

ALPHA CONNECT

OPERATION MANUAL



ALPHA CONNECT

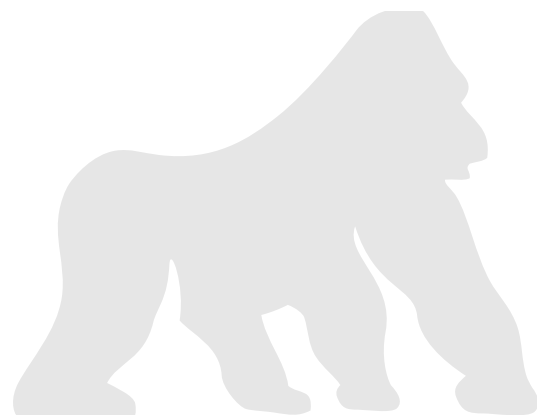
SAVE THIS MANUAL FOR FUTURE USE

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 but 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.

Fast forward a few successful years: same two guys, same idea. Only this time, bring a rock-solid, proven smoker-grill to the market using the same streamlined business model that delivers savings to the consumer. Design the grill to

efficiently feed you and your friends or the entire neighborhood. Make it easy to use and good looking. Hundreds of design hours later, the Chimp was born.

Just like a silverback is the proven and respected leader in a family of mountain gorillas, so too is the Chimp the patriarch of the Grilla family of smoker-grills. No confusing Chimp with any of these flimsy me-too grills. Been there, dont that.

All Grilla products, including pellets, sauces and accessories, 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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PLEASE NOTE: FAILURE TO FOLLOW THIS OPERATIONAL MANUAL IN ITS ENTIRETY WILL VOID ALL WARRANTIES.



WELCOME

Congrats on either your WiFi compatible grill purchase OR your Alpha Connect controller upgrade! Follow the steps below to setup your account, connect your grill, adjust settings, troubleshoot and more. As always, thanks for your purchase! Now go smoke something... preferably food related...on our grill.

If you have purchased this controller as an upgrade for your current grill, you will need to first install it on your grill. NOTE: You will have to remove and replace the current board. There is a possibility you may have to drill a larger hole to allow your RTD to fit through the housing shelf on the side of the barrel for a Silverbac.





1. DOWNLOAD

First download the app by scanning the QR code below, or search “Grilla Grills” in the iTunes App Store or on Google Play.

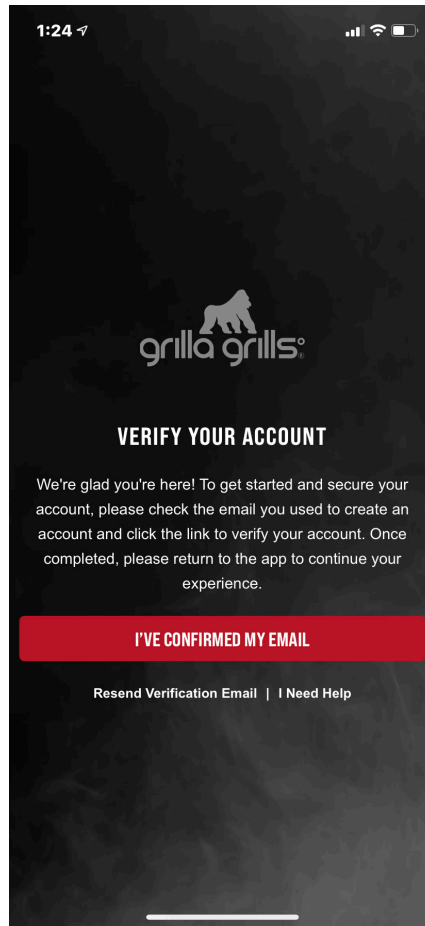
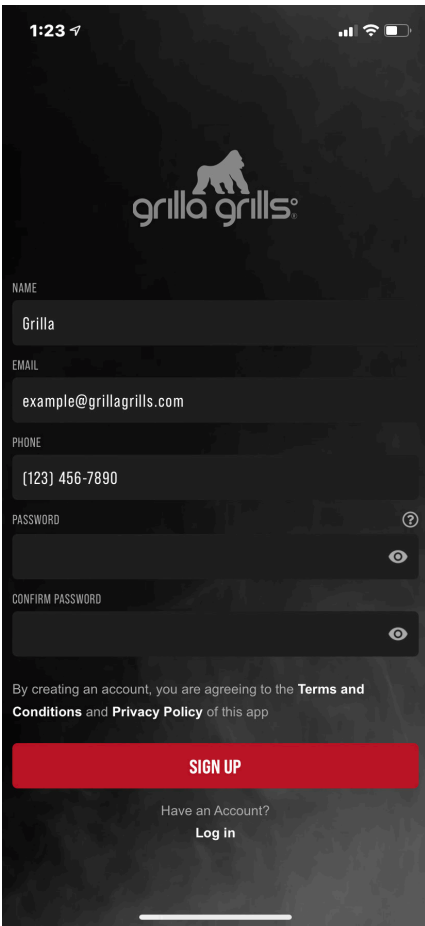


2. ONBOARDING

2.1 | ACCOUNT CREATION

To create your Grilla Grills account, open the Grilla Grills application and fill out the account information. Once finished, you will need to confirm your email account. Just open the email we sent to the address you’ve provided, click the blue “Verify Email” link, and you are all set!

*Be sure to remember your password as the next time you use the app you will have to type in your credentials, after that the app will remember you.



Welcome to the Grilla Grills Family > Inbox x

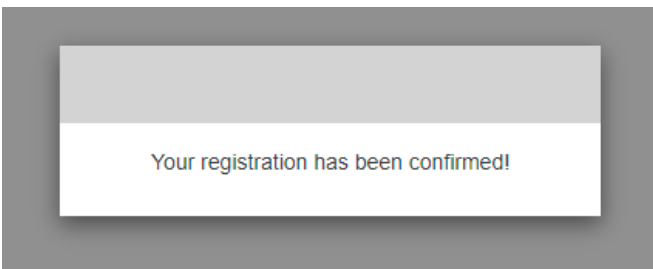


grillmaster@grillagrills.com via amazonses.com
to your email

Welcome to the family, we are glad you're here.
To activate your account, please click the link to verify your email.
[Verify Email](#)

Questions? Please call (616) 392-7410 with any questions.
Now get out there and grill!

← Reply ➡ Forward

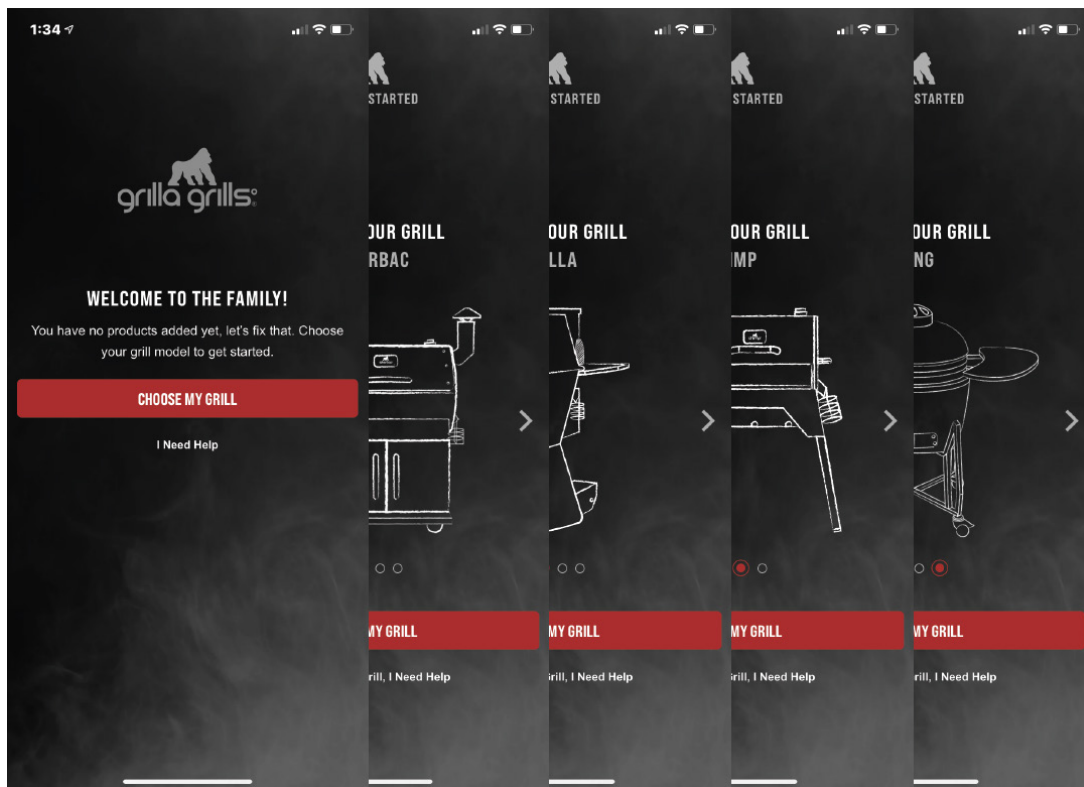


CONT.

2.2 | CHOOSE

Now let's select your grill. The instructions may vary depending on which one you have. The WiFi enabled versions of each pellet grill will need a WiFi connection, and a bluetooth enabled smartphone or tablet.

The Kong, Primate and non-WiFi enabled pellet grill options do not communicate with the application.



2.3 | CONNECT

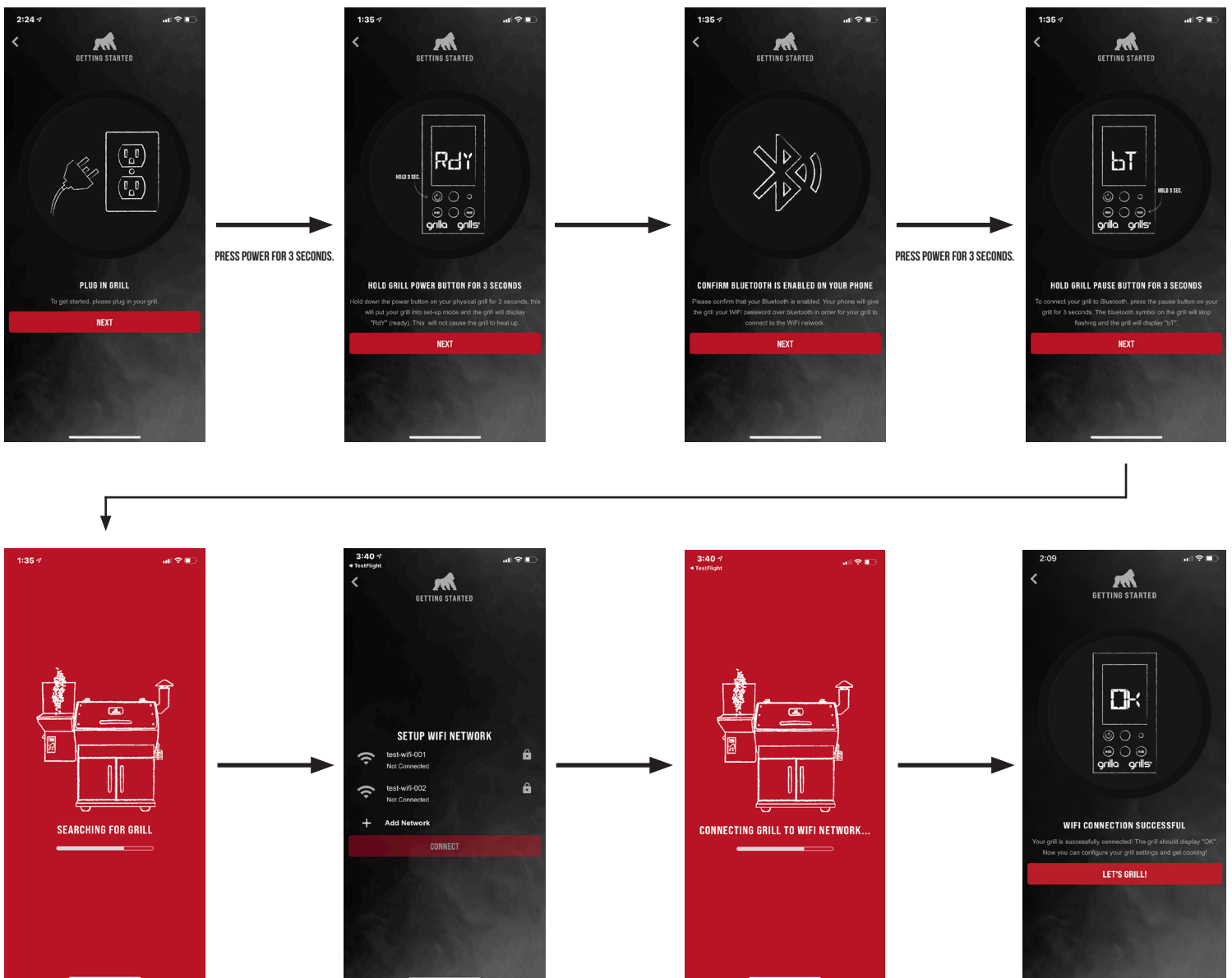
Important:

You will need to connect the grill to your WiFi (be sure to use the same WiFi connect as your device). If your router is a dual band router and your device is connected to the 5GHz signal it will not work. Switch to the 2.4GHz signal to connect.

After following the steps in FIG 2, you should see "OK" displayed on your grill. Your grill is now paired to your phone.

Finally give your grill a name and set its location to avoid confusion with your other Grilla Grills.

FIG 2



3. SET UP & SEASONING

*This is mainly for first time users. Customers that have upgraded from our PRO/ALPHA to WiFi controller can skip this section because at this point you are probably a “seasoned” veteran.

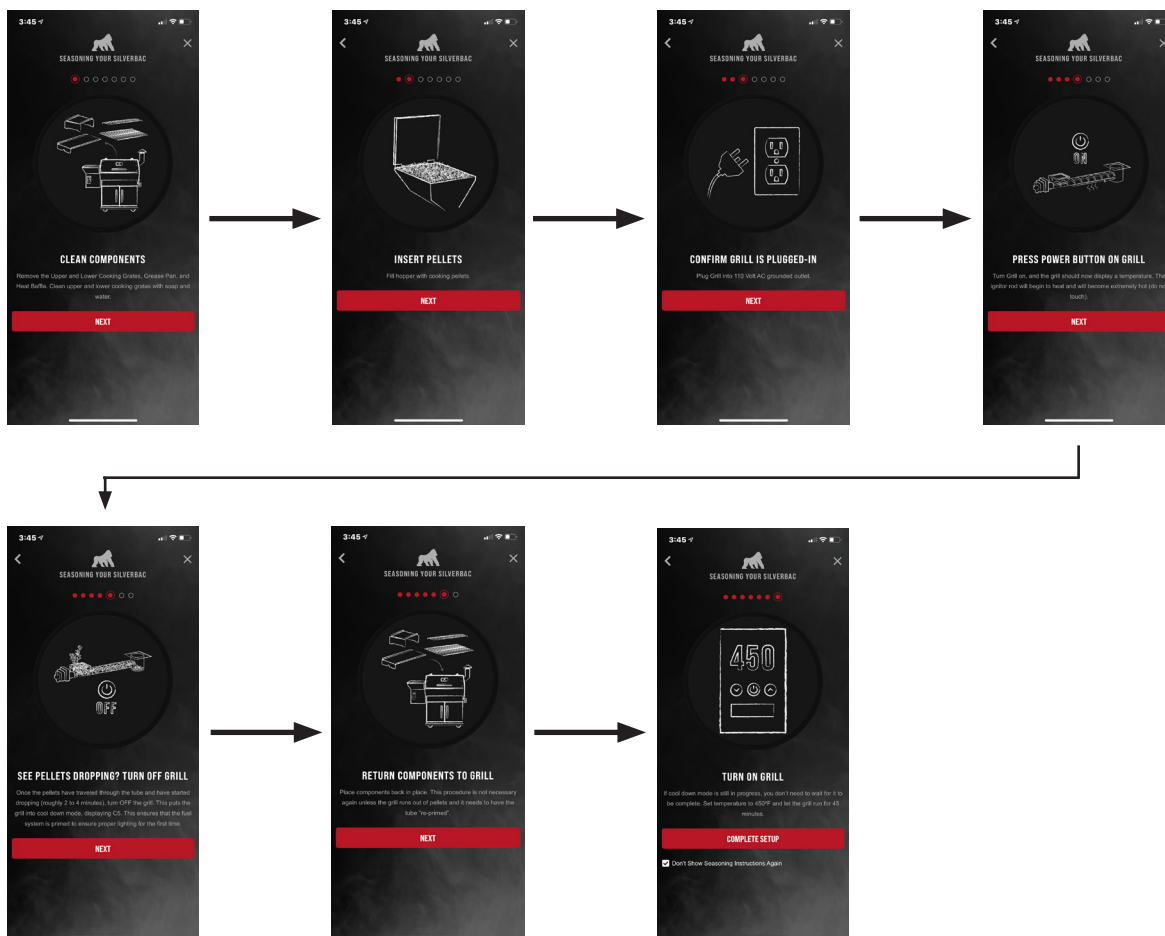
3.1 | BEFORE YOU GRILL

When you set up your grill for the first time some steps need to be taken to clean and prime it for cooking. We recommend cleaning all removable internal components with soap and water to start. Next, we'll prime the grill.

To prime your grill, add pellets to your hopper, turn your grill on and wait until you see the pellets dropping into the burn pot. If you hear them dropping in, turn off the grill and RETURN YOUR CLEANED INTERNAL COMPONENTS TO THEIR SET POSITION. Turn your grill back on, set the grill to 450°F, and wait at least 45 minutes for the grill to finish it's initial burn-in. Reference FIG 3.

Once complete, you're ready to cook!

FIG 3

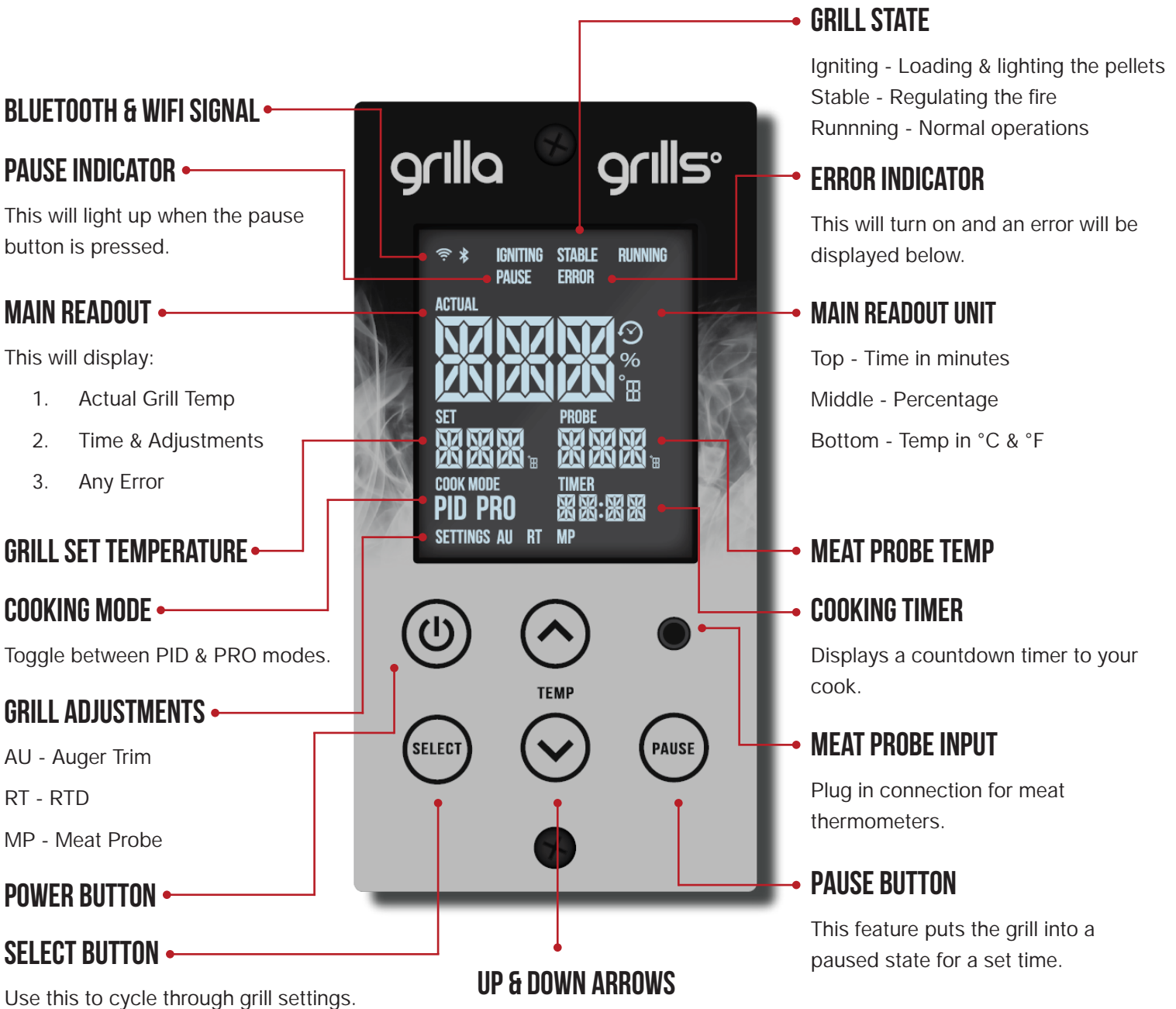


4. THE BOARD

Now that setup is complete, let's learn the new control board. Below, in FIG 4, is a diagram of what each function and button does on the Alpha Connect WiFi Controller.

Read the additional information on how to set and change these functions on the next few pages.

FIG 4



5. BASIC OPERATION

5.1 | TURN ON YOUR GRILL

Press the top leftmost button highlighted in FIG 5. The display should light up and show default temperature of 250°F on PID mode (or any previously saved settings) and should be in the ignition state. Reference FIG 5.

*To power off, hold for 3 seconds.

*Be sure the grill is in a safe location and free of anything flammable near or on the grill.

5.2 | SET YOUR DESIRED TEMPERATURE

By default your grill is set to 250°F (120°C) on startup. To change this simply hold/press the up or down arrows until you reach the temperature you desire. Reference FIG 6.

5.3 | WAIT

Ignition - Your grill will start to feed the burn pot pellets and the igniter will heat the pellets up to ignition point. This state will last about 4-8 minutes. At this point you will see heavy smoke that will diminish once the fire starts.

*Recommended to leave grill lid open during this state, closing when cleared.

Stable - During this time, your grill is loading more pellets and running off a set time interval to establish a stable fire. This time is crucial so avoid unnecessarily opening the grill. This may last up to 14 minutes.

Running - Once the grill reaches this state, it's stable and running. The controller is getting temperature

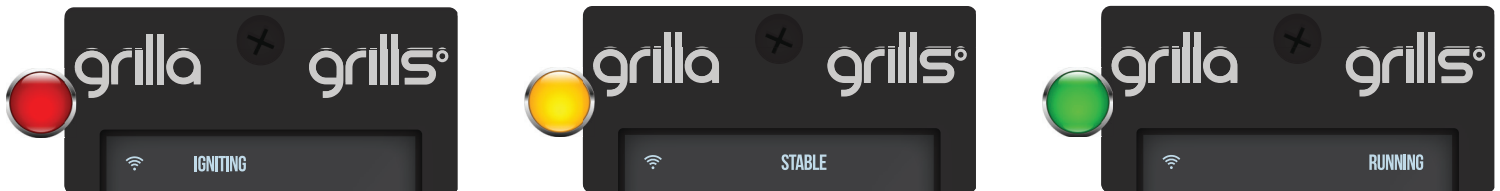


FIG 5

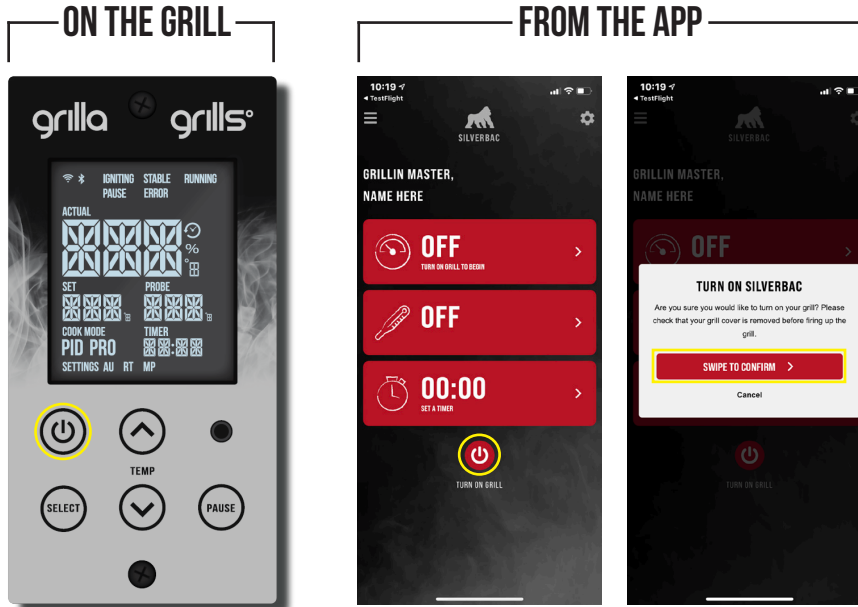


FIG 6



Adjust temp with the circular dial.

OR

Use the directional arrows.

6. ADJUSTING YOUR GRILL

6.1 | TIMER FEATURE

Your grill has many features and settings that can be tweaked to get the best experience for you. On the control board, you can access most of these by holding down the select button. Via the app, they are spread around in convenient places. Follow along with the next few pages to learn a bit more.

Control Board - Cycle through settings by holding select for 3 seconds. Press select repeatedly to navigate through each setting. Use the directional arrows to set and adjust. Once you are done, press & hold select to exit.

Mobile App - Many settings are adjusted through the gear at the top right of your screen. You may need to scroll down to view all settings. Be sure to save your changes once complete. Additional settings like the time and probe are located along the gray quick access banner. Reference FIG 7.

6.2 | COOK MODES

PID Mode is a “smart” temperature control mode. It regulates temperature based on feedback the controller receives from your grill. It will constantly monitor and improve the efficiency and temperature stability as you cook. PID Mode does sacrifice a bit of the smoke flavor in order to achieve more accurate temperature control.

PRO Mode works based on time intervals that have been tested for years. This mode allows for the best temperature swing for producing smoke. It may be slightly less accurate than PID mode, but the flavor will more than make up for that. Reference FIG 8.

FIG 7

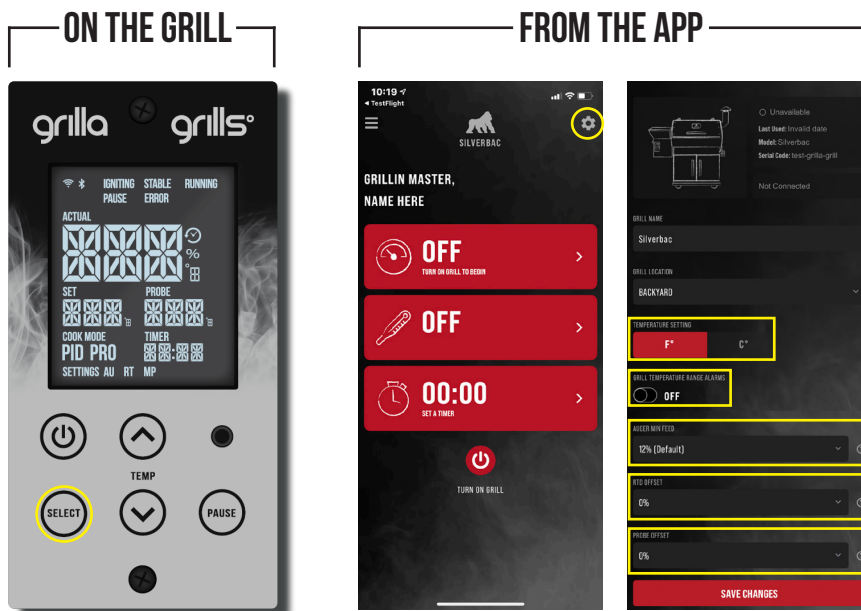


FIG 8



Hold Select for 3 seconds.

Toggle between modes.

Hold Select to exit.

CONT.

6.3 | TIMER FEATURES

A timer feature has been added so you can keep track of your cooks. You can either set a cooking timer with the grill or through the Grilla Grills app. Reference FIG 9.

FIG 9

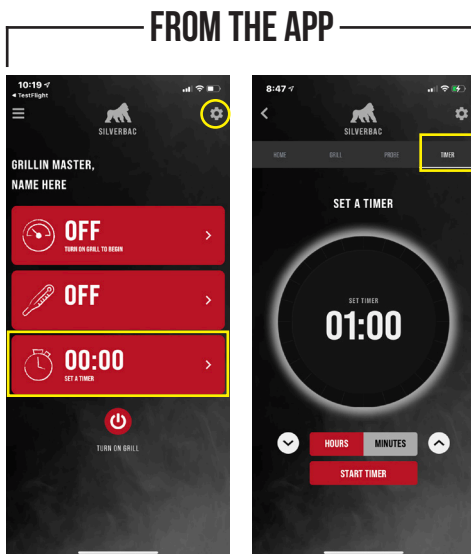


Hold Select for 3 seconds, then keep pressing it until you see the timer display blinking.

Use the direction arrows to set your hours.

Pressing Select again brings you to the minutes column. Repeat the last step to adjust minutes.

Press & hold Select to exit and save your timer.



There are two ways to set a timer on your app.

One is the main dashboard you see on the left.

The other is from the top menu bar after clicking on the gear.

6.4 | TRIM SETTINGS

AU (Auger): Based on both external & internal factors, your grill may not be running as hot or as cool as you would like.

For instance, in places like Florida on a hot day, to get the lower temps like 180°F you may need to adjust your Auger to a lower percentage. Opposite if you live in Canada during the middle of a blizzard and for whatever reason you are cooking, you may need to crank your minimum feed rate up to compensate for frigid temps.

Out of the box our grills have a set feed rate:

- Grilla: 15% default, can be varied from 8-25%
- Silverbac: 12% default, can be varied from 4-20%
- Chimp: 9% default, can be varied from 4-20%

Change your set feed rate by referencing FIG 10.

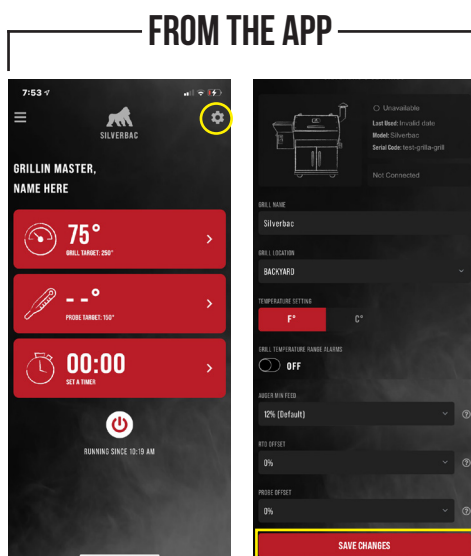
FIG 10



Hold Select for 3 seconds, then keep pressing it until you see Settings AU display blinking.

Set to desired offset using directional arrows. You can adjust by 1% increments.

Press & hold Select to exit and save setting.



To change the Auger Offset, navigate to the settings page via the gear on the top right of the main dashboard.

Scroll down until you see Auger Min Feed. Be sure to save your changes afterwards.

CONT.

6.4 | TRIM SETTINGS

RT (RTD): To adjust for any RTD variances or discrepancies via 3rd party temperature units, an adjustment can be made. Our controller has a +/- 15% offset to dial your actual grill temperature in very precisely.

Out of the box our grills have a set RTD Offset of 0%. Adjustments can be made -15% to 15% in both directions.

Change your set RTD Offset by referencing FIG 11.

FIG 11



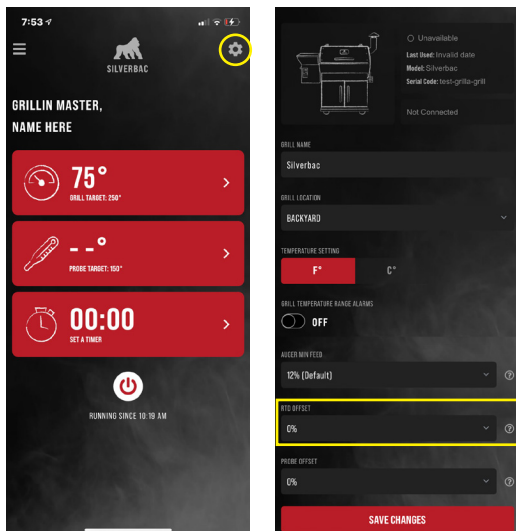
Hold Select for 3 seconds, then keep pressing it until you see Settings RT display blinking.

Set to desired offset using directional arrows. You can adjust by 1% increments.

Press & hold Select to exit and save setting.

*Reference Temp Chart below.

FROM THE APP



To change the RTD Offset, navigate to the settings page via the gear on the top right of the main dashboard.

Scroll down until you see RTD Offset and adjust there. Be sure to save your changes afterwards.

TEMP CHART

°F	SILVERBAC	GRILLA	CHIMP
DEFAULT:	- 12 -	- 15 -	- 12 -
- 0°F	+ 20	+ 22	+ 20
0 - 45°F	16 - 20	19 - 21	18 - 20
46 - 75°F	12 - 16	15 - 18	14 - 17
75°F	8 - 12	10 - 14	11 - 13
+ 100°F	4 - 8	6 - 9	7 - 10

6.4 | TRIM SETTINGS

MP (Meat Probe): Just like RTD's, meat probes can act the same way. To compensate for any discrepancies based on 3rd party temperature units, an adjustment can be made. Our controller has a +/- 15% offset to dial your meat probe temperatures very precisely.

Out of the box our grills have a set Probe Offset of 0%. Adjustments can be made -15% to 15% in both directions.

Change your set Probe Offset by referencing FIG 12.

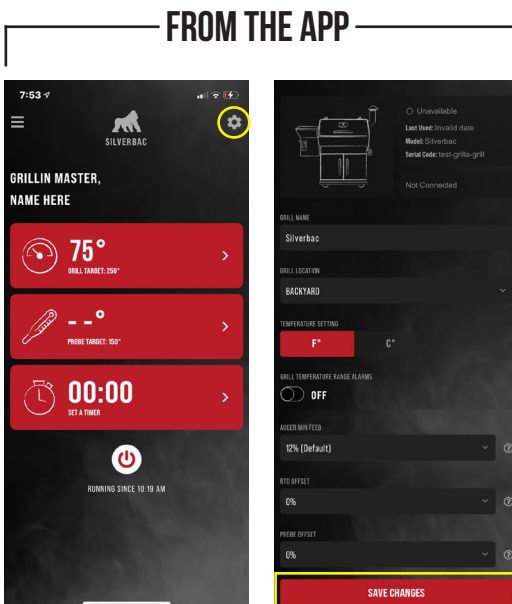
FIG 12



Hold Select for 3 seconds, then keep pressing it until you see Settings MP display blinking.

Set to desired offset using directional arrows. You can adjust by 1% increments.

Press & hold Select to exit and save setting.



To change the Probe Offset, navigate to the settings page via the gear on the top right of the main dashboard.

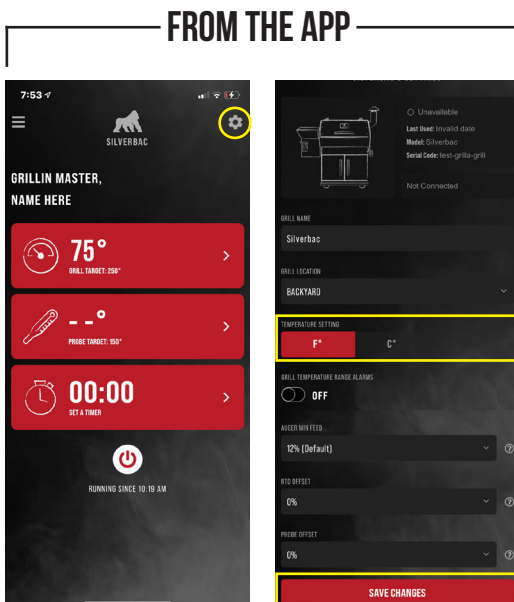
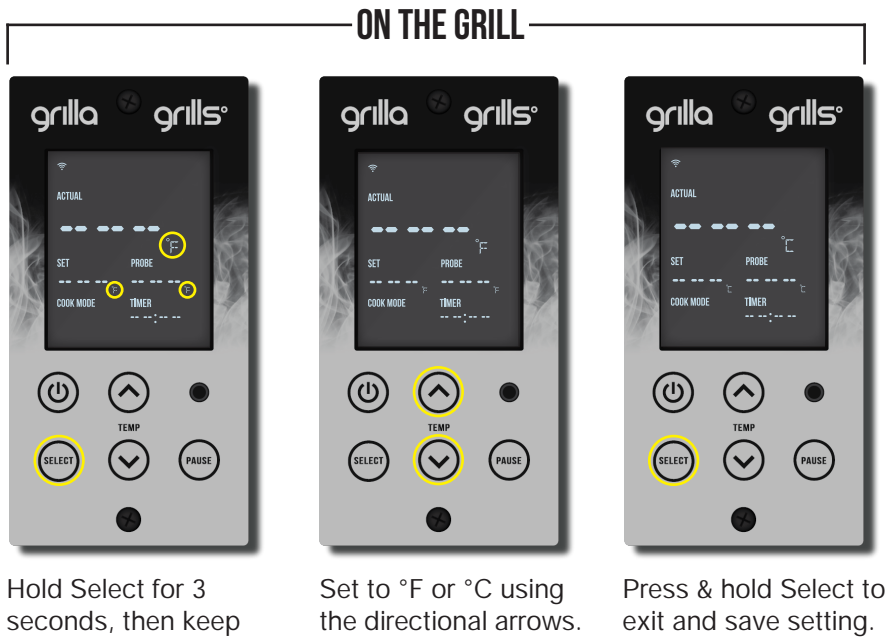
Scroll down until you see Probe Offset and adjust there. Be sure to save your changes afterwards.

CONT.

6.5 | TEMPERATURE UNITS

By default the temperature is set to °Fahrenheit. You can switch to °Celsius by following these steps. Reference FIG 13.

FIG 13



To change the default unit, navigate to the settings page via the gear on the top right of the main dashboard.

Scroll down until you see the °F and °C, toggle and adjust there. Be sure to save your changes afterwards.

7. PAUSE FEATURE

To avoid large temperature swings while your lid is open, we have implemented a pause feature into your grill. This function can be used anytime you want to open up your grill to help prevent a temp spike when the lid is closed.

7.1 | HOW TO USE

Simply hit the Pause button on your controller and it will go into “Freeze”. The controller will essentially go into a holding pattern while feeding pellets appropriately, but will not look at the temperature for a set amount of time.

FIG 14



Once Pause has been hit, it will display. Tap “Clear Pause” to cancel your Pause.

*The Pause feature is only used when tending to your grill, thus can not be activated within the app.

CONT.

7.2 | SET PAUSE DURATION

Based on external conditions, e.g. hot or cold. You may alter the duration of your pause feature. To do this, reference FIG 15.

FIG 15



Hold Select for 3 seconds until you see the Pause indicator blink.

Set to desired Pause time with the up & down arrows.

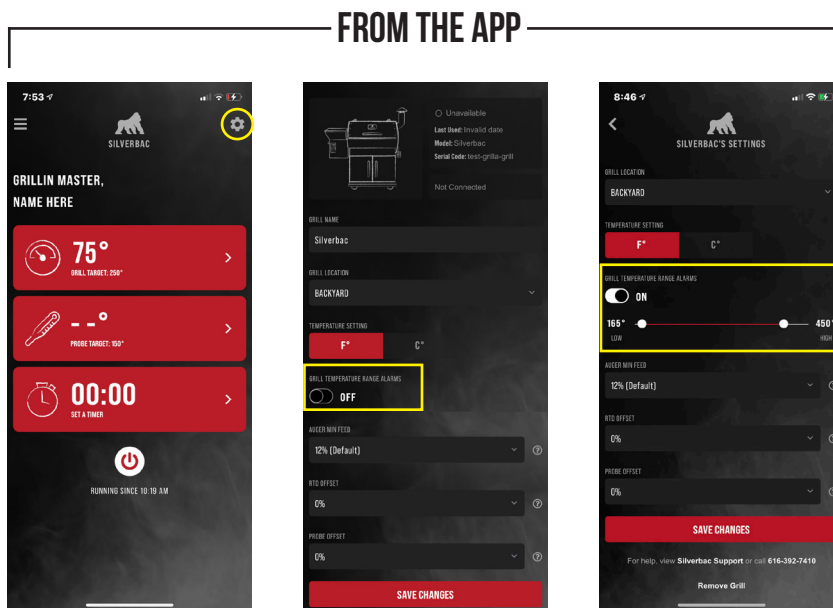
Press & hold Select to exit and save setting.

8. TEMPERATURE ALARMS

8.1 | HOW TO USE

By default, temperature alarms are turned off. Enabling this feature will send your smartphone a notification to alert you that something is causing an abnormal temperature fluctuation. You can set a high and low alarm by referencing FIG 16.

FIG 16



Typical settings are:

- Low - 165°F
- High - 450°F

To change the Temperature Alarm, navigate to the settings page via the gear on the top right of the main dashboard.

Scroll down until you see grill temperature range alarm. Toggle "ON" or "OFF".

Adjust both high and low alarms. Remember to save once finished.

9. VERSION INFORMATION

9.1 | TROUBLESHOOT

If you need to troubleshoot your grill, you will need to identify which version of the firmware your grill is running. Reference FIG 17.

FIG 17



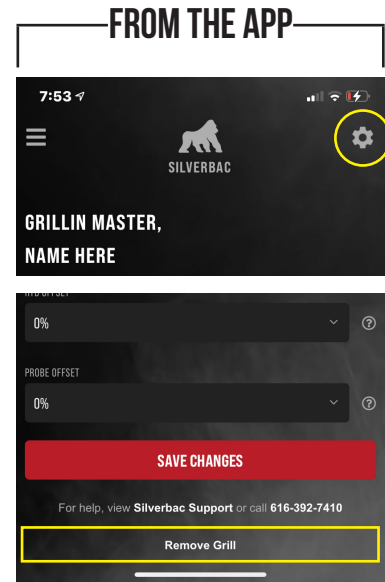
Hold select for 3 seconds, press until you see the "FW-VER" display blinking.

10. GRILL & ACCOUNT DELETION

10.1 | GRILL DELETION

Tap the gear icon, scroll to the bottom of the page and tap “Remove Grill”. Reference FIG 18.

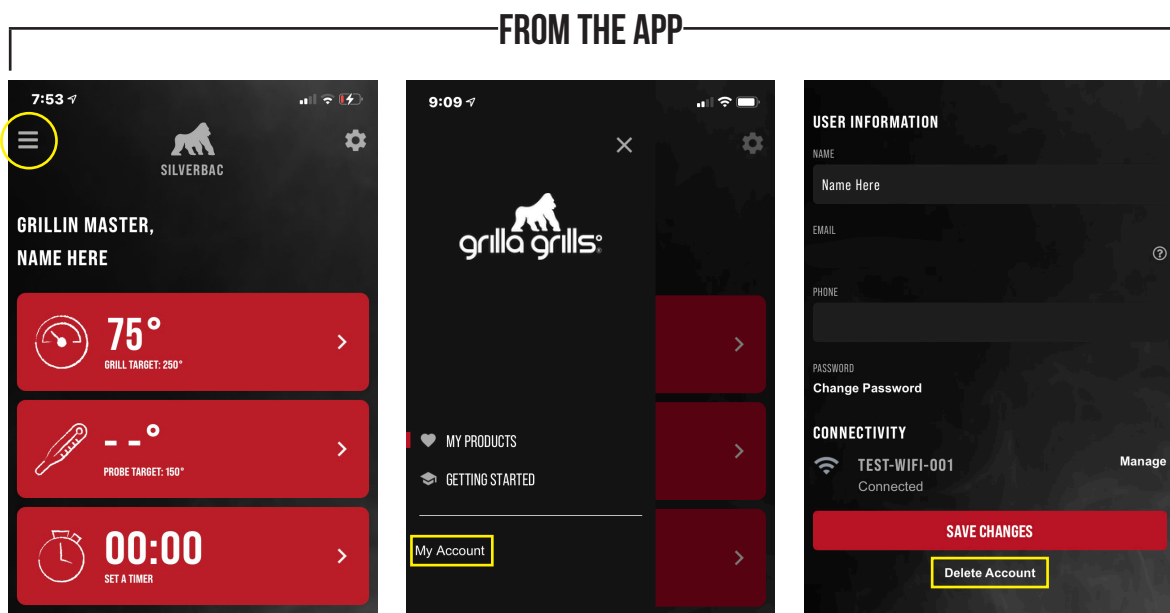
FIG 18



10.2 | ACCOUNT DELETION

Tap the 3 lines on the top left corner. Tap “My Account” then scroll down and tap “Delete Account”. Reference FIG 19.

FIG 19

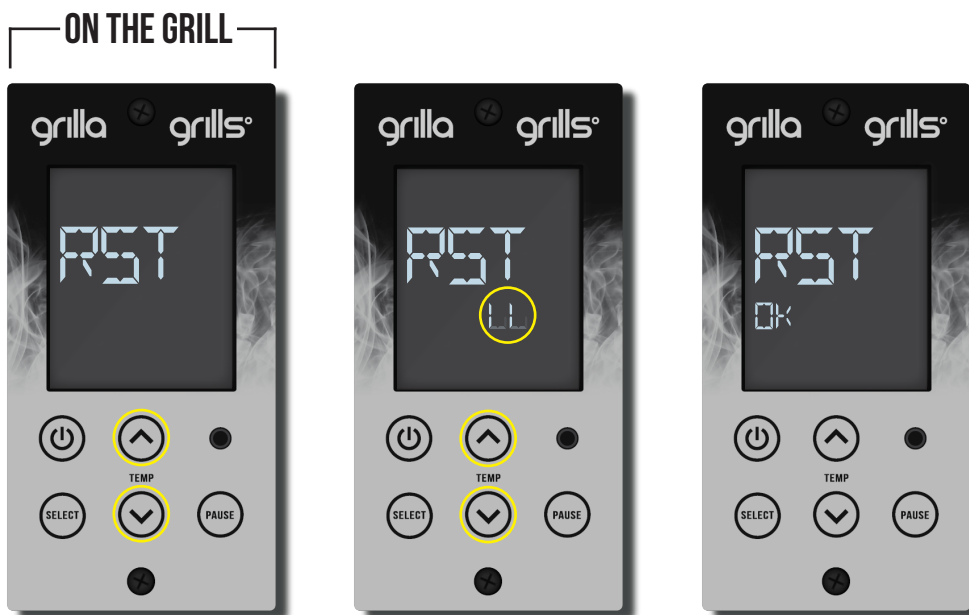


11. FACTORY RESET

11.1 | FACTORY RESET

Hold up and down arrows until you see 2 spinning 0's, then release, then you should see "OK" displayed on your screen. Reference FIG 20.

FIG 20



12. ADDITIONAL SUPPORT

12.1 | ADDITIONAL SUPPORT

Additional information is available on our site. We have Tips & FAQs as well as updated information and videos to guide you through your controller. Visit our site through the link or QR Code below.

Questions/Concerns?

Call Us: (616) 392-7410

Email Us: grillmaster@grillagrills.com



Or visit us at: grillagrills.com/wifi



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