

WOLSTEAD

Slushy Frozen Drink Maker 2L

Owner's Manual



IMPORTANT:

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

SPECIFICATIONS

- Model: 670289
- Capacity: Maximum fill of 1.4 litres (before freezing)
- Voltage: AC220-240V /50 Hz
- Power consumption: 220W
- Refrigerant R290 (23g) Climate Class: T
- Packing Dimensions (L*W*H): 45.1 × 23.2 × 46cm

PRODUCT FEATURES

Say hello to homemade slushies and frozen drinks with the touch of a button and just one ingredient. No ice, no blending, no stress. Easy to use, a breeze to clean, and oh-so-satisfying to drink!

- Makes ice cold drinks in 15 to 60 minutes
- Six preset programs: Slushy, Cocktail, Coffee, Milkshake, Wine, Auto-Clean
- Built-in compressor freezes liquid evenly for perfectly cold drinks, no ice or blending required
- Customisable temperature control so you can tailor the consistency to your preference, whether you prefer it thicker or thinner than the preset programs
- Keeps drinks ice-cold for up to 12 hours
- Intuitive, easy to use control panel
- Adjustable slushy thickness
- Automatic child lock
- Detachable parts 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. Remove all packaging materials and carefully inspect the appliance to ensure it is in good condition, with no damage to the appliance, power cord, or plug.
3. Ensure the voltage is compliant with the voltage range stated on the rating label, and ensure the earthing of the socket is in good condition.
4. Ensure the supply cord is not trapped or damaged when positioning the appliance.
5. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
6. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

7. Children should be supervised to ensure that they do not play with the appliance.
8. This appliance is intended to be used in household and similar applications such as:
 - 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.
9. The plug must be unplugged before cleaning, maintaining or filling the appliance.
10. After unboxing the unit for the first time, ensure the appliance is upright for at least two hours before operating for the first time. This allows the refrigerant to settle in the air conditioning system for best performance. Keep the transparent lid open for at least two hours.
11. Do not upend this product or incline it over a 45° angle as this can damage the compressor. Always keep it upright.
12. To protect against risk of electric shock, do not place cord, plug or the base of the appliance in water or any other liquid.
13. Avoid contact with moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from the unit during operation to reduce the risk of injury and/or damage to the appliance.
14. Keep the appliance 8cm from other objects to ensure heat is easily released.
15. Do not use accessories which are not recommended by the manufacturer.
16. Do not use the appliance close to flames, hot plates or stoves.
17. Do not turn the power on and off again repeatedly (ensure five minute intervals between switching on and off) to avoid damaging the compressor.
18. Do not add hard ingredients, frozen fruit, frozen vegetables, or ice to the unit. This appliance is not intended to process loose frozen fruit, a block of solid ice, or ice cubes.
19. Do not use non-liquid ingredients.
20. This appliance cannot be used to make smoothies.
21. Do not add hot ingredients to the unit.
22. Do not fill the feeding barrel past the MAX FILL line of 1.4 litres.
23. Keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction
24. Do not store explosive substances, such as aerosol cans with flammable propellants, in this appliance.
25. Do not use mechanical devices or other means to accelerate the defrosting process unless recommended by the manufacturer.
26. Avoid damaging the refrigerant circuit.
27. Do not use the appliance outdoors.
28. Never clean the appliance with scouring powders or abrasive tools.
29. Do not insert your fingers into the discharge opening, as this may pose a safety hazard.



Caution: Risk of fire

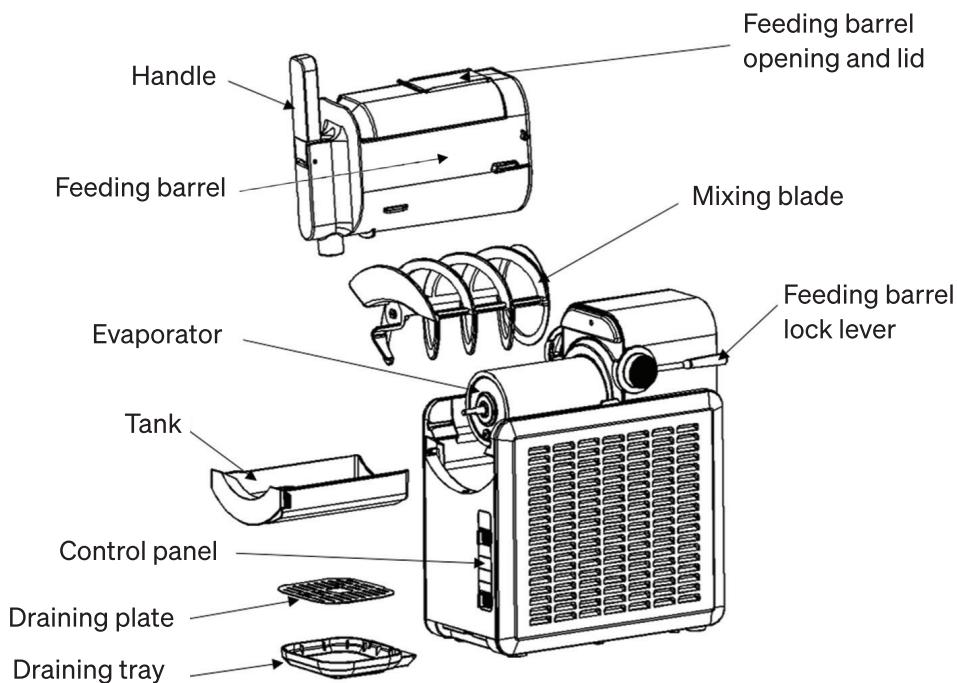
The refrigerant isobutene (R290) is environmentally friendly but flammable. During transportation and installation, ensure that none of the refrigerant circuit components are damaged.

If the refrigerant circuit is damaged:

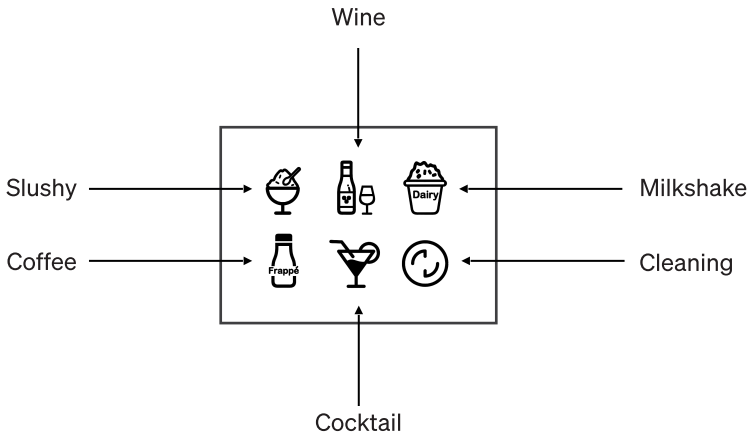
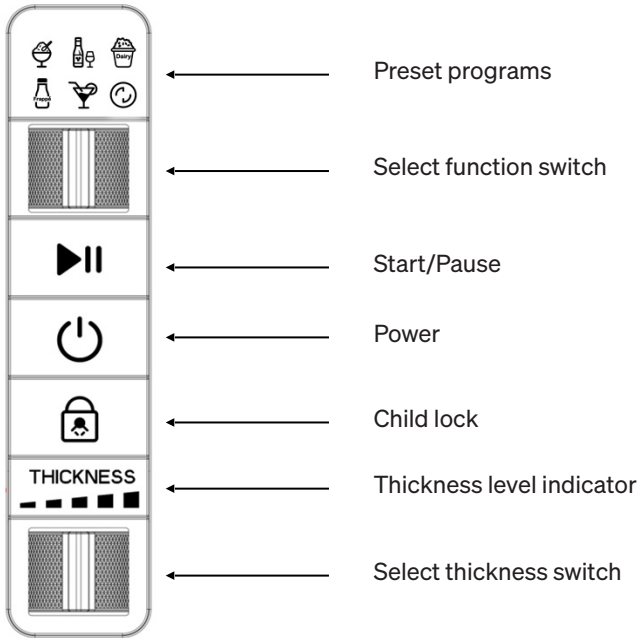
- Avoid open flames and ignition sources.
- Thoroughly ventilate the room where the appliance is located.

GET TO KNOW THE WOLSTEAD SLUSHY FROZEN DRINK MAKER 2L

Slushy maker components



INTRODUCTION TO THE CONTROL PANEL



Preset	Temperature	Best for	How much sugar?	How much alcohol?
Slushy	-2°C	Everyday beverages like soft drinks and juices	6%+	N/A
Wine	-7°C	Rose, white wine varieties (12.5% alcohol content or less for best results)	10%+	2.8% to 16%
Milkshake	-1.5°C	Dairy based ingredients (works best with a half full cream milk, half cream based recipe, recipes without any cream can go frothy)	6%+	N/A
Coffee	-1°C	Iced coffees (see notes on sugar on page 10 to 11)	6%+	N/A
Cocktail	-5°C	Cocktails and spirits (see notes on sugars and alcohol on page 10 to 11)	10%+	2.8% to 16%

Preset temperature settings

- For the first use, the default thickness on each preset is set to three bars. For subsequent uses, the previously selected preset and thickness will automatically display.
- Adjusting the thickness adjusts the temperature. The higher the thickness, the colder the temperature.
- For drinks with an easy-to-sip texture, we recommend a lower thickness/temperature level.
- For a thicker, more frozen consistency, increase the thickness/temperature level.

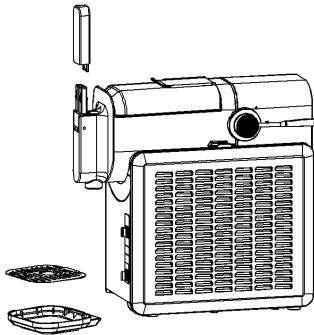
Before first use

1. Remove all packaging materials from the appliance.
2. After unboxing the appliance for the first time, ensure the appliance is upright for at least two hours before operating. This allows the refrigerant to settle in the air conditioning system for best performance. Keep the transparent lid open for at least two hours.
3. Thoroughly wash and dry all components that come into contact with liquids, including the evaporator, feeding barrel and mixing blade.
4. Before operating the appliance, ensure it is placed on a flat, horizontal surface, at least 8cm from any other objects, appliances or walls, to allow the compressor to function properly.

Install the handle and draining tray as shown below:

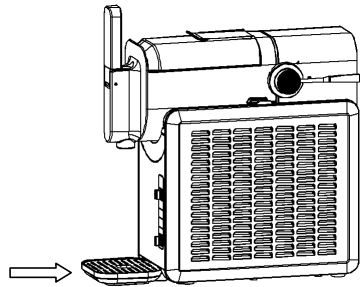
Before installation

Press down on the handle against the base, paying attention to distinguish between the front and the back



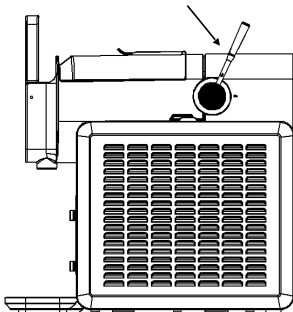
After installation

Once the tray cover is attached to the water tray, push it to the right into the bottom position as shown

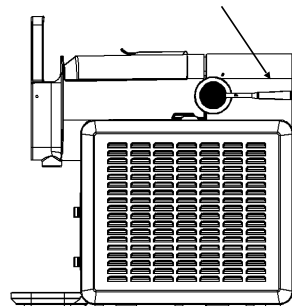


Before discharging and operating, ensure that the mixing blade and the feeding barrel are securely assembled and locked, as shown in the figure:

The open state of the feeding barrel lock lever



The open state when the feeding barrel lock lever is locked



OPERATING INSTRUCTIONS

1. Before pouring liquid into the feeding barrel, ensure that it is properly installed and the feeding barrel lock lever is in the locked position.
2. Open the feeding barrel lid, then slowly pour liquid into the barrel (see Figure 1). Ensure the liquid level is between the minimum and maximum markers (see Figure 2). Do not add more than 1.4 litres of ingredients, this is the maximum fill capacity. Ingredients will expand as they freeze.

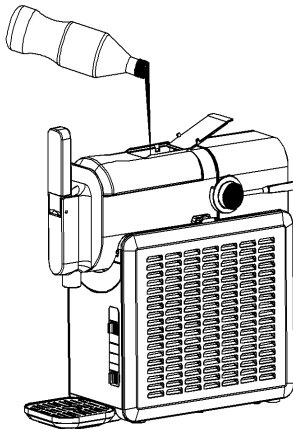


Figure 1

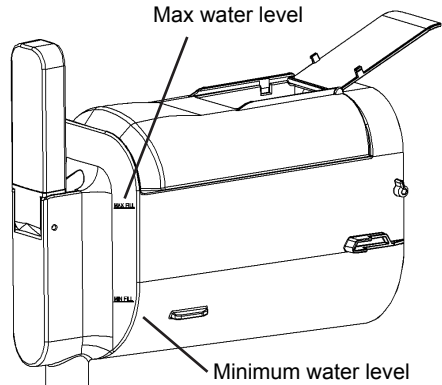


Figure 2

3. Close the lid of the feeding barrel.
4. Plug in the power supply and touch the power switch icon to turn on the machine.
 - For the first use, the default 'slushy' preset will activate with a thickness level of three. For subsequent uses, the last selected preset will automatically activate when the machine is turned on. The selected preset icon will flash.
 - Toggle the function switch left or right to choose a preset.
 - Toggle the thickness switch left or right to adjust thickness. The thickness indicator has five bars, with more bars indicating a lower temperature of the slushy. Each toggle increases or decreases one bar.
 - Touch the start/pause icon to start the chosen preset cycle. The selected preset icon will flash. Once a preset cycle has started, the child lock will automatically turn on. To turn it off at any stage, press and hold the button for two seconds. The child lock does not prevent the handle being pulled or the spout opening, it only prevents the buttons and toggles on the control panel being altered.
 - To stop or pause the preset cycle, press the start/pause button. Press the power switch icon to turn the appliance off.
 - To serve, place a cup or glass under the spout, pull the handle, and enjoy your drink.

- When a preset program is finished, the appliance will emit six short beeps, and the preset icon will stop flashing. The mixing blade will continue turning and the appliance will then enter the insulation state, maintaining the set temperature and consistency through cyclic operation of the mixing blade. Note: Should the consistency of the drink start to melt when in the insulation state, we recommend you stop the machine, and then restart the original preset.
- After 12 hours in the insulation state, the machine will return to mode selection. If no operation occurs for 10 minutes, the machine will enter standby mode.

Additional functions

a. Motor protection function:

To prevent the stirring motor from stalling due to the slushy becoming too thick, the machine's software monitors the working state and automatically stops the motor when necessary, ensuring the motor's longevity. If the machine jams due to an unsuitable ingredient, all preset icons will blink to indicate the issue.

b. Compressor protection function:

To avoid frequent compressor restarts, the machine includes a protection feature during the refrigeration process. If the compressor is turned on again within three minutes of being switched off, it will undergo a three minute protection delay. However, if you unplug the power cord for 20 seconds and then plug it back in, the machine will restart immediately without delay.

c. Feeding barrel assembly falling off protection:

To prevent abnormal operation of the compressor and stirring motor, or potential injury, the feeding barrel assembly is equipped with a contact switch that connects to the main body of the appliance. If the feeding barrel falls off or is removed, the appliance will not start. The preset icons will light up, and the thickness bar will flash to indicate this issue.

Tips for best results

- To avoid increased mixing load and overflow from ingredient expansion, do not exceed the maximum capacity level of 1.4 litres. Refer to the MAX line on the feeding barrel.
- For accurate temperature control and proper operation, ingredients should be filled to at least the minimum capacity level, as indicated by the MIN line on the feeding barrel, but for best performance, the appliance should be filled to maximum capacity, as indicated by the MAX line.
- The completion time of each preset may vary depending on factors such as environmental temperature, initial ingredient temperature, sugar content, and the adjustment of thickness.
- Pouring pre-cooled ingredients into the loading barrel can improve production efficiency, but do not use frozen ingredients.
- When in use, do not stop the mixing motor for a prolonged period of time, as this may cause failure if the liquid freezes or solidifies before restarting.
- Condensation on the outside of the feeding barrel is normal, especially in humid weather or during extended operation.
- Too little sugar or too much alcohol will prevent the slushy from freezing properly. For non-alcoholic drinks, the Brix (sugar content percentage) of the ingredient mixture must be greater than 6%. For alcoholic drinks, the Brix of the ingredient mixture must be greater than 10% and the alcohol content must be between 2.8% and 16%. Using ingredients outside these ranges may cause issues such as evaporator freezing, stirring blades scratching, or potential damage to the machine.

8. If using natural fruit juices, it is recommended to filter them to prevent pulp and other solids from blocking the discharge spout.
9. Milk based recipes made without using cream can sometimes result in a frothy consistency where the milk appears to have separated, with froth on top. To avoid this, try using a mixture of equal parts full cream milk and heavy cream for a more blended, icy milkshake consistency.
10. Recipes using a water base will generally freeze better than those using milk only, resulting in a more traditional slushy consistency.
11. Experiment and adjust the thickness settings, and your recipes, to achieve your preferred consistency.
12. Premixed drinks such as soft drinks and cocktail mixers offer a convenient way to achieve a classic frozen slushy texture. The manufacturers of these mixers have perfected the sugar content, ensuring ideal freezing conditions without any effort on your part.

REQUIRED SUGAR AND ALCOHOL CONTENT FOR BEST PERFORMANCE

Sugar content

Too little sugar or too much alcohol will prevent the slushy from freezing properly. Follow the guidelines below for best performance. All inputs must contain at least 6% sugar.

Always refer to the ingredient list or nutrition label on liquids to ensure they meet the minimum requirements as listed below:

Serving size	Minimum sugar content required
240mL	14.4 grams
355mL	21.3 grams
591mL	35.46 grams

If a drink does not meet the minimum requirements of total sugar, add one to two tablespoons of flavoured syrup, juice, sugar, date sugar, coconut sugar, maple syrup, agave, simple syrup, or honey, per serving. Combine the additional sugar with the base prior to pouring in the appliance. Reset the appliance by choosing a preset and restart.

Sugar free substitutes or artificial sweeteners will not aid in meeting total minimum or maximum sugar requirements.

Alcohol content

When using the wine or cocktail presets, ensure that the combined alcohol content of all ingredients in the recipe, both alcoholic and non-alcoholic, falls between 2.8% and 16% and the combined sugar content is at least 10%.

For cocktails, see the chart below for the maximum hard alcohol/spirit (vodka, tequila, etc.) content per total recipe size.

Serving size	Maximum alcohol content
3 cups	1/2 cup
4 ½ cups	¾ cup
6 cups	1 cup
8 cups	1 ¼ cups

The chart above is a guide for incorporating hard alcohol/spirits (35%+) only.

If the alcohol content in your mixture is too high, you can dilute it by adding 1/4 cup of water, soda or tonic water or soft drink etc per serving, then restart your chosen preset again.

Note that a higher alcohol content requires a lower temperature to freeze. Increase the thickness on the preset to lower the temperature.

RECIPES

Dirty Chai Frappuccino

Ingredients:

- 700mL milk
- 700mL water
- 1/4 cup loose leaf chai tea
- 1/2 cup demerara sugar, plus extra if needed
- 2 tsp ground cinnamon
- 120mL (4 shots) freshly brewed espresso

Method

1. Place the milk and 700mL water in a large saucepan and bring to a simmer over medium heat. Add the chai tea, sugar and cinnamon and stir well. Remove from heat and set aside for 30 minutes to steep. The longer you steep, the stronger the tea flavour, so adjust the time to your taste.
2. Strain the mixture through a fine sieve into a large jug. Add the espresso and stir to combine. Taste and adjust with extra sugar if needed.
3. Open the feeding barrel lid on a Wolstead Slushy Frozen Drink Maker 2L and slowly pour in the chai mixture, ensuring the liquid level is between the minimum and maximum markers.
4. Select the coffee or milkshake setting, adjust the thickness to three bars and press start. Once the program finishes, the appliance will emit 6 short beeps. This means the frappuccino is ready. The machine will then continue to turn to keep the frappuccino at the right temperature and consistency. To serve, place a serving glass under the spout and pull the handle.

Note: The more water you have in your slushy recipes, the more frozen they will become. Recipes that are milk and cream based, without water, will slush to a more fluid consistency.

Frozen Spiced Pear Martini

Ingredients:

- 3 cups 100% pear juice
- 120mL vodka
- 1/4 cup spiced rum
- 2 tbsp fresh lemon juice
- Lemon verbena sprigs and dried lime wheels, to garnish (see tip)
- 200g (1 cup firmly packed) brown sugar
- 4 green cardamom pods, lightly crushed
- 3 cinnamon sticks
- 1 tsp whole allspice
- 1 tsp whole cloves
- 1 orange, zested

Method

1. To make the syrup, gently stir all the ingredients in a saucepan with 1 cup water. Bring the mixture to a simmer over medium heat. Remove from heat and set aside for 30 minutes to steep. The longer you steep, the stronger the flavour, so adjust the time to your taste.
2. Meanwhile, combine the pear juice, vodka, rum and lemon juice in a jug.
3. Strain the spiced simple syrup through a fine strainer into a large jug. Add 30mL of the syrup and stir to combine. Taste and adjust with more syrup if needed.
4. Open the feeding barrel lid on a Wolstead Slushy Frozen Drink Maker 2L and slowly pour in the martini mixture, ensuring the liquid level is between the minimum and maximum markers.
5. Select the cocktail preset, adjust the thickness to three bars and press start. Once the program finishes, the appliance will emit six short beeps. This means the frozen martini is ready. The machine will then continue to turn to keep the martini at the right temperature and consistency. To serve, place a serving glass under the spout and pull the handle.

CLEANING AND MAINTENANCE

Caution: Always unplug the appliance before cleaning to avoid electric shock.

1. After making the slushy, touch the power switch icon to turn off the appliance.
2. To run the automatic cleaning cycle, pour clean, warm water and a few drops of dish detergent into the feeding barrel up to the maximum fill line. Ensure the water temperature does not exceed 50°C.
3. Turn on the machine and select the auto cleaning preset. Run this program for two to three minutes.
4. Empty the water from the barrel. If the barrel is not fully clean after one cycle, repeat the process.
5. After running the automatic cleaning cycle, remove the feeding barrel, mixing blade and the tank and hand wash each piece in warm, soapy water with a soft cloth or sponge.
6. Vibrantly coloured ingredients may cause staining on the plastic feeding barrel if left for too long after the presets complete. It's advisable to dispense the slushy immediately after preparation, then run the automatic cleaning cycle using warm, soapy water. For thorough stain removal, dismantle all components and soak them in warm, soapy water before gently scrubbing with a non-abrasive cloth and a soft toothbrush for harder to reach areas.
7. To remove the feeding barrel, mixing blade and the tank, turn the feeding barrel lock lever to the unlock position, slide the feeding barrel out, and then remove the mixing blade and tank.
8. Pull out the draining tray, empty any liquid and hand wash.
9. Always clean the feeding barrel components, draining tray, mixing blades and other parts promptly after every use to prevent odours.
10. Do not use abrasive cleaners or cloths as this may scratch the appliance and its components. Always use soft cleaning cloths or sponges.
11. Use a soft brush to clean the evaporator cylinder and the sealing ring at the rear. Important: Do not attempt to disassemble or forcibly pull the sealing ring, as this could cause damage and lead to water leakage, potentially rendering the machine unusable.
12. Use a soft, damp cloth to wipe the exterior housing of the appliance.
13. Wipe the transparent lid with a dampened cloth.
14. Do not pour water onto the cord, plug, or ventilation openings, and never immerse the appliance in water or any other liquid.
15. Dry all components thoroughly with a dry cloth before returning them to their proper position.

Note: The auto cleaning program agitates without cooling, to rinse the water tank. It is recommended that you still hand wash all parts in warm soapy water after you've run the auto cleaning cycle to prevent mould and odours. The feeding barrel, mixing blades and draining tray are all dishwasher safe but hand washing is recommended.

TROUBLESHOOTING

Problem	Possible issue	Solution
All icons and thickness bar light up and flash	Poor contact between the feeding barrel assembly and the micro switch.	Inspect the barrel assembly to ensure it is installed correctly and lock the barrel lever.
The mixing blades are making a crackling sound	The low sugar content of the ingredients used causes the evaporator to freeze, or the setting temperature is too low and the slushy is too hard.	Use ingredients with a higher sugar content, see 'sugar content section' for details.
The mixing blades are making a crackling sound	The mixing blade is not properly assembled or is damaged.	Properly assemble the mixing blade or contact Kitchen Warehouse Customer Service for a replacement blade.
Display icons all light up and flash	Stirring motor jammed or mixing blade not installed properly or damaged.	Ensure you have used appropriate ingredients or choose a different preset. Disassemble the feeding barrel and mixing blade to clean it to clear any blockages.

<p>Slushy not reaching desired consistency</p>	<p>Incorrect thickness/temperature level</p>	<p>Were correct amounts of sugar and alcohol used? Check ingredients guide and adjust.</p> <p>Recipes with only milk may stay fluid or turn frothy. Use recipes with half cream and half milk, or add water for better texture.</p> <p>Temperature not cold enough. Increase thickness level. Choose a preset program with a lower temperature or adjust manually.</p> <p>Does machine have enough space around it? Place at least 8cm away from walls and other objects to allow heat to escape.</p> <p>After slushing, it will stay cold in the barrel but texture may soften over time. Restart the preset to restore texture. It's faster the second time as the ingredients are already cold.</p> <p>If the recipe you're using hasn't reached the desired thickness within 60 minutes, increase the thickness by another level and run the preset for another 15 minutes before retesting the consistency. Repeat this process until a satisfactory result is achieved.</p>
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WARRANTY

Get in touch with Customer Service

If you experience any issues with your Wolstead Slushy Frozen Drink Maker, get in touch with our Customer Service team by email at customerservice@kitchenwarehouse.com.au or by phone on 1800 332 934 between the hours of 9am and 7pm (AEST) Monday to Friday. 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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