Manual en español disponible en:
www.hollandgrill.com

Instruction Manual

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The Holland Grill®

America's Greatest Grill

Included Free!

One-temperature cooking the Holland Grill way. Easy to follow demonstrations will help you prepare a mouth watering meal today.

The Holland Pinnacle Gas Grill

Made in the USA.

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).

BH726AG10

The only Grill GUARANTEED not to flare up!

www.hollandgrill.com

ANSI Z21.58b - CSA 1.6b - 2010

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PN AG10-MAN V2014a

BIA BARBECUE INDUSTRY ASSOCIATION MEMBER

DANGER

IF YOU SMELL GAS:

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

WARNING

1. DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE LIQUIDS OR VAPORS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

2. AN LP CYLINDER NOT CONNECTED FOR USE SHALL NOT BE STORED IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

IMPORTANT

FIRST TIME USE: It is important that the grill be lit and allowed to operate at least 30 minutes before any food is placed on the grill grid. Some smoke may appear during this period. This is the preservative used during manufacturing. After initial heating, the grill is ready for use. After burning off the grill, spray the food grid, drip pan and the inside of the lid with PAM or similar spray, so food does not stick to the grid and the inside is easier to clean.

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

GRILL OWNER - SAVE THIS INSTRUCTION BOOKLET FOR FUTURE REFERENCE.

WARNING

DO NOT LET CHILDREN OPERATE OR PLAY NEAR GRILL.

KEEP GRILL AREA CLEAR AND FREE FROM MATERIALS THAT BURN

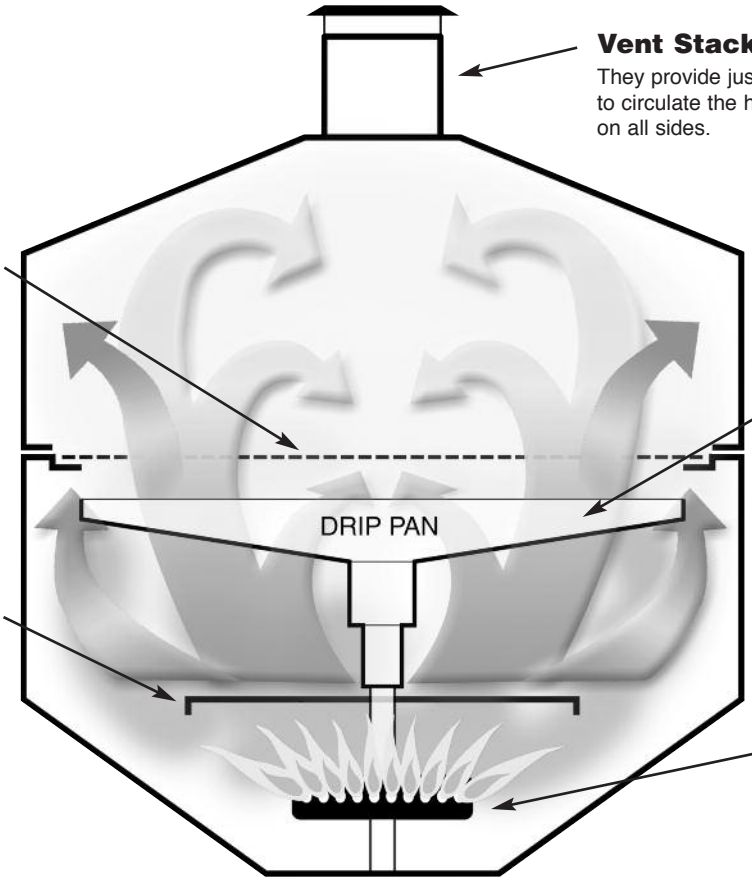
DO NOT BLOCK AIR VENTS IN GRILL

CHECK BURNER FLAMES REGULARLY

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

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

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



Vent Stacks
They provide just the right amount of ventilation to circulate the heat. Your foods cook evenly on all sides.

Stainless Steel Cooking Grid
Stainless steel grid cleans easily and prevents small foods from falling through.

Aluminum Drip Pan
Catches all the drippings and prevents them from catching fire.

Flame Deflector
Stainless Steel shield distributes the heat evenly.

Cast Iron Burner
Guaranteed for life!

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

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

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

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

Please read and follow all the instructions in this manual.

HOLLAND PINNACLE 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, Wolfdale with a 47.6 lb water capacity.

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

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

PROPANE FUEL: Warning – propane is a flammable gas. Improper handling may result in an explosion and/or fire and serious accident or injury. Your grill is 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.

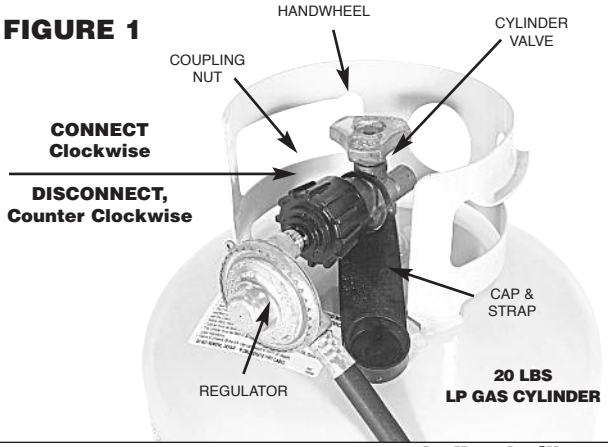
Keep any electrical supply cord and fuel supply hose away from any heated surface.

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 #45 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



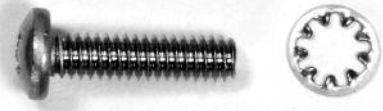
PINNACLE GRILL ASSEMBLY INSTRUCTIONS

Fasteners Guide

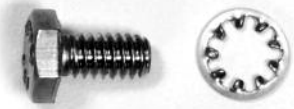
8 - #10 - 24 x 3/8" Pan Head Phillips, Lockwasher & Locknut,
Attach smoke stacks to grill lid

4 - #10 - 24 x 1/2" Carriage Bolt, Lockwasher & Locknut,
Attach handle brackets to grill lid

8 - #10 - 24 x 1" Carriage Bolt, Lockwasher & Locknut,
Attach side shelves to shelf brackets



2 - 1/4 - 20 x 1" Round Head Philips and lockwasher,
Attach grill handle to handle brackets



12 - 1/4 - 20 x 1/2" Hex Head Bolt and lockwasher,
Attach Lid stops and shelf brackets to grill body

6 - 3/8" Flatwashers
Used on grill casters

IMPORTANT: Use 2 - 3/8" Flatwashers on each wheel caster below the grill base to ensure that cooking surface is level.

Tools Needed:

1. Phillips screwdriver
2. 3/8" & 7/16" nut driver
3. Adjustable wrench, for thermometer
4. Channel lock pliers, for drain tube and caster wheels
5. Hammer, for wheel axle nuts

Step 1. Open Boxes

❍ On a flat surface (garage floor), CUT OPEN AND REMOVE THE CARDBOARD SHIPPING CONTAINER. 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. Install the Shelf Brackets and Shelves

Select the following parts for assembly:
1. shelf brackets (4)
2. shelves (2)

❍ **A.** Select one of the shelf brackets and bolt it to the grill bottom end panel using 1/4-20 x 1/2 Hex Head Bolts and lock washers. At this point, finger tighten only. Repeat for each of the 3 remaining brackets.

❍ **B.** Position the shelf onto the brackets as shown. Using 10-24 x 1 Carriage Bolts, lock washers and nuts, tighten securely to brackets. Now securely tighten shelf brackets. Repeat for opposite side.

Step 3. Attach Grill Lid Stops and Smoke Stacks

Select the following parts for assembly:
1. grill lid stops (2 ea)
2. smoke stacks (2 ea)

❍ **A.** Select one of the grill lid stops and bolt it to the grill bottom near the hinge using two 1/4-20 x 1/2 Hex Head Bolts and lock washers. Tighten securely and repeat for opposite side.

❍ **B.** Open the lid fully. Using the 10-24 x 3/8 round head Phillips screws, lock washers and hex nuts fasten the smoke stacks to the grill lid as shown. Tighten all 8 securely.

Step 4. Install Lid Handle and Thermometer

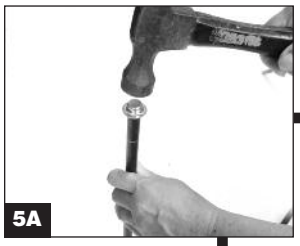
Select the following parts for assembly:
2. handle and handle brackets
3. thermometer

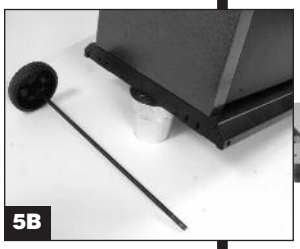
❍ **D.** Select the two handle brackets and handle. First attach the brackets to the lid using 10-24 X 1/2 Carriage Bolts, lock washers and hex nuts. DO NOT FULLY TIGHTEN AT THIS TIME.

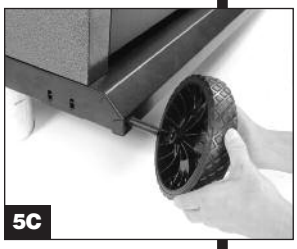
❍ **E.** Now place tube handle between handle brackets and secure with 1/4-20 X 1" Round Head Phillips screw and lock washer as shown. Tighten both sides of the tube completely.

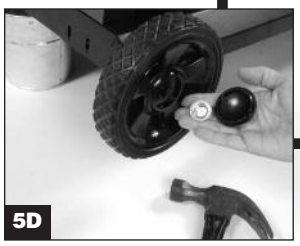
❍ **F.** Now go back and completely tighten the handle brackets to grill lid.

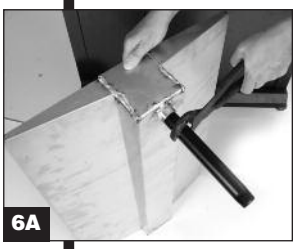
❍ **G.** Install the thermometer through the three small holes in the center of the lid. **Using an adjustable wrench, VERY GENTLY, snug thermometer securing nuts. DO NOT OVERTIGHTEN.**











Step 5. Install the Wheels on the Grill Base

Select the following parts for assembly:

1. wheels and hubcaps (2)
2. wheel axle (1)
3. wheel axle cap (2)
4. caster wheels (2)

❍ **A.** Place one wheel axle cap on the end of the axle and tap the cap with a hammer to seat. Hold the bottom of the axle against the floor.

❍ **B. With help from a friend**, use the metal drip bucket to prop up the "large wheels end" of the grill. Make sure the bucket is all the way under the edge so the grill is steady and secure. See photo.

❍ **C.** Now feed the axle through one of the wheels and through both axle holes in the grill base. Place the other wheel on the axle.

❍ **D.** Seat the axle cap with a hammer and snap the plastic wheel hubcaps into place.

❍ **E. With help from a friend**, use the metal drip bucket to prop up the "caster wheels end" of the grill. Make sure the bucket is all the way under the edge so the grill is steady and secure. See photo. Put 2 3/8" flat washers onto the threaded caster post.

❍ **F.** Now thread the caster into the pre-threaded hole on the base assembly. Tighten securely with channel lock pliers and repeat for the other caster.

NOTE: Using 2 3/8" flat washers between the caster and the grill base will ensure the cooking grid is level.

Step 6.

Select the following parts for assembly:

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

❍ **A.** Install the drain pipe into the female threaded coupling in the right end of the drip pan. Tighten securely with pliers or pipe wrench.

❍ **B.** 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 sitting level in its brackets.

❍ **C.** 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.) Hang the drip bucket.

❍ **D.** Now place the cooking grid support and cooking grids into the grill.

Step 7.

Select the following parts for assembly:

1. condiment tray **3. chip tray**
2. utensil hooks (3 ea) **4. control knobs**

❍ **A.** Open cabinet door and insert tab hooks on condiment tray into slots in door liner. Allow to drop down and lock into position.

❍ **B.** Then insert utensil hooks in upper hole of door liner and rotate downward to allow peg on back side of hooks to engage lower hole.

❍ **C.** Install control knobs. Push black igniter knob firmly until it snaps into place, once installed correctly, it should not come off easily. Secure silver gas control knob to post by tightening set screw. Use small allen wrench provided.

❍ **D.** Install chip tray as shown.

Tank Installation

❍ Place your 20-lb propane tank into the hole in grill base.

❍ Connect the regulator and hose assembly to the propane tank valve. This connection is made by the QCC-1 fitting. The large black plastic nut fits over the outside of the tank valve threads and turns right or clockwise to tighten. No tools are needed. Hand tight is sufficient.

❍ If a good connection is not achieved, the safety valve inside will not permit the proper amount of gas to flow.

❍ Next attach the tank retainer safety chain.

❍ **Check all bolts and nuts for tightness**

Proceed to leak testing on page 7.

Tank retainer safety chain

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.

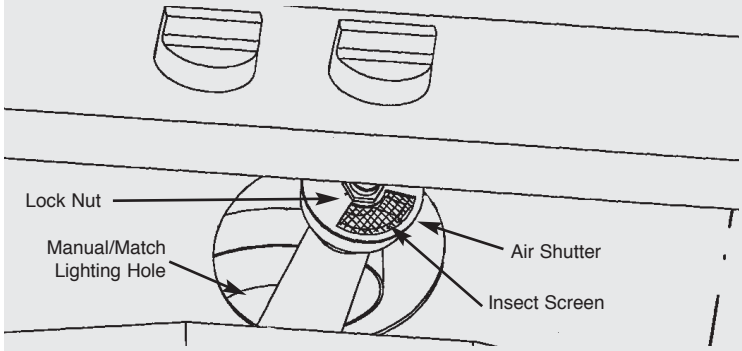
NOTE: The Holland Grill uses a 2-position gas valve on the burner control. The left picture under Figure 6 shows the knob in the OFF position. To turn ON push the knob in and rotate it counter-clockwise to its full travel (about 90 degrees). See right picture under Figure 6. NEVER operate the Holland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

FOR NATURAL GAS SUPPLY

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

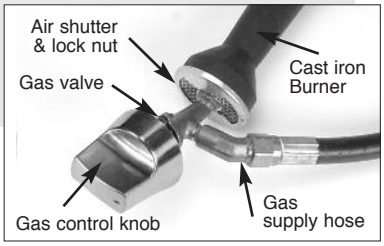
The Holland Grill must be isolated from the gas supply piping system by closing the individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressure equal to or less than 1/2 psig.

FIGURE 6 CUTAWAY VIEW



Closed (OFF)

Open/Light (ON)



Gas Valve & Hose Connection Detail

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

LIGHTING INSTRUCTIONS

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

Refer to **Figure 6.**

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

SPARK IGNITER LIGHTING

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

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

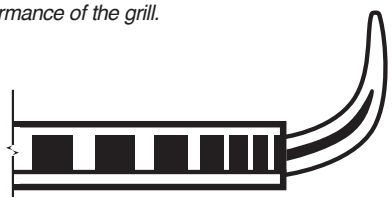
MANUAL MATCH LIGHTING

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

ADJUSTING AIR SHUTTER

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

Make sure while looking to adjust or check flame to use the peep hole just above valve. See below: The flame should be blue in color. NOTE: Some yellow tipping may occur. It's not unusual and will not affect the performance of the grill.



PROPER AIR SHUTTER SETTING

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

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

TURNING GRILL OFF

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

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

CARE AND MAINTENANCE

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

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

Grid and Drip Pan: The grids are made of high quality stainless steel. The grids 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.

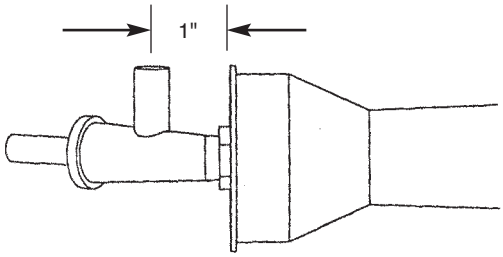
Drain Pipe and Valve: Both must be kept clear of grease and food particles to allow grease to drain properly from drip pan. This must be done to maintain proper operation of your grill.

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 ON YOUR HOLLAND GRILL

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

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

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

GRILLING

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

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

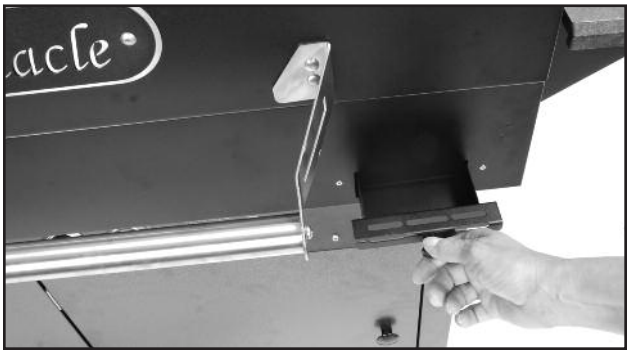
STEAMING

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

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

DRY SMOKING

Place Holland Grill Flav- O-Buds in the built in chip drawer on the front of the grill. If additional wood is preferred for either grill, you can use throw-away aluminum tart pans placed in the rear corners of the dry drip pan in the space between the top edge of the drip pan and the



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

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

HELPFUL TIPS

Heat it up

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

Turn it with tongs

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

Experiment with cooking times

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

Clean it up

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

Don't blame it on the rain

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

Thermometer

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

Be sure to check out the Holland Grill recipes, tips and tricks listed on the web site. Why not try to create a few of your own!

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**	**4 - 5 minutes per side**

Smoking

Turkey	**15 minutes per pound**
Fish	**20 minutes total**

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

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

GRILLING INSTRUCTIONS

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

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

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

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

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

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

Steak 3/4" - 1" thick: Allow grill to warm for 15 minutes, then place steaks on grill. Allow 10-12 minutes per side. Ten minutes on each side will produce medium well to well done steaks. Adjust to your taste

Hamburger: Same as steak.

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

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

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

HOLLAND PINNACLE REPLACEMENT PARTS

Model BH726AG10

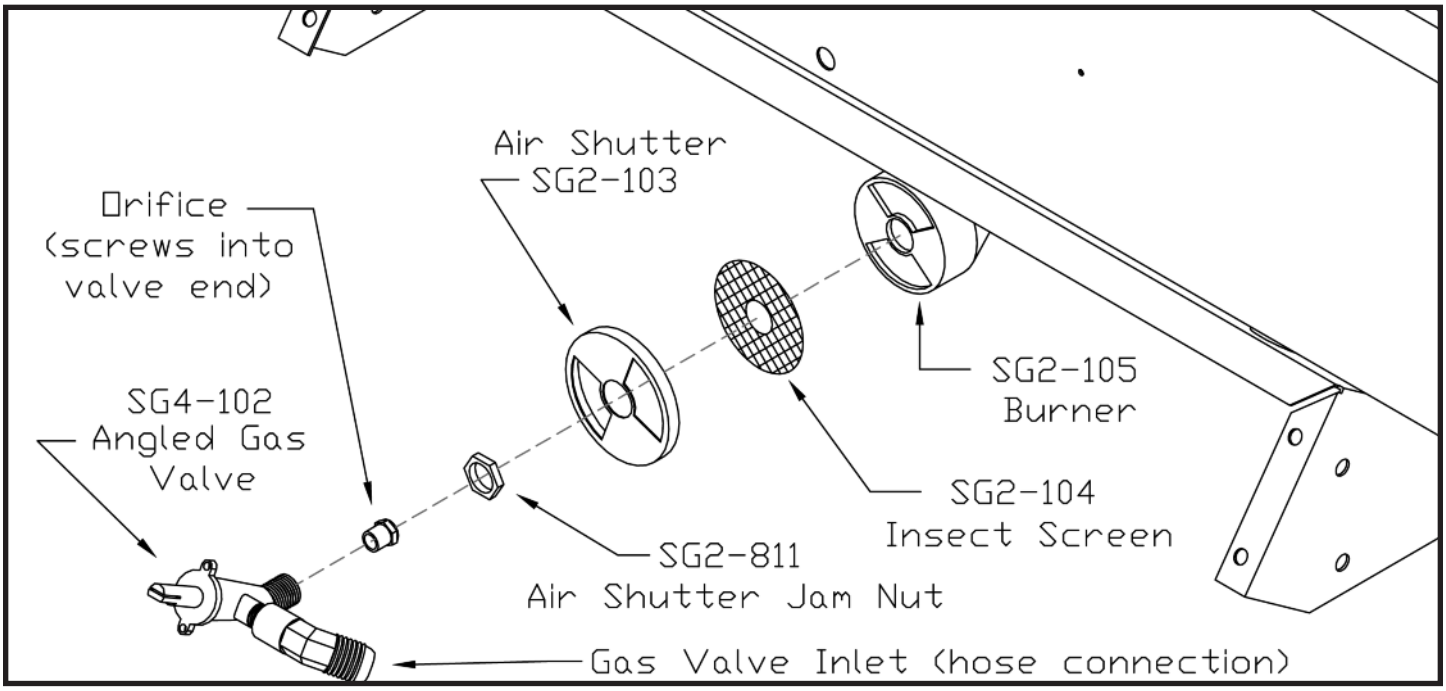
The Holland Pinnacle parts are made from quality stainless steel, aluminum and aluminized steel with a quality powder coat paint finish.

REPLACEMENTS PARTS LIST

Stock No.	Part Description	Stock No.	Part Description
AG2-106 WELD	AIR BAFFLE WELD ASSEMBLY	AG4-106C	HEAT SHIELD, TANK
SG2-103	AIR SHUTTER, GAS VALVE	MG1-101	HINGE, CABINET DOOR, 1” X 2”
AG8-561	AXLE, ½”, ZINC	SG2-101	HINGE, LID, 3” X 3”
B00272	BALL STUD, GAS SPRING	SG4-752	IGNITER KNOB
AG10-100W-WELD	BODY BOTTOM WELD ASSEMBLY	SG4-751	IGNITER, ELECTRODE
AG10-2002-WELD	BODY TOP WELD ASSEMBLY	SG4-750	IGNITER, ROTARY PIEZO
SS5-303C ASSM	BUCKET HANGING BRACKET	AG4-301C	KNOB, DOOR
SG2-105	BURNER, CAST IRON	AG4-150	KNOB, GAS VALVE
AG4-351C-WELD	CABINET SIDE PANEL, LEFT	SG2-531	LIGHTING CLIP AND CHAIN
AG4-350C-WELD	CABINET SIDE PANEL, RIGHT	B00083	LOGO CLIP (5/32 PUSH NUT)
SG5-407	CAP, HUB, BLACK	AG4-950	LOGO, HOLLAND
AG4-511	CASTER, SWIVEL, LOCKING	AG4-307C	MAGNETIC CATCH
AF4-593 ASSY	CHAIN, TANK RETAINER ASSY	AG10-MAN	MANUAL, OWNER’S, PINNACLE
AG4-304C	CONDIMENT TRAY	SG2-811	NUT, JAM, GAS VALVE
AG4-170C-WELD	CONTROL PANEL MOUNTING BRACKET	SG2-111-53	ORIFICE, LP (LIQUID PROPANE GAS)
AG10-155	CONTROL PANEL, PINNACLE	SG2-111-45	ORIFICE, NG (NATURAL GAS)
AG10-300	COOKING GRID	AG5-406	PUSH NUT, AXLE, ZINC
AG4-305C-ASSY	DOOR PANEL ASSEMBLY	SG2-109	REGULATOR AND HOSE ASSEMBLY
SG4-909	DRAIN BALL VALVE, ¾”	SG2-104	SCREEN, INSECT, GAS VALVE
SG4-910	DRAIN PIPE, ¾” X 8”	AG4-702	SHELF BRACKET LF / RR
SG2-1000	DRIP BUCKET	AG4-703	SHELF BRACKET LR / RF
AG10-120	DRIP PAN BRACKET, PINNACLE	SG4-701	SHELF, GRAY GRANITE
AG10-600	DRIP PAN WELD ASSEMBLY	SG2-301 ASSM	SMOKE STACK
AG10-107-WELD	FLAME DEFLECTOR / HEAT PLATE	B00271	SPRING, GAS, WITH CLIPS
SG4-102	GAS VALVE, ANGLED	SG4-281	THERMOMETER
SS3-251L	HANDLE BRACKET, LEFT	AG4-308C	UTENSIL HOOK
SS3-251R	HANDLE BRACKET, RIGHT	AG10-550-WELD	WELDED BASE – PINNACLE
SS3-250	HANDLE TUBE, STAINLESS STEEL	AG2-400	WHEEL, DELUXE
AG10-1014	HARDWAR BAG, PINNACLE		

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

PINNACLE GRILL GAS CONVERSION INSTRUCTIONS



SG5-LABEL-LP GAS CONVERSION INSTRUCTIONS PINNACLE MODELS
Natural Gas to LP (propane) Gas

STEP 1 Close valve at gas supply.
STEP 2 At the grill, remove on/off knob from gas valve.
STEP 3 Remove the control panel by removing the Phillips head screws.
STEP 4 Using 2 wrenches, loosen and remove the supply line from the gas valve inlet.
STEP 5 Using a wrench, loosen air shutter jam nut by turning counter-clockwise.
STEP 6 Remove gas valve from burner by turning counter-clockwise.
STEP 7 Remove the No. 45 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. 45 Natural gas orifice with the No. 53 LP (propane) gas orifice. Installation is the reverse.
STEP 9 Use only a Holland Grill factory authorized LP (propane) hose and regulator assembly.
STEP 10 Attach the regulator hose to the gas valve inlet and then attach big black plastic nut to LP tank.
NOTE: Be sure to properly adjust the air shutter before tightening the jam nut.

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

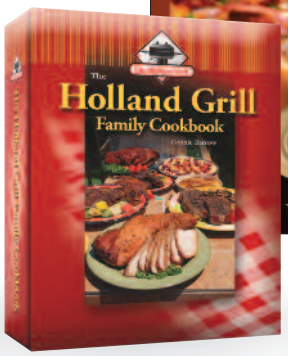
SG5-LABEL-NAT GAS CONVERSION INSTRUCTIONS PINNACLE MODELS
LP (propane) Gas to Natural Gas

STEP 1 Close valve on LP (propane) tank.
STEP 2 Disconnect and remove the regulator and hose assembly from the LP (propane) tank by unscrewing counter-clockwise the large black plastic nut.
STEP 3 At the grill, remove on/off knob from gas valve.
STEP 4 Remove the control panel by removing the Phillips head screws.
STEP 5 Using 2 wrenches, loosen and remove the regulator hose from the gas valve inlet. Save for possible future use.
STEP 6 Using a wrench, loosen air shutter jam nut by turning counter-clockwise.
STEP 7 Remove gas valve from burner by turning counter-clockwise.
STEP 8 Remove the No. 53 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. 53 LP (propane) gas orifice with the No. 45 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!

Ask your dealer to see some of our new Holland Grill Accessories.

Dual Scraper



Holland Grill
Family Cookbook

Veggie
Roastin' Rack

Seasoning Mixes

Flavored
Wood Smoke Pellets

Infrared SearMate

Patio Heaters

The Holland Grill
America's Greatest Grill

For more information on our complete line of
Holland Grills and Accessories visit us on the web at:

www.hollandgrill.com

The Holland Grill N0-Hassle Limited Warranty

Your Holland grill, when subjected to normal residential use, is warranted to the original purchaser to be free from factory defects in workmanship and materials. Your Holland grill is also

guaranteed to perform as advertised during the first 30 days.

If The Holland Grill Company (subsequently referred to as The Company, or Holland) cannot correct the performance problem, we will refund 100% of the purchase price, pursuant to the terms of the warranty.

- **The cooking grid and cast iron burner are warranted to the original purchaser for the lifetime of the grill!**
- **The grill bottom shell and top shell are warranted against rust-through or burn-out to the original purchaser for five years on the Holland Pinnacle Grill.**
- **All other functional parts are warranted against defects for a period of one-year from the date of purchase.**

This warranty will be valid when the purchaser returns a warranty card to The Company within 30 days of purchase. All parts under this warranty will be replaced free of charge during the first year. The obligation of The Company under this warranty is to repair or replace, at its option, the defective part during the warranty period.

After the warranty period, you can easily identify and order any replacement parts you may need at www.hollandgrill.com.

The following will not be covered under this warranty: related labor charges, damage resulting from negligent or improper use of the product paint or cosmetics, use of improper fuel/gas supply, use not in accordance with operating instructions, or alteration of any part by anyone other than a Company representative. Repair or replacement does not extend the warranty period.

Special "No Flare-up" Warranty: The Company further warrants to the original purchaser that, during the functional parts term of this warranty, the drip pan section of the Holland grill will not flare-up, provided you use your grill under normal, non-commercial conditions and follow all manufacturer's instruction regarding the care and maintenance of the grill. If a flare-up occurs, simply contact the dealer from which you purchased you Holland grill (or the Holland grill dealer nearest you), together with proof of purchase. Upon inspection by a Holland authorized representative, and confirmation of the flare-up in the drip pan section, at our option, the company will: either refund 100% of the original purchase price, replace the parts that are causing the flare-ups, or replace your Holland grill with a new Holland grill of the same or comparable model. This no flare-up warranty applies only to flare-ups of edible foodstuffs from the drip pan and does not apply to any fire from flammable, toxic or poisonous substances unfit for human consumption.

continued on back

Register your new Holland Grill

You may register at www.hollandgrill.com or by mail with this form.

The Holland Company does not sell your personal information, phone number or e-mail address to mailing lists.

Name: _____

Address: _____

City, State, Zip: _____

Phone: _____ Date Purchased: _____

Dealer/Store Name: _____

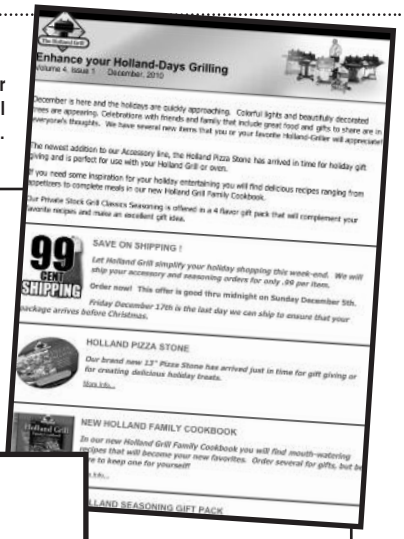
e-mail address _____

IMPORTANT: list your model number and serial number below.

Model No.: _____

Serial No.: _____

(stamped on metal plate inside cabinet)



Check this box and add your e-mail address here to receive our FREE "What's Cooking at Holland" e-newsletter.
It features specials, promotions, recipes and fantastic grilling tips. You'll love it.

The Holland Grill N0-Hassle Limited Warranty

continued

Warranty procedure: Within 30 days of purchase, send in the warranty card.

For on-line warranty service: go to www.Hollandgrill.com.

For personal service: you may also contact the company at 919-557-2001. Please have your model number, serial number and date of purchase available when requesting warranty service.

What the company will do: If The Company determines that a part is defective, Holland will, at its option, either repair or replace the defective part. If for any reason during the warranty period, the part cannot be repaired after a reasonable number of attempts by Holland, or if a replacement part is not available, Holland may ask you to return the grill, freight pre-paid, and will, at our option, send you a comparable grill or refund the purchase price of your Holland grill, reduced pro-rata, based on the number of months of service. All shipments will be to the original purchaser.

This warranty will be void, and Holland will assume no liability for any damage or injury that results from (1) tampering with or alteration of the grill, (2) abuse, misuse, neglect, or accident, (3) any commercial or other unintended use of the grill, or (4) failure to follow manufacturer's instructions concerning care and maintenance (please consult your use & care manual), or failure to follow local codes.

Product repair or parts replacement at the option of the Holland Grill Co. is the exclusive remedy under this warranty. The Company shall not be liable for any incidental or consequential damages resulting from the use or transportation of any Holland grill, or for breach of any express or implied warranty on the Holland grill. Except to the extent prohibited by applicable law, any implied warranty of merchantability or fitness for a particular purpose of this product is limited to the duration of the above warranty. Some states do not allow the exclusion or limitation of incidental or consequential damages, or allow limitations on how long an implied warranty lasts, so the above limitations or exclusions may not apply to certain purchases. This warranty gives the purchaser specific legal rights, and there may be other rights which vary from state to state.

Pool chemicals, cleaners and atmospheric conditions disclaimer.

Materials – pool chemicals – corrosion: Be aware that various chemical exposure and/or atmospheric conditions may cause corrosion or discoloration on surfaces or components of this product. Pool stores in particular, with high concentrations of chemicals, may cause visible damage to this product. The Holland Company, Inc. does not warranty against surface or component degradation or discoloration by exposure to atmospheric conditions, pool or other chemicals, or cleaning solutions. Damage due to the display, storage or use of this product from exposure to known or unknown chemicals or atmospheric conditions are not covered by warranty.

The Holland Co., Inc.
121 Thomas Mill Road Holly Springs, NC 27540

Place Stamp Here

The Holland Co., Inc.
121 Thomas Mill Road
Holly Springs, NC 27540