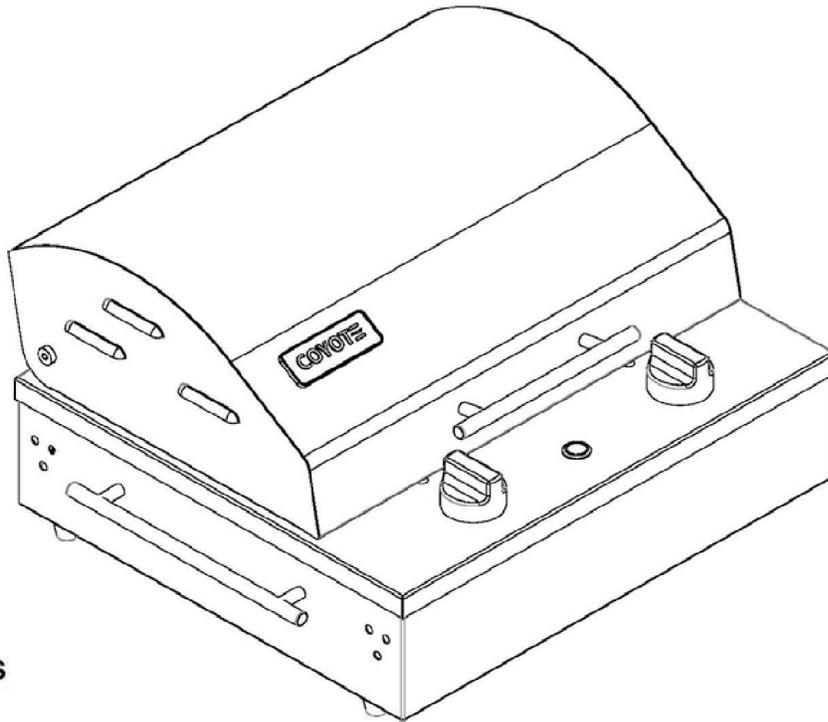


# COYOTE

## Coyote Stainless Steel Electric Grill

### Use and Care Manual

Model Number: C1EL120SM



Intertek

4006980

PUT SERIAL NUMBER LABEL HERE

### FOR OUTDOOR USE ONLY

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

**To Installer or Person Assembling:** 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.**

[www.CoyoteOutdoor.com](http://www.CoyoteOutdoor.com)

## **Welcome and Congratulations**

Congratulations on your purchase of our Stainless-Steel Electric Grill by Coyote Outdoor Living. With Coyote, you can be confident you have chosen a high quality, innovative and stylish product from a company that cares about you.

We encourage you to, please take a moment to register your Stainless-Steel Electric Grill at: [www.CoyoteOutdoor.com](http://www.CoyoteOutdoor.com). If you have any questions, please call Customer Support at 855-520-1559.

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

We know you will enjoy your new Coyote Stainless-Steel Electric Grill oven and we thank you for choosing our product. Welcome to the Coyote family!

### **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](http://www.CoyoteOutdoor.com) or call Customer Support at 855-520-1559.

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# Safety Instructions



## WARNING



### **FOR OUTDOOR USE ONLY:**

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

**DO NOT** use grill with a damaged power cord. Electrical shock can occur with exposure to water or another liquid. If you notice damage to your power cord, contact Customer Support immediately for assistance 855-520-1559.

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

**NOT FOR USE BY CHILDREN.** If these instructions are ignored, a hazardous fire or explosion could result in physical injury, death, or property damage!



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

## General Safety Instructions

1. The area surrounding your new grill should be kept clean and free from flammable liquids and other combustible materials such as mops, rags, or brooms, as well as solvents, cleaning fluids, and gasoline.
2. If located in a consistently windy area (oceanfront, mountaintop, etc.) a wind break would be suggested. Always adhere to the specified clearances listed.
3. NEVER use the grill with a damaged power cord. Electrical shock can occur with exposure to water or another liquid. If you notice damage to your power cord, contact Customer Support immediately for assistance at 855-520-1559
4. NEVER leave the grill unattended while cooking.
5. NEVER operate the grill in rain, or while standing in water.
6. To protect against electrical shock, NEVER immerse cord or plugs in water or other liquid.
7. NEVER use an alternate fuel (charcoal briquettes, wood, etc.) in an electric grill.
8. Ensure the grill is installed per instructions and properly grounded by a qualified electrician.
9. NEVER use this grill for any other use than preparing food.
10. Unplug the grill from the power outlet when not in use and before cleaning or servicing.

11. Turn off all grill controls before unplugging the grill from a power outlet. Always ensure the plug is attached to the grill correctly and then plug into the outlet.
12. Keep any electrical supply cords away from water or heated surfaces. Electrical cords should be placed away from walkways to avoid tripping hazard.
13. Using grill tools or accessories not supplied with this grill when purchased may cause injuries, damage to the grill and even damage to personal property. Use of these type of accessories is at risk of the user(s).
14. Keep children and pets away from hot grills. NEVER allow children to use or play near the grill.
15. Never attempt to repair or replace any part of the grill yourself unless specifically recommended in this manual. All other services should be performed by a qualified service technician.
16. Never lean over an open grill. NEVER place clothing or other flammable material on or near the grill. NEVER wear loose-fitting clothes or long sleeves while using the grill as some fabrics can be highly flammable.
17. Always have an ABC fire extinguisher accessible. Never attempt to extinguish a grease fire with water or other liquids.
18. Always use caution when moving hot grease, or another hot liquid.
19. Allow the grill to cool before taking off cooking grates, disposable drip tray or lids.
20. When using the grill, NEVER touch the grill rack, burner grate, or immediate surroundings as these areas become extremely hot and can cause burns. Always use a covered hand when opening the grill hood and only do so slowly to allow heat and steam to escape.
21. NEVER heat any unopened glass or metal container of food on the grill. Pressure may build up and cause the container to burst, possibly resulting in serious personal injury or damage to the grill.
22. Never move the grill when hot.
23. NEVER use while under the influence of drugs or alcohol.
24. NEVER grill without the drip tray in place. Drip tray should be pushed all the way to the bottom of the grill.
25. Grease is extremely flammable. Let hot grease cool down before attempting to handle or dispose of it. The ceramic briquettes should be cleaned after (or before) each use.
26. Ensure the control knobs are in the "OFF" position when not in use.
27. Use only a Ground Fault Interrupter (GFI) protected circuit with this cooking appliance.



NEVER 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.

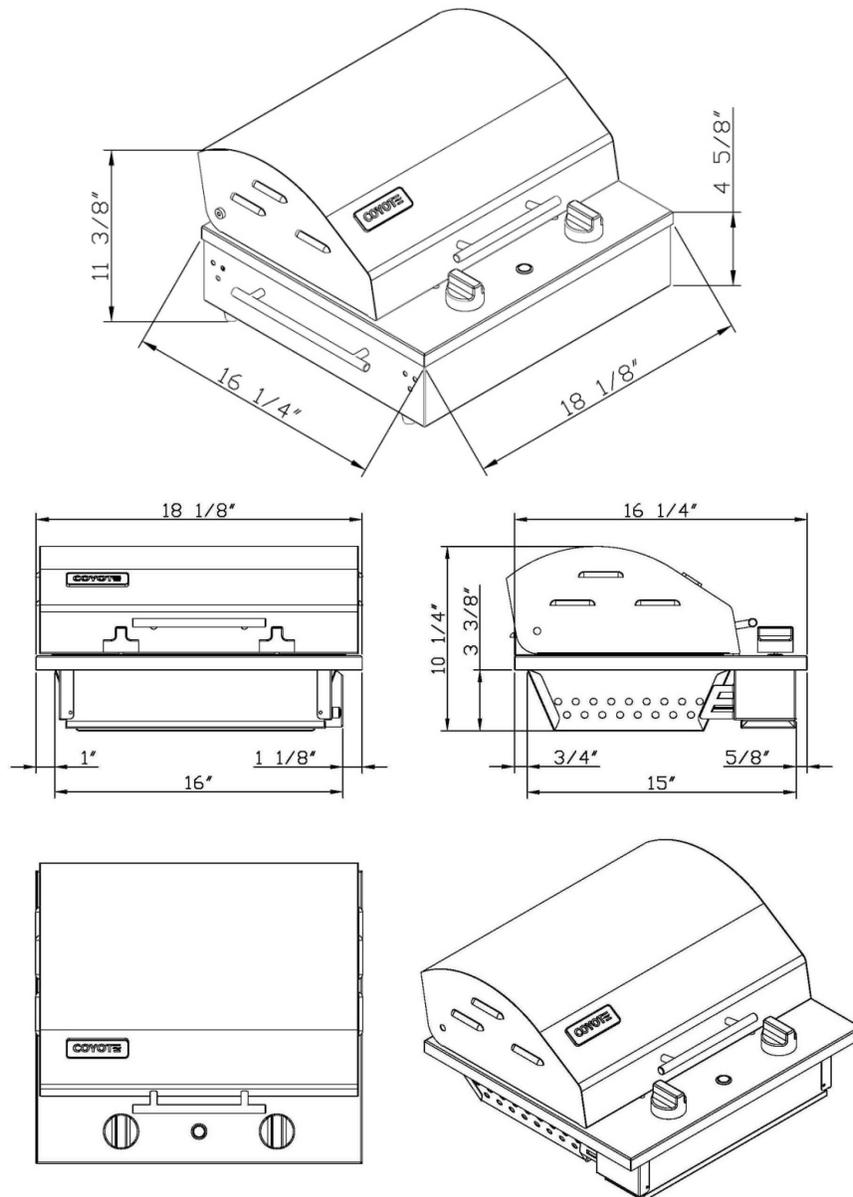
**Proposition 65: CALIFORNIA PROPOSITION 65 - WARNING:** This product can expose you to Carbon Monoxide, which is on the list of substances known by the state of California to cause cancer, birth defects or reproductive harm. For more information go to: [www.p65warnings.ca.gov](http://www.p65warnings.ca.gov). 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.

# Product Specifications

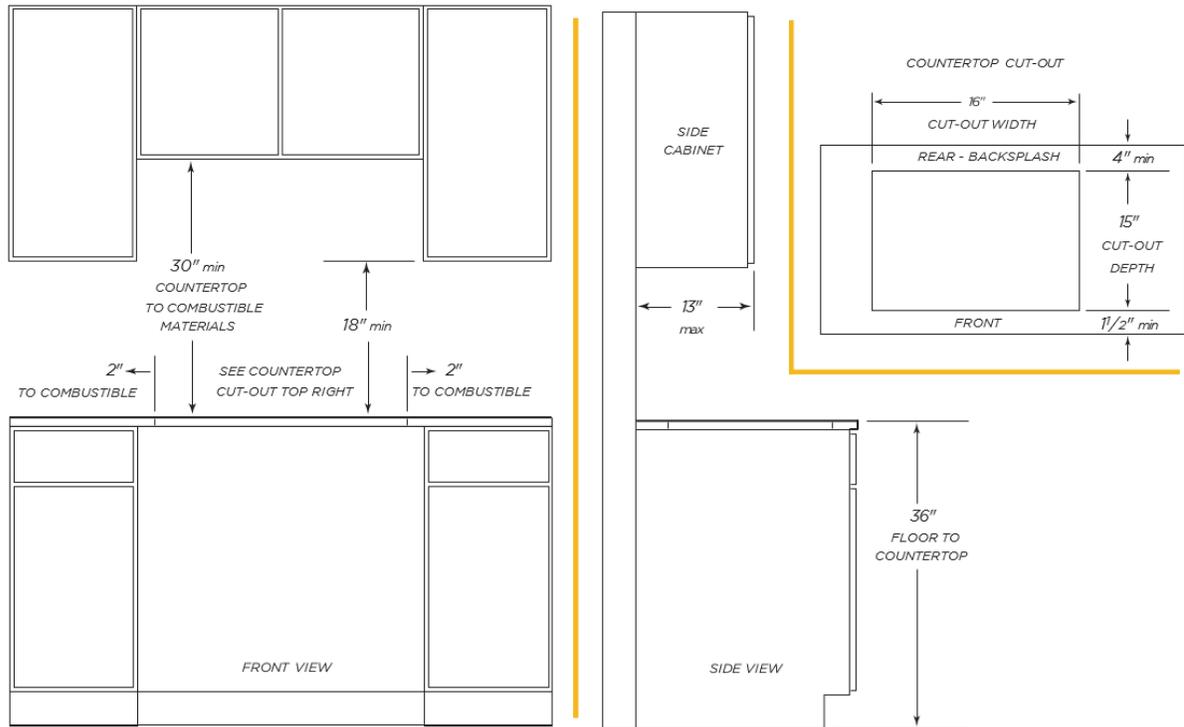
## 120V AC - 1300 WATTS - 11 AMPS – 60 HZ

- Overall dimensions: 18 1/8" (W) x 16 1/4" (D) x 11 3/8" (H)
- Cutout dimensions: 16 1/4" (W) x 15 1/4" (D) x 3 3/8" (H)

Note: Measurements in pictures below are for the product. Cutout specs for (W) and (D) allow an extra 1/4" for cutting.



# Locating the Grill



## Installation Requirements for Portable and Built-in Installations

A built-in grill is designed for easy installation into an enclosure. For non-combustible applications, the grill drops 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:

- The installation of this grill must meet the location requirements shown in the above installation illustration.
- All dimensions listed are minimum requirements for safe operation.
- Ventilation of any built-in enclosure is required for safety. Refer to your state, municipal and local codes for required specifications.
- Failure to locate the grill without proper clearances will result in a fire hazard.
- The counter should be flat and level in reference to the floor.
- The grill should be installed by a qualified installer or technician that can follow all stated instructions within this guide and the owner's manual.
- If the grill is installed by a professional installer or technician, be sure that he shows you where your circuit breaker is located.

- This grill is approved for outdoor use only.
- Before installing built-in grills in enclosures, copy all product information such as model number, serial number, and store information in a safe place.
- This grill is rated at 120 VAC – 1300 Watts – 11 AMPS

Clearances for Construction:

The statements in this manual are required for proper and safe use of this grill. All stated specifications are based on the product and are certified for safe consumer by Intertek Laboratories (ETL). The homeowner or installer must verify that all local building codes will be met with the installation of this grill.

- **TO NON-COMBUSTIBLE CONSTRUCTION:** For non-combustible material, this grill can be placed directly on, or adjacent to the non-combustible material. The hood on a Coyote grill pivots mainly on the body. If you have a wall or partition behind the unit that would block ventilation, then a minimum of 2" clearance from the back of the grill to the wall is needed for the purpose of ventilation. Furthermore, if you DO NOT have a wall or partition blocking the ventilation of the unit, then you only need an extra 2" behind the unit for the hood to open fully.
- **CLEARANCE TO COMBUSTIBLE CONSTRUCTION:** For combustible construction, you must follow the instructions below to ensure the safety of the homeowner.
  - Maximum depth of overhead cabinets can be 13."
  - Minimum height of countertop from floor should be 36."
  - The minimum flat countertop surface that the grill will rest upon must be equal to or greater than the overall grill dimensions.
  - 30" minimum clearance between the top of the grill and the bottom of an unprotected wood or metal cabinet OR 24" minimum clearance when the bottom of wood or metal cabinet is protected by not less than ¼" thick flame-retardant mill board covered with not less than No. 28 MSG sheet steel, .015" thick stainless steel, .024" thick aluminum or .020" thick copper.
  - A minimum height clearance of 6-1/4" is required from the top of the countertop to any combustible material below the grill (for built-in models only)
  - 4" minimum from backsplash of countertop to edge of grill. 1-1/2" minimum from front of counter to grill.

# Operations and Features

## Operating Instructions:

Your grill is designed to reach a temperature range of 175-550 degrees Fahrenheit, by adjusting the temperature control valve. The larger the image gets around the bezel the higher the temperature will go. There is also a built-in automatic shutoff, that will turn off the grill after 60 minutes.

- 60 minutes is the maximum time you can set but the timer valve allows for any time to be set up to 60 minutes. You can also adjust the timer valve as needed during cooking and it will maintain your set temperature.

Before using your grill, remove the cooking grate and drip tray from the grill. Make sure all packaging remnants are removed as well. Wash the grate thoroughly with soapy water and a non-abrasive cloth.

- Make sure to only use the Coyote spatula and toolset that came with your grill, or other high temp non-abrasive tools, to ensure no damage to the Teflon coated cooking grate.

Ensure that the element, cooking grate, ceramic tray and stainless-steel drip tray are all in their correct positions before use.

When you are done grilling, be sure to turn the temperature control knob and the timer knob to the "OFF" position.

## Preparing Food for the Grill



**WARNING**



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

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

### Grilling Tips:

- If you pre-cook meat or poultry, do so immediately before grilling.
- Refrigerate leftovers within 2 hours of taking food off the grill.
- Never let the tray boil dry. That could be hazardous, as grease from fatty foods that have collected in the tray could ignite and possibly cause bodily injury or property damage.
- Use a meat thermometer to be sure food has reached a safe internal temperature.
- Always trim excess fat from your foods to reduce the occurrence of flare-ups during cooking.
- Cook similar portion sizes together, so that they all cook evenly.
- Use tongs to turn foods on the grill.
- Never pierce foods while they are cooking on the Grill, as this will dry them out.
- Turn foods infrequently.
- Apply sugar-based sauces such as commercial barbecue sauces only during the latter stages of cooking, to prevent charring.

### Controlling Flare-ups

Flare-ups are a part of cooking meat on a grill. This adds to the unique flavor of cooking on a grill. Excessive flare-ups resulting from the build-up of grease in the bottom of the grill can over-cook 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 serious burns or bodily harm. If a grease fire occurs, close the hood, and turn off the burner 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 prior to cooking.
- Cook meats with high fat contents (chicken or pork) on Low settings or indirectly.
- Ensure that your grill is on level ground and the grease is allowed to fall into the stainless-steel drip tray.

### Troubleshooting the Electric Grill

As the grill heats up, the "Heat On" indicator light will turn on and off. Keep in mind that this light will only be on when the element is heating up. The frequency of the light cycling will vary depending on the temperature set.

To test your power cord, complete the following steps:

1. Plug in the cord to a GFCI outlet. You will hear a click and the red indicator in the rectangular window is **ON**.
2. Press the yellow TEST button once to disengage power. You will hear a click and the red indicator in the rectangular window is **OFF**. This is a safety feature acting as a surge protector.
3. Press the red RESET button to re-engage the power.
4. Turn on the grill and timer. You should see a red indicator light on the plug.

# Care & Maintenance

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

## Drip Tray

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

**IMPORTANT: DO NOT** leave the grill outside during inclement weather unless it is covered. Rainwater can collect inside the grill; the pedestal or the drip tray if left uncovered. If the drip tray is not cleaned after use and the grill is left uncovered, the drip tray will fill with water causing grease and water to spill into the grill pedestal. We recommend cleaning and storing the drip tray after use.

## Cooking Grate

The cooking grate can be cleaned after cooking is completed and the grill has been turned off and allowed to cool. Wear an oven mitt and scrub the cooking grates with a damp cloth. If the grill is allowed to cool down and the grease/debris becomes hard, cleaning the grates will be easier if removed from the grill and cleaned with a mild detergent and a non-abrasive cloth.

## Ceramic Briquettes

You must clean the ceramic briquettes before or after each use of the grill to ensure no build-up of grease can occur, which could cause a grease fire. Excessive smoke is a good indication that there is too much grease built-up on the briquettes. The briquettes are made of ceramic and the tray it rests in is made of 304 stainless-steel. To thoroughly clean them when they become saturated with grease/debris, you can use a brush or place them in your dishwasher. Take notice of any broken briquettes to avoid clogging your dishwasher.

## Heating Element

The heating element can rise to a 45-degree angle to help with pulling out the ceramic briquettes and stainless-steel drip tray. If the element becomes dirty, you can take a non-abrasive cloth with some light detergent and spot clean the element to help clean the grease off. Ensure that the grill is un-plugged from the outlet and the element (and full grill) is fully dry before plugging back in.

## 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 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.
5. 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 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 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 a 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

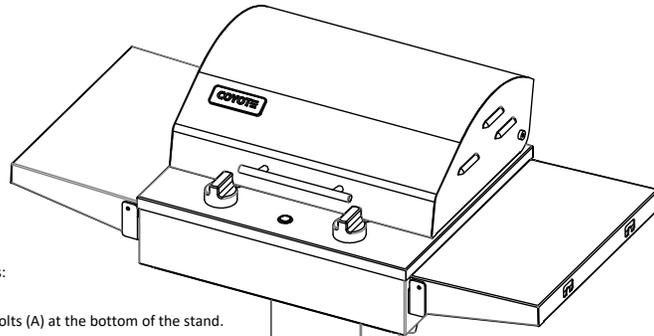
If your situation is a little more severe and you have obtained scratches in your equipment, then you will need to purchase a third-party stainless steel scratch kit. These kits are popular in retail stores but can be easier to obtain online. With these kits, you will polish the unit once you are done 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.

# Assembly of the Pedestal Stand

## Steps to Install Electric Grill to Pedestal

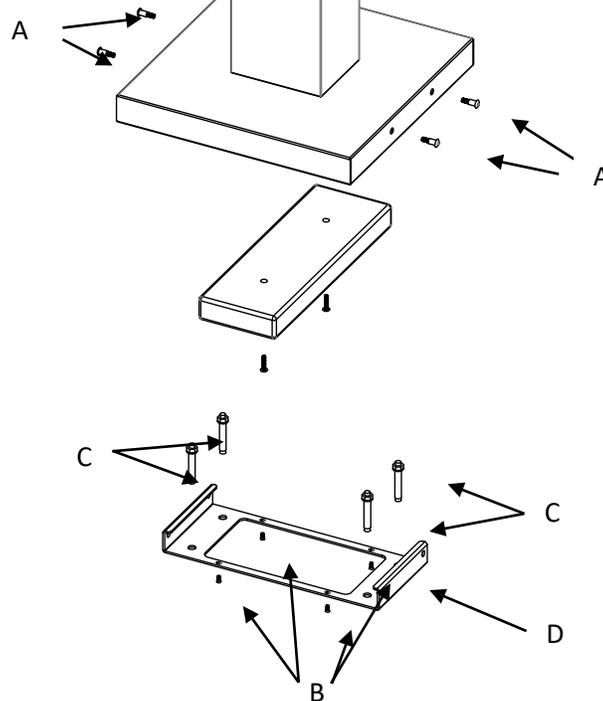
1. Remove all 8 screws from the pedestal stand.
2. Place the stand on a flat surface in a vertical position. (The side with the vertical lines is the rear of the pedestal stand.)
3. Place the pedestal base on the stand and install 4 of the screws removed in step # 1. (The two sides with screws should face to the left and right.)
4. Once all 4 screws are secured turn the pedestal over to stand on the base.
5. Next, place the grill base on the pedestal stand and install the remaining 4 screws. (The circle opening for the power cord is the rear of the grill base.)
6. Once the pedestal is assembled, you'll need to prepare the grill to be mounted to the cart by removing the handles.
  - a) Remove the cooking grate, ceramic heat grid, and drip pan.
  - b) Remove the 4 screws securing the lower hood and separate the hood portion from the grill.
  - c) Lift the body of the grill out of the frame and pull the electrical plug through the frame.
  - d) Remove the 2 screws holding each handle and remove the handles.
  - e) Remove the 4 rubber feet from the frame. (The screws will be reused.)
  - f) Re-insert the grill into the frame and re-install the hood.
7. Place the grill on the grill base and feed the power cord through the circle opening. Secure the grill to base using the 4 screws that were holding the 4 rubber feet.
8. Install 2 side shelf brackets on each side using the screws that were provided. Once installed you can attach the side shelves to the grill.

## C1ELCT21 Permanent Mount Instructions



### Installation Instructions:

- 1) Remove the 4 bolts (A) at the bottom of the stand.
- 2) Remove the 4 screws (B) at the bottom of anchor plate.
- 3) Locate the anchor plate (D) and mark your anchor points.
- 4) Install your anchors and then secure your anchor plate to the ground.
- 5) Insert the assembled pedestal stand onto the anchor plate and reattach the 4 bolts (A), securing the stand to the anchor plate.



**Important Notice:** The anchors (C) shown in the above diagram are not included with the pedestal base and must be supplied by the installer/owner.

# Limited Warranty

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

<u>COMPONENT</u>	<u>WARRANTY PERIOD</u>
Cooking Grate .....	5 years (limited)
Ceramic Briquette Tray/ Electric and Plastic Components .....	3 years (limited)
Stainless steel .....	Limited Lifetime

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

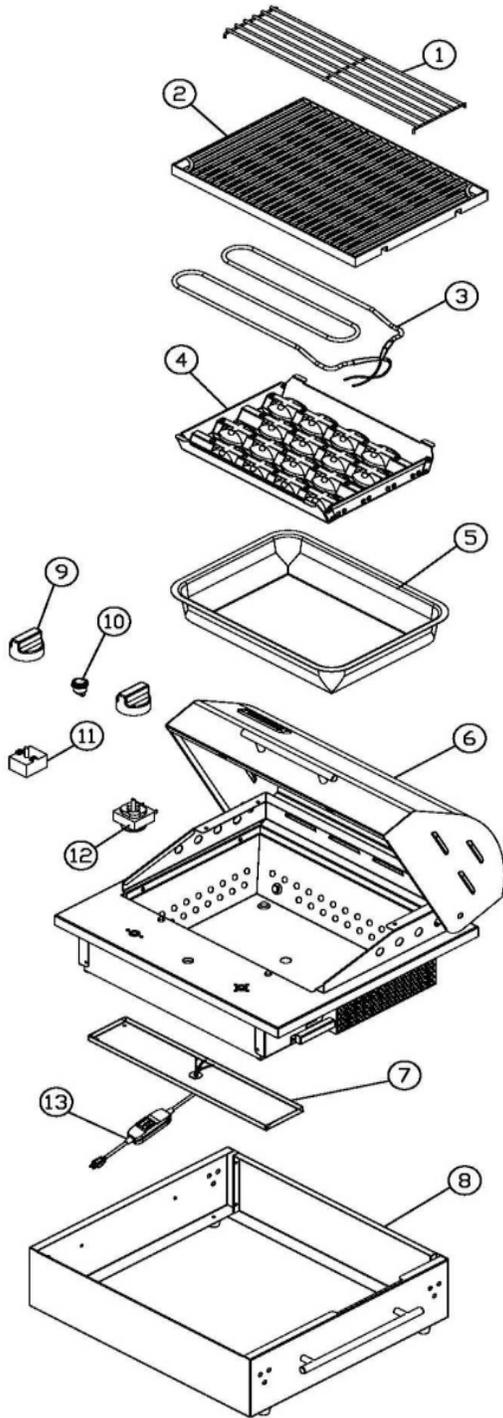
**WARRANTY CLAIM PROCEDURE:** If you require service or parts for your Coyote Grill, please contact our Warranty Service Center for factory direct assistance. Our hours of operation are 8 am to 4 pm CST. The phone number is 855.520.1559, and the email address is support@coyoteoutdoor.com. You may also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

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

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

# Parts Listing

## Exploded Parts List



No.	Part Number	Description
1	C1ELSSGRATE	STAINLESS STEEL GRATE
2	C1ELCG	C1EL120SM COOKING GRATE
3	C1ELHE	C1EL120SM HEATING ELEMENT
4	C1ELCBP	CERAMIC BRIQUETTE PLATE
5	C1ELSSDT	STAINLESS STEEL DRIP TRAY
6	C1ELBIG	C1EL120SM BUILD IN GRILL
7	C1ELJBC	C1EL120SM JUNCTION BOX COVER
8	C1ELOR	C1EL120SM OVEN RACK
9	C1ELKNOB	C1EL120SM KNOB (2PC)
10	C1ELLL	C1EL120SM LED LIGHT
11	C1ELTHERM	C1EL120SM THERMOSTAT
12	C1ELTA	C1EL120SM TIME ADJUSTER
13	C1ELGFCI	C1EL120SM GFCI