

Chef[®]
TESTED ✓

by
Montgomery Ward[®]

Chef[®]
TESTED ✓

Compact
yet
Powerful!

by
Montgomery Ward[®]

Digital Convection Toaster Oven



Model: GH25ACLD

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

Wards.com 1-888-557-3848

Instruction Manual

Item No.: 738245
120V~, 60Hz, 1500W

Wards.com 1-888-557-3848



Chef[®] TESTED ✓

by **Montgomery Ward[®]**

Thank you for purchasing your Chef Tested[®] Digital Convection Toaster Oven 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!

This heavy-duty workhorse is surprisingly lightweight, giving you the option to move it where it's needed most. With all of the features on your Chef Tested[®] Digital Convection Toaster Oven, you might find that it gets used more often than your regular oven – even when it's not hot outside! You will love the convenience and versatility of this appliance!

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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.

This appliance is intended for cooking food products. Do NOT use this appliance for anything other than the intended purpose.

1. Before using this appliance, make sure voltage is compatible with rating label.
2. To protect against electrical shock, do NOT place cord, plug or appliance in water or other liquid.
3. Do NOT let cord hang over edge of table or counter, or touch any hot surfaces.
4. Unplug from outlet when not in use and before moving. Always unplug using the plug and not by pulling on the cord.
5. NEVER connect or disconnect plug with wet hands.
6. Do NOT allow appliance to rest on cord.
7. Keep cord away from hot surfaces during use.
8. Do NOT operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any way. Call our toll-free customer service number for information regarding returning or replacing the product.
9. Always place appliance on a flat, level and heat-resistant surface.
10. Do NOT place or use the appliance on or near a hot gas or electric burner, in a heated oven, under a broiler, on a stovetop or in a freezer.
11. Do NOT use or place appliance near or on any flammable materials such as tablecloth, curtains, towels, paper, plastic, etc.
12. Do NOT place flammable materials such as paper, cardboard or plastic in or on top of the toaster oven.
13. Do NOT wrap any part of the appliance in foil.
14. When operating the toaster oven, keep a minimum of 4 inches of clearance on all sides to allow for adequate air circulation.
15. Close supervision is necessary when any appliance is used by or near children. This appliance is not suitable for use by children.
16. NEVER leave appliance unattended when in use.
17. Do NOT touch any of the hot surfaces of the appliance. Always use the handles or knobs to operate.

18. Do NOT move appliance while in operation.
19. Always allow appliance to cool down completely before handling and cleaning.
20. This appliance is NOT recommended for outdoor use.
21. Do NOT clean unit with any abrasive pads or cleaners.

Polarized Plug

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

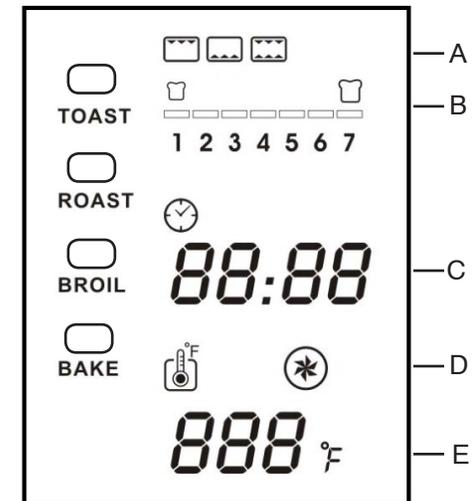
1. A short cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
2. Longer, detachable cords or extension cords should not be used with this appliance.
3. If a long detachable cord or extension cord is used:
 - The marked electrical rating of the detachable 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. Housing | 6. LCD Digital Display |
| 2. Handle | 7. ON/OFF Button |
| 3. Wire Rack | 8. Select Button |
| 4. Tray Removal Tool | 9. Function Knob |
| 5. Bake/Drip Tray | 10. Temperature/Timer Knob |

Digital Display

A.	Heating Elements: <ul style="list-style-type: none"> • Upper • Lower • Upper & Lower
B.	Toast Browning Level
C.	Time
D.	Convection Fan
E.	Temperature



Before Using for the First Time

After unpacking, dispose of all packing materials in accordance with local ordinances.

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

1. Wipe down all surfaces with a damp non-abrasive cloth. Do NOT use any abrasive cleaners or scouring pads. Grill rack, tray removal tool and food tray are dishwasher safe.
2. Dry completely with a clean, dry cloth.
3. Place appliance on a flat, level and heat-resistant surface with 4 inches of clearance on all sides.
4. Plug cord into outlet.

CAUTION: Do NOT store items on top of oven; exterior gets hot during use.

How to Use

Function Knob

In addition to selecting toast, roast, broil or bake, you can also use the function knob to select from the following:

-  Upper heating element
-  Lower heating element
-  Upper & Lower heating elements
-  Convection



Toast Browning Level

Select Button

After choosing a function, temperature or time, press the select button to confirm the operation.

Temperature/Timer Knob

Use this knob to set the cooking temperature and length of cooking time. The pre-set times and temperatures, which vary for each function, can be changed.

ON/OFF Button

This button is used to start and stop the cooking cycle.

Convection

A fan circulates the heat so food will cook faster and more evenly. The convection fan can only be used with roast, bake and broil functions.

Preheating

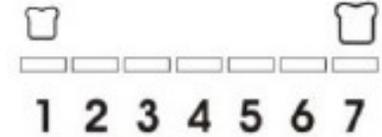
It is recommended that you preheat the oven for 10 minutes at 450° F prior to use. Turn the function knob to upper & lower heating elements then press the ON/OFF button. After 10 minutes, press the ON/OFF button to stop preheating and then select your desired function.

How to Use

Toasting

Shade select is indicated on the control panel

- 1–2: Light Color
- 3–5: Medium Color
- 6–7: Dark Color



See Helpful Hints section for toasting suggestions.

1. Place the rack in middle position and center the food in the middle of the rack.
2. Turn the function knob to toast. The icon will blink.
3. Press the select button. The function icon will illuminate.
4. Use the function knob to choose desired shade.
5. Press the select button.
6. Press the ON/OFF button to start toasting. The icon for upper & lower heating elements will illuminate. A beep will sound when toasting is done.
7. Press the ON/OFF button to shut off the oven.

All Other Functions

1. Turn the function knob to the desired function. The function and convection fan icons will blink.
2. Press the select button once to set the function. The function icon will illuminate.
3. To add the convection fan during roasting, baking or broiling, press the select button once more (the icon will illuminate). If you don't want convection added, turned the function knob once to turn off the blinking convection fan icon and press select to confirm.
4. Use the temperature/timer knob to select desired time from 1–60 minutes.
5. Press the select button to confirm the time.
6. Use the temperature/timer knob to choose a temperature from 150°– 450° F.
7. Press the select button to set the temperature.
8. Press the ON/OFF button to start. The heating element with that function will illuminate. A beep will sound when time has expired and the oven will shut off.
9. Press the ON/OFF button to shut off the oven.

NOTE: If you'd like to use the pre-set time and temperature, simply press the ON/OFF button after selecting the function.

Presets

Function	Time	Temperature
Roast	60 min.	450° F
Broil	10 min.	400° F
Bake	30 min.	350° F
	30 min.	350° F
	30 min.	350° F
	16 min.	450° F

Helpful Hints

Toasting is a combination of drying and cooking the bread. Therefore, differences in density and moisture from one bread to another can result in varying toasting times.

For slightly dry or thinly sliced bread, which will toast more quickly, use a lighter setting than you normally would.

For very fresh, dense, thickly sliced or whole wheat bread, use a darker setting than you normally would.

Breads with very uneven surfaces (such as English muffins) will require a darker toast setting.

When toasting raisin or other fruit breads and muffins, remove any loose fruit from the surface of the bread/muffin before placing into the oven.

To prevent overtoasting of a single slice, set browning control to a lighter setting than you normally would.

Cleaning & Maintenance

This appliance contains no user-serviceable parts. Do NOT try to repair it yourself. If your appliance is damaged or does not operate, call our toll-free customer service number for information regarding returning or replacing the product

Always allow oven to cool completely before cleaning.

1. Unplug oven from outlet.
2. Clean interior and exterior with a damp cloth. Do NOT clean unit with any abrasive pads or cleaners.
3. Dry interior thoroughly.

Bake/drip tray and wire rack are dishwasher safe.

Recipes

Cajun Stuffed Pork Chops

Ingredients:

4 (approx. 8 oz.) thick-cut boneless pork chops

Dry Rub:

1 Tbsp. paprika	½ tsp. cayenne pepper
1 tsp. seasoned salt	½ tsp. black pepper
1 tsp. rubbed sage	½ tsp. garlic powder

Stuffing:

4 oz. butter, melted	1 Tbsp. Parsley, chopped
2 ribs celery, small dice	½ Tbsp. dried thyme
1 small onion, small dice	½ Tbsp. dried oregano
1 red bell pepper, small dice	salt and pepper, to taste
4 oz. fresh bread, in ½" cubes	Water, as needed

Instructions:

- Preheat oven to 350° F.
- Trim fat from chops, if needed, and pat dry.
- Combine dry rub seasonings and coat both sides of chops.
- Cut pockets in the chops.
- Sauté the celery, onion and bell pepper in the butter until tender.
- Combine sauté mixture with bread cubes, parsley, dried herbs, salt and pepper. Add enough water to moisten the dressing.
- Stuff the mixture into each of the pork chops. Seal the pockets with toothpicks and/or tie with butcher's twine.
- Bake in preheated oven until tender, approximately 30–35 minutes.

Yield: 4 servings

Salmon with Creamy Horseradish Sauce

Ingredients:

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| 1 whole salmon fillet (approx. 2 lbs.), skin on | 1 small onion, sliced & separated into rings |
| 1 Tbsp. lemon-pepper seasoning | 1 lemon, sliced into 8 thin slices |
| Zest of one lemon | ¼ cup chopped Italian parsley |
| 1 tsp. onion powder | 1 stick of butter, cubed |
| 1 tsp. salt | |

Creamy Horseradish Sauce:

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| 1 Tbsp. finely chopped green onion | ¼ cup mayonnaise |
| 1 tsp. lemon juice | ¾ tsp. fresh chopped dill |
| 1 Tbsp. prepared horseradish | ¼ tsp. garlic powder |
| ½ cup sour cream | Salt and pepper to taste |

Instructions:

- Preheat oven to 350° F.
- Line baking pan with heavy-duty foil; grease lightly. Place salmon skin side down on foil. Sprinkle with lemon-pepper, lemon zest, onion powder and salt.
- Top with onion, lemon slices and parsley. Dot with butter. Fold foil around salmon; seal tightly.
- Bake in preheated oven for 20 minutes. Open foil carefully, allowing steam to escape. Broil 4–6" from the heat for 8–12 minutes or until the fish flakes easily with a fork.
- Combine the sauce ingredients. Serve with salmon.

Yield: 6 servings

Potato Chip Ranch Chicken Recipe

Ingredients:

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| ½ cup olive oil | 1 Tbsp. garlic powder |
| 1 cup crushed potato chips (any flavor) | 1 envelope ranch salad dressing mix |
| 1 cup Parmesan cheese, grated | 4 chicken breasts, skinless and boneless |

Instructions:

- Preheat oven to 350° F.
- Place olive oil in shallow container. In another container, combine potato chips, Parmesan cheese, garlic powder and ranch dressing mix.
- Dip chicken in the olive oil and then roll in potato chip mixture.
- Place chicken on a foil lined tray and bake uncovered for 45 minutes or until internal temperature of chicken is 165° F, as measured with a meat thermometer.

Yield: 4 servings

Hasselback Potatoes

Ingredients:

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| 1 stick of butter, softened | ¼ cup parsley, finely chopped |
| ¼ cup olive oil | 1 Tbsp. garlic powder |
| ¼ cup chives, finely minced | Salt and pepper, to taste |
| ¼ cup dill, finely chopped | 4 medium russet potatoes, washed and scrubbed |

Instructions:

- Preheat oven to 450° F.
- Stir together butter, olive oil, herbs, garlic powder, salt and pepper.
- Holding the potato between two wooden spoons or chopsticks, slice the potato into thin slices, leaving ¼ inch at the bottom UNSLICED. The spoons/chopsticks should help prevent you from slicing all the way through.
- Repeat with remaining potatoes.
- Put the potatoes on a baking sheet and brush on the butter mixture, making sure to get between all of the slices. Bake until tender and crunchy, approximately 55–60 minutes.
- Serve with any remaining butter mixture.

Yield: 4 servings

Cranberry Pecan Butterscotch Cookies

Ingredients:

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| 1 cup butter, softened | 2¼ cups all-purpose flour |
| ¾ cup granulated sugar | 1 tsp. baking soda |
| ¾ cup firmly packed brown sugar | 1–10 oz. package butterscotch chips |
| 2 eggs | 1 cup chopped pecans |
| 1 tsp. vanilla extract | 1½ cups dried cranberries |

Instructions:

- Preheat oven to 350° F.
- In a large mixing bowl, combine butter, sugars, eggs and vanilla. Mix with electric mixer on medium speed until thoroughly mixed.
- Combine flour and baking soda; gradually add flour mixture to butter mixture.
- Stir in butterscotch chips, dried fruit and nuts.
- Drop by rounded tablespoonfuls onto ungreased baking sheets.
- Bake in a preheated oven 15–18 minutes, or until golden brown.
- Let cool on wire racks; store in a tightly covered container.

Yield: 4½ dozen cookies

Chocolate Peanut Butter Brownies

Ingredients:

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|---------------------------|-----------------------------------|
| ½ pound all-purpose flour | 6 oz. peanut butter |
| ¼ cup cocoa powder | 1 tsp. vanilla extract |
| ¾ teaspoon baking powder | 2 oz. unsalted butter, melted |
| 3 eggs | 3 oz. peanuts or walnuts, toasted |
| 6 oz. granulated sugar | 4 oz. semisweet chocolate chunks |
| 6 oz. brown sugar | |

Instructions:

- Grease a 9x9 inch pan. Set aside.
- Preheat oven to 350° F.
- Sift together the flour, cocoa powder and baking powder. Set aside.
- In a mixing bowl with paddle attachment, blend eggs and sugars. Add peanut butter and vanilla extract. Mix until well combined then beat in the butter.
- Stir in the flour, nuts and chocolate chunks.
- Spread the batter into prepared 9x9 pan. Bake in preheated oven until set, approximately 35–40 minutes.
- Remove from oven and let cool for 30 minutes before serving.

Yield: 2 dozen

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.

Chef[®]
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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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