



Whynter Company

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WHYNTER SNO Professional Ice Cream Maker INSTRUCTION MANUAL MODEL IC-2L





Introduction

With this Whynter SNO IC-2L Ice Cream Maker frozen desert maker, you can have delicious fresh desserts in minutes- not only rich ice cream but silky sorbets, sherbets, Italian gelato, fresh frozen yogurts and refreshing frozen drinks. The possibilities are endless. Your family and friend will love the results, and never again need you feel guilty that you bought desert because you didn't have time to make one.

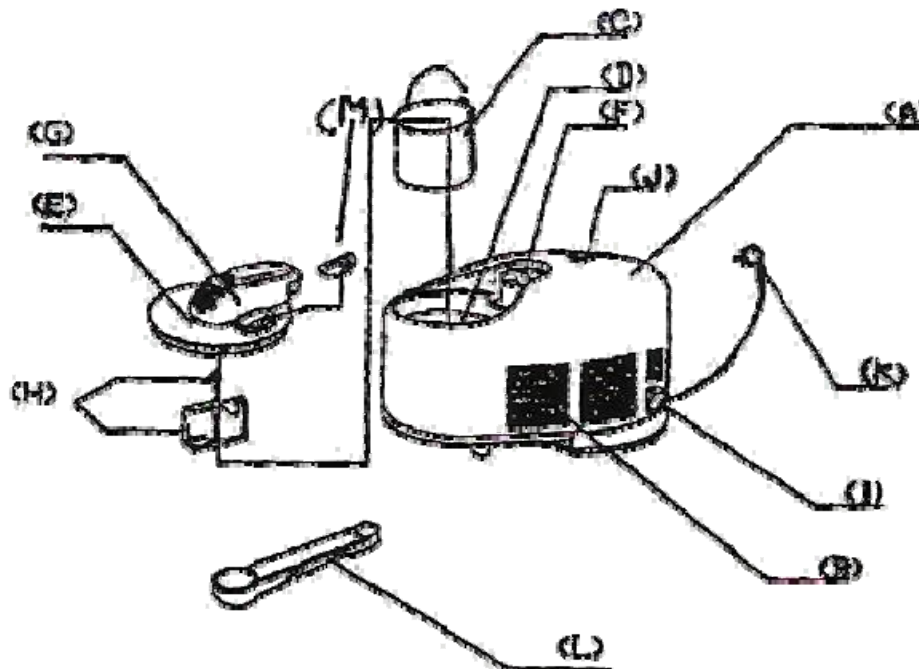
Using this SNO Ice Cream Maker is simple and effortless because, unlike other ice cream makers, it has its own freezing mechanism. You don't need salt or ice, so there's no mess. It also has a safety feature which makes a beeping alarm if the blade becomes stuck either because of ice on the sidewall of the bowl or because the ice cream has become too hard. Finally, it has a specially designed removable bowl for easy storage and cleaning.

This Ice Cream Maker is so easy to work with; you can make several flavors to serve together in less time than it takes to make most cakes. With the SNO Ice Cream Maker you can experiment with freezing all kinds of mixtures, not just sweet ones. Consider chicken soup or tomato and basil sorbets, marvelous for a cooling first course on a hot summer day. An added plus, the Ice Cream Maker will make smooth, refreshing frozen drinks like daiquiris or pina coladas, sure to be the hit of any party.

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.

Just send us an email at info@whynter.com and we'll send you a guide to introduce you to a variety of mixtures-ice creams, frozen yogurts, sherbets, 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.

Technical Detail



A- Housing	G- Churn Motor
B- Ventilation Openings	H- Churn Blade
C- Removable Bowl	I- Main Power Switch
D- Cooling Cylinder	J- Timer (LCD Control) Display
E- Transparent Cover or Lid	K- Power Cord
F- Churn Motor Power Plug	L- Ice Cream Scoop
	M- Small Window (for adding Ingredients)



Setup / Operation / Maintenance

Place your Ice Cream Maker on a level counter.

Make sure all Ventilation Openings (B) have a minimum clearance of 10" (25cm.) from surrounding walls and other appliances.

Before using your SNO Ice Cream Maker, remove the Bowl (C) and Churn (H) and wash in warm water. The Lid (E) and Motor Drive (G) are attached and should be cleaned with a damp cloth. Do not place any part in the dishwasher. Thoroughly dry the Bowl (C) inside and outside and the blade (H) into the Lid/Churn motor assembly (E/G) and set aside.

Plug the Power Cord (K) into a standard electrical outlet (110/120V-60Hz).

With the Lid/Churn Motor Assembly (E/G) off, pour ingredients according to the selected recipe into bowl (C). Replace Lid/Churn Motor Assembly (E/G).

Turn the main power Switch (I) located at the rear of the appliance on. This turns on the cooling compressor and Timer Display Panel (J).

Next, set the required time. The Timer Display (J) will automatically display the time set from the previous batch. To change and set the time, press the yellow timer set switch. By pressing and releasing, single minutes can be set, pressing and holding the yellow timer set switch down, will advance the minutes quickly. The time can be set from 0-60 minutes. Recommended time is 25-30 minutes. The previously set time may be changed by pressing the yellow timer set switch a second time within 6 seconds of the first setting.

Once the time has been set, press the Red Start/Stop Switch to start the Churn Blade (H).

When the set time has elapsed to "0" on the Timer Display (J), the buzzer will buzz 5 times alerting you that the ice cream is done. Press the Red Start/Stop Switch to stop the churn. Remove the Lid/Churn Motor Assembly (E/G) and check the ice cream. If it is ready shut the Main Power Switch (I) and remove the ice cream. Always use plastic or wooden utensils, never use metal to avoid damaging the Bowl (C).

The Yellow Timer Set Switch works as a timer only; it does not turn the churn or cooling motor "Off" automatically. Both must be turned "On" and "Off" manually.



If the ice cream needs more time, do not turn “Off” the Main Power Switch (I). Place the Lid/Churn Motor Assembly (E/G) in position, set the additional time required and press the Red Start/Stop Switch to start the churn.

If the Churn Motor (G) was not turned “Off” after the set time elapsed, the Churn Blade (H) will continue until the blade becomes stuck in the frozen ice cream. 30 seconds after being stuck, the buzzer will buzz and the Timer Display (J) will flash. After 5 minutes, the Churn Motor (G) will shut “Off” automatically preventing any damage to the motor. The buzzer and flashing display will continue.

To, reset the machine, press the Red Start/Stop Switch and turn “Off” the Main Power Switch (I). The churn blade and ice cream at this point will be frozen solid and will require defrosting before it can be removed. Be careful not to damage the removable bowl.

Always unplug the unit from the outlet when not in use.

If the Main Power Switch(I) is turned “Off”, always allow at least 3 minutes, before turning it back “On”.

Always keep the Ice Cream Maker in an upright position to avoid reduction of cooling performance.

There will be a variation in the time it takes for a batch of ice cream to freeze, depending on the amount and on the temperature of ingredients used. If you want quicker results, use less ingredients and/or refrigerate the ingredients before use.

For any faults which cannot be cleared and for further assistance and service the contact information is shown on the next page.

Appliance Technical Data

Voltage:	110/120V-60Hz 3.30 Amp
Power:	235W or about 1/3 HP
Cooling Temperature:	-11F or -24C
Frozen dessert batch:	2 Quarts+ (about 2 Liters)
Dimensions :	11"W x 20"L x 15"L x 13"H (28cm.W x 38cm.L x 33cm. H)
Shipping dimensions:	16 1/4 "W x 20"L x 17 3/4 "H (41cm.W x 51cm.L x 45cm. H)
Net weight:	39Lbs. (17.75Kg.)
Gross weight:	43Lbs. (19.5 Kg.)



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ONE YEAR LIMITED WARRANTY

This WHYNTER SNO ice cream maker 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. Should your SNO ice cream maker prove defective within one year from the date of purchase, return the defective part or unit, freight prepaid (with 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. Please ship the ice cream maker in its original packaging material to avoid damage in transit. Please retain original box and packaging material. Under this warranty, Whynter will repair or replace any parts found defective. 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.
- Damage, accidental or other wise, to the ice cream maker while in the possession of a consumer not caused by a defect in material or workmanship;
- 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.

- 1) Damage caused by repairs or alterations of the ice maker by anyone other than authorized by the manufacturer.
- 2) Freight and Insurance cost for the warranty service.

To obtain service or information, contact
Whynter Innovations Group via Email at service@whynter.com
or call 866-WHYNTER.