

# Chef TESTED ✓

by **Montgomery Ward®**

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Cookware  
that brightens  
the Kitchen  
and produces  
excellent  
results

— 22-pc. Enameled Steel Cookware Set —



## Instruction Manual

MODEL: PC-CHEF-22

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

Wards.com 1-888-557-3848

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Thank you for purchasing your Chef Tested 22-pc. Enameled Steel Cookware Set 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.

You've made a wise choice with this well-rounded set!

It's an excellent value for all you get, with all the pots and pans you need for everyday cooking and successful gourmet recipe results, plus a 6-pc. tool set and 3 bowl sizes with lids for prep and storage. Food virtually slides off the white, non-staining enamel interiors, (black non-stick interiors on fry pans) for easy cleanup. And whether you chose striking black or colorful blue, hunter green or red, this quality-crafted set is definitely worthy of display on a pot rack in your kitchen.

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**PLEASE SAVE THESE INSTRUCTIONS**

**THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY**

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## Important Safeguards

**PLEASE READ THESE INSTRUCTIONS FOR YOUR ENAMELED COOKWARE BEFORE USING**

**NOTE: WE WILL NOT BE RESPONSIBLE FOR DAMAGE TO STOVETOPS**

1. Always follow your stovetop manufacturer's instructions for correct stovetop use and for specific cookware restrictions.
2. We recommend the use of flat-bottomed stainless steel or hard-anodized exterior cookware **ONLY** on ceramic/glass cooktops.
3. Overheating or allowing enameled cookware to boil dry can result in the fusing of your cookware to a ceramic/glass stovetop, requiring replacement of your stovetop.
4. Never place a hot pan on a cool ceramic/glass stovetop burner. This can cause fusion of the pan to the stovetop.
5. Do not drag or scrape cookware across your ceramic/glass stovetop. This can cause scratches or marks on your stovetop.

## Cooking Tips ✓

### REASONS TO LOVE ENAMELED COOKWARE

Enamel shrouds the underlying steel, preventing it from altering the flavor of your food. It's also a great heat conductor, and the colors added during the enameling process are easy on the eye. Who doesn't love cookware that you can match to your kitchen?

### TIPS FOR COOKING WITH ENAMELED STEEL

There aren't a whole lot of rules when it comes to cooking in enamel, so mostly, you can stir and simmer away at will. It's important to remember, though, that enamel is a bit too delicate for fast flashes of high heat. If you'd rather your pot live a long, healthy life, leave your intense searing for another pan in your arsenal. And, when starting your favorite stew, be sure the pot doesn't go empty too long on your heat source – this could result in it boiling dry, which leads to a damaged coating.

**Note: This cookware is not intended for commercial or restaurant use.**

## Important Safeguards

### WARNING:

- Never leave an enameled pot on a glass cooktop. Always remove it to a heat-resistant, hard surface, such as a wooden cutting board.
- Never leave an empty enameled cookware pot (without any food content) on a hot burner. (Above 300°F and/or for more than 5 minutes). Boiling dry may damage the handle/body/range.
- Keep small children away from the stove while you are cooking. Be careful around the stove as heat, steam and splatter can cause burns.
- Fumes from everyday cooking and smoke from burning foods can be harmful to birds and other small pets. Overheating cooking sprays, oils, fats, margarine and butter will create dangerous fumes which a bird's respiratory system can not handle.
- Do not cook the food content until charred. This could cause the enameled cookware to crack when washed.
- Enameled cookware should not be washed with cold water when it is still in high heat (above 120°F). Time required to reduce enameled cookware to a cold state is approximately 15 minutes.
- During cooking, the minimum volume of water desired in enameled cookware is 10-oz.
- Enameled cookware is very sensitive to bumping/dropping or hard usage. Avoid banging on hard surfaces or dropping.
- Always match the pot size to the burner size. Use burners that are the same size as the pots you are using. Adjust gas flame (if using a gas stove) so that it does not extend up the sides of the pot.
- Avoid sliding or dragging your cookware across the surface of your stovetop, especially glass top, as scratches may result.
- Never use your cookware in your microwave oven.
- Always use potholders when removing cookware from your oven. This cookware is broiler safe (except bowls and their lids) and is oven safe up to 350°F.
- Plastic bowl lids are not oven-safe.

### UTENSILS:

- Metal or sharp-edged utensils can be used in this cookware. However, cutting with sharp knives will leave slight scratches on the interior surface.
- Do not make a double-boiler out of pots not specifically designed for that use.

### HANDLES & KNOBS:

- Handles and knobs can get very hot under some conditions. Use caution when touching and always have pot holders available.
- Position cookware so handles are not over other hot burners. Do not allow handles to extend beyond the edge of stove where pans can be knocked off the cooktop.

### LIDS:

- When removing lids or cooking with lids, always position the lid so that the steam is directed away from you. Always use a potholder when adjusting lids as rising steam can cause burns.
- The tempered glass lids are oven-safe to 350°F, but avoid direct exposure to a hot burner or flame.
- Do not use glass lid if you notice a crack in it.

## Cleaning & Care

- Your cookware set is dishwasher safe.
- Before your first use of this cookware, wash thoroughly in hot, soapy water and dry completely.
- Never use oven cleaners to clean cookware. It will ruin the enamel.
- Do not use steel wool scouring pads or strong abrasive cleaners on your enameled cookware.
- To remove gray scuff marks on the interior surface, use a soft sponge and non-abrasive cleaner.
- To remove stubborn, baked-on foods, fill with warm soapy water and let stand. To clean, use a soft sponge, or plastic or nylon pad.

## General Care & Storage

1. Always store your saucepans in an upright position, or hang them separately. Do not nest them inside each other as this will damage the enameled surface.
2. If you must nest them, place a plastic or paper separator between the pots or pans.
3. Always store the lids upright and protect the glass from damage.
4. Make sure that all cookware is completely dry before storage as mold may develop if stored with moisture adhering.
5. Electric appliances, mixers and electric knives are not recommended for use inside enameled cookware and bowls. They may cause the enamel to chip.

## Parts & Features

### Your enameled steel cookware set consists of the following pieces:

Sauce Pan (1 qt) with lid and enamel interior  
Sauce Pan (2 qt) with lid and enamel interior  
Casserole (3 qt) with lid and enamel interior  
Buffet Server (3 qt) with lid and enamel interior  
Frying Pan: 8¾" diam. x 1¾" d, with nonstick interior  
Frying Pan: 10¼" diam. x 2" d, with nonstick interior  
Bowl (24-oz.) with plastic lid  
Bowl (36-oz.) with plastic lid  
Bowl (52-oz.) with plastic lid  
2 Spoons (slotted & solid)  
Ladle  
Pasta Claw  
2 Angled Turners (slotted & solid)

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.

# Chef

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## 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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