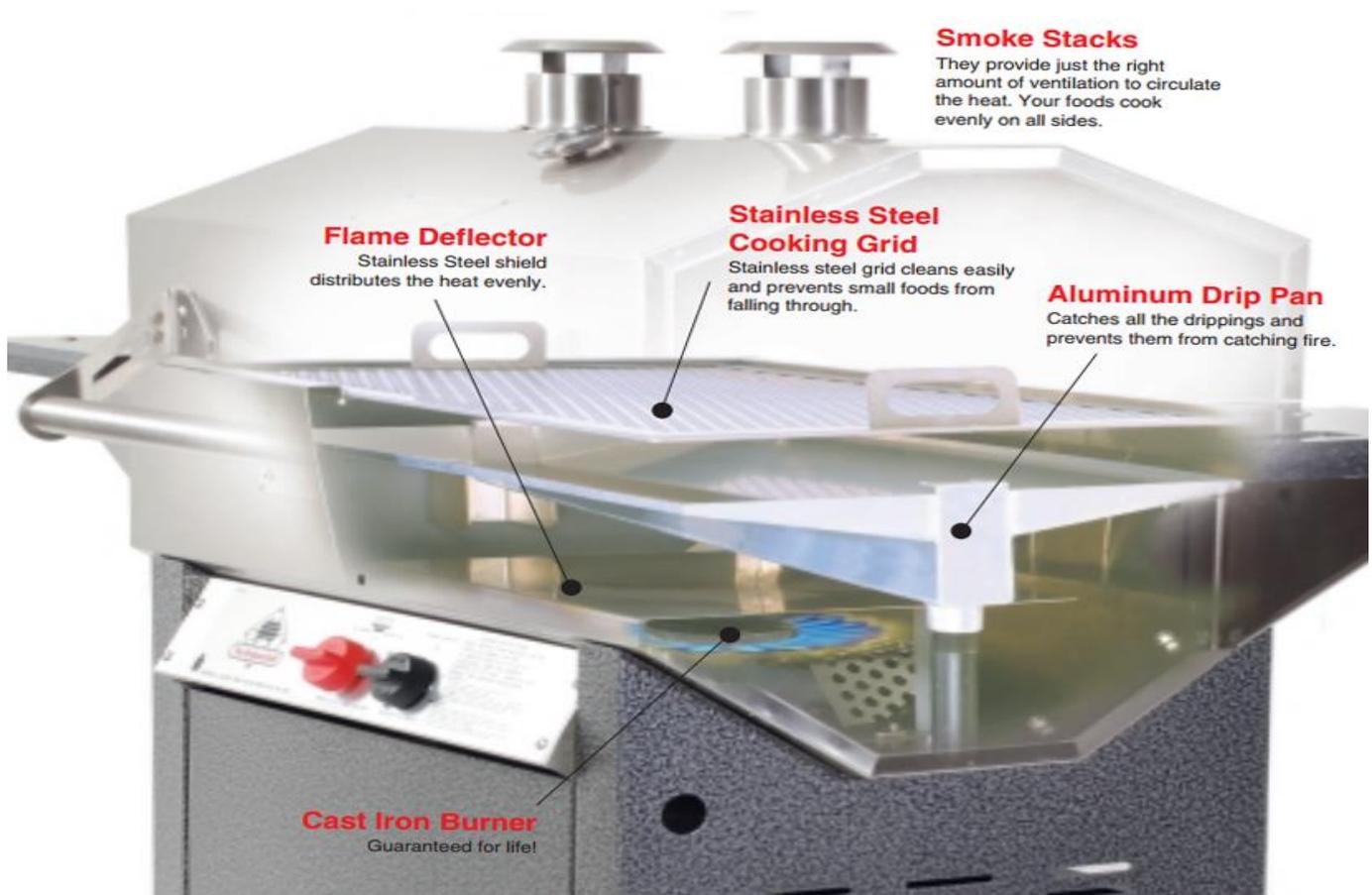




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What makes a Holland Grill stand above the rest? The Design.



How does the Holland Grill Cook Differently?

1. Holland's signature **smoke stacks** help pull air into the grill where it is heated and circulated much like a convection oven.
2. The **stainless steel cooking grid** will last a lifetime, is easy to clean and its diamond-shaped pattern prevents small food items from falling through.
3. The rust-free **aluminum drip pan** catches the juices from the food where they sizzle and smoke back up on the food, giving it that distinctive Holland-Grill flavor. **NO FLARE UPS!!!**
4. A stainless steel **flame deflector** plate spreads the flame out so that you have a relatively even heating pattern.
5. The heart of it all--Holland's **cast-iron burner** is guaranteed for the life of the grill. No more replacing rusted out burners every year! Now that's hassle-free.



Why is the Holland Grill different than other grills?

The Holland System is a patented, ingenious system of heat control guards and a drip pan that prevent flare-ups. Simply close the lid and cook by time. Besides the safety factor of preventing dangerous flare-ups, this grill is essentially a convection oven. The aluminum heating / drip tray is brilliant - instead of the meat juices causing hot flare-ups, it simply smokes flavor back into your choice of meat, and then drains through the drip pan without ever catching fire.

What is the typical lifespan of a Holland Grill?

Little to No Maintenance Upkeep: 8-10 years

Moderate Maintenance Upkeep: Up to 15 years

Great Maintenance Upkeep: 20-30 years

How to cook a Different Foods on the Holland Grill?

Although the Holland Grill is great for grilling hamburgers, steaks, pork chops, and all the "ordinary" foods people grill, it is unmatched in its ability to grill large foods like whole turkeys, chickens, pork loins, Boston butts and beef roasts. It is also unsurpassed in its ability to grill vegetables, pizzas, biscuits, wild game, bacon, baked beans in a dish, apple pie! The Holland Grill is truly a versatile cooking machine. Besides grilling and smoking, you can add water and other liquids to create a steamer for seafood, ribs, pork loins, briskets and other great meats.

How often do I need to clean my Holland Grill?

The most important part of cleaning the Holland Grill is to regularly scrape and clean the cooking grid, the drip pan and make sure the drain pipe is clear. This is easily accomplished with putty knives and a steel brush, or you can buy Holland's Grill Cleaning Dual Scraper. Use paper towels to wipe off any excess grease from the edges of the grill and smoke stacks. As a general rule of thumb, you want to detail clean your Holland Grill at least once every two-three weeks, and regularly scrape the grid and drip pan after each use.

What has a lifetime warranty?

The stainless cooking grid (part no. SG2-300) and the cast-iron burner (part no. SG2-105) of all full-size Holland Grills not used in a commercial environment (like ballparks) are guaranteed for the "life of the grill." The **BURNER AND STAINLESS COOKING GRATE** have this lifetime warranty. Believe us, customer satisfaction is a top priority with The Holland Grill Co. We want that grill on your deck forever.

Can you really cook everything they say you can on a Holland Grill?

To see pictures of food cooked by our own Holland Grill customers, go to our Facebook page to view the Holland Grill photo album.

Made in America
Easy To Use - Cooks by Time Not Temp
Hassle-Free Delicious Food