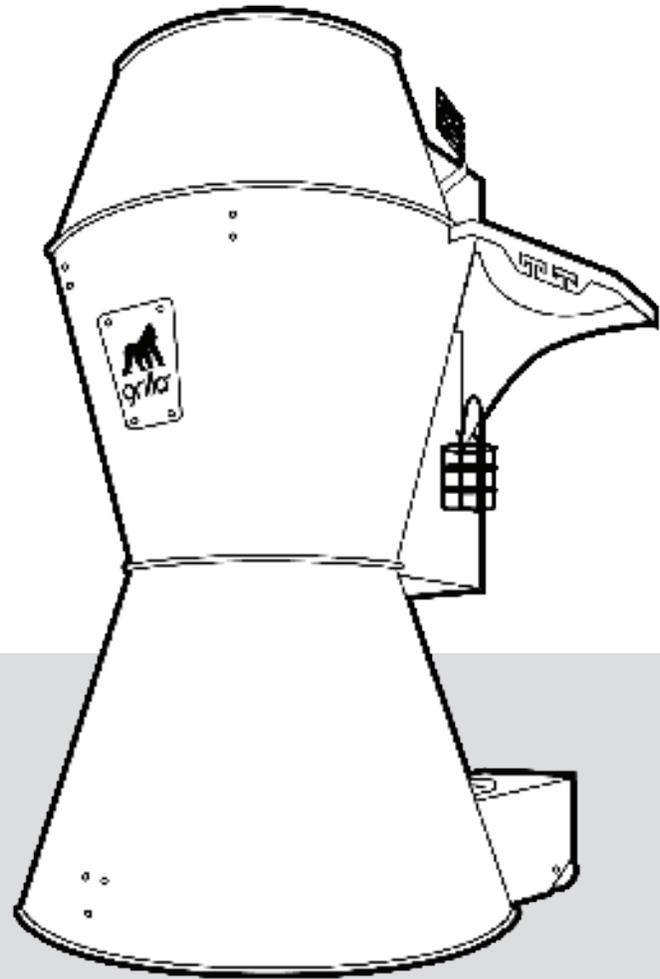
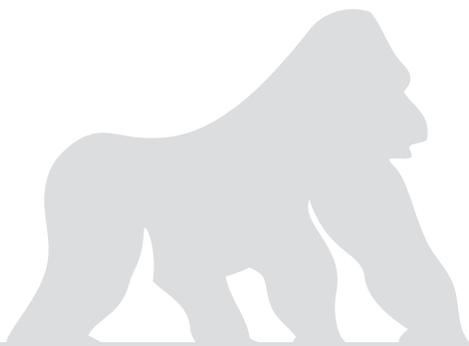


grilla^o

GR-500-C

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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OPERATION

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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.

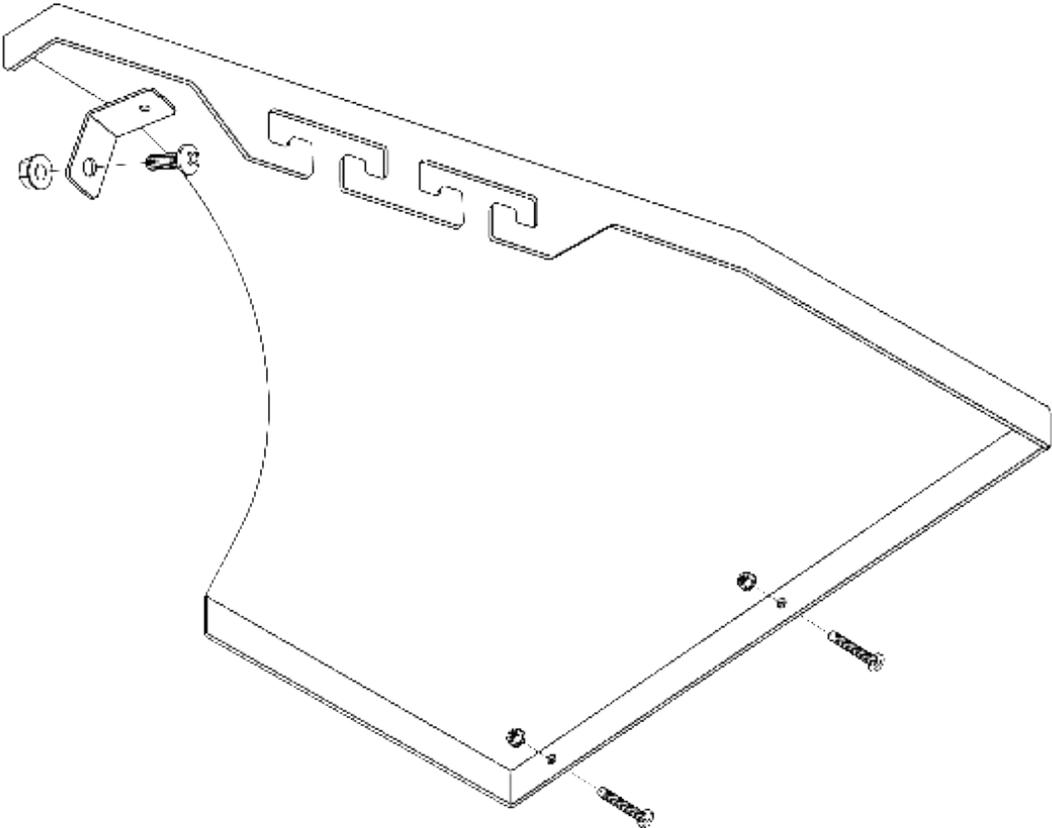
 **CAUTION:** Failure to follow the instructions in this operation manual may result in fire. Please follow all operation and maintenance instructions.

 **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.



START UP:

How to Operate Your Grilla

ATTENTION PLEASE READ BEFORE TURNING ON YOUR GRILL!

Startup:

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

1. Remove grill internal components exposing burn pot.
2. Fill hopper with quality food grade pellets and turn on your grill.
3. Listen/look for pellets to drop into the burn pot, this should take anywhere from 2-4 minutes.
4. Turn your grill off, replace internal components and turn grill back on and set your temperature to 400°F for 45 minutes. Step down temperature to 225 before tuning off grill. *This will burn off any oils leftover from manufacturing.
5. Once fire starts and temp begins to rise close lid. You are now ready to cook!

1. Ensure hopper has pellets.
2. Turn grill on and set desired temperature.
3. Open lid and close once fire has started and temperature begins to rise.

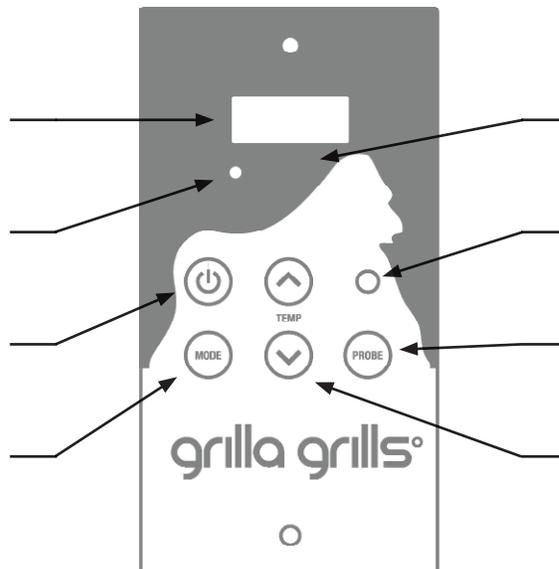
***Note: There is roughly a 15-20 minute stabilization period which must be completed before it will start making corrections to get to the desired setting. It is recommended you leave the lid shut during this period.**

7-Segment Display
Displays temperature & board control modes 1 & 2

Power Indicator
Red "OFF" Green "ON"

Power Button
AC Power to the unit. Hold 2-seconds to shut down grill

Mode Button
Switches mode.



Mode Indicator
Decimal points on the display shows which mode you are in.

Probe Input
Meat probe port.

Probe Button
Temporarily displays the actual temperature of your meat.

Temperature Control
Increase/decrease temperature. Hold for 2 seconds to quickly jump between temps.

STANDARD & DUAL MODE OPERATION

Press the power button to turn the grill on. To turn the grill off, the power button must be pressed and held for 2 seconds.



When powering off the grill, the grill will show "C 5" on the display. This is showing you the grill is in cool down mode for 5 minutes, it will then shut off after 5 minutes.

To switch between modes, simply hold the mode button down. You will see the decimal in the display switch from left to right. Left is Mode 1, right is mode 2. If the grill loses power, it will default to mode 1 set at 250°F.



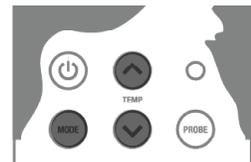
Mode 1

PRECISION TEMP CONTROLLER



Mode 1 is the PID mode on the alpha controller. This will hold steadier temps and a more stable fire. This mode operates off of a feed rate that the user can adjust (although most will not need to). If you find the grill is consistently running hotter than your set point you can lower the feed rate. If it's running consistently colder than your set point you can raise the feed rate. Always make small adjustments when tuning your grill.

To adjust the feed rate press the MODE, UP and DOWN arrow buttons at the same time for about 2 seconds. After doing this the display will stop showing a temperature readout and will show you what the current feed rate is instead. You can then use the Up and Down arrows to raise and lower the feed rate. Once you have the desired feed rate, press the mode button to save the selection.



Mode 2

MORE SWING, MORE SMOKE



Mode 2 does not operate off a minimum feed rate and therefore there are no settings to adjust. Mode 2 allows the grill some flexibility in temperature control to allow the creation of more smoke. This results in a swing of around 10-15°F. Simply set your temperature, and let it ride.

ADDITIONAL INFORMATION

Shutdown Sequence

When power button is pressed for 2 seconds:

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

ErL (low temp) Code

- Grill temp was below 150°F for more than 10 minutes.
-

ErH (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 read out.
-

Ignition Sequence

When power button is pressed:

- Igniter turns on and runs for 4 minutes. At 4 minutes if temp is above 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% during the ignition stage then goes to normal temperature
- control operation.
- Fan turns continuously.
- Board displays current temperature. If below 110°F (likely), the display will be flashing until above 110°F. It has 10 minutes (ERL requirement) to get above this or it initiates ERL code.



WARNING: Do not attempt to move Chimp while running.

Follow these operating instructions exactly as stated to ensure safe and reliable operation. Carefully read this manual.

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.

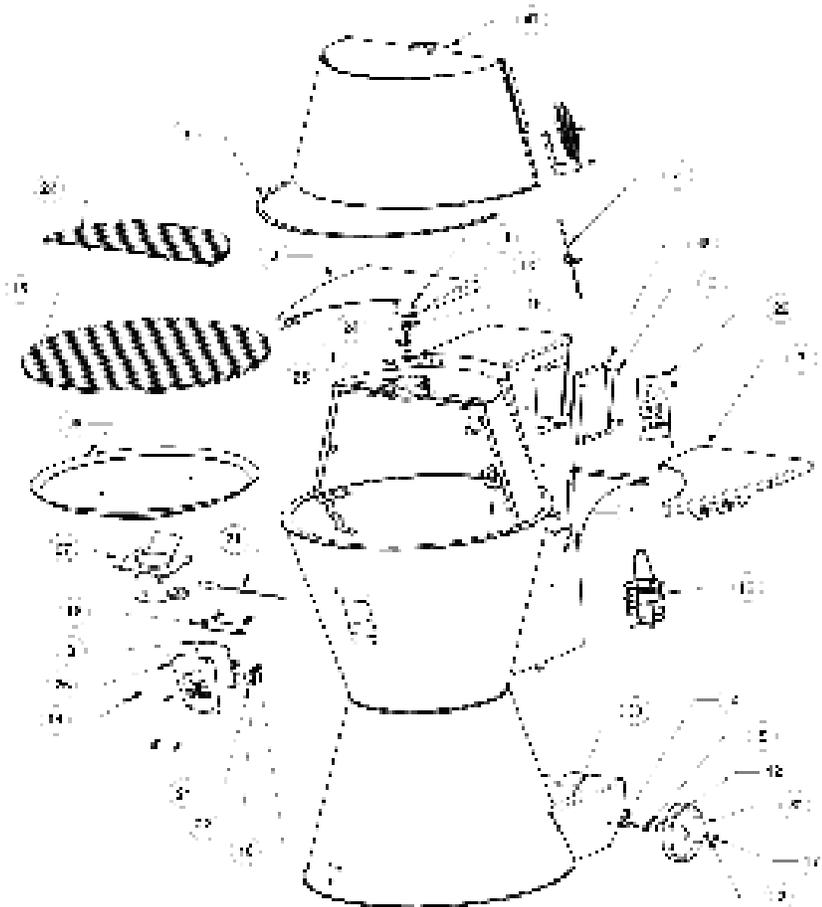
Apple or Fruitwoods Flavoring:

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.

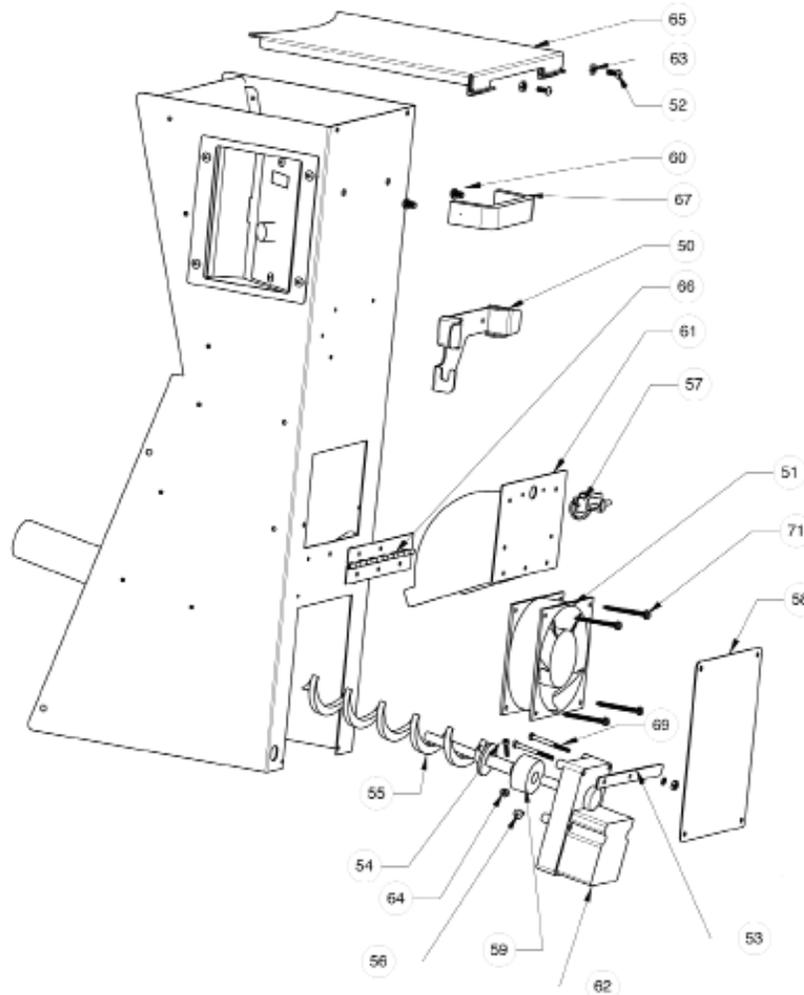
PARTS DIAGRAM



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

ITEM	DESCRIPTION
17	Acorn Nut
18	m6 Hex Nut
19	m10 x $\frac{1}{2}$ " Shoulder Bolt
20	5" Die Caster Wheel
21	Bottom Glass Holder
22	$\frac{1}{4}$ " 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 ½" 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 1¾" 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.



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SAVE THIS MANUAL FOR FUTURE USE