

**Chef**<sup>®</sup>  
TESTED ✓

by  
**Montgomery Ward**<sup>®</sup>

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Recipes  
and cooking  
tips inside!

4-qt. Deep Fryer  
with easy drain system



## Instruction Manual

MODEL: EDF-402DR  
120V~, 60Hz, 1700W

Montgomery Ward Customer Service  
3650 Milwaukee Street, Madison, WI 53714  
8:00 am to Midnight, Monday through Friday

Wards.com 1-888-557-3848

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**Chef**<sup>®</sup>  
TESTED ✓

by **Montgomery Ward**<sup>®</sup>

Thank you for purchasing your Chef Tested 4-qt. Deep Fryer by Montgomery Ward. Put through the paces by the experts, we guarantee that it will perform to the highest standard, time after time, with all the convenience, easy clean-up and durability you rely on from Wards.

Deep frying and cleanup have never been easier!

Great for fresh and frozen foods, your new Chef Tested fryer is a snap to set up and use, the oil heats quickly and nearly all parts are dishwasher safe, plus a removable, nonstick oil pan with an oil drain tap makes recycling oil easy with no need for a funnel.

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**PLEASE SAVE THESE INSTRUCTIONS**

**THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY**

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## Important Safeguards

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions before operating.
2. Do not touch hot surfaces. Use handles or knobs if applicable.
3. This appliance produces heat. Do not use appliance on any surface that may be sensitive to heat damage.
4. Remove all packaging, plastics and other materials from unit before operating.
5. Wash all removable accessories before using for the first time.
6. To protect against electrical shock, do not immerse cord, plug or appliance itself in water or other liquids.
7. Close supervision is necessary when appliance is used by or near children.
8. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
9. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Call our toll-free customer service number for information regarding replacement, or returning the product.
10. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
11. Do not use outdoors.
12. Do not let cord hang over edge of table or counter, or touch hot surfaces.
13. Do not place on or near a hot gas or electric burner, or in a heated oven.
14. Always attach plug to appliance first, then plug cord into wall outlet. To disconnect, turn control(s) to OFF position, then remove plug from wall outlet.
15. Oversized foods or metal utensils must not be inserted in the appliance as they may cause a fire or risk of electrical shock.
16. A fire may occur if the appliance is covered or touching flammable material including curtains, draperies, walls, etc. when in operation.

## Important Safeguards (cont'd)

17. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, involving a risk of electrical shock.
18. Do not store any materials other than manufacturer's recommended accessories in this unit when not in use.
19. Do not place any of the following materials in the unit: paper, cardboard, plastic and / or similar non-food materials.
20. Some countertop and table surfaces, such as Corian®, wood and/or laminates, are not designed to withstand prolonged heat generated by certain appliances. It is recommended by countertop manufacturers that a hot pad or trivet be placed under your deep fryer to prevent possible damage to the surface.
21. Always place the deep fryer on a stable heat resistant surface and keep all flammable materials away from the unit during operation.
22. Make sure that the deep fryer is never near or on a switched-on stove or cooking surface.
23. Before you use the deep fryer it must be filled with the required amount of oil or fat. **\*\*Never use the deep fryer without oil or fat because this could damage the unit.**
24. **Never move the deep fryer during use.** The oil becomes very hot. Wait until the unit and the oil has completely cooled down before moving.
25. Never leave the deep fryer unattended while in use.
26. If the deep fryer and/or cord are damaged, do not try to repair the unit yourself or replace the damaged cord. This requires special tools. Always contact our Customer Service Department for replacement parts.
27. Be sure not to damage the heating element. (Do not bend or dent.)
28. The electrical component is equipped with a safety heat switch, which ensures that the heating element can only function when the element is correctly placed on the fryer.
29. In the case of overheating, there is a thermal protective device that will switch off the fryer automatically. This device is a small reset button found on the back side of the electronic control box. It can be re-activated by pushing the button in again with a pointed object (e.g. a pen).

## Important Safeguards (cont'd)

30. If you use solid vegetable shortening, cut it into pieces and melt it over slow heat in a separate pot beforehand, then slowly pour it into the deep fryer pot. Never place solid shortening directly into the deep fryer pot or basket as this will lead to deterioration of the appliance.

**\*\*Disconnect from power outlet before resetting!**

## Short Cord Purpose

1. A short power-supply cord is provided to reduce risks of injuring yourself from becoming entangled in or tripping over a longer cord.
2. Longer extension cords are available and may be used if you exercise caution during use.
3. If a longer cord is used please note the following:

The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.

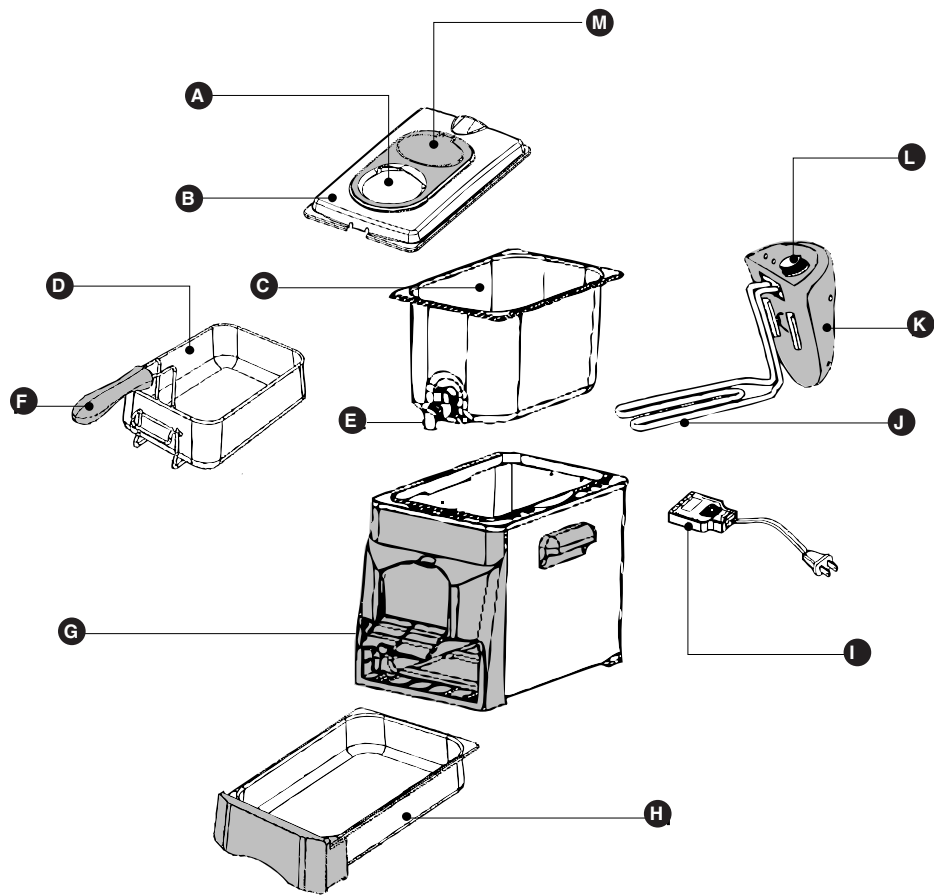
The longer cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over unintentionally.

## Polarized Plug

If this appliance has a polarized plug (meaning one blade is wider than the other one), please follow the below instructions:

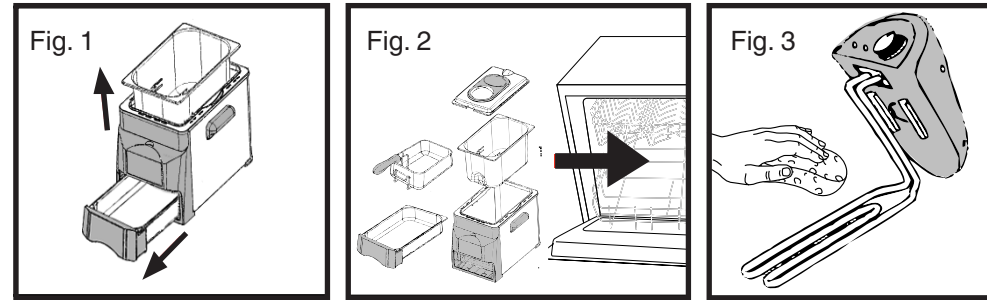
To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only in one direction. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

**MAGNETIC PLUG:** This appliance is equipped with an easy break-away magnetic plug.



- A. Viewing Window
- B. Lid
- C. Removable Oil Pan with Tap
- D. Wire Mesh Basket
- E. Drain Tap
- F. Removable Basket Handle
- G. Drainage Tap Cover and Main Body

- H. Pull-Out Oil Discarding Drawer
- I. Removable Magnetic Power Cord
- J. Immersible Heating Element
- K. Electronic Control Box
- L. Adjustable Temperature Control
- M. Filter Cover (Filters Included)



## BEFORE USING FOR THE FIRST TIME:

- Remove all printed documents and packaging materials from the fryer.
- Pull out all removable parts and wash gently with hot water or in dishwasher (Fig. 1 and 2).
- **Do not immerse the Power Cord, Control Box Assembly or Heating Element of the deep fryer into any liquids. Wipe clean with a damp sponge (Fig. 3).**
- Dry all parts thoroughly before assembling.
- Do not operate the fryer without enough oil in the oil tank.
- The Deep Fryer should always be placed on a flat, stable, heat-resistant surface where the power cord is out of reach from children and away from accidental entanglement.

## Fryer Tips

- Food will cook well once the proper oil temperature is achieved (within apx. 10 minutes). Be sure to check the oil temperature before placing the fry basket into the unit. The adjustable temperature control is clearly marked and easy to follow.
- Clean-up and oil draining are easy. All parts are dishwasher safe except the power cord, control box assembly and heating element. The fryer has a collection drawer below the oil tap for quick and easy oil draining, and the drawer pulls out easily for further cleaning.
- You may use oil more than once. It is recommended that you filter used oil before reusing.
- Additional tips are found on page 9.

## Operating Instructions

1. Place the deep fryer on a heat resistant surface.
2. Make sure the unit is unplugged and in the switched off position or set to "0".
3. Remove the lid off the deep fryer.
4. Remove the frying basket and fill the Oil Pan (C) with peanut oil, canola oil, light olive oil or vegetable oil between the minimum and maximum fill lines on the oil pan.
5. Replace the lid back onto the deep fryer.
6. Make sure the Pull-Out Oil Discarding Drawer (H) is in place.  
**NOTE:** Under no circumstances should you place the fat in the deep frying basket.
7. Slide the Control Box (K) carefully onto the back of the deep fryer making sure that it slides into the slots and properly activates the safety button.
8. Insert the plug into the magnetic connector on the back of the Control Box (K) and plug the other end into an outlet. The red indicator light will illuminate.
9. Set the thermostat by turning it to the desired temperature. The green indicator light will illuminate.
10. Once the set temperature has been reached, the green indicator light will shut off. The red indicator light will remain on and indicates that the unit is working.
11. Remove the lid and place the frying basket with the food to be fried carefully into the hot oil. Place lid back on.  
**NOTE:** The green indicator light switches on and off several times during frying. This is normal and it indicates that the temperature is controlled by the thermostat and is being maintained.
12. Open the lid carefully when frying is complete.  
**WARNING! Hot steam may be released!**
13. Carefully remove the frying basket with the fried food.
14. Rest the basket on the resting bracket and allow any excess oil to drip off.
15. When finished, place food onto paper towels or serve.
16. In order to completely switch off the deep fryer, please turn the temperature control to OFF or "0" and remove the plug from the power outlet.
17. For information on discarding or draining of oil, please review the Cleaning & Maintenance Instructions.

## Frying Guide

The frying times given in the chart are only a guide and should be adjusted accordingly to the quantity of food being fried.

FOOD	TEMP.° F	WEIGHT(oz)	EST. TIME
Shrimp	285°	8	3-5 minutes
Onion	285°	5	3-4 minutes
Mushrooms	285°	10.5	6-8 minutes
Fish Fillet	300°	8	5-6 minutes
Fish in Batter	300°	14	6-8 minutes
Fish Sticks	300°	14	6-8 minutes
Sliced Meat	340°	14	7-10 minutes
Steak	340°	14	7-10 minutes
Chicken Strips	360°	18	7-10 minutes
French Fry - 1st	375°	18	6-10 minutes
French Fry - 2nd	375°	8	3-5 minutes

\*French Fries being fried a 2nd time will be lighter and crispier.

### More Fryer Tips

- When you fry several different kinds of food, always fry the food that uses the lowest temperature setting first.
- Do not mix different types of oil for frying.
- Frying already pre-cooked foods may take less time to fry than completely raw food.
- If you wish to fry frozen foods, it is highly recommended to remove any ice build-up before frying. Ice or water can cause splattering of oil.
- **It is recommended to replace the oil after every 10-15 uses; or earlier if the oil becomes brown and thick.**

1. Remove the lid and basket.

**WARNING: Before cleaning the deep fryer, make sure that it is disconnected from the power outlet, make sure the unit and the oil has completely cooled. Oil retains its temperature for a long period after use. Do not attempt to carry or move the deep fryer while the oil is hot.**

**WARNING: NEVER immerse the Control Box & Heating Element into water to clean.**

2. Wait for the fryer to cool completely. Lift out the Control Box Assembly & Heating Element (L & J) off of the back of the Oil Pan (C).
3. Ensure that the Oil Discarding Drawer (H) is in position.
4. Open the Drainage Tap Cover (G) and turn the tap to begin draining the oil to the Oil Discarding Drawer (H).
5. You can choose to allow the oil to remain in the Oil Discarding Drawer (H) and use the Deep Fryer with new oil to fry more food.
6. Or you can remove the Oil Discarding Drawer (H) and pour out the oil or filter it for reuse. It is recommended to filter the oil after each use if you are to re-use the oil again.
7. After draining the oil, the fryer can be divided into separate components to clean.
8. The oil pot and the main body can be immersed into water to clean thoroughly. They are also dishwasher safe.
9. The Control Box & Heating Element (K & J) should be wiped clean with paper towels. Use a damp cloth and a mild soap to clean thoroughly.
10. Dry all parts thoroughly.

**NOTE: Do not use abrasive scrubbing brushes or chemical cleaners to clean the unit.**

### HOW TO REPLACE THE FILTERS:

The filters are positioned inside the lid to help reduce frying odors. The carbon filter should be changed every 6 months. The oil filter should be changed every 12 months.

1. Unclip and remove the filter cover.
2. Take out both white and black filter pieces.
3. Throw out old filters and replace with new filters (available at Wards.com). Be sure the white filter rests on the metal surface BELOW the carbon filter (black piece).

**NOTE: Filters can be gently rinsed in warm soapy water as well and re-used again. But they will need to be replaced after considerable amount of usage.**

### STORING YOUR DEEP FRYER:

Always allow the appliance to cool completely before storing. Store the appliance in a dry location. Keep the power cord out of reach of children.

### BATTER RECIPES

#### Beer Batter

Mix 1½ cups of flour and 1½ cups of any kind of beer in a large mixing bowl. Cover the bowl after mixing and allow the batter to sit at room temperature for approximately 3 hours, then dip food into the mixture before frying\*.

#### Egg Batter

Combine 2 egg yolks, ¾ cup of flour, 1½ teaspoons of vegetable oil, ½ teaspoon of salt and 1 cup of milk. Mix thoroughly. Add more milk if desired to adjust the density of the mixture, then dip food into the mixture before frying\*.

#### Egg Coating

Combine 2 whole eggs with 1½ teaspoons of vegetable oil and a pinch of salt and pepper to taste, then dip food into the mixture before frying\*.

#### Extra Crispy Coating

Beat together ½ cup of milk and 1 whole egg in a small mixing bowl. In a separate bowl, mix together ½ cup of flour and any of your favorite seasonings such as salt, pepper, chili powder, garlic powder, etc. Dip desired food into the wet mixture first, then dip into the dry flour mixture before frying\*.

#### Bread Crumb Coating

Beat together 1½ teaspoons of vegetable oil and 2 egg yolks in a small mixing bowl. In a separate bowl, mix together ½ cup of bread crumbs, ½ cup of flour plus any of your favorite seasonings such as salt, pepper, chili powder, garlic powder, etc. When ready to fry, dip desired food into the wet mixture first, then dip into the dry bread crumb mixture before frying\*.

\*See tips for frying food with batter coating on p. 17.

**Fried Chicken with Creamy Gravy**

- |  |                            |
|--|----------------------------|
| ½ cup milk                               | 1 egg, beaten              |
| 1 cup all-purpose flour                  | 2 tsp. garlic salt         |
| 1 tsp. paprika                           | 1 tsp. ground black pepper |
| ¼ tsp. poultry seasoning                 | 3 cups vegetable oil       |
| 1 cup chicken broth                      | 1 cup milk                 |
| 1 (4-lb.) whole chicken, cut into pieces |                            |

- In a medium bowl, beat together ½ cup of milk and the egg.
- In a resealable plastic bag, mix together the flour, garlic salt, paprika, pepper and poultry seasoning.
- Place chicken in bag, seal, and shake to coat. Dip chicken in milk and egg mixture, then once more in flour mixture.
- In the deep fryer, heat oil to 365°F until ready.
- Place coated chicken in the hot oil, and brown on all sides. Reduce heat to 325°F, and continue cooking chicken until tender, approximately 20 minutes. Remove chicken from fryer, and drain on paper towels.
- Reserve 2 tablespoons of the frying oil and place into a saucepan over low heat. Stir in 2 tablespoons of the reserved flour mixture. Stirring constantly, cook about 2 minutes. Whisk in chicken broth.
- Stir in 1 cup milk, and bring all to a boil over high heat, stirring constantly. Reduce heat to low, and simmer for about 5 minutes.
- Serve immediately with the chicken.

**Beer Batter Fish Fillets**

- |                                 |                        |
|---------------------------------|------------------------|
| 1 cup all-purpose flour         | 1 tsp. salt            |
| 1 tsp. baking powder            | ½ tsp. dried dill weed |
| ¾ cup beer                      | ½ cup milk             |
| 2 eggs                          | 2 lbs. cod fillets     |
| 2 qts. vegetable oil for frying |                        |

- In a large bowl, mix together flour, salt, baking powder, and dill. Add beer, milk, and eggs; mix well.
- Place fish fillets in batter mixture, coat well, and let stand for 15 minutes.
- Heat deep fryer to 375°F. Place fish in hot oil, and fry until golden brown.
- Cook fish in batches to maintain oil temperature. Serve.

**Avocado Egg Rolls**

*Dipping Sauce*

- |                          |                            |
|--------------------------|----------------------------|
| 3-4 tsp. white vinegar   | 2 garlic cloves            |
| 1 tsp. balsamic vinegar  | 2 green onions             |
| ½ tsp. tamarind pulp     | 1 Tbsp. granulated sugar   |
| ½ cup honey              | 1 tsp. ground black pepper |
| 1 pinch powdered saffron | 1 tsp. ground cumin        |
| ½ cup chopped cashews    | ¼ cup olive oil            |
| ⅔ cup fresh cilantro     |                            |

*Egg Rolls*

- 1 large avocado, peeled, pitted & diced
- 2 Tbsp. sun-dried tomatoes packed in oil, chopped
- 1 Tbsp. minced red onion
- ½ tsp. fresh cilantro, chopped
- 1 pinch salt
- 3 egg roll wraps
- 1 egg, beaten

- Stir together vinegars, tamarind, honey, and saffron in a microwave safe bowl, and microwave for one minute.
- Stir until tamarind is dissolved.
- In a blender, puree tamarind mixture, cashews, ⅔ cup cilantro, garlic, onions, sugar, pepper, and cumin.
- Pour mixture into a bowl and stir in oil.
- Refrigerate until ready to use.
- Gently stir together avocado, tomatoes, onion, ½ teaspoon cilantro, and salt.
- Distribute filling evenly onto center of each egg roll wrapper.
- Position a wrapper so that a corner is pointing toward you; fold the bottom corner up, ¼ of the way over the filling.
- Brush remaining corners and edges of the wrapper with egg, roll up from side to side, fold top corner over all and press to seal.
- Repeat with remaining wrappers.
- Continue by deep-frying the egg rolls in 375° oil for 3-4 minutes, until golden brown.
- Drain on brown paper bags.
- Slice egg rolls diagonally across middle and serve with prepared dipping sauce.

**Buffalo Wings**

- |                    |                          |
|--------------------|--------------------------|
| 24 wings (4 lbs.)  | Salt & pepper (optional) |
| 4 cups cooking oil | ¼ cup butter             |
| 2–5 tsp. hot sauce | 1 tsp. white vinegar     |

- Cut off tips and separate wings at joint; sprinkle with salt and pepper.
- Heat oil in deep fryer to 350°F.
- Add 12 wings and cook 10 minutes, stirring occasionally.
- When wings are golden brown and crisp, remove and drain well. Add rest of wings; repeat process.
- Meanwhile, melt butter in saucepan; add hot sauce and vinegar to taste. Pour sauce over wings and mix well to cover.
- Serve with blue cheese dressing and celery sticks.

**Corn Dogs**

- |                           |                     |
|---------------------------|---------------------|
| ½ cup yellow corn meal    | ½ cup flour         |
| 1 tsp. honey              | ½ tsp. salt         |
| 1 egg, lightly beaten     | 6 skewers or sticks |
| 6–8 hot dogs/Frankfurters | 1 Tbsp. sugar       |
| 1 tsp. baking powder      | ½ cup milk          |
| 1 Tbsp. melted shortening |                     |

- Combine the cornmeal, flour, sugar, honey, baking powder and salt, mixing well.
- Add the milk, egg and shortening, mixing until very smooth.
- Pour the mixture into a tall glass. Put the frankfurters on sticks.
- Dip them into the cornmeal batter to coat them evenly.
- Deep fry in oil heated to 375°F until golden brown.
- Drain on paper towels.

**Golden Fried Onion Rings**

- |                          |                        |
|--------------------------|------------------------|
| 6 med. mild white onions | 1½ cup sifted flour    |
| ½ tsp. salt              | 1 egg, slightly beaten |
| 1 cup milk               |                        |

- In the deep fryer, heat the oil to 350°F.
- Slice onion ¼" thick and separate into rings.
- Combine remaining ingredients in a bowl and stir just until dry ingredients are moistened.
- Dip onion rings into flour mixture.
- Fry several at a time in a deep fryer until golden brown. Drain on paper towel and sprinkle with salt.

**Fried Green Tomatoes**

- |                        |                |
|------------------------|----------------|
| 3–4 lg. green tomatoes | 2 cups flour   |
| 1 Tbsp. salt           | 1 Tbsp. pepper |
| 1 Tbsp. seasoning salt | 2 eggs         |
| 2 cup milk             | Oil for frying |

- Cut tomatoes into almost ½" thick slices.
- Mix flour, salt, pepper and seasoning salt in one bowl.
- Mix eggs and milk in another bowl. Dip each tomato slice into the milk mixture, then into the flour, back to the milk and then to the flour again, coating well.
- Heat oil in a deep fryer to 350°F and add battered tomato slices a few at a time, and cook for 5 minutes or until golden brown.



## Funnel Cake

2 cups flour  
1 tsp. baking powder  
1½ cups milk  
½ tsp. salt  
2 eggs

- Combine all the above ingredients and mix thoroughly to create batter.
- In the deep fryer, heat the oil to 350°F.
- Put batter in funnel (be sure to cover hole with one finger), then, holding the funnel over hot oil (be careful of hot oil!), release some of the batter in a circular motion, criss-crossing a couple of times to form one funnel cake.
- The funnel cake will rise quickly and expand - so be careful how much batter you use.
- Cook to light golden brown and flip to cook on other side.
- Remove from oil and place on paper towels.

## Churros

Vegetable oil for frying  
1 cup water  
½ cup margarine or butter  
¼ tsp. salt  
1 cup all-purpose flour  
3 eggs  
¼ cup sugar  
¼ tsp. ground cinnamon

- Prepare to fry the churros by heating oil in deep fryer to 360°F.
- To make churro dough, heat water, margarine and salt to rolling boil in 3-qt. saucepan; stir in flour.
- Stir vigorously over low heat until mixture forms a ball, about 1 minute; remove from heat.
- Beat eggs all at once; continue beating until smooth and then add to saucepan while stirring mixture.
- Spoon mixture into cake decorator's tube with large star tip.
- Squeeze 4" strips of dough into hot oil. Fry 3 or 4 strips at a time until golden brown, turning once, about 2 minutes on each side. Drain on paper towels.
- Mix sugar and cinnamon; roll churros in sugar mixture.

## Beignets (makes 2 dozen)

Vegetable oil for frying  
4 tsp. sugar  
1 cup water or milk  
¼ tsp. salt  
4 eggs, at room temp.  
1 cup all-purpose flour  
¼ tsp. nutmeg  
⅓ cup butter  
1 tsp. vanilla extract

- In the deep fryer, heat the oil to 350°F.
- Combine the flour, sugar and nutmeg, and set aside.
- In a medium saucepan heat water or milk over medium heat. Add the butter and salt and whisk until butter is melted. Add the vanilla and mix. Then add flour mixture.
- Stir briskly with a wooden spoon until mixture releases from the sides of pan and forms a ball. Remove from heat and beat until slightly cool.
- Add eggs, one at a time, beating well. Using 2 tablespoons, shape dough into an oblong shape and drop into hot oil.
- Fry 3 or 4 at a time, turning beignets as they rise to the surface. Fry 3 to 4 minutes, until golden brown.
- Drain on paper towels and sprinkle with sifted confectioners' sugar.

## Battered Food Frying Tips

- Make sure food is always sliced thinly and evenly. This helps the food to be fried evenly.
- Shake off any excess flour or bread crumb coating to prevent any clumps from forming when frying.
- Frying already pre-cooked foods may take less time to fry than completely raw food.
- If you wish to use the basket when frying foods coated with batter, it is recommended to lower the basket into the hot oil first and then gently and carefully place battered foods into the oil directly. This will prevent the batter from catching and sticking to the wiring of the basket.
- Never fill the basket more than ⅔ full. In order to cook evenly, the food needs space for even frying on all sides.

If any item, for any reason, does not meet your expectations, just return it to us.

We'll gladly either:

- Refund your merchandise amount
- Credit your account
- Send a replacement

You can return any unused item in its original packaging within 60 days of its receipt for a full refund of the purchase price (excluding shipping and handling charges).

**Please send returns to:**

**Montgomery Ward, Inc.  
Attn: Customer Returns  
2000 Harrison Suite 100  
Clinton, IA 52732-6676**

**When returning an item:**

- Use the original packaging and pack it securely.
- Please adequately insure your item in case you need to make a claim with the carrier you choose for returning your item.
- Include your order number and reason for return.
- We recommend keeping the receipt for 4 weeks.

**Chef**<sup>®</sup>  
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### 1 Year Limited Warranty

Montgomery Ward, Inc. warrants this Chef Tested product to be free from defects in material and workmanship for one year from provable date of purchase.

Within this warranty period, Montgomery Ward will repair or replace, at its option, defective parts of this Chef Tested product at no charge, provided the product is returned, freight prepaid with proof of purchase to Montgomery Ward. Allow 2-4 weeks for return shipping.

This warranty does not cover improper installation, misuse, abuse or neglect on part of the owner. Warranty is also invalid in any case that the product is taken apart or serviced by an unauthorized service station.

This warranty gives you specific legal rights and they may vary from state to state.

THE FOREGOING WARRANTIES ARE IN LIEU OF ALL OTHER WARRANTIES AND CONDITIONS, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO THOSE OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.

Montgomery Ward Customer Service  
8:00 am to Midnight CST, Monday through Friday

**Wards.com 1-888-557-3848**