



WARING 2.5-Quart Compressor Ice Cream Maker Instruction Manual

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WARING[®]

COMMERCIAL

2.5-Quart Compressor
Ice Cream Maker



WCIC25 Series

For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

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IMPORTANT SAFEGUARDS

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:

1. READ ALL INSTRUCTIONS BEFORE USING.

Always unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.

- 2. Ensure the voltage is compliant with the voltage range stated on the rating label, and ensure the socket is in good condition.
- 3. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- 4. To protect against the risk of electric shock, do not pour water on the cord, plug, or ventilation, immerse the appliance in water or any other liquids.
- 5. Unplug the appliance after using or before cleaning.
- 6. Do not use accessories that are not recommended by the manufacturer.
- 7. This appliance can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge only if they are supervised or have been instructed on the safe use of the appliance and understand the hazards involved. Cleaning and user maintenance must not be done by any of the persons listed above without supervision.
- 8. Do not use the appliance close to open flames, hot plates, or stoves.
- 9. Do not press START/PAUSE prior to installing the removable bowl or mixing paddle.
- 10. Do not remove the removable bowl or paddle when the appliance is on.
- 11. Do not use outdoors.
- 12. Never clean any parts with scouring powders or sharp objects.
- 13. Do not use the removable bowl of this appliance to store processed foods or beverages.
- 14. This product is intended to be used only in commercial applications.
- 15. Do not place fingers inside the bowl when the "Mix In" ingredient lid is removed and the unit is running.

16. Do not upend this product or incline it over a 45° angle.
17. Keep the appliance at least 3 inches from other objects to ensure motor ventilation.
18. Do not operate your appliance in an appliance garage or under a wall cabinet.

When storing in an appliance garage always unplug the unit from the electrical outlet. Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.

19. Keep hands and utensils out of the mixing bowl while in use to reduce the risk of injury to persons or to the appliance itself.

DO NOT USE SHARP OBJECTS OR UTENSILS INSIDE THE MIXING BOWL! Sharp objects will scratch and damage the inside of the bowl. A rubber spatula or wooden spoon may be used when the appliance is in the off position.

20. Do not let the cord hang over the edge of table or counter, or touch hot surfaces.
21. Avoid contact with moving parts. Keep hands, hair, clothing, as well as spatulas, and other utensils away from the unit during operation to reduce the risk of injury and/or damage to the appliance.
22. Do not switch on the power button frequently (ensure 5 min. intervals at least) to avoid the damage of the compressor.
23. Metal sheets or other electric objects are not allowed to be inserted into the appliance to avoid fire and short circuits.
24. When removing the ice cream, be careful to not damage the batch bowl edge.
25. Do not switch the power on prior to installing the batch bowl and paddle.
26. The initial temperature of the ingredients should be between 77°F (25°C) and 41°F (-5°C). Do not place ingredients into the freezer to pre-freeze, as this will increase the chances of ingredients reaching ideal consistency without the appropriate amount of air incorporated.
27. “Standby” or “Night” modes are not to be used in lieu of proper cleaning and sanitization procedures at the frequency required by federal, state and local regulatory agencies.
28. This appliance is intended to be used in households and similar applications such as
 - staff kitchen areas in shops, offices, and other working environments;
 - farm houses and by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments;
 - catering and similar non-retail applications

Warning: Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.

Warning: Keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction

Warning: Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer

Warning: Do not damage the refrigerant circuit.

Warning: Do not use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer

SAVE THESE INSTRUCTIONS APPROVED FOR COMMERCIAL USE

SPECIFICATIONS

Model: WCIC25

Capacity: 2.5 Quarts



Voltage: 120V/60Hz

Power Consumption: 250W
Unit Dimensions: 12.4 X 10.7 X 16 inches (LWH)
Weight: 36 lbs.

WARNING:

Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance. Keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction. Do not damage the refrigerant circuit.

GROUNDING INSTRUCTIONS

	The lightning flash with an arrowhead symbol within an equilateral triangle is intended to alert the user to the presence of uninsulated dangerous voltage within the product's enclosure that may be of sufficient magnitude to constitute a risk of fire or an electric shock to persons.
	The exclamation point within an equilateral triangle is intended to alert the user to the presence of important operating and maintenance (servicing) instructions in the literature accompanying the appliance.

Correct Disposal of This Product



This marking indicates that this product should not be disposed of with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmentally safe recycling.

PARTS AND ACCESSORIES



1. Stainless steel housing	5. LCD display
2. Batch Bowl (handwash only)	6. Touch controls
3. Batch Bowl Lid (dishwasher safe)	7. Freezing chamber
4. Mixing paddle (dishwasher safe)	8. Housing Vents (located on front, side, and rear of unit)

TOUCH CONTROLS



POWER Control: After plugging the unit in, the machine will enter Standby mode and the LCD will display 60:00. Touch the POWER control to enter the programming mode.

MENU Control: By touching this control, the user has 3 modes to choose from: ICE CREAM (which mixes and cools), COOLING ONLY (which mixes intermittently 2-3 times per minute), and MIXING ONLY.



NOTE: To switch to a different mode at any time during the process (except “KEEP COOL” mode), press/hold MENU for 3 seconds.

TIME+ Control: Touch TIME+ control once to increase the time by 1 minute. Touching the control for 2 seconds will increase time more rapidly. The maximum run time is 60 minutes.

TIME– Control: Touch TIME– control once to decrease time by 1 minute. Touching the control for 2 seconds will decrease time more rapidly. The minimum run time is 5 minutes.

START/PAUSE Control: After setting the MENU and TIME, touch this control to start operation. Touching this control during operation will pause both operation and the time countdown. All touch control buttons are accessible during processing except MENU. To access the MENU during processing, touch POWER to turn off, touch POWER again to turn back on, then touch MENU.

DISPLAY ICONS

	The mixing icon rotates while mixing is in operation.
	The snowflake icon changes shape while cooling is in operation.

All touch control buttons are accessible during processing except MENU. To access the MENU during processing, touch POWER to turn off, touch POWER again to turn back on, then touch MENU.

BEFORE FIRST USE

Thoroughly clean and sanitize all parts that will come into contact with ice cream, including the batch bowl, mixing paddle, and lid. See Sanitizing instructions.

Warning: Be sure the power cord is unplugged during this process. Important: Always place the Ice Cream Maker upright on a flat and level surface for 24 hours prior to use to ensure the compressor provides optimum performance.

GENERAL OPERATION

When the Ice Cream, Sorbet, or Gelato is ready and has reached ideal consistency for dispensing from the batch bowl the mixing paddle will stop to avoid over-churning but it will continue to chill for the duration of the timer setting chosen.

Plugin the unit. The LCD will flash 60:00. The unit is now in standby mode.

Touch POWER. The LCD will show 3 programming mode choices.

When you touch MENU, you can select the mode you prefer: ICE CREAM, COOLING ONLY, or MIXING ONLY. Once you’ve made your selection, the default processing time for that mode will display, along with the appropriate icon for mixing and/or cooling. At this point and during processing, you can adjust your processing time by touching TIME+ or TIME–.

When processing is complete, 00:00 will appear in the display and 3 audible alerts will beep.

The unit will enter the COOL mode if no control has been touched within 10 minutes following the completion of processing. This ensures the product in the removable bowl stays cool. In the COOL mode, all touchpad controls except POWER will become inactive. After an additional 10 minutes, if no other function has been selected, the unit will go into standby mode (LCD displays 00).

For optimum consistency, chill all mixtures for a minimum of 2 hours, or up to 3 days. Always re-whisk the mixture after chilling to be sure all ingredients are well combined. While chilling the mixture is not required, this step will prevent any “ice” or “fat” crystals from forming during the freezing process for resting it in a chilled environment helps bind the ingredients together.

If a firmer consistency is desired, transfer to an airtight container and place in the freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

Motor Protection Function

To help protect the machine's motor from overheating or damage, the unit will stop mixing when the motor temperature reaches about 115°C/239°F. The unit will automatically reset itself once the motor temperature drops below 115°C/239°F. You are not required to unplug or turn off the machine.

COMPRESSOR PROTECTION FUNCTION

If the Cooling mode is paused or turned off, there will be a 3-minute delay for the compressor to turn back on and begin cooling again. The cooling icon will still be displayed but no cooling will be taking place. This delay protects the compressor from damage and ensures optimum performance..

Controlling the Volume of the Ingredients

To avoid overflow and waste, keep ingredients about ¼" under the top of the mixing paddle. Ice cream expands to different degrees depending on the recipe as it's processed.

The Differences Among the Three Working Modes

1. **ICE CREAM MODE:** The default working time is 60 minutes. In this mode, ice cream, sorbet and frozen yogurt are processed via mixing and cooling.



2. **COOLING ONLY MODE:**

The default working time is 30 minutes. In this mode, the unit keeps the contents cold, with intermittent mixing. (2-3 times per minute)



3. **MIXING ONLY MODE:**

The default working time is 10 minutes. This mode is used to mix ingredients, with no cooling.



MAKING ICE CREAM

Step 1. Prepare ingredients using your favorite recipe.

NOTE: You do not need to freeze the removable bowl in advance. This machine has a BUILT-IN COMPRESSOR that freezes the ingredients for you.



Step 2. Place the batch bowl into the freezing chamber, and press down firmly.

Step 3. Place the mixing paddle into the batch bowl, being sure to engage the bottom hole in the mixing paddle with the motor axis.

Step 4. Pour the ingredients into the batch bowl. Keep ingredients about $\frac{1}{4}$ " under the top of the mixing paddle. Place the lid onto the machine and turn it counterclockwise to lock into place.

Step 5. Touch POWER to turn unit on.

Step 6. Touch MENU to choose the desired mode.

Step 7. Touch TIME+ or TIME– to set the processing time.

Step 8. Touch START/PAUSE to start processing.

Step 9. When processing is complete, an alert will beep. Turn off the machine by touching POWER, remove lid, then lift out the batch bowl.

Step 10. Remove the mixing paddle and use a plastic scoop or wooden spoon to remove the finished ice cream and place it in another container for storage. Do not use a metal scoop, which could scratch the inside of the batch bowl.

Step 11. If a firmer consistency is desired, transfer to an airtight container and place in the freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

CLEANING AND SANITIZING

CAUTION: THE POWER CORD MUST BE UNPLUGGED BEFORE PROCEEDING TO AVOID ELECTRIC SHOCK.

TO CLEAN AND SANITIZE BATCH BOWL, PADDLE, AND LID

The batch bowl, mixing paddle, and lid must be cleaned and sanitized before initial use and after each use unless the unit is going to be used again within one hour. Failure to do so may allow residue of processed material to collect on the internal seals of the drive assembly, rendering them ineffective.

NOTE: In repetitive batch-processing applications, cleaning the batch bowl between batches will prolong the life of the drive assembly.

WASH

Use only low-foaming powdered detergents formulated for cleaning dishware and cooking utensils. These products can be purchased from restaurant and commercial food service suppliers. Follow the detergent manufacturer's instructions.

1. Remove lid, batch bowl, and paddle from the unit.
 2. Hand-wash the batch bowl with detergent. Do not put the batch bowl in the dishwasher.
 3. The lid and mixing paddle can be washed by hand or in a commercial dishwasher. Use the brush to clean inside the bottom hole of the mixing paddle before placing in the dishwasher.
 4. Pre-clean stubborn food deposits with brush and presoak in the detergent solution if necessary.
- Any other servicing should be performed by an authorized service representative.

RINSE

Use only water to rinse.

SANITIZE

Use regular, unscented bleach diluted with water between 50°F and 120°F. The sanitizing dilutions are based on the hypochlorite concentration of the bleach. The dilutes for 2 commonly available bleach concentrations are:

- Hypochlorite: 5.25%—3 teaspoons bleach per gallon of water
 - Hypochlorite 8.25%—2 teaspoons bleach per gallon of water
1. Wet a soft cloth or sponge with a bleach dilution listed above.
 2. Wipe down interior and exterior of lid, batch bowl, and mixing paddle.
 3. Place the batch bowl into the freezing chamber, install the paddle and fill it with sanitizing solution above the mixing paddle. Cover with lid (to prevent splashing) and run on MIXING ONLY for 2 minutes. Empty batch bowl.
 4. Immerse lid in sanitizing solution and soak for 2 minutes.

AIR-DRY

Do not rinse after sanitizing is completed. Drain the sanitizing solution and allow parts to air-dry.

TO CLEAN AND SANITIZE HOUSING BASE AND FREEZING CHAMBER

The housing and freezing chamber must be cleaned and sanitized before first use, and whenever the unit has come into contact with food.

Remove the vent cover on the rear of the unit.

1. To clean: Wipe down exterior housing and freezing chamber with a wet cloth. Remove and clean under the vent cover if necessary.
2. To sanitize; Wipe the entire exterior housing and freezing chamber with a soft cloth or sponge that has been dampened with sanitizing solution* and wrung out to avoid any excess solution running into housing vents in the base. DO NOT IMMERSE HOUSING IN WASHING SOLUTION, RINSE WATER, OR SANITIZE SOLUTION.
3. Allow air-drying.
4. Reinstall the vent cover on the rear of the unit.

*Use only sanitizing solutions recommended above.

LIMITED ONE YEAR WARRANTY

Waring warrants every new Waring® Commercial Ice Cream Maker to be free from defects in material and workmanship for a period of one year from the date of purchase when used with foodstuffs, nonabrasive liquids (other than detergents), and nonabrasive semiliquids, provided it has not been subject to loads in excess of the indicated rating. In addition, the motor in this appliance has a full three-year warranty. Under this warranty, the Waring Commercial Division will repair or replace any part that, upon our examination, is defective in materials or workmanship, provided the product is delivered prepaid to the Waring Service Center at 314 Ella T. Grasso Ave., Torrington, CT 06790, or any Factory Approved Service Center.

This warranty does not: a) apply to any product that has become worn, defective, damaged, or broken due to use or due to repairs or servicing by other than the Waring Service Center or a Factory Approved Service Center, or due to abuse, misuse, overloading or tampering; or b) cover incidental or consequential damages of any kind.

The one-year warranty is applicable only to appliances used in the United States or Canada; this supersedes all other express product warranty or warranty statements. For Waring products sold outside of the U.S. and Canada, the warranty is the responsibility of the local importer or distributor. This warranty may vary according to local regulations. Warning: This warranty is void if the appliance is used on Direct Current (DC).

SERVICE

Should service on this product in USA or Canada be required at any time, call or write to:

Waring Service Center • P.O. Box 3201 • 314 Ella T. Grasso Ave. • Torrington, CT 06790

Tel. 1-800-492-7464 • FAX (860) 496-9017 or nearest Authorized

Service Center replacement parts for Waring out-of-warranty repairs are obtainable at the above address.



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Documents / Resources

 <p>WARING COMMERCIAL</p> <p>2.5-Quart Compressor Ice Cream Maker</p> <p>Máquina para hacer helados de 2.35 L con compresor</p> <p>Turbine à glace de 2,35 L</p> <p>WCIC25 Series</p> <p>For more information, visit www.waringcommercial.com. For more information, visit www.waringcommercial.com. For more information, visit www.waringcommercial.com. For more information, visit www.waringcommercial.com. For more information, visit www.waringcommercial.com.</p>	<p>WARING 2.5-Quart Compressor Ice Cream Maker [pdf] Instruction Manual WARING, WCIC25 Series, 2.5-Quart, Compressor, Ice, Cream, Maker</p>
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References

- [W Waring® Commercial](#)