

Green Mountain...Anatomy 101



WOOD-FIRED ANATOMY



- | | |
|-----------------------------|--------------------------------|
| 1 Thermal Sensor | 8 Firebox |
| 2 Pellet Hopper | 9 AshVac |
| 3 Digital Controller | 10 Heat Shield |
| 4 Low Pellet Sensor | 11 Grease Tray |
| 5 Combustion Fan | 12 Drip System |
| 6 Auger | 13 Heat Shield Adjuster |
| 7 Igniter | 14 Chimney |

Green Mountain...How it works?



TEMPERATURE CONTROLLED

WOOD FIRE

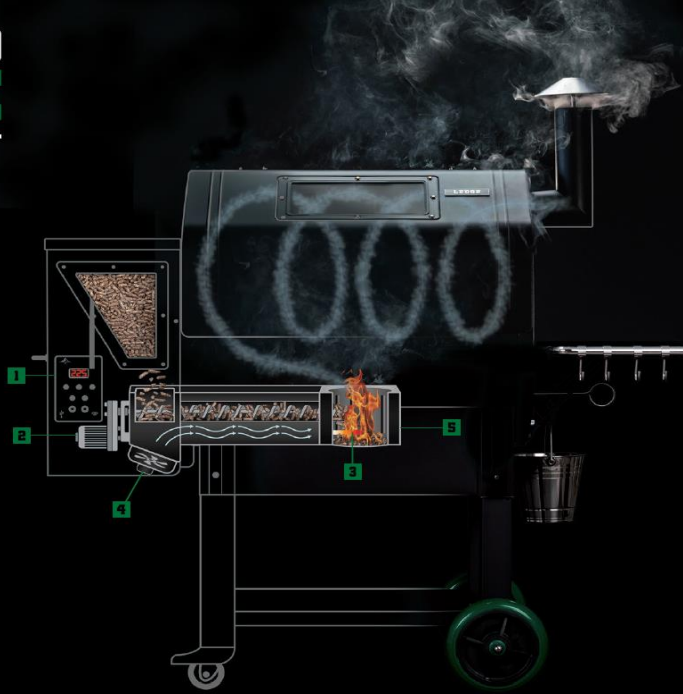
A motor turns the auger which feeds pellets into the firebox. There, a heat rod automatically ignites the pellets and a variable speed fan keeps them burning. The Venturi-style firebox is lined with vertical vents creating a burn pot cyclone of air flow for maximum heat and complete combustion of the pellets with minimal waste.



WOOD-FIRED SCIENCE

— HOW IT WORKS —

- 1 DIGITAL CONTROLLER**
Manages the internal temperature by controlling the fuel and oxygen supply to the firebox.
- 2 AUGER MOTOR**
Turns the auger which feeds pellets into the firebox.
- 3 HEAT ROD**
Ignites the pellets and a combustion fan keeps them burning.
- 4 COMBUSTION FAN**
The micro-adjusted variable-speed fan and auger motor allow you to keep your grill and food at the temperature you set.
- 5 FIREBOX**
The Venturi-style firebox creates the ultimate wood-burning fire, circulating pure hardwood smoke and flavor throughout the grill.



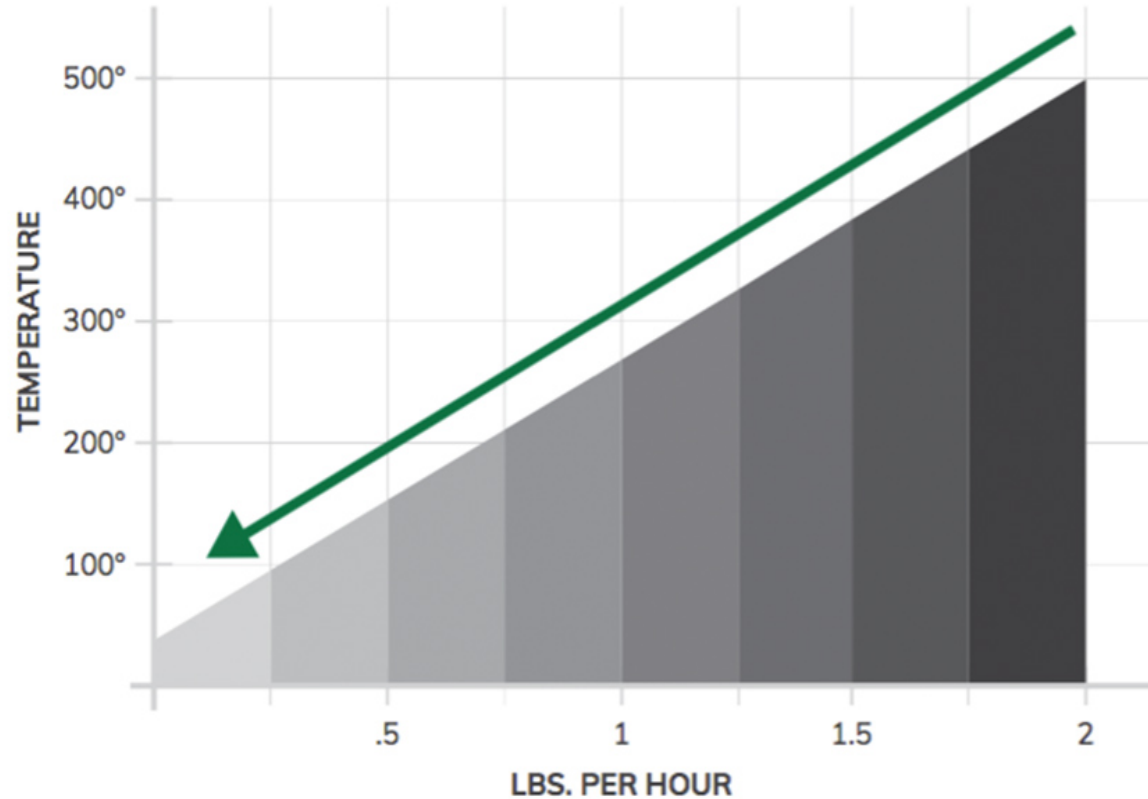
STAINLESS STEEL

HEAT DISTRIBUTION

The *heat shield that covers the firebox distributes the heat to both sides of the grill, causing it to flow up into the convection-style grill chamber. A sensor mounted inside the grill sends data to the on-board computer 10 times every second, and the controller adjusts the air and pellet flow to maintain the temperature you set.

*Heat shield styles and positioning vary between the different grill models. [View our support page for more information on heat shield setup and configuration.](#)

Green Mountain...Pellet usage



Pellet Usage



These test results were obtained under the following conditions:

Ambient temperature of 52-66 degrees Fahrenheit. Usage of GMG Premium Blend Pellets. No food in the cavity. No wind.



Your results may differ due to:

Food in the cavity, which absorbs BTU's as it cooks. Usage of a different brand of pellets. Opening and closing the lid. Operating at higher or lower temperatures than testing conditions. Operating in wind.



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

Green Mountain...Models Comparisons



PRIME VS CHOICE

	PRIME GRILLS				CHOICE GRILLS			
	JIM BOWIE	DANIEL BOONE	DAVY CROCKETT	BIG PIG TRAILER	JIM BOWIE	DANIEL BOONE	JIM BOWIE	DANIEL BOONE
MODEL SKU	JBWF-12V JBWFSS-12V	DBWF-12V DBWFSS-12V	DCWF	BPTR	JBWF JBWFSS	DBWF DBWFSS	JB	DB
LID COLOR	BLACK STAINLESS	BLACK STAINLESS	STAINLESS	BLACK	BLACK STAINLESS	BLACK STAINLESS	BLACK	BLACK
SPECS								
TOTAL GRILLING AREA	658 SQ IN	458 SQ IN	219 SQ IN	20.75 SQ FT	658 SQ IN	458 SQ IN	658 SQ IN	458 SQ IN
HOPPER CAPACITY	18 LBS	18 LBS	9 LBS	450 LBS	17 LBS	17 LBS	17 LBS	17 LBS
GRILL DIMENSIONS	52H x 63W x 34D	52H x 52W x 34D	31.75H x 34W x 23D	6FT L x 5FT W	52H x 63W x 24D	52H x 52W x 24D	52H x 63W x 24D	52H x 52W x 24D
GRILL WEIGHT	208 LBS	177 LBS	57 LBS	1120 LBS	171 LBS	154 LBS	171 LBS	154 LBS
VOLTAGE	12V	12V	12V	12V	110V	110V	110V	110V
WATTAGE	100W/16.6W	100W/16.6W	100W/16.6W	260W/120W	240W/60W	240W/60W	240W/60W	240W/60W
FEATURES								
12V DIRECT POWER	X	X	X	X				
WIFI SMART CONTROL	X	X	X	X	X	X		
VARIABLE SPEED FAN	X	X	X	X	X	X	X	X
PEAKED LID	13.5 IN	13.5 IN	8 IN	-	13.5 IN	13.5 IN	13.5 IN	13.5 IN
VENTURI-STYLE FIREBOX	X	X	X	X	X	X	X	X
TEMPERATURE RANGE	150°-550°F	150°-550°F	150°-550°F	150°-500°F	150°-500°F	150°-500°F	150°-500°F	150°-500°F
LOW PELLET ALARM	X	X	X	X	X	X	X	X
MEAT PROBE(S)	DUAL	DUAL	SINGLE	DUAL	SINGLE	SINGLE	SINGLE	SINGLE
KEEP WARM MODE	X	X	X	X	X	X	X	X
GRILL VIEW WINDOW	X	X		X				
PELLET VIEW WINDOW	X	X		X				
ASHVAC SYSTEM	X	X						
PELLET FUEL MANAGEMENT TECHNOLOGY	X	X	X	X				
EXTERNAL HEAT SHIELD ADJUSTER	X	X						
USB CHARGING PORT	X	X						
CONVENIENCE HOOKS	X	X	X		X	X	X	X
BLACK NAME PLATES	X	X	X		X	X	X	X
FRONT & BOTTOM SHELVES	X	X		DUAL SIDE				
BOTTLE OPENER	X	X						
WIDE DURABLE LEGS	X	X	EZ FOLD/CARRY	-				
ALL-TERRAIN GREEN WHEELS	OVERSIZED	OVERSIZED	-	-	STANDARD	STANDARD	STANDARD	STANDARD
LOCKING CASTERS	X	X	-	-	X	X	X	X

GMG Model (old vs new):

- TREK = Davy Crockett
- LEDGE = Daniel Boone
- PEAK = Jim Bowie

Note: the only Choice grill avail is Daniel Boone; WiFi enabled

Green Mountain Grills



New features: <https://greenmountaingrills.com/videos/>

