


Intertek
5024568

Certified to UL Subject 2728A
Certified to ULC/ORD-C2728
Pellet Fuel Burning Cooking Appliances

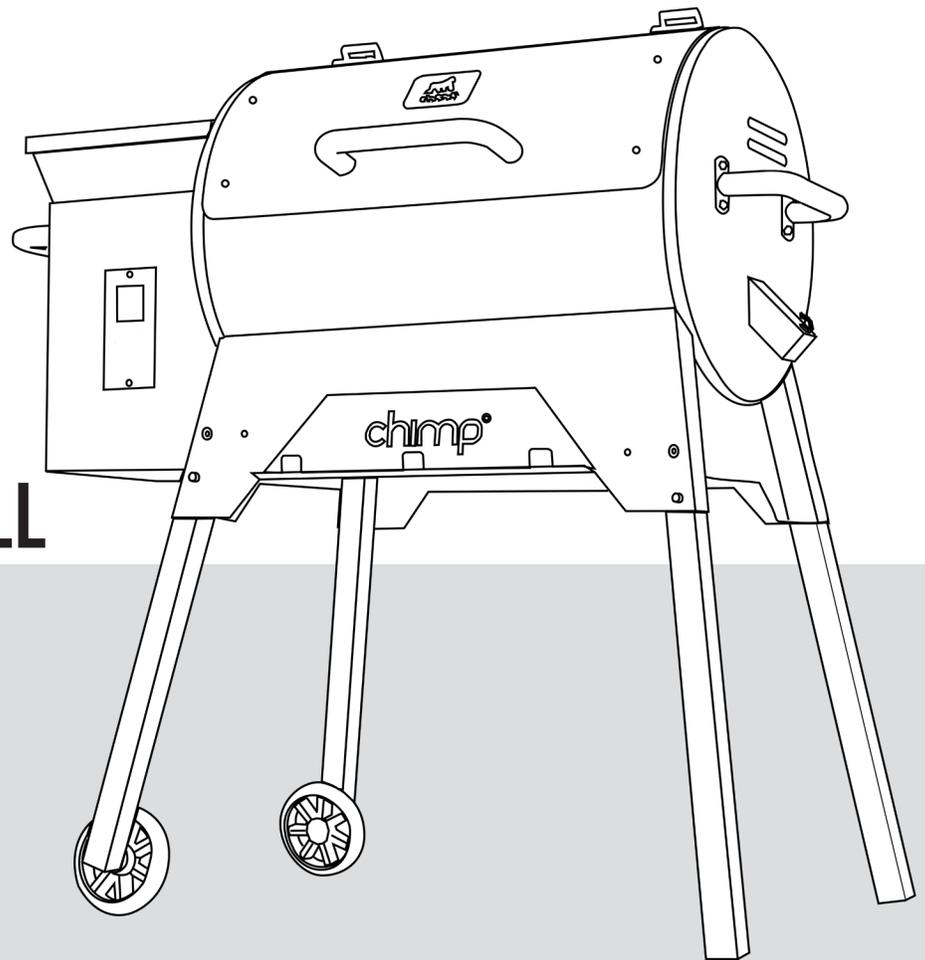
CH-450-BW

OPERATION MANUAL

Manual #4000485 | Ver. 005

CHIMP™ WOOD PELLET GRILL

SAVE THIS MANUAL FOR FUTURE USE



A MAJOR CAUSE OF FIRES IS FAILURE TO MAINTAIN REQUIRED CLEARANCES (AIR SPACES) TO COMBUSTIBLE MATERIALS. IT IS OF UTMOST IMPORTANCE THAT THIS PRODUCT BE INSTALLED ONLY IN ACCORDANCE WITH THESE INSTRUCTIONS.

DO NOT USE ACCESSORIES NOT SPECIFIED FOR USE WITH THIS APPLIANCE.

SAFETY INFORMATION

Please read this entire manual before installation and use of the pellet fuel-burning appliance. Failure to follow these instructions could result in property damage, bodily injury or even death. Contact local building or fire officials about restrictions and installation inspection requirements in your area.

SAVE THESE INSTRUCTIONS.

UNPLUG GRILL WHEN NOT IN USE.



DANGER: Read carefully prior to use.

- Only use grill outdoors in a well ventilated area. Do not use in a garage, building, breezeway, tent, any other enclosed area, or beneath overhead combustible construction.
- Do not use grill in any vehicle or in any storage or cargo area of any vehicle. This includes, but is not limited to, cars, trucks, station wagons, mini-vans, sport utility vehicles, recreational vehicles, and boats.
- Do not put grill cover or any flammable on, or in the storage area under the grill while it is in use or is hot.
- Should a grease fire occur, turn off the grill and leave lid closed until fire is out.



WARNING: Follow these guidelines to prevent this colorless, odorless gas from poisoning you, your family or others:

- Know the symptoms of carbon monoxide poisoning: headache, dizziness, weakness, nausea, vomiting, sleepiness, and confusion. Carbon monoxide reduces the blood's ability to carry oxygen. Low blood oxygen levels can result in loss of consciousness and death.
- See a doctor if you or others develop cold or flu-like symptoms while cooking or in the vicinity of this appliance. Carbon monoxide poisoning, which can easily be mistaken for cold or flu, is often detected too late.
- Alcohol consumption and drug use increase the effects of carbon monoxide poisoning.
- Carbon monoxide is especially toxic to mother and child during pregnancy, infants, the elderly, smokers, and people with blood or circulatory system problems, such as anemia, or heart disease.
- Only use your Grilla Grill outside on a noncombustible floor and away from combustible materials.
- Never use gasoline, gasoline-type lantern fuel, kerosene, charcoal lighter fluid, or similar liquids to start or 'freshen up' a fire in this appliance. Keep all such liquids well away from the appliance when in use.



WARNING: Warning on Installation Clearance:

- Maintain a MINIMUM distance of 36 inches (91.4 cm) from the grill to combustible construction at the rear, side and top.
- A minimum of 40 inches (102 cm) is required when operating this grill under overhead combustibles.

 **WARNING:** Electrical 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 Chimp in the rain. Shield electric digital Control Panel, keeping it dry and out of rain at all times.
- To prevent Chimp from being splashed on or falling into water, do not use Chimp within 10 feet of pool, pond or other body of water.
- Do not use water or other liquid spray to clean Chimp 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.
- Never remove grounding plug, or use with a two-prong adapter.
- Outdoor extension cords should be marked with suffix letter W-A and with a tag stating "Suitable for Use with Outdoor Appliances."

 **WARNING:** Direct contact with the Chimp 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, and possibly short out the Igniter.

-
- For safe assembly, use at least two people to unpack and assemble the grill.
 - Children should never use the Chimp, as parts of the Chimp may be very hot. Keep children away while in use. Close supervision is necessary when any appliance is used near children.
 - The Chimp will become hot while in operation. Keep persons, clothing and furniture away from all hot surfaces.
 - Do not store or use combustible materials, gasoline or other flammable vapors and liquids in the vicinity of Chimp.
 - Never use flammable liquids such as gasoline, charcoal lighter fluid, kerosene, or similar liquids to start or re-light the fire in your grill. Keep all such liquids well away from the unit while it is in use. Burning improper fuel (i.e. charcoal) can result in carbon monoxide poisoning, which may lead to sickness or death.
 - Caution when moving the Chimp when the pellet hopper is full. The unit can become top-heavy and may tip over if moved.
 - Never move or transport the unit while it is hot and/or in operation. Make sure it is completely cold before being transported.
 - Position your grill on level ground. The grill should be kept as level as possible so that the grease flows into the trough and out into the can and also to ensure that the sensor reads evenly, as hot air displaced to one side or the other will cause irregular operation.
 - Follow Maintenance and Care instructions for safety of user and optimal performance.
 - Should a grease fire occur, turn the grill off, unplug it, and then close the lid until the fire extinguishes.
 - Do not touch hot surfaces. Use handles or knobs. Use heat-resistant mitts or gloves, pot holders or BBQ mittens when operating your Chimp.
 - Keep a fire extinguisher or water hose close by for safety.

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 light bulb 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 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 Silverbac was born.

It's not always convenient to haul a full size pellet grill around to the campground, family gatherings or out to the park. We heard the wild calls of stomach rumblings from here and answered with the no compromises Chimp pellet grill. Now you can beat your chest with pride as everyone gathers around the deliciousness that follows you wherever you go.

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. Enjoy!

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

ABOUT YOUR NEW CHIMP

Your Chimp grill is state-of-the-art and built with many innovative features, including:

- Smart Grill Controller w/ Wi-Fi capabilities
- Automatic lighting feature
- 180°F to 500°F in 5-degree increments

Exterior

- High-temperature durable textured powder coat.
- 15-pound hopper capacity.

Interior

- 461-sq. in. cooking area: 340-sq. in. area in the lower rack and 121-sq. in. area in the upper rack.
- Grill grates made from .19-inch stainless steel rod.

Construction Features

- Seams are welded, powder coated, and caulked for triple redundant weather protection.
- Modular construction allows for individual component replacement. Component access panels for easy repairs.

Carton Contents

During shipping, some movement of parts and components may have taken place. Visually inspect all of the contents before assembling and inspect the entire grill once you remove it from the shipping carton. Be cautious of any sharp surfaces and use gloves during assembly. Never plug the grill in until it's completely assembled and ready to use.

- Pre-assembled grill body
- **2**– Stainless steel cooking grates
- **1**– Heat deflector
- **1**– Drip pan
- **1**– Grease catch bucket
- **1**– Lid Handle
- **2**– Body Handles

MAINTENANCE AND CARE

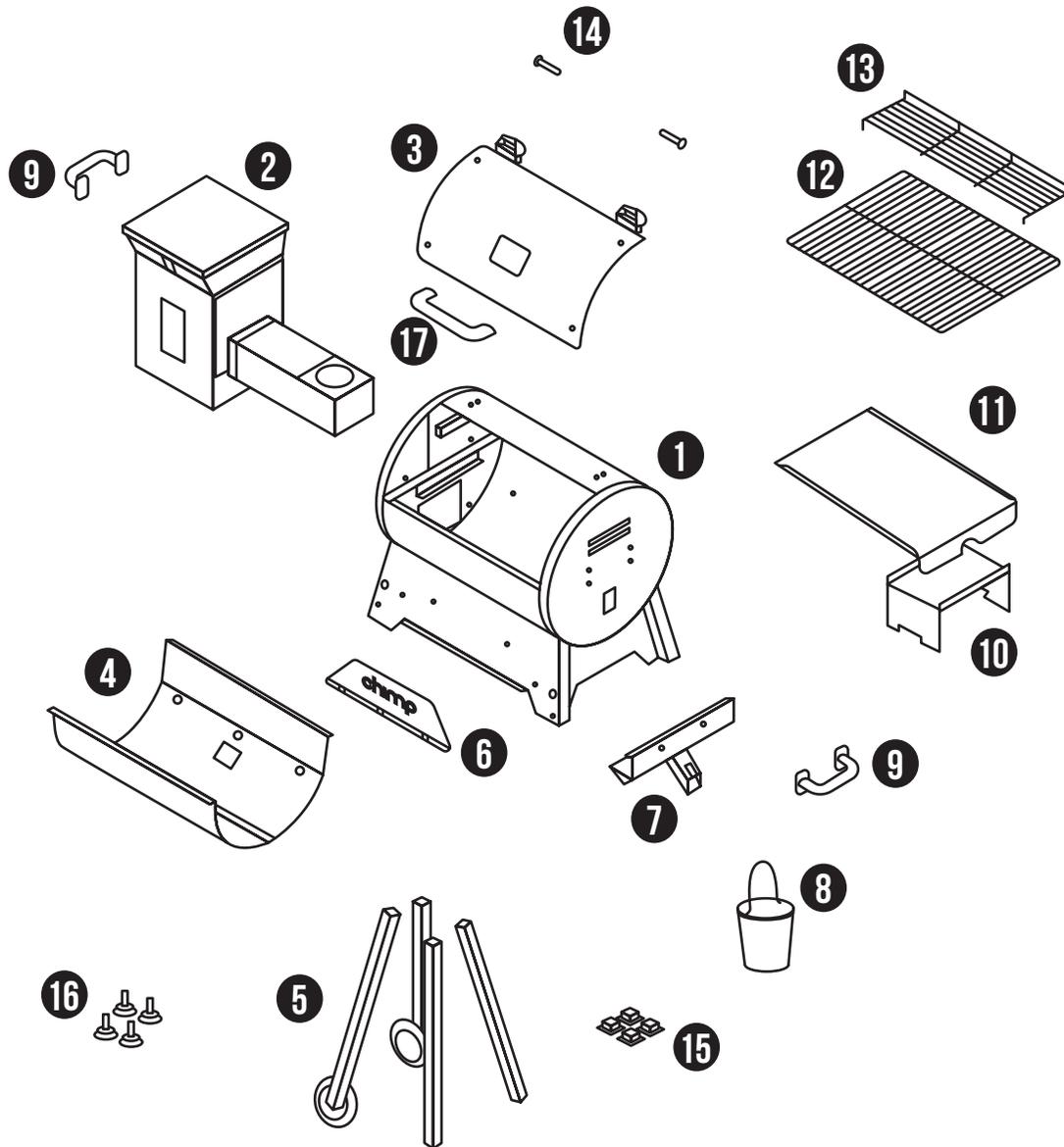
Here are some maintenance and cleaning tips to help keep your Chimp running and operating smoothly. It may be helpful to refer to the “Parts Diagram” in this Operation Manual to locate the parts on your grill discussed below. Your Chimp can run efficiently for extended periods of time at different heat output levels, as long as the wood pellet supply is uninterrupted and timely cleaning and maintenance is performed.

- Always make sure your Chimp is off, unplugged and cold before performing any maintenance or cleaning.
- Use a wire brush to clean your cooking grates after each use.
- Cover your drip tray with aluminum foil, and then change the foil frequently. This is the simplest way to maintain your drip pan. Ensure foil is wrapped tightly around the drip pan, not to obstruct flow of air.
- If you have used a low-and-slow method that has caused the accumulation of grease on the aluminum foil, be sure to change it before cooking at high temperatures (or risk causing a grease fire).
- After every other bag of wood pellets, clean the ash from the interior of your grill and fire pot, empty hopper and vacuum out debris (a shop vacuum cleaner is the perfect tool for this job).
- Clean temperature sensor with a damp or lightly soapy towel regularly to ensure proper temperature readout.
- Never use wet pellets in your grill as they will swell and jam your Chimp's auger and can short out your igniter.
- Use a mild soap and water to clean the grill's powder-coated parts.
- Use a soft cloth and stainless steel polish to clean any of the grill's exterior stainless steel parts.
- Never use stainless steel polish on the cooking grates.

DISPOSAL OF ASHES: Ashes should be placed in a metal container with a tight fitting lid. The closed container of ashes should be placed on a noncombustible floor or on the ground, well away from all combustible materials, pending final disposal. If the ashes are disposed of by burial in soil or otherwise locally dispersed, they should be retained in closed container until all cinders have thoroughly cooled.

For more Chimp maintenance and care information visit GrillaGrills.com

PARTS DIAGRAM

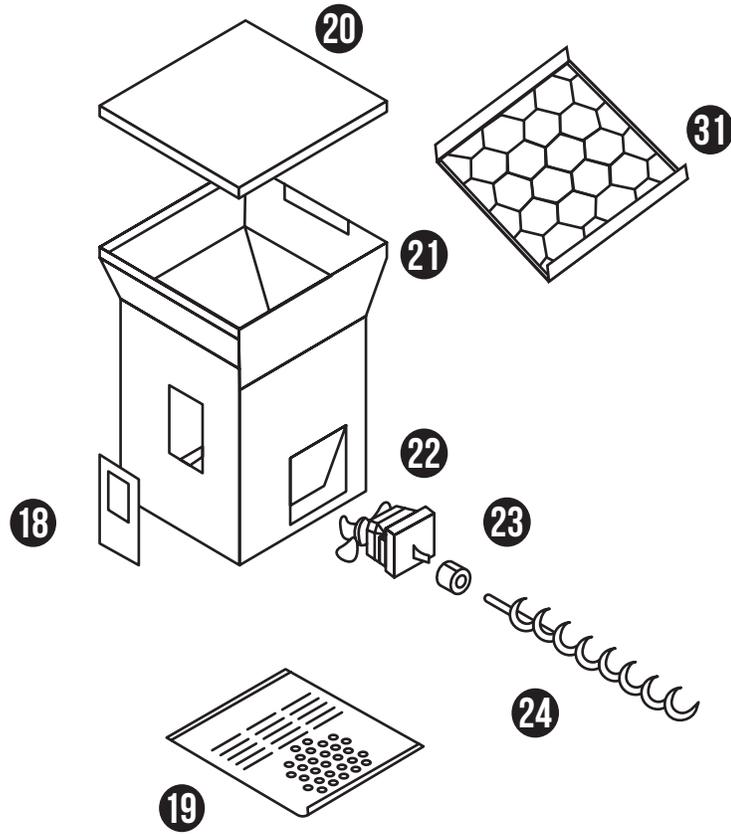


ITEM	DESCRIPTION
1	Grill Body
2	Hopper Assembly
3	Lid
4	Thermal Baffle
5	Folding Legs
6	Multi-purpose Chimp Badge
7	Grease Drip Trough
8	Grease Catch Bucket
9	Body Handles

ITEM	DESCRIPTION
10	Heat Deflector
11	Drip Pan
12	Lower Cooking Grate
13	Upper Cooking Grate
14	Lid Hinge Bolt and Nut
15	Leg Caps
16	Leveling Pads
17	Lid Handle

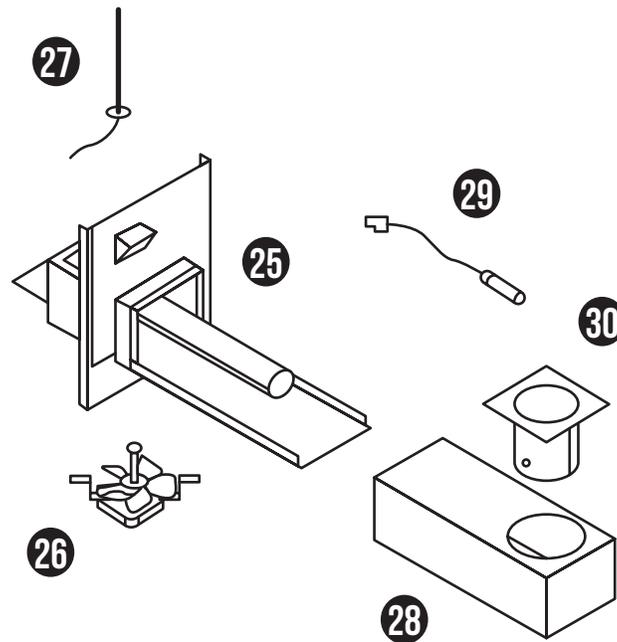
Hopper / Burner Assembly (2):

ITEM	DESCRIPTION
18	Control Board
19	Hopper Vent Cover
20	Hopper Lid
21	Hopper Shell
22	Auger Motor
23	Bushing
24	Auger Screw
25	Auger Chute Assembly
26	Blower
27	RTD Probe - End
28	Auger Chute Cover
29	Igniter
30	SS Burn Pot
31	Hopper Stock



Hardware Not Shown:

ITEM	DESCRIPTION
32	Smoke Deflector
33	1/4-20 SS Phillips Bolt
34	Aluminum Spacer
35	1/4-20 Phillips Bolt



ASSEMBLY

STEP 1 – Lid Handle and Smoke Deflector

Place the long 1/4-20 SS Phillips Bolts (33) through the holes in the Smoke Deflector (32). Place the Spacers (34) on the bolts (33) on the channel side of the Smoke Deflector (32). The bolts go through the Lid (3) and into the Lid Handle (17). Hold the bolts in place while simultaneously fastening the bolts through into the Lid Handle.

***Pro-Tip - Use a piece of tape to hold one of the bolts to the Smoke Deflector to keep bolt in place and prevent the spacer from sliding out of position while you loosely fasten the first bolt. Remove tape for second bolt and tighten both to handle.** As shown in FIG 1 and FIG 2.

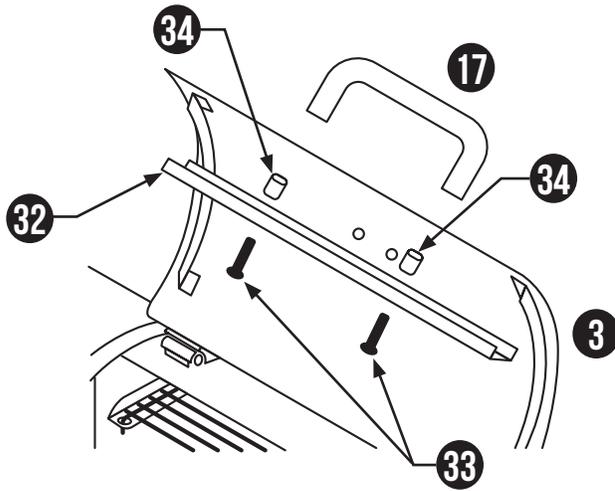


FIG 1

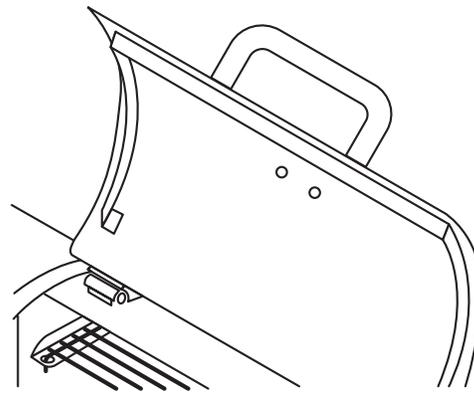


FIG 2

STEP 2 – Body Handle Installation

Secure the Body Handle (9) onto the side of the Hopper Assembly (2) with four shorter 1/4-20 Phillips Bolts (35). As shown in FIG 3 & 4.

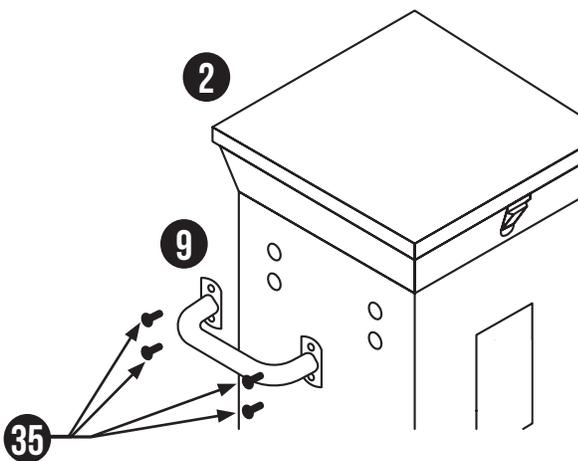


FIG 3

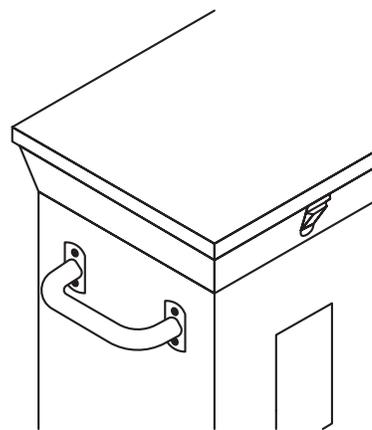
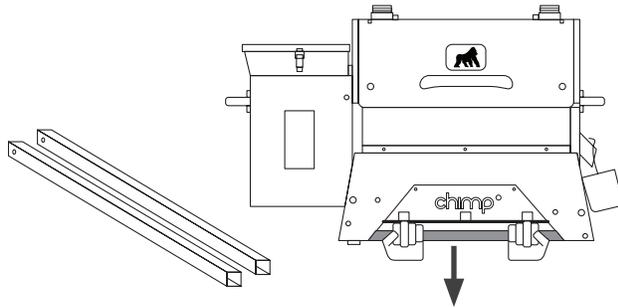


FIG 4

LEG OPERATION

ATTENTION: REMOVE SHIPPING BARS PRIOR TO OPERATION.
*USE A SCREW DRIVER OR PRY BAR TO REMOVE SHIPPING BARS.



STEP 1

Tilt grill up on the hopper edge illustrated in FIG 5. Push in the metal detent on each side of the grill to release the two non-wheel legs in FIG 6. Make sure the detent clicks back into the downward position holes.

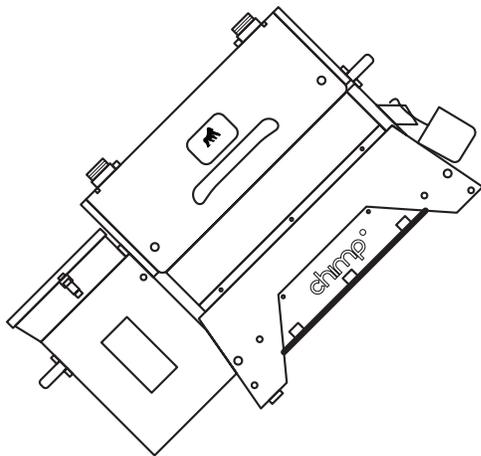


FIG 5

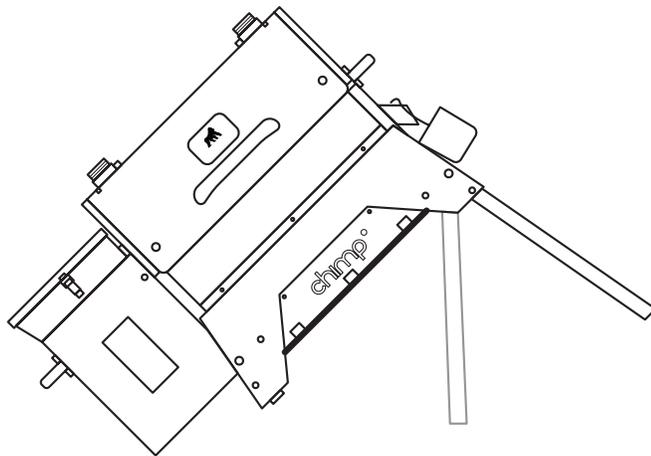


FIG 6

STEP 2

Now lift hopper side using the handle on the hopper in FIG 7. Again push the metal detents on both sides of your grill to release the wheel legs, click them in place in FIG 8.

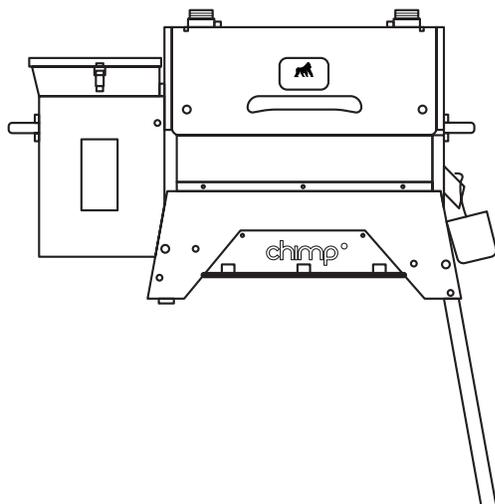


FIG 7

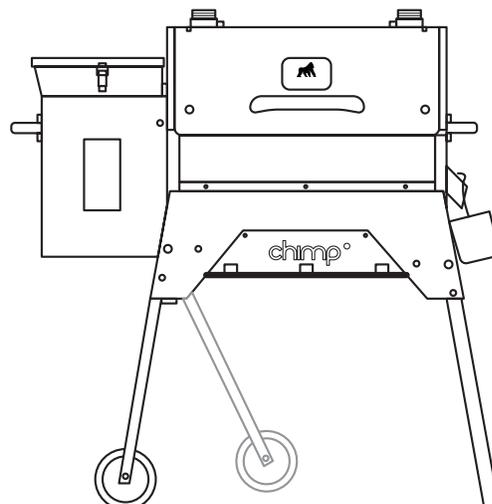
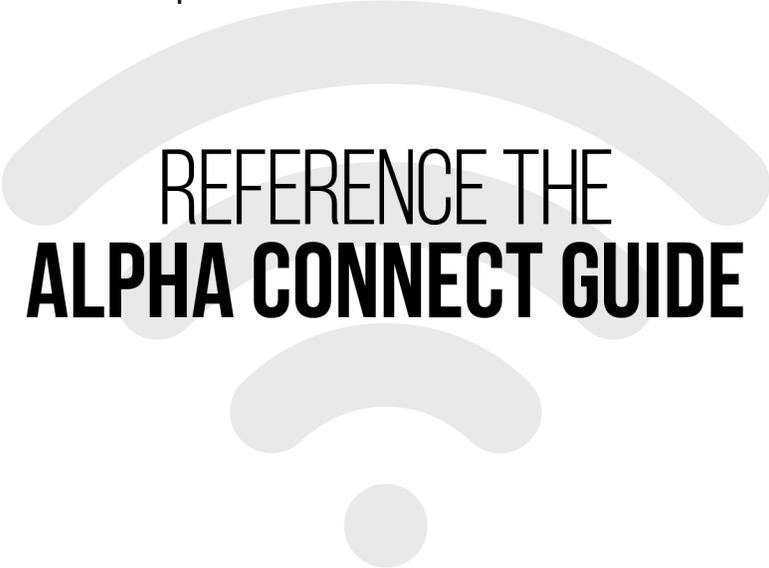


FIG 8

WI-FI CONTROLLER OPERATION

How to Operate Your Chimp



REFERENCE THE
ALPHA CONNECT GUIDE

ATTENTION: PLEASE READ BEFORE TURNING ON YOUR GRILL!

Getting Started

1. Remove grill internal components exposing burn pot.
2. Fill hopper with quality food grade pellets, plug-in electrical cord 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. Leave the lid open until the fire starts. When the time is complete, step down temperature to 225°F before turning off grill. *This process burns off any oils leftover from manufacturing.

Note: Leave your lid open until the flame is lit before closing your lid.

Operating your Chimp:

1. Ensure hopper has pellets.
2. Plug-in electrical cord, 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 after ignition.

ADDITIONAL INFORMATION

Manual Startup

When power button is quickly depressed and released.

Manual Startup for Wi-Fi Provisioning

When power button is depressed for 4 seconds and then released.

Shutdown Sequence

When power button is pressed for 2 seconds:

- **Auger** turns off.
- **Fan** continues to run for 5 to 15 minutes.
- **Control Panel** displays C5, C4, C3, C2, C1 (minutes) then goes blank.

When power button is pressed for 2 seconds and temperature is over 400°F (High Temp Shutdown)

- **Control Panel** displays C15, C14, C13... down to C1 (minutes) then goes blank.
-

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 and clears flashing code. (Tip - Do not submerge, leave on the grill without being inserted into food or bend the wires to avoid damage.)
-

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.
- **Control panel** displays current temperature. If below 110°F, 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: Never move the Chimp while it is hot or in operation.

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

TROUBLESHOOTING AND FAQ

For more Chimp troubleshooting information call Customer Service or visit GrillaGrills.com

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

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 Chimp has run out of pellets, allow sufficient time for the pellets to travel from the hopper to the fire pot (may take up to four minutes).
3. Once pellets begin to drop, turn the Chimp "Off" and then back "On" to re-start Ignition Mode.
4. Ensure the auger is turning by removing the lower cooking grate (12), drip pan (11) and heat deflector (10), and visually checking the auger.
5. If auger is not turning, unplug power and check fuse on back of controller and replace as necessary. If good, contact Grilla® or visit our website to view support videos.

 **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.

Why won't my Chimp light?

Three elements are needed for a fire in your Chimp. You need fuel, heat and air. Here are the things to look for: Pellets? Auger turning to deliver the pellets? Fan blowing air to the pot? Igniter heating up at start up? Power?

1. Check outlet and verify control panel is powering up.
2. Turn Chimp "Off."
3. Remove lower cooking grate (12), drip pan (11), and heat deflector (10).
4. Clean area of burned and unburned pellets.
5. Turn Chimp "On."
6. Verify auger begins to turn and fuel is dropping into fire pot. If auger is not turning see previous section.
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. 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. ***Caution, igniter will be VERY HOT.**

Where do I get parts for my Chimp?

Be sure to be ready with your name, phone number, address, Chimp model number and serial number, along with the part identification number from the "Parts Diagram" on page 8 and 9.

APPROVED FUEL: WOOD PELLETS

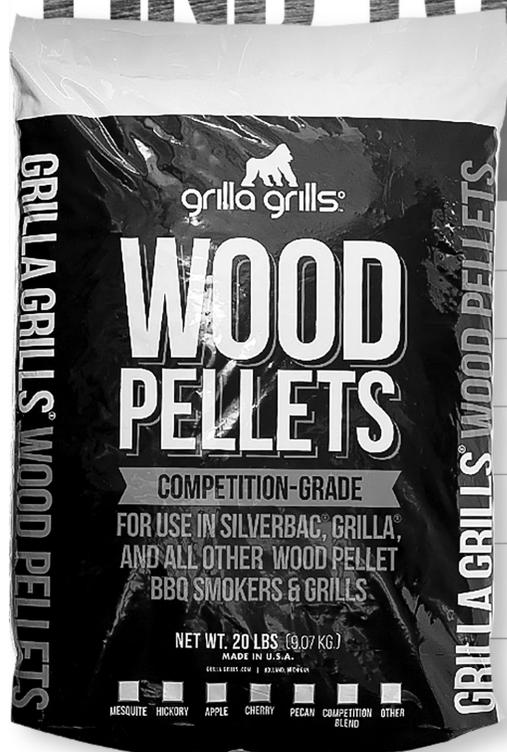
Chimp is only approved for burning barbecue wood pellets. Wood pellets are small in size and generate about 8,200 BTUs per pound with very little ash and moisture content.

There are more than 125 active pellet mill operations in the United States and Canada, producing millions of pounds of pellets each year. We have our own Grilla brand that we recommend. These all ignite easily and create great heat and flavor. Some brands infuse Charcoal or Alder wood which will burn hotter & faster and may cause issues.

General specifications for barbecue pellets are:

- 100% hardwood
- 1" long or less in length
- ¼" diameter or less
- 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

FIND YOUR FLAVOR



					
	BEEF	PORK	POULTRY	SEAFOOD	VEGGIES
MESQUITE					
HICKORY					
APPLE					
CHERRY					
PECAN					
COMPETITION BLEND					

- ⚠ CAUTION:** Always store wood pellets in a dry location, away from sources of heat and other fuel containers.
- For best flavor, use Grilla Competition-Grade wood pellet fuel.
 - Do not use pellet fuel labeled as having additives.

LIMITED WARRANTY INFO

Grilla® warrants that its products are free from defects in materials and workmanship for the applicable warranty period, subject to the conditions below.

LIMITED WARRANTY

Under the Limited Warranty, we will repair or replace your Grilla product at no charge to you if it is found to be defective during the applicable warranty period. The Limited Warranty does not cover products or component parts which have been lost or stolen; or subject to misuse, intentional damage, modifications, or repairs made or attempted by anyone other than a qualified technician following Grilla procedures; or damage that is cosmetic only and does not affect the product's operation or performance (as determined by us at our sole discretion).

WARRANTY PERIOD

Two (2) Year Warranty

Conditions of Limited Warranty

- During the term of the limited warranty, Grilla's obligations shall be limited to replacement of covered, failed components. Grilla will repair or replace parts returned to Grilla, freight prepaid, if the part(s) are found by Grilla to be defective upon examination. Grilla shall not be liable for transportation charges, labor costs, or export duties.
- Grilla takes every precaution to utilize materials that retard rust, including the use of high-temperature paint where advisable. Even with these safeguards, the protective coating can be compromised by various substances and conditions beyond Grilla's control. High temperatures, excessive humidity, chlorine, industrial fumes, fertilizers, lawn pesticides, and salt are some of the substances that can affect paint and metal coatings. For these reasons, the limited warranties DO NOT COVER RUST OR OXIDATION.
- The warranty is based on residential use. Warranty coverage does not apply to products used in commercial applications.

Exceptions to the Limited Warranty

There is no written or implied performance warranty on Grilla, as the manufacturer has no control over the installation, operations, cleaning, maintenance, or the type of fuel burned. This limited warranty will not apply, nor will Grilla assume responsibility if your product has not been installed, operated, cleaned and maintained in strict accordance with the manufacturer's instructions. The warranty does not cover damage or breakage due to misuse, improper handling, or modifications. NEITHER THE MANUFACTURER NOR THE SUPPLIERS TO THE PURCHASER ACCEPTS RESPONSIBILITY, LEGAL OR OTHERWISE, FOR THE INCIDENTAL OR CONSEQUENTIAL DAMAGE TO THE PROPERTY OR PERSONS RESULTING FROM THE USE OF THIS PRODUCT. ANY WARRANTY IMPLIED BY LAW, INCLUDING BUT NOT LIMITED TO IMPLIED WARRANTIES OF MERCHANTABILITY OR FITNESS, SHALL BE LIMITED TO ONE (1) YEAR FROM THE DATE OF ORIGINAL PURCHASE. WHETHER A CLAIM IS MADE AGAINST THE MANUFACTURER BASED ON THE BREACH OF THIS WARRANTY OR ANY OTHER TYPE OF WARRANTY EXPRESSED OR IMPLIED BY LAW, MANUFACTURER SHALL IN NO EVENT BE LIABLE FOR ANY SPECIAL, INDIRECT, CONSEQUENTIAL OR OTHER DAMAGES OF ANY NATURE WHATSOEVER IN EXCESS OF THE ORIGINAL PURCHASE PRICE OF THIS PRODUCT. ALL WARRANTIES BY MANUFACTURER ARE SET FORTH HEREIN, AND NO CLAIM SHALL BE MADE AGAINST MANUFACTURER ON ANY ORAL WARRANTY OR REPRESENTATION. Some states do not allow the exclusion or limitation of incidental or consequential damages, or limitations of implied warranties, so the

LIMITED WARRANTY INFO (cont.)

limitations or exclusions set forth in this limited warranty may not apply to you. This limited warranty gives you specific legal rights and you may have other rights, which vary from state to state.

The limited warranty for two (2) years is in lieu of all other warranties expressed or implied, at law or otherwise. Grilla does not authorize any person or representative to assume for Grilla any obligation or liability in connection with the sale of this product. This means that no warranties, either expressed or implied, are extended to persons who purchase the product from anyone other than Grilla or an authorized Grilla Distributor.

Procedure for Warranty Service

Call Grilla at (616) 392-7410 for repair or replacement of your covered parts. Be prepared to furnish the following information:

- Purchaser's name, model and serial number of grill and date of purchase.
- An accurate description of the problem.



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SAVE THIS MANUAL FOR FUTURE USE

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