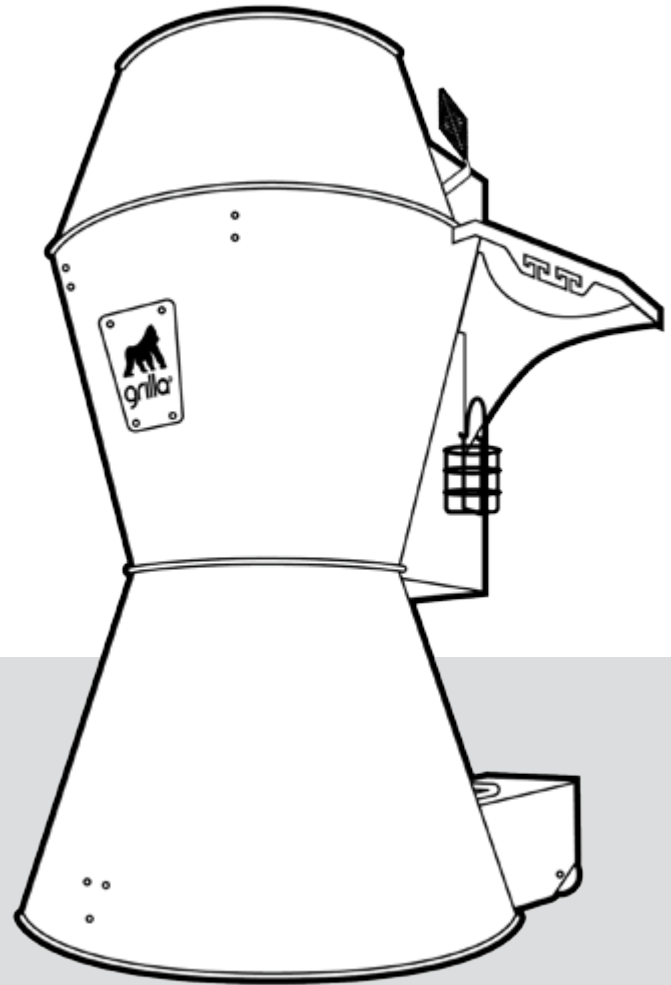
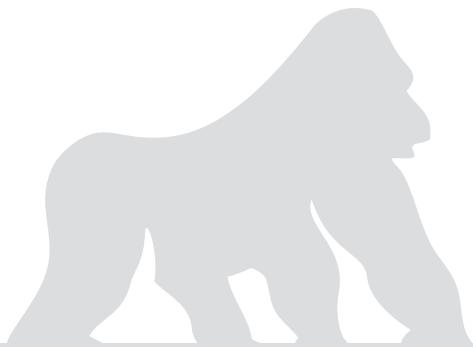


grilla^o

GR-500-A

OPERATION MANUAL



WOOD PELLET GRILL

SAVE THIS MANUAL FOR FUTURE USE

SAFETY PRECAUTIONS



SAFETY NOTICE: FOR OUTDOOR USE ONLY!

WARNING: Electric shock can kill or result in serious injury. Precautions should always be followed to reduce the risk of fire, electric shock, and injury.

OUR STORY

True story: Two men on a fishing trip, chowin' down at camp on a plate of ribs. One looks over at the grill (he's the industrial designer) and says, "Why do all those grills look the same, big ole barrel cut in half?" The other, a metalsmith by trade, answers, "Because we haven't built one." That's when the lightbulb went off. Why not design and build a smoker grill that stands apart, literally, from the crowd. Hundreds of design hours later, the Grilla was born.

Grilla takes advantage of convection smoking and grilling like no other, drawing cooking heat over the food for a moist, lip-smacking result. What's more, Grilla does it all with pellets, assuring even cooking and options for flavor profiles. Add a two-tier grill and digital controls, and you have one versatile Grilla.

Last but not least, all Grilla products are available direct to the hungry consumer. No fat in this business model; just pure value meal after delicious meal. Not bad for two fishing buddies.

Enjoy!



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**FAILURE TO FOLLOW THIS OPERATIONAL MANUAL
IN ITS ENTIRETY WILL VOID ALL WARRANTIES**

SAFETY INFORMATION


SAFETY NOTICE

Please read the entire manual and all instructions before using your new Grilla. Failure to follow instructions may result in property damage, bodily injury, or even death.

- Do not allow anyone to operate Grilla that is not familiar with the proper and safe use of Grillas.
- Keep a fire extinguisher or water hose close by for safety.
- Children should never use the Grilla, as parts of the Grilla may be very hot. Keep children away while it is in use. Never leave children unattended outside or near the Grilla while in use. Close supervision is necessary when any appliance is used by or near children.
- Do not store or use combustible materials near this Grilla.
- Do not use the Grilla for indoor cooking or heating. Not to be used in or on boats or recreational vehicles.
- Do not touch hot surfaces. Use handles or knobs. Use heat-resistant mitts or gloves, pot holders or BBQ mittens when operating your Grilla.
- Extreme caution must be used when moving an appliance containing hot oil or grease.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this Grilla.
- This Grilla is for outdoor use only, and should not be used in a building, garage or any other enclosed area.
- Burning improper fuel (i.e. charcoal) can result in carbon monoxide poisoning, which may lead to sickness or death.
- Do not leave a lit Grilla unattended.
- Always use a meat thermometer to ensure food is cooked to a safe temperature.
- The Grilla will become hot while in operation. Keep children, clothing and furniture away from all hot surfaces.

 **WARNING:** Direct contact with the Grilla fire chamber during operation may cause severe burns to a person's skin. Never put water into the Fire Pot; it will jam the Auger.

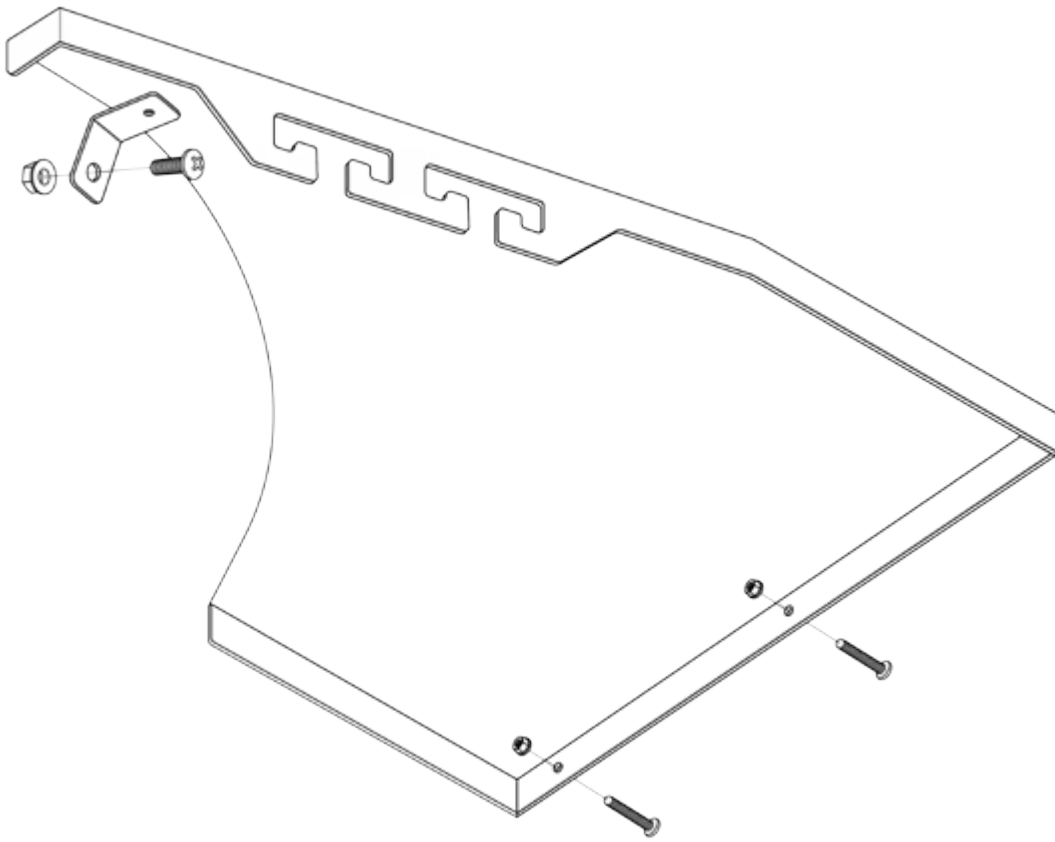
 **CAUTION:** Failure to follow the instructions in this operation manual may result in fire. Please follow all operation and maintenance instructions.

 **WARNING:** Electric shock can kill or result in serious injury. When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock and injury to persons, including the following:

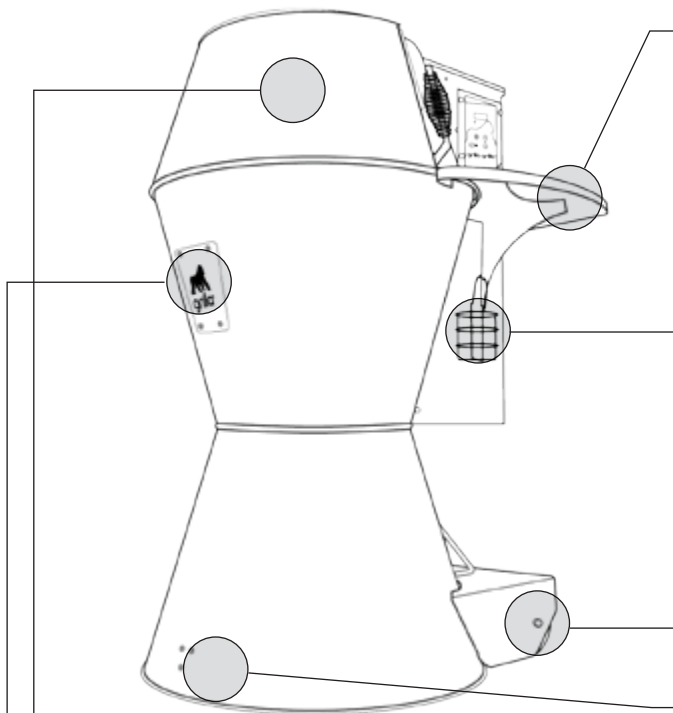
- Do not operate Grilla in the rain.
- To prevent Grilla from being splashed on or falling into water, do not use Grilla within 10 feet of pool, pond or other body of water.
- Do not store or use combustible materials near Grilla.
- Shield electric digital Control Panel, keeping it dry and out of rain at all times.
- Never remove grounding plug, or use with a two-prong adapter.
- Do not use water or other liquid spray to clean Grilla without first shutting off unit and unplugging.
- Do not operate any appliance with a damaged cord or plug, after appliance malfunctions, or if it has been damaged in any manner.
- Outdoor extension cords should be marked with suffix letter W-A and with a tag stating "Suitable for Use with Outdoor Appliances."
- Never spray liquids (warm or cold) on the Grilla Glass while glass is hot.

ASSEMBLY

Use the diagram below to assemble the Grilla side trays.



GRILLA FEATURES



Keep Heat Swing Lid

Keeps heat in when checking food and can be left partially open without propping it open.

EZ Fuel Change Out

Switch pellets easily for different flavor profiles.

Viewing Glass

Quick and easy flame check and great visual for evening grilling.

Stainless Steel Side Trays

Added surface for plates and grilling utensils; non-rusting.

18 Gauge Steel

Rock Solid, King of the Jungle Construction, powder coated for a long-lasting finish.

Fire Pot

Made of 12 gauge steel, it removes easily and cleans quickly.

Grease Catch Can Holder

Holds standard soup cans that can be disposed of instead of cleaning buckets or pans.

Even Temp Hood

Round shape eliminates hot/cold corners.

Never Flare Flavor Disc

Prevents grease flare ups, keeps the flame away from food.

5" Rubber Wheels

Rolls smoothly, even over rough terrain.

EZ Swivel Wheel

User engages for easier mobility.

Hopper

20-lb pellet capacity.

Cord and Cord Wrap

"No mess" cord storage eliminates tangles and keeps cords tucked away.

Lower and Upper Grilla Grates

A full 488 sq. in. of cooking surface, the upper grate is ideal for large parties and pops out to make room for whole chickens, turkeys and roasts.

Digital Control Panel

High-Temperature Safety Shutdown

If unit exceeds 615°F, shutdown is initiated and error ErH will be displayed.

LED Screen

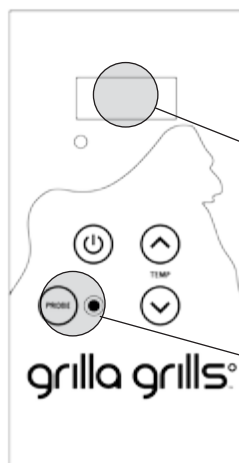
Displays current temperature and probe setting.

Low-Temperature Safety Shutdown

If unit drops below 110°F, shutdown is initiated and error ErL will be displayed.

Probe

Measures the internal temperature of your meat.



GRILLA 101: How to Operate Your Grilla.

Follow these operating instructions exactly as stated to ensure safe and reliable operation. Carefully read this manual in its entirety before starting your Grilla for the first time.

NOTE: BEFORE COOKING ON YOUR GRILLA FOR THE FIRST TIME, YOU WILL NEED TO CLEAN AND "SEASON" YOUR GRILLA. **Refer to "GETTING STARTED" below for further instructions.**

The high-temperature paint on the Grilla may take up to 30 minutes to fully cure. During this initial start up and seasoning, an odor that is not harmful may be evident.


Getting Started


You will need to season your Grilla before you cook on it for the first time:

1. Clean upper and lower cooking grates with soap and water.
2. Fill hopper with approved cooking pellets.
3. Plug Grill into 110 Volt AC grounded outlet.
4. For your first start, remove the Grease Can Holder (11), Lower Cooking Grate (16), and Flavor Disc (29).
5. Turn Grill on, and the igniter rod should turn a light red in 1 to 2 minutes (do not touch).
6. Once the pellets have traveled through the tube and have started dropping (roughly 2 to 4 minutes), turn OFF the grill.
7. Place components removed in Step 4 back in place and restart the grill by turning the grill on and leaving door slightly open until unit begins to heat up.
8. Set temperature to 450°F and let run for 45 minutes for first initial use.
9. This procedure is not necessary again unless the grill runs out of pellets and it needs to have the tube "re-primed."

Operating Your Grilla

1. Check hopper for debris and add pellets as necessary.
2. Put an open mouth can in the holder (11) located under the Right Tray (soup cans work well). This works well since you simply throw these away when full, eliminating messy clean ups!
Warning — remove the grease can before movement of the grill to avoid spilling.
3. Close lid and turn on Grill.
4. Set to desired temperature (default is 350°F).
5. Leave door open slightly until temperature starts to rise then close.
6. When finished, turn off controller and let the "Cooldown Cycle" complete before you unplug the Grill if needed.
7. Once it's cooled completely, cover Grilla or put away to protect it from rain.
Warning — if cooking above 400°F open lid, turn grill down to 225°F, and let cool for 15 minutes prior to turning off.

 **WARNING:** Do not attempt to move Grilla while running.

 **CAUTION:** If you cover your grease pan in aluminum foil, make sure you wrap the edges securely or you will block the air vent.

CONTROLLER OPERATION

Power Button

- Starts "Ignition" Sequence
 - Starts "Shutdown" Sequence
 - Resets Error codes
-

Temperature Setting Buttons

- Moves temperature setting up or down in 5-degree increments from 180 to 500°F. Holding for 2 seconds will change temperature quickly. Default 350°F.
-

Probe Button

- When grill is on, pressing button will change readout to show the meat probe reading. This reading will display for 5 seconds. Then it will return to show the current grill temperature. Both probe readouts are in 5 degree increments.
-

Ignition Sequence

When Power button is pressed:

- **Igniter** turns on and runs for 4 minutes. At 4 minutes if temp is 150°F, it turns off. If temp is below 150°F after 4 minutes, it stays on for 4 more minutes (8 total) then turns off.
 - **Auger** turns on at 100% for 4 minutes then goes to normal temperature control operation.
 - **Fan** runs continuously.
 - **Board** displays current temperature. If below 110°F (likely at startup) the display will be flashing until above 110°F. It has 10 minutes (ERL requirement) to get above this or it initiates ERL code.
-

Shutdown Sequence

When Power button is pressed:

- **Auger** turns off.
 - **Fan** continues to run for 5 minutes.
 - **Board** displays C5, C4, C3, C2, C1 (minutes) then goes blank.
-

ErL (low temp) Code

- Grill temp was below 110°F for more than 10 minutes.
-


RrH (high temp) Code

- Grill temp reached 615°F.
-

FHi (food high) Code

- Food probe is above 225°F. Removing probe from socket returns board to normal readout.

GRILLA MAINTENANCE AND CARE

 **CAUTION:** Periodic maintenance should only be done while the Grilla is shut off and cold. Time frames are suggestions only; maintenance frequency depends on fuel and the amount of use. Make sure your Grilla is **COMPLETELY COLD** before performing any maintenance.

Auger Removal/Installation

1. Unplug Grilla.
2. Empty Hopper.
3. Remove Maintenance Cover (58).
4. Unplug Grill Auger Motor.
5. Remove Auger Strap (53).
6. Remove single screw at the bottom of the Auger Screw Assembly (55).
7. Slide Auger Screw Assembly out.
8. Reverse steps for re-installation, ensuring Auger Strap (53) is between the 12 o'clock and 2 o'clock position when installed.

For more Grilla Maintenance and Care information, visit GrillaGrills.com

Fire Pot Removal/Installation

1. Turn Grilla "Off."
2. Remove Lower Cooking Grate (16), Grease Can Holder (11) and Flavor Disc (29).
3. Remove 4 screws.
4. Rotate Fire Pot 90° and lift up and out.
5. Reverse steps to install and ensure the Igniter goes into the Fire Pot, exposing the Igniter in the Fire Pot.

Igniter Removal/Installation

1. Complete "FIRE POT REMOVAL/INSTALLATION" above. Note—remove zip tie for wire harness behind rear service panel.
2. Pull wires out to expose connectors and unplug.
3. Loosen collar screw.
4. Slide Cartridge Heater out.
5. Call Grilla Grills for replacement part.
6. Reverse steps for re-installation.

Cleaning

- **Do not** use oven cleaner, abrasive cleansers or abrasive cleaning pads on the outside Grilla surfaces. Use warm soapy water to cut the grease.
- Clean Hopper, Burn Pot, and Burn Chamber after every 5 bags of fuel, or as necessary. Clean RTD probe (inner temperature probe) regularly.

Protecting Your Grilla

- Use a protective cover on your Grilla after each use. Make sure Grilla is **COMPLETELY COOL** before covering. A Grilla Cover is highly recommended!
- If the Grilla is stored outside, care should be taken to ensure that water does not get into the Hopper. Wood pellets, when wet, expand and will jam the Auger.
- Use touch-up paint to repair any scratches.
- Grilla Covers and touch-up paint are available through GrillaGrills.com.
- You should thoroughly clean and inspect your Grilla on a regular basis.

APPROVED FUEL: WOOD PELLETS

Grilla is only approved for burning barbecue wood pellets. Wood pellets are small in size and generate about 8,200 BTUs per pound with very little ash and moisture content.

There are more than 125 active pellet mill operations in the United States and Canada, producing millions of pounds of pellets each year.

General specifications for barbecue pellets are:

- 100% hardwood
- 1" long or less in length
- ¼" diameter
- Less than 2% ash content
- Less than 2% fines
- Under 10% moisture content
- Approx. 8,200 BTU's per lb.
- About 40 lbs per cubic ft. density

There are different flavors of wood pellets for your Grilla.

Here is a table of wood pellet flavor suggestions and what they go best with:

	Beef	Chicken	Fish	Turkey	Pork	Lamb	Buffalo	Baking
Mesquite	x	x	x	x			x	
Hickory	x	x		x	x		x	
Apple		x		x	x			x
Alder	x	x	x	x	x	x	x	x

Mesquite Flavoring:

Mesquite, which means "the honey tree," gives a delicate, subtle, sweet flavor to grilled foods. It is especially good with poultry and seafood.

Hickory Flavoring:

Hickory intensifies the flavor of food with a robust, tangy taste that is better suited to red meat than to poultry or fish.

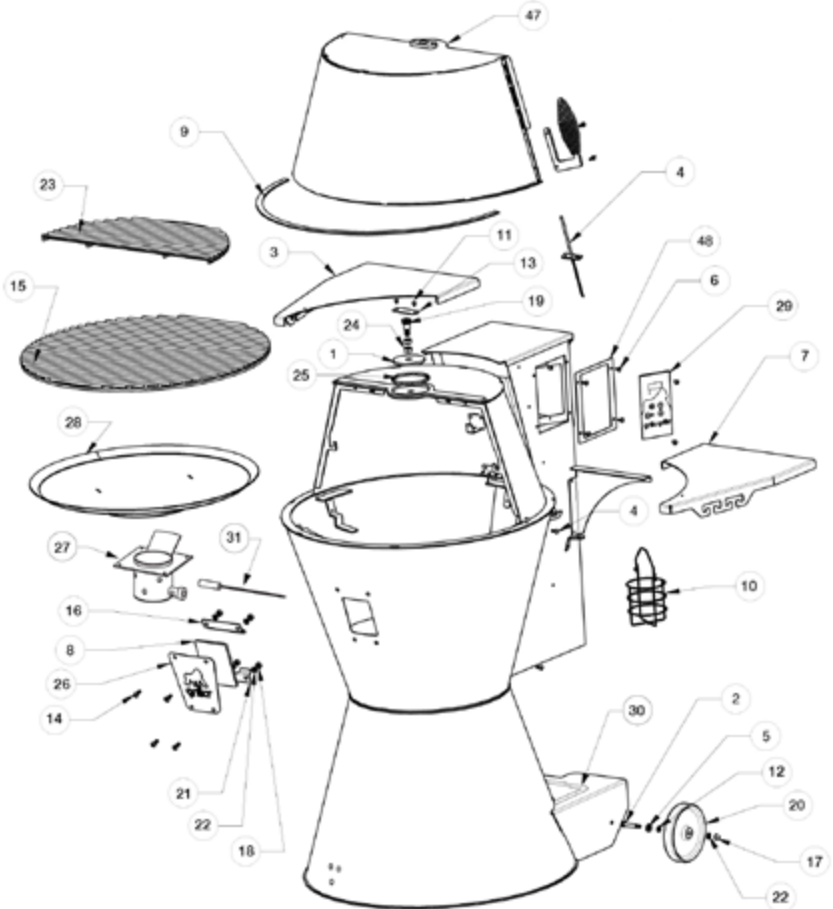
Apple or Fruitwoods Flavoring:

Apple or fruitwoods, many from orchards destroyed by fire or old age, are a big hit. Like its mesquite counterpart, the heaviest branches of the apple tree are heated to kill insects, then chipped, made into pellets and packaged for retail. Apple (or any fruitwood) adds a smoky, mild sweetness to everything you cook and is also highly recommended for any baking.

Alder Flavoring:

Popular in the Northwest United States, alder produces a mild taste suited for salmon and other fish.

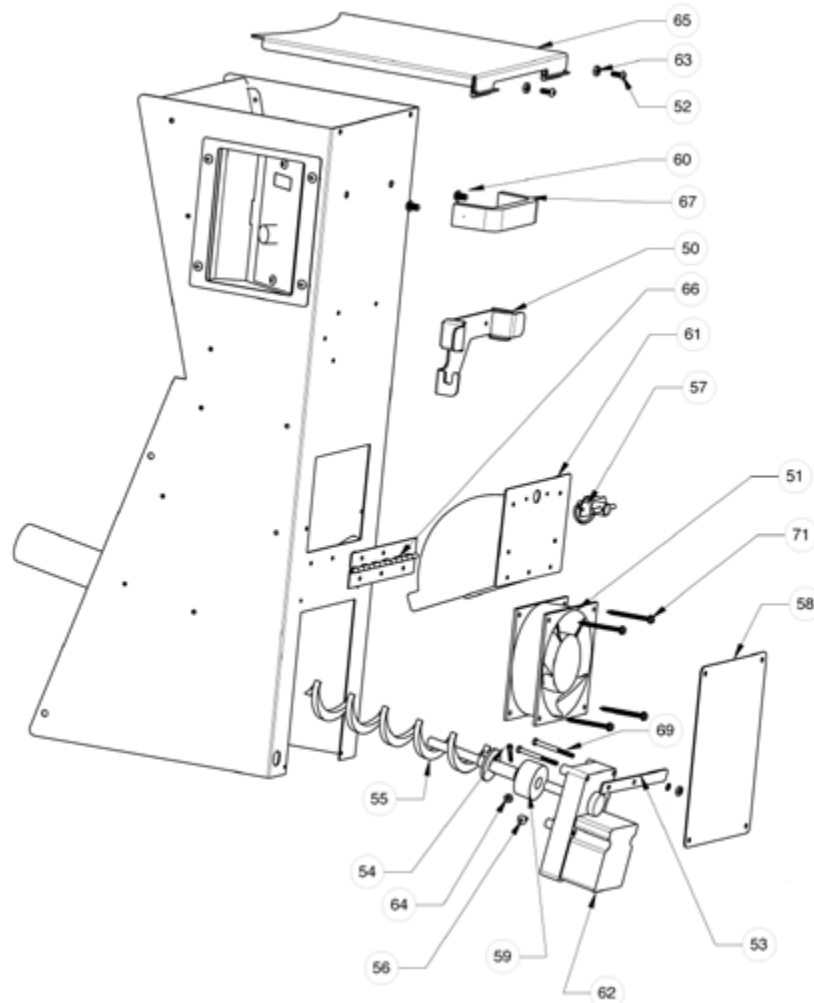
PARTS DIAGRAM



ITEM	DESCRIPTION
1	Center Washer
2	m6 x 1.25 Shoulder Bolt
3	Left Side Tray
4	RTD Probe
5	5/16 Washer
6	#8 x 1/2 Square Drive
7	Right Side Tray
8	Glass
9	Lid Gasket
10	Grease Catch Can Holder
11	m5 Black Zinc BHSS 1/4" long
12	Hardened Wheel Washer
13	Lid Pivot Cover
14	1/4-20 x 1/2 SS Button Head
15	Lower Cooking Grate
16	Top Glass Holder

ITEM	DESCRIPTION
17	Acorn Nut
18	m6 Hex Nut
19	m10 x 1/2" Shoulder Bolt
20	5" Die Caster Wheel
21	Bottom Glass Holder
22	1/4" Lock Washer
23	Upper Cooking Grate
24	m10 Nut
25	.250 Ball Bearing
26	Window Flange
27	Fire Pot
28	Flavor Disc
29	Control Panel
30	Foot Pedal
31	Igniter

PARTS DIAGRAM (cont.)



ITEM	DESCRIPTION
50	Cord Wrap
51	Grill Blower
52	#10-24 Black Zinc BHSS 1/2" Long
53	Auger Strap
54	6-32 x 750 Screw
55	Auger Screw Assembly
56	7mm Square Drive
57	Trap Door Latch
58	Maintenance Cover
59	Augur Bushing

ITEM	DESCRIPTION
60	M6 Hex Head
61	Trap Door
62	Grill Auger Motor
63	#10-24 Lock Nut
64	6-32 Lock Nut
65	Hopper Lid
66	Trap Door Hinge
67	Hopper Handle
69	#8-32 Hex Bolt 1 3/4" long
71	#8 2" Long Sheet

TROUBLESHOOTING AND FAQ

For more Grilla Troubleshooting information visit GrillaGrills.com

The Grilla is very trouble-free in operation when properly maintained and quality fuel is used. If the Grilla fails to operate properly, use the following to troubleshoot.

How do I remove the auger if it jams?

1. Unplug Grilla.
2. Empty Hopper and clean out Auger with vacuum as necessary to remove any loose debris.
3. If Auger still will not turn, see "AUGER REMOVAL" section on page 9 under "Grilla Maintenance and Care."
4. Once Auger has been removed, clean tube and Auger and re-install.
5. Plug Grilla in and turn "On".
6. If the Auger still won't turn, motor may need replacing. Contact Grilla Grills.

Pellets are not being delivered into the Fire Pot – why?

1. Verify pellets are in the Hopper.
2. If this is the initial firing or the Grilla has run out of pellets, allow sufficient time for the pellets to travel from the Hopper to the Fire Pot (may take up to 5 minutes).
3. Once pellets begin to drop, turn the Grilla "Off" and then back "On" to re-start Ignition Mode (see step 3 and 4 in "GETTING STARTED" section on page 6).
4. Ensure the Auger is turning by removing the Lower Cooking Grate, Grease Catch Can Holder and Never Flare Flavor Disc and visually checking the Auger.
5. If Auger is not turning, see "How do I remove the Auger if it jams?" section above.


Why won't my Grilla light?

1. Check outlet and verify Control Panel is powering up.
2. If outlet is good and LED Screen is not coming on, turn Grilla "Off", unplug, and check fuse on back of Control Panel.
3. Remove Lower Cooking Grate (16), Grease Catch Can Holder (11) and Flavor Disc (29).
4. Clean area of burned and unburned pellets.
5. Turn Grilla "On."
6. Verify Auger is turning and fuel is dropping into Fire Pot. If Auger is not turning, see "How do I remove the Auger if it jams?" section to the left.
7. If Auger is turning but pellets are not coming out, ensure there are pellets in the Hopper. If it ran empty or this is the first time for use, it will be necessary to prime the Auger (see "GETTING STARTED" section page 7 for directions). This will ensure pellets are at the end of the tube and will begin dropping once unit is turned on.
8. Igniter should begin to turn red within 1 to 2 minutes. If not, see IGNITER REMOVAL / INSTALLATION section on page 9.

Where do I get parts for my Grilla?

Be sure to be ready with your name, phone number, address, Grilla model number and serial number, along with the part identification number from the "Parts Diagram" on page 11. Then contact Grilla Grills online or by phone.

 **CAUTION:** Never squirt gel on a burning or hot fire.

 **CAUTION:** During troubleshooting some components are hot. Allow unit adequate time to cool. Use gloves as needed.

LIMITED WARRANTY INFO

FAHRENHEIT TECHNOLOGIES, INC.

Fahrenheit Technologies, Inc. extends a limited warranty for its products as described on this page.

What is the period of coverage?

This limited warranty covers defects in workmanship and materials for a period of four years from date of first retail purchase.

What does this warranty cover?

During the warranty period, Fahrenheit Technologies, Inc. will replace or repair, at its sole option, any defective Grilla or components of the Grilla returned to us by its original purchaser.

What does this warranty not cover?

This warranty does not cover problems that result from abuse, accident, misuse, problems with electrical power or acts of God (such as a flood or storm). It does not cover uses not in accordance with this operation manual. It does not cover commercial use of the product. It specifically excludes products for which Fahrenheit Technologies, Inc. has not received payment.

How does State Law apply?

This warranty gives you specific legal rights, which may vary from state to state (province to province in Canada). Fahrenheit Technologies, Inc. responsibility for defects in material and workmanship shall be limited to repair and/or replacement as set forth in this warranty. All expressed and implied warranties, including but not limited to, any implied warranties and warranties of merchantability or fitness for a particular purpose are limited for a period of four years from the date of first retail purchase.

What will we not do?

We do not accept liability for incidental or consequential damages, or for any third party claims for damages. Some states (provinces in Canada) do not allow the exclusion or limitation of incidental or consequential damages, so this may not apply to you.

How do you get service?

To exercise your rights under this warranty, contact Grilla Grills online at GrillaGrills.com (make sure you have your Grilla serial number available), or call us at (616) 392-7410.



Fahrenheit
TECHNOLOGIES INC

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SAVE THIS MANUAL FOR FUTURE USE