

Chef[®]
TESTED ✓

by **Montgomery Ward**[®]

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Grill,
griddle or
both at
the same
time!

Electric Reversible Grill/Griddle



Instruction Manual

MODEL: CEG-2000BSA
120V~, 60Hz, 1500W

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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Chef[®] TESTED ✓

by **Montgomery Ward[®]**

Thank you for purchasing your Chef Tested[®] Electric Reversible Grill/Griddle 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 clean-up and durability you rely on from Wards.

Put away those multiple pans and cook all your breakfast foods at once, on the generous size of your new electric grill/griddle! The reversible plates release with the touch of a button and two temperature knobs let you cook foods independently. While you cook, grease is directed down the center slot into a removable tray and auto-shutoff alleviates concern of appliance overheating. The nonstick cast aluminum plates clean up fast and easy by hand and are dishwasher safe, as well!

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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 Reversible Grill/Griddle, especially when children are present.

WARNING: TO AVOID THE RISK OF ELECTRICAL SHOCK, BURNS, INJURIES OR FIRE, ALWAYS MAKE SURE THE PRODUCT IS UNPLUGGED FROM THE ELECTRICAL OUTLET BEFORE ASSEMBLING, DISASSEMBLING, DISPLACING, SERVICING OR CLEANING

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

1. Do NOT leave packaging (plastic bags, cardboard boxes, or polystyrene) within reach of children and never let them play with plastic bags: Risk of suffocation.
2. Always place appliance on a flat, level and heat-resistant surface.
3. Do NOT let power cord hang over edge of table or counter or touch any hot surfaces.
4. Do NOT place or use the unit or any parts on or near a hot gas or electric burner, in a heated oven, under a broiler, on a stove top or in a freezer.
5. Do NOT use or place appliance near or on any flammable materials such as tablecloth, curtains, towels, paper, plastic, etc.
6. Do NOT operate this appliance on any flammable material such as a wood surface or on any tablecloth. Do NOT operate this appliance on a non-heat-resistant surface as this may damage the surface. Place unit on a heat-resistant cooking surface such as tile, or any other surface protected with a heat-resistant finish at least the size of the unit or larger, to be placed underneath the appliance. This will serve to protect the surface underneath the appliance from heat that could be generated by the unit.
7. This appliance should not be used by or near children, or individuals with certain disabilities.
8. Before using this appliance, please check carefully to make sure voltage is compatible with your home.
9. Do NOT operate this or any other 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 for information on returns or refunds.
10. To avoid any risk of electrical shock, do NOT immerse base, heating elements, cord or plug into water or other liquid.

11. Keep power cord away from hot surfaces during use.
12. The use of any accessories or attachments not recommended by the manufacturer may cause injury.
13. This appliance will NOT function if connected to a timer or an independent remote control.
14. Make sure all controls are "OFF" before inserting plug in electrical outlet.
15. Do NOT plug/unplug Grill/Griddle into/from electrical outlet with wet hands.
16. Do NOT touch any of the hot surfaces of the appliance. Always use the handles or knobs to operate.
17. Do NOT move this or any appliance containing hot food, oil, liquid, etc.
18. Grill/Griddle Plates are hot and should not be touched during cooking or just after use.
19. CAUTION: During cooking and when placing, moving or removing or serving food from hot Grill/Griddle Plates, food may splatter hot oil causing burns or injuries. Oil may also splatter on table or surface on which unit is placed, causing stains or marks that could permanently damage surface. Always protect surface around cooking area accordingly.
20. CAUTION: During cooking, oil may accumulate on the cooking Plates. Be careful it doesn't overflow. There is a drip tray located under the center middle section of the Plates, where oil can drip through. If you notice oil building up on the Grill/Griddle Plates, turn appliance off immediately and let it cool off completely. Making sure Grill/Griddle Plates have cooled off and are safe to handle, carefully absorb oil from Plates with paper towel. Be careful oil hasn't dripped under the Grill/Griddle Plates, where it could catch fire from exposure to heating elements. Resume cooking only when there is no more oil left on or under Grill/Griddle Plates.
21. EXTREME CAUTION must be used when appliance is in use and when placing/moving/removing/serving food from Grill/Griddle Plates. Parts and food are hot! Always use oven mitts to place, move, remove or serve food from hot Grill/Griddle Plates.
22. Do NOT pour cold water or place frozen food on Grill/Griddle Plates.
23. Let Grill/Griddle Plates cool completely before handling.

25. Turn control knob to "OFF" position before disconnecting the power plug from the electrical outlet.
26. To disconnect Grill/Griddle from electrical outlet, pull directly on the plug; do NOT pull on the power cord.
27. Do NOT place hot Grill/Griddle Plates in cold water. ALWAYS allow hot parts to cool down completely before cleaning.
28. Unplug the unit and allow to cool completely before handling and cleaning.
29. Unplug power cord from outlet when not in use. Clean and cover the unit and store in a dry place if not being used for an extended period of time.
30. This appliance is NOT recommended for outdoor use.
31. Do NOT clean unit with any abrasive pads or cleaners.
32. If Grill/Griddle malfunctions during use, shut down unit immediately and discontinue use. Do NOT attempt to open any part of the base. This product has no user-serviceable parts. Do NOT use or replace with any unauthorized parts not intended for this unit. All parts for this appliance must be used according to this instruction manual. Any other parts or accessories not intended for use with this appliance is strictly prohibited and will void warranty.

Keep out of reach of children. Do NOT leave appliance unattended when in use, when appliance is cooking, when appliance contains hot food or when appliance is still hot. ALWAYS supervise children when they are near appliance. Do NOT allow children to operate or be near the appliance when in use. CAUTION: Appliance and Grill/Griddle Plates, become hot during operation.

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 power supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
2. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
3. If a long detachable power cord or extension cord is used:
 - The marked electrical rating of the detachable power supply 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.

PLASTICIZER WARNING

CAUTION: To prevent Plasticizers from migrating from the finish of the countertop or tabletop or other furniture, place **NON-PLASTIC** coaster or place-mats between the appliance and the finish of the countertop or tabletop. **Failure to do so may cause the finish to darken. Permanent blemishes may occur or stains can appear.**

Parts & Features

1. Base
2. Grill/Griddle Plates Release Button
3. Grill/Griddle Nonstick Cooking Plates
4. Control Knobs
5. Drip Tray
6. Power Indicator Light
7. Ready Indicator Light
8. Handle
9. Locking Tabs



Before Using for the First Time

Your Grill/Griddle Plates are made of high-quality nonstick coating. Before using for the first time:

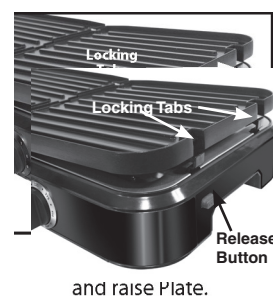
1. Wash Grill/Griddle Plates in warm, soapy water. Do NOT use any abrasive cleaners or scouring pads. Rinse well and dry completely with a clean, dry cloth.
2. We recommend that you pre-treat the Grill/Griddle Plates before first use, by applying a very thin layer of vegetable oil with paper towel. NEVER apply any oil to the underside of the Grill/Griddle Plates, only on the cooking surfaces. After first use, you should not require any additional oil to cook food on Grill/Griddle Plates.

- Your Grill/Griddle has been manufactured with a protective coating on the heating elements. When first using your Grill/Griddle, heat it up to maximum temperature for 10 minutes without food on the cooking plates. A small amount of smoke and/or odor may occur. This is normal and will dissipate after first use. Let unit cool down before restarting it again. Ensure room is well ventilated during this operation and during use.
- Do NOT use metal forks, knives, spatulas or other sharp utensils on Grill/Griddle Plates as this may damage the nonstick cooking surface. ALWAYS use heat-proof plastic/nylon/wood utensils.
- NOTE: If Grill/Griddle overheats, an integrated safety thermostat will be activated and will automatically switch off the unit (Power Indicator Light will shut off). If this occurs, immediately unplug the unit and contact Customer Service. Do NOT attempt to use the appliance.

Assembly

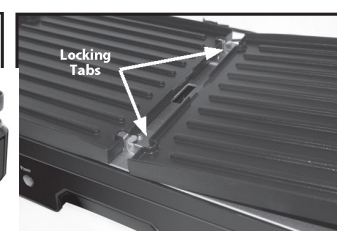
1. Slide the Drip Tray (5) into position under the base.
2. Flip the Reversible Grill/Griddle Plates (3) so that the surface you want to cook with is facing up.
3. Using Figures 1 and 2 as a reference, slide the inside edge of the Reversible Grill/Griddle Plate (3) into the Locking Tabs (9) on the center of the Base (1), between the heating elements.
4. The outside edges of the Reversible Grill/Griddle Plate (3) have grooves that will slide into place on the outside Locking Tabs (9).

NOTE: This appliance allows you to cook with both the Griddle and Grill function at the same time (one plate grill side up, one plate griddle side up).



and raise Plate.

Figure 1



Turn Plate to desired side and reinsert by making sure Plates are securely locked in place under Locking Tabs.

Figure 3



Figure 2

How to Use

- Making sure Control Knobs are in “OFF” position, insert power cord into electrical outlet.
- Select desired cooking temperature by adjusting Control Knobs. Power Indicator Light (red light) will switch on to show unit is ready to operate.
- Select desired cooking temperature by adjusting the control knobs. Ready Indicator Light (green light) will switch on to show the unit is heating.
- When Grill/Griddle has reached selected temperature, Ready Indicator Light (green) will switch off.
- Carefully place food on Grill/Griddle Plates.
- Cooking time will depend on type of food and personal taste.

NOTE: Use our cooking guides on the next two pages (11 and 12) for specific foods.

- Unplug power cord after each use and let Grill/Griddle cool down completely before moving, cleaning or disassembling.

NOTE: The Control Knobs (4) have markings with temperatures in degrees Fahrenheit. The maximum cooking temperature is 450°F and the minimum is 200°F.

Griddle Guide

The griddle function is generally reserved for breakfast foods, with a few delicious exceptions!

NOTE: Cooking time will vary (depending on the thickness and size of the food and personal preference). Adjust cooking time as needed.

Food	Temperature	Time
Eggs	325°F**	4–6 minutes*
French Toast	375°F	8–10 minutes*
Bacon	350°F**	8–10 minutes*
Breakfast Sausage	350°F**	8–10 minutes*
Grilled Cheese Sandwiches	350°F	4–5 minutes*
Pancakes	375°F	3–5 minutes*

*Turn once, halfway through cooking time

**Use a meat thermometer to determine if food reaches the correct (and safe) internal temperature

Grill Guide

The grilling function is great for those times when it's too cold to grill outside or for those who don't have an outdoor grill!

NOTE: Cooking time will vary (depending on the thickness and size of the food and personal preference). Adjust cooking time as needed.

Food	Temperature	Time
Vegetables	350°F**	3–5 minutes*
Pork Chops	375°F**	15–20 minutes*
Beef Patties (hamburgers)	375°F**	12–15 minutes*
Hotdogs	375°F	8–10 minutes*
Bratwurst	375°F**	12–15 minutes*
Chicken Breasts, boneless	400°F**	12–15 minutes*
Steak (3/4" thick or less)	450°F**	3–5 minutes*
Steak (1" or thicker)	450°F**	8–12 minutes*

*Turn once, halfway through cooking time

**Use a meat thermometer to determine if food reaches the correct (and safe) internal temperature

Helpful Hints

- Defrost frozen foods before grilling them.
- To grill meat, adjust thermostat knobs to maximum position, making sure Grill/Griddle Plates have been fully preheated before cooking.
- Place food in center of each Grill/Griddle Plate for best results.
- Do NOT use metal forks, knives, spatulas or other sharp utensils on Grill/Griddle Plates as this may damage the nonstick cooking surface. ALWAYS use heat-proof plastic/nylon/wood utensils.

Cleaning & Maintenance

- Let unit cool down completely before disassembling Grill/Griddle Plates. Make sure cooker Control Knobs are in "OFF" position and unplug cord from outlet.
- Take off Grill/Griddle Plates by unlocking Grill/Griddle Plates Release Button.
- Clean Grill/Griddle Plates in warm, soapy water with soft cloth. Wipe dry with clean dry cloth.
- Take out Drip Tray, empty any residue and clean in hot, soapy water. Dry with clean soft cloth.
- Clean Base with damp cloth.
- Do NOT clean unit with any abrasive pads or cleaners.
- Do NOT immerse Base, Heating Elements, electrical cord or plug in water or other liquid.

Cuban Beef and Peppers (Grilling Function)

Marinade:

1/2 cup olive oil	1 chipotle chili
6 cloves garlic	1 Tbsp. salt
2/3 cup orange juice	1 tsp. freshly ground black pepper
1/4 lime juice	3 Tbsp. chopped fresh cilantro
1 tsp. ground cumin	3 Tbsp. chopped fresh parsley
1/2 tsp. dried oregano	2 lbs. flank steak (can substitute skirt steak)

1 red bell pepper, sliced
 1/2 red onion, sliced
 2 Tbsp. lime juice
 1/4 cup olive oil
 Tortillas
 Queso fresco (or taco cheese blend)
 Chopped cilantro, for garnish

Instructions:

- Heat olive oil over medium heat. Add garlic and cook until fragrant and pale golden brown. Transfer mixture to a blender.
- Add remaining ingredients (except for flank steak) to the blender and purée for 1 minute.
- Place flank steak and marinade in gallon-size storage bag and refrigerate for at least 6 hours.
- Meanwhile, mix red bell pepper and red onion in a bowl with lime juice and olive oil.
- Set cooking plates for the Electric Reversible Grill/Griddle to the GRILL side and preheat at 450°F.
- Grill onion and pepper mixture for 3–5 minutes. Remove and keep warm.
- Remove steak from marinade and wipe off any excess that clings to it.
- Grill steak for 3 minutes on each side. Remove to a cutting board and let rest for 2 minutes.
- Slice steak thinly against the grain.
- Serve with pepper/onion mixture, tortillas and queso fresco. Garnish with cilantro.

Yield: 6–8 servings

Grilled Asian Orange Chicken (Grilling Function)

Marinade:

1/2 cup soy sauce	2 tsp. sesame seed oil
1/4 cup honey	1/4 cup thinly sliced green onion
1 Tbsp. grated ginger	1 tsp. hot chili sauce (optional)
1 Tbsp. garlic, minced	4 skinless, boneless chicken breasts

Orange Sauce:

3/4 cup orange marmalade
 2 Tbsp. grated ginger
 2 cloves garlic, minced
 2 Tbsp. apple cider vinegar
 1/2 tsp. salt
 1/2 tsp. white pepper
 1/2 tsp. hot chili sauce (optional)

Cooked rice
 Green onions, sliced for garnish

Instructions:

- Begin by pounding the chicken breasts with a meat mallet between two pieces of plastic wrap to 3/4-inch thickness. (Alternatively, you can slice the breast horizontally with a knife to make them thinner.)
- Mix all marinade ingredients in a bowl. Add chicken breasts and wrap and store in the refrigerator for at least 2 hours.
- Meanwhile, mix all of the sauce ingredients in a saucepan. Set over a cook top and cook on medium heat for 10 minutes. Be careful that the sauce doesn't reduce too much and begin to burn. Turn off heat and set aside.
- Set cooking plates for the Electric Reversible Grill/Griddle to GRILL side and preheat to 400°F.
- Take the chicken out of the marinade and place on preheated grill. Cook chicken breasts for 5 minutes on each side or until internal temperature reaches 165°F with a thermometer. Remove from grill and set atop cooked rice.
- Re-warm the sauce slightly and pour over each chicken breast. Garnish with sliced green onions.

Yield: 4 servings

Peanut Butter and Chocolate Chip Pancakes (Griddle Function)

Ingredients:

10 oz. milk	1 1/2 cup flour
1/2 cup creamy peanut butter	2 Tbsp. sugar
2 large eggs	2 tsp. baking powder
2 oz. butter, melted	1 tsp. salt
1 teaspoon vanilla	1/2 cup chocolate chips
Non-stick pan spray or vegetable oil	

Instructions:

- Set cooking plates for the Electric Reversible Grill/Griddle to GRIDDLE side and preheat to 375°F.
- Whisk together milk, peanut butter and eggs until smooth. Slowly pour in melted butter and vanilla and whisk until incorporated.
- In a separate bowl mix together flour, sugar, baking powder, salt and chocolate chips.
- Pour the wet ingredients into the dry ingredients and stir until batter is smooth.
- Lightly oil the surface of the hot griddle taking care not to touch the surface with your hands.
- Pour batter onto griddle. Let the pancakes cook for about 2 minutes or until bubbles form and pop around the edges.
- Flip the pancake and cook for another 2 minutes.

Note: You may also substitute butterscotch chips for the chocolate chips or use a combination of chocolate and butterscotch.

Yield: Approximately 12 (4-inch) pancakes

Bacon and Apple Grilled Cheese

Ingredients:

2 slices of bread (white, wheat or sourdough)
 3 slices of cooked bacon
 1/2 Granny Smith apple, cored and thinly sliced
 2 slices American cheese
 2 slices Gouda cheese
 2 slices Havarti cheese
 2 slices Muenster cheese
 3 Tbsp. butter, softened

Instructions:

- Set cooking plates for the Electric Reversible Grill/Griddle to GRIDDLE side and preheat to 350°F.
- Spread the softened butter on one side of a slice of bread. Place the bread slice butter side down on a cutting board.
- Assemble the sandwich by placing the cooked bacon, apple slices and cheeses on the slice of bread.
- Spread remaining softened butter on one slice of remaining bread. Place the bread butter side up on top of the sandwich.
- Place sandwich onto the griddle. Cook for 3 minutes on each side until bread is toasted and cheese is gooey.

Note: You may need to use a heat-resistant non-metal spatula to press down on the sandwich while cooking. This will help to ensure the cheese begins to melt inside of the sandwich.

Yield: 1 sandwich

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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