

QUALITY AND PERFORMANCE
BY DESIGN.



LYNX

ProSeal

LYNX

PROFESSIONAL GRILLS



EVERYTHING FOR THE OUTDOOR KITCHEN.

The outdoors is our habitat. It's also our specialty - we're experts at it.

And while the world's greatest grill will always be our flagship, we've applied the Lynx philosophy and outstanding workmanship to the whole collection of outdoor products and accessories, from refrigerators to warming drawers.

Lynx's complete line of outdoor kitchen products combines advanced proprietary technologies and refined features that you can use to design your own outdoor cooking center.

Shown: 42" grill with access doors, utility drawers, double side burner with prep center, warming drawer and cocktail pro.



DEMONSTRABLY SUPERIOR.

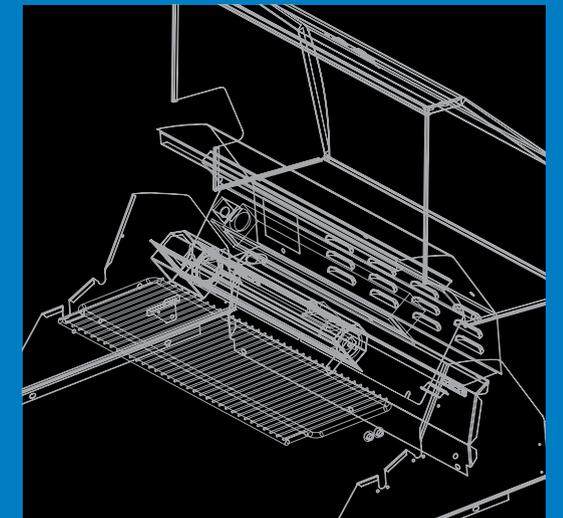
For more than 30 years, Lynx has been the model of engineering excellence.

Having built products for some of the most discerning clients in the hospitality industry – including resorts, restaurants and hotels – we know Lynx products hold up to heavy use and withstand the test of time.

We believe the Lynx grill and its accoutrements are demonstrably superior to anything else available:

Lynx performs better
Is stronger and more durable
Is easier to use and clean
And is better looking

We're sure that after some investigation, you'll agree that Lynx is the best.





QUALITY YOU CAN FEEL.

Touch and mechanical perfection are important to us at Lynx.

Run your fingers over one of our grills. Feel the gleaming metal. Feel the seamless, polished welds. Feel the lack of screws and the absence of sharp edges.

Now lift the grill hood. You can do it with a single finger. It weighs nearly 40 pounds, but thanks to the Lynx Hood Assist Kit and its perfectly positioned springs and a seesaw-like balance, the hood opens and closes with a feather touch.



Jesus Perez – Chuy to his friends – is our longest serving craftsman.
Twenty years experience in sheet metal.
Ten years of welding, grinding, polishing, assembling and packaging.
Now he's chief quality control engineer, our final eye of quality.

He is our "King of the Grill".



WELL BUILT BY HIGHLY TRAINED CRAFTSMEN.

Lynx craftsmen begin as apprentices on our shop floor. After three years of working on the parts of the grill you don't see, only then do they work on the ones you do.

They take a lot of pride in their work. We think it shows.



SEAMLESS HELI-ARC WELDED CONSTRUCTION FOR QUALITY, STRENGTH AND BEAUTY.

Instead of using mechanical fasteners, our craftsmen construct Lynx products using heli-arc welding, forming precision pieces into a solitary, integrated body of gorgeous steel, free of gaps and seams where moisture and grease can collect.

This makes cleaning a lot easier, enhances durability and helps create Lynx's drop-dead good looks and unmistakable, tangible feel of absolute premium quality.



CAST BRASS BURNERS FOR AN EXTREMELY EVEN COOKING TEMPERATURE.

Unlike the hollow tubular steel burners used in most other grills, cast burners hold and radiate a high temperature, so a passing breeze can't rob the grill of heat. We cast ours in brass, a tough-as-nails alloy that is less prone to corrosion.

(If you think we're splitting hairs, just remember that some of our customers can appreciate the difference between a Madagascan vanilla pod and a Mexican one. And this difference is much bigger than that.)

Also, look through the grates of other manufacturers' premium grills. What do you see? Loose briquettes? A corrugated baffle of steel? At Lynx, we choose to use durable ceramic briquettes that are clipped into place.

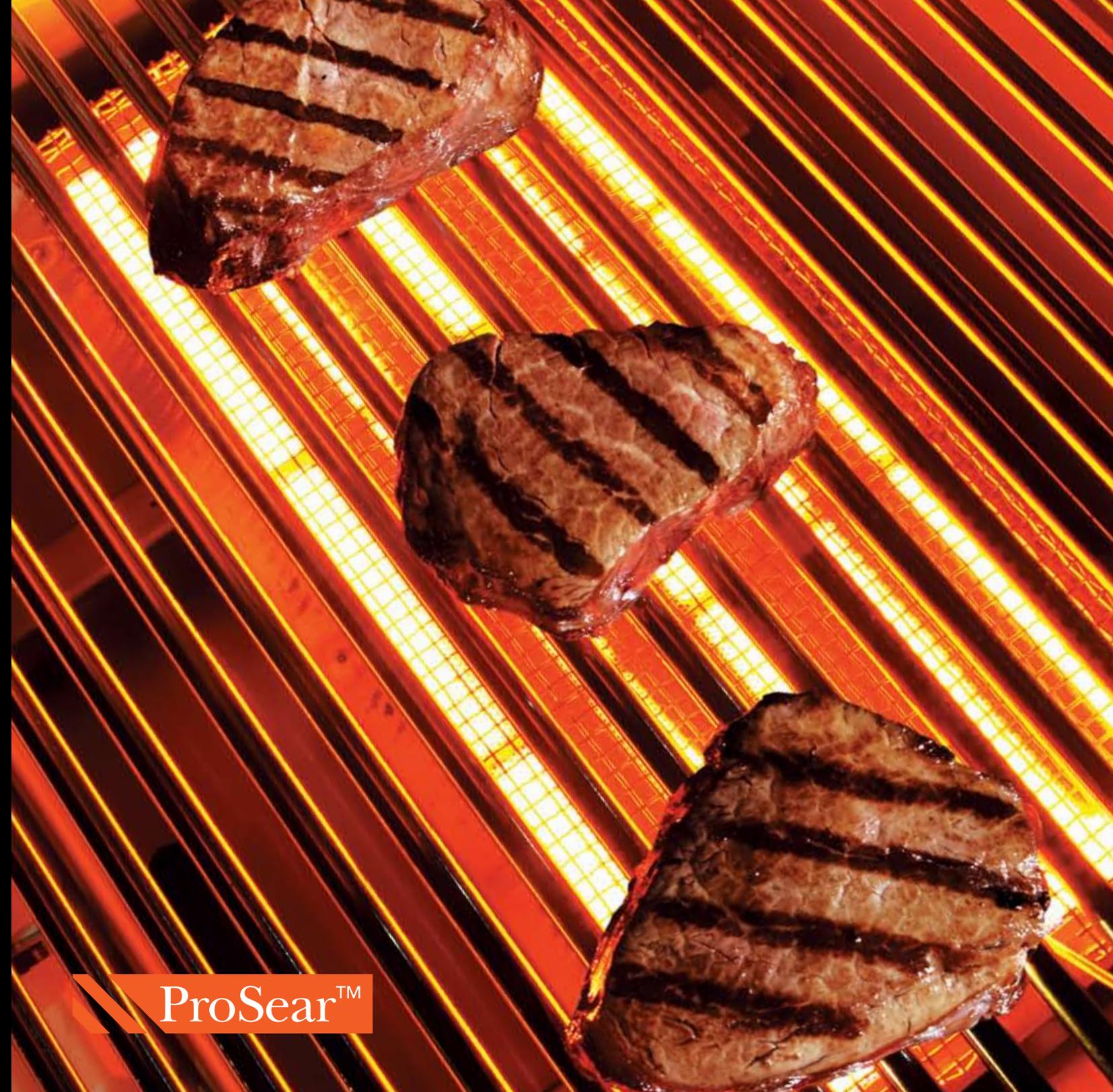
The combination of the cast brass burners and the ceramic briquette array makes for an extremely even cooking temperature.



PROSEAR™ VARIABLE SEARING TECHNOLOGY FOR EXACTING, RESTAURANT-QUALITY PERFORMANCE.

Unlike many grills with infrared searing burners, which only offer two settings – hi or off – the Lynx ProSear infrared burner is variable, allowing you to sear the baseball-cut filet mignon like the restaurant, then throttle it back to cook delicate seafood like scallops.

Nevertheless, you should know that many new Lynx owners accidentally overcook their first dish or two. Don't worry – it's a right of passage, like getting a speeding ticket after you buy a new sports car.

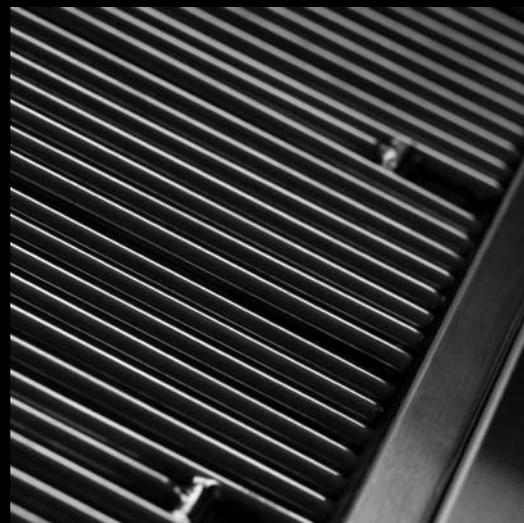


ProSear™

INTEGRATED ILLUMINATION SO YOU CAN SEE WHAT YOU'RE DOING.

The blue LED lights – a Lynx signature – light up the control knobs, and our ultra-bright internal halogen lights illuminate the grilling surface. Without these features, it can be difficult to tell when *al dente* is about to become overcooked, or rare is about to become medium.

You wouldn't drive a car at night by holding a flashlight out the window or mounting a desk lamp on the front bumper. With a Lynx, you don't have to grill that way either.



THE LYNX COLLECTION



54" PROFESSIONAL GRILL

Model No. L54PSFR-1 (shown)

Three cast brass burners + one ProSear™ Burner (total 100,000 BTUs)

1555-sq.in. cooking surface (1110 primary, 445 secondary)

Hot surface/glow coil ignition system with a battery back-up

Heat stabilizing design

Control illumination with blue LEDs

Dual halogen grill surface lights

Temperature gauge

Fluid rotation handle

Lynx Hood Assist Kit

Removable large-capacity smoker box

Stainless steel grilling grates

Dual-position internal rotisserie with heavy-duty, 3-speed motor and two rear infrared burners

Freestanding model features cart with drawers and folding side shelves

Built-in	Freestanding	Description
L54PSR-1	L54PSFR-1	1 ProSear™ IR w/Rotisserie



Built-in model available



Standard on all models



42" PROFESSIONAL GRILL

Model No. L42PSFR-1 (shown)

Three cast brass burners (total 75,000 BTUs) – ProSear™ available

1200-sq.in. cooking surface (855 primary, 345 secondary)

Hot surface/glow coil ignition system with a battery back-up

Heat stabilizing design

Control illumination with blue LEDs

Dual halogen grill surface light

Temperature gauge

Fluid rotation handle

Lynx Hood Assist Kit

Removable large-capacity smoker box

Stainless steel grilling grates

Dual-position internal rotisserie with heavy-duty, 3-speed motor and rear infrared burner

Freestanding models feature cart with drawers and folding side shelves

Built-in	Freestanding	Description
L42R-1	L42FR-1	w/Rotisserie
L42PSR-1	L42PSFR-1	1 ProSear™ IR w/Rotisserie



Built-in models available



Models available



36" PROFESSIONAL GRILL

Model No. L36PSFR-1 (shown)

Three cast brass burners (total 75,000 BTUs) – ProSear™ available

935-sq.in. cooking surface (640 primary, 295 secondary)

Hot surface/glow coil ignition system with a battery back-up

Heat stabilizing design

Control illumination with blue LEDs

Dual halogen grill surface light

Temperature gauge

Fluid rotation handle

Lynx Hood Assist Kit

Removable large-capacity smoker box

Stainless steel grilling grates

Dual-position internal rotisserie with heavy-duty, 3-speed motor and rear infrared burner

Freestanding models feature cart with folding side shelves

Built-in	Freestanding	Description
L36R-1	L36FR-1	w/Rotisserie
L36PSR-1	L36PSFR-1	1 ProSear™ IR w/Rotisserie



Built-in models available



Models available

THE LYNX COLLECTION



30" PROFESSIONAL GRILL

Model No. L30FR-1 (shown)

Two cast brass burners (total 50,000 BTUs) – ProSear™ available

840-sq.in. cooking surface (600 primary, 240 secondary)

Hot surface/glow coil ignition system with a battery back-up

Heat stabilizing design

Control illumination with blue LEDs

Halogen grill surface light

Temperature gauge

Fluid rotation handle

Lynx Hood Assist Kit

Removable large-capacity smoker box

Stainless steel grilling grates

Dual-position internal rotisserie with heavy-duty, 3-speed motor and rear infrared burner

Freestanding models feature cart with folding side shelves

Built-in	Freestanding	Description
L30R-1	L30FR-1	w/Rotisserie
L30PSR-1	L30PSFR-1	1 ProSear™ IR w/Rotisserie



Built-in models available



Models available



27" PROFESSIONAL GRILL

Model No. L27F-2 (shown)

Two cast brass burners (total 50,000 BTUs)

685-sq.in. cooking surface (470 primary, 215 secondary)

Hot surface/glow coil ignition system with a battery back-up

Heat stabilizing design

Control illumination with blue LEDs

Halogen grill surface light

Temperature gauge

Fluid rotation handle

Lynx Hood Assist Kit

Removable large-capacity smoker box

Stainless steel grilling grates

Dual-position internal rotisserie with heavy-duty, 3-speed motor and rear infrared burner (rotisserie model only)

Freestanding models feature cart with folding side shelves

Built-in	Freestanding	Description
L27-2	L27F-2	Non-Rotisserie
L27R-2	L27FR-2	w/Rotisserie



Built-in models available



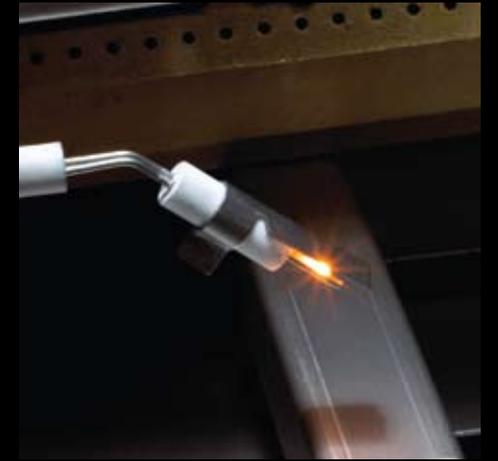
GRILL SURFACE LIGHT

Our internal halogen light(s) is positioned directly above the grilling surface to effectively illuminate the entire area.



ROTISSERIE SYSTEM

Dual-position rotisserie with 3-speed motor and features stainless steel roller bearings.



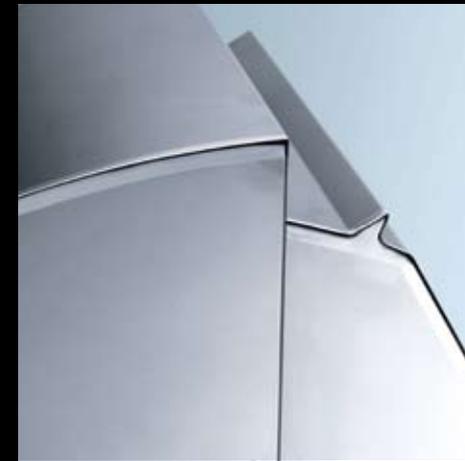
HOT SURFACE / GLOW COIL IGNITION

This advanced system uses a hot coil positioned directly above the burner port to ignite the burner quickly and safely.



LYNX HOOD ASSIST KIT

The exclusive heat-treated stainless steel spring system is a simple mechanism that makes opening the hood effortless and safe.



THE HEAT STABILIZER

Stabilizes critical grill surface temperatures when cooking with the grill lid closed in windy conditions.



REMOVABLE SMOKER BOX

Our stainless steel smoker box with larger capacity requires less refilling of woodchips while smoking or flavoring.

LEISURE MEETS LUXURY.

Whether it's indoors or outdoors, a kitchen's more than a cook-top or a grill.

Lynx manufactures the full complement of entertainment products from refrigerators to warming drawers. All of the most extraordinary equipment you'll want – for cooking and entertaining.

Take, for example, our Cocktail Pro: fully equipped with water filtration system, sink, drainboard, insulated ice bin, built-in bottle opener and blue LED's. Just like our freestanding grills, the free-standing Cocktail Pro features access doors with built-in storage shelves. Ideal for keeping back-up liquors and mixers.

All of our products are designed in the same Lynx way: with every feature thought through, fully engineered, and crafted to give you lasting satisfaction.



Shown: Built-in Cocktail Pro

COMPLEMENTARY PRODUCTS



COCKTAIL PRO/ FREE STANDING

Model No. CS30F-1

Stainless steel sink and faucet with water filtration system

Insulated ice-bin with sliding stainless steel cover

Drain board and slide-away cutting board

Built-in bottle opener with integral cap catcher

Bottle boots for chilling juices, wines and mixers

Speedrail for quick access to bottles

Front panel illumination with blue LEDs

Optional upper serving shelf with under mount halogen light (shown) / Model No.CSPS

Features cart with folding side shelves



COCKTAIL PRO/ BUILT IN

Model No. CS30-1

Stainless steel sink and faucet with water filtration system

Insulated ice-bin with sliding stainless steel cover

Drain board and slide-away cutting board

Built-in bottle opener with integral cap catcher

Bottle boots for chilling juices, wines and mixers

Speedrail for quick access to bottles

Front panel illumination with blue LEDs

Optional upper serving shelf with under mount halogen light (shown) / Model No.CSPS



24" OUTDOOR REFRIGERATOR

Model No. L24REF

UL listed for outdoor use

5.5 cubic feet of usable capacity

Interior light

4 tempered glass shelves with 8 positions

Seamless stainless steel cabinet and door

Adjustable temperature control

Seamless interior liner

Adjustable leveling legs

Suitable for built-in or freestanding applications

GFI-equipped plug



15" OUTDOOR ICE MACHINE

Model No. L15ICE

UL listed for outdoor use

Capable of producing 55 lbs. of ice in a 24 hr. period

27 lbs. of actual ice storage

Adjustable leveling legs

Suitable for built-in or free standing applications

Optional drain pump available / Model No. L15ICE-DP

COMPLEMENTARY PRODUCTS



POWER BURNER

Model No. LPB

Features a high performance cast brass burner with dual rings that can be operated independently for maximum heat control (3,000 BTU up to 47,000 BTU). The large grate surface accommodates an oversized stockpot and the removable center grate allows a commercial-style round bottom wok to rest in the grate directly above the burner. Additional features include hot surface / glow-coil ignition, control illumination with blue LED's, a fully extendable drip pan and a removable stainless steel cover.



DOUBLE SIDE BURNER-PREP CENTER

Model No. LSB2PC-1

The Double Side Burner features an integrated food preparation center with a cutting board and extra-deep utility drawer for oversized utensils. Features controls with dedicated blue LED lighting. Cooking is facilitated by two 15,000 BTU brass burners which deliver intense high heat or a low temperature. The side burner bar grate design accommodates our griddle plate accessory.



SIDE BURNERS

Model Nos. LSB1-1 SINGLE / LSB2-1 DOUBLE

Modular Side Burners can be easily integrated into any built-in outdoor kitchen or freestanding grill model for the added convenience of traditional range-top cooking. Features controls with dedicated blue LED lighting. The 15,000 BTU brass burners are capable of producing extremely high or low heat. Additionally, burners and basins are sealed, easy to clean and feature a stainless steel cover for protection when not in use. An optional wok grate is available.



PROSEAR™ SIDE BURNER

Model No. LPSGE-1

Enables you to add our advanced infrared technology to any outdoor kitchen. ProSear™ burner delivers intense, controllable infrared heat. Features controls with dedicated blue LED lighting. Stainless steel grilling grates and a fully extendable drip pan make cleaning easy. A stainless steel cover protects the unit when not in use. Available for built-in or cart-mounted application.



Shown: Double Side Burner - Prep Center

COMPLEMENTARY PRODUCTS



OUTDOOR VENT HOODS

Model Nos. LOH36 / LOH48

- UL rated for outdoor use
- 3-speed blower motor control
- High heat sensor
- 2 sets of 50 watt halogen lights
- Seamless welded construction and signature polished highlights
- Removable commercial style stainless steel baffle system
- 10" square to round transition with damper
- 1,200 CFM Internal Blower / Model No. LOHI (sold separately)
- 1,400 CFM External Blower / Model No. LOHE (sold separately)



INFRARED OUTDOOR PATIO HEATER

Model No. LHPM

- Robust commercial design
- All 304 stainless steel construction
- Innovative technology reduces center hot spot and distributes heat evenly
- Polished 'double surface' reflector intensifies heat output
- Heats up to a 24 ft. radius
- Specially designed for improved wind resistance
- Direct spark ignition with auto re-light
- Remote wall switch operation
- Electronic Hi / Lo heat selection
- 2-Stage output provides maximum turn-down capability
- Available for Natural Gas or Liquid Propane
- Fixed position post mounted design



Shown: 30" Free Standing Grill with Side Burners

COMPLEMENTARY PRODUCTS



30" WARMING DRAWER

Model No. L30WD

Temperature settings from 90° to 220° offer the flexibility to keep breads warm or poultry piping hot. Equipped with two removable steam pans, lids and steam racks. Moist and crisp settings allow you to keep food at the desired texture. "On" indicator light reminds you when the drawer is on and covered heating element enables use as a towel or robe warmer. Weather-resistant stainless steel.



42" CONVENIENCE CENTER & WARMING DRAWER

Model No. L42CC

Offers all of the features of the 30" Warming Drawer, as well as an LP tank compartment/storage cabinet with sliding tray for easy access to LP tank and a Utility Drawer for oversized grill tools.



TRASH CENTER

Model No. L18TC

Providing a concealed and attractive option for trash disposal brings more than convenience to outdoor cooking and entertaining. An optional trash chute (shown above model #L18TS) with cutting board and stainless steel cover is available.



TOWEL DISPENSER

Model No. L16TWL

Featuring sculpted modern edges and classic lines, the solid stainless steel towel dispenser boasts exceptional durability. Accommodates a standard roll of paper towels.



TOWEL BAR

Model No. LTB

Add a convenient towel bar to the face of any outdoor kitchen. This functional towel bar complements the aesthetic of other Lynx products with matching handle and end cap design.



ACCESS DOORS

Model Nos. LDR21-1 / LDR27-1 / LDR30-1 / LDR36-2 / LDR42-1

Access doors are frame-mounted and provide convenient storage areas directly below your grill or other areas of your outdoor kitchen. Manufactured with the same rigid welded construction of all Lynx products, our access doors feature heavy-duty latches and removable storage shelves.



UTILITY DRAWERS

Model Nos. LUDE / LUDXL

Fully enclosed double drawers are designed to easily fit into an island cut-out. 22" depth accommodates oversized grill tools and provides nearly 3,000 cu. in. of storage space. Self-closing design glides on commercial stainless steel rollers. Rigid, heavy gauge welded construction and polished highlights provide a stylish, highly functional system. Available in an XL model for twice the capacity.



GRIDDLE PLATE

Prepare pancakes, bacon, hash brown potatoes, omelettes and countless other meals on our griddle plate accessory. The easy-to-use plate sits on the grill surface and is made of thick gauge stainless steel. Can also be used on model LSB2PC.



SLIDING TANK TRAY

This sliding tray can be installed in most free-standing grill models to provide easy access to LP tanks. Easy installation. Available for 30", 42" and 54" models.



CUSTOM COVERS

Protect your grill when not in use with this heavyweight custom cover. Designed with a front zipper for easy access. Custom covers are available in sizes to fit any Lynx grill.



Shown: 42" Grill with Access Doors, Double Burner, Storage Drawers, Warming Drawer and beverage area featuring Outdoor Refrigerator, Ice Machine and Cocktail Pro.

SPECIFICATIONS

The guides, measurements and dimensions detailed below are designed to assist you with planning your outdoor kitchen. Please note: because of continuing product innovation, specifications are subject to change without notice.

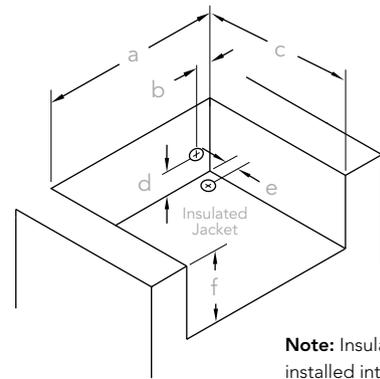
Important: Please reference the Care & Use / Installation Manual for details on gas plumbing requirements, electrical specifications and the proper installation of your Lynx outdoor kitchen equipment. This manual can be downloaded from the Lynx website at www.lynxgrills.com

PROFESSIONAL GRILLS

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

WITH INSULATED JACKET INSTALLED

Model	A	B	C	D	E	F
LIJ27	33	5	24 ^{1/2}	4 ^{1/2}	3	11 ^{5/8}
LIJ30	36	5	26 ^{1/2}	4 ^{1/2}	3	11 ^{5/8}
LIJ36	42	5	24 ^{1/2}	4 ^{1/2}	3	11 ^{5/8}
LIJ42	48	5	26 ^{1/2}	4 ^{1/2}	3	11 ^{5/8}
LIJ54	60	5	26 ^{1/2}	4 ^{1/2}	3	11 ^{5/8}

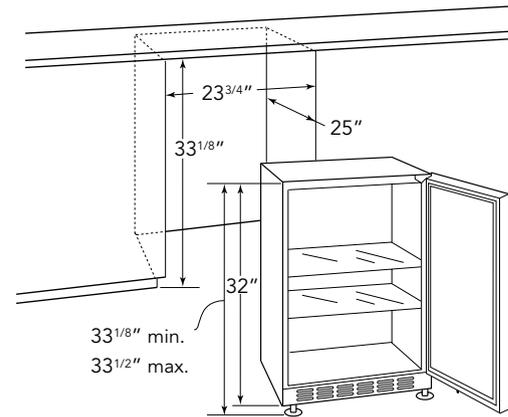


Note: Insulated jacket required for all grills installed into a combustible enclosure.

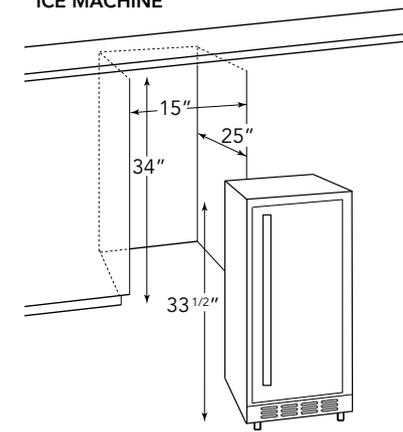
COMPLEMENTARY PRODUCTS

Model	A	B	C	D	E	F	G	H
ACCESS DOORS								
LDR21-1	-	-	-	19 ^{1/4}	-	-	-	-
LDR27-1	-	-	-	25 ^{1/4}	-	-	-	-
LDR30-1	-	-	-	28 ^{1/4}	-	-	-	-
LDR36-2	-	-	-	34 ^{5/8}	-	-	-	-
LDR42-1	-	-	-	40 ^{1/4}	-	-	-	-
SIDE BURNERS								
LSB1	12 ^{1/8}	-	22 ^{1/2}	-	-	-	-	-
LSB2	12 ^{1/8}	-	22 ^{1/2}	-	-	-	-	-
LSB2PC	24 ^{1/4}	-	22 ^{1/2}	-	-	-	-	-
LPSGE	12 ^{1/8}	-	22 ^{1/2}	-	-	-	-	-
LPB	19	-	22	-	-	-	-	-
UTILITY DRAWERS								
LUDE	-	-	24	-	12 ^{1/8}	19 ^{1/4}	-	-
LUDXL	-	-	24 ^{1/4}	-	17 ^{1/4}	18 ^{9/16}	-	-
WARMING DRAWERS								
L30WD	-	-	20 ^{1/2}	-	-	-	28 ^{1/2}	10
L42CC	-	-	24 ^{1/2}	-	-	-	40 ^{1/4}	19 ^{3/8}
COCKTAIL PRO								
CS30	-	-	22 ^{3/4}	-	-	-	-	-

OUTDOOR REFRIGERATOR

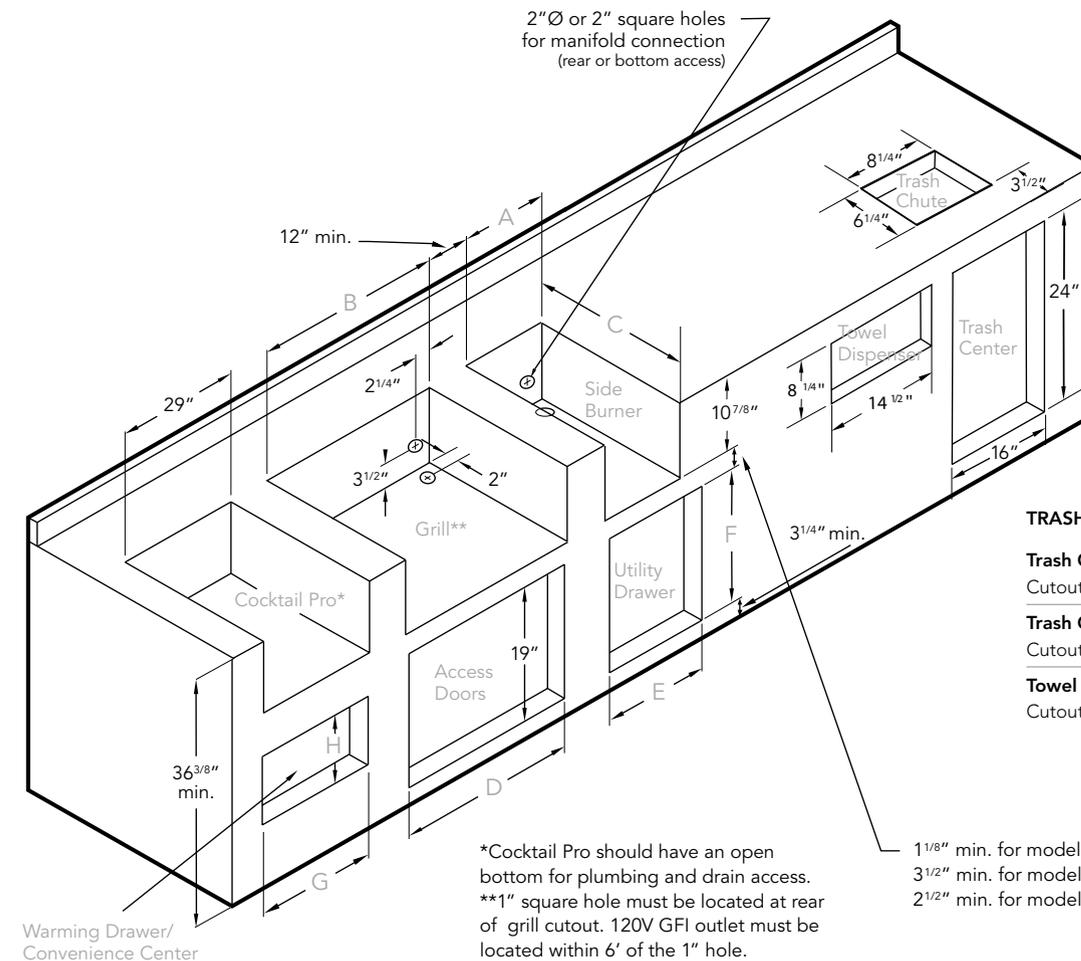
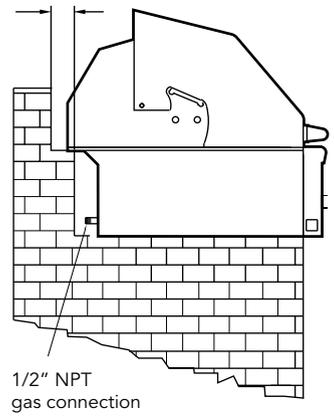


ICE MACHINE



CLEARANCE

2" min. for 27" grills
4" min. for 30", 36", 42" and 54" grills



TRASH CENTER AND TOWEL DISPENSER

Trash Center Model No. L18TC
Cutout width and height indicated above; depth 13"

Trash Chute Model No. L18TS
Cutout width and depth indicated above; height 4"

Towel Dispenser Model No. L16TWL
Cutout width and height indicated above; depth 7^{1/2}"

*Cocktail Pro should have an open bottom for plumbing and drain access.
**1" square hole must be located at rear of grill cutout. 120V GFI outlet must be located within 6' of the 1" hole.

1^{1/8}" min. for model LUDE
3^{1/2}" min. for model LUDXL
2^{1/2}" min. for model LDR (access door)

The best outdoor kitchen products come from:
Lynx Professional Grills,
6023 East Bandini Blvd.
Commerce, CA 90040

For more information please call,
1-888-879-2322 or visit www.lynxgrills.com

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