



Unleash Your Inner Chef.™



Electric Barbecue Grill, Smoker and Oven

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IMPORTANT SAFEGUARDS

– Save these Instructions –

1. Read all instructions before using.
2. This appliance is for household use only.
3. Do not touch hot surfaces (especially around the elements, lid seal, and air vent).
4. To protect against electrical shock, do not immerse the appliance, cord, or plug in water or other liquid.
5. Close supervision is necessary when any appliance is used by or near children.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, cleaning the appliance, or covering (i.e., with a grill cover).
7. Do not operate any appliance with a damaged cord or plug, after the appliance malfunctions, or if it has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
8. Use of accessory attachments not recommended by Dakota Grills, LLC may result in fire, electric shock, or injuries.
9. Do not let the cord touch hot surfaces or hang over the edge of a table or counter.
10. Do not use the appliance for other than intended use.
11. Be sure to use on an even surface. Keep at least 4” away from walls and other flammables in a well ventilated area.
12. Prior to unplugging the appliance from the wall outlet, ensure that the temperature controls are “off”.
13. Extreme caution must be used when the lid is opened, because escaping hot gases (such as steam) may cause burns.
14. Fuel, such as charcoal briquettes, is not to be used with the appliance.
15. Use only on a properly grounded 110V outlet with a sufficient current rating. A 20A GFCI (Ground-Fault Circuit Interrupter) outlet is recommended.

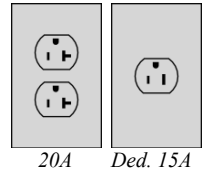
Caution

To ensure continued protection against risk of electric shock, connect to properly grounded outlets only. When used in a kitchen or outside, this appliance must use a GFCI protected outlet, as required by the National Electric Code.

Important Info

Cord and Plug Instructions

1. Use extension cords with care:
 - a. The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
 - b. Do not drape any cord over a counter-top or tabletop where it can be pulled on by children or tripped over.
 - c. The connection to an extension cord should be kept dry and off the ground.
2. While outside, outdoor extension cords should be used; these are surface marked with “W-A” and have a tag stating “suitable for use with outdoor appliances”.
3. When not in use, store products indoors and out of the reach of children.
4. Unplug this grill before cleaning; do not spray water underneath the shelves.
5. Only use a properly grounded 110V outlet.
Stately and *Signature* models need either a 20 Amp outlet or a dedicated 15A outlet. *Metro* models can use any properly grounded 110V outlet. A 20A GFCI outlet is recommended.



Before Using

1. Remove all packing material and carefully peel off any protective white plastic film from the stainless steel.
2. Wash the food grates, drip pan, smoker tray, and inside of the grill with soapy water.
3. Heat the grill outdoors to 425°F for 2 – 6 hours or until smoke and odors dissipate. Due to manufacturing, smoke & odors may be emitted during the first few uses.

Storage

Your grill is weather tolerant, but should be stored inside or covered when possible. To protect the electronics, the grill should not be stored in temperatures of less than -40°F.

Overview

Your patented *Dakota Grill*[™] is unique, from its sleek appearance to its unrivaled cooking capabilities. Its exceptional design & careful construction impart quality, form, and function while ensuring longevity. Capabilities of this “BBQ Oven”[™] include: multiple cooking methods, *Auto Chef*[™] technology, *Greaseless Grilling*[™], all-weather cooking, simple conveniences, unequaled healthiness & safety, flavor control, and extreme energy-efficiency. Your grill easily produces excellent food and can be used year-round, even indoors.

Multiple cooking methods: Grill, barbecue, smoke, or bake with your *Dakota Grill*[™]. Grill quickly at higher temperatures or barbecue low and slow – it's your choice. Or add a few dry wood chips for professional smokehouse results – more quickly and simply than the pros! Finally, precise temperature controls, even heat, and a timer allow you to bake anything your oven can, including Angel-food cakes.

Auto Chef[™] Technology: After you set it, your grill automatically takes care of itself—you do not need to monitor or adjust it, meats need not be flipped, and foods can be left alone even after they are done. A precision micro-controller and electronic temperature sensors continually monitor both grill and meat temperatures. When meat is done – to your specifications – your grill quits cooking and switches to *Warm Mode*. Cook for one or 100 – it's easy!

Greaseless Grilling[™]: Greases drip straight down without burning or smoking. This enhances the natural flavors of your meats (no greasy or gamy overtones), while keeping your meats leaner and healthier (grease deposits and carcinogens are greatly reduced). Since nothing burns, smokes, or flares-up, you may grill indoors, even in the kitchen, and produce far less smoke than your oven.

All-weather cooking: Grill in almost any weather. Your *Dakota Grill*TM is insulated from the cold and protected against wind – it cooks the same at -20°F and 120°F. (The only difference: it needs a bit longer to heat up.)

Simple Conveniences: Make two trips – once to put food on the grill, and once to remove it. Set your grill, leave, and eat when *you* are ready. Automatically cook meats to the correct temperature. Cook steaks on both levels to simultaneously finish at rare and medium. Easy clean-up, no flare-ups, and built-in grease management further simplify your life. A 120 Volt outlet provides power and eliminates the nuisances of gas, charcoal, and pellet grills.

Healthiness & Safety: Most grills produce carcinogens by burning grease or charring meat; since your *Dakota Grill*TM does not burn grease or create char, it produces few or no carcinogens. Unlike a gas grill, fire or explosions do not occur. The grill exterior stays fairly cool, so burns are unlikely. Multiple safety measures protect against electric shock or overheating.

Flavor Control: Gentle heat and minimal, adjustable airflow pamper meats for extreme juiciness and tenderness. Greaseless grilling yields pure flavors with no unintended overtones. Flavors are easily magnified with seasonings, sauces, or wood-smoke. Gas- or charcoal-like flavors may easily be added with our “Flavorizer” tray. (As with any grill, these flavors are created by burning grease and may add carcinogens.)

High Energy-Efficiency: Your *Dakota Grill*TM is very energy efficient – 10 to 20 times more so than gas grills. Most meals require less than a kilowatt-hour of electricity. At 10¢ per kilowatt-hour, a roast uses roughly 10¢ of electricity, while hamburgers require less than 5¢. Actual energy usage is recorded in the “Statistics” menu. For extra green kudos, grill *inside* during the winter and bake *outside* during the summer.

Design & Philosophy

We strive for elegant simplicity – each part should enhance functionality and simplify design. Even though the resulting design appears simple, there is far more to it than meets the eye.

Controlled airflow and insulation provide multiple benefits. Minimal airflow retains juices, increases efficiency, and causes dry wood chips to smoke without burning. High-temperature insulation imparts extreme energy efficiency, consistent interior temperatures, and a relatively cool exterior, allowing use in any weather and preventing internal grease condensation.

The grease management system was designed with you in mind; grease is no longer a problem! (You can even grill bacon – with no flare-ups and zero smoke.) The interior of the grill is wide open for easy cleaning. Greases drip straight down without touching hot surfaces, and shouldn't smoke, produce carcinogens, or flare-up.

With no smoke or danger of fire, you can grill in your house without worry.* The electric heating elements are positioned on the sides and are also shielded; this protects them from dripping grease, so they last much longer. For your convenience, grease collects in a standard mason jar to prevent animals from making a mess, while allowing easy disposal.

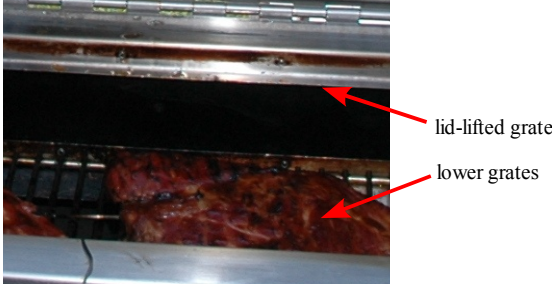
*Note: Your grill may produce some smoke if it is dirty or if you cook at temperatures greater than 350°F. When cooking below 350°F on a clean grill (with the smoker tray removed), it should not produce any smoke. When using the smoker or flavorizer tray, wood chips or grease can (rarely) start on fire when the lid is open. Simply shut the lid to extinguish a fire.

Custom Designs

Our engineers are knowledgeable, experienced, and creative. We can craft high-quality custom designs at a reasonable cost, especially when fulfilling new market niches; please contact us if you have unique requirements or desire modified functionality.

Parts of the Grill

Food Grates



Type 304 stainless-steel ensures longevity and easy clean-up of both the lid-lifted upper grate and one full-sized or two half-sized lower grates. Cook on both levels simultaneously or individually. Foods on the bottom see slightly more heat; a steak placed on the bottom will be medium-well when a steak on the top reaches medium-rare. When using both levels, it is generally best to place quicker-to-cook foods on the top and longer-cooking or fattier foods on the bottom. Remove the lid-lifted grate to fit larger items in the grill (such as a prime rib, turkey, or angel food cake). To clean, soak in hot, soapy water or place in your dishwasher or self-cleaning oven.

Smoker or Flavorizer Tray

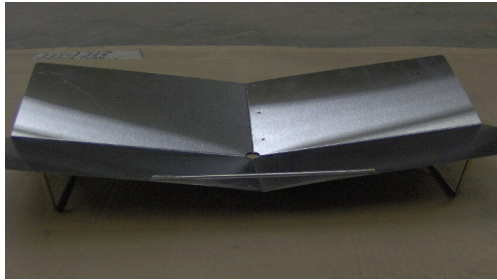


The smoker tray (front view) fits on two screws located between the top and bottom parts of the back hairpin element. The tray has two slotted holes for easy attachment and removal.

The smoker tray imparts a nice smoke flavor to foods with just a few dry wood chips, whereas the “flavorizer” tray simulates gas or charcoal grill flavors by burning a bit of grease. (The heat from the element below and above the tray makes the wood smolder. It will not burn unless you open the lid.)

Tip: Line the smoker tray with aluminum foil for easy ash disposal.

Drip Pan



The drip pan (side view) rests on the *very bottom* of the grill and is removable for easy cleanup. The drip pan stays relatively cool and prevents smoke, fire, and flare-ups by funneling grease down into the grease jar.

Tip: Wrap with aluminum foil for easy clean-up. Be sure to wrap tight around the edges and poke hole in center. (Air must be able to flow around the edges for proper operation.)

Grease Jar



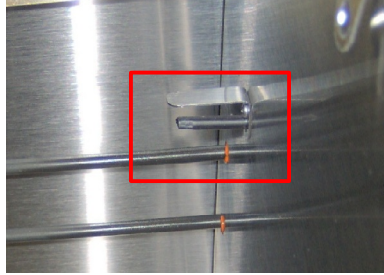
Stately/Signature



Metro

The grease jar (front view) is located underneath the grill and collects grease from the drip pan. The jar unscrews for cleaning or disposal. (On the *Metro* model, it slides out the front; the tabs on either side can be adjusted to securely hold it in place.) Be sure to periodically check the jar to prevent overflows. A quart jar is recommended for grilling large quantities of very greasy food (such as large prime rib roasts or several fatty chickens).

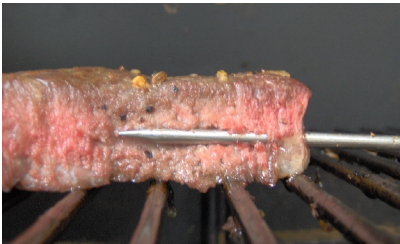
Grill Temperature Sensor (*thermistor*)



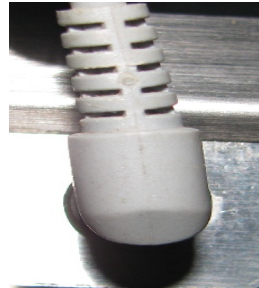
The thermistor (side-front view) is an electronic temperature sensor extending two inches into the grill. Together with the microcontroller, this thermistor provides an accurate temperature reading of the interior of the grill. (It is not adjustable.)

Meat Probe

Probe Tip (cutaway view)



Probe Plug



The tip of the meat probe senses the internal temperature of your meat. The probe tip (*left*) should be inserted $\frac{1}{2}$ to $1 \frac{1}{2}$ inches into thin meats or 2-3 inches into thick meats. The plug end (*right*; bottom view) connects to the jack directly underneath the controls. The probe may be connected or disconnected at any time. Let the wires dangle and (gently) close the lid on them.

Important: For thin meats such as steaks and hamburgers, always insert probe from the side, keeping it horizontal and centered from top-to-bottom. The tip must be centered in the thickness of the meat. To prevent false readings, be sure the probe tip is not against bone, in fat, or poked all the way through.

User Interface



The user interface is menu-driven and allows you to turn the grill on and off, view the current grill & meat temperatures and their set points, adjust the desired grill & meat temperatures, activate the timer, and examine various statistics.

When your meal is ready, the grill switches to *Warm Mode*, beeps five times, and continually flashes **WARM**.

The green LED shines while the grill is cooking and blinks continuously when the food is done. The red LED only glows when the elements are heating. If either LED is blinking, your grill is no longer cooking.

Adjustable Air Vent



The adjustable vent located behind the lid dramatically affects the moisture content, tenderness, and browning of your meat; its default setting is #2, as shown. Close the vent further for juicier meats, or open it to achieve better browning. Pale, wet meat is a symptom of insufficient airflow, while dry meat is caused by too much airflow; adjust accordingly. The more food on the grill and the higher temperatures you use, the wider you should open the vent to remove excess moisture.

Note: The Phillips screws may need to be loosened in order to adjust.

Accessories



Grill covers, custom sand-etching, extra probes, stainless steel cleaner, “flavorizer” trays, extra-large smoker trays, smoker-tray ledges, and more are available for your *Dakota Grill*™. For you avid chefs, we also offer *Dakota Grills Country Seasoning*™ and *Sizzlin' Steak*™ seasoning, meat cure kits, aprons, chef hats, polo shirts, and caps. Visit our website for pictures and more information.

User Interface and Operation

BASICS

The grill has two modes: *Cook* and *Warm*. During *Cook Mode*, the green LED is solid and the grill's set-point is shown in brackets, i.e., <320°F>; after switching to *Warm Mode*, the green LED flashes while the display blinks **WARM**. *Warm Mode* allows the grill temperature to gradually fall and then holds food warm without over-cooking. The default **WARM** holding temperature is 180°F and can be adjusted in the Options Menu.

By default, your grill starts in *Cook Mode* at its last-recorded temperature settings. It automatically switches to *Warm Mode* when the meat probe senses that the meat is done, or (optionally) when the timer reaches zero. Setting either the grill or probe temperature, or the timer, switches the grill back to *Cook Mode*.

Start the grill by pressing the ON button  on the Control Panel for two seconds. You will then see the Info Display. Shut the grill off by pressing the OFF button  for two seconds.

Info Display:

Grill 315°F<320>
Probe 079°F<150>

-or-

Grill •Low•<320>
Probe •N/C•<150>

-- or --

Grill 315°F WARM
Probe 151°F<150>

-or-

Grill 315°F<320>
Timer 1:23:45

Info Display

The top line shows the grill's current temperature and set point – this is your *cooking* temperature and controls how *quickly* your meats cook. The bottom line indicates the meat's current

internal temperature and set point (i.e., desired “*doneness*”) – this controls how *far* your meats cook before switching to *Warm Mode*. Actual temperatures are shown to the left while their corresponding settings are shown in brackets < >. The bottom line may also display the timer; either way, the bottom line always indicates how far or how long your meats will cook.

Example: The top line, **Grill**, displays the current grill temperature, i.e., **315°F**, and its set point, **<320>**. When the grill is cool (below 105°F), the top line reads **Low**. The bottom line, **Probe**, displays the current meat temperature, i.e., **79°F**, and its set point or desired “*doneness*”, of **<150>**. When the probe is not connected (or very cold), it reads **N/C**.



“Set Temperature” Dialogs:

Set Grill Temp:
320°F





-or-

Set Probe Temp:
150°F

Set Temps.

From the Info Display, set the grill or probe temperatures by pressing the up  key or the down  key, respectively. This activates a dialog for setting the selected temperature; simply press (or hold) the up or down keys to adjust, then press the enter key to record your setting.


Memory Aid: Press the top/up  key first to set the top (grill-temp) line or the bottom/down  key first to set the bottom (probe-temp) line.




Note: You may use the back  or enter  keys to select other digits. When the last digit is active, pressing the enter key  once more records the new temperature. You may press the back key  several times to exit the dialog without adjusting the temperature.




“Set Timer” Dialog:



SetTimer 0:00:00
At t=0, Quit? Y

Set Timer

From the Info Display, you may set the timer by pressing the enter  key twice. This activates the “Set Timer” Dialog.

Each digit is set independently; the blinking digit is active. Use the up  or down  keys to change the active digit, then press the enter key  to advance to the next.





After setting the last digit, press the enter key  once more. This activates the **Y** or **N** following **At t=0, Quit?**. Press the up  or down  key to toggle this field between **Y** (yes) and **N**



(no). Choosing **Y** switches the grill to *Warm Mode* when the timer reaches zero; choosing **N**, tells it to beep but continue cooking. Now press the enter key  once more to activate the timer. Press the back key  to visit previous digits; continue back past the first to exit the dialog without changes.

Note: When active, the timer appears on the Info Display. After it reaches zero, the timer shows a negative time; entering a temperature now will clear the timer. When both the timer and probe are used, the display toggles between them. All times are shown as hours:minutes:seconds.

Settings Menu:


```
->Set Timer
  Set Grill Tmp
  Set Probe Tmp
  Set Options
```

From the Info Display, press the enter  key once to access the Settings Menu. Navigate this menu with the up  or down  keys. Select the item you wish to set (timer, grill temperature, probe temperature, or options), and press the enter key  to set the selected item.

Note: only two of these lines are visible; view the others by pressing the up  or down  keys. The arrow -> points to the current selection.

Options Menu:

```
->Warm Temp 180>
  Start in 0:00
  Safe OFF 6:00
  Tone:      051
  Return Home Y
  Keys Beep? Y
  DelayON 3s? N
  Custom Text N
```

The Options Menu allows you to adjust default settings. From the Settings Menu, scroll down to **Set Options** and press the enter  key. From here, you can adjust the **WARM** holding temperature, activate the delayed-start feature (**Start in**) to start up to 18 hours from now (h:mm), switch from a 6-



hour automatic shutoff (**Safe OFF**) to 1-18 hours (h:mm), adjust the **Tone** of the buzzer to a different pitch, **Return Home** to the Info Display if stuck on a different menu for more than one minute, turn off keypress beeping (**Keys Beep**), require a 3-second start-up for child or animal safety (**DelayON 3s**), or enable or disable **Custom Text** on startup and shutdown. Please contact us if you have questions.






Once you exceed 9 hours on either the **Start in** or **Safe OFF** settings, hours are counted alphabetically, such that **A** is equivalent to 10 hours, **B** is 11 hours, **C**-12, **D**-13, **E**-14, **F**-15, **G**-16, **H**-17, and finally **I** is 18 hours, which is the maximum.

Statistics Menu:

```

Done 0:12:34 Ago
Reached 157°F
CookedIn 1:23:45
Preheated 10:21
Used 1.14 kW·h
Run-Time 1:46:40
  
```

Note: only two of these lines are visible; view the others by scrolling up  or down . Preheat is in mm:ss, while all other times are in h:mm:ss.

From the Info Display, press the back  key once to view per-use stats. Use the up  or down  keys to scroll through the various statistics. Press the back  or enter  key to exit. **Done ... Ago** measures how long ago the grill switched to *Warm Mode*. **Reached** indicates the maximum temperature your meat reached. **CookedIn** displays how long food took to cook, assuming it was placed on the grill right when it finished preheating. (If you placed meat on a cold grill, add the **Preheat** time.) **Used ... kW·h** displays the amount of energy used in kilo-Watt-hours.

6-hr Automatic Shutoff

Your Dakota Grill automatically shuts itself off six hours from the time it was last adjusted; i.e., whenever you change a setting, the 6-hour shutoff is reset. You may adjust this automatic shutoff time to a maximum of 18 hours through the **Safe OFF** setting in the Options Menu.

Grilling, Smoking, and Baking

For additional cooking guidelines, meat temperatures, and recipes, visit our website (www.dakotagrills.com) or the USDA's Food Safety website: www.fsis.usda.gov/Fact_Sheets/.

General (Grilling) Guidelines

(these also apply to smoking)

Your *Dakota Grill*[™] cooks meats to tender and juicy perfection quickly and easily. Meats are best when cooked at lower temperatures; this increases cooking time, but meats are more tender and juicy.

Use the meat probe when possible – the grill will cook meat to the temperature you specified, switch to *Warm Mode*, and alert you by beeping five times and flashing the green LED. Always stick the meat probe 1-3 inches into the thickest part of the meat; when that part is done, the rest is too.

1. Empty the grease jar before grilling or smoking.
2. For easy cleaning of the drip pan, line it with aluminum foil before use. Wrap tight against drip pan and smooth foil to edge, folding it tightly around sides. Poke hole in center.
3. Try seasoning both sides of meat. For great flavor, try our *Country Seasoning*[™]. For beef, use *Sizzlin' Steak*[™].
4. The grill will cook the same whether you use the upper or lower rack; when using both levels, the bottom cooks slightly faster (or slightly more). Use to your advantage.
5. You can cook at temperatures between 280°F and 425°F. Cooking slowly at lower temperatures generally yields more juicy and tender meats. We recommend 320°F to 350°F.
6. Keep the grill temperature below 400°F when using the meat probe and below 350°F when grilling indoors.
7. Use the meat probe. Place probe horizontally, 1-3 inches into the thickest part of the meat. For accurate results, the probe tip cannot touch bone, fat or poke all the way through!
8. Try not to open the grill to check meat. The electronic controls and meat probe will monitor your meat.

9. Meats should reach the following internal temperatures:

BEEF -	<i>Med Rare</i> -	145°F
	<i>Medium</i> -	150°F
	<i>Well Done</i> -	160°F
FISH -		145°F
PORK -	<i>Chops & Loin</i> -	145°F
	<i>Ribs (see recipe)</i> -	185°F
LAMB -		160°F
POULTRY -	<i>USDA minimum</i> -	165°F
	<i>Breast or Whole</i> -	170°F
	<i>Thigh or Leg</i> -	180°F

10. If you will not be there to immediately remove your meat, set the probe temperature for 5 to 10 degrees less than guidelines state. (Residual heat continues cooking it.)
11. You do not need to flip meats while cooking—it will only waste heat. Your grill cooks evenly without flipping. For attractive grill marks, flip meats when you serve them.
12. The longer meat is left on *Warm Mode* after it is done, the less succulent it will be. The thicker the meat is, the longer it retains juices. A thick roast can be left as long as an hour or two. Add a glaze for longer times. (See “**BBQ Tips & Tricks**”).
13. Probe is hot – unplug from grill and leave in meat until served. Do not pull on cord.
14. Clean the probe after each use but *do not* immerse in water. Clean with a damp cloth, rinse, and dry. Probes occasionally go bad when they accumulate moisture inside. If you suspect a bad probe, contact us for a new one. Keep the old probe; it may just need a few months to dry.

Smoker Guidelines

All types of meats may be hot smoked. Different wood chips impart different flavors to the meat (see recipes). The “**General Guidelines**” apply, including internal meat temperatures.

1. Smoke-cook only outdoors! (Or with a capable vent.)
2. Use a full tray of *dry* wood chips (no need to soak them). You can heap them up over the element. Steaks have a

- delicate flavor; start with 4-5 wood chips (max 1/8 tray).
3. Do not preheat the grill when smoking!
 4. Sprinkle meat liberally, top and bottom, with our *Country Seasoning™* or *Sizzlin' Steak™*; or use your own mixture.
 5. As when grilling, use the probe. (See “**General Guidelines**”.)
 6. Set grill temperature to 320°F. (Lower temperatures produce too little smoke, while higher temperatures use the wood chips too quickly.) Feel free to adjust the temperature after the first half-hour.
 7. Do not open grill lid during the first hour.

Oven Guidelines

Your *Dakota Grill™* is a “BBQ Oven”™ and can bake anything your oven can; all your basic oven recipes will work on this grill. Preheat time to 400°F is about 12 to 15 minutes. The *Metro* model takes a bit longer (14 to 17 minutes).

1. To prevent smoke, make sure your grill is mostly clean. Eliminating grease ensures it won't smoke at higher temperatures (especially above 370°F).
 - a. Remove the smoker tray.
 - b. Clean the grates and drip pan (or remove it).
 - c. Remove residues from drip-guards & grate supports.
2. The maximum grill temperature is 425°F. If a recipe states a higher temperature, cook at 425°F a bit longer.
3. Always preheat first as you would your oven.
4. Do not use the meat probe; cook by time instead. The grill includes a timer for your convenience.
5. Place frozen pizza or biscuits directly on the top grate.
6. Baked goods may be more moist than from your oven. Casseroles and similar dishes may need less added liquid.

BBQ Tips and Tricks

1. Browning: For best (dark) color and maximum grill marks, season well and do not preheat. Meat continues to darken while on the grill (even on “**WARM**” mode). More

- grill time (cook low & slow), more airflow, sugar (which caramelizes), and smoke-cooking all yield darker meats.
2. Flavor: Your *Dakota Grill*[™] gives you *complete* control over flavor. By design, greases do not burn, leaving the pure flavors of the meat itself (especially beneficial for wild game & fish). Add seasoning to accentuate natural flavors, wood chips for professional smokehouse results, or sauces or marinades for that good ol' barbecue. Gas-grill and charcoal flavors are also options with our grease-burning “flavorizer” tray (but this is less healthy).
 3. Smoking: Each type of wood has a distinct flavor which often works better with certain meats. Experiment until you find the combinations you like. Hickory, cherry, mesquite, apple (fresh from the tree), maple, and lilac are our favorites. Fruit-woods & hardwoods are best.
 4. Moisture: Airflow has a huge effect on the juiciness and tenderness of your meat. Too much dries it out; too little creates steam and pale-looking, tough meats. The right amount yields perfection. Adjust the air-vent on back as needed; the default setting is #2. Open it further for higher temperatures or more meat; less for low & slow.
 5. Marinades: Rarely essential, marinades can improve drier meats such as chicken or pheasant breasts. Use primarily for flavor – and open the vent to remove excess moisture!
 6. Tenderizing: keep meats' internal temperatures at 160-180°F for an hour or longer (tough cuts take longer). Reducing the grill temperature down to 210-250°F (180-200°F for Prime Rib) will help with the tenderizing process. Add BBQ sauce, glaze, honey, apple sauce, jelly, or similar every 1½-2 hours to keep moist.
 7. Quick BBQ: brush BBQ sauce on your meat when it is done. Let cook for an additional 15 minutes, or longer at low heat (220°F to 260°F). For extended times, add sauce every 1½ hours. Works great for ribs and chicken.
 8. Slow (traditional) BBQ: Cook low & slow at 200-250°F, adding glaze or other moisture source every 2-3 hours, as needed.

Basic Recipes

Visit www.dakotagrills.com for full recipes, cooking guidelines, and meat temperatures. The Owner's Kit contains complete recipes, while concise recipes are outlined below, including approximate cook times & temperatures.

Refer to “Grilling, Smoking, and Baking” (pp. 14-17) for detailed instructions. For conservative food safety tips, visit the US Department of Health & Human Services website:

<https://www.foodsafety.gov/keep/charts/mintemp.html>.

Adjust the vent according to grill temp and how much food is cooking; more food or higher temperatures require more airflow (open vent) to avoid steaming. Lower cooking temperatures or less food need less airflow (close vent) to keep meats tender and juicy. Higher grill temperatures will NOT cook faster if steam is excessive. If in doubt, cook at 320°F with the vent set at #2.

Grill Recipes

These cooking times assume the grill is not preheated. Subtract five to ten minutes from expected cook time if grill is preheated. Foods with an asterisk (*) are also very good smoked.

<i>Food Type</i>	<i>Size</i>	<i>Cook Temp (°F)</i>	<i>Cook Time (minutes)</i>	<i>Probe Temp Target (°F)</i>
Beef Roast (see “Poor Man's Prime” in Owner Kit)	3 lb. (3x3x7”)	280	2½ hours	140 - 150
		315	2 hours	
Similar to Prime Rib when served with Au Jus.				
<i>Best-Ever Prime Rib</i> ⁴ (also see “Poor Man's Prime” in Owner Kit) <i>by Adam</i>	12 lb.	280-320	3 – 4 hours	125, then 140
	Season liberally with DG <i>Sizzlin' Steak</i> TM . Optionally, add a <i>handful</i> of wood-chips to smoker tray (maple, lilac, apple, hickory). Cook at 280-320°F until probe reaches 125°F (or 20°F below desired doneness); expect some overshoot. Optional: apply au jus glaze (recipe below). Decrease grill temp to 220°F, set probe to desired doneness, & close vent. Cook slowly until done, then hold until ready to eat with grill temp at 170-180°F. Apply glaze every one-two hours.			

BEEF

<i>Food Type</i>	<i>Size</i>	<i>Cook Temp (°F)</i>	<i>Cook Time (minutes)</i>	<i>Probe Temp Target (°F)</i>
Au Jus Glaze for Prime Rib	Mix 2 au jus packets according to directions, then tweak: add several beef bouillon cubes, spices, etc., until you have intense flavor. Save half for au jus. Thicken rest with corn starch until thick as molasses.			
Hamburgers* (ground meat)	¼ lb.	320	30	160
		350, vent @3	24	
Frozen: add approx. 5 minutes.				
Pan-less Meat Loaf (full recipe in Owner's Kit)	1 ½ lb.	320	30-60	160
	Beat 2 eggs, add ¾ cup milk, 2/3 c. crushed Saltines, ½ c. chopped onion, 1 tsp salt, ½ tsp rubbed sage, and dash pepper; mix well with 1 ½ lb lean ground beef. Shape into 4 loaves; set each on top of 1-2 bacon slices directly on grate. Either mix 1 cup Ketchup, ½ cup packed brown sugar, and 1 tsp Worcestershire sauce, or use favorite BBQ sauce, drizzling ¾ cup over loaves. Cook time depends on thickness of loaves; let stand 10 minutes before slicing.			
Steaks (see “Venison or Beef Steaks” in Owner's Kit)	1”	320	30-35	140-155
		350, vent @3	25-30	
	¾”	320	25-30	
For a pleasant “campfire” flavor, add 3-5 wood chips (maple, mesquite, etc.). Don't overdo it!				
Jerky (beef or pork)	1/8”	200 then 170	1hr each temp	use timer
	Dip slices into DG <i>Jailbait Jerky™</i> until both sides are coated. Place directly on grate, set vent wide open (#4), and grill at 200 for 1 hour, then set grill at 170 for 1-3 hours, depending on thickness and desired moisture content. Refrigerate until eaten.			
Lamb*	chops	320-340	30-40	150-160
	leg	320	1 – 1½ hours	
	ground	340	25-30	160 ²

LAMB

PORK

<i>Food Type</i>	<i>Size</i>	<i>Cook Temp (°F)</i>	<i>Cook Time (minutes)</i>	<i>Probe Temp Target (°F)</i>
Ham	4 lb.	315	2½ – 3 hours	145-155 ¹
	Or make homemade ham (see recipe in Owner's Kit).			
Bacon*	thin	300	20	adjust timer for crispiness
	thick	320	30	
	Drape bacon slices over 2-3 grate rods and let hang; maintain at least 2" from elements. Holds 1 lb/level. Smoke with apple wood for extra flavor.			
Pork Chops*	¾"	300	35-40	145-155 ¹
		320	30-35	
	Good with brushed-on BBQ sauce (pg. 18, notes 6-7).			
Pork Loin* (full recipe in Owner's Kit)	9 lb.	320	1¾ – 2 hours	145-160 ¹
		340	1¼ – 1½ hrs	
	Season with DG <i>Country Seasoning</i> TM . Very good when topped with bacon slices, pineapple rings, cherries, garlic cloves, jalapenos, and barbeque sauce. Or add fixings and wrap in buttered cheesecloth.			
Chicken*	whole	300	2½ hours	170 ² (breast)
		340, vent #3	1½ – 2 hours	
	breast	320	45 min.	165 ²
	legs or thighs	320	45-50	180 ²
		350, vent #3-4	35-40	
	Insert probe in breast. (Cook to 180 if in thigh.)			
Hot Fingers (chicken or fish)	1" x 2"	400, vent #4	30	Chicken: 165 ²
	Shake fingers in covered container with mixture of ½ cup corn meal, 1½ TBSP paprika, 1 TBSP cornstarch, 1 tsp each black, cayenne, and lemon pepper, 1 tsp salt, and ¾ tsp granulated garlic. Place directly on grate or on greased foil. Probe chicken; ensure it's fully cooked.			

POULTRY

<i>Food Type</i>	<i>Size</i>	<i>Cook Temp (°F)</i>	<i>Cook Time (minutes)</i>	<i>Probe Temp Target (°F)</i>
Hot Wings*	wings	320, vent #4	40-50	use timer
	Apply your favorite sauce, rub, or marinade to wings, then grill or smoke for 30 minutes at 320; flip and grill at 250 another 15 to 20 minutes, until crispy.			
Pheasant* (skinned; see “Glazed Pheasant” in Owner's Kit)	breast	300	1½ hours	165 ² (breast)
	whole	320	1½ hours	
	Tie legs to body, brush with oil, season, cover with bacon & either cheesecloth or glaze. When cooked, brush with butter or BBQ sauce. Juicy and tender.			
Pheasant Poppers <i>by Vern Boer</i>	Bite-size	320	20-30	use timer
	Wrap pheasant bite and a “surprise” with bacon and top with butter; cook directly on grate or in pan. Tasty surprises include jalapeno, onion, water chestnut, cream cheese, green olive, pineapple, etc. May smoke lightly.			
Turkey* (full recipe in Owner's Kit)	8 lb.	320	2½ – 3 hours	170 ² (breast)
	12 lb.	340	3 hours	
	Season liberally, tie wings & legs. May brush with oil. After cooking, may brush with butter or sauce.			
Bratwurst* or Polish Sausage	Brats	320, vent #3	35-40	185
		360, vent #4	25-30	
	Polish	350, vent #4	25-35	
	If precooked, you may set probe to 155 instead. Don't be afraid to overcook sausages; they'll brown even more.			
Fish* (many recipes and videos on DG website)	fillet	320	30-35	140 ³
		340, vent @3	22-25	
	Brush with oil (optional), season moderately. Cook on foil or skin-side down (spray skin with PAM). Ok to use skinless fillets; do not oil salmon.			

SEAFOOD

<i>Food Type</i>	<i>Size</i>	<i>Cook Temp (°F)</i>	<i>Cook Time (minutes)</i>	<i>Probe Temp Target (°F)</i>
Jamaican Escovitch Fish* (full recipe in Owner's Kit)	fillets	320	25-30	140 ³
	Julienne 1-2 carrots, one red & one yellow pepper, and scallions or a white onion into pan with 3 TBSP vinegar and 1 TBSP butter. Spray bottom of fillet with PAM, season both sides liberally with DG <i>Sizzlin' Steak™</i> , and place directly on grill alongside pan of veggies. Serve with veggies atop fish. Might also try smoking.			
Shrimp Poppers <i>by Kathy</i>		320	20-25	use timer
	Shrimp & pineapple wrapped with bacon. Brush with Olive oil and sprinkle with DG <i>Country Seasoning™</i> .			
“Apple Pie” Bites	wedges	320	15-20	use timer
	Cut into ¼” wedges, sprinkle with cinnamon & sugar, and place directly on grates or on pan. Also works well for peaches, pears, pineapple, and other fruits.			
Bacon-Wrapped Asparagus <i>by Kathy</i>	3-6 shoots	340	30-35	use timer
	Wrap shoots with bacon. Brush with oil or butter, season, and grill. Turn once or twice to brown bacon nicely. Also good with string beans & carrot strips.			
Coconut Confetti <i>by Adam</i>		320	30	use timer
	Mix equal parts shredded coconut, carrots, and beets into a pan. Optionally add 1 TBSP butter and 1 tsp DG <i>Country Seasoning™</i> , then grill, covered.			
Grilled Bananas	slices	320	2-3	use timer
	Sprinkle ¼” slices with cinnamon & sugar, then grill on doubled-up grate or pan. May also slice in half lengthwise, sprinkle, then grill 5 minutes on grate.			
Kabobs (full recipe in Owner's Kit)		350	30	depends on meat
	Stack meat & veggies, brush oil, add seasoning/sauce.			

FRUITS & VEGGIES

<i>Food Type</i>	<i>Size</i>	<i>Cook Temp (°F)</i>	<i>Cook Time (minutes)</i>	<i>Probe Temp Target (°F)</i>			
Onion Sauté (full recipe in Owner's Kit) <i>by Adam</i>	full onion	320	50-60	use timer			
		350	40-50				
Peel, cut bottom flat, cut cone from top, fill with butter and <i>Sizzlin' Steak™</i> . Grill upright until tender.							
Portabella Mushrooms <i>by Kathy</i>	1/4" slices	320	15-20	use timer			
		350	10-15				
Dot slices with olive oil or butter. Season lightly with <i>DG Country Seasoning™</i> or <i>DG Sizzlin' Steak™</i>							
Sweet Corn* <i>A la' Cob</i>	cobs	340	1 hour	use timer			
	Leave husks on, soak in water 15 – 30 minutes. You may place corn below thin meats or above thick meats. Lightly smoked is quite pleasing.						
Grilled Cookies		320-350	7-20	use timer			
	Place cookies on cookie sheet or on tinfoil. Full-sized cookies take 20 minutes at 320; ¼ cookies take 7.						
Hard-Grilled Eggs	eggs	320	20-30	use timer			
	Place eggs directly on grate, cook for 20 minutes for a soft yolk or 30 for hard. Run under cold water after.						
Hash Browns <i>by Mike Nelson</i>	frozen or fresh	320-350	25-30	use timer or cook with steaks/burgers			
				Frozen: Place frozen ovals or squares directly on grate. Flip halfway through cooking. Add cheese or other toppings a few minutes before eating. Works well!			
				Fresh: Hash big potatoes lengthwise. Microwave until clear (half-cooked). Grill until bottom is browned. Flip and repeat, adding spices, cheese, or other toppings.			
Pizza		320 - 425	see packaging	use timer			
	May cook at lower temps for longer periods.						

Smoker Recipes

Do not preheat your grill when smoking, or you will waste smoke. Fill the smoker tray heaping-full unless stated otherwise. Use mesquite chips for poultry and hickory, cherry, maple, or apple for most other meats. Foods with an asterisk (*) are also good cured (visit www.dakotagrills.com or call for details).

BEEF

<i>Food Type</i>	<i>Size</i>	<i>Cook Temp (°F)</i>	<i>Cook Time (minutes)</i>	<i>Set Probe Temp (°F)</i>
<i>Award-Winning BBQ Beef Brisket*⁴</i>	whole	300, then 250	8-10 hours	keep 160-185
	<p><i>Sweet & Tender:</i> Heap smoker tray to element with Maple wood. Liberally season brisket, grill fat-side-up at 300-320°F until probe reaches 160 (2-3 hours). Now set grill temp at 240°F. Repeat following steps every 1½ hours until tender (6-8 hours more):</p> <p>Flip brisket and slather with sweet BBQ sauce such as Ol' West. Adjust grill temp as necessary (between 200 and 250°F) to keep probe temp between 160 and 185°F.</p> <p>Serve right off the grill with BBQ sauce.</p>			
	<p>Experiment with various woods (lilac, plum, & cherry – may cut your own branches) & BBQ sauces for a variety of flavors.</p>			
<i>Simple, 4-hr Brisket</i>	whole	320	approx. 4 hours	190
	<p>Season brisket well with DG <i>Sizzlin' Steak</i>TM, then cook fat down until probe hits 190; apply BBQ sauce or other glaze. If tough, grill at 200 until tender.</p>			
<i>Beef Ribs*⁴</i>		320	1 hr (cook)	175 – 180
		210-250	1 hr (tenderize)	
	<p>Use hickory; season liberally. Brush-on BBQ sauce & tenderize or quick BBQ (Tips & Tricks, page 17).</p>			

PORK


<i>Food Type</i>	<i>Size</i>	<i>Cook Temp (°F)</i>	<i>Cook Time (minutes)</i>	<i>Set Probe Temp (°F)</i>
Steaks	¾"	320	35-40	140-150
		340	25-30	
Use 3-5 chips; do not over-smoke (no more than ¼ tray)! Hickory, maple, or mesquite are good choices.				
Pork Loin* (full recipe in Owner's Kit)	9 lb.	320	1¾ – 2 hours	145-160 ¹
		340	1¼ – 1½ hrs	
Use cherry (wonderful!) or hickory; season liberally.				
Pork Butt Roast* ⁵ (full recipe in Owner's Kit)	6-8 lbs. Bone-In	320	3½ hours	165 - 170 ⁵
		340	2½ – 3 hours	
Use cherry, other fruit woods, or hickory.				
Spareribs* ⁴ (full recipe in Owner's Kit)	5-6 lb.	320	2½ hours	185
		Use hickory or maple; 1 Tbsp. of seasoning per side. Brush-on BBQ sauce works great (pg. 15, note 12).		
Chicken*	whole	320	2 – 2½ hours	170 (breast)
	legs or thighs	340	45	180 (thigh)
	Use mesquite or cherry; season liberally.			
Turkey* (full recipe in Owner's Kit)	12-13 lb.	320	3 hours	165 (breast)
	Use mesquite, hickory, cherry or lilac. Season liberally, tie wings & legs. May brush with oil.			
Pheasant*	whole	320	2 hours	165
	Cure beforehand for amazing results. Use mesquite. Season liberally. May drape with bacon.			
Wild Turkey* (Breast & Thighs) <i>by Kathy</i>		300	2 hours	165
	Use a full tray of Mesquite wood. Season liberally with DG <i>Country Seasoning</i> TM . Insert probe in Breast and set for 170°F.			
Salmon	fillet	315	35	140 ³
	Use partial tray of hickory or mesquite for meal; or heap wood for appetizer. Spray skin with PAM, season liberally, and place skin-side down.			

POULTRY

FISH

<i>Food Type</i>	<i>Size</i>	<i>Cook Temp (°F)</i>	<i>Cook Time (minutes)</i>	<i>Set Probe Temp (°F)</i>
<i>Homemade Summer Sausage (in Owner's Kit) by Wally</i>	3" diameter	230	4 ½ – 5 hours	160
		<i>see recipe for full details</i>		
Grind deer or other meat, mix with 20% beef fat, add summer-sausage mix (or your own seasonings) and stuff in sausages. Chill overnight. Smoke with hickory, cherry, or maple wood. Wonderful results!				

Recipe Footnotes

- 1) According to the USDA (as of May 24, 2011), pork is safe to eat when it reaches an internal meat temperature of 145°F (previously it was 160°F). We do not recommend setting the probe-temperature lower than 145°F when cooking pork. Note: any ground meats (including pork) must still reach 160°F for food safety.
- 2) You do not want to take a chance on poultry! For this reason, do *not* set the probe under the USDA minimum of 165°F. For crispier skin, set the probe 5-10 degrees *higher* than USDA minimums and set the vent at #3 or #4. For skinless pieces, close the vent (#1) to conserve moisture.
- 3) USDA guidelines recommend cooking fish to an internal temperature of 145°F. Fish cooks very quickly and often reaches 15-20 degrees higher than your probe setting; therefore, we typically set the probe for 130°F. Verify that it is done to your satisfaction before eating! (From the Info Display, press the back  button once to check that it “**Reached 145°F**” or more.)
- 4) See notes on tenderizing (p. 17). Tenderizing requires time, temperature, and moisture. In short, you may cook meat quickly until done, then hold internal meat temperature between 160°F & 190°F until tender, keeping it moist all the while. Due to plentiful moisture and precise temperature control, time can be reduced with your *Dakota Grill*TM.
- 5) We ensure pork cooks around the bone by setting the probe at 165°F (and sometimes up to 170°F). Because it has sufficient moisture, this purposeful overcooking also begins the tenderizing process and yields pull-apart-tender pork. You may further tenderize, if desired (see p.17 “**Tips & Tricks**” #6 on tenderizing).

Contributing Recipes

Please feel welcome to contribute your own recipe. We may publish it in a newsletter or on our website and will credit the author. Send it by mail, or email to feedback@dakotagrills.com.

Troubleshooting

While it is unusual to have problems, your Dakota Grill is designed to be easily repaired. The problems listed below are the most likely; whether you've encountered one that's listed or something new, please contact us and we'll help you out!

Issues with Cooking

Pale Meats: You have too much moisture. Open the vent further, cook at lower temperatures, or cook fewer things at a time. If your grill is steamy inside, carefully open the lid, let steam dissipate, and flip meats that have puddles of moisture on top. Close lid, & open vent or decrease grill temp.

Dry meats: You have too little moisture. Meats gradually dry out the longer they are left on the grill. Close the vent further while cooking or even plug it if the food is ready but people are not. Adding any sort of moisture to meats also helps (see pg 18).

Flavor: Tastes vary considerably; by design, Dakota Grills give the natural flavor of meats; enhance it by seasoning meats or adding wood chips to the smoker tray. If you prefer a gas or charcoal taste, our “flavorizer” tray accessory will accommodate.

Hardware Problems

Unable to Turn ON: Make sure you hold the ON button for two seconds; if the display reads **Shutting Down...**, immediately press the ON button again and it should start.

DEMO Mode: Oops! Our apologies; somebody forgot to take your grill out of DEMO mode. Here's what to do – feel free to call us if you get stuck! 1) Press & hold both the UP and DOWN buttons simultaneously for about 2 seconds. 2) With the

→ arrow pointing to **->Demo Mode? Y>**, press the ON key to select that option (the **<Y>** should now be flashing). 3) Press UP to toggle the “**Y**” and it becomes “**N**”. 4) Press ON to record the change, and finally, press OFF to return to the Info Display.

Trips GFCI: Plug your grill into a grounded (3 prongs), non-GFCI outlet and heat it up. Once up to temperature, it should work fine on a GFCI outlet again. This problem is caused by moisture in the elements; long periods of non-use makes it more likely to occur. If it gets to be a nuisance, the elements can be replaced to fix this problem.

Will not Heat: Check that the grill temp reads LOW and that the red “heating” light is on. Turn the grill OFF and then back ON and listen for a click. Unplug the grill and check the elements for corrosion, tugging on them gently; bad elements often fall apart. If the elements are good, the grill always reads LOW, and you heard a click, you'll need a new thermal link. We'll send you the part and replacement instructions. (This device is a one-shot, temperature-activated fuse that prevents overheating in a worst-case scenario.)

Trips non-GFCI Circuit Breaker: this is a sign of failing elements. We'll send you replacement elements and instructions.

“Dead” Controls: Dakota Grills will normally beep and light up briefly when plugged in or power is applied. First check that your outlet has power; if the grill does nothing when plugged in, the control unit needs repairs.

Keys don't work / Difficulty turning ON or OFF: The keypad needs to be replaced. You can continue using it for some time by pressing the keys with the tip of a ball-point pen. Don't worry about damaging the keypad (it will be replaced anyway).

Other Problems: please contact us and we'll figure out what is needed to fix your grill.

If the controls are faulty, please contact us before shipping. For your convenience, we will have you send the entire control-shelf or control-handle (depending on model). Include your name, address, phone number, and a brief description of what's wrong, along with the grill's serial number (on the control cover).

Cleaning and Care

Grill Interior: Clean at least once per year if indoors; rarely necessary if outside. Cleaning cuts grease-smoke; if it is smoking without the smoker tray, then it may be time to clean. Moisten tough spots, then scrub with hot, soapy water. You may also use a degreaser or oven cleaner, but keep it off external powder-coated parts and immediately wipe it off the elements. After cleaning, heat your grill to 425°F for 1 hour to burn off fumes.

Grill Exterior: To ensure longevity, clean in the spring and fall. If you are near an ocean or other corrosive environment, you'll need to clean more often (at least once per season). Spray “*Rubbermaid Stainless Steel Cleaner*” (found at Menard's) or other quality stainless-steel cleaner onto the stainless-steel exterior. Buff with the grain, using a paper towel or soft cloth; rougher items leave scratches.

Grates: Clean as desired. Use the DG *Grill Gator*[™] to easily remove the worst of the grease and char from both the top and bottom of the grates without needing to remove the grates. Other options include: 1) soaking for ½ hour (or overnight) in hot, soapy water and scrubbing with a scouring pad; 2) placing in a garbage bag then spraying oven-cleaner inside the bag and rinsing after it sits for an hour or more; 3) using a dishwasher or self-cleaning oven.

Drip Pan: Clean as needed, at minimum when the center hole becomes plugged. Soak for ½ hour (or overnight) in hot, soapy water, then scrub with a scouring pad. Oven-cleaner also works well, or you may use a dishwasher or self-cleaning oven.

Meat Probe: Clean with a damp cloth or scouring pad, but do not pull on the rubber cord. Do not immerse in water.

Meat Temp. Guide

Rare, Medium, and Well Done temperatures apply to beef, pork, and lamb. The USDA cautions against eating rare pork, but medium-rare (145°F) is considered safe if it rests for 3 minutes. Never eat undercooked poultry (below 165°F). Ground meats should be cooked to at least 160°F, and the USDA recommends leftovers be reheated to 165°F.

“Doneness” Levels

<i>Rare</i>	140°F
<i>Medium</i>	150°F
<i>Well Done</i>	160°F

Recommended Cook Temps

BEEF/LAMB		145°F
FISH/SEAFOOD		145°F
PORK	<i>Chops & Loin</i>	145-155°F
GROUND MEAT		160°F
POULTRY	<i>(absolute minimum)</i>	165°F
	<i>Breast or Whole</i>	170°F
	<i>Thigh or Leg</i>	180°F
BRATS/HOTDOGS		170-190°F
REHEAT	<i>(already cooked)</i>	145-165°F

Note: you may set probe temperature 5-10 degrees under target, but do not eat until target temperature is achieved! *Never* eat undercooked poultry.

Contact Info

Please contact us, especially if you're having difficulties!	
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