



Indoor Smokeless Grill



Instruction Manual

Montgomery Ward Customer Service
8:00 am to Midnight, Monday through Friday

ITEM: 774839

Wards.com 1•888•557•3848

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Thank you for purchasing your Chef Tested Indoor Smokeless Grill with Rotisserie 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.
- Before first use, wash the lid, drip tray, rotisserie and nonstick grill. Wipe down the interior of the unit with a damp cloth and dry thoroughly. See Cleaning & Care.
- A short cord is provided to reduce the hazards resulting from entanglement or tripping. 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 appliance, as this could cause the cord to fray or break. DO NOT cover the cord with a rug.
- 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 nonfood 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 operate this grill with an external timer or remote-control.
- DO NOT use charcoal or other combustible fuels with this appliance.
- DO NOT use an accessory or attachment not recommended by the manufacturer, as this may cause injury or damage the appliance.
- Keep hands, hair and clothing away from all openings and moving parts.
- 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 outdoors.
- Turn off and unplug this appliance when not in use.
- THERE ARE 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 old appliances/tools using appropriate collection systems in accordance with federal and local regulations.

Electrical Safety

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 1 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 can not accept any liability for damage or injury resulting from failure to observe these safety procedures.

Specifications

POWER RATING	60Hz, 120V, 1780W
CORD LENGTH	33½"
DIMENSIONS	14" W x 10" H x 18½" D
MODEL	FL1098A-1

Parts & Features



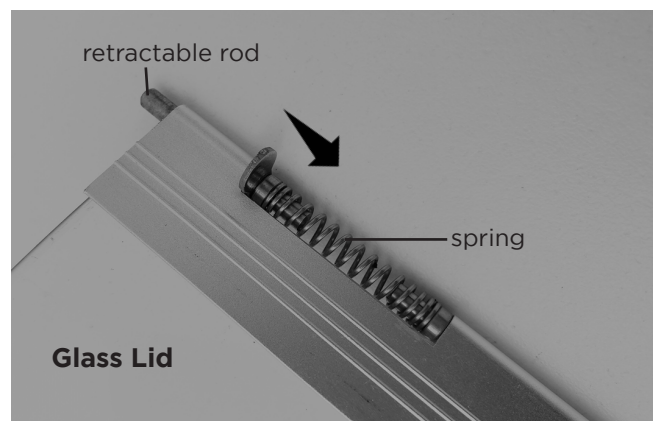
1. Nonstick Removable Grill Tray
2. Glass Lid
3. V-Shaped Rotisserie Notch
4. Working Light (2)
5. Timer Knob (0-90 minutes)
6. Function Button
7. Temperature Knob (150-450° F)
8. Removable Drip Tray
9. Power Indicator Light (2)
10. Rotisserie Rod with 2 Forks
11. Base
12. Rotisserie Drive Socket (not shown)

WARNINGS:

- **DO NOT touch hot surfaces, parts or the inside of appliance while hot.**
- **Always use heat resistant gloves or oven mitts when removing the rack or the drip tray.**
- **Extreme caution must be used when removing or disposing of hot grease!**
- **Clean the appliance after each use. See page 8.**
- **Keep the hot grill at least 5" away from walls, cabinets, etc.**

Attach the Glass Lid

1. Squeeze the spring on the lid (squeezing retracts the rod).



2. Insert the rod on the *fixed end* into hole A on the base first, then slide the *retractable end* into hole B. The lid should open and close freely when installed properly.



Grill Function

1. Place the grill tray on top of the base and slide the drip tray into the bottom of the base.
2. Connect the plug to an electrical outlet. Both power lights will come on.
3. Set the function button to GRILL.
4. Per your recipe, set the temperature by turning the temperature knob and set time with the timer knob (both working lights will come on).
5. Put the food on the grill.
6. Close the lid (or leave it open) per your recipe.
7. When cooking is finished, remove the food with a spatula or tongs (DO NOT use metal utensils, as they will damage the nonstick surface). Turn off the unit and unplug the cord from the outlet.

Rotisserie Function

1. Securely load the food on the rotisserie rod with the forks provided. Use twine to secure the food, if needed. Season the food per your recipe.
2. Remove the grill tray. Ensure the drip tray is in position.
3. Hold the rotisserie by the handle and insert the opposite end into the drive socket at the back of the base. Set the handle end down into the V-shaped notch on the base above the control panel.
4. Set the function button to ROTISSERIE.
5. Connect the plug to an electrical outlet. Both power lights will come on.
6. Set the desired temperature and cooking time. Both working lights will come on and the rotisserie will begin to turn. Make sure the food is turning smoothly and not touching any parts of the base as it turns. Close the lid.
7. When cooking is finished, turn off the unit and unplug the cord from the outlet.
8. Carefully remove the rotisserie and food to a cutting board and let the food rest for 10-15 minutes before serving.



1. Turn off and unplug the appliance.
2. Always allow the appliance to cool completely before cleaning.
3. The grill tray, drip tray and rotisserie assembly are all dishwasher safe (or they may be washed by hand in hot, soapy water).
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.
6. Wipe the interior and the exterior of the base and lid with a damp cloth. The lid may also be removed and hand washed. If the glass panels over the infrared elements need scrubbing, use vinegar and baking soda and a damp cloth. Make sure all residue is thoroughly wiped off before using the grill again.
7. **DO NOT immerse any cord, plug or electrical appliance into water.**
8. Ensure all parts are dried thoroughly before reassembling and using this appliance.

Recipes

Flounder and Asparagus Packets

- | | |
|---|--------------------------|
| 2 lg. (6–8 oz. ea.) frozen flounder fillets | cayenne pepper, to taste |
| 1 bunch fresh parsley | 1 lb. asparagus, trimmed |
| 2 tsp. butter | 1 lemon, cut into wedges |
| ¼ tsp. paprika | salt & pepper, to taste |
| ¼ tsp. garlic powder | |

1. To avoid cross contamination, wash hands, cutting boards, utensils, etc. after touching raw fish.
2. Lay out 2 squares of aluminum foil (large enough to loosely wrap 1 fillet in each).
3. Divide the parsley evenly on the foil pieces. Place 1 fillet (still partially frozen is fine) on top of the parsley and dot each with 1 tsp. butter.
4. Sprinkle each fillet with paprika, garlic powder and cayenne pepper.
5. Divide the asparagus spears equally and place on top of the fish.
6. Seal the foil into 2 loose packets and place them on the grill.
7. Close the lid and set the temperature control to 375° F for 10 minutes. Fish is ready when it flakes easily with a fork. Serve with lemon and salt & pepper.

Serves 2

Spice Rubs

Spice rubs are an excellent way to add flavor and seal in juices when cooking on a rotisserie. Store unused rub in a sealed container for next time.

1. Wash hands with soap and water. To avoid cross contamination, wash hands, cutting boards, utensils, etc. after touching raw poultry or meat.
2. Mix all ingredients together and pat generously on the poultry or meat.
3. When done, let the meat rest 10 minutes before serving.

Chicken or Pork: makes about 2½ cups

- | | |
|------------------------|------------------------|
| 2 Tbsp. kosher salt | 1½ tsp. dried rosemary |
| 2 Tbsp. brown sugar | 1½ tsp. dry mustard |
| 1 Tbsp. onion powder | 1½ tsp. ground cumin |
| 1 Tbsp. garlic powder | 1½ tsp. dried thyme |
| 1 Tbsp. smoked paprika | 1½ tsp. cayenne pepper |
| 1½ tsp. black pepper | |

Beef or Venison: makes about 2 cups

- | | |
|-----------------------------|--------------------------|
| 1 Tbsp. garlic powder | 2 Tbsp. kosher salt |
| 1 Tbsp. ground black pepper | 1 Tbsp. ground coriander |
| 1 Tbsp. smoked paprika | 1 Tbsp. onion powder |

Pesto and Olive Pizza

- | | |
|---------------------------------------|------------------------------|
| 1–2 tsp. pesto | 4–5 Kalamata olives, chopped |
| 1 small premade flatbread or naan | ½ Roma tomato, sliced thin |
| 1 tsp. onion, minced | ½ cup mozzarella, shredded |
| small handful of baby greens, chopped | |

1. Spread the pesto onto the flatbread.
2. Add the remaining ingredients on top of the pesto.
3. Lower the lid and cook at 350° F until the cheese is melted and the flatbread is crispy.

Serves 1–2

Rotisserie Chicken

4–5 lb. whole chicken
¼ cup butter, melted
1 Tbsp. salt
1 Tbsp. paprika

1 tsp. garlic powder
1 tsp. onion powder
¼ tsp. pepper

1. Wash hands with soap and water. DO NOT rinse raw poultry. To avoid cross contamination, wash hands, utensils, cutting boards, etc. after touching raw poultry. DO NOT rinse raw poultry with water.
2. Sprinkle a little salt inside the chicken (make sure to remove giblets 1st) and center on the rotisserie rod. Attach securely with forks.
3. Tie the chicken with twine to hold the wings and legs in.
4. Close the lid and cook on 450° F for 60–90 minutes.
5. Mix remaining ingredients together and use to baste the chicken every 30 minutes.
6. Chicken is done when it reaches an internal temperature of 180° F.
7. Carefully remove the chicken to a cutting board or platter. Let rest 10–15 minutes before carving.

Serves 4

Roasted Pork

2 Tbsp. vegetable oil
3 cloves garlic, minced
2 tsp. chili powder
½ tsp. cayenne pepper
2 tsp. cumin

2 tsp. paprika
½ tsp. onion powder
½ tsp. salt
3 lb. boneless butt roast

1. To avoid cross contamination, wash hands, cutting boards, utensils, etc. after touching raw meat.
2. Mix together the first 8 ingredients to form a paste.
3. Rub the paste all over the roast. Cover and refrigerate overnight.
4. Load the roast on the rotisserie rod. Put the rotisserie and drip pan in place.
5. Cook on 425° F for 1½–2 hours or until internal temperature reaches 160° F.
6. When done cooking, let the roast rest for 15 minutes before carving.

Serves 6

Stuffed Portabella Caps

2 large portabella mushroom caps
1–2 Tbsp. olive oil, divided
½ medium onion, minced
1 Tbsp. garlic, minced
4 oz. greens, chopped and patted dry

1 Roma tomato, chopped and seeded
½ tsp. dried basil
2 Tbsp. ricotta cheese
¼ cup Parmesan cheese, shredded
¼ tsp. salt

1. Clean the mushroom caps carefully to remove any dirt. Spoon out the gills and stems to make room for the stuffing. Pat dry with a paper towel and rub the outside of the caps with a little olive oil. Set the caps aside on a piece of aluminum foil.
2. In a skillet on a stovetop, heat the remaining oil over medium heat and add the onions. Cook for just a few minutes, then add the garlic, greens and tomato. Stir often until the greens are wilted (1–2 minutes).
3. Preheat the grill to 350° F.
4. Remove the skillet from the stovetop and stir in the remaining ingredients until blended. Scoop the mixture into the mushroom caps (should be heaping, but not running over).
5. Place the stuffed mushrooms (on the foil) on the hot grill. Close the lid and cook for 15 minutes (caps should be tender and stuffing should be heated through).
6. Serve hot.

Serves 2 as an appetizer

Grilled Peaches

1 pound ripe peaches
vegetable oil
vanilla ice cream

1. Cut the peaches in half. Twist to separate and remove the pits.
2. Brush the cut side with oil and grill, cut side down, at 350° F, until the peaches soften.
3. Serve hot over 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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