LYNX PROFESSIONAL BUILT-IN GRILL SERIES

27" PROFESSIONAL FREESTANDING GRILL
TRIDENT™ AND CERAMIC WITH ROTISSERIE (L27TRF)

FOR A COMPLIMENTARY CUSTOM DESIGN FOR YOUR OUTDOOR KITCHEN, VISIT LYNXGRILLS.COM/DESIGN-CENTER

L27TRF PRODUCT OVERVIEW

- Cooking system: Ceramic Briquettes over Ceramic Burner and Trident™ Burner, 48000 BTUs
- Impressive Heat Distribution—resulting in even cooking
- Independent cooking zones—2 burners
- Precise power—one Trident™ infrared burner and one cast ceramic burner combining to provide up to 48,000 BTU
- Ample capacity—685 square inches of cooking surface (470 primary, 215 secondary)
- Slow-cooking excellence—with a dual-position rotisserie internally powered by a heavy-duty three-speed motor, and a rear infrared burner delivering up to 14,000 BTU
- Indulgent extra—premium smoker box included
- Beautiful illumination—backlit blue-lit control knobs
- Steady performance—heat-stabilizing design
- Reliable speed—Hot Surface Ignition system lights burners quickly and safely
- Perfect clarity—halogen grill surface light
- Quick visibility—temperature gauge
- Easy opening—Lynx Hood Assist
- Smooth movement—fluid rotation handle
- Premier platform—stainless steel grilling grates
- Steadfast durability—heavy-duty welded construction eliminates gaps where grease can collect
- Open options—available in Natural Gas and LP
Our unrelenting attention to detail and our passion for innovation have fostered the stunning features that define the Lynx Professional Series. These features begin with meticulous hand-crafted excellence, and they culminate in powerful capabilities that give you precision control.