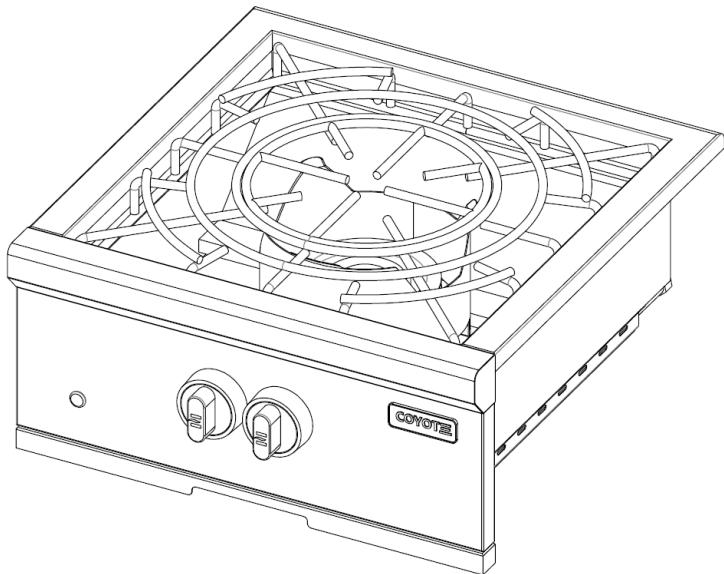


# COYOTE

## Coyote Stainless Power Burner Use & Care Manual



**Power Burner**  
**Propane - C3PBLP**  
**Natural Gas - C3PBNG**

### **FOR OUTDOOR USE ONLY**

Conforms to ANSI STD Z21.58

Certified to CSA STD 1.6 Outdoor Cooking Gas Appliances

CSA/ANSI Z21.58:22-CSA1.6:22 Outdoor Cooking Gas Appliances

**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.



**Intertek**

**4006980**

**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 Power 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 Power Burner:** Please register your Power Burner at [www.CoyoteOutdoor.com](http://www.CoyoteOutdoor.com). Registration ensures you receive updates and personalized support for your Power 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 Power Burner:

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

This manual provides specific operating instructions for your gas Power Burner 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 gas Power Burner for years!

## **Welcome to the Coyote family!**

### **Grill Safety and Lighting Instruction Videos**



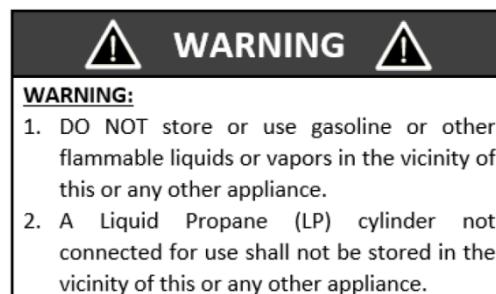
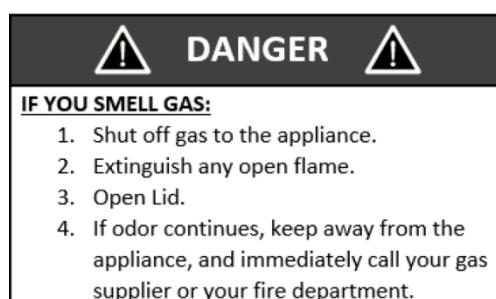
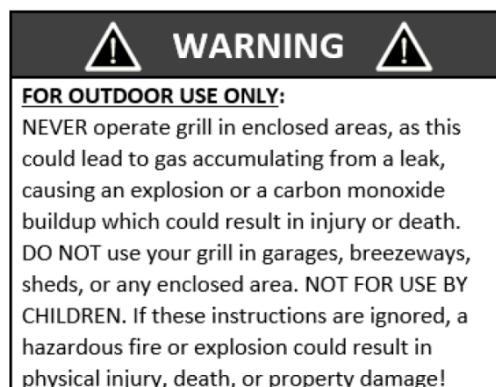
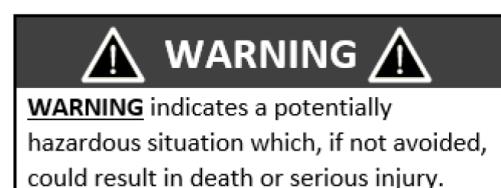
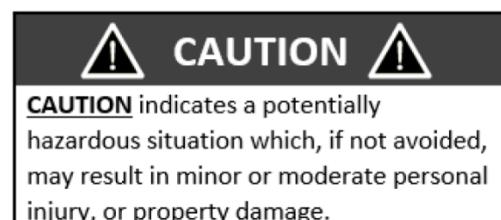
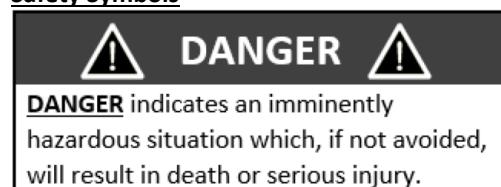
### **Register your Grill**



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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.

### **General Safety Instructions for Coyote Power Burners**

### **⚠️ WARNING ⚠️**

#### **Intended Use**

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

#### **Fire and Explosion Prevention**

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

#### **Burn and Injury Prevention**

- **Supervision:** Never leave the Power Burner unattended while in use.
- **Child and Pet Safety:** Keep children and pets away from the Power Burner, especially when it is hot.
- **Burn Hazards:**
  - Avoid leaning over an open Power Burner, 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 Power Burner 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.

#### **Gas and Leak Safety**

1. **Leak Testing:** Only use the Power Burner once a **leak test** has been completed.
2. **Gas Connections:** Turn off the LP cylinder valve and control knobs when the Power 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 Power 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 Power 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 Power 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 Power Burner:** Never move it while it is hot or in use.
- **Container Safety:** Never heat unopened glass or metal containers on the Power Burner, as pressure buildup may cause the container to burst.
- **Regular Maintenance:** Inspect the Power 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 Power Burner air out before attempting to relight.
- **Fire Precautions:** Always have an **ABC fire extinguisher** nearby and accessible when using the Power Burner.

## Additional Guidelines

- **Alcohol and Drug Use:** Never operate the Power 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 Power Burner in a well-ventilated outdoor area, free of combustible materials.
- Never leave the Power Burner unattended while cooking.
- Follow all maintenance and safety guidelines to ensure safe and optimal operation.

## **WARNING**

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

## 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 Power 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 Power 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.)
- **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 Power 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 Power 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 Power Burners



#### **Pre-Installation Recommendations**

- **Record Product Information:** Before installing a built-in Power 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:** If the Power Burner is installed by a professional, ensure they show you the location of the **gas supply shut-off valve**. The valve must be **readily and easily accessible**.
- **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 Power Burner is highly recommended. These instructions provide the necessary measurements for constructing a masonry structure to house your outdoor gas Power 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 Power Burners:** Place vents at or below the height of the tank valve, as propane is heavier than air.
  - **Natural gas Power 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 Power 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.

#### **3. Optional Wind Guards:**

- **Coyote Wind Guards** can help divert wind over the Power Burner, reducing overheating risks. However, they are not guaranteed to solve ventilation issues in high-wind conditions. These can be purchased from authorized dealers.

### **Clearance Requirements**



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

- If a **wall or partition** behind the Power Burner blocks ventilation, we recommend maintaining a minimum clearance of **7 inches** from the back of the Power Burner.
- A **2-inch minimum clearance** behind the Power Burner will allow the hood to open fully.
- Allow **6 inches of clearance** on each Power 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 Power Burner above the countertop.
- Never locate the Power 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 Power Burner frame** (3 inches on each side).

#### **3. Insulated Jackets:**

- If the Power 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 Power Burner can be installed into masonry enclosures without a bottom deck to support the Power Burner. The weight of the Power Burner body is supported by the countertop within the cutout opening.
- Do not enclose the Power Burner and block the ventilation around the Power 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 Power Burners:** Position vents at or below tank valve height.
  - **Natural gas Power 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 Power 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**

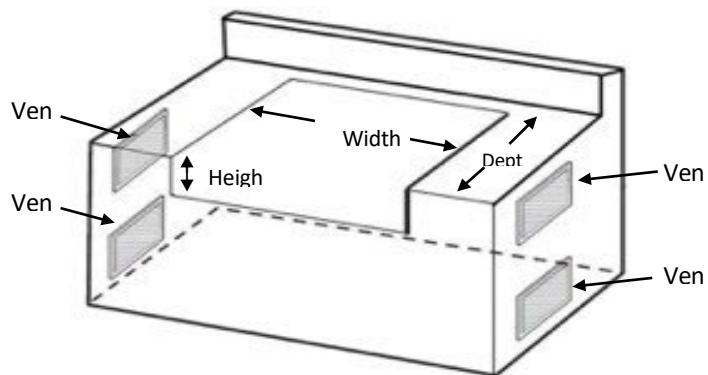
- Proper ventilation is critical for safety and performance.
- Always adhere to clearance guidelines to prevent overheating and ensure warranty validity.
- Use Coyote-approved insulated jackets and ventilation hoods for combustible materials or high-risk areas.

### **For Built-in Installations**

A built-in side burner is designed for easy installation into masonry enclosures. For non-combustible applications, the side burner drops into the opening (**as shown in the cut-out detail drawing, Fig. A**) and hangs from the side.

**⚠️ WARNING ⚠️ LP TANK STORAGE MUST BE ISOLATED IN A SEPARATE COMPARTMENT FROM THAT OF THE SIDE BURNER, AND IT MUST BE VENTED AS WELL. (RECOMMEND BOTTOM VENTS FOR LP)**

**Do not install this unit under unprotected flammable surfaces. Do not install or use this appliance inside a building, garage, or other covered area. It must not be used in or on recreational vehicles or boats.**

**Cut out Dimensions**

**DANGER**

Cabinets with any gas supply or connection must have at least two vents, ideally four for optimal performance. Each vent should be a minimum of 20 square inches and provide direct access to outside or fresh air. To ensure adequate airflow and ventilation, it's advisable to install two vents on each side of the cabinet.

Model	Cutout Dimensions			Overall Dimensions			Total BTU Ratings		Electrical Outlets Needed (110V)
Power Burners	Height	Width	Depth	Height	Width	Depth	LP	NG	Lights
C3PB	10 1/4"	21"	21"	13"	24"	24 1/4"	60,000	60,000	Yes

## Gas Requirements

**Note:** Coyote strongly recommends that a qualified service technician perform the initial installation and all 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 Power Burner. This can result in excessive heat or fire, which can cause property damage, injury, or death.

##### 2. Control Knobs:

Always ensure the Power Burner control knobs are in the **OFF** position before connecting the Power Burner to a gas source.

#### Gas Connection Instructions

##### 1. Verify Gas Type:

Confirm whether the Power Burner is designed for **natural gas (NG)** or **liquid propane (LP)**. Do not connect an LP Power 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 (CSA B149.1)**
- Propane Storage and Handling Code (CSA B149.2)**
- 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 Power Burner's manufacturing specifications.

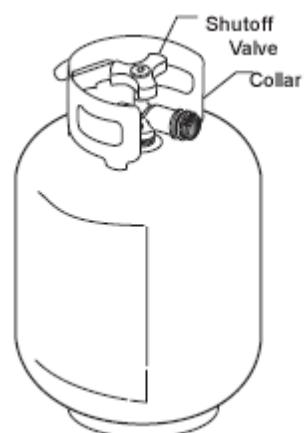
#### Liquid Propane (LP) Gas Guidelines

##### • 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)**.



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

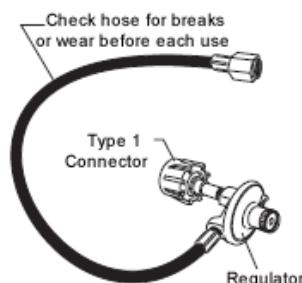
#### **LP (Propane) Gas Connection Process**

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.



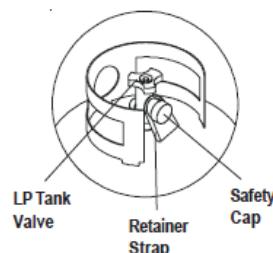
#### **Key Features of the LP Hose and Regulator System**

- 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 Power Burner.



**Important:** Always leak-test the hose and regulator before using the Power Burner.



#### **Large-Capacity Propane Systems**

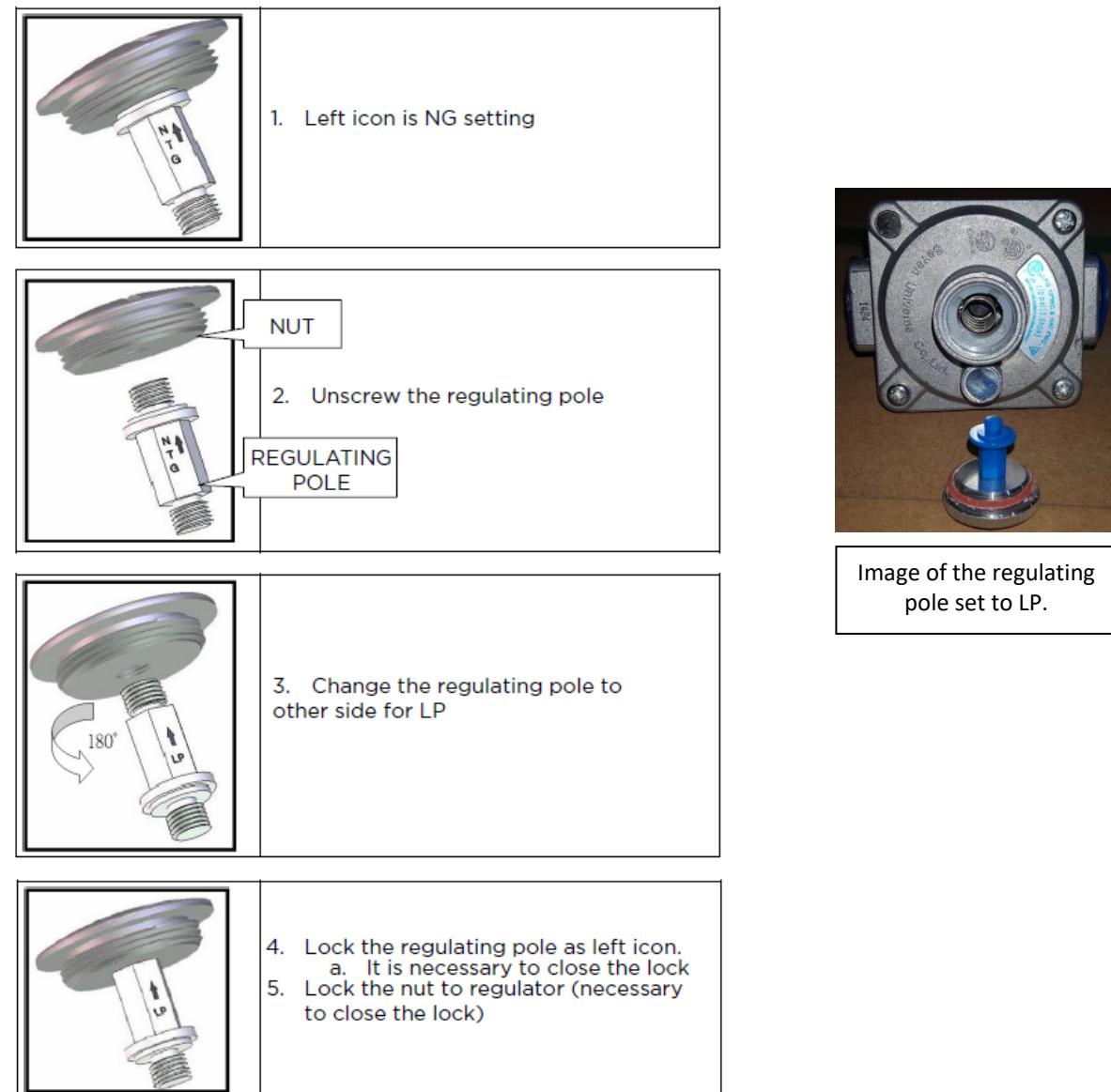
If connecting to a large propane tank (e.g., a home's central propane system):

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)

#### 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 Power Burner without performing this test.
- The regulator should be installed directly to the back of the Power Burner or after the shutoff valve.



### **Natural Gas Supply and Connection Instructions**

1. Prepare the Power Burner:
  - Ensure all burner valves are in the "OFF" position.
2. Install Regulator and Shut-Off Valve:
  - All NG Power 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:
  - Your Coyote NG Power Burner includes a  $\frac{1}{2}$ " regulator.
  - The regulator has a directional arrow showing the correct gas flow direction (arrow pointing toward the Power Burner).
  - Attach a connection hose (not included) to the "in" side of the regulator, which is  $\frac{1}{2}$ " MIP.
5. Connect the Hose:
  - Use  $\frac{1}{2}$ " 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 Power Burner.

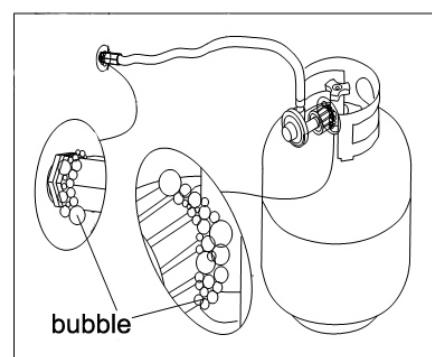


### **Leak Testing Instructions**



**Leak testing is mandatory before using the Power 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 Power 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 Power Burner to an unregulated gas supply.
- Always ensure the gas supply matches the Power Burner's design type.
- Contact **Coyote Customer Support** at **855-520-1559** with any questions or concerns.

#### **Instruction for Connecting the Transformer**

Your Power Burner's electrical transformer will connect to the rear and operate the knob lights on your Power Burner.

- Insert the male plug into the female socket on the transformer, and then plug the transformer into a standard 110v outlet.
- If you have any questions or concerns, please consult or use a qualified electrician.

## Operating the Power 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 Power Burner if you detect a gas odor.
- NEVER stand with your head, body, or arms over the Power 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 Power Burner is unobstructed to ensure safe operation.

### GENERAL RULES

### ⚠ WARNING ⚠

#### NEVER leave the Power Burner unattended while cooking!

- Ensure the Power 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 Power Burner burners safely.
- Adjust the heat settings to reach your desired cooking temperature.
- After cooking, allow the Power Burner to cool, wipe away splatters or grease, and clean the drip tray.
- NEVER cover the Power Burner while hot, which may pose a fire hazard.

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

Before cooking for the first time, operate your Power 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 Power Burner is ready for cooking!

### Understanding Your Power Burner's Valves, Burners

Your Power Burner has **valves** that control the gas flow to each burner.

- 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 Power Burner to prevent dangerous gas leaks.

### Using the Power 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 Power 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 Power 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.
- **Safety Valve Maintenance:** Keep the valve and thermocouple clean and properly aligned with the burner. If the burner struggles to stay lit, the thermocouple attached to the valve may need to be replaced.
- **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 Power Burner.
  - When preparing to light the burners, never stand with your head directly over the Power 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.

**Electrical Grounding Instructions****⚠ CAUTION ⚠****1. Transformer Grounding:**

- The transformer has a **three-prong grounding plug** to protect against electric shock.
- Insert the plug directly into a **properly grounded three-prong receptacle**.
- **Do not cut or remove the grounding prong** from the plug, compromising safety.

**2. Grounding Compliance:**

- The transformer must be grounded per **local codes**.
- In the absence of local codes, follow the **National Electrical Code (ANSI/NFPA 70-1990)** or the **Canadian Electrical Code (CSA C22.1)**.

**3. Extension Cord Warning:**

- Do not use an **extension cord** to supply power to the Power Burner. This can result in fire, electrical shock, or personal injury.
- Never install a neutral or ground circuit fuse, which creates an electrical shock hazard.
- Avoid grounding the appliance to a gas or hot water pipe.

**Steps to Turn on the Lights**

1. Locate the **light button** on the **left side** of the control panel.
2. Press the button to **turn on lights**:
3. To turn off lights, press the button again.

**Note**

- The **gradient knob lights** adjust automatically to match the Power Burner's heat settings as the knob is turned.

**Preparing Food for the Power Burner****⚠ WARNING ⚠**

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 Power 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 Power Burner Maintenance and Care Instructions

#### **Drip Tray Maintenance**

- **Cleaning:** The drip tray below the Power 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 Power Burner uncovered during inclement weather. Rainwater can be collected inside the Power Burner, cart, or drip tray.
- If the drip tray is left uncleaned and uncovered, water mixed with grease may overflow, damaging the Power 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 extremely hot.
- **For Cooled Grates, Remove the** cooled grates from the Power Burner and clean them with a mild detergent for easier debris removal.

#### **Heat Control Grids**

- **Periodic Cleaning:** Occasionally clean the heat control grids with warm, soapy water.
- Use a wire brush to remove stubborn, burned-on residue after the grids have cooled.
- Ensure grids are thoroughly dried before reinstalling them into the Power Burner.

#### **Burner Care**

##### **Main Burners:**

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 Power 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 Power Burner.

**Annual Power Burner Housing Cleaning**

1. Allow the Power Burner to cool completely and disconnect the gas supply.
2. Remove cooking grids, heat control grids, and burners for cleaning.
3. Wash the warming rack with mild detergent and warm water.
4. Cover gas valve orifices with aluminum foil to prevent debris entry.
5. Brush the Power Burner's interior with a stiff wire brush and wash with soapy water.
6. Remove the foil, check orifices for obstructions, and test the electrode spark.
7. Reinstall all components and reconnect the gas supply. Check burner flames for proper operation.

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

**Maintenance Guidelines**

1. Keep the Power 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 Power Burner.

**Avoiding Rust and Scratches**

- **Rust Prevention:** Use a **Coyote Power Burner cover** for protection against contaminants.
- Keep the Power 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 Power Burner will remain in excellent condition, providing safe and enjoyable cooking experiences for years.



## Troubleshooting your Power Burner

### General Troubleshooting Guide

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

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

### When to Check for Spiders/Insects

Spiders and insects can obstruct the burner venturi, causing operational issues. Inspect the burners once a year or immediately after experiencing any of the following:

1. The smell of gas combined with yellow flames.
2. The Power Burner does not heat to the expected temperature.
3. The Power Burner heats unevenly.
4. Burners make popping noises.

### Troubleshooting Guide

If the Power 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 Power 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 Power Burner manually with a lighter.

### Flare-ups

- Check for excess grease or food debris on heat control grids and cooking grates.
- Ensure the drip tray is clean (do not line it with aluminum foil).
- Avoid placing the Power 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 Power Burner is not in an overly windy location.

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

- Inspect the venturi tubes for spider webs or insect nests and clean them thoroughly.
- Preheat the Power Burner on high for **5 minutes** before cooking.
- Ensure the venturi tubes are correctly aligned over the orifices.
- Relocate the Power 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 Power Burner area.
- Verify gas supply and pressure.
- Clean the burner and orifice if the issue affects only one burner.

**The Power 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 cylinder valve and let the Power Burner cool.**
- Inspect venturi tubes for obstructions and clean them.
- Tighten loose connections with a wrench and replace any damaged parts. Perform a leak test before reusing the Power Burner.
- Realign the venturi tubes over the orifices.
- If you cannot find the issue, contact Customer Support.

**Fire at any connection**

- **IMMEDIATELY shut off the cylinder valve and let the Power Burner cool.**
- Tighten connections with a wrench and replace damaged parts. Perform a leak test before using the Power Burner.
- If unresolved, contact 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.

**Controlling Flare-Ups** 

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

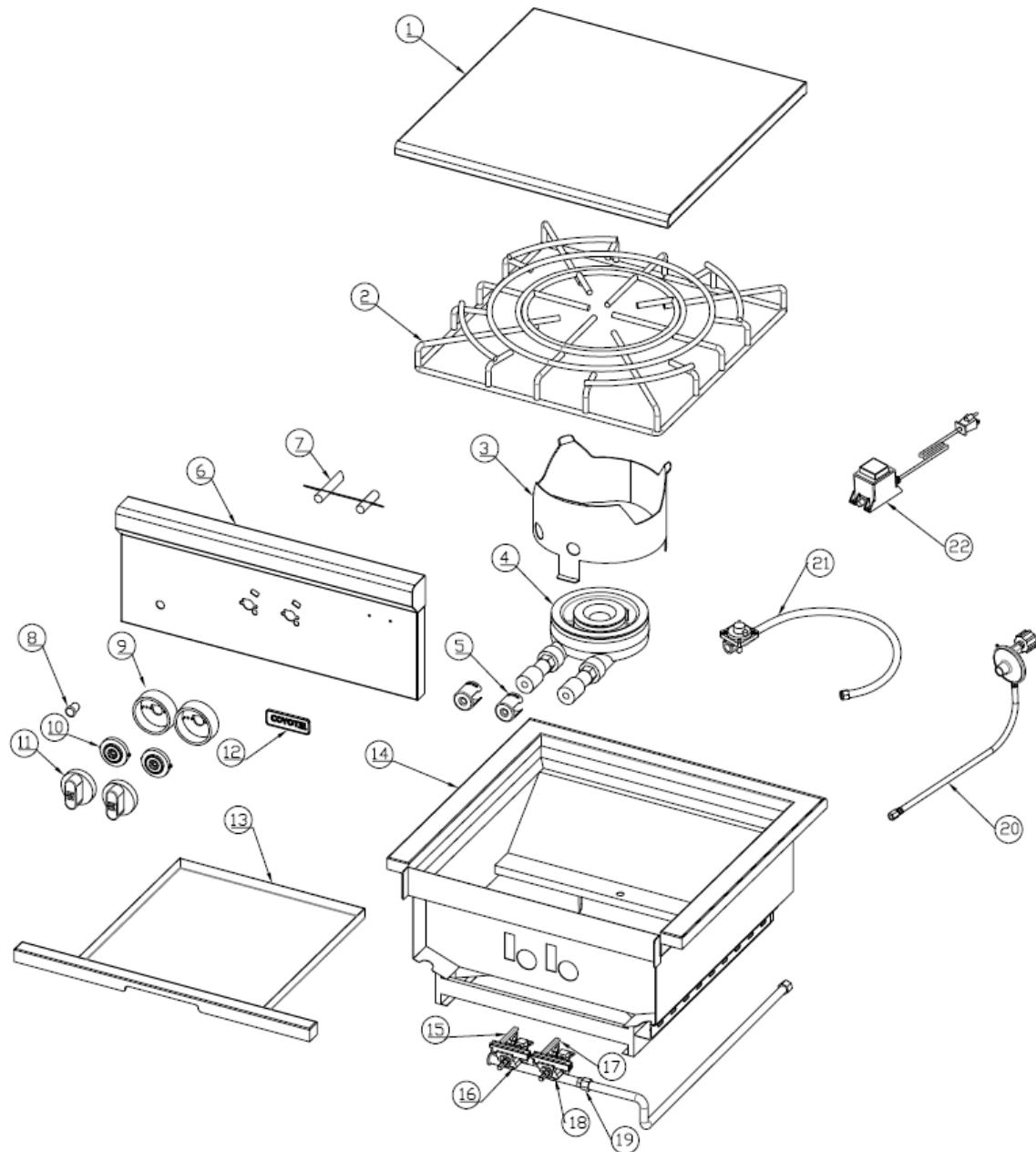
Follow these tips to minimize and control flare-ups:

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 Power 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 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.

## Parts Listing

### C3PBParts



C3PB Parts Listing				
No.	Name	Qty	Part No.	
1	Cover	1	C3PB001	
2	Cooking Grate	1	C3PB002	
3	Burner Jacket	1	C3PB003	
4	Burner	1	C3PB004	
5	Air shutter	2	C3PB005	
6	Control Panel	1	C3PB006	
7	Fire Tube	1	C3PB007	
8	Knob Light Switch	1	C3PB008	
9	Knob Base	2	C3PB009	
10	LED Light Ring	2	C3PB010	
11	Control Knob	2	C3PB011	
12	Badge	1	C3PB012	
13	Oil Pan	1	C3PB013	
14	Fire Box	1	C3PB014	
15	Natural Gas Valve Left	1	C3PB015	
16	Propane Gas Valve Left	1	C3PB016	
17	Natural Gas Valve Right	1	C3PB017	
18	Propane Gas Valve Right	1	C3PB018	
19	Gas Manifold Pipe	1	C3PB019	
20	Propane Regulator	1	C3PB020	
21	Natural Gas Regulator	1	C3PB021	
20	Transformer	1	C3PB022	