



Outdoor Grill



Instruction Manual

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

Item: 778790

wards.com 1•888•557•3848

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Thank you for purchasing your Chef Tested Outdoor 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

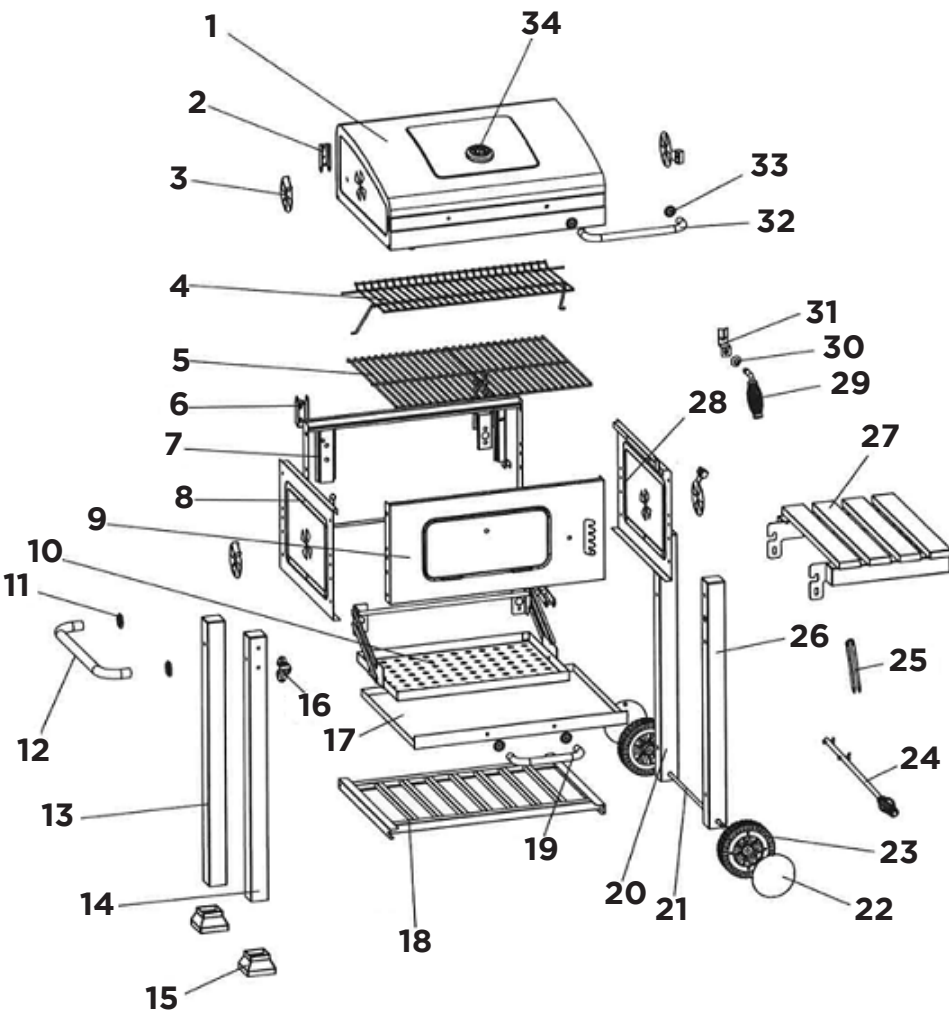
READ CAREFULLY BEFORE USING AND SAVE THESE INSTRUCTIONS!

- FAILURE TO READ AND FOLLOW INSTRUCTIONS MAY RESULT IN SERIOUS PERSONAL INJURY AND/OR PROPERTY DAMAGE.
- FOR HOUSEHOLD USE ONLY. DO NOT use this appliance for other than its intended use.
- DO NOT install or use in or on a recreational vehicle or boat.
- DO NOT use as a heater.
- DO NOT USE INDOORS, IN A VEHICLE OR TENT. BURNING CHARCOAL OR WOOD GIVES OFF CARBON MONOXIDE, WHICH HAS NO ODOR, BUT CAN CAUSE DEATH. THIS GRILL IS FOR OUTDOOR USE ONLY.
- DO NOT remove safety markings, but remove all packaging materials before first use. Dispose of the materials via the appropriate recycling system.
- CLOSE SUPERVISION IS NECESSARY WHEN USING THIS GRILL NEAR CHILDREN AND ANIMALS.
- KEEP A FIRE EXTINGUISHER NEAR THIS GRILL.
- DO NOT use near flammable materials, including curtains, towels, walls, etc. DO NOT place any paper, plastic or other nonfood items on or in the grill.
- DO NOT store this grill near gasoline or other combustible liquids or vapors.
- The use of alcohol or drugs may impair the user's ability to properly assemble or safely operate this grill. Use extreme caution when working near a hot grill.
- Use caution when lifting or moving the grill to avoid back strain or injury.
- Use this grill on a stable, dry, heat-resistant surface, such as asphalt, concrete or ground. DO NOT operate on carpet or wood decking.
- DO NOT use an accessory or attachment not recommended by Wards.
- Keep hands, hair and clothing away from hot surfaces.
- Always use oven mitts when handling hot food.
- DO NOT attempt to move a grill when it is hot or has hot ash/coals.
- Minimum clearance on all sides of grill is 36".
- DO NOT operate the unit under overhead construction.
- DO NOT leave the unit unattended while in use.
- DO NOT leave hot ash/coals unattended.
- Always wear heat-resistant gloves to open the fire box or vents.
- Handle the porcelain-coated cooking grids with care.
- DO NOT cool a hot cooking grid in cold water!
- Alert/inform all persons in vicinity when grill is hot.
- Dispose of cold ash/coals by wrapping in aluminum foil and placing in a noncombustible container. Ensure there are no combustible materials in or near the container. If you must dispose of hot ash/coals, place in aluminum foil and soak with water before placing in a noncombustible container.






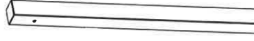



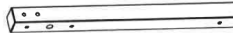










Specifications

DIMENSIONS	44" W x 42" H x 28" D
MODEL	XS-C001A

Parts & Features



Parts & Features (cont.)

1. Fire Box Lid
2. Lid Hinge (2) 
3. Air Vent (4) 
4. Warming Rack
5. Cooking Grid (2)
6. Fire Box Hinge (2) 
7. Fire Box Back Panel
8. Fire Box Left Panel
9. Fire Box Front Panel
10. Charcoal Tray Assembly 
11. Cart Handle Base (2) 
12. Cart Handle
13. Left Back Leg 
14. Left Front Leg 
15. Leg Base (2) 
16. Bottle Opener 
17. Ash Tray
18. Bottom Shelf
19. Ash Tray Handle
20. Right Back Leg 
21. Wheel Axle 
22. Wheel Cover (2) 
23. Wheel (2)
24. Charcoal Tray Handle 
25. Charcoal Tray Handle Lifting Lever 
26. Right Front Leg 
27. Side Shelf with Hooks
28. Fire Box Right Panel
29. Fire Box Handle 
30. Fire Box Handle Base 
31. Front Door Lock 
32. Lid Handle
33. Handle Base (4) 
34. Temperature Gauge 

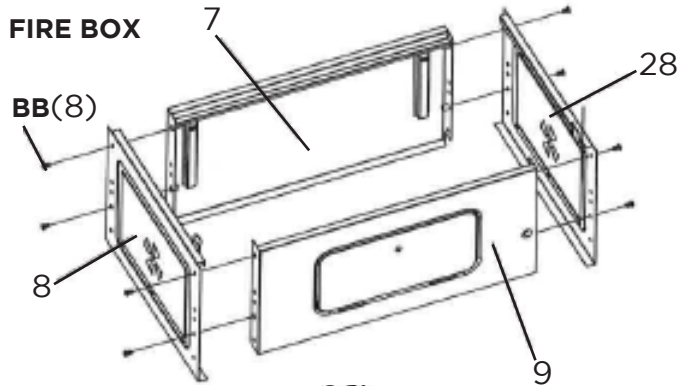
ADDITIONAL HARDWARE

- AA. Nut M6 (9) 
- BB. Screw M6x12 (32) 
- CC. Screw M6x35 (4) 
- DD. Screw M6x40 (4) 
- EE. Washer (4) 
- FF. Hinge Bolt (2) 
- GG. Cotter Pin (2) 
- HH. Screw M6 Half Thread (4) 
- II. Screw M6x70 (2) 
- JJ. Nut M10 (2) 
- LL. Screw M6x25 (2) 

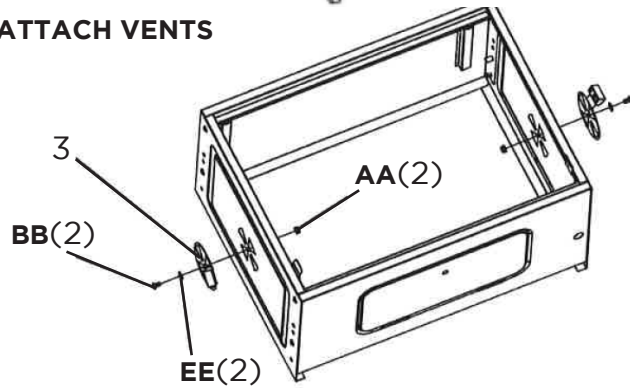
WARNINGS:

- This grill is heavy; 2 people are needed for safe assembly.
- Wear protective gloves to protect from sharp edges.

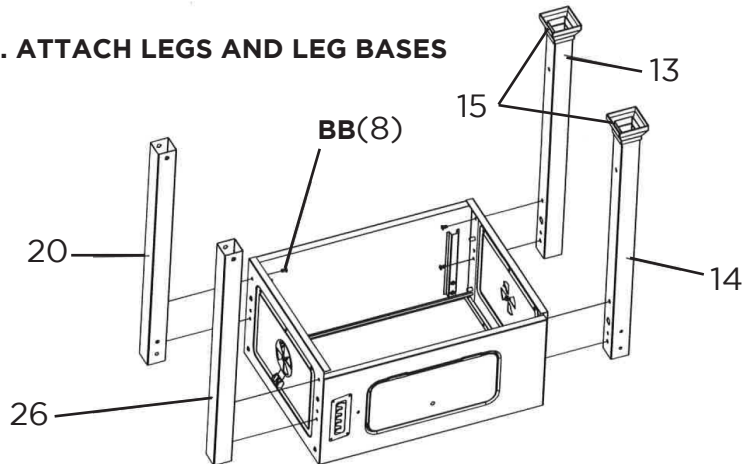
1. ASSEMBLE FIRE BOX



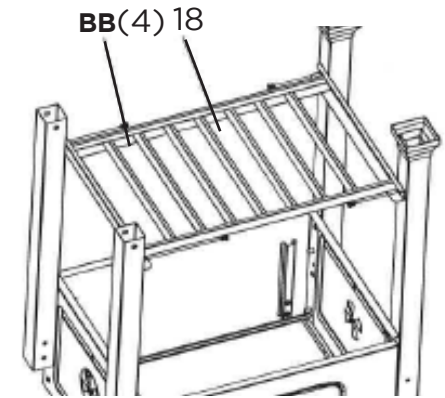
2. ATTACH VENTS



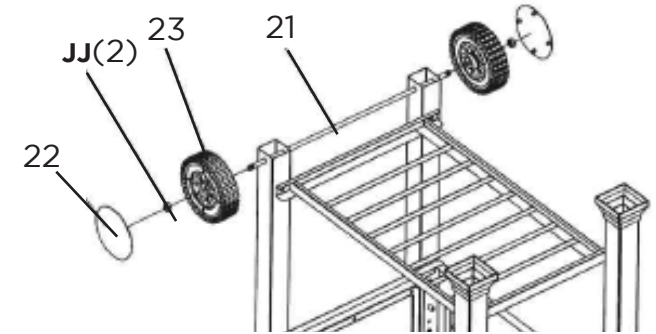
3. ATTACH LEGS AND LEG BASES



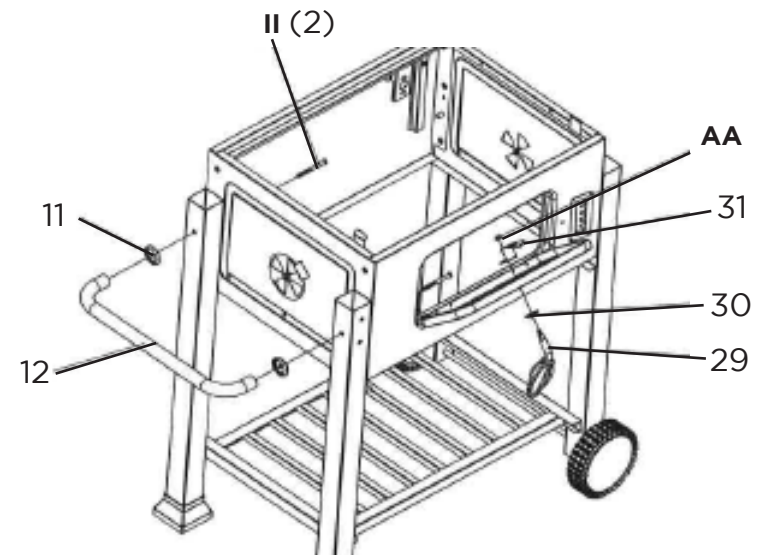
4. ATTACH BOTTOM SHELF



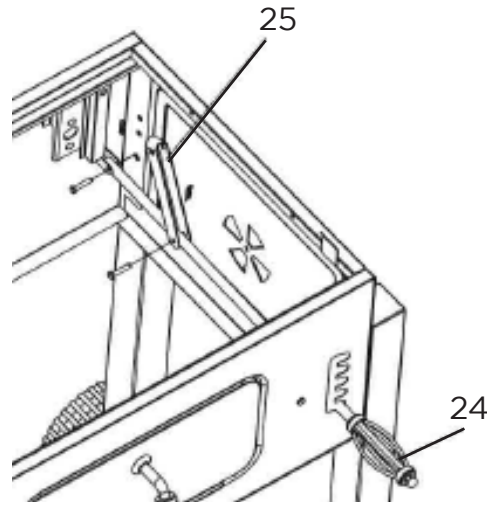
5. ATTACH WHEELS AND COVERS



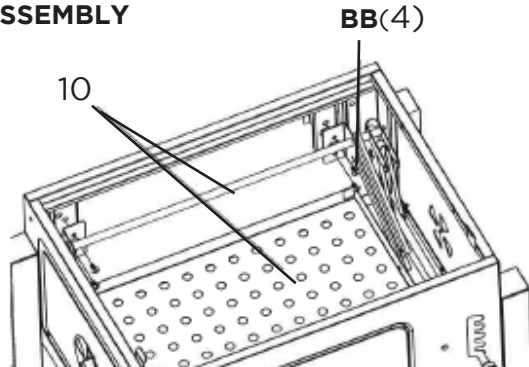
6. ATTACH CART HANDLE, FIRE BOX HANDLE AND LOCK



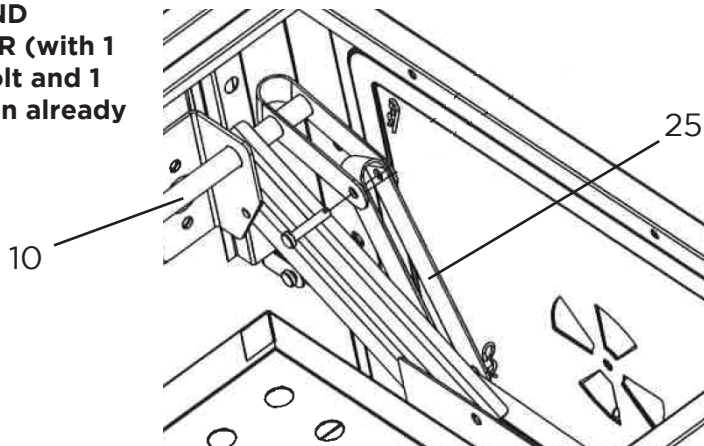
**7. CHARCOAL TRAY HANDLE
(with 1 small hinge bolt and 1
small cotter pin already
attached) AND LIFTING LEVER
(with 1 small hinge bolt and 1
small cotter pin already
attached)**



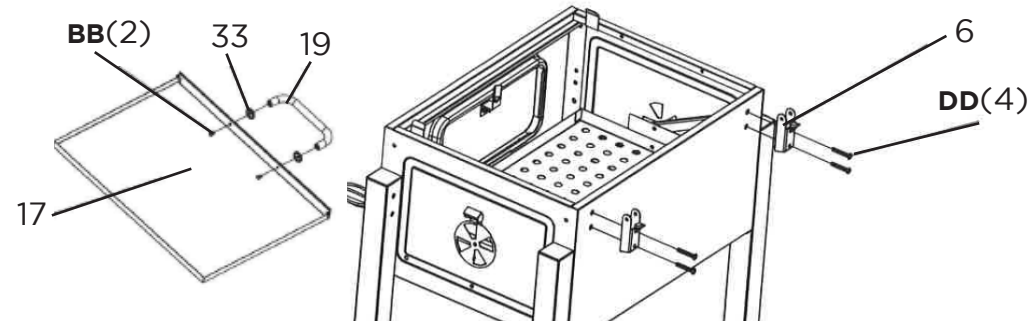
8. CHARCOAL TRAY ASSEMBLY



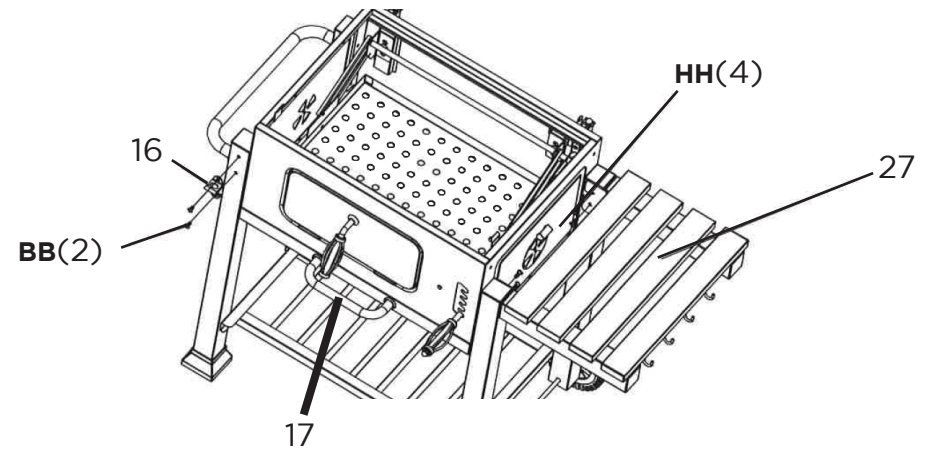
**9. CHARCOAL TRAY
ASSEMBLY AND
LIFTING LEVER (with 1
small hinge bolt and 1
small cotter pin already
attached)**



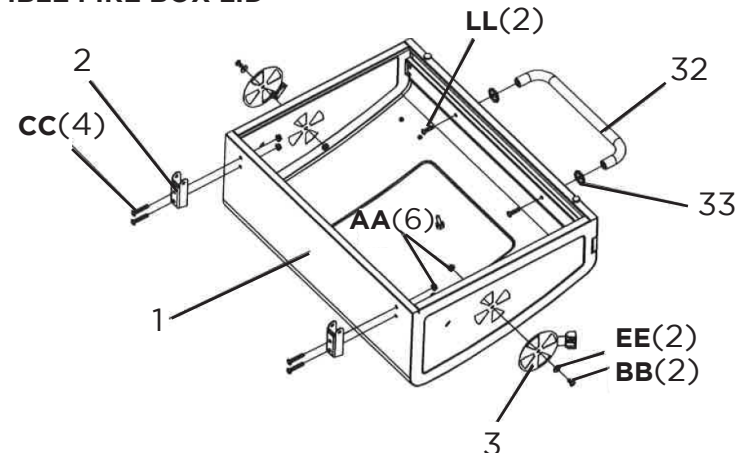
10. ASSEMBLE ASH TRAY AND ATTACH FIRE BOX HINGES



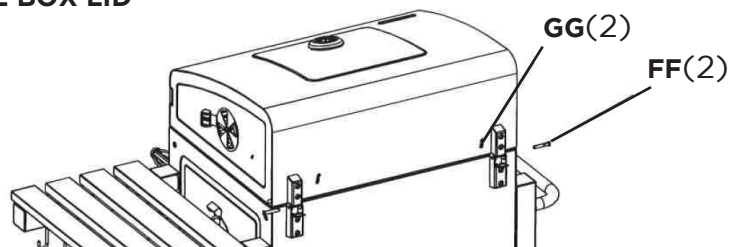
11. ATTACH BOTTLE OPENER, ASH TRAY AND SIDE SHELF



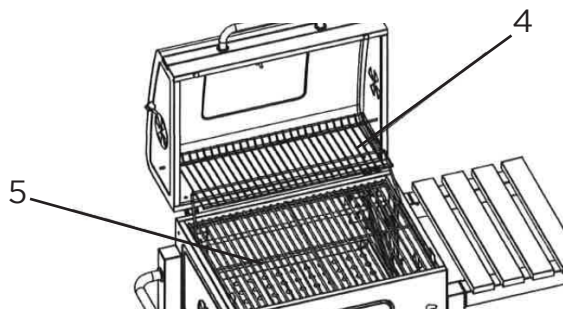
12. ASSEMBLE FIRE BOX LID



13. ATTACH FIRE BOX LID



14. WARMING RACK AND COOKING GRIDS



How to Use

Season the Grill

Before first use, season the unit for better cooking and durability. Failure to properly do this may damage the finish and/or leave metallic flavors on your food.

1. Coat interior surfaces of the grill with vegetable cooking oil.
2. Follow steps 1-6 for "Light the Charcoal."
3. Sustain burn for 2 hours with lid closed and all dampers open.
4. Allow the unit to cool down and it is ready for use.

Light the Charcoal

1. Open the grill lid and remove cooking grids.
2. Adjust charcoal tray to level 3.
3. For fuel, charcoal is recommended, but wood or a combination of wood and charcoal may be used. We recommend using no more than 3 lbs. of charcoal at once and adding more, as needed, for cooking.
4. Pour enough charcoal to form an even layer on the charcoal tray. Group the coals into a mound. Use more coal if cooking in cold or wet weather (for a longer burn time).

5. Add charcoal starter fluid, if desired, per package instructions. If you spill any, change clothes or thoroughly clean up the spill before lighting the grill.

WARNING: DO NOT substitute gasoline, kerosene or alcohol for charcoal starter. In some states, the use of charcoal starter is prohibited by law. In this case, substitute paraffin-based starter cubes.

6. Light the charcoal carefully with a long match or long lighter. Light the charcoal in 3 places and allow the fire to spread. Move the charcoal tray to level 1.
7. With the lid open, allow the charcoal briquettes to fully ignite (flame will be gone and coals will begin to turn gray in about 15 minutes).
8. When the charcoal is ready, spread it out using tongs to form a layer over the charcoal tray. Carefully replace cooking grates.

Cooking

1. Adjust the charcoal tray to achieve the desired temperature (level 1 is coolest, 5 is hottest). We DO NOT recommend raising a full tray higher than level 3.
2. For more heat, open side air vents. For less heat, close vents.
3. Cooking temperature should not exceed 500° F (260° C). If the temperature goes above 500° F (260° C), open the lid and allow the charcoal to cool.
4. Wait for the flame to burn out before adding food to the grill.
5. When finished cooking, allow the grill to cool completely before moving or covering.

Cleaning & Care

1. Always allow the grill and ash/coals to cool completely before cleaning or moving the grill.
2. DO NOT use harsh cleaning solutions.
3. The cooking grids and warming rack can be cleaned using a brush designed specifically for grill cleaning or they can be removed and hand washed in warm, soapy water.
4. Wipe the exterior of the grill with a damp cloth, as needed.
5. Slide out and empty the ash tray after each use.
6. Rust can appear on the inside of your grill. Maintaining a light coating of vegetable oil on interior surfaces will help protect it. Never paint the interior of the grill.
7. Exterior surfaces of the grill may need occasional paint touch up. If needed, use a commercial, high-temperature spray paint.
8. Store this unit in a dry, protected location.

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 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 product at no charge provided the product is returned 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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