WOLSTEAD®

5 YEAR WARRANTY

90 DAY RETURNS



Palette

STAND MIXER

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

Owner's Manual

Specifications

- Model: 667884 / 667885 / 667886 / 667887 / 667888 / 667889 / 667890 / 667891 / 667892 / 667893 / 667911
- Voltage: 220-240V ∿ 50-60Hz
- Power consumption: 1200W
- Bowl capacity: 5L
- Maximum flour weight in single operation: 1kg
- Minimum flour weight: 300g

Product features

This versatile stand mixer is a powerful appliance that automates mixing, beating, whipping, and kneading, allowing you to handle heavy doughs, delicate batters, and everything in between with ease, perfect for baking, frosting, and even preparing savoury dishes like mashed potatoes.

- Features six speeds via an adjustable speed control knob
- Four pole motor with overheat protection
- Built-in scale with LED display
- Includes five accessories: a brushed stainless steel five litre mixing bowl, a beater, a pouring shield, a dough hook and a wire whisk
- Dual cooling system allows the motor to work steadily for long periods
- Tilt-head enables easy access and adding of ingredients to the bowl
- Detachable parts and attachments for easy cleaning

Safety precautions

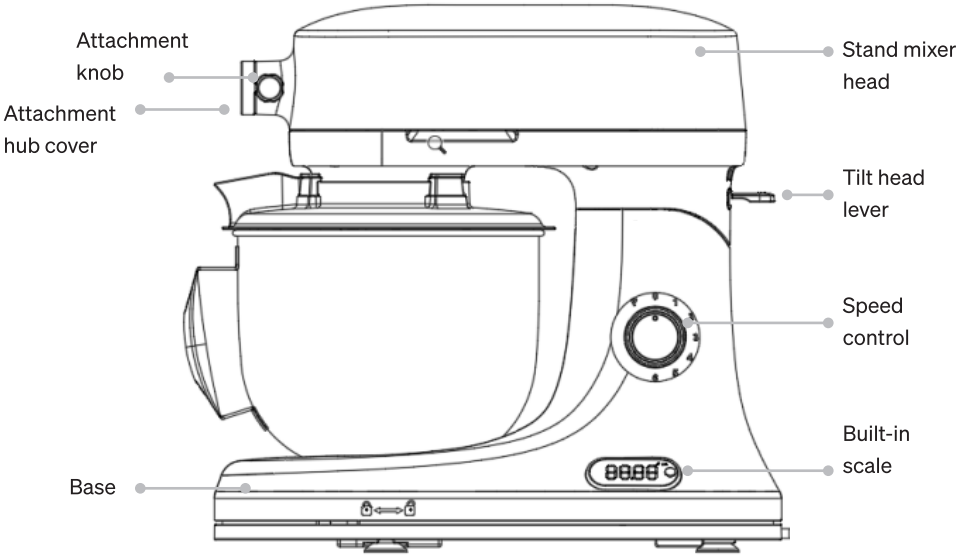
When using this electrical appliance, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury, including the following:

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. Always stop the stand mixer from running before you unplug it.
5. This stand mixer 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.
6. Children should be supervised to ensure that they do not play with the stand mixer.

7. This stand mixer 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.
8. To protect against risk of electric shock, do not place cord, plug or the base of the stand mixer in water or any other liquid.
9. Unplug the stand mixer after using, before cleaning and storing.
10. Keep the stand mixer 30cm from other objects and the wall to ensure heat is easily released.
11. Do not use attachments or accessories which are not recommended by the manufacturer.
12. Do not use the stand mixer close to flames, hot plates or stoves.
13. Do not use outdoors.
14. Never clean with scouring powders or hard implements.
15. While the stand mixer is in operation at any speed, avoid contact with the moving shaft to prevent mechanical hazards. Keep fingers, skin, clothing, hair, and accessories, such as jewellery, away from the moving parts.
16. The stand mixer head must be closed before use; otherwise, the machine will not start for safety reasons.
17. Kneading should only be done at speeds 1 to 3. Speeds above 3 or the 'P' setting are not suitable for kneading. Using speeds above 3 while kneading may cause the stand mixer to overload and get damaged, which is not covered under warranty.
18. Before using the stand mixer for kneading or stirring, you should install the splash guard. During use, keep hands away from the mixing attachments and the inside of the mixing bowl.
19. Pay special attention when opening and closing the stand mixer head. Follow the steps in the section titled 'how to test the stand mixer' for instructions.
20. Always use the stand mixer on a smooth, sturdy/solid surface to prevent vibrations.
21. When installing or removing the whisk attachment, always hold the metal joint part; do not hold the steel wire to avoid damage.
22. If the stand mixer is connected to power and the machine is in working status, raising the head will stop the stand mixer. To resume operation, you will need to lower the head and turn the speed control knob to your desired speed again.
23. The stand mixer features a power feedback system that automatically adjusts output power and speed based on load conditions. This results in a brief delay when turning it on or adjusting speeds. The speed may not remain constant when operating under different conditions; this delay is normal.
24. The stand mixer has an overheating protection feature. Continuous operation for more than 20 minutes is not recommended. If this occurs, allow the stand mixer to cool down for 3 to 5 minutes.
25. Always switch off the stand mixer before changing attachments.
26. Exercise caution when installing attachments, using, or cleaning the machine to avoid injury from sharp parts.
27. Use the recommended speed settings for specific tasks to prevent damage to the machine or injury. See the 'speed operation guide' section of this manual.
28. When lifting or closing the head, do not place your fingers in the gap.

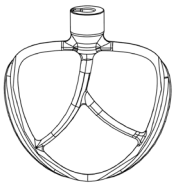
Get to know the Wolstead

Palette Stand Mixer





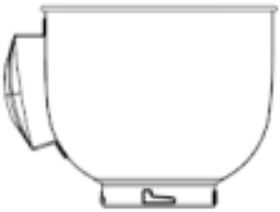
Dough hook



Beater



Whisk



Mixing bowl



Pouring shield

Before first use

Before first use, clean the bowl and attachments with warm soapy water and a non-abrasive sponge and dry completely. Install the pouring shield. It is also recommended you run a test on the stand mixer before first use.

How to test the stand mixer

1. Place the stand mixer on a stable surface and press the tilt head lever to lift the mixer head (Figure 1). Gently push the head up until it clicks; the stand mixer is now fully opened and locked (Figure 2).
2. With the head raised, place the bowl into the base and turn it clockwise to secure it (refer to the mixing bowl installation instructions in the 'operating instructions' section of this manual below).
3. Insert the whisk, dough hook or beater onto the beater shaft by slipping the attachment onto the shaft and pressing upward as far as possible against the spring. Then, turn the attachment to the right, hooking the attachment over the pin on the shaft (refer to beater/dough hook/whisk installation instructions in the 'operating instructions' section of this manual below).
4. Press the tilt head lever to lower the head (Figure 3). Release the tilt head lever to secure and lock the head in place (Figure 4).
5. Connect the stand mixer to power. After connecting the power, the stand mixer will emit three beeps, and the power knob will start to flash.
6. Rotate the knob to speed 1 and let it run for 3 to 5 seconds. For short operations turn and hold the knob on 'P'.
7. Once testing is complete, turn the knob to 0 and unplug it from the power.



Figure 1

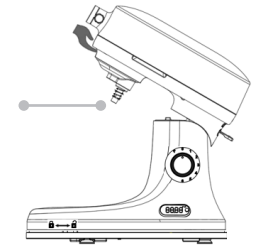


Figure 2



Figure 3

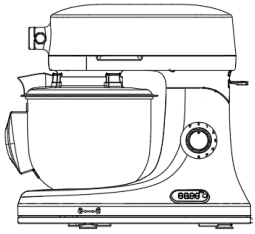


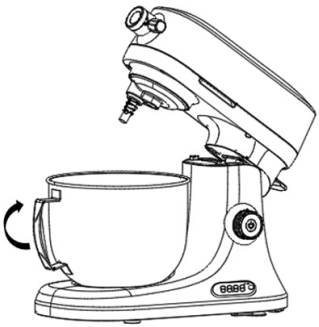
Figure 4

Operating instructions

Mixing bowl installation instructions

Place the mixing bowl onto the base and turn it clockwise to secure. To release, turn it anticlockwise.

The machine will not operate until the mixing bowl is securely locked into place.



Pouring shield installation instructions

When kneading or stirring, install the pouring shield by pushing it onto the stand mixer head as shown in Figure 1 and Figure 2 below, with the opening positioned at the front of the machine. For ingredients greater than 300g, it is recommended to always use the pouring shield.

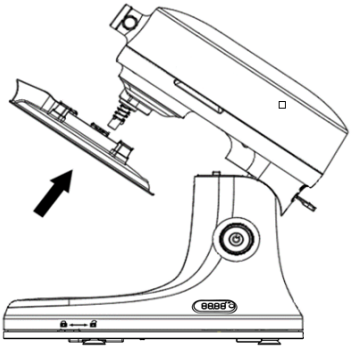


Figure 1

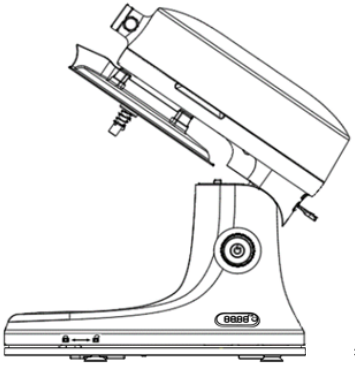


Figure 2

Beater/dough hook/whisk installation instructions

Disconnect the stand mixer from power before installing attachments. During installation, the head should be lifted. After installing attachments, lower the head.

Lift the head of the mixer and insert the beater attachment (or dough hook/whisk) onto the beater shaft and press upward as far as possible against the spring (see Figure 1 below). Then, turn the attachment to the right, hooking it over the pin on the shaft (see Figure 2 below). Lower the stand mixer head to the lock position.

To remove the attachment, lift the stand mixer head and press the attachment upward into the beater shaft as far as possible against the spring and turn it to the left, then pull it off the beater shaft.

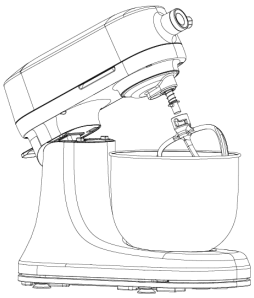


Figure 1

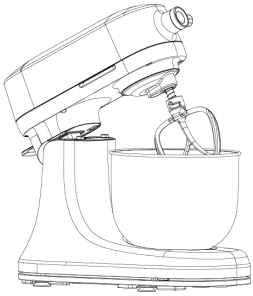


Figure 2

Optional attachments

Wolstead offers three optional attachments to fit the Wolstead Palette Stand Mixer:

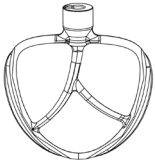
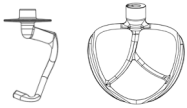
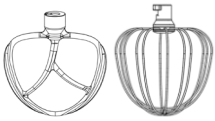
1. Stainless Steel Pasta Rollers
2. Cutter
3. Grinder/Mincer

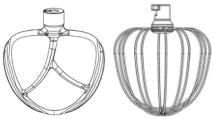
Optional attachment installation

1. To attach these to the stand mixer, first turn the machine off. Then loosen the attachment knob by turning it anticlockwise. Remove the attachment hub cover.
2. Insert the attachment shaft housing into the attachment hub and rotate back and forth until the attachment slots into place. The pin on the attachment shaft will line up and fit into the notch on the hub.
3. Tighten the attachment knob by turning it clockwise until the attachment is properly secured to the stand mixer attachment hub.
4. Before removing attachments, make sure you turn the stand mixer off.
5. Then loosen the attachment knob by turning it anticlockwise then rotate the attachment back and forth to pull out.
6. Replace the attachment hub cover and tighten the attachment knob.

Speed operation guide

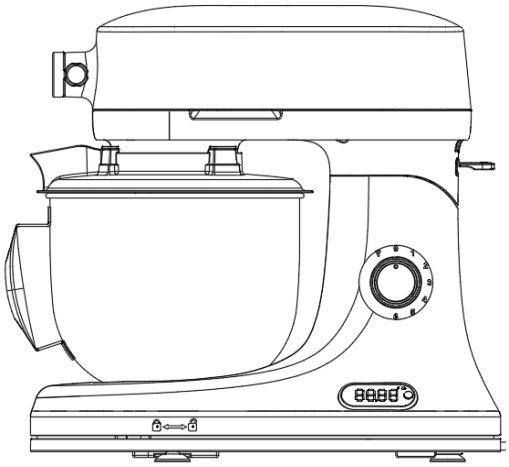
Note: Always set the stand mixer speed to the lowest speed setting to start, then gradually increase the speed to avoid splashing ingredients out of the bowl. See the below table for a guide to speed settings and attachments.

Recommended speed	Function	Attachment	Operation instructions
Speed 1	Stirring	 Beater	Speed 1 is ideal for slow stirring, combining, mashing. Can also use it to add flour and dry ingredients to batter, and to add liquids to dry ingredients. Not recommended for mixing or kneading yeast doughs
Speed 2 to 3	Slow mixing and kneading, stirring	 Doug hook and beater	For slow mixing, kneading, mashing or faster stirring. Use speed 2 to mix and knead yeast doughs, heavy batters, mash potatoes or other vegetables, cut shortening into flour and mix thin batters. Warning: Do not set the speed above 3 when kneading.
Speed 4	Mixing and beating	 Beater and whisk	For mixing semi-heavy batters, such as biscuit batters. Use to combine sugar and shortening and to add sugar to egg whites for meringues. Medium speed for cake mixes.

Speed 5	Beating and creaming	 Beater and whisk	For medium to fast beating, creaming or whipping. Use speed 5 to finish mixing cake and other batters. High speed for cake mixes.
Speed 6	Fast beating and whipping	 Whisk	For whipping cream, egg whites, and meringue, or for final whipping of mashed potato and other vegetables.

Speed operation guide

1. When the stand mixer is plugged in and the speed control knob is set to 0 (with the power indicator blinking, indicating the machine is in standby mode), press the black button on the built-in scale screen to start the weighing function.
2. Press the button once to clear the electronic weight and reset to 0. Be sure to install the mixing bowl before entering weighing mode and clearing the weight simultaneously.
3. The default weight unit for electronic weighing is grams (g). The maximum weight is 5kg and the accuracy is 1g.
4. When the scale is in use, the stand mixer cannot perform other tasks. At this time, the stand mixer can only carry out weighing operations, and if the speed control knob is rotated, the stand mixer will not respond.
5. After entering weighing mode, press the button for 2 seconds to exit the weighing mode. At this point, when the speed control knob is turned, the stand mixer will begin to work.





Troubleshooting guide

Malfunction	Solution
The machine does not work.	• Ensure the stand mixer is plugged in. • Check that the head is locked in place. • Turn off the stand mixer for 10 to 15 seconds, then turn it back on. If the mixer still does not start, allow it to cool for 30 minutes before turning it back on.
The machine produces abnormal sounds (mixing attachments hitting the bowl).	• Verify that the mixing bowl is correctly locked into place. • Ensure the mixing attachments are securely connected.
The machine shakes excessively.	• Check whether the rubber feet on the base are intact. • Ensure the machine is placed on a flat, stable countertop. • If using the dough hook to knead, do not set the speed above 3.
The mixer head moves excessively during use.	Over time, the mixer head may loosen. To adjust, press the head lever down and lift the head fully to expose the mixer head screw. Then, rotate the screw counterclockwise to tighten. Avoid overtightening.

Cleaning and maintenance

1. Always unplug the stand mixer before cleaning.
2. Wait for the stand mixer to cool down before cleaning.
3. Do not immerse the body of the stand mixer or the power cord in water.
4. Use a damp cloth and a non-abrasive detergent to clean the exterior body of the stand mixer.
5. Clean plastic parts with clean water and a general detergent. Do not use abrasive or specialty detergents.

The mixing bowl, dough hook, whisk and beater can be cleaned with a general cleaning agent, but do not use abrasive agents or specialty detergents.

Get in touch with Customer Service

If you experience any issues with your Wolstead Palette Stand Mixer, 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 money back guarantee

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

Warranty

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

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

Guarantee

We warrant that, subject to the exclusions and limitations below, the Product will be free from defects in materials and workmanship under normal domestic household use for the 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.

WOLSTEAD®

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