

COYOTE

Coyote Stainless Steel Pellet Grill

Use and Care Manual

For use with Natural Wood Pellets



C1P28



C1P36



C1P28-FS



C1P36-FS



Intertek

40006980

Certified to UL SUBJECT 2728

Certified to ULC/ORD-C2728

FOR OUTDOOR USE ONLY

PUT SERIES NO. LABEL HERE

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

To Installer or Person Assembling Grill: Leave this manual with the grill for future reference.

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

COYOTE OUTDOOR LIVING, INC.

www.CoyoteOutdoor.com

Welcome and Congratulations!

Congratulations on your purchase of a new Coyote Outdoor Living Pellet Grill. We are proud of our product, and our Customer Service Team will provide you with the best service possible. Your satisfaction is our #1 priority.

Please read this manual carefully to understand the instructions for installing, operating, and maintaining your grill for safety, optimum performance, and longevity.

We know you will enjoy your new grill, and we thank you for choosing our product. Please consider us for future purchases.

Read and save these instructions

Obey all warnings and instructions.

This manual provides specific operating instructions for your grill model. Use your grill only as instructed in this manual. These instructions are not meant to cover every condition or situation that may occur. Consumers must practice common sense and caution when installing, operating, and maintaining their appliances. If you lose this manual, download a replacement copy from our website at www.CoyoteOutdoor.com or call Customer Service at 855-520-1559.



Scan the QR code for videos and information on your Coyote Outdoor Living Pellet Grill.





Table of Contents

Safety Instructions	4
Limited Warranty	6
Models	7
Installation	8
Electrical Requirements	11
Components	12
Storing and Loading Pellets.....	15
Quick Start Guide	17
Digital Display Instructions	18
Cooking on the Grill.....	24
Care and Maintenance	26
Troubleshooting the Grill	29
Parts Listing	32
Wiring Diagram.....	34



Critical Safety Warnings and Safety Symbols

 **DANGER** 



DANGER indicates an imminently hazardous situation which, if not avoided, will result in death or significant 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 significant 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 lead to 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 by the owner, a hazardous fire or explosion could result in physical injury, death, or property damage!

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 installing or servicing this equipment.

 **WARNING**  **DO NOT touch any part of the pellet grill while the smoker is HOT. Serious bodily injury could result.**

 **WARNING**  **Wood Pellets can emit Carbon Monoxide while stored in normal conditions. DO NOT store wood pellets in a confined area.**

General Safety Instructions

1. **For Outdoor Use Only.** Please note that Coyote grills are designed for residential use only and are not suitable for commercial purposes. The original purchaser (homeowner) should only use and maintain the grill.
2. **NEVER** operate the pellet grill indoors or in enclosed areas, such as a garage, shed, or breezeway. Keep clear of trees and shrubs. The grill is not intended for installation in or on recreational vehicles, portable trailers, boats, or any other moving installation. This could result in carbon monoxide buildup, resulting in injury or death.
3. **NEVER** obstruct the flow of combustion and ventilation air. This could result in carbon monoxide buildup, resulting in injury or death. To reduce the risk of severe or fatal injury from breathing toxic fumes and fire because of burning pellets, use only outdoors in an open area with good ventilation.
4. **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.
5. **NEVER** use the grill in windy conditions. A windbreak will be required if located in a consistently windy area (oceanfront, mountaintop, etc.). Always adhere to the specified clearances listed in this manual.
6. **NEVER** leave the grill unattended while cooking.
7. **NEVER** use lighter fluid in a pellet grill.
8. **NEVER** allow children to use or play near the grill. Always keep children and pets away from a hot grill.
9. **ONLY** a qualified service technician should perform installation and repair or replacement of parts. If you are not qualified to install, repair, or replace components of your grill, please retain a qualified professional contractor or technician.
10. **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 may be highly flammable and, if ignited, could result in personal injury or death.

11. **Burn Hazard:** When using the grill, do not touch the grill rack, sear grate, or immediate surroundings, as these areas become extremely hot and can cause burns. Use the grate removal tool or hand protection. Only open the hood slowly to allow heat and steam to escape.
12. **ALWAYS** have an ABC fire extinguisher accessible.
13. **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.
14. **NEVER** use aluminum foil to line the grill racks or the drip trays. This can alter airflow for proper combustion and build up heat in the control area, causing the display to malfunction.
15. **NEVER** allow grease or other hot material to drip from the grill onto the electrical supply cord. If that occurs, unplug the power supply immediately. After the grill has cooled, determine the cause of the dripping, and correct it. If damage to the power supply is discovered, call a qualified technician for service.
16. **NEVER** heat any unopened glass or metal food container on the grill. Pressure may build up and cause the container to burst, possibly resulting in death, serious personal injury, or property damage.
17. **ALWAYS** keep any electrical supply cords away from water or heated surfaces. Electrical cords should be placed away from walkways to avoid tripping hazards.
18. **ALWAYS** keep electrical supply cords as short as possible.
19. **NEVER** move the grill when hot.
20. **NEVER** use a grill while under the influence of drugs or alcohol.
21. **Fire Hazard:** NEVER grill without the drip trays in place; hot grease could leak downward and produce a fire or an explosion. The drip tray should be pushed all the way to the back of the grill.
22. **Fire Hazard:** Grease is extremely flammable. Let hot grease cool down before attempting to clean or dispose of it. After use and cool-down, the drip trays should be cleaned on a regular basis and kept free of grease.
23. **ALWAYS** turn off the power when your grill is not in use.
24. **ALWAYS** unplug the grill when not in use.
25. **ALWAYS** use only a Ground Fault Interrupter (GFI) protected circuit with this outdoor cooking 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 wood pellets.

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 Coyote Outdoor Living Pellet 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).

COMPONENTS	WARRANTY PERIOD
Cooking Grids (no rust or burn through)	3 years (limited)
Heat Shield (no rust or burn through)	3 years (limited)
Electric/Plastic Components	3 years (limited)
Igniter	3 years (limited)
Stainless steel Interior frame/housing	5 years (limited)
Stainless steel Exterior 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 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 Coyote Outdoor Living Customer Support Team for direct factory 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.

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.

Models

Whether you need a slimmer 28" grill model for your patio or a larger 36" grill model that can entertain and bring style to any size party, Coyote has the grill for you! We also offer cart versions.



Model No.	Product Size (inch/mm)	BTU/HR (Main)	Hood Light
C1P28	28" (711)	8,000/Per Lb.	Yes
C1P36	36" (914)	8,000/Per Lb.	Yes

Installation

Check your local building codes for the proper method of installation. If an external electrical source is utilized, this outdoor cooking appliance, when installed, must be electrically grounded in accordance with local codes. In the absence of local codes, this unit should be installed in accordance with the *National Electrical Code ANSI/NFPA No. 70* or the *Canadian Electrical Code CSA C22.1, 1990*, or the latest version

- Before installing built-in grills in enclosures, copy all product information, such as the model and serial numbers, and store information safely.
- If a professional installer or technician installs the grill, be sure that they show you where your electrical supply shut-off is located.

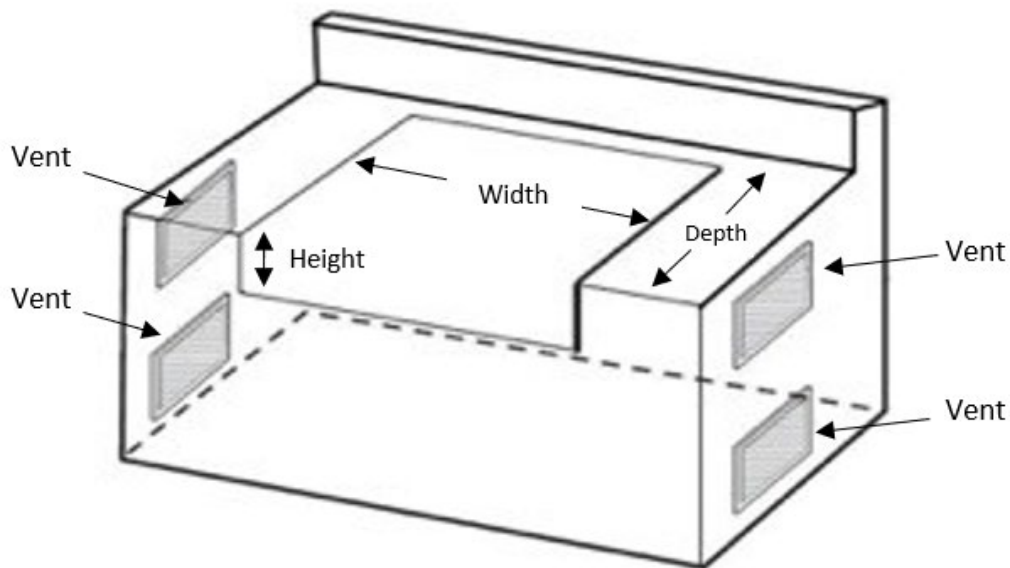
Notice: We strongly recommend professional installation of your Coyote grill. These instructions provide the measurements necessary to construct a masonry structure to house your outdoor pellet grill.

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 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 to ensure an adequate area for the smoke to dissipate TO AVOID INHALATION OF POTENTIALLY TOXIC FUMES.

Cutout Dimensions





A minimum of 2 vents, but optimally 4, is required per cabinet. Each vent must be at least 20 sq. inches and have access to outside/fresh air.

Two vents on each side will facilitate and improve airflow and ventilation.

Model	Cutout Dimensions			Overall Dimensions			Electrical Outlets Needed {120V}	
Grills	Height	Width	Depth	Height	Width	Depth	Rotisserie	Lights
C1P28	16½"	26¼"	23"	31"	28"	27"	No	Qty 1
C1P36	16½"	34 ¼"	23"	31"	36"	27"	No	Qty 1

Ventilation Requirements for Proper Operation of Your Coyote Grill



- Ventilation for a pellet grill is mandatory to ensure that your grill performs as intended and that you, your family, and your guests are safe.
- Failure to provide proper ventilation will nullify Coyote's warranty and will cause a risk of bodily injury or death.
- If you install your grill on an island, it must be adequately ventilated. Any such island must have a minimum of 2 vents (but optimally 4) per cabinet. Each vent must be at least 20 sq. inches and have access to outside/fresh air. These vents allow for proper airflow to your Coyote Outdoor Living Pellet Grill. Insufficient airflow can significantly negatively affect its performance. Low temperatures, fluctuating temperatures, flameouts, and soot can all result from poor airflow.



- Ventilation and typical wind direction and conditions must always be considered when planning your outdoor cooking island. Just as you would design the layout and measure your indoor kitchen, you must do the same for the outdoors; but you cannot forget Mother Nature and the effects she can have on your outdoor cooking equipment.

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. Suppose you have a wall or partition behind the unit that would block ventilation. In that case, a minimum of 7" clearance from the back of the grill to the wall is needed for ventilation. If you do not have a wall or partition blocking the ventilation of the unit. You only need an extra 3¼" behind the unit for the hood to open fully.

- **From Combustible Materials:** Coyote grills must have at least 12" clearance from any combustible materials (in any direction) for the homeowner's safety and for any Coyote Warranty to remain in effect.
You CAN only locate the grill under combustible material with an approved ventilation system 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 ventilation 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 frame (3" on each side), not just the cooking surface.
- **Insulated Jackets and Combustible Construction:** If you elect to use combustible material to build your grill island AND the grill will be located within 12" of the combustible material, you must use the appropriate Coyote insulated jacket. The insulated jacket will act as a barrier to protect your grill island from the heat and fire of your Coyote grill. If an insulated jacket is not used in a combustible material island, the warranty on the Coyote grill will be voided immediately, and safety cannot be ensured.

For Built-in Installations

A built-in grill is designed for easy installation into masonry enclosures. For non-combustible applications, the grill slides into the opening 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.
- The counter should be flat and level relative to the floor.



High Elevation Installation and Use

Coyote Grills operate most efficiently at 0-2000 feet above sea level. From 2000-4000 feet above sea level, you will not notice any substantial decrease in your heat. Above 4000 feet, you may experience longer cooking times on your grill than experienced at sea level. Please get in touch with Coyote Customer Service for assistance if you have questions or concerns regarding your location or elevation.

Electrical Requirements

NOTE: Coyote strongly recommends that a qualified service technician perform the initial installation.



This appliance is rated at 120v and 60 Hz and should only be serviced by a qualified service technician, or electrical shock may occur.

IMPORTANT: Electrical supply cords should be kept away from any heated surfaces.



Electrical Grounding Instructions

The Coyote Outdoor cooking appliance has a three-prong (grounding) plug installed for your protection against shock hazards and should be plugged directly into adequately grounded three-prong outlets. Do not cut or remove the third prong from this plug.

Electrical equipment provided with the outdoor cooking appliance shall follow these guidelines:

1. Do not use the Coyote Outdoor Living Pellet Grill for purposes other than intended.
2. Users should never submerge the cord or plug to avoid electric shock.
3. Make sure the unit is completely cool before installing or removing parts.
4. Do not operate the Coyote Outdoor Living Pellet Grill with a damaged power cord or plug or after the appliance malfunctions or has been damaged in any manner. Contact the manufacturer for repair.
5. Do not let the power cord touch hot surfaces.
6. This outdoor cooking appliance only uses a Ground Fault Interrupter (GFI) protected circuit.
7. Users should never use a two-prong adapter or have the third grounding prong removed.
8. Use only outdoor-rated three-prong extension cords with a “W” marking, rated for the equipment's power.

Components



DANGER



WARNING



- **ALWAYS** ensure the area around the grill is clear of flammable substances such as gasoline, yard debris, wood, etc.
- **ALWAYS** ensure there is no airflow blockage through the vent space below the unit's face.

General Rules



WARNING



NEVER leave the grill unattended while cooking!

- Make sure the grill is located correctly, with the necessary ventilation and clearances.
- Adjust the heat settings to your desired cooking temperature.
- Allow the grill to cool down, wipe off splatters or grease, and clean the drip tray.
- NEVER put a cover on the grill while it is still hot, as it could start a fire.

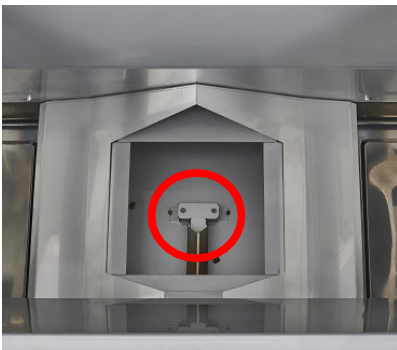


DANGER



Keep any electrical supply cords and the fuel supply hose away from any heated surfaces.

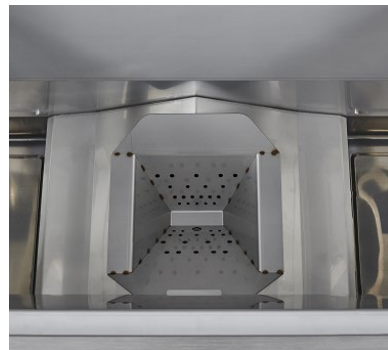
Heating Element & Burner Pot



Igniter



Burner Pot



Burner Pot Installed

Igniter

- Igniter inside tube shown.
- Two fans blow heated air through the igniter tube to ignite the pellets in the burner pot.

Burner Pot

- Burner pot removed from the grill.
- Always ensure the burner pot is clean and empty before each cooking session.

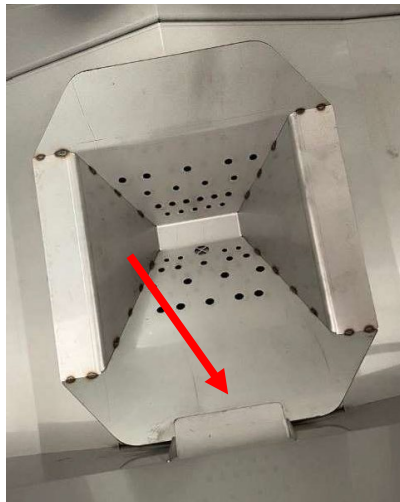
Burner Pot Installed

- Burner pot is installed above the heating element and ready for pellets to drop.
- Pellets drop in from the chute located on the front interior panel.

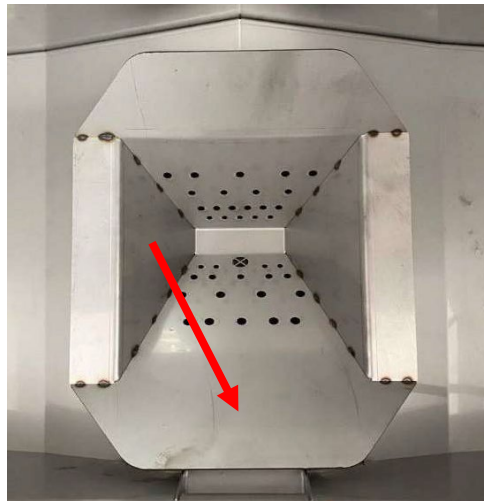
IMPORTANT- Ensure the front of the burner pot is installed under the pellet chute. If the burner pot is installed incorrectly, it can prevent pellets from falling into the pot correctly.

The removable burner pot can cause overheating or pellet jams if installed incorrectly.

Correct Burner Pot Installation



Incorrect Burner Pot Installation



Heat Shield with Smoke/Grill and Sear Grate

Heat Shield



Smoke/Grill Grate



Sear Grate



Heat Shield

- Heat shield removed from the grill to show the opening where the smoke/grill or sear grate is inserted.
- The heat shield is designed for heat to go around for indirect cooking.
- **Do not allow grease to build up on the heat shield. You can use a small scraper to clean.**

Smoke/Grill Grate

- Smoke/Grill grate installed into the heat shield.
- The smoke/grill grate is used for indirect cooking (smoking, grilling, etc.)
- The smoke/grill grate is used for smoke and grill modes.
- **Do not use the smoke/grill grate while the grill is in sear mode.**

Sear Grate

- Sear grate installed into the heat shield.
- Use this for direct heat cooking (searing, quick hamburgers, high heat, etc.) Always install it when cooking in sear mode.
- Only use the sear grate in sear mode with the lid open.
- **Do not use the sear grate while in smoke or grill modes.**

Smoke/Grill Grate Lift Tool



Smoke/Grill Grate Removal Tool with Bottle Opener

- The pellet grill includes a lift tool to remove the smoke/grill grate.
- The sear grate has handles for easy removal.
- The end of the lift tool can be used as a bottle opener.

3-in-1 Versa-Rack

Single Rack Installed



Double Rack Installed



Versa-Rack Setup includes two different sets of brackets

- First set includes shorter brackets and one rack.
- Second set includes longer brackets and two additional racks.
- To remove the brackets, lift from the front and slide forward.
- Two levels can be used for the versa racks.

Storing and Loading Pellets

Always use 100% natural food grade hardwood BBQ wood pellets. They are no thicker than the eraser on the end of a pencil. These clean-burning wood pellets generate about 8000 BTUs per pound with little ash (.3lb/40lb bag) and low moisture content (5-7%) and are "carbon neutral." Experimenting with different flavors is essential to find what you like best. There are many kinds of wood pellets available.

Start with a small amount of pellets and add more as needed. Be sure to clean the grill after each use. This will help prevent grease and ash buildup, which can cause a fire.

Pellet Flavor Guidelines

- **Apple:** Apple wood pellets have a mild, sweet flavor that pairs well with chicken, pork, lamb, and seafood.
- **Cherry:** Cherry wood pellets have a slightly sweet, fruity flavor that pairs well with chicken, pork, beef, and vegetables.
- **Hickory:** Hickory wood pellets have a strong, smoky flavor that pairs well with pork, beef, and lamb.
- **Maple:** Maple wood pellets have a mild, sweet flavor that pairs well with chicken, pork, beef, and vegetables.
- **Mesquite:** Mesquite wood pellets have a strong, smoky flavor that pairs well with beef, lamb, and seafood.

- **Oak:** Oak wood pellets have a mild, smoky flavor that pairs well with chicken, pork, beef, and lamb.
- **Pecan:** Pecan wood pellets have a mild, nutty flavor that pairs well with chicken, pork, and beef.

TIP: Always store your pellets in a dry area and avoid any contact or exposure to moisture. Improper storage will cause the pellets to absorb moisture and will result in lower heat output or cause the pellets to swell and break apart. Use a moisture-proof and re-sealable tub or bucket to store the wood pellets.

NOTE: We do not recommend using the hopper for pellet storage.

Filling the Hopper and Auger

Before you can start cooking, you will need to fill the hopper with pellets.

Dual Auger



Pellet Hopper



Full Pellet Hopper



Dual Auger

- The front of the grill pulls out to reveal the dual auger and pellet hopper.
- This “pellet drawer” pulls out on glides for easy access and secure closure.

Filling the Pellet Hopper

- To fill the pellet hopper, use a scoop or bucket to drop pellets into the hopper.
- You can fill up to the grate if needed.
- Avoid getting any pellets inside the grill or under the burner pot.

Full Pellet Hopper

- Once the hopper is loaded, you can close the pellet drawer.
- We do not recommend using the hopper for pellet storage.

Quick Start Guide

Always ensure the burner pot is clear of pellets before each use and you are loading fresh pellets into the hopper.

Install the burner pot under the lip of the chute, as shown on page 15 of this manual.

1. Plug in the power cord. Install the heat shield and cooking grates, then close the lid.
2. Press the power button on the left side of the control panel.
3. Press the red unlock icon on the left side of the display for 3 seconds.
4. Set the desired target temperature on the display. Pressing the digits will display a keypad. (See “Setting the Temperature” section on page 20 for additional information.)
5. Press the green start button on the right side of the display. The icon will turn into a red flame, indicating the igniter is on.
6. The grill should begin to smoke in about 3 to 5 minutes. It should be at the target temperature in about 10 to 15 minutes. (See “Grill Modes” section on page 19 for additional information.)
7. When the cooking is done, press the red stop icon. The grill will go into the cooldown mode.



Digital Display Instructions

The Coyote Outdoor Living Pellet grill uses an electric auger to feed wood pellets from the hopper into the burner pot, where a heating element and dual fans ignite them. The resulting smoke and heat are circulated throughout the grill to cook the food, giving it a unique smoky flavor.

Turning the Grill ON/OFF

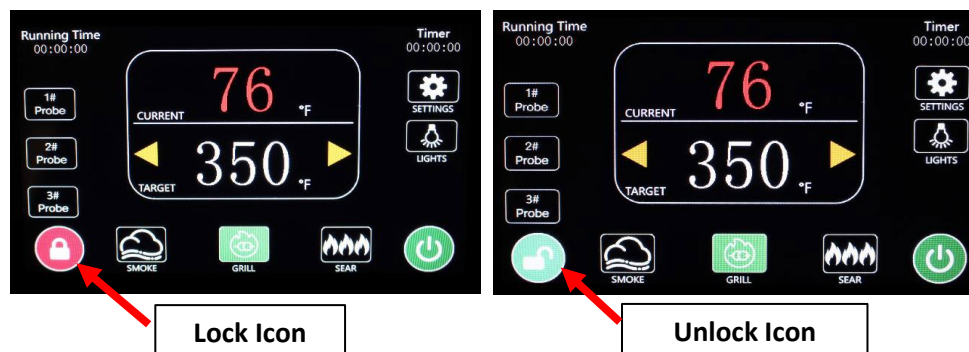
- Plug in the power cord.
- The power button is on the control panel's left side.
- Press the power button to turn the grill ON/OFF.
- The power button will turn orange while the grill is on.
- Once the grill is powered on, the screen will display the Coyote logo.
- Press the red stop button on the display when done cooking to enter cooldown mode.
- Press the power button to turn the grill off after cooldown mode is complete.

Power Button Location



Locking and Unlocking the Display

The display will be locked by default when the grill is powered on. On the bottom left corner of the display screen, there is a red button with a "LOCK" icon. To unlock the display, press the lock icon for **3 seconds**. The button will turn green and display an "UNLOCK" icon. You can now set the temperature and start the grill on the display screen. See the images below.

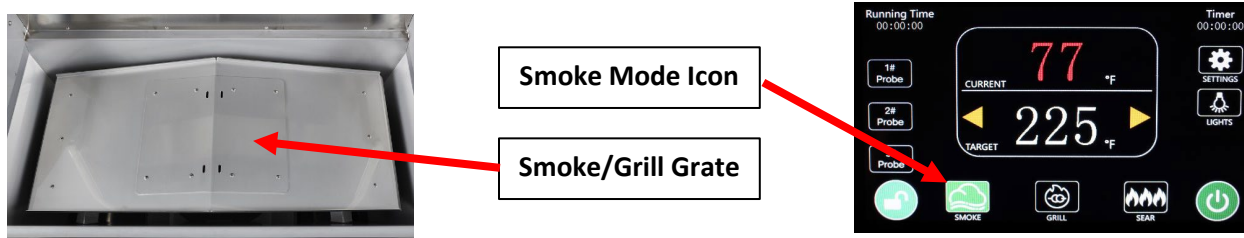


Grill Modes

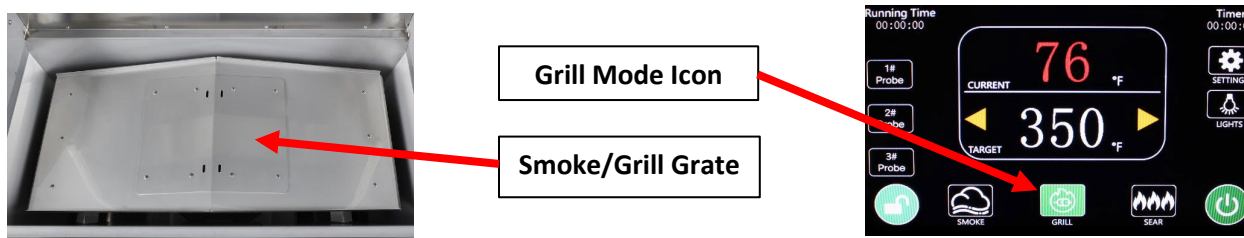
The Coyote Outdoor Living Pellet Grill has three different grilling modes depending on the type of food you will be cooking **Smoke Mode**, **Grill Mode**, and **Sear Mode**. Grill and Smoke modes change when setting the target temperatures. The grill will automatically feed pellets using the smart drop technology to maintain your target temperature. You cannot press the icons to change the Smoke and Grill modes.

Sear mode functions separately and should only use with the sear grate.

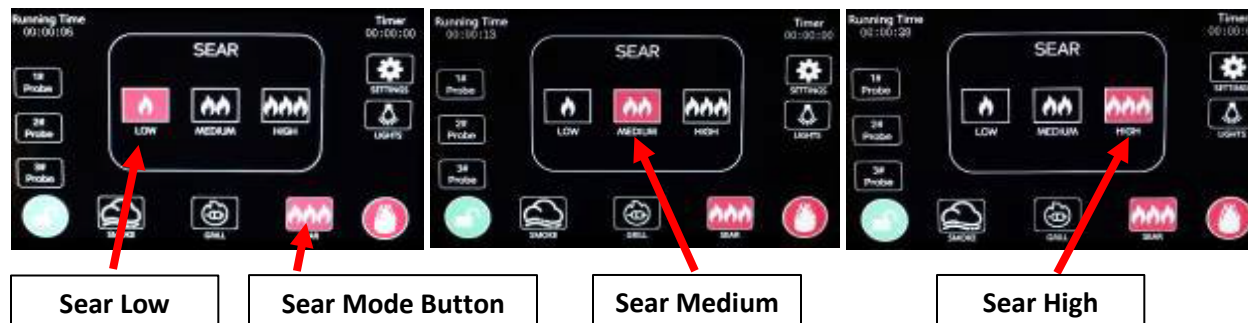
- **SMOKE Mode** -Target Temp (175F - 300F) - This mode will be used for most types of cooking. In this mode, the grill will generate a moderate amount of smoke.



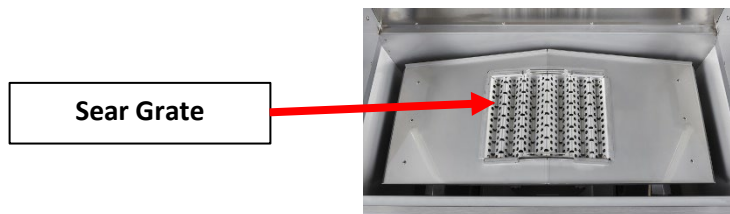
- **GRILL Mode** - Target Temp (301F - 700F (650F 28" Version) - This mode will allow you to cook at higher temperatures.



- **SEAR Mode - (Must use the Sear Grate in this mode)** - Allows you to cook directly over the flame at high temperatures to sear in the juices. To use the Sear mode, press the Sear mode icon. The grill will automatically begin the ignition process. Press the Low, Medium, or High buttons to control the sear temperatures. To exit Sear mode, press the Sear button, and the grill will go back to the last grill mode and temperature setting.

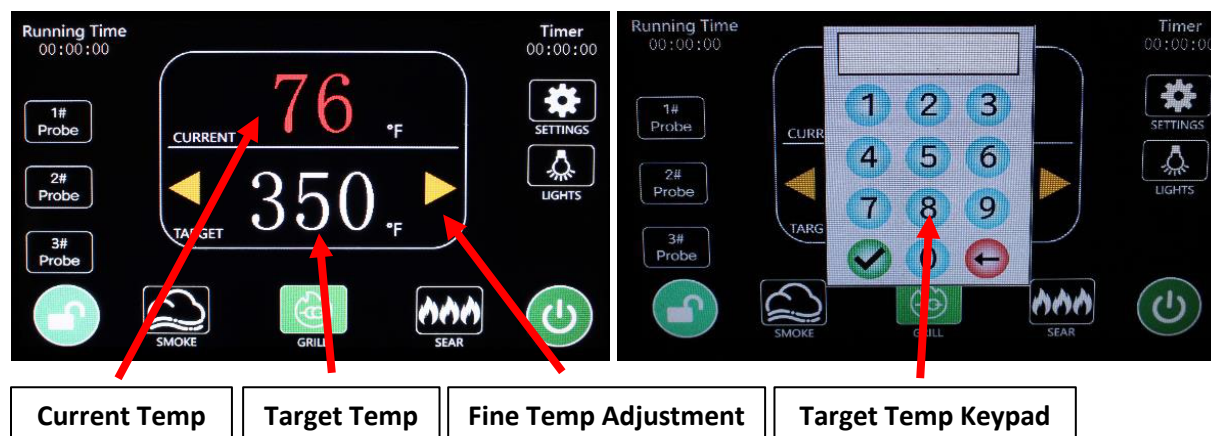


IMPORTANT: Only use the sear grate while the grill is in sear mode. Using the sear grate in smoke or grill mode will cause the grill to overheat.



Setting the Temperature

To set the grill cooking temperature, press the target area of the display, and the temperature keypad will appear. Enter the desired target temperature and press the green check button. You can also press the yellow arrows in the target area to make minor adjustments to the temperature. (Note: Smoke mode is 300 degrees and below, and Grill mode is 301 degrees and above.)



Startup and Shutdown

IMPORTANT: Before operating the grill in any capacity, ensure the burner pot is clear of any ash build-up or unburned pellets. Make sure the firebox is clean of any ash build-up or grease.

Startup

To start up your grill.

1. First, select and fill the pellet hopper with your preferred all-natural wood cooking pellets. (see "Storing and Loading Pellets")
2. Press the power button on the left side of the control panel to turn the grill on. The screen will light up, and the Coyote Logo will appear.
3. The grill will go into Startup mode. The display is locked by default. To unlock the display, press the red lock button for **3 seconds**.
4. Once in Startup mode, you can set the target temperature to the ideal setting for the food you are cooking.
5. Once your target temperature is set, press the green start icon at the bottom right of the display to fire up the grill. A flame icon will appear, and the igniter will stay on for 5 minutes by default. (The ignition time can be adjusted in the settings menu.)
6. Once the grill is ignited, the flame logo will change into a red stop icon.

Shutdown

Once you have finished cooking your food, it is time to shut down your Coyote Outdoor Living Pellet Grill.

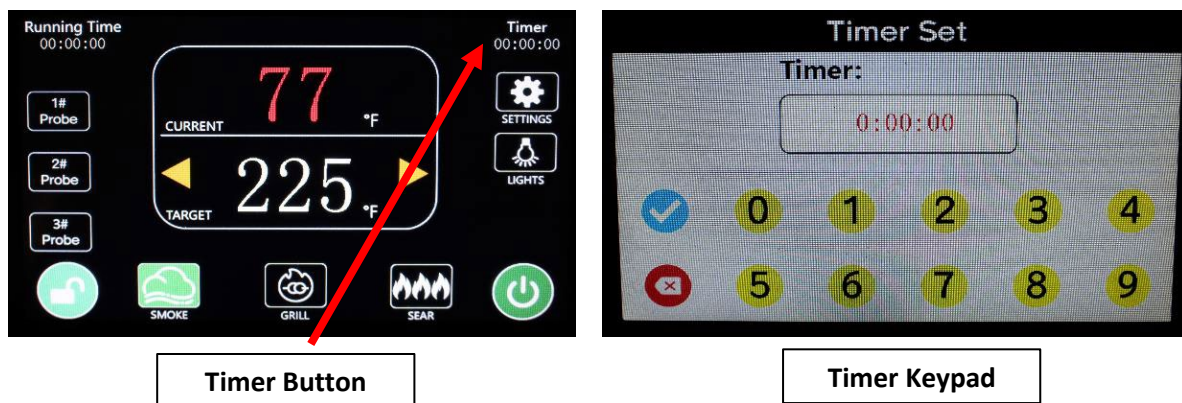
1. First, press the red stop icon. This will stop the auger and will increase the fan speed. A dialog box on the screen indicates that the grill has gone into the Cooldown mode.
2. Cooldown mode will continue until the temperature of the unit reads 160°F internally. Once 160°F has been reached, the Cooldown mode has finished, and the fan will shut off.
3. There is an exit button to manually bypass the Cooldown mode if you intend to continue grilling. *(It is not recommended to bypass the Cooldown mode.)*
4. It is now safe to power down your grill by pressing the power button on the bottom left corner of the control panel.



Using the timer

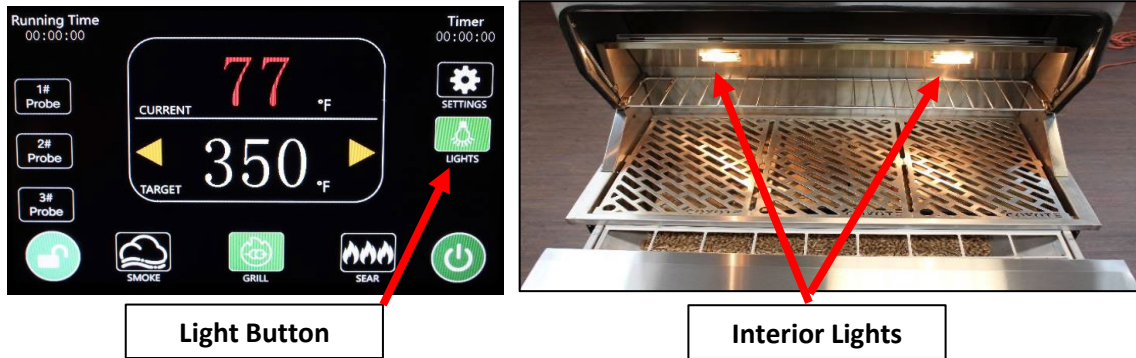
Press the timer button in the display's top right corner to use the timer, and the time keypad will appear.

(The timer does not affect the temperature and will not stop the grill when the time is up.)



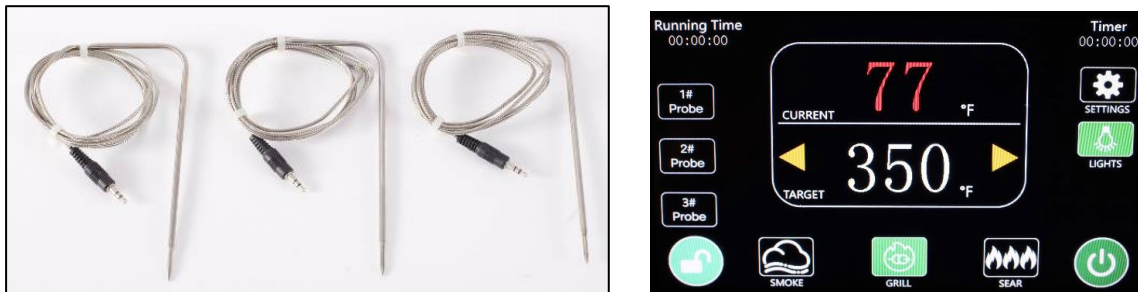
Halogen Lights

The Coyote Outdoor Living Pellet Grill comes equipped with two interior halogen lights. To turn the lights ON/OFF, press the lights button on the right side of the display. The button will be green while the lights are on. The lights turn off automatically on a 10-minute timer. The time can be adjusted in the setting menu.



Meat Probes

Your pellet grill includes three meat probes to monitor the internal temperatures of the meat you cook. Plug the probes into one of the ports on the left side of the grill panel and the other end into the meat. The probe temperatures will display on the screen. (Cover port openings when not in use.)



Settings Menu

There is a setting button on the right side of your grill display. To access the settings menu, you must enter a system password. The default password is 1234.

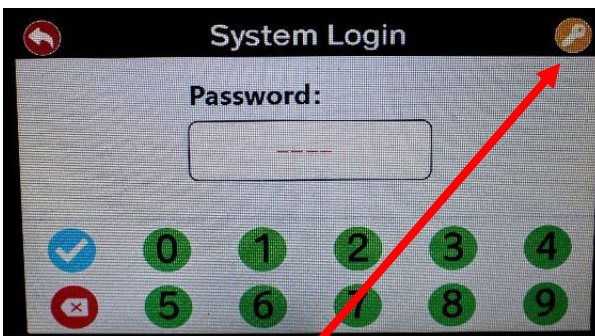


Once the menu is unlocked, several grill settings that can be adjusted.

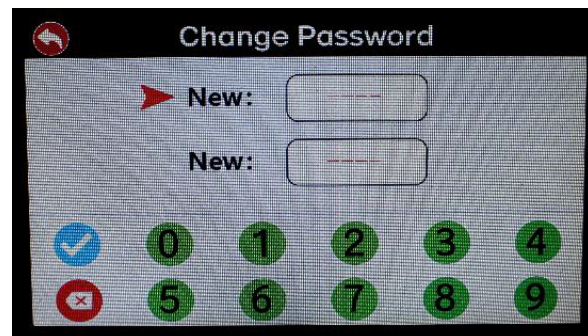
1. **Temperature** - Toggle between C and F, with F being the default.
2. **Feeding Time** – Pellets will feed for 80 seconds during the startup by default.
3. **Startup Time** - After starting, the igniter will continue heating for 300 seconds.
4. **Startup Temp Differential** - After starting and the temperature reaches >40F, and the startup succeeds; if it is under <40F after 18 minutes, a "Temperature Warning" screen will pop up.
5. **Addtl. Startup Temp Differential** - If the temperature drops 32F while the grill is running, the igniter will turn on to prevent fire from going out.
6. **Overheat Alarm** - Max heat for the 36" grill model is 700F and 650F for the 28" grill model. If the grill reaches 750F, there will be an alarm.
7. **Low Temp Alarm** -When the temperature drops 50F, a temperature warning screen will pop up. The grill will go into shutdown mode if the continue button is not pressed in 22 minutes.

Changing the Password

If necessary, you can change the system password. A yellow key icon is at the password screen's top right corner. Enter the default 4-digit password and press the key icon. The change password keypad will appear. You will be able to change your password to any 4-digit number. (If you change the password, make sure you write it down.)



Change Password Icon



Change Password Keypad

Cooking on the Grill

Preparing Food for the Grill

The table below shows general guidelines for using your new Coyote Outdoor Living Pellet Grill. We recommend experimenting with times and temperatures to get the flavor you desire. You can speed up the cooking process at a higher temperature, but this could result in a less tender product. Ensure enough time is adequately set aside to get the best results every time.

Meat Temperatures and Doneness Chart Recommended by USDA					
Meat	Rare	Medium Rare	Medium	Medium Well	Well Done
Ground Beef			160°F / 71°C		
Ground Poultry			165°F / 74°C		
Beef	125°F / 52°C	140°F / 60°C	150°F / 66°C	160°F / 71°F	165°F / 74°C
Veal	125°F / 52°C	140°F / 60°C	150°F / 66°C	160°F / 71°F	165°F / 74°C
Chicken			165°F / 74°C		
Pork			160°F / 71°C	165°F / 74°C	170°F / 77°C
Poultry			165°F / 74°C		
Lamb	140°F / 60°C	145°F / 63°C	160°F / 71°C	165°F / 74°C	170°F / 77°C
Fish			145°F / 63°C		



Always observe safe food handling and preparation practices when using this grill to prevent food-borne illnesses.

- Always cook food adequately. Undercooked foods can retain bacteria, especially if thawed or exposed to warm conditions before cooking. Use a meat thermometer or the included meat probes to monitor the internal temperature.
- 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 hold cooked food.
- Always wash all vegetables, seafood, and poultry before cooking.
- Always leave uncooked foods in the refrigerator until you can 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.
- 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 cooking on the grill, as this will dry them out.
- Turn foods infrequently. Top 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.
- Use a disposable aluminum tray filled with water, fruit juice, wine, or a marinade to add flavor and moisture to slow-cooked foods like roasts, whole chickens, turkeys, or ducks.

Controlling Flare-ups



Excessive flare-ups resulting from the build-up of grease in the bottom of the grill can overcook the food and cause a dangerous situation for you and your grill. If this should occur, **DO NOT** pour water onto the flames, which can cause the grease to splatter and could result in severe burns or bodily harm. If a grease fire occurs, close the hood, power off, and unplug the grill until the grease burns out. Use caution when opening the hood, as sudden flare-ups may occur.

To Minimize Flare-ups

- Trim excess fat from meats before cooking.
- Ensure your grill is on level ground and the grease can drain into the drip tray.
- Clean Heat Shield, Smoke/Grill Grate, and Sear Grate.

Care and Maintenance



Always wait until the grill has cooled down and turn off the power before cleaning.

Drip Trays

To prevent the accumulation of grease and debris, it is essential to regularly clean the drip trays beneath the grill.

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

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

Cooking Grates

The cooking grates can be cleaned after cooking is completed and after turning off the grill but exercise extreme caution because the grates will be hot if you clean them immediately after cooking. Always 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 mild detergent.

Heat Shield

Washing the heat shield after every use is not necessary, but periodically it is suggested you wash it in a soap and warm water solution. Do not clean the heat shield immediately after using the grill. Allow it to cool. Use a putty knife or wire brush to remove stubborn, burned-on cooking residue. Dry the heat shield thoroughly before you reinstall it in the cooking insert.

Meat Probes

Clean your meat probes after each use, being careful not to get the wires wet. The meat probes must stay clean and dry to function correctly. **Do not clean the meat probes in a dishwasher or submerge them in water.**

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. If not properly maintained, all grades of stainless steel can face surface discoloration, corrosion, and eventually rust. Any stainless steel exposed to the environment will require attention and care throughout its life to ensure its shine and structural integrity.

Cleaning the Stainless Steel and Polishing

1. Allow the grill to cool before cleaning/polishing the 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. A third-party degreaser product can be used if you have tough spots to clean.
3. Next, rinse and dry the steel thoroughly with a clean towel. Do not let the steel air dry; the standing water can cause surface discoloration.
4. The last step is to protect the unit
5. with an excellent third-party polish. Several third-party polishes on the market will help keep your grill protected from the elements longer. Most of these polishes are toxic, so only use these on the grill's exterior. Follow the instructions provided on any third-party polish products. Do not use such products on cooking grates or heat control grids.
 - a. Apply the polish to a clean paper towel and wipe with the direction of the grain in the stainless steel.
 - b. No excess liquid should be on the surface, but it is acceptable to be a little oily, as that will dissipate.
6. If your grill has developed surface discoloration or surface rust, clean the unit as stated above and use an excellent third-party polish to remove or reduce the spots. Follow the instructions provided on any third-party polish products. Coyote does not ensure or guarantee such products' performance or results.

Environmental Factors that can affect your Grill

There are several common causes for surface discoloration and corrosion on your stainless-steel outdoor equipment. If not cleaned off quickly, the below elements can affect your stainless steel:

1. Mortar (which contains lime) from the island assembly process.
2. Pool chemicals splashed onto the stainless steel (chlorine and acid will cause problems).
3. Hard water from sprinklers (chlorine in the water).
4. Salt from the ocean air/water (owners near the beach must be diligent in maintaining their outdoor stainless equipment).
5. Dust, or rust, from other metals examples are metal framing, fasteners, a pergola, or pipes.
6. Organic matters (such as certain types of food). 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 stainless-steel surface un-dried. Bleach, glass cleaners with ammonia, or hard water are examples of cleaners that can damage the finish.

Coyote Care Recommendations

1. Purchase a Coyote grill cover for your pellet grill. This will ensure that your cover is a correct fit and breathable while providing the protection needed to keep contaminants off the surface.
2. When installing the pellet grill, make sure to keep the unit covered when any masonry work is being performed. If any mortar or dust encounters the stainless, wipe it off as soon as possible and use a stainless-steel polish immediately afterward.
3. Position your stainless steel 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.

5. We recommend cleaning with microfiber cloth and warm water after every cook.
6. To clean daily, you can utilize any stainless-steel polish. In case of stains or discoloration, we suggest using soft cleanser.
7. If you do not clean or polish your grill according to the instructions above, it may permanently damage the stainless steel.

How to Remove Scratches from Your Stainless Steel

If your situation is a little more severe 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 polish the unit once you are done re-scratching the entire product you are working on. With a scratch kit, the goal is to 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, pay attention to your rolled or finished edges, as these scratch kits will ruin this finish. After using the scratch kit, you will want to follow it up with an excellent stainless polish (as mentioned before) and a dry towel for a final wipe-down. Follow all directions on any third-party stainless steel scratch kits. Coyote does not ensure or guarantee such products' performance or results.

Cleaning of the Grill Housing

1. Once every 3 to 4 bags of pellets, you should thoroughly clean the grill to keep it in top operating condition.
2. Allow the grill to cool down completely.
3. Disconnect the grill from the power source.
4. Remove and clean the cooking grids, heat shield, and burner pot.
5. Remove versa racks and wash with mild detergent and warm water.
6. Brush the inside and bottom of the grill with a stiff wire brush or putty knife.
7. Reinstall heat shield, cooking grids, burner pot, and racks as needed.
8. Reconnect the grill to the power source.

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 tray, and a grease fire may occur.

Maintenance Guidelines

1. Keep the 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. Keep the grill ventilation openings free and clear from debris.
4. Clean outdoor cooking appliances, including special surfaces, with recommended cleaning agents, if necessary.

Troubleshooting the Grill

General Troubleshooting

Pellet Jams

It is common for all pellet grills to run into pellet jams. Pellet jams occur when the wood pellets get stuck in the auger or chute and do not fall into the burner pot. Wet pellets or incorrect burner pot placement are typical causes of pellet jams. If you notice that your grill is not getting hot enough, will not light, the flame keeps going out, or the pellets are not feeding, it could be a sign of a pellet jam.

To prevent pellet jams, you should always use high-quality pellets. Keep the hopper clean and debris free, and regularly check for any signs of wear or damage to the auger or chute. We do not recommend using the hopper for pellet storage.

You will need tools to clear a pellet jam, including a screwdriver, pliers, and a vacuum cleaner. You should also wear protective gloves to prevent injury.

Check for a pellet jam if any of the following conditions occur:

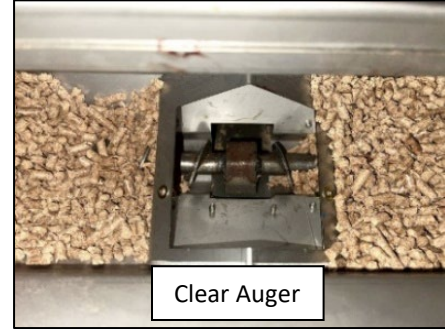
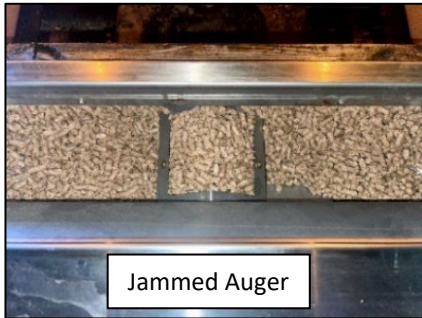
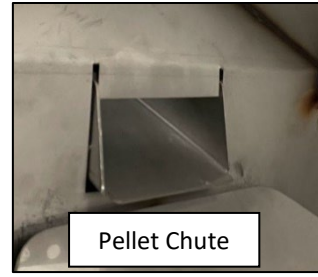
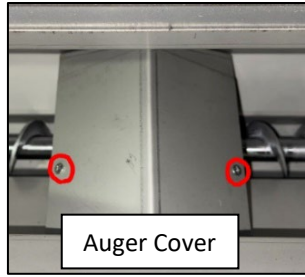
- The grill will not get hot enough.
- The grill does not ignite.
- The flame goes out.
- Pellets are not feeding.

Steps to Clear a Pellet Jam

1. Turn off the power to the grill.
2. Remove the hopper grate and the auger cover in the center of the hopper with a Phillips head screwdriver to access the auger and chute.
3. If there are pellets under the auger cover, you have a pellet jam. Use a screwdriver or pliers to loosen jammed pellets and remove them with a vacuum cleaner. You should clear out all jammed pellets until there are none left under the auger cover.
4. Clean out any remaining debris in the pellet chute.
5. Replace the auger cover and hopper grate.
6. Power on the grill to resume cooking.



Hopper Grate



**** Note:** If you continue to have multiple pellet jams after clearing, please contact customer support. ******

Burner Pot Placement

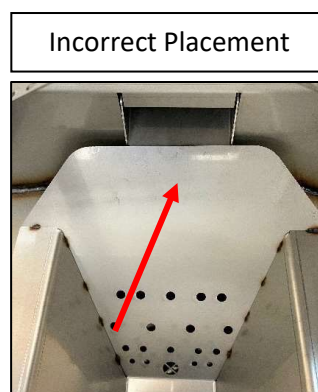
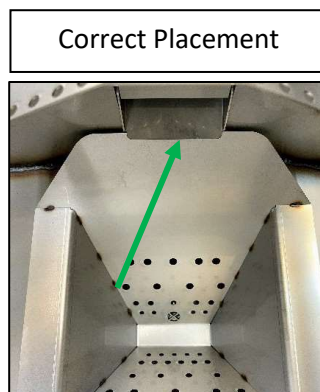
Improper placement of the burner pot can cause ignition issues and pellet jams, preventing the grill from working properly. To avoid these problems, ensure that the burner pot is correctly installed. If you encounter any of the following conditions, we recommend checking the installation of the burner pot:

- The pellets are not feeding.
- The grill is not getting hot enough.
- The grill does not ignite.
- The flame goes out.

To correctly install the burner pot:

- Ensure the lip of the burner pot is under the pellet chute.
- Ensure the burner pot is clean and empty before each cooking session to prevent ignition issues and overheating.

Please see below photos for illustrations.



Tips to Avoid Pellet Jams:

- Make sure the burner pot is installed correctly.
- Make sure the pellets inside of the hopper do not get wet.
- Do not use the hopper for pellet storage.

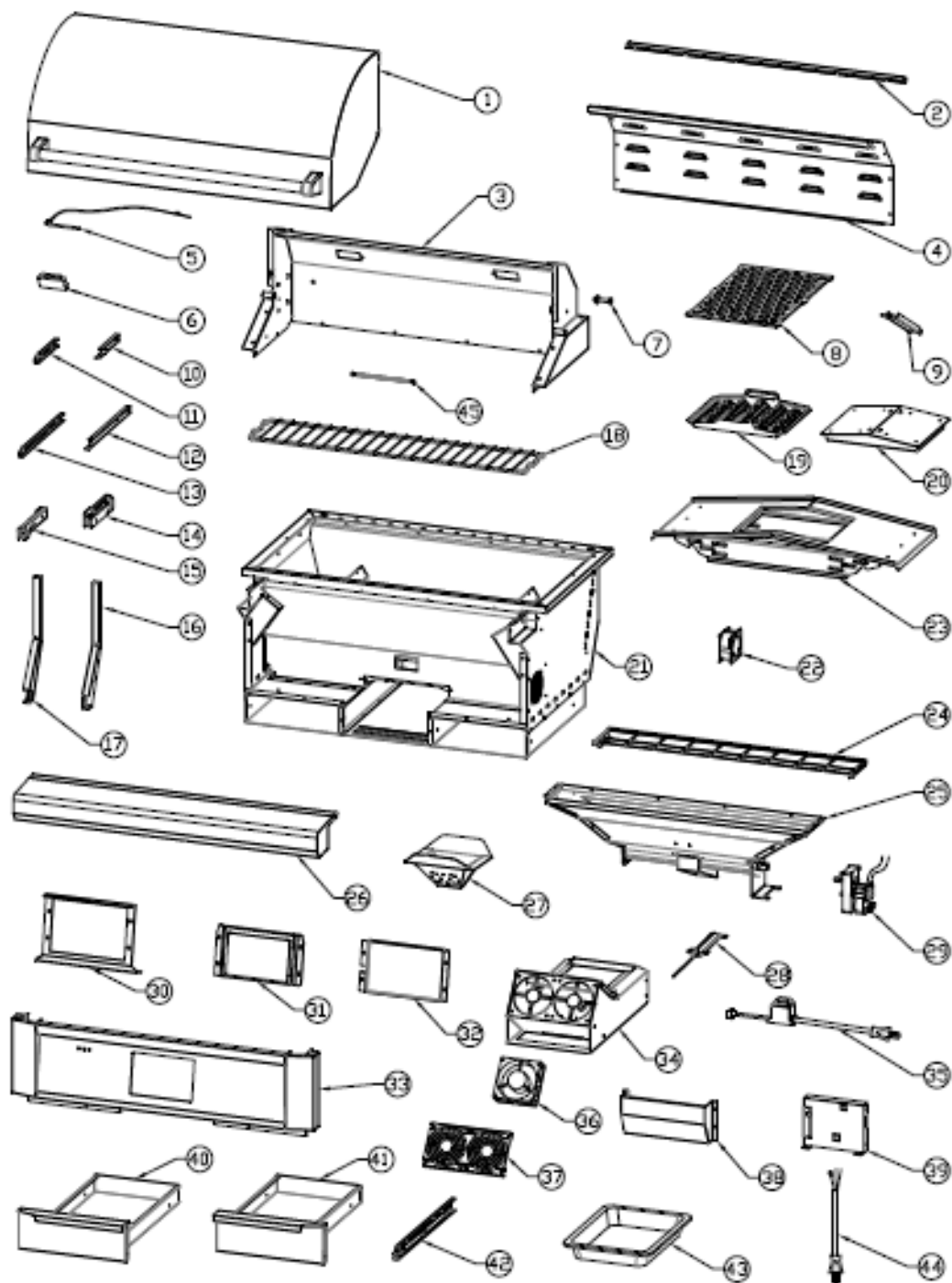
Troubleshooting

If the grill does not function properly, use the chart below to assist in diagnosing the problem. Troubleshooting is for general purposes only. **ALWAYS ERR ON THE SIDE OF SAFETY.** If the problem still exists, contact our Coyote Customer Support line at 855-520-1559.

Problem:	Possible Causes and Solutions:
Flare-ups	<ul style="list-style-type: none">• Check heat shield and cooking grates for excess food or grease buildup.• Ensure the grill is not placed directly in the wind path.• Be sure drip trays are clean (do not use aluminum foil on drip trays.)• Note: Flare-ups may be inevitable if cooking greasy foods.
Grill is Too Hot	<ul style="list-style-type: none">• Excess grease build-up causing grease fires.• Burner pot may have too many pellets at startup.• Set the grill to a lower temperature setting.• Make sure you run the entire cooldown after each cook.
Grill Will Not Turn On	<ul style="list-style-type: none">• Check to make sure the grill is plugged into a working outlet. Make sure the burner pot is clear of pellets or buildup.• Ensure the ON/OFF button is turned on.
Grill Shuts Off	<ul style="list-style-type: none">• Adjust the low temp alarm in the setting menu. (Default is 5 minutes)• Remove all contents from the grill and check the burner pot placement.• Check for a pellet jam.• If the problem still exists, contact our Coyote Customer Support at 855-520-1559.

Parts Listing

Exploded Parts List



C1P28 Parts Listing				C1P36 Parts Listing			
No.	Description	Qty	Part Number	No.	Description	Qty	Part Number
1	Hood	1	C1P28001	1	Hood - C1P36	1	C1P36001
2	Wind Guard - C1P28	1	C1P28002	2	Wind Guard - C1P36	1	C1P36002
3	Lower Hood - C1P28	1	C1P28003	3	Lower Hood - C1P36	1	C1P36003
4	Rear Panel - C1P28	1	C1P28004	4	Rear Panel - C1P36	1	C1P36004
5	Temperature Probe	1	C1P00005	5	Temperature Probe	1	C1P00005
6	Haolgen Light	2	C1P00006	6	Haolgen Light	2	C1P00006
7	Hood Mounting Bolt	2	C1P00007	7	Hood Mounting Bolt	2	C1P00007
8	Cooking Grate - C1P28	3	C1P28008	8	Cooking Grate - C1P36	3	C1P36008
9	Grate Removal Tool	1	C1P00009	9	Grate Removal Tool	1	C1P00009
10	Small Warming Rack Bracket Right	1	C1P00010	10	Small Warming Rack Bracket Right	1	C1P00010
11	Small Warming Rack Bracket Left	1	C1P00011	11	Small Warming Rack Bracket Left	1	C1P00011
12	Large Warming Rack Bracket Right	1	C1P00012	12	Large Warming Rack Bracket Right	1	C1P00012
13	Large Warming Rack Bracket Left	1	C1P00013	13	Large Warming Rack Bracket Left	1	C1P00013
14	Pellet Drawer Slide Right	1	C1P00014	14	Pellet Drawer Slide Right	1	C1P00014
15	Pellet Drawer Slide Left	1	C1P00015	15	Pellet Drawer Slide Left	1	C1P00015
16	Trough right	1	C1P00016	16	Trough right	1	C1P00016
17	Trough left	1	C1P00017	17	Trough left	1	C1P00017
18	Warming Rack - C1P28	3	C1P28018	18	Warming Rack - C1P36	3	C1P36018
19	Sear Grate	1	C1P00019	19	Sear Grate	1	C1P00019
20	Smoking Grate	1	C1P00020	20	Smoking Grate	1	C1P00020
21	Firebox - C1P28	1	C1P28021	21	Firebox - C1P36	1	C1P36021
22	Firebox Fan	1	C1P00022	22	Firebox Fan	1	C1P00022
23	Heat Shield - C1P28	1	C1P28023	23	Heat Shield - C1P36	1	C1P36023
24	Hopper Baffle - C1P28	1	C1P28024	24	Hopper Baffle - C1P36	1	C1P36024
25	Hopper - C1P28	1	C1P28025	25	Hopper - C1P36	1	C1P36025
26	Hopper Cover - C1P28	1	C1P28026	26	Hopper Cover - C1P36	1	C1P36026
27	Burner Pot	1	C1P00027	27	Burner Pot	1	C1P00027
28	Igniter	1	C1P00028-1	28	Igniter	1	C1P00028-1
29	Auger Motor	1	C1P00029	29	Auger Motor	1	C1P00029
30	LCD Mounting Panel	1	C1P00030	30	LCD Mounting Panel	1	C1P00030
31	LDC Panel	1	C1P00031-HS	31	LDC Panel	1	C1P00031-HS
32	LCD Screen Shield	1	C1P00032	32	LCD Screen Shield	1	C1P00032
33	Control Panel - C1P28	1	C1P28033	33	Control Panel - C1P36	1	C1P36033
34	Fan Assembly - C1P28	1	C1P28034	34	Fan Assembly - C1P36	1	C1P36034
35	Transformer	1	C1P00035	35	Transformer	1	C1P00035
36	Fan Assembly - C1P28	2	C1P00036	36	Fan Assembly - C1P36	2	C1P00036
37	The Fan Cover - C1P28	1	C1P28037	37	The Fan Cover - C1P36	1	C1P36037
38	Inlet Shield	1	C1P00038	38	Inlet Shield	1	C1P00038
39	Circuit Board Box - C1P28	1	C1P28039-HS	39	Circuit Board Box - C1P36	1	C1P36039-HS
40	Drip Tray Drawer Left - C1P28	1	C1P28040	40	Drip Tray Drawer Left - C1P36	1	C1P36040
41	Drip Tray Drawer Right - C1P28	1	C1P28041	41	Drip Tray Drawer Right - C1P36	1	C1P36041
42	Drawer Glide	4	C1P00042	42	Drawer Glide	4	C1P00042
43	Drip Pan - C1P28	2	C1P28043	43	Drip Pan - C1P36	2	C1P36043
44	Power Cord	1	C1P00044	44	Power Cord	1	C1P00044
45	Hood Spring	2	C1P00045	45	Hood Spring	2	C1P00045

Wiring Diagram

