

READ THIS

BOOK FIRST



Instruction Manual

The Epic

By Holland
BH421-AG4



**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).



The only Grill
GUARANTEED
not to flare up!



DANGER

IF YOU SMELL GAS:

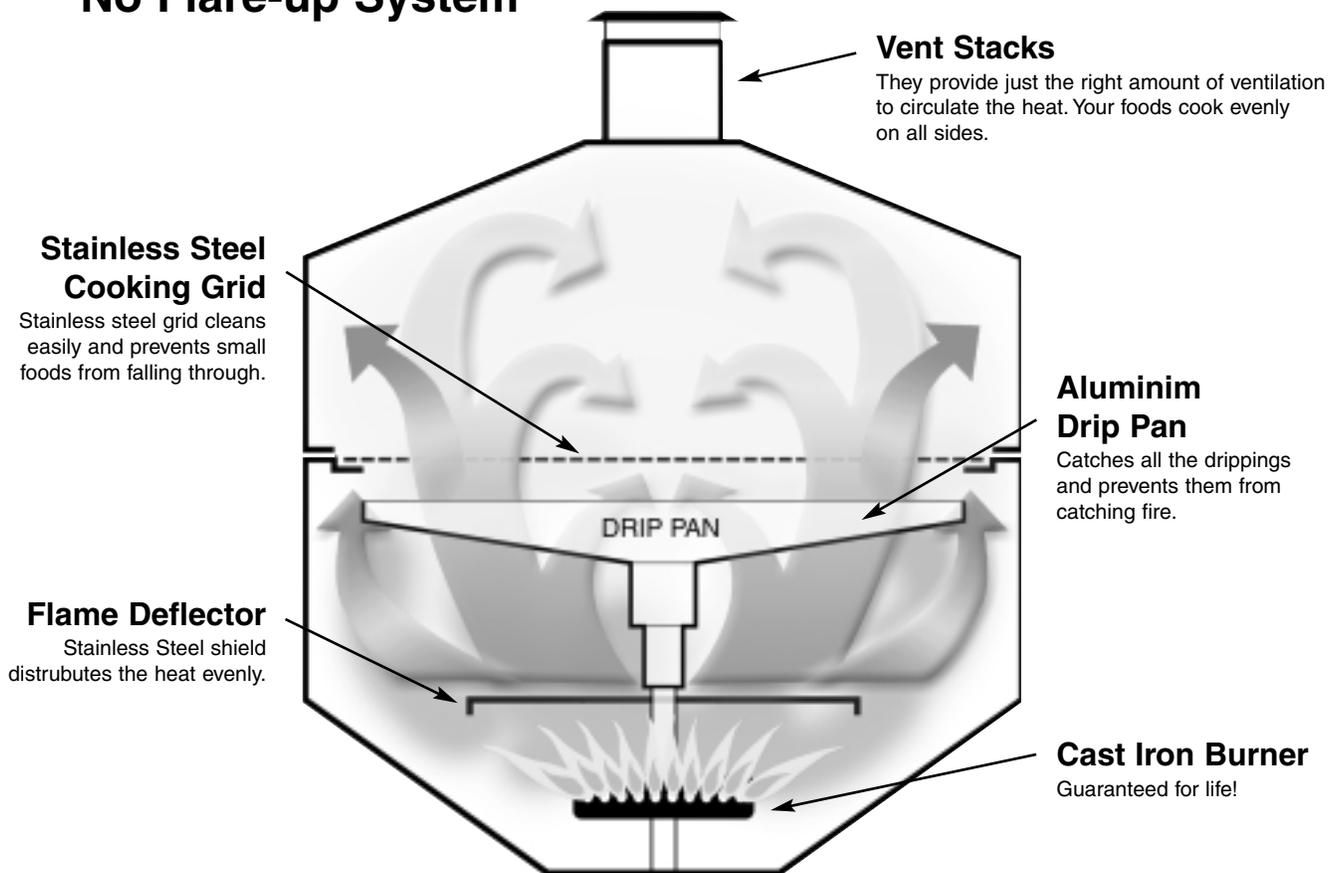
- 1. SHUT OFF GAS TO APPLIANCE.**
- 2. EXTINGUISH ANY OPEN FLAME.**
- 3. OPEN LID.**
- 4. IF ODOR CONTINUES, KEEP AWAY FROM THE APPLIANCE AND IMMEDIATELY CALL YOUR GAS SUPPLIER OR YOUR FIRE DEPARTMENT.**



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.**

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 or smoke without the worry of flare-ups associated with competitive brands. 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 trouble-free outdoor cooking.

Please read and follow all the instructions in this manual.

HOLLAND EPIC 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, 18 INCHES (50CM) FROM SIDES AND 18 INCHES (50CM) 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, Wolddale with a 47.6 lb water capacity. Other cylinders may be acceptable for use with the appliance



**GRILL INSTALLER - LEAVE THIS INSTRUCTION BOOKLET FOR THE GRILL OWNER.
GRILL OWNER - SAVE THIS INSTRUCTION BOOKLET FOR FUTURE REFERENCE.**

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 designed to operate on Propane (LP) gas ONLY 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.

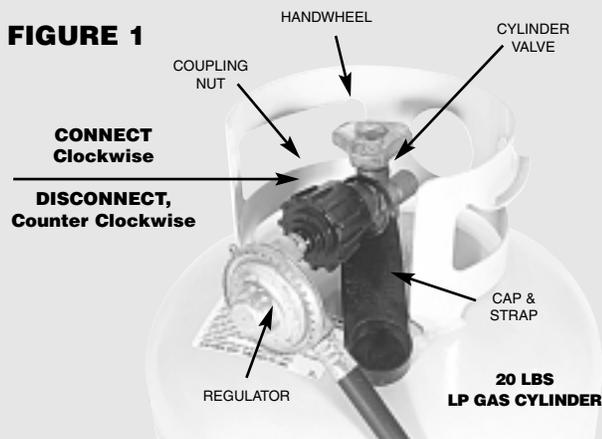
Keep any electrical supply cord and fuel supply hose away from any heated surface.

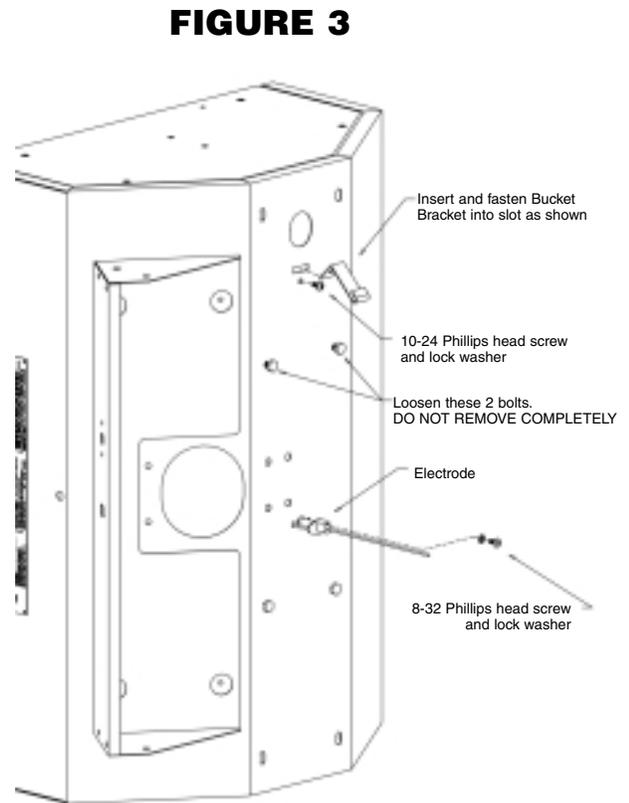
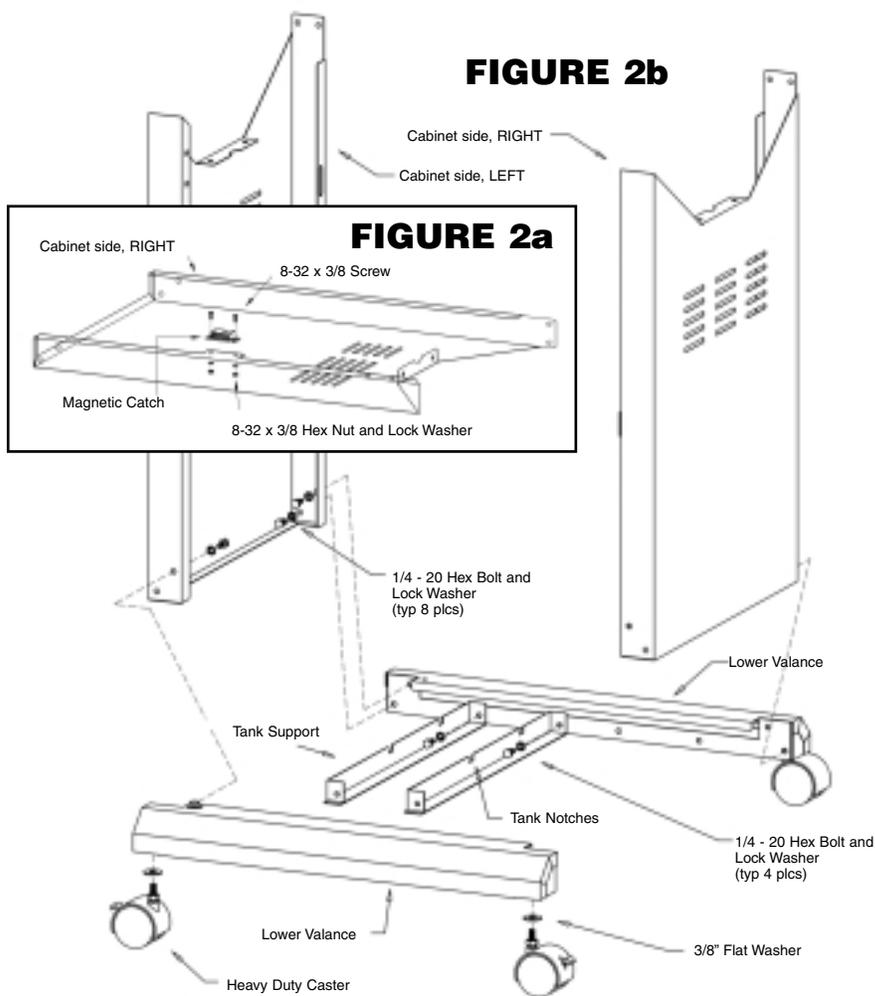
NATURAL GAS: If natural gas is used, contact your local supplier to set it up properly. The N.G. Holland Grill is set to operate at 7 inches water column pressure, using an orifice with a #48 drill size. If your grill seems too hot, first call your local gas company to determine what pressure you have.

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.

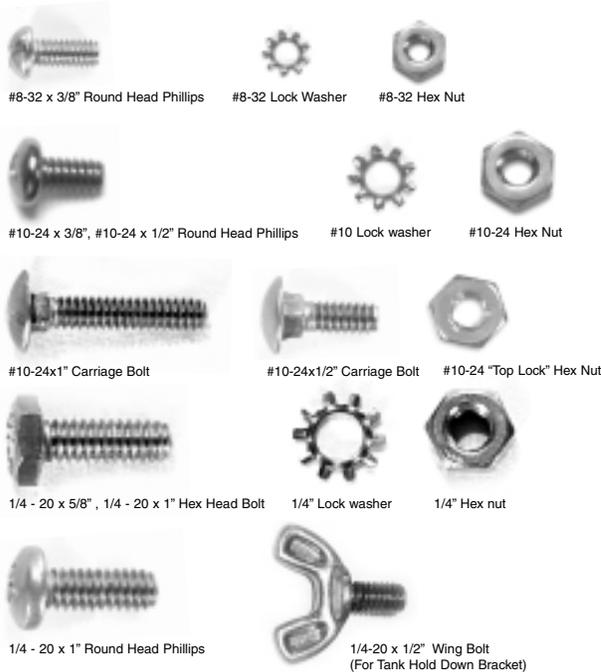
FIGURE 1





ASSEMBLY INSTRUCTIONS

Fasteners Guide



Note: Use one lock washer per bolt, either under the hex nut or under the bolt head if a hex nut is not used.

Step 1.

- On a flat surface (table or carport 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.

Refer to **Figure 2**. Select the following parts for assembly:

1. cabinet side panels (2 ea)
2. lower valance (2 ea)
3. casters (4 ea)
4. tank support brackets (2 ea)
5. magnetic door catch (1 ea)

- Attach magnetic catch to right cabinet side panel as shown in Figure 2a using 2 each 8-32 x 3/8 Phillips screws, nuts and lock washers.
- Bolt the lower valance (2 ea) to the bottom front/rear of the cabinet side panels using the 1/4-20 x 5/8" hex head bolts and lock washers as shown in Figure 2b. Do not fully tighten them at this time.
- Select the tank supports. Place the tank supports inside the cabinet and attach them to the backside of the lower valance as shown in Figure 2B. NOTE: They will attach toward the left side of the cabinet. Be sure the notches in the tank support bracket are up. Secure with 1/4-20 x 5/8" hex head bolts and lock washers. Check to make sure that the cabinet is square by measuring diagonally, before tightening any bolts. NOTE: Cabinet must be held square in order for the door to open and close properly. Tighten tank support bolts completely. Now go back and tighten lower valance bolts completely.
- Place one each 3/8" flat washer onto the caster stud. Now screw caster into the lower valance corners. 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.



FIGURE 4a

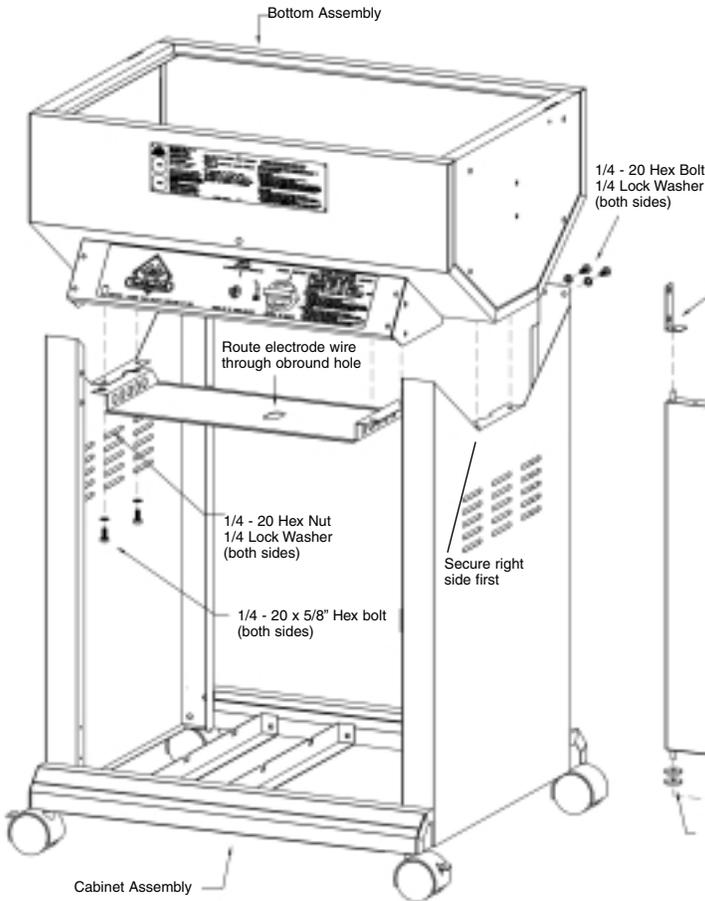
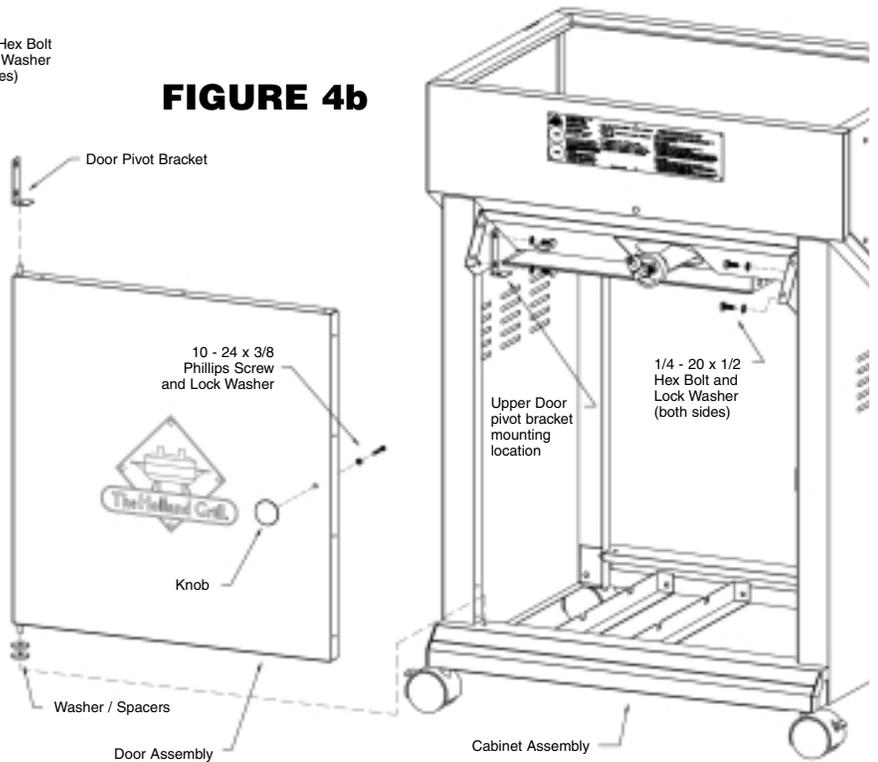


FIGURE 4b



Step 3.

Refer to **Figure 3**. Select the following items:

1. grill bottom assembly
2. bucket bracket
3. electrode

- With the grill bottom assembly sitting upright on one end, locate the 1/4 inch diameter hole and slot close to the drain pipe hole. Insert the bucket hanger bracket in the slot as shown in Figure 3 and secure with 10-24 x 1/2 Phillips head screw and lock washer. Tighten completely.
- Now insert electrode into hole and secure tightly with 8-32 screw and lock washer. Next, loosen the two 1/4-20 hex bolts shown to prepare for the next step. **DO NOT REMOVE THEM!**

Step 4.

Refer to **Figure 4a** and **Figure 4b**. Select the following items:

- | | |
|--------------------------|-----------------------|
| 1. grill bottom assembly | 5. door pivot bracket |
| 2. cabinet assembly | 6. door knob |
| 3. tank heat shield | 7. washer/spacer (2) |
| 4. door assembly | |

- **Figure 4a** Place the grill bottom assembly onto the cabinet base assembly. Secure the right side only at this time with 1/4-20 x 5/8 hex head bolts and, lock washers as shown. Do not tighten at this time.
- Select the tank heat shield and slide it under the two bolts that you loosened in the previous step. Be sure the obround cutout aligns with the electrode and route the electrode wire through it. Lift the other end of the tank heat shield up to the flange under the grill body as shown. Now fasten both sides securely with 1/4-20 x 5/8 hex head bolts and lock washers.

- Now bolt upper rear flange of cabinet sides to rear of grill bottom assembly as shown. Use 1/4-20 x 1/2 hex head bolts and lock washers. Tighten completely. Repeat for opposite side.

- **Figure 4b** Using a Phillips screwdriver, remove the control panel.

- Attach door knob to door panel using 10-24 x 3/8 Phillips screw and lock washer as shown.

- Select the door pivot bracket, washer/spacers and door panel assembly. Slide 2 washer/spacers onto the lower pivot pin of the door assembly. Now insert lower pivot pin with the washer/spacers on it into the hole in the top surface of the lower valance. Make sure the washer/spacers do not fall off the pin. Place the door pivot bracket onto the upper door pivot pin. Now bolt the door pivot bracket to the control panel bracket as shown using 1/4-20 x 5/8 hex head bolt and lock washers.

- Fasten opposite side of control panel to cabinet side using 1/4-20 x 5/8 hex head bolt and lock washers. Tighten both sides securely.

- Re-attach the control panel and plug electrode wire into rotary igniter.

Step 5.

Refer to **Figure 5a** and **Figure 5b**. Select the following items:

1. grill lid assembly
2. hinges
3. lid stops (2)

- **Figure 5a** Select one of the lid stops. Insert the end of the lid stop with the slot in it into the slot in the body bottom end panel. Insert a 10-24 x 1/2 carriage bolt into the square hole in the bottom end panel. Make sure the bolt goes inside the slot of lid stop. Secure with flat



FIGURE 5a

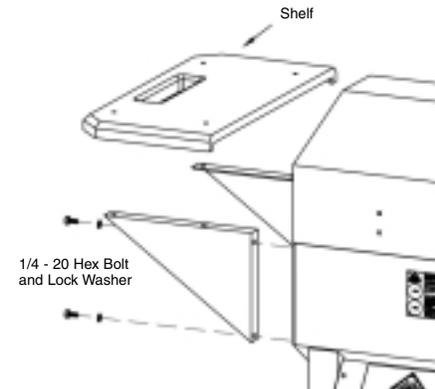
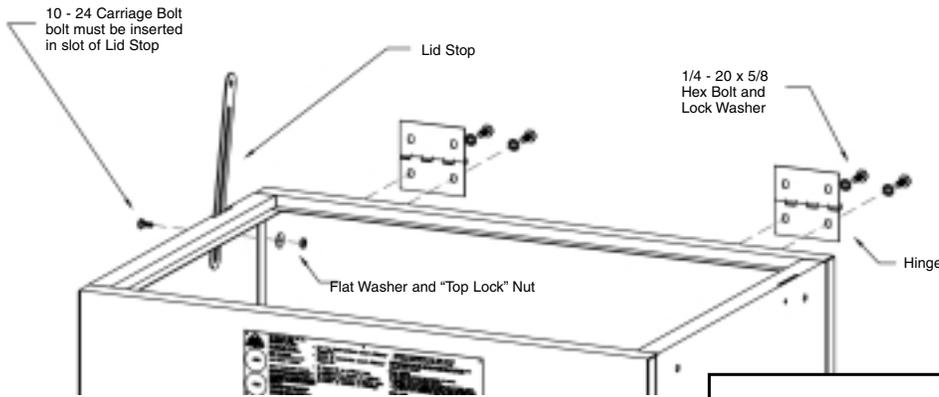
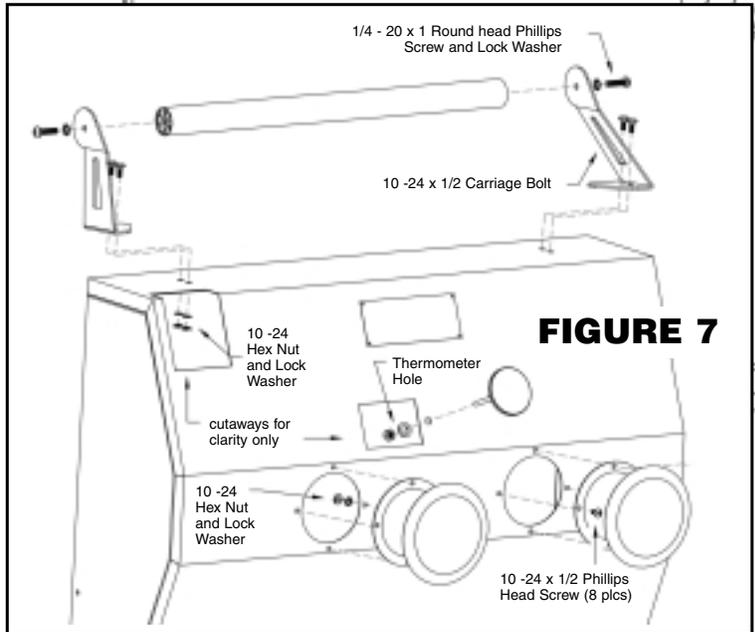
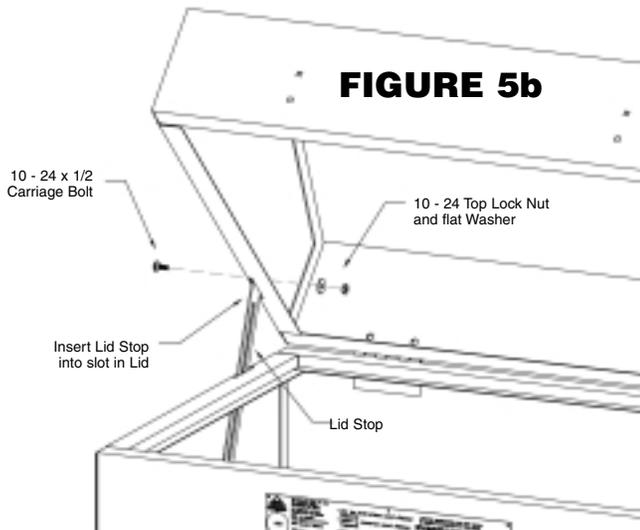


FIGURE 5b



washer and "Top Lock" nut. Tighten the lock nut completely and then loosen it just enough to allow movement of the lid stop on the screw. Note: the "Top Lock" nut will be very tight on the screw when installing. This is normal. Repeat for the opposite side.

- Bolt the 2 hinges to the grill bottom assembly using the 1/4-20 x 5/8 hex head bolts and lock washers. Do not fully tighten the hinges at this time.
- **Figure 5b** Place the lid onto grill bottom assembly. Fasten the body hinges to the lid assembly using 1/4-20 x 5/8 hex head bolts and lock washers. Tighten all 8 hinge bolts completely.
- Insert a 10-24 x 1/2 carriage bolt into the square hole in the lid end panel. Then while holding the carriage bolt in place, open the lid just enough to insert the lid stop through the slot in the lid end panel. Place the single hole in the lid stop over the carriage bolt. Secure with flat washer and "Top Lock" nut. Repeat for the opposite side. Note: the "Top Lock" nut will be very tight on the screw when installing. This is normal. Tighten the lock nut completely and then loosen it just enough to allow movement of the lid stop on the screw. Repeat for the opposite side.

Step 6.

Refer to **Figure 6**. Select the following items:

1. shelf brackets (2 lt. 2 rt.)
 2. shelves (2 ea.)
- Select one of the shelf brackets and bolt it to the grill bottom end panel using 1/4-20 x 5/8 hex head bolts and lock washers. Tighten completely. Repeat for each of the 3 remaining brackets.

- Position the shelf onto the brackets as shown. Using 10-24 x 1 carriage bolts, lock washers and nuts, fasten securely to brackets. Repeat for opposite side.

Step 7.

Refer to **Figure 7**. Select the following items:

1. smoke stacks
 2. handle and brackets
 3. thermometer
- Open the lid fully. Using the 10-24 x 1/2 round head Phillips screws, lock washers and hex nuts fasten the smoke stacks to the grill lid as shown. Tighten securely.
 - Install the thermometer through the small hole in the center of the lid near the smoke stacks. **Using a 1/2" wrench, VERY GENTLY, snug thermometer securing nut. VERY IMPORTANT: DO NOT OVERTIGHTEN.**
 - 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. **DO NOT FULLY TIGHTEN AT THIS TIME.**
 - Now place tube handle between handle brackets and secure with 1/4-20 X 1" round head Phillips screw and lock washer as shown. Tighten completely.
 - Now go back and tighten completely the handle brackets to lid



FIGURE 6

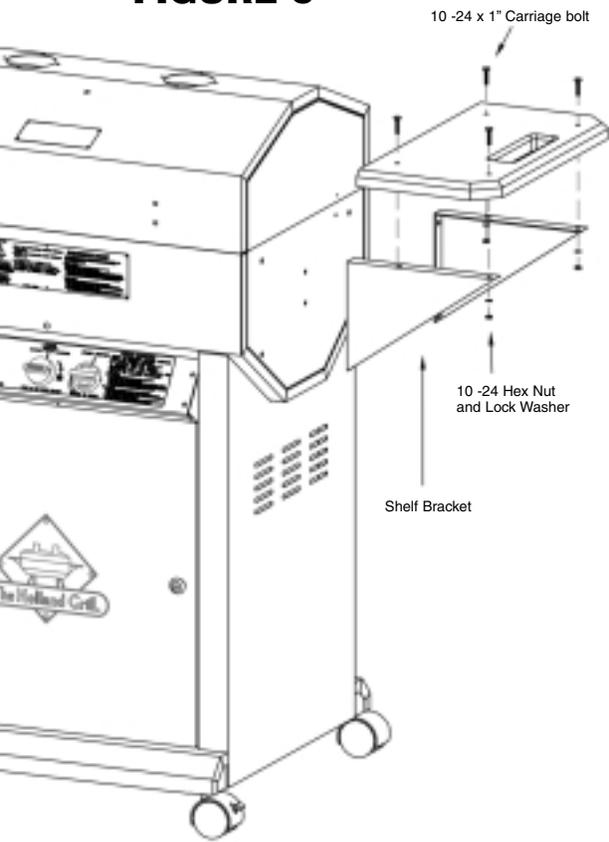
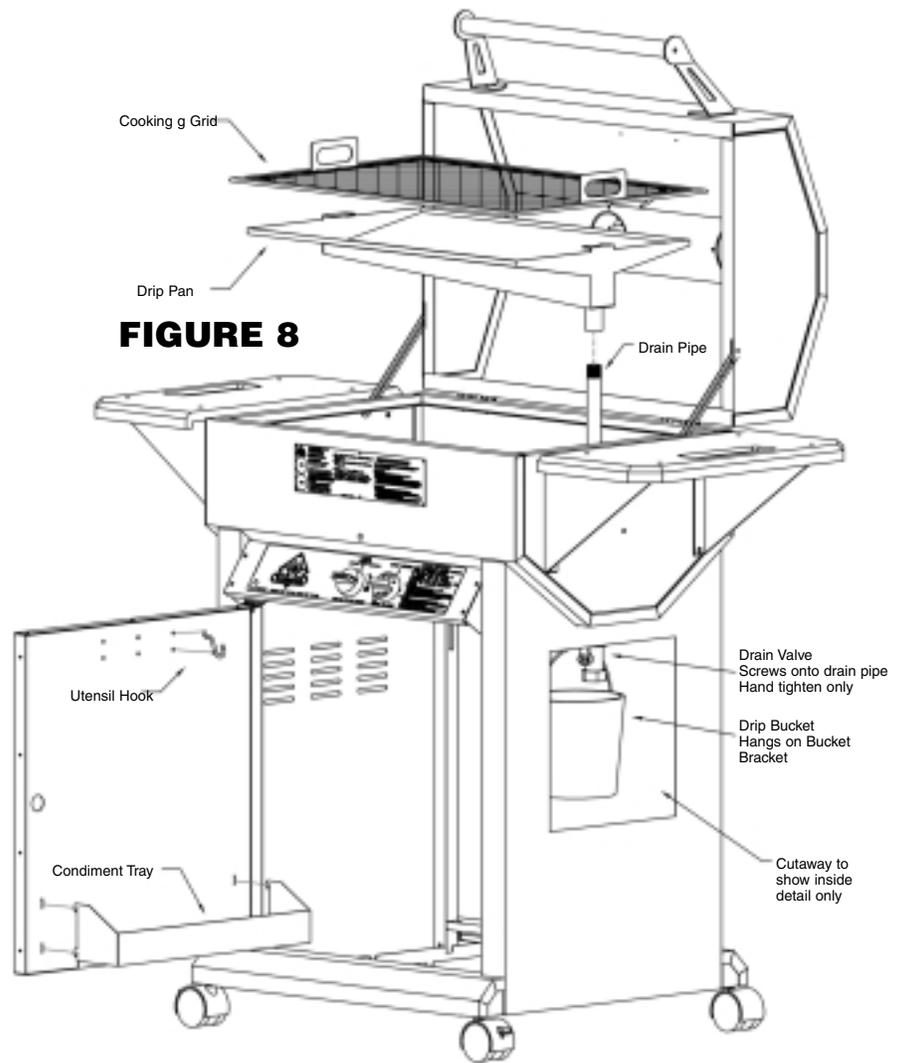


FIGURE 8



Step 8.

Refer to **Figure 8**. Select the following items:

- 1. drip pan
- 2. drain pipe
- 3. drain valve
- 4. cooking grid
- 5. drip bucket

- Install the drain pipe into the female threaded coupling in the right end of the drip pan. Tighten with pliers or pipe wrench.
- Carefully set the drip pan into grill bottom using the lift tabs at each end. Line up the drain pipe with the hole in the grill bottom making sure pipe extends out bottom and drip pan is setting level in its brackets.
- Install the brass drain valve onto the drain pipe. Hand tight only is sufficient. **DO NOT TIGHTEN WITH WRENCH OR PLIERS!** (During the course of maintenance of the grill you will need to remove the drain valve.)
- Now place your cooking grid into the grill.

Step 9.

Refer to **Figure 8**. Select the following items:

- 1. condiment tray
- 2. utensil hooks (3 ea)

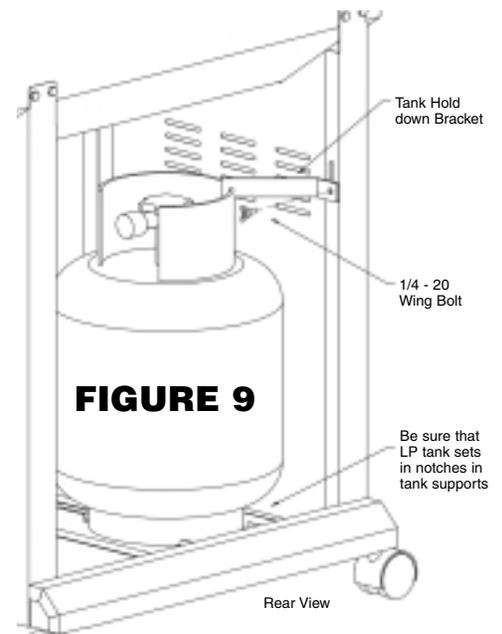
- Open cabinet door and insert utensil hook in upper hole of door liner and rotate downward to allow peg on back side of hook to engage lower hole. Repeat for other 2 hooks.
- Then insert tab hooks on condiment tray into slots in door liner. Allow to drop down to lock into position.

Tank Installation

- Place your 20-lb. propane tank into the cabinet base. Make sure that it is setting securely in the notches on the tank support brackets.
- 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 (see Figure 9) to secure the tank. Secure with 1/4-20 x 1/2 wing bolt.



Check all bolts and nuts for tightness and then proceed to leak testing.



SOAPY WATER 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.

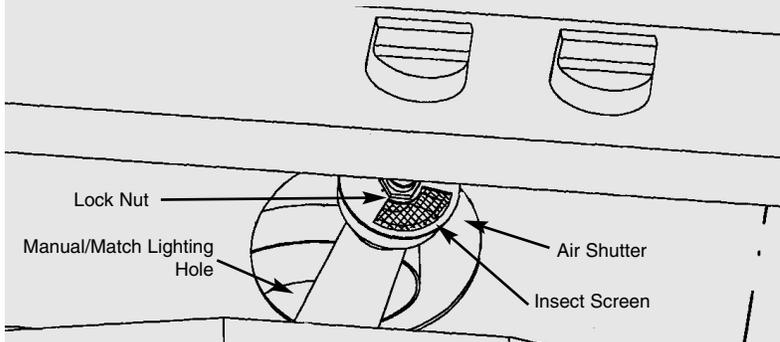
NOTE: The Holland Grill uses a 2-position gas valve on the burner control. The left picture under Figure 6 shows the handle in the OFF position. To turn ON push the handle down and rotate it counter-clockwise to its full travel (about 90 degrees). See right picture under Figure 6. NEVER operate the Holland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

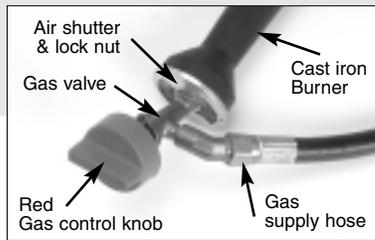
FIGURE 6 CUTAWAY VIEW



Closed (OFF)



Open/Light (ON)



Gas Valve & Hose Connection Detail



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

LIGHTING INSTRUCTIONS

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.

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

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 body: This is aluminum metal. It can be cleaned easily with warm, soapy water or mild cleaner. If paint gets scratched, remove grease and repaint with a heat resistant paint. The metal surface will last longer. 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.

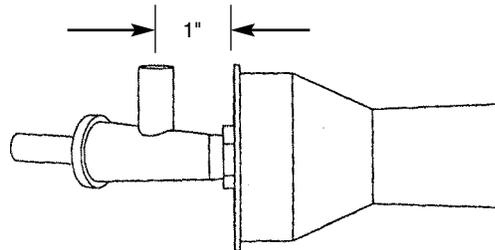
Drain Pipe and Valve: Both must be kept clear of grease and food particles to allow grease to drain properly from drip pan. This must be done to maintain proper operation of your grill.

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. 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.

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.



COOKING INSTRUCTIONS

ALLOW GRILL TO WARM UP WITH LID CLOSED FOR 20 - 30 MINUTES PRIOR TO COOKING.

- 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.

NOTE: Check drip pan valve to make sure it is completely open while grilling

• IF YOU'RE LOOKING, YOU'RE NOT COOKING!

Since this grill uses a combination of direct and indirect heat, the lid must be closed at all times.

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

GRILLING

Steak -- T-Bone: 1" thick, Medium doneness: Grill 10 minutes on each side.

Chicken, Quarters, average size fryer: Cook skin side up for 30 minutes and skin side down for 30 minutes. Check for doneness. If chicken is completely done, only then, dip or brush on the sauce of your choice. Put back on the grill for approximately 10 minutes longer.

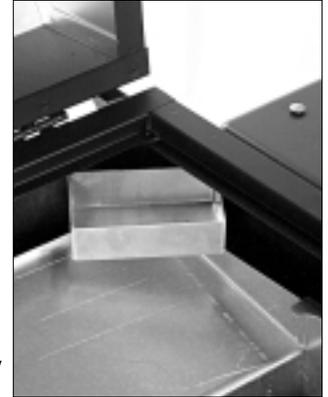
NOTE: You may want to repeat this process one or two more times.

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

SEE PAGE E-11 FOR MORE COOKING IDEAS

DRY SMOKING

Place Flav-O-Buds or chunks of your favorite dry wood in the aluminum bud tray provided. 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 picture at right). If additional wood is preferred, you can use throw-away aluminum tart pans in the rear corners of the drip pan.



Each bud tray or tart pan can be placed in one or both corners in the space between the top edge of the drip pan and the flange, and the bottom of the grill. Refer to picture at right.

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

STEAMING

To steam foods such as oysters, clams, shrimp, crab legs, etc., follow these procedures:

1. Move the grill to location you plan to use it for steaming. The grill should be level.
2. Close the drain valve.
3. Following lighting instructions, light the grill and preheat it for 30 minutes, then add 1 gallon **hot** water to the drip pan.
4. Close lid. In 20-30 minutes, you should see and feel steam coming from the stack. You are ready to begin the steaming process.
5. Put food you wish to steam on grill and close lid. Most shellfish will cook in 15 to 25 minutes. You may want to cook yours less or more time after checking.

NOTE: Liquid smoke, beer or seasonings such as Brad's Private Stock Seasoning Mix can be added to the hot water to get some seasoning effect.

CAUTION: Do not drain water from the grill until it has cooled for at least 30 minutes.

Drain water from pan by placing a large bucket directly under the drain pipe. Open the valve being careful to keep hands away from the water flow. Your grill is now ready to resume regular grilling procedures.



HOLLAND EPIC GRILL REPLACEMENT PARTS

Model BH421-AG4

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



REPLACEMENTS PARTS LIST

Stock No.	Description	Stock No.	Description	Fasteners.
AG4-100W-WELD	BODY BOTTOM ASSEMBLY	SG2-101	HINGE, BLACK	1. 8-32 X 3/8" Round Head Phillips Screw, S/S
AG4-200W-WELD	BODY TOP ASSEMBLY	SG4-280	THERMOMETER	2. 8-32 Hex Nut, S/S
AG4-702	SHELF BRACKET LF/RR	SG2-105	CAST IRON BURNER	3. #8 External Tooth Lock Washer, S/S
AG4-703	SHELF BRACKET LR/RF	AG2-107	FLAME DEFLECTOR	4. 10-24 x 1/2" Round Head Phillips Screw, S/S
SG4-701	SHELF, GRAY GRANITE	SG4-750	ROTARY PIEZO IGNITER	5. 10-24 x 1/2" Carriage Bolt, S/S
AG4-170C-WELD	CONTROL PANEL MTG BRKT	SG4-751	ELECTRODE	6. 10-24 x 1" Carriage Bolt, S/S
AG4-155C	CONTROL PANEL	SG4-752	IGNITER KNOB	7. 10-24 Hex Nut, S/S
AG4-302C-WELD	LOWER VALANCE WELD ASSEMBLY	SG4-150	KNOB, GAS VALVE, HOLLAND	8. 10-24 Top Lock Hex Nut, S/S
AG4-251R	HANDLE BRACKET, RIGHT	SG4-102	GAS VALVE, ANGLED	9. #10 External Tooth Lock Washer, S/S
AG4-251L	HANDLE BRACKET, LEFT	SG2-811	GAS VALVE JAM NUT	10. #10 Flat Washer, S/S
AG4-250	HANDLE TUBE ASSEMBLY, ALUM.	SG2-103	AIR SHUTTER	11. 1/4-20 x 5/8" Hex Head Bolt, S/S
AG4-300C-WELD	CABINET SIDE PANEL, RIGHT	SG2-104	INSECT SCREEN	12. 1/4-20 x 1" Hex Head Bolt, S/S
AG4-301C-WELD	CABINET SIDE PANEL, LEFT	SG2-111-55	PROPANE GAS ORIFICE #55	13. 1/4-20 x 1" Round Head Phillips Screw, S/S
AG4-307C	MAGNETIC CATCH	SG2-111-48	NATURAL GAS ORIFICE #48	14. 1/4-20 Hex Nut, S/S
SG2-301	SMOKE STACK, BLACK	SG2-109	HOSE AND REGULATOR ASSEMBLY	15. 1/4" External Tooth Lock Washer, S/S
AG2-600	DRIP PAN WELD ASSEMBLY	AG4-160C	TANK HEAT SHIELD	16. 1/4-20 x 1/2" Wing Bolt, S/S
SG4-910	DRAIN PIPE 3/4"	AG4-308C	UTENSIL HOOK	17. 3/8" Flat Washer, S/S
SG4-909	DRAIN VALVE, LEVER HANDLE, 3/4"	AG4-304C	CONDIMENT TRAY	18. Nylon Washer (Door Pivot)
AG2-120	DRIP PAN BRACKET	AG4-305C-ASSY	DOOR PANEL ASSEMBLY	
AG2-106	AIR BAFFLE WELD ASSEMBLY	AG4-310C	DOOR KNOB	
AG2-300	COOKING GRID	AG4-309C	DOOR PIVOT BRACKET	
AG4-511	CASTER, SWIVEL LOCKING	LWP-001BL	CAUTION PLATE, LID	
AG4-512	CASTER, SWIVEL NON-LOCKING	SG4-002A	CLEARANCES/INFO STICKER	
SG2-531	LIGHTING CLIP AND CHAIN	AG4-1014	HARDWARE BAG	
SG2-1000	DRIP BUCKET	AG4-312C	NYLON WASHER, BLACK 1/8" THICK	
SS5-303C	BUCKET HANGER BRACKET	AG4-MAN	OWNER'S MANUAL	
AG4-801C-WELD	TANK RETAINER		WARRANTY CARD	
AG4-555C	TANK SUPPORT			
SS5-914C	LID STOP			

If you have a question about the warranty or want to order parts or accessories, please contact your local Holland Grill dealer or call 800-880-9766 or visit us on the web at hollandgrill.com





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
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

Steaming

Oysters, clams, crab legs, etc.	Approximately 20 minutes
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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. A time chart in any cookbook may be of some 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).

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 6-10 minutes per side. Ten minutes on each side will produce medium well to well done steaks.

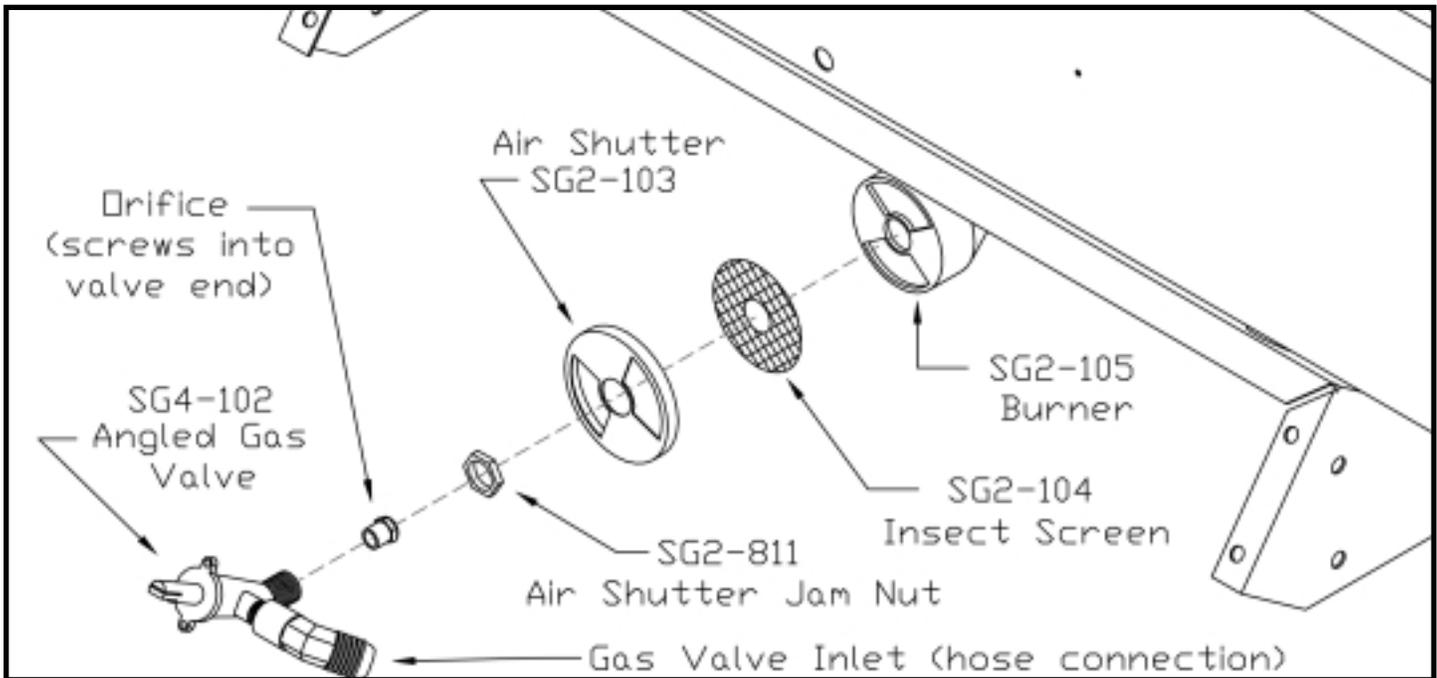
Hamburger: Same as steak.

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.

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.



EPIC GRILL GAS CONVERSION KIT INSTRUCTIONS



SG5-LABEL-LP GAS CONVERSION KIT INSTRUCTIONS EPIC MODELS

Natural Gas to LP (propane) Gas

Apply included sticker to unit after converting.

- 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 KIT INSTRUCTIONS EPIC MODELS

LP (propane) Gas to Natural Gas

Apply included sticker to unit after converting.

- 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!



The Holland Grill Company, Inc.

121 Thomas Mill Road Holly Springs, NC 27540

Call 1-800-880-9766 or visit www.hollandgrill.com for a dealer near you.