WOLSTEAD®

5 YEAR WARRANTY

90 DAY RETURNS



Cookmaster

14-IN-1 MULTI COOKER AIR FRYER

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

OWNER'S MANUAL

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Specifications

- Model number: 678905
- Voltage: 220-240V ∿ 50/60Hz
- Power consumption: 1300-1800W

Introducing the Wolstead Cookmaster

Looking to clear the clutter from your benchtop, or need a versatile appliance for your caravan or life on the road? The Wolstead Cookmaster Multi Cooker Air Fryer replaces multiple appliances in one smart, compact unit. With 14 preset programs it lets you roast, slow cook, steam, air fry, sous vide, bake and more, making meal prep easy.

The flat, square eight litre cooking pot is more accessible than traditional round designs and offers more surface area for larger meals. The revolutionary Ceramax™ ceramic non-stick coating is thermo-resistant, easy to clean, and free from lead, cadmium, PTFE, PFOA, and PFAS, for a healthier alternative to traditional non-stick options.

Dual heating from the top and bottom ensures fast, even cooking and crispy results. Two lids are included: an air fryer lid for searing, roasting, broiling, baking, air frying, pizza, BBQ, and dehydrating and a multi cooker lid for slow cooking, rice, steaming, sous vide and simmering. Remove the lid for deep frying.

Product features

- Features 14 preset cooking programs: Sear, BBQ, roast, broil, bake, air crisp, dehydrate, pizza, deep fry, slow cook, simmer, sous vide, steam, rice
- Generous eight litre capacity, perfect for families
- Inner pot is made from cast aluminium with a Ceramax™ non-stick coating for easy food release and cleaning
- 14-in-1 functionality saves space, making it a convenient addition to any benchtop
- Air fries from above and grills from below
- Temperature probe for consistent results
- Includes the following accessories: A multi cooker lid, an air fryer lid, a non-stick inner cooking pot, a stainless steel steam rack, a stainless steel multipurpose rack and a stainless steel deep fryer basket with removable handle

Ceramax™ non-stick coating

The inner cooking pot features a hard, durable, ceramic non-stick coating called Ceramax™ which is a healthier alternative to traditional non-stick. Ceramax™ is thermo-resistant, easy to clean, and free from lead, cadmium, PTFE, PFOA, and PFAS.

CERAMAX™



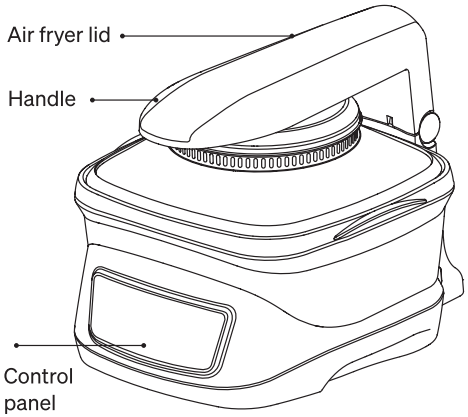
Safety precautions

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:

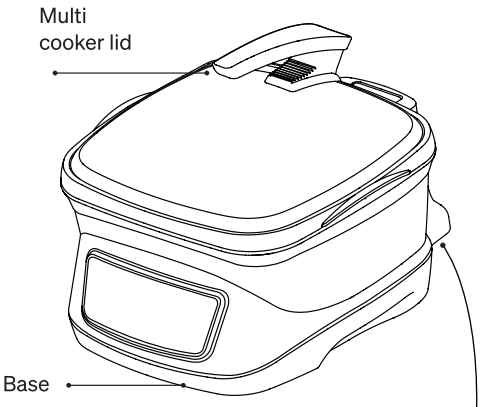
1. Read all instructions before using.
2. Ensure the voltage is compliant with the voltage range stated on the rating label.
3. If the electrical cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
4. This appliance 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:
    - Staff kitchen areas in shops, offices and other working environments.
    - Farmhouses.
    - By clients in hotels, motels and other residential type environments.
    - 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. 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.
11. Before using the appliance, the inner cooking pot must be installed. The cooking pot is necessary for all functions. Do not touch or remove the inner cooking pot with your hands while the appliance is in operation, wait until it cools.
12. Do not place the appliance on or near a hot surface, including a gas or electric stove, or in a heated oven.
13. Do not move the appliance when in use.
14. Do not cover the air inlet or air outlet vents while the appliance is running. This can affect the uniformity of cooking and it may damage the appliance or cause it to overheat.
15. Do not place anything on top of the appliance while in operation or when storing.
16. Appliance surfaces (except the handle and control panel) can get hot during and after operation. To prevent burns or personal injury always use heat resistant oven mitts or gloves when opening the lid of the appliance or removing the inner cooking pot and other included accessories.
17. Allow the appliance to cool before cleaning, disassembling, putting in or taking out parts, and storing.

Get to know

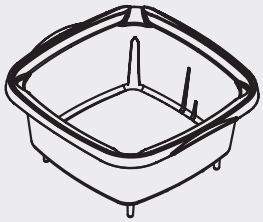
The Wolstead Cookmaster 14-in-1 Multi Cooker Air Fryer 8L



With air fryer lid

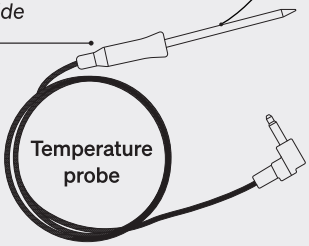


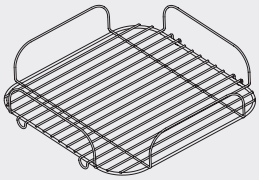
With multi cooker cover



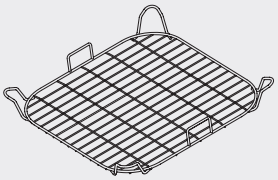
Non-stick cooking pot

Temperature probe stored in small compartment at back left hand side of the appliance.

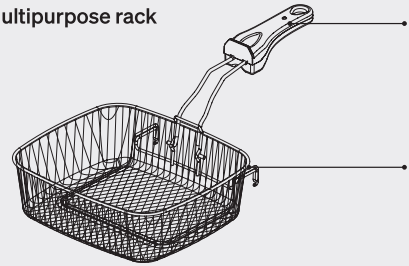


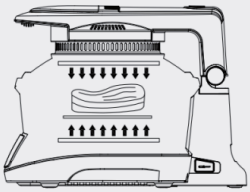


Multipurpose rack

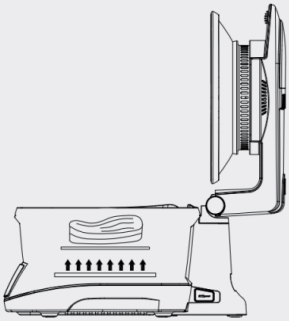


Steam rack

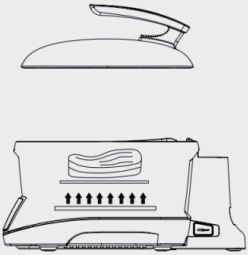




Closed lid cooking

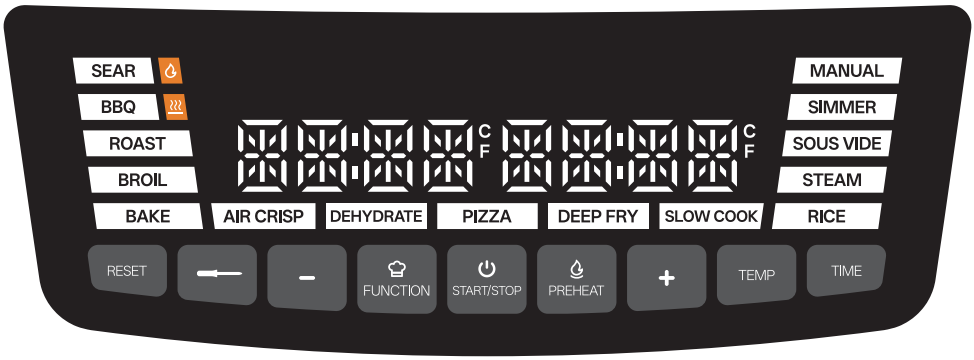


Open lid cooking



Without lid cooking

Introduction to the control panel



START/STOP: Make sure the appliance is plugged in. Press the START/STOP button to start or stop the selected cooking function. When cooking functions which include a preheat mode start, the appliance enters preheat mode first, then cooking begins when the temperature setting is reached.

FUNCTION: Press this button to scroll through the preset cooking modes. You can also scroll back and forth through the presets by pressing + or -.

TEMP: To select temperature, press the TEMP button and use +/- button to adjust.

TIME: To select cook time, press TIME button and use +/- button to adjust.

RESET: Press to clear all settings (if preheating and cooking have not begun).

PROBE: Press this button to access the probe function and select your food type (beef,

chicken, pork or fish). The probe function is only available for the following presets: sear, BBQ, roast, broil, bake, air crisp, slow cook, sous vide and manual.

PREHEAT: After you set the function, time and temperature and press START, some functions will automatically start preheating (see the preset cooking section for further detail). If you press the PREHEAT button again, the unit will skip the preheating step (not recommended) and instruct you to ADD FOOD. Note: For best results, let the unit fully preheat before adding food. Adding food before preheating is complete may lead to overcooking, smoke and a longer cooking time.

Control panel alerts

See below the list of control panel alerts and their meanings:

PRE indicates that the appliance has started preheating.

SHUT LID means the lid needs to be closed.

FLIP LID means the lid needs to be swapped for the other lid.

FLIP means you need to flip your food.

ADD FOOD means to add food to the cooking pot.

DONE means the cooking cycle has finished, the unit then returns to standby mode.

GET FOOD means to remove the food from the cooking pot.

FOOD PAN means to insert the cooking pot into the base.

WARM means the appliance is in keep warm mode.

GOODBYE means the appliance is turning off.

How to use the air fryer and the multi cooker lids

The air fryer lid should be used for the roast, broil, bake, air crisp, dehydrate and pizza preset cooking modes. The multi cooker lid should be used for the deep fry, slow cook, rice, steam, sous vide and simmer preset cooking modes.

Either lid can be used for the manual preset mode.

As you press the FUNCTION button and scroll through the preset cooking modes, the control panel will display FLIP LID when you get to a preset that requires you to change the lid from air fry to multi cooker and vice versa.

To use the sear function, you must attach and close the air fryer lid before preheating. Press SEAR to begin preheating with the lid in place. Once preheating is complete, add your food. You can then sear with the lid open or closed, or remove it completely. For best results, we recommend searing with the lid open or removed. The countdown timer will begin automatically once cooking starts.


WOLSTEAD
BBQ
ROAST
BROIL
BAKE
AIR CRISP
DEHYDRATE
PIZZA
DEEP FRY
SLOW COOK
STEAM
RICE
RESET
FUNCTION
START/STOP
PREHEAT
TEMP
TIME

Preset cooking programs

There are 14 preset cooking programs: sear, BBQ, roast, broil, bake, air crisp, dehydrate, pizza, deep fry, slow cook

Function	Best for	Default temp	Default time	Temp range
Sear	Searing, browning, sautéing; preparing meat before slow cook or roast	HI	10 mins	LO / MED / HI / MAX
BBQ	Large or thick cuts of meat or fish (steak, chicken thighs, salmon)	220°C	30 mins	170°C / 185°C / 205°C / 220°C
Roast	Chicken, pork, beef, lamb, vegetables — crispy exterior, tender interior	165°C	30 mins	80°C to 200°C
Broil	Browning tops of meat, fish, vegetables; melting cheese	230°C	10 mins	230°C to 250°C
Bake	Cakes, bread, pies, pasta bakes, desserts	160°C	35 mins	120°C to 205°C
Air Crisp	Air frying chips, steak, chicken, fish, vegetables	200°C	20 mins	150°C to 230°C

, rice, steam, sous vide, simmer.

Time range	Preheat	Accessories	Notes
1 to 30 mins	Yes	Cooking pot (open lid cooking)	Recommend lid open or removed. Temperature probe compatible.
1 to 30 mins	Yes	Cooking pot, lid off	FLIP prompt appears halfway through (if >2 min). Close the lid between batches and run 2 to 3 mins before adding more food. Temperature probe compatible.
1 min to 12 hours	Yes	Air fryer lid + cooking pot + rack	Temperature probe compatible.
1 min to 1 hour	No	Air fryer lid + cooking pot	Temperature probe compatible.
1 min to 4 hours	Yes	Air fryer lid + cooking pot + cake pan (not included) + rack	Cake mould must not exceed 22cm. Fan cycles on/off during preheat. Temperature probe compatible.
1 min to 1 hour	Yes	Air fryer lid + cooking pot + deep fryer basket or multipurpose rack	Use deep fryer basket for best air circulation. Temperature probe compatible.

Function	Best for	Default temp	Default time	Temp range
Dehydrate	Drying meats, fruits, vegetables, herbs	65°C	6 hours	25°C to 90°C
Pizza	Fresh or frozen pizza, flatbreads, pies, quiches, tarts	220°C	6 mins	180°C to 220°C
Deep Fry	Donuts, tempura, fish, chips	180°C	30 mins	150°C to 200°C
Slow Cook	Casseroles, stews, soups, curries; batch cooking	LO	4 hours	LO / MED / HI
Rice	White rice, brown rice, quinoa, barley	100°C	15 mins	N/A
Steam	Vegetables, fish, meats	LO	10 mins	LO / MED / HI
Sous vide	Steak, chicken, precise, tender, evenly cooked results	50°C	1 hour	40°C to 99°C
Simmer	Gently reducing liquids after slow cooking	85°C	30 mins	80°C to 90°C
Manual	Custom recipes requiring specific times or temperatures	240°C	30 mins	40°C to 240°C

Time range	Preheat	Accessories	Notes
1 min to 12 hours	No	Air fryer lid + cooking pot + rack	Place ingredients on the multipurpose rack, then insert the steam rack before closing the lid.
1 to 10 mins	Yes	Air fryer lid + cooking pot	Baking paper recommended.
1 min to 2 hours	Yes	Multi cooker lid + cooking pot + basket	Fill oil to max fill line only, do not overfill.
1 to 16 hours	No	Multi cooker lid + cooking pot	Temperature probe compatible.
10 to 20 mins	No	Multi cooker lid + cooking pot	Time and temp cannot be adjusted during cooking. Adjustable to 10 to 20 mins once water has boiled. Auto-switches to KEEP WARM when done. Ratio: 1:1.5 (white rice), 1:2 (brown rice).
1 min to 1 hour	Yes	Multi cooker lid + cooking pot + rack	Do not fill water past the max fill line. Insert rack with ingredients before filling with water.
1 min to 10 hours	No	Multi cooker lid + cooking pot + rack + vacuum sealer bag (not included)	Add water to the max fill line only. Place rack (low side) in pot first. Temperature probe compatible.
30 mins to 4 hours	No	Multi cooker lid + cooking pot	Maintains temp just below boiling to keep flavours concentrated.
1 min to 10 hours	No	Air fryer lid or multi cooker lid + cooking pot	Temperature probe compatible.

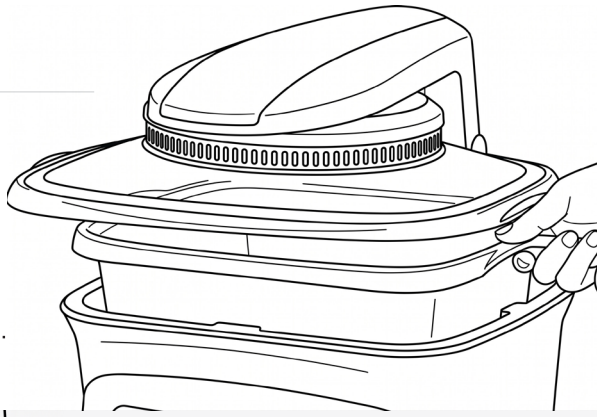
Operating instructions

Before first use

1. Remove all packaging materials, promotional labels and tapes from the appliance.
2. Remove all accessories from the package and read this manual carefully. Pay close attention to the operation instructions, warnings and safety guidelines to avoid injury or property damage.
3. Wash all accessories in warm, soapy water. Rinse and dry thoroughly. All accessories are dishwasher safe (except the temperature probe). Never wash the main unit in the dishwasher.
4. To avoid scratching and damage, do not use abrasive brushes or sponges on the inner pot or accessories.
5. Before first use, select the AIR CRISP function and set the temperature to 230°C for 30 minutes. This will burn off any lubricants from the heating elements.
6. During the initial heating, you may notice a slight white smoke or odour. This is a normal occurrence caused by the heating elements undergoing the curing process.



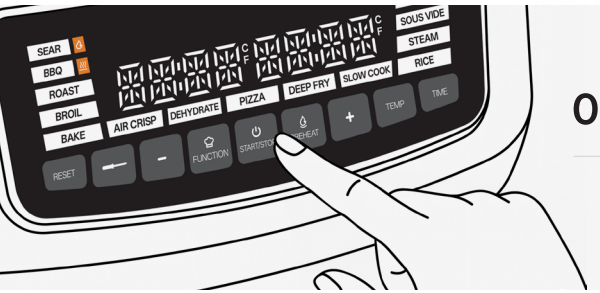
Quick start guide



01

Install the cooking pot by placing it into the base.

Note: The cooking pot is required for all functions. Other accessories may vary depending on the recipe being prepared.



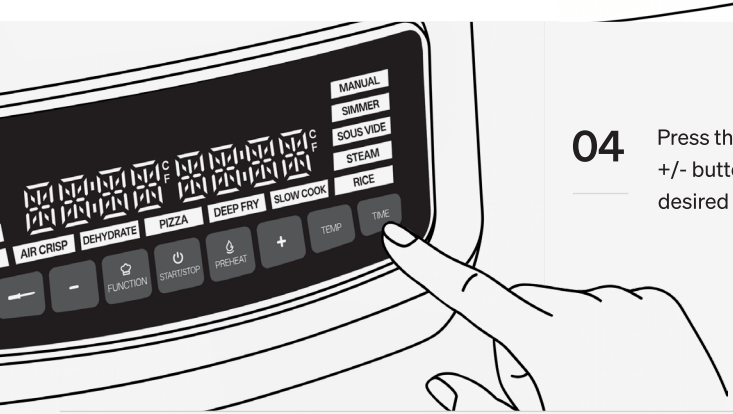
02

Make sure the appliance is plugged into power and press START/STOP to turn the unit on. The current preset function will flash.

03

Press the FUNCTION button until your desired preset program flashes. The default temperature setting and time for that program will be displayed. To select a different cooking temperature, press the TEMP button and use the +/- buttons to adjust.





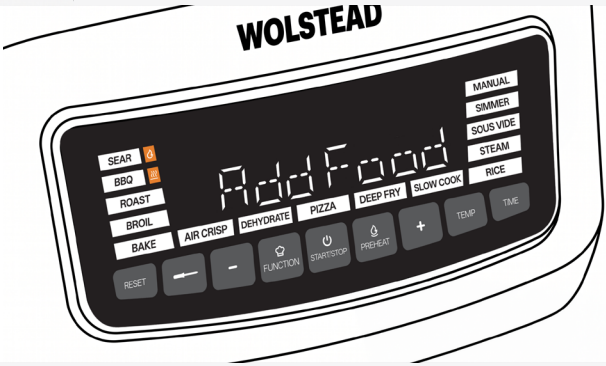
04

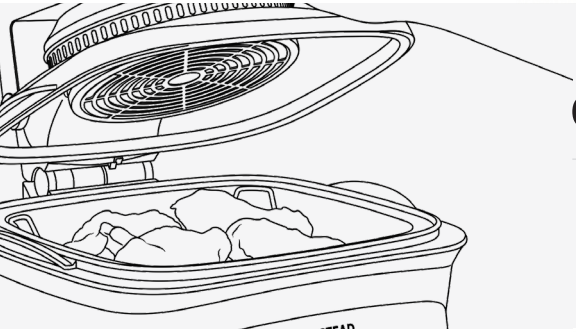
Press the TIME button and use +/- button to select the desired time.



05 Press the START/STOP button to start the preset. If it has a preheating function, that will automatically start first. The display screen will show PRE. (Note: If the lid is opened during preheating, the screen will show SHUT LID and the top heating will stop). If you want to work in open lid cooking mode, you need to close the lid and finish preheating first. During cooking, you can press the START/STOP button to stop the cooking at any time.

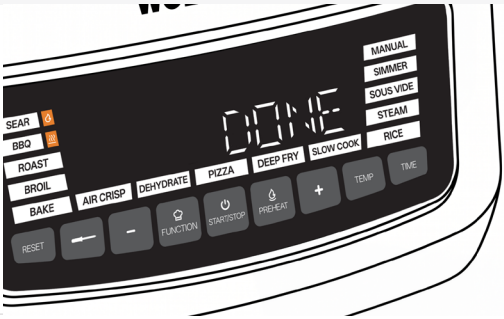
06 When preheating is complete, the appliance will beep, and ADD FOOD will appear on the display. (Note: If the lid is not opened after the prompting, the unit will power off automatically after 15 minutes).

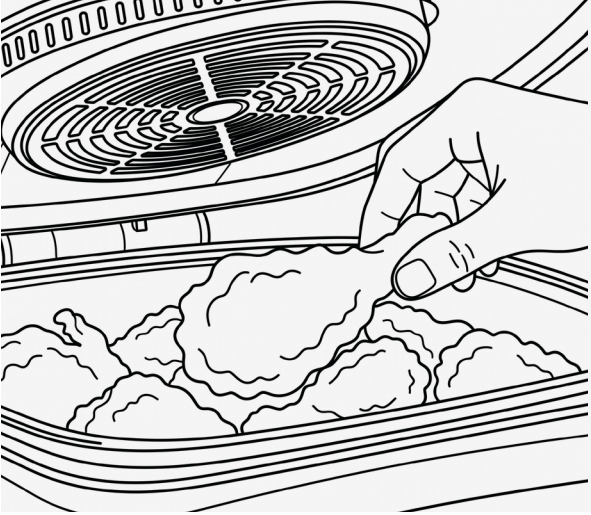




07 Open the lid and place the ingredients in the cooking pot. Close the lid or leave it open, depending on the program selected. Refer to the preset cooking programs section above for information.

08 When the cooking time is complete, the unit will beep and DONE will appear on the display.





09 Remove food from the cooking pot.

Using the temperature probe

The temperature probe is stored at the back of the appliance on the left hand side in a small storage compartment. Unwind the wire from the compartment to remove the probe.

Ensure the probe jack is clean and the cord is free of knots before use. First, insert the probe into your protein, then plug it into the input jack on the back left of the appliance. Push the plug in firmly until it's fully inserted.

If the probe isn't connected correctly, pressing PROBE button  will cause the control panel to display the word PLUG IN, and the probe icon will light up.

The probe function is only available for the following presets: sear, BBQ, roast, broil, bake, air crisp, slow cook, sous vide and manual.

Press the PROBE button to cycle through the different protein types (the switching sequence is BEEF, CHICKEN, PORK, FISH).

The default level "1" is displayed on the left side of the display, the protein type BEEF is displayed on the right side, and the cook level icon RARE will flash. The optional cook levels available are (RARE, MED RARE, MED, MED WELL, WELL).

Press the FUNCTION button or use +/- button to choose your preferred cook level (RARE, MED RARE, MED, MED WELL, WELL).

The cook levels available for the four protein types are as follows:

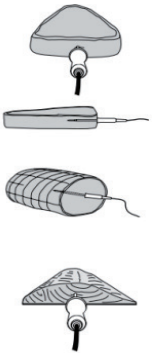
 Beef	 Chicken	 Pork	 Fish
Rare	N/A	N/A	N/A
Med rare	N/A	Med rare	Med rare
Med	N/A	Med	Med
Med well	N/A	Med well	Med well
Well	Well	Well	Well

The **BEEF** setting has nine cook levels. One to two for **RARE**, three to four for **MED RARE**, five to six for **MED**, seven to eight for **MED WELL** and nine for **WELL.**

Press the **START/STOP** button to start the preheating. The screen will show **PRE**. While the unit is preheating, insert the probe horizontally into the centre of the thickest part of the piece of protein.

NOTE: Refer to the chart below on further probe placement instructions. Do not use the probe with frozen foods or for cuts of meat thinner than 1.5cm.

Probe placement guide

Food type	Placement	Correct	Incorrect
Steaks Pork chops Lamb chops Chicken breasts Burgers Tenderloins Fish fillets	• Insert probe horizontally into the centre of the thickest part of the meat. • Make sure the tip of the probe is inserted straight into the centre of the meat, not angled toward the bottom or top of it. • Make sure the probe is close to (but not touching) the bone and away from any fat or gristle. **NOTE**: The thickest part of the fillet may not be the centre. It is important that the end of the probe hits the thickest part so desired results are achieved.		
Whole chicken	• Insert probe horizontally into the thickest part of the breast, parallel to, but not touching, the bone. • Make sure the top reaches the centre of the thickest part of the breast and doesn't go all the way through the breast into the cavity.		

When the appliance has preheated and **ADD FOOD** appears on the screen, open the lid, place food with an inserted probe into the cooking pot and close the lid.

The left side of the display shows the cook level temperature and the **TARGET** lights up (each cook level corresponds to a different temperature), the right side displays the real temperature and the **CURRENT** lights up.

When the real temperature reaches the corresponding cook level temperature, the unit will beep and **DONE** will appear on the display.

The appliance will automatically stop when your selection is almost reached. Remove food from the cooking pot.

WOLSTEAD®









Cookmaster

Recipes

Scan the QR code to discover recipes created exclusively for the Wolstead Cookmaster.

Greek Chicken and Couscous with Lemon, Olives and Feta

5 | 20 MIN | 25 MIN

Ingredients

2 tsp dried oregano leaves

1 lemon, zested and juiced

2 garlic cloves, crushed

2 tbsp extra virgin olive oil

Sea salt and black pepper

600g chicken breast fillets, trimmed, halved horizontally

1 ½ cups couscous

1 tbsp extra virgin olive oil

1 ½ cups chicken stock, at room temperature

1 cup cherry tomatoes, halved

1 Lebanese cucumber, diced

½ small red onion, finely sliced

½ cup pitted Kalamata olives, halved

200g feta, crumbled

2 tbsp chopped parsley or mint

Lemon wedges, to serve

2 tbsp extra virgin olive oil

1 tbsp red wine vinegar

½ tsp Dijon mustard



1. Combine the oregano, lemon zest and juice, garlic and oil in a bowl. Season, then add the chicken. Toss well to coat. Set aside for at least 10 minutes to marinate.
2. Attach the air fryer lid to your Wolstead Cookmaster 14-in-1 Multi Cooker Air Fryer 8L and insert the multi function rack. Select roast mode and set temperature to 190°C and time to 15 minutes. Once preheated, place the chicken in a single layer on the rack. Roast, turning halfway through, until golden and cooked through.
3. Remove the chicken and set aside for 5 minutes to rest, then thickly slice.
4. While the chicken rests, switch in the multi cooker lid and remove the rack.
5. To make the couscous, toss the couscous and oil in a bowl until well combined. Place the couscous, stock and a pinch of salt in the cooking pot.
6. Select the rice function and press start. Once the 10 minute cycle is complete, fluff with a fork. Stand for 2 to 3 minutes.
7. Combine the dressing ingredients in a jar. Secure the lid and shake well to combine. Season to taste.
8. Divide the couscous among five 700mL containers. Top with the chicken, tomato, cucumber, onion, olives, feta, parsley or mint and lemon wedges. Drizzle over the dressing.

Tomato and Capsicum Pasta Bake

4 TO 6 | 10 MIN | 30 MIN



Ingredients

500g cherry tomatoes

2 red capsicums, deseeded and sliced

1 red onion, peeled and quartered

1 garlic bulb, top sliced off

3 tbsp olive oil

30g butter

½ cup mozzarella cheese, grated

¼ cup parmesan cheese, grated

500g penne pasta

Salt and pepper

1. Set the Wolstead Cookmaster 14-in-1 Multi Cooker Air Fryer to the bake function. Set the temperature to 170°C and the time for 20 minutes. Add the tomatoes, capsicum, onion and garlic to the inner cooking pot. Drizzle the olive oil all over and season well with salt and pepper. Press start.
2. While the vegetables roast, bring a large pot of heavily salted water to the boil on your stovetop and cook the pasta as per the instructions on the pasta packet. Drain the pasta.
3. Remove everything from the multi cooker. Allow the garlic to slightly cool and then squeeze out the cloves. Place everything into a blender and blend until smooth.
4. Add the pasta to the multi cooker inner pot and pour the sauce over. Add the butter and stir everything through until silky and glossy. Sprinkle both cheeses all over and set the multi cooker to the broil function. Broil for 5 minutes or until the cheese is melted. Serve immediately.

Honey Apple Mini Muffins

6 | 10 MIN | 10 MIN

Ingredients

100g butter, melted

1 large Granny Smith apple, diced

1 medium banana, mashed

1 egg

¼ cup honey

1 ½ tsp ground cinnamon

2 tbsp sugar

½ tsp bicarbonate of soda

Pinch salt

1 cup self raising flour

Oats or chocolate chips to sprinkle on top before baking (optional)

1. In a large mixing bowl gently mix together the butter, apple, banana, egg and honey. Set aside.
2. In a separate bowl, combine cinnamon, sugar, bicarbonate of soda, salt, and self raising flour.
3. Add the dry ingredients into the wet mixture one third at a time, folding gently until a soft batter forms.
4. Portion batter into a mini muffin or cupcake pan (recipe makes 6 large muffins or 12 mini muffins). Sprinkle oats or chocolate chips on top if desired.
5. Place the muffin pan into the cooking pot of the Wolstead Cookmaster on the BAKE setting at 180°C for 10 minutes.
6. Cool and serve: Transfer muffins to a wire rack to cool for 5 minutes before enjoying warm.



Pork Tostadas with Pineapple Salsa

6 | 25 MIN | 6H 20M

Ingredients

1 tbsp each of smoked paprika, ground cumin and brown sugar

Sea salt and black pepper

2kg pork shoulder, trimmed, cut into large chunks

Extra virgin olive oil, to cook

1 brown onion, thinly sliced

3 garlic cloves, thinly sliced

100g can chipotle chillies in adobo sauce, seeds scraped and discarded with a spoon, chillies chopped

¾ cup fresh orange juice

¼ cup apple cider vinegar

1 cup chicken stock

12 large (20cm) corn tortillas

200g feta, crumbled

Lime wedges, to serve

1 ½ cups finely diced fresh pineapple

½ small red onion, finely chopped

1 small red chilli, deseeded, finely chopped

1 lime, juiced

1 tbsp finely chopped fresh coriander leaves, plus extra leaves, to garnish

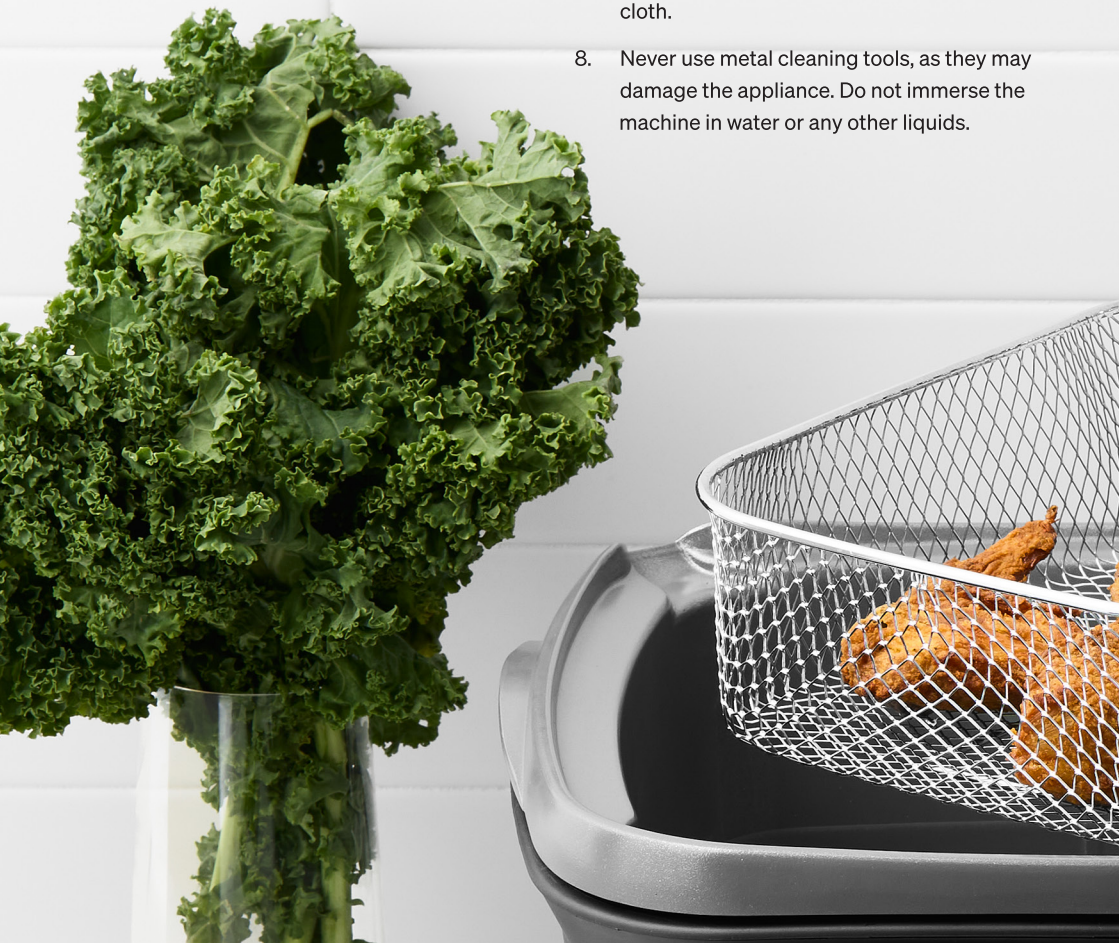
1. Combine the paprika, cumin and sugar in a large bowl. Season generously, then rub the mixture all over the pork.
2. Select the sear function on the Wolstead Cookmaster. Add a splash of oil to the cooking pot. Working in batches, sear the pork on all sides until browned. Transfer to a plate and set aside.
3. Add the brown onion and garlic to the cooking pot. Cook for 2 minutes or until softened. Stir in the chipotle, orange juice, vinegar and stock. Return the pork to the multi cooker and secure the multi cooker lid.
4. Select the slow cook function on the multi cooker and set the timer for 6 hours on the low setting.
5. Meanwhile, make the pineapple salsa. Combine all the ingredients in a bowl. Season with salt and toss well to combine.
6. Once the pork has finished cooking, use a slotted spoon to transfer the meat to a bowl, leaving the liquid in the cooking pot. Shred the meat with forks, then set aside in a bowl.
7. Select the sear function again and simmer the liquid for 10 minutes or until thickened and reduced by half. Pour over the shredded pork and stir to coat. Cover loosely and set aside to rest.
8. Stack the tortillas into 2 piles. Use a 9cm round cutter to cut 3 rounds from each stack to create 36 mini tortillas.
9. Wipe the cooking pot clean, secure the air fryer lid and select the air fry function to preheat.
10. Cook the tortillas, flipping halfway through, for 4 minutes or until golden and crisp. Repeat with the remaining tortillas.
11. To serve, top each crispy tostada with a generous spoonful of pulled pork and salsa. Top with the feta and extra coriander. Serve with lime wedges to squeeze over.



Cleaning and maintenance

Clean the appliance thoroughly after each use. Always allow it to cool down before cleaning.

1. Ensure the appliance is unplugged before cleaning. Keep the lid open after removing your food to help it to cool faster.
2. All accessories are dishwasher safe.
3. The inner cooking pot, lids and the body of the appliance are not dishwasher safe. Hand washing is recommended to prolong the lifespan of the pot and accessories.
4. Warning: Washing the inner cooking pot in the dishwasher will damage the heating tube and could cause the appliance to short circuit.
5. If washing by hand, soak the accessories in warm, soapy water for a while. Then, clean with a soft cloth and dry all parts thoroughly before storing.
6. If food residue or grease is stuck on the cooking pot, basket, racks, or any other removable parts, soak them in warm, soapy water before cleaning.
7. Gently wipe the inside of the lid with a damp cloth.
8. Never use metal cleaning tools, as they may damage the appliance. Do not immerse the machine in water or any other liquids.



Troubleshooting

Issue	Possible solution
ADD FOOD appears on the control panel display	The unit has completed preheating and is now ready for ingredients to be added.
SHUT LID appears on the control panel display	The lid is open and must be closed for the selected function to start.
FOOD PAN appears on the control panel display	The cooking pot must be properly installed in the base unit before cooking can begin.
Err 02	The appliance is not functioning properly. Please contact Kitchen Warehouse Customer Service for assistance.
Err 03	The cooking pot is not inserted correctly. Remove and reinsert.
Err 04	The appliance is not functioning properly. Please contact Kitchen Warehouse Customer Service for assistance.



Get in touch with Customer Service

If you experience any issues with your Wolstead Cookmaster 14-in-1 Multi Cooker Air Fryer, 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.

90 day return policy

We promise you a full refund within 90 days if your Wolstead product does not fulfil your expectations. The qualified product must be returned within 90 days from the date of purchase, and proof of purchase is required. 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 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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