

WOLSTEAD

Slim Twin Induction Cooktop

Owner's Manual



IMPORTANT:

Read and follow all warnings and instructions before assembling and using the appliance. Keep this manual for future reference.

WOLSTEAD Twin Induction Cooktop 657152

SPECIFICATIONS

Model: 657152

Voltage: 220V-240V/50-60HZ

Power consumption: 2300W

Temperature adjustment: 60°C to 240°C

PRODUCT FEATURES

Create effortless home cooked meals anywhere with this sleek, slimline, portable induction cooktop—fast, efficient, and powerful, perfect for kitchens of all sizes.

- Easy to use timer, power and temperature functions
- 2300 Watts of power
- Quiet operation
- Automatic cookware detection and safety shut-off feature
- Digital display and child lock
- Super slim 4cm design
- Nine power levels
- Anti-slip feet

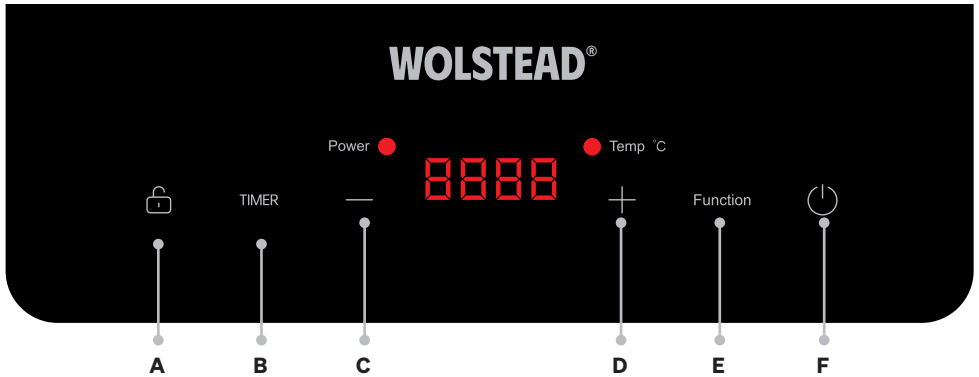
SAFETY PRECAUTIONS

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. Never touch the cooktop or power plug with wet hands.
5. Do not connect the cooktop to the same outlet as other appliances.
6. Always turn off the cooktop before you unplug it.
7. This cooktop 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.
8. Children should be supervised to ensure that they do not play with the cooktop.
9. Do not leave the cooktop unattended during operation. Keep children and untrained persons away from the cooktop.
10. Do not submerge the cooktop in water or other liquids. Do not wash it in a dishwasher.
11. Never clean with scouring powders or hard implements as this will scratch the surface.

12. This cooktop 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.
13. To protect against risk of electric shock, do not immerse the cord or plug in water or any other liquid.
14. Unplug the cooktop after using, before cleaning and storing.
15. Keep the cooktop at least 5cm to 10cm from other objects and the wall to ensure heat is easily released and use in a well ventilated area.
16. Do not operate the cooktop on top of other electric appliances, such as a ceramic stovetop or electric oven.
17. Do not use outdoors.
18. Do not move the cooktop while cooking or with hot cookware on top of it.
19. Do not place empty cookware on the device. This will result in an error message.
20. Do not place metallic objects such as knives, forks, spoons, or lids on the cooktop, as they can become hot.
21. The temperature of the cooktop surface will be high when the appliance is operating. Do not touch the cooking surface when it is on.
22. If the glass surface is cracked, switch off the cooktop to prevent electric shock.
23. This cooktop is suitable for use with cookware with a diameter of 16cm to 22cm.
24. Do not operate the cooktop on thin or easily deformed metallic surfaces.
25. Never use the cooktop if it is malfunctioning, damaged, or has been dropped.
26. Make sure the power cable does not come into contact with sharp edges or hot surfaces.
27. Do not place magnetic objects, such as credit cards or cassette tapes, on the glass surface while the cooktop is in use.
28. Do not insert objects like wires or tools into the ventilation slots as this can cause electric shock.
29. Do not heat unopened cans on the induction cooktop, as they may explode when heated. Always remove the lid first.
30. Individuals with pacemakers should maintain a minimum distance of 60cm from the device while it is in operation.

GET TO KNOW THE WOLSTEAD SLIM TWIN INDUCTION COOKTOP



Induction cooktop components

- Child-lock button
- Timer button
- Down button (for adjusting power and temperature)
- Up button (for adjusting power and temperature)
- Function button
- Power on/off button

Power levels

Display	P1	P2	P3	P4	P5	P6	P7	P8	P9
Left Power (W)	300	500	800	1000	1200	1400	1600	1800	2000
Right Power (W)	300	500	800	1000	1200	1400	1600	1800	2000

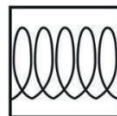
Note: The twin induction cooktop has a built-in safety feature that limits the total power to 2300 Watts. This means when you use both cooktops at the same time, their combined power cannot exceed 2300 Watts. For example, if one cooktop is set to 2000 Watts, the other can only go up to 300 Watts. The safety system automatically adjusts to prevent exceeding the limit.

BEFORE FIRST USE

- Place the induction cooktop on a stable, flat surface.
- Never place the induction cooktop on a flammable surface (e.g. tablecloth, carpet).
- Do not cover the ventilation slots, as this can cause overheating. Always position the induction cooktop at least 5cm to 10 cm from walls or other items.
- Do not place the induction cooker near devices or objects sensitive to magnetic fields (e.g. radios, TVs, cassette players).
- Keep the induction cooker away from open flames, heaters, or other heat sources.
- Ensure the power cable is not damaged or pinched beneath the device.

Choosing the right cookware for the Wolstead Slim Twin Induction Cooktop

- Only use cookware with a base that is compatible for use on induction stovetops. Look for the induction symbol on the packaging or on the bottom of the pan to ensure suitability.
- You can check if your cookware is suitable for induction by performing a magnet test. Move a magnet toward the base of the pan; if it sticks, the pan is compatible with induction cooking.
- If you do not have a magnet:
 - a. Fill the pan with some water.
 - b. Turn on the device for three minutes and check if the water heats up.
- Unsuitable cookware materials: pure stainless steel, aluminium, or copper without a magnetic base, glass, wood, porcelain, ceramic, and earthenware.
- Avoid using cookware with jagged edges or a curved base. Make sure the base of your pan is smooth and sits flat against the glass surface. Always center the pan on the cooking zone. The pan's diameter should be at least 16cm to ensure the energy field is effective. Do not use pans with a diameter exceeding 22cm.
- Always lift the pans off the induction cooktop – do not slide as this may scratch the glass.



Induction

OPERATING INSTRUCTIONS

1. On/Off

After connecting the power plug to the wall socket, the device will emit a beep sound. The LED display will light up for two seconds, indicating that the device has entered power-on mode. At this point, an induction compatible pot or pan can be placed on the heating area of the surface plate. Press the 'On/Off' key once, and the LED display will show '-on-' to indicate that the device is in standby mode. Press the 'On/Off' key again to turn the device off.

In standby mode, if there is no operation for 30 seconds, the device will shut down automatically.

Note: The cooktop fan will continue to operate for a period of two minutes after the cooktop has been switched off to cool the internal components. It's important that the cooktop is left plugged in and allowed to complete the cooling cycle in order to ensure a long life of the components.

2. Power

When you are ready to start cooking, place your chosen cookware on the cooktop. Make sure the cookware is not empty. An error message will appear if you do not put your cookware in place first before selecting the power level. Press the 'Function' button to select your desired power level. The indicator light will turn on, and the machine will operate with the default power setting of P5 (160°C). Adjust the power level by pressing the '+' or '-' buttons. The display will show the current setting.

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3. Temperature

Press the 'Function' button again to select 'Temp'. The indicator light will turn on, and the machine will operate with the default temperature setting of 160°C. Adjust the temperature by pressing the '+' or '-' buttons. The display will show the current setting.

4. Timer

The timer can only be set while the cooktop is in operation, with a range from 1 to 180 minutes. While the cooktop is working, press the 'Timer' key, and the LED display will show '0:00' and begin flashing. Adjust the time by pressing the '+' or '-' buttons. The countdown will begin automatically after 5 seconds. Press the 'Timer' key again to cancel the timer function.

5. Child lock

To prevent unauthorised use (e.g. by children accidentally operating the device), you can lock the control panel. Press the 'Lock' button to activate the lock mode. The LED display will show 'Loc', and the control panel will be locked. To exit lock mode, press and hold the 'Lock' key for 2 seconds.

TROUBLESHOOTING

Malfunction	Possible causes	Solution
The device cannot be turned on.	No power.	<ul style="list-style-type: none"> • Check if the plug is connected properly. • Check the power cord for any issues. • Verify the power supply. • Ensure the voltage is not too low. <p>If the issue persists after checking everything, contact Kitchen Warehouse Customer Service.</p>
The function keys are unresponsive.	The control panel is locked.	Unlock the control panel. See 'Child lock' section.
The device makes clicking noises.	This may be caused by the construction of your cookware (layers of different metals vibrate differently).	This is normal and harmless.
A slight humming noise can be heard when operating at high power.	This can be caused by induction technology.	This is normal. The noise decreases or disappears completely by reducing the power level.
Fan noise.	A cooling fan integrated in the device prevents the electronics from overheating. If necessary, it continues to run even after the cooktop is switched off.	This is normal and necessary for proper operation. Do not disconnect the appliance from the power supply while the fan is running.
The cookware is not heating.	The cookware you are using is not induction compatible or is not being detected.	Use induction compatible cookware of the appropriate size for the desired cooking zone and ensure it is positioned correctly. See the 'choosing the right cookware' section.

ERROR CODES AND SAFETY PROTECTION

If the cooktop detects unsuitable cookware, operations or other issues, it will stop functioning and display relevant error codes on the screen. These codes are designed to protect the cooktop and provide guidance for resolving the issue.

Error code	Meaning	What to do
E0	No suitable cookware was identified	Place suitable cookware in the middle of the corresponding cooking zone (see 'choosing the right cookware' section).
E1	Voltage is too low (less than 85V)	Check the power supply. If it is normal, turn the cooktop back on.
E2	Voltage is too high (greater than 285V)	Check the power supply. If it is normal, turn the cooktop back on.
E3	Error message of the cooktop sensor / short circuit	Contact Kitchen Warehouse Customer Service or a qualified electrician.
E4	Error message of the IGBT sensor / short circuit	Contact Kitchen Warehouse Customer Service or a qualified electrician.
E5	Overheating of the cooktop	Ensure that the ventilation paths are not blocked and that the ambient temperature is not too high. Make sure that the cookware does not protrude over the cooking zone markings in the direction of the control panel to prevent overheating. Ensure that the fan is running.

Error code	Meaning	What to do
E6	Overheating of IGBT	<p>Ensure that the ventilation paths are not blocked and that the ambient temperature is not too high.</p> <p>Make sure that the cookware does not protrude over the cooking zone markings in the direction of the control panel to prevent overheating.</p> <p>Ensure that the fan is running.</p>
E7	Malfunction of the cooktop sensor	Contact Kitchen Warehouse Customer Service or a qualified electrician.
EC	Communication failure between display and mainboard	Contact Kitchen Warehouse Customer Service or a qualified electrician.

CLEANING AND MAINTENANCE

1. Unplug the cooktop and allow it to cool before cleaning. Do not use any caustic cleaning agents, and ensure no water penetrates the device.
2. To protect yourself from electric shock, never immerse the device, its cables, or the plug in water or other liquids.
3. Clean the glass surface with a damp cloth or use a mild, non-abrasive soap solution.
4. Clean the casing and the operating panel with a soft cloth or mild detergent.
5. Avoid using petrol-based products to prevent damage to the plastic parts, casing, or operating panel.
6. Do not use any flammable, acidic, or alkaline materials or substances near the device, as they may reduce its service life and pose a risk of deflagration when the device is turned on.
7. Ensure that the bottom of the cookware does not scrape across the glass surface. While a scratched surface does not affect the functionality of the device, it is best to avoid it.
8. Be sure the device is properly cleaned before storing it in a dry place.

WARRANTY

Get in touch with Customer Service

If you experience any issues with your Wolstead Slim Twin Induction Cooktop, 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. Alternatively you can use the Live Chat function on our website by visiting 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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