



**Chef**<sup>®</sup>  
TESTED ✓

by **Montgomery Ward**<sup>®</sup>

**Chef**<sup>®</sup>  
TESTED ✓



by **Montgomery Ward**<sup>®</sup>

9-pc. Ceramic Cookware Set



Instruction Manual

MODEL: KSM01

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

Wards.com 1-888-557-3848

Wards.com 1-888-557-3848





**Chef**<sup>®</sup>  
TESTED ✓

by **Montgomery Ward**<sup>®</sup>

Thank you for purchasing your Chef Tested<sup>®</sup> 9-Piece Aluminum Cookware Set with Ceramic Interiors by Montgomery Ward<sup>®</sup>. 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!

We're also confident you'll love the rich color with a gleaming metallic finish and banded aluminum accents. The set turns everyday cooking into artistic experience from start to finish, and even-heating aluminum helps to ensure perfectly cooked meals every time.

## Table of Contents

Important Safeguards.....	3-4
Parts & Features.....	4
Using Your Cookware .....	5
Cleaning & Care .....	5
Recipes.....	6-9
Warranty & Return Information.....	10-11

## PLEASE SAVE THESE INSTRUCTIONS

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY

© 2014 Montgomery Ward, Inc. All rights reserved.

## Important Safeguards

### PLEASE READ THESE INSTRUCTIONS BEFORE USE

Basic safety precautions should always be followed when using your 9-Piece Ceramic Cookware Set, especially when children are present.

1. Never leave cookware unattended while cooking.
2. Use only low to medium heat with your cookware set at all times (including boiling water). High heat may damage your ceramic cookware, and this type of damage is not covered under the warranty.
3. Never let cookware boil dry or leave an empty piece of cookware on a heated burner.
4. Select the proper burner size so that the heat touches only the bottom of the cookware and does not climb up the side walls.
5. On gas ranges, adjust the flame so that it contacts only the bottom of the pan and does not jump up the sides of the pot.
6. Do NOT use cookware to flambé.
7. Avoid any extreme temperature changes. Let pans cool before cleaning to prevent warping caused by extreme temperature shocks.
8. Do NOT slide or drag cookware across the stovetop, as this may cause damage to both the cookware and the stovetop.
9. When removing lids during cooking, tilt lid to direct steam away from you, and keep hands and face away from steam vents.
10. Do NOT use glass lids that have cracks, chips or scratches and do not attempt to make repairs to damaged cookware. Using damaged lids or cookware could lead to explosions or injuries to users or bystanders.
11. Do NOT place hot glass lids under cold water, as the temperature change can break the glass. This is not covered under the warranty.
12. When leaving a covered pan on the burner after the heat is turned down, be sure to leave the cover ajar or the steam vent open, or else a vacuum seal may form. If a vacuum seal does form, do not attempt to remove the cover from the pan.
13. The handles and knobs can get very hot under certain conditions. As a general precaution, we recommend the use of a pot holder for all cookware.
14. When cooking, make sure handles are not positioned over other hot burners.
15. Some handles and knobs that are attached with screws may loosen over time. If this occurs, they should be retightened. Do NOT overtighten, as this could result in damage to the lid or knob. If the screw cannot be tightened, or if the handles are riveted or welded, call our toll-free Customer Service for assistance.
16. Keep children away from the stove while you are cooking. Be careful around the stove, as heat, steam and splatter can cause injury.
17. Do NOT touch hot cookware with a wet cloth or pot holder, or put it on a wet surface. Hot cookware should be placed on heat-resistant surfaces only.



## Important Safeguards

18. Do NOT add cold water, ice or fully frozen food items directly to a hot pan, as a steam eruption could occur that could cause burns or other injury to users or bystanders.
19. Be especially cautious in this regard when the pan contains hot oils used during cooking, as steam eruptions are possible when elements containing water are brought into contact with hot oil.
20. When boiling water, add salt to the water only after it has come to a boil to keep salt grains from damaging the steel components of the cookware.
21. Do NOT combine cookware to make a double broiler. These pieces are not designed for that purpose, and such use could result in steam-related burns or other injury to users or bystanders.
22. Our cookware cannot be used in a microwave, under a broiler, over a campfire or on any type of grill.
23. Our cookware is compatible with gas, spiral, ceramic and glass electric range burner tops. It cannot be used on an induction cooker.
24. Use wooden or heat-resistant plastic utensils. Metal utensils will scratch the ceramic surface.

## Parts & Features

**Your Aluminum Cookware Set with Nonstick Ceramic interior consists of the following pieces:**

- Sauce Pan (1¼ qt) with lid
- Sauce Pan (2 qt) with lid
- Sauté Pan (3 qt) with lid
- Dutch Oven (4¾ qt) with lid
- Frying Pan (9½" diam. x 1¾" h)

## Using Your Cookware

If properly maintained, the ceramic finish will provide years of great cooking performance and easy cleaning. Preventing damage to the ceramic finish will help to maximize product performance. By following these care instructions, you can protect and get the most out of your investment in our cookware.

1. Never cut food directly in the pan or gouge the ceramic surface in any way.
2. Avoid overexposure to food high in salt, as it can cause the coating to come off.
3. With use, the ceramic surface may become slightly darker. This will not impair its performance. Slight surface marks or abrasions are normal and will not affect the performance of the ceramic coating.
4. Cooking sprays are not necessary with ceramic cookware. The use of such sprays may create an invisible buildup on the surface of the pan that will affect the pan's ceramic properties.

## Cleaning & Care

Hand-washing is recommended.

- Always wait for your cookware to cool before cleaning. Our cookware is easy to clean in warm, soapy water using a cloth or sponge. NEVER use abrasive cleaners or oven cleaners. Stubborn spots can be removed with cleaners that specify "safe for ceramic surfaces".
- Glass Lids: When cleaning glass lids, do NOT use metal scouring pads or harsh abrasives, as they may scratch and weaken the glass.

**NOTE:** To avoid discoloration, our cookware should not be cleaned in a dishwasher.



## Recipes

### Mom's Chicken Soup (Yields 8 to 10 servings)

#### For the Broth:

4 lbs. whole chicken (giblets removed)  
 1 1/2 cups (about 8 oz.) carrots, large diced  
 1 1/2 cups (about 3 stalks) celery, large diced  
 2 cups (about 1 large) onion, large diced  
 1 bay leaf  
 1 clove garlic, smashed  
 6 sprigs thyme  
 10 parsley stems  
 8 cups water  
 1/2 Tbsp. whole black peppercorns

Place all the ingredients in the 4<sup>3</sup>/<sub>4</sub> qt. Dutch oven. Bring to a boil. Reduce to a simmer and cook for 2 hours. Remove chicken and place on a plate to cool. Drain broth through a colander and reserve the broth. Discard the vegetables, herbs and spices.

#### For the Soup:

Reserved chicken broth  
 Reserved chicken  
 2 cups (about 8 oz.) carrots, small diced  
 2 cups (about 4 stalks) celery, small diced  
 1 large onion, small diced  
 1/4 cup fresh parsley, minced  
 Salt and pepper, to taste  
 6 oz. egg noodles, cooked

Place reserved broth back into the 4<sup>3</sup>/<sub>4</sub> qt. Dutch oven. When chicken is cool enough to handle, remove meat from bones, discarding any skin or fat. Place chicken meat into the broth. Add carrots, celery and onion. Cover and bring to a boil. Immediately reduce to a simmer and cook for 30 minutes. Remove lid and add parsley. Season with salt and pepper to taste. To serve, place cooked noodles in a bowl and top with soup.

*It is recommended when storing leftovers to keep the soup and noodles separate.*

## Recipes

### Bacon Smashed Potatoes (Yields 6 to 8 servings)

3 lbs. small red potatoes, rinsed  
 Cold water, as needed  
 4 oz. cream cheese  
 2 oz. salted butter  
 1/2 cup chives, finely chopped  
 1/2 cup sour cream  
 1 cup shredded cheddar cheese  
 7 strips bacon, cooked, drained and chopped  
 1/4 tsp. smoked paprika (optional)  
 3–5 Tbsp. buttermilk (depending on desired consistency)  
 Salt and pepper, to taste

Begin by placing red potatoes in the 4<sup>3</sup>/<sub>4</sub> qt. Dutch oven and cover with cold water. Bring water to a boil and let potatoes simmer until tender (about 35-40 minutes). Drain potatoes in a colander. Transfer potatoes to the 3 qt. stock pot and turn heat to medium low. Let potatoes heat up for 2 minutes to remove any excess moisture. Smash potatoes (including skins) with potato masher. Add cream cheese, butter, chives, sour cream, cheddar cheese, bacon and smoked paprika to the potatoes. Stir and let cook for 5 minutes. Add buttermilk to desired consistency. Season with salt and pepper and serve immediately.



## Recipes

### Summer Chicken and Vegetable Pasta (Yields 8 to 10 servings)

3 Tbsp. olive oil, divided  
1 large onion, medium diced  
1 large red pepper, medium diced  
1 small jalapeño pepper, seeds and ribs removed, medium diced (optional)  
1 lb. zucchini, medium diced  
2 cloves garlic, minced  
2 cups leaf spinach  
1 cup corn (fresh or frozen)  
2 chicken breasts, skinless, cut into 1" cubes  
1 lb. tomato, medium diced  
1 (4 oz.) can diced green chilies  
2 tsp. dried oregano  
Pinch of nutmeg  
3/4 cup half-and-half  
1 1/2 cups shredded cheddar cheese  
1/4 cup cilantro, minced  
1 lb. package fettuccine noodles

Begin by heating 2 Tbsp. olive oil on medium heat in the 9<sup>3</sup>/<sub>4</sub>" frying pan. Add onion and red pepper, and let cook for 2 to 3 minutes until vegetables are no longer crisp. Add jalapeño and zucchini, and cook for 2 minutes more, stirring frequently. Add garlic and spinach, and let cook until spinach is wilted, about 2 minutes. Add corn and cook for an additional 2 minutes. Remove vegetables to a bowl and reserve.

Add remaining Tbsp. of olive oil back into the frying pan and heat on medium-high heat. Add cubed chicken and cook until chicken is almost done, about 8 to 10 minutes. Add reserved vegetables, along with the tomato, chilies, oregano, nutmeg and half-and-half to the pan. Bring to a simmer and let cook for 10 minutes, stirring frequently so the half-and-half does not scorch. In the meantime, cook fettuccine noodles according to package directions; drain and reserve. Add cheddar cheese and cilantro to chicken mixture and stir until cheese melts and thickens.

To serve, place fettuccine noodles on a plate and top with chicken mixture.

## Recipes

### Chorizo and Sweet Potato Chili (Yields 8 to 10 servings)

24 oz. chorizo, removed from plastic casing  
1/2 Tbsp. olive oil  
1 medium onion, diced  
1 red pepper, diced  
3 cloves garlic, minced  
1 Tbsp. oregano  
2 Tbsp. chili powder  
1 Tbsp. cumin powder  
1 (40 oz.) can sweet potatoes packed in syrup, drained  
3 cups chicken stock  
2 (4 oz.) cans diced green chilies  
2 (15.5 oz.) cans black beans, drained and rinsed  
Garnish: sour cream, chopped cilantro and cheddar cheese

Place olive oil in 4<sup>3</sup>/<sub>4</sub> qt. Dutch oven and heat on medium heat. Add chorizo and cook until it darkens, about 10 minutes. Turn off heat and remove as much fat from the chorizo as possible. Reheat the pan and add onion and red pepper to the chorizo. Cook for 5 to 7 minutes until vegetables are soft. Add garlic, oregano, chili powder and cumin to the pan, and bring the heat to low. Take the drained sweet potatoes and process in a blender along with 1 cup of chicken stock. Pulse until smooth. Add sweet potato purée to the chorizo mixture along with the additional 2 cups of chicken stock. Add green chilies and black beans, and bring to a slow simmer. Allow chili to cook for 45 minutes to 1 hour. Serve chili in bowls and top with sour cream, cilantro and cheddar cheese.

## 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.

**Chef**<sup>®</sup>  
**TESTED** ✓

## 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**