



# Coyote Stainless Steel Pellet Grill

## Use and Care Manual

*For use with Natural Wood Pellets*



C2P28



C2P36



C2P28-FS



C2P36-FS



Certified to UL SUBJECT 2728A

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.

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COYOTE OUTDOOR LIVING, INC.

2615 EBeltline Rd. Carrollton, TX, 75006

## Welcome, and Congratulations!

### Welcome & Congratulations!

Congratulations on purchasing a Coyote Outdoor Living Pellet 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 Grill: Please register your grill at [www.CoyoteOutdoor.com](http://www.CoyoteOutdoor.com). Registration ensures you receive updates and personalized support for your 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 grill:

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

This manual provides specific operating instructions for your pellet grill model. While it covers most scenarios, applying common sense and exercising caution when installing, using, or maintaining your appliance is essential.

### Need a Replacement Manual?

1. Download a replacement at [www.CoyoteOutdoor.com](http://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 pellet grill for years!

Welcome to the Coyote family!





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



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## 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 for Coyote Grills



## WARNING

### Intended Use

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

### Fire and Explosion Prevention

- Ventilation and Combustion: Use the 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 grill, free from flammable liquids and materials such as cleaning fluids, gasoline, or lighter fluid.
- Wind Conditions: Avoid using the grill in windy conditions. Use a windbreak in a windy area (e.g., oceanfront or mountaintop). Adhere to clearance guidelines.
- Drip Tray Usage: Always grill with the drip tray properly in place to prevent grease fires or explosions.

### Burn and Injury Prevention

- Supervision: Never leave the grill unattended while in use.
- Child and Pet Safety: Keep children and pets away from the grill, especially when it is hot.
- Burn Hazards:
  - Avoid leaning over an open grill, 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 grill hood 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 pellet 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 Grill: Never move it while it is hot or in use.
- Container Safety: Never heat unopened glass or metal containers on the grill, as pressure buildup may cause the container to burst.
- Regular Maintenance: Inspect the grill regularly for grease buildup, leaks, or signs of wear.
- Only a qualified technician should perform repairs or replacements.

#### Emergency Procedures

- Burner Outages: If a burner goes out, turn all control knobs to the OFF position, fully open the hood, and let the grill air out before attempting to relight.
- Fire Precautions: Always have an ABC fire extinguisher nearby and accessible when using the grill.

#### Additional Guidelines

- Alcohol and Drug Use: Never operate the 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.

#### Key Reminders

- Keep the grill in a well-ventilated outdoor area, free of combustible materials.
- Never leave the 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](http://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.

# 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 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 Shield
- Stainless Steel Frame/Housing

#### One Year

- Igniter
- 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 Grill, follow these steps:

- Contact the Warranty Service Center: Phone: 855-520-1559
- Email: [support@coyoteoutdoor.com](mailto:support@coyoteoutdoor.com)
- Website: [www.coyoteoutdoor.com](http://www.coyoteoutdoor.com) (Warranty claims can be submitted online.)
- Provided With 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 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.

## 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
C2P28	28" (711)	8,000/Per Lb.	Yes
C2P36	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 must be electrically grounded in accordance with local codes when installed. 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 CSAC22.1, 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 the 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: **DANGER**

**Outdoor Use Only:** Always install the grill in a well-ventilated outdoor area. If placing the grill in an enclosed space such as a garage, shed, or breezeway, ensure it is equipped with a properly approved ventilation system.

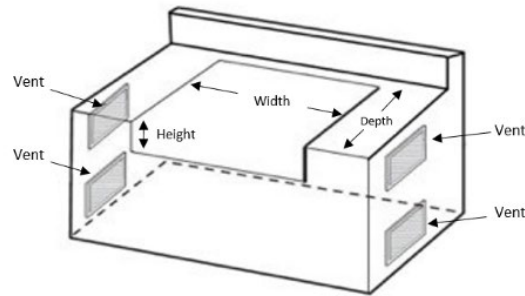
**Minimum Ambient Operating Temperature: 0°F (-17.8°C)**

### **Definition of Outdoor Installation:**

- An appliance is considered outdoors if installed with shelter no more inclusive than with walls on three sides but with no overhead cover; all openings must be permanently open; sliding doors, garage doors, windows, or screened openings are not considered permanent openings.
- An appliance is considered to be outdoors if installed with shelter no more inclusive than within a partial enclosure that includes an overhead cover and no more than two sidewalls. The sidewalls may be parallel, as in a breezeway, or at right angles to each other; all openings must be permanently open; sliding doors, garage doors, windows, or screened openings are not considered as permanent openings.
- An appliance is considered to be outdoors if installed with shelter no more inclusive than within a partial enclosure that includes an overhead cover and three sidewalls, as long as 30% or more of the horizontal periphery of the enclosure is permanently open. All openings must be permanently open; sliding doors, garage doors, windows, or screened openings are not considered as permanent openings.

**Smoke Ventilation:** Choose a location where smoke can disperse quickly to avoid inhalation of potentially harmful 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
C2P28	16 ½"	26 ¼"	23"	31"	28"	27"	No	Qty 1
C2P36	16 ½"	34 ¼"	23"	31"	36"	27"	No	Qty 1

### Ventilation Requirements for Proper Operation of Your Coyote Pellet Grill

Ensuring proper ventilation is essential for your Coyote Pellet Grill's safe and efficient operation. Poor ventilation can lead to performance issues, pose safety hazards, and void the manufacturer's warranty.



#### Key Ventilation Guidelines

##### 1. Mandatory Ventilation

- Proper ventilation ensures optimal grill performance and safety for you and your guests.
- Failure to provide adequate airflow can cause low temperatures, fluctuating performance, flameouts, soot buildup, and increased risk of injury or death.

##### 2. Island Installations

- When installing the grill in an island, the island must include the following:
  - Minimum of 2 ventilation openings, preferably 4, each at least 20 square inches in size.
  - These vents should provide access to fresh air from outside, ensuring airflow around the grill body.
- Consider wind direction and weather conditions when planning your outdoor kitchen layout to optimize ventilation and grill performance.

## Clearance Requirements

### 1. Non-Combustible Materials

- Coyote grills can be placed directly on or near non-combustible materials if ventilation requirements are met.
- Wall Clearance:
  - If a wall or partition is behind the grill, maintain a minimum clearance of 7 inches to allow proper ventilation.
  - If no wall or partition is present, allow at least 3¼ inches behind the unit for the hood to open fully.

### 2. Combustible Materials

- Maintain at least 12 inches of clearance from combustible materials to ensure safety and maintain the grill's warranty.
- Under Combustible Covers:
  - A grill can only be installed under combustible material with an approved ventilation hood directly above it.
  - The hood must:
    - Be UL-certified for outdoor use and installed per the manufacturer's specifications.
    - Be mounted at least 30 inches above the cooking surface.
    - Extend at least 6 inches wider than the grill frame (3 inches on each side).

### 3. Insulated Jackets

- If the grill is installed within 12 inches of combustible material, use a Coyote insulated jacket to protect the grill island from heat.
- Failure to use an insulated jacket will void the warranty and compromise safety.

## Built-in Installations

### 1. Masonry Enclosures

- Built-in grills are designed to slide into cutout openings and rest on the grill's frame.
- For non-combustible islands, no bottom deck is required to support the grill.
- NOTE: THE POWER PLUG IS ON THE RIGHT SIDE AND MUST BE PLUGGED AFTER THE GRILL IS INSTALLED.

### 2. Ventilation Requirements

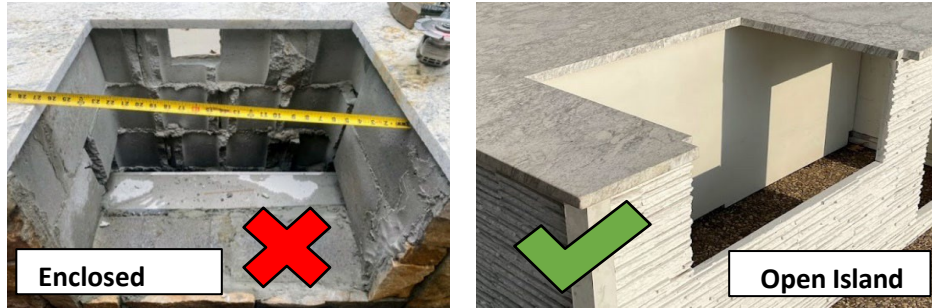


- The enclosure must include at least two ventilation openings, each at 20 square inches.
- If installed in an enclosed island:
  - Ventilation openings must be present on each side of the enclosure.
  - Allow 3 inches of clearance on each side and ¼ inch below the grill to avoid blocking the grill's vents.

### 3. Countertop Requirements

- The countertop must be flat and level relative to the floor to ensure proper installation and performance.





(Note: Island Ventilation is not shown in photos.)

#### High Elevation Installation

- Optimal Performance: Coyote grills operate efficiently at altitudes of 0–2000 feet above sea level.
- Moderate Elevations: Performance changes are minimal at 2000–4000 feet, but cooking times may slightly increase.
- High Altitudes: Above 4000 feet, longer cooking times may be noticeable.
  - For high-elevation inquiries, contact Coyote Customer Service for guidance.

## Electrical Requirements

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

### WARNING

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

### WARNING

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

#### Electrical Grounding Instructions

To ensure your safety, the Coyote outdoor cooking appliance has a three-prong (grounding) plug to protect against electrical shock hazards. Always plug it into a properly grounded three-prong outlet. Never cut or remove the grounding prong from the plug, compromising safety.

#### Important Guidelines for Electrical Safety

##### **Electrical Safety:**

1. To protect against electric shock, do not immerse cord or plugs in water or other liquid.
2. Unplug from the outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
3. Do not operate any outdoor cooking gas appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Contact the manufacturer for repair.
4. Do not let the cord hang over the edge of a table or touch hot surfaces.
5. Do not use an outdoor cooking gas appliance for purposes other than intended.
6. When connecting, first connect the plug to the outdoor cooking gas appliance, then plug the appliance into the outlet.
7. Never remove the grounding plug or use it with an adapter of two prongs.
8. Use only extension cords with a three-prong grounding plug, rated for the power of the equipment, and approved for outdoor use with a W-A marking.

## Components



**DANGER**



**WARNING**



- ALWAYS ensure the area around the grill is clear of flammable substances such as gasoline, yard debris, wood, etc.
- ALWAYS ensure 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.

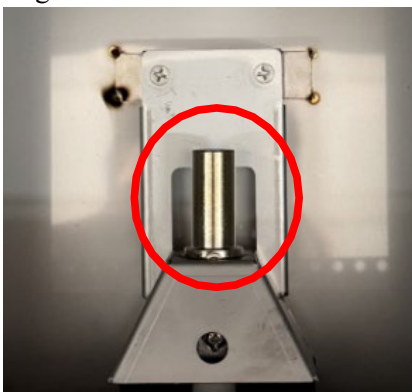


**DANGER**

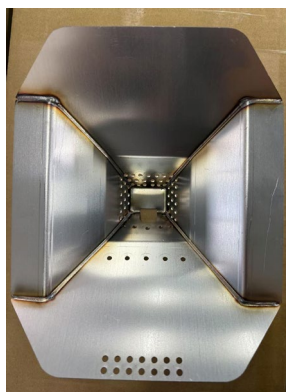


**Keep any electrical supply cords and the fuel supply hose away from any heated surfaces.**

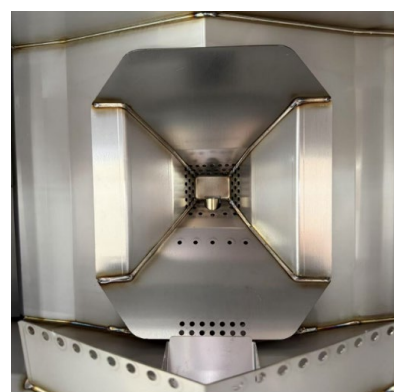
### Heating Element & Burner Pot



Igniter



Burner Pot



Burner Pot Installed

### Igniter

- The igniter is located inside the igniter tube and is a key component for lighting the grill.
- Pellets are directly heated by the igniter, effectively igniting the pellets in the burner pot for quick and efficient startup.

### Burner Pot

- The burner pot, when removed from the grill, is a critical area for maintenance.
- Before each cooking session, ensure the burner pot is clean and debris-free to maintain consistent performance and prevent issues during operation.

### Burner Pot Installed

- Once installed, the burner pot sits directly above the heating element, ready to receive pellets.
- Pellets are fed into the burner pot through the chute on the front interior panel, ensuring a steady fuel supply during cooking.

By regularly inspecting and maintaining these components, you can ensure reliable ignition and optimal grill performance.

### Heat Shield with Smoke/Grill and Sear Grate



### Heat Shield

- The illustration removes the heat shield to display the opening where the smoke/grill or sear grate is inserted.
- It is designed to distribute heat evenly for indirect cooking.
- Regular maintenance is essential:
  - Prevent grease buildup on the heat shield to ensure optimal performance and safety.
  - Use a small scraper to clean the surface as needed.

### Smoke/Grill Grate

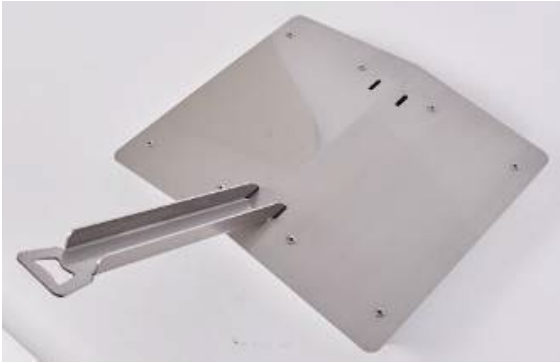
- The smoke/grill grate is installed within the heat shield for indirect cooking.
- This grate is designed explicitly for smoke and grill modes, ideal for slow cooking, smoking, or general grilling.
- Important Usage Notes:
  - Do not use the smoke/grill grate during sear mode.

### Sear Grate

- The sear grate is installed within the heat shield for direct heat cooking, perfect for high-heat applications like searing steaks, cooking quick hamburgers, or other fast-cooking tasks.
- Important Usage Guidelines:
  - Always use the sear grate in sear mode and keep the lid open during operation.
  - Do not use the sear grate while the grill is set to smoke or grill modes.

Properly using and maintaining these components can ensure optimal performance and versatility for all your cooking needs.

### 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

The Versa-Rack system offers flexibility with two sets of brackets for versatile cooking options:

1. Bracket and Rack Options:
  - The first set includes shorter brackets and one rack.
  - The second set features more extended brackets and two additional racks for expanded cooking capacity.
2. Bracket Removal:
  - To remove the brackets, lift them from the front and slide them forward to disengage.
3. Adjustable Levels:
  - The Versa-Rack system allows cooking on two levels, offering more versatility to suit your grilling needs.



# Storing and Loading Pellets

## Pellet Selection and Usage

Always use 100% natural, food-grade BBQ wood pellets to achieve optimal grilling performance.

These pellets:

- Are no thicker than the eraser on a pencil.
- Burn cleanly, producing approximately 8000 BTUs per pound.
- Leave minimal ash residue (0.3 lbs per 40-lb bag) with low moisture content (5–7%).
- Are environmentally friendly and carbon neutral.

Experiment with different pellet flavors to discover your preferred taste profiles. Various wood pellets are available to suit different foods.

## Usage Tips

- Begin with a small amount of pellets and add more as needed during cooking.
- Clean the grill after every use to prevent grease and ash buildup, which can lead to potential fire hazards.

## Pellet Flavor Guidelines

- Apple: Mild, sweet flavor that complements chicken, pork, lamb, and seafood.
- Cherry: Slightly sweet and fruity, ideal for chicken, pork, beef, and vegetables.
- Hickory: Bold, smoky, perfect for pork, beef, and lamb.
- Maple: Mild, sweet flavor that pairs well with chicken, pork, beef, and vegetables.
- Mesquite: Intense, smoky flavor, best suited for beef, lamb, and seafood.
- Oak: Balanced, mild, smoky flavor, versatile for chicken, pork, beef, and lamb.
- Pecan: Mild, nutty flavor, excellent for chicken, pork, and beef.

By selecting the appropriate wood pellets for your desired flavor profile, you can elevate the taste of your dishes while ensuring consistent grill performance.

## Pellet Storage Tips

- **Keep Pellets Dry:** Always store your wood pellets in a dry location to prevent them from absorbing moisture. Exposure to moisture can:
  - Reduce heat output.
  - Cause the pellets to swell and break apart, rendering them unusable.
- **Use Proper Storage Containers:** Store pellets in a moisture-proof, resealable tub or bucket to maintain quality and ensure optimal performance.
- **Avoid Using the Hopper for Storage:** The hopper is not designed for long-term pellet storage. Storing pellets in the hopper can lead to moisture absorption and blockages in the feeding mechanism.

Following these storage recommendations can protect your pellets and ensure consistent grilling results.

### Filling the Hopper and Auger

Before cooking, the hopper must be filled with pellets to supply the grill's heating system.

### Dual Auger and Pellet Hopper

- The pellet drawer at the front of the grill slides out on glides for easy access and ensures a secure closure.
- The drawer houses the dual auger system and the pellet hopper, designed to feed pellets to the burner pot efficiently.

### Filling the Pellet Hopper

- Use a scoop or bucket to add pellets into the hopper carefully.
- The hopper can be filled up to the grate level for longer cooking sessions if needed.
- Ensure no pellets fall inside the grill or underneath the burner pot, which could affect performance or create a fire hazard.

### Full Pellet Hopper

- After filling the hopper, securely close the pellet drawer to maintain a proper seal.
- Important: While the hopper is designed to hold pellets during operation, using it for long-term pellet storage is not recommended.

You can ensure consistent pellet feeding and optimal grilling performance by adequately filling and maintaining the hopper.

Dual Auger



Pellet Hopper



Full Pellet Hopper



# Quick Start Guide

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

## Starting and Operating the Grill

1. Prepare the Grill
  - Plug in the power cord.
  - Install the heat shield and cooking grates, then close the lid.
2. Power On
  - Press the power button on the control panel's left side.
3. Unlock the Display
  - Press and hold the red unlock icon on the left side of the display for 3 seconds.
4. Set the Target Temperature
  - Tap the temperature digits on the display to bring up the keypad.
  - Enter your desired target temperature. (See the “Setting the Temperature” section on page 20 for additional details.)
5. Start the Grill
  - Press the green start button on the right side of the display.
  - The icon will change to a red flame, indicating the igniter is active.
6. Heating Up
  - Within 3 to 5 minutes, the grill will produce smoke.
  - The grill should reach the target temperature within 10 to 15 minutes. (Refer to the “Grill Modes” section on page 19 for more details.)
7. Shutdown and Cooldown
  - When cooking is complete, press the red stop icon on the display.
  - The grill will enter cooldown mode to extinguish the fire and reduce internal heat safely.



# Digital Display Instructions

## Coyote Outdoor Living Pellet Grill: Operation and Settings

The Coyote Pellet Grill features an electric auger system that feeds wood pellets from the hopper into the burner pot. A heating element and dual fans ignite them, circulating smoke and heat throughout the grill to infuse food with a unique smoky flavor.

## Turning the Grill ON/OFF

### 1. Power On

- Plug in the power cord.
- Press the power button on the left side of the control panel to turn the grill on. The button will illuminate orange while the grill is powered on.
- The screen will display the Coyote logo upon startup.

**Power Button Location**



### 2. Power Off

- After cooking, press the red stop button to initiate cooldown mode.
- Once the grill has cooled down, press the power button again to turn it off.

## Locking and Unlocking the Display

- The display is locked by default when the grill is powered on.
- To unlock, press the red lock icon in the bottom left corner for 3 seconds. The icon will turn green and display an "UNLOCK" message. You can now set the temperature and begin grilling.



**Lock Icon**



**Unlock Icon**

## Grill Modes

The Coyote Pellet Grill offers Smoke, Grill, and Sear Modes. These modes adjust based on the target temperature, and the grill automatically feeds pellets using smart drop technology to maintain the set temperature.

- Smoke Mode

- Target Temp: 175°F - 300°F
- Ideal for slow cooking and smoking with moderate smoke production.



Smoke Mode Icon

Smoke/Grill Grate



- Grill Mode

- Target Temp: 301°F - 700°F (650°F for 28" model)
- Suitable for high-heat grilling.



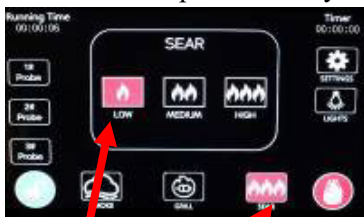
Grill Mode Icon

Smoke/Grill Grate

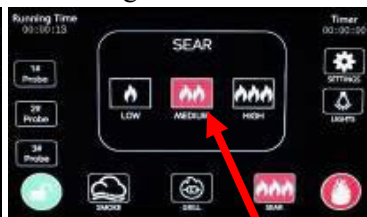


- Sear Mode

- Requires the sear grate for high-heat, direct flame cooking.
- To use Sear Mode, press the Sear Mode icon. The grill will automatically start the ignition process. Select Low, Medium, or High for sear temperatures.
- Important: Only use the sear grate in Sear Mode to prevent overheating.



Sear Low



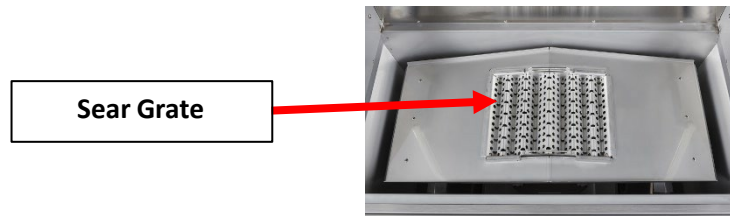
Sear Medium



Sear High

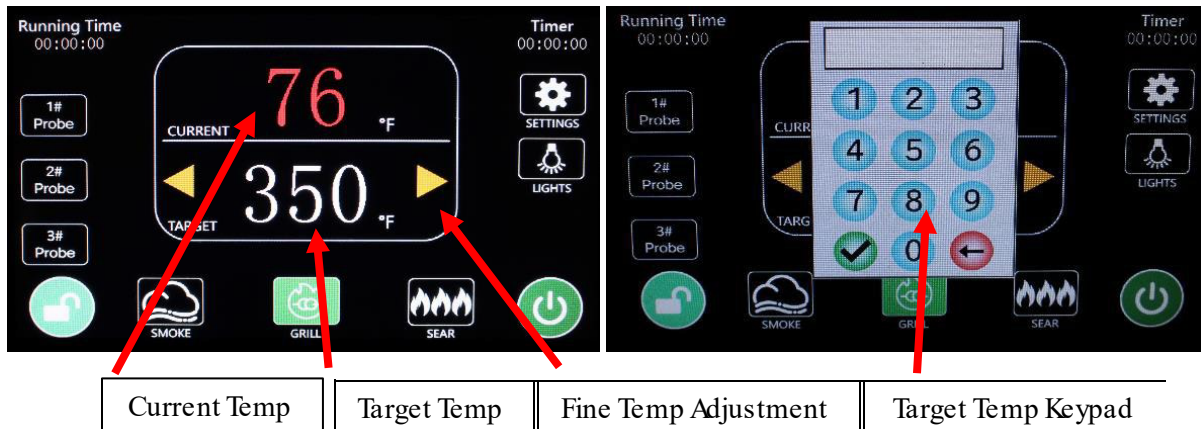
Sear Mode Button

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



### Setting the Temperature

1. Press the target area on the display screen to bring up the temperature keypad.
2. Enter your desired temperature and confirm by pressing the green checkmark.
3. You can also adjust the temperature slightly using the yellow arrows on the display.
4. Note: Smoke mode is for temperatures 300°F and below, while Grill mode is for 301°F and above.



### Startup and Shutdown

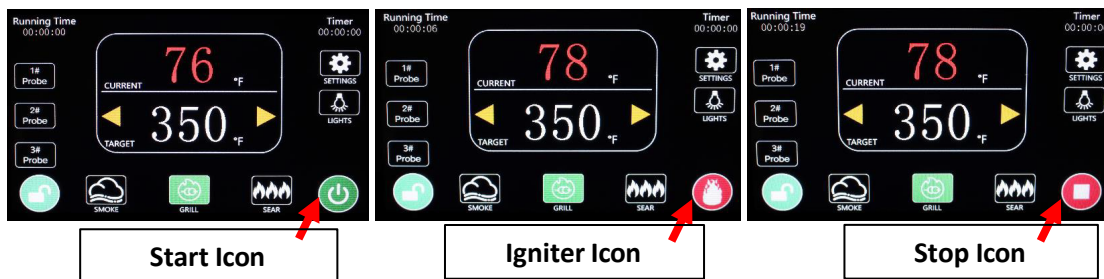
#### Startup

1. Fill the pellet hopper with your preferred all-natural wood pellets.
2. Press the power button to turn the grill on.
3. The grill will enter Startup Mode, and the display will be locked. To unlock, press the red lock button for 3 seconds.
4. Set the target temperature based on your cooking preferences.
5. Press the green start button to begin the ignition process. The flame icon will appear, and the igniter will remain on for 5 minutes by default.
6. Once ignited, the flame icon will turn into a red stop icon, indicating that the grill is ready.

#### Shutdown

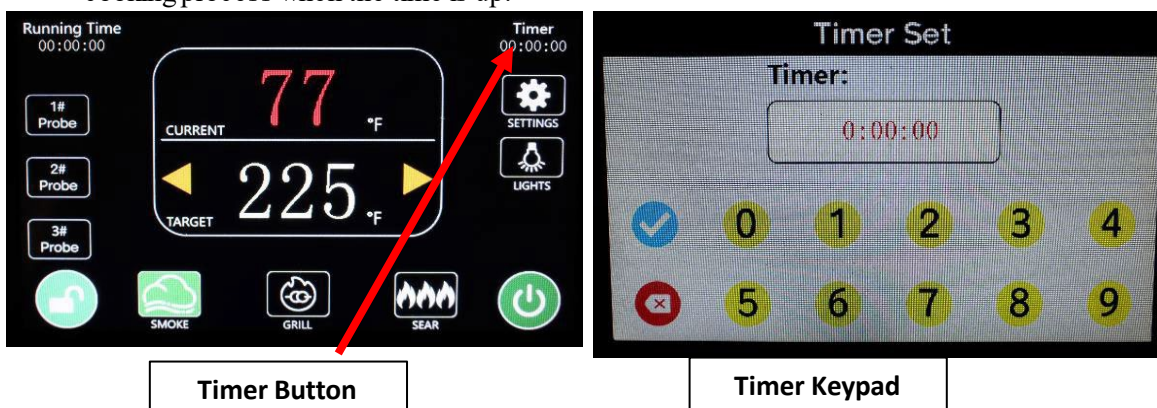
1. When cooking is complete, press the red stop button to stop the auger and increase fan speed. The grill will enter Cooldown Mode.
2. The unit will continue to run until the internal temperature reaches 160°F.
3. Once cooled, the fan will automatically shut off, and it is safe to press the power button to turn off the grill.





### Using the Timer

- To use the timer, press the timer button in the top-right corner of the display.
- Enter your desired cooking time and press the blue checkmark.
- Note: The timer does not affect the grill's temperature or automatically stop the cooking process when the time is up.



### Halogen Lights

The grill is equipped with interior halogen lights for better visibility during cooking.

- To turn the lights on/off, press the lights button on the right side of the display.
- The button will turn green when the lights are on, and they will automatically turn off after 10 minutes. The timer duration can be adjusted in the settings.



### Meat Probes

Your grill includes three meat probes to monitor the internal temperature of your food.

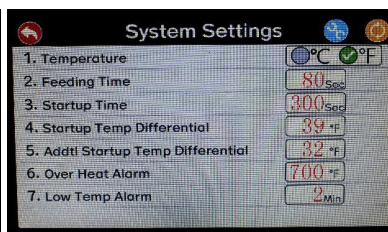
- Plug the probes into the ports on the left side of the grill and insert the other end into the meat.
- The probe temperatures will be displayed on the screen.

- Important: Cover the probe ports when not in use to maintain accuracy.

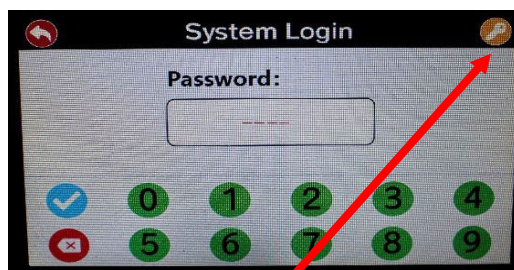


### Settings Menu

1. To access the settings menu, press the settings button on the right side of the display and enter the system password (default: 1234).
2. Once unlocked, you can adjust several settings:
  - Temperature Units: Toggle between Celsius and Fahrenheit.
  - Feeding Time: Adjust the pellet feed time (default: 80 seconds).
  - Startup Time: Modify the igniter's heating duration (default: 300 seconds).
  - Overheat Alarm: The alarm will activate if the grill exceeds 700°F for the 36" model or 650°F for the 28" model.
  - Low Temp Alarm: The grill will alert you when the temperature drops by 50°F, and the grill will enter shutdown mode after 22 minutes unless the continue button is pressed.



3. Changing the Password:
  - To change the system password, press the yellow key icon in the password screen's top-right corner. Enter the current password and then set a new 4-digit code.



Change Password

Following these detailed instructions, you can enjoy a seamless grilling experience with your Coyote Outdoor Living Pellet Grill, whether smoking, grilling, or searing your favorite dishes.



# Cooking on the Grill

## Preparing Food for the Grill

### Cooking Guidelines for Your Coyote Outdoor Living Pellet Grill

The table below provides general guidelines for cooking with your Coyote Pellet Grill. While these are useful starting points, we encourage you to experiment with times and temperatures to achieve your desired flavor and texture.

- Cooking at higher temperatures can speed up the process but may result in a less tender product.
- For optimal results, set aside sufficient time for each cooking session for consistent and flavorful results.

By balancing temperature, time, and technique, you can maximize the potential of your pellet grill and create delicious meals 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		



### Safe Food Handling and Preparation Guidelines

To prevent foodborne illnesses, always follow these food safety practices when using your Coyote Pellet Grill:

1. Cook Food Thoroughly
  - Undercooked foods can harbor harmful bacteria, especially if thawed or exposed to warm conditions before cooking.
  - Use a meat thermometer or the grill's included meat probes to monitor the internal temperature and ensure food is cooked to a safe temperature.

2. Avoid Cross-Contamination
  - Use separate plates and utensils for handling raw and cooked food.
  - Never place cooked food on a plate or surface used for raw food.
3. Clean All Utensils and Surfaces
  - Thoroughly wash all plates, cutting boards, and utensils used for raw food before reusing them for cooked food.
4. Wash Fresh Ingredients
  - Rinse all vegetables, seafood, and poultry thoroughly before cooking to remove contaminants.
5. Keep Uncooked Foods Refrigerated
  - Store raw foods in the refrigerator until you are ready to cook to prevent bacterial growth.
6. Marinate Safely
  - Always marinate meat in the refrigerator, not at room temperature.
  - Discard any leftover marinade and never reuse it to avoid contamination.

Adhering to these guidelines can ensure that your food is safe, delicious, and prepared in a hygienic manner.

#### Controlling Flare-Ups **WARNING**

Flare-ups are a natural part of grilling meat and contribute to the unique flavor of 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 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 hood and turn off the burners. Wait for the grease to burn out.
  - Use caution when reopening the hood, as flare-ups may occur suddenly.

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

# Care and Maintenance



## Cleaning and Maintenance Guidelines

Proper cleaning and maintenance of your Coyote Pellet Grill ensures its longevity and optimal performance. Follow these instructions for safe and effective cleaning:

### General Cleaning Tips

- Always allow the grill to cool completely before cleaning.
- Turn off the power and unplug the grill before cleaning.

### Drip Trays

- Regular Cleaning: Clean the drip trays after every use to prevent grease and debris buildup.
- Cooling: Ensure the drip trays have cooled before handling them.
- Weather Protection: Do not leave the grill uncovered during inclement weather.
  - Rainwater can collect inside the grill, cart, or drip trays if exposed, potentially causing grease and water to spill into the cart.
  - Use a grill cover (sold separately) to protect the grill from rain and debris.

### Cooking Grates

- Immediate Cleaning:
  - After cooking, clean the grates while they are still warm, but exercise caution.
  - Wear a barbecue mitt and scrub the grates with a damp cloth or grill brush.
- Post-Cool Cleaning:
  - Once the grates have cooled, remove them from the grill and clean them with mild detergent and warm water for easier residue removal.

### Heat Shield

- Routine Cleaning:
  - The heat shield does not require washing after every use but should be cleaned periodically.
  - Use a solution of soap and warm water for cleaning.
- Burned-On Residue:
  - Allow the heat shield to cool completely before cleaning.
  - Use a putty knife or wire brush to scrape off stubborn, burned-on residue.
- Dry Thoroughly:
  - Ensure the heat shield is completely dry before reinstalling it in the grill.

### Meat Probes

- Cleaning After Use:
  - Clean the meat probes carefully after each use, ensuring the wires stay dry.
  - Do not submerge the probes in water or clean them in a dishwasher, as this can damage their functionality.

### Stainless Steel Care and Maintenance

- **Cleaning Process:**
  1. Allow the 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 grill.

### Changing the Light Bulbs

1. Remove the screw holding the bulb lens.
2. Grip the bulb edges (not the top or bottom) and pull straight out to avoid breakage.
3. Use a clean cloth to handle the new halogen bulb to ensure longevity.
4. Please insert the new bulb and gently press it into place.
5. Wipe off any fingerprints or grease before reinstalling the lens cover.
6. Test the lights by pressing the switch.

### Annual Grill Housing Cleaning

1. Allow the grill to cool completely and disconnect the power supply.
2. Remove cooking grids, heat control grids, and burners for cleaning.
3. Wash the warming rack with mild detergent and warm water.
4. Brush the grill's interior with a stiff wire brush and wash with soapy water.
5. Remove the foil, check orifices for obstructions, and test the electrode spark.
6. Reinstall all components and reconnect the power supply.

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

### Maintenance Guidelines

1. Keep the grill area clear of combustible materials and flammable substances.
2. Ensure proper airflow for combustion and ventilation.
3. Check the burner flames regularly—they should be blue and stable, with no yellow tips or excessive noise. Address issues promptly.
4. Clean the appliance and special surfaces with recommended cleaning agents.
5. Inspect and clean burners for insect nests or blockages to prevent fires beneath the grill.

### Avoiding Rust and Scratches

- **Rust Prevention:** Use a Coyote Grill cover for protection against contaminants.
- **Keep the 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.

# Troubleshooting the Grill

## General Troubleshooting

### Pellet Jams: Causes, Prevention, and Clearing Instructions

Pellet jams are a common issue with pellet grills and occur when wood pellets become stuck in the auger or chute, preventing them from reaching the burner pot. Common causes include wet pellets or incorrect burner pot placement. Signs of a pellet jam include the grill not reaching the desired temperature, failure to ignite, the flame going out, or pellets not feeding correctly.

## Preventing Pellet Jams

- Use High-Quality Pellets: Always use premium wood pellets for pellet grills.
- Keep the Hopper Clean: Regularly inspect and clean the hopper to remove debris or dust.
- Avoid Moisture: Store pellets in a dry, sealed container to prevent moisture absorption, which can cause them to swell and jam.
- Check Components: Inspect the auger and chute for wear or damage.
- Do Not Use the Hopper for Storage: Prolonged storage of pellets in the hopper can lead to moisture buildup and potential jamming.

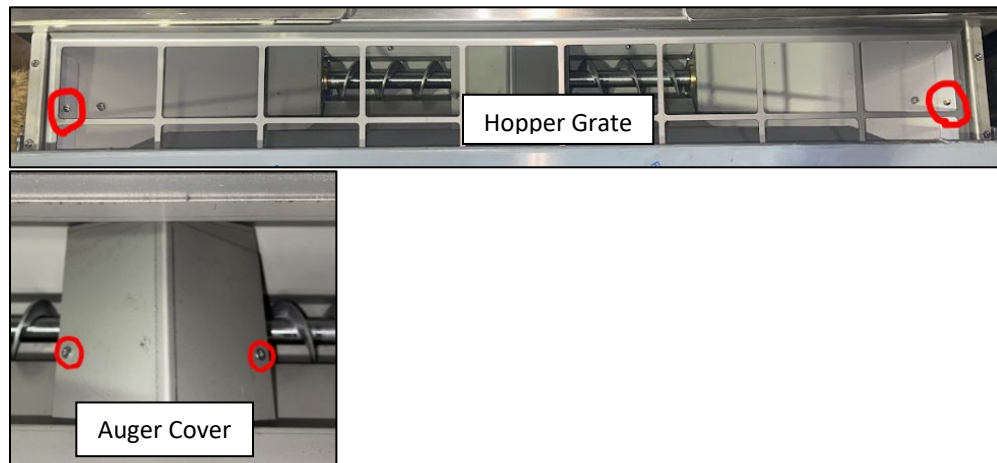
## Identifying a Pellet Jam

Check for a pellet jam if you experience any of the following:

- The grill is not reaching the desired temperature.
- The grill fails to ignite.
- The flame extinguishes during operation.
- Pellets are not feeding into the burner pot.

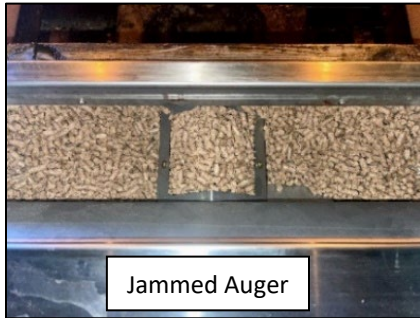
## Steps to Clear a Pellet Jam

1. Turn Off the Grill
  - Ensure the grill is powered off and unplugged before starting to prevent accidental operation.
2. Access the Auger and Chute
  - Remove the hopper grate and the auger cover in the hopper's center using a Phillips head screwdriver.



3. Identify and Clear the Jam

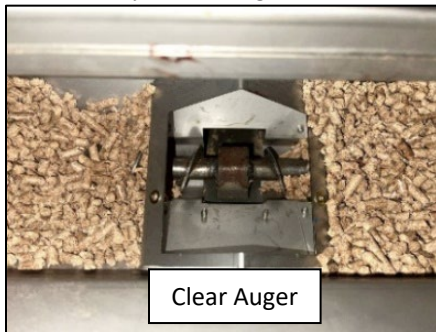
- If pellets are visible under the auger cover, you likely have a jam.



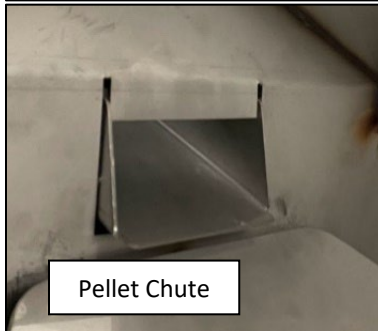
- 
- Use a screwdriver or pliers to loosen the jammed pellets.
- Remove the dislodged pellets and debris with a vacuum cleaner, ensuring the auger and chute are clear.

4. Clean the Pellet Chute

- Remove any remaining debris from the chute to ensure proper pellet flow.



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5. Reassembling the Hopper

- Reattach the auger cover and hopper grate securely.

6. Power On and Test the Grill

- Turn the grill back on and resume cooking to confirm the jam has been resolved.

Note: If you continue to have multiple pellet jams after clearing, please get in touch with customer support.

### Troubleshooting Guide

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: Flare-ups

Possible Causes and Solutions:

- Excess food or grease buildup:
  - Check the heat shield and cooking grates for residue and clean as necessary.
- Wind exposure:
  - Ensure the grill is not placed in a direct wind path, which can exacerbate flare-ups.
- Dirty drip trays:
  - Clean the drip trays regularly and avoid using aluminum foil to line them, which can alter airflow.
- Cooking greasy foods:
  - Flare-ups may occur naturally when cooking foods with high-fat content. Monitor cooking closely and adjust as needed.

#### Problem: The Grill is Too Hot

Possible Causes and Solutions:

- Grease buildup:
  - Excess grease can cause grease fires. Ensure the drip trays and other components are clean.
- Pellet overload:
  - Too many pellets in the burner pot at startup can lead to high temperatures. Clear out excess pellets before use.
- Temperature setting:
  - Set the grill to a lower temperature if overheating persists.
- Cooldown process:
  - Always run the entire cooldown cycle after cooking to prevent leftover pellets from causing excessive heat buildup.

#### Problem: The Grill Will Not Turn On

Possible Causes and Solutions:

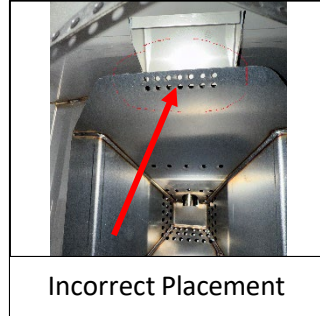
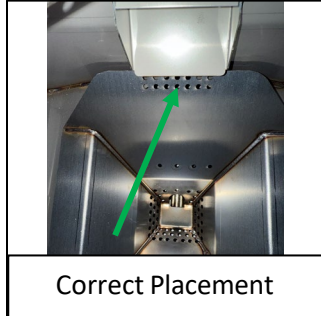
- Power supply:
  - Ensure the grill is plugged into a working outlet.
- Burner pot:
  - Check the burner pot for pellets or debris buildup and clean if necessary.
- Power button:
  - Confirm the ON/OFF button is turned on.

#### Problem: Grill Shuts Off

Possible Causes and Solutions:

- Low temperature alarm:
  - Adjust the low-temperature alarm settings in the menu. The default timeout is 5 minutes.

- Burner pot placement:
  - Remove all grill contents and ensure the burner pot is correctly positioned.

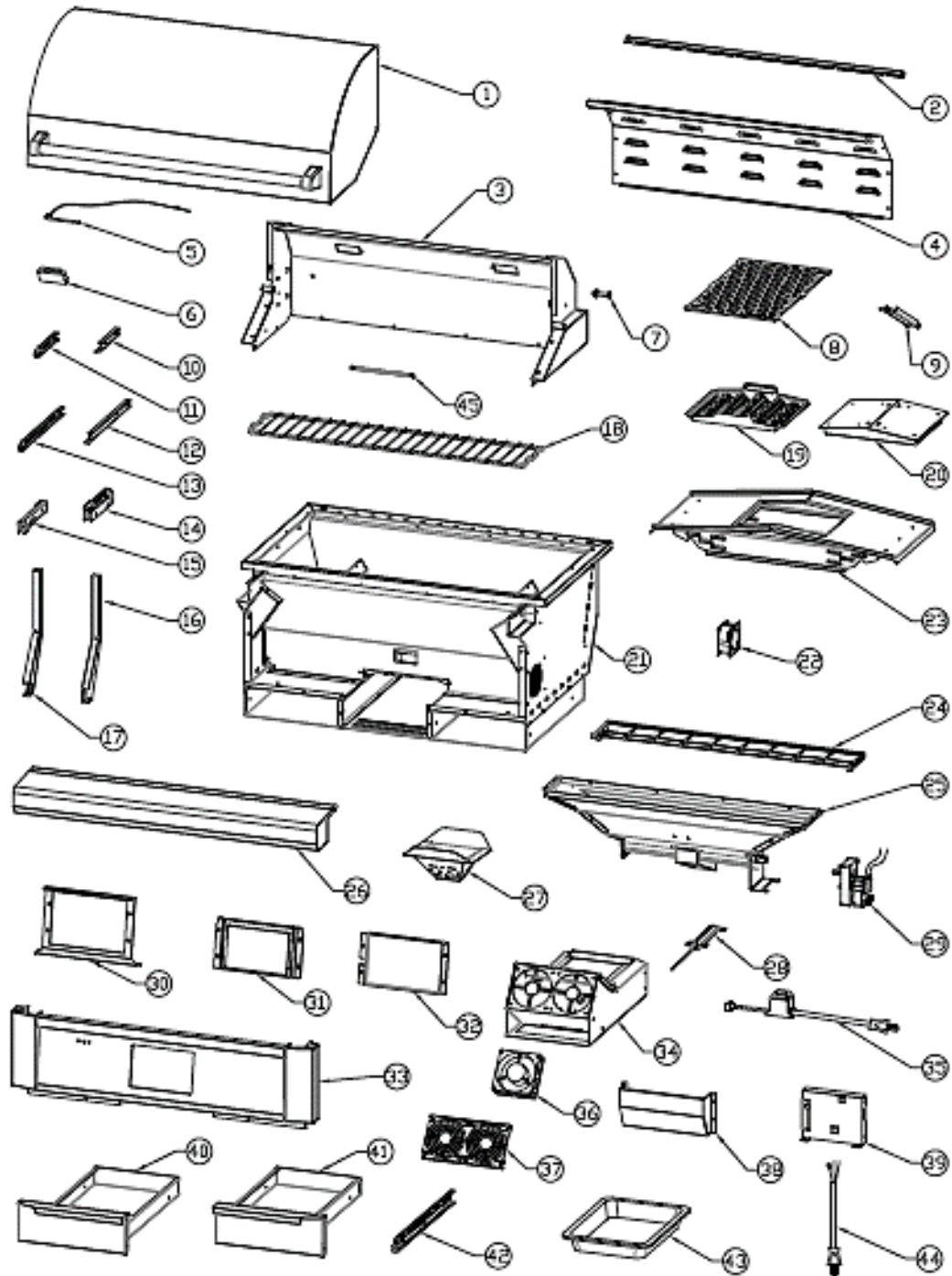


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- Pellet jam:
  - Check for a pellet jam and clear it if needed.
- Persistent issues:
  - If the problem continues, contact Coyote Customer Support at 855-520-1559 for assistance.



# Parts Listing

## Exploded Parts List



C2P28 Parts Listing					C2P36 Parts Listing			
No.	Description	Qty	Part Number		No.	Description	Qty	Part Number
1	Hood-C2P28	1	C1P28001		1	Hood –C2P36	1	C1P36001
2	Wind Guard – C2P28	1	C1P28002		2	Wind Guard – C2P36	1	C1P36002
3	Lower Hood –C2P28	1	C1P28003		3	Lower Hood –C2P36	1	C1P36003
4	Rear Panel –C2P28	1	C1P28004		4	Rear Panel – C2P36	1	C1P36004
5	Temperature Probe	1	C1P00005		5	Temperature Probe	1	C1P00005
6	Halogen Light	2	C1P00006		6	Halogen Light	2	C1P00006
7	Hood Mounting Bolt	2	C1P00007		7	Hood Mounting Bolt	2	C1P00007
8	Cooking Grate –C2P28	3	C1P28008		8	Cooking Grate – C2P36	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 –C2P28	3	C1P28018		18	Warming Rack – C2P36	3	C1P36018
19	Sear Grate	1	C1P00019		19	Sear Grate	1	C1P00019
20	Smoking Grate	1	C1P00020		20	Smoking Grate	1	C1P00020
21	Firebox –C2P28	1	C1P28021		21	Firebox –C2P36	1	C1P36021
22	Firebox Fan	1	C1P00022		22	Firebox Fan	1	C1P00022
23	Heat Shield –C2P28	1	C1P28023		23	Heat Shield –C2P36	1	C1P36023
24	Hopper Baffle –C2P28	1	C1P28024		24	Hopper Baffle –C2P36	1	C1P36024
25	Hopper –C2P28	1	C1P28025		25	Hopper –C2P36	1	C1P36025
26	Hopper Cover –C2P28	1	C1P28026		26	Hopper Cover –C2P36	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 –C2P28	1	C1P28033		33	Control Panel –C2P36	1	C1P36033
34	Fan Assembly –C2P28	1	C1P28034		34	Fan Assembly –C2P36	1	C1P36034
35	Transformer	1	C1P00035		35	Transformer	1	C1P00035
36	Fan Assembly –C2P28	2	C1P00036		36	Fan Assembly –C2P36	2	C1P00036
37	The Fan Cover –C2P28	1	C1P28037		37	The Fan Cover –C2P36	1	C1P36037
38	Inlet Shield	1	C1P00038		38	Inlet Shield	1	C1P00038
39	Circuit Board Box –C2P28	1	C1P28039-HS		39	Circuit Board Box –C2P36	1	C1P36039-HS
40	Drip Tray Drawer Left –C2P28	1	C1P28040		40	Drip Tray Drawer Left –C2P36	1	C1P36040
41	Drip Tray Drawer Right –C2P28	1	C1P28041		41	Drip Tray Drawer Right –C2P36	1	C1P36041
42	Drawer Glide	4	C1P00042		42	Drawer Glide	4	C1P00042
43	Drip Pan –C2P28	2	C1P28043		43	Drip Pan –C2P36	2	C1P36043
44	Power Cord	1	C1P00044		44	Power Cord	1	C1P00044
45	Hood Spring	2	C1P00045		45	Hood Spring	2	C1P00045
46	Wind Deflector-C2P28	1	C2P28046		46	Wind Deflector-C2P36	1	C2P36046
47	Top Warming Rack Bracket Left	1	C2P00047		47	Top Warming Rack Bracket Left	1	C2P00047
48	Top Warming Rack Bracket Right	1	C2P00048		48	Top Warming Rack Bracket Right	1	C2P00048
49	Firebox Ashtray	2	C2P00049		49	Firebox Ashtray	2	C2P00049
50	Power Entry Module	1	C2P00050		50	Power Entry Module	1	C2P00050

# Wiring Diagram

