

# WOLSTEAD®

## Bliss

Soft Serve and Slushy Maker 1.8L



### Owner's Manual

**IMPORTANT:**

Read and follow all warnings and instructions before assembly and use.  
Keep this manual for future reference.

## SPECIFICATIONS

- Model: 718185 / 718186 / 718187
- Power: 205W 1.3A Climatic Class T
- Voltage: 220-240V ~ 50Hz
- Refrigerant type: R290 (18g)

## PRODUCT FEATURES

The Wolstead Bliss Soft Serve and Slushy Maker brings effortless indulgence to your kitchen, creating homemade soft serve ice cream, frozen yoghurt, slushies and icy drinks with ease. With five smart preset programs and customisable temperature control, you can fine-tune the texture to suit your taste, from thick and creamy to light and refreshing.

- Makes ice cold drinks in 12 to 25 minutes and soft serve in 36 minutes
- Five presets: soft serve, slushy, cocktail, milkshake, frappé
- Built-in compressor freezes liquid evenly for perfectly cold soft serve and drinks, no ice or blending required
- Ten temperature levels let you adjust the consistency beyond the default presets
- Keeps drinks cold for up to six hours
- Ice cream cone holder
- Feeding barrel removes for easy cleaning
- Intuitive, easy to use control panel
- Self-serve handle with drip-free pouring spout

## SAFETY PRECAUTIONS

When using this electrical appliance, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury, including the following:

1. Read all instructions before using.
2. Ensure the voltage is compliant with the voltage range stated on the rating label.
3. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
4. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
5. Children should be supervised to ensure that they do not play with the appliance.

6. This appliance is intended to be used in household and similar applications such as:
  - i. Staff kitchen areas in shops, offices and other working environments.
  - ii. Farmhouses.
  - iii. By clients in hotels, motels and other residential type environments.
  - iv. By bed and breakfast type environments.
7. To protect against electric shock, do not place the cord, plug or the base of the appliance in water or any other liquid.
8. Do not use attachments or accessories which are not recommended by the manufacturer.
9. The product is only suitable for the purpose indicated in this manual. Do not use this product or any part for other purposes. If it is operated incorrectly, it may cause injury.
10. After unboxing the unit for the first time, ensure the appliance is upright for at least eight hours before operating for the first time. This allows the refrigerant to settle in the air conditioning system for best performance. Keep the transparent lid open for at least two hours.
11. Do not upend this product or incline it over a 45° angle as this can damage the compressor. Always keep it upright.
12. Avoid contact with moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from the unit during operation to reduce the risk of injury and/or damage to the appliance.
13. Always use the appliance on a firm and stable surface and keep it 30cm from other objects and the wall to ensure heat is easily released.
14. **WARNING:** When positioning the appliance, ensure the supply cord is not trapped or damaged.
15. Do not use the appliance close to flames, hot plates or stoves.
16. Do not turn the power on and off again repeatedly (ensure five minute intervals between switching on and off) to avoid damaging the compressor.
17. Do not add hard ingredients, frozen fruit, frozen vegetables, or ice to the unit. This appliance is not intended to process hard ingredients.
18. This appliance cannot be used to make smoothies.
19. Do not add hot ingredients to the unit.
20. Do not fill the feeding barrel past the MAX FILL line.
21. Keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction
22. Do not store explosive substances, such as aerosol cans with flammable propellants, in this appliance.
23. Do not use mechanical devices or other means to accelerate the defrosting process unless recommended by the manufacturer.

24. Dispose of the appliance at an electronic waste recycling facility or council operated disposal facility.
25. **WARNING:** Do not use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer.
26. **WARNING:** Do not damage the refrigerant circuit.
27. **WARNING:** Fill with potable water only.
28. Do not use the appliance outdoors.
29. Never clean the appliance with scouring powders or abrasive tools.
30. Do not insert your fingers into the discharge opening, as this may pose a safety hazard.
31. Operating temperature must not fall below -1°C.
32. Do not use the appliance with extension cords or power boards.



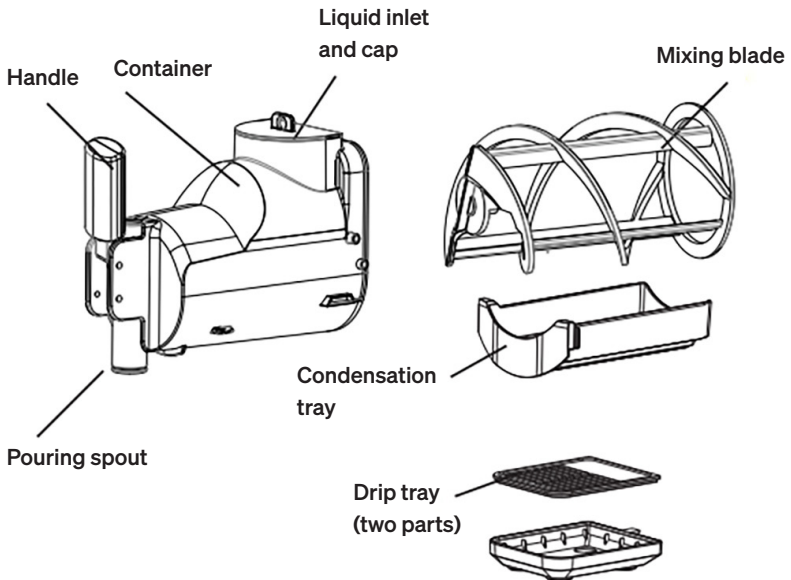
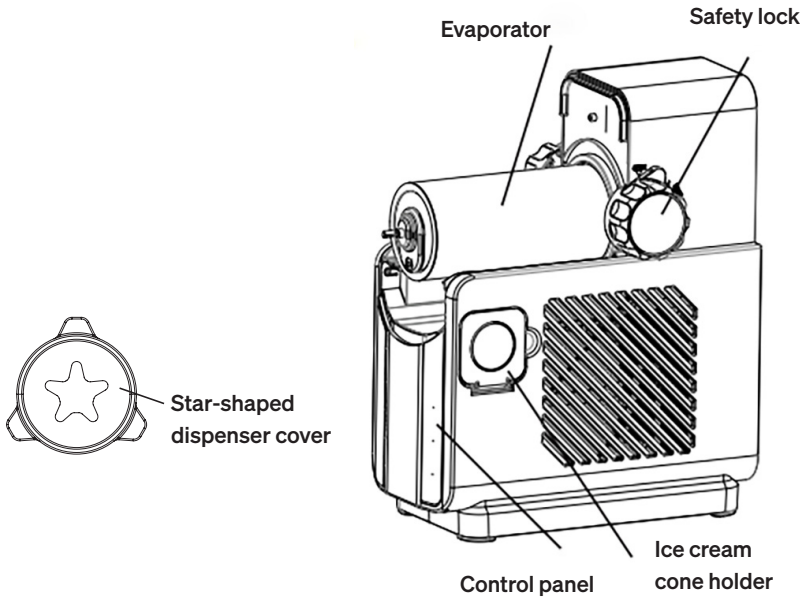
**WARNING: Risk of fire / Flammable materials**

The refrigerant isobutene (R290) is environmentally friendly but flammable. During transportation and installation, ensure that none of the refrigerant circuit components are damaged.

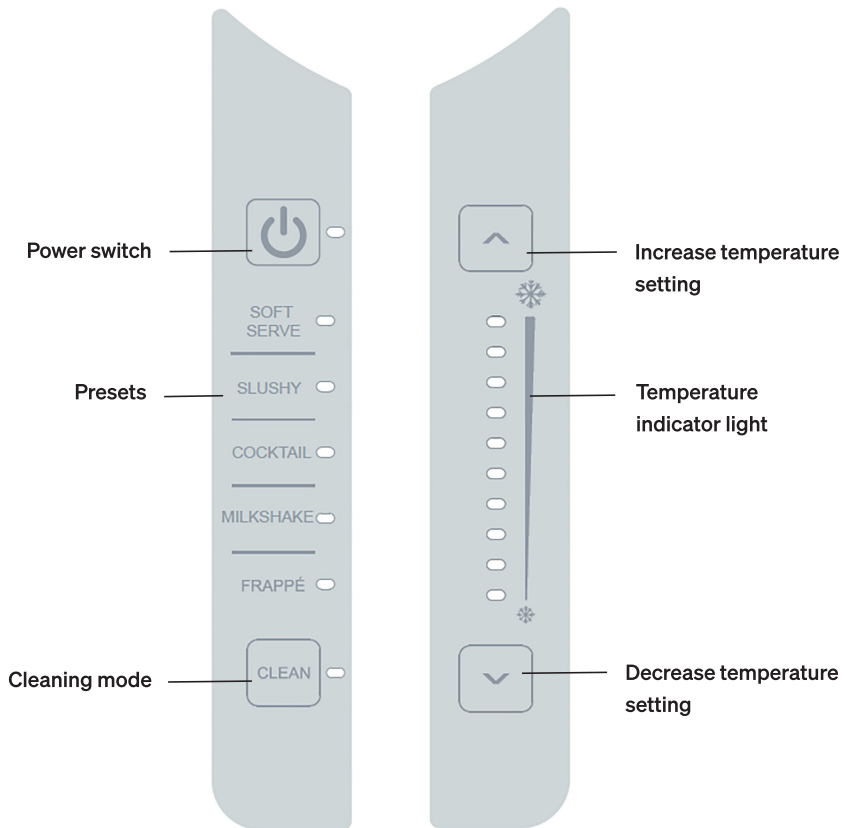
If the refrigerant circuit is damaged:

- Avoid open flames and ignition sources.
- Thoroughly ventilate the room where the appliance is located.

# GET TO KNOW THE WOLSTEAD BLISS SOFT SERVE AND SLUSHY MAKER 1.8L



# INTRODUCTION TO THE CONTROL PANEL



Temperature settings (10 levels): Higher settings are colder and result in more intense cooling and a thicker final result. Adjust to match your preferred consistency.

## PRESET TEMPERATURE SETTINGS

Preset	Default setting	Best for	How much sugar?	How much alcohol?
Soft serve	7	Soft serve ice cream and frozen yoghurt	6%+	N/A
Slushy (remove star-shaped dispenser)	6	Everyday beverages like full sugar, full fat soft drinks and juices (no pulp)	6%+	N/A
Cocktail (remove star-shaped dispenser)	5	Premixed cocktails Cocktail recipes	N/A	2.8% to 16%
Milkshake	4	Dairy based ingredients (works best with a half full cream milk, half cream based recipe, recipes without any cream can go frothy)	6%+	N/A
Frappé (remove star-shaped dispenser)	5	Iced coffees (see notes on sugar below)	6%+	N/A

### Maximum raw material quantities

Preset	Max. volume	Contents
Soft Serve	1L	Ice cream base
Slushy	1.5L	Juice / Soft drink
Cocktail	1.5L	Alcoholic beverage
Milkshake	1L	Milk and cream
Frappé	1L	Coffee and milk

**Before first use:**

1. Remove packaging.
2. Wash all parts with warm, soapy water.
3. Rinse and dry thoroughly.
4. Wipe the exterior with a soft cloth.
5. Let the unit sit for eight hours before first use to stabilise the refrigerant.

**Star-shaped dispenser cover**

When using the Soft Serve preset, it is recommended to attach the star-shaped dispenser cover over the pouring spout. Firmly push the star-shaped dispenser cover up until it clicks into place. Remove the star-shaped dispenser cover when using any of the other preset programs.

## OPERATING INSTRUCTIONS

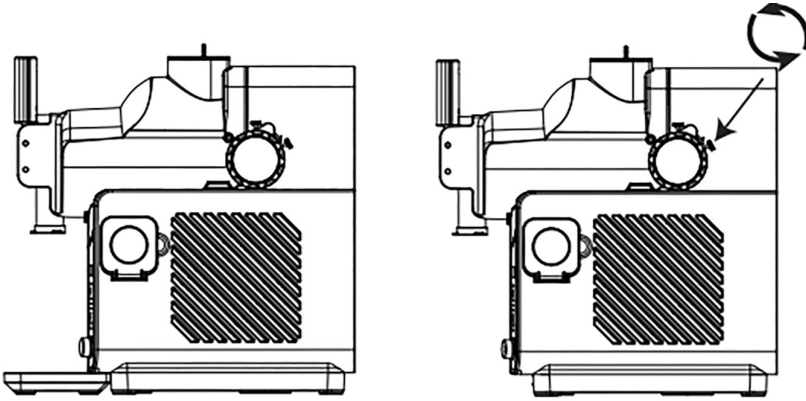
1. Turn on the power and press the power switch on the control panel.
2. Pour ingredients into the liquid inlet.
3. Select preset function.
4. Depending on the ingredient temperature and preset program, the process takes approximately 12 to 40 minutes to complete. When complete, the appliance will emit a beep. Pull the handle to dispense and enjoy.
5. Once the cycle is complete, the machine will continue turning to keep the drink cold for up to six hours. To stop, press the power switch on the control panel.

## CLEANING AND MAINTENANCE

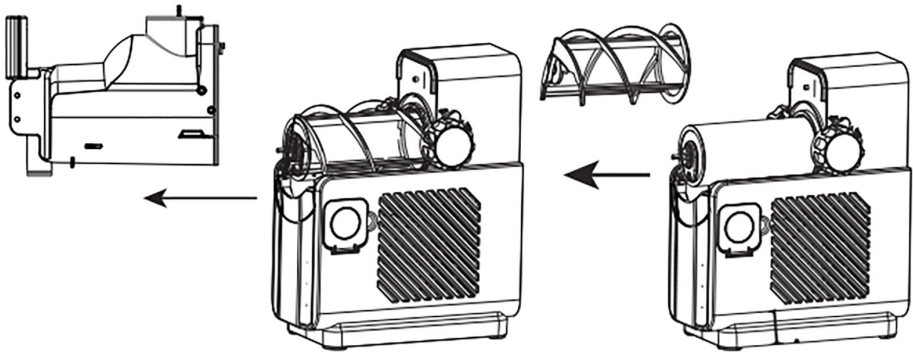
Note: The preset Clean mode is for rinsing only, without refrigeration.

1. Before first use, wash all components with detergent.
2. After use, switch off cooling and drain any residual liquid from the container, remove and empty the drip tray.
3. Fill the water inlet with lukewarm water, up to the max fill line.
4. Press the Clean button to start a 10 minute cycle. Press again to pause/resume.
5. Once done, press Power to stop, place a jug or bowl under the pouring spout and pour out the waste water until empty.
6. Turn the safety lock counterclockwise, remove the container.
7. Disassemble all components by following the steps below.
8. Hand wash all parts thoroughly.
9. Ensure parts are completely dry before storage or reassembly.

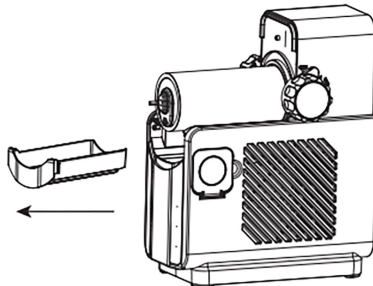
**To dismantle the container for cleaning**



1. Place the appliance on a flat surface.
2. Drain liquid, turn loading switch counterclockwise.

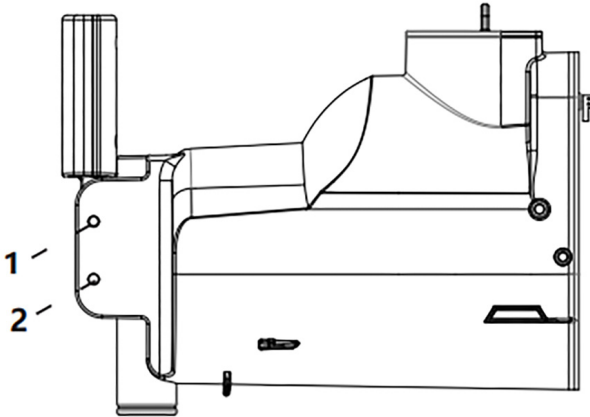


3. Pull the container and mixing blade straight out.
4. Remove the condensation tray from the evaporator track.



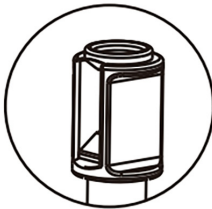
### To dismantle the pouring spout for cleaning

1. Remove pin one and pin two.
2. Pull out the operating handle, push the piston out (top to bottom).
3. Remove the two silicone washers.

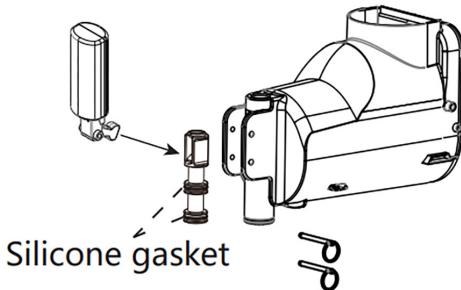


### Silicone gasket reassembly

1. Fit the two silicone washers into grooves.
2. Push the piston from below into position.
3. Install pin one, sliding it into the top hole.

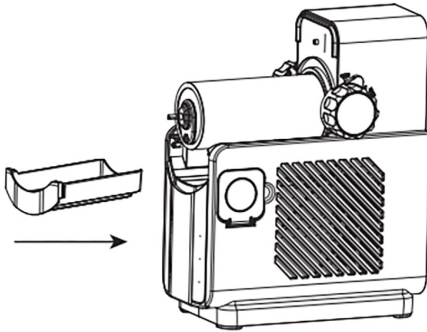


Piston front:  
A ramp is situated  
at the lower centre.

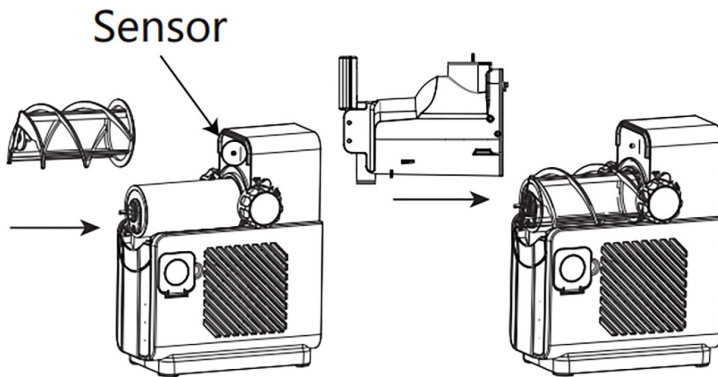


4. Pull the latch up and install pin two to lock it into place.
5. Insert operating handle and secure with pins.

## To reinstall components after cleaning



1. Slide condensation tray into evaporator guide rail.
2. Insert mixing blade and rotate until it locks.
3. Slide the container into place (handle facing up). Ensure alignment with the sensor. You should hear a click.



4. Turn the switch clockwise to lock the container.
5. Insert drip tray until it clicks into place.

# RECIPES

## Soft serve preset

### Vanilla soft serve

- 500mL full cream milk
- 100mL whipping cream
- 40g skim milk powder
- 70g caster sugar
- 50g glucose syrup
- 2 tsp vanilla bean paste
- Pinch of salt

Blend all ingredients together with a stick mixer until they are dissolved. Pour into the container, select Soft Serve preset and adjust thickness level to suit. Once the cycle is completed, the machine will beep. Serve immediately.

### Vanilla soft serve frozen yoghurt

- 550g full cream milk
- 80g thickened cream
- 70g skim milk powder
- 100g caster sugar
- 80g glucose syrup
- 2g vanilla extract
- Pinch of salt
- 100g non-fat natural yoghurt or Greek yoghurt

Blend milk, cream, skim milk powder, sugar, glucose syrup, vanilla extract and salt together with a stick mixer until they are dissolved. Add the yoghurt and stir in. Pour into the container, select Soft Serve preset and adjust thickness level to suit. Once the cycle is completed, the machine will beep. Serve immediately.

## **Slushy preset**

### **Soft drink or juice**

- 900mL Coca Cola (or other full sugar, full fat soft drink) OR
- 900mL apple juice (or other fruit juice with no pulp)

Pour into the container, select Slushy preset and adjust thickness level to suit. Once the cycle is completed, the machine will beep. Serve immediately.

### **Cocktail preset**

#### **Frozen peach bellini**

- 240mL prosecco
- 560mL peach juice

Mix all ingredients together until they are dissolved. Pour into the container, select Cocktail preset and adjust thickness level to suit. Once the cycle is completed, the machine will beep. Serve immediately.

### **Milkshake preset**

#### **Chocolate milkshake**

- 300mL full cream milk
- 300mL whipping cream
- 35g caster sugar
- 1 tsp vanilla bean paste
- ¼ cup chocolate syrup or melted chocolate

Whisk all ingredients together until they are dissolved. Pour into the container, select the Milkshake preset and adjust thickness level to suit. Once the cycle is completed, the machine will beep. Serve immediately.

## Frappé preset

### Iced coffee

- 100mL fresh espresso (cooled)
- 500mL full cream milk
- 35g caster sugar

Whisk all ingredients together until they are dissolved. Pour into the container, select Frappé preset and adjust thickness level to suit. Once the cycle is completed, the machine will beep. Serve immediately.

### Sugar content

Too little sugar or too much alcohol will prevent the slushy from freezing properly. Follow the guidelines below for best performance. All inputs must contain at least 6% sugar. Always refer to the ingredient list or nutrition label on liquids to ensure they meet the minimum requirements as listed below:

Serving size	Minimum sugar content required
240mL	14.4 grams
355mL	21.3 grams
591mL	35.46 grams

If a drink does not meet the minimum requirements of total sugar, add one to two tablespoons of flavoured syrup, juice, sugar, date sugar, coconut sugar, maple syrup, agave, simple syrup, or honey, per serving. Combine the additional sugar with the base prior to pouring in the appliance. Reset the appliance by choosing a preset and restart.

Sugar free substitutes or artificial sweeteners will not aid in meeting total minimum or maximum sugar requirements.

### Alcohol content

When using the cocktail preset, ensure that the combined alcohol content of all ingredients in the recipe, both alcoholic and non-alcoholic, falls between 2.8% and 16%.

For cocktails, see the chart below for the maximum hard alcohol/spirit (vodka, tequila, etc.) content per total recipe size.

Serving size	Minimum alcohol content
3 cups	1/2 cup
4 ½ cups	¾ cup
6 cups	1 cup
8 cups	1 ¼ cups

The chart above is a guide for incorporating hard alcohol/spirits (35%+) only.

If the alcohol content in your mixture is too high, you can dilute it by adding 1/4 cup of water, soda or tonic water or soft drink etc per serving, then restart your chosen preset again.

Note that a higher alcohol content requires a lower temperature to freeze. Increase the thickness on the preset to lower the temperature.

## TROUBLESHOOTING

Problem	Reason	Solution
Evaporator not working	Sensor not detecting container	Reinstall container correctly
Temp below -1°C	Freezing protection activated	Allow to warm to ≥1°C
Auto shutdown	Current exceeds 1.6A	Inspect or replace power source
Ice crystals	Sugar content too low	Replace mixture with ≥6% sugar

<p>All icons and thickness bar light up and flash</p>	<p>Poor contact between the feeding barrel assembly and the micro switch.</p>	<ol style="list-style-type: none"> <li>1. Check whether the wrong mode was selected; use the correct mode.</li> <li>2. Incorrect recipe causing crystallisation; replace with the correct ingredients.</li> <li>3. Foreign object stuck in the feeding barrel; remove object or power off for 30 minutes before restarting.</li> </ol> <p>If the problem persists, please contact the seller.</p>
<p>The mixing blades are making a crackling sound</p>	<p>The low sugar content of the ingredients used causes the evaporator to freeze, or the setting temperature is too low and the slushy is too hard.</p>	<p>Use ingredients with a higher sugar content, see 'sugar content section' for details.</p>
<p>The mixing blades are making a crackling sound</p>	<p>The mixing blade is not properly assembled or is damaged.</p>	<p>Properly assemble the mixing blade or contact Kitchen Warehouse Customer Service for a replacement blade.</p>
<p>Display icons all light up and flash</p>	<p>Stirring motor jammed or mixing blade not installed properly or damaged.</p>	<p>Ensure you have used appropriate ingredients or choose a different preset. Disassemble the feeding barrel and mixing blade to clean it and clear any blockages.</p>

<p>Slushy not reaching desired consistency</p>	<p>Incorrect thickness/ temperature level</p>	<p>Were correct amounts of sugar and alcohol used? Check ingredients guide and adjust.</p> <p>Recipes with only milk may stay fluid or turn frothy. Use recipes with half cream and half milk, or add water for better texture.</p> <p>Temperature not cold enough. Increase thickness level. Choose a preset program with a lower temperature or adjust manually.</p> <p>Does machine have enough space around it? Place at least 30cm away from walls and other objects to allow heat to escape.</p> <p>After slushing, it will stay cold in the barrel but texture may soften over time. Restart the preset to restore texture. It's faster the second time as the ingredients are already cold.</p> <p>If the recipe you're using hasn't reached the desired thickness within 60 minutes, increase the thickness by another level and run the preset for another 15 minutes before retesting the consistency. Repeat this process until a satisfactory result is achieved.</p>
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# WARRANTY

## Get in touch with Customer Service

If you experience any issues with your Wolstead Bliss Soft Serve and Slushy Maker, get in touch with our Customer Service team by email at [customerservice@kitchenwarehouse.com](mailto:customerservice@kitchenwarehouse.com). au or by phone on 1800 332 934 between the hours of 9am and 7pm (AEST) Monday to Friday. Alternatively you can use the Live Chat function on our website by visiting [www.kitchenwarehouse.com.au/contact-us](http://www.kitchenwarehouse.com.au/contact-us)

## 90 day money back guarantee

We promise you a full refund within 90 days if your Wolstead product does not fulfil your expectations. This guarantee applies to qualified purchases of all Wolstead branded products from participating stockists online and in-store from eligible delivery locations. The qualified product must be returned within 90 days from the date of purchase. We shall issue a full refund when the customer presents proof of purchase. We shall issue a store credit when proof of purchase is unavailable. The product packaging is not required to avail of the refund. The amount refunded will be the price of the products in the currency shown on the proof of purchase.

## Warranty

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

The benefits of this warranty are in addition to any rights and remedies imposed by Australian State and Federal legislation that cannot be excluded. Nothing in this warranty excludes, restricts or modifies any State or Federal legislation applicable to the supply of goods which cannot be so excluded, restricted or modified.

## Guarantee

We warrant that, subject to the exclusions and limitations below, the Product will be free from defects in materials and workmanship under normal domestic household use for the 12 month warranty period. The warranty period commences on the date of sale by the original retailer to the original purchaser. The warranty applies only while the Product is owned by the original purchaser.

Use of the Product in a commercial capacity will void this warranty. If a defect appears in the Product before the end of the warranty period and we find the Product to be defective in materials or workmanship, we will replace the Product with a product comparable in quality and value.

We reserve the right to change or discontinue our product ranges at any time without notice and without liability.

## Exclusions

This warranty does not apply if proper care and/or usage instructions are not followed. This warranty does not cover scratches, stains, discolouration or damage caused by misuse.

## How to claim

If a fault/defect is identified cease using the Product immediately. To make a claim on this guarantee, take the Product, proof of purchase and full details of the alleged defect to any Kitchen Warehouse store.

## Limitations

We make no express warranties or representations other than as set out in this guarantee. The replacement of the Product or the refund of the purchase price is the absolute limit of our liability under this guarantee.

# WOLSTEAD

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