



## SPECIFICATIONS

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

## PRODUCT FEATURES

The Wolstead Cookmaster 14-in-1 Multi Cooker Air Fryer is an all-in-one appliance offering 14 preset cooking programs allowing you to roast, slow cook, steam, air fry, sous vide, bake and more with ease.

- 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.

## WOLSTEAD COOKMASTER RECIPES



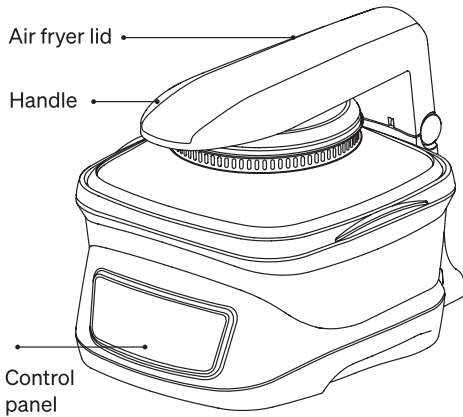
Scan the QR code to discover recipes created exclusively for the Wolstead Cookmaster.

# SAFETY PRECAUTIONS

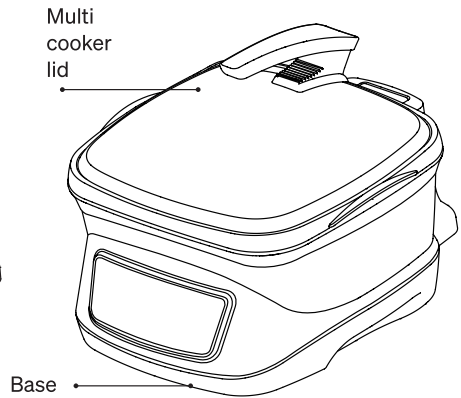
When using this electrical appliance, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury, including the following:

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:
  - a. Staff kitchen areas in shops, offices and other working environments.
  - b. Farmhouses.
  - c. By clients in hotels, motels and other residential type environments.
  - d. 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.

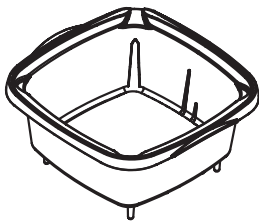
# GET TO KNOW THE WOLSTEAD COOKMASTER 14-IN-1 MULTI COOKER AIR FRYER 8L



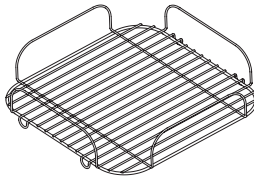
With air lid



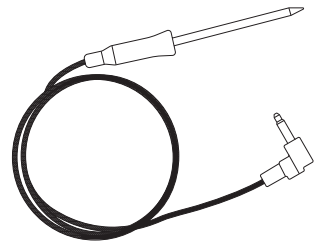
With multi cooker cover



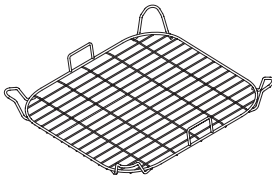
Non-stick cooking pot



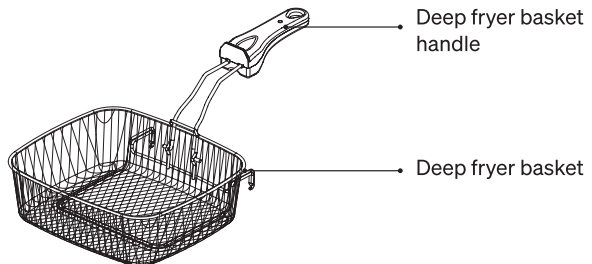
Multipurpose rack

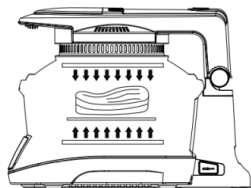


Temperature probe

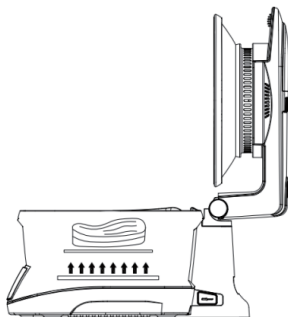


Steam rack

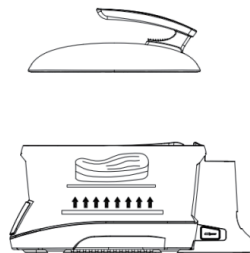




Closed lid cooking

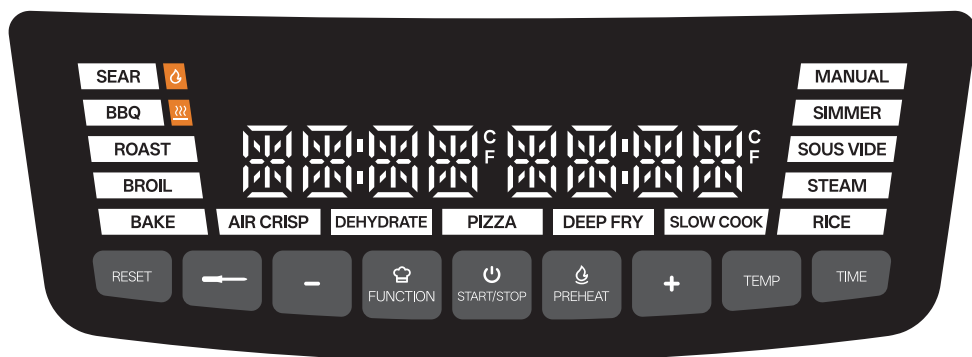


Open lid cooking



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.

## Preset cooking programs

There are 14 preset cooking programs: sear, BBQ, roast, broil, bake, air crisp, dehydrate, pizza, deep fry, slow cook, rice, steam, sous vide, simmer.

### Sear

Utilise the sear function to sear, brown or sauté ingredients. Searing meat involves cooking the surface at high heat briefly, creating a flavourful, browned crust. This function is particularly effective for preparing large chunks of meat before using slow cook or roast settings.

We recommend using the sear function without a lid.

| Default setting | Temp setting range     | Time setting range | Preheat | Accessories   |
|-----------------|------------------------|--------------------|---------|---|
| HI<br>10mins    | LO<br>MED<br>HI<br>MAX | 1 min to 30 mins   | Yes     | Cooking pot (open lid cooking)<br>Temperature probe can be used |

## BBQ

The BBQ preset mimics a traditional BBQ by generating high heat to create a grilled flavour and texture, while offering precise temperature control for more even cooking.

The BBQ function is ideal for cooking large or thick cuts of meat or fish, such as steak, chicken thighs and salmon steaks.

When using the BBQ preset program, if the time is set for more than two minutes, FLIP will be displayed for three seconds halfway through the cooking time, prompting you to flip ingredients.

Note: If batch cooking meats, close the multi cooker lid between batches and run the preset for two to three minutes before adding more food.

| Default setting  | Temp setting range   | Time setting range | Preheat | Accessories   |
|------------------|--|--------------------|---------|---|
| 220°C<br>30 mins | Four temperatures available:<br>170°C 185°C<br>205°C 220°C | 1 min to 30 mins   | Yes     | Cooking pot, lid off<br>Temperature probe can be used |

## Roast

Use the roast function to cook ingredients at a higher temperature than the slow cook mode for a crispier exterior and a tender interior.

The roast function is ideal for meats such as chicken, pork, beef and lamb as well as vegetables.

| Default setting  | Temp setting range | Time setting range | Preheat | Accessories   |
|------------------|--------------------|--------------------|---------|---|
| 165°C<br>30 mins | 80°C to 200°C      | 1 min to 12 hours  | Yes     | Air fryer lid + cooking pot + rack<br>Temperature probe can be used |

## Broil

The broil preset provides direct heat from above at a high temperature, similar to the grill function of a traditional oven. It's perfect for quickly searing and browning the tops of ingredients like meats, fish or vegetables or for melting cheese on sandwiches.

| Default setting  | Temp setting range | Time setting range | Preheat | Accessories  |
|------------------|--------------------|--------------------|---------|--|
| 230°C<br>10 mins | 230°C to 250°C     | 1 min to 1 hour    | No      | Air fryer lid + cooking pot<br>Temperature probe can be used |

## Bake

The bake preset is a versatile setting designed for cooking dishes typically prepared in an oven, including cakes, bread, pies, pasta bakes and desserts.

When using the bake preset, if using a cake mold or tray, the size of the cake mold should not exceed 22cm.

| Default setting  | Temp setting range | Time setting range | Preheat | Accessories   |
|------------------|--------------------|--------------------|---------|---|
| 160°C<br>35 mins | 120°C to 205°C     | 1 min to 4 hours   | Yes     | Air fryer lid + cooking pot + cake pan (not included) + rack<br>Temperature probe can be used |

## Air crisp

Use the air crisp function for air frying anything from chips to steak, chicken, fish or vegetables.

The air crisp preset crisps ingredients using hot air from the top down and requires minimal fat and oil.

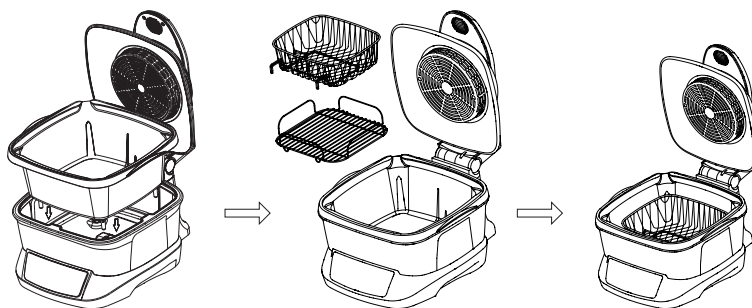
We recommend using the deep fryer basket to enable air to circulate around ingredients for a crunchier finish.

| Default setting  | Temp setting range | Time setting range | Preheat | Accessories   |
|------------------|--------------------|--------------------|---------|---|
| 200°C<br>20 mins | 150°C to 230°C     | 1 min to 1 hour    | Yes     | Air fryer lid +<br>cooking pot +<br>deep fryer basket<br>or multipurpose<br>rack<br><br>Temperature<br>probe can be<br>used |

## Dehydrate

Use the dehydrate function to dry and dehydrate ingredients for homemade snacks. It's perfect for meats, fruits, vegetables, herbs and more.

When using the dehydrate preset program, install the cooking pot and then insert the multipurpose rack, place ingredients on the rack, then insert the steam rack and close the lid.



| Default setting | Temp setting range | Time setting range | Preheat | Accessories                              |
|-----------------|--------------------|--------------------|---------|--|
| 65°C<br>6 hours | 25°C to 90°C       | 1 min to 12 hours  | No      | Air fryer lid +<br>cooking pot +<br>rack |

## Pizza

The pizza preset delivers perfectly crisp, authentic pizzas and can also be used for cooking flat breads, pies, quiches or tarts. You can use the pizza preset with both frozen and fresh pizza.

| Default setting | Temp setting range | Time setting range | Preheat | Accessories   |
|-----------------|--------------------|--------------------|---------|---|
| 220°C<br>6 mins | 180°C to 220°C     | 1 min to 10 mins   | Yes     | Air fryer lid +<br>cooking pot<br>(baking paper<br>recommended) |

## Deep fry

The deep fry preset cooks ingredients by fully immersing them in hot oil and is ideal for donuts, tempura, fish, chips and more.

When using the deep fry preset program, install the cooking pot and the deep frying basket, then fill the cooking pot with oil up to the maximum fill line. To avoid oil overflowing, do not fill beyond this line.

| Default setting  | Temp setting range | Time setting range | Preheat | Accessories                                   |
|------------------|--------------------|--------------------|---------|---|
| 180°C<br>30 mins | 150°C to 200°C     | 1 min to 2 hours   | Yes     | Multi cooker lid<br>+ cooking pot +<br>basket |

## Slow cook

The slow cook preset allows you to cook ingredients at a low temperature over an extended period, making it perfect for casseroles, stews, soups and curries. This method enhances flavours, resulting in rich, complex taste profiles.

This preset is a great option for batch cooking.

| Default setting | Temp setting range | Time setting range | Preheat | Accessories  |
|-----------------|--------------------|--------------------|---------|--|
| LO<br>4 hours   | LO<br>MED<br>HI    | 1 hour to 16 hours | No      | Multi cooker lid +<br>cooking pot<br><br>Temperature<br>probe can be<br>used |

## Rice

The rice preset is designed for cooking different types of rice, including white rice, brown rice, and other grains like quinoa or barley.

The rice preset does not have a preheat cycle. Add water and rice to the cooking pot then press START/PAUSE to start the preset. The default time and temperature will be displayed. During cooking, you cannot adjust the time and temperature. When the water in the pot has finished boiling, the time shows 15 minutes and will enter a countdown. At this point, you can adjust the time between 10 and 20 minutes. When the countdown is over, it will automatically switch to KEEP WARM mode.

We recommend using a 1:1.5 ratio of rice to water for optimal results when cooking white rice and 1:2 for brown rice.

| Default setting  | Temp setting range | Time setting range | Preheat | Accessories                       |
|------------------|--------------------|--------------------|---------|-----------------------------------|
| 100°C<br>15 mins | N/A                | 10 min to 20 min   | No      | Multi cooker lid +<br>cooking pot |

## Steam

The steam preset enables you to steam vegetables, fish and meats for a healthy meal option.

Use the steam rack for this preset and do not fill the water past the maximum fill line on the inner cooking pot. Insert the steam rack with ingredients on top into the cooking pot before filling with water.

| Default setting | Temp setting range | Time setting range | Preheat | Accessories                                 |
|-----------------|--------------------|--------------------|---------|---|
| LO<br>10 mins   | LO<br>MED<br>HI    | 1 min to 1 hour    | Yes     | Multi cooker lid<br>+ cooking pot +<br>rack |

## Sous vide

The sous vide preset enables you to cook ingredients in a precise water bath to ensure consistent doneness and a tender texture. This method is ideal for meats like steak and chicken, helping to achieve a perfectly cooked, flavourful and juicy result.

When using the sous vide preset program, install the cooking pot then place the multipurpose rack (low side) in the cooking pot. Add water to the max fill line only.

| Default setting | Temp setting range | Time setting range | Preheat | Accessories   |
|-----------------|--------------------|--------------------|---------|---|
| 50°C<br>1 hour  | 40°C to 99°C       | 1 min to 10 hours  | No      | Multi cooker lid + cooking pot + rack + vacuum sealer bag (not included)<br><br>Temperature probe can be used |

## Simmer

The simmer preset is perfect for gently reducing liquids after slow cooking, maintaining a temperature just below boiling point to keep flavours concentrated without overheating.

| Default setting | Temp setting range | Time setting range | Preheat | Accessories                    |
|-----------------|--------------------|--------------------|---------|--------------------------------|
| 85°C<br>30 mins | 80°C to 90°C       | 30 mins to 4 hours | No      | Multi cooker lid + cooking pot |

## Manual

The manual preset enables you to set your own time and temperature manually, rather than relying on the preset program settings. This is helpful for recipes that require specific cooking times or when you want to adjust the cooking process.

| Default setting  | Temp setting range | Time setting range | Preheat | Accessories   |
|------------------|--------------------|--------------------|---------|---|
| 240°C<br>30 mins | 40°C to 240°C      | 1 mins to 10 hours | No      | Air fryer lid/<br>multi cooker lid + cooking pot<br><br>Temperature probe can be used |

# OPERATING INSTRUCTIONS

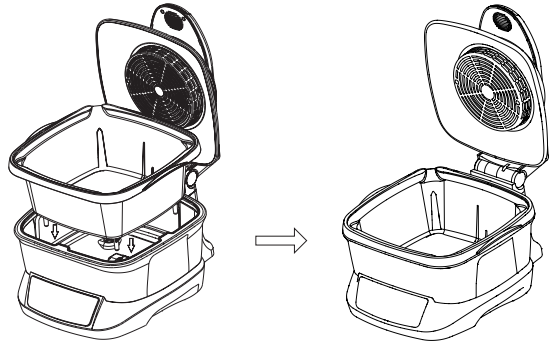
## Before first use

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.

## Getting started

1. To install the cooking pot, place it into the base as shown in the figure below, then close the lid.  
(Note: The cooking pot is required for all functions. Other accessories may vary depending on the recipe being prepared).

2. Make sure the appliance is plugged into power and press START/STOP to turn the unit on. The current preset function will flash.
3. 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.




4. Press the TIME button and use +/- button to select the desired time.
5. 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.
6. 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).
7. 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.
8. When the cooking time is complete, the unit will beep and DONE will appear on the display.
9. 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:

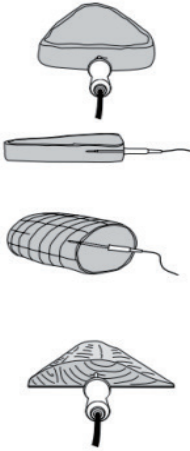

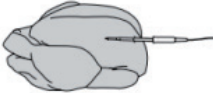

| BEEF     | CHICKEN | PORK     | FISH     |
|----------|---------|----------|----------|
| RARE     | N/A     | N/A      | N/A      |
| MED RARE | N/A     | MED RARE | MED RARE |
| MED      | N/A     | MED      | MED      |
| MED WELL | N/A     | MED WELL | MED WELL |
| WELL     | WELL    | WELL     | 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  |
|--|---|--|--|
| <p>Steaks<br/>Pork chops<br/>Lamb chops<br/>Chicken breasts<br/>Burgers<br/>Tenderloins<br/>Fish fillets</p> | <ul style="list-style-type: none"> <li>• Insert probe horizontally into the centre of the thickest part of the meat.</li> <li>• 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.</li> <li>• Make sure the probe is close to (but not touching) the bone and away from any fat or gristle.</li> </ul> <p>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.</p> |   |  |
| <p>Whole chicken</p>   | <ul style="list-style-type: none"> <li>• Insert probe horizontally into the thickest part of the breast, parallel to, but not touching, the bone.</li> <li>• 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.</li> </ul>  |  |  |

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.

# 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, including the inner cooking pot are dishwasher safe. The lids and the body of the appliance are not dishwasher safe.
3. 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.
4. 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.
5. Gently wipe the inside of the lid with a damp cloth.
6. 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 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. |

# WARRANTY

## 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](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.

## 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.

## 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.

# WOLSTEAD

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