



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 and 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.