



Whynter 0.8 Quart Compact Personal Automatic Ice Cream Maker with Stainless Steel Bowl

ICM-080-TL - Taupe Latte
ICM-080-HP - Honey Peach
ICM-080-LH - Lilac Haze

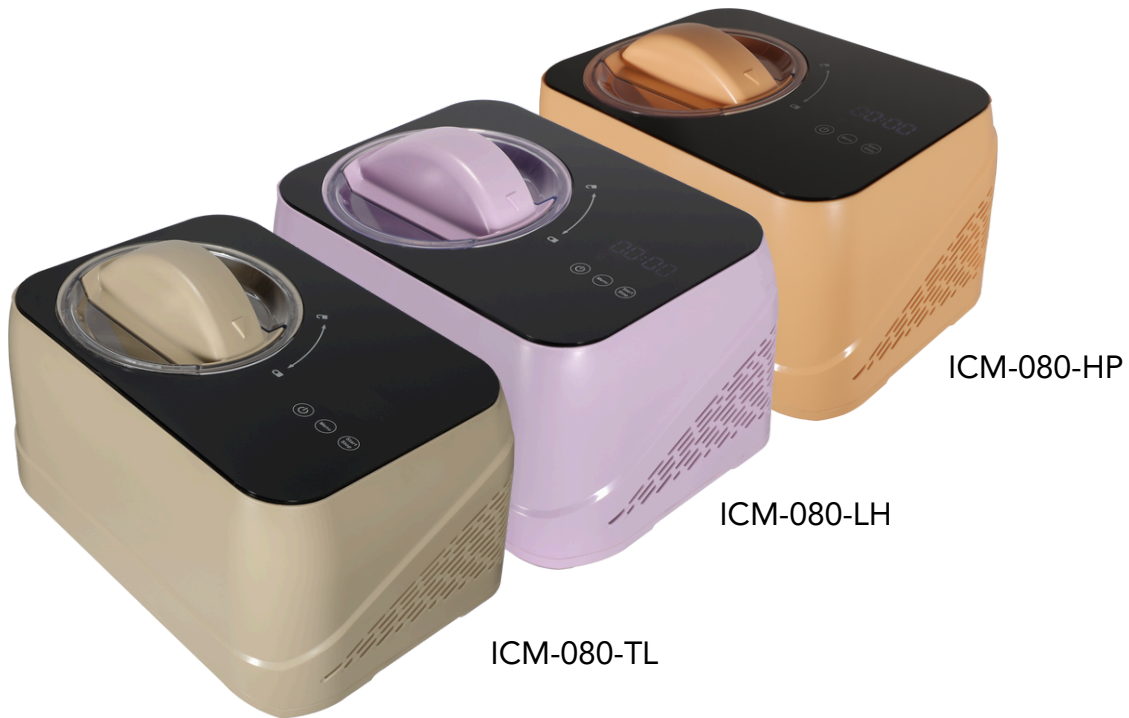
INSTRUCTION MANUAL



Congratulations on your new Whynter product. To ensure proper operation, please read this Instruction Manual carefully before using this product. Keep this manual in a safe place for future reference.

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- Comes in three different colors: Taupe Latte, Lilac Haze, and Honey Peach
- Produces rich, creamy ice cream within 30 to 60 minutes
- Simple one-button operation
- Self-contained frozen dessert maker that does not require pre-freezing
- Removable stainless steel bowl and BPA-free churn blade for easy storage and effortless cleaning
- Motor Protection Function that shuts off to prevent damage if the mixture freezes solid
- LCD Timer control for precise dessert timing
- High-efficiency CHC-free compressor for optimal performance
- Compact and sleek design perfect for small batches
- ETL Certified

MODEL	ICM-080-TL ICM-080-HP ICM-080-LH
Capacity	0.8 Quart
Power Supply	110-120V/60 Hz
Maximum Power consumption	100W/2.0A
Cooling Temperature	-0.4°F to -31°F
Speed (RPM)	40/min
Refrigerant	R134a/1.02oz
Noise Level	<60dB
Net Weight	13.25 lbs
Unit Dimensions	12.4" W x 9.25" D x 8.3" H
Packaging Dimensions	16.26" W x 13" D x 12.25" H

APPLIANCE SAFETY

Your safety and the safety of others are very important to us.

To reduce the risk of fire, electrical shock or injury when using the appliance, follow basic precautions, including the following:



The Safety Alert Symbol indicates potential hazards that could result in serious injury. All safety messages will follow the Safety Alert Symbol and either the words "DANGER" or "WARNING".



Danger means that failure to heed this safety statement may result in severe injury or death.



Warning means that failure to heed this safety statement may result in extensive product damage, serious injury, or death.



Caution means that failure to heed this safety statement may result in minor or moderate injury, or property or equipment damage.

All safety messages will alert you to know what the potential hazard is, tell you how to reduce the chance of injury, and let you know what can happen if the instructions are not followed.

IMPORTANT SAFEGUIDES



Before the appliance is used, it must be properly positioned and installed as described in this manual, please read the manual carefully. To reduce the risk of fire, electrical shock or injury when using the appliance, follow basic precaution, including the following:



- Plug into a grounded 3-prong outlet. Do not remove the grounding prong, use an adapter, or use an extension cord.
- If the power supply cord is damaged, it must be replaced by a qualified electrician.
- It is recommended to provide a separate circuit dedicated only to your appliance. Use receptacles that cannot be turned off by a switch or pull chain.
- Never clean appliance parts with flammable fluids or harsh chemicals to avoid a fire hazard or explosion.
- Do not store or use gasoline or other flammable vapors/liquids near the appliance or any other appliance.
- Unplug the appliance before performing cleaning or maintenance operations.
- Do not connect or disconnect the electric plug with wet hands.
- To prevent electric shock, do not pour water on the cord, plug, ventilation, or immerse the appliance in water or any liquid.
- Do not attempt repairs or part replacements unless recommended in the manual. All other servicing should be done by a qualified technician.
- Ensure the appliance is leveled for proper operation on a flat, solid surface.
- When moving the appliance, avoid turning it upside down or tilting it more than 45°.
- Ensure the air vents are unobstructed for proper ventilation. Install the appliance in a well-ventilated area with temperatures between 60°F (16°C) and 90°F (32°C), protected from wind, rain, or water spray.

Safety Precautions



FOLLOW WARNING CALL OUTS BELOW ONLY WHEN APPLICABLE TO YOUR MODEL

- Grasp the plug, not the cord, to disconnect the appliance from the outlet.
- Never lift, carry, or drag the appliance by the power cord.
- The appliance is for household, non-commercial use only. Any other use will void the warranty.
- Do not insert foreign objects or power it on without properly installing the mixing bowl and transparent cover.
- This is a self-contained ice cream maker; no pre-freezing is required. Do not use pre-frozen ingredients as they may freeze the mixture before ice cream is made.
- Do not remove the churn blade when the appliance is in use.
- Avoid placing objects on top of the appliance.
- To avoid electrical shock, do not operate the appliance with wet hands, while standing on a wet surface, or while standing in water. Do not use it outdoors or in wet conditions.
- Do not plug the appliance into the power outlet before setup is completed.
- If the supply cord is damaged, it must be replaced by the manufacturer, service agent, or a similarly qualified person to avoid hazards.
- Children aged 8 and above, and persons with reduced physical, sensory, or mental capabilities, may use the appliance if supervised and instructed on its safe use. Children should not play with the appliance, and cleaning/maintenance should not be done by children without supervision.
- This appliance is designed for household and similar environments such as staff kitchens in shops, offices, farms, hotels, motels, bed and breakfasts, and catering services.
- Do not use electrical appliances inside the food storage compartments of the appliance unless recommended by the manufacturer.
- Ensure the supply cord is not trapped or damaged when positioning the appliance.
- Do not use multiple portable socket outlets or power supplies at the rear of the appliance.
- Do not use the appliance outdoors.
- Never clean with scouring powders or hard implements.
- Keep the instruction manual for future reference.
- Wipe water stains from the transparent cover and the two copper plates at the motor assembly before use. If water connects the copper plates, the motor may fail, requiring a restart after wiping the water.

Features and Parts



BEFORE USING YOUR APPLIANCE

- Remove the exterior and interior packing. Before connecting the appliance to the power source, let it stand upright for approximately 2 hours. This will reduce the possibility of a malfunction in the cooling system from handling during transportation.
- Clean the interior surface with lukewarm water using a soft cloth.
- Wash all parts that will come into contact with the ice cream (including the removable mixing bowl, churn blade, transparent cover, and scoop). *Note: Please note that the parts are not dishwasher safe.*

PREPARE RECIPE INGREDIENTS

Prepare recipe ingredients from your own recipe or from ours, and pour the mixture into the removable mixing bowl.

Note: No pre-freezing is needed. This appliance has a built-in compressor which is designed to freeze the mixture in between 30:00 – 60:00 minutes. Ice Cream Recipes can be downloaded from our website, www.whynter.com or just send us an email at support@whynter.com and we will send you a guide to introduce you to a variety of mixtures, ice creams, frozen yogurts, sherbets, and sorbets which will open up a world of possibilities to explore, and once you have mastered the basics, let your imagination run wild, as you try new flavors and fun combinations.

IMPORTANT SAFETY INSTRUCTIONS



WARNING

To reduce the risk of fire, electrical shock, or injury when using your appliance, follow these basic precautions:

- Read all instructions before using the appliance.
- **DANGER or WARNING:** An empty ice cream maker can be hazardous for children or small pets. If disposing of the ice cream maker, remove mixing bowl, churn blade, or cover from your unused appliance, or take other action to ensure the ice cream maker is harmless.
- Never allow children to operate or play with the appliance.
- Never clean appliance parts with flammable fluids or harsh chemicals. The fumes can create a fire hazard or explosion.
- Do not store or use gasoline or any other flammable vapors and liquids in the vicinity of this or any other appliance. The fumes can create a fire hazard or explosion.

INSTALLATION OF YOUR APPLIANCE

WARNING: Do not store or install the appliance outdoors.

CAUTION: This appliance is designed for making ice cream desserts.

- Place your appliance on a hard and level surface that is strong enough to support it when ingredients are added.
- Allowance of at least 5 inches (127mm) of space around the appliance is suggested, which allows the proper air circulation to cool the compressor and condenser.
- Do not install the appliance near an oven or other heating source.
- Plug in the appliance into an exclusive, grounded wall power outlet. Do not under any circumstances cut or remove the third (ground) prong from the power cord. Any questions concerning power and/or grounding should be directed toward a qualified electrician or an authorized service center.

FREESTANDING INSTALLATION

A freestanding installation will allow you to install the ice cream maker in any place you desire provided that the required clearance space around the appliance is respected. In every setting, there must be an adequate ventilation and access for service. Never install or operate the unit in an enclosed area. Allowance of at least 5 inches(127mm) of space around the appliance is suggested, which allows the proper air circulation to cool the compressor and condenser.

ELECTRICAL CONNECTION

WARNING: *Improper use of the grounded plug can result in the risk of electrical shock. If the power cord is damaged, have it replaced by a qualified electrician or contact Whynter Service Department.*

This appliance requires a standard 110/120 Volt AC ~/60Hz electrical ground outlet with three-prong. Have the wall outlet and circuit checked by a qualified electrician to make sure the outlet is properly grounded. The cord should be secured behind the appliance and not left exposed or dangling to prevent accidental injury. The appliance should always be plugged into its own individual electrical outlet which has a voltage rating that matches the rating label on the appliance. This provides the best performance and also prevent overloading house wiring circuits that could cause a fire hazard from overheated. Never unplug the appliance by pulling the power cord. Always grip the plug firmly and pull straight out from the receptacle. Repair or replace immediately all power cords that have become frayed or otherwise damaged. Do not use a cord that shows cracks or abrasion damage along its length or at either end. When moving the appliance, be careful not to damage the power cord.

EXTENSION CORD

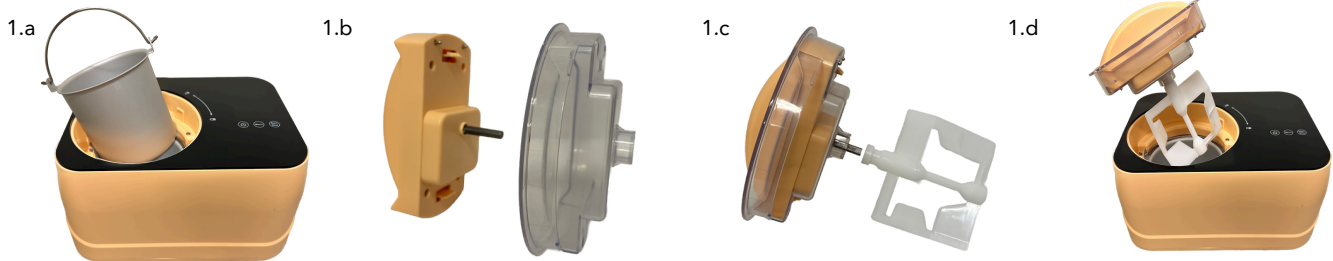
Because of potential safety hazards, it is strongly recommended that you do not use an extension cord with this appliance. However, if you must use an extension cord, it is absolutely necessary that it be a UL/CUL-Listed, 3-wire grounding type appliance extension cord having a grounding type plug and outlet and that the electrical rating of the cord be 115 volts and at least 10 amperes.

Installation and Operation

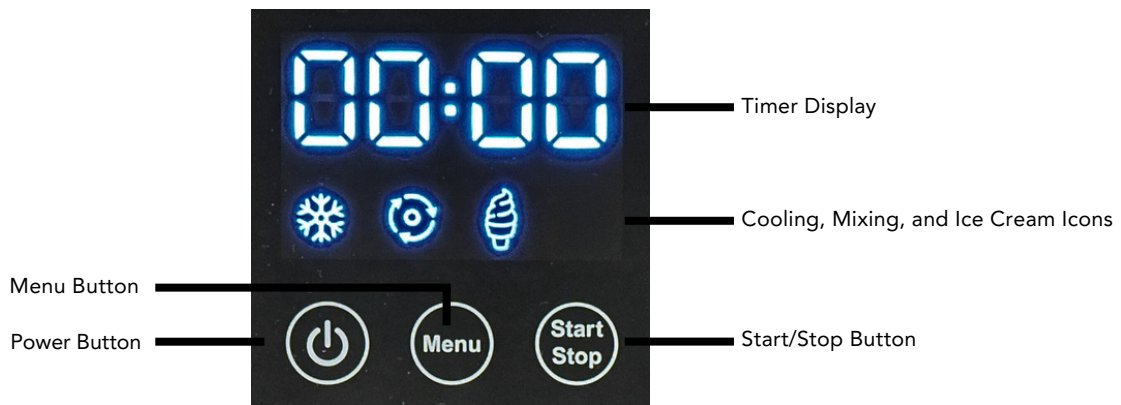
INSTALLATION OF YOUR APPLIANCE

NOTE: Always place the Ice Cream Maker upright on a flat level surface.

1. Place the removable mixing bowl into the ice cream maker base. Ensure the outside of the mixing bowl is completely dry before inserting it into the appliance (See 1.a).
2. Attach the churn motor to the cover (See 1.b).
3. Attach the churn blade to the churn motor assembly (See 1.c).
4. The full assembly is shown (See 1.d).



CONTROLS



POWER Button

After the ice cream machine is installed and connected to the power supply, press the Power button to turn the machine on. The LCD will display "00:00" for standby. When the unit is on, pressing the Power button will turn the unit off.

NOTE: If the POWER button is pressed at any point during operation, the unit will turn off and automatically reset, canceling the current mode of operation.

MENU Button

This unit can be operated in three convenient modes:

Ice Cream Mode - In this mode, the ice cream maker churns, mixes, and cools the mixture. The LCD displays a running timer, as there is no preset time. The machine will continue until the desired ice cream consistency is reached. You can choose to manually pause the machine or let it stop automatically once the mixture is ready. When done, 10 short beeps will sound. If no operation is detected, the machine will enter Extended Cooling mode to maintain the temperature for one hour, followed by another 10 short beeps when complete. The ice cream icon will appear during the process.

Cooling Only Mode - In this mode, the ice cream maker will freeze without churning for a defaulted time of 30 minutes. A snowflake icon will be displayed when Cooling mode is in operation. This mode is ideal for preventing the frozen ice cream from melting.

Mixing Only Mode - In this mode, the churn blade will continue churning for a default time of 10 minutes without cooling. This mode is ideal for pre-mixing the prepared ingredients and adding extra ingredients to the finished mixture. A mixing icon will be displayed when Mixing mode is in operation.

Installation and Operation

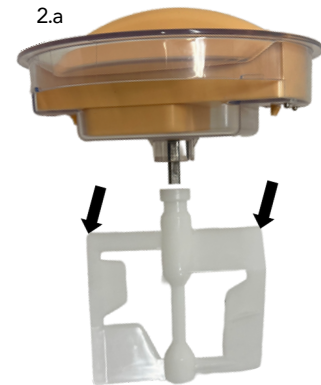
START/STOP Button

Press the START/STOP button to initiate operation. The LCD will display the operation icon corresponding to the operation mode chosen. The unit can be paused by pressing the START/STOP again. At pause, press START/STOP button and the ice cream maker will resume its unfinished operation.

NOTE: When the Start/Stop Button is pressed down for more than 3 seconds, the ice cream maker will return to setup screen and cancels the current operation.

OPERATING INSTRUCTIONS

1. Plug the unit into the power outlet. LCD screen will display "00:00" for standby.
2. Prepare ingredients (see Recipes page of this User Manual). Make sure that the pre-mixture does not exceed the top dasher of the churn blade to avoid overflowing. (See 2.a)
3. Place the removable stainless steel mixing bowl into the base and make sure the bowl is properly aligned. The outside of the stainless steel mixing bowl should be completely dry before inserting it into the unit.
4. Pour the mixture into the removable stainless steel mixing bowl.
5. When mixture is ready, position the churn motor assembly with cover and lock into place by turning it clockwise.
6. Press the POWER button to turn the unit on.
7. Press the Menu Button and choose Ice Cream, Cooling Only or Mixing Only.
8. Press the START/STOP button to begin.



EXTENDED COOLING FEATURE

Once the ice cream is ready, the Extended Cooling Feature activates automatically if no action is taken. This keeps the ice cream fresh for up to one hour. This function maintains the ice cream's freshness for one hour, followed by 10 short beeps when complete.

MOTOR PROTECTION

When the mixture becomes hard, the motor's protection device stops the motor from churning to prevent overheating or damage to the motor.

COMPRESSOR PROTECTION LOCKOUT

The ice cream maker may enter a three minute compressor lockout when operation of the unit has been resumed. This three minute time delay helps extend the life of the compressor. Once delay elapses, the compressor will engage, Ice Cream icon will be flashing and start cooling again.

STORAGE OF ICE CREAM

Remove the frozen mixture or finished ice cream into a clean and dry container using the provided stainless steel ice cream scoop.

Fruit based ice creams, sorbets and sherbets are only truly luscious when they still have the just picked flavor that time so rapidly destroys. That is why no commercial fruit ice, sherbets or ice cream can ever be as good as freshly home-made. For fruit ices, sherbets or ice creams to have a long freezer life, the fruits must be cooked, thereby destroying their freshness. If your creations are consumed in a short time frame, you can use uncooked fruit purees for a much better flavor.

Recipes

Ice cream mixtures can range from simple combinations of pureed fruit, sugar, and cream (Philadelphia-style) to rich, cooked custards (French-style). Both are delicious, though French versions are slightly richer. The recipes which follow are for both kinds. All use rich, heavy cream. If you prefer a lighter, lower-calorie mixture, substitute milk (whole or skim) or even yogurt for the cream in any of these recipe. Always sample the mixtures before freezing and adjust to your own taste.

Use these simple recipes as an inspiration for your own favorite ice creams. If you like a little crunch, add a cup of chopped nuts, chocolate chips or candy to a quart of mixture either before or after freezing, depending on whether you want the crunch to be frozen, too. You can also add chopped fruit, fresh or dried, shredded coconut, even marshmallows. It's better to add these soft things at the end so they do not get icy.

Strawberry Ice Cream

1 pint strawberries
¼ cup + 1 tablespoon superfine sugar
1 ½ tablespoons fresh lemon juice
¾ cup heavy cream

1. Purée the strawberries in a food processor. Stir in the remaining ingredients.
2. Pour the mixture into the removable mixing bowl of the ice cream maker and freeze.

Peach Ice Cream

1 can (16 ounces) peaches packed in heavy syrup, drained and liquid discarded
⅓ cup simple syrup
1 ½ tablespoons fresh lemon juice
½ cup heavy cream

1. Puree the peaches in a food processor.
2. Add the syrup, lemon juice and cream.
3. Pour the mixture into the removable mixing bowl of the ice cream maker and freeze.

Chocolate Ice Cream

2 ounces semisweet chocolate
½ ounce unsweetened chocolate
1 recipe Custard Ice Cream Base

1. Melt the chocolate together in a saucepan over low heat, stirring occasionally until smooth.
2. Gradually add some of the ice cream base to the chocolate, whisking it frequently to keep the chocolate smooth.
3. Add the remaining ice cream base and cook over low heat until the mixture is well blended. Cool thoroughly.
4. Pour the mixture into the removable mixing bowl of the ice cream maker and freeze.

Custard Ice Cream Base

1 ¼ cups heavy cream
½ cup whole milk
⅓ cup sugar
Pinch of fine sea salt (about 1/16 teaspoon)
3 large egg yolks

1. In a small pot, simmer heavy cream, milk, sugar and salt until sugar completely dissolves, about 5 minutes.
2. Remove pot from heat. In a separate bowl, whisk yolks.
3. Whisking constantly, slowly whisk about a third of the hot cream into the yolks, then whisk the yolk mixture back into the pot with the cream.
4. Return pot to medium-low heat and gently cook until mixture is thick enough to coat the back of a spoon (about 170 degrees on an instant-read thermometer).
5. Strain through a fine-mesh sieve into a bowl. Cool mixture to room temperature. Pour the mixture into the removable mixing bowl of the ice cream maker and freeze.

Coconut Ice Cream

1 can (15 ounces) sweetened cream of coconut
½ cup milk
¼ cup heavy cream
¼ cup tightly-packed sweetened coconut flakes

1. Place the coconut cream and milk in a food processor and blend thoroughly.
2. Stir in the cream and coconut flakes.
3. Pour the mixture into the removable mixing bowl of the ice cream maker and freeze.

Rich Vanilla Ice Cream

1 ¾ cups heavy cream
⅓ cup whole milk
¼ cup sugar
1 vanilla bean, split (or 1 tablespoon vanilla extract)
2 egg yolks

1. Follow the recipe for the Custard Ice Cream Base, adding the vanilla beans to the saucepan with the cream, milk and sugar.
2. Just before straining, scrape the seeds from the beans into the custard base. If using vanilla extract, add to the base after straining.
3. Pour the mixture into the removable mixing bowl of the ice cream maker and freeze.

Recipes

Fresh Strawberry Sorbet

1 pint strawberries, washed and hulled
1/3 cup + 1 tablespoon simple syrup
2 tablespoons fresh lemon juice

1. Purée the strawberries in a food processor. You should have about 3 cups.
2. Stir 1 cup of simple syrup and the lemon juice.
3. Taste and add remaining syrup if necessary.
4. Pour the mixture into the removable mixing bowl of the ice cream maker and freeze.

Mango Sorbet

2 ripe mangoes (about 2 cups diced)
1/2 cup simple syrup
2 tablespoons fresh lemon juice

1. Peel and pit the mangoes.
2. Purée the fresh in a food processor. You should have about 3 1/2 cups of purée.
3. Stir in the simple syrup and lemon juice. Force the mixture through a fine sieve.
4. Pour the mixture into the removable mixing bowl of the ice cream maker and freeze.

Strawberry Daiquiri

1 pint strawberries, washed and hulled
1/4 cup superfine sugar
1/4 cup fresh lemon or lime juice
3/4 cup rum

1. Purée the strawberries in a food processor.
2. Place the puree in the bowl of the machine with the remaining ingredients and freeze 25 to 30 minutes, depending on how firm you like your drinks.

Pina Colada

1 can (20 ounces) crushed pineapple, drained
1/2 cup coconut cream
2 dashes bitters
1/8 teaspoon salt
1/2 cup water
1/2 cup rum

1. Purée the pineapple in a food processor. You should have about 1 cup of puree.
2. Place the puree in the bowl of the machine with the remaining ingredients and freeze 25 to 30 minutes depending on how firm you like your drinks.

Watermelon Sorbet

1/4 medium watermelon (about 4 cups diced)
1/3 cup simple syrup
1 tablespoon fresh lemon juice

1. Remove the seeds and rind from enough watermelon to make 3 1/2 cups of purée in a food processor.
2. Stir in the simple syrup and lemon juice.
3. Pour the mixture into the removable mixing bowl of the ice cream maker and freeze.

Fresh Pineapple Sorbet

1/2 small ripe Hawaiian pineapple (about 2 cups diced)
1/3 cup simple syrup
1 tablespoon fresh lemon juice

1. Peel, core and cube the pineapple.
2. Place the cubes in a food processor and process until very smooth and frothy. You should have 2 1/2 cups.
3. Stir in the simple syrup and lemon juice. Taste and add more syrup or juice if needed.
4. Pour the mixture into the removable mixing bowl of the ice cream maker and freeze.

Frozen Margarita

1/3 cup tequila
1/4 cup triple sec
1/2 cup fresh lemon or lime juice
2 tablespoons water

1. Power all the ingredients into the bowl of the machine and freeze 15 to 20 minutes, depending on how firm you like your drinks.
2. While the mixtures is freezing, rub the rims of 6 glasses with a lemon wedge. Dip the rims in salt. Serve the drinks in the salted glasses.

Banana Daiquiri

1 can (20 ounces) crushed pineapple, drained
1/2 cup coconut cream
2 dashes bitters
1/8 teaspoon salt
1/2 cup water
1/2 cup rum

1. Purée the pineapple in a food processor. You should have about 1 cup of puree.
2. Place the puree in the bowl of the machine with the remaining ingredients and freeze 25 to 30 minutes depending on how firm you like your drinks.

Notice: The recipes provided in this manual are designed for various ice cream maker capacities. This unit has a 0.8-quart capacity, so be sure to adjust ingredient quantities accordingly to prevent overfilling. Overfilling may affect the machine's performance and result in improper freezing or overflow. For best results, do not exceed exceed the top dasher of the churn blade.

Troubleshooting and Tips

Many common ice cream maker problems are easily resolved. Try the troubleshooting suggestions below to see if the problems can be resolved before having to contact the Whynter Service Department.

Problem	Possible Causes	Solutions
Ice cream maker churning blade not working	<ul style="list-style-type: none"> Mixture is too hard 	<ul style="list-style-type: none"> Power off the unit and wait for the mixture to be soften
Ice cream maker does not freeze	<ul style="list-style-type: none"> Room's ambient temperature is too high Ice cream mixture temperature is too warm The volume of the mixture is more than required measurement 	<ul style="list-style-type: none"> Choose a well-ventilated area with temperatures above 60°F (16°C) and below 90°F (32°C) Use refrigerated mixture and make sure that your pre-mixture does not go over top dasher of the churn blade
Ice cream maker compressor does not run when operation of the unit has been resumed	<ul style="list-style-type: none"> The ice cream maker has entered a three minute compressor lockout 	<ul style="list-style-type: none"> This three-minute time delay helps extend the compressor's life by allowing it to rest before re-engaging, ensuring the ice cream maker resumes cooling once the delay elapses Contact Whynter Service Department
Ice cream is not firm enough	<ul style="list-style-type: none"> Ingredients were warm or at room temperature before placing in the bowl The ice cream maker cover was opened and closed too many times during the freezing process The freezing bowl has a thick coating of ice on the walls 	<ul style="list-style-type: none"> Use refrigerated mixture that does not go over top dasher of the churn blade Refrain from opening the cover many times After washing, dry completely prior to placing back in ice cream maker
Ice cream maker stops churning before ice cream is ready	<ul style="list-style-type: none"> Too much mix-in ingredients are added causing the churn blade to jam Mix-in ingredients, such as chocolate chips or chopped nuts, added too soon 	<ul style="list-style-type: none"> Wait until ice cream mixture is thickened or frozen before adding ingredients
Ice cream too icy	<ul style="list-style-type: none"> Low-fat ingredients may cause this texture Too much water in the mixture Sugar in the mixture is not dissolved 	<ul style="list-style-type: none"> Use whole milk or cream for better results Put the sugar on the fruit and let it melt in the fruit's juices instead of using syrup Make sure sugar is well-dissolved
Removable mixing bowl is stuck	<ul style="list-style-type: none"> During shipping, due to pressure, the mixing bowl may have been suctioned into the freezing canister 	<ul style="list-style-type: none"> To remove, firmly pull the bucket up and out

Some user tips for your ice cream maker:

Our freezing bowl is approved for food safety.

DO NOT USE SHARP OBJECTS OR UTENSILS INSIDE THE MIXING BOWL! Sharp objects will scratch and damage the inside of the bowl. A rubber spatula or wooden spoon may be used when the appliance is in the off position. The temperature of the ingredients should be between 77°F (25°C) and 41°F (-5°C). Please note that our ice cream makers are a self-contained, compressor operated unit which no pre-freezing and salt required. All you need to do is to put the refrigerated mixture into the removable mixing bowl and the unit will freeze the mixture.

Optional: Freeze newly-made ice cream for about 4 hours before serving. This is also known as "ripening".

Cleaning and Sanitizing

CAUTION: THE POWER CORD MUST BE UNPLUGGED BEFORE PROCEEDING TO AVOID ELECTRIC SHOCK

TO CLEAN AND SANITIZE MIXING BOWL, PADDLE AND COVER

The mixing bowl, paddle, and cover must be cleaned and sanitized before initial use and after each use, unless unit is going to be used again within one hour. Failure to do so may allow residue of processed material to collect on the internal seals of the drive assembly, rendering them ineffective.

NOTE: In repetitive batch-processing applications, cleaning the bowl between batches will prolong the life of the drive assembly.

WASH

Use only low-foaming powdered detergents formulated for cleaning dishware and cooking utensils. These products can be purchased from restaurant and commercial food service suppliers. Follow the detergent manufacturer's instructions.

1. Remove cover, bowl and churn blade from unit.
2. Hand-wash the bowl with detergent. Do not put bowl in the dishwasher.
3. The cover and churn blade can be washed by hand or in a commercial dishwasher. Use the brush to clean inside the bottom hole of the churn blade before placing in the dishwasher.
4. **DO NOT clean the churn motor in the dishwasher or by hand.** Clean it by wiping it down thoroughly.
5. Pre-clean stubborn food deposits with brush and presoak in the detergent solution if necessary.

Any other servicing should be performed by an authorized service representative

SANITIZE

Use regular, unscented bleach diluted with water between 50°F and 120°F. The sanitizing dilutions are based on the hypochlorite concentration of the bleach. The dilutes for 2 commonly available bleach concentrations are:

- Hypochlorite: 5.25%–3 teaspoons bleach per gallon of water
- Hypochlorite 8.25%–2 teaspoons bleach per gallon of water

1. Wet a soft cloth or sponge with a bleach dilution listed above.
2. Wipe down interior and exterior of cover, bowl, and churn blade.
3. Place bowl into freezing chamber, install churn blade, and fill with sanitizing solution to above the churn blade. Cover with cover (to prevent splashing) and run on MIXING ONLY mode for 2 minutes. Empty bowl.
4. Immerse cover in sanitizing solution and soak for 2 minutes.

AIR DRY

Do not rinse after sanitizing is completed. Drain sanitizing solution and allow parts to air-dry.

TO CLEAN AND SANITIZE HOUSING BASE AND FREEZING CHAMBER

The housing and freezing chamber must be cleaned and sanitized before first use, and whenever unit has come into contact with food. Remove the vent cover on the rear of the unit.

1. To clean: Wipe down exterior housing and freezing chamber with wet cloth. Remove and clean under the vent cover if necessary.
2. To sanitize: Wipe entire exterior housing and freezing chamber with a soft cloth or sponge that has been dampened with sanitizing solution* and wrung out to avoid any excess solution running into housing vents in base. **DO NOT IMMERSE HOUSING IN WASHING SOLUTION, RINSE WATER OR SANITIZING SOLUTION.**
3. Allow to air-dry.
4. Reinstall the vent cover on the rear of the unit.

*Use only sanitizing solutions recommended above.

ONE YEAR LIMITED WARRANTY

This Whynter Ice Cream Maker is warranted, to the original owner within the 48 continental states, for one year from the date of purchase against defects in material and workmanship under normal use and service. When making a warranty claim, please have the original bill or invoice of purchase with purchase date available. Should your Whynter Ice Cream Maker prove defective within one year from the date of purchase, return the defective part or unit, freight prepaid (within two months of purchase; after two months to one year, customer will be responsible for freight cost to Whynter's service department), along with an explanation of the claim to Whynter LLC. A return authorization number issued by Whynter is required for all warranty claims and returns. Please package the Whynter Ice Cream Maker carefully in its original packaging material to avoid damage in transit. The original box and packaging material should be retained, as Whynter is not responsible for the cost of replacement packaging. Under this warranty, Whynter will repair or replace any parts found defective at our discretion. This warranty is not transferable. After the expiration of the warranty, the cost of labor and parts will be the responsibility of the original owner of the unit.

THIS WARRANTY DOES NOT COVER:

- Acts of God, such as fire, flood, hurricanes, earthquakes and tornadoes. Improper power supply such as power surge, low voltage, defective household wiring or inadequate fuses.
- Use in commercial or industrial applications
- Damage, accidental or otherwise, to the Whynter Ice Cream Maker while in the possession of a consumer not caused by a defect in material or workmanship;
- Damage caused by consumer misuse, tampering, or failure to follow the care and special handling provisions in the instructions.
- Damage to the finish of the case, or other appearance parts caused by wear.
- Damage caused by repairs or alterations to the product by anyone other than authorized by the manufacturer.
- Removal, Replacement Packaging, Freight and Insurance cost for the warranty service.

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