

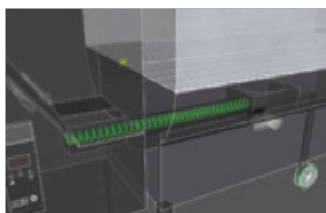
INTRODUCING AN EXCITING NEW RANGE OF PELLET GRILLS TO THE AUSTRALIAN MARKET

Pellet grills are winning more than their fair share of BBQ competitions in the US because food simply tastes better when cooked over real wood. It can be argued that gas provides little taste, and the process of making charcoal briquettes destroys the flavour molecules that were originally present in the wood. Wood pellets are produced from clean, kiln-dried sawdust and as a result of the pellet making process, the flavour molecules are left totally intact!

When using a GMG Pellet Grill, you simply need to push a button, set it and forget it!

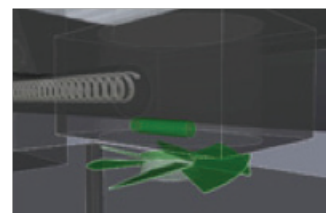
HOW DOES A GMG PELLETT GRILL WORK?

A motor turns an auger that in turn feeds pellets into a firebox. A hot rod then automatically ignites the pellets, and a combustion fan keeps them burning. A fan inside the hopper maintains positive pressure which prevents burn-back in the auger tube. Once a temperature is set, a sensor mounted inside the grill sends data to the on-board computer ten times a second. The controller then adjusts the air and pellet flow to maintain your desired temperature.



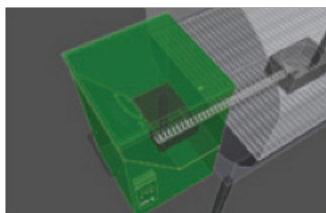
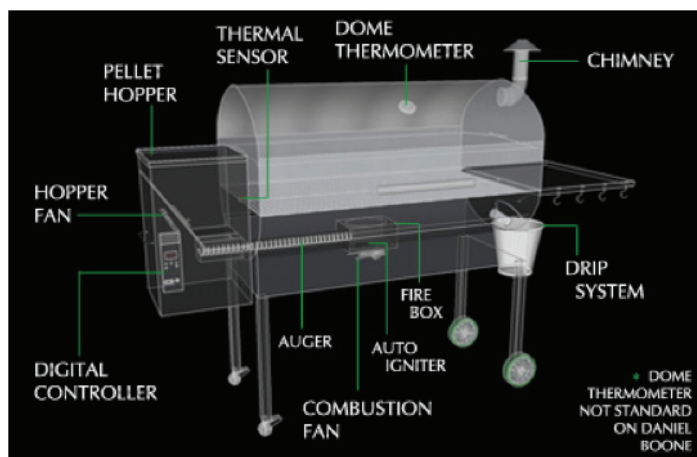
Auger System

A motor turns an auger which feeds pellets into the firebox



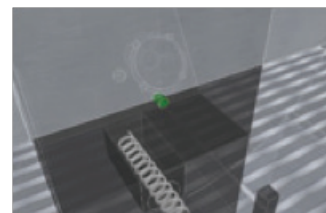
Firebox

A hot rod automatically ignites the pellets and a combustion fan keeps them burning



Pellet Hopper

A fan inside the hopper maintains positive pressure to prevent burn-back in the auger tube



Thermo Sensor

A sensor mounted inside the grill sends data to the on-board computer 10 times per second. The controller then adjusts the air and pellet flow to maintain your desired temperature.