

Chef[®]
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by **Montgomery Ward**[®]

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Great-tasting
recipes
included!

6-qt. Electric Skillet with Folding Handles



MODEL: GD-15B

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

Wards.com 1-888-557-3848

Instruction Manual

Item No.: 712032
120V~, 60Hz, 1400W

Wards.com 1-888-557-3848



Chef[®] TESTED ✓

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Thank you for purchasing your Chef Tested[®] Aluminum Electric Skillet with Folding Handles 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 clean-up and durability you rely on from Wards. We guarantee it!

We're certain you'll enjoy this handy appliance, whether you use it as an extra warmer during parties or as a primary cooking source for a studio apartment. The domed, tempered glass lid with steam vent lets you monitor cooking progress and the handles fold down for compact storage.

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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 Foldaway Skillet, especially when children are present.

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

1. Read all instructions.
2. **WARNING:** To reduce the risk of fire, do NOT plug in with base assembly removed.
3. Make sure that handles are assembled and fastened properly before using this appliance.
4. Do NOT touch hot surfaces. Use handles and knobs.
5. To protect against electrical shock, do NOT immerse heat control, cord or plug in water or other liquid.
6. Close supervision is necessary when any appliance is used by or near children.
7. Unplug from outlet when not in use and before cleaning. Allow unit to cool before putting on or taking off parts, and before cleaning the appliance.
8. Do NOT operate any appliance with a damaged cord or plug or in the event the appliance malfunctions or has been damaged in any manner. Call our toll-free Customer Service for information on replacements and returns.
9. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
10. This appliance is NOT intended for deep frying foods.
11. Do NOT use outdoors.
12. Do NOT let cord hang over edge of table or counter or touch hot surfaces.
13. Do NOT place on or near a hot gas or electric burner or in a heated oven.
14. It is recommended that this appliance not be moved when it contains hot oil or other hot liquid. If it must be moved when it contains hot oil or hot liquid, use extreme CAUTION.
15. ALWAYS attach heat control to appliance first, then plug cord into the wall outlet. To disconnect, turn control to "OFF" then remove plug from wall outlet.

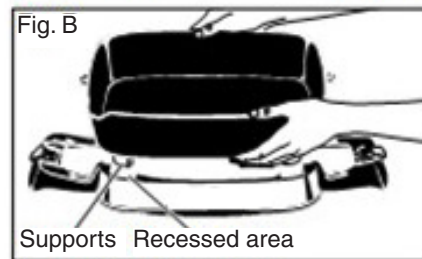
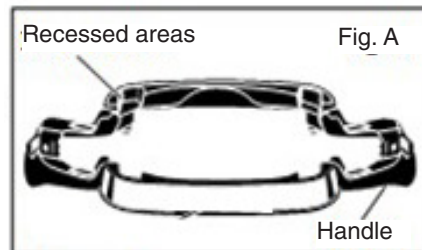
16. Do NOT use appliance for other than intended use.
17. Children should be supervised to ensure that they do not play with the appliance.
18. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.
19. This appliance comes with a thermostat heat control probe with power cord. Make sure that every time this appliance is used, the correct connector is used as well.

Before Using for the First Time:

Remove all packaging materials and wash the skillet according to the “Cleaning & Care” section of this manual (p. 8–9).

Your skillet must be fully assembled before you use it. Lay the handles flat before placing the skillet on the base as shown below in Fig. A. Follow the instructions below to assemble your skillet:

1. Place the removable base on a flat surface with the rubber feet down.
2. Set the skillet pan onto the base so that the supports fit into the recessed areas on the base (Fig. B).
3. Lift handles in the upright position.



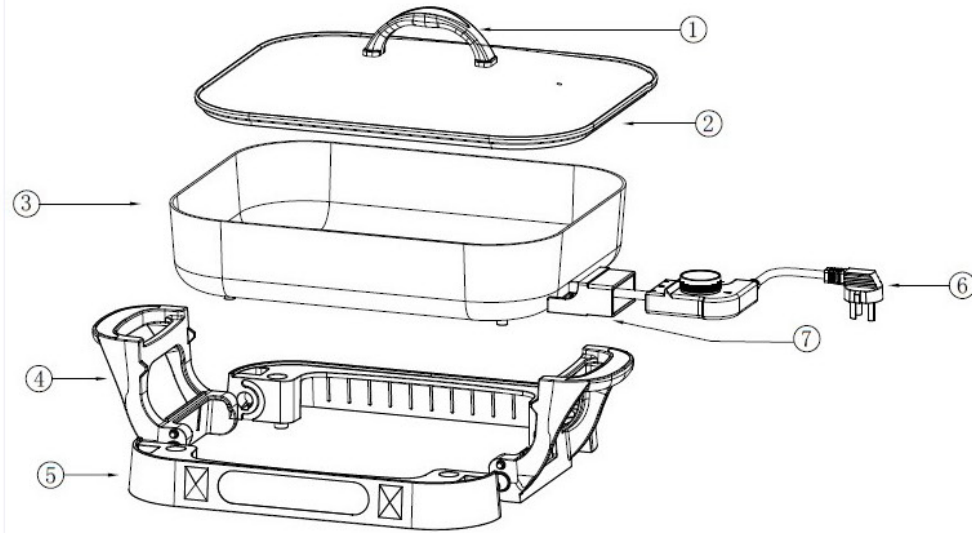
This appliance has a 3-prong polarized plug. Do not attempt to modify the plug in any way.

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 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 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.

PLASTICIZER WARNING

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



1. Handle
2. Glass Lid
3. Aluminum Skillet
4. Foldaway Handle
5. Removable Base
6. Thermostat Heat Control with Power Cord
7. Socket

CAUTION: This product is not intended to melt wax, gels, plastics, glue or other materials for making candles or for other hobbyist activities, or in any commercial or business application.

1. Place assembled skillet on a dry, level, heat-resistant surface.
2. If desired, “season” the nonstick cooking surface by rubbing lightly with cooking oil. Remove excess oil with a paper towel.
3. Insert the Thermostat Heat Control into the skillet so the two electrical pins on the skillet are fully inserted into the heat control. Plug the power cord into a 120V AC electrical wall outlet.

4. Turn Thermostat Heat Control to desired temperature. Remove cover and preheat skillet. The indicator light will go off when the selected temperature is reached.

NOTE: As the skillet heats up, you may hear a clicking sound; this is due to the expansion of the metal as it heats. It is normal. You may also notice this sound as the unit cools down.

5. Prepare food for cooking. Because the skillet features a nonstick finish, food may be prepared with little or no oil.
6. Place food in skillet and cook according to the required temperature. The heat should be adjusted according to personal preference and particular food being cooked. During cooking, the indicator light will go on and off periodically to indicate that the desired temperature is being maintained.

NOTE: For best results, use heat-resistant nylon, plastic or wooden utensils in the skillet. Do NOT use metal utensils as they may scratch the nonstick surface. Do NOT cut foods on the cooking surface.

7. Turn the heat control to “0” when cooking is complete. Unplug Thermostat Heat Control from the wall outlet and then from the appliance. Allow skillet to cool before cleaning.

The skillet pan must be hand-washed; the cover can be washed in the dishwasher. Wash the pan and cover before initial use and after each subsequent use. Do NOT immerse Thermostat Heat Control in water or let it come in contact with any liquid.

To disassemble the skillet for cleaning and storage:

1. Lift the skillet pan off the base and clean as described below.
2. Push the handles down until they lock into the base.
3. For compact storage, rotate the handles up and inward, and place the base in the pan in an inverted position so that the rubber feet are facing up. Then place the cover upright onto the pan.

When washing the skillet, clean the nonstick surface with a non-metal cleaning pad. Firm pressure can be applied if necessary. **Do NOT use steel wool or abrasive cleaners.** Soaking the skillet to loosen food residue is not necessary. If, however, soaking the skillet is desired, do NOT soak for more than 2 hours. **Soaking for more than 2 hours may damage the nonstick finish.**

In time, the nonstick finish may darken over the heating element. To remove this discoloration, use a commercial cleaner designed for cleaning surfaces. These cleaners are available at most grocery and hardware stores. For best results, follow the manufacturer's instructions, being careful that any cleaning solution that comes into contact with the exterior of the appliance is wiped off.

After treating the skillet with a commercial cleaner, it is recommended that the cooking surface be wiped lightly with cooking oil before using. The outside finish of the skillet is easy to keep attractive and looking new. Simply wipe away spills and drips as they occur. If food should happen to burn on, it can be removed with warm, soapy water and a cleaning pad. Rinse and wipe dry.

Instructions for Glass Cover Care and Use:

Do NOT use cover if it is chipped or cracked. Handle cover carefully and avoid impact.

Do NOT handle hot cover with wet towel or place hot cover on a cold or wet surface.

Allow cover to cool before washing. This cover is dishwasher safe. Keep the cover clean. Do NOT use steel wool cleaning pads or abrasive powders which can scratch or weaken the glass. Nonabrasive pads or powders may be used if necessary. Do NOT scrape or gouge glass with hard or sharp utensils.

CAUTION: Failure to follow these instructions could cause immediate breakage or breakage at a later date for no apparent reason, which may result in personal injury or property damage. Periodically check the screws on the cover handle for looseness. Retighten if necessary.

CAUTION: Overtightening can result in stripping of screws or cracking of handle or cover.

IMPORTANT: To ensure continued accuracy of the Thermostat Heat Control, avoid rough handling in use and storage.

Chicken Marsala (Yields: 8 servings)

Ingredients:

4 Tbsp. butter	1/2 medium onion, diced
4 Tbsp. olive oil	8 oz. white mushrooms, quartered
1/3 c. all purpose flour	2 tsp. garlic, minced
1 tsp. salt	1 Tbsp. all purpose flour
1 tsp. ground black pepper	1/2 c. Marsala wine
4 chicken breasts, halved horizontally and pounded thin	1/2 c. chicken stock
	1/3 c. parmesan cheese, grated
	1 Tbsp. parsley, chopped

1. Heat the butter and olive oil in the skillet at 325° F.
2. Combine the flour, salt and pepper in a wide dish or plate.
3. Dredge the chicken in the flour mixture, coating both sides. Shake off excess flour.
4. Place in hot butter/oil mixture and let cook for 3 minutes on each side until slightly golden brown. Once chicken has browned, remove to a plate and set aside.
5. Heat the onions in the remaining butter/oil and sauté for 3 minutes.
6. Add mushrooms and continue to cook, stirring occasionally, for 4 minutes.
7. Add garlic and let cook for 30 seconds or until garlic is fragrant.
8. Add the 1 Tbsp. of flour, stir and cook mixture for 1 minute.
9. Add the wine and chicken stock and stir. Sauce will begin to thicken up almost immediately.
10. Add the chicken back to the skillet and place the cover on top.
11. Let the chicken cook in the sauce for 2-3 minutes (or until chicken registers 165°F on a meat thermometer).
12. Remove lid, sprinkle in cheese and parsley.
13. Enjoy with roasted potatoes or cooked penne pasta.

Creole Jambalya (Yields: 8 servings)

Ingredients:

Spice Rub:

2 Tbsp. smoked paprika	1 tsp. granulated onion
1 tsp. ground black pepper	1 tsp. salt
2 Tbsp. garlic powder	1 Tbsp. dried oregano
1 tsp. crushed red pepper	1 Tbsp. dried thyme

Jambalya:

4 chicken legs, skin on	1 Tbsp. tomato paste
4 chicken thighs, skin on	2 cups long grain white rice (not instant)
1 lb. shrimp, peeled and deveined	1 tsp. Worcestershire sauce
3 Tbsp. olive oil	2 tsp. hot sauce
1 large onion, diced	1 c. beer
2 ribs celery, diced	2 c. tomato-clam juice
1/2 red pepper, diced	3 c. chicken stock
1/2 green pepper, diced	6 oz. ham, diced
2 cloves garlic, minced	13 oz. andouille sausage or kielbasa
1 Tbsp. fresh thyme, chopped	salt and pepper, to taste
2 bay leaves	

1. Combine ingredients for spice rub.
2. Place chicken and shrimp together in a bowl and rub in 3 Tbsp. spice rub on both. Cover and set in refrigerator for 1-2 hours.
3. Heat olive oil in skillet at 350°F.
4. Remove the chicken from the refrigerator (shrimp will be used near the end of the cooking process) and brown the chicken on all sides, about 5 minutes each side. Remove chicken from skillet and set aside.
5. Add the onion to the hot skillet and cook for 1 minute. Add the celery and the red and green peppers and cook until the vegetables begin to soften, about 5 minutes.
6. Add the garlic, fresh thyme, bay leaves and tomato paste and cook for 1 minute until fragrant. Do not let the garlic burn.
7. Add the white rice and cook rice in skillet for 2 minutes, stirring constantly to coat the rice in oil.
8. Add the Worcestershire, hot sauce, beer, tomato-clam juice and chicken stock. Bring to a simmer.
9. Add chicken pieces and place lid on skillet.
10. Let mixture simmer for 15 minutes until rice is almost tender.
11. Add ham, andouille sausage and shrimp and cook for 5 more minutes until the rice is tender and the chicken registers 165°F on a meat thermometer.
12. Serve immediately.

Southwest Tortilla Casserole (Yields: 8–10 servings)

Ingredients:

- | | |
|---|------------------------------------|
| 1 Tbsp. olive oil | 2 (4-oz.) cans diced green chilies |
| 1 medium onion | 1 (8-oz.) can tomato sauce |
| 2 lbs. ground beef | 2 c. frozen corn |
| 2 cloves garlic | 3 green onions, sliced |
| 3 Tbsp. ground cumin | 1/2 c. chopped cilantro |
| 3 Tbsp. chili powder | Salt and pepper, to taste |
| 2 (10-oz.) cans Mexican style tomatoes (contains green chilies) | 6 c. shredded cheddar cheese |
| | 2 pkg. (8-inch) corn tortillas |

1. Heat olive oil in skillet at 370°F.
2. Add onion and let cook for 1 minute.
3. Add ground beef and cook until brown.
4. Drain grease from skillet.
5. Add garlic, cumin and chili powder to the ground beef mixture and cook for 1 minute until fragrant.
6. Add canned tomatoes, chilies and sauce. Stir. Add frozen corn and cook until mixture is hot and corn is warmed through.
7. Add green onions and cilantro. Season to taste.
8. Remove ground beef mixture to a bowl.
9. Turn off skillet, let cool and wipe clean.
10. Layer 6 tortillas on the bottom of the skillet. Spoon half the meat mixture on top of the tortillas and spread to even thickness. Sprinkle 2 cups of cheddar cheese over meat.
11. Place another layer of 6 tortillas over the cheese and spoon the rest of the meat mixture on top. Sprinkle 2 cups of cheddar cheese.
12. Finally, layer another 6 tortillas and sprinkle remaining 2 cups of cheddar cheese.
13. Place lid on skillet and turn the dial to 270°F. Let cook for 10-15 minutes or until cheese is melted throughout the casserole.

Apple Pudding (Yields: 6–8 servings)

Ingredients:

- 8 apples, any kind, peeled, cored and sliced
 1 c. sugar
 1 tsp. cinnamon
 1/2 c. maple syrup

Batter:

- | | |
|------------------------|-----------------------|
| 1 1/2 c. sugar | 4 Tbsp. melted butter |
| 2 c. all purpose flour | 1 c. milk |
| 2 tsp. baking powder | 2 tsp. vanilla |
| 1/2 tsp. salt | |

2 c. water

Topping:

- 1/2 c. sugar
 1 Tbsp. cornstarch
 1/2 tsp. salt

1. Combine apples, sugar, cinnamon and maple syrup in a bowl. Place into the skillet which has been turned off. Distribute apples evenly.
2. For the batter, mix the sugar, flour, baking powder and salt together in a bowl. In a separate bowl, mix the melted butter, milk and vanilla. Add the wet ingredients to the dry ingredients and stir until the consistency of thick pancake batter.
3. Dollop the batter over the apples and spread. (Batter will not cover all apples.)
4. Pour 2 cups of water into the skillet.
5. Place lid on skillet and turn thermostat to 270°F. Let cook for 20 minutes. Remove cover and let apples cook approximately 10 minutes more. Apples should be tender and batter should be firm.
6. Serve with ice cream.

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.



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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