

## KEENSTAR JH-C5211

# KEENSTAR Espresso Coffee Machine JH-C5211 User Manual

Model: JH-C5211

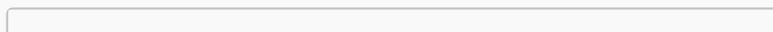
## 1. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using this appliance. Keep this manual for future reference.

- Ensure the power supply voltage matches the rating label on the appliance.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Unplug from the outlet when not in use and before cleaning. Allow to cool before attaching or removing parts, and before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock, or injury to persons.
- Do not use outdoors.
- Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Always ensure the water tank is filled to the appropriate level before operation.
- Use caution when handling hot surfaces and steam.

## 2. PRODUCT OVERVIEW

The KEENSTAR Espresso Coffee Machine JH-C5211 is designed to provide a versatile coffee experience, offering hot and iced coffee, rapid cold brew, and milk frothing capabilities. It features a 20-bar professional pump, pre-soak technology, and a user-friendly touch screen interface.



**Figure 2.1:** Included Components Diagram

This diagram labels all included components: control panel, 1-shot filter, 2-shot filter, portafilter, portafilter handle, cup plate, removable drip tray, tank cover, water tank, steam knob, milk tank, steam nozzle, and coffee spoon & tamper.



**Figure 2.2:** KEENSTAR Espresso Coffee Machine JH-C5211

The KEENSTAR Espresso Coffee Machine, model JH-C5211, featuring a sleek silver design, a touch control panel, a portafilter, and an integrated milk tank for frothing. Two prepared coffee beverages are displayed on the drip tray.

# Warm Tips: The milk tank is included



**Figure 2.3:** Product Dimensions

A diagram showing the dimensions of the KEENSTAR Espresso Machine (11.8"D x 5.5"W x 12.6"H) and the milk tank (Max: 550ml milk, 8.2"H).

## 3. SETUP

### 3.1 Initial Cleaning

Before first use, wash all removable parts (water tank, milk tank, portafilter, filters, drip tray, coffee spoon/tamper) with warm soapy water. Rinse thoroughly and dry. Wipe the exterior of the machine with a damp cloth.

### 3.2 Priming the Machine (Before Each Use)

This process drains air from the internal pipes to ensure proper brewing.

1. Fill the water tank with fresh, clean water and press the power button to turn on the machine.
2. Turn the steam knob to the "ON" position.
3. Wait for water to run out from the steam wand in a steady stream.



4. Once water flows steadily, turn the steam knob to the "OFF" position.
5. Turn off the coffee machine.

**All accessories must be washed by hand and are not dishwasher safe**

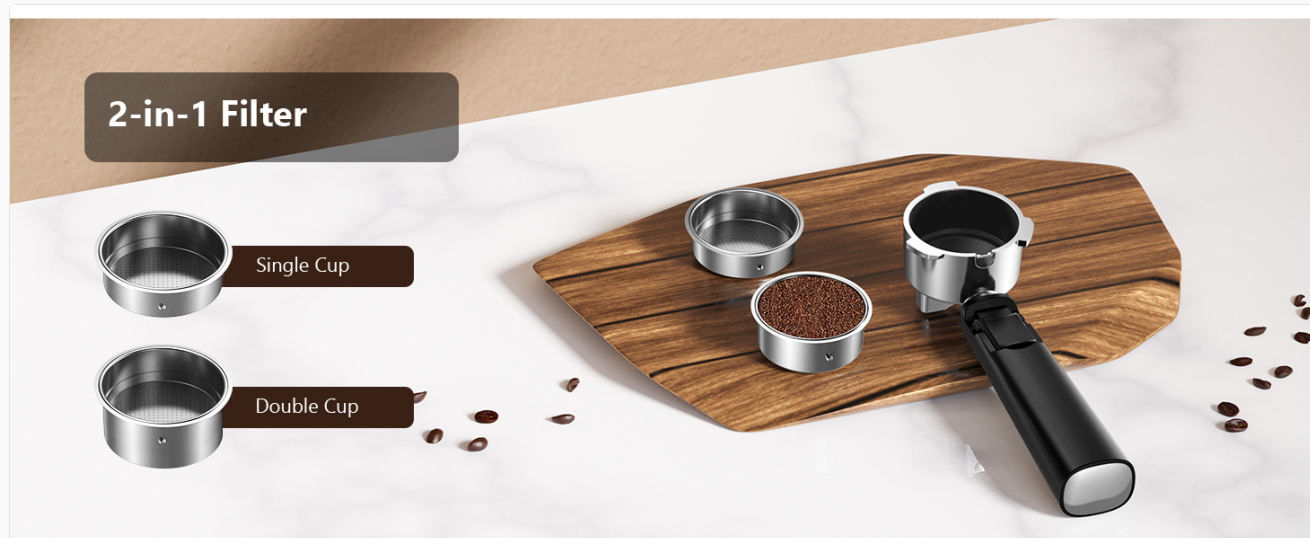


**Figure 3.1: Priming Steps**

A five-step visual guide for preparing the machine before each use, including filling the water tank, turning the knob to "ON", waiting for water from the steam wand, turning the knob to "OFF", and turning off the machine. This process aims to drain air from the pipes.

### 3.3 Water Tank Filling

Ensure the water tank is filled with fresh, cold water. Do not exceed the maximum fill line (1200ml) indicated on the tank.



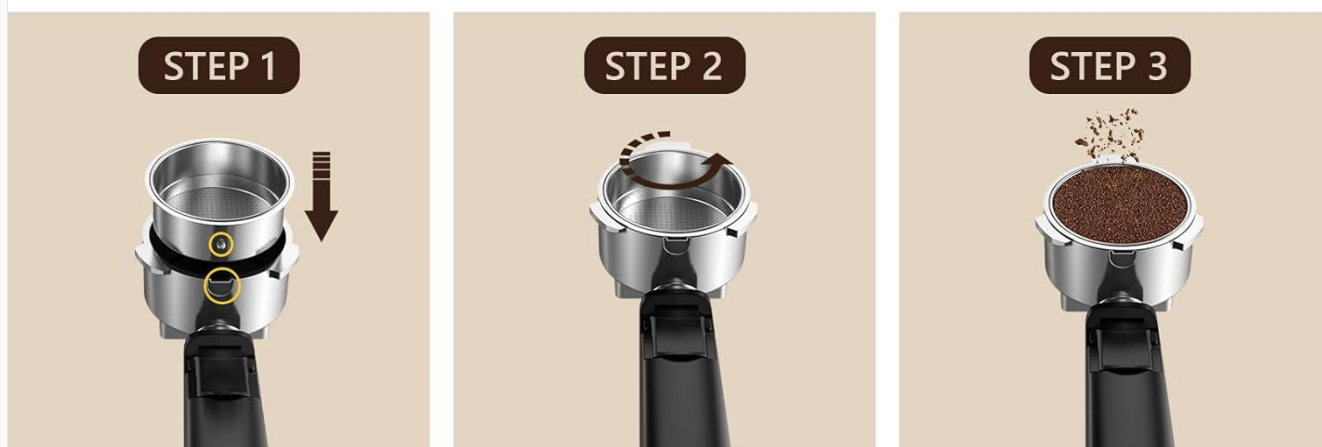
**Figure 3.2: Water Tank Fill Level**

A diagram indicating the correct maximum fill level for the 1200ml water tank, emphasizing not to exceed the specified maximum value.

## 4. OPERATING INSTRUCTIONS

### 4.1 General Operation and Touch Screen

The machine features an intelligent touch screen for easy selection of various coffee types.



**Figure 4.1:** Intelligent Operation Panel

A detailed view of the intelligent touch screen operation panel, showing options for Espresso, 2x Espresso, Americano, Espresso Cool, and Steam functions.

## 4.2 Preparing Espresso

Ensure the steam knob is set to the "OFF" position before brewing coffee.

1. Fill the water tank and press the power button. The blinking indicator signifies preheating. It is ready to brew when the indicator is steady.
2. Load ground coffee into the filter (use 1 flat scoop for single, 2 for double) and tamp it firmly.
3. Place the filter into the portafilter and attach it securely to the machine. Place your cup(s) on the drip tray.
4. Press the desired Espresso button (single or double) on the touch screen.
5. Your espresso will begin to brew.



Medium ground (>0.5mm) is suggested



Figure 4.2: Espresso Brewing Steps

A five-step visual guide for brewing espresso: fill water tank and press power, load and tamp ground coffee, place filter and cup, press Espresso button, and observe indicator light for readiness.



Figure 4.3: Secure Filter Locking

An image demonstrating the importance of ensuring the filter is fully locked into the machine before each coffee extraction.

4.3 Coffee Ground Recommendation

For optimal extraction and flavor, medium ground coffee (particle size >0.5mm) is suggested.



Figure 4.4: Recommended Coffee Ground Size

An image illustrating the recommended medium ground coffee (>0.5mm) for optimal espresso extraction, contrasting it with fine powder.

#### 4.4 Rapid Cold Brew Function

To make cold brew espresso, fill the water tank 2/3 full with ice cubes before starting the brewing process. Select the "Espresso Cool" option on the touch screen.



**Figure 4.5:** Cold Brew Preparation

The KEENSTAR Espresso Machine preparing cold brew espresso, with a tip to fill the water tank 2/3 full with ice cubes for an "Espresso Cool" flavor.

#### 4.5 Milk Frothing/Steaming

If you forget to press the steam button to preheat, the machine cannot steam milk. Water will run out from the steam wand like a line.

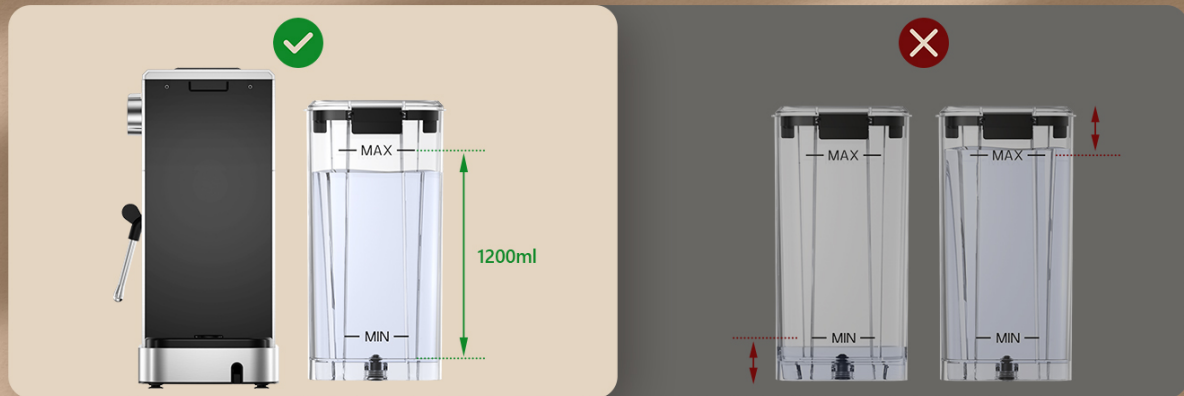
1. Press the power button to turn on the machine.
2. Press the "Steam" button on the touch screen to preheat. The blinking indicator signifies preheating. It finishes preheating when the indicator is steady.
3. After preheating is complete, turn the steam knob to the "ON" position to release any remaining water in the



pipe before frothing.

4. Submerge the steam wand into the milk (in the milk tank or a separate pitcher) and begin frothing.

**Do not exceed the maximum value specified for the water tank**



**Figure 4.6:** Milk Steaming Steps

A five-step visual guide for steaming milk: press power, press steam button to preheat, turn knob to "ON" after preheating, release remaining water, and begin frothing with milk tank or steam wand.





**Figure 4.7:** Automatic Milk Tank

A close-up view of the KEENSTAR Espresso Machine highlighting the automatic milk tank, designed for convenient and user-friendly milk frothing.

## 5. MAINTENANCE

### 5.1 Cleaning the Drip Tray

The removable drip tray simplifies the cleaning process. Empty and rinse the drip tray regularly to prevent overflow and maintain hygiene.

# 1500W Fast Heating System

Making coffee in just 25s



**Figure 5.1:** Removable Drip Tray

An image showcasing the 2-in-1 filter (single and double cup options) and the removable stainless steel drip tray, designed for easy cleaning.

## 5.2 Cleaning Accessories

All accessories, including the portafilter, filters, and milk tank, must be washed by hand. They are not dishwasher safe.

## Make sure the filter is fully locked before each extraction



**Figure 5.2:** Hand Washing Accessories

An image advising that all accessories for the espresso machine must be washed by hand and are not dishwasher safe.

### 5.3 Descaling

Regular descaling is essential to maintain the machine's performance and extend its lifespan, especially in areas with hard water. Follow these general steps:

1. Prepare a descaling solution according to the descaler manufacturer's instructions, or use a mixture of white vinegar and water (1:1 ratio).
2. Fill the water tank with the descaling solution.
3. Place a large container under the coffee spout and steam wand.
4. Run half of the solution through the coffee brewing cycle without coffee.
5. Run the other half of the solution through the steam wand.
6. Rinse the water tank thoroughly and fill it with fresh water.
7. Run several cycles of fresh water through both the coffee spout and steam wand to flush out any remaining descaling solution.

## 6. TROUBLESHOOTING

This section addresses common issues you might encounter. For problems not listed here, please contact customer support.

Problem	Possible Cause	Solution
No coffee dispenses	Water tank empty; machine not primed; portafilter not locked correctly; coffee too fine/tamped too hard.	Fill water tank; prime the machine; ensure portafilter is fully locked; use medium ground coffee and tamp gently.
Coffee tastes weak/watery	Insufficient coffee grounds; coffee too coarse; not enough tamping pressure.	Increase coffee grounds; use medium ground coffee; tamp firmly.



Problem	Possible Cause	Solution
Steam wand not producing steam	Machine not preheated for steam; steam knob not open; steam wand blocked.	Press steam button to preheat; turn steam knob to "ON"; clean steam wand.
Machine leaks water	Water tank not seated correctly; drip tray full; internal seal issue.	Ensure water tank is properly seated; empty drip tray; contact support if issue persists.
Plastic taste/smell	New machine residue; insufficient initial cleaning.	Run several cycles of plain water through the machine. If taste persists, try running a vinegar solution followed by multiple water rinses.

## 7. SPECIFICATIONS

- **Brand:** KEENSTAR
- **Model Name:** JH-C5211
- **ASIN:** B0F1C8XTYZ
- **Color:** Silver
- **Product Dimensions:** 11.8"D x 5.5"W x 12.6"H
- **Item Weight:** 9.9 pounds
- **Voltage:** 120 Volts
- **Coffee Maker Type:** Espresso Machine
- **Special Features:** Cup Warmer, Milk Frother, Permanent Filter
- **Included Components:** Filter, Milk Frother
- **Style:** Milk Tank+20Bar Espresso Machine
- **Specific Uses For Product:** Espresso

## 8. WARRANTY AND SUPPORT


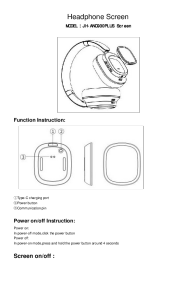
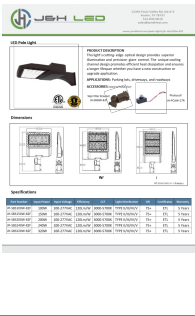


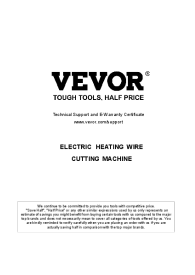
### 8.1 Warranty Information

The KEENSTAR Espresso Coffee Machine JH-C5211 comes with a 30-day money-back guarantee and free replacement within 1 year from the date of purchase. Lifetime after-customer service is also provided.

### 8.2 Customer Support

For any questions, concerns, or technical assistance, please refer to the contact information provided with your purchase or visit the official KEENSTAR website for support resources.

Related Documents - JH-C5211

	<p><a href="#">XIXÚBX JH-C5119 Espresso Coffee Maker Instruction Manual</a></p> <p>Comprehensive instruction manual for the XIXÚBX JH-C5119 Espresso Coffee Maker, covering setup, operation, maintenance, troubleshooting, and warranty information.</p>
	<p><a href="#">JH-ANC930PLUS Headphone Screen User Manual and Features</a></p> <p>Comprehensive guide to the JH-ANC930PLUS Headphone Screen, detailing its functions, pairing, interface controls, charging, technical specifications, and FCC compliance.</p>
	<p><a href="#">J&amp;H LED Pole Lights: Specifications and Features</a></p> <p>Explore the J&amp;H LED Pole Light series, featuring cutting-edge optical design for superior illumination and glare control. This document details product specifications, dimensions, and applications for parking lots, driveways, and roadways.</p>
	<p><a href="#">SIMOLIO JH-711 Bluetooth Stereo Headphones User Manual</a></p> <p>User manual for SIMOLIO JH-711 Bluetooth Stereo Headphones. This guide details product features including adjustable volume limiting for hearing protection, Bluetooth connectivity, wired mode, sharing jack, and built-in microphone. It also provides setup instructions, troubleshooting tips, and warranty information. Support contacts are included.</p>
	<p><a href="#">Care and Repair of MCI JH-Series Transports - Part II</a></p> <p>A comprehensive technical guide detailing the maintenance, troubleshooting, and repair of MCI JH-Series tape transports, focusing on Phase Lock Loop Boards, Interface Lamp Driver, Mother Board, Autolocator, and Head Alignment. Includes circuit diagrams, adjustment procedures, and common issues.</p>
	<p><a href="#">VEVOR Electric Heating Wire Cutting Machine - User Manual &amp; Safety Guide</a></p> <p>This document provides essential information for the VEVOR Electric Heating Wire Cutting Machine, including operating instructions, important safety precautions, and disposal guidelines. Learn how to use and maintain your VEVOR cutting machine safely and effectively.</p>