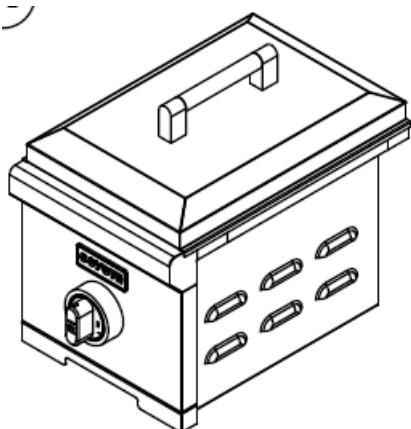


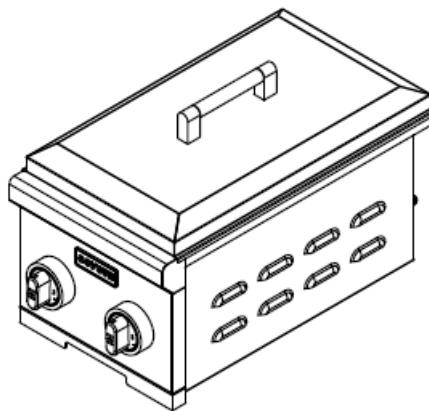
# COYOTE

## Coyote Stainless Steel Side Burner Use & Care Manual

*For Liquid Propane and Natural Gas Models*



C3SBLP  
C3SBNG



C3DBLP  
C3DBNG

### **FOR OUTDOOR USE ONLY**

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

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

Conforms to ANSI STD Z21.58-2018  
Certified to CSA STD 1.6-2018  
Outdoor Cooking Gas Appliances



**Intertek**

**4004477**

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

**COYOTE OUTDOOR LIVING, INC.**

2615 E. Beltline Rd. Suite 160, Carrollton, TX 75006, USA

Grill Safety and Lighting  
Instruction Videos



## Welcome & Congratulations!

Congratulations on purchasing a Coyote Outdoor Living Gas Side burner. 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 Side Burner: Please register your side burner at [www.CoyoteOutdoor.com](http://www.CoyoteOutdoor.com). Registration ensures you receive updates and personalized support for your side burner.
- 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 side burner:

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

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

Need a Replacement Manual?

1. Download a replacement at [www.CoyoteOutdoor.com](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 gas side burner for years!

Welcome to the Coyote family!

**Grill Safety and Lighting  
Instruction Videos**



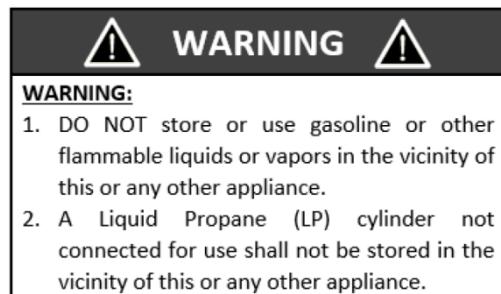
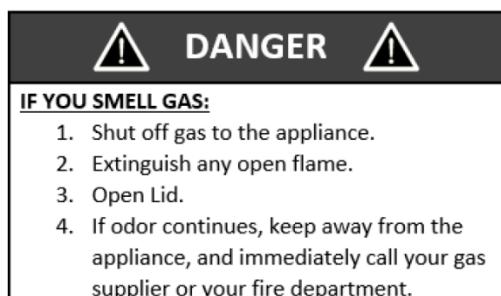
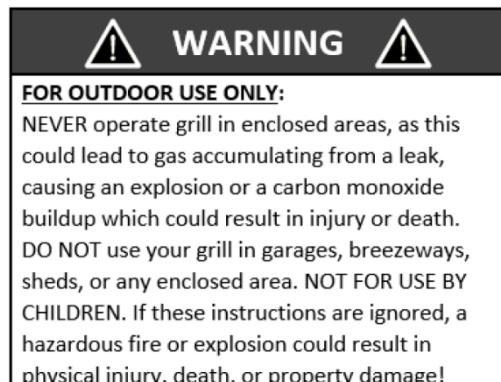
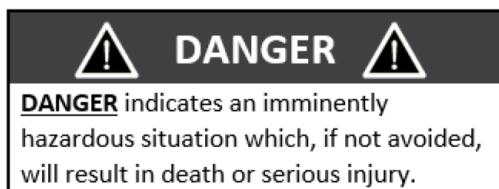
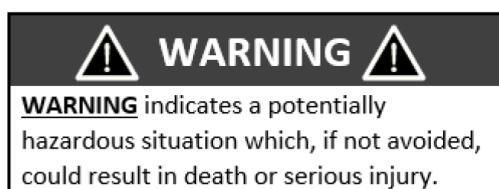
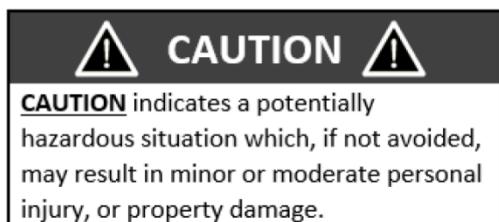
**Register your Grill**



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## Safety Symbols



## Important Warnings and Safety Instructions

### ⚠ WARNING ⚠

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

### ⚠ WARNING ⚠

#### General Safety Instructions for Coyote Side burners

##### Intended Use

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

##### Fire and Explosion Prevention

- Ventilation and Combustion: Use the side burner 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 side burner, free from flammable liquids and materials such as cleaning fluids, gasoline, or lighter fluid.
- Wind Conditions: Avoid using the side burner in windy conditions. Use a windbreak if it is located in a windy area (e.g., oceanfront or mountaintop). Adhere to clearance guidelines.
- Gas Compatibility: Never use natural gas in a side burner designed for liquid propane or vice versa.
- Drip Tray Usage: Always use a side burner with the drip tray properly in place to prevent grease fires or explosions.

##### Burn and Injury Prevention

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

##### Gas and Leak Safety

1. Leak Testing: Only use the side burner once a leak test has been completed.
2. Gas Connections: Turn off the LP cylinder valve and control knobs when the side burner is not in use.
3. Keep gas supply lines as short as possible and correctly connect them.
4. Gas Cylinder Storage: Never store a spare gas cylinder under or near the side burner.
  1. Ensure gas cylinders are stored upright and away from heat sources or enclosed areas.
5. Unregulated Gas Lines: Never connect an unregulated gas line to the side burner, as it can cause excessive heat, fire, or damage.

### Operation and Maintenance

- Use Only Approved Accessories.
- Do not use lighter fluid or other accelerants in a gas side burner.
- 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 Side burner: Never move it while it is hot or in use.
- Container Safety: Never heat unopened glass or metal containers on the side burner, as pressure buildup may cause the container to burst.
- Regular Maintenance: Inspect the side burner 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 side burner air out before attempting to relight.
- Fire Precautions: Always have an ABC fire extinguisher nearby and accessible when using the side burner.

### Additional Guidelines

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

### Key Reminders

- Keep the side burner in a well-ventilated outdoor area, free of combustible materials.
- Never leave the side burner 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

# 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 side burner used in a commercial setting. Surface corrosion, scratches, discoloration, and other cosmetic issues arising from regular use are explicitly excluded.

### Warranty Coverage Periods

#### Lifetime (no rust or burn-through)

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

#### One Year

- Ignition Systems/Valves
- Electric/Plastic Components

### Coyote's Obligations

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

### Exclusions

This Limited Warranty does not cover:

Normal wear and tear or damage caused by:

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

Cosmetic issues, including but not limited to:

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

### Warranty Claim Procedure

If you require service or replacement parts for your Coyote Side burner, 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.)
- Provide Required Information:
  - Model number.
  - Serial number.
  - Proof of purchase.

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

### Important Notes

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

### Limitation of Liability

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

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

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

## Locating the Side Burner

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

### Installation and Safety Guidelines for Coyote Side Burners

#### Pre-Installation Recommendations

- Record Product Information: Before installing a built-in side burner, copy the product details, including the model number, serial number, and fuel type (e.g., natural gas or LP). Store this information in a safe place for future reference.
- Locate Gas Shut-Off: The valve must be readily and easily accessible. If the side burner is installed by a professional, ensure they show you the location of the gas supply shut-off valve.
- Check for Gas Leaks: If you smell gas, check for leaks using a soap and water solution. Never inspect leaks with an open flame.

Notice: Professional installation of your Coyote Side burner is highly recommended. These instructions provide the necessary measurements for constructing a masonry structure to house your outdoor gas side burner.

#### Location Requirements

**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.

#### **Gas Supply Pressure Warnings:**

- The outdoor cooking gas appliance and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psi (3.5 kPa).
- The outdoor cooking gas appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.5 kPa).

### Ventilation Requirements

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

#### 1. Ventilation for Built-in Islands:

- Islands must have at least two vents (optimally four) per cabinet containing gas connections.
- Each vent must be at least 20 sq. inches in size and open to outside air.
  - Propane side burners: Place vents at or below the height of the tank valve, as propane is heavier than air.
  - Natural gas side burners: Place vents at or above the gas connection height, as natural gas is lighter than air.

#### 2. Wind Considerations:

- Select a location that accounts for typical wind conditions to prevent heat buildup inside the side burner or island.
- Wind can block exhaust and trap heat, causing control panels and knobs to overheat and potentially damage components like ignition systems or rubber gaskets.

### Clearance Requirements

#### 1. From Non-Combustible Materials:

- If a wall or partition behind the side burner blocks ventilation, we recommend maintaining a minimum clearance of 7 inches from the back of the side burner.
- A 2-inch minimum clearance behind the side burner will allow the hood to open fully.
- Allow 6 inches of clearance on each side burner side for the motor and spit handle to be used in a rotisserie.

#### 2. From Combustible Materials:

- Maintain at least 24 inches of clearance from combustible materials below the countertop.
- Maintain at least 15 inches of clearance from combustible materials behind the side burner above the countertop.
- Never locate the side burner under combustible structures unless an approved ventilation hood is installed:
  - The hood must be UL-certified, designed for outdoor use, and installed per the manufacturer's specifications.
  - It should be installed at least 30 inches above the cooking surface and be 6 inches wider than the side burner frame (3 inches on each side).

#### 3. Insulated Jackets:

- If the side burner is within 24 inches of combustible materials below the countertop, an appropriate Coyote insulated jacket must be used. Failure to use an insulated jacket voids the warranty and compromises safety.

### Built-in Installation

#### 1. Masonry Installation:

- A built-in side burner can be installed into masonry enclosures without a bottom deck to support the side burner. The weight of the side burner body is supported by the countertop within the cutout opening.
- Do not enclose the side burner and block the ventilation around the side burner's body.
- Ensure the countertop is flat and level relative to the floor.
- Install two or more vents, each at least 20 sq. inches in size, for proper ventilation:
  - Propane side burners: Position vents at or below tank valve height.
  - Natural gas side burners: Position vents at or above the gas connection.

#### 2. LP Tank Storage:

- Store LP tanks in a separate, ventilated compartment with bottom vents for proper airflow.

#### High-Elevation Use

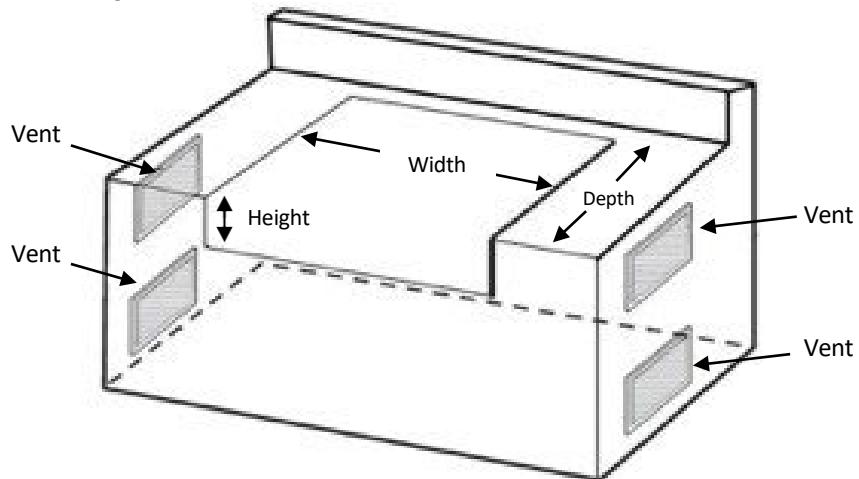
- Coyote Side burners are optimized for operation at 0-2000 feet above sea level elevations.
- Performance remains stable between 2000-4000 feet, though more gas combusts due to reduced oxygen levels.
- Cooking times above 4000 feet may increase due to air/fuel mixture changes. For questions regarding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

#### Key Safety Notes

- Proper ventilation is critical for safety and performance.
- Always adhere to clearance guidelines to prevent overheating and ensure warranty validity.
- Use Coyote-approved insulated jackets and ventilation hoods for combustible materials or high-risk areas.

The illustrations demonstrate how the slide-in type unit is designed to fit into open-front enclosures and is supported on the Countertop.

Cut out Dimensions Figure A



**⚠ DANGER ⚠**

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

Model	Cutout Dimensions			Overall Dimensions			Total BTU Ratings	
	Height	Width	Depth	Height	Width	Depth	IP	NG
Side burners								
C3SB	10 1/4"	10 1/8"	13 5/8"	13"	11 3/8"	17"	15,000	15,000
C3DB	10 1/4"	11 7/8"	20 1/4"	13"	13 1/8"	23 1/4"	30,000	30,000

## Gas Requirements

**Note:** Coyote strongly recommends that a qualified service technician perform the initial installation and all conversions or modifications to the gas supply.

**⚠ WARNING ⚠** Never attach an unregulated gas line to the appliance. Connection to an unregulated gas line can cause excessive heat or fire and the risk of property damage, bodily injury, or death.

### Critical Safety Warnings

1. Do Not Use Unregulated Gas Lines:  
Never attach an unregulated gas line to the side burner. This can result in excessive heat or fire, which can cause property damage, injury, or death.
2. Control Knobs:  
Always ensure the side burner control knobs are in the OFF position before connecting the side burner to a gas source.

### Gas Connection Instructions

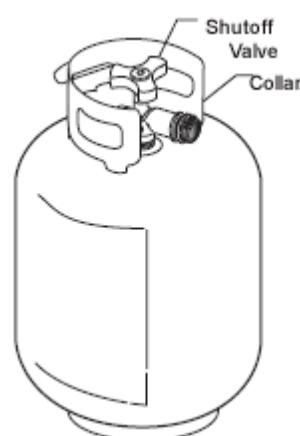
1. Verify Gas Type: Confirm whether the side burner is designed for natural gas (NG) or liquid propane (LP). Do not connect an LP side burner to a natural gas supply or vice versa.
  - Check the appliance rating label for compatibility with the gas supply.
2. Gas Supply Regulations: The installation must comply with local codes or, in their absence, adhere to the following:
  - National Fuel Gas Code (ANSI Z223.1/NFPA 54)
  - Natural Gas and Propane Installation Code (CSAB149.1)
  - Propane Storage and Handling Code (CSAB149.2)
  - Use approved pipe sealants resistant to LP gas, but never use pipe sealants on flare fittings.
3. Pre-Operation Check:
  - Gas valves are preset at the factory for natural gas or propane. Specialty burners are NOT convertible. Make sure to select the correct gas type needed at the time of purchase.
  - Always check the rating plate to confirm the gas supply matches the side burner's manufacturing specifications.

### Liquid Propane (LP) Gas Guidelines

- Key Characteristics of Propane:
  - Propane is flammable, explosive under pressure, heavier than air, and can pool in low areas.
  - Propane is odorless in its natural state; an odorant is added for safety.

### Safety Precautions:

- Never use a propane cylinder that is damaged, dented, or rusted.
- Always store the LP cylinder upright, securely fastened, and away from excessive heat.
- Do not store LP cylinders indoors or near gas-burning appliances.



### Cylinder Specifications:

- Use only cylinders 12 inches in diameter and 18 inches high, with a maximum capacity of 20 lbs. of propane (80% full).
- (Except model C3SL42LP, use with a 30lbs of propane only.)

- Ensure cylinders comply with DOT or CSA B339 standards and include overfilling prevention devices.

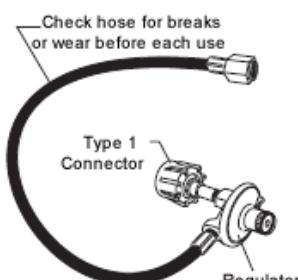
#### LP (Propane) Gas Connection Process

1. Ensure the tank valve is in the OFF position.
2. Confirm all burner control knobs are in the OFF position.
3. Connect the regulator to the tank valve:
  - Insert the regulator inlet into the valve and turn the nut clockwise until tight.
  - Avoid over-tightening.
4. Purge Air from the System:
  - Turn the main tank valve on and the burner control valves to HIGH for 20 seconds to purge air before lighting.
5. Leak test all connections:
  - Use a soapy water solution to check for leaks. Tighten any connections if bubbles appear.
  - Do not use thread sealant on the brass LP flare fittings.



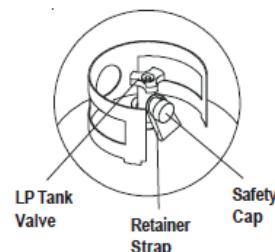
#### Key Features of the LP Hose and Regulator System

- It prevents gas flow until a positive connection is made.
- Includes a thermal element that shuts off gas during a fire.
- Features a flow-limiting device to restrict gas flow in case of a leak.



#### Propane Cylinder Handling and Storage

1. Disconnection:
  - Turn off all control knobs and the tank valve.
  - Detach the regulator by turning the coupling nut counterclockwise.
  - Install the safety cap onto the LP tank valve.
2. Storage:
  - Never store LP tanks in enclosed spaces or vehicles.
  - Keep tanks upright and away from areas where children play.
3. Filling and Transporting:
  - Use licensed LP dealers and ensure tanks are filled to no more than 80% capacity.
  - Always assess new or exchanged tanks for leaks before connecting to the side burner.



Important: Always leak-test the hose and regulator before using the side burner.

#### Large-Capacity Propane Systems

If connecting to a large propane tank (e.g., a home's central propane system):

1. Use an in-line LP regulator purchased from an authorized dealer or plumbing supply company.
2. Ensure compliance with all state, county, and federal codes.

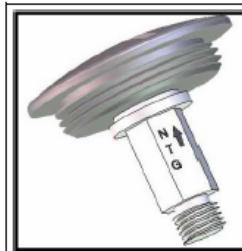
#### In-Line Convertible Regulator

##### Model # CINLNREG

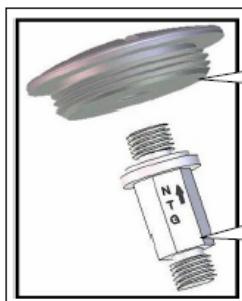
Coyote sells a separate inline regulator for whole-home propane systems. This regulator can be used for Natural Gas (NG) or Propane (LP). It comes pre-set for Natural Gas, and you must convert it to Propane by performing the steps below.

#### CINLNREG Output Pressure:

- Propane (LP): 10" WC (water column)
- Natural Gas (NG): 4" WC (water column)

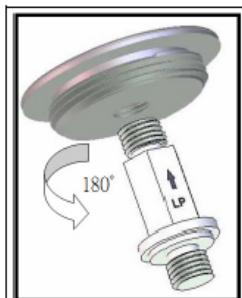


1. Left icon is NG setting

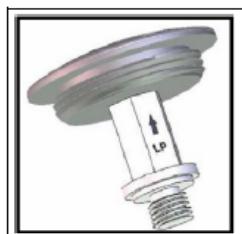


2. Unscrew the regulating pole

NUT  
REGULATING POLE



3. Change the regulating pole to other side for LP



4. Lock the regulating pole as left icon.  
5. Lock the nut to regulator (necessary to close the lock)



Image of the regulating pole set to LP.

#### Natural Gas Supply and Connection Guidelines

##### Natural Gas (NG) Guidelines

- Key Characteristics of Natural Gas:
  - Natural gas is flammable, lighter than air, and can dissipate quickly in open spaces.
  - Natural gas is odorless in its natural state; an odorant is added for safety to help detect leaks.
- Safety Precautions:
  - Ensure all natural gas connections are correctly installed and regularly inspected for leaks or damage.
  - Never store or use natural gas appliances in confined or poorly ventilated spaces.
  - Always follow local codes and regulations when handling or installing natural gas systems.

##### Professional Installation

Important: All natural gas connections must be performed by a licensed contractor or a representative from the local gas company.

### Natural Gas Regulator Guidelines

- Model: GR120
- Gas Pressure: 4" (101.6mm)
- Maximum Working Pressure: 1/2 Psig
- Leak Testing: Always leak-test the regulator before use. Do not operate the side burner without performing this test.
- The regulator should be installed directly to the back of the side burner or after the shutoff valve.



### Natural Gas Supply and Connection Instructions

1. Prepare the Side burner:
  - Ensure all burner valves are in the "OFF" position.
2. Install Regulator and Shut-Off Valve:
  - All NG side burners require a regulator and shut-off valve on the supply line.
3. Seal Pipe Threads:
  - Use gas-rated, outdoor-rated thread sealant on all pipe threads. Flare ends do not require or use sealant.
4. Attach Regulator to grill:
  - Your Coyote NG side burner includes a 1/2" regulator.
  - The regulator has a directional arrow showing the correct gas flow direction (arrow pointing toward the side burner).
  - Attach a connection hose to the "in" side of the regulator, which is 1/2" MIP.
5. Connect the gas line:
  - Use \*\*1/2" stainless steel corrugated hoses\*\* for durability.
  - Ensure the hose length and capacity are suitable for your application.
  - Connect the other end of the hose to the shut-off valve.
6. Leak Testing:
  - Test all connections with the soap and water solution as described above.

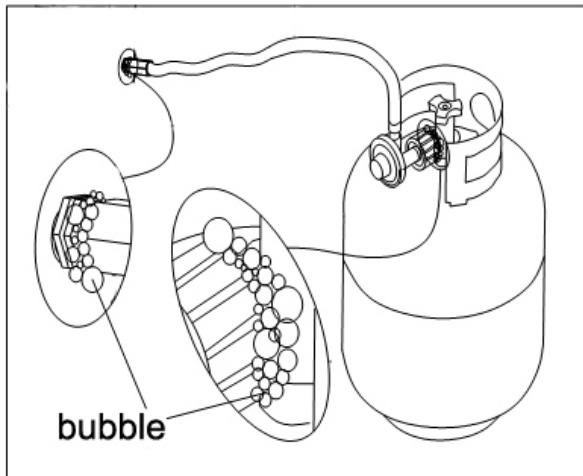
### Liability Disclaimer

Coyote is not responsible for the selection, performance, or workmanship of contractors or installers who connect the natural gas supply to the side burner.

### Leak Testing Instructions

Leak testing is mandatory before using the side burner.

1. Do not smoke or use open flames during the test.
2. Mix a solution of equal parts mild detergent or liquid soap and water.
3. Turn all side burner control knobs to OFF.
4. Open the LP tank valve completely.
  - If you hear a rushing sound, shut the gas off immediately.
5. Apply the soapy solution to all connection points.
  - If bubbles form, there is a leak. Tighten connections and repeat the test.
6. If leaks persist, contact Coyote Customer Support at 855-520-1559.



### Final Safety Notes

- Never connect the side burner to an unregulated gas supply.
- Always ensure the gas supply matches the side burner's design type.
- Contact Coyote Customer Support at 855-520-1559 with any questions or concerns.

## Operating the Side Burner

### **DANGER**

- Failure to open the barbecue lid before igniting the burners or to wait at least 5 minutes for gas to dissipate if the barbecue fails to light can lead to an explosive flare-up, posing a serious risk of severe injury or death.

### **WARNING**

- NEVER use the side burner if you detect a gas odor.
- NEVER stand with your head, body, or arms over the side burner when igniting it.
- ALWAYS inspect the gas hose before use. Replace it immediately if there are signs of excessive wear, abrasion, or cuts. Use only the replacement hose assembly specified by the manufacturer.
- ALWAYS keep the area around the barbecue free from flammable materials such as gasoline, yard debris, or wood.
- ALWAYS check that the airflow through the vent space beneath the side burner is unobstructed to ensure safe operation.

#### GENERAL RULES

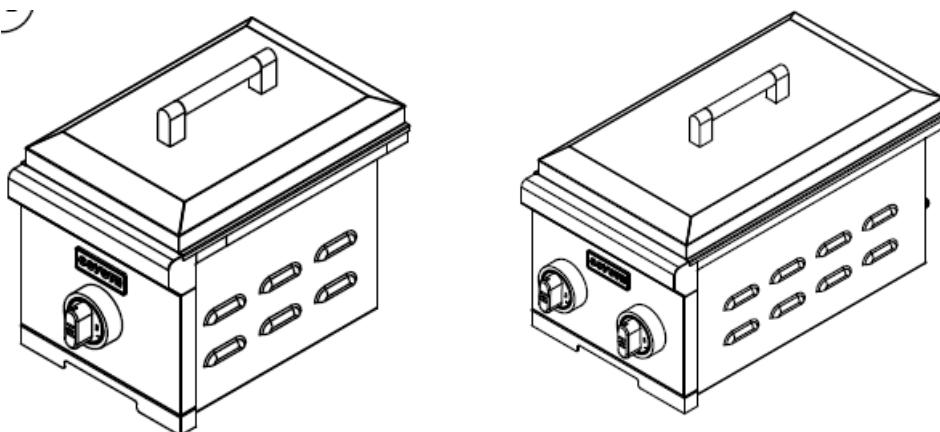
### **WARNING**

NEVER leave the side burner unattended while cooking!

- Ensure the side burner has been leak-tested and is placed in a location with adequate ventilation and proper clearance.
- Verify that each burner tube is correctly positioned over its corresponding valve orifice.
- Follow the manual's instructions to ignite the side burner safely.
- Adjust the heat settings to reach your desired cooking temperature.
- After cooking, allow the side burner to cool, wipe away splatters or grease, and clean the drip tray.
- NEVER cover the side burner while hot, which may pose a fire hazard.

#### First-Time Use: Burning Off Manufacturing Residue

Before cooking for the first time, operate your side burner at the "HIGH" setting with the hood closed for no more than 5 minutes. This will remove any residual odors or debris from the manufacturing and shipping process. After this step, your side burner is ready for cooking!



Important Reminder: If a control knob is left on while the burner is unlit, gas can leak through the valve. Always double-check that all knobs are in the "OFF" position after using the side burner to prevent dangerous gas leaks. Proper use and care of the valves are critical for the safe use of the side burner.

### Using the Side burner's Built-In Ignition System

1. Select the Burner to Ignite:
  - Locate the knob corresponding to the burner you wish to light.
  - Depress and rotate the knob counterclockwise to the "High" position. As you turn the knob, you will feel resistance as the spring inside the valve builds energy for the igniter.
  - Once you hear a "click," the igniter has sparked to light the burner.
2. Mind the Knob Rotation Speed:
  - Turn the knob steadily—not too fast or too slow:
    - Too fast: The gas may not reach the burner in time to meet the spark.
    - Too slow: Excess gas can build up, potentially causing a large flash when it ignites.
3. If the Burner Fails to Ignite:
  - Try lighting the burner again immediately, being cautious of gas buildup.
  - If the burner does not light after three attempts, turn the knob to the "Off" position, open the side burner canopy, and let the gas clear for at least 5 minutes before trying again.
4. Persistent Ignition Issues:
  - If the burner still does not ignite or stays lit, the thermocouple may need adjustment or cleaning. Contact Coyote Customer Support for further assistance.

### Key Safety Notes

#### **⚠️ WARNING ⚠️**

- Ventilation: Always operate the side burner in a well-ventilated area and keep the canopy open during ignition.
- Gas Buildup: Be cautious of gas buildup. If ignition fails repeatedly, allow time for the gas to dissipate before retrying.
- Professional Assistance: For persistent issues, do not attempt repairs yourself. Contact your local technician or Coyote Customer Support for help.

### Key Safety and Maintenance Notes

#### **⚠️ WARNING ⚠️**

1. Gas Leaks:
  - Always be vigilant for gas odor (natural gas or propane). Gas leaks are a serious safety concern.
  - If you suspect a leak, immediately shut off the gas supply and inspect the side burner.
  - When preparing to light the burners, never stand with your head directly over the side burner to prevent possible bodily injury.
2. Burner Cleaning:
  - Regularly clean your burners and check the air adjustment screw (Air Venturi) to ensure proper gas flow and combustion.
  - Refer to your manual's Care and Maintenance section for detailed cleaning instructions.
3. Food Safety:
  - Always practice safe food handling and use a meat thermometer to ensure proper cooking temperatures.
4. Electrical Safety:
  - To protect against electric shock, do not immerse cord or plugs in water or other liquid.
  - Unplug from the outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
  - 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.
  - Do not let the cord hang over the edge of a table or touch hot surfaces.
  - Do not use an outdoor cooking gas appliance for purposes other than intended.
  - When connecting, first connect the plug to the outdoor cooking gas appliance, then plug the appliance into the outlet.
  - Never remove the grounding plug or use it with an adapter of two prongs.
  - 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.

**Important Safety Note:**

- If the burner being replaced fails to ignite or you detect the smell of the gas, immediately turn off the gas supply.
- Double-check the installation for proper alignment.
- Perform a leak test before attempting to ignite the burner again.
- If the tip of the thermocouple gets damaged, it must be replaced.

Preparing Food for the Side burner



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

Always follow these guidelines:

1. Cooking and Preparation:
  - Cook foods thoroughly to kill bacteria, especially if previously thawed or exposed to warm conditions.
  - Keep uncooked foods refrigerated until ready to side burner.
  - Marinate meat in the refrigerator and discard excess marinade—never reuse it.
2. Preventing Cross-Contamination:
  - Use separate plates and utensils for raw and cooked food.
  - Never place cooked food on a plate that previously held raw food.
  - Wash all plates, utensils, and surfaces that have encountered raw food before reusing.
3. Food Hygiene:
  - Wash vegetables, seafood, and poultry thoroughly before cooking.
  - Store leftovers in the refrigerator within 2 hours of cooking.

# Care and Maintenance

## Comprehensive Side burner Maintenance and Care Instructions

### Drip Tray Maintenance

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

### Cooking Grates

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

### Burner Care

1. Ensure gas control knobs are in the "OFF" position and the fuel source is disconnected.
2. Allow burners to cool completely before cleaning.
3. Remove the burners by unscrewing the nuts, holding them in place, and then carefully lifting them away from the gas valve orifice.
4. Brush the outer surfaces with a wire brush and clean clogged ports with a stiff wire or paper clip.
5. Inspect for damage (cracks or holes). Replace it if necessary.
6. Reinstall the burners, ensuring the gas valve orifices align with the burner tubes. Check the spark electrode position.

### Stainless Steel Care and Maintenance

- Cleaning Process:
  1. Allow the side burner 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 side burner.

### Annual Side burner Housing Cleaning

1. Allow the side burner to cool completely and disconnect the gas supply.
2. Remove cooking grids and burners for cleaning.
3. Brush the side burner's interior with a stiff wire brush and wash with soapy water.
4. Reinstall all components and reconnect the gas supply. Check burner flames for proper operation.

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

#### Maintenance Guidelines

1. Keep the side burner 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 side burner.

#### Avoiding Rust and Scratches

- Rust Prevention: Use a Coyote Side burner cover for protection against contaminants.
- Keep the side burner covered during masonry work or near splashing pool chemicals.
- Scratch Removal: Use a third-party scratch repair kit to resurface stainless steel, following product instructions carefully.

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



# Troubleshooting your Side Burner

## General Troubleshooting Guide

Inspect your burners at least once a year or immediately if any of the following conditions occur:

- You smell gas.
- Burner flames appear primarily yellow.
- The side burner does not reach the proper cooking temperature.
- Burners produce a snapping or popping noise.
- The side burner heats unevenly.

If the side burner is not functioning correctly, use the information below for guidance.

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

### The side burner will not ignite.

- Ensure the gas supply is turned on.
- If using LP gas, verify there is fuel in the tank. Check the gas level.
- Confirm that at least one burner is turned on, allowing up to 5 seconds of gas flow to ignite.
- Check if the igniter is working. You should hear a snapping sound.
- Check for a spark at the electrodes if there is a snapping sound. (Remove cooking grates and heat control grids to inspect.)
- Ensure the electrode gap is 1/8" to 1/4" between the electrode and contact point.
- Inspect for loose wire connections to the igniter or electrodes.
- Clear any debris blocking the electrodes.
- If the igniter still does not work, try lighting the side burner manually with a lighter.

### Flare-ups

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

### Yellow flames

- Check burner air inlets for obstructions, such as debris or insect nests.
- Ensure the side burner is not in an overly windy location.

### If the flame blows out on a low setting or uneven heat

- Inspect the burner for spider webs or insect nests and clean them thoroughly.
- Preheat the side burner on high for 5 minutes before cooking.
- Ensure the burner is correctly aligned.
- Relocate the side burner to a less windy area, especially in cold or windy weather.
- Check for sufficient fuel. Confirm that the cylinder valve is open and that the cylinder contains fuel.

### Low heat on the "HIGH" setting

- Inspect the fuel hose for kinks or bends.
- Clear dust or debris from the side burner area.
- Verify gas supply and pressure.
- Clean the burner and orifice if the issue affects only one burner.

### The side burner is too hot.

- Excess grease buildup may cause grease fires.
- Replace damaged or faulty regulators with factory-authorized parts.
- Lower the cooking temperature setting.

Flame behind the control panel or knobs.

- IMMEDIATELY shut off the gas supply and let the side burner cool.
- Inspect burner for obstructions and clean.
- Tighten loose connections with a wrench and replace any damaged parts. Perform a leak test before reusing the side burner.
- Realign the burner.
- If you cannot find the issue, contact Coyote Customer Support.

Fire at any connection

- IMMEDIATELY shut off the gas supply and let the side burner cool.
- Tighten connections with a wrench and replace damaged parts. Perform a leak test before using the side burner.
- If unresolved, contact Coyote Customer Support.

Important Notes

- For safety, always inspect burners for blockages or misalignment after extended periods of non-use.
- Always err on the side of caution when dealing with potential gas leaks or malfunctioning equipment.
- Contact Customer Support: Call 855-520-1559 for expert assistance with unresolved issues.

 **WARNING**

Controlling Flare-Ups

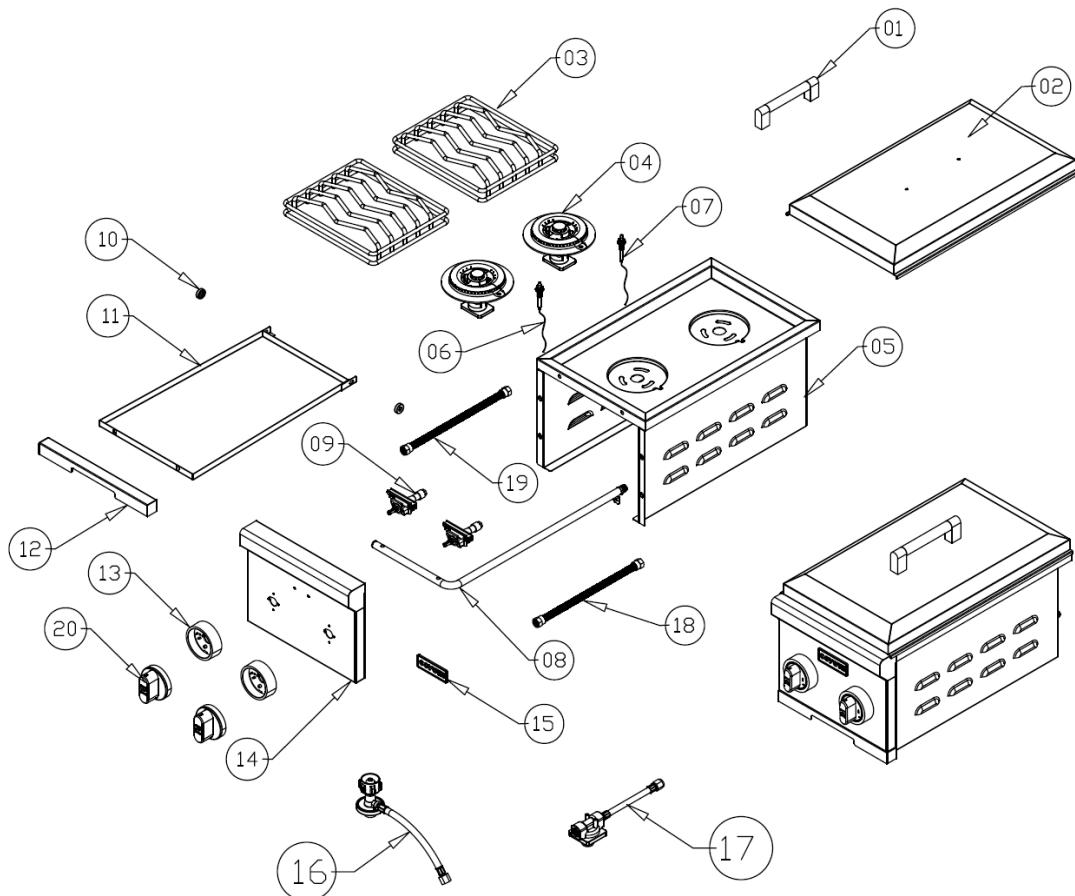
Flare-ups are a natural part of grilling and contribute to the unique flavor. However, excessive flare-ups caused by grease buildup can overcook food and create safety risks.

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 side burner is on level ground, allowing grease to drain properly through the evacuation hole.
2. Managing Flare-Ups:
  - If a grease fire occurs, close the lid and turn off the burners. Wait for the grease to burn out.
  - Use caution when reopening the lid, as flare-ups may occur suddenly.

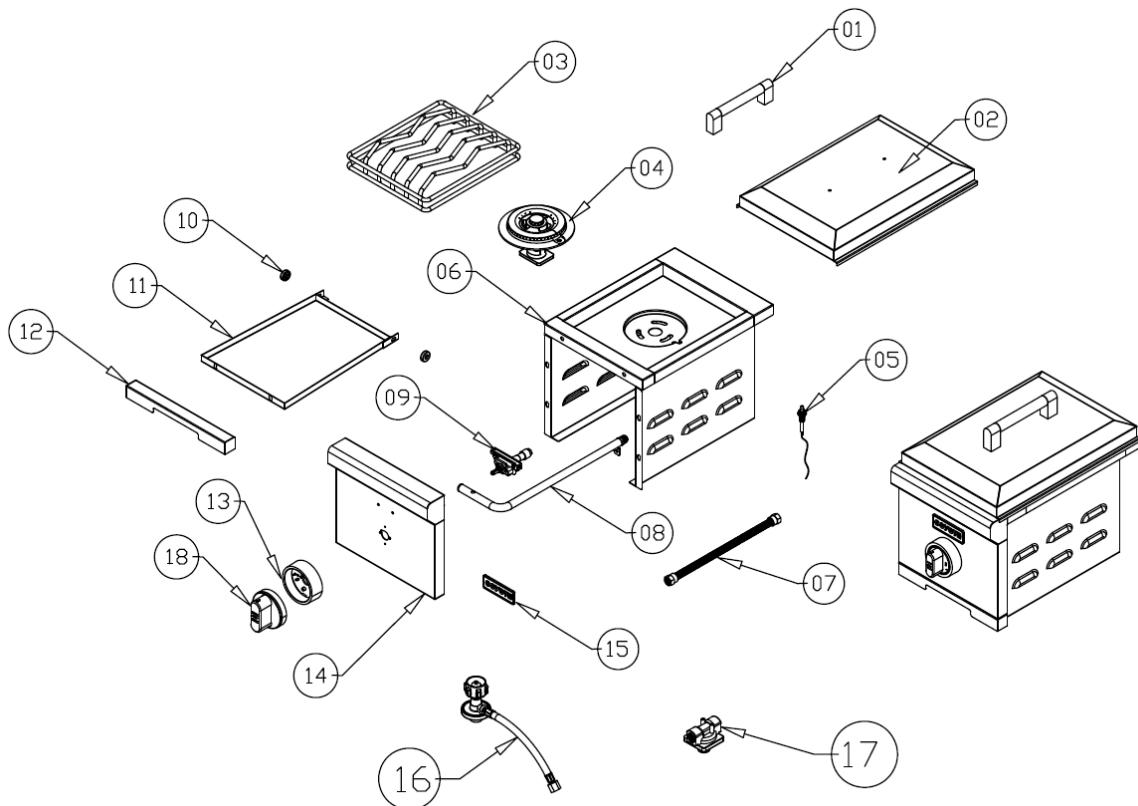
Never pour water on flames, which can cause splattering and severe burns.

## Parts Listing



Dual Side Burner C1DB

No.	Part Type	Part Number	Qty	No.	Part Type	Part Number	Qty
1	Lid Handle C3	C3000013	1	9	Valve Side Burner NG	CAM00003	2
2	Lid	CDB00006	1	10	Drip Tray Wheel	C0000057	2
3	Grate Side Burner	CSB00004	2	11	Drip Tray DB	CDB00003-02	1
4	Burner LP Side Burner	C0000001	2	12	Drip Tray Front Bar DB	CDB00003-03	1
4	Burner NG Side Burner	C0000002	2	13	Knob Base C3	C3000012	2
5	Burner Box DB	CDB00005	1	14	Control Panel DB	CDB00002	1
6	Electrode 300mm	CSB00011	1	15	Logo Badge	CH500019	1
7	Electrode 500mm	CDB00011	1	16	LP Regulator	C0000030	1
8	Gas Pipe LP	CDB00010L	1	17	NG Regulator	C0000038	1
8	Gas Pipe NG	CDB00010N	1	18	Gas Hose SB	CSB00012	1
9	Valve Side Burner LP	CAM00002	2	19	Gas Hose DB	CDB00012	2
				20	Knob C3	C3000011	2



Single Burner C3SB

No.	Part Type	Part Number	Qty	No.	Part Type	Part Number	Qty
1	Lid Handle C3	C3000013	1	9	Valve Side Burner LP	CAM00002	1
2	Lid	CSB00006	1	9	Valve Side Burner NG	CAM00003	1
3	Grate Side Burner	CSB00004	1	10	Drip Tray Wheel	CSB00003-01	2
4	Burner LP Side Burner	C0000001	1	11	Drip Tray SB	CSB00003-02	1
4	Burner NG Side Burner	C0000002	1	12	Drip Tray Front Bar SB	CSB00003-03	1
5	Electrode 300mm	CSB00011	1	13	Knob Base C3	C3000012	1
6	Burner Box SB	CSB00007	1	14	Control Panel SB	CSB00002	1
7	Gas Hose	CSB00012	1	15	Logo Badge	CH500019	1
8	Gas Pipe SB	CSB00010L	1	16	LP Regulator	C0000030	1
8	Gas Pipe SB	CSB00010N	1	17	NG Regulator	C0000038	1
			18		Knob C3	C3000011	1