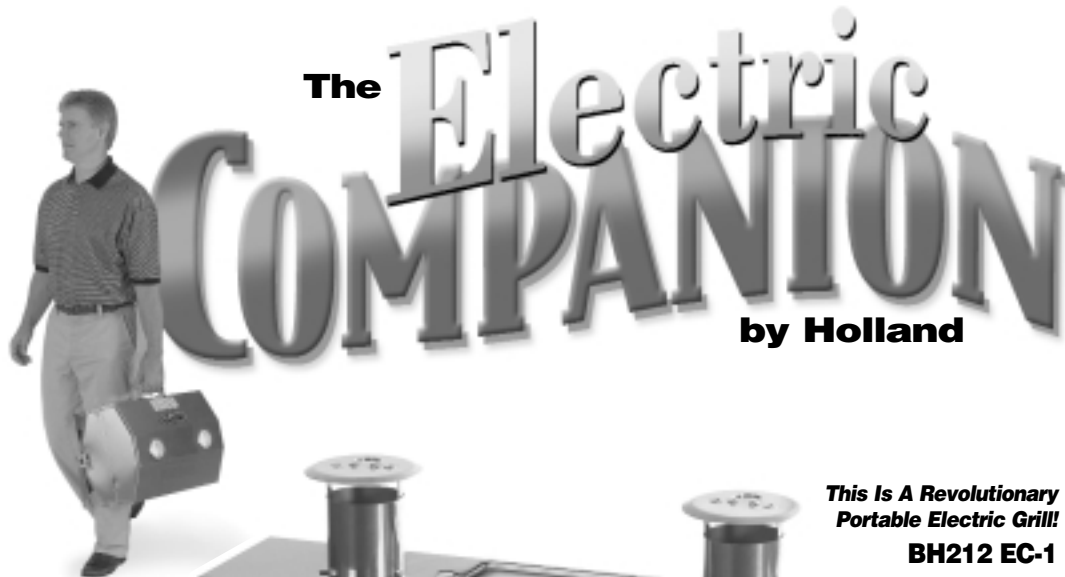


READ THIS

BOOK FIRST



## Instruction Manual



***This Is A Revolutionary  
Portable Electric Grill!***  
**BH212 EC-1**

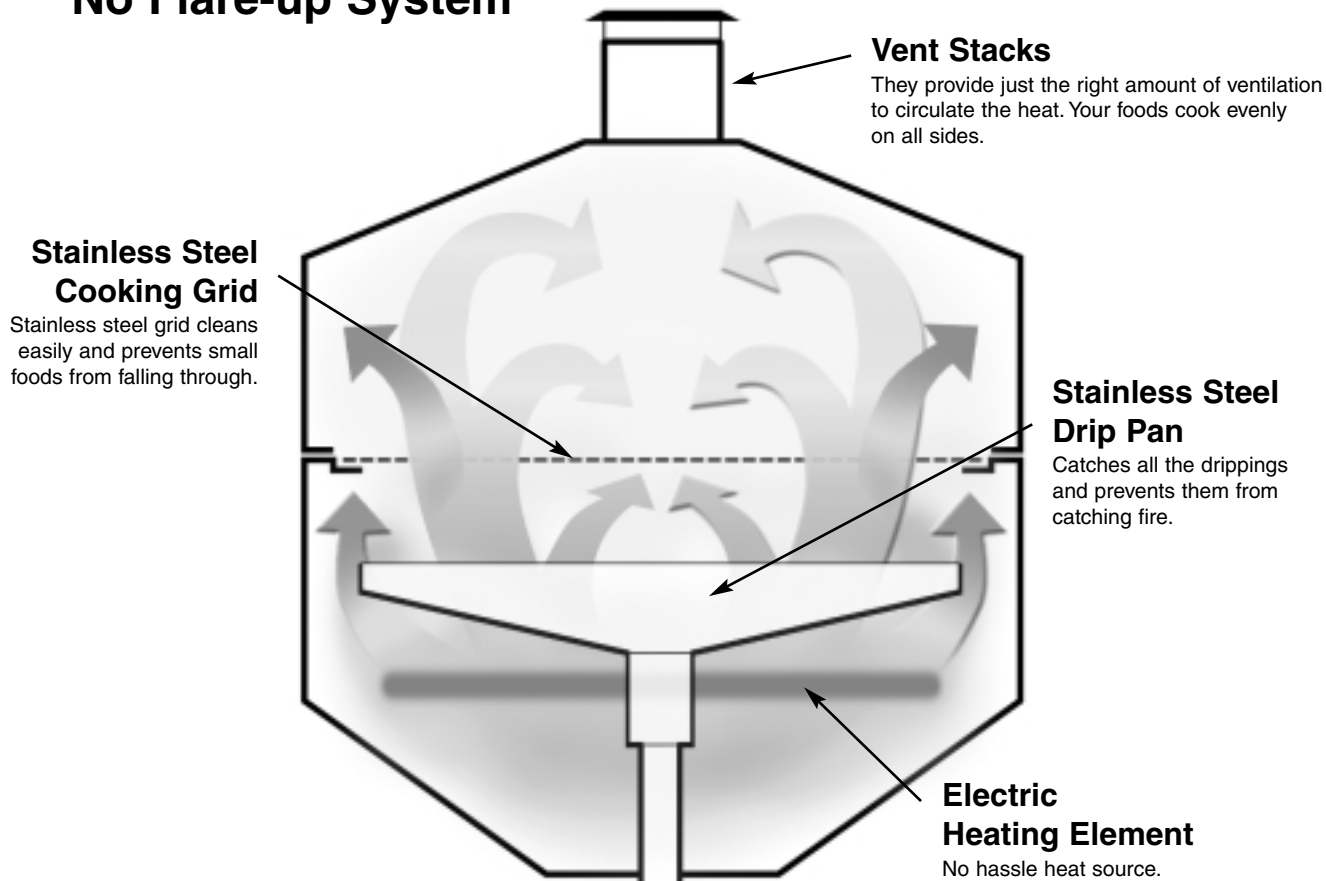
PN: EC1-MAN 2007  
The Holland Grill Co. Inc.  
121 Thomas mill Rd. Holly Springs, NC 27540  
C22.2 No. 1335.1-93/C22.2 No.1335.2.9-93/UL1026



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



# 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.**

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## **IMPORTANT SAFEGUARDS**

### **READ ALL INSTRUCTIONS**

- **The following basic safety precautions apply when using electrical appliances:**
  - (a) Read all instructions.
  - (b) Do not touch surfaces that may be hot. Use handles or knobs provided.
  - (c) To protect against electrical shock do not immerse cord, plugs, portable appliances (or other specific part or parts) in water or other liquid.
  - (d) Close supervision is necessary when any appliance is used by or near children.
  - (e) Unplug from outlet when the appliance is not in use, before putting on or taking off parts, and before cleaning. Allow to cool before handling.
  - (f) Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or electrical or mechanical adjustment.
  - (g) The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
  - (h) Do not let cord hang over edge of table or counter or touch hot surfaces.
  - (i) Do not place on or near a hot gas or electric burner or in a heated oven.
  - (j) Always attach plug to appliance and check that the control is OFF before plugging cord into wall outlet. To disconnect, turn the control to OFF, then remove the plug from wall outlet.
  - (k) Do not use appliance for other than intended use.
  - (l) Save these instructions.

**Also:**

“Fuel such as charcoal briquettes is not to be used with appliance.”  
“Use on properly grounded outlet.”

## **SAFETY INFORMATION**

### **DO NOT OPERATE THIS APPLIANCE WITHOUT READING THE OPERATING MANUAL**



### **CAUTION - HOT SURFACE**

- OPERATION BY ADULTS ONLY. NOT FOR OPERATION BY CHILDREN OR MINORS.
- TO AVOID POSSIBLE INJURY, PLUG INTO 120 VOLT OUTLET ONLY AND READ COMPLETE OPERATING INSTRUCTIONS BEFORE OPERATING THIS UNIT.
- STACKS MUST BE IN THE UPRIGHT POSITION DURING GRILL USE.
- USE ONLY OUTDOORS, DO NOT EXPOSE TO RAIN.

#### **FOR YOUR SAFETY:**

- FUEL SUCH AS CHARCOAL BRIQUETTES, IS NOT TO BE USED WITH THIS APPLIANCE.
- CAUTION - TO ENSURE CONTINUED PROTECTION AGAINST RISK OF ELECTRIC SHOCK, CONNECT TO PROPERLY EARTHED OUTLETS ONLY.
- CAUTION - TO REDUCE THE RISK OF ELECTRIC SHOCK, KEEP EXTENSION CORD CONNECTION DRY AND OFF THE GROUND.
- NEVER PLUG THIS APPLIANCE INTO ANYTHING OTHER THAN A PROPERLY GROUNDED 120 VOLT ELECTRICAL OUTLET. FAILURE TO FOLLOW THIS INSTRUCTION MAY RESULT IN A FIRE CAUSING DEATH OR SERIOUS INJURY.
- ALWAYS UNPLUG THE APPLIANCE FROM THE 120 VOLT ELECTRICAL SOURCE OUTLET WHEN NOT IN USE.
- DO NOT USE ON WET SURFACES OR OPERATE APPLIANCE IN THE RAIN OR OTHER WET CONDITIONS.
- DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.
- THIS COOKING APPLIANCE IS FOR OUTDOOR USE ONLY AND SHALL NOT BE USED IN A BUILDING, GARAGE OR ANY OTHER ENCLOSED AREA.
- THIS GRILL IS NOT FOR COMMERCIAL USE.
- DO NOT USE THIS OUTDOOR APPLIANCE UNDER OVERHEAD COMBUSTIBLE SURFACES.
- TO AVOID POSSIBLE INJURY, READ COMPLETE OPERATING INSTRUCTIONS BEFORE OPERATING THIS UNIT.
- MINIMUM CLEARANCE FROM SIDES AND BACK TO COMBUSTIBLE CONSTRUCTION IS 36 INCHES (100 CM).
- THE VENT STACKS MUST BE IN THE "UP" POSITION DURING GRILL USE.
- CHECK DRIP PAN PIPE BEFORE EVERY USE. KEEP DRAIN PIPE CLEAR TO ALLOW GREASE TO DRAIN PROPERLY.
- DO NOT ALLOW GREASE TO BUILD UP IN DRIP PAN.
- DO NOT OPERATE GRILL UNDER OVERHEAD COMBUSTIBLE STRUCTURES SUCH AS A PORCH, EAVES, OVERHANGS, AWNINGS, CANOPIES OR SIMILAR CONSTRUCTION.
- DO NOT OPERATE GRILL WITHIN 36 INCHES (100 CM) OF YOUR HOUSE OR GARAGE OR ANY RESIDENTIAL STRUCTURE.
- CHOOSE ONLY A LEVEL LOCATION FOR GRILL OPERATION. THE HOLLAND GRILL MUST BE SITTING SECURELY ON A LEVEL SURFACE FOR PROPER OPERATION.
- EXCESSIVELY WINDY OR COLD CONDITIONS MAY AFFECT OR REDUCE GRILL COOKING PERFORMANCE.
- FIRST TIME USE: THE GRILL SHOULD BE ALLOWED TO OPERATE FOR AT LEAST 30 MINUTES BEFORE USING THE FIRST TIME TO ALLOW MATERIAL PRESERVATIVES TO BURN OFF. AFTER SMOKE STOPS COMING OUT OF THE STACKS, GRILL IS READY FOR USE. IT IS RECOMMENDED THAT YOU USE A NON-STICK SPRAY ON THE COOK GRID BEFORE ADDING FOOD PRODUCT.
- LONGER DETACHABLE POWER-SUPPLY CORDS OR EXTENSION CORDS ARE AVAILABLE AND MAY BE USED IF CARE IS EXERCISED IN THEIR USE.
- IF A LONGER DETACHABLE POWER-SUPPLY CORD OR EXTENSION CORD IS USED,
  - 1) The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance, and
  - 2) The cord should be arranged so that it will not drape over the countertop or table top where it can be pulled on by children or tripped over unintentionally. The extension cord should be a grounding-type 3-wire cord.Outdoor extension cords should be used with outdoor use products and surface marked with the suffix letters "W-A" and with a tag stating "Suitable for Use With Outdoor Appliances." The connection to an extension cord should be kept dry and off the ground.

Store product indoors when not in use - out of the reach of children.  
Do not clean this product with a water spray or the like.

#### **MOVING INSTRUCTIONS**

Caution: Never move grill when it is hot! Risk of serious injury or possible burn may occur.  
Transporting grill - Allow 30 minutes for grill to cool completely. Turn electrical controller to "OFF" position. Unplug cord from 120 volt outlet and remove Electrical Controller from grill. Close lid and secure latch. Place stacks in "DOWN" position. Carefully remove grease pan from underneath the grill and properly dispose of contents.  
Fold legs into "UP" position. Carry grill by the front spring handle or the lid handle.

## ASSEMBLING YOUR GRILL

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

**Tools Needed for Assembly:**

1. Phillips screwdriver
2. 3/8" nutdriver or wrench

**Contents List:**

1. Grill Assembly
2. Drip Pan
3. Cooking Grid
4. Adjustable Temperature Controller
5. Handle Bracket
6. Handle Spring
7. Grease Pan
8. Disposable Grease Pan Liner
9. Hardware Bag
10. Manual/Documents

**ASSEMBLY**

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

1. Grill assembly
5. Handle bracket
6. Handle spring
- (2) #10-24 x 1/2" SS Phillips machine screws
- (2) #10-24 SS hex nuts
- (2) #10 SS star lockwashers

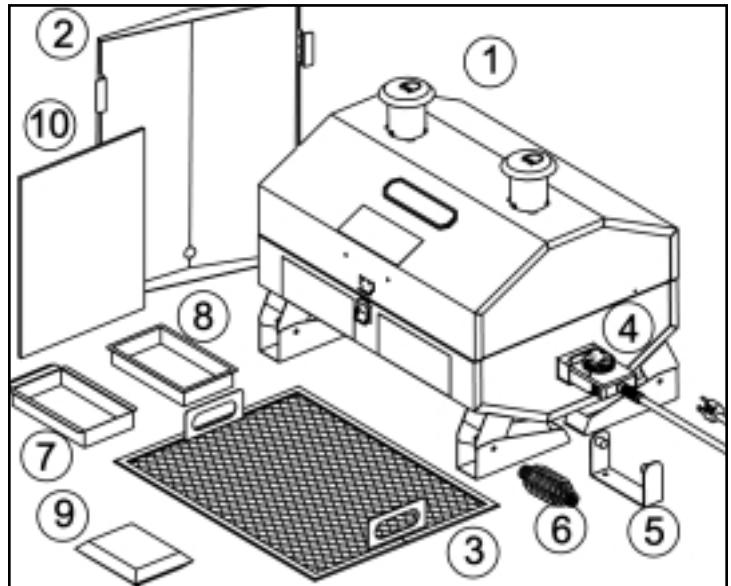
Open grill lid. Using the above hardware, attach handle bracket to lid. Refer to Fig. 2. After bracket is secured to lid, flex spring handle onto the bracket end pins. Refer to Fig.3.

**2.** Remove the cooking grid and drip pan. Remove the fiberglass tape from the drip pan and the grill body before using the grill. Otherwise it will be burned onto each surface and harder to remove. Now place the drip pan and cooking grid back into the grill. Make sure drain pipe passes through the body bottom and the pan mounting flanges are resting on the inset flange of the grill body.

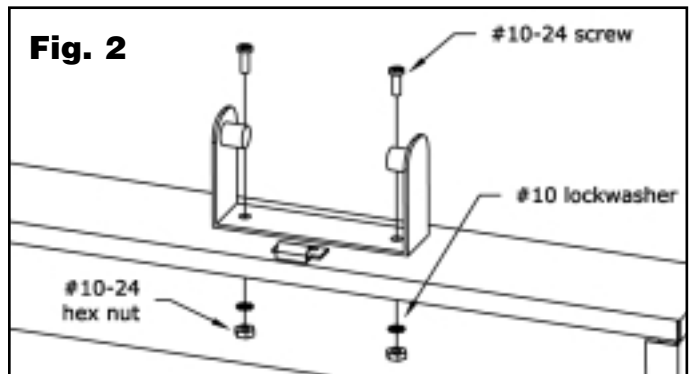
**3.** Insert the controller into element receptacle. NOTE: Make sure the controller is in the "OFF" position before plugging the cord into 120 volt outlet.



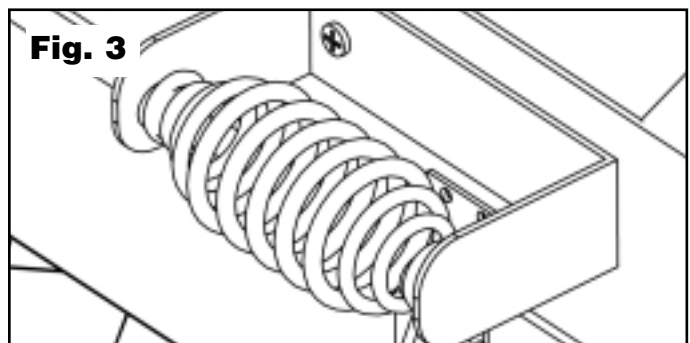
**Fig. 1**



**Fig. 2**



**Fig. 3**



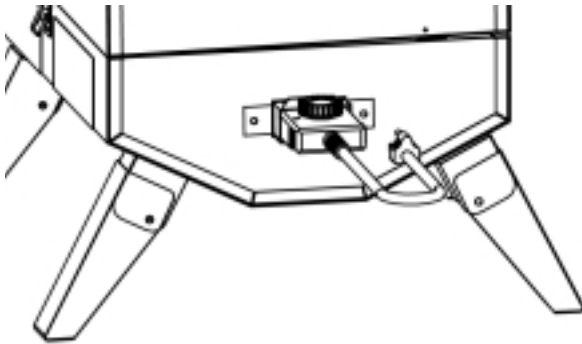
**PREPARING YOUR GRILL FOR USE**

**4. FOLD DOWN LEGS**

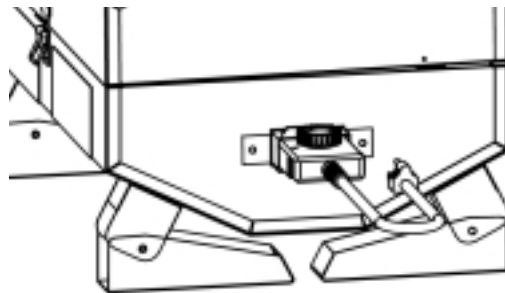
Fold all four legs to the down position as shown for operation.

Fold all four legs to the up position as shown for storage.

**OPERATING POSITION**



**STORAGE POSITION**



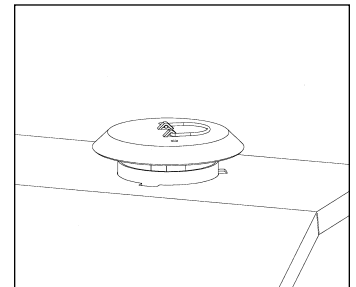
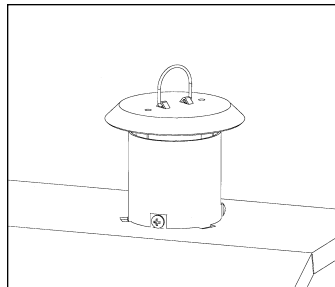
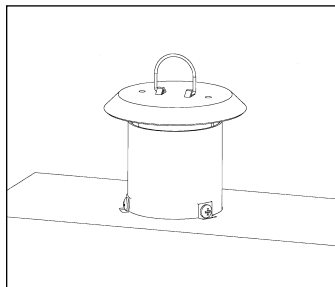
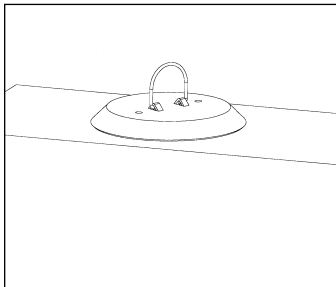
**5. RAISE STACKS**

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

**ROTATE SO RIVETS LINE UP WITH NOTCHES**

**“UP” POSITION FOR GRILL OPERATION**

**LOWERING STACK INTO LID**



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

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

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

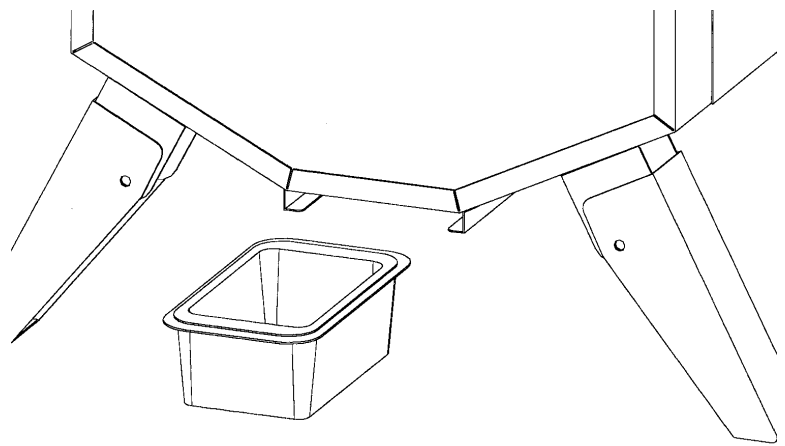
**ROTATE SO RIVETS LINE UP WITH NOTCHES, STACK DROPS INTO LID**

**6. INSTALL GREASE PAN**

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

You may use the grease pan with disposable liners or without.

**GRILL IS NOW READY FOR USE - PLUG INTO 120 VOLT OUTLET**





## **CARE AND MAINTENANCE**

### **FIRST TIME USE**

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

**USE ONLY OUTDOORS, DO NOT EXPOSE TO RAIN**

### **CLEANING**

**CAUTION: UNPLUG UNIT FROM POWER SOURCE BEFORE CLEANING!**

**Outside of body** – this is stainless steel. It can be cleaned with warm soapy water or any grease-cutting cleaner or stainless steel cleaner. For heavy baked-on deposits, oven cleaner may be used. We highly recommend cleaning your grill with warm soapy water solution after every use to prevent build up of baked on grease.

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

**NOTE:** The drip must be kept clean and free of **HEAVY** buildup for grill to perform properly and prevent flare-ups. Leaving a minimal amount of cooking residue on the drip pan is recommended and adds to flavoring during cooking. Do not allow grease to build up on the drip pan.

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

**Inside grill** – use a grease-cutting cleaner inside the body and flush out with water. Wipe with a clean cloth and allow to dry fully before operating grill.

**General** – this grill, like all equipment will look better, last longer and perform as intended if kept clean and out of the weather when not in use. Store grill indoors when not in use to prevent heating element from rusting. Keep out of the reach of children. Always allow the grill to cool at least 30 minutes before moving or covering. Check to be sure all openings in body are free of blockages or debris.

### **MOVING INSTRUCTIONS**

**CAUTION: NEVER MOVE GRILL WHEN HOT! RISK OF SERIOUS INJURY OR POSSIBLE BURN MAY OCCUR.**

**Transporting grill** – Allow 30 minutes with the controller in the “OFF” position and the lid open for grill to cool completely. Unplug power cord from 120 volt outlet and remove Electrical Controller from grill. Close lid and secure latch. Place stacks in “down” position. Carefully remove the grease pan from underneath the grill and properly dispose of contents. Fold legs into “up” position. Carry grill by front spring handle or lid handle.

## **COOKING AND OPERATION**

### **COOKING INSTRUCTIONS**

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

Make sure drain pipe is clear of debris or obstructions before each use.

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

### ***IF YOU'RE LOOKING, YOU'RE NOT COOKING!***

Remember, the lid must remain closed. This grill uses a combination of direct and indirect heat and will only perform properly with the lid closed.

The Holland "Electric Companion" model is equipped with an adjustable "HIGH/MEDIUM/LOW" TEMPERATURE CONTROLLER. This allows complete flexibility in cooking temperatures.

**HIGH** setting is approximately 500 degrees F.

**MEDIUM** setting is approximately 450 degrees F.

**LOW** setting is approximately 350 degrees F.

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

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

Remember, if the outdoor temperature is extremely hot or cold, it will decrease or increase your cooking times. Wind is also a factor. Keep grill out of excessive winds when operating, as it may increase cooking times.

Always remember to turn the controller to the "OFF position" before unplugging cord from 120 volt outlet and when removing controller from the grill when finished. To unplug the power cord, pull on the plug, not the cord. To unplug the controller- firmly grasp the controller and pull it straight out away from the grill.

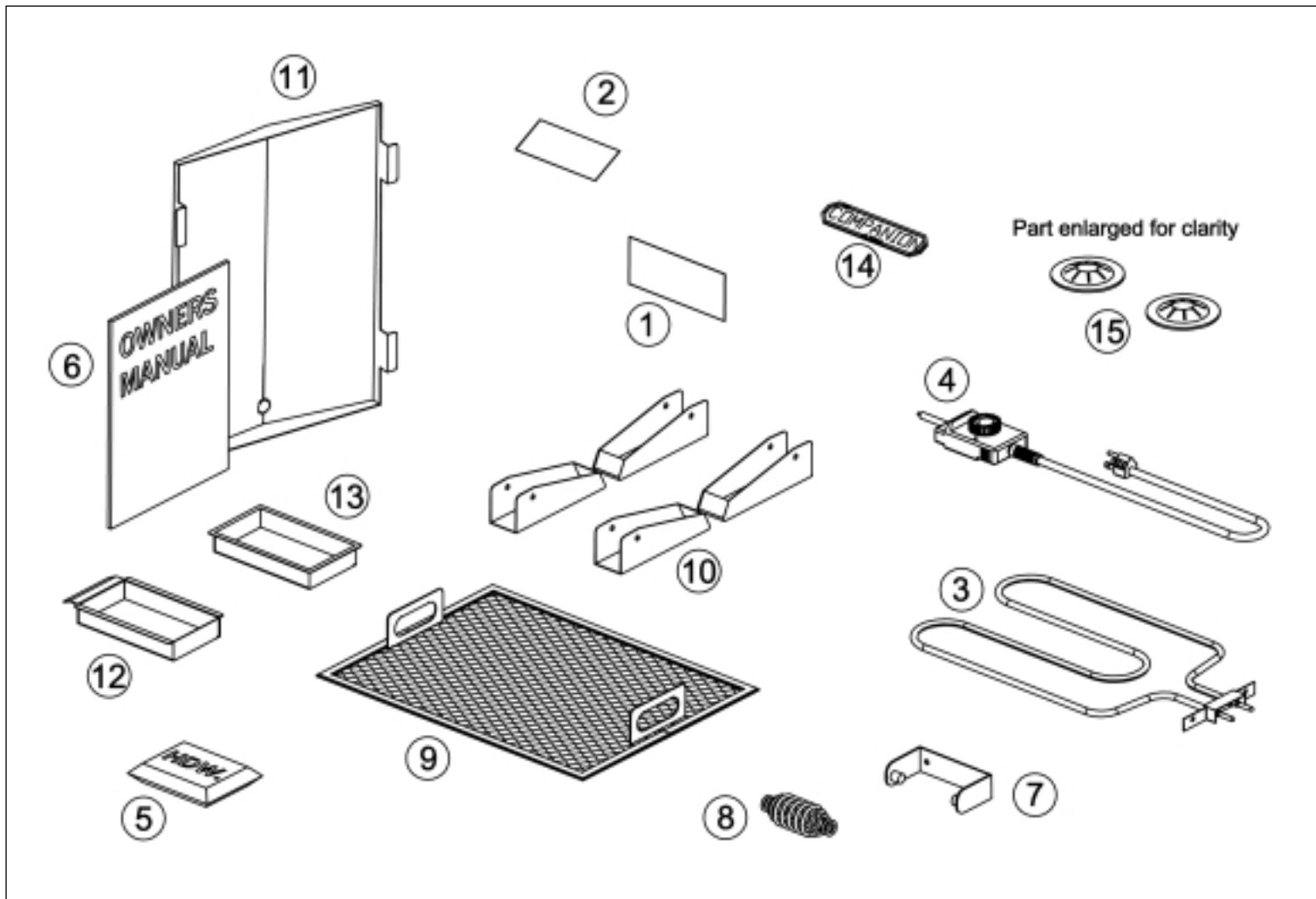
### **GRILLING**

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

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

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

**REPLACEMENT PARTS**



**REPLACEMENTS PARTS LIST**

#	Description	Part No.
1	OPERATING INSTRUCTIONS PLATE	EC1-102
2	CAUTION PLATE, LID	EC1-103
3	ELEMENT, 1600 WATTS	EC1-105
4	ELEMENT CONTROLLER	EC1-109
5	HANDLE HARDWARE PACK	MG2-1014S
6	OWNERS MANUAL	EC1-MAN
7	HANDLE BRACKET	MG1-202
8	SPRING HANDLE	MG1-250
9	COOKING GRID	MG1-300
10	FOLDING LEGS, S/S	MG2-550
11	DRIP PAN	MG2-600
12	GREASE PAN	MG2-1000
13	GREASE PAN LINERS	MG2-1010
14	COMPANION CAST LOGO	MG1-950
15	LOGO PUSH CLIP (2 REQ. FOR ITEM #14)	SCP-123



**The Holland Grill Company, Inc.**

121 Thomas Mill Road Holly Springs, NC 27540

Call 1-800-880-9766 or visit [www.hollandgrill.com](http://www.hollandgrill.com) for a dealer near you.