

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
- Voltage: AC220-240V /50 Hz
- Power consumption: 220W
- Refrigerant R290 (23g) Climate Class: T
- Packing Dimensions (L*W*H): 47.3 × 25.4 × 47.6cm

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 frozen for up to 12 hours
- Intuitive, easy to use control panel
- Adjustable slushy thickness
- 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. Do not upend this product or incline it over a 45° angle. Always keep it upright.
11. After unboxing the unit for the first time, ensure the unit is upright for at least 2 hours before operating to let the refrigerant oils settle in the air conditioning system for best performance.
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 attempt to blend or macerate 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. It is recommended that you use filtered water rather than tap water.
28. Do not use the appliance outdoors.
29. Never clean the appliance with scouring powders or abrasive tools.
30. Do not insert your fingers into the discharge opening, as this may pose a safety hazard.

**Caution: Risk of fire**

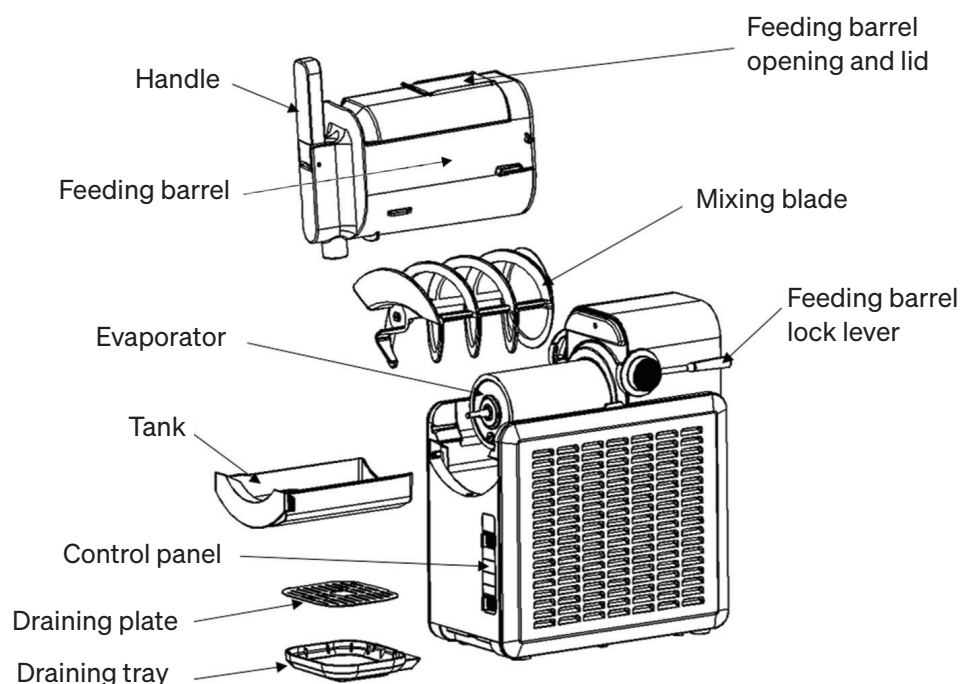
The refrigerant isobutene (R290) is environmentally friendly but flammable. During transportation and installation, ensure that none of the refrigerant circuit components are damaged.

If the refrigerant circuit is damaged:

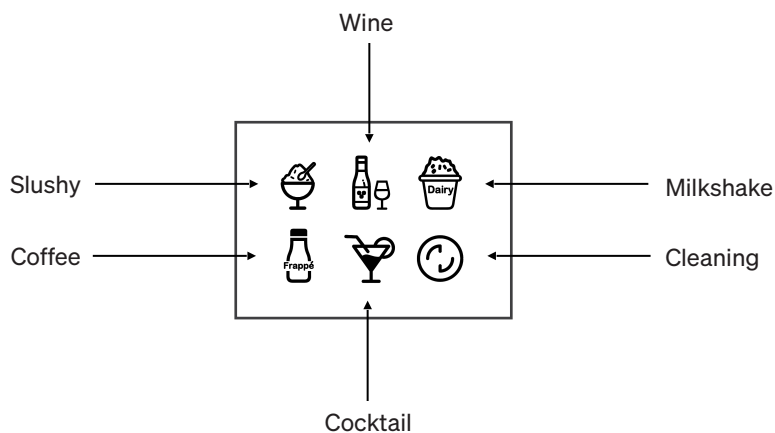
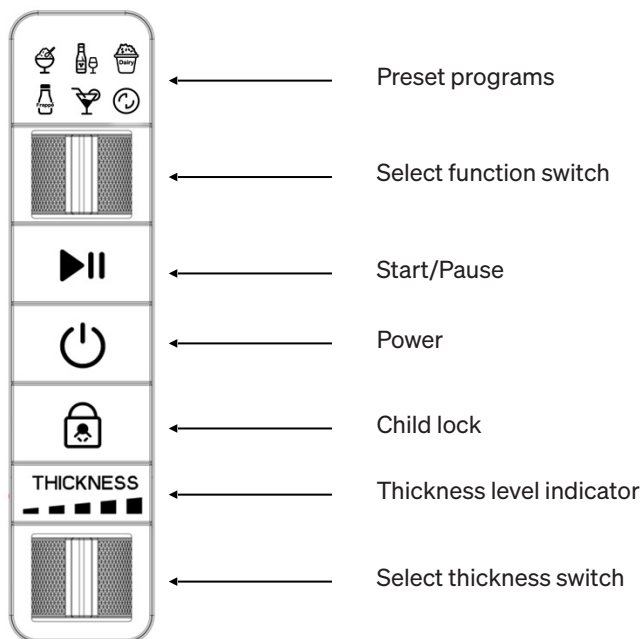
- Avoid open flames and ignition sources.
- Thoroughly ventilate the room where the appliance is located.

GET TO KNOW THE WOLSTEAD SLUSHY FROZEN DRINK MAKER 2L

Slushy maker components



INTRODUCTION TO THE CONTROL PANEL



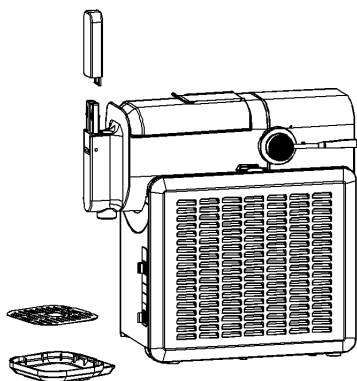
Before first use

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, to allow 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 to allow the compressor to function properly.

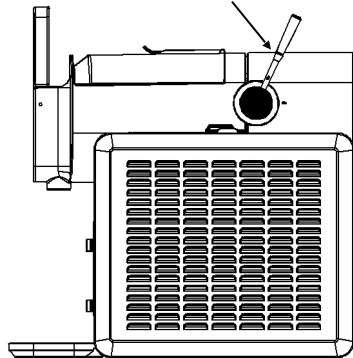
Install the handle and draining tray as shown below:

Before installation

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

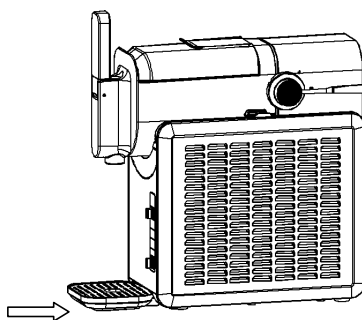


The open state of the feeding barrel lock lever

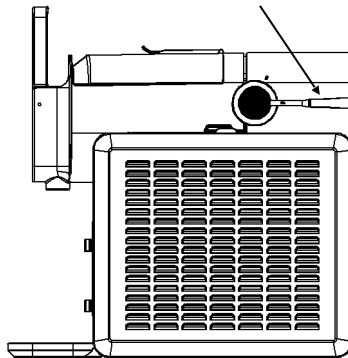


After installation

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



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).

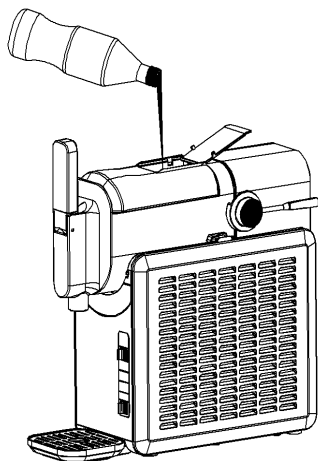


Figure 1

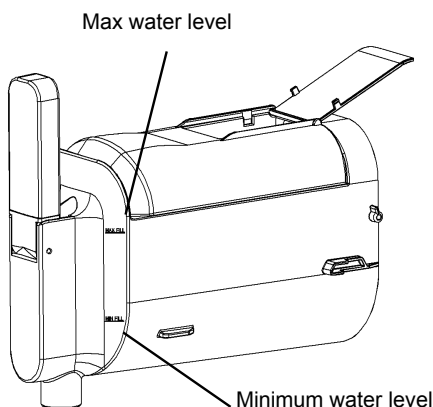


Figure 2

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. For subsequent uses, the last selected preset will automatically be selected. 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.
 - For the first use, the default is set to three bars. For subsequent uses, the previously selected preset and thickness will be used.
 - Touch the start/pause icon to start the machine. The selected preset icon will flash. Toggle through the preset programs using the 'select function' switch to select the desired program.
 - Touch the start/pause button to start and pause the appliance. Touch 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.
5. When a preset program is finished, the appliance will emit six short beeps, and the function icon will stop flashing. The appliance will then enter the insulation state, maintaining the set temperature through cyclic operation.
6. 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 3 minutes of being switched off, it will undergo a 3 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

1. To avoid increased mixing load and overflow from ingredient expansion, do not exceed the maximum capacity level. Refer to the MAX line on the feeding barrel.
2. For accurate temperature control and proper operation, ingredients should be filled to at least the minimum capacity water 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.
3. The completion time may vary depending on factors such as environmental temperature, initial ingredient temperature, sugar content, and the adjustment of softness.
4. The Brix (sugar content percentage) of the ingredient mixture must be greater than 6%, and the alcohol content must be between 2% and 16%. Using ingredients outside these ranges may cause issues such as evaporator freezing, stirring blades scratching, or potential damage to the machine.
5. Pouring pre-cooled ingredients into the loading barrel can improve production efficiency, but do not use frozen ingredients.
6. If using natural fruit juices, it is recommended to filter them to prevent pulp and other solids from blocking the discharge spout.
7. 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.
8. Condensation on the outside of the feeding barrel is normal, especially in humid weather or during extended operation.

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 1 to 2 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 preset and the cocktail preset, all ingredients must be between 2.8% and 16% alcohol.

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.

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 water into the feeding barrel up to the maximum water level. Ensure the water temperature does not exceed 50°C.
3. Turn on the machine and select the auto cleaning preset. Run this program for 2 to 3 minutes.
4. Remove the water from the barrel. If the barrel is not fully clean after one cycle, repeat the process.
5. Each component should be hand washed in warm, soapy water with a soft cloth or sponge once the cleaning program has run.
6. To disassemble the product, turn the feeding barrel lock lever to the unlock position, remove the feeding barrel, and then remove the mixing blade to clean it.
7. Pull out the draining tray, empty any liquid and hand wash.
8. Always clean the feeding barrel components, draining tray, mixing blades and other parts promptly after use to prevent odours.
9. Do not use abrasive cleaners or cloths as this may scratch the appliance and its components. Always use soft cleaning cloths or sponges.
10. 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.

11. Use a soft, damp cloth to wipe the exterior housing of the appliance.
12. Wipe the transparent lid with a dampened cloth.
13. Do not pour water onto the cord, plug, or ventilation openings, and never immerse the appliance in water or any other liquid.
14. 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 stirring fan blades crackled	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.
The mixing blade crackled	The mixing blade is not properly assembled or is damaged.	Properly assemble the mixing blade.
The mixing blade crackled	The mixing blade is damaged.	Replace the stirring fan blades with new ones.
Display icons all light up and flash	Stirring motor jammed or mixing blade not installed properly or damaged.	<p>Ensure you have used appropriate ingredients or choose a different preset.</p> <p>Disassemble the feeding barrel and mixing blade to clean it to clear any blockages.</p>

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.

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.

WARRANTY

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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