

WOLSTEAD®

Owner's Manual



CARNIVAL Shaved Ice Maker

IMPORTANT

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

Specifications

- Model: 733208
- Voltage: 220-240V ~ 50Hz 1.8A
- Power consumption: 150W
- Refrigerant type: R290 (38g)
- Capacity: Max 1L liquid ingredients

Product features

Create tasty frozen treats with ease using this all-in-one shaved ice maker. The built-in compressor freezes liquids evenly, no ice, blending, or pre-chilling needed, and the precision shaver creates three different frozen textures. Ready in just one minute and capable of producing up to 18kg of shaved ice in 24 hours, it's perfect for entertaining.

- Built-in compressor freezes liquid evenly for perfectly cold treats, no ice, blending or pre-chilling required
- Create everything from fun, carnival-style treats to healthier, no sugar icy options
- Works with water, sugar free soft drinks, creamy or milky bases, coffee and juice
- Three texture presets: Ice Cream (best for creamy ingredients), Shaved Ice, Slushy
- Produces shaved ice in just one minute
- Makes up to 18kg of shaved ice in 24 hours
- Removable water tank and parts for easy cleaning
- Auto-clean mode
- Illuminated control panel provides speed guidance and indicates suitable cold beverage types for the selected speed setting

Note: Daily shaved ice production capacity is tested under controlled laboratory conditions using specific methods. Actual daily output may vary depending on factors such as room temperature, water temperature, water quality, and testing methods.

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 plug must be unplugged before cleaning, maintaining or filling the appliance.
10. After unboxing the unit for the first time, ensure the appliance is upright for at least two 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. To protect against risk of electric shock, do not place cord, plug or the base of the appliance in water or any other liquid.
13. 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.
14. Keep the appliance 15cm from other objects to ensure heat is easily released.
15. Do not use accessories which are not recommended by the manufacturer.
16. Do not use the appliance close to flames, hot plates or stoves.
17. Do not turn the power on and off again repeatedly (ensure five minute intervals between switching on and off) to avoid damaging the compressor.

18. Do not add hard ingredients, frozen fruit, frozen vegetables, or ice to the unit. This appliance is not intended to process loose frozen fruit, a block of solid ice, or ice cubes.
19. Do not use non-liquid ingredients.
20. This appliance cannot be used to make smoothies.
21. Do not add hot ingredients to the unit.
22. Do not fill the feeding barrel past the MAX FILL line.
23. Keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction.
24. Do not use mechanical devices or other means to accelerate the defrosting process unless recommended by the manufacturer.
25. Avoid damaging the refrigerant circuit.
26. Do not use the appliance outdoors.
27. 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.
28. Do not switch on the power before properly installing the barrel or blender blade.
29. The initial temperature of the ingredients should be approximately $20 \pm 3^{\circ}\text{C}$. Do not pre-freeze ingredients, as this may cause the blender blade to become blocked before the ice cream reaches proper consistency.
30. Do not remove the blender blade while the appliance is operating.
31. Never clean with scouring powders or hard implements.
32. Do not put your fingers into the discharge opening, as this may cause danger.
33. To avoid food contamination, please observe the following instructions:
 - Opening the door for long periods may cause a significant increase in temperature in the compartments of the appliance.
 - Clean regularly all surfaces that come into contact with food and accessible drainage systems.
34. If the refrigerating appliance is left empty for long periods, switch it off, defrost, clean, dry, and leave the door open to prevent mold developing within the appliance.
35. Do not use extension cords for electrical connections to the product.
36. Remove all packing materials and carefully inspect the machine, power cord, and plug before use.
37. Do not place the product upside down or use it on surfaces inclined more than 5° .
38. Before use or cleaning, install the drip tray to prevent residual liquid from spilling onto the work surface.
39. Avoid operating the machine with an empty water tank.
40. Do not pull or remove the blade during operation.
41. To prevent no-load operation, the machine automatically shuts down after 40 minutes of running. This is not a malfunction.
42. When working with water, maintain a rotational speed above 10 RPM.

43. When working with carbonated beverages, open the cap to release gas before pouring into the tank, or manually open the valve afterward to vent gas. This prevents leakage or drainage issues during operation.
44. When working with high sugar liquids (e.g. soft drinks), ice may become lumpy. Increase the roller scraping speed, then slowly reduce the speed.
45. Fill with potable ingredients only.
46. It is normal for the compressor and condenser surfaces to reach temperatures between 70°C and 90°C during operation.



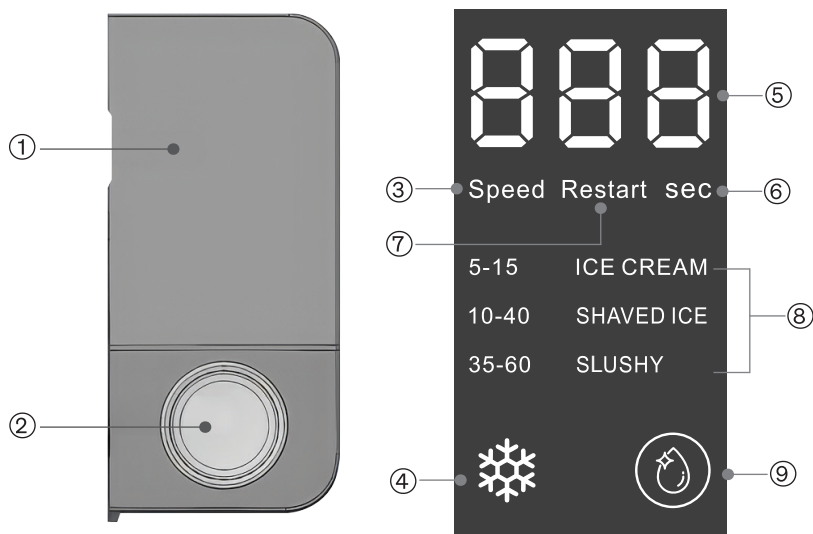
Caution: Risk of fire

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.

Control panel overview



Control panel components

1. Display panel - Displays operation information. Turns off to show a solid black screen when inactive.
2. Adjustment knob - Rotate clockwise to increase speed and counterclockwise to decrease speed. Speed range: five to 60 RPM.
 - Press briefly to start operation.
 - Press and hold for three seconds to exit working mode and return to standby.
3. “Speed” indicator - Indicates whether the digital display is showing time or speed.
4. Cooling mode icon
Capacitive touch button.
 - Fully lit: Cooling mode active
 - Half-lit: Cleaning mode active
5. Digital display - Displays speed, countdown time, and alarm information.
6. “sec” Indicator - Lights up when the machine is in countdown mode.
7. “Restart” indicator - Lights when the compressor cannot restart immediately and is in protection delay mode.

8. Speed guide indicator

Speed range	Mode
5 to 15	Ice cream
10 to 40	Shaved ice
35 to 60	Slushy

9. Cleaning mode icon - Capacitive touch button.

- Fully lit: Cleaning mode active
- Half-lit: Refrigeration mode active

Default self-cleaning duration: five minutes.

Operating instructions

Before first use

Thoroughly wash and wipe all food-contact parts with a damp cloth, including:

- Cooling rollers
- Blade assembly
- Inner shell cleaning assembly
- Water supply box assembly

Refer to the Cleaning Instructions section for washing procedures.

Before cleaning, ensure the power cord is unplugged.

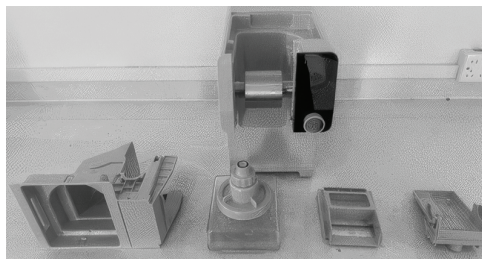
Place the machine on a level surface and let it stand upright for at least 8 hours before first use.

Removable component installation steps

Components included

From left to right:

- Cleaning inner shell assembly
- Water tank assembly
- Water supply box assembly
- Blade assembly



Step 1

Install the inner shell cleaning assembly.

Insert the inner shell guide slot along the main shell guide slot from above and ensure it is fully seated

Step 2

Install the water supply box assembly.

Insert diagonally upward along the guide slot beneath the cooling roller until fully seated. Lift upward until a “click” sound is heard. Once properly seated, the machine will emit two “beep” sounds (if the power is turned on).

Step 3

Lift the protective cover of the cleaning inner shell assembly.

Insert the blade assembly along the guide slot from above. When fully seated, the machine emits two “beep” sounds. (if the power is turned on).

Step 4

Fill the water tank.

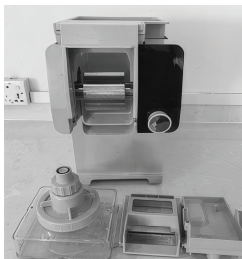
- Unscrew the large tank cap for large container filling or unscrew the small tank cap for small opening containers.
- Do not exceed the maximum fill line.
- Securely tighten both caps after filling.

Step 5

Install the water tank assembly.

Turn the filled tank upside down and insert it from above the inner shell. When properly seated, a click will be heard and the machine will beep twice.

Important notes:



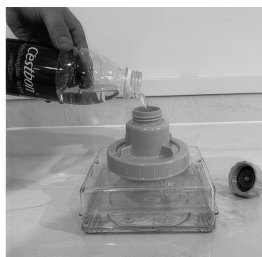
- Power on the machine before installation to verify correct installation through buzzer confirmation.



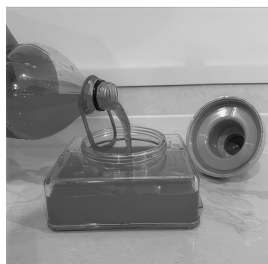
- Blade assembly and water supply box assembly may be installed in any order.



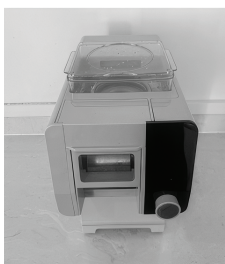
- Exercise caution when handling the blade assembly.



- The water supply box must be installed before the water tank.



- If using carbonated beverages, it is normal for gas bubbles to create minor spurts/leaks.



- Ice cream mixtures may create bubbles during vigorous stirring. Allow bubbles to dissipate before use.

Step 6

Install the drip tray and place the receiving container above it.



Before



After

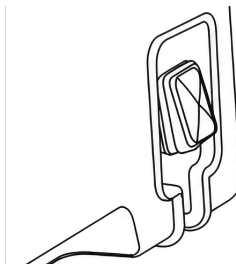
Step 7

Before starting, ensure:

- The power cord is plugged in.
- The anti-tip water switch on the back is in the ON position.



Plug in the power cord



Power switch is in the ON position

Step 8

Ensure the water supply box, blade assembly, and water tank are properly installed. If the display panel shows any alarms, refer to the troubleshooting table.

Function operation instructions

In standby mode

- Touch the snowflake icon for cooling mode.
- Touch the cleaning icon for cleaning mode.

Cooling mode

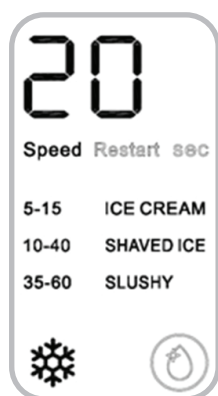
Use the knob to adjust speed:

- Clockwise: Increase speed
- Counterclockwise: Decrease speed

Press briefly to start or pause operation.

Press and hold for three seconds to enter sleep mode.

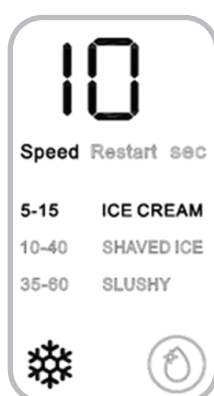
Cooling modes



DIY cooling mode

Adjustable speed: five to 60 RPM

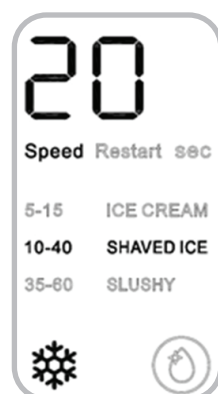
Each knob click increases speed by 1 RPM.



Ice cream mode

Adjustable speed: five to 15 RPM

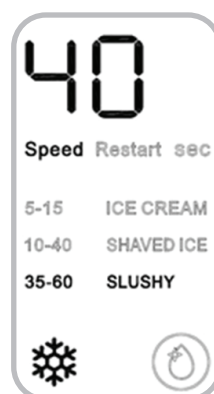
Each knob click increases speed by 1 RPM.



Shaved ice mode

Adjustable speed: 10 to 40 RPM

Each knob click increases speed by 5 RPM.



Slushy mode

Adjustable speed: 35 to 60 RPM

Each knob click increases speed by 5 RPM.

Protection function description

1. Removing the water tank during operation triggers alarm OP1.
2. Removing the blade assembly during operation triggers alarm OP2.
3. Removing the water supply box during operation triggers alarm OP3.
4. During cooling mode, pausing operation for more than 20 seconds activates protection mode and a 180 second countdown.
5. Motor protection function
The motor enters protection mode if rotational speed is too low or current is too high.
6. Compressor protection function
After protection mode activates, the compressor requires a three minute restart delay.
7. Program protection function
To prevent hard ice formation caused by depleted tank liquid, the machine automatically stops after 40 minutes of continuous operation.

Cleaning and maintenance

▲ Ensure the appliance is unplugged before cleaning.

1. Promptly clean:
 - Drip tray
 - Water reservoir
 - Blade assembly
 - Water tank
 - Inner shell
2. Use only a damp cloth. Do not use abrasive scouring pads.
3. Always disassemble removable parts before cleaning.
 - Never spray water directly onto the main unit.
 - Do not immerse the appliance in water.
 - Do not pour water into air vents.

Cleaning the water tank assembly



- Remove the tank.

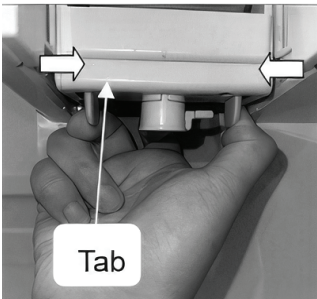


- Unscrew the drain plug counterclockwise.
- Pour out remaining liquid.



- Rinse thoroughly with clean water.
- Dry thoroughly before reinstalling.

Cleaning the water tank assembly base



- Lift the drain rod upward.
- Squeeze inward on the lower latches.



- Slide the box outward along the guide rail.

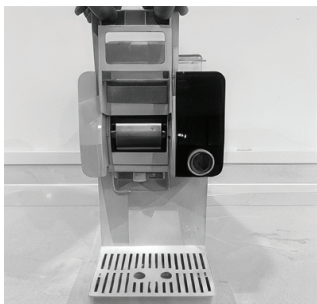


- Rinse thoroughly and dry completely.
- Reinstall until a "click" is heard.

Cleaning the blade assembly



- Open the protective cover.

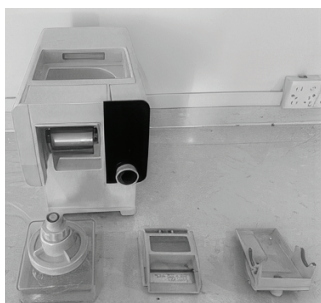


- Pull the blade assembly upward.



- Rinse with clean water.
- Use a small brush for difficult areas.
- Dry completely before reinstalling.

Cleaning the inner shell assembly



- Remove the water tank, blade assembly, and water supply box.



- Pull upward to remove the inner shell.



- Rinse thoroughly with clean water.
- Dry completely before reinstalling.

Troubleshooting

No.	Problem	Possible cause	Suggested solution
1	Control panel displays OP1	Water tank not installed properly	Reposition
2	Control panel displays OP2	Blade assembly not installed properly	Reposition
3	Control panel displays OP3	Water supply box not installed properly	Reposition
4	Control panel displays E1	Communication failure	Contact Kitchen Warehouse Customer Service
5	Control panel displays E2	Motor failure	Contact Kitchen Warehouse Customer Service
6	Other issues	/	Contact Kitchen Warehouse Customer Service

Get in touch with Customer Service

If you experience any issues with your Wolstead Carnival Shaved Ice 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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