CATALOG







EXPLORE



COYOTE OUTDOOR LIVING IS DEDICATED TO ENHANCING OUTDOOR SPACES, **HELPING CUSTOMERS BRING THEIR** OUTDOOR LIVING DREAMS TO LIFE. FROM THE VERY BEGINNING-THROUGH DESIGN, **ENGINEERING, AND THROUGHOUT THE PRODUCT'S LIFESPAN-OUR FOCUS REMAINS ON DELIVERING EXCEPTIONAL QUALITY AND PERFORMANCE.**

With Coyote Outdoor Living, you can create a unique outdoor kitchen and entertaining area, free from the constraints of indoor kitchens. Beyond our highperformance grills and smokers, we offer a wide range of products, including power burners, griddles, specialty grates, side burners, and more. Our extensive collection of cooking equipment opens the door to various cooking techniques and cuisines. To complete your outdoor space, we also offer top-tier refrigeration, beverage, and storage solutions, turning your outdoor kitchen into a true hub for social gatherings.



GEN 3 BY COYOTE

IGNITING INNOVATION, PROTECTING EVERY COOK

Our next generation of grills is here—Gen 3. Designed for the ultimate grilling enthusiast, the C-Series, CL-Series, and SL-Series deliver next-level performance, durability, and precision. Built with 304 stainless steel construction, these grills offer superior heat control, innovative safety features, and an enhanced grilling experience tailored for every cookout.

UNRIVALED POWER & PERFORMANCE

• **C-SERIES** — Featuring high-performance I-Burners (15K BTU), flamethrower ignition, and integrated wind guards for consistent cooking in any condition.

• **CL-SERIES** — Infinity Burners (20K BTU), backlit knobs, and precision heat zone separators give you full control over every meal.

• **SL-SERIES** — The most advanced in the lineup—boasting interchangeable sear burners, volcanic stone briquettes for smoky flavor, infrared rotisserie, laser-cut grates, and the exclusive Throw Light that projects the Coyote logo onto the ground for a sleek touch.

COYOT=3

SAFETY YOU CAN TRUST

THERMOCOUPLE DESIGN

Coyote's CL-Series and SL-Series grills come equipped with a thermocouple safety valve, an essential feature that automatically shuts off the gas flow if no flame is detected. This advanced safety measure prevents gas buildup inside the grill, ensuring peace of mind with every cook.

With the Coyote Gen 3 Series, you get bold flavors, flawless searing, and legendary durability—all wrapped in an expertly crafted, stylish design. Whether you're a weekend griller or a BBQ master, Gen 3 is built to take your outdoor cooking to new heights.

Upgrade to Gen 3. Grill Fearlessly.



C-SERIES GRILLS

Introducing the Coyote C-Series Grill—the ultimate combination of power, precision, and durability for your outdoor cooking needs. Crafted with premium 304 stainless steel, this grill is built to withstand the elements while delivering exceptional performance.

Equipped with I-Burners, each delivering 15K BTUs of heat, the C-Series ensures even cooking across the entire surface. The flamethrower ignition provides a reliable and quick startup every time, while the newly designed stainless steel heat control grids offer better heat distribution and enhanced flavor.

The integrated wind guard keeps the flames steady, even on breezy days, while the double walled canopy retains heat for efficient cooking. Interior lighting ensures you can grill to perfection, day or night. Plus, the newly designed handle, knobs and bezels add a sleek, modern touch to your grilling experience.

With the Coyote C-Series Grill, you're equipped for top-tier performance, style, and versatility, transforming your outdoor cooking into an unforgettable experience.



Three Cast High Performance Coyote I-Burners • 640 sq. in. Cooking Area • Up To 45,000 BTU • Interior Grill Lighting •

Stainless Steel Heat Control Grids • 304 Stainless Steel

Model No. C3C30 LP/NG

Model No. C3C30-FS



34" C-SERIES GRILL

Three Cast High Performance Coyote I-Burners • 780 sq. in. Cooking Area • Up To 45,000 BTU • Interior Grill Lighting • Stainless Steel Heat Control Grids • 304 Stainless Steel

Model No. C3C34 LP/NG



30" FS C-SERIES GRILL

Three Cast High Performance Coyote I-Burners • 640 sq. in. Cooking Area • Up To 45,000 BTU • Interior Grill Lighting • Stainless Steel Heat Control Grids • 304

Stainless Steel

Model No. C

C-SERIES FEATURES



Analog Temperature Gauge





Interior Light Switch









NEW Design Handle

EXTERIOR

- 304 Stainless Steel
- Smudge Proof Control Panel
- New Design Handle & End Cap
- New Design Knob & Bezel
- Double Walled Hood
- Drip Tray
- Analog Temperature Gauge



NEW Design Knob & Bezel



304 Stainless Steel Rolled Grates



NEW Design Heat Grids

INTERIOR

Flame Thrower Ignition
 Integrated Wind Guard
 Cast High Performance
 Coyote I-Burners[™]
 15K BTUs Each

- Interior Grill Lighting
- New Design Stainless
 Steel Heat Grids
- 304 SS Rolled Grates

AVAILABLE 30" and 34" Freestanding carts and heat zone separators are available for the C-Series Grills.

CL-SERIES GRILLS

Introducing the Coyote CL-Series Grill– engineered for those who demand uncompromising performance and style. Built with 304 stainless steel construction, this grill offers unmatched durability and resilience to the elements.

The CL-Series features Infinity Burners[™], each providing a powerful 20K BTUs of heat per burner, ensuring precision cooking every time. The flamethrower ignition guarantees a reliable startup, while the newly designed stainless steel heat control grids deliver optimal heat distribution for perfect results. For added safety and peace of mind, the CL-Series includes thermocouple on all valves.

The integrated wind guard keeps flames stable, even in the windiest conditions, and the doublewalled canopy retains heat for more efficient grilling. Enjoy cooking day or night with the interior lighting, and add a touch of sophistication with the newly designed knobs and bezels featuring solid light accents.

The heat zone separators provide greater control over different cooking areas. For the grilling enthusiast looking for an extra level of versatility, a sear burner upgrade (C3SEARBURNER) is available to achieve that perfect sear.



CL-SERIES FEATURES



Analog Temperature Gauge





Interior Light Switch



Halogen Lighting



20K BTU Interchangeable Infinity Burners™









NEW Design Handle

EXTERIOR

- 304 Stainless Steel
- Smudge Proof Control
 Panel
- New Design Handle & End Cap
- New Design Knob & Bezel
- With White Light
- Double Walled Hood
- Drip Tray
- Analog Temperature Gauge



NEW Design Knob & Bezel (White Light)



EZ Lift Hood



NEW Design Heat Grids



304 Stainless Steel Rolled Grates

INTERIOR

- Flame Thrower Ignition
- Safety Valve with Thermocouple
- Integrated Wind Guard
- Interchangeable Cast High Performance Coyote Infinity Burners™ 20K BTUs Each
- Heat Zone Separators
- Volcanic Stone Briquettes
- Interior Grill Lighting
- Spring Assisted Hood
- Laser Cut Grates

SL-SERIES GRILLS

Elevate your grilling experience with the Coyote SL-Series Grill—the ultimate in versatility, power, and precision. Crafted from durable 304 stainless steel, this grill is designed to handle whatever the outdoors throws its way, all while delivering restaurant quality results.

The SL-Series features Infinity Burners[™], each providing 20K BTUs of heat, combined with an infrared rotisserie burner and a dedicated sear burner for ultimate cooking flexibility. Whether you're roasting, searing, or grilling, this grill gives you total control. The flamethrower ignition ensures a reliable and instant start every time.

To enhance flavor, the Coyote SL-Series uses volcanic stone briquettes, providing superior heat retention and even distribution for an exceptional grilling experience. The integrated wind guard keeps your flames steady, no matter the conditions, while the double walled canopy ensures efficient heat retention, allowing you to cook faster and more evenly.

The interior lighting makes nighttime grilling a breeze, and the newly designed knobs and bezels with multi-light accents add a modern, stylish touch. Safety is built in with thermocouple safety valves, and heat zone separators give you more control over different cooking areas.



30" SL-SERIES GRILL

One High Performance Coyote Infinity Burner™, Plus One Infrared Rear Burner, Plus One Coyote RapidSear™ Infrared Burner • 640 sq. in. Cooking Area Up To 50,000 BTU • 304 Stainless Steel • Interior Grill Lighting • Illuminated Knobs • Volcanic Stone

Briquettes

Model No. C3SL30 LP/NG

0 0 0 0 0

42" SL-SERIES GRILL

Four High Performance Coyote Infinity Burners™, Plus One Infrared Rear Burner, Plus One Coyote RapidSear™ Infrared Burner • 955 sq. in. Cooking Area • Up To 110,000 BTU • 304 Stainless Steel • Interior Grill Lighting • Illuminated Knobs • Volcanic Stone

Briquettes

Model No. C3SL42 LP/NG



36" SL-SERIES GRILL

Three High Performance Coyote Infinity Burners™, Plus One Infrared Rear Burner, Plus One Coyote RapidSear™ Infrared Burner • 875 sq. in. Cooking Area Up To 90,000 BTU • 304 Stainless Steel • Interior Grill Lighting • Illuminated Knobs • Volcanic Stone

Briquettes

Model No. C3SL36 LP/NG

SL30 LP/NG





SL-SERIES FEATURES

Interior/Knob/Throw Light Switch

Throw Light



Halogen Lighting



20K BTU Interchangeable Infinity Burners™





Safety Valve with Theromocouple





NEW Design Handle



NEW Design Knob & Bezel (Multi-Light)

EXTERIOR

- 304 Stainless Steel
- Smudge Proof Control
 Panel
- New Design Handle & End Cap
- New Design Knob & Bezel With Multi-Light
- Throw Light
- Double Walled Hood
- Drip Tray
- Analog Temperature Gauge



EZ Lift Hood



NEW Design Ceramic Briquettes



304 Laser Cut Grates

INTERIOR

- Flame Thrower Ignition
- Safety Valve with
 Thermocouple
- Integrated Wind Guard
- Interchangeable Cast

High Performance Coyote Infinity Burners™ 20K BTUs Each

- Heat Zone Separators
- Volcanic Stone Briquettes
- Interior Grill Lighting
- Spring Assisted Hood
- Laser Cut Grates

AVAILABLE 30", 36" and 42"

Freestanding carts available for the SL-Series Grills.

FLAT TOP GRILLS

The Covote Flat Top Grill brings the capabilities of your indoor cooking appliance, outside, Teppanyaki-style grilling is a versatile way of cooking, perfect for preparing breakfast, lunch, and dinner. The design of this premium grill allows for ample cooking space at even heat, resulting in the ability to cook entire healthier meals all on one appliance. Truly the only "grill" vou need!

Want the best of both worlds? Try our new 50" Combo grill that includes a traditional two burner grill and flat top.



30" FLAT TOP GRILL

2x U-Burners 17K BTU/ burner • Flamethrower Ignition • 304 Stainless Steel Construction • Newly Designed Knob & Bezel

Safety Valves - Thermocouple • Flame Indicator • Food Guard Easy Lift Cooking Surface 300 sq. in. • Stainless Steel Cover

Model No. C3FTG30 LP/NG



30" FREESTANDING FLAT TOP GRILL Self Closing Doors Hinges/

Drawers • 304 Stainless Steel Construction • Industrial Quality, Lockable Casters • Easy Fold Down Storage Shelves

Model No. C3FTCART



50" COMBO BUILT-IN GRILL 2x InfinitvBurners™

 Flamethrower Ignition • 304 Stainless Steel Construction • Newly

Designed Knob & Beze • Safety Valves - Thermocouple • Heat

Zone Separators • 304 Stainless Steel

Volcanic Stone Briquettes Integrated Wind Guard Double-Walled Canopy

Flat Top Grill

2x U-Burners 17K BTU/ burner • Flamethrower Ignition • 304 Stainless Steel Construction • Newly Designed Knob & Bezel Safety Valves - Thermocouple • Flame Indicator • Food Guard • Easy Lift Cooking Surface 300 sq. in. • Stainless Steel Cover

Model No. C3CO50 LP/NG

CHARCOAL GRILLS

For many outdoor cooking aficionados, charcoal grilling and smoking embody a kind of poetry-the slow, deliberate cooking process, the mastery of precise temperature control, and the rich, natural aromas. It's a true culinary craft. Coyote Outdoor Living's charcoal grills and smokers honor this art form, blending passion, thoughtful design, and exceptional value into every cooking experience.



50" HYBRID GRILL

Two High Performance Covote I-Burners[™] • Newly Designed Knob & Bezel Over 600 sa. in. Cooking Area • Up To 30.000 BTU Interior Grill Lighting

Adjustable Fuel Tray • Over 600 sq. in. Cooking Area Newly Designed Knob & Bezel • For Use With Charcoal Or Wood Chips Adjustable Dampers For Controlling Air Flow

Model No. C3HY50



36" CHARCOAL GRILL

Over 875 sa. in. Cooking Area • For Use With Charcoal Or Wood Chips Newly Designed Knob & Bezel • Adjustable Fuel Tray • Adjustable Dampers

For Controlling Air Flow

Model No. C3CH36

AVAILABLE Freestanding carts available for the Charcoal Grills.

PELLET GRILLS

The Covote Pellet Grill ushers in a new era of outdoor cooking, offering the elegance. versatility, and top-tier performance of a luxury indoor appliance.



With its advanced digital touch screen, three food temperature probes, and a variety of even heat settings, this grill brings the precision of an indoor oven to your outdoor kitchen.

Coyote's innovative green, smart drop pellet system allows you to experiment with any wood pellet flavor, elevating your outdoor cooking and entertaining experience. Every detail is designed for excellence, including a spring-assisted hood that opens effortlessly with just a finger.



28" PELLET GRILL

Intuitive Digital Touch Control • 938 sq. in. Cooking Area • Dual Fan. Auger. Drip Tray Smart Drop[™] Pellet Feed Front Loading Pellet Hopper • Spring Assist Hood • Double Walled. Gasket-Lined Canopy Versa-Rack[™] Included For Multiple Grilling Levels 304 Stainless Steel Interior Grill Lighting • LED Light For Temperature Probes • Laser Cut Grates Built-In Timer
 3 Food Temperature Probes Included • Electric Power Ignition (120V: 5A: 60HZ) Built-In Wind Guard Individual Smoke & Sear Grate Included • Hopper Capacity: 12 - 15 lbs

175ºF - 650ºF

Model No. C2P28

Temperature Range:

36" PELLET GRILL Intuitive Digital Touch Control • 1238 sq. in. Cooking Area • Dual Fan, Auger, Drip Tray Smart Drop™ Pellet Feed Front Loading Pellet Hopper • Spring Assist Hood • Double Walled, Gasket-Lined Canopy Versa-Rack[™] Included For

Multiple Grilling Levels 304 Stainless Steel Interior Grill Lighting • LED Light For Temperature Probes • Laser Cut Grates • Built-In Timer • 3 Food Temperature Probes Included • Electric Power Ignition (120V: 5A: 60HZ) Built-In Wind Guard Individual Smoke & Sear Grate Included • Hopper Capacity: 12 - 15 lbs • Temperature Range:

Model No. C2P36

175ºF - 700ºF

Model No. C2P28/36-FS

28" & 36" FREESTANDING PELLET GRILL

Intuitive Digital Touch Control • Dual Fan, Auger & Drip Tray • Smart Drop[™] Pellet Feed • Front Loading Pellet Hopper • Spring Assist Hood • Double Walled Canopy With Gasket • Versa-Rack[™] For Multiple Cooking Surfaces • 304 Stainless Steel • Interior Grill Lighting • Led Light For Temperature Probes • Laser Cut Grates • Built-In Timer & Wind Guard • 3 Food Temperature Probes Included • Electric Power Ignition (120v; 5a; 60hz) • Individual Smoke & Sear Grate Included • Hopper Cap Of 12-15 Lbs

Temperature Range Of 175°F - 650°F

ASADO COOKER

The Covote Outdoors Asado Cooker is a highly adaptable outdoor appliance that enhances every aspect of your outdoor living experience. Whether you're grilling, baking pizzas and breads, smoking large cuts of meat at low temperatures, or searing vegetables and fish with perfect control, this cooker delivers exceptional results.

Thanks to its superior heat retention, the Asado allows you to achieve and maintain a variety of desired temperatures, all adjustable through precise airflow control using the top venting cap and bottom slide vents. Coyote also offers premium lump charcoal and a wide range of accessories, making the Asado Cooker an essential addition to any outdoor kitchen design.



ASADO COOKER

Coyote Laser Cut Signature Cooking Grate™ Heat-Resistant Ceramic Construction • 254 sq. in. Of Cooking Area Adjustable Venting To Maintain Precise Cooking Temperatures • Smoke. Sear, Grill Option • Optional Cart With Side Shelves (Model No. C1CHCA-FS) Coyote Lump Charcoal







HEAT DEFLECTOR Enjoy cooking without open flame by evenly distributing heat across the grids. Model No. ASADO-HD

CHICKEN THRONE Marinade infusion tool for great tasting chicken or turkey.

Model No. ASADO-CT

Available (Model No. CLMP)

Model No. C1CHCS



FREESTANDING ASADO COOKER

Standard Coyote Signature Smoking Grate[™] For Perfect Heat Diffusion Heat-Resistant Ceramic Construction • 254 sq. in. Of Cooking Area Adjustable Venting For Precision Temperature Management • Smoke, Sear, Grill Option • Cart And

Shelves Included

Model No. C1CHCS-FS





ASADO COVER

When the Asado has cooled and is not in use, cover it with an Asado rain cover for extra protection. Colors may vary.

Model No. ASADOCVRG

ELECTRIC GRILL

Introducing the Coyote Electric Grill-a compact powerhouse that delivers exceptional performance in a sleek, space-saving design. Perfect for urban dwellers and those with limited outdoor space, this grill offers everything you need to enjoy delicious barbecues year-round.

With a 156 square inch cooking area, the Coyote Electric Grill provides ample space for grilling your favorite meals. The durable 304 stainless steel construction and Teflon-coated cooking surface ensure long-lasting guality and easy cleanup, while the ceramic heat control grid ensures even heat distribution for perfect results every time.

Equipped with a powerful 5,000-hour heating element, this grill reaches a maximum temperature of 550°F, giving you the versatility to grill, sear, and cook with precision. The 60-minute safety timer, along with the surge protector, adds peace of mind while grilling, ensuring safe and worry-free use.

Designed for convenience, the Coyote Electric Grill is compatible with a removable frame for built-in applications, and a pedestal stand is available for flexible setup options. Plus, it comes complete with a cover and a two-piece tool set to make grilling even easier.



ELECTRIC GRILL

One SKU For Portable. Built-In Or Pedestal Version Removable Frame For Built-In Application • Pedestal Stand Available (C1ELCT21) • Cover & 2 Piece Tool Set Included Teflon Coated Cooking Surface • Ceramic Flavorizer • 156 sq. in. Cooking Area • 5,000 Hour Heating Element • 304 Stainless Steel • 550° F Maximum Temperature • 60 Minute Safety Timer With Surge Protector • 120V -

1300W - 11A - 60 HZ

Model No. C1EL120SM

PORTABLE GRILL

For Coyote, outdoor living isn't just a seasonit's a lifestyle. It's about breaking free from the constraints of space or time. Coyote products aren't something you roll out in June and pack away in November; they become a seamless part of your daily routine, enhancing the joy of outdoor entertaining all year long.

Whether you're in your backyard, tailgating at a game, or grilling at your favorite park, the Covote Portable Grill has you covered. Powered by an Infinity burner and featuring ceramic briquettes to evenly distribute heat across a signature grate, this grill lets you cook exceptional meals anywhere. Plus, it includes a small propane canister adapter, eliminating the hassle of worrying about fuel. Wherever you go, great food is just a grill away.



PORTABLE GRILL

200 Sa. in. Cooking Area 316 Marine Grade Stainless Steel • Signature Grate Cooking Surface • Ceramic Heat Grid • One Infinity Burner[™] - Capable Of Up To 20.000 BTUs • 700° F Maximum Temperature Can Be Used With Either A 20lb Propane Tank Or A Small Propane Canister (Adapter Included) • Removable Drip Tray For Easy Cleaning

Model No. C1PORTLP

PIZZA OVENS

The Coyote Pizza Oven brings the authentic taste of wood-fired cooking to your outdoor space, available in both Gas and Wood models. Featuring a 31K BTU single burner (gas version) and a ceramic stone burner cover, it ensures even heat distribution for perfectly cooked pizzas with crispy crusts and flavorful toppings.

Built with a one-piece seamless dome for durability and superior heat retention, the oven also features an Active Heat Management System to maintain consistent temperatures up to 1,000°F, ensuring top-tier performance.

The ThermoShift Chimney System optimizes airflow, while the front smoke escape design keeps the cooking process clean and efficient. The 4-piece toolkit included makes setup easy.

For added flexibility, a cart option is available, making it easy to move and position the oven anywhere in your outdoor space.



C1PZCART for Wood-Fire Ovens



C1PZHCART

for Hybrid Ovens

C1PZ30HY LP/NG Hybrid Oven Yellow



30" HYBRID MULTI-FUEL PIZZA OVEN

Gas or Wood (31k BTU Single Burner) • Ash Guard • Ceramic Stone Burner Cover • One Piece Seamless Dome • Active Heat Management System

 Double Insulation Interior Flame Channel ThermoShift Chimney System • Front Smoke Escape Design • FDA Approved Ceramic Cooking

Bricks • Temperatures up to 1,000 degrees • 4pc Toolkit Included • Cart Available • Available in Red, Yellow or

Matte Black

Model No. C1PZ30H LP/NG

Model No. C1PZ40WMB

40" WOOD-FIRED

PIZZA OVEN

One Piece Seamless Dome

Active Heat Management

System • Double Insulation

Interior Flame Channel

ThermoShift Chimney

System • Front Smoke

Escape Design • FDA

Approved Ceramic Cooking

Bricks • Temperatures up

to 1,000 degrees • 4pc

Toolkit Included • Cart Sold

Separately • Available in

Matte Black, Yellow and

Copper





C1PZ40WC

Wood-Fire Oven

Copper



C1PZ40WY Wood-Fire Oven Yellow



SPECIALTY BURNERS

ACCESSORIES

The Coyote Outdoor Living Side Burner combines powerful performance with sleek design to complement your outdoor kitchen. Featuring a 15,000 BTU brass burner, it offers exceptional heat for everything from simmering sauces to sautéing vegetables. The durable stainless steel lid, complete with a newly designed handle, ensures both style and functionality. With a newly designed knob and bezel, the side burner adds a modern touch to your outdoor cooking setup. Perfect for expanding your cooking capabilities, this side burner is a must-have for any outdoor chef.

The Coyote Power Burner offers unmatched versatility for any outdoor cooking adventure. Craving international cuisine? Enhance your flavors with our teppanyaki griddle. Or, add the wok attachment to create bold, one-pan dishes with ease. Need to simmer your signature sauce? The Coyote Power Burner's gentle 1,000 BTU setting is perfect for slow cooking. Planning a crawfish or lobster boil? With 60,000 BTUs of cooking power, it can handle even the most intense meals. No matter what you're cooking—simple or complex—Coyote Outdoor Living has the accessories to make your culinary dreams come true.



Enhance your grilling experience with innovative accessories designed to make cooking on your Coyote grill even more enjoyable. Staying true to our passion for outdoor living, Coyote Outdoor Living has crafted a range of accessories—from drop-in griddles to groundbreaking charcoal tray inserts—that seamlessly blend the best of both worlds in one versatile grill.



REFRIGERATORS

ICE PRODUCTS

Model No. C1SINK1618

Model No. C3SINKF21



Steel Cover Included

Model No. C3FHSINK



30" REFRESHMENT CENTER

New Design Handle & End Cap • Includes New Faucet Design • 304 Stainless Steel • Drain, Soap Dispenser, Bottle Opener, & SS Cover Included

Model No. C3RC

SINGLE ACCESS DOORS

STORAGE / WARMING DRAWERS



COMBINATION DRAWERS

VENTILATION





LINERS

Extra Deep 30" Design For Outdoor Use • 304 Stainless Steel Construction • UL Rated • Variable Speed Control With Lighted On/ Off • Heat Sentry For Greater Reliability • Bright LED Lighting Easy To Clean Baffle Filters Removable Grease Drip Rail • Flue Cover And 1200 CFM Blower Sold

Separately

Model No. C1LINER

DIMENSIONS

SPECIFICATIONS

PRODUCT INFORMATION



	Insulated Jacket Required			
	OPENING DEPTH CONNECTION DEPTH CONNECTION 4 1/8 COVERHANG			
↓				
OPENING HEIGHT INCLUDING COUNTERTOP	4 1/8"			
↑	DOORS / DRAWERS OPENING OPENING WIDTH HEIGHT J			
FRONT VIEW				
e correspondin sing a insulated rocedure (ventil ne jacket is desi nderneath inimum clearan	ble material within 24" of the grill frame, you MUST use g Coyote Insulated Jacket jacket, does not waive any other standard installation lation, connections, etc) gned to hang from the counter top with no support ce for hood to open is 2" /partition behind the grill, the minimum rear clearance			

MODEL NUMBER	HEIGHT	WIDTH	DEPTH or LENGTH
C3C30LP	23"	28″	23 3/4"
C3C30NG	23"	28″	23 3/4"
C3C30LP-FS	50"	28″	23 3/4"
C3C30NG-FS	50"	28″	23 3/4"
C3C34LP	23"	34"	25 1/2"
C3C34NG	23"	34"	25 1/2"
C3CL36LP	23"	35 1/2"	25 1/2"
C3CL36NG	23"	35 1/2"	25 1/2"
C3CL42LP	23"	42"	25 1/2"
C3CL42NG	23"	42"	25 1/2"
C3SL30LP	23"	30"	25 1/2"
C3SL30NG	23"	30"	25 1/2"
C3SL36LP	23"	35 1/2"	25 1/2"
C3SL36NG	23	35 1/2	25 1/2"
C3SL42LP			25 1/2"
C3SL42NG	23"	42"	25 1/2"
C3HY50LP	23"	42"	25 1/2"
C3HY50NG	25 3/8"	50″	25 1/2"
C3CO50LP	25 3/8"	50″	25 1/2"
C3CO50NG	25 3/8"	50″	25 1/2"
C3CH36	25 3/8"	50″	
C2P28	25 1/4"	35 1/2"	25 1/2"
C2P36	31″	28″	27"
C2P28-FS	31″	36″	27"
C2P36-FS	50"	28"	27"
C3FTG30LP	50″	36″	27"
C3FTG30NG	13 1/2"	30″	25 1/2"
C1CHCS-FS	13 1/2"	30″	25 1/2"
C1CHCS	50 1/2"	22 1/4"	28 1/2"
C1EL120SM	34"	22 1/4"	28 1/2"
C1EL120SM-FS	11 3/8"	18 1/8"	16 1/4"
CIPORTLP	45″	18 1/8"	16 1/4″
C1PZ40WMB	13 1/2"	25"	16″
C1PZ40WC	54 13/16"	40"	33 9/16"
C1PZ40WY			33 9/16″
C1PZ30HMBLP	54 13/16"	40"	33 9/16"
C1PZ30HRLP	54 13/16"	40"	29″
C1P730HYLP	40 1/2"	30"	29"
C1PZ30HMBNG	40 1/2"	30"	29"
C1PZ30HRNG	40 1/2"	30″	29"
2	40 1/2"	30″	29"
	40 1/2"	30″	20

OVERALL PRODUCT DIMENSIONS (in)

Important Note to Installer: This file is not intended to replace your Owners' Manual which contains specific safety requirements and consumer guidelines. Please refer to your Owners' Manual prior to installing or operating your built-in grill.

PRODUCT CUTOUT DIMENSIONS (in)					
HEIGHT	WIDTH	DEPTH or LENGTH			
10 1/4"	25″	20 1/2"			
10 1/4"	25″	20 1/2"			
-		-			
-		-			
10 1/4"	31″	20 1/2"			
10 1/4"	31″	20 1/2"			
10 1/4"	32 1/2"	20 1/2"			
10 1/4"	32 1/2"	20 1/2"			
10 1/4"	39 1/2"	20 1/2"			
10 1/4"	39 1/2"	20 1/2"			
10 1/4"	27"	20 1/2"			
10 1/4"	27"	20 1/2"			
10 1/4"	32 1/2"	20 1/2"			
10 1/4"	32 1/2"	20 1/2"			
10 1/4"	39 1/2"	20 1/2"			
10 1/4"	39 1/2"	20 1/2"			
13″	47 3/4"	20 1/2"			
13″	47 3/4"	20 1/2"			
10 1/4"	47 3/4"	20 1/2"			
10 1/4"	47 3/4"	20 1/2"			
12 1/2"	32 1/2"	20 1/2"			
16 1/2"	26 1/4"	23"			
16 1/2"	34 1/4"	23"			
-		-			
-	-	-			
10 1/4"	27 1/4"	20 1/2"			
10 1/4"	27 1/4"	20 1/2"			
-	-	-			
17″	22 1/2"	22 1/2"			
3 3/8"	16″	15″			
-	-	-			
	-	-			
-	-	-			
	-	-			
-	-	-			
	-	-			
	-	-			
-		-			
-		-			
	-	-			

SPECIFICATIONS

SPECIFICATIONS

PRODUCT INFORMATION	OVERALL PRODUCT DIMENSIONS (in)			PRODUCT CUTOUT DIMENSIONS (in)		
MODEL NUMBER	HEIGHT	WIDTH	DEPTH or LENGTH	HEIGHT	WIDTH	DEPTH or LENGTH
C1PZ30HYNG	40 1/2"	30″	29"	-	-	
C3PBLP	13″	24"	24 1/4"	10 1/4"	21″	21″
C3PBNG	13″	24"	24 1/4"	10 1/4"	21″	21″
C3SBLP	13″	11 3/8″	17"	10 1/4"	10 1/8"	13 5/8″
C3SBNG	13″	11 3/8"	17″	10 1/4"	10 1/8″	13 5/8″
C3DBLP	13″	13 1/8″	23 1/4"	10 1/4"	11 7/8″	20 1/4"
C3DBNG	13″	13 1/8"	23 1/4"	10 1/4"	11 7/8"	20 1/4"
C3C30CART	37 1/4"	27 34/"	22 3/4"		_	
C3C34CT	37 1/2"	62 1/2"	23"			
C3S36CT			23"	-	-	
C3S42CT	37 1/2"	64"	23"	-	-	
C3HY50CT	37 1/2"	70 5/8″	23"	-	-	
C3FTCART	37 1/2"	78 1/2"	25 1/2"	-	-	
C3CH36CT	36 1/2"	58 1/2"	23"	-	-	
CICHCS-CT	37 1/2"	64"	28 1/2"	-	-	
CIELCT21	24 1/2"	22 1/4"	16 1/4"	-	-	
CIPZCART	33 3/4"	35 1/2"		-	-	-
CIPZHCART	38 1/4"	45 1/2"	34 7/8"	-	-	-
C115R-S	38 1/4"	33 1/2"	33 1/2"	-	-	-
C124R-S	32 1/8 - 34 5/8	14 3/4	22.1/2	32-34 1/2	15 1/4	23
C121R-S-R	32 1/8 - 34 5/8	23 3/4	22 1/2	32-34 1/2	24 1/4	23
C121R-S-L	33 3/4	20 1/2	22 1/4	34	21	23
C124KEG	33 3/4	20 1/2	22 1/4	34	21	23
C115CICE	33 3/4	23 3/4	23 1/2	34"	24 1/2	24
CIISTK	32 1/4	14 3/4"	20 1/4	32 1/2	15 1/4	21
CI2ITK	34 1/4"	17"	2"	33.25″	23.75"	2″
CI24TK	34 1/4"	23"	2"	33.25"	15"	2"
			2"		21"	2"
C3RC	34 1/4"	25 3/4"	29″	33.25″		22 3/4"
C3FHSINK	10 3/4"	30 1/4"	25 1/4"	10"	29 1/4"	20 5/8"
C1SINK1618	10 7/8"	30"	17 3/4"	10″	27 1/2"	17 1/8"
C3SINKF21	13″	15 3/4″	18 1/4"	13″	14 3/4"	21"
C3-CDIC	13 3/4"	18 1/4"	18"	14 1/4"	21"	17 1/4"
C3-CPOC	15"	24 1/2"		12″	23 1/4"	
C3-2DC	20 1/2"	26 3/4"	25 1/2"	17 1/2"	23 3/4"	24 3/4"
C3-3DC	22"	16 1/4"	18"	20 1/2"	15″	17 1/2"
C3-CD2DC	26″	18 1/2″	18"	24 1/2"	17 1/4″	17 1/4"
C3-CDPOD	24 1/8"	45 1/4"	18 3/8"	20 1/4"	41 3/8"	17 1/8"
C3-CDWD	24 1/8"	45 1/4″	18″	20 3/8"	41 1/4"	17 1/2"
C3-CD2DC31	20 3/4"	42 1/8"	26 1/2"	19 5/8″	40 5/8"	25 1/4"
	24"		21 1/8"	20 1/2"	26 1/2"	20 1/8"

PRODUCT INFORMATION	OVERALL	PRODUCT DIMEN	SIONS (in)
MODEL NUMBER	HEIGHT	WIDTH	DEPTH or LENGTH
C3-DA2426	24"	24 1/4"	3"
C3-DA2431	24"	30″	3"
C3-DA2436	24"	35 1/2"	3"
C3-DA2439	24"	38″	3"
C3-DPC31	24"	30″	24"
C3-POD	22"	15 1/2"	18″
C3-PTH	10″	15″	9″
C3-SA1420	16″	22"	3″
C3-SA1724	19″	26"	3"
C3-SA2014	22"	16″	3"
C3-SA2417	26″	19″	3"
C3-SSD	15"	32 1/2"	21 1/4"
C3-SSD28	13	27 1/8"	26 1/8"
C3-SSD36	14	35 1/8"	26 1/8"
C3-STC	26 1/4"	14 3/8"	18 7/8"
C3-FBTRC	. ,	., .	26"
C3-TC	28″	18″	. 19″
C3-WD	26 1/4"	26 3/4"	26 3/4"
C3-SPRK	10 3/4"	29 1/2"	18"
C3SLV	26 1/4"	8 3/4"	25 1/4"
CJAKTC1P28	29 5/8"	27 1/4"	24 3/4"
CJAKTC1P36	17 3/4"	30″	24 3/4
CJAKTC1PB	17 3/4"	37 3/4"	
C3JAKTCSL30	11″	24 7/8"	22 3/4"
СЈАКТССЗ	11″	32 3/8"	23"
CJAKTCS36	11″	36 1/8"	23"
CJAKTCS42	11″	37 5/8″	23"
CJAKTC1SB	11″	44 1/8″	23"
CJAKTCIDB	11″	15 1/4"	16 3/4"
C1HOOD36	11"	17"	23"
C1HOOD42			-
C1HOOD48	-	-	-
C1LINER36	-		-
C1LINER42	_		-
C1LINER48			-
C1BLOW1200			-
C1FLUE8			-
CIFLUE10	-		-
C1FLUE12	-		-
			-
	-	-	

PRODUCT CUTOUT DIMENSIONS (in)					
HEIGHT	WIDTH	DEPTH or			
	20.7/4/	LENGTH 1"			
20 1/2"	20 3/4"	1″			
20 1/2"	26 1/2"	1″			
20 1/2"	31 3/4"	1″			
20 1/2"	34 1/2"	23″			
20 1/2"	26 1/2"	27 1/2"			
20 1/2"	14 3/4"	8"			
8 1/4"	13 1/2"	1″			
14 1/2"	20 1/2"	1″			
17 1/2"	24 1/2"	1″			
20 1/2"	14 1/2"	1″			
24 1/2"	17 1/2"	20 1/2″			
13 1/2"	32"	25 3/8"			
12 3/4"	25 1/2"	25 3/8"			
12 3/4″	33 3/4"	25 5/ 6			
23 7/8″	11 3/8″				
26 1/4"	16 3/4"	23 3/4" 18"			
24"	24"	23 1/2"			
9 1/2"	28 1/4"	17 1/8"			
25"	7 1/2"				
29 1/2"	26 1/4"	24"			
17 1/4"	27 1/4"	22 1/2"			
17 1/4"	35 1/4"	22 1/2"			
11″	22 1/8"	21 7/8"			
11″	30 3/4"	22 1/8"			
11″	34 1/4"	22 1/8"			
11″	35 3/4"	22 1/8"			
11″	42 1/4"	22 1/8"			
11″	13 3/4"	16″			
11″	15 1/2"	22 1/4"			
15	36	30			
15	42	30			
15	48	30			
11 1/16	34 7/16	28 3/8			
11 1/16	40 7/16	28 3/8			
11 1/16	46 7/16	28 3/8			
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