



*Meals
in
minutes!*

6-Quart Multi-Cooker



Instruction Manual

ITEM: 760899

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

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Thank you for purchasing your Chef Tested 6-Quart Multi-Cooker 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.

Table of Contents

Important Safeguards	3
Electrical Safety	4
Specifications	4
Parts & Features	4-5
How to Use	6-11
Helpful Hints	12
Cleaning & Care	13
Recipes	14-19
Return Information	20
Warranty	21



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Important Safeguards

READ CAREFULLY BEFORE USING AND SAVE THESE INSTRUCTIONS!

- **FOR HOUSEHOLD USE ONLY.** Do not use this appliance for other than its intended use.
- **REMOVE** all packaging materials and labels before first use. Please dispose of the packaging materials via the appropriate recycling system, in an environmentally-friendly manner. Do not allow children to play with packaging materials.
- **WASH** all removable parts before first use. See Cleaning & Care.
- A **SHORT CORD** is provided to reduce the hazards resulting from entanglement or tripping. Do not drape the cord over the counter or tabletop, where it can be pulled on or tripped over. Never wrap the cord tightly around the appliance, as this could cause the cord to fray or break.
- We do not recommend using an extension cord with this appliance. However, **IF AN EXTENSION CORD IS USED**, the marked electrical rating should be at least as great as the electrical rating of this appliance.
- **CLOSE SUPERVISION** is necessary when using this appliance near **CHILDREN**.
- A fire may occur if this appliance is used near **FLAMMABLE MATERIALS**, including curtains, towels, walls, etc. Do not place any paper, plastic, or other non-food items in the appliance. Do not place the appliance or its cord on or near a heated surface, or in a heated oven.
- This appliance should always be used on a **STABLE, DRY, HEAT-RESISTANT SURFACE**. Do not use near water.
- Do not use an accessory or attachment not recommended by Wards, as this may cause injury, or damage the appliance.
- Always use **OVEN MITTS** when handling hot food or appliances. Do not attempt to move an appliance when it is hot or has hot contents.
- Do not use outdoors.
- Turn **OFF AND UNPLUG** this appliance when not in use.
- Do **NOT** cover the pressure valves with anything. An explosion may occur.
- **NO SERVICEABLE PARTS INSIDE THIS APPLIANCE.**
- **DO NOT USE AN APPLIANCE WITH A DAMAGED CORD OR PLUG, OR AFTER THE APPLIANCE MALFUNCTIONS, OR HAS BEEN DAMAGED IN ANY MANNER.**
- Never operate the appliance without food inside.
- Old appliances/tools contain valuable materials that can be recycled. Please dispose of your old appliances/tools using appropriate collection systems.

Electrical Safety

This appliance is equipped with a three-prong grounding plug. This is a safety feature to reduce the risk of electrical shock. Using an extension cord is not recommended with this appliance. It is recommended that an electrical outlet serving ONLY this appliance be used. This outlet must be properly installed and grounded. If you have any questions about the grounding or electrical instructions, contact a qualified electrician. Do not attempt to modify the plug in any way. Montgomery Ward cannot accept any liability for damage or injury resulting from failure to observe these safety procedures.

Specifications

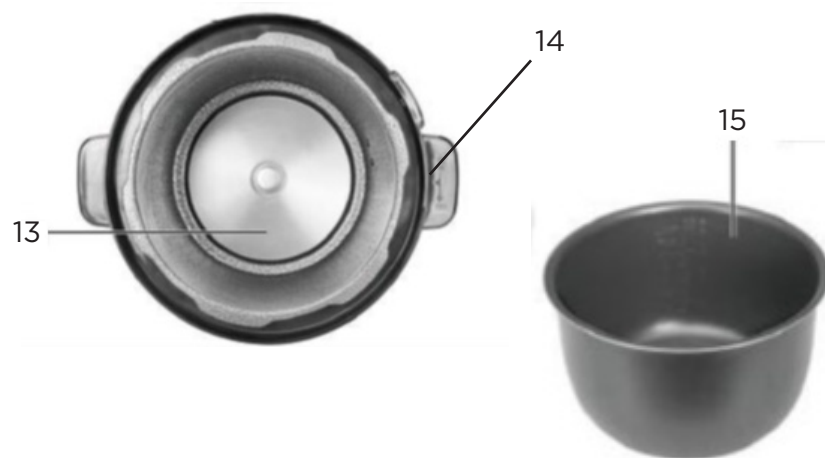
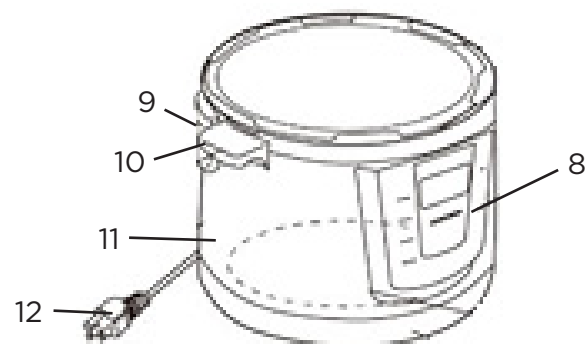
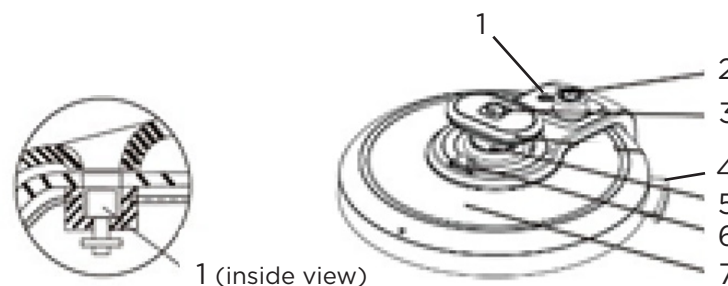
POWER RATING	120V, 60Hz, 1000W, 8.3A
CAPACITY	6 Quart
CORD LENGTH	36"
DIMENSIONS	13" H x 13.25" L x 11.5" W
HIGH PRESSURE	55KPA+/-15KPA
LOW PRESSURE	45KPA+/-15KPA
MODEL	EPCK 42941 BK

Parts & Features

- | | |
|-------------------------|---|
| 1. Safety Valve | 10. Base Handle (2) |
| 2. Pressure Regulator | 11. Base |
| 3. Steam Release Button | 12. Cord and Plug |
| 4. Tab | 13. Heating element |
| 5. Lid Handle | 14. Lid Rest Notch |
| 6. Steam Release Ring | 15. Inner Pot |
| 7. Lid | 16. Measuring Cup, Spoon and Basket (not shown) |
| 8. Control Panel | |
| 9. Condensation Cup | |

(continued on next page)

Parts & Features



Note: The first time the appliance heats up, a small amount of smoke and odor may be generated due to production-related residue. This is normal and is completely harmless.

USING THE PRESET MENU FUNCTIONS

The information below is intended as a guide and can vary depending on the ripeness, size or condition of the food you are cooking. Adjust as needed.

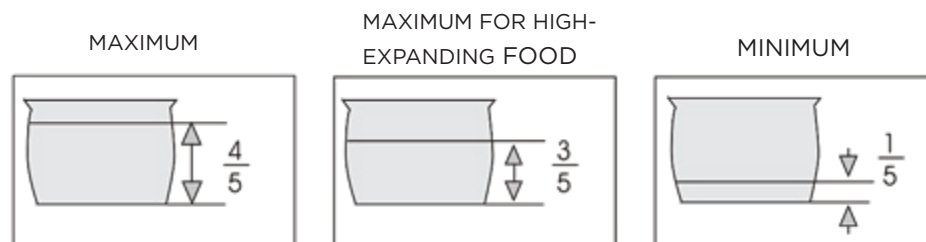
BUTTON	PRESET DEFAULT (minutes)	MINIMUM (minutes)	MAXIMUM (minutes)
Browning	20	12	30
Rice	8	4	25
Beans	40	25	50
Meat	13	5	30
Chicken	12	5	20
Fish	5	1	10

- To remove the lid, hold the lid handle, turn clockwise, and lift off. The lid can rest in a vertical position (the tab on the lid hooks into the notch above the right handle on the base).



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- ALWAYS** check that the rubber gasket in the lid is in position and in good shape.
- ALWAYS** check that the safety valve moves freely and small gasket is in place.
- ALWAYS** check that the pressure regulator moves and that it is clear on the bottom side of the lid. (To do this, remove the guard — it looks like a salt shaker top. Clean if needed and reattach.)
- Per your recipe, add food and liquids to the inner pot. **Do not fill more than 4/5.** The interior of the pot is marked for your convenience. Highly-expanding food (like beans) should not fill more than 3/5 of the pot's capacity. At minimum, fill the inner pot to 1/5 of its capacity.



- To close the lid, align the “unlock” arrow on the lid to the arrow on the front rim of the base. Hold the lid handle and turn the lid counter-clockwise to lock it. The “lock” arrow on the lid will align with the arrow on the front rim of the base.



- Turn the steam release ring to SEAL and check that the pressure regulator is down.
- Plug the cord into an outlet. The display will show --:-- . Press the menu preset of your choice. Press COOKING TIME and press + or - to adjust the cooking time.
- Press START/KEEP WARM/CANCEL to begin cooking.

(continued on next page)

WARNING: Hot surfaces! This appliance can become extremely hot during use. While in use, touch the appliance only by the handles and use oven mitts.

- The time will only begin to count down after the cooker is pressurized. It may take several minutes to begin depending on the fullness of the pot.
- When cooking is finished, the cooker will beep 5 times and switch to KEEP WARM (the KEEP WARM light will illuminate). Let the pressure drop on its own (natural release), or release the pressure by pressing the steam release button in short bursts or by sliding the steam release ring to RELEASE until the pressure is reduced (both of these methods are called quick release).

Note: Steam will escape with more strength when using the steam release button. Steam will be released completely and with less power when sliding the release ring to RELEASE.

WARNING: Hot steam will be ejected. Keep hands and face away from steam vents. Never force the lid open. The lid will open easily once the pressure is released. Remove the lid by lifting it away from you. Use oven mitts!

START/KEEP WARM/CANCEL

- Press 1 time to START cooking or START a program.
- Press 2 times for KEEP WARM to reheat or keep cooked food warm. **KEEP WARM automatically switches on after cooking time has elapsed.** The timer will count up to let you know how long the food has been kept warm. Food can be kept warm up to 24 hours.
- Cancel any time during cooking by pressing START/KEEP WARM/CANCEL 3 times.** The display will show --:--.

Note: The unit will switch to KEEP WARM automatically after it finishes cooking, but pressure will still be present in the cooking pot. Use quick release or let the pressure release naturally before attempting to remove the lid.

BROWNING

- Ensure the lid is removed from the cooker before using BROWNING.
- Plug the cord into an outlet. The display will show --:--. Press BROWNING. The display will show 0:20. Press COOKING TIME and press + or - to change the desired cooking time.
- Press START/KEEP WARM/CANCEL to begin cooking. The countdown timer will begin.
- Add a small amount of oil or butter to the bottom of the inner pot and brown food per your recipe.
- When finished, remove ingredients, or continue cooking. To continue cooking, use a preset menu function (page 6) or manually set the cooker (page 10).

RICE

For best results, always rinse rice before cooking. Cook rice in liquid such as water or broth. Below is a table with time recommendations based on type of rice.

RICE TYPE	TIME (minutes)	UNCOOKED RICE (cups)	LIQUID (cups)
Arborio	6 to 8	1	2
Basmati	4 to 6	1	1 ½
Emperor's Rice	20 to 25	1	2 ½
Jasmine	4 to 7	1	1 ½
Long-grain, Brown	10 to 18	1	1 to 2
Long-grain, White	4 to 5	1	1 ½
Parboiled	6 to 8	1	1½
Red rice	7 to 9	1	2 ½
Short-grain, Brown	12 to 20	1	1 to 2
Short-grain, White	6 to 8	1	1 ½
Wild rice	20 to 25	1	3 to 4

BEANS

This function is for cooking beans soaked in water overnight, or for beans that have been quick soaked (for 1 cup of beans, add 4 cups of water; bring cooker to pressure, then press CANCEL and let the beans sit for one hour; drain and rinse and proceed with recipe). **Always add 1 Tbsp. of oil to the water when cooking beans to keep froth and foam from clogging valves.**

PRESSURE LO/HI

The multicooker has two pressure settings: high and low. Most recipes can be cooked on high pressure. Use the low pressure setting to cook delicate foods such as fruits, leafy greens, fish, or eggs.

MANUALLY SET THE COOKER

1. Close the lid, align the “unlock” arrow on the lid to the arrow on the front rim of the base. Hold the lid handle and turn the lid counter-clockwise to lock it.
2. Turn the steam release ring to SEAL.
3. Plug the cord into an outlet. The display will show --:-- .
4. Press COOKING TIME and adjust the time using + and -. Press PRESSURE LO/HI to select high or low pressure.
5. Press START/KEEP WARM/CANCEL to begin cooking.
6. When the cooking time is up, the unit will beep and switch to KEEP WARM.

SLOW COOKING

1. This function will cook food at 180°F/190°F, which is the lowest setting on a traditional slow cooker. Place the food in the inner pot per your recipe.
2. To close the lid, align the “unlock” arrow on the lid to the arrow on the front rim of the base. Hold the lid handle and turn the lid counter-clockwise to lock it.
3. **Turn the steam release ring to RELEASE.**
4. Plug the cord into an outlet. The display will show “ --:-- “. Press SLOW COOK. The display will show 4:00. Press COOKING TIME and press + or - to set the desired cooking time (between 2 and 12 hours).
5. Press START/KEEP WARM/CANCEL to begin cooking.
6. When the cooking time is up, the unit will beep and switch to KEEP WARM.

DELAYED TIME

1. This function allows you to begin cooking food up to 24 hours later.

Note: Perishable foods such as meat, poultry, fish, cheese and dairy products cannot be left at room temperature for more than 2 hours (no longer than 1 hour when the room temperature is above 90°F). When cooking these foods, do not set the delay time function for more than 1-2 hours!

2. To close the lid, align the “unlock” arrow on the lid to the arrow on the front rim of the base. Hold the lid handle and turn the lid counter-clockwise to lock it.
3. Turn the steam release ring to SEAL.
4. Plug the cord into an outlet. The display will show --:-- . Press DELAYED TIME.
5. Press + or - to set the desired delay time (up to 24 hours). Time can be delayed in 5-minute increments up to 12 hours and in 30-minute increments from 12 hours to 24 hours. The DELAYED TIME light will flash.
6. Select one of the menu preset functions or adjust time and pressure manually (page 10). The screen will blink.
7. Press START/KEEP WARM/CANCEL to begin the countdown. The DELAY TIME light will illuminate. The cooker will begin to build pressure AFTER the set delay time has elapsed. The countdown of the cooking time will start once the cooker is pressurized.
8. When the cooking time is up, the unit will beep and switch to KEEP WARM.

Helpful Hints

- To ensure the best cooking performance when cooking under pressure, always use at least 1½ cups (12 oz.) of water or liquid in your recipes to enable enough steam to be created to produce pressure.
- When cooking under pressure, the timer should not begin counting down until the cooker is pressurized.
- When cooking under pressure, if you are unsure of the cooking time, it is better to under cook. Use the quick release method and check for doneness. Reset and continue cooking if more time is needed.

Tips

- **To make meat tender, marinate it beforehand. An ideal basis for this can be sour cream, red wine vinegar, buttermilk or fresh juice. Add herbs and spices according to taste. Ideally, marinate overnight. Do not add salt as this can draw water out of the meat and make it dry.**
- **Add a tablespoon of oil to the water to reduce the amount of foaming that beans produce.**
- **Cook frozen meats and poultry! If frozen, add 10 minutes to cooking time for every inch of the thickness of the food.**

Cleaning & Care

1. Turn off and unplug the appliance.
2. Always allow the appliance to cool completely before cleaning.
3. Do not use abrasive brushes or pads, or harsh cleaning solutions.
4. Wash the inner cooking pot with hot soapy water, using a clean dishcloth. Use a sponge or rubber spatula to remove any stuck-on food or residue. Rinse and wipe dry with a soft cloth. This pot is also dishwasher-safe.
5. Wash the inner surface of the lid thoroughly, including the gasket, safety valve, pressure regulator and guard.

Note: If the rubber gasket is damaged, do not use the cooker. If the gasket is not positioned properly, the unit will not build pressure. Check periodically to make sure the gasket is clean, flexible, and not cracked or torn.

6. Basket, measuring cup and spoon are dishwasher-safe.
7. Wipe the base with a clean damp cloth.
8. **Do not immerse any electrical appliance, its cord, or its plug, into water.**
9. Ensure all parts are dried thoroughly before reassembling and using this appliance.
10. Store the cooker with the lid resting upside down on the pot. This will protect the valves, knobs and pressure regulator on the top of the lid. If the cooker is stored with the lid sealed, persistent odors may form inside and the gasket may become damaged.

Easy Lasagna

2 Tbsp. olive oil	1 Tbsp. onion powder
1 medium onion, small dice	1 Tbsp. garlic powder
1½ lbs. ground Italian sausage	2 eggs
1 Tbsp. salt	5 oz. Parmesan, shredded
1 Tbsp. pepper	¼ cup fresh basil, chopped
4 cups marinara sauce	12 oz. pkg. no bake lasagna noodles
½ cup water, divided	2 cups mozzarella cheese, shredded
24 oz. cottage cheese	

1. Place inner pot in the base. Press BROWNING and START. When the pot is preheated (about 5 minutes), add the olive oil and the onion. Cook 3-4 minutes (uncovered) until onion is translucent.
2. Add the Italian sausage (casing removed), salt, and pepper. Cook until sausage is cooked through.
3. Press CANCEL. Add the marinara sauce and ¼ cup water. Stir until combined. Using oven mitts, carefully remove the pot, pour sauce into a bowl and set aside.
4. In a separate bowl, mix the cottage cheese, onion and garlic powders, eggs, Parmesan, and basil until thoroughly combined. Set aside.
5. Pour ¼ cup of water into the inner pot. Ladle approximately 1-2 cups of sauce over the water.
6. Place uncooked noodles on top of the sauce (break noodles as needed).
7. Place ⅓ of the cheese mixture on top of the noodles. Top with ⅓ of the sauce. Top with more noodles and then cheese. Repeat sauce, noodle, and cheese layers until all is used up. Finish with sauce on the top.
8. Attach lid and close securely. Set the steam release ring to SEAL.
9. Press CHICKEN and START.
10. When cooking is complete, carefully release the steam by sliding the steam release ring to RELEASE. Press CANCEL. When all the steam has escaped, remove the lid..
11. Sprinkle mozzarella over the top of the lasagna. Replace lid and let sit 15 minutes before serving.

Serves 8

Barbecued Beans

8 oz bacon, diced	¼ cup yellow mustard
1 medium onion, small dice	½ cup BBQ sauce
4 cloves garlic, minced	½ cup packed light brown sugar
½ red bell pepper, small dice	6 oz. can tomato paste
48 oz. dried beans of your choice	¼ cup molasses
6 cups water	3 Tbsp. soy sauce
1 Tbsp. onion powder	2 Tbsp. Worcestershire sauce
1 Tbsp. chili powder	2 Tbsp. hot sauce
2 cups chicken stock	salt and pepper

1. Soak beans overnight in water per package directions. Drain and rinse.
2. Place inner pot in the base. Press BROWNING and START. When the pot is preheated (about 5 minutes), add bacon, onion, garlic, and bell pepper. Brown until bacon starts to crisp. Press CANCEL.
3. Using oven mitts, carefully remove the pot, place bacon mixture in a separate bowl and set aside.
4. Add beans and water to the pot (do not fill past FULL line).
5. Attach lid and close securely. Set the steam release ring to SEAL.
6. Press BEANS, COOKING TIME. Set timer to 12 minutes. Press START.
7. When cooking time has elapsed, carefully release the steam by sliding the steam release ring to RELEASE. Press CANCEL. When all the steam has escaped, remove the lid. Allow to cool for 15 minutes.
8. Using oven mitts, carefully remove the pot. Drain the beans in a colander. Place beans back into the inner pot. Top with the bacon mixture.
9. In a small bowl, mix the onion and chili powders, stock, mustard, BBQ sauce, brown sugar, tomato paste, molasses, soy, Worcestershire, and hot sauces together. Add this mixture to the beans and stir well.
10. Attach lid and close securely. Set the steam release ring to SEAL. Press BEANS, COOKING TIME. Set timer to 12 minutes. Press START.
11. When cooking is complete, carefully release the steam by sliding the steam release ring to RELEASE. Press CANCEL. When all the steam has escaped, remove the lid.
12. Add salt and pepper, to taste.

Serves 8-10

Takeout Rice

- | | |
|-----------------------------|---------------------------------|
| 2 Tbsp. vegetable oil | 2 Tbsp. soy sauce |
| 2 carrots, small dice | 2 Tbsp. teriyaki sauce |
| 2 stalks celery, small dice | zest of 1 orange |
| ½ cup chopped onion | 1 Tbsp. chipotle in adobo sauce |
| 2 cups short grain rice | 1 Tbsp. rice wine vinegar |
| 1 cup chicken stock | ¼ cup cilantro, chopped |
| 1½ cup cola | ½ cup green onion, chopped |

1. Place inner pot in the base. Press BROWNING. Press START. When the pot is preheated (about 5 minutes), add the vegetable oil, carrots, celery, and onion. Cook 3-4 minutes until onion is translucent. Add the short grain rice and mix thoroughly to coat rice with oil. Press CANCEL.
2. Add the stock, cola, soy and teriyaki sauces, orange zest, chipotle in adobo, and rice wine vinegar.
3. Attach lid and close securely. Set the steam release ring to SEAL.
4. Press RICE and COOKING TIME. Set timer to 12 minutes. Press START.
5. When cooking is complete, carefully release the steam by sliding the steam release ring to RELEASE. Press CANCEL. When all the steam has escaped, remove the lid.
6. Sprinkle cilantro and green onions over rice and fluff with fork.

Serves 8

Pressure Cooked Whole Chicken

- 1 Tbsp. paprika
- 1 Tbsp. chili powder
- 1 Tbsp. onion powder
- 1 Tbsp. garlic powder
- 1 Tbsp. salt
- 1 Tbsp. dried oregano
- 1 Tbsp. pepper
- 1 (4 lb.) whole chicken
- 2 Tbsp. vegetable oil
- 1½ cups water
- 1 large piece of aluminum foil, folded into a large donut shape

1. Combine the first 7 ingredients in a bowl.
2. Rub the chicken with the spice mixture all over skin, under skin, and inside the carcass.
3. Place inner pot in the base. Press BROWNING. Press START. When the pot is preheated (about 5 minutes), add the vegetable oil and brown the whole chicken on all sides (about 5 minutes on each side). CAREFULLY remove the chicken and set aside. Press CANCEL.
4. Place aluminum foil donut on the bottom of the inner pot.
5. Add water. Place the chicken on top of aluminum foil donut.
6. Attach lid and close securely. Set the steam release ring to SEAL.
7. Press MEAT and COOKING TIME. Set timer to 25 minutes. Press START.
8. When cooking is complete, carefully release the steam by sliding the steam release ring to RELEASE. Press CANCEL. When all the steam has escaped, remove the lid.

Serves 2-4

Chicken Tortilla Soup

- | | |
|---------------------------------------|-------------------------------|
| 2 medium onions, diced, divided | ¾ cup instant corn masa flour |
| 4 large carrots, diced | 4 Tbsp. tomato paste |
| 3 stalks celery, diced | 2 Tbsp. paprika |
| ¼ cup fresh thyme | 1 Tbsp. chili powder |
| 1 Tbsp. black pepper, coarsely ground | 1 Tbsp. cumin powder |
| 4 cloves garlic | ½ tsp. crushed red pepper |
| 1 bay leaf | 1 Tbsp. salt |
| 1 (4 lb.) whole chicken | 1 Tbsp. lime juice |
| 8 cups water | additional salt and pepper |

1. Place inner pot in the base. Add 1 medium onion, carrots, celery, thyme, pepper, garlic, and bay leaf. Place chicken on top of vegetables. Add water (do not fill past FULL line).
2. Attach lid and close securely. Set the steam release ring to SEAL.
3. Press BEANS and COOKING TIME. Set timer to 30 minutes. Press START.
4. When cooking is complete, carefully release the steam by sliding the steam release ring to RELEASE. Press CANCEL. When all the steam has escaped, remove the lid. Allow to cool 15 minutes, before proceeding.
5. Remove the cooked chicken to a cutting board. When cool enough to handle, carefully shred the meat. Discard bones and cartilage pieces. Set meat aside.
6. Using oven mitts, carefully strain the liquid in the inner pot to remove solids. Return all but 2 cups of the liquid back into the inner pot.
7. To the remaining 2 cups of broth, add the masa flour, tomato paste, paprika, chili and cumin powders, red pepper and salt. Stir until mixture is smooth. Add the masa mixture to the liquid in the inner pot.
8. Add meat and remaining onion.
9. Attach lid and close securely. Set the steam release ring to SEAL.
10. Press BEANS and COOKING TIME. Set timer to 30 minutes. Press START.
11. When cooking is complete, carefully release the steam by sliding the steam release ring to RELEASE. Press CANCEL. When all the steam has escaped, remove the lid.
12. Add lime juice and additional salt and pepper to taste. Serve with tortilla chips, cotija cheese, and chopped cilantro.

Makes about 2½ quarts of soup

Easy Gumbo

- | | |
|--|---------------------------------|
| ¼ cup olive oil | 1 Tbsp. tomato paste |
| 1 medium onion, small dice | 6 cups chicken stock |
| ½ red bell pepper, small dice | 1 (15 oz.) can crushed tomatoes |
| 3 ribs celery, small dice | 3 Tbsp. Cajun seasoning |
| 4 cloves garlic, small dice | 2 tsp. hot sauce |
| 1½ cups long grain rice or long grain rice mix | 1½ Tbsp. dried thyme |
| 1 lb. andouille sausage | 2 Tbsp. dried oregano |
| 1 cup chicken meat, cooked | |

1. Place inner pot in the base. Press BROWNING. Press START. When the pot is preheated (about 5 minutes), add olive oil, onion, bell pepper, celery, and garlic. Cook 3-4 minutes until onion is translucent. Add the long grain rice and mix thoroughly to coat rice with oil. Add remaining ingredients. Press CANCEL.
2. Attach lid and close securely. Set the steam release ring to SEAL.
3. Press RICE and COOKING TIME. Set timer to 12 minutes. Press START.
4. When cooking is complete, carefully release the steam by sliding the steam release ring to RELEASE. Press CANCEL. When all the steam has escaped, remove the lid.
5. Stir gumbo. Add additional salt and pepper, to taste.

Serves 6-8

Returns

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.



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

