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BOOK FIRST

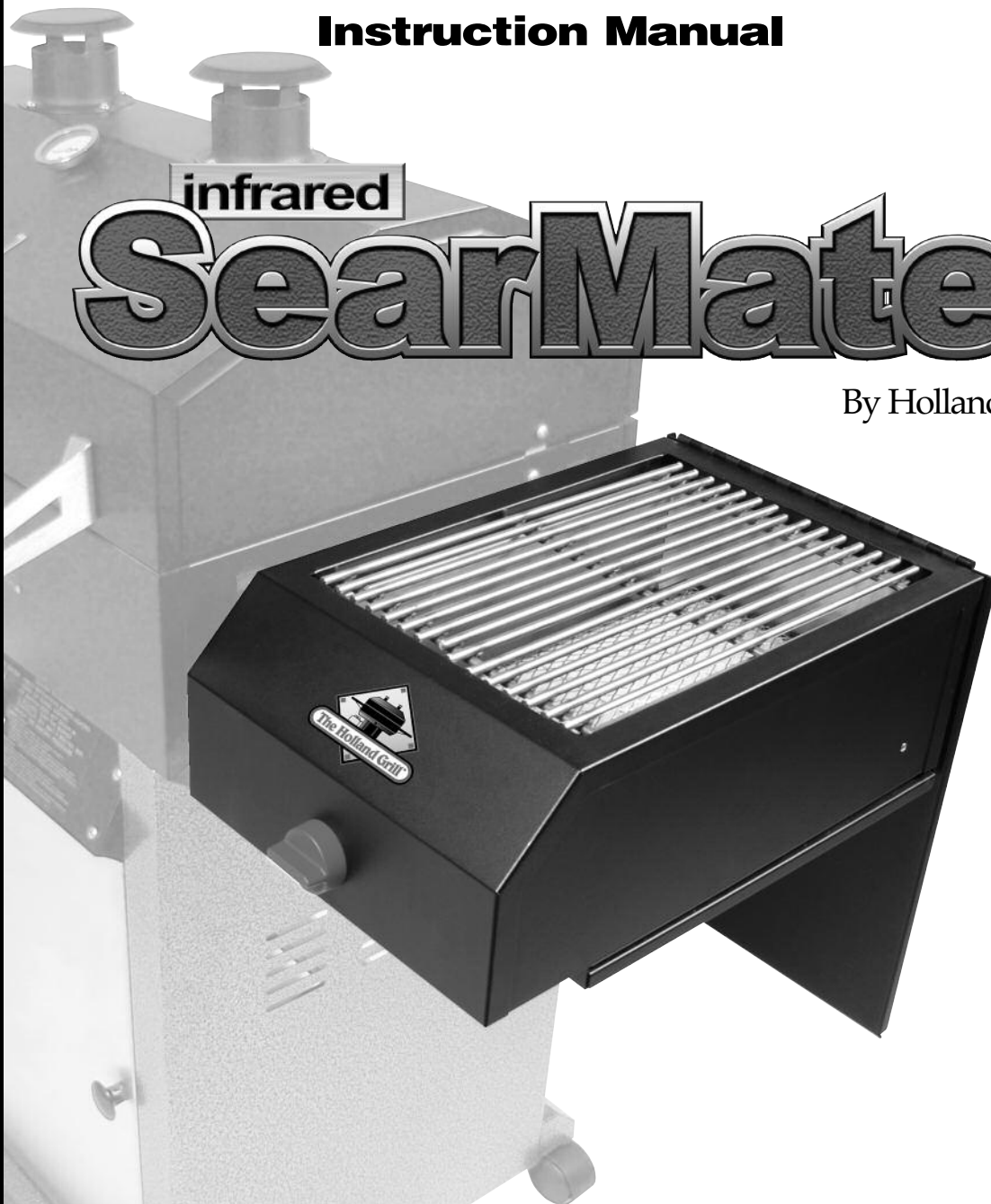


Instruction Manual

infrared

SearMate

By Holland



L.P. Tank
not included.

Model: **BHA136SU1**

www.hollandgrill.com

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SEARMATE OWNER'S MANUAL MOUNTING INSTRUCTION ADDENDUM



CAUTION

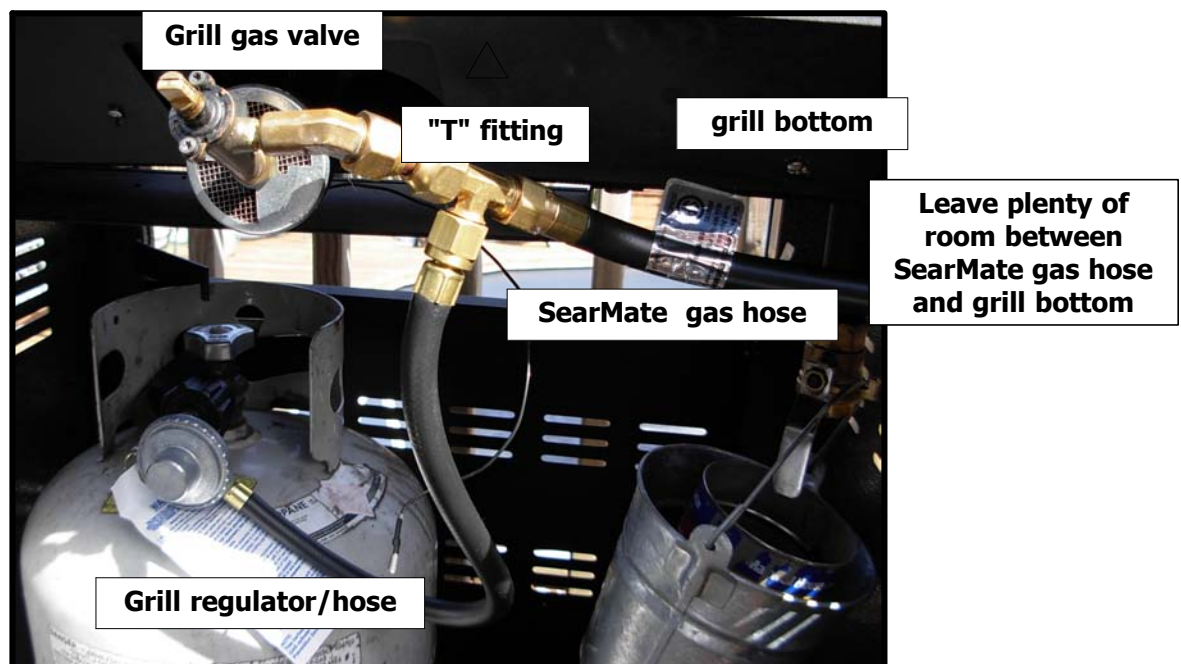


WHEN INSTALLING THE SEARMATE GAS HOSE TO THE "T" FITTING THAT WILL ATTACH TO THE GAS VALVE OF YOUR HOLLAND GRILL, IT IS **VERY IMPORTANT** TO POSITION THE HOSE SO IT **DOES NOT TOUCH** THE BOTTOM OF THE GRILL. THE BOTTOM SURFACE OF THE GRILL IS **VERY HOT** WHEN IN USE, AND COULD CAUSE YOUR GAS HOSE TO MELT AND DEVELOP A LEAK IF THE HOSE IS RESTING ON THE BOTTOM SURFACE.

ALSO POSITION ALL HOSES SO THAT YOUR CABINET DOOR (IF SO EQUIPPED) CLOSSES EASILY AND COMPLETELY.

NOTE: ALWAYS CHECK ALL FITTING/HOSE CONNECTIONS FOR LEAKS USING A SOLUTION OF SOAPY WATER AND A TOOTHBRUSH. IF YOU SMELL GAS, OR YOU SEE A LEAK AFTER APPLYING THE SOAPY WATER SOLUTION, IMMEDIATELY TURN OFF ALL GAS AND TIGHTEN ALL CONNECTIONS.

IF YOU FEEL UNCOMFORTABLE DOING THIS, TURN OFF ALL GAS SUPPLY AND CALL HOLLAND'S SERVICE DEPARTMENT AT 800-880-9766. SERVICE DEPARTMENT HOURS ARE MON.-THUR 8AM TO 5PM ET; FRIDAY 8AM TO 4PM ET; CLOSED SATURDAY AND SUNDAY.



LEAK TEST: Use an old toothbrush and a solution of soapy water to check for leaks at the point where any gas hose/fitting connects to a gas supply. Bubbles will appear if there is a leak. **IMMEDIATELY SHUT OFF GAS SUPPLY** and tighten fittings until they do not leak. Do not overtighten.

OWNERS MANUAL

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.

IMPORTANT

The SearMate should be lit and allowed to operate for at least 15 minutes before using for the first time to allow preservatives to burn off. After 15 minutes burn off time, your SearMate is now ready for use. It is recommended that you spray the cooking grid with some type of non-stick spray before putting food product on cooking grid.

THIS GRILL IS NOT FOR COMMERCIAL USE.

THIS GRILL IS NOT INTENDED TO BE INSTALLED IN OR ON RECREATIONAL VEHICLES AND/OR BOATS.

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

THIS GRILL SHALL ONLY BE CONNECTED TO AN LP CYLINDER WITH AN OVERFILL PROTECTION DEVICE (OPD).

EXCESSIVELY WINDY OR COLD CONDITIONS MAY AFFECT GRILL COOKING PERFORMANCE.

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.

- (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.

SAFETY INFORMATION

WARNING: FOLLOW LOCAL CODES

The installation of this appliance must conform with local codes or in the absence of local codes, conform to the National Fuel Gas Code ANSI Z223.1.

Installation shall be in accordance with CAN/CGA-B149.1 natural gas installation code or CAN/CGA-B149.2 propane installation code and local codes where applicable.

YOUR HOLLAND SEARMATE GRILL IS MADE FOR OUTDOOR USE ONLY!

A minimum clearance of 18 inches on the sides and back must be kept between the grill and combustible construction. The Sear Mate grill shall not be located under overhead unprotected combustible construction.

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 SearMate Grill. They must not be replaced with any other brand. (See parts list for replacement items.)

GAS BURNER: The gas burner is an Infrared type burner. It is extremely hot. USE EXTREME CAUTION WHEN USING IT! It is made of steel with enamel finish and has ceramic tiles. Care should be taken to prevent breaking the tiles. If you remove the burner for cleaning, it must be re-installed exactly as removed.

BURNER VALVE: The burner valve has 2 operating positions, HI/LO. When the valve has been set in the OFF position, it is important to also close the valve on the LP tank or Natural gas supply. 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.

ONLY A FACTORY SUPPLIED VALVE SHOULD BE USED.

GAS HOSE: 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. The visual inspection should include leak testing the entire length of the hose and fittings. 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 should be used.

Failure to properly inspect or replace hose with an authorized replacement may result in accident or injury.

OWNERS MANUAL

SAFETY INFORMATION

PROPANE FUEL: Warning – propane is a flammable gas and improper handling may result in explosion and/or fire and serious accident or injury. Your grill is designed to operate on LP gas and is equipped with the proper orifice (#58) 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 place 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 SearMate 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 of 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 SearMate 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.

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 arranged for vapor withdraw. The cylinder shall include a collar to protect the cylinder valve. The grill must be connected to the gas supply by a hose.

DO NOT: Transport a full or empty gas cylinder in a closed automobile trunk or 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 inlet portion of the gas cylinder valve. This connection is made by the QCC–1 fitting. 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 to 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 on the cylinder. 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 reconnecting 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 reconnection.

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 SearMate is set to operate at 7 inches water column pressure, using an orifice with a #53 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.

SEARMATE OWNERS MANUAL

CARE AND MAINTENANCE

BHA136-SU1

FIRST TIME USE

It is important that the grill be allowed to operate at least 15 minutes before any food is placed on it for cooking. Some smoke may appear during the initial operation of the unit. This is normal. These are preservatives used during the manufacture of some of the materials. Always operate the Holland SearMate grill with the lid in the OPEN position. NEVER OPERATE IT WITH THE LID CLOSED. DAMAGE TO THE LID WILL OCCUR! Allow grill to cool completely before closing lid. After initial heating, the grill is ready for use. After burning off the grill, spray the cooking grid with a non-stick spray product to prevent food from sticking.

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

CLEANING

Outside of body - this is aluminized steel with a powder coat paint finish. It can be cleaned using a damp cloth and warm soapy water or any grease-cutting cleaner (Dawn Power Dissolver etc.) Do not use oven cleaner. Damage will occur. We highly recommend cleaning your grill after every use to prevent build up of baked on grease.

Grid and dirt tray - the grid is made of quality grade stainless steel. The grid should be brushed with a brass or stainless steel brush immediately after removing food, while grill is still warm. The dirt tray is aluminized steel with black powder coat finish. It is recommended that you clean your dirt tray every time you use it. But, no later than every 3 cookings to prevent build up. The grid and dirt tray are dishwasher safe.

Inner Liner - It is made of quality stainless steel. Use a grease-cutting cleaner (Dawn Power Dissolver etc.) and rinse with water. It is also dishwasher safe.

Burner - This burner is an infrared burner that utilizes ceramic tiles. The tiles are self-cleaning when turned to the "HIGH" position and left there for approximately 10 minutes after cooking is completed. The body of the burner is porcelain coated steel. It can be cleaned with a damp cloth and warm soapy water. CAUTION: DO NOT ALLOW WATER INSIDE THE BURNER!

Inside grill - Remove the burner before cleaning the inside of the body. Use a grease-cutting cleaner (Dawn Power Dissolver etc.) inside the body and flush out with water. Allow water to fully dry before use.

General - The SearMate, like all equipment will look better, last longer and perform as intended if kept clean and out of the weather when not in use. Always allow the grill to cool at least 30 minutes before moving or covering.

MOVING INSTRUCTIONS

CAUTION: NEVER MOVE GRILL WHEN HOT OR WITH BURNER LIT ! RISK OF SERIOUS INJURY OR POSSIBLE BURN MAY OCCUR.

A. Moving in your yard or on your deck: Make sure gas is turned off at burner valve and tank valve. Be sure lid is closed. Lift by each end or push your grill to desired location, first checking for holes or obstacles that may cause tripping or falling. Make sure grill is level before using.

B. Moving on truck or trailer: Follow all steps above. Before loading secure lid closed by tying rope or bungee cord. 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 before transporting.

ASSEMBLY INSTRUCTIONS

TOOLS NEEDED

1. 7/16" nutdriver or ratchet and 7/16" socket
2. Phillips screwdriver (for control panel removal)
3. 3/4" wrench
4. 13/16" wrench
5. adjustable wrench

SEARMATE OWNERS MANUAL

MOUNTING INSTRUCTIONS

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MOUNTING

TURN OFF AND DISCONNECT YOUR GAS SUPPLY FROM YOUR GRILL.

Remove the right side shelf and brackets from your grill.

Install the mounting bracket in the place of the shelf using the same shelf hardware. Note: Holes closest to edge are upward.

Now install 2 each 1/4" bolts (supplied) in the top 2 holes of the mounting bracket. Leave them unscrewed approximately halfway.

Hang the Holland SearMate on the two bolts that you just installed by inserting the bolt heads through the keyhole openings in the side panel.

Now install the lower two bolts and lockwashers. Tighten completely and then tighten the two previously installed top bolts completely.

Now remove the control panel from your grill (if so equipped).

Insert grommet (supplied) into the hole in the cabinet side panel (if so equipped).

Using 2 wrenches, disconnect the gas supply hose from the angled fitting on the gas valve on your grill. Do Not allow the angled fitting to turn.

Using the hose assembly supplied, attach swivel fitting to the angled fitting on the gas valve of your grill.

NOTICE: If you have an existing side burner mounted and plan to keep using it, you will need to attach the new "Tee" fitting to the end of the old "Tee" fitting.

Now, re-attach the original regulator hose to end of the Tee fitting.

Route the end of the searing gas hose through the previously installed grommet in the cabinet side panel (if so equipped).

Connect one end of hose to Tee and the other end to the searing unit manifold inlet.

Tighten all connections at this time.

Re-connect your regulator to the LP gas cylinder or re-connect your Natural Gas Supply line.

Slowly turn your gas on. Using a soapy water solution, test all connections for leaks. Re-tighten all connections until leak stops.

If leak fails to stop, turn off and disconnect gas supply from grill. Call your local gas supply company to come and correct the problem.

DO NOT OPERATE OR ALLOW ANYONE TO OPERATE THE GRILL UNDER ANY CIRCUMSTANCES UNTIL THE LEAK IS CORRECTED!

Re-install the control panel on the grill (if so equipped). Remember to re-attach the electrode wire to the spark igniter.

REFER TO QUICK REFERENCE SHEET FOR PICTURE INSTRUCTIONS.

LIGHTING INSTRUCTIONS

LIGHTING

1. Make sure the propane tank valve and the burner valve are fully off.
2. Open the SearMate grill lid and allow 5 full minutes to air out.
3. During this time, inspect the gas system for damaged hose or loose fittings. Check the hose for wear, abrasions, cuts or kinks. If any damage is found, replace hose using only factory approved replacement hose. Never attempt to light this or any gas appliance with a cracked, split, braided or severely kinked hose or with any broken or leaking fittings.
4. Slowly open valve at propane tank or natural gas supply.
5. Using a long Propane Lighter or long stem match, place flame at left front corner of burner in the screen cutout area of tile top surface on burner.
6. With FLAME in proper position, turn the gas valve knob counter-clockwise 1/4 turn to the HIGH position. Burner should light immediately.
7. If ignition does not IMMEDIATELY take place, turn the burner gas valve knob back to the OFF position. Then repeat Steps 5 and 6.
8. When the burner lights remove the match or lighter.
9. If ignition does not take place after 5 attempts, turn the burner gas valve knob to OFF. WAIT 5 FULL MINUTES WITH THE LID OPEN, and repeat the lighting instructions.

SEARMATE OWNERS MANUAL

COOKING INSTRUCTIONS

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FIRST TIME USE

It is important that the SearMate be allowed to operate at least 15 minutes before any food is placed on it for cooking. Some smoke may appear during the initial operation of the unit. This is normal. These are preservatives used during the manufacture of some of the materials. Always operate the Holland SearMate grill with the lid in the OPEN position. NEVER OPERATE IT WITH THE LID CLOSED! DAMAGE TO THE LID WILL OCCUR! After initial heating, the SearMate is ready for use. After burning off the SearMate, spray the cooking grid with non-stick spray to prevent food from sticking.

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

COOKING INSTRUCTIONS

WARNING! INFRARED HEAT IS EXTREMELY HOT! USE EXTREME CAUTION DURING USE AND OPERATION!

*** NEVER LEAVE UNIT UNATTENDED WHILE IN OPERATION ***

OPEN THE LID AND ALLOW THE GRILL TO WARM UP FOR 5 MINUTES PRIOR TO COOKING.

WARNING: THE SEARMATE GRILL IS MUCH HOTTER THAN YOUR REGULAR HOLLAND GRILL!

Spray the cooking grid with a non-stick spray BEFORE you light the burner to prevent food from sticking.

After preheating the SearMate for approximately 5 minutes, place food product on the grid and cook as desired. We recommend searing your food using the "HIGH" position and then finish cooking using your regular Holland Grill. However, you can finish cooking your food on the SearMate searing unit. If you choose this method, we recommend turning it down to low after searing your food to finish cooking. Be sure to turn your food frequently.

This grill is designed to minimize flare-ups. **HOWEVER, FLARE-UPS WILL OCCUR!!! THIS IS NORMAL!!!** There is no need to call the manufacturer. THE "NO-FLARE" WARRANTY DOES NOT APPLY TO THIS UNIT.

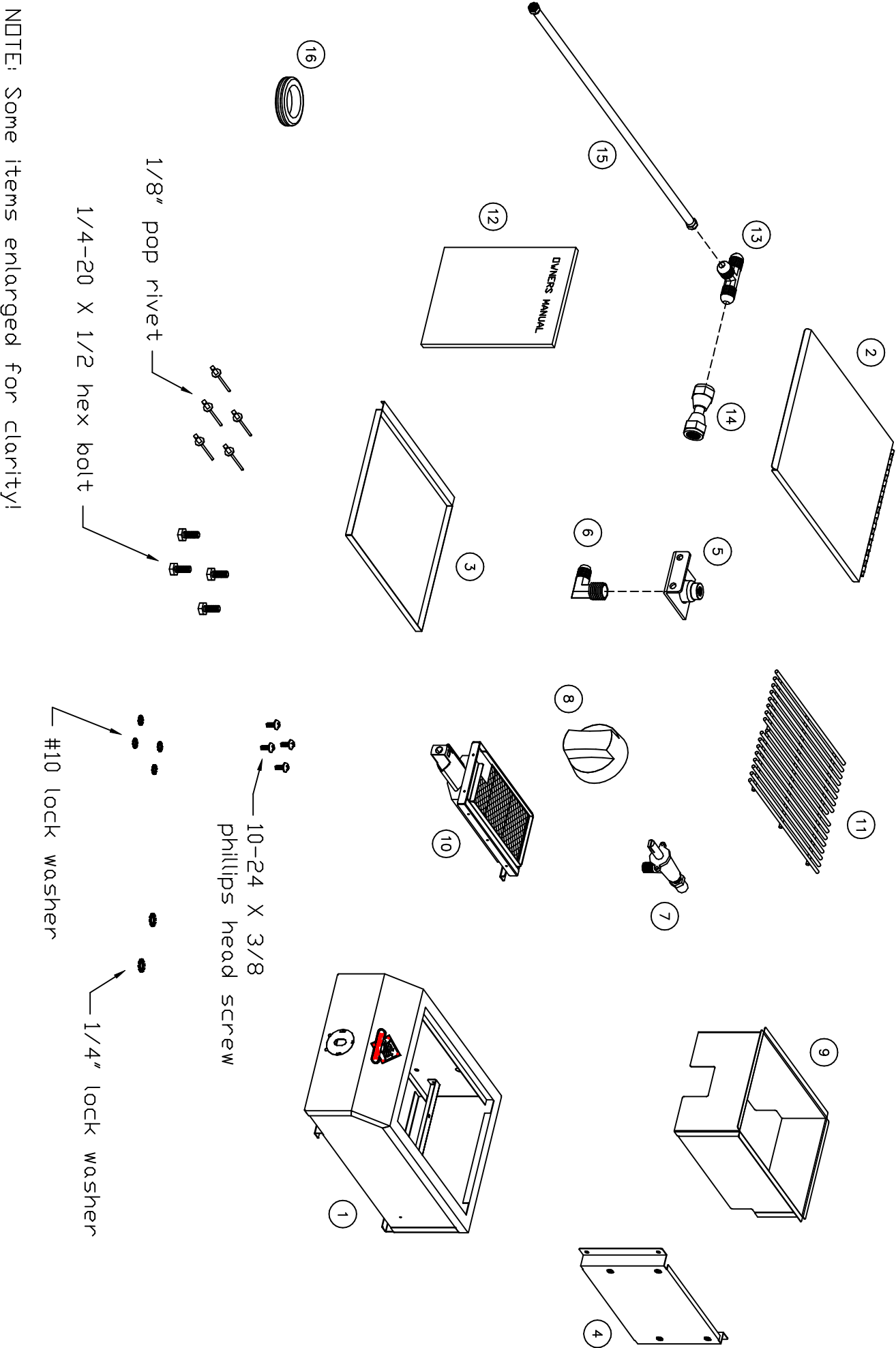
REPLACEMENT PARTS

PART NUMBER/DESCRIPTION	HARDWARE	QTY
1. SU1-004A - Burner Support Assembly	1. 1/4-20 X 1/2" Hex Head Bolt, S/S	4
2. SU1-005W - Lid Weld Assembly	2. 1/4" Internal Tooth Lock Washer, S/S	2
3. SU1-007W - Dirt Tray Weldment	3. Pop Rivet, 1/8" dia., S/S	5
4. SU1-008A - Mounting Bracket Rivnut Assembly	4. 10-24 X 3/8 Phillips Head Screw, S/S	4
5. SU1-009W - Manifold Weld Assembly	5. #10 Internal Tooth Lock Washer, S/S	4
6. SU1-010 - 3/8" NPT to 3/8" 45° Flare, 90° Elbow		
7. SU1- 102 - Gas Valve		
8. SG4-150 - Gas Valve Knob		
9. SU1-013W - Liner Weld Assembly		
10. SU1-105 - Burner		
11. SU1-300 - Cooking Grid		
12. SU1-MAN - Owner's Manual		
13. SG2-815 - Tee 3/8" Flare		
14. SG2-816 - Swivel Coupling		
15. SG2-108SBN - Rubber Hose 32" long		
16. SG4-501 - Rubber Grommet		

Contact The Holland Grill Company at 800-880-9766 for questions or replacement parts or visit us on the web at www.hollandgrill.com

PARTS IDENTIFICATION SHEET

(See page SU1-5 "Replacement Parts" in your Owner's Manual for Description)



NOTE: Some items enlarged for clarity!

SEARMATE OWNERS MANUAL

COOKING SUGGESTIONS

- * Times may vary based on the actual thickness of the food and your desired doneness.
- * Ensure that all meats are fully thawed before grilling.

HAMBURGER 5/8" THICK

Sprinkle both sides with seasoning of your choice. Sear side 1 on HIGH for 2 min 30 sec. Turn over and sear side 2 for 2 min 30 sec. Turn back to side 1 to finish cooking for 1 min. Then turn back to side 2 to finish cooking for 1 min.

TRI-TIP STEAK 1" THICK

Marinate 3 hours to overnight with seasoning or rub of your choice. Medium-rare is excellent for this item. Sear side 1 on HIGH for 2 min 30 sec. Turn over and sear side 2 for 2 min 30 sec. Turn grill to LOW. Turn back to side 1 to finish cooking for 2 min. Then turn back to side 2 to finish cooking for 2 min.

FILET MIGNON 1-3/8" THICK

Apply steak rub to both sides. Medium-rare is superb for this item. Sear side 1 on HIGH for 2 min 30 sec. Turn over and sear side 2 for 2 min 30 sec. Turn grill to LOW. Turn back to side 1 to finish cooking for 5 min. Then turn back to side 2 to finish cooking for 5 min.

NEW YORK CUT STEAK 1" THICK

Trim excess fat. Sprinkle with garlic salt and pepper to taste. Medium-rare is excellent for this item. Sear side 1 on HIGH for 2 min 30 sec. Turn over and sear side 2 for 2 min 30 sec. Turn grill to LOW. Turn back to side 1 to finish cooking for 1 min 45 sec. Then turn back to side 2 to finish cooking for 1 min 45 sec.

TOP SIRLION 1" THICK

Rub with Beef Spice Rub. Sear side 1 on HIGH for 2 min 30 sec. Turn over and sear side 2 for 2 min 30 sec. Turn grill to LOW. Turn back to side 1 to finish cooking for 3 min. Then turn back to side 2 to finish cooking for 3 min.

FLANK STEAK (LONDON BROIL) SLICED 1/2" THICK

Marinate overnight. Sear side 1 on HIGH for 2 min 30 sec. Turn over and sear side 2 for 2 min 30 sec. Turn grill to LOW. Turn back to side 1 to finish cooking for 2 to 3 min. Then turn back to side 2 to finish cooking for 2 to 3 min.

CARNE ASADA 1/4" THICK

Place carne asada and marinade in Ziplock Bag. Marinate for a minimum of 3 hours. Sear side 1 on HIGH for 2 min. Turn over and sear side 2 for 2 min.

BONELESS PORK CHOP 3/4" THICK

Marinate according to instructions on bottle. Sear side 1 on HIGH for 2 min. Turn over and sear side 2 for 2 min. Turn back to side 1 to finish cooking for 3 min. Then turn back to side 2 to finish cooking for 3 min.

PORK COUNTRY RIBS BONELESS 5/8" THICK

Marinate according to instructions on bottle. Sear side 1 on HIGH for 2 min. Turn over and sear side 2 for 2 min. Turn back to side 1 to finish cooking for 2 min 30 sec.. Then turn back to side 2 to finish cooking for 2 min 30 sec.

PORK SPARE RIBS

Parboil for 30 minutes. Let cool. Place ribs and marinade in Ziploc bags. Marinate overnight. Brush on your favorite BBQ sauce at the end of cooking time. Sear side 1 on HIGH for 2 min 30 sec. Turn over and sear side 2 for 2 min 30 sec. Turn grill to LOW. Turn back to side 1 to finish cooking for 2 min 30 sec. Then turn back to side 2 to finish cooking for 2 min 30 sec.

PORK BABY BACK RIBS

Parboil for 30 minutes. Let cool. Place ribs and marinade in Ziploc bags. Marinate overnight. Brush on your favorite BBQ sauce at the end of cooking time. Sear side 1 on HIGH for 2 min. Turn over and sear side 2 for 2 min. Turn grill to LOW. Turn back to side 1 to finish cooking for 1 min 30 sec. Then turn back to side 2 to finish cooking for 1 min 30 sec.

COUNTRY SAUSAGE PATTIES 1/4" THICK

Contains adequate fat so not oil or spray is needed. Sear side 1 on HIGH for 2 min. Turn over and sear side 2 for 2 min.

SEARMATE OWNERS MANUAL

COOKING SUGGESTIONS

- * Times may vary based on the actual thickness of the food and your desired doneness.
- * Ensure that all meats are fully thawed before grilling.

BEEF BACK RIBS

Place ribs and marinade in Ziplock Bag. Marinate overnight. Brush on your favorite BBQ sauce at the end of the cooking time. Sear side 1 on HIGH for 2 min. Turn over and sear side 2 for 2 min. Turn grill to LOW. Turn back to side 1 to finish cooking for 3 min. Then turn back to side 2 to finish cooking for 3 min.

CHICKEN BREAST, BONELESS, SKINLESS, 1-1/4" THICK

Trim excess fat. Use marinade or spice rub of your choice. Sear side 1 on HIGH for 2 min. Turn over and sear side 2 for 2 min. Turn grill to LOW. Turn back to side 1 to finish cooking for 6 min. Then turn back to side 2 to finish cooking for 6 min.

CHICKEN BREAST, BONELESS, SKINLESS, 3/4" THICK

Trim excess fat. Use marinade or spice rub of your choice. Sear side 1 on HIGH for 2 min. Turn over and sear side 2 for 2 min. Turn grill to LOW. Turn back to side 1 to finish cooking for 3 min 30 sec. Then turn back to side 2 to finish cooking for 3 min 30 sec.

SWORDFISH STEAK " THICK

Spray both sides with non-stick cooking oil. Sear side 1 on HIGH for 2 min. Turn over and sear side 2 for 2 min. Turn grill to LOW. Turn back to side 1 to finish cooking for 1 min 30 sec. Then turn back to side 2 to finish cooking for 1 min 30 sec.

SALMON (ATLANTIC) 1-1/2" THICK

Apply spice rub to salmon steak. Spray both sides with non-stick cooking oil. Sear side 1 on HIGH for 2 min. Turn over and sear side 2 for 2 min. Turn grill to LOW. Turn back to side 1 to finish cooking for 4 min 15 sec. Then turn back to side 2 to finish cooking for 4 min 15 sec.

SALMON FILLET 1/2" THICK

Sprinkle with garlic salt. Spray both sides with non-stick cooking oil. Sear side 1 on HIGH for 2 min. Turn grill to LOW. Sear side 2 with skin side down to finish cooking for 4 min.

SALMON FILLET 3/4" THICK

Sprinkle with garlic salt. Spray both sides with non-stick cooking oil. Sear side 1 on HIGH for 2 min. Turn grill to LOW. Sear side 2 with skin side down to finish cooking for 6 min.

SLIPPER LOBSTER TAIL

Spray tails with Roasted Garlic spray. Sear side 1 on HIGH for 2 min. Turn and sear side 2 for 2 min.

LING COD 1-3/8" THICK

Rub fillet with spice rub on both sides. Spray both sides with non-stick cooking oil. Sear side 1 on HIGH for 2 min. Turn grill to LOW. Turn and sear side 2 for 8 min. Turn back to side 1 to finish cooking for 3 min.

HALIBUT 1-1/2" THICK

Sprinkle Albacore with Lemon-Herb seasoning. Spray both sides with non-stick cooking oil. Sear side 1 on HIGH for 2 min 30 sec. Turn and sear side 2 for 2 min 30 sec. Turn grill to LOW. Then turn back to side 1 to finish cooking for 3 min 30 sec. Turn back to side 2 to finish cooking for 3 min 30 sec.

HALIBUT 3/4" THICK

Spray both sides with non-stick cooking oil. Sear side 1 on HIGH for 2 min. Turn grill to LOW. Turn and sear side 2 for 5 min. Then turn back to side 1 to finish cooking for 2 min.

PINK GROUPER 1-1/4" THICK

Rub with spice rub. Spray both sides with non-stick cooking oil. Sear side 1 on HIGH for 2 min. Turn grill to LOW. Turn and sear side 2 for 8 min. Then turn back to side 1 to finish cooking for 3 min.

CATFISH 1/2" THICK

Rub with spices or marinate according to instructions on bottle. Spray both sides with non-stick cooking oil. Sear side 1 on HIGH for 2 min. Turn and sear side 2 for 2 min.

SEARMATE OWNERS MANUAL

COOKING SUGGESTIONS

- * Times may vary based on the actual thickness of the food and your desired doneness.
- * Ensure that all meats are fully thawed before grilling.

TALAPIA 3/8" THICK

Rub with lemon herb. Spray both sides with non-stick cooking oil. Sear side 1 on HIGH for 1 min 30 sec. Turn and sear side 2 for 1 min 30 sec.

LOBSTER

Place lobster on its back and butterfly with a sharp knife. Garlic-Butter Dip: Melt butter. Stir in crushed garlic and seasoned salt to taste. Sear side 1 on HIGH for 2 min 30 sec. Turn and sear side 2 for 2 min 30 sec. Turn grill to LOW. Turn back to side 1 for 1 min. Turn back to side 2 for 1 min to finish cooking.

EGGPLANT

Cut eggplant lengthwise into 3/8" slices. Pour olive oil onto both sides and rub it in. Salt and pepper both sides. The eggplant is very porous, so it will most likely suck up the olive oil that you applied. Sear side 1 on HIGH for 1 min. Turn and sear side 2 for 1 min. Don't hesitate to put eggplant in a dish and cover with more olive oil. Finish on warming rack for 1-2 minutes.

BABY POTATO AND SWEET ONION SKEWERS

1. Parboil potatoes for approximately 10 min, depending on size. Remove from water.
 2. Cut onions into eighths.
 3. Alternate on skewer: small piece of onion/potato/onion/etc....
 4. Place skewers on tray and cover with olive oil, salt, pepper and Italian herbs.
- * To parboil is to partially cook in boiling water.
5. Place skewers directly on cooking grid. Sear side 1 on HIGH for 1 min 45 sec. Turn and sear side 2 for 1 min 45 sec. Turn back to side 1 for 1 min to finish cooking. Then turn back to side 2 for 1 min to finish cooking.

CORN ON THE COB (IN THE SHUCK)

Rinse with water. Place directly on the grill in the shuck. Rotate corn 1/4 turn every 2 minutes to ensure even grilling. Cook on HIGH for 8 min. Turn grill to LOW. Continue cooking for 12 more minutes turning every 2 minutes.

CORN ON THE COB (SHUCKS REMOVED)

Remove shucks and silk from corn cobs. Coat with cooking spray. Generously sprinkle seasoning on all sides of corn. Wrap corn cob in foil. Place on the grill. Cook on high for 8 min rotating corn 1/4 turn every 2 minutes to ensure even grilling. Turn grill to LOW and continue cooking for 12 more minutes turning every 2 minutes.

REMEMBER: THESE ARE JUST SUGGESTIONS!

SEARMATE INSTALLATION INSTRUCTIONS

**** VERY IMPORTANT - TURN GRILL TO "OFF" ****

**CLOSE VALVE ON LP TANK AND DISCONNECT THE HOSE/REGULATOR ASSEMBLY FROM TANK.
OR CLOSE VALVE ON MAIN GAS SUPPLY GOING TO THE GRILL BEFORE BEGINNING INSTALLATION.**

FIGURE 1 INSTRUCTIONS

1. Remove the right side shelf and brackets.
 2. Affix rubber grommet into hole in cabinet side panel.
 3. Using the shelf mounting hardware, attach mounting bracket securely to grill.
- NOTE: Holes closest to edge are upward as shown.

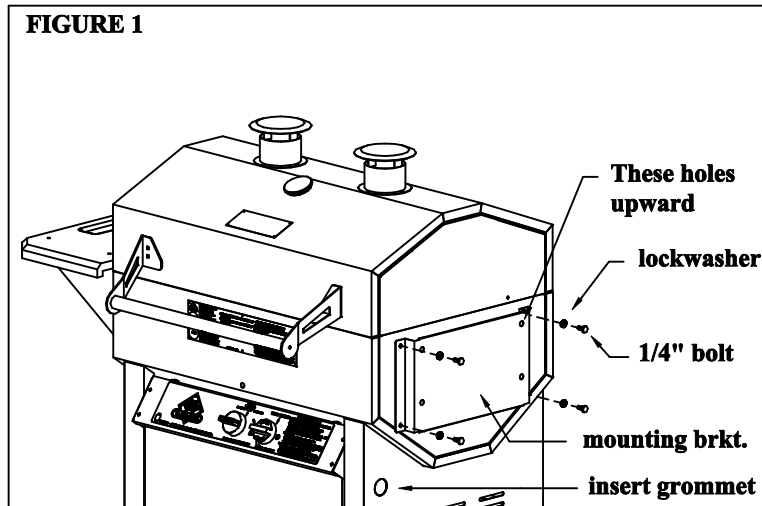
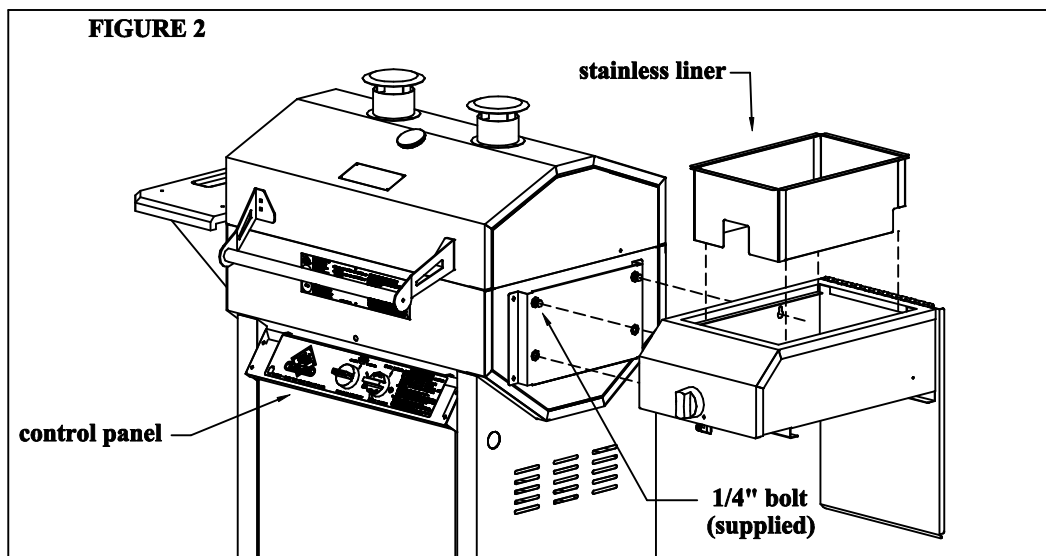


FIGURE 2 INSTRUCTIONS

4. Screw 1/4 inch bolts (supplied) halfway in into top 2 holes of mounting bracket as shown.
5. Open lid on searing unit and remove stainless steel liner to gain visual sight of mounting holes in side panel.
6. Hand searing unit on mounting bracket by inserting bolt heads through the keyhole slots in searing unit as shown.
7. Insert 2 each 1/4 inch bolts with lock washers into the 2 lower holes in searing unit side panel as shown. Tighten completely.
8. Now go back and fully tighten top 2 bolts.



9. Now, remove control panel from grill and use 2 wrenches to disconnect hose/regulator assembly from angled fitting on gas valve.
10. From the inside of the cabinet, route single end of rubber hose through grommet in cabinet side panel and attach to searing unit manifold.
11. Attach swivel coupling on other end of hose assembly to angled fitting on gas valve inlet.
12. Now, attach original hose/regulator assembly to end of Tee fitting.
13. Make sure all connections are tight.
14. Using a soapy water solution, test entire length of all hoses, fittings and connections for leaks.
15. Correct all leaks before proceeding.

**** NEVER OPERATE THIS APPLIANCE OR ANY OTHER APPLIANCE WITH A GAS LEAK! ****

THE HOLLAND SEARMATE GRILL LIMITED WARRANTY

Your Holland "SearMate" infrared searing grill, when subjected to normal residential use, is warranted to the original purchaser to be free from factory defects in workmanship and materials for a period of 1 year.

All parts are warranted for a period of 1 year. After the 1 year warranty period the customer is responsible for parts plus the shipping costs.

This warranty will be valid only when the purchaser returns a warranty card to The Holland Grill Company within 30 days of purchase. All parts under warranty will be replaced free of charge.

The obligation of The Holland Grill Company under this warranty is to repair or replace, at it's option, the product or parts during the warranty period. The following will not be covered under this warranty: damage resulting from negligent or improper use of the product, use of improper fuel/gas supply, use not in accordance with operating instructions, or alteration of any part by anyone other than a Holland Grill Company representative. Repair or replacement does not extend the warranty period.

Special "FLARE-UP" condition: Holland's usual "No-Flare-Up" warranty DOES NOT APPLY to this appliance. Holland further declares to the original purchaser that this unit was designed to be very hot. Therefore, **YOU WILL HAVE FLARE-UPS!** Follow all manufacturers instructions regarding the operation, care and maintenance of the grill.

Warranty Procedure: Within 30 days of purchase, fill in required information and send in warranty card. For warranty service, you may contact The Holland Grill Company at 800-880-9766 or (919) 557-2001 (8 am - 5 p.m. eastern standard time), by fax at (919) 557-3230, or by mail at 121 Thomas Mill Road Holly Springs, NC 27540. NOTE: WARRANTY CARD MUST BE RETURNED TO HOLLAND WITHIN 30 DAYS OF PURCHASE IN ORDER FOR WARRANTY CLAIMS TO BE VALID!

What Holland will do: If, upon inspection by Holland, the part is found to be defective, Holland will either repair or replace the defective part or replace the SearMate. If Holland chooses to replace the SearMate, then Holland will ask you to return the SearMate, freight prepaid and will send you a new SearMate in return. All repaired parts or replacement parts will be shipped to the original purchaser.

Due to the inherent nature of steel, Holland does not warranty the SearMate against rust. We believe that with proper care your Holland SearMate will give you many enjoyable years of usage.

This warranty will be void and The Holland Grill Company will assume no liability for any damage or injury that results from (1) tampering with or alteration of the SearMate, (2) abuse, misuse, neglect or accident, (3) any commercial or other unintended use of the SearMate, or (4) failure to follow manufacturers instructions or local codes.

Product repair or replacement at the option of The Holland Grill Company is the exclusive remedy under this warranty. The Holland Grill 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 purchasers. This warranty gives the purchaser specific legal rights, and there may be other rights which vary from state to state.

HOTBOX GRILL QUICK REFERENCE SHEET FOR INSTALLATION INSTRUCTIONS

WARNING: TURN OFF AND DISCONNECT GAS SUPPLY BEFORE PROCEEDING!

Step 1. Remove the side shelf and brackets on the right side of the grill as shown in Figure 1. Retain hardware for re-use in Step 2. Place grommet in hole in cabinet side panel (if so equipped).

**WARNING: DO NOT RE-INSTALL SHELF ONTO HOTBOX SEARING UNIT!
IT MAY CAUSE THE WHOLE GRILL TO TIP OVER!**

Step 2. Install the mounting bracket as shown in Figure 2 using the 1/4-20 bolts and washers from Step 1. Tighten securely. NOTE: Holes in mounting bracket that are closest to edge are mounted upward!

Step 3. Screw 1/4-20 bolts in halfway in top 2 holes of mounting bracket. Do not tighten at this time.

Step 4. Hang searing unit onto the 1/4-20 bolts by inserting the head of the bolts through the large end of the keyhole slots as shown in Figure 3. Allow the unit to rest on the bolts. Do not tighten at this time.

Step 5. Now install the two bottom 1/4-20 bolts and washers and tighten securely. Then go back and tighten the two top bolts securely.

Step 6. Now remove the control panel on your grill (if so equipped).

Step 7. Using 2 wrenches, unscrew the existing hose from the angled fitting on the gas valve. Do not allow angled fitting to turn.

Step 8. Attach the Union coupler of the Tee hose assembly to the angled fitting on the gas valve. Route hose through the grommet and connect hose to searing unit. Tighten all connections securely. Re-attach main gas supply to Tee.

NOTICE: If you have an existing side burner mounted you will need to disconnect the main gas supply from the existing Tee fitting. Then connect the new Tee fitting and hose to the existing Tee fitting. Route the hose through the grommet and connect the hose to the searing unit. Now reconnect your main gas supply to the new Tee. Tighten all connections securely. Reconnect your main gas supply to Tee and turn the gas back on.

Step 9. Using a soapy water solution test all gas connections for leaks before attempting to light the unit. Retighten fittings as needed until leak stops. If you cannot get the leak to stop, then turn off all gas going to the unit and call your local gas supplier to come and correct the problem.

DO NOT OPERATE THIS UNIT IF YOU HAVE A GAS LEAK!

See page SU1-1 of your owners manual for instructions on mixing soapy solution.

Step 10. Re-install your control panel.
Remember to reconnect your igniter wire.

DO NOT OPERATE THIS OR ANY GAS APPLIANCE IF YOU HAVE A GAS LEAK!

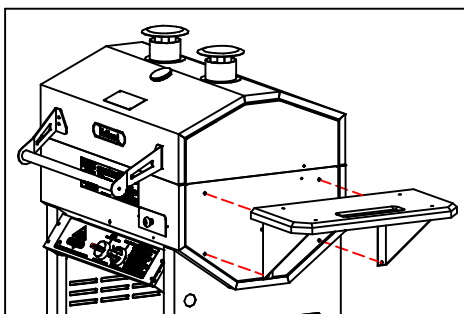


Figure 1

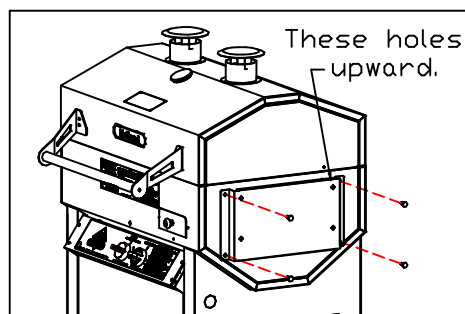


Figure 2

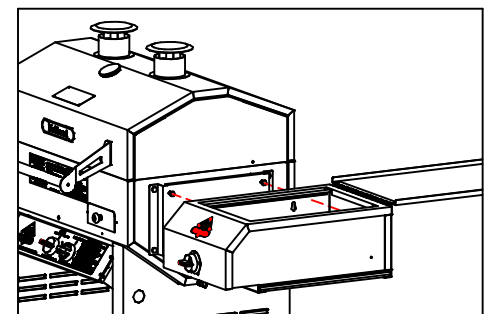


Figure 3



The Holland Grill Company, Inc.

121 Thomas Mill Road Holly Springs, NC 27540

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

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