



## Whynter Ice Cream Maker 2 Quart Capacity Stainless Steel Bowl & Yogurt Function

Model # : ICM-220SSY

### INSTRUCTION MANUAL



Congratulations on your new Whynter product. To ensure proper operation, please read this Instruction Manual carefully before using this product. Keep this manual in a safe place for future reference.

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### TECHNICAL DATA

<b>MODEL</b>	ICM-220SSY
Capacity	2 Quart
Power Supply	115 V / 60 Hz
Maximum power consumption	180W
Cooling Temperature	-0.4°F - -31°F / -18°C - -35°C
Heating Temperature	104°F - 110°F / 40°C - 43°C
Refrigerant	R134a
Noise Level	< 58dB
Net Weight	24.25 lbs
Unit Dimensions	16.75"W x 11.25"D x 10.25"H
UPC	852749006559

### APPLIANCE SAFETY

Your safety and the safety of others are very important to us.

To reduce the risk of fire, electrical shock, or injury when using your appliance, follow these basic precautions



This is the Safety Alert Symbol. This symbol alerts you to potential hazards that may result in serious injury. All safety messages will follow the Safety Alert Symbol and either the words "DANGER" or "WARNING".



Danger means that failure to heed this safety statement may result in severe injury or death.



Warning means that failure to heed this safety statement may result in extensive product damage, serious injury, or death.



Caution means that failure to heed this safety statement may result in minor or moderate injury, or property or equipment damage.

All safety messages will alert you to know what the potential hazard is, tell you how to reduce the chance of injury, and let you know what can happen if the instructions are not followed.

### IMPORTANT SAFEGUIDES



Before the appliance is used, it must be properly positioned and installed as described in this manual, please read the manual carefully. To reduce the risk of fire, electrical shock or injury when using the appliance, follow basic precaution, including the following:



- Plug into a grounded 3-prong outlet, do not remove grounding prong, do not use an adapter, and do not use an extension cord.
- Do not use if the power supply cord is damaged. If damaged, it must be replaced by a qualified electrician.
- It is recommended that a separate circuit, serving only your appliance be provided. Use receptacles that cannot be turned off by a switch or pull chain.
- Never clean appliance parts with flammable fluids or harsh chemicals. These fumes can create a fire hazard or explosion.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of the appliance or any other appliance.
- Before proceeding with cleaning and maintenance operations, make sure to unplug the appliance.
- Do not connect or disconnect the electric plug with wet hands.
- To protect against risk of electric shock, do not pour water on cord, plug and ventilation, immerse the appliance in water or any other liquid.
- Do not attempt to repair or replace any part of your appliance unless it is specifically recommended in this manual. All other servicing should be referred to a qualified technician.

## Safety Precautions



FOLLOW WARNING CALL OUTS BELOW ONLY WHEN APPLICABLE TO YOUR MODEL

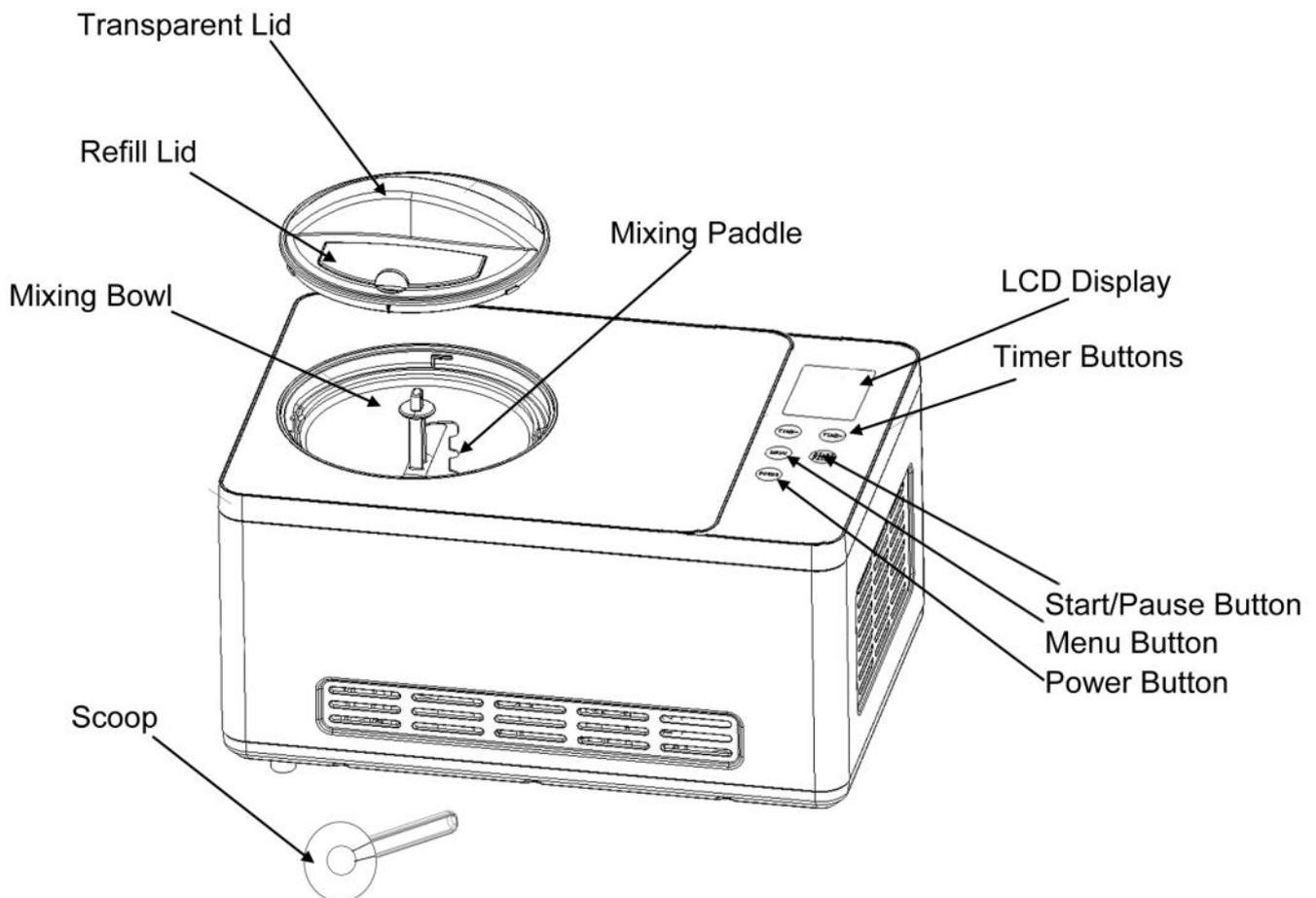
- It is important for the appliance to be leveled in order to work properly. For a stable installation, make sure the appliance is placed on a flat, level and solid surface.
- When positioning or moving the appliance ensure that it is not turned upside down or greater than 45° or more off level.
- To ensure proper ventilation for your appliance, the air vents of the appliance must be completely unobstructed. Choose a well-ventilated area with temperatures above 60°F (16°C) and below 90° F (32°C). This appliance must be installed in an area protected from the element, such as wind, rain, water spray or drips.
- This appliance is not intended for use by young children or physically-challenged persons without supervision/assistance. Young children must be supervised to ensure safety around this or any appliance.
- Never pull the cord to disconnect it from the outlet. Grasp the plug and pull it from the outlet.
- Never lift, carry or drag the appliance by the power cord.
- This appliance is designed for household, non-commercial use only. Any other use will void the warranty.
- Do not insert any foreign objects into the appliance.
- Do not power on the appliance before the removable stainless steel mixing bowl and transparent lid are installed properly
- This is a self-contained ice cream maker and no pre-freezing is needed. Do not use pre-frozen ingredients as it can cause the mixture to freeze before ice cream is made.
- Do not remove the churn blade when the appliance is freezing.
- Avoid placing any objects on top of the appliance.
- This is an electrical appliance, to avoid injury from electrical shock do not operate the unit with wet hands, while standing on a wet surface or while standing in water. Do not use outdoors or in wet conditions.
- Do not plug into the power outlet before set up is completed.

## Features and Parts

Take on dessert making like never before! Make delicious homemade ice cream that you can fully customize to taste with the Whynter 2 Quart Ice Cream and Yogurt Maker. Incredibly easy to use, you can create delicious ice cream, rich creamy gelato, sorbet, and yogurt all in the comfort of your own home. Ideal for entertaining, this high capacity unit makes up to two quarts of your favorite dessert in a single batch.

Our full featured appliance offers premium functions not available in budget ice cream and yogurt makers. A built-in powerful compressor freezer allows for continuous use without the inconvenience of having to pre-freeze the mixing bowl. Not only is it so much easier, it also tastes a whole lot better. The Whynter ICM-220SSY features an Extended Cooling function that prevents the mixture from melting and a Motor Protection function that stops the motor from churning to prevent overheating or damage to the motor when the mixture becomes solid.

The sleek stainless steel exterior and soft touch LCD control panel will accent any kitchen counter. This will quickly become your new best friend. You will never again have to wait hours or take up freezer space before being able to make your favorite frozen dessert.



### PREPARE RECIPE INGREDIENTS

Prepare recipe ingredients from your own recipe or from ours, and pour the mixture into the removable stainless steel mixing bowl.

*Note: No pre-freezing is needed. This appliance has a built-in compressor which is designed to freeze the mixture in between 30:00 – 60:00 minutes.*

Ice Cream and Yogurt recipes can be downloaded from the ICM-200SSY product page on our website, [www.whynter.com](http://www.whynter.com) or just send us an email at [support@whynter.com](mailto:support@whynter.com) and we will send you a guide to introduce you to a variety of mixtures, ice creams, frozen yogurts, sherbets, and sorbets which will open up a world of possibilities to explore, and once you have mastered the basics, let your imagination run wild, as you try new flavors and fun combinations.

### IMPORTANT SAFETY INSTRUCTIONS



#### WARNING

To reduce the risk of fire, electrical shock, or injury when using your appliance, follow these basic precautions:

- Read all instructions before using the appliance.
- **DANGER or WARNING:** An empty ice cream maker can be a hazardous for children or small pets. If disposing of the ice cream maker, remove the stainless steel mixing bowl, churn blade, or transparent lid from your unused appliance, or take other action to ensure the ice cream maker is harmless.
- Never allow children to operate or play with the appliance.
- Never clean appliance parts with flammable fluids or harsh chemicals. The fumes can create a fire hazard or explosion.
- Do not store or use gasoline or any other flammable vapors and liquids in the vicinity of this or any other appliance. The fumes can create a fire hazard or explosion.

#### **BEFORE USING YOUR APPLIANCE**

- Remove the exterior and interior packing.
- Before connecting the appliance to the power source, let it stand upright for approximately 2 hours. This will reduce the possibility of a malfunction in the cooling system from handling during transportation.
- Clean the interior surface with lukewarm water using a soft cloth.
- Wash all parts that will come into contact with the ice cream (including the removable stainless steel mixing bowl, churn blade, transparent lid, refill lid, and scoop).

*Note: Please note that the parts are not dishwasher safe.*

#### **INSTALLATION OF YOUR APPLIANCE**

- **WARNING:** Do not store or install the appliance outdoors.
- **CAUTION:** This appliance is designed for making ice cream desserts.
- Place your appliance on a hard and level surface that is strong enough to support it when ingredients are added.
- Allowance of at least 5 inches (127mm) of space around the appliance is suggested, which allows the proper air circulation to cool the compressor and condenser.
- Do not install the appliance near an oven or other heating source.
- Plug in the appliance into an exclusive, grounded wall power outlet. Do not under any circumstances cut or remove the third (ground) prong from the power cord. Any questions concerning power and/or grounding should be directed toward a qualified electrician or an authorized service center.

#### **FREESTANDING INSTALLATION**

A freestanding installation will allow you to install the ice cream maker in any place you desire provided that the required clearance space around the appliance is respected. In every setting, there must be an adequate ventilation and access for service. Never install or operate the unit in an enclosed area. Allowance of at least 5 inches (127mm) of space around the appliance is suggested, which allows the proper air circulation to cool the compressor and condenser.

#### **ELECTRICAL CONNECTION**

***WARNING: Improper use of the grounded plug can result in the risk of electrical shock. If the power cord is damaged, have it replaced by a qualified electrician or contact Whynter Service Department.***

This appliance requires a standard 115/120 Volt AC ~/60Hz electrical ground outlet with three-prong. Have the wall outlet and circuit checked by a qualified electrician to make sure the outlet is properly grounded. The cord should be secured behind the appliance and not left exposed or dangling to prevent accidental injury. The appliance should always be plugged into its own individual electrical outlet which has a voltage rating that matches the rating label on the appliance. This provides the best performance and also prevent overloading house wiring circuits that could cause a fire hazard from overheated. Never unplug the appliance by pulling the power cord. Always grip the plug firmly and pull straight out from the receptacle. Repair or replace immediately all power cords that have become frayed or otherwise damaged. Do not use a cord that shows cracks or abrasion damage along its length or at either end. When moving the appliance, be careful not to damage the power cord.

#### **EXTENSION CORD**

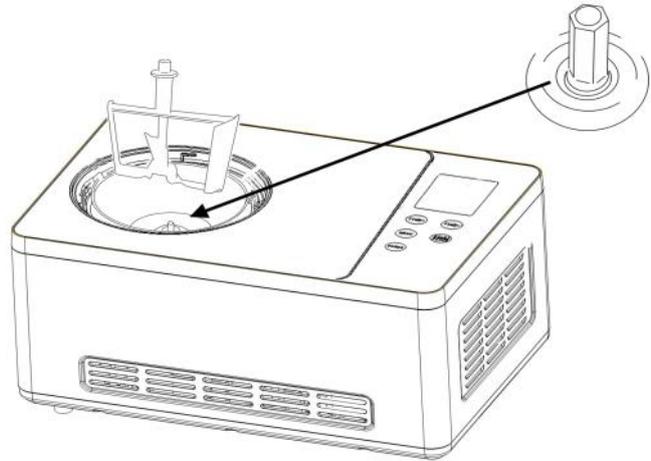
Because of potential safety hazards, it is strongly recommended that you do not use an extension cord with this appliance. However, if you must use an extension cord, it is absolutely necessary that it be a UL/CUL-Listed, 3-wire grounding type appliance extension cord having a grounding type plug and outlet and that the electrical rating of the cord be 115 volts and at least 10 amperes.

# Installation and Operation

## INSTALLATION OF YOUR APPLIANCE

*NOTE: Always place the Ice Cream Maker upright on a flat, level and solid surface.*

1. Install the removable stainless steel mixing bowl. Make sure the outside of the removable mixing bowl is completely dry before inserting it to the appliance.
2. Insert the churn blade into the motor axis at the bottom of the removable stainless steel mixing bowl. (See picture on right).
3. Install the transparent lid on top of the bowl and lock it by turning it counterclockwise.



## CONTROLS



- **POWER Button:** After the appliance is installed and connected to the power supply, press the Power button to turn the machine on. The LCD will display "60:00" which is the factory preset 60 minutes operating time. When the appliance is on and the Menu Selection screen is displayed, if the Power button is pressed, the unit will enter Standby mode until the power cord is unplugged.

- **MENU Button:** This unit can be operated in three convenient modes:

**Ice Cream mode** - In this mode, the appliance will churn and freeze. The LCD will display 60:00 minutes as its default operating time. The desired time can be adjusted by pressing the Timer buttons before starting this mode. A mixing blade and snowflake icon will be displayed and flash when ice cream mode is in operation.

**Yogurt mode** - In this mode, the appliance will process the yogurt mixture between 104-110°F(40-43°C) for a default time of 8 hours. The LCD display will show "08H". The desired time can be adjusted by pressing the Timer buttons between 04-24 hours before starting this mode. The yogurt icon will be displayed and flash when yogurt mode is in operation.

*NOTE: Temperature settings can not be adjusted in Yogurt Mode.*

**Cooling only mode** - In this mode, the appliance will freeze without turning for a default time of 30:00 minutes. The desired time can be adjusted by pressing the Timer buttons before starting this mode. A snowflake icon will be displayed when cooling mode is in operation. This mode is ideal for preventing the frozen ice cream from melting.

**Mixing only mode** - In this mode, the churn blade will continue churning for a default time of 10:00 minutes without cooling. This mode is ideal for pre-mixing the prepared ingredients and adding extra ingredients to the finished mixture. The desired time can be adjusted by pressing the Timer buttons before starting this mode. A mixing icon will be displayed when Mixing mode is in operation.

*NOTE: When the Menu button is pressed down for more than 3 seconds, the ice cream maker will return to setup screen and cancels the current operation.*

## Installation and Operation

- **START/PAUSE Button:** After choosing the desired mode and the operating time is set, press the START/PAUSE button to initiate the mode selection. The current mode icon will flash indicating that the unit is in operation.  
The unit will be paused by pressing the START/PAUSE during operation. The current mode icon will stop flashing indicating that the unit is paused. At pause, press START/PAUSE button again, the machine will resume its unfinished operation.  
*NOTE: The unit may enter a three minute compressor lockout when operation of the unit has been resumed. This three minute time delay helps extend the life of the compressor. Once delay elapses, the compressor will engage and the ice cream maker will start cooling again.*
- **Timer Buttons:** 05:00 – 60:00 minutes of operation time can be selected by pressing the Timer Buttons in 1:00 minute increments. Pressing the Time+ button will increase the operation time and Time– button to decrease operation time.

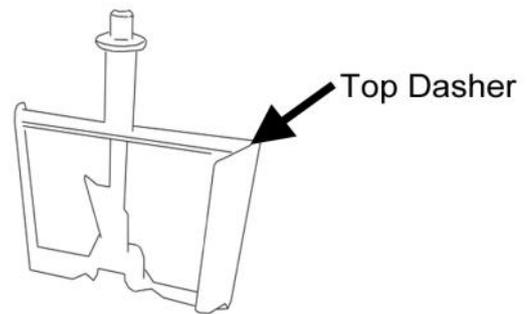
### ICE CREAM AND YOGURT MAKING

**WARNING:** Before first use, wipe the base of the unit with a moist cloth. Do not immerse the base in water. Wash the lid, removable stainless steel mixing bowl and churn blades in warm, soapy water to remove any dust or residue from the manufacturing and shipping process. Please note that the parts are not dishwasher safe. Do not clean any of the parts with abrasive cleaners or hard implements.

#### OPERATING INSTRUCTIONS

1. Plug the unit into the power outlet. LCD screen will display “00” for standby.
2. Prepare ingredients (see pages 9 - 10 of the User Manual for recipes).  
*Note: Please make sure that the pre-mixture does not exceed the top dasher of the churn blade to avoid overflowing.*
3. Place removable stainless steel mixing bowl into the base. Be sure bowl is properly aligned. Make sure the outside of the stainless steel mixing bowl is completely dry before inserting it into the appliance.
4. For ice cream making, place churn blade in the removable stainless steel mixing bowl so that it rests in the center of the bowl.  
**For yogurt making, the churn blade is not required for this operation.**
5. Pour mixture into the removable stainless steel mixing bowl. When mixture is ready, position the transparent lid and lock into place by turning it counterclockwise.
6. Press the POWER button to turn the unit on.
7. Press the Menu button and choose Ice Cream mode or Yogurt Mode. The time will default to 60 minutes for Ice Cream mode and 8 hours for Yogurt mode. Timer can be adjusted by pressing the Timer Buttons.
8. Press the START/PAUSE button to begin. The timer will count down to 00:00 and the unit will beep three times to indicate the mixture is ready.  
*Tip: Additional ingredients such as nuts and fruits can be added towards the end of mixing time. Once the mixture has begun to thicken (usually about 5 minutes from end time), add the ingredients through the Refill Lid opening.*
9. Turn the unit off by pressing the POWER button. Remove the transparent lid by turning it clockwise to unlock. Lift removable stainless steel mixing bowl out of the base with handle. Remove churn blade the bowl.

*NOTE: If the unit is not powered off and removable stainless steel mixing bowl is not removed from the unit after the operation time, it will go into an Extended Cooling Function.*



# Installation and Operation

## EXTENDED COOLING FUNCTION

### Ice Cream Mode

When the set operation time has elapsed (LCD displays "00:00"), the operation stops and the appliance will beep 3 times. If the appliance is not turned off in ten minutes, it automatically enters into an Extended Cooling Function to keep the ice cream frozen. In this function, the compressor will come on and the display will flash "COOL" for a ten-minute cycle. When done, the unit will beep 5 times to note that the Extended Cooling Function has completed. The unit will go into Standby mode afterwards.

### Yogurt Mode

When the set operation time has elapsed (LCD displays "00:00"), the operation stops and the appliance will beep 3 times. If the appliance is not turned off in ten minutes, it automatically enters into an Extended Cooling Function to keep the yogurt frozen. In this function, the compressor will come on and the display will flash "COOL" for a 15 minutes. When done, the unit will go into Standby mode. Once the temperature sensor detects that the internal temperature is higher than 48°F(9°C), the unit will restart and cool for four-minute cycles. This cycle will continue until the unit is manually turned off.

*NOTE: The mixing function is not activated during the Extended Cooling Function. If you would like to mix as well, turn the unit off to reset the function. You can also turn the unit off at any time during the Extended Cooling Function.*

## PAUSE TIME AND MIXING

Press the START/PAUSE button at any point in the Ice Cream and Yogurt Mode to pause the time and mixing. The ice cream maker will still keep cooling the mixture. Press the START/PAUSE button again to resume operation. If the unit is paused and operation is not resumed in 10 minutes, the unit will go into Standby mode.

*NOTE: The unit may enter a three minute compressor lockout when operation of the unit has been resumed. This three minute time delay helps extend the life of the compressor. Once delay elapses, the compressor will engage and the ice cream maker will start cooling again.*

## ADJUSTING OPERATIONS

- **Resetting the Operation** - You can reset or cancel the operation by pressing the Menu button for 3 seconds to return to Menu Selection screen.
- **Increasing/Decreasing Operation Time during Operation** - If changing of operation time is needed, press the Start/Pause button to pause unit. To adjust operation time, press the Time+ button to increase the operation time and Time- button to decrease operation time. Operation Time adjustment will be in 1:00 minute increments.
- **Motor Protection Function** - When the mixture becomes hard, the motor's protection device stops the motor from churning to prevent overheating or damage to the motor. In Ice Cream mode (Cooling and Mixing), the cooling function does not stop until the operation time has elapsed.
- **Controlling the Volume of the Ingredients** - To avoid overflowing, please ensure that the mixture does not exceed 60% of capacity of the removable mixing bowl as frozen mixture expands.

*NOTE: The time it takes to make a batch of ice cream varies and depends on the amount and temperature of the ingredients used. For quicker results, use less ingredients and/or refrigerated ingredients..*

## STORAGE

Remove the yogurt mixture or finished ice cream into a clean and dry container using the plastic scoop. Do not use metal scoop as it can scratch the removable mixing bowl.

Fruit based ice creams, sorbets and sherbets are only truly luscious when they still have the just picked flavor that time so rapidly destroys. That is why no commercial fruit ice, sherbets or ice cream can ever be as good as freshly home-made. For fruit ices, sherbets or ice creams to have a long freezer life, the fruits must be cooked, thereby destroying their freshness. If your creations are consumed in a short time frame, you can use uncooked fruit purees for a much better flavor.

## Ice Cream Recipes

Ice cream mixtures can be as simple as pureed fruit, sugar and cream, Philadelphia-style, or based on more complicated cooked custards, French style. Both are delicious, though French versions are slightly richer. The recipes which follow are for both kinds. All use rich, heavy cream. If you prefer a lighter, lower-calorie mixture, substitute milk (whole or skim) or even yogurt for the cream in any of these recipe. Always sample the mixtures before freezing and adjust to your own taste.

Use these simple recipes as an inspiration for your own favorite ice creams. If you like a little crunch, add a cup of chopped nuts, chocolate chips or candy to a quart of mixture either before or after freezing, depending on whether you want the crunch to be frozen, too. You can also add chopped fruit, fresh or dried, shredded coconut, even marshmallows. It's better to add these soft things at the end so they do not get icy.

<p><b>Strawberry Ice Cream</b></p> <p>2 pints strawberries, washed and bulled</p> <p>½ cup plus 2 tablespoons superfine sugar</p> <p>3 tablespoons fresh lemon juice</p> <p>1 ½ cups heavy cream</p> <p>Purée the strawberries in a food processor. Stir in the remaining ingredients. Pour the mixture into the removable mixing bowl of the ice cream maker and freeze.</p>	<p><b>Maple Walnut Ice Cream</b></p> <p>2 cups heavy cream</p> <p>¾ cup milk</p> <p>1 ¼ cups Vermont grade a maple syrup</p> <p>¾ cup walnut pieces</p> <p>Pour the mixture into the bowl of the SNO ice cream maker and freeze.</p>
<p><b>Peach Ice Cream</b></p> <p>Two 16-ounce can peaches packed in heavy syrup, drained, liquid discarded.</p> <p>¾ cup simple syrup</p> <p>3 tablespoons fresh lemon juice</p> <p>1 cup heavy cream</p> <p>Puree the peaches in a food processor. Add the syrup, lemon juice and cream. Pour the mixture into the removable mixing bowl of the ice cream maker and freeze.</p>	<p><b>Coconut Ice Cream</b></p> <p>One 15-ounce can sweeten cream of coconut.</p> <p>1 cup milk</p> <p>1 ½ cups heavy cream</p> <p>½ cup tightly-packed sweetened coconut flakes</p> <p>Place the coconut cream and milk in a food processor and blend thoroughly. Stir in the cream and coconut flakes. Pour the mixture into the removable mixing bowl of the ice cream maker and freeze.</p>
<p><b>Chocolate Ice Cream</b></p> <p>3 ounces semisweet chocolate</p> <p>1 ounce unsweetened chocolate</p> <p>1 recipe Custard Ice Cream Base, warm</p> <p>Melt the chocolate together in a saucepan over low heat, stirring occasionally until smooth. Gradually add some of the ice cream base to the chocolate, whisking it frequently to keep the chocolate smooth. Add the remaining ice cream base and cook over low heat until the mixture is well blended. Cool thoroughly. Pour the mixture into the removable mixing bowl of the ice cream maker and freeze.</p>	<p><b>Rich Vanilla Ice Cream</b></p> <p>3 cups heavy cream</p> <p>1 cup whole milk</p> <p>¾ cup sugar</p> <p>2 vanilla beans, split, or 2 tablespoons vanilla extract</p> <p>4 egg yolks</p> <p>Follow the recipe for the Custard Ice Cream Base, adding the vanilla beans to the saucepan with the cream, milk and sugar. Just before straining, scrape the seeds from the beans into the custard base. If using vanilla extract, add to the base after straining. Pour the mixture into the removable mixing bowl of the ice cream maker and freeze.</p>

## Ice Cream Recipes

<p><b>Fresh Strawberry Sorbet</b></p> <p>2 pints strawberries, washed and hulled 1 cup plus 2 tablespoons simple syrup ¼ cup fresh lemon juice</p> <p>Purée the strawberries in a food processor. You should have about 3 cups. Stir 1 cup of simple syrup and the lemon juice. Taste and add remaining syrup if necessary. Pour the mixture into the removable mixing bowl of the ice cream maker and freeze.</p>	<p><b>Watermelon Sorbet</b></p> <p>½ watermelon, approximately 1 cup simple syrup 2 tablespoons fresh lemon juice</p> <p>Remove the seeds and rind from enough watermelon to make 3 ½ cups of purée in a food processor. Stir in the simple syrup and lemon juice. Pour the mixture into the removable mixing bowl of the ice cream maker and freeze.</p>
<p><b>Mango Sorbet</b></p> <p>4 ripe mangoes 1 cups simple syrup ¼ cup fresh lemon juice</p> <p>Peel and pit the mangoes. Purée the fresh in a food processor. You should have about 3 ½ cups of purée. Stir in the simple syrup and lemon juice. Force the mixture through a fine sieve. Pour the mixture into the removable mixing bowl of the ice cream maker and freeze.</p>	<p><b>Fresh Pineapple Sorbet</b></p> <p>1 small ripe Hawaiian pineapple 1 cups simple syrup 2 tablespoons fresh lemon juice</p> <p>Peel, core and cube the pineapple. Place the cubes in a food processor and process until very smooth and frothy. You should have 2 ½ cups. Stir in the simple syrup and lemon juice. Taste and add more syrup or juice if needed. Pour the mixture into the removable mixing bowl of the ice cream maker and freeze.</p>
<p><b>Strawberry Daiquiri</b></p> <p>2 pints strawberries, washed and bulled ½ cup superfine sugar ½ cup fresh lemon or lime juice 1 1/3 cups rum</p> <p>Purée the strawberries in a food processor. Place the puree in the bowl of the machine with the remaining ingredients and freeze 25 to 30 minutes, depending on how firm you like your drinks. Serves 6.</p>	<p><b>Frozen Margarita</b></p> <p>¾ cup tequila ½ cup triple sec 1 cup fresh lemon or lime juice ¼ cup water</p> <p>Power all the ingredients into the bowl of the machine and freeze 15 to 20 minutes, depending on how firm you like your drinks. While the mixtures is freezing, rub the rims of 6 glasses with a lemon wedge. Dip the rims in salt. Serve the drinks in the salted glasses. Serves 6.</p>
<p><b>Pina Colada</b></p> <p>One 20-ounce can crushed pineapple, drained 1 cup coconut cream 4 dashes bitters ¼ teaspoon salt 1 cup water 1 cup rum</p> <p>Purée the pineapple in a food processor. You should have about 1 ½ cups of puree. Place the puree in the bowl of the machine with the remaining ingredients and freeze 25 to 30 minutes depending on how firm you like your drinks. Serves 6.</p>	<p><b>Banana Daiquiri</b></p> <p>One 20-ounce can crushed pineapple, drained 1 cup coconut cream 4 dashes bitters ¼ teaspoon salt 1 cup water 1 cup rum</p> <p>Purée the pineapple in a food processor. You should have about 1 ½ cups of puree. Place the puree in the bowl of the machine with the remaining ingredients and freeze 25 to 30 minutes depending on how firm you like your drinks. Serves 6.</p>

## Yogurt Recipes

For your first few batches, we recommend treating yourself to whole milk, because it produces a naturally thick final product. However, yogurt can be made with skim or low-fat milk—it just will probably be a bit thinner than store-bought varieties, which often contain thickeners.

### Basic Yogurt

4 cups = 1 quart

Ingredients:

4 cups whole or low-fat milk

1/2 cup non-pasteurized whole milk or low-fat plain yogurt containing active yogurt cultures, at room temperature or powdered yogurt starter (amount specified on package)

Directions:

1. In a saucepan over medium heat, bring the milk to a boil. Immediately remove the pan from the heat.
2. Place the end of an instant-read thermometer in the pan of milk. When the milk has cooled to lukewarm (110°F), in a bowl, combine about 1 cup of the milk and the yogurt and stir until smooth. Then, stirring constantly, slowly pour the mixture back into the pan of warm milk.

Note: To speed the cooling process, place the pan in the prepared ice bath and stir the milk occasionally. If the milk temperature drops too low, return it to heat.

3. Pour the milk-yogurt mixture into the yogurt maker and process overnight (8-10 hrs.) according to the manufacturer's instructions. Serve warm the next morning, or cover and refrigerate before serving. Store the yogurt, tightly covered, in the refrigerator for up to 1 week. Reserve some of the homemade yogurt to begin making your next batch, if desired.

Note: As yogurt ages, it becomes more tart. If more whey separates out of the yogurt, just stir before serving.

Optional: Stir any flavorings such as jam, honey, dulce de leche, molasses, fresh or dried fruit, garlic, herbs, etc. into the yogurt just before serving.

For thicker, Greek-style yogurt, after incubation, spoon the yogurt into a cheesecloth-lined colander set over a bowl and let it drain, covered in the refrigerator, for at least 1 hour or overnight. Discard the whey that drains out of the yogurt or reserve it for another use.

Makes about 4 cups.

### Tart Yogurt Ice Cream

Ingredients:

1 quart of full-fat plain yogurt

1 cup of sugar

a pinch of salt

Directions:

1. Combine all ingredients
2. Place the mixture in the ice cream maker following the manufacture's instructions. Enjoy immediately or ripen in the freezer for a firmer consistency.
3. Add toppings such as: fresh berries or fruit, nuts, granola, cereal, cookie and candy pieces.

### Honey and Pecan Yogurt Ice Cream

Ingredients:

2 1/4 cup Yogurt

1 cup honey

5 egg yolks

1/2 cup sugar

1 cup pecans, chopped

## Yogurt Recipes

### Directions:

1. Combine egg yolks, sugar and honey and whisk slightly.
2. Bring yogurt gently to a boil.
3. Pour yogurt into the egg mix and return to low heat.
4. Bring yogurt mixture to simmer, stirring frequently. The mixture should then thicken, do not boil.
5. Remove the mixture from heat and chill.
6. When cool, add the mixture to the ice cream maker following the manufacture's instructions.
7. When the mixture is at the desired consistency, add the pecans.
8. Enjoy immediately or ripen in the freezer for a firmer consistency.

### **Honey or Maple Yogurt Ice Cream**

#### Ingredients:

3/4 cup of high quality honey or maple syrup

1 cup heavy cream

3 cups plain whole milk yogurt

#### Directions:

1. Heat honey/ maple syrup and cream in a saucepan over low heat. Stir frequently to combine and prevent scorching, just until warm.
2. Place the yogurt in a large bowl, and slowly combine using a wire whisk, the honey mixture.
3. Place the mixture in the ice cream maker following the manufacture's instructions. Enjoy immediately or ripen in the freezer for a firmer consistency.

### **Vanilla Bean & Honey Yogurt Ice Cream**

#### Ingredients:

4 ounces plain whole milk yogurt

1 vanilla bean scraped

1/3 cup honey

#### Directions:

1. Heat the honey slightly on the stove.
2. Mix the yogurt and honey a bowl until combined.
3. Slice the vanilla bean down the length of the pod. Open the bean and scrape the seeds out using a dull knife and add them to the yogurt and honey.
4. Mix well and pour mixture into the ice cream maker following the manufacture's instructions. Enjoy immediately or ripen in the freezer for a firmer consistency.

### **Strawberry Yogurt Ice Cream**

#### Ingredients:

3 cups washed, quartered strawberries (about 1 1/2 pints)

Zest of one lemon

3/4 cup sugar

1/4 teaspoon kosher salt

2 cups Greek (strained) yogurt

Lemon juice to taste

## Yogurt Recipes

### Directions:

1. Combine berries, lemon zest, sugar, and salt in a saucepan over medium heat. Cook, stirring occasionally, until juices leave the berries and begin to simmer, then reduce to low heat. Continue to cook, stirring occasionally, until slightly thickened and berries are tender (about 6 minutes).
2. Add to a food processor and purée until smooth. Strain using a fine mesh strainer. Yields approximately 2 cups of purée.
3. In a bowl and whisk in yogurt and purée until well combined. Add lemon juice to taste.
4. Place the mixture in the ice cream maker following the manufacture's instructions. Enjoy immediately or ripen in the freezer for a firmer consistency.

### Chocolate Yogurt Ice Cream

#### Ingredients:

- 2 cups whole milk
- 4 egg yolks
- 2/3 cup sugar
- 4 ounces bittersweet or semisweet chocolate, melted and cooled
- 1 1/2 teaspoons vanilla extract
- 2 cups full-fat plain yogurt

#### Directions:

1. In a medium saucepan over medium heat, heat the milk until just under a boil (you will see tiny bubbles around the edges and steam rising from the surface). Remove the milk from the heat.
2. While the milk is heating, whisk the egg yolks and sugar in a bowl. Gradually, add 1/4 cup of the hot milk into the egg yolks, whisking constantly, then add the egg yolks back to the saucepan with the rest of the milk and cook over medium heat, stirring constantly, until the mixture has thickened enough to coat the back of a spoon (170°F via a candy thermometer).
3. Stir in the melted chocolate and the vanilla extract. Strain the mixture through a fine mesh strainer into a large bowl and allow to cool to room temperature.
4. Mix the yogurt and chocolate mixture.
5. Place the mixture in the ice cream maker following the manufacture's instructions. Enjoy immediately or ripen in the freezer for a firmer consistency.

## Troubleshooting and Tips

Many common ice cream maker problems are easily resolved. Try the troubleshooting suggestions below to see if the problems can be resolved before having to contact the Whynter Service Department.

<b>Problem</b>	<b>Possible Causes</b>	<b>Solutions</b>
Ice cream maker churning blade not working	<ul style="list-style-type: none"> <li>• Mixture is too hard</li> <li>• Unit is in Yogurt Mode</li> </ul>	<ul style="list-style-type: none"> <li>• Power off the unit and wait for the mixture to be soften</li> <li>• Switch to Cooling or Mixing mode</li> </ul>
Ice cream maker does not freeze	<ul style="list-style-type: none"> <li>• Room's ambient temperature is too high</li> <li>• Ice cream mixture temperature is too warm</li> <li>• The volume of the mixture is more than required measurement</li> </ul>	<ul style="list-style-type: none"> <li>• Choose a well-ventilated area with temperatures above 60°F (16°C) and below 90°F (32°C)</li> <li>• Use refrigerated mixture and make sure that your pre-mixture does not go over top dasher of the churn blade</li> </ul>
Ice cream maker compressor does not run when operation of the unit has been resumed	<ul style="list-style-type: none"> <li>• The ice cream maker has entered a three minute compressor lockout</li> </ul>	<ul style="list-style-type: none"> <li>• This three minute time delay helps extend the life of the compressor. Once delay elapses, the compressor will engage and the ice cream maker will start cooling again</li> <li>• Contact Whynter Service Department</li> </ul>
Ice cream is not firm enough	<ul style="list-style-type: none"> <li>• Ingredients were warm or at room temperature before placing in the bowl</li> <li>• The ice cream maker lid was opened and closed too many times during the freezing process.</li> <li>• The freezing bowl has a thick coating of ice on the walls.</li> </ul>	<ul style="list-style-type: none"> <li>• Use refrigerated mixture that does not go over top dasher of the churn blade</li> <li>• Refrain from opening the lid many times</li> <li>• After washing, dry completely prior to placing back in ice cream maker</li> </ul>
Ice cream maker stops churning before ice cream is ready	<ul style="list-style-type: none"> <li>• Too much mix-in ingredients are added causing the churn blade to jam</li> <li>• Mix-in ingredients, such as chocolate chips or chopped nuts, added too soon</li> </ul>	<ul style="list-style-type: none"> <li>• Wait until ice cream mixture is thickened or frozen before adding ingredients</li> </ul>
Ice cream too icy	<ul style="list-style-type: none"> <li>• Low-fat ice cream is being made</li> <li>• Too much water in the mixture</li> <li>• Sugar in the mixture is not dissolved</li> </ul>	<ul style="list-style-type: none"> <li>• Use whole milk or buttermilk instead of nonfat milk</li> <li>• Put the sugar on the fruit and let it melt in the fruit's juices instead of using syrup</li> <li>• Make sure sugar is well-dissolved</li> </ul>

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- Damage caused by consumer misuse, tampering, or failure to follow the care and special handling provisions in the instructions.
- Damage to the finish of the case, or other appearance parts caused by wear.
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