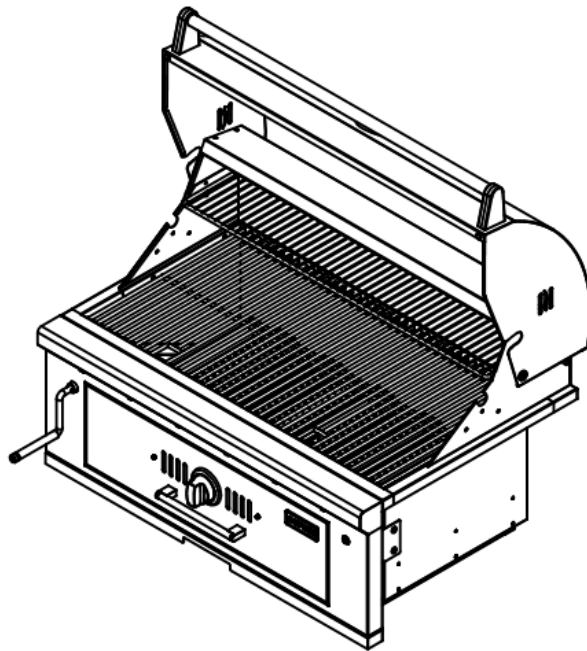


Coyote Stainless Steel Charcoal Grill Use & Care Manual

For Charcoal Model

Built-in Model



Coyote Stainless Steel Charcoal Grill

(C1CH36)

For Outdoor Use Only

IMPORTANT: Read the lighting instruction on Page 5 before first time use!

To installer or person assembling grill: Leave this manual with grill for future reference.

To consumer: Keep this manual for future reference.

COYOTE OUTDOOR LIVING, INC.

www.coyoteoutdoor.com

Welcome & Congratulations

Congratulations on your purchase of a new grill! We are very proud of our product and we are completely committed to providing you with the best service possible. Your satisfaction is our #1 priority.

Please read this manual carefully to understand all the instructions about how to install, operate and maintain for optimum performance and longevity.

We know you'll enjoy your new grill and thank you for choosing our product. We hope you consider us for future purchases.

Please read and save the instructions

This manual provides specific operating instructions for your model. Use your grill only as instructed in this manual. These instructions are not meant to cover every possible condition and situation that may occur. Common sense and caution must be practiced when installing, operating and maintaining any appliance.

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Safety Symbols

• WARNING

DANGER indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.

• CAUTION

CAUTION indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate personal injury, or property damage.

• WARNING

WARNING indicates a potentially hazardous situation which, if not avoided, could result in death or serious injury.

• WARNING

WARNING:

DO NOT store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.

• WARNING

FOR OUTDOOR USE ONLY:

NEVER operate grill in enclosed areas, as this could a carbon monoxide buildup which could result in injury or death. DO NOT use your grill in garages, breezeways, sheds or any enclosed area. NOT FOR USE BY CHILDREN. If these instructions are ignored, a hazardous fire or explosion could result in physical injury, death or property damage!

Safety Instructions

WARNING: Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

General Safety Instructions

1. For Household Outdoor Use Only – DO NOT use indoors or in any type of enclosed area such as a garage, shed or breezeway. Keep clear of trees and shrubs. The grills are not intended for installation in or on recreational vehicles, portable trailers, boats or any other moving installation. Not for commercial use.
2. The area surrounding your new grill should be kept clean and free from flammable liquids and other combustible materials such as mops, rags or brooms, as well as solvents, cleaning fluids, and gasoline.
3. Never use the grill in windy conditions. If located in a consistently windy area (oceanfront, mountaintop, etc.) a wind break will be required. Always adhere to the specified clearances listed.
4. Do not leave the grill unattended while cooking.
5. Keep children and pets away from hot grill. DO NOT allow children to use or play near the grill.
6. Never attempt to repair or replace any part of the grill yourself unless specifically recommended in this manual. All other services should be performed by a qualified service technician.
7. Never lean over an open grill. Do not place clothing or other flammable material on or near the grill. Do not wear loose-fitting clothes or long sleeves while using the grill as some fabrics can be highly flammable.
8. Have an ABC fire extinguisher accessible. Never attempt to extinguish a grease fire with water or other liquids.
9. Never use aluminum foil to line the grill racks or the drip trays, this can alter airflow for proper combustion and also build up heat in the control area causing the knobs and igniter to melt.
10. When using the grill, do not touch the grill rack, burner grate, or immediate surroundings as these areas become extremely hot and can cause burns. Always use a covered hand when opening the grill hood and only do so slowly to allow heat and steam to escape.
11. Never move the grill when hot.
12. DO NOT use while under the influence of drugs or alcohol.
13. DO NOT grill without the drip tray in place, hot grease could leak downward and produce a fire or an explosion. Drip tray should be pushed all the way to the rack located just under the grill.
14. Grease is extremely flammable. Let hot grease cool down before attempting to handle or dispose of it. The drip tray should be cleaned and free of grease on a regular basis.

Locating the Grill

- Before installing built-in grills in enclosures, copy all product information such as model number, serial number and store information in a safe place.

Ventilation Requirements for Proper Operation of your Coyote Grill

- A simple way to think of what is occurring inside your grill is that when your burners are on, they are emitting a flame that creates the heat to cook your food. This heat must exhaust from the grill, otherwise you would eventually have a unit that would not only build up immense heat but also immense pressure. This could cause severe damage to not only the grill but any operators or property near by. With that said, if you have wind coming into the back of your unit, the problem will not be with the wind hitting your flames and causing them to push the flame downward. The problem actually lies with the wind acting as a block for the exhaust, which is mainly out the back of the hood (above the rear panel but below the top of the hood). This blockage of exhaust is what starts the problems.
- If the island is ventilated properly (with a minimum of 2 vents for cross ventilation and at least 20 sq in on each vent) then any heat that is trapped inside due to wind should be able to dissipate out of the island vents. However, if the island is not ventilated properly and the wind is coming from the back, then the heat will try to escape through the easiest exit, which will most likely be through the bottom of the grill and front control panel. This can cause the control panel and knobs to get hot to the touch and possibly even burn your fingers, not to mention that it can melt all rubber gaskets on the valves and damage the ignition system to where it will need full replacement.
- Ventilation and the variable of your most common wind direction must always be considered when planning your outdoor cooking island. Just the same as you would plan the layout and measure your indoor kitchen, you must also do the same for the outdoors but you can not forget about Mother Nature and the effects she can have on your outdoor cooking equipment.
 - **Coyote Wind Guards:** If you do run into a situation where you will have wind coming into the back of the unit, Coyote does sell "Wind Guards" that help keep your grill from overheating due to no exhaust occurring out the back of the grill. Our Wind Guards should never be considered as a guaranteed solution to this problem. They are only intended to help the wind divert up and over the top of the grill. If the wind is strong, then you can still have problems with the heat being trapped in the hood. Our Wind Guards can be purchased through any of our authorized dealers.

Clearance:

- **TO NON-COMBUSTIBLE CONSTRUCTION:** For non-combustible material, Coyote grills can be placed directly on, or adjacent to the non-combustible material. The hood on a Coyote grill pivots mainly on the body. If you have a wall or partition behind the unit that would block ventilation, then a minimum of 7" clearance from the back of the grill to the wall is needed for the purpose of ventilation. If you do not have a wall or partition blocking the ventilation of the unit, then you only need an extra 2" behind the unit for the hood to open fully. If you wish to use the rotisserie option, you will want to make sure that you leave adequate space (at least 6") on each side of the grill so that the motor and rotisserie spit handle will have room on the counter, as these extend past the overall dimensions of the grill body.
- **CLEARANCE TO COMBUSTIBLE CONSTRUCTION:** For combustible construction, you must have at least 24" clearance to any combustible material (in any direction) for a Coyote Warranty to be upheld and for the safety of the homeowner. You can NOT locate the grill under any combustible material without

an approved ventilation system directly located above the unit.

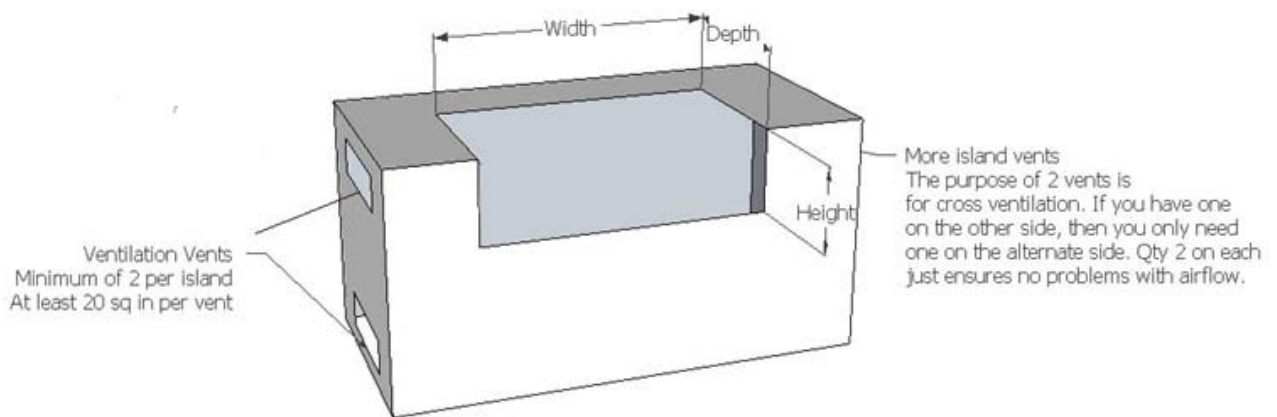
- **INSULATED JACKETS AND COMBUSTIBLE CONSTRUCTION:** Due to the charcoal fuel there is no insulated jacket available for the C1CH36 and it can never be placed into combustible material.

For Built-in Installations

A built-in grill is designed for easy installation into masonry enclosures. For non-combustible applications, the grill drops into the opening (as shown in cut-out detail drawing - Fig. A) and hangs from the grill body itself. A bottom deck is not required to support the grill from the bottom. It is also required that:

- The counter should be flat and level in reference to the floor.

Cut out Dimensions Figure A



Model	Cutout Dimensions			Overall Dimensions		
	Height	Width	Depth	Height	Width	Depth
C1CH36	13"	32 1/2"	20 1/2"	25 3/8"	35 1/2"	25 1/2"

Lighting Instruction

WARNING

- DO NOT stand with head, body, or arms over the grill when lighting.
- Ensure the area around the barbecue is clear of flammable substances such as gasoline, yard debris, wood, etc.
- Ensure there is no blockage of the airflow through the vent space located below the face of the unit.

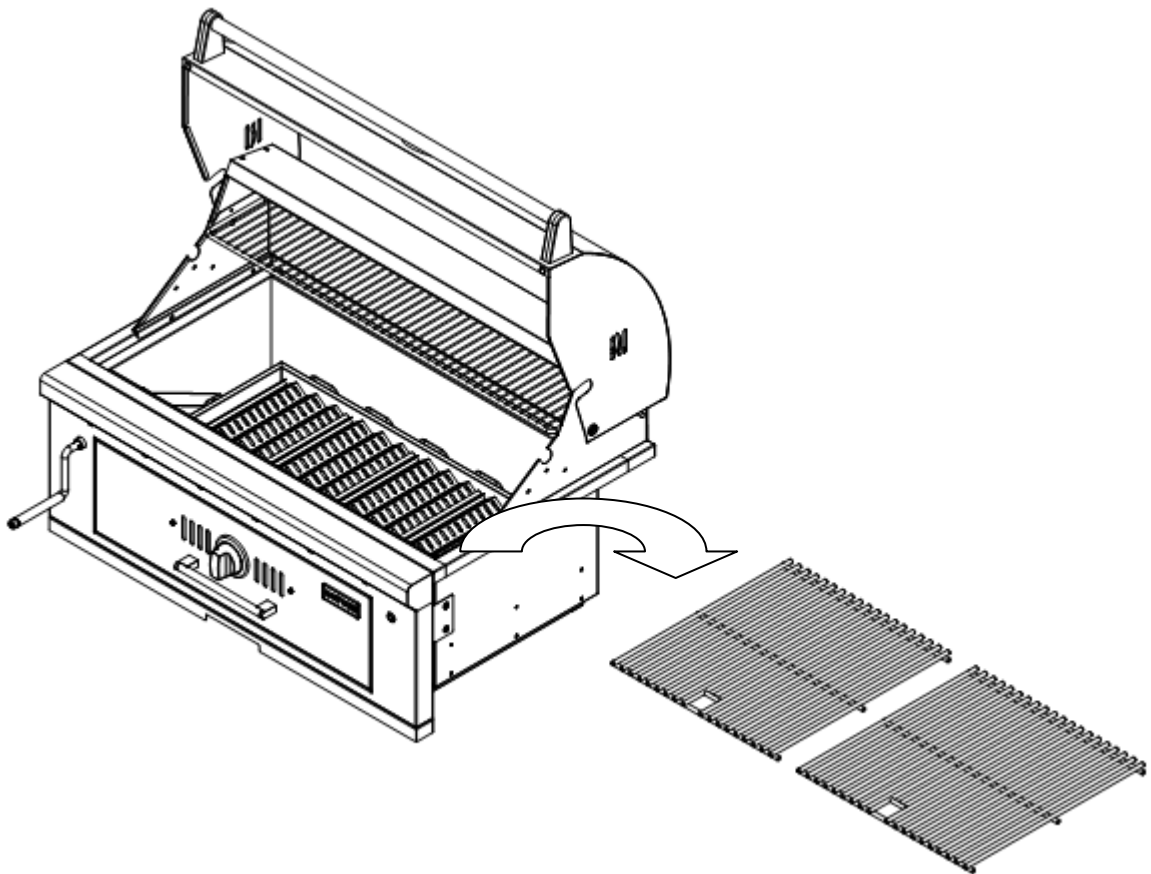
GENERAL RULES

Do not leave the grill unattended while cooking!

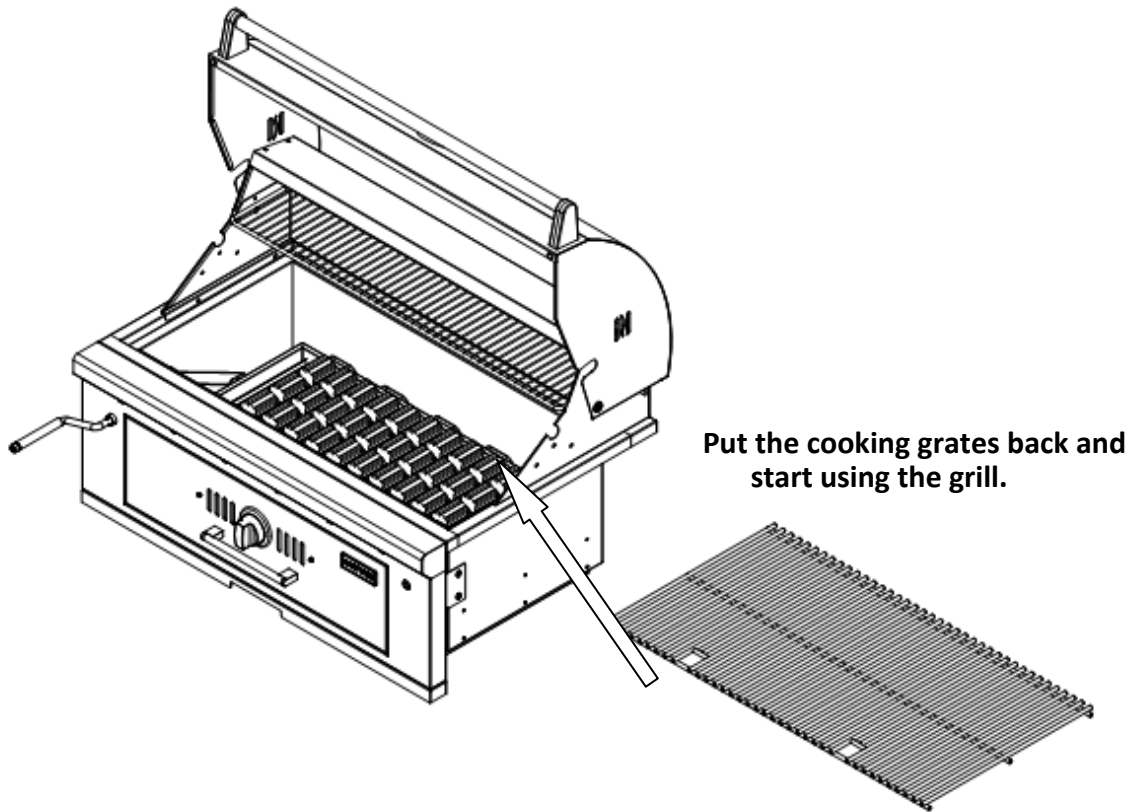
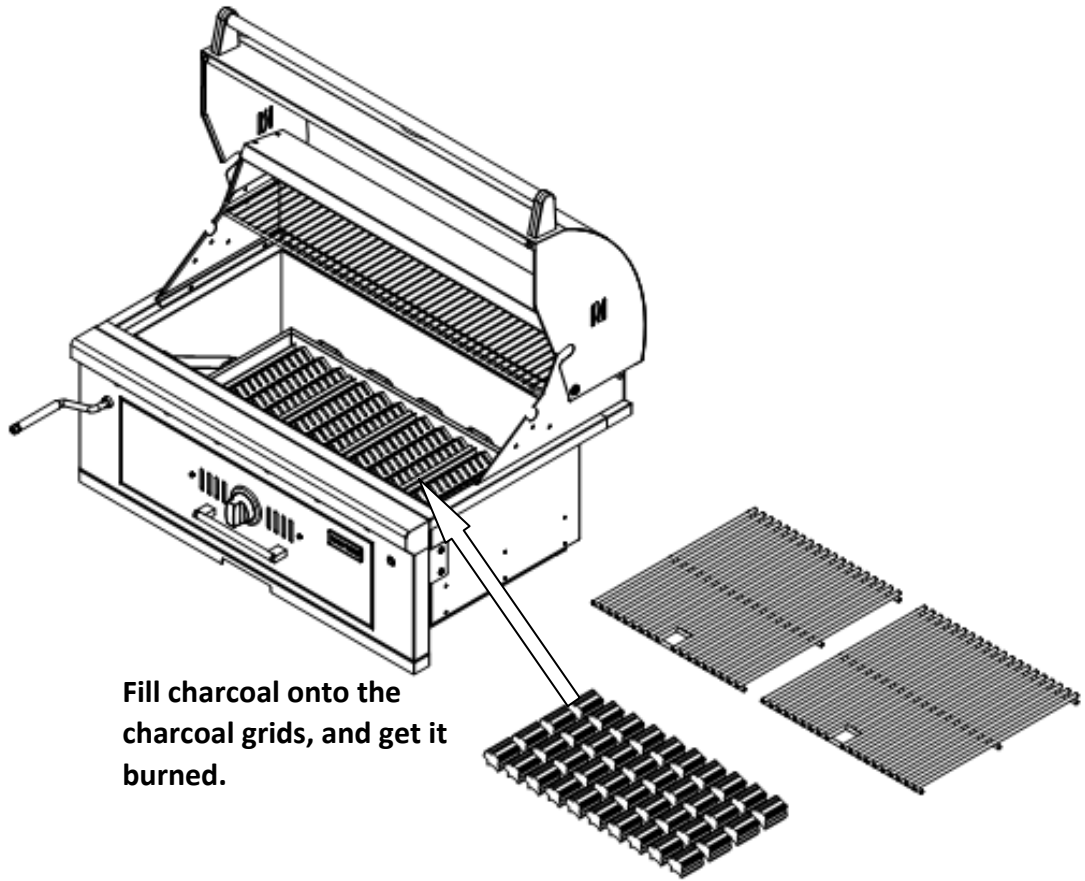
- Light the grill burners using the instructions provided in this manual.
- Allow grill to cool down, wipe off any splatters or grease and clean the drip tray as needed.
- Do not put a cover on the grill while it is still hot as it could start a fire.

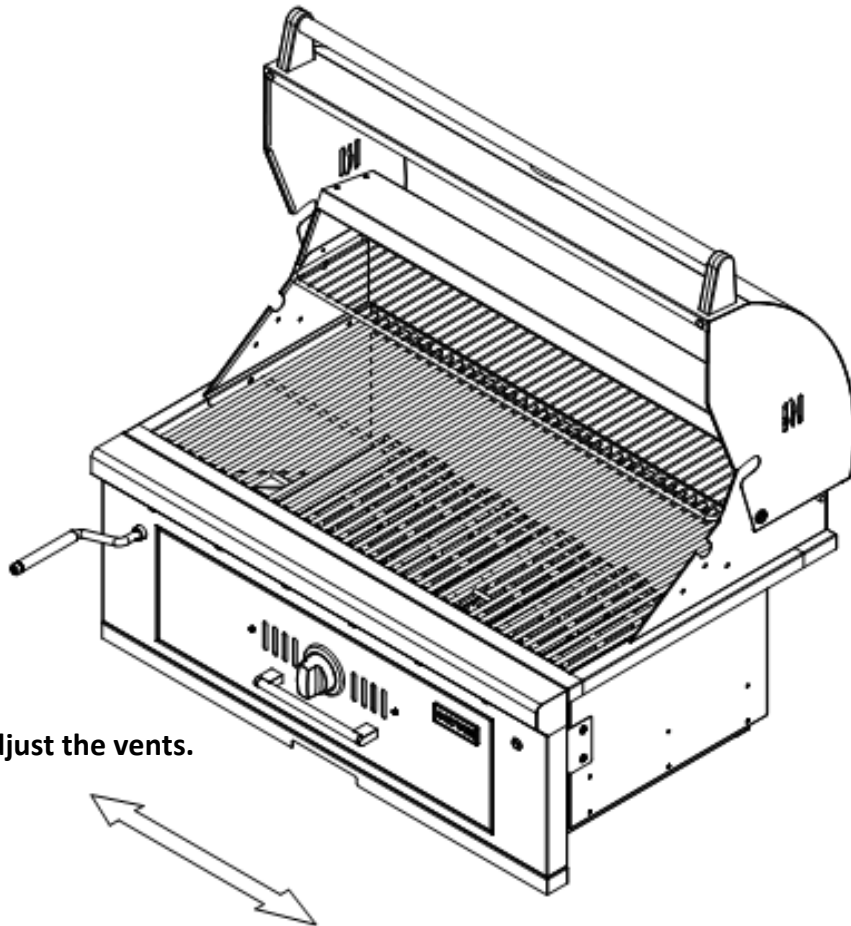
Charcoal Grill Lighting Instruction:

- 1. Check the grill before use.**
- 2. Take out the cooking grates to fill charcoal on the charcoal grids.**



3. Fill charcoal on the charcoal grids:

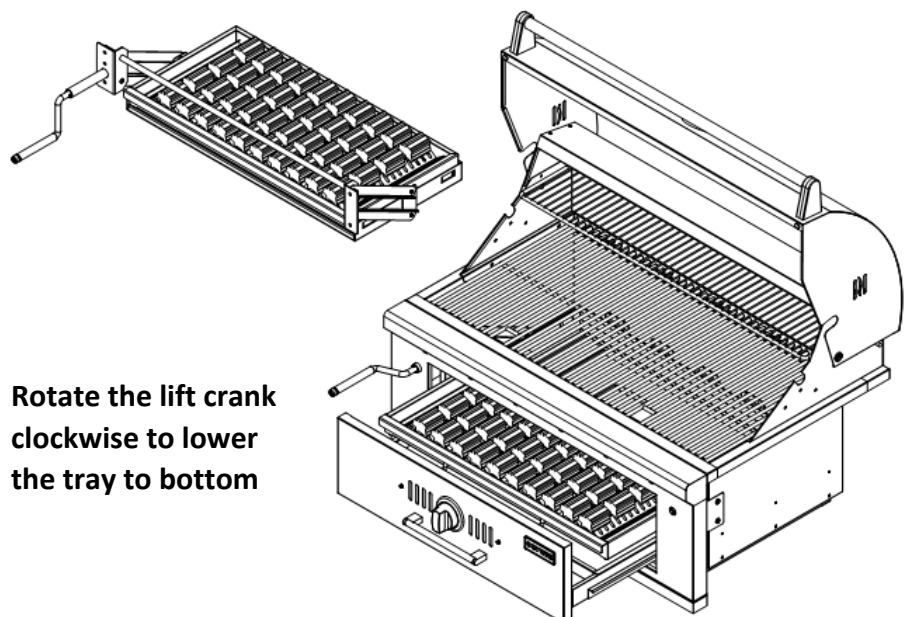




Turn the knob to adjust the vents.

4. Add charcoal during use:

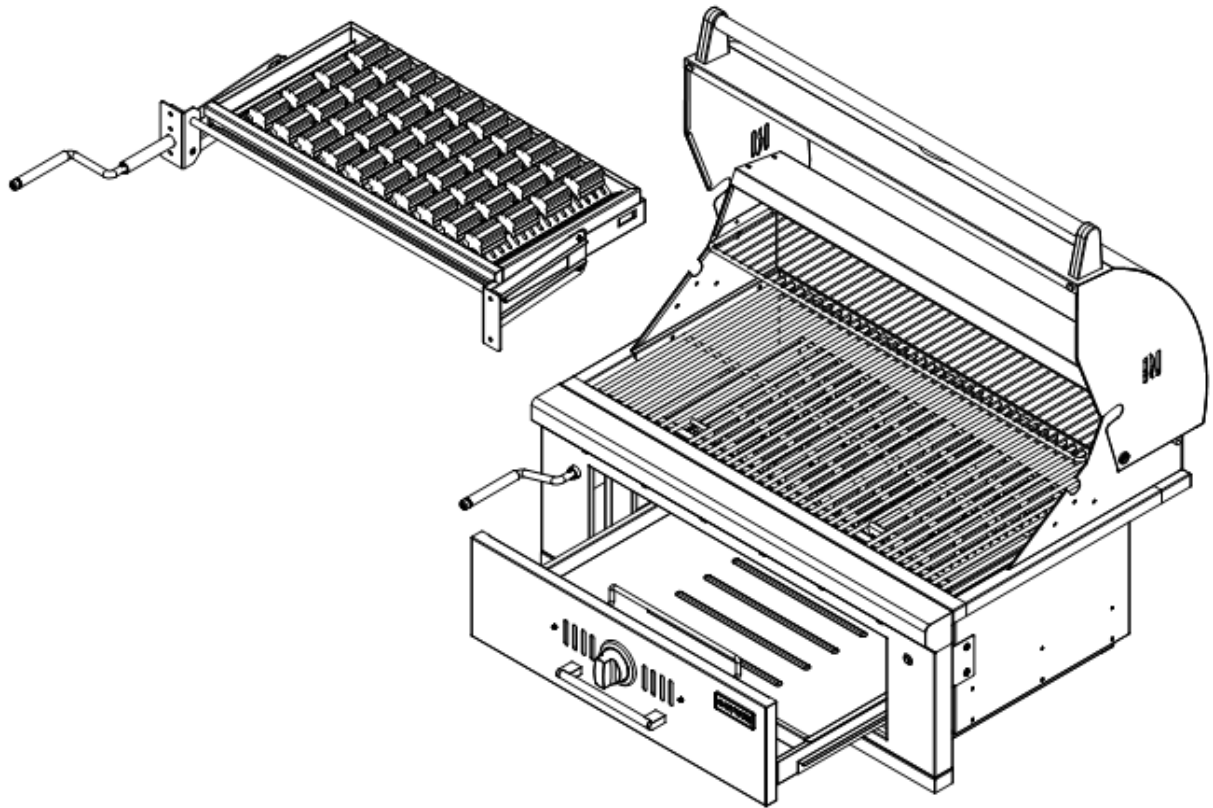
Lower the charcoal tray, pull out the drawer to add fuel, then push it in and continue cooking.



Rotate the lift crank clockwise to lower the tray to bottom

6. Clean after use:

Rotate the lift crank , pull out the drawer and get rid of ash.



Operations and Features

Preparing Food for the Grill

WARNING: Always observe safe food-handling and safe food-preparation practices when using this Grill, to prevent food-borne illnesses.

- Always cook foods adequately. Undercooked foods can retain bacteria, especially if thawed or exposed to warm conditions prior to cooking.
- Always use separate plates and utensils for the handling of raw food. Never place raw food and cooked food on the same plate, and never place cooked food on a plate that was used for handling raw food.
- Always carefully wash all plates and utensils used to handle raw food before using them to handle cooked food.
- Always wash all vegetables, seafood and poultry before cooking.
- Always leave uncooked foods in the refrigerator until you are ready to start cooking.
- Always marinate meat in the refrigerator. Dispose of the excess marinade, and never reuse it.

Grilling Tips:

- If you pre-cook meat or poultry, do so immediately before grilling.
- Refrigerate leftovers within 2 hours of taking food off the grill.
- Never let the tray boil dry. That could be hazardous, as grease from fatty foods that have collected in the tray could ignite and possibly cause bodily injury or property damage.
- Use a meat thermometer to be sure food has reached a safe internal temperature.
- Always trim excess fat from your foods to reduce the occurrence of flare-ups during cooking.
- Apply a light coating of cooking oil to the cooking grids before grilling, to prevent foods from sticking.
- Cook similar portion sizes together, so that they all cook evenly.
- Use tongs to turn foods on the grill.
- Never pierce foods while they are cooking on the Grill, as this will dry them out.
- Turn foods infrequently. Some chefs say that a good steak should never be turned more than once.
- Apply sugar-based sauces such as commercial barbecue sauces only during the latter stages of cooking, to prevent charring.
- Soak the string you use to tie up roasts and poultry on the rotisserie spit to protect it from burning.
- Use a disposable aluminum tray filled with water, fruit juice, wine or a marinade to add extra flavor and moisture to slow-cooked foods like roasts, whole chickens, turkeys or ducks.

Care & Maintenance

CAUTION: All cleaning and maintenance should be done only when grill is cool.

DRIP TRAY

The drip tray located below the grill should be cleaned periodically to prevent heavy buildup of debris.

NOTE: Allow the drip tray to cool before attempting to clean.

IMPORTANT: Do not leave the grill outside during inclement weather unless it is covered (cover sold separately). Rain water can collect inside the grill, the grill cart or the drip tray if left uncovered. If the drip tray is not cleaned after use and the grill is left uncovered, the drip tray will fill with water causing grease and water to spill into the grill cart. We recommend cleaning and storing the drip tray after every use.

COOKING GRATES

The cooking grates can be cleaned immediately after cooking is completed and after turning off the grill. Wear a barbecue mitt and scrub the cooking grates with a damp cloth. If the grill is allowed to cool down, cleaning the grates will be easier if removed from the grill and cleaned with a mild detergent.

Stainless Steel Care and Maintenance

It is a common misconception that stainless steel will maintain its original factory shine with little help from the consumer. Unfortunately, this is not true. Stainless steel will not stain, discolor, corrode or rust as fast as other types of steel, but it is not fully stain or weather proof. If it is not properly maintained, all grades of stainless steel can face surface discoloration, corrosion and eventually rust. Any stainless steel that is exposed to the environment will require attention and care throughout its life to ensure that it keeps its shine and structural integrity.

Cleaning the Stainless Steel and Polishing

1. To clean the stainless steel you will want to wash off all dirt and debris from the steel with warm water. If you have tough spots to clean, then a degreaser such as Formula 409 can be used.
2. Next, you will want to rinse and dry the steel thoroughly with a clean towel. Do not allow the steel to air dry as the standing water can cause surface discoloration.
3. The last thing you want to do is to protect to the unit with a good polish. There are several polishes on the market that work great (Barkeepers Friend Polish and Stainless Steel Magic are a few) and will help keep your grill protected from the elements for a longer period of time. Most of these polishes are toxic, so you would only want to use these on the exterior of the grill (not your cooking grates or flavorizers).
 - a. You will want to apply the polish to a clean paper towel and wipe with the direction of the grain in the stainless steel.
 - b. There should be no excess liquid on the surface but it is acceptable for it to be a little oily, as that will dissipate.
4. If you have a situation where your grill has developed surface discoloration or surface rust, then you need to clean the unit as stated above and use a good polish (Barkeepers Friend Polish, or Instant Rust

Out) to remove the spots.

a. Each of these polishing agents take about 30 seconds to work and then you simply wipe off the product (if needed use a soft Scotch-Brite pad to remove any tough spots.) If you used Barkeepers Friend, then you do not need to do anything further. If you used Instant Rust Out (or another cleaning agent), you would want to wipe it down with fresh water and dry it off again with a clean towel and then coat the steel with a layer of WD-40 or another Stainless Polishing solution, which will act as a surface protectant for the steel.

i. **IMPORTANT:** Be sure not to have your grill on when using any flammable product, such as WD-40. These products are extremely flammable in their aerosol form.

Environmental Factors that can affect your Grill

Mother Nature is a wonderful thing but unfortunately she can be tough on outdoor appliances. There are several usual causes for surface discoloration and corrosion on your stainless steel outdoor equipment:

- 1) Mortar (which contains lime) from the island assembly process, has rested on the unit for a pro-longed period of time and the unit was not cleaned quickly
- 2) Pool chemicals were splashed onto the grill (chlorine and acid will cause very quick problems) and the unit was not cleaned off quickly
- 3) Hard water from sprinklers (chlorine in the water) was allowed to sit on the unit
- 4) Salt from the ocean air/water was allowed to rest upon the grill for a prolonged period of time before being cleaned (beach owners must be diligent in maintaining their outdoor stainless equipment)
- 5) Dust, or rust, from other metals found it ways onto the grill and was left on for an extended period of time.
- 6) Organic matters (such as certain types of food) might have gotten onto the surface of the grill and it was then covered. With high humidity and low oxygen, corrosion will start to take place.
- 7) Sprays and cleaning solutions containing alkaline, lime, acid, salt might have been left on the grill surface un-dried.
- 8) No stainless steel polish was ever used after one of the above mentioned acts took place.

Ways to Avoid Rust on your Grill:

- 1) Always purchase a Coyote Grill cover for your unit. This will ensure that your cover is correct fit and breathable, while providing the protection needed to keep all other contaminants off of the surface.
- 2) When installing the unit, make sure to keep the unit covered when any masonry work is being performed. If any mortar or dust does come into contact with the stainless, make sure to wipe it off as soon as possible and use a stainless steel polish immediately afterwards.
- 3) Position your grill away from areas that can receive water splash from a pool or hot tub.
- 4) Do not store pool chemicals in your island or island cabinets.

How to Remove Scratches from your Stainless Steel:

If your situation is a little more serious and you have obtained scratches in your equipment, then you will need to purchase a "stainless steel scratch kit." These kits are popular in retail stores but can be easier to obtain online. A very popular one is called "Scratch-B-Gone." With these kits, you will not polish the unit until you are done re-scratching the entire product you are working on. With a scratch kit, the goal is to literally re-scratch the entire surface, so that the original grains are replaced by your new scratched-in grains. With this practice, you must be willing to do the entire surface as you will notice a start and stop point. Also, be careful to pay attention to your rolled or finished edges as these scratch kits will ruin this finish. After you have used the kit, you will want to follow it up with a good stainless polish (as mentioned prior) and then a dry towel for a final wipe down.

ANNUAL CLEANING OF GRILL HOUSING

Burn-off the barbecue after every cookout will keep it ready for instant use, however, once a year you should give the entire grill a thorough cleaning to keep it in top operating condition.

1. Remove and clean the cooking grids, flavorizers, etc.
2. Remove warming rack and wash with mild detergent and warm water.
3. Brush the inside and bottom of the grill with a stiff wire brush, and wash down with a mild soap and warm water solution. Wash thoroughly and let dry.
4. Reinstall flavorizers, cooking grids, and warming rack.

IMPORTANT: You should NOT line the bottom of the grill housing with aluminum foil, sand or any other grease absorbent substance. Grease will not be able to drip into the drip tray and a grease fire may occur.

MAINTENANCE GUIDELINES

1. Keep outdoor cooking appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
2. Do not obstruct the flow of combustion and ventilation air.
3. Clean outdoor cooking appliance, including special surfaces, with recommended cleaning agents, if necessary.

Recommended Cleaners for Specific Situations

JOB	CLEANING AGENTS	COMMENTS
Routine Cleaning	Soap, ammonia, detergent Medallion	Apply with cloth or sponge
Fingerprints & smears	Arcal 20, Lac-O-Nu Ecoshine	Provides barrier film
Stubborn stains & discoloration	Cameo, Talc, Zud First Impression	Rub in direction of polish lines
Grease & Oil	Any good commercial detergent	Apply with sponge or cloth
Restoration/ Passivation	Bar Keepers Polish, Super Sheen	

Limited Warranty

Coyote Outdoor warrants to the original purchaser at the original site of delivery with proof of purchase of each Outdoor grill/Side burner that when subject to normal residential use, it is free from defects in workmanship and materials for the periods specified below. This warranty excludes grills used in rental and commercial applications. This warranty excludes surface corrosion, scratches, and discoloration which may occur during regular use. It **does NOT** cover labor or labor related charges. There will be shipping and handling charge for the delivery of the warranty part(s).

<u>COMPONENT</u>	<u>WARRANTY PERIOD</u>
Cooking Grids (no rust or burn through)	5 years (limited)
Flavorizer Bars (no rust or burn through).....	2 years (limited)
Charcoal Pan, Charcoal Grid, Thermometer, Ash Tray, Wind Deflector.....	1 year (limited)
Stainless steel frame/housing	Limited Lifetime

Our obligation under this warranty is limited to repair or replacement, at our option, of the product during the warranty period. The extent of any liability of Coyote under this warranty is limited to repair or replacement. This warranty does not cover normal wear of parts, damage resulting from any of the following: negligent use or misuse of the product, use on improper fuel/gas supply, use contrary to operating instructions, or alteration by any person other than a factory service center. The warranty period is not extended by such repair or replacement.

WARRANTY CLAIM PROCEDURE: If you require service or parts for your Coyote Grill, please contact our Warranty Service Center for factory direct assistance. Our hours of operation are 8 am to 4 pm CST. The phone number is 855.520.1559 and the Fax number is 214.520.1450. You may also fill out warranty claims online at www.coyoteoutdoor.com. **Please have your model number, serial number and proof of purchase available for any warranty claim.**

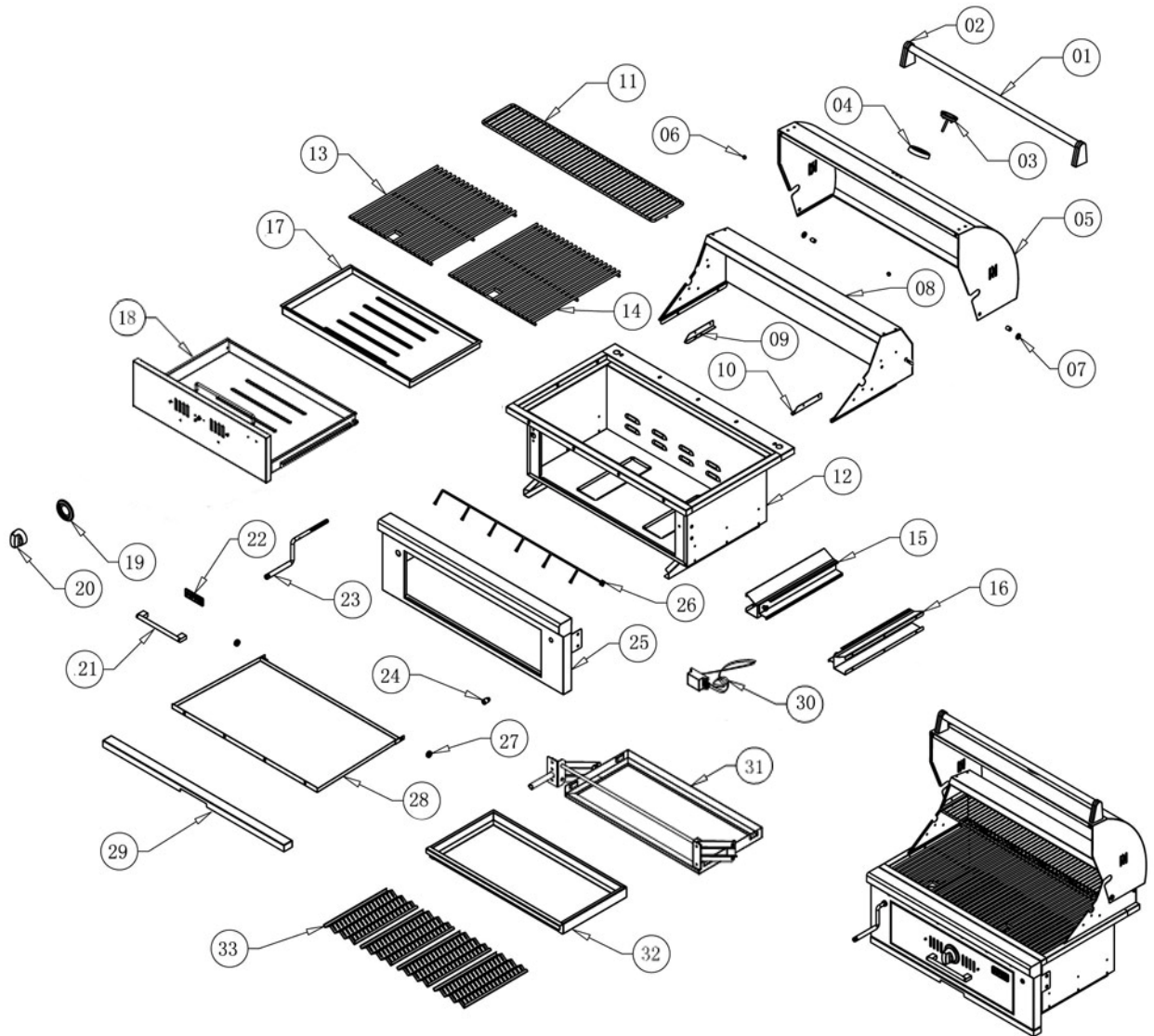
Coyote Outdoor may require the return of defective parts for examination before issuing replacement parts. If you are required to return defective parts, shipping charges must be prepaid by the customer. Upon examination and to Coyote Outdoor's determination, if the original part is proven defective, Coyote Outdoor, may approve your claim and elect to replace such parts without charge. In any instance, customer is responsible for shipping and handling of the replacement parts. Product repair as provided under this warranty is your exclusive remedy. Coyote Outdoor shall not be liable for any incidental or consequential damages for breach of any express or implied warranty on its products.

This warranty does not cover any failures or operating difficulties due to accidents, abuse, misuse, alteration, misapplication, vandalism, improper installation, maintenance or service, damages caused by flashback fire or grease fires, as set out in the Owner's Manual. This warranty does not cover scratches, dents, corrosion or discoloration caused by weather, heat, abrasive and chemical cleaners, pool or spa chemicals, and/or any tools used in the assembly or installation of this unit. This warranty does not cover paint loss, surface rust, corrosion or stainless steel discoloration which is considered normal wear and tear. This warranty does not cover the cost of any inconvenience, personal injury, or property damage due to improper use or product failure. Deterioration or damage due to severe weather conditions such as hail, hurricanes, earthquakes, tsunamis, tornadoes, terrorism, discoloration due to exposure to chemicals either directly or in the atmosphere, Acts of God/forces of Nature are not covered by this limited warranty.

For the constant advancement of our products, Coyote Outdoor reserves the right to change the specifications, designs, and materials of the products without prior notification.

Parts List

C1CH36 Exploded Parts View



C1CH36 Parts Listing				
	No.	Description	Qty	Part No.
	1	Hood Handle-36	1	C3600006
	2	Handle Fixing	2	C0000007
	3	Thermometer	1	C0000022
	4	Thermometer Base	1	C0000044
	5	Hood – CH36	1	CH360001
	6	Rubber Stopper	2	C0000032
	7	Hood Connector Hardware	2	C0000045
	8	Lower Hood - CH36	1	CH500005
	9	Warming Rack Bracket - Left	1	C0000025-1
	10	Warming Rack Bracket - Right	1	C0000025-2
	11	Warming Rack-36	1	C3600008
	12	Firebox-CH36	1	CH360002
	13	Grate (1pc) 19 Bar	1	CSG00019
	14	Grate (1pc) 20 Bar	1	CSG00020
	15	Rail - Left	1	CH360003
	16	Rail - Right	1	CH360004
	17	Ash Tray - CH36	1	CH360005
	18	Charcoal Drawer	1	CH360006
	19	Knob Base	1	C0000012
	20	Knob	1	C0000011
	21	Handle	1	CH360007
	22	Logo Badge	1	CH500019
	23	Lift Crank	1	CH500014
	24	Light Switch	1	C0000052
	25	Control Panel – CH36	1	CH360008
	26	LED Lights	1	CH360009
	27	Drip Tray Wheel	2	C0000057
	28	Drip Tray-36	1	C1360002
	29	Drip Tray Front Bar-36	1	C1360011
	30	Transformer	1	C0000023
	31	Lift Device	1	CH360010
	32	Charcoal Tray	1	CH360011
	33	Charcoal Grid	4	CH360012