



ICS-167-GW (Gold White) ICS-167-TB (Turquoise) OWNER'S MANUAL



7-in-1 1.6 Qt Soft-Serve Ice Cream and Slushy Maker

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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The Safety Alert Symbol indicates potential hazards that could result in serious injury. All safety messages will follow the Safety Alert Symbol and either the words "DANGER" or "WARNING"

Your safety and the safety of others are very important to us. To reduce the risk of fire, electrical shock or injury when using the appliance, follow basic precautions, including the following:



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.

GENERAL SAFETY:

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:

- Operate the appliance on a stable, level surface.
- Do not use outdoors or near heat sources such as stoves or open flames.
- Keep a minimum of 4 inches (100 mm) of clearance on all sides for proper ventilation.
- Do not tilt the appliance more than 45° and never operate it on its side.
- Do not allow children to operate or play with the appliance. Close supervision is required.
- Do not insert fingers or utensils into the discharge opening or near moving parts.

ELECTRICAL SAFETY:

- Ensure the voltage matches the appliance rating label.
- Plug the unit into a properly grounded outlet.
- Do not use with damaged cords or plugs; contact qualified service personnel if repair is needed.
- Always unplug the appliance before cleaning, assembling, or disassembling.
- Do not immerse the appliance body, power cord, or plug in water or any liquid.
- Avoid placing extension cords or multi-outlet strips behind or beneath the appliance.

OPERATION SAFETY:

- Use only when all components (outlet port assembly cover, inlet funnel cover, mixing blade, outlet assembly) are properly installed.
- Do not operate the appliance when empty.
- Ensure recipe volume remains between the MIN and MAX fill lines.
- For slushy beverage modes:
 - Sugar content must be greater than 6%.

- Alcohol content must be between 2% and 16%.
- Using unsuitable mixtures may cause the cooling barrel to freeze, motor overload, or damage.
- Do not stop and restart the appliance frequently; allow at least 5 minutes between power cycles.
- Do not remove the cover or mixing blade during operation.
- Do not use sharp or metal tools inside the cooling barrel.
- Do not touch the exposed edges of the cooling barrel interior. Surfaces become extremely cold during operation and may cause frost injury.
- Do not add solid ingredients (nuts, chocolate chunks, mix-ins) directly into the machine. Add them after dispensing.

PROTECTION FEATURES:

This appliance includes built-in safeguards:

- Motor Protection: Automatically stops if the mixture becomes too hard or overload is detected.
- Compressor Protection: May delay restart for approximately 3 minutes to prevent rapid cycling.
- Cover Interlock: The unit will not operate if the outlet port assembly cover is not installed properly.
- Overheat Safety: Operation will stop automatically if internal temperatures exceed safe limits.

TRANSPORT AND STORAGE SAFETY:

This appliance includes built-in safeguards:

- Keep the appliance upright for at least 4 hours before first use or after moving.
- Store in an upright position only.
- Do not store anything inside the cooling barrel when not in use (except the mixing blade).

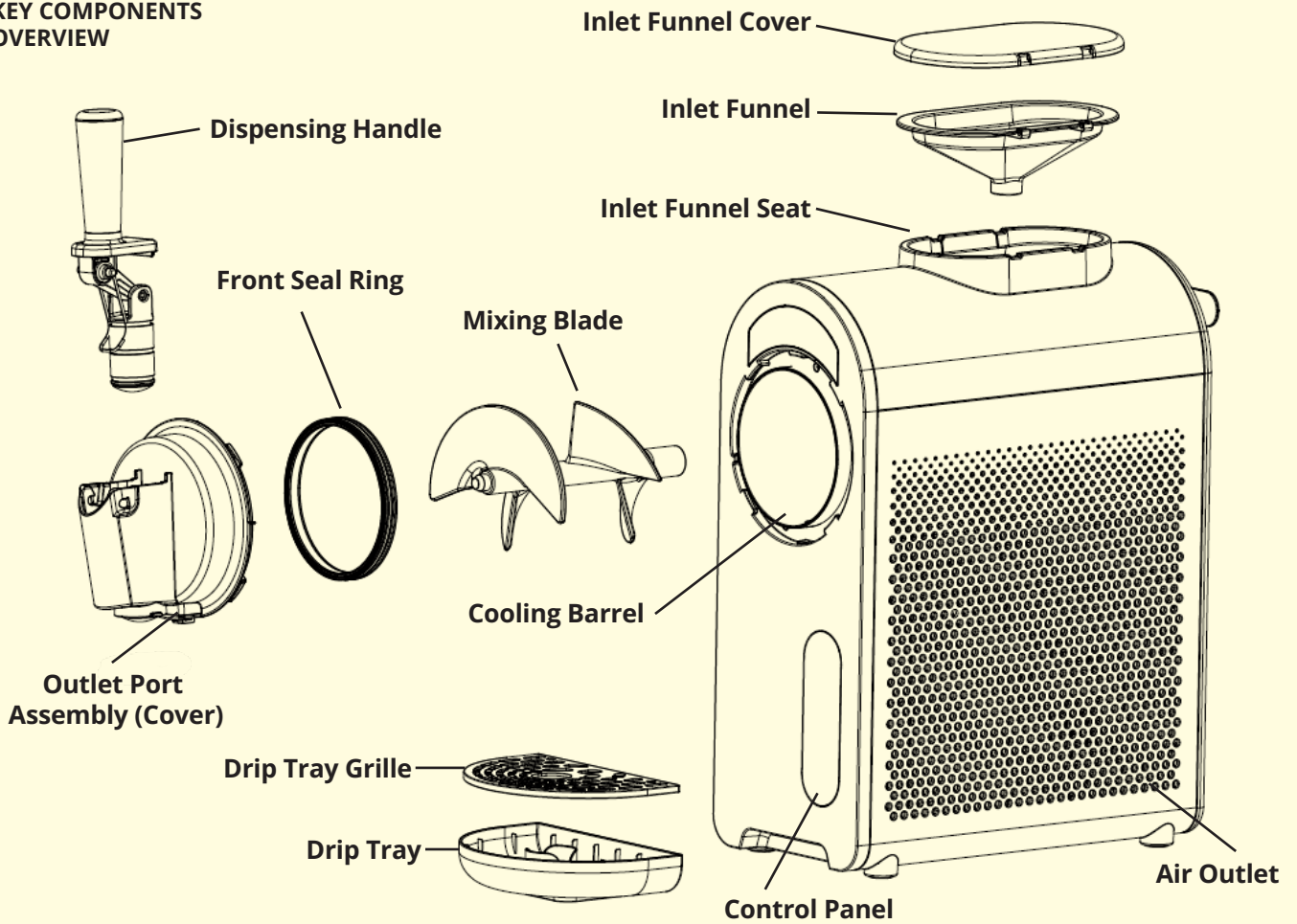
CLEANING SAFETY:

- Unplug the appliance before cleaning.
- Do not rinse or immerse the appliance housing in water.
- Only use water below 50°C (122°F) during the cleaning cycle.
- Do not remove or pull the rear sealing ring. It is not user-serviceable.
- Use soft cloths and non-abrasive cleaners to prevent surface damage

SAVE THESE INSTRUCTIONS

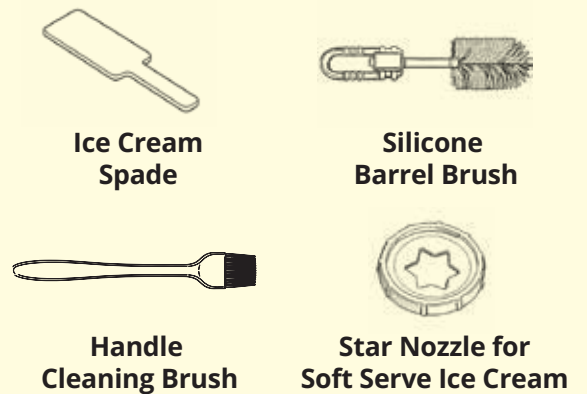
For continued safe use of your appliance.

KEY COMPONENTS OVERVIEW



SPECIFICATIONS

| | |
|----------------------------------|-----------------------------|
| MODEL | ICS-167-GW ICS-167-TB |
| CAPACITY | 1.6 Quarts |
| POWER SUPPLY | AC 120V / 60 Hz |
| MAXIMUM POWER CONSUMPTION | 210W/2.0A |
| REFRIGERANT | R290 |
| NOISE LEVEL | ≤55dB |
| NET WEIGHT | 24.58 lb |
| UNIT DIMENSIONS | 18.2" L × 6.7" W × 17.8" H |
| UPC | 860014965135 / 860014965159 |



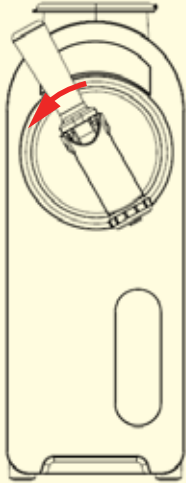
Features

- 7-in-1 design for soft-serve ice cream, chilled beverage, juice, slushy, cocktail slushy, wine slushy, and coffee slushy.
- 1.6 quart capacity
- Self-contained compressor system. No pre-freezing required.
- Touch-control Control Panel with five adjustable firmness levels.
- Automatic cooling hold maintains consistency after each cycle.
- Motor and Compressor Protection for long-term reliability.
- Cover safety interlock prevents operation when the outlet port assembly cover is not properly installed.
- Dishwasher safe removable components (mixing blade, outlet port assembly, drip tray).
- Built-in cleaning mode for convenient maintenance.
- High-efficiency R290 refrigerant system, eco-friendly and powerful.
- Compact countertop design.
- ETL Certified for safety and performance.



Please thoroughly clean all parts that will come in contact with ingredients before use, including: outlet port cover and mixing blade, etc. Before cleaning, you must ensure that the power cord plug is disconnected from the outlet. When using the machine, keep it flat on a level surface to ensure that the compressor of the machine is working properly.

Release Position



Locked Position

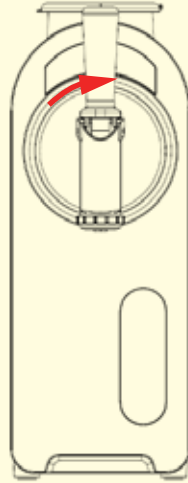


Figure 1

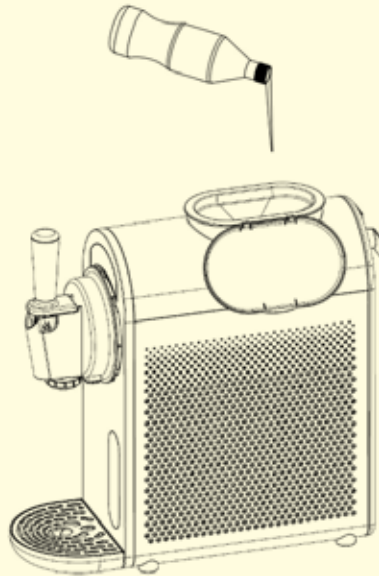


Figure 2

Maximum Level **Minimum Level**

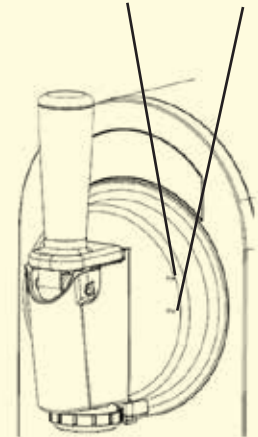


Figure 3

1. Before pouring the ingredients into the inlet funnel seat, check whether the transparent outlet port cover is locked to ensure that the outlet assembly parts are installed in place (See Cleaning for disassembly a and assembly steps. The handle should be in a straight upright position (Figure 1). Please install the dispensing handle and drip tray before using for the first time). Open the inlet funnel cover, then slowly pour the ingredients into the inlet funnel seat (Figure 2), ensuring that the liquid volume is between the minimum and maximum water levels (Figure 3).
2. Close the inlet funnel cover.
3. Plug the appliance into a grounded power outlet. All icons will briefly illuminate for approximately one second, after which only the Power icon remains half-lit.
 - a. Touch the Power icon once to turn on the appliance. The display will illuminate, with the selected mode icon fully lit and all other function icons half-lit.
 - b. Select the desired operating mode using the corresponding icon on the control panel. The outlet cover must be properly installed for the selected mode to activate.
 - c. For Ice Cream and Slushy modes only, adjust the firmness level using the "+" or "-" icons. The unit offers five firmness levels, shown by the illuminated indicator bars. More illuminated bars indicate a firmer texture and lower operating temperature. Touch "-" to decrease firmness (minimum level: 1) or "+" to increase firmness (maximum level: 5). The selected firmness level will remain illuminated during operation.
 - d. Touch the Start/Pause icon once to begin operation. During operation, only the selected mode icon will remain illuminated.
 - e. The appliance can be paused at any time by touching the Start/Pause icon again. When paused, the selected mode icon will be fully lit, and the remaining mode icons will appear half-lit. While paused, you may switch modes or adjust the firmness level if applicable. Touch Start/Pause again to resume operation.
 - f. To stop the operation and turn off the appliance, touch the Power icon.



POWER

Press the Power button to turn the appliance on. The LCD will display "00:00" for standby. When the unit is on, pressing the Power button will turn the unit off. NOTE: If the POWER button is pressed at any point during operation, the unit will turn off and automatically reset, canceling the current mode of operation.



MENU

Press the Menu button to cycle through and select from the 7 available modes



START/PAUSE

Press the Start/Pause button to begin or pause the appliance's operation. It allows you to start the selected mode or temporarily halt the process, giving you control over the appliance's activity at any time.

OPERATION

BEFORE USING YOUR APPLIANCE

- Remove all packaging materials.
- Place the appliance upright for at least 4 hours before use.
- Wipe the cooling barrel with a soft cloth and lukewarm water.
- Hand-wash removable parts before first use.
- Ensure the outlet port assembly is fully installed before operation.

PREPARE RECIPE INGREDIENTS

- Prepare smooth, well-blended ingredients.
- Pour mixture through the inlet funnel into the cooling barrel, keeping the level between MIN and MAX.
- This appliance requires no pre-freezing.

INSTALLATION OF YOUR APPLIANCE

- Place on a stable countertop.
- Allow proper ventilation clearance.
- Do not position near heat sources or moisture.
- Confirm mixing blade, outlet port assembly, and drip tray are installed.

CONTROL PANEL

Modes

Soft Serve Ice Cream

Cold Drink

Cold Juice

Slushy

Cocktail Slushy

Wine Slushy

Coffee Slushy

Control

Timer Display

Cleaning

Start/Pause

Timer

Cooling

Menu

Firmness Adjustment

Power





SOFT SERVE ICE CREAM MODE

Install the star ice cream nozzle attachment before operation by turning counterclockwise onto the handle. Pour the prepared ice cream mixture into the inlet funnel, ensuring the liquid level remains between the MIN and MAX fill lines.

Select Ice Cream mode and adjust the desired firmness level using the "+" or "-" icons. This mode offers five firmness levels, with higher levels producing a firmer texture at a lower operating temperature.

1. Press Start/Pause to begin operation. Once the ice cream is formed, the buzzer will sound three times, and the display will show COOL.
2. Place a cup or cone under the outlet port and operate the handle to dispense the ice cream. Ice cream should be dispensed within approximately 30-40 seconds.
3. In Ice Cream mode, the insulation time is 30 minutes. All ice cream must be dispensed within 30 minutes after the cycle is completed.



COLD DRINK MODE

This mode is designed for dispensing chilled, non-frozen beverages. This mode does not freeze or thicken liquids. No ice cream nozzle attachment is required. Add liquid beverages only, ensuring the fill level remains within the marked capacity limits.

1. Select Cold Drink mode and press Start/Pause to begin chilling. The unit can chill beverages to below 40°F in as little as 10 mins. When the beverage is ready, the buzzer will sound three times, and the display will show COOL.
2. This mode maintains a chilled liquid temperature only and does not include firmness adjustment or freezing functions.
3. After completion, the appliance automatically enters cooling (Keep Cool) mode and maintains the temperature for up to 12 hours. During this time, the motor will periodically churn to prevent the contents from freezing solid.
4. Please note that all beverages must be dispensed within 12 hours.



COLD JUICE MODE

This mode is specifically designed for chilling juice. The ice cream nozzle is not required in this mode. Only liquid ingredients may be used. If using natural juices, strain the liquid thoroughly to remove pulp or solid particles to prevent clogging of the outlet. This mode does not support firmness adjustment.

1. Select Juice mode and press Start/Pause. When the beverage is ready, the buzzer will sound three times, and the display will show COOL.
2. Place a cup under the outlet port and pull the handle to dispense the beverage.
3. After completion, the appliance automatically enters cooling (Keep Cool) mode and maintains the temperature for up to 12 hours. During this time, the motor will periodically churn to prevent the contents from freezing solid.
4. Please note that all juice must be dispensed within 12 hours.



SLUSHY MODE

This mode is specifically designed for making non-alcoholic slushies. The ice cream nozzle is not required in this mode.

Only liquid ingredients should be used including soda, juice, and flavored beverages. If using natural juices or fruit purees, strain the liquid thoroughly to remove pulp or solid particles to prevent clogging of the outlet.

1. Select Slushy mode and adjust the desired firmness level using the "+" or "-" icons. This mode offers five firmness levels, with higher levels producing a firmer texture at a lower operating temperature. When the slushy is ready, the buzzer will sound three times, and the display will show COOL.
2. Place a cup under the outlet port and pull the handle to dispense the slushy.
3. After completion, the appliance automatically enters cooling (Keep Cool) mode and maintains the temperature for up to 12 hours. Please note that all slushies must be dispensed within 12 hours.



COCKTAIL SLUSHY MODE

This mode is designed for frozen beverages that contain alcohol within the approved range (2% to 16% alcohol content). This mode is optimized for alcohol-based slushy drinks, ensuring they achieve the right slushy consistency while maintaining the desired flavor profile. The operation and ingredient requirements are the same as Slushy Mode, but the freezing and agitation parameters are specifically adjusted for alcohol-containing mixtures. After completing the slushy cycle, the appliance enters cooling mode, maintaining the temperature for up to 12 hours. Beverages must be dispensed within this time.



WINE SLUSHY MODE

This mode is designed specifically for wine-based beverages. Only strained liquid ingredients may be used, and alcohol content must remain within the allowed range (2% to 16%). This mode optimizes the freezing and agitation process to preserve the flavor of the wine while forming a smooth, slushy consistency. After completing the slushy cycle, the appliance enters insulation mode, maintaining the temperature for up to 12 hours. Beverages must be dispensed within this time.



COFFEE SLUSHY MODE

This mode is designed for coffee-based frozen beverages, such as iced coffee or frappé-style drinks. Operation and ingredient requirements follow the standard slushy guidelines. This mode has a shorter insulation time of 2 hours, as coffee-based beverages are best served sooner for optimal flavor and texture. For best results, use a recipe with adequate sugar and cream. A sugar level >6% helps prevent over-freezing and ensures a smooth texture. Including dairy or creamer improves consistency. Low-sugar or fat-free recipes may freeze too hard and are not recommended.

NOTE: General Requirements for All Slushy Modes

These requirements apply to Slushy Mode, Cocktail Slushy Mode, Wine Slushy Mode, and Coffee Slushy Mode:

- The ice cream nozzle attachment is not required
- Only liquid ingredients may be used
- Ingredient volume must be between 600-1300 ml, corresponds approximately to the MIN and MAX fill lines
- Ingredients must reach at least the minimum fill level and must not exceed the maximum capacity liquid level
- Best performance is achieved when operating near the maximum capacity
- Sugar content must be greater than 6%
- Alcohol content (for Cocktail and Wine Slushy modes) must be between 2% and 16%
- For all Modes, ensure the liquid does not exceed the maximum volume and is pre-chilled for best results.

Failure to meet these requirements may result in freezing of the evaporator, excessive load on the mixing blade, or potential damage to the appliance.



Cooling

When Single Refrigeration is selected, the appliance operates in cooling-only mode. The ice cream nozzle attachment is not required, and only liquid ingredients may be added.

In this mode:

- The mixing blade does not rotate
- The refrigeration system operates continuously for 5 minutes
- This function does not include an insulation (keep-cool) phase

Single Refrigeration is intended for short-term cooling without mixing or texture formation.



Timer

The Timer function allows you to delay the start of operation. After entering the standby interface, use the Menu button to select the desired operating mode. The Timer indicator will illuminate. Touch the Timer icon to set a delay time.

- Each press adds 30 minutes
- Maximum preset time is 24 hours
- Timer will automatically clear after 24 hours

After selecting the desired preset time, press Start/Pause to begin the countdown. The appliance will automatically start once the preset time has elapsed. To cancel the preset countdown, press Start/Pause again before operation begins.



CLEANING

Cleaning Mode is used to rinse and clean the internal cooling barrel and mixing system.

Pour clean water into the inlet funnel seat up to the maximum water level. The water temperature must not exceed 122°F (50°C). After turning on the appliance, select Cleaning Mode to start the cleaning cycle. The default cleaning time is 30 minutes. Once the cycle is complete, drain all water from the cooling barrel. If the barrel is not clean after one cycle, the cleaning process may be repeated.

For thorough cleaning, remove the outlet port cover and mixing blade. Refer to the Cleaning and Maintenance section for detailed instructions.

SAFETY FEATURES

MOTOR PROTECTION

To help extend the life of the compressor, the appliance is equipped with a compressor protection lockout feature. During operation, if the compressor is stopped and then restarted within a short period of time, a protection delay of approximately three (3) minutes may occur before the compressor resumes cooling. During this time, cooling will temporarily pause until the delay has elapsed.

Once the protection period is complete, the compressor will automatically restart and normal cooling operation will resume.

If the appliance is powered off and unplugged for more than 20 seconds, the compressor protection delay will reset. When the appliance is powered on again after this reset period, the compressor will operate normally without delay. This protection function is automatic and requires no user intervention.

COVER SAFETY INTERLOCK PROTECTION

This appliance is equipped with a safety interlock designed to prevent operation when the outlet port assembly cover is not properly installed. If the cover is removed or not securely seated, the compressor and mixing motor will not operate. The display will show "OPEN," indicating that the cover must be correctly installed before operation can begin.

This safety feature helps prevent unintended operation. Normal operation will resume once the outlet port assembly cover is properly installed.



The following tips will help you achieve the best performance and consistent results from your appliance. These guidelines are based on proper ingredient preparation, correct operating practices, and normal operating conditions.

INGREDIENT PREPARATION

- Do not exceed the maximum fill level when adding ingredients. Overfilling may cause excessive mixing load or overflow as ingredients expand during freezing. For accurate temperature control and normal operation, ingredients must reach at least the minimum fill level. Best results are achieved when operating near the maximum capacity.
- Using ingredients outside these ranges may cause improper freezing, evaporator icing, increased strain on the mixing blade, or damage to the appliance.
- For improved performance and faster results, pre-chill ingredients in the refrigerator before pouring them into the appliance.
- When using fresh or natural fruit juices, strain the liquid to remove pulp or solid particles. This helps prevent clogging of the outlet port and ensures smooth dispensing.

INGREDIENTS MUST MEET THE FOLLOWING REQUIREMENTS

- Sugar content greater than 6%; sugar substitutes are also acceptable
- Alcohol content between 2% and 16%

OPERATION GUIDELINES

- During operation, do not stop the mixing motor until the cycle is complete. Interrupting operation while the mixture is freezing may cause the contents to harden unevenly and prevent the appliance from restarting properly.
- For ice cream and slushy recipes, avoid adding solid mix-ins (such as nuts, chocolate chips, or fruit chunks) during operation unless specifically stated in the recipe. Add any inclusions only after the main freezing cycle is complete, if applicable.

PERFORMANCE CONSIDERATIONS

- The completion time of each cycle may vary depending on several factors, including ambient temperature, initial ingredient temperature, ingredient formulation, sugar content, and the selected firmness level.
- If the finished product is softer than desired, allow the appliance to continue running in insulation (keep-cool) mode for a short period before dispensing.
- Always allow the appliance to rest for several minutes between consecutive cycles to maintain consistent performance.

NORMAL OPERATING CONDITIONS

- Condensation may form on the outside of the outlet port assembly cover during humid conditions or extended operation. This is normal and does not affect performance.

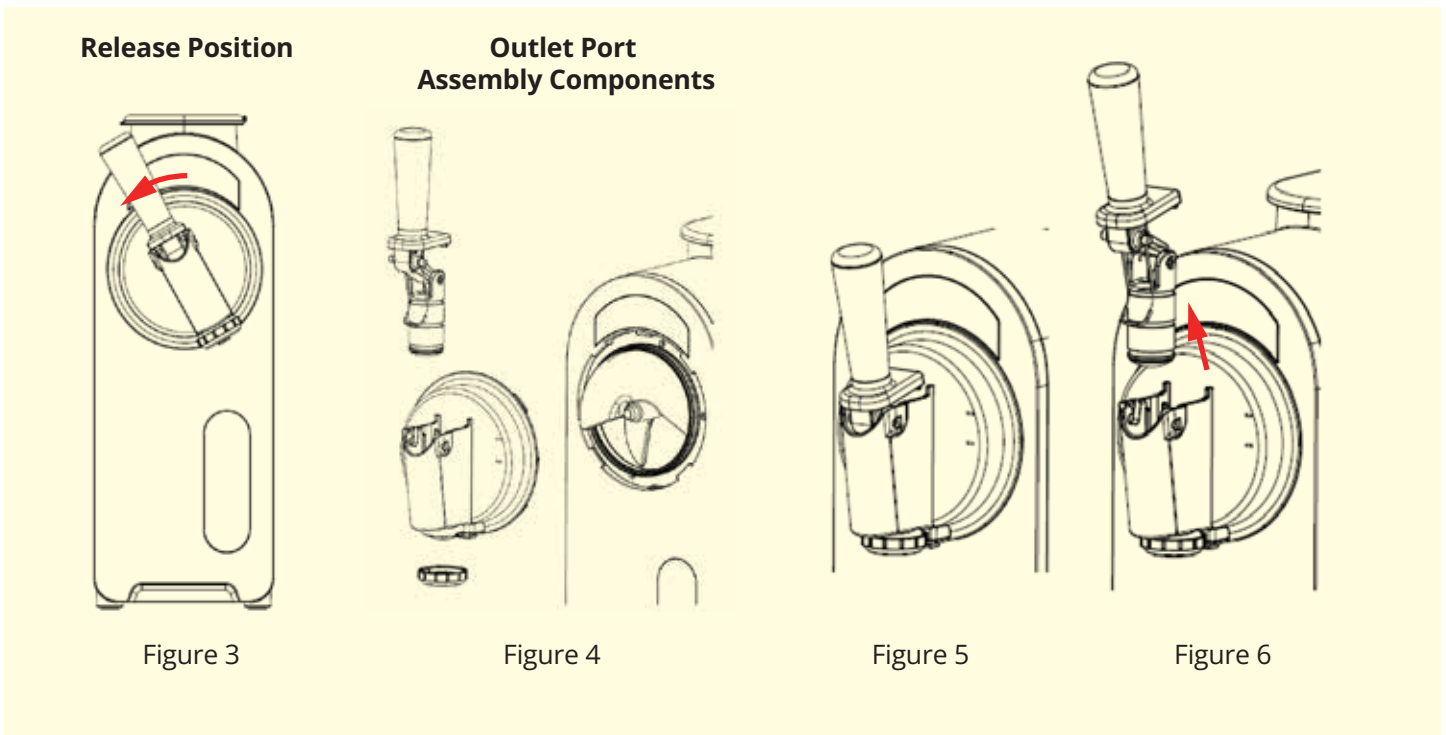
WATER USAGE CAUTION

- Do not operate the machine with plain water, except when using the cleaning function. Water freezes quickly and may cause excessive noise or damage the motor.

MAINTENANCE TIPS

CAUTION: Always unplug the appliance before cleaning to avoid the risk of electric shock.

1. Clean the outlet port assembly cover, drip tray, and mixing blade promptly after each use to prevent odors from building up.
2. When cleaning, use a damp cloth to wipe down the appliance. Do not use abrasive cleaning pads or brushes, as they may damage the parts.
3. Wipe down the cooling barrel and exterior with a damp cloth to remove any dirt or residue. Do not rinse the cooling barrel or body directly with water, nor immerse the appliance in water. Avoid pouring water into the air inlet/outlet on the side of the appliance. Clean the outlet port cover with a damp cloth.
4. Allow all components to dry thoroughly with a clean, dry towel before reassembling them and returning them to their original positions.



Proper cleaning and maintenance help ensure optimal performance and extend the life of the appliance. Always clean the appliance after use.

DISASSEMBLY AND RINSING

Before disassembly, pour clean tap water into the cooling barrel up to the maximum fill level. Select Cleaning Mode and allow the appliance to run for approximately 30 minutes. Once complete, drain all remaining liquid from the cooling barrel through the outlet port assembly.

1. **Disconnect the power supply.** Rotate the outlet port assembly counterclockwise to the unlocked position (see Figure 3), lift it off the appliance, and then remove the mixing blade. Clean the mixing blade thoroughly and dry them completely with a clean towel.
2. **Remove the drip tray.** Pull out the drip tray, discard any liquid collected inside, clean thoroughly, and dry completely.
3. **Remove the outlet port assembly.** The outlet port assembly components are shown in Figure 4 for reference. To remove the outlet port assembly, first pull the handle forward to the appropriate position at approximately 12° (see Figure 5). While maintaining this downward pull, push the handle backward all the way. Then pull upward to remove the outlet port assembly from the appliance (see Figure 6). Clean all components thoroughly and reassemble in the reverse order of disassembly.
4. **Dry internal surfaces.** Use a clean, dry cloth to carefully wipe the evaporator and the rear seal ring. Do not disassemble or pull on the rear seal ring. Excessive force may deform the seal, cause leakage, and damage the appliance.

CLEANING

The outlet port cover, mixing blade, and drip tray are dishwasher-safe. They can also be cleaned by hand using the following steps:

1. Prepare approximately 8 liters (2 gallons) of warm water (104–122°F / 40–50°C) with mild dishwashing detergent. Follow the detergent manufacturer's instructions, and avoid using excessive detergent to prevent damage to the parts.
2. Using a suitable soft brush, thoroughly clean all parts that come into contact with ingredients using the cleaning solution.
3. Rinse all cleaned parts thoroughly under running water to remove any detergent residue.
4. Use a soft brush to gently clean the cooling barrel and the rear sealing ring. Do not use abrasive tools or cleaners.
5. Dry all cleaned parts with a soft towel or allow them to air-dry completely before reassembling.

IMPORTANT NOTE:

- Allow all parts to dry thoroughly before reassembling them to ensure proper performance.
- Do not immerse the appliance body or cooling barrel in water. Clean the exterior with a damp cloth to avoid water damage to internal components.



Live Support

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VANILLA SOFT SERVE

Makes about 4 cups

- 1¾ cups whole milk
 - ⅓ cup granulated sugar
 - 2 tablespoons packed light brown sugar
 - ¼ teaspoon fine sea salt
 - 1¼ cups heavy cream
 - 1 tablespoon pure vanilla extract
1. In a medium bowl, whisk together the milk, sugar, and salt until the sugar is dissolved. Stir in the heavy cream and vanilla. Refrigerate until ready to use.
 2. When ready, assemble the machine with the nozzle placed inside the dispensing assembly. Pour the ice cream base into the ingredient funnel. Select Ice Cream and press Start.
 3. base into the ingredient funnel. Select Ice Cream and press Start.
 4. When ice cream is ready to dispense, the unit will signal before going into Keep Cool mode.
 5. Dispense into cones or cups to serve.

CHOCOLATE SOFT SERVE

Makes about 4 cups

- 1¾ cups whole milk
 - 6 tablespoons chocolate syrup
 - ¼ cup granulated sugar
 - 1½ tablespoons packed light brown sugar
 - 2 tablespoons cocoa powder, sifted
 - ½ teaspoon fine sea salt
 - 1 tablespoon pure vanilla extract
 - 1 cup heavy cream
1. Put the milk, chocolate syrup, sugars, cocoa powder, and salt in a medium bowl and whisk together to combine and remove any lumps. Add vanilla and heavy cream and whisk well to incorporate. Refrigerate until ready to use.
 2. When ready, assemble the machine with the nozzle placed inside the dispensing assembly. Pour the ice cream base into the ingredient funnel. Select Ice Cream and press Start.
 3. When ice cream is ready to dispense, the unit will signal before going into Keep Cool mode.
 4. Dispense into cones or cups to serve.

STRAWBERRY SOFT SERVE

Makes about 4 cups

- 1¼ cups whole milk
 - ⅓ cup granulated sugar
 - 2 tablespoons packed light brown sugar
 - ¼ teaspoon fine sea salt
 - 2 cups freeze-dried strawberries
 - 1 cup heavy cream
 - ½ teaspoon pure vanilla extract
1. Put the milk, sugars, and salt into a large mixing bowl. Whisk well to dissolve the sugars. Add the dehydrated strawberries and allow to steep in the refrigerator for a minimum of 2 hours and up to overnight.
 2. Put the strawberry mixture into a blender jar and run on high until well blended. Add the heavy cream and vanilla and blend on low to just combine.
 3. Assemble the machine with the nozzle placed inside the dispensing assembly. Pour the ice cream base into the ingredient funnel. Select Ice Cream and press Start.
 4. When ice cream is ready to dispense, the unit will signal before going into Keep Cool mode.
 5. Dispense into cones or cups to serve.

COFFEE SOFT SERVE

Makes about 4 cups

- 1¼ cups whole milk
 - ⅓ cup granulated sugar
 - 2 tablespoons packed light brown sugar
 - ¼ teaspoon fine sea salt
 - 1¼ cups heavy cream
 - 1 to 2 tablespoons coffee extract
 - 1 teaspoon pure vanilla extract
1. In a medium bowl, whisk the milk, sugars, and salt until the sugar is dissolved. Stir in the heavy cream, coffee, and vanilla extracts. Refrigerate until ready to use.
 2. When ready, assemble the machine with the nozzle placed inside the dispensing assembly. Pour the ice cream base into the ingredient funnel. Select Ice Cream and press Start.
 3. When ice cream is ready to dispense, the unit will signal before going into Keep Cool mode.
 4. Dispense into cones or cups to serve.

PUMPKIN PIE FROZEN YOGURT

Makes about 4 cups

- 1/2 cup heavy cream
 - 1 can (15 ounces) pumpkin purée (about 1 1/4 cups)
 - 1 1/4 cups packed light brown sugar
 - 1 1/2 teaspoons ground cinnamon
 - 1 teaspoon ground ginger
 - 1/4 teaspoon ground nutmeg
 - Pinch fine sea salt
 - 1 1/2 cups plain or vanilla whole-milk yogurt (not Greek-style)
 - 1 1/2 teaspoons pure vanilla extract
1. In a medium saucepan, combine the heavy cream, pumpkin, sugar, and spices. Bring to a slight simmer, whisking to combine. Cool to room temperature.
 2. In a medium bowl, whisk the yogurt and vanilla together. Slowly whisk in the cooled cream-pumpkin mixture until combined. Refrigerate until ready to use.
 3. When ready, assemble the machine with the nozzle placed inside the dispensing assembly. Pour the yogurt base into the ingredient funnel. Select Ice Cream and press Start.
 4. When frozen yogurt is ready to dispense, the unit will signal before going into Keep Cool mode.
 5. Dispense into cones or cups to serve.

CHOCOLATE FROZEN YOGURT

Makes about 4 cups

- 3/4 cup whole milk
 - 1/2 cup cocoa powder, sifted
 - 3/4 cup granulated sugar
 - 3/4 cup heavy cream
 - 2 cups whole-milk vanilla yogurt (not Greek-style)
 - 1 teaspoon pure vanilla extract
 - 1/4 teaspoon fine sea salt
1. In a medium mixing bowl, whisk together the milk, cocoa powder, and sugar together until well combined. Whisk in the heavy cream, yogurt, and vanilla. Refrigerate until ready to use.
 2. When ready, assemble the machine with the nozzle placed inside the dispensing assembly. Pour the yogurt base into the ingredient funnel. Select Ice Cream and press Start.
 3. When frozen yogurt is ready to dispense, the unit will signal before going into Keep Cool mode.
 4. Dispense into cones or cups to serve.

STRAWBERRY-BANANA FROZEN YOGURT

Makes about 4 cups

- 1 ripe banana, cut into 1-inch pieces
 - 6 ounces fresh, ripe strawberries, hulled and halved
 - 1/2 cup whole milk
 - 1/2 cup heavy cream
 - 1 cup granulated sugar
 - Pinch fine sea salt
 - 1/2 teaspoon pure vanilla extract
 - 2 1/2 cups plain or vanilla whole-milk yogurt (not Greek-style)
1. Put the banana, strawberries, milk, heavy cream, sugar, salt, and vanilla extract into a blender jar and run on high until smooth. Transfer to a medium bowl and whisk in the yogurt. Refrigerate until ready to use.
 2. Assemble the machine with the nozzle placed inside the dispensing assembly. Pour the yogurt base into the ingredient funnel. Select Ice Cream and press Start.
 3. When frozen yogurt is ready to dispense, the unit will signal before going into the Keep Cool mode.
 4. Dispense into cones or cups to serve.

DAIRY-FREE SOFT SERVE

CREAMY DAIRY-FREE SOFT SERVE

Makes about 4 cups

- 1½ cups dairy-free milk (nut or oat, preferably barista-style)
 - 1½ cups dairy-free creamer, unsweetened
 - ½ cup granulated sugar
 - ¼ cup packed light brown sugar
 - 1 tablespoon light corn syrup
 - 1 tablespoon olive oil
 - 1 tablespoon pure vanilla extract
 - ¼ teaspoon sea salt
1. In a medium bowl, whisk all the ingredients until the sugars are dissolved. Refrigerate until ready to use.
 2. When ready, assemble the machine with the nozzle placed inside the dispensing assembly. Pour the ice creambase into the ingredient funnel. Select Ice Cream and press Start.
 3. When ice cream is ready to dispense, the unit will signal before going into Keep Cool mode.
 4. Dispense into cones or cups to serve.
-

MAPLE-NUT DAIRY-FREE SOFT SERVE

Makes about 4 cups

- ½ cup creamy nut butter (preferably a mild flavor, such as cashew or almond)
 - 2½ cups nut milk (barista blend not necessary)
 - 1 cup maple syrup
 - 1 tablespoon pure vanilla extract
 - Pinch sea salt
1. Put all ingredients into a blender jar. Blend on high to fully combine. Refrigerate until ready to use.
 2. When ready, assemble the machine with the nozzle placed inside the dispensing assembly. Pour the ice creambase into the ingredient funnel. Select Ice Cream and press Start.
 3. When ice cream is ready to dispense, the unit will signal before going into Keep Cool mode.
 4. Dispense into cones or cups to serve.
-

BERRY TOFU SOFT SERVE

Makes about 4 cups

- 1 pound silken tofu
 - ½ cup dairy-free milk, unsweetened
 - 1 tablespoon pure vanilla extract
 - ¾ cup granulated sugar
 - 10 ounces defrosted frozen berries (strawberries, raspberries, or a mixed bag)
 - Pinch sea salt
1. Put all ingredients into a blender jar. Blend on high to fully combine. Strain through a fine-mesh strainer to remove any seeds from the ice cream base. Refrigerate until ready to use.
 2. When ready, assemble the machine with the nozzle placed inside the dispensing assembly. Pour the strained icecream base into the ingredient funnel. Select Ice Cream and press Start.
 3. When ice cream is ready to dispense, the unit will signal before going into Keep Cool mode.
 4. Dispense into cones or cups to serve.

SLUSHY RECIPES

PINK LEMONADE SLUSHY

Makes about 4.5 cups

- 2¼ cups water
- ½ cup fresh lemon juice
- ⅓ cup simple syrup
- ¼ cup cranberry juice cocktail

1. When ready, assemble the machine. Pour the ingredients directly into the ingredient funnel. Select Slushy, select firmness level 1, and press Start.
 2. When slushy is ready to dispense, the unit will signal before going into Keep Cool mode.
 3. Dispense into cups when ready.
-

CHERRY COLA SLUSHY

Makes about 4 cups

- 3 cans (12 ounces each) cola
- ½ cup grenadine
- ¼ cup Luxardo cherry syrup

1. When ready, assemble the machine. Pour the ingredients directly into the ingredient funnel. Select Slushy, select firmness level 1, and press Start.
 2. 2. When slushy is ready to dispense, the unit will signal before going into Keep Cool mode.
 3. 3. Dispense into cups to serve.
-

WATERMELON-MINT SLUSHY

Makes about 4 cups

- 6 cups watermelon, cut into cubes (include any juice)
- ¼ cup simple syrup
- 1 tablespoon fresh lime juice
- 1 teaspoon fresh lime zest
- 6 mint leaves.

1. Put all ingredients into a blender jar and run on high until smooth.
2. When ready, assemble the machine. Pour the slushy base into the ingredient funnel. Select Slushy, select firmness level 1, and press Start.
3. When slushy is ready to dispense, the unit will signal before going into Keep Cool mode.
4. Dispense into cups to serve.

THIN MINT ICED COFFEE

Makes about 3 cups

- 1 cup brewed espresso, cooled to room temperature
 - 1 cup sweet cream creamer
 - 1 cup whole milk
 - 2 tablespoons chocolate syrup
 - ½ teaspoon peppermint extract
1. Put ingredients into a mixing bowl and whisk well until combined. Refrigerate until ready to use.
 2. When ready, assemble the machine. Pour the coffee base into the ingredient funnel. Select Coffee Slushy and press Start.
 3. When ready to dispense, the unit will signal before going into Keep Cool mode.
 4. Dispense into cups to serve.

ICED PEANUT BUTTER-BANANA-COFFEE FRAPPÉ

Makes about 5 cups

- 1½ cups extra-creamy oat milk
 - 3 cups cold brew
 - 3 ripe bananas
 - ⅓ cup creamy-style peanut butter
1. Put ingredients into a blender jar and run on high until smooth. Refrigerate until ready to use.
 2. When ready, assemble the machine. Pour the frappé base into the ingredient funnel. Select Coffee Slushy and press Start.
 3. When ready to dispense, the unit will signal before going into Keep Cool mode.
 4. Dispense into cups to serve.

FROZEN SWEET LATTE

Makes about 5 cups

- 4½ cups cold brew
 - 1½ cups favorite flavored creamer
1. When ready, assemble the machine. Pour the coffee ingredients into the ingredient funnel. Select Coffee Slushy, select firmness level 2, and press Start.
 2. When ready to dispense, the unit will signal before going into Keep Cool mode.
 3. Dispense into cups to serve.

PISTACHIO MATCHA LATTE

Makes about 5 cups

- 4 cups extra-creamy oat milk
 - 2 tablespoons matcha powder
 - ½ cup prepared pistachio syrup (may substitute simple syrup)
1. Put ingredients into a blender jar and run on high until smooth. Refrigerate until ready to use.
 2. When ready, assemble the machine. Pour the coffee base into the ingredient funnel. Select Coffee Slushy and press Start.
 3. When ready to dispense, the unit will signal before going into Keep Cool mode.
 4. Dispense into cups to serve.

BLOOD ORANGE GRAND MIMOSA

Makes about 4.5 cups

- 2½ cups blood orange juice
- 1 cup prosecco
- ¼ cup premium orange liqueur

1. When ready, assemble the machine. Pour ingredients into the ingredient funnel. Select Wine Slushy, select firmness level 1, and press Start.
 2. When ready to dispense, the unit will signal before going into Keep Cool mode.
 3. Dispense into cups to serve.
-

ROZEN APEROL SPRITZ

Makes about 5 cups

- One 375ml bottle prosecco
- 1½ cups Aperol
- 1½ cups blood orange soda

1. When ready, assemble the machine. Pour the ingredients directly into the ingredient funnel. Select Cocktail Slushy and press Start.
 2. When ready to dispense, the unit will signal before going into Keep Cool mode.
 3. Dispense into cups to serve.
-

MUDSLIDE

Makes about 4½ cups

- 1½ cups whole milk
- 1½ cups heavy cream
- ½ cup Irish cream liqueur
- ½ cup coffee liqueur
- ⅓ cup vodka

1. When ready, assemble the machine. Pour the ingredients directly into the ingredient funnel. Select Cocktail Slushy and press Start.
 2. When ready to dispense, the unit will signal before going into Keep Cool mode.
 3. Dispense into cups to serve.
-

NEGRONI

Makes about 4 cups

- 1 cup gin
- 1 cup Campari
- 1 cup sweet vermouth
- 1 can (11 to 12 ounces) blood orange soda

1. When ready, assemble the machine. Pour the ingredients directly into the ingredient funnel. Select Cocktail Slushy and press Start.
 2. When ready to dispense, the unit will signal before going into Keep Cool mode.
 3. Dispense into cups to serve.
-

STRAWBERRY FROSÉ

Makes about 4.5 cups

- 2½ cups rosé
- ⅓ cup simple syrup
- ¾ pound strawberries, hulled and halved

1. Working in 2 to 3 batches, add equal parts of the ingredients to a blender jar and run on high until smooth. Refrigerate until ready to use.
2. When ready, assemble the machine. Pour the base into the ingredient funnel. Select Wine Slushy and press Start.
3. When ready to dispense, the unit will signal before going into Keep Cool mode.
4. Dispense into cups to serve.

RECIPE TIPS

CIDER SLUSHY

Makes about 4 cups

- 3 cans (12 ounces each) hard cider (preferably donut flavor)
1. When ready, assemble the machine. Pour the cider into the ingredient funnel. Select Wine Slushy, set to firmness level 1, and press Start.
 2. When ready to dispense, the unit will signal before going into Keep Cool mode.
 3. Dispense into cups to serve..

CLASSIC MARGARITA

Makes about 4.5 cups

- 1 cup fresh lime juice
 - $\frac{3}{4}$ cup premium tequila
 - $\frac{3}{4}$ cup water
 - $\frac{1}{2}$ cup agave nectar
 - $\frac{1}{4}$ cup premium orange liqueur
1. When ready, assemble the machine. Pour the ingredients directly into the ingredient funnel. Select Cocktail Slushy and press Start.
 2. When ready to dispense, the unit will signal before going into Keep Cool mode.
 3. Dispense into cups to serve.

RECIPE TIPS

ICE CREAM:

- These recipes were calculated to include the appropriate percentages of liquid fat, sugar, and protein to create the best soft-serve ice cream. While other recipes exist for ice cream, soft serve requires very specific formulas. Flavors can be adjusted using different extracts, such as almond or peppermint, but in order to achieve the most successful soft serve, the dairy and sugar amounts should remain the same.

USE FULL-FAT DAIRY:

- Cream and whole milk give the smoothest, richest texture. Low-fat versions will create icier textures that also will not firm up as well as full-fat varieties.

BALANCE SUGAR:

- Sugar doesn't just sweeten – it lowers the freezing point, keeping the ice cream the perfect texture for dispensing. If you use too little sugar, the ice cream can become too firm to dispense and potentially damage the unit.

DAIRY-FREE ICE CREAM:

- When substituting dairy-free products for dairy products, choose nut or grain products (i.e., almond, cashew, oat, etc.) over coconut for the firmest results.
- If choosing to use coconut-based recipes, note that the frozen results will not be as firm as non-coconut recipes, dairy, or nondairy.
- "Barista" style milks produce creamier results than non-barista style. Seek out unsweetened varieties to ensure the proper balance of sugar in the recipe.
- Dairy-free creamers should be used in place of heavy cream.
- The addition of 1 tablespoon of corn syrup and 1 tablespoon of olive oil adds body and helps to create a richer texture to the frozen ice cream.
- For the true nut lovers, nut butters can transform an otherwise icier result into a rich and creamy dessert. Refer to our recipe for Iced Peanut Butter-Banana-Coffee Frappé as a starting point.
- Silken tofu is a sure way to make a protein-rich frozen dessert. Once blended with dairy-free milk, sweetener, and flavoring, it is ready to be frozen into a delicious frozen treat.

Slushy:

- For easy slushies, many store-bought beverages can simply be added to the unit. Some examples are soda, sweetened iced tea, lemonade, sports or energy drinks, kombucha, and fruit punch.
- Do not use sugar-free or diet beverages in this unit. They will damage the unit and freeze solid.

Achieving the Best Ice Cream Texture and Firmness:

- A lot goes into formulating a soft-serve ice cream recipe. Unlike other ice cream machines, in order to dispense from a compressor soft-serve machine, the mixture must be a very specific composition of fat (from dairy), sugar, flavoring, and salt. The proper combination of these ingredients produces an ice cream that is cold, smooth, and firm enough to hold in an ice cream cone.
- Commercial soft-serve ice creams include a variety of stabilizers and emulsifiers that are not readily available in all markets, or ingredients that are not desirable for everyday home use. The beauty of making your own ice cream at home is the ability to use the freshest ingredients and to really know what goes into your frozen treat.
- We created recipes that include ingredients that can be found at local grocery stores to avoid hunting in specialty shops or online.
- There are some shortcuts to achieve firmer results if the recipes are not holding up to your standards. Here is a list of how those ingredients can help to improve texture and firmness:

Ingredients That Improve Texture and Firmness:

- **Malted Milk Powder:** Malted milk powder is a secret weapon in adding body and firmness to ice creams. In addition to it being a dried milk (therefore adding fat and protein), it also contains soy lecithin, which is a common ingredient in commercial soft-serve ice creams. These, in addition to the flours in the mixture, add body and firmness to the final frozen ice cream. Note: Malted milk powder is not gluten or soy free.
- **Cream Cheese:** Cream cheese is a great combination of dairy fat, emulsifiers, and stabilizers all in one. Add between 4 and 6 tablespoons of softened cream cheese to your ice cream recipe. Be sure to whisk well and then strain to avoid any cream cheese bits from flowing into your ice cream maker.
- **Liquid Sugars:** Simple syrup (liquid granulated sugar), golden syrup (liquid cane sugar), corn syrup, and maple syrup can all be added to recipes in place of a portion of granulated sugar. It is recommended to use 2 tablespoons of the liquid sugar and remove 2 tablespoons of granulated sugar as a starting point.
- **Xanthan Gum:** Xanthan is a common stabilizer found in many gluten-free baking recipes.
- **Sugars:** Most recipes require a variety of sugars in order to achieve a more stable ice cream. Our base formulas call for a combination of granulated and light brown sugars. If using a different recipe than our recommended recipes, substitute part of the granulated sugar for brown sugar to help achieve a better consistency.

Making New Flavors:

- Since soft-serve ice cream recipes are precise formulas, adding too many different ingredients can alter the final texture and firmness.
- Use the vanilla soft-serve recipe as a base, and change the extracts to make new flavors (e.g., peppermint, lemon, almond, coffee, etc.).
- Freeze-dried fruit is another great way to get flavor and color. Finely process and sift before adding to the soft-serve vanilla ice cream base. This mixture benefits from chilling for a few hours before churning.

Wine & Cocktail:

- Since alcohol inhibits freezing, a mixture with too high alcohol content will not freeze.

PREP & CHILLING:

- Chilling ice cream, frozen yogurt, and sorbet bases creates a firmer frozen product. While it is not required, the texture of the frozen treat will be smoother and more stable when chilled for a minimum of 4 hours and up to overnight.
- Mixtures should be whisked well, ensuring that the sugars are dissolved in the milk before adding the cream. If the mixture was chilled, always re-whisk before adding to the unit to freeze.
- Mixtures should always be completely smooth before adding to the unit. If there are lumps in the ice cream or seeds present, they will not dispense properly and potentially damage the unit. If using powders, always sift before adding to mixtures.



Troubleshooting

Many common tool box refrigerator problems are easily resolved. Try the troubleshooting suggestions below

| Problem | Possible Causes | Solutions |
|---------------------------|---|--|
| The machine won't operate | <ul style="list-style-type: none"> • Frozen components, such as the cooling barrel or mixing blade, caused by over-freezing or improper use. • Use of ingredients with low sugar content causing the evaporator to freeze or setting the temperature too low causing the ice cream/s to be too hard • Check that the mixing blade is correctly assembled or deformed | <ul style="list-style-type: none"> • Turn off the appliance and allow it to thaw for 30 minutes. • Ensure ingredients are at the proper temperature range (77°F to 41°F) and within the correct volume limits. • Replacement of ingredients with higher sugar content • Correct assembly of the mixing blade |
| Display shows "OPEN" | <ul style="list-style-type: none"> • Barrel not assembled in place, poor contact between outlet port assembly cover and microswitch | <ul style="list-style-type: none"> • Reassemble the barrel, make sure the mixing blade is assembled correctly before assembling the barrel, make sure it is installed correctly and lock the barrel switch, if the problem is not solved after reassembling, please contact Whynter Customer Support |
| Display shows "E1" | Sensor failure | <ul style="list-style-type: none"> • Power off and unplugged before turning the power on, if the problem is not solved, please contact Whynter Customer Support. |
| Display shows "E4" | Motor stalling or excessive load | <ul style="list-style-type: none"> • Power off and unplugged before turning the power on, if the problem is not solved, please contact Whynter Customer Support. |
| Display shows "E5" | Refrigeration temperature too low | <ul style="list-style-type: none"> • Power off and unplugged before turning the power on, if the problem is not solved, please contact Whynter Customer Support. |
| Display shows "E6" | Production timeout | <ul style="list-style-type: none"> • Power off and unplugged before turning the power on, if the problem is not solved, please contact Whynter Customer Support. |

Additional User Tips:

- **Food Safety Approved:** The cooling barrel is approved for food safety and designed to handle food-safe ingredients. Protect the Mixing Blade: Do not use sharp objects or utensils inside the mixing blade assembly, as sharp objects can scratch and damage the interior of the barrel. Use a rubber spatula or wooden spoon when the appliance is in the off position to safely handle the mixture.
- **Ideal Ingredient Temperature:** For best results, use chilled ingredients to help the appliance freeze the mixture properly and achieve the right consistency.
- **Self-Contained Freezing System:** This appliance is a self-contained compressor-operated unit that requires no pre-freezing or salt. Simply pour your pre-refrigerated mixture into the cooling barrel, and the appliance will freeze the mixture for you.



Live Support

Still having issues? Get real-time help through our live chat.





ONE YEAR LIMITED WARRANTY

Warranty begins from the original date of purchase

This WHYNTER product is warranted, to the original owner within the 48 continental states, for one year from the date of purchase against defects in material and workmanship under normal use and service. When making a warranty claim, please have the original bill or invoice of purchase with purchase date available. Should your WHYNTER product prove defective within one year from the date of purchase, return the defective part or unit, freight prepaid (within two months of purchase; after two months to one year, customer will be responsible for freight cost to Whynter's service department), along with an explanation of the claim to Whynter LLC. A return authorization number issued by Whynter is required for all warranty claims and returns. Please package the WHYNTER product carefully in its original packaging material to avoid damage in transit. The original box and packaging material should be retained, as Whynter is not responsible for the cost of replacement packaging. Under this warranty, Whynter will repair or replace any parts found defective at our discretion. This warranty is not transferable. After the expiration of the warranty, the cost of labor and parts will be the responsibility of the original owner of the unit.

THIS WARRANTY DOES NOT COVER:

- Acts of God, such as fire, flood, hurricanes, earthquakes and tornadoes.
- Improper power supply such as power surge, low voltage, defective household wiring or inadequate fuses.
- Use in commercial or industrial applications.
- Damage, accidental or otherwise, to the product while in the possession of a consumer not caused by a defect in material or workmanship.
- Damage caused by consumer misuse, tampering, lack of maintenance 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.
- Damage caused by repairs or alterations to the product by anyone other than authorized by the manufacturer.
- Removal, Replacement Packaging, Freight and Insurance cost for the warranty service.
- Products sold AS IS or from an unauthorized reseller.
- Products that have had their serial numbers removed or defaced.

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