



Double-Tank Deep Fryer



Instruction Manual

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

ITEM: 791281

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Thank you for purchasing your Chef Tested Double Tank 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 cleanup and durability you rely on from Wards.

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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.
- Wash all removable parts before first use. See Cleaning & Care.
- Short cords are provided to reduce the hazards resulting from entanglement or tripping. Always attach the cord to the appliance first, then to the electrical outlet. DO NOT drape the cord over a counter or tabletop where it can be pulled on or tripped over.
- DO NOT use an extension cord with 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 cords 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 operate with wet hands.
- DO NOT operate this appliance with an external timer or remote control.
- DO NOT use an accessory or attachment not recommended by the manufacturer, as this may cause injury or damage the appliance.
- Keep hands, hair and clothing away from all openings and heated areas.
- 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.
- DO NOT operate without oil in tanks.
- Turn off and unplug this appliance when not in use.
- THERE ARE 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.
- Appliances/tools contain valuable materials that can be recycled. Dispose of old appliances/tools using appropriate collection systems in accordance with federal and local regulations.



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Electrical Safety

This appliance is equipped with 2 detachable magnetic, 3-prong grounding plugs. These are safety features to reduce the risk of electrical shock. Each magnetic plug should be attached to the appliance before connecting to an electrical outlet.

This plug is designed to attach to the appliance only 1 way. Check the plug for the printing "this side up" before attaching to the appliance. Separate outlets and circuits should be used for each plug to avoid tripping circuit breakers.

Outlets 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.



Parts & Features



Specifications

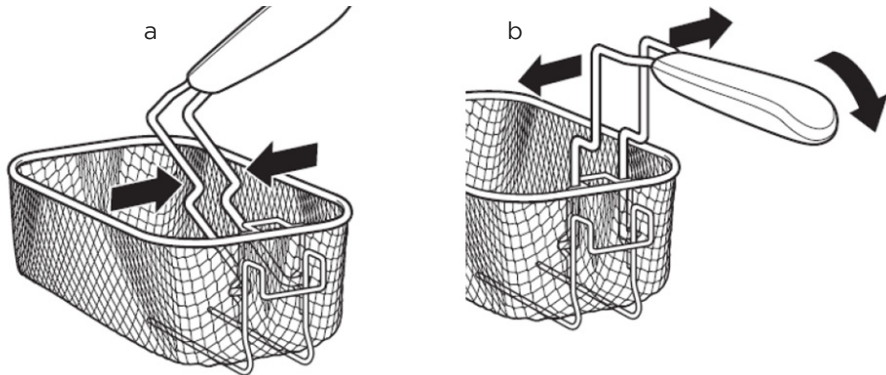
POWER RATING	60Hz, 120V 1500W (each side)
CAPACITY	6.34 qts. each tank
CORD LENGTH	35.5" +/- 6"
DIMENSIONS	17.7" W x 9.9" H x 13.8" D
MODEL	SLF-102

1. Housing
2. Temperature Control (2)
3. Control Panel/Heating Element Assembly (2)
4. Ready Light (2)
5. Power Light (2)
6. Timer Control (2)
7. Lid (2)
8. Handle (2)
9. Oil Tank (2, under lids, not shown)
10. Magnetic Power Cord (2, not shown)
11. Basket (2, see page 6)

WARNINGS:

- **Be sure handles are properly assembled to baskets and locked into place.**
- **Always fill oil between MIN and MAX fill marks in oil tanks.**
- **Remove as much moisture from food as possible. Remove any excess water from food by blotting with a paper towel. Excess water or ice particles can cause hot oil to splatter or foam.**
- **DO NOT add water or ice to oil.**
- **Always fry with lids in place. DO NOT block vents.**
- **DO NOT use refrigerated oil.**
- **Beware of hot steam emitting from vents and open lids carefully.**
- **DO NOT operate deep fryers for more than 60 minutes in a 2-hour period.**

1. Place housing on a stable, flat surface. Insert tanks into housing.
2. Align grooves of heating element assemblies with grooves on housing. Push down on each heating element assembly to connect.
3. Assemble the handles to the baskets:
 - a. Squeeze tines of handle together. Align tines with round holes on bracket inside basket.
 - b. Release tines to allow them to spread. Pull handle back to lock.



4. Fill the tank(s) with oil between the MIN/MAX markings.
5. Make sure the fryers are set to OFF and attach the magnetic end of cord(s) to fryer socket(s) on the back of the heating element assembly(ies). The magnetic end attaches only 1 way — look for “this side up” on the plug.
6. **If both sides of the fryer will be used at once, plug the cords into separate electrical outlets on separate electrical circuits.** Be careful not to disturb the magnetic connection(s) when plugging cord(s) into electrical outlet(s).

7. Place the basket(s) down into the oil and cover with lid(s).
8. Set the temperature control(s) to desired setting and set the TIMER to 20 minutes. Preheat oil until the READY light goes out (10 to 15 minutes).
9. When oil is ready, remove the lid(s). Gently lower food to be fried into the hot oil and replace lid(s).
10. Reset the TIMER(s) to desired cooking time between 1–30 minutes (rotate past 10 minutes and then to desired frying time).
11. When time has expired, the TIMER(s) will automatically shut off. Carefully remove lid(s), raise basket(s) and hook over tank(s) to drain.

NOTE: DO NOT allow condensation to drain into oil when removing lid(s).

12. Carefully empty food from basket(s) and place in a bowl, colander, or tray lined with paper towel.
13. Replace basket(s) in oil, add lid(s) and set the TIMER(s). Wait for oil to come back up to temperature (READY light will go out). When oil is ready, reset the TIMER(s) to desired cooking time and continue frying.
14. When finished frying, cover oil with lid(s), turn OFF and unplug the cord(s) from the electrical outlet(s).
15. Oil may take several hours to cool. DO NOT attempt to move or clean the housing, tanks or heating elements until oil is completely cooled.

1. Turn off and unplug the appliance.
2. **Always allow the oil to cool completely before cleaning.**
3. Remove the baskets and heating element assemblies from the tanks.
4. Strain and pour cool oil into its original (resealable) empty bottles. If you plan to reuse the oil, store it in the refrigerator or a cool, dark, dry place for up to 6 months.
5. Use a soft cloth, sponge or rubber spatula to remove any stuck-on food or residue. Wipe all excess oil or film from tanks.
6. **DO NOT** use abrasive brushes or pads, or harsh cleaning solutions. Hand wash the baskets, tanks and lids in warm, soapy water. The tanks and baskets are also dishwasher safe.
7. **DO NOT** immerse heating element assemblies into water. To avoid damaging, use care and gently wipe the heating elements and control panels with a soft cloth dampened with hot, soapy water. Wipe with a dry cloth.
8. Wipe the exterior housing with a damp cloth.
9. **DO NOT immerse any cord, plug or electrical appliance into water.**
10. Ensure all parts are dried thoroughly before reassembling and using this appliance.

Tips

- **Fry with a good quality vegetable or peanut oil.**
- **DO NOT fry foods in butter, margarine, olive oil or animal fat.**
- **DO NOT mix two types of oil.**
- **DO NOT add fresh oil to used oil.**
- **Change oil regularly to maintain optimum frying and flavor quality.**
- **Oil used for only French fries can be used 10 to 12 times before changing if oil is filtered after each use. Oil used for food that is high in protein (such as meat or fish) should be changed more frequently.**
- **Always change the oil when it has a strong smell or taste, or when it turns dark.**
- **To filter oil, allow oil to cool completely. Strain the used oil with cheesecloth or paper towels.**
- **Always follow food package cooking directions.**
- **DO NOT use plastic utensils in hot oil.**
- **For best results, fry a single layer of food for each batch.**
- **Season food AFTER frying.**
- **Length of cooking time and temperature may vary based on batch size and weight.**
- **ALWAYS use a thermometer to ensure meat or poultry is cooked.**

Beer Batter

2½ cups Bisquick®	1 tsp. sugar
½ cup cornmeal	pepper, to taste
2 tsp. salt	12 oz. beer

Mix all dry ingredients in a bowl. Add beer 4 ounces at a time. Batter will be sticky and not too runny. Use to deep fry vegetables, cheese curds, onion rings, etc.

Hush Puppies

canola oil for frying	½ tsp. sugar
1¼ cups cornmeal	½ tsp. salt
½ Tbsp. baking powder	½ tsp. baking soda
½ tsp. pepper	2 eggs
¼ tsp. cayenne pepper	¾ cup buttermilk
½ cup flour	½ cup onion, finely minced

1. To avoid cross contamination, wash hands and utensils after touching raw eggs.
2. Heat oil to 360° F.
3. Whisk all dry ingredients together in a large bowl.
4. Whisk eggs, buttermilk and onion together in a small bowl.
5. Pour wet ingredients into dry ingredients and mix well.
6. Slowly drop batter by Tbsp. into the hot oil (just a few at a time). Rotate balls of batter in the oil to ensure even browning.
7. When golden brown (about 1 minute), remove and drain on paper towels.

Serves 4-6

Deep Fried Pickles

canola oil for frying	½ tsp. black pepper
32 oz. dill pickle chips, drained, patted dry	½ tsp. garlic powder
1½ cup seasoned breadcrumbs	2 eggs
½ tsp. cayenne pepper	ranch dressing

1. To avoid cross contamination, wash hands and utensils after touching raw eggs.
2. Heat oil to 360° F.
3. Whisk dry ingredients together in one bowl and beat the eggs in another bowl.
4. Dip each pickle in the eggs, then into the dry mixture. Drop in the oil for about 1 minute, turning until evenly browned. Drain on a paper towel.
5. Serve hot with ranch dressing as a dipping sauce.

Serves 4

Fried Chicken

canola oil for frying	½ tsp. cayenne pepper
½ cup flour	1 cup milk or buttermilk
1 tsp. black pepper	1 chicken, cut up
1½ tsp salt	

1. To avoid cross contamination, always wash hands thoroughly after handling raw poultry.
2. Heat the oil to 375° F.
3. In a large bowl, whisk together the dry ingredients. Pour milk into another bowl.
4. Dredge chicken pieces in the dry ingredients, then in the milk, then back into the dry ingredients. Shake off excess.
5. Carefully load the chicken in the basket into the hot oil. Fry 5-8 minutes or until internal temperature reaches 165° F.
6. Drain the chicken on paper towels after removing from the oil.

Serves 3-4

Funnel Cakes

canola oil for frying	¾ tsp. baking powder
1½ cup flour	1 egg
¼ tsp. salt	¾ cup milk
½ tsp. baking soda	1 tsp. vanilla extract
2½ Tbsp. sugar	powdered sugar

1. To avoid cross contamination, wash hands and utensils after touching raw eggs.
2. Heat oil to 360° F.
3. Mix all dry ingredients, except powdered sugar, in a large bowl.
4. Whisk the egg, milk and vanilla in a small bowl.
5. Pour the wet ingredients into the dry ingredients. Mix until well blended.
6. Pour batter into a large, plastic bag. Cut 1 corner of the bag diagonally, about ¾". Pinch the hole shut until ready to drizzle batter into the oil.
7. Carefully drizzle ¼ cup of batter into the hot oil. Maintain a continuous stream of batter for best results.
8. Set aside the bag of batter, again pinching the hole shut.
9. Turn the funnel cake in the oil to ensure even browning. Fry 1-2 minutes or until golden brown.
10. Drain on paper towels. Sprinkle with powdered sugar and serve warm.

Serves 4-6

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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