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Instructions on Operating Barbeque

Preparation of unit:

1. When using the unit the first time **DO NOT** leave the doors open, as the paint becomes sticky and will pull off. Get the unit hot so that the paint sets and becomes hard. This black paint is a heat resistant paint.

Gas Units

1. Turn all gas tanks on.
2. Turn the gas valve button to pilot, push in, and hold so that gas goes to the pilot light. Light the pilot light with a match while holding in the button until the thermocouple becomes hot (May take 1-2 minutes for propane gas to fill pilot light).
3. When the pilot light stays lit turn gas valve button to on.
4. After pilot light is lit, turn white thermostat button so that the burner comes on and begins to cycle.
5. To regulate temperature turn the white thermostat button to correspond to the desired temperature on the door thermometer.
6. When using the rotisserie use the two outside burners only. One burner may be used to maintain rotisseries temperature once your oven reaches cooking temperature. If all four burners are used when the rotisserie is in use, the unit may go out as all the oxygen is burned out of the chamber.
7. When cooking on the grill, any combination between one or all burners can be used.

Trouble Shooting Solutions/ Maintenance

1. If for some reason the gas valve doesn't release the gas
Tap on the case to get the gas to flow.
Run hot water on the gas valve to loosen it up during humid conditions.
Run warm water on propane tanks.
2. If pilot light does not light.
Connections may not be hooked up on gas valve.
Gas tanks may not be turned on.
Pilot light may be plugged or corroded.

3. If pilot light is on but the burners do not light

The runner pilot bar across all burners may be plugged

The thermostat may be bad. Touch the two wires that are connected to the

thermostat from the gas valve together. If you touch these

two wires together and gas runs to the burners, then the thermostat is bad.

4. Clean and redrill runner pilot bar so it stays clean when problems arise.

1. Keep unit inside and out of moisture, if possible.

2. Pilot light/thermocouple and thermostat may have to be replaced periodically.

3. It pays to keep a gas valve, pilot light/thermocouples and thermostat on hand as they are self-generating electronic devices and may go bad at anytime (just insurance).

DO

1. Remove rotisserie unit when using grill only (less to clean later).

2. Remove grates when using only rotisserie (less to clean later).

3. Open top vents when doors are closed.

4. Be sure grease drip tray is in place when using rotisserie.

5. Be sure drain tube is free of obstructions.

6. When using drip pan, make sure front of unit is slightly elevated enough to ensure drippings run to rear of unit.

7. Use meat thermometer on whole hogs, lambs, loins and hams to be certain of thorough cooking.

8. Use care in lighting grill.

9. Tighten thumbscrews on rotisserie, occasionally while meat in the basket cooks, since it will shrink while

cooking. USE GLOVES, as rotisserie will be hot.

DON'T

1. Do not operate barbeque unit in a building

2. Do not loosen nuts that hold the bolt stock in the rotisserie basket. Loosen and/or tighten thumbscrews ONLY.

Cleaning Suggestions.

1. Use oven cleaner commonly used in households, immediately after cooking on grills.

This followed by SOS pads and water after the grills and rotisserie cool will make the cleaning process easier.

1. Use a spray like Pam on the grates and rotisseries before cooking to make cleaning easier.

2. Use a power washer, can be found at a car wash.

3. Always protect/cover pilot light assembly when cleaning.

Holstein Mfg. 7240G Grill

A-Burner Pipe: Runs the length of the grill supplying heat to the grill.

B-Air Mixer: Mixes the air and gas combustion.

C-Brass Gas Shut off Valve: Shut gas off to individual burners.

D-Manifold: Supplies gas to the burner pipes to ignite the flames

E- Runner Pipe: Runs across the burner pipes to ignite the flames.

F-Thermopile: Keeps the pilot light going.

G-Pilot Light: Lights the runner pipe.

H-Vent Lids: Allows air in the grill while the doors are closed. Open top vents when doors are closed.

I-Gas Valve Regulator: Regulates gas flow from tank to grill.

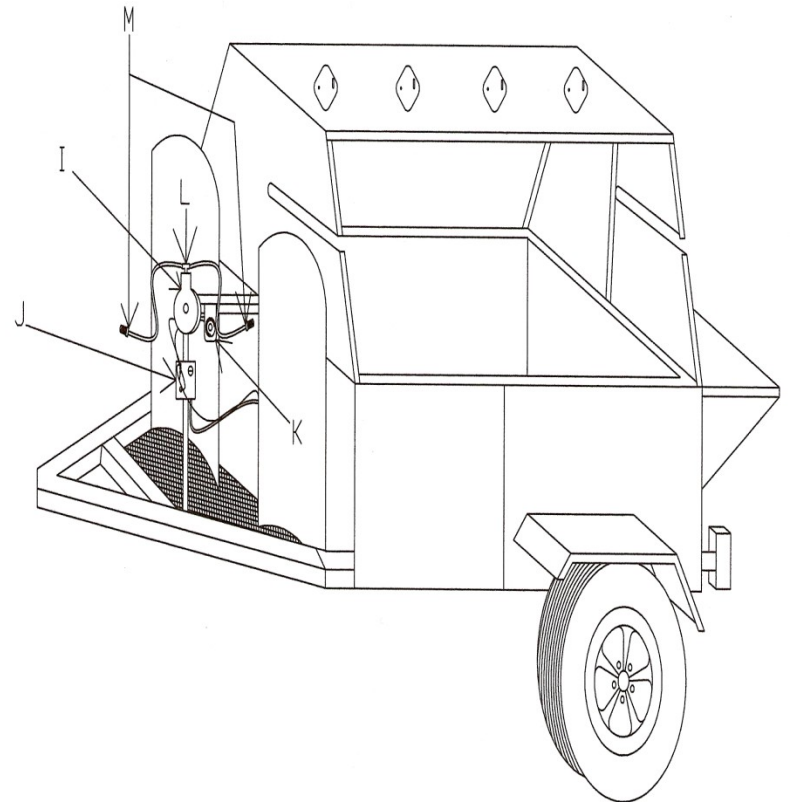
J-Gas Control Valve: Safety features in case pilot light goes out, this will shut the grill off, stopping the continuation of gas flow.

K-Thermostat: Used to set desired temperature inside grill.

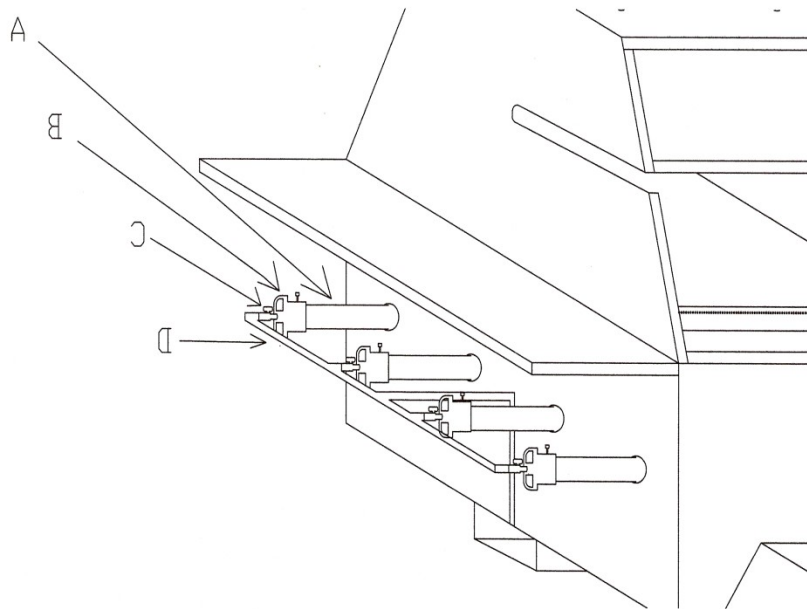
L-Tee Check Valve: Joins the two pig tails together and will automatically allow for operation.

M-Pigtails: Allows the gas to flow from the tanks to the regulator.

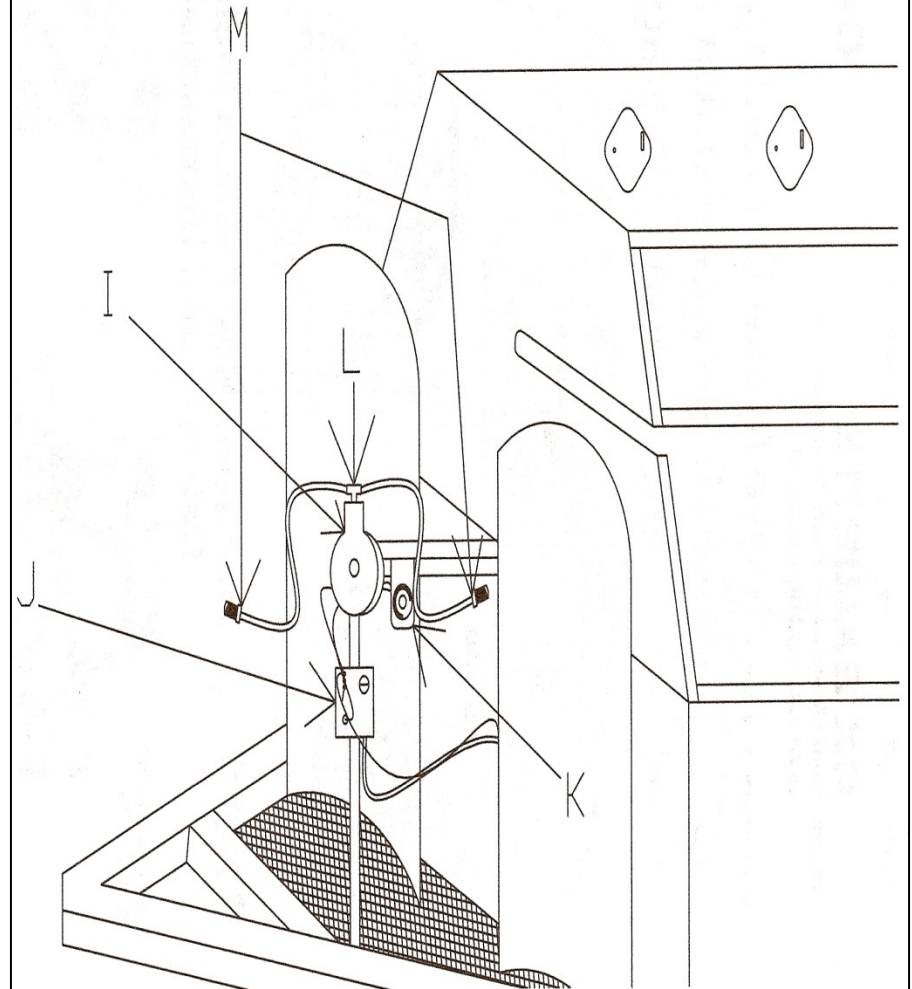
Side View of 7240G



Rear View Gas Manifold, Air Mixer and
Brass Gas Valves



Front View Thermostat, Gas Valve,
Regulator, Tee Check and Pigtails.



Side-Rear View 7240G

Pilot Light, Thermocouple
And Runner Pilot

