



## The Best Ice Cream Maker

Gene Gerrard

Updated March 15th, 2019 in [Kitchen](#)

### TOP PICK

Whynter  
ICM-200LS



"After making dozens of ice cream and sorbet pints in our quest to find the best ice cream maker and testing six highly rated machines, we decided that the **Whynter ICM-200LS Ice Cream Maker is the champion** in churning out the rich and creamy treats you'd expect from a top-quality ice cream shop."



### Key takeaways:

- The Whynter churns out ice cream that tastes exactly like what you would get from a **professional ice cream parlor**.
- It's the **ONLY** machine that makes hard and soft-serve ice cream.
- The Whynter has an add-in spout and programmed menu choice for pausing the churning for add-ins.
- Its 2.1-quart capacity allows you to make a lot of ice cream in a short period of time.
- It's easy to use, easy to clean.



**BEST**

# ICE CREAM MAKER

WHYNTER — ICM-200LS



*"Whynter is the only unit that makes buttery stick-to-the-roof-of-your-mouth consistency of the ice cream you get at a professional ice cream parlor."*

## ICE CREAM TEXTURE



PRODUCT



ICE CREAM



SORBET



NON-DAIRY ICE CREAM

**Whynter**  
ICM-200LS

Hard

Smooth

Creamy

**Cuisinart**  
ICE-100

Soft

Smooth

Grainy

**Lello**  
Musso Lussino

Soft

Smooth

Creamy

**Breville**  
Smart Scoop

Soft

Smooth

Grainy

**Cuisinart**  
ICE-60

Soft

Smooth

Creamy

**Hamilton Beach**  
68330N

Very Soft

Icy

Grainy