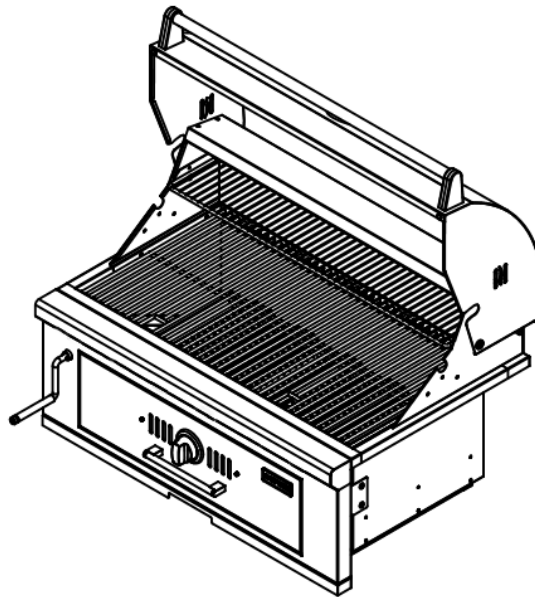


Coyote Stainless Steel Gas Grill Use & Care Manual

Coyote 36" Charcoal Grill



C1CH36

FOR OUTDOOR USE ONLY

PUT SERIES NO. LABEL HERE

IMPORTANT: Read all instructions and warnings before using this product! Use of this product, as with any similar outdoor grill, will involve risks from high temperatures and from exposure to smoke and fumes. Please exercise caution and common sense.

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

To consumer: Keep this manual for future reference as it contains important Warnings and Instructions.

COYOTE OUTDOOR LIVING, INC.

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 your grill for your safety and 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.

Read and save the instructions



Obey all Warnings and 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. If you lose this Manual, a replacement copy can be downloaded from our website at www.coyoteoutdoor.com or call Customer Service at 855-520-1559.



Table of Contents & Critical Safety Warnings

Safety Instructions.....	3
Limited Warranty.....	5
Locating the Grill.....	7
Lighting Your Grill	10
Operations & Features.....	14
Safely.....	21
Care & Maintenance.....	15
Parts Listings.....	18



Safety Symbols

 **DANGER** 



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.

 **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.

 **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!

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.

General Safety Instructions

WARNING

1. **For Outdoor Use Only.**
2. Coyote grills are only intended for residential use and are not intended for commercial use, where anyone other than the original purchaser (homeowner) would be using and maintaining the grill.
3. **NEVER** 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.
4. To reduce the risk of serious or fatal injury from breathing toxic fumes and from explosion and fire as a result of leaking gas, use only outdoors in an open area with good ventilation. **NEVER** obstruct the flow of combustion and ventilation air.
5. **Fire Hazard:** 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, lighter fluid and gasoline.
6. **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 in this Manual on page 9.
7. **NEVER** leave the grill unattended while cooking.
8. **Risk of Explosion:** **NEVER** use natural gas in a unit designed for liquid propane gas or vice versa.
9. Do not use lighter fluid in a gas grill.
10. **NEVER** allow children to use or play near the grill. Keep children and pets away from a hot grill at all times.
11. Installation and any repairs or replacement of parts should be performed by a qualified service technician. If you are not qualified to install, repair, or replace parts of your grill, please retain a qualified professional contractor or technician to do so.
12. **Burn Hazard:** **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 and, if ignited, may result in personal injury or death.
13. **Burn Hazard:** 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/gloved hand when opening the grill hood and only do so slowly to allow heat and steam to escape.
14. **ALWAYS:** have an ABC fire extinguisher accessible.
15. **NEVER** attempt to extinguish a grease fire with water or other liquids as this may cause a flashback that could result in personal injury or death.

16. 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 cause damage to the igniter.
17. NEVER allow grease or other hot material to drip from the grill onto the valve, hose, or regulator. If that occurs, turn off the fuel supply immediately. After the grill has cooled, determine the cause of the dripping and correct it. After cleaning the valve, hose and regulator, perform a soapy water leak test before continuing use. If a leak is discovered, call a qualified technician for service.
18. NEVER heat any unopened glass or metal container of food on the grill. Pressure may build up and cause the container to burst, possibly resulting in death, serious personal injury, or property damage.
19. ALWAYS: Keep any electrical supply cords away from water or heated surfaces. Electrical cords should be placed away from walkways to avoid tripping hazard.
20. ALWAYS: Keep gas supply lines as short as possible.
21. NEVER move the grill when hot.
22. NEVER use grill while under the influence of drugs or alcohol.
23. NEVER store a spare gas cylinder under or near your grill.
24. **Fire Hazard:** NEVER 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.
25. **Fire Hazard:** Grease is extremely flammable. Let hot grease cool down before attempting to handle or dispose of it. After use and cool-down, the drip tray should be cleaned on a regular basis and kept free of grease.
26. In the event that a burner goes out, turn burner knobs to the full OFF position, fully open the grill hood and let it air out. NEVER attempt to use the grill until the gas has had time to dissipate.
27. Do not use a grill until a leak check has been completed.
28. ALWAYS: Turn off the LP cylinder tank valve when your grill is not in use.
29. ALWAYS: Ensure the control knobs are in the "OFF" position when not in use.
30. ALWAYS: Use only a Ground Fault Interrupter (GFI) protected circuit with this outdoor cooking gas appliance.



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 cooking with charcoal.

Limited Warranty

TO THE MAXIMUM EXTENT PERMITTED BY LAW, THIS LIMITED WARRANTY AND THE REMEDIES SET FORTH BELOW ARE EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, REMEDIES AND CONDITIONS, WHETHER ORAL OR WRITTEN, EXPRESS OR IMPLIED. TO THE MAXIMUM EXTENT PERMITTED BY LAW, COYOTE OUTDOOR LIVING, INC. ALSO SPECIFICALLY DISCLAIMS ANY AND ALL IMPLIED WARRANTIES, INCLUDING, WITHOUT LIMITATION, WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE.

Coyote Outdoor Living, Inc. issues this limited warranty to the original purchaser at the original site of delivery with proof of purchase and specifically warrants that the Outdoor Gas grill when subject to normal residential use, will be free from defects in workmanship and materials for the periods specified below. This limited warranty is not transferable and specifically excludes any grill used in a commercial setting, where anyone other than the original purchaser (homeowner) would be using and maintaining the grill. This limited warranty specifically excludes all issues that may arise from surface corrosion, scratches, and discoloration during regular use. This limited warranty does **NOT COVER LABOR OR LABOR RELATED CHARGES** and there will be shipping and handling charges for the delivery of 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)
Stainless steel frame/housing	Limited Lifetime

Coyote Outdoor Living, Inc.'s obligation under this limited warranty is limited solely to repair or replacement, at our option, of the pertinent component during the warranty period, and the extent of any liability of Coyote Outdoor Living, Inc. under this warranty is limited to repair or replacement. This limited warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product, use of an improper fuel/gas supply, use contrary to operating instructions, or alteration by any person other than a factory service center. The above warranty periods are not extended by any 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 4:30 pm CST. The phone number is 855.520.1559 and the email address is support@coyoteoutdoor.com. 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 Living, Inc. 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 every instance, the customer is responsible for shipping and handling of replacement parts. Component repair or replacement is the exclusive remedy under this limited warranty and Coyote Outdoor shall not

be liable for any incidental or consequential damages.

This limited warranty does not cover any failures or operating difficulties due to accidents, abuse, misuse, alteration, misapplication, vandalism, improper installation, maintenance or service, or damages caused by flashback fire or grease fire. This limited 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 limited warranty does not cover paint loss, surface rust, corrosion or stainless steel discoloration which is considered normal wear and tear. This limited 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.

Locating the 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-B149.1/.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.

- Before installing built-in grills in enclosures, copy all product information such as model number, serial number and type of grill (e.g. natural gas or LP) and store information in a safe place.
- If the grill is installed by a professional installer or technician, be sure that he or she shows you where your gas supply shut-off is located. All gas lines must have a shut-off that is readily and easily accessible. If you smell gas, check for gas leaks immediately. Check only with a soap and water solution. Never check for gas leaks with an open flame.

Notice: We strongly recommend professional installation of your Coyote grill. These instructions provide the measurements necessary to construct a masonry structure to house your outdoor grill.

IMPORTANT: Gas fittings, regulator, and installer supplied shut-off valves must be easily accessible.


LOCATION OF YOUR GRILL:



Locate the grill only OUTSIDE in a well-ventilated area. **Never locate the grill in a building, garage, breezeway, shed or other such enclosed areas without an approved ventilation system.** When in use, the grill will generate a lot of smoke. When installing your grill, select an outdoor location that will ensure there is adequate area for the smoke to dissipate IN ORDER TO AVOID INHALATION OF POTENTIALLY TOXIC FUMES.

Ventilation Requirements for Proper Operation of your Coyote Grill

- Ventilation for a gas grill is absolutely mandatory to ensure that your grill performs as intended and to ensure the safety of you, your family, and guests. Proper ventilation is necessary to allow heat inside your grill to escape and also to allow any gas that has leaked from a tank or connection to escape

before a buildup of such gas can occur and possibly ignite.  Failure to provide proper ventilation will nullify Coyote's warranty and will cause a risk of bodily injury or death.

- If you elect to install your grill into an island, the island itself must be ventilated properly. Any such island must have 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. Those vents will allow heat that is trapped inside due to wind to 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. 

- 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 or escape from the grill, otherwise you would eventually have a unit that would not only build up intense heat but also dangerous pressure. This could cause severe damage to not only the grill but any operators or people or property near-by. The grill itself allows for ventilation mainly through the rear of the unit above the rear panel but below the top of the hood. However, wind can act as a barrier to ventilation and

exhaust. This blockage of exhaust can cause problems and hazardous conditions. Therefore, great care must be taken in selecting a location for your grill and in the installation of it into any masonry island or other outdoor structure. 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 typical wind direction and conditions 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 cannot 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 offers "Wind Guards" that reduce risks of overheating in the event of ventilation interference. 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. Coyote Wind Guards can be purchased through any of our authorized dealers.

Clearance:

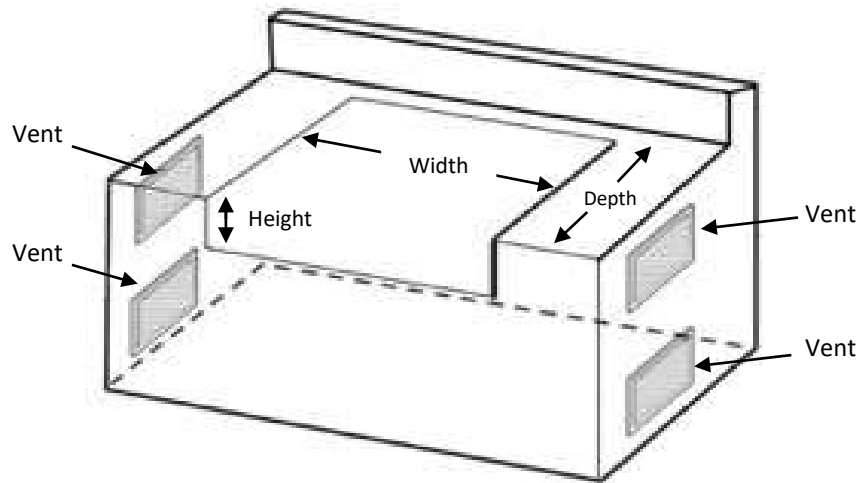
- **FROM NON-COMBUSTIBLE MATERIALS:** Coyote grills can be placed directly on, or adjacent to, non-combustible materials, subject to ventilation requirements. The hood on a Coyote grill pivots mainly on the body. If you have a wall or partition behind the unit that would block ventilation, then a minimum 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.
- **FROM COMBUSTIBLE MATERIALS:** Coyote charcoal grills must have at least 24" clearance from any combustible materials (in any direction) for the safety of the homeowner and for any Coyote Warranty to remain in effect.  You CANNOT locate the grill under any combustible material without an approved ventilation system located directly above the unit. To elaborate, Coyote defines an approved ventilation hood as:
 - The ventilation hood chosen must be UL certified, produced for outdoor use and must be installed according to the hood manufacturer's specifications.
 - The hood must be installed at least 30" above the top of the cooking surface.
 - The hood must be at least 6" wider than the grill's frame (3" on each side), not just the cooking surface.
- **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:

- A minimum of two ventilation holes in the enclosure, of at least 20 sq. inches in size (per vent), must be present to help release any leaking gas from the enclosure.

Cut out Dimensions Figure A



⚠ DANGER ⚠

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		
	Height	Width	Depth	Height	Width	Depth
C1CH36	12 1/2"	32 1/2"	20 1/2"	25 1/4"	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.

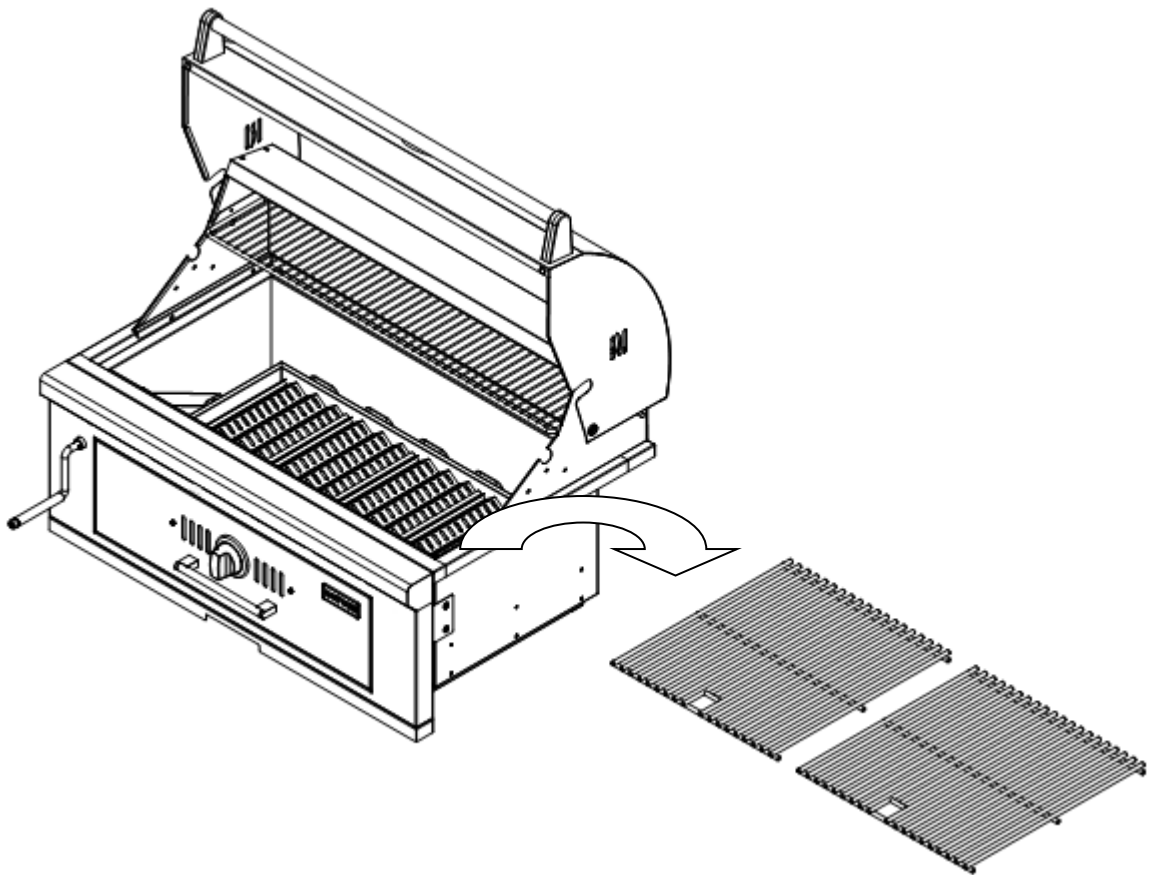
GENERAL RULES

Do not leave the grill unattended while cooking!

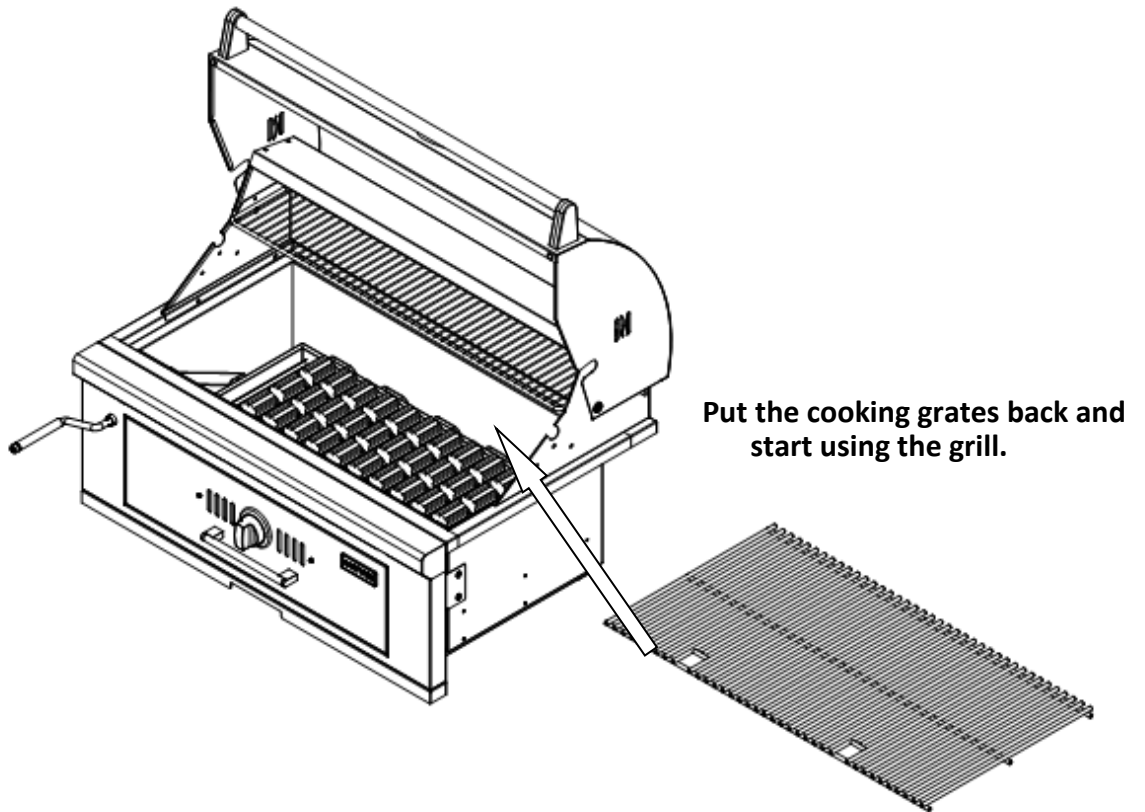
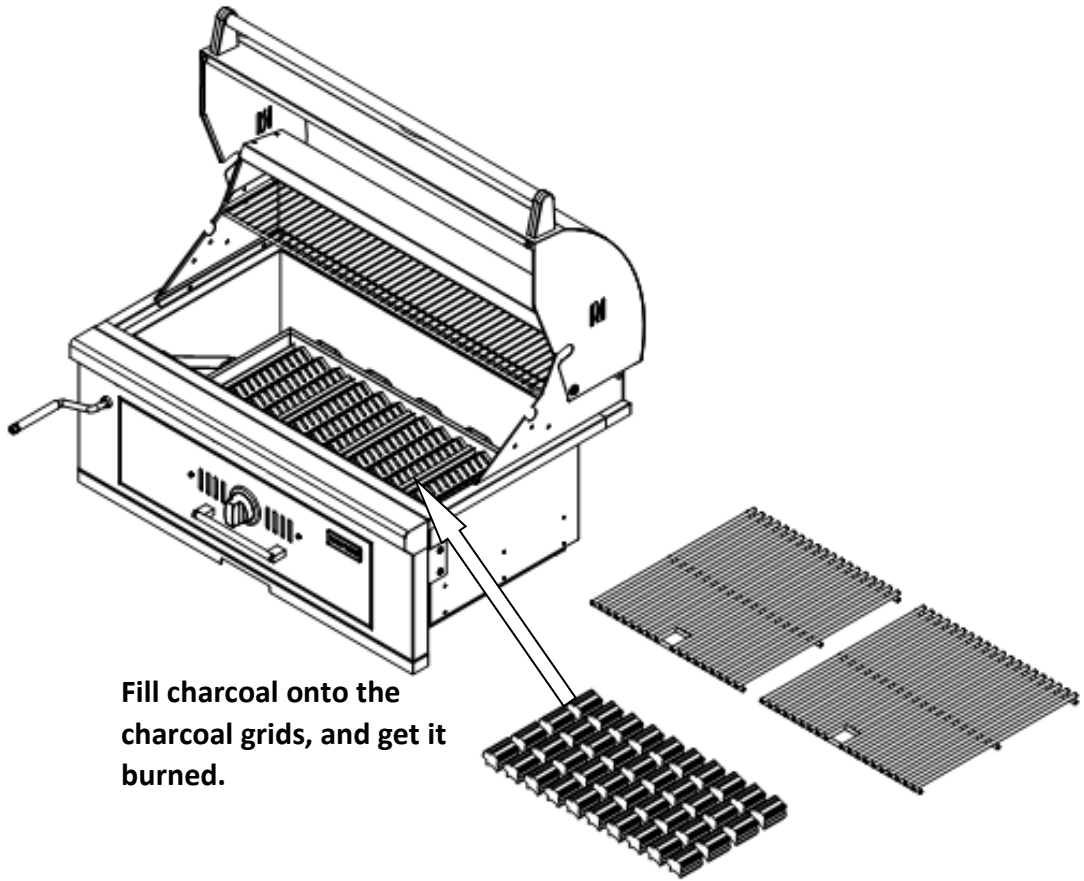
- Allow grill to cool down, wipe off any splatters or grease and clean the drip tray as needed.
- Do not put a cover on the grill while it is still hot as it could start a fire.

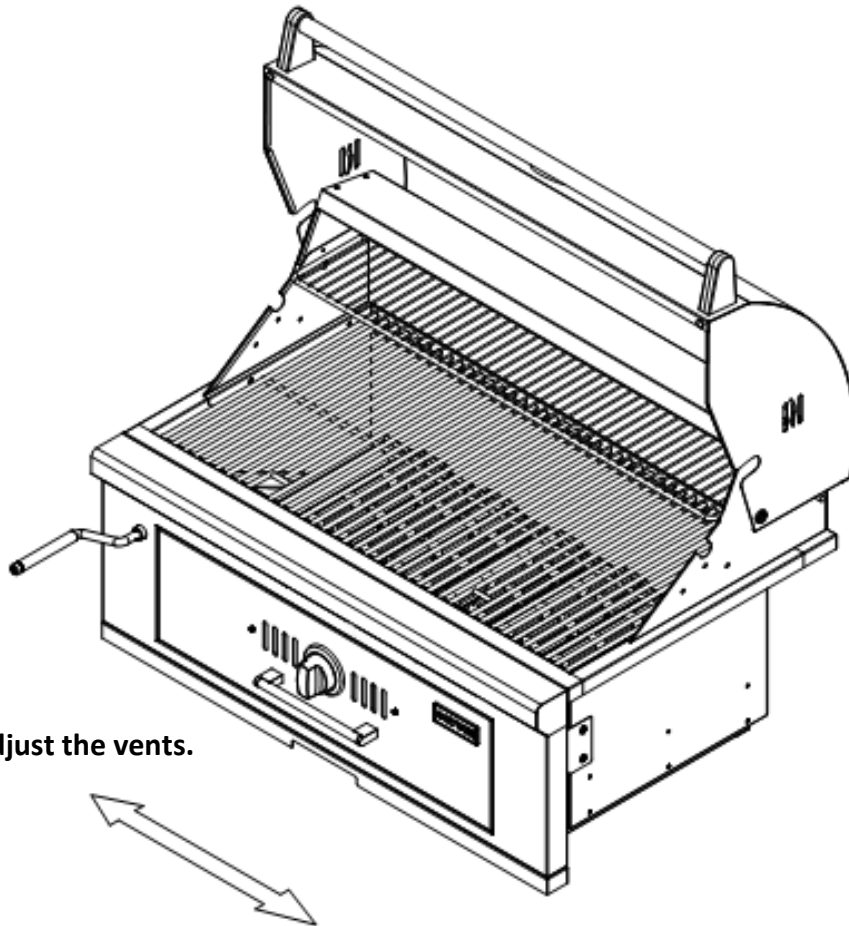
Charcoal Grill Lighting Instruction:

- 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:

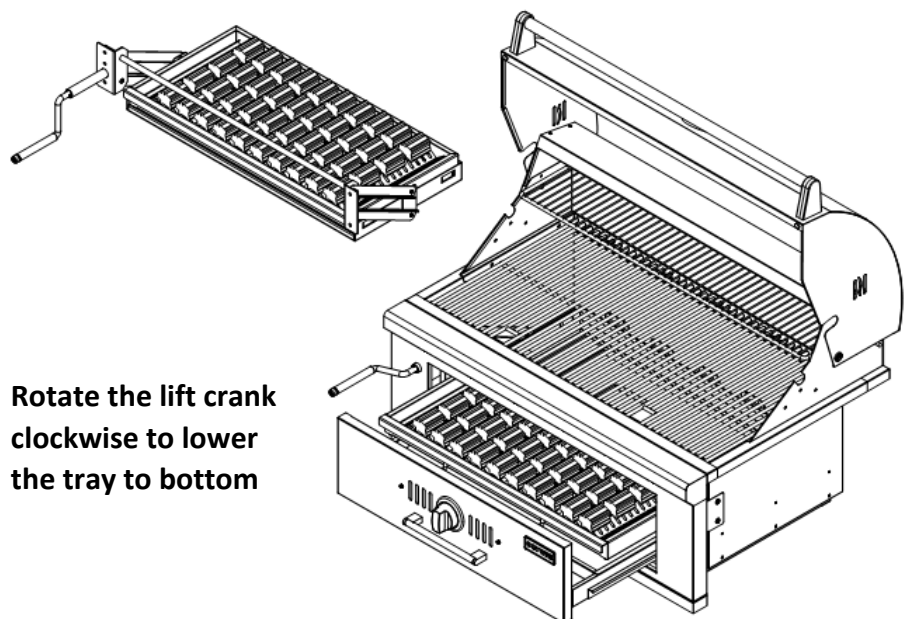




Turn the knob to adjust the vents.

4. Add charcoal during use:

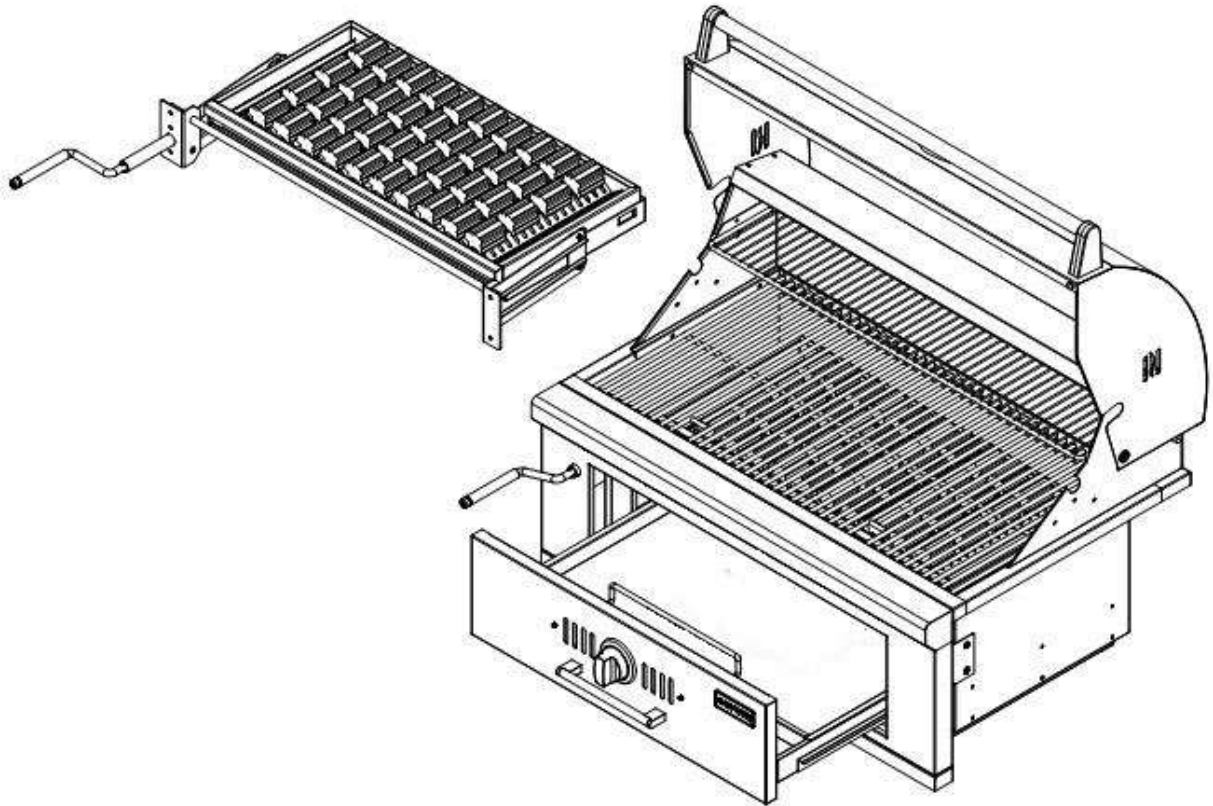
Lower the charcoal tray, pull out the drawer to add fuel, then push it in and continue cooking.



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



All cleaning and maintenance should be done only when grill is cool & with the fuel supply turned off at the cylinder or source.

DRIP TRAY

The drip tray located below the grill should be cleaned periodically to prevent 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. But, exercise extreme caution because the grates will be very hot if you clean them immediately after cooking. 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.

FLAVORIZERS

Washing the flavorizers after every use is not necessary but periodically it is suggested you wash them in a soap and warm water solution. Do not clean the flavorizers immediately after use of the grill. Allow flavorizers to cool. Use a wire brush to remove stubborn burned on cooking residue. Dry the flavorizers & flame dividers thoroughly before you reinstall them in the cooking insert.

STAINLESS STEEL CARE & 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. Allow grill to cool before cleaning/polishing stainless steel. Do not clean or polish your grill's stainless steel when the grill is in operation or still hot.
2. To clean the stainless steel, wash off all dirt and debris from the steel with warm water. If you have tough

- spots to clean, then a third-party degreaser product can be used.
3. Next, 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.
 4. The last step is to protect to the unit with a good third-party polish. There are several third-party polishes on the market that will help keep your grill protected from the elements for a longer period of time. Most of these polishes are toxic, so only use these on the exterior of the grill. Follow instructions provided on any third-party polish products. Do not use such products on cooking grates or flavorizers.
 - a. 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.
 5. If your grill has developed surface discoloration or surface rust, clean the unit as stated above and use a good third-party polish to remove or reduce the spots. Follow instructions provided on any third-party polish products. Coyote does not insure or guarantee the performance of or results from such products.

Environmental Factors that can affect your Grill

There are several typical 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 prolonged period of time and the unit was not cleaned quickly.
2. Pool chemicals were splashed onto the grill (chlorine and acid will cause problems quickly) and the unit was not cleaned off promptly.
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 its way 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, etc. might have been left on the grill surface un-dried.
8. Failure to clean or polish your grill in accordance with the instructions above

Ways to Avoid Rust on your Grill:

1. Purchase a Coyote Grill cover for your unit. This will ensure that your cover is a correct fit and breathable, while providing the protection needed to keep 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 afterward.
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 third-party stainless steel scratch kit. These kits are popular in retail stores but can be easier to obtain online. 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 treat the entire surface or 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. Follow all directions on any third-party stainless steel scratch kits. Coyote does not insure or guarantee the performance of or results from such products.

ANNUAL CLEANING OF GRILL HOUSING

Burn-off of the barbecue after every cookout will keep it ready for its next 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.

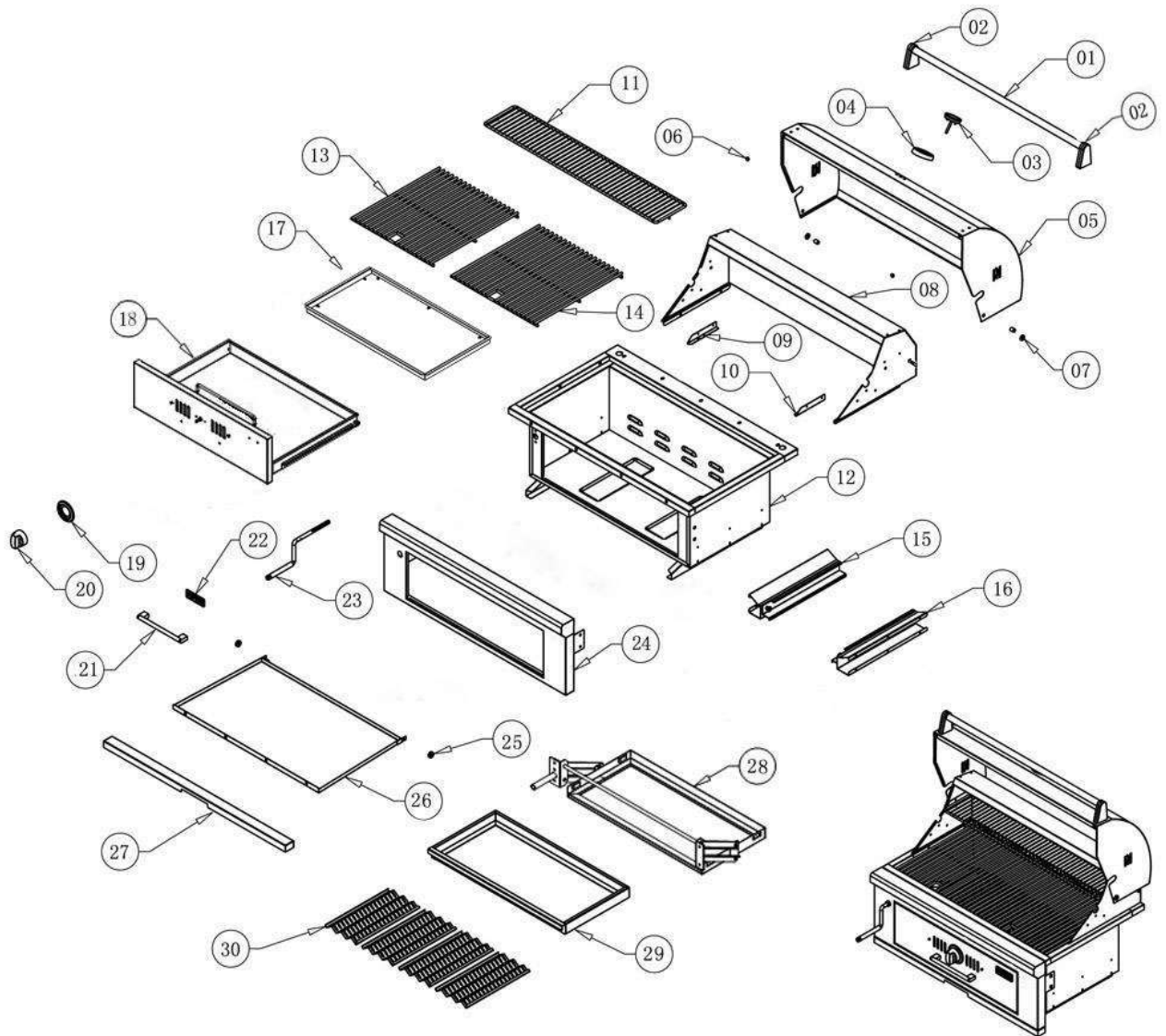
IMPORTANT: You should NOT line the bottom of the grill housing with aluminum foil, sand or any other grease absorbent substance. Grease will not be able to drip into the drip tray and a grease fire may occur.

MAINTENANCE GUIDELINES

1. Keep outdoor cooking gas 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. Keep the ventilation opening(s) of the enclosure free and clear from debris..
4. Clean outdoor cooking gas appliance, including special surfaces, with recommended cleaning agents, if necessary.
5. Check and clean burner for insects and insect nests.

Parts List

C1CH36 Exploded Parts View



C1CH36 Parts Listing				
	No.	Description	Qty	Part No.
	1	Hood Handle-36	1	C3600006
	2	Right Handle Fixing	1	C1000007
	2	Left Handle Fixing	1	C1000008
	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	Control Panel – CH36	1	CH360008
	25	Drip Tray Wheel	2	C0000057
	26	Drip Tray-36	1	C1360002
	27	Drip Tray Front Bar-36	1	C1360011
	28	Lift Device	1	CH360010
	29	Charcoal Tray	1	CH360011
	30	Charcoal Grid	4	CH360012