



Dual-Basket Air Fryer



Instruction Manual

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

ITEM: 796463

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Thank you for purchasing your Chef Tested Dual-Basket 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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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 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.
- 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.
- The surface below the appliance may become hot during use.
- DO NOT use near water. DO NOT plug in or operate with wet hands.
- DO NOT fill the baskets with oil or any other liquid.
- 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.
- Immediately unplug the appliance if you see dark smoke coming out of the appliance. Wait for the smoke emission to stop before you remove the basket.
- 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 the vented areas.
- 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.
- 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.

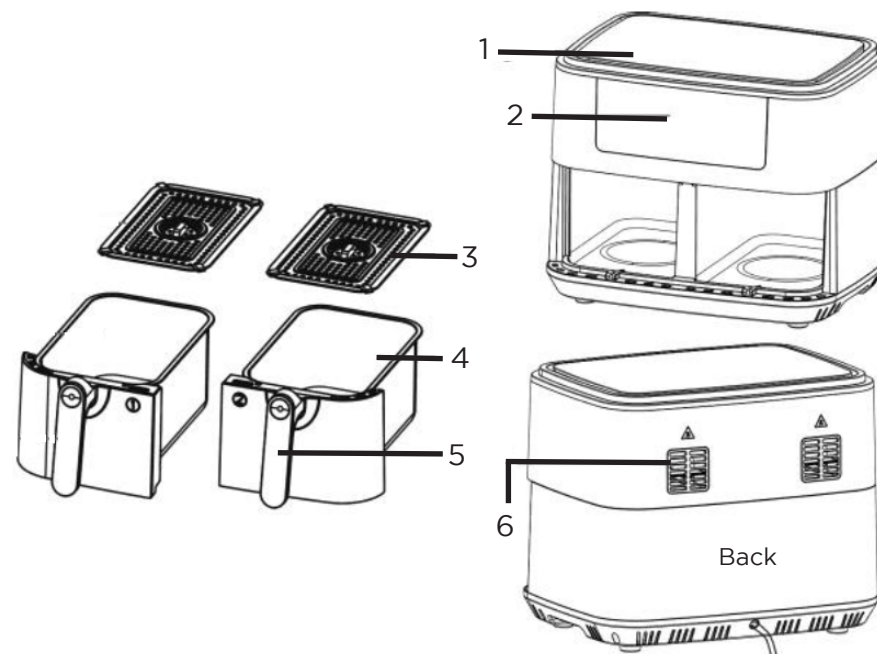
Electrical Safety

This appliance is equipped with a 3-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, 1600W
CAPACITY	4.75 Quarts (each side)
CORD LENGTH	39" +/-4"
DIMENSIONS	14.5" W x 13" H x 13" D
MODEL	SLF-116

Parts & Features



















1. Housing
2. Display/Control Panel
3. Crisper Tray (2)
4. Frying Basket (2)
5. Basket Handle (2)
6. Vent (2)

WARNING: When positioning the air fryer, leave at least 4" of space at the back, sides and top of the housing!

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 harmless.

OPERATION

This air fryer has 2 airfry baskets and zones, 1 on the left and 1 on the right. These zones can be operated 1 at a time, both at the same time with the same settings or both at the same time with different settings.

1. Plug the airfryer power cord into an electrical outlet. The control panel will flash and the POWER light  will illuminate red. Press POWER and the control panel will illuminate.
2. Place food to be cooked in the basket(s) per your recipe.
3. Operating 1 ZONE ONLY:
 - a. Press  or  to select the zone.
 - b. Press the desired cooking function (see page 7).
 - c. If desired, adjust the preset time and temperature by using +/- buttons.
 - d. Press  to start cooking.
4. Operating BOTH ZONES WITH THE SAME SETTINGS:
 - A. Press MATCHCOOK .
 - b. Press the desired cooking function (see page 7).
 - c. If desired, adjust the preset time and temperature by using +/- buttons.
 - d. Press  to start cooking.
5. Operating BOTH ZONES WITH DIFFERENT SETTINGS:
 - a. Press  to select zone 1.
 - b. Press the desired cooking function (see page 7).
 - c. If desired, adjust the preset time and temperature by using +/- buttons.
 - d. Press  to select zone 2.
 - e. Press the desired cooking function (see page 7).
 - f. If desired, adjust the preset time and temperature by using +/- buttons.
 - g. Press SMART FINISH  if you want both foods to finish cooking at the same time (the zone with the shortest cooking time will delay cooking until the time matches the zone with the longer cooking time).
 - h. Press  to start cooking.
6. While cooking, press  to pause the air fryer or press  to cancel cooking. If cooking with both zones, press  or , then  to pause or  to cancel.













Note: When cooking using MATCHCOOK or SMART FINISH, 1 zone cannot be cancelled, but 1 zone can be paused by pulling the basket out (the other zone will keep cooking).

WARNING: During hot air frying, steam is released through the vents. Also be careful of hot steam when removing cooked food!

Note: When adjusting time and temperature using +/- buttons, time will increase or decrease in 1-minute increments and temperature will increase or decrease in 10° F increments.

7. When cooking time has elapsed, the air fryer will beep. Check the food for doneness and add more cooking time if needed. If food is done, pull out the basket and set it on a heat-resistant surface.
8. Remove the food using plastic or wooden tongs or another utensil (metal utensils may damage the nonstick coating on the inside of the basket or crisper tray).
- Note:** When cooking time has elapsed, the fan will continue to operate for 1 minute to cool down the air fryer.
9. When finished cooking, unplug the appliance.

PRESET BUTTONS

Button		Time (minutes)	Temperature (° F)
Preheat		3	360
French Fries (frozen)		18	400
Meat		12	400
Drumsticks		20	400
Steak		12	360
Cake		25	320
Shrimp		8	360
Fish		10	360
Pizza		20	360
Vegetable		10	320
Reheat		15	300
Dehydrate		360	120

Note: To cook using manual settings (when a preset time and temperature will not work for a recipe), simply select any of the presets and then adjust the time and temperature to desired settings using the +/- buttons.

COOKING GUIDES

Use these settings as a guide only. As ingredients differ in size, shape and brand, you may need to adjust cooking times and temperatures.

Fresh Food	Temperature (° F)	1 Zone (mins.)	2 Zones (mins.)
Asparagus, 1 bunch	400	8-12	20-25
Beets, 6 small	400	30-35	35-40
Bell peppers, 3 small	400	10-15	15-20
Broccoli, 1 head cut into florets	400	15-20	20-25
Brussels sprouts, 1 lb. cut in half	400	20-25	35-40
Carrots, 1 lb. cut into 1" pieces	400	17-20	20-25
Cauliflower, 1 head cut into florets	400	12-15	18-20
Corn on the cob, 2 cut in half	400	8-10	10-15
Green beans, 1 lb.	400	7-9	15-20
Kale (for chips), 5 cups	400	7-9	13-15
Mushrooms, 8 oz. cut in half	400	7-9	13-15
Potatoes, 7 oz. pierced, 3	400	30-35	37-40
Hand-cut fries, 1 lb. thick-cut	400	19-24	35-40
Sweet potatoes, 8 oz. pierced, 3	400	36-42	40-45
Zucchini, 1 lb. cut into 1" pieces	400	15-20	25-28
Chicken breasts, boneless, 4	400	22-24	25-28
Chicken breasts, bone-in, 2	400	25-30	30-35
Crab cakes, 8 oz., 2	400	5-10	10-13
Lobster tails, 4 oz., 4	400	5-8	15-18
Beef burger, ¼ lb., 2	400	8-10	10-13
Beef steak, 8 oz., 2	400	10-20	14-18
Bacon, 3 strips cut in half	350	8-10	9-12
Pork tenderloin, 1 lb.	375	15-20	17-22

(continued on next page)

Frozen Food	Temperature (° F)	1 Zone (mins.)	2 Zones (mins.)
Chicken cutlets, 3	400	18-21	20-25
Chicken nuggets, 12 oz.	400	10-13	18-21
Fish fillets, 6	400	14-16	17-22
Fish sticks, 18	400	10-13	16-19
Mozzarella sticks, 11 oz.	375	8-10	10-12
Onion rings, 10 oz.	375	13-16	18-22
Pot stickers, 10.5 oz.	400	12-15	16-18
Pizza rolls	400	12-15	15-18
Popcorn shrimp, 15 oz.	400	9-11	14-18
Sweet potato fries, 1 lb.	400	20-22	30-32
Tater tots, 1 lb.	375	18-22	25-27

Tips

- When cooking with **BOTH ZONES** of the air fryer, cooking times may take a little longer (as noted on the guides on pages 9 & 10).
- Adding a small amount of oil to food can make it crispier. Oil misters work well for this.
- To make cakes, hand-pies or any foods with filling or batter, place foods in an oven-safe pan (not included) which will fit inside the basket on top of the crisper tray.
- Use paper towels to pat dry meat, poultry or seafood before cooking.
- Some foods require shaking or stirring halfway through cooking time to cook evenly. When the basket is pulled out, the air fryer will pause. Cooking will resume when the basket is put back in place.
- **DO NOT** over fill the basket! Most foods will cook best when placed in a single layer on the crisper tray.

Note: Clean the appliance after EVERY use.

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. Hand wash the baskets 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.
5. The crisper trays can be hand washed or cleaned in a dishwasher.
6. Clean the inside of the air fryer with hot water and a soft clean cloth.
7. Wipe the exterior housing with a clean damp cloth.
8. **DO NOT immerse any electrical appliance, cord or plug into water.**
9. Ensure all parts are dried thoroughly before reassembling and using this appliance.

Problem	Possible cause	Solution
Air fryer does not work	Check the power cord	Put the plug into an electrical outlet
	Air fryer hasn't been started	Press ►
Food under cooked or unevenly cooked	Quantity is too large	Cook in smaller batches
	Temperature is too low	Increase temperature
	Cook time is too short	Increase cooking time
	Food on bottom not cooked	Shake/stir food half way through cooking
Food is not crispy	Food is too dry	Brush or spray food with oil before cooking
Air fryer is smoking	Baskets and trays have too much oil on them	Clean properly after each use
	Food is overcooked	DO NOT leave air fryer unattended

Breakfast Pizza

- 1 large flaky biscuit (refrigerated dough like Grands®)
- ½ tsp. corn meal
- ⅓ cup shredded cheddar cheese
- 2 cooked eggs (scrambled or over-hard)
- 2 slices of cooked bacon, cut in half (see guide on page 9)
- 1 tsp. diced jalapeno pepper

1. Separate the uncooked biscuit into 2 layers.
2. Sprinkle ½ tsp. of corn meal on a cutting board and use a rolling pin to roll each biscuit half into a 3" circle.
3. Using MATCHCOOK, cook each crust on the crisper trays at 400° F for 7 minutes.
4. Top each cooked crust with 1 Tbsp. cheese, 1 egg, 1 slice of bacon, ½ tsp. jalapeno and 2 more Tbsp. cheese.
5. Using MATCHCOOK, cook the pizzas at 400° F for another 3 minutes.
6. Carefully remove the pizzas from the baskets using a plastic spatula and serve hot.

Serves 1-2

Bread Pudding

- 3 cups dry bread, cut into ½" cubes
- 2 eggs, beaten
- 1 apple, finely chopped
- 1 cup milk
- ½ tsp. vanilla extract
- ¼ cup sugar
- ¼ tsp. ground cinnamon
- ¼ tsp. ground nutmeg

1. To avoid cross contamination, wash hands and utensils after touching raw eggs.
2. In a mixing bowl, stir together all of the ingredients until well blended.
3. Let the mixture sit for 5 minutes.
4. Carefully pour onto a crisper tray in the basket and cook at 350° F for 15 minutes. Stir well and cook another 10 minutes or until desired consistency is reached.

Serves 2-4

Grilled Cheese

- 2 slices of bread
- salted butter
- ¼ tsp. garlic powder
- 1 slice provolone cheese
- 1 slice sharp cheddar cheese
- ½ tsp. dried oregano

1. Spread butter lightly on 1 side of each piece of bread.
2. Sprinkle half of the garlic powder on the butter of 1 slice of bread and place the bread, butter-side down, on the crisping tray in 1 basket.
3. On top of that bread, layer the provolone and the cheddar cheese. Sprinkle with the oregano.
4. Add the last slice of bread, butter-side up, and sprinkle with the remaining garlic powder.
5. Cook at 400° F for 4 minutes.
6. Carefully flip the sandwich with a plastic spatula and cook at 400° F for another 2 minutes.

Serves 1

Hard "Boiled" Eggs

1-6 eggs

1. Place the eggs (not touching) on the crisper tray inside 1 basket.
2. Cook for 17 minutes at 270° F.
3. Use tongs to place the cooked eggs in a bowl of ice water for 5 minutes.

Breaded Pork Chops

- ½ cup Panko breadcrumbs
- ½ tsp. garlic powder
- ½ tsp. onion powder
- ½ tsp. seasoned salt
- 2 bone-in pork chops (about ½ lb. each)
- 1 Tbsp. mayonnaise

1. To avoid cross contamination, wash hands, cutting boards and utensils after touching raw meat.
2. In a shallow bowl, mix the breadcrumbs, garlic powder, onion powder and seasoned salt.
3. Cover the pork chops with a light coating of mayonnaise, then place the pork chops in the breadcrumb mixture and coat all sides evenly.
4. Place 1 breaded pork chop in each basket on the crisping tray.
5. Using MATCHCOOK, cook both zones at 400° F for 25 minutes. Carefully flip the chops after 15 minutes, if desired.

Serves 2

Lemon-Pepper Wings

- 1 Tbsp. lemon-pepper seasoning
- 1½ tsp. garlic powder
- ¼ tsp. cayenne pepper
- 1½ lbs. chicken wings (drummies and flats separated)
- ranch dressing

1. To avoid cross contamination, wash hands, cutting boards and utensils after touching raw poultry. DO NOT rinse raw poultry.
2. In a small bowl, mix together the lemon-pepper seasoning, garlic powder and cayenne pepper.
3. Pat the wings dry with a paper towel. Sprinkle the seasoning mix on all sides of the wings and place them on the trays in the air fryer baskets.
4. Using MATCHCOOK and the DRUMSTICK button, cook at 400° F for 20 minutes, shaking the wings after 10 minutes.
5. Wings are fully cooked when the internal temperature is 160° F.
6. Serve with ranch dressing.

Serves 2-4

Garlic-Butter Salmon

- 2 boneless salmon fillets (about 6 oz. each)
- 2 tablespoons butter, melted
- ½ tsp. garlic powder
- salt and pepper, to taste
- 1 tsp. fresh Italian parsley, minced
- ½ lemon

1. To avoid cross contamination, wash hands, cutting boards and utensils after touching raw seafood.
2. Use a pastry brush to brush each salmon fillet with butter on all sides.
3. Sprinkle each fillet with the garlic powder, salt & pepper and parsley.
4. Place both fillets in 1 basket on the crisper tray and cook using the FISH button at 360° F for 10 minutes.

Serves 2

Roasted Cauliflower and Red Peppers

- ½ small head cauliflower, cut into florets
- 1 red bell pepper, cut into thin strips
- 1 small onion, cut into thin wedges
- 1 tsp. dry parsley flakes
- 2 Tbsp. olive oil
- salt & pepper, to taste

1. In a large bowl, toss the cauliflower, bell pepper, onion and parsley flakes with the olive oil and salt & pepper.
2. Cook the vegetables in 1 basket on the crisper tray using the VEGETABLE button at 320° F for 10 minutes.
3. Toss the vegetables and cook again using the VEGETABLE button at 320° F for 10 minutes.
4. Repeat if cauliflower is not at desired tenderness.

Serves 2

Steak with Mushrooms

2 Tbsp. Worcestershire sauce
2 Tbsp. butter, melted
½ tsp. garlic powder
¼ tsp. black pepper
1 lb. sirloin steak, cut into 1" cubes
8 oz. baby bella mushrooms, cut in half
2 green onions, chopped

1. To avoid cross contamination, wash hands, cutting boards and utensils after touching raw meat.
2. Combine the first 4 ingredients in a large mixing bowl.
3. Add the steak, mushrooms and onions and toss to coat. Marinate at room temperature for at least 1 hour.
4. Cook on the crisper tray in 1 basket using the MEAT button at 400° F for 12 minutes, stirring at 6 minutes.
5. Shorten cooking time, as needed, if rarer steak is desired (internal temperatures: rare=125° F, medium-rare=130° F, medium=140° F, medium-well=150° F, well-done=160° F).

Serves 2

Air-Fried Chicken

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

1. To avoid cross contamination, wash hands, utensils and cutting boards after touching raw poultry. DO NOT rinse raw poultry.
2. In a large bowl, whisk together the dry ingredients. Pour the milk into another bowl.

(continued on next page)

3. Dredge the chicken pieces in the dry ingredients, shake off excess, then in the milk, then back into the dry ingredients. Shake off excess.
4. Put the chicken on the crisper trays in each basket, leaving space between each piece (fit 2 or 3 pieces in each basket).
5. Using MATCHCOOK, cook at 360° F for 30-40 minutes. Chicken is done when internal temperature reaches 165° F.

Serves 3-4

Smoked Sausage Dinner

12 oz. pre-cooked smoked sausage, cut into ½" slices
8 oz. fresh mushrooms, sliced
1 bell pepper, coarsely diced
8-10 baby red potatoes, quartered
1 small onion, sliced
¼ cup olive oil
salt & pepper, to taste

1. Add sausage, mushrooms and peppers to a large bowl and toss with 2 Tbsp. olive oil, salt and pepper.
2. Pour onto the crisper tray in 1 air fryer basket.
3. Toss the potatoes and onion with the remaining olive oil, salt and pepper.
4. Pour onto the crisper tray in the other air fryer basket.
5. Using MATCHCOOK and the PIZZA button, cook at 360° F for 20 minutes, stirring each basket after 10 minutes.
6. Check potatoes for doneness by piercing with a fork and add more cooking time if needed.

Serves 3-4

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

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