



WHYNTER STAINLESS STEEL ICE CREAM MAKER

MODEL# : ICM-15LS

Instruction Manual



Thank you for your purchase of this WHYNTER product. Please read this Instruction Manual carefully before using product to ensure proper use. Keep this manual in a safe place for future reference.

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.

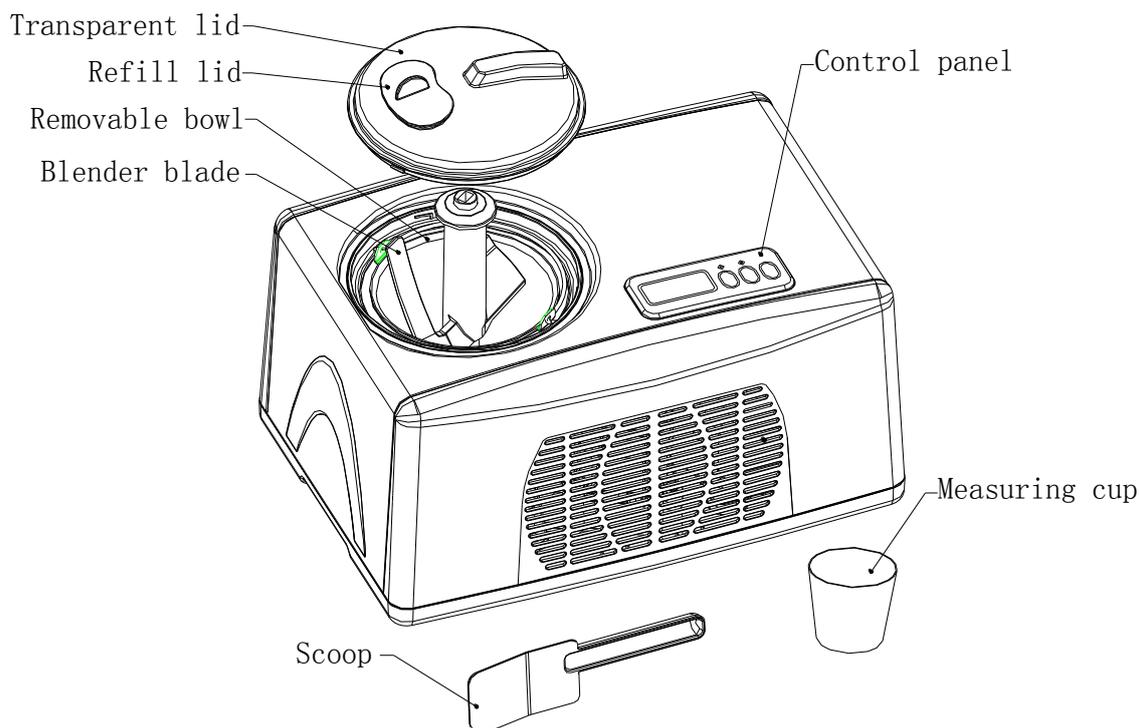
APPLIANCE SAFETY

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

When using an electrical appliance, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury, 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 up side 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 you 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.

PARTS & FEATURES



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).

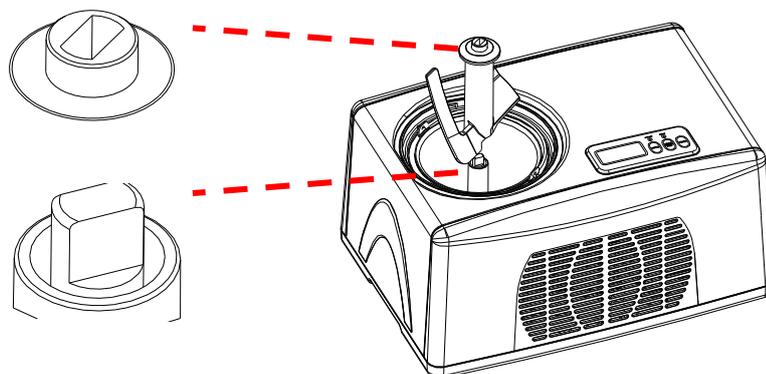
PREPARE RECIPE INGREDIENTS

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.

INSTALLATION OF YOUR APPLIANCE

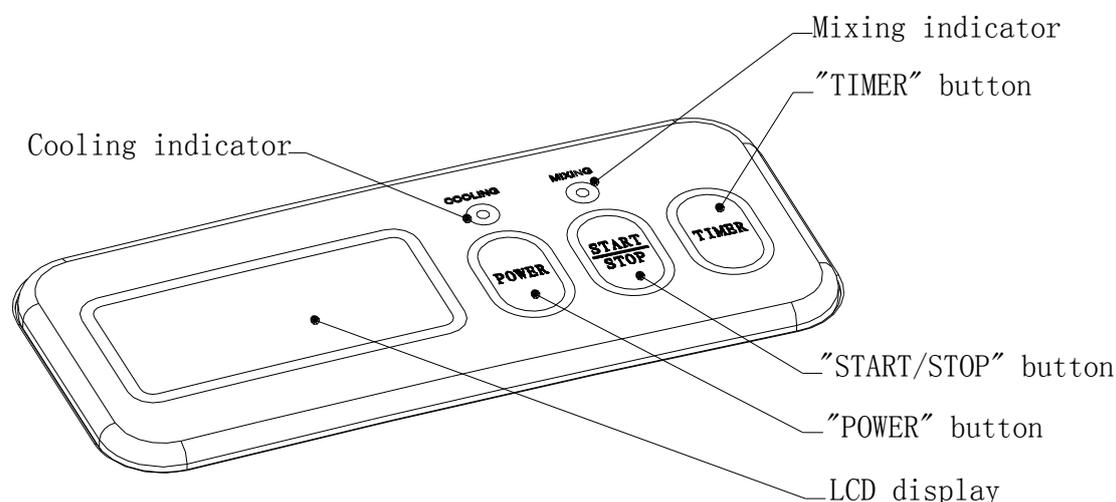
Important: Always place the Ice Cream Maker upright on a flat, level and solid surface.

- 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 deasil.
- 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.

Caution]: 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, 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.

SPECIFICATIONS

Capacity: 1.5 Liter / 1.6 quart

Voltage: 110V

Frequency: 60 Hz

Power Consumption: 150 W

Cooling Temperature: 0F to -31F or -18C to -35C

Unit Dimensions: 18/5"W x 11"L x 10"H

Net weight: 27 lbs

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.

Ice Cream Recipes can be downloading from the ICM-15LS product page on our website, www.whynter.com or just send us an email at 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.

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 WHYNTER ice cream maker prove defective within one year from the date of purchase, return the defective part or unit, freight prepaid (within two months of purchase; after two months to one year, customer will be responsible for freight cost to Whynter's service department), along with an explanation of the claim to Whynter LLC. Please package the ice cream maker carefully in its original packaging material to avoid damage in transit. Please retain 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 ice cream maker by anyone other than authorized by the manufacturer.
- Freight and Insurance cost for the warranty service.

To obtain service or information, contact
Whynter LLC via Email at service@whynter.com or
call 866-WHYNTER.