



## Triple Basket Deep Fryer



MODEL: EDF-411T

Montgomery Ward Customer Service  
1112 7th Avenue, Monroe, WI 53566  
8:00 am to Midnight, Monday through Friday

Wards.com 1-888-557-3848

## Instruction Manual

Item No.: 723791  
120V, 60Hz, 1650W

Wards.com 1-888-557-3848



by **Montgomery Ward®**

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

Life is hectic, cooking shouldn't be. At 4.0 quarts, this deep fryer has the capacity for larger batches of your favorite foods, and the multiple baskets give you the option to cook more than one item at a time. With dishwasher-safe components, cleanup couldn't be easier.

## Table of Contents

Important Safeguards .....	3-4
Polarized Plug .....	4
Parts & Features .....	5-6
Before Using for the First Time .....	7
Assembly Instructions .....	7
How to Use .....	8
Cleaning & Care .....	9
Storage .....	9
Troubleshooting .....	10
Frying Guide .....	10
Frying Tips .....	11
Recipes .....	12-17
Warranty & Return Information .....	18-19

## PLEASE SAVE THESE INSTRUCTIONS

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY

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## Important Safeguards

### PLEASE READ THESE INSTRUCTIONS BEFORE USING YOUR TRIPLE BASKET DEEP FRYER

Basic safety precautions should always be followed when using this product.

**WARNING: TO AVOID THE RISK OF ELECTRICAL SHOCK, ALWAYS MAKE SURE THE PRODUCT IS UNPLUGGED FROM THE ELECTRICAL OUTLET BEFORE ASSEMBLING, DISASSEMBLING, RELOCATING, SERVICING OR CLEANING**

1. Do NOT touch hot surfaces. Use any handles or knobs. Use potholders when removing cover or handling hot containers.
2. To protect against electrical shock, do not place cord, plug or appliance in water or other liquid. Do not allow moisture to get inside the frying compartment.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use and before cleaning. Allow to cool before moving, cleaning or removing parts.
5. 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.
6. The use of accessory attachments not recommended by the appliance manufacturer may cause personal injury or damage to the appliance.
7. Do NOT use outdoors.
8. Do NOT let cord hang over edge of table or counter or touch hot surfaces.
9. Do NOT place on or near a hot gas or electric burner, or in a heated oven.
- 10. Do NOT move the deep fryer during use.**
11. Do NOT use appliance for other than intended use.
12. To disconnect, turn control to Off, then remove plug from wall outlet.
13. Do NOT overfill pot with oil. Fill only to the line shown inside the pot.
14. Always operate with lid in place.
15. When hot oil is in deep fryer, use **EXTREME CAUTION** when removing lid.  
**DANGER: STEAM ESCAPING FROM DEEP FRYER CAN CAUSE BURNS, SCALDING & SERIOUS INJURIES.**
16. Make sure handles are properly assembled on baskets and locked in place.

## Important Safeguards (cont'd)

17. This appliance has a built-in safety switch. If the control panel is not installed properly on the housing unit, power will automatically be disengaged.
18. If the fryer is turned ON without oil or without the minimum amount of oil required, the deep fryer will automatically shut down to prevent the appliance from overheating.
19. If either of these situations occur, allow the deep fryer to cool completely then press the reset button on the control panel (see page 6).

## Polarized Plug

This appliance has a polarized plug (one blade is wider than the other). As a safety feature to reduce the risk of electrical shock, this plug is intended to fit a polarized outlet only one way. If the plug does not fit fully in 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.

### SHORT CORD INSTRUCTIONS

1. A short power supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
2. Longer detachable power supply cords or extension cords are available and may be used if care is exercised in their use.
3. If a long detachable power cord or extension cord is used:
  - The marked electrical rating of the detachable power supply cord or extension cord should be at least as great as the electrical rating of the appliance.
  - If the appliance is of the grounded type, the extension cord should be the same type 3-wire.
  - The longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.

### MAGNETIC PLUG

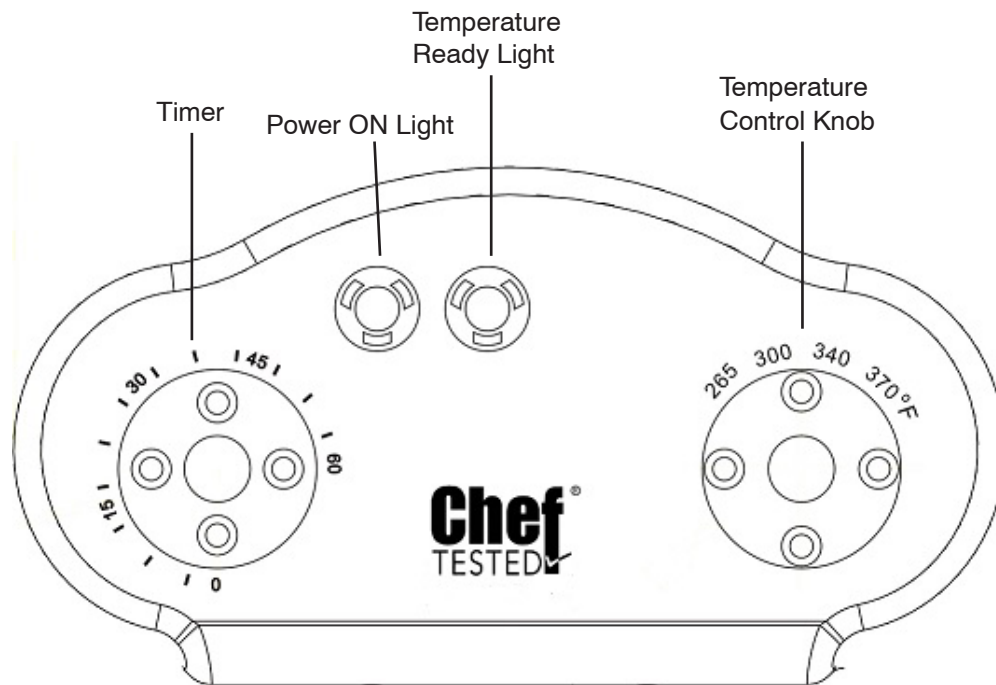
This appliance is equipped with an easy breakaway magnetic plug.

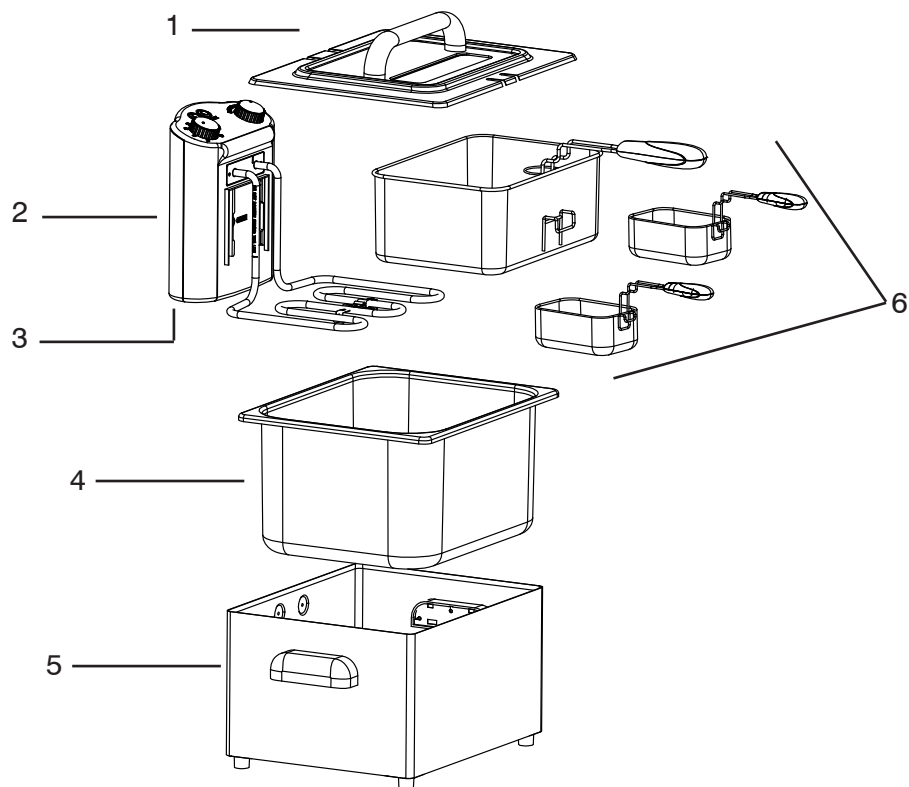
### PLASTICIZER WARNING

**CAUTION:** To prevent Plasticizers from migrating from the finish of the countertop or tabletop or other furniture, place NON-PLASTIC coaster or place mats between the appliance and the finish of the countertop or tabletop. **Failure to do so may cause the finish to darken. Permanent blemishes may occur or stains can appear.**

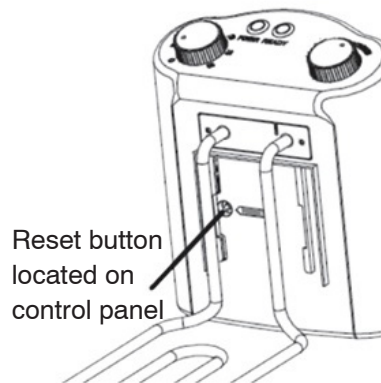
## Parts & Features

### Control Panel





1. Lid with viewing window & filter
2. Control panel with heating element
3. Detachable cord (not shown)
4. Oil pot
5. Housing unit
6. Fryer baskets  
One large; two small



**CAUTION:** Risk of suffocation - keep all packaging and plastic bags out of the reach of children.

1. Remove all parts from the box and discard packaging.
2. Wash only the lid, oil pot and baskets in warm, soapy water. Do NOT use abrasive cleansers.

**NEVER immerse control panel with heating element in water.**

3. Use a damp cloth to wipe down control panel with heating element and the housing unit. Do not use an abrasive scouring pad or steel wool as this could damage the finish.
4. Dry each component thoroughly inside and out before use. Make sure that no moisture is left on any of the components.

**Note:** The first time you use the deep fryer you may notice a slight odor. This is normal with most new appliances.

## Assembly Instructions

Prior to assembly, please read instructions "Before Using for the First Time."

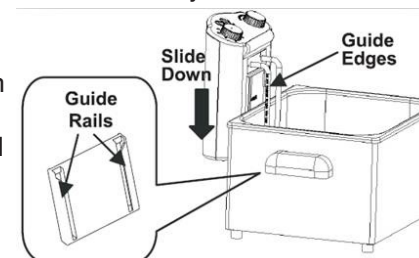
1. Place the housing unit on a stable, flat, heat-resistant and dry surface.
2. Insert the oil pot into housing unit.
3. Insert control panel with heating element by lining up the guides on the control panel with the tracks on the back of the housing unit. You will hear a "click" when the control panel is fully seated.

**Note:** Deep fryer will operate only when control panel is properly installed.

4. Insert magnetic plug into the back of the control panel, making sure it is fully engaged in socket.

**Note:** Magnetic plug will only fit in the socket one way. Make sure to insert as indicated "This side up."

5. To assemble basket, pinch handlebars together and insert ends into brackets on basket until locked in place.



## How to Use

Fill oil pot with approved, liquid cooking oil. Only fill to between MIN and MAX lines. DO NOT OVERFILL. Capacity is 4.0 quarts.

1. Place deep fryer on a stable, flat, heat-resistant and dry surface.
2. Insert the desired size basket; both small baskets can be used at the same time or the large basket by itself.
3. Fill the basket(s) no more than 2/3 full with food.

**CAUTION:** Do not overfill the basket(s).

4. Insert plug into electrical outlet. The power ON light will illuminate.
5. Turn the temperature control knob to the desired temperature. The indicator light will illuminate once the proper temperature has been reached.

**Note:** During cooking the temperature regulator will cause the temperature indicator light to flicker on and off. This is normal operation.

6. Slowly lower the basket(s) into the hot oil.
7. Select desired cooking time. A bell will sound when cooking time has elapsed.

**Note:** View foods through the lid window and avoid removing lid during cooking.

8. When food is done, remove the food and continue cooking additional food or turn the temperature control knob to off if cooking is completed.
9. Tilt lid towards you, so that the steam escapes from the back. Carefully lift the basket up and gently shake excess oil back into the oil pot.
10. Remove food to a plate covered in paper towels to soak up excess grease.
11. Allow unit to cool completely before moving or cleaning.

Once cooled, the oil pot can be removed, covered with plastic wrap and stored in the refrigerator to help maintain freshness.

**Important:** If the fryer is turned ON without oil or without the minimum amount of oil required, the deep fryer will automatically turn off to prevent the appliance from overheating. If this happens:

1. Turn the temperature knob to the lowest setting.
2. Unplug the deep fryer.
3. **Wait until the element cools down.**
4. Use a pin or small screwdriver to push downwards on the reset button.

## Cleaning & Care

This appliance contains no user serviceable parts. Do not try to repair it yourself. Call our toll-free customer service number for information regarding returning or replacing the product.

### PRECAUTIONS

- Always unplug unit and allow to cool before cleaning.
- Always use handle on the basket(s) when removing from appliance.
- Use potholders or oven mitts to remove the oil pot from the housing unit once cooled.

### Cleaning

- Wipe inside of lid with paper towel to remove excess oil, then wash by hand in hot soapy water or put in dishwasher.
- Wash basket(s) by hand in hot soapy water or remove handle and place basket only in dishwasher.
- Carefully lift control panel with heating element upward allowing excess oil to drip back into oil pot. Place on paper towels and gently wipe excess oil from heating element.
- Lift oil pot out of housing unit and either cover and store oil or discard oil following recommended disposal guidelines.
- If oil pot is empty, wash pot by hand in hot soapy water or by placing in dishwasher.
- Use a damp rag to wipe down exterior of housing unit and front of control panel.

**NEVER IMMERSE THE CONTROL PANEL WITH HEATING ELEMENT IN WATER OR PUT IN DISHWASHER.**

**NEVER PUT BASKET HANDLES IN DISHWASHER.**

**NEVER USE ABRASIVE CLEANERS OR SCOURING PADS TO CLEAN THE HOUSING UNIT, AS THESE CAN DAMAGE THE SURFACES.**

## Storage

### TO STORE

Be sure all parts are clean and dry before storing. Store appliance in a clean, dry place. Never store it while it is hot or wet.

## Troubleshooting

Problem	Possible Cause	Solution
Unpleasant odor	The oil is old	Change the oil after 20 uses or if extremely dark in color
	The filter needs cleaning	Wash lid in dishwasher
Oil overflows the unit	The amount of oil used exceeds recommendation	Reduce the amount of oil in the oil pot
	The amount of food in the basket exceeds recommendation	Remove some of the food from the basket(s)
Food is not crispy	Cooking time too short	Adjust time accordingly
	There is too much food in the basket(s)	Only fill basket(s) 2/3 full
Potato chips are sticky	Cut potato has not been thoroughly washed	Wash potato slices in water before frying
Unit will not power on	Safety switch has been activated	Press the reset button on the control panel

## Frying Guide

The table below is a general guideline. If the instructions on the package of the food to be cooked differ from those in the table, always follow the instructions on the package.

Food	Temperature (°F)	Quantity	Time (minutes)
Shrimp	285°	8 oz.	3-5
Onion		5 oz.	3-4
Fresh potato chips	320°	1.25 lb.	7-8
Fish		16 oz.	5-7
Vegetables	340°	8-10 pieces	2-3
Chicken drumsticks		3-5 pieces	12-15
Frozen French fries	350°	16 oz.	5
Chicken nuggets	355°	8-10 pieces	3-4

## Frying Tips ✓

- When frying different types of foods, always fry the foods with the lowest temperature setting first.
- Do not mix different types of oils for frying.
- If solid shortening is desired for frying, melt shortening in separate pan before adding liquid oil to oil pot. NEVER USE ANYTHING BUT LIQUID OIL IN THIS UNIT.
- When frying frozen foods, remove any ice buildup before adding to basket(s). Frying foods with ice or water buildup can cause hot oil to splatter.
- When using oil more than once, it is recommended that you filter the oil before each use.
- For best results, change oil after 20 uses or when oil becomes dark in color.

## Battered Food Frying Tips ✓

- Make sure food is sliced thinly and evenly for more even results.
- Shake off excess flour or breadcrumb coating to avoid buildup in oil.
- Frying pre-cooked foods will take less time than frying raw foods.
- When frying foods coated in batter, it is recommended that you lower basket into oil and then carefully place battered food into oil. This will help avoid foods sticking to the basket.



## 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\*.

### 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\*.

### Breadcrumbs 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 breadcrumbs, 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 breadcrumb mixture before frying\*.

**\* See tips for frying food with batter coating under Battered Food Frying Tips.**

## 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 370° F. Place fish in hot oil and fry until golden brown.
- Cook fish in batches to maintain oil temperature. Serve.

## 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 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.
- Repeat with remaining batter.

## 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            |
| ⅓ 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, purée tamarind mixture, cashews, ⅓ 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 370° F 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.

## Corn Dogs

- |                           |                     |
|---------------------------|---------------------|
| ½ cup yellow cornmeal     | 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.

## 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.

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

- 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, crisscrossing 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.
- Sprinkle with powdered sugar and serve warm.

## Beignets (makes 2 dozen)

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

- 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 confectioner's sugar.

## Churros

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

## 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**