



HOLIDAY SALE

**BUMPER
TO
BUMPER**
Auto Parts Specialists

PROMO DATE: NOVEMBER 1 - DECEMBER 31

TREK PRIME WIFI-STAINLESS

**TREK
\$34900**

This is the go-to grill for small families, campers, tailgaters, RVers, or anyone who wants to cook two racks of ribs or 4-6 nice steaks or a bunch of burgers. Control and monitor your grill from your couch or on-the-go with GMG Smart Control. Adjust your smoke and grill temp from 150°F to 550°F with 5° increment control. Adjust and monitor your food temp from your phone with the GMG App. Grill smarter, eat better!

\$50 OFF
Was \$399

DANIEL BOONE CHOICE - BLACK

**DBWF
\$69900**

For 11 years, GMG's Choice product line has stood the test of time. We've constantly refined and improved it so that you can now own a high-tech, industry-leading pellet grill for a modest price. Adjust the smoke and temp from 150° to 500° and keep it there. With a GMG grill, you just "set it and forget it."

LEDGE PRIME PLUS WIFI- BLACK

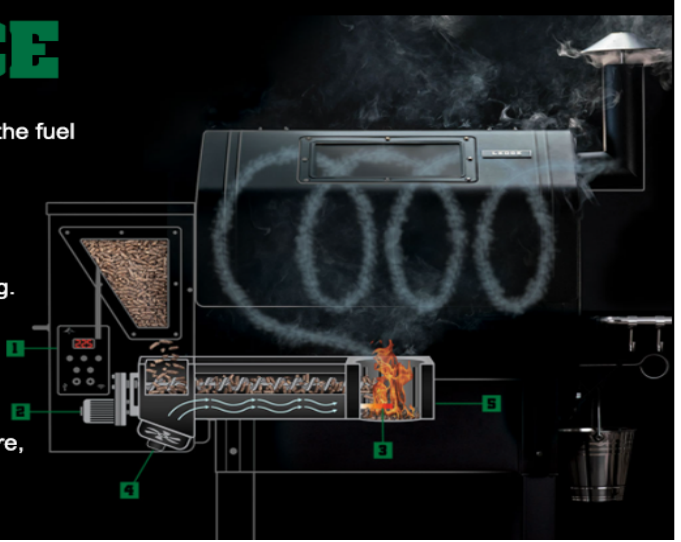
**LEDGE
\$79900**

Our new Prime grills just got even better with the same great Prime features PLUS a collapsible front shelf, interior grill light, rotisserie enabled mounting and stronger reinforced grates. Our Prime models are built even smarter and stronger. 12V direct power design provides better temp control, greater pellet fuel economy and faster startups! With micro-adjustment capability in the variable-speed fan and auger motor, you can maintain more consistent grill temps. With the grill and pellet view windows you can keep an eye on your food without letting your smoke escape and monitor your pellet supply. With a 13.5" peaked lid and 458 sq. in. of grill space this workhorse can cook anything from a dozen racks of ribs to a small whole hog and monitor multiple food temps with dual meat probes. Control and monitor your grill from your couch or on-the-go with GMG Smart Control. Adjust your smoke and grill temp from 150°F to 550°F with 5° increment control. Adjust and monitor your food temp from your phone with the GMG App. Grill smarter, eat better!

\$100 OFF
Was \$899

WOOD-FIRED SCIENCE

- 1. DIGITAL CONTROLLER** - manages the internal temp by controlling the fuel and oxygen supply to the firebox.
- 2. AUGER MOTOR** - turns the auger which feeds pellets into the firebox.
- 3. HEAT ROD** - ignites the pellets and a combustion fan keeps them burning.
- 4. COMBUSTION FAN** - the micro-adjusted variable-speed fan and auger motor allow you to keep your grill and food at the temperature you set.
- 5. FIREBOX** - The Venturi-style firebox creates the ultimate wood-burning fire, circulating pure hardwood smoke and flavor throughout the grill.



LEDGE-SS PRIME PLUS WIFI - STAINLESS **\$829⁰⁰**

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\$100 OFF
Was \$929

PEAK PRIME PLUS WIFI - BLACK **\$949⁰⁰**

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\$150 OFF
Was \$1,099

GRILL SMARTER EAT BETTER

PEAK SS

\$989⁰⁰

PEAK-SS PRIME PLUS WIFI - STAINLESS

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ROTISSERIE KITS



Convert your GMG Prime Plus Pellet Grill into a Wood-Fired rotisserie. Slow roast and smoke whole chickens, pork shoulders, loins, ribs and much more. Built to withstand the outdoor elements, the 110V motor is enclosed in a stainless steel housing. Turn up to 24 lbs of food.

PEAK

GMG-6036
\$79⁹⁵

LEDGE

GMG-6038
\$74⁹⁵

GRILL COVERS

We've built and tested our form-fitting grill cover to withstand the toughest weather conditions.



**LEDGE
PRIME GRILL COVER**
GMG-3001
\$54⁹⁹

**PEAK
PRIME GRILL COVER**
GMG-3002
\$65⁹⁹

**LEDGE SS
PRIME PLUS GRILL COVER**
(Shown) **GMG-3003**
\$54⁹⁹

**PEAK SS
PRIME PLUS
GRILL COVER**
(Shown) **GMG-3004**
\$65⁹⁹

PREMIUM APPLE BLEND

This sublime blend of Apple Wood, American Hickory, and Red Oak is mature but gentle. If you're unsure about which pellets to use, choose the Apple blend for hardy flavors. We produce GMG pellets from 100% kiln-dried sawdust which stays clean throughout the process. The natural lignin present in all woods binds the pellets together without any additives whatsoever.

GMG-2002
28 LB BAG

\$16⁵⁹



GMG-2001
28 LB BAG

\$16⁵⁹

PREMIUM GOLD BLEND

This mellow blend of Red Oak, American Hickory, and Mountain Maple subtly flavors your food without overpowering it. These are some of the hardest of the hardwoods and produce a long burn with modest smoke.

We produce GMG pellets from 100% kiln-dried sawdust which stays clean throughout the process. The natural lignin present in all woods binds the pellets together without any additives whatsoever.



GMG-2004
28 LB BAG

\$16⁵⁹

PREMIUM TEXAS BLEND

Premium Texas Blend is packed full of big Texas flavor in every pellet and is a perfect choice of hardwoods to bring out the flavor in your food without overpowering it. This aromatic blend of Black Oak, American Hickory, and a hint of Texas Mesquite offers a consistent flavorful smoke throughout the cook.

We produce GMG pellets from 100% kiln-dried sawdust which stays clean throughout the process. The natural lignin present in all woods binds the pellets together without any additives whatsoever.

PREMIUM FRUITWOOD BLEND

This bold blend of Orchard Cherry, American Beech, and Sweet Pecan (yes, pecan is a fruit!) smells sweet when you cook with it and adds character to whatever you grill. Premium Fruitwood Blend is favored by competition barbecue teams and grillers nationwide for its flavorful light smoke.

We produce GMG pellets from 100% kiln-dried sawdust which stays clean throughout the process. The natural lignin present in all woods binds the pellets together without any additives whatsoever.

GMG-2003
28 LB BAG

\$16⁵⁹



PIZZA OVEN ATTACHMENTS

Convert your GMG Pellet Grill into a Wood-Fired gourmet pizza oven. The pizza oven attachment captures and funnels the heat from the Firebox directly up and into the steel baking chamber encasing the pizza stone. This process raises the internal temperature of your pellet grill to that of a real wood burning pizza oven. It creates temperatures upwards of 800°F, allowing you to cook ristorante quality pizzas in 2-4 minutes. It's also useful for baking bread at 400°F – 600°F and searing steaks at 900°F.



PEAK/LEDGE
WOOD-FIRED PIZZA
ATTACHMENT

GMG-4023
\$159⁹⁵



TREK
WOOD-FIRED PIZZA
ATTACHMENT

GMG-4108
\$109⁹⁵