

Montgomery Ward Chef Tested Electric Grill

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Indoor/Outdoor Electric Grill Instruction Manual

Model: Chef Tested Electric Grill

IMPORTANT SAFETY INFORMATION

Please read all instructions carefully before using your Montgomery Ward Chef Tested Electric Grill. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- **Electrical Safety:** Do not immerse the cord, plugs, or heating element in water or other liquids. Ensure the grill is unplugged when not in use and before cleaning.
- **Hot Surfaces:** The grill surfaces become extremely hot during operation. Always use oven mitts or heat-resistant gloves when handling hot parts. Do not touch hot surfaces directly.
- **Children and Pets:** Close supervision is necessary when the appliance is used by or near children or individuals with reduced physical, sensory, or mental capabilities. Keep the grill out of reach of children and pets.
- **Placement:** Place the grill on a stable, heat-resistant surface. Ensure adequate clearance from walls, cabinets, and other combustible materials. Do not place on or near a hot gas or electric burner, or in a heated oven.
- **Cord Management:** Do not let the power cord hang over the edge of a table or counter, or touch hot surfaces. Avoid placing the cord in high-traffic areas where it could be tripped over.
- **Damage:** Do not operate the grill if it has a damaged cord or plug, or if it malfunctions or has been damaged in any manner. Contact customer support for assistance.
- **Intended Use:** Use this appliance only for its intended purpose of grilling food. The use of accessory attachments not recommended by the manufacturer may cause injuries.
- **Outdoor Use:** This grill is designed for both indoor and outdoor use. When using outdoors, ensure it is protected from rain and moisture.

PRODUCT OVERVIEW

The Montgomery Ward Chef Tested Electric Grill offers versatile grilling options for both indoor and outdoor environments. Its thoughtful design ensures ease of use and cleaning.



Image: The Chef Tested Electric Grill, showcasing its compact design suitable for countertop use. The grill features a silver domed lid with a black handle, resting on a black base. Adjacent to the grill, a bowl of corn on the cob and slices of watermelon are visible, suggesting its use for preparing meals.

Key Features:

- **Indoor/Outdoor Versatility:** Designed for use in various settings, with a detachable base for convenient countertop operation.
- **Generous Cooking Surface:** A 200-square-inch cast aluminum griddle provides ample space for cooking a variety of foods.
- **Removable Griddle:** The cast aluminum griddle is easily removable for thorough cleaning.
- **Adjustable Temperature Control:** Precise temperature settings ranging from 200°F to 400°F for optimal cooking results.
- **Integrated Drip Tray:** Collects excess grease and drippings for healthier cooking and easier cleanup.
- **Warming Drawer:** A convenient drawer located beneath the cooking surface to keep cooked food warm.
- **Powerful Performance:** Operates at 1350 watts for quick heating and efficient cooking.

SETUP

Follow these steps to assemble and prepare your electric grill for first use.

1. Unpacking:

- Carefully remove all components from the packaging.
- Check the contents against the parts list in the included user manual to ensure all parts are present and undamaged.
- Retain packaging materials for future storage or transport if needed.

2. Assembly:

Assembly is straightforward and typically takes about 10 minutes. A screwdriver is the only tool required.

1. Attach the pedestal sections to form the grill stand. The two main pedestal sections are metal, while the five pedestal legs are sturdy plastic reinforced with metal brackets.
2. Secure the grill base to the assembled pedestal.
3. Insert the drip tray into its designated slot in the base.
4. Place the cast aluminum griddle onto the heating element. Ensure the feet on the base of the grill plate fit securely into the four sockets.
5. Attach the lid handle to the lid using a screwdriver.
6. The entire top section (griddle and heating element) can be detached from the base for countertop use, offering flexibility.

3. Initial Cleaning:

Before first use, clean all parts that will come into contact with food.

- Wash the removable cast aluminum griddle and drip tray with warm, soapy water. Rinse thoroughly and dry completely.
- Wipe down the exterior of the grill base and lid with a damp cloth. Do not immerse the electrical components in water.

OPERATING INSTRUCTIONS

Learn how to effectively use your electric grill for optimal cooking results.

1. Connecting to Power:

- Ensure the temperature control knob is set to the 'OFF' position.
- Plug the power cord into a standard 110V AC electrical outlet.

2. Preheating:

- Turn the temperature control knob to your desired cooking temperature (between 200°F and 400°F).
- Allow the grill to preheat for 5-10 minutes, or until the indicator light (if present) signals it has reached the set temperature.

3. Grilling:

- Carefully place food onto the preheated griddle.
- Close the lid to help retain heat and cook food more evenly.
- Monitor cooking progress and adjust temperature as needed. The griddle section is ideal for items like pancakes, buns, eggs, and vegetables.

4. Using the Warming Drawer:

- The warming drawer is located beneath the main cooking surface.
- Once food is cooked, transfer it to the warming drawer to keep it at an ideal serving temperature without overcooking.

5. After Cooking:

- Turn the temperature control knob to the 'OFF' position.
- Unplug the grill from the electrical outlet.
- Allow the grill to cool completely before cleaning.

MAINTENANCE AND CLEANING

Regular cleaning and maintenance will extend the life of your grill and ensure optimal performance.

1. Cleaning the Griddle and Drip Tray:

- Ensure the grill is unplugged and completely cool.
- Carefully lift off the removable cast aluminum griddle.
- Remove the drip tray.
- **Hand washing is recommended** for the griddle and drip tray. Wash with warm, soapy water. For stubborn residue, a soft brush or sponge can be used. Avoid abrasive cleaners or scouring pads that could damage the non-stick surface.
- *Tip:* Place a rubber mat in the bottom of your sink to protect both the sink and the griddle plate during cleaning.
- Rinse thoroughly and dry completely before reassembling.

2. Cleaning the Grill Base and Lid:

- Wipe down the exterior of the grill base, lid, and handles with a damp cloth. A mild detergent can be used if necessary.
- Do not immerse the main grill body or electrical components in water.
- Ensure all parts are dry before storing.

3. Care for Rubber Shock Absorbers:

- The grill plate's feet fit into sockets with rubber shock absorbers. When removing the grill plate for cleaning, these rubber pieces may occasionally pull out.
- If they come out, simply pop them back into their sockets. Be careful not to lose them during cleaning.

TROUBLESHOOTING

If you encounter issues with your grill, refer to the following common problems and solutions.

Problem	Possible Cause	Solution
Grill does not heat up.	Not plugged in; power outlet issue; temperature control set to 'OFF'; heating element malfunction.	Ensure grill is securely plugged into a working outlet. Check circuit breaker. Turn temperature control to a desired setting. If problem persists, contact customer support.
Uneven heating.	Grill not preheated sufficiently; food distribution.	Allow adequate preheating time. Distribute food evenly across the cooking surface.
Excessive smoke.	Too much grease/oil; food residue on griddle.	Ensure drip tray is emptied regularly. Clean griddle thoroughly after each use to remove food residue. Use less oil/grease when cooking.
Food sticking to griddle.	Not enough oil/cooking spray; griddle not preheated; damaged non-stick coating.	Lightly coat griddle with cooking oil or spray before adding food. Ensure grill is fully preheated. If coating is damaged, consider replacement.

SPECIFICATIONS

Detailed technical specifications for the Montgomery Ward Chef Tested Electric Grill.

- **Brand:** Montgomery Ward
- **Model Name:** Chef Tested Electric Grill
- **Product Dimensions:** 25"D x 25"W x 40"H
- **Color:** Silver
- **Fuel Type:** Electric
- **Recommended Uses:** Indoor & Outdoor
- **Finish Type:** Painted
- **Material:** Aluminum (Griddle, Frame)
- **Heating Power:** 1.35 Kilowatts (1350 Watts)
- **Voltage:** 110 Volts (AC)
- **Cooking Surface Area:** 200 Square Inches
- **Heating Elements:** 1
- **Assembly Required:** Yes
- **Included Components:** User Manual

WARRANTY AND SUPPORT

For warranty information or technical support regarding your Montgomery Ward Chef Tested Electric Grill, please refer to the warranty card included with your purchase or contact the retailer where the product was purchased. You may also visit the official Montgomery Ward website for customer service contact details.

Montgomery Ward Customer Service: www.montgomeryward.com/customer-service

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question