





Quick Start Guide for Grilling




Unleash Your Inner Chef.

0. **Season Meats!** *Season both sides to your taste.*
1.  **Turn Grill On:** *press “ON / Enter” for 1-3 secs.*
2.  **Set Grill Temperature:** *from the main temperature display, press “Up”.*
 *Press “Up” or “Down” to increase or decrease the temperature. Change it rapidly by pressing and holding “Up” or “Down”.*

 *Press “Enter” to save the new temperature.*


Note: The main display shows both current temperatures and temperature settings (in <>). When cooking, neither the display nor an LED will blink; blinking means “not cooking.”

3.  **Set Probe Temperature:** *from the main temperature display, press “Down”. This is the temperature your meat will reach before it is done. (Adjust temperature as in Step 2.)*

Note: when meat reaches this temperature, your grill switches to “WARM” mode and blinks the green “On/Ready” LED.

4. **Insert Probe:** Insert probe tip 2 – 3 inches into the thickest piece of meat, and plug probe into the jack located underneath controls.

Note: when probe is connected, the display shows a temperature instead of “•N/C•” (unless your meat is very cold).

5.  **Turn Off:** *When finished grilling, press “OFF / Back” for 3 seconds.*

Tip: Meat continues to cook after it is ready; compensate by setting the probe temperature a few degrees lower than desired.

Tip: In general, for best results, grill at 320°F to 350°F.

Starting... 3
Enjoy your grill

Grill •Low• WARM
Probe •N/C•<155>

Set Grill Temp:
340°F

Set Grill Temp:
327°F

Grill •Low•<327>
Probe •N/C•<155>

Set Probe Temp:
155°F

Grill 324°F<327>
Probe •N/C•<140>

Grill 328°F<327>
Probe 034°F<140>

Shutting Down...
DakotaGrills.com

Quick Start Guide Advanced









Unleash Your Inner Chef.

A. Smoking (outside only):





1. Place wood chips in the smoker tray. (Only use 4-5 chips for steaks; can fill full for other meats.)
2. Place meat on grill. Follow the “Grilling” instructions and set grill temp for 320°F. (Do not preheat!)

B. Baking:

1. Set Grill Temperature according to recipe.
2. Preheat before baking (about 12 minutes). Grill beeps when preheated.
3. Set Timer according to recipe: *press “Enter”  and scroll down twice   to select “Set Timer”. Press “Enter”  again. Set timer by adjusting each digit (hours:minutes:seconds) “Up”  or “Down” .*

Note: If last field is “Y,” grill switches to “WARM” when timer reaches zero; if “N,” it beeps but continues cooking.

C. Statistics:

1. View cooking statistics: *Press the “Back”  button. Scroll “Down”  to view more statistics.*
2. Exit stats menu: *Press “Enter”  or “Back” .*

D. Options:

1. View Options Menu: *Press “Enter,” scroll down to select “Set Options,” and press “Enter” again.*
2. Change Grill Behavior: *Select option you wish to change, press “Enter,” and adjust “Up” or “Down.” Press “Enter” to save, then “Back” to exit menu.*

```
Set Grill Temp:
375°F
```

```
Grill 375°F<375>
Probe •N/C•<155>
```

```
SetTimer 1:20:00
At t=0, Quit? Y
```

```
Grill 375°F<375>
Timer 1:19:58
```

```
Done 0:12:37 Ago
Reached 158°F
```

```
CookedIn 1:24:55
Preheat 0:11:32
```

```
->Set Options >
Set Grill Temp
```

```
->BeginCook? <Y>
StartDelay?<N>
```