

Chef[®]
TESTED ✓

by **Montgomery Ward**[®]

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Wards
Exclusive
Recipes
Inside!

Indoor/Outdoor Grill with Stand



MODEL: KYS-376

Montgomery Ward Customer Service
1112 7th Avenue, Monroe, WI 53566
8:00 am to Midnight, Monday through Friday

Wards.com 1-888-557-3848

Instruction Manual

Item No.: 729685
120V, 60Hz, 1350W

Wards.com 1-888-557-3848



Chef[®] TESTED ✓

by **Montgomery Ward[®]**

Thank you for purchasing your Chef Tested[®] Indoor/Outdoor Electric Grill with Stand by Montgomery Ward[®]. Put through the paces by the experts, it will perform to the highest standard, time after time, with all the convenience, easy cleanup and durability you rely on from Wards. We guarantee it!

Grill outdoors during good weather or indoors when Mother Nature isn't cooperating. No more messy charcoal or expensive propane to purchase. You are going to love the convenience and versatility of this grill!

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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 this product.

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

1. Close supervision is necessary when this appliance is used by or near children.
2. Do NOT touch hot surfaces. Use any handles or knobs. Always use oven mitts to place, move, remove or serve food from hot grill surface.
3. Grill surface will be hot and should not be touched during use or just after use.

CAUTION: During cooking and when placing, moving, or removing or serving food from hot grill surface, food may splatter hot grease causing burns or injuries. Grease may also splatter on table or surface near cooking area. Always protect surface around cooking area accordingly.

EXTREME CAUTION must be used when appliance is in use and when placing/moving/removing/serving food from grill surface. Parts and food are **HOT!**

4. Do NOT pour cold water or place frozen food on grill surface.
5. To protect against electrical shock, do not place cord, plug or base of appliance in water or other liquid.
6. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to MIN, then remove plug from wall outlet.
7. Do NOT let cord hang over edge of table or counter or touch hot surfaces.
8. To disconnect the temperature regulator from electrical outlet, pull directly on the plug; do NOT pull on the power cord.
9. Do NOT plug/unplug the temperature regulator into/from electrical outlets with wet hands.
10. Unplug from outlet when not in use and before cleaning. Allow to cool before moving, cleaning or removing parts. Do NOT place grill plate in cold water.
11. Do NOT leave appliance unattended when in use, when appliance is cooking, when appliance contains hot food or when appliance is still hot.
12. Do NOT use accessory attachments not intended for this unit. The use of accessory attachments or parts not intended for the grill may cause personal injury or damage to the appliance. Any other parts or accessories not intended for use with this appliance is strictly prohibited and will void warranty.
13. This appliance will NOT function if connected to a timer or an independent remote control.

Important Safeguards (cont'd)

14. Be sure legs are assembled and fastened properly.
15. Household use only, not for commercial use.
16. This appliance can be used outdoors and indoors. If using indoors, the grill should only be used in a well ventilated area.
17. Do NOT place on or near a hot gas or electric burner, or in a heated oven.
18. If unit malfunctions during use, shut down immediately and discontinue use. Do NOT attempt to service any part of the appliance. This product has no user-serviceable parts. All parts for this appliance must be used according to this instruction manual.
19. Do NOT use appliance for other than intended use.

Polarized Plug

This appliance has a 3-prong polarized plug. Do not attempt to modify the plug in any way.

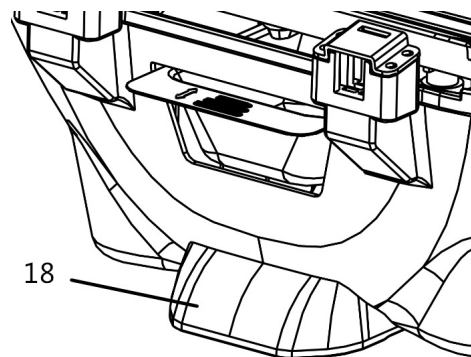
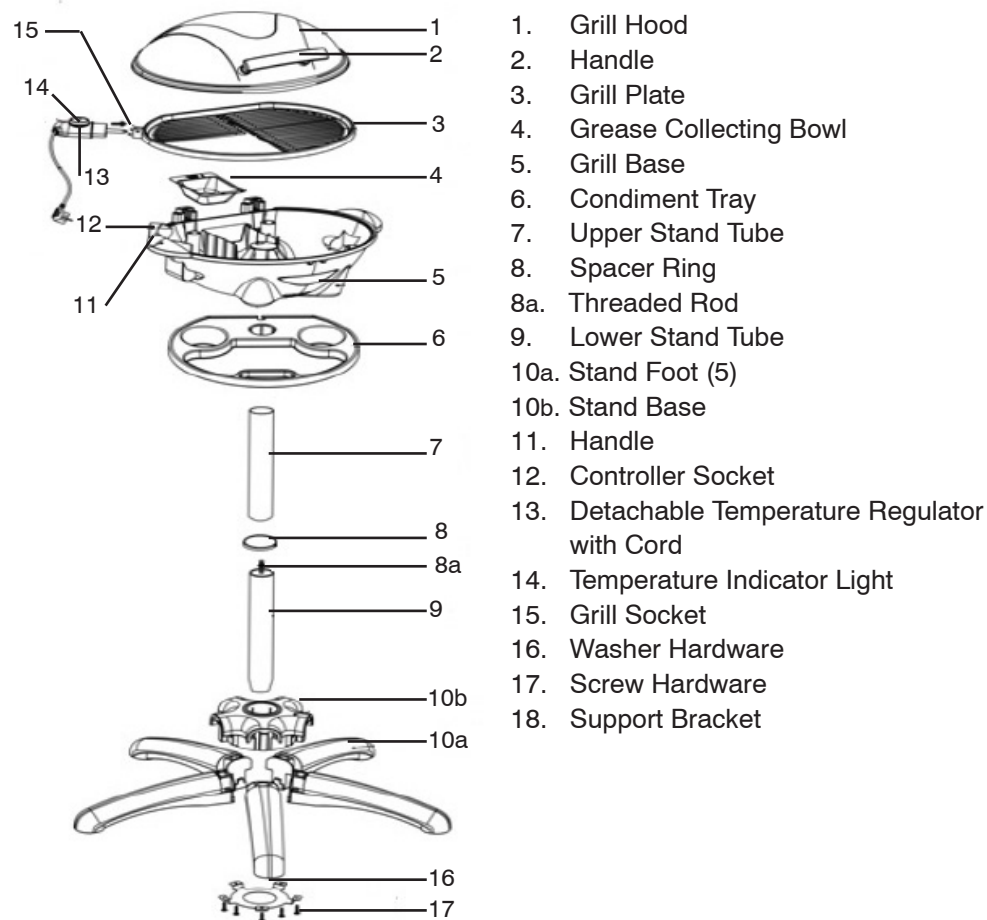
SHORT CORD INSTRUCTIONS

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.

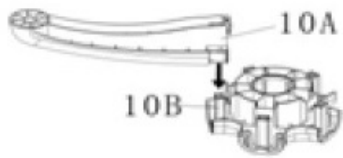
PLASTICIZER WARNING

CAUTION: To prevent Plasticizers from migrating from the finish of the countertop or tabletop or other furniture, when using the grill on the countertop, place grill in support bracket. **Failure to do so may cause the finish to darken. Permanent blemishes may occur or stains can appear.**

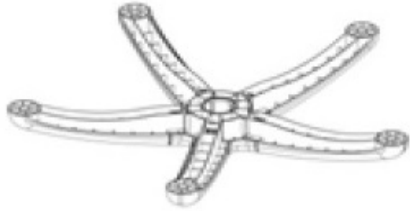
Parts & Features



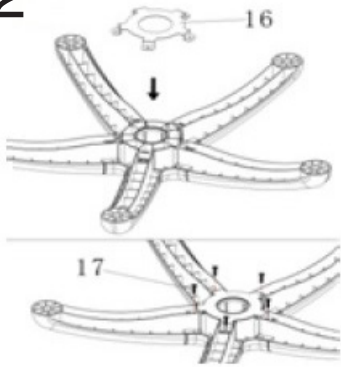
1



Install the stand feet (10A) into the stand base (10B) properly. There will be a “click” sound when the stand foot is fixed completely.

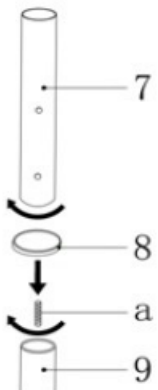


2



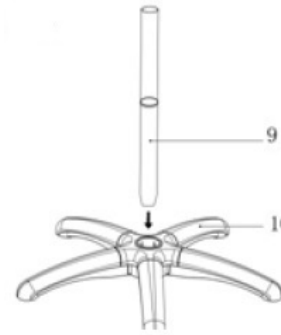
Place the washer (16) onto the stand base, and then install the screws (17) into the washer to attach the stand feet and stand base firmly.

3



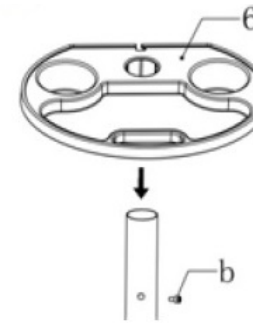
Install half of the threaded rod (a) in the lower tube (9). Put the spacer ring (8) on the lower tube (9) and assemble both tubes together; ensure that they are secured well.

4



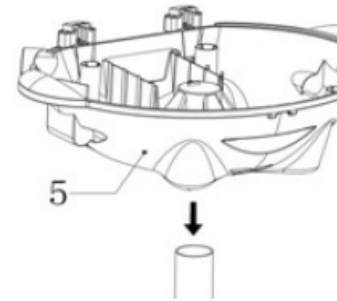
Connect the grill stand base (10) and the lower tube (9) together to form the complete grill stand. (The grill can be used with or without this stand).

5



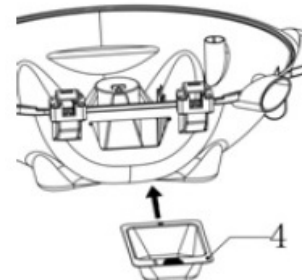
Install the screw (b) into upper tube (7), and then put the condiment tray on the upper tube (making sure that the tray is secured well).

6



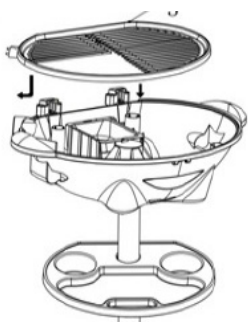
Place the bowl-shaped base (5) onto the grill stand. (Making sure that the grill stand is placed on a dry, flat, stable surface.)

7



Put the grease collecting bowl (4) into the bracket supplied for it in the base of the grill, buckle the hole of grease collecting bowl onto the screw to secure it well (The grease collecting bowl can be filled with a little water to make it easier to clean.)

8



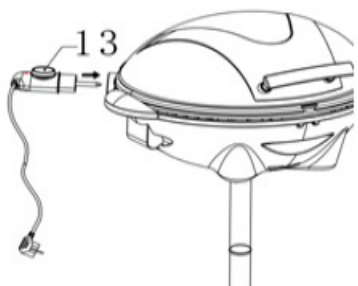
Place the grill plate (3) on the base (5). Insert the grill socket (15) into the opening intended for it (12), then set the grill plate horizontally on the appliance base.

9



Install the grill hood (1) into the base (5). (If you are using the grill in the open air, position the grill hood so that it acts as a wind break.)

10



Push the detachable temperature regulator (13) as far as it will go into the grill's socket.

CAUTION: Risk of suffocation - keep all packaging and plastic bags out of the reach of children.

1. Remove all parts from the box and discard packaging.
2. Wash the grill plate (3), grease collecting bowl (4) and grill hood (1) thoroughly. The grill plate and the grease collecting bowl are both dishwasher safe.

NEVER immerse the detachable temperature regulator (13) in water.

3. Dry each component thoroughly before use. This applies especially to the appliance socket (15).
4. Heat the grill to its maximum setting for about 3–5 minutes, with the grill hood closed and without putting any food on it.

Note: You may notice a slight odor and/or a small amount of smoke. This is normal and should dissipate after first use. Let unit cool down before restarting it. Ensure room is well ventilated during this operation and during use, if using indoors.

How to Use

NOTE: If using grill indoors on countertop, remove stand and place grill in support bracket.

1. With the temperature setting* at its lowest setting, plug the cord on the temperature regulator into an electrical outlet.
2. Set the temperature regulator (13) to the desired temperature level (it usually takes about 3 minutes to heat up).
3. The temperature indicator light (14) will go out as soon as the desired temperature has been reached.
4. Carefully place food on the grill plate (3). Cooking time will depend on type of food being cooked and personal taste.
5. During cooking, oil may accumulate in the drip tray. This should be checked regularly and emptied as needed to avoid overflow.
6. Unplug the power cord after each use and let the grill cool down completely before moving, cleaning or disassembling.

NOTE: The grill plate has a nonstick coating. Take care not to scratch the coating during grilling.

*Temperature Settings:

| | |
|-----|------|
| Min | 0° |
| 1 | 200° |
| 2 | 250° |
| 3 | 300° |
| 4 | 350° |
| Max | 400° |

This appliance contains no user-serviceable parts. Do not try to repair it yourself. Call our toll-free customer service number for information regarding returning or replacing the product.

- Allow grill to cool completely.
- Take the detachable temperature regulator (13) out of the grill socket.
- Clean the grill plate (3) and grease collecting bowl (4) with warm soapy water and damp cloth.
- Wipe the base (5) with a damp cloth. Grease splatter can be removed with a mild cleaning agent.

NOTE: The grill plate has a nonstick coating. Take care not to scratch the coating during cleaning.

NEVER USE ABRASIVE CLEANERS OR SCOURING PADS TO CLEAN AS THESE CAN DAMAGE THE SURFACES.

TO STORE

Be sure all parts are cool, clean and dry before storing. Store appliance in a clean, dry place. Never store it while it is hot or wet.

Portabella and Black Bean Burgers

| | |
|--|--------------------------------|
| 2 Tbsp. canola or vegetable oil | 1 tsp. ground cumin |
| 2 shallot, minced | 1 tsp. salt-free seasoning mix |
| 3 garlic cloves, minced | 1 tsp. ground black pepper |
| 3 Tbsp. lemon juice | 2 whole eggs |
| 2 tsp. chili powder | 1½ cups seasoned bread crumbs |
| 2 lb. portabella mushrooms, stems removed, chopped | |
| 2 (15-oz.) cans unsalted black beans, rinsed and drained | |
| 8 hamburger buns | Condiments, as desired |

- Heat the oil in a large sauté pan; when hot, sauté shallot for 3 minutes on medium heat.
- Add portabella mushrooms and cook until soft about 10 minutes. Drain excess moisture.
- Add garlic and cook for 2 minutes more. Let mushrooms mixture cool.
- Place drained black beans, mushroom mixture and lemon juice in a food processor. Pulse 5 to 6 times until mixture is chopped fine and begins to stick together.
- Place black bean-mushroom mixture in a bowl and combine remaining ingredients.
- Divide bean mixture into 8 portions.
- Heat the grill to temperature setting 4; close the grill hood and let preheat for 3 to 5 minutes.
- Once hot, add patties and cook 4 minutes on each side or until browned and thoroughly heated.
- Serve with hamburger buns and condiments.

Yield: 8 Servings

Salsa Turkey Burgers

1 (24-oz.) jar chunky salsa
 3 lbs. ground turkey
 1 cup (approximately 6–8) green onions, chopped, both white and green parts
 ½ cup finely crushed plain or flavored tortilla chips

2 Tbsp. ground cumin
 ¼ cup chopped cilantro (optional)

8 hamburger buns
 8 slices jalapeno jack cheese
 Sour cream

- Place chunky salsa in a fine mesh strainer over a bowl and let sit for 30 minutes. Place the collected chunks in a bowl. Reserve the liquid for another use (such as chili sauce, homemade bloody Mary mix or BBQ sauce).
- Mix the remaining ingredients into the bowl with the salsa chunks.
- Divide turkey mixture into 8 portions.
- Heat the grill to temperature setting 5; close the grill hood and let preheat for 3 to 5 minutes.
- Once hot, add patties and cook 5 minutes on each side until turkey burger is well done (the internal temperature of the turkey burger should reach 165° F when probed with a thermometer).
- Serve with hamburger buns, cheese and sour cream.

Yield: 8 Servings

Cuban Beef and Peppers

Marinade

½ cup olive oil
 6 garlic cloves, rough chopped
 ⅓ cup orange juice
 ¼ cup lime juice
 1 tsp. ground cumin
 ½ tsp. dried oregano

1 chipotle chili (in adobo sauce)
 1 Tbsp. salt
 1 tsp. freshly ground black pepper
 3 Tbsp. chopped fresh cilantro
 3 Tbsp. chopped fresh parsley
 2 lbs. flank steak (can substitute skirt steak)

1 red bell pepper, sliced
 ½ red onion, sliced
 Queso fresco (or taco cheese blend)
 Chopped cilantro, for garnish

2 Tbsp. lime juice
 ¼ cup olive oil
 Tortillas

- Heat olive oil over medium heat. Add garlic and cook until fragrant and pale golden brown. Transfer mixture to a blender.
- Add remaining marinade ingredients (expect 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.
- Grill onion and pepper mixture for 3 to 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

Peppercorn Steak with Red Wine Caper Sauce

4 (16-oz.) boneless strip steaks, at room temperature
 ¼ cup cracked black peppercorns
 Kosher salt

Red Wine Caper Sauce

| | |
|---|--|
| 2 oz. (1/2 stick) butter | 16 fl. oz. beef broth |
| 1 shallot, minced | 4 fl. oz. red wine |
| 2 Tbsp. capers, rinsed in cold water | Ground black pepper and salt, to taste |
| 1 Tbsp. cornstarch mixed with 2 Tbsp. cold water | |
| ¼ cup finely chopped flat leaf parsley (optional) | |

- Press black peppercorns into steaks on both sides. Sprinkle with kosher salt on each side.
- Heat the grill to temperature setting 5; close the grill hood and let preheat for 3 to 5 minutes.
- Grill the steaks for 6 minutes. Turn and grill for an additional 8–10 minutes (for medium rare) or longer depending on desired degree of doneness.
- Pull from grill and let stand 4 minutes before serving.

For Sauce

- In a saucepan, sauté the shallot in butter over medium heat until tender (about 5 minutes). Add capers and continue to cook for 3 minutes, stirring occasionally.
- Add the red wine to the shallot-caper mixture and let the wine come to a simmer. Reduce until there is only ¼ cup of the liquid left.
- Add the beef broth and let it come to a simmer. Reduce until ½ of the liquid is left (or approximately 1 cup of liquid remains).
- Add cornstarch-water mixture and let the mixture come to a low boil. Mixture should thicken to the consistency of heavy cream.
- Season with salt and pepper to taste and add chopped parsley if using.

Yield: 4 Servings

Grilled Asian Orange Chicken

Marinade

| | |
|--------------------------------------|-----------------------------------|
| ½ cup soy sauce | 1 Tbsp. minced garlic |
| ¼ cup honey | 2 tsp. sesame oil |
| 1 Tbsp. grated ginger | ¼ cup thinly sliced green onion |
| 4 skinless, boneless chicken breasts | 1 tsp. hot chili sauce (optional) |

Orange Sauce

| | |
|-----------------------------------|-----------------------------|
| ¾ cup orange marmalade | ½ tsp. salt |
| 2 Tbsp. grated ginger | ½ tsp. white pepper |
| 2 cloves garlic, minced | 2 Tbsp. apple cider vinegar |
| ½ tsp. hot chili sauce (optional) | |

Cooked rice

Sliced green onions, for garnish

- Begin by pounding the chicken breasts with a meat mallet between two pieces of plastic wrap to ¾ 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.
- 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

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 may 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.

Chef[®]
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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.

Montgomery Ward Customer Service
8:00 a.m. to Midnight CT, Monday through Friday

Wards.com 1-888-557-3848