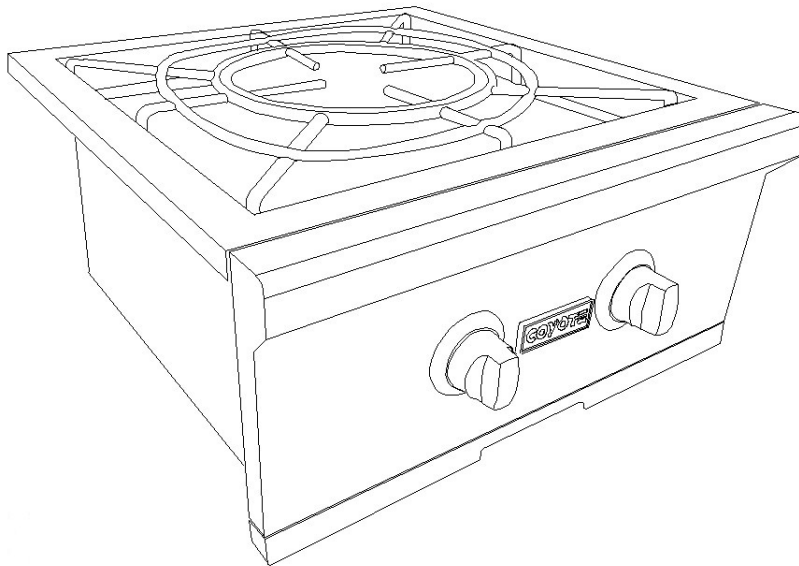


## Coyote Power Burner Use & Care Manual

*For Liquid Propane and Natural Gas Models*

### Coyote Power Burner



### CPBLP & CPBNG



Conforms to ANSI  
STD Z21.58a-2008  
Certificated to CSA  
STD 1.6a-2008

**For Outdoor Use Only**

PUT SERIES NO. LABEL HERE

**IMPORTANT:** Read the lighting instruction on Page 11 before first time use!

**To installer or person assembling power burner:** Leave this manual with power burner for future reference.

**To consumer:** Keep this manual for future reference.

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**COYOTE OUTDOOR LIVING, INC.**  
[www.coyoteoutdoor.com](http://www.coyoteoutdoor.com)

## **Welcome & Congratulations**

Congratulations on your purchase of a new power burner! We are very proud of our product and we are completely committed to providing you with the best service possible. Your satisfaction is our #1 priority.

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

We know you'll enjoy your new power burner and thank you for choosing our product. We hope you consider us for future purchases.

### **Please read and save the instructions**

This Manual provides specific operating instructions for your model. Use your power burner only as instructed in this manual. These instructions are not meant to cover every possible condition and situation that may occur. Common sense and caution must be practiced when installing, operating and maintaining any appliance.

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## Cautions & Warnings:

### • DANGER

**DANGER** indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.

### • CAUTION

**CAUTION** indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate personal injury, or property damage.

### • WARNING

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

### • WARNING

#### **IF YOU SMELL GAS:**

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open Lid.
4. If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.

### • WARNING

#### **WARNING:**

1. DO NOT store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.
2. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

### • WARNING

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

NEVER operate power burner in enclosed areas, as this could lead to gas accumulating from a leak, causing an explosion or a carbon monoxide buildup which could result in injury or death. DO NOT use your power burner in garages, breezeways, sheds or any enclosed area. NOT FOR USE BY CHILDREN. If these instructions are ignored, a hazardous fire or explosion could result in physical injury, death or property damage!

# Safety Instructions

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

## General Safety Instructions

1. For Household Outdoor Use Only – DO NOT use indoors or in any type of enclosed area such as a garage, shed or breezeway. Keep clear of trees and shrubs. The power burners are not intended for installation in or on recreational vehicles, portable trailers, boats or any other moving installation. Not for commercial use.
2. The area surrounding your new power burner should be kept clean and free from flammable liquids and other combustible materials such as mops, rags or brooms, as well as solvents, cleaning fluids, and gasoline.
3. To reduce the risk of serious or fatal injury from breathing toxic fumes and from explosion and fire as a result of leaking gas, use only outdoors in an open area with good ventilation. Do not obstruct the flow of combustion and ventilation air.
4. Never use the power burner in windy conditions. If located in a consistently windy area (oceanfront, mountaintop, etc.) a wind break will be required. Always adhere to the specified clearances listed.
5. Do not leave the power burner unattended while cooking.
6. Do not use natural gas in a unit designed for liquid propane gas or vice versa.
7. Do not use fuel such as charcoal briquettes the power burner.
8. Keep children and pets away from hot burner. DO NOT allow children to use or play near the power burner.
9. Never attempt to repair or replace any part of the power burner yourself unless specifically recommended in this manual. All other services should be performed by a qualified service technician.
10. Never lean over an open power burner. Do not place clothing or other flammable material on or near the power burner. Do not wear loose-fitting clothes or long sleeves while using the power burner as some fabrics can be highly flammable.
11. Have an ABC fire extinguisher accessible. Never attempt to extinguish a grease fire with water or other liquids.
12. Never use aluminum foil to line the power burner racks or the drip trays, this can alter airflow for proper combustion and also build up heat in the control area causing the knobs and igniter to melt.
13. When using the power burner, do not touch the power burner rack, burner grate, or immediate surroundings as these areas become extremely hot and can cause burns. Always use a covered hand when opening the power burner hood and only do so slowly to allow heat and steam to escape.
14. DO NOT allow grease or other hot material dripping from the power burner onto the valve, hose or regulator, turn off gas supply immediately. After the power burner has cooled, determine the cause and correct it. After cleaning the valve, hose and regulator, perform a leak test before continuing use.
15. Do not heat any unopened glass or metal container of food on the power burner. Pressure may build up and cause the container to burst, possibly resulting in serious personal injury or damage to the power burner.
16. Keep any electrical supply cords away from water or heated surfaces. Electrical cords should be

- placed away from walkways to avoid tripping hazard.
17. Keep gas supply lines as short as possible.
  18. Never move the power burner when hot.
  19. DO NOT use while under the influence of drugs or alcohol.
  20. DO NOT store a spare gas cylinder under or near your power burner.
  21. DO NOT use the power burner without the drip tray in place, hot grease could leak downward and produce a fire or an explosion. Drip tray should be pushed all the way to the rack located just under the power burner.
  22. Grease is extremely flammable. Let hot grease cool down before attempting to handle or dispose of it. The drip tray should be cleaned and free of grease on a regular basis.
  23. In the event that a burner goes out, turn burner knobs to the full OFF position. Ensure that it can vent (leave lid off). Do not attempt to use the power burner until the gas has had time to dissipate.
  24. Do not use power burner until leak check has been made.
  25. Turn off the cylinder valve when your power burner is not in use.
  26. Ensure the control knobs are in the "OFF" position when not in use.
  27. Use only a Ground Fault Interrupter (GFI) protected circuit with this outdoor cooking gas appliance.

**CALIFORNIA PROPOSITION 65 - WARNING:** The burning of gas cooking fuels generates some byproducts which are on the list of substances which are known by the State of California to cause cancer or reproductive harm. California law requires businesses to warn customers of potential exposure to such substances. To minimize exposure to these substances, always operate this unit according to the Use and Care Manual, ensuring you provide good ventilation when cooking with gas.

# 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-B149.1/2 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.

- Before installing built-in power burners into enclosures, copy all product information such as model number, serial number and type of power burner (e.g. natural gas or LP) and store information in a safe place.
- If the power burner is installed by a professional installer or technician, be sure that he shows you where your gas supply shut-off is located. All gas lines must have a shut-off that is readily and easily accessible. If you smell gas, check for gas leaks immediately. Check only with a soap and water solution. Never check for gas leaks with an open flame.

**Notice:** We strongly recommend professional installation and hookup of the Gas BBQ power burner. These instructions will provide you with the measurements necessary for you or your builder to construct a masonry structure to house your outdoor gas power burner.

**IMPORTANT:** Gas fittings, regulator, and installer supplied shut-off valves must be easily accessible.

## **LOCATION OF YOUR POWER BURNER:**

Locate the power burner only in a well ventilated area. Never locate the power burner in a building, garage, breezeway, shed or other such enclosed areas without an approved ventilation system. During heavy use, the power burner will produce a lot of smoke. Ensure there is adequate area for it to dissipate.

## **Ventilation Requirements for Proper Operation of your Power Burner**

- Ventilation for a gas power burner is absolutely mandatory to ensure that your power burner performs as intended and to ensure the safety of you and your family. The vents that are required to honor a Coyote warranty, not only ensure that any heat that is trapped inside your power burner from environmental factors (such as wind) escape but they also allow any gas that has leaked from a tank or connection, to escape before a buildup of such gas can occur and possibly ignite.
  - ***A minimum of 2 vents for cross ventilation and at least 20 sq in on each vent is required for a Coyote Warranty to be upheld.***
- Ventilation and the variable of your most common wind direction must always be considered when planning your outdoor cooking island. Just the same as you would plan the layout and measure your indoor kitchen, you must also do the same for the outdoors but you can not forget about Mother Nature and the effects she can have on your outdoor cooking equipment.

## **Clearance:**

- **TO NON-COMBUSTIBLE CONSTRUCTION:** For non-combustible material, Coyote power burners can be placed directly on, or adjacent to the non-combustible material.
- **CLEARANCE TO COMBUSTIBLE CONSTRUCTION:** For combustible construction, you must have at least 24" clearance to any combustible material (in any direction) for a Coyote Warranty to be upheld and for the safety of the homeowner. You can NOT locate the grill under any

combustible material without an approved ventilation system directly located above the unit.

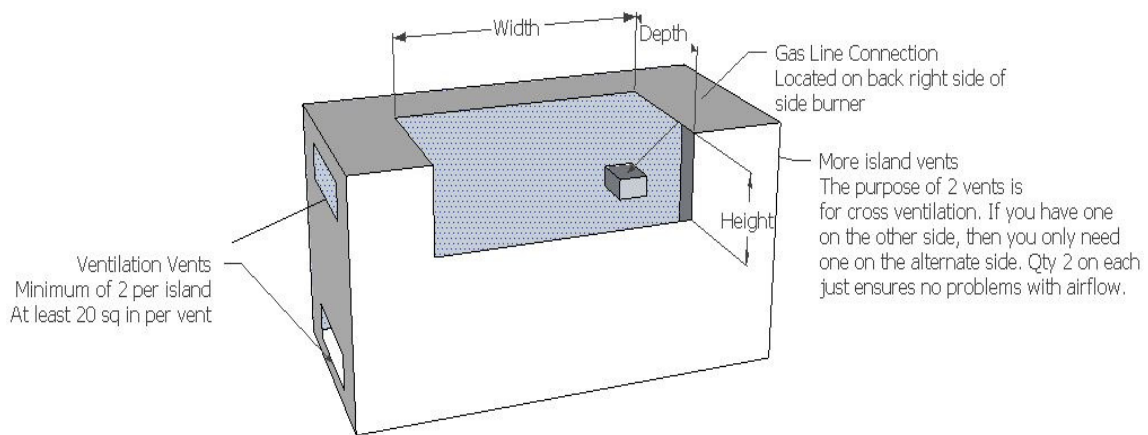
### **For Built-in Installations**

A built-in power burner is designed for easy installation into masonry enclosures. For non-combustible applications, the power burner drops into the opening (**as shown in cut-out detail drawing - Fig. A**) and hangs from the power burner body itself. A bottom deck is not required to support the power burner from the bottom. It is also required that:

- Two ventilation holes, of at least 20 sq inches in size, must be present to help release any gas from a leak and allow residual heat to dissipate.
- The counter should be flat and level in reference to the floor.

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

### **Cut out Dimensions Figure A**



Model	Product Description	Cutout Dimensions			Overall Dimensions			Total BTU Ratings		Electrical Outlets (110V)
		Height	Width	Depth	Height	Width	Depth	LP	NG	Qty Needed
CPB	Power Burner	11 1/2"	21"	22 1/2"	12 3/4"	24"	26"	60,000	60,000	No Electrical

# Gas Requirements

**NOTE:** Always have a qualified service technician perform difficult conversions or modifications.

**WARNING:** Never attach an unregulated gas line to the appliance. Connection to an unregulated gas line can cause excessive heat or fire.

**IMPORTANT:** Before connecting power burner to gas source, make sure BBQ Power burner control knobs are in the “OFF” position.

- Verify the type of gas supply to be used, either natural or LP, and make sure the marking on the appliance rating label agrees with that of the supply.
- All pipe sealants must be an approved type and resistant to the actions of LP gas. Never use pipe sealant on flare fittings.
- *The installation of this appliance must conform with local codes or, in the absence of local codes, with either National Fuel Gas Code, ANSI Z223.1/ NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B149.2, or the Standard for Recreational Vehicles, ANSI A 119.2/ NFPA 1192M, and CSA Z240 RV Series, Recreational Vehicle Code, as applicable.*

**WARNING:** Gas valves are preset at the factory to operate on LP or natural gas. If you wish to convert, be sure to contact your power burner dealer FIRST!

## LP Gas Hook-up

This propane gas power burner is designed to operate on propane gas ONLY, at a pressure regulated at 11” (279.4mm) water column (W.C.) when equipped with the correct propane orifices on the valves and a propane regulator on the supply line regulated at the residential meter. The LP gas power burner is designed to be used with a standard 20 lbs gas cylinder and must be constructed and marked in accordance with specifications of the US Department of Transportation for propane gas cylinders.

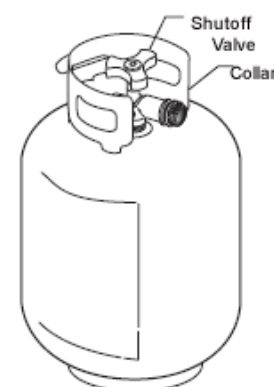
Always keep cylinder securely fastened in an upright position. Never connect an unregulated propane gas cylinder to the power burner.

Do not subject propane cylinders to excessive heat.

**CAUTION:** Never store a LP gas cylinder inside a building or in the vicinity of any gas-burning appliance.

## Cylinder Specifications

- Any L.P. gas supply cylinder used with this power burner must be approximately 12 inches diameter and 18 inches high. The maximum fuel capacity is 80% and is approximately 20 pounds of propane.
- The L.P. cylinder must have a shut-off valve (see picture) terminating





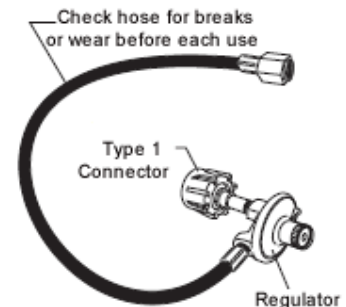
in a Type 1 L.P.

- A Type 1 compatible cylinder with a Type 1 cylinder valve has a back-check valve which does not permit gas flow, until a positive seal has been obtained.
- The cylinder must be arranged for vapor withdrawal. It must also include a collar to protect the cylinder valve. A safety relief device having direct communication with the vapor space of cylinder must be provided. This will expel high pressure gas if the cylinder is overfilled or overheated which could result in fire or explosion.
- All L.P. gas cylinders used with this appliance shall be constructed and marked in accordance with the specifications for L.P. gas cylinders of the U. S. Department of Transportation (DOT) or the *National Standard of Canada, CAN/CSA-B339*, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission, as applicable; and shall be provided with a listed overfilling prevention device.
- Read labels on the L.P. Gas Supply Cylinder.
- New cylinders are always shipped empty for safety.
- Allow only qualified L.P. gas dealers to fill or repair your L.P. gas supply cylinder.
- Inform the gas dealer if it is a new or used cylinder to be filled.
- After filling, have the gas dealer check for leaks and to see that the relief valve remains free to function.

### **Hose and Regulator (Comes standard with the power burner)**

The Type 1 connection system has the following features:

- The system will not allow gas to flow until a positive connection has been made.  
**NOTE: The cylinder control valve must be turned off before any connection is made or removed.**
- The system has a thermal element that will shut off the flow of gas in the event of a fire.
- The system has a flow limiting device which, when activated, will limit the flow of gas to 10 cubic feet per hour.
- **NEVER** use power burner without leak testing this connection.



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

1. The tank valve should be in the "OFF" position. If not, turn the knob clockwise until it stops.
2. Make sure all burner valves are in the "OFF" position.
3. Always connect the gas supply regulator as follows:  
Insert the regulator inlet into the tank valve and turn the coupling nut clockwise until the coupler tightens up (see picture). Do not over tighten the coupler. Turn the main tank valve on, remove the lid and turn the burner control valves on the unit to the "HIGH" position for about 20 seconds to allow the air in the system to purge before attempting to light the burners.



## **Pre-Operation Leak Testing**

### **DANGER**

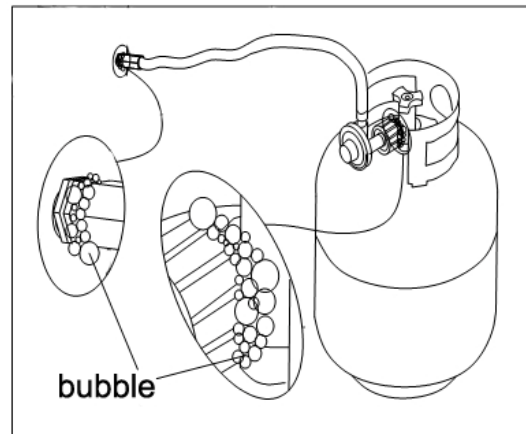
3. Do not insert any tool into the valve outlet or safety relief valve. You may damage the valve and cause a leak. Leaking propane may result in explosion, fire, severe personal injury, or death.
3. If a leak is detected at any time or you cannot stop a gas leak, immediately close pipeline valve and call LP gas supplier or you fire department.
3. Check all gas supply fittings before each use and each time the gas supply cylinder is connected to the regulator. Have a qualified service technician leak test the power burner any time a part of the gas system is replaced.

### **Before Testing**

DO NOT smoke while leak testing. Extinguish all open flames. Never leak test with an open flame. Mix a solution of equal parts mild detergent or liquid soap and water.

### **Leak Testing Valves, Hose and Regulator**

1. Turn all power burner control knobs to OFF.
2. Be sure hose is tightly connected to LP tank.
3. Completely open LP tank valve by turning cylinder valve knob counterclockwise (right to left). If you hear a rushing sound, turn gas off immediately. There is a major leak at the connection. Correct before proceeding by calling franchiser for replacement parts.
4. Brush soapy solution onto areas where bubbles are shown in LP tank (see picture).
5. If "growing" bubbles appear, there is a leak. Close LP tank valve immediately and retighten connections. If leaks cannot be stopped do not try to repair. Call franchiser for replacement.
6. Always close LP tank valve after performing leak test by turning cylinder valve knob clockwise.



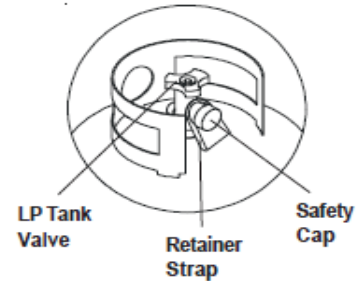
**NOTE:** When leak testing this appliance, make sure to test and tighten all loose connections, including the side burner. A slight leak in the system can result in a low flame, or a hazardous condition.

### **LP Gas Supply Cylinder Disconnection**

1. Turn the burner valves off.
2. Turn the tank valve off. (Turn clockwise to stop).
3. Detach the regulator assembly from the tank valve by turning the quick coupling nut counterclockwise.

### **LP Tank Removal, Transport and Storage**

- Turn OFF all control knobs and LP tank valve. Turn coupling nut counterclockwise by hand only - do not use tools to disconnect. Lift LP tank wire upward off of LP tank collar, then lift LP tank up and off of support bracket. Install safety cap onto LP tank valve. Always use cap and strap supplied with valve. Failure to use safety cap as directed may result in serious personal injury and/or property damage.
- A disconnected LP tank in storage or being transported must have a **safety cap** installed (as shown). Do not store an LP tank in enclosed spaces such as a carport, garage, porch, covered patio or other building. Never leave a LP tank inside a vehicle which may become overheated by the sun.
- Do not store LP tank in an area where children play.



### **LP Tank Filling**

- Use only licensed and experienced dealers.
- LP dealer must purge tank before filling.
- Dealer should NEVER fill LP tank more than 80% of LP tank volume. Volume of propane in tank will vary by temperature.
- A frosty regulator indicates gas overfill. Immediately close LP tank valve and call local LP gas dealer for assistance.
- Do not release liquid propane (LP) gas into the atmosphere. This is a hazardous practice.
- To remove gas from LP tank, contact an LP dealer or call a local fire department for assistance. Check the telephone directory under "Gas companies" for nearest certified LP dealers.

### **LP Tank Exchange**

- Exchange your Type 1 cylinder with OPD safety feature-equipped ONLY.
- Always keep new and exchanged LP tanks in upright position during use, transit or storage. Leak test new and exchanged LP tanks BEFORE connecting to power burner.

### **Large Capacity Propane Tanks and Homes:**

- LP (Liquid Propane) Coyote Power burners can be installed into propane fueled houses. Meaning that if your entire house is plumbed for propane and you have an exterior connection for such use, then a standard LP power burner from Coyote will meet your needs, regardless of the size. Any appliance can be installed if installed properly.
  - Coyote does not supply any gas fittings or lines, other than the regulator needed within the power burner box
  - All Coyote LP Power burners come with a 20lb tank regulator. This regulator can not be used or modified to work on any other setup.
    - If you are running off of a large capacity tank (more than 20lbs), then an "in-line" LP regulator is needed. You can contact Coyote's Customer Service line for further assistance.
  - As counties vary from state to state, it is upon the owner/installer to ensure that all county, state and federal codes are followed for any gas installation.



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

## Natural Gas Hook-up

Always check the rating plate to make sure the gas supply you are hooking up to is the gas type the power burner is manufactured for.

This natural gas power burner is designed to operate on natural gas ONLY, at a pressure regulated at 4" (101.6mm) water column (W.C.) when equipped with the correct natural gas orifices on the valves and a natural gas regulator on the supply line regulated at the residential meter.

**IMPORTANT:** Never connect the power burner to an unregulated gas supply.

Natural gas connections must be performed by a licensed contractor or local gas company representative.

### **Natural Gas Hose and Regulator**

**IMPORTANT: NEVER** use power burner without leak testing this connection.

Natural gas regulator model: GR120

Gas pressure: 4" (101.6mm)

Maximum rate working pressure: 1/2 Psig

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

1. Make sure all burner valves are in the "OFF" position
2. All NG units need to have a regulator and shut-off valve on the supply line.
3. All Pipe threads need to have proper, gas rated, outdoor rated thread sealant. Flare ends do not need or utilize pipe sealant.
4. Your NG Coyote power burner comes with a 1/2" regulator.
  - a) You need to seal the regulator to the hose using your pipe sealant.
  - b) Then attach the flare end to your manifold line, with no pipe sealant.
  - c) Next, attach your next connection hose (not included) to the other side of the NG regulator (it is also 1/2" MIP)
    - i. We suggest using 1/2" stainless steel corrugated hoses for all NG Power burners
    - ii. Make sure that you purchase a hose of adequate length and capacity for the intended application.
  - d) Connect the other end of this hose, to your shut off valve
    - i. Depending on your choice of hose and shut-off, the nipple going into the shut-off valve may vary.
  - e) Test all connections for leaks with a soap and water solution.

### **High Elevation Installation and Use**

Coyote power burners are designed to operate most efficiently at 0-2000 feet above sea level. From 2000-4000 feet above sea level you will not notice any substantial decrease in your heat, although more gas is combusting within the burners due to less oxygen. Above 4000 feet, you may experience a little longer cooking time on your power burner than you would experience at sea level. But again, this is just due to the air/fuel mixture taking place within the burners. If any problems or concerns exist about your location or elevation, please contact Coyote Customer Service for assistance.

# Using Your Power Burner

Your power burner is designed to reach a temperature that you set by adjusting a valve that in turns adjusts the amount of gas that goes through each burner. This Valve is located behind your knob and is the key to your heat and fuel consumption. An example being: Cooking on low will give you longer use out of a 20lb LP tank than will cooking on high every single time.

Furthermore, the way to ignite the burners is through the valves, so please understand the importance of this piece and the position/care taken to the knobs.

- Example: If you forget to turn a knob off and the burner is not lit, then you will have a gas leak out of that valve. You must be aware of your power burners status and be responsible!

# Lighting the Power burner

## **DANGER**

- Failure to remove the lid while igniting the power burner, or not waiting 5 minutes to allow the gas to clear if the barbecue does not light, may result in an explosive flame-up which can cause serious bodily injury or death.

## **WARNING**

- DO NOT use the power burner if gas odor is present.
- DO NOT stand with head, body, or arms over the power burner when lighting.
- Inspect the hose before using the power burner. If there is excessive abrasion or wear, or if the hose is cut, it must be replaced prior to the outdoor cooking gas appliance being put into operation. The replacement hose assembly shall be that specified by the manufacturer.
- Ensure the area around the barbecue is clear of flammable substances such as gasoline, yard debris, wood, etc.
- Ensure there is no blockage of the airflow through the vent space located below the face of the unit.

## **GENERAL RULES**

### **Do not leave the power burner unattended while cooking!**

- Make sure the power burner has been leak tested and is properly located.
- Check the end of each burner tube is properly located over each valve orifice.
- Light the power burner burners using the instructions provided in this manual.
- Adjust heat settings to your desired cooking temperature.
- Allow power burner to cool down, wipe off any splatters or grease and clean the drip tray as needed.
- Do not put a cover on the power burner while it is still hot as it could start a fire.

# Lighting Instructions

## Using the Ignition System:

1. Remove the lid.
2. Keep your body, arms and face as far away from the burners and cooking surface as possible
3. Depress and rotate the knob counter clockwise to the "High" position.
  - a. As you are nearing the "High" position, you will notice the valve getting tougher to turn. This is the spring inside the valve building up energy to create the spark. Once you hear a click, the igniter has fired the spark and you must turn the valve completely off to generate another spark.
  - b. Do not turn the knob too fast, as you need the gas to travel into your manifold, then to your valve and finally into the burner where it will meet the spark from the igniter (at the front of the burner). Alternatively, if you turn it too slow, you can cause a build up of gas in the power burner and create a large flash when it ignites.
4. If the burner does not catch on the first attempt, try again immediately but be very aware of any gas building up inside the power burner. If the power burner does light after three attempts, turn the valves to the "Off" position and allow the power burner to clear of any built up gas for 5 minutes.
5. If at this point the power burner will still not ignite, you can try the manual lighting process below with a long stem lighter and you can also contact Coyote Customer Service for further assistance to troubleshoot your power burner.
6. To turn the power burner "Off," you simply turn each knob clockwise until it can not turn anymore. It is also normal to experience a popping noise when the burners are turned off abruptly.

## Manually Lighting the Burners:

- If for some reason, igniters fail to light, burners can be lit with a gas lighter.
  - **To light gas power burner with a gas lighter**, make sure the power burner has been leak tested and burners can be properly located. Remove the cooking grid. Insert long-necked gas lighter, placing it near the burner ports. Press in the far right control knob and rotate left to "HIGH" setting to release gas. Turn on the button on gas lighter, burner should light immediately. Place back the cooking grid back on the power burner. Adjust burners to desired cooking temperature.

# Care & Maintenance

**CAUTION:** All cleaning and maintenance should be done only when power burner is cool & with the fuel supply turned off at the cylinder. If your power burner is set up for use with Natural Gas, turn off gas supply at the system manual shut off valve.

## DRIP TRAY

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

**NOTE:** Allow the drip tray to cool before attempting to clean.

- a. **IMPORTANT:** Do not leave the power burner outside during inclement weather unless it is covered (cover sold separately). Rain water can collect inside the power burner, the power burner cart or the drip tray if left uncovered. If the drip tray is not cleaned after use and the power burner is left uncovered, the drip tray will fill with water causing grease and water to spill below. We recommend cleaning and storing the drip tray after every use.

## Stainless Steel Care and Maintenance

It is a common misconception that stainless steel will maintain its original factory shine with little help from the consumer. Unfortunately, this is not true. Stainless steel will not stain, discolor, corrode or rust as fast as other types of steel, but it is not fully stain or weather proof. If it is not properly maintained, all grades of stainless steel can face surface discoloration, corrosion and eventually rust. Any stainless steel that is exposed to the environment will require attention and care throughout its life to ensure that it keeps its shine and structural integrity.

### Cleaning the Stainless Steel and Polishing

1. To clean the stainless steel you will want to wash off all dirt and debris from the steel with warm water. If you have tough spots to clean, then a degreaser such as Formula 409 can be used.
2. Next, you will want to rinse and dry the steel thoroughly with a clean towel. Do not allow the steel to air dry as the standing water can cause surface discoloration.
3. The last thing you want to do is to protect to the unit with a good polish. There are several polishes on the market that work great (Barkeepers Friend Polish and Stainless Steel Magic are a few) and will help keep your grill protected from the elements for a longer period of time. Most of these polishes are toxic, so you would only want to use these on the exterior of the grill (not your cooking grates or flavorizers).
  - a. You will want to apply the polish to a clean paper towel and wipe with the direction of the grain in the stainless steel.
  - b. There should be no excess liquid on the surface but it is acceptable for it to be a little oily, as that will dissipate.
4. If you have a situation where your grill has developed surface discoloration or surface rust, then you need to clean the unit as stated above and use a good polish (Barkeepers Friend Polish, or Instant Rust Out) to remove the spots.
  - a. Each of these polishing agents take about 30 seconds to work and then you simply wipe

off the product (if needed use a soft Scotch-Brite pad to remove any tough spots.) If you used Barkeepers Friend, then you do not need to do anything further. If you used Instant Rust Out (or another cleaning agent), you would want to wipe it down with fresh water and dry it off again with a clean towel and then coat the steel with a layer of WD-40 or another Stainless Polishing solution, which will act as a surface protectant for the steel.

- i. **IMPORTANT:** Be sure not to have your grill on when using any flammable product, such as WD-40. These products are extremely flammable in their aerosol form.

### **Environmental Factors that can affect your Grill**

Mother Nature is a wonderful thing but unfortunately she can be tough on outdoor appliances. There are several usual causes for surface discoloration and corrosion on your stainless steel outdoor equipment:

- 1) Mortar (which contains lime) from the island assembly process, has rested on the unit for a pro-longed period of time and the unit was not cleaned quickly
- 2) Pool chemicals were splashed onto the grill (chlorine and acid will cause very quick problems) and the unit was not cleaned off quickly
- 3) Hard water from sprinklers (chlorine in the water) was allowed to sit on the unit
- 4) Salt from the ocean air/water was allowed to rest upon the grill for a prolonged period of time before being cleaned (beach owners must be diligent in maintaining their outdoor stainless equipment)
- 5) Dust, or rust, from other metals found it ways onto the grill and was left on for an extended period of time.
- 6) Organic matters (such as certain types of food) might have gotten onto the surface of the grill and it was then covered. With high humidity and low oxygen, corrosion will start to take place.
- 7) Sprays and cleaning solutions containing alkaline, lime, acid, salt might have been left on the grill surface un-dried.
- 8) No stainless steel polish was ever used after one of the above mentioned acts took place.

### **Ways to Avoid Rust on your Grill:**

- 1) Always purchase a Coyote Grill cover for your unit. This will ensure that your cover is correct fit and breathable, while providing the protection needed to keep all other contaminants off of the surface.
- 2) When installing the unit, make sure to keep the unit covered when any masonry work is being performed. If any mortar or dust does come into contact with the stainless, make sure to wipe it off as soon as possible and use a stainless steel polish immediately afterwards.
- 3) Position your grill away from areas that can receive water splash from a pool or hot tub.
- 4) Do not store pool chemicals in your island or island cabinets.

### **How to Remove Scratches from your Stainless Steel:**

If your situation is a little more serious and you have obtained scratches in your equipment, then you will need to purchase a "stainless steel scratch kit." These kits are popular in retail stores but can be easier to obtain online. A very popular one is called "Scratch-B-Gone." With these kits, you will not polish the unit until you are done re-scratching the entire product you are working on. With a scratch kit, the goal is to literally re-scratch the entire surface, so that the original grains are replaced by your new scratched-in grains. With this practice, you must be willing to do the entire surface as you will notice a start and stop point. Also, be careful to pay attention to your rolled or finished edges as these scratch kits will ruin this finish. After you have used the kit, you will want to follow it up with a good stainless polish (as mentioned prior) and then a dry towel for a final wipe down.



## **ANNUAL CLEANING OF POWER BURNER HOUSING**

Burn-off the barbecue after every cookout will keep it ready for instant use, however, once a year you should give the entire power burner a thorough cleaning to keep it in top operating condition.

1. Shut off gas supply at source and disconnect fuel line. Re-protect fuel line fitting.
2. Remove and clean the cooking grid.
3. Cover the gas valve orifice (aluminum foil works well) to keep debris from getting inside.
4. Clean out any debris, grease, etc from the unit.
5. Remove aluminum foil from orifices and check orifices for obstruction.
6. Make sure the electrode is operating fully.
7. Reinstall cooking grid.
8. Reconnect to gas source and observe burner flame for correct operation.

**IMPORTANT:** You should NOT line the bottom of the power burner housing with aluminum foil, sand or any other grease absorbent substance. Grease will not be able to drip into the drip tray and a grease fire may occur.

## **MAINTENANCE GUIDELINES**

1. Keep outdoor cooking gas appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
2. Do not obstruct the flow of combustion and ventilation air.
3. Keep the ventilation opening(s) of the cylinder enclosure free and clear from debris.
4. Visually check burner flames. Burner flames should be blue and stable with no yellow tips, excessive noise, or lifting. If any of these conditions exist call our customer service line.
5. Clean outdoor cooking gas appliance, including special surfaces, with recommended cleaning agents, if necessary.
6. Check and clean burner for insects and insect nests. A clogged tube can lead to a fire beneath the power burner.

## **Recommended Cleaners for Specific Situations**

<b>JOB</b>	<b>CLEANING AGENTS</b>	<b>COMMENTS</b>
Routine Cleaning	Soap, ammonia, detergent Medallion	Apply with cloth or sponge
Fingerprints & smears	Arcal 20, Lac-O-Nu Ecoshine	Provides barrier film
Stubborn stains & discoloration	Cameo, Talc, Zud First Impression	Rub in direction of polish lines
Grease & Oil	Any good commercial detergent	Apply with sponge or cloth
Restoration/ Passivation	Barkeepers Friend, Super Sheen	

# Troubleshooting Your Power burner

## GENERAL TROUBLE SHOOTING

You should inspect the burners at least once a year or immediately if any of the following conditions occur:

- The smell of gas.
- Flames appearing mostly yellow. (Some yellow at the tips is OK)
- The power burner will not get hot enough.
- Burners make a snapping noise.
- The power burner heats unevenly.

## SPIDER AND INSECT WARNING

**INSECT WARNING:** Spiders and insects can nest in the burners of this and other power burners, which could disrupt gas flow. This dangerous condition could cause a fire behind and beneath the valve panel, damaging the power burner and making it unsafe to operate. We recommend you check the power burner and remove any spiders, insects and webs at least once a year to reduce this risk.

## WHEN TO LOOK FOR SPIDERS

You should inspect the burners once a year or immediately after any of the following conditions occur:

1. The smell of gas in conjunction with the burner flames appearing yellow.
2. The power burner does not reach temperature.
3. The power burner heats unevenly.
4. The burners make popping noises.

## BEFORE CALLING FOR SERVICE

If the power burner does not function properly, use the chart below before contacting a contractor for service. You may save yourself the cost of a service call. Troubleshooting is for general purposes only. If the problem still exists, contact your dealer or the nearest authorized agency for service.

<b>Problem:</b>	<b>Possible Causes and Solutions:</b>
<b>Power burner will not light when the igniter button is pushed.</b>	<ul style="list-style-type: none"><li>• Is your gas supply turned on?</li><li>• If this is an L.P. power burner, is there gas in your tank? Check your gas level.</li><li>• Is one of your burners turned on? Allow up to 5 seconds of gas flow to ignite.</li><li>• Is your igniter working?<ul style="list-style-type: none"><li>- If you hear a snapping sound, can you see a spark at the electrodes?</li></ul></li></ul> <p><b>Note: You will need to remove your cooking grate to see the electrodes. The electrodes should have a 1/8" to 1/4"</b></p>

	<p><b>gap between the electrode and contact point.</b></p> <ul style="list-style-type: none"> <li>• Check for a loose wire connection at the electrode box.</li> <li>• Check to see if debris is blocking the electrodes.</li> <li>• If the igniter is not working, can you light the power burner with a lighter?</li> </ul>
<b>Flare-ups</b>	<ul style="list-style-type: none"> <li>• Check frame body and cooking grate for excess food or grease build-up.</li> <li>• Ensure power burner is not placed directly in the path of wind.</li> <li>• Be sure drip tray is clean</li> </ul> <p><b>Note: Some flare-ups may be inevitable if cooking greasy foods.</b></p>
<b>Yellow Flames</b>	<ul style="list-style-type: none"> <li>• Check the burner inlet for obstructions, particularly at air inlets for each burner.</li> <li>• Power burner may be in an area that is too windy.</li> <li>• Ensure correct gas supply is being used with correct appliance type (LP / NG)</li> </ul>
<b>Flame blows out on low setting or has uneven heat distribution.</b>	<ul style="list-style-type: none"> <li>• Check for spider webs or insect nest in venturi and clean venturi.</li> <li>• Venturi may be misaligned and needs to be lined up over orifices.</li> <li>• Windy weather will require you to move power burner away from the wind.</li> <li>• Lack of fuel. Check to see cylinder valve is open and cylinder has fuel.</li> </ul>
<b>Low heat with the knob on “HIGH”</b>	<ul style="list-style-type: none"> <li>• Check to see if the fuel hose is bent or kinked.</li> <li>• Make sure the power burner area is clear of dust.</li> <li>• Check your gas supply and gas pressure.</li> <li>• If it is only one burner that appears low, make sure the orifice or burner is clean.</li> </ul>
<b>Power burner is Too Hot</b>	<ul style="list-style-type: none"> <li>• Excess grease build-up causing grease fires.</li> <li>• Damaged or faulty regulator.</li> <li>• Replace with factory authorized parts.</li> <li>• Cook on a lower temperature setting.</li> </ul>
<b>Flame behind control panel or control knob area.</b>	<p><b>IMMEDIATELY shut off cylinder valve and allow power burner to cool.</b></p> <ul style="list-style-type: none"> <li>• Check for spider webs or insect nest in venturi and clean venturi.</li> <li>• Gas is leaking from a faulty connection. Tighten connections with an adjustable wrench and replace damaged parts. Perform a leak test on all connections before cooking on power burner again.</li> <li>• Venturi may be misaligned and needs to be lined up over orifice.</li> </ul>
<b>Fire at any connection.</b>	<p><b>IMMEDIATELY shut off cylinder valve and allow power burner to cool.</b></p> <ul style="list-style-type: none"> <li>• Gas is leaking from a faulty connection. Tighten connections with an adjustable wrench and replace damaged parts.</li> <li>• Perform a leak test on all connections before cooking on power burner again.</li> </ul>

# Limited Warranty

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

<u>COMPONENT</u>	<u>WARRANTY PERIOD</u>
Cooking Grids (no rust or burn through) .....	5 years (limited)
Valves/Ignition system.....	1 year (limited)
Stainless steel frame/housing .....	Limited Lifetime
Stainless Steel Burners (no rust or burn through).....	Limited Lifetime

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

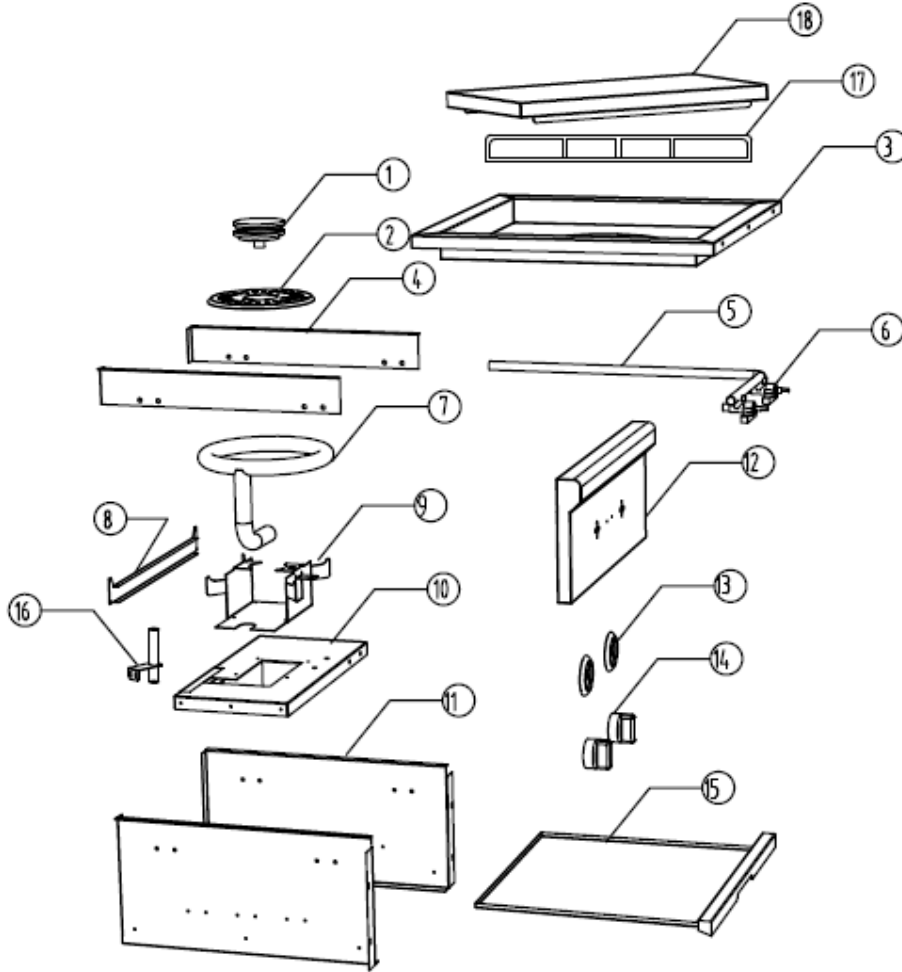
**WARRANTY CLAIM PROCEDURE:** If you require service or parts for your Coyote Power burner, please contact our Warranty Service Center for factory direct assistance. Our hours of operation are 8 am to 4 pm CST. The phone number is 855.520.1559 and the Fax number is 214.520.1450. You may also fill out warranty claims online at [www.coyoteoutdoor.com](http://www.coyoteoutdoor.com). **Please have your model number, serial number and proof of purchase available for any warranty claim.**

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

This warranty does not cover any failures or operating difficulties due to accidents, abuse, misuse, alteration, misapplication, vandalism, improper installation, maintenance or service, damages caused by flashback fire or grease fires, as set out in the Owner's Manual. This warranty does not cover scratches, dents, corrosion or discoloration caused by weather, heat, abrasive and chemical cleaners, pool or spa chemicals, and/or any tools used in the assembly or installation of this unit. This warranty does not cover paint loss, surface rust, corrosion or stainless steel

discoloration which is considered normal wear and tear. This warranty does not cover the cost of any inconvenience, personal injury, or property damage due to improper use or product failure. Deterioration or damage due to severe weather conditions such as hail, hurricanes, earthquakes, tsunamis, tornadoes, terrorism, discoloration due to exposure to chemicals either directly or in the atmosphere, Acts of God/forces of Nature are not covered by this limited warranty.

# CPB LP/NG Parts List



CPB Parts Listing

#	Description	Part Number	#	Description	Part Number
1	Main Nozzle	CPB001	11	Side Plate	CPB011
2	Oil Net	CPB002	12	Control Panel	CPB012
3	Fire Box	CPB003	13	Knob Base	CPB013
4	Fire Box Holder	CPB004	14	Knob	CPB014
5	Gas Pipe	CPB005	15	Drip Tray	CPB015
6	Valve	CPB006	16	Leaking Pipe	CPB016
7	Fire Tube	CPB007	17	Cooking Grid	CPB017
8	Back Shield	CPB008	18	Hood	CPB018
9	Fire Tube Holder I	CPB009	19	LP Regulator	CCX20034
10	Fire Tube Holder II	CPB010	20	NG Regulator	CCX20035