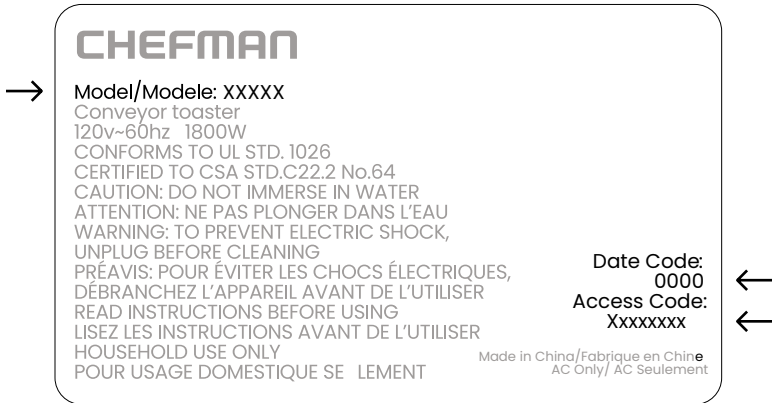




# Warranty Registration

## 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](http://Chefman.com/register).
- Scan the QR code to the right to access site.





C H E F M A N .

# Caffeinator™

RJ4DBSERESUG032224

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