

# Montgomery Ward®

# Montgomery Ward®

Style  
and  
Convenience!

## 8.5-Qt. Programmable Slow Cooker



## Instruction Manual

Item No.: 747005  
120V~, 60Hz, 280W

MODEL: MST-940D

Montgomery Ward Customer Service  
1112 7<sup>th</sup> Avenue, Monroe, WI 53566  
8:00 a.m. to Midnight CT, Monday through Friday

Wards.com 1-888-557-3848

Wards.com 1-888-557-3848



Thank you for purchasing your 8.5-Qt. Programmable Slow Cooker by Montgomery Ward®. It will perform to the highest standard, time after time, with all the convenience and durability you rely on from Wards. We guarantee it!

From the main course to the dessert, your Programmable Slow Cooker can handle whatever type of meal you want to make. Its large 8.5-Qt. capacity gives you the ability to cook for parties or a large family. With the delay feature, you can set your slow cooker to start at a later time. Cooking has never been so easy!

## Table of Contents

Important Safeguards.....	3
Polarized Plug .....	4
Parts & Features.....	5
Before Using for the First Time.....	6
Stoneware Pot Care .....	6
How to Use .....	7-8
Cooking Tips.....	8-9
Cleaning & Care .....	9
Recipes.....	10-13
Warranty & Return Information.....	14-15

## PLEASE SAVE THESE INSTRUCTIONS

THIS APPLIANCE IS FOR INDOOR USE ONLY

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## Important Safeguards

### PLEASE READ ALL INSTRUCTIONS BEFORE USE

Basic safety precautions should always be followed when using this 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. DO NOT TRY TO SERVICE THIS PRODUCT YOURSELF.**

1. Close supervision is necessary when using this appliance near children. This appliance is NOT suitable for use by children.
2. NEVER leave appliance unattended while in use.
3. To protect against electrical shock, do NOT place cord, plug or appliance in water or other liquid.
4. Do NOT let cord hang over edge of table or counter, or touch any hot surfaces.
5. To disconnect from electrical outlet, pull directly on plug; do NOT pull on the cord.
6. NEVER connect or disconnect plug with wet hands.
7. Do NOT allow appliance to rest on cord.
8. 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.
9. Do NOT connect appliance to a timer or an independent remote control.
10. Unplug appliance when not in use.
11. Do NOT use or place appliance near or on any flammable materials such as tablecloth, curtains, towels, paper, plastic, etc.
12. Always place appliance on a flat, level and heat-resistant surface.
13. Do NOT touch the base of the slow cooker during its operation or before it cools. Use potholders when removing glass lid or stoneware pot.
14. Do NOT move appliance while in operation.
15. Use EXTREME CAUTION when opening lid.  
**DANGER: Escaping steam can cause burns, scalding and serious injuries.**
16. Allow appliance to cool down completely before handling and cleaning.  
**CAUTION:** Even when turned off and unplugged, the slow cooker remains hot for some time.
17. Only place food to be cooked into the stoneware pot and NEVER in the base.
18. NEVER leave uncooked food at room temperature in the slow cooker.
19. Do NOT use the stoneware pot to store food in the refrigerator and then reheat in the base unit. The sudden temperature change may crack the pot.
20. NEVER subject hot stoneware pot or hot glass lid to cold water or other cold environments.
21. Do NOT use stoneware pot or glass lid if chipped, cracked or severely scratched.
22. Use this appliance only for its intended use as described in this manual.
23. This appliance is NOT recommended for outdoor or commercial 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 cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
2. Longer detachable power cords or extension cords are available and may be used if care is exercised in their use.
3. If a long detachable power cord or extension cord is used:
  - The marked electrical rating of the detachable power cord or extension cord should be at least as great as the electrical rating of the appliance.
  - 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.

### PLASTICIZER WARNING

**CAUTION:** To prevent plasticizers from migrating from the finish of the countertop or tabletop or other furniture, place NON-PLASTIC coaster or placemats between the appliance and the finish of the countertop or tabletop. **Failure to do so may cause the finish to darken. Permanent blemishes may occur or stains can appear.**



1. Lid Handle
2. Stoneware Pot Handles
3. Base Handles
4. Time Display
5. Delay Button
6. High//Low/Warm Mode Button
7. Time Program Buttons
8. Power Button
9. Base
10. Tempered Glass Lid

## 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 parts from the box and discard packaging.
2. Clean the exterior surface of the slow cooker by wiping it with a soft, damp cloth. Do NOT use an abrasive scouring pad or steel wool as this could damage the finish. Do NOT allow water to seep around touch screen.  
**Do NOT immerse the base in water or other liquid.**
3. Wash the glass lid and stoneware pot in hot, soapy water with a non-abrasive sponge.
4. Dry all parts thoroughly.
5. Put the stoneware pot into the base and fill with 4 cups of water. Put lid on pot.
6. Plug into electrical outlet and press the power button. The time display will illuminate and the numbers will blink.
7. Press the mode button to select High.
8. Press the “-” time program button until :30 appears on the time display. The slow cooker will begin to heat after 5 seconds.

**NOTE:** A little smoke might be seen during the first 15 minutes. This is normal.

9. After 30 minutes, press the power button to turn off the unit. Unplug and allow the unit to cool.
10. Remove the lid. Wearing oven mitts, grasp the stoneware pot handles to lift and remove the pot from the base. Empty out the water from the stoneware pot.
11. Rinse the stoneware pot, dry and place back into base.

## Stoneware Pot Care

Like any ceramic, the stoneware pot may crack or break if not properly handled. To prevent damage, handle with care! **WARNING:** Failure to follow these instructions can cause breakage resulting in injury or property damage.

- **Always use oven mitts or potholders when handling hot stoneware!**
- Do NOT place hot stoneware pots on counter top. Use a protective trivet.
- Do NOT place stoneware pot on stovetop burner, under a broiler or microwave browning element or in a toaster oven.
- Do NOT strike utensils against rim of stoneware pot to dislodge food.
- Do NOT use stoneware pot to make popcorn, caramelize sugar or make candy.
- Do NOT use abrasive cleaners, scouring pads or any object that will scratch the stoneware.
- Do NOT use or repair any stoneware pot or lid that is chipped, cracked or broken.
- Do NOT use stoneware pot for reheating foods or for general food storage.
- Always place foods into the stoneware pot at room temperature; then place stoneware pot into the base unit before turning unit ON.
- Do NOT place hot or warm stoneware pot into a cold environment, including water.
- Do NOT use the stoneware pot to store food in the refrigerator and then reheat in the base unit. The sudden temperature change may crack the pot.
- NEVER heat the stoneware pot when it is empty.

## How to Use

### Mode Settings

Setting	Maximum Temperature (°F)	Default Cook Time (hours)
Warm	145	4
Low	208	8
High	212	4

### Slow Cooking

1. Place the base on a dry, level and heat-resistant surface, away from the edge of the table.
2. Place food and other ingredients into the stoneware pot and place the pot into the base.
3. Cover with the glass lid.

**NOTE:** If you need to pre-cook or brown foods prior to slow cooking, this must be done in a pan. Do NOT try to brown or pre-cook food in the slow cooker.

4. Plug cord into a 120V AC outlet. The display will illuminate, the numbers will blink and the lights under High/Low/Warm will illuminate. Press the power button.
5. Press the mode button to select either High or Low setting for slow cooking. The words “High” or “Low” will appear on the time display, along with the associated default cook time and the light by the selected setting will illuminate.
6. To decrease or increase the cook time (up to 20 hours), press the “+” or “-” time program button. Cooking will start after 5 seconds.
7. (Optional) Press the delay button to delay the start of cooking for up to 8 hours. To increase or decrease the delay time from the default of 2 hours, press the “+” or “-” time program button. The delay timer will start after 5 seconds.

**NOTE:** Pressing the power button at any time will turn the unit OFF.

8. When cooking time runs down to 00:00, the slow cooker will automatically switch to warming mode for 4 hours. If you do not want the unit on warming mode, push the power button to turn off the unit. Unplug the unit.
9. Using an oven mitt, carefully remove the glass lid lifting it away from you.  
**DANGER: Steam can cause burns, scalding and serious injuries.**
10. Allow a few seconds for all of the steam to escape. Inspect and test food for doneness.
11. Using oven mitts, remove the stoneware pot from the base. Serve contents.

**NOTE:** When serving directly from the stoneware pot, always place a trivet or hotpad under the pot before placing it on a table or countertop.

12. Allow to cool before cleaning.

### Warming Mode

After cooking is complete, you can keep the contents of the slow cooker warm for up to 20 hours. To do so, follow the steps below after powering ON the unit.

1. Press the mode button until Warm is selected.
2. If desired, increase or decrease the warming time (default 4 hours), by pressing the “+” or “-” time program button. Warming will start in 5 seconds.
3. (Optional) Press the delay button to delay the start of warming for up to 8 hours. To increase or decrease the delay time from the default of 2 hours, press the “+” or “-” time program button. The delay timer will start in 5 seconds.



NOTE: Pressing the power button at any time will turn the unit OFF.

- When warming time has expired, the slow cooker will automatically turn off.
- Unplug unit and allow to cool before cleaning.

## Cooking Tips

### Cooking Chart

Food	Weight (lb.)	Low Setting Cook Time (hours)	High Setting Cook Time (hours)
Beef Roast	3	3–4	1.5
Beef Brisket	4–5	8	6
Turkey Breast	6–7	6–7	3–4
Whole Chicken	4–6	6	4
Chicken Pieces, bone-in	3–4	4–5	1.5
Fully Cooked Ham	7.5	4–5	3
Pork Tenderloin	2–3	2–3	1.5–2
Pork Roast	4–5	4–5	2–2.5
Pork Chops	2–3	5	2–3

Slow cooking has always been the best way to prepare a nutritious hot meal with minimum preparation and maximum free time. Traditionally slow cooking has centered on soups and casseroles, but with the stoneware pot you can also produce most meals and dinner party dishes.

Most foods are suited to slow cooking and following these guidelines will help you create a delicious meal, time after time.

- The lid is not a sealed fit and the built-up heat will escape when the lid is opened. Each time you remove the lid, allow an additional 10 minutes for cooking time.
- If cooking soups, leave 2" of space between the glass lid and the surface of the soup to allow simmering.
- Many factors can affect how quickly a recipe will cook. The water and fat content of food, its temperature and the size of the item(s) will all affect the cooking time. Trim excess fat from meat before cooking, since slow cooking does not allow fat to evaporate.
- Cut root vegetables into small, even pieces, as they take longer to cook than meat. For best results, sauté vegetables for 2–3 minutes before slow cooking. Place vegetables at the bottom of the pot and ensure all ingredients are immersed in the cooking liquid.
- For best flavor, use whole-leaf herbs and spices during initial preparation. If ground herbs and spices are used, stir in during last hour of cooking.

- Recipes for vegetable-type casseroles must contain liquid to prevent scorching on the sides of the cooking pot.
- If adapting an existing recipe from conventional cooking, you may need to cut down on the amount of liquid used. Liquid will not evaporate from the slow cooker to the same extent as with conventional cooking.
- When cooking joints of meat, ham and poultry etc., the size and shape of the joint is important. Try to keep the joint in the lower 2/3 of the pot and fully cover with water. If necessary, cut in two pieces.
- The LOW setting is recommended for all-day cooking. Most meat and vegetable combinations require at least 7 hours on LOW.
- Canned beans may be added directly to any recipe, but dried beans, especially red kidney beans, may be soaked in water (if desired) and boiled first. After covering and boiling in 3 times their volume of unsalted water, discard water and add beans to recipe. It is recommended that beans are softened completely before they are combined with sugary and/or acidic foods, as these have a hardening effect on beans. In this case, beans should be allowed to simmer until tender (about 1½ hours) after boiling.
- Some ingredients are not suitable for slow cooking. Pasta, seafood, milk and cream should be added towards the end of the cooking time.

## 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 and allow to cool before cleaning.
  - Do NOT use anything abrasive on the base or stoneware pot that can scratch or damage the finish.
  - NEVER IMMERSE THE BASE IN WATER OR PUT IN DISHWASHER.**
- Clean the exterior surface of the base by wiping it with a soft, damp cloth. Do NOT use an abrasive scouring pad or steel wool as this could damage the finish. Do NOT allow water to seep around the control panel.
  - Wash the stoneware pot and lid in warm, soapy water with a non-abrasive sponge or place in dishwasher.
  - If food residue is stuck in stoneware pot, fill with hot, soapy water and soak overnight. Do NOT allow the pot to stand in water all night.
  - Thoroughly dry all parts before use or storage.

### 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. NEVER store it while it is hot or wet. When storing, place stoneware pot inside the base with the glass lid over the stoneware pot. To protect the glass lid, it may be wrapped with a soft cloth and placed upside down over the stoneware pot. NEVER wrap cord tightly around the appliance; keep it loosely coiled.

## Piemonte Pork Loin

### Ingredients:

3 cloves of garlic, minced	1 Tbsp. dried Italian seasoning
1 yellow onion, diced	½ tsp. garlic salt
1 lb. pkg. dried Great Northern Beans, rinsed	1 tsp. black pepper
5 lb. pork loin (remove excess fat)	1 cup apple juice
10 oz. cubed Italian hard salami	1 cup white wine
16 oz. jar mild giardiniera in vinegar, undrained	2 Tbsp. tomato paste

### Instructions:

1. Place garlic, onion and dried beans in slow cooker.
2. Place pork loin on top of beans.
3. Add salami and giardiniera (including liquid) to slow cooker.
4. In a bowl, mix Italian seasoning, garlic salt, pepper, apple juice, white wine and tomato paste. Pour over pork.
5. With lid on slow cooker, cook on low for 7 hours (until pork loin registers 160° F on thermometer). Slice and serve.

Yield: 6–8 servings

## Barcelona Chicken

### Ingredients:

4 (bone-in) split, chicken breasts, skin removed	½ cup orange juice
4 Tbsp. all-purpose flour	½ cup chicken stock
½ tsp. garlic salt	1 Tbsp. grated lemon zest
½ tsp. ground black pepper	1 Tbsp. grated orange zest
4 cloves garlic, sliced	1 Tbsp. red wine vinegar
1 whole red onion, diced	1 Tbsp. honey
½ cup dried apricots or golden raisins	½ tsp. sweet (or smoked) paprika
1 cup pimento-stuffed olives	1 bay leaf
¾ cup (4 oz.) diced roasted red peppers	1 cinnamon stick
1 cup red wine	½ cup flat leaf parsley, chopped

### Instructions:

1. Mix flour, garlic salt and pepper in bowl. Dust chicken then set aside.
2. Place garlic and red onion in slow cooker.
3. Place chicken on top of garlic and onion in slow cooker.
4. Add apricots or golden raisins, olives and red peppers to slow cooker.
5. Whisk red wine, orange juice, chicken stock, fruit zests, vinegar, honey, paprika and remaining flour mixture together. Pour over chicken.
6. Nestle bay leaf and cinnamon stick among chicken breasts.
7. Cover and cook on low for 4 hours (until chicken registers 165° F on thermometer).
8. Add chopped parsley and stir. Serve.

Yield: 4 servings

## Beef Tomato Stroganoff

### Ingredients:

3 cloves minced garlic	2 Tbsp. tomato paste
1 diced onion	½ Tbsp. dried thyme
1 lb. quartered button mushrooms	½ tsp. dried marjoram
1 cup diced tomatoes (can substitute 1 cup drained stewed tomatoes)	1 tsp. black pepper
3 lb. bottom round roast (1" cubes)	1 Tbsp. red wine vinegar
10.75 oz. can condensed cream of mushroom soup	⅓ cup all-purpose flour
2 Tbsp. Worcestershire sauce	1 Tbsp. garlic salt
	8 oz. sour cream
	¼ cup chopped fresh dill

### Instructions:

1. Place garlic, onion, mushrooms and tomatoes in slow cooker.
2. Place cubed beef on top of vegetables.
3. Mix soup, Worcestershire sauce, tomato paste, thyme, marjoram, vinegar, flour, garlic salt and pepper in bowl. Pour over beef.
4. Cover and cook on low for 6 hours.
5. When cooked, stir in sour cream and dill.

Yield: 8–10 servings

## Apple Butter

### Ingredients:

6 lb. apples (combination of Gala and Granny Smith), peeled and finely chopped	½ tsp. ground allspice
3 cups granulated sugar	¾ tsp. ground cloves
1 cup brown sugar	½ tsp. salt
1 Tbsp. ground cinnamon	½ cup apple cider
1/2 tsp. ground nutmeg	¼ cup apple cider vinegar

### Instructions:

1. Place apples in slow cooker.
2. Combine the rest of the ingredients and pour over apples.
3. Mix well.
4. Cover and cook on high for 1 hour.
5. Reduce heat to low and cook for 10–12 hours until thickened and dark brown, stirring occasionally.
6. Uncover and cook on low for 1 hour longer.
7. Let cool.
8. Store in the refrigerator or freezer.

Yield: 2 quarts

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 processing 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 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 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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