



ICM-220SSY (Stainless Steel) ICM-220CGY (Champagne Gold) OWNER'S MANUAL



2.1 QUART CAPACITY AUTOMATIC COMPRESSOR ICE CREAM MAKER & YOGURT INCUBATOR

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.

Table of Contents

Table of Contents.....	3
Safety Precautions.....	4
Product Introduction	5
Setting Up Your Appliance.....	4
Installation	7
Control Panel.....	7
Operation.....	8-9
Ice Cream Recipes.....	10
Sorbet.....	11
Yogurt Recipes.....	12
Troubleshooting.....	13
Warranty Information.....	14

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.

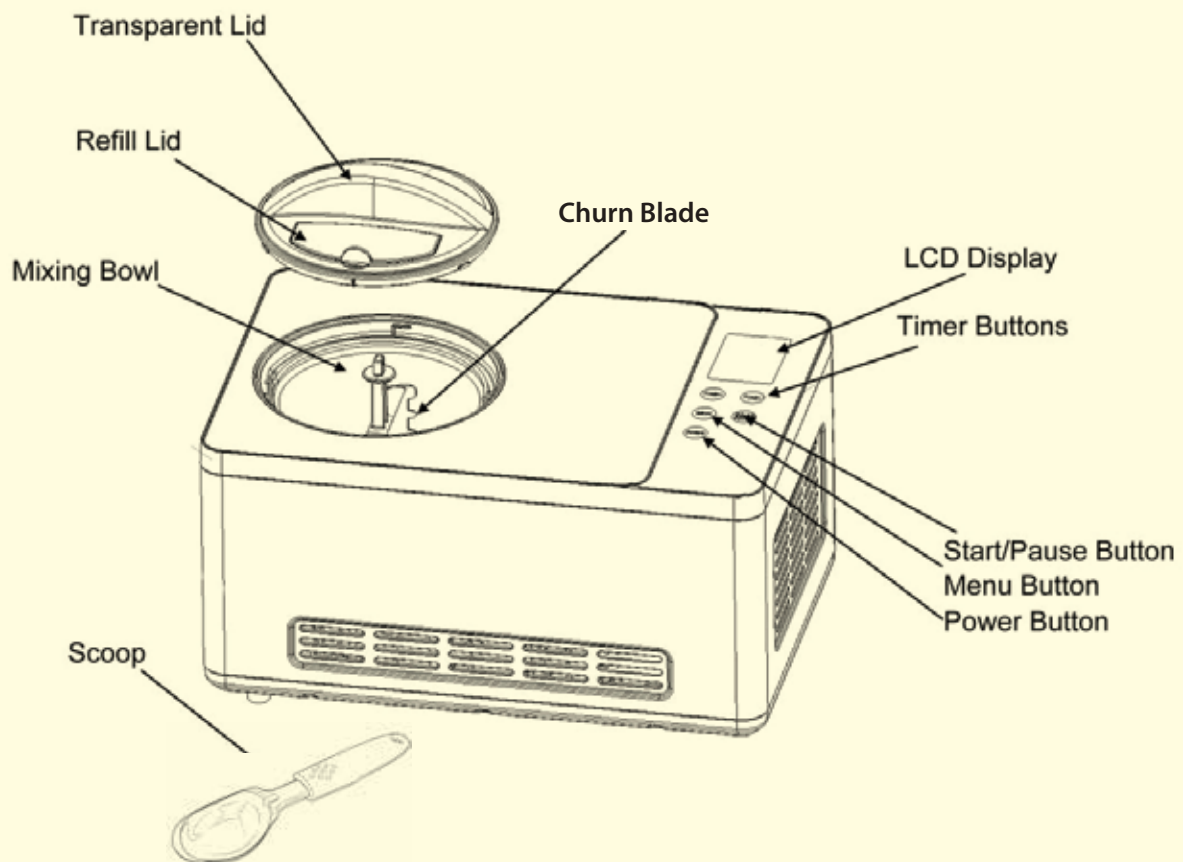
PRODUCT INTRODUCTION

Product Overview

Take on dessert making like never before! Make delicious homemade ice cream that you can fully customize to taste with the Whynter 2 Quart Ice Cream and Yogurt Maker. Incredibly easy to use, you can create delicious ice cream, rich creamy gelato, sorbet, and yogurt all in the comfort of your own home. Ideal for entertaining, this high capacity unit makes up to two quarts of your favorite dessert in a single batch.

Our full featured appliance offers premium functions not available in budget ice cream and yogurt makers. A built-in powerful compressor freezer allows for continuous use without the inconvenience of having to pre-freeze the mixing bowl. Not only is it so much easier, it also tastes a whole lot better. The ice cream maker features an Extended Cooling function that prevents the mixture from melting and a Motor Protection function that stops the motor from churning to prevent overheating or damage to the motor when the mixture becomes solid.

The sleek stainless steel exterior and soft touch LCD control panel will accent any kitchen counter. This will quickly become your new best friend. You will never again have to wait hours or take up freezer space before being able to make your favorite frozen dessert.



SPECIFICATIONS

SKU	ICM-220SSY/ICM-220CGY
CAPACITY	2.1 QUART
POWER SUPPLY	110-120V / 60 HZ
MAXIMUM POWER CONSUMPTION	180W
COOLING TEMPERATURE	-0.4°F - -31°F / -18°C - -35°C
HEATING TEMPERATURE	104°F - 110°F / 40°C - 43°C
REFRIGERANT	R134A
NOISE LEVEL	≤ 60DB
NET WEIGHT	24.25 LBS
UNIT DIMENSIONS	16.75"W X 11.25"D X 10.25"H
UPC	852749006559/852749006955



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 the stainless steel mixing bowl, churn blade, or transparent lid 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.

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 stainless steel mixing bowl, churn blade, transparent lid, refill lid, and scoop).
- Note: Please note that the parts are not dishwasher safe.

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 115/120 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 helps 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.

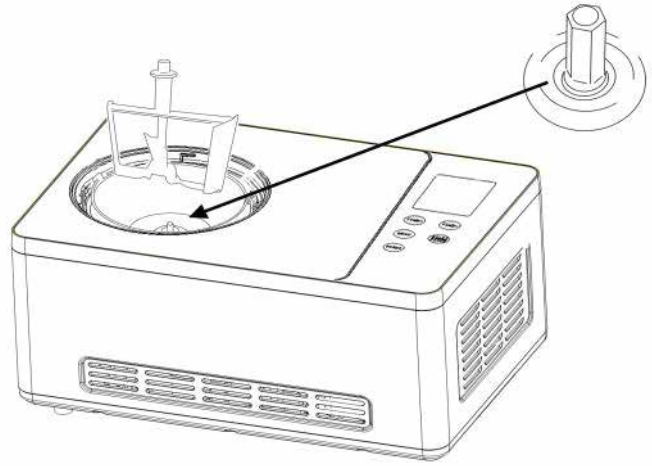
EXTENSION CORD

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

1. Install the removable stainless steel mixing bowl. 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 motor axis at the bottom of the removable stainless steel mixing bowl. (See picture on right).
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.



CONTROL PANEL



TIME+



TIME-



MENU



START
PAUSE



POWER

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 minutes operating time. When the appliance is on and the Menu Selection screen is displayed, if the Power button is pressed, the unit will enter Standby mode until the power cord is unplugged.

MENU BUTTON:

This unit can be operated in 4 convenient modes:

ICE CREAM MODE:

In this mode, the appliance 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 buttons before starting this mode. A mixing blade and snowflake icon will be displayed and flash when ice cream mode is in operation.

YOGURT MODE

In this mode, the appliance will process the yogurt mixture between 104-110°F (40-43°C) for a default time of 8 hours. The LCD display will show "08H". The desired time can be adjusted by pressing the Timer buttons between 04-24 hours before starting this mode. The yogurt icon will be displayed and flash when yogurt mode is in operation.

NOTE: Temperature settings cannot be adjusted in Yogurt Mode.

COOLING ONLY MODE:

In this mode, the appliance will freeze without turning for a default time of 30:00 minutes. The desired time can be adjusted by pressing the Timer buttons before starting this mode. 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 10:00 minutes without cooling. This mode is ideal for pre-mixing the prepared ingredients and adding extra ingredients to the finished mixture. The desired time can be adjusted by pressing the Timer buttons before starting this mode. A mixing icon will be displayed when Mixing mode is in operation.

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

OPERATION

START/PAUSE Button: After choosing the desired mode and setting the operating time, press the START/PAUSE button to initiate the selection. The current mode icon will flash, indicating that the unit is in operation.

The unit can be paused by pressing START/PAUSE during operation. The current mode icon will stop flashing, indicating that the unit is paused. While paused, press the START/PAUSE button again to resume the unfinished operation.

NOTE: The unit may enter a three-minute compressor lockout when operation has been resumed. This time 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.

Timer Buttons: An operation time of 05:00 – 60:00 minutes can be selected by pressing the Timer Buttons in 1:00 minute increments. Pressing the Time+ button will increase the operation time and Time– button to decrease operation time.

ICE CREAM AND YOGURT MAKING

WARNING: Before first use, wipe the base of the unit with a moist cloth. Do not immerse the base in water. Wash the lid, removable stainless steel mixing bowl, and churn blades in warm, soapy water to remove any dust or residue from the manufacturing and shipping process. Please note that these parts are not dishwasher safe. Do not clean any of the parts with abrasive cleaners or hard implements.

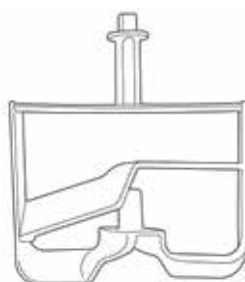
OPERATING INSTRUCTIONS

1. Plug the unit into a power outlet. The LCD screen will display “00” for standby.
2. Prepare ingredients (see pages 9–10 of the User Manual for recipes). Note: Make sure the pre-mixture does not exceed the top dasher of the churn blade to prevent overflowing.
3. Place the removable mixing bowl into the base. Ensure it is properly aligned. The outside of the bowl must be completely dry before inserting it into the appliance.
4. For ice cream making, place the churn blade into the bowl so it rests in the center. (For yogurt making, the churn blade is not required.)
5. Pour the mixture into the bowl. Once ready, place the transparent lid and lock it by turning counterclockwise.
6. Press the POWER button to turn the unit on.
7. Press the MENU button and select Ice Cream Mode or Yogurt Mode.
8. Default time: 60 minutes for Ice Cream mode
9. Default time: 8 hours for Yogurt mode
10. Adjust time using the Timer buttons if needed.
11. Press START/PAUSE to begin operation. The timer will count down to 00:00, and the unit will beep three times when finished.
Tip: Add nuts or fruit near the end of mixing, about 5 minutes before completion, through the refill lid once the mixture begins to thicken.
12. Turn off the unit by pressing the POWER button. Remove the lid by turning it clockwise to unlock. Lift the bowl out of the base using the handle. Remove the churn blade from the bowl.

NOTE: If the unit is not powered off and removable stainless steel mixing bowl is not removed from the unit after the operation time, it will go into an Extended Cooling Function.



STAINLESS STEEL MIXING BOWL



CHURN BLADE



ICE CREAM SCOOP

OPERATION

Transfer the finished ice cream into a clean, dry container using the provided stainless steel scoop. Fruit-based ice creams, sorbets, and sherbets are most flavorful when they retain a "just-picked" taste. No commercial fruit ice or ice cream can compare to freshly homemade versions. For these treats to have a long freezer life, the fruits must be cooked, which destroys their freshness. If your creations are consumed quickly, you can use uncooked fruit purées for a much better flavor profile.

EXTENDED COOLING FUNCTION

Ice Cream Mode:

When the set operation time has elapsed (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 turn on and the display will flash "COOL" for a ten-minute cycle. When finished, the unit will beep 5 times to signal that the Extended Cooling Function has completed. The unit will then enter Standby mode.

Yogurt Mode

When the set time has elapsed (LCD displays "00:00"), the operation stops, and the unit will beep 3 times.

If the unit is not turned off within 10 minutes, it will automatically enter the Extended Cooling Function to keep the yogurt chilled. In this mode, the compressor turns on, and the display will flash "COOL" for 15 minutes. When this cycle ends, the unit enters Standby mode.

If the internal temperature rises above 48°F (9°C), the temperature sensor will trigger the unit to restart cooling in 4-minute cycles. This cycle will continue until the unit is manually turned off.

Note: The mixing function is disabled during the Extended Cooling Function. If mixing is needed, turn the unit off to reset the program. The unit can also be turned off at any time during the cooling cycle.

PAUSE TIME AND MIXING:

Press the START/PAUSE button at any point in the Ice Cream or Yogurt Mode to pause the timer and mixing. The ice cream maker will continue to cool the mixture. Press the START/PAUSE button again to resume operation. If the unit is paused and operation is not resumed within 10 minutes, the unit will enter Standby mode.

NOTE: The unit may enter a three-minute compressor lockout when operation is resumed. This 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:

- **Resetting the Operation:** You can reset or cancel the operation by pressing and holding the Menu button for 3 seconds to return to the Menu Selection screen.
- **Adjusting Operation Time:** If you need to change the operation time, press the Start/Pause button to pause the unit. Press the Time+ button to increase or the Time- button to decrease the 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. In Ice Cream mode, the cooling function will continue until the operation time has elapsed.
- **Controlling Ingredient Volume:** To avoid overflowing, please ensure that the mixture does not exceed 60% of the capacity of the removable mixing bowl, as the mixture expands when frozen.

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

STORAGE:

Transfer the finished ice cream into a clean, dry container using the provided stainless steel scoop. Fruit-based ice creams, sorbets, and sherbets are most flavorful when they retain a "just-picked" taste. No commercial fruit ice or ice cream can compare to freshly homemade versions. For these treats to have a long freezer life, the fruits must be cooked, which destroys their freshness. If your creations are consumed quickly, you can use uncooked fruit purées for a much better flavor profile.

ICE CREAM RECIPES

Ice cream mixtures can be as simple as pureed fruit with sugar and cream, or made from richer cooked bases using eggs. Both methods produce delicious results, with egg-based recipes offering a slightly richer texture.

All recipes use rich, heavy cream for best results, as the higher fat content creates a smoother texture and makes the ice cream easier to scoop. For a lighter, lower-calorie option, you can substitute milk (whole or skim) or even yogurt for the cream in most recipes; however, lower-fat mixtures may freeze harder and have a firmer, icier texture.

To improve texture in lower-fat ice creams, consider using ingredients such as a small amount of sugar, honey, or corn syrup to help reduce iciness, or add a splash of alcohol (such as a liqueur) to keep the mixture softer. Blending in ingredients like ripe bananas, avocado, or a small amount of gelatin or cornstarch can also help create a creamier consistency.

Use these recipes as a starting point to create your own favorite ice creams. For added texture, mix in a cup of chopped nuts, chocolate chips, or candy per quart of mixture. These can be added before or after freezing, depending on whether you prefer them fully frozen or with a bit more bite. Soft ingredients like fresh or dried fruit, shredded coconut, or marshmallows are best added at the end to prevent them from becoming icy.

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 cups simple syrup
- ¼ cup fresh lemon juice

Peel and pit the mangoes. Purée the fresh 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 cups 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 add more syrup or juice if needed. Pour the mixture into the removable mixing bowl of the ice cream maker and freeze.



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For your first few batches, we recommend treating yourself to whole milk, because it produces a naturally thick final product. However, yogurt can be made with skim or low-fat milk it just will probably be a bit thinner than store-bought varieties, which often contain thickeners.

Basic Yogurt

- 4 cups = 1 quart
- Ingredients:
- 4 cups whole or low-fat milk

1/2 cup non-pasteurized whole milk or low-fat plain yogurt containing active yogurt cultures, at room temperature or powdered yogurt starter (amount specified on package)

Directions:

1. In a saucepan over medium heat, bring the milk to a boil. Immediately remove the pan from the heat.
2. Place the end of an instant-read thermometer in the pan of milk. When the milk has cooled to lukewarm (110°F), in a bowl, combine about 1 cup of the milk and the yogurt and stir until smooth. Then, stirring constantly, slowly pour the mixture back into the pan of warm milk.
3. Note: To speed the cooling process, place the pan in the prepared ice bath and stir the milk occasionally. If the milk temperature drops too low, return it to heat.
4. Pour the milk-yogurt mixture into the yogurt maker and process overnight (8-10 hrs.) according to the manufacturer's instructions. Serve warm the next morning, or cover and refrigerate before serving. Store the yogurt, tightly covered, in the refrigerator for up to 1 week. Reserve some of the homemade yogurt to begin making your next batch, if desired.
5. Note: As yogurt ages, it becomes more tart. If more whey separates out of the yogurt, just stir before serving.
6. Optional: Stir any flavorings such as jam, honey, dulce de leche, molasses, fresh or dried fruit, garlic, herbs, etc. into the yogurt just before serving.
7. For thicker, Greek-style yogurt, after incubation, spoon the yogurt into a cheesecloth-lined colander set over a bowl and let it drain, covered in the refrigerator, for at least 1 hour or overnight. Discard the whey that drains out of the yogurt or reserve it for another use.
8. Makes about 4 cups.

Tart Yogurt Ice Cream

- Ingredients:
- 1 quart of full-fat plain yogurt
- 1 cup of sugar
- a pinch of salt

Directions:

1. Combine all ingredients
2. Place the mixture in the ice cream maker following the manufacture's instructions. Enjoy immediately or ripen in the freezer for a firmer consistency.
3. Add toppings such as: fresh berries or fruit, nuts, granola, cereal, cookie and candy pieces.



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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	<ul style="list-style-type: none"> Mixture is too hard Unit is in Yogurt Mode 	<ul style="list-style-type: none"> Power off the unit and wait for the mixture to soften Switch to Cooling or Mixing mode
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 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	<ul style="list-style-type: none"> 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 	<ul style="list-style-type: none"> 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	<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 ice cream is being made Too much water in the mixture Sugar in the mixture is not dissolved 	<ul style="list-style-type: none"> 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

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.

DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES

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