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Whynter ICR-300SS

Whynter ICR-300SS 0.5-Quart Stainless Steel Rolled Ice Cream Maker Instruction Manual

Model: ICR-300SS | Brand: Whynter

1. INTRODUCTION

Thank you for choosing the Whynter ICR-300SS 0.5-Quart Stainless Steel Rolled Ice Cream Maker. This innovative appliance allows you to create delicious homemade rolled ice cream, also known as stir-fried ice cream, along with gelato, sorbet, and frozen yogurt. Its built-in powerful compressor freezer eliminates the need for pre-freezing bowls, offering continuous use and quick results in less than 5 minutes per batch. This manual provides essential information for safe and efficient operation.



Image: The Whynter ICR-300SS Rolled Ice Cream Maker, a compact stainless steel unit with a freezing pan on top and control panel on the side.

2. IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions before using 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. Allow to cool before putting on or taking off 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 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.
- 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.
- Avoid contact with moving parts.
- Ensure the appliance is placed on a stable, level surface. The unit features four stabilizing suction legs for steady operation.
- This appliance is for household use only.

3. PRODUCT OVERVIEW AND COMPONENTS

The Whynter ICR-300SS is designed for ease of use and durability. Familiarize yourself with its main components:

- **Main Unit:** Stainless steel housing with integrated compressor.
- **Freezing Pan:** The top surface where ingredients are mixed and frozen.
- **Control Panel:** Features power button, time adjustment, menu selection, and start/pause.
- **Removable Bowl:** For easy cleaning and serving.
- **Spatulas (2x):** Stainless steel spatulas for chopping, mixing, and rolling ice cream.



STAINLESS STEEL SPATULAS

Chop, mix, and roll with the durable stainless steel spatulas

Image: Two stainless steel spatulas with wooden handles, essential tools for preparing rolled ice cream.

4. SETUP

1. **Unpacking:** Carefully remove all packaging materials and ensure all components are present.
2. **Placement:** Place the ice cream maker on a stable, level, and heat-resistant surface. Ensure adequate ventilation around the unit. The four suction legs provide stability.
3. **Initial Cleaning:** Before first use, wipe the exterior of the unit with a damp cloth. Wash the removable bowl and spatulas with warm, soapy water, then rinse and dry thoroughly.
4. **Power Connection:** Plug the power cord into a grounded electrical outlet.

SLEEK AND STYLISH DESIGN

Compact design with small footprint that fits any party



Image: The Whynter ICR-300SS Ice Cream Maker showing its compact dimensions (14.25" L x 10.7" W x 9.6" H), suitable for countertop use.

5. OPERATING INSTRUCTIONS

The Whynter ICR-300SS makes creating frozen treats simple and convenient. No pre-freezing of the bowl is required thanks to its powerful built-in compressor.

5.1 Preparing Your Mix

- Prepare your desired ice cream, gelato, sorbet, or frozen yogurt mix. Ensure the mix is thoroughly chilled before adding it to the machine for optimal results.
- The machine has a 0.5-quart capacity for rolled ice cream.

5.2 Making Rolled Ice Cream

1. Turn on the machine using the Power button on the control panel.
2. Select the "Ice Cream" mode using the Menu button. The LCD digital display will show the default time (e.g., 60:00 minutes). Adjust the time using the "Time+" or "Time-" buttons if needed.
3. Pour a thin layer of your chilled ice cream mix onto the freezing pan.
4. Using the provided stainless steel spatulas, begin to chop and stir the mixture on the cold pan. As it

freezes, spread it thinly across the surface.

5. Continue chopping and stirring until the mixture reaches a thick, creamy consistency. This typically takes less than 5 minutes.
6. Once the desired consistency is achieved, use the spatulas to scrape the frozen mixture into rolls.
7. Serve immediately or transfer to an airtight container for later enjoyment.



POWERFUL BUILT-IN COMPRESSOR

Quickly freeze your favorite ice cream mix in less than 5 minutes! Keep rolling continuously!

Image: A user actively chopping and mixing ingredients on the freezing pan, demonstrating the process of making rolled ice cream.

5.3 Making Traditional Ice Cream, Gelato, Sorbet, or Frozen Yogurt

1. Place the removable bowl into the main unit.
2. Pour your chilled mix into the removable bowl.
3. Secure the lid with the mixing paddle in place.
4. Turn on the machine and select the appropriate mode (Ice Cream, Yogurt, Cooling Only, or Mixing Only) using the Menu button.
5. Adjust the time as desired. The machine will churn and freeze the mixture to your preferred consistency.
6. The LCD digital display will show the remaining time.
7. Once complete, remove the lid and mixing paddle, then scoop out your fresh frozen treat.

5.4 Adding Mix-ins

For traditional churned frozen treats, you can add mix-ins like chocolate chips, nuts, or fruit during the last few minutes of the churning cycle through the opening in the lid.

Your browser does not support the video tag.

Video: Demonstration of the Whynter Ice Cream Maker's operation, highlighting the built-in compressor and ease of use for making various frozen desserts.

Your browser does not support the video tag.

Video: A user demonstrating the process of making ice cream and frozen yogurt with the Whynter machine, including adding ingredients and showing the removable bowl.

6. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your ice cream maker.

- **Cleaning the Bowl and Spatulas:** The removable bowl and spatulas should be hand washed with warm, soapy water after each use. Rinse thoroughly and dry completely before storing.
- **Cleaning the Main Unit:** Wipe the exterior of the appliance with a soft, damp cloth. Do not use abrasive cleaners or scourers. Ensure no water enters the ventilation openings.
- **Storage:** Store the appliance in a clean, dry place when not in use.



Image: A woman wiping down the stainless steel exterior of the Whynter ice cream maker with a damp cloth, illustrating easy cleaning.

7. TROUBLESHOOTING

If you encounter any issues with your Whynter ICR-300SS, please refer to the following common troubleshooting tips:

| Problem | Possible Cause | Solution |
|--------------------------------|--|---|
| Appliance does not turn on. | Not plugged in; power outage; faulty outlet. | Ensure the power cord is securely plugged into a working outlet. Check your circuit breaker. |
| Ice cream mix is not freezing. | Mix not chilled; too much mix; ambient temperature too high. | Ensure your mix is thoroughly chilled before adding. Do not overfill the pan/bowl. Operate in a cool environment. |

| Problem | Possible Cause | Solution |
|------------------------------|--|---|
| Ice cream is too soft. | Insufficient churning time; recipe imbalance. | Increase churning time. Adjust recipe for higher fat content or less sugar if consistently too soft. For firmer results, transfer to an airtight container and freeze for 1-2 hours after churning. |
| Loud noise during operation. | Normal compressor operation; paddle obstruction. | A certain level of noise is normal for compressor-based machines. Check if the mixing paddle is properly installed and not obstructed. |

If the problem persists after trying these solutions, please contact Whynter customer support.

8. SPECIFICATIONS

| Feature | Detail |
|---------------------------|-------------------------------|
| Brand | Whynter |
| Model Number | ICR-300SS |
| Capacity | 0.5 Quarts |
| Color | Stainless Steel |
| Material | Stainless Steel |
| Operation Mode | Automatic |
| Special Feature | Manual (for rolled ice cream) |
| Included Components | 2 stainless steel spatulas |
| Item Weight | 24.3 Pounds |
| Product Care Instructions | Hand Wash |
| GTIN/UPC | 852749006962 |

9. WARRANTY AND SUPPORT

The Whynter ICR-300SS 0.5-Quart Stainless Steel Rolled Ice Cream Maker comes with a **One Year Limited Manufacturer Warranty**. For detailed terms and conditions, please refer to the warranty card included with your product or visit the official Whynter website.

For technical support, parts, or service inquiries, please contact Whynter Customer Service:

- **Website:** www.whynter.com
- **Email:** support@whynter.com (example)
- **Phone:** 1-866-WHYNTER (example)

Please have your model number (ICR-300SS) and purchase date available when contacting support.

