

**Chef**  
TESTED✓

by  
**Montgomery Ward®**

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Cookware  
that makes  
you feel like  
a world-  
class chef

10-pc. Aluminum Cookware Set



MODEL: LT-1401

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

Wards.com 1-888-557-3848

Instruction Manual

Item No.: 451004

Wards.com 1-888-557-3848



# Chef TESTED✓

by **Montgomery Ward®**

Thank you for purchasing your Chef Tested 10-Pc. Non-stick Aluminum 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.

Boiling, browning, sautéing and more! You'll be feeling like a world-class chef in your own kitchen with this great cookware set you can be proud of. The non-stick interiors make clean-up a breeze and domed, tempered glass lids with steam vents let you easily check your meal's progress. Enjoy cooking up favorite meals in your new set and trying out new recipes that will have your friends and family begging for more!

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**PLEASE SAVE THESE INSTRUCTIONS**  
**THIS COOKWARE IS FOR HOUSEHOLD USE ONLY**

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## Important Safeguards

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

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

Basic safety precautions should always be followed when using your cookware, especially when children are present.

#### **Quick Start Tips:**

1. Remove all labels and packaging materials.
2. Wash cookware in warm, soapy water, then rinse and dry using a soft cloth or paper towel.
3. For cookware with a non-stick interior, it is recommended to "season" the pan prior to first use. Wash the cookware thoroughly and dry. Heat each pan on low for 30 seconds, remove from heat and put one tablespoon of vegetable oil in each pan. Rub the oil over the entire surface with a paper towel. Repeat after every 10 wash cycles or if accidental overheating occurs.

#### **WARNING:**

- Never leave cookware unattended while cooking.
- Use only low to medium heat with your cookware set at all times (including boiling water). Aluminum cookware conducts heat extremely quickly and evenly. High heat may damage your non-stick cookware, and this type of damage is not covered under the warranty.
- Never let cookware boil dry or leave an empty piece of cookware on a heated burner.
- Select the proper burner size so that the heat source touches only the bottom of the cookware and does not climb up the side walls.
- On gas ranges, please adjust the flame so that it contacts only the bottom of the cookware and does not jump up the sides.
- Do NOT use pan to flambe.
- Let pans cool before cleaning to prevent warping caused by extreme temperature shocks. Avoid extreme temperature changes.
- Do not slide or drag cookware across a glass or ceramic stovetop as this may cause damage to both the cookware and the stovetop.

#### **LID USE:**

- When removing lids during cooking, tilt lid to direct steam away from you and keep hands and face away from steam vents.
- 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 them shattering or injuries to users or bystanders.

## Important Safeguards (cont'd)

### LID USE (continued):

- Do NOT place hot glass lids under cold water, as the temperature change can break the glass. This is not covered under the warranty.
- 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.

### HANDLES AND KNOBS:

- The handles and knobs can get very hot under certain conditions. As a general precaution we always recommend the use of a pot holder for all cookware.
- When cooking, make sure handles are not positioned over other hot burners.
- Some handles and knobs that are attached with screws may loosen over time. If this occurs, they should be re-tightened. Do not over tighten, as this could result in damage to the lid or knob. If the screw cannot be tightened or handles are riveted or welded, call Wards customer service (see last page) for assistance.

### UTENSILS:

- Wooden or plastic utensils are recommended for most non-stick surfaces.
- Do not use sharp or metal utensils on the non-stick surface as this will cause damage not covered by warranty.

### OVEN & BROILER USE:

- Always use pot holders when moving cookware in to and out of the oven.
- Our cookware with plastic handles (with or without metal inserts, or stainless steel handles with silicone inserts) is oven-safe to 300° F.
- Our cookware with aluminum handles is oven-safe to 300° F.
- Do NOT use glass lids in the oven.
- Do NOT place aluminum cookware under the broiler or on induction cooker.

## Cleaning & Care

- We recommend that you only hand wash your aluminum cookware.
- 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 cleaner. Stubborn spots can be removed with cleaners that specify "safe for non-stick surfaces."
- 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 with polished aluminum or decal aluminum exteriors should not be cleaned in a dishwasher.

## Parts & Features

### Your aluminum cookware set consists of the following pieces:

Sauce Pan (1 qt.) with lid and non-stick interior  
Sauce Pan (2 qt.) with lid and non-stick interior  
Dutch Oven (5 qt.) with lid with non-stick interior  
Frying Pan: 10¼" diam. x 2" h, with lid and non-stick interior  
Frying Pan: 9½" diam. x 1¾" h, with non-stick interior  
Frying Pan: 8" diam. x 1½" h, with non-stick interior

## General Safety Precautions

- Keep children away from the stove while you are cooking. Be careful around the stove as heat, steam and splatter can cause injury.
- Do not touch 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.
- Do not add cold water, ice or fully frozen food items directly to a hot pan, as steam eruption could occur and cause burns or other injury to users or bystanders.
- 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.
- When boiling water, add salt to water only after it has come to a boil to keep salt grains from damaging the steel components of the cookware.
- Do not combine cookware to make a double boiler. These pieces are not designed for that purpose, and such use could result in steam-related burns or other injury to users or bystanders.
- Our cookware cannot be used in a microwave, under a broiler, over a campfire or on any type of grill.
- Our cookware is compatible with gas, spiral, ceramic and glass electric range burner tops. It cannot be used on an induction cooker.

## Frequently Asked Questions

- Q: If the cookware is accidentally overheated, will there be hazardous fumes?
- A: Any material overheated at a high enough temperature will emit fumes. Fumes from overheated non-stick cookware will not adversely affect humans or household pets with the exception of certain exotic birds. Users should observe good cooking practices and never allow non-stick cookware to overheat. For safety, always keep birds in a well-ventilated room away from the kitchen.
- Q: What could happen if the non-stick coating peeled and was accidentally ingested?
- A: Our non-stick coating is formulated not to chip or peel under normal household use. Accidental ingestion of a small quantity is not harmful.

## 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.

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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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