

CHEFMAN

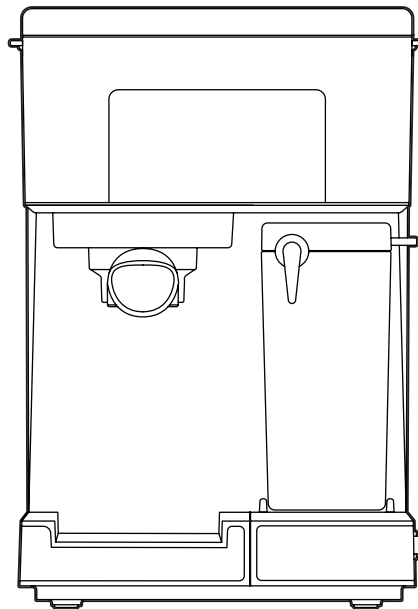
Barista Pro

ESPRESSO MACHINE

USER GUIDE

- Safety Instructions
- Features
- Operating Instructions
- Troubleshooting
- Cleaning and Maintenance
- Terms and Conditions
- Warranty Registration

RJ54-V2



COOKING FORWARD™

Welcome!

Whether this is your first Chefman® appliance or you're already part of our family, we're happy to be in the kitchen with you. With your new Barista Pro Espresso Machine, you can save time and money while learning to be your own barista. Whether you're craving an espresso, cappuccino, or latte, the Barista Pro Espresso Machine has you covered with one-touch presets that brew the perfect cup. You can also make your own customized coffee drink with the easy-to-use integrated milk frother.

We know you're excited to start brewing, but please take a few minutes to carefully read our directions, safety instructions, and warranty information.

From our kitchen to yours,
The Chefman® Team



READ ALL INSTRUCTIONS BEFORE USE
For your safety and continued enjoyment of this product, always read the instruction manual before using.



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SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

WARNING: When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electrical shock, and/or injury, including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, do not place cord, plugs, or appliance in water or other liquids.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from the 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. In such cases, contact Chefman® Customer Support for examination, repair, or adjustment.



SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

7. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock, or injury to persons.
8. Do not use outdoors.
9. Do not let the cord hang over the edge of a 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. Always attach the plug to the appliance first, then plug the cord into the wall outlet. To disconnect, turn any control to the off position, then remove the plug from the wall outlet.
12. Do not use the appliance for other than its intended use.

FOR HOUSEHOLD USE ONLY SAVE THESE INSTRUCTIONS



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 electrical shock.

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. The 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 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 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)*



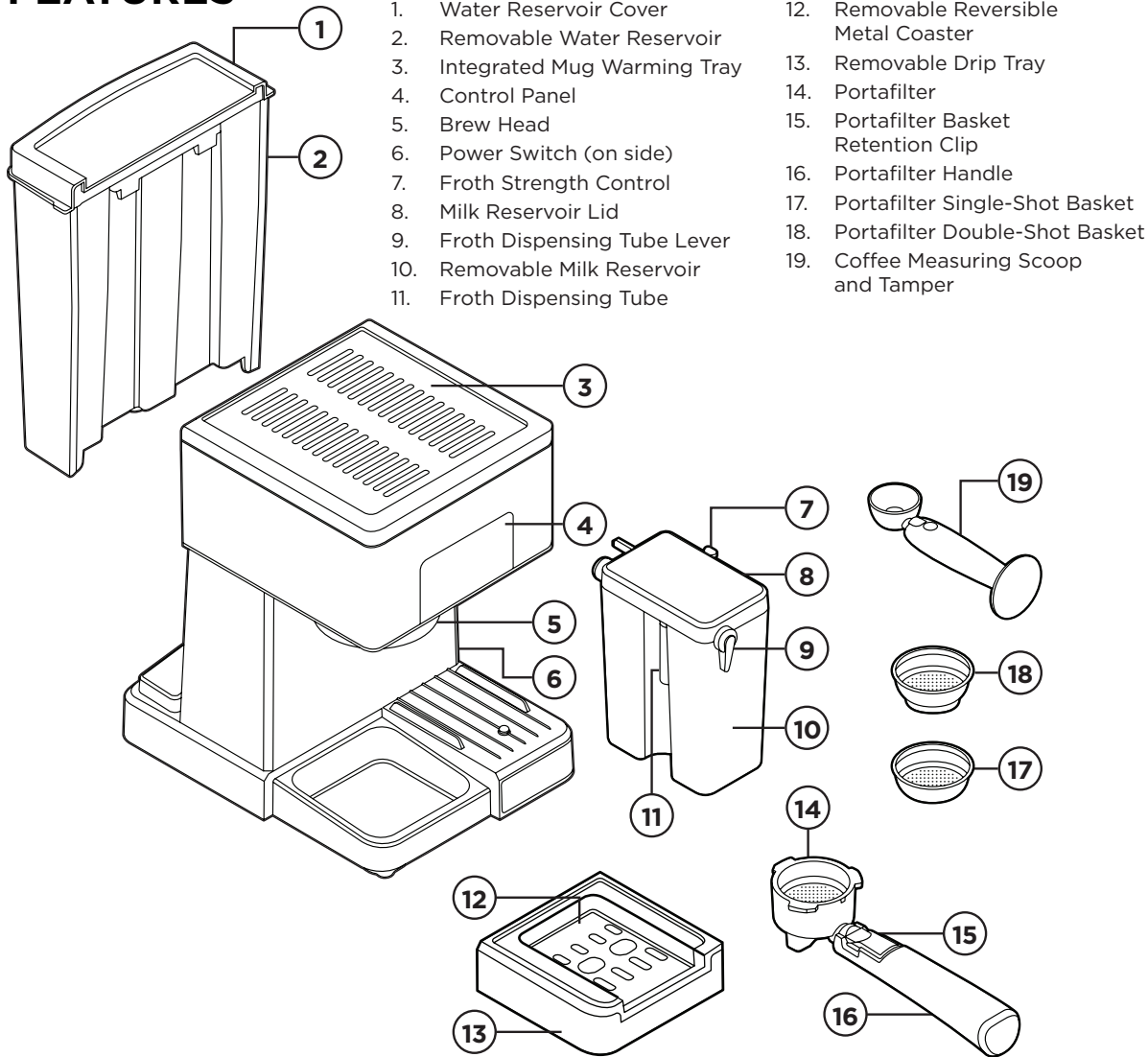
WARNING:

Cancer and Reproductive Harm -
www.P65Warnings.ca.gov.



Do not place the appliance on a stovetop or any other heatable surface, even if the stovetop is not on. Doing so is a fire hazard.

FEATURES



FEATURES

CONTROL PANEL

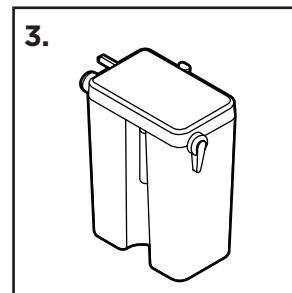
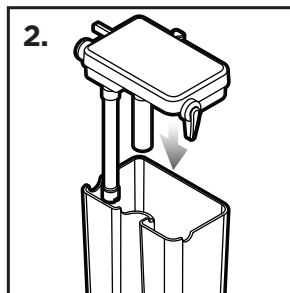
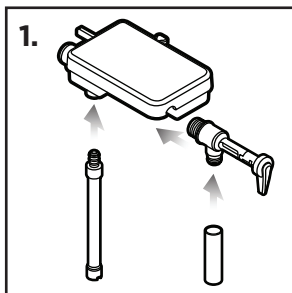


- When the power is switched on, the unit will beep three times and be in standby mode. The unit will automatically begin preheating and all available functions on the display will light. (**NOTE:** If the milk reservoir is not on the unit, only the Single and Double Espresso buttons will display.)
- When you make your drink selection, only that button will remain illuminated, and it will blink during the remaining preheating time. (Do not press the button again or you will cancel your selection.)
- Your selected drink button will turn solid when preheating has finished and the brew drink cycle has begun.
- When the brew cycle is complete, the unit will beep three times; all buttons will light up and the unit will return to standby mode. If no longer using the espresso machine, you may wish to turn it off.
- After 20 minutes of no action, the unit will go into sleep mode, and just the Clean icon (not the text) will be lit. Press the Clean icon to wake the unit up.
- When the Froth button is pressed, the froth function will run for 30 seconds. (All other function lights will turn off.) You can end frothing before 30 seconds by pressing the Froth button again.

OPERATING INSTRUCTIONS

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 reservoir, milk reservoir, portafilter, portafilter baskets, measuring scoop, drip tray, and removable coaster with a mild detergent and water. Rinse and dry well. Only the metal baskets and coaster are top-rack dishwasher safe. All other parts are not dishwasher safe. **NOTE:** The four parts of the milk reservoir lid can come apart and are easily reassembled. To reassemble, follow the diagrams below.



3. Before first use, you must prime the unit (clean and remove any packaging debris) according to the directions that follow.



OPERATING INSTRUCTIONS

IMPORTANT: PRIME THE UNIT BEFORE FIRST USE

To prime the unit, follow these steps:

1. Fill the water reservoir to between the “Min” and “Max” markings on the tank.
2. Remove the milk reservoir. (Tilt it up first, then pull out.) Fill the milk reservoir with water (not milk) to between the “Min” and “Max” markings on the tank and return it to the unit. (To insert it, tilt down and push it firmly into place.)
3. Place a large heatproof cup or mug on the metal coaster set over the drip tray.
(**NOTE:** The coaster is reversible to make the height adjustable.)
4. Set the froth strength to Extra. Use the silver froth tube lever to position the froth dispensing tube inside the cup.
5. Place an empty portafilter basket in the portafilter.
6. Fit the portafilter onto the brew head unit, being sure it's locked in place. (See p. 15 for more information on placing the portafilter.)
7. Plug in the unit and turn it on. (The power switch is located on the side toward the bottom.)
8. Press the Double Cappuccino button.
9. The button will blink as the unit preheats; do not press the button again or you will cancel the function.
10. Let the cup fill with water from the brew head and from the froth dispensing tube. When the brew cycle function ends, the unit will beep three times. Carefully dispose of the water in the cup and in the milk reservoir. The unit is now primed and ready for use.

OPERATING INSTRUCTIONS

CHOOSE THE RIGHT COFFEE GRIND

For best results, use freshly ground espresso beans; pre-ground beans lose their flavor quickly. The grind should be fine, like table salt. If the grind is too fine (it will feel powdery when rubbed between fingers), the water will not flow through even under pressure. If the grind is too coarse, the water will flow through too fast, resulting in a weak flavor. Finding your preferred grind may take some practice.

DRINK	SHOTS	VOLUME (APPROX.)
Espresso	Single	1.75 fl oz
Espresso	Double	3.25 fl oz
Cappuccino	Single	3.5 fl oz
Cappuccino	Double	6.25 fl oz
Latte	Single	5.75 fl oz
Latte	Double	10 fl oz

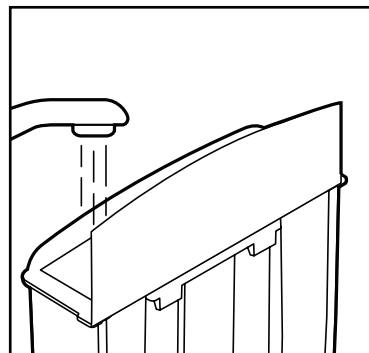
CHOOSE THE RIGHT CUP SIZE

With 15 bars of pressure, the Barista Pro Espresso Machine allows for a wide variety of coffee drinks from a tiny espresso to a large latte. See the graph above to choose the right size cup. Be aware that the actual amount will vary depending on such variables as the coffee grind and froth amount. Note that you can flip over the metal coaster of the drip tray to change the height of the cup under the brew head.

OPERATING INSTRUCTIONS

HOW TO FILL THE WATER RESERVOIR

To fill the reservoir with water, you may either use a pitcher to fill it while on the unit or remove it from the unit to fill it up at the sink. Open the lid and fill the reservoir with the desired amount of cold water between the “Min” and “Max” markings on the tank. Never use warm or hot water to fill the water reservoir. Close the water reservoir lid and place it back in the unit, if necessary, ensuring it fits tightly in place.

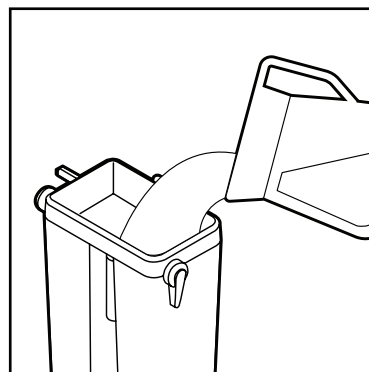


HOW TO FILL THE MILK RESERVOIR

If you plan to prepare cappuccino or latte, you will need to fill the milk reservoir; it can be left empty or even off the unit when preparing espresso.

To remove the milk reservoir from the unit, tilt it up before pulling it out. Fill it with cold milk to between the “Min” and “Max” markings on the tank. To put the milk reservoir back on the unit, tilt it down before sliding it firmly back into place.

NOTE: You can use any type of milk—whole, skim, soy, oat—to make froth.



OPERATING INSTRUCTIONS

HOW TO CHOOSE AND INSERT THE PORTAFILTER BASKET

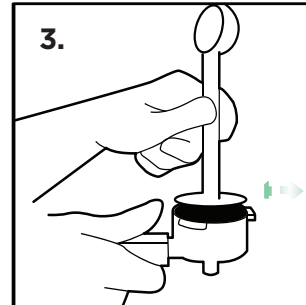
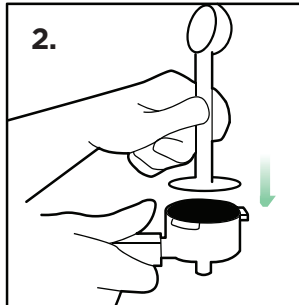
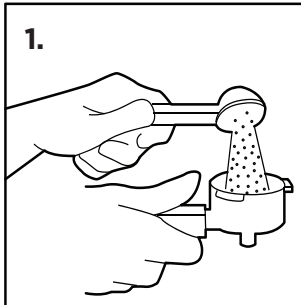
To insert the basket into the portafilter, simply drop the basket into it.

Use the smaller basket for a single shot of espresso.

Use the larger basket for either making a larger size drink or to have a double dose of espresso in a smaller size drink.

HOW TO PACK THE PORTAFILTER WITH COFFEE

1. Use the coffee measuring spoon to fill the basket with finely ground espresso beans (do not overfill).
2. Using the tamper end of the measuring spoon, press on the grounds firmly and evenly. Be sure the surface is smooth and flat.
3. Clean any excess grounds from the portafilter rim to ensure a proper fit in the brew head.

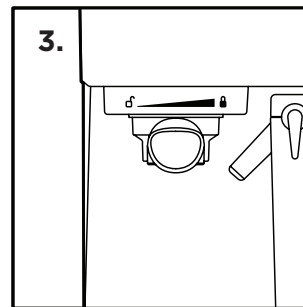
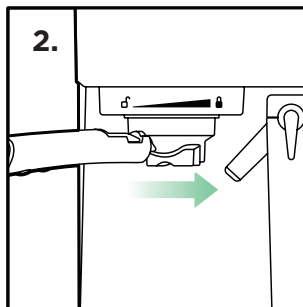
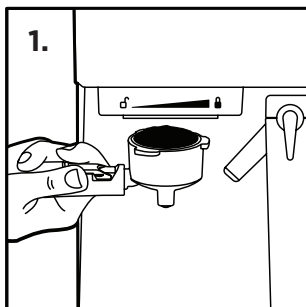


OPERATING INSTRUCTIONS

HOW TO PLACE THE PORTAFILTER ON THE BREW HEAD

1. Position the portafilter underneath the brew head with its handle facing to the left.
2. With one hand on top of the unit to steady it, insert the portafilter up into the brew head, lining up the handle with the open lock icon on the unit.
3. Slowly turn the handle to the right until resistance is felt and the handle is aligned with the locked icon on the unit; the handle will be at an approximately 90° angle to the machine.

CAUTION: To avoid possible burns from hot steam and water or damages to the unit, never remove the water reservoir or the portafilter while brewing or frothing. If you intend to make a second cup, be sure the unit is in standby mode—all buttons will be lit and solid—before removing or inserting portafilter. If you need to add more water or milk to the reservoirs, switch off the unit by pressing the button on the side of the unit.





OPERATING INSTRUCTIONS

HOW TO MAKE AN ESPRESSO

Espresso is a unique method of coffee brewing in which hot water is forced through finely ground coffee beans for a richer and more full-bodied brew than regular drip. Because of its strength, espresso is usually served in small (1 ½ to 2 fl oz) portions in demitasse cups.

1. Make sure the unit is plugged in.
2. Turn the unit on using the power switch located on its side.
3. Fill the water reservoir as directed on p. 13.
4. Fill the portafilter with finely ground coffee beans and attach it to the brew head as directed on pp. 14-15.
5. Place a heatproof cup or demitasse on the metal coaster over the drip tray.
6. Choose to brew a single or double espresso by pressing the appropriate button. The button will blink to signify the unit is preheating. The button will turn solid during the brew cycle. When brewing is complete, the unit will beep three times, and your espresso will be ready to enjoy.
7. When the brew cycle ends, the unit will go into standby mode and will be preheating in the background. If no button is pressed within 20 minutes, it will switch to sleep mode.
8. To discard spent grounds, remove the portafilter and let it cool. 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.



OPERATING INSTRUCTIONS

HOW TO MAKE A CAPPUCCINO

A cappuccino is a delicious beverage made with equal parts espresso, steamed milk, and froth. When using the cappuccino presets, there is no need to manually froth the milk; it will occur automatically.

1. Make sure the unit is plugged in.
2. Turn the unit on using the power switch located on its side.
3. Fill the water reservoir as directed on p. 13.
4. Fill the milk reservoir with milk between the “Min” and “Max” lines and insert it onto the unit. (If the milk reservoir is not on the unit, the cappuccino function will not work.)
5. Set the froth strength to Standard.
6. Place a heatproof cup or mug on the metal coaster over the drip tray.
7. Use the silver froth tube lever to position the froth dispensing tube over the cup.
8. Fill the portafilter with ground coffee and attach it to the brew head as directed on pp. 14–15.
9. Choose to brew a single or double cappuccino by pressing the appropriate button. The button will blink to signify the unit is preheating. The button will turn solid during the brew cycle. When brewing is complete, the unit will beep three times, and your cappuccino will be ready to enjoy.
10. When the brew cycle ends, the unit will go into standby mode and will be preheating in the background. If no button is pressed within 20 minutes, it will switch to sleep mode.
11. To discard spent grounds, remove the portafilter and let cool. 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. **NOTE:** Be sure to clean the froth dispensing tube after every use following the directions on p. 21.



OPERATING INSTRUCTIONS

HOW TO MAKE A LATTE

A latte is a larger coffee drink made with mostly steamed milk and a little espresso. When using the latte presets, there is no need to manually froth the milk; it will occur automatically.

1. Make sure the unit is plugged in.
2. Turn the unit on using the power switch located on its side.
3. Fill the water reservoir as directed on p. 13.
4. Fill the milk reservoir with milk to between the “Min” and “Max” lines and insert it into the unit. (If the milk reservoir is not on the unit, the latte function will not work.)
5. Set the froth strength to Standard.
6. Place a large heatproof cup or mug on the metal coaster over the drip tray. **NOTE:** Be sure to use a large mug, especially with a double latte, which can yield as much as 10 fl oz.
7. Use the silver froth tube lever to position the froth dispensing tube over the cup.
8. Fill the portafilter with ground coffee and attach it to the brew head as directed on pp. 14–15.
9. Choose to brew a single or double latte by pressing the appropriate button. The button will blink to signify the unit is preheating. The button will turn solid during the brew cycle. When brewing is complete, the unit will beep three times, and your latte will be ready to enjoy.



OPERATING INSTRUCTIONS

10. When the brew cycle ends, the unit will go into standby mode and will be preheating in the background. If no button is pressed within 20 minutes, it will switch to sleep mode.
11. To discard spent grounds, remove the portafilter and let it cool. 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. **NOTE:** Be sure to clean the froth dispensing tube after every use following the directions on p. 21.

HOW TO ADD MORE FROTH OR FROTH MILK SEPARATELY

The Barista Pro Espresso Machine also allows you to add more frothed milk to your coffee drink and to prepare frothed milk on its own to use to make a macchiato or to add to hot chocolate. Be sure the cup is positioned with the froth dispensing tube over it, then simply press the Froth button. The milk will froth for about 30 seconds. If you want less time, simply press the Froth button again to stop frothing. **NOTE:** Be sure to clean the froth

TROUBLESHOOTING

dispensing tube after every use following the directions on p. 21.

PROBLEM	POSSIBLE CAUSES	SOLUTIONS
Coffee does not come out	<ol style="list-style-type: none">1. Appliance not turned on or plugged in2. No water in reservoir3. Coffee grind is too fine4. Too much coffee in filter basket5. Coffee has been tamped down too much6. Unit has not been used for a while	<ol style="list-style-type: none">1. Plug in unit and turn it on2. Add water3. Grind less fine4. Add less coffee5. Refill filter and tamp less6. Unit needs priming; follow directions on p. 11
Coffee comes out around the edge of the portafilter	<ol style="list-style-type: none">1. Portafilter not rotated to full lock position2. Coffee grounds were left around the filter basket rim3. Too much coffee in filter basket	<ol style="list-style-type: none">1. Rotate portafilter to locked position2. Wipe off rim3. Fill with less coffee
Milk is not foamy after frothing or is not coming out of the tube	<ol style="list-style-type: none">1. Unit ran out of steam2. Milk is not cold enough3. Frothing tube is blocked	<ol style="list-style-type: none">1. Ensure there is enough in the reservoir2. Chill milk and frothing reservoir3. Follow the instructions on p. 21 to clean the milk reservoir and the frothing tube
Coffee comes out too quickly	<ol style="list-style-type: none">1. Coffee grind is too coarse2. Not enough coffee in filter	<ol style="list-style-type: none">1. Use a finer grind2. Add more coffee

CLEANING AND MAINTENANCE

PROBLEM	POSSIBLE CAUSES	SOLUTIONS
Coffee is too weak	<ol style="list-style-type: none">1. Using single-filter basket for double shot2. Coffee grind is too coarse	<ol style="list-style-type: none">1. Use double-filter basket for double shot2. Use a finer grind

HOW TO CLEAN THE PORTAFILTER AND BREW HEAD

NOTE: This method of cleaning is useful if you make espresso only. If you make cappuccino or latte or use the milk frothing tube separately, you can clean both the brew head, portafilter, and frothing tube all at the same time following the directions below.

1. Before cleaning, turn off the unit and unplug it. Some of the metal parts might still be hot. Do not touch them with your hands until they have cooled.
2. If not already out, remove the portafilter and discard the used coffee grounds. To hold the basket in place while emptying grounds, flip up the portafilter basket retention clip and hold it down with your thumb as you empty the basket.
3. Rinse the basket and portafilter with warm, soapy water and rinse well. Single- and double-shot baskets are top-rack dishwasher safe, but the portafilter is not.
4. Wipe the underside of the brew head with a damp cloth or paper towel to remove any stray coffee grounds.

HOW TO CLEAN THE MILK RESERVOIR AND FROTHING TUBE

1. Remove the milk reservoir from the unit (tilt it up before pulling it out). Transfer any remaining milk to another container and refrigerate.
2. Wash the milk reservoir and its lid thoroughly with warm, soapy water. Rinse well. Do not use abrasive cleansers and scouring pads, as they will scratch the finish. The milk reservoir is not dishwasher safe.



CLEANING AND MAINTENANCE

3. Attach the portafilter with an empty basket in it to the brew head on the unit.
4. Place a large empty cup under the brew head, and be sure there is water in the water reservoir.
5. Add fresh water to the milk reservoir and return it to the unit.
6. Set the froth strength to Extra. Use the silver froth tube lever to position the froth dispensing tube over the cup.
7. Press the Clean button. Hot water and steam will come out in bursts. Do not remove the cup until the clean cycle has completely ended (the unit will beep three times and other function buttons will light up). **NOTE:** If the clean cycle is canceled before finishing, wait a few minutes before removing the cup as more hot water and steam may be expelled.
8. After the cycle ends, dispose of the water in the mug and any water left in the milk and water reservoirs.

HOW TO CLEAN THE WATER RESERVOIR

Empty the water reservoir between uses. Discard the remaining water by removing the reservoir and emptying it into the sink. Wash the water reservoir as needed with soapy water, rinse it well, and wipe it dry. The water reservoir is not dishwasher safe.

HOW TO CLEAN THE HOUSING AND STORE THE UNIT

1. Wipe the housing with a soft wet cloth. Do not use abrasive cleansers or scouring pads, as they can scratch the finish. **CAUTION:** Do not immerse the appliance, cord, or plug in water.
2. Do not store the portafilter in the brew head. This can adversely affect the seal between the brew head and the portafilter while brewing espresso.
3. Decalcify the unit as needed according to directions that follow.



CLEANING AND MAINTENANCE

HOW TO DECALCIFY

Mineral deposits built up in the unit will affect the operation of the appliance. Your appliance must be decalcified when you notice an increase in the time required to brew espresso or when there is excessive steaming. Also, you may notice a buildup of white deposits on the surface of the brew head. The frequency of cleaning depends upon the hardness of your water.

TO DECALCIFY INTERNAL PARTS:

1. Be sure unit is cool, off, and unplugged.
2. Fill the water reservoir with white vinegar to between the “Min” and “Max” markings on the tank. Fill the milk reservoir with water and slide it into the unit.
3. Put a large cup or jar on the drip tray and position the froth dispensing tube in the cup.
4. Insert the portafilter with an empty basket in it into the brew head.
5. Plug in the unit and turn it on.
6. Press the Clean button.
7. Repeat steps 1-6 as necessary using only fresh water to rinse any remaining traces of vinegar out of the machine.

HOW TO DECALCIFY THE WATER RESERVOIR

1. Fill the water reservoir with fresh, undiluted white vinegar.
2. Let sit for at least 8 hours; the reservoir may be placed on the unit for this time.
3. Discard the vinegar, then rinse the water reservoir thoroughly with fresh water.



TERMS AND 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 initial retail purchase and that the Warranty is non-transferable 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 AND CONDITIONS

Limited Warranty

WHAT THE WARRANTY COVERS

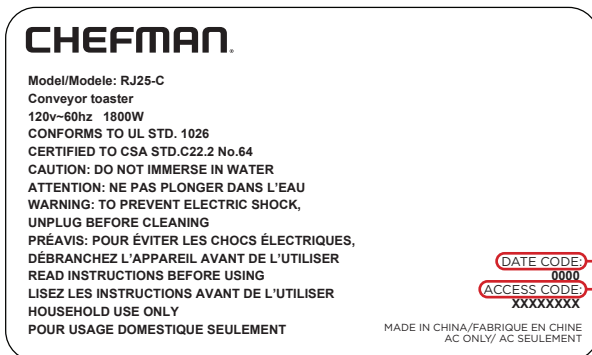
- **Manufacturer Defects** – Chefman® products are warranted against defects in material and workmanship, under normal household use, for a period of 1 year from the date of purchase when used in accordance with the directions listed in the Chefman® User Guide. If your product does not work as it should, 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 Cleaning and Maintenance directions in the 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;
- **Loss of Interest** – Claims of loss of interest or enjoyment.

CHEFMAN® WARRANTY REGISTRATION

What do I need to register my product?



- Contact Information
- Model Number
- Proof of Purchase (online confirmation, receipt, gift receipt)
- Date Code
- Access Code

NOTE: Label depicted here is an example.

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:

1. Visit Chefman.com/register.
2. Scan the QR code to access site:





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