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### Grilla Grills OG Alpha Connect Pellet Grill Smoker

# Grilla Grills OG Alpha Connect Pellet Grill Smoker Instruction Manual

## 1. Introduction

This manual provides essential information for the safe and efficient operation of your Grilla Grills OG Alpha Connect Pellet Grill Smoker. Please read all instructions carefully before assembly, initial use, and maintenance. Proper use and care will ensure optimal performance and longevity of your grill.

## 2. Product Features

- **Convenient Size:** Designed for ease of use at tailgates or backyard cookouts.
- **Innovative Sliding Lid:** Engineered to retain heat effectively when checking food, allowing for easy spritzing, seasoning, and glazing with one-hand use.
- **Heavy-Duty Construction:** Built with steel and stainless steel to maintain temperatures in various weather conditions and resist rusting.
- **Ample Cooking Space:** Offers 488 square inches of total cooking area, including 346 square inches on the main grate and 142 square inches on the upper cooking area.




*Figure 1: Grilla Grills OG Alpha Connect Pellet Grill Smoker.*




*Figure 2: The innovative sliding lid design helps retain heat and allows for easy access to food.*

## 3. Specifications

| Attribute | Detail |
|---|---|
| Brand | Grilla Grills |
| Model Name | OG Alpha Connect Pellet Grill Smoker |
| Model Number | 4000096 |
| Power Source | Wood Pellet |
| Outer Material | Stainless Steel |
| Item Weight | 145 Pounds |

| | |
|---|---|
| Product Dimensions | 29.5"D x 31.5"W x 44"H |
| Hopper Capacity | 20 lbs |
| Temperature Range | 180°F - 500°F |
| Total Cooking Space | 488 sq inches |
| Main Cooking Space | 346 sq inches |
| Upper Cooking Space | 142 sq inches |




*Figure 3: Product dimensions and compact design for space-saving placement.*

## 4. Setup & Initial Seasoning

### 4.1 Unpacking and Assembly

Carefully unpack all components from the packaging. Ensure all parts listed in the assembly guide are present before beginning. Assembly typically involves attaching legs, side shelves, and internal components. Refer to the included assembly guide for detailed, step-by-step instructions specific to your model.

### 4.2 Initial Seasoning (Burn-Off)

Before cooking any food, your new pellet grill must be seasoned to burn off any manufacturing oils and prepare the cooking surfaces. This process is crucial for optimal performance and flavor.

1. **Load Pellets:** Open the pellet hopper and fill it with high-quality wood pellets. A few pounds are sufficient for the seasoning process.
2. **Power On:** Plug the grill into a grounded electrical outlet and power on the unit.
3. **Prime the Auger:** Set the temperature to 180°F. The auger will begin feeding pellets into the burn pot. Listen for pellets dropping into the burn pot, which may take 3-4 minutes.
4. **Shutdown:** Once pellets are in the burn pot, power off the grill by pressing and holding the power button. The display will show 'C15' indicating the cool-down process.
5. **Install Components:** Once the grill has cooled down, install the heat diffuser, water pan, and cooking grates. Ensure the heat diffuser is correctly aligned with the angled slope of the smoker floor for proper heat and smoke distribution.
6. **Second Burn-Off:** Close the lid and power on the unit again. Set the target temperature to 400°F and let it run for approximately 45 minutes. This step will burn off any residual oils from manufacturing.
7. **Final Cool-Down:** After 45 minutes, power down the grill by pressing and holding the power button. The grill will enter the 'C15' cool-down cycle. Once complete, your grill is seasoned and ready for cooking.




*Figure 4: The pellet hopper holds up to 20 lbs of wood pellets, providing extended cooking times.*

## 5. Operating Instructions

### 5.1 Powering On and Setting Temperature

1. Ensure the grill is plugged in and the hopper is filled with pellets.
2. Press and hold the power button on the control panel for 5 seconds to turn on the unit.
3. Use the up/down arrows to set your desired cooking temperature. The grill will automatically begin heating to the set temperature.

### 5.2 Pellet Management

The grill's auger system automatically feeds pellets from the hopper to the burn pot to maintain the set temperature. Monitor pellet levels during long cooks to ensure continuous operation.

### 5.3 Using the Sliding Lid

The innovative sliding lid allows you to check your food without significant heat loss. Simply slide the lid open to access the cooking grates for basting, seasoning, or checking doneness, then slide it back to close.




*Figure 5: The sliding lid minimizes heat loss during food inspection.*

## 6. Maintenance & Cleaning

Regular cleaning and maintenance are essential for the longevity and performance of your pellet grill.

- **Ash Clean-Out:** Regularly empty the ash and grease collection system. Accumulated ash can impede airflow and affect performance.
- **Grate Cleaning:** Clean cooking grates after each use with a grill brush. For deeper cleaning, grates can be removed and washed with warm, soapy water.
- **Exterior Cleaning:** Wipe down the exterior surfaces with a damp cloth. For stainless steel components, use a stainless steel cleaner to maintain shine.

- **Pellet Storage:** Store unused pellets in a dry, airtight container to prevent moisture absorption, which can lead to auger jams.

## 7. Troubleshooting

- **Pellet Feeding Issues:** If pellets are not feeding correctly, ensure the hopper is not overfilled and that pellets are not jammed. Use only recommended wood pellets.
- **Temperature Fluctuations:** Ensure the lid is properly closed and the heat diffuser is correctly seated. Extreme weather conditions can also affect temperature stability.
- **App Connectivity Problems:** Verify your grill's Wi-Fi connection and ensure your smartphone app is updated. Some users have reported better stability on Android devices compared to iOS.
- **Meat Probe Inaccuracy:** If the included meat probe provides inconsistent readings, consider using an error offset in the grill's settings if available, or use a calibrated secondary thermometer for verification.

## 8. Warranty & Support

Your Grilla Grills OG Alpha Connect Pellet Grill Smoker is manufactured by American Outdoor Brands. For any product-related inquiries, technical assistance, or warranty claims, please contact American Outdoor Brands customer support. This product is returnable until January 31, 2026. Please refer to your purchase documentation for specific warranty terms and conditions.


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