



Packing Slip & Assembly Instructions

Packing Slip

Package A (large)

- 1 Grill Body and cabinet
- 1 Junction Box (in cabinet)

Package B (medium)

- 1 Grill Lid
- 4 Philips 1/4" (#14) Self-Tapping Screws (2 per hinge)
- 4 Lid Stops (one R & L; a shorter set is available if desired)
- 1 Stately Lid Stop (for temporary use until grill is installed; please return)*
- 1 Handle with Controls
- 10 Philips #10 Self-Tapping Screws (2 per lid-stop, 1 per tube-clip, 4 for handle)
- 1-2 extra fasteners (of each type)
- 2 Stainless Steel Cooking Grates (sink-sized)
- 1 Lid-Lifted Stainless Steel Grate (removable)
- 1 Smoker Tray
- 1 Drip Pan
- 1 Drip Jar
- 1 Owner's Kit (not shown) containing:
 - 1 *Assembly Instructions*
 - 1 *Owner's Manual*
 - 1 *Quick Start Guide (laminated)*
 - 1 *Invoice*
 - 1 *Temperature Probe*
 - 1 *Magnetic Meat Temperature Guide*
 - 1 *Brochure*
 - 1 *DG Recipes*
- 1 Seasonings (with 304SS only)
- 1 Wood Chip Assortment (with 304SS only)

Package C (long tube)

- 3 Stainless Steel Trim Pieces (left, right, and back)
- 2 #6 Machine screws and nuts (for trim)
- 20 Philips #10 self-tapping screws (same as above, use for trim)

*We included 1 Stately lid stop (for temporary use until the grill is installed) for your convenience. After install, please return unused lid stops.

Tools Needed for Assembly

- Philips screwdrivers (medium or 1 large & 1 small)

Note: you may use a Philips bit on an adjustable-torque, variable-speed drill. This will save time, but extra care is required. Most holes are pre-drilled for your convenience.

- 5/16" nut driver, or 5/16" wrench
- Small screwdriver (or Jeweler's screwdriver set)

Assembly Instructions

Pre-Assembly

Carefully remove the packing material and locate all the parts.

Note: these instructions are concerned with assembling your grill, not with installation. If you have questions regarding any part, please give us a call at (605) 847-4713.

Caution: If your counter is made of wood or other flammable material, we strongly recommend a layer of cement board around the grill body. If you have questions regarding any part, please give us a call at (605) 847-4713.



Assembly

- 1) Carefully set the grill upright – be careful not to scratch the stainless steel exterior.

The image at right shows a complete installation – yours should be similar.

- 2) Reposition the control wires and tube along the right side of the grill. Slide the tube into the hinge (as shown), while gently pulling the excess control wire out of the end of the tube.



- 3) Attach lid to Built-In body using Philips #14 self-tapping screws (two for each hinge). [See image at right.]

Caution: Do not open lid without something behind it (to prevent it from opening too far). During assembly and installation, always open the lid carefully!



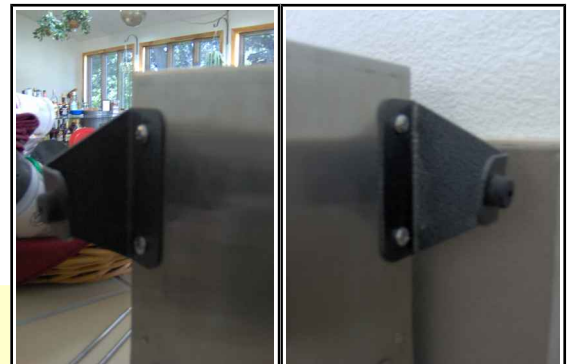
Optional: We recommend using the Stately lid-stop (included) during the assembly process and until installation is complete. This lid-stop attaches to the grill body, not the lid, and uses two #10 screws (as shown at right). You will not be able to fully open the lid if you use both the Built-In lid stops and the Stately lid stop.



- 4) Attach the Built-In lid-stops to the lid using four #10 self-tapping screws. [See images at right.] Carefully open the lid and rest on either your counter top or something else sturdy.

Note: The Built-In lid-stops may be attached even if using the Stately lid-stop or they can be attached just before installing.

Just remember to remove the Stately lid-stop before permanent installation. Two sets of lid-stops of different heights are available. Use the set that works best with your counter top – the shorter lid-stop allows the lid to open further.



- 5) Attach handle to lid using 4 #10 self-tapping screws.



- 6) Now, position the tube that houses the control wires along the right edge of grill lid. Attach the 2 small stainless-steel clips to hold the tube in place (use #10 self-tapping screws).



- 7) Attach the control wires to the control unit. The order from top to bottom is: black, red, white, silver (bare). Use your small flathead (Jeweler's) screwdriver to tighten each connection. Snug it tight, but do not over-tighten! Double-check that you have the correct wires in the correct slots (the wrong order could damage the control unit). Note: the grease in the connectors is for long-term protection against corrosion (don't remove the grease).



- 8) Place the cover on the control unit. You'll need to start the side furthest from you first [Picture #1]. Push it in as far as it will go & force the near side Out/Down until the cover clears the jack (You may need to push on the cover a bit.) [Picture #2]. Be careful not to put too much pressure on the jack or it could damage the circuit board. Once the cover is in place, attach & finger-tighten the 4 acorn nuts [Pictures #3 & 4]. Do not over-tighten the nuts – if the keypad bulges out (on the front of the handle), then these nuts are too tight. If you are worried they might be too loose, use a drop of

lock-tight rather than over-tightening.

Picture #1



Picture #2



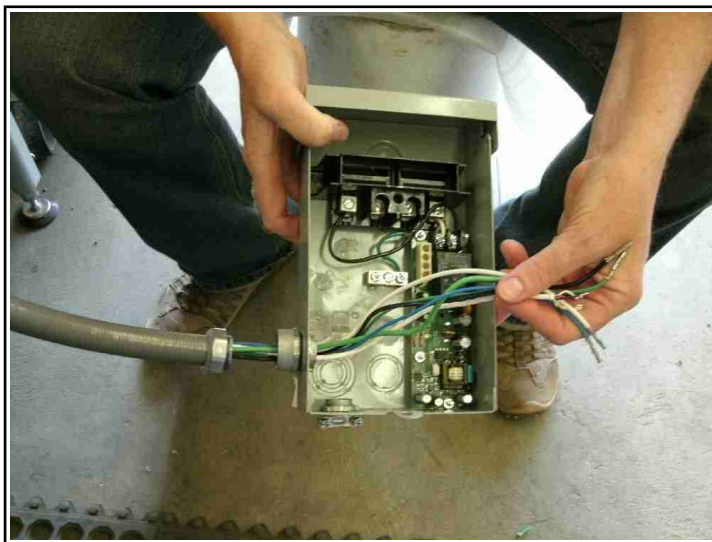
Picture #3



Picture #4

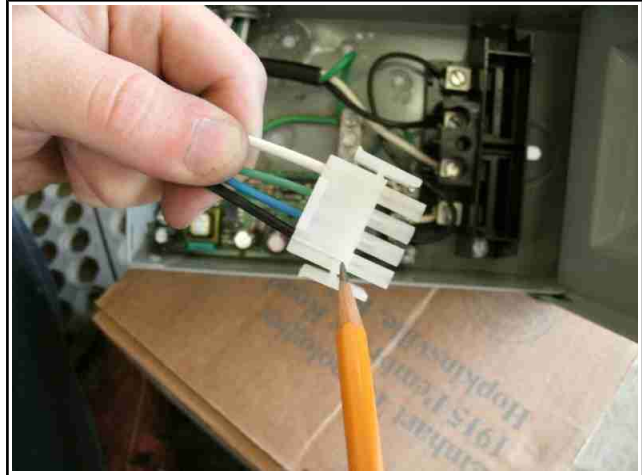
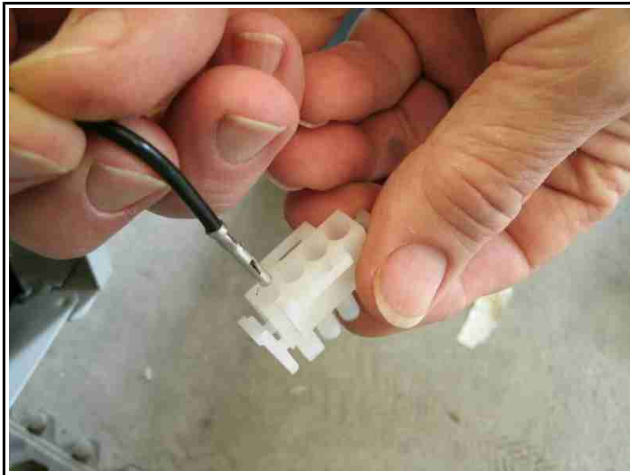


- 9) Thread all wires exiting the bottom of the grill through the liquid-tight conduit. Attach the conduit to the grill. Now thread the wires into the power-supply box and attach it to the conduit as well.



- 10) Your electrician may now wire in the power-supply box, as shown on the next page. Your grill must be on a 20 Amp, 110 Volt, grounded circuit.

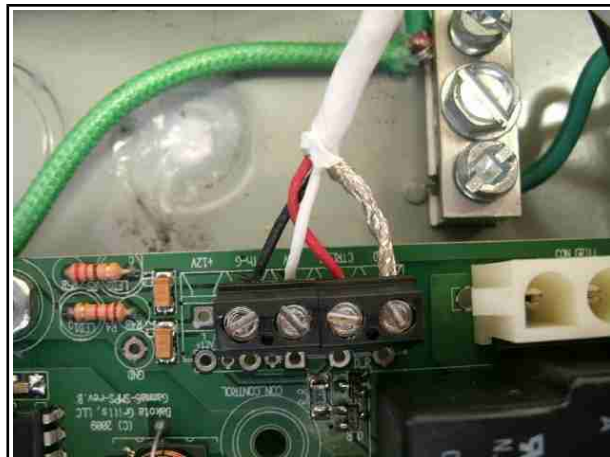
- 11) Insert the 4 wires with ends on them into the AMP connector, as shown. **Note:** the black wire goes in slot #1, which is ridged.



- 12) Connect the grill's ground wire (green) to the grounding block along with the ground from your household wiring (this may be bare copper or colored green); connect Line & Neutral (from your household wiring) to the center terminals on the main disconnect.



- 13) Wire the low-voltage control cable to the terminal block, as shown below.



14) Plug the AMP connector into the socket on the PCB (as shown).

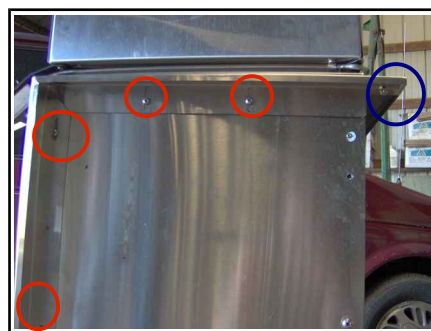
15) Double-check all wiring!

16) You may now test your grill. Turn it on, check every button on the keypad, make sure it beeps, and check that both elements are heating (careful: they quickly get very hot!).

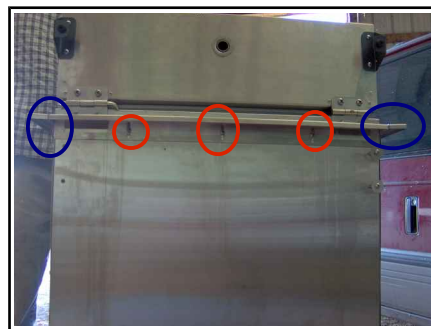


Now plug a probe in, close the lid, wait a few minutes, and verify that both the grill and probe temperatures are reasonable. Once you are certain it works correctly, turn it off.

17)(Optional.) If you are using trim, measure the height of your counter top and of the trim pieces. Using a pair of tin-snips (or other means), trim the bottom of the two side-trim pieces to fit correctly with your installation. Attach the trim pieces. (The long ones attach to the left and right sides; the short one goes in back.) Put one #10 self-tapping screw through each slotted hole (red circles). Attach the two side-trim pieces to the back trim using two #6 machine screws and nuts (blue circles).



(Right side)



(Back)

- 18) Attach the drip jar (quart or pint) to the bottom of the grill. [See Manual]
- 19) Open the lid and insert the drip pan, smoker tray, and cooking grates (Careful: inside of grill may be hot!). [See Manual]
- 20) Attach the doors to the front of the cabinet using #10 self-tapping screws (4/door). Adjust the hinges as required for proper alignment. (Directions for adjusting the hinges are included in this packet.)
- 21) Remove any protective plastic from your grill.

22)(Optional.) If you have a grill cover, you may wish to try it. The front has a pocket that fits around the handle – this goes on first and comes off last. Starting with the handle's pocket, place the cover around the lid and stretch the back over the lid-stops down to the base of the lid. To remove, reverse the process.



23) Turn the grill on, set its temperature to 425 degrees Fahrenheit (refer to the Owner's Manual or Quick Start Guide), and make sure it is heating. Close the lid. Let it cook outside for several hours before using to eliminate smells caused by manufacturing. (It will automatically shut itself off after six hours.) Note: you'll want to do most grilling around 320°F to 340°F; do not leave it at 425°F.

Note: This step is already done.

24) **Enjoy your grill! If you have any questions, comments, or problems, please call us at (605) 847-4713 or send an email to feedback@dakotagrills.com.**