MAKE THE MOST OF YOUR

LYNX
PROFESSIONAL GRILLS

SIDE BURNER / POWER BURNER ACCESSORY

CARE & USE/INSTALLATION

WARNINGS

- 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 unprotected 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.
- 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.

THIS MANUAL MUST REMAIN WITH THE PRODUCT OWNER FOR FUTURE REFERENCE

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

ETL LISTED

To obtain replacement parts or service contact:
Lynx Grills, Inc.
62201 Hwy 82 West
Greenwood, MS 38930
888-289-5969

WARNINGS

WARNING

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

Fire
Burn hazard, personal injury or property damage
Ruined steaks or other unpleasant cooking experiences
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:

Shut off all gas supply lines to the grill accessory
Extinguish any open flames.
If odor continues, keep everyone away from the unit and immediately call your gas supplier or your fire department.

DANGER

S'IL Y A UNE ODEUR DE GAZ:

Coupex l'admision de gaz de l'appariel.
Éteindre toute flamme nue.
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

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

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 1.662005.

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USING YOUR LYNX ACCESSORY

This manual covers several Lynx accessory appliances and optional accessories for those appliances. Except where noted, the assembly, installation and use of these Lynx accessories is identical.

ACCESSORIES COVERED IN THIS MANUAL

POWER BURNER
MODEL LBP
The Lynx Power Burner is a dual-ring commercial style burner with a range of 3,000 to 47,000 BTU's.

PREP CENTER
MODEL LSB2PC-1
The LSB2PC-1 Prep Center Features two 15,000 BTU burners and an integral bamboo cutting board for food prep.

SIDE BURNER 1 & 2
MODELS LSB1-3 & LSB2-2
The LSB1-3 & LSB2-2 (Lynx Side Burner 1 & 2) features either one or two 15,000 BTU burners for cooking smaller food items. The LSB 1-3 and LSB2-2 are designed for installation in a non-combustible, built-in enclosure.

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 unprotected 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, B 149.2, in Canada.

IF SHIPMENT ARRIVED 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: "Obtaining Service from Lynx" for further details.)

IMPORANT NOTES

WHERE'S THE WIND?

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

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

Built-in 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.

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

BUILT-IN INSTALLATION

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")

Installation provisions may be made for the Power Burner installation. The Power Burner cooking height may be reduced to better accommodate large cooking pots. Clearances to combustible material must be maintained as outlined below. No combustible material shall be used in the construction of a counter top using a recessed application.

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.

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 (217 mm) of the top of the enclosure, equally sized, placed on two adjacent sides, and unobstructed. The opening(s) shall have a total free area of not less than 10 square inches for each 20lb cylinder tank stored.

2. Ventilation opening(s) shall be provided at floor level of the enclosure and shall have a total free area of not less than 10 square inches for each 20lb cylinder tank. 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, placed on two adjacent sides 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.

CLEARANCE TO COMBUSTIBLE MATERIALS

Minimum clearance from the sides and back of the accessory to adjacent combustible construction below the countertop is 12" from the sides and back.

Degagement minimal entre /es parois laterales et l'arriere de l'appariel et la construction combustible au-dessous du panneau superieur de l'appareil (30 cm a partir des parois laterales et 30 cm a partir de l'arriere).

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

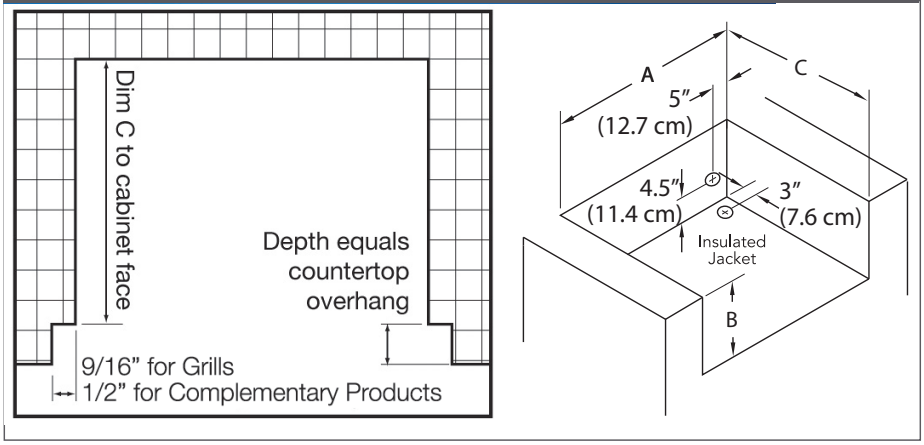
Degagement horizontal minimal entre /es parois laterales et l'arriere de l'appariel et la construction verticale combustible au-dessus de l'appareil (45.7 cm a partir des parois laterales et 45.7 cm a partir de l'arriere).

Do not use this appliance under unprotected overhead combustible surfaces.

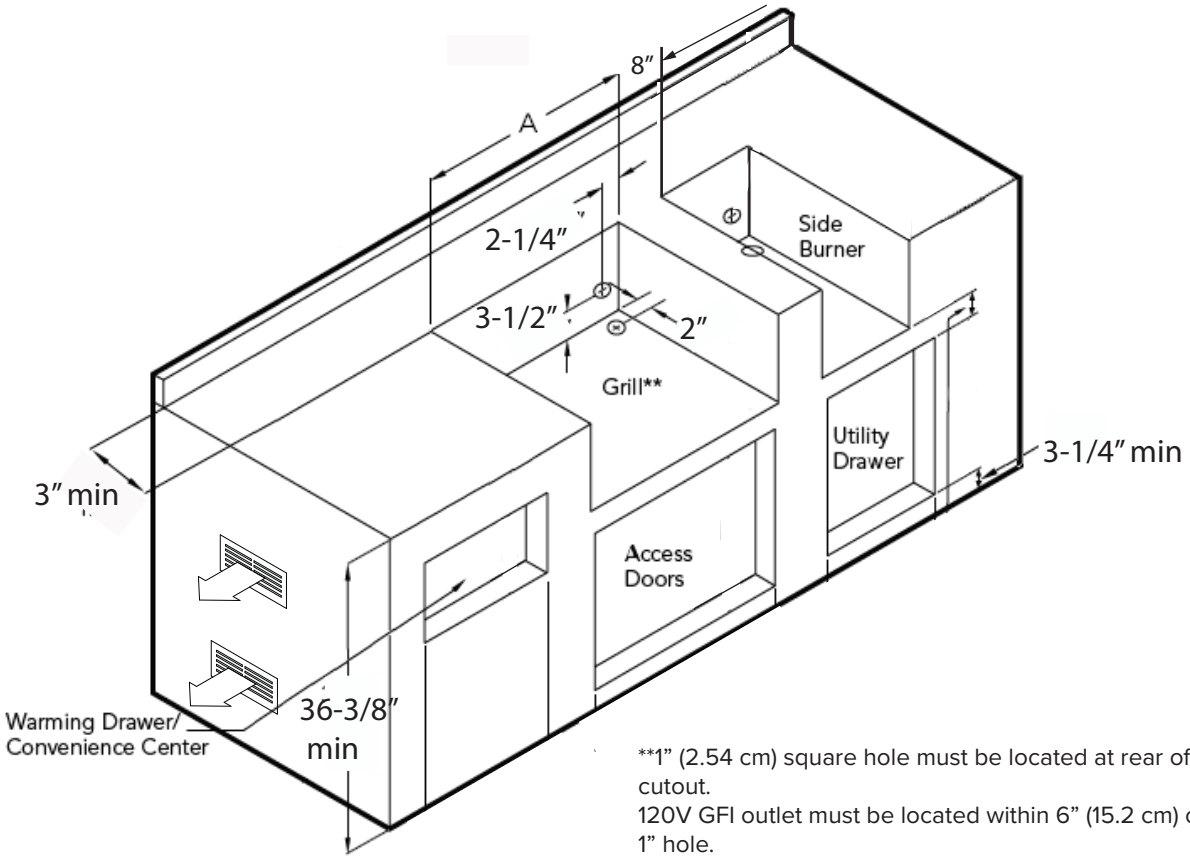
Ne pas utiliser cet appareil sous une surface combustible non protegee.

SPECIFICATIONS & INSTALLATION

COUNTER TOP NOTCH DETAIL
Only required if island counter top overhangs the face of the island



MODEL	A	B	C
LSB1-3	12.13 (30.8cm)	10.63 (27cm)	12.50 (31.7cm)
LSB2-2	12.13 (30.8cm)	10.63 (27cm)	24.50 (62.2cm)
LSB2PC-1	24.25 (61.6cm)	10.63 (27cm)	24.50 (62.2cm)
LPB	19.00 (48.3cm)	10.63 (27cm)	22.00 (55.9cm)



**1" (2.54 cm) square hole must be located at rear of grill cutout.
120V GFI outlet must be located within 6" (15.2 cm) of the 1" hole.

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

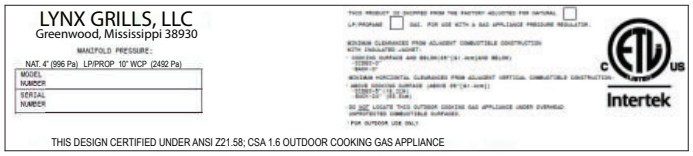
GAS CONNECTIONS

GAS PLUMBING

WARNING

Never connect a gas line directly to the accessory. A pressure regulator must be installed on all gas equipment. The gas line can be teed off the regulator from the gas grill. If the accessory is not teed off the grill, it will require a regulator. 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 heat shield behind the front panel.

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.

Fuel	WC Max Inlet	WC Min Under Full Load
Nat Gas	7 in	4 in
LP	14 in	11 in

WATER COLUMN REQUIREMENTS

Both the regulator (LPB models only) and the manifold orifices have been tuned for the type of gas specified on the rating plate.

Converting to a different type of gas requires a conversion kit which is purchased separately and must be installed by a qualified technician.

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

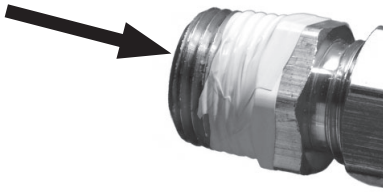
Lynx recommends that only qualified professionals perform the required plumbing on this product.

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.

Everything after the shut off valve has to be ½" inside diameter. Before the shut off valve is ¾" inside diameter and might have to go to a bigger gas line, depending on the length of the gas installation and BTU's needed.

- Calculate the total BTU output of all equipment and refer to the maximum runs for appliances. Failure to meet these 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. Refer to the maximum runs for appliances
- 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.

Keep last two threads clean



For built-in installations, it is recommended that any flexible pipe used be kept as short as possible.

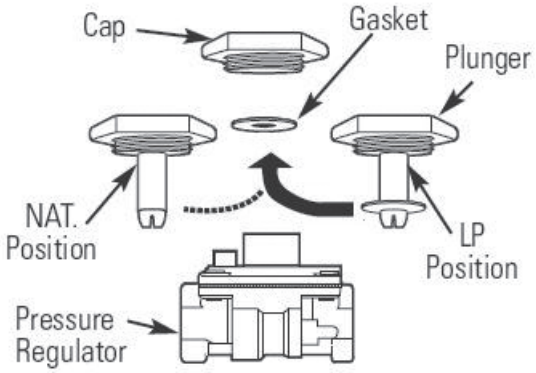
GAS CONNECTIONS (con't)

LP GAS

LP cylinder with type 1 valve connection

If the accessory is not teed off the grill, it will require a regulator either for the LP cylinder or permanently plumbed LP connections, such as those in line with a bulk cylinder.

When using the 4/11 regulator you must ensure that it is set for the proper fuel type. This is done by removing the regulator cap and gasket and looking at the bottom of the plunger to see what fuel type is visible. This is the regulator fuel setting. NAT is for natural gas and LP is for propane gas. The LP setting can be further identified by the large diameter disk on the bottom of the plunger. To change from one gas to the other simply push the plunger to the side to snap it out of the cap, turn the plunger so it reads the desired gas type on the bottom, and push the plunger until it snaps back into place in the cap then replace the cap into the regulator.



When exchanging your cylinder for a refill, exchange only for a Type 1 2016 cylinder with an over-fill protection device.

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.

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.

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.

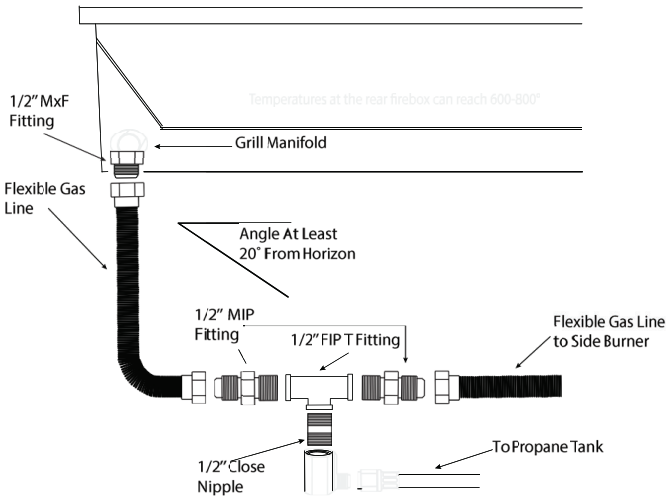
To disconnect the coupler, first make sure the main cylinder valve is turned off. Grasp the coupler and turn counter clockwise. Always leak-test the connection after refilling or exchanging LP cylinders.

GAS CONVERSION KITS

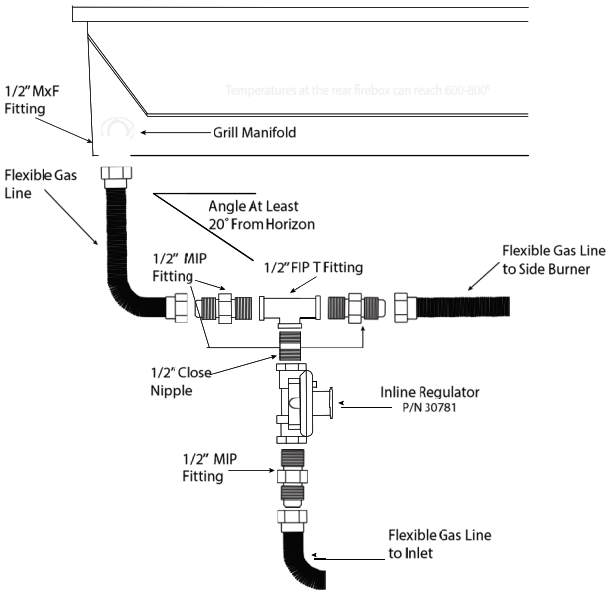
Gas conversion kits are available from Lynx Grills to allow the burner accessory to operate on either Natural Gas or LPG. These kits should be installed by a qualified technician.

SUGGESTED GAS CONNECTIONS TO A LYNX GRILL

PROPANE



NATURAL



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	
Run Length 3/4" Pipe (in feet)	Max BTU for all Appliances on line
10	360,000
20	245,000
30	198,000
40	169,000
50	150,000
60	135,000
70	123,000
80	115,000

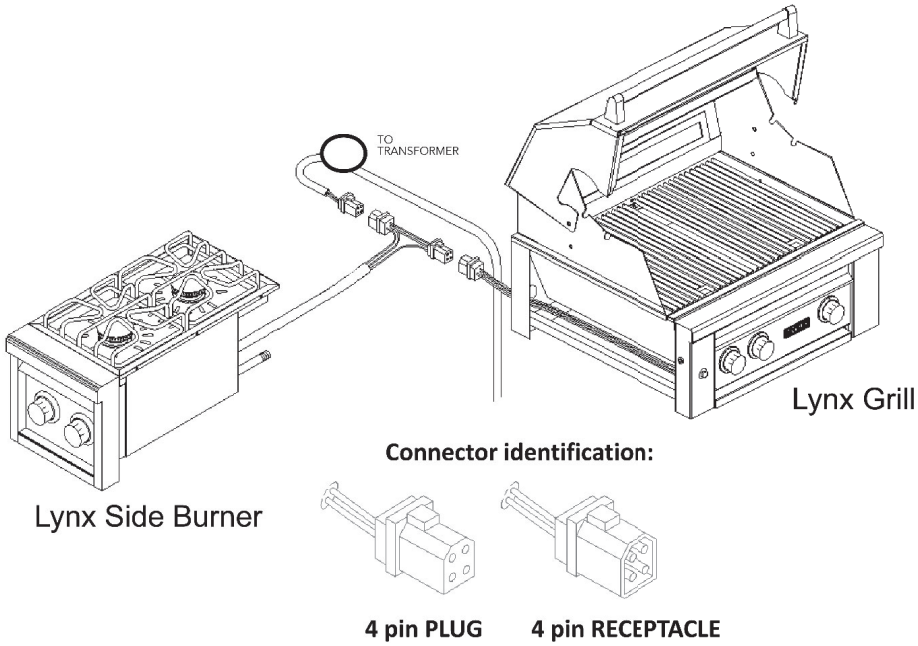
MODEL-SPECIFIC BTU OUTPUTS

MODEL	INNER BURNER	OUTER BURNER	OPEN TOP BURNER	TOTAL INPUT
LPB	13,000	34,000		47,000 BTU/Hr
LSB2PC			2 @ 15,000	30,000 BTU/Hr
LSB1-3			1 @ 15,000	15,000 BTU/Hr
LSB2-2			2 @ 15,000	30,000 BTU/Hr

ELECTRIC CONNECTIONS

Each accessory includes 6 feet of wiring (coiled inside the back of the accessory) to connect the accessory to a Lynx grill. Additionally, Lynx manufactures 2 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.

The grill accessory does not come with its own power source. It may be powered directly from your Lynx Grill.
When a Lynx grill is not available or if the grill is not located close enough to the accessory a Lynx LASK (Lynx Accessory Switch Kit) is available as an optional purchase.



OPTIONAL ELECTRICAL KITS

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	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 by a qualified electrician either inside the island enclosure for built-in units, or near the location where a free-standing unit will be used.

For built-in accessories, the supplied 12V transformer is connected to the accessory during installation.
If the electrical system fails to operate, a connection may have come loose in shipping or the GFI may have tripped, requiring a reset.

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 wiring. This will allow you to use the light switch on your Lynx grill to actuate the power on more than one accessory.

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.

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.

IMPORTANT SAFETY PRECAUTIONS

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

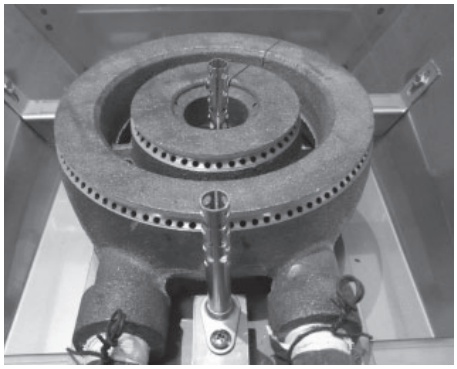
1. NEVER LEAVE THE GRILL ACCESSORY UNATTENDED WHILE COOKING.
2. Ensure all tie-down wires have been removed from the burners, and any burner caps have been removed from the box inside the accessory.
3. Always use caution when operating the grill accessory in a windy area. (See INDEX: "Where's the Wind" 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 cook 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.

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, allowing the igniter to heat up.
4. Turn the knob to the "LITE" position.
5. After ignition set the knob to the desired setting.

USING THE POWER BURNER (LPB)

The Lynx Power Burner incorporates a cast brass, dual ring, burner. Each ring can be independently operated for maximum heat control. Used together they can generate up to 47,000 BTU's.



The knob on the left controls the outer burner ring and the knob on the right controls the inner burner ring.
The Hot Surface ignition system provides reliable ignition.

The Hot Surface ignition system provides reliable ignition.

The main grate can easily handle oversized stock pots and removing the center grate accommodates a commercial style round-bottom wok base (12 inch minimum).

The Lynx Power Burner also features a fully extendable stainless steel drip pan.

SMELL OF GAS WHILE COOKING

WARNING

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

- Perform a leak test (See INDEX: "Leak Testing" for further details.)
- Check for blockages.

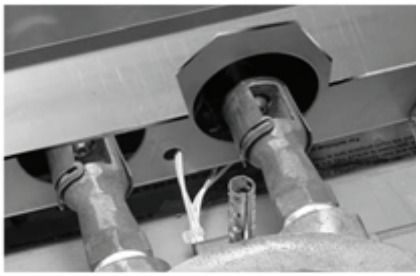
YELLOW FLAMES

A yellow flame on the main burners indicates a lack of air. But, if the air around the grill is dusty or if heavy grease is present, some orange tips on the burner flame are normal.

ADJUST THE AIR SHUTTER

ONLY DO THIS WHEN THE ACCESSORY HAS COOLED DOWN COMPLETELY! Make sure all grill controls are in the "OFF" position.

1. Remove the cooking grates.
2. Reach under the drip guard and rotate the air shutters to adjust.



3. Ensure that the burner is seated correctly on the frame, with the brass peg seated inside the positioning hole.
4. Re-light and check the flame.

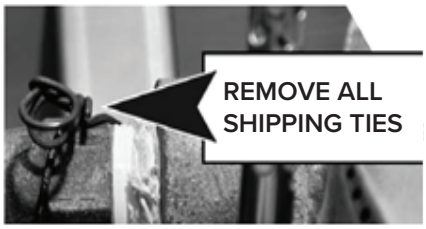
LIGHTING INSTRUCTIONS

SAFETY PRACTICES AND PRECAUTIONS

WARNING

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

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.

For LPB models, replacement pressure regulators and hose assemblies, must be the type specified by Lynx. The pressure regulator and hose assembly supplied with the unit must be used. If the unit is LP, screw the regulator into the tank and leak check the hose and regulator connections with a soap and water solution before operating the burner. Turn all knobs to OFF then SLOWLY turn on the gas supply valve. Do not use any grill accessory if you smell gas.

PURGING THE GAS LINES

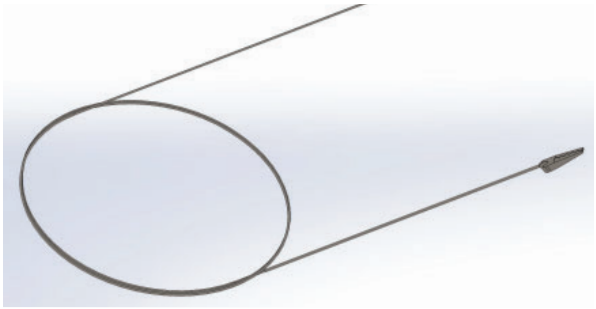
You should purge the gas line of air before attempting to light the grill accessory.

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

If a burner fails to light after several attempts, it can be match lit. If you've just attempted to light the burner with the igniter, allow 5 minutes for any accumulated gas to dissipate before match lighting.

Make sure all knobs are in the OFF position. Keep your face as far away from the burner as possible. Side burners can be lit by passing a lit match over the port of the burner. The power burner requires the use of a lighting rod with a lit match which is located in the drip tray.



While holding the lit match next to the burner port, push and turn the control knob of the burner to 'Lite". If the burner does not light in 4 seconds, turn the knob off and wait 5 minutes before attempting again.

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" or "MED" setting. It could be either too high or too low causing the flame to turn off.

To adjust the burner 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.

CLEANING YOUR ACCESSORY BURNER

STAINLESS STEEL

Our products are known for their attractive appearance. We achieve this by selecting only the finest grades of stainless steel and applying exacting workmanship.

In order to maintain this attractive appearance over the life of the grill it is important to take the following steps:

- After each use wipe down the exterior to remove grease and splatters.
- Be sure to follow the cleaning instructions for keeping the grates and burners clean and ready for use.
- Use a commercially available Stainless Steel cleaner to clean and polish the exterior surfaces.

Doing these things on a regular basis minimizes the amount of effort required.

Part of the appeal of the exterior is the fine grain finish. When removing stubborn stains:

- Do not use metallic abrasives and always rub in the direction of the grain.
- Some household cleaning products are not suitable for stainless steel; be sure to read the label before using on your Grill.
- Always use the mildest cleaning solution first, scrubbing in the direction of the grain. Specks of grease may gather in the grain of the stainless steel and bake on to the surface, giving the appearance of rust.

To remove these baked-on foods use a fine to medium grit non-metallic abrasive pad (Scotch Brite is good) in conjunction with a stainless steel cleaner.

- Solutions used for cleaning concrete and masonry can be very corrosive and will 'attack' stainless steel. Ensure your products are well protected before you allow the use of such chemicals near your grill.

SPECIAL NOTE FOR LOCATIONS NEAR POOLS AND COASTAL AREAS:

The 304 stainless steel material used in the construction of the unit is highly rust resistant, however, chlorine in the air from swimming pools or the salt from sea air may cause surface rust to appear and even create some pitting if left on the product.

Here are a few tips to avoid this:

- Regularly wipe down the exterior surfaces with a damp cloth. (Micro fiber cloths perform very well).
- Allow the surfaces to dry before installing the cover. Do not cover a damp grill.
- For seasonal storage use the product referred to above, ensure the grill is dry and then cover and secure the cover to minimize the amount of damp air getting to the surfaces.

After your first use certain areas may discolor from the intense heat given off by the burners - this is normal and cannot be cleaned off.

For light and heavy food stains there are many different stainless steel cleaners available.

DRIP TRAY

The drip tray should be cleaned after each use. After the grill is completely cool, remove the drip tray by pulling it out until it stops, then lifting the front edge until the drip tray comes free.

Clean it with hot soapy water or an oven-style cleaning product and re-install. When using an oven-style cleaning product be sure to carefully follow the manufacturer's instructions. Many of these cleaners are toxic and can damage the stainless steel finish if not used properly.

Also, check the tray after rain. If you've left the grill uncovered, you may need to remove the drip tray drain plug to drain the water from the tray. The drain plug can be removed with a flat-head screwdriver.

PAINTED PARTS

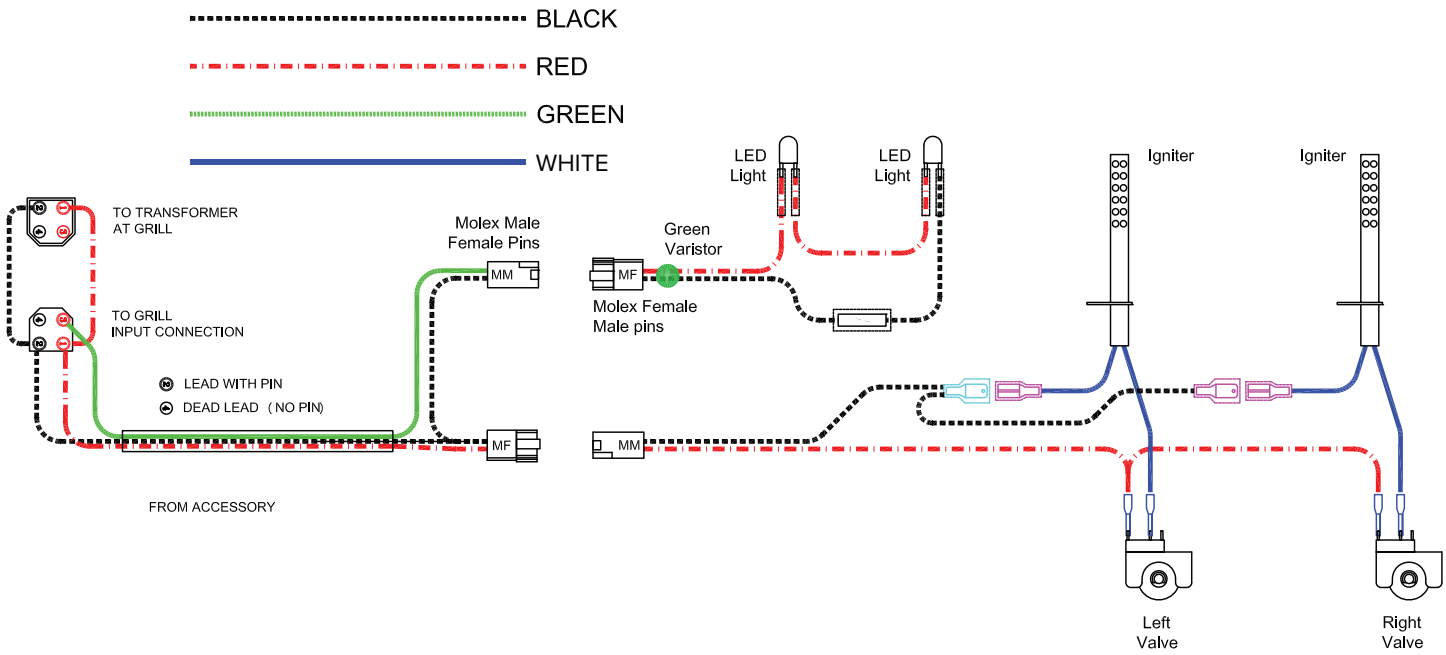
Wash with warm soapy water. DO NOT use steel wool, abrasive cleaners, ammonia, or cleaners containing acid. This may damage the finish.

WARNING

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

NEVER USE GRILL WITHOUT DRIP TRAY PROPERLY INSTALLED.

SCHEMATIC



CONTACTING CUSTOMER CARE

If service is required, call your authorized service agency.

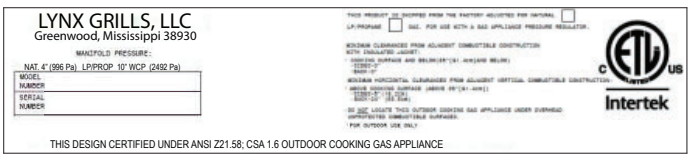
Have the following information readily available.

- Model number
- Serial number
- Date purchased
- Name of dealer from whom purchased

Clearly describe the problem that you are having. If you are unable to obtain the name of an authorized service agency, or if you continue to have service problems, contact LYNX Grills, Inc at 1-888-289-5969 or write to:

Lynx Grills, Inc
62201 Hwy 8 W
Greenwood, MS 38930

Record the following information indicated below. You will need it if service is ever required. The serial number and model number can be located either on the underside of the drip tray (if you have one), on the heat shield behind the front panel, or on the inside left panel wall.



Record the information indicated below. You will need it if service is ever required.

Model number _____

Serial number _____

Date of purchase _____

Date installed _____

Dealer's name _____

Dealer's Address _____

_____

If service requires installation of parts, use only authorized parts to ensure protection under the warranty.

KEEP THIS MANUAL FOR FUTURE REFERENCE.

Lynx Grills, Inc
62201 Hwy 82 West
Greenwood, Mississippi 38930 USA
888-289-5969
www.lynxgrills.com

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