

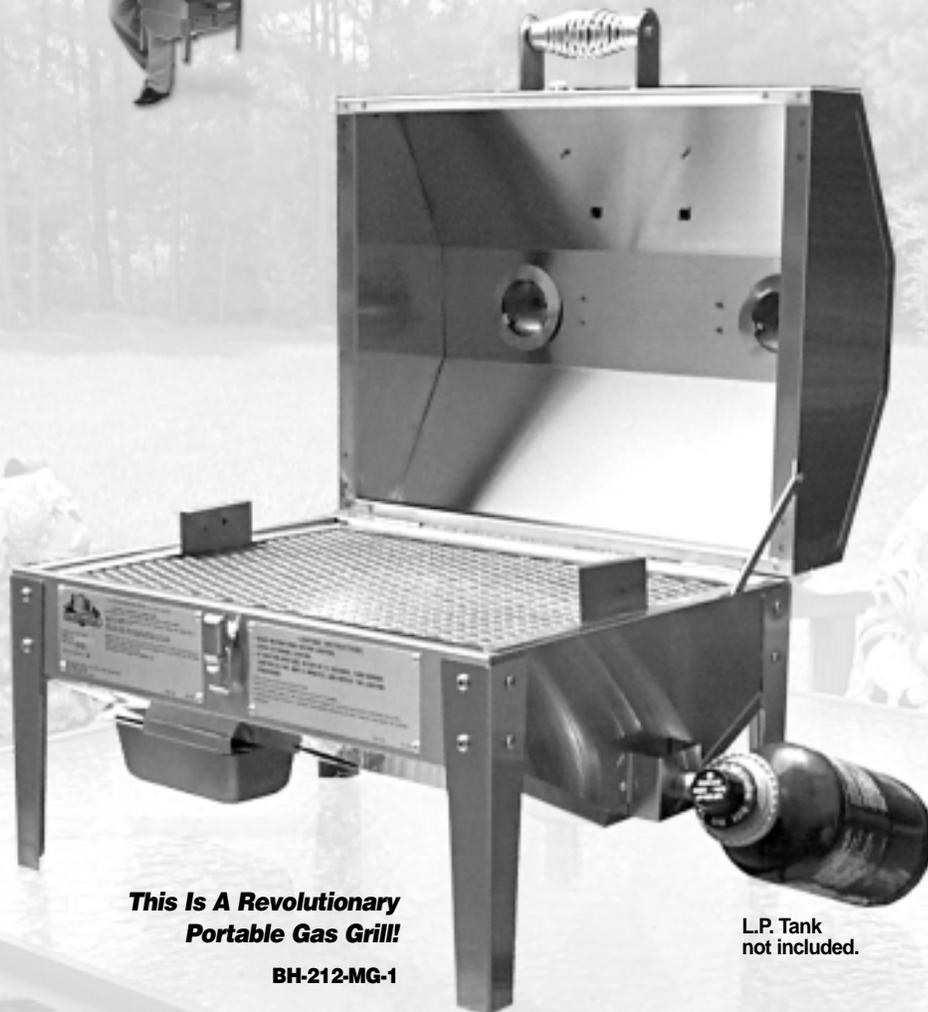
READ THIS

BOOK FIRST



Instruction Manual

The
COMPANION
by Holland



***This Is A Revolutionary
Portable Gas Grill!***

BH-212-MG-1

L.P. Tank
not included.

Companion 08/2000
PN MG1-004



The only Grill
GUARANTEED
not to flare up!



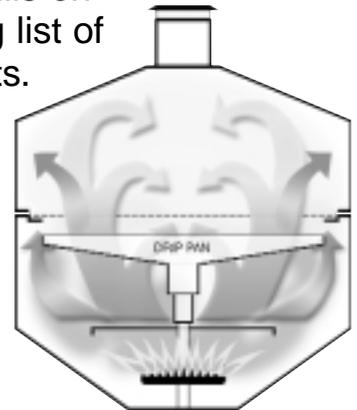
Dear Friend,

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

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

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

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



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

Thank you,

Brad Holland

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

COMPANION GRILL OWNERS MANUAL

Safety Information

Please read carefully.

- **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.**
- **DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.**
- **AN LP CYLINDER NOT CONNECTED FOR USE SHALL NOT BE STORED IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.**
- **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 MUST BE IN THE "UP" POSITION DURING GRILL USE.**
- **THE VENT STACKS AND THE AIR INTAKE OPENINGS SHOULD NEVER BE BLOCKED OR CLOSED DURING GRILL OPERATION.**
- **A MINIMUM CLEARANCE OF 18 INCHES ON THE SIDES AND BACK MUST BE KEPT BETWEEN THE GRILL AND COMBUSTIBLE CONSTRUCTION. THE GRILL SHALL NOT BE LOCATED UNDER OVERHEAD UNPROTECTED COMBUSTIBLE SURFACES.**
- **DO NOT STORE A SPARE LP GAS CYLINDER UNDER OR NEAR THIS APPLIANCE.**

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 tubular stainless steel and should not require maintenance other than inspection for insects/nests inside the air intake slots.

BURNER VALVE/REGULATOR: The burner control is actually a regulator/valve assembly. The regulator attaches directly to the end of the burner, which extends out of the right end of the grill body. The 1 pound PROPANE CYLINDER THREADS INTO THE REGULATOR.

The burner control operates in the following positions indicated by the pointer at the top of the regulator as installed on the grill:

OFF - This stops the flow of gas to the burner.

PUSH TO TURN ON - You must push "IN" on the knob to release the knob from the locked "OFF" position.

LIGHTING POSITION - This position allows flow of gas to light grill.

HIGH - This position provides the highest gas flow and hottest cooking temperatures.

MED - This position provides cooking temperatures between HIGH and LOW.

LOW - This position provides the lowest cooking temperatures.

ONLY A FACTORY SUPPLIED GAS VALVE/REGULATOR SHOULD BE USED. See parts list for replacement items.

LP GAS REGULATOR CAUTION

The gas pressure regulator provided with this appliance MUST be used. This regulator is equipped with the required orifice and is set for the required outlet pressure for this appliance. This combination of orifice size and pressure regulation specifications provides the cooking performance intended by The Holland Company. Substitution of regulator by any other device or any other manufacturer is dangerous and could result in serious injury. (See parts list for replacement items.)

LP GAS REGULATOR

The gas pressure regulator is shipped loose and must be installed prior to operating your grill. This is a "slip-fit" requiring no tools. See assembly instructions for proper installation. The regulator may be removed from grill after use. Turn the regulator control knob to the "OFF" position, disconnect the LP cylinder and allow the grill to cool for at least 30 minutes prior to removing regulator.



Care should be taken to store the regulator in a clean, secure location when the grill is not in use. The threaded cylinder connection area should be kept clean and free of dust, dirt, sand or any foreign materials. Clean both the regulator and LP cylinder threaded areas prior to connecting cylinder to regulator.

PROPANE FUEL: Warning -- propane is a flammable gas. Improper handling 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 other than Propane.* 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 a disposable Propane cylinder with a nominal fuel weight of 1 lb. Such a cylinder is approximately 4" in diameter and 7" long. The Holland Grill does not include an LP gas cylinder. This must be purchased separately and is available at most hardware stores. The cylinder used must be constructed in accordance with the specifications for LP cylinders of the U.S. Department of Transportation (DOT) DOT-39 NRC232/290 M1110.

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

The LP gas cylinder is provided with a threaded connection for attachment directly to the gas regulator supplied with this appliance. Care should be taken when threading the cylinder to the regulator to engage threads correctly to achieve the proper and intended connection. When disconnecting or connecting the gas cylinder, be careful that the regulator does not strike the grill, the ground, or any other surface. Replace the protective cap over the threaded cylinder connection when removed from grill. If any difficulty at all is experienced when connecting or disconnecting the cylinder to the regulator assembly, contact your local gas supplier for assistance.

When re-connecting the LP gas cylinder to the regulator, be sure to hand-tighten until snug. This connection should be inspected for damage and leak tested after re-connection.

The threaded cylinder connection area should be kept clean and free of dust, dirt, sand or any foreign materials. Clean both the regulator and LP cylinder threaded areas prior to connecting cylinder to regulator.

Keep any electrical supply cord or fuel supply hose away from any heated surfaces.

COOKING TEMPERATURE SETTINGS

HIGH -- Approximately 450 degrees F

MED -- Approximately 400 degrees F

LOW -- Approximately 350 degrees F

NOTE: The "MED" setting will be most similar to other Holland Grill models cooking performance.

NOTE: A disposable 1 lb. cylinder "NEAR EMPTY" has significantly reduced internal pressure and MAY affect the regulator's ability to accurately control gas flow. This MAY CAUSE somewhat hotter-than-normal cooking temperatures during the final few minutes of cylinder use as it reaches "empty."

NOTE: A disposable 1 lb. cylinder will provide approximately 4-6 hours of cooking time with the Holland Companion Grill.



COMPANION GRILL ASSEMBLY INSTRUCTIONS

The Holland Grill "Companion" model requires very little assembly. The unit is mostly complete right out of the box. Items that require actual assembly are the (4) legs and the front lid-lifting handle. The regulator is installed per grill use and removed when grill is not in use.



MODEL BH212 MG-1

Tools needed for assembly:

1. Phillips screwdriver
2. 3/8" nut driver

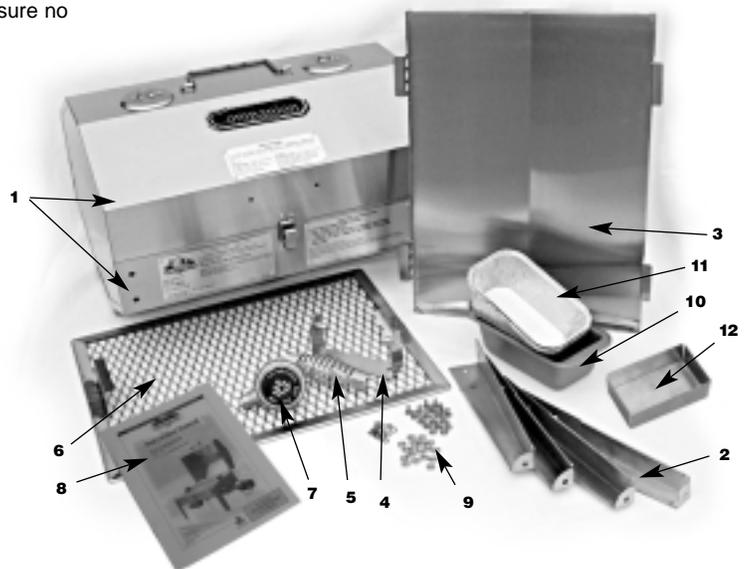


BEFORE BEGINNING ASSEMBLY

Select a clean flat surface, such as a table top. Open and empty box. Remove drip pan and other loose components packaged inside body. Check contents with list below to make sure no parts are missing.

CONTENTS LIST

- | | |
|----|------------------------------|
| # | Description |
| 1 | GRILL BODY/LID ASSEMBLY |
| 2 | LEGS (4) |
| 3 | DRIP PAN |
| 4 | HANDLE BRACKET |
| 5 | HANDLE SPRING |
| 6 | COOKING GRID |
| 7 | REGULATOR |
| 8 | INSTRUCTIONS /DOCUMENTS |
| 9 | HARDWARE |
| 10 | GREASE PAN |
| 11 | DISPOSABLE GREASE PAN LINERS |
| 12 | CHIP TRAY |



ASSEMBLY

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

1. body assembly
2. legs (4)

Also locate (16) each from the hardware pack
 #10-24 x 3/8" phillips screws
 #10 lockwashers
 #10-24 hex nuts

Refer to figure 2. Install each of the legs with (4) screws, lockwashers and locknuts as shown. LEAVE SCREWS LOOSE UNTIL ALL LEGS ARE INSTALLED. With grill sitting on a flat level surface, tighten screws.



figure 2.

2. Refer to figure 3. Select the following parts for assembly:

4. Handle bracket
5. Handle spring

Also locate (2) of each of the following from the hardware pack:

- #10-24 x 3/8" phillips screws
- #10 lockwashers
- #10-24 hex nuts

Open grill lid. Locate handle bracket against lid front as shown. Install screws, lockwashers and hex nuts as shown. Tighten screws. Install handle spring onto bracket.

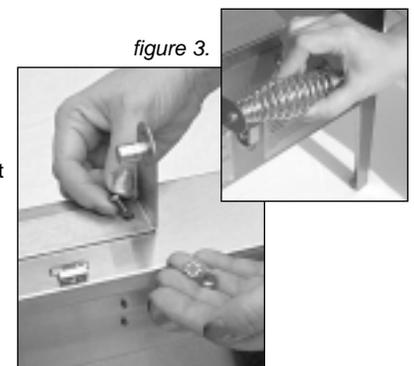


figure 3.



3. Locate the gas regulator. Grasp the regulator with the knob facing directly "UP"

1. Refer to figure 4a. Line up the collar on the regulator with the open end of the burner tube. Note that the groove at the bottom of the regulator collar must line up with the retaining "pin" inside the burner tube AT THE BOTTOM.
2. Refer to figure 4b. Push regulator into open end of burner.
3. Refer to figure 4c. Once the regulator is in as far as it will go, TURN it so knob is facing to the front of the grill.

Note: Always make sure the regulator is secured in the fully "locked-in" position BEFORE ATTACHING PROPANE CYLINDER.

4. Be sure gas control knob is in the "OFF" position. Refer to figure 6. Check to make sure threaded areas on cylinder and regulator are clean. Thread propane cylinder to engage threads correctly to achieve proper connection. Removing propane cylinder: Refer to figure 6. Unthread cylinder from regulator as shown.

5. Place stacks in the UP position. Refer to figures 7a and 7b for stack positioning information.

Note: THE GRILL IS TO BE OPERATED ONLY WITH THE STACKS IN THE UP POSITION.

6. Locate the drip pan and position it into the grill body with the drain pipe on the left. Make sure the drain pipe passes through and is extending below the grill body bottom. The mounting flanges of the drip pan should rest on the inset flange in the grill body.

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

Note: When the lid is closed and latched, the lid holds the grid, which in turn is holding the drip pan in place. This is to prevent these components from moving during transport.

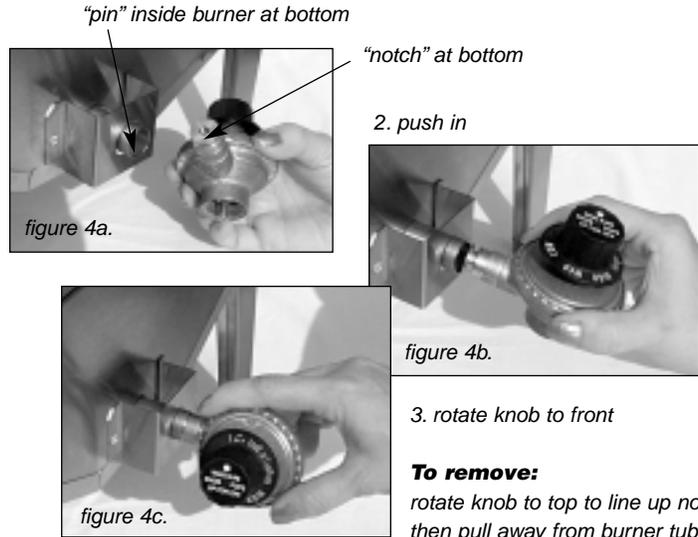
8. Refer to figure 8. Insert grease pan into slide brackets at bottom LEFT end of grill. You may need to lift drip pan up inside grill to allow pan to slide into place. This keeps the pan from accidentally moving out of position.

Note: You may use the grease pan with the disposable liners or without. You may use the disposable liners with the pan or by themselves.

LIGHTING INSTRUCTIONS

Refer to figure 9

1. Make sure the regulator is properly secured into the burner end.
2. Make sure the propane cylinder is tightly threaded into the regulator -- hand-tight only.
3. Place stacks in UP position.
4. OPEN LID. Always open lid when lighting.
5. Allow five minutes to air out.
6. Open lighting access hole in center of body front panel.
7. Insert match or lighter through access hole next to burner tube. Keep flame next to burner while actuating gas control knob on regulator.



STORE REGULATOR IN GRILL BODY WHEN NOT IN USE

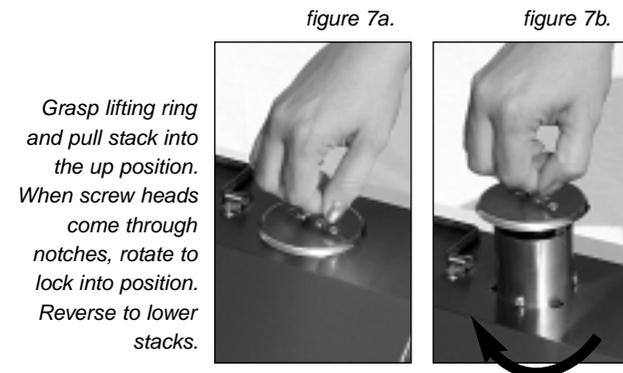
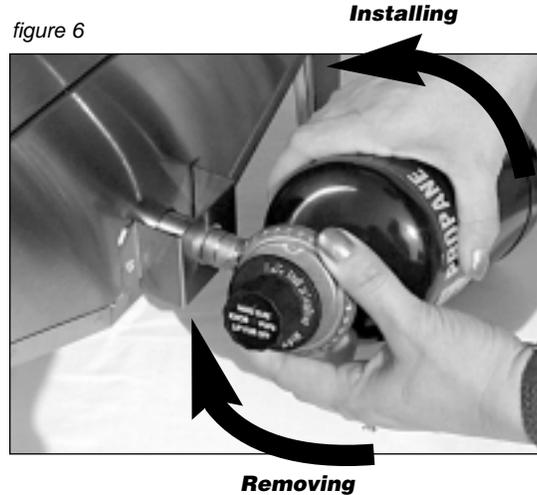


figure 8.





figure 9.

*Always open lid when lighting.
Open lighting access cover, insert match or
lighter next to burner.*

NOTE: This Holland Grill model uses a multi-position valve/regulator with the following operating positions:
OFF - This stops the flow of gas to the burner.
PUSH TO TURN ON - You must push "in" on the knob to release it from the locked "OFF" position.
LIGHTING POSITION - This position allows flow of gas to light grill.
HIGH - This position provides the highest gas flow and hottest cooking temperature.
MED - This position provides cooking temperatures between HIGH and LOW.
LOW - This provides the lowest cooking temperatures.

8. Push gas/burner control knob "IN" and turn counter-clockwise to "Lighting Position" while watching for burner flame.
9. If ignition does NOT occur in 3-5 seconds, turn burner off, WAIT 5 MINUTES and repeat the lighting procedure.

Note: If for any reason the burner should go out, turn control knob to OFF position. WAIT 5 MINUTES before attempting to re-light.

If the grill fails to light after the second attempt, check with your local dealer or The Holland Company for assistance.

Adjustment of air shutter: There is no need for and no provision made for air shutter adjustment on this grill model.

With the burner lit, gently close lid and allow grill to warm up for 20-30 minutes prior to use.

TURNING GRILL OFF

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

CARE AND MAINTENANCE

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 ensure 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.

1. Outside of body - This is stainless steel. It can be cleaned easily with warm soapy water or any stainless steel cleaner.
2. 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.
CAUTION: The drip pan must be kept clean and free of HEAVY buildup for grill to perform properly and to eliminate flare-ups. Drip pan should NOT be washed completely clean.
3. Inside Grill - Use warm soapy water to clean this area. Do not allow grease to build up.
4. Drain Pipe - Drain pipe 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.
5. 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 propane cylinders in enclosed spaces. When using a cover or moving the grill, always wait until the grill has cooled for at least 30 minutes.



Check to be sure all openings into grill body are free of blockages or debris. Make sure there are no objects or materials blocking the flow of combustion or ventilation. Make sure the stacks are in the "UP" position when using grill.

When grill is not in use, turn regulator knob to "OFF;" remove propane cylinder from regulator and remove regulator from burner.

For outdoor use only. If stored indoors, detach cylinder and leave it outdoors.

Cylinders must be stored out of reach of children.

Check burner air inlet openings (behind inlet guard on right end of body) for insect nests or blockages. Make sure the slots in burner tube are open.

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 the initial operation of the grill. This is normal. These are the preservatives used during manufacturing. After initial heating, grill is ready for use. After burning off the grill, spray the cooking grid, drip pan and inside of the lid with PAM or similar spray, so food does not stick to the grid and the inside is easier to clean.

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

MOVING INSTRUCTIONS

CAUTION: NEVER MOVE GRILL WITH BURNER LIT!

Transporting grill: Make sure gas control is "OFF;" Disconnect propane cylinder from regulator. Remove regulator from grill. Be sure grill has completely cooled (for at least 30 minutes.) Close lid and secure latch. Place stacks in "DOWN" position if necessary. Carry grill by handle between stacks.

Note: It is best to leave the grease pan in place attached to the bottom of the grill -- some grease may continue to drip from drain pipe during transport.

Setting up for use: Find a flat surface. Grill MUST be on a level surface to operate properly.

COOKING INSTRUCTIONS

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

1. It is important to realize that 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 pipe to be sure it is clear of debris.

2. IF YOU'RE LOOKING, YOU'RE NOT COOKING!

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

3. This Holland Grill model is equipped with an adjustable "HIGH/MED/LOW" burner control. This allows for complete flexibility in cooking temperatures.
HIGH setting has a cooking temperature of approximately 450 degrees F.
MED is approximately 400 degrees F.
LOW is approximately 350 degrees F.

Note: The MED position provides cooking performance that is MOST SIMILAR to other Holland Grills. The recipes and cooking times noted in this manual are based on the 400 degree F. cooking temperature provided at the "MED" burner control setting. You may use the "HIGH" setting to quickly pre-heat your grill, then select the temperature you wish to cook at. Remember, you may want to turn the food over at the half-way point in the cooking time on short cooking-time foods.

4. The cooking times we suggest are only that -- suggestions. You may want to vary the times as you become used to your Holland Grill.

5. You may cook on the grill in any weather. If the temperature is extremely hot or cold, it will slightly decrease or increase your cooking times. Keep grill out of excessive winds when operating, as it may increase cooking times.

GRILLING

1. Steak -- T-bone, 1" thick, Medium: Grill 10 minutes on each side at MED setting.
2. Chicken -- Quarters, average size fryer: Cook skin side up for 30 minutes and skin side down for 30 minutes at MED setting. Check for done-ness. If chicken is completely done, only then dip or brush on the sauce of your choice. Put back on grill for approximately 10 minutes longer. Note: You may want to repeat this process one or two more times.
3. Pork ribs and chops, 3/4" thick: Grill 10 - 20 minutes on each side, MED setting. When done, dip or brush on sauce. Put back on grill for 5-10 minutes. Repeat if desired.

DRY SMOKING

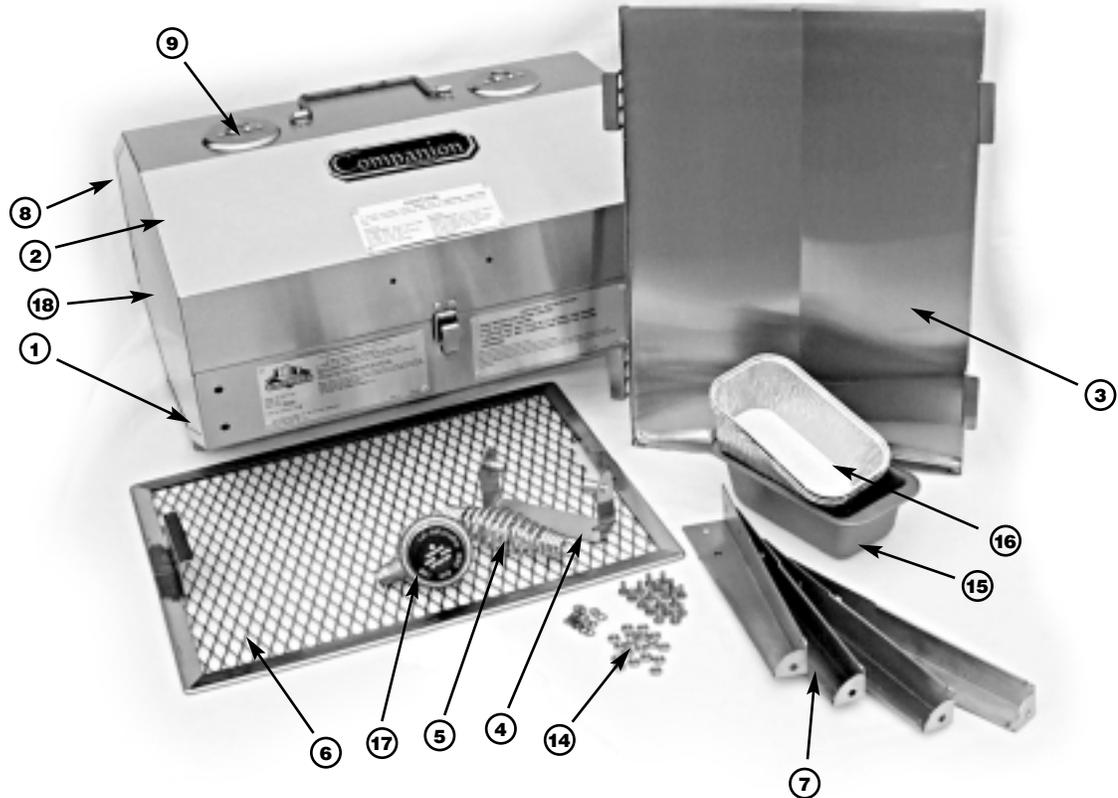
Place Flav-O-Buds or chunks of your favorite dry wood in the aluminum chip tray. You can also use throw-away aluminum tart pans.

These can be placed in the drip pan, sitting on the angled surface near either end. Each pan will smoke approximately one hour depending on how many chips are used. When finished grilling, throw away wood and use fresh each time you grill.



COMPANION GRILL REPLACEMENT PARTS

Model BH-212-MG-1



REPLACEMENTS PARTS LIST

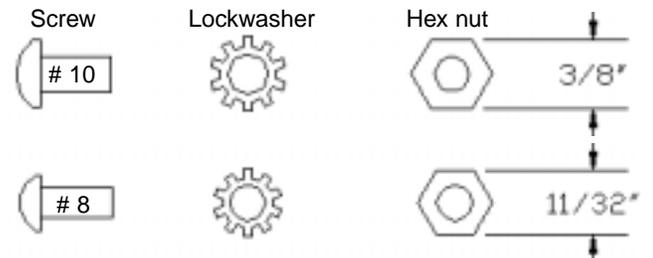
#	Description	Stock No.
1	GRILL BODY BOTTOM	MG1-100
2	GRILL LID	MG1-200
3	DRIP PAN	MG1-600
4	HANDLE BRACKET	SS1-202SS
5	HANDLE SPRING	MG1-202SS
6	COOKING GRID	MG1-300
7	LEGS	MG1-550
8	HINGE	MG1-101
9	STACK TUBE ASSEM.	MG1-201
10	STACK CAP (SS pop-riveted on)	MG1-201C
11	LIFTING RING, STACK	MG1-201L
12	SPACER RING, STACK	MG1-201R
13	MANUAL PACKET	MG1-900
14	HARDWARE BAG	MG1-1014
15	GREASE PAN	MG1-1000
16	GREASE PAN LINERS	MG1-1010
17	REGULATOR	MG1-109
18	LID STOP	MG1-120
19	CHIP TRAY	BHA-3016

HARDWARE FOR LEGS

- # 10-24 x 3/8" SS phillips screws (16)
- # 10-24 SS hex nuts (16)
- # 10 SS star lockwashers (16)

HARDWARE FOR STACKS

- # 8-32 x 3/8" SS phillips screws (6)
- # 8-32 SS hex nuts (6)
- # 8 SS star lockwashers (6)



HOLLAND GRILLING TIME CHART

Grilling

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

Smoking

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

GRILLING INSTRUCTIONS

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

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

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

Hamburger: Same as steak.

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

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

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





The Holland Grill Company, Inc.

600 Irving Parkway Holly Springs, NC 27540

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