



Multi-Function Air Fryer



Instruction Manual

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

ITEM: 774859

Wards.com 1•888•557•3848

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Thank you for purchasing your Chef Tested Multi-Function Air 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 cleanup and durability you rely on from Wards.

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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. 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. DO NOT 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 nonfood 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 plug in or operate with wet hands.
- 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 operate this appliance with an external timer or remote control.
- DO NOT use outdoors.
- Turn off and unplug this appliance when not in use.
- DO NOT cover any vents when the appliance is operating.
- This appliance cooks with little or no cooking oil. DO NOT attempt to deep fry foods in oil in this appliance.
- THERE ARE NO SERVICEABLE PARTS INSIDE THIS APPLIANCE.
- DO NOT USE AN APPLIANCE WITH A DAMAGED CORD OR PLUG, AFTER THE APPLIANCE MALFUNCTIONS OR HAS BEEN DAMAGED IN ANY MANNER.
- DO NOT operate the appliance without food inside.
- Old appliances/tools contain valuable materials that can be recycled. Dispose of old appliances/tools using appropriate collection systems in accordance with local and federal regulations.

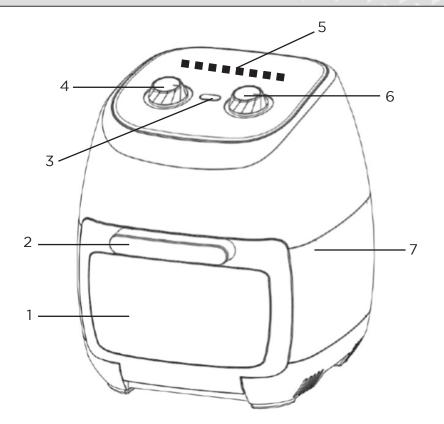
Electrical Safety

This appliance is equipped with a polarized plug in which one prong is wider than the other. This is a safety feature to reduce the risk of electrical shock. The plug will fit into a polarized outlet only one way. If you are unable to insert the plug into the outlet, try reversing the plug. If it still does not fit, 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, 1700W
CORD LENGTH	28"
DIMENSIONS	12" W x 15" H x 13" D
MODEL	AF-605

Parts & Features



- 1. Door
- 2. Door Handle

3. Rotisserie Button/Power Light/Temp. Light

- 4. Time Control Knob (0-60 Minutes)
- 5. Menu
- 6. Temperature Control Knob (175–400° F)
- 7. Oven Housing
- 8. Wire Trays (3, not shown)
- 9. Nonstick Drip Tray (not shown)
- 10. Rotisserie Equipment (see page 8)

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

WARNINGS:

- Keep all sides of the oven at least 5" from all walls, cabinets, etc. when in operation.
- DO NOT place anything on top of the appliance.
- During cooking, hot steam is released through the air outlet opening in the back of the appliance. Keep your hands and face at a safe distance from the steam.
- Be careful of hot steam when removing hot food from the appliance.
- Use oven mitts when removing hot foods or pans.
- DO NOT prepare extremely greasy foods, like sausages, in the air fryer.

AIR FRY WITH WIRE TRAYS

- 1. Connect the plug to an electrical outlet.
- 2. Open the door and insert the food on a wire tray(s). Insert the drip tray under the wire tray(s).
- 3. Close the door.
- 4. Set the temperature and time for cooking per your recipe, or refer to the menu listed above the control panel. The power light will come on and the fan will start.



- 5. The temperature light **J** will turn on, then turn off when the oven reaches the set temperature. During the cooking process, this light will go off and on, indicating the heating element is switching off and on to maintain the set temperature.
- 6. The timer will count down the cooking time.
- 7. Excess oil from the food will collect in the drip tray.
- 8. To pause cooking, open the oven door. To cancel cooking, turn the timer to 0.
- 9. When the timer has counted down to 0, a bell will sound and the oven will switch off automatically.
- 10. Unplug the appliance when finished cooking.

The table below shows estimated time and temperature for cooking some basic foods. This information may vary depending on size or cut of food.

FOOD	TIME (MINS.)	TEMP. (° F)
Thin frozen fries	15-20	400
Thick frozen fries	20-25	400
Potato gratin	25-30	400
Steak	10-15	360
Pork chops	10-15	360
Hamburger	10-15	360
Sausage roll	13-15	400
Drumsticks	25-30	360
Chicken breast	15-20	360
BBQ Skewer	18-25	400
Chicken	30-40	400
Spring rolls	8-10	400
Frozen chicken nuggets	6-10	400
Frozen fish fingers	6-10	400
Cheese snacks	8-10	360
Stuffed vegetables	10	320
Cake	20-25	320
Quiche	20-22	360
Muffins	15-18	400

Note: Be sure to clean the appliance and its accessories after every use.

How to Use (cont.)

How to Use (cont.)

Helpful Hints

11. Use the rotisserie tool to carefully remove the food from the oven.

12. Unplug the appliance when finished cooking.

AIR FRY WITH THE ROTISSERIE

- 1. Connect the plug to an electrical outlet.
- 2. Open the door and insert the drip tray at the lowest setting.
- 3. Prepare your food (maximum 4 lbs.):
 - Use the rotisserie basket (A) for light items that will cook better if tossed during cooking (fries, veggies, etc.).
 - Use the kabob assembly: 2 round ends (B) attach to the rod (C) and hold up to 10 kabob skewers.
 - Use the rotisserie rod with forks (C) to assemble the traditional rotisserie to cook a roast or whole chicken. The rod goes through the food and the forks are secured on each side of the food. Use butcher's twine, as needed, to bind the food (to help balance or hold in wings so they don't burn).
 - Use the rotisserie tool (D) to carefully lift and load the food into the oven. First insert the left end of the rod into the rotisserie socket on the oven interior then rest the right end into the bracket on the right side.
- 4. Close the door. Set the temperature and time for cooking per your recipe. The power light () will come on and the fan will start.
- 5. Press the rotisserie button. The indicator light \bigcirc will come on and the rotisserie will begin to turn. Check the food carefully to make sure it is turning smoothly (not flopping or rubbing). If needed, stop the rotisserie and remove the food to rebalance it.
- 6. The temperature light **J** will turn on, then turn off when the oven reaches the set temperature. During the cooking process, this light will go off and on, indicating the heating element is switching off and on to maintain the set temperature.
- 7. The timer will count down the cooking time.

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- 8. Excess oil from the food will collect in the drip tray.
- 9. To pause cooking, open the oven door. To cancel cooking, turn the timer to 0.
- 10. When the timer has counted down to 0, a bell will sound and the oven will switch off automatically.

- Tips 🗹
 - Snacks that can be prepared in a conventional oven can also be prepared in the air fryer.
 - Use premade dough to prepare filled snacks quickly and easily.
 - Place a baking tin or oven dish on a wire tray if you want to bake a cake or if you want to fry fragile ingredients.
 - Reheat foods at 300° F for up to 10 minutes.

Cleaning & Care

Troubleshooting

- 1. Turn off and unplug the appliance.
- 2. Always allow the appliance to cool completely before cleaning.
- 3. The door can be removed for cleaning, if desired, by sliding the white plastic switch on the inside of the door to the left. Hand wash the door in warm, soapy water with a soft cloth. Dry thoroughly.
- 4. Wipe the interior and exterior of the oven with a damp cloth.
- 5. DO NOT use abrasive brushes or pads, or harsh cleaning solutions.
- 6. DO NOT use metal utensils to clean the drip tray (this may damage the nonstick coating).
- 7. Use a sponge or rubber spatula to remove any stuck-on food or residue.
- 8. All accessories are dishwasher safe.

9. DO NOT immerse any electrical appliance, cord or plug into water.

10. Ensure all parts are dried thoroughly before reassembling and using this appliance.

Problem	Possible cause	Solution
The air fryer does not work.	The appliance is not plugged in.	Plug the cord into an outlet.
	The timer is not set.	Set the timer.
The ingredients fried with the air fryer are not done.	The amount of food is too large.	Cook a smaller amount.
	The set temperature is too low.	Increase the temperature.
	The set cooking time is too short.	Increase the cooking time.
Air fried snacks are not crispy when they come out of the air fryer.	You used a type of snack meant to be prepared in a traditional deep fryer.	Use oven snacks or light- ly brush some oil onto the snacks for a crispier result.
<i>Homemade</i> fries are not crispy when they come out of the air fryer.	Fries weren't properly prepared.	Rinse the potato pieces to remove starch, then pat them dry and toss in a little olive oil before cooking.

Recipes

Veggie Egg Bake

8 eggs, beaten

¼ cup milk
½ cup cheddar cheese, shredded
½ cup spinach, chopped
1 small zucchini, thinly sliced

6 oz. mushrooms, chopped 6 grape tomatoes, sliced 3 green onions, chopped salt & pepper to taste

- 1. To avoid cross contamination, wash hands after touching raw eggs.
- 2. Mix all ingredients together in a medium bowl.
- 3. Spray an 8" round, oven-safe pan with cooking spray. Pour mixture into pan and place the pan on a wire tray in the lowest position. Bake at 325° F for 40–50 minutes.
- 4. Egg bake is done when eggs are set in the center.

Serves 4-6

Meatloaf

- 1 lb. lean ground beef1-2 slices bread, cubed½ medium onion, minced2 eggs½ stalk celery, mincedsalt & pepper, to taste1 clove garlic, minced½ cup ketchup
- 1. To avoid cross contamination, wash hands after touching raw meat.
- 2. In a medium bowl, mix all ingredients, except the ketchup, with your hands.
- 3. Press the meat mixture into an 8" round, oven-safe pan and top with the ketchup.
- 4. Place the pan on a wire tray in the lowest position and bake at 400° F for 30 minutes. When done, the internal temperature at the center of the meatloaf should be 160° F (add more time if needed).

Serves 4

Crispy Air-Fried Chicken

1½ cups flour	½ tsp. cayenne pepper
1 tsp. pepper	1 cup milk
1½ tsp. salt	6 chicken thighs (skin on)

- 1. To avoid cross contamination, wash hands, cutting boards, utensils, etc. after touching raw poultry. DO NOT rinse raw poultry.
- 2. In a large bowl, whisk together the dry ingredients. Pour milk into another bowl.
- 3. Dredge chicken pieces in the dry ingredients, then in the milk, then back into the dry ingredients. Shake off any excess.
- 4. Put the coated chicken pieces onto 1 or 2 racks (1 in the high position, 1 in the low or medium position) in the oven. Leave a little space between each piece.
- 5. Close the oven door and set the oven to 360° F for 50 minutes. Rotate the racks twice while cooking. Chicken is done when internal temperature is 165° F.

Serves 4-6

Loaded Smashed Potatoes

2 medium leftover baked potatoes
2 tsp. olive oil
2 strips of bacon, cooked and crumbled
¼ cup cheddar cheese, shredded

½ cup sour cream 1 green onion, chopped salt & pepper

- 1. Place the cooked potatoes on a plate or cutting board and carefully smash them (with skin on) with the back of a spatula.
- 2. Place the potatoes on a wire tray. Drizzle with olive oil, sprinkle on the bacon and cook at 400° F in the top position for about 5 minutes.
- 3. Sprinkle on the cheese and cook at 400° F until melted.
- 4. Serve with sour cream and green onions. Salt & pepper to taste.

Serves 2

Recipes

Rotisserie Chicken

1 tsp. salt	1 tsp. onion powder
¼ tsp. pepper	1 tsp. paprika
1 tsp. garlic powder	4 lb. whole chicken

- 1. DO NOT rinse raw poultry. To avoid cross contamination, wash hands, utensils, cutting boards, etc. after touching raw poultry.
- 2. In a small bowl, mix together the salt, pepper, garlic powder, onion powder and paprika to make a rub.
- 3. Remove the giblets and sprinkle some of the rub inside the chicken.
- 4. Center the chicken on the rotisserie rod and attach securely with both forks.
- 5. Tie the chicken with twine to hold the wings and legs in (so they don't burn).
- 6. Spread the remaining rub all over the chicken (and under the skin, if desired).
- 7. Use the rotisserie tool to lift the chicken into place in the oven.
- 8. Cook at 400° F for 60-80 minutes.
- 9. Reset the timer, as needed, until chicken reaches internal temperature of 180° F.
- 10. Use the rotisserie tool to carefully remove the chicken to a cutting board or platter. Let rest 10–15 minutes before removing the rotisserie assembly and carving.

Serves 4

Quick and Delicious Shrimp

¼ tsp. cayenne pepper

- ½ tsp. Old Bay® seasoning
- 12 oz. small-medium raw shrimp, peeled and deveined
- 2 tsp. olive oil
- 1-2 Tbsp. salted butter, melted
- 1. To avoid cross contamination, wash hands, utensils, cutting boards, etc. after touching raw seafood.
- 2. In a small bowl, thoroughly mix the cayenne and Old Bay®. Set aside.
- 3. Place the shrimp in a large bowl, and toss with the olive oil. Then, while stirring the shrimp, sprinkle over the seasoning mix and coat evenly.
- 4. Put the shrimp onto a wire tray(s) in a single layer.
- 5. Place the tray(s) in the medium position in the oven and cook at 355° F for 5–12 minutes. Shrimp will be opaque and pink when done.
- 6. When shrimp is done, toss with the melted butter and serve.

Serves 2-3

Apple Hand Pies

2 small apples, peeled and diced	2 tsp. cornstarch
2 Tbsp. honey	2 tsp. water
½ tsp. cinnamon	1 premade 9" pie crust
½ tsp. nutmeg	

- 1. Cook the first 4 ingredients in a saucepan over medium-high heat on a stovetop for about 5 minutes.
- 2. Mix the cornstarch and water in a cup and pour it into the apple mixture. Heat another minute, stirring until the mixture thickens. Remove from heat.
- 3. Roll out the pie crust and cut into 4 equal pieces.
- 4. Divide the apple mixture between the 4 crust pieces and fold each crust over to make 4 triangular pies. Press the edges to close.
- 5. Place the pies on a wire rack in the low or medium position in the oven.
- 6. Cook at 375° F for 15 minutes or until crust is brown and crispy.

Recipes

Notes

Pasta Salad with Roasted Vegetables

1 green pepper, chopped 2 small zucchinis, sliced 8 oz. fresh mushrooms, sliced 3 cloves garlic, minced 2 Tbsp. olive oil salt & pepper 12 oz. rotini, cooked and rinsed 4 green onions, chopped 1 pint grape tomatoes, halved 6 oz. pitted black olives, drained 1 cup pepperoncini, chopped 16 oz. zesty Italian salad dressing Parmesan cheese

- 1. In a large bowl, toss the pepper, zucchini, mushrooms and garlic with the olive oil. Salt & pepper to taste.
- 2. Pour the vegetables into a round 8" oven-safe pan. Place the pan on a wire tray set in the lowest position and cook at 400° F for 10 minutes. Stir and cook another 10 minutes.
- 3. Let the roasted vegetables cool.
- 4. In a large bowl, combine the cold rotini with the onions, tomatoes, olives, pepperoncini and the roasted vegetables.
- 5. Add the salad dressing, stir well and refrigerate 1 hour before serving.
- 6. Serve with freshly grated Parmesan cheese.

Serves 10-12

Cajun Snack Mix

1 cup rice squares cereal1 cup wheat squares cereal1 cup cocktail peanuts1 cup miniature pretzels

1 cup sesame sticks ¼ cup butter, melted 2 tsp. Cajun seasoning

1. Mix the first 5 ingredients in a large bowl, and stir well.

- 2. In a small bowl, combine the butter and Cajun seasoning.
- 3. Slowly pour the butter over the dry ingredients and stir well to evenly coat.
- 4. Put the snack mix in a single layer onto the wire trays and cook at 400° F for 4 minutes. Rotate the racks and cook for another 4 minutes. Repeat if needed.
- 5. When done, pour the mix out onto cookie sheets to cool. Store in an airtight container.

Makes 5 cups

Notes	Notes

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.

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