

WOLSTEAD®

Owner's Manual



BLISS Wand Ice Cream Maker

IMPORTANT

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

Specifications

- Model: 742927
- Voltage: 220-240V ~ 50-60Hz
- Power consumption: 160W
- Capacity: 3 × 350mL cups

Product features

Create delicious, customised frozen treats in minutes. Simply prefreeze your ingredients in the included single-serve cups, and when cravings strike, transform them into a rich, creamy frozen dessert in just moments. From dairy free and high protein to low sugar and everything in between, turn your favourite ingredients into a perfectly personalised frozen indulgence.

- Easy to use, just attach the wand and gently push down to churn your frozen ingredients into a creamy treat
- Five preset programs: Ice cream, sorbet, slushy, milkshake and mix ins
- Prepare three different flavours with the BPA-free, dishwasher safe cups with lids
- High quality stainless steel mixing blade and shaft
- Disassembles for easy cleaning and storage
- Handheld wand is easy to use with one hand
- Mix ins preset allows you to smoothly and evenly blend in nuts, chocolate and more
- Colourful lids so you can colourcode by ingredients or person

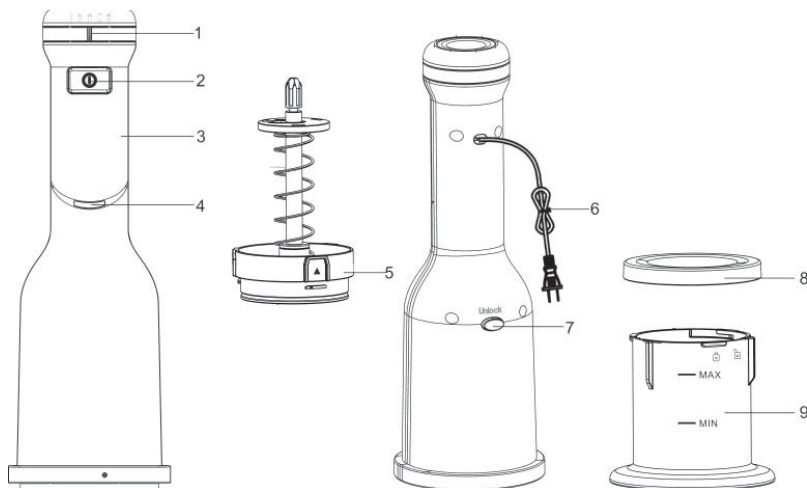
Safety precautions

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. Remove all packaging materials and carefully inspect the appliance to ensure it is in good condition, with no damage to the appliance, power cord, or plug.
3. Ensure the voltage is compliant with the voltage range stated on the rating label, and ensure the earthing of the socket is in good condition.
4. Ensure the supply cord is not trapped or damaged when positioning the appliance.
5. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
6. 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.

7. Children should be supervised to ensure that they do not play with the appliance.
8. 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.
9. The appliance must be unplugged before cleaning.
10. To protect against risk of electric shock, do not place cord, plug or the base of the appliance in water or any other liquid.
11. 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.
12. Keep the appliance 15cm from other objects to ensure heat is easily released.
13. Do not use accessories which are not recommended by the manufacturer.
14. Do not use the appliance close to flames, hot plates or stoves.
15. To protect against electric shock, do not pour water on the cord, plug, or ventilation areas. Do not immerse the appliance in water or any other liquid.
16. The blades are sharp. Handle with care during cleaning.
17. Do not fill past the MAX fill line marked on the cups.

Get to know the Wolstead Bliss Wand Ice Cream Maker



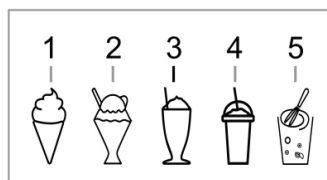
Product components

1. Power button
2. Mode selection dial
3. Motor unit
4. Status indicator light
5. Blade holder
6. Power cord
7. Release button
8. Cup lids x 3
9. Transparent cups x 3

Preset programs

The selector dial allows you to choose different preparation modes:

1. Ice cream
2. Sorbet
3. Milkshake
4. Slushy
5. Mix ins



Before first use

1. Remove all packaging materials and accessories.
2. Wash the cups, lids, and removable parts with warm soapy water.
3. Wipe the motor unit with a soft damp cloth.
4. Never rinse or immerse the motor unit in water.
5. Dry all parts thoroughly before use.

Preparing frozen desserts

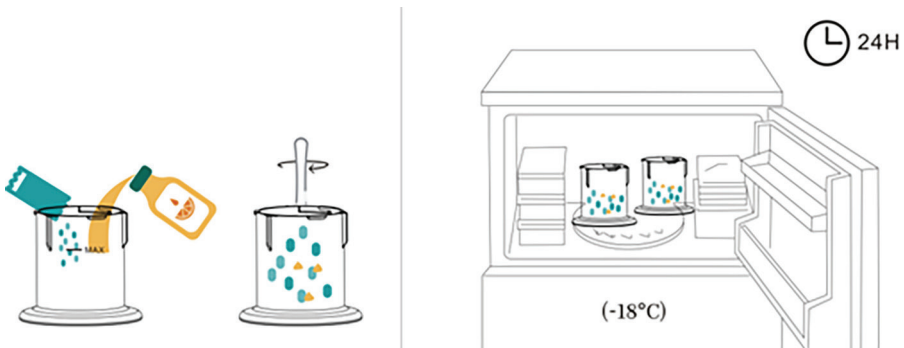
Step 1 – Prepare ingredients

Pour the prepared ingredients into the transparent cup.

- Maximum fill: 350mL
- Recommended fill: 330mL
- Fill between the MIN and MAX fill lines
- Never exceed the MAX fill line
- Close the cup securely with the lid

Step 2 – Freeze

Place the cup in the freezer on a flat surface at -18°C or below for at least 24 hours.

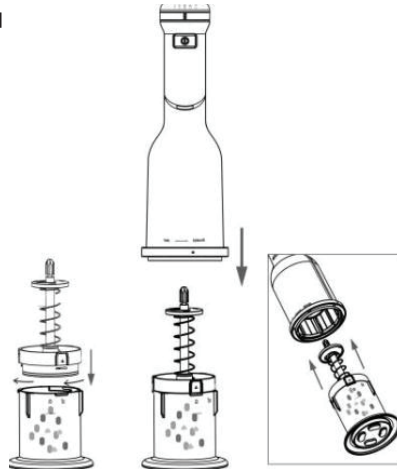


Step 3 – Assembly

Remove the frozen cup from the freezer and allow it to stand for 10 minutes. Remove the cup lid.

Attach the blade holder to the cup by turning clockwise to lock in place.

Align the motor unit with the blade assembly and press down until you hear a “click”.



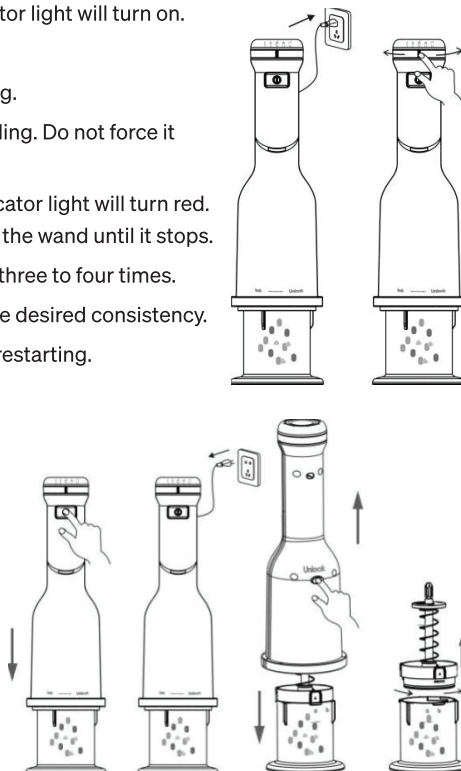
Operating instructions

1. Plug the appliance into a power outlet. The indicator light will turn on.
2. Select your desired operating mode.
3. Press and hold the power button to begin blending.
4. Gently press the appliance downward while blending. Do not force it down.
5. When the appliance reaches the bottom, the indicator light will turn red. Continue holding the power button and slowly lift the wand until it stops.
6. For best results, repeat the up-and-down motion three to four times.
7. Release the power button once you've reached the desired consistency.

Note: If the motor stops, wait six to 12 seconds before restarting.

Disassembly

1. Turn the appliance off and unplug it from the power outlet.
2. Press the release button on the back of the wand to detach it.
3. To remove the blade holder, turn it anti-clockwise to unlock it from the cup.



Recipes

Vanilla Ice Cream

Ingredients

- 180mL thickened cream
- 90mL whole milk
- 70g caster sugar
- 10mL vanilla paste

Method

1. Mix all ingredients together until sugar dissolves.
2. Pour into the dessert cup.
3. Freeze for 24 hours.
4. Let sit at room temperature for 10 minutes before use.
5. Run the Ice Cream mode until the desired texture is achieved.

Mango Sorbet

Ingredients

- 292mL fresh or frozen mango
- 55g sugar syrup
- 3mL lime juice
- A little lime zest, to taste
- A pinch of salt

Method

1. Lightly mash the mango inside the cup.
2. Add the remaining ingredients.
3. Mix well and freeze for 24 hours.
4. Allow to rest for 10 minutes before use.
5. Run the Sorbet mode.

Pink Lemon Slushy

Ingredients

- 280mL raspberry lemonade

Method

1. Pour 210mL into the cup and freeze.
2. Select the Slushy mode.
3. After blending, add the remaining 70mL.
4. Blend again until the desired consistency is reached.

Caramel Milkshake

Ingredients

- 275mL vanilla ice cream
- 50mL whole milk
- 25mL caramel sauce

Method

1. Add all ingredients into the cup.
2. Assemble the appliance.
3. Select the Milkshake mode.

Chocolate Cookie Ice Cream

Ingredients

- 40g cocoa powder
- 80mL whole milk
- 30g caster sugar
- 30g brown sugar
- 160mL thickened cream
- 10mL vanilla paste
- 2 chocolate sandwich cookies (or any other preferred cookie or biscuit), crushed

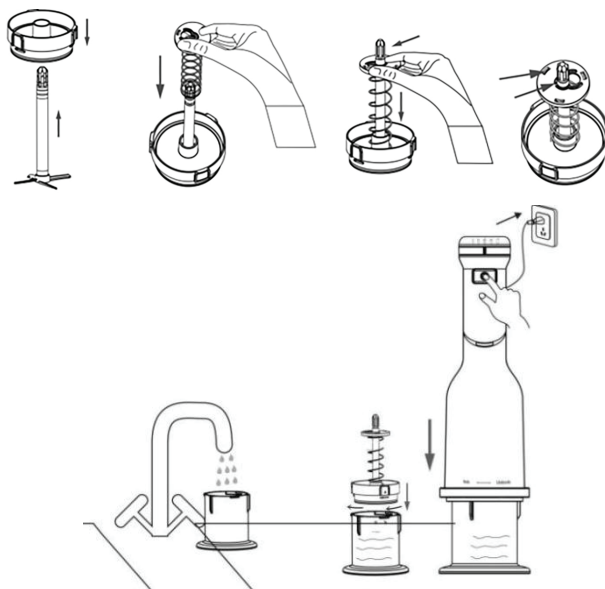
Method

1. Mix all ingredients together except the cookies.
2. Pour into the cup and freeze for 24 hours.
3. Let stand for 10 minutes before use.
4. Select the Ice Cream mode.
5. Once blended, add the cookies.
6. Select the Mix Ins mode.

Cleaning and maintenance

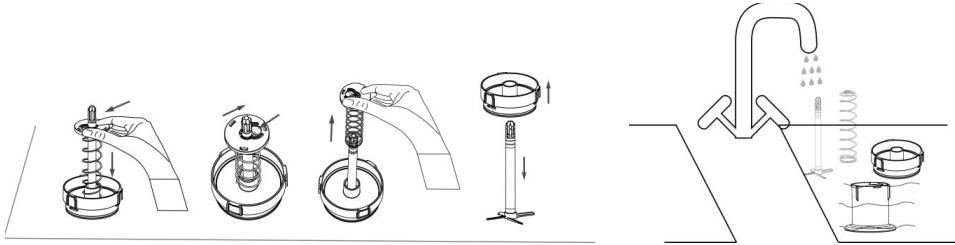
Cleaning the blade assembly

1. Unplug the appliance.
2. Fill an empty cup with water up to the MAX line.
3. Reassemble the blade holder.
4. Run the appliance as normal, gently lowering the wand to clean the blade and interior of the cup. Repeat once or twice until clean.



Disassembly

1. Place the blade holder on a flat surface.
2. Press the retaining clip to remove the shaft.
3. Rinse all removable parts thoroughly with clean water.



Cleaning guidelines

- Clean the transparent cups and lids with warm water and mild detergent. They are also dishwasher safe.
- The motor unit must never be immersed in water.
- Use only a soft cloth to clean the motor housing.
- Do not use abrasive cleaners or steel wool.
- Dry all components completely before storage.

Troubleshooting

Problem	Possible cause	Solution
Appliance does not start	Appliance is not plugged in	Check power connection
Blade does not rotate properly	Ingredients are too large, overfilled, or too frozen	Reduce ingredient size and quantity, allow ingredients to defrost for more than 10 minutes before mixing
Appliance stops during use	Incorrect assembly	Reassemble all components correctly
Motor stops working	Overheat protection activated	Allow the motor to cool before restarting
Light flashes alternating red and white during operation	If the downward resistance is too high during operation, the motor will enter protection mode and the light will flash	Release the button and wait until the indicator light illuminates white, then resume operation

Get in touch with Customer Service

If you experience any issues with your Wolstead Bliss Wand Ice Cream Maker, get in touch with our Customer Service team by email at customerservice@kitchenwarehouse.com.au or by phone on 1800 332 934 between the hours of 9am and 7pm (AEST) Monday to Friday.

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 five year 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, discoloration 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.

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Illustrations in this manual are for reference only and may differ from the actual product.

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