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› [Montgomery Ward](#) /

› Montgomery Ward 10-Piece Chef Tested Banded Cookware Set Instruction Manual

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Model: Chef Tested Banded Cookware Set

INTRODUCTION

This manual provides essential instructions for the proper use and care of your Montgomery Ward 10-Piece Chef Tested Banded Cookware Set. Please read this manual thoroughly before first use to ensure optimal performance and longevity of your cookware.

PRODUCT OVERVIEW

The Montgomery Ward Chef Tested Banded Cookware Set is designed for versatile cooking. It features an aluminum construction for even heating and a durable nonstick finish. The tempered glass lids include stainless steel rims and steam vents.

Set Components:

- 1.5-quart saucepan with lid
- 2.2-quart saucepan with lid
- 3.2-quart stockpot with lid
- 5.3-quart Dutch oven with lid (also fits the 10-inch fry pan)
- 8 1/4-inch fry pan
- 10-inch fry pan



Image: The complete Montgomery Ward 10-Piece Chef Tested Banded Cookware Set, showcasing saucepans, stockpot, Dutch oven, and fry pans with their respective lids, all in a vibrant red finish with silver banding.

SETUP AND BEFORE FIRST USE

1. **Unpacking:** Carefully remove all cookware pieces and lids from the packaging.
2. **Initial Cleaning:** Wash all cookware and lids thoroughly with warm, soapy water. Rinse completely and dry immediately with a soft cloth to prevent water spots.
3. **Seasoning (Optional for Nonstick):** While not strictly necessary for nonstick, some users prefer to lightly season. Apply a small amount of cooking oil to the nonstick surface with a paper towel, then wipe off excess. Heat over low heat for 30 seconds, then let cool. This can help enhance nonstick properties.

OPERATING INSTRUCTIONS

General Cooking Guidelines:

- **Heat Settings:** Use low to medium heat for most cooking tasks. High heat can damage the nonstick coating and cause food to burn. The aluminum construction ensures efficient heat distribution.
- **Utensils:** While the nonstick surface is durable, it is recommended to use wooden, silicone, or plastic utensils to prolong the life of the coating. Metal utensils may scratch the surface over time.
- **Oven Use:** This cookware set is oven safe. Refer to the specifications for maximum oven temperature.
- **Lids:** Tempered glass lids allow for monitoring food without lifting, helping to retain moisture and heat. The steam vents prevent boil-overs.
- **Induction Compatibility:** This cookware set is compatible with gas, electric, and induction cooktops.

MAINTENANCE AND CLEANING

- **Cool Before Cleaning:** Always allow cookware to cool completely before washing to prevent warping and thermal shock.
- **Hand Washing:** For best results and to extend the life of the nonstick coating, hand washing with warm, soapy water and a soft sponge or cloth is recommended.
- **Dishwasher Safe:** This cookware set is dishwasher safe. However, frequent dishwasher use may dull the exterior finish over time.
- **Stubborn Food:** For baked-on food, soak the pan in warm, soapy water for a period before gently scrubbing. Avoid abrasive cleaners or scouring pads, as these can damage the nonstick surface.
- **Storage:** When storing, place a soft cloth or paper towel between stacked pans to protect the nonstick surface from scratches.

TROUBLESHOOTING

- **Food Sticking:** Ensure you are using appropriate heat settings (low to medium). Always use a small amount of cooking oil or butter. Overheating can degrade the nonstick coating.
- **Exterior Discoloration:** This can occur from high heat or certain cleaning agents. Ensure proper heat management and use recommended cleaning methods.
- **Warping:** Sudden temperature changes (e.g., placing a hot pan under cold water) can cause warping. Always allow cookware to cool naturally.

SPECIFICATIONS

Brand	Montgomery Ward
Model	Chef Tested Banded Cookware Set
Material	Aluminum (Cookware Body), Tempered Glass (Lids)
Color	Red
Number of Pieces	10
Dishwasher Safe	Yes
Oven Safe	Yes

Cooktop Compatibility	Gas, Electric, Induction
Material Type Free	PFOA Free, PFAS Free, Cadmium Free, Lead Free, PTFE Free, PFOS Free, APEO Free, Nickel Free, Bisphenol-A (BPA) Free

Safety Information

- Always use oven mitts or pot holders when handling hot cookware.
- Do not leave cookware unattended on a hot stovetop.
- Keep children away from the cooking area.
- Ensure handles are securely fastened before use. If any handle becomes loose, discontinue use until it is tightened or repaired.
- Avoid using aerosol cooking sprays on nonstick surfaces, as they can build up and become difficult to remove, potentially affecting nonstick performance.

Warranty and Support

For information regarding warranty coverage or product support, please refer to the original purchase documentation or contact Montgomery Ward customer service directly. Contact details can typically be found on the manufacturer's official website or on your purchase receipt.

Montgomery Ward Customer Service: [Visit Montgomery Ward Customer Service](#)

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