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!

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.

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.

⚠️ AVERTISSMENT
• 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.
• 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.

3. California Proposition 65 lists “Silica, crystalline” which is used in one of the components of the IR burner, as an agent known to the state of California to cause cancer.
HOW TO LIGHT YOUR GRILL ACCESSORY

1. Before each use, complete the checklist below.
2. Make sure all burner control knobs are in the “OFF” position.
3. Push and hold the control knob for 2 - 5 seconds while listening for and visually verifying the ignition spark is present.
4. Turn the knob to the “LITE” position.
5. After ignition set the knob to the desired setting.

CHECKLIST BEFORE EACH USE (FOR YOUR SAFETY)

• Do you smell gas? If yes, shut off everything and call the gas company or a qualified plumber to check for leaks, if not please continue.
• Are you prepared to stay with the side burner during the entire cooking process? If not, gather what you need before starting the lighting process. If yes, please continue.
• Is your cooking area free and clear of any combustibles, besides your food, that might ignite? If no, clear the area before starting the lighting process, if yes, please continue.
• Do all control knobs turn freely? If not, call for service; if yes, please continue.
• If you are using a portable propane cylinder, is it connected and leak tested? If not, check the connection before continuing. If yes please continue.
• Do you know where your side burner’s main gas supply shut-off valve is located? If not, locate it before continuing. If yes, please continue.
• Are all burners properly seated in the side burner? If not, seat the burners properly before continuing. If yes please continue.
• Is the wind blowing just lightly and not blowing on the side burner? If not, wait until the wind subsides or turn your free-standing grill so the wind goes into the front of the grill. If yes, please continue with the lighting process.
WARNINGS

**WARNING**

- Never use dented, rusty or damaged propane cylinders. Never store additional or empty propane cylinders in the cabinet or in the vicinity of this or any other appliance. Do not store propane cylinders indoors or on their sides.

- Children should never be left alone or unattended in an area where an accessory is located. Place your accessory well away from areas where children play. Do not store items that may interest children in or around the area of your accessory, in your accessory cart, or in the masonry enclosure.

- Never move the accessory when hot. When in use, portions of the accessory are hot enough to cause severe burns.

- Always maintain the required clearances from combustibles as detailed. Accessories are designed for outdoor use only. Never use in a garage, building, shed, breezeway, or other enclosed area. Do not use this equipment under any overhead combustible construction.

- Grill accessories are not designed or certified for and are not to be installed in or on recreational vehicles, portable trailers, boats or any other moving installation.

- Always have an ABC Fire Extinguisher accessible — never attempt to extinguish a grease fire with water or other liquids.

- Storing your accessory: Store your accessory in a well-ventilated area. If stored indoors, detach and leave LP cylinder outdoors in a well-ventilated area away from heat and away from where children may tamper with it.

- Keep any electrical supply cord and the fuel supply hose away from any heated surfaces. Electrical cords should be placed away from walkways to avoid tripping hazard.

- Garder tout cordon d’alimentation électrique et tuyau d’alimentation en combustible à l’écart des surfaces chauffées.

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

- If the accessory is installed by a professional installer or technician, be sure that he/she 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. (See INDEX: “Leak Testing” for further details.) Never check for gas leaks with an open flame.

- Inspect the LP gas supply hose prior to each use of the accessory. If there is evidence of excessive abrasion or wear, or the hose is cut, it must be replaced before using the accessory.

- Never remove the grounding prong from the plug or use this product with an ungrounded, 2-prong adapter.

**THIS MANUAL MUST REMAIN WITH THE PRODUCT OWNER FOR FUTURE REFERENCE.**

This product complies with ANSI standard Z21.58/CSA 1.6 latest edition and has been tested and approved by Intertek.

To obtain replacement parts or service contact:

Lynx Professional Grills
5895 Rickenbacker
Commerce, CA 90040
888-289-5969
A MESSAGE TO OUR CUSTOMERS

You’ve just joined the world of Lynx cooks … a discriminating collection of amateur and professional chefs that take outdoor cooking to a new level.

Lynx manufactures many accessory cooking appliances to compliment your Lynx grill and your desire for truly superior cooking results.

Your appliance has been designed and built with meticulous attention to detail and it offers some unique and powerful features. You can achieve maximum performance and enjoyment of these features only by carefully reading this manual … before your first cook-out.

This manual includes important safety tips and great hints for better grilling. You should keep it handy for easy reference.

Also, at Lynx, we enjoy hearing from our customers. We like to hear about your successes but also about any difficulties you are having. Please feel free to contact us with any questions or problems, or just to share a new recipe. Please include the model number of your appliance in your correspondence.

With the proper use and care this product will provide years of trouble-free service.

Should your Lynx appliance change ownership, please make sure that the new owner receives this manual.

Thanks again for your purchase. Enjoy!
## WARNINGS

### WARNING

1. The outdoor cooking gas appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 0.5 psi (3.5 kPa).

2. The outdoor cooking gas appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.5 kPa).

### STATE OF MASSACHUSETTS

1. Massachusetts requires all gas be installed using a plumber or gas fitter carrying the appropriate Massachusetts license.

2. All permanently-installed natural gas or propane installations require a “T” handle type manual gas valve be installed in the gas supply line to this appliance.

3. This does not apply to portable propane installations using a 20 pound cylinder.

### 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.

- This accessory 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 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.
IMPORTANT SAFETY PRECAUTIONS

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

1. **NEVER LEAVE THE GRILL ACCESSORY UNATTENDED WHILE COOKING.**
2. Ensure all tie-down wires have been removed from the burners.
3. Always use caution when operating the grill accessory 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 accessory racks or immediate surrounding metal surfaces with your bare hands while grilling.
6. Use an insulated glove or mitt when opening and operating the grill accessory.
7. The grill accessory covers must be fully removed or opened while lighting the grill accessory. Releasing fuel into a closed grill accessory before lighting will not make it light sooner or more efficiently. It will only risk explosion and personal injury or death. Never lean over hot grill accessory surface or look directly into the grill accessory 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 accessory racks or drip pans. This will alter the airflow or trap excessive heat in the control area and can melt knobs and ignition modules. Such damage is specifically excluded from your warranty.
10. Never use charcoal or any other solid fuel in the grill accessory.
11. Cooking excessively fatty meats and oils will cause flare ups. Internal fires or damage caused by them or by the grill accessory being left unattended while cooking are not covered under the terms and conditions of our warranty.
12. Never grill without a drip pan in place if your accessory utilizes a built-in drip pan. Always ensure the drip pan is pushed all the way to the back of the grill accessory. When not correctly in place, 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 accessory unless a leak check has been performed on all gas connections. (See INDEX: “Leak Testing” for further details.)
15. Never operate the grill accessory 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 and wait five (5) minutes before attempting to re-light.
# TABLE OF CONTENTS

<table>
<thead>
<tr>
<th>Section</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>A MESSAGE TO OUR CUSTOMERS</td>
<td>5</td>
</tr>
<tr>
<td>IMPORTANT SAFETY PRECAUTIONS</td>
<td>7</td>
</tr>
<tr>
<td>USING YOUR ACCESSORY</td>
<td>9</td>
</tr>
<tr>
<td>Accessories Covered in this Manual</td>
<td>9</td>
</tr>
<tr>
<td>LIGHTING INSTRUCTIONS FOR ALL ACCESSORIES</td>
<td>10</td>
</tr>
<tr>
<td>Safety Practices and Precautions</td>
<td>10</td>
</tr>
<tr>
<td>At Each New Season</td>
<td>10</td>
</tr>
<tr>
<td>Purging the Gas Lines</td>
<td>10</td>
</tr>
<tr>
<td>Match Lighting</td>
<td>11</td>
</tr>
<tr>
<td>Low Heat Flame Adjustment</td>
<td>11</td>
</tr>
<tr>
<td>CONTACTING LYNX CUSTOMER CARE</td>
<td>12</td>
</tr>
<tr>
<td>BEFORE YOU START</td>
<td>13</td>
</tr>
<tr>
<td>If Shipment Arrives Damaged</td>
<td>13</td>
</tr>
<tr>
<td>Important Notes</td>
<td>13</td>
</tr>
<tr>
<td>Where’s the Wind?</td>
<td>13</td>
</tr>
<tr>
<td>How Long is Your Run?</td>
<td>13</td>
</tr>
<tr>
<td>Are You “On-the-Level”?</td>
<td>13</td>
</tr>
<tr>
<td>Built-in Installations</td>
<td>14</td>
</tr>
<tr>
<td>Clearance to Combustible Materials</td>
<td>14</td>
</tr>
<tr>
<td>GAS &amp; ELECTRIC CONNECTIONS</td>
<td>15</td>
</tr>
<tr>
<td>Gas Plumbing</td>
<td>15</td>
</tr>
<tr>
<td>Natural Gas</td>
<td>15</td>
</tr>
<tr>
<td>LP Gas</td>
<td>16</td>
</tr>
<tr>
<td>Converting for Fuel Type</td>
<td>16</td>
</tr>
<tr>
<td>LP Connections</td>
<td>16</td>
</tr>
<tr>
<td>Propane Hook Up</td>
<td>17</td>
</tr>
<tr>
<td>Natural Gas Hook Up</td>
<td>17</td>
</tr>
<tr>
<td>Maximum Runs for all appliances on supply line</td>
<td>17</td>
</tr>
<tr>
<td>Electrical Connections</td>
<td>18</td>
</tr>
<tr>
<td>Optional Electrical Kits</td>
<td>18</td>
</tr>
<tr>
<td>Connecting the Wiring</td>
<td>18</td>
</tr>
<tr>
<td>TESTING THE INSTALLATION</td>
<td>19</td>
</tr>
<tr>
<td>Leak Testing</td>
<td>19</td>
</tr>
<tr>
<td>Fixing a Gas Leak</td>
<td>19</td>
</tr>
<tr>
<td>SIDE BURNER SCHEMATICS</td>
<td>20</td>
</tr>
<tr>
<td>CUT-OUT DIMENSIONS FOR BUILT-IN GRILLS &amp; ACCESSORIES</td>
<td>22</td>
</tr>
<tr>
<td>LYNX LIMITED WARRANTY</td>
<td>23</td>
</tr>
<tr>
<td>SIDE BURNER EXPLODED PARTS VIEW</td>
<td>24</td>
</tr>
<tr>
<td>LSB501</td>
<td>24</td>
</tr>
<tr>
<td>LSB502</td>
<td>25</td>
</tr>
<tr>
<td>SIDE BURNER EXPLODED PARTS VIEW PARTS LIST</td>
<td>26</td>
</tr>
<tr>
<td>INDEX</td>
<td>27</td>
</tr>
</tbody>
</table>
USING YOUR ACCESSORY

This manual covers several accessory appliances and optional accessories for those appliances.

ACCESSORIES COVERED IN THIS MANUAL

The LSB501 and LSB502 (Side Burner 1 & 2) feature either one or two 12,500 BTU/Hr burners for cooking smaller food items. The LSB501 and LSB502 are designed for installation in a non-combustible, built-in enclosure.

SINGLE SIDE BURNER
LSB501

DOUBLE SIDE BURNER
LSB502
SAFETY PRACTICES AND PRECAUTIONS

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.

Ensure that burner ties and all packing materials are removed before lighting any new accessory.

AT EACH NEW SEASON

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

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

Also, check all hoses and fittings for damage, abrasion, wear and tear and repair, if necessary, before turning the gas on.

The 4/11 gas pressure regulator, Lynx part number 30781 supplied with the unit must be used for natural gas, or LP supplied from a bulk storage system. The regulator is factory preset, and convertible for either natural or LP gas. (See INDEX: “Converting for Fuel Type” for further details.)

If connection to a Type 1, 20 lb LP cylinder is required, a LP gas pressure regulator and hose assembly is required and it must be the type specified by Lynx. (See INDEX: “Contacting Lynx”.) When a LP gas pressure regulator and hose assembly is used, the 4/11 regulator must be removed to prevent over-regulation.

Leak check all connections with a soap and water solution before operating the burners. Turn all knobs to OFF and SLOWLY turn on the gas supply valve. (See INDEX: “Leak Testing” for further details.)

Do not use any grill or side burner if you smell gas.

LIGHTING INSTRUCTIONS

1. Remove burner cover completely. Do not attempt to light any burner with the cover in place
2. Ensure all knobs are in the OFF position. Test the ignition system by pressing in the burner control knob and looking and listening for the clicking sound of the igniter. If no spark is visible and no clicking sound is heard, proceed with match-lighting or refer to the trouble shooting section.
3. Turn on the main gas supply and purge if needed.
4. Push in and turn the burner control knob to the LITE position and hold for 5 seconds.
5. If burner does not light, turn knob to OFF, wait 5 minutes to allow gas to dissipate and repeat step 4 above

PURGING THE GAS LINES

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

1. Make sure all grill controls are in the “OFF” position.
2. Slowly turn on the main gas supply.
3. Push in the control knob for the burner furthest from the fuel source. Using the burner furthest from the fuel source will completely purge the lines. It will take several seconds for the burner to light.
4. Hold the knob ON for about 20 seconds to allow the air in the system to purge and the burner to light
5. Wait at least 5 minutes after shutting off the control before attempting to light the burners.
MATCH LIGHTING

Using a paper match or a utility lighter, hold a flame over the burner ports while you push and turn the control knob of the corresponding burner to the “lite” position. Keep your face as far away from the burner as possible.

If the burner does not light in 5 seconds, turn the knob off and wait 5 minutes before attempting again.

Read the ‘User Manual/Installation Instructions’ carefully and completely before using your accessory to reduce the risk of fire, burn hazard or other injury.

LOW HEAT FLAME ADJUSTMENT

The burners on your Lynx accessory 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.

To adjust the burner for low setting:

1. Make sure the grill accessory is cool.
2. Remove the grates so that you can see the flame while adjusting the burner.
3. Light the burner and set it to “LOW”. (all the way counter-clockwise).
4. Pull off the control knob.
5. While holding the valve shaft with pliers, insert a thin flat-blade screwdriver into the shaft and, while watching the flame, adjust it to a minimum stable setting.

Use a small screwdriver for low setting burner adjustment.
CONTACTING LYNX CUSTOMER CARE

Before calling Lynx Customer Care, please make sure you have the following information:

• Model number
• Date of purchase
• Proof of purchase by the original owner
• Serial number

The serial number can be located on the rating plate which is located either on the underside of the drip tray, on the heat shield behind the front panel.

For warranty service, contact the Lynx Customer Care Department for an authorized service agent near you at:

(888) 289-5969
www.lynxgrills.com

Your satisfaction is of the utmost importance to us. If a problem cannot be resolved to your satisfaction, please write, fax or email us:

Lynx Professional Grills
5895 Rickenbacker
Commerce, CA 90040

Lynx Customer Care: (888) 289-5969
Tel: (323) 838-1770
Fax: (323) 838-1778
www.lynxgrills.com

Contact Lynx for replacement parts. Parts are shipped F.O.B. Commerce, CA.
BEFORE YOU START

**WARNING**

- Never install this product into a combustible enclosure. Doing so could result in fire, property damage and personal injury.
- Never locate the accessory under a roof or overhang, in a building, garage, shed or other such enclosed area.
- Always maintain the required clearances from combustibles as detailed. Accessories are designed for outdoor use only. Never use in a garage, building, shed, breezeway, or other enclosed area. Do not use this equipment under any overhead 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, or 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 accessory is unpacked, notify the transportation company or carrier immediately and file a “concealed damage” claim with them. This should be done within (15) 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: “Contacting Lynx Customer Care” 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.

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

**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 accessory performance. (See INDEX: “Gas Supply Line Runs” for further details.)

**ARE YOU “ON-THE-LEVEL”?**

Proper leveling during installation is critical. An accessory 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 accessory both front-to-back and side-to-side.
BUILT-IN INSTALLATIONS

Lynx built-in accessories are intended for installation in a built-in enclosure constructed of non-combustible materials.

The accessory drops into the opening shown in the cutout detail drawing and hangs from its counter-top trim. A deck is not required to support it from the bottom.

Pay special attention to the provisions shown for gas line hook-up. (See INDEX: “Cut-out Dimensions for Built-in Grills & Accessories”.)

The enclosure should have ventilation holes to prevent gas build-up in the event of a leak. The deck ledges and counter should be flat and level. (Refer to ANSI Z21.58 Standard for Outdoor Cooking Gas Appliances, Section 1.7 Enclosures For Self Contained LP-Gas Supply Systems or local codes for additional information.)

The accessory may be powered directly from your Sedona grill’s transformer’s power supply. (See INDEX: “Electrical Connections”).

When a grill is not available or if the grill is not located close enough to the accessory a LASK Switch Kit is available from the manufacturer as an optional purchase.

CLEARANCE TO COMBUSTIBLE MATERIALS

Minimum clearance from the sides and back of the accessory to adjacent combustible construction below the top of unit are 12” from the sides and back.

Minimum clearance from sides and back of unit to adjacent combustible construction extending above the unit is 18” from the sides and back.

Do not use this appliance under overhead combustible surfaces.

Ne pas utiliser cet appareil sous une surface combustible.
WARNING

Never connect a gas line directly to the side burner. A pressure regulator must be installed on all gas equipment. All local codes require it and THE MANUFACTURER supplies the correct regulator with your accessory. Removing or failing to install the pressure regulator can result in fire and serious personal injury and will void the warranty.

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

The rating plate is located on the sheet metal body of the appliance.

Ensure that the gas supplied meets with the minimum pressure requirements.

Do not operate the accessory on any gas other than that for which the accessory has been set.

<table>
<thead>
<tr>
<th>Fuel</th>
<th>WC Max Inlet</th>
<th>WC Min Under Full Load</th>
</tr>
</thead>
<tbody>
<tr>
<td>Nat Gas</td>
<td>7 in</td>
<td>4 in</td>
</tr>
<tr>
<td>LP</td>
<td>14 in</td>
<td>10 in</td>
</tr>
</tbody>
</table>

Water Column Requirements

Both the regulator and the burner orifices have been factory preset for the type of gas specified on the rating plate.

Converting to a different type of gas requires a conversion kit which is available from the manufacturer, and must be installed by a qualified technician. (See INDEX: “Contacting Lynx”.)

All installation and all installation parts must conform to local codes with the National Electrical Code, ANSI/NFPA 70-1990 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

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

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 pipe less than 3/4” inside diameter or 1” outside diameter be used.

- Calculate the total BTU output of all equipment and refer to “INDEX: Gas Supply Line Runs” for allowable run distances. Failure to meet these minimum requirements may reduce performance of the accessory and any other appliances running on that supply line.

- Always keep supply line runs as short as possible. (See INDEX: “Gas Supply line runs”.)

- A gas shut-off valve must be installed in an easily accessible location by a qualified plumber.

- Keep any 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 put sealant on any male end of flare fittings.

It is recommended that any flexible pipe used be kept as short as possible. (See INDEX: “Gas Connections” for typical permanent hook up.)
LP GAS

The side burners that are factory preset for use with LP gas come equipped with a 4/11 regulator, Lynx part number 30781. The regulator is used for permanently plumbed, hard piped LP connections, such as those in line with a bulk cylinder. If connection to a Type 1, 20 lb LP cylinder is required a LP gas pressure regulator and hose assembly is required and must be the type specified by Lynx. (See INDEX: “Contacting Lynx”.)

When a LP gas pressure regulator and hose is used, the 4/11 regulator must be removed to prevent over-regulation.

CONVERTING FOR FUEL TYPE

After changing the orifices the service technician must make sure the correct regulator setting is used. If you are using the 4/11 convertible regulator, ensure that it is set for the correct fuel. The correct fuel type will be abbreviated at the end of the plunger. The service technician must remove the cap and check the plunger. If needed, pull the plunger from the cap, flip it over and re-attach it to the cap. Then re-attach the cap into the regulator and tighten with a 7/8 inch wrench.

Never connect an unregulated gas line to the grill accessory.

Never use a cylinder with a damaged valve.

A dented or rusty LP cylinder may be hazardous and should be avoided. If in doubt, have it checked by your LP supplier.

Always check for leaks after every LP cylinder change. (See INDEX: “Leak Testing” for further details.)

Always shut off the LP-gas supply at the cylinder when the accessory is not in use.

Cylinders must be stored outdoors in a well-ventilated area out of the reach of children. If your accessory is stored indoors, the LP cylinder must be stored outside.

Place a dust cap on the cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.

Mettre un bouchon antipoussière sur la sortie du robinet d’une bouteille qui n’est pas utilisée. Utiliser uniquement le type de bouchon antipoussière fourni avec le robinet de la bouteille. D’autres types de bouchons pourraient ne pas être étanches et permettre des fuites de propane.

LP CONNECTIONS

Make sure the LP cylinder valve is fully closed. It is possible for the valve to be open without releasing gas but, as soon as you start connecting the regulator, gas will leak from the connection.

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

When exchanging your cylinder for a refill, exchange only for a Type 1 20 lb. cylinder with an over-fill protection device.
**WARNING**

**COLD WEATHER WARNING: PROPANE**

Extremely cold temperatures may cause your burner to light inside the burner instead of outside. Once lit, if you hear a ‘whooshing’ sound, immediately turn the burner knob off to extinguish the flame and then immediately re-light the burner.

**MAXIMUM RUNS FOR ALL APPLIANCES ON SUPPLY LINE**

<table>
<thead>
<tr>
<th>Run Length 3/4&quot; Pipe (in feet)</th>
<th>Max BTU for all Appliances on line</th>
</tr>
</thead>
<tbody>
<tr>
<td>10</td>
<td>360,000</td>
</tr>
<tr>
<td>20</td>
<td>245,000</td>
</tr>
<tr>
<td>30</td>
<td>198,000</td>
</tr>
<tr>
<td>40</td>
<td>169,000</td>
</tr>
<tr>
<td>50</td>
<td>150,000</td>
</tr>
<tr>
<td>60</td>
<td>135,000</td>
</tr>
<tr>
<td>70</td>
<td>123,000</td>
</tr>
<tr>
<td>80</td>
<td>115,000</td>
</tr>
</tbody>
</table>

---

**LP GAS HOOK UP**

- HIGH PRESSURE FLEXIBLE HOSE & REGULATOR EXISTING ON GRILL
- 1/2" FIP X 3/8" MIP FLARE ELBOW OR 1/2" FIP X 3/8" MIP FLARE FITTING
- 1/2" CLOSE NIPPLE 1/2" TEE
- 1/2" CLOSE NIPPLE UNION (COUPLER)
- 1/2" MALE-FEMALE STREET ELBOW
- 1/2" MIP FITTING INCLUDED W/ HOSE

**NATURAL GAS/LP BULK-TANK HOOK UP**

- NG. QULTET SHUT-OFF VALVE
- REGULATOR - NG APPLICATIONS FOR HARD-PLOMBED LP HOOK-UPS, ORDER THIS P/N 30781 AND CONVERT TO LP
- 1/2" CLOSE NIPPLE 1/2" TEE
- 1/2" CLOSE NIPPLE UNION (COUPLER)
- 1/2" MALE-FEMALE STREET ELBOW
- 1/2" MIP FITTING INCLUDED W/ HOSE

**To GRILL**

- L500 SIDEBURNER

**To BBQ MANIFOLD**

- SIDE BURNT MANIFOLD

<table>
<thead>
<tr>
<th>Run Length 3/4&quot; Pipe (in feet)</th>
<th>Max BTU for all Appliances on line</th>
</tr>
</thead>
<tbody>
<tr>
<td>10</td>
<td>360,000</td>
</tr>
<tr>
<td>20</td>
<td>245,000</td>
</tr>
<tr>
<td>30</td>
<td>198,000</td>
</tr>
<tr>
<td>40</td>
<td>169,000</td>
</tr>
<tr>
<td>50</td>
<td>150,000</td>
</tr>
<tr>
<td>60</td>
<td>135,000</td>
</tr>
<tr>
<td>70</td>
<td>123,000</td>
</tr>
<tr>
<td>80</td>
<td>115,000</td>
</tr>
</tbody>
</table>
**ELECTRIC CONNECTIONS**

**OPTIONAL ELECTRICAL KITS**

In addition to the accessory burner kits, Lynx also manufactures 3 specialized electrical kits that you may purchase for your accessory, depending upon how it will be installed. Each electrical kit ships with an instructional sheet for assembly. Assembly instructions and schematics/drawings can also be found on our website at www.lynxgrills.com.

- **LASK Lynx Accessory Switch Kit**
  - This switch and transformer kit allows independent control of a Lynx accessory burner without connection to a grill. The kit contains a transformer and mounting bracket as well as a switch assembly with a mounting plate.

- **LPEK Lynx Power Extension Kit**
  - The Lynx Power Extension Kit provides 12 feet of additional wire between your Lynx Grill and accessory burner.

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

The GFI outlet features an internal breaker that reduces shock hazard. This type of outlet should be installed inside the enclosure by a qualified electrician.

The built-in side burners are designed for connection to an adjacent Lynx grill, 12-volt transformer during installation to provide power for lighting and ignition (See INDEX: “Side Burner Schematics”.) A Lynx LASK switch kit may be used if no grill is available for connection. The side burners use a standard 9-Volt battery as a back-up for the electronic ignition system only. To install or replace the battery, follow this procedure:

1. Locate the battery compartment
2. Using a small screwdriver, or a coin or similar object, pry open the battery compartment and pull out the holder
3. Remove the battery, and replace it with a fresh 9-volt battery being careful to install the battery with the terminals facing inward.
4. Insert the battery holder back into the battery compartment and snap it into place

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.

**CONNECTING THE WIRING**

The accessory electrical harnesses are designed to provide power for both ignition and lighting. While ignition is controlled at the accessory, lighting is controlled at the grill.

You can control lighting at the accessory by installing the Lynx Accessory Light Switch (LASK).

Disconnect the 4-pin connector on the grill and connect those plugs to the mating plugs on your accessory. (See INDEX: “Electrical Connections”)

Important note: If using multiple Lynx accessories with the Control Illumination/Blue LED’S, a connector for this purpose is built into the accessory’s wiring. This will allow you to use the light switch on your Lynx grill to actuate the power on more than one accessory.
TESTING THE INSTALLATION

Before turning the gas supply on, check for proper installation using the following test:

1. Plug the transformer back into the receptacle.
2. Push in the gas control knob on your accessory and watch the igniter spark.
3. Turn on the light switch on the grill. Both the grill and the grill accessory lights should operate together. This indicates a proper assembly.
4. Turn the gas on to all appliances.
5. Perform a leak test if you have not done so since plumbing the unit.
6. Check all burners for proper ignition. Refer to the Lighting Instructions for Side Burners.

FIXING A GAS LEAK

1. Shut off the gas supply
2. Turn all grill controls to the “ON” position to purge the grill of any gas build-up, then turn the controls back “OFF”.
3. Wash off the soapy solution with cold water and dry.
4. Tighten the loose joint, or replace the faulty part with manufacturer-recommended replacement parts.
5. DO NOT attempt to repair the LP cylinder valve if it is damaged. The only way to safely resolve a damaged cylinder is to REPLACE IT.
6. Repeat the leak test to ensure that no leaks are present.

LEAK TESTING

DANGER!

To prevent fire or explosion hazard, DO NOT smoke or allow any potential source of ignition (sparks, electrical arcing, etc) in the area while performing a leak test. Leak tests should be conducted outdoors only. Never conduct a leak test using fire or flame.

Leak Test Procedure:

1. Create a soapy solution of 1 part soap and 3 parts water.
2. Confirm that all control knobs are in the off position.
3. Turn on the fuel supply. For natural gas, turn the valve handle 1/4 turn to align with the gas flow.
4. For LP, turn the cylinder valve knob counter clockwise one full rotation.
5. Apply the soap solution generously by paint brush or squirt bottle on all connections and fittings.
6. If bubbles appear to “grow” on any of the connections, you have a gas leak. IMMEDIATELY turn off the gas supply.
SIDE BURNER SCHEMATICS

LSB501 SIDE BURNER

LSB502 SIDE BURNER
Note: Side burners may be rotated 90 degrees.

Note: For Natural Gas grills, the manufacturer recommends using 3/4" gas supply lines.

Measurements in inches.

COUNTERTOP NOTCH DETAIL

Only required if island countertop overhangs the face of the island

INSULATING JACKET

NOTE: Insulating jacket required for all grills installed into a combustible enclosure.

BUILT-IN GRILL

<table>
<thead>
<tr>
<th>Model</th>
<th>A</th>
<th>B</th>
<th>C</th>
</tr>
</thead>
<tbody>
<tr>
<td>L400</td>
<td>23.00</td>
<td>10.00</td>
<td>21.25</td>
</tr>
<tr>
<td>L500</td>
<td>29.00</td>
<td>10.00</td>
<td>21.25</td>
</tr>
<tr>
<td>L600</td>
<td>35.00</td>
<td>10.00</td>
<td>21.25</td>
</tr>
</tbody>
</table>

BUILT-IN GRILL W/ INSULATING JACKET

<table>
<thead>
<tr>
<th>Model</th>
<th>A</th>
<th>B</th>
<th>C</th>
</tr>
</thead>
<tbody>
<tr>
<td>LJ400</td>
<td>30.00</td>
<td>11.62</td>
<td>23.25</td>
</tr>
<tr>
<td>LJ500</td>
<td>36.00</td>
<td>11.62</td>
<td>23.25</td>
</tr>
<tr>
<td>LJ600</td>
<td>42.00</td>
<td>11.62</td>
<td>23.25</td>
</tr>
</tbody>
</table>

COMPLEMENTARY PRODUCTS

<table>
<thead>
<tr>
<th>Model</th>
<th>A</th>
<th>B</th>
<th>C</th>
</tr>
</thead>
<tbody>
<tr>
<td>LSBS01*</td>
<td>11.00</td>
<td>4.00</td>
<td>16.00</td>
</tr>
<tr>
<td>LSBS02*</td>
<td>21.00</td>
<td>4.00</td>
<td>16.00</td>
</tr>
<tr>
<td>LDR424</td>
<td>22.00</td>
<td>19.00</td>
<td>–</td>
</tr>
<tr>
<td>LDR530</td>
<td>28.25</td>
<td>19.00</td>
<td>–</td>
</tr>
<tr>
<td>LDR636</td>
<td>33.75</td>
<td>19.00</td>
<td>–</td>
</tr>
<tr>
<td>LSA530</td>
<td>28.25</td>
<td>19.00</td>
<td>20.00</td>
</tr>
<tr>
<td>LSA636</td>
<td>33.75</td>
<td>19.00</td>
<td>20.00</td>
</tr>
<tr>
<td>LUD517</td>
<td>17.25</td>
<td>12.75</td>
<td>20.00</td>
</tr>
<tr>
<td>L500REF</td>
<td>21.50</td>
<td>34.00</td>
<td>24.50</td>
</tr>
</tbody>
</table>

* When installing the LSB side burners over the refrigerator, the counter top must be at least 37-1/2" above the floor.

An enclosure for an LP-gas cylinder shall be ventilated by openings at both the upper and lower levels of the enclosure. The effectiveness of the opening(s) for purposes of ventilation shall be determined with the LP-gas supply cylinder in place. This shall be accompanied by one of the following:

a) One side of the enclosure shall be completely open; or
b) For an enclosure having four sides, a top and a bottom:
1. At least two ventilation openings shall be provided in the side walls of the enclosure, located within 5 in (127 mm) of the top of the enclosure, equally sized, spaced at a minimum of 90 degrees (1.57 rad), and unobstructed. The opening(s) shall have a total free area of not less than 1 in 2 lb (14.2 cm²/kg) of stored fuel capacity.
2. Ventilation opening(s) shall be provided at floor level of the enclosure and shall have a total free area of not less than 1/2 in²/lb (7.1 cm²/kg) of stored fuel capacity. If ventilation openings at floor level are in a side wall, there shall be at least two openings. The bottom of the openings shall be 1 in (25.4 mm) or less from the floor level and the upper edge no more than 5 in (127 mm) above the floor level. The openings shall be equally sized, spaced at a minimum of 90 degrees (1.57 rad) and unobstructed.
3. Every opening shall have minimum dimensions so as to permit the entrance of a 1/8 in (3.2 mm) diameter rod.
4. Ventilation openings in side walls shall not communicate directly with other enclosures of the outdoor cooking gas appliance.

Keep the ventilation openings of the cylinder enclosure free and clear from debris.
LYNX LIMITED WARRANTY

I. Limited Lifetime Warranty.

The stainless steel body housings and the ProSear™ burners* are warranted to be free from defects in material and workmanship when subjected to normal domestic use and service for the lifetime of the original purchaser. The tubular stainless steel main burners carry a limited 7 year warranty. This warranty excludes surface corrosion, scratches, and discoloration which may occur during regular use. This warranty is limited to the replacement of the defective parts, with the owner paying all other cost including labor. *Does not include the rotisserie infrared burner.

II. Limited Five-Year Warranty.

The structural integrity of the interior grill parts, exterior, and drip pans are warranted to be free from defects in material and workmanship, when subjected to normal domestic use and service, for a period of five years from the date of purchase. This warranty is limited to the replacement of the defective parts, with the owner paying all other cost including labor.

III. Limited One-Year Warranty.

All other grill components are warranted to be free from defects in material and workmanship for a period of one year from the original date of purchase. Lynx will replace or repair parts found to be defective at no cost to the original purchaser.

IV. 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 its grill products.
4. Warranty shall not apply and Lynx is not responsible for damage resulting from misuse, abuse, alteration of or tampering with the appliance, accident, hostile environment, flare-up fires, improper installation, or 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.

V. 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.
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.
7. Display models are generally 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 non warrantable; any missing components will be replaced at consumer’s expense; major handling damage to manifold, valve and ignition system will be serviced at consumer’s expense; all other warranty’s (standard warranty) will remain in effect.
8. The cost of a service call to diagnose trouble.
<table>
<thead>
<tr>
<th>ITEM NO.</th>
<th>MODEL</th>
<th>PART NUMBER</th>
<th>DESCRIPTION</th>
<th>QTY.</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>LSB501</td>
<td>N/A</td>
<td>PAN / BODY WELDMENT</td>
<td>1</td>
</tr>
<tr>
<td></td>
<td>LSB502</td>
<td>N/A</td>
<td>PAN / BODY WELDMENT</td>
<td>1</td>
</tr>
<tr>
<td>2</td>
<td>LSB501</td>
<td>33921</td>
<td>COVER</td>
<td>1</td>
</tr>
<tr>
<td></td>
<td>LSB502</td>
<td>33916</td>
<td>COVER</td>
<td>1</td>
</tr>
<tr>
<td>3</td>
<td>LSB501/2</td>
<td>33827</td>
<td>BATTERY/TRANSFORMER MTG BRACKET</td>
<td>1</td>
</tr>
<tr>
<td>4</td>
<td>LSB501/2</td>
<td>80693</td>
<td>MANIFOLD WELDMENT</td>
<td>1</td>
</tr>
<tr>
<td>5</td>
<td>LSB501</td>
<td>33952</td>
<td>ORIFICE, N.G.</td>
<td>1</td>
</tr>
<tr>
<td></td>
<td>LSB502</td>
<td>33952</td>
<td>ORIFICE, N.G.</td>
<td>2</td>
</tr>
<tr>
<td>6</td>
<td>LSB501</td>
<td>33945</td>
<td>ORIFICE, L.P.</td>
<td>1</td>
</tr>
<tr>
<td></td>
<td>LSB502</td>
<td>33945</td>
<td>ORIFICE, L.P.</td>
<td>2</td>
</tr>
<tr>
<td>7</td>
<td>LSB501</td>
<td>33946</td>
<td>CAP, INNER</td>
<td>1</td>
</tr>
<tr>
<td></td>
<td>LSB502</td>
<td>33946</td>
<td>CAP, INNER</td>
<td>2</td>
</tr>
<tr>
<td>8</td>
<td>LSB501</td>
<td>33947</td>
<td>CAP, OUTER</td>
<td>1</td>
</tr>
<tr>
<td></td>
<td>LSB502</td>
<td>33947</td>
<td>CAP, OUTER</td>
<td>2</td>
</tr>
<tr>
<td>9</td>
<td>LSB501</td>
<td>33948</td>
<td>PORT RING, BURNER</td>
<td>1</td>
</tr>
<tr>
<td></td>
<td>LSB502</td>
<td>33948</td>
<td>PORT RING, BURNER</td>
<td>2</td>
</tr>
<tr>
<td>10</td>
<td>LSB501</td>
<td>33949</td>
<td>BASE, BURNER</td>
<td>1</td>
</tr>
<tr>
<td></td>
<td>LSB502</td>
<td>33949</td>
<td>BASE, BURNER</td>
<td>2</td>
</tr>
<tr>
<td>11</td>
<td>LSB501</td>
<td>33950</td>
<td>IGNITOR, BURNER</td>
<td>1</td>
</tr>
<tr>
<td></td>
<td>LSB502</td>
<td>33950</td>
<td>IGNITOR, BURNER</td>
<td>2</td>
</tr>
<tr>
<td>12</td>
<td>LSB501</td>
<td>33955</td>
<td>WASHER, LARGE</td>
<td>1</td>
</tr>
<tr>
<td></td>
<td>LSB502</td>
<td>33955</td>
<td>WASHER, LARGE</td>
<td>2</td>
</tr>
<tr>
<td>13</td>
<td>LSB501</td>
<td>33340</td>
<td>VALVE, SIDE BURNER W/SPRING</td>
<td>1</td>
</tr>
<tr>
<td></td>
<td>LSB502</td>
<td>33340</td>
<td>VALVE, SIDE BURNER W/SPRING</td>
<td>2</td>
</tr>
<tr>
<td>14</td>
<td>LSB501</td>
<td>33922</td>
<td>BAR GRATE</td>
<td>1</td>
</tr>
<tr>
<td></td>
<td>LSB502</td>
<td>33866</td>
<td>BAR GRATE</td>
<td>1</td>
</tr>
<tr>
<td>15</td>
<td>LSB501/2</td>
<td>31162</td>
<td>SPARK MODULE</td>
<td>1</td>
</tr>
<tr>
<td>16</td>
<td>LSB501</td>
<td>33932</td>
<td>KNOB, BURNER</td>
<td>1</td>
</tr>
<tr>
<td></td>
<td>LSB502</td>
<td>33932</td>
<td>KNOB, BURNER</td>
<td>2</td>
</tr>
<tr>
<td>17</td>
<td>LSB501</td>
<td>10001</td>
<td>BEZEL</td>
<td>1</td>
</tr>
<tr>
<td></td>
<td>LSB502</td>
<td>10001</td>
<td>BEZEL</td>
<td>2</td>
</tr>
<tr>
<td>18</td>
<td>LSB501</td>
<td>31929</td>
<td>SCREW, #6-32 x 1/8” LG., S/S</td>
<td>2</td>
</tr>
<tr>
<td></td>
<td>LSB502</td>
<td>31929</td>
<td>SCREW, #6-32 x 1/8” LG., S/S</td>
<td>4</td>
</tr>
<tr>
<td>19</td>
<td>LSB501</td>
<td>34038</td>
<td>FITTING, ELBOW, VALVE TO TUBING</td>
<td>1</td>
</tr>
<tr>
<td></td>
<td>LSB502</td>
<td>34038</td>
<td>FITTING, ELBOW, VALVE TO TUBING</td>
<td>2</td>
</tr>
<tr>
<td>20</td>
<td>LSB501</td>
<td>34040</td>
<td>TUBING, FLEX W/ COMP. FITTINGS</td>
<td>1</td>
</tr>
<tr>
<td></td>
<td>LSB502</td>
<td>34040</td>
<td>TUBING, FLEX W/ COMP. FITTINGS</td>
<td>2</td>
</tr>
<tr>
<td>21</td>
<td>LSB501/2</td>
<td>31930</td>
<td>SCREW, 1/4-20 x 3/8” LG. HEX.</td>
<td>2</td>
</tr>
<tr>
<td>22</td>
<td>LSB501/2</td>
<td>14026</td>
<td>LOCK WASHER, 1/4 SPLIT</td>
<td>2</td>
</tr>
<tr>
<td>23</td>
<td>LSB501/2</td>
<td>14044</td>
<td>WASHER, 1-1/4” O.D., S/S</td>
<td>2</td>
</tr>
<tr>
<td>24</td>
<td>LSB501</td>
<td>34039</td>
<td>ADAPTER FITTING</td>
<td>1</td>
</tr>
<tr>
<td></td>
<td>LSB502</td>
<td>34039</td>
<td>ADAPTER FITTING</td>
<td>2</td>
</tr>
<tr>
<td>25</td>
<td>LSB501/2</td>
<td>30781</td>
<td>PRESSURE REGULATOR 4/11</td>
<td>1</td>
</tr>
<tr>
<td>-----</td>
<td>LSB501</td>
<td>70052</td>
<td>WIRE HARNESS, LED</td>
<td>1</td>
</tr>
<tr>
<td></td>
<td>LSB502</td>
<td>70053</td>
<td>WIRE HARNESS, LED</td>
<td>1</td>
</tr>
<tr>
<td>-----</td>
<td>LSB501</td>
<td>70121</td>
<td>WIRE HARNESS, IGNITION</td>
<td>1</td>
</tr>
<tr>
<td></td>
<td>LSB502</td>
<td>70067</td>
<td>WIRE HARNESS, IGNITION</td>
<td>1</td>
</tr>
<tr>
<td>-----</td>
<td>LSB501/2</td>
<td>70040</td>
<td>WIRE HARNESS, POWER</td>
<td>1</td>
</tr>
<tr>
<td>-----</td>
<td>LSB501</td>
<td>80694</td>
<td>MANIFOLD COMPLETE ASSY.</td>
<td>1</td>
</tr>
<tr>
<td></td>
<td>LSB502</td>
<td>80695</td>
<td>MANIFOLD COMPLETE ASSY.</td>
<td>1</td>
</tr>
<tr>
<td>-----</td>
<td>LSB501/2</td>
<td>31879</td>
<td>BATTERY HOLDER ASSY WITH DIODE</td>
<td>1</td>
</tr>
</tbody>
</table>
INDEX

A
Adjustment, Low Heat .................................................. 11

B
Built-in Cut-out Dimensions ........................................... 22

C
Code Requirements ....................................................... 13
Cold Weather Use .......................................................... 17
Connections:
Electrical ........................................................................ 18
Gas ............................................................................. 15
Optional Electrical Kits ................................................. 18
Contacting LYNX Customer Care ................................. 12
Converting Fuel Type .................................................... 16
Cut-out Dimensions for Built-in Grills & Accessories ............... 22

D
Damage, Shipment ....................................................... 13
Dimensions, Cut-out ..................................................... 22

E
Electrical Connections .................................................. 18
Exploded Parts View, Side Burners ...................................... 24, 25

G
Gas Connections ........................................................... 15
Gas Leaks, Testing for .................................................. 19
Gas Pressure Specs ....................................................... 15
Gas Requirements .......................................................... 15
Gas Supply Line Runs .................................................... 17
Gas to LP Conversion .................................................... 16
Grilling in Windy Conditions ........................................... 7

L
Leak testing ..................................................................... 19
Lighting the Burner ....................................................... 10
Lighting with a Match .................................................... 11
Locating Serial Number .................................................. 12
LP Conversion ............................................................... 16
LP to Gas Conversion .................................................... 16

M
Manual Lighting ............................................................. 11
Maximum Supply Line Runs ........................................... 17

N
Natural Gas Conversion ................................................ 16
Natural Gas Hookup ...................................................... 17

O
Optional Electrical Kits ................................................ 18

P
Parts List, Exploded View ............................................. 26
Propane Hook up .......................................................... 17
Purging the Gas Lines .................................................... 10

S
Side Burner Schematics ................................................. 20, 21
Serial Number, Location ................................................ 12
Service, Contacting Lynx ............................................... 12
Specifications:
Code Requirements ....................................................... 13
Gas Pressure ................................................................. 15
Natural Gas Hook Up .................................................... 17
Propane Hook Up .......................................................... 17
Supply Line Runs ........................................................... 17

T
Technical Support ......................................................... 12
Testing:
Leak Testing ................................................................. 19
The Installation ............................................................. 19

W
Warranty, Limited .......................................................... 23
Lynx Professional Grills
5859 Rickenbacker Rd.
Commerce, CA 90040
Lynx Customer Care: 888.289.5969
Fax: 323.838.1778
www.lynxgrills.com