



SEDONA by LYNX<sup>TM</sup> VENT HOOD CARE & USE/INSTALLATION





WARNINGS and CAUTIONS: Must be followed carefully to avoid personal injury, damage or incorrect installation.



TIPS: Contains helpful information to facilitate installation.



## **WARNING**

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

- 1. Fire
- 2. Electric Shock
- 3. Personal Injury
- 4. Unapproved installation

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.





## **WARNING**

- 1. Use this unit only in the manner intended by the manufacturer. If you have any questions, please contact the manufacturer at the address or telephone number listed in the warranty.
- 2. Before servicing or cleaning unit, switch power off at service panel, lock service panel and lock the service disconnection means to prevent power from being switch on accidentally. When the service disconnection means cannot be locked, securely fasten a prominent warning device, such as a tag to the service panel.



## **CAUTION**

For general ventilating use only. Do not use to exhaust hazardous or explosive materials and vapors.

This product complies with ANSI/NFPA 70-1990 (or latest revision) and approved by Underwriters Labratory.



To obtain replacement parts or service contact: Lynx Grills, Inc. 7300 Flores Street Downey, CA 90242 888-289-5969



## BEFORE YOU START

#### TO REDUCE THE RISK OF A BBQ TOP GREASE FIRE:

- a) Never leave surface units unattended at high settings. Boilovers cause smoking and greasy spillovers that may ignite. Heat oils slowly on low or medium settings.
- b) Always turn hood ON when cooking at high heat or when flambéing food (i.e. Crepes Suzette, Cherries Jubilee, Peppercorn Beef Flambe').
- c) Clean ventilating fans frequently. Grease should not be allowed to accumulate on fan or filter.
- d) Use proper pan size. Always use cookware appropriate for the size of the surface element.

TO REDUCE THE RISK OF INJURY TO PERSONS IN THE EVENT OF A BBQ TOP GREASE FIRE, OBSERVE THE FOLLOWING:

- a) SMOTHER FLAMES with a close-fitting lid, cookie sheet, or metal tray, then turn off the burner. BE CAREFUL TO PREVENT BURNS. If the flames do not go out immediately, shut off the gas, EVACUATE AND CALL THE FIRE DEPARTMENT.
- b) NEVER PICK UP A FLAMING PAN—YOU MAY BE BURNED.
- c) DO NOT USE WATER, including wet dishclothes or towels a violent steam explosion will result.
- d) Use an extinguisher ONLY if:
  - 1. You know you have a Class ABC extinguisher and you already know how to operate it.
  - 2. The fire is small and contained in the area where it started.
  - 3. The fire department is being called.
  - 4. You can fight the fire with your back to an exit.
- e) Follow the barbeque grill manufacturer's instruction when using gas grills, cookers, or any propane appliances.
- f) BE CAREFUL TO PREVENT BURNS. If the flames do not go out immediately, EVACUATE AND CALL THE FIRE DEPARTMENT.



#### Recommendations:

- 1. Consult a licensed ventilation contractor or qualified technician for proper installation of exhaust ducting. Locate the cooking area for minimum cross drafts.
- 2. Ducts must be of adequate size and duct runs should be as short as possible. Where turns are necessary, keep turning radius as large and as smooth as possible.
- 3. The ducting must be air tight. Use a minimum of 2 sheet metal screws at every duct joint. Then, seal the duct joints with high quality duct tape.

- 4. Do not use this unit with any solid-state speed control device.
- 5. This unit must be grounded.

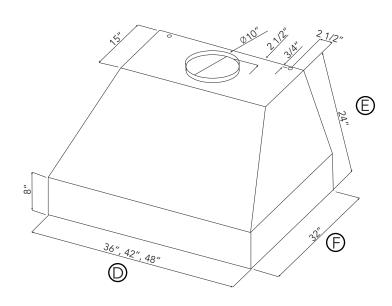


## **EXTERIOR DIMENSIONS**

**INSTALLER**: Read these instructions carefully before starting installation. Please leave these instructions with the homeowner.

**HOMEOWNER**: Please retain these instructions for future use

Exterior Dimensions					
Width D	Height E	Depth F			
36"	24"	32"			
42"	24"	32"			
48"	24"	32"			



**Exterior Dimensions** 

## INSTALLATION PREPARATION

The Sedona by Lynx<sup>™</sup> vent hoods are designed for outdoor use. It is recommended that the vent hood be installed by a qualified technician in accordance with all local building codes.

Before beginning installation, please thoroughly read and become familiar with these instructions. Installation and service must be completed by a qualified installer. Failure to properly install this product may void the warranty.

Please be advised that the Sedona by Lynx<sup>TM</sup> Vent Hood MAY NOT be installed on a Patio or Lanai area that does not have a roof over the Grill Hood to protect it from direct rain or potential water ingress. This Hood should be installed with a MINIMUM of three (3) feet of weather proof roof coverage on all sides that are not protected from direct rain by an adjacent wall.

It is required that all duct work and roof openings be thoroughly sealed with the applicable tape and/or roof sealant to prevent ingress of water.



## INSTALLING THE VENT HOOD



### **WARNING**

To Reduce The Risk Of Fire, Electric Shock, Or Injury To Persons, Observe The Following:

- a) Installation work and electrical wiring must be done by qualified person(s) in accordance with all applicable codes and standards, including fire-rated construction codes and standards.
- b) Sufficient air is needed for proper combustion and exhausting of gasses through the flue (chimney) of fuel burning equipment to prevent back drafting. Follow the heating equipment manufacturer's guidelines and safety standards such as those published by the National Fire Protection Association (NFPA) and the American Society for Heating, Refrigeration and Air Conditioning Engineers (ASHRAE) and the local code authorities.
- c) When cutting or drilling into wall or ceiling, do not damage electrical wiring and other hidden utilities.
- d) Ducted fans must always be vented to the outdoors.
- e) For safe and secure wall mounting, the Sedona by Lynx™ Vent Hood should be mounted to a solid vertical surface of sufficient width to allow for mounting of the Hood. The horizontal surface should extend from a vertical plane to the point directly in front of the exhaust roof cap (or wall cap).
- f) The Hood should be installed with a MINIMUM of three (3) feet of weather proof roof coverage on all sides that are not protected from direct rain by an adjacent wall.
- g) It is also required that all duct work and roof openings be thoroughly sealed with the applicable tape and/or roof sealant to prevent ingress of water.



#### WARNING

To Reduce The Risk Of Fire, Use Only Metal Ductwork. To reduce the risk of fire and to properly exhaust air, be sure to duct air outside – Do not vent exhaust air into spaces with in walls or ceilings or into attics, crawl spaces, or garages.

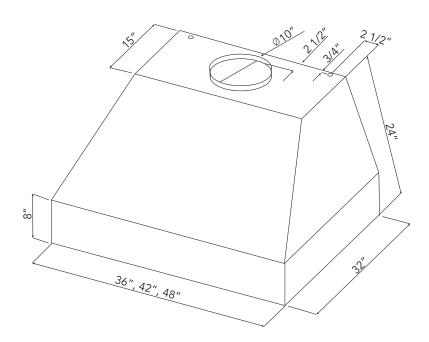
- 1. For general ventilating use only. Do not use to exhaust hazardous or explosive materials and vapors.
- 2. To reduce the risk of fire and to properly exhaust air, the hood must be exhausted to outside air. Never exhaust into a wall, an attic or a concealed area in the building. This can create a potential hazard.
- 3. Consult a licensed ventilation contractor or qualified technician for proper installation of exhaust ducting.
- 4. Locate the cooking area for minimum cross drafts.
- 5. Ducts must be of adequate size and duct runs should be as short as possible. Where turns are necessary, keep turning radius as large and as smooth as possible.
- 6. The ducting must be air tight. Use a minimum of 2 sheet metal screws at every duct joint. Then, seal the duct joints with high quality duct tape.

- 7. Only use ductwork constructed of materials deemed acceptable by state, municipal and local codes.
- 8. Plan the installation so that all minimum clearances are met or exceeded. Dimensions shown provide minimum clearances, unless otherwise specified.



# INSTALLING THE VENT HOOD...continued

## All dimensions are nominal +/- 1/8"

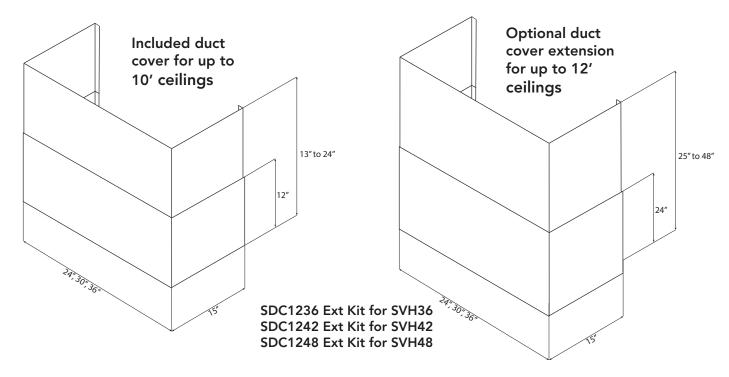


Note- Two additional electrical holes located on the back of the unit (not shown). Approximately 3/4" from the top and 2 1/2" from the sides.

Drawing	Model	Size	CFM	3-Speed Motors	Halogen Lights	SS Baffle Filters	Top Discharge	Variable Light Control
А	SVH36	36"	1200	Х	Х	Χ	Χ	X
А	SVH42	42"	1200	Х	Χ	Χ	Χ	X
А	SVH48	48"	1200	Х	Х	Х	Х	Х

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## 10" Discharge out of top only (for Rear Discharge, use a 10" 90° elbow, not provided)





## **ELECTRICAL CONNECTIONS**



#### **WARNING**

• The following are Manufacturer's Suggestions. Always Observe Local Building Codes.

Hoods installed in custom canopies constructed of combustible materials should be installed with the combustible material structure a minimum of 36" above the cooking surface. Hoods installed in custom canopies constructed of non-combustible materials, should be installed with the non-combustible material structure a minimum of 30" above the cooking surface. Follow all instructions regarding minimum safe clearances and installation location. Failure to do so may result in a safety hazard or fire. To reduce the risk of fire use only metal ductwork.

Ensure that the power supply is disconnected before proceeding. Verify that the power supply matches the ratings found on the appliance data label before proceeding. The complete appliance must be properly grounded at all times when electrical power is applied. Do not ground the appliance with the neutral (white) house supply wire. A separate ground wire must be utilized. Failure to complete electrical connections properly may result in damaged or non-functional systems. Follow instructions carefully to ensure proper installation.

It is the owner's responsibility to ensure that a qualified person performs the electrical connection of this appliance. The electrical installation, including minimum supply wire size, must comply with the National Electric Code ANSI/NFPA 70-1990 (or latest revision) and local codes and ordinances. A copy of this standard may be obtained from:

National Fire Protection Association, 1 Batterymarch Park, Quincy, Massachusetts 02169-7471

Important Electrical Requirements: Observe all National and local governing codes and ordinances. Have all electrical installation done by a qualified electrical installer. This Hood requires a 120 Volt, 60 Hertz electrical supply of an individual properly grounded branch circuit protected by a 15 or 20 Amp circuit breaker. The Sedona by Lynx<sup>TM</sup> Vent Hood is supplied with a 6.0 Amp three speed fan control.

For safety precautions, each Ventilation Hood should be installed in a GFCI protected branch circuit.

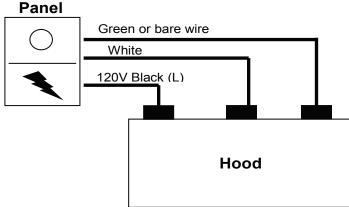
#### WIRE CONNECTIONS

There are 3 wires on the front panel that require connection.

BLACK 120 VAC from electrical panel (usually black) WHITE Neutral from electrical panel (white) GREEN Ground from electrical panel (usually green)

CAUTION: The neutral wire (white) must only be connected to the white neutral wire coming in from the electrical panel.

# House Electrical







## SECURING THE HOOD

#### **MOUNTING HOLES:**

Because the Sedona by Lynx<sup>TM</sup> Vent Hood was designed for all applications, no mounting holes have been pre-drilled. This allows for custom applications for mounting. The hood should be attached to the framing through the top and back, whenever possible. Remove the filters. Mark and drill screw holes through the hood as required. Secure the hood by driving screws (provided by others) through the screw holes.

\*\*NOTE: DRILLING THROUGH STAINLESS STEEL REQUIRES TITANIUM DRILL BITS. BE CAREFUL NOT TO DRILL THROUGH THE UL LABEL OR INTO THE HOOD'S ELECTRICAL COMPONENTS

## CARE AND USE

### **OPERATING CONTROLS:**

Always activate the ventilator when using cooking appliances. Activate the ventilator a few minutes before starting to cook to establish an airflow pattern within the room. Adjust the fan speed as needed. Adjust the dimmable halogen lights as desired.



#### WARNING

Do NOT operate the blower / ventilator system without the filters in place, or with dirty, grease laden filters.



#### **ENERGY SAVING TIPS:**

Do not operate the blower at a speed higher than necessary to remove the cooking exhaust. Turn off the unit once the smoke and cooking odors have been eliminated. Clean filters and grease laden surfaces often to improve efficiency.



#### **CARE AND CLEANING:**

Proper cleaning is necessary to maintain performance and appearance, while also ensuring safe operation. The frequency of cleaning should be adjusted according to the type and amount of cooking. Best results will be achieved by cleaning soiled components as soon as possible. Filters must be cleaned regularly. Using the aluminum knob, lightly pull the filter toward the front of the liner while pulling the backside downwards. Replacing the filter is just as easy as taking it out.

The filters may be cleaned by hand washing in hot water using a mild detergent solution, or by placing them in a dishwasher. Locate holes on the sides of the filter. Put filter in dishwasher with holes facing up so detergent can enter filters. Dry the filters completely before using again. Rinse and dry with a soft lint-free cloth. Always wipe stainless steel surfaces with the grain. Never wipe across the grain. After cleaning, reinstall the filters carefully.

>> Most common scrubber type pads will scratch the hood, do not use them to clean the hood.





## CARE AND USE...continued

If a commercially available stainless steel cleaner is used, it is important to read the labels for chlorine compounds. Chlorine is a corrosive substance, DO NOT USE. Follow polish manufacturer's instructions.

#### **HALOGEN LIGHT BULBS:**

Hoods are designed for halogen light bulbs (PAR20). They can be purchased at most home improvement and/or grocery stores.

We endeavor to incorporate the best technology provided to our industry, in manufacturing Sedona by Lynx™ products, therefore, we reserve the right to change models, mode of operation, and specification without prior notice.

IMPORTANT: Problems caused by improper installations are not covered by the manufacturer's warranty.

IMPORTANT: Undersized and improperly installed duct pipe and/or other ventilation components will cause excessive static pressure (air resistance), that may result in rattling, vibration and air buffeting noises, as well as inadequate ventilation.

#### 1. Building Codes

Vent hoods should be installed by qualified technicians familiar with state and local building codes.

#### 2. Duct Pipe and Fittings (Elbows, Transitions, Roof & Wall Caps)

Use round or rectangular rigid metal duct only. Where possible, use round duct as it creates the least amount of static pressure. DO NOT use flex duct.

All duct sections and fittings (EXCEPT DAMPERS, per Section 4), should overlap and be connected with at least 3 – 4 equally spaced screws and wrapped tightly with 2 – 3 layers of Aluminum Foil Metal Duct Tape. This type of duct tape is more durable than traditional cloth duct tape. DO NOT use butt joints.

For best air flow, elbows and pipe size transition fittings should not be directly connected to one another. Where possible, always include at least 15 inches of straight pipe between fittings.

## 3. Duct Pipe and Fitting Sizes

IMPORTANT: No portion of any length of duct pipe or fitting should be smaller than the discharge port of the ventilator. This is very important because any type of restriction anywhere in the ventilation system will cause increased static pressure (air resistance), that may result in rattling, vibration and air buffeting noises, as well as inadequate ventilation. See Duct Sizing Chart and Area Calculations section for more detail.

### **Duct Runs - Length**

Configure the ventilation duct run to be as short and as direct to the outside as possible. Minimize the number of elbows and transition fittings used. Complex or long runs should be reviewed by a qualified installer.

No portion of the ducting should be run so that the exhaust air flows downward. Since exhaust heat rises, forcing the air to flow downward will cause increased static pressure. As previously mentioned, improperly installed duct pipe will cause excessive static pressure (air resistance), that may result in rattling, vibration and air buffeting noises, as well as inadequate ventilation.

Duct runs for 1200CFM ventilator models should not exceed 35 linear feet with two 90-degree elbows and two 45-degree elbows, and a roof or wall cap. Longer runs or additional elbows will result in decreased ventilation performance. Each 90-degree elbow is the equivalent of 6 linear feet of duct pipe; each 45-degree elbow is equivalent to 3 linear feet of duct pipe.



## CARE AND USE...continued

Always run ventilator ducts to the outdoors. DO NOT terminate a duct into an attic, basement, garage, crawl space under a house, a chimney, other ducting or an enclosed room.

#### 4. Dampers

#### IMPORTANT: DO NOT USE ANY TYPE OF DAMPER IN A VENT HOOD APPLICATION.

In ventilation systems utilizing a roof cap or wall cap <u>with</u> a built-in damper, remove it. Dampers are unnecessary and will cause increased static pressure (air resistance), that <u>may result in rattling, vibration and air buffeting noises, as well as inadequate ventilation.</u>

### 5. Roof Caps and Wall Caps

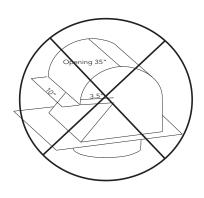
The roof cap or wall cap is the termination point of the venting system that allows the exhaust air to exit to the outdoors. All sections of this fitting must have an equal or greater air path area than the ventilator's discharge port. If any section of the roof cap or wall cap is smaller than the ventilator's discharge port, the entire ventilation system will lose efficiency and the restriction will cause increased static pressure and decrease performance.

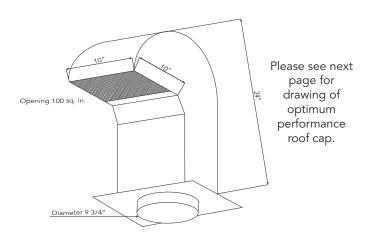
IMPORTANT: Even though the intake side of the roof cap or wall cap may be properly sized, roof caps or wall caps with built-in dampers should not be used. The actual open area of the final air path must equal to or greater than the discharge port of the ventilator. Any undersized portion of a roof cap or wall cap will cause excessive static pressure that may result in rattling, vibration and air buffeting noises, as well as inadequate ventilation.

Do Not use "goose-neck style" caps as they significantly restrict natural, heated air-flow. Do Not use caps with dampers for Vent Hoods.









The air exit opening on the roof cap used needs to be at or above 78.5 square inches. See illustrations above. Never use a roof cap like the one shown in Figure 1. Instead use a style similar to the one shown in Figure 2.

### 6. Attaching Duct to House Framework

SEDONA BY LYNX™ VENT HOOD CARE & USE/INSTALLATION

The ventilation system should be attached to the framework in such a manner that the weight of the duct and fittings is supported with no stress on the duct joints, fittings or on the ventilator. All ducting should be attached so as to avoid any possible duct vibration from being transferred to the house's framework.



## CARE AND USE...continued

## 7. Duct Sizing Chart and Area Calculations

Ventilator Discharge Port Types & Sizes		Duct Type Required	Duct Size (in Square Inches)	Minimum Discharge Size of Roofcap or Wallcap Outside Opening	
6" Diameter, Round	28.3"	6" Round Metal Duct	28.3"	28.3"	
7" Diameter, Round 38.5"		7" Round Metal Duct	38.5"	38.5″	
8" Diameter, Round 50.25"		8" Round Metal Duct or 6" x 9" Rectangular Metal Duct	50.25" 54"	50.25" 54"	
10" Diameter, Round 78.5"		10" Round Metal Duct	78.5″	78.5″	
3.25" x 10" Rectangular 32.5"		3.25" x 10" Rectangular Metal Duct	32.5"	32.5″	

Formulas for Calculating Square Inches of Various Duct Sizes and Types

Round Duct

Radius x Radius x	3.1416	II	Area (Sq. Inches)
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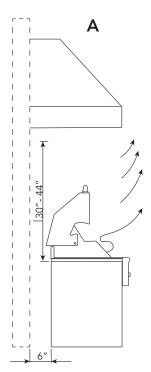
Rectangular Duct

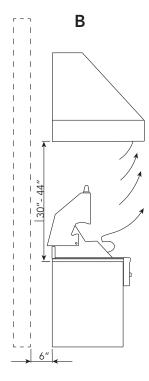
Width x	Depth	=	Area (Sq. Inches)
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The "radius" is one-half the diameter of a round duct, e.g., 1/2" of a 10" round duct is 5". 3.1416 is "Pi" the "constant" used when calculation the area of a circle.

## 8. Best Smoke Capture Recommendations

Smoke and hot air from an Outdoor BBQ Grill rises quickly, especially as the BBQ lid is opened. Not only does the smoke rise fast, but it is usually deflected forward (toward the cook) beyond the BBQ hood's capture area by the shape and position of the BBQ lid itself. Heavy, fast rising smoke is a challenge even for high-performance vent hoods, but there are some things you can do to enhance your outdoor vent hood's performance.





- a. Install the hood at least 30", but no more than 44" above the cooking surface. If the hood is installed more than 44" above the cooking surface, its' smoke capture ability declines rapidly. See Drawing A.
- **b.** Since smoke also expands as it rises, the hood's sides and front edge should extend 3" 6" beyond the front and sides of the cooking surface—see Drawing B. In this example, the hood is attached to a built-out section of the wall or to a chase.

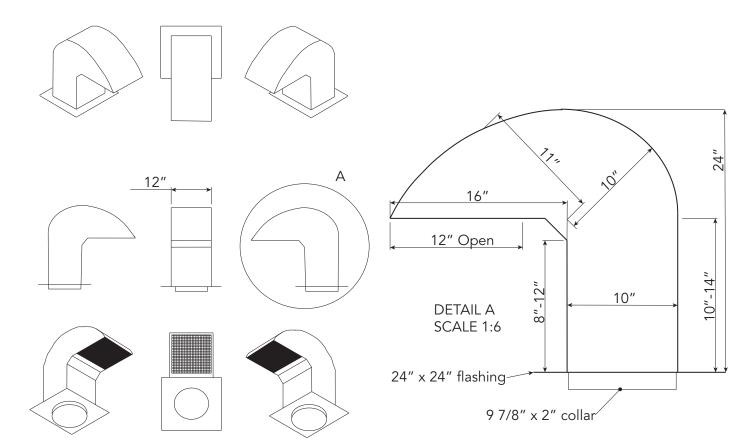
It is unlikely that smoke rising past the bottom of the vent hood will be captured by the hood. Smoke escaping the hood's capture area will typically remain against the ceiling until it is blown out by natural air currents or until it dissipates.

- **c.** Turn the hood on high 2 -3 minutes prior to placing food on the grill. If there is no wind or wind drafts, an upward flowing air "curtain" will be created by the hood's suction that moves air up the sides and front of the cooking surface. This upward moving air curtain will help capture much of the smoke.
- **d.** Wind and wind drafts will also negatively affect the capture ability of high-performance outdoor vent hoods. If the BBQ grill is located in a consistently windy area, e.g., near oceans, large lakes or on hillside properties, for best vent hood performance, a wind-break may be required.

# ROOF CAP DRAWING

\*Required dimensions for roof cap - Minimizes static pressure and maximizes air flow to ensure optimum performance of your Sedona by  $Lynx^{TM}$  product.

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## LYNX LIMITED WARRANTY

### I. Limited Three-Year Warranty

The stainless steel housing is warranted to be free from defects in material and workmanship when subjected to normal domestic use and service for three years from the date of purchase for 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.

#### **II. Limited ONE-Year Warranty**

All other 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.

#### **III. 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 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, 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.

#### IV. What is not covered: Lynx shall not be responsible for and shall not pay for the following

- 1. 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 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 non warrantable; any missing components will be re-placed at consumers expense; major handling damage 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.









## CONTACTING LYNX CUSTOMER CARE

Before calling Lynx Customer Care, 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 interior right hand wall of the vent hood, below the wiring diagram.

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

(888) 289-5969

#### 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

7300 Flores Street

Downey, CA 90242

Service: (888) 289-5969

Tel: (562) 299-6900 Fax: (562) 299-6978

email: service@lynxgrills.com

## THE LYNX STORY

Lynx began with a vision.

A small group of manufacturing engineers with over a century of collective experience had a dream. They dared to take their extensive commercial manufacturing know-how and create a line of outdoor cooking products that offer commercial elegance and performance to the consumer market.

Lynx has taken the quality, workmanship, service and innovation of the commercial market and incorporated it into the Lynx Professional Grills line of consumer and commercial products. The combination of creative design, superior materials and exceptional craftsmanship elevates Lynx products to a class of their own.

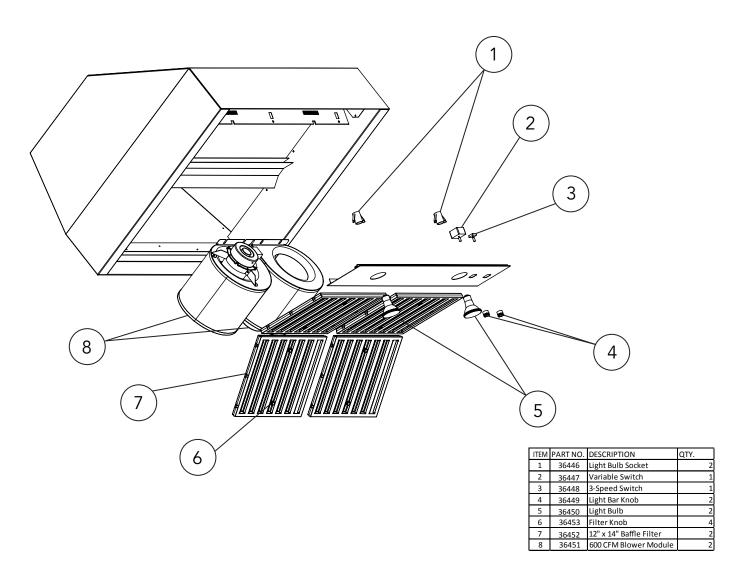
Lynx original commercial products are used every day in restaurants, hotels and theme parks across the USA:

### LYNX SATISFIED CUSTOMERS

- TGI Fridays
- Applebee's
- Houston's
- Red Lobster
- Hard Rock Café
- Wolfgang Puck's
- Cheesecake Factory
- Red Robin
- Planet Hollywood
- Hilton
- Hyatt
- Four Seasons Marriott Le Meridian
- Sheraton

- Conrad International
- Bellagio
- New York New York
- MGM Grand
- Treasure Island
- Mirage
- Paris
- Venetian
- Excalibur
- Mandalay Bay
- Riviera
- Desert Inn
- Hard Rock Hotel
- Disney World

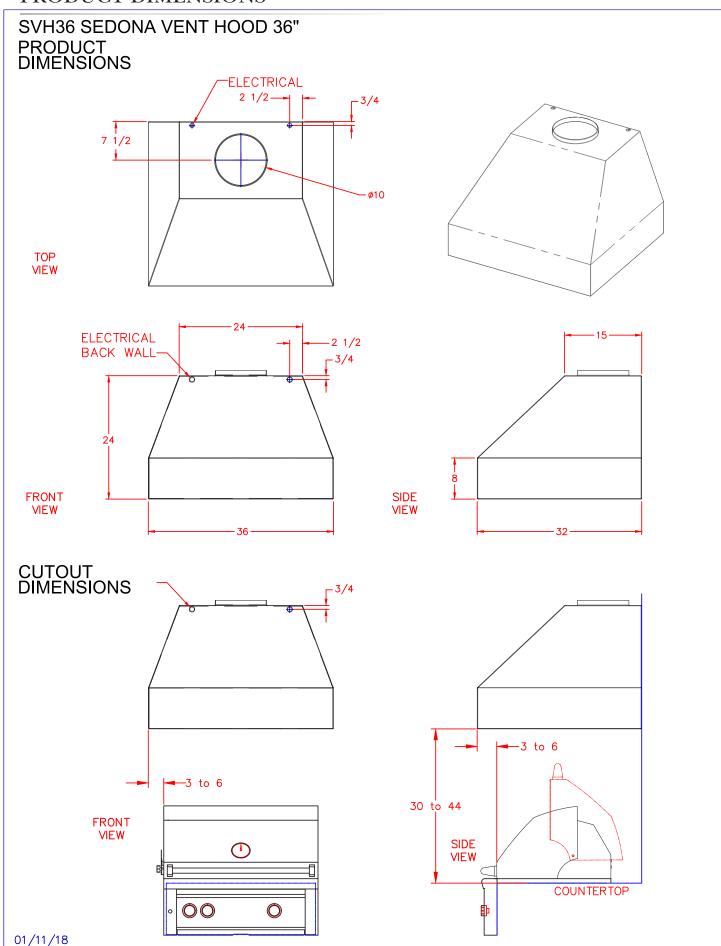
# EXPLODED VIEW/PARTS



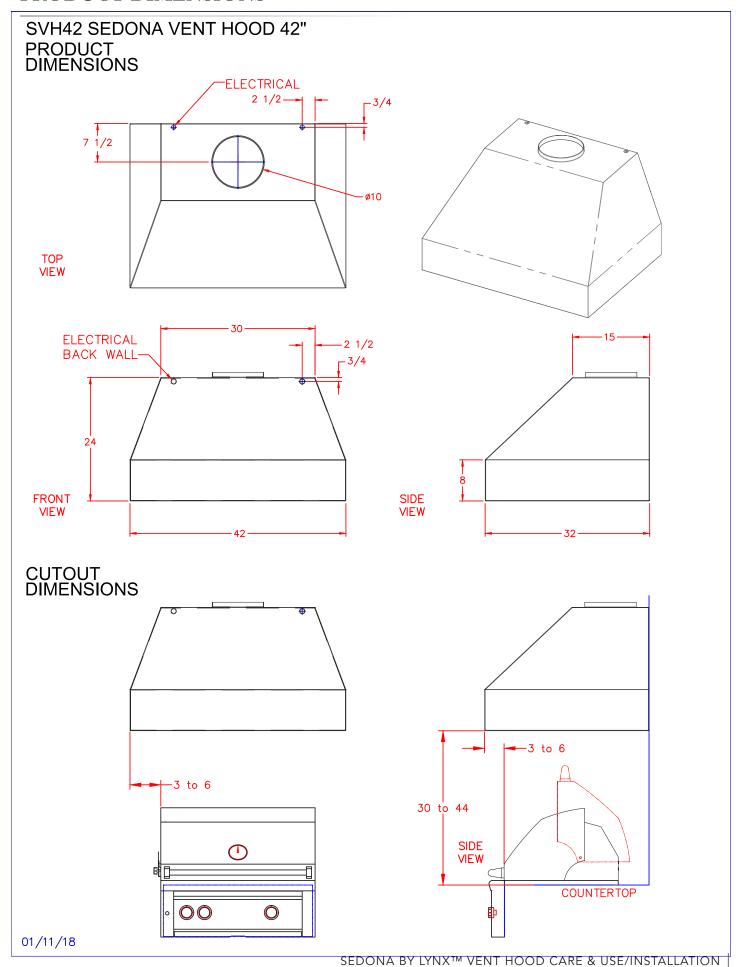
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# PRODUCT DIMENSIONS

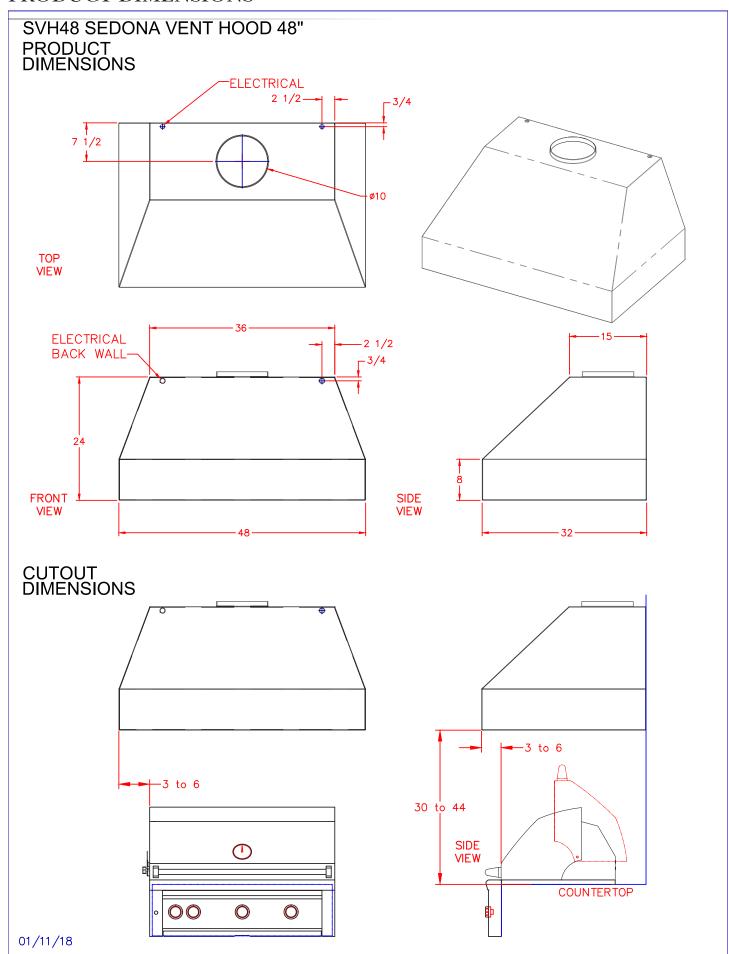


# PRODUCT DIMENSIONS



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## PRODUCT DIMENSIONS



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The best outdoor kitchen products come from: Lynx Grills, Inc. 7300 Flores Street Downey, CA 90242 Service: (888)-289-5969 Fax: (562) 299-6978 www.lynxgrills.com

P/N 35320