LYNX PROFESSIONAL GRILL SERIES

36" PROFESSIONAL FREESTANDING GRILL
ALL TRIDENT™ BURNERS, FLAMETRAK™ AND ROTISSERIE (LF36ATRF)

Unprecedented safety—the FLAMETRAK™ system shuts off gas if the flame goes out
Ample capacity—935 square inches of cooking surface (640 primary, 295 secondary)
Beautiful illumination—blue-lit control knobs
Steady performance—heat-stabilizing design
Smooth opening—fluid rotation handle
Premier platform—stainless steel grilling grates
Steadfast durability—heavy-duty welded construction eliminates gaps where grease can collect
Precise power—three Trident™ Infrared Burners combining to provide up to 69,000 BTU
Proven dependability—reliable spark ignition system
Perfect clarity—dual halogen grill surface lights
Quick visibility—temperature gauge
Easy opening—Lynx Hood Assist
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

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

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TRIDENT™ INFRARED BURNER
SEAMLESS WELDED CONSTRUCTION
HEAT STABILIZING DESIGN
EXPANSIVE GRILLING SURFACE

ROTISERIE SYSTEM
SMOKER BOX
INTEGRATED ILLUMINATION
LYNX HOOD ASSIST

FOR MORE INFORMATION ON LYNX PROFESSIONAL PRODUCT FEATURES, PLEASE VISIT LYNXGRILLS.COM

For more information on Lynx Professional product features, please visit LynxGrills.com

The Flametrak™ safety system uses a sensor that can tell if a burner’s flame is out. The sensor tries to relight the burner, then shuts off the burner’s gas if there is no flame for 13 seconds. With a sensor on each burner, the Flametrak system helps provide grill safety whether a flame fails to ignite or a flame blows out.

NOTIFICATIONS
The Flametrak system tells grill users when it has taken action. The Flametrak indicator just above each burner knob lets grill users check the flame’s status at a glance, rather than having to open the grill and look for a flame beneath the grates.

THE SCIENCE BEHIND THE SAFETY
The Flametrak system is based on flame rectification. Flame rectification is the effect where electrical current changes from alternating current (AC) to direct current (DC) as it passes through a flame. If the current does not change to DC, then the Flametrak switch knows the flame is out—and it relights or shuts off the gas. Flame rectification is proven technology that many water heaters and other devices use to confirm the presence of a flame.

THE LYNX ALL TRIDENT™ GRILL
The Lynx All Trident™ Grill is the first grill to feature the Flametrak safety system. It sets the industry standard in performance and safety. The Flametrak safety system is patent pending.