

## Chefman RJ54-G-SS

# Chefman Crema Supreme 15 Bar Espresso Machine with Grinder User Manual

Model: RJ54-G-SS

## INTRODUCTION

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Welcome to the comprehensive instruction manual for your Chefman Crema Supreme 15 Bar Espresso Machine. This guide provides essential information for setting up, operating, maintaining, and troubleshooting your new appliance. Please read all instructions carefully before first use to ensure safe and optimal performance.



Image: Front view of the Chefman Crema Supreme 15 Bar Espresso Machine, showcasing its stainless steel finish, control panel, portafilter, and steam wand.

Your browser does not support the video tag.

Video: An overview of the Chefman Crema Supreme Espresso Machine, highlighting its key features and capabilities for brewing espresso and frothing milk.

## IMPORTANT SAFETY INSTRUCTIONS

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock, do not immerse cord, plugs, or the appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- 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.
- 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 cord hang over edge of 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 attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to “off”, then remove plug from wall outlet.
- Do not use appliance for other than intended use.

## WHAT'S INCLUDED

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Your Chefman Crema Supreme Espresso Machine comes with the following components and accessories:

- Espresso Machine with integrated conical burr grinder
- Portafilter
- Single-shot basket
- Double-shot basket
- Milk pitcher
- Stainless-steel tamper
- Cleaning tools (cleaning pin, cleaning brush, portafilter pipe cleaner)
- Grinding funnel
- 3-Liter removable water tank
- Removable drip tray with storage cavity



Milk pitcher  
Grinding funnel  
Shot baskets  
Stainless-steel tamper  
Cleaning tools

## Included accessories with storage cavity inside the drip tray.

Image: A display of all included accessories for the espresso machine, including the milk pitcher, tamper, shot baskets, grinding funnel, and various cleaning tools, neatly arranged next to the machine.

### SETUP

#### Initial Cleaning

Before first use, remove all packaging materials. Hand wash the water reservoir, portafilter, portafilter baskets, tamper, drip tray, and milk pitcher with a mild detergent and water. Rinse thoroughly and dry well.

#### Filling the Water Tank

Fill the 3-liter removable water tank with cool, preferably filtered water. Place the tank securely on the back of the unit.





## Removable 3-liter water tank for easy filling.

Image: A person filling the large 3-liter removable water tank of the espresso machine under a kitchen faucet, demonstrating its easy-fill design.

### Setting the Grinder

The integrated conical burr grinder offers 30 grind settings. We recommend starting with a medium grind size (around 12) and adjusting as needed based on your results. Ensure the hopper is locked into place by twisting it clockwise until the notch on the top cover aligns with the tick marks on the hopper. Fill the hopper with fresh coffee beans (minimum 2 ounces for proper operation).



# Conical burr grinder to enjoy your favorite roast, freshly ground.

Image: A close-up view of the conical burr grinder on top of the espresso machine, showing the 30 grind settings dial and coffee beans inside the hopper.

## Priming and Flushing the Machine

Plug in the unit and press the ON/OFF button. Place a large heatproof cup on the drip tray below the brew head. Press the DOUBLE brew size button to brew a cup of plain water. This cleans any debris from the water lines and warms the brew head and internal parts. Discard the water and repeat if the machine has been unused for several hours.

Your browser does not support the video tag.

Video: A step-by-step guide on getting started with the Chefman Crema Supreme, covering initial cleaning, filling the water tank, setting grind size, and priming the machine.

## OPERATING INSTRUCTIONS

### Grinding Coffee

Place the portafilter with the desired basket (single or double shot) under the grinding chute. Press the corresponding filter size button (SINGLE or DOUBLE) to start grinding. The machine's default grind time produces 12g for a single shot and 20g for a double shot. You can adjust the grind time by pressing and holding the filter size button until the desired amount is

dispensed, then release. The new time will be saved. Alternatively, you can use a scale to measure your preferred coffee weight by pressing and holding the filter size button until the desired weight is reached.

## Brewing Espresso

After grinding, tamp the coffee grounds firmly and evenly into the portafilter basket. Insert the portafilter into the brew head and lock it into place. Place your cup(s) under the portafilter. Press the SINGLE or DOUBLE brew size button to start brewing. The pressure gauge should ideally be in the 'Espresso Range' for optimal extraction. The default shot volume is 30ml for a single shot and 60ml for a double shot, adjustable between 20ml and 400ml by pressing and holding the brew size button until the desired volume is reached. The default brewing temperature is 198°F, which can be adjusted by pressing and holding the PROGRAM button for 3 seconds, then selecting from four temperature settings (194°F, 198°F, 201°F, 205°F) and pressing PROGRAM again to save.



## Semi-automatic brewing with 15 bars of pressure.

Image: A close-up of the espresso machine actively brewing, with espresso flowing from the portafilter into a glass cup, illustrating the semi-automatic brewing process.

Your browser does not support the video tag.

Video: Instructions on perfecting your espresso shot, including adjusting grind size, tamping pressure, grind time, shot volume, and extraction temperature for optimal results.

## Steaming and Frothing Milk



For best results with steamed milk drinks, steam the milk first, then pull the espresso shot. Fill the milk pitcher no more than 2/3 full with cold milk. Swivel the steam wand over the drip tray, turn the STEAM/HOT WATER knob to STEAM. Once the ON/OFF light stops blinking, the unit is ready. Briefly turn the knob to OFF. Submerge the steam wand tip just below the surface of the milk in the pitcher. Quickly turn the knob back to STEAM. As the milk steams, keep the tip just below the surface to introduce air, slowly lowering the pitcher as the volume increases. Once the froth reaches the desired volume, submerge the wand deeper to continue heating. When the milk is heated and the pitcher is hot to the touch, return the knob to OFF and remove the wand from the milk. Immediately wipe down the steam wand with a soft, damp cloth. Position the tip over the drip tray and briefly turn the knob to HOT WATER to clean the inside of the wand. Tap the pitcher on the counter to pop any large bubbles, then swirl to even the milk texture. Add milk to freshly brewed espresso.



## Steam wand to froth milk for café-quality espresso drinks.

Image: A close-up of the steam wand on the espresso machine actively frothing milk in a metal pitcher, demonstrating its capability for creating creamy milk for lattes and cappuccinos.

Your browser does not support the video tag.

Video: A detailed demonstration on how to properly steam and froth milk using the steam wand of the Chefman Crema Supreme Espresso Machine.

## MAINTENANCE



## Everyday Cleaning

After each use, rinse the portafilter and baskets in hot water. Use the cleaning pin to remove any stuck coffee grounds. Wipe the underside of the brew head with a damp cloth. Run a double shot cycle with water only to purge any grounds. If the steam wand was used, wipe it down immediately with a soft, damp cloth, then purge it by briefly turning the knob to HOT WATER. Wash the drip plate and storage tray in hot, soapy water and wipe clean.

Your browser does not support the video tag.

Video: A guide to everyday cleaning steps for the Chefman Crema Supreme, ensuring hygiene and optimal performance after each use.

## Cleaning the Grinder

With the power off, remove the hopper by turning it counterclockwise. Remove any remaining beans using a handheld vacuum or by grinding until empty. Remove the upper burr by turning its wire handle counterclockwise and lifting it straight up. Use the included brush to clean the upper burr, lower burr, and grounds dispensing chute. Place the upper burr back in position and lock by twisting clockwise. Reinstall the hopper.

Your browser does not support the video tag.

Video: Instructions on how to clean the integrated coffee grinder of the Chefman Crema Supreme, including removing the hopper and burrs for thorough cleaning.

## Descaling

The 'Clean | Descale' light will blink when descaling is required. Fill the water tank and add a commercial descaler according to package directions. Place two cups under the brew head and steam wand. Simultaneously press the SINGLE, DOUBLE, and PROGRAM buttons. Turn the STEAM/HOT WATER knob to STEAM. Water will dispense from both outlets. When both lights flash and the unit beeps, turn the knob to OFF. Empty the cups, refill the water tank with clean water, and replace the cups. Turn the knob to HOT WATER. Water will again dispense from both outlets. When both lights flash and the unit beeps, turn the knob to OFF and empty the cups. We recommend descaling every 4-6 months.

Your browser does not support the video tag.

Video: A step-by-step guide on how to descale the Chefman Crema Supreme Espresso Machine, a crucial maintenance task for longevity and performance.

## TROUBLESHOOTING

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If you encounter issues with your espresso machine, please refer to the following common troubleshooting tips:

- **No Power:** Ensure the machine is properly plugged into a working outlet. Check if the ON/OFF button is pressed.
- **No Water Flow:** Check if the water tank is filled and correctly seated. Ensure the machine has been primed as per setup instructions. Descal the machine if the 'Clean | Descale' light is blinking.
- **Espresso Not Brewing:** Verify the portafilter is correctly inserted and locked. Ensure there are enough coffee beans in the hopper and that they are ground.
- **Weak Espresso / Poor Crema:** Adjust the grind size to a finer setting. Increase the tamping pressure. Ensure fresh coffee beans are used.
- **Steam Wand Blocked:** Turn off the machine and let it cool. Use the cleaning pin to clear any blockages in the steam wand tip. If necessary, remove the tip and soak it in hot water.
- **Grinder Not Working:** Check if the hopper is correctly locked into place. Ensure there are beans in the hopper.

For further assistance, please contact Chefman customer support.

## SPECIFICATIONS

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Brand	Chefman
Model Name	Crema Supreme™
Item Model Number	RJ54-G-SS
Color	Stainless Steel
Product Dimensions	12.8"D x 13.8"W x 19.2"H
Item Weight	21.8 pounds
Coffee Maker Type	Espresso Machine
Special Feature	30 Grind Settings, Milk Frother, Barista Steam Wand
Operation Mode	Semi-Automatic
Pressure	15 Bar Pump
Water Tank Capacity	3 Liters
Voltage	120 Volts
Wattage	1450 Watts
UPC	810087848910



19.2" H

**Beautiful stainless-steel finish looks great in any coffee nook.**



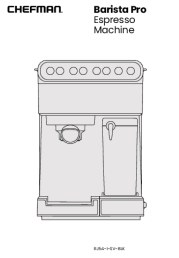
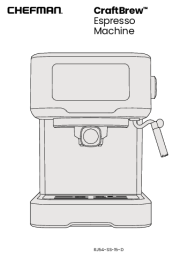
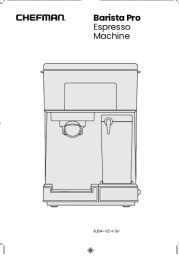

Image: An illustration showing the dimensions of the Chefman Crema Supreme Espresso Machine: 13.8" L x 12.8" W x 19.2" H.

## **WARRANTY AND SUPPORT**

Your Chefman Crema Supreme Espresso Machine is backed by a 1-year Chefman warranty, ensuring long-lasting durability and advanced safety technology. For warranty claims, product support, or any questions not covered in this manual, please contact Chefman customer service through their official website or the contact information provided in your product packaging.

Please visit [www.chefman.com](http://www.chefman.com) for more information.



 <p>CHEFMAN Crema Supreme™ Espresso Machine</p> <p>RJ54-G-SS</p>	<p><a href="#">Chefman Crema Supreme Espresso Machine User Manual and Guide</a></p> <p>Comprehensive user manual for the Chefman Crema Supreme Espresso Machine (Model RJ54-G-SS), covering setup, operation, cleaning, maintenance, troubleshooting, and warranty information.</p>
 <p>CHEFMAN Crema Supreme™ Espresso Machine</p> <p>RJ54-G-SS</p>	<p><a href="#">Chefman Crema Supreme Espresso Machine User Manual</a></p> <p>This user manual provides comprehensive instructions for operating, cleaning, and maintaining the Chefman Crema Supreme Espresso Machine (Model RJ54-G-SS), ensuring optimal performance and longevity.</p>
 <p>CHEFMAN Barista Pro Espresso Machine</p> <p>RJ54-I-SV-BLK</p>	<p><a href="#">Chefman Barista Pro Espresso Machine User Manual and Guide</a></p> <p>Comprehensive guide to using, cleaning, and troubleshooting the Chefman Barista Pro Espresso Machine (Model RJ54-I-SV-BLK), including safety instructions, operation details, and warranty information.</p>
 <p>CHEFMAN CraftBrew™ Espresso Machine</p> <p>RJ54-SS-15-D</p>	<p><a href="#">Chefman CraftBrew Espresso Machine User Manual</a></p> <p>Comprehensive user manual for the Chefman CraftBrew Espresso Machine (Model RJ54-SS-15-D), covering setup, operation, cleaning, troubleshooting, and warranty information.</p>
 <p>CHEFMAN Barista Pro Espresso Machine</p> <p>RJ54-V2-I-SV</p>	<p><a href="#">Chefman Barista Pro Espresso Machine User Manual</a></p> <p>Comprehensive user manual for the Chefman Barista Pro Espresso Machine (Model RJ54-V2-I-SV), covering setup, operation, cleaning, troubleshooting, and warranty information.</p>
 <p>CHEFMAN EASY-BREW ESPRESSO MACHINE USER GUIDE</p> <p>RJ54-SS-15</p>	<p><a href="#">Chefman Easy-Brew Espresso Machine User Guide (RJ54-SS-15)</a></p> <p>This user guide provides comprehensive instructions for operating, cleaning, and maintaining the Chefman Easy-Brew Espresso Machine (Model RJ54-SS-15). It includes safety precautions, features, operating procedures, troubleshooting tips, and warranty information.</p>