



DAKOTA – C0201740

INSTRUCTION ASSEMBLY AND USER MANUAL

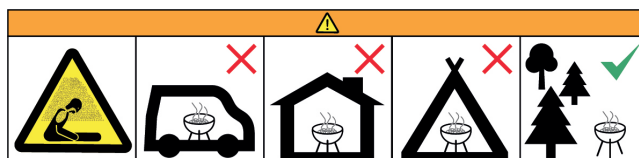


 **CAREFULLY READ
THE SAFETY INSTRUCTIONS AND WARNINGS
BEFORE ASSEMBLING THE GRILL**

 **FOR OUTDOOR USE ONLY!**

DAKOTA

ENGLISH



SAFETY INFORMATION!



WARNING!



DANGER OF CARBON MONOXIDE POISONING!

Burning charcoal indoors can be fatal. Carbon monoxide is released - an odourless gas. NEVER burn charcoal in an enclosed area, such as a dwelling, car or tent.

Failure to comply with the instructions and warnings in this manual, and to exercise caution when using the grill, can cause fire, explosion, serious injury or death, in addition to material damage.

- For outdoor use only! Do not use under awnings, canopies, parasols or the like.
- Place grill on a firm, even and stable surface at a safe distance from buildings, trees and other flammable materials.
- Never move the grill when in use.
- The grill can be extremely hot when in use. Use grill gloves or other heat-resistant gloves when grilling to avoid burns.
- Only use grill implements made of heat-resistant materials.
- We recommend using grill lighter briquettes, a grill starter or electrical grill starter for the most effective, clean and safe way to start your grill. If using lighter fluid, do not ignite if there is any fluid on the outside of the grill, the area around it, on your own clothes etc.
- Do not use ethanol or petrol to light or relight charcoal or lighter briquettes. When using fluids to start a grill, ensure they approved according to EN 1860-3.
- Never relight the grill with any form of fluid, not even lighter fluid, as the charcoal can still be smouldering and cause large flames, a fire hazard and damage the grill.
- Always check that charcoal or briquettes are fully extinguished before removing ash.
- Never leave a grill in use or that has just been used without ensuring that all charcoal is fully extinguished.
- Let the grill cool down for at least 24 hours before emptying it, or empty used charcoal/briquettes into a metal container. Never empty used charcoal/briquettes directly onto the ground.
- Flames can shoot up if hot fat or food falls on to burning charcoal/briquettes. Always have water available to put out any such flames.
- Remember the danger of fire.
- Do not use the grill in strong winds.
- Always have a bucket of water to hand when grilling.
- Never leave a lit grill unsupervised.
- Wait until a white layer of ash covers the charcoal/briquettes before grilling.
- Never put used charcoal or briquettes back into the pack.
- Keep charcoal and briquettes dry and well ventilated and at a safe distance from heat sources.
- Every effort has been made to remove sharp edges during manufacture, but we recommend checking the grill and wearing gloves if necessary when assembling.



WARNING! Keep children, animals and others who needs supervision at a safe distance from the grill. The grill can be extremely hot.

WARNING! Never move the grill once lit or while it is still hot.

WARNING! Do not touch the grill body when lit, it can be extremely hot and there is a risk of burns.

WARNING! Do not use fluids such as spirits, petrol, diesel, paraffin or alcohol for lighting or relighting the grill. We recommend the use of lighting briquettes or electrical grill lighters.

AMOUNT OF CHARCOAL/BRIQUETTES:

Recommended amount of charcoal:	1,3 kilo
Maximum amount of charcoal:	1,7 kilo
Recommended amount of briquettes:	2,0 kilo
Maximum amount of briquettes:	2,2 kilo



WARNING!

Do not overload the charcoal grid with charcoal / briquettes so that glowing charcoal can fall down to the grill body.

Glowing coal falling off grate due to overfilling and keeps burning against the grill body, can damage the varnish and reduce lifespan of the grill.

Damage caused by improper use will not be grounds for complaint.

GENERAL ASSEMBLY TIPS:

Before assembling:

- Carefully read the assembly guide for your grill. Follow the instructions and safety instructions.
- Lay out all the parts and tools to make them easy to reach. Check all parts off against the list.
- Check that no parts are hidden in the packaging. Do not throw away the packaging before you have found all parts and the grill is fully assembled.
- Take your time!
- We recommend that two people assemble large grills to make it easier to keep parts in place during assembly.

During assembly:

- Assemble all parts loosely first before tightening. Once all parts are assembled, tighten all screws.

Grills with hinged lids:

- Assemble the frame and wheels first.
- Attach the grill to the frame.
- Fit the side table, lid and hot shelf last.

LIGHTING METHODS

We recommend using lighting briquettes, charcoal starter or electric grill starter for lighting charcoal/briquettes. Lighter fluid is not recommended.

During lighting:

- Grills with lids: Always have the lid off or open during lighting. Never close the lid before the flames from the charcoal have died down - to avoid damaging the lid surface.
- **NB:** Only use the lid to suppress flames if the flames are getting out of control.
- Painted surfaces can be damaged by extreme heat.

Lighting briquettes

- Place charcoal/briquettes in a pyramid.
- Place 3 - 6 lighting briquettes between the charcoal and carefully light them with a match.
- Once the charcoal/briquettes are burning and the flames/smoke have subsided, spread them over the charcoal grate. Never use your fingers, plastic implements or flammable objects to move burning charcoal. Use grill implements.
- Check that the grate is correctly positioned.
- Put on more charcoal when needed.

Charcoal starter

- Insert the starter briquettes/tabs from the underside.
- Once there is a grey film on the charcoal/briquettes, they can be poured onto the charcoal grate.

Electric grill lighters

- Lay a thick layer of charcoal or briquettes on the charcoal grate. Place the lighter on the charcoal/briquettes and make sure the handle is outside the grill.
- Place a new layer of charcoal or briquettes in a pyramid shape on the lighter.
- Plug in the lighter to the mains.
- The charcoal/briquettes will be alight after approx. 8 –15 minutes.
- Spread the charcoal/briquettes in an even layer on the charcoal grate and you can start grilling.

Lighter fluid

We do not recommend using lighter fluid for several reasons:

- it can cause large flames and increase the chance of burns.
- it collects in the bottom of the grill and can cause large flames after the grill has been alight for a while.
- large amounts of fluid in the bottom of the grill can cause a lot of flames that can damage the grill surface.
- fluid that leaks out of the grill can burn the exterior of the grill.
- charcoal/briquettes soaked in fluid and lit before the fluid has soaked in properly can cause large flames and burns.
- excessively large flames can also damage the grill surface.

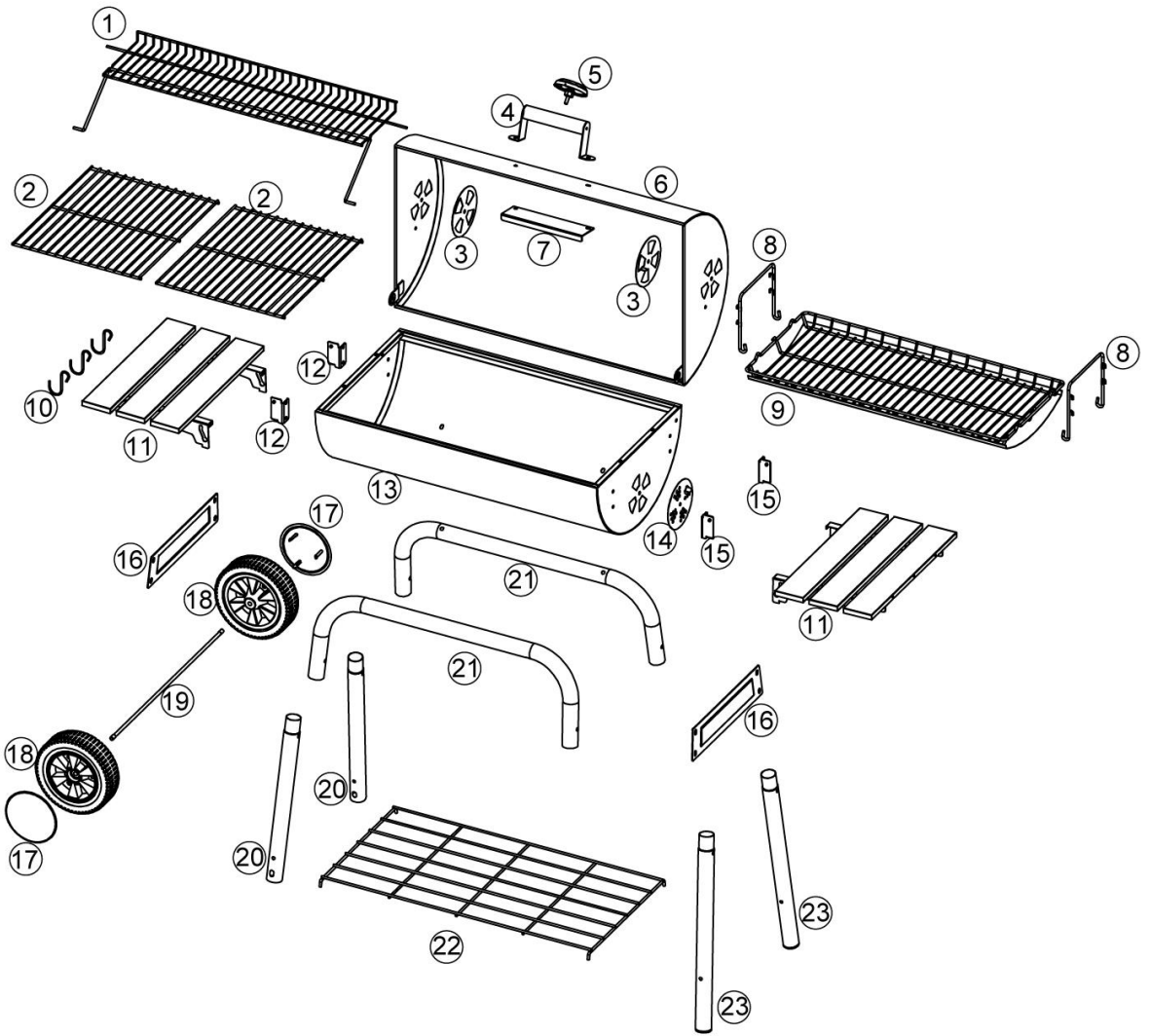
DURING GRILLING

- For the correct amount of charcoal/briquettes – see page 3 of this manual.
- Do not overfill the grill with charcoal/briquettes. The grill can get too hot for cooking and the heat can represent a risk to people or animals in the vicinity.
- Using too much charcoal can also damage the grill surface and thus the paint/enamel. Paint and enamel are applied to protect the grill and damage can cause rust.
- The grill can be extremely hot when in use. Use grill gloves when grilling.
- If flames should appear during use - due to fat, marinade or the like dripping on to the charcoal - we recommend using a spray bottle to spray a little water on the charcoal.
- When finished using the grill, do not douse the charcoal with large amounts of COLD water, as this can damage the paint/enamel. Use sand or spray small amounts of water gradually and repeatedly.
- Always check that all embers are extinguished before removing used charcoal/briquettes. This can take up to 48 hours. Always dispose of ash and charcoal residue where they cannot cause fire.

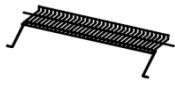
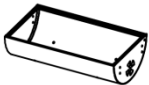








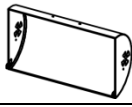




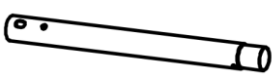

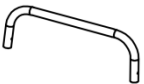

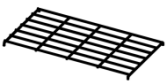
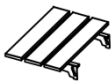
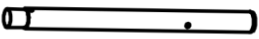

MAINTENANCE

- To make cleaning your grill easier, cover the inside with aluminium foil before pouring the charcoal in and using the grill. Use with the shiny side up. Remember to make holes in the foil for ventilation where necessary.
- Wash the grill grate in hot soapy water as soon after grilling as possible. Dry the grate well and store in a dry place when not in use. We recommend coating the grate with food oil after cleaning, between each grilling and before storing.
- When storing the grill outdoors, keep it covered with a grill cover. Alternatively, the grill can be stored indoors, in a garage or under a roof.
- **WARNING!** Always check that all the charcoal is extinguished and that there are no embers left before putting a cover on or on putting the grill away for storage.
- It is very important that the grill is totally dry before putting a cover on. Any dampness shut inside the grill cover can cause condensation and thus rust.
- It is important that grill and grates are cleaned after every use and before putting it into long-term storage. Residues of marinade, oils, fat etc. can cause mould and accelerate rust.
- We recommend repairing cracks or scratches in the paint or enamel with heat-resistant paint as soon as possible. Stocked by ironmongers, builder's merchants, paint shops, workshops etc. Repair any rust as soon as possible before it spreads.





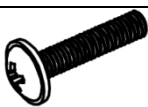

Part Diagram

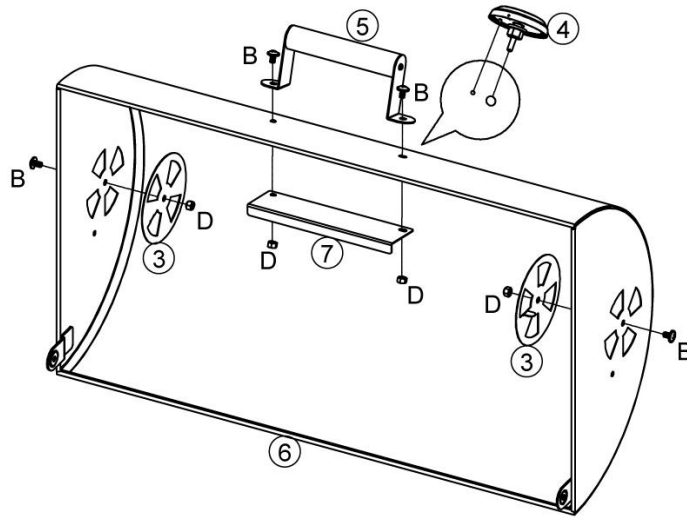


Parts List

No.	Part Description	Qty	Image	No.	Part Description	Qty	Image
1	Warming Rack	1		13	Grill Body	1	
2	Cooking grill	2		14	Body Air Vent	1	
3	Lid Air Vent	2		15	Side Table Bracket	2	
4	Temperature Gauge	1		16	Leg Support	2	
5	Lid Handle	1		17	Wheel Cover	2	
6	Grill Lid	1		18	Wheel	2	
7	Lid Stop panel	1		19	Axle	1	
8	Charcoal Grate Hangers	2		20	Wheel Leg	2	
9	Charcoal Grate	1		21	Bend Leg	2	
10	S Hook	3		22	Bottom Shelf	1	
11	Side Table	2		23	Long Leg	2	
12	Side Table Bracket	2					

Hardware

A	M6*10 Screw	8		D	M6 Nut	25	
B	M6*10 Screw	7		E	M6 Wheel Nut	2	
C	M6*45 Screw	12		F	M8 Nut	2	



③ 2X

⑥ 1X

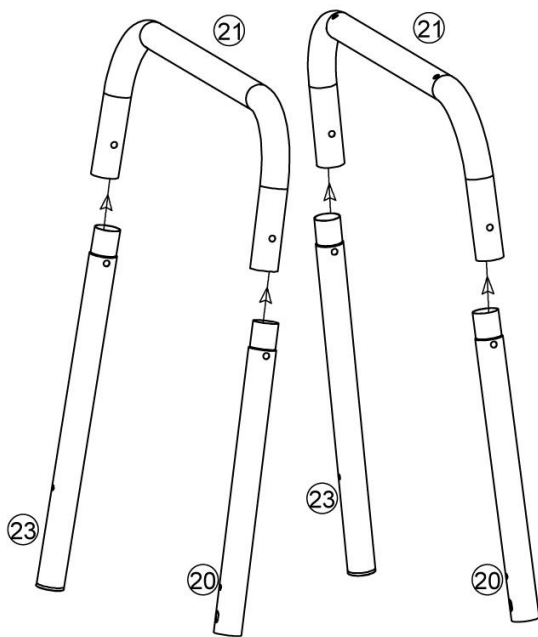
④ 1X

B 4X

⑤ 1X

⑦ 1X

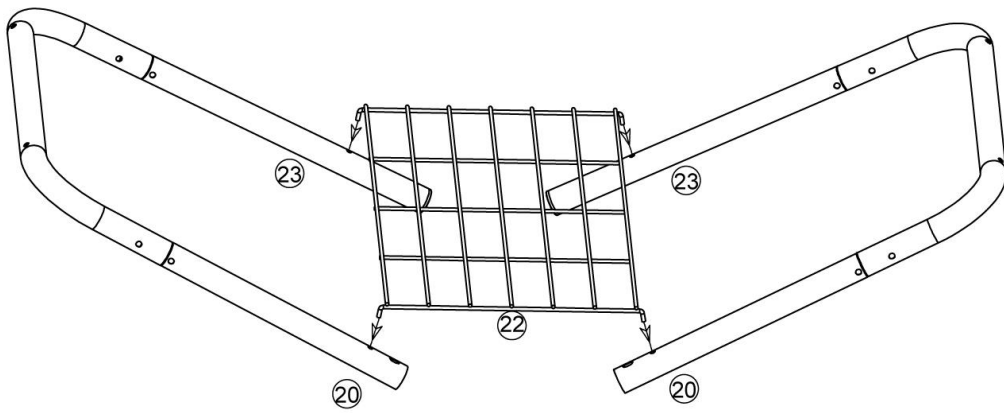
D 4X



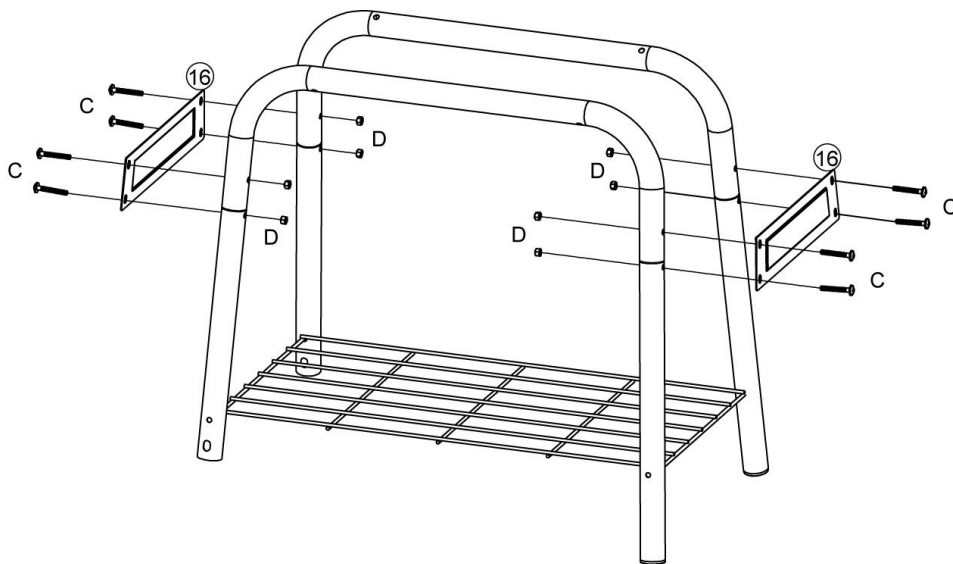
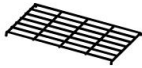
②① 2X

②① 2X

②③ 2X





22 1X

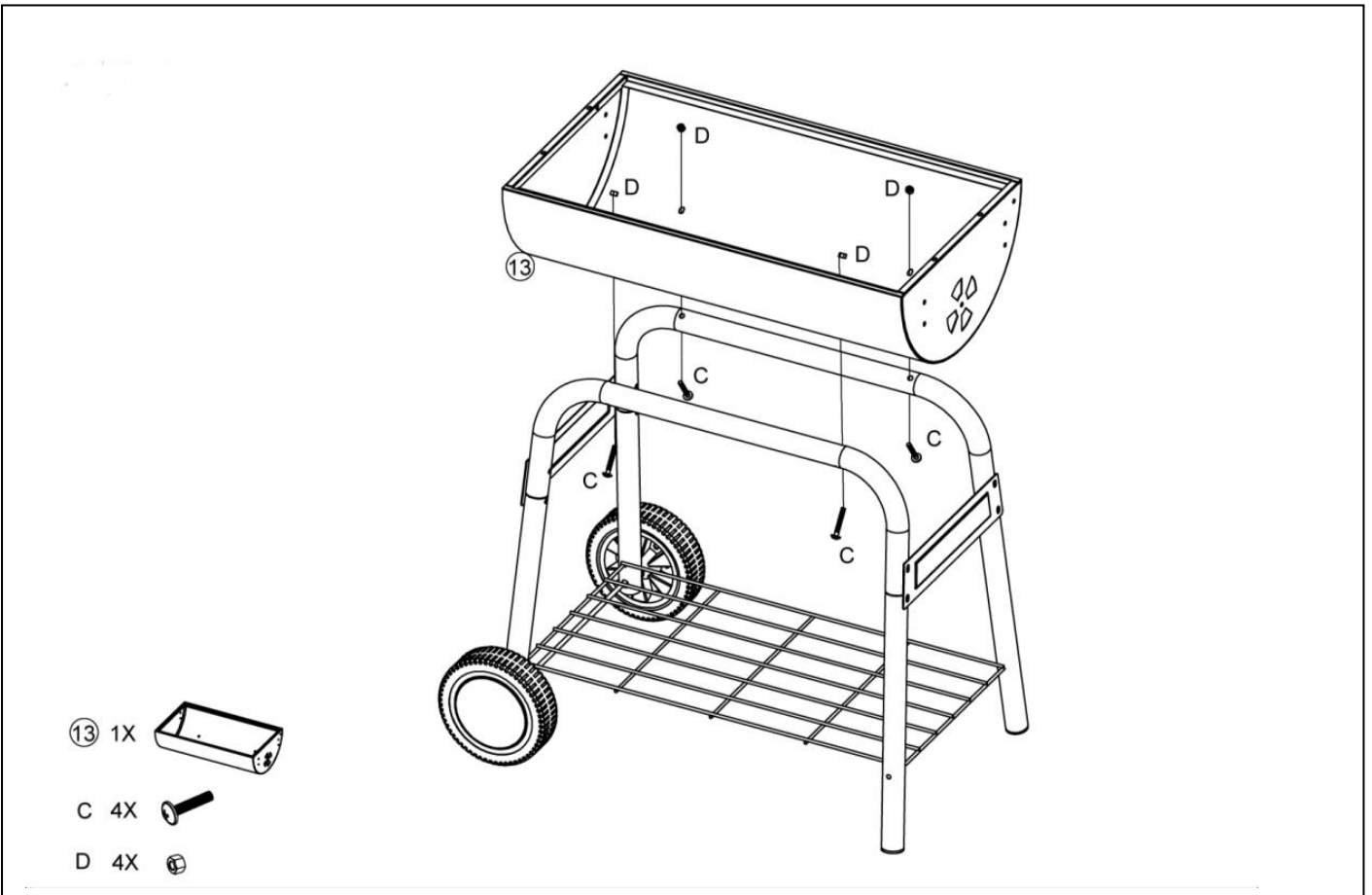
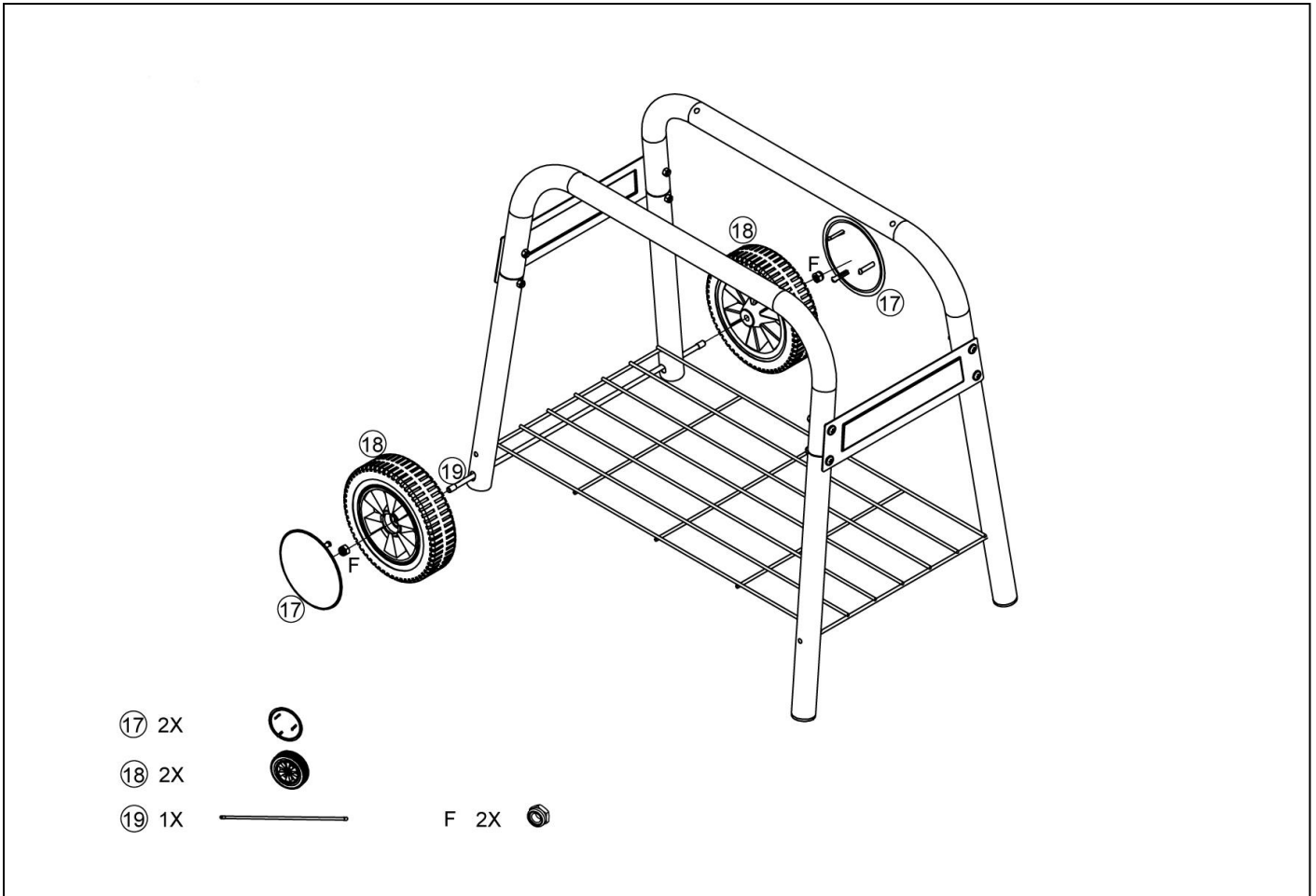


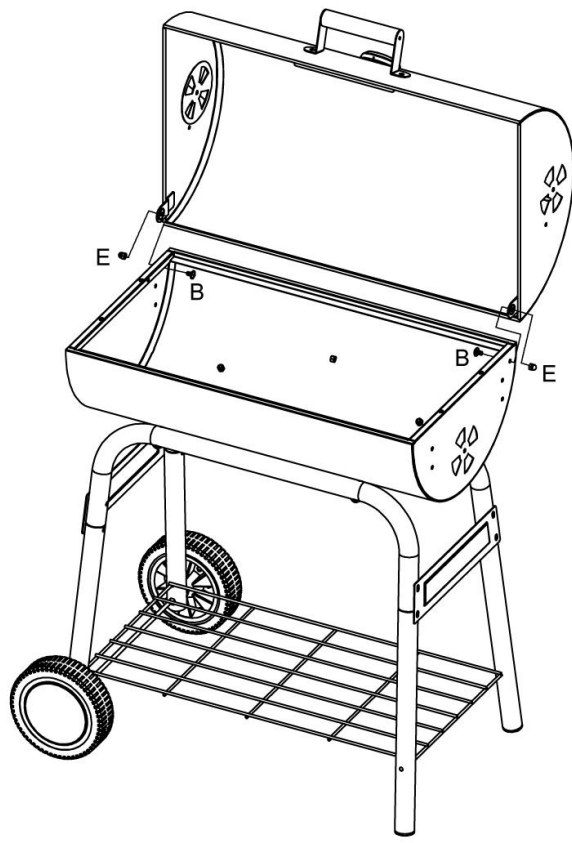
16 2X





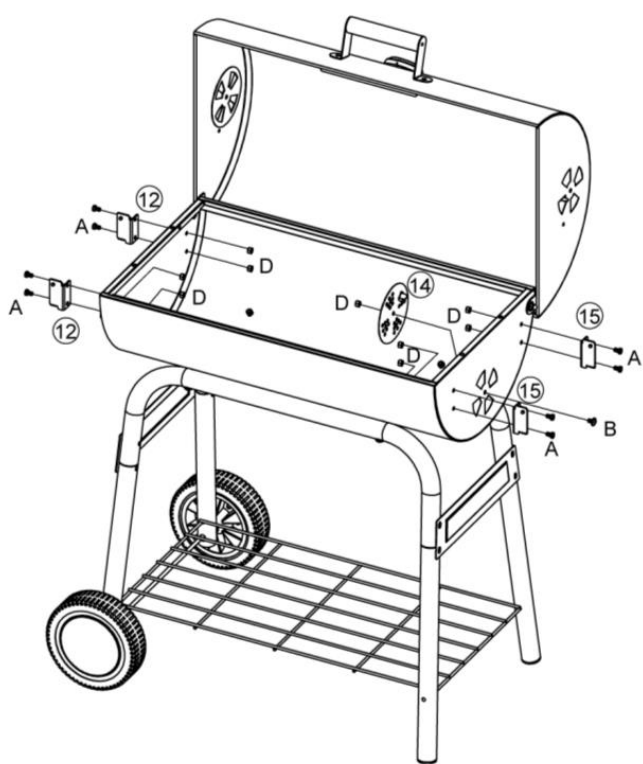
C 8X 







D 8X 

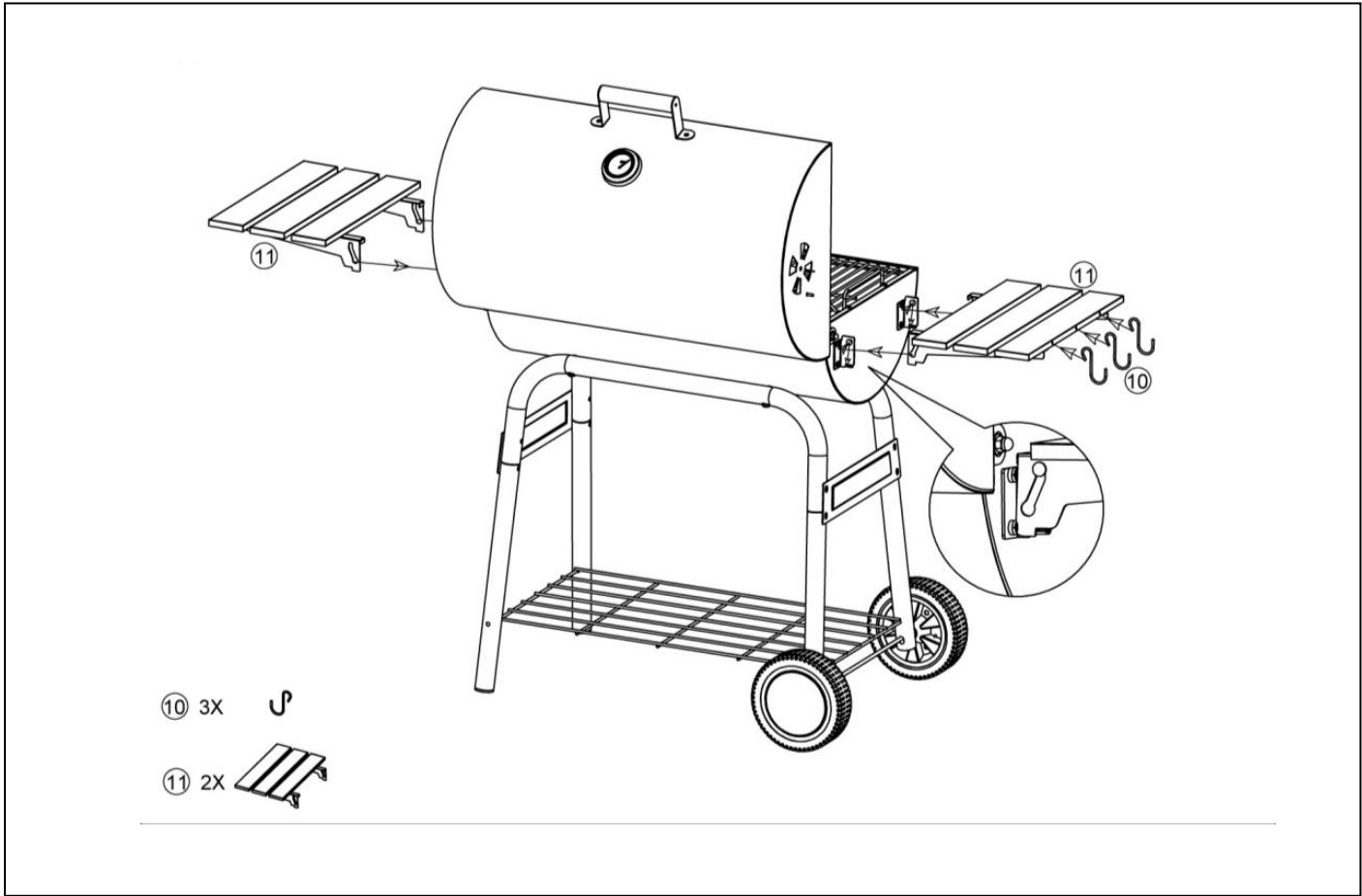
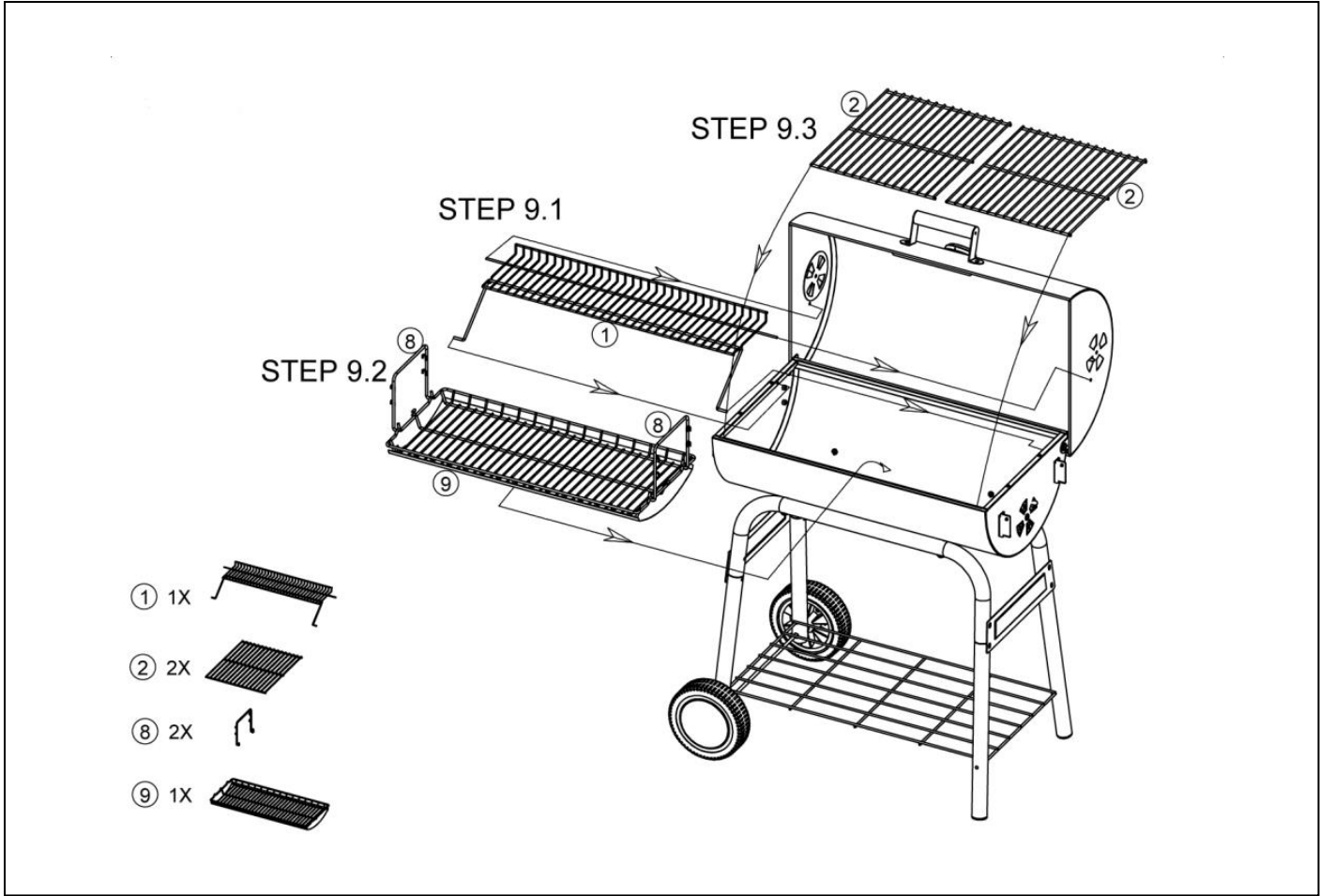


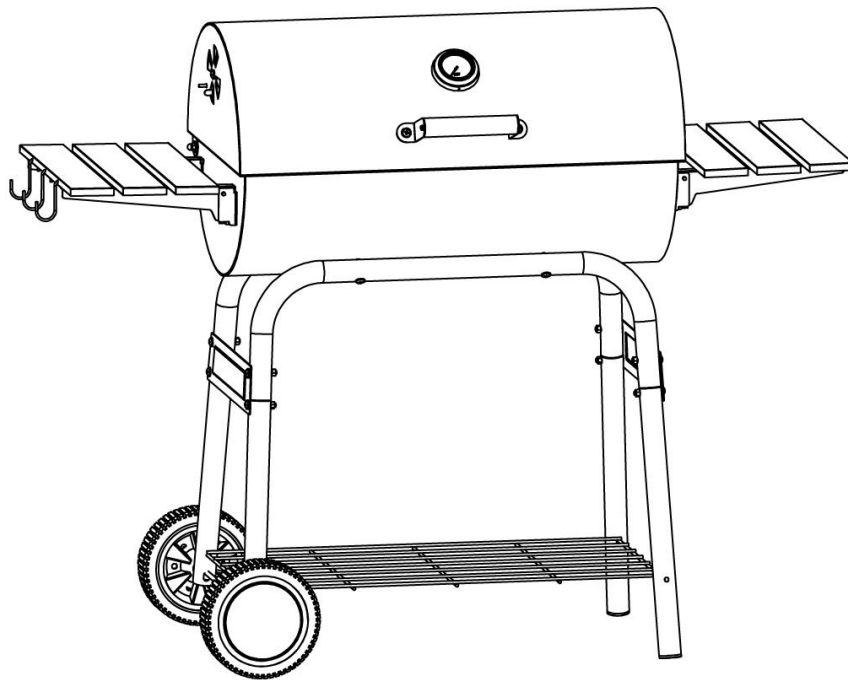
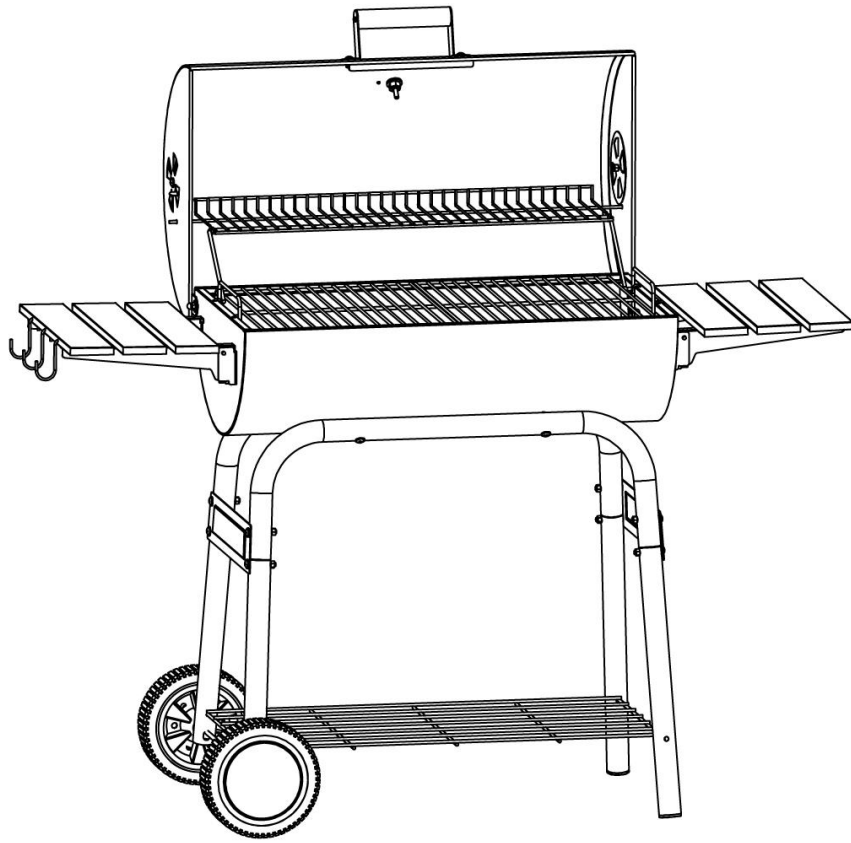


- E 2X 
- B 2X 



- D 9X 
- B 1X 
- A 8X 
- ⑫ 2X 
- ⑭ 1X 
- ⑮ 2X 





Spare parts, consumer contact and complaints:

This product is covered by warranty according to consumer legislation. The product has undergone strict quality control and testing at the factory. If any parts are missing in the pack or the product is damaged, please contact the dealer or the consumer contact listed below for help.

Faults due to incorrect use, lack of maintenance or modification of the product will cancel the warranty.

Damaged parts that are not due to product faults will be invoiced according to our price list plus carriage and an administration fee.

If you need parts or have a warranty claim, please contact your dealer or our consumer contact:



**CONSUMER CONTACT:
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www.nordicseason.no**

Always provide a copy of your purchase receipt and serial number in the event of any warranty claim.