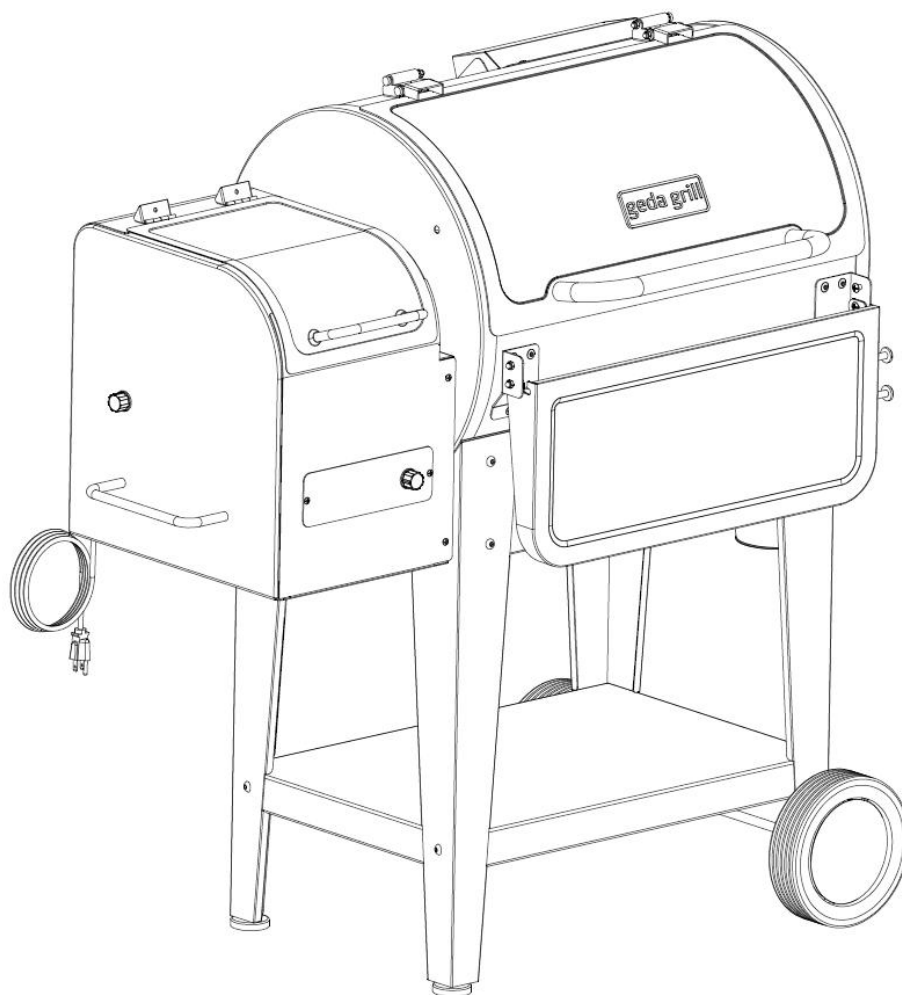


# geda grill

USER'S MANUAL

Odin 65



## CAUTION!

### READ ALL INSTRUCTIONS BEFORE INSTALLING AND USING THE APPLIANCE

Please read this entire manual before installation and use of this geda pellet grill. Failure to follow these instructions could result in property damage, bodily injury, or even death.

Cooking with a geda hardwood pellet grill will bring many years of enjoyment. Your new geda grill is designed and engineered in Germany to make outdoor cooking easier, while giving you optimal performance with the most extraordinary-flavored food.

As with all grills and cooking appliances, anytime you burn a material (whether it be wood, gas, or charcoal), organic gases are formed during the cooking process. One gas that can be particularly harmful in concentrated quantities is carbon monoxide. In an outdoor, open-air environment, carbon monoxide should naturally dissipate and not harm you.

## WARNING!

### CARBON MONOXIDE POISONING

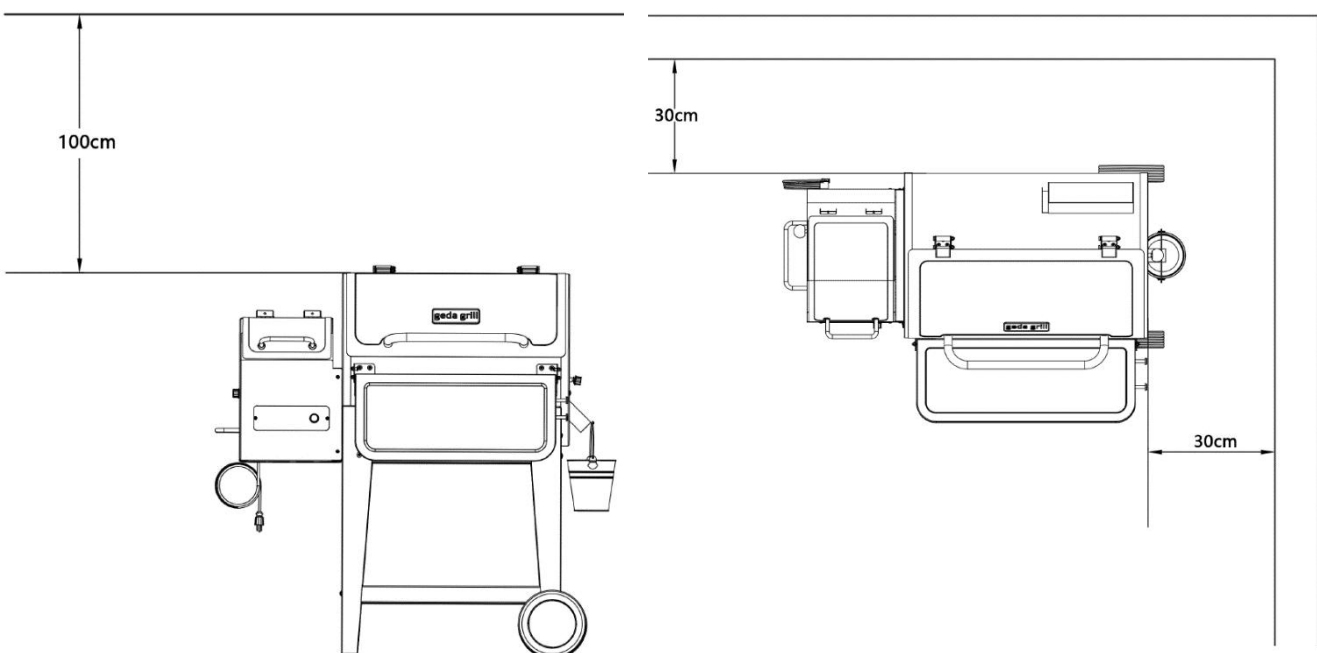
The symptoms of carbon monoxide poisoning: headache, dizziness, weakness, nausea, vomiting, sleepiness, and confusion. Carbon monoxide reduces the blood's ability to carry oxygen. Low blood oxygen levels can result in loss of consciousness and sometimes death.

See a doctor if you or others develop cold- or flu-like symptoms while cooking or in the vicinity of this appliance.

Carbon monoxide 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 geda grill outside!

Never use flammable liquids to start or restart a fire in this appliance. Keep all such liquids well away from this grill when in use.



## WARNING!

- Assemble and operate the geda grill only per the instructions in this Owner's manual.
- This grill is intended for outdoor use only!
- Never use heating fuel pellets in the geda grill.
- Only use geda hardwood grill pellets to avoid any damage to the grill.
- During and after use, many parts of this grill can become very hot and cause burns if not handled with care.
- The geda grill should not be left unattended.
- The geda grill should not be moved while in use.
- The geda grill should not be moved until completely cooled down.
- Maintain a safety distance of at least 30cm to any wall or obstacle.
- Maintain a safety distance of at least 100cm to any overhead ceiling.
- Should not be operated by children under 18 years of age.
- Never use gasoline, alcohol or any other lighter fluid to start or restart the the fire.
- Animals or children should keep a distance of 100cm from the grill.
- Before starting the geda grill, make sure it's in good condition.
- Do not alter the geda grill in any way.
- Do not start or operate the geda grill until it's completely assembled and all screws are securely tightened.
- Do not store any flammables within 30cm of the geda grill or on the storage shelf.
- Do not operate the geda grill without the grease bucket in place.
- Do not put anything heavier than 10kg on the front shelf.
- Do not operate the grill during the influence of alcohol or drugs.



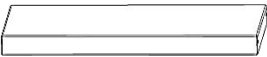







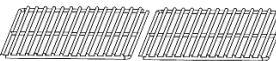

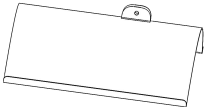
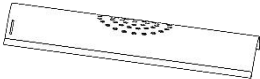


## Grill parts

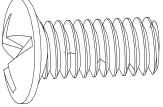
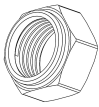
Item	Description	Qty/Set
1	Chimney	1
2	Chimney Slider	1
3	Grill Handle	1
4	Grill Lid	1
4,1	Probe Rubber Plug	1
4,2	Heat Insulation Band	1
5	Grill Lid Hinge	2
5,1	Silicone Lid Stopper	2
6	Grill Barrel 65	1
7	Shelf Front 65	1
8	Shelf Front Hinge	2
9	Warming Grate 65	1
10	Grill Grate	2
11	Grease Tray 65	1
12	Direct Fire Shield	1
12,1	Direct Fire Lever 65	1
12,2	Fire Shield Locking Splinter	1
12,3	Duroplast Ball 40mm	1
12,4	Lever Stopper Washer	1
13	Left Cylinder	1
13,1	Right Cylinder	1
14	Hopper Body	1
15	Hopper Lid	1
16	Hopper Handle	1
17	Hopper Lid Hinge	2
18	Hopper Grate	1

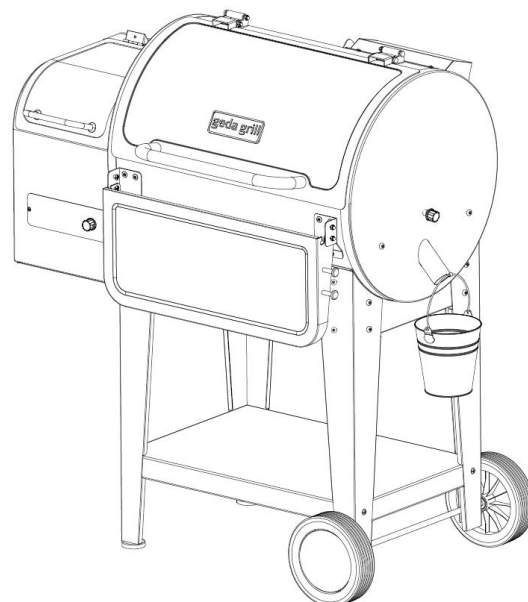
Item	Description	Qty/Set
19	Hopper Bottom Plate	1
20	High Leg	2
21	Short Leg	2
22	Wheel Axle	1
23	Storage Plate 65	1
24	Pellet Discharge Plate	1
25	Pellet Discharge Lever	1
26	Pellet Discharge Knob	1
27	Air Shaft	1
28	Auger	1
29	Fire Pot	1
30	Fire Pot Sheet	1
31	Wheel	2
32	Auger Motor	1
32,1	Auger Motor Fan	1
33	Air Ventilation Motor	1
33,1	Air Ventilation Fan	1
34	Hot Rod	1
35	Temperature Probe	1
36	Power Cord 2,5 m	1
37	Controller Board	1
38	Grease Bucket	1
39	Geda Logo	1
40	Tool Hook	2
55	High Leg Foot	2

## Assemble your Odin 65 grill

Item	Description	Qty	Size
	Shelf Front 65	1	
	Shelf Front Hinges	2	
	Storage Plate 65	1	
	High Leg	2	
	Short Leg	2	
	Wheel Axle	1	
	Wheel + Wheel Cap	2	
	Grill Handle	1	
	Hopper Handle	1	
	Warming Grate 65	1	
	Grill Grates	2	
	Direct Fire Lever, Duroplast ball, Locking splinter, Lever Washer	1	
	Direct Fire Shield	1	
	Grease Tray 65	1	

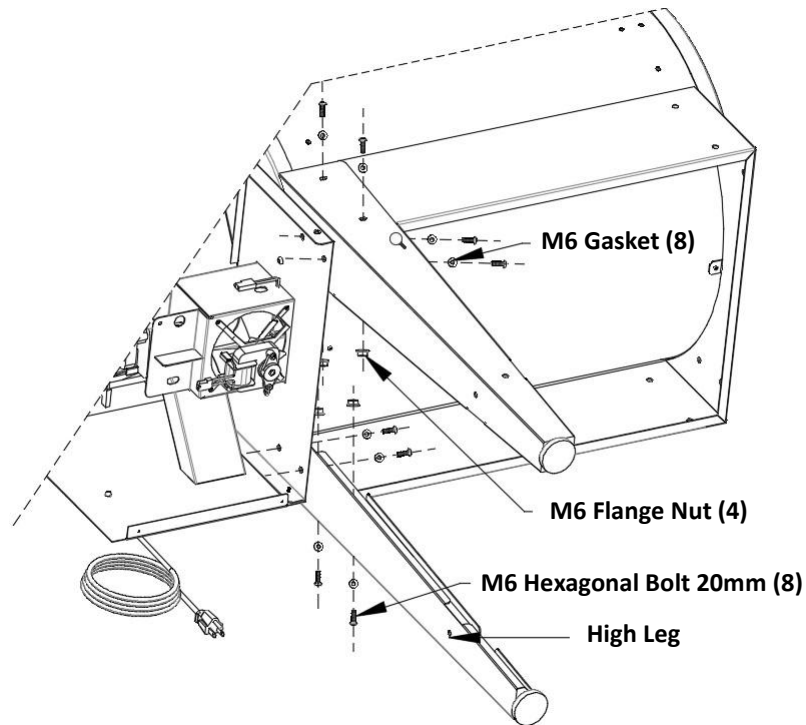
# geda grill

	Grease Bucket	1	
	Elastic Gasket	4	
	M4 Countersunk Bolt	2	8mm
	M6 Hexagon Bolt	30	20mm
	M6 Hexagon Bolt	4	30mm
	M6 Hexagon Step Bolt	4	14mm
	M6 Cap Nut	4	
	M6 Flange Nut	14	
	M12 Locknut	2	
	Hex Allen Key	1	
	M6 Gasket	30	
	Rubber Gasket	4	15mm

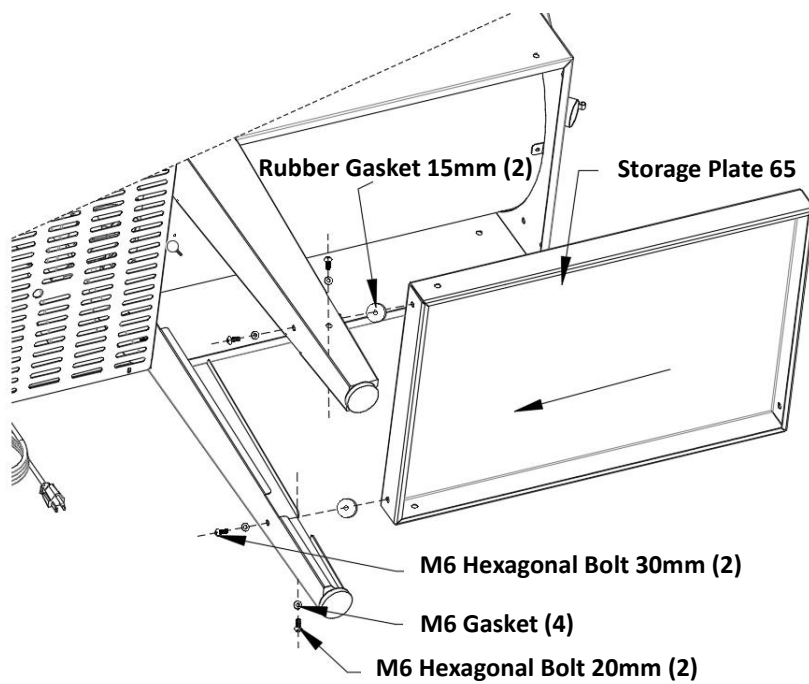


## Assembly steps Odin 65

1.



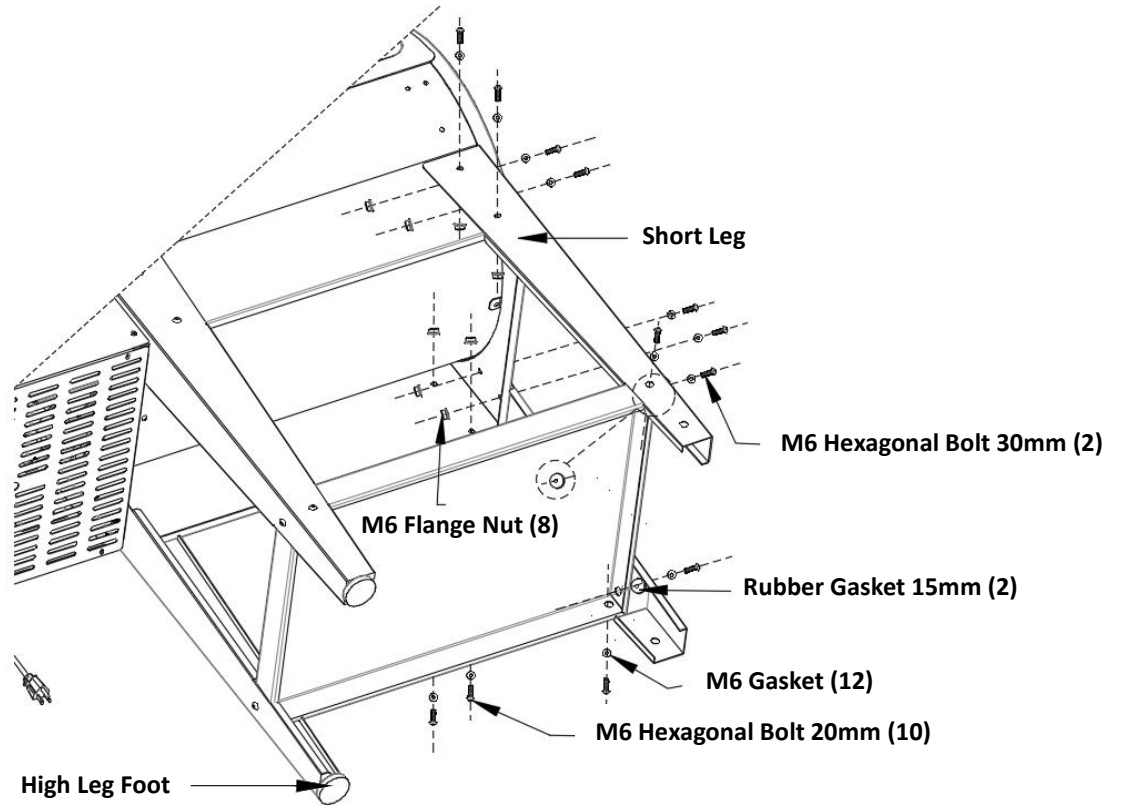
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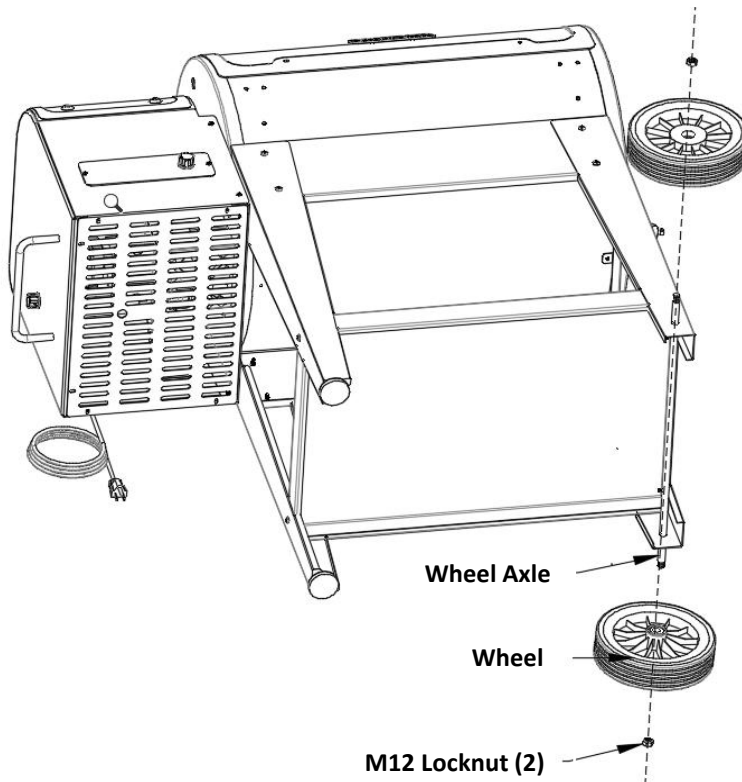


# geda grill

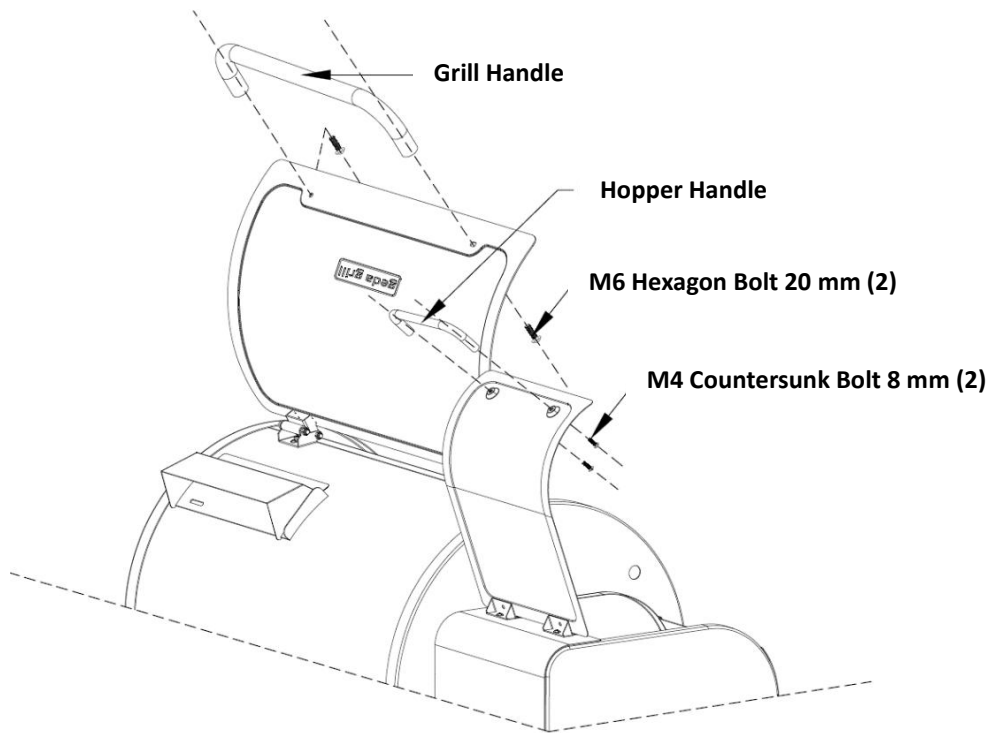
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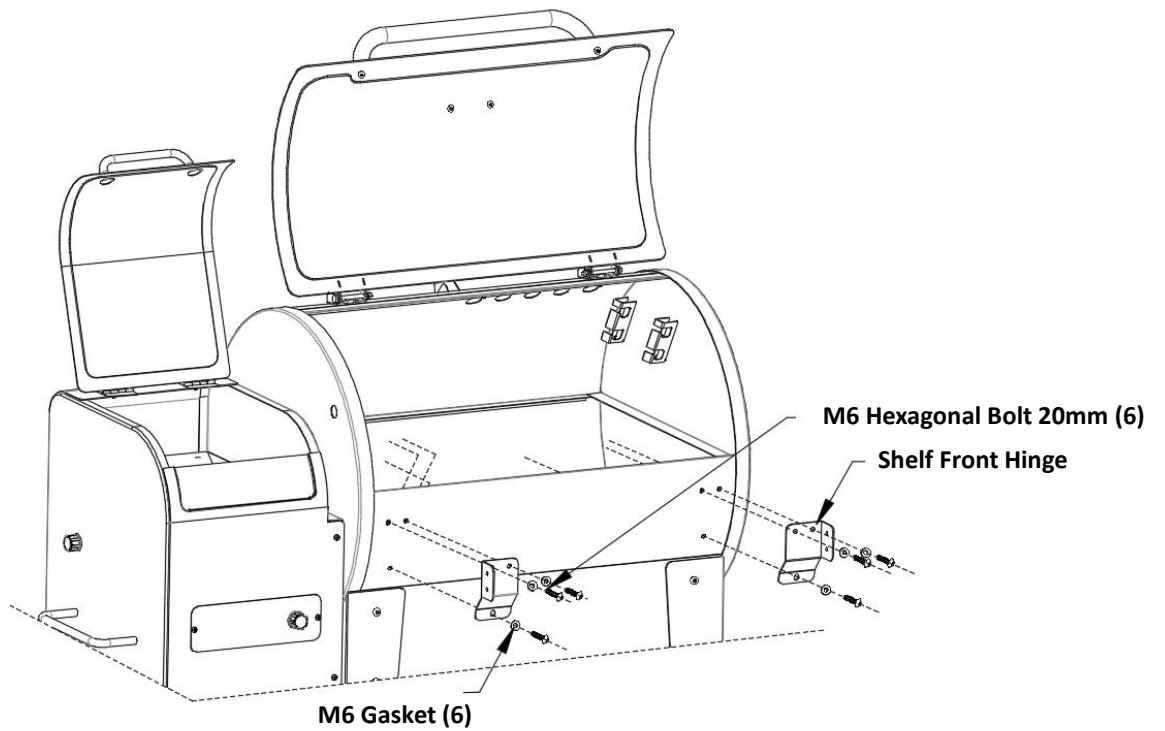
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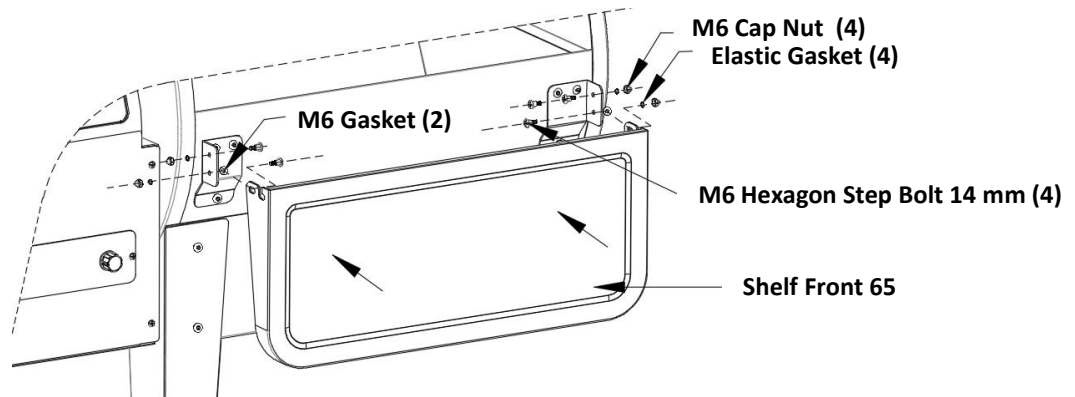
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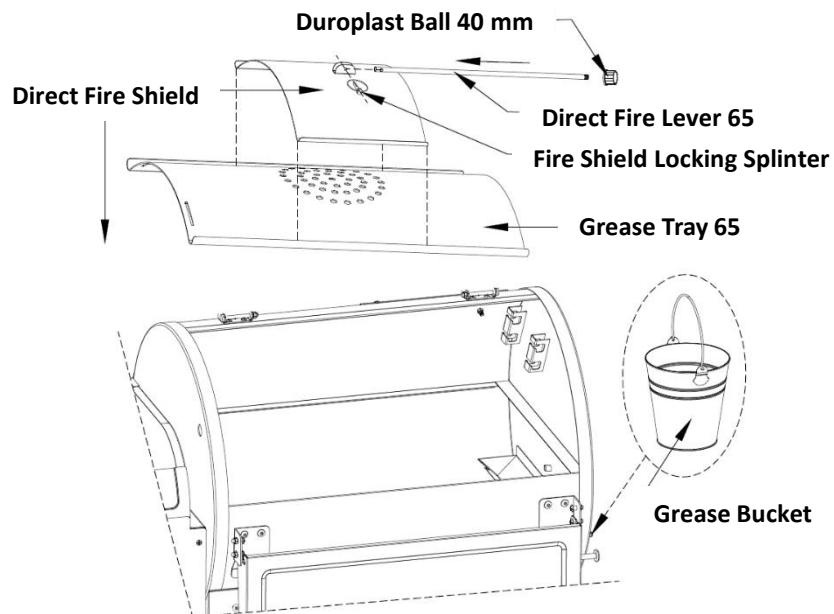
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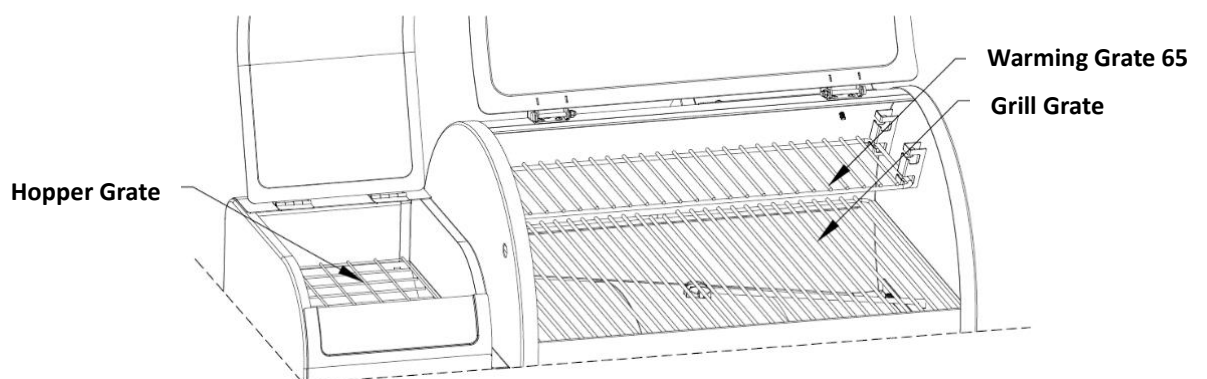
7.



8.



9.



## First Startup Instruction

- Remove the grill grate, warming grate, direct fire shield, shield lever and drip tray from inside the grill.
- Connect the power cable to a power outlet of 240V
- Make sure that the hopper is clean from unwanted objects and fill the hopper with genuine geda hardwood pellets.
- Press the “ON/OFF” button on the control board and set the temperature dial to Smoke.
- Hold down the “Feed” button to feed pellets through the auger and into the fire pot.
- When pellets start falling into the firepot, a fire will start.
- Hold the “ON/OFF” button down until the display becomes dark. The fan will continue to run for a few minutes.
- Wait until the grill has cooled down, then put back the grill grate, warming grate, direct fire shield, shield lever and the drip tray into the grill.

## Season your grill

1. Turn the temperature dial to Smoke and start your grill.
2. Let the grill run with open lid for 2 minutes.
3. Close the lid, set the temperature dial to High and let it run for another 45 minutes.

## Normal Grill Startup

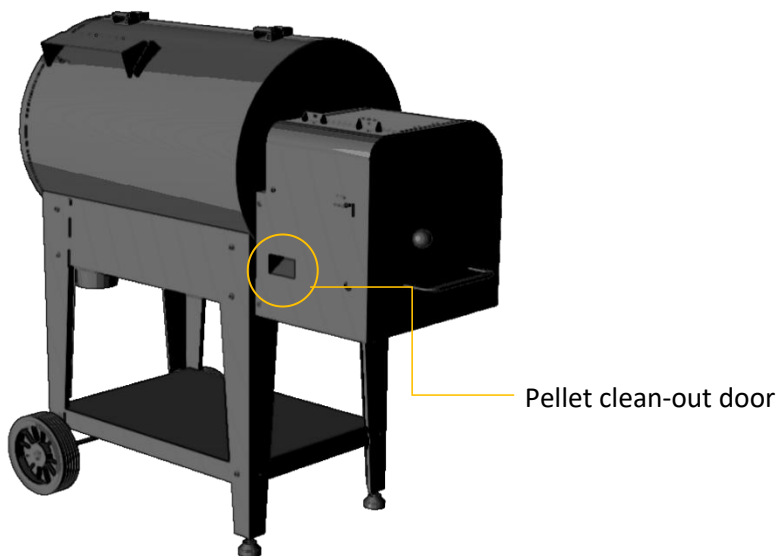
1. Turn the temperature dial to Smoke and press the ON/OFF button.
2. Let the grill run with open lid for 2 minutes.
3. Close the lid, and set the temperature dial to any desired temperature setting.

### **WARNING!**

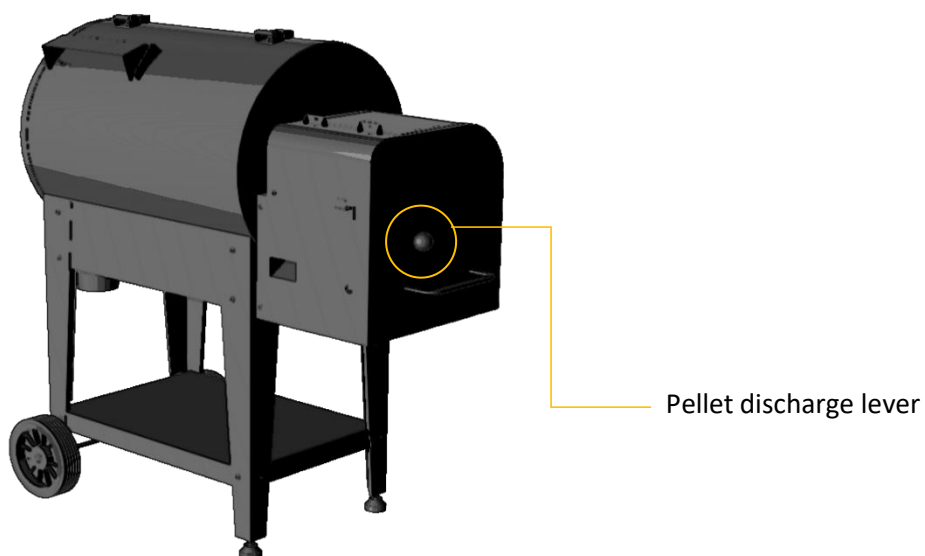
**For best results and flavor, always use genuine geda wood pellets. Never use heating fuel pellets in the grill. Clean the grease tray and fire shield frequently to reduce the possibility of a grease fire.**

## Pellet Clean-out

1. Put a bucket behind your hopper, under the pellet discharge door.

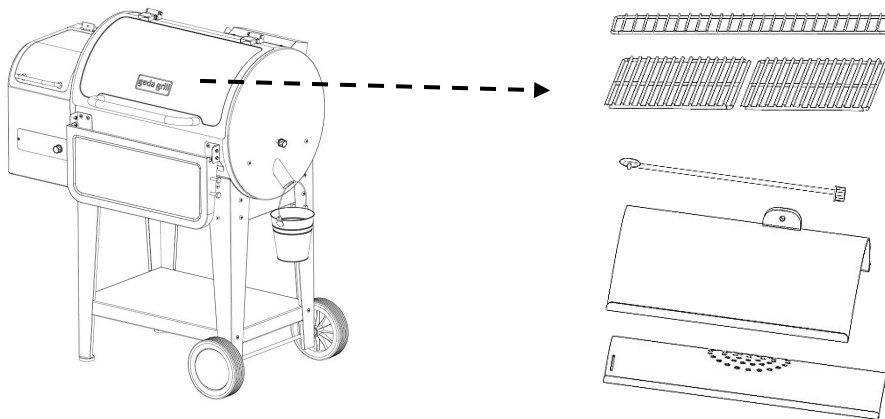


2. Pull the pellet discharge lever all the way out.



## Clean your geda grill

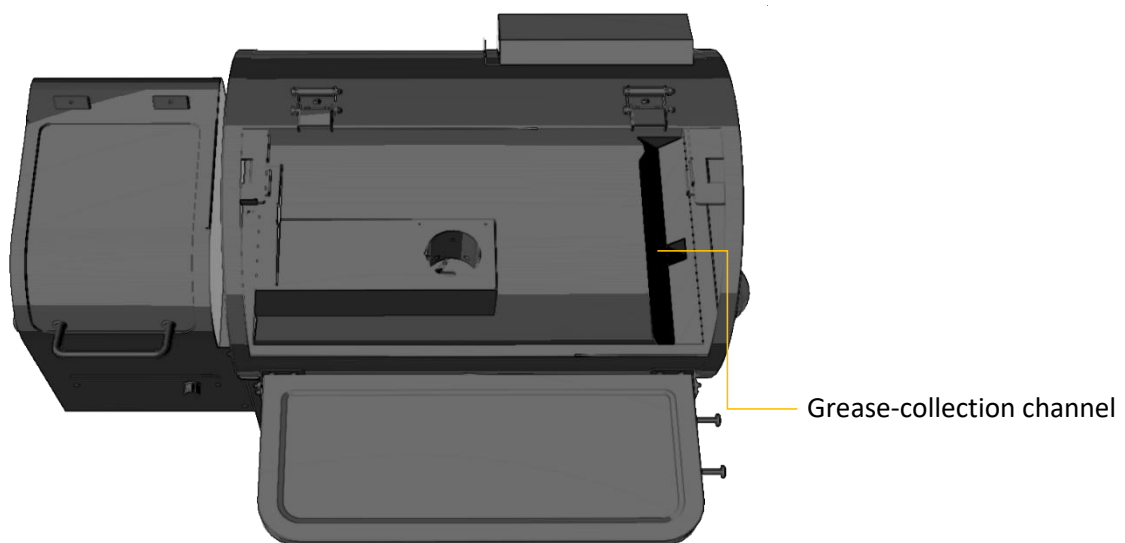
1. Make sure your grill is cooled down.
2. The grill should be powered off and the power cord disconnected.
3. Remove the warming grate, grill grate, direct fire lever, direct fire shield and grease tray.



4. Use a vacuum cleaner to get rid of all the ash inside the grill.

### **ATTENTION!**

**Before vacuuming, make sure that the ashes are completely cold and no more embers are present.**



### **Removal of fat residues:**

1. Make sure the grill is cool and disconnected from the mains.
2. Remove the warming grate, grill grate, direct fire lever, direct fire shield and grease tray from the grill.

3. Use a spatula or similar tool to scrape off the grease tray and the direct fire shield and wipe it off with a paper towel or a damp cloth.
4. Use the same method to clean the grease-collecting channel on the right cylinder side, as well as the drainage pipe and the grease bucket.
5. Reconnect the power cord and start your grill.

## Geda Grill Control Board Introduction



The Control Panel

### Button Functions

#### POWER BUTTON



Press the POWER BUTTON to power ON the geda grill. Once connected to a power source and the POWER BUTTON is pressed, the digital LCD screen will light up.

Press and hold the button for 3 seconds to turn the grill OFF, which activates the grill's Shutdown Cycle.

#### FEED



Feed pellets into the fire pot.

Pressing and holding the feed button will activate an extra feed of pellets to the fire pot.

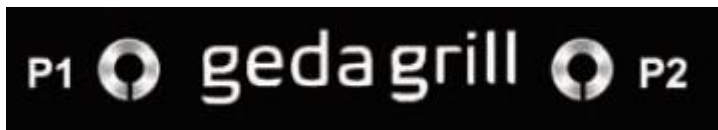
Release "FEED" to stop feeding pellets.

## DISPLAY



The LCD screen is used as the information center for your inputs. The LCD screen will display your current cooking temperature, desired cooking temperature and the temperature of the probe(s) if connected. If only 1 probe is connected, only one reading will be displayed.

## PROBE- P1 and P2:



The "P1" and "P2" are used to insert probes to detect internal temperature of chosen food. Once probes are connected, the food temperature would be displayed under P1 and P2 on the display.

## TEMPERATURE DIAL



The temperature settings of the grill start from SMOKE, 90°C, 105°C, 120°C, 135°C, 150°C, 175°C, 205°C, 230°C, 245°C to HIGH.

### SMOKE

this setting is used for smoking foods at an average temperature of 85°C. This setting will produce large amounts of smoke.

90°C, 105°C, 120°C, 135°C, 150°C, 175°C, 205°C, 230°C, 245°C to HIGH. At those settings, the auger motor is running, and feeds pellets into the fire pot according to set temperature.

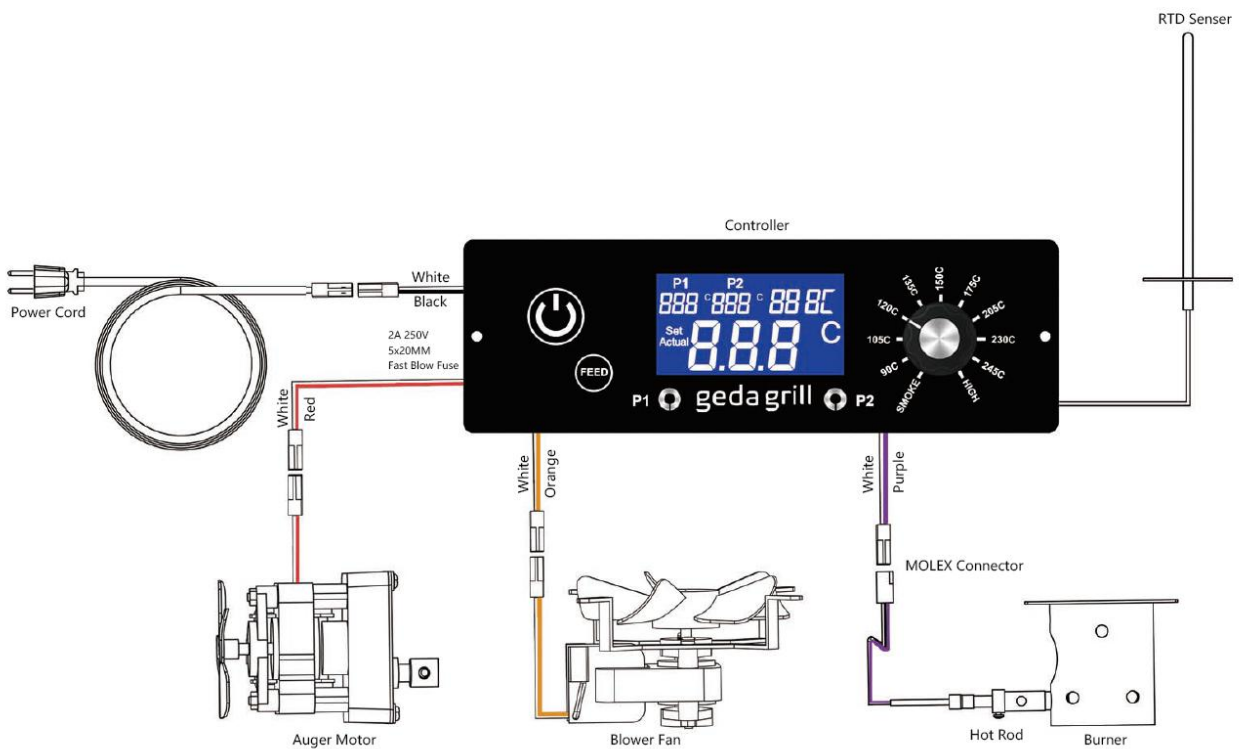


## HIGH

allows the grill to use its full power and can reach temperatures up to 260°C or higher on a geda grill using geda hardwood pellets.

Auger keeps running, fan is on and hot rod is OFF.

## GRILL ELECTRIC SYSTEM



### Inputs:

**Input 1 - 250V 2A 50 Hz**

**Input 2 - Probes- P1 and P2**

**Input 3 - RTD**

### Outputs:

**Output 1 - Hot Rod (230V 200W)**

**Output 2 - Auger Motor (230V 20W)**

**Output 3 - Fan Motor (230V 20W)**

**Output 4 - Probe and grill temperature display**

## **OPERATION FLOW**

### **Step 1.**

The power cord is connected. At this point, LCD screen is turned on and will flash 3 times, then the LCD display is powered off.

Motor, fan and hot rod are kept off.

### **Step 2.**

Press ON/OFF button, which powers the grill on. LCD display will turn on and the grill will begin its Startup Cycle.

Motor, fan and hot rod will automatically activate during Startup Cycle.

The whole Startup process takes 6 minutes. If the grill is successfully ignited, it would automatically begin its Running Cycle.

## **STARTUP**

After the initial Startup Cycle begins, the temperature dial can be adjusted without resetting the Startup Cycle.

1. The hot rod heats up within 6 minutes.
2. The auger motor runs a total time of 3,5 minutes.
3. The fan runs for 6 minutes.

At the end of the Startup Cycle, the RTD sensor would automatically run a temperature check inside of the grill. The startup process is successful if the temperature is increased by more than 20°C or the temperature exceeds 55°C. If the grill fails the Startup process, it will automatically restart from step 1.

The geda grill will attempt the startup cycle a total of 4 times. If any of the following temperature changes occur: grill temperature is increased by 20°C or internal temperature reaches 55°C the grill will start its Running Cycle. If the grill fails to start the Running Cycle after 4 attempts, the display will show "Er2".

The auger motor, fan and hot rod will shut down automatically.

### **Step 3.**

Use the temperature dial to set desired temperature of the grill. At the end of the Startup Cycle, the grill will automatically begin its Running Cycle.

The motor, fan and hot rod are will run according to set temperature.

## Running Cycle

Fan is always on, auger is running in algorithm of PID according to set temperature, hot rod is deactivated)

The display will show the actual temperature inside the grill and the probe temperature in P1 and/or P2 if probes are connected at all times.

## Automatic Re-Light

At any time during operation, would the grill temperature drop below 55°C for 10 minutes, the Digital Control Center will activate the Automatic Re-Light mode. This mode will re-activate the Startup Cycle, and all its features.

If it fails, the display will show “Er3”.

The “Re-Light” mode aids in ensuring that a small fire is maintained during use in lower temperatures. It also helps to re-light a fire that may have gone out when going from an extremely HIGH temperature to LOW temperature. If it fails to ignite, the display will show Er3.

## Shutdown Cycle

If the ON/OFF button is pressed down for 3 seconds the grill will activate its Shutdown Cycle. The fan will be kept on to let the fire burn out and to cool down the grill. After 5 minutes the grill control system will do an automatic temperature check. If the temperature is below 55°C the grill fan will stop and the grill will shut down completely.

During the Shutdown Cycle - the display, Auger motor and Hot rod will be OFF. Fan will be ON.

## Err Information

1. **Er1:** Grill RTD fails to connect to the control board.
2. **Er2:** Startup Cycle fails.
3. **Er3:** Auto re-light fails.
4. **ErH:** The temperature inside the grill exceeds 315°C.

# geda grill

## 2-YEAR WARRANTY

In addition to the statutory guarantee, Geda garden and home GmbH guarantees that this barbecue will not be defective in material and workmanship under normal use and maintenance for a period of two years from the date of purchase. Should complaints still be made, Geda garden and home GmbH will provide the defective components as replacements free of charge.

This warranty does not cover the parts that are worn out or consumed during normal use. It does not include labor costs, for the determination or replacement of defective parts and their shipping costs.

Geda garden and home GmbH is not liable for consequential damages under this guarantee. The warranty is excluded if the device is not assembled or operated in accordance with the user's manual supplied with this device or if this device or components is resold or passed on, if accessories or fuels that are not compatible with this device are used. We also do not warrant if the equipment is used for commercial or gastronomic purposes or is not used as intended or is not properly maintained.

For processing a warranty claim, Geda garden and home GmbH will require proof of purchase date. You should keep your proof of purchase or invoice safe with this certificate.

## Extended warranty to 3 years

We grant you one additional year warranty if you visit and upload your proof of purchase as a photo or scanned document on our homepage: [www.geda-grill.de](http://www.geda-grill.de) within the first 6 months after purchasing date. We can then ensure that all necessary documents are available for a warranty case.

