

Holland Grill “Hot Tip” Sheet

- **Season the grill:** Before you grill on the Holland for the first time, spray the food grid, drip pan and the inside of the lid with PAM or similar spray, **BEFORE YOU LIGHT THE GRILL**, so food does not stick to the grid and the inside is easier to clean. Light the grill and then let the grill burn (lid closed) for about a half-hour with no food on it to burn off the preservatives.
- **Leveling:** Make sure the grill is as level as possible, both side-to-side and front-to-back. If the grill cooks a lot hotter on one side than the other, most likely the grill is not level.
- **Turning on the gas:** (FOR MODELS WITH AUTOMATIC IGNITER) When lighting the Holland Grill, follow these steps: With the **LID OPEN**, a) open the LP **TANK** valve completely b) turn on the gas all the way on the grill’s control panel. c) Immediately as you turn on the gas, turn the automatic striker (in the direction of the arrows) 3 or 4 times rapidly. If the grill does not light shut off all gas and wait 5 minutes (with lid open) then repeat procedure. Close the lid after the burner lights. **(MAKE SURE THE BURNER IS LIT BEFORE YOU WALK AWAY)** When you’re finished, raise the lid, turn the gas off at the grill and then shut off the gas supply at your LP tank. If you shut off the LP tank first, the regulator’s built-in safety device may activate and the grill may not get hot the next time you use it. To reset, turn both the tank and on/off valve off for about 30 seconds. Unscrew the regulator hose from the tank. You will hear a “hissing” sound as it purges any pressure that has built up. Reattach hose and re-light. **NOTE:** Periodically check hoses for cracks and make sure all connections are tight. A little non-ammonia soapy water brushed on with an old toothbrush around the fittings is a good way to check for leaks. Refer to owner’s manual for instructions.
- **Meat temperature:** It’s a good idea to buy a meat thermometer (or Holland’s Digital Temp Probe BHA3052) to check for doneness of large items such as turkeys, roasts, pork loins etc. Check your cookbook that came with the grill for proper temperatures. The grill will cook a little hotter in the summer and cooler in the winter. Adjust cooking times accordingly.
- **Grilling burgers:** Place short-cooking meat items like hamburgers and steaks near the edges of the grill when cooking. The grill is hotter around the outside edges because of the constantly turning convection air. Leave about an inch or so from the edges when placing food on the grid. **DON’T OVERLOAD THE GRILL. Be careful not to splash grease over the edge of the drip pan.** This can cause a flare up. This grill will not give you a 5-minute “charred burger” that’s burnt on the outside and raw in the middle. About 10 minutes on each side and it’ll be the juiciest hamburger you’ll ever eat and done all the way through! **Use Tongs, not spatula!**
- **Experiment:** Make sure you practice a few times before inviting the in-laws over for a feast. It cooks differently than an ordinary gas grill. Think of this grill as an **“outdoor convection oven that grills.”** You are cooking by time and weight now, not by how much a flame burns the food.
- **NO PEEKING!** Don’t constantly open the lid and look at the food like you’re used to doing. Every time you open the lid, you lose about 10 minutes of grilling time. Remember, if you’re looking, you’re not cooking!
- **Cleaning:** Clean your grill occasionally, as needed with the Holland Cleaning Kit. (Putty knives and metal brush) Scrape the “black crunchy stuff” out of the grill as needed. If you let it build up, the grill won’t heat correctly. Make sure your grease drain is unclogged. If it gets something in it and the grease won’t drip out while you’re cooking, run a coat hanger down the drain to clear. **WARNING:** Keep your hands away from the grease bucket when doing this. **The grease will drain out fast and it will burn you!**
- **Flavorings:** Use lots of **Brad’s Carolina Seasoning Mix**...sprinkle it liberally on burgers, hot dogs, steaks, turkeys, hams, ribs, etc. and just about any meat you grill.
- **READ, READ, READ!** As much as you hate to, READ your user’s manual and cookbook that came with your grill. They’re full of great recipes, cooking tips, timing charts and safety rules. Now read them right now!
- **NOTE:** The Classic II, Premier II and older Holland grills require the use of a manual igniter. To light these grills do the following: a) WITH LID OPEN, open the gas on the LP tank all the way. b) Insert igniter device into lighting hole and light. c) With the flame of the manual igniter on, turn the on/off gas valve all the way on. **ALWAYS LIGHT ANY GRILL WITH LID OPEN. MAKE SURE FLAME IS LIT BEFORE YOU CLOSE THE LID AND WALK AWAY.** To turn the grill off, raise the lid, shut off gas at the grill and then close the LP tank valve all the way. **READ INSTRUCTION MANUAL.**