



LYNX PROFESSIONAL GRILL SERIES

36" PROFESSIONAL FREESTANDING GRILL

ALL TRIDENT™ BURNERS, FLAMETRAK™ AND ROTISSERIE (LF36ATRF)



LF36ATRF PRODUCT OVERVIEW



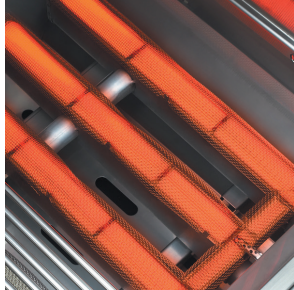
- Unprecedented safety—the FLAMETRAK™ system shuts off gas if the flame goes out
- Ample capacity—935 square inches of cooking surface (640 primary, 295 secondary)
- Beautiful illumination—blue-lit control knobs
- Steady performance—heat-stabilizing design
- Smooth opening—fluid rotation handle
- Premier platform—stainless steel grilling grates
- Steadfast durability—heavy-duty welded construction eliminates gaps where grease can collect
- Precise power—three Trident™ Infrared Burners combining to provide up to 69,000 BTU
- Proven dependability—reliable spark ignition system
- Perfect clarity—dual halogen grill surface lights
- Quick visibility—temperature gauge
- Easy opening—Lynx Hood Assist
- Slow-cooking excellence—with a dual-position rotisserie internally powered by a heavy-duty three-speed motor, and a rear infrared burner delivering up to 14,000 BTU
- Indulgent extra—premium smoker box included



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

LF36ATRF PRODUCT FEATURES

Our unrelenting attention to detail and our passion for innovation have fostered the stunning features that define the Lynx Professional Series. These features begin with meticulous hand-crafted excellence, and they culminate in powerful capabilities that give you precision control.



TRIDENT™ INFRARED BURNER



SEAMLESS WELDED CONSTRUCTION



HEAT STABILIZING DESIGN



EXPANSIVE GRILLING SURFACE



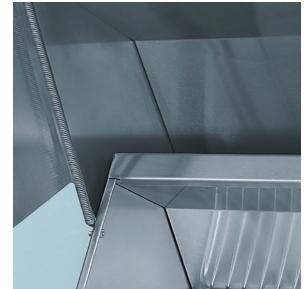
ROTISSERIE SYSTEM



SMOKER BOX



INTEGRATED ILLUMINATION



LYNX HOOD ASSIST

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



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

NOTIFICATIONS

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

THE SCIENCE BEHIND THE SAFETY

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

THE LYNX ALL TRIDENT™ GRILL

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

PRODUCT TECHNICAL SPECIFICATIONS



PRODUCT DIMENSIONS: WIDTH: 61 ¾" / HEIGHT: 50" / DEPTH: 22 ¼"



SHIPPING DIMENSIONS: WIDTH 46" / HEIGHT 54 ½" / DEPTH 31 ½"
SHIPPING WEIGHT: 403 POUNDS



GAS REQUIREMENTS: SHIPS IN LIQUID PROPANE OR NATURAL GAS FROM FACTORY



ELECTRICAL REQUIREMENTS: INSTALLATION REQUIRES AN OUTDOOR 120V/15GFI ELECTRICAL OUTLET ADJACENT TO PRODUCT



COOKING CONFIGURATION: FREESTANDING GRILL WITH WITH ALL TRIDENT™ BURNERS, FLAMETRAK AND ROTISSERIE