

MAKE THE MOST OF YOUR



L30WD-1 (pictured)

L42CC-1

Warming Drawer/Warming Drawer Cabinet
CARE & USE/INSTALLATION



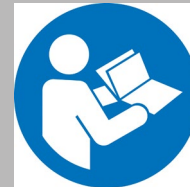
IMPORTANT SAFETY INSTRUCTIONS



WARNING:

Read this manual carefully and completely before using your warming drawer to reduce the risk of:

- Fire
- Burn hazard, personal injury or property damage
- Unapproved installation or service



This product is designed for indoor or outdoor installation. Improper installation, adjustment, alteration, service or maintenance can cause personal or property damage and may void the warranty. Read this manual thoroughly before installation, use or service.

CAUTION: UNPLUG the warming drawer before beginning any work. Make sure you READ and UNDERSTAND these instructions BEFORE installation. If you have any questions or concerns prior to, or during service, please call Customer Care/Tech. Support at 888-289-5969, Mon.– Fri. 6AM to 4:30PM, and Saturdays from 8AM to 1PM Pacific Time.

IMPORTANT: When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions before using the warming drawer
2. Do not store or use gasoline or other flammable vapors and liquids in the drawer or in the vicinity of this or any other appliance.
3. Do not touch hot surfaces, the heating elements or drawer interior surfaces while the drawer is in use. Only touch handles or knobs. Use only dry potholders. Using moist or damp pot holders may cause steam burns to your hands.
4. To protect against electrical shock, do not immerse cord, plugs, or base in water or other liquids.
5. Do not use foil to line the interior of the drawers. This traps heat and increases the risk of damage.
6. Close supervision is necessary when the appliance is used by or near children.
7. Do not allow the cord to touch hot surfaces.
8. Do not install on or near a hot gas or an electric burner.
9. Make sure the appliance is turned off before plugging in or removing the plug from the power receptacle.
10. Do not use this appliance for anything other than the intended use.
11. Keep the warming drawer away from water sprinklers.
12. Do not store materials, not recommended by the manufacturer, in the drawer when not in use.
13. Always place steam racks in desired position while the appliance is cool.
14. Do not obstruct the warming drawer vent ducts while cooking. You may want to close them when the unit is not in use to help keep rain/water from getting into the drawer.
15. Do not cover food with plastic wraps or use plastic food containers in the drawer while heating. Plastics will melt and damage the drawer interior.
16. Do not place food in sealed containers in the drawer. Pressure could build up and cause the container to burst resulting in damage or personal injury.
17. Use care while opening a heated drawer to allow hot air and steam to escape before removing or replacing food.
18. This appliance is designed to be installed by a qualified technician and plugged into a dedicated, properly grounded, GFCI outlet.
19. ETL listed for indoor and outdoor use.
20. Unplug the unit when not in use and before cleaning. Allow to cool before putting on or taking off parts.
21. Do not operate any appliance with damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Contact Lynx Customer Care Department for service facility information or additional details.
22. Do not repair or replace any part of this warming drawer. All servicing should be done by an authorized service agency. Contact Lynx Customer Care Department for service information. 1-888-289-5969
23. Save these instructions for future reference.

ELECTRICAL INFORMATION

WARNING: ELECTRICAL GROUNDING

1. Warming drawer must be installed in accordance with the local electric code 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 1.6b 2005.
2. Use only a Ground Fault Interrupter (GFI) protected circuit with this outdoor appliance. This type of outlet should be installed by a qualified electrician.
3. This warming drawer is equipped with a three prong (grounded) 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.
4. Use only extension cords with a 3 prong grounding plug rated for the power of the equipment and approved for outdoor use with a "WA" marking and a tag stating "suitable for use with outdoor appliances".
5. To protect against electric shock, do not allow any part of the power cord, extension cord, or any plugs come in contact with water, other liquids or the ground.
6. Unplug or shut down the circuit to the warming drawer from the outlet before cleaning or when not in use for extended periods.
7. Do not clean this product with a water spray or the like.
8. Allow the drawer to cool before putting on or taking off parts.
9. Do not use the warming drawer for purposes other than intended.
10. Do not operate the warming drawer with a damaged cord, plug or after the appliance malfunctions, or has been damaged in any manner. Contact Lynx Customer Care for repairs. 1-888-289-5969

CONNECTION TO AC:

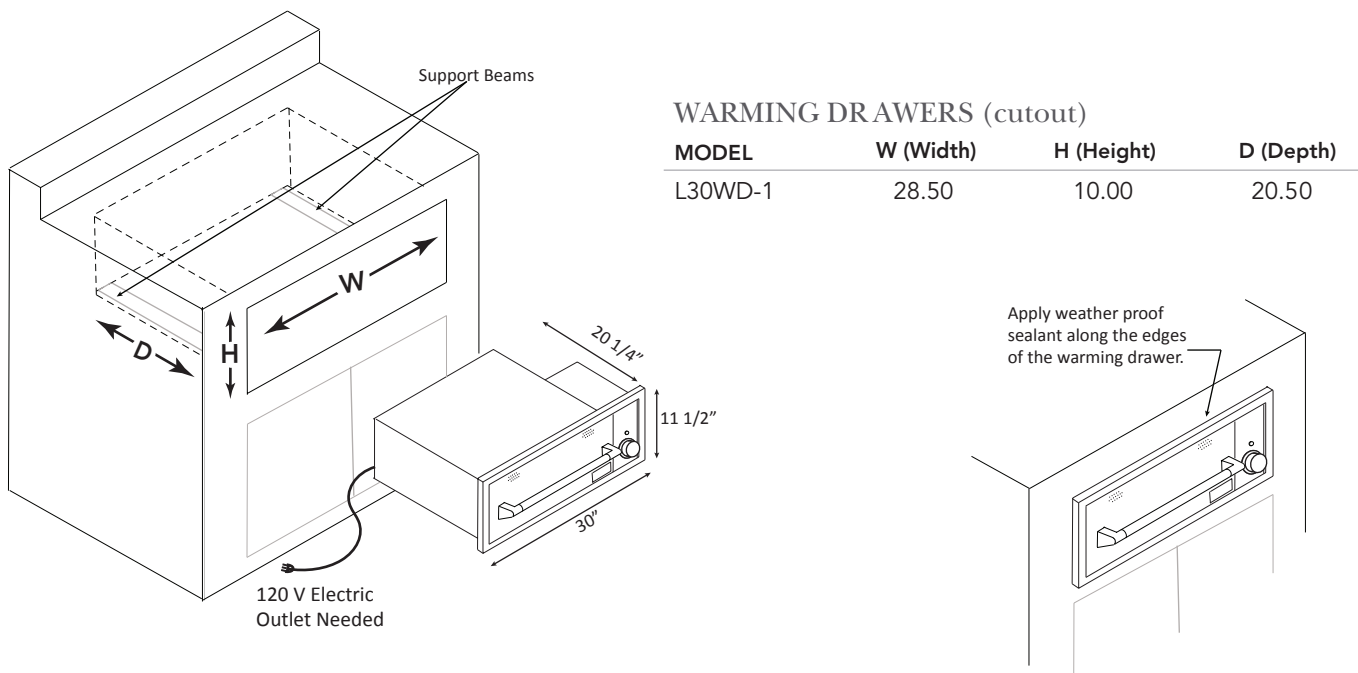
Installation requires an outdoor 120 VAC, 15 amp dedicated GFI protected outlet.

The warming drawer is rated as follows; 120 VAC, 60 Hz, 480 W, 4 AMP

IF SHIPMENT ARRIVED DAMAGED:

1. **VISIBLE LOSS OR DAMAGE:** Be certain this is noted on freight bill or express receipt and signed by person making the delivery.
2. **FILE CLAIM FOR DAMAGES IMMEDIATELY,** regardless of extent of damage.
3. **CONCEALED LOSS OR DAMAGE:** If damage is unnoticed until merchandise is unpacked, notify transportation company or carrier immediately and file a "concealed damage" claim with them. This should be done within (15) days of date delivery is made to you. Be sure to retain container for inspection. We cannot assume responsibility for damage or loss incurred in transit.

INSTALLING THE WARMING DRAWER L30WD



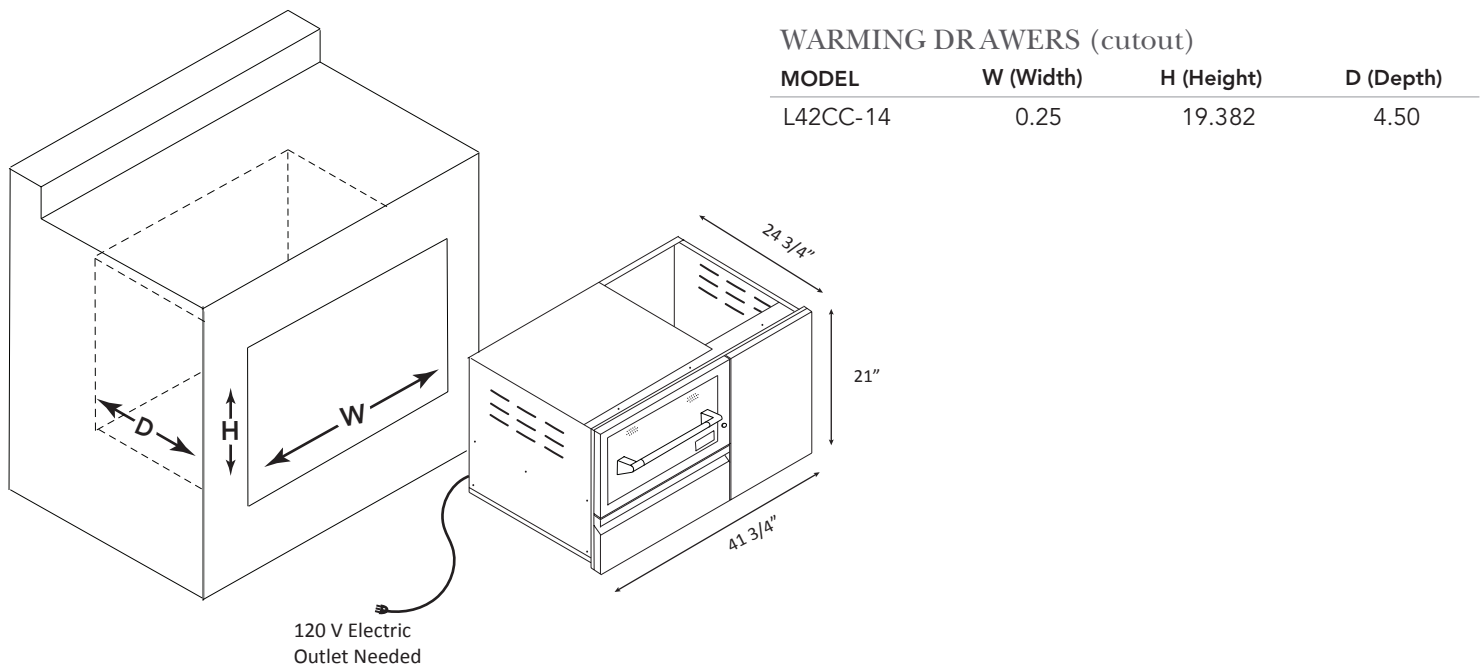
TYPICAL ISLAND INSTALLATION (L30WD)

1. Provide a 10" x 28 1/2" cutout to the front of the island.
2. Provide support beams using metal studs.
3. Pull the drawer out of the drawer casing to gain access on the mounting holder at the front of the casing.
4. Insert the drawer casing into the island opening.
5. Secure the drawer casing with screws at the inside front top and bottom, using the pre-punched mounting holes.
6. Re-assemble the drawer section into the drawer casing.
7. Apply weather proof sealant along the edges of the warmer.
8. Plug-in the warmer to a weather proof, and properly grounded, electrical outlet.
9. If installing the unit directly under a grill, please allow 2-3/16" between the grill cutout bottom and the top of the warming drawer cutout.

IMPORTANT

- Be sure that the warming drawer is properly grounded and installed by a qualified technician. The electrical cord has a 3 prong plug. Do not cut any of the prongs.
- Make sure that the island is free of cracks that would allow water or other liquids to get into the electrical controls.
- Keep the warming drawer away from water sprinklers.
- When not in use, cover the island to protect from rain and harsh weather.
- If installing the unit directly under a grill, please allow 2-3/16" between the grill cutout bottom and the top of the warming drawer cutout.

INSTALLING THE WARMING DRAWER L42CC



TYPICAL ISLAND INSTALLATION (L42CC)

1. Provide a 19 3/8" x 40 1/4" cutout to the front of the island.
2. Provide support beams using metal studs.
3. Pull the drawer out of the drawer casing to gain access on the mounting holder at the front of the casing.
4. Insert the drawer casing into the island opening.
5. Secure the drawer casing with screws at the inside front top and bottom, using the pre-punched mounting holes.
6. Re-assemble the drawer section into the drawer casing.
7. Apply weather proof sealant along the edges of the warmer.
8. Plug-in the warmer to a weather proof, and properly grounded, electrical outlet.
9. If installing the unit directly under a grill, please allow 2-3/16" between the grill cutout bottom and the top of the warming drawer cutout.

IMPORTANT

- Be sure that the warming drawer is properly grounded and installed by a qualified technician. The electrical cord has a 3 prong plug. Do not cut any of the prongs.
- Make sure that the island is free of cracks that would allow water or other liquids to get into the electrical controls.
- Keep the warming drawer away from water sprinklers.
- When not in use, cover the island to protect from rain and harsh weather.
- If installing the unit directly under a grill, please allow 2-3/16" between the grill cutout bottom and the top of the warming drawer cutout.

TEMPERATURE CONTROLS

The temperature control dial is used to select the temperature of the warming drawer.

The warming drawer should only be opened when adding or removing food. Continuous opening of the drawer allows warm air to escape and make the food colder.

Do not use aluminum foil to line the drawer. It is an excellent heat insulator and will trap heat beneath it. This may affect the performance of the warming drawer and the interior finish.

HEAT LIGHT ON

The heat-on blue indicator light turns on when the control knob is set and cycles “on” and “off” with the heating element as temperature is maintained.

MOISTURE VENT CONTROL

The moisture vent control is located at the top inside of the warming drawer. It can be adjusted in any position between “open” and “close” to maintain desired degree of moisture.

1. For crispy foods, slide the moisture vent control inward to open the vents and allow the moisture to escape.
2. For moist food, slide the moisture vent control outward to close the vents and seal the moisture inside the drawer.

HEATING INSTRUCTIONS

1. Dry Heat

The main function of the warming drawer is to maintain food at a desired serving temperature.

Place previously prepared foods directly into the empty steam pans (no water) and set the moisture vent control.

Set the temperature control dial. The heat-on blue indicator light will illuminate until the desired temperature is reached.

2. Moist Heat

The warming drawer also seals moisture within the drawer to keep the food moist.

Put just enough of water, approximately ½” high, in the steam pans.

Place the steam rack inside the steam pan.

Place the food directly on the rack or use a suitable container that will fit in the steam pans. Do not use plastic containers or utensils.

Set the temperature control dial. The heat-on blue indicator light will illuminate until the desired temperature is reached.

Periodically, check the water level in the steam pans and add water when necessary.

CLEANING AND MAINTENANCE

The Warming Drawer is made of welded #304 stainless steel. It is non-rusting and non-magnetic.

1. Allow the warming drawer and its accessories to cool before cleaning.
2. Remove steam pans and all accessories from the warming drawer.
3. Unplug the warming drawer prior to cleaning.
4. Clean all items including the drawer with a mild cleanser. Scrub dirt with a sponge.
5. When cleaning the front panel, always scrub in the direction of the grain. In order to maintain the luster and highlights of the polished surface, do not use abrasives when cleaning the polished surfaces.
6. Do not use steel wool to clean the drawer and accessories.
7. Check out the slide rails and make sure they are clean and free from debris.
8. It is recommended to clean the warming drawer after every use.

TROUBLE SHOOTING GUIDE AND SERVICE

Problem	What To Do
1. Warming drawer will not heat up.	Check the following: <ol style="list-style-type: none">1. Is the unit plugged into an electrical outlet?2. Has the GFCI protection been tripped?3. Is the temperature control dial properly set?4. Has the circuit breaker been tripped?
2. Heat-on indicator light does not illuminate.	Check the following: <ol style="list-style-type: none">1. Is the unit plugged into an electrical outlet?2. Has the GFCI protection been tripped?3. Is the temperature control dial properly set?4. Has the circuit breaker been tripped?
If Service is Required	Call Lynx customer care department (888-289-5969) Provide the following information: <ul style="list-style-type: none">• Model Number• Serial Number• Date of Purchase• Name of the Dealer

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 on the rating plate which is located on the unit or is also located on the care and use manual.



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

www.lynxgrills.com

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

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 Meridien
- 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

WARMING DRAWER CARE

STAINLESS STEEL

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

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

- Use a commercially available Stainless Steel cleaner* to clean and polish the exterior surfaces.

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

Part of the appeal of your Lynx Accessory is the fine grain finish. When removing stubborn stains:

- Do not use metallic abrasives and **always rub in the direction of the grain.**
- Some household cleaning products are not suitable for stainless steel; be sure to read the label before using on your Lynx Accessory.
- Always use the mildest cleaning solution first, scrubbing



in the direction of the grain. Specks of grease may gather in the grain of the stainless steel and bake on to the surface, giving the appearance of rust.

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

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

SPECIAL NOTE FOR LOCATIONS NEAR POOLS AND COASTAL AREAS:

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

Here are a few tips to avoid this:

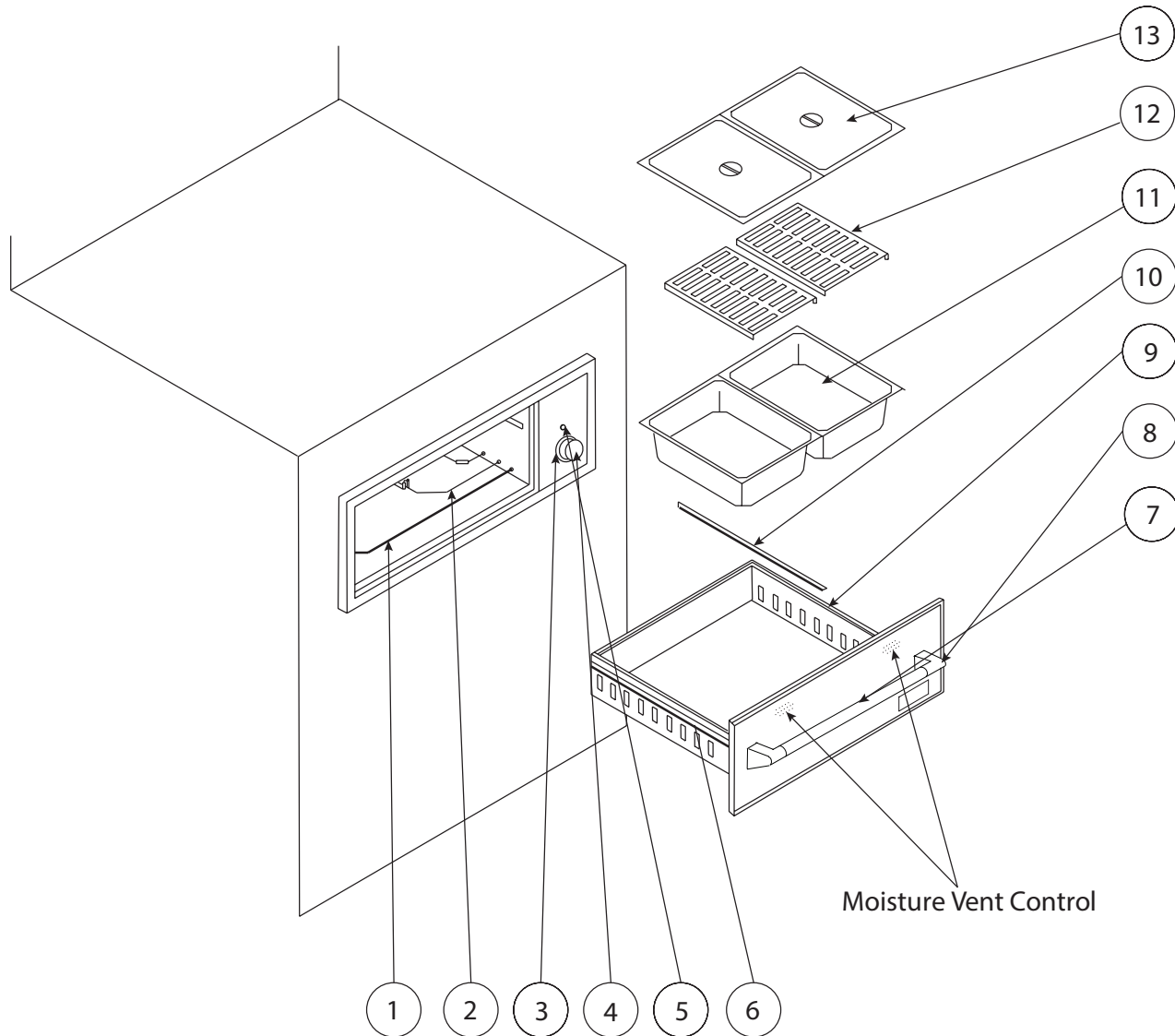
- Regularly wipe down the exterior surfaces with a damp cloth. (Micro fiber cloths such as Ecloth perform very well).
- Allow the surfaces to dry before installing the cover. Do not cover a damp sink.
- In extreme environments apply a rust inhibitor which leaves a microscopic protective layer on the stainless. Products that provide a layer of vapor corrosion inhibitors (VpCI™) protect the surface very well.
- For seasonal storage use the product referred to above, ensure the sink is dry and then cover and secure the cover to minimize the amount of damp air getting to the surfaces.

THE LYNX LIMITED LIFE TIME WARRANTY PROVIDES PROTECTION AGAINST RUST THROUGH OF PARTS THAT RENDER THE PRODUCT INOPERATIVE. IT DOES NOT COVER OCCASIONAL SURFACE RUST OR STAINING DUE TO ENVIRONMENTAL CONDITIONS.

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

THE L30WD COMPONENTS

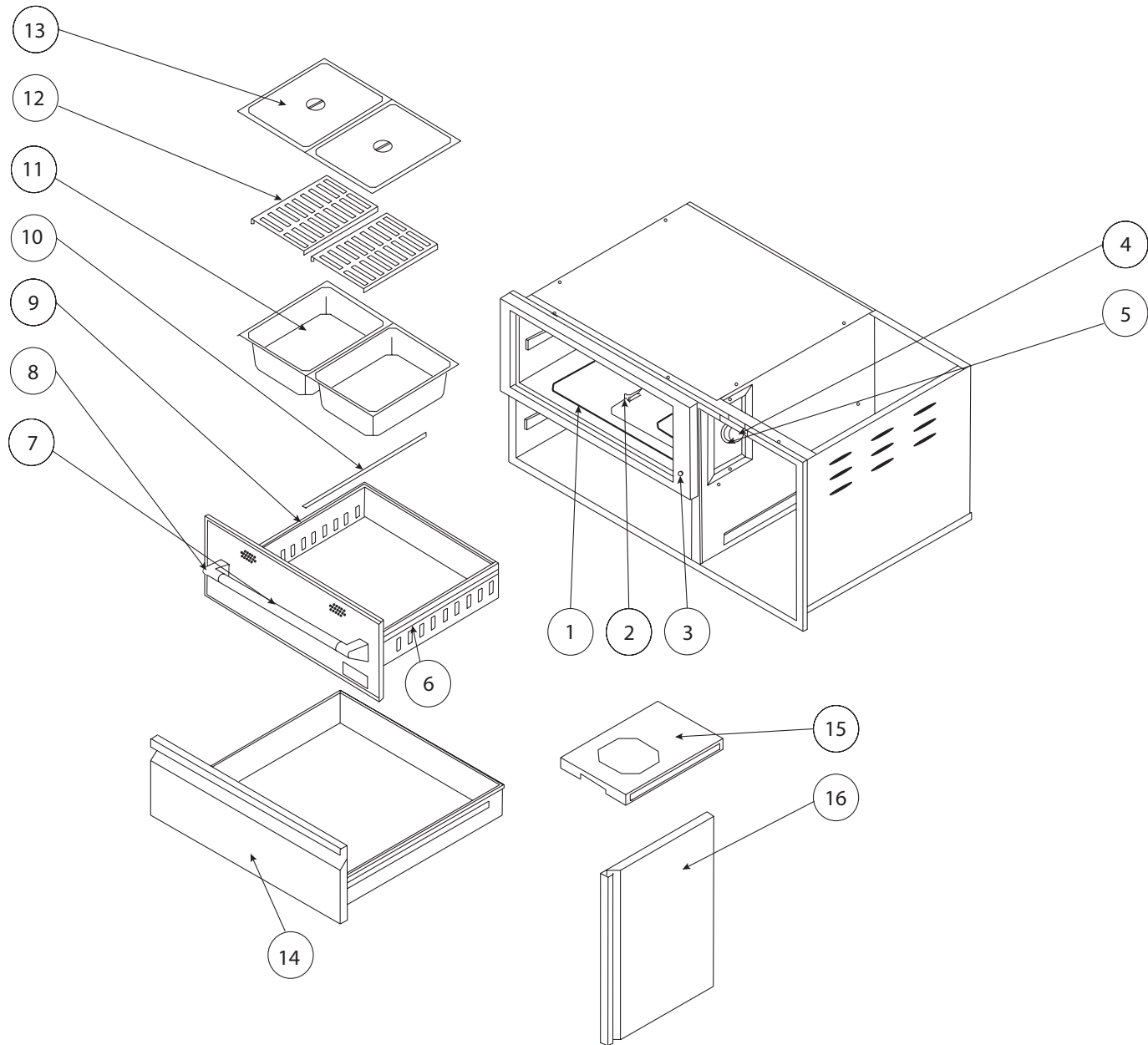
Diagram and Parts



Item	Description	Part Number	Item	Description	Part Number
1	Heating Element	32624	8	Handle Bracket	31736
2	Thermostat	33483	9	Drawer Assembly	80826
3	Bezel	10001	10	Steam Pan Guide	32603
4	Control Knob	31419	11	Steam Pan	32640
5	Heat on Light	32630	12	Steam Rack	31967
6	Roller Guides	32217	13	Steam Pan Lid	32633
7	Drawer Handle	32634		Power Cord (not Pictured)	70078

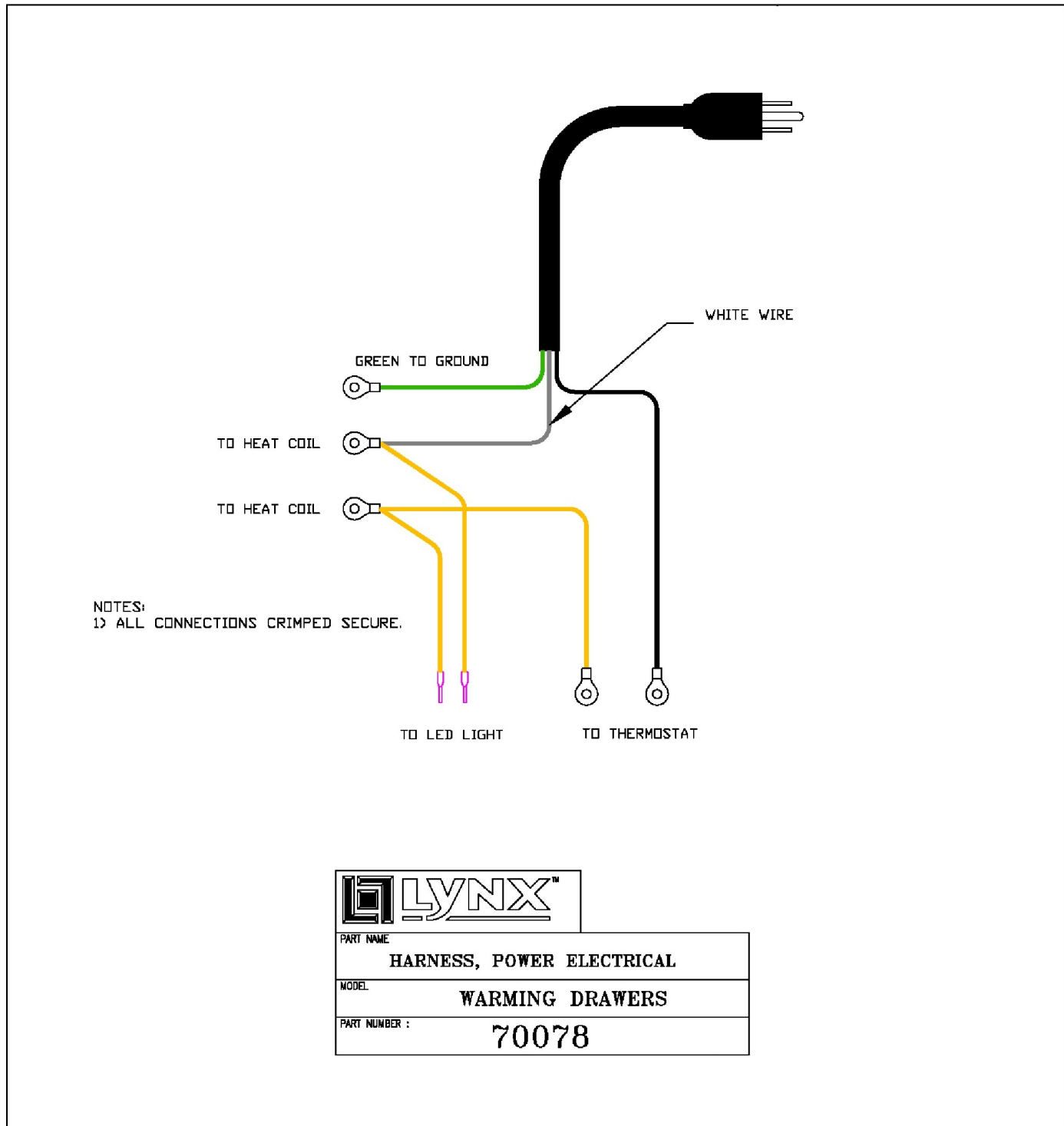
THE L42CC COMPONENTS

Diagram and Parts



Item	Description	Part Number	Item	Description	Part Number
1	Heating Element	32624	10	Steam Pan Guide	32603
2	Thermostat	33483	11	Steam Pan	32640
3	Heat on Light	32630	12	Steam Rack	31967
4	Control Knob	31419	13	Steam Pan Lid	32633
5	Bezel	10001	14	Storage Drawer	80879
6	Roller Guides	32217	15	Tank Drawer	80164
7	Drawer Handle	32634	16	Door Panel	80873
8	Handle Bracket	31736		Power Cord (not pictured)	70078
9	Drawer Assembly	80826			

SCHEMATICS

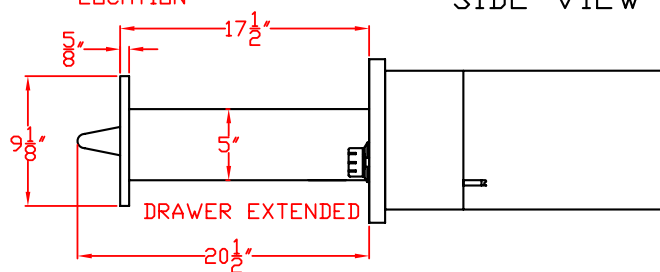
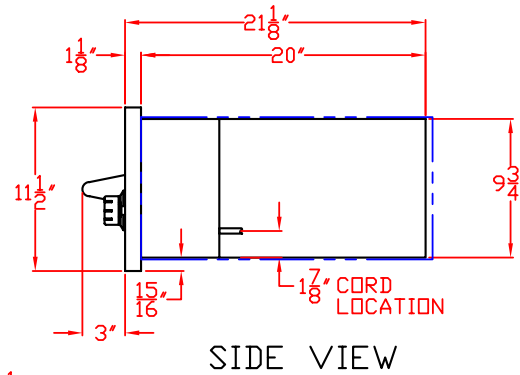
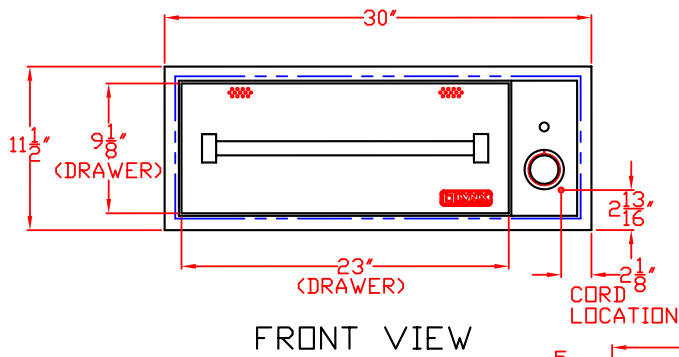
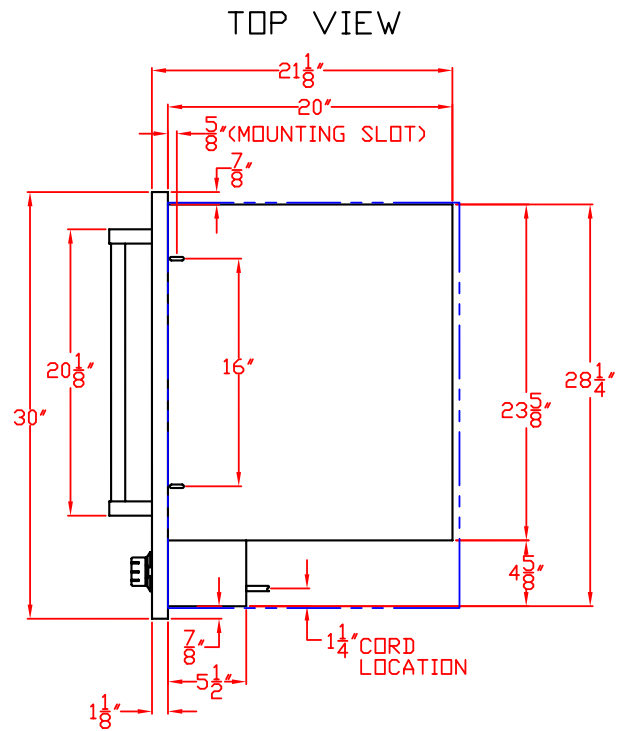


L30WD PRODUCT DIMENSIONS

1/20/10

LYNX 30 IN. WARMING DRAWER
 MODEL L30WD
 W/ DIMENSIONS

ISLAND CUTOUT
 IN BLUE

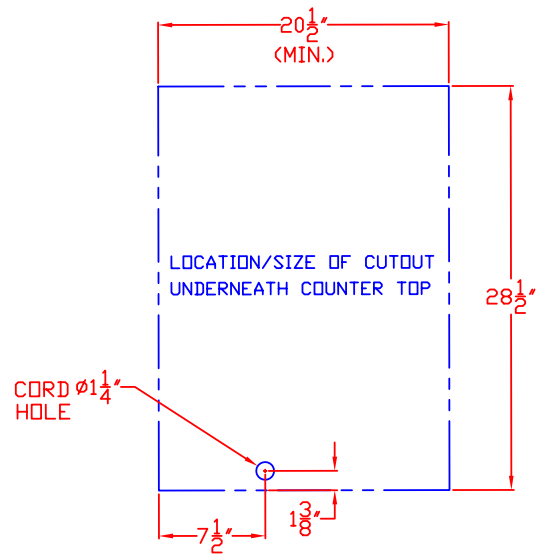


L30WD CUT OUT DIMENSIONS (IN BLUE)

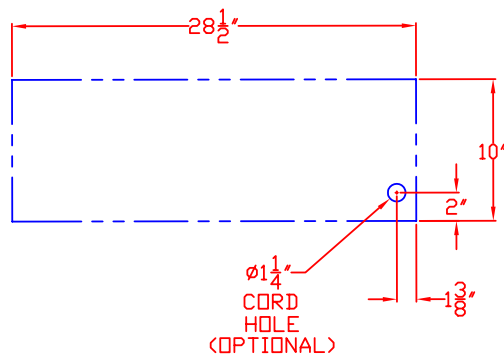
1/20/10

LYNX 30 IN. WARMING DRAWER
MODEL L30WD
ISLAND CUTOUT

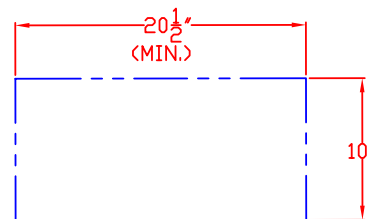
TOP VIEW



FRONT VIEW



SIDE VIEW

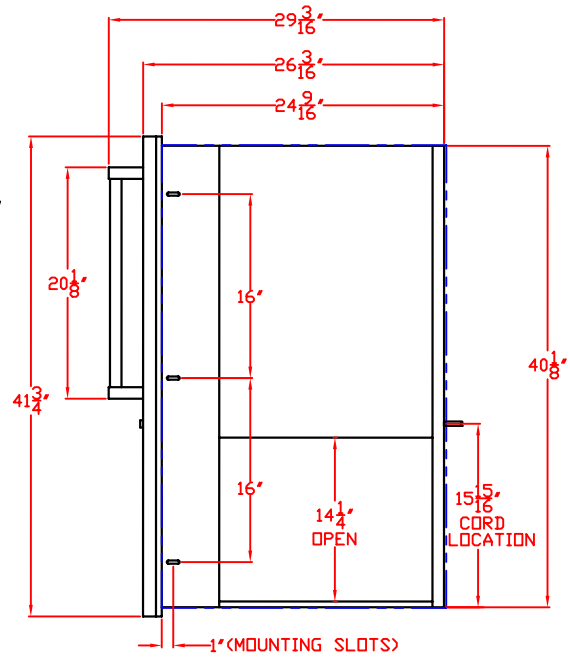


L42CC PRODUCT DIMENSIONS

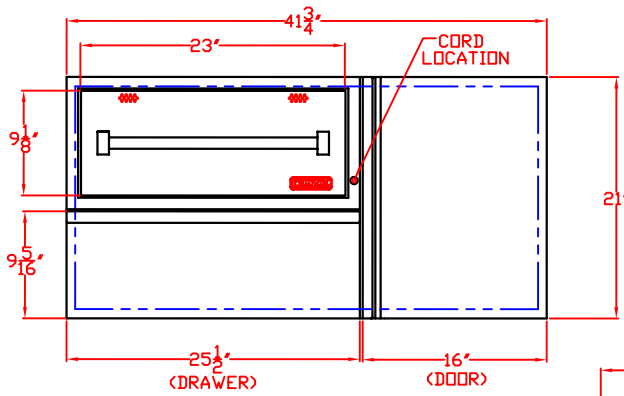
1/20/10

42 IN. CONVENIENCE CENTER
AND WARMING DRAWER
MODEL L42CC
WITH DIMENSIONS

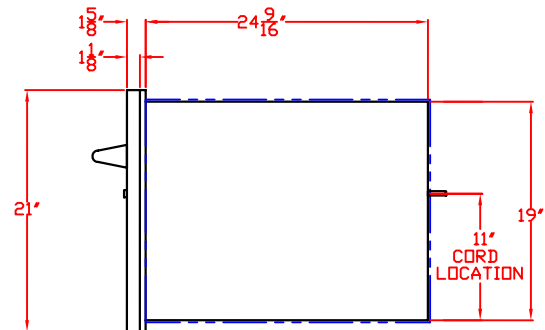
TOP VIEW



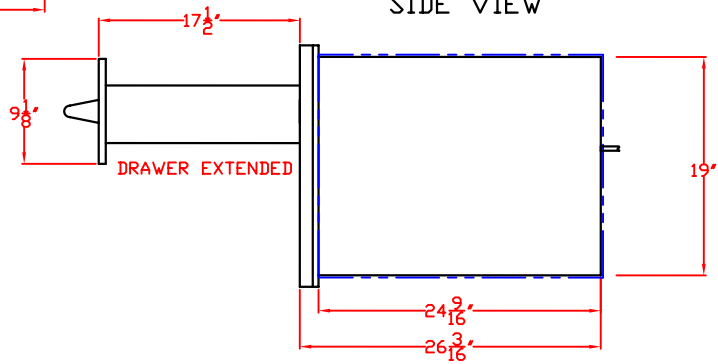
ISLAND CUTOUT
IN BLUE



FRONT VIEW



SIDE VIEW

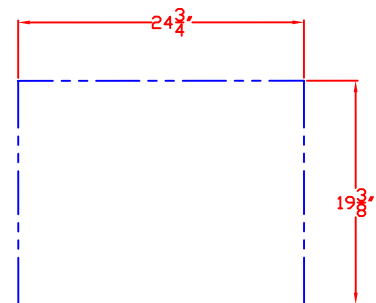
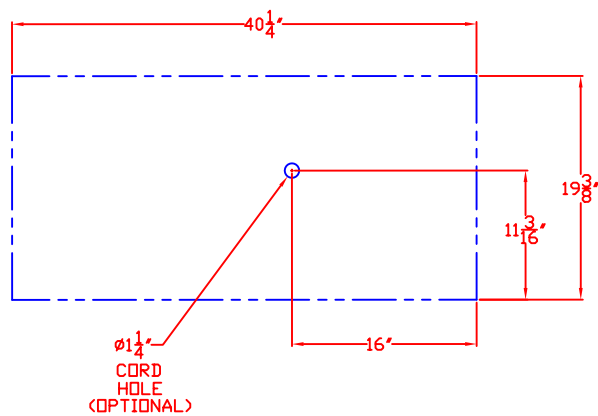
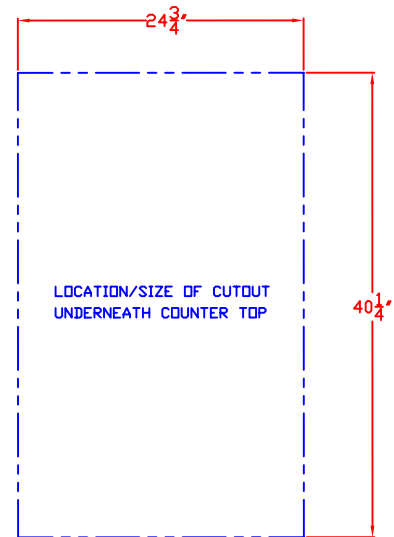


DRAWER EXTENDED

L42CC CUT OUT DIMENSIONS (IN BLUE)

1/20/10

LYNX 42 IN. CONVENIENCE CENTER
AND WARMING DRAWER
MODEL L42CC
ISLAND CUTOUT



LYNX LIMITED WARRANTY

I. Limited Lifetime Warranty

The stainless steel housing is warranted to be free from defects in material and workmanship when subjected to normal domestic use and maintenance for the lifetime of the original purchaser. This warranty excludes surface corrosion, scratches, and discoloration which may occur during normal use. This warranty is limited to the replacement of the defective parts, with the owner paying a processing fee and all other costs including labor. Failure to perform required maintenance will void this warranty.

II. Limited Five-Year Warranty

The following grill parts are warranted to be free from defects in material and workmanship, when subjected to normal domestic use and maintenance, for a period of five (5) years from the original date of purchase; interior parts, including steam pans and lids. This warranty is limited to the replacement of the defective parts, with the owner paying a processing fee and all other costs including labor.

III. Limited two-Year Warranty

All other components are warranted to be free from defects in material and workmanship, when subjected to normal domestic use and maintenance, for a period of two (2) years from the original date of purchase. This warranty is limited to the replacement of the defective parts, with the consumer paying all labor costs.

IV. Limited One-Year Warranty

For a period of one (1) year from the original date of purchase, Lynx will replace or repair parts found to be defective at no cost to the original purchaser. This includes the cost of shipping replacement parts and, where necessary, service labor at prevailing local rates by a Lynx authorized service person. Service will be provided during normal business hours and must be authorized in advance by Lynx.

V. 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 Lynx products.
- 4) Warranty **shall not apply** and Lynx is not responsible for damage resulting from misuse, abuse, failure to provide reasonable and necessary required maintenance, natural disaster, animals, alteration of or tampering with the appliance, accident, hostile environment, flare-up fires, improper installation or operation, or an 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.

VI. 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. *Contact Lynx for Common Area Warranty.
- 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 (RMA excluded).
- 7) Display models are 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 warranties will remain in effect.
- 8) The cost of a service call to diagnose complaint.
- 9) Modification to Lynx product will void related warranties.

LYNX COMMON AREA LIMITED WARRANTY

The Lynx Limited Warranty covers residential installations only and is non-transferable to any other party. This 'non-residential' warranty applies when the product is installed in common areas where more than a single party has rightful access to its use or in locations considered beyond normal residential use such as B&B's, and private clubs.

THIS PROVISION EXCLUDES ALL COMMERCIAL APPLICATIONS, INCLUDING, BUT NOT LIMITED TO RESTAURANTS AND INSTITUTIONAL FOOD SERVICE LOCATIONS.

I. Limited Five-Year Warranty

The stainless steel housing is warranted to be free from defects in material and workmanship when subjected to normal use and maintenance for a five year period from the original purchase date. 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 consumer paying labor.

II. Limited One-Year Warranty

The structural integrity of the interior parts, exterior, and steam pans are warranted to be free from defects in material and workmanship, when subjected to normal domestic use and service, for a period of one year from the date of purchase. This warranty is limited to the replacement of the defective parts, with the owner paying all other costs including labor.

III. Limited Parts & Labor Warranty

All other components are warranted to be free from defects in material and workmanship for a period of 90 days from the original date of purchase. Lynx will replace or repair parts found to be defective at no cost to the original purchaser. After the 90 day period Lynx will sell parts to the holder of this warranty at Lynx contractor prices for an additional 9 months.

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 location of installation 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 Lynx products.
- 4) Warranty **shall not apply** and Lynx is not responsible for damage resulting from misuse, abuse, failure to provide reasonable and necessary required maintenance, natural disaster, animals, alteration of or tampering with the appliance, accident, hostile environment, flare-up fires, improper installation or operation, or an 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) To correct normal adjustments or settings, due to improper installation, commissioning or local gas supply properties;
- 5) Shipping and handling costs, export duties, installation, removal, or re-installation cost (RMA excluded).
- 6) 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 replaced at consumer's expense; major handling damage to manifold, valve and ignition system will be serviced at consumer's expense; all other warranties will remain in effect.
- 7) The cost of a service call to diagnose complaint.
- 8) Modification to Lynx product will void related warranties.







The best outdoor kitchen products come from:
Lynx Grills, Inc. 7300 Flores Street Downey, CA 90242
Service: (888)-289-5969 Fax: (562) 299-6789
www.lynxgrills.com