# Quick Start Guide for Grilling



Unleash Your Inner Chef.

**O. 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.

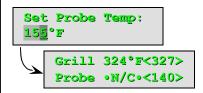
Starting... 3
Enjoy your grill

Grill •Low• WARM
Probe •N/C•<155>

Set Grill Temp:
340°F

Set Grill Temp:

Grill •Low•<327>
Probe •N/C•<155>



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? <<u>v</u>>
StartDelay?<N>