



GREEN MOUNTAIN GRILLS

PRODUCT CATALOGUE



www.greenmountaingrills.com.au

JIM BOWIE WIFI



TECHNICAL DETAILS

Model:	GMG-JBWF
Temperature Range:	65°C-260°C
Dimensions:	178 x 130 x 61cm
Total Weight:	84 kgs
Voltage:	240V
Stainless Steel Grate:	95cm x 42cm
Optional Upper Rack:	81cm x 21cm
Cooking Surface:	5691cm ²
Cooking Height:	34cm
Grease Tray:	2.8mm steel
Lid:	2.4mm steel
Body:	2.00mm steel
Hopper Capacity:	8 kgs
Warranty Period:	2 Years

DANIEL BOONE WIFI



TECHNICAL DETAILS

Model:	GMG-DBWF
Temperature Range:	65°C-260°C
Dimensions:	142 x 130 x 61cm
Total Weight:	70 kgs
Voltage:	240V
Stainless Steel Grate:	69cm x 42cm
Optional Upper Rack:	56cm x 21cm
Cooking Surface:	4074cm ²
Cooking Height:	34cm
Grease Tray:	2.8mm steel
Lid:	2.4mm steel
Body:	2.00mm steel
Hopper Capacity:	8 kgs
Warranty Period:	2 Years



PELLET GRILLS

FEATURES

WiFi controller that communicates wirelessly with your mobile phone (up to 40m range).

Digital Controller controls your grill's temperature from 65°-260°C [150°-500°F].

Meat Probe measures and displays internal food temperatures on the control panel.

Peaked Lid provides extra cooking height.

Sense-Mate™ monitors the ambient temperature of the grill and adjusts the air and pellet flow to maintain a constant temperature.

Venturi-Style Firebox has vertical groves that make air "whirlwind" around the fire, creating a "cyclone" style combustion.

Positive Pressure Hopper fan prevents back burn from the firebox to the hopper.

Fan-Only Mode blows ash out of the firebox after grilling.

Portable and Manoeuvrable with durable rubber tyres and lockable front castors.

Durable baked on paint finish and stainless steel grates.

Low Pellet Alarm sounds when pellets need replenishing.



DAVY CROCKETT WIFI



TECHNICAL DETAILS

Model:	GMG-DCWF
Temperature Range:	65°C-288°C
Dimensions:	80 x 86 x 58cm
Total Weight:	30 kgs
Voltage:	240V
Stainless Steel Grate:	45cm x 32cm
Cooking Surface:	1440cm ²
Cooking Height:	20cm
Grease Tray:	2.4mm steel, Open Flame Technology
Hopper Capacity:	4 kgs
Warranty Period:	2 Years

FEATURES

WiFi controller that communicates wirelessly with your mobile phone.

Three Ways to Power Grill - AC Adapter for wall power points, 12 Volt Plug for car chargers and Alligator Clips for batteries.

Digital Controller controls your grill's temperature from 65°-288°C.

Meat Probe displays internal food temperatures on the control panel.

Firebox contains Open Flame Technology, a first for GMG grills. Slide open for direct flame, close for indirect heat.

Peaked Stainless Lid provides extra cooking height.

Automatic Ignition - easy start, every time.

Fan-Only Mode blows ash out of the firebox after grilling.

Portable folding legs that double as handles when transporting.



AC Adapter



Alligator Clips



12V Plug



MORE ABOUT GMG WIFI

THE FUTURE OF PELLETT GRILLING IS HERE!

- Point-to-point WiFi control now build into for all GMG models.
- The free GMG APP will revolutionise how you grill and will give you complete control at your fingertips.
- Simply program customised cooking steps of your favourite meals into your phone and save them forever.



HOW IT WORKS

GMG WiFi Pellet Grills come with an inbuilt WiFi controller that can communicate wirelessly with your mobile phone (range up to 40m). Simply download the GMG App onto your phone in order to:

- set timers and alarms.
- monitor internal food temperatures.
- adjust grill temperatures.
- create and save grill profiles and settings, allowing you to pre-set temperature changes based on cooking time, internal food temperatures or a combination of both.
- select the 'keep warm' function whereby the grill drops to 65°C once the food is cooked, keeping it warm until you're ready to eat.

PELLETS



Pellets from Green Mountain Grills are made from pure, kiln-dried sawdust and are additive and contaminant free. Our pellets are larger than most competitors and are almost 100% dust free, providing great value for money.

GMG-2001



PREMIUM GOLD BLEND

This mellow blend of red oak, hickory and maple pellets will subtly flavour your food without overpowering it. Made from the hardest of hardwoods, this blend will produce a long burn with modest smoke.

Breakdown: 40% red oak, 30% white oak, 20% hickory and 10% maple.

Weight: 12.7kg / 28 lbs.

GMG-2003



PREMIUM FRUITWOOD BLEND

This bold blend of cherry, beech and pecan wood (yes pecan is a fruit) is favoured by competition barbeque teams across the USA. It smells delightfully sweet during the cooking process and adds character to whatever you grill.

Breakdown: Equal mix of cherry, pecan and beech.

Weight: 12.7kg / 28 lbs.

GMG-2004



PREMIUM TEXAS BLEND

This aromatic blend of black oak, hickory with a splash of mesquite, produces more smoke than our other blends. The pellets are a deep chocolate brown and will burn hot. If you're after big taste, the Texas Blend is the perfect pellet for you.

Breakdown: 60% black oak, 30% hickory and 10% mesquite.

Weight: 12.7kg / 28 lbs.



ACCESSORIES



GMG-3002
JIM BOWIE
COVER



GMG-3001
DANIEL BOONE
COVER



GMG-4012
DAVY CROCKETT
COVER



GMG-4010
JIM BOWIE
FRONT SHELF



GMG-4009
DANIEL BOONE
FRONT SHELF



GMG-6006
JIM BOWIE
UPPER RACK



GMG-6008
DANIEL BOONE
UPPER RACK



GMG-6004
JIM BOWIE
THERMAL BLANKET



GMG-6003
DANIEL BOONE
THERMAL BLANKET



GREEN MOUNTAIN GRILLS

PREMIUM PELLET BLENDS



HARK

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