

For more info check out
greenmountaingrills.com/new-grill-owners



Before you set up your grill, make sure to keep the entire grill a minimum of 24 inches from all combustibles. Please read the SAFETY INFO section of your owner's manual before starting up your grill.



KNOW YOUR
MANUAL



ASSEMBLY
PG. 31



PREFIRE
PG. 37



OPERATION
PG. 39



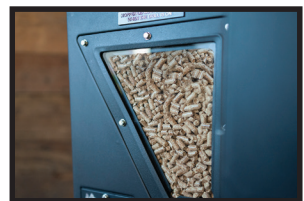
SMART CONTROL
PG. 81



PREFIRE CHECK



PRIMING THE **FIREBOX**



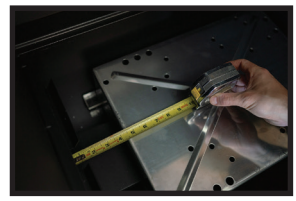
**FILL THE HOPPER
WITH PELLETS**

PRIME THE FIREBOX

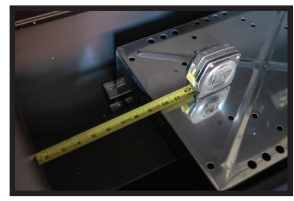
Pour the contents of the Ziploc bag into the firebox before installing the internal parts. Priming only needs to be done the first time running the unit or if the unit runs out of pellets. See page 40 of your manual for an alternative way to prime the firebox if the grill has run out of pellets throughout a cook.



RECOMMENDED INSTALLATION OF THE **HEAT SHIELD**



Daniel Boone
Approx. 4.25" from the left wall



Jim Bowie
Approx. 9.25" from the left wall



Heat Shield Adjustment Rod

Use the measurement on the heat shield adjustment rod as a guide. When threaded into the heat shield, the outside grill wall should be even with 0" for optimal heat distribution. As an additional guide, we have provided you measurements of the heat shield from the inside left wall of the grill chamber.

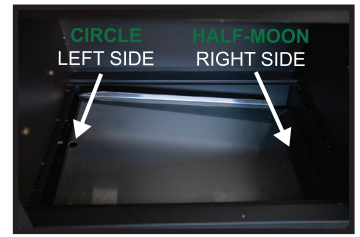
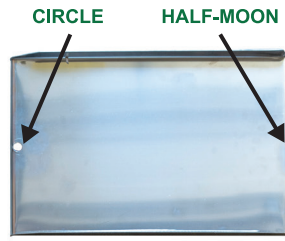




RECOMMENDED INSTALLATION OF THE **GREASE TRAY**

VERY IMPORTANT:

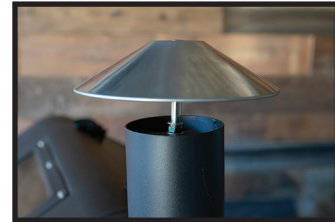
Install the grease tray with the hole to the left and the half-moon crescent to the right. This ensures proper travel of grease into your grease trough. For easy clean up, feel free to wrap the grease tray in tin foil. **MAKE SURE not to cover up the circle on the left side near the thermal sensor.**



RECOMMENDED INSTALLATION OF THE **CHIMNEY CAP**

ALWAYS MAKE SURE THE CHIMNEY CAP IS OPEN.

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



CLOSE DOORS AND LIDS FOR **PROPER AIRFLOW**



Pellet Dump



AshVac



Hopper Lid

ALWAYS close all lids and doors before starting the grill.



OPERATION



PLUGGING IN THE **GRILL**

Connect the power cords and adapter as pictured here. Make sure to keep your cords safe from rain or weathering.



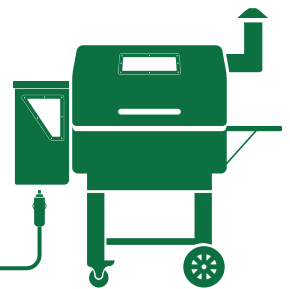
AC POWER CORD



AC/DC ADAPTER



GRILL POWER CORD





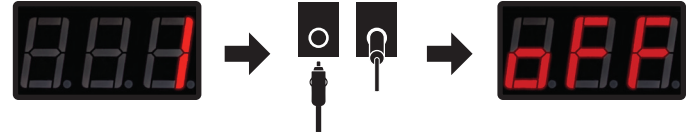
RECOMMENDED STEPS FOR **FIRST STARTUP**

This procedure is a way to ensure the auger feeds pellets and primes the firebox. **ONLY** perform these steps on the very first startup or to fill the auger and recharge the firebox if the grill runs out of pellets during a cook.

- 1** Once the grill is plugged in, the display will read off. Press the red power button to turn the unit on so it reads 0.



- 2** Once the unit hits number 1 on the screen, unplug the unit from the back and plug it in again. The unit should read off on the screen.



- 3** Now press the red power button again to restart the grill. The unit will go through the 0-1- 2-3 process and will heat up to 150°F.



- 4** Once your grill has reached 150°F you can then adjust to your desired temperature.



IMPORTANT TIPS FOR **INITIAL BURN**

30 mins **350°F**

Burn in the grill at 350°F for 30 minutes to remove any residue from the manufacturing process.



ALWAYS allow the grill to reach 150°F before adjusting the temperature.



THE GRILL WILL MAKE **ODD SOUNDS**



Huffing noises are normal.

The combustion fan, inside the hopper, will turn off and on regularly to provide the correct amount of oxygen to the fire to maintain the set temperature.



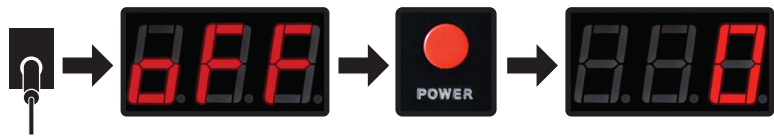
HOW TO CORRECTLY **POWER DOWN**

Press the red power button to switch the grill into fan mode. Do not unplug the grill until it has completed fan mode and the display reads "off." Fan mode is important as it not only cools down the grill properly but also blows ash out of the firebox for your next cook.





STANDARD **STARTUP**



IMPORTANT: If this is your first startup, please see the FIRST STARTUP section on the previous page.

Plug in the grill. The display should read off. Press the red power button to turn the unit on. The unit will go through its 0-1-2-3 process and will heat up to 150°F. **ALWAYS** allow the grill to reach 150°F before adjusting to your desired temperature.



RECOMMENDED REGULAR **GRILL CLEANING**



ABOUT EVERY 2-3 BAGS

80-100 LBS

ALWAYS ENSURE THAT THE GRILL IS COLD AND THE FIRE IS OUT BEFORE CLEANING.

Keep the inside of the grill clean using a Shop-Vac. This will take only a few minutes. Remove the interior parts and vacuum any ash and residue out of the base of the grill and the firebox.

WAIT AT LEAST ONE HOUR AFTER TURNING OFF THE GRILL BEFORE USING THE ASHVAC.



AshVac

Use this method to easily clean out the firebox without removing any internal parts. Open the ash clean-out door located on the right side of the grill. Place the end of the vacuum hose over the hole of the clean-out tube that runs into the base of the burn pot. This will remove most of the excess ash from the firebox.

THIS DOOR MUST BE CLOSED WHEN OPERATING THE GRILL.



UNDERSTANDING **AIR TEMPERATURE**

The PT200 Platinum Sensor sends data to the computer. This “brain” analyzes the data and adjusts the airflow 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 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 third-party product does not provide much useful information.



LEARN HOW TO USE **SMART CONTROL**

TIP: The serial # on the back of your grill is your grill’s WiFi password.

ALWAYS check to make sure your grill has the latest firmware. See page 81 of your manual, for the full app guide. Also check out the Smart Control section on our website:

greenmountaingrills.com/smart-control



HAVE QUESTIONS OR NEED **SUPPORT?**

Prefer visual instruction? Go to:
greenmountaingrills.com/videos

Need support? Go to:
greenmountaingrills.com/support