



## WHYNTER STAINLESS STEEL ICE CREAM MAKER

MODEL# : ICM-15LS

### 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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Thank you for your purchase of the Whynter stainless steel ice cream maker. Using this Whynter Ice Cream Maker is simple and effortless because, unlike other ice cream makers, it has its own freezing mechanism. You don't need salt or ice, so there's no mess.

 <b>WARNING</b>	TO REDUCE THE RISK OF FIRE, ELECTRICAL SHOCK, OR INJURY WHEN USING YOUR ICE CREAM MAKER, FOLLOW THESE BASIC PRECAUTIONS:
<ul style="list-style-type: none"><li>• READ ALL INSTRUCTIONS BEFORE USING THE ICE CREAM MAKER.</li><li>• <b>WARNING:</b> RISK OF DANGER TO SMALL CHILDREN AND SMALL ANIMALS. ENTRAPMENT AND SUFFOCATION DANGER IF NOT PROPERLY SECURED. DISPOSED OR ABANDONED APPLIANCES ARE STILL DANGEROUS</li><li>• <b>BEFORE YOU DISPOSE OF YOUR ICE CREAM MAKER:</b> REMOVE THE DOOR TO PREVENT CHILDREN FROM CLIMBING INTO THE UNIT.</li><li>• NEVER ALLOW CHILDREN TO OPERATE, PLAY WITH, OR CRAWL INTO THE APPLIANCE.</li><li>• NEVER CLEAN ICE CREAM MAKER PARTS WITH FLAMMABLE FLUIDS. THE FUMES CAN CREATE A FIRE HAZARD.</li><li>• 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.</li></ul>	

### **SAFETY PRECAUTIONS**

Read all of the instructions before using this appliance. When using this appliance, always exercise basic safety precautions, including the following:

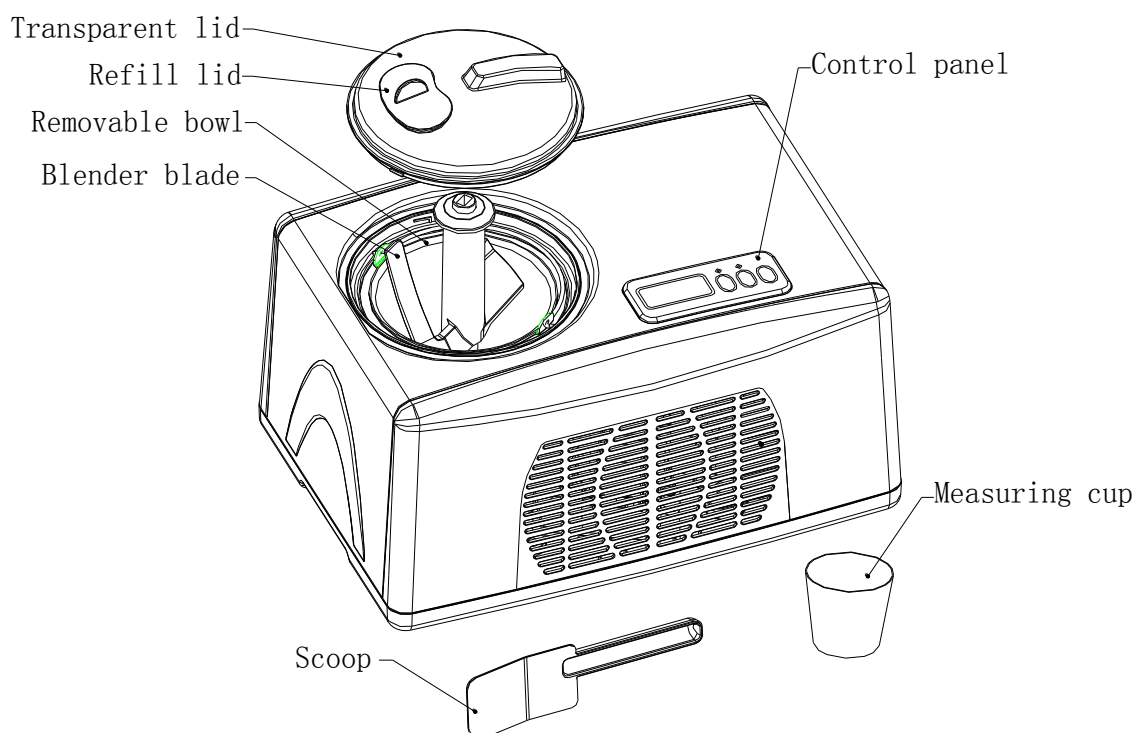
- Plug into a grounded 3-prong outlet, do not remove grounding prong, do not use an adapter, and do not use an extension cord.
- Do not use if the power supply cord is damaged. If damaged, it must be replaced by a qualified electrician.
- It is recommended that a separate circuit, serving only your appliance 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.
- 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 freezing bowl and the churn motor are installed properly
- This is a self-contained ice cream maker and no pre-freezing is needed. Do not use the ingredients that are pre-freezes as it can cause mixture to freeze before ice cream is made.
- Do not remove the churn blender blade when the appliance is freezing.

## **SPECIFICATIONS**

Capacity	1.5 Liter / 1.6 quart
Voltage	110V
Frequency	60 Hz
Power Consumption	150W
Cooling Temperature	0F to -31F or -18C to -35C
Unit Dimensions	18/5"W x 11"L x 10"H
Net Weight	27 lbs

## **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.
- Wash all parts that will come into contact with the ice cream (including the fixed bowl, removable bowl, blender blade, transparent lid, refill lid, measuring cup and scoop).

**Note: Please note that the parts are not dishwasher safe.**

### **PREPARE RECIPE INGREDIENTS**

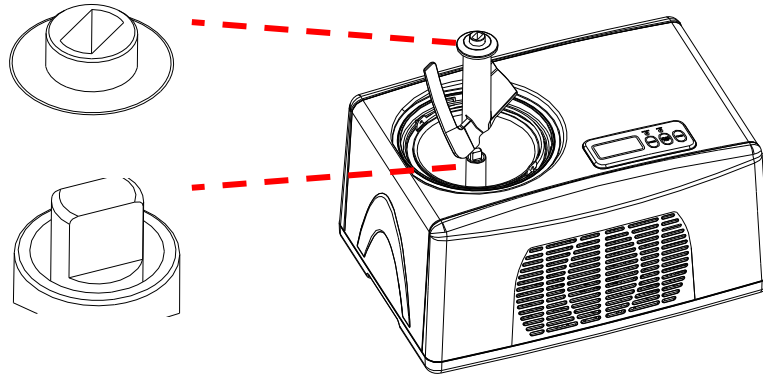
Prepare recipe ingredients from your own recipe or from ours, and pour the mixture into the removable bowl. Note: No pre-freezing is needed, as this appliance has a built-in compressor which is designed to freeze the mixture in between 30 – 60 minutes.

**Ice Cream Recipes can be downloaded from the ICM-15LS product page on our website, [www.whynter.com](http://www.whynter.com) or just send us an email at [info@whynter.com](mailto:info@whynter.com) and we'll send you a guide to introduce you to a variety of mixtures-ice creams, frozen yogurts, sherbets, 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.**

## INSTALLATION OF YOUR APPLIANCE

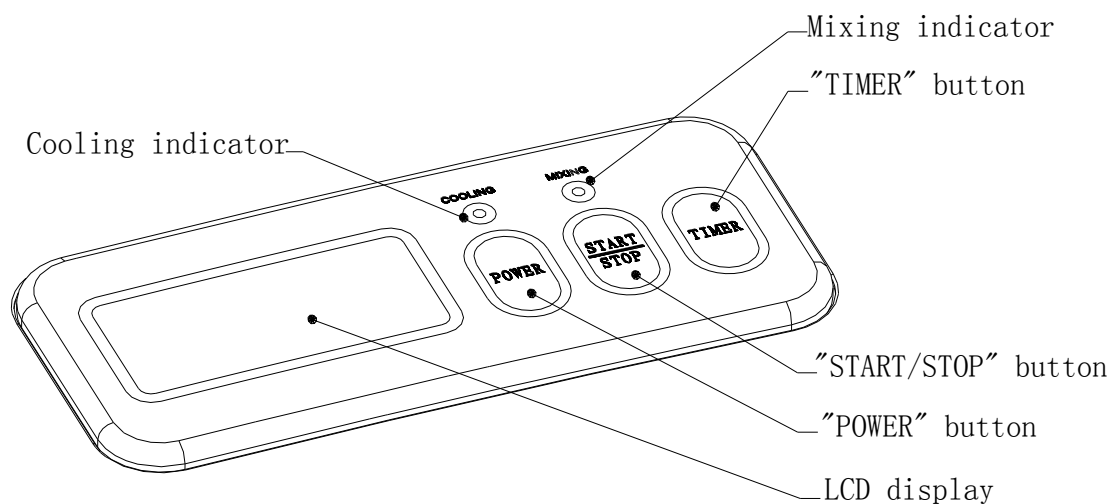
**Important:** Always place the Ice Cream Maker upright on a flat, level and solid surface.

- 1) Place the removable bowl into the fixed bowl inside the body of the appliance.
- 2) Insert the blender blade into the motor axis in the middle of removable bowl. (See picture below).



- 3) Install the transparent lid on top of the bowls and lock it easily.
- 4) Place the refill lid onto the transparent lid.

## START MAKING ICE CREAM



## CONTROLS

- **[POWER] Button:** After the appliance is installed and connected to power supply, press the [POWER] button to turn on the machine. The LCD displays "60:00" which is the factory preset 60 minutes operating time.
- **[TIMER] Button:** 10, 20, 30, 40, 50 and 60 minutes of operation time can be selected by pressing the [TIMER] button. You can choose different operating time.
- **[START/STOP] Button:** After the operating time is set, press the [START/STOP] button to start the churning and freezing process. The appliance begins mixing immediately and the GREEN mixing indicator lights up. Cooling starts 2 minutes later and the RED cooling indicator

lights up. During the ice cream making process, you can press [START/STOP] button to turn on/ off the churning function. The cooling function remains on.

**Note:** *When the [START/STOP] button is pressed for more than 3 seconds, the appliance will return to initial setup status.*

When the set operation time has elapsed (LCD displays "00:00"), the operation stops and the appliance will beep 10 times. If the appliance is not turned off in 10 minutes, it automatically enters into a "Extended Cooling Function" to keep the ice cream frozen.

### **EXTENDED COOLING FUNCTION**

When the set operation time has elapsed, the cooling function continues to run without churning function for 10 minutes in every other 10 minutes for a total of one hour.

**Note:** Always unplug the appliance when the removable bowl is removed or when the ice cream is removed directly from the removable bowl to avoid an electric shock.

### **ADJUSTING OPERATIONS**

- **Resetting the Operation** - You can reset the operation by pressing the [START/STOP] button for 3 seconds to return to initial setup status.
- **Adding Operation Time During Operation** - Whenever the appliance is in operation, you can add the operation time by pressing the [TIMER] button. The operation time can only be increased but not decreased.
- **Adding Operation Time After Operation** -When the set operation time ends, and the appliance stops. If more operation time is needed or harder mixture consistency is required, press the timer button again to select the operation time, and then press the [START/STOP] button to start the operation.
- **Motor Protection Function** - When the mixture becomes hard, the blender motor might be sucked or blocked. The blender 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 do not exceed 60% of capacity of the removable bowl as frozen mixture expands.

**Note:** *There will be a variation in the time it takes for a batch of ice cream to freeze, depending on the amount and on the temperature of ingredients used. If you want quicker results, use less ingredients and/or refrigerate the ingredients before use.*

### **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 metal scoop as it can scratch the removable 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, 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.





## TROUBLESHOOTING

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 service department.

<b>Problem</b>	<b>Possible Cause</b>	<b>Solution</b>
Ice cream maker churning blade not working	Mixture is too hard	Power off the unit and wait for the mixture to be softer
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 fill the bowl to 3/4 full and run it for 50 - 60 minutes
Ice cream is not firm enough	Ingredients are warm or at room temperature before it was processed  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 and fill the bowl to 3/4 full and run it for 50 - 60 minutes  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 paddle to jam  Mix-in ingredients, such as chocolate chips or chopped nuts, added too soon	Wait until ice cream mixture is thicken 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

### **Some user tips for your ice cream maker:**

- Our aluminum freezing bowl is approved for food safety. Since aluminum can react to acidic solutions, the recommendation is to not store acidic foods in the freezing bowl for long periods. We recommend removing any acidic frozen desserts from the freezing bowl and store them in plastic containers.
- 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 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"

### **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. Should your 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. Please package the ice cream maker carefully in its original packaging material to avoid damage in transit. Please retain the original box and packaging material. Under this warranty, Whynter will repair or replace any parts found defective. 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.
- Damage, accidental or otherwise, to the 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.
- Freight and Insurance cost for the warranty service.

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