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Whynter ICM-220SSY

Whynter ICM-220SSY 2-Quart Automatic Compressor Ice Cream & Yogurt Maker Instruction Manual

Model: ICM-220SSY

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation of your Whynter ICM-220SSY Automatic Compressor Ice Cream & Yogurt Maker. Please read all instructions thoroughly before use and retain this manual for future reference.



Figure 1: Whynter ICM-220SSY Ice Cream and Yogurt Maker. This image shows the stainless steel appliance next to a bowl of ice cream, highlighting its compact design and the delicious results it can produce.

2. IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions before operating the appliance.

- Do not immerse the appliance, cord, or plug in water or other liquids.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning.
- Avoid contact with moving parts.
- 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 manufacturer may cause hazards.
- 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.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to 'off', then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Store the appliance indoors in a dry, well-ventilated place.

3. PRODUCT COMPONENTS

The Whynter ICM-220SSY includes several key components for its operation:

- **Main Unit:** Stainless steel housing with built-in compressor.
- **Removable Mixing Bowl:** Stainless steel, 2-quart capacity.
- **Churn Blade:** BPA-free, designed for efficient mixing.
- **Transparent Lid:** Allows observation of the mixing process.
- **Ice Cream Scoop:** For serving.
- **LCD Digital Display & Control Panel:** For setting modes and time.



Figure 2: Key components of the Whynter ICM-220SSY. This diagram illustrates the main ice cream maker unit, the removable stainless steel mixing bowl, the BPA-free churn blade, and the included ice cream scoop.

4. SETUP

Before first use, clean all parts that will come into contact with food. Ensure the appliance is placed on a stable, level surface with adequate ventilation around the unit.

1. Unpack the appliance and all accessories.
2. Wash the removable mixing bowl, churn blade, and lid with warm soapy water. Rinse thoroughly and dry completely.
3. Wipe the main unit with a damp cloth.
4. Insert the removable mixing bowl into the main unit.
5. Place the churn blade inside the mixing bowl, ensuring it is properly seated on the central shaft.
6. Place the transparent lid on top of the mixing bowl and secure it by twisting until it locks into place.



Figure 3: Sleek design and dimensions of the Whynter ICM-220SSY. This image shows the appliance on a kitchen counter, highlighting its compact size (11.25 x 16.75 x 10.25 inches) suitable for various kitchen spaces.

5. OPERATING INSTRUCTIONS

The Whynter ICM-220SSY features an intuitive control panel for easy operation. It offers modes for Ice Cream, Yogurt, Cooling Only, and Mixing Only.



Figure 4: Easy operation via the soft-touch LCD control panel. This close-up shows the digital display and buttons for Power, Menu, Time adjustment, and Start/Pause, indicating the selected mode and remaining time.

5.1. Making Ice Cream / Gelato / Sorbet

1. Prepare your desired ice cream mixture. For best results, ensure the mixture is chilled before adding to the machine.
2. Pour the mixture into the removable mixing bowl. Do not exceed the 2-quart capacity.
3. Ensure the churn blade and lid are correctly installed.
4. Press the **POWER** button to turn on the unit.
5. Press the **MENU** button to select the 'Ice Cream' mode. The default time is typically 60 minutes. Adjust time using **TIME+** or **TIME-** buttons if needed.
6. Press the **START/PAUSE** button to begin churning. The display will show the remaining time and current temperature.
7. The machine will automatically stop when the timer runs out. The Extended Cooling function will activate to keep the dessert cold.
8. Serve immediately or transfer to an airtight container and store in the freezer.

5.2. Making Yogurt

1. Prepare your yogurt mixture (milk and yogurt starter).

2. Pour the mixture into the removable mixing bowl.
3. Ensure the churn blade and lid are correctly installed.
4. Press the **POWER** button to turn on the unit.
5. Press the **MENU** button to select the 'Yogurt' mode. The machine will incubate the mixture at temperatures between 104°F to 110°F. Adjust time using **TIME+** or **TIME-** buttons if needed.
6. Press the **START/PAUSE** button to begin the incubation process.
7. Once complete, remove the yogurt and chill it in the refrigerator.

5.3. Motor Protection Function

This unit is equipped with a motor protection function. If the mixture becomes too thick, causing the motor to overheat or jam, the machine will automatically stop churning to prevent damage. If this occurs, turn off the machine, remove some of the mixture, and restart.



Figure 5: Motor Protection Function in action. This image displays the machine's top view, with the LCD screen showing a warning, indicating the motor protection system has engaged due to a thick mixture.

6. CLEANING AND MAINTENANCE

Regular cleaning ensures optimal performance and longevity of your appliance.

1. Always unplug the appliance before cleaning.
2. Remove the lid, churn blade, and mixing bowl.
3. Hand wash the mixing bowl, churn blade, and lid with warm soapy water. Rinse thoroughly and dry completely. These parts are not dishwasher safe.
4. Wipe the main unit with a soft, damp cloth. Do not immerse the main unit in water.
5. Ensure all parts are completely dry before reassembling or storing.

7. TROUBLESHOOTING

If your appliance is not functioning correctly, please refer to the following common issues before contacting support.

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; Power button not pressed.	Ensure power cord is securely plugged into a working outlet. Press the POWER button.
Churn blade is not rotating.	Mixture is too thick; Churn blade not installed correctly.	Check mixture consistency; ensure churn blade is properly seated. The motor protection function may have activated.
Ice cream is not freezing.	Mixture not cold enough; Insufficient operating time.	Pre-chill mixture before adding. Increase operating time. Ensure ambient temperature is not excessively high.
Yogurt is not incubating.	Incorrect mode selected; Insufficient operating time.	Ensure 'Yogurt' mode is selected. Verify operating time is sufficient for fermentation.

8. SPECIFICATIONS

- **Brand:** Whynter
- **Model Name:** Ice Cream Maker 2 Quart Capacity Stainless Steel Bowl & Yogurt Function
- **Model Number:** ICM-220SSY
- **Capacity:** 2 Quarts
- **Material:** Stainless Steel
- **Special Feature:** Yogurt Incubator Function, Built-In Timer, Motor Protection Function
- **Included Components:** Ice Cream Maker, bowl, blade, top, scoop
- **Item Weight:** 24.3 Pounds
- **Product Dimensions:** 11.25 x 16.75 x 10.25 inches
- **Operation Mode:** Automatic
- **Product Care Instructions:** Hand Wash
- **Recommended Uses For Product:** Residential

9. PRODUCT OVERVIEW VIDEO

Your browser does not support the video tag.

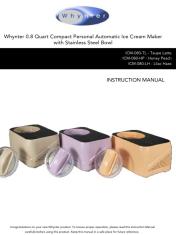
Video 1: Official Product Overview. This video provides a visual guide to the features and basic operation of the Whynter ICM-220SSY Ice Cream and Yogurt Maker.

10. WARRANTY AND SUPPORT

For warranty information, product registration, or technical support, please visit the official Whynter website or contact their customer service department. Details can typically be found in the warranty card included with your purchase or on the manufacturer's website.

Related Documents - ICM-220SSY

	<p><u>Whynter ICM-220SSY 2 Quart Ice Cream Maker & Yogurt Function: Instruction Manual</u></p> <p>Comprehensive instruction manual for the Whynter ICM-220SSY 2 Quart Ice Cream Maker and Yogurt Function, covering safety precautions, installation, operation, recipes, troubleshooting, and warranty information.</p>
	<p><u>Whynter ICM-15LS 1.6 Quart Automatic Compressor Ice Cream Maker Instruction Manual</u></p> <p>User manual for the Whynter ICM-15LS 1.6 Quart Automatic Compressor Ice Cream Maker. Learn about safety, specifications, installation, operation, troubleshooting, and warranty.</p>
	<p><u>Whynter ICM-128WS 1.28 Quart Automatic Ice Cream Maker Instruction Manual</u></p> <p>User manual and recipe guide for the Whynter ICM-128WS 1.28 Quart Compact Upright Automatic Ice Cream Maker. Learn about features, installation, operation, safety, troubleshooting, and recipes.</p>
	<p><u>Whynter ICM-128BPS 1.28 Quart Compact Upright Automatic Ice Cream Maker Instruction Manual</u></p> <p>This document provides the instruction manual for the Whynter ICM-128BPS 1.28 Quart Compact Upright Automatic Ice Cream Maker. It covers introduction, safety precautions, parts identification, installation, operation, recipes, troubleshooting, and warranty information.</p>
	<p><u>Whynter 2.1 Quart Ice Cream Maker - Stainless Steel (Model ICM-200LS) Instruction Manual</u></p> <p>Comprehensive instruction manual for the Whynter 2.1 Quart Ice Cream Maker (Model ICM-200LS), covering safety precautions, installation, operation, delicious recipes, troubleshooting tips, and warranty information for this stainless steel frozen dessert maker.</p>



[Whynter 0.8 Quart Compact Personal Automatic Ice Cream Maker Instruction Manual](#)

Comprehensive instruction manual for the Whynter ICM-080-TL, ICM-080-HP, and ICM-080-LH compact personal automatic ice cream makers. This guide covers product features, essential safety precautions, installation and operation steps, delicious recipes, troubleshooting tips, cleaning instructions, and warranty information.