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Green Mountain Grills GMG-6006



Green Mountain Grills Upper Rack Instruction Manual

MODEL: GMG-6006

For Jim Bowie and Peak Pellet Grills

Product Overview

The Green Mountain Grills Upper Rack is an accessory designed to significantly increase the cooking surface within your Jim Bowie or Peak pellet grill. This addition allows for more efficient use of grill space, enabling you to cook a larger volume of food simultaneously or to utilize different temperature zones within the grill.



Image: The Green Mountain Grills Upper Rack, a silver wire rack with four support legs, designed to sit above the main grilling surface.

Setup and Installation

The GMG Upper Rack is designed for simple, tool-free installation. It rests directly on the existing grill grates of your Green Mountain Grills Jim Bowie or Peak model.

1. **Ensure Grill is Cool:** Before installation, ensure your pellet grill is completely cool and turned off to prevent burns.
2. **Open Grill Lid:** Fully open the lid of your Jim Bowie or Peak pellet grill.
3. **Position the Rack:** Carefully place the upper rack onto the main grilling grates. The four legs of the upper rack should sit securely on the main grates. Ensure it is stable and level before use.
4. **Verify Fit:** The rack should fit comfortably within the grill chamber, allowing the lid to close without obstruction.

No permanent modifications or fasteners are required for installation.

Operating Instructions

The upper rack provides versatility for various cooking methods:

- **Increased Capacity:** Use the additional surface to cook more food simultaneously, such as extra ribs, chicken pieces, or vegetables.
- **Lower Temperature Smoking:** By elevating food further from the heat source, the upper rack allows for cooking at slightly lower effective temperatures, ideal for delicate smoking or keeping cooked items warm without overcooking.
- **Indirect Cooking:** Position items on the upper rack for indirect heat cooking, which is beneficial for larger cuts of meat or items that require slower, more even cooking.

Caution:

- Always use heat-resistant gloves when handling the rack during or immediately after cooking.
- Do not overload the rack. While sturdy, excessive weight can cause instability or damage.
- Ensure proper airflow around food items for even cooking.

Maintenance and Cleaning

Regular cleaning of your upper rack will ensure its longevity and hygienic use.

1. **Cool Down:** Allow the rack to cool completely after use.
2. **Remove from Grill:** The rack can be easily lifted out of the grill for cleaning.
3. **Scrape Off Residue:** Use a grill brush or scraper to remove any large food particles or charred residue.
4. **Wash:** Hand wash the rack with warm, soapy water. A non-abrasive sponge or cloth is recommended.
5. **Rinse and Dry:** Rinse thoroughly with clean water and dry completely before storing to prevent rust.

The rack's design allows for no-mess cleaning, as it can be removed from the grill for washing.

Troubleshooting

- **Rack feels unstable:** Ensure the rack's legs are properly seated on the main grill grates. Check that the grill itself is on a level surface.
- **Food not cooking evenly on upper rack:** This can occur if the grill is overpacked or if the grill's temperature is not consistent. Ensure adequate space around food items for proper airflow. Consider rotating food for more even cooking.
- **Difficulty cleaning:** For stubborn residue, soak the rack in warm, soapy water for a period before scrubbing.

Specifications

Model Number	GMG-6006
Product Dimensions	31.89 x 8.27 x 5.12 inches
Item Weight	3 pounds
Material	Metal (Silver finish)
Compatibility	Green Mountain Grills Jim Bowie and Peak Pellet Grills

Warranty and Support

For specific warranty information regarding your Green Mountain Grills Upper Rack, please refer to the documentation

provided with your original Green Mountain Grills product or visit the official Green Mountain Grills website. For technical support or inquiries, please contact Green Mountain Grills customer service directly.

Green Mountain Grills Official Website: greenmountaingrills.com



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