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Chefman RJ64-10-V2-PTC

Chefman Iceman Trio Ice Cream Maker User Manual

Model: RJ64-10-V2-PTC

Introduction

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

Important Safety Instructions

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

- 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 Components

The Chefman Iceman Trio Ice Cream Maker comes with the following components:

- Ice Cream Machine Base with Built-in Compressor
- 2 Stainless Steel One-Pint Buckets

- 2 Storage Lids for Pint Buckets
- Ice Cream Shovel
- Ice Cream Scoop
- Transparent Lid with opening for adding ingredients
- Mixing Paddle



Image: The Chefman Iceman Trio Ice Cream Maker with its included accessories: two stainless steel pint buckets, two storage lids, an ice cream shovel, an ice cream scoop, and the mixing paddle.

Setup

1. **Unpack:** Carefully remove all components from the packaging. Retain packaging for future storage or shipping.
2. **Clean:** Wash the stainless steel pint buckets, storage lids, ice cream shovel, ice cream scoop, and mixing paddle in warm, soapy water. Rinse thoroughly and dry. The main unit can be wiped clean with a damp cloth.
3. **Assemble:** Place a clean, dry pint bucket into the machine's chamber. Insert the mixing paddle into the center of the bucket, ensuring it sits correctly. Place the transparent lid on top, aligning it with the machine's body.
4. **Position:** Place the ice cream maker on a stable, flat, and dry surface, away from heat sources and direct sunlight. Ensure there is adequate ventilation around the unit.
5. **Power:** Plug the power cord into a standard electrical outlet. The control panel will illuminate.

Operating Instructions

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



Image: The digital control panel of the Iceman Trio, showing time display, minute adjustments, and dedicated buttons for Ice Cream, Frozen Yogurt, Italian Ice, Mix, and Chill functions.

Making Frozen Treats

1. **Prepare Ingredients:** Mix your desired ingredients according to a recipe. Ensure the mixture is well-combined and chilled if the recipe suggests.
2. **Add Mixture:** Pour the prepared mixture into the stainless steel pint bucket inside the machine. Do not fill above the MAX fill line to allow for expansion during freezing.
3. **Select Program:** On the control panel, choose your desired preset: **Ice Cream**, **Frozen Yogurt**, or **Italian Ice**. The default time for the selected program will appear on the display.
4. **Adjust Time (Optional):** Use the **+** and **-** buttons to adjust the freezing time if needed.
5. **Start Churning:** Press the **Start/Pause** button to begin the churning process. The machine will automatically mix and freeze your ingredients.
6. **Add Mix-ins:** If adding solid mix-ins like chocolate chips or nuts, wait until the last 5-10 minutes of the cycle. Lift the small flap on the transparent lid and carefully add them while the machine is still churning.

7. **Automatic Cooling:** Once the churning cycle is complete, the machine will automatically switch to a 60-minute **Keep Cool** function to prevent melting.
8. **Serve or Store:** Remove the lid and mixing paddle. Use the included scoop or shovel to transfer your freshly made treat to serving bowls or to one of the included storage containers for later enjoyment.

Mix Function

The **Mix** function allows you to churn ingredients without freezing. This is useful for combining ingredients thoroughly before a freezing cycle or for making soft-serve consistency treats.

1. Add ingredients to the pint bucket.
2. Press the **Mix** button on the control panel.
3. Press **Start/Pause** to begin mixing.

Chill Function

The **Chill** function provides additional cooling without mixing. This can be used to firm up treats after churning or to keep them cold before serving.

1. Ensure the pint bucket with your treat is in the machine.
2. Press the **Chill** button on the control panel.
3. Press **Start/Pause** to begin chilling.



Image: The Iceman Trio can create three types of treats: ice cream, frozen yogurt, and Italian ice, all without pre-freezing.

Maintenance and Cleaning

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

Cleaning the Machine

1. **Unplug:** Always unplug the appliance from the power outlet before cleaning.
2. **Remove Parts:** Remove the transparent lid, mixing paddle, and stainless steel pint bucket from the machine.
3. **Wash Removable Parts:** The stainless steel pint buckets, storage lids, ice cream shovel, ice cream scoop, and mixing paddle are dishwasher-safe. Alternatively, wash them by hand with warm, soapy water, rinse thoroughly, and dry completely.
4. **Clean Main Unit:** Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water or any other liquid. Do not use abrasive cleaners or scouring pads, as they may scratch the surface.

5. **Dry and Store:** Ensure all parts are completely dry before reassembling or storing the machine. Store in a cool, dry place.



Image: Dishwasher-safe accessories, including the pint buckets, storage lids, and utensils, simplify cleanup after making treats.

Troubleshooting

If you encounter any issues with your Iceman Trio, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Machine does not turn on.	Not plugged in; power outage; faulty outlet.	Ensure the power cord is securely plugged into a working outlet. Check your home's circuit breaker.
Ingredients are not freezing.	Incorrect program selected; mixture too warm; overfilled bucket.	Ensure the correct program (Ice Cream, Froyo, Italian Ice) is selected. Pre-chill your mixture for best results. Do not exceed the MAX fill line.
Mixing paddle is stuck or not turning.	Mixture too thick; paddle not correctly installed.	Ensure the paddle is properly seated. If the mixture is too thick, it may need to be thinned slightly.
Loud noise during operation.	Paddle not installed correctly; machine on an uneven surface.	Check that the mixing paddle is correctly installed. Ensure the machine is on a flat, stable surface.

If the problem persists after attempting these solutions, please contact Chefman Customer Support.

Specifications

- **Brand:** Chefman
- **Model Name:** Trio
- **Model Number:** RJ64-10-V2-PTC
- **Color:** Pistachio (variant shown)
- **Capacity:** 1 pint per bucket (two buckets included)
- **Material:** Stainless Steel (buckets), Plastic (housing)
- **Special Features:** Built-in Compressor (no pre-freezing), Presets for Ice Cream, Frozen Yogurt, Italian Ice, Touchpad Control, Automatic Keep Cool Function, Dishwasher-Safe Parts
- **Dimensions:** Approximately 14" W x 10.2" D x 9" H

- **Item Weight:** 16.3 pounds
- **UPC:** 810170926389



Image: The dimensions of the Chefman Iceman Trio Ice Cream Maker.

Warranty and Support

The Chefman Iceman Trio Ice Cream Maker is backed by a 1-year assurance provided by Chefman. For warranty claims or technical support, please refer to the contact information provided in your product registration or visit the official Chefman website. For additional resources, including a digital recipe book, scan the QR code found in the user guide or visit the Chefman support page online.

cETL Approved: This appliance is cETL approved with advanced safety technology for long-lasting durability.

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