

Instruction Manual



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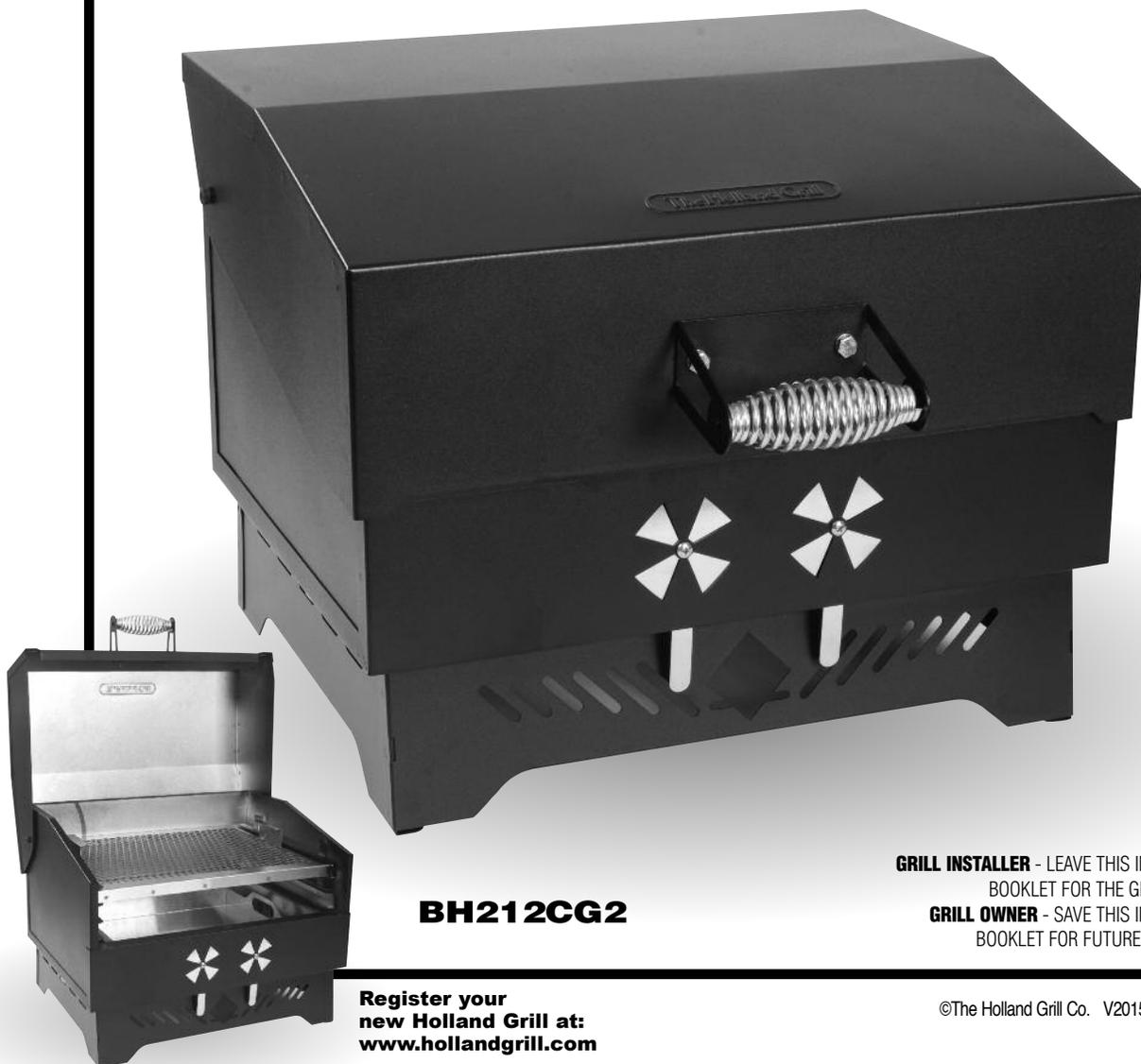
The Holland Grill®

America's Greatest Grill

The Holland

Traveler

Portable Charcoal Grill



BH212CG2

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

Register your
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TRAVELER PORTABLE



CHARCOAL GRILL





CARE AND MAINTENANCE OF YOUR HOLLAND CHARCOAL GRILL

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

Outside of body: The grill is made of aluminized steel. It can be cleaned easily with warm, soapy water or mild cleaner. If paint gets scratched, remove grease and repaint with a heat resistant paint. The metal surface will last longer. Do not paint the inside of the grill. Do not use wire brushes, scrapers or abrasive cleaners for normal cleaning.

Cooking Grid: The grid is made of high quality Stainless steel. The grid should be brushed with a brass, copper, or stainless steel brush immediately after removing food while grill is still warm.

Inside Grill: Use warm soapy water to clean this area. Do not allow grease to build up.

General: This grill, like all equipment, will look better and last longer if kept out of weather when not in use. When using a cover, never place it on the grill until the entire unit has cooled at least 30 minutes.

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 cooking grid 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.



WARNING SAFETY INFORMATION PLEASE READ CAREFULLY!

- **Only use this grill on a hard, level, non-combustible, stable surface capable of supporting the weight of the grill. Never use on surfaces that could burn.**
- **DO NOT use grill without charcoal ash tray in place. DO NOT attempt to remove charcoal ash tray while tray contains hot coals.**
- **Proper clearance of 10 feet between the grill and combustible material (bushes, trees, wooden decks, fences, buildings, etc.) or construction should be maintained at all times when grill is in use. Do not place grill under a roof overhang or other enclosed area.**
- **For outdoor use only. Do not operate grill indoors or in an enclosed area.**
- **For household use only. Do not use this grill for other than its intended purpose.**
- **We recommend the use of a Charcoal Chimney Starter to avoid the dangers associated with charcoal lighting fluid. If you choose to use charcoal lighting fluid, only use lighting fluid approved for lighting charcoal. Carefully read manufacturer's warnings and instructions on the charcoal lighting fluid and charcoal prior to the use of their product. Store charcoal lighting fluid safely away from grill.**
- **When using charcoal lighting fluid, allow charcoal to burn with grill lid open until covered with a light ash (approximately 20 minutes). This will allow charcoal lighting fluid to burn off. Failure to do this could trap fumes from charcoal lighting fluid in grill and may result in a flash fire or explosion when lid is opened.**
- **Use only a high grade charcoal or charcoal/wood mixture. Holland recommends natural wood lump charcoal for a longer and hotter burn time.**
- **Do not use gasoline, kerosene or alcohol for lighting charcoal. Use of any of these or similar products could cause an explosion possibly leading to severe bodily injury.**
- **Never add charcoal lighting fluid to hot or even warm coals as flashback may occur causing severe burns.**
- **Place grill in an area where children and pets cannot come into contact with unit. Close supervision is necessary when grill is in use.**
- **Do not leave grill unattended when in use.**
- **When adding charcoal and/or wood, use extreme caution.**
- **Do not store or use grill near gasoline or other flammable liquids, gases or where flammable vapors may be present.**

Grill is hot when in use. To avoid burns:

- **DO NOT attempt to move the grill.**
- **Wear protective gloves or oven mitts when adjusting the cooking grid height.**
- **DO NOT touch any hot grill surfaces.**
- **DO NOT wear loose clothing or allow hair to come in contact with grill.**



- **When grilling, grease from meat may drip into the charcoal and cause a grease fire. If this should happen close lid and vents to suffocate the flame. Do not use water to extinguish grease fires.**
- **Use caution since flames can flare-up when fresh air suddenly comes in contact with fire. When opening the lid, keep hands, face and body a safe distance from hot steam and flame flare-ups.**
- **In windy weather, place grill in an outdoor area that is protected from the wind.**
- **Close lid and vents to suffocate flame.**
- **Never leave coals and ashes in grill unattended. Before grill can be left unattended, remaining coals and ashes must be removed from grill. Use caution to protect yourself and property. Carefully place remaining coals and ashes in a non-combustible metal container and saturate completely with water. Allow coals and water to remain in metal container 24 hours prior to disposing.**
- **Extinguished coals and ashes should be placed a safe distance from all structures and combustible materials.**
- **With a garden hose, completely wet the surface beneath and around grill to extinguish any ashes, coals or embers which may have fallen during the cooking or cleaning process.**
- **After each use, clean the grill thoroughly. Cover the grill to protect it from the elements.**
- **We advise that a fire extinguisher be on hand. Refer to your local authority to determine proper size and type of fire extinguisher.**
- **Store the grill in a dry location when not in use.**

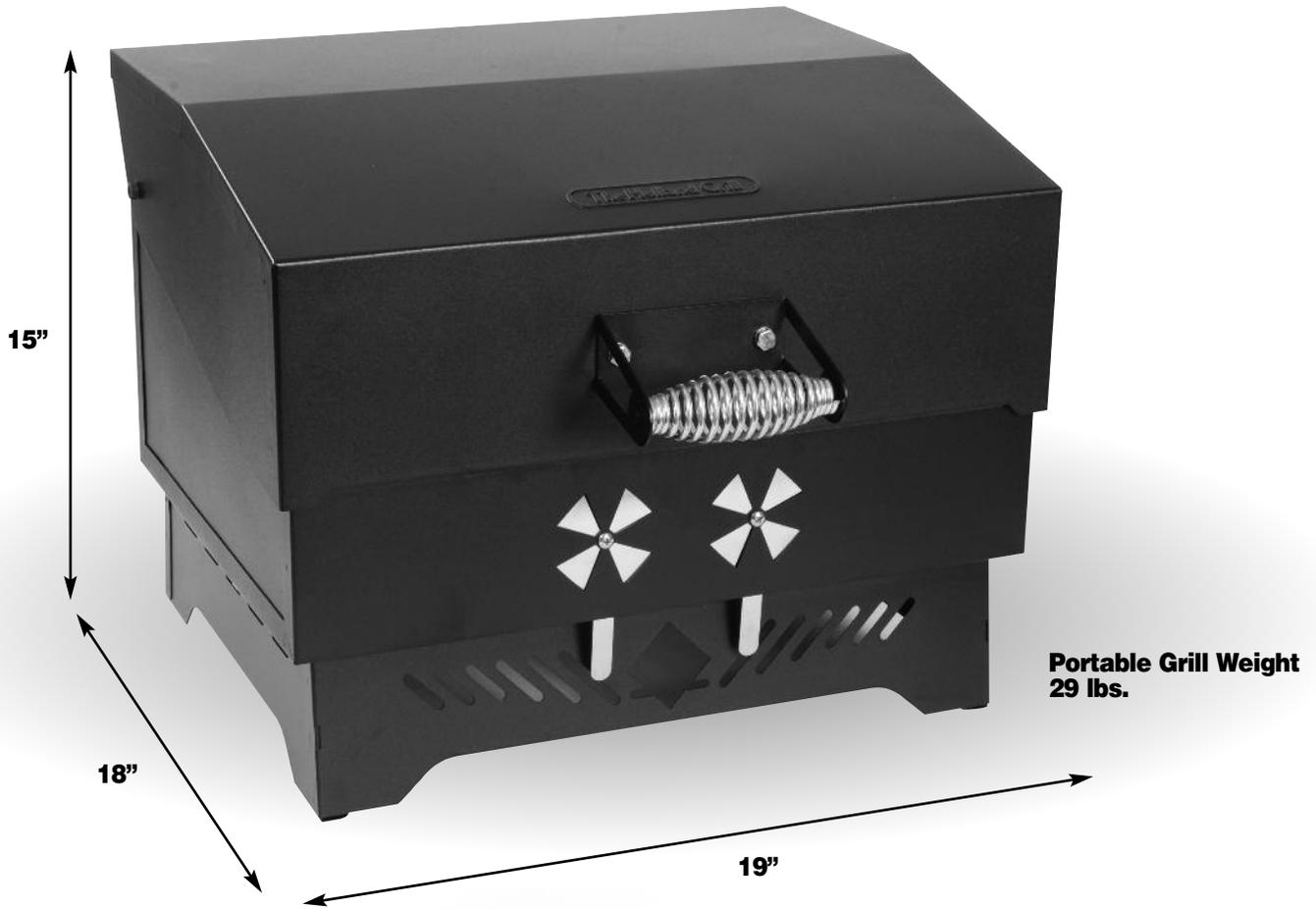


DANGER

**USE CAUTION AND COMMON SENSE WHEN OPERATING YOUR GRILL.
FAILURE TO ADHERE TO SAFETY WARNING AND GUIDELINES IN THIS MANUAL
COULD RESULT IN BODILY INJURY OR PROPERTY DAMAGE.
SAVE THIS MANUAL FOR FUTURE REFERENCE.**



PORTABLE CHARCOAL GRILL ASSEMBLY INSTRUCTIONS



Attach grill handle to lid



Attach the grill handle bracket to the grill lid with the two 1/4 - 20 x 3/8" Hex Head bolts and lockwashers. Tighten with a 3/8" nut driver or wrench. Now insert the grill handle between the handle bracket posts.



Grill Handle bracket

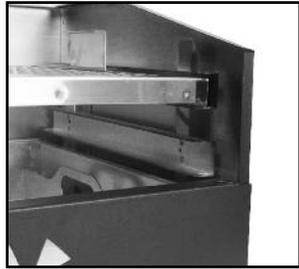
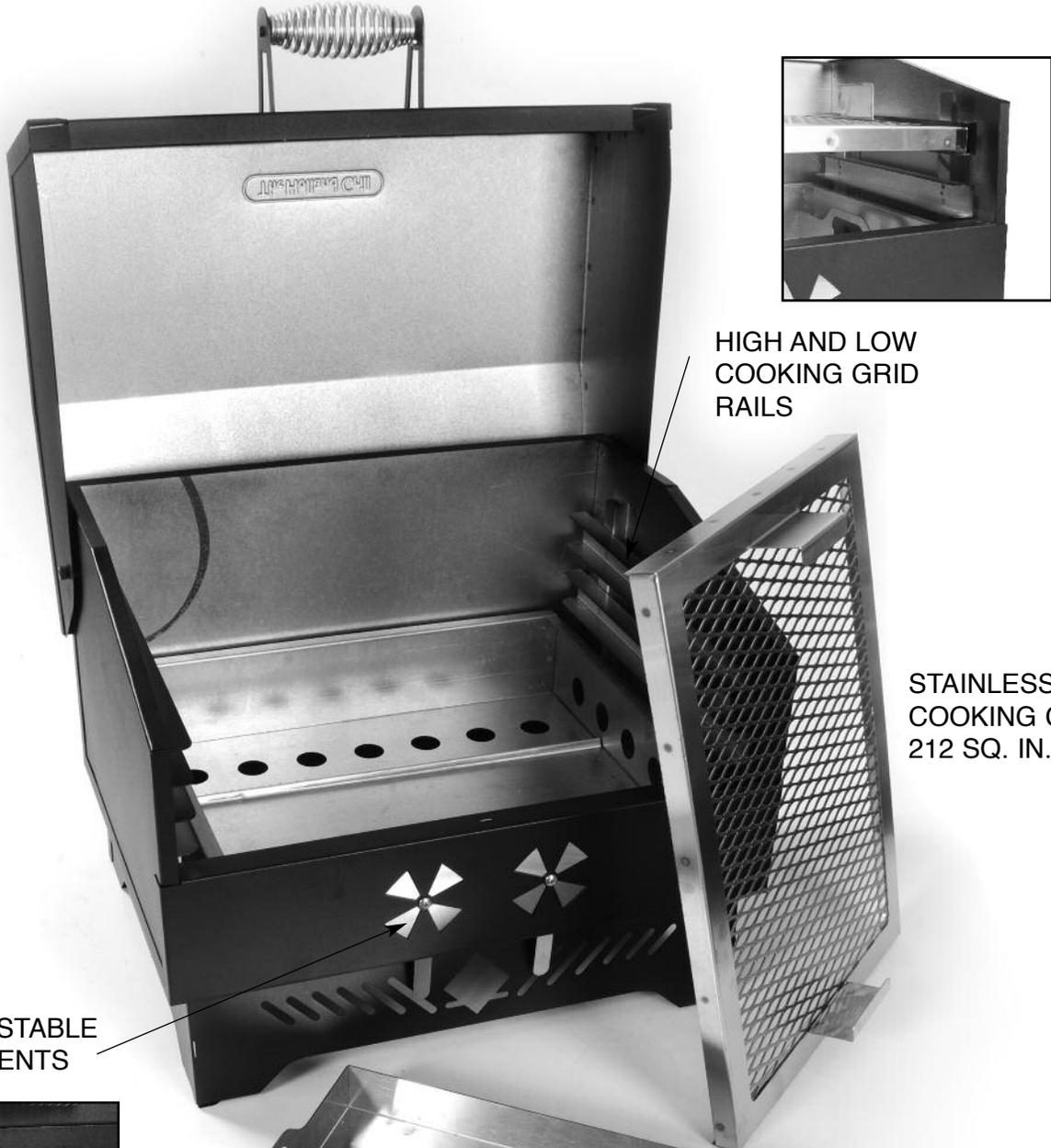
(2) 1/4 - 20 x 5/8" Hex Head Bolt & Lockwasher



Grill Handle



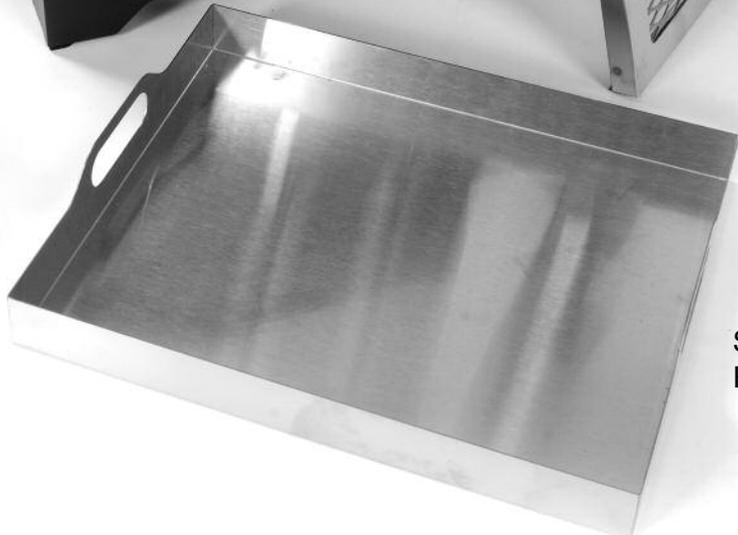
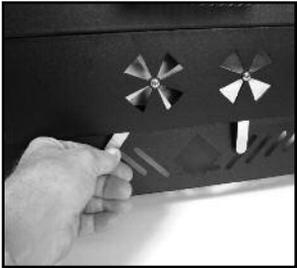
PORTABLE TRAVELER CHARCOAL GRILL FEATURES



HIGH AND LOW COOKING GRID RAILS

STAINLESS STEEL COOKING GRID 212 SQ. IN.

ADJUSTABLE AIR VENTS



STAINLESS STEEL FIRE BOX



OPERATING YOUR TRAVELER PORTABLE CHARCOAL GRILL

QUICK TIP: A chimney starter works great!



WARNING: Using too much charcoal can be dangerous and may damage your grill.

HOW MUCH CHARCOAL SHOULD I USE?

We recommend using 1 pound (approximately 15 - 20 briquettes) to start your fire, adding more as needed.

LETS GET STARTED

Lightly coat interior surfaces of the Grill including cooking grid with vegetable oil or vegetable oil spray. Do not coat charcoal tray.

BUILDING YOUR FIRE

- 1.) Stack charcoal briquettes or wood into a pyramid-shaped pile on top of the charcoal grate. We recommend using 1 pound (approximately 15 - 20 briquettes) to start your fire, adding more as needed.
- 2.) If using lighter fluid, saturate the charcoal briquettes with lighter fluid and let it soak in for approximately 5 minutes. If using a chimney starter, electric starter, or other type of fire starter, light your fire according to the manufacturer's instructions.
- 3.) After allowing the lighter fluid to properly soak in, light the pile of briquettes in several locations to ensure an even burn. Always light the fire with the grill lid open. Leave lid open until briquettes are fully lit. Failure to do this could trap fumes from charcoal lighter fluid in grill and may result in a flash fire when lid is opened.
- 4.) Never add charcoal lighter fluid to hot or warm coals as flashbacks may occur causing injury.
- 5.) You are ready to begin cooking when the pile of briquettes ashes over and produces a red glow (approximately 12 – 15 minutes).
- 6.) Depending on your cooking method, either leave the briquettes in a pile or spread evenly across the charcoal grate using a long-handled poker.

WARNING: Always use caution when handling hot coals to prevent injury.

KNOW WHEN YOUR FIRE IS READY

Successful charcoal grilling depends on a good fire. The general rule for knowing when your coals are ready for grilling is to make sure that 80 percent or more of the coals are ashy gray. If you have less than that, the coals are not ready, and if all of them are glowing red hot, the fire is probably too hot. Here are a few steps you can take to adjust the temperature of your fire:

- If it is too hot, spread the coals out a bit more, which makes the fire less intense.
- Raise or lower the adjustable charcoal grate.
- Partially close the vents in the grill, which reduces the amount of oxygen that feeds the fire.
- Use the indirect grilling method, with coals to either side of a drip pan and the food over the pan rather than directly over the coals.
- In the event of a severe flare-up, spray the flames with water from a squirt bottle. Be careful, spraying with water tends to blow ashes around and make a mess.
- Add briquettes 2 or 3 at a time to increase the burn time. Allow 10 minutes for coals to ash over before adding more.

Slide the cooking grid into place choosing either the high or low cooking grid rail. Place food on cooking grid and close grill lid. Always use a meat thermometer to ensure food is fully cooked before removing from grill.

Allow grill to cool completely. Store grill for next use.



OPERATING YOUR TRAVELER PORTABLE CHARCOAL GRILL

ADJUSTABLE AIR VENTS

Two adjustable air inlet vents are located on the front of the grill. Move the control handles to fine tune the amount of air entering the grill. Open allows more air and the coals will burn hotter. Less air allows the coals to burn longer.

WARNING: The vent control handles will be very hot when the grill is in use. Use a grill mitt or your tongs to adjust.

FLAVORING WOOD

To obtain your favorite smoke flavor, experiment by using chunks, sticks or chips of flavor producing wood such as hickory, pecan, apple, cherry, or mesquite. Most fruit or nut tree wood may be used for smoke flavoring. Do not use resinous wood such as pine as it will produce an unpleasant taste.

Wood chunks or sticks 3" to 4" long and 1" to 2" thick work best. Unless the wood is still green, soak the wood in water for 30 minutes or wrap each piece in foil and tear several small holes in the foil to produce more smoke and prevent the wood from burning too quickly. A lot of wood is not required to obtain a good smoke flavor. A recommended amount for the Holland Charcoal Grill is 5 to 6 wood chunks or sticks. Experiment by using more wood for stronger smoke flavor or less wood for milder smoke flavor.

Additional flavoring wood should not have to be added during the cooking process. However, it may be necessary when cooking very large pieces of food.

ADDING CHARCOAL DURING COOKING

Additional charcoal and/or wood may be required to maintain or increase cooking temperature.

NOTE: Dry wood burns hotter than charcoal, so you may want to increase the ratio of wood to charcoal to increase the cooking temperature. Hardwood such as oak, hickory, mesquite, fruit and nut wood are an excellent fuel because of their burning rate. When using wood as fuel, make sure the wood is seasoned and dry. DO NOT use resinous wood such as pine as it will produce an unpleasant taste.

Step 1

Stand back and carefully open grill lid. Use caution since flames can flare-up when fresh air suddenly comes in contact with fire.

WARNING: Wear protective gloves or oven mitts when adjusting cooking grid height.

Step 2

Use cooking tongs to add charcoal and/or wood to charcoal tray, being careful not to stir-up ashes and sparks.

WARNING: Never add charcoal lighting fluid to hot or even warm coals as flashback may occur causing severe burns.

Step 3

When charcoal is burning strong again, close the grill lid and allow food to continue cooking.

DIRECT HEAT GRILLING

For most grilling, the ignited coals are spread in a single layer under the food. This is called direct grilling and is appropriate for relatively quick-cooking items such as hamburgers, steaks and most seafood. The single layer of coals emits even, steady heat, whether the grill lid is open or closed, and represents the way most people grill.

For more control, pile some of the coals on one side of the grill where they will emit intense heat. You can move the food around on the grill, setting it over the very hot coals when you want to sear it or when a thick piece needs to cook a little more quickly. You can also use the adjustable charcoal grate and dampers to control the temperature in your grill.

INDIRECT HEAT GRILLING

For items that take longer to cook, you will want to use indirect grilling. This method is for long, slow cooking in a covered grill. For indirect cooking, the coals are piled two or three coals deep on one side of the grill, or divided and piled on two sides. This leaves an empty space next to the coals or between them. Food cooked over indirect heat is often started over direct heat and then moved to the cooler (empty) part of the grill for even, slow cooking.

To make the heat as even as possible, construct two piles of coals. It is common to place a metal drip pan in the empty space beside or between the coals, which is filled with water, wine, beer, broth, or a combination. Place the food directly over the drip pan. This injects a little extra moisture into the cooking environment and also catches dripping juices, which makes clean-up a little easier and reduces the possibility of flare-ups.

GRILL MAINTENANCE

When finished cooking, and the unit has adequately cooled, clean out all remaining ashes. Ashes collect moisture, which can lead to premature rusting and decay. Periodically coating the interior surfaces with vegetable oil will aid in the protection of your unit.

Frequency of clean up is determined by how often your grill is used. Make sure coals are completely extinguished before cleaning inside of the grill. Thoroughly rinse with water and allow to air dry before using again. Wipe out the interior of the unit with a cloth or paper towels.



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



Holland Grill
Family Cookbook



Dual Scraper



Seasoning Mixes



Flavored
Wood Smoke Pellets



Infrared SearMate

Patio Heaters



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

www.hollandgrill.com

The Holland Grill NO-Hassle Limited Warranty



ONE YEAR LIMITED PARTS WARRANTY

The Holland Traveler Portable Charcoal Grill is warranted against defects for a period of one-year from the date of purchase.

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.

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.

You can easily identify and order 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.

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: _____

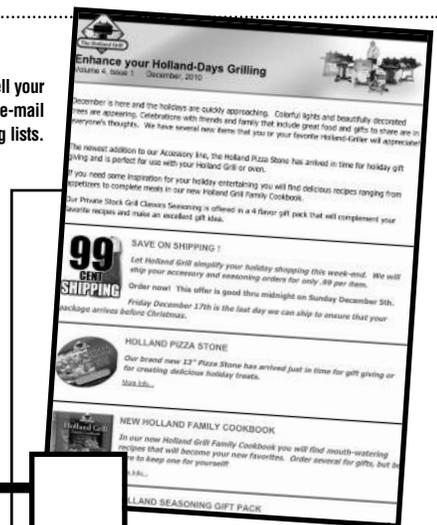
e-mail address _____

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 NO-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**

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