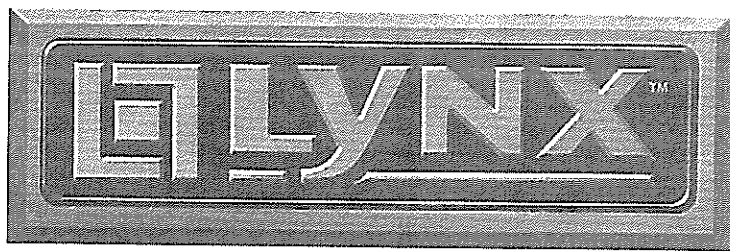


A MESSAGE TO OUR CUSTOMERS

Thank you for choosing Lynx for your new gas grill. With proper use and care, we're confident that this Premier Series grill will provide years of trouble-free service. Careful attention has been put into every detail of this grill, and by reading this entire manual before your first use you will be assured of maximum performance. Additionally, this manual contains important safety tips and some hints for better grilling. Please keep it in a convenient location so it will be available to answer any future questions. Should your Lynx grill change ownership, please ensure that the new owner receives this manual.

We love to hear from our new customers. Please feel free to contact us with questions or problems, or to share a new recipe. Please include the model number of your grill in any correspondence.

Thanks again for your purchase. Enjoy!



NOT FOR COMMERCIAL USE

Your Lynx grill is made from the highest quality, rust resistant 304 series stainless steel. During normal use, areas of the grill may discolor due to the intense heat given off by the burners. This is normal with all stainless grills and is not detrimental to the performance of the unit.



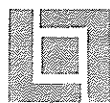
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FOR YOUR SAFETY
DO NOT store or use
gasoline or other flammable
vapors and liquids in the
vicinity of this or any
other appliance.

**This Lynx Grill conforms
with the requirements of
the standard for outdoor
gas appliances.
Complies with ANSI 221.58-1995
and CAN/CGA 1-1.1.6-M95.**



SAFETY INSTRUCTIONS

NOT FOR COMMERCIAL USE

Section 1 Page 2

FOR YOUR SAFETY

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flames.
3. Open lid.
4. If odor continues, immediately call your gas supplier.

FOR YOUR SAFETY

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

Whenever the grill burners have been removed, follow the installation instructions detailed in Section 11, page 12.

NEVER LEAVE THE GRILL UNATTENDED WHILE COOKING

TO THE HOMEOWNER

Please read this manual carefully and follow the instructions. Please keep this manual for future reference.

TO THE INSTALLER

Check your local building codes for the proper method of installation. In the absence of local codes, this unit should be installed in accordance with National Fuel Gas Code No. Z223.1-1988 or latest edition or the National Electrical Code ANSI/NFPA No. 70-1990 or latest edition.

California Proposition 65 - WARNING

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. 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.

SAFETY PRECAUTIONS

Read this manual carefully and completely before using your grill to reduce the risk of fire, burn hazard or other injury, making sure of proper installation and servicing.

Do not repair or replace any part of the grill unless specifically recommended in this manual. All other service should be performed by a qualified technician.

Gas grills are not design-certified for use on recreational vehicles, portable trailers, boats or any other moving installation.

Children should not be left alone or unattended in an area where a grill is located. Place your grill well away from areas where children play. Do not store items that may interest children in or around the grill, in the cart or in the masonry enclosure. When in use, portions of the grill are hot enough to cause severe burns.

Always avoid wearing loose-fitting garments or long sleeves while using the grill. Never touch the grill racks, hood, or immediate surrounding metal surfaces with your bare hands, as these areas become extremely hot during use and could cause burns.

Do not heat unopened food containers as a build-up of pressure may cause the container to burst.

Never store additional or empty propane cylinders in the grill cabinet or around the grill. Do not store propane cylinders indoors or on their sides. Never use dented, rusty or damaged propane cylinders.

Use an insulated glove or mitt when opening and operating the grill. Open grill lid slowly to allow heat and smoke to escape before fully opening.

Never lean over hot grill surface or look directly into the grill when attempting to light. The grill hood must be fully opened when lighting.

Do not use aluminum foil to line grill racks or drip pans. This will alter combustion air flow or trap excessive heat in the control area. This can result in melted knobs and rotary igniters.

If the grill is installed by a professional installer or technician, be sure that he shows you where your gas supply shut-off is located. All gas lines must have a shut-off that is readily and easily accessible. If you smell gas, check for gas leaks immediately. Check only with a soap and water solution. Never check for gas leaks with an open flame.

Never use charcoal in the grill. Never operate the grill in a windy area. If windy conditions exist, install a suitable windbreak.

Be aware that cooking excessively fatty meats and other such products will cause flare-ups. Internal fires or damage caused by flare-ups or the grill being left unattended while cooking, are not the responsibility of Lynx and any resulting damage is not covered under the terms and conditions of our Warranty.

Never grill without the drip pan in place and pushed all the way to the back of the grill. Without the drip pan in place, hot grease could leak downward and produce a fire or explosion hazard.

Store your grill in a well ventilated area. Remove the LP cylinder if so equipped and store it outdoors in a well ventilated area away from heat and away from where children may tamper with it.

Always adhere to the required clearances from combustibles as detailed in Section 4, page 5. The grill is designed for use outdoors only. Never operate in a garage, building, shed, breezeway or other enclosed area.

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.

GAS REQUIREMENTS

Section 2 Page 3

PROPANE OR NATURAL

Your grill is equipped to use either propane or natural gas. It is **very important** that the grill rating plate agrees with that of the gas supply. Never connect an unregulated gas line to the grill.

The installation of the grill must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code ANSI Z223.1-1988 or latest edition. If installed in Canada, installation must be in accordance with Gas Code CAN/CGA B149.1 or .2 and local codes.

Only use pipe sealant that is an approved type and is resistant to the actions of L.P. gases.

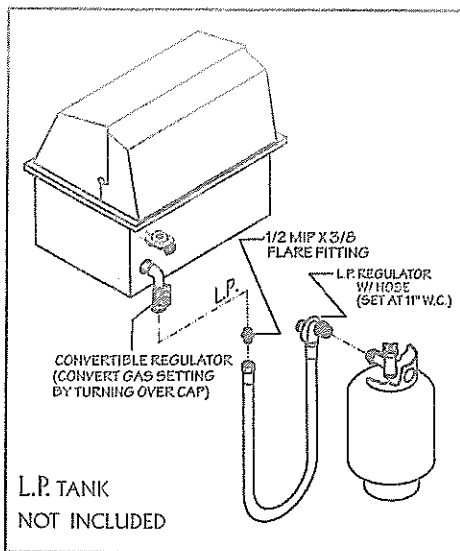
An installer-supplied gas shut-off valve must be installed in an easily accessible location. All installer-supplied parts must conform to local codes, with the National Electrical Code, ANSI/NFPA 70-1990 and the National Fuel Gas Code, ANSI Z223.1-1988.

L.P. GAS HOOK UP

OPERATING PRESSURE: 10" W.C.
SUPPLY PRESSURE: 11"-14" W.C.

A L.P. marked grill comes equipped with a regulator designed for plumbed-in L.P. gas supply. If your installation will be using plumbed-in L.P. gas, follow the instructions for natural gas hookup, ensuring that the regulator is set to the L.P. supply position.

If you plan to use the grill with an L.P. gas tank, the hose and high-pressure regulator assembly are included as standard. Follow the manufacturer's instructions to connect the hose/regulator assembly to the L.P. tank. Be sure to use an appropriate pipe sealant when attaching the brass adapter to the grill regulator.



Once connected, turn the L.P. tank valve on and turn the burner control valves on the grill to the "Lite" position for about 20 seconds to allow the air in the system to purge.

IMPORTANT

When using a L.P. tank, both the convertible regulator attached to the grill and the high pressure hose/regulator must be used.

Remember, a dented, rusty or damaged propane cylinder must always be replaced immediately.

AFTER EVERY L.P. GAS CHANGE, CHECK FOR LEAKS AS OUTLINED IN SECTION THREE.

If the grill is going to be stored indoors the cylinder must be disconnected and removed from the grill. Cylinders must be stored upright, outdoors, in a cool, well-ventilated area away from children.

NATURAL GAS HOOK UP

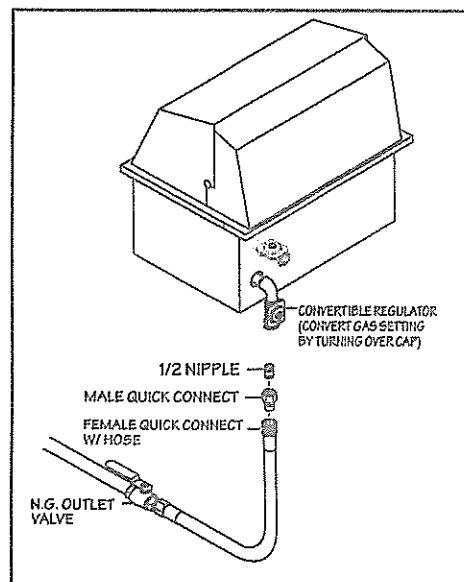
OPERATING PRESSURE: 4.0" W.C.
SUPPLY PRESSURE: 5"-14" W.C.

Check with your local gas utility company or with local codes before installing gas supply lines.

To put fittings together, use threading compound on male threads only. Be sure to use only an approved sealant that is resistant to the effects of natural gas. Use a second pipe wrench to hold the grill inlet pipe to avoid shifting any internal gas lines of the grill.

The regulator has an arrow directly on it. This arrow must point in the direction of the gas flow - towards the grill and away from the gas supply.

An installer-supplied gas shut-off valve must be installed in an easily accessible location. Different combinations of pipe fittings may be required depending on grill and gas supply locations. The grill is equipped with a 1/2" male N.P.T. elbow fitting. The supplied regulator can be attached directly to the grill or directly to the shut-off valve.



LEAK TESTING

AFTER INSTALLING THE GRILL AND CONNECTING ALL THE FITTINGS TO A GAS LINE, LEAK TESTING IS NECESSARY. NEVER LEAK TEST WHILE GRILL IS IN USE. EXTINGUISH ALL OPEN FLAMES AND DO NOT SMOKE DURING TESTING.

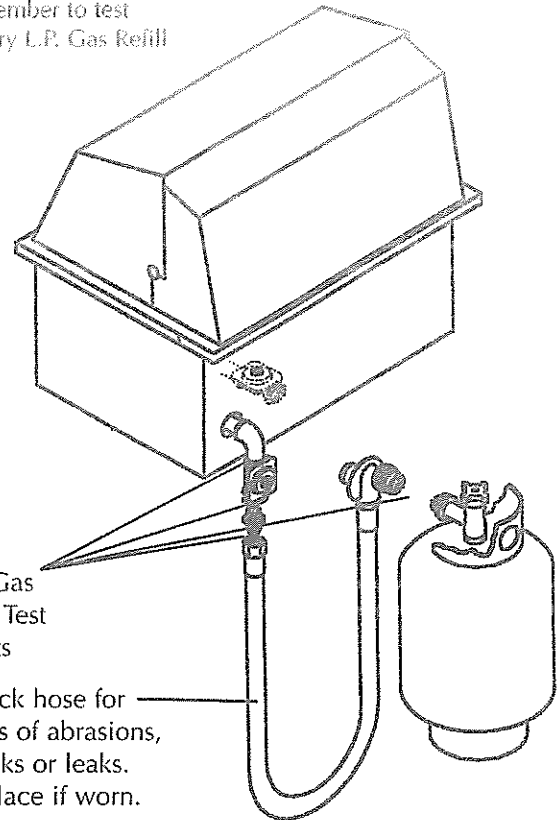
LEAK TEST SOLUTION:

- 1 PART LIQUID SOAP
- 1 PART WATER

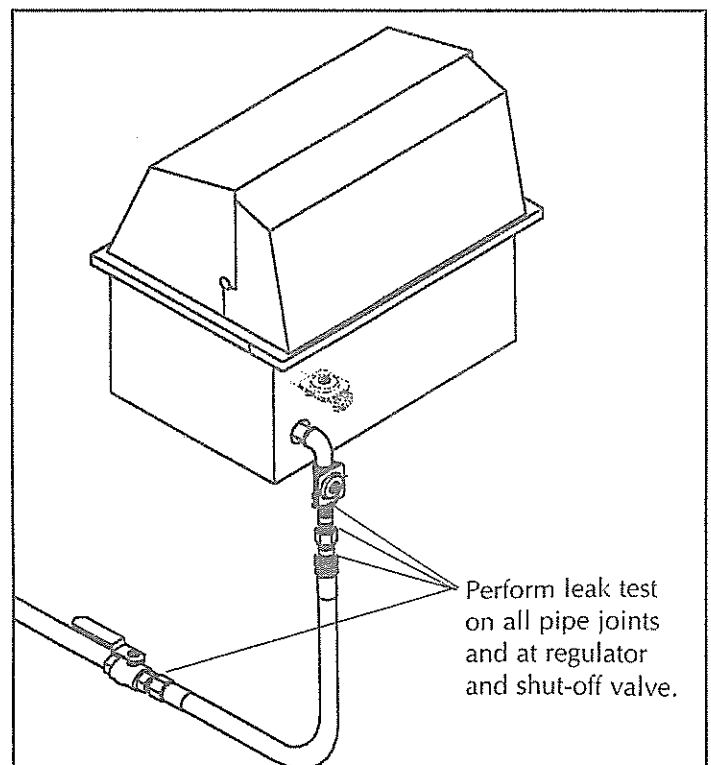
Mix soap with water in a spray bottle. It is convenient to keep this bottle near the gas shut off for future testing.

Make sure all control valves are in the "off" position. Turn the gas supply on. Spray all key areas shown in the diagrams at right. Soap bubbles will appear if a leak exists. If a leak is found, immediately turn off gas supply. Tighten any leaking fittings, turn gas supply back on and recheck. If the leak persists, turn gas supply off and call your local gas utility company or Lynx National Service Center.

Remember to test
after every L.P. Gas Refill



L.P. GAS LEAK TEST POINTS

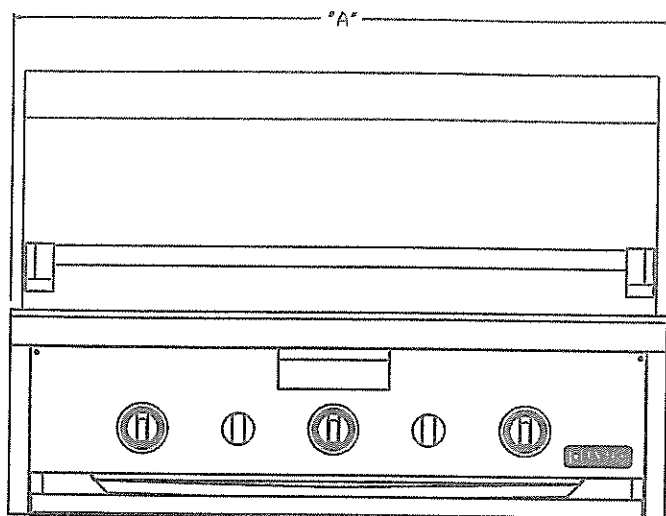


NATURAL GAS LEAK TEST POINTS

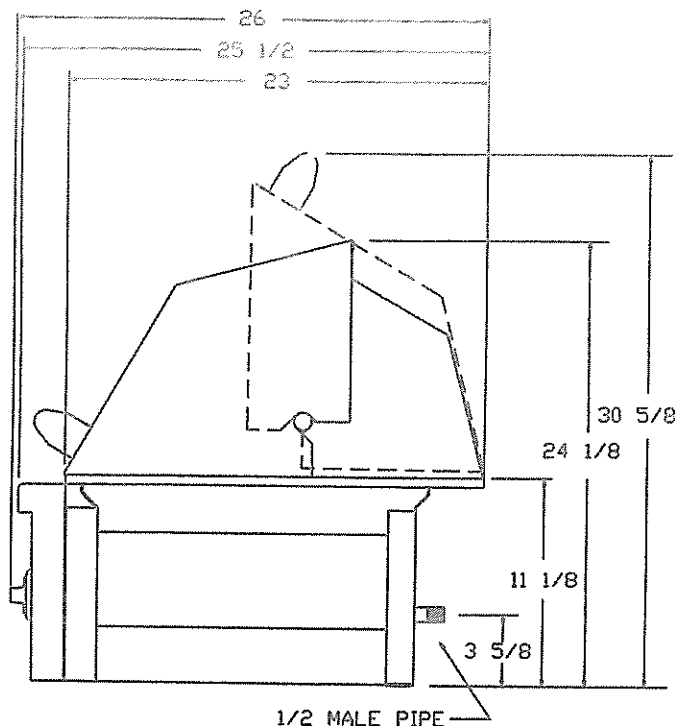
LOCATING THE GRILL

Section 4 Page 5

Model	Dim. "A"
LBQ27	27"
LBQ36	36"
LBQ48	48"



(Model LBQ36 Shown)



LYNX™ PREMIER SERIES GAS GRILL PRIMARY DIMENSIONS

CLEARANCE TO COMBUSTIBLE CONSTRUCTION

A minimum of 12" must be maintained between the grill sides and back and any combustible construction. A 12" minimum clearance must also be maintained above and below the cooking surface and any combustible construction.

CLEARANCE TO NON-COMBUSTIBLE CONSTRUCTION

A minimum of 2" clearance from the back of the grill is needed for the purpose of opening the hood. The grill exhausts combustion products and cooking greases to the back. Never locate the grill where this exhaust will be difficult to clean.

ROTISSERIE OPTION

If your grill is equipped with a rotisserie, a minimum of 6" of clearance is needed on each side of the grill for the motor and skewer.

OVERHEAD CLEARANCE

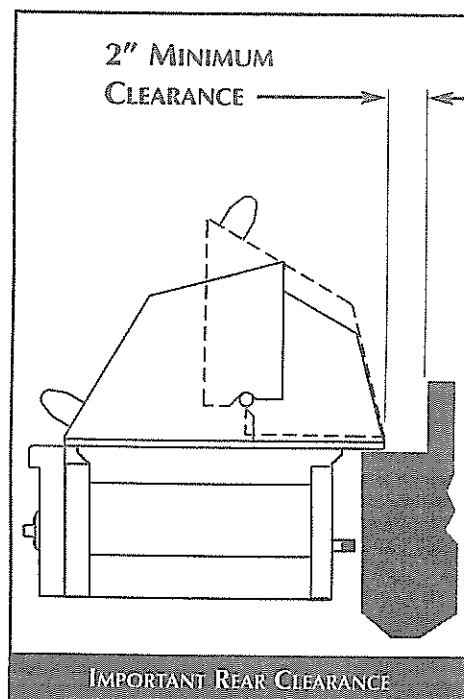
Do not build your Lynx grill directly below unprotected overhead combustible construction.

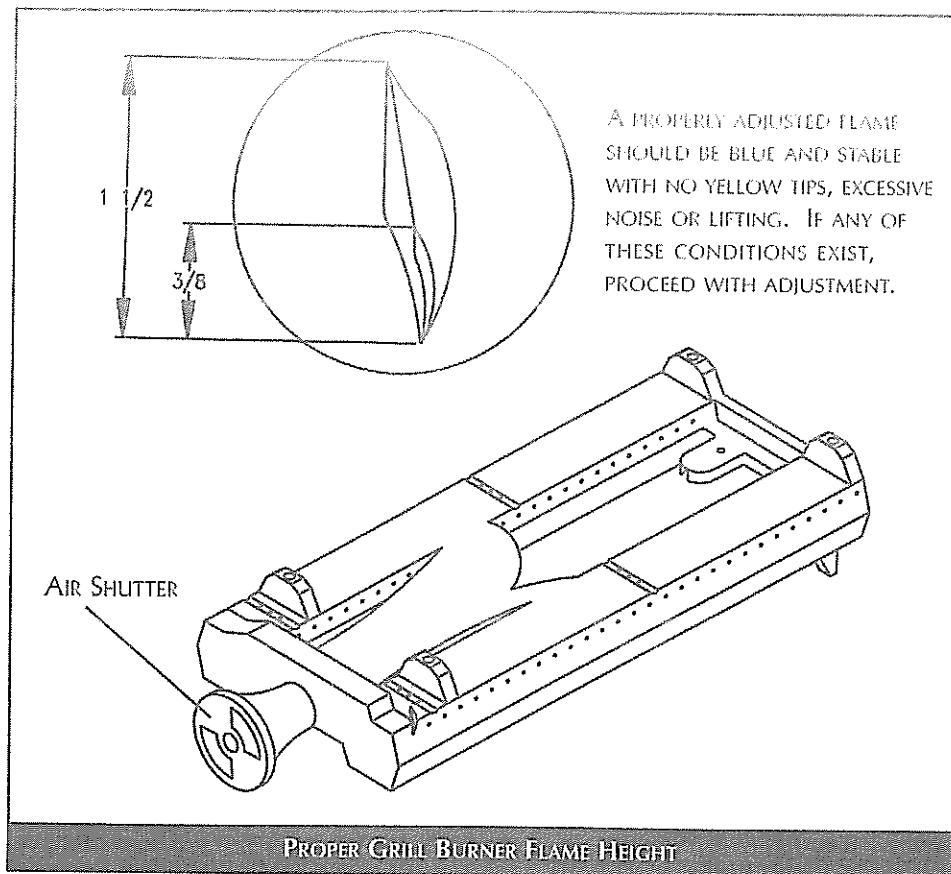
INSULATED JACKET

If the grill is to be placed into a combustible enclosure, an approved insulated jacket is necessary and is available from your Lynx dealer. Use only a Lynx insulated jacket as it has been designed and tested specifically for this purpose with Lynx grills.

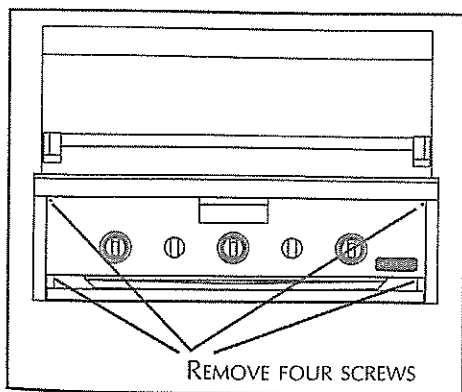
LOCATION

When selecting a suitable location, take into account concerns such as exposure to wind and traffic paths. Try to keep all gas supply lines as short as possible. Never locate the grill in a building, garage, shed or other such enclosed area without a proper ventilation system.





Each grill burner is tested and adjusted in the factory prior to shipment. However, due to variations in the location, conditions and/or gas supply minor adjustments may become necessary. Flames should be blue and stable with no yellow tips, excessive noise or lifting. If any of these conditions exist, check that the air shutter and burner ports are not blocked by dirt, debris, or insect nests. If no blockage is present, proceed with air shutter adjustment.



Remove the two screws from the top of the panel and two from the lower edge. Pull the panel out.

AIR SHUTTER ADJUSTMENT

The amount of air entering the burner is governed by a sheet metal disk known as an air shutter. It is locked in place by a set screw which must be loosened with a screwdriver prior to lighting the burner. Once the screw is loosened, light the burner and proceed with the adjustment.

If the flame is yellow (indicating insufficient air), turn the air shutter counter-clockwise to allow more air to the burner.

If the flame is noisy and/or lifts away from the burner then too much air is present. Turn the air shutter clockwise to reduce air flow.

Repeat this procedure on each burner needing adjustment. Be sure to tighten air shutter set screws when finished.

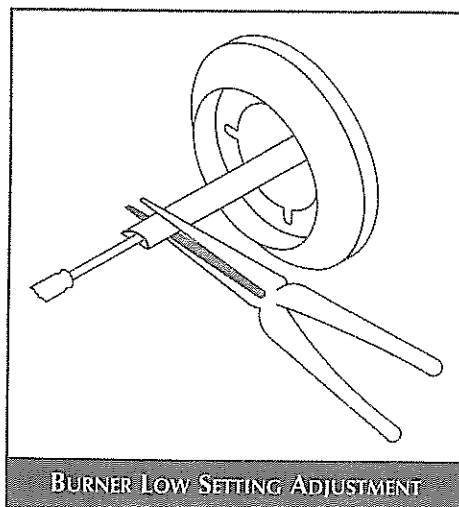
After adjusting, replace the valve panel to its original position. Replace and tighten screws.

LOW SETTING ADJUSTMENT

The valves on your Lynx grill feature an adjustable low setting. Due to fluctuations in gas composition or heating value, it may be necessary to increase or decrease the gas flow in the low position. There is no need to adjust the infra red rotisserie burner.

Begin the low setting adjustment by lighting the burner. Turn the control knob to the lowest setting (all the way counter clockwise), then remove the knob. While holding the knob shaft with pliers, insert a thin, flat screwdriver into the shaft (see diagram below). Turn the screwdriver while watching the flame and adjust to the minimum stable position.

WARNING - Establish the low flame setting for stability. A burner flame which is too small may go out or be extinguished easily. This can cause unburned gas to escape and can cause a hazardous condition.



WARNING: IMPORTANT!

Before Lighting

Before attempting to light your grill, inspect the hose or gas supply piping. If there is evidence of cuts, wear or abrasion it must be replaced prior to use. Contact your local Lynx dealer for replacement parts.

ALWAYS KEEP YOUR FACE AND BODY AWAY FROM THE GRILL WHEN ATTEMPTING TO LIGHT.

DO NOT ATTEMPT TO LIGHT THE GRILL IF THE ODOR OF GAS IS PRESENT. CHECK FOR LEAKS AS OUTLINED IN SECTION THREE OR CALL FOR SERVICE.

LIGHTING THE MAIN BURNERS

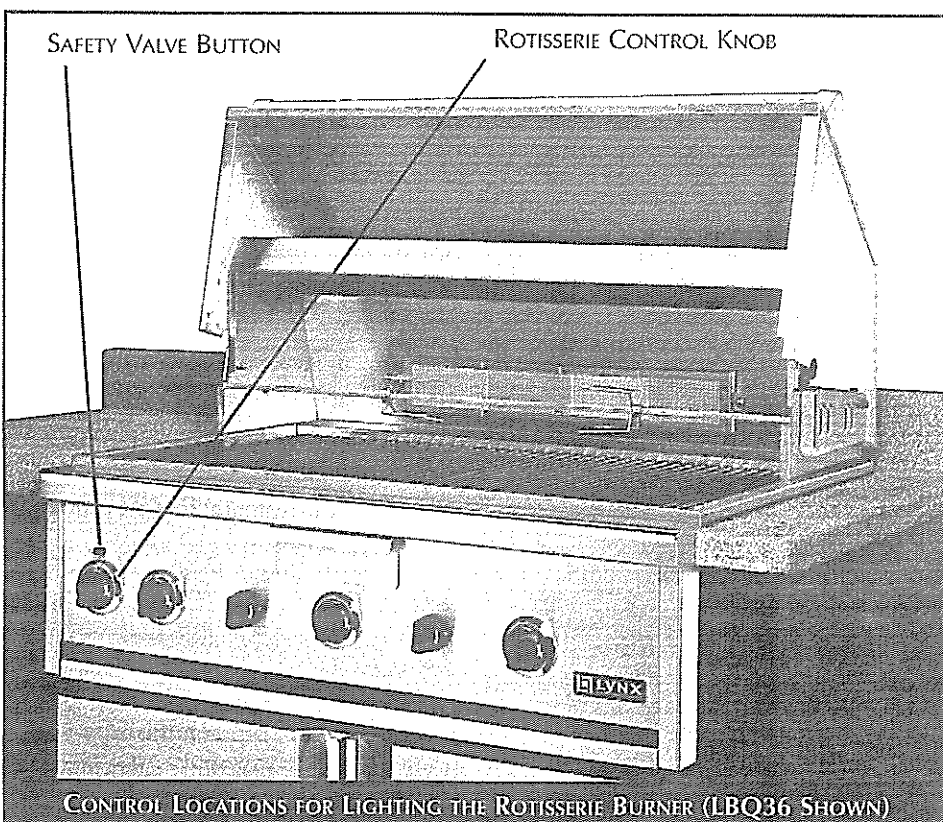
Open lid completely before lighting the grill. To light the grill, push in the control knob and turn to the "lite" position and immediately turn the rotary igniter knob next to the control knob. A clicking noise should be heard from the igniter. At this time, a spark will be provided to the grill burner. It may be necessary to turn the rotary igniter knob several times until the burner is lit. If the burner does not light after five seconds, turn the control knobs to the "off" position and wait five minutes before attempting to light grill.

LIGHTING ROTIS BURNER

Open lid completely. Push and turn the control knob to the "Lite" position. Press and hold the red safety valve button then turn the rotary igniter knob nearest the IR burner control knob. Once the burner is lit, continue holding the safety valve button for approximately fifteen seconds. If the burner does not stay lit after slowly releasing the safety button, turn control knob to "Off" and wait two minutes before attempting to light again. On the LBQ48R model, repeat this procedure for the second IR burner.



CONTROL LOCATIONS FOR LIGHTING THE MAIN BURNERS (LBQ36 SHOWN)



CONTROL LOCATIONS FOR LIGHTING THE ROTISSEIRIE BURNER (LBQ36 SHOWN)

Professional grilling requires high heat to brown and sear the meat to lock in juices. Most foods will be cooked on the "HI" setting for the entire cooking time. Some larger cuts may require that the heat be turned down after initial browning to allow the meat to cook through without burning on the outside. Also, foods that need to be cooked for a long time or foods that have been basted in a sugary marinade may need a lower heat setting toward the end of the cooking time.

Before grilling, check to be sure the drip tray is in place. Light the grill according to the instructions in the previous section, then turn the control knobs to "HI" and preheat the grill with the lid closed for 15 minutes. After the preheat period, place the food on the grill and cook to the desired doneness, adjusting the heat setting if necessary. A meat thermometer is especially helpful to determine how long to cook the meat. Cooking time is affected by shape and type of cut as well as thickness.

To achieve the juiciest meats, use a spatula instead of tongs or a fork for turning, and turn the meat only once during cooking. Turn the meat just when the juices begin to bubble to the surface. Also, add seasoning or salt only after the cooking is finished, and add sauces only at the end of the cooking time. Trimming excess fat from meats prior to cooking helps prevent flare-ups, and cutting the fat vertically at approximately 2" intervals will help to prevent the meat from curling while cooking.

SUGGESTED COOKING TIMES FOR POPULAR GRILLED FOODS

Beef	Steaks (1 in. thick)	Rare: 8-14 mins.	Fish	Halibut steak	8-12 mins.
	Turn once	Medium: 12-22 mins.		Salmon steak	8-12 mins.
	Burgers	Well done: 18-30 mins.		Swordfish steak	8-12 mins.
		5-8 mins.		Shark steak	8-12 mins.
Pork	Chops	15-20 mins.		Mahi Mahi fillet	6-9 mins.
	Sausage	10-15 mins.		Cod fillet	6-9 mins.
	Ribs (Med. heat)	40-60 mins.		Sea Bass fillet	6-9 mins.
	Hot Dogs (slit skin)	5-10 mins.		Catfish (whole)	12-20 mins.
Lamb	Cutlets	7-10 mins.		Trout (whole)	12-20 mins.
	Chops	12-15 mins.		Shrimp	5-7 mins.
Chicken	Breasts (bone-in)	30-45 mins.	Vegetables	Potatoes (in foil)	40-60 mins.
	Breasts (boneless)	18-25 mins.		Corn on the Cob	10 mins.
	Half Fryer (Med. heat)	40-60 mins.		Onion (1/2 inch slice)	8-15 mins.
			Kebabs		15-20 mins.

SELECTED RECIPES

Spice-Rubbed Chicken Breasts with Lemon and Garlic Oil

In a spice mill or grinder, combine 1 1/2 tsp. fennel seed, 1 1/2 tsp. ground coriander, and 3/4 tsp. mustard seed. Grind, then pour into a plastic bag, adding 3/4 tsp. salt, 3/4 tsp. garlic powder, 1/4 tsp. ground cinnamon, 1/4 tsp. each ground red and black pepper. Rinse four bone-in half chicken breasts, pat dry and rub the spice mixture all over.

Pre-heat 2 burners of your Lynx grill on high for 10 minutes with the cover closed. Reduce one burner to medium heat, the other to low. Place the chicken over the medium burner, skin side down, close cover and cook for 7-9 minutes. Turn the chicken skin side up over low burner, close cover and cook an additional 8-12 minutes until meat is opaque throughout.

In a medium bowl, combine 1/4 cup olive oil, 1/4 cup minced fresh parsley, 3 tbsp. strained lemon juice, 1 small garlic clove, chopped, 1/4 tsp. salt, 1/4 tsp. ground cinnamon, 1/4 tsp. each ground red and black pepper. Place chicken on serving platter and spoon oil mixture over top. Serves 4.

Skewered Cilantro Pesto Prawns with Two Color Peppers

Finely chop 1/4 cup unsalted walnuts in a food processor. Combine walnuts in a blender with 1 cup skinned tomatillos, 1 cup fresh cilantro, 1 jalapeno pepper, 1/4 cup grated parmesan cheese, 1/4 tsp. black pepper, 1/2 tsp. salt, 2 fresh garlic cloves, and 1/4 cup olive oil. Blend until smooth.

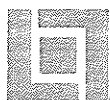
Shell and devein 24 large, raw prawns. Rinse, pat dry, then brush with pesto mixture. Thread prawns onto metal skewers, alternating with sliced red and green pepper.

Preheat your Lynx grill for 10 minutes with the cover closed. Reduce to medium heat, and cook skewers for 3-4 minutes, leaving the cover open. Brush occasionally with pesto mixture. Immediately before turning, squeeze fresh lime juice onto skewers, then turn, squeezing more lime juice onto the cooked side. Cook 3-4 minutes more, then serve on a platter with lime wedges, cilantro and a dusting of parmesan cheese. Serves 4.

Vermouth Grilled Burgers with Red Onion Slices and Tomatoes

In a large bowl, combine 2 lbs. ground chuck or sirloin, 1 tbsp. fresh chopped sage, 1 tbsp. fresh chopped parsley, 2 garlic cloves (minced), and 1/4 cup olive oil. Toss the ingredients lightly, mixing as little as possible. Form the mixture into 4-6 well-rounded patties approximately 3/4" thick. Avoid overpacking the patties. Peel red onions, slice into 1/2" thick rounds and rub with olive oil. Pour 1/4 cup vermouth into a shallow bowl.

Preheat your Lynx grill on high for ten minutes with the cover closed. Reduce to medium high heat. Dip the patties in the vermouth, moistening both sides, then immediately place on the grill. Cook for four minutes with the cover open, then turn and cook another 4 minutes for rare, 6 minutes for medium and 7 minutes for well done. Grill red onion slices for four minutes per side until brown and tender. Serve on a toasted Kaiser roll with beefsteak tomatoes. Serves 4.



WARNING: IMPORTANT!

Keep the rotis motor electric cord away from the heated surfaces of the grill. When not in use, remove the motor and store in a dry location.

ELECTRICAL GROUNDING INSTRUCTIONS

The rotisserie motor is equipped with a three-prong grounding plug for your protection against shock hazard. This plug must be inserted directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug.

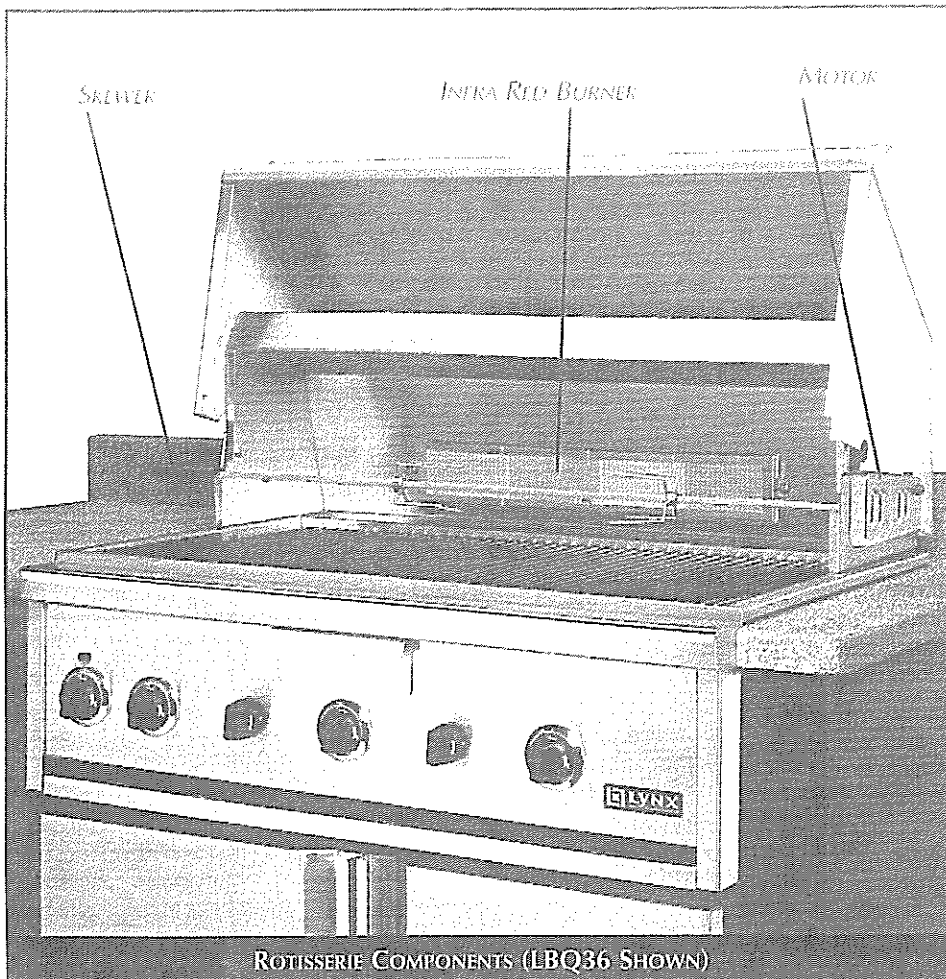
The rotisserie motor must be electrically grounded in accordance with local codes or, in the absence of local codes, in accordance with the National Electrical Code, ANSI/NFPA 70-1990 or latest edition.

OPERATING THE ROTISSERIE

The rotisserie system is designed to cook food from the rear using intense, searing infra red heat. Preferred by professional chefs over other methods, this intense heat is ideal for searing in the natural juices and nutrients found in quality meats.

To use the rotisserie, first mount the motor on the grill's mounting bracket, ensuring it is positioned securely into the support bracket slots.

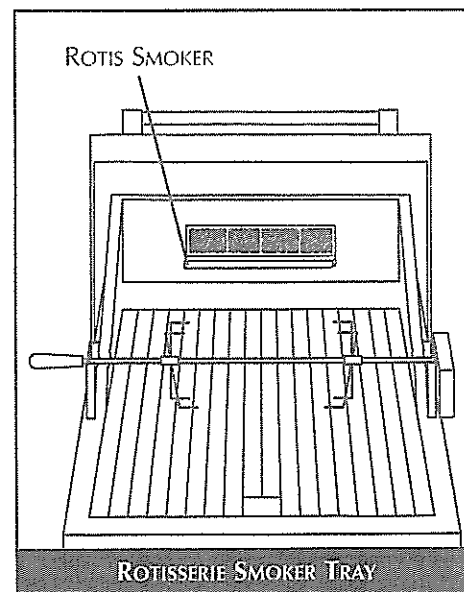
To load the skewer, slide one of the meat holders, with the prongs facing away from the handle, onto the skewer. Push the skewer through the center of the food, then slide the second meat holder into position. Center the food and meat holders on the skewer and tighten down the wingnuts on the meat holders. It may be necessary to secure any loose portions with butcher's string. Never use nylon or plastic string as it will melt and ruin the food.

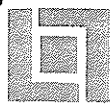


Once the food is secured, place the sharp end of the skewer into the motor, then rest the skewer on the supports at either side of the grill.

ROTISSERIE SMOKER TRAY

Located directly beneath the IR burner is a stainless steel tray. This is the smoker for the rotisserie. Following the instructions in the following section, "Operating the Smoker System," place the wood chips into this tray when using the rotisserie. This makes it unnecessary to use the main grill burners to provide a smoke flavor to rotisserie-cooked foods. The tray is removable for easy cleaning. Simply slide the tray toward the rotisserie motor and remove. Always allow the tray to cool before removal or cleaning. Ensure that the rotisserie drip pan is located below the food to catch any fat drippings and prevent flare-ups.





OPERATING THE SMOKER SYSTEM

Section 10 Page 11

WARNING

TO AVOID BURNS, NEVER REMOVE THE SMOKER TRAY WHEN HOT. ALWAYS SOAK WOOD CHIPS OR CHUNKS IN WATER PRIOR TO PLACING IN SMOKER TRAY.

The smoker system on each grill consists of a slide out, stainless steel tray. On 27" and 36" models, one tray is provided at the front panel. On 48" units, two trays are provided.

The smoker system was designed for easy use. After deciding which wood chips to use (see chart below), soak them thoroughly in water, then place them into the tray. Light the grill burners and leave on "high" setting for 5-10 minutes to initiate smoking. Lower the flame to appropriate cooking setting, then place meat on the grill. The specially designed smoker will smoke the food while the grill cooks the food. Keeping the lid closed as much as possible will maximize the smoking effect.

GUIDE TO WOOD CHIPS

ALDER: A medium, tart smoke taste. Superb on salmon and other fish, chicken or game.

MAPLE: Sweet, hearty smoke flavor. Best with fish, jerky or bacon.

APPLE: A light, sweet flavor. Superb with poultry, ham or sausage.

HICKORY: Heavy smoke flavor. Best with beef, pork or game.

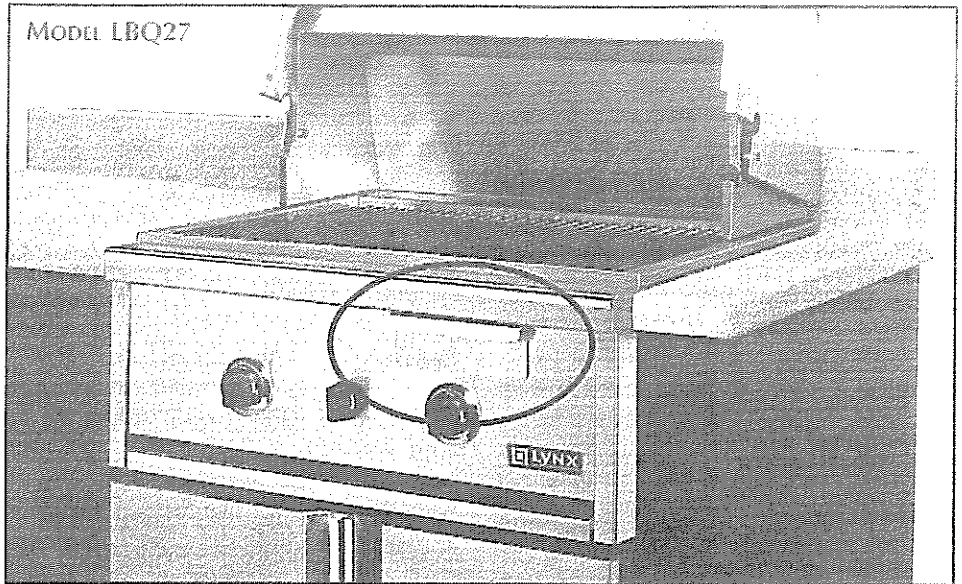
MESQUITE: A light smoke flavor. Best with fish, poultry or beef.

OAK: Heavy smoke flavor. Best with beef, lamb or pork.

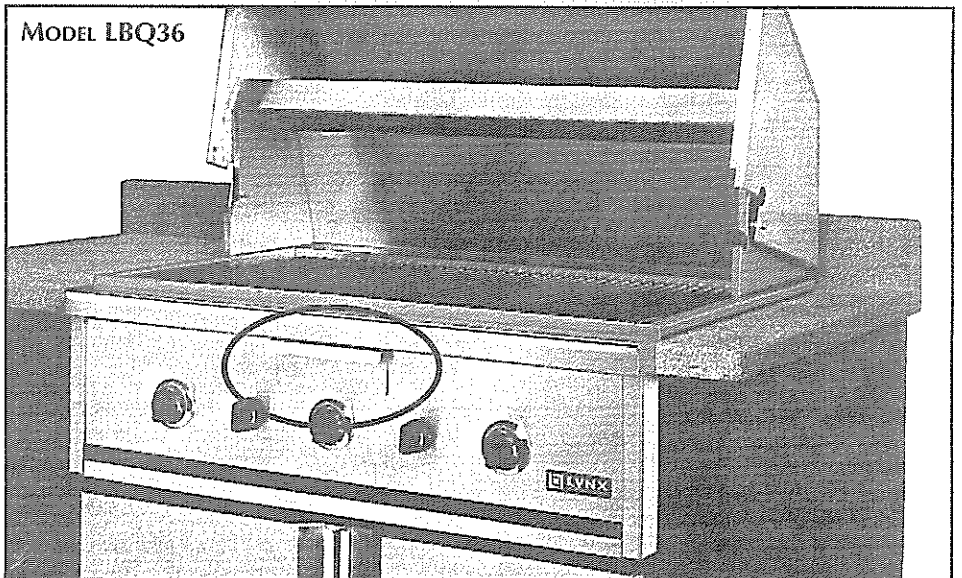
PECAN: A rich, sweet, versatile flavor. Can be used with anything.

GRAPEVINE: A strong smoke flavor. Best with beef or poultry.

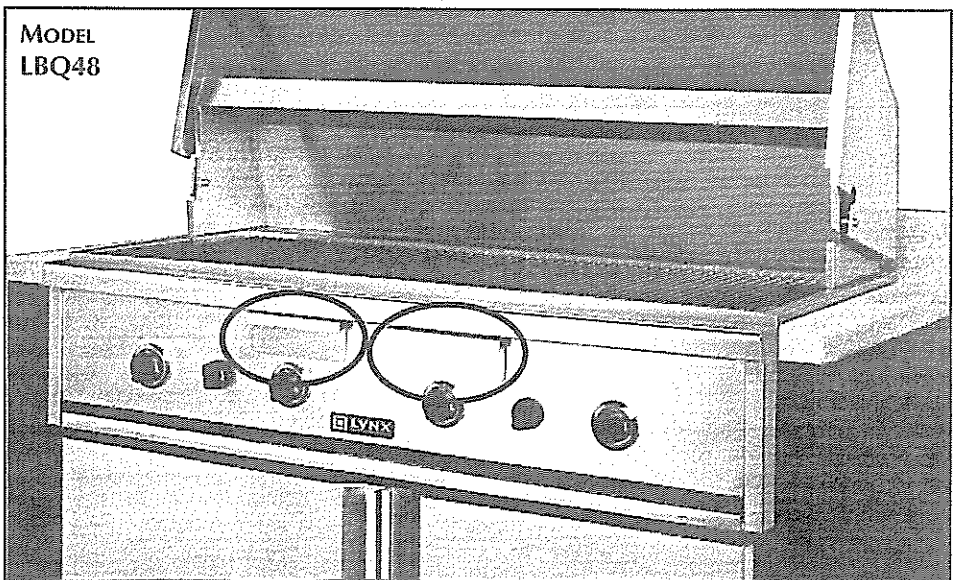
MODEL LBQ27



MODEL LBQ36



MODEL
LBQ48



CLEANING THE GRILL

GRILL RACKS:

The easiest way to clean the grill racks is to scrub them immediately after you finish cooking and turn off the flame. Wear a BBQ mitt to protect your hand from the heat and steam.

Using a brass bristle BBQ brush and tap water, dip the brush in the water then scrub a section of grill. Dip the brush in the water frequently to keep it well moistened. As the water from the brush is converted to steam by the hot grill, food particles are loosened and fall onto the briquettes to burn up or into the drip tray for easy cleaning after the grill cools.

The grill racks can be removed for thorough cleaning when completely cool. Clean them with soap and hot water in the same way you would clean fine cookware. This needs to be done only in extreme cases or before storing the grill for an extended period. Always take care not to chip the porcelain on the grill racks by dropping, rough handling or the use of heavy metal cooking utensils.

DRIP TRAY:

The full-width drip tray collects grease and food particles that fall through the grill. The drip tray should only be removed when the grill is completely cool. Simply slide it out from the front of the grill and clean with soap and hot water in the same way you would clean fine cookware. Make sure the drip tray is fully inserted back into its track before using the grill.

CERAMIC BRIQUETTES:

During normal operation the ceramic briquettes require very little maintenance. Periodically, if grease can be seen on the briquettes or if you get a lot of flare-up during cooking, the briquettes may need to be burned clean. Light the grill and let it burn on high for about 30 minutes to thoroughly clean the briquettes.

STAINLESS STEEL:

Your Lynx grill is made from the highest quality rust resistant 304 series stainless steel. During normal use, areas of the grill may discolor due to the intense heat given off by the burners. This is normal as with all stainless steel grills and is not detrimental to the performance of the unit.

To clean the stainless steel of the grill, use a good quality commercial stainless steel cleaner. Always start with the most mild cleaning procedure first, and use more harsh methods only when necessary. Always scrub in the direction of the grain to avoid scratching the steel. For tough spots or baked on grease, use a soft abrasive pad (such as a Scotch Brite pad) along with the stainless steel cleaner.

Never use steel wool to clean the grill.

Take extra care when cleaning the stainless steel when it is hot. Be especially careful when cleaning the polished highlights on your grill and scrub only when absolutely necessary.

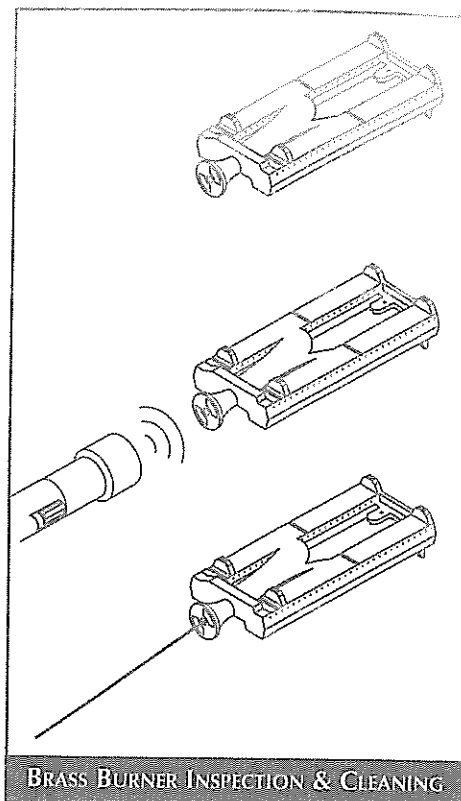
WARNING

NEVER SPRAY AEROSOL CLEANERS ONTO OR AROUND A HOT GRILL. THE AEROSOL PROPELLANT OR CLEANER ITSELF MAY IGNITE OR EXPLODE CAUSING SERIOUS INJURY.

BRASS BURNERS:

The brass burners should be cleaned thoroughly before using your grill after long periods of storage and monthly during regular use.

To begin cleaning, first make sure the gas supply is off and all control knobs are in the "off" position. Make sure the grill is cool. Lift out the grill racks and the briquet trays complete with the briquettes in them. Grasp the burner, lift it up and slightly to the rear of the unit until the burner head comes off the orifice at the front. Angle the burner sideways and remove. Repeat with each burner in the unit.



Clean the exterior of the burner with a brass bristle brush. Clear any clogged ports with a straightened paper clip. Never use a toothpick as it could break and permanently clog the port. Shake out any debris through the air shutter.

Using a flashlight as shown above, inspect the interior of the burner for any blockages. If any are found, remove them with a straightened metal wire coat hanger. Again shake out any debris through the air shutter.

Replace the burner by sliding the air shutter over the orifice, centering the burner on the orifice hole. **IT IS EXTREMELY IMPORTANT TO CENTER THE BURNER ON THE ORIFICE PROPERLY.** Be careful not to disturb the air shutter position. Lower the burner onto the support rack making sure it is level and does not rock. Replace the briquet tray, again making sure it is level and stable, then replace the grill racks. Light all of the burners and check for proper flame characteristics as described in Section Six.

SPIDER & INSECT WARNING

Spiders or other insects can nest in the burners of this or any other grill. This can cause gas to flow from the front of the burner, a very dangerous condition which can cause a fire that can damage the valve panel and make the grill unsafe to operate.

Always inspect the burners for blockage as described in the previous section if the grill has not been used for more than one month or if any of these conditions exist:

1. The smell of gas in conjunction with a yellow burner flame.
2. The grill does not heat completely.
3. The grill heats unevenly.
4. The burners make popping noises.

If any of these conditions exist, immediately turn off the grill, allow it to cool and proceed with the burner inspection and cleaning described in Section Eleven.

BEFORE CALLING FOR SERVICE

If your Lynx grill fails to function properly, please use the following checklist before calling the Lynx National Service Center. Many times a malfunction can be easily corrected, saving you the cost and time of a service call.

If, after reviewing the checklist, your grill still exhibits a problem, call the Lynx National Service Center at (888) 478-5969. Have your model number, serial number and proof of purchase available when you call.

PROBLEM

Grill won't light when the rotary igniter is turned.

WHAT TO DO

Check to see if the gas supply is turned on and that gas is available at the burner valve.

Ensure that there is sufficient gas pressure.

Ensure that the gas regulator is installed correctly and that the directional arrow is pointing towards the grill. Also check that the correct letters are displayed on the regulator center plug, i.e. "L.P." for L.P. gas or "NAT" for Natural Gas.

Ensure that the control valve knob is positioned to the "Lite" position and **NOT** fully turned to the left, which is the low setting.

WITHOUT TURNING ON THE GAS VALVE, remove the grill rack and the briquet tray. Watch the electrode tip as you turn the igniter knob. You should see a spark jump from the electrode tip to the burner. If there is no spark, ensure the wires are properly connected to the igniter and have not become dislodged during shipment or installation. If the wires are O.K., call for service.

If there is a spark, is there gas supplied to the burner and is the line purged of air? Can you match light the burner? Do the other burners light?

Check the burner for blockage as described in Section Eleven.

Visually check the electrode and wire while turning the igniter knob. If a spark occurs anywhere but the electrode tip, the electrode must be replaced. Call for service.

Burner flame is yellow or orange in conjunction with the smell of gas.

Check the burner for blockage as described in Section Eleven.

Check the air shutter for proper adjustment as described in Section Six.

Low heat with knob in "HI" position.

Is the fuel hose bent or kinked?

Is there adequate gas supply available? Do any other gas appliances at the location appear to be below normal?

Is the problem isolated to one burner? Proceed with burner cleaning as described in Section Eleven.

Is the air shutter properly adjusted? See Section Six for adjusting procedure.

Has the grill been preheated for 15 minutes with the lid closed?

Optional Rotisserie won't light

Follow procedures under the grill main burner section above.

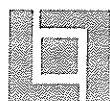
Optional Rotisserie lights, but won't stay lit once button is released.

Is the thermocouple kinked or bent away from burner? Readjust to lay flat against burner.

Is the safety valve button being depressed long enough? Hold button in until burner remains lit.

LYNX NATIONAL SERVICE CENTER TOLL-FREE (888) GR8-LYNX ((888) 478-5969)

Before calling, ensure you have your model number, serial number date and proof of purchase available.



GAS CONVERSION (L.P. TO NATURAL)

Section 13 Page 14

INSTRUCTIONS FOR CONVERTING FROM PROPANE GAS TO NATURAL GAS

Use conversion kit part #17021, which contains:

- 4 No. 41 drill size orifices (one per grill burner)
- 2 No. 50 drill size orifices (one per rotis IR burner)

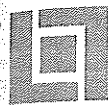
This kit designed for use from sea level up to 2000 feet elevation. Contact Lynx for higher elevations.

INSTRUCTIONS

- I. Convert the appliance regulator.
 - Convert the appliance regulator by turning over the brass cap located in the top of the regulator. The letters "NAT" must face upward.
- II. Change the grill burner valve orifices.
 - Remove grates, briquettes, briquette holders and grill burners.
 - Using a deep 1/2" socket wrench, remove the brass orifices from the end of the gas valves. If the valves have pins underneath the orifices, pull out pins with a pair of pliers.
 - Install the new #41 orifices. The number 41 is stamped on the orifice for identification.
 - Replace grill burners.
- III. Change the Rotisserie-Infrared burner orifices. (For models equipped with rotisserie)
 - Remove the access cover at the back of the grill hood.
 - Remove the brass orifice located at the end of the supply pipe elbow. If there is a pin underneath the orifice, pull out pin with a pair of pliers.
 - Install the new #50 orifices. Number 50 is stamped on the orifice for identification.
- IV. Hook up gas/Leak test
 - Install the appliance regulator to the rear of the appliance if not already installed. Note that the arrow must be pointing towards the appliance. Use pipe thread compound that is certified for use with Natural gas.
 - Connect a suitable 1/2" gas supply to the inlet side of the regulator.
 - Using soap solution, test for leaks
- V. Adjust grill burner air shutter and low setting.

(Air shutter and low setting adjustments do not apply to Infrared Burners)

 - Light grill burner and set to the high position. Wait for 5 minutes and observe flames. If the flames are lifting away from the burner, reduce the air opening by closing the air shutters slightly. If the flames are lazy and yellowish (not blue and orange), open the air shutters slightly until you get crisp, blue/orange flames.
 - To adjust burner low setting, turn the burner to the low position. Pull off the control knob. While holding the valve shaft with pliers, insert a thin flat screwdriver into the center of the shaft and adjust the flame until a minimum stable flame is achieved.
- VI. Replace parts. Record conversion.
 - Replace briquette trays, briquettes, grates and infrared access cover (if applicable).
 - The appliance nameplate is located behind the front panel, towards the middle. It can be seen by either removing the smoker box or by pulling out the drip pan completely. With a permanent marker, erase LP-PROPANE and check the box next to NATURAL GAS.
 - In the last page of the owner's manual, write, "CONVERTED TO NATURAL GAS" and write down date of conversion and the technician/company name that performed the conversion.



GAS CONVERSION (NATURAL TO L.P.)

Section 13 Page 15

INSTRUCTIONS FOR CONVERTING FROM NATURAL GAS TO PROPANE GAS

- Use conversion kit part #17020, which contains:
- 1 LP tank high pressure regulator assembly with hose
 - 1 Hose connector (1/2" male to 3/8" I/O)
 - 4 No. 53 drill size orifices (one per grill burner)
 - 2 No. 57 drill size orifices (one per rotis IR burner)

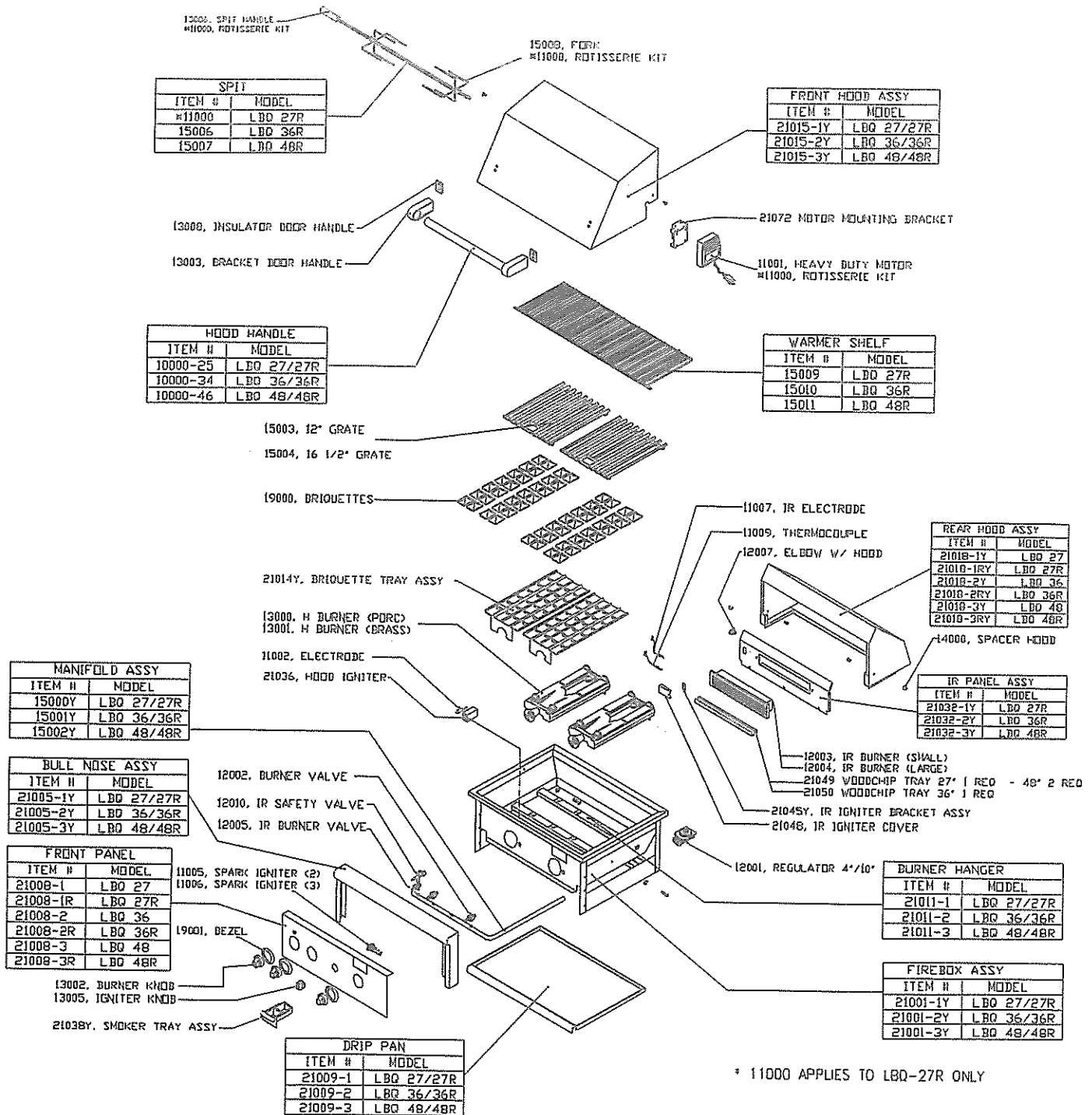
This kit designed for use from sea level up to 2000 feet elevation. Contact Lynx for higher elevations.

INSTRUCTIONS

- I. Convert the appliance regulator.
 - Convert the appliance regulator by turning over the brass cap located in the top of the regulator. The letters "LP" must face upward.
- II. Change the grill burner valve orifices.
 - Remove grates, briquettes, briquette holders and grill burners.
 - Using a deep 1/2" socket wrench, remove the brass orifices from the end of the gas valves. If the valves have pins underneath the orifices, pull out pins with a pair of pliers.
 - Install the new #53 orifices. The number 53 is stamped on the orifice for identification.
 - Replace grill burners.
- III. Change the Rotisserie-Infrared burner orifice/s. (For models equipped with rotisserie)
 - Remove the access cover at the back of the grill hood.
 - Remove the brass orifice located at the end of the supply pipe elbow. If there is a pin underneath the orifice, pull out pin with a pair of pliers.
 - Install the new #57 orifices. Number 57 is stamped on the orifice for identification.
- IV. Hook up gas/Leak test
 - Install the appliance regulator to the rear of the appliance if not already installed. Note that the arrow must be pointing towards the appliance. Use pipe thread compound that is certified for use with liquefied petroleum gasses.
 - Install the hose connector (1/2 male x 3/8 fitting adapter)
 - Install LP tank regulator hose assembly and connect to LP cylinder.
 - Using soap solution, test for leaks.
- V. Adjust grill burner air shutter and low setting.
(Air shutter and low setting adjustments do not apply to Infrared Burners)
 - Light grill burner and set to the high position. Wait for 5 minutes and observe flames. If the flames are lifting away from the burner, reduce the air opening by closing the air shutters slightly. If the flames are lazy and yellowish (not blue and orange), open the air shutters slightly until you get crisp, blue/orange flames.
 - To adjust burner low setting, turn the burner to the low position. Pull off the control knob. While holding the valve shaft with pliers, insert a thin flat screwdriver into the center of the shaft and adjust the flame until a minimum stable flame is achieved.
- VI. Replace parts. Record conversion.
 - Replace briquette trays, briquettes, grates and infrared access cover (if applicable).
 - The appliance nameplate is located behind the front panel, towards the middle. It can be seen by either removing the smoker box or by pulling out the drip pan completely. With a permanent marker, erase natural gas and check the box next to LP-PROPANE.
 - In the last page of the owner's manual, write, "CONVERTED TO LP-PROPANE" and write down date of conversion and the technician/company name that performed the conversion.

PARTS LIST DIAGRAM

Section 14 Page 16



SERVICE & LIMITED WARRANTY

If your Lynx grill fails to operate properly, first complete the Troubleshooting checklist found in Section 12, and ensure that the unit is installed in accordance with the instructions found in Sections Two through Five.

If the problem persists and you require service, contact the Lynx National Service Center toll-free at (888) 478-5969. Only authorized agencies can perform warranty service. Lynx is not responsible for the cost of service calls to:

1. Correct the installation.
2. Instruct you in the use of the unit.
3. Repair the unit when used for other than normal home use.
4. Repair damage resulting from misuse, abuse, alteration, accident, hostile environment, improper installation or installation not in accordance with local codes.
5. Replace rotary igniters.
6. Correct normal adjustments or settings due to improper installation, commissioning or local gas supply properties.
7. Repair or exchange grill racks due to chipping of the porcelain enamel.

Record date of purchase:

Dealer from whom purchase was made:

LIMITED LIFETIME WARRANTY

Lynx warrants that the stainless steel body housings will be free from defects in material and workmanship when subjected to normal domestic use and service for the lifetime of the original purchaser. This warranty excludes damage to the finish, such as scratches or discoloration, which may occur during regular use.

The solid brass grill burners are warranted to be free from defects in material, workmanship and structural integrity when subjected to normal domestic use and service for the lifetime of the original purchaser.

The above warranty is limited to the replacement cost of the above components. Replacements will be F.O.B. Lynx National Service Center or the Lynx factory in Commerce, CA. Lynx is not liable for transportation costs, export duties or installation costs.

This warranty will not apply and Lynx will not assume responsibility for damage resulting from misuse, abuse, alteration, accident, hostile environment, flare-up fires, improper installation or installation not in accordance with local codes.

LIMITED FIVE-YEAR WARRANTY

Lynx warrants the structural integrity of the interior body parts, exterior, and drip pans for a period of five years from the date of purchase.

This warranty is limited to replacement of the component should structural deterioration occur to the degree of non-performance of the part. Replacements will be F.O.B. Lynx Professional Kitchen Products in Commerce, CA. Lynx is not liable for transportation costs, export duties or installation costs.

LIMITED ONE-YEAR WARRANTY

Lynx warrants all other grill components to the original purchaser to be free from factory defects in material and workmanship for a period of one year from the original date of purchase.

This warranty will not apply and Lynx will not assume responsibility for damage resulting from misuse, abuse, alteration, accident, hostile environment, flare-up fires, improper installation or installation not in accordance with local codes.

No labor charge will be made for repair or replacement of parts during the first 90 days after purchase.

This warranty is in lieu of all other warranties, expressed or implied, and all other obligations or liability in connection with the sale of this appliance. Neither this warranty nor any other warranty expressed is assumed for any incidental or consequential damages. Some states do not allow limitations on how long an implied warranty lasts, or the exclusions of or limitations on consequential damages, so the above limitations may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Replacement parts can be obtained from the Lynx National Service Center by calling (888) 478-5969 or from the factory at (888) 289-5969.

Before calling for service, make sure you have your model and serial number, date and proof of purchase available. The serial number can be found on the product ID plate, which is located behind the front control panel. It can be viewed by removing the smoker tray and looking slightly to the left.