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*Chef-Made
Recipes
Inside!*

12-Speed Stand Mixer



Model: CTSM77 BLACK; CTSM77 RED

Montgomery Ward Customer Service
1112 7th Ave, Monroe, WI 53566
8:00 a.m. to Midnight, Monday through Friday

Wards.com 1-888-557-3848

Instruction Manual

Item No.: 733442
120V~, 60Hz, 350W

Wards.com 1-888-557-3848



by **Montgomery Ward®**

Thank you for purchasing your Chef Tested® 12-Speed Stand Mixer by Montgomery Ward®. Put through the paces by the experts, it will perform to the highest standard, time after time, with all the convenience, easy cleanup and durability you rely on from Wards.

We guarantee it!

Making your favorite recipes just got easier! With the versatility of the different attachments, you can mix, knead and whisk with ease. The suction cups on the bottom of your mixer make sure it stays in place and the 4-quart mixing bowl is roomy enough for virtually any recipe.

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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 BEFORE USE

Basic safety precautions should always be followed when using your appliance.

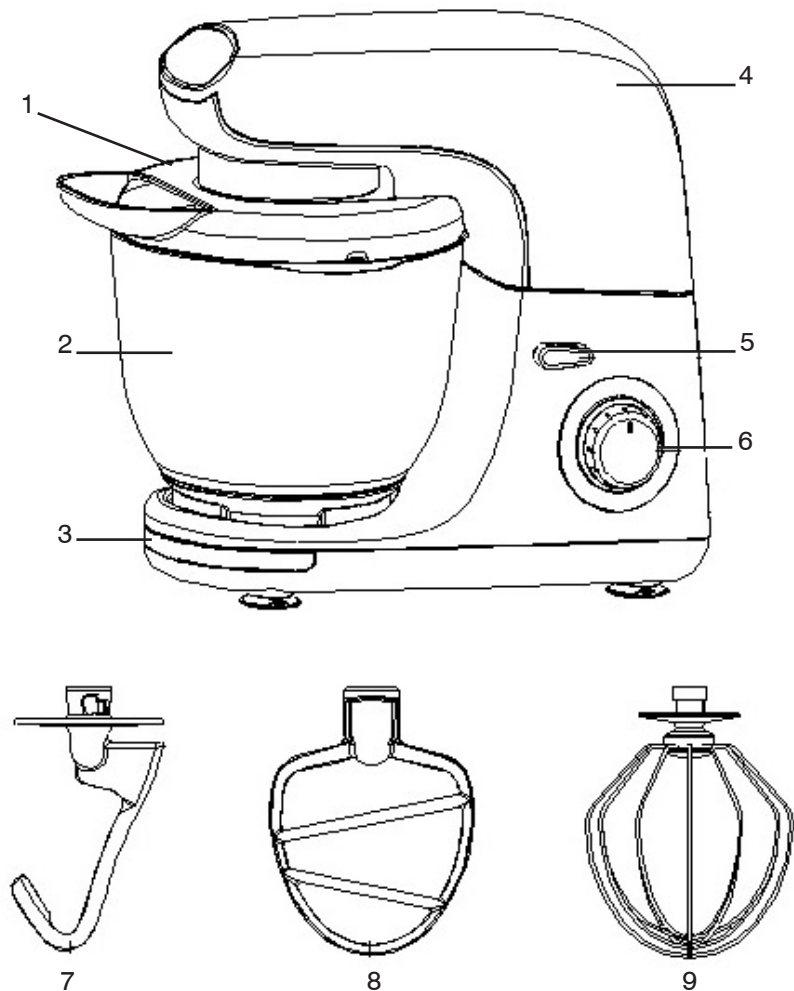
WARNING: TO AVOID THE RISK OF ELECTRICAL SHOCK, ALWAYS MAKE SURE THE PRODUCT IS UNPLUGGED FROM THE ELECTRICAL OUTLET BEFORE ASSEMBLING, DISASSEMBLING, RELOCATING, OR CLEANING.

1. To protect against electrical shock, do not place cord, plug or appliance in water or other liquid.
2. Do NOT let power cord hang over edge of table or counter or touch any hot surfaces.
3. Unplug from outlet when not in use and before moving. Always unplug using the plug and not by pulling on the cord.
4. Never connect or disconnect plug with wet hands.
5. Do NOT allow appliance to rest on power cord.
6. Do NOT operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Call our toll-free customer service number for information regarding returning or replacing the product.
7. Always use appliance on a flat, level surface.
8. Do NOT place or use the unit or any parts on or near a hot gas or electric burner, in a heated oven, under a broiler, on a stove top or in a freezer.
9. Close supervision is necessary when any appliance is used by or near children. This appliance is not suitable for use by children.
10. Never leave appliance unattended when in use.
11. Do NOT allow hands, clothing or utensils to come in contact with moving parts.
12. The use of attachments not recommended by the manufacturer may cause a risk of injury.
13. Always unplug appliance when attaching or removing attachments and before cleaning.
14. Be sure the speed control is set to OFF before plugging into electrical outlet.
15. This appliance is NOT recommended for outdoor or commercial use.
16. Do NOT clean unit with any abrasive pads or cleaners.
17. Remove attachments from mixer before cleaning.
18. Use appliance only for its intended use.

This appliance has a polarized plug (one blade is wider than the other). As a safety feature to reduce the risk of electrical shock, this plug is intended to fit a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

SHORT CORD INSTRUCTIONS

1. A short power supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
2. Longer detachable power-supply cords or extension cords should not be used with this appliance.
3. If a long detachable power cord or extension cord is used:
 - The marked electrical rating of the detachable power supply cord or extension cord should be at least as great as the electrical rating of the appliance.
 - If the appliance is of the grounded type, the extension cord should be the same type 3-wire.
 - The longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.



1. Bowl Cover
2. Bowl
3. Base

4. Mixer Head
5. Tilt/Release Lever
6. Speed Control

7. Dough Hook
8. Flat Beater
9. Whisk

Before Using for the First Time

CAUTION: Risk of suffocation - keep all packaging and plastic bags out of the reach of children.

1. Remove all packaging materials.
2. Clean the exterior surface of the mixer by wiping it with a soft, damp cloth. Do not use an abrasive scouring pad or steel wool as this could damage the finish.
3. Mixing Bowl and attachments are dishwasher safe.
4. Bowl cover can be hand washed in warm, sudsy water.
5. Dry all parts thoroughly before use.

How to Use

WARNING: Do not plug mixer into electrical outlet until bowl and attachment are securely in place and head is lowered.

PRECAUTIONS:

- Always turn speed control to OFF and unplug mixer before raising mixer head, attaching or removing attachments or scraping bowl.
- Only operate with bowl cover in place.
- Add liquid ingredients only when speed control is OFF.
- Keep hands, clothing and utensils away from moving parts.

1. Turn the tilt/release bar clockwise, the mixer head will release allowing you to lift the mixer head up into lock position.
2. Align the rectangular groove on the desired attachment with the pin on the shaft of the mixer head. Slide attachment on pin and turn counter-clockwise.
3. Gently pull down on attachment to confirm it is secured on shaft.
4. Place bowl on base and turn clockwise until locked into position.
5. Put ingredients in bowl.
6. Turn the tilt/release bar and lower mixer head until it clicks into place.
7. Place cover on top of bowl.
8. Confirm that speed control is set to OFF.
9. Plug mixer into electrical outlet and turn speed control to lowest setting to start.
10. Add additional dry ingredients through chute on bowl cover.
11. When mixing is complete, or if scraping bowl, turn speed control to OFF, unplug mixer, remove bowl cover, turn tilt/release bar and lift mixer head up into locked position.
12. To remove attachment, push up and turn clockwise.

Mixing Tips

Use the right attachment for the right job:

- Flat beater for normal to heavy mixtures
 - Dough hook for mixing and kneading dough
 - Whisk for incorporating air into liquid mixtures or mixing dry ingredients
1. Refrigerated ingredients, such as butter and eggs, should be at room temperature before mixing. Set these ingredients out ahead of time.
 2. To eliminate the possibility of shells in your recipe, first break eggs into separate container then add to the mixture.
 3. Start speed control on lowest setting and gradually increase to speed recommended in the recipe.

Cleaning & Care

This appliance contains no user-serviceable parts. Do not try to repair it yourself. If your appliance is damaged or does not operate, please call customer service to repair or replace it.

PRECAUTIONS:

- Always unplug unit before assembling, disassembling or cleaning.
 - Do NOT use anything abrasive that can scratch or damage the finish.
 - **NEVER IMMERSE THE MIXER IN WATER OR PUT IN DISHWASHER**
1. Clean the exterior surface of the mixer by wiping it with a soft, damp cloth. Do not use an abrasive scouring pad or steel wool as this could damage the finish.
 2. Bowl and mixing attachments are dishwasher safe.
 3. Hand wash bowl cover in warm, sudsy water.

TO STORE:

Be sure all parts are clean and dry before storing. Store appliance in its box or in a clean, dry place free from sharp objects.

Peppermint Marshmallows

3 envelopes unflavored gelatin
 1 cup cold water, divided
 1½ cups granulated sugar
 1 cup light corn syrup
 ⅛ tsp. salt
 1 tsp. clear vanilla extract
 1 Tbsp. peppermint extract
 1 lb. confectioner's sugar

- Line 9 x 13 inch pan with foil and spray the foil with nonstick pan spray. Set aside for later use.
- In the bowl of the electric mixer, sprinkle gelatin over ½ cup cold water. Attach bowl and whisk attachment, according to directions, and set aside.
- In a saucepan, combine the granulated sugar, corn syrup, salt, and remaining ½ cup cold water. Bring to a boil until a candy thermometer registers 240° F. Remove from heat.
- Turn mixer on and set to 3rd speed setting. Carefully pour the hot sugar syrup down the side of the mixer bowl containing the gelatin, avoiding contact with the whisk attachment. Once all the sugar is incorporated, turn mixer up to the highest setting and beat until doubled in volume and thick (about 12 minutes). Beat in vanilla and peppermint extracts.
- Spread into prepared pan, cover and let stand at room temperature for a minimum of 6 hours or overnight.
- Using foil, lift marshmallows out of the pan. With a serrated knife or kitchen shears cut marshmallows into 1 inch squares. Toss in confectioners' sugar and serve.

Yield: 9 dozen marshmallows

Easy Pistachio Cut-Out Cookies

18 oz. butter, softened
 1½ cups sugar, granulated
 1 large egg
 1 Tbsp. vanilla extract
 1 (3.4 oz.) package pistachio pudding mix
 4¾ cups all-purpose flour
 1 cup shelled, chopped pistachios

- In the bowl, cream butter and sugar with the flat beater attachment for 3 minutes, until sugar is fluffy and light.
- Add egg and vanilla extract and mix thoroughly.
- Add all-purpose flour and pistachio pudding mix and beat until dough comes together and no dry spots remain. Scrape down sides and the bottom of the bowl. Add chopped pistachios and let mix 1 minute more until thoroughly incorporated.
- Remove dough from bowl. Wrap dough in plastic wrap, flatten down and refrigerate for at least 2 hours to overnight for dough to firm up.
- When ready to bake the cookies, preheat oven to 325° F. Remove dough from refrigerator and roll out onto a flour surface to a ¼" thickness. Cut dough with 2.5" round cookie cutter.
- Place on cookie sheet and bake for 12-15 minutes until edges of cookie are light brown.
- Remove cookies onto a wire rack to cool. Repeat with remaining cookie dough.

Yield: 24 (2.5" round) cookies

Herbed Monkey Bread

Dough

- 4¾ cups all-purpose flour
- ½ Tbsp. kosher salt
- ¼ cup granulated sugar
- ½ cup non-fat powdered milk
- 1 tsp. each dried thyme, rosemary, chives, parsley, garlic powder, onion powder
- ¼ cup solid shortening
- 1 package (.25 oz.) active dry yeast
- 1½ cups warm water

Coating

- 4 Tbsp. grated parmesan cheese
- 2 tsp. garlic salt
- 1 tsp. sweet paprika
- ½ cup butter, melted

Cooking spray

- In the bowl of the electric mixer, combine flour, salt, sugar, powdered milk and dried herbs. With the dough hook attachment, stir ingredients on low setting for 2 minutes. Add solid shortening and continue to mix with dough hook for 2 minutes until shortening has been cut into small pieces within the flour.
- In a small bowl, mix yeast with warm water. Let sit for 5 minutes until slightly foamy.
- Add yeast/water to the dry ingredients and knead on low for 8 minutes until dough is light, supple, and somewhat soft. (If dough is too sticky, add ¼ cup of flour.)
- Place dough in greased bowl and turn to coat. Cover with plastic wrap and let rise until double (roughly 1 hour) in a warm place.
- For the coating, in small bowl, mix together parmesan cheese, garlic salt and paprika. Set aside. In a separate bowl, place melted butter.
- Once dough has doubled, carefully deflate by folding it onto itself. Let sit for 5 minutes. Shape dough into 20 balls (about 1½ inch in diameter).
- Preheat oven to 350° F.
- Dip dough balls in butter, roll in coating, and place inside a greased 8"x 8" pan. Repeat until all dough balls have been used.
- Cover and let rise for 30 minutes.
- Bake 30–35 minutes or until golden brown. Let cool 15 minutes before inverting onto a serving plate.

Yield: 1 – 8" x 8" pan

Chocolate Orange Mousse

- 6 Tbsp. orange juice
- 1 envelope gelatin
- 2½ cups heavy whipping cream, divided
- 9 oz. dark chocolate, chopped
- 1 cup sugar
- 1½ Tbsp. grated orange zest
- 24 oz. cream cheese

- Put orange juice in a bowl and sprinkle gelatin over to soften. Set aside.
- In a small saucepan, bring ½ cup of the heavy whipping cream to a boil. Turn off the heat and add the chocolate. Let sit 1 minute then mix until thoroughly melted.
- Add gelatin to hot chocolate mixture. Mix until gelatin has dissolved.
- In the bowl of the electric mixer, whip remaining 2 cups of heavy whipping cream on high with the whisk attachment until stiff peaks form (about 3–4 minutes). Transfer whipped cream to a separate bowl.
- In the same electric mixer bowl (no need to wash), beat cream cheese, sugar and orange zest with flat beater attachment until light and fluffy.
- Slowly add the chocolate mixture to the cream cheese mixture and mix until thoroughly incorporated. Turn off mixer.
- Carefully fold whipped whipping cream to the chocolate mixture.
- Pour into a serving bowl or individual serving cups, cover with plastic wrap and chill a minimum of 6 hours to overnight to set.

Yield: 1 quart

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 may 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.

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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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