

**Chef<sup>®</sup>**  
**TESTED** ✓  
by Montgomery Ward<sup>®</sup>

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Power  
mixer!

## Stand Mixer



## Instruction Manual

ITEM: 764596

Montgomery Ward Customer Service  
3650 Milwaukee Street, Madison, WI 53714  
8:00 am to Midnight, Monday through Friday

**Wards.com 1•888•557•3848**

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Thank you for purchasing your Chef Tested Stand Mixer 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 cleanup and durability you rely on from Wards.

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## Important Safeguards

### READ CAREFULLY BEFORE USING AND SAVE THESE INSTRUCTIONS!

- FOR HOUSEHOLD USE ONLY. DO NOT use this appliance for other than its intended use.
- REMOVE all packaging materials and labels before first use. Please dispose of the packaging materials via the appropriate recycling system, in an environmentally friendly manner.
- **WASH all removable parts before first use. See Cleaning & Care.**
- A SHORT CORD is provided to reduce the hazards resulting from entanglement or tripping. DO NOT drape the cord over the counter or tabletop, where it can be pulled on or tripped over. NEVER wrap the cord tightly around the appliance, as this may cause the cord to fray/break.
- We DO NOT recommend using an extension cord with this appliance. However, IF AN EXTENSION CORD IS USED, the marked electrical rating should be at least as great as the electrical rating of this appliance.
- CLOSE SUPERVISION is necessary when using this appliance near CHILDREN. DO NOT insert anything into the rotating hook, whisk or beater while the machine is working.
- A FIRE may occur if this appliance is used near FLAMMABLE MATERIALS, including curtains, towels, walls, etc. DO NOT place any paper, plastic, or other non-food items in the appliance. DO NOT place the appliance or its cord on or near a heated surface, or in a heated oven.
- This appliance should always be used on a STABLE, DRY, HEAT-RESISTANT SURFACE.
- DO NOT use near water. DO NOT use the appliance with wet hands. If the appliance is humid or wet, unplug it immediately.
- DO NOT use an accessory or attachment not recommended by Wards, as this may cause injury, or damage the appliance.
- KEEP HANDS, HAIR AND CLOTHING AWAY FROM ALL MOVING PARTS.
- DO NOT use outdoors.
- TURN OFF AND UNPLUG this appliance when not in use.
- NO SERVICEABLE PARTS INSIDE THIS APPLIANCE.
- DO NOT USE AN APPLIANCE WITH A DAMAGED CORD OR PLUG, OR AFTER THE APPLIANCE MALFUNCTIONS, OR HAS BEEN DAMAGED IN ANY MANNER.
- Appliances contain valuable materials that can be recycled. Please dispose of your old appliances using appropriate collection systems.



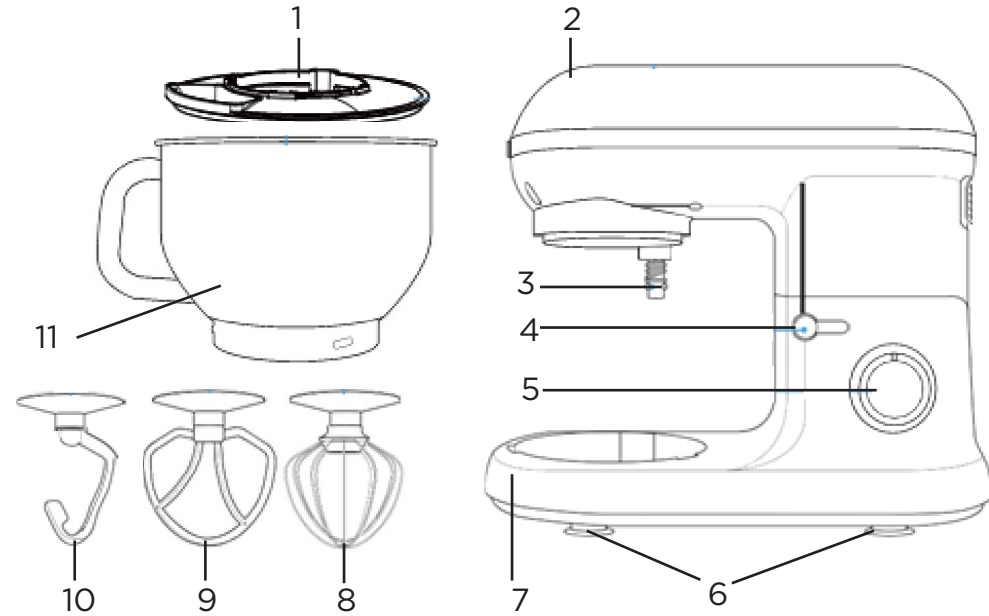
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**This appliance is equipped with a polarized plug in which one prong is wider than the other.** This is a safety feature to reduce the risk of electrical shock. The plug will fit into a polarized outlet only one way. If you are unable to insert the plug into the outlet, try reversing the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way. Montgomery Ward cannot accept any liability for damage or injury resulting from failure to observe these safety procedures.

## Specifications

POWER RATING	120V, 60Hz, 600W
CAPACITY	5.5-quart bowl
CORD LENGTH	40"
DIMENSIONS	14¼" L x 7" W x 12½" H
MODEL	SM-1301X



1. Removable Splash Guard
2. Mixer Head
3. Attachment Shaft
4. Head Release Lever
5. Speed Dial
6. Suction Foot (4)
7. Mixer Base
8. Whisk Attachment
9. Beater Attachment
10. Dough Hook Attachment
11. Mixing Bowl

1. Set the speed dial to OFF.
2. To raise the mixer head, place your left hand on top of the mixer head and push the head release lever down with your right hand; ease the head up until it stops. Release the lever and the mixer head will stay locked in this position.
3. Align the bowl with the grooves on the mixer base. To lock the mixing bowl, turn it clockwise until it stops.
4. If using the splash guard, push it up onto the mixer head. Be sure to position the hole in the splash guard toward you so you can add ingredients easily, if needed.
5. Align the beater, hook or whisk attachment so the grooves on the attachment match to the shaft located under the mixer head. With some pressure, push the attachment towards the mixer head (moving the spring upward) and twist the attachment in a counter-clockwise direction.
6. Add ingredients into the mixing bowl per your recipe. Do not overfill.
7. Place your left hand on top of the mixer head and push the head release lever down with your right hand. Slowly but firmly push the mixer head down until it locks in place. Release the lever.
8. Plug the power cord into an outlet. The speed dial will illuminate and flash blue.

**Note:** To prevent splattering, always begin mixing at a low speed and progress toward the desired speed.

### Mixing Guide

Speed Setting	Purpose	Attachment	Type of Mixture
1-2	Kneading	Dough Hook	LOW: dough for pizza, pasta, bread, etc.
1-2	Folding	Beater	LOW: heavy batter
3-4	Light Mixing	Beater	MEDIUM: cakes, biscuits, icing, etc.
5-6	Aerating & Whisking	Whisk	HIGH: egg whites, cream, etc.
Pulse	Quick bursts of power	Whisk or Beater	HIGH: for small jobs, quick mixing

9. To begin mixing, turn the speed dial in a clockwise direction. The speed dial will illuminate blue. Increase the speed per your recipe. Use the mixing guide on page 6 as a reference.
10. Use PULSE (when you require a quick burst of power or for quick incorporations) by turning the speed dial counter-clockwise and hold in this position. **Hold the dial at PULSE for no more than 30 seconds at one time.** When the dial is released, it returns to OFF automatically.
11. Stop the mixer, as needed, and lift the head to scrape the bowl sides with a spatula. Lower the head again before resuming mixing.
12. When mixing is complete, turn the speed dial to OFF and unplug from the outlet.
13. Raise the head, remove the attachment (with some pressure, push the attachment toward the head, and twist the attachment in a clockwise direction; pull the attachment from the shaft).
14. Twist the bowl counter-clockwise to remove it from the base.

**Note:** With heavy mixtures, do not operate the machine for more than 6 minutes at once, and then allow the mixer to cool down for about 10 minutes.

Problem	Solution
Over-mixing has occurred	<ul style="list-style-type: none"> <li>• Mix for the recommended time in the recipe to avoid over-mixing.</li> </ul>
Egg whites are not whipping	<ul style="list-style-type: none"> <li>• Be sure the whisk attachment and mixing bowl are completely clean and dry before use, as even a small amount of fat will affect the whipping performance.</li> </ul>
Bread dough is not combining	<ul style="list-style-type: none"> <li>• Some brands of flour absorb more liquid than others, so additional liquid may need to be added if the bread is not combining.</li> <li>• If dough is too wet, add flour (by the Tbsp.) until dough becomes right consistency.</li> <li>• <b>DO NOT</b> use high speed to knead dough.</li> </ul>
Batter is too firm and some ingredients cling on sides of bowl	<ul style="list-style-type: none"> <li>• Use a spatula to scrape any food mixture down the sides of the mixing bowl. Add more liquid to your batter, if needed.</li> </ul>
Mixture is curdling after the eggs have been added	<ul style="list-style-type: none"> <li>• Add eggs one at a time, beating well after each addition.</li> <li>• Make sure eggs are at room temperature.</li> </ul>
Sugar crystals still visible after creaming	<ul style="list-style-type: none"> <li>• Continue to cream until sugar has dissolved, or use powdered sugar.</li> </ul>
Lumps in batter or dough	<ul style="list-style-type: none"> <li>• Sift flours and sugar before mixing.</li> </ul>

1. Turn off and unplug the mixer.
2. Always allow the appliance to cool completely before cleaning.
3. Disassemble bowl, attachment and splash guard.
4. Do not use abrasive brushes or pads, or harsh cleaning solutions.
5. Use a soft cloth, sponge or rubber spatula to remove any stuck-on food or residue. Hand wash the bowl, attachments and the splash guard in warm soapy water with a soft cloth. Rinse and dry thoroughly. The bowl and splash guard are also dishwasher safe. **DO NOT wash attachments in a dishwasher, as they may become misshapen or discolored.**
6. Wipe the exterior of the mixer with a damp cloth.
7. Do not immerse any electrical appliance, its cord, or its plug, into water.
8. Ensure all parts are dried thoroughly before reassembling and using this appliance.

### Fluffy Pancakes

- 1½ cups flour
- 2 tsp. baking powder
- 1 tsp. sugar
- ½ tsp. salt
- 2 eggs
- 3 Tbsp. butter, melted
- 1¼ cups low-fat milk

1. Combine flour, baking powder, sugar and salt in mixer bowl. Blend.
2. Add remaining ingredients. Attach bowl and beater to mixer and mix until all combined on medium speed (about 30 seconds). Scrape bowl and mix on medium speed until smooth (about 15 seconds).
3. Spray griddle or skillet with cooking spray (or wipe with oil and a paper towel). Heat to medium/high heat. Pour about ½ cup of batter for each pancake onto griddle.
4. Cook 1-2 minutes, or until bubbles form on surface of pancake and edges start to brown. Flip and cook another 1-2 minutes until golden brown on underside.

Serves 4

### Southern Pimento Cheese Spread

- 2 cups sharp cheddar cheese, shredded
- 8 oz. cream cheese, softened
- ½ cup mayonnaise
- ¼ tsp. garlic powder
- ¼ tsp. ground cayenne pepper
- ¼ tsp. onion powder
- 1 jalapeño pepper, minced
- 1 jar (4 oz.) diced pimentos, drained
- salt and pepper

1. Place all ingredients, except the salt & pepper, into a large mixing bowl. Beat at medium speed, until thoroughly combined.
2. Season to taste with salt and pepper.
3. Serve with tortilla chips or crackers.

Serves 12

### Crowd-Pleasing Guacamole

- 2 avocados
- ¼ large onion, chopped
- 2-3 cloves garlic, minced
- 2 Tbsp. canned jalapeno slices, chopped
- 2 Tbsp. lemon juice
- ½ tsp. salt
- 2 Tbsp. chunky salsa (optional)

1. Mash the avocados using beater on speed 2-3.
2. Add remaining ingredients and mix on low until desired consistency is reached, scraping sides of bowl with a spatula as needed.

Serves 4

### Cheese Stuffed Shells

- 2 eggs
- 15 oz. nonfat ricotta cheese
- 2 cups mozzarella cheese, shredded
- ¼ cup Parmesan cheese, grated
- 2 Tbsp. herb and garlic seasoning mix
- salt & pepper
- 24 jumbo pasta shells, cooked & drained
- 2 cups prepared marinara sauce

1. Place eggs, ricotta, mozzarella, Parmesan, seasoning, and salt and pepper (to taste) in mixer bowl. Mix on low for about 30 seconds or until combined.
2. Fill each shell with 2-3 teaspoons of cheese mixture.
3. Place filled shells in greased Dutch oven or 9" x 13" baking pan. Pour marinara over shells.
4. Cover pan (use foil if using 9" x 13" baking pan), and bake at 350° F for 30-35 minutes, or until bubbly.

Serves 9-12

### Curry Chicken Salad

- 8 oz. cooked chicken, cut into chunks
- 1 stalk celery, chopped
- ½ med. onion, chopped
- ½ cup mayonnaise
- ¼ cup cilantro leaves, chopped
- 3 tsp. lemon juice
- 2 tsp. curry powder
- salt & pepper, to taste

1. Place chicken in mixer bowl. Using beater (and splash guard) shred the chicken on medium speed.
2. Add all remaining ingredients and mix on low until blended.

Serves 2-4

### Veggie Pizza

- 2 packs (8 oz. each) refrigerated crescent rolls
- 8 oz. low-fat sour cream
- 8 oz. low-fat cream cheese
- 2 tsp. dried dill weed
- ½ tsp. garlic powder
- ½ pack (half of .75 oz.) ranch dressing mix
- 4 green onions, thinly sliced
- ½ bell pepper, finely chopped
- 2 cups broccoli, chopped
- 1 carrot, finely chopped
- 15 grape tomatoes, thinly sliced
- 1 cup cheddar, shredded

1. Preheat the oven to 350° F. Spray a cookie sheet with nonstick cooking spray.
2. Put the crescent roll dough on the cookie sheet in a single layer, Spread the dough as needed to make a crust. Using a fork, poke holes in the dough. Bake for 10 minutes.
3. In a large mixing bowl, on low speed, mix the sour cream, cream cheese, dill, garlic powder and dressing mix until well blended.
4. Into the cream cheese mixture, stir the onions, pepper, broccoli and carrot. Spread all evenly on the cooled crust. Top with the tomatoes and cheese. Refrigerate until ready to serve.

Serves 15

### Bacon Horseradish Mashed Potatoes

- 10 medium potatoes
- ½ tsp. salt
- 2 Tbsp. butter
- ½ cup broth or milk
- 8 strips bacon, cooked and chopped
- ¼ cup sour cream
- 4 tsp. ground horseradish
- salt & pepper, to taste

1. Peel potatoes (or scrub well and do not peel), and cut into large chunks. Add the potatoes to a large pot, cover with water, and bring to a boil. Add salt and boil until tender (about 15 minutes).
2. Drain the potatoes and put them in the mixer bowl. Mash the potatoes with beater on low-medium speed.
3. Add remaining ingredients and mix until creamy.

Serves 4-6

### Garlic Parmesan Sweet Potatoes

To bake a sweet potato: poke holes into the skin of the sweet potato and put it in an oven-safe dish. Bake at 400° F for 45 minutes to an hour. Let cool for a few minutes and peel off the skin.

- 1 cup mashed sweet potatoes
- ½ clove garlic, minced
- 1 tsp. butter
- 2 Tbsp. Parmesan, grated
- salt & pepper
- green onions

1. Put the mashed sweet potato in a medium size mixing bowl. Set aside.
2. Put the garlic and butter in a microwave-safe dish, and cook in a microwave oven on HIGH until butter is melted. Stir and add to sweet potatoes.
3. Add the Parmesan, salt & pepper and stir to blend. Garnish with more Parmesan and green onions.

Serves 2

### Garlic, Chives and Dill Slow Cooker Bread

- |                         |                       |
|-------------------------|-----------------------|
| 1¼ cups very warm water | 3 Tbsp. olive oil     |
| 1 Tbsp. yeast           | 2 tsp. garlic, minced |
| 1 tsp. sugar            | 2 Tbsp. dill weed     |
| 3 cups flour            | ¼ cup chives, chopped |
| 1 tsp. salt             |                       |

1. Line your slow cooker pot with parchment paper (press it in as well as you can - it won't be perfectly smooth). Preheat the slow cooker on LOW.
2. Mix the water, yeast and sugar in a small bowl and set aside for a while as it foams.
3. In your mixer bowl, stir together the remaining ingredients. Attach the bowl to the mixer, and on low speed, add in the yeast mixture.
4. Using your mixer with dough hooks, knead the bread dough for about 5-7 minutes. Stop and scrape as needed. If mixture seems too wet, sprinkle in a little more flour; if the mixture seems too dry, sprinkle in a little water.
5. Dough is ready when it forms a ball and the surface bounces back when poked.
6. Put the ball of dough in the slow cooker pot on the parchment paper. Layer a couple paper towels under the lid (to catch condensation) and cook on HIGH for 2 hours. Carefully remove the lid and paper towels for the last 15 minutes of cooking.
7. Please note: the top of the loaf will not be browned like the bottom. Remove the bread from the pot by lifting on the parchment paper. Cool before slicing.

Makes 1 loaf

### Pumpkin Applesauce Bars with Cream Cheese Frosting

- |                                |                                      |
|--------------------------------|--------------------------------------|
| 4 eggs                         | 2 tsp. cinnamon                      |
| 1½ cups applesauce             | 8 oz. low-fat cream cheese, softened |
| 1 can (15 oz.) pumpkin pie mix | ¼ cup butter, melted                 |
| 2 cups flour                   | 1¾ cup powdered sugar                |
| 2 tsp. baking powder           | 1 tsp. vanilla extract               |
| 1 tsp. salt                    | 1-2 Tbsp. milk                       |

1. Preheat oven to 350° F.
2. Beat the eggs, applesauce and pie mix on low/medium, until blended.
3. Continue mixing while slowly adding the flour. Add the baking powder, salt and cinnamon. Stop and scrape the bowl as needed.
4. Spray an oven-safe pan with cooking spray (use a 15" x 10" or 16" x 11" pan so you have thin bars). Pour in the batter and bake for 20-25 minutes, until done in the middle.
5. To make the frosting, beat the cream cheese, butter, sugar and vanilla together. Slowly add the milk until desired consistency is reached.
6. Ensure bars are completely cooled before adding frosting.

Makes 24 bars

### Peanut Butter Balls

- |                            |                                  |
|----------------------------|----------------------------------|
| ½ cup creamy peanut butter | 1 cup powdered sugar             |
| 3 Tbsp. butter, softened   | 8 oz. semi-sweet chocolate chips |

1. Mix the peanut butter with the butter on low-medium speed. Gradually mix in the sugar.
2. Roll mixture into 1" balls and place on a cookie sheet. Refrigerate at least 30 minutes.
3. Heat the chocolate in a microwave-safe dish, on high, stirring every 30 seconds, until melted.
4. Dip the balls into the chocolate, and remove them with a toothpick. Place on parchment or wax paper and refrigerate until chocolate hardens.

Makes 1 dozen balls



## Cinnamon Macaroons

14 oz. sweetened shredded coconut  
 14 oz. sweetened condensed milk  
 ½ tsp. vanilla extract

¼ tsp. salt  
 2 egg whites  
 cinnamon

1. Preheat the oven to 325° F.
2. In a large bowl, combine the coconut, milk, vanilla and salt.
3. In a mixing bowl, with your mixer on medium-high speed, whip the egg whites to firm peaks.
4. Fold the egg whites into the coconut mixture and stir to combine well.
5. Drop the mixture by heaping tsp. onto parchment-lined cookie sheets (these cookies will really stick to your pan if you don't use the parchment).
6. Sprinkle each cookie with a little cinnamon, and bake for 20 minutes, or until the tops are browning.

Makes 2-3 dozen cookies

## Sugar Cookies

1 cup butter, softened  
 1 tsp. vanilla extract  
 ¾ cup sugar, plus more for topping  
 2 eggs, beaten  
 1 tsp. cream of tartar

1 tsp. baking soda  
 ¼ tsp. nutmeg  
 ¼ tsp. salt  
 2 cups flour

1. Preheat oven to 400° F.
2. Place butter and vanilla in mixer bowl. Using flat beater, beat about 2 minutes on medium-high speed until blended and smooth.
3. Gradually add ¾ cup sugar and beat another 1½ minutes longer. Add eggs and beat about 30 seconds. Scrape bowl.
4. On low speed, gradually add cream of tartar, baking soda, nutmeg, salt and flour to sugar mixture. Mix about 1 minute until well blended.
5. Drop by rounded spoonful onto greased baking sheet, about 3" apart. Bake at 400° F for 6-8 minutes until golden brown on edges.
6. Sprinkle with a little sugar while still hot. Move to cooling racks.

Makes 2 dozen cookies

## Depression Era Chocolate Cake

This cake is SO moist and delicious — they'll never guess it is egg and dairy free!

3 cups flour  
 2 cups sugar  
 1 cup cocoa powder  
 2 tsp. baking soda  
 1 tsp. salt

⅔ cup applesauce  
 2 tsp. vanilla extract  
 2 tsp. apple cider vinegar  
 2 cups water

1. Preheat oven to 350° F. Spray your pan with cooking spray.
2. Put the flour, sugar, cocoa powder, baking soda and salt in your mixing bowl. Using a low speed, blend in the applesauce, vanilla, vinegar & water until smooth.
3. Pour the batter into the pan and bake for 25-30 minutes (a toothpick should come out clean in the center when done).
4. Cool completely before frosting.

Makes two 8" round cakes or one 9" x 13" pan cake

## Easy Chocolate Frosting

½ cup butter  
 ¼ cup cocoa, unsweetened  
 1 Tbsp. vanilla extract

3 cups powdered sugar  
 3-4 Tbsp. milk

1. Melt the butter in a saucepan on the stovetop. Stir in the cocoa and the vanilla. Remove from heat.
2. In a large mixing bowl, add the sugar and the cocoa mixture. Mix on a low speed until blended.
3. Add 1 Tbsp. of milk at a time, while blending at a medium speed, until desired consistency is reached.

Frosts 36 cupcakes



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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