



Jim Bowie



Daniel Boone



Davy Crockett



GREEN MOUNTAIN GRILLS

WOOD FIRED  PELLET GRILLS



OWNER'S MANUAL



Get to Know Your Grill



App User Guide



Assembly & Operation



Cleaning & Maintenance



Quick Start Guide



Recipe Book



Welcome to the Nation

Thank you for purchasing a Green Mountain Pellet Grill! We hope that it will provide you with many years of trouble-free service and allow you to cook extraordinary food that will enhance your enjoyment of eating.

Your new grill can grill, smoke, slow-cook, bbq, braise, roast, bake, and sear at the touch of a button. This manual will help you get the most out of your pellet grill, so please read it thoroughly.

Should an unforeseen problem occur, please check the Troubleshooting section, or visit our website at greenmountaingrills.com/support. After exhausting those possibilities, please feel free to call us at 530-347-9167 and select “Technical Support.”

If you have questions about cooking, please see Operating Tips and Wood Fired 101 sections in this manual, or visit our website:



Remember that your new pellet grill is extremely versatile. While you can grill steaks, hamburgers and all the other traditional “barbecue” fare, you can also prepare a pot roast, smoke fish, bake cookies or bread, slow-cook a brisket or pork butt, roast vegetables, and much more. About the only limit is your imagination... So get creative!

FOLLOW THE **GMG NATION**





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Experience the new age of grilling.



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REGISTER YOUR WARRANTY HERE:

greenmountaingrills.com/warranty-registration

This LIMITED WARRANTY covers defects in workmanship and materials for a period of three (3) years from the date of first retail purchase. During the warranty period, GMG Products, LLC (dba Green Mountain Grills) will replace or repair, at its sole option, any defective Green Mountain grill returned to us, or to one of our dealers, by its original purchaser. Any claims under this warranty must be received by the expiration of the warranty period.

This warranty does not cover problems that result from abuse, accident, misuse, or problems with electrical power. It does not cover cosmetic elements and components, such as paint and other finishes. It does not cover uses not in accordance with the instruction manual. It does not cover commercial use of the product. It specifically excludes products for which Green Mountain Grills has not received payment.

THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS WHICH MAY VARY FROM STATE TO STATE (PROVINCE TO PROVINCE IN CANADA). GREEN MOUNTAIN GRILL'S RESPONSIBILITY FOR DEFECTS IN MATERIAL AND WORKMANSHIP SHALL BE LIMITED TO REPAIR AND/OR REPLACEMENT AS SET FORTH IN THIS WARRANTY. ALL EXPRESS AND IMPLIED WARRANTIES, INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTIES AND WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE ARE DISCLAIMED. NO OTHER WARRANTIES ARE PROVIDED.

IN NO EVENT WILL GMG PRODUCTS, LLC (dba GREEN MOUNTAIN GRILLS) HAVE ANY LIABILITY FOR SPECIAL, INCIDENTAL OR CONSEQUENTIAL DAMAGES, WHETHER TO THE ORIGINAL PURCHASER, OR WITH RESPECT TO 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.

To exercise your rights under this warranty, contact the dealer from whom you purchased it, or call us at 530-347-9167.

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GENERAL WARNINGS

- FOR OUTDOOR USE ONLY.
- DO NOT USE IN ANY ENCLOSED AREA OR ANY AREA WITHOUT ADEQUATE VENTILATION.
- DO NOT USE THE GRILL IN RAIN OR AROUND ANY WATER SOURCE SUCH AS SPRINKLERS.
- DO NOT STORE OR USE COMBUSTIBLE MATERIALS NEAR THIS GRILL.
- KEEP THE ENTIRE GRILL A MINIMUM OF 24" FROM ALL COMBUSTIBLES.
- DO NOT PUT A BARBEQUE COVER OR ANYTHING FLAMMABLE ON, OR UNDER THE GRILL WHILE IN USE.
- DO NOT ALLOW WATER TO ENTER THE PELLET HOPPER. PELLETS EXPOSED TO WATER TURN INTO SAWDUST WHICH THE AUGER FEED SYSTEM WILL NOT DELIVER TO THE FIREBOX.
- AFTER A PERIOD OF STORAGE OR NON-USE, THE GRILL SHOULD BE CHECKED FOR AUGER AND BURN POT OBSTRUCTIONS, FOREIGN OBJECTS BOTH INSIDE THE GRILL AND THE HOPPER, AND AIR BLOCKAGE, BEFORE USE, IN ACCORDANCE WITH THE CORRECT PROCEDURES SET FORTH IN THIS MANUAL.
- YOU MUST CONTACT YOUR LOCAL HOMEOWNER'S ASSOCIATION, BUILDING, FIRE OFFICIALS, OR OTHER AUTHORITY HAVING JURISDICTION, TO OBTAIN THE NECESSARY PERMITS, PERMISSION OR INFORMATION ON ANY INSTALLATION RESTRICTIONS, SUCH AS ANY GRILL BEING INSTALLED ON A COMBUSTIBLE SURFACE, INSPECTION REQUIREMENTS, OR EVEN THE ABILITY TO OWN AND OPERATE SUCH A GRILL IN YOUR AREA.
- ALWAYS USE THE DAVY CROCKETT PORTABLE GRILL ON A NON-COMBUSTIBLE SURFACE. ALWAYS PUT A HEATPROOF BARRIER BETWEEN THE GRILL AND A TRUCK BED OR TABLE OR SIMILAR.

PELLET AND OTHER FUEL RESTRICTIONS

- THIS GRILL IS DESIGNED TO BURN ONLY FOOD-SAFE HARDWOOD PELLETS. DO NOT USE ANY OTHER TYPE OF FUEL.
- DO NOT USE ANY PELLETS LABELED AS HAVING ADDITIVES, OR DESIGNED FOR USE IN HOME HEATING SYSTEMS.

- GMG'S GRILLS ARE DESIGNED FOR AND TESTED WITH GREEN MOUNTAIN'S BRAND OF PELLETS. WHILE YOU MAY USE OTHER BRANDS OF PELLETS, WE DO NOT WARRANT THAT THE GRILL WILL PERFORM AT THE SAME LEVEL.
- NEVER USE LAVA ROCK, NON-PELLETIZED WOOD, OR CHARCOAL IN THE GRILL.
- DO NOT USE ANY GASOLINE, LANTERN FUEL, WHITE GAS, DIESEL FUEL, PETROL, LIGHTER FLUID, CHARCOAL LIGHTER, ALCOHOL GEL OR ANY OTHER FUEL OR ACCELERANTS FOR LIGHTING, OR RE-LIGHTING THE GRILL.

OPERATING PRECAUTIONS

- THIS GRILL MUST NOT BE USED BY PERSONS WITH REDUCED PHYSICAL, SENSORY OR MENTAL CAPABILITIES, OR LACK OF EXPERIENCE AND KNOWLEDGE, UNLESS THEY HAVE BEEN GIVEN SUPERVISION OR INSTRUCTION CONCERNING THE USE OF THE APPLIANCE BY A PERSON RESPONSIBLE FOR THEIR SAFETY, AND ARE BEING SUPERVISED BY A RESPONSIBLE ADULT.
- CHILDREN SHOULD NEVER USE THE GRILL.
- ACCESSIBLE PARTS OF THE GRILL WILL BE VERY HOT, AND YOUNG CHILDREN AND PETS MUST BE KEPT AWAY FROM THE GRILL WHILE IT IS IN USE.
- NEVER LEAN OVER AN OPEN GRILL, OR PLACE HANDS OR FINGERS ON THE FRONT EDGE OF THE GRILL, OR IN THE PELLET HOPPER.
- DO NOT USE ACCESSORIES NOT DESIGNED FOR USE WITH THIS GRILL.
- USE HEAT RESISTANT BARBEQUE MITTS OR GLOVES WHILE OPERATING THE GRILL.
- DO NOT TRANSPORT THE GRILL WHILE OPERATING, OR WHILE THE GRILL IS HOT. MAKE SURE THAT THE FIRE IS COMPLETELY OUT AND THE GRILL IS COMPLETELY COOL TO THE TOUCH BEFORE MOVING.
- ASHES SHOULD BE PLACED IN A METAL CONTAINER WITH A TIGHT FITTING LID, AND THE CONTAINER MUST BE PLACED ON A NON-COMBUSTIBLE FLOOR OR ON THE GROUND, WELL AWAY FROM ALL COMBUSTIBLE MATERIALS. ASHES SHOULD BE RETAINED IN THE CONTAINER UNTIL ALL CINDERS HAVE THOROUGHLY COOLED BEFORE FURTHER DISPOSAL.



WARNINGS RELATING TO USE OF THE REMOTE CONTROL/SMART CONTROL APP

- IF USING A REMOTE CONTROL, OR THE REMOTE CELL PHONE APPLICATION TO CONTROL THE OPERATION OF THE GRILL, YOU MUST FIRST MAKE SURE THAT ALL SAFETY PRECAUTIONS OTHERWISE APPLICABLE TO THE OPERATION OF THE GRILL HAVE BEEN OBSERVED PRIOR TO STARTING THE GRILL, AND THAT A RESPONSIBLE ADULT FAMILIAR WITH THE OPERATION OF THE GRILL IS AT ALL TIMES ABLE TO VIEW THE GRILL, AND IS IN CLOSE ENOUGH PROXIMITY TO THE GRILL TO BE ABLE TO ADDRESS ANY EMERGENCY CONDITIONS, BEFORE OPERATING THE GRILL REMOTELY.

MAINTENANCE ISSUES

- THE GRILL MUST BE CLEANED AND MAINTAINED ON A REGULAR BASIS IN ACCORDANCE WITH THE INSTRUCTIONS SET FORTH IN THIS MANUAL.
- DO NOT MODIFY OR REMOVE ANY OF THE PARTS OF THE GRILL.
- ALWAYS UNPLUG THE GRILL BEFORE PERFORMING ANY SERVICE OR MAINTENANCE.
- NEVER ADD PELLETS BY HAND TO THE FIRE POT WHILE THE GRILL IS RUNNING. IF THE GRILL RUNS OUT OF PELLETS DURING COOKING, LET THE GRILL COMPLETELY COOL AND START AGAIN FOLLOWING THE INITIAL START-UP INSTRUCTIONS.
- ALWAYS BE SURE TO INSTALL THE HEAT SHIELD PROPERLY, IN ACCORDANCE WITH INSTRUCTIONS ELSEWHERE IN THIS MANUAL, IN ORDER TO REDUCE RISK OF A GREASE FIRE.
- GREASE FIRES ARE OFTEN CAUSED BY FAILING TO PROPERLY MAINTAIN THE GRILL BY CLEANING THE GREASE PAN AND THE GREASE DRAIN ON A CONSISTENT BASIS. IN THE EVENT OF A GREASE FIRE, TURN THE CONTROL UNIT TO "OFF", LEAVE THE LID CLOSED UNTIL THE FIRE IS OUT. DO NOT UNPLUG THE POWER CORD. IF AN UNCONTROLLED FIRE DOES OCCUR, IMMEDIATELY CALL THE LOCAL FIRE DEPARTMENT. NEVER PUT WATER ON THE FIRE.
- MAKE ABSOLUTELY CERTAIN THE GRILL AND ASHES ARE COLD BEFORE ACCESSING THE INTERIOR. DO NOT REMOVE HOT ASH FROM THE GRILL, AS IT MAY CAUSE A FIRE ELSEWHERE.

CREOSOTE

- OVER TIME, A LAYER OF TAR-LIKE SOOT OR CREOSOTE MAY FORM INSIDE YOUR GRILL. YOU SHOULD REGULARLY REMOVE SUCH SUBSTANCES FROM INSIDE YOUR GRILL, AS A CREOSOTE FIRE CAN BURN OUT OF CONTROL.

- DARK AND SOOTY SMOKE MAY INDICATE THE PRESENCE OF A CREOSOTE BUILD-UP INSIDE YOUR GRILL. IF YOU NOTICE THIS, TURN OFF THE GRILL AND WAIT FOR IT TO COOL COMPLETELY. THEN, REMOVE ANY COLD CREOSOTE FROM THE GRILL WITH A TOWEL.
- SHOULD A CREOSOTE FIRE OCCUR, TURN THE CONTROL UNIT TO "OFF", AND LEAVE THE LID CLOSED UNTIL THE FIRE IS OUT. DO NOT UNPLUG THE POWER CORD. DO NOT TRY TO REMOVE THE GRILL, TRY TO SMOTHER THE FIRE, OR PUT WATER ON THE FIRE. IF AN UNCONTROLLED FIRE DOES OCCUR, IMMEDIATELY CALL THE FIRE DEPARTMENT.

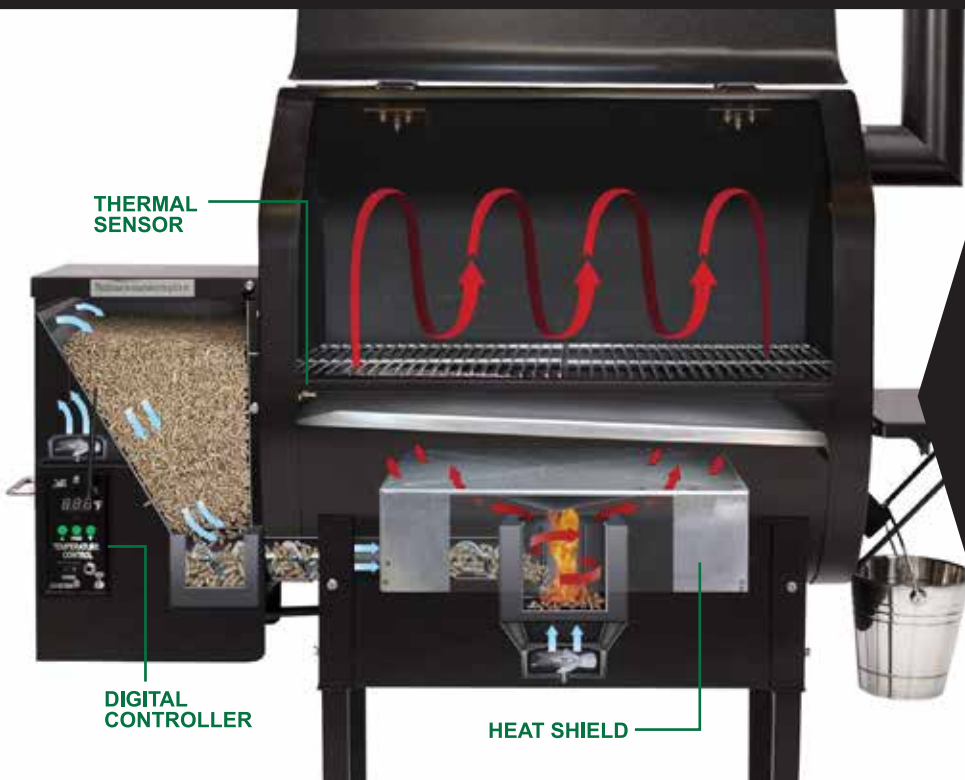
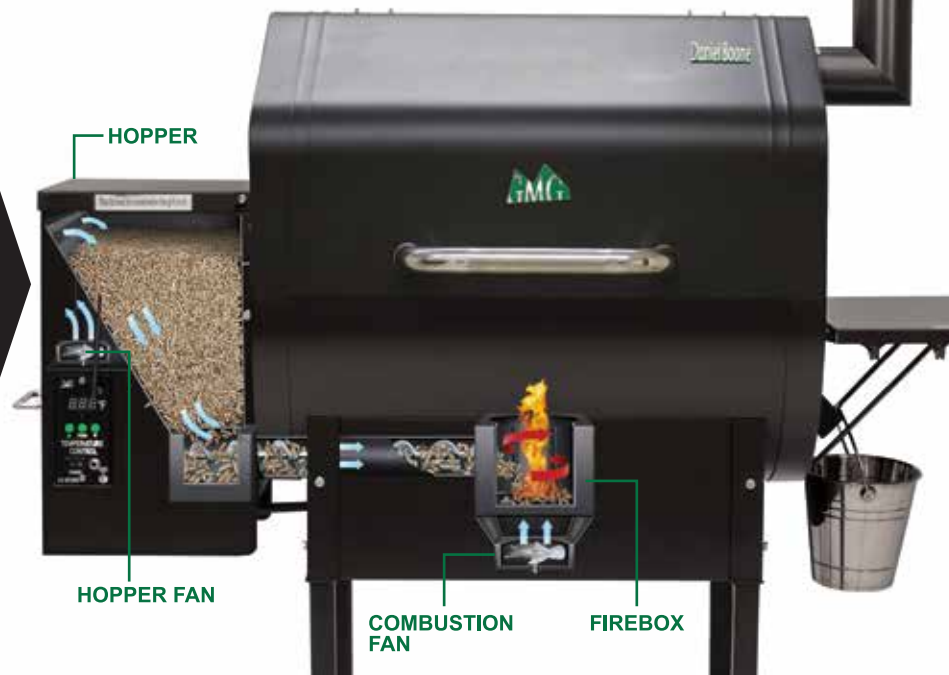
CARBON MONOXIDE WARNING

- THE GRILL MUST BE OPERATED AT ALL TIMES IN ACCORDANCE WITH THESE GUIDELINES TO PREVENT CARBON MONOXIDE FROM POISONING YOU, YOUR FAMILY, OR OTHERS.
- CARBON MONOXIDE IS COLORLESS AND ODORLESS, SO IT IS IMPORTANT TO OPERATE THE GRILL IN STRICT ACCORDANCE WITH THIS OPERATING MANUAL, AND THESE WARNINGS.
- THE GRILL MUST AT ALL TIMES BE OPERATED OUTSIDE, IN A WELL VENTILATED AREA, AND IN STRICT ACCORDANCE WITH ALL OTHER INSTRUCTIONS IN THIS MANUAL IN ORDER TO AVOID CARBON MONOXIDE POISONING.
- THE SYMPTOMS OF CARBON MONOXIDE POISONING INCLUDE HEADACHES, DIZZINESS, WEAKNESS, NAUSEA, VOMITING, SLEEPINESS, AND CONFUSION. CARBON MONOXIDE REDUCES THE BLOOD'S ABILITY TO CARRY OXYGEN, AND LOW BLOOD OXYGEN LEVELS CAN RESULT IN LOSS OF CONSCIOUSNESS AND DEATH.
- ALCOHOL CONSUMPTION AND DRUG USE INCREASE THE EFFECTS OF CARBON MONOXIDE POISONING.
- CARBON MONOXIDE IS ESPECIALLY TOXIC TO MOTHERS AND CHILDREN DURING PREGNANCY, INFANTS, THE ELDERLY, SMOKERS, AND PEOPLE WITH BLOOD OR CIRCULATORY SYSTEM PROBLEMS, SUCH AS ANEMIA OR HEART DISEASE.
- YOU MUST SEE A DOCTOR IF YOU EITHER DEVELOP COLD OR FLU-LIKE SYMPTOMS WHILE COOKING IN THE VICINITY OF THE GRILL, AS CARBON MONOXIDE POISONING CAN EASILY BE MISTAKEN FOR A COLD OR FLU, AND IS OFTEN DETECTED TOO LATE.

HOW A PELLET GRILL WORKS

WOOD FIRED SCIENCE

A motor turns an auger which feeds pellets into the firebox. There, a hot rod automatically ignites the pellets, and the combustion fan keeps them burning. A fan inside the hopper maintains positive pressure which prevents burn-back in the auger tube.



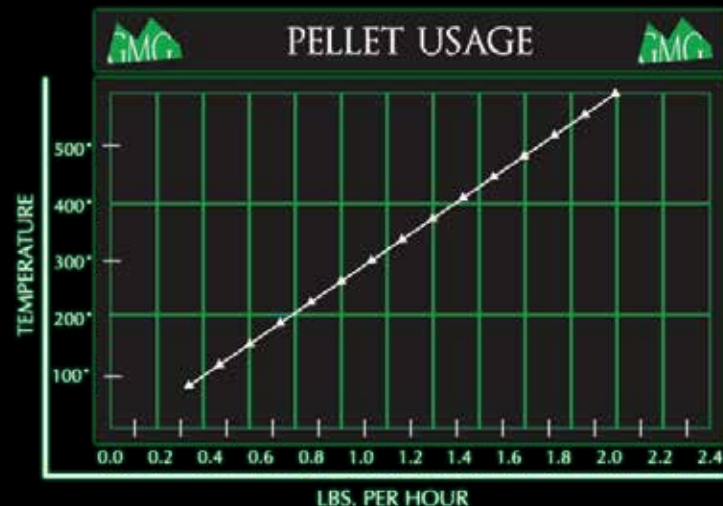
HEAT DISTRIBUTION

Our Venturi-Style firebox creates a burn pot cyclone for maximum heat distribution and complete combustion with minimal waste. The heat shield* that covers the firebox distributes the heat to both sides of the grill and flows up into the convection-style grill chamber. The thermal sensor mounted inside the grill sends data to the on-board computer ten times every second, and the controller adjusts the air and pellet flow to maintain the temperature you set.

*Heat shield styles and positioning vary among the different grill models.

PREMIUM HARDWOOD PELLETS

Our pellets are made out of 100% kiln dried sawdust that never touches the floor. The pellets are held together with the natural lignin in the wood. GMG 28 lb bags provide 40% more than our competitors' 20 lb bags. Super low ash content with no fillers or additives!



These test results were obtained under the following conditions:
Ambient temperature range 52-56 degrees Fahrenheit. Usage of GMG Premium Blend Pellets.
No Food in Cavity. No wind.



Your results may differ due to:
Food in cavity which absorbs BTU's as it cooks. Usage of different pellets. Opening and closing the lid. Operating in higher or lower temperatures than testing conditions. Operating in wind.



Premium Apple Blend

This sublime blend of Apple Wood, American Hickory, and Red Oak is mature but gentle. If you're unsure about which pellets to use, choose the Apple Blend for hardy flavors. You can't go wrong with this one!



Premium Gold Blend

This mellow blend of Red Oak, American Hickory, and Mountain Maple subtly flavors your food without overpowering it. These are some of the hardest of the hardwoods; this blend produces a long burn with modest smoke.



Premium Fruitwood Blend

This bold blend of Orchard Cherry, American Beech, and Sweet Pecan (yes, pecan is a fruit!) smells sweet when you cook with it and adds character to whatever you grill. This blend is favored by competition barbecue teams nationwide for its flavorful light smoke.



Premium Texas Blend

This aromatic blend of Black Oak, American Hickory, and a hint of Texas Mesquite offers more smoke than our other blends. The pellets are a deep chocolate brown and burn hot. If you want big taste, the Texas Blend is right for you.



Premium Gourmet Blend

This 8-lb. stand-up resealable bag of Gourmet Blend pellets is a perfect blend of Black Oak, American Hickory, and Texas Mesquite. This bag is space-saving for camping, RV'ing, picnicking, and tailgating specifically designed for the Davy Crockett portable grill.

RUBS



Fish - Exotic ingredients like sereh powder, green peppercorns, and cilantro season fish and seafood perfectly.

Wild Game – This pleasant, piquant spice rub will enrich your venison, bear, or bison, but try it on lamb, pork, and beef too.

Roasted Garlic & Chipotle - This will add zest, charm, and dignity to ribs, roasts, chicken, and vegetables.

Sizzle Blend - If it sizzles when you cook it, add this! You will love it!

Beef - Smoked Paprika, Mustard, Cayenne, and other spices will enhance the flavor of any beef.

Pork - A winning combination of 11 robust spices give this rub the potential to turn your ribs, butt, or loin into a blue ribbon dish.

Poultry - A dash of savory adds just the right flavor to make your fowl taste simply delectable.

South of the Border - If you use this in your Mexican food, amigo, you will think you're in Cabo San Lucas!

SAUCES



Heat & Sweet - This sweet n' spicy dipping and grilling sauce compliments wings, ribs, pulled pork – even French fries.

Pitmaster Sauce – The latest addition to our sauce lineup comes from Rooftop Barbeque team. This sauce has the perfect blend of sweet and spicy. Be prepared to be amazed with the flavors of this perfectly blended sauce.

Cherry Chipotle - This decadent mixture of fruit and fire will add zest to ribs, pork, vegetables, and anything else you think needs a hint of heat.

Cattle Drive – Our classic sauce will perfectly season your meats with the traditional style of the Old West.

Pizza Sauce – Take your wood fired pizza to the next level with this fresh Italian inspired blend!



ACCESSORIES



Be sure to visit your local dealer to pick up these great accessories for your new Green Mountain Grill.

Grill Covers

Our form-fitting grill covers will withstand the toughest weather conditions. Sizes available for each grill model.



Davy Crockett Tote Camo

Travel in style with our New Davy Crockett Carrying Tote!



Daniel Boone Front Shelf

Perfect spot to place your prepped food before it goes on to the grill.



Rib Rack

Grill 7 racks of ribs at the same time with the GMG vertical rib rack! Fits JB & DB only.



Spritz Bottle

Perfect to keep meats, poultry, and even fish nice and moist while grilling.



Thermal Blankets

Keep your grill warm in the winter time and cut down on your pellet usage by up to 50%. Sizes available for each grill model.



Davy Crockett Tote Black

Travel in style with our New Davy Crockett Carrying Tote!



Jim Bowie Front Shelf

Perfect spot to place your prepped food before it goes on to the grill.



Smoke Shelf Upper Racks

Add more cooking room to your grill with a smoke shelf.



Grill Utensils

Grill in style with a set of GMG Grill Utensils.



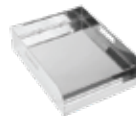
Wood-Fired Pizza Attachment

Convert your Daniel Boone or Jim Bowie model into a wood-fired gourmet pizza oven.



Griddle

Turn your grill into a stove top and cook bacon, eggs, sandwiches, pancakes & more!



G-Mats

Teflon-coated fiberglass fabric cooking mats, safe for use up to 450°. Non-stick (both sides are usable).



Mitts

These handsome, extra-heavy-duty mitts will protect your hands and make you look like a million dollars!



Apron

Save the drippings for later and look like a pro while you're at it.



Drip-EZ Grease Tray Liners

Place the stack of 3 liners on your grease tray to collect drippings for easy clean up!



Thin Blue Smoker

Expandable smoke tube with easy slide extension, 11"-18" for maximum smoke flavor.



Grill Pan

Great for keeping sauces, beans & sides warm on the grill.



Digital Probe Thermometer

Fold out instant-read food thermometer with range from -4°F to 392°F (-20°C to 200°C).



GMG Hats

Look good alongside your grill in this premium quality headwear!



Food Porter

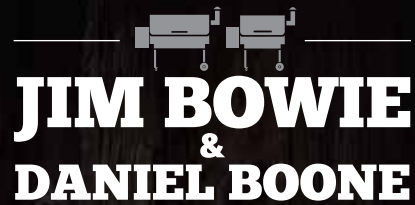
Keep your food cold or hot for up to 4 hours. Great for travel and outdoor use.



Drip-EZ Grease Bucket Liners

Place a liner in your grease bucket to collect drippings for easy clean up!





JIM BOWIE & DANIEL BOONE



IMPORTANT SAFETY INFO



PLEASE READ CAREFULLY

DO NOT use this grill indoors or in any area without adequate ventilation.

This is an electric appliance. Observe ALL normal safety procedures for a high voltage apparatus.

DO NOT modify this grill in any manner not in accordance with manufacturer guidelines.

Read, understand, and follow the directions in this manual.

DO NOT operate this grill other than as specified in this manual.

Be aware of and respond to the inherent danger of any appliance that produces flames.

DO NOT use softwood pellets. The smoke contains dangerous phenols which you do not want to ingest.

DO NOT use heating pellets, as they may contain unsafe impurities which could harm your health or your grill.

DO NOT drop temperature in more than 50 degree increments at a time.

GET TO KNOW YOUR

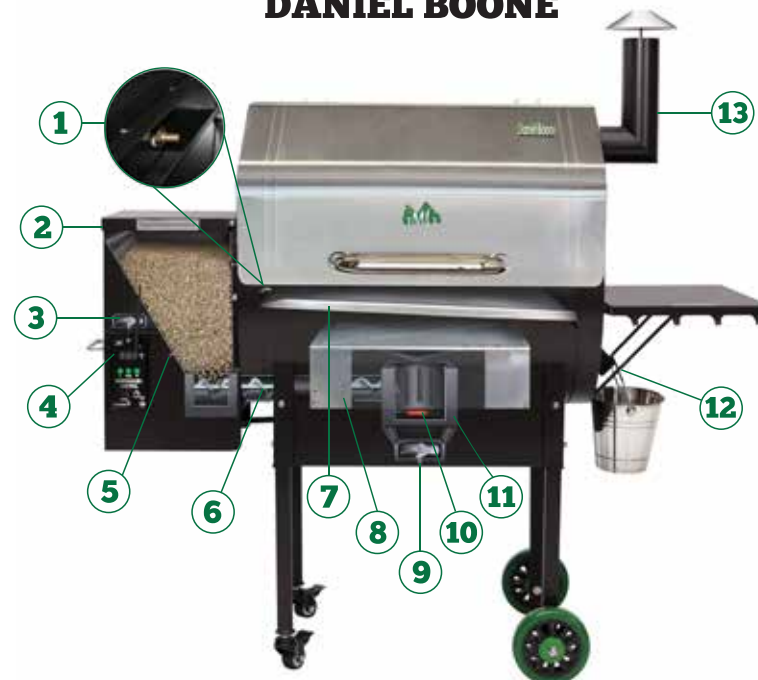
JIM BOWIE



- 1** Thermal Sensor
- 2** Pellet Hopper
- 3** Hopper Fan
- 4** Digital Controller
- 5** Low Pellet Sensor
- 6** Auger
- 7** Grease Tray
- 8** Heat Shield
- 9** Combustion Fan
- 10** Igniter
- 11** Firebox
- 12** Drip System
- 13** Chimney
- 14** Thermometer

WOOD PELLET GRILL

DANIEL BOONE



- 1** Thermal Sensor
- 2** Pellet Hopper
- 3** Hopper Fan
- 4** Digital Controller
- 5** Low Pellet Sensor
- 6** Auger
- 7** Grease Tray
- 8** Heat Shield
- 9** Combustion Fan
- 10** Igniter
- 11** Firebox
- 12** Drip System
- 13** Chimney

DIGITAL CONTROLLER



1 Antenna Connection
Standard on WiFi Smart Control models only

2 Digital Readout Display
Displays temperature and status codes:

OFF - Grill is off	OUL - Electrical Short
FAN - Fan Mode	EO1 - Fan Motor Overload
UPD - Updated	EO2 - Auger Motor Overload
NFD - No Food Detected	E04 - Igniter Overload
FAL - Ignition Failure	E08 - Low Voltage
SEN - Thermal Sensor Issue	

3 Signal Indicator Light

4 Temperature Up
5 degree increment control

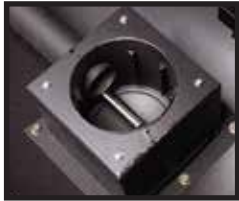
5 Temperature Down
5 degree increment control

6 Food Temperature
When the food probe is connected and in use this will read the internal temperature of your food

7 Power Switch
- Pressed In = Power On
o Pressed In = Power Off

8 Food Probe Connection
Connect to grill here and run food probe up and through steel swinging door on left side of grill

KEY GRILL COMPONENTS



Firebox: This sits in the bottom of the grill, and pellets arrive into it via an auger tube attached to its left side. Also called a burn pot.



Igniter: You will find the igniter (also called a hot rod) in the firebox. It should protrude about 1.5-2" into the firebox. This rod ignites the pellets to start the fire.



Combustion Fan: This fan angles up toward the firebox (burn pot) from underneath your grill. The speed of this fan will vary during normal operation.



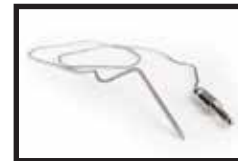
Thermal Sensor: This device sends data to the computer ten times per second. The computer then averages these readings over slightly longer periods of time and adjusts the air and pellet flow to maintain an accurate temperature in the cavity.



Grease tray: This slopes downhill from left to right and carries the drippings from your food into the grease bucket for easy disposal. **Make sure the half-moon cutout is on the RIGHT SIDE.**



Chimney Cap: Always leave this open. Your grill needs to draft. Always make sure there is at least a two finger or 1.5 inch opening.



Meat Probe: To use this feature, just plug the connector into the receptacle on the front of the control panel.



Lift the stainless flap on the left side of the grill and push the probe through the hole. Then, insert the probe into the center of the food you are cooking. When you press the "FOOD" button on the control panel, it will display the temperature of whatever the probe touches, but this process takes a minute or two to stabilize.

To return to the grill temperature display, simply press the "FOOD" button again.

If you do not have the probe installed in the control panel, then your digital display will read "NO FD" (no food) when you press the "FOOD" button.

The probe is not suitable for reading temperatures above 257°F (150°C).



Low Pellet Alarm: Inside the hopper you will find a low pellet alarm. When the level of pellets falls below this sensor, an alarm sounds to let you know that you need to fill the hopper back up. Once this alarm goes off, you should add pellets to prevent fuel shortage and resultant temperature drops.



Pellet Dump: Please make certain that the stainless steel pellet dump slider is in place before filling the hopper with pellets.
**Versions may vary based on model*



Controller: Your controller is a state-of-the-art PID (calculus-based) computer which will keep your grill at a reasonably steady temperature.



Hopper Lid: Keep the hopper lid closed at all times while your grill is on. Obviously, if you need to refill the hopper, you can make a brief exception. The fan inside the hopper must blow air into the auger tube to prevent burn-back from the firepot. If the hopper lid stays open, this air pressure just escapes into the atmosphere.

ASSEMBLY



Many of our dealers preassemble the grills, so this section will not apply to you in that case.

If you bought your grill unassembled, then you may use this manual to help you put your grill together. Or, if you're a visual learner check out our Assembly & Setup section on our videos page:

www.greenmountaingrills.com/videos



TOOLS NEEDED:

Wrench or Socket
12 mm for handle
10 mm for legs

4 STEP ASSEMBLY

- 1** INSTALL THE LEGS
- 2** INSTALL THE CHIMNEY
- 3** INSTALL THE HANDLE
- 4** INSERT THE PARTS

PREPARATION



Stand the box upright on a level surface.



Cut and remove the straps.
Cut the packing tape.
Remove the Styrofoam.



Cut the right hand corner down about 12". This will allow you to open the lid and save the box to throw away the dunnage.



Open the lid on the grill. Remove all pieces inside the cooking cavity. Unwrap each piece.



Replace the styrofoam.
Close the cardboard flaps.



Turn the box upside down.



Cut the tape and open the flaps.



Having fun yet?

1 INSTALL THE LEGS



Caster legs are interchangeable.

Follow leg bolt pattern for green wheel installation.



Your results should look like this. Please note that the nuts on the legs should be opposite the hole on the frame. Insert the bolts through the frame holes and tighten.



Turn the grill right side up and remove the box.

2 INSTALL THE CHIMNEY



Remove the 3 bolts from the right side of the grill. Install the chimney using those three bolts. Make sure the gasket is between the chimney and the grill.



Your results should look like this. Please note that the nuts on the legs should be opposite the hole on the frame. Insert the bolts through the frame holes and tighten. Leave a 2 finger gap opening and always keep this open.

3 INSTALL THE HANDLE



Remove the two bolts from the handle and install it on the outside of the grill.



Make sure that you put a thermal isolation washer between the stainless handle base on the outside and the metal lid. Insert another one between the bolt and metal lid on the inside. This will prevent the handle from becoming too hot.

4 INSERT THE PARTS



Pellet Dump: Please make certain that the stainless steel pellet dump slider is in place before filling the hopper with pellets.



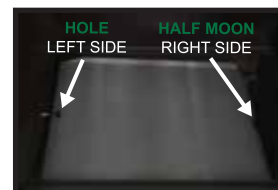
Important: Pour the contents of the Ziploc bag into the firebox before you install the rest of the parts. This is part of the initial starting procedure.



Important: Make sure to fill the hopper with pellets as well before starting your grill.



Heat Shield: The slots go in the front and rear to match the metal strips inside the grill which hold it in place. See Quick Start Guide for proper alignment.



IMPORTANT

Grease tray: Install the grease tray with the hole to the left and half-moon cutout to the right. **DO NOT** cover this hole with foil!



Grates:

Insert the grates as pictured.



Side tray: Line up the bullets with the pins on the side of the grill and slide to the right. Lift the side tray support up underneath the side tray and push the side tray down to snap it into place.



Note: If you purchased a cover for your grill, you will need to fold the tray down to install it.



Bucket: Hang the bucket from the spout underneath the side tray.

QUICK START GUIDE



RECOMMENDED INSTALLATION OF
HEAT SHIELD



Left Center
Firebox

Jim Bowie
Approx. 3.75 - 4.25"



Center
Firebox

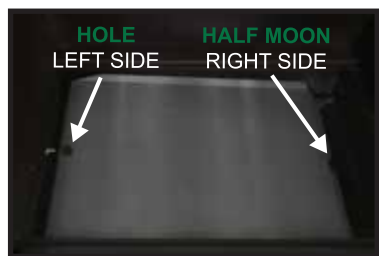
Jim Bowie
Approx. 8.75 - 9.25"



Daniel Boone
Approx. 4.5 - 5"



HOW TO INSTALL
GREASE TRAY



Install the grease tray correctly according to the picture before grilling. It makes for easy cleanup and ensures the proper travel of grease into your grease trough and down into your grease bucket.

* Open flame grease tray is available for purchase as an accessory



HOW TO INSTALL
CHIMNEY CAP



Always leave this open. Your grill needs to draft. Always make sure there is at least a two finger or 1.5 inch opening.



PRIMING YOUR
FIREBOX



IMPORTANT

Make sure to pour the contents of the Ziploc bag into the firebox and fill your hopper with pellets. Priming only needs to be done the first time running the unit or if the unit runs out of pellets.



STARTING YOUR
GRILL



On/Off Switch: The grill turns on when you depress the switch to the side with the line (-) and turns off when you depress the switch to the side with the (o).

- 1** Flip the power switch to turn the unit on so it reads "off" on the digital screen.
- 2** Press the up arrow button to start the unit. This will show 0 on the screen.
- 3** Once the unit hits number 1 on the screen, turn the unit off and on again. The unit should read "off" on the screen.
- 4** Now - press the up arrow button again to start the grill again. The unit will go through the 0, 1, 2, 3 process and default to 150°F.



IMPORTANT TIPS FOR **INITIAL BURN**

Burn-in the grill at 350°F for 30 minutes to remove any residue from the manufacturing process. Allow the grill to reach 150°F before adjusting temperature

 **30 mins**  **350°F**



Please make sure to allow your grill to come up to 150°F before making temperature adjustments up.



HOW TO TELL IF YOUR GRILL IS **OPERATING PROPERLY**

It sounds like it is broken. Really. It will make all sorts of strange fan noises and huffing sounds. The programming that went into your grill is some pretty nerdy stuff, and boring, so if it turns on, shuts off, and maintains temperature, she's working fine.



HOW TO CORRECTLY **POWER DOWN**

ALWAYS press and hold the down arrow button until it reads 150 degrees. Press it one more time, and the display should read "Fan". If grilling at high temps, let it cool for a moment before going to fan mode.



RECOMMENDED REGULAR **GRILL CLEANING**



ABOUT EVERY 2-3 BAGS 80-100LBS

A good cleaning can go a long way every once in awhile. A shop-vac will do the trick. Always make sure the grill is cool. Remove grates, grease trays, and heat shield. Now vacuum accordingly. Cleaning should take 10 minutes tops.



UNDERSTANDING **AIR TEMPERATURE**

The PT100 Platinum Sensor sends data to the computer. This 'brain' analyzes the data and adjusts the air flow and pellet fuel flow to maintain the set temperature. Many things affect the data gathered by the sensor - opening the lid, wind, grease splatter, humidity, altitude, and gravity (if the grill is not on level ground).

The computer analyzes all of the erratic information and averages it over time. Then, it displays the best result as the most accurate representation of the grill's current temperature. This is why an instantaneous air temperature reading from a 3rd-party product such as a Maverick does not provide much useful information. A reading from one cubic millimeter of air inside a cavity with 83 million cubic millimeters of air is not a microcosm of the temperature inside the grill.



DAVY CROCKETT



IMPORTANT SAFETY INFO



PLEASE READ CAREFULLY

DO NOT use this grill indoors or in any area without adequate ventilation.

ALWAYS use the portable grill on a non-combustible surface. Always put a heatproof barrier between the grill and a truck bed, table or similar.

This is an electric appliance. Observe ALL normal safety procedures for a high voltage apparatus.

DO NOT modify this grill in any manner not in accordance with manufacturer guidelines.

Read, understand, and follow the directions in this manual.

DO NOT operate this grill other than as specified in this manual.

Be aware of and respond to the inherent danger of any appliance that produces flames.

DO NOT use softwood pellets. The smoke contains dangerous phenols which you do not want to ingest.

DO NOT use heating pellets, as they may contain unsafe impurities which could harm your health or your grill.

DO NOT drop temperature in more than 50 degree increments at a time.

GET TO KNOW YOUR WOOD PELLET GRILL



- 1** Thermal Sensor
- 2** Pellet Hopper
- 3** Digital Controller
- 4** Auger
- 5** Combustion Fan
- 6** Grease Tray
- 7** Heat Shield
- 8** Igniter
- 9** Firebox
- 10** EZ-Fold & Carry Legs
- 11** Drip System
- 12** Chimney

DIGITAL CONTROLLER



- 1** **Digital Readout Display**
Displays temperature and status codes:
 - OFF - Grill is off
 - FAN - Fan Mode
 - UPD - Updated
 - NFD - No Food Detected
 - FAL - Ignition Failure
 - SEN - Thermal Sensor Issue
 - OUL - Electrical Short
 - EO1 - Fan Motor Overload
 - EO2 - Auger Motor Overload
 - E04 - Igniter Overload
 - E08 - Low Voltage
- 2** **Signal Indicator Light**
- 3** **Antenna Connection**
- 4** **Temperature Up**
- 5** **Food Temperature**
- 6** **Temperature Down**
- 7** **Power Switch**
- 8** **Food Probe Connection**



3 POWER OPTIONS



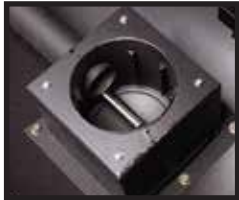
You can power your grill three different ways:

- 1** Plug one end of the vehicle adapter (A) into the back of the grill and the other into a vehicle's lighter/cell phone connector.
- 2** Connect A and B, and plug the adapter end into the back of the grill and connect the alligator clips to a 12-volt battery (red to positive, black to negative).
- 3** Plug C into D and A into D and plug C into a 110-volt wall outlet and the adapter (A) into the back of the grill.



ALWAYS open the chimney cap all the way when operating the grill.

KEY GRILL COMPONENTS



Firebox: This sits in the bottom of the grill, and pellets arrive into it via an auger tube attached to its left side. Also called a burn pot.



Igniter: You will find the igniter in the firebox. It should protrude about 1.5-2" into the firebox. You can adjust this by loosening the set screw located to the left of the firebox on the igniter tube. However, this should rarely be necessary. Also called a hot rod.



Combustion Fan: This fan is located under the hopper and blows air into the firebox (burn pot). The speed of this fan will vary during normal operation.



Thermal Sensor: This device sends data to the computer ten times per second. The computer then averages these readings over slightly longer periods of time and adjusts the air and pellet flow to maintain an accurate temperature in the cavity.



Grease tray: This slopes downhill from left to right and carries the drippings from your food into the grease bucket for easy disposal. **Make sure the half-moon cutout is on the LEFT SIDE.**



Meat Probe: To use this feature, just plug the connector into the receptacle on the front of the control panel.

Lift the stainless flap on the left side of the grill and push the probe through the hole. Then, insert the probe into the center of the food you are cooking. When you press the "FOOD" button on the control panel, it will display the temperature of whatever the probe touches, but this process takes a minute or two to stabilize.

To return to the grill temperature display, simply press the "FOOD" button again.

If you do not have the probe installed in the control panel, then your digital display will read "NO FD" (no food) when you press the "FOOD" button.

The probe is not suitable for reading temperatures above 257°F (150°C).



Hopper Lid: Keep the hopper lid closed at all times while your grill is on. Obviously, if you need to refill the hopper, you can make a brief exception. The fan inside the hopper must blow air into the auger tube to prevent burn-back from the firepot. If the hopper lid stays open, this air pressure just escapes into the atmosphere.



Controller: Your controller is a state-of-the-art PID (calculus-based) computer which will keep your grill at a reasonably steady temperature.



Chimney Cap: Always leave this open. Your grill needs to draft.

ASSEMBLY



Many of our dealers preassemble the grills, so this section will not apply to you in that case.

If you bought your grill unassembled, then you may use this manual to help you put your grill together. Or, if you're a visual learner check out our Assembly & Setup section on our videos page:

www.greenmountaingrills.com/videos



TOOLS NEEDED:
10 mm wrench or socket

4 STEP ASSEMBLY

- 1** INSTALL THE LEGS
- 2** INSTALL THE CHIMNEY
- 3** REVERSE THE HANDLE
- 4** INSERT THE PARTS

1 INSTALL THE LEGS



Always use two people, one on each end, to fold open or close the legs. This is not a one-person job. If you plan to leave the grill more or less permanently placed on a table, then you might find it more convenient just to remove the legs.

2 INSTALL THE CHIMNEY



Bolt the chimney into position. Make sure the rain cap is always wide open when cooking.

3 REVERSE THE HANDLE



Reverse the handle so it attaches outside the grill's lid. Make sure the thermal isolation washers go between the metal trim ring and the lid on the outside, and between the washer and lid on the inside.

4 INSERT THE PARTS



Important: Pour the contents of the Ziploc bag into the firebox before you install the rest of the parts. This is part of the initial starting procedure.



Important:

Make sure to fill the hopper with pellets as well before starting your grill.



Heat Shield: The slots go in the front and rear to match the metal strips inside the grill which hold it in place. See Quick Start Guide for proper alignment.



IMPORTANT

Grease tray: Install the grease tray with the half-moon cutout to the left.



Grates:

Insert the grates as pictured.



Hang the grease pail on the right side of the grill.

QUICK START GUIDE



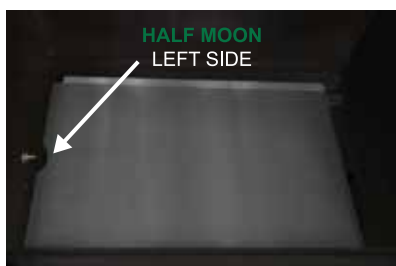
RECOMMENDED INSTALLATION OF
HEAT SHIELD



Davy Crockett
Approx. 4" from left wall



HOW TO INSTALL
GREASE TRAY



Install the grease tray correctly according to the picture before grilling. It makes for easy cleanup and ensures the proper travel of grease into your grease trough and down into your grease bucket.

* Open flame grease tray is available for purchase as an accessory



HOW TO INSTALL
CHIMNEY CAP



It is imperative that your chimney cap is open. A fire needs oxygen to burn hot and efficiently. Always make sure your lid is open when grilling.



PRIMING YOUR
FIREBOX



IMPORTANT

Make sure to pour the contents of the Ziploc bag into the firebox and fill your hopper with pellets. Priming only needs to be done the first time running the unit or if the unit runs out of pellets.



STARTING YOUR
GRILL



Power Button: This turns your grill on.

- 1** Plug your grill in and press the red power button to start the unit. This will show 0 on the screen.

- 2** Once the unit hits number 1 on the screen, unplug the adapter or unplug the connection from the back of the hopper and then plug back in.
- 3** Now - press the red power button again to start the grill again. The unit will go through the 0, 1, 2, 3 process and default to 150°F.
- 4** Allow the grill to reach 150°F before you set your desired temperature.



IMPORTANT TIPS FOR **INITIAL BURN**

Burn-in the grill at 350°F for 30 minutes to remove any residue from the manufacturing process. Allow the grill to reach 150°F before adjusting temperature

 **30 mins**  **350°F**



Please make sure to allow your grill to come up to 150°F before making temperature adjustments up.



HOW TO TELL IF YOUR GRILL IS **OPERATING PROPERLY**

It sounds like it is broken. Really. It will make all sorts of strange fan noises and huffing sounds. The programming that went into your grill is some pretty nerdy stuff, and boring, so if it turns on, shuts off, and maintains temperature, she's working fine.



HOW TO CORRECTLY **POWER DOWN**

The red power button simply needs to be pressed once to engage Fan Mode.



RECOMMENDED REGULAR **GRILL CLEANING**



ABOUT EVERY 2-3 BAGS
80-100LBS

A good cleaning can go a long way every once in awhile. A shop-vac will do the trick. Always make sure the grill is cool. Remove grates, grease trays, and heat shield. Now vacuum accordingly. Cleaning should take 10 minutes tops.



UNDERSTANDING **AIR TEMPERATURE**

The PT100 Platinum Sensor sends data to the computer. This 'brain' analyzes the data and adjusts the air flow and pellet fuel flow to maintain the set temperature. Many things affect the data gathered by the sensor - opening the lid, wind, grease splatter, humidity, altitude, and gravity (if the grill is not on level ground).

The computer analyzes all of the erratic information and averages it over time. Then, it displays the best result as the most accurate representation of the grill's current temperature. This is why an instantaneous air temperature reading from a 3rd-party product such as a Maverick does not provide much useful information. A reading from one cubic millimeter of air inside a cavity with 83 million cubic millimeters of air is not a microcosm of the temperature inside the grill.

OPERATING TIPS



- **Setting the temperature:** Do not push any buttons until the computer finishes the 0-1-2-3 cycles and automatically goes to 150°F (66° C). Once it reaches 150° F (66° C), you can change to the desired setting.
- **Time to reach temperature:** It should take about 15-20 minutes from the time you first turn the grill on until it achieves the temperature you set. Make sure not to adjust temperature until it reaches 150°F first.
- **Temperature Control:** You can set the grill as low as 150°F or as high as 500°F for DB and JB and 550°F for DC. **DO NOT** decrease temperatures in more than 50 degree increments at a time
- **Grill Ready:** Wait until the grill heats up before cooking. Aside from the soot contained in earlier smokes, the grill will not cook evenly until it gets hot, just as with a charcoal or gas grill. A slowly blinking light on the digital control panel indicates that the grill has achieved the target temperature, while no light means the grill is still heating or cooling.
- **Heat Distribution:** If you are experiencing larger left to right temperature discrepancies, the heat shield can be moved along the belly of the grill left or right to assist with these differences. See our recommended Heat Shield installation in the Quick Start Guide section.

The grill temperature will climb fairly rapidly. The temperature, however, falls much more slowly. This is because we must keep the fire going at all costs, which results in a fairly slow fall in inside temperature. Here, too, you can speed the process by opening the lid to let excess heat escape.

- **Controller Functions:** In case you have an interest in this sort of thing, the chart that follows shows each ignition state and its function.

Display	Time	Auger	Igniter	Fan
0	66 sec.	√	√	
1	30 sec.		√	
2	30 sec.		√	√
3	30 sec.		√	√
if ambient temp is less than firebox temp -5°			√	√
If ambient temp is more than firebox temp +5°		√		√

As you can see, the igniter stays on until the firebox temperature exceeds the ambient temperature by more than 5°. During Cycle 0, the controller feeds only 3 oz. (85 grams) of pellets into the firebox.

- **Temperature Variances:** The temperature on the digital readout reflects the temperature at the grilling surface on the left side of the grate where the thermal sensor protrudes into the grill cavity. You may notice differences between the dome thermometer and the digital readout, depending on the quantity of cold food inside the grill or how often you open and close the lid, or how much wind is present. This is normal.

Please understand that if you cook, for instance, a stand-up chicken, the temperature at the top of the cavity may be somewhat less than at the grilling surface in the winter and perhaps higher in the summer. You might have decided to cook the chicken at 275°, but you notice that the temp on the dome thermometer (If your grill has one) only reads 250°. Since most of your chicken is well above the cooking surface, you may want to adjust the digital temp of the grilling surface up to about 300° in order to achieve your target cooking temperature of 275° at chicken level. Or vice-versa if the dome thermometer reads higher.



- **Weather:** You will likely want to keep your grill out of rain and snow when not in use. In a heavy driving rain, water can invade the auger tube which will then magically change pellets to sawdust, and then expand and dry into something akin to concrete. This makes for an unpleasant repair. Melting snow can also cause the same problem. A grill cover will clearly help the situation, but the garage seems more foolproof.

- **Grilling in various temperatures:** Because we know that you will use the grill in a variety of weather conditions, we tend to overshoot the initial default temperature of 150° F by 20-25 degrees on warm days. We do this so that it does not take interminably long on a cold day to reach its target temperature. The grill will eventually cool back down to 150° on its own, or you may speed the process by simply opening the lid to let out excess heat.

Once your outside temperatures drop below 35°F (2°C), the Turbo mode kicks in to accelerate the volume of pellets and air so that you do not have to wait so long for the grill to heat up as you otherwise would without it.

- **Thermal Blanket:** Tests from users have indicated that you can reduce your pellet consumption by 40-50% in very cold weather by using a GMG thermal blanket. If you grill regularly in cold weather, this investment will likely pay off handsomely. Do not use the thermal blanket in the summertime, as it provides no noticeable benefit and may actually work against you on very warm days.
- **Keep the lid closed when cooking.** The grill cooks with convection heat, so an open lid only dissipates heat into the atmosphere. “If you’re lookin’, you’re not cookin’.”
- **Pellet Checking:** Be sure to keep pellets in the hopper! Check this occasionally so that your grill does not go out in the middle of cooking your meal.

- **Pellet Storage:** Store your pellets in a cool, dry place. Do not allow them to get wet, as they will turn back into sawdust.
- **Bypass Mode for Hot Restarts:** Occasionally, you may have a power failure while the grill is in use, or someone accidentally turns the grill off, or you under-cook something and want to resume cooking for a little longer. Use this method if you still have some fire left in the firebox, which is usually no longer than about 6-7 minutes later. If you have run the “FAN MODE” for more than about 3-4 minutes, this will not work.

JB & DB - If the power switch is off, push it to the ON position. When the digital readout displays “OFF”, hold down the UP button for approximately 8 seconds, or until the digital readout displays a temperature.

DC - If necessary, make sure the grill is plugged in first. When the digital readout displays “OFF”, press the red power button to turn the grill back on. Once it is on, hold down the UP button for approximately 8 seconds, or until the digital readout displays a temperature.

Now adjust the temperature to your desired setting.

- **Powering down:**
JB & DB - ALWAYS press and hold the down arrow button until it reads 150°F. Press it one more time, and the display should read FAN. Allow Fan Mode to complete.
DC - Simply press the red power button and your grill will automatically go into Fan Mode. Allow Fan Mode to complete before disconnecting the grill.

Recommendation: when cooking at temps above 375°F, operate the grill at 150°F for several minutes before going into fan only mode.

WOOD FIRED FLAVOR 101



- **Smoke flavor:** You will get more smoke flavor at low temperatures than at high ones. If you wish to infuse a piece of meat with a smoky flavor, cook it at 150-160 for an hour or so before you turn up the grill to finish it off.
- **Let meat rest.** Beef, pork, poultry, and fish will generally continue to cook after you remove them from the grill as the hot outer part of the meat influences the cooler interior. While it seems possible to eat immediately upon finishing your grilling, that seldom works out as a practical matter. Plan for the internal temperature to rise about 5 degrees after you take it off the grill. Also, resting allows the juices to redistribute more evenly throughout the meat.
- **Spritz! GMG sells a very nice stainless steel spray bottle** for about \$10. You will use it on the meats you're cooking regularly. Pork butts and picnic roasts, steaks, burgers, chops, and ribs will all benefit from regular, generous spritzing. A good staple mixture is apple juice plus 2-3 tablespoons of Worcestershire.
- **Be creative!** You can cook almost anything on this grill. Try pizza, bread, marinated vegetables, casseroles, and corn bread, as well as steaks, roasts, hams, pork chops or tenderloins, wild game, fish, and poultry. Cook anything outside in this appliance that you would cook in your kitchen oven.

- **Low Temperature Smoking:** For anything you plan to smoke for several hours, we recommend marinating it in sugar or salt or both, in the refrigerator for several hours beforehand. This will normally cure the meat and should make it safe. We do not recommend smoking poultry below 185° for health reasons. Cooking it at or above that temperature will still impart a rich, smoky flavor.
- **General Cooking Guide.** If you're new to pellet grilling, this will help you to get started. These are basic guidelines and temps/times can vary depending on the size of what you're cooking, the initial temperature of the food when you put it in, how often you open the lid, and other variables. ALWAYS COOK MEAT TO A SAFE INTERNAL TEMPERATURE. RECIPES ARE ONLY GUIDELINES.

Food	Method	Temperature	Time*
Brats	Grill	450-500	5-10 min./side
Brisket	Slow-cook	225-240-	6-10 hours
Burgers	Grill	450-500	7-10 min./side
Chicken pieces	Grill	375-425	15-20 min./side
Chicken - whole	Roast	275-325	1.5-2.5 hours
Fish	Grill	375-425	7-20 min./side
Hot Dogs	Grill	450-500	5-7 Min./side
Jerky	Smoke	150-170	4-6 hours
Pizza	Bake	400-450	14-18 minutes
Pork Butts/Picnics	Slow-cook	225-240	8-16 hours
Ribs	Roast	200-250	4-8 hours
Roast Beef	Roast	250-300	1.5-3.5 hours
Salmon - smoked	Smoke	150-175	6-10 hours
Steaks	Grill	450-500	6-10 min./side

- **GMG Recipes:** Please check the recipes section in the back of this manual for great recipes or on our site:

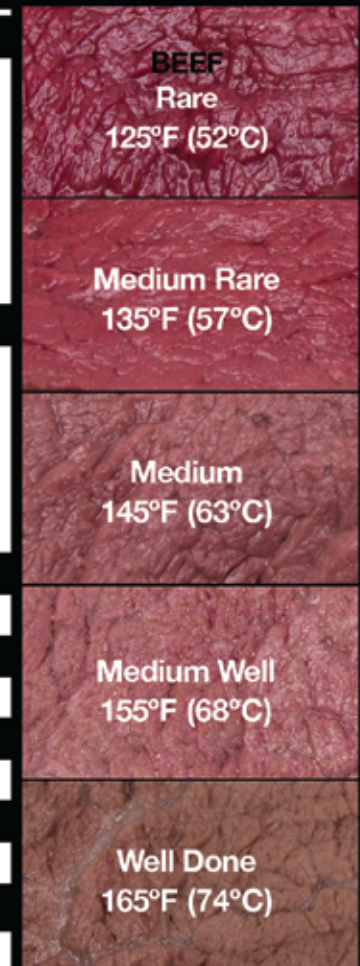
www.greenmountaingrills.com/recipes

Food Temperature Guide

For ratings and reviews of scores of accurate, inexpensive digital thermometers, visit <http://AmazingRibs.com/thermometers>



Beef, Lamb, Venison, Duck Breasts (Steaks, Chops, Roasts)		USDA Minimum 145°F (63°C)
Blue, "Pittsburgh"	110-120°F (43-49°C)	Dark purple, cool, stringy, slippery, slightly juicy
Rare	120-130°F (49-54°C)	Bright purple to red, warm, tender, juicy
CHEF TEMP Medium Rare	130-135°F (54-57°C)	Bright red, warm, tender, very juicy
Medium	135-145°F (57-63°C)	Rich pink, yielding, juicy
Medium Well	145-155°F (63-68°C)	Tan with slight pink, firm, slightly fibrous, slightly juicy
Well Done	155°F (68°C) or more	Tan to brown, no pink, chewy, dry
Pork, Raw Hams, Veal (Steaks, Chops, Roasts)		USDA Minimum 145°F (63°C)
Rare	120-130°F (49-54°C)	Pale pink center, warm, tender, slightly juicy
Medium Rare	130-135°F (54-57°C)	Creamy pink color, tender, very juicy
CHEF TEMP Medium	135-145°F (57-63°C)	Cream color, some pink, yielding, juicy
Medium Well	145-155°F (63-68°C)	Cream color, firm, slightly juicy
Well Done	155°F (68°C) or more	Cream color, tough, dry
Pork Ribs, Pork Shoulders, Beef Briskets, Beef Ribs		USDA Minimum 145°F (63°C)
CHEF TEMP Tender, Tugs Apart	203°F (95°C)	High in fat and collagen, best cooked low and slow
Chicken, Turkey (Whole Or Ground), Including Stuffing		USDA Minimum 165°F (74°C)
CHEF TEMP Well Done	160°F (71°C)	Cream color white meat, pale tan dark meat
Ground Meats, Burgers, Sausages, Meat Loaf (Except Poultry)		USDA Minimum 160°F (71°C)
Cook these risky meats to USDA minimum and make them juicy by using a 20% fat blend		
Fish (Except Tuna Steaks)		USDA Minimum 145°F (63°C)
CHEF TEMP Medium	130-145°F (54-63°C)	Slightly translucent, flaky, tender
Tuna Steaks		USDA Minimum 145°F (63°C)
CHEF TEMP Rare	120-125°F (49-52°C)	Bright red



CLEANING & MAINTENANCE



- **ALWAYS** unplug your grill before performing any cleaning, maintenance, and/or operations involving any of the electrical components
- **Clean the grates and grease tray regularly.** You can use a wire brush to clean the stainless steel grate. Alternatively, you can use an old camper's trick of wadding a piece of aluminum foil and rubbing it lightly on the grate to clean it.
- **Clean the chimney cap.** Wipe down the underside of the cap regularly to prevent grease drip.
- **Grease Fire Caution!** As with any barbecue, the potential for a grease fire exists. To reduce this possibility, regularly clean the grease tray to prevent flammable buildup. An easy way to do this is to line the tray with aluminum foil or use our grease tray liners. Use multiple sheets on the tray and then just peel one off each time you cook.
- **Clean Drip System.** Make sure the grease drain where the grease drains from the inside of the cavity into the discharge tube is clean and free of debris.
- **Place 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 bucket and also to insure that the sensor reads evenly, as hot air displaced to one side or the other will cause irregular operation.

- **Clean ash out of the firebox periodically.** The best way is with a shop-vac. You should expect to clean this out about every 2-3 bags of pellets. If ash covers the igniter, the grill may not light.
- **Regularly clean the inside of your grill.** Remove grease with hot, soapy water or grill cleaner. Keep liquids away from the auger tube and the pellets. Liquids will drain through bottom hole. Alternatively, just turn the grill on at 500°F for an hour or more to bake off most internal residues.
- **Protect your grill.** Use a grill cover as much as possible. As stated, pellets and water do not mix. Your hopper will, for the most part, stay dry in most weather, but a driving rain may cause adverse results.
- **Service?** Answers to most common questions can be found on our website. You may also contact our technical support department at 530-347-9167 Opt. 1. While you will hopefully have no problems, machinery can fail. Fortunately, each part on the grill is modular, so you can easily replace one if necessary.



TROUBLESHOOTING



Grill does not turn on when you press the switch



Check to make sure the power cord is plugged in.

Check the circuit breaker and/or GFCI on the circuit the cord is plugged into. Plug a lamp or small appliance into the same outlet to see if you have electricity there.

Unplug the grill. Remove the control panel. Check the fuses on the circuit board.



Call us so that we can determine the cause of the blown fuse. 530-347-9167 opt 1.



Grill does not come up to temperature



Check the firebox to see if it has overflowed with pellets. If it has, clean it out and start over again. This overflow can result from a power failure during the initial 0-1-2-3 cycles, or from turning the grill off and then back on without using the “Fan” mode, or from charging the firebox when it does not need to be charged. Re-read the section on “Charging the firebox” to understand that you only need to “charge” the first time you use the grill or any subsequent time when it runs out of pellets. Also, read the section on “Hot Restarts.”



Erratic temperature



If the digital display reads “SEN,” call your local dealer for a replacement sensor. Otherwise, check to make sure you do not have aluminum foil blocking the thermal sensor. Also, check to make certain that foil does not block the air flow from around the front and back of the grease tray.



Smoke comes out of the hopper



Make sure the hopper lid stays closed when you have the grill on. Press firmly down on each of the four corners of the lid to make certain.

If the hopper still belches smoke, you may have a warped hopper lid (very rare) or a defective hopper fan (extremely rare). Call our technical support department at 530-347-9167 opt 1.



Low pellet alarm beeps continuously



Fill the hopper with pellets so that their level is above the low pellet sensor. If this does not solve the problem, you may need to replace it. You can stop the beeping by first unplugging the grill from its source of electricity, and then unplugging the low pellet alarm from the circuit board.





No pellets in the firebox



Assuming that you've charged the firebox so that there are pellets in the auger tube, turn the grill on and press the up arrow to send the control to Cycle 0. Examine the auger inside the firebox to see if it's turning. If it is, then just wait until pellets emerge into the firebox, turn the grill off, and start it again.

If the auger is not turning, check the white fan on the end of the auger motor underneath the hopper on JB & DB models. If this fan is turning and the auger is not turning, then there is a broken linkage between the motor and the auger shaft.

Typically, this will be a broken cotter that connects the gearbox to the auger. Occasionally, a user may accidentally introduce a foreign metal object into the hopper which will jam the auger. We designed the cotter pin to break more readily than the gearbox since it is far easier to replace.

Unplug the grill. Open the pellet dump door and drain the pellets from the hopper. Place a lawn chair or similar just to the left of the hopper. Remove the four bolts (2 on front and 2 on back) that attach the hopper to the grill frame. Gently tilt the hopper to the left onto the lawn chair. Now you will be able to see if the cotter pin is the culprit or not. If so, replace. If not, call tech support at 1-530-347-9167 Opt. 1.



Soot on the food



Soot results from incomplete combustion of pellets. If insufficient air flow enters the firebox, soot may result.

Clean firebox, making sure that the fins are not blocked by ash.

Make certain that no foil blocks any of the air pathways around the grease tray. If you overlap the tray with foil, wrap it tightly so that it does not interfere with airflow.

When you turn the temperature down radically (>40°), cover the food with foil until the grill reaches your new set temperature. Cooling off will result in incomplete combustion if there happened to be an abundance of pellets in the firebox at the time you turned the temperature down.

After you turn on your grill, do not put food in until it reaches the default temperature or one you've set. Early smoke contains soot, so wait until the fire burns clean.

Make sure the chimney has adequate draft. In the summer, you will want the cap open all the way and about 1.5" (2 fingers) in the winter.



SMART CONTROL APP USER GUIDE

For iOS & Android

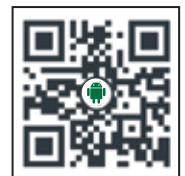
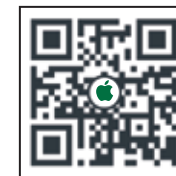
Learn how to:

- Connect to Your Grill through Local WiFi and the GMG Server
- Create & Manage Food Profiles
- Control Your Grill Via Smart Phone



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Download the app by scanning the QR code or search Green Mountain Grills in iTunes App Store or Google Play.





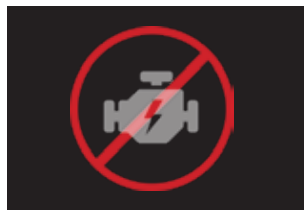
FREE CIRCUIT WARNING

There is an open circuit in your grill. Unplug from power source immediately.



LOW FUEL WARNING

Low pellet alarm has been triggered. Please check hopper.



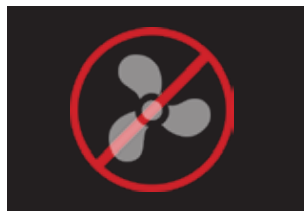
MOTOR WARNING

Auger motor is not working properly. Unplug from power source immediately.



BATTERY WARNING

Low voltage detected on the Davy Crockett Grill. Check power source.



FAN WARNING

One of the fans is not working properly. Discontinue use immediately.



Locating your grill's WiFi password

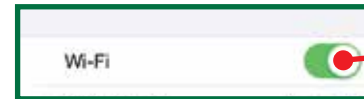
The password is the serial number on the green plate on the back of the grill exterior. Use the numbers only, no letters.



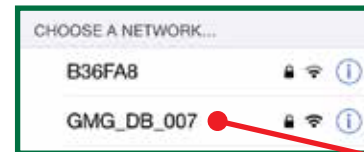
Go to "Settings > WiFi" on your iPhone.



Click on WiFi, it's the second icon down.



Make sure your WiFi is on.



When WiFi is enabled, a list of networks will be displayed.



Select the network that begins with "GMG_".

Enter the password for your grill. Press join.



It may take up to 1 minute to connect. Once connected a check mark will appear.



Point-to-Point

Locating your grill's WiFi password

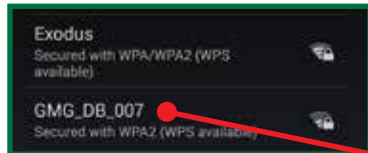
The password is the serial number on the green plate on the back of the grill exterior. Use the numbers only, no letters.



Start the app. Wait for the WiFi pop-up, then press "WiFi settings."



Make sure your WiFi is on.

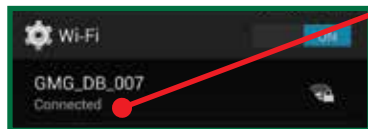


When WiFi is enabled, a list of networks will be displayed.

Select the network that begins with "GMG_".

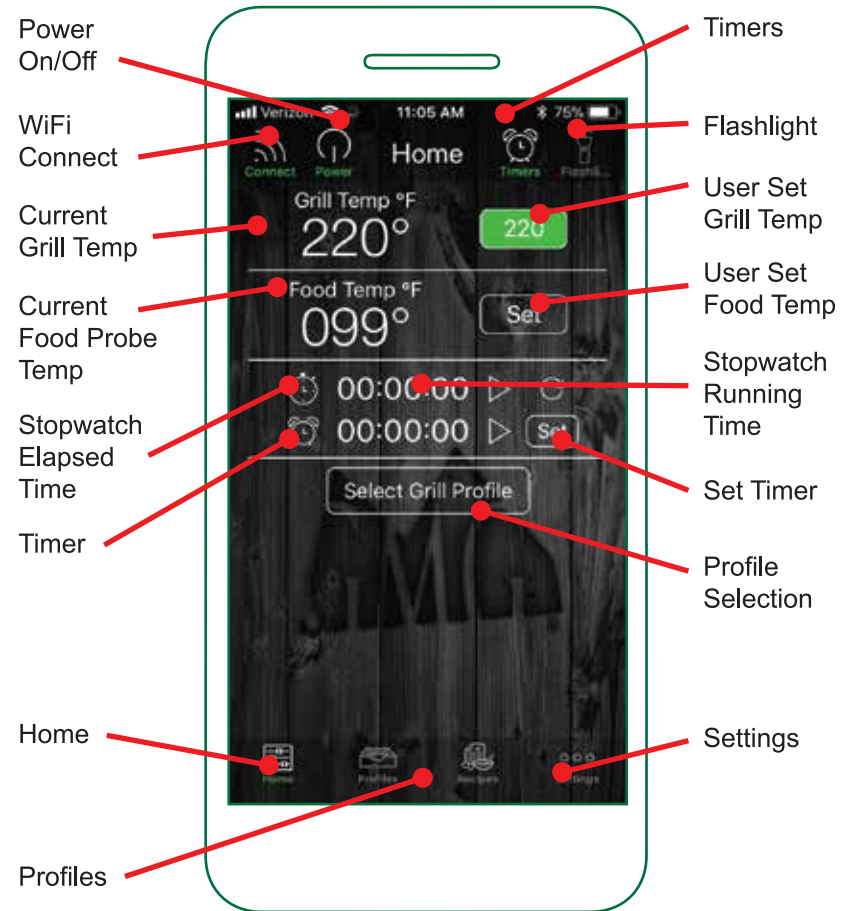


Enter the password for your grill. Press connect.



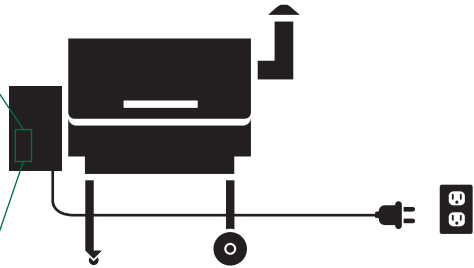
It may take up to 1 minute to connect. Once connected a "Connected" will appear below the network.

The home screen allows you to keep track of all of your grilling parameters:

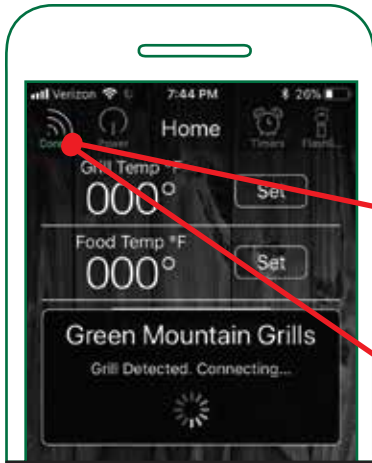


The control screen allows you to turn your grill on/off, set the grill temperature, set food probe temperature, set a timer and/or stopwatch.

Connecting to the Grill



POWER: First, confirm the grill is plugged in and the power switch (Daniel Boone and Jim Bowie) on the front of the grill is set to “on”.



Once the grill has power, ensure your smartphone connects to the grill's WiFi network “GMG_”.

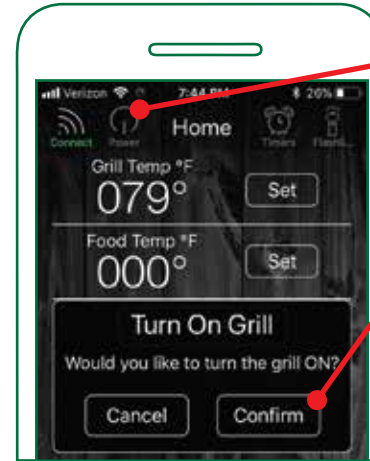
With the application launched press the “connect” button. The app will detect if there is a grill nearby.

DISCONNECTING: To Disconnect the app from the grill simply press the “Connect” button again.

Green Mountain Grills
Connected. Happy Grilling!



Turning Grill On/Off



ON: First make sure you are connected to the grill. Once you verify you have power tap the “Power” button. A pop up screen will display. Press the “Confirm” button to turn the grill on.

.....
This will start the grill and it will begin its 0 > 1 > 2 > 3 startup sequence.

OFF: Tap the “Power” button icon and press “Confirm” on the pop up screen to turn the grill off. The grill will then cycle into “Fan Mode”.

.....
FAN MODE: This will cool down the firebox, and when it has reached a cool temp the grill's digital control board will display “off”.



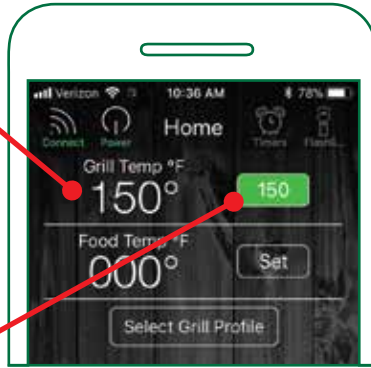
Setting Grill Temp



Before you set your desired grilling temp make sure to allow your grill to reach 150°F (66°C).

To set the grill temp make sure you are connected to your grill and the power is on.

Press the "Set" button next to the "Grill Temp."



Move the slider to the desired temp you would like to set.

DO NOT decrease temperature in more than 50 degree increments at a time.

Pro Tip: Tap the temperature digits to reveal the keyboard screen for a more precise control.

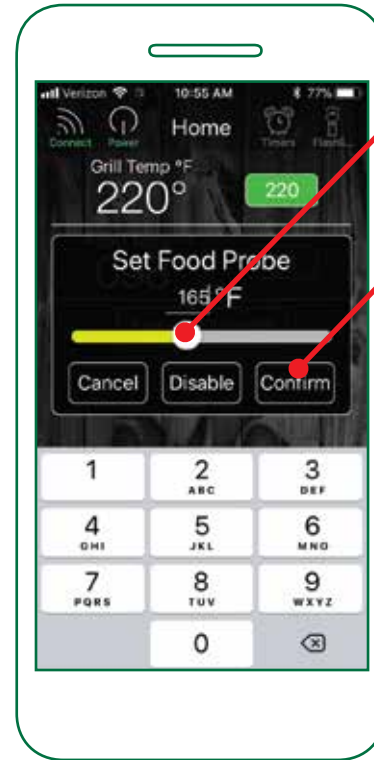
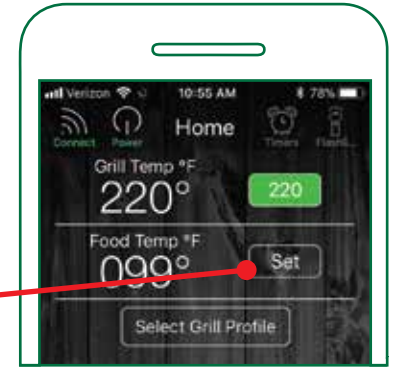
Press "Confirm". The grill will now adjust to the new set temp.



Food Probe Alert

Track the internal temp of your food with the GMG Food Probe.

Set the Food Probe Alert by pressing the "Set" button next to the "Food Temp".



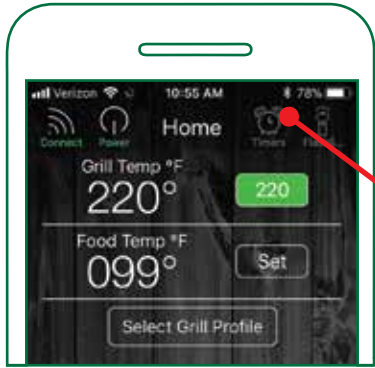
Move the slider to the desired temp for your Food Probe Alert.

Press "Confirm" to set the alert.

The Food Probe Alert will now trigger an audible alarm on the grill when the set temp of the food has been reached. If your device is connected it will receive an alert notification.



Stop Watch



The Stop Watch is found on the "Home Screen"

Activate the "Timers" icon in the top right of screen. This will drop down the Stop Watch and Timer controls.

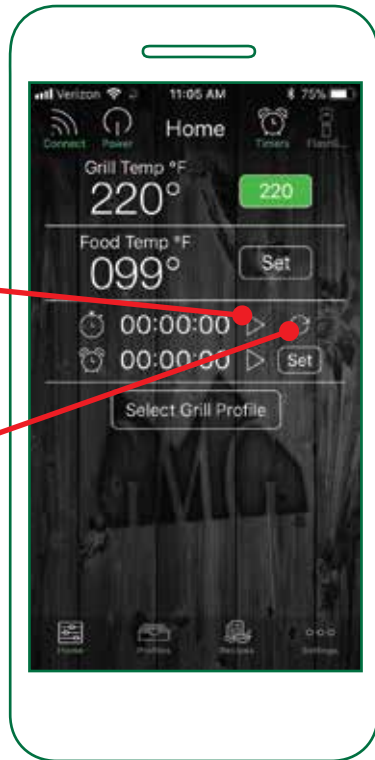
Start the Stop Watch by pressing the "Play" icon.

To pause the Stop Watch press the "Pause" icon while the Stop Watch is running.

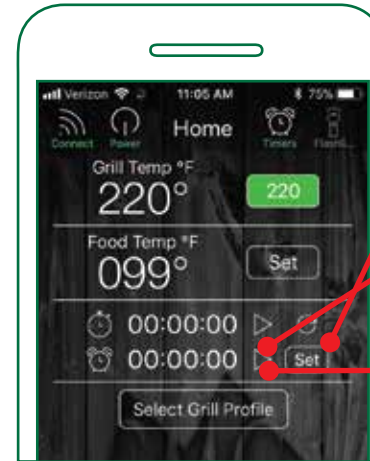
To reset the Stop Watch to 00:00:00, press the "Reset" icon.



Pro Tip: Use the Stop Watch when experimenting with cook times as it will help you when building Food Profiles.



Timer



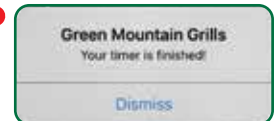
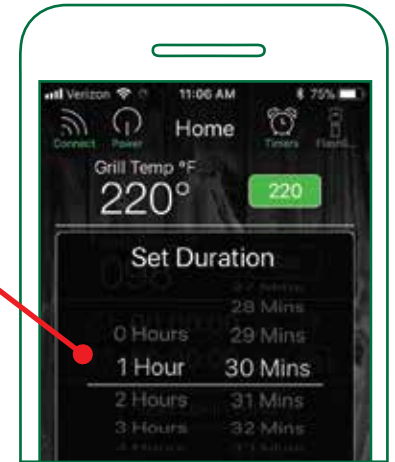
To set a timer, press the "Set" button next to the Timer.

Begin the Timer by tapping the "Play" icon.

To pause press the "Pause" icon while the Timer is running.

A Timer box will pop up. Select the hours and minutes. Tap "Confirm" to set the Timer.

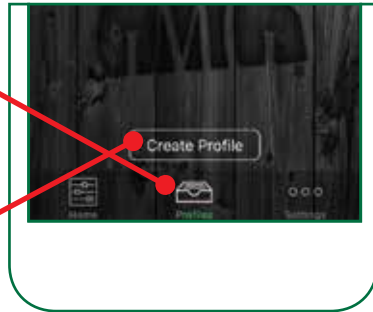
An audible alarm will sound when the timer runs out.



Creating Profiles



Go to the Profiles screen by selecting the “Profiles” icon at the bottom of your screen.



To create a new Profile press the “Create Profile” button.



Select the “Profile Name” to name your new Profile.

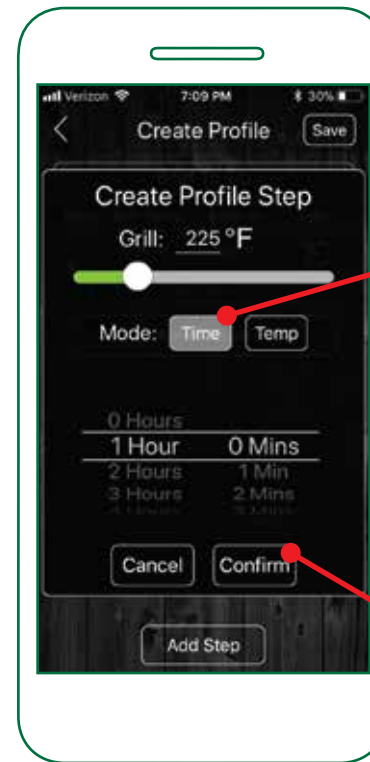
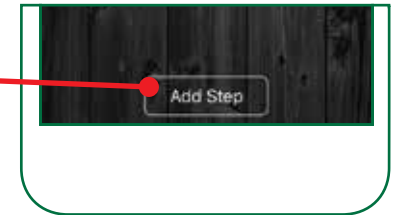
Press “Save” to confirm and save your new Profile.

- 1
- 2
- 3

Creating Steps

Steps allow you to automate temperature changes in a Profile. You can select between temperature or time dependent Steps. Temperature dependent Steps are dictated by the Food Probe. Time dependent Steps use time to dictate the process.

To add a new Step press the “Add Step” button.

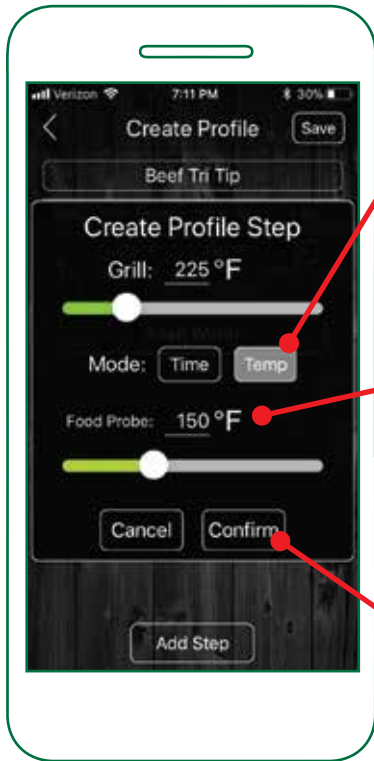


TIME TRIGGERED:

Each Step will maintain a temperature for a specified amount of time. When the selected time has run out, the next Step in the profile will activate.

DO NOT decrease temperature in more than 50 degree increments at a time.

Press “Confirm” to save the new Profile Step.

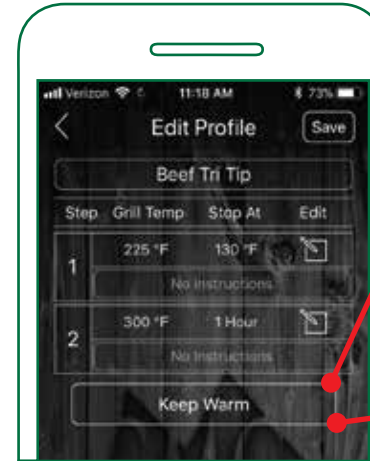


TEMP TRIGGERED:

Using your GMG Food Probe, you can trigger a Profile Step based on the internal temp of a food item.

When the Food Probe reaches the set temp, the next Step in the Profile will activate (i.e. lower or raise grill temp when internal temp is reached).

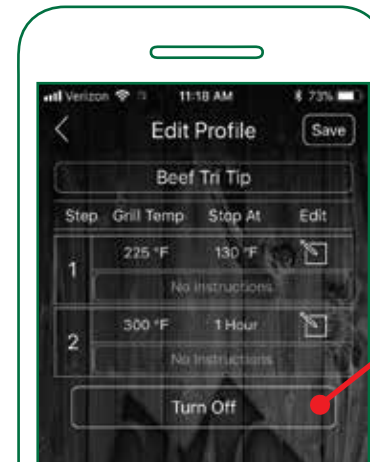
Press "Confirm" to save the new Profile Step.



END STEP:

For the End Step the grill will automatically initiate a "Keep Warm" setting or "Turn Off" Fan Mode.

To switch between the two settings simply tap the current button.



Keep Warm: This setting will set the grill temp to 150°F and stay there until the grill is turned off.

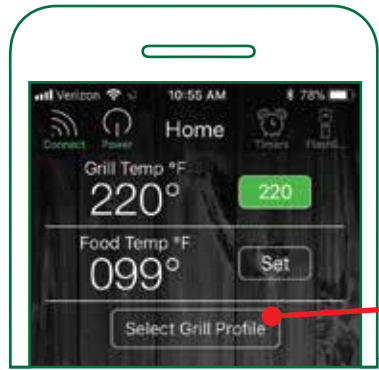
Turn Off: This mode will immediately initiate Fan Mode.

* Novice users are recommended to use the Keep Warm setting.



Pro Tip: If your grill goes into Fan Mode and food is not ready, do a "Hot Restart". See page 56 for proper Bypass Mode instructions.

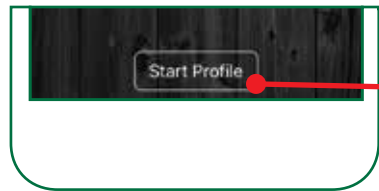
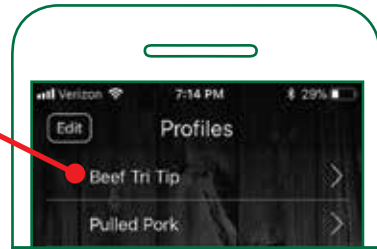
Starting Profiles



To begin using the Profile you have already created, make sure the grill has already run through the startup process.

Once the grill is warm, press the “Select Grill Profile” button.

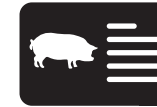
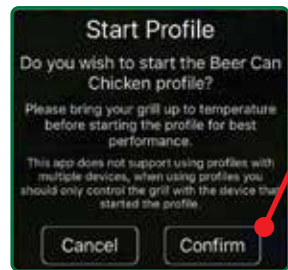
Select the Profile you would like to run.



Press “Start Profile”.

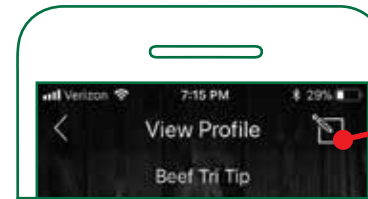
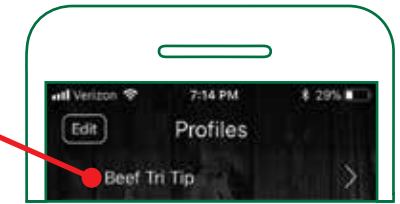
Press “Confirm” on the pop up to complete starting the Profile.

Profiles are loaded to the grill’s memory and will continue to run even if your phone is disconnected.



Editing Profiles

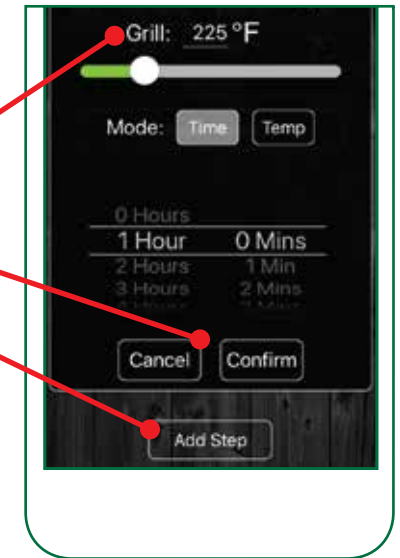
To edit, tap the desired Profile you wish to edit.



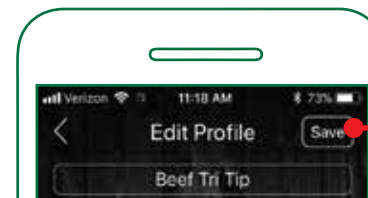
Once open, tap the “Edit” icon.

In Edit Mode, you can:

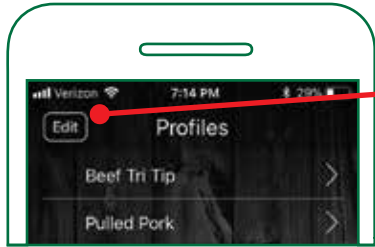
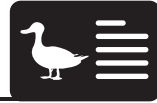
- Set the Grill Temp, Stop Time, or desired Food Probe Temp.
- Remove a Step by tapping “Delete”.
- Add a Step by tapping the “Add Step” button.
- Adjust the Profile to “Keep Warm” or “Turn Off” for the end Step.



Save all edits by tapping the “Save” icon.

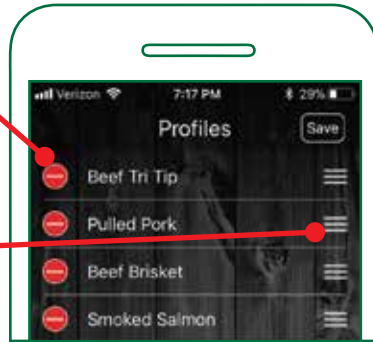


Deleting Profiles

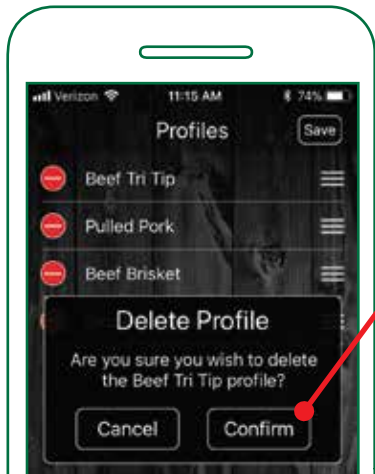


To delete a Profile, tap the "Edit" button in the Profile Screen.

Next you can press the red "Delete" icon to remove the Profile.



To move Profiles around, press down the 3 bars next to the Profile. Then you can pull them up or down your list.



Make sure to press "Confirm" when deleting a Profile.



Settings Screen



About GMG provides contact info, mission statement and app version.

Grill Options allow you to better calibrate your grill configuration.

Access App Support tutorials, FAQs and contact info.

Access grill support tutorials, FAQs and contact info.

Change Temperature settings.

Toggle app notifications.

Access WiFi/Server Mode.

Update grill firmware system.

Firmware Version Check



To check what version of GMG firmware your grill is running follow these steps:



1. Toggle the grill off.
For DC, unplug from back of unit.
2. Hold down the "Up" button. Next, toggle the grill on, while continuing to hold the "Up" button for about 10 seconds.
For DC, hold down the "Up" button, while holding it down plug the power back into the grill and continue to hold down the button.

The LCD screen will flash the version number. Version 6.7 is the newest firmware. If no version number is displayed, you will need to update the firmware.



- * Latest Firmware Versions:**
- Daniel Boone - 6.7
 - Jim Bowie - 6.7
 - Davy Crockett - 6.7

** Subect to change with updates*



Control Board Reset

To reset the system to default settings:



1. Toggle the grill off.
For DC, unplug from back of unit.
2. Hold down the "Food" button, next toggle the grill on while continuing to hold the "Food" button for about 15 seconds.

For DC, hold down the "FOOD" button, while holding it down plug the power back into the grill and continue to hold down the button for about 15 secs.

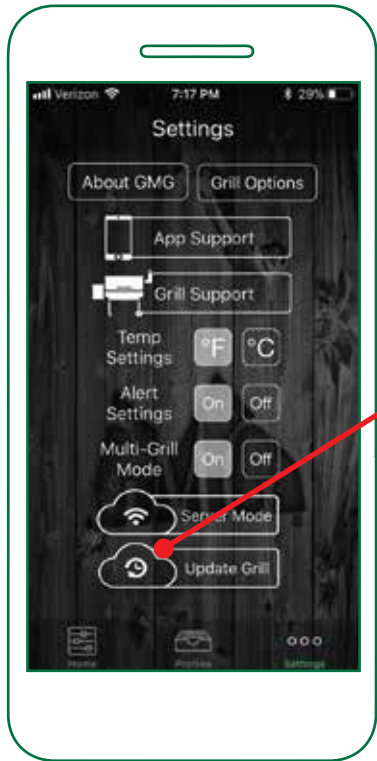
The grill will count up from 0 to 999 then display off.

The grill is now reset to default.

Updating Grill Firmware



To update your grill's firmware you will need to connect your grill to your home WiFi network and download the update. Firmware updates and application updates are separate. You will need to be at least within 20 feet of your home network. Updating your firmware typically isn't necessary unless you are experiencing an issue with the device.



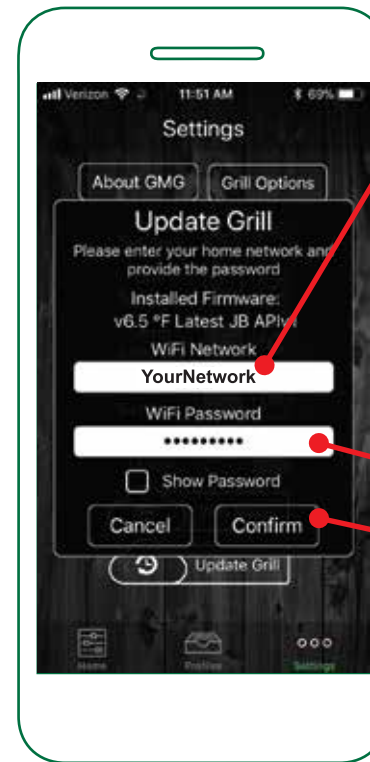
First make sure the grill is on, and the LCD is displaying "off". Make sure you are not cooking while you attempt the update.

Next select the "Update Grill" button to begin the update process.



Updating Grill Firmware

First select the network you would like to use to update your grill. The network must have a live network connection.



Android: Select the network from the drop down menu.

iOS: Type in your network (case sensitive).

Next enter the password for your network and press "Confirm". The password is case sensitive. This will begin the update process.

Your grill will turn off its network and attempt to connect to the local network. It will then begin to download the firmware.

Updating Grill Firmware



Next your grill's LCD panel will display "UPD" and connect to your local network. Once connected, the grill will start downloading the new firmware. At this time you will see the LCD start at "00" and climb to "100". If the update is successful the LCD panel will display "SUC" or "FAL" if it failed. Once you see the "SUC", toggle the grill off then back on.

For DC, unplug grill and plug back in again.



If your update fails:

1. You are not close enough to your home network (needs to be within 20 feet).
2. You have the latest version of firmware and the package update does not download.
3. Your network does not have a password or is not compatible with the grill.

Updating Grill Firmware



After you toggle the grill, the system will install the update and verify if it is installed correctly. You will see the grill count from "000" to "100" during this time. When the update is complete the grill will display "off". It will then disconnect from your local network and broadcast via the GMG network again.

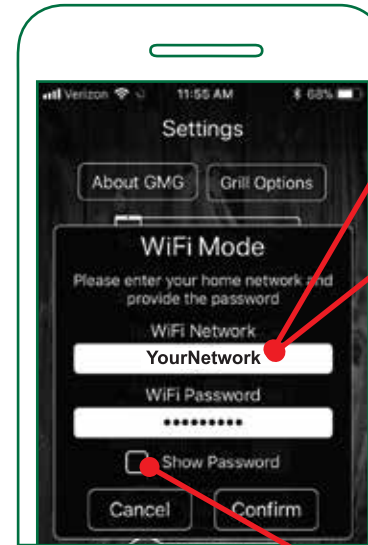


Single Grill Mode:

Connect to your grill in the default “Point to Point” mode on the GMG network. Make sure the “Connect Button” is active and the app is reading the grill temperature.

.....
Navigate to the Settings tab and select the “WiFi Mode” button.

.....
The next steps will connect your GMG grill to your home network.



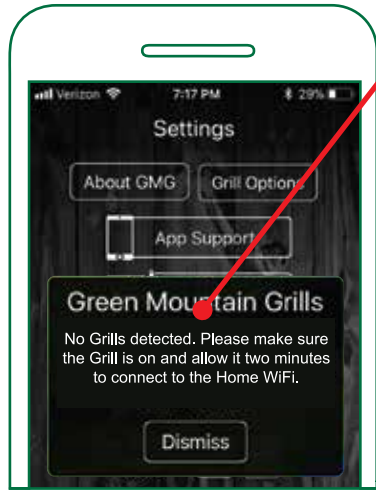
Android: Choose your network from the drop down menu.

.....
iOS: Type in your network name (case sensitive).

.....
Please be within 20 feet of your home router on the initial update.

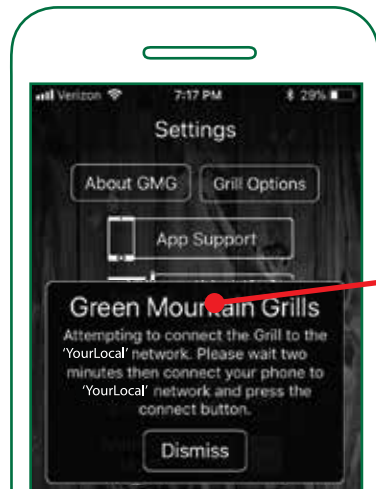
.....
Now that the network is selected, enter your password. You can select to “Show Password” to display the characters (passwords are case sensitive).

Connecting to WiFi



If you try to connect too early, you may receive a “No grills detected” message. This means that a grill was not found during the searching phase. Please try again, but allow additional time for grills to be found. If you continue to have difficulty connecting, please contact App Support. After the grill has been connected to your home network, connect your phone or tablet to your home network as well.

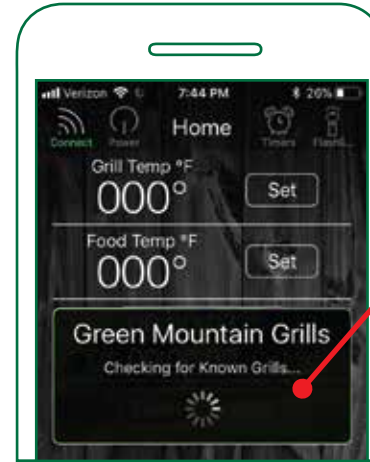
Now go back to the app’s home screen and press the “Connect” button.



This process has several steps and will show various windows.



Connecting to WiFi

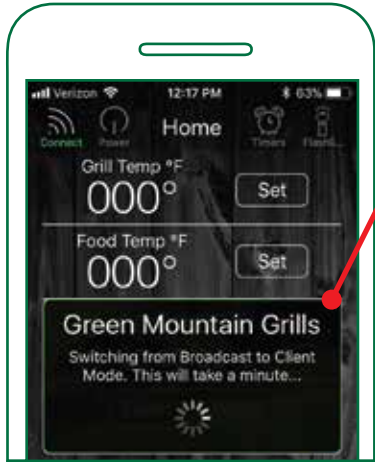


First, it will check for known grills. Since you haven’t connected before, it will not find any. In the future, this will speed up the process of connecting.

Next the app is going to search for grills on the local network, this step will start Broadcast Mode and wait for a grill response.



Connecting to WiFi



Now that the grill is in Broadcast Mode, the next step is to switch it to the Client Mode. This step requires the grill to briefly disconnect and reconnect to the router with a new configuration, which takes around a minute.

*Note: This step only occurs either the first time you connect, after turning the grill on or after switching it over to a home network for the first time. Future connections will be much faster as long as the grill is left on.

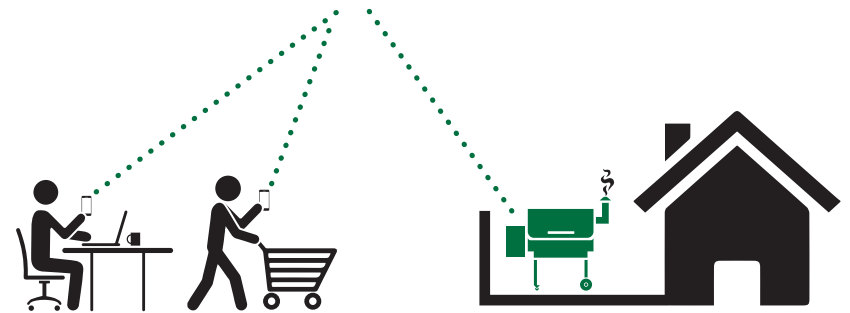
We are almost there, the grill has been detected and the app is now attempting to connect.

The dialogue should disappear and the dialogue will display "Connected, Happy Grilling!" Temperature readings should be coming shortly thereafter.

Congrats! Your grill is now connected over local WiFi.



Server Mode



Welcome to the future of BBQ!

Server Mode is designed for remote monitoring and grill control when outside of the home WiFi network. Users can monitor the grill while out running errands or just hanging out at home.

Capabilities:

- Turn On Grill (only from home WiFi network)
- Turn Off the grill
- Increase/Decrease Grill Temp
- Set Food Probe Temp
- Start/Stop a Food Profile

Notifications:

Users will get notifications when:

- Target temperature hits on the grill or Food Probe
- When a Profile Step or Profile is complete
- Low Pellet Alarm is activated

Connecting to Server



Your grill must be connected to your local home WiFi network before you can connect to the GMG server.

See page 93 for assistance with connecting to WiFi.



Go to the app settings and you should now see that the WiFi Mode button now says Server Mode.

Tap the Server Mode button.

A prompt will appear to insert the home WiFi username and password.

If it is correct, press Confirm.

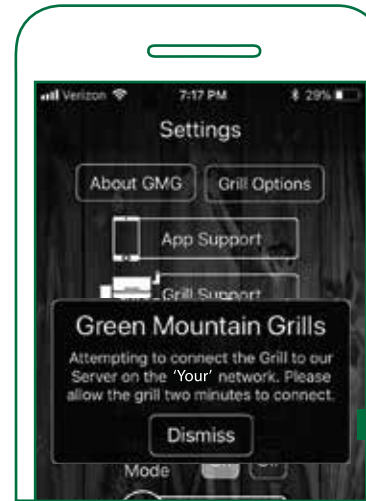
The Grill will take approximately 30 – 45 seconds to contact and connect to the GMG server.



Connecting to Server

The Grill will take approximately 30 – 45 seconds to contact and connect to the GMG Server.

When the grill connects, a prompt will appear saying "Grill Connected to Server."

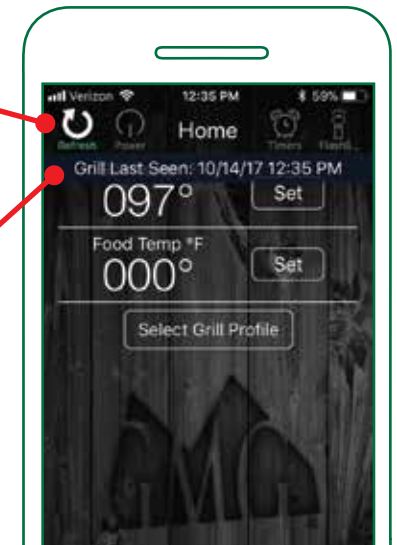


Head to the Home screen, and the Grill Temp should read the last known temp.

A new Refresh button will appear in the upper left hand corner in place of the Connect button.

Tap the Refresh button and a dropdown prompt will display the last date and time the grill connected to the server.

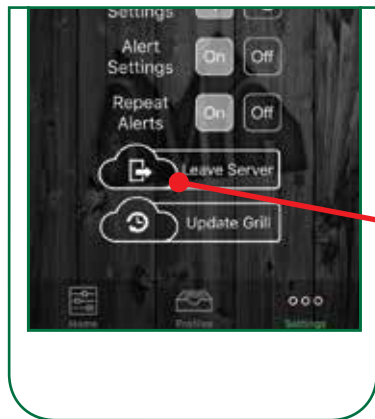
The grill is now connected to Server Mode! Monitor and control the grill from any cell phone network.





Pro Tips:

1. You must have Firmware version 6.7 or higher to use Server Mode. To check your firmware view page 87 and to update your firmware view page 89 in this manual.
2. Make sure you have the most up-to-date Android or iOS app.
3. You cannot turn On the grill from Server Mode if you are not in the vicinity of the WiFi network you started from. This is for your safety.



Disconnecting from Server Mode:

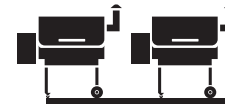
In the GMG app, go to the Settings tab.

Click the Leave Server button.

The grill should be set back to WiFi mode and you will have to press Connect from the home screen to connect back to the grill.

In some situations, the grill will go back to Point to Point Mode, if this happens, you will have to go through the WiFi connection process to get back to WiFi control (see page 93).

Happy Grilling!

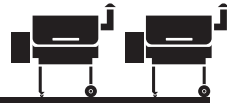


If you have more than one grill with WiFi, you can control each grill separately. You will need to connect to each grill separately and connect them to your local WiFi following the steps in Single-Grill Mode.

Next, follow these steps:

Single-Grill Mode connects immediately to the first grill it finds. By default the app starts in Single-Grill Mode because it is the most common configuration.

Multi-Grill Mode extends these steps a little longer than normal to allow it to find every available grill on the network.



After you press “Connect” in Multi-Grill Mode, the GMG App will search for all available grills on the local network and display them in the toggle of the “Select Grill” screen.



Choose between the grills displayed in the toggle bar.

Grills are identified by their serial number.

After selecting a grill, press “Confirm” to connect.



APP SUPPORT



For troubleshooting and service tips check out:
www.greenmountaingrills.com/support

Call 1.800.603.3398 - Option 15

Email AppSupport@greenmountaingrills.com

Hours 10am - 6 pm PST M - F, 9am - 5 pm PST Saturdays
(Closed on Sundays and major holidays)

GRILL SUPPORT



For troubleshooting and service tips check out:
GMG “How To” Videos
www.greenmountaingrills.com/support

Call 1.800.603.3398 - Option 1

Hours 7 am - 7 pm PST M - F, 9 am - 6 pm PST Sat - Sun
(Closed on major holidays)

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We've got you covered!