

Chefman RJ64-10-BLK

Chefman Iceman Ice Cream Maker (Model RJ64-10-BLK) Instruction Manual

Brand: Chefman | Model: RJ64-10-BLK

1. INTRODUCTION

The Chefman Iceman Ice Cream Maker is designed to create a variety of frozen treats, including ice cream, frozen yogurt, Italian ice, sorbet, and sherbet. Featuring a built-in compressor, this machine eliminates the need for pre-freezing bowls, allowing for convenient, on-demand preparation of your favorite desserts. Its intuitive digital display and preset functions simplify the process, making homemade frozen treats accessible and enjoyable.



Image 1: The Chefman Iceman Ice Cream Maker, ready to create delicious frozen desserts.

2. IMPORTANT SAFETY INFORMATION

Always read all instructions before using this appliance. Follow basic safety precautions to reduce the risk of fire, electric shock, and personal injury. This appliance is cETL approved with advanced safety technology for long-lasting durability. Ensure the appliance is placed on a stable, flat surface and keep hands clear of moving parts during operation. Do not immerse the main unit in water or other liquids. Refer to the 'Maintenance and Cleaning' section for proper cleaning procedures.

3. INCLUDED COMPONENTS

Your Chefman Iceman Ice Cream Maker package includes the following items:

- Ice Cream Maker Main Unit
- 2 Stainless-steel 1 Pint Inserts
- 2 Storage Lids
- Ice Cream Scoop
- Ice Cream Shovel
- User Guide (with QR code for recipe book)

Image 2: Overview of the Ice Cream Maker and its accessories.

4. SETUP

1. **Unpack:** Carefully remove all components from the packaging. Retain packaging for future storage or shipping.
2. **Clean:** Before first use, wash the stainless-steel inserts, storage lids, ice cream scoop, and ice cream shovel in warm, soapy water. Rinse thoroughly and dry. Wipe the main unit with a damp cloth.
3. **Assemble:** Place the main unit on a clean, dry, and stable countertop. Insert one of the stainless-steel pint inserts into the machine's chamber. Ensure the mixing paddle is correctly positioned within the insert.



Image 3: Visual steps for preparing and using the ice cream maker.

5. OPERATING INSTRUCTIONS

The Chefman Iceman features intuitive touch controls and presets for various frozen treats.

1. **Prepare Mixture:** Prepare your desired ice cream, frozen yogurt, or sorbet mixture. For best results, ensure your mixture is chilled before adding it to the machine.
2. **Add Mixture:** Pour the chilled mixture into the stainless-steel pint insert, ensuring it does not exceed the maximum fill line.
3. **Select Program:** Close the transparent lid. Use the colorful touch controls on the digital display to select one of the three presets: **Ice Cream**, **Frozen Yogurt**, or **Italian Ice**. The machine will automatically set the optimal churning and freezing time. You can also manually adjust the time if needed.
4. **Start Churning:** Press the Start button. The machine will begin churning and freezing your mixture. The built-in compressor ensures efficient cooling without pre-freezing the bowl.
5. **Automatic Cooling:** Once the mixing is complete, the machine's automatic cooling function will activate, maintaining the dessert's temperature for up to 60 minutes. This allows for flexible serving times.
6. **Serve:** When ready, remove the lid and the pint insert. Use the included scoop and shovel to serve your freshly made frozen treat.

Easy to Use

Colorful touch controls with customizable freezing times



6. RECIPES

A specialized digital recipe book is available to help you get started. Scan the QR code provided in your user guide to access a variety of recipes, including American and French ice cream, frozen yogurt, low-fat or vegan options, Italian ice, and sorbet. Experiment with different flavors and ingredients to create unique frozen desserts.

Digital Cookbook Included

Scan the QR code for delicious recipes
for your frozen favorites

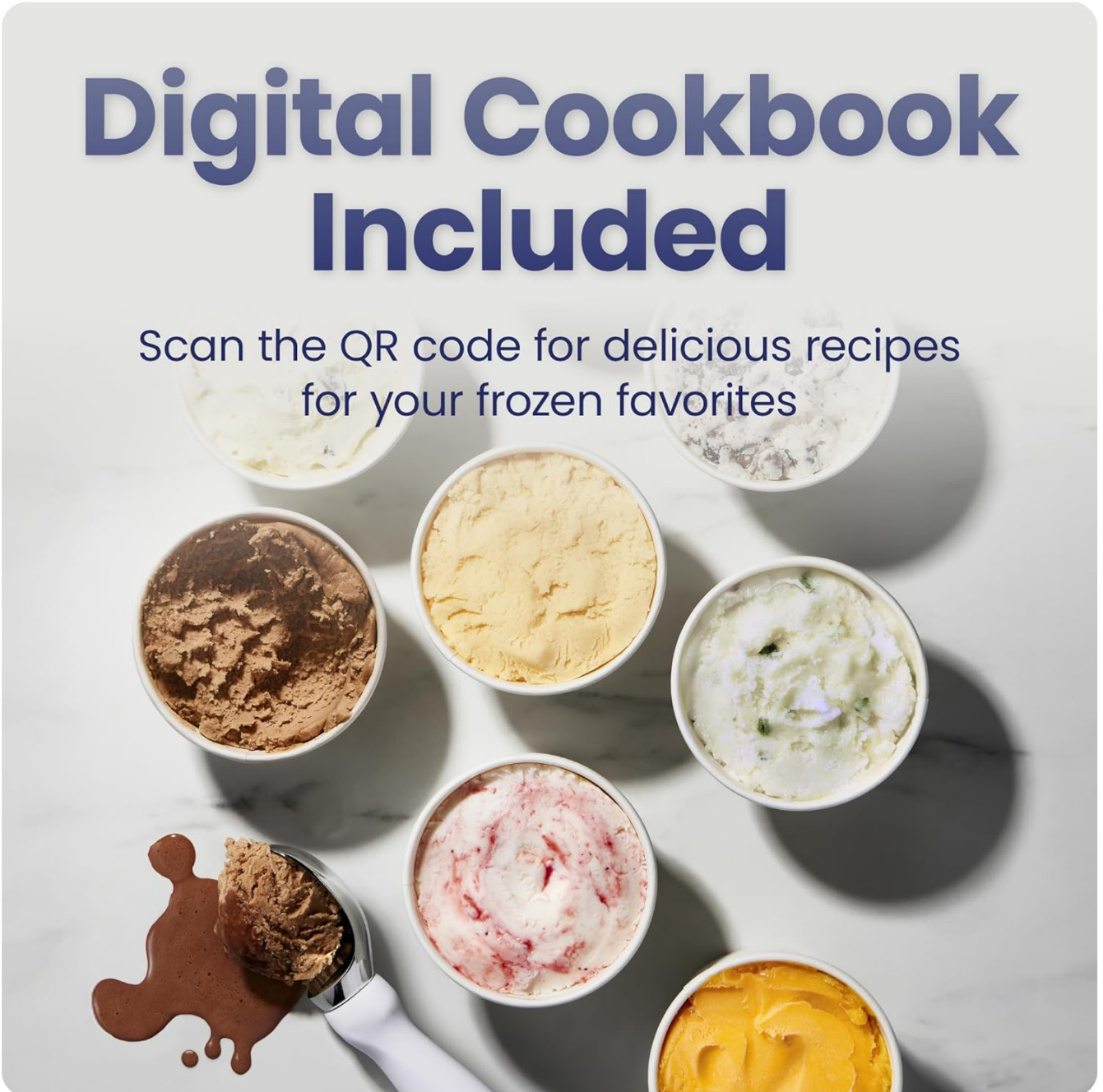


Image 5: Explore a variety of recipes with the included digital cookbook.

7. MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and optimal performance of your ice cream maker.

- **Dishwasher-Safe Parts:** The stainless-steel pint inserts, storage lids, ice cream scoop, and ice cream shovel are dishwasher-safe for easy cleaning.
- **Main Unit Cleaning:** Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water or any other liquid.
- **Storage:** Ensure all parts are completely dry before storing the appliance.



Dishwasher-Safe Accessories

2 one-pint buckets

2 storage lids

Ice cream shovel

Ice cream scoop

Image 6: Dishwasher-safe accessories for convenient cleaning.

8. TROUBLESHOOTING

Problem	Possible Cause	Solution
Dessert is too soft/not freezing properly.	Mixture was not sufficiently chilled before adding. Too much mixture in the bowl.	Ensure mixture is cold (refrigerated) before adding. Do not exceed the maximum fill line.

Problem	Possible Cause	Solution
Mixing paddle stops during operation.	Mixture has become too thick. Motor overheating due to excessive load.	Turn off the machine. If the mixture is too thick, remove it. Allow the motor to cool down for a few minutes before restarting.
Pint insert is difficult to remove.	Condensation or small spills may have frozen the insert to the machine's chamber.	Turn off the machine and allow it to sit for 5-10 minutes. The ice should melt slightly, allowing for easier removal.

9. SPECIFICATIONS

- **Brand:** Chefman
- **Model Name:** Trio
- **Item Model Number:** RJ64-10-BLK
- **Color:** Black
- **Capacity:** 1 Pint (per insert, 2 inserts included)
- **Material:** Stainless Steel
- **Operation Mode:** Automatic
- **Special Features:** Dishwasher-Safe Parts, Intuitive Touch Controls, Presets for Ice Cream, Frozen Yogurt, and Italian Ice, Built-In Compressor
- **Item Weight:** 16.3 Pounds
- **Package Dimensions:** 23.4 x 13.2 x 11.4 inches
- **Power:** 100W/120V
- **UPC:** 810170923067



Image 7: Approximate dimensions of the ice cream maker.

10. WARRANTY AND SUPPORT

The Chefman Iceman Ice Cream Maker comes with a 1-year assurance provided by Iceman. For any product-related inquiries, technical support, or warranty claims, please refer to the contact information provided in your original purchase documentation or visit the official Chefman website for customer service details.