



PELLET SMOKER GRILL

PG12 – OPERATION MANUAL



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.

SAVE THIS MANUAL FOR FUTURE USE

TABLE OF CONTENTS

INTRODUCTION

Page

3 **Safety Information**

4 **Grilla Features**

OPERATION

Page

5 **Grilla 101: How To Operate Your Grilla**

Getting Started

Operating Your Grilla

8 **Approved Fuel: Wood Pellets**

9 **Grilla Maintenance and Care**

10 **Troubleshooting and Frequently Asked Questions**

12 **Limited Warranty Information**

13 **Parts Diagram**

**Thank you for purchasing the best wood pellet smoker grill on the market.
Welcome to Grilla.**

Grilla's even temp chamber, keep-heat swing lid and flavor disk all deliver even convection, mouth watering flavor, and fall off the bone tenderness that will make your patio the talk of the jungle.

Manufactured By:



Fahrenheit
TECHNOLOGIES INC

558 East 64th Street
Holland, MI 49423

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; especially keep children and pets away from Grilla at all times.
- 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 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 or falling into water, do not use Grilla within 10 feet of pool, pond or other body of water.

- 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 or after appliance malfunctions or has been damaged in any manner. Contact your Grilla dealer for examination, repair or adjustment.
- Outdoor extension cords should be marked with suffix letter W-A and with a tag stating "Suitable for Use with Outdoor Appliances".

Disclaimer of Warranty

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

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

18 Gauge Steel

Rock Solid, King Of The Jungle Construction, powder coated for a long lasting finish

Fire Pot

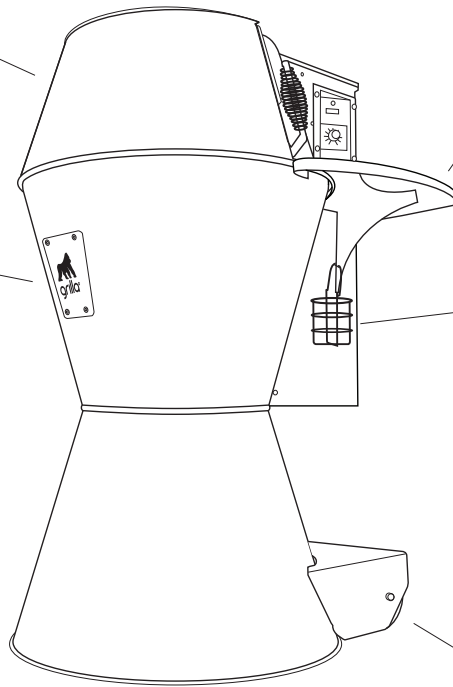
Made of 13 gauge steel, it removes easily and cleans quickly

Even Temp Hood

Round shape eliminates hot/cold corners

Never Flare Flavor Disc

Prevents grease flare ups, keeps the flame away from food



Hopper

20 lb pellet capacity

Stainless Steel Side Trays

Added surface for plates and grilling utensils - non-rusting

Cord and Cord Wrap

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

Grease Catch Can Holder

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

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

5" Rubber Wheels

Rolls smoothly, even over rough terrain

DIGITAL CONTROL PANEL

High Temperature Safety Shutdown

If unit exceeds 615° shutdown is initiated and an error will be displayed

LED Screen

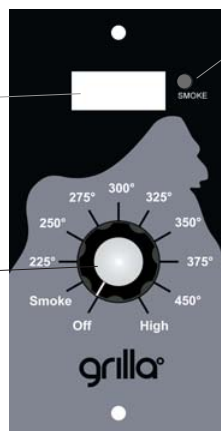
Displays current temperature and smoke setting

Low Temperature Safety Shutdown

If unit drops below 110° shutdown is initiated and an error will be displayed

Control Dial

Choose Smoke or Temperature Setting (see page 6 for explanation)



Smoke Dial

16 smoke settings

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 the Upper and Lower Cooking Grates with a mild soap and detergent first.
2. Open Hopper Lid and fill the Hopper with your choice of wood pellet fuel. The Hopper can hold up to 20 lbs of pellets.
See “APPROVED FUEL” (page 8) for fuel reference and sources.
3. For your first grilling or if the Grilla runs out of fuel, you will need to ensure the Auger is filled to the end by removing the Lower Cooking Grate and Flavor Disc.
4. Follow instruction #12 (under “Operating Your Grilla”) and turn grill on. The Igniter should turn red. Once fuel begins to drop, shut grill off and restart.
5. To season: follow instruction #12 (under “Operating Your Grilla”), turning the Control Dial to “High” for 30 minutes with the Lid closed.
6. This must be done before cooking any food on the Grilla.
7. Once this initial seasoning is complete, you should not have to repeat seasoning section.

OPERATING YOUR GRILLA

1. Open the Hopper Lid. Make sure there are no foreign objects in the Hopper or Auger.
2. Fill the Hopper with your choice of wood pellet fuel. Hopper can hold up to 20 lbs of fuel. See “APPROVED FUEL” (page 8) for fuel reference and sources.
3. Close the Hopper Lid.
4. Place can with large opening on top into the Grease Catch Can Holder. Excess grease will drip into can and can be removed for easy clean up.

⚠ CAUTION: Remove Grease Catch Can Holder before moving your Grilla

5. Make sure Control Dial is in the “Off” position before connecting to a power source.
6. Unwrap the cord from the Cord Wrap and plug into the nearest 110 volt AC power outlet. You are now in the “Power On Mode”.

⚠ CAUTION: To protect against electrical shock do not immerse cord or plug in water or other liquids.

7. Before starting your Grilla, open the Lid half way.
8. Turn the Control Dial from “Off” to the “Smoke” setting. You are now in the “Ignition Mode” where the Combustion Fan turns on, the Igniter turns on and the fuel feed Auger starts to rotate - delivering fuel at its maximum rate (refer to “Ignition Mode” for more details).
9. The temperature should show on the LED Screen along with 3 flashing dots, this lets you know the grill is in “Ignition Mode” and the Igniter is on.
10. In about 5 minutes, smoke will be coming out of the Grilla as the pellets ignite.
11. After assuring the pellets have ignited, close the Lid.

12. Leave the Control Dial on "Smoke" or choose a specific temperature: 225°- High.
13. When finished, turn Control Dial to "Off" and allow the Grilla to complete "Cool Down Mode" before removing plug (refer to "Cool Down Mode" for details).
14. Store cord around Cord Wrap when Grilla is not in use.
15. After your Grilla cools completely, cover or put away to protect from rain.

⚠ WARNING: Do not move your Grilla while in operation or while Grilla is hot. Make sure the fire is completely out and the Grilla is completely cold before transporting the Grilla.

Smoke Mode

- In Smoke Mode (normal setting), Grilla maintains a steady cooking temperature by pausing the fuel feed auger for a specific time, based on the P setting. This in turn determines the cooking temperature. The higher the Smoke Dial (P0 – P15) the longer the auger pauses, resulting in a lower temperature. The Smoke Dial has 16 P settings, with the pre-set default being P8. When you change the Smoke Dial, the P setting (P0 - P15) is shown on the LED screen for 3 seconds; the display then shows the current temperature.

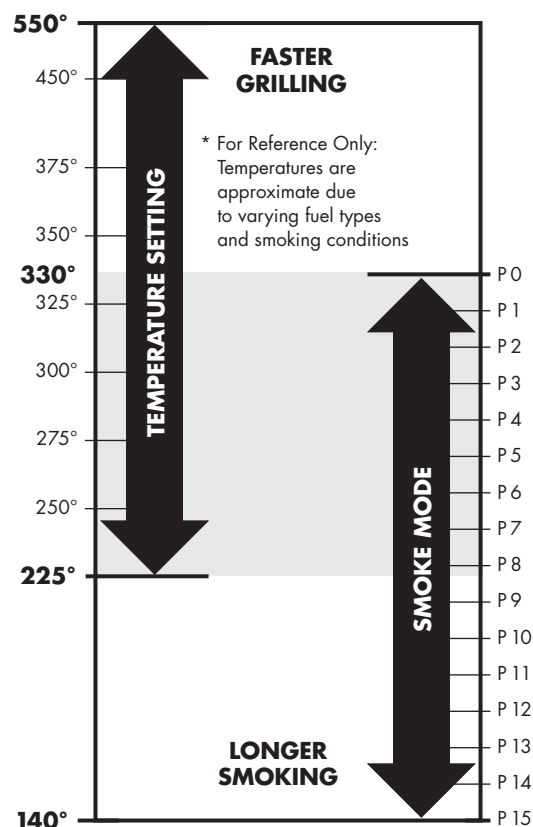
NOTE: The highest smoke setting (P15) may produce an INADEQUATE FUEL RATE for your pellet type, starving the fire. If this happens, reduce the Smoke Dial P setting by at least two (example P15 to P13) and restart the unit.

Temperature Setting

- If you choose to smoke your food at a known temperature, select it on the Control Dial. The fuel feed rate will then automatically adjust to maintain your desired temperature while delivering smoke.
- In High setting, sometimes used for grilling as opposed to smoking, the fuel auger will run continuously and the temperature will be determined by your fuel type, up to 550°.

NOTE: If the temperature rises above 615°, Grilla goes to "HIGH LIMIT ERROR MODE" (refer to "High Limit Error Mode" for details).

NOTE: If temperature falls below 110°, the displayed temperature flashes. If the temperature is less than or equal to 110° for 10 consecutive minutes, Grilla goes to "LOW LIMIT ERROR MODE" (refer to "Low Limit Error Mode" for details).



Ignition Mode

When the Control Dial is turned from the "Off" position to "Smoke" or any of the temperature settings, and AC power is applied, the Control Panel enters the Ignition Mode.

1. The Combustion Fan turns on.
2. The Igniter turns on.
3. The fuel feed Auger turns steady on delivering fuel at its maximum rate.
4. The current temperature is shown in the LED Screen along with 3 flashing dots, signifying the Grilla is in Ignition Mode and the Igniter is on.
5. At 4 minutes:
 - If Control Dial is set to "Smoke", the Auger runs per Smoke Switch setting.
 - If the Grilla temperature has increased 30° or is over 150°, Igniter turns off and the Grilla enters Smoke/Cook operation.
6. At 5 minutes (if reached), Igniter turns off and the Grilla enters Smoke/Cook.

Low Limit Error Mode

- When the message "ErL" flashes on the LED Screen, the Grilla temperature was at or below 110° for 10 consecutive minutes.
- The Auger and Igniter turn off. The Fan runs for 3 minutes and is then turns off.
- Low Limit Error Mode is cleared by setting the Control Dial to the "Off" position.

High Limit Error Mode

- When the message "ErH" flashes on the LED Screen, the Grilla temperature is greater than 615°. The Auger, Igniter, and Fan turn off.
- High Limit Error Mode is cleared by setting the Control Dial to the "Off" position.

Cool Down Mode

- When the Control Dial is turned to the "Off" position, the Grilla enters the Cool Down Mode.
 1. The Combustion Fan stays on.
 2. The Auger turns off.
 3. The Igniter turns off.
 4. A cool down timer is flashes in the LED Screen displaying; "CXX", where XX = current cool down timer numbers. The timer starts at 3 minutes and goes down from there each minute.
 5. When the timer on the LED Screen hits 0 minutes, the Combustion Fan and LED Screen turn off.

APPROVED FUEL: WOOD PELLETS

Grilla is only approved for burning barbecue wood pellets. Wood pellets are small in size, and generate about 8,200 BTU's per pound with very little ash and low 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, 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 or is highly recommended for any baking.

Alder Flavoring:

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

GRILLA MAINTENANCE AND CARE

⚠ CAUTION: Periodic maintenance should only be done while the Grilla is shut off and cold. Time frames are suggestions only, more or less frequency may be required depending 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 two Hex Nuts (70)
6. Remove Auger Stop (53)
7. Remove single screw at the bottom of the Auger Screw Assembly (55)
8. Slide Auger Screw Assembly out
9. Reverse steps for re-installation, ensuring Auger Stop (53) is between the 12 o'clock and 2 o'clock position when installed

FIRE POT REMOVAL/INSTALLATION

1. Turn Grilla "Off"
2. Remove Lower Cooking Grate (16), Grease Can Holder (11) and Flavor Disc (29)
3. Loosen 2 Wing nuts (42) and slide Igniter Handle (41) back
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
2. Remove Wing Nuts (42) completely. Igniter Bracket (43) will drop
3. Reach into Fire Pot opening and remove bracket through opening
4. Pull wires out to expose connectors and unplug
5. Use Allen Wrench to loosen collar
6. Slide Cartridge Heater (40) out
7. Call your local Grilla dealer for replacement part
8. Reverse steps for re-installation

CONTROL PANEL REMOVAL

1. Unplug Grilla
2. Remove two screws holding Control Panel on and carefully remove

RTD REPLACEMENT

1. Turn Grilla "Off"
2. Remove screw and nut on RTD Probe (5)
3. Remove Control Panel (see "CONTROL PANEL REMOVAL" section)
4. Once Control Panel is removed loosen two screws holding the small white wires in place
5. From under the right side Tray pull the wire out from the Hopper
6. Remove screw on RTD
7. Reverse steps for installation

VIEWING GLASS/FLAME CHECK WINDOW CLEANING

1. You will periodically need to clean the viewing Glass (9) in the Grilla flame check window
2. Unplug the Grilla and make sure it is **COMPLETELY COLD**
3. Remove Lower Cooking Grate (16), Grease Can Holder (11) and Flavor Disc (29)
4. Reach inside Grilla and wipe interior side of Glass (9) with soap and water
5. Re-install Flavor Disc, Grease Can Holder, Lower Cooking Grate

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.

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 your Grilla dealer or at www.mygrilla.com.
- You should thoroughly clean and inspect your Grilla on a regular basis.

TROUBLESHOOTING AND FAQ

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 your local Grilla dealer

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, check fuse on back of Control Panel (see "CONTROL PANEL REMOVAL" section on page 9 under "Grilla Maintenance and Care")
3. Turn Grilla "Off"
4. Remove Lower Cooking Grate (16), Grease Catch Can Holder (11) and Flavor Disc (29)
5. Remove Fire Pot (see "FIRE POT REMOVAL/INSTALLATION" section on page 9 under "Grilla Maintenance and Care") and clean
6. Re-install Fire Pot
7. Turn Grilla "On"
8. Verify Auger begins to turn and fuel is dropping into Fire Pot. If Auger is not turning see "How do I remove the Auger if it jams?" section above
9. 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 5 for directions). This will ensure pellets are at the end of the tube and will begin dropping once unit is turned on
10. Igniter should begin to turn red within 1-2 minutes. If not see IGNITER REMOVAL/INSTALLATION (page 9)
11. The Grilla can be used without the Igniter by simply following the "How to manually light your Grilla" section

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 5)
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

How do I manually light my Grilla?

1. Turn Grilla "Off"
2. Fill Hopper
3. Remove Lower Cooking Grate, Grease Catch Can Holder and Flavor Disc
4. Pour ½ cup of pellets in pot
5. Squirt 2 tablespoons of alcohol gel fire lighter on top of pellets
6. Light with long reach butane lighter

⚠ CAUTION: NEVER SQUIRT GEL ON A BURNING OR HOT FIRE.

7. Let gel and pellets burn for approximately 4 minutes
8. Once fire is going reinstall Flavor Disc, Lower Cooking Grate and Grease Catch Can Holder with can
9. Turn Control Dial to the "Smoke" position and leave Lid half way open
10. Allow 10 minutes for Grilla to preheat before placing any food onto your Grilla

Where do I get new parts for my Grilla?

Contact your Grilla dealer. 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 13.

Why is there a cap on the pellet tube?



The snap on Pellet Tube Cap is designed to prevent any pellets remaining in the tube from contacting the flame. This is to insure the most efficient combustion; please do not remove the cap.

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

LIMITED WARRANTY INFORMATION

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 three 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 returned to us, or to one of our dealers, 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 three years from the date of first retail purchase.

What will we not do?

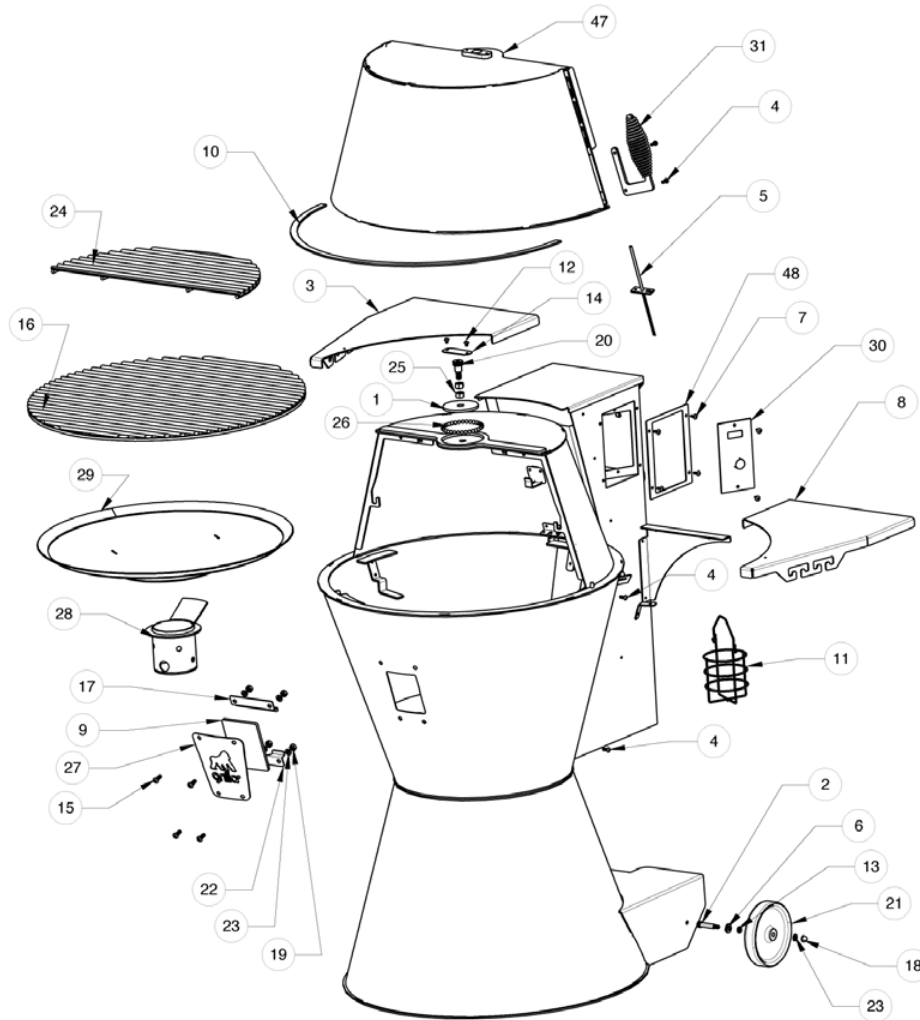
We do not accept liability for incidental or consequential damages, or for any third party claims for damages against the retail purchaser of this product. Some states (provinces in Canada) do not allow the exclusion or limitation of incidental or consequential damages, so this may not apply to you.

How do you get service?

To exercise your rights under this warranty, contact the dealer from whom you purchased it (make sure you have your Grilla serial number available), or call us at (616) 392-7410.

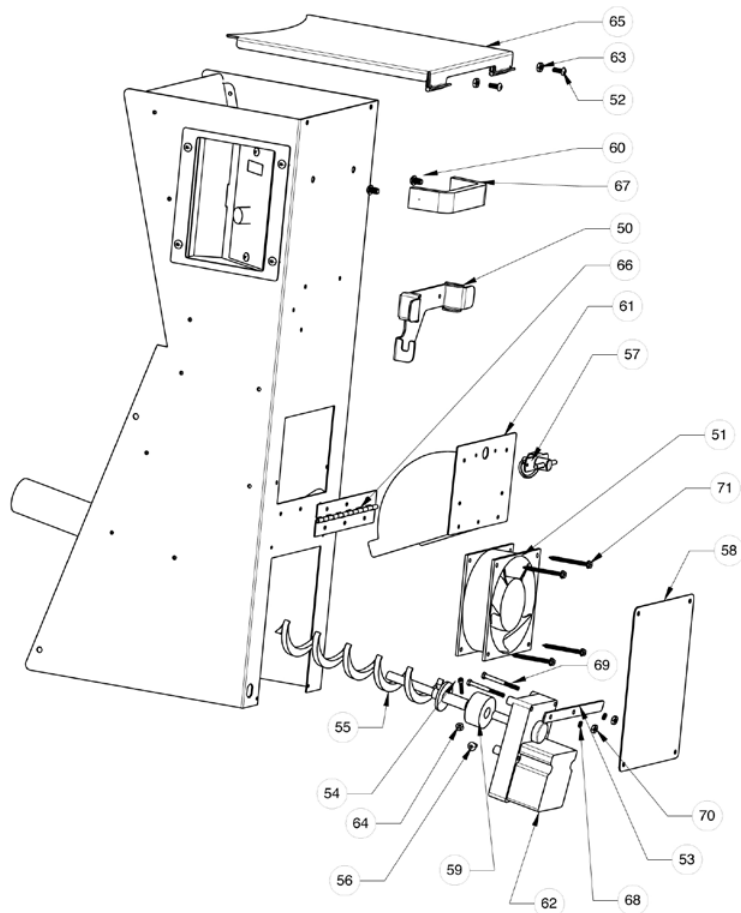


PARTS DIAGRAM



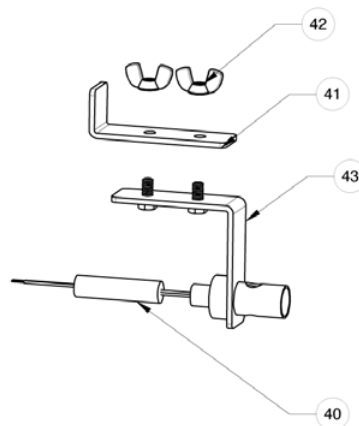
ITEM	DESCRIPTION
1	Center Washer
2	5/16x1.25 Shoulder Bolt
3	Left Side Tray
4	#10-24 Black Zinc BHSS 1/2" Long
5	RTD Probe
6	5/16 Washer
7	#8 x 1/2 Square Drive
8	Right Side Tray
9	Glass
10	Lid Gasket
11	Grease Catch Can Holder
12	#10-24 SS BHSS 1/4" Long
13	Hardened Wheel Washer
14	Lid Pivot Cover
15	1/4-20 x 1/2 SS Button Head

16	Lower Cooking Grate
17	Top Glass Holder
18	Acorn Nut
19	1/4-20 Hex Nut
20	1/2" x 1/2" Shoulder Bolt
21	5" Die Caster Wheel
22	Bottom Glass Holder
23	1/4" Lock Washer
24	Upper Cooking Grate
25	3/8-16 Nut
26	250 Ball Bearing
27	Window Flange
28	Fire Pot
29	Flavor Disc
30	Control Panel
31	Lid Handle



ITEM	DESCRIPTION
50	Cord Wrap
51	Grill Blower
52	#10-24 Black Zinc BHSS 1/2" Long
53	Auger Stop
54	6-32 x 750 Screw
55	Auger Screw Assembly
56	#8 x 1/2 Square Drive
57	Ash Pan Latch
58	Maintenance Cover
59	Auger Bushing
60	1/4-20 x 375 BHS
61	Trap Door
62	Grill Auger Motor
63	#10-24 Nylon Lock Nut
64	6-32 Lock Nut
65	Hopper Lid
66	Trap Door Hinge
67	Hopper Handle
68	#8 Lock Washer
69	#8-32 Hex Bolt 1 3/4" Long
70	#8-32 Hex Nut
71	#8 2" Long Sheet Metal Screw

ITEM	DESCRIPTION
40	Cartridge Heater
41	Igniter Handle
42	Wing Nut
43	Igniter Bracket





Fahrenheit
TECHNOLOGIES INC

558 East 64th Street
Holland, MI 49423
www.fahrenheittech.com
www.mygrilla.com

SAVE THIS MANUAL FOR FUTURE USE