

WOLSTEAD®

Owner's Manual



SLUSHY XL Frozen Drink Maker 4.5L

IMPORTANT

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

Specifications

- Model: 733213
- Voltage: 220-240V ~ 50Hz 1.9A
Climatic Class T
- Power consumption: 310W
- Refrigerant type: R290 (33g)
- Capacity: Max. 3.2L liquid ingredients
(makes max. 4.5L of slushy)

Product features

This extra large slushy maker is made for the party crowd! With a generous 4.5 litre capacity, it's built for entertaining, whipping up homemade slushies and frozen drinks at the touch of a button. Thanks to its smart auto-detect technology, it signals to the user to adjust ingredients to deliver the perfect consistency every time. No ice, no blending, no stress. Easy to use, simple to clean, and seriously satisfying to sip!

- Make 12 or more drinks in one batch (based on 350mL serving size)
- Makes ice cold drinks in approximately 40 minutes
- Eight preset programs: Slushy, Frappeé, Milkshake, Cocktail, Wine, Juice, Auto-detect, Clean
- Optimised for low sugar and high alcohol recipes, unlocking a wider range of drinks you can create with ease
- Built-in compressor freezes liquid evenly for perfectly cold drinks, no ice or blending required
- The smart auto-detect function recognises low sugar or high alcohol content, and indicates to the user to adjust the ingredients, for perfect results every time
- Five temperature settings to finetune your consistency beyond the default presets
- Keeps drinks ice cold for up to 24 hours
- Intuitive, easy to use control panel
- Self-serve handle with drip free pouring spout
- 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:
 - i. Staff kitchen areas in shops, offices and other working environments.
 - ii. Farmhouses.
 - iii. By clients in hotels, motels and other residential type environments.
 - iv. By bed and breakfast type environments.
9. To protect against electric shock, do not place the cord, plug or the base of the appliance in water or 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. 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 3.2 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.



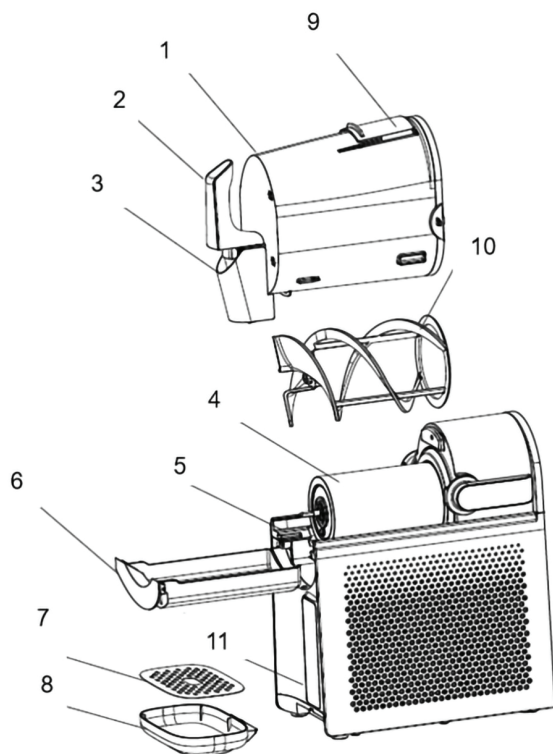
Caution: Risk of fire

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.

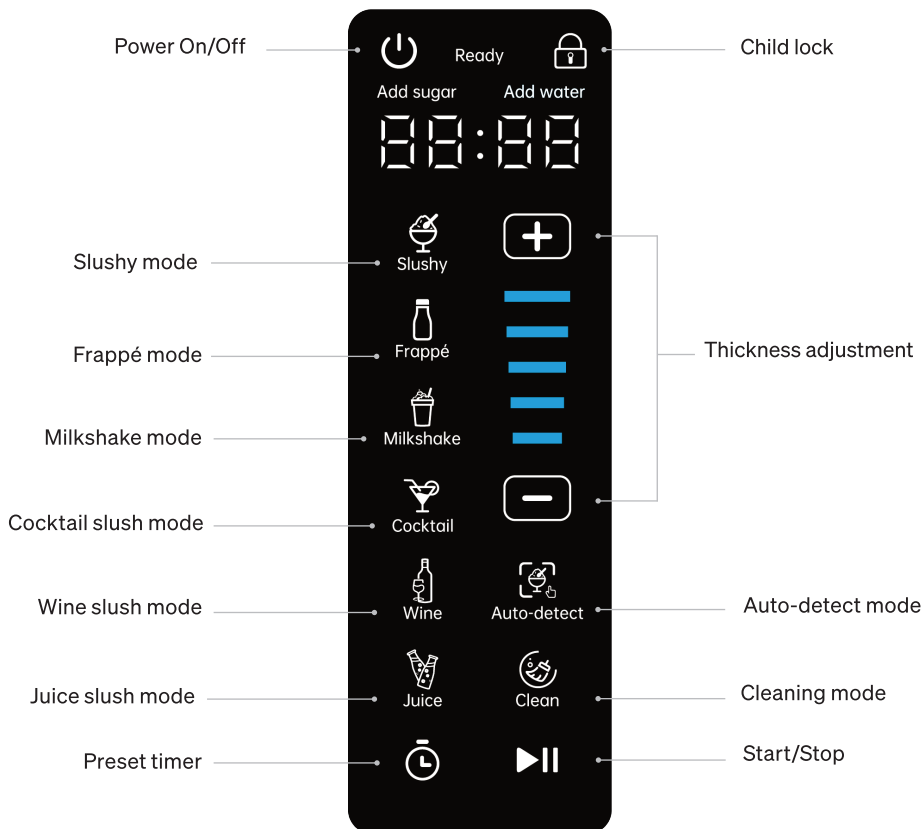
Get to know the Wolstead Slushy XL Frozen Drink Maker 4.5L



Product components

1. Charging barrel
2. Handle
3. Outlet port cover
4. Evaporator
5. Main housing
6. Water tank
7. Trim plate
8. Drip tray
9. Charging barrel lid
10. Mixing blade
11. Control panel

Control panel overview



Thickness adjustment

The machine features five thickness levels.

- More bars = Colder and thicker slush
- Fewer bars = Softer consistency

Default thickness setting: Level three

Before first use

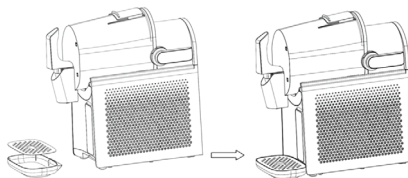
1. Wash all removable components thoroughly before use.
2. Ensure all parts are dry before assembly.
3. Place the appliance on a flat, stable surface.
4. Confirm the charging barrel is correctly installed and locked.
5. Ensure the power supply matches the rating label.

Warning: 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.

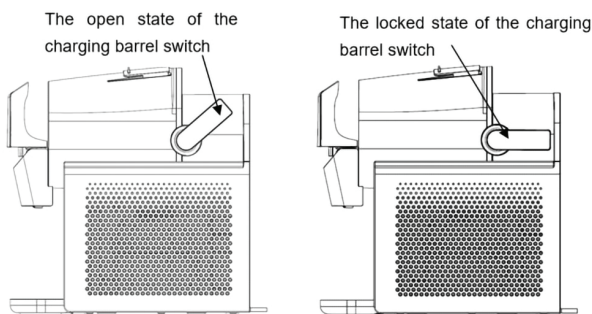
Assembly instructions

Installing the drip tray

1. Attach the trim plate to the drip tray.
2. Slide the drip tray into the lower front section of the appliance until securely positioned.



Locking the charging barrel

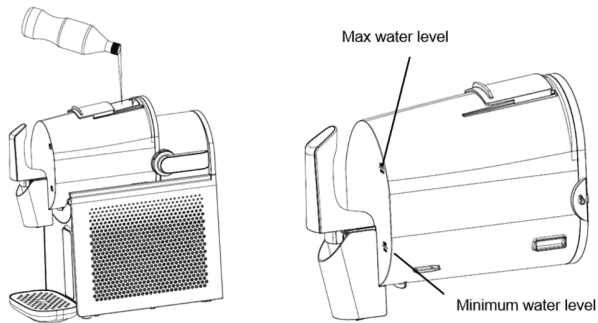


1. Position the charging barrel correctly onto the appliance.
2. Pull the handle downward into the locked position.
3. Ensure the barrel is securely locked before operation.

Important: The machine will not operate correctly if the charging barrel is not locked into position.

Operating instructions

Step 1 – Add ingredients



1. Open the charging barrel lid.
2. Pour ingredients slowly into the barrel.
3. Ensure the liquid level remains between the MIN and MAX markings.
4. Close the lid securely.

Recommended working volume: Approximately 3.2 litres

Step 2 – Power on

1. Plug the appliance into a suitable power outlet.
2. Touch the Power button.
3. The display and the selected mode icon will illuminate. When unselected, the mode icons are half-illuminated.

Step 3 – Select drink mode

Touch the desired drink mode icon:

- Slushy
- Frappé
- Milkshake
- Cocktail
- Wine
- Juice
- Auto-detect

Step 4 – Adjust thickness

Use the “+” and “-” buttons to adjust the slush thickness.

- Minimum: One bar
- Maximum: Five bars

Higher settings produce colder and thicker frozen drinks.

Step 5 – Preset timer function

1. Press the Preset button.
2. Use the “+” and “-” buttons to adjust the preset time.
3. Preset time can be adjusted up to 24 hours.
4. Press Start/Stop to confirm.

Step 6 – Start operation

Touch the Start/Stop button to begin operation.

During operation:

- The selected mode icon remains illuminated.
- Other icons dim automatically.
- Child lock activates automatically after approximately 60 seconds.

Disabling Child Lock: Press and hold the Child Lock button for three seconds.

If Auto-Detect mode is selected, the machine will automatically detect the ingredients and illuminate the Add Sugar or Add Water indicator lights if adjustments are required. After making the recommended adjustments to your ingredients, restart the machine and reselect the preset program to begin again.

Step 7 – Dispensing the drink

Once the frozen drink is ready:

1. The buzzer will omit one long beep.
2. “COOL” and “Ready” will appear on the display.
3. Place a cup beneath the outlet.
4. Pull the handle to dispense the drink.

The appliance will automatically enter standby mode after 10 minutes of inactivity. The appliance automatically maintains cooling temperature during standby.

Cleaning mode

Quick cleaning

1. Unlock the child lock if active.
2. Switch off the appliance.
3. Fill the barrel with clean water up to the MAX level.
4. Water temperature must not exceed 50°C.
5. Select cleaning mode.
6. Default cleaning time is approximately four minutes.
7. Drain the water completely after cleaning.

Repeat if necessary.

Protection functions

Motor protection

The appliance automatically monitors motor load.

If the mixture becomes too thick or freezes excessively, the motor protection system may stop operation automatically to protect the motor.

Compressor protection

To prevent compressor damage:

- The compressor includes a restart delay protection system.
- Restarting within three minutes after shutdown may delay operation temporarily.

Barrel safety protection

If the charging barrel is removed or not installed correctly:

- The machine will stop operating.
- “OPEN” will appear on the display.

Usage tips

1. Do not exceed the MAX fill line.
2. Best performance is achieved near maximum working capacity.
3. Lower ingredient temperatures reduce production time.
4. Ingredients should contain sufficient sugar content for proper freezing.
5. Prechilled ingredients improve efficiency.
6. Filtered fruit juice mixtures to prevent clogging.
7. Do not stop the mixing blade during freezing.
8. Condensation on the exterior is normal during humid conditions.

Recommended sugar and alcohol content for best results

- Sugar content: Greater than 6%
- Alcohol content: Between 2% and 16%

Sugar content

Too little sugar or too much alcohol will prevent the slushy from freezing properly. For best results, follow the guidelines below for best performance and ensure all inputs 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 recommended
240mL	14.4 grams
355mL	21.3 grams
591mL	35.46 grams

If a drink does not meet the minimum recommended total sugar, or if the Add Sugar indicator lights up in Auto-detect mode, 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 restarting and selecting a preset.

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

Alcohol content

For best results when using the cocktail or wine preset, ensure that the combined alcohol content of all ingredients in the recipe, both alcoholic and non-alcoholic, falls between 2% and 16%.

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

Serving size	Maximum recommended alcohol content
3 cups	1/2 cup
4 1/2 cups	3/4 cup
6 cups	1 cup
8 cups	1 1/4 cups

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

If the alcohol content in your mixture is too high, or if the Add Water indicator lights up in Auto-detect mode, you can dilute it by adding 1/4 cup of water, soda or tonic water or soft drink etc per serving. Reset the appliance by restarting and selecting a preset.

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

Using ingredients outside these ranges may cause:

- Freezing issues
- Ice build-up
- Scraping noises
- Reduced performance

Disassembly instructions

Before disassembling the appliance, pour clean tap water into the charging barrel and activate the cleaning mode for approximately four minutes. After cleaning, drain all liquid from the charging barrel.

Step 1 – Remove the charging barrel

1. Unplug the appliance from the power supply.
2. Turn the charging barrel switch to the unlocking position (see Figure 4).
3. Carefully remove the charging barrel from the appliance.
4. Remove the stirring fan blade assembly.
5. Clean and dry all removed parts thoroughly with a soft towel.

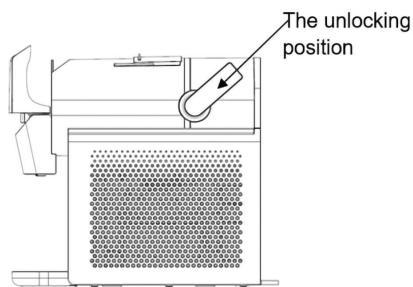


Figure 4

Step 2 – Remove and clean the drip tray

1. Pull out the drip tray.
2. Empty any liquid collected inside.
3. Wash and dry the drip tray thoroughly.

Step 3 – Remove the outlet port components

1. Remove the outlet port cover (see Figure 5).
2. Press and hold the spout bracket buckle position (see Figure 6).
3. Open the barrel handle.
4. Remove the outlet port components carefully (see Figure 7).

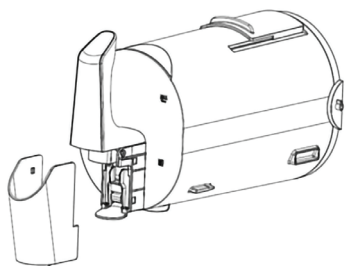


Figure 5

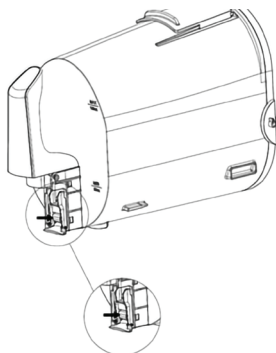


Figure 6

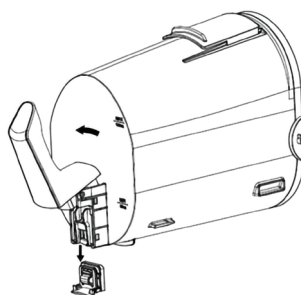


Figure 7

5. Clean all components thoroughly.
6. Reassemble the outlet components in the reverse order after cleaning.

Step 4 – Clean the evaporator and rear sealing ring

1. Wipe the evaporator cylinder carefully using a clean soft towel.
2. Clean the rear sealing ring gently.

Important:

- The sealing ring must not be removed or pulled forcefully.
- Damage or deformation of the sealing ring may result in water leakage and permanent damage to the appliance.

Cleaning and maintenance

- Clean the appliance after each use.
- Wipe the housing with a damp cloth only.
- Do not use abrasive cleaners or scouring pads.
- Do not pour water directly onto electrical components or ventilation openings.
- Ensure all parts are completely dry before storage.
- Clean the charging barrel components, drip tray, and mixing blades promptly after each use to prevent odours and residue build-up.
- Use only a soft damp cloth when cleaning the appliance housing.
- Do not use abrasive cleaning pads, scouring powders, or hard cleaning tools.
- Wipe the transparent lid and external surfaces using a damp cloth.
- Never pour water directly onto the power cord, plug, ventilation openings, or electrical components.
- Do not immerse the appliance in water or any other liquid.
- After cleaning, dry all components thoroughly using a dry towel before reassembly.

The following removable components are dishwasher safe:

- Charging barrel
- Mixing fan blades
- Water tank
- Drip tray

Hand washing instructions

1. Prepare approximately eight litres of warm water (40 to 50°C) with a suitable mild detergent.
2. Follow the detergent manufacturer's instructions to avoid excessive detergent concentration that may damage components.
3. Use a suitable cleaning brush to thoroughly clean all food-contact parts.
4. Rinse all cleaned parts thoroughly under running water.
5. Use a soft brush to clean the evaporator cylinder and rear sealing ring area.
6. Dry all cleaned parts thoroughly using a clean towel or allow them to air dry completely.

Recipes

The following recipes are designed to make a maximum of 3.2L liquid ingredients, the maximum capacity of the appliance. Do not exceed the MAX fill line.

Slushy preset

Soft drink

- 3.2L Coca Cola (or other soft drink - use full fat, full sugar for best results)

Pour into the container, select Slushy preset and adjust thickness level to suit. Once the cycle is completed, the machine will beep. Serve immediately.

Milkshake preset

Chocolate thickshake

- 1.6L full cream milk
- 1.6L whipping cream
- 187g caster sugar
- 5½ tsp vanilla bean paste
- 1½ cups chocolate syrup or melted chocolate

Whisk all ingredients together until they are dissolved. Pour into the container, select Milkshake preset and adjust thickness level to suit. Once the cycle is completed, the machine will beep. Serve immediately.

Frappé preset

Iced coffee

- 533mL fresh espresso (cooled)
- 2.67L full cream milk
- 187g caster sugar

Whisk all ingredients together until they are dissolved. Pour into the container, select Frappé preset and adjust thickness level to suit. Once the cycle is completed, the machine will beep. Serve immediately.

Cocktail preset

Frozen peach bellini

- 960mL prosecco
- 2.24L peach juice

Mix all ingredients together until they are dissolved. Pour into the container, select Cocktail preset and adjust thickness level to suit. Once the cycle is completed, the machine will beep. Serve immediately.

Wine preset

- 3.2L rosé wine

Pour into the container, select Wine preset and adjust thickness level to suit. Once the cycle is completed, the machine will beep. Serve immediately.

Juice preset

3.2L apple juice (or other fruit juice with no pulp)

Pour into the container, select Juice preset and adjust thickness level to suit. Once the cycle is completed, the machine will beep. Serve immediately.

Troubleshooting

No.	Problem	Cause	Solution
1	Display shows "OPEN"	Poor contact between the charging barrel assembly and microswitch, or the charging barrel is not assembled correctly	Check the charging barrel assembly and ensure it is installed and locked correctly. If the issue continues after reassembly, contact Kitchen Warehouse Customer Service.
2	Mixing fan blade scraping noise	Ingredients contain insufficient sugar, causing the evaporator to freeze excessively or the smoothie consistency to become too hard	Use ingredients with a higher sugar content.
3	Mixing fan blade scraping noise	Mixing fan blade is incorrectly installed or deformed	Reinstall the mixing fan blade correctly.
4	Mixing fan blade scraping noise	Mixing fan blade is damaged	Replace the Mixing fan blade with a new component.
5	Display shows E1	Sensor short circuit	Switch off the appliance and unplug it before restarting. If the issue continues, contact Kitchen Warehouse Customer Service.

No.	Problem	Cause	Solution
6	Display shows E2	Sensor open circuit	Switch off the appliance and unplug it before restarting. If the problem continues, contact Kitchen Warehouse Customer Service.
7	Display shows E3	Motor stalled or sensor fault	Switch off the appliance and unplug it before restarting. If the problem continues, contact Kitchen Warehouse Customer Service.

Get in touch with Customer Service

If you experience any issues with your Wolstead Slushy XL Frozen Drink Maker 4.5L, 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.

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®

Distributed by Kitchen Warehouse.

Wolstead is a registered trademark of Kitchen Warehouse Pty Ltd.

The printed material appearing in this document and related packaging is protected by copyright.

Illustrations in this manual are for reference only and may differ from the actual product.

Kitchen Warehouse Pty Ltd

1 Pensioner Guard Road

North Fremantle, WA, 6159

www.kitchenwarehouse.com.au

1800 332 934

customerservice@kitchenwarehouse.com.au