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Chefnificent Kf-jn-02

Chefnificent Automatic Espresso Maker Instruction Manual

Model: Kf-jn-02

INTRODUCTION

Thank you for choosing the Chefnificent Automatic Espresso Maker. This compact and portable coffee machine is designed to provide you with rich, flavorful espresso, offering both hot and cold brewing options with a powerful 20 BAR pressure system. Please read this manual thoroughly before operating your device to ensure safe and optimal performance.

SAFETY INFORMATION

- Always ensure the device is fully charged before use to prevent interruptions during brewing.
- Do not immerse the main unit in water or any other liquid. Clean with a damp cloth only.
- Keep out of reach of children.
- Use only clean, potable water.
- The device features a built-in anti-dry burning protection. Do not attempt to operate without water.
- Exercise caution when handling hot water and hot components after brewing.
- Do not disassemble or attempt to repair the device yourself. Contact customer support for assistance.

PRODUCT OVERVIEW AND COMPONENTS

Familiarize yourself with the parts of your Chefnificent Automatic Espresso Maker.



Figure 1: Front view of the Chefnificent Automatic Espresso Maker, showcasing its sleek black design, illuminated green power button, and transparent collection cup.



Figure 2: Overview of key features including 20 BAR professional pressure, hot and cold brew modes, rapid heating to 92°C in 6 minutes, and compact portable design.

The main components include the brewing unit, water tank, coffee basket (for ground coffee or capsules), and the transparent collection cup.

SETUP

1. Initial Charge

Before first use, fully charge the espresso maker using the provided charging cable. The charging port is located on the device body. A full charge ensures optimal performance.



Figure 3: The espresso maker with its power button illuminated, indicating readiness or charging status.

2. Assembly

Ensure all parts are clean and dry before assembly. The transparent cup screws onto the bottom of the main unit. The coffee basket fits inside the brewing chamber.

OPERATING INSTRUCTIONS

Hot Brew Operation

1. **Prepare Coffee:** For ground coffee, fill the coffee basket with your desired amount of fine espresso grounds. For capsules, insert the capsule into the designated slot.
2. **Add Hot Water:** Unscrew the top cap and carefully pour hot water (up to 92°C recommended) into the water tank. The maximum capacity is 60ml.
3. **Assemble:** Securely reattach the top cap and ensure the transparent cup is firmly screwed onto the bottom.

4. **Start Brewing:** Press the power button. The device will begin heating and brewing. The rapid heating system will reach optimal temperature in approximately 6 minutes.
5. **Collect Espresso:** Espresso will dispense into the transparent cup. Once brewing is complete, the device will automatically stop.



Figure 4: Detailed view of the top section, indicating the water storage area and exhaust port for hot brewing.

Cold Brew Operation

1. **Prepare Coffee:** As with hot brew, prepare your ground coffee or insert a capsule.
2. **Add Cold Water:** Pour cold water into the water tank (maximum 60ml).
3. **Assemble:** Securely reattach the top cap and ensure the transparent cup is firmly screwed onto the bottom.
4. **Start Brewing:** Press the power button. The device will initiate the cold brewing process.
5. **Collect Espresso:** Cold espresso will dispense into the transparent cup.



Figure 5: The portable espresso maker producing both hot and cold beverages, highlighting its dual-mode capability.

MAINTENANCE AND CLEANING

Daily Cleaning

- After each use, disassemble the transparent cup and coffee basket.
- Rinse all removable parts with warm water. Use a mild detergent if necessary.
- Wipe the main unit with a damp cloth. Do not submerge.
- Allow all parts to air dry completely before reassembling or storing.

Deep Cleaning / Descaling

Periodically, depending on water hardness, descaling may be necessary to remove mineral buildup. Consult the manufacturer's website or customer support for recommended descaling procedures and solutions.

Storage

Store the espresso maker in a cool, dry place when not in use. Ensure it is clean and dry before storage.

TROUBLESHOOTING

Problem	Possible Cause	Solution
No power / Device not turning on	Low battery; Device not charged.	Charge the device fully using the provided charging cable.
Weak or watery espresso	Insufficient coffee grounds; Coarse grind; Not enough water; Incorrect water temperature (for hot brew).	Ensure proper amount of fine grounds; Use hot water for hot brew; Check water level.
No coffee dispensing	Water tank empty; Coffee basket clogged; Incorrect assembly.	Fill water tank; Clean coffee basket; Reassemble parts correctly.
Device not heating (for hot brew)	Insufficient water; Heating element malfunction.	Ensure water tank is filled; If problem persists, contact customer support.

SPECIFICATIONS

Feature	Detail
Brand	Chefnificent
Model Name	Kf-jn-02
Product Dimensions	3.07"D x 3.07"W x 9.66"H
Pressure System	20 BAR
Brewing Modes	Hot & Cold Brew
Heating Time (Hot Brew)	Approx. 6 minutes to 92°C
Water Tank Capacity	60ml
Collection Cup Capacity	120ml
Power Source	Battery Powered (3 x 12V batteries included)
Coffee Compatibility	Coffee Capsules, Coffee Grounds
Weight	8 ounces

WARRANTY AND SUPPORT

For warranty information, technical support, or service inquiries, please contact Chefnificent customer support through their official website or the retailer where the product was purchased. Please have your model number (Kf-jn-02) and purchase date available when contacting support.