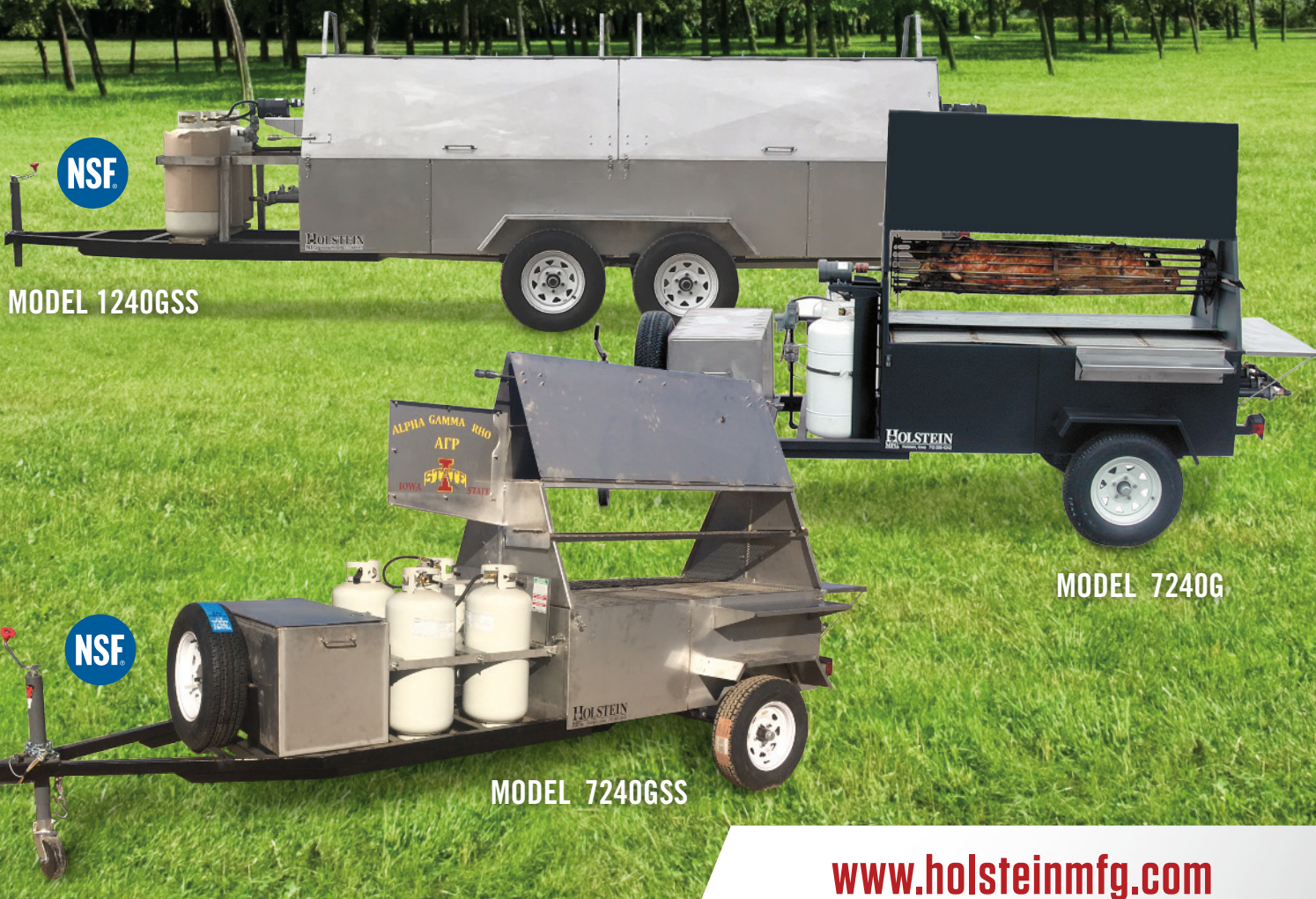


TRAILER MOUNTED TOWABLE GRILLS



www.holsteinmfg.com



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800-368-4342 • p: 712-368-4342 • hmi@holsteinmfg.com

TRAILER MOUNTED TOWABLE GRILLS

With over 25 model of Towable grills to choose from, we're sure we have one for you to get the job done.

From our smallest Towable Model 4828 to our largest Model 1240 and all the ones in between, our best seller continues to be the Model 7240 and with over 20 options that can be purchased to go on these grills there is very little that can't be done on them. Our grill models are determined by the measurements: 7240 is 72" long by 40" wide.

The grills are offered both in Charcoal Models (C) and Gas Models (G) with our gas units being the most popular. They are built in Black Iron and Stainless Steel, with the Stainless-Steel Models being NSF approved.

These grills have the capability for rotisseries, with two different rotisseries to choose from for what your needs maybe.

No one stated it better than the late Bill Wall of Billy Bones BBQ, with over 250 barbeque awards and a customer of Holstein Manufacturing for over 30 years.

"The thing I love about the Holstein grills is the versatility. I cooked pancakes for breakfast with the pancake griddle option, hamburgers and steaks for lunch and rotisserie chicken and smoked ribs for dinner with the Chicken and Rib Rotisserie option. I have also used these grills to serve a five-course meal. I replace a cooking grate with the stainless steel Double Boiler Steam Holding Pan and within 8 minutes I have boiling water to serve clams for an appetizer. Later I use the same water to boil lobster while I cook steaks. Baked potatoes and corn are cooking on the other side. When Holstein Manufacturing added the rear mounted Utility, Stove option my life got even easier. Heating soup and boiling fish and seafood on the stove just magnifies the versatility that was already in place. I have not found a better product."

With that said we can supply a grill for a family that likes to tailgate, to the caterer that likes to cook on site, to the Pork and Beef Producer groups that promote their products, to the restaurant that likes that charcoal flavored steak, to the school booster club that needs to cook for their concession stand, and to the church that needs a grill for their fund raiser. The list goes on from there for where these grills can be used.

Capacities:

4830 Models:

Burgers 50 • Steaks (depends on size) • Pork Chops 50
Hot Dogs 150 • Brats 125

7240 Models:

Burgers 100 • Steaks (depends on size) • Pork Chops 100
Hot Dogs 300 • Brats 250

7260 Models:

Burgers 150 • Steaks (depends on size) • Pork Chops 150
Hot Dogs 400 • Brats 300

1240 Models:

Burgers 200 • Steaks (depends on size) • Pork Chops 200
Hot Dogs 500 • Brats 400

Why ours?

- Heavy 14-gauge steel construction or 304 Food Grade Stainless Steel
- Grates are made of solid 5/16" stainless steel rod
- Flip up side doors to access the grill from both sides
- Thermostatically controlled on all gas units

Other Helpful Hints:

- Remember that fire needs air to burn, so always make sure the vents are open. Propane and Natural Gas need oxygen to burn, so good air flow is the key; with the vents being open and maybe even cracking the door for air flow.
- Lighting problems are usually 95% related to a bad Pilot Light and Thermocoupler

Products that can be cooked on these units:

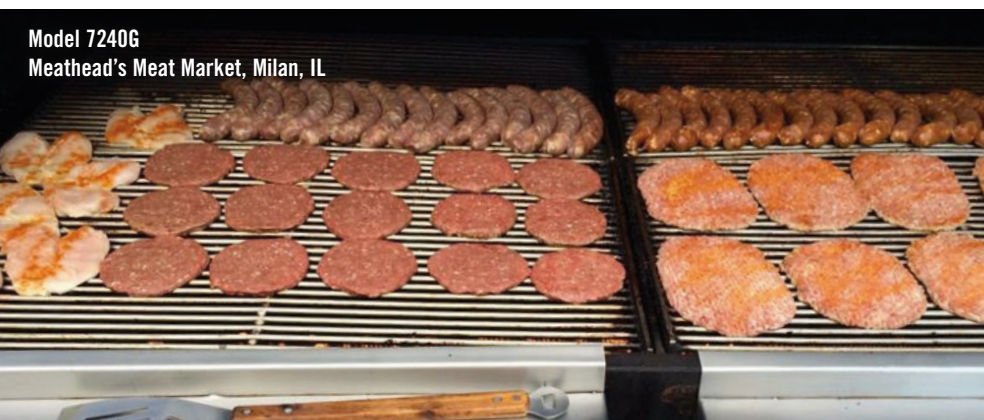
With all the different options that are available for these units, just about anything can be cooked on them. Anything that needs heat from 200 degrees to 450 degrees can be grilled, rotisserie, or smoked.



Model 1240G with Holding & Warming Grates
Campbell's Concessions, Des Moines, IA



Model 7240GSS with
Holding & Warming Grate
Chicken Connection, Haverhill, MA



Model 7240G
Meathead's Meat Market, Milan, IL

"I purchased my first Holstein Grill over 15 years ago and have cooked 10's of thousands of hot dogs, hamburgers and chicken sandwiches over the years and it wasn't until recently I decided to do a pig roast in conjunction with a sporting event. The folks at Holstein got me the equipment I needed for my grill, walked me thru the installation process, gave me pointers on how to prepare the hog and even called to see how the event turned out.

I can't say enough about Holstein Manufacturing and their grills. If you combine their equipment with the customer support, fast delivery and willingness to help their customers, you have a truly amazing combination. I'll never be without my Holstein Grill. If you're in large scale concession business, you need one of these grills!"

Todd Boyd - General Manager
Sodexo Sports & Leisure at the University of Tennessee



Model 7240GSS with Holding & Warming Grate
Harden Brooks Concessions, Carlisle, IA

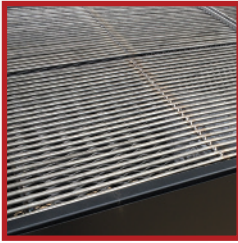


Model 9640C with Adjustable Grates
Ida County Cattleman, Ida Grove, IA

FEATURES

For ALL Towable Grills

Standard Features:



Grates (4) Made of 5/16" solid stainless steel rod



Flip-up Doors (2)



Thermometer



2" Trailer Hitch & Heavy Duty Jack



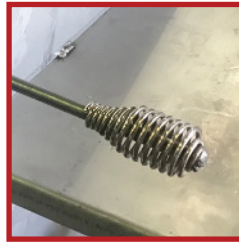
Tail Lights



Top Air Vents



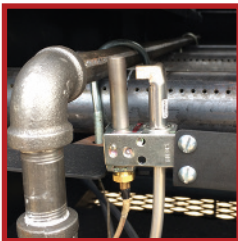
13-inch Radial Tires



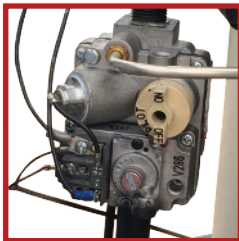
Spiral Handle: 1 on each door of black grills, and 2 on each door of stainless steel grills

- All grills are designed to be 36-inch grilling surface height
- Constructed from heavy 14 gauge steel or 304 food grade stainless steel

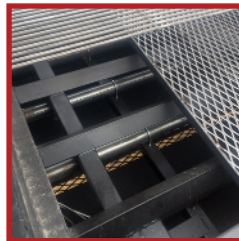
Standard Gas Features:



Pilot Light



Gas Valve



Burners, Angle Iron Grease Deflectors, Lava Rock Grate, Cooking Grate



Side bottom door open to access the pilot light and for easy cleaning



Air Mixer and Brass Gas Valve on the end of Burner



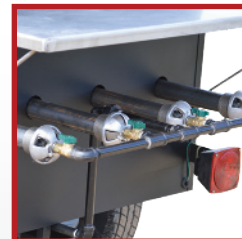
Thermostat



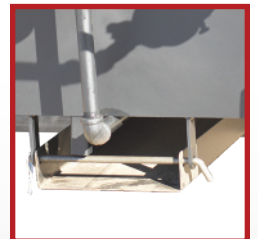
Regulator, Tee Check and Hoses



40# LP Tanks



Gas Manifold



Bottom Drip Tray

MODEL 4830, 4828 & 7238

Gas & Charcoal

(Charcoal - Not pictured)

See additional options on pages 10 and 11.

Barbeque Grill with Hog or Chicken & Rib Rotisserie Options

Excellent grill for small groups who need mobility.

4830GT & 4830CT • 4830GTSS & 4830CTSS

- Optional: stainless steel
- Includes standard trailer mounted grill features (listed on page 4)



4830GT with optional Rear Table and Holding and Warming Grate

Southern Style Grill (No Rotisserie)

4828G & 4828C • 4828GSS & 4828CSS

- One door - rolled 14 gauge barrel construction
- Specially designed spring assisted lid lifting mechanism on door
- Optional: stainless steel
- Includes standard trailer mounted grill features (listed on page 4)



4828G shown with Optional Rear Table

Southern Style BBQ Grill (No Rotisserie)

7238G & 7238C • 7238GSS & 7238CSS

- One door - rolled 14 gauge barrel construction
- Specially designed spring assisted lid lifting mechanism on door
- Optional: stainless steel
- Includes standard trailer mounted grill features (listed on page 4)



7238G shown with Optional Rear Table

Cooking Area: Overall Dimensions: Weight #: BTU's:

4830C/4830CSS	48"L x 30"W	60"L x 30"W x 54"H	500#	N/A
4830G/4830GSS	48"L x 30"W	74"L x 30"W x 54"H	640#	160,000
4830CT/4830CTSS	48"L x 30"W			N/A
4830GT/4830GTSS	48"L x 30"W	108"L x 45"W x 58"H	850#	160,000

Cooking Area: Overall Dimensions: Weight #: BTU's:

4828C/4828CSS	48"L x 30"W	74"L x 30"W x 54"H	640#	N/A
4828G/4828GSS	48"L x 30"W	60"L x 30"W x 54"H	500#	210,000
7238C/7238CSS	72"L x 38"W	140"L x 60"W x 62"H	860#	N/A
7238G/7238GSS	72"L x 38"W	140"L x 60"W x 62"H	1260#	320,000

MODEL 7240 TOP SELLER!

Gas & Charcoal

See additional options on pages 10 and 11.

*7240G shown with Optional
Hog Rotisserie, Cooler, Spare
Tire, Rear Table, Side Table
and Extended Tongue*



Barbeque Grill with Hog or Chicken & Rib Rotisserie Options

Our most popular and diverse towable grill size.

7240G • 7240GSS

Cooking Area:	Overall Dim.:	Weight:	BTU's:
72"L x 40"W	140"L x 60"W x 62"H	1260#	320,000

Cooking Area: 20 sq. ft.

- Includes standard gas and trailer mounted grill features (listed on page 4)
- Optional: stainless steel



*7240G with optional rear table, side
table, Holding & Warning Grate, and
Spare Tire*



*7240G shown with Hog Rotisserie and
Optional Rear Serving Table*

NSF, Stainless Steel, Mobile Grill – It does not get any better than this.

7240GSS with the following options: Spare Tire, Stainless Steel Cooler, Extended Tongue, 4 Pod gas tanks, Flag style sign, Holding and Warming Grate, Side Table, and Rear Table



Charcoal Grill with Hog & Chicken & Rib Rotisserie Options

7240C • 7240CSS

Cooking Area:	Overall Dim.:	Weight:	BTU's:
72"L x 40"W	129"L x 60"W x 62"H	1020#	N/A

Cooking Area: 20 sq. ft.

- Optional: stainless steel
- Includes standard trailer grill features (listed on page 4)



7240C shown with Hog Rotisserie



7240GSS with optional Rear Table and Holding & Warming Grate

MODELS 7260 & 1240

Gas & Charcoal

See additional options on pages 10 and 11.



7260G shown with two Hog Rotisseries, Cooler and Rear Table

Double Wide Gas or Charcoal Barbeque Grills with Two Rotisseries Optional.

Catering a convention or working a county fair, you can be ready for the crowds with the Model 7260G. The dual rotisseries allow you the capability to cook two hogs or fourteen 20 lb. roasts at the same time. What a time saver!

7260G • 7260GSS • 7260C • 7260CSS

Cooking Area:	Overall Dim.:	Weight:	BTU's:
72"L x 60"W	140"L x 80"W x 62"H	1750#	480,000

Cooking Area: 30 sq. ft.

- Includes standard gas and trailer mounted grill features (listed on page 4)
- Optional: stainless steel



7260GSS with Two Hog Rotisseries and the Canvas Cover and Frame



7260GSS with optional Rear Table, Spare Tire and Hog Rotisserie



Rear View of 7260G with optional Two Hog Rotisseries and Rear Table



1240G with optional Rear Table , Extended Tongue & Holding & Warming Grates. with doors up position

12 ft Gas or Charcoal Barbeque Grill with Two Rotisseries Optional

The professional food grillers dream, capacity and mobility.

1240G • 1240GSS • 1240C • 1240CSS

Cooking Area: 144"L x 40"W **Overall Dim.:** 239"L x 60"W x 62"H **Weight:** 2320# **BTU's:** 640,000

Cooking Area: 40 sq. ft.

- Includes standard gas and trailer mounted grill features (listed on page 4)
- Optional: stainless steel



1240G with optional rear table, extended tongue, and over head sign



1240GSS with Optional Rear Table, Hog Rotisserie, & Extended Tongue

EQUIPMENT OPTIONS



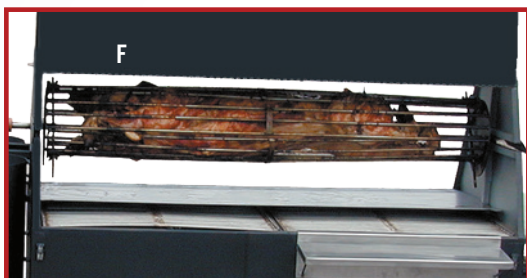
A. Rear Mounted Serving Table

- 40" x 16" permanent stainless steel table



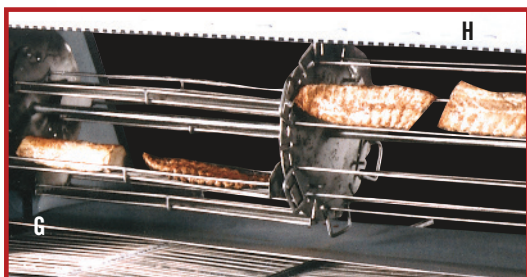
B. Side Mounted Serving Table

- 30" x 10" removable stainless steel table



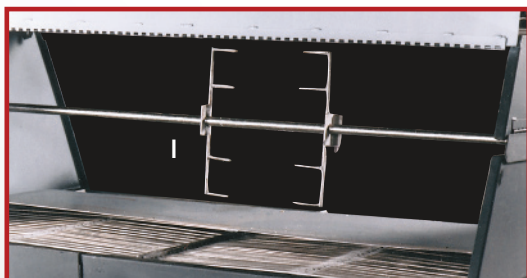
C. Standard Stainless Steel Grates

- Welded 5/16" stainless steel rods



D. Laser Cut Grate

- Grate can be personalized/customized



E. Laser Cut Grate customized for Vegetables, Fish, & Meat



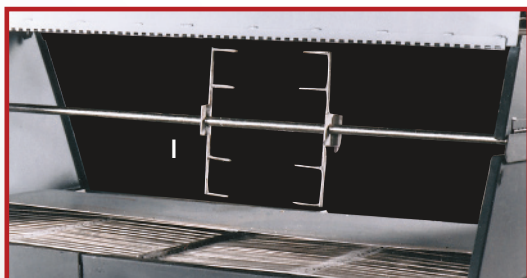
F. Stainless Steel Hog/Lamb/Roast Rotisserie

- Available for every barbeque having rotisserie capabilities
- Holds seven 10 lb. roasts or one 185 lb. (260 lb. live weight) hog



G. Chicken & Rib Rotisserie with Baskets

- Available for every barbeque having rotisserie capabilities
- Each stainless steel chicken rotisserie can hold eight chicken baskets having the capacity to hold 48 chickens and or smaller cuts of meat
- Basket size: 31" long x 6" wide



H. Chicken & Rib Rotisserie with Skewers

- Available for every barbeque having rotisserie capabilities
- Each stainless steel chicken rotisserie can hold 12 skewers having the capacity to hold approx. 72 whole chickens or 18 slabs of ribs



I. Individual Stainless Steel Skewer

- Custom made skewers available
- Available for every barbeque having rotisserie capabilities
- Adjustable skewers hold meat (large beef rounds, pork roasts, or pork hams) on 1" spit



J. Pancake Griddle

- Heavy duty construction which cooks evenly & is easy to clean
- Made to fit in place of any grate or customized to meet your specifications

K. Double Boiler Steam Holding Pans

- Stainless steel construction
- Capable to sit on mesh grates in barbeque while keeping food hot without drying

L. Smoker Box

- Fill smoker box with hickory or apple wood chips to add flavoring and insert within barbeque, 24" long x 8" wide x 4 deep

M. Stainless Steel Rib Rack

- 24" long x 13" high x 3" wide

N. Stainless Steel Holding and Warming Grate

- Excellent for keeping food warm for serving, Fits in place of rotisserie

O. Heat Tempered Window

- 36" long x 15" wide

P. Spare Tires

- Spare Tire 13" 175/80R13 with 5 bolt white spoke rim

Q. Cooler or Storage Box

- 36" long x 18" wide x 20" tall, top loading lid with hinge
- Cooler is a double walled stainless steel cabinet with 1" insulation
- Heavy 14 gauge steel construction storage box

R. Propane Utility Stove

- Two individually controlled 60,000 BTU burners
- Shown mounted on rear of Model 7240G grill

S. 20" Tall Stainless Steel Sign or Flag Style Sign

- Stainless steel sign ready for your customized detailing
- Laser-cut stainless steel sign - optional

T. Canvas Cover and Frame

- Shown mounted on Model 1240G grill

U. Rear Smoker Boxes

- 14" long x 8" wide x 4" deep





Football Grill for Tailgating

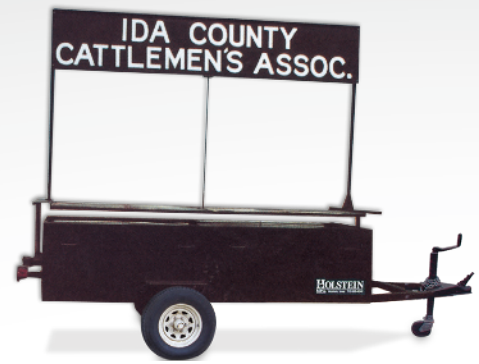
Model FB42G

The Towable "Football Grill" is ideal for the ultimate tailgating experience. This football theme grill can be customized for your favorite team.

- Cooking Dimensions: 48" long x 24" wide
- Overall Dimensions: 150" long x 60" wide
- 13" tires mounted on chrome rims
- Propane tanks secured to the trailer by yellow goalposts
- Green painted "grass" fenders with optional yard lines
- "Helmet" door opens for cleaning and pilot light maintenance
- Includes most standard gas and trailer mounted grill features (listed on page 4)
- Specially designed spring assisted lid lifting mechanism on door

Options

- Removable stainless shelf with football cutouts - optional
- Team logo on "Helmet" door
- Painted yard line on "grass" fenders, 100 yards in 10 yard increments
- Cutout team logo on grill lid



Adjustable Grate Charcoal Barbeque Grill

Model 9640

- Cooking dimensions: 96" long x 40 wide"
- Cooking area: 26.5 sq. ft
- Overall dimensions: 168" long x 60" wide x 36" tall
- Two leveling jacks raise and lower grates
- One wire mesh grate
- Includes standard trailer mounted grill features (listed on page 4)

INSTRUCTIONS FOR OPERATION

Preparation of Unit:

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.

Instructions for Operating:

1. Ensure tanks are connected properly then turn **both** tanks on.
2. Select Burners: by opening/closing the brass shut-off valves in the rear of grill and ensuing air mixers are open.
 - **For Rotisserie Use: *Use the two outside burners only*.** One burner may be used to maintain rotisseries temperature once your grill 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, also may cause grease fires. **Be sure all Top Vents are open.**
 - **For Grill Use:** Any combination between one or all burners can be used.
3. Light the Pilot Light:
 - Turn the white gas valve button to "pilot", push in, and hold so that gas goes to the pilot light.

- Light the pilot light with a match/lighter while holding in the button until the thermocouple becomes hot (May take 1-2 minutes for propane gas to fill pilot light).
4. When the pilot light stays lit turn the white gas valve button to "on".
 5. After pilot light is lit, turn (clockwise) black thermostat dial to correspond to the desired temperature.
 6. To regulate temperature, turn the black thermostat dial to correspond to the desired temperature. When grilling (burgers, steaks, & chops) turn thermostat to 550° to eliminate the grill from shutting down.
 7. When grilling, use the least number of burners needed. When using four burners, have one door open and the four vents on the top open. Commercial Gas Grills need oxygen and air flow for proper combustion. When all four burners are running with the doors and vents closed, this will smother the flame, oxygen and air flow are needed to burn. Also cracking the side pilot light door open when the doors are down is beneficial for allowing air flow into the grilling area.
 8. When done cooking turn the white gas valve button & black thermostat dial to "off", close brass shut off valves to off and turn both propane tanks off.



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.