

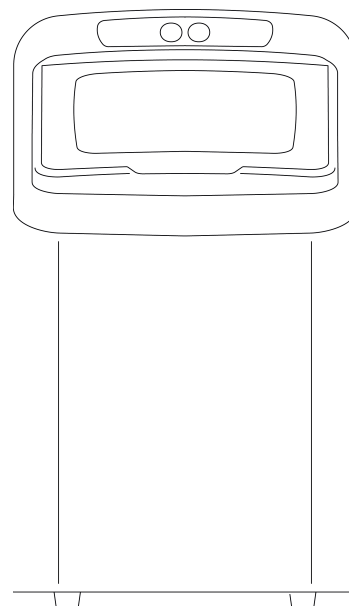
CHEFMAN

Countertop Nugget
ICE MACHINE

USER GUIDE

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

RJ56-D-2



COOKING FORWARD™

Welcome!

Whether this is your first Chefman® appliance or you're already part of our family, we're happy to be cooking with you. With your new Countertop Nugget Ice Machine, you can enjoy refreshing, ice-cold beverages all day long—the unit quickly makes a full batch of ice in less than 20 minutes. Its compact size is perfect for portability or the countertop, plus it can hook directly to your water line so you can focus less on refilling and more on entertaining. Restaurant-style, nugget-shaped ice cubes keep food and beverages colder for longer, and the included ice scoop allows for easy serving. Whether you use it daily or for special occasions, you'll enjoy its simple operation and self-cleaning function.

Because we want to make sure you get the best scoop of ice using the Ice Maker, we ask that you first 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, including:

1. **Read all instructions.**
2. **DANGER!** To protect against the risk of electric shock, do not immerse the cord, plug, or any part of the unit in water or other liquid.
3. Close supervision is necessary when using this appliance near children. This appliance is not suitable for use by children.
4. Never leave an appliance unattended while in use.
5. Do not place an appliance on or near a hot gas or electric burner, or in a heated oven. Do not place on top of any other appliance.
6. Do not let the power cord of the appliance hang over the edge of a table or countertop or touch any hot surface.
7. Do not operate any electrical appliance with a damaged cord or plug or after the appliance malfunctions or has been dropped or damaged in any manner. If damage is suspected, contact Chefman® Customer Service for examination, repair, or electrical or mechanical adjustment.



SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

8. Unplug the appliance from the power outlet when not in use, before putting on or taking off attachments, and before cleaning.
9. The use of accessory attachments that are not recommended by Chefman® may cause fire, electric shock, or injury.
10. Avoid contact with moving parts when the unit is in operation.
11. Never touch the cooling elements when the unit is in operation.
12. Do not use outdoors.
13. Do not use an appliance for anything other than its intended use.

**SAVE THESE INSTRUCTIONS
FOR HOUSEHOLD USE ONLY**



SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

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

GROUNDING INSTRUCTIONS



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.



SAFETY INSTRUCTIONS

IMPORTANT SAFEGUARDS

POWER CORD SAFETY TIPS

- 
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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. Before each use, inspect the power cord for cuts and/or abrasion marks. If any are found, please contact Chefman® Customer Support for assistance.
 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 THE APPLIANCE IF THE POWER CORD SHOWS ANY DAMAGE OR IF THE APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.



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.

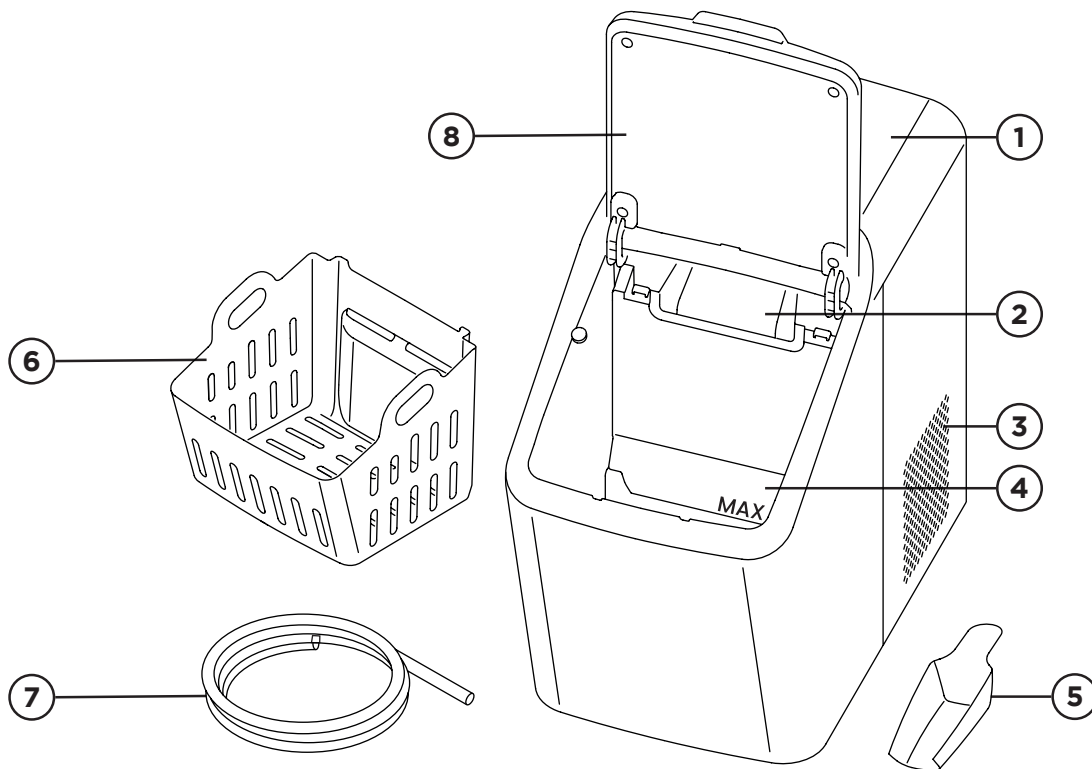
*California Proposition 65:
(Applicable for California Residents only)*



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



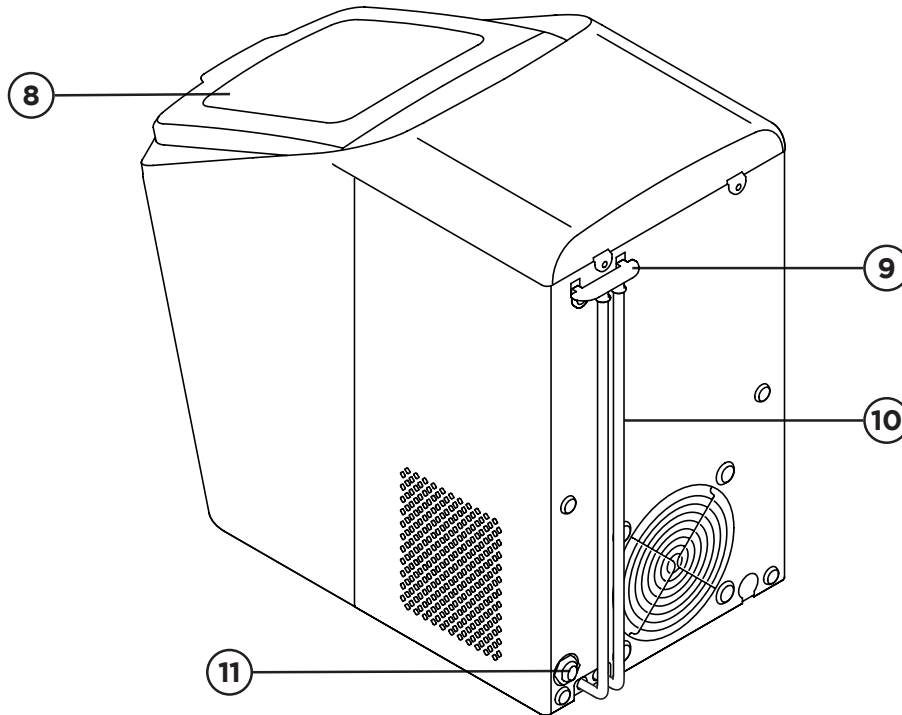
FEATURES



1. Top Lid
2. Ice Tray (inside)
3. Air Vents
4. 2.7L Water Reservoir with MAX fill line
5. Ice Scoop
6. Removable Ice Basket
7. Water Inlet Tube (for optional attachment to plumbing, professional installation only)
8. Front Cover with Viewing Window



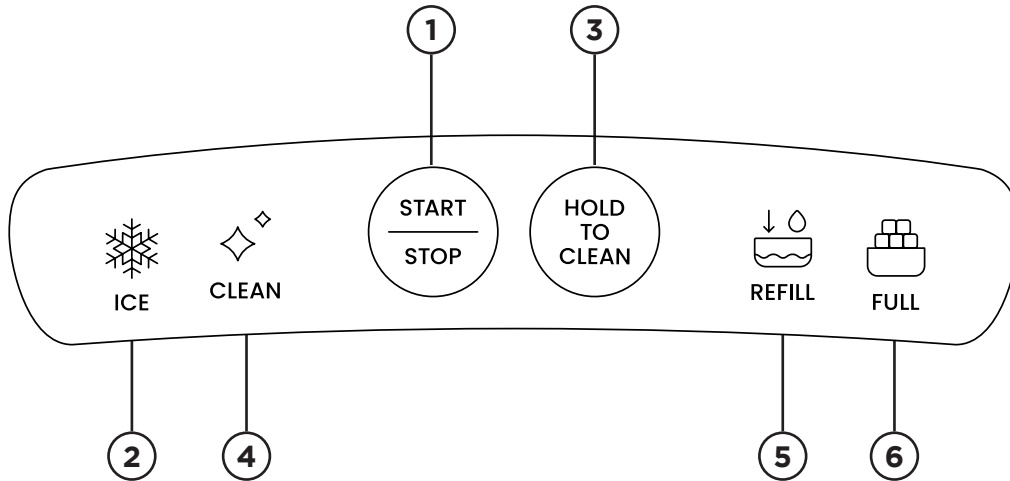
FEATURES





FEATURES

CONTROL PANEL



1. **START/STOP button**—Starts or stops ice-making
2. **ICE indicator light**—Blinks in standby mode, illuminates when making ice
3. **HOLD TO CLEAN button**—Activates self-cleaning function
4. **CLEAN indicator light**—Illuminates when cleaning is underway
5. **REFILL indicator light**—Blinks when water is empty or low (will automatically refill if connected to water line)
6. **FULL indicator light**—Illuminates when ice basket is full



OPERATING INSTRUCTIONS

BEFORE FIRST USE

For best results, follow these steps before using your ice maker for the first time.

1. Remove all packaging materials, such as plastic bags and foam inserts. Check to ensure that all parts and accessories are included before throwing out packaging.
2. Read and remove any stickers on the ice maker except for the rating label, which should remain on the unit.
3. Clean the unit's exterior, reservoir, ice basket, and scoop, following the directions in Cleaning and Maintenance on p. 16.
4. Place the ice maker on a level surface away from direct sunlight and other heat sources. Keep at least 6 inches of clearance on all sides of the unit to ensure proper ventilation. **NOTE:** If using the unit outdoors, be cautious of weather and extreme temperatures (ideal ambient temperature is between about 50°F/10°C and 90°F/32°C), as these can affect the ice-making process or damage the unit.
5. **IMPORTANT:** Wait 2 hours for the refrigerant fluid to settle before plugging the unit in for the first time.
6. Before making ice for the first time, prime the ice maker by running the self-cleaning function (see Cleaning and Maintenance on p. 17).
7. **OPTIONAL:** The included water inlet tube allows the ice maker to be connected to your water line for convenient, automatic refilling. It attaches via the water inlet tube port on the back of the unit. **CAUTION:** To avoid damage to your plumbing, contact a professional plumber to connect the unit with the water inlet tube.



OPERATING INSTRUCTIONS

HOW TO USE THE ICE MAKER

The ice maker makes a full batch of restaurant-style ice in less than 20 minutes and, with the help of a professional plumber, can be connected directly to your water line for a convenient, effortless ice-making experience.

1. **Set the ice maker on a hard, level surface** away from any sources of heat. Leave at least 6 inches of clearance on all sides of the unit for proper ventilation. **NOTE:** If the ice maker has been moved since its last use, let it sit for 30 minutes before plugging it in, to allow the refrigerant fluid to settle.
2. **Make sure the drain tubes are firmly in place in a closed position.**
3. **Plug the power cord into a grounded outlet.** The ICE indicator light will blink as the ice maker enters standby mode, signaling that the unit is plugged in but not yet powered on.
4. **Manually fill the water reservoir:** Open the front cover and gently lift and remove the ice basket. Fill the water reservoir with filtered or bottled water up to but not exceeding the MAX fill line. To ensure sanitation, change the water in the reservoir at least once a day. **CAUTION:** Only use cold to room temperature water. Hot water can damage the ice maker.
5. **Replace the ice basket** and close the front cover.
6. **Alternatively, for an automatic, continuous flow of water,** the water inlet tube can be used to connect the ice maker directly to your water line. **CAUTION:** To avoid damage to your plumbing, contact a professional plumber to connect the unit with the inlet tube.
7. **Press the START button.** The ICE indicator light will illuminate, indicating that the ice maker is running and no longer in standby mode.



OPERATING INSTRUCTIONS

8. **The ice maker will run continuously** until it is turned off or the basket is full. It will begin producing ice in about 20 minutes and should produce a full basket in as little as 3 hours (when filled to the MAX line), depending on ambient temperature and water temperature.
9. **Use the ice scoop to remove and serve ice.** The ice maker will not keep ice cold for extended periods of time. Store extra ice in the freezer for later use, if desired, or allow the unused ice to melt. Melted ice will drip back into the water reservoir and be reused for the next ice-making cycle.
10. **When the ice basket is completely full**, the FULL indicator light will illuminate, and the ice-making process will stop. Once enough ice is removed, the ice-making cycle will restart automatically. **NOTE:** You do not need to wait for the ice basket to be completely full before removing ice. Ice can be used after each cycle, if desired.
11. **If there is not enough water** to complete an ice-making cycle, the REFILL indicator light will blink, and ice-making will stop. Refill the reservoir, close the front cover, and ice-making will resume automatically.
12. **If using the ice maker daily**, conserve energy by unplugging it or switching it to standby mode overnight and when not needed for immediate use.



TROUBLESHOOTING/FAQS

Why is the REFILL indicator light flashing when the water reservoir is full?

The water screen at the bottom of the water reservoir is blocked. Check to ensure no objects are obstructing the water reservoir and follow the instructions for the self-cleaning feature on p. 17 to fix.

Why is the FULL indicator light on when the ice basket is not full?

The small infrared sensors located on the sides of the ice tray are not working properly. Wipe away any foreign substances that may be blocking or covering them and restart the ice maker by unplugging it or pressing START.





TROUBLESHOOTING/FAQS

Why is the unit producing low-quality (misshapen or broken) ice?

If the ice maker continues to produce broken ice for over two hours, there may be poor heat distribution. Ensure there are at least 6 inches of empty space on all sides of the ice maker for proper ventilation. Alternatively, the ambient or water temperature is too high. Move the ice maker to a cooler area and refill the water reservoir with cold water.

Why does the ice have a strange taste?

The water is not fresh, or the unit needs to be cleaned. Refill the reservoir with clean drinking water regularly (at least once per day). If the issue persists, follow the instructions in Cleaning and Maintenance on pp. 16-17, and use the self-cleaning feature to sanitize the ice maker's interior parts.



If a problem or issue persists after following the instructions on Troubleshooting pages, contact Chefman® Customer Support at support@chefman.com for further assistance.

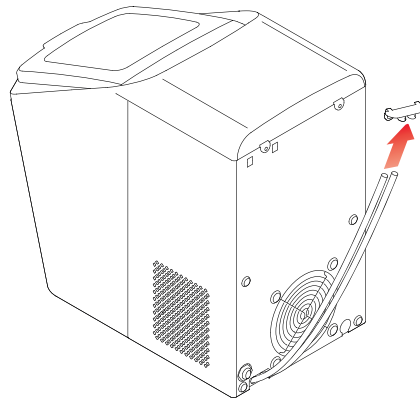




CLEANING AND MAINTENANCE

To keep your ice tasting fresh and your ice maker in prime condition, we recommend changing the water in the reservoir once a day and cleaning your ice maker at least once per week.

1. Make sure the ice maker is unplugged and at room temperature.
2. Place the unit over a proper drainage area and remove the ice basket. Use the drain tubes to empty water from the reservoir by gently lifting them up and away from the unit (see drawing below). Remove the drain tube cap and angle the tubes downward so the water flows out.
3. Wipe down the interior of the ice maker with a cloth or paper towel soaked in a mixture of water and vinegar. Rinse thoroughly and dry completely. Replace the drain tube cap and return the drain tubes to the unit by pressing inward and down.
4. Gently wipe down the exterior with a damp cloth or paper towel, using a mild dishwashing soap if necessary. Wash the removable ice basket and scoop with a sponge and warm, soapy water, and dry completely. The ice maker and its accessories are not dishwasher safe. **CAUTION:** Never immerse the ice maker, its base, cord, or plug in water or any other liquid, and do not use scouring pads or abrasive cleaners.





CLEANING AND MAINTENANCE

5. To clean the ice maker's internal parts, follow the instructions below to activate the self-cleaning feature when needed.
6. Always empty the water reservoir (see drawing on p. 16) and dry completely for storage if the ice maker will not be used for an extended period of time. This will prevent mold and mildew from forming.

HOW TO USE THE SELF-CLEANING FEATURE

The ice maker is equipped with a self-cleaning feature to ensure easy and complete sanitation and should be used at least once per week.

1. To activate the self-cleaning function, the ice maker must be in standby mode. Enter standby mode by doing one of the following: 1) If the ice maker is unplugged, plug in the unit; the ICE indicator light will blink indicating it's in standby mode; 2) If the ice maker is plugged in and on (or in the middle of) an ice-making cycle, press STOP, and the ICE indicator light will change from solid to blinking. This means the ice maker has entered standby mode.
2. If necessary, remove any ice and empty the water reservoir using the drain tubes. Replace the drain tubes and ensure they are closed properly.
3. Fill the water reservoir with clean water.
4. Press the HOLD TO CLEAN button for about three seconds until the CLEAN indicator light illuminates. The cleaning function takes approximately 8 minutes, after which the unit will return to standby mode.
5. Empty the water reservoir using the drain tubes. Follow the instructions to begin making ice or dry completely for storage.



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.

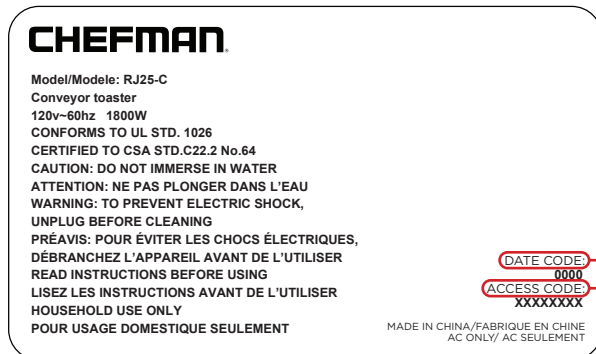
THIS WARRANTY DOES NOT COVER

- **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; or
- **Loss of Interest** – Claims of loss of interest or enjoyment.



CHEFMAN® WARRANTY REGISTRATION

What do I need to register my product?



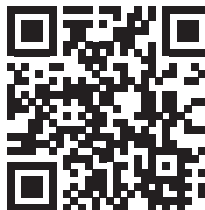
- Contact Information
- Model Number
- Proof of Purchase (online confirmation, receipt, gift receipt)
- Date Code
- Access Code

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:





CHEFMAN® WARRANTY REGISTRATION

For product information, visit 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.

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