



Indoor/Outdoor Electric Grill



Instruction Manual

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

Item: 769626

Wards.com 1•888•557•3848

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Thank you for purchasing your Chef Tested Indoor/Outdoor Electric Grill 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 before first use. Dispose of the packaging materials via the appropriate recycling system.
- Wash the lid and grill plate before first use. See Cleaning & Care.
- Always attach the cord to the appliance first, then to the electrical outlet. DO NOT drape the cord over a counter or tabletop, where it can be pulled on or tripped over. Never wrap the cord tightly around the grill, as this could cause the cord to fray or break. DO NOT allow cord to be pinched between doors or furniture. DO NOT cover the cord with a rug. DO NOT let the cord inadvertently come into contact with the hot grill.
- 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.
- 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 expose to rain, snow or moisture.
- DO NOT use an accessory or attachment not recommended by Montgomery Ward, as this may cause injury or damage the appliance.
- Keep hands, hair and clothing away from all hot surfaces.
- Always use oven mitts when handling hot food or appliances. DO NOT attempt to move an appliance when it is hot or has hot contents.
- DO NOT use any type of pan on top of the grill plate that may damage the nonstick finish.
- DO NOT leave a hot grill unattended.
- DO NOT use charcoal or similar combustible fuels with this grill.
- 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/tools contain valuable materials that can be recycled. Dispose of your old appliances/tools using appropriate collection systems in accordance with federal and local regulations.

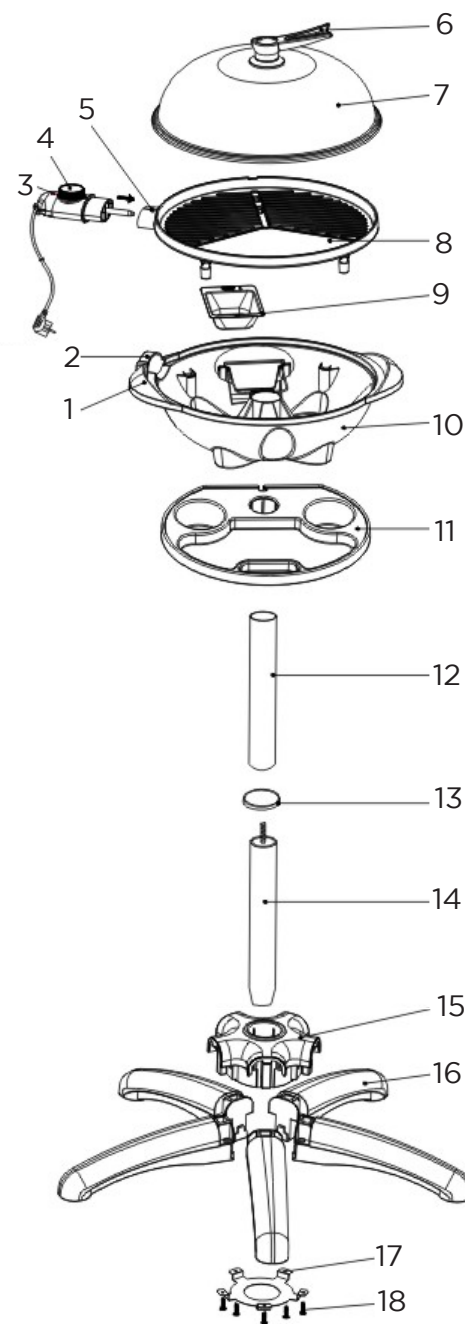
Electrical Safety

This appliance is equipped with a detachable 3-prong grounding plug. This is a safety feature to reduce the risk of electrical shock. Using an extension cord is not recommended with this appliance. **The plug should be attached to the appliance before connecting to an electrical outlet. It is recommended that an electrical outlet serving ONLY this appliance be used.** This outlet must be properly installed and grounded. If you have any questions about the grounding or electrical instructions, 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	60Hz, 120V, 1350W, 11A
CORD LENGTH	78"
DIMENSIONS (COUNTERTOP)	20½" W x 13¼" H x 16¾" D
DIMENSIONS (ON STAND)	25" W x 40¼" H x 25" D
MODEL	KYS-377

Parts & Features

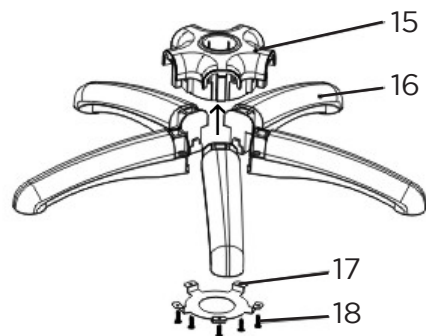


1. Base Handle (2)
2. Opening for Temperature Control
3. Detachable Temperature Control and Power Cord
4. Temperature Dial with Indicator Light
5. Grill Socket
6. Lid Handle
7. Lid
8. Nonstick Grill Plate
9. Drip Tray
10. Grill Base
11. Condiment Tray
12. Upper Stand Pole
13. Spacer Ring
14. Lower Stand Pole
15. Stand Base
16. Stand Legs (5)
17. Bracket
18. Screws (5)
19. Thumb Screw (not shown)
20. Hook (not shown)

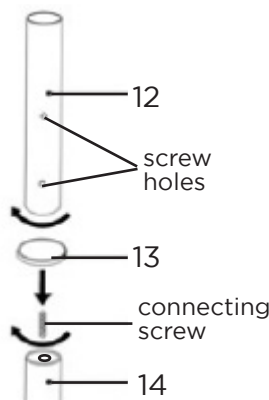
Stand Assembly

Note: This grill may be used on a tabletop or on its stand.

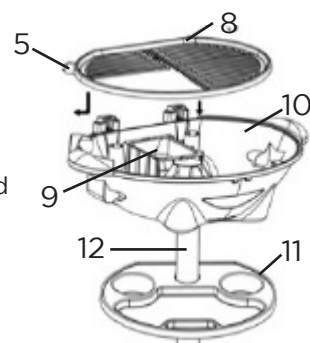
1. Install the stand legs (16) by pushing them up into the stand base (15). Each leg will “click” when securely inserted.
2. Attach the bracket (17) to the bottom with 5 screws (18).



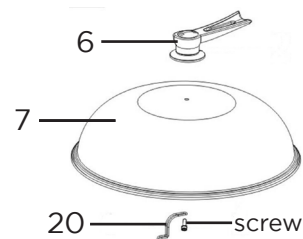
3. Insert the lower stand pole (14) into the stand base (15). Insert half of the connecting screw into the lower stand pole. Place the spacer ring (13) on top of the lower stand pole and screw on the upper stand pole (12).



4. Insert the thumb screw (19) into one of the holes on the upper stand pole. Slide the condiment tray (11) down onto the upper stand pole so it rests on the thumb screw.
5. Set the grill base (10) onto the upper stand pole and insert the drip tray (9).
6. Set the grill plate (8) on top of the grill base.
7. Insert the temperature control (3) into the grill socket (5).



8. Install the lid handle (6) to the lid (7) with the screw and hook (20).



How to Use

WARNINGS:

- DO NOT use the grill without the drip tray in place.
- Keep 36" clear on all sides of the grill when hot.
- DO NOT put frozen food on the grill plate.
- DO NOT immerse the hot grill plate in water.
- DO NOT operate this grill or plug/unplug the power cord with wet hands.
- When using this grill indoors, ensure the area is well ventilated.
- When using this grill outdoors, ensure it is protected from the elements.

Note: Before 1st use, preheat the grill with the lid at maximum heat for 5 minutes to burn off any remaining factory residue.

1. Plug the power cord into an electrical outlet.
2. Set the temperature dial to the desired temperature, per your recipe (1=200° F, 2=250° F, 3=300° F, 4=350° F and MAX=400° F), and let the grill preheat 3-5 minutes.
3. The indicator light will go out when the desired temperature is reached.
4. Place the food to be cooked on the grill plate.
5. Below is a *guide* to cooking times. Times will vary depending on food weight, size and whether you are grilling with or without the lid.

Food	Temperature Setting	Cooking Time (mins.)
Steak/Beef	MAX	15-20
Lamb	MAX	12-18
Chicken Drumsticks/Thighs	MAX	25-30
Chicken wings	MAX	15-20
Pork Fillet	4-MAX	9-10
Whole Fish	MAX	12-15
Kabobs	3-4	10-12
Sausages	3-4	12-15

6. When finished cooking, turn off and unplug the grill.

1. Turn off and unplug the appliance.
2. Always allow the grill to cool completely before cleaning.
3. Remove the temperature control from the grill socket and lift off the grill plate.
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 grill plate, lid and drip tray in warm, soapy water.
6. Wipe the exterior of the grill base, condiment tray and stand with a damp cloth. A mild detergent may be used to remove grease stains.
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 grill.
9. **Ensure the grill socket is completely dried before inserting the temperature control.**
10. If storing, cover the grill with a plastic bag in a dry location.

Helpful Hints

Tips

- **DO NOT use metal utensils on the grill plate to avoid damaging the nonstick surface.**
- **Rub the grill plate with a piece of paper towel soaked in cooking oil to keep foods from sticking.**
- **During cooking, oil or grease may accumulate in the drip tray. Check regularly and empty as needed.**
- **The wire hook under the lid enables you to hang the lid on the side of the grill.**

Breakfast Burritos

12 sausage links	8 eggs, beaten
1 Tbsp. olive oil	2 cups cheddar cheese, grated
1 bell pepper, chopped	4 tortillas (10")
½ onion, chopped	24 oz. salsa

1. Preheat the grill on 3-4 (300°-350° F).
2. Put the links on the grill side and put the oil and peppers on the griddle side.
3. Stir the peppers and turn the sausages when they start to brown. Cover and cook for 1-2 minutes.
4. Remove peppers to a bowl and set aside.
5. Add the onions to the griddle side. Stir the onions and turn the sausages, then cover and cook another 5 minutes. Turn sausages and stir the onions one more time during the 5 minutes.
6. Add the onions to the peppers in the bowl.
7. Cook the eggs in batches on the griddle side.
8. Remove the sausages when done.
9. Divide the sausages, eggs, peppers, onions and cheese equally between the 4 tortillas. Fold into burritos and serve with salsa.

Serves 4

Grilled Veggies

¼ cup olive oil	½ tsp. red pepper flakes
2 Tbsp. honey	1 lb. asparagus, trimmed
¼ cup lemon or lime juice	4 carrots, cut into sticks
1 tsp. dried oregano	1 red bell pepper, cut into strips
½ tsp. garlic powder	8 oz. mushrooms, cut in half

1. Make a marinade with the first 6 ingredients.
2. Pour over the vegetables and toss. Cover and let sit for at least 1 hour at room temperature.
3. Preheat the grill on 3-4 (300°-350° F).
4. Cover and cook the vegetables on the grill side for 3 minutes. Stir and cover and cook 5 more minutes.

Serves 6

Chicken Gyro Bowls

Marinade:

- 3 Tbsp. lemon juice
- 1 Tbsp. olive oil
- 1 Tbsp. plain Greek yogurt
- 1 Tbsp. dried oregano
- ½ tsp. black pepper

2 large chicken breasts, cut into 1" chunks

Tzatziki Sauce:

- 2 cups plain Greek yogurt
- ½ cup cucumber, grated and squeezed
- 1 clove garlic, minced
- 1 Tbsp. olive oil
- 1 Tbsp. lemon juice
- 1 tsp. salt

Salad:

- 2 cups kale, chopped and massaged with olive oil
- 2 medium tomatoes, chopped
- 1 sweet onion, chopped
- 1 cucumber, chopped
- ½ cup Kalamata olives, pitted

1. Whisk together all ingredients for the marinade. Stir in the chicken and refrigerate for at least 1 hour.
2. Mix all ingredients of the Tzatziki sauce together and refrigerate.
3. When chicken is done marinating, cook it over medium heat (3 or 4) on the grill until the internal temperature reaches 165° F.
4. Divide the salad ingredients evenly between 2-4 large bowls. Top with the chicken and tzatziki. Salt & pepper to taste.
5. If you'd like to add a grain, serve over brown rice, barley or quinoa.

Serves 2-4

Skirt Steak with Chimichurri

- | | |
|--------------------------|----------------------------|
| ¼ cup parsley, chopped | 1-2 tsp. red pepper flakes |
| 3 Tbsp. red wine vinegar | ¼ cup olive oil |
| 4 cloves garlic, minced | salt & pepper |
| 2 Tbsp. dried oregano | 1½ lbs. skirt steak |

1. In a food processor, pulse the first 5 ingredients to make a paste.
2. Add the parsley mixture to a bowl and stir in the olive oil. Set aside at room temperature. This is the chimichurri.
3. Preheat grill on high heat.
4. When the grill is hot, season the steak with salt & pepper and cook until medium rare (6-8 minutes total). The internal temperature should be 135° F for medium rare or 145° F for medium well.
5. Rest the meat on a cutting board a few minutes before slicing across the grain.
6. Serve with the chimichurri.

Serves 4

Grilled Peaches

- 1 lb. ripe peaches
- vegetable oil
- vanilla ice cream

1. Cut the peaches in half. Twist to separate and remove the pits.
2. Brush the flesh with oil and grill flesh side down over medium heat (3-4), until the peaches soften.
3. Serve hot with ice cream.

Serves 4

Returns

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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