

Dakota Grills, LLC

FAST.
flavorful.
SIMPLE.



Electric Barbecue Grill, Smoker and Oven



Instruction Manual (Includes Recipe Guidelines)

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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 lid seal).
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, and before cleaning the appliance.
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 the appliance manufacturer 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 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.

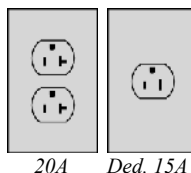
Caution

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. Longer extension cords are available – use with care.
2. If a longer extension cord is used:
 - 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.
3. 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”.
4. When not in use, store products indoors and out of the reach of children.
5. Unplug this grill before cleaning; do not spray water underneath the shelves.
6. 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.

Grill Description

Your *Dakota Grill*[™] is unique, from its sleek appearance to its unrivaled cooking capabilities. Its stainless steel body and powder-coat appendages ensure longevity, simplify cleanup, and impart quality, form, and function. Capabilities include: multiple cooking methods, *Auto Chef*[™] technology, *Greaseless Grilling*[™], all-weather cooking, numerous conveniences, unequaled healthiness & safety, delectable enhancements, and “green” energy-efficiency. Your grill easily produces very good 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 – just more quickly and simply. If that's not enough, precise temperature controls, even heat, and a timer allow you to bake anything your oven can, including Angel-food cakes. Cook for one or 100 – it's easy!

Auto Chef[™] Technology: 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 microcontroller and electronic temperature sensors continually monitor grill and meat temperatures. When meat is done – to your specifications – your grill quits cooking and switches to WARM mode.

Greaseless Grilling[™]: Greases drip straight down without burning or smoking. This not only accentuates the natural flavors of your meats (no greasy overtone), but also keeps your meats leaner and healthier (grease deposits and carcinogens are greatly reduced). Since you generate no smoke while grilling, you may grill indoors, even in the kitchen (and produce less smoke

than your oven).

All-weather cooking: Grill in almost any weather. Your Dakota Grill 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.)

Numerous Conveniences: Make two trips, once to put food on and once to remove it. Set your grill, leave, and eat when *you* are ready. Automatically cook to the correct temperature. Cook on both levels to finish rare and medium steaks simultaneously. Clean-up is easy, flare-ups are non-existent, and grease is no problem. A 120 Volt outlet provides power and eliminates the nuisances of gas and charcoal grills.

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

Delectable Enhancements: Gentle heat and minimal 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 smoke.

“Green” Energy-Efficiency: Your Dakota Grill is very energy efficient – 10 to 20 times more so than gas grills. Most meals require less than a kilowatt-hour of electricity. Assuming electricity costs 10¢ per kilowatt-hour, a roast cooks for under 10¢ and hamburgers for 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.

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 grease condensation.

The grease management system was designed with you in mind; grease is no longer a problem! 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 start on fire. 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 glass jar; this keeps animals from making a mess and allows for easy disposal.

Parts of the Grill

Food Grates



lid-lifted grate

lower grates

The stainless-steel food grates consist of the lid-lifted upper grate and one full-sized or two half-sized lower grates, which fit in a sink or dishwasher. Cook on either level or use both simultaneously. 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 whole chicken, turkey, or angel food cake).

Smoker Tray



element (top part)

wood chips

smoker 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. (The heat from the element below and above the tray makes the wood smolder.)

Drip Pan



The drip pan (top view) funnels grease into the drip jar below. It is removable for easy cleanup. The drip pan stays relatively cool and prevents smoke, fire, and flare-ups by funneling food grease out of the grill and into the drip jar.

Drip Jar



The drip jar (front view) is located at the bottom of the grill and holds the grease that flows from the drip pan. The jar unscrews for cleaning or disposal. (On the *Metro* model, it slides out the front.) Be sure to empty the jar after every use to prevent overflows. The included pint jar may be replaced with a quart jar for greater grease-handling capability. A quart jar is recommended for grilling large quantities of very greasy food (such as large prime rib roasts or several fatty chickens).

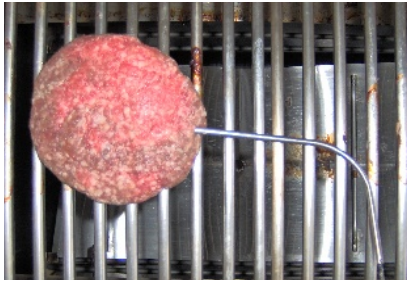
Grill Temperature Sensor (*thermistor*)



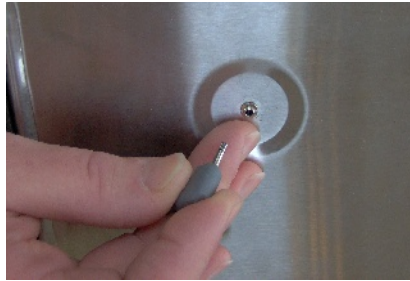
The thermistor (side-front view) is an electronic temperature sensor. It extends two inches into the grill from the right-hand side and is not adjustable. Together with the microcontroller, this thermistor provides an accurate temperature reading of the interior of the grill.

Meat Probe

Probe Tip



Probe Plug



The tip of the meat probe contains a sensor to measure the internal temperature of your meat. The probe tip (*left*) should be inserted 2-3 inches into the thickest part of your meat. To prevent false readings, be sure it is not against bone, in fat, or poked all the way through. The plug end (*right*; bottom view) connects to the jack under the control panel. On the *Stately* and *Signature* models, the jack is located on the stainless steel enclosure under the right shelf; on the *Metro* and *Built-In* models, it is located behind the controls on the right side. The probe may be connected or disconnected at any time.

Microcontroller

The microcontroller is located beneath the control panel (under the right shelf). It manages all grill operations and is programmable through the user interface. The microcontroller continually monitors both the grill and meat temperatures. When the meat is done, the microcontroller sets the grill to Warm Mode and beeps five times to alert the chef.

User Interface



The user interface is menu-driven and allows you, the chef, to control the grill. Through this interface, you can turn the grill on and off, view the current grill and meat temperatures and their set points, adjust the desired grill and meat temperatures, activate the timer, and examine statistics, including total cooking time, the maximum temperature your meat reached, and the amount of energy used (in kilowatt-hours).

The green LED shines while the grill is cooking and blinks when the food is done. The red LED only glows when the elements are heating. If either LED is blinking, the grill is not cooking.



Accessories

Grill covers, custom sand-etching, extra probes, stainless steel cleaner, and more are available for your Dakota Grill. For you avid chefs, we also offer Dakota Grill seasonings, meat cure kits, aprons, and chef hats. Contact:

Dakota Grills, LLC
44136 200th St.
Lake Preston, SD 57249

Web: www.dakotagrills.com
Email: info@dakotagrills.com
Phone: (605) 847-4713

User Interface and Operation

Start the grill by pressing the ON button  on the Control Panel for three seconds. Shut the grill off by pressing the OFF button  for three seconds. Every time the grill is turned on it shows the standard display.

Standard Display:

Grill ·Low·<320> Probe ·N/C·<155>
--

-- or --

Grill 321°F<320> Probe 123°F<155>
--

-- or --

Grill 321°F<320> Timer 1:23:45





Note: Temperatures and times are adjustable. The timer is displayed whenever it is active. After it reaches zero, the timer shows a negative time and counts upwards; it is shown until a new temperature is set. When both the timer and probe are used, the display toggles between them every 4 seconds. All times are shown in hours:minutes:seconds format.

The top line indicates 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 temperature and set point, i.e., desired “doneness” – this controls how far your meats cook. The bottom line may also indicate the time remaining on the timer; either way, the bottom line always indicates how far or how long your meats cook.

The top line, “**Grill**”, displays the current grill temperature, i.e., “**123°F**”, and also the set temperature, i.e., “<**320**>”. When below 103°F, the top line reads “**Low**”. The bottom line, “**Probe**”, displays the current probe temperature, i.e., “**79°F**”, and the probe's set temperature or desired “doneness”, such as “<**150**>”. When the probe is not connected (or very cold), the



bottom line reads “N/C”. Note that temperature settings are always in brackets <>, while actual temperatures are not.




The grill has two modes: Warm and Cook. When the grill is in Warm Mode, the green LED flashes and the display blinks “**WARM**”; during Cook Mode, the green LED is solid and the grill set-temperature is shown brackets, i.e., “<320°F>”. Warm Mode keeps the grill temperature at 150°F, which keeps foods warm without cooking. The grill may start in Warm Mode or Cook Mode (as specified in the Options Menu). Setting the timer or grill or probe temperatures switches the grill to Cook Mode. It automatically switches back to Warm Mode when the meat probe senses that the meat is done, or (optionally) when the timer reaches zero.





From the Standard Display, you may set the grill temperature, the probe temperature, the timer, or options by pressing the enter key . This takes you to the Set Menu; use the up  or down  keys to select the item you wish to set: grill temperature, probe temperature, timer, or options. Press the enter key  to set the selected item.

Set Menu:

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

Note: only two of these lines are displayed at once; the others are visible only when the up  or down  key is used to scroll through the menu. The arrow -> points to the current selection.

When either the “**Set Grill Tmp**” or “**Set Probe Tmp**” items are selected and the enter key  is pressed, a dialog is activated for setting the given temperature. Each digit may be set independently or together; the underlined digit with the blinking cursor is active. Use the up  or down  keys to change the active digit; hold them down to quickly adjust all



digits. Use the back  or enter  keys to select other digits. When the third digit is active, press the enter key  once more to set the new temperature. When the first digit is active, press the back key  to exit the dialog without changing the temperature setting.










“Set Temperature” Dialogs:

```
Set Grill Temp:
320°F
```

-- or --






```
Set Probe Temp:
155°F
```

Note: The “Set Grill Temperature” Dialog is also activated when the up key  is pressed while viewing the Standard Display. Similarly, the “Set Probe Temperature” Dialog is activated by the down key  while viewing the Standard Display.

When the “**Set Timer**” item is selected and the enter key  pressed, a dialog is activated for setting the timer. Each digit is set independently; the underlined digit with the blinking cursor is active. Use the up  or down  keys to change the active digit, then press the enter key  to advance to the next digit. When the seconds (5th) digit is active, press the enter key  once more to move to the timeout option field (the “Y” or “N” following “**At t=0, Quit?**”). Press the up  or down  key to toggle the field between “Y” (yes) and “N” (no); choosing “Y” will cause the grill to switch to Warm Mode when the timer reaches zero, while choosing “N” will cause the grill to beep but keep cooking. Press the enter key  once more to activate the timer. Press the back key  to return to the previous digit, or to exit the dialog without changing the timer settings.

“Set Timer” Dialog:

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



View additional per-use information, such as the how long your food has been done, the amount of time it took to cook, the maximum temperature it reached, and energy usage, by pressing the back key  from the Standard Display. This takes you to the Info Display; use the up  or down  keys to scroll through the various statistics. Press the back  or enter  key to return to the Standard Display. “**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, while “**Element-On**” shows the total time the elements have been heating.

Info Display:

```

Done 0:12:34 Ago
Reached 157°F
CookedIn 1:23:45
Preheated 10:21
Used 1.14 kW·h
HeatTime 0:39:10
Run-Time 1:46:40

```

Note: only two of these lines are displayed at once; the others are visible by scrolling with the up  or down  keys. All times (except preheat) are displayed as hours:minutes:seconds.

Automatic Shutoff

If your grill is accidentally left on for more than 6 hours, it will automatically shut itself off. Your grill shuts off six hours from the time it was last adjusted; i.e., whenever you set the timer or temperature, the 6-hour shutoff is reset.

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/.

Grill 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 at least 2-3 inches into the thickest part of the meat; when that part is done, the rest is too.

1. Empty the drip jar before grilling or smoking.
2. Try sprinkling grill seasoning on both sides of meat. For great flavor, try our *Country Seasoning*.™ For beef, use *Sizzlin' Steak*.™
3. Use the meat probe. Place the probe 2-3 inches into the thickest part of the meat. Adjust the controls to cook meats to the following internal temperatures:

BEEF -	<i>Med Rare</i> -	145°F
	<i>Medium</i> -	155°F
	<i>Well Done</i> -	165°F
FISH -		145°F
PORK -	<i>Chops & Loin</i> -	160°F
	<i>Ribs (see recipe)</i> -	185°F
LAMB -		160°F
POULTRY -	<i>FDA minimum</i> -	165°F
	<i>Breast or Whole</i> -	170°F
	<i>Thigh or Leg</i> -	180°F

4. For accurate results, the probe cannot touch bone or poke

all the way through meat!

5. 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.
6. Grill at temperatures between 300°F and 425°F. Lower temperatures require longer cooking times, but are usually worth the wait. In general, meats are more juicy and tender when cooked slowly. We recommend 320°F to 350°F.
7. When grilling indoors, keep the grill temp. below 350°F.
8. Do not set the grill temperature above 400°F when using the meat probe.
9. 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.)
10. Do not open grill to check meat. The microprocessor and meat probe will monitor your meat.
11. Do not 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. For nice BBQ flavor, brush BBQ sauce on your meat when it is nearly done. Let cook for an additional 15 minutes, or at low heat for 2 hours. Works great for ribs and chicken.
13. The longer meat is left on warm after it is done, the less succulent it will be. The thicker meat is, the longer it can be left. A thick roast can be left as long as an hour or two. Add a glaze for longer times (see Tenderizing, below).
14. Tenderizing: keep meats' internal temperatures at 160 – 180 for an hour or longer (tough cuts take longer). Add BBQ sauce, glaze, honey, or similar every 2 hours to keep moist.
15. Clean the probe after each use but do not immerse in water. Clean with a damp cloth, rinse, and dry.
16. For maximum grill marks, do not preheat.

Smoker Guidelines

All types of meats may be hot smoked. Different wood chips impart different flavors to the meat. The grill guidelines also apply to smoking, including internal meat temperatures.

1. Smoke-cook only outdoors! (A vent may also work.)
2. Do not preheat the grill when smoking!
3. Use a full tray of dry wood chips (they need not be soaked). You can heap them up to the element. Use hickory, maple, or apple wood for pork loin, ribs, and salmon; mesquite for poultry. Use no more than ¼ tray of wood chips for steaks – they have a delicate flavor.
4. Sprinkle the meat liberally both top and bottom with our *Country SeasoningTM* or *Sizzlin' SteakTM*; or use your own mixture.
5. Just as you would when grilling, insert the meat probe into the thickest part or the biggest piece of meat. Remember to set the internal meat temperature.
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 more than necessary. Trust your microprocessor to watch your meat for you.

Oven Guidelines

Your Dakota Grill bakes like your home 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 minutes for 20A elements and 15 minutes for 15A elements. The *Metro* model takes a bit longer (16 or 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. Clean the grates.
 - b. Remove the smoker tray.
 - c. Either remove the drip pan or wash it.
 - d. 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 as you do in your home oven, not by probe temperature. The grill includes a timer for your convenience.
5. Place frozen pizza or biscuits directly on the grates.

Basic Recipes

Many recipes are outlined below; the numbers are approximate, so adjust these to your personal preferences. The blank rows are for your note-taking convenience.

Refer to “Grilling, Smoking, and Baking” (pp. 14-17) for detailed instructions. For additional recipes, cooking guidelines and meat temperatures, visit our website (www.dakotagrills.com) or the US Department of Agriculture's Food Safety website: www.fsis.usda.gov/Fact_Sheets/.

Grill Recipes

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

BEEF

<i>Food Type</i>	<i>Size</i>	<i>Cook Temp (°F)</i>	<i>Cook Time (minutes)</i>	<i>Set Probe Temp (°F)</i>
Beef Roast (see recipe)	3 lb. (3x3x7")	280	2 ½ hours	145
		315	2 hours	
	Similar to Prime Rib when served with Au Jus.			
Hamburgers*	¼ lb.	380	20	160
		350	24	
Prime Rib (see pg. 23)	9 lb.	280-300	4 hours	135-145
	14 lb.	320-330	3 – 3 ½ hours	
Steaks	1"	320	35-40	140-155
		380	25-30	
	¾"	340	25-30	

PORK

<i>Food Type</i>	<i>Size</i>	<i>Cook Temp (°F)</i>	<i>Cook Time (minutes)</i>	<i>Set Probe Temp (°F)</i>
Bacon*	thin	300	20	use timer
	thick	310	30	
	Drape bacon slices over 2 or 3 grate rods; let ends hang down. Cooks evenly when at least 2" from elements. Each level holds 1 lb. Wonderful results. "Smoke with apple wood for extra flavor." – Chris Coplan.			
Ham	4 lb.	315	2 – 2½ hours	160
	Or make homemade ham from pork roast (see recipe).			
Pork Chops*	¾"	320	45	160
		340	40	
		360	35	
	Good with brushed-on BBQ sauce (pg. 15, note 12).			
Pork Loin*	9 lb.	320	2 – 2½ hours	160
		340	1¾ – 2 hours	
Chicken*	whole	340	1½ – 2 hours	170 (breast)
		310	2½ hours	
	legs or thighs	340	1 hour	185
	Insert probe in breast. (Cook to 185 if in thigh.)			
Pheasant* (skinned)	breast	300	1½ hours	165 (breast)
	whole	340	2 hours	
	Tie legs to body, brush with oil, season, cover with bacon & cheesecloth. When cooked, brush with butter or BBQ sauce. Juicy and tender.			

POULTRY

LAMB

FISH

MISC.

<i>Food Type</i>	<i>Size</i>	<i>Cook Temp (°F)</i>	<i>Cook Time (minutes)</i>	<i>Set Probe Temp (°F)</i>
Turkey* (see recipe)	8 lb.	315	2½ – 3 hours	170 (breast)
	12 lb.	340	3 hours	
	Season liberally, tie wings & legs. May brush with oil. When cooked, may brush with butter or sauce.			
Lamb*	chops	320-340	30-40	150-160
	leg	320	1 – 1½ hours	
	ground	340	25-30	160
Fish*		380	22-25	140
		320	30-35	
	Brush with oil, season moderately. Cook skin-side down (spray grates with PAM) or on foil.			
Bratwurst*		340	40	185
		385	25	
	We have made bratwurst from deer; ask for recipe.			
Polish Sausage		375	17	155
Shish-Kabobs (see recipe)		375	30	depends on meat
	Stack meat & veggies, brush oil, add seasoning or sauce.			
Sweet Corn* <i>Al la' Cob</i>	cobs	340	1 hour	use timer
	Leave husks on, soak in water 15 – 30 minutes. You may place corn above thin meats or below thick meats.			
Pizza		350 - 425	see packaging	use timer

Smoked Meat Recipes

Do not preheat your grill when smoking! Meats will absorb less smoke if grill is preheated. Fill the smoker tray level-full unless stated otherwise. Use mesquite chips for poultry and hickory, maple, or apple for most other meats. Foods with an asterisk (*) are also good cured (see our website for details).

<i>Food Type</i>	<i>Size</i>	<i>Cook Temp (°F)</i>	<i>Cook Time (minutes)</i>	<i>Set Probe Temp (°F)</i>
BEEF <i>Award-Winning BBQ Beef Brisket*</i>	whole	300, then 250	8-10 hours	keep 160-185
	<i>Sweet & Tender:</i> Heap smoker tray to element with Maple wood. Liberally season brisket, grill fat-side-up at 300-320 until probe reaches 160 (2-3 hours). Now set grill temp at 240. Repeat following steps every 1½ hours until tender: Flip brisket and slather with sweet BBQ sauce such as Ol' West. Adjust grill temp as necessary (between 200 and 250) to keep probe temp between 160 and 185.			
	Serve right off the grill with BBQ sauce.			
	Experiment with various woods & BBQ sauces for a variety of flavors.			
Beef Ribs*		315	2 ½ hours	175 – 180
	Use hickory; season liberally. Brush-on BBQ sauce works great (page 15, note 12).			
Steaks	¾"	360	25-30	145
	Use 3-5 chips; absolutely no more than ¼ tray! Hickory, maple, or mesquite are good choices.			
PORK Pork Loin*		300	2 ¾ hours	160
		340	2 hours	
	Use cherry (wonderful!) or hickory; season liberally.			

<i>Food Type</i>	<i>Size</i>	<i>Cook Temp (°F)</i>	<i>Cook Time (minutes)</i>	<i>Set Probe Temp (°F)</i>
Spareribs* (see recipe)	5-6 lb.	315	2 ½ hours	185
	Use hickory or maple; 1 Tbsp. of seasoning per side. Brush-on BBQ sauce works great (pg. 15, note 12).			
Chicken*	whole	315	2 – 2½ hours	170 (breast)
	legs or thighs	340	1 hour	180 (thigh)
	Use mesquite or cherry; season liberally.			
Turkey* (see recipe)	13 lb.	320	3 hours	170 (breast)
	Use mesquite. 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.			
Salmon		315	35	145
	Use hickory; season liberally. Place skin-side down (spray grates with PAM). Serve right away or chill.			

Customer Recipes

The following recipes are really good! If you would like to contribute a recipe, we'd be pleased. We may publish it in a newsletter or on our website and will credit the author. Send it by mail or email us at: feedback@dakotagrills.com.

<i>Food Type</i>	<i>Size</i>	<i>Cook Temp (°F)</i>	<i>Cook Time (minutes)</i>	<i>Set Probe Temp (°F)</i>
Hash Browns	frozen or fresh	same as steaks or hamburgers		N/A
		350	25-30	
	Frozen: Place frozen ovals or squares directly on grate.			

<i>Food Type</i>	<i>Size</i>	<i>Cook Temp (°F)</i>	<i>Cook Time (minutes)</i>	<i>Set Probe Temp (°F)</i>
	Flip halfway through cooking. Add cheese or other toppings a few minutes before eating. Works well!			
	Fresh: Hash big potatoes to maximize length. Microwave until clear (half-cooked). Grill until bottom is browned. Flip and repeat, adding spices, cheese, or other toppings.			
<i>Homemade Summer Sausage</i> (see recipe) <i>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. Smoke with hickory, cherry, or maple wood. Wonderful results!			
<i>Onion Sauté</i> <i>by Adam</i>	full onion	320	50-60	use timer
		350	40-50	
	Peel. Cut bottom flat, cut cone from top. Fill cone with butter & seasoning. Keep upright & grill until tender.			
<i>Best-Ever Prime Rib</i> <i>by Adam</i>	12 lb.	340, then 320	2½ – 3 hours	135
	Season liberally with Sizzlin' Steak. Cook at 320-340 until probe reaches 135. Apply glaze and decrease grill temperature to 220-300; adjust grill temp to either maintain probe at 140 (rare – med. rare) or to finish cooking to desired doneness. Cook slowly until done, then hold until ready to eat. Apply glaze every hour. <u>Glaze recipe:</u> Mix 2 au jus packets according to directions, then “doctor” to taste: add several beef bouillon cubes, spices, etc., until you have intense flavor. Save half for au jus. Thicken rest with corn starch or flour until thick as molasses.			
<i>Bacon-Wrap Asparagus</i> <i>by Kathy</i>	3-6 shoots	340	30-35	use timer
	Wrap shoots with bacon. Brush with oil or butter, grill.			

Basic Recipes

<i>Food Type</i>	<i>Size</i>	<i>Cook Temp (°F)</i>	<i>Cook Time (minutes)</i>	<i>Set Probe Temp (°F)</i>

Miscellaneous

Cleaning and Care

Wash the interior of the grill with soapy water. Use a soft cloth and soapy water to clean the stainless steel exterior, rinse with clean water, and buff dry immediately. Do not use scrubber pads on the exterior as they may scratch the brushed stainless steel finish.

The food grates and drip pan clean easily in a kitchen sink with a scrubber and plenty of soap. Soak in a sink, place in dishwasher, or use a degreaser on the grates and drip pan.

Warranty

Your grill has a 7-year limited warranty against rust-through on the grill body, and a 5-year limited warranty on everything else, including the electronics and meat probe.

Within this warranty period, Dakota Grills, LLC will repair or replace, at its option, the defective part at no charge, provided the part is returned freight prepaid to Dakota Grills, LLC. Please call the number below for any returns.

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.

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