

READ THIS

BOOK FIRST

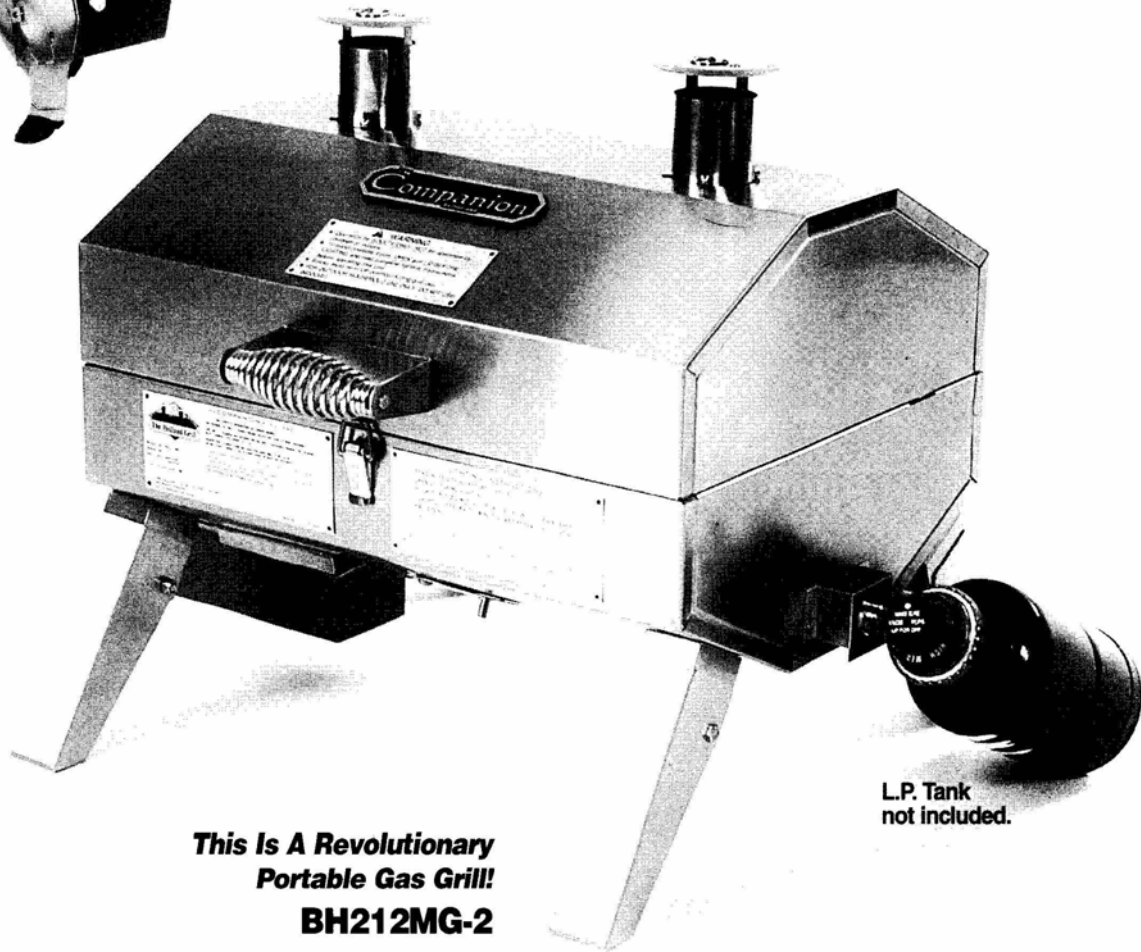


## Instruction Manual



# The COMPANION

by Holland



L.P. Tank  
not included.

**This Is A Revolutionary  
Portable Gas Grill!  
BH212MG-2**

Companion 11/2004  
PN MG2-005



The only Grill  
**GUARANTEED**  
not to flare up!



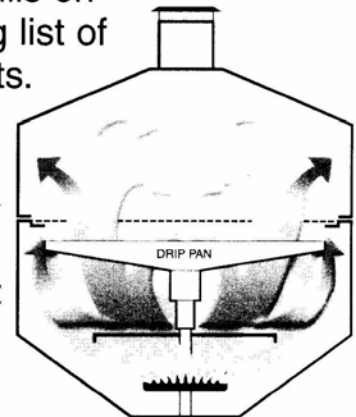
**Dear Friend,**

I wish to personally thank you for purchasing one of my Holland Grills. It's my goal that you, your family and friends enjoy your grill for many years to come.

It's important that you are aware that the Holland is unlike any other grill. By design, it allows you to grill or smoke, without the fear of flare-ups commonly associated with competitive brands. Now you can enjoy being with your friends while preparing quality food without the worry and nuisance of trying to control fires.

Not only will you be able to enjoy time with friends while you grill in comfort, you'll be able to do so for years to come. My grill is made of quality materials which give it a sturdiness that will last for years. Unlike other grills on the market, I do not intend for my customers to deal with a long list of replacement parts and the inconvenience of waiting for the parts. This grill was designed and made for your trouble-free outdoor cooking.

Since the Holland does not operate like other grills, it is important to me that you follow all the instructions. I have spent a large portion of my life developing a product that is safe, easy to use and grills to perfection; I personally want to know your comments, questions or any problems that arise from the grill or our field representatives. Please feel free to contact me with your comments, or contact a local dealer who will help you with parts, accessories, literature and warranty.



**My patented no flare-up design ensures your food can't catch on fire. Simply close the lid and cook by time.**

**Thank you,**

*Brad Holland*

**IT'S IMPORTANT THAT YOU, THE OWNER, READ THE ENTIRE MANUAL BEFORE ASSEMBLING OR USING THE GRILL. IF YOU ALLOW SOMEONE ELSE TO USE YOUR GRILL, MAKE SURE THEY HAVE READ THE INSTRUCTIONS AND UNDERSTAND THEM BEFORE YOU LET THEM OPERATE THE GRILL.**

## SAFETY INFORMATION

**READ THIS INFORMATION BEFORE OPERATING THIS APPLIANCE!**

- **OPERATION BY ADULTS ONLY.**
- **NOT FOR OPERATION BY CHILDREN OR MINORS.**

### FOR YOUR SAFETY:

IF YOU SMELL GAS:

1. SHUT OFF GAS TO THE APPLIANCE.
2. EXTINGUISH ANY OPEN FLAME.
3. OPEN LID.
4. IF ODOR CONTINUES, IMMEDIATELY CALL YOUR GAS SUPPLIER OR FIRE DEPARTMENT.

1. DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.
2. AN LP CYLINDER NOT CONNECTED FOR USE SHALL NOT BE STORED IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

- (A) DO NOT STORE A SPARE LP-GAS CYLINDER UNDER OR NEAR THIS APPLIANCE;  
 (B) NEVER FILL THE CYLINDER BEYOND 80% FULL; AND  
 (C) IF THE INFORMATION IN "b11(A)" and "b11(B)" IS NOT FOLLOWED EXACTLY, A FIRE CAUSING DEATH OR SERIOUS INJURY MAY OCCUR.

- THIS COOKING APPLIANCE IS FOR OUTDOOR USE ONLY AND SHALL NOT BE USED IN A BUILDING, GARAGE OR ANY OTHER ENCLOSED AREA
- WHEN USING A 20LB CYLINDER, THIS GRILL SHALL ONLY BE CONNECTED TO AN LP CYLINDER WITH AN OVERFILL PREVENTION DEVICE (OPD)
- THIS GRILL IS NOT FOR COMMERCIAL USE
- DO NOT USE THIS OUTDOOR APPLIANCE UNDER OVERHEAD COMBUSTIBLE SURFACES
- TO AVOID POSSIBLE INJURY, OPEN GRILL BEFORE LIGHTING AND READ COMPLETE LIGHTING INSTRUCTIONS BEFORE OPERATING THIS UNIT
- THE VENT STACKS AND AIR INTAKE OPENINGS SHOULD NEVER BE BLOCKED OR CLOSED DURING GRILL OPERATION
- MINIMUM CLEARANCE FROM SIDES AND BACK TO COMBUSTIBLE CONSTRUCTION, 36" (100CM) FROM SIDES AND 36" (100CM) FROM BACK.
- DO NOT STORE A SPARE LP CYLINDER UNDER OR NEAR THIS APPLIANCE
- THE VENT STACKS MUST BE IN THE "UP" POSITION DURING GRILL USE
- CHECK DRIP PAN DRAIN PIPE BEFORE EVERY USE. KEEP DRIP PAN DRAIN PIPE CLEAR TO ALLOW GREASE TO DRAIN PROPERLY
- DO NOT ALLOW GREASE TO BUILD UP IN DRIP PAN
- DO NOT OPERATE GRILL UNDER OVERHEAD COMBUSTIBLE STRUCTURES SUCH AS A PORCH, EAVES, OVERHANGS, AWNINGS, CANOPIES OR SIMILAR CONSTRUCTION
- DO NOT OPERATE GRILL WITHIN 36" OF YOUR HOUSE GARAGE OR ANY RESIDENTIAL STRUCTURE
- CHOOSE ONLY A LEVEL LOCATION FOR GRILL OPERATION. THE HOLLAND GRILL MUST BE SITTING SECURELY ON A LEVEL SURFACE FOR PROPER OPERATION AND HEAT DISTRIBUTION.
- EXCESSIVELY WINDY OR COLD CONDITIONS MAY AFFECT OR REDUCE GRILL COOKING PERFORMANCE.
- FIRST-TIME USE: THE GRILL SHOULD BE ALLOWED TO OPERATE FOR AT LEAST 30 MINUTES BEFORE USING THE FIRST TIME, TO ALLOW MATERIAL PRESERVATIVES TO BURN OFF. AFTER SMOKE STOPS COMING OUT OF STACKS, GRILL IS READY FOR USE.

### WARNING - FOLLOW LOCAL CODES

- THE INSTALLATION OF THIS APPLIANCE MUST CONFORM WITH LOCAL CODES OR IN THE ABSENCE OF LOCAL CODES, CONFORM TO THE NATIONAL FUEL GAS CODE ANSI Z223.1/NFPA 54.
- INSTALLATION SHALL BE IN ACCORDANCE WITH CAN/CGA B149.1 NATURAL GAS AND PROPANE INSTALLATION CODE AND LOCAL CODES WHERE APPLICABLE.

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## THE FUEL SYSTEM

Gas grills are used SAFELY by millions of people when following simple SAFETY precautions as outlined in the Safety Information section. The items in the fuel system are designed for operation with The Holland Grill ONLY. They must NOT be replaced with any other brand or altered in any way. Maintain proper operation of your grill and continued warranty coverage by using ONLY genuine Holland replacement parts. See Replacement Parts List in back of manual.

**GAS BURNER:** The gas burner is constructed of tubular stainless steel and should not require maintenance other than inspection for insects/nests inside the air intake slots. If you remove the burner for cleaning, it must be re-installed exactly as removed.

**BURNER GAS VALVE:** The burner gas control is actually a gas regulator and valve assembly. One of two different types of control may be supplied on this model. They are interchangeable and operate the same, although they look slightly different. Operation is very similar and illustrated in greater detail in Control Operations Overview. The regulator attaches directly into the end of the burner, which extends out of the right end of the grill body. The 1-pound LP cylinder threads into the regulator portion of the gas control assembly. See the Controls Operation Overview for an understanding of the gas valve operating positions.

ONLY A FACTORY SUPPLIED GAS VALVE/REGULATOR SHOULD BE USED. See the Parts List for replacement items. Similar devices from other products must NOT be used, will void the warranty and MAY be dangerous.

### LP GAS REGULATOR CAUTION

The gas pressure regulator provided with this appliance MUST be used. This regulator is equipped with the required gas orifice and is set to the correct gas pressure and flow FOR THIS APPLIANCE ONLY. The combination of orifice size and gas pressure regulation provides for cooking performance intended by The Holland Company, Inc. Substitution of regulator by any other device or any other manufacturer may be dangerous and could result in injury. See parts list for replacement parts – contact The Holland Company, Inc.

### LP GAS REGULATOR INSTALLATION/REMOVAL

The gas pressure regulator is shipped loose and must be installed prior to operation of your grill. This is a “slip-fit” requiring no tools. The regulator may be removed from the grill after use. To remove, turn the gas control knob to the “OFF” position and allow the grill to cool for at least 30 minutes. After the grill has cooled for 30 minutes, remove LP cylinder. Next, rotate the regulator assembly in the burner until it “unlocks” from the pin/groove. Care should be taken to store the regulator in a clean, secure location when the grill is not in use. The threaded cylinder connection area should be clean and free of any dust, dirt or foreign materials. Clean both the regulator and LP cylinder threaded areas prior to connecting cylinder to regulator.

### PROPANE FUEL

**WARNING** – propane is a flammable gas. Improper handling of LP gas/fuel MAY result in explosion and/or fire leading to possible accident or serious injury. Your grill is designed to operate on Propane (LP) ONLY and is equipped with the proper gas orifice for this gas from the factory.

**CAUTION:** DO NOT CONNECT THIS GRILL TO ANY GAS SUPPLY OTHER THAN PROPANE GAS.

Propane gas is heavier than air and will settle in low areas. Make certain adequate ventilation is available when using your grill and that the LP cylinder is stored OUTSIDE in a well-ventilated area out of the reach of children when the grill is not in use.

**LP GAS CYLINDER:** This grill is designed and intended to be used with a disposable LP gas cylinder with a nominal gas capacity of 1 pound. Such a cylinder is approximately 4” in diameter and 7” long. The Holland Grill does not come with an LP gas cylinder. This must be purchased separately and is available at most hardware stores. The cylinder used must be constructed and marked in accordance with the specifications for LP cylinders of the U.S. Department of Transportation (DOT) DOT-39 NRC232/290 M1110.

The LP GAS CYLINDER shall be used only OUTDOORS in a well-ventilated area and NOT in a building, garage or any other enclosed area. The Holland Grill may be stored indoors, if the LP gas cylinder is removed and stored outdoors.

### CONNECTING AND DISCONNECTING 1-POUND CYLINDER

The 1-pound LP gas cylinder is provided with a threaded connection for attachment directly to the regulator supplied with this appliance. Care should be taken when threading the LP cylinder to the regulator to engage threads correctly to achieve the proper and intended connection. When disconnecting or connecting the gas cylinder, be careful that the regulator or gas cylinder does not strike the grill, the ground or any other surface

DO NOT transport a full or empty gas cylinder in a closed automobile trunk or in a closed passenger area.

**AREA OF USE:** Keep any electrical supply cord and fuel supply hose away from any heated surface.

**NATURAL GAS:** The Holland Companion Grill is not designed for use with Natural Gas.

# ASSEMBLING YOUR GRILL

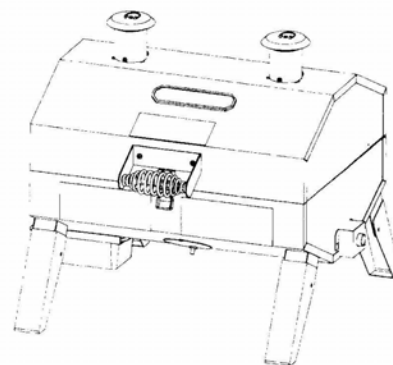
The Holland Grill "Companion" model requires very little assembly. The unit is mostly complete right out of the box. The only items that require assembly are the lid lifting handle and spring. The regulator is installed per grill use and removed when the grill is not in use.

**Tools Needed for Assembly:**

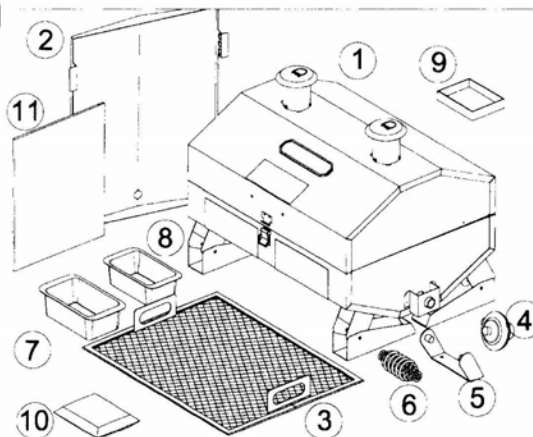
1. Phillips screwdriver
2. 10mm nutdriver or wrench

**Contents List:**

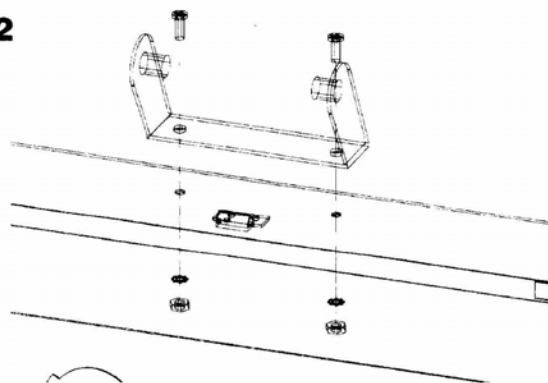
1. Grill Assembly
2. Drip Pan
3. Cooking Grid
4. Regulator/Gas Valve
5. Handle Bracket
6. Handle Spring
7. Grease Pan
8. Disposable Grease Pan Liner
9. Chip Tray
10. Hardware Bag
11. Manual/Documents



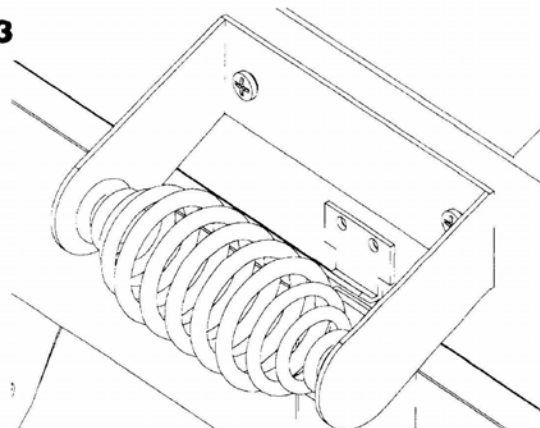
**Fig. 1**



**Fig. 2**



**Fig. 3**



**ASSEMBLY**

**1.** On a clean, flat surface, such as a table top, select the following parts:

1. Grill assembly
5. Handle bracket
6. Handle spring
  - (2) SS Phillips machine screws
  - (2) SS hex nuts
  - (2) SS star lockwashers

Open grill lid. Using the above hardware, attach handle bracket to lid. Refer to Fig. 2. After bracket is secured to lid, flex spring handle onto the bracket end pins. Refer to Fig.3.

**2.** Locate the drip pan and place it into the grill body with drain pipe on the left. Make sure drain pipe passes through the body bottom and the pan mounting flanges are resting on the inset flange of the grill body.

## ASSEMBLING YOUR GRILL

3. Locate the cooking grid and place in into position in the grill body bottom so it is resting on the flanges of the drip pan.

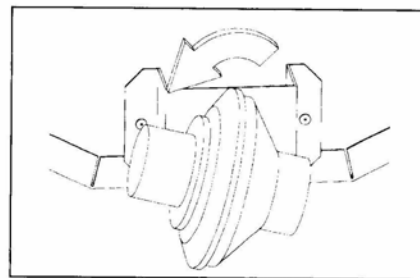
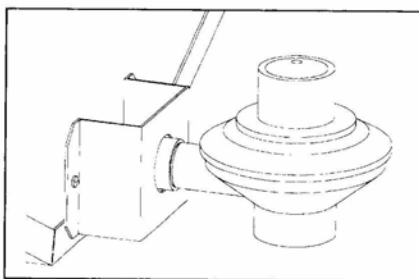
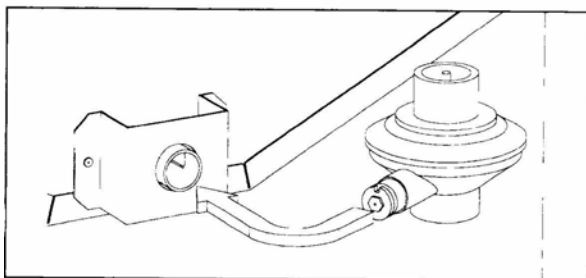
Your Companion grill is now complete and ready for use except for the items installed at time of operation. See "Preparing Your Grill For Use" below for directions on installing the regulator and LP cylinder and preparations for lighting and operation.

## PREPARING YOUR GRILL FOR USE

NOTE: Operation by ADULTS ONLY. NOT for operation by children or minors

### INSTALLING REGULATOR

1. Installation is the same for either the type 1 or 2 regulator, the mounting hub portion is the same.
2. Locate the gas/valve regulator. Refer to Fig. 4. The "hub" end of the regulator had a groove in it with a notch out through the face. The burner has a "pin" stamped into it in the upper inside of the tube portion sticking out of the body. Line up the notch on the regulator with the pin at the top inside of the burner and slide the regulator into the burner. After inserted, rotate the regulator with the knob to front to lock into place.



### To Remove

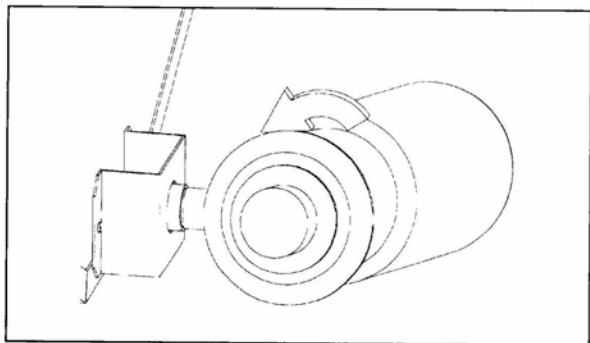
Allow grill to cool for 30 minutes. Turn gas knob to "OFF" position. Un-thread LP cylinder from regulator per instructions below. Rotate regulator to "upside down" in burner end to disengage lock groove and slide regulator/valve OUT from burner tube. Store in a clean secure location for next use.

### INSTALLING LP CYLINDER

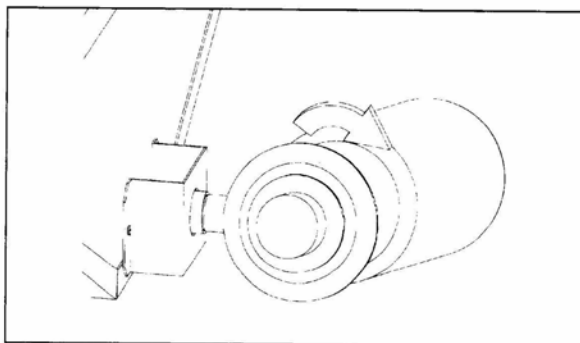
NOTE: Always make sure the regulator is "locked into" the burner end before attaching LP cylinder.

Be sure the gas control knob is in the "OFF" position. Refer to Fig. 5. Check to make sure the threads on the cylinder and in the regulator are clean. Thread LP cylinder so threads engage correctly to achieve proper connection. Hand-tighten cylinder only.

### INSTALL



### REMOVE

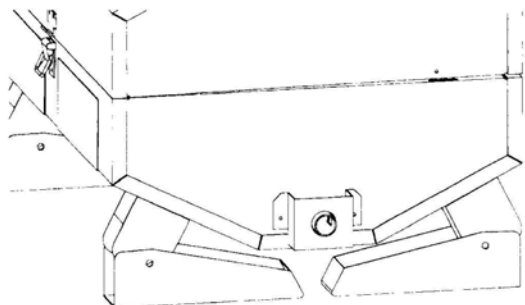


# PREPARING YOUR GRILL FOR USE

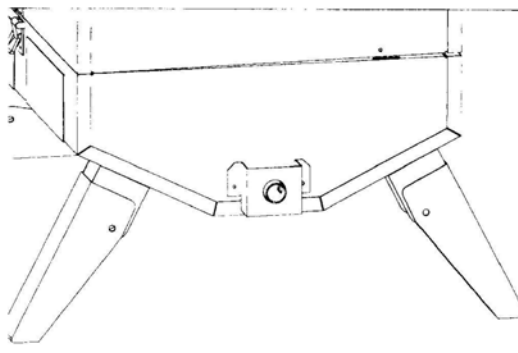
## FOLD DOWN LEGS

Fold all four legs to the down "operating" position.

### STORAGE POSITION



### OPERATING POSITION



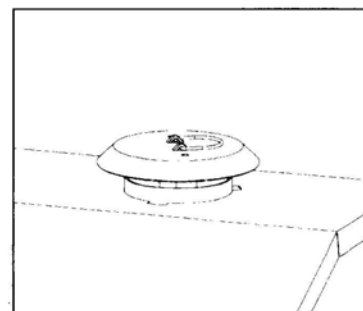
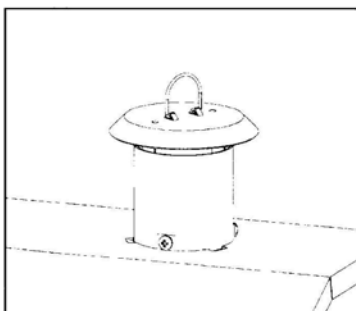
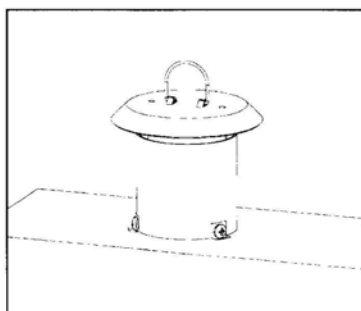
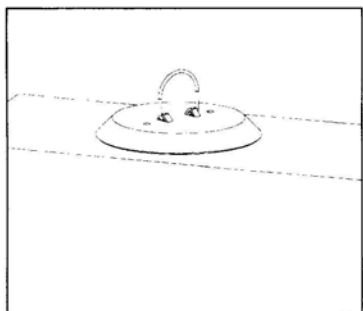
## RAISE STACKS

**FULLY RETRACTED STACK-LIFTING RING FOR RAISING**

**ROTATE SO RIVETS LINE UP WITH NOTCHES**

**"UP" POSITION FOR GRILL OPERATION**

**LOWERING STACK INTO LID**



**GRASP LIFTING RING TO PULL STACK THE UP POSITION**

**WHILE LIFTING, ROTATE STACK SO RIVETS LINE UP WITH CUTOUTS**

**WHEN RIVETS ARE ABOVE SURFACE, ROTATE SO 1 RIVET IS CENTERED IN FRONT**

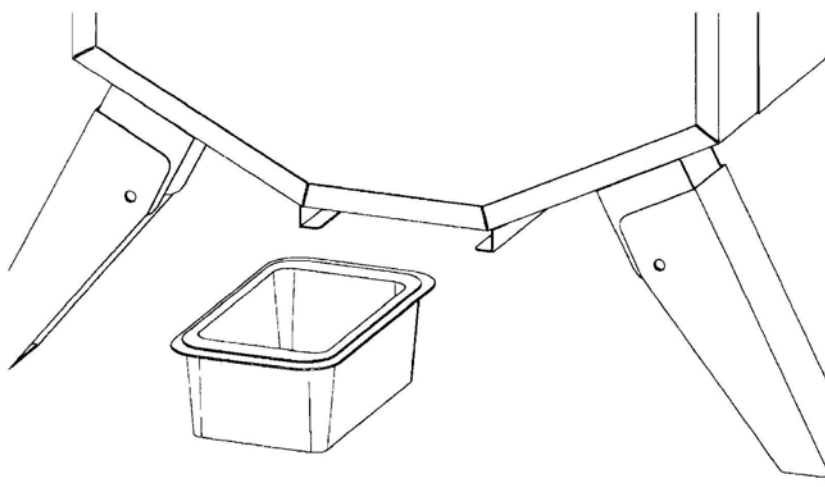
**ROTATE SO RIVETS LINE UP WITH NOTCHES, STACK DROPS INTO LID**

## INSTALL GREASE PAN

Locate the grease pan and liners. Insert grease pan into slide brackets under LEFT end of grill. You may need to lift up on grill drip pan slightly to allow grease pan to slide into position.

You may use the grease pan with disposable liners or without. You may use the disposable liners with the pan or by themselves. Replacement liners are available at most grocery stores.

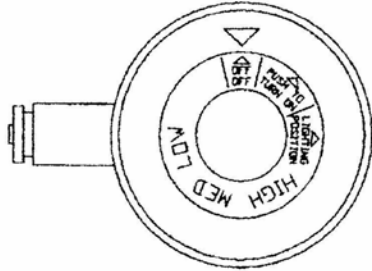
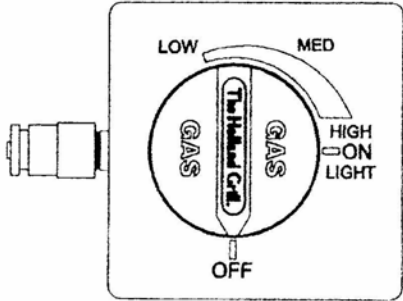
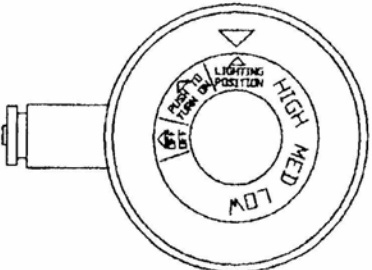
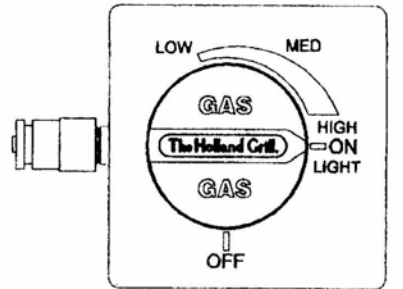
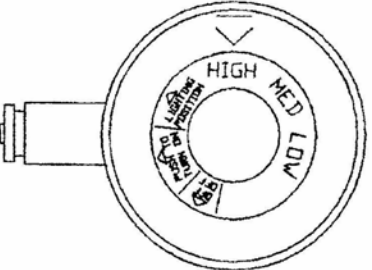
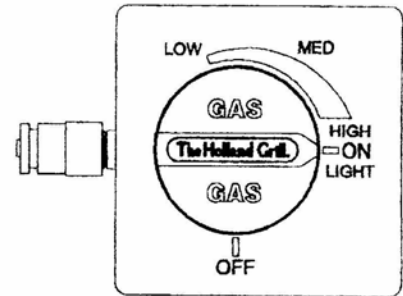
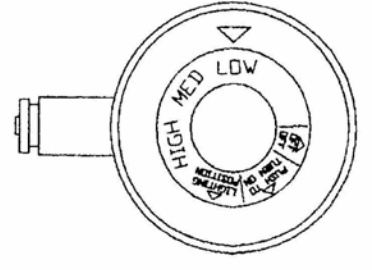
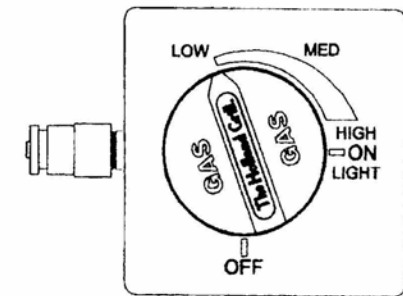
**Grill is now ready for use - proceed to lighting instructions.**





# CONTROLS OPERATION OVERVIEW

Your Companion Model BH212 MG-2 grill may be equipped with either of the following regulator/gas valve controls. Both operate and perform the same. They are interchangeable. The following illustrations depict the operating positions of both of these regulator/gas control devices.

	TYPE 1	TYPE 2
<b>OFF POSITION</b>		
<b>LIGHTING POSITION</b>		
<b>ON/HIGH POSITION</b>		
<b>ON/LOW POSITION</b>		

## LIGHTING INSTRUCTIONS

- OPERATION BY ADULTS ONLY. NOT FOR OPERATION BY CHILDREN OR MINORS.
- OUTDOOR USE ONLY. DO NOT USE IN BUILDING, GARAGE OR ANY OTHER ENCLOSED AREA.
- KEEP AWAY FROM YOUR HOUSE AND ANY BUILDINGS OR STRUCTURES. KEEP UNIT A MINIMUM OF 36" INCHES AWAY FROM RESIDENTIAL STRUCTURE.
- OPEN LID BEFORE LIGHTING.
- READ AND UNDERSTAND THE INSTRUCTIONS AND SAFETY INFORMATION REGARDING THIS APPLIANCE BEFORE USE.
- DO NOT TURN GAS VALVE TO "ON" POSITION UNTIL LIGHTER IS NEXT TO BURNER.

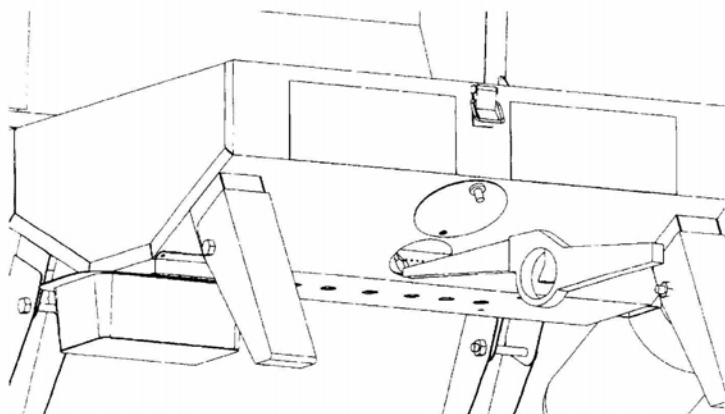
### LIGHTING INSTRUCTIONS

1. Make sure the regulator is properly secured into the burner end.
  2. Make sure the propane cylinder is tightly threaded into the regulator – hand tighten only.
  3. Place stacks in UP position.
  4. Fold legs into "down" position.
  5. OPEN LID. Always open lid when lighting
  6. Allow (5) minutes to air out.
  7. Open lighting access hole in body front.
  8. Using long grill lighter through front access hole, position flame next to burner. As an alternate, you can use the long lighter or a match held under grill bottom at center vent hole.
  9. DO NOT TURN GAS VALVE TO "ON" POSITION UNTIL LIGHTER FLAME IS NEXT TO BURNER
  10. Push gas control knob "IN" and turn counter-clockwise to LIGHT-ON-HIGH position while watching lighter flame.
  11. If ignition does NOT occur in 3-5 seconds, turn burner control OFF, WAIT FIVE MINUTES and repeat the lighting procedure.
- NOTE: If for any reason the burner should go out, turn gas control knob to "OFF" position and open lid. WAIT 5 MINUTES before attempting to re-light.

After the burner is safely lit, close lid and allow to warm up for 20 to 30 minutes.

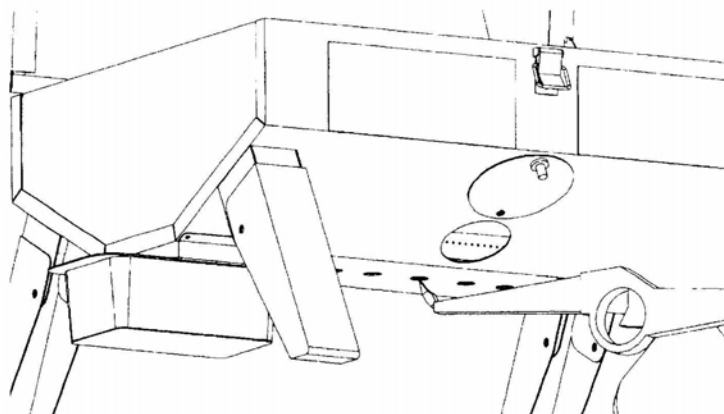
### LIGHT HERE

USE LONG LIGHTER THROUGH FRONT HOLE



### OR HERE

USE LONG LIGHTER OR MATCH BELOW AT CENTER VENT HOLE



## TURNING GRILL OFF

1. Open lid
2. Turn gas valve knob to "OFF"
3. CAUTION: Do not attempt to re-light without following all lighting instructions
4. Allow grill body to cool at least 30 minutes before attempting to move or transport

## CARE AND MAINTENANCE

### FIRST TIME USE

It is important that the grill be lit and allowed to operate at least 30 minutes before any food is placed on it for cooking. Some smoke may appear during the initial operation of the unit. This is normal. These are preservatives used during the manufacture of some of the materials. After initial heating, the grill is ready for use. After burning off the grill, open lid and spray the cooking grid with PAM or a similar product, so food does not stick to the grid.

THIS APPLIANCE IS FOR OUTDOOR USE ONLY AND SHALL NOT BE USED IN A BUILDING, GARAGE OR ANY OTHER ENCLOSED AREA.

### CLEANING

Outside of body – this is stainless steel. It can be cleaned with warm soapy water or any grease-cutting cleaner or stainless steel cleaner. For heavy baked-on deposits, oven cleaner may be used.

Grid and drip pan – the grid is made of high-quality stainless steel. The grid should be brushed with a brass or stainless steel brush immediately after removing food, while grill is still warm. The drip pan is also stainless steel and can be cleaned with a flat scraper such as a putty knife.

NOTE: The drip must be kept clean and free of HEAVY buildup for grill to perform properly and prevent flare-ups. Leaving a minimal amount of cooking residue on the drip pan is recommended and adds to flavoring during cooking.

Drain pipe – the drip pan drain pipe MUST be kept clean and open for grease to properly drain out while cooking. This is very important. A clogged drain pipe may lead to flare-ups. A condition of the "No-Flare" warranty is that the unit must be kept clean for the warranty to remain in effect.

Inside grill – use a grease-cutting cleaner inside the body and flush out with water.

General – this grill, like all equipment will look better, last longer and perform as intended if kept clean and out of the weather when not in use. Always allow the grill to cool at least 30 minutes before moving or covering. Check to be sure all openings in body are free of blockages or debris. Make sure there are no objects or materials blocking the openings into the body. Stacks must be in the "UP" position when using grill.

### MOVING INSTRUCTIONS

CAUTION: NEVER MOVE GRILL WITH BURNER LIT!

Transporting grill – make sure gas control knob is "OFF". Remove LP cylinder from regulator/valve. Remove regulator/valve from grill. Allow 30 minutes for grill to cool completely. Close lid and secure latch. Place stacks in "down" position.

Fold legs into "up" position. Carry grill by handle.

## COOKING AND OPERATION

### COOKING INSTRUCTIONS

Allow grill to warm up with lid closed for 20 and 30 minutes before cooking.

Make sure drain pipe is clear of debris or obstructions.

It is important to realize that cooking on a Holland Grill is a different process than you may be used to. To perform properly, the lid must remain closed at all times while grilling.

## COOKING AND OPERATION

### COOKING INSTRUCTIONS

IF YOU'RE LOOKING, YOU'RE NOT COOKING! Remember, the lid must remain closed. This grill used a combination of direct and indirect heat and will only perform properly with the lid closed.

The Holland Grill "Companion" model is equipped with an adjustable "HIGH/MEDIUM/LOW" burner control. This allows complete flexibility in cooking temperatures.

HIGH setting is approximately 450 degrees F.

MEDIUM setting is approximately 400 degrees F.

LOW setting is approximately 350 degrees F.

The MEDIUM position provides cooking performance that is most similar to other Holland Grill models. The recipes and cooking times noted in this manual are based on the approximate 400 degree F cooking temperature that the MEDIUM setting provides. You may use HIGH to quickly pre-heat the grill then select the temperature you wish to cook at. Remember you will probably want to turn food over at the halfway point in the cooking time on short cook items (like steaks and hamburgers).

The cooking times we suggest are only that – suggestions. You may want to vary the times as you become familiar with The Holland Grill

You may cook on the grill in any weather. If the temperature is extremely hot or cold, it will decrease or increase your cooking times. Wind is also a factor. Keep grill out of excessive winds when operating, as it may increase cooking times or interfere with proper grill operation.

### GRILLING

Steak – T-bone or New York Strip, 1" thick: 10 to 12 minutes per side at the MEDIUM setting.

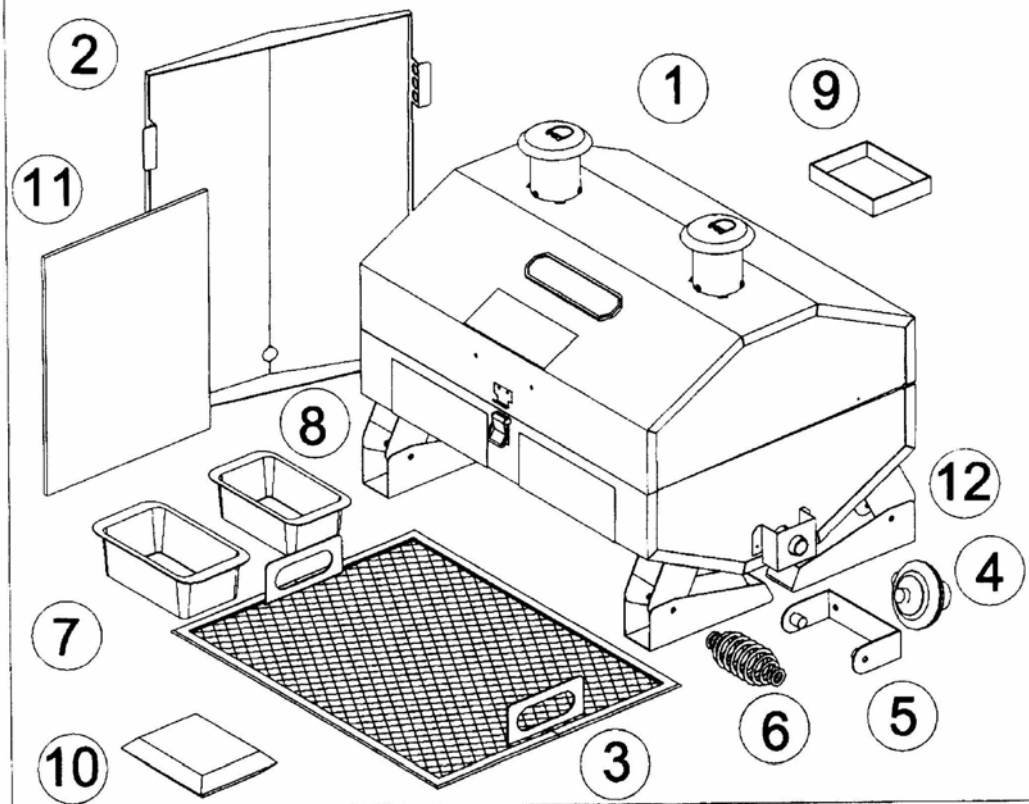
Chicken – Quarters, average size fryer: Cook skin side up for 30 minutes and skin side down for 30 minutes at MEDIUM setting. Check for doneness. If chicken is completely done, then dip or brush on sauce of your choice. Put back on grill for 10 minutes longer. Repeat if desired.

Pork ribs and chops, 3/4" thick: Grill 10 to 20 minutes on each side at MEDIUM setting. When done, dip or brush on sauce. Put back on grill for 5 to 10 minutes. Repeat if desired.

### DRY SMOKING

Place Holland Flav-O-Buds or chunks of your favorite dry wood in the aluminum tray. You can also use aluminum tart pans. These can be placed in the drip pan sitting on the angled surface at either end. Each pan will smoke approximately 1 hour depending on how many chips are used. When finished grilling, throw away ash residue. Use fresh wood chips each time you grill.

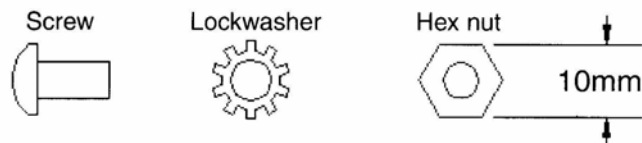
**COMPANION GRILL REPLACEMENT PARTS**



**REPLACEMENTS PARTS LIST**

#	Description	Stock No.
1	GRILL ASSEMBLY	Not servicable separately
2	DRIP PAN	MG2-600
3	COOKING GRID	MG2-300
4	REGULATOR/GAS VALVE	MG2-109
5	HANDLE BRACKET	MG2-202
6	HANDLE SPRING	MG2-250
7	GREASE PAN	MG2-1000, may substitute MG1-1000
8	GREASE PAN LINERS	MG1-1010
9	CHIP TRAY	BHA-3016
10	HARDWARE BAG	MG2-1014
11	MANUAL/DOCUMENTS	MG2-005
12	LEG (4)	MG2-550

**HARDWARE**



## HOLLAND GRILLING TIME CHART

### Grilling

Chicken	3 lb. quartered or halves	40-60 minutes total grilling time
Chicken legs or thighs		45 minutes
Pork Chops	1 inch thick	15 minutes each side
Steak	3/4 - 1 inch thick	9 minutes each side
italian Sausage		40 minutes
Pork Sausage	Patty	8 minutes each side
Pork Ribs		45 minutes
Hamburger	Patty	9 minutes each side
Vegetables	All	30-45 minutes total cooking time -- best in covered dish
Biscuits	Canned	9 minutes one side & 5 minutes other side

### Smoking

Fish	20 minutes total
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**NOTE:** Remember, the Holland Grill needs to warm up completely. The "HIGH" setting provides a cooking temperature of approximately 450 degrees F. The "MED" setting provides a cooking temperature of approximately 400 degrees F. The "LOW" setting provides a cooking temperature of approximately 350 degrees F. Use the "MED" setting with the cooking time shown above. The cooking times shown above are based on 400 degrees F. cooking temperatures. All grill times are approximate, depending on size, weight and individual taste preferences and ARE-BASED ON THE "MED" SETTING. Use of the "HIGH" may shorten cooking times. Use of the "LOW" may lengthen cooking times. Grill lid needs to remain closed at all times during grilling to be accurate with this chart. Each time grill is opened during the grilling process, increase cooking time by approximately 10 minutes. A time chart in any cookbook may also be of assistance.

## GRILLING INSTRUCTIONS

**Fish Grilling:** Allow grill to warm up for 15 minutes. Place fish on grill and season to taste. Allow 20-30 minutes total grilling time, turning at half the grilling time if desired (turning is not necessary).

**Chicken Halves or Quarters:** Place on grill for 60 minutes. Turn at 30 minutes if desired.

**Steak 3/4" - 1" thick:** Allow grill to warm for 15 minutes, then place steaks on grill. Allow 6-10 minutes per side. Ten minutes on each side will produce medium well to well done steaks.

**Hamburger:** Same as steak.

**Ribs:** Allow grill to warm for 15 minutes, place ribs on grill. Allow 40-60 minutes grilling time. Turn at half the grilling time if desired (not necessary). Baste or dip in sauce at any time.

**Whole chicken:** Allow grill to warm up. Season chicken with Brad's seasoning mix. Grill for 1 1/2 hours.

**Turkey breast:** Allow grill to warm up. Grill 10 minutes per pound, or until internal temperature reaches 170 degrees F.