

28"

30"

34"

36"

42"

C-Series



**C1C28 LP/NG**  
**\$1,399.00**

- 585 sq. in. of grilling surface
- Up to 40,000 BTU

**Freestanding Model:**  
C1C28-FS (LP/NG)  
\$1,649

S-Series



**C2SL30 LP/NG**  
**\$2,799.00**

- 665 sq. in. cooking area
- Up to 70,000 BTU

**Freestanding Model:**  
C2SL30-FS (LP/NG)  
\$3,899



**C2C34 LP/NG**  
**\$2,049.00**

- 765 sq. in. of grilling surface
- Up to 60,000 BTU

**Add Cart:**  
C1C34CT  
\$899



**C2C36 LP/NG**  
**\$2,349.00**

- 795 sq. in. of grilling surface
- Up to 80,000 BTU

**Add Cart:**  
C1S36CT  
\$899



**C2SL36 LP/NG**  
**\$3,299.00**

- 795 sq. in. of grilling surface
- Up to 90,000 BTU

**Add Cart:**  
C1S36CT  
\$899



**C2C42 LP/NG**  
**\$2,549.00**

- 955 sq. in. cooking area
- Up to 100,000 BTU

**Add Cart:**  
C1S42CT  
\$1,199



**C2SL42 LP/NG**  
**\$4,349.00**

- 955 sq. in. of grilling surface
- Up to 110,000 BTU

**Add Cart:**  
C1S42CT  
\$1,199

**Milestone Exclusive**



**C1S36 LP/NG**  
**\$2,499.00**

- 795 sq. in. of grilling surface
- Up to 75,000 BTU

**Add Cart:**  
C1S36CT  
\$899

For detailed features on this 36" grill, please refer to price book.

**FEATURES**

**C SERIES**

- 304 stainless steel construction
- Interior grill lighting
- Double walled stainless steel hood
- Coyote Infinity Burners™
- Continuous weld on grill box with seamless polished edging
- 304 stainless steel Heat Control Grids™ for even distribution

**S SERIES**

All C Series Features  
**Plus**

- LED illuminated knobs
- Ceramic briquette Heat Control Grids™
- Rotisserie with sear burner
- Smoker Box





**REFRIGERATION & ISLAND**

**Outdoor Refrigerator**  
C1BIR24 (L/R) 24" - \$1,699  
CBIR (L/R) 21" - \$1,399

- Outdoor rated, freestanding refrigerator with automatic defrost
- Stainless steel exterior
- Interior light and adjustable thermostat
- Front vent for built-in application
- Left or right swing hinge
- Standard lock



**Refreshment Center**  
CRC - \$1,499

- 30" overall width
- Includes drop in cooler with drain
- Removable condiment tray insert for drop in cooler
- Convenient bottle shelf, towel holder and bottle opener
- Cutting board accessory for sink



**Single Sealed Storage Drawer with Shelf**  
CSSD - \$749

- Additional shelf space within drawer



**Two Drawer Cabinet**  
C2DC - \$649

**Three Drawer Cabinet:**

- C3DC - \$749
- Large storage space within each drawer
  - Self contained



**Combination Storage Solutions**

- CCD-POD - \$899
- Pull out drawer plus double access doors
- CCD-2DC - \$999
- Two drawer cabinet plus double access doors
- CCD-WD - \$1,999
- Warming drawer plus pull out drawer plus single door



**Coyote Warming Drawer**  
CWD - \$1,649

- Outdoor-rated ETL certified
- Internal electric heating element
- 30" overall width



**Coyote Power Burner**  
C1PB (LP/NG) - \$1,799

- Dual-valve burner with up to 60k BTU output
- Stainless steel lid included
- Simmer performance at 1k BTU
- Teppanyaki/Wok optional



**Coyote Single Side Burner**  
C1SB (LP/NG) - \$699

**Coyote Dual Side Burner**

- C1DB (LP/NG) - \$1,049
- (1) 15k BTU burner on C1SB
  - (2) 15k BTU burner on C1DB
  - Stainless steel lid included



**Side Burner for Cart Model Grills**  
C1CSB - \$949

- (1) 15k BTU burner
- For use on any gas grill cart
- Propane or natural gas option available



**GRILL**

**LaserCut Grates**  
CSIGRATE 15/12 - \$459

- Beef, poultry and vegetable grates comes as a set
- 1/4" thick 304 stainless steel grate retains and transfers heat



**Charcoal Trays**  
CCHTRAY 15/12 - \$169

- Turns your gas grill into a charcoal grill
- Light charcoal with your gas burners



**Drop in Griddle**  
C1GRDL - \$499

- 14" commercial grade griddle
- Compatible with all Coyote gas grills
- Easy cleanup removable drip tray



**Grill Cover**

- Available for every model
- See pricebook for cover model #'s and pricing



**Rotisserie**  
\$329

- Available for all C Series grills
- See pricebook for model #'s



**Smoker Box**

- CSBX - \$69
- Compatible with all Coyote gas grills
  - 304 stainless steel
  - Designed to give you natural wood flavor to your food

