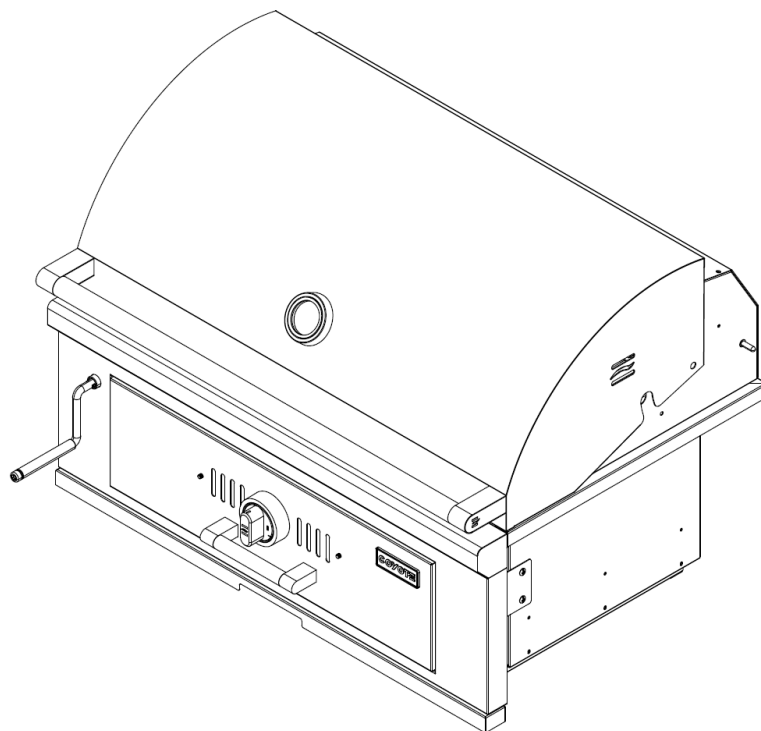




Coyote Stainless Steel Charcoal Grill

Use & Care Manual

Coyote 36" Charcoal Grill



C3CH36

FOR OUTDOOR USE ONLY

PUT SERIES NO. LABEL HERE

IMPORTANT: Read all instructions and warnings carefully before using this product.

Like any outdoor grill, using this product involves potential risks from high temperatures and exposure to smoke and fumes. Please exercise caution and common sense to ensure safe operation.

- **For the Installer or Assembler:** Leave this manual with the grill for the consumer's future reference.
- **For the Consumer:** Retain this manual for future reference as it contains essential warnings and instructions.

COYOTE OUTDOOR LIVING, INC.

Welcome & Congratulations!

Congratulations on purchasing a **Coyote Outdoor Living Charcoal Grill**. You have chosen a high-quality, innovative, and stylish product from a company dedicated to enhancing your outdoor cooking experience. We are thrilled to welcome you to the **Coyote family**!

Get Started

- **Register Your Charcoal grill:** Please register your charcoal grill at www.CoyoteOutdoor.com. Registration ensures you receive updates and personalized support for your charcoal grill.
- **Need Assistance:** If you have any questions, please call our Customer Support Team at **855-520-1559**. We are here to help.

Read, Save, and Follow the Instructions

For optimal performance and longevity of your charcoal grill:

- Carefully **read this manual** to understand how to install, operate, and maintain your charcoal grill.
- Always **obey all warnings and instructions** outlined in this manual.

This manual provides specific operating instructions for your Charcoal Grill model. While it covers most scenarios, it is essential to apply common sense and exercise caution when installing, using, or maintaining your appliance.

Need a Replacement Manual?

1. **Download a replacement** at www.CoyoteOutdoor.com
2. **Contact Customer Support** at **855-520-1559** for assistance.



Thank you for choosing **Coyote Outdoor Living**. We are confident you will enjoy cooking with your new Charcoal Grill for years!

Welcome to the Coyote family!



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Safety Symbols

 **CAUTION** 



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

 **DANGER** 



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

 **WARNING** 

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



 **WARNING** 

FOR OUTDOOR USE ONLY:
NEVER operate grill in enclosed areas, as this could lead to gas accumulating from a leak, causing an explosion or 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!

 **DANGER** 

IF YOU SMELL GAS:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open Lid.
4. If odor continues, keep away from the appliance, and immediately call your gas supplier or your fire department.

 **WARNING** 

WARNING:

1. DO NOT store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.
2. A Liquid Propane (LP) cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

Important Warnings and Safety Instructions



WARNING

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



WARNING

General Safety Instructions for Coyote Charcoal grills

Intended Use

- Coyote charcoal grills are designed exclusively for **outdoor use** and must not be used indoors or in enclosed spaces such as garages, sheds, or breezeways.
- These charcoal grills are intended for **residential use** by the original purchaser (homeowner) and are unsuitable for commercial applications.
- Do not install the charcoal grill on recreational vehicles, portable trailers, boats, or any other moving installation.

Fire and Explosion Prevention

- **Ventilation and Combustion:** Use the charcoal grill only in open areas with **good ventilation** to prevent toxic fume buildup, fire, or explosion. Never obstruct airflow or ventilation.
- **Keep Area Clear:** Maintain a clean area around the charcoal grill, free from flammable liquids and materials such as cleaning fluids, gasoline, or lighter fluid.
- **Wind Conditions:** Avoid using the charcoal grill in windy conditions. Use a windbreak if it is located in a windy area (e.g., oceanfront or mountaintop). Adhere to clearance guidelines.
- **Drip Tray Usage:** Always use a charcoal grill with the drip tray properly in place to prevent grease fires or explosions.

Burn and Injury Prevention

- **Supervision:** Never leave the charcoal grill unattended while in use.
- **Child and Pet Safety:** Keep children and pets away from the charcoal grill, especially when it is hot.
- **Burn Hazards:**
 - Avoid leaning over an open charcoal grill flame, as heat and steam can cause burns.
 - Wear appropriate clothing (avoid loose or flammable fabrics) and use heat-resistant gloves when handling hot surfaces.
 - Open the charcoal grill lid slowly to allow heat and steam to escape.
- **Grease Fires:** Never attempt to extinguish a grease fire with water.
- Use an **ABC fire extinguisher** to put out flames.
- **Handling Grease:** Allow grease to cool before handling or disposing.
- Regularly clean the drip tray to prevent grease buildup.

Operation and Maintenance

- **Use Only Approved Accessories.**
- Do not use lighter fluid or other accelerants in a Charcoal Grill.
- **Electrical Safety:** Keep electrical cords away from water and hot surfaces.
- Use only a Ground Fault Interrupter (GFI)-protected circuit for outdoor cooking appliances.
- **Moving the Charcoal grill:** Never move it while it is hot or in use.
- **Container Safety:** Never heat unopened glass or metal containers on the charcoal grill, as pressure buildup may cause the container to burst.
- **Regular Maintenance:** Inspect the charcoal grill regularly for grease buildup, leaks, or signs of wear.
- Only a qualified technician should perform repairs or replacements.

Emergency Procedures

- **Fire Precautions:** Always have an **ABC fire extinguisher** nearby and accessible when using the charcoal grill.

Additional Guidelines

- **Alcohol and Drug Use:** Never operate the charcoal grill under the influence of drugs or alcohol.
- **Clearance Requirements:** Adhere to clearance guidelines specified in the user manual to ensure proper ventilation and safe operation.
- **Proper Shutoff:** Turn off the LP cylinder tank valve and ensure all control knobs are in the **OFF** position after use.

Key Reminders

- Keep the charcoal grill in a well-ventilated outdoor area, free of combustible materials.
- Never leave the charcoal grill unattended while cooking.
- Follow all maintenance and safety guidelines to ensure safe and optimal operation.



DO NOT RELY JUST ON THIS SAFETY SECTION. USE CAUTION AND COMMON SENSE AT ALL TIMES.
PLEASE READ THE REST OF THIS MANUAL CAREFULLY FOR OTHER IMPORTANT SAFETY WARNINGS.

CALIFORNIA PROPOSITION 65 - WARNING: This product can expose you to Carbon Monoxide, which is on the list of substances known by the state of California to cause cancer, birth defects or reproductive harm. For more information go to: www.p65warnings.ca.gov. California law requires businesses to warn customers of potential exposure to such substances. To minimize exposure to these substances, always operate this unit according to the Use and Care Manual, ensuring you provide good ventilation when

Limited Warranty

Coyote Outdoor Living, Inc. Limited Warranty

General Terms

To the maximum extent permitted by law, this **Limited Warranty** and the remedies outlined herein are **exclusive** and supersede all other warranties, whether oral or written, express or implied. **Coyote Outdoor Living, Inc.** expressly disclaims any implied warranties, including but not limited to warranties of **merchantability** and **fitness for a particular purpose**.

This warranty is provided to the **original purchaser** at the original delivery site with proof of purchase and applies only to **residential use**. The warranty covers defects in workmanship and materials under regular residential use for the specified periods outlined below. It is **non-transferable** and does not apply to any charcoal grill used in a **commercial setting**. Surface corrosion, scratches, discoloration, and other cosmetic issues arising from regular use are explicitly excluded.

Warranty Coverage Periods

Lifetime (no rust or burn-through)

- **Cooking Grids**
- **Heat Control Grids**
- **Stainless Steel Frame/Housing**

One Year

- **Ignition Systems/Valves**
- **Electric/Plastic Components**

Coyote's Obligations

Coyote Outdoor Living, Inc. will repair or replace defective components at its discretion during the warranty period. Replacement or repair is the **exclusive remedy** under this warranty. Liability under this warranty is limited to the cost of the replacement part or repair. **Labor and labor-related charges are not covered**, and customers are responsible for shipping and handling fees for replacement parts.

Exclusions

This Limited Warranty does **not** cover:

Normal wear and tear or damage caused by:

- Misuse, negligent use, or abuse of the product.
- Improper fuel/gas supply.
- Failure to follow operating instructions.
- Alterations by anyone other than a factory-authorized technician.

Cosmetic issues, including but not limited to:

- Scratches, dents, corrosion, or discoloration due to weather, heat, abrasive cleaners, chemical exposure, or pool and spa chemicals.
- Paint loss, surface rust, or stainless-steel discoloration are considered **normal wear and tear**.
- **External factors include damage** from accidents, vandalism, flashback or grease fires, and improper installation, maintenance, or service.
- Severe weather events (hail, hurricanes, tornadoes, earthquakes, etc.), terrorism, Acts of God, or exposure to atmospheric chemicals.
- **Inconveniences or damages:** Personal injury, property damage, or any incidental or consequential damage arising from improper use or product failure.

Warranty Claim Procedure

If you require service or replacement parts for your Coyote Charcoal grill, follow these steps:

- **Contact the Warranty Service Center:** Phone: **855-520-1559**
- Email: support@coyoteoutdoor.com
- Website: www.coyoteoutdoor.com (Warranty claims can be submitted online.)
- **Provide Required Information:**
 - Model number.
 - Serial number.
 - Proof of purchase.

Coyote Outdoor may require defective parts to be returned for examination. Customers are responsible for prepaying shipping charges. If the part is deemed defective, Coyote Outdoor will approve the claim and issue replacement parts at no charge. Shipping and handling costs for replacement parts remain the customer's responsibility.

Important Notes

- **Exclusion of Extended Warranty:** Warranty periods are not extended by any repair or replacement.
- **Customer Responsibility:** The customer is responsible for the proper maintenance and operation of the charcoal grill, as outlined in the product manual.
- **Non-Covered Issues:** Damages from misuse, improper cleaning, and exposure to harsh environmental conditions are not covered.

Limitation of Liability

To the maximum extent permitted by law, Coyote Outdoor Living, Inc. shall not be liable for:

- Incidental or consequential damages.
- Costs of inconvenience, personal injury, or property damage resulting from improper use or product failure.

This Limited Warranty constitutes the sole and exclusive warranty provided by Coyote Outdoor Living, Inc.; no other warranties, express or implied, will apply.

Locating the Charcoal grill

Check your local building codes for the proper method of installation. In the absence of local codes, this unit should be installed in accordance with the *National Fuel Gas Code No. Z223.1-1998 USA* or *CAN/CGA-8149.1/2 Natural Gas/Propane Code (Canada)* latest edition or the *National Electrical Code ANSI/NFPA No. 70* or the *Canadian Electrical Code CSA C22.1, 1990* or latest version.

Installation and Safety Guidelines for Coyote Charcoal grills

Pre-Installation Recommendations

- **Record Product Information:** Before installing a built-in charcoal grill, copy the product details, including the **model number**, **serial number**, and **fuel type** (e.g., natural gas or LP). Store this information in a safe place for future reference.

Notice: Professional installation of your Coyote Charcoal grill is highly recommended. These instructions provide the necessary measurements for constructing a masonry structure to house your outdoor Charcoal Grill.

Location Requirements

- **Outdoor Use Only:** Always install the charcoal grill in a **well-ventilated outdoor area**. If placing the charcoal grill in an enclosed space such as a garage, shed, or breezeway, ensure it is equipped with a properly approved ventilation system.
- **Smoke Ventilation:** Choose a location where smoke can disperse quickly to avoid inhalation of potentially harmful fumes.

Ventilation Requirements

Proper ventilation allows heat and smoke to escape, ensuring safe and efficient operation. Failure to meet ventilation requirements will void the Coyote warranty and pose a risk of injury or death.

1. **Ventilation for Built-in Islands:**
 - Islands must have **at least two vents** (optimally four) per cabinet containing gas connections.
 - Each vent must be **at least 20 sq. inches** in size and open to outside air.
2. **Wind Considerations:**
 - Select a location that accounts for typical wind conditions to prevent heat buildup inside the charcoal grill or island.
 - Wind can block exhaust and trap heat, causing control panels and knobs to overheat and potentially damage components like ignition systems or rubber gaskets.
3. **Optional Wind Guards:**
 - **Coyote Wind Guards** can help divert wind over the charcoal grill, reducing overheating risks. However, they are not guaranteed to solve ventilation issues in high-wind conditions. These can be purchased from authorized dealers.

Clearance Requirements

1. **From Non-Combustible Materials:**
 - If a **wall or partition** behind the charcoal grill blocks ventilation, we recommend maintaining a minimum clearance of **7 inches** from the back of the charcoal grill.
 - A **2-inch minimum clearance** behind the charcoal grill will allow the hood to open fully.
 - Allow **6 inches of clearance** on each charcoal grill side for the motor and spit handle to be used in a rotisserie.
2. **From Combustible Materials:**
 - Maintain at least **24 inches of clearance** from combustible materials in all directions.
 - Never locate the charcoal grill under combustible structures unless an **approved ventilation hood** is installed:
 - The hood must be UL-certified, designed for outdoor Use, and installed per the

- manufacturer's specifications.
- It should be installed at least **30 inches above** the cooking surface and be **6 inches wider than the charcoal grill frame** (3 inches on each side).

INSULATED JACKETS AND COMBUSTIBLE CONSTRUCTION: The C3CH36 does not have an insulated jacket and can never be safely placed in combustible material due to charcoal fuel.

Built-in Installation

1. Masonry Installation:

- A built-in charcoal grill can be installed into masonry enclosures without a bottom deck to support the charcoal grill. The weight of the charcoal grill body is supported by the countertop within the cutout opening.
- Do not enclose the charcoal grill and block the ventilation around the charcoal grill's body.
- Ensure the **countertop is flat and level** relative to the floor.
- Install **two or more vents**, each at least **20 sq. inches** in size, for proper ventilation:

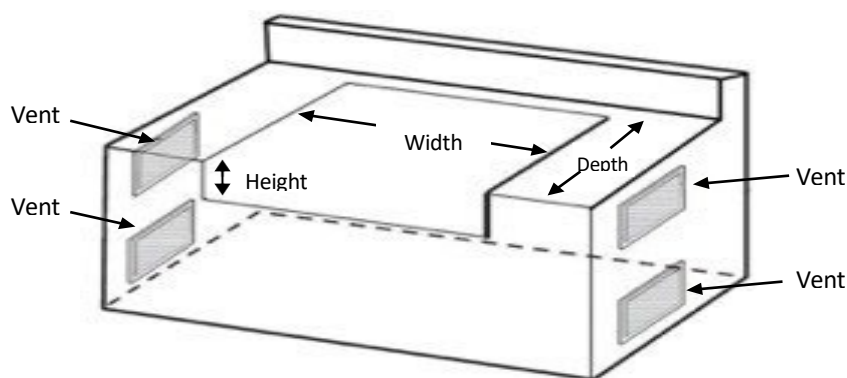
High-Elevation Use

- Coyote Charcoal grills are optimized for operation at **0-2000 feet** above sea level elevations.
- Performance remains stable between **2000-4000 feet**, though more charcoal combusts due to reduced oxygen levels.
- Cooking times above **4000 feet** may increase due to air/fuel mixture changes. For questions regarding high-elevation installation, contact **Coyote Customer Support** for guidance.

Key Safety Notes

- Proper ventilation is critical for safety and performance.
- Always adhere to clearance guidelines to prevent overheating and ensure warranty validity.

Cut out Dimensions Figure A



Minimum of 2 vents, *but optimally 4 vents*, per cabinet that has any sort of gas supply or connection. Each vent must be at least 20 sq in in size and have access to outside/fresh air.
Two vents on each side will facilitate and improve airflow and ventilation.

Model	Cutout Dimensions			Overall Dimensions		
Grills	Height	Width	Depth	Height	Width	Depth
C3CH36	12 1/2"	32 1/2"	20 1/2"	25 1/4"	35 1/2"	25 1/2"

Operating the Grill

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 no airflow blockage through the vent space below the unit's face.

GENERAL RULES

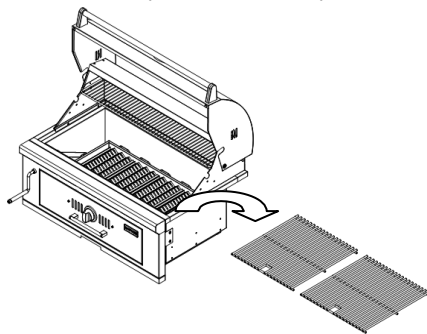
Do not leave the grill unattended while cooking!

- Allow the 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 Instructions:

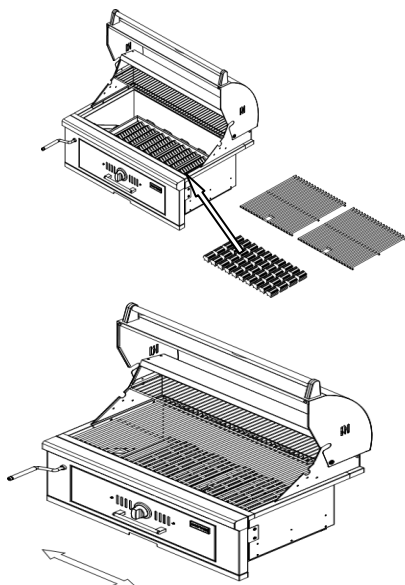
1. Check the Grill Before Use

- Inspect the grill for cleanliness and ensure all components are in place.



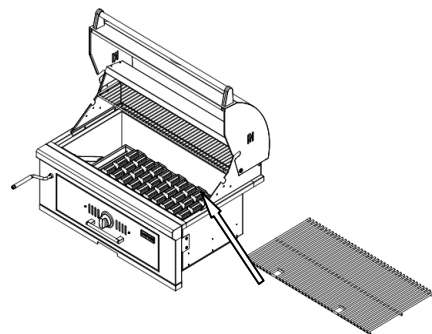
2. Fill Charcoal on the Charcoal Grids

- Remove the cooking grates to access the charcoal grids.
- Turn the knob to adjust the vents for airflow.



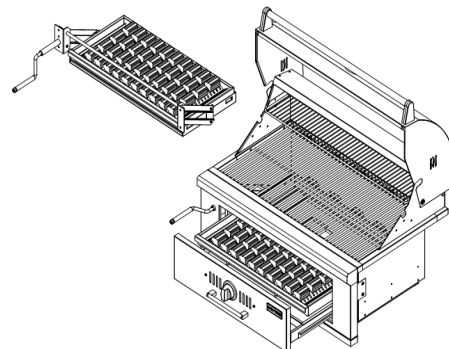
3. Lighting the Charcoal

- Use dry charcoal and a chimney starter for consistent ignition.
- Open the bottom vents fully to allow oxygen to fuel the fire.
- Use a natural Firestarter.



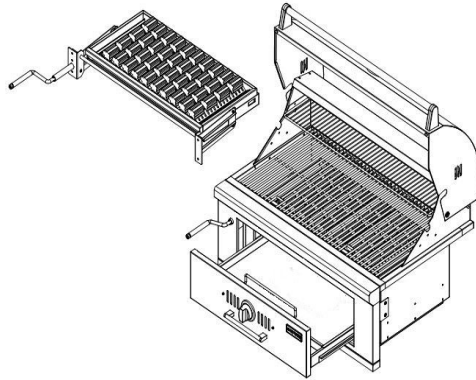
4. Adding Charcoal During Use

- Lower the charcoal tray.
- Pull out the drawer, add more charcoal or fuel, then push it back in to continue cooking.



5. Cleaning After Use

- Rotate the lift crank to lower the charcoal tray.
- Pull out the ash drawer and dispose of the ash safely once cooled



Preparing Food for the Charcoal grill



Safe food handling and preparation practices are essential to prevent foodborne illnesses.

Always follow these guidelines:

1. **Cooking and Preparation:**

- Cook foods thoroughly to kill bacteria, especially if previously thawed or exposed to warm conditions.
- Keep uncooked foods refrigerated until ready to charcoal grill.
- Marinate meat in the refrigerator and discard excess marinade—**never reuse it.**

2. **Preventing Cross-Contamination:**

- Use **separate plates and utensils** for raw and cooked food.
- Never place cooked food on a plate that previously held raw food.
- Wash all plates, utensils, and surfaces that have encountered raw food before reusing.

3. **Food Hygiene:**

- Wash vegetables, seafood, and poultry thoroughly before cooking.
- Store leftovers in the refrigerator within **2 hours** of cooking.

Care and Maintenance

Comprehensive Charcoal grill Maintenance and Care Instructions

Drip Tray Maintenance

- **Cleaning:** The drip tray below the charcoal grill should be cleaned periodically to prevent debris and grease buildup.
- **Cooling:** Allow the drip tray to cool completely before cleaning it.
- **Weather Precautions:** Do not leave the charcoal grill uncovered during inclement weather. Rainwater can be collected inside the charcoal grill, cart, or drip tray.
- If the drip tray is left uncleaned and uncovered, water mixed with grease may overflow, damaging the charcoal grill cart.
- **Recommendation:** Clean and store the drip tray after every use.

Cooking Grates

- **Post-Cooking Cleaning:** Use a barbecue mitt and a damp cloth immediately after cooking while the grates are still warm. Exercise caution, as the grates will be very hot.
- **For Cooled Grates, Remove the** cooled grates from the charcoal grill and clean them with a mild detergent for easier debris removal.

Stainless Steel Care and Maintenance

- **Cleaning Process:**
 1. Allow the charcoal grill to cool completely before cleaning.
 2. Wash off dirt and debris with warm water. For tough spots, use a third-party degreaser.
 3. Rinse and dry with a clean towel to prevent water spots or discoloration.
 4. Apply a third-party stainless-steel polish to protect the exterior (do not use it on cooking grates or heat control grids). Follow the Polish manufacturer's instructions.
 5. If discoloration or rust occurs, clean it as above and use polish to restore the surface.
- **Environmental Factors to Consider:**
 - Avoid exposure to mortar, pool chemicals, hard water, salt air, dust, rust particles, and organic matter. If not promptly cleaned, these can cause surface discoloration or corrosion.
 - Do not leave cleaning solutions or sprays containing salt, acid, or alkaline substances on the charcoal grill.

Annual Charcoal grill Housing Cleaning

1. Allow the charcoal grill to cool completely.
2. Remove cooking grids for cleaning.
3. Brush the charcoal grill's interior with a stiff wire brush and wash with soapy water.
4. Reinstall all components.

Important: Do not line the charcoal grill bottom with foil, sand, or absorbent substances, as these can block grease flow and cause a grease fire.

Maintenance Guidelines

1. Keep the charcoal grill area clear of combustible materials and flammable substances.
2. Ensure proper airflow for combustion and ventilation.
3. Check the flames regularly.
4. Clean the appliance and special surfaces with recommended cleaning agents.
5. Inspect and clean the grill for insect nests or blockages to prevent fires beneath the charcoal grill.

Avoiding Rust and Scratches

- **Rust Prevention:** Use a **Coyote Charcoal grill cover** for protection against contaminants.

- Keep the charcoal grill covered during masonry work or near splashing pool chemicals.
- **Scratch Removal:** Use a third-party scratch repair kit to resurface stainless steel, following product instructions carefully.

By following these detailed maintenance and care guidelines, your charcoal grill will remain in excellent condition, providing safe and enjoyable cooking experiences for years.

Troubleshooting your Charcoal grill

General Troubleshooting Guide

Troubleshooting Guide

If the charcoal grill is not functioning correctly, use the information below for guidance.

Safety First: If you cannot resolve the issue, contact **Coyote Customer Support** at **855-520-1559**.

Flare-ups

- Check for excess grease or food debris on cooking grates.
- Ensure the drip tray is clean (do not line it with aluminum foil).
- Avoid placing the charcoal grill directly in the path of wind.
- **Note: Some flare-ups are normal when cooking greasy foods.**



Controlling Flare-Ups

Flare-ups are a natural part of charcoal grilling meat and contribute to the unique flavor of Charcoal Grilling. However, excessive flare-ups caused by grease buildup can overcook food and create safety risks.

Follow these tips to minimize and control flare-ups:

1. **Minimizing Flare-Ups:**
 - Trim excess fat from meat before cooking.
 - Cook fatty meats like chicken or pork on **low heat** or indirectly.
 - Ensure the charcoal grill is on **level ground**, allowing grease to drain properly through the evacuation hole.
2. **Managing Flare-Ups:**
 - If a grease fire occurs, **close the lid** and wait for the grease to burn out.
 - Use caution when reopening the lid, as flare-ups may occur suddenly.

Never pour water on flames, which can cause splattering and severe burns.

Troubleshooting Guide for a Charcoal Grill

Grill Won't Light

- Cause: Wet charcoal, poor airflow, or insufficient starter material.
- Fix: Use dry charcoal and a chimney starter for reliable ignition.
- Open bottom vents fully to improve airflow.
- Avoid overusing lighter fluid.

Charcoal Burns Too Quickly

- Cause: Poor-quality charcoal or excessive airflow.
- Fix: Use high-quality briquettes or lump charcoal.
- Adjust vents to reduce oxygen flow.
- Add fresh coals as needed for longer cooking sessions.

Low Temperature

- Cause: Insufficient charcoal, blocked airflow, or ash buildup.
- Fix: Add more charcoal and let it fully ignite.
- Open bottom vents and clear ash to improve airflow.

High Temperature

- Cause: Too much oxygen or excessive charcoal.
- Fix: Close vents partially to reduce airflow.
- Spread coals evenly or use indirect heat for better control.

Uneven Heating

- Cause: Poor charcoal arrangement or ash buildup.
- Fix: Spread charcoal evenly or set up two heat zones.
- Rotate food periodically for even cooking.

Excessive Smoke or Flare-Ups

- Cause: Grease drippings, excess fat, or too much lighter fluid.
- Fix: Trim fat from meat and use a drip pan.
- Keep the lid closed to control flare-ups.

Grill Won't Stay Lit

- Cause: Poor airflow or damp charcoal.
- Fix: Ensure vents are open and charcoal is dry.
- Use enough charcoal and light it fully.

Ash Buildup

- Cause: Accumulated ash blocks airflow.
- Fix: Clean ash regularly and avoid excessive grate shaking.

Rust Formation

- Cause: Moisture exposure and lack of maintenance.
- Fix: Clean and oil grates after use.
- Store the grill covered in a dry area.
- Remove rust with a wire brush and re-season grates.

Food Sticking to Grates

- Cause: Dirty or unseasoned grates or flipping food too early.
- Fix: Preheat and oil the grates.
- Oil food lightly and allow it to sear before flipping.

Maintenance Tips:

1. Clean grates after each use with a wire brush.
2. Remove ash regularly to maintain airflow.
3. Season grates with oil to prevent rust.
4. Store the grill in a dry place or use a cover.
5. Check vents for rust or blockages.

Safety Precautions:

- Grill in a well-ventilated outdoor area.
- Never use gasoline or unsafe accelerants.
- Keep a fire extinguisher or water nearby.
- Let charcoal cool completely before disposal.
- Use heat-resistant gloves when handling the grill.

Parts Listing

C3CH36 Exploded Parts View

