

COYOTE
Outdoor Living

www.coyoteoutdoor.com

INTRODUCING
COYOTE

ASADO COOKER





KAMADO HISTORY:

The Coyote Asado is a compliment to the Kamado cooking category. Kamado is the Japanese word for stove or cooking range. Kamado cooking is a traditional Japanese wood or charcoal fueled cooking vessel that came to the attention of Americans after the Second World War and is now the fastest growing category in the BBQ arena because of its versatility of cooking styles (Slow Cooking, Roasting, Smoking, Grilling, and even Baking).

COYOTE ASADO:

Coyote Outdoor is passionate about delivering the highest quality products for innovative outdoor living. The Asado was specially designed to provide the best Kamado experience with ease of assembly and quality ceramic construction. Our laser cut grate, Coyote Lump charcoal and accessory bundle accentuate the value delivered to all our customers for a complete cooking experience. The Coyote Asado is comprised of a high fired ceramic with a porcelain outer coating. The ceramic composition allows for precise temperature control as well as heat retention preventing your food from drying out. The exclusive laser cut grate that comes standard with every Coyote Asado can also be used as a cooking surface for those who want to sear a steak or any meat at 700 degrees. With the top and bottom vents you can control your temperature to the finite degree giving you precision cooking unlike any gas or briquette grill as well as many ovens. The perfect cooking results are achieved through the ability to retain heat and moisture due to the radiant heat that comes from the ceramic and cooks your food to your desired temperature.

ASSEMBLY:

The Asado Cooker comes pre-assembled. The cart, consisting of bamboo handles and bamboo side tables are the only items requiring additional assembly. If you order the Free Standing unit, the cart can be put together with ease by following the instructions and placing the pre-drilled holes over the bracket provided by Coyote. The side tables have a bracket that attaches to the already placed screws on the band of the unit. The interior of the grill has a firebox and a cast iron grate that sets at the base giving you a platform to place your lump charcoal. The laser cut grid goes on the top of the firebox with the raised cooking grid fitting into the specifically designed cutouts for it to be placed in. (Be sure that the cutout in the firebox faces forward to allow for proper airflow as well as for clean up when it is time to remove the ash after cooking)

LIGHTING:

To light your Coyote Asado take your Coyote Lump Charcoal (Never use briquettes or any type of lighter fluid in your Asado as they contain chemicals and additives that will damage the ceramic) and pour it into the firebox just above the airflow ports. Take your Firestarter cubes and place one in the center of your charcoal and light it. Leave your lid open as well the bottom vent.



LIGHTING (CONTINUED):

Wait approximately 5-10 minutes before closing the lid and begin adjusting your top and bottom vents to achieve the desired cooking temperature. (Open vents mean more air giving you higher temps) Add your accessories i.e. Ceramic Heat Deflector, Pizza Stone, after you are at the temperature you desire to cook at to ensure you do not slow the heating process.

There is a high temperature felt gasket around the dome and base which seal the unit airtight and gives you the ability to control air-flow and temperature. Do not exceed cooking above 350 degrees your first few times cooking on the Asado to allow the gasket to seat properly as doing so could result in the gasket burning off. If this occurs you can purchase a replacement gasket from Coyote. When finished cooking just close the top and bottom vents which will extinguish the fire.

*When cooking at temperature above 300 degrees be sure to "BURP" your Asado to prevent flashbacks of heat. Simply open your lid 1-2" allowing air to enter as well as escape then you may lift the lid completely.

RE-LIGHTING:

To re-light your Coyote Asado simply take your ash tool and rake the remaining Lump Charcoal allowing for the ash to sift through the fire grate. Once you have done so you can add more Lump Charcoal to just above the venting ports as you did when you first started your Asado. Be sure to check that the ports are not clogged as the smaller pieces can sometimes get stuck inside them and can prevent proper airflow.

CLEANING:

The cleaning process for the Asado is very simple and can be done by opening your bottom vent and using the ash tool provided by Coyote. It is recommended to pull the ash out into a tin or metal bucket in case any of the coals are still hot. A 20lb bag of Lump Charcoal will typically produce approximately 1 1/2 lbs of ash. Because you are using all natural lump charcoal there is never a need to remove the charcoal as you continue to re-use it until it has become a fine ash.

ACCESSORIES:

The Coyote Asado has a 5 piece accessory kit available which gives you the key accessories that are sold in an all in one kit.

- Pizza Stone & Elevator – Essential accessory for evenly cooking pizza, flatbreads, etc.
- Heat Deflector – Cooking without open flame by evenly distributing heat across the grids.
- Chicken Throne – Stand-up flavor cooked in your chicken, with your favorite choice of marinade.
- Grid Grippers – Allows you to lift the pizza stone or cooking grids when they are too hot to handle.
- Waterproof Grill Cover – When the Asado has cooled and is not in use, cover it with a Asado rain cover for extra protection.

