

WOLSTEAD[®]

**5 YEAR
WARRANTY**

**90 DAY
RETURNS**



Torque SPIRAL MIXER

IMPORTANT

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

Owner's Manual

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Specifications

- Model: 743227
- Voltage: 220-240V ~ 50-60Hz
- Power consumption: 800W
- Bowl capacity: 8 litres
- Maximum dough capacity: 5kg

Product features

Create bakery quality dough at home with this powerful spiral mixer, featuring the same spiral mixing action used in professional kitchens, bakeries and pizzerias to develop stronger gluten networks for superior bread, pizza dough and more. Its powerful 800W DC motor, all-metal gear system and durable die cast aluminium housing deliver reliable performance, while the generous eight litre stainless steel bowl is perfect for large batches. The rotating bowl and clockwise spiral dough hook work together to mix efficiently while reducing friction and heat build-up, helping preserve dough structure for improved texture, rise and flavour.

- The double-acting spiral kneading system rotates both the bowl and dough hook simultaneously for thorough, consistent kneading, while allowing easy access to add ingredients as you go
- Eight litre stainless steel bowl large capacity can handle up to 5kg of dough
- The 800W DC motor, metal gear system and durable aluminium die cast housing deliver superior performance
- Choose from 11 speed settings and a timer up to 99 minutes for complete control over mixing, kneading and whipping
- Manually adjust the speed and timer for precise control
- Easy to use LED display and touchscreen
- Spiral mixing action for best results, texture and flavour
- Includes a stainless steel dough hook, a stainless steel dual whisk, a stainless steel beater with silicone edge, and a pouring shield



Wolstead Torque Recipes

Scan the QR code to discover recipes created exclusively for the Wolstead Torque.



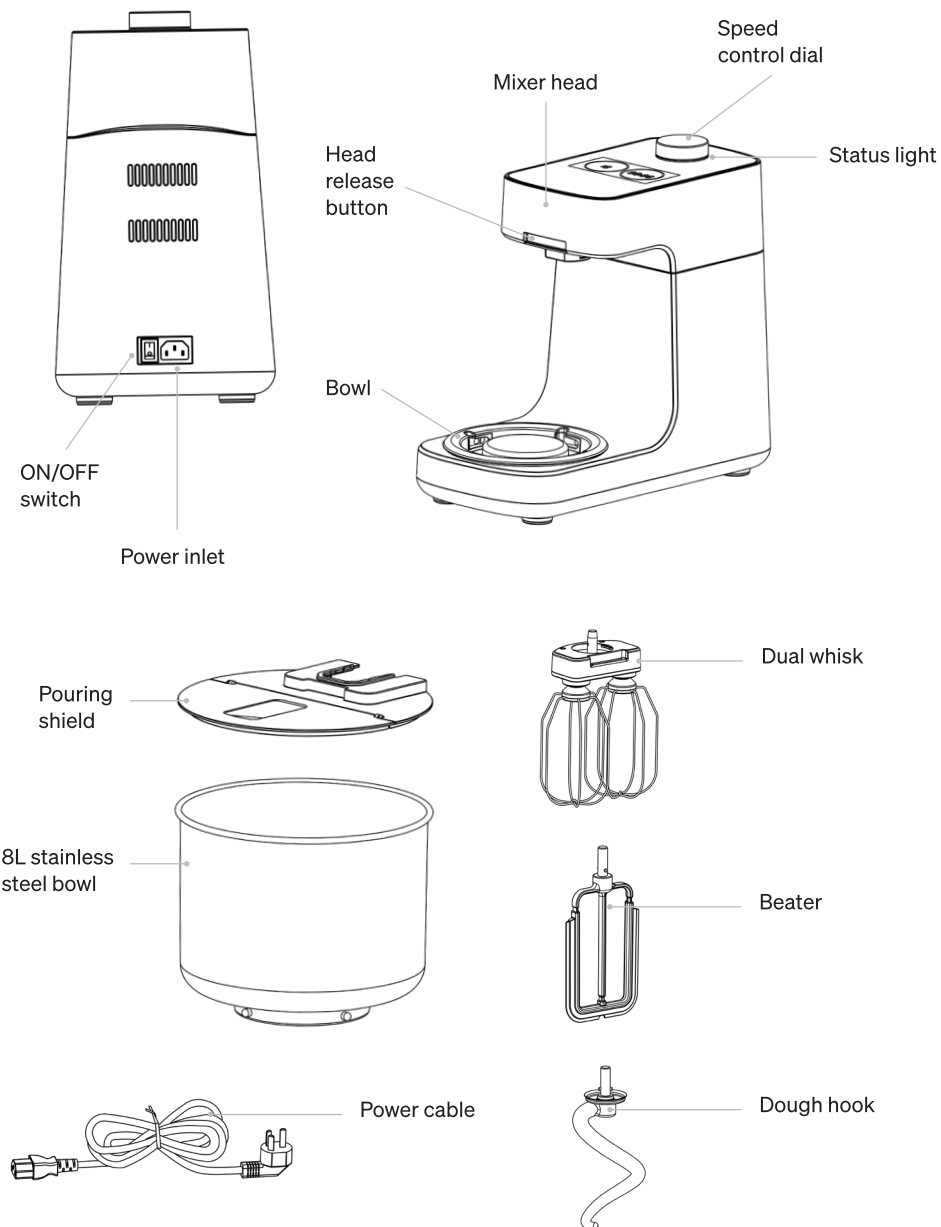
Safety precautions

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 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.
4. Always stop the spiral mixer from running before you unplug it.
5. This spiral 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 spiral mixer.
7. This spiral 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 spiral mixer in water or any other liquid.
9. Unplug the spiral mixer after using, before cleaning and storing.
10. Keep the spiral 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 spiral 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 spiral 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 spiral mixer head must be closed before use; otherwise, the machine will not start for safety reasons.
17. Do not exceed the maximum capacities specified for each tool.

18. Before using the spiral mixer for kneading or stirring, you should install the pouring shield. 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 spiral mixer head.
20. Always use the spiral 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 spiral mixer is connected to power and the machine is in working status, raising the head will stop the mixer. To resume operation, you will need to lower the head and turn the speed control knob to your desired speed again.
23. The spiral 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 spiral mixer has an overheating protection feature. If overheating occurs, allow the spiral mixer to cool down for three to five minutes.
25. Always switch off the spiral 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.
28. When lifting or closing the head, do not place your fingers in the gap.

Get to know the Wolstead Torque Spiral Mixer



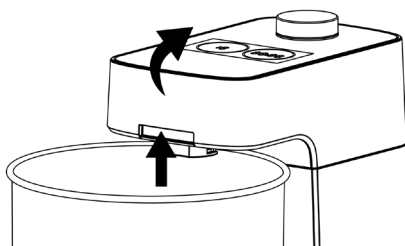
Before first use

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

Note: Always ensure the speed is set to 0 before opening the head or attaching/releasing tools.

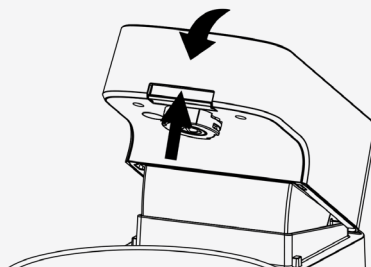
Open mixer head

1. Push and hold the release button.
2. Tilt the mixer head back until it locks in the extended position.



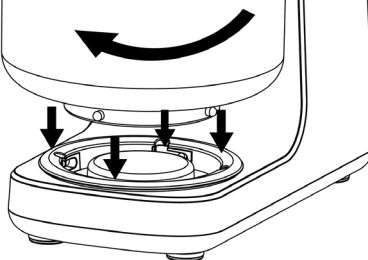
Close mixer head

1. Push and hold the head release button.
2. Push the mixer head downwards until the head locks into the closed position.



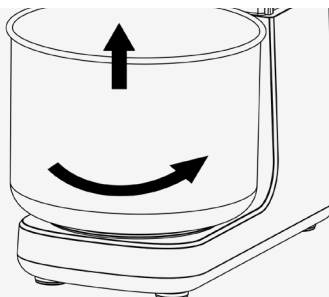
Attach bowl

1. Carefully place the bowl onto the bowl base while ensuring the bowl mounting cut-outs align to the bowl base locking mechanism.
2. Rotate the bowl clockwise. It is securely locked when it cannot be rotated further.



Detach bowl

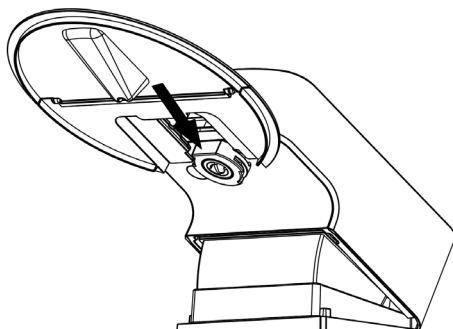
1. Rotate the bowl anticlockwise until it cannot be rotated further.
2. Remove the bowl from the bowl base.



Attach bowl lid

1. Push the lid into the slot closest to the mixer head.
2. The lid is correctly placed when it locks in place.

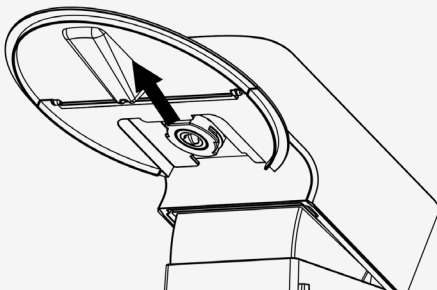
Note: The mixer head must be in the open position before attaching the lid. Failing to do so may cause damage to the lid.



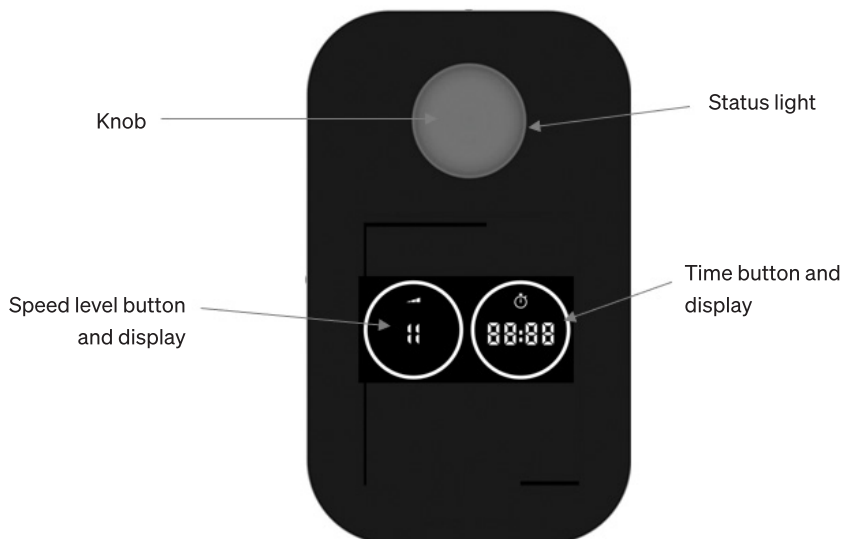
Detach bowl lid

1. Remove the bowl lid by pulling it outwards.

Note: The mixer head must be in the open position before detaching the lid. Failing to do so may cause damage to the lid.



Control panel functions



Function	Description
1. Time setting	To set the timer (1 to 99 minutes) 1. Tap the Time button. The display will flash to show the timer is ready to be set. 2. Turn the knob to adjust the time in 1 minute increments (1 to 99 minutes). 3. Press the knob to confirm your selection. Tip: Once the timer is set and the machine has started, the display will count down the remaining time. When the countdown reaches 00:00, the machine will stop automatically, sound a beep, and return to standby mode. If no timer is set, the display will count up from 00:00 to 99:00 to show the elapsed running time. After reaching 99:00, the machine will continue running until it is stopped manually.
2. Speed level setting	To set the speed (levels 1 to 11) 1. Tap the Speed button. The display will flash to show the speed setting is ready to be adjusted. 2. Turn the knob to select the desired speed level (1 to 11). 3. Press the knob to confirm your selection.
3. Knob function	Rotate the knob • Turn the knob to adjust the timer in 1 minute increments or the speed in 1 level increments. • The selected value is shown on the display as you adjust it. Press the knob • Press the knob to confirm your selected time or speed setting. • Press once to start the machine. • Press again during operation to pause the machine. • Press once more to resume operation. Status light • Solid white: Machine is operating. • Flashing white: Machine is paused. • Off: Machine is stopped or in standby mode.

Function	Description
1. Custom mode	1. Tap the Speed or Time button. The selected setting will flash. 2. Turn the knob to adjust the speed level or timer. 3. Press the knob to confirm your settings and start the machine. Note: • If a timer is set (greater than 00:00), the display will begin counting down. • If no timer is set (00:00), the display will count up to show the elapsed running time while the machine operates.

How to turn the appliance on

1. Plug the appliance into a power outlet.
2. Press the On/Off switch located on the back of the appliance. The display will illuminate, indicating the appliance is in standby mode.
3. Tap the Speed or Time button. The selected setting will flash.
4. Turn the knob to set the desired speed and/or timer.
5. Add the ingredients, then press the knob to start the appliance.
6. To pause operation, press the knob again. Press it once more to resume.

Note:

- If a timer is set, the appliance will stop automatically when the countdown reaches 00:00, sound a six second beep, and return to standby mode.
- If no timer is set, the appliance will continue running until it is stopped manually.

Using the dough hook

Before starting, make sure the ingredients are suitable for the selected speed. Heavy doughs or mixtures that may splash should always be mixed at a lower speed. If you're unsure, start on a low speed and increase gradually if needed.

Recommended for:

- Yeasted doughs
- Shortcrust pastry
- Pasta dough

Maximum capacities

Dough type	Maximum flour	Liquid content (liquid %*)	Recommended time	Recommended speed
Regular dough	3.125 kg	1.875 L (60%)	5 to 10 min	Level 5 to 9
Semi-dry dough	1.5 kg	0.9 L (60%)	5 to 8 min	Level 3 to 9
Dry dough	0.8 kg	0.44 L (55%)	5 to 8 min	Level 2 to 9
Pasta dough	0.5 kg	0.3 kg eggs (60%)	1 to 4 min	Level 1 to 9

*Liquid%: Liquid to flour ratio. Calculated using “Bakers Percentage”.

The maximum capacities and recommended times are based on kneading dough with regular all-purpose flour and cold water until gluten is fully developed.

Automatic overload protection system

The appliance is equipped with an automatic overload protection system that continuously monitors the motor. If the motor is overloaded (for example, when mixing very heavy dough), the appliance will stop automatically and the speed indicator will flash.

To reset the appliance:

1. Turn the speed setting to 0.
2. Reduce the load before restarting.

If the overload protection is activated, try one or more of the following:

- Add a small amount of liquid to make the dough easier to knead.
- Divide the dough into smaller portions and knead one portion at a time.
- Use a lower speed setting.

Important: Repeatedly triggering the overload protection may reduce the lifespan of the appliance.

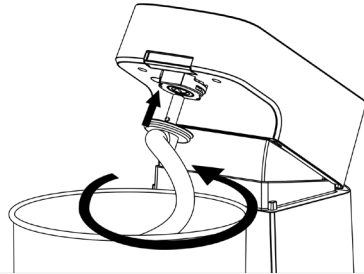
Thermal motor protection

The appliance also features thermal motor protection. If the motor overheats due to repeated overloads or high ambient temperatures, it will shut down automatically.

If the appliance will not restart, unplug it and allow it to cool for 30 minutes before using it again.

Attach the dough hook

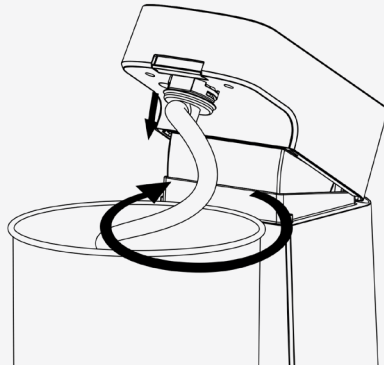
1. Insert the tool shaft into the tool mount.
2. Twist clockwise to lock the tool. The tool is properly mounted when it “snaps” into position.



Detach dough hook

1. Twist anticlockwise until the tool moves outwards.
2. Remove the tool from the tool mount.

Note: Always start slowly when mixing in ingredients or while adding new ingredients. Gradually increase speed as the content gets mixed.



Baker's tips

- Start with cold ingredients. Kneading generates heat, causing the dough temperature to rise by approximately 1 to 2°C per minute.
- Monitor the dough temperature. For best results, stop kneading when the dough reaches around 26°C. Higher temperatures can weaken the gluten structure and affect the quality of the dough.
- Knead until the gluten is fully developed. Following the recommended speeds and kneading times in the maximum capacities table above will help achieve the best results.
- For lighter, airier bread, try using a higher hydration dough (more water) and knead it thoroughly. Well developed, wetter doughs typically produce bread with a lighter texture and better keeping quality.
- Clean the dough hook with warm soapy water or in a dishwasher.

Using the beater

Recommended for:

- Buttercream
 - Cake mixtures
- Jam
 - Mashed potatoes

Maximum capacities

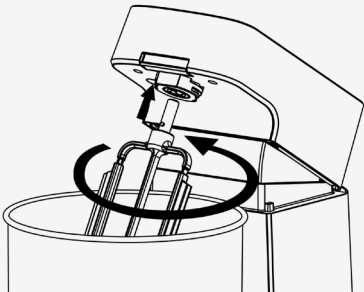
	Capacity
Maximum content	3L
Maximum speed	Level 9
Maximum time	15 minutes

Note:

- Do not use the beater for dough or shortcrust pastry. The spiral hook is the recommended tool for such doughs.
- Always use butter at room temperature and properly boiled vegetables when using the beater for mashing vegetables.

Attach beater

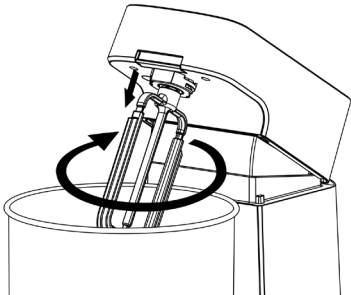
1. Insert the tool shaft into the tool mount.
2. Twist clockwise to lock the tool. The tool is properly mounted when it “snaps” into position.



Detach beater

1. Twist anticlockwise until the tool moves outwards.
2. Remove the tool from the tool mount.

The beater should always be disassembled before cleaning. The beater is dishwasher safe.



Using the dual whisk

Recommended for:

- Cream
- Egg whites
- Sponge cake mixture

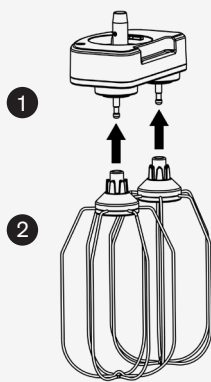
Maximum capacities

	Minimum	Maximum	Recommended time	Recommended speed
Cream	0.1L	1.5L	2 to 4 min	Level 4 to 11
Egg whites	3 egg whites	20 egg whites	6 to 8 min	Level 5 to 11
Pancake mixture	0.5L	3L	1 to 3 min	Level 4 to 11
Sponge cake mixture	3 eggs	12 eggs	4 to 8 min	Level 5 to 11

Note: Do not use the dual whisk for heavy cake batters or dense mixtures. For heavier mixtures, use the beater, which is designed for this purpose.

For best results:

- Always start mixing at a low speed.
- Increase the speed gradually as the ingredients become combined.



Mounting the dual whisk

Mount the whisk balloons (2) to the whisk gearbox (1) by pushing them into the whisk balloon attachment shafts. The whisks are properly inserted when they snap into place.

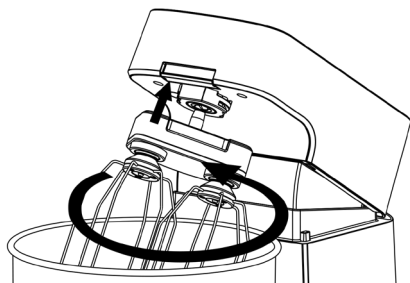
It is recommended to use the bowl lid to avoid splashing. The pouring shield is mounted by sliding it into the slots in the whisk gearbox.

Note: The whisk balloons are designed to automatically adjust their height based on content. This means that with a very small amount of content, the whisk may touch the bottom of the bowl.

Attach dual whisk

Start with the whisk gearbox angled approximately 45 degrees clockwise as shown in the illustration and insert the tool shaft into the tool holder.

Lock the tool in place by twisting it anticlockwise until it locks into position.

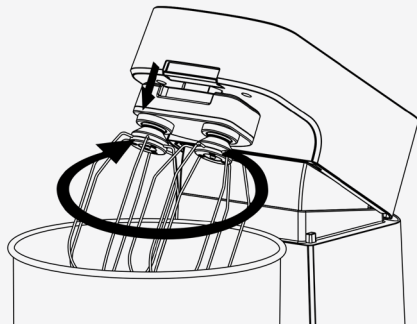


Removing the dual whisk

Rotate the whisk gearbox clockwise approximately 45 degrees until it cannot be rotated further.

Pull the tool away from the mixer head to remove it.

Always detach the whisk balloons and pouring shield from the whisk gearbox before cleaning. The whisk balloons and pouring shield are dishwasher safe. The whisk gearbox should be cleaned with a moist cloth.



Cleaning and maintenance

The following tools and accessories are dishwasher safe:

- Dough hook
- Beater
- Dual whisk balloons
- Pouring shield
- 8L stainless steel bowl

Use a clean, damp cloth to clean the machine main unit and the whisk gearbox. Do not immerse the main unit or whisk gearbox in water or any other liquid. Wipe dry with a soft cloth after cleaning.

WOLSTEAD[®]

Torque

Recipes



Scan the QR code to discover
recipes created exclusively
for the Wolstead Torque.

Sourdough Bread Recipe



10-12



20-30 MIN



40-45 MIN

Ingredients

Strong white bread flour: 450g

Water (cool/lukewarm): 270g

Active sourdough starter (100% hydration): 100g

Fine salt: 10g

Method

1. Break up the starter: Pour 250g of the water and all 100g of the starter into the spiral mixer bowl. Mix on low speed (speed 1) for 1 minute to break it up.
2. Fermentolyse: Add all 450g of flour. Mix on low speed for 3 to 4 minutes until a shaggy dough forms and no dry patches remain. Turn off the mixer, cover the bowl, and let it rest for 30 minutes to allow the flour to hydrate and natural gluten to form.
3. Final mix: Add the 10g of salt and the remaining 20g of water. Mix on low speed for 2 minutes, then turn the mixer to medium speed (speed 2) for just 1.5 to 2 minutes until the dough is smooth, elastic, and pulls cleanly away from the bowl.
4. Bulk fermentation (first rise): Move the dough to a covered container. Let it ferment at room temperature for 4 to 5 hours. If you want a stronger structure, perform a “stretch and fold” or a “coil fold” once every hour for the first 3 hours.
5. Shaping and cold proof: Shape the dough into a taut log or round. Place it into a floured banneton basket or a greased loaf pan. Cover and place it in the refrigerator for 12 to 16 hours (overnight) to develop flavour.
6. Bake: Preheat your oven to 230°C with a heavy baking tray or Dutch oven inside. Score the top of the cold loaf with a sharp knife and bake with steam (or inside the covered Dutch oven) for 20 minutes. Remove the steam source or lid, drop the heat to 210°C, and bake for another 20 to 25 minutes.



Basic Pizza Dough Recipe



8



20-25 MIN



10-15 MIN

Ingredients

1kg strong bread flour

A pinch of salt

14g dry yeast or 10g fresh yeast

600 to 650mL of lukewarm water

1 tsp of sugar

Olive oil

Semolina flour (for dusting and rolling)

Method

1. Sift the bread flour into a large bowl and make a well in the middle.
2. Mix water, oil, sugar and yeast in a jug.
3. Add the liquid to the flour and slowly mix to combine.
4. Mix the dough for 5 minutes with a spiral mixer and dough hook attachment.
5. Dust the bowl and dough with semolina flour and cover with a damp tea towel. Leave in a warm place for an hour or so, until the dough has approximately doubled in size.
6. Knock the air out of the dough using your fists, remove the dough from the bowl and divide into 8 equal balls.
7. Roll each dough ball out on a lightly floured surface into a rough circle. If cooking the same day, leave the dough balls at room temperature for 1 to 4 hours, or until visibly puffed and soft and pillowy to the touch. If cooking on a later day, refrigerate the dough balls for 24 to 72 hours. Remove from the fridge 1 to 2 hours before cooking to allow them to come back to room temperature.
8. Shape each dough ball into a round pizza base, then add your toppings.



Troubleshooting

Problem	Possible cause	Action
Bowl is loose when mounted	Bowl is not properly locked, or there is grease or water between the bowl and mounting base.	Turn the bowl clockwise until it cannot be moved further.
Bowl is hard to lock	Debris between the base and bowl.	Clean the base of the machine with a moist cloth.
Machine stops during kneading	• Too heavy loading (the machine continuously measures motor load and cuts power when loading is too high). • Motor overheating (the motor is equipped with a thermal protection system that cuts power if the motor temperature gets too high).	Set speed to 0. Reduce the dough's resistance by either: a. Adding liquid. b. Removing part of the dough. c. Kneading at a lower speed. Unplug the device and let the machine cool down for 30 minutes before restarting.
Timer display does not show	After a longer break (30 minutes), the machine goes into standby mode, and only the clock button will show.	To activate the timer, press the clock button. The timer will automatically start when the speed is increased.
Whisk hits bottom of bowl	Not enough ingredients in the bowl (the whisk balloons automatically adjust their height based on the amount of ingredients; if there's not enough, the whisks may touch the bottom).	Add more ingredients.

Problem	Possible cause	Action
Machine will not start	• Power switch next to the power inlet is in the OFF position (O). • Power cable not properly connected. • Head is not properly closed. • Motor is overheated.	• Set the power switch to the ON position (I). Ensure the plug is fully connected. • Close the head until it properly locks in place. • The machine cuts power when the motor temperature becomes too high. Unplug the device and let it cool for at least 30 minutes.

Get in touch with Customer Service

If you experience any issues with your Wolstead Torque Spiral 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. Alternatively you can use the Live Chat function on our website by visiting www.kitchenwarehouse.com.au/contact-us

90 day return policy

We promise you a full refund within 90 days if your Wolstead product does not fulfil your expectations. The qualified product must be returned within 90 days from the date of purchase, and proof of purchase is required. 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, discolouration 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.

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