



ICM-255SSY (Stainless Steel) OWNER'S MANUAL



2.6 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.

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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

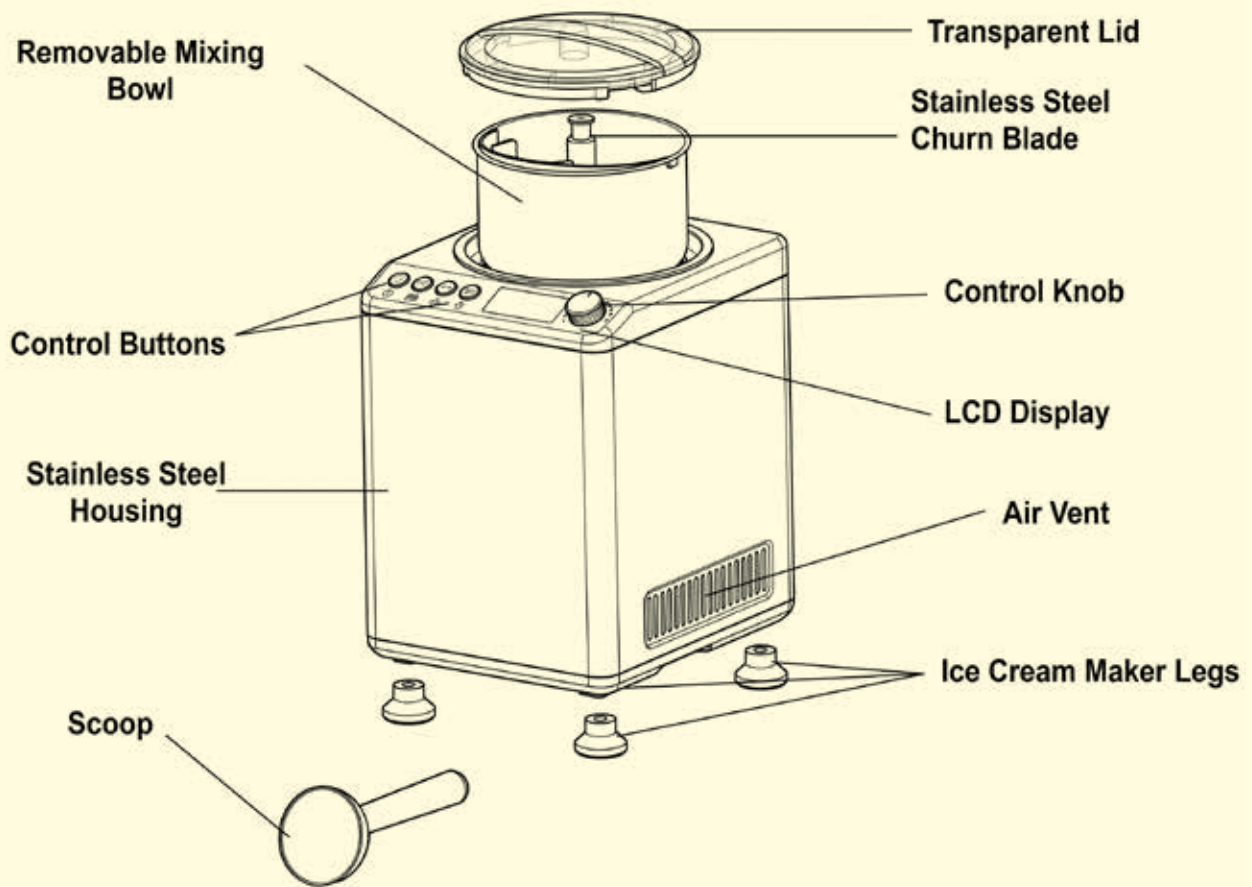
- Plug into a grounded 3-prong outlet, do not remove grounding prong, do not use an adapter, and do not use an extension cord.
- Do not use if the power supply cord is damaged. If damaged, it must be replaced by a qualified electrician.
- It is recommended that a separate circuit, serving only your appliance 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.

Features & Parts



KEY FEATURES:

- Stainless steel housing
- Yogurt Incubation: Features a specialized dual-mode function that incubates ingredients at precise temperatures (104°F-110°F) to make homemade yogurt.
- 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

SKU	ICM-255SSY
CAPACITY	2.6 QUART
POWER SUPPLY	110-120V / 60 HZ
MAXIMUM POWER CONSUMPTION	300W
COOLING TEMPERATURE	-0.4F TO -31F
REFRIGERANT	R134A
NOISE LEVEL	≤ 60DB
NET WEIGHT	34LBS
UNIT DIMENSIONS	12.4" W X 10.7" D X 15.82" H
UPC	850014459499

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

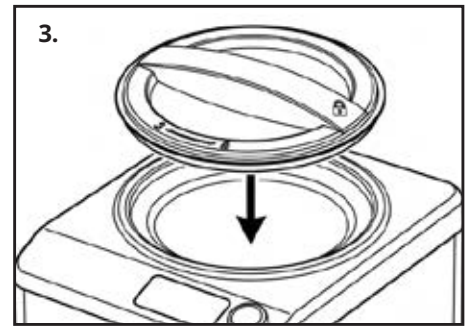
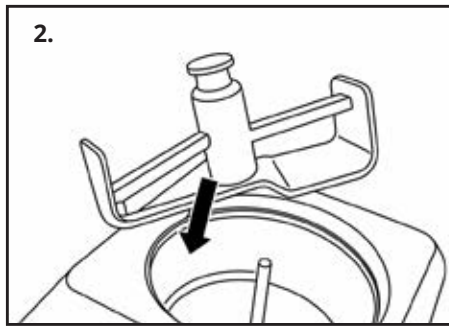
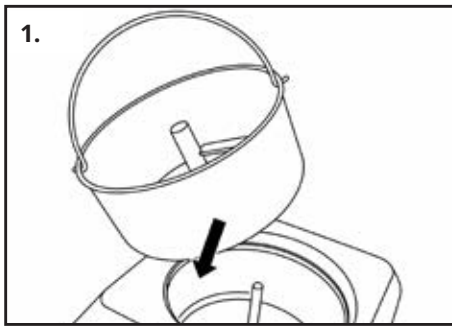
Prepare the ingredients using your own recipe or one of ours, then pour the mixture into the removable mixing bowl.

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

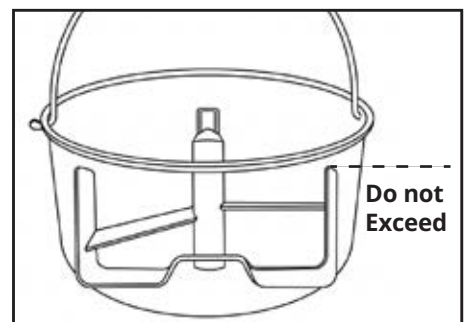
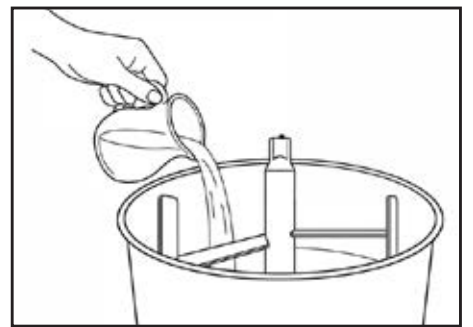
1. Install the removable mixing bowl into the motor axis. Make sure the outside of the removable mixing bowl is completely dry before inserting it to the appliance.
2. Insert the churn blade into the removable mixing bowl.
3. Install the transparent lid on top of the bowl and lock it by turning it counterclockwise.

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

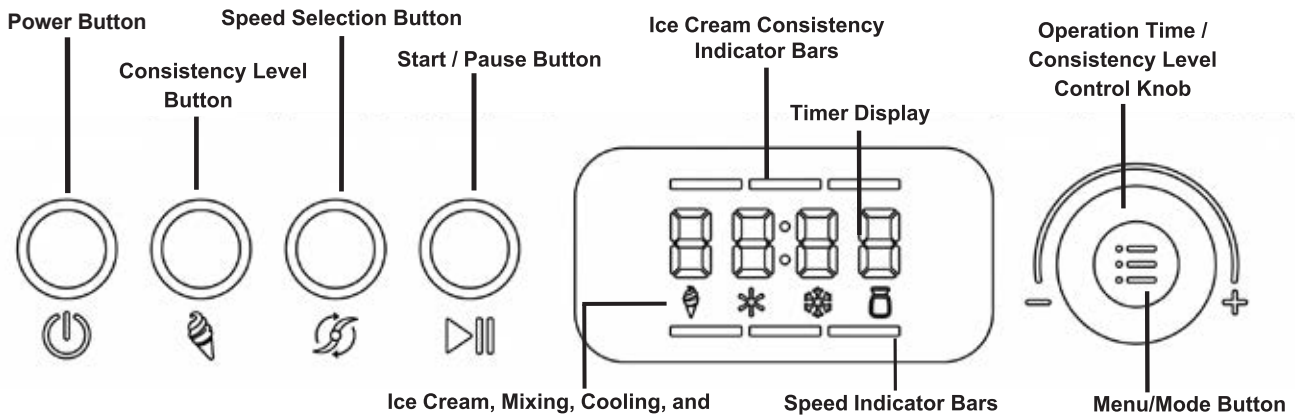


OPERATION

1. Plug unit into power outlet (LCD displays "00").
2. Place mixing bowl into base and ensure proper alignment; ensure outside of bowl is dry.
3. Place churn blade in bowl. For yogurt making, the churn blade is not required.
4. Prepare ingredients (do not exceed top dasher of churn blade).
5. Pour mixture into the removable stainless steel mixing bowl. When mixture is ready, position the transparent lid and lock into place by turning it counterclockwise.
6. Press the POWER button to turn the unit on.
7. Press the Menu/Mode button and choose Ice Cream, Cooling Only, Mixing Only, or Yogurt Mode. The time will default to 60 minutes for Ice Cream mode and 8 hours for Yogurt mode. Timer can be adjusted by turning the Timer Control Knob.
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 the mixture is ready.
9. Turn the unit off by pressing the POWER button. Remove the transparent lid by turning it clockwise to unlock. Lift the removable stainless steel mixing bowl out of the base with the handle. Remove the churn blade from the bowl.



CONTROL PANEL



MENU/MODE Button
Operation mode selection

ICE CREAM MODE - In this mode, the ice cream maker will churn and freeze. The LCD will display 60 minutes as its default operating time. The desired time can be adjusted by turning the control knob 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 defaulted time of 10 minutes. The desired time can be adjusted by turning the control knob 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 30 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 turning the control knob before starting this mode. A mixing icon will be displayed when Mixing 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 desired time can be adjusted by turning the control knob before starting this mode. A yogurt icon will be displayed when Yogurt mode is in operation.

NOTE: Temperature settings can not be adjusted in Yogurt Mode.

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

CONTROL KNOB - Ice Cream Mode: When operation is at a pause via the Consistency Level button, turn the knob to increase/decrease firmness. When in operation, turn to adjust time in 1 minute increments (70 mins max, 5 mins min).

COOLING ONLY MODE:
Adjust time in 1 minute increments (70 mins max, 5 mins min). Default is 10 minutes.

MIXING ONLY MODE:
Adjust time in 1 minute increments (70 mins max, 5 mins min). Default is 30 minutes.

YOGURT MODE:
Adjust time in 1 hour increments (24 hours max, 4 hours min). Default is 8 hours.

POWER BUTTON
Press to turn the machine on. LCD will display "60:00". Pressing during operation will turn the unit off and reset/cancel the process.

CONSISTENCY LEVEL BUTTON
Press to customize ice cream firmness (soft, medium, hard). Press Start/Pause to begin.

SPEED SELECTION BUTTON
Adjust mixing speed (low, medium, high). Cannot be controlled by the control knob.

START / PAUSE Button
Press to initiate or pause operation. Resuming may trigger a three-minute compressor lockout to extend life; the mixing icon will flash during this delay.

EXTENDED COOLING FUNCTION

When the set operation time has elapsed, the operation stops and the appliance will beep 3 times. If the appliance is not turned off in ten minutes, it automatically enters into an Extended Cooling Function to keep the ice cream frozen. In this function, the compressor will come on in six-minute cycles for two hours. When done, the unit will beep 5 times to note that the Extended Cooling Function has completed. The unit will go into Standby mode afterwards.

NOTE: The mixing function is not activated during the Extended Cooling Function. If you would like to mix as well, 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 of the ice cream making operation to pause the time and mixing. The ice cream maker will still keep cooling the mixture. Press the START/PAUSE button again to resume operation.

NOTE:

- If the appliance is not turned off within ten minutes after the cycle completes, it automatically enters into an Extended Cooling Function to keep the ice cream frozen.
- The unit 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 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 a change of operation time is needed, press the Start/Pause button to pause the unit. To adjust operation time, turn the control knob. Operation Time adjustment will be in 1-minute or 1-hour 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 the Ingredients: To avoid overflowing, please 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 fewer ingredients and/or refrigerated ingredients.

STORAGE OF ICE CREAM

Remove the frozen mixture or finished ice cream into a clean and 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 luscious 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 destroying their freshness. If your creations are consumed in a short timeframe, you can use uncooked fruit purées 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

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- 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.

SORBET RECIPES

Fresh Strawberry Sorbet

- 2 pints strawberries, washed and hulled
- 1 cup plus 2 tablespoons simple syrup
- $\frac{1}{4}$ 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

- $\frac{1}{2}$ watermelon, approximately
- 1 cup simple syrup
- 2 tablespoons fresh lemon juice

Remove the seeds and rind from enough watermelon to make 3 $\frac{1}{2}$ 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
- $\frac{1}{4}$ cup fresh lemon juice

Peel and pit the mangoes. Purée the fruit in a food processor. You should have about 3 $\frac{1}{2}$ 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 $\frac{1}{2}$ 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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more delicious recipes



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 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. When the milk has cooled to lukewarm (110°F), combine about 1 cup of the warm milk with the yogurt in a bowl and stir until smooth. Then, stirring constantly, slowly pour the mixture back into the pan of warm milk.
2. NOTE: To speed the cooling process, place the pan in an ice bath and stir the milk occasionally. If the temperature drops too low, return it briefly to heat.
3. Pour the milk-yogurt mixture into the yogurt maker and process for 8–10 hours. Serve warm, or cover and refrigerate before serving. Store tightly covered in the refrigerator for up to 1 week. Reserve some of the finished yogurt to start your next batch, if desired.
4. NOTE: Yogurt becomes more tart as it ages. If whey separates, simply stir before serving.
5. Optional: Stir in flavorings such as jam, honey, dulce de leche, molasses, fresh or dried fruit, garlic, or herbs just before serving. For thicker, Greek-style yogurt, spoon the finished yogurt into a cheesecloth-lined colander set over a bowl and drain, covered, in the refrigerator for at least 1 hour or overnight. Discard the whey or reserve for another use.
6. Makes about 4 cups.

Tart Yogurt Ice Cream

- 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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more delicious recipes





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.

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Proof of Purchase
Please Retain Original
Proof of Purchase



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