



ICM-201SB (Stainless Steel) OWNER'S MANUAL



2.1 QUART CAPACITY AUTOMATIC COMPRESSOR ICE CREAM MAKER WITH STAINLESS STEEL BOWL

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.

V082026

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SAVE THESE INSTRUCTIONS
For continued safe use of your appliance.



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"

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:



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 SAFEGUARDS

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:

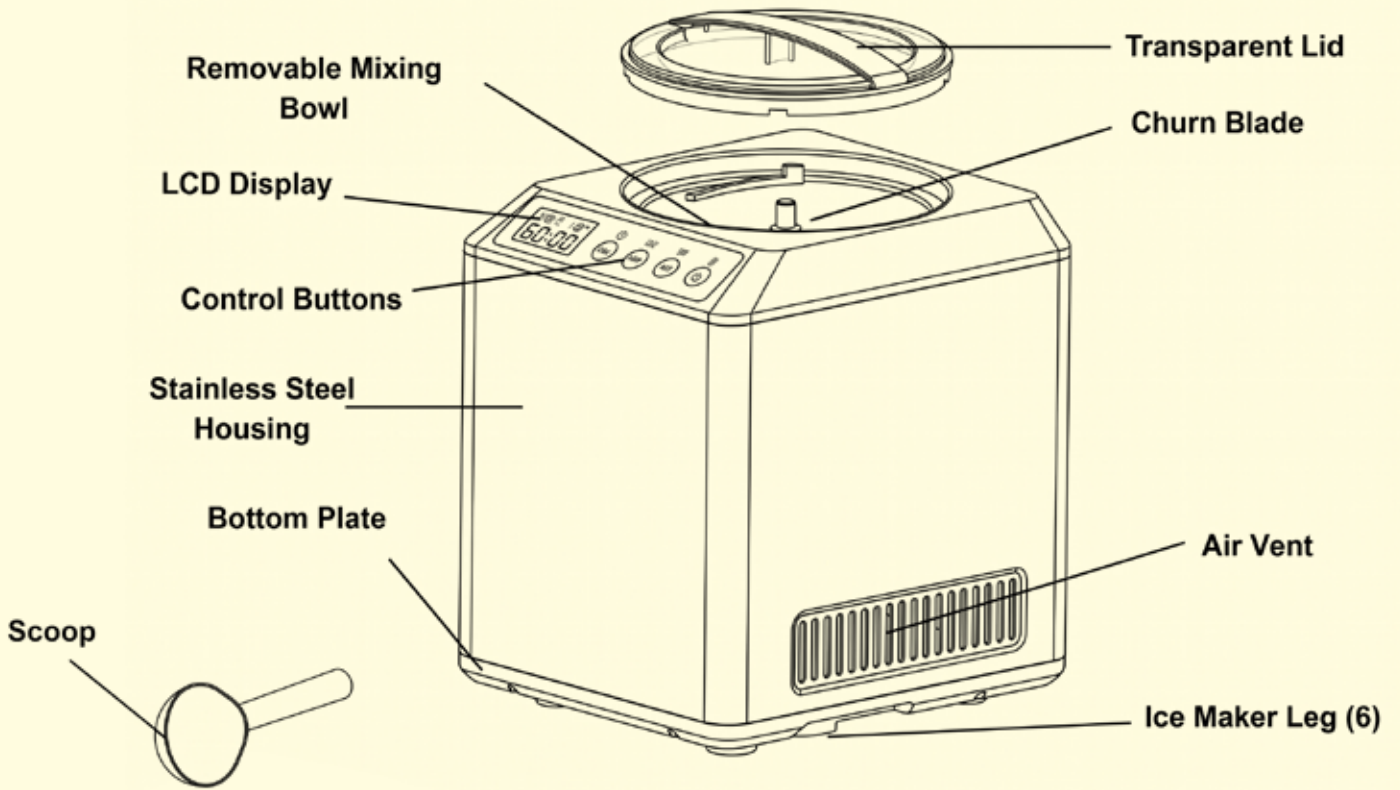
DANGER

- Plug into a grounded 3-prong outlet, do not remove grounding prong, do not use an adapter, and do not use an extension cord.
- Do not use if the power supply cord is damaged. If damaged, it must be replaced by a qualified electrician.
- It is recommended that a separate circuit, serving only your appliance be provided. Use receptacles that cannot be turned off by a switch or pull chain.
- Never clean appliance parts with flammable fluids or harsh chemicals. These fumes can create a fire hazard or explosion.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of the appliance or any other appliance.
- Before proceeding with cleaning and maintenance operations, make sure to unplug the appliance.
- Do not connect or disconnect the electric plug with wet hands.
- To protect against risk of electric shock, do not pour water on cord, plug and ventilation, immerse the appliance in water or any other liquid.
- Do not attempt to repair or replace any part of your appliance unless it is specifically recommended in this manual. All other servicing should be referred to a qualified technician.

FOLLOW WARNING CALL OUTS BELOW ONLY WHEN APPLICABLE TO YOUR MODEL

- It is important for the appliance to be leveled in order to work properly. For a stable installation, make sure the appliance is placed on a flat, level and solid surface.
- When positioning or moving the appliance ensure that it is not turned upside down or greater than 45° or more off level.
- To ensure proper ventilation for your appliance, the air vents of the appliance must be completely unobstructed. Choose a well-ventilated area with temperatures above 60°F (16°C) and below 90°F (32°C). This appliance must be installed in an area protected from the element, such as wind, rain, water spray or drips.
- This appliance is not intended for use by young children or physically-challenged persons without supervision/assistance. Young children must be supervised to ensure safety around this or any appliance.
- Never pull the cord to disconnect it from the outlet. Grasp the plug and pull it from the outlet.
- Never lift, carry or drag the appliance by the power cord.
- This appliance is designed for household, non-commercial use only. Any other use will void the warranty.
- Do not insert any foreign objects into the appliance.
- Do not power on the appliance before the removable stainless steel mixing bowl and transparent lid are installed properly.
- This is a self-contained ice cream maker and no pre-freezing is needed. Do not use pre-frozen ingredients as it can cause the mixture to freeze before ice cream is made.
- Do not remove the churn blade when the appliance is freezing.
- Avoid placing any objects on top of the appliance.
- This is an electrical appliance, to avoid injury from electrical shock do not operate the unit with wet hands, while standing on a wet surface or while standing in water. Do not use outdoors or in wet conditions
- Do not plug into the power outlet before set up is completed.

ICM-201SB Features & Parts



KEY FEATURES:

- Stainless steel housing
- Self-contained frozen dessert maker that does not require pre-freezing
- Removable stainless steel mixing bowl and churn blade for easy storage and effortless cleaning
- Reliable built-in audible timer
- Motor Protection Function that shuts off to prevent damage if the mixture freezes solid
- LCD timer control
- High-efficiency CFC-free compressor
- ETL Certified

SPECIFICATIONS

CAPACITY	2.1 QUART
POWER SUPPLY	110-120V / 60 HZ
MAXIMUM POWER CONSUMPTION	180 W
COOLING TEMPERATURE	-0.4°F TO -31°F
REFRIGERANT	R134A
NOISE LEVEL	≤55 DBA
NET WEIGHT	24.25 LBS
UNIT DIMENSIONS	12.5" W X 10.75" D X 14.25" H
PACKAGING DIMENSIONS	15" W X 18" D X 19" H
UPC	852749006146

SETTING UP YOUR APPLIANCE

BEFORE USING YOUR APPLIANCE

- **Remove Packaging:** Remove all exterior and interior packing materials.
- **Let It Stand:** Before connecting the appliance to a power source, let it stand upright for approximately 2 hours. This allows the refrigerant to settle and reduces the possibility of a cooling system malfunction caused by handling during transportation.
- **Clean the Housing:** Clean the interior and exterior surfaces with lukewarm water and a soft cloth.
- **Wash Components:** Wash all parts that will come into contact with the ice cream, including the removable mixing bowl, churn blade, transparent lid, measuring cup, and scoop.

Note: These parts are not dishwasher safe. Hand-wash only.

PREPARING RECIPE INGREDIENTS

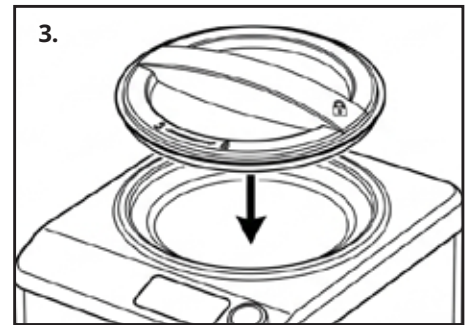
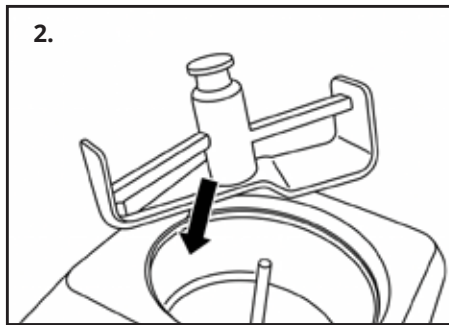
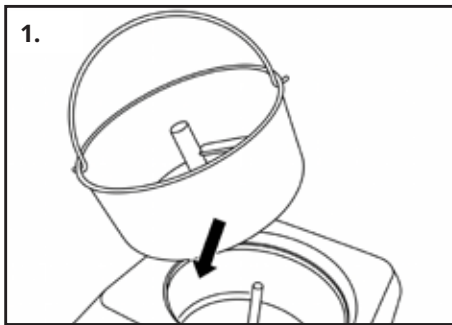
Prepare the ingredients using your own recipe or one of ours, then pour the mixture into the removable mixing bowl.

Note: No pre-freezing is required. This appliance features a built-in compressor designed to freeze the mixture within 30 to 60 minutes.

INSTALLATION OF YOUR APPLIANCE

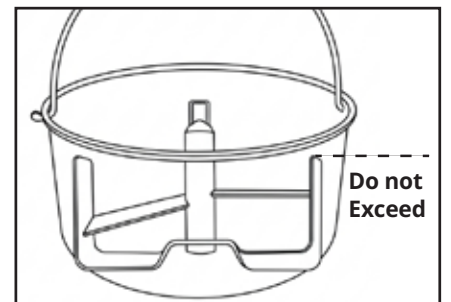
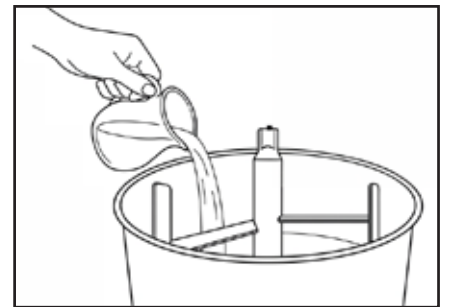
1. Install the removable mixing bowl into the motor axis. Make sure the outside of the removable mixing bowl is completely dry before inserting it to the appliance.
2. Insert the churn blade into the removable mixing bowl.
3. Install the transparent lid on top of the bowl and lock it by turning it counterclockwise.

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



OPERATION

1. Plug the unit into the power outlet. The LCD screen will display "00" for standby.
2. Prepare ingredients (see recipes section). NOTE: Make sure that the pre-mixture does not exceed the top dasher of the churn blade to avoid overflowing.
3. Place the removable mixing bowl into the base. Be sure the bowl is properly aligned. Make sure the outside of the mixing bowl is completely dry before inserting it into the appliance.
4. Place the churn blade in the removable mixing bowl so that it rests in the center of the bowl.
5. Pour the mixture into the removable mixing bowl. When the mixture is ready, position the transparent lid and lock it into place by turning it counterclockwise.
6. Press the Power button to turn the unit on.
7. The timer will default to 60:00 minutes. The timer can be adjusted by pressing the Timer button.
8. Press the Start/Pause button to begin. The timer will count down to 00:00 and the unit will beep three times to indicate that the mixture is ready. TIP: Additional ingredients such as nuts and fruits can be added toward the end of the mixing time. Once the mixture has begun to thicken (usually about 5 minutes from the end time), add the additional ingredients.
9. Turn the unit off by pressing the Power button. Remove the transparent lid by turning it clockwise to unlock. Lift the removable mixing bowl out of the base using its handle. Remove the churn blade from the removable mixing bowl. NOTE: If the unit is not powered off and the removable mixing bowl is not removed from the unit after the operation time elapses, the unit will enter the Extended Cooling Function.



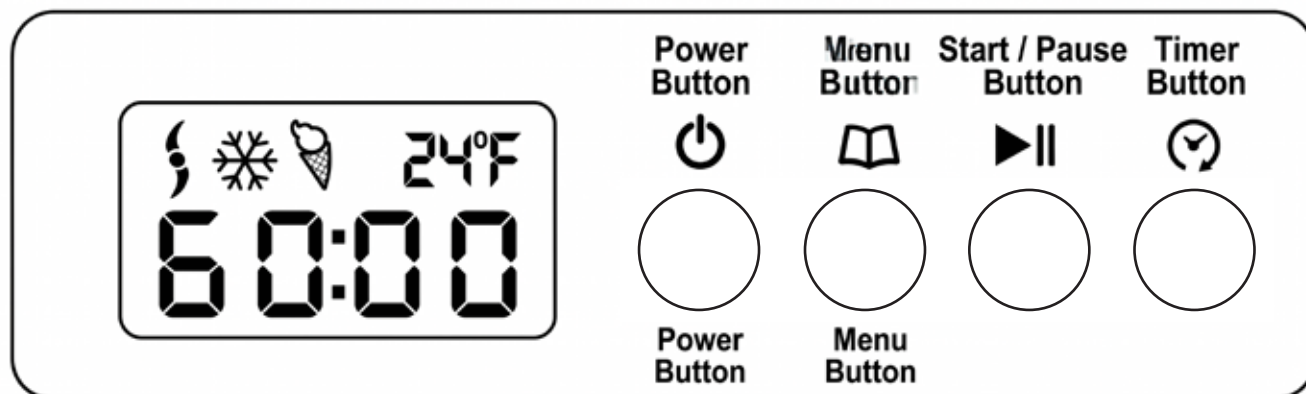
CONTROL PANEL

LCD DISPLAY AREA:

- Mixing, Cooling, and Ice Cream Mode Icons (left side of LCD)
- Timer Display (large digits, bottom of LCD)
- Internal Temperature (top right of LCD)

CONTROL BUTTONS (LEFT TO RIGHT):

- Power Button
- Menu Button
- Start/Pause Button
- Timer Button



POWER BUTTON

After the appliance is installed and connected to the power supply, press the Power button to turn the machine on. The LCD will display "60:00," which is the factory-preset 60-minute operating time. When the unit is on and the Power button is pressed, the unit will enter Standby mode until the power cord is unplugged.

NOTE: If the Power button is pressed at any point during the ice cream making operation, the unit will turn off and will automatically reset, canceling the ice cream making process.

MENU BUTTON

This unit can be operated in three convenient modes:

ICE CREAM MODE

In this mode, the ice cream maker will churn and freeze. The LCD will display 60:00 minutes as its default operating time. The desired time can be adjusted by pressing the Timer button before starting this mode. An ice cream icon will be displayed when Ice Cream mode (Cooling and Mixing) is in operation.

COOLING ONLY MODE

In this mode, the ice cream maker will freeze without churning for a default time of 30:00 minutes. The desired time can be adjusted by pressing the Timer button before starting this mode. A snowflake icon will be displayed when Cooling mode is in operation. This mode is ideal for preventing frozen ice cream from melting.

MIXING ONLY MODE

In this mode, the churn blade will continue churning for a default time of 10:00 minutes without cooling. This mode is ideal for pre-mixing prepared ingredients and adding extra ingredients to the finished mixture. The desired time can be adjusted by pressing the Timer button before starting this mode. A mixing icon will be displayed when Mixing mode is in operation.

NOTE: When the Menu button is held down for more than 3 seconds, the ice cream maker will return to the setup screen and cancel the current operation.

START/PAUSE BUTTON

After the desired operating time is set, press the Start/Pause button to initiate operation. The LCD will display the operation icon corresponding to the mode chosen. The unit can be paused by pressing Start/Pause again. While paused, press Start/Pause once more and the machine will resume its unfinished operation.

NOTE: The unit may enter a three-minute compressor lockout when operation is resumed. This three-minute delay helps extend the life of the compressor. During the compressor lockout, only the Mixing Only icon will be displayed. Once the delay elapses, the compressor will engage, the ice cream icon will be displayed, and the ice cream maker will start cooling again.

TIMER BUTTON

The operation time can be selected by pressing the Timer button in 1-minute increments. Pressing the Timer button will increase the operation time starting from the 5-minute mark up to the 60-minute mark.

EXTENDED COOLING FUNCTION

When the set operation time has elapsed (the LCD displays "00:00"), the operation stops and the appliance will beep 3 times. If the appliance is not turned off within ten minutes, it automatically enters the Extended Cooling Function to keep the ice cream frozen. In this function, the compressor will cycle on for six-minute intervals over a period of two hours. When complete, the unit will beep 5 times to indicate that the Extended Cooling Function has finished. The unit will then enter Standby mode.

NOTE: The mixing function is not activated during the Extended Cooling Function. If you would also like to mix, press and hold the Menu button for 3 seconds to reset. You can also turn the unit off at any time during the Extended Cooling Function.

PAUSE, TIME, AND MIXING

Press the Start/Pause button at any point during the ice cream making operation to pause the timer and mixing. The ice cream maker will continue to keep the mixture cool. Press the Start/Pause button again to resume operation.

NOTES:

- If the unit is paused and operation is not resumed within 10 minutes, the unit will enter Standby mode.
- The unit may enter a three-minute compressor lockout when operation is resumed. This three-minute delay helps extend the life of the compressor. Once the delay elapses, the compressor will engage and the ice cream maker will start cooling again.

ADJUSTING OPERATIONS

Increasing/Decreasing Operation Time During Operation: If the operation time needs to be changed, press the Start/Pause button to pause the unit. To adjust the operation time, press the Timer button. Operation time adjustments are made in 1-minute increments.

MOTOR PROTECTION FUNCTION

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

CONTROLLING THE VOLUME OF INGREDIENTS

To avoid overflowing, ensure that the mixture does not exceed 60% of the capacity of the removable mixing bowl, as the frozen mixture expands.

NOTE: The time it takes to make a batch of ice cream varies and depends on the amount and temperature of the ingredients used. For quicker results, use less ingredients and/or refrigerated ingredients.

STORAGE OF ICE CREAM

Remove the frozen mixture or finished ice cream into a clean, dry container using the plastic scoop. Do not use a metal scoop, as it can scratch the removable mixing bowl.

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

ICE CREAM RECIPES

Ice cream bases range from simple cream and pureed fruit to rich, cooked egg custards. Heavy cream yields the smoothest, most scoopable texture due to its high fat content. While you can substitute milk or yogurt for a lighter option, lower-fat mixtures freeze firmer and icier. To combat this, you can improve consistency by adding liquid sweeteners (honey or corn syrup), a splash of alcohol, or body-building thickeners like mashed banana, gelatin, or cornstarch. Finally, customize your batch by mixing in a cup of nuts or chocolate chips per quart, adding soft ingredients like fresh fruit or marshmallows at the very end to prevent them from turning into ice pockets.

Custard Ice Cream Base Recipe

- 3 cups heavy cream
- 1 cup whole milk
- $\frac{3}{4}$ cup granulated sugar (or turbinado sugar, if preferred)
- 4 egg yolks

Heat the cream, milk, and sugar in a heavy saucepan over medium heat until hot but not boiling. Whisk the egg yolks separately, then slowly temper them with a splash of the hot cream before whisking them back into the pan. Stir constantly over medium heat for about 8 minutes until the custard thickens and coats a spoon — don't let it boil or it will curdle. Strain into a clean bowl, cool slightly, then cover and refrigerate for up to 3–4 days.

Rich Vanilla Ice Cream

- 3 cups heavy cream
- 1 cup whole milk
- $\frac{3}{4}$ cup sugar
- 2 vanilla beans, split, or 2 tablespoons vanilla extract
- 4 egg yolks

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

Chocolate Ice Cream

- 3 ounces semisweet chocolate
- 1 ounce unsweetened chocolate
- 1 recipe Custard Ice Cream Base, warm

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



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Fresh Strawberry Sorbet

- 2 pints strawberries, washed and hulled
- 1 cup plus 2 tablespoons simple syrup
- ¼ cup fresh lemon juice

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

Watermelon Sorbet

- ½ watermelon, approximately
- 1 cup simple syrup
- 2 tablespoons fresh lemon juice

Remove the seeds and rind from enough watermelon to make 3 ½ cups of purée in a food processor. Stir in the simple syrup and lemon juice. Pour the mixture into the removable mixing bowl of the ice cream maker and freeze.

Mango Sorbet

- 4 ripe mangoes
- 1 cup simple syrup
- ¼ cup fresh lemon juice

Peel and pit the mangoes. Purée the fruit in a food processor. You should have about 3 ½ cups of purée. Stir in the simple syrup and lemon juice. Force the mixture through a fine sieve. Pour the mixture into the removable mixing bowl of the ice cream maker and freeze.

Fresh Pineapple Sorbet

- 1 small ripe Hawaiian pineapple
- 1 cup simple syrup
- 2 tablespoons fresh lemon juice

Peel, core and cube the pineapple. Place the cubes in a food processor and process until very smooth and frothy. You should have 2 ½ cups. Stir in the simple syrup and lemon juice. Taste and



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Troubleshooting

Many ice cream maker problems are easily resolved. Try the troubleshooting suggestions below

Problem	Possible Causes	Solutions
Ice cream maker churning blade not working	- Mixture is too hard	- Power off the unit and wait for the mixture to be softened
Ice cream maker does not freeze	- Room's ambient temperature is too high - Ice cream mixture temperature is too warm - The volume of the mixture is more than required measurement	- 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	- The ice cream maker has entered a three minute compressor lockout	- This three minute time delay helps extend the life of the compressor. Once delay elapses, the compressor will engage and the ice cream maker will start cooling again - Contact Whynter Service Department
Ice cream is not firm enough	- Ingredients were warm or at room temperature before placing in the bowl - The ice cream maker lid was opened and closed too many times during the freezing process - The freezing bowl has a thick coating of ice on the walls.	- Use refrigerated mixture that does not go over top dasher of the churn blade - Refrain from opening the lid many times - After washing, dry completely prior to placing back in ice cream maker
Ice cream maker stops churning before ice cream is ready	- 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	- Wait until ice cream mixture is thickened or frozen before adding ingredients
Ice cream too icy	- Low-fat ice cream is being made - Too much water in the mixture - Sugar in the mixture is not dissolved	- Use whole milk or buttermilk instead of nonfat milk - 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	- During shipping, due to pressure, the mixing bowl may have been suctioned into the freezing canister	- To remove, firmly pull the bucket up and out

Note on Unit Operation: These ice cream makers are self-contained, compressor-operated units that do not require pre-freezing or salt. You simply need to put the refrigerated mixture into the removable mixing bowl for the unit to freeze it.



Live Support

Still having issues? Get real-time help through our live chat.





ONE YEAR LIMITED WARRANTY

Warranty begins from the original date of purchase

This WHYNTER product 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 product 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 product 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 product while in the possession of a consumer not caused by a defect in material or workmanship.
- Damage caused by consumer misuse, tampering, lack of maintenance 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.
- Products sold AS IS or from an unauthorized reseller.
- Products that have had their serial numbers removed or defaced.

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