



Trailer Rig



GREEN MOUNTAIN GRILLS

WOOD FIRED  PELLET GRILLS



OWNER'S MANUAL



Safety Information



Operation



Get to Know Your Grill



Cleaning & Maintenance



Assembly



Troubleshooting



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, barbecue, 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 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 General Operating Tips and Wood Fired 101 sections in this manual, or visit our website:



greenmountaingrills.com

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**





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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IMPORTANT SAFETY INFO



GENERAL WARNINGS

PLEASE READ, UNDERSTAND, AND FOLLOW THE DIRECTIONS IN THIS MANUAL.

- THIS IS AN ELECTRIC APPLIANCE. OBSERVE ALL NORMAL SAFETY PROCEDURES FOR A HIGH VOLTAGE APPARATUS.
- FOR OUTDOOR USE ONLY.
- DO NOT USE IN ANY ENCLOSED AREA OR ANY AREA WITHOUT ADEQUATE VENTILATION.
- DO NOT MODIFY THIS GRILL IN ANY MANNER NOT IN ACCORDANCE WITH MANUFACTURER GUIDELINES.
- 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 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.

WARNING PLEASE READ CAREFULLY

- 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.
- DO NOT DROP TEMPERATURE IN MORE THAN 50 DEGREE INCREMENTS AT A TIME.
- DO NOT OPERATE THE GRILL WHILE TRANSPORTING IT! THE GRILL MUST ALWAYS BE STATIONARY WHEN IT IS ON. MAKE CERTAIN THAT THE GRILL IS COLD AND ALL FIRE IN THE FIREBOX IS EXTINGUISHED BEFORE TOWING IT.

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.
- 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.
- 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.
- DO NOT OPERATE THE GRILL WHILE TRANSPORTING IT! THE GRILL MUST ALWAYS BE STATIONARY WHEN IT IS ON. MAKE CERTAIN THAT THE GRILL IS COLD AND ALL FIRE IN THE FIREBOX IS EXTINGUISHED BEFORE TOWING IT.
- 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.
- 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.

IMPORTANT SAFETY INFO



- 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.

WARNING PLEASE READ CAREFULLY

- 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.

PROP 65 - STATE OF CALIFORNIA

- THIS PRODUCT CAN EXPOSE YOU TO WOOD DUST, WHICH IS KNOWN TO THE STATE OF CALIFORNIA TO CAUSE CANCER, AND TO CARBON MONOXIDE, WHICH IS KNOWN TO THE STATE OF CALIFORNIA TO CAUSE BIRTH DEFECTS OR OTHER REPRODUCTIVE HARM, OR DEATH. FOR MORE INFORMATION, GO TO WWW.P65WARNINGS.CA.GOV. THIS PRODUCT IS NOT FOR HUMAN CONSUMPTION.

GET TO KNOW YOUR



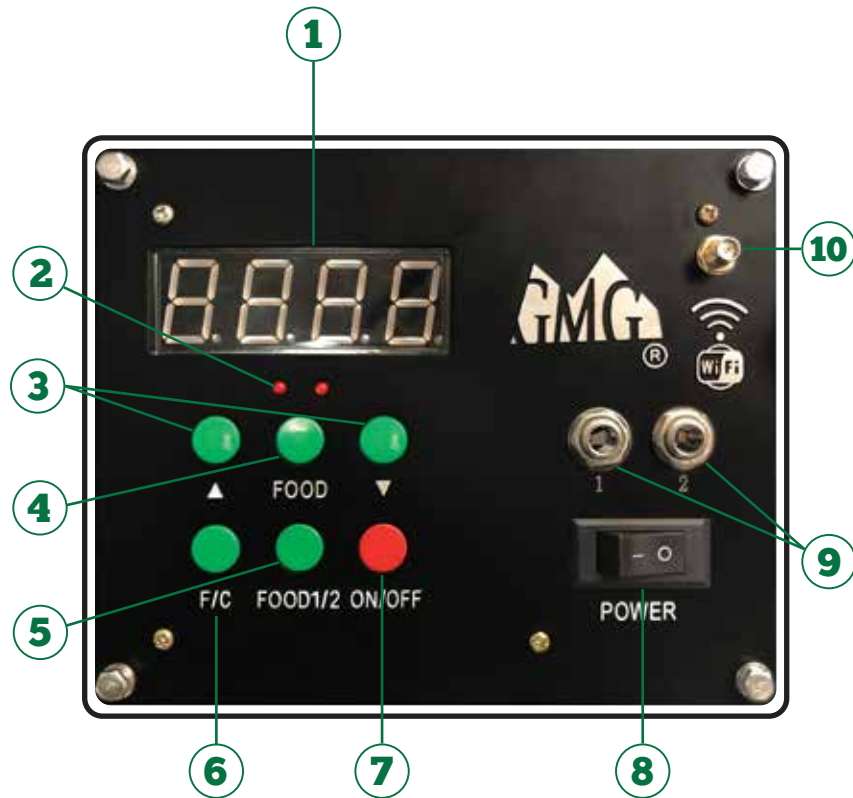
- 1** Hydraulic Opening Lid
- 2** Stainless Steel Grates Main
13.5 sq. ft. Cooking Surface
- 3** Stainless Steel Grates Top
7.25 sq. ft. Cooking Surface
- 4** Safe Locking Lid Fasteners
- 5** Brake, Turn, & Tail Light Signals
- 6** Grease Drip Bucket
- 7** Side Shelves
12 in. x 41 in. Surface

TRAILER RIG



- 8** Chimney
- 9** Pellet Hopper
450 lb Capacity
- 10** Safe Locking Lid Fasteners
- 11** Pellet Hopper Window
- 12** Pellet Dump
- 13** Fold-out Step
- 14** Storage Area
1'10" x 5' Space
- 15** Grill Power Cord
- 16** Accessory Product Power Outlet
- 17** USB Plug-in
- 18** Battery Switch Key
- 19** Digital Controller

DIGITAL CONTROLLER



- 1 Digital Readout Display**
Displays temperature and status codes:

OFF - Grill is off	SEN - Thermal Sensor Issue
FAN - Fan Mode	bAT.L"/"E-08 - Power supply/battery voltage is too low and needs to be charged
UPD - Updated	L.bAT - Battery failure alarm
NFD - No Food Detected	
FAL - Ignition Failure/Upgrade Failure	

- 2 Signal Indicator Lights**
- 3 Temperature Up & Down**
5 degree increment control
- 4 Food Button**
Toggles the display between the probe temperature and the grill temperature
- 5 FOOD1/2 Button**
Toggles the display between the 2 meat probes
- 6 F/C**
Toggle between Fahrenheit and Celcius
- 7 On/Off Button**
Controls the start/stop of the grill program
- 8 Power Switch**
Controls the electrical power to the grill
 – Pressed In = Power On
 o Pressed In = Power Off
- 9 Food Probe 1 & 2 Connections**
- 10 WiFi Antenna Connection**

KEY GRILL COMPONENTS



- 1 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.
- 2 Auger:** Feeds pellets from the hopper into the Firebox.
- 3 Firebox:** Located in the bottom of the grill where pellets arrive via the auger tube. This is also called the burn pot. With a Venturi-Style design it creates a burn pot cyclone for maximum heat distribution and complete combustion with minimal waste.
- 4 Igniter:** You will find the igniter (also called a hot rod) in the firebox. It should protrude about 3.5" - 3.75" into the Firebox. This rod ignites the pellets to start the fire.



Hopper Lid: During operation, the lid must be closed at all times to prevent firebox tempering. It can be opened briefly just to refill the hopper. If the hopper lid is opened, the air will run out of the hopper body and will not enter the feeding tube, which will eventually affect the operation of the trailer rig.



Combustion Fan: This is located at the bottom of the trailer rig at an angle up to the firebox. The speed of the fan changes throughout the operation of the grill.



Heat Shield: Creates even heat distribution and air flow throughout the grill chamber.



Grease Trays: Make for easy cleanup ensuring proper travel of grease from your grates into your grease trough.



Chimney Cap: Should be open at all times when in use to ensure proper air flow and ventilation.



ASSEMBLY



GMG Tool Kit



x 2

Heat Shield
Handles



x 4

Grease Tray
Handles



Grease Trays x 2



Heat Shield

1

Install handles on the Heat Shield and Grease Trays.

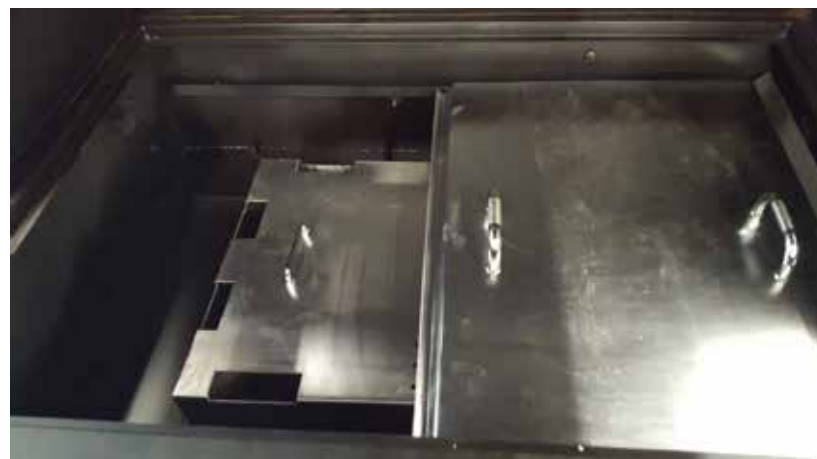


2

Install the Heat Shield into the base of the grill. There is a Heat Shield Limit Frame built into the base of the grill that designates the exact placement of the shield.

3

Install the right side Grease Tray first.



4

Next, install the left side Grease Tray. These slope downward into the center and carry the drippings from your food into the grease trough that runs along the inside front of your grill, for easy disposal.



5

Once the Grease Trays are in, place the grill grates down and insert the top shelf rack.



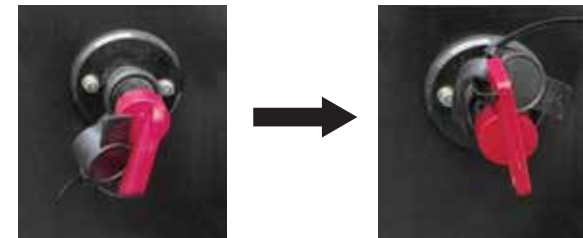
OPERATION

1

Plug in the grill's power cord into an external power outlet.

2

Insert the red power switch key and turn it clockwise to the locked position.



3

Press the power switch on the control board, digital display should read "OFF".

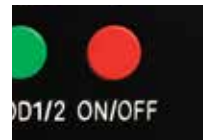


4

Power Switch

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

Press the "ON/OFF" button to start running the program. The unit will go through the 0-1-2-3 process and then gradually heat up to 150°F.



DO NOT adjust temp until it reaches 150°F on it's own.





UNDERSTANDING THE

0-1-2-3 STARUP CYCLE

For more detailed startup cycle information, see page 27.



Auger turns on and starts pushing pellets into the firebox.



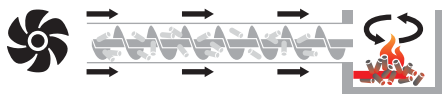
Igniter turns on and starts to heat the pellets.



The combustion fan turns on to ignite the pellets.



The fan and igniter establish proof of fire.



4

Press the “▲” button to increase temp and the “▼” button to decrease temp.

You have a 150°-500°F temperature range in 5° increments.

Press the "F/C" button to convert the display from Fahrenheit and Celsius.



Reading Food Temps



There are 2 meat probe sockets on the circuit board. Insert any meat probe during operation and press the “FOOD” button. The circuit board will display the temperature of the meat probe. Insert 2 meat probes and press "FOOD1/2" to switch between the temp readings of both probes.

WiFi Smart Control

Make sure the WiFi antenna is connected to the control board. For questions regarding Smart Control refer to:

greenmountaingrills.com/smart-control



Battery Charging Method:

The trailer rig comes with a charging power adapter. The white electrical receptacle in the picture above provides power for auxiliary items such as an electric knife or a lamp.

DO NOT plug the grill's power cord into this, as that will do absolutely nothing.

1 Plug the grill's power cord into an external power outlet.

2 Press the "POWER" switch button on the circuit board. The control board display should read "OFF" (testing process).



3 Insert the red power switch key and turn clockwise to the locked position. The battery should charge in about 9 hours depending on its discharge state when you started the charging process.



2 At this time you need to press the "POWER" switch button to the off position (turning off the control board).



3 Finally, turn the red power switch key counterclockwise. Release and remove the key, and put on the waterproof cover.



Powering Down:

1 **ALWAYS** cool the grill down gradually to 150°F for ten minutes before shutting down the power.

Press the "ON/OFF" swi to OFF. This will push the grill into FAN mode which will burn the remaining pellets in the firebox and blow most of the ash out. After that cycle finishes (about ten minutes), the controller will display OFF.



After that, the trailer rig will automatically turn off and the circuit board will display "OFF" (off state).

UNDERSTANDING **AIR TEMPERATURE**

The PT100 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.

GENERAL OPERATING TIPS

- **Controller Functions:** In case you have an interest in controller functions, the chart below shows each ignition state and its function.

BIG PIG TRAILER RIG				
DISPLAY	TIME	AUGER	IGNITER	FAN
0	80 sec.	X	X	
1	90 sec.		X	
2	30 sec.		X	X
3	30 sec.		X	X

During Cycle 0, the controller feeds the right amount of pellets into the firebox. Cycle 1 turns on the igniter. At cycle 2 the fan turns on, and remains on with the igniter for combustion.

DO NOT INCREASE TEMPERATURE YET.

The grill needs to make P.O.F (Proof of Fire) which is 5 degrees above ambient temperature. At that point the board will turn the igniter off and start the auger motor to guide the grill up to 150°F. It is imperative for the grill lid to be closed for this to happen.

ONCE THE GRILL HAS REACHED 150°F, YOU MAY INCREASE TO YOUR DESIRED TEMPERATURE.

If there is not a 5° increase within 20 minutes the grill will display FAL. At this point see page 34 of the troubleshooting section.

- **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 your 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 the temperature until it reaches 150°F first. Time to heat up will vary based on the temperature of the climate you live in.

- **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.

- **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 that 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.

- **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 experience a power outage while the grill is in use, or someone accidentally turns the grill off, or you undercook 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.

If necessary, make sure the grill is plugged in and switched on 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.



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 grates. Alternatively, you can use an old camper's trick of wadding a piece of aluminum foil and rubbing it lightly on the grates to clean it.
- **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. If you are going to line your tray with aluminum foil, make sure it is at least a few inches away from the thermal sensor on the left.
- **Clean the chimney cap.** Wipe down the underside of the cap regularly to prevent grease drip.
- **Clean the drip system.** Make sure the trough where grease drains into the discharge spout 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 to do this 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. When you clean out the ash from your firepot, it is not necessary to add in more pellets afterwards. The auger will add in the correct amount of pellets in the start-up cycle.
- **Regularly clean the inside of your grill.** Remove grease with hot, soapy water or a grill cleaner. Keep liquids away from the auger tube and the pellets. Liquids will drain through the 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. Water may be able to get in through the hopper in wet conditions. Make sure to check for wet pellets if your grill gets left out in the rain. 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 doesn't come up to temperature.



If grill remains at ambient temperature...

Check the firebox to see if it has overflowed with pellets. If it has, clean it out and start over. This overfill can result from turning the grill off without using the fan mode or from charging the firebox when it does not need to be charged. Reread the section on "Priming the Firebox" to understand that. You only need to prime the firebox the first time you use the grill or on any subsequent occasions when it runs out of pellets and the auger runs until empty.



If grill lights, but does not reach set temperature...

Check the combustion fan to ensure it spins freely and there is no damage to the blades.

Ensure the heat shield is properly installed. Improper shield placement will result in issues coming to temperature.

Ensure the grease tray is installed correctly.



Erratic temperature.



If the digital display reads "SEN" or shows rapid fluctuation in temperature (faster than the grill could realistically increase/decrease its internal temperature) call our technical support 530-347-9167 opt. 1. Otherwise, check to make sure you do not have aluminum foil on the grease tray that is blocking the thermal sensor. It is okay to wrap your tray in foil.

However it must be wrapped tight to the metal to ensure proper airflow.

A simple way to check the thermal sensor is to look at the initial temperature reading the grill gives after the 0-1-2-3 start-up process. This temperature should be close to the ambient air temperature since the grill has not yet had a chance to heat up.

Improper shield placement will result in issues coming to temperature.

Ensure the grease tray is installed correctly. See the previous page for proper installation.



Smoke is coming out of the hopper.



Make sure your burn pot is empty of ash and pellets.

Make sure the hopper lid stays closed when you have the grill on. Press firmly down on each of the corners of the lid to make certain it is closed tight. If a corner of the lid sits up even 1/8 inch while the lid is flat, it can cause this issue. 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.

Ensure the combustion fan spins freely and is not damaged.

Ensure the pellet dump door is closed tight. Often, it doesn't get pushed all the way down and leaves a gap that lets out air pressure from the fan. If it is not slid down all the way, it can have the same effect as an open hopper lid.





If all else fails, the square gasket seal between the hopper and auger may be the culprit. You can seal with high-temp silicone.



Low pellet alarm beeps continuously.



Fill the hopper with pellets so that their level is above the low pellet sensor. If the beeping persists, your alarm is broken and needs to be replaced. Contact our technical support 530-347-9167 opt. 1. In the meantime, you can stop the beeping by unplugging the low pellet alarm from the circuit board and leaving it disconnected.

**The low pellet alarm is not necessary for the grill's functionality. You can leave the alarm disconnected and continue cooking.*



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 power button to send the control to cycle 0. Examine the auger bit through the firebox to see if it's turning.

If it is and there aren't any pellets coming through, they are bridged up over the auger's intake. Turn the grill off, sift the pellets around inside the hopper, and put the grill back into cycle 0. Wait until the pellets emerge into the firebox. It may take up to 2 full cycle 0's to get pellets all the way through the auger tube. Once they emerge, turn the grill off and start it again all the way through the 0-1-2-3 cycles to fire it up.

It may take more if the auger is not turning. Listen for the auger motor. If the auger motor is engaged and the auger bit is not turning, then there is a broken linkage between the motor and the auger shaft. Call technical support on 530-347-9167, opt. 1.



Grill didn't light (FAL message).



There may be too much ash in the firebox. Wait until it cools off, and clean out the ash. Alternatively, pellets may have overfilled the firebox. Never turn the grill off and on repeatedly as this will overfill the firebox with pellets. Each time the grill displays "0" on start-up, it feeds a full load of pellets into the burn pot. The igniter won't light the pellets unless air can flow freely through the combustion chamber.

The combustion fan may not have been operating. Check to make sure that the fan blades turn freely and the fan runs on cycles 2 and 3 of the 0-1-2-3 sequence.

The auger might not have turned pellets into the burn pot. Refer to "No pellets in the firebox" above.

If there isn't any ash or pellet buildup, the fan works properly, and fresh pellets are feeding in, your igniter is most likely out and the grill will require a replacement.



Auger is jamming.



Turn the grill into cycle 0 by pressing the "power" button (first stage of the normal start-up procedure), and listen for the auger motor. If the motor engages, look inside your burn pot toward the end of the auger bit to determine if the auger is spinning. If the auger is spinning but you don't have pellets feeding into the burn pot, you have pellets bridged up over the intake of the auger tube. Turn the grill off, sift the pellets around inside the hopper, and put the grill back into cycle 0. Wait until the pellets emerge into the firebox. It may take up to 2 full cycle 0's to get pellets all the way through the auger tube. Once the auger tube is

clear, you will need to refill it with fresh pellets by running cycle 0 a few more times after the hopper has been filled. Once you see fresh pellets coming out, turn off the grill and start it up again through the entire 0-1-2-3 process with the heat shield and grease tray installed.



Combustion fan doesn't seem to be working properly.



There's no need for concern if your fan is not blowing at a constant speed. It will run at many RPMs in order to maintain the most stable temperature.

The fan should run continuously from cycle 2 on start-up until the grill completes the fan mode.

First, unplug the grill. Then, using your finger, flick the fan to make sure it spins freely and does not appear to have any visible damage. If there is any damage to the blades, your grill will require a new combustion fan.

Check the wires leading to the combustion fan to make sure those connections are secure and undamaged.

TECH SUPPORT



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)

Contact Us:

Green Mountain Grill LLC.
316 California Ave. Suite 1065
Reno, NV 89509

Toll Free 1.800.603.3398

Phone 530.347.9167

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APP 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)



WOOD FIRED 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°F 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 spritz 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°F 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 at the back of this manual for great recipes or on our site:

www.greenmountaingrills.com/recipes

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!



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!