

MAKE THE MOST OF YOUR



PROFESSIONAL GRILLS



SIDE BURNER ACCESSORY  
CARE & USE/INSTALLATION

---

## 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!



**WARNING** 

READ THIS MANUAL CAREFULLY and completely before using your grill accessory 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 accessory.
- 2) Extinguish any open flames.
- 3) Carefully open lid. Remember, it may be extremely hot!
- 4) If odor continues, keep everyone away from the grill accessory 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.
- 4) Si l'odeur persiste, éloignez-vous de l'appareil et appelez immédiatement le fournisseur de gaz ou le service d'incendie.

**WARNING** 

- ▶ DO NOT store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- ▶ An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

**WARNING** 

- ▶ 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** 

- ▶ The burning of gas cooking fuel generates some by-products which are on the list of substances which are known by the State of California to cause cancer or reproductive harm.
- ▶ California law requires businesses to warn customers of potential exposure to such substances. To minimize exposure to the substances, always operate this unit according to the use and care instructions found in this manual. Be certain to provide adequate ventilation when cooking.
- ▶ 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.



PROFESSIONAL GRILLS

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 L.P. 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
- ▶ 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 Z21.58-2007/CSA 1.6-2007 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**

**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

<b>A MESSAGE TO OUR CUSTOMERS...</b>	2
<b>IMPORTANT SAFETY PRECAUTIONS</b>	6
<b><i>USING YOUR LYNX ACCESSORY</i></b>	8
<b>Accessories Covered in this Manual</b>	8
<b>Using The Pro-Sear™ Grill Extender (LPSGE)</b>	9
How to Sear	9
Safety Precautions	9
Yellow Flame or Gas Smell While Cooking	10
<b>Using The LYNX Power Burner (LPB)</b>	10
Safety Practices and Precautions:	11
At Each New Season	11
Purging the Gas Lines	11
Match Lighting	11
Low Heat Flame Adjustment	11
<b>Lighting Instructions for All Accessories</b>	11
<b>Determining when Your Lynx Appliance was Built</b>	13
<b>How To Obtain Service From Lynx</b>	13
<b><i>INSTALLING YOUR LYNX ACCESSORY</i></b>	14
<b>If Shipment Arrives Damaged</b>	15
<b>Important Notes</b>	15
Where's the Wind?	15
How Long is Your Run?	15
Are You "On-the-Level"?	15
<b>BEFORE YOU START</b>	15
Built-In Installations:	16
Clearance to Combustible Materials:	16
<b>GAS &amp; ELECTRIC CONNECTIONS</b>	17
<b>Gas Plumbing</b>	17
Natural Gas	17
LP Gas	18
Converting for Fuel Type	18
LP Connections	18
maximum Runs for all appliances on supply line	19
<b>Propane Hook Up</b>	19
<b>Natural Gas Hook Up</b>	19
Optional Electrical Kits	20
Connecting the Wiring	20
<b>Electrical Connections</b>	20
Leak Testing	21
Fixing a Gas Leak	21
<b>Testing the Installation</b>	21
<b>Schematics</b>	22
<b>Cut Out Dimensions for Built-In Grills &amp; Accessories</b>	23
<b>LYNX LIMITED WARRANTY</b>	24

---



---

## USING YOUR 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



The Lynx Power Burner (LPB) is a dual-ring burner that provides up to 47,000 BTU's of heat for truly professional-style wok cooking or for deep frying large items.

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



The LSB1-1 & LSB2-1 (Lynx Side Burner 1 & 2) features either one or two 15,000 BTU burners for cooking smaller food items.

The LPSGE-1 Pro-Sear™ Grill Extender is a 23,000 BTU Lynx Pro-Sear™ burner designed for use as either an add-on to your Lynx free-standing grill as a stand-alone built-in unit.



or

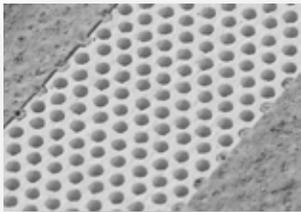
## USING THE PRO-SEAR™ GRILL EXTENDER (LPSGE)



Professional restaurant chefs have always relied on a different type of heat ... infrared heat ... to create

a higher searing temperature than what standard burners can achieve. So Lynx provides the Pro-Sear™ infrared burner.

Infrared burners work by focusing the gas flame through a ceramic element filled with tiny holes.



These holes focus the flame on the surface

of the element, creating an intense heat much higher than that of a standard brass burner. It allows you to sear your food more quickly while leaving the inside rare, if desired.

The Pro-Sear™ burner, with its advanced components, requires particular attention to lighting, usage and cleaning guidelines.

### PREHEATING THE Pro-Sear™ BURNER

Always preheat the entire Pro Sear grill before cooking to achieve consistent, successful results. (See INDEX: "Preheating" for further details.)

If the Pro Sear is already hot from cooking you should still pre-heat the Pro-Sear™ burner for 2-3 minutes, or until it glows red.

Never place food over a Pro-Sear™ burner before it is fully pre-heated because food particles and grease dripping onto a cold Pro-Sear™ burner can clog the tiny ports and damage the burner.

For the same reason you should minimize water spills on the Pro-Sear™ burner and should not use water to control flare-ups. Take special care to minimize dropping any liquids on the Pro-Sear™ burner while cleaning the cooking grates.

### HOW TO SEAR

Searing locks in flavor and juices while allowing the food's outer surface to absorb smoke and food-born aromas produced when drippings are vaporized by the burner.

The result is a restaurant-style finish ... crisp, flavorful outside with a tender, juicy inside.

### SAFETY PRECAUTIONS

Lynx accessory cooking grates are heavy duty. Dropping them on the Pro-Sear™ burner will damage the burner. Such damage is not covered by the product warranty and will cause a fire, burns or other personal injury.

### Pro-Sear™ CLEANING

It's easy to keep your Pro-Sear™ burner operating at peak performance. Just run it

on "HI" with the cover open for 5 minutes after each use to burn away any food particles or drippings.

Any ash accumulation on the burner surface can be removed with a light brush (like a paint brush) or vacuum ... BUT WAIT UNTIL THE BURNER IS COOL!

Be sure to put the protective screen back in place after cleaning. It will prevent damage to the ceramic element that could occur from falling food or other items.

The Pro-Sear™ burner features additional shipping materials to protect the ceramic element during transit.



Be sure you've removed everything

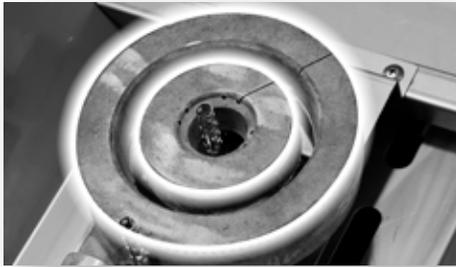
### COLD WEATHER WARNING: PROPANE



Extremely cold temperatures may cause your Pro-Sear™ 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.

## USING THE LYNX POWER BURNER (LPB)

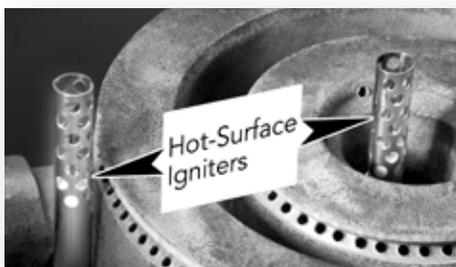
The Lynx Power Burner incorporates a cast brass, dual-ring, burner.



Each ring can be independently operated for maximum heat control. Used together they can generate up to 47,000 BTU's of heat for professional-style wok cooking or deep frying.



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 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



### **YELLOW FLAME OR GAS SMELL WHILE COOKING**

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

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!**

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 FOR ALL ACCESSORIES

### 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.

Replacement pressure regula-

tors 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.

Using the manual lighting rod, pass a lit match over the ports of the burner. The LYNX Power



Burner and Pro-Sear™ Grill Extender feature a lighting rod as shown above.

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.



PROFESSIONAL GRILLS

---

## 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 low setting:

- ▶ Make sure the grill accessory is cool.
- ▶ Remove the grates so that you can see the flame while adjusting the burner.
- ▶ Light the burner and set it to "LOW". (all the way counter-clockwise).
- ▶ Pull off the control knob.
- ▶ 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.



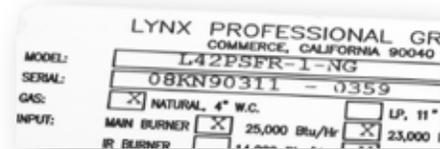
Use a small screwdriver for low-setting burner adjustment.

## HOW TO OBTAIN SERVICE FROM LYNX

Before calling for service, 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 sticker. You may have a sticker



on the back page of this manual. If not, you will find one 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.

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

- **(888) Buy-Lynx**
- **(888-289-5969).**
- [www.LynxGrills.com](http://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

Service: (888) Buy-Lynx (888-289-5969)

Tel: (323) 838-1770

Fax: (323) 838-1778

[www.lynxgrills.com](http://www.lynxgrills.com)

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



PROFESSIONAL GRILLS

# INSTALLING YOUR ACCESSORY

PROFESSIONAL GRILLS



## TABLE OF CONTENTS

<b><i>INSTALLING YOUR LYNX ACCESSORY</i></b> .....	14
<b>If Shipment Arrives Damaged</b> .....	15
<b>Important Notes</b> .....	15
Where's the Wind?.....	15
How Long is Your Run? .....	15
Are You "On-the-Level"?.....	15
<b>BEFORE YOU START</b> .....	15
Built-In Installations:.....	16
Clearance to Combustible Materials: .....	16
<b>GAS &amp; ELECTRIC CONNECTIONS</b> .....	17
<b>Gas Plumbing</b> .....	17
Natural Gas.....	17
LP Gas.....	18
Converting for Fuel Type .....	18
LP Connections .....	18
maximum Runs for all appliances on supply line.....	19
<b>Propane Hook Up</b> .....	19
<b>Natural Gas Hook Up</b> .....	19
Optional Electrical Kits .....	20
Connecting the Wiring .....	20
<b>Electrical Connections</b> .....	20
Leak Testing .....	21
Fixing a Gas Leak .....	21
<b>Testing the Installation</b> .....	21
<b>Schematics</b> .....	22
<b>Cut Out Dimensions for Built-In Grills &amp; Accessories</b> .....	23
<b>LYNX LIMITED WARRANTY</b> .....	24

## 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: "Obtaining Service from Lynx" 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.

If you have 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.



PROFESSIONAL GRILLS

---

### **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 (See INDEX: "Gas Requirements") 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.

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 Enclosures For Self Contained LP-Gas Supply Systems or local codes for additional information)

The grill accessory may be powered from either a 120 volt, 60 hertz, 15 amp GFI certified outlet installed by a qualified electrician OR it may be powered directly from your Lynx Grill transformer power supply.

When a Lynx grill is not available or if the grill is not located close enough to the grill a Lynx LASK (Lynx Accessory Switch Kit) is available 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.**

**Dégagement minimal entre les parois latérales et l'arrière**

**de l'appareil et la construction combustible au-dessous du panneau supérieur de l'appareil (30 cm à partir des parois latérales et 30 cm à partir de l'arrière).**

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

**Dégagement horizontal minimal entre les parois latérales et l'arrière de l'appareil et la construction verticale combustible au-dessus de l'appareil (45.7 cm à partir des parois latérales et 45.7 cm à partir de l'arrière).**

**Do not use this appliance under overhead combustible surfaces.**

**Ne pas utiliser cet appareil sous une surface combustible.**

## GAS & ELECTRIC CONNECTIONS

### GAS PLUMBING

#### WARNING

NEVER CONNECT A GAS LINE DIRECTLY TO THE ACCESSORY. A PRESSURE REGULATOR MUST BE INSTALLED ON ALL GAS EQUIPMENT. ALL LOCAL CODES REQUIRE IT AND LYNX 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 in one or more of the following

places:

- ▶ Attached to the underside of the drip tray (if you have one)
- ▶ On the heat shield behind the front panel
- ▶ On the inside left cabinet wall

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 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, available from Lynx or from your dealer 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.

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..

Keep last two threads clean



For built-in installations, 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

Accessories set up for LP gas come equipped with an LP hose/ regulator assembly for connection to a standard 20 lb. LP cylinder. (Type 1).

All fittings necessary to attach the assembly to the accessory are included.

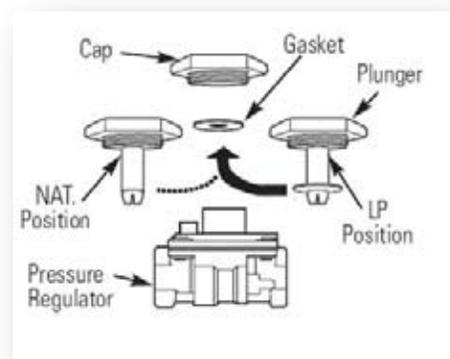


LP cylinder with type 1 valve connection

Permanently plumbed LP connections, such as those in line with a bulk cylinder, require a 4/11 regulator. (Lynx P/N 30781)

## CONVERTING FOR FUEL TYPE

If you are using a 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. 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-insert the cap into the regulator and tighten it using a 7/8 inch wrench.



Never connect an unregulated gas line to the grill.

When exchanging your cylinder for a refill, exchange only for a Type 1 20lb 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. (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.

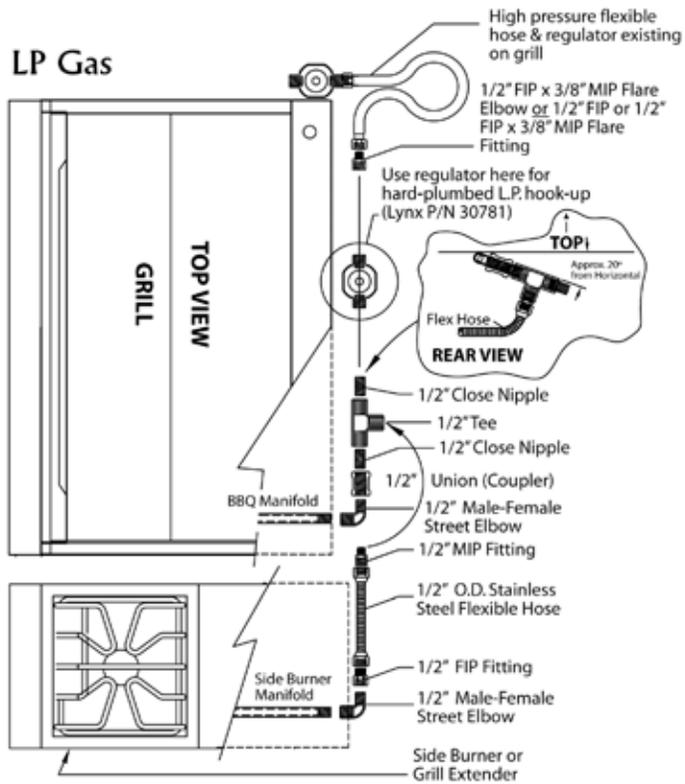
## LP CONNECTIONS

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.

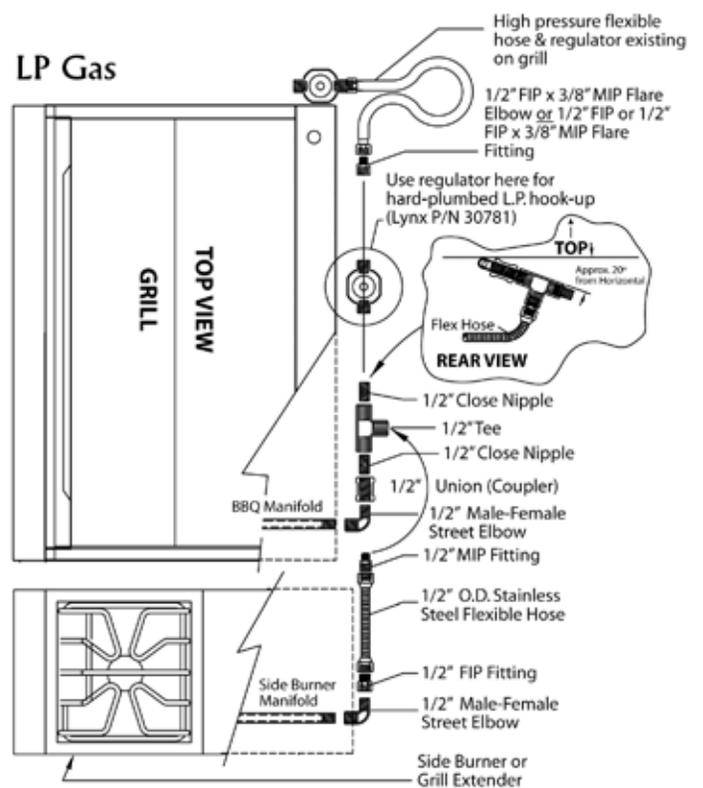
Insert the regulator inlet into the cylinder valve and turn the black coupler clockwise until the coupler is hand tight. Do not over-tighten this connection.

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.)

## PROPANE HOOK UP



## NATURAL GAS HOOK UP



### 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

## ELECTRICAL 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](http://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. The kit also contains a wiring harness to adapt a 2009 series accessory to a 2010 switch and transformer.
  
- ▶ **LAK Lynx Electrical Adapter Kit**  
Lynx grills and accessories, built in model year 2010, feature a new wiring harness design that simplifies accessory installation. The LAK Lynx Electrical Adapter Kit is needed only when installing a grill and accessory that are not both manufactured in the same year. (2010 or 2009 & prior)  
This one kit connects both a 2010 Lynx Grill to an earlier Lynx accessory as well as an earlier Lynx Grill to a 2010 accessory.  
Each kit contains two wire harnesses. Only one harness will be used depending on the units being installed
  
- ▶ **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 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. 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 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. It should glow bright and steady.
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.

Turn the gas on to all appliances.

4. Perform a leak test if you have not done so since plumbing the unit.
5. Check all burners for proper ignition. Refer to the Lighting Instructions for Side Burners & LPSGE

### 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 L.P., 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.

### FIXING A GAS LEAK

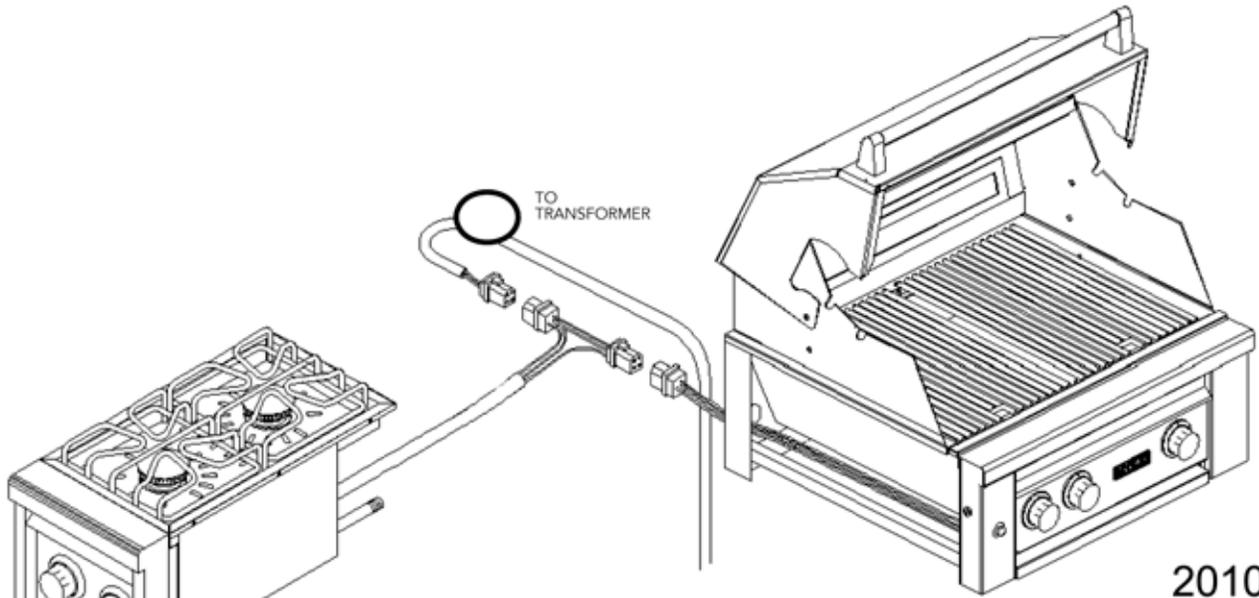
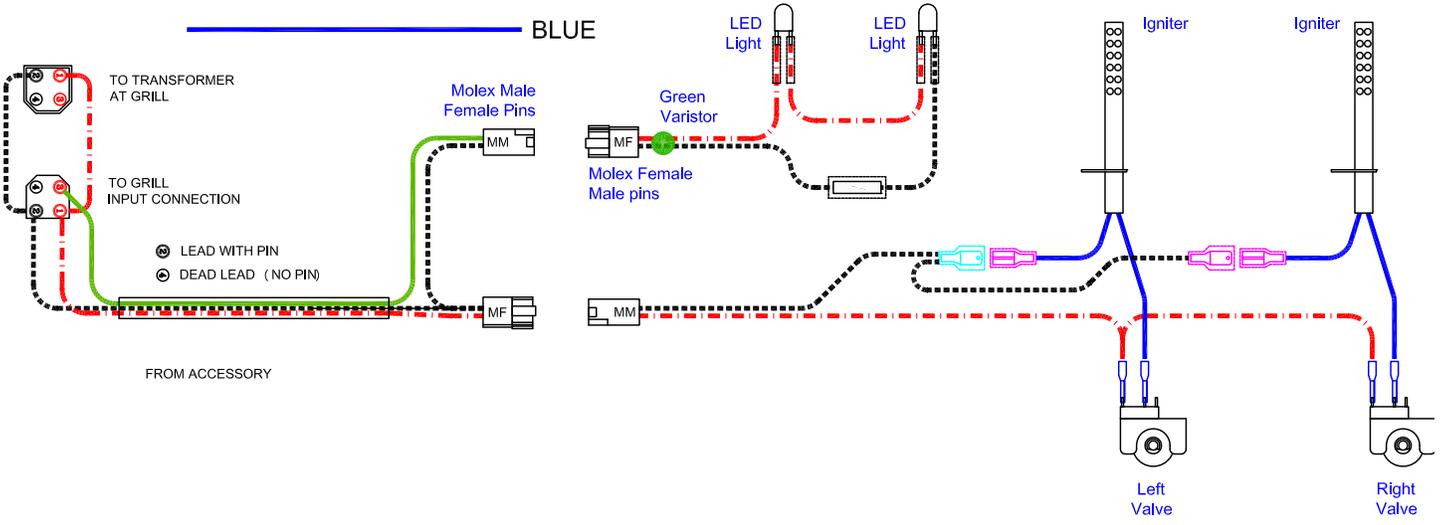
1. Shut off the gas supply
2. Turn all grill controls to the "ON" position to purge the grill of any gas build-up, then turn the controls back "OFF".
3. Wash off the soapy solution with cold water and dry.
4. Tighten the loose joint, or replace the faulty part with manufacturer-recommended replacement parts.
5. DO NOT attempt to repair the L.P. 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.



PROFESSIONAL GRILLS

# SCHEMATICS

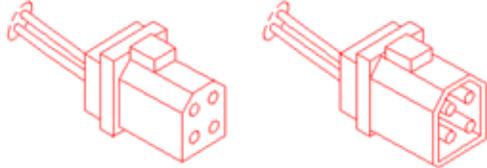
- BLACK
- - - - - RED
- ..... GREEN
- BLUE



2010  
Lynx Side Burner

2010  
Lynx Grill

Connector identification:

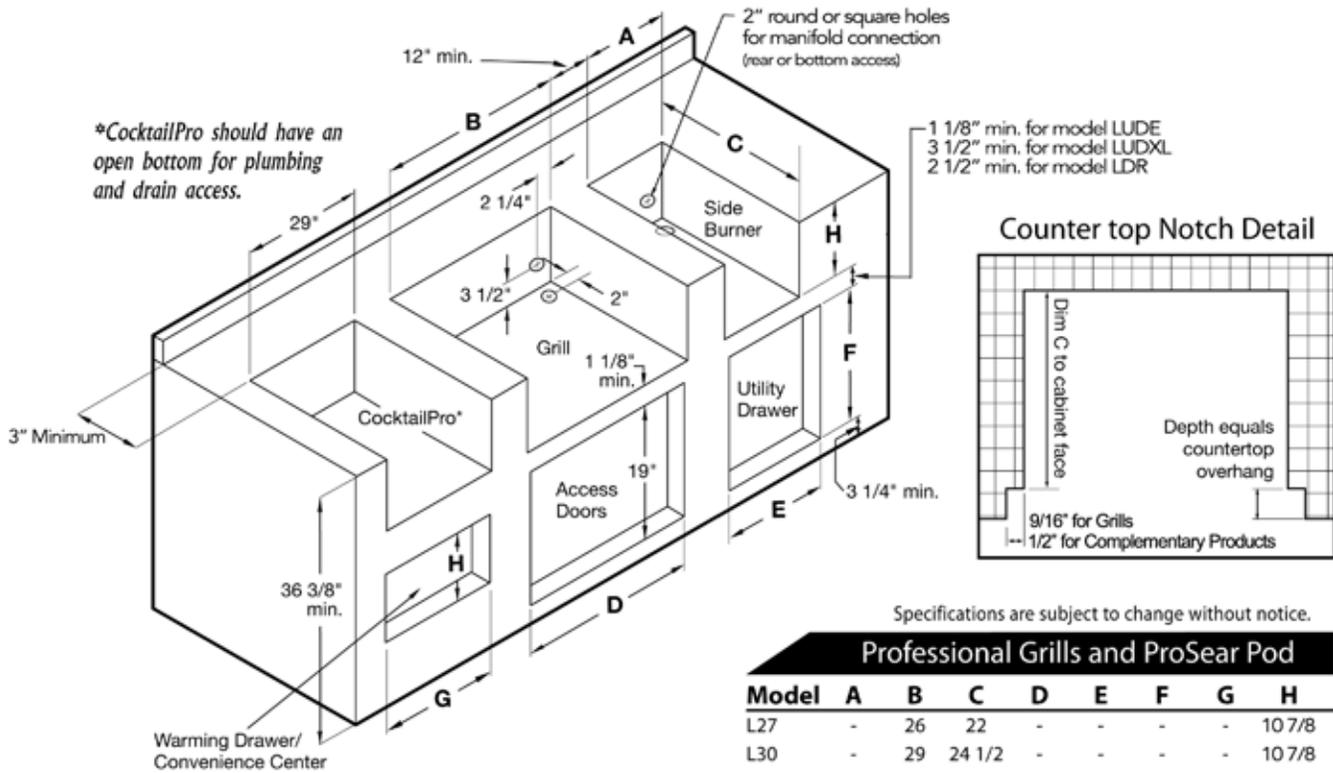


4 pin PLUG

4 pin RECEPTACLE



# CUT OUT DIMENSIONS FOR BUILT-IN GRILLS & ACCESSORIES



\*CocktailPro should have an open bottom for plumbing and drain access.

Specifications are subject to change without notice.

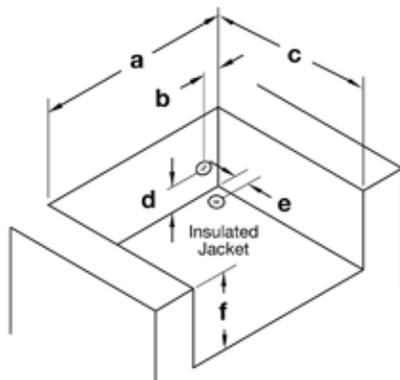
## Professional Grills and ProSear Pod

Model	A	B	C	D	E	F	G	H
L27	-	26	22	-	-	-	-	10 7/8
L30	-	29	24 1/2	-	-	-	-	10 7/8
L36	-	35	22	-	-	-	-	10 1/8
L42	-	41	24 1/2	-	-	-	-	10 7/8
L54	-	53	24 1/2	-	-	-	-	10 7/8

Note: Insulated jacket required for all grills installed into a combustible enclosure. See detail below.

### With Insulated Jacket Installed

Model	a	b	c	d	e	f
LJ27	33	5	24	4 1/2	3	11 5/8
LJ30	36	5	26 1/2	4 1/2	3	11 5/8
LJ36	42	5	24	4 1/2	3	11 5/8
LJ42	48	5	26 1/2	4 1/2	3	11 5/8
LJ54	60	5	26 1/2	4 1/2	3	11 5/8



## Complementary Products

Model	A	B	C	D	E	F	G	H
<b>Access Doors</b>								
LDR21-1	-	-	-	19 1/4	-	-	-	-
LDR27-1	-	-	-	25 1/4	-	-	-	-
LDR30-1	-	-	-	28 1/4	-	-	-	-
LDR36-2	-	-	-	34 1/4	-	-	-	-
LDR42-1	-	-	-	40 1/4	-	-	-	-
<b>Side Burners and ProSear Grill Extender</b>								
LSB1	12 1/8	-	24 1/2	-	-	-	-	10 5/8
LSB2	12 1/8	-	24 1/2	-	-	-	-	10 5/8
LSB2PC	24 1/4	-	24 1/2	-	-	-	-	10 5/8
LPSGE	12 1/8	-	24 1/2	-	-	-	-	10 5/8
LPB	19	-	22	-	-	-	-	10 5/8
<b>Utility Drawers</b>								
LUDE	-	-	24	-	12 1/8	19 1/4	-	-
LUDXL	-	-	24 1/4	-	17 1/4	18 9/16	-	-
<b>Warming Drawers</b>								
L30WD	-	-	20 1/2	-	-	-	28 1/2	10
L42CC	-	-	24 1/2	-	-	-	40 1/4	19 3/8
<b>CocktailPro</b>								
CS30	-	-	22 3/4	-	-	-	-	10 5/8



## LYNX LIMITED WARRANTY

### I. Limited Lifetime Warranty.

The stainless steel body housings, the solid brass grill burners 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. 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 infra-red 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 nonwarrantable any missing components will be replaced at consumers 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.

## INDEX

<b>A</b>		<b>G</b>		Optional Electrical Kits ..... 20
Adjusting:		Gas Connections ..... 17		<b>P</b>
Low Heat Adjustment ..... 11		Gas leaks, testing for ..... 21		Pre-Heating ProSear Burner ..... 9
Power Burner Air Shutter ..... 10		Gas pressure specs ..... 17		PREHEATING ..... 9
Air shutter adjustment ..... 10		Gas Requirements ..... 17		Propane Hook up ..... 19
<b>B</b>		Gas Supply Line Runs ..... 19		Purging the gas lines ..... 11
Built-in cut-out dimensions ..... 23		Gas to LP Conversion ..... 18		<b>S</b>
<b>C</b>		Grilling in windy conditions ..... 15		Schematics ..... 22
Cleaning the Pro-Sear ..... 9		<b>L</b>		Searing Foods ..... 9
Code Requirements ..... 17		Leak testing ..... 21		Serial Number, location ..... 13
Cold Weather Use ..... 9		Lighting the burner ..... 11		Service, contacting Lynx ..... 13
Connections:		Lighting with a match ..... 11		Specifications:
Electrical ..... 20		Locating:		Code Requirements ..... 17
Gas 17		Serial Number ..... 13		Gas Pressure ..... 17
Optional electrical kits ..... 20		LP conversion ..... 18		Natural gas hook up ..... 19
Contacting LYNX ..... 13		LP to Gas Conversion ..... 18		Propane hook up ..... 19
Converting Fuel Type ..... 18		<b>M</b>		Supply Line Runs ..... 19
Cut-out dimensions ..... 23		Manual Lighting ..... 11		<b>T</b>
<b>D</b>		Maximum Supply Line Runs ..... 19		Technical Support ..... 13
Damage:		<b>N</b>		Testing:
Shipment ..... 15		Natural gas conversion ..... 18		Leak Testing ..... 21
Dimensions, cut-out ..... 23		Natural gas hookup ..... 19		The installation ..... 21
<b>E</b>		<b>O</b>		<b>W</b>
Electrical connections ..... 20		Obtaining Service ..... 13		Warranty ..... 24

Lynx Professional Grills  
5895 Rickenbacker  
Commerce CA 90040  
Service: (888) Buy-Lynx (888-289-5969)  
Fax: (323) 838-1778  
[www.lynxgrills.com](http://www.lynxgrills.com)

