



Congratulations on the purchase of your Green Mountain Grill!  
Customer service is our #1 priority! If you have ANY questions, please do not hesitate to give us a call, send us an e-mail or message us on Facebook!  
**We truly appreciate your business!**

**THE GRILL WORKS**  
**763 8<sup>TH</sup> Avenue**  
**Marion, Iowa 52302**  
**319-395-7118** [TheGrillWorks@mchsi.com](mailto:TheGrillWorks@mchsi.com)

This packet of information is to share important details of your Green Mountain Grill!  
Enclosed you will find:

- Information about pellet quality
- Pellet Flavor Guide
- Bulk Pellet Purchase Discount information
- Troubleshooting tips

**IMPORTANT!!** **REGISTER YOUR GRILL FOR WARRANTY!!** **IMPORTANT!!**

Be sure to register your grill to activate the warranty! Your grill comes with a 3-year warranty from Green Mountain, and because we service what we sell, we include our labor for you too!

- Fill out and mail in the warranty registration card - **OR** -
- Visit [www.greenmountaingrills.com](http://www.greenmountaingrills.com)
- Click on green NEW GRILL OWNERS button (in the top left corner of the home page)
- Click on the green REGISTER GRILL HERE button on the middle of the page
- Fill out the requested information.
  - You can find the serial number on the back of your grill near the hopper



**LIKE US ON FACEBOOK!**

We occasionally offer classes to show you how to prepare ribs, brisket, pizzas, turkey etc. Like us on Facebook for information on when these classes will be held as well as other information pertaining to our shop!

# **QUICK REFERENCE GUIDE**

## **STARTING THE GRILL**

- 1.) Plug the grill in.
- 2.) Turn on the rocker switch to the “ON” position. But the grill display will say “OFF”
- 3.) Push the UP button and release it. You will see the display say 0, then 1, then 2, then 3
- 4.) After it goes through these three stages, the display will then show the temperature outside and the grill temperature will start climbing to 150.
- 5.) After the grill reaches 150, push the UP button and hold it in until the grill display reaches the desired temperature.
- 6.) Once you reach the desired temperature, release the button. The display will then change back to the current temperature of the grill. The temperature will continue to climb until it reaches the temperature you set the grill at.

## **CHANGING THE TEMPERATURE OF THE GRILL**

- 1.) Hold the UP or DOWN button in to raise or lower the temperature to the desired temperature.

## **USING THE MEAT PROBE**

- 1.) Plug the meat probe into the control panel. Insert the meat probe into the flap in the side of the grill. Then insert the meat probe into the piece of meat you are cooking.
- 2.) Push the FOOD button. The display will then show the internal temperature of the meat you are cooking.
- 3.) If you want to change the display back to the temperature of the grill, just push the UP or DOWN button.

## **HARD START**

- 1.) If your grill becomes unplugged during your cook, flip the rocker switch to the off position.
- 2.) Push the up button and hold it in while you flip the rocker switch back to the ON position.
- 3.) The grill will then bypass the start-up sequence and after restarting, display the current temperature of the grill.
- 4.) You may need to reset your cooking temperature – but this will avoid overflowing pellets in the firebox.

## **TURNING THE GRILL OFF**

- 1.) Push the DOWN button until the temperature reaches 150.
- 2.) Release the DOWN button. Then push the DOWN button one more time.
- 3.) The display will then say FAN. This turns the fan mode on. This cools the grill down and blows the ashes out of the fire box. The grill will stay in fan mode for about 10 minutes.
- 4.) We take our food off the grill at this point and go inside to eat.
- 5.) After we are finished with dinner, we will come back outside and the display will say OFF.
- 6.) You can then unplug the grill and put the cover on it (if it is cool) or wheel it into the garage.

## **MAINTENANCE OF YOUR DRIP TRAY:**

### ***Disclaimer:***

***Clearly, this is purely our opinion, and there are many Green Mountain Grill Owners who may feel differently...***

We recommend wrapping your drip tray with foil to keep it clean.

The left side of the drip tray has a hole on the top. This should be positioned on the ledge next to the thermal sensor. The right side of the drip tray has a longer edge which allows the grease to drip into the grease trough for the grease to then fall into the drip bucket.

The drip tray should be in the grill at an angle. **It should NOT sit directly on the heat deflector.**

### **WHAT TO WRAP YOUR TRIP TRAY WITH**

Sam's Club sells heavy duty foil in large rolls with an easy tear edge. The size of the foil fits the grill very well. TIP --- place several layers of foil on the drip pan when you are wrapping it. Then, when the top layer becomes dirty, you have other layers already on there when you take the dirty layer off the grill. Be sure to poke a hole in the foil so the thermal sensor can determine the heat from inside the grill to properly regulate the temperature.

We also carry Drip Eze Drip Tray liners specifically made for the Green Mountain Grills. These pans come 3 in a pack so you have multiple liners ready to go!

PLEASE REMEMBER, YOU NEED TO VACUUM OUT THE ASH FROM THE BOTTOM OF THE GRILL AFTER YOU HAVE USED 2 BAGS OF PELLETS. (Using multiple layers of foil or the Drip Eze Drip Tray Liners make it easy to forget this necessary cleaning step!

If you choose not foil the drip tray, you will find the maintenance of your grill to be much more difficult. You will now need to scrub the drip tray occasionally to remove the burned-on drippings and you will need to use a putty knife to scrape the ashes and grease from the belly of the grill.

Again, this is just our opinion to make cleaning your grill easier.

## **IMPORTANT INFORMATION ABOUT PELLET QUALITY:**

**We have had many questions recently about temperature swings on the Green Mountain Grills. While we know it is not always possible to purchase your pellets from us, we wanted to explain why you should use a quality pellet.**

### ***THE OAK BASE IS IMPORTANT!***

Pay attention to the composition of the pellets you are using. If you are using 100% varieties (100% Hickory, 100% Apple, etc.), you may notice you are burning more pellets than necessary and may have a hard time keeping the temperature of your grill. This is the reason the pellets we carry have an oak base - which is necessary to keep the BTU's of your grill up.

### ***ALL PELLETS ARE NOT THE SAME!***

**1.)** As both a fuel source and flavor enhancer, wood pellets can affect everything from how well your pellet grill performs to how good the food tastes. And while one might assume that because all wood pellets look alike that they're all the same, but that is not the case – the type of pellet you are using makes a big difference! Some pellets are made of a wood base, but are flavored with oils – not hardwoods, which will not give you the true wood flavor you expect.

**2.)** When pellet grills experience temperature swings or losing their fire mid-cook, it is likely the result of the pellet you are using. Low cost pellets can also be low-quality, which will produce excessive ash, which interferes with the sensors that regulate cooking temperatures. Excessive ash makes it difficult for your grill to hold a steady temperature and may be snuffing out the oxygen supply to the firebox. We recommend using quality pellets that burn cleanly and regularly clean any residual ash from the grill.

**Again, we don't expect you to purchase all of your pellets from us (although we would love to see you! 😊), but we do carry quality pellets that will allow your grill to function correctly and efficiently.**