

WARRANTY



GREEN MOUNTAIN GRILLS

This LIMITED WARRANTY covers defects in workmanship and materials for a period of two years from 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.

This warranty does not cover problems that result from abuse, accident, misuse, or problems with electrical power. 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.

WE DO NOT ACCEPT LIABILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES, OR FOR 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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HARDWOOD PELLET GRILLS



Jim Bowie



Daniel Boone



Davy Crockett

- ASSEMBLY
- OPERATION
- APP GUIDE
- SAFETY INFO
- GRILLING BASICS
- TROUBLESHOOTING

EXPERIENCE
GREEN MOUNTAIN
GRILLING

- Recipes
- Accessories
- Hardwood Pellets
- Rubs & Sauces



NEW AGE HARDWOOD PELLET GRILLING



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 roast, bake, smoke, slow-cook, simmer, grill, barbecue, 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 Guide” in this book, or visit our website at greenmountaingrills.com. 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 the section entitled “Pellet Grilling Basics” later on 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**



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Welcome to the new age of grilling.



IMPORTANT SAFETY INFO



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.
- 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.
- IF THE GRILL IS STORED OUTSIDE DURING THE RAINY SEASONS OR SEASONS OF HIGH HUMIDITY, CARE SHOULD BE TAKEN TO ENSURE THAT WATER DOES NOT GET INTO THE PELLET HOPPER AS WOOD PELLETS, WHEN WET OR EXPOSED TO HIGH HUMIDITY, EXPAND GREATLY, BREAK APART, AND COULD JAM THE FEED SYSTEM.
- 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.

PELLET AND OTHER FUEL RESTRICTIONS

- THIS GRILL IS DESIGNED FOR USE OF ALL PELLETIZED, ALL NATURAL, HARDWOOD FUEL ONLY DESIGNED FOR BURNING IN GRILLS, AND NO OTHER PELLETS OR FUELS SHOULD BE USED WITH THE GRILL.
- DO NOT USE ANY PELLETS LABELED AS HAVING ADDITIVES, OR DESIGNED FOR USE IN HOME HEATING SYSTEMS.
- GREEN MOUNTAIN GRILLS' PELLETS ARE SPECIFICALLY DESIGNED FOR USE IN GREEN MOUNTAIN GRILLS, AND ALTHOUGH OTHER BRANDS OF PELLETS MAY BE USED IN GREEN MOUNTAIN GRILLS, THERE IS NO GUARANTEE THAT OTHER BRANDS OF PELLETS ARE SUITABLE FOR USE IN GREEN MOUNTAIN GRILLS. GREEN MOUNTAIN GRILLS HAS NO CONTROL OVER THE QUALITY OF ANY PELLETS OTHER THAN THOSE PRODUCED BY GREEN MOUNTAIN GRILLS, AND ASSUMES NO LIABILITY FOR ANY LOSS, DAMAGE OR INJURY CAUSED BY THE USE OF ANY OTHER BRAND OF PELLETS.

WARNING - PLEASE READ CAREFULLY

- 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 REMOTE APP FOR CELL PHONES

- IF USING A REMOTE CONTROL, OR THE REMOTE CELL PHONE APPLICATION TO CONTROL THE OPERATION OF THE GRILL, ONE 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 CLOSE ENOUGH PROXIMITY TO THE GRILL TO BE ABLE TO ADDRESS ANY EMERGENCY CONDITIONS, BEFORE OPERATING THE GRILL REMOTELY.

IMPORTANT SAFETY INFO



WARNING - PLEASE READ CAREFULLY

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. IF THE GRILL RUNS OUT OF PELLETS DURING COOKING, LET THE GRILL COMPLETELY COOL AND START AGAIN FOLLOWING THE INITIAL START-UP INSTRUCTIONS.
- THE HEAT SHIELD MUST BE PROPERLY INSTALLED IN THE GRILL, OTHERWISE THE POTENTIAL FOR A GREASE FIRE IS GREATLY INCREASED.
- 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.
- WHEN REMOVING UNBURNED PELLETS AND ASH FROM INSIDE AND AROUND THE FIRE POT, MAKE SURE THAT THE GRILL, FIRE POT, AND ASHES ARE COLD TO PREVENT A FIRE FROM THE HOT ASH.

CREOSOTE

- SOOT OR CREOSOTE MAY FORM WITHIN THE GRILL PRODUCING A TAR-LIKE SUBSTANCE OVER TIME. WHEN IGNITED, CREOSOTE MAKES AN EXTREMELY HOT AND OUT-OF-CONTROL FIRE, SIMILAR TO A GREASE FIRE.
- YOU SHOULD NOT OPERATE THE GRILL IF THE FLAME BECOMES DARK AND SOOTY. IF CREOSOTE HAS FORMED WITHIN THE GRILL, ALLOW THE GRILL TO WARM UP AT LOW TEMPERATURE, THEN TURN THE GRILL OFF, AND WIPE OUT ANY CREOSOTE FROM THE GRILL WITH A HAND TOWEL. USE CAUTION AS THE HOT CREOSOTE MAY CAUSE BURNS IF NOT PROPERLY HANDLED.
- 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.

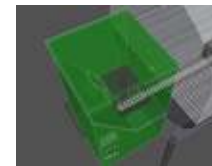
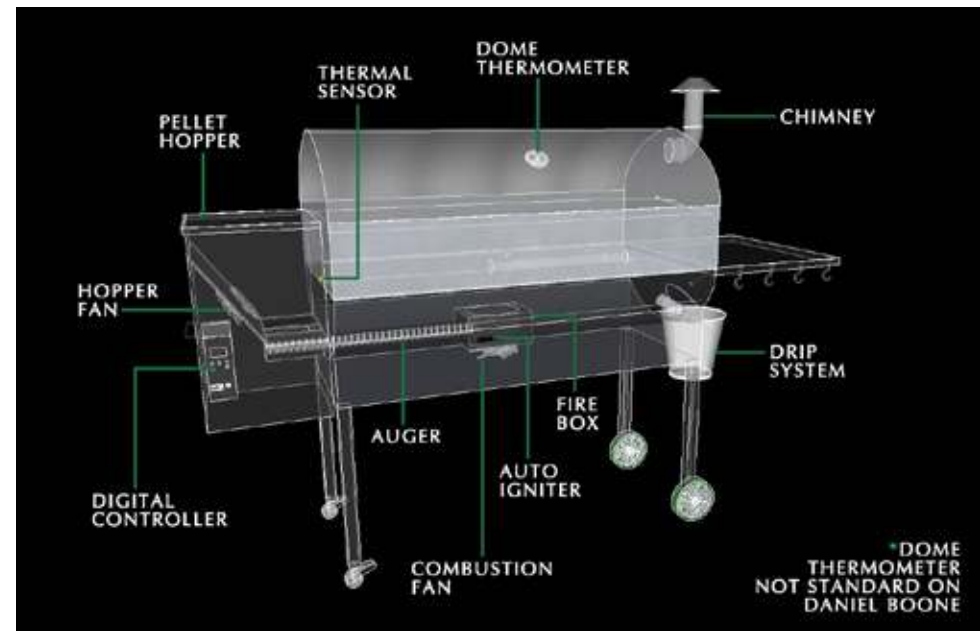
CARBON MONOXIDE WARNING

- 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 BE 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.

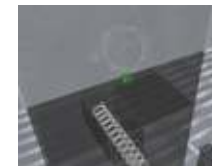
GMC
HOW IT WORKS



The real beauty lies within.



Pellet Hopper



Thermal Sensor



Auger System



Fire Box

Ever wonder how a pellet grill really works?

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


DANIEL BOONE
&
JIM BOWIE




INSTRUCTIONS

Many of our dealers pre-assemble 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 prefer, you may watch the enclosed DVD which will explain how to assemble your grill.



TOOLS NEEDED:
10 mm wrench or socket

OVERVIEW

Assembly consists of 4 easy steps:

- 1 Install the legs
- 2 Install the chimney
- 3 Reverse the handle
- 4 Insert the Parts

**ASSEMBLY
&
OPERATION**



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.
Remove the Styrofoam.



Having fun yet?

1 INSTALL THE LEGS



Find the 4 legs.
Remove the two bolts from each leg.
Note the numbers on the legs.
Insert so numbers match as in Figure 1. - - -



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 REVERSE 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.



Heat Shield: The slots go in the front and rear to match the metal strips inside the grill which hold it in place.

***DB Heat Shield only:** 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.



Grease tray: Install the grease tray with the half-moon cutout to the left. The right leg sits in the trough.



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.



Important: 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

STOP

If this is the first time this grill has been started, make sure you pour the ziploc starter bag of pellets into the firebox as explained on Page 6 Part 4.



Fill the Hopper: Fill the hopper with pellets. It will hold about 19 lbs. of Green Mountain Premium hardwood grilling pellets.



Low Pellet Alarm: Your hopper is equipped with a low pellet alarm. If you do not cover this with pellets, it will make a sound somewhat like a backhoe in reverse.



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 (o).



Starting the Grill: When you turn the grill on, the digital readout will display "OFF". To start the grill, simply push the UP or DOWN arrow briefly.

What to Expect: When you press the UP or DOWN arrow, the grill will cycle through 4 stages (0-1-2-3). This will take about 4 minutes. After that, it will show the initial temperature inside the grill.

Setting the temperature: Do not push any buttons until the computer finishes the 0-1-2-3 cycles. Once it displays a temperature, you can change to the desired setting. If you do nothing, the grill will automatically go to 150° F (66° C).

Burn-In: The first time you use your grill, you must "burn it in" to get rid of odors and deposits inherent in the manufacturing process. Do this for about 30 minutes at 350 degrees.

Time to reach temperature: It should take about 17-18 minutes from the time you first turn the grill on until it achieves the temperature you set. This will be mostly independent of the outside air temperature or the temperature you choose.

TURNING THE GRILL OFF

Always use the "FAN" mode as follows:

- Push the DOWN button until the temperature reads 150.
- Release the button.
- Press the DOWN button once more – digital readout will display "FAN."
- The fans will continue to run for about 15 minutes to burn up the excess pellets in the firebox and to blow out some of the ash.
- The grill will then shut itself off, and the digital readout will display "OFF." Now you may unplug your grill.

* **Note:** Run the grill at 150 for several minutes after cooking at 400+

IMPORTANT SAFETY INFO



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.

OPERATING YOUR GRILL

Store your pellets in a cool, dry place. Do not allow them to get wet, as they will turn back into sawdust.

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.

Review the Quick Start section on pages 9-10 for information on starting, controlling, and turning off your grill.

ALWAYS unplug your grill before performing any operations involving any of the electrical components.

KEY COMPONENTS



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.

KEY 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 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 left side.



Chimney Cap (Rain Cap): Always leave this open. Your grill needs to draft. In the winter, a two fingers opening (see Assembly section) is appropriate. In the summer, crank it all the way open.



Meat Probe: Your new Green Mountain pellet grill has a meat probe included as standard equipment. 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.



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.

IMPORTANT FEATURES

Bypass Mode for Hot Restarts: Occasionally, it will happen - you 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.

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

Now adjust the temperature to your desired setting. If you do nothing, the grill will go to the default temperature of 150°F (66°C).

Fan-Only Mode: You should use the “FAN” state each time you finish cooking. To do this, simply hold down the “Down” button until the digital readout displays 150°F (66°C) Release it and then press once more – the readout will display “FAN.” The hopper fan and combustion fans will continue to blow for about fifteen minutes. This will burn up most of the pellets in the firebox and will exhaust some of the ash into the bottom of the cooker cavity. The fans will turn off automatically. The display will read OFF. You may turn off the switch at this time, but you do not have to. The LED’s use very little electricity, and they rarely burn out, so it will not hurt to leave them on.

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

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.

If you wish to cook at a different temperature, just push the button underneath the up or down arrows to set your target temp. It will change 5° each time you push it, or, if you hold it down, it will cycle continuously up or down.

You can set the grill as low as 150° (66°C) or as high as 500° (260°C). You may change the temperature any time after State 3 expires.

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.

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.

Other Important Information: PLEASE READ THIS

Digital Readout Displays ‘OFF’: When you switch the grill on, the digital readout displays “OFF.” This is an important safety feature so that the grill cannot restart on its own in the event of a power failure.

Digital Display Error Codes: Daniel Boone and Jim Bowie

FAL - Ignition Failure

SEN - Temperature Sensor Issue

Charging the Firebox: The auger tube provides a conduit for the auger to push pellets from the hopper to the firebox. The first time you operate the grill, this tube does not have any pellets inside. Also, if in subsequent use you run out of pellets in the hopper, the auger tube may not contain any pellets. The computer, however, does not know that.

To overcome this problem, you must “charge the firebox” the first time you use the grill or any time you run the tube out of pellets.

It is extremely easy when the grill is new - just pour the contents of the Ziploc baggy that came with your new grill into the firebox.

But this is a little more difficult when all the parts - the heat shield, windshields, grease tray, and grates - are installed. Here you just want to switch the grill on and start it by pushing the UP button. It will begin Cycle 0. During this cycle, the auger turns, and this will push pellets into the auger tube. When the digital readout displays “1,” just switch the grill off. Now, you can switch it back on and let it go - it will start.

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.



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 do not plan to use your grill frequently in the wintertime, then

you should probably save the money. But 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.

Maintenance: 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 ash out of the firebox periodically. The best way is with a shop-vac. You should expect to clean this out about every two months of regular use. Clean the underside of the chimney cap regularly to prevent grease drip.

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.

Service: Contact our technical support department at 530-347-9167 opt 1 for any problems you might have. While you will hopefully have no problems, man-made things can go bad. Fortunately, each part on the grill is modular, so either you can easily replace one if necessary.

DO NOT WORK ON THIS GRILL IF IT IS PLUGGED IN!!

Always unplug any electrical appliance before you work on it.

Be sure to check out our "How To" video section on our website for further troubleshooting and service tips and check the troubleshooting section in this manual.

GMG "How To" Videos:

greenmountaingrills.com/how-to-installation-videos

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.



DAVY CROCKETT



INSTRUCTIONS

Many of our dealers pre-assemble 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 prefer, you may watch the enclosed DVD which will explain how to assemble your grill.



TOOLS NEEDED:
10 mm wrench or socket



ASSEMBLY & OPERATION

OVERVIEW

Assembly consists of 4 easy steps:

- 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



Insert the heat shield. (Large holes to the left.)



Charge the firebox by pouring in the contents of the Zip-Lock bag.



Insert the bottom half of the grease tray. (Half-moon cutout goes to the left, and the long leg goes to the right. The sensor should be centered in the half-moon cutout.)



Insert the top half (slider) of the grease tray.* The holes should close when you slide the top half to the right. (Slider handle to the right.)

* With the slider holes open, direct flame will contact your food. Holes should be opened only at temps of 350+. Adjust grilling technique accordingly. With holes open, digital temperature readout will be inaccurate. Ambient conditions may affect grill temperatures, holes open or not.



Install the grates.



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



OPERATING YOUR GRILL

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 rain cap all the way when operating the grill.



STARTING THE GRILL

To start the grill, simply press "POWER.". The grill will slowly cycle through 0-1-2-3. When it first shows a temperature, you may use the up button to choose one other than the default of 150°. You can adjust from 150°-550°. Always close grease tray holes to start.



USING THE MEAT PROBE

Plug the adapter into the outlet on the control panel. Thread the probe through the access panel on the left side of the grill, and push it into the center of your food. Simply press "FOOD" to display the internal temperature of what you're cooking.

TURNING THE GRILL OFF

Just press "POWER" once again. It will immediately go into "FAN" mode for about ten minutes to quell the remaining fire. ALWAYS do this. This will also blow some of the ash out of the firebox.

IN CASE OF A POWER FAILURE

You can return the grill to its prior state by pressing POWER and then holding the UP button for 10 seconds, but it will go to 150, not your set temperature.

IF YOU RUN OUT OF PELLETS

If you accidentally run out of pellets and empty the auger tube, then you will need to re-charge the firebox. The fail-safe method is to remove the interior parts and run the grill on Cycle 0 until pellets begin to drop from the auger tube into the firebox. During startup, the auger turns only on Cycle 0, so you may have to do this more than once. (Just unplug the cord from the back of the grill to repeat.) Alternatively, you can drop a small handful of pellets into the firebox instead of the preceding procedure. Easier still, leave the interior parts intact and run the grill once or twice on Cycle 0, and then turn off and restart.





PELLET GRILLING BASICS

CLEANING 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 550 for an hour or more to bake off most internal residues. Clean the ash from the firebox regularly. If ash covers the igniter, the grill may not light.

CONTROLLER DISPLAY FUNCTIONS

| DISPLAY | TIME | AUGER | IGNITER | FAN |
|---|---------|-------|---------|-----|
| 0 | 60 sec. | √ | √ | |
| 1 | 60 sec. | | √ | √ |
| 2 | 40 sec. | | √ | √ |
| 3 | 10 sec. | | √ | √ |
| if ambient temp is less than firebox temp -5° | | | √ | √ |
| if ambient temp is more than firebox temp +5° | | √ | | √ |

Digital Display Error Codes: Davy Crockett

| | |
|------------|--------------------------|
| FAL | Ignition failure |
| SEN | Temperature sensor issue |
| E01 | Fan motor overload |
| E02 | Auger motor overload |
| E04 | Igniter overload |

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.

Wait until the grill heats up before cooking! Aside from the soot contained in the early smoke, the grill will not cook evenly until it gets hot, just as with a charcoal or gas grill. A slowly blinking light indicates that the grill has achieved the target temperature, while no light means the grill is still heating or cooling. This will allow you to check to see if the grill is ready from inside the house or some other distance away. It is much easier to see a flashing light (thus the grill is ready to cook on) from a distance than a steady one.

Marinate in sugar or salt or both anything you plan to smoke for several hours beforehand in the refrigerator. This will normally cure it 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.

Clean the grate and grease pan regularly. Flavors from previous cookouts will not usually improve the food you are cooking now. Use a spatula or grill brush to clean the grease tray, and use a wad of aluminum foil or a grill brush to gently wipe off the grate. Also, grease may accumulate and cause a fire. Should this highly unlikely event occur, unplug the grill and keep the lid closed until the fire recedes. Line the tray with aluminum foil, but do not block holes.

Spritz! Buy a plastic spray bottle for about a buck and fill it with apple juice plus 2-3 tablespoons of Worcestershire.

Spray (spritz) the meats you're cooking regularly. Pork butts and picnic roasts, steaks, burgers, chops, and ribs will all benefit from regular, generous "spritzing."

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.

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'."

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, overlapping the left sheet onto the right one so that grease does not get underneath on its way down the slope of the tray. You could also put multiple sets of sheets on the tray and then just peel one off each time you cook.

Also, 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.

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.

It makes better sense to 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.

Rookie Help

If you're new to pellet grilling, what follows will help you to get started. These guidelines are not immutable by any means.

| 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 |

Times depend 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.

Please check the RECIPES section elsewhere in this manual for more precise techniques.

Here are the suggested uses for GMG rubs and sauces.



Beef Rub: Burgers, steaks, roasts, bison, beef ribs, pot roast, lamb.

Fish Rub: Halibut, catfish, walleye, scallops, shrimp, calamari, bass, tilapia, orange roughy; (not recommended for salmon, trout, or steelhead).

Pork Rub: Chops, pork spareribs, pork baby back ribs, loins, butts and picnic roasts (pulled pork), whole hog.

Poultry Rub: Turkey, chicken, pheasant, quail, grouse. Get the rub underneath the skin, as the skin will not allow the rub to penetrate to the meat.

Roasted Garlic/Chipotle: Chicken, pork, vegetables, pizza, brisket, chili, burgers.

Sizzle Blend: If it sizzles when you grill it, put this on it.

South of the Border Rub: Ground meats, enchiladas, tacos, burritos, and other Mexican dishes.

Wild Game Rub: Deer, elk, bear, duck, lamb, antelope, rattlesnake.



Pitmaster Sauce – Steaks, ribs, pork, chicken (emphasis on anything BBQ).

Cattle Drive BBQ Sauce: Steaks, chops, ribs, burgers (emphasis on beef).

Cherry Chipotle BBQ Sauce: Ribs, chicken, pork roasts (emphasis on pork and chicken).

S.O.S.: Chicken wings, French fries, ribs (emphasis on snacks).

Orient Express: ribs, chicken, salads (emphasis on any attempt to create an Asian flavor)

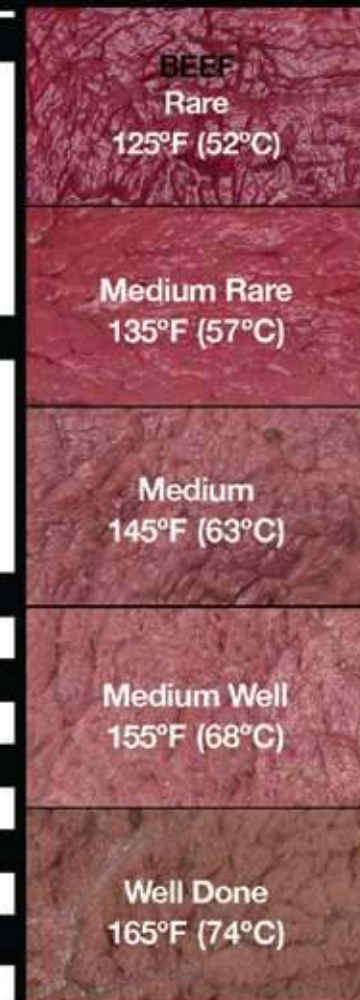
Tennessee Sour Mash: steaks, ribs, chicken, pork roast, chops, loins (emphasis on anything that benefits from the flavor of bourbon)

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 |





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 hopper with pellets above the sensor. If this does not solve the problem, check to make sure that the sensor is connected to the top of the circuit board (top left beige plug with 5 wires; not the top right with 2 wires).





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. If this fan is turning and the auger is not turning, then something has jammed the auger. It could be a piece of metal accidentally dropped into the hopper or wet pellets. Remove the pellets and then the 4 bolts holding the hopper onto the frame and carefully lay the hopper on its left side on a lawn chair conveniently placed. You will see where the auger attaches to the auger motor, and the cotter pin will have sheared. After you find the cause (metal or wet pellets), just replace the cotter pin.

Your grill is water resistant, but it is not waterproof. If you leave it outside and uncovered in a driving rainstorm, the pellets may get wet and turn into sawdust. You can often chisel and vacuum to free the wet sawdust from the auger; occasionally, you will need to remove the hopper, remove the two bolts from the auger motor mounting plate, and pull the auger out.



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 ($>40^{\circ}$), 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.



APP USER GUIDE

Grill Smarter. Eat Better.

Learn how to:

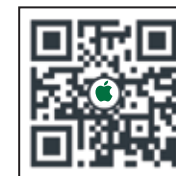
- Connect Your Grill to Your Local WiFi and the GMG Server
- Create & Manage Food Profiles
- Control Your Grill Via Smart Phone



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**iOS
&
Android**

Download 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

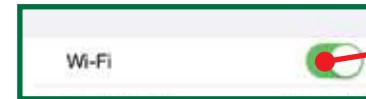
The password can be found on the back of the digital control of the WiFi retrofit kits, or will be the serial number on the green plate on the back of the grill exterior.



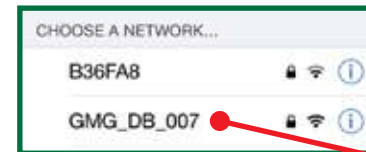
Go to "Settings > WiFi" on your iPhone.



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

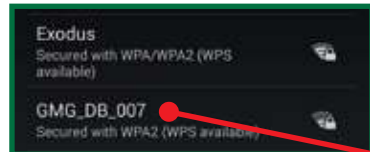
It can be found on the back of the digital control board of retrofit units, or near the serial number plate on the grill exterior.



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



Make sure your WiFi is on.

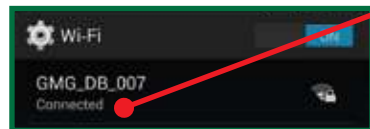


When WiFi is enabled, a list of networks will be displayed.

Select the network that begins with "GMG_".

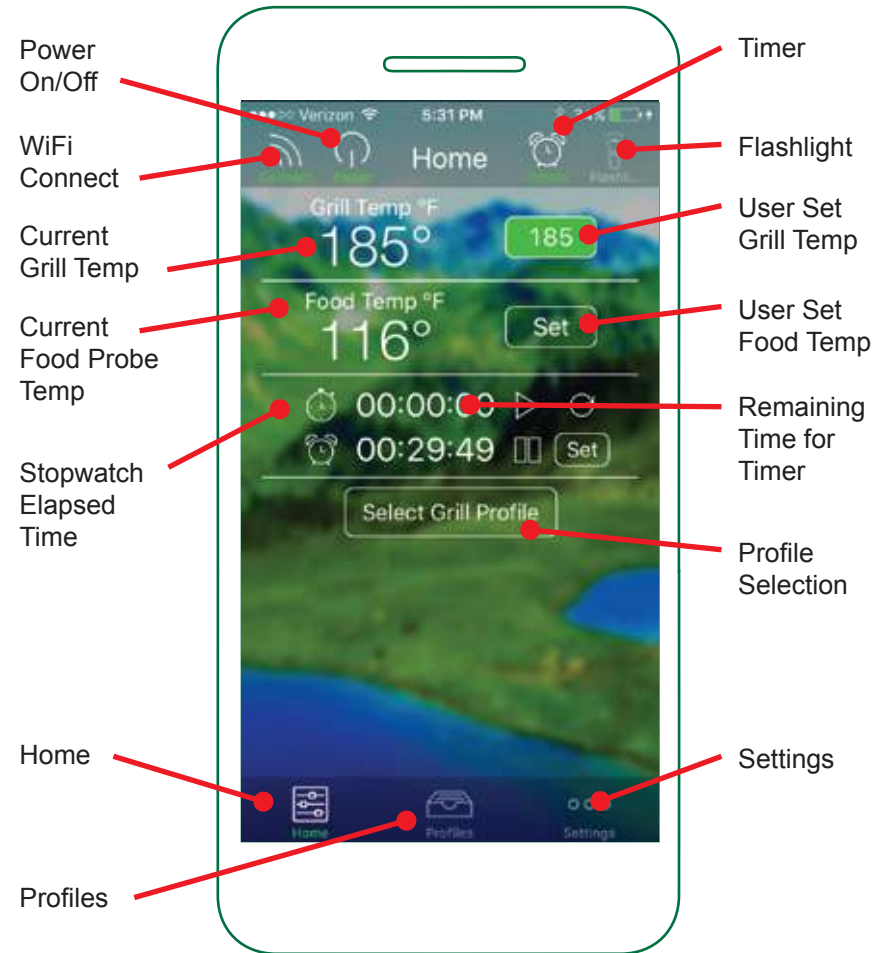


Enter the password for your grill. Press connect.

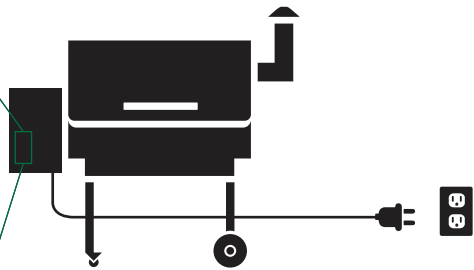


It may take up to 1 minute to connect. Once connected a "Connected" will appear below the network.

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

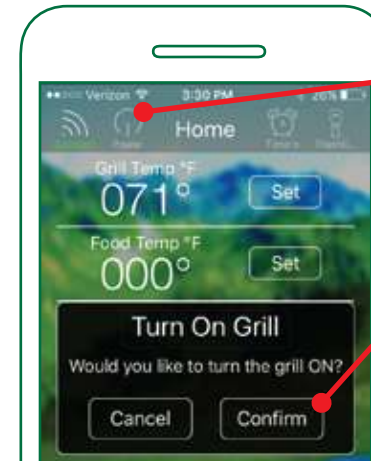


The control screen allows you to turn your grill on/off, set the grill temperature, set food probe temperature, set a timer and/or stopwatch.



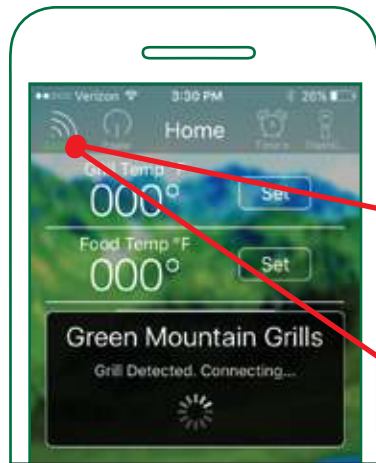
POWER:

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”.



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 it's 1 > 2 > 3 startup sequence.



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 near by.

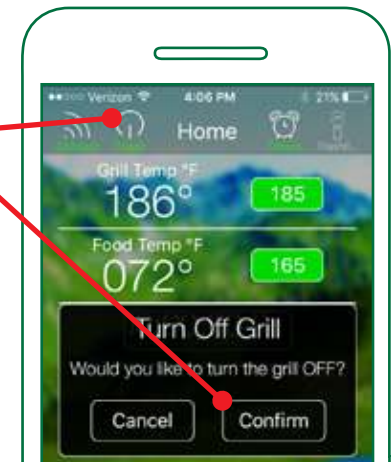
DISCONNECTING:

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

Green Mountain Grills
Connected. Happy Grilling!

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”.

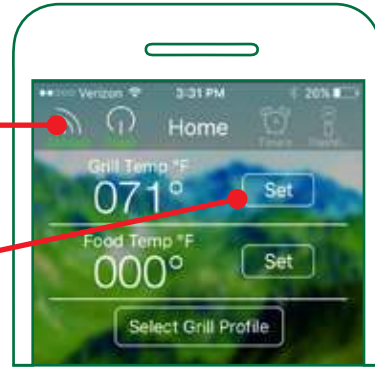
.....
FAN MODE: This will cool down the firebox and when it has reached a cool temp the grill's digital control board will display “off”.



SETTING GRILL TEMP °F

! FOOD PROBE ALERT

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

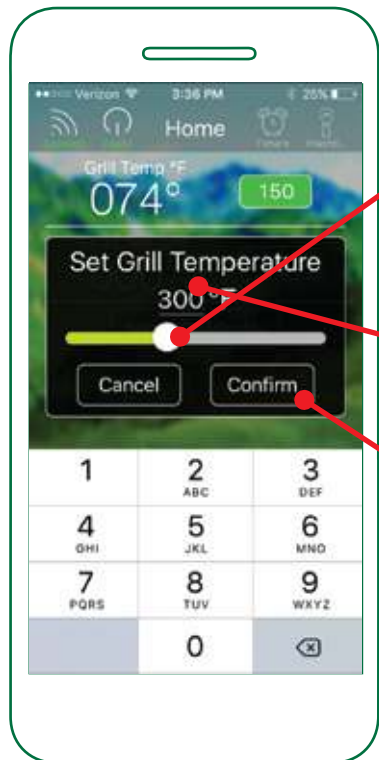


Press the "Set" button next to the "Grill Temp."

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



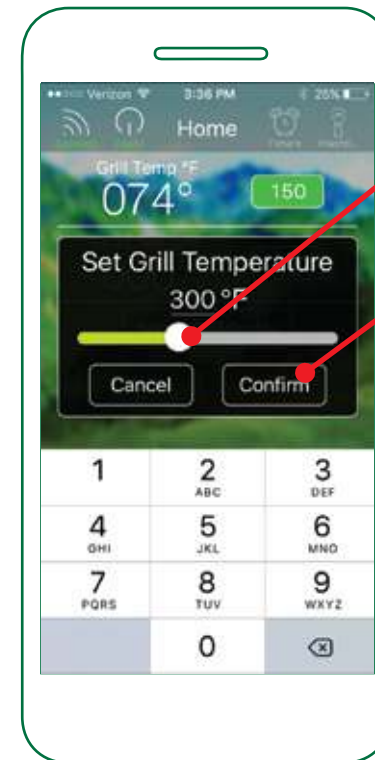
Set the Food Probe Alert by pressing the "Set" button next to the "Food Temp".



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


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.



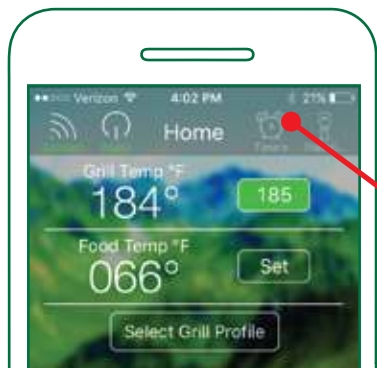
Move the slider to the desired temp for your Food Probe Alert.

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"

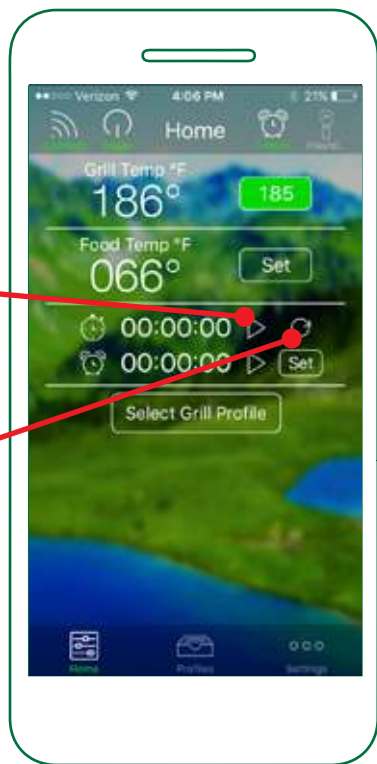
Activate the "Timers" icon in the top right of screen. This will drop down the Stop Watch and Timer controls.

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

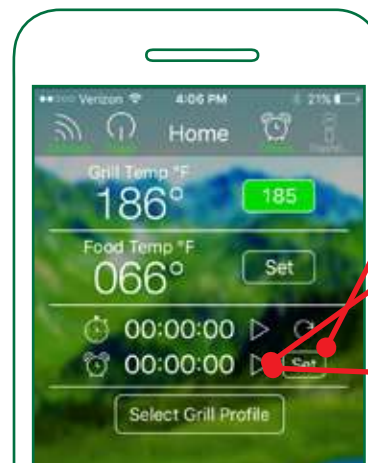
To pause the Stop Watch press the "Pause" icon while the Stop Watch is running.

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



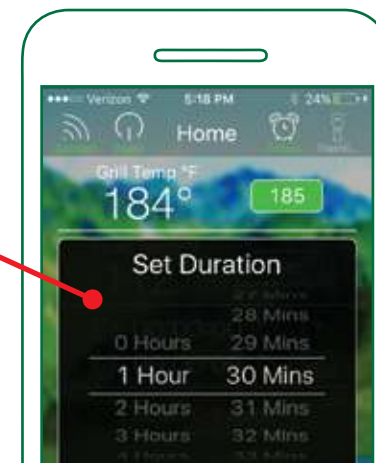
To set a timer, press the "Set" button next to the Timer.

Begin the Timer by tapping the "Play" icon.

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

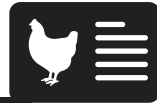
A Timer box will pop up. Select the hours and minutes. Tap "Confirm" to set the Timer.

An audible alarm will sound when the timer runs out.

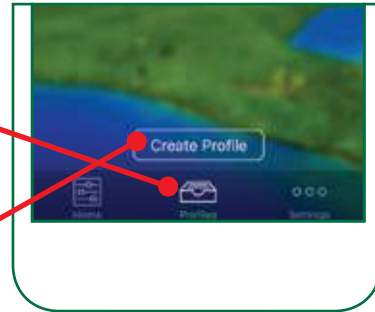


Green Mountain Grills
Your timer is finished!

Dismiss



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.

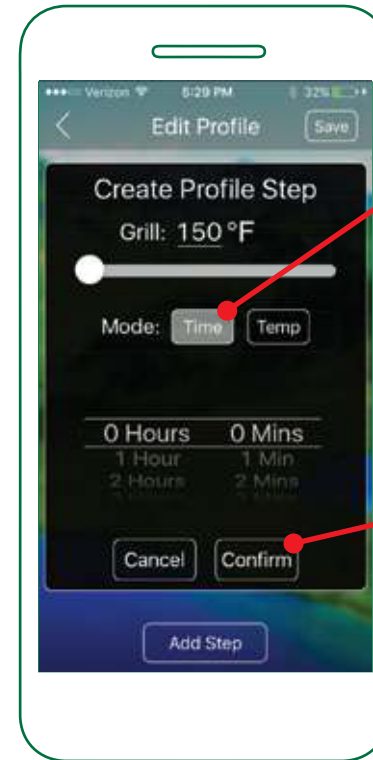
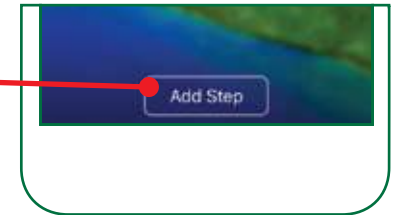


Select the “Profile Name” to name your new Profile.

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

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

Press “Confirm” to save the new Profile Step.

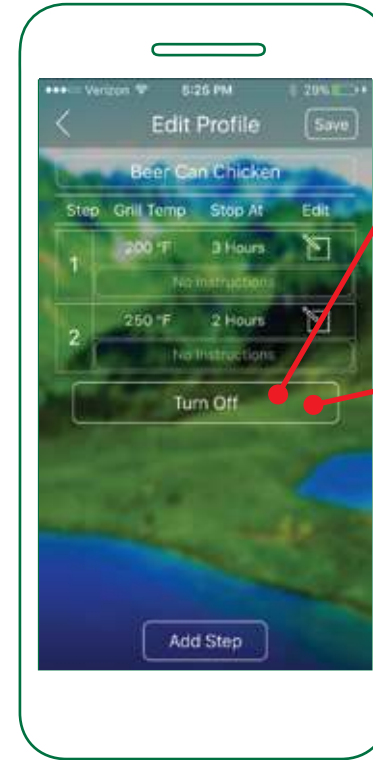


TEMP TRIGGERED:

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.



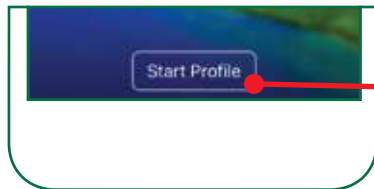
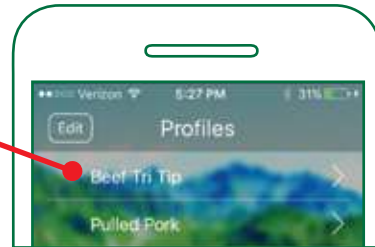
Pro Tip: If your grill goes into Fan Mode and food is not ready, hold the "Up" arrow on the front of the grill for approximately 5 seconds to bypass "Start Up" mode.



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.

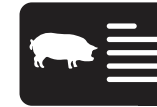
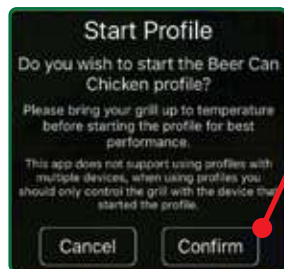
Select the Profile you would like to run.



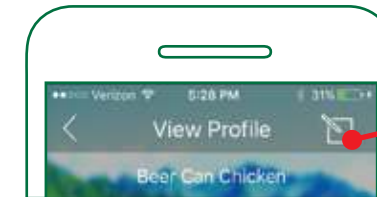
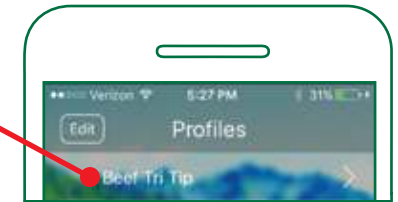
Press "Start Profile".

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.



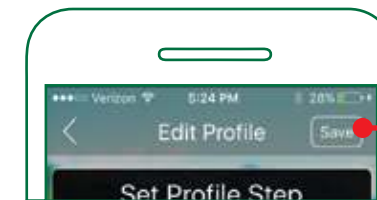
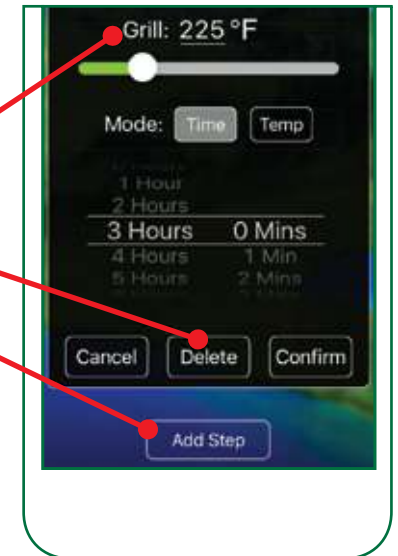
To edit, tap the desired Profile you wish to edit.



Once open, tap the "Edit" icon.

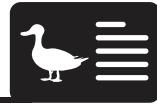
In Edit Mode, you can:

- 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.

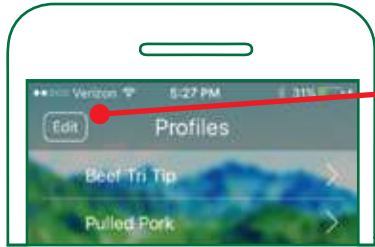


Save all edits by tapping the "Save" icon.

DELETING PROFILES

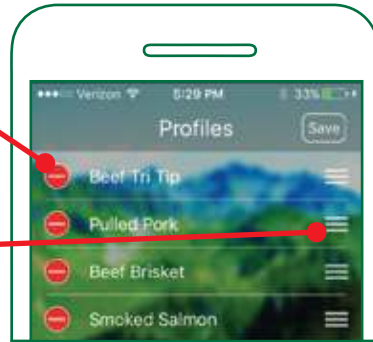


SETTINGS SCREEN

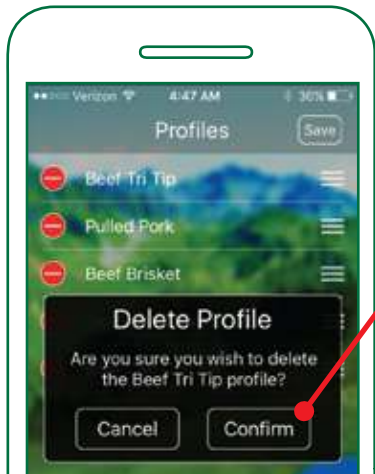


To delete a Profile, tap the "Edit" button in the Profile Screen.

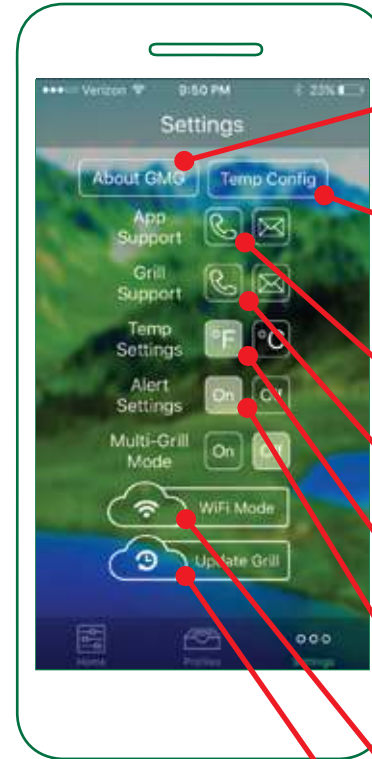
Next you can press the red "Delete" icon to remove the Profile.



To move Profiles around hold down the 3 bars next to the Profile, then you can arrange them up or down your list.



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



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

Temperature configuration allows you to calibrate your controller.

Call or email App Support.

Call or email Grill Support.

Change Temperature settings.

Toggle app notifications.

Access WiFi network settings.

Update grill firmware system.



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

1. Toggle the grill off.
.....
2. Hold down the “Up” button, next toggle the grill on, while continuing to hold the “Up” button for about 10 seconds.
.....

The LCD screen will flash the version number. Version 6.1 is the newest firmware.
.....

If no version number is displayed, you will need to update the firmware.
.....

*** Latest Firmware Versions:**

- Daniel Boone - 6.1
- Jim Bowie - 6.1
- Davy Crockett - 6.1

* Subject to change with updates



To reset the system to default settings:

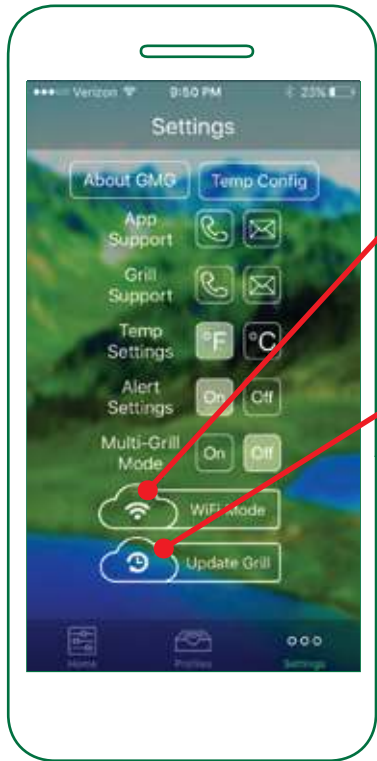
1. Toggle the grill off.
.....
2. Hold down the “Food” button, next toggle the grill on while continuing to hold the “Food” button for about 15 seconds.
.....

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

The grill is now reset to default.

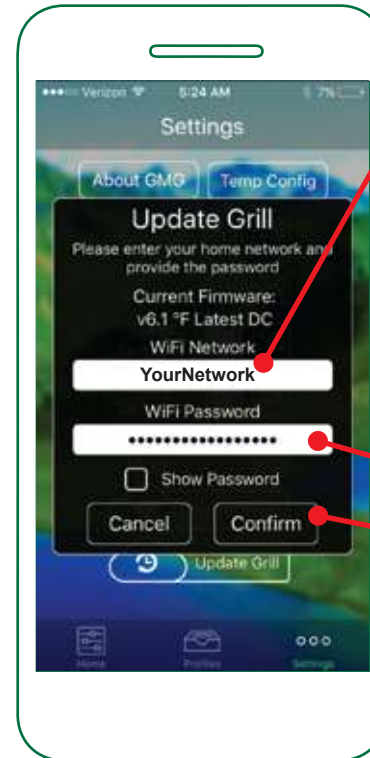


To update your grill's firmware you will need to connect your grill to your home WiFi network and download the update. Firmware updates and application updates are separate. You will need to be at least within 20 feet of your home network. Updating your firmware typically isn't necessary unless you are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



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". 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.



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.

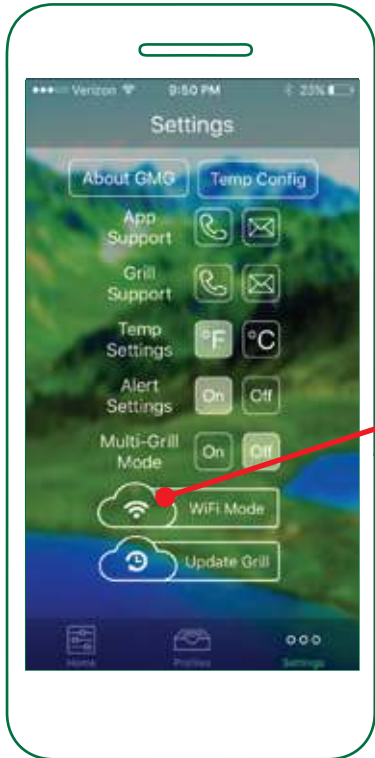


If your update fails:

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.



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.

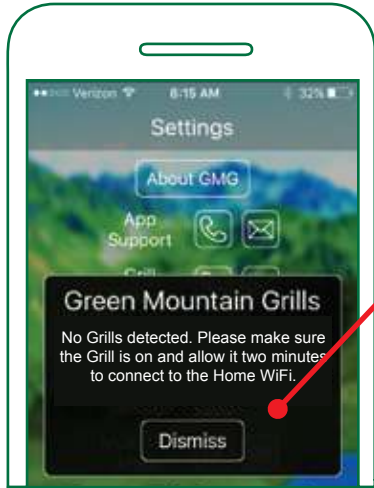


Android: Choose your network from the drop down menu.

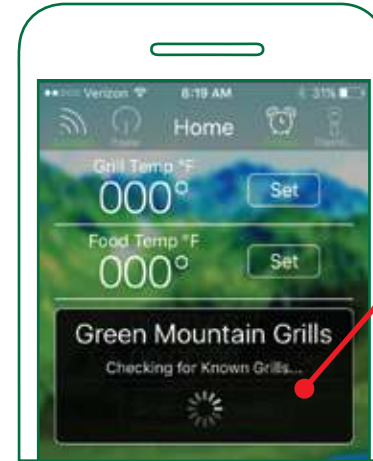
.....
iOS: Type in your network name (case sensitive).

.....
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).

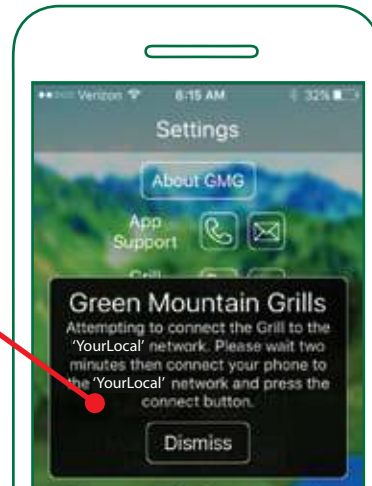


If you try to connect too early, you may receive a “No grills detected” message. This means that a grill was not found during the searching phase. Please try again, but allow additional time for grills to be found. If you continue to have difficulty connecting, please contact App Support.



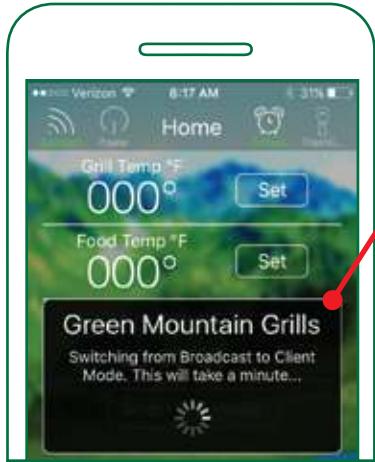
First, it will check for known grills. Since you haven't connected before, it will not find any. In the future, this will speed up the process of connecting

After the grill has been connected to your home network, connect your phone or tablet to your home network as well and press the “Connect” button in the app. This process has several steps and will show various windows.



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.





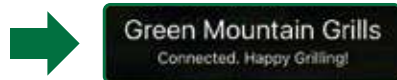
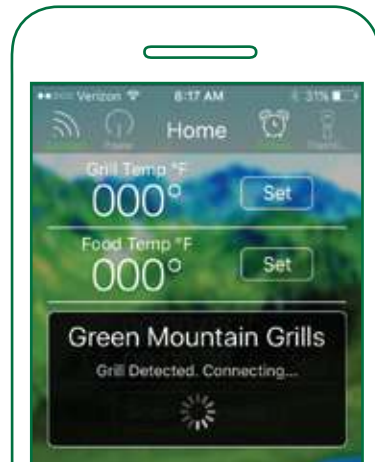
Now that the grill is in Broadcast Mode, the next step is to switch it to the Client Mode. This step requires the grill to briefly disconnect and reconnect to the router with a new configuration, which takes around a minute.

*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.



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



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

See page 73 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.

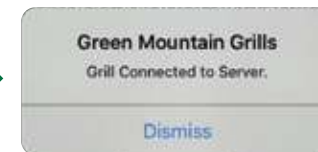
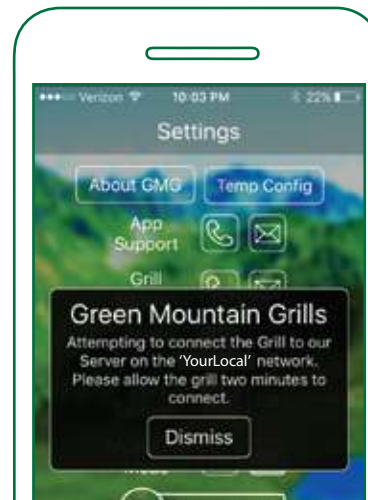
If it is correct, press Confirm.

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



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.”

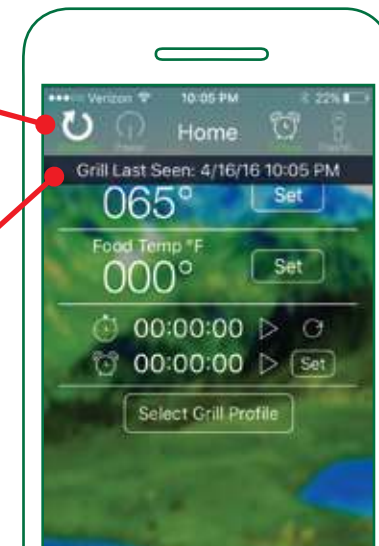


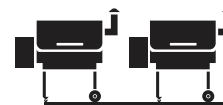
Head to the Home screen, and the Grill Temp should read the last known temp.

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.

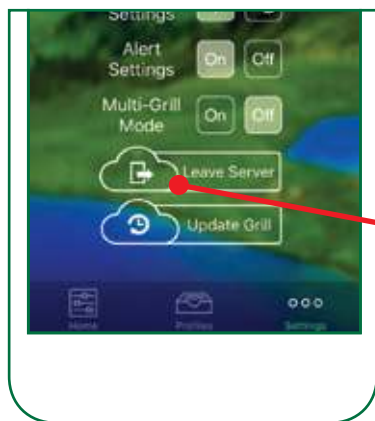
The grill is now connected to Server Mode! Monitor and control the grill from any cell phone network.





Pro Tips:

1. You must have Firmware version 6.1 or higher to use Server Mode. To check your firmware view page 67 and to update your firmware view page 69 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 73).

Happy Grilling!

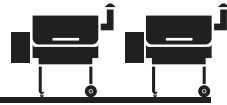


If you have more than one grill with WiFi, you can control each grill separately. You will need to connect to each grill separately and connect them to your local WiFi following the steps in Single-Grill Mode.

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 drop down. If you would like to switch grills, just disconnect and reconnect by toggling the “Connect” button and you will be able to choose which grill to connect to.



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



Grills are identified by their serial number.

APP SUPPORT



For troubleshooting and service tips check out:
www.greenmountaingrills.com/wifi-app

Call 1.800.603.3398 - Option 15
Email AppSupport@greenmountaingrills.com
Hours 2 pm - 6 pm PST M - F, noon - 4 pm PST Saturdays
(Closed on major holidays)

GRILL SUPPORT



For troubleshooting and service tips check out:
GMG “How To” Videos
www.greenmountaingrills.com/how-to-installation-videos

Call 1.800.603.3398 - Option 1
Hours 7 am - 7 pm PST M - F, 9 am - 5 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 530.347.9710
Fax 530.347.9710

We've got you covered!





ACCESSORIES

Be sure to visit your local dealer to purchase these accessories for your Green Mountain Grill



Daniel Boone Grill Cover
This form-fitting grill cover will withstand the toughest weather conditions.



Davy Crockett Grill Cover
This form-fitting grill cover will withstand the toughest weather conditions.



Thermal Blanket
Keep your grill warm in the winter time and cut down on your pellet usage by 50%.



Davy Crockett Tote Black
Travel in style with our New Davy Crockett Carrying Tote!



Davy Crockett Tote Camo
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.



Daniel Boone Front Shelf
Perfect spot to place your prepped food before it goes on to the grill.



Smoke Shelf Upper Rack
Add more cooking room to your grill with a smoke shelf.



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



Grill Utensils
Grill in style with a set of GMG Grill Utensils.

EXPERIENCE

GREEN MOUNTAIN GRILLING



Griddle
Turn your grill into a stovetop! Cook bacon, eggs, sandwiches, pancakes, and more!



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



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



Apron
Save the drippings for later!



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



Camo Cap
Look good alongside your grill in this premium quality headwear!

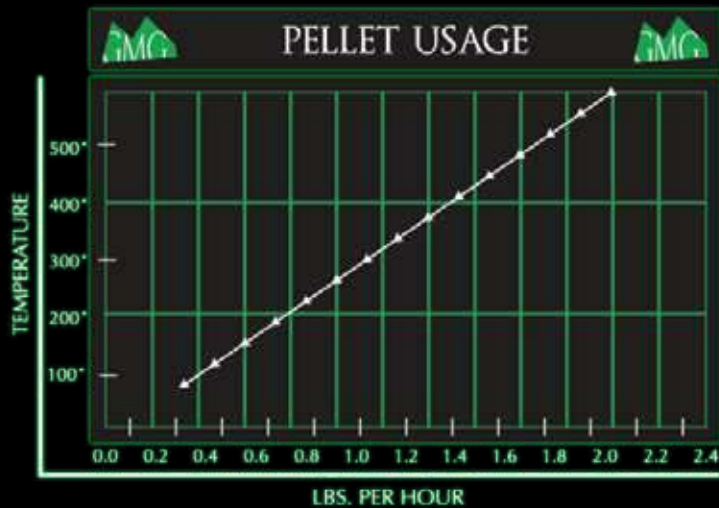


Spotlight
Two Million candle-power, 890 lumens, 10-watt LED.



Smartphone
Don't have a smartphone? Here's cost effective Android device to control your grill via our custom grill app.

GMG
**PREMIUM HARDWOOD
 PELLETS**



i 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.

w 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 Gold Blend

This mellow blend of red oak, hickory, and maple subtly flavors your food without overpowering it. These are some of the hardest of the hardwoods and produces a long burn with modest smoke.



Premium Fruitwood Blend

This bold blend of cherry, beech, and 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.



Premium Texas Blend

This aromatic blend of red oak, black oak, hickory, and 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, hickory, and mesquite. This bag is space-saving for camping, RV'ing, picnicking, and tailgating specifically designed for the Davy Crockett portable grill.

RUBS



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

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

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

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

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.

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

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.



SAUCES



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.

Tennessee Sour Mash - Bourbon from the center of the barbeque universe adds boldness to this great slow-cook specialty sauce.

Orient Express - This plum based sauce will add an Asian flavor to vegetables, ribs, fish, fowl, or salad.

Steve's Own Special Sauce (S.O.S.S.) - This sweet n' spicy dipping and grilling sauce compliments wings, ribs, pulled pork - even French fries.

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

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.

