

8-IN-1
**ULTIMATE
VERSATILITY**
GREENMOUNTAINGRILLS.COM
GRILL 
SMOKE 
SLOW 
BRAISE 
ROAST 
SEAR
BAKE
COOK



OWNER'S MANUAL

LEDGE & PEAK



PLEASE READ AND FOLLOW ALL ASSEMBLY INSTRUCTIONS, SAFETY INFORMATION,
AND OPERATING INSTRUCTIONS OF THIS MANUAL BEFORE INITIAL START UP.

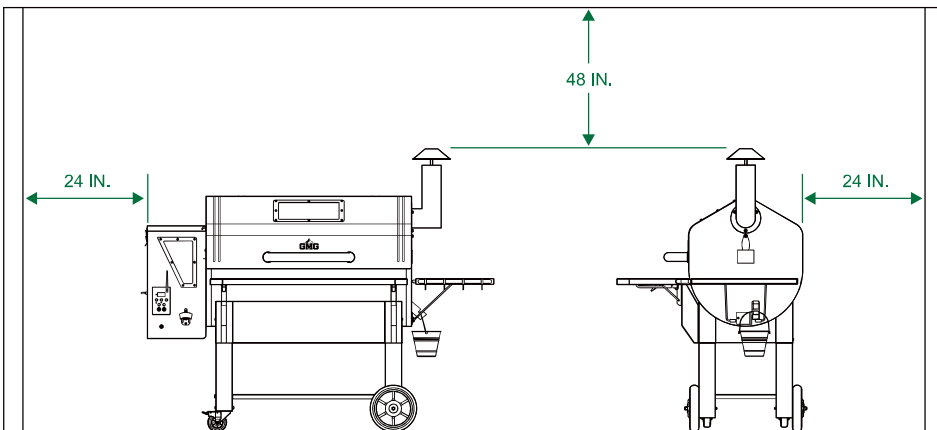


IMPORTANT SAFETY INFO

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

GENERAL WARNINGS

- THIS IS AN ELECTRIC APPLIANCE. OBSERVE ALL NORMAL SAFETY PROCEDURES FOR A HIGH VOLTAGE APPARATUS.
- FOR OUTDOOR USE ONLY.
- DO NOT USE IN ANY ENCLOSED AREA OR ANY AREA WITHOUT ADEQUATE VENTILATION.
- DO NOT MODIFY THIS GRILL IN ANY MANNER NOT IN ACCORDANCE WITH MANUFACTURER GUIDELINES.
- DO NOT OPERATE THIS GRILL OTHER THAN AS SPECIFIED IN THIS MANUAL.
- BE AWARE OF AND RESPOND TO THE INHERENT DANGER OF ANY APPLIANCE THAT PRODUCES FLAMES.
- DO NOT USE THE GRILL IN RAIN OR AROUND ANY WATER SOURCE SUCH AS SPRINKLERS.
- DO NOT STORE OR USE COMBUSTIBLE MATERIALS NEAR THIS GRILL.
- DO NOT PUT A BARBECUE COVER OR ANYTHING FLAMMABLE ON OR UNDER THE GRILL WHILE IN USE.
- YOU MUST CONTACT YOUR LOCAL HOMEOWNERS' 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.
- THE BACK AND SIDES OF THE GRILL MUST BE AT LEAST 24 INCHES FROM ANY COMBUSTIBLES, AND THERE MUST BE AT LEAST 48 INCHES OF CLEARANCE BETWEEN THE TOP OF THE CHIMNEY CAP AND ANY COMBUSTIBLE MATERIALS ABOVE THE GRILL.



- DO NOT ALLOW WATER TO ENTER THE PELLET HOPPER. PELLETS EXPOSED TO WATER TURN INTO SAWDUST THAT THE AUGER FEED SYSTEM WILL NOT DELIVER TO THE FIREBOX.
- AFTER A PERIOD OF STORAGE OR NONUSE, THE GRILL SHOULD BE CHECKED FOR AUGER AND BURN POT OBSTRUCTIONS, FOREIGN OBJECTS INSIDE BOTH THE GRILL AND THE HOPPER, AND AIR BLOCKAGE, BEFORE USE, IN ACCORDANCE WITH THE CORRECT PROCEDURES SET FORTH IN THIS MANUAL.
- DO NOT OPERATE THE GRILL WHILE TRANSPORTING IT! THE GRILL MUST ALWAYS BE STATIONARY WHEN IT IS ON. MAKE CERTAIN THAT THE GRILL IS COLD AND ALL FIRE IN THE FIREBOX IS EXTINGUISHED BEFORE MOVING IT.

PELLET AND OTHER FUEL RESTRICTIONS

- THIS GRILL IS DESIGNED TO BURN ONLY FOOD-SAFE HARDWOOD PELLETS. DO NOT USE ANY OTHER TYPE OF FUEL.
- DO NOT USE ANY PELLETS LABELED AS HAVING ADDITIVES OR DESIGNED FOR USE IN HOME HEATING SYSTEMS.
- DO NOT USE SOFTWOOD PELLETS. THE SMOKE CONTAINS DANGEROUS PHENOLS THAT YOU DO NOT WANT TO INGEST.
- DO NOT USE HEATING PELLETS, AS THEY MAY CONTAIN UNSAFE IMPURITIES THAT COULD HARM YOUR HEALTH OR YOUR GRILL.
- GMG'S GRILLS ARE DESIGNED FOR AND TESTED WITH GREEN MOUNTAIN'S BRAND OF PELLETS. WHILE YOU MAY USE OTHER BRANDS OF PELLETS, WE DO NOT WARRANT THAT THE GRILL WILL PERFORM AT THE SAME LEVEL.
- NEVER USE LAVA ROCK, NONPELLETIZED 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 RELIGHTING 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 BARBECUE 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 IT.
- ASHES SHOULD BE PLACED IN A METAL CONTAINER WITH A TIGHT-FITTING LID, AND THE CONTAINER MUST BE PLACED ON A NONCOMBUSTIBLE 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.

REMOTE/WIFI SMART CONTROL APP USAGE

- IF USING A REMOTE CONTROL OR THE REMOTE CELL PHONE APPLICATION TO CONTROL THE OPERATION OF THE GRILL, YOU MUST FIRST MAKE SURE THAT ALL SAFETY PRECAUTIONS OTHERWISE APPLICABLE TO THE OPERATION OF THE GRILL HAVE BEEN OBSERVED PRIOR TO STARTING THE GRILL. MOREOVER, A RESPONSIBLE ADULT FAMILIAR WITH THE OPERATION OF THE GRILL SHOULD BE AT ALL TIMES ABLE TO VIEW THE GRILL, AND IS IN CLOSE-ENOUGH PROXIMITY TO THE GRILL TO BE ABLE TO ADDRESS ANY EMERGENCY CONDITIONS, BEFORE OPERATING THE GRILL REMOTELY.

MAINTENANCE ISSUES

- THE GRILL MUST BE CLEANED AND MAINTAINED REGULARLY 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 FIREPOT WHILE THE GRILL IS RUNNING. IF THE GRILL RUNS OUT OF PELLETS DURING COOKING, LET THE GRILL COMPLETELY COOL AND START AGAIN FOLLOWING THE INITIAL START-UP INSTRUCTIONS.
- ALWAYS BE SURE TO INSTALL THE HEAT SHIELD PROPERLY, IN ACCORDANCE WITH THE INSTRUCTIONS ELSEWHERE IN THIS MANUAL, TO REDUCE RISK OF A GREASE FIRE.
- GREASE FIRES ARE OFTEN CAUSED BY FAILING TO PROPERLY MAINTAIN THE GRILL BY CLEANING THE GREASE TRAY AND THE GREASE DRAIN CONSISTENTLY. IF A GREASE FIRE OCCURS, TURN THE CONTROL UNIT TO "OFF," AND 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.
- MAKE ABSOLUTELY CERTAIN THE GRILL AND ASHES ARE COLD BEFORE ACCESSING THE INTERIOR. DO NOT REMOVE HOT ASH FROM THE GRILL, AS IT MAY CAUSE A FIRE ELSEWHERE.

CREOSOTE

- OVER TIME, A LAYER OF TAR-LIKE SOOT OR CREOSOTE MAY FORM INSIDE YOUR GRILL. YOU SHOULD REGULARLY REMOVE SUCH SUBSTANCES FROM INSIDE YOUR GRILL, AS A CREOSOTE FIRE CAN BURN OUT OF CONTROL.
- DARK AND SOOTY SMOKE MAY INDICATE THE PRESENCE OF A CREOSOTE BUILDUP INSIDE YOUR GRILL. IF YOU NOTICE THIS, TURN OFF THE GRILL AND WAIT FOR IT TO COOL COMPLETELY. THEN, REMOVE ANY COLD CREOSOTE FROM THE GRILL WITH A TOWEL.

- SHOULD A CREOSOTE FIRE OCCUR, TURN THE CONTROL UNIT TO "OFF," AND LEAVE THE LID CLOSED UNTIL THE FIRE IS OUT. DO NOT UNPLUG THE POWER CORD. DO NOT TRY TO REMOVE THE GRILL, TRY TO SMOTHER THE FIRE, OR PUT WATER ON THE FIRE. IF AN UNCONTROLLED FIRE DOES OCCUR, IMMEDIATELY CALL THE FIRE DEPARTMENT.

CARBON MONOXIDE WARNING

- THE GRILL MUST BE OPERATED AT ALL TIMES IN ACCORDANCE WITH THESE GUIDELINES TO PREVENT CARBON MONOXIDE FROM POISONING YOU, YOUR FAMILY, OR OTHERS.
- CARBON MONOXIDE IS COLORLESS AND ODORLESS, SO IT IS IMPORTANT TO OPERATE THE GRILL IN STRICT ACCORDANCE WITH THIS OPERATING MANUAL, AND THESE WARNINGS.
- THE GRILL MUST AT ALL TIMES BE OPERATED OUTSIDE, IN A WELL-VENTILATED AREA, AND IN STRICT ACCORDANCE WITH ALL OTHER INSTRUCTIONS IN THIS MANUAL 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 DEVELOP EITHER COLD OR FLU-LIKE SYMPTOMS WHILE COOKING IN THE VICINITY OF THE GRILL, AS CARBON MONOXIDE POISONING CAN EASILY BE MISTAKEN FOR A COLD OR FLU AND IS OFTEN DETECTED TOO LATE.

PROP 65 - STATE OF CALIFORNIA



WARNING

THIS PRODUCT CAN EXPOSE YOU TO CHEMICALS INCLUDING CHROMIUM (HEXAVALENT COMPOUNDS) AND CARBON DIOXIDE, WHICH ARE KNOWN TO THE STATE OF CALIFORNIA TO CAUSE BIRTH DEFECTS OR OTHER REPRODUCTIVE HARM, AND CAN EXPOSE YOU TO WOOD DUST, WHICH IS KNOWN TO THE STATE OF CALIFORNIA TO CAUSE CANCER. FOR MORE INFORMATION, GO TO WWW.P65WARNINGS.CA.GOV.

WELCOME TO THE GMG NATION

Thank you for purchasing a Green Mountain Pellet Grill! We hope that it will provide you with many years of trouble-free service and allow you to cook extraordinary food that will enhance your enjoyment of eating.

Your new grill can grill, smoke, slow-cook, barbecue, braise, roast, bake, and sear at the touch of a button. This manual will help you get the most out of your pellet grill, so please read it thoroughly.

For general operating tips visit our New Grill Owners page:
greenmountaingrills.com/new-grill-owners

Should an unforeseen problem occur, please check the Troubleshooting section, or visit our website greenmountaingrills.com/support. After exhausting those possibilities, please feel free to call us at 530-347-9167 and select "Technical Support."

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GMG HARDWOOD

GREEN MOUNTAIN GRILLS BRAND PELLETS ARE MADE OF 100% KILN-DRIED SAWDUST THAT NEVER TOUCHES THE FLOOR. OUR PELLETS ARE HELD TOGETHER BY THE NATURAL LIGNINS IN THE WOOD AND ARE A LARGER DIAMETER PELLET THAT ALLOWS THEM TO LAST LONGER THAN STANDARD SIZE PELLETS.



Taste, consistency, & versatility



Food tested, pitmaster approved



High BTU content for long burns



Very low ash for easy clean up



40% MORE than the competition
for the same price or less



GREENMOUNTAINGRILLS.COM



GRILL LIKE A PRO

Check out all of our great BBQ rubs,
sauces, and grilling accessories at
GREENMOUNTAINGRILLS.COM



GET TO KNOW YOUR GRILL



PART	DESCRIPTION	PART	DESCRIPTION
1	Grill Lid Handle	9	Grill Grates
2	Internal Grill Light	10	Grease Tray
3	Chimney	11	Heat Shield
4	Collapsible Front Shelf	12	Heat Shield Adjustment Handle
5	Front Shelf Mount Brackets	13	Grease Bucket
6	Locking Caster Wheel Legs	14	Side Shelf
7	Oversized Green Wheel Legs	15	Hopper Safety Guard
8	Bottom Storage Shelf	16	Food Probes

PRIME GRILL FEATURES

12V DIRECT POWER

Prime models run on 12V direct current (DC), a much safer and optimized power source that allows for our micro-adjusted variable speed fan and auger motor for more precise temp control, greater fuel economy, and less waste. **(Power adapter are not included in the product.)**

WIFI SMART CONTROL

Control and monitor your grill from the convenience of your couch through your home WiFi network or on-the-go remotely, with our easy to use Server Mode. Stay connected whenever, wherever. Download the GMG App for iOS or Android.

DIGITAL CONTROL BOARD

This is a state-of-the-art PID (calculus-based) computer that will keep your grill at a reasonably steady temperature with a 150°-550°F range, and equipped with WiFi Smart Control, dual meat probes, and a USB charging port.

VENTURI-STYLE FIREBOX

The Venturi-Style design is lined with vertical vents creating a burn pot cyclone of airflow for maximum heat distribution and complete combustion with minimal waste. The igniter at the base, ignites the pellets to start the fire.

THERMAL SENSOR

The sensor sends data to the computer ten times per second which averages the readings over slightly longer periods of time and adjusts the air and pellet flow to maintain accurate temps in the cavity.

COMBUSTION FAN

This micro-adjusted variable speed fan is located under the hopper and blows air into the firebox to create initial combustion and allows for precise temp control.

AUGER

The auger is found at the bottom of the hopper and feeds pellets into the firebox.

HEAT SHIELD

The heat shield sits over the firebox creating maximum heat distribution between the left and right side of the grill chamber.

GREASE TRAY

The grease tray slopes downhill from left to right carrying the drippings from your food into the grease bucket.



GRILL FEATURES (CONTINUED)

HOPPER



The 18 LB capacity design has a pellet view window to keep an eye on your fuel while cooking, digital controller, grill view light switch and bottle opener.

LOW PELLET ALARM



Located inside the hopper, the low pellet alarm (LPA) sounds an alarm when the pellets fall below the sensor to let you know when it is time to fill it back up.

PELLET DUMP



Located on the back of the hopper, the pellet dump allows you to easily empty and switch out your hardwood pellets.

ROTISSERIE ENABLED



Transform your GMG into a wood fired rotisserie with built in mounts designed for the GMG Rotisserie accessory kit sold separately.

COLLAPSIBLE FRONT SHELF



Easy press and fold hinges allow the front shelf to collapse when you're not using it.

GRILL VIEW LIGHT



The internal light lets you keep an eye on your cook at night through the grill view window while preserving your internal temp and smoke flavor!

HEAT SHIELD ADJUSTMENT



This allows you to easily control the heat distribution, while grilling, by sliding the heat shield left and right. Move toward the heat if the grill is hotter on the right side and vice-versa.

ASHVAC CLEAN-OUT



Connect a Shop-Vac to clean out the base of the burn pot. NEVER pull hot ash out of the firebox. Wait at least 1 hour after you shut down the grill before attempting to pull ash out through the AshVac.

REINFORCED BUILD



With a wide structure, thick durable legs, all-terrain wheels and locking casters, this beast is born to withstand the rigorous outdoors.



DIGITAL CONTROLLER



DISPLAY STATUS CODES

CODE	DESCRIPTION
OFF	Grill Is Off
FAn	Fan Mode
Upd	Updated
SUC	Updates Successful
FAL	Ignition Failure
NFD	No Food Detected
Fod	Ready to Show Food Temp
SEN	Sensor Failure
PGA	Circuit Board Issue

#	DESCRIPTION
1	Antenna Connection
2	Digital Readout Display Displays temp and status codes.
3	Signal Indicator Light
4	Temperature Up 5° Increment control
5	Temperature Down 5° Increment control
6	Power Button
7	Food Probe 1 Button When the food probe is connected, press to read the internal temp of your food. Press again to switch back to grill temp.
8	Food Probe 1 Connection Insert a food probe here and run it up and through the steel swinging door on the left side of the grill.
9	Food Probe 2 Button When the food probe is connected, press to read the internal temp of your food. Press again to switch back to grill temp.
10	Food Probe 2 Connection Insert another food probe here and run it up and through the steel swinging door on the left side of the grill.
11	USB Connection Plug in USB to charge a phone or other device.

Changing between °F/°C

If you want to change the controller to °C, simply hold the down arrow button for 4 seconds while the unit shows "off" on the display. To go back to °F, follow the exact same method.

PREFIRE CHECK

Before you set up your grill, make sure to keep the entire grill a minimum of 36 inches from all combustibles. Please read and follow the SAFETY INFO section before starting up your grill.

RECOMMENDED POSITIONING OF HEAT SHIELD

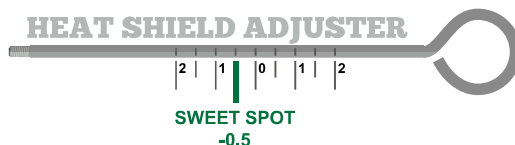
DO NOT over tighten the adjustment rod.



LEDGE

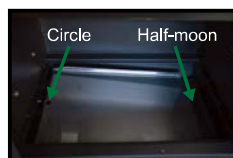
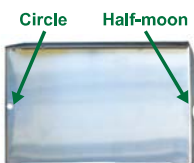


PEAK



IMPORTANT! For proper heat shield positioning, use the marks on the adjuster handle. The grill wall should align with the -0.5 mark on the handle, setting the heat shield 4.25 in. from the left inside grill wall on LEDGE and 9.25 in. on PEAK.

REQUIRED INSTALLATION OF GREASE TRAY



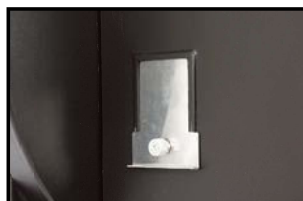
VERY IMPORTANT: Install the grease tray with the circle to the left and the half-moon crescent to the right. This ensures proper travel of grease into your grease trough. For easy clean up, use our Drip EZ Grease Tray Liners or wrap the grease tray in tin foil. **MAKE SURE** not to cover up the circle on the left side near the thermal sensor.

CLOSE ALL DOORS & LIDS FOR PROPER AIRFLOW

ALWAYS close all lids and doors before starting the grill.



HOPPER LID



PELLET DUMP

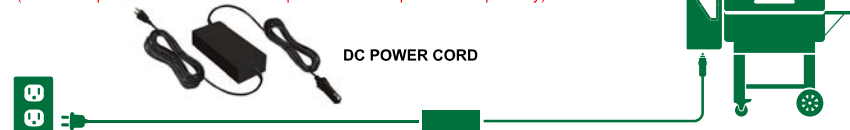


ASHVAC CLEAN-OUT

OPERATING YOUR GRILL

PLUGGING IN THE GRILL

Connect the power cords and adapter as displayed below. Make sure to keep your cords safe from rain or weathering. (Power adapter are not included in the product. Please purchase separately)



IMPORTANT STEPS FOR FIRST STARTUP

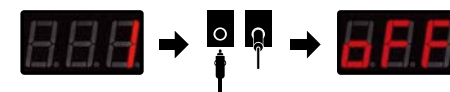
ONLY perform these steps on the very first startup or to fill the auger and recharge the firebox if the grill runs out of pellets during a cook.

This procedure is a way to ensure the auger feeds pellets and primes the firebox.

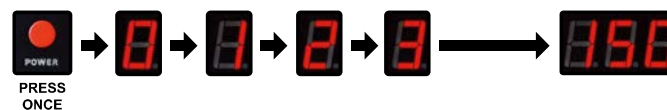
1 Once the grill is plugged in, the display will read off. Press the red power button to turn the unit on so it reads 0.



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.

RECOMMENDED STEPS FOR SEASONING YOUR GRILL

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.