

# GRILL COMPARISON



30" / 34"  
3 burners



36"  
4 burners



42"  
5 burners

## C-SERIES C

C3C30LP	30" Built-In Grill	\$1,449	LP
C3C30NG	30" Built-In Grill	\$1,449	NG
C3C30LP-FS	30" Freestanding Grill	\$1,799	LP
C3C30NG-FS	30" Freestanding Grill	\$1,799	NG
C3C34LP	34" Built-In Grill	\$1,999	LP
C3C34NG	34" Built-In Grill	\$1,999	NG

### FEATURES

- I-Burners 15K BTU/burner
- Flamethrower Ignition
- Newly Designed SS Heat Control Grids
- Integrated Wind Guard
- 304 Stainless Steel Construction
- Double-Walled Canopy
- Interior Lighting
- Newly Designed Knob & Bezel

## CL-SERIES CL

C3CL36LP	36" Built-In Grill	\$2,499	LP
C3CL36NG	36" Built-In Grill	\$2,499	NG
C3CL42LP	42" Built-In Grill	\$2,799	LP
C3CL42NG	42" Built-In Grill	\$2,799	NG

### FEATURES

- **Infinity Burners 20K BTU/burner**
- Flamethrower Ignition
- Newly Designed SS Heat Control Grids
- Integrated Wind Guard
- 304 Stainless Steel Construction
- Double-Walled Canopy
- Interior Lighting
- Newly Designed **Backlit** Knob & Bezel
- **Safety Valves - Thermocouple**
- **Heat Zone Separators**
- **Sear Burner Upgrade Kit Available (C3SEARBURNER)**
- **Easy Lift Hood with Spring Assist**

## SL-SERIES SL

C3SL30LP	30" Built-In Grill	\$3,099	LP
C3SL30NG	30" Built-In Grill	\$3,099	NG
C3SL36LP	36" Built-In Grill	\$3,599	LP
C3SL36NG	36" Built-In Grill	\$3,599	NG
C3SL42LP	42" Built-In Grill	\$4,499	LP
C3SL42NG	42" Built-In Grill	\$4,499	NG

### FEATURES

- Infinity Burners 20K BTU/burner
- Flamethrower Ignition
- **Volcanic Stone Briquettes**
- Integrated Wind Guard
- 304 Stainless Steel Construction
- Double-Walled Canopy
- Interior Lighting
- Newly Designed **Backlit Multi-Color** Knob & Bezel
- Safety Valves - Thermocouple
- Heat Zone Separators
- **Interchangeable Sear Burner**
- Easy Lift Hood with Spring Assist
- **Infrared Rotisserie Burner**
- **Rotisserie**
- **Coyote Logo Throw Light**
- **Laser Cut Grates & Warming Rack**
- **Smoker Box**

## ACCESSORIES

CARTS	COVERS	INSULATED JACKETS	VOLCANIC STONE BRIQUETTES*
■ C3C30CART: 30" Cart	■ C3-CCVR30-BIG: 30" Built-In	■ C3JAKTCSL30 - 30"	■ C3BRIQ30
■ C3C34CT: 34" Cart	■ CCVR3-BIG: 34" Built-In	■ CJAKTCC3 - 34"	■ C3BRIQ34
■ C3S36CT: 36" Cart	■ CCVR36-BIG: 36" Built-In	■ CJAKTCS36 - 36"	■ C3BRIQ36
■ C3S42CT: 42" Cart	■ CCVR42-BIG: 42" Built-In	■ CJAKTCS42 - 42"	■ C3BRIQ42



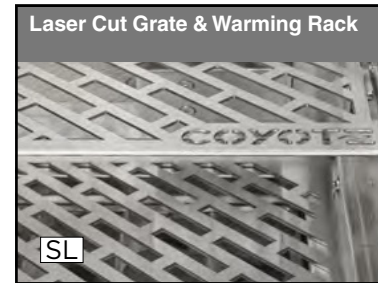
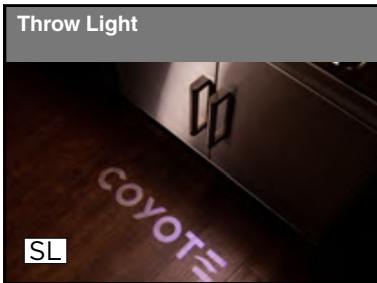
The Integrated Wind Guard (now featured on all Coyote grills) ensures consistent heat and performance, even in breezy conditions.

Experience ultimate control with the Precision-Engineered Knob, crafted for smooth, precise adjustments. Designed to elevate your grilling performance, it provides a sleek, ergonomic feel and features a built-in light (CL, SL-Series) for easy visibility, ensuring every cook is just the way you want it—day or night.

Heat zone separators are metal dividers between burners that create distinct temperature zones on a grill (CL, SL-Series). They allow precise heat control, so you can sear, slow-cook, or warm different foods at the same time without temperature overlap, improving versatility and efficiency.

The Easy Lift Hood, (CL, SL-Series) uses a spring-assisted mechanism, allowing you to open and close the BBQ with minimal effort. It is designed for smooth, one-handed operation, making it effortless to access your BBQ.

The Safety Valve (CL, SL-Series) ensures peace of mind by allowing gas flow only when the flame is present. Designed for optimal safety, it automatically shuts off if the flame goes out, preventing gas leaks and ensuring a secure grilling experience every time.



Illuminate your grilling space with Interior Halogen Lighting. Bright, energy-efficient, and strategically placed, it provides clear visibility inside the grill, so you can monitor your cook with ease—day or night.

Make a statement with the Coyote Logo Throw Light—projecting onto the ground in front of your grill. Not only adds a touch of flair, but it also illuminates your BBQ area with a unique and stylish glow. (SL-Series)

Stainless steel heat grids heat up quickly, providing even heat distribution for fast, efficient cooking and easy cleanup. Volcanic stone briquettes retain heat longer, helping to create a more consistent cook and infuse a smoky flavor by vaporizing drippings back into your food. (SL-Series). Optional kits available for C & CL-Series.

The Laser-Cut Grate (SL-Series) delivers sharp, clean lines for better heat retention and faster grilling. The warming rack keeps your food warm and ready to serve, so you can enjoy flawless results from start to finish. Optional kits available for C & CL-Series.

The SL-Series comes with a 15K BTU sear burner for high-heat precision, perfect for searing juicy, flavorful meats with intense heat and additional sear zones can be added. The CL-Series doesn't include a sear burner but offers it as an upgrade. The Sear and Infinity burners are interchangeable letting you grill your way—whether you're locking in bold flavors or cooking at a steady pace.