

# COUNTRY CLUB GRILLS

NSF

MODEL 2460CSS  
with optional  
half hood and  
warming rack



MODEL 2448C



MODEL 2472GSS

NSF

[www.holsteinmfg.com](http://www.holsteinmfg.com)



HOLSTEIN FABRICATION • 5368 110th Street • Holstein, IA 51025-9539  
800-368-4342 • p: 712-368-4342 • hmi@holsteinmfg.com

# COUNTRY CLUB GRILLS

## 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.



## Shown with No Hood

(Grills come Standard with no hood)



2448CSS shown with optional  
all stainless steel construction

## Shown with Optional Half Hood



2460G shown with optional  
half hood and warming rack

## Shown with Optional Full Hood



2460GSS shown with  
optional full hood closed

“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

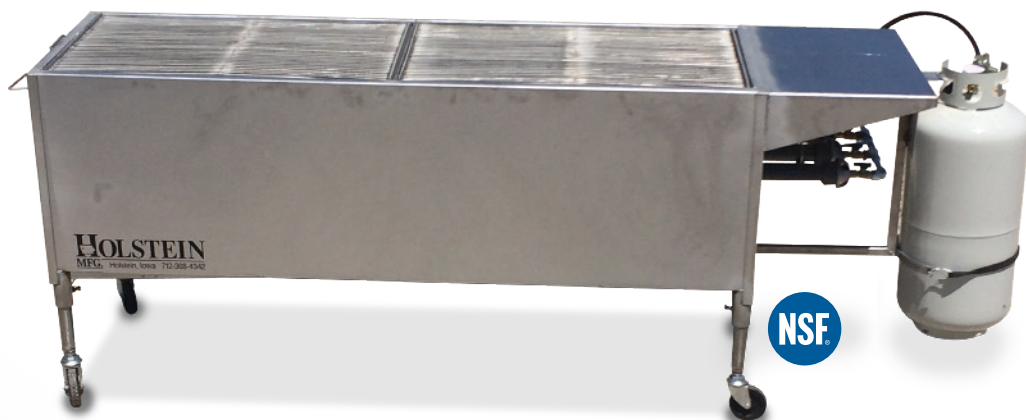
2448G with optional  
Pneumatic Wheels



2460G shown standard



2472GSS shown with optional all  
stainless steel construction



2460G shown with optional  
half hood and warming rack



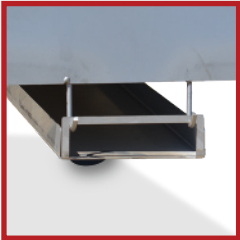
2472GSS shown with optional  
half hood



# Standard Features:



Removable leg & caster



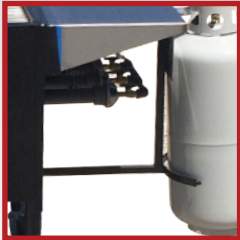
Dip tray



Cooking grate lifted to show burners with angled iron grease deflectors



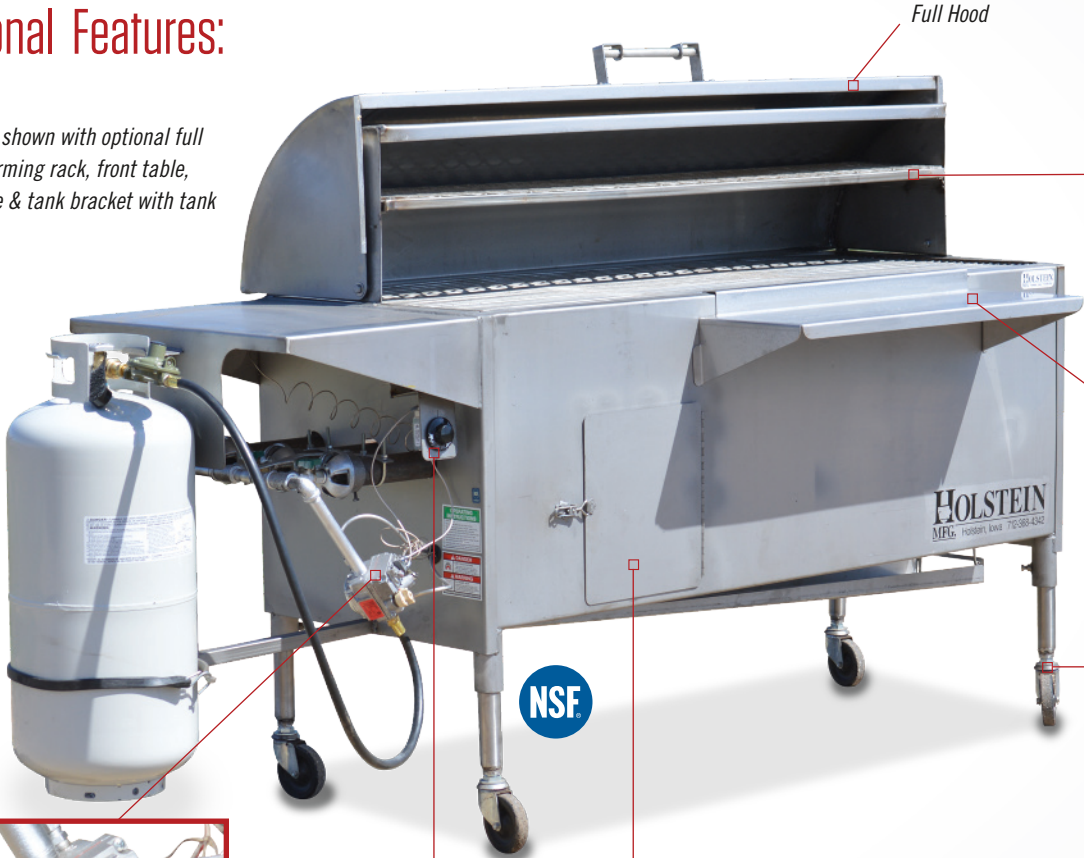
Top showing: cooking grate, side table, tank & regulator



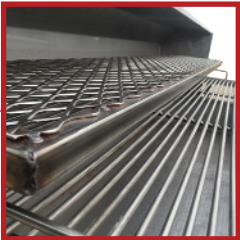
Tank bracket holding tank

# Optional Features:

2460GSS shown with optional full hood, warming rack, front table, side table & tank bracket with tank



Full Hood

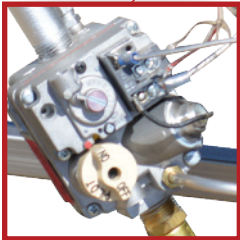


Stainless steel warming rack (fits inside half hood or full hood)

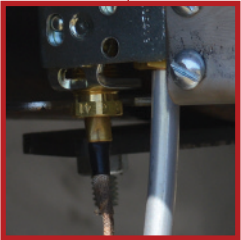
Front table



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



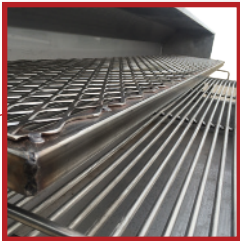
Height of cooking grate adjustment

# Optional Features:

2460CSS shown with optional half hood and warming rack



Half hood

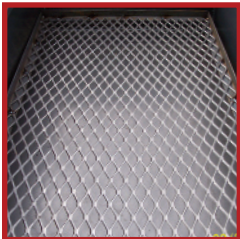


Stainless steel warming rack (fits inside half hood or full hood)



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

# INSTRUCTIONS FOR OPERATION

## 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



CORN & POTATO ROASTERS



BACKYARD GRILLS



CONVECTION SMOKERS



TOWABLE GRILLS

