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Chefman RJ64-10-V2-AQU

Chefman Iceman Trio Ice Cream Maker

Model: RJ64-10-V2-AQU

Introduction

Thank you for choosing the Chefman Iceman Trio Ice Cream Maker. This appliance is designed to create delicious homemade ice cream, frozen yogurt, sorbet, sherbet, and Italian ice without the need for pre-freezing bowls. Its built-in compressor ensures your treats are ready in as little as 30 minutes. Please read this manual thoroughly before use to ensure safe and optimal operation.

Important Safeguards

When using electrical appliances, basic safety precautions should always be followed, including:

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical 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.
- 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 cause injuries.
- 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.

Product Overview

Components

The Chefman Iceman Trio Ice Cream Maker includes the following components:

- Ice Cream Machine Base with Built-In Compressor
- 2 Stainless Steel Pint Inserts
- 2 Storage Lids for Pint Inserts
- Ice Cream Scoop
- Ice Cream Shovel
- Digital Recipe Book (accessible via QR code in user guide)



Image: The Chefman Iceman Trio Ice Cream Maker shown with its two stainless steel pint inserts, storage lids, ice cream scoop, and shovel.





Image: The Chefman Iceman Trio Ice Cream Maker in Aqua, displaying its dimensions: 14" W x 10.2" D x 9" H.

Setup

Before first use, and for each subsequent use, follow these steps:

1. **Unpack and Clean:** Carefully unpack all components. Wash the stainless steel pint inserts, lids, ice cream scoop, and shovel in warm, soapy water. Rinse thoroughly and dry completely. The main unit should be wiped clean with a damp cloth. Do not immerse the main unit in water.
2. **Place the Machine:** Place the ice cream maker on a clean, dry, and stable surface. Ensure there is adequate ventilation around the unit.
3. **Insert Pint Buckets:** Place one or both stainless steel pint inserts into their designated compartments in the machine base.
4. **Attach Paddle and Lid:** Place the mixing paddle into the pint insert. Secure the transparent lid onto the machine,

ensuring it clicks into place.



Image: A hand pouring liquid ingredients into one of the stainless steel pint inserts of the Iceman Trio Ice Cream Maker.

Operating Instructions

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

Basic Operation

1. **Prepare Ingredients:** Mix your desired ingredients according to a recipe. Ensure the mixture is chilled for best results, though pre-freezing is not required.
2. **Add Ingredients:** Pour the prepared mixture into the stainless steel pint insert(s). Do not fill past the MAX fill line to allow for expansion during freezing.
3. **Secure Lid:** Place the lid with the mixing paddle attached onto the machine, ensuring it is properly seated.
4. **Power On:** Plug the machine into a standard electrical outlet. The display will illuminate.

5. **Select Program:** Use the touch controls to select your desired program: **Ice Cream**, **Frozen Yogurt**, or **Italian Ice**. Each preset has a recommended churning time. You can adjust the time using the '+' and '-' buttons.
6. **Start Churning:** Press the **Start/Pause** button to begin the churning process. The machine will automatically mix and freeze your ingredients.
7. **Add Mix-ins:** If adding solid mix-ins (like chocolate chips, nuts, or fruit pieces), wait until the last 5-10 minutes of the churning cycle. Add them through the opening in the lid while the machine is still running.
8. **Automatic Cooling:** Once churning is complete, the machine will automatically switch to a 60-minute 'Keep Cool' function to maintain consistency until you are ready to serve or transfer.
9. **Serve or Store:** Remove the lid and paddle. Use the included scoop or shovel to serve your fresh treat. For firmer consistency, transfer the treat to an airtight container and place it in the freezer for 1-2 hours.

Additional Functions

- **Mix:** This function allows you to mix ingredients without freezing, useful for preparing bases or incorporating mix-ins.
- **Chill:** This function provides cooling without mixing, ideal for pre-chilling ingredients or maintaining temperature.



Image: A detailed view of the Iceman Trio's digital control panel, highlighting the Ice Cream, Frozen Yogurt, Italian Ice presets, and Mix/Chill functions.



Image: Freshly churned strawberry ice cream with fruit pieces visible in one of the Iceman Trio's stainless steel inserts.

Digital Recipe Book

Scan the QR code provided in your user guide to access a digital recipe book with chef-crafted recipes for various frozen treats, including American and French ice cream, frozen yogurt, low-fat or vegan options, Italian ice, and sorbet.



Image: An assortment of different ice cream and frozen dessert flavors presented in small cups, with a scoop of chocolate ice cream in the foreground.

Operation Videos

Video: Demonstration of how to create a Banana Cream Latte using the Iceman Trio. This video showcases a specific recipe and the machine's functionality.

Video: A demonstration of making Italian ice with the Iceman Trio, highlighting its smooth texture and automatic stopping feature when ready.

Video: A step-by-step guide to making Cookies and Cream Ice Cream using the Iceman Trio, demonstrating the ease of use for homemade treats.

Maintenance and Cleaning

Proper cleaning and maintenance will ensure the longevity and optimal performance of your Iceman Trio Ice Cream Maker.

Cleaning

- **Unplug:** Always unplug the appliance from the power outlet before cleaning.
- **Dishwasher-Safe Parts:** The stainless steel pint inserts, storage lids, ice cream scoop, and shovel are dishwasher-safe (top rack recommended).
- **Hand Washing:** For hand washing, use warm, soapy water and a non-abrasive sponge. Rinse thoroughly and dry completely before storing.
- **Main Unit:** Wipe the exterior of the main unit with a soft, damp cloth. Do not use abrasive cleaners or scourers. Never immerse the main unit in water or any other liquid.



Image: The dishwasher-safe accessories of the Iceman Trio, including two stainless steel pint buckets, storage lids, an ice cream scoop, and a shovel, arranged in a dishwasher rack.

Storage

Ensure all parts are clean and dry before storing. Store the appliance in a cool, dry place, away from direct sunlight and out of reach of children.

Troubleshooting

If you encounter any issues with your Iceman Trio, please refer to the table below for common problems and solutions.

Problem	Possible Cause	Solution

Problem	Possible Cause	Solution
Machine does not turn on.	Not plugged in; power outlet issue; machine malfunction.	Ensure the power cord is securely plugged into a working outlet. Check your circuit breaker. If problem persists, contact customer support.
Ingredients are not freezing or are too soft.	Mixture not cold enough; too much mixture; lid not properly sealed; ambient temperature too high.	Ensure ingredients are chilled before adding. Do not overfill the pint inserts. Check that the lid is securely in place. Operate in a cooler environment if possible. Extend churning time if needed.
Mixing paddle is not turning.	Paddle not installed correctly; mixture too thick; machine malfunction.	Ensure the mixing paddle is correctly seated. Check if the mixture is too thick; thin it slightly if necessary. If the issue continues, contact customer support.
Machine is making unusual noises.	Overfilled; foreign object; internal issue.	Ensure the pint inserts are not overfilled. Check for any foreign objects. If the noise persists or is severe, discontinue use and contact customer support.

Specifications

Feature	Detail
Brand	Chefman
Model Number	RJ64-10-V2-AQU
Capacity	2 x 1 Pint (20 oz)
Material	Stainless Steel (Inserts)
Special Features	Built-in Compressor, No Pre-Freezing, Presets for Ice Cream, Frozen Yogurt, Italian Ice, Touchpad Control, Automatic Cooling Function, Dishwasher-Safe Parts
Item Weight	16.3 pounds
GTIN / UPC	810170926495

Warranty and Support

Warranty Information

The Chefman Iceman Trio Ice Cream Maker comes with a 1-year assurance provided by Chefman. Please retain your proof of purchase for warranty claims.

Customer Support

For product support, troubleshooting assistance, or warranty inquiries, please visit the official Chefman website or contact their customer service department. Refer to the contact information provided in your product packaging or on the Chefman website for the most up-to-date support options.

You can often find additional resources, FAQs, and recipe ideas on theChefman Official Website.

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Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

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