



Why cook with a Green Mountain pellet grill?

In today's environment of high technology, it just makes sense to use a computer-controlled barbecue. This makes your job easier, since you will not need to tend coals or monitor the fuel level in your propane tank. And you can depend on a constant temperature – whatever you set from 150°-500° – an essential secret to any culinary success.

But why pellets?

Pellets impart true wood flavor to your food. This is not a heavy, acrid, smoky taste, but one which derives from guaiacol (gweye-a-kol), the flavor molecules which get released when you burn the lignin present in all wood. Manufacturers produce charcoal briquettes by burning wood into “char” (thus its name), which burns up all the flavor molecules. So briquettes have no natural flavor. Like propane or natural gas, they just provide a heat source. And briquettes contain Borax and limestone and usually get lit with a volatile organic compound. Pellets are all natural – ours contain no additives whatsoever.

What do GMG pellets contain and how are they made?

GMG pellets contain only clean, kiln-dried sawdust which never touches the floor. We force sawdust through a die at high temperature and pressure. This melts the lignin in the wood. Lignin is the substance which holds a tree together, and as it exits the die, it cools and holds our pellets together as well.

How does a GMG pellet grill work?

An auger feeds pellets to a firebox where a hot rod (igniter) automatically lights them on fire. A sensor inside the cooking cavity reads the temperature ten times every second and sends this information to the on-board computer. The controller uses this data to adjust air and pellet flow to maintain the temperature you set. Check out the inside of a Green Mountain pellet grill [‘HERE’](#).

What foods can you cook on a pellet grill?

A Green Mountain pellet grill allows you to cook a huge variety of foods: meats, poultry, fish, vegetables, pizza ([especially pizza!](#)), casseroles, bread, even chocolate chip cookies. Check out our recipes [‘HERE’](#).

How much will a pellet grill cost?

You will find the price of a Green Mountain pellet very competitive. Check our prices [‘HERE’](#).

How long will a pellet grill last?

We designed the Green Mountain pellet grill to last for years and years. See details of our ironclad 2-year warranty [‘HERE’](#).

Will food burn on a pellet grill?

Food usually does not burn on a pellet grill because it cooks with convection rather than direct flame.