

Grill vs. Grill

"Grillin' is good"

Sure, you can smoke, grill, roast, or bake on any pellet grill. But what else can the grill do to make cooking easier for you?



Brought to you by your referee, "Mountain Man" Steve Berry

	Green Mountain	Traeger
	<i>Daniel Boone</i>	<i>L'il Tex bbq070</i>
Digital controller	Standard	Optional
Peaked lid for stand-up chicken/large fowl/rib racks	Yes	No
Convenience tray with utensil hooks	Standard	Optional
High temperature	500 °	450 °
Low temperature	150 °	180 °
Remote control operation with meat probe	Available	No
"Turbo" mode circuit board for very cold weather	Standard	No
Venturi-style firebox for cyclone combustion	Yes	No
Low-pellet alarm in hopper	Standard	No
Positive pressure hopper fan to prevent burn-back	Yes	No
Form-fitted grill cover	Available	Available
Dome thermometer	Optional	Optional
Sense-Mate™ auto-switch to "turbo" mode	Standard	No
"Fan only" mode to blow ash out of firebox	Yes	No
Thermal insulating blanket for cold-weather BBQ	Available	No
Stainless steel no-warp lid	Yes	Yes
Front casters	Standard	No
Hard rubber tires	Yes	No
Stainless steel grate	Standard	Standard
Open cooking area	25 X 16 (400")	22 X 17 (374")
Total enclosed area under lid	27 X 20 (540")	24 X 20 (480")
Igniter (hot rod) diameter	.625"	.375"
Inside Height	13.5"	10"
Weight	152	125

Green Mountain	Traeger
<i>Jim Bowie</i>	<i>Texas bbq075</i>
Standard	Standard
Yes	No
Standard	Optional
500 °	450 °
150 °	180 °
Available	No
Standard	No
Yes	No
Standard	No
Yes	No
Available	Available
Standard	Optional
Standard	No
Yes	No
Available	No
Yes	Yes
Yes	Standard
Yes	No
Standard	Standard
16.5 X 37 (610.5)	34 X 19 (646")
37.5X20 (750")	36X19.5(702")
.625"	.375"
13.5"	10"
183	165

And the winner, by unanimous decision, is . . .

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