Whynter ICM-15LS

Whynter ICM-15LS Ice Cream Maker User Manual

Model: ICM-15LS

Introduction

This manual provides detailed instructions for the safe and efficient operation of your Whynter ICM-15LS Automatic Compressor Ice Cream Maker. Please read all instructions carefully before use to ensure optimal performance and longevity of your appliance.



Figure 1: Whynter ICM-15LS Ice Cream Maker with a bowl of freshly made ice cream.

Safety Information

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and injury to

persons. This appliance is for household use only.

- Do not immerse the appliance, cord, or plug in water or other liquids.
- Unplug from outlet when not in use and before cleaning.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Avoid contact with moving parts.
- Do not use the appliance for other than its intended use.
- Proposition 65 Warning: This product contains chemicals known to the State of California to cause cancer and birth defects or other reproductive harm.

Product Components

Familiarize yourself with the parts of your Whynter Ice Cream Maker:

Main Unit: Houses the compressor and control panel.

Removable Aluminum Bowl: The container where ingredients are churned and frozen.

BPA-free Churn Blade: Attaches to the motor to mix and aerate the ingredients.

Transparent Lid: Allows observation of the churning process and has an opening for adding ingredients.

LCD Digital Display & Control Panel: For setting time, starting/stopping, and selecting modes.

Ice Cream Scoop: Included for serving.



Figure 2: The sleek stainless steel exterior and soft-touch LCD control panel.

Setup

1. **Unpacking:** Carefully remove all packaging materials and check for any damage. Keep packaging for future storage or shipping.
2. **Placement:** Place the ice cream maker on a stable, level surface away from direct sunlight and heat sources. Ensure adequate ventilation around the unit.
3. **Initial Cleaning:** Before first use, wash the removable aluminum bowl, churn blade, and lid in warm, soapy water. Rinse thoroughly and dry completely. Wipe the main unit with a damp cloth.
4. **Assembly:**
    - Insert the removable aluminum bowl into the main unit's cooling chamber.
    - Place the churn blade into the center of the bowl, ensuring it sits correctly on the motor shaft.
    - Position the transparent lid securely on top of the main unit.

5. **Power Connection:** Plug the power cord into a grounded electrical outlet.

Operating Instructions

The Whynter ICM-15LS features a powerful built-in compressor, eliminating the need for pre-freezing the mixing bowl. This allows for continuous use and quick preparation.



Figure 3: Pouring ingredients into the ice cream maker. The built-in compressor handles the freezing.

1. **Prepare Ingredients:** Prepare your ice cream, gelato, or sorbet mixture according to your recipe. Ensure all ingredients are well-chilled (refrigerated) before adding them to the machine for best results.
2. **Add Ingredients:** With the churn blade and lid in place, pour the chilled mixture into the removable aluminum bowl through the opening in the transparent lid. Do not fill the bowl more than 2/3 full, as the mixture will expand during churning.
3. **Power On:** Press the **POWER** button to turn on the unit. The LCD display will illuminate.
4. **Set Timer:** Use the **TIME+** and **TIME-** buttons to set the desired churning time. Most recipes require 30-60 minutes.
5. **Start Churning:** Press the **START/PAUSE** button to begin the churning process. The machine will start mixing and cooling

simultaneously.

6. **Monitor Progress:** You can observe the consistency of your dessert through the transparent lid. The machine will automatically stop when the set time expires.
7. **Motor Protection Function:** The unit features a motor protection function that stops the motor from churning if the mixture becomes too solid, preventing overheating or damage to the motor.
8. **Extended Cooling Function:** After churning, the machine may enter an extended cooling mode to keep the dessert frozen for a period, preventing melting.
9. **Serve:** Once churning is complete, remove the lid and churn blade. Use the included ice cream scoop to transfer your freshly made dessert to serving bowls.



Figure 4: User-friendly control panel for easy operation.



Figure 5: The motor protection function ensures the appliance's durability.

Maintenance and Cleaning

Regular cleaning ensures hygiene and extends the life of your ice cream maker.

1. **Unplug:** Always unplug the appliance from the power outlet before cleaning.
2. **Disassemble:** Remove the transparent lid, churn blade, and removable aluminum bowl.
3. **Wash Removable Parts:** The removable aluminum bowl and churn blade are BPA-free and dishwasher safe. Alternatively, wash them by hand with warm, soapy water. Rinse thoroughly and dry completely.
4. **Clean Main Unit:** Wipe the exterior of the main unit with a soft, damp cloth. Do not immerse the main unit in water or any other liquid.
5. **Storage:** Ensure all parts are completely dry before reassembling or storing the appliance. Store in a cool, dry place.



Figure 6: The compact design makes cleaning and storage convenient.

Troubleshooting

Refer to this section for common issues and their solutions.

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; Power outage; Unit malfunction.	Check power cord connection; Check circuit breaker; Contact customer support.
Ice cream is not freezing.	Ingredients not chilled; Too much mixture; Ambient temperature too high; Compressor issue.	Ensure ingredients are pre-chilled; Do not overfill; Use in a cool room; Contact customer support.
Motor stops during churning.	Mixture too thick/solid (Motor Protection Function activated).	This is a safety feature. If the mixture is too solid, remove it and serve. Adjust recipe for future use.
Loud noise during operation.	Churn blade not properly seated; Unit not on a level surface.	Re-seat the churn blade; Ensure unit is on a stable, level surface.

Specifications

Feature	Detail
Brand	Whynter
Model Name	ICM-15LS
Color	Stainless Steel
Capacity	1.6 Quarts
Special Features	Built-In Timer, Motor Protection Function, Extended Cooling Function
Material	Stainless Steel
Included Components	Ice Cream Maker, Removable Aluminum Bowl, BPA-free Churn Blade, Ice Cream Scoop
Product Dimensions (L x W x H)	18.5"L x 11"W x 10"H
Item Weight	27 Pounds
Operation Mode	Automatic
Product Care Instructions	Dishwasher Safe (removable parts)
Country of Origin	China
UPC	850956003019



Figure 7: Dimensions of the Whynter ICM-15LS Ice Cream Maker.

Warranty and Support

For detailed warranty information, please refer to the official Whynter website or the warranty card included with your product. For technical support or service inquiries, please contact Whynter Customer Service.

Official User Guide (PDF): Download User Guide

Official User Manual (PDF): Download User Manual

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