

How the Holland works

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. People often say they bought a Holland Grill for two reasons -- the food and the no flare-up.

THE FOOD

By design, the Holland Grill cooks similar to a convection oven. But, unlike a kitchen oven, when you're grilling meat, the juices hit the hot drip pan and sizzle and smoke back up on the food to give that distinctive, juicy, Holland outdoor taste. You couldn't do that indoors.

Because of the constant "rolling heat", the grill is hotter the closer you get to the outer edges. Normally, the back side of the cooking surface is the hottest. When grilling burgers, pork chops, steaks, etc. place the food items closer to the edges if possible (Do not place too close as grease could splatter over the drip pan to the flame and cause a flare.) The hotter edges will lightly blacken the meat, giving it a more desirable appearance. You may also notice that the left side of the grill will be a little hotter than the right side. This is because heat is deflected to a drip pan that slopes down to the right drain side. If you always leave an inch or so from the outer edges of the grill when placing food on the cooking grid, you will not notice any drastic differences in this heat difference.

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 -- yes, you can bake an **APPLE PIE** on the Holland Grill! It's an outstanding fish cooker, and it grills awesome [sausage and biscuits](#), baked potatoes and meatloafs...and baby back ribs...and wings...and...shrimp...and, well you get the idea. The Holland Grill is one magnificent food-cooking machine. Isn't that why people buy a grill in the first place...to get great food?

Be sure to check out Holland's [recipes](#) listed on the website. And why not try to create a few of your own!

THE NO FLARE-UP

The Holland Grill's construction and patented cooking system produces great, juicy food without the flare-ups.

There is **NO** temperature setting to worry about. The Holland is designed to cook at approximately 400 degrees which is considered a "medium" heat. You don't have to ask yourself, "do I set it on medium or high, turn the right-side burner on, put the food on the left..?" The Holland Grill has only two settings -- **ON or OFF**. Simply raise the lid, turn the gas knob all the way on and click the igniter knob a few times, (if your model has an igniter) make sure the flame is lit, close the lid. That's it.

Air is drawn into the grill from the bottom front where it is heated. Because of its "drum" shape and smoke stacks, the air circulates in a natural convection pattern which allows you to grill large items without turning them. You do **NOT** need a rotisserie attachment with the Holland Grill. We don't make one.

As the meat cooks, the drippings strike the hot aluminum drip pan, where they sizzle and smoke back up on the food. The excess drippings are channeled out a dedicated drain pipe into your drip bucket. All full-size Holland Grills have only **ONE** cast-iron burner, located in the grill's center. A steel plate or "flame deflector" is secured between the flame and the drip pan. The deflector helps spread the heat around to create a reasonably even temperature inside the grill. Keep in mind, however, that the Holland Grill is **NOT** insulated and temperatures will be affected by changes in wind or weather. And because of the rolling heat, the outside edges will usually be hotter than the center of the grill.

So there you have it. The Holland Grill will give you great, juicy food without all the hassle of an "ordinary" gas grill. [Click here](#) to read and print a copy of a newspaper article that tells you in a nutshell why **YOU SHOULD BUY** a Holland Grill.



Be sure to visit our website at www.hollandgrill.com