

# WOLSTEAD®

## Perfection 12-in-1 Multi Cooker 6L



### Owner's Manual

#### **IMPORTANT:**

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

## SPECIFICATIONS

- Model: 719287
- Voltage: 220-240V ~ 50/60Hz
- Power consumption: 1000W

## PRODUCT FEATURES

Replacing the need for multiple appliances, the Wolstead Perfection 12-in-1 Multi Cooker offers exceptional versatility so you can slow cook, pressure cook, steam, stew, sear, sous vide, ferment yoghurt, cook rice and more. Equipped with an intuitive control panel and a non-stick Ceramax™ pot, cooking has never been easier.

- 12 preset cooking programs: soup, stew, steam, sous vide, sear, yoghurt, rice, slow cook, pressure cook, multigrain, cake, warm
- Whip up delicious one pot meals in minutes using the pressure cooker, or savour the rich, homestyle flavours of slow cooked classics
- The Ceramax™ ceramic non-stick inner cooking pot is free from PFAS, PTFE, PFOA, lead, and cadmium, and easy to clean
- Six litre capacity cooking pot serves up to 10 people
- Safe locking lid and quick release steam valve
- 24 hour delay start feature
- Intuitive, easy to use control panel with quick-press button operation

## 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.

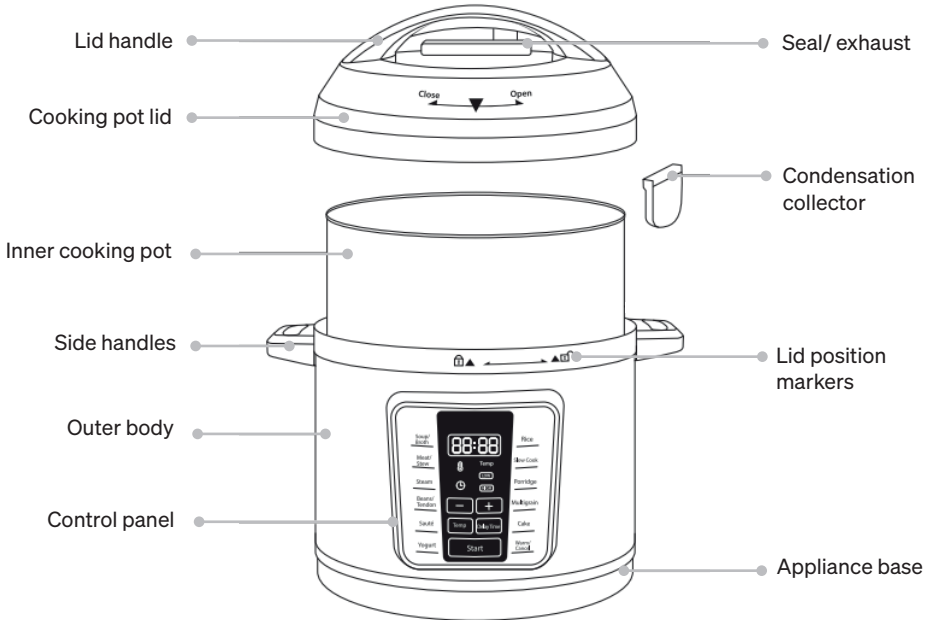
# SAFETY PRECAUTIONS

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:

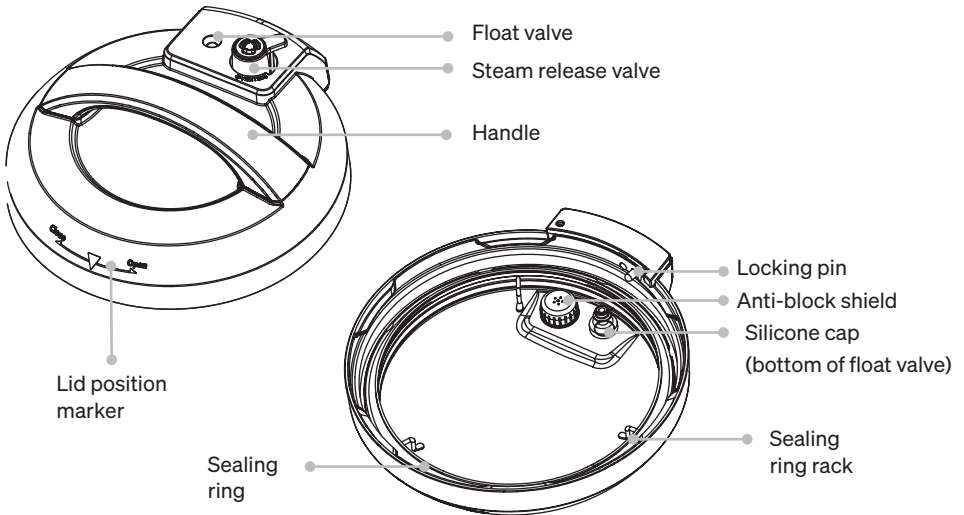
1. Read all instructions before using.
2. Ensure the voltage is compliant with the voltage range stated on the rating label.
3. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
4. This appliance is not 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:
  - 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.
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. Appliance surfaces can get hot during and after operation. The appliance generates heat and steam. Avoid burns by keeping hands and face clear of the air outlet and by using oven mitts when handling hot parts.
17. Do not cover the appliance while in use or when storing.

18. Do not use other pressure cooker lids with the Wolstead Perfection 12-in-1 Multi Cooker.
19. Do not touch the steam release valve while the pressure cooker is operating, as escaping steam can cause severe burns.
20. Always ensure the silicone sealing ring is properly installed inside the lid.
21. Keep children away from the appliance when you are using the pressure cooker function.
22. Never use the appliance on a hot stove or move it while in use.
23. Do not overfill the inner cooking pot beyond two thirds or half for foaming/expanding foods.
24. When using the pressure cooker function, never attempt to open the lid before the pressure has been released and never force the lid open.
25. 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 multi cooker base.
26. 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.

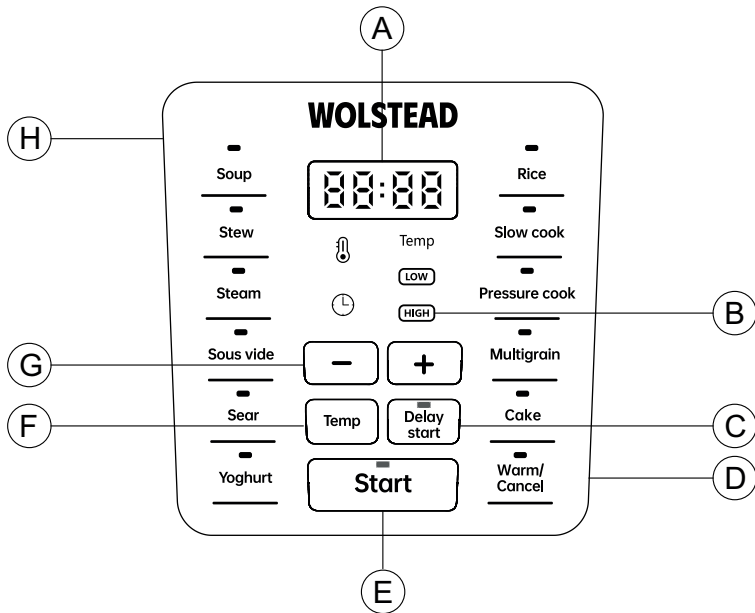
# GET TO KNOW THE WOLSTEAD PERFECTION 12-IN-1 MULTI COOKER



Also included: Steam rack, rice spoon, soup spoon, measuring cup, power cord.



# CONTROL PANEL OVERVIEW



**A. Time display** – Shows HH:MM, counts up/down per program.

**B. High/Low fields** – Indicates high or low for slow cook and sear modes.

**C. Delay start** – Allows delayed start.

**D. Warm/Cancel** – Starts or stops, keeps warm mode or cancels a program.

**E. Start** – Begins selected mode.

**F. Temp** – Adjusts temperature or high/low selection for applicable functions.

**G. +/- Buttons** – Adjust time.

**H. Preset cooking modes** – Soup, Stew, Steam, Sous vide, Sear, Yoghurt, Rice, Slow cook, Pressure cook, Multigrain, Cake

# COOKING GUIDE

	Cooking mode	Vent position	Keep warm time	Default time	Range	Delay start time	Adjustable temp
<b>Pressure cooking presets</b>							
Pressure cook	Pressure cooking - high	Sealing	Yes	10 mins	0 to 60 mins	Yes	N/A
Soup	Pressure cooking - high	Sealing	Yes/12 hours	20 mins	15 to 45 mins	Yes/6 hours	N/A
Stew	Pressure cooking - high	Sealing	Yes/12 hours	15 mins	15 to 30 mins	Yes/6 hours	N/A
Rice	Pressure cooking - high	Sealing	Yes	12 mins	10 to 60 mins	Yes	N/A
Multigrain	Pressure cooking - high	Sealing	Yes	20 mins	5 to 35 mins	Yes	N/A
Steam (use the rack to elevate food and add water to the inner pot)	Pressure cooking - high	Sealing	Yes/12 hours	8 mins	3 to 25 mins	Yes/6 hours	N/A

### Regular cooking presets

Sear	Regular - low or high	Sealing	Yes/4 hours	10 mins low 15 mins high	5 to 30 mins	No	Low 155°C High 165°C
Slow cook	Regular - low or high	Sealing	Yes	4 hrs high 8 hours low	4 to 12 hrs	Yes	96°C
Yoghurt	Regular	Sealing	Yes/4 hours	8 hrs	4 to 24 hrs	Yes	N/A
Sous vide	Regular	Sealing	No	2 hours	1 to 24 hrs	Yes	50°C to 90°C
Cake	Regular	Sealing	Yes	30 mins	20 mins to 1 hour	Yes	N/A
Keep warm	Regular	Sealing	No	24 hours	N/A	No	N/A

## Pressure cooking grains

Grain	Grain to water ratio (use the included measuring cup)
White/brown rice	1:1
Quinoa	1:3/4
Oatmeal	1:3
Risotto	1:2 (add wine to taste)
Porridge	1:10

### Before first use

- Unpack and remove all accessories. Dispose of packaging.
- Wash the inner cooking pot and lid with warm soapy water.
- Dry all parts thoroughly.
- Check that all parts are installed:
  - Steam release valve on the lid: Push down to attach.
  - Metal float valve: On the inside of the lid, slide into the valve hole and secure the silicone cap.
  - Condensation collector: Slide onto rear tab. Empty after each use.

## OPERATING INSTRUCTIONS

1. After plugging in the appliance, the panel flashes and enters standby mode.
2. If inactive for 30 seconds, the appliance powers down.
3. Press a function button to select a cooking mode.
4. Use [+] or [-] to adjust cooking time.
5. Press [Temp] to adjust temperature (if available).
6. Press [Start] to begin cooking.
7. After cooking, the unit beeps and keeps food warm for up to 12 hours.
8. Press [Warm/Cancel] anytime to cancel.
9. To set Delay Start, press [Delay Start] and adjust time in 10 minute increments.
10. When the lid is opened during cooking 'LID' appears on the display and the appliance will beep until closed.

Caution: 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 multi cooker base. 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.

## Removing and closing the lid

**Removing:** Hold the lid by its handle and rotate it counterclockwise until the symbol on the lid lines up with the symbol on the rim of the multicooker base. Gently lift the lid upward and remove it from the base, pulling it toward yourself.

**Closing:** Match the symbol on the lid to the corresponding symbol on the multicooker base, then carefully place the lid onto the track. Rotate the lid clockwise until the symbol on the lid lines up again with the symbol on the base.

## Removing and installing the silicone sealing ring

**To remove:** Gently grasp the silicone edge and pull the sealing ring away from the circular stainless steel rack to release it. Once the ring is removed, check the metal rack to ensure it is firmly in place, centered, and level around the entire lid. Do not try to fix or reshape the rack if it appears bent or damaged.

**To install:** Position the sealing ring over the sealing ring rack and press it firmly into place, making sure it sits smoothly without any puckering. When correctly installed, the ring will fit securely behind the rack and will stay in place even if you turn the lid upside down.

## Pressure cooking

In order to create enough steam to pressure cook, liquids used should be water based, for example, broth, stock or soups. If using canned, condensed or cream based soups, add 1.5 cups of water.

Temperature is not adjustable when using any of the presets that utilise pressure to cook. See cooking guide above.

### Using the pressure cooking function

1. Add food and liquid to the inner pot (minimum of three cups liquid).
2. Insert the inner cooking pot and close the lid.
3. Set steam release to 'Sealing'.
4. Use [+]/[-] to set time.
5. Press [Start].
6. Press [Warm/Cancel] anytime to cancel.

### How to release pressure

Make sure all pressure has fully released before attempting to open the lid. Follow the venting method recommended in your recipe, whether natural release or quick/manual release, and wait until the float valve has completely dropped back into the lid before opening.

Do not try to open the lid while the float valve is raised, and never attempt to force it open. The contents are under high pressure. The float valve must be down before the lid can be safely removed. Ignoring these directions could lead to serious injury or damage.

Note: The steam release handle is designed to rest loosely on the steam release pipe so it can pivot freely when the cooker is pressurised, which may make it feel slightly unsteady, this is completely normal

**Natural release:** As the temperature within the multi cooker drops, the multi cooker depressurises naturally over time without you manually releasing the pressure. For natural release, simply leave the steam release valve on 'sealing'.

Use natural release after cooking foods high in starch or foods that expand when cooking, such as soups, stews, oatmeal, pasta, or beans.

**Quick release/manual release:** Stops food from cooking immediately when you turn the sealing valve to 'venting'.

Quick release is great when cooking more delicate foods such as vegetables or seafood.

### **Pressure cooking tips**

Caution: Be careful when cooking with over 1/4 cup (60 mL) of oil, oil heavy sauces, condensed cream soups, or thick mixtures, as they can cause scorching or burns. Add enough liquid to thin out dense sauces, and try to steer clear of recipes that require more than 1/4 cup (60 mL) of oil or other fats. Do not fill beyond:

- 2/3 full for most foods
- 1/2 full for expanding/foaming foods

## Regular cooking

The slow cook, sear, sous vide, cake and yoghurt presets do not utilise pressure to cook.

### Slow cook mode

Always slow cook with the lid on. The lid can be removed during use.

#### Using the slow cook function

1. Add ingredients to the inner cooking pot.
2. Close and secure the lid.
3. Set the steam release vent to 'Sealing'.
4. Press [slow cook].
5. Cycle between low and high by pressing the temp button to select low or high. The default time of four hours on LOW and eight hours on HIGH will display.
6. Use [+] / [-] to adjust the time.
7. Press start to begin cooking.
8. Keep warm will automatically begin at the end of cooking.

### Sear mode

Use without a lid to simmer, sear, or stir fry.

#### Using the sear function

1. Add ingredients to the inner cooking pot.
2. Press [sear].
3. Cycle between low and high by pressing the temp button to select low or high. The default time of 10 minutes hours on LOW and 15 minutes on HIGH will display.
4. Use [+] / [-] to adjust the time.
5. Press start to begin preheating.
6. Add ingredients after the preheating cycle has finished (approximately seven minutes).
7. Cancel to end cooking.

### Sous vide mode

#### Using the sous vide function

1. Add ingredients to the inner cooking pot.
2. Close and secure the lid.
3. Set the steam release vent to 'Sealing'.
4. Press [Sous vide]
5. Use [+] or [-] to adjust cooking time.
6. Press [Temp] to adjust temperature.
7. Press [Start] to begin cooking.
8. No keep warm function.
9. Cancel to end cooking.

## **Cake mode**

### **Using the cake function**

1. Add ingredients to the inner cooking pot.
2. Close and secure the lid.
3. Set the steam release vent to 'Sealing'.
4. Press [cake]
5. Use [+] or [-] to adjust cooking time.
6. Press [start] to begin cooking.
7. Keep warm will automatically begin at the end of cooking.
8. Cancel to end cooking.

## **Yoghurt mode**

1. Ferments dairy or non-dairy.
2. Min: 1L milk
3. Max: 3.8L milk

### **Using the yoghurt function**

1. Add ingredients to the inner cooking pot.
2. Close and secure the lid.
3. Set the steam release vent to 'Sealing'.
4. Press [yoghurt]
5. Use [+] or [-] to adjust cooking time.
6. Press [start] to begin cooking.
7. Keep warm will automatically begin at the end of cooking.
8. Cancel to end cooking.

### **To ferment yoghurt**

1. Cool milk to 43°C.
2. Add starter (2 tbsps yoghurt per 3.7L).
3. Press [Yoghurt] and adjust the time with [+]/[-]. Press start.

### **To make yoghurt in pots**

1. Fill individual yoghurt pots, seal and place on the steam rack.
2. Add water to the inner cooking pot.
3. Follow the ferment yoghurt steps above.

## CLEANING AND MAINTENANCE

1. Always disconnect your multi cooker from the power source and allow it to cool to room temperature before cleaning.
2. Avoid using metal scrubbers, abrasive cleaners, or strong chemical detergents on any components or accessories.
3. Ensure all parts are completely dry before using the appliance again or putting it away.
4. The multi cooker base contains electrical components. Do not attempt to submerge the base in water and do not place it in the dishwasher. Wipe clean with a damp cloth when required.

Part	Instruction
Steam rack	The stainless steel steam rack is top rack dishwasher safe.
Lid components	Disassemble and hand wash. Soak the sealing ring in vinegar to remove odours.
Inner cooking pot	Dishwasher safe, but hand washing is recommended to maintain the Ceramax™ ceramic non-stick surface. Do not use abrasive cleaners or sponges.
Power cord	Wipe only. Do not submerge in water.
Base unit	Wipe with damp cloth only. Do not submerge in water.

# TROUBLESHOOTING

Problem	Cause	Solution
Clicking/cracking sound	Normal pressure switch	No action needed
Lid difficult to close	Wet ring or float valve up	Dry ring; press float valve down
Lid difficult to open	Still pressurised or valve stuck	Release pressure; gently push valve down
Inner pot stuck	Suction from cooling	Turn valve to venting to release
Steam escaping from handle	Valve not sealed or sensor issue	Turn valve to seal or contact support

## Error codes

No.	Code	Error description	Remarks / Action
1	E1	Bottom sensor short circuit	Display shows "E1", 10 short beeps.
2	E2	Bottom sensor open circuit	Display shows "E2", 10 short beeps.
3	E3	Bottom sensor temperature $\geq 250^{\circ}\text{C}$ for 3 consecutive times during operation	Display shows "E3", 10 short beeps.
4	E4	High-pressure switch is open when bottom temperature is $< 80^{\circ}\text{C}$	Display shows "E4", 10 short beeps.

# WARRANTY

## Get in touch with Customer Service

If you experience any issues with your Wolstead Perfection 12-in-1 Multi Cooker 6L, get in touch with our Customer Service team by email at [customerservice@kitchenwarehouse.com](mailto: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](http://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 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.

# WOLSTEAD

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