



JIM BOWIE & DANIEL BOONE

QUICK START GUIDE

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.

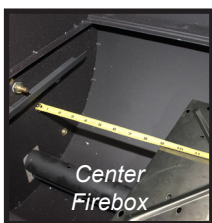


RECOMMENDED INSTALLATION OF **HEAT SHIELD**



Left Center
Firebox

Jim Bowie
Approx. 3.75 - 4.25"



Center
Firebox

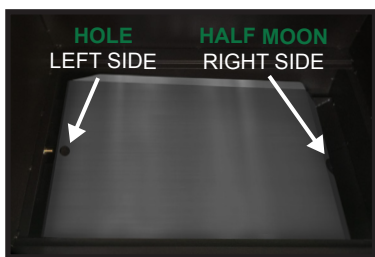
Jim Bowie
Approx. 9.25 - 9.75"



Daniel Boone
Approx. 4.5 - 5"



HOW TO INSTALL **GREASE TRAY**



Install the grease tray correctly according to the picture before grilling. It makes for easy cleanup and ensures the proper travel of grease into your grease trough and down into your grease bucket.

* Open flame grease tray is available for purchase as an accessory



HOW TO INSTALL **CHIMNEY CAP**



Always leave this open. Your grill needs to draft. Always make sure there is at least a two finger or 1.5 inch opening.



PRIMING YOUR **FIREBOX**



IMPORTANT

Make sure to pour the contents of the Ziploc bag into the firebox and fill your hopper with pellets. Priming only needs to be done the first time running the unit or if the unit runs out of pellets.



STARTING YOUR **GRILL**



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).

1 Flip the power switch to turn the unit on so it reads "off" on the digital screen.

2 Press the up arrow button to start the unit. This will show 0 on the screen.

3 Once the unit hits number 1 on the screen, turn the unit off and on again. The unit should read "off" on the screen.

4 Now - press the up arrow button again to start the grill again. The unit will go through the 0, 1, 2, 3 process and default to 150°F.



IMPORTANT TIPS FOR **INITIAL BURN**

Burn-in the grill at 350°F for 30 minutes to remove any residue from the manufacturing process. Allow the grill to reach 150°F before adjusting temperature

 **30 mins**  **350°F**



Please make sure to allow your grill to come up to 150°F before making temperature adjustments up.



HOW TO TELL IF YOUR GRILL IS **OPERATING PROPERLY**

It sounds like it is broken. Really. It will make all sorts of strange fan noises and huffing sounds. The programming that went into your grill is some pretty nerdy stuff, and boring, so if it turns on, shuts off, and maintains temperature, she's working fine.



HOW TO CORRECTLY **POWER DOWN**

ALWAYS press and hold the down arrow button until it reads 150°F. Press it one more time, and the display should read "Fan". If grilling at high temps, let it cool for a moment before going to fan mode.



RECOMMENDED REGULAR **GRILL CLEANING**



**ABOUT
EVERY
2-3 BAGS**
80-100LBS

A good cleaning can go a long way every once in awhile. A shop-vac will do the trick. Always make sure the grill is cool. Remove grates, grease trays, and heat shield. Now vacuum accordingly. Cleaning should take 10 minutes tops.



UNDERSTANDING **AIR TEMPERATURE**

The PT100 Platinum Sensor sends data to the computer. This 'brain' analyzes the data and adjusts the air flow 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 of 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 3rd-party product such as a Maverick does not provide much useful information. A reading from one cubic millimeter of air inside a cavity with 83 million cubic millimeters of air is not a microcosm of the temperature inside the grill.



VISUAL LEARNER? **WATCH & LEARN**



For assembly & setup videos go to:
greenmountaingrills.com/videos

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