



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



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



KNOW YOUR
MANUAL



ASSEMBLY
PG. 52



PREFIRE
PG. 55



OPERATION
PG. 57



SMART CONTROL
PG. 81



PREFIRE CHECK



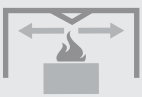
PRIMING THE **FIREBOX**



**FILL THE HOPPER
WITH PELLETS**

PRIME THE FIREBOX

Pour the contents of the Ziploc bag into the firebox before installing the internal parts. Priming only needs to be done the first time running the unit or if the unit runs out of pellets. See page 59 of your manual for an alternative way to prime the firebox if the grill has run out of pellets throughout a cook.



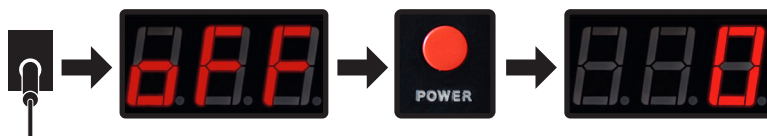
RECOMMENDED INSTALLATION OF THE **HEAT SHIELD**

Davy Crockett Heat Shield Placement
Approx. 4" from the inside left wall will create optimal heat distribution.





STANDARD **STARTUP**



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

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



RECOMMENDED REGULAR **GRILL CLEANING**



ABOUT EVERY 2-3 BAGS
80-100 LBS

A good cleaning can go a long way every once in awhile. A Shop-Vac will do the trick.

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

Remove the grates, grease tray, and heat shield. Vacuum any ash and residue out of the base of the grill chamber and the firebox. Cleaning should only take 10 minutes tops.



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.



LEARN HOW TO USE **SMART CONTROL**

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

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



HAVE QUESTIONS OR NEED **SUPPORT?**

Check out educational and instructional videos:
greenmountaingrills.com/videos

New grill owners page:
greenmountaingrills.com/new-grill-owners

Need technical grill support?
greenmountaingrills.com/support



RECOMMENDED INSTALLATION OF THE **GREASE TRAY**

VERY IMPORTANT:

Install the grease tray correctly according to the picture, before grilling. This ensures proper travel of grease into your grease trough and down into your grease bucket. For easy cleanup, feel free to wrap the grease tray in tin foil. **MAKE SURE** not to cover up the half-moon cut out on the left side near the thermal sensor.



RECOMMENDED INSTALLATION OF THE **CHIMNEY CAP**

ALWAYS MAKE SURE THE CHIMNEY CAP IS OPEN.

It is imperative that your chimney cap is open. A fire needs oxygen to burn hot and efficiently.

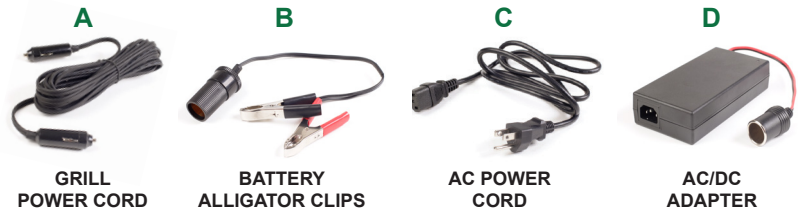


OPERATION



PLUGGING IN THE **GRILL**

3 POWER OPTIONS



ALWAYS keep your cords safe from rain or weathering.

1 VEHICLE

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 BATTERY

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 WALL OUTLET

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.





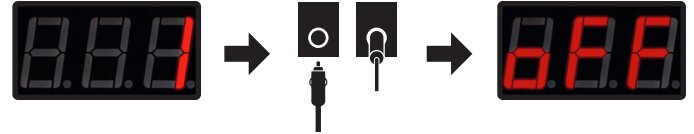
RECOMMENDED STEPS FOR **FIRST STARTUP**

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

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



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



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



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



IMPORTANT TIPS FOR **INITIAL BURN**

30 mins 350°F

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

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



THE GRILL WILL MAKE **ODD SOUNDS**



Huffing noises are normal.

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



HOW TO CORRECTLY **POWER DOWN**

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

