MODEL 2460CSS
with optional half hood and warming rack

MODEL 2472GSS

MODEL 2448C

www.holsteinmfg.com
The right answer when smaller backyard grills are not big enough.

The Country Club Grills are ideal for larger gatherings and we offer them in multiple sizes to meet your needs. They are designed for Charcoal or for Gas units. The heavy-duty construction lends itself to any application, from personal uses, rental companies, catering business and for the company employee cookouts.

Traditionally, we offer the Charcoal units in two sizes and the Gas units in three sizes with options available for both. Upon inquiring and pricing we can make these units in customized sizes.

So if you need something for the steak fry at your country club, the high school athletic concession stand, the family reunion, or the caterer that needs to rewarm smoked ribs at the location site, these are the units that will do the job.

Capacities:

**2448 Models:**
Burgers 45-50 • Steaks (depends on size) • Pork Chops 45

**2460 Models:**
Burgers 60-65 • Steaks (depends on size) • Pork Chops 50

**2472 Models:**
Burgers 70-75 • Steaks (depends on size) • Pork Chops 65

**Other Helpful Hints:**
- Have an extra 40# tank on hand or purchase a 100# propane tank if the grill will be in one place consistently.
- If selling food professionally (catering), consider the NSF stainless steel versions for the easy food inspection compliance.

Why ours?

- Heavy 14 gauge or 304 food grade stainless steel construction
- Removeable black iron or stainless steel grates made from 5/16" solid rod
- Cooking grates adjust up 6 levels in 1" increments for all charcoal units
- Solid welded on handles for moving them around, on charcoal units
- Removeable round steel pipe legs (easy to loosen and drop legs for transporting and stacking multiple grills).
- Stainless steel grills are NSF listed
- Mounted on caster wheels
  - Optional:
    - Pneumatic Wheels
    - Flat steel plates with holes to bolt down to a cement pad or the floor of a trailer.

**Important Facts:**

- **All our grills are produced in the Midwest**
- NSF certification is key to making sure that the products you use meet strict standards for public health protection in the food service industry. Choosing a product certified by NSF means the company complies with strict standards and procedures imposed by NSF.
- We can not stress enough the ability to purchase our NSF approved stainless steel grills. They are the best choice you can make when buying food service grills.
We use the Model 2472G for our football games, track meets and youth football events. It gives us the ability to cook 50 hamburgers and 50 of our skinless brats at once to serve the football team meal, then the large pre game and halftime crowds. The 2472G is the perfect size for the school and other outdoor festivals.

Ridgeview High School
GAS MODELS

2448G Cooking Surface: 24” x 48” Weight: 255# 180,000 BTU’s
2448GSS (NSF) Cooking Surface: 24” x 48” Weight: 255# 180,000 BTU’s

2460G Cooking Surface: 24” x 60” Weight: 290# 210,000 BTU’s
2460GSS (NSF) Cooking Surface: 24” x 60” Weight: 290# 210,000 BTU’s

2472G Cooking Surface: 24” x 72” Weight: 330# 240,000 BTU’s
2472GSS (NSF) Cooking Surface: 24” x 72” Weight: 330# 240,000 BTU’s

2448G with optional Pneumatic Wheels

2460G shown standard

2472GSS shown with optional all stainless steel construction

2460G shown standard

2472GSS shown with optional half hood
Standard Features:

- Removable leg & caster
- Dip tray
- Cooking grate lifted to show burners with angled iron grease deflectors
- Top showing: cooking grate, side table, tank & regulator
- Tank bracket holding tank

Optional Features:

- 2460GSS shown with optional full hood, warming rack, front table, side table & tank bracket with tank
- Stainless steel warming rack (fits inside half hood or full hood)
- Front table
- Shown with standard caster wheels
- Pneumatic wheels optional
- Gas valve & thermostat are both needed with the full hood
- Pilot light is needed with the full hood. Located inside door
- 2460GSS shown with optional full hood closed
CHARCOAL MODELS

- **2448C** Cooking Surface: 24” x 48”  Weight: 130#
- **2448CSS (NSF)** Cooking Surface: 24” x 48”  Weight: 130#
- **2460C** Cooking Surface: 24” x 60”  Weight: 150#
- **2460CSS (NSF)** Cooking Surface: 24” x 60”  Weight: 150#

2448C shown standard

2460C shown standard

2448CSS shown with optional all stainless steel construction

2460CSS shown with optional all stainless steel construction
Standard Features:

- Four casters
- Removable round steel pipe legs
- Height of cooking grate adjustment

Optional Features:

2460CSS shown with optional half hood and warming rack

- Stainless steel warming rack (fits inside half hood or full hood)
- Stainless steel grate made of 5/16 stainless steel rod
- Stainless steel cabinet

Charcoal risers (black or stainless)

2460CSS shown with optional full hood open

2448CSS shown with optional full hood closed

2460C shown with optional half hood and steel grate in raised position
Lighting Instructions for Gas
Open Top and Half Hood Grills
1. Make sure all brass gas valves are turned off!
2. Turn propane tank on
3. Open access door
4. Turn gas valve on, closest to the access door
5. Light burner pipe closest to the access door, with a lighter, BBQ striker or match
6. Turn on gas valves in sequence closest to lit burner pipe to the next burner and so on

Lighting Instructions for Gas Full Hood Grills
1. Turn gas tank 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 thermostat button so that the burner comes on and begins to cycle.
5. To regulate temperature, turn the thermostat button to correspond to the desired temperature on the door thermometer.
6. When cooking on the grill, any combination between one or all burners can be used.

Holstein Manufacturing is a family run business, that has been in the industry for over 40 years. Our commitment to quality and dedication to customer service is evident in every piece of equipment we make. Our goal is to meet and exceed all of our customer’s expectations through the development of quality barbecue and trailer equipment.

CHECK OUT A FEW OF OUR OTHER PRODUCTS

CONVECTION SMOKERS
CORN & POTATO ROASTERS
BACKYARD GRILLS
TOWABLE GRILLS