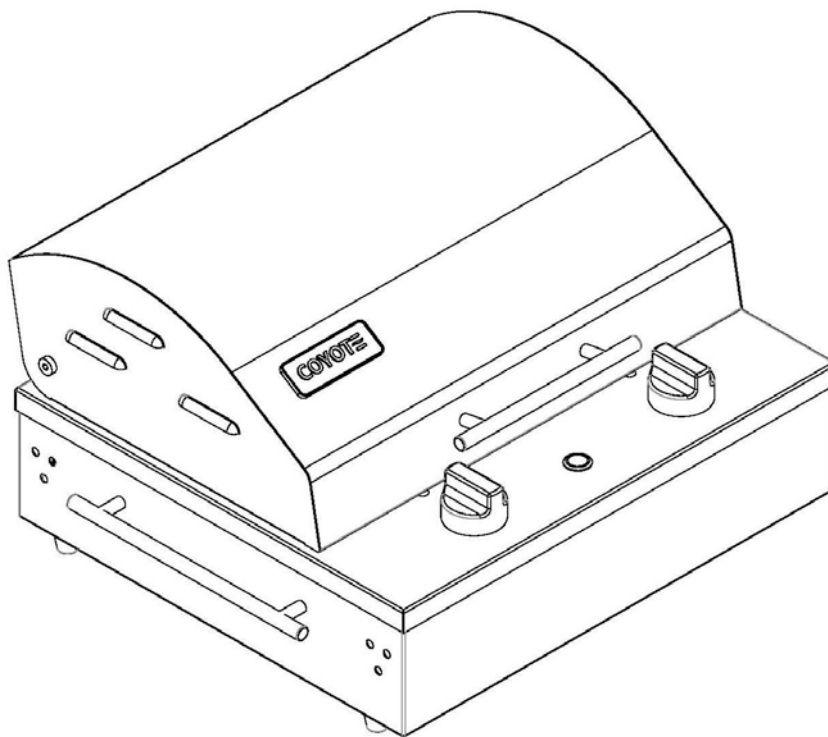


COYOTE

Coyote Stainless Steel Electric Grill Use & Care Manual

C1EL120SM



PUT SERIES NO. LABEL HERE

For Indoor or Outdoor Use

IMPORTANT: Read all instructions before use

To installer or person assembling grill: Notate your serial number on the grill prior to use

To consumer: Keep this manual for future reference.

COYOTE OUTDOOR LIVING, INC.
www.coyoteoutdoor.com

Welcome & Congratulations

Congratulations on your purchase of a new grill! 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 grill 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 grill. Use your grill 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.

Table of Contents

Product Specifications.....	2
Safety Instructions	3
Locating the Grill.....	5
Operations & Features	7
Care & Maintenance.....	8
Warranty.....	12
Parts Listings.....	13
Pedestal Stand.....	14
Built-In Version.....	14
Permanent Post.....	15

• WARNING



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.

• Danger



Danger:

DO NOT use grill with a damaged power cord. Electrical shock can occur with exposure to water or another liquid. If you notice damage to your power cord, contact Customer Service immediately for assistance. 855-520-1559.

• WARNING



WARNING:

DO NOT store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.

• WARNING



WARNING:

NOT FOR USE BY CHILDREN. If these instructions are ignored, a hazardous fire or explosion could result in physical injury, death or property damage!

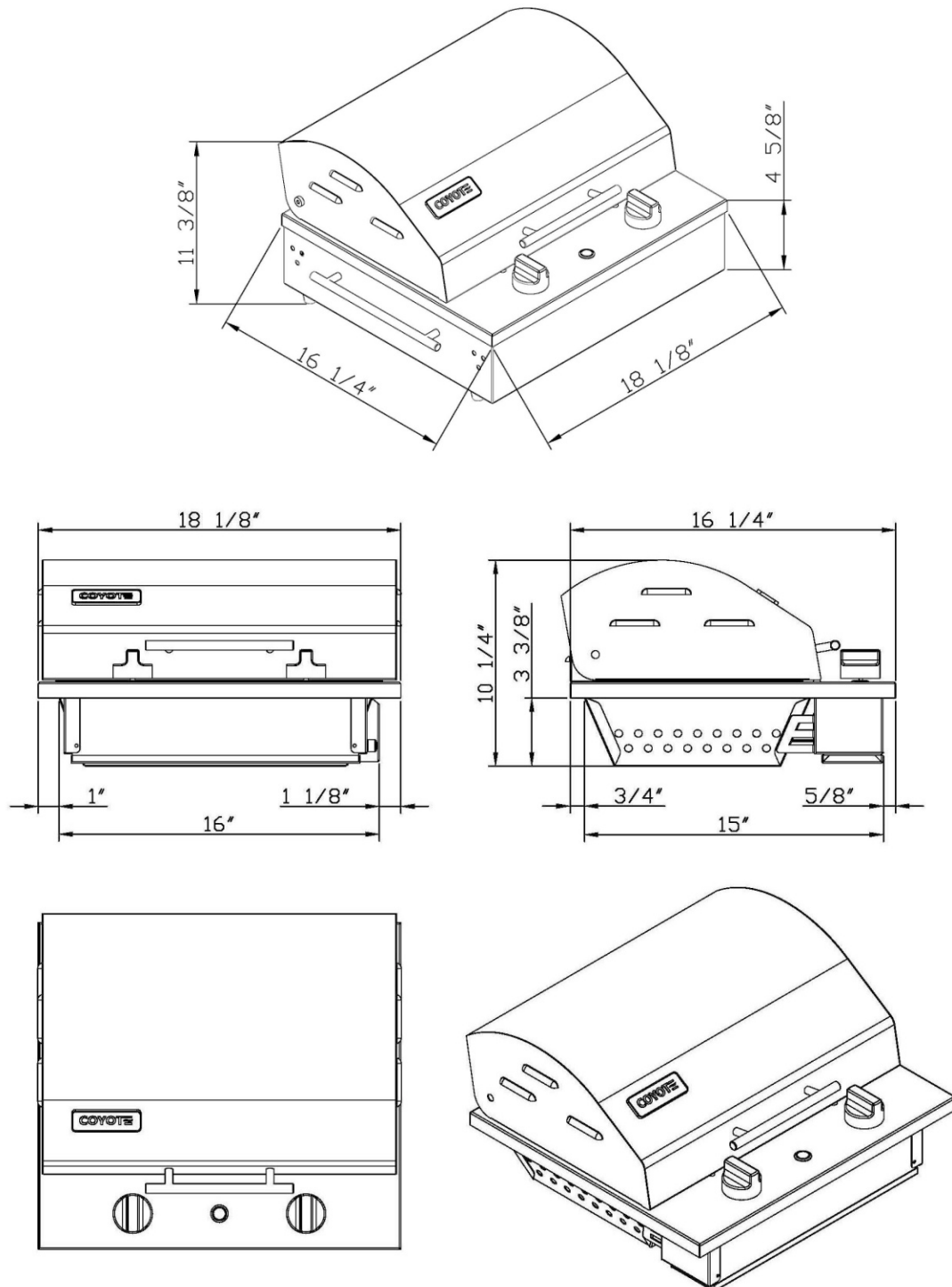
Product Specifications

120V AC - 1300 WATTS - 11 AMPS - 60 HZ

Overall dimensions: 18 1/8" (W) x 16 1/4" (D) x 11 3/8" (H)

Cutout dimensions: 16 1/4" (W) x 15 1/4" (D) x 3 3/8" (H)

Note: Measurements in pictures below are for the product. Cutout specs for (W) and (D) allow an extra 1/4" for cutting.



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. The area surrounding your new grill 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.
2. If located in a consistently windy area (oceanfront, mountaintop, etc.) a wind break would be suggested. Always adhere to the specified clearances listed.
3. NEVER use grill with a damaged power cord. Electrical shock can occur with exposure to water or another liquid. If you notice damage to your power cord, contact Customer Service immediately for assistance. 855-520-1559
4. NEVER leave the grill unattended while cooking.
5. NEVER operate the grill in rain, or while standing in water.
6. To protect against electrical shock, NEVER immerse cord or plugs in water or other liquid.
7. NEVER use an alternate fuel (charcoal briquettes, wood, etc) in an electric grill.
8. Ensure the grill is installed per instructions and properly grounded by a qualified electrician.
9. NEVER use this grill for any other use than preparing food.
10. Unplug the grill from power outlet when not in use and before cleaning or servicing.
11. Turn off all grill controls before unplugging the grill from a power outlet. Always ensure the plug is attached to the grill correctly and then plug into the outlet.
12. Keep any electrical supply cords away from water or heated surfaces. Electrical cords should be placed away from walkways to avoid tripping hazard.
13. Using grill tools or accessories not supplied with this grill when purchased may cause injuries, damage to the grill and even damage to personal property. Use of these type of accessories is at the risk of the user(s).
14. Keep children and pets away from hot grill. NEVER allow children to use or play near the grill.
15. Never attempt to repair or replace any part of the grill yourself unless specifically recommended in this manual. All other services should be performed by a qualified service technician.
16. Never lean over an open grill. NEVER place clothing or other flammable material on or near the grill. NEVER wear loose-fitting clothes or long sleeves while using the grill as some fabrics can be highly flammable.
17. Always have an ABC fire extinguisher accessible. Never attempt to extinguish a grease fire with water or other liquids.
18. Always use caution when moving hot grease, or another hot liquid.
19. Allow the grill to cool before taking off cooking grates, disposable drip tray or lids.
20. When using the grill, NEVER touch the grill rack, burner grate, or immediate surroundings as these areas become extremely hot and can cause burns. Always use a

covered hand when opening the grill hood and only do so slowly to allow heat and steam to escape.

21. NEVER heat any unopened glass or metal container of food on the grill. Pressure may build up and cause the container to burst, possibly resulting in serious personal injury or damage to the grill.
22. Never move the grill when hot.
23. NEVER use while under the influence of drugs or alcohol.
24. NEVER grill without the drip tray in place. Drip tray should be pushed all the way to the bottom of the grill.
25. Grease is extremely flammable. Let hot grease cool down before attempting to handle or dispose of it. The ceramic briquettes should be cleaned after (or before) each 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 cooking appliance.

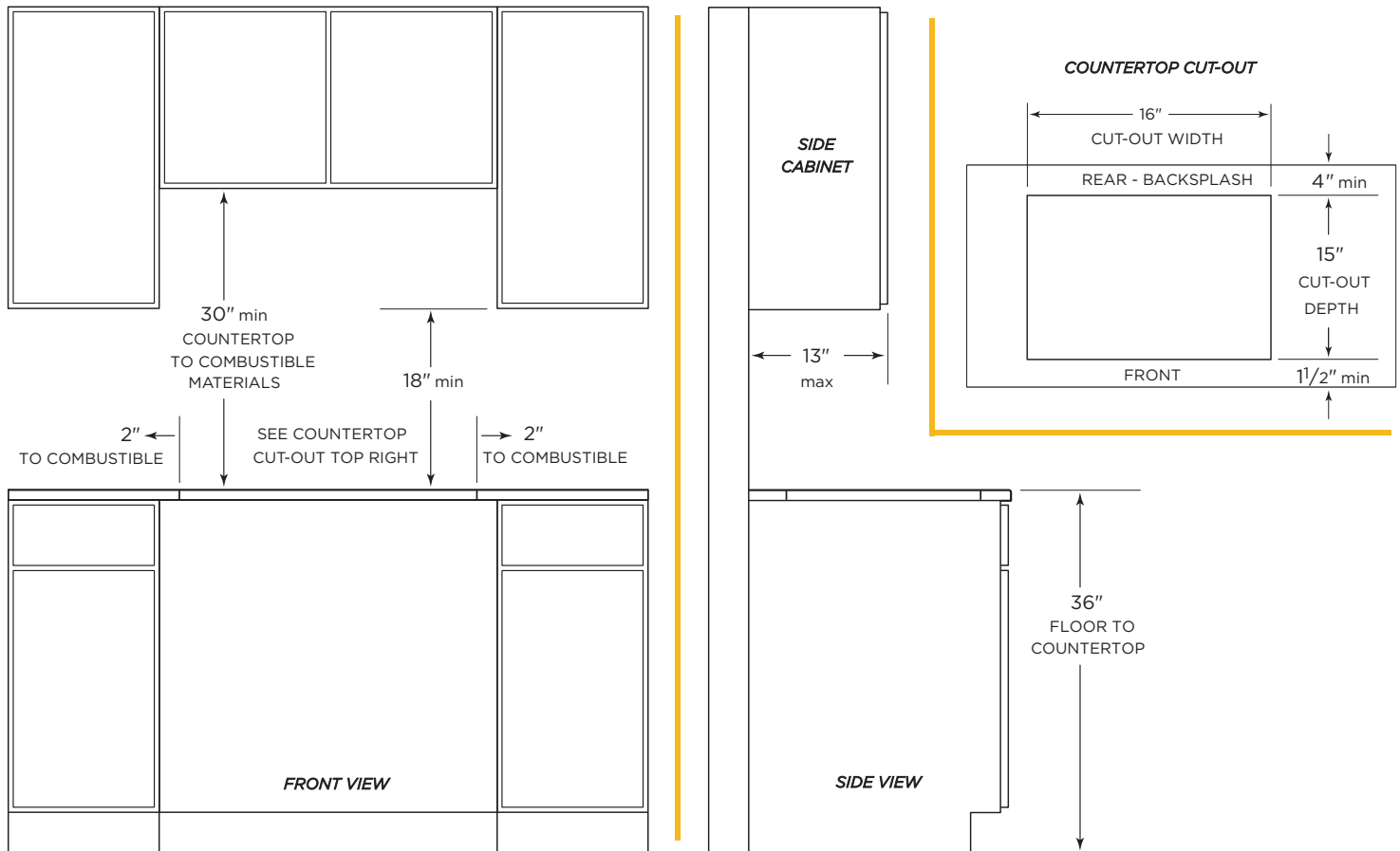
WARNING

NEVER RELY JUST ON THIS SAFETY SECTION. USE CAUTION AND COMMON SENSE AT ALL TIMES.

PLEASE READ THE REST OF THIS MANUAL CAREFULLY FOR OTHER IMPORTANT SAFETY WARNINGS.

CALIFORNIA PROPOSITION 65 - WARNING: This product can expose you to Carbon Monoxide, which is on the list of substances known by the state of California to cause cancer, birth defects or reproductive harm. For more information go to: www.p65warnings.ca.gov. 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 Grill



Installation Requirements for Portable and Built-in Installations

A built-in grill is designed for easy installation into an enclosure. For non-combustible applications, the grill drops into the opening and hangs from the grill body itself. A bottom deck is not required to support the grill from the bottom. It is also required that:

- ✓ Installation of this grill must meet the location requirements shown in the above installation illustration
- ✓ All dimensions listed are minimum requirements for safe operation
- ✓ Ventilation of any built-in enclosure is required for safety. Refer to your state, municipal and local codes for required specifications
- ✓ Failure to locate the grill without proper clearances will result in a fire hazard
- ✓ The counter should be flat and level in reference to the floor.
- ✓ The grill should be installed by a qualified installer or technician that can follow all stated instructions within this guide and the owners manual.

■ *CONTINUED - INSTALLATION REQUIREMENTS*

- ✓ If the grill is installed by a professional installer or technician, be sure that he shows you where your circuit breaker is located.
- ✓ This grill is approved for indoor or outdoor use, however a ventilation hood is always recommended for use indoors to provide additional air circulation and protection against a grease fire
- ✓ Before installing built-in grills in enclosures, copy all product information such as model number, serial number and store information in a safe place.
- ✓ This grill is rated at 120 VAC - 1300 Watts - 11 AMPS

Clearances for Construction:

The statements in this manual are required for proper and safe use of this grill. All stated specifications are based on the product and are certified for safe consumer by Intertek Laboratories (ETL). The homeowner or installer must verify that all local building codes will be met with the installation of this grill.

- ✓ TO NON-COMBUSTIBLE CONSTRUCTION: For non-combustible material, this grill can be placed directly on, or adjacent to the non-combustible material. The hood on a Coyote grill pivots mainly on the body. If you have a wall or partition behind the unit that would block ventilation, then a minimum of 2" clearance from the back of the grill, to the wall is needed for the purpose of ventilation. Furthermore, if you DO NOT have a wall or partition blocking the ventilation of the unit, then you only need an extra 2" behind the unit for the hood to open fully.
- ✓ CLEARANCE TO COMBUSTIBLE CONSTRUCTION: For combustible construction, you must follow the instructions below to ensure the safety of the homeowner.
 - ✓ Maximum depth of overhead cabinets can be 13"
 - ✓ Minimum height of countertop from floor should be 36"
 - ✓ The minimum flat countertop surface that the grill will rest upon must be equal to or greater than the overall grill dimensions
 - ✓ 30" minimum clearance between the top of the grill and the bottom of an unprotected wood or metal cabinet OR 24" minimum clearance when the bottom of wood or metal cabinet is protected by not less than ¾" thick flame retardant mill board covered with not less than No. 28 MSG sheet steel, .015" thick stainless steel, .024" thick aluminum or .020" thick copper.
 - ✓ A minimum height clearance of 6-1/4" is required from the top of the counter top to any combustible material below the grill (for built-in models only)
 - ✓ 4" minimum from backsplash of countertop to edge of grill. 1-1/2" minimum from front of counter to grill.

Operations and Features

Operating Instructions:

- ✓ Your grill is designed to reach a temperature range of 175-550 degrees Fahrenheit, by adjusting the temperature control valve. The larger the image gets around the bezel the higher the temperature will go. There is also a built-in automatic shutoff, that will turn off the grill after 60 minutes.
 - 60 minutes is the maximum time you can set but the timer valve allows for any time to be set up to 60 minutes. You can also adjust the timer valve as needed during cooking and it will maintain your set temperature.
- ✓ Before using your grill, remove the cooking grate and drip tray from the grill. Make sure all packaging remnants are removed as well. Wash the grate thoroughly with soapy water and a non-abrasive cloth.
 - Make sure to only use the Coyote spatula and toolset that came with your grill, or other high temp non-abrasive tools, to ensure no damage to the Teflon coated cooking grate.
- ✓ Ensure that the element, cooking grate, ceramic tray and stainless steel drip tray are all in their correct positions before use.
- ✓ When you are done grilling, be sure to turn the temperature control knob and also the timer knob to the “OFF” position.

Preparing Food for the Grill

WARNING: Always observe safe food handling and safe food preparation practices when using this Grill, to prevent food borne illnesses.

- ✓ Always cook foods adequately. Undercooked foods can retain bacteria, especially if thawed or exposed to warm conditions prior to cooking.
- ✓ Always use separate plates and utensils for the handling of raw food. Never place raw food and cooked food on the same plate, and never place cooked food on a plate that was used for handling raw food.
- ✓ Always carefully wash all plates and utensils used to handle raw food before using them to handle cooked food.
- ✓ Always wash all vegetables, seafood and poultry before cooking.
- ✓ Always leave uncooked foods in the refrigerator until you are ready to start cooking.
- ✓ Always marinate meat in the refrigerator. Dispose of the excess marinade, and never reuse it.

Grilling Tips:

- ✓ If you pre-cook meat or poultry, do so immediately before grilling.
- ✓ Refrigerate leftovers within 2 hours of taking food off the grill.
- ✓ Never let the tray boil dry. That could be hazardous, as grease from fatty foods that have collected in the tray could ignite and possibly cause bodily injury or property damage.
- ✓ Use a meat thermometer to be sure food has reached a safe internal temperature.
- ✓ Always trim excess fat from your foods to reduce the occurrence of flare-ups during cooking.
- ✓ Apply a light coating of cooking oil to the cooking grids before grilling, to prevent foods from sticking.
- ✓ Cook similar portion sizes together, so that they all cook evenly.
- ✓ Use tongs to turn foods on the grill.

- ✓ Never pierce foods while they are cooking on the Grill, as this will dry them out.
- ✓ Turn foods infrequently. Some chefs say that a good steak should never be turned more than once.
- ✓ Apply sugar-based sauces such as commercial barbecue sauces only during the latter stages of cooking, to prevent charring.
- ✓ Soak the string you use to tie up roasts and poultry on the rotisserie spit to protect it from burning.
- ✓ Use a disposable aluminum tray filled with water, fruit juice, wine or a marinade to add extra flavor and moisture to slow-cooked foods like roasts, whole chickens, turkeys or ducks.

Controlling Flare-ups

Flare-ups are a part of cooking meats on a gas grill. This adds to the unique flavor of cooking on a gas grill. Excessive flare-ups resulting from the build-up of grease in the bottom of the grill can over-cook the food and cause a dangerous situation for you and your grill. If this should occur, DO NOT pour water onto the flames, which can cause the grease to splatter and could result in serious burns or bodily harm. If grease fire occurs, close the hood and turn off the main burners until the grease burns out. Use caution when opening the hood as sudden flare-ups may occur.

To Minimize Flare-ups:

- Trim excess fat from meats prior to cooking.
- Cook meats with high fat contents (chicken or pork) on Low settings or indirectly.
- Ensure that your grill is on level ground and the grease is allowed to fall into the stainless steel drip tray

Care & Maintenance

CAUTION: All cleaning and maintenance should be done only when grill is turned off and cool.

Drip Tray

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

IMPORTANT: DO NOT leave the grill outside during inclement weather unless it is covered. Rain water can collect inside the grill, the grill stand or the drip tray if left uncovered. If the drip tray is not cleaned after use and the grill is left uncovered, the drip tray will fill with water causing grease and water to spill into the grill stand. We recommend cleaning and storing the drip tray after every use.

Cooking Grate

The cooking grates can be cleaned after cooking is completed and the grill has been turned off and allowed to cool. Wear an oven mitt and scrub the cooking grates with a damp cloth. If the grill is allowed to cool down and the grease/debris becomes hard, cleaning the grates will be easier if removed from the grill and cleaned with a mild detergent and a non-abrasive cloth.

Flavorizers

You must clean the flavorizers after or before each use of the grill to ensure no build-up of grease can occur, which could cause a grease fire. Excessive smoke, is a good indication that there is too much grease built-up near (or on) the element. The briquettes are made of ceramic and the tray it rests in are made of 304 stainless steel. To thoroughly clean them when they become saturated with grease/debris, you can place them in your dishwasher as well. Take notice of any broken briquettes to avoid clogging your dishwasher.

Heating Element

The heating element can rise to a 90-degree angle to help with pulling out the ceramic flavorizer and stainless steel drip tray. If the element becomes dirty, you can take a non-abrasive cloth with some light detergent and spot clean the element to help clean the grease off. Ensure that the grill is un-plugged from the outlet and the element (and full grill) is fully dry before plugging back in.

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:

- 2) 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.
- 3) 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.
- 4) Position your grill away from areas that can receive water splash from a pool or hot tub.
- 5) 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.

Limited Warranty

Coyote Outdoor warrants to the original purchaser at the original site of delivery with proof of purchase of each Coyote Electric Grill that when subject to normal residential use, it is free from defects in workmanship and materials for the periods specified below. This warranty excludes grills 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 may be a shipping and handling charge for the delivery of the warranty part(s).

COMPONENT	WARRANTY PERIOD
Cooking Grate	5 years (limited)
Flavorizer Bars	3 years (limited)
Electric/Plastic Components	3 years (limited)
Valves	3 years (limited)
Stainless steel	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 of incorrect electrical 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.

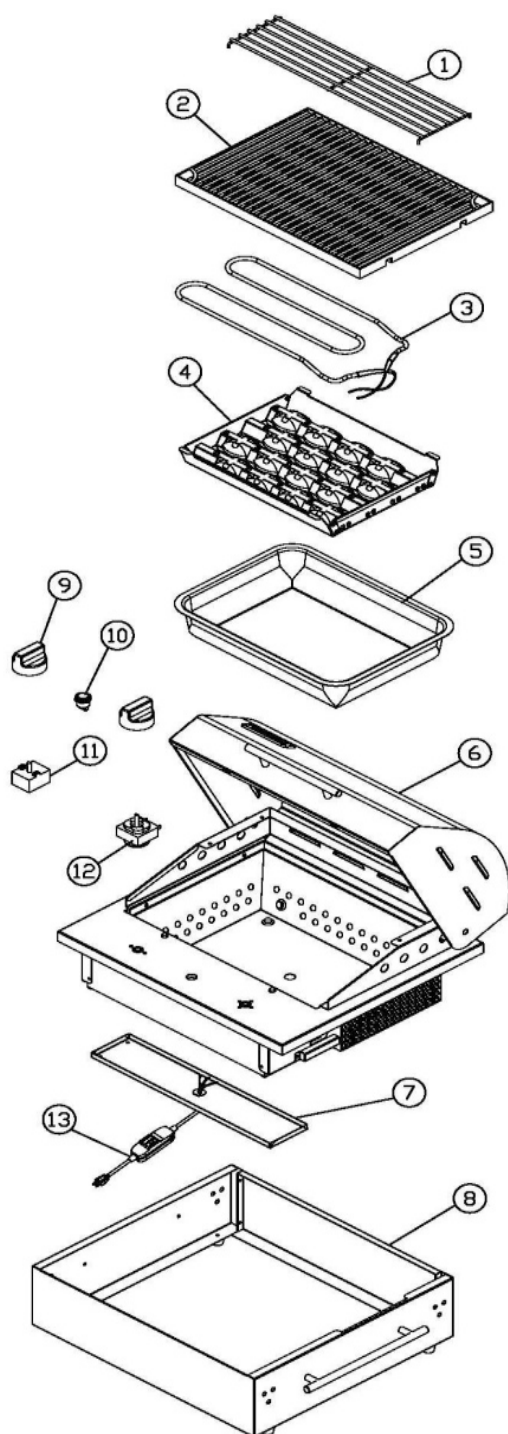
WARRANTY CLAIM PROCEDURE: If you require service or parts for your Coyote Grill, please contact our Warranty Service Center for factory direct assistance. Our hours of operation are 8 am to 4 pm CST. The phone number is 855.520.1559 and the Fax number is 214.520.1450. You may also fill out warranty claims online at www.coyoteoutdoor.com. 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.

C1EL120SM Exploded Parts View



Ref #	Item	Short Description
1	C1ELSSGRATE	STAINLESS STEEL GRATE
2	C1ELCG	C1EL120SM COOKING GRATE
3	C1ELHE	C1EL120SM HEATING ELEMENT
4	C1ELCBP	CERAMIC BRIQUETTE PLATE
5	C1ELSSDT	STAINLESS STEEL DRIP TRAY
6	C1ELBIG	C1EL120SM BUILD IN GRILL
7	C1ELJBC	C1EL120SM JUNCTION BOX COVER
8	C1ELOR	C1EL120SM OVEN RACK
9	C1ELKNOB	C1EL120SM KNOB (2PC)
10	C1ELLL	C1EL120SM LED LIGHT
11	C1ELTHERM	C1EL120SM THERMOSTAT
12	C1ELTA	C1EL120SM TIME ADJUSTER
13	C1ELGFCI	C1EL120SM GFCI

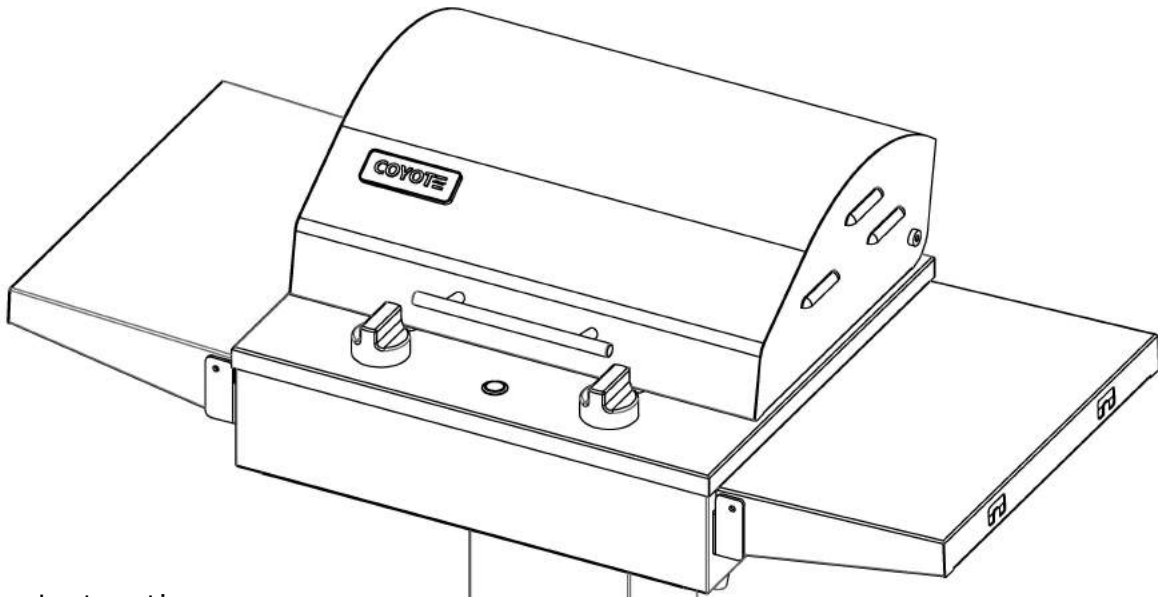
Assembly with the Pedestal Stand

1. Simply remove the cooking grate and then remove the four bolts from the lower hood assembly. Once you back these four bolts all the way out (save these for the last step), the top portion of the grill will become completely free from the oven rack. Remove the grill from the oven rack.
2. While the grill is removed from the oven rack, remove the four black feet and keep the bolts and washers for use in a future step.
3. There are two screws on each side of the oven rack holding the handles in place. Remove these screws. Four total. Using those screws, install the side shelves that came with the pedestal stand to the oven rack.
4. Place middle pole on a flat surface in the vertical position (remove the four bolts installed on the middle pole).
5. Next, place pedestal base upside down on top of the middle pole. Install the four bolts from step #4 securely to the pedestal base.
6. Once all four bolts are secured, flip the pedestal over to where it is standing up. Remove the bolts on the middle pole, place the frame on the middle pole and use the bolts to secure frame tightly to pole.
7. Using the four black feet from #2, secure the oven rack to the frame.
8. Place the entire grill into oven rack. Using the bolts from #1. Install bolts in lower hood assembly.

Assembly of the Built-In Version

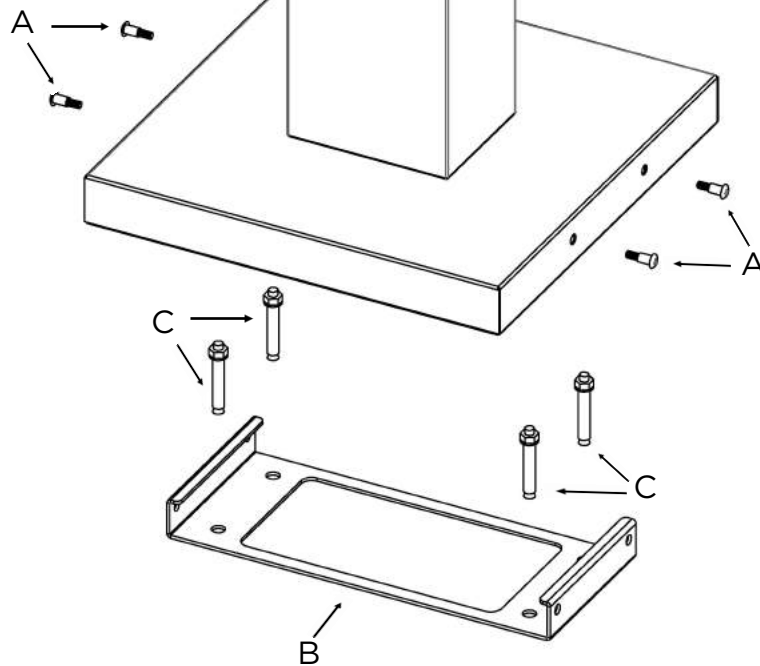
1. To make the built-in version of the C1EL120SM, you simply have to remove the cooking grate and then remove the four bolts holding the lower hood assembly in place. Once you back these four bolts all the way out, the top portion of the grill will come completely away from the oven rack.
 - a. Be careful, once you release these four bolts the hood will also want to come back as it is anchored to the frame you are releasing.
2. Pull the plug and electrical cord out from the oven rack
3. Once you have that done, you can put the four bolts back into the oven rack and now the grill will be ready for built-in install.

C1ELCT21 Permanent Mount Instructions



Installation Instructions:

1. Remove the 4 bolts (A) on the bottom of the stand
2. Locate the anchor plate (B) in its final position and mark your anchor points
3. Install your anchors and then secure your anchor plate to the ground
4. Insert the assembled pedestal stand onto the anchor plate and reattach the 4 bolts (A), securing the stand to the anchor plate



Important Note:

The anchors (C) shown in the above diagram are not included with the pedestal base and must be supplied by the installer/owner