

## Metro: Packing Slip & Assembly Instructions



### Tools Needed

Philips screwdrivers (small, medium & large)

*Note: you may use a Philips bit on an adjustable-torque, variable-speed drill. This will save time, but extra care is required.*

\*5/16" nut driver (optional)

\*7/16" wrench

Needle-nose pliers or 5/16" wrench (regular pliers can work)

\*May use included "wrench" tool.



# Packing Slip

## **Package A (large)**

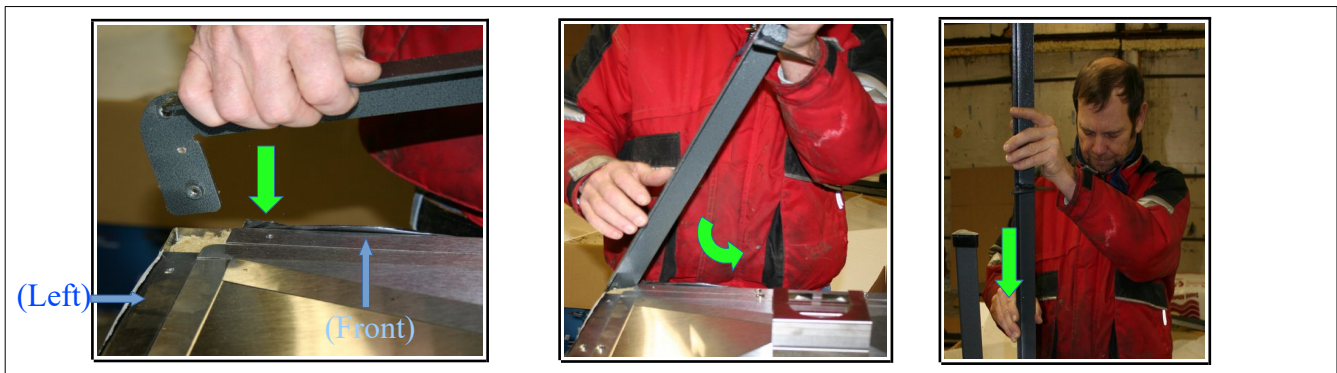
Grill Body and Lid

## **Package B (oblong)**

- 1 “Wrench” tool
- 2 Lid Stop Brackets (one each R & L)
- 1 Lid Handle
- 1 L (left) Handle
- 1 R (right) Handle with Controls
- 2 L (left) Legs, front & back (long, without wheel holes)
- 2 R (right) Leg Sets including:
  - 2 *R (right) Legs, front & back (short, with wheel holes)*
  - 2 *Wheels*
  - 2 *Wheel “Hubcaps”*
  - 2 *Wheel Bolts (1/2” by 2½” hex head)*
- 4 Leg Triangle Brackets
- 2 Hinges
- 24 Philips #10 Self-Tapping Screws (**Note: if you strip any of these screws, use a #12 instead.**)
- 2 #12 Self-Tapping Screws (extras, in case #10 screws become stripped).
- 8 Philips #14 Self-Tapping Screws (for hinges)
- 4 Hex-Head ¼” Bolts (2 for each handle)
- 4 #6 Nuts (2 per handle)
- A Few Extra Fasteners
- 2 Stainless Steel Cooking Grates (bottom)
- 1 Lid-Lifted Stainless Steel Grate (top)
- 1 Smoker Tray
- 1 Drip Pan
- 1 Clip-on Drip Jar Holder
- 1 Owner's Kit (not shown) containing:
  - 1 *Assembly Instructions*
  - 1 *Owner’s Manual*
  - 1 *Quick Start Guide (laminated)*
  - 1 *Invoice*
  - 1 *Temperature Probe*
  - 1 *Magnetic Meat Temperature Guide Brochure*
  - 2 *Seasonings*
  - 2 *Wood Chip Packets*

## Step – by – Step Instructions

1. Locate all tools & unpack all parts. Be careful when unpacking the large box; the **Lid** is not attached to the **Grill Body**. Find a soft surface to work on to avoid scratching the parts (carpet or towels work well).
2. Next, locate the four legs and pair each with its corresponding corner (each leg is different). The legs will not fit straight in; you need to angle them horizontally and start the tab first. Once the tab is through, straighten the leg back to vertical. Now slowly and carefully push it all the way down. Try to keep it in the corner (against the sides) as much as possible to avoid pushing insulation out of place. Repeat for all four legs. **Note: the Grill Body is upside-down, so front/back or left/right are reversed.** The **Front-Left Leg** is shown in the pictures below.

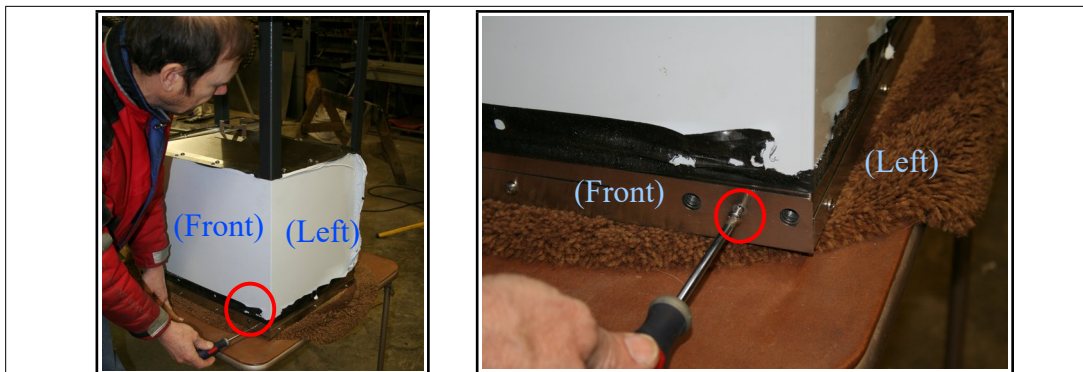


**Note: the tab on each leg will be against the front or back of the grill (not against the sides).**

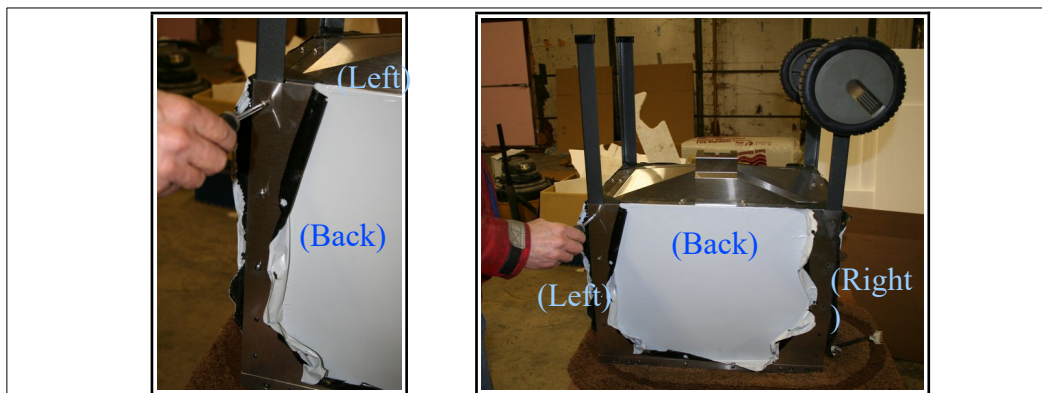
**Orientation:** The side with the wires coming out of it is the Right-hand side (when grill is upright and facing you). The legs with wheels go on this side.



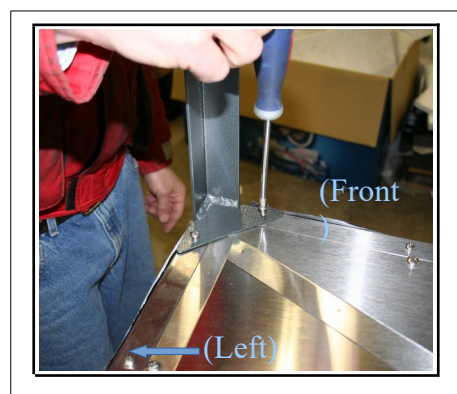
3. Now it is time to attach the legs. First, attach the bottom of the two **Front Legs**, as shown below, with a self-tapping screw. You may use the leg as a lever to hold it in place while starting the screw. If this is a struggle, you may use a 1/4" hex-head bolt (use a 7/16" wrench) with the included washer to hold the leg in place while attaching the screw; remove the hex-head bolt when done. The **Front-Left Leg** is shown.



4. Second, attach the middles of the two **Back Legs**, as shown below, with three self-tapping screws apiece. Do not put screws in the bottom two holes at this point. Again, you may need to “lever” each leg as you attach the screws. **Note: Once the first screw is in, you may tighten it to hold the leg in place.** The **Back-Left Leg** is shown.



5. Third, attach the **triangle pieces** of all four legs, as shown at right, each with two self-tapping screws. Make sure all screws are snug, then flip the **Grill Body** upright so it stands on its legs. The **Front-Left Leg** is shown.



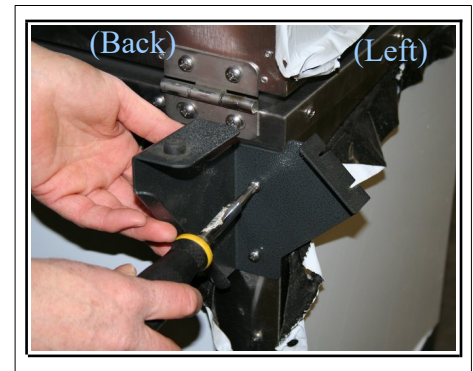
6. Align the **Lid** with the **Grill Body** and set it in place. It should rest on the silicone-rubber gasket. The angled part of the **Lid** should be at the front of the **Grill Body**, hinges in back.

7. Attach the hinges to the **Lid** and **Grill Body**, as shown. Using the large #14 self-tapping screws, tighten the bottom of the hinges first, keeping the hinges square. Now tighten the tops of the hinges, holding the **Lid** still (do not push it down while tightening – this compresses the gasket unevenly and is undesirable). **DO NOT OPEN LID AT THIS POINT!**



8. Connect the **L and R Lid Stop Brackets** to the back of the **Grill Body**, as shown at right, using two self-tapping screws each. (The **L Lid-Stop Bracket** is pictured.) Now when the lid is opened, it should rest on the rubber grommets attached to the lid stops.

*Note: The flange on the lid stop brackets will extend past the side of the grill. (If not, you have them reversed.)*

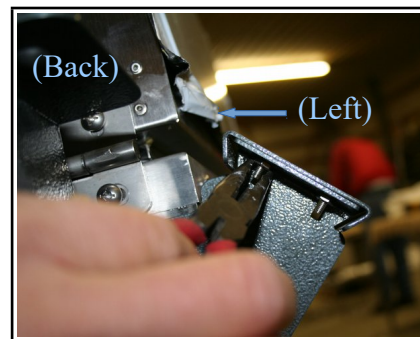
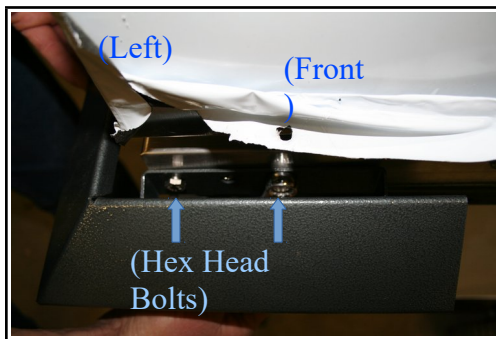


9. Open the **Lid** and attach the **Lid Handle**, as shown at right, using four self-tapping screws.

*Note: The handle angles down and towards you.* Close the **Lid**.

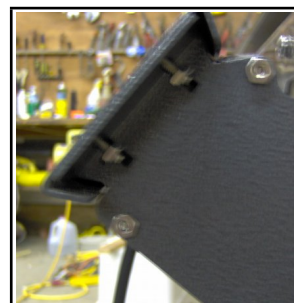
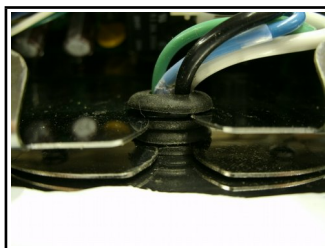


10. Attach the **L Handle**. First, slide the back of the handle into the **L Lid-Stop Bracket**. Line up the two threaded studs with the slots on the lid-stop bracket and slid the handle back. Attach the front of the handle to the front of the **Grill Body** using two hex-head bolts, as shown. *Tip: you may want a second person to line everything up while you start the two bolts; they can be a bit tricky to start otherwise. You might also find it easier to tip the grill onto its Right Side.* Tighten both bolts. Now start a #6 nut on each of the studs on the back of the handle, as shown. Finger tighten as much as possible, then snug the nuts a bit more with the included wrench tool (5/16") or a pair of needle-nose pliers. *Caution: do not over tighten!*



11. Finally, you can attach the **R Handle**. This one requires a few more steps, as follows:

12. Make sure the **Rubber Grommet** is in place and that the bundled wires are protected by the grommet. Slide grommet into slot on R-handle's electronics cover. Now gently put R-handle into position, align back studs into slots on bracket. Make sure grommet is still in position before proceeding.

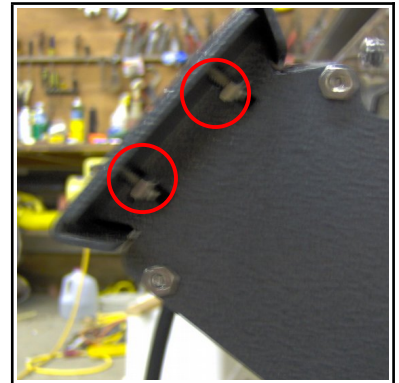




13. Next, while holding onto the **R Handle**, start the two hex-head bolts in front (repeat **Step 10**). **Tip:** a second person may be helpful for aligning and holding the handle while you start the two bolts. Tighten with 7/16" wrench.



14. Attach #6 nuts on back. (Same as **Step 10**). Finger tighten.



15. Attach wire connector to power-supply circuit board. Make sure the Connector is lined up correctly – it will only go in one way. Push it all the way in – make sure both side-tabs are “clicked” in place. Gently pull on it to verify it is locked, then gently push it back down to ensure a good connection.



16. Attach S/N Cover using 2 #6 Self-Tapping Screws.



17. Make sure all fasteners are tight. (Careful not to over tighten the #6 nuts!)

18. Congratulations! Your grill is assembled. It is almost ready for use.
19. Plug the grill into a GFCI-protected outlet and turn it on. Make sure everything is working correctly. After the grill starts heating, place your hand near the elements (don't touch!) – you should feel heat radiating from each. Turn grill off.
20. If something is not working correctly, use caution and unplug it immediately. Call us right away at (605) 847-4713. If there is no answer, you can also try calling Adam's cell phone at (605) 695-0069.
21. Open the lid and insert the drip pan, smoker tray, and cooking grates. *Note: The drip pan goes in the very bottom of the grill, beneath the heating elements. The smoker tray attaches between the tubes of the back element. We recommend that you leave the smoker tray out until you wish to smoke meats.* [Refer to Owner's Manual for pictures.]
22. Peel the plastic off.
23. Turn the grill on, set its temperature to 425 degrees Fahrenheit (refer to the Owner's Manual or Quick Start Guide), and make sure it is heating. Close the lid. *Note: After a few minutes of heating, the display should show a gradually-increasing grill temperature.* Before using, let it cook outside for several hours to eliminate oil smells. *Note: The grill automatically shuts off after six hours.* [No Picture]
24. Cosmetic: Apply stainless steel cleaner (Rubbermaid brand works well and can be purchased at Menard's) and polish with the grain (not against it). A paper towel or soft cloth works well.
25. Enjoy your grill! If you have any questions, comments, or problems, please call us at (605) 847-4713 or send an email to [feedback@dakotagrills.com](mailto:feedback@dakotagrills.com).