

READ THIS

BOOK FIRST

Instruction Manual



The Holland Maverick

BH421AG6

Gas Grill



The Holland Wrangler

Gas Grill

BH421AG7



L.P. Tank not included.

L.P. NOTICE: This grill shall be connected only to a 20 lb. L.P. cylinder that is equipped with a Sherwood Valve #PV3349 and an overfill protection device (OPD).

GAS-FIRED



3RR4

www.hollandgrill.com

ANSI Z21.58b - CSA 1.6b - 2010

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



DANGER

IF YOU SMELL GAS:

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



WARNING

1. DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE LIQUIDS OR VAPORS 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.



IMPORTANT

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 the grill grid. Some smoke may appear during this period. This is the preservative used during manufacturing. After initial heating, the grill is ready for use. After burning off the grill, spray the food grid, drip pan and the inside of the lid with PAM or similar spray, so food does not stick to the grid and the inside is easier to clean.

GRILL INSTALLER - LEAVE THIS INSTRUCTION BOOKLET FOR THE GRILL OWNER.

GRILL OWNER - SAVE THIS INSTRUCTION BOOKLET FOR FUTURE REFERENCE.



WARNING

DO NOT LET CHILDREN OPERATE OR PLAY NEAR GRILL.

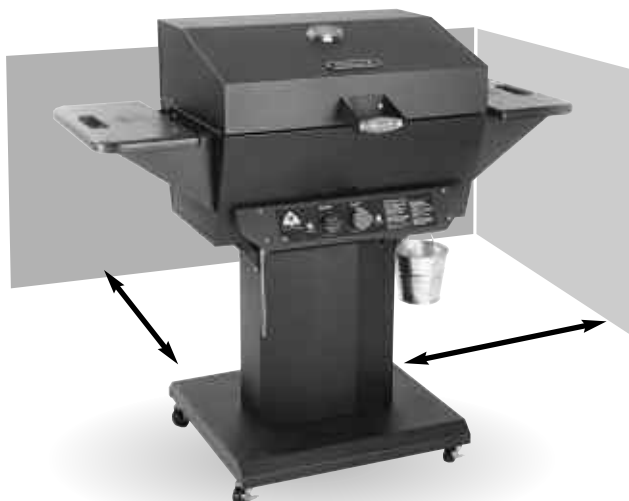
KEEP GRILL AREA CLEAR AND FREE FROM MATERIALS THAT BURN

DO NOT BLOCK AIR VENTS IN GRILL

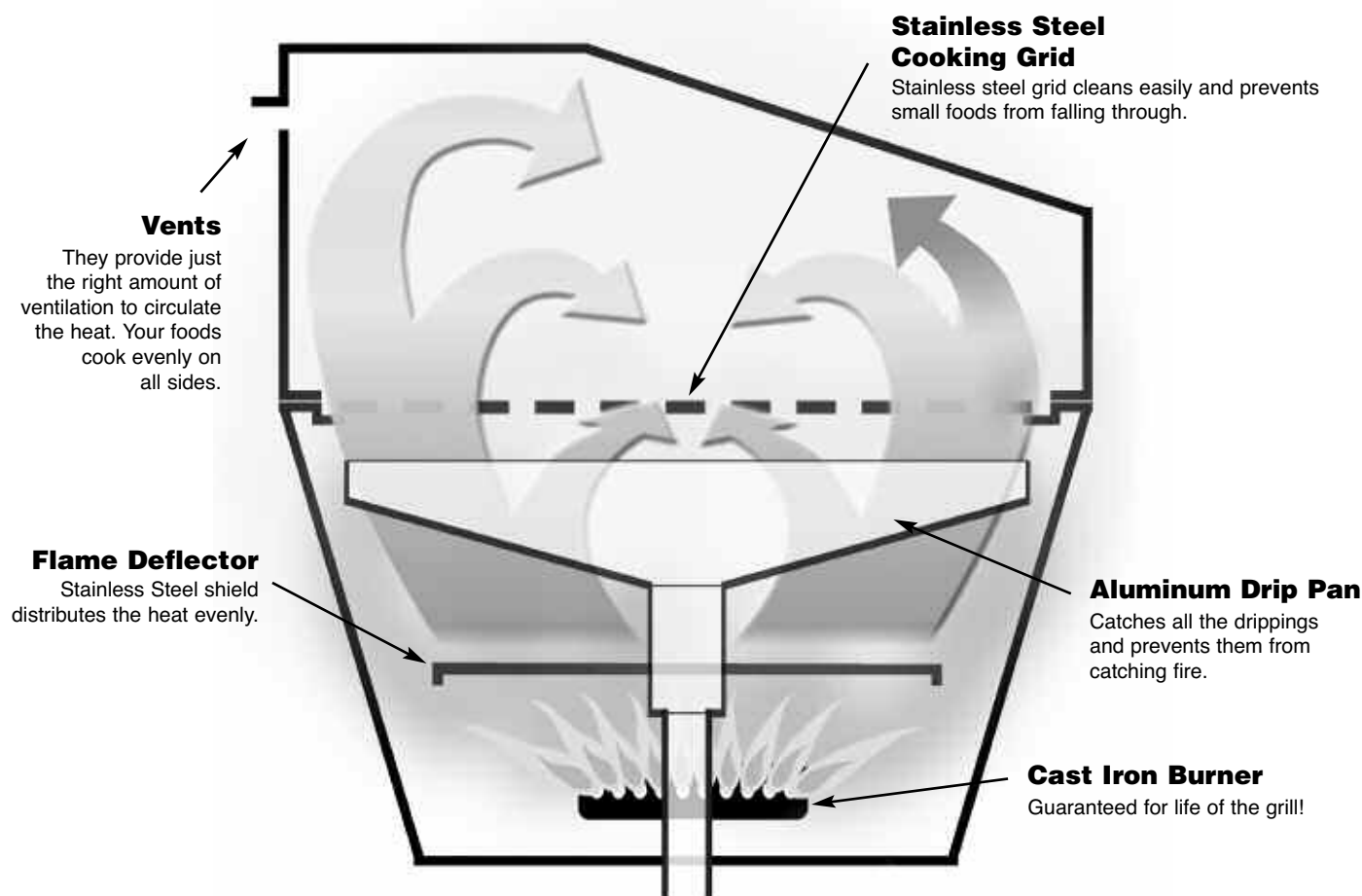
CHECK BURNER FLAMES REGULARLY

USE GRILL IN WELL VENTILATED SPACE. NEVER USE GRILL IN ENCLOSED SPACE SUCH AS GARAGE, PORCH OR COVERED PATIO.

USE GRILL AT LEAST 3 FT. FROM ANY WALL OR SURFACE. MAINTAIN 10 FT. CLEARANCE TO OBJECTS THAT CAN CATCH FIRE



Cutaway Side View of your patented Holland Grill No Flare-up System



**Simply close the lid and cook by time.
It's guaranteed not to flare-up.**

Thank you for purchasing a Holland Grill. This is truly a grill that you, your family and friends will use and enjoy for many years to come.

Many years of research and new technology have gone into the entire line of Holland grills, ensuring they are safe, easy to use and grill to perfection. It's important that you are aware that **the Holland Grill is unlike any other grill** on the market today. By design, it allows you to grill, steam, smoke or bake without the worry of flare-ups associated with ordinary grills.* Now you can relax while preparing food without the worry and nuisance of trying to control flames that will ruin your food.

Not only will you be able to enjoy time with friends and family while you grill worry-free, you'll be able to do so for years to come. All Holland grills are made of top quality materials which give them a sturdiness that will last for years. We use only the best materials to ensure your new grill will look like new and cook like new well into the future. This grill was designed and made for hassle-free outdoor cooking.

Please read and follow all the instructions in this manual.

*The Holland Maverick Grill does not have the steaming feature.



HOLLAND GRILL OWNERS MANUAL

Safety Information

Please read carefully.

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.

FOR YOUR SAFETY

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 PERCENT FULL; AND
(C) IF THE INFORMATION IN “(A)” AND “(B)” IS NOT FOLLOWED EXACTLY, A FIRE CAUSING DEATH OR SERIOUS INJURY MAY OCCUR.

- THIS GRILL IS NOT INTENDED TO BE INSTALLED IN OR ON RECREATIONAL VEHICLES AND/OR BOATS.
- KEEP OUTDOOR COOKING GAS APPLIANCE AREA CLEAR AND FREE FROM COMBUSTIBLE MATERIALS, GASOLINE AND OTHER FLAMMABLE VAPORS AND LIQUIDS
- THIS GRILL SHALL ONLY BE CONNECTED TO AN LP CYLINDER WITH AN OVERFILL PROTECTION DEVICE (OPD).
- THE GRILL SHOULD BE LIT AND ALLOWED TO OPERATE FOR AT LEAST 30 MINUTES BEFORE USING FOR THE FIRST TIME TO ALLOW PRESERVATIVE TO BURN OFF. AFTER SMOKE STOPS COMING OUT OF STACKS, GRILL IS READY FOR YOUR USE AND ENJOYMENT.
- THIS GRILL IS NOT FOR COMMERCIAL USE
- THIS COOKING APPLIANCE IS FOR OUTDOOR USE ONLY AND SHALL NOT BE USED IN A BUILDING, GARAGE OR ANY OTHER ENCLOSED AREA.
- EXCESSIVELY WINDY OR COLD CONDITIONS MAY AFFECT GRILL COOKING PERFORMANCE.
- CHOOSE ONLY A LEVEL LOCATION FOR GRILL OPERATION. THE HOLLAND GRILL MUST BE SITTING SECURELY ON A LEVEL SURFACE FOR PROPER OPERATION AND EVEN HEAT DISTRIBUTION.
- YOUR GRILL IS MADE FOR OUTDOOR USE ONLY
- THE VENT STACKS AND THE AIR INTAKE OPENINGS SHOULD NEVER BE BLOCKED OR CLOSED DURING GRILL OPERATION.
- MINIMUM CLEARANCE FROM SIDES AND BACK TO COMBUSTIBLE CONSTRUCTION, 36 INCHES (94CM) FROM SIDES AND 36 INCHES (94CM) FROM BACK. IT IS VERY IMPORTANT TO OBSERVE AND MAINTAIN THE PROPER CLEARANCES FROM COMBUSTIBLE CONSTRUCTION.
- DO NOT USE THIS OUTDOOR APPLIANCE UNDER OVERHEAD COMBUSTIBLE SURFACES.
- DO NOT STORE A SPARE LP GAS CYLINDER UNDER OR NEAR THIS APPLIANCE.

WARNING: FOLLOW LOCAL CODES

- THE INSTALLATION OF THIS APPLIANCE MUST CONFORM WITH EITHER THE NATIONAL FUEL GAS CODE ANSI STANDARD REFERENCED WITH THE FOLLOWING: ANSI Z223.1/ NFPA 54, NATURAL GAS AND PROPANE INSTALLATION CODE; CSA B149.1, OR PROPANE STORAGE AND HANDLING CODE, B149.2, OR THE STANDARD FOR RECREATIONAL VEHICLES, ANSI A 119.2/NFPA 1192, AND CSA Z240 RV SERIES, RECREATIONAL VEHICLE CODE, AS APPLICABLE”.
- INSTALLATION SHALL BE IN ACCORDANCE WITH CAN/CGAB149.1 NATURAL GAS AND PROPANE INSTALLATION CODE AND LOCAL CODES WHERE APPLICABLE.

The Fuel System

Gas grills are used SAFELY by millions of people when following simple SAFETY precautions.

The items in the fuel system are designed for operation with the Holland Grill. They must not be replaced with any other brand. (See parts list for replacement items.)

GAS BURNER: The gas burner is constructed of heavy cast iron and should not require maintenance other than inspection for insect nests inside the venturi. If you remove the burner for cleaning, it must be reinstalled exactly as removed.

AIR SHUTTER: See item 11 in lighting instructions (see figure 6 for details.)

BURNER VALVE: The burner valve is operated in only two positions. The Off position is when the handle is across (perpendicular to) the burner, which stops the flow of gas. When the valve has been set in the Off position, it is important to close the valve at the LP gas cylinder. The LP gas cylinder is the primary valve and must be closed when the grill is not in use. The On position is when the handle is in line with the burner (see figure 6 for details. See lighting instructions for more information.) The burner valve controls the heat allowed in the grill by means of a plug orifice. This device is set at the factory and must not be tampered with or replaced. Turn off LP supply at cylinder when appliance is not in use.

ONLY A FACTORY SUPPLIED VALVE SHOULD BE USED. (See the parts list for replacement items.)

LP GAS HOSE: The LP gas hose is designed for use with LP gas only. Use with any other gas is dangerous. The hose is made of a flexible material to make it easy to install. This material is subject to considerable twisting and turning during installation. It is very important that the hose be inspected for cracks, cuts, abrasions, wear and loose fittings before each use of the outdoor cooking gas appliance. The visual inspection should include leak testing the entire length of hose and fittings. (See final assembly instructions for more information.)

If the hose shows signs of damage or leakage, it must be replaced prior to the operation of the grill. Only a factory authorized replacement part can be used. (See the parts list for replacement items.) Failure to properly inspect or replace hose with an authorized replacement may result in accident or injury.

LP GAS REGULATOR: CAUTION: Use only the gas pressure regulator and hose supplied with this appliance. This regulator and hose is set for an outlet pressure of 11 inches water column. Substitution of regulator and hose by any other device or any other manufacturer's regulator and hose is dangerous and could result in serious injury. (See the parts list for replacement items.)

IMPORTANT LP CYLINDER INFORMATION: Failure to follow these DANGER statements exactly may result in a fire causing death or serious injury.

The Holland Co. Inc. recommends the use of cylinder manufacturers Manchester and Worthington, Woldale with a 47.6 lb water capacity.



Other cylinders may be acceptable for use with the appliance provided they are compatible with the appliance retention means (see figure 9 on page E6 for retention means point of contact).

PROPANE FUEL: Warning – propane is a flammable gas. Improper handling may result in an explosion and/or fire and serious accident or injury. Your grill is set to operate on Propane (LP) gas and is equipped with the proper orifice for this gas. Caution: Do not connect this grill to any gas supply except propane or natural 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 gas 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 an LP gas cylinder with a nominal LP gas capacity of 20 pounds. Such a cylinder is approximately 12-3/8" in diameter with an overall height of 18-1/16". 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 gas cylinders of the U.S. Department of Transportation (DOT) (4BA-240) and the National Standard of Canada CAN/CSA-B339, Cylinders, Spheres, and Tubes for the transportation of dangerous goods. Only a cylinder equipped with an overfill protection device (OPD) should be used.

The LP gas cylinder shall be used only outdoors in a well ventilated space and not in a building, garage, or any other enclosed area. The LP gas cylinder is designed to be used, stored, and transported in the upright position. The Holland Grill may be stored indoors if the LP gas cylinder is removed and stored outdoors. NEVER turn the cylinder upside down or on its side. Always transport, store and use your cylinder in the upright position. Cylinders must be stored outdoors out of the reach of children and must not be stored in a building, garage or any other enclosed area.

The cylinder must be provided with a Sherwood valve, part #PV3349, which will connect with (quick connect) the QCC-1 Fitting provided on each of our LP (propane) grills. Must also have a safety relief device having a direct communication with the vapor space of the cylinder. The cylinder supply system must be mounted vertically for proper vapor withdrawal. The cylinder shall include a collar to protect the cylinder valve. The grill must be connected to the gas supply by a hose. Turn off LP supply at cylinder when appliance is not in use.

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

Filling the gas cylinder requires removing it from the grill. The cylinder is attached to the grill by connecting the regulator assembly to the outlet portion of the gas cylinder valve. This connection is made by the QCC-1 fitting pictured in Figure 1. The large plastic nut fits on the outside of the threads and turns right, or clockwise to tighten. No tools are necessary. Hand tight is sufficient. If a good connection is not achieved, the safety valve inside will not permit the proper amount of gas to flow. When connecting the regulator to the cylinder valve, be sure the pressure relief valve is directed away from the front and away from the grill. If the relief valve should open, the propane will be directed where it is likely to do

the least harm. To disconnect regulator assembly turn large plastic nut left or counter-clockwise. When disconnecting and connecting the gas cylinder, be careful that the regulator assembly does not strike the grill, the ground, or any other surface. If any difficulty at all is had in connecting or disconnecting the regulator assembly to the cylinder valve, contact your local gas supplier for assistance.

When disconnected from the cylinder, a valve cap must be installed. (See figure 1.) Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane. Failure to install a valve cap when the cylinder is disconnected from the fuel system is dangerous and may result in accident or injury.

When re-connecting the LP gas cylinder, be sure to tighten the fitting until snug. This connection, as well as all other fittings and connections between the cylinder and burner valve, should be inspected for damage and leak tested after every filling or re-connection.

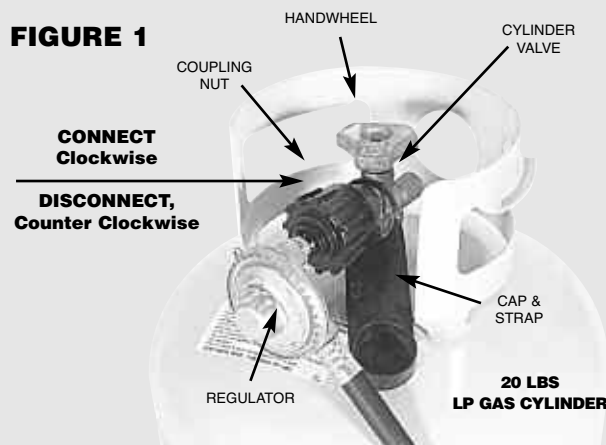
Keep any electrical supply cord and fuel supply hose away from any heated surface.

NATURAL GAS: If natural gas is used, contact your local supplier to set it up properly. The N.G. Holland Grill is set to operate at 7 inches water column pressure, using an orifice with a #48 drill size. If your grill seems too hot, first call your local gas company to determine what pressure you have.

Never allow anyone to change orifice size without authorization from factory.

SPARK IGNITER: This grill is equipped with a rotary Piezo igniter system. A simple Clockwise rotation of the igniter knob produces a spark at the burner head, lighting the burner. To check that the spark igniter is working properly, leave gas supply turned OFF and observe the spark by looking through the peep hole above the control panel or from below the control panel to the left side of the burner in the burner opening. A small blue spark should be visible at the left side of the burner head every time the igniter "fires". A loud "hammer" like sound is produced by the mechanism when sparking.

FIGURE 1



HOLLAND GRILL ASSEMBLY INSTRUCTIONS

Fasteners Guide



4 Caster Wheels, locking wheels go in front, 3/8" washer, lock washer and nut



#10 - 24 x 1" Carriage Bolt, Lockwasher & Locknut, Side shelves



1/4 - 20 x 1/2" Hex Head Bolt, Nut and lockwasher, Angle brackets



1/4 - 20 x 1/2" Hex Head Bolt and lockwasher, Attach most parts of the grill



#10-24 x 1/2" Pan Head Phillips, lockwasher & T-nut, Attach Lid stops.



LP Tank bracket, 1/4 - 20 x 5/8" Thumbscrew, Attach tank hold down bracket



2 Lid hinges, Attach grill bottom to grill lid

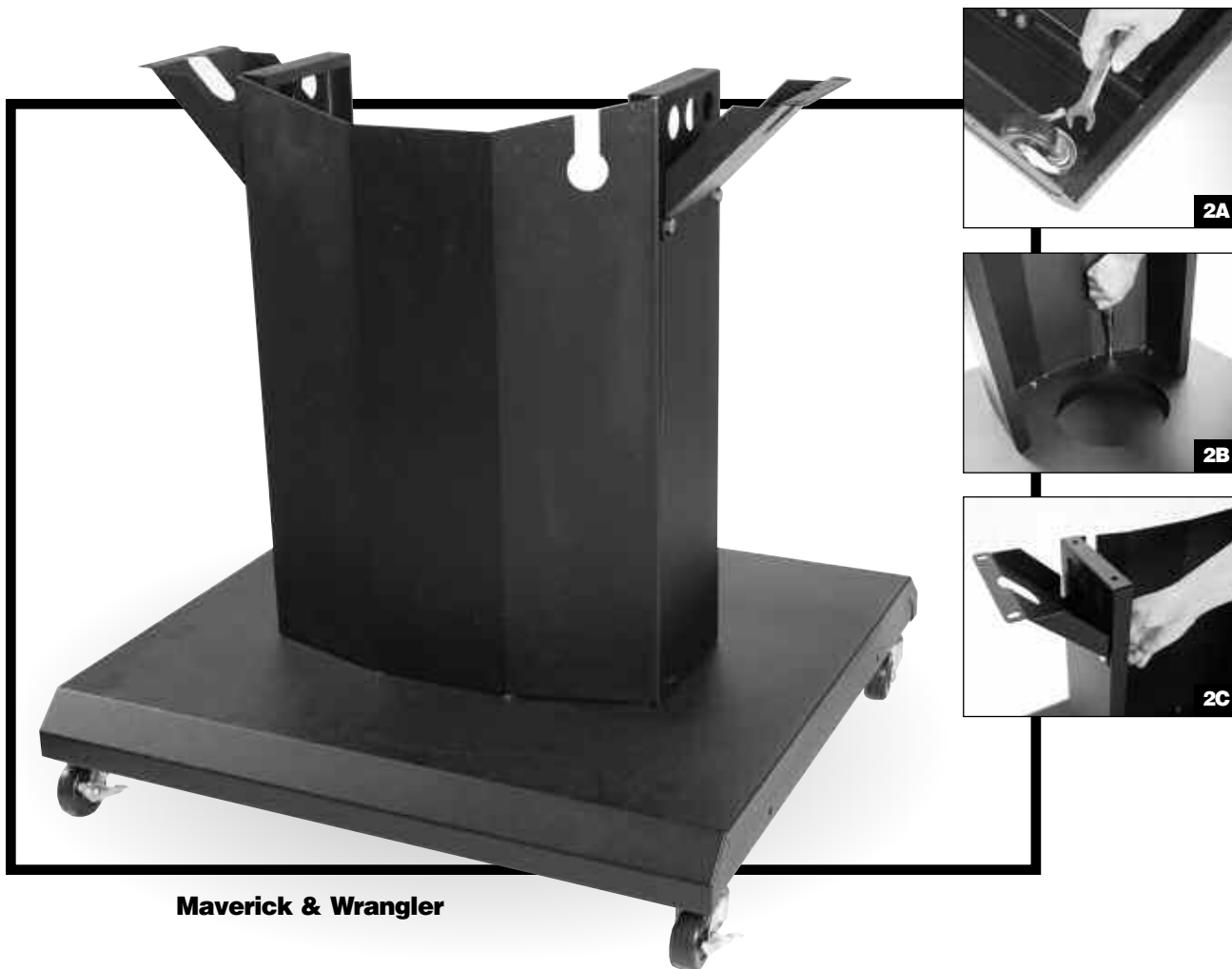


Bucket bracket, Provides hook to hang grease bucket

Tools Needed:

1. Phillips screwdriver
2. 3/8" & 7/16" nut driver
3. adjustable and 9/16" wrench for the wheel casters





Maverick & Wrangler

Step 1. Open Boxes MAVERICK & WRANGLER

- On a flat surface (table or garage floor), OPEN AND EMPTY BOTH BOXES. REFER TO THE CONTENTS LIST TO BE SURE NO PARTS ARE MISSING. Tighten all factory installed fasteners that may have loosened during shipping.

Step 2. MAVERICK & WRANGLER Assemble Grill Base

Select the following parts for assembly:

- | | |
|--------------------------|-----------------------------|
| 1. grill base | 3. base pedestal |
| 2. casters (4 ea) | 4. corner braces (2) |

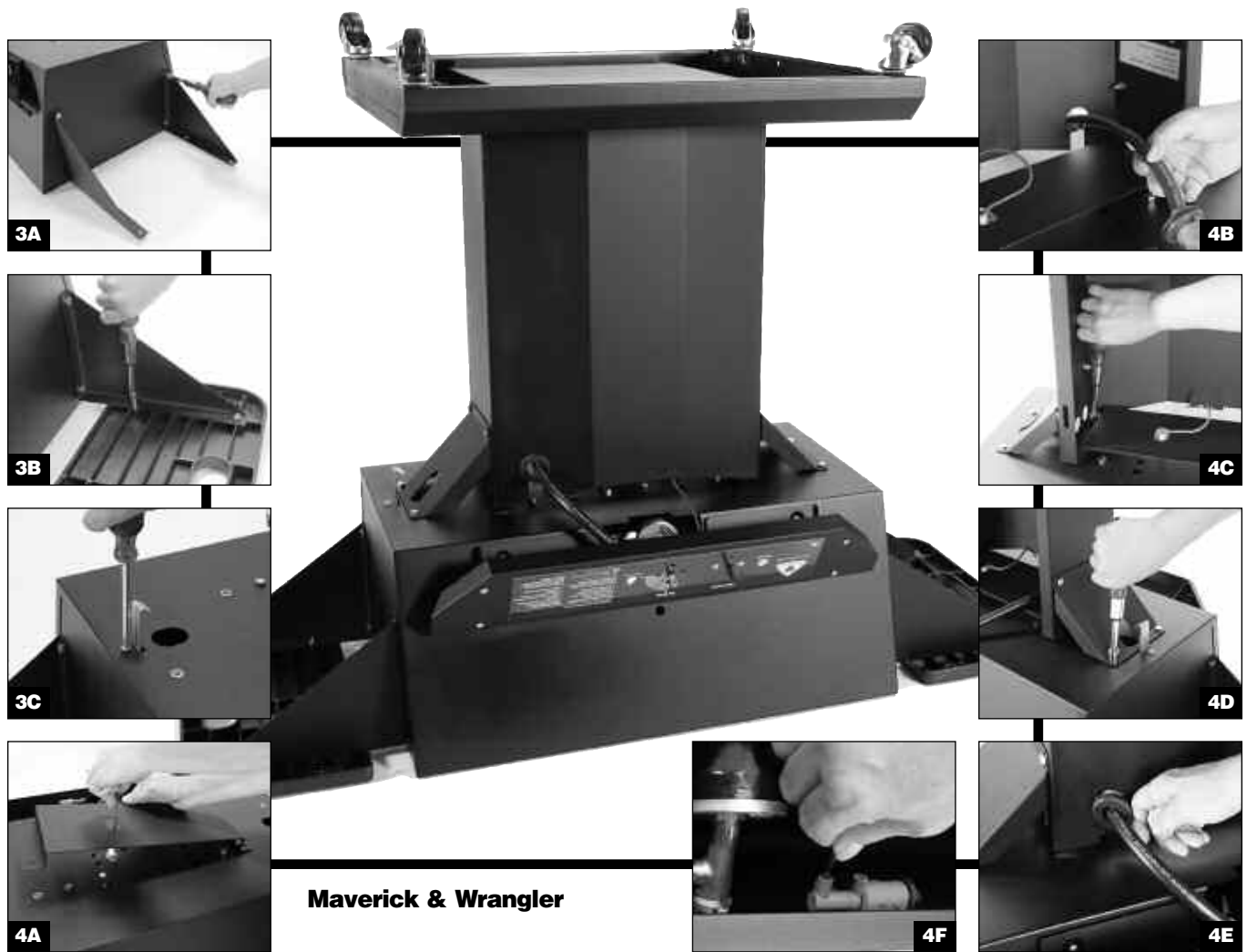
- **A.** Lay base assembly on its back or side. Insert caster into hole on base assembly, use 3/8" flat washer, lock washer and nut to secure. Tighten securely. Repeat for other 3 corners. **NOTE:** Locking casters go on the front. Lock the casters to prevent cabinet from moving around during assembly.
- **B.** Turn the grill base back over so the casters are on the floor. Attach the base pedestal to the grill base using 8-1/4-20 x 1/2 Hex Head Bolts and lock washers. Tighten securely.
- **C.** Attach the two corner braces to the grill pedestal using 4-1/4-20 x 1/2 Hex Head Bolts, lock washers and nuts. Make sure the large oblong drain pipe hole is away from the base pedestal. See image 2C. Finger tighten only.

Step 3. MAVERICK & WRANGLER Assemble Grill Bottom Shell

Select the following parts for assembly:

- | | |
|---------------------------------|---------------------------------|
| 1. grill bottom shell | 3. shelf brackets (4 ea) |
| 2. bucket hanger bracket | 4. shelves (2 ea) |

- **A.** Select one of the shelf brackets and bolt it to the grill bottom end panel using 1/4-20 x 1/2 Hex Head Bolts and lock washers. At this point, finger tighten only. Repeat for each of the 3 remaining brackets.
- **B.** Position the shelf onto the brackets as shown. Using 10-24 x 1 Carriage Bolts, lock washers and nuts, tighten securely to brackets. Now securely tighten shelf brackets. Repeat for opposite side.
- **C.** Insert the bucket hanger bracket into the slot and secure with one #10 - 24 x 3/8" Pan Head Phillips bolt and lockwasher. Secure tightly.



Maverick & Wrangler

Step 4. MAVERICK & WRANGLER Attach Grill Base to Grill Bottom Shell

Select the following parts for assembly:

- | | |
|-------------------------|----------------|
| 1. grill bottom shell | 3. heat shield |
| 2. assembled grill base | |

- **A.** Select the heat shield and position it over the 4 bolt holes in the grill base. Make sure the oblong opening in heat shield aligns with the factory installed spark igniter and feed the wire through the hole.
- **B.** Position the assembled grill base on top of the heat shield.
IMPORTANT: Route the gas hose and regulator through the opening in the base pedestal before proceeding.
- **C.** Secure grill base assembly to the grill bottom shell using 4-1/4-20 x 1/2" Hex Head Bolts and lock washers. You might find it helpful to use the phillips head screwdriver to help align the grill base, heat shield and grill bottom shell holes. Tighten securely.
- **D.** Secure corner braces to the grill bottom shell using 4-1/4-20 x 1/2" Hex Head Bolts and lock washers. Tighten securely. Now tighten the 4 Hex Head Bolts, lock washers and nuts that secure the corner braces to the grill pedestal.
- **E.** Install the gas hose rubber grommet on the gas line into the opening of the grill pedestal to protect from chaffing.
- **F.** Attach igniter wire to igniter control knob. Push firmly.

Step 5. MAVERICK & WRANGLER Attach Grill Lid to Grill Bottom Shell

Select the following parts for assembly:

- | | |
|----------------------------|---------------------------|
| 1. grill lid hinges (2 ea) | 3. grill lid stops (2 ea) |
| 2. thermometer | |

- **A.** Turn the assembled grill bottom and pedestal over so it now sits on the four casters. Place the grill lid onto grill bottom assembly. Fasten the two body hinges to the lid assembly using 8-1/4-20 x 1/2 Hex Head Bolts and lock washers. Align the grill lid top with the grill bottom then tighten all 8 hinge bolts completely.
- **B.** Select one of the lid stops. Insert the end of the lid stop with the slot in it into the slot in the grill body bottom. Insert a T-Nut through slot in lid stop. Insert 10-24 x 1/2 Phillips Head Screw with lock washer into the hole in the grill bottom and screw it into the T-Nut. Tighten completely. Be sure that the T-Nut does not pinch the lid stop to the side of the grill body. When the T-Nut is tight, the lid stop will move up and down freely. Repeat for opposite side.
- **C.** Open lid just enough to insert lid stop into slot in lid end panel. Then, insert a T-Nut through single hole in lid stop. Insert 10-24 x 1/2 Phillips Head Screw with lock washer into the hole in the lid and screw it into the T-Nut. Tighten completely. Be sure that the T-Nut does not pinch the lid stop to the side of the grill lid. The lid should move smoothly when opened and closed. Repeat for opposite side.
- **D.** Install the thermometer through the three small holes in the center of the lid. Using an adjustable wrench, **VERY GENTLY**, snug thermometer securing nuts. **DO NOT OVERTIGHTEN.**



Maverick only



Step 6. MAVERICK ONLY (Step 6. Wrangler on next page) Lid Handle, Control Knobs & Drip Pan Drain

Select the following parts for assembly:

- | | |
|------------------------|------------------|
| 1. handle bracket | 4. control knobs |
| 2. grill spring handle | 5. drip bucket |
| 3. assembled drip pan | |

- ☐ **A.** Fasten the handle bracket to the grill lid using 2-1/4-20 x 1/2 Hex Head Bolts and lock washers. Tighten securely.
- ☐ **B.** Place the spring handle onto the studs of the handle bracket studs by compressing it and sliding into place.
- ☐ **C.** Install the two control knobs. Red gas control knob. Black igniter knob. Push the black knob until it clicks.

Assemble the Drip Pan (use hardware in small plastic bag)



- ☐ **D.** Place the assembled drip pan into grill bottom. Line up the drain pipe with the hole in the grill bottom making sure pipe extends out bottom and drip pan is setting level. Now place your cooking grid into the grill.

Tank Installation: MAVERICK & WRANGLER

- ☐ Place your 20-lb propane tank into the hole in cabinet base.
- ☐ Connect the regulator and hose assembly to the propane tank valve. This connection is made by the QCC-1 fitting. The large black plastic nut fits over the outside of the tank valve threads and turns right or clockwise to tighten. No tools are needed. Hand tight is sufficient.
- ☐ If a good connection is not achieved, the safety valve inside will not permit the proper amount of gas to flow.
- ☐ Next attach and adjust downward the Tank- Hold-Down bracket to secure the tank. Secure with the 1/4-20 x 5/8 Thumb screw.
- ☐ **Check all bolts and nuts for tightness and then proceed to leak testing.**

Tank Hold down
Bracket and thumb
screw





Wrangler only

Step 6. WRANGLER ONLY

Lid Handle, Control Knobs & Drip Pan Drain

Select the following parts for assembly:

- | | |
|--------------------------|---------------------------------|
| 1. handle bracket (2) | 5. drain pipe & drain valve |
| 2. handle | 6. cooking grid |
| 3. chip tray and bracket | 7. drip bucket |
| 4. drip pan | 8. control knobs (allen wrench) |

- **A.** Select the two handle brackets and handle. First attach the brackets to the lid using 10-24 x 1/2" Carriage Bolts, lock washers and hex nuts. You will find them in a separate small plastic bag. **DO NOT FULLY TIGHTEN AT THIS TIME.**
- **B.** Now place the tube handle between the handle brackets and secure with 1/4-20 x 1" Round Head Phillips screw and lock washer as shown. Tighten both sides completely.
- **C.** Now go back and completely tighten the handle brackets to the lid.
- **D.** Select the chip tray bracket. Attach the bracket to the inside of the grill using 2 #10-24 x 3/8" Pan head Phillips bolts lock washers and hex nuts. Slide the chip tray into place by tilting the knob upwards.
- **E.** Select the drain pipe and the drip pan. Install the drain pipe into the female threaded coupling of the drip pan. Tighten securely by hand.
- **F.** Open the grill lid and Insert the drip pan into place using the lift tabs on the inside edge. Line up the drain pipe with the hole in the grill bottom and make sure the drain pipe extends out the bottom of the grill. The drip pan should be sitting level in the brackets.

- **G.** Place your cooking grid into the grill.
- **H.** Install the brass drain valve onto the drain pipe, hand tighten. **DO NOT OVERTIGHTEN WITH A WRENCH OR PLIERS.** (You may need to remove the valve occasionally for grill cleaning. Hang the drip bucket.
- **I.** Install the control knobs. Press the black igniter knob onto the post on the left firmly until it clicks into place. Place the silver gas control knob onto the gas valve stem and secure the set screw through the opening on the bottom of the control knob using the small allen wrench provided.



Use the provided allen wrench to tighten the set screw through the opening on the bottom of the gas control knob

Tank Installation

See tank installation instructions on previous page



M&W-7

SOAPY WATER GAS LEAK TEST

In a small bowl mix half liquid detergent and half water. Turn on propane tank valve. Using a small brush, soap all connections from tank to grill and look for bubbles. Correct all leaks before proceeding. Turn off propane tank valve.

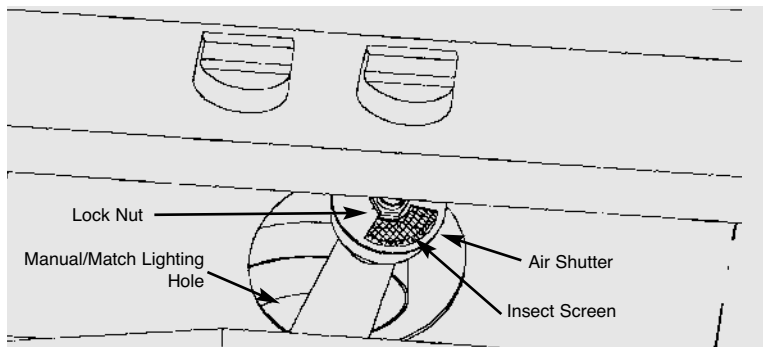
NOTE: The Holland Grill uses a 2-position gas valve on the burner control. The left picture under Figure 6 shows the knob in the OFF position. To turn ON push the knob in and rotate it counter-clockwise to its full travel (about 90 degrees). See right picture under Figure 6. NEVER operate the Holland Grill with the handle in any intermediate position.

FOR NATURAL GAS SUPPLY

The Holland Grill, including the gas off-on valve, must be disconnected from the gas supply during any pressure testing of that system, at test pressures in excess of 1/2 psig.

The Holland Grill must be isolated from the gas supply piping system by closing the individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressure equal to or less than 1/2 psig.

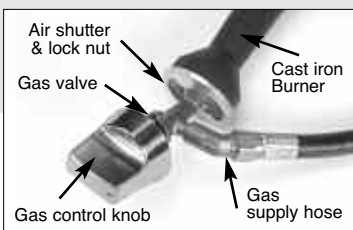
FIGURE 6 CUTAWAY VIEW



Closed (OFF)



Open/Light (ON)



Gas Valve & Hose Connection Detail



Complete Gas System
regulator, hose, on/off valve and cast iron burner

LIGHTING INSTRUCTIONS

REMINDER: TO AVOID SERIOUS INJURY, THE GRILL LID MUST BE OPEN BEFORE YOU LIGHT THE BURNER.

Refer to **Figure 6**.

1. Make sure the propane tank valve and the burner valve are both fully off.
2. Open the grill lid and allow five full minutes to air out.
3. BEFORE EACH USE, inspect the gas system of the outdoor cooking device for damaged hose or loose fittings. Check the hose for wear, abrasions, cuts or kinks. If any damage is found, replace hose and regulator using only factory-approved replacement hose and regulator. Never attempt to light this or any gas grill with a cracked, split, braided, or severely kinked hose or with any broken or leaking fittings.

SPARK IGNITER LIGHTING

4. With the grill lid opened, slowly open valve at propane tank or natural gas supply.
5. Turn the red knob on the gas valve 90 degrees counter-clockwise to the ON position.
6. IMMEDIATELY TURN THE SPARK IGNITER KNOB CLOCKWISE RAPIDLY UP TO 5 TIMES
7. If ignition does not occur in 5 seconds, turn the burner control(s) off, wait 5 minutes, and repeat the lighting procedure.

NOTE: USE PEEP HOLE TO VERIFY THAT BURNER IS LIT BEFORE YOU WALK AWAY FROM THE GRILL.

MANUAL MATCH LIGHTING

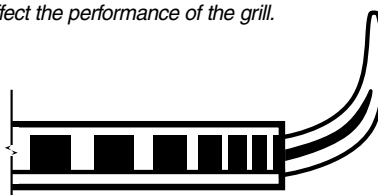
8. With the grill lid opened, slowly open valve at propane tank or natural gas supply. Insert lit match or lighter into left side of burner hole opening, next to burner, up under control panel with flame next to burner head.
9. Turn the red knob on the gas valve 90 degrees counter-clockwise to the ON position. If ignition does not occur in 5 seconds, turn the burner control(s) off, wait 5 minutes, and repeat lighting procedure.
10. When the burner lights remove the match or lighter.

ADJUSTING AIR SHUTTER (without food on the grill)

11. Loosen the lock nut with an 5/8" open end wrench, so you can turn. Adjust the flame by turning the air shutter on the face of the burner valve slowly. When most of the orange color has left the flame, and it has become uniformly pale yellow-to-blue, the flame is properly set. There should be no need for re-adjustment for the life of your Holland Grill, but it is wise to check the flame color each time you light your grill. When proper setting is obtained be sure to re-tighten the lock nut against the valve.

Make sure while looking to adjust or check flame to use the peep hole just above valve. See below: The flame should be blue in color.

NOTE: Some yellow tipping may occur. It's not unusual and will not affect the performance of the grill.



PROPER AIR SHUTTER SETTING

12. After air shutter adjustment, your grill is ready for use – proceed to COOKING INSTRUCTIONS.
13. If the burner did not light properly, wait 5 minutes before attempting to relight, then repeat steps 1-9.
14. If the grill fails to light after the second attempt, call your local LP gas dealer for professional assistance.
15. With the burner lit, gently close the lid and allow the grill to warm for 20-30 minutes.

NOTE: If for any reason the burner should go out, shut off gas at the burner and the LP cylinder. DO NOT attempt to re-light without repeating steps 2-10.

TURNING GRILL OFF

1. Open lid
2. Turn burner valve OFF
3. Turn off LP supply at cylinder when appliance is not in use.
4. CAUTION: Do not attempt to relight without following all lighting instructions.

IMPORTANT: Always shut off the burner valve before closing the tank/gas supply valve. This grill is equipped with a QCC-1 flow-limiting connector which will not reset to allow full gas flow if the supply valve is closed before the burner valve is shut off. If you experience trouble with the grill not heating properly, shut off burner valve, then tank or supply valve. Open lid, wait 5 minutes and follow lighting instructions.

CARE AND MAINTENANCE

There is very little care and maintenance needed. The Holland Grill is designed and made of materials that will last many years with normal use. Following these instructions will improve the longevity and quality of cooking. To assure safe operation of your Holland Grill, the area for cooking should always be kept free of combustible materials of any type, such as gasoline or other flammable vapors or liquids.

Outside of Grill Body: Your Holland Grill can be cleaned easily with warm, soapy water. We recommend cleaning your grill after each use. Do not use wire brushes, scrapers or abrasive cleaners for normal cleaning.

Grid and Drip Pan: The grid is made of high quality stainless steel. The grid should be brushed with a brass, copper, or stainless steel brush immediately after removing food while grill is still warm. The drip pan is aluminum and can be cleaned with a flat scraper such as a putty knife. CAUTION: The drip pan must be kept clean and free of heavy build-up for grill to perform properly, and to eliminate flare-ups. Do not wash drip pan.

Inside Grill: Use warm soapy water to clean this area. Do not allow grease to build up.

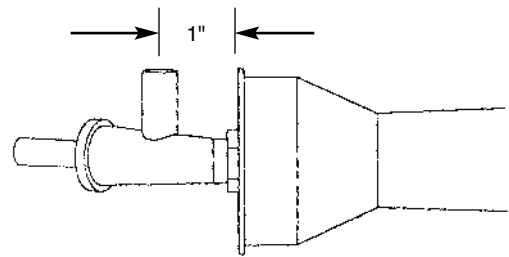
Drain Pipe and Valve: Both must be kept clear of grease and food particles to allow grease to drain properly from drip pan. This must be done to maintain proper operation of your grill.

Food Boards: These are made from high density polyethylene, approved by the FDA for direct food contact. Warm soapy water can be used for cleaning. CAUTION: It should not be used as a chopping block, nor should more than 15 pounds be placed on it at any time.

General: This grill, like all equipment, will look better and last longer if kept out of weather when not in use. CAUTION: Do not store gas tank in closed areas. See instructions or local gas ordinances for care and storage of propane tanks. When using a cover, never place it on the grill until the entire unit has cooled at least 30 minutes.

- Check to be sure all openings into the grill body are free of blockages or debris. Make sure there are no objects or materials blocking the flow of combustion and ventilation air.
- Turn off LP supply at cylinder when appliance is not in use.
- For outdoor use only. If stored indoors, detach cylinder and leave it outdoors.
- Cylinders must be stored outdoors out of reach of children and must not be stored in a building, garage or any other enclosed area.
- Check burner venturi behind air shutter screen for insect nests or blockages. Make sure the passage through the burner venturi is not obstructed. A clogged tube can lead to a fire beneath the grill.
- Keep the ventilation opening(s) of the cylinder enclosure free and clear from debris

Location of the valve to the Burner: If the burner valve is ever removed for cleaning or replacement, it should be re-installed to the dimension shown below. Measure from the center of the valve inlet to the face of the burner air shutter. This assures correct positioning of the orifice in the burner venturi.



IMPORTANT - 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 the grill grid. Some smoke may appear during this period. This is the preservative used during manufacturing. After initial heating, the grill is ready for use.

For easier cleanup, make sure the grill is off then spray the food grid, drip pan and the inside of the lid with PAM or similar nonstick spray.

MOVING INSTRUCTIONS

CAUTION: NEVER MOVE GRILL WITH BURNER LIT OR WITH WATER IN DRIP PAN.

Moving in your yard or deck: Make sure gas is turned off at burner valve and tank valve. Be sure lid is closed. Unlock casters and push to desired location, first checking for holes or obstacles that may cause tripping or falling. Re-lock casters after moving.

Moving on trailer or truck: Follow all steps above. Before loading, secure lid closed. After loading, be sure to tie down securely to prevent damage.

NEVER transport your grill with propane tank connected.

CAUTION: Always secure propane tank tightly to truck or trailer.



M&W-9

COOKING ON YOUR HOLLAND GRILL

IF YOU'RE LOOKING, YOU'RE NOT COOKING! SIMPLY CLOSE THE LID AND COOK BY TIME.

The Holland Grill has no temperature controls. This means the temperature remains constant; it's simply a matter of timing. Refer to most any cookbook for the cooking time of an item cooked at the recommended 400 degree temperature. Remember, you will probably want to turn the food over once at approximately half the cooking time on short cooking time items.

The Holland Grill is a unique outdoor gas grill. It's indirect, radiant heat keeps the flame off the food to give you moist, juicy, tender food without the hassle. It is important to realize cooking on a Holland Grill uses a different process in order for the grill to perform correctly. It is essential that the lid remain closed while grilling.

GRILLING

With the Holland Grill, you get juicy, moist burgers every single time. An average hamburger, under normal circumstances, should take approximately 10 to 12 minutes on each side. Thicker burgers will simply take a few more minutes per side. The same grilling times will give you a "medium" doneness on a 3/4 to one-inch thick steak.

Although the Holland Grill is great for grilling hamburgers, steaks, pork chops, and all the "ordinary" foods people grill, it is unmatched in its ability to grill large foods like whole turkeys, chickens, pork loins, boston butts and beef roasts. It is also unsurpassed in its ability to grill vegetables, pizzas, biscuits, wild game, bacon, baked beans in a dish, apple pie and it grills awesome sausage and biscuits, baked potatoes and meatloafs...and baby back ribs...and wings...and...shrimp... and on and on.

STEAMING (Wrangler only)

Close the drain valve on your HollandGrill. Open the lid and fill the drip pan (sizzle tray) with one gallon of water. Fill it just to the top edge of the drip pan. Light the grill the proper way, close the lid and let it pre-heat for about 20 minutes or until you start to see steam coming from the smoke stacks.

Place your food on the cooking grid and close the lid. Remember, now you're trying to keep the grill temperature LOW. You will have to add more liquid every hour or so as it steams out. Your goal should be cooking at approximately 275 - 300 degrees. Your food will take longer to cook steaming or slow-cooking than it would with regular grilling. Use Holland's digital Temperature Probe to determine when the meat is done.

DRY SMOKING

Maverick - Place Holland Grill Flav-O-Buds in the aluminum chip tray. Place it in one of the rear corners in the space between the top edge of the drip pan and the bottom edge of the flange under the cooking grid (see Figure 9).

Wrangler - Place Holland Grill Flav-O-Buds in the built in chip drawer on the front of the grill.

If additional wood is preferred for either grill, you can use throw-away aluminum tart pans placed in the rear corners of the dry drip pan in the space between the top edge of the drip pan and the flange, and the bottom of grill.

Each pan will smoke up to an hour, depending on how many Flavo-O-Buds you use in each pan. When finished grilling, throw away wood and use fresh each time you grill.

Caution - Make sure Flav-O-buds are cool before you empty the chip tray or chip drawer.

HELPFUL TIPS

Heat it up

For accurate time results, allow your grill to warm up with the lid closed for 20 or 30 minutes prior to cooking.

Turn it with tongs

Using a pair of stainless steel tongs makes it much easier to turn food items on the Holland Grill. Using a spatula could cause grease to splash over the edge of drip pan into the flame and using a fork to stab your meat will let all the juice run out.

Experiment with cooking times

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

Clean it up

Clean your grill regularly. If you let grease build up in the drip pan, it will cause uneven heat at the cooking surface and in severe cases it could cause a grease fire. For best results, clean the cooking grid and the drip pan while the grill is still warm.

Don't blame it on the rain

You may cook on the grill in any weather. If the temperature is extremely hot or cold, it will slightly shorten or increase your cooking time. The Holland grill is perfect for winter grilling, just add a little time and keep that lid closed.

Thermometer

Keep in mind that the temperature reading on the lid thermometer will not be as hot as the temperature of the cooking surface due to it's location.

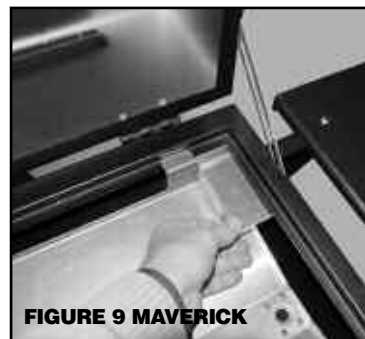


FIGURE 9 MAVERICK



FIGURE 9 WRANGLER



The Holland Grill

America's Greatest Grill

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	10 - 12 minutes each side
Italian Sausage		40 minutes
Pork Sausage	Patty	8 minutes each side
Pork Ribs		45 minutes
Hamburger	Patty	10 - 12 minutes each side
Prime Rib		2 - 2 1/2 hours -- use meat thermometer
Pork Roast		Use meat thermometer
Vegetables	All	30-45 minutes total cooking time -- best in covered dish
Biscuits	Canned	9 minutes one side & 5 minutes other side

Smoking

Turkey	15 minutes per pound
Fish	20 minutes total

NOTE: Remember, the Holland Grill needs to warm up completely. Temperature will remain about 400 degrees F. All grilling times are approximate depending on size, weight and individual taste preference. Grill needs to remain closed at all times during grilling to be accurate with this time chart. Each time grill is opened during the grilling process, increase grilling time by approximately 10 minutes.

Visit www.hollandgrill.com to order the Holland Grill Family Cookbook. It's full of delicious recipes for any occasion.



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).

Fish Smoking: Make sure grill is where you intend to use it. Close valve on drip pan, and fill with 1 gallon water (hot water speeds up process). Add liquid smoke to water and sprinkle small amount on fish. Light grill. You will feel steam on top of stacks in about 15 minutes, then place fish on grill for approximately 20 minutes. Add seasonings at any time.

Shellfish: (oysters, clams, crab legs, etc.): Same as fish smoking, allow 15-30 minutes grilling time.

Turkey Bar-B-Que: Allow 15 minutes warm up time. Place turkey on its back in center of grill. Allow 15 minutes grilling time per pound. Not necessary to turn.

Turkey Smoked: Follow same procedure as smoking fish. Grill 15 minutes per pound and use meat thermometer to test for doneness.

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 10-12 minutes per side. Ten minutes on each side will produce medium well to well done steaks. Adjust to your taste

Hamburger: Same as steak.

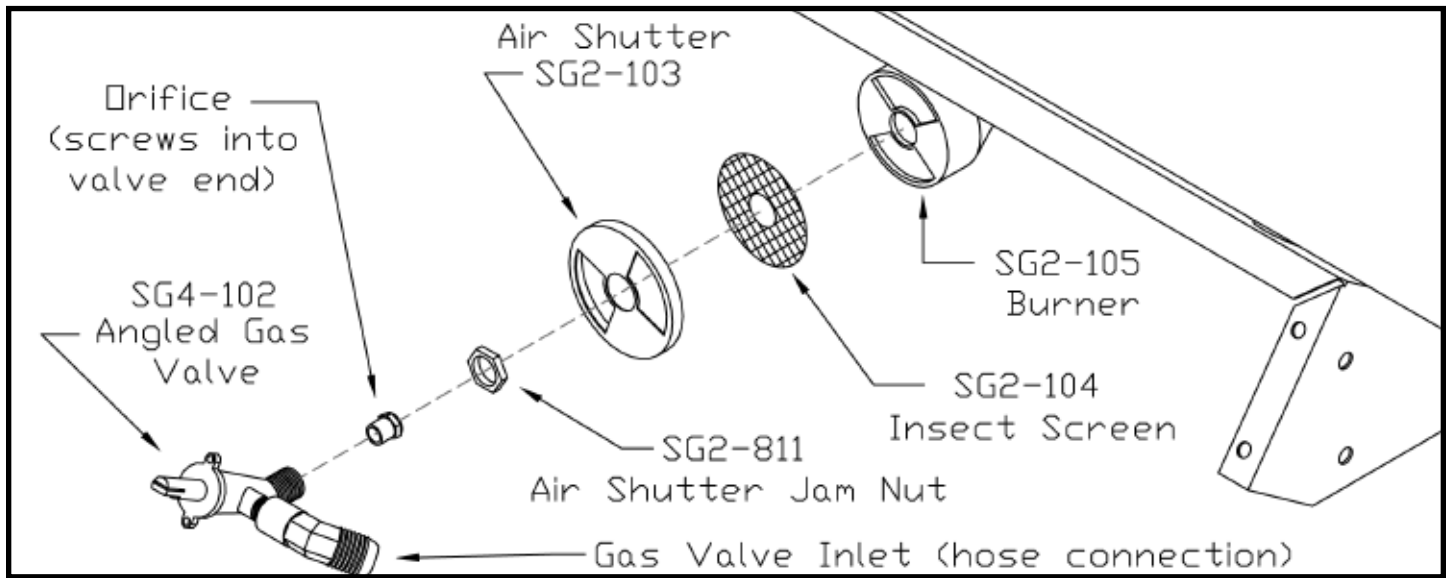
Ribs: Allow grill to warm for 15 minutes, place ribs on grill. Allow 40-60 minutes grilling time. Turn at half the grilling time if desired (not necessary). Baste or dip in sauce at any time.

Roast (pork, beef, lamb, etc.): Place in center of grill. Pans or aluminum foil are not necessary. Allow 20 minutes per pound grilling time. Use meat thermometer.

By design, the natural convection airflow of all Holland Grills means that the outside edges of the cooking surface are hotter than the center. This tip may help you finish those burgers a little faster.



MAVERICK-WRANGLER GRILL GAS CONVERSION INSTRUCTIONS



SG5-LABEL-LP GAS CONVERSION INSTRUCTIONS MAVERICK/WRANGLER MODELS Natural Gas to LP (propane) Gas

- STEP 1 Close valve at gas supply.
- STEP 2 At the grill, remove on/off knob from gas valve.
- STEP 3 Remove the control panel by removing the Phillips head screws.
- STEP 4 Using 2 wrenches, loosen and remove the supply line from the gas valve inlet.
- STEP 5 Using a wrench, loosen air shutter jam nut by turning counter-clockwise.
- STEP 6 Remove gas valve from burner by turning counter-clockwise.
- STEP 7 Remove the No. 48 orifice from gas valve. It is the hex shaped fitting located in the end that was screwed into the burner.
- STEP 8 Replace the No. 48 Natural gas orifice with the No. 55 LP (propane) gas orifice. Installation is the reverse.
- STEP 9 Use only a Holland Grill factory authorized LP (propane) hose and regulator assembly.
- STEP 10 Attach the regulator hose to the gas valve inlet and then attach big black plastic nut to LP tank.
- NOTE: Be sure to properly adjust the air shutter before tightening the jam nut.

WARNING: After installation is complete check for leaks using a soapy water solution. Tighten fittings as necessary to correct. NEVER OPERATE THIS APPLIANCE OR ANY OTHER APPLIANCE WITH A GAS LEAK. SERIOUS INJURY OR DEATH MAY OCCUR!

SG5-LABEL-NAT GAS CONVERSION INSTRUCTIONS MAVERICK/WRANGLER MODELS LP (propane) Gas to Natural Gas

- STEP 1 Close valve on LP (propane) tank.
- STEP 2 Disconnect and remove the regulator and hose assembly from the LP (propane) tank by unscrewing counter-clockwise the large black plastic nut.
- STEP 3 At the grill, remove on/off knob from gas valve.
- STEP 4 Remove the control panel by removing the Phillips head screws.
- STEP 5 Using 2 wrenches, loosen and remove the regulator hose from the gas valve inlet. Save for possible future use.
- STEP 6 Using a wrench, loosen air shutter jam nut by turning counter-clockwise.
- STEP 7 Remove gas valve from burner by turning counter-clockwise.
- STEP 8 Remove the No. 55 LP (propane) gas orifice from gas valve. It is the hex shaped fitting located in the end that was screwed into the burner.
- STEP 9 Replace the No. 55 LP (propane) gas orifice with the No. 48 Natural gas orifice. Installation is the reverse.
- NOTE: Be sure to properly adjust the air shutter before tightening the jam nut. Place conversion sticker in highly visible location.

WARNING: After installation is complete check for leaks using a soapy water solution. Tighten fittings as necessary to correct. NEVER OPERATE THIS APPLIANCE OR ANY OTHER APPLIANCE WITH A GAS LEAK. SERIOUS INJURY OR DEATH MAY OCCUR!

HOLLAND MAVERICK REPLACEMENT PARTS

Model BH421AG6

The Holland Maverick parts are made from quality stainless steel, aluminum and aluminized steel with a quality powder coat paint finish.



MAVERICK REPLACEMENTS PARTS LIST

Stock No.	Description	Stock No.	Description
SS1-701SS	BLACK SIDE SHELF	AG4-281	THERMOMETER
MAV-100 RIVNUT	BOTTOM SHELL	AG4-511A	LOCKING METAL CASTER
MAV-103 WELD	WELD AIR BAFFLE	AG4-512A	NON LOCKING METAL CASTER
MAV-104 WELD	BOTTOM REINFORCEMENT WITH WELDNUTS	SG2-202A	SPRING HANDLE
MAV-107 WELD	DEFLECTOR PLATE ASSEMBLY	SG4-150	GAS KNOB
MAV-155 ASSY	CONTROL PANEL WITH PIEZO	SG5-752	IGNITER KNOB
MAV-170 ASSY	CP BKT WITH LIGHTER CHAIN	MAV-603	DRIP PIPE ASSEMBLY
SG2-531	LIGHTER WITH CHAIN	SG2-101	BLACK HINGE
SG2-1000	BUCKET	SG2-202 ASSM	SPRING HANDLE BRACKET WITH STUDS
SG2-105	BURNER	SS5-303C ASSM	BUCKET HANGER
SG2-109	HOSE AND REGULATOR	SS5-914C	LID STOP
SG4-102	GAS VALVE	MAV-200 RIVNUT	LID SHELL
SG4-751	ELECTRODE	MAV-600	DRIP PAN
AG4-702	SHELF BKT LF, RR	SG2-300	COOKING GRID
AG4-703	SHELF BKT LR, RF	MAV-530 WELD	BASE
AG2-160	OUTSIDE HEAT SHIELD	BHA3016	BUD TRAY
AG3-559	PEDESTAL BRACE		
AG3-850 WELD	TANK BRACKET		



HOLLAND WRANGLER REPLACEMENT PARTS

Model BH421AG7

The Holland Maverick parts are made from quality stainless steel, aluminum and aluminized steel with a quality powder coat paint finish.



WRANGLER REPLACEMENTS PARTS LIST

Stock No.	Description	Stock No.	Description
SS1-701SS	BLACK SIDE SHELF	AG4-512A	NON LOCKING METAL CASTER
WRA-100 RIVNUT	BOTTOM SHELL	AG4-150	GAS KNOB
MAV-103 WELD	WELD AIR BAFFLE	SG2-101	BLACK HINGE
MAV-104 WELD	BOTTOM REINFORCEMENT WITH WELDNUTS	SS5-303C ASSM	BUCKET HANGER
MAV-107 WELD	DEFLECTOR PLATE ASSEMBLY	SS5-914C	LID STOP
WRA-155 ASSY	CONTROL PANEL WITH PIEZO	WRA-200 RIVNUT	LID SHELL
MAV-170 ASSY	CP BKT WITH LIGHTER CHAIN	SG4-500	PEDESTAL
SG2-531	LIGHTER WITH CHAIN	AG2-600	DRIP PAN WELD ASSEMBLY
SG2-1000	BUCKET	SG2-300	COOKING GRID
SG2-105	BURNER	MAV-530 WELD	BASE
SG2-109	HOSE AND REGULATOR	AG4-150A	BEZELS
SG4-102	GAS VALVE	AG4-150	IGNITER KNOB
SG4-751	ELECTRODE	SG4-910	DRAIN PIPE 3/4"
AG4-702	SHELF BKT LF, RR	SG4-909	DRAIN VALVE, LEVER HANDLE 3/4"
AG4-703	SHELF BKT LR, RF	AG4-250A	HANDLE TUBE WITH INSERTS
AG2-160	OUTSIDE HEAT SHIELD	SS3-251L	HANDLE BRACKET LEFT
AG3-559	PEDESTAL BRACE	SS3-251R	HANDLE BRACKET RIGHT
AG3-850 WELD	TANK BRACKET	AG7-113	CHIP TRAY
AG4-281	THERMOMETER	AG7-114	CHIP BRACKET
AG4-511A	LOCKING METAL CASTER		

