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Lynx L27TRF Owner's Manual

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----- Manual continues below -----

MAKE THE MOST OF YOUR



PROFESSIONAL GRILLS



CARE & USE/INSTALLATION

WARNINGS



WARNING

READ THIS MANUAL CAREFULLY and completely before using your grill to reduce the risk of:

1. Fire
2. Burn hazard, personal injury or property damage
3. Ruined steaks or other unpleasant cooking experiences
4. Unapproved installation or servicing.

THIS PRODUCT IS DESIGNED FOR OUTDOOR USE ONLY. Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death.

Read this manual thoroughly before installation, use, or servicing of this product.



DANGER

IF YOU SMELL GAS:

1. Shut off all gas supply lines to the grill.
2. Extinguish any open flames.
3. Carefully open the lid. Remember, it may be extremely hot!
4. If odor continues, keep everyone away from the grill and immediately call your gas supplier or your fire department.



DANGER

S'IL Y A UNE ODEUR DE GAZ:

1. Coupez l'admission de gaz de l'appareil.
2. Éteindre toute flamme nue.
3. Ouvrir le couvercle.
4. Si l'odeur persiste, éloignez-vous de l'appareil et appelez immédiatement le fournisseur de gaz ou le service d'incendie.



WARNING

1. DO NOT store or use gasoline or other flammable vapors and liquids 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.



AVERTISSEMENT

1. Ne pas entreposer ni utiliser de l'essence ni d'autres vapeurs ou liquides inflammables dans le voisinage de l'appareil, ni de tout autre appareil.
2. Une bouteille de propane qui n'est pas raccordée en vue de son utilisation, ne doit pas être entreposée dans le voisinage de cet appareil ou de tout autre appareil.



WARNING! CALIFORNIA PROPOSITION 65

1. The burning of gas cooking fuel generates some by-products which are on the list of substances which are known by the State of California to cause cancer or reproductive harm.
2. California law requires businesses to warn customers of potential exposure to such substances. To minimize exposure to the substances, always operate this unit according to the use and care instructions found in this manual. Be certain to provide adequate ventilation when cooking.

TABLE OF CONTENTS

USE & CARE GUIDELINES	7
Lynx Grill Models	7
HOW TO LIGHT YOUR GRILL	7
HOW TO LIGHT YOUR ROTISSERIE BURNER	7
BEFORE YOU START	8
If Shipment Arrives Damaged	8
Important Notes	8
Clearance to Combustibles	9
SPECIFICATIONS & INSTALLATION	10
UNPACKING & ASSEMBLY	12
GAS CONNECTIONS	14
Natural Gas	14
LP Gas	15
Gas Conversion Kits	16
ELECTRICAL CONNECTIONS	18
FINAL CHECKS	19
Leak Testing	19
CHECKLIST BEFORE EACH USE	21
A MESSAGE TO OUR CUSTOMERS	21
IMPORTANT SAFETY PRECAUTIONS	22
GRILLING IN WINDY CONDITIONS	23
USING YOUR LYNX GRILL	24
Pre-Grill Checklist	24
Lighting your Grill	25
Basic Grilling	27
Using the Trident™ Burner	28
Using the Rotisserie Burner	29
Using the Smoker Box	30
CLEANING YOUR LYNX GRILL (Required Maintenance)	31
TROUBLESHOOTING YOUR LYNX GRILL	33
Potential Problems	34
Contacting Lynx Customer Care	37
The Lynx Story	37
LYNX LIMITED WARRANTY	38
LYNX COMMON AREA LIMITED WARRANTY	39
WIRING SCHEMATICS	40-42
L27 & L30 Rotisserie Grill	40
L36 & L42 Rotisserie Grill	41
L54 Rotisserie Grill	42
LYNX PROFESSIONAL GRILLS EXPLODED PARTS VIEW	43
LYNX PROFESSIONAL GRILLS PARTS LIST	44
MODEL-SPECIFIC BTU OUTPUTS & MAX. RUNS FOR APPLIANCES	45
INSULATED JACKET INSTALLATION	46
INDEX	47

BEFORE YOU START



WARNING

- Never install this product into a combustible enclosure without an insulated jacket. Doing so could result in fire, property damage and personal injury.
- Never locate the grill under a roof or overhang, in a building, garage, shed or other such enclosed area.
- Never locate the grill under unprotected combustible construction.
- Installation must conform with local codes or, in the absence of local codes, with either the 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, in Canada.

IF SHIPMENT ARRIVES DAMAGED

VISIBLE LOSS OR DAMAGE

Be certain any visible damage to the carton is noted on freight bill or express receipt and signed by the person making delivery.

FILE CLAIM FOR DAMAGES IMMEDIATELY, regardless of extent of damage.

CONCEALED LOSS OR DAMAGE

If damage is unnoticed until the grill is unpacked, notify the transportation company or carrier immediately and file a "concealed damage" claim with them. This should be done within (5) days of the date delivery is made to you. Be sure to hold on to the container for inspection. We cannot assume responsibility for damage or loss incurred in transit. (See INDEX: "Obtaining Service from Lynx" for further details.)

IMPORTANT NOTES

WHERE'S THE WIND?

When selecting a suitable location, consider important factors such as exposure to the wind and foot-traffic patterns.

If you have a freestanding grill, position it so the prevailing wind blows into the front control panel (at your back when grilling), supporting the proper front-to-rear airflow.

Built-in grills located in areas with prevailing winds should be protected by a wind barrier.

Winds hitting the *back* of the grill directly may cause problems, as well as wind blowing along the *hood gap*.



Be sure wind doesn't blow into the hood gap.

HOW LONG IS YOUR RUN?

Keep all gas supply lines as short as possible because gas lines lose pressure over distance and with each elbow and tee that is added. This drop in pressure affects grill performance. (See INDEX: "Gas Supply Line Runs" for further details.)

ARE YOU "ON-THE-LEVEL"?

Proper leveling during installation is critical. A grill that is out of level will cause erratic burner combustion and inefficient, uneven heating. A carpenter's spirit level should be used to level the grill both front-to-back and side-to-side.

If the floor is uneven or has a decided slope, re-leveling may be required each time you move a freestanding unit.

SPECIFICATIONS & INSTALLATION

The guides, measurements and dimensions detailed below are designed to assist you with planning your outdoor kitchen.

NOTE: Due to continuing product innovation, specifications are subject to change without notice.

IMPORTANT: Please reference the Care & Use / Installation manual for details on gas plumbing requirements, electrical specifications and the proper installation of your Lynx outdoor kitchen equipment. This manual can be downloaded from the Lynx website at www.lynxgrills.com

GRILLS

MODEL	A	B	C
L27	26.00	10.88	22.00
L30	29.00	10.88	24.50
L36	35.00	10.13	22.00
L42	41.00	10.88	24.50
L54	53.00	10.88	24.50

COMPLEMENTARY PRODUCTS

ACCESS DOORS

MODEL	A	B
LDR18L/R-4	13.38	19.00
LDR24L/R-4	19.25	19.00
LDR30T-4	25.13	19.00
LDR36T-4	31.50	19.00
LDR42T-4	37.50	19.00

SIDE BURNERS

MODEL	A	B	C
LSB1-3	12.13	10.63	12.50
LSB2-2	12.13	10.63	24.50
LSB2PC-1	24.25	10.63	24.50
LPB	19.00	10.63	22.00

UTILITY DRAWERS

MODEL	A	B	C
LDW16-4	12.25	19.00	24.50
LDW19-4	15.25	19.00	24.50
LMD-4	21.75	5.63	23.38
LTWL	14.63	7.25	7.00

WARMING DRAWERS

MODEL	A	B	C
L30WD-1	28.50	10.00	20.50
L42CC-1	40.25	19.38	24.75

COCKTAIL PRO/SINK

MODEL	A	B	C
LCS30	29.00	10.50	22.00
LSK18	17.00	10.50	22.00
LSK24	23.00	10.50	22.00
LSK30	29.00	10.50	22.00

WITH INSULATED JACKET INSTALLED

MODEL	A	B	C
LIJ27	33.00	11.63	24.00
LIJ30	36.00	11.63	26.50
LIJ36	42.00	11.63	24.00
LIJ42	48.00	11.63	26.50
LIJ54	60.00	11.63	26.50

STORAGE SYSTEMS

MODEL	A	B	C
LSA30-4	25.44	19.00	24.50
LSA36-4	31.44	19.00	24.50
LSA42-4	37.44	19.00	24.50
LPA36-4	31.50	19.00	25.00

TRASH CENTERS

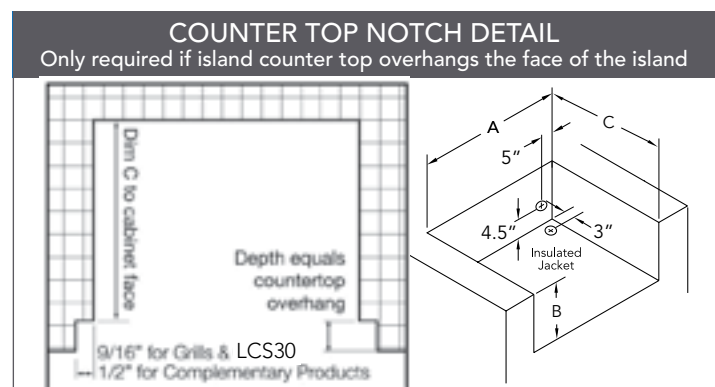
MODEL	A	B	C
L20TR-4	16.13	24.00	24.50
LTA30-4	25.44	19.00	24.50

PIZZA OVEN

MODEL	A	B	C
LPZA	29.00	4.00	24.50

SMOKER

MODEL	A	B	C
LSMK	29.00	4.00	24.50



UNCONVENTIONAL ISLAND INSTALLS

If building an island that does not conform to the standard properties listed in the following pages, please contact Lynx Grills at 888-259-5969 to verify all safety requirements regarding installation have been met.

UNPACKING & ASSEMBLY

The grill arrives nearly ready to use and requires only minor assembly.

By carefully following the uncrating and unpacking steps, you will improve the customer's first Lynx experience.

Shipping weight on smaller units is app. 300 pounds and larger units may weigh over 500 pounds.



WARNING: EXCESSIVE WEIGHT HAZARD!

Use two or more people to move or install this unit. Failure to follow this instruction can result in back or other personal injuries.

CRATE & CARTON

- **IMPORTANT!** Do not remove staples around the top of the carton. These staples hold a wooden pallet in place inside the carton that protects the unit from damage. Removing these staples may cause the pallet to fall on the top of grill.

How to Remove the Carton

- Cut the main strap holding the grill to the pallet.
- Remove the staples at the bottom of the carton.
- Lift off the carton.
- With assistance, remove the grill from the pallet and place into desired location.

The wheels sit down in the gaps of the shipping crate so



Grill will not slide directly off pallet.

that the grill can sit safely and solidly on the crate during shipping. The grill cannot be slid directly off of the pallet.

One way to safely move the grill off of the pallet is by lifting one end of the grill high enough to place a ramp under the wheel and then lift the other end while rolling the grill off of the pallet.

When pushing, lifting, or pulling a freestanding Lynx Grill across gravel, grass, pavers, brick, stone,

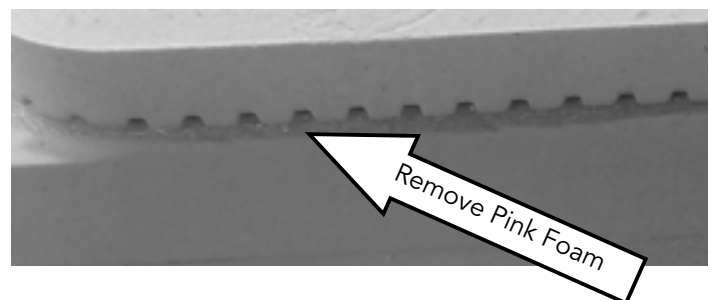
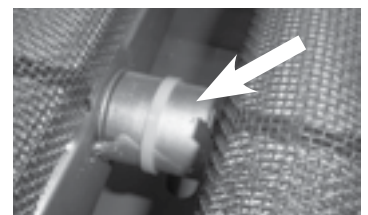
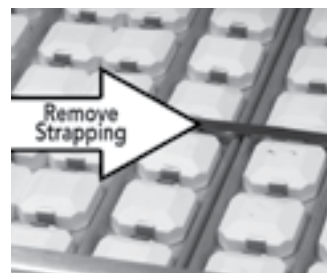


imperfections in the surface, or wood slatted decks be cautious and move slowly or use a carpet dolly. Failure to do so may damage the structure of the cart which will not be covered under warranty.

INTERIOR PACKING

Lynx uses sturdy tie-down cables and straps to ensure your grill arrives at your home in the same condition that it left our factory. **BE SURE YOU HAVE REMOVED ALL TIE DOWNS BEFORE USING YOUR GRILL.**

- Remove the white accessory box and wood packing, the grill racks, and remove any loose items from the firebox.



- Carefully cut the cable ties securing the warming rack and rotisserie spit.
- Cut the strapping that secures the briquette trays and carefully lift them out, front first.

Make sure you remember to remove the strapping on the burners.

- On Trident™ burner models, cut and remove ties from the burner partition on the left side of the Trident™ burner.
- Ensure that all burners are properly seated on the burner valve orifice and sitting level with the legs in the frame slots and no side-to-side movement.

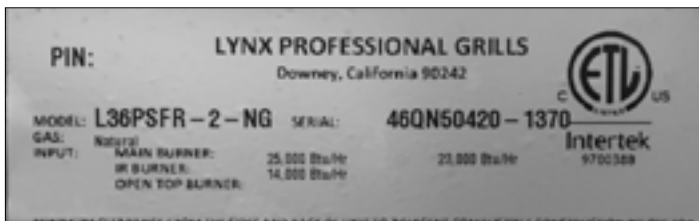
GAS CONNECTIONS



WARNING

NEVER CONNECT A GAS LINE DIRECTLY TO THE GRILL. A PRESSURE REGULATOR MUST BE INSTALLED ON ALL GAS EQUIPMENT. ALL LOCAL CODES REQUIRE IT AND LYNX SUPPLIES THE CORRECT REGULATOR WITH YOUR GRILL. REMOVING OR FAILING TO INSTALL THE PRESSURE REGULATOR CAN RESULT IN FIRE AND SERIOUS PERSONAL INJURY AND WILL VOID THE WARRANTY.

The grill is factory set to use either propane (LP) or natural gas (NAT). It is critical that the gas you use matches that which the grill was set up for. You can verify that by checking the **rating plate**.



The Rating plate lists serial numbers, model numbers and gas type. This one is underneath the drip tray.

The rating plate is located in one or more of the following places:

- Attached to the underside of the drip tray
- On the heat shield behind the front panel

Ensure that the gas supplied meets with the minimum pressure requirements. Do not operate the grill on any gas other than that for which the grill has been set.

Fuel	WC Max Inlet	WC Min Under Full Load
Nat Gas	10 in	4 in
LP	14 in	11 in

Water Column Requirements

Both the regulator and the manifold orifices have been tuned for the type of gas specified on the rating plate.

Converting to a different type of gas requires a conversion kit, available from Lynx or from your dealer and must be installed by a qualified technician or certified plumber.

All installation and all installation parts must conform to local codes with the National Electrical Code, ANSI Z223.1/NFPA 70 latest edition and the National Fuel Gas Code, ANSI Z223.1/NFPA 54 in the U.S. and CGA-B149.1/2 in Canada.

Canadian installations must conform to CGA-B149.1/2 natural gas/propane installation code. (Canada)

NATURAL GAS

Lynx recommends that only qualified professionals perform the required plumbing on this product.

To ensure satisfactory performance, the gas supply line must be sized to accommodate the total BTU requirements of all the gas-fired equipment that will be connected to that line.

In no case should an inlet pipe less than 3/4" inside diameter or 1" outside diameter ever be used to connect this product.

- Calculate the total BTU output of all equipment and refer to "INDEX: Gas Supply Line Runs" for allowable run distances for 3/4 inch pipe. Failure to meet these minimum requirements may reduce performance of the grill and any other appliances running on that supply line.
- Always keep supply line runs as short as possible. (See INDEX: "BTU Output" for specific model outputs)
- A gas shut-off valve must be installed in an easily accessible location by a qualified plumber.

- Keep threading compound off of the first two pipe threads to avoid having any small pieces of compound break loose and clog a burner valve or orifice. Do not use threading compound on any flare fittings.

Keep last two threads clean



For built-in installations, it is recommended that any flexible pipe used be kept as short as possible. (See INDEX: "Gas Connections" for typical permanent hook up.)

GAS CONNECTIONS ...continued

Insert the regulator inlet into the cylinder valve and turn the black coupler clockwise until the coupler is hand tight. Do not over-tighten this connection.

To disconnect the coupler, first make sure the main cylinder valve is turned off. Grasp the coupler and turn counter clockwise. The inlet will then disengage.

Always leak-test the connection after refilling or exchanging LP cylinders. (See INDEX: "Leak Test" for further details.)

GAS LINE PURGING

You should purge the gas line of air before attempting to light the grill.

- Make sure all grill controls are in the "OFF" position.
- Slowly turn on the main gas supply.
- Push in the rotisserie knob and confirm that the igniter is glowing. It is furthest from the fuel source and will completely purge the lines. It will take several seconds for the burner to light.
- Hold the knob ON for about 20 seconds to allow the air in the system to purge and the burner to light
- Wait at least 5 minutes after shutting off the control before attempting to light the burners.

GAS CONVERSION KITS

Gas conversion kits are available from Lynx Grills to allow the grill to operate on either Natural gas or LPG. These kits should be installed by a qualified technician or certified plumber.

The kits come with complete installation instructions. These instructions should be read completely and fully understood before installing the conversion kit.



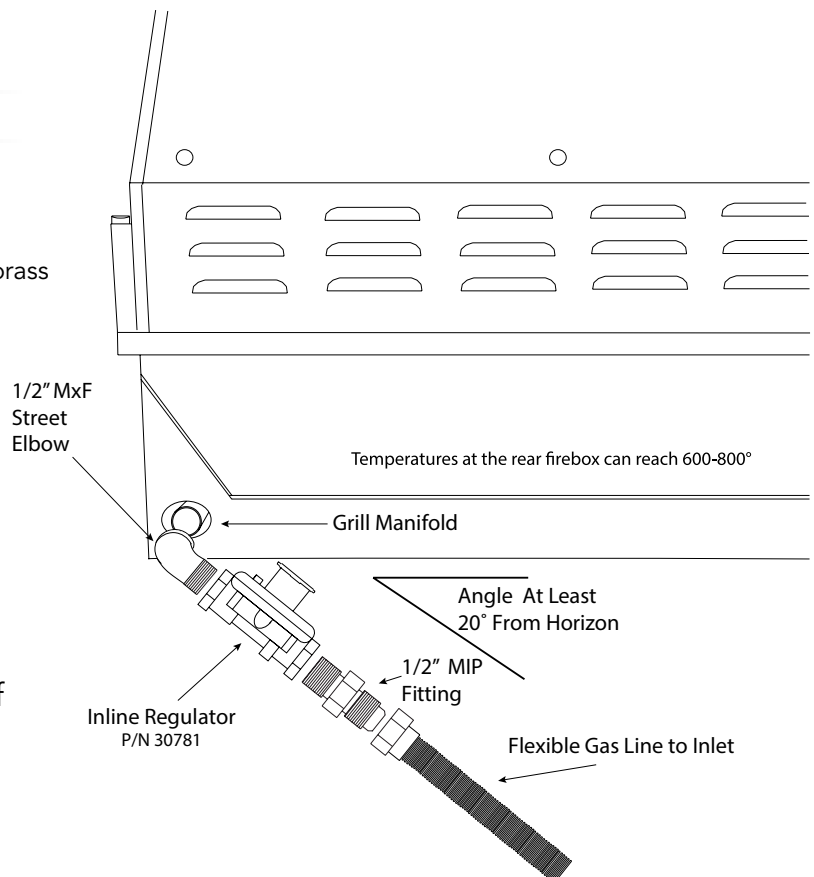
LP CONVERSION KIT

NG CONVERSION KIT

NG AND BULK LP BUILT-IN INSTALLATION

- Shut off the gas supply at the main valve.
- If connecting to a bulk propane tank, disconnect the brass elbow, hose and regulator from the grill.
- Remove all the fittings from the grill manifold.
- Connect the gas supply to the grill as shown in the diagram on this page.
- Turn the gas supply on and leak test all connections. (See INDEX: "Leak Test" for further details.)

Never run flex hose behind the firebox, run the hose at an angle, straight down, or out of the back.



ELECTRICAL CONNECTIONS



WARNING: ELECTRICAL GROUNDING

- Product installation must meet local electric codes or, in the absence of local codes, the latest edition of the National Electrical Code ANSI/NFPA No. 70 or the Canadian Electrical Code CGA 1.6b2005.
- Use only a Ground Fault Interrupter (GFI) protected circuit with this outdoor cooking gas appliance.
- **IMPORTANT:** When connecting your rotisserie motor, first connect the motor to the grill and then plug the grill into the outlet.
- This grill is equipped with a three prong (grounding) electric plug for your protection against shock hazard and must be plugged directly into a properly grounded three prong outlet. Never cut or remove the grounding prong from this plug.
- Use only extension cords with a 3 prong grounding plug, rated for the power of the equipment, and approved for outdoor use with a "W-A" marking.
- To protect against electric shock, do not immerse any part of the power cord, an extension cord or any plugs in water or other liquid.
- Unplug the product from the outlet when not in use and before cleaning. Allow it to cool before putting on or taking off parts.
- Do not let the cord hang over the edge of a table or touch hot surfaces.
- Do not use an outdoor cooking gas appliance for purposes other than intended.
- Do not operate any outdoor cooking gas appliance with a damaged cord, plug, or after the appliance malfunctions or has been damaged in any manner. Contact the manufacturer for repair.

CONNECTION TO AC

Installation requires an outdoor 120VAC 15A GFI (Ground Fault Interrupter) electrical outlet adjacent to the grill.

The GFI outlet features an internal breaker that reduces shock hazard. This type of outlet should be installed by a qualified electrician either inside the island enclosure for built-in units, or near the location where a free-standing unit will be used.

For built-in grills, the supplied 12VDC should be installed below the grill within the cabinet enclosure. Select a location where the transformer is protected against water, heat and physical damage.

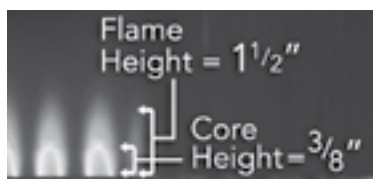
When installing the transformer to the grill be careful to prevent the wiring and transformer from contacting any hot surfaces behind or below the grill. It is recommended that the transformer be located below the grill in a readily accessible location. Be sure to provide adequate access to facilitate service if the transformer or connections should need future maintenance.

If the electrical system fails to operate, a connection may have come loose in shipping or the GFI may have tripped, requiring a reset. See the Troubleshooting section for more details.

FINAL CHECKS ...continued

Flames should be blue and stable with slight yellow tips on the ceramic burner. The bright-blue core should be about 3/8 inch high with a total flame height of about 1 1/2 inches.

The flames should burn quietly (no "torch" sounds) and they should not "lift" up from the burner. If your flames do not match those indicated in the photo, ensure that the burner ports are free and clear of dirt, debris, or spider webs. The ceramic tiles should be uniformly red to orange in appearance. There should be no lifting, fluttering or lazy blue flames.



The appearance of the Trident™ burner should be visually checked. Some food particles will show as yellow flames but should burn off.



ONE LAST THING

Finally, before leaving, check all the burners for proper operation. Make sure the control knobs turn freely and completely through their full range.

IMPORTANT:

Make sure the owner knows where the main gas supply shut off valve is located.

Finally, for safety and for proper use & care, you must leave this manual with the owner. Make sure you advise them to keep it for future reference.

For technical assistance call:

**Lynx Customer Care
888-289-5969**

IMPORTANT SAFETY PRECAUTIONS

PLEASE REVIEW THESE IMPORTANT SAFETY PRECAUTIONS BEFORE YOU USE YOUR GRILL.

1. NEVER LEAVE THE GRILL UNATTENDED WHILE COOKING.
2. Ensure all tie-down straps have been removed from the burners.
3. Always use caution when operating the grill in a windy area. (See INDEX: "Grilling in Windy Conditions" for further details.)
4. Avoid wearing loose-fitting garments or long sleeves while grilling. They could ignite.
5. Never touch the grill racks, hood or immediate surrounding metal surfaces with your bare hands while grilling.
6. Use an insulated glove or mitt when opening and operating the grill. Always open the grill lid slowly to allow heat and smoke to escape before fully opening.
7. The grill hood must be fully opened while lighting the grill. Releasing fuel into a closed grill before lighting will not make it light sooner or more efficiently. It will only risk explosion and personal injury or death. Never lean over a hot grill surface or look directly into the grill when attempting to light.
8. Do not heat unopened food containers as pressure build-up will cause the container to explode.
9. Do not use aluminum foil to line grill racks or drip pans. This will alter the airflow or trap excessive heat in the control area and can melt control knobs and ignition modules. Such damage is specifically excluded from your warranty.
10. Never use charcoal or any other solid fuel in the grill.
11. Cooking excessively fatty meats and oils will cause flare ups. Internal fires or damage caused by them or by the grill being left unattended while cooking are not covered under the terms and conditions of our warranty.
12. Never grill without the drip pan in place. Always ensure the drip pan is pushed all the way to the back of the grill. Hot grease can leak downward and produce a fire or explosion.
13. Grease is extremely flammable. Let hot grease cool down before attempting to handle or dispose of it. The drip tray should be cleaned of grease on a regular basis.
14. Do not use the grill unless a leak check has been performed on all gas connections. (See INDEX: "Leak Test Procedure" for further details.)
15. Never operate the grill while under the influence of alcohol or drugs.
16. Do not lean on side shelves and never place a load weighing more than 25 pounds on a side shelf.
17. If any burner does not light or goes out during operation, turn off all gas control knobs, open the hood and wait five (5) minutes before attempting to re-light.
18. Portable L.P. cylinders: Always shut off the main valve on the L.P. cylinder after each use.
19. Spiders and insects like to nest in the burners, venturis, valves and orifices of a grill, disrupting the gas flow. This very dangerous condition can cause a fire behind the control panel, damaging the grill and risking personal injury. If your grill has been unused for a long time, inspect and clean the burners, venturis, valves and orifices. (See INDEX: "Cleaning the Ceramic Burner" for further details.)

USING YOUR LYNX GRILL

Grilling requires high heat for searing and low, controlled heat for slow cooking.

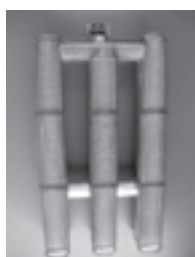
Thinner cuts of food are often cooked at a "HI" heat setting with the lid open.

On the other hand, large, thick pieces of meat or poultry are often first seared at the *high* setting and then grilled at a *lower setting* ... sometimes with the lid closed ... achieving the best results in the middle of the food without burning the outside.



Main Ceramic Burner

This ceramic burner is the standard main burner found under the briquette trays.



Trident™ Burner

This advanced infrared burner provides high-intensity infrared heat for searing foods and sealing in flavor.

Some foods are cooked using direct heat and some using indirect heat.

Your Lynx grill features a variety of professional-level burners and tools for meeting the wide variety of cooking challenges. We will reveal how these features work for you. So please read and enjoy!

Depending on the model you chose, your Lynx grill may be equipped with up to three different burner types. The operation of each type varies, so it is important to understand all three.



Rotisserie Burner

This infrared burner spans the back of the cooking surface and provides consistent heat for slow rotisserie cooking.

PRE-GRILL CHECKLIST

BEFORE YOUR FIRST USE

There are a few must-check safety precautions to consider before you use your grill. Please be sure that:

- All packing materials and tie-downs have been removed from the burners. (See INDEX: "Unpacking & Assembly" for further details.)
- You have fuel connected. (See INDEX: "Gas Requirements" for further details.)
- You have electric connected. (See INDEX: "Electric Requirements" for further details.)
- A qualified plumber has performed a leak test on all the fittings that supply fuel to your grill.

- **IF YOUR GRILL DOES NOT LIGHT IN 4 TO 5 SECONDS** you may need to purge the line. (See INDEX: "Purging the Gas Line"

AT EACH NEW SEASON

At the start of each new grilling season you should remove the grilling racks and check the burners, venturis, orifices and valves for obstructions.

Spiders and insects often nest in these areas of the grill and can disrupt air flow, causing damage to the grill and personal injury.

Also, check all hoses and fittings for damage, abrasion, wear and tear.

LIGHTING YOUR GRILL ...continued



COLD WEATHER WARNING: PROPANE

Extremely cold temperatures may cause your Trident™ burners to light *inside* the burners instead of *outside*. Once lit, if you hear a 'whooshing' sound, immediately turn the burner knobs off to extinguish the flame and then immediately re-light the burners.

MANUAL LIGHTING

If a burner doesn't light after several attempts, it can be match lit using the lighting rod stored in the drip tray.

First, make sure you've returned all of the control knobs to the OFF position and have allowed 5 minutes for any accumulated gas to dissipate before attempting to match light a burner.

To match-light this burner, use the lighting rod to insert a lit match through the cooking grate into the front slot of the briquette tray for that burner.

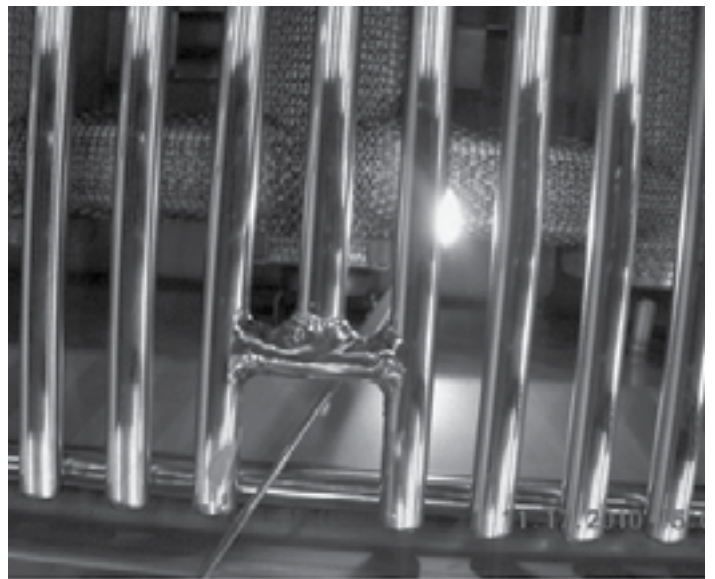
Push and turn the corresponding burner control knob to "LITE". If the burner doesn't light within 5 seconds turn the knob off and wait 5 minutes before attempting to light it again.



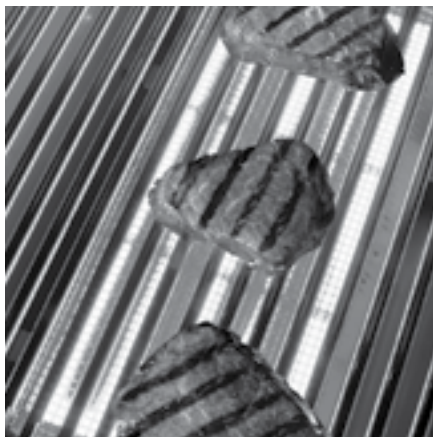
Trident™ Burner

To match-light this burner, use the lighting rod to insert a lit match through the cooking grate and through the protective screen.

Push and turn the corresponding burner control knob to "LITE". If the burner doesn't light within 5 seconds turn the knob off and wait 5 minutes before attempting to light it again.



USING THE TRIDENT™ BURNER



Professional restaurant chefs rely on a different type of heat ... infrared heat ... to create a higher searing temperature than what standard burners can achieve. So Lynx provides the Trident™ infrared burner.

Infrared burners work by focusing the gas flame through a ceramic element filled with tiny holes.



These holes focus the flame on the surface of the element, creating an intense heat much higher than that of a standard ceramic burner. It allows you to sear your food more quickly while leaving the inside rare, if desired.

The Trident™ burner, with its advanced components, requires particular attention to lighting, usage and cleaning guidelines.

Pre-Heating the Trident™ Burner

Always preheat the entire grill before cooking to achieve consistent, successful results. (See INDEX: "Preheating" for further details.)

If the grill is already hot from cooking you should still pre-heat the Trident™ burner for 2-3 minutes, or until it glows red.

Never place food over a Trident™ burner before it is fully pre-heated because food particles and grease dripping onto a cold Trident™ burner can clog the tiny ports and damage the burner.

For the same reason you should minimize water spills on the Trident™ burner and should not use water to control flare-ups. Take special care to minimize dropping any liquids on the Trident™ burner while cleaning the cooking grids.

HOW TO SEAR

Searing locks in flavor and juices while allowing the food's outer surface to absorb smoke and food-born aromas produced when drippings are vaporized by the burner.

The result is a restaurant-style finish ... crisp, flavorful outside with a tender, juicy inside.

While the ceramic burners in your grill are capable of producing searing heat, the Trident™ infrared burner is specifically designed for this purpose.



SAFETY PRECAUTIONS

Lynx grill cooking grids are heavy duty. Dropping them on the Trident™ Burner will damage the burner. Such damage is not covered by the product warranty and will cause a fire, burns or other personal injury.

TRIDENT™ BURNER CLEANING

It's easy to keep your Trident™ Burner operating at peak performance. Just run it on "HI" with the hood open for 5 minutes after each use to burn away any food particles or drippings.

Any ash accumulation on the burner screen can be removed with a light brush (like a paint brush) or vacuum ... BUT WAIT UNTIL THE BURNER IS COOL! Never use water.

USING THE ROTISSERIE BURNER ...continued

Slide the pointed end of the skewer into the motor and rest the other end on the rollers on the other side of the grill.

The notched portion of the skewer must rest on the rollers for proper operation.



Must rest
on rollers

The Rotisserie Burner



To light the rotisserie infrared burner, first mount the skewered food item on the grill then follow the rotis-

serie lighting procedure. (See INDEX: "Rotisserie Burner, Lighting" for further details.)

Once lit, the rotisserie burner should reach cooking temperatures in about 1 minute. It will glow evenly across its surface in about 5 minutes.

NOTE: The grill thermometer should not be used for rotisserie cooking. It is not designed to read direct infrared heat.

If the burner will not stay lit when you release the control knob, re-light it and hold the control knob in for at least 60 seconds to allow the thermocouple to heat up.

If, after holding the control knob in for at least 60 seconds, the burner still will not stay lit when releasing the control knob, call for service.

(See INDEX: "Obtaining service from Lynx" for further details.)

USING THE SMOKER BOX

Professional chefs far and wide set their restaurant cuisine apart by cooking over wood fires. Imparting a delicate hint of wood smoke enhances food, raising your culinary skills to the next level.

Your new grill comes with the Lynx Smoker

Set with handle. This oval shaped Lynx Smoker box can be placed anywhere on the grates directly over any burner. The unique handle and interlock mechanism is designed to allow quick removal or refilling of the Lynx smoker box.

The smoker box is designed with special draft and flow through for maximum smoke. It is constructed of 304 Heavy Gauge Stainless Steel for years of use.

The Lynx Smoker box can be used with smoker pellets or wood chips. Whether using wood chips or pellets, we recommend using approximately 3 oz. of either material. There is no need for presoaking, just fill the smoker box.



Now use the handle to place the smoker box directly on the hot grates. Don't forget to remove the smoker handle before closing the grill lid.

Smoke occurs at approximately 575 degrees F. at the grilling surface. Set the burner knob to medium/medium low to achieve this temperature. Use the handle to move or refill the smoker box. Control the smoking by adjusting the heat and being careful not to adjust it too high.

For best results keep the lid closed. The best absorption of smoke flavor occurs early in the cooking process. When finished with smoking, allow the smoker box to cool and dispose of remnants.



CAUTION

Handle the smoker box with care. The cover becomes extremely hot when in use. Use sturdy, properly insulated gloves or dry pot holders.

CLEANING YOUR LYNX GRILL (Including Required Maintenance)...*continued*



WARNING

DO NOT ALLOW EXCESS GREASE OR LIQUIDS TO ACCUMULATE IN THE DRIP TRAY AS THIS MAY CREATE A FIRE HAZARD.

NEVER USE GRILL WITHOUT DRIP TRAY PROPERLY INSTALLED.

GRILLING RACKS

The easiest way to clean the grill racks is to do so immediately after turning off the burners, while they are still hot. Wearing a long BBQ mitt to protect your hand from steam, dip a brass bristle brush in hot water and scrub the grill rack. Dip the brush frequently because the steam helps remove baked-on foods.

CERAMIC BRIQUETTES

The ceramic briquettes normally burn off any accumulated food drippings. But you may occasionally experience larger spills that don't burn off under normal use.

When this happens, let the grill cool completely. Remove the racks and then the briquette trays by lifting the front edge and pulling them toward you.



Flip the trays over and put them back in place over the burner. Light the burners and set them to "HI" for 5 - 10 minutes to burn the briquettes clean. Any remaining food items can be brushed off using a soft brush.

Be sure the trays have completely cooled before reinstalling them.

Replacement briquette trays can be ordered from Lynx or from your dealer.

MAIN CERAMIC BURNERS

Make sure the grill is completely cool before proceeding.

Ensure that the gas supply is off and all control knobs are in the "OFF" position.

To Remove Ceramic Burners:

Remove the grill racks and briquette trays.

Remove the burner caps to prevent accidental breakage

Lift the burner up until the legs exit the frame.

Then pull to the rear of the grill so the burner head comes off the brass orifice at the front.

Angle the burner sideways and lift it out.

To Clean the Ceramic Burner:

To maximize grill performance, clean the exterior of the burner with a nylon brush when cooled. Clear any clogged ports by lifting the ceramic burner caps and cleaning any debris at the port holes.

Shake out any debris through the venturi or burner cap openings.

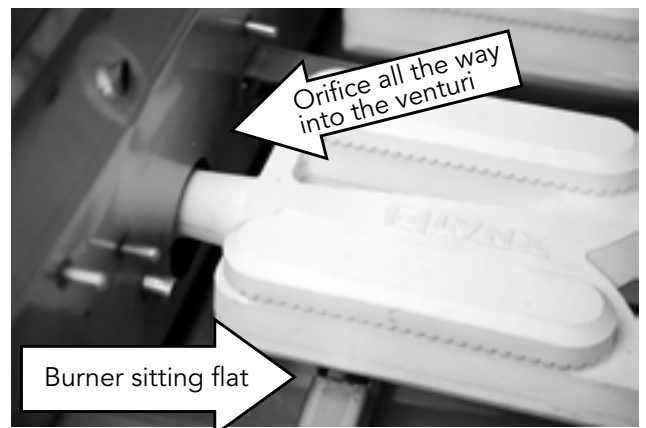
Use a flashlight to inspect the burner inlet to ensure it is not blocked. If obstructions can be seen, clean it with a paper clip or a pipe cleaner.



WARNING

PROPER PLACEMENT OF EACH BURNER IS CRITICAL. AFTER CLEANING THEY MUST BE CENTERED ON THE BRASS ORIFICE, RESTING LEVEL WITHOUT ANY ROCKING.

FAILURE TO MEET THESE CONDITIONS MAY CAUSE A VERY DANGEROUS CONDITION THAT CAN CAUSE PERSONAL INJURY AND PROPERTY DAMAGE.



POTENTIAL PROBLEMS

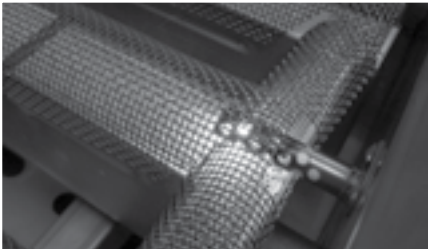
GRILL WON'T LIGHT

First, confirm that the grill is getting electricity by turning on the lights, then:

Check The Igniters

Your Lynx grill uses an electric ignition system that does not spark. Instead, the igniters should glow constantly when a control knob is pushed in.

- Ensure that all burner controls are set to OFF.
- Remove the cooking grates and briquette trays.
- Watch an igniter as you push in and hold the corresponding control knob. You will need either a small mirror or shiny metal object to see the igniter under its cover.
(Be sure you push in the correct control knob and keep



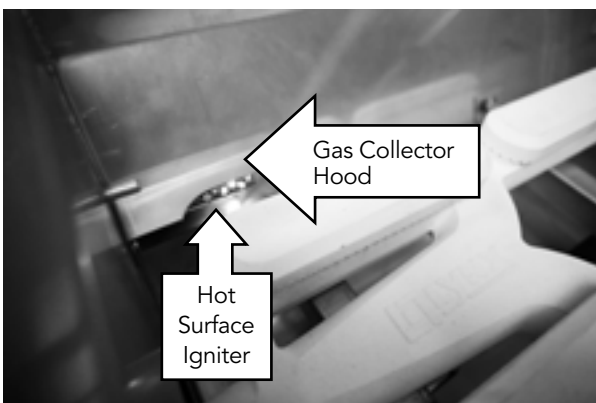
the knob in the "OFF" position).

- Check the remaining igniters. If igniters don't glow, proceed with troubleshooting or match-light the burner.

Check The Burners

If the igniters are working check to see if gas is reaching the burners by attempting to match light a burner.

BE CAREFUL! IF THE BURNER FAILS TO IGNITE, WAIT 5 MINUTES BEFORE ATTEMPTING TO IGNITE OTHER BURNERS! (See INDEX: "Match Lighting" for further details.)



If match lighting doesn't work, re-check fuel connections for leaks and ensure the supply is of the correct type and is of adequate pressure. (See INDEX: "Leak Test Procedure" for further details.)

If the burner will light with a match, then the igniter may not be functioning correctly. Call for service.

If the burner will not match light, and you know you are getting gas, wait for any gas to dissipate and remove the burner and check it for blockages.

SMELL OF GAS WHILE COOKING

IF YOU SMELL GAS WHILE THE GRILL IS OPERATING, IMMEDIATELY TURN OFF ALL BURNERS AND SHUT OFF THE MAIN FUEL SUPPLY.

- Perform a leak test (See INDEX: "Leak Test Procedure" for further details.)
- Check for blockages (See INDEX: "Clean the Ceramic Burner" for further details.)

YELLOW FLAMES

A yellow flame on the main burners indicates a lack of air. But, if the air around the grill is dusty or if heavy grease is present, some orange tips on the burner flame are normal. Inspect for cracks in the burners where air may be entering.

LOW OR INSUFFICIENT HEAT

No part of the grill should ever be lined with aluminum foil. Doing so will interfere with airflow and can cause a low heat condition.

Ensure that you've preheated the main burners for at least 10 to 15 minutes with the hood closed and the Trident™ burner for 3 minutes.

Proper leveling during installation is critical. A grill that is out of level will cause erratic burner combustion and inefficient, uneven heating. A carpenter's spirit level should be used to level the grill both front-to-back and side-to-side.

If the low heat problem persists:

- Check the gas supply line sizing requirements.
- Check the gas supply line for kinks or damage.

POTENTIAL PROBLEMS ...continued

BURNER GOES OUT

- Location

First determine if the problem is being caused by location. If the grill is subject to high winds, reposition it to provide some protection.

- Check the Flame

Check the gas supply and flame characteristics. (See INDEX: "Flame, Correct Size")

- Burners Seated

Check to ensure that the burners are correctly positioned in the grill. (See INDEX: "Burner Placement" for further details.)

Correctly-installed burners should be seated firmly and level with no side-to-side movement.

BURNER GOES OUT ONLY WHEN SET TO "LOW"

The valves on the grill feature an adjustable low setting.

Fluctuations in gas pressure, gas conversion and even in the quality of the gas itself may affect burner performance at the "LOW" setting. It could be either too high or too low. (See INDEX: "Burner Adjustment" for further details.)

ROTISSERIE WON'T LIGHT

Follow the same procedure as described for the grill burners to diagnose problems with the rotisserie burner.

BE CAREFUL! The rotisserie burner flame may be hard to see in bright sunny conditions.

ROTISSERIE LIGHTS BUT GOES OUT AS SOON AS CONTROL IS RELEASED

- Check Thermocouple

The control knob must be held in for 30 to 60 seconds after ignition for the rotisserie burner to stay lit. (See INDEX: "Lighting Rotisserie Burner" for further details.)

If the burner will not stay lit when you release the control knob, re-light it and hold the control knob in for at least 60 seconds to allow the thermocouple to heat up.

If, after holding the control knob in for at least 60 seconds, the burner still will not stay lit when releasing the control knob, call for service.

(See INDEX: "Obtaining service from Lynx" for further details.)

LIGHTS WILL NOT ILLUMINATE

- Check Power

Ensure that the grill is connected to a live AC power source and check for rotisserie motor operation.

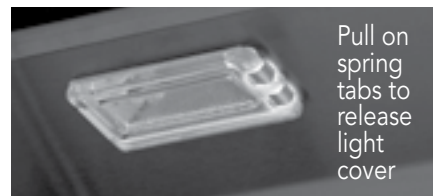
- Replace the Bulb

Replacement bulbs are halogen, 12 volt, 10W max, T3 type with a G4 bi-pin, and are readily available at most home improvement stores. The glass cover is held in place by two spring tension tabs. The bulbs are easily removable without the use of tools. Simply grasp the glass lens at the outer corners, near the front tension clips and push the lens back. Then, swing the lens down and pull it loose. You may have to loosen the screw to remove the lens.



Avoid touching the glass of a new bulb. Halogen bulbs are very sensitive to the oils found in human skin. Touching the bulbs may shorten their life.

Pull the bulb straight out from the socket without twisting.



Hold the bulb using a paper towel or other cloth and gently press it straight into the socket. The glass cover should be gently snapped back into place.

LYNX LIMITED WARRANTY*

I. Limited Lifetime Warranty

The stainless steel grill body, ceramic grill burners, cooking grates, Trident™ burner and rotisserie infrared burner are warranted to be free from defects in material and workmanship when subjected to normal domestic use and maintenance for the lifetime of the original purchaser. This warranty excludes surface corrosion, scratches, and discoloration which may occur during normal use. This warranty is limited to the replacement of the defective parts, with the owner paying a processing fee and all other costs including labor. Failure to perform required maintenance will void this warranty.

II. Limited Five-Year Warranty

The following grill parts are warranted to be free from defects in material and workmanship, when subjected to normal domestic use and maintenance, for a period of five (5) years from the original date of purchase; warming racks, spit rods, briquette trays, manifolds and gas valves. This warranty is limited to the replacement of the defective parts, with the owner paying a processing fee and all other costs including labor.

III. Limited two-Year Warranty

All other grill components are warranted to be free from defects in material and workmanship, when subjected to normal domestic use and maintenance, for a period of two (2) years from the original date of purchase. This warranty is limited to the replacement of the defective parts, with the consumer paying all labor costs.

IV. Limited One-Year Warranty

For a period of one (1) year from the original date of purchase, Lynx will replace or repair parts found to be defective at no cost to the original purchaser. This includes the cost of shipping replacement parts and, where necessary, service labor at prevailing local rates by a Lynx authorized service person. Service will be provided during normal business hours and must be authorized in advance by Lynx.

V. Limitations & Exclusions

- 1) This Warranty shall apply to products purchased and located in the United States and Canada. Products must be purchased in the country where service is requested.
- 2) Warranty applies only to the original purchaser and may not be transferred.
- 3) Warranty is in lieu of all other warranties expressed or implied and all other obligations or liabilities related to the sale or use of Lynx products.
- 4) Warranty **shall not apply** and Lynx is not responsible for damage resulting from misuse, abuse, failure to provide reasonable and necessary required maintenance, natural disaster, animals, alteration of or tampering with the appliance, accident, hostile environment, flare-up fires, improper installation or operation, or an installation not in accordance with the instructions contained in this manual, or the local codes.

- 5) Lynx shall not be liable for incidental, consequential, special or contingent damages resulting from its breach of this written warranty or any implied warranty.
- 6) Some states do not allow limitations on how long an implied warranty lasts, or the exclusions of or limitations on consequential damages. This warranty gives you specific legal rights and you may have other rights which vary from state to state.
- 7) No one has the authority to add to or vary Lynx's warranty, or to create for Lynx any other obligation or liability in connection with the sale or use of its products.
- 8) Limited to the replacement of defective parts with the owner paying all other costs including labor.

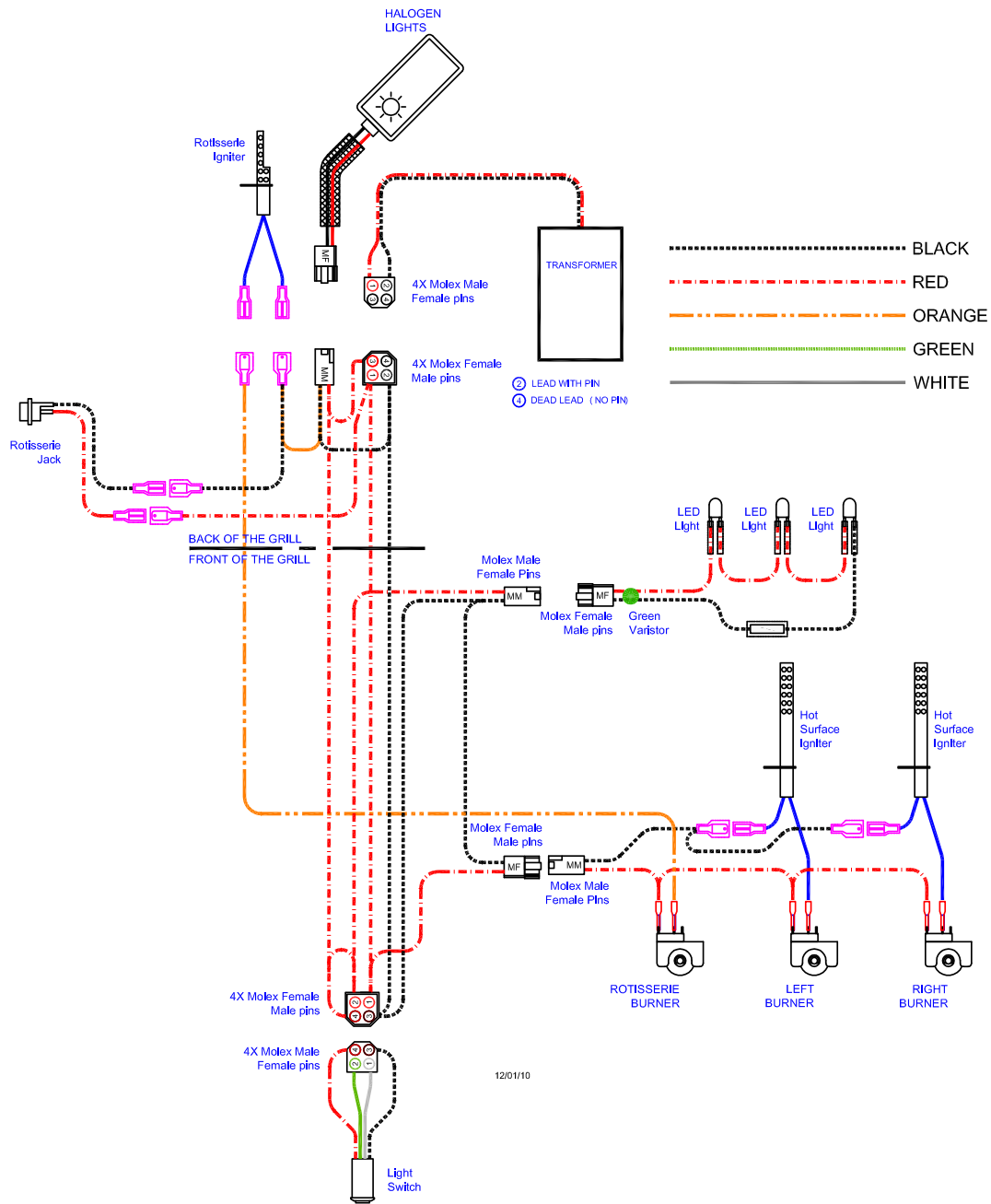
VI. What is not covered: Lynx shall not be responsible for and shall not pay for the following

- 1) Installation or start-up, damages or problems caused by improper installation or use;
- 2) Service by an unauthorized service provider;
- 3) Damage or repair due to service by an unauthorized service provider or use of unauthorized parts;
- 4) Warranty does not apply to products installed in any commercial or non-residential application. Examples of excluded applications include, but are not limited to day care centers, schools, bed and breakfast centers, churches, private clubs, fire stations, club houses, common areas in multi-family dwellings, restaurants, hotels, nursing homes, food service locations and institutional food service locations. *Contact Lynx for Common Area Warranty.
- 5) To correct normal adjustments or settings, due to improper installation, commissioning or local gas supply properties.
- 6) Shipping and handling costs, export duties, installation, removal, or re-installation cost (RMA excluded).
- 7) Display models are sold "as is". If you have purchased a display model, please be advised that it is sold "as is" and that it is subject to the following warranty exclusions: any exterior or cosmetic damage is nonwarrantable; any missing components will be replaced at consumers expense; major handling damage to manifold, valve and ignition system will be serviced at consumer's expense; all other warranties will remain in effect.
- 8) The cost of a service call to diagnose complaint.
- 9) Modification to Lynx product will void related warranties.

* Please refer to Accessory Care & Use for respective warranties.

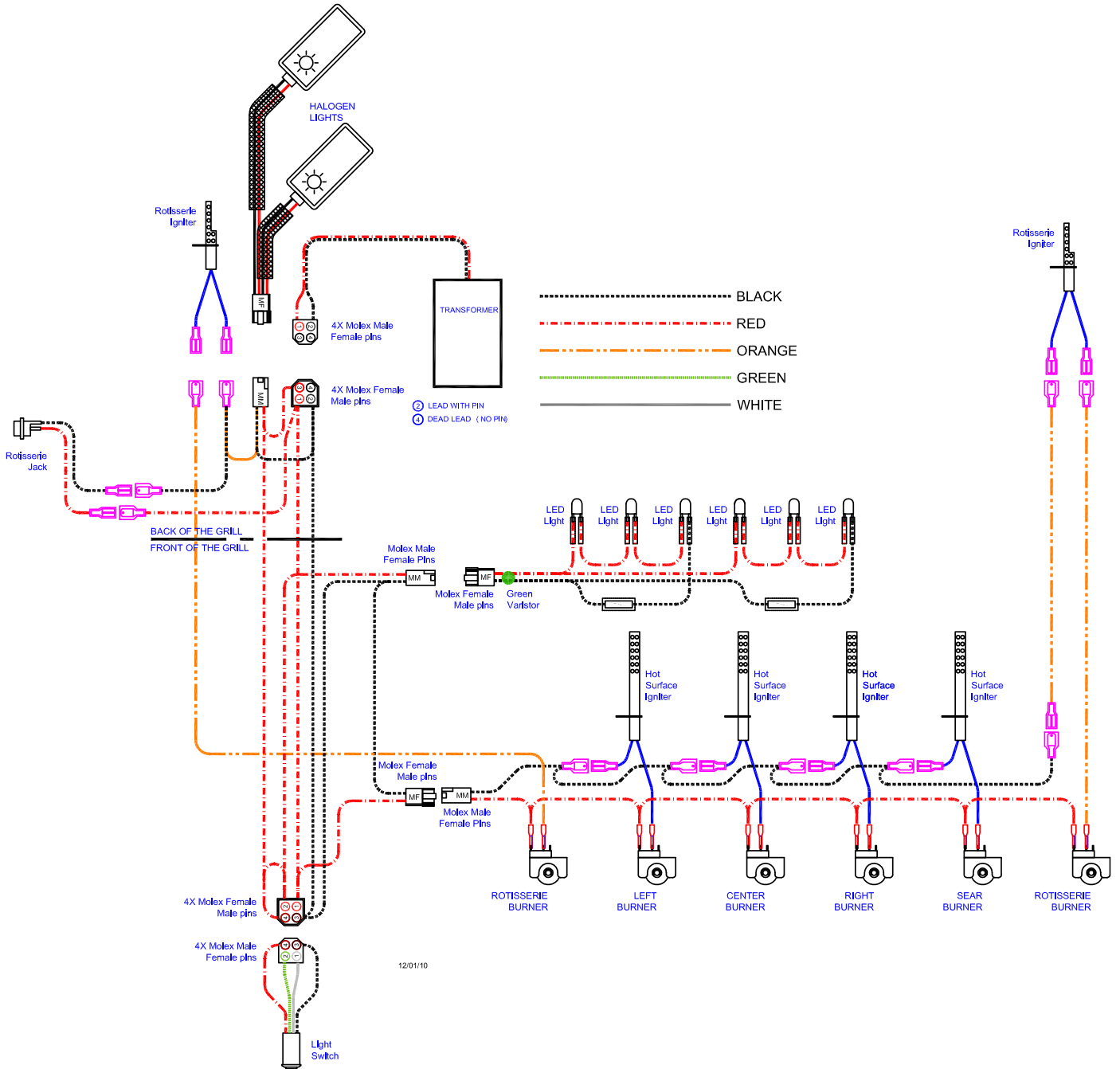
WIRING SCHEMATICS

L27 & L30 ROTISSERIE GRILL



WIRING SCHEMATICS

L54 ROTISSERIE GRILL



LYNX PROFESSIONAL GRILLS PARTS LIST

ITEM	GRILL SIZE	PART NO.	DESCRIPTION
1	L27	80322	FRONT HOOD ASSY, 27"
	L30	80309	FRONT HOOD ASSY, 30"
	L36	80310	FRONT HOOD ASSY, 36"
	L42	80311	FRONT HOOD ASSY, 42"
	L54	80312	FRONT HOOD ASSY, 54"
2	ALL	90132	MOTOR MOUNTING BRACKET KIT, ALL PRO
3	ALL	80277	MOTOR ASSY, HEAVY DUTY 3 SPEED
4	L27	32555	WARMING SHELF, PRO 27"
	L30	32109	WARMING SHELF, PRO 30"
	L36	32110	WARMING SHELF, PRO 36"
	L42	32111	WARMING SHELF, PRO 42"
	L54	32112	WARMING SHELF, PRO 54"
5	L27	17012	(2) GRATES- 12" X 18"
	L30	30018	(2) GRATES- 13 1/2" X 21"
	L36	17020	(2) GRATES- 16 1/2" X 18 1/2"
	L42	30018	(2) GRATES- 13 1/2" X 21"
	L42	30019	(1) GRATE- 12" X 21" (CENTER)
	L54	30018	(2) GRATES- 13 1/2" X 21"
	L54	30019	(2) GRATES- 12" X 21"
6	ALL	20018	IR THERMOCOUPLE
7	ALL	33052	IR ELECTRODE, HOT SURFACE (SEE ALSO #73)
7A	ALL	33093	GAS COLLECTOR BOX, IR ROTIS
	L54	33102	GAS COLLECTOR BOX, IR ROTIS, R/H 54"
7B	ALL	14018	SCREW, #6-32 X 1/4 PH, PAN HD
8	ALL	31795	IR BRASS ELBOW, 7/16-20 MALE THREAD
9	L27	32551	LIGHT PANEL/REAR HOOD LINER, 27"
	L30	32156	LIGHT PANEL/REAR HOOD LINER, 30"
	L36	32441	LIGHT PANEL FOR DUAL LIGHTS, 36"
	L42	32442	LIGHT PANEL FOR DUAL LIGHTS, 42"
	L54	32159	LIGHT PANEL FOR DUAL LIGHTS, 54"
10	L27	80320	REAR HOOD ASSY, PRO 27"
	L30	80269	REAR HOOD ASSY, PRO 30"
	L36	80270	REAR HOOD ASSY, PRO 36"
	L42	80271	REAR HOOD ASSY, PRO 42"
	L54	80272	REAR HOOD ASSY, PRO 54"
11	ALL	90237	HOOD SPACER KIT, ALL PRO SERIES
12	27,30	80446	HOOD LIGHT ASSY, SINGLE W/10W BULB
	36,42,54	80447	HOOD LIGHT ASSY, DUAL W/10W BULB
13	ALL	31979	BULB, REPLACEMENT, 10W HALOGEN
	ALL	32322	GLASS REPLACEMENT COVER W/ CLIP
14	L27	80318	IR PANEL ASSY, PRO 27" (INCLUDES BURNER)
	L30	80273	IR PANEL ASSY, 30" (INCLUDES BURNER)
	L36	80274	IR PANEL ASSY, 36" (INCLUDES BURNER)
	L42	80275	IR PANEL ASSY, 42" (INCLUDES BURNER)
	L54	80276	IR PANEL ASSY, 54" (INCLUDES BURNER)
14A	L27	32988	IR ROTIS, BURNER ONLY (SMALL-16 IN.)
	30,36,54	32989	IR ROTIS, BURNER ONLY (MEDIUM-21 IN.)
	L42	32990	IR ROTIS, BURNER ONLY (LARGE-28 IN.)
14B	L27	32991	IR BURNER FRAME ONLY (SMALL-16 IN.)
	30,36,54	32992	IR BURNER FRAME ONLY (MEDIUM-21 IN.)
	L42	32993	IR BURNER FRAME ONLY (LARGE-28 IN.)
14C	ALL	32644	SCREW, #8-32 X 5/16 PH, FLAT HD
15	L27	10067	BURNER HANGER, PRO 27"
	L30	32484	BURNER HANGER, PRO 30"
	L36	32245	BURNER HANGER, PRO 36"
	L42	32485	BURNER HANGER, PRO 42"
	L54	32486	BURNER HANGER, PRO 54"
16	27,30,54	10159	WOODCHIP TRAY (27", 30", 54")
	36,42	10158	WOODCHIP TRAY (36", 42")
17	ALL	33059	IR IGNITER BRACKET, PRO
	L54	33060	IR IGNITER BRACKET, RIGHT, 54"
18	L30	33135	IR IGNITER COVER, PRO 30"
	27,36,42,54	33136	IR IGNITER COVER (27", 36", 42", 54")
19	ALL NG	30781	REGULATOR 4/11 N/G ONLY
	ALL LP	13053	REGULATOR W/30" HOSE DOUBLE STAGE-LP
20	30,42,54	33662	FIREBOX PARTITION, TRIDENT 30", 42", 54"
	27,36	33663	FIREBOX PARTITION, TRIDENT 27"/36"
21	ALL	90128	ROLLER BEARING KIT-ROTISSERIE (2 PARTS EA)
22	ALL	32468	HOOD STOP, RIGHT, ALL PRO
22A	ALL	32470	BUMPER FOR HOOD STOP, .750 DIA
22B	ALL	33389	HOOD STOP, LEFT, ALL PRO
23	ALL	32469	SCREW/HOOD STOP-#8-32 X 1" PH TRUSS HD
24	L27,L36	PRENGK	COMPLETE CONVERSION FIELD KIT-LP TO NG
	L27,L36	PRELPK	COMPLETE CONVERSION FIELD KIT-NG TO LP
	30,42,54	PRONGK	COMPLETE CONVERSION FIELD KIT-LP TO NG
	30,42,54	PROLPK	COMPLETE CONVERSION FIELD KIT-NG TO LP
	L27,L36	13013	ORIFICE,BURNER, NG (#41 SHORT)
	L27,L36	13019	ORIFICE,BURNER, LP (#53 SHORT)
	30,42,54	30329	ORIFICE,BURNER, NG (#41 LONG)
	30,42,54	30328	ORIFICE,BURNER, LP (#53 LONG)
	TRIDENT	13015	ORIFICE,BURNER, NG (#44 SHORT)
	TRIDENT	13020	ORIFICE,BURNER, LP (#54 SHORT)
	30,36,54	13016	ORIFICE, IR ROTIS, NG (#50 SHORT)
	30,36,54	13021	ORIFICE, IR ROTIS, LP (#57 SHORT)
	L27"	13016	ORIFICE, IR ROTIS, NG (#50 SHORT)
	L27"	13021	ORIFICE, IR ROTIS, LP (#57 SHORT)
	L42"	30470	ORIFICE, IR ROTIS, NG (#48 SHORT)
	L42"	31342	ORIFICE, IR ROTIS, LP (#56 SHORT)
25	ALL	90129	ROLLER BEARING KIT-DRIP PAN (2 PARTS EA)
26	27,30,36,42,54	34586	SMOKER SET
27	L27	90223	DRIP PAN COMPLETE, PRO 27"
	L30	90224	DRIP PAN COMPLETE, PRO 30"
	L36	90225	DRIP PAN COMPLETE, PRO 36"
	L42	90226	DRIP PAN COMPLETE, PRO 42"
	L54	90227	DRIP PAN COMPLETE, PRO 54"
28	ALL	33130	TRANSFORMER MOUNTING BRKT B/I & F/S
29	27,30	80435	LED HARNESS ASSY, 27"/30-IR
	36,42	80436	LED HARNESS ASSY, 36"/42"
	L54	80437	LED HARNESS ASSY, 54"
	ALL	32554	LED HOLDER
30	ALL	90137	KNOB, BURNER, STAINLESS
30A	ALL	90139	KNOB KIT, STAINLESS (3 BURNER+1 ROTIS)
30B	ALL	90231	KNOB KIT, STAINLESS (2 BURNER+1 TRI, +1 ROTIS)
30C	ALL	90230	KNOB, TRIDENT BURNER
31	ALL	90136	KNOB, ROTIS, STAINLESS
32	ALL	10001	BEZEL
33	ALL	31929	BEZEL SCREW, #6-32 X 1/8 PH PAN
34	ALL	33148	LIGHT SWITCH + HARNESS, BLUE LIGHTED
35	L27	80536	FRONT PANEL, PRO 27"
	L30	80539	FRONT PANEL, 30"
	L36	80538	FRONT PANEL, PRO 36"
	L42	80540	FRONT PANEL, PRO 42"
	L54	80541	FRONT PANEL, PRO 54"

01/24/18

ITEM	GRILL SIZE	PART NO.	DESCRIPTION
36	ALL	36438	GAS COLLECTOR BOX, CERAMIC-BURNER
37	ALL NG	13010	ELBOW, STREET, 1/2" 90 DEGREE-NG ONLY
	ALL LP	13054	ELBOW, 3/8" FLARE TO 1/2" FIP-LP ONLY
38	L27	80514	BULLNOSE ASSY, PRO 27"
	L30	80516	BULLNOSE ASSY, PRO 30"
	L36	80515	BULLNOSE ASSY, PRO 36"
	L42	80517	BULLNOSE ASSY, PRO 42"
	L54	80518	BULLNOSE ASSY, PRO 54"
39	ALL	31772	IR BURNER VALVE W/ MICROSWITCH
40	30,42,54 P/S	33405	BURNER SUPPORT, TRIDENT 30,42,54
	27,36 P/S	33809	BURNER SUPPORT, TRIDENT 27,36
41	ALL	31794	FLEX HOSE, 9 MM X 38" W/ 7/16 FITTINGS
42	ALL	34103	MAIN BURNER VALVE W/ MICROSWITCH
	ALL	32845	MICROSWITCH REPLACEMENT FOR VALVE
43	L27	80251	MANIFOLD ASSY W/VALVES, 27" LP
	L27	80253	MANIFOLD ASSY W/VALVES, 27" NG
	L27	80429	MANIFOLD ASSY W/VALVES, 27" LP TRIDENT
	L27	80428	MANIFOLD ASSY W/VALVES, 27" NG TRIDENT
	L30	80212	MANIFOLD ASSY W/VALVES, 30" LP
	L30	80214	MANIFOLD ASSY W/VALVES, 30" NG
	L30	80211	MANIFOLD ASSY W/VALVES, 30" LP TRIDENT
	L30	80213	MANIFOLD ASSY W/VALVES, 30" NG TRIDENT
	L36	80227	MANIFOLD ASSY W/VALVES, 36" LP TRIDENT
	L36	80228	MANIFOLD ASSY W/VALVES, 36" LP
	L36	80229	MANIFOLD ASSY W/VALVES, 36" NG TRIDENT
	L36	80230	MANIFOLD ASSY W/VALVES, 36" NG
	L42	80201	MANIFOLD ASSY W/VALVES, 42" LP TRIDENT
	L42	80202	MANIFOLD ASSY W/VALVES, 42" LP
	L42	80203	MANIFOLD ASSY W/VALVES, 42" NG TRIDENT
	L42	80204	MANIFOLD ASSY W/VALVES, 42" NG
	L54	80220	MANIFOLD ASSY W/VALVES, 54" LP TRIDENT
	L54	80221	MANIFOLD ASSY W/VALVES, 54" NG TRIDENT
44	27,30	90185	COMPLETE ELECTRODE KIT, 27"/30" IR
	36,42	90187	COMPLETE ELECTRODE KIT, 36"/42"
	L54	90188	COMPLETE ELECTRODE KIT, 54"
45	ALL	36160	CERAMIC-BURNER
46	TRIDENT	33415	TRIDENT BURNER, 30", 42", 54"
	30,42,54	90181	SCREEN REPLACEMENT, TRIDENT 2 BURNER
	27,36	33478	TRIDENT BURNER, SHORT, 27"/36"
	27,36	90179	SCREEN REPLACEMENT, TRIDENT 2 BURNER, 27/36
47	30,42,54	80645	BRIQUETTE TRAY, WIDE, 30", 42", 54"
	30,42,54	90191	COMPLETE TRAY W/ BRIQUETTES & CLIPS
	42,54	80644	BRIQUETTE TRAY, NARROW, 42", 54"
	42,54	90190	COMPLETE TRAY W/ BRIQUETTES & CLIPS
	27,36	80643	BRIQUETTE TRAY, 27", 36"
	27,36	90189	COMPLETE TRAY W/ BRIQUETTES & CLIPS
48	ALL	90053	BRIQUETTES, 35 PER BOX
49	ALL	30417	IR ACCESS COVER
50	ALL	14012	SCREW, 1/4-20 X 3/8 PH TRUSS HD, S/S
51	ALL	80440	ROTISSERIE JACK + INTERNAL HARNESS
	ALL	33129	JACK ONLY, DC PANEL MOUNT
52	ALL	80533	MAIN POWER HARNESS (27, 30, 36, 42, 54)
53	ALL	33100	TRANSFORMER, 5 AMP, ALL PRO
54	ALL	33416	ROTISSERIE EXTERNAL CORD
55	L27	32557	HOOD HANDLE, 27"
	L30	32522	HOOD HANDLE, 30"
	L36	32523	HOOD HANDLE, 36"
	L42	32524	HOOD HANDLE, 42"
	L54	32525	HOOD HANDLE, 54"
56	30,42,54	31874	EXTENSION SPRING, 30", 42", 54"
	27,36	31780	EXTENSION SPRING, 27", 36"
57	ALL	31738	INSULATING BUSHING, HOOD HANDLE
58	ALL	31736	END CAP FOR HOOD HANDLE
59	ALL	35765	HOOD THERMOMETER, SEALED (BLACK)
	ALL	33573	WASHER FOR HOOD THERMOMETER
60	ALL	14013	PIVOT SCREW, 1/4-20 X 1" HEX DRIVE
	ALL	14009	PIVOT SCREW NUT, HEX, 1/4-20 S/S
	ALL	14026	PIVOT WASHER, SPLIT LOCK, 1/4 S/S
61	L27	32556	SPIT ROD, PRO 27"
	L30	32128	SPIT ROD, PRO 30"
	L36	32129	SPIT ROD, PRO 36"
	L42	32130	SPIT ROD, PRO 42"
	L54	32131	SPIT ROD, PRO 54"
62	ALL	31563	SPIT FORK, HEAVY DUTY, ALL SIZES
63	ALL	33033	FRONT RETAINING BKT., WARMING RACK
64	ALL	32133	REAR RETAINING BRACKET, WARMING RACK
65	ALL	33597	LEFT RETAINING BRACKET, WARMING RACK
66	ALL	14014	SCREW #8-32 X 3/8 PH TRUSS HEAD S/S
67	ALL	14024	LOCK NUT, #8-32, S/S
68	ALL	31930	BOLT, HEX HEAD, 1/4-20 X 3/8", S/S
69	ALL	31031	ALTERNATE LIGHTING DEVICE, MATCH HOLDER
70	ALL	31013	SCREW, #8 X 1/2 PH TRUSS HD TYPE 'A'
71	ALL	31649	SCREW, #8-32 X 5/8 PH, PAN HD, S/S
72	ALL	32477	HOOD BUMPER, 500 DIA
73	30,42,54	33809	BRIQUETTE DIVIDER 30", 42", 54"
	27,36	33751	BRIQUETTE DIVIDER 27", 36"
74	ALL	14089	SCREW, #10-24 X 3/4 PH FLAT HD S/S
75	ALL	32839	ROTISSERIE SPACER
76	ALL	32196	NUT, ACORN, #10-24, S/S
77	ALL	32197	WASHER, #10 SPLIT LOCK, S/S
78	L27	33657	HEAT SHIELD, PRO 27"
	L27	33652	HEAT SHIELD, TRIDENT 27"
	L30	33659	HEAT SHIELD, PRO 30"
	L30	33654	HEAT SHIELD, TRIDENT 30"
	L36	33658	HEAT SHIELD, PRO 36"
	L36	33653	HEAT SHIELD, TRIDENT 36"
	L42	33660	HEAT SHIELD, PRO 42"
	L42	33655	HEAT SHIELD, TRIDENT 42"
	L54	33656	HEAT SHIELD, TRIDENT 54"
79	ALL	14023	NUT, COMBINATION (FOR HEAT SHIELD)
80	ALL	32839	DRAIN PLUG, DRIP PAN
81	L27	34677	RETAINER, INSULATION
	L30	34676	RETAINER, INSULATION
	L36	34630	RETAINER, INSULATION
	L42	34629	RETAINER, INSULATION
	L54	34675	RETAINER, INSULATION
82	L27	20021	INSULATION (27" X 6")
	L30	20021	INSULATION (30" X 6")
	L36	20021	INSULATION (36" X 6")
	L42	20021	INSULATION (42" X 6")
	L54	20021	INSULATION (54" X 6")
83	ALL	90265	BURNER CAP (SET OF 4)

INSULATED JACKET INSTALLATION INSTRUCTIONS

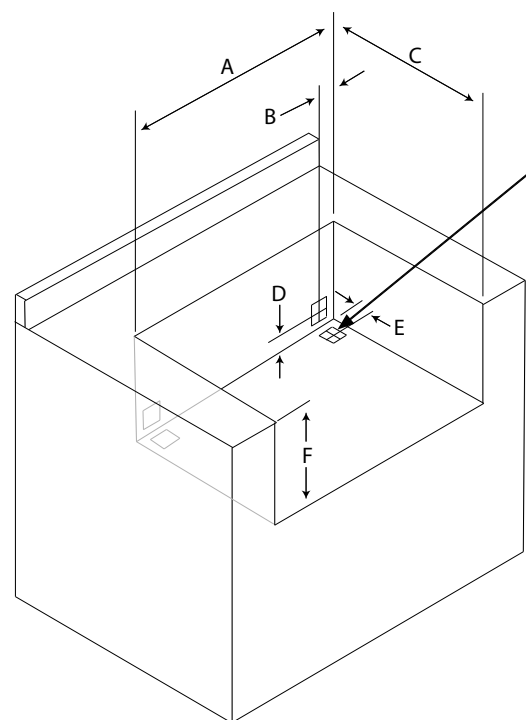
IMPORTANT: Before you build the frame, you must take into consideration the total weight of the liner, grill and any finishing materials.

Refer to the table below for the proper framing dimensions for the insulation jacket. Determine the entry point for both the gas inlet and electrical connections. Make the 4" square holes for gas and electrical connections (rear or bottom access) based on your requirements. Note that the electrical connections are located on the left side and the gas connections are located on the right side.

A Carpenter's "spirit level" should be used to assure that the framing is level, both front to back and side to side.

Note: Never under any circumstance should you install the transformer, run wiring or run a quick disconnect hose inbetween the grill and the inside of the insulating jacket.

Model	A	B	C	D	E	F
LIJ27	33	5	24	4 ½	3	11 5/8
LIJ30	36	5	26 ½	4 ½	3	11 5/8
LIJ36	42	5	24	4 ½	3	11 5/8
LIJ42	48	5	26 ½	4 ½	3	11 5/8
LIJ54	60	5	26 ½	4 ½	3	11 5/8



4" square holes for gas and electrical connections both left and right sides (rear or bottom access). Make these holes in the frame based on your requirements.

1" Screws can be provided to help straighten out the sides of the LIJ if necessary. Contact Lynx for details.

LINER INSTALLATION

Position the liner into the frame. No part of the combustible enclosure can protrude above the top surface or in front of the face surface of the liner. Shim the liner if necessary.

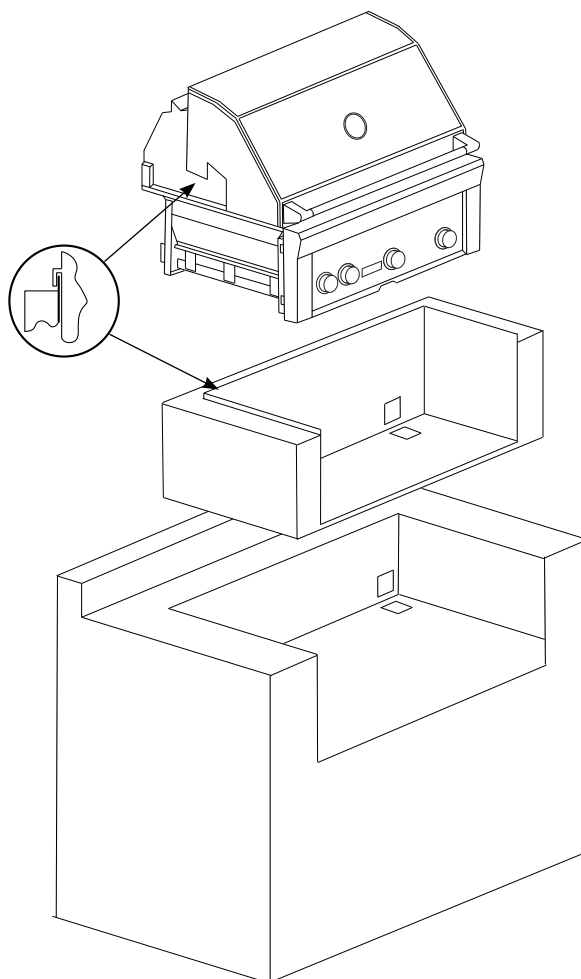
GRILL INSTALLATION

Use the proper equipment to support the grill. Place the grill into the liner and engage it over the liner lip across the back and sides. The liner is designed to support the grill without additional fasteners.

FINISHING

If desired any gap remaining between the liner and the combustible enclosure may be filled with a non-combustible sealant or caulk.

Note: for service the grill must be removable.





The best outdoor kitchen products come from:
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