

WOLSTEAD

Perfection Slow Cooker 6L

Owner's Manual



IMPORTANT:

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

WOLSTEAD Perfection Slow Cooker 678911

SPECIFICATIONS

Model: 678911

Voltage: 220-240V ~ 50/60Hz

Power consumption: 1200W

Size: L47.7 x W30.8 x H28.8 cm

Capacity: 6L cooking pot

PRODUCT FEATURES

This six litre slow cooker features six versatile functions: slow cook, rice, sear, steam, delay timer and keep warm, and includes a non-stick Ceramax™ ceramic inner cooking pot to make everyday meals fast, flavourful, and effortless.

- Six preset programs: low, high, sear, rice, steam, keep warm
- Adjustable time and temperature
- Ceramax™ ceramic non-stick inner cooking pot, free from PFAS, PTFE, PFOA, lead and cadmium
- 12 hour delay start and eight hour keep warm function
- Tempered glass lid so you can monitor cooking progress
- Cool touch handles on the lid
- Digital control panel
- Includes: 1 x stainless steel steam rack, 1 x measuring cup, 1 x rice spoon

CERAMAX™ NON-STICK COATING

The inner cooking pot features a hard, durable, ceramic non-stick coating called Ceramax™ which is more environmentally friendly than traditional non-stick. Ceramax™ is thermo-resistant, easy to clean, and free from PFAS, PTFE, PFOA, lead and cadmium.

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, its service agent or similarly qualified persons in order to avoid a hazard.
4. 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.
5. Children should be supervised to ensure that they do not play with the appliance.
6. 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.
7. To protect against electric shock, do not place the cord, plug or the base of the appliance in water or any other liquid.
8. Do not use attachments or accessories which are not recommended by the manufacturer.
9. The product is only suitable for the purpose indicated in this manual. Do not use this product or any part for other purposes. If it is operated incorrectly, it may cause injury.
10. Always use the appliance on a firm and stable surface and keep it 30cm from other objects and the wall to ensure heat is easily released.
11. Do not place the appliance on or near a hot surface, including a gas or electric stove, or in a heated oven.
12. Do not move the appliance when in use.
13. Not suitable for use with external timers or remote controls.
14. For indoor household use only.
15. Allow the appliance to cool before cleaning, disassembling, putting in or taking out parts, and storing.
16. Unplug the appliance when not in use and before cleaning. Allow it to cool before removing or installing parts.
17. Appliance surfaces can get hot during and after operation. The appliance generates heat and steam. Avoid burns by using oven mitts when handling hot parts.
18. Do not cover the appliance while in use or when storing.
19. Always cook with the inner cooking pot in place in the base of the appliance. Food must be placed in the inner pot before you start cooking. DO NOT pour food or liquid directly into the slow cooker base.

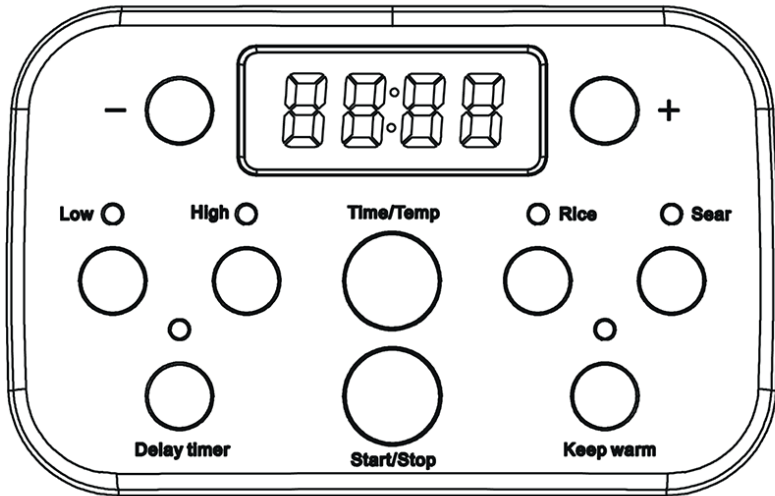
20. To avoid risk of personal injury and/or property damage, place food and liquid ingredients in the inner pot, then insert the inner pot into the base.
21. The appliance must not be immersed.
22. **WARNING:** Keep the appliance out of reach from your children, particularly during use and cool-down.

GET TO KNOW THE WOLSTEAD PERFECTION SLOW COOKER

Product components



CONTROL PANEL OVERVIEW



Buttons and functions

- “-” – Decrease time/temperature
- “+” – Increase time/temperature
- Low – Slow cook low mode
- High – Slow cook high mode
- Low + High (pressed simultaneously) - Steam mode
- Time/Temp – Switch between time and temperature adjustment
- Rice – Rice mode
- Sear – Sear mode
- Delay timer – Set delayed start (up to 12 hours)
- Start/Stop – Begin or stop a program
- Keep warm – Activate keep warm mode

Usage notes

- The appliance starts once the start button is pressed after mode and time are selected.
- The slow cooker switches to keep warm mode automatically (up to eight hours).

OPERATING INSTRUCTIONS

Cooking modes

Slow cook

Ideal for: stews, soups, beans, pork shoulder, ribs and more.

- Use the low setting for long, slow cooking. It heats up gradually and reaches a maximum temperature over time.
- Use the high setting for faster cooking. It heats up more quickly than the low setting and reaches maximum temperature sooner.

Steps

- a. Press low or high.
- b. Use +/- to adjust the preset time if required.
- c. Press start to begin.
- d. You can adjust the cooking time during cooking. Press the time/temp button to adjust the time, then press start to confirm your selection and continue cooking.

Rice

Recommended ratio: 1:1.25 (rice:water). Always use a minimum of four cups of rice.

Steps

- a. Add rinsed rice and water to the bowl. Use the included measuring cup for accuracy.
- b. Press rice, then press start to begin.
- c. Displays scrolling light effect until cooking begins, then a countdown timer will display.
- d. Four cups of rice takes approximately 25 minutes to cook.

Sear

For high heat browning or searing.

Steps

- a. Press sear.
- b. Use time/temp to adjust.
- c. Use +/- to modify preset values.
- d. Press start.
- e. Adjust settings again using time/temp and +/- if needed.
- f. A short preheating stage begins.
- g. When preheating has finished, the appliance beeps once and begins timing.
- h. Add your food.

Steam

Requires a steam rack and one litre of water.

Steps

- a. Pour one litre of water into the cooking pot, insert the steam rack and place the food onto the rack. Cover with the lid.
- b. Press low and high simultaneously. Both buttons illuminate.
- c. Use +/- to adjust the preset time if required.

- d. Press start.
- e. Preheat phase begins. Countdown starts after a beep.
- f. Once the countdown is complete, the appliance will emit three beeps.

Delay timer

Steps

- a. After selecting mode and adjusting time (if necessary), press delay timer.
- b. Set delay time using +/- in 10 minute intervals (max 12 hours).
- c. Press start to confirm and begin delay start countdown.

Keep warm

- a. Press keep warm. Button illuminates.
- b. The timer counts up to eight hours.
- c. This mode is for keeping food warm only, not cooking.
- d. Keep warm will activate automatically after cooking has finished (except in Sear mode).

FUNCTION SUMMARY CHART

Program	Default time/ temp	Range	Increment	Preheat	Keep warm	Delay timer
Low	6 hrs	2 to 24 hrs	10 mins	N	8 hrs	Y
High	4 hrs	1 to 8 hrs	10 mins	N	8 hrs	Y
Rice	-	-	-	N	8 hrs	Y
Sear	200 °C	100°C to 200°C	20°C	Y	N	N
Steam	15 mins	10 to 90 mins	5 mins	Y	8 hrs	Y
Keep warm	Up to 8 hrs	-	-	N	-	N

Cooking tips

- Place the cooker on a level surface to prevent spillage or uneven cooking.
- Use heat resistant utensils. Do not use metal utensils as these can damage the non-stick surface.
- To remove food, always use utensils. Do not pour directly from the cooker.
- Avoid aerosol sprays or oil sprays as these may damage the non-stick surface.
- When searing, use suitable oils such as butter or high smoke point oils such as canola, peanut, sunflower, avocado or vegetable oil. Avoid low smoke point oils.

CLEANING AND MAINTENANCE

1. Unplug the appliance and allow it to cool before cleaning.
2. Hand wash the lid and inner cooking pot with warm water and mild detergent to maintain the non-stick Ceramax™ coating.
3. Use a soft sponge or cloth to wipe the exterior. Do not use abrasive cloths or cleaners.

Part	Dishwasher safe	Hand wash	Wipe with damp cloth only
Lid	N	Y	N
Inner cooking pot	N	Y	N
Base unit	N	N	Y

TROUBLESHOOTING

Problem	Cause	Solution
Slow cooker won't turn on	Power plug	Check the power plug is securely connected to the power outlet
Outside is hot during use	Normal operation	Do not touch outer surface; use handles or gloves
Cooker turns on but doesn't heat	Control board issue	Contact Kitchen Warehouse Customer Service

WARRANTY

Get in touch with Customer Service

If you experience any issues with your Wolstead Perfection Slow Cooker, 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.

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 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.

WOLSTEAD

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