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Chefman RJ64-10-V2

Chefman Iceman Trio Ice Cream Maker User Manual

Model: RJ64-10-V2

Introduction

Welcome to the world of homemade frozen treats with your new Chefman Iceman Trio Ice Cream Maker. This appliance is designed to create delicious ice cream, frozen yogurt, Italian ice, sorbet, and sherbet without the need for pre-freezing ingredients. Its built-in compressor ensures convenience and efficiency, allowing you to enjoy your favorite desserts in as little as 30 minutes.

Please read this manual thoroughly before first use to ensure safe and optimal operation of your appliance. Keep this manual for future reference.



Image: The Chefman Iceman Trio Ice Cream Maker, showcasing its compact design and control panel.

Important Safeguards

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

- Read all instructions.
- 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.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- 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

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

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



Image: A visual representation of the Chefman Iceman Trio Ice Cream Maker and its included accessories, such as two stainless steel pint buckets, two storage lids, an ice cream shovel, and an ice cream scoop.

Setup

Before first use, ensure all packaging materials are removed and all components are clean. Refer to the 'Maintenance and Cleaning' section for initial cleaning instructions.

1. Place the ice cream maker on a stable, flat, and dry surface.
2. Insert one of the stainless steel pint inserts into the main unit.
3. Place the mixing paddle into the pint insert, ensuring it is properly seated.
4. Secure the transparent lid onto the unit, aligning it correctly.
5. Plug the appliance into a standard electrical outlet.



Image: A visual guide showing the four main steps: 1. Mixing ingredients in a measuring cup, 2. Selecting a preset on the control panel, 3. The ice cream churning in the insert, and 4. The finished dessert served in a bowl.

Operating Instructions

The Chefman Iceman Trio features intuitive touch controls and requires no pre-freezing, making it simple to create a variety of frozen desserts.

Making Frozen Treats

1. **Prepare Ingredients:** Mix your desired ingredients for ice cream, frozen yogurt, sorbet, or Italian ice. Ensure the mixture is well combined.
2. **Add Ingredients:** Pour the prepared mixture into the stainless steel pint insert, ensuring it does not exceed the maximum fill line.
3. **Select Function:** Use the colorful touch controls to select your desired preset: **Ice Cream**, **Frozen Yogurt**, or **Italian Ice**. The machine will automatically set a recommended churning time.

4. **Adjust Time (Optional):** You can adjust the churning time using the '+' and '-' buttons if needed.
5. **Start Churning:** Press the Play/Start button to begin the churning process. The transparent lid allows you to monitor the consistency of your dessert.
6. **Automatic Cooling:** Once churning is complete, the automatic cooling function will activate, keeping your dessert chilled until you are ready to serve or transfer it.

Key Features for Operation

- **No Pre-Freezing Required:** The built-in compressor eliminates the need to pre-freeze the bowl, allowing for spontaneous dessert making.
- **Quick Results:** Enjoy delicious frozen treats in as little as 30 minutes.
- **Colorful Touch Controls:** Easy-to-use interface with dedicated presets for different dessert types.
- **Mix Setting:** Use the 'Mix' function to incorporate additional ingredients or toppings during the churning process.
- **Chill Function:** A 60-minute automatic Keep Cool function maintains the dessert's consistency after churning.



Image: The control panel of the Iceman Trio, highlighting the 'Ice Cream', 'Frozen Yogurt', and 'Italian Ice' presets, along with time adjustment, mix, and chill functions.

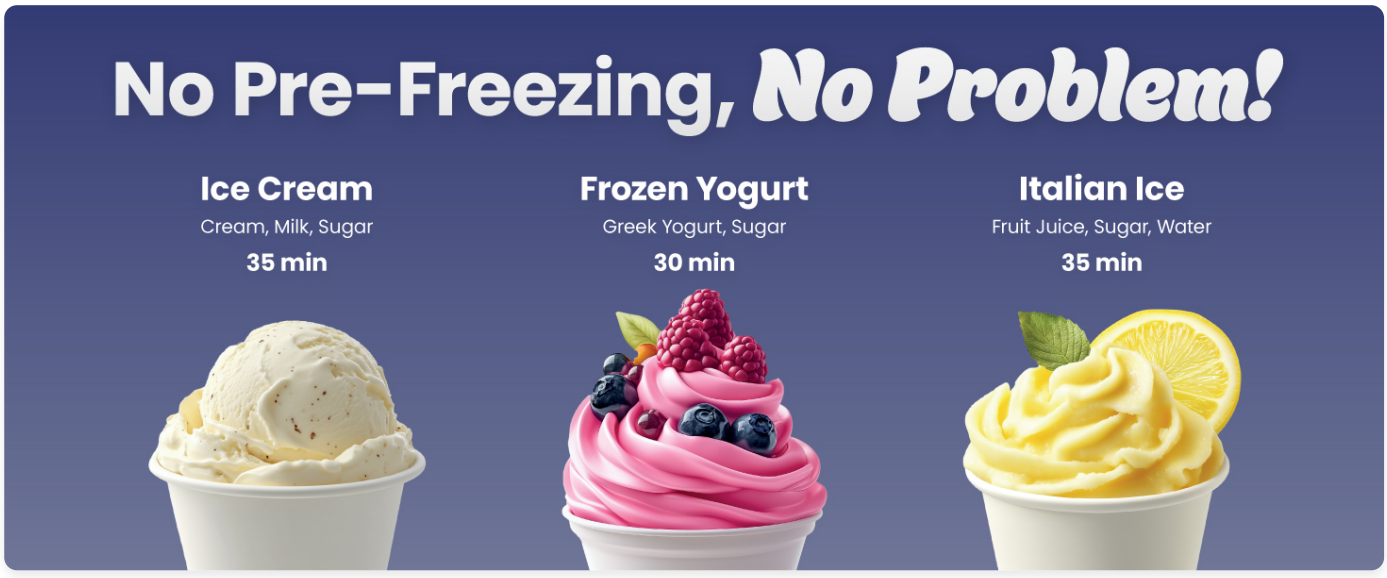


Image: A comparison graphic showing the Iceman Trio's advantages, including no pre-freezing required, colorful touch controls, and automatic cooling, versus other machines that require pre-freezing.

Video: An official Chefman video demonstrating the features and ease of use of the Iceman Trio Ice Cream Maker, including its no pre-

freezing capability and quick dessert preparation.

Maintenance and Cleaning

Proper cleaning and maintenance will ensure the longevity and optimal performance of your ice cream maker.

Cleaning Instructions

- Always unplug the appliance before cleaning.
- The stainless steel pint inserts, storage lids, mixing paddle, ice cream scoop, and ice cream shovel are **dishwasher-safe**.
- Wipe the main unit and control panel with a damp cloth. Do not immerse the main unit in water or any other liquid.
- Ensure all parts are completely dry before reassembling or storing the appliance.



Image: The dishwasher-safe accessories of the Iceman Trio, including the pint inserts, lids, and utensils, placed in a dishwasher rack, emphasizing ease of cleaning.

Troubleshooting

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

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet malfunction.	Ensure the power cord is securely plugged into a working outlet.
Ingredients are not freezing.	Insufficient churning time; mixture too warm.	Increase churning time. Ensure ingredients are chilled before adding to the machine for best results.
Loud noise during operation.	Mixing paddle not properly seated; unit not on a flat surface.	Check that the mixing paddle is correctly installed. Ensure the appliance is on a stable, flat surface.

If the problem persists, please contact Chefman Customer Support.

Specifications

- **Brand:** Chefman
- **Model Name:** Trio
- **Model Number:** RJ64-10-V2-LVD
- **Capacity:** 1 pint (per insert, two inserts included)
- **Material:** Stainless Steel (inserts)
- **Operation Mode:** Automatic
- **Special Features:** Dishwasher-Safe Parts, Presets for Ice Cream, Frozen Yogurt, and Italian Ice, Touchpad Control, Built-in Compressor
- **Item Weight:** Approximately 16.3 pounds
- **GTIN/UPC:** 810170926402



Image: A diagram illustrating the dimensions of the Chefman Iceman Trio Ice Cream Maker: 14" W × 10.2" D × 9" H.

Warranty and Support

Your Chefman Iceman Trio Ice Cream Maker is backed by a 1-year assurance provided by Chefman. This warranty covers defects in materials and workmanship under normal use.

For warranty claims, technical support, or any questions regarding your product, please visit the official Chefman website or contact their customer service department. You can also scan the QR code in the user guide for access to a digital recipe book and additional resources.

For more information, visit the Chefman Store on Amazon.

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