

MAKE THE MOST OF YOUR

SEDONA BY LYNX™

SEDONA CARE & USE/INSTALLATION



INSTALLATION GUIDELINES

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WARNING



WARNING

1. Always maintain the required clearances from combustible construction as detailed. The grill is designed for outdoor use only. NEVER use in a garage, building, shed, breezeway or other enclosed area. This grill shall not be used under any overhead combustible construction.
2. Gas grills are not design certified for and are not to be installed in or on recreational vehicles, portable trailers, boats or any other moving installation.
3. 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 creating a tripping hazard.
4. Do not repair or replace any part of the grill unless specifically recommended in this manual. Other service should be performed by a qualified technician.
5. All gas lines must have a shut-off that is readily and easily accessible. Be sure the owner knows where the shut-off is located. If you smell gas, check for gas leaks immediately. Check only with a soap and water solution. Never check for gas leaks with an open flame. (See INDEX: "Leak Testing" for further details.)



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.

BEFORE YOU START

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.

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 grill performance. (See INDEX: "Gas Supply Line Runs" for further details.)

Are you "on-the-level"?



WARNING

- Never install this product into a combustible enclosure without an insulated jacket. Doing so could result in fire, property damage and personal injury.
- Never locate the grill under a roof or overhang, in a building, garage, shed or other such enclosed area.
- Never locate the grill under 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, Natural Gas and propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B149.2,

CONCEALED LOSS OR DAMAGE

If damage is unnoticed until the grill 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: "Contacting Lynx Customer Care" 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.

Be sure wind doesn't blow into the hood gap.

prevailing winds should be protected by a wind barrier.

Built-in grills lo-

cated in areas with

Winds hitting the *back* of the grill directly may cause problems, as well as wind blowing along the *hood gap*.

Proper leveling during installation is critical. A grill 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 grill 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.

BUILT-IN INSTALLATIONS

Built-in grills are designed for easy installation into masonry enclosures.

NOTE:

Built-in grills are intended either for installation in a built-in enclosure constructed of non-combustible materials or for an installation in a built in enclosure constructed of combustible material when installed with an insulating jacket.

For non-combustible applications, the grill 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.

When using the insulated jacket in a combustible enclosure, the jacket must be supported from the bottom by a ledge on each side or a full deck beneath the jacket.

(See INDEX: "Gas Requirements") Pay special attention to the provisions shown for gas line hook-up.

BEFORE YOU START... *continued*



CAUTION

When using a Lynx Quick Disconnect device (LQD) and a Lynx Insulating Jacket the flexible hose must not contact any portion of the firebox section of the grill. It is recommended that the installer use best fitting practices to hard pipe the connection outside of the insulating jacket through one of the openings in the insulating jacket. This will locate the hose outside of the unit and prevent contact with hot surfaces. Overheating the LQD hose can cause separation and gas leaks that pose a potential fire hazard.

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 Standard for Outdoor Cooking Gas Appliances, Section 1.7 Enclosures For Self Contained LP-Gas Supply Systems)

This grill requires that a 120 volt, 60 hertz, 15 amp GFI certified outlet be installed by a qualified electrician.

CLEARANCE TO COMBUSTIBLES

Minimum clearance from the sides and back of the grill to adjacent combustible construction below the counter top surface 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 the sides and back of the grill to adjacent combustible construction extending above the counter top surface are 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.

A minimum of 6" of clearance is needed on the left side of

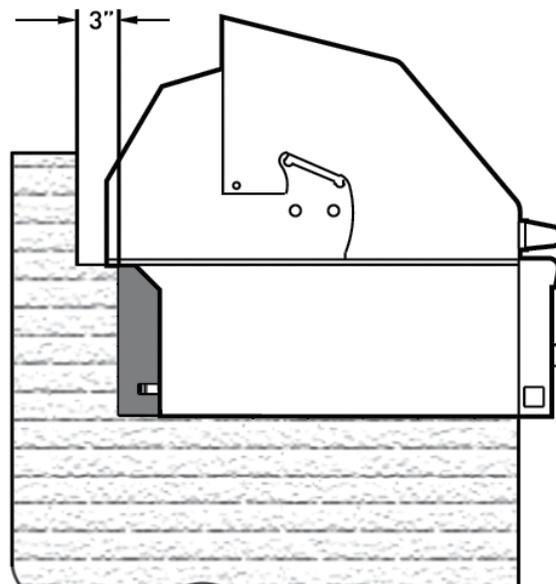
the grill above the counter top for the motor and skewer.

If the grill is to be placed in a combustible enclosure an approved insulating jacket is necessary. Order model number LIJ400, LIJ500, LIJ600 or LIJ700 depending on your grill size.

REAR HOOD CLEARANCE

A 3" clearance is required behind the grill to allow the front hood to open.

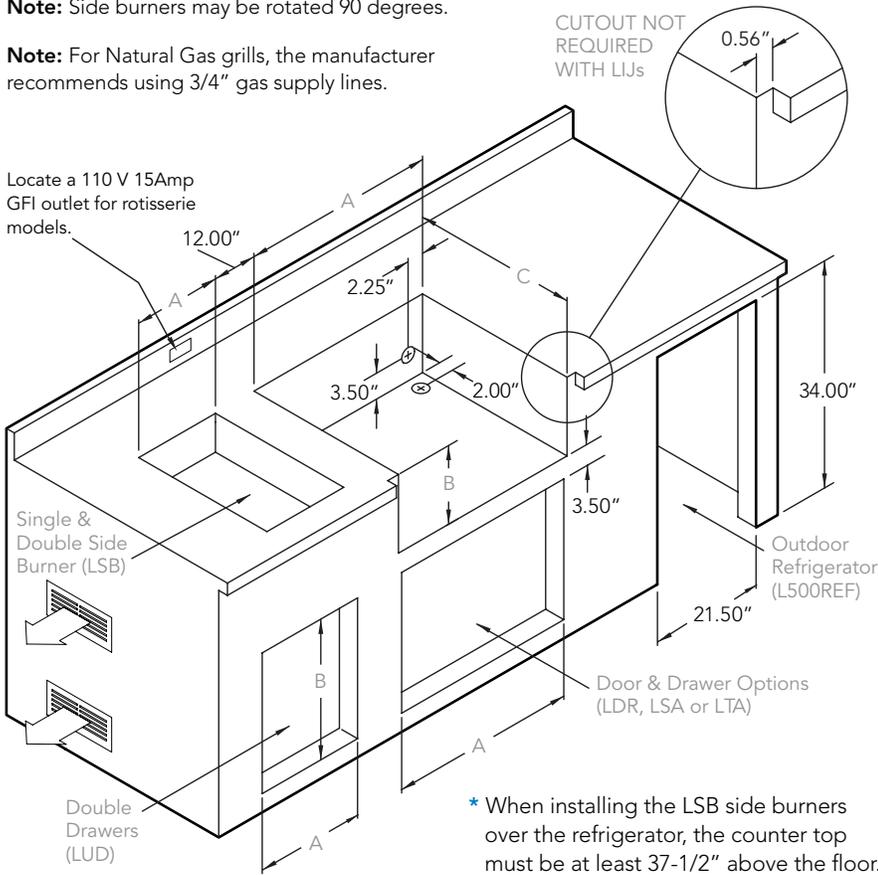
The grill exhausts combustion products and cooking greases to the back. Never locate the grill where this exhaust will be difficult to clean.



CUT-OUT DIMENSIONS FOR BUILT-IN GRILLS

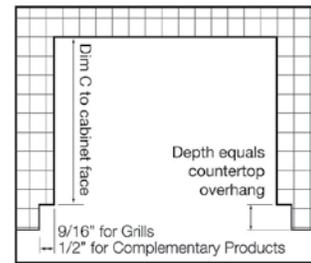
Note: Side burners may be rotated 90 degrees.

Note: For Natural Gas grills, the manufacturer recommends using 3/4" gas supply lines.



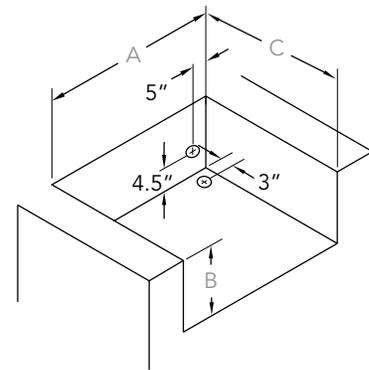
COUNTERTOP NOTCH DETAIL

Only required if island countertop overhangs the face of the island



INSULATING JACKET

NOTE: Insulating jacket required for all grills installed into a combustible enclosure.



BUILT-IN GRILL

Model	A	B	C
L400	23.00	10.00	21.25
L500	29.00	10.00	21.25
L600	35.00	10.00	21.25
L700	41.00	10.00	21.25

BUILT-IN GRILL W/ INSULATING JACKET

Model	A	B	C
LIJ400	30.00	11.62	23.25
LIJ500	36.00	11.62	23.25
LIJ600	42.00	11.62	23.25
LIJ700	48.00	11.62	23.25

COMPLEMENTARY PRODUCTS

Model	A	B	C
LSB501	11.00	4.00	16.00
LSB502	21.00	4.00	16.00
LDR424	22.00	19.00	–
LDR530	28.25	19.00	–
LDR636	33.75	19.00	–
LSA530	28.25	19.00	20.00
LSA636	33.75	19.00	20.00
LUD517	17.25	12.75	20.00
L500REF	21.50	34.00	24.50

An enclosure for an LP-gas cylinder shall be ventilated by openings at both the upper and lower levels of the enclosure. The effectiveness of the opening(s) for purposes of ventilation shall be determined with the LP-gas supply cylinder in place. This shall be accompanied by one of the following:

- One side of the enclosure shall be completely open; or
- For an enclosure having four sides, a top and a bottom:
 - At least two ventilation openings shall be provided in the side walls of the enclosure, located within 5 in (217 mm) of the top of the enclosure, equally sized, spaced at a minimum of 90 degrees (1.57 rad), and unobstructed. The opening(s) shall have a total free area of not less than 1 in²/lb (14.2 cm²/kg) of stored fuel capacity.
 - Ventilation opening(s) shall be provided at floor level of the enclosure and shall have a total free area of not less than 1/2 in²/lb (7.1 cm²/kg) of stored fuel capacity. If ventilation openings at floor level are in a side wall, there shall be at least two openings. The bottom of the openings shall be 1 in (25.4 mm) or less from the floor level and the upper edge no more than 5 in (127 mm) above the floor level. The openings shall be equally sized, spaced at a minimum of 90 degrees (1.57 rad) and unobstructed.
 - Every opening shall have minimum dimensions so as to permit the entrance of a 1/8 in (3.2 mm) diameter rod.
 - Ventilation openings in side walls shall not communicate directly with other enclosures of the outdoor cooking gas appliance.

Keep the ventilation openings of the cylinder enclosure free and clear from debris.

UNPACKING AND ASSEMBLY

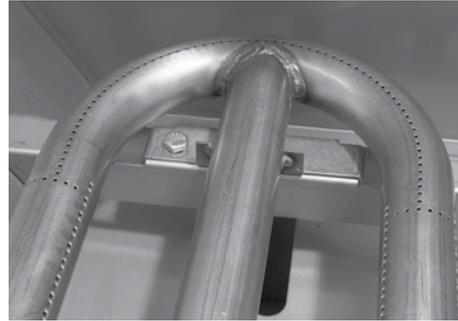
By carefully following the uncrating and unpacking steps, you will improve the customer's first experience.



WARNING

EXCESSIVE WEIGHT HAZARD!

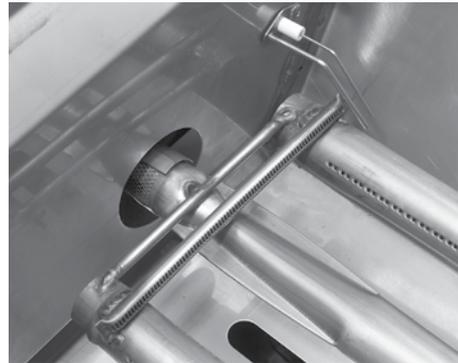
Use two or more people to move or install this unit. Failure to follow this instruction can result in back or other personal injuries.



CRATE & CARTON

HOW TO REMOVE THE CARTON

1. Cut the main strap holding the grill to the pallet.
2. Remove the straps at the bottom of the carton.
3. Lift off the carton.
4. With assistance, remove the grill from the pallet and place into desired location.



INTERIOR PACKING

Sturdy zip-ties and straps are used to ensure your grill arrives at your home in the same condition that it left our factory. **BE SURE YOU HAVE REMOVED ALL ZIP-TIES BEFORE USING YOUR GRILL.**

- Remove the white accessory box and packing, the grill racks, and remove any loose items from the firebox.
- Carefully cut the zip-ties securing the warming rack and rotisserie spit (if equipped).



Make sure you remember to remove the zip-ties on the burners

- On ProSear™ models, cut and remove zip-ties from the burner partition on the left side of the ProSear™ burner.
- Ensure that all burners are properly seated on the burner valve orifice and sitting level with the legs in the frame slots and no side-to-side movement.



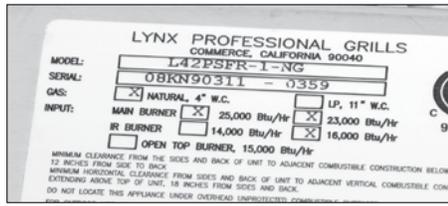
GAS CONNECTIONS



WARNING

Never connect a gas line directly to the grill. A pressure regulator must be installed on all gas equipment. All local codes require it and Lynx supplies the correct regulator with your grill. Removing or failing to install the pressure regulator can result in fire and serious personal injury and will void the warranty.

The grill is factory set to use either propane (LP) or natural gas (NAT). It is critical that the gas you use matches that which the grill was set up for. You can verify that by checking the *rating plate*.



The Rating plate lists serial numbers, model numbers and gas type. This one is underneath the drip tray.

The rating plate is located in one or more of the following places:

- Attached to the underside of the drip tray
- On the heat shield behind the front panel

Ensure that the gas supplied meets with the minimum pressure requirements. Do not operate the grill on any gas other than that for which the grill 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.

All installation and all installation parts must conform to local codes with the National Electrical Code, ANSI Z223.1/NFPA 70 latest edition 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)

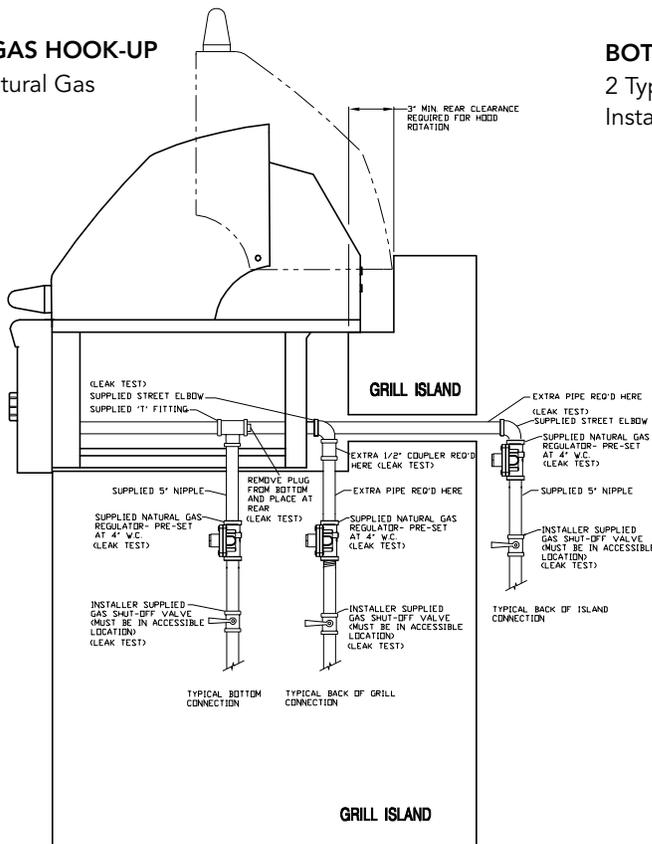
NATURAL GAS

It is recommended that only qualified professionals perform the required plumbing on this product.

To ensure satisfactory performance, the gas supply line

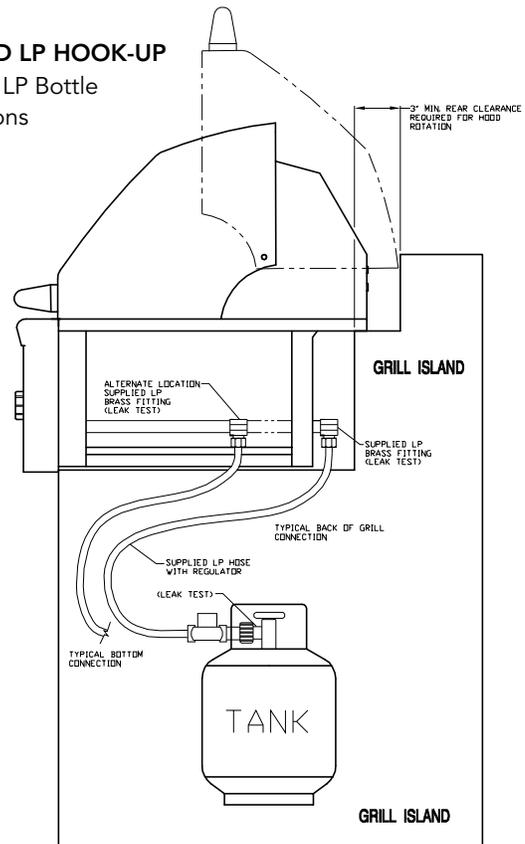
NATURAL GAS HOOK-UP

3 Typical Natural Gas Installations



BOTTLED LP HOOK-UP

2 Typical LP Bottle Installations



GAS CONNECTIONS... *continued*

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 $\frac{3}{4}$ " inside diameter or 1" outside diameter ever be used to connect this product.

- Calculate the total BTU output of all equipment and refer to "INDEX: Gas Supply Line Runs" for allowable run distances for $\frac{3}{4}$ inch pipe. Failure to meet these minimum requirements may reduce performance of the grill and any other appliances running on that supply line.
- Always keep supply line runs as short as possible. (See INDEX: "BTU Output" for specific model outputs)
- A gas shut-off valve must be installed in an easily accessible location by a qualified plumber.
- Keep 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 use threading compound on any flare fittings.

For built-in installations, it is recommended that any flexible

Keep last two threads clean



pipe used be kept as short as possible. (See INDEX: "Gas Connections" for typical permanent hook up.)

For *freestanding* units using natural gas, it is strongly recommended to use a quick disconnect kit.



This Quick Disconnect kit, part #LQD, is available from the manufacturer.

LP GAS

Grills 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 grill are included.



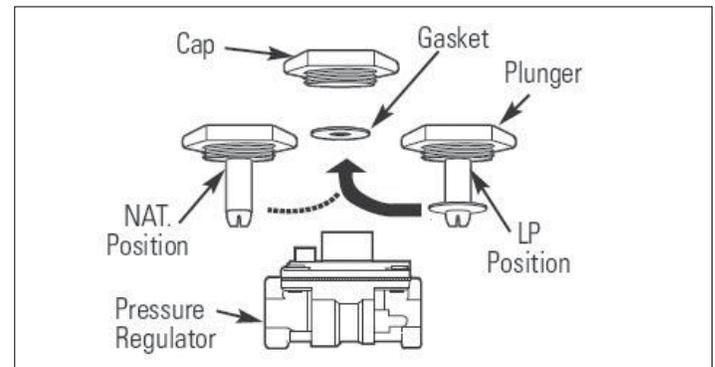
LP cylinder with type 1 valve connection

HARD PIPED LP FROM BULK STORAGE TANKS

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

When using the 4/11 regulator you must ensure that it is set for the proper fuel type. This is done by removing the regulator cap and gasket and looking at the bottom of the plunger to see what fuel type is visible. This is the regulator fuel setting. NAT is for natural gas and LP is for propane gas. The LP setting can be further identified by the large diameter disk on the bottom of the plunger. To change from one gas to the other simply push the plunger to the side to snap it out of the cap, turn the plunger so it reads the desired gas type on the bottom, and push the plunger until it snaps back into place in the cap then replace the cap into the regulator.

Never connect an unregulated gas line to the grill.



WARNING

DO NOT CHANGE THE REGULATOR/HOSE ASSEMBLY OR USE ANY OTHER ASSEMBLY THAN THE ONE SUPPLIED WITH YOUR GRILL.

DO NOT ATTEMPT TO USE A 5LP-A EQUIPPED REGULATOR/HOSE ASSEMBLY WITH A STANDARD 510 POL CYLINDER/VALVE ASSEMBLY.

DO NOT STORE A SPARE LP-GAS CYLINDER UNDER OR NEAR THIS APPLIANCE

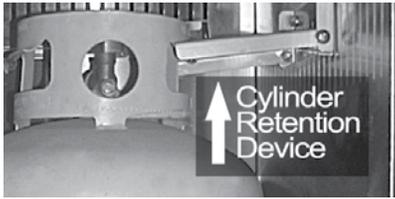
NEVER FILL THE CYLINDER BEYOND 80 PERCENT FULL.

IF THE INFORMATION ABOVE IS NOT FOLLOWED EXACTLY, A FIRE CAUSING DEATH OR SERIOUS INJURY MAY OCCUR.

GAS CONNECTIONS... *continued*

LP Cylinder Requirements

The LP cylinder must be constructed and marked in accordance with the specifications for LP gas cylinders of the U.S. Department of Transportation (DOT) and designed for use with a Type 1 system only.



Cylinders of free standing grills must be secured using the provided cylinder retention system to avoid accidental movement.

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 Test" for further details.)

Always shut off the LP-gas supply at the cylinder when the grill is not in use.

Cylinders must be stored outdoors in a well-ventilated area out of the reach of children. If your grill is stored indoors, the LP cylinder must be stored outside.

Place a dust cap on the cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.

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. The inlet will then disengage.

Always leak-test the connection after refilling or exchanging LP cylinders. (See INDEX: "Leak Test" for further details.)

GAS LINE PURGING

You should purge the gas line of air before attempting to light the grill.

Make sure all grill controls are in the "OFF" position.

Slowly turn on the main gas supply.

Push in the left burner knob and confirm that the igniter is sparking. It is furthest from the fuel source and will completely purge the lines. It will take several seconds for the burner to light.

Hold the knob ON for about 20 seconds to allow the air in the system to purge and the burner to light

Wait at least 5 minutes after shutting off the control before attempting to light the burners.

GAS CONVERSION KITS

Gas conversion kits are available from Lynx Grills the grill to operate on either Natural gas (SEDNGK) or LPG (SEDLPK). These kits should be installed by a qualified technician.

The kits come with complete installation instructions. These instructions should be read completely and fully understood before installing the conversion kit.

ELECTRICAL CONNECTIONS



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.

Important: When connecting the rotisserie motor, first connect the motor to the grill and then plug the grill into the outlet.

This grill and rotisserie are 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.

Remove the rotisserie motor when not in use and store in a dry location.

Do not let the cord hang over the edge of a table or touch hot surfaces.

Do not use an outdoor cooking gas appliance for purposes other than intended.

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.

CONNECTION TO AC

Installation requires an outdoor 120VAC 15A GFI (Ground Fault Interrupter) electrical outlet adjacent to the grill.

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 grills, the supplied 12 VDC transformer should be installed below the grill within the cabinet enclosure. Select a location where the transformer is protected against water, heat and physical damage.

When installing the transformer to the grill be careful to prevent the wiring and transformer from contacting any hot surfaces behind or below the grill. It is recommended that the transformer be located below the grill in a readily accessible location. Be sure to provide adequate access to facilitate service if the transformer or connections should need future maintenance.

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.



1. Locate the battery compartment



3. The battery compartment will disengage and protrude



4. Insert and/or replace a new 9V battery

BATTERY INSTALLATION

Your grill includes a standard 9V battery that provides backup power for the electronic ignition system. To install or replace the battery, follow this procedure:

1. Locate the battery compartment on the inside rear wall of the cart, or inside the built-in enclosure. The cart has an access panel on the back side that allows easy access to the battery holder.
2. Disengage the battery compartment by pushing the battery cover in the direction indicated by the arrow on the cover.
3. The battery compartment will disengage and protrude so that you may pull and remove the battery and compartment.
4. Insert and/or replace a new 9V battery into the battery compartment.

FINAL CHECKS

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:

- Create a soapy solution of 1 part soap and 3 parts water.
- Confirm that all control knobs are in the off position.
- Turn on the fuel supply. For natural gas, turn the valve handle 1/4 turn to align with the gas flow.
- For L.P., turn the cylinder valve knob counter clockwise one full rotation.
- Apply the soap solution generously by paint brush or squirt bottle on all connections and fittings.
- 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

- Shut off the gas supply
- Turn all grill controls to the "ON" position to purge the grill of any gas build-up, then turn the controls back "OFF".
- Wash off the soapy solution with cold water and dry.
- Tighten the loose joint, or replace the faulty part with manufacturer-recommended replacement parts.
- 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.
- Repeat the leak test to ensure that no leaks are present.

LOW HEAT BURNER ADJUSTMENT

FOR MAIN STAINLESS STEEL AND PROSEAR™ BURNERS ONLY!

DO NOT ADJUST THE ROTISSERIE BURNER.

The main burners and side burners on your grill 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 is cool.
- Remove the cooking grates and briquette trays so you can see the flames while adjusting the burners.
- Light the burner and allow it to preheat on high for 3 minutes.
- Turn the burner to "LO".
- Pull off the control knob.
- While holding the valve shaft with pliers as shown insert a small flat screwdriver into the center shaft and adjust the flame's low setting.



Clockwise will lower the flame setting, counterclockwise will raise it.

The proper setting is where the flame is stable at its lowest setting. A slight flutter will be present in the crossover portion of the front of the burner before the burner itself becomes weak.

The factory setting for propane gas is 1/2 to 3/4 turn from the very bottom of the adjustment. The setting for natural gas is 1-1/2 to 1-3/4 from the bottom. After the low settings are proper, turn all burners to high for visual inspection.

BURNER FLAME/AIR SHUTTER ADJUSTMENT

The amount of air that enters a burner is controlled by the *air shutter*.

Each grill burner is tested and adjusted at the factory prior to shipment. However, fluctuations in gas pressure, gas conversion and even in the quality of the gas itself may make it necessary to adjust the burner.

The flames of the main burners should be visually checked.

Flames should be blue and stable with slight yellow tips. The bright-blue core should be about 3/8 inch high with a total flame height of about 1 1/2 inches.



The flames should burn quietly. (no "torch" sounds) and they should not "lift" up from the burner.

If your flames do not match those indicated in the photo, ensure that the air shutter and burner ports are free and

FINAL CHECKS

clear of dirt, debris, or spider webs. If clear, then adjust the air shutter.

It is locked in place by a screw which must be loosened before adjusting. Once adjusted retighten the screw.

TO ADJUST:



DANGER

BE EXTREMELY CAREFUL AROUND HOT BURNERS AND OTHER GRILL PARTS.

- Remove the racks and briquette trays.
- Remove the hex head bolt securing the burners.
- Lift out the burner, loosen the set screw and then put the burner back in place and light it.
- If the flame is excessively yellow, indicating insufficient air, **CAREFULLY** turn the air shutter counterclockwise to allow more air to the burner.



- If the flame is noisy (sounds like a torch) and tends to lift away from the burner, indicating too much air, turn the air shutter clockwise.
- After the burner cools down, remove it, tighten the air shutter set screw and reinstall the burner, briquette trays and grill racks.

NOTE: The ProSear™ does not have an air shutter.

- The appearance of the ProSear™ burner should be visually checked. The ceramic tiles should be uniformly red to orange in appearance. There should be no lifting, fluttering or lazy blue flames. Some food particles will show as yellow flames but should burn off.



ONE LAST THING

Finally, before leaving, check all the burners for proper operation. Make sure the control knobs turn freely and completely through their full range.

IMPORTANT:

Make sure the owner knows where the main gas supply shut off valve is located.

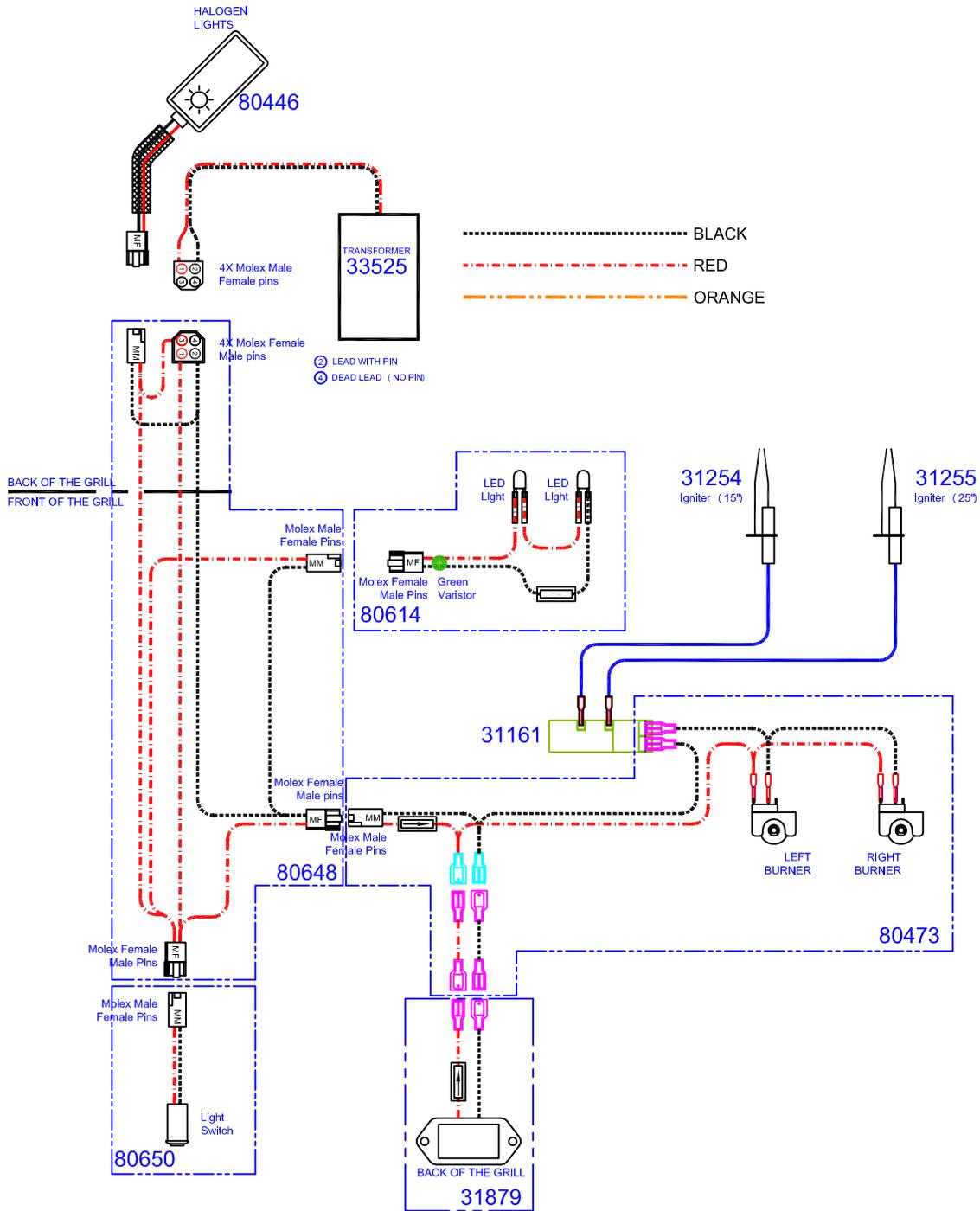
Finally, for safety and for proper use & care, you must leave this manual with the owner. Make sure you advise them to keep it for future reference.

For technical assistance call:

Lynx Customer Care
888-289-5969

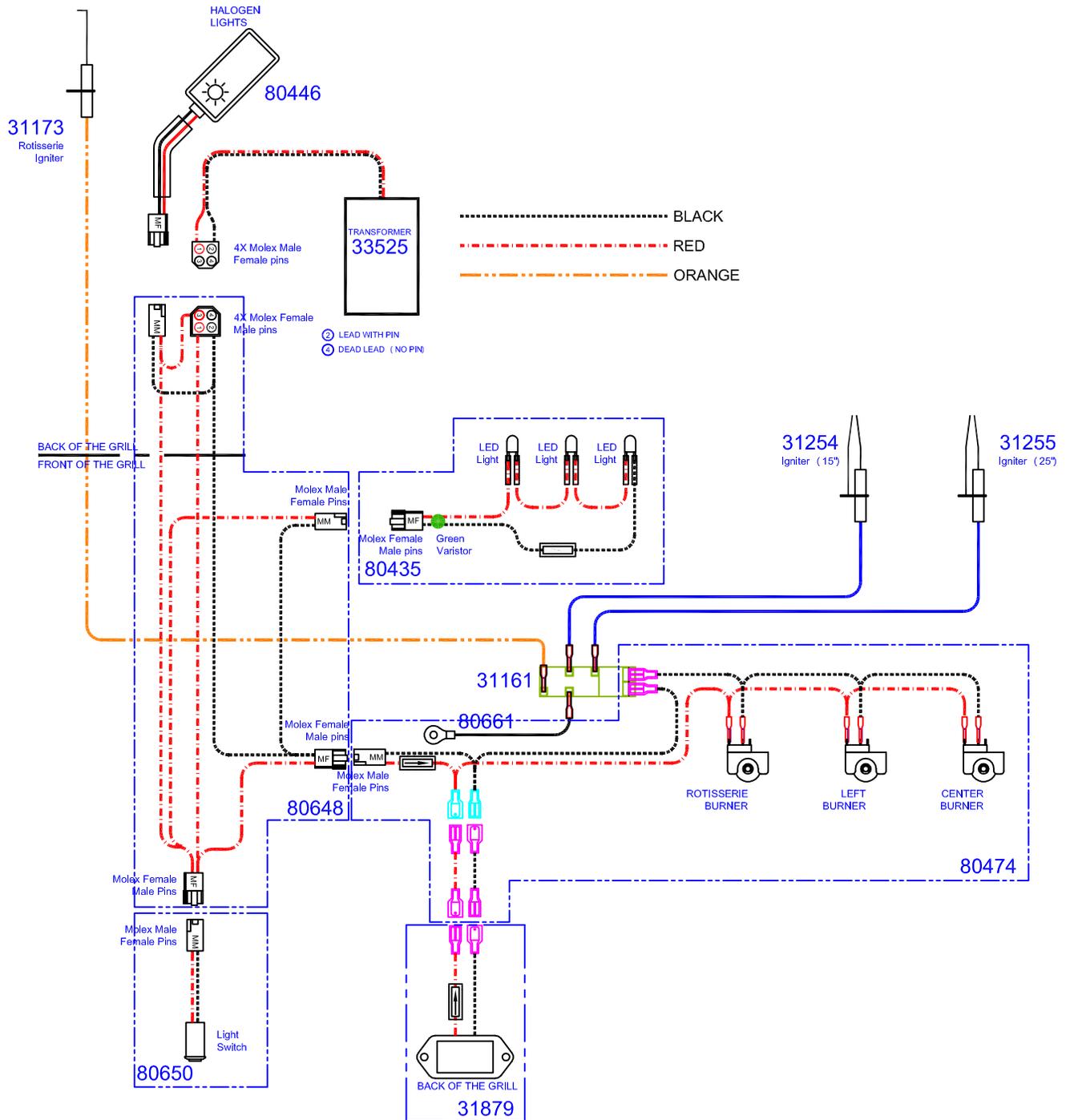
WIRING SCHEMATICS

L400/L500 NON-ROTISSERIE GRILL



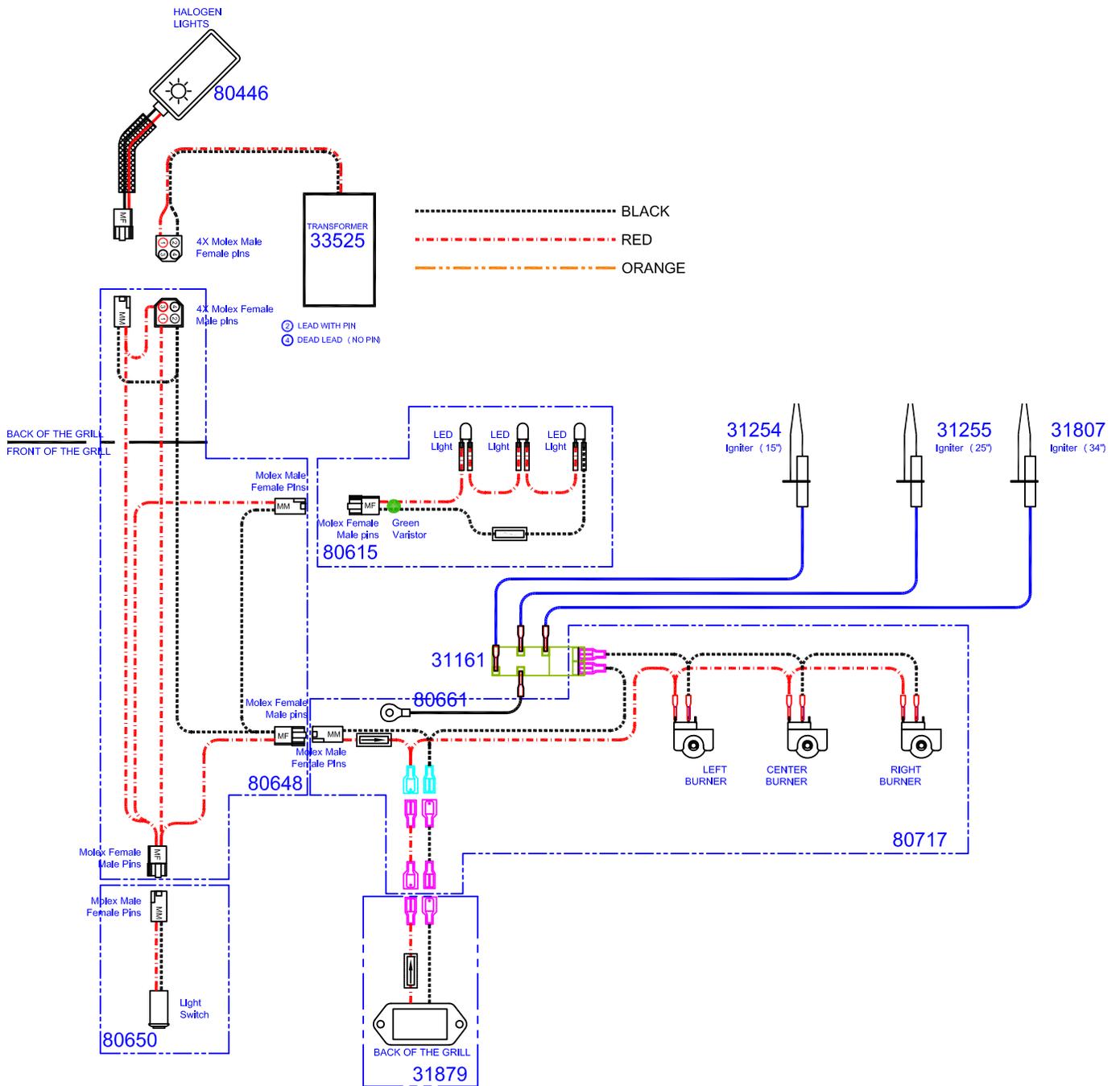
WIRING SCHEMATICS

L400/L500 ROTISSERIE GRILL



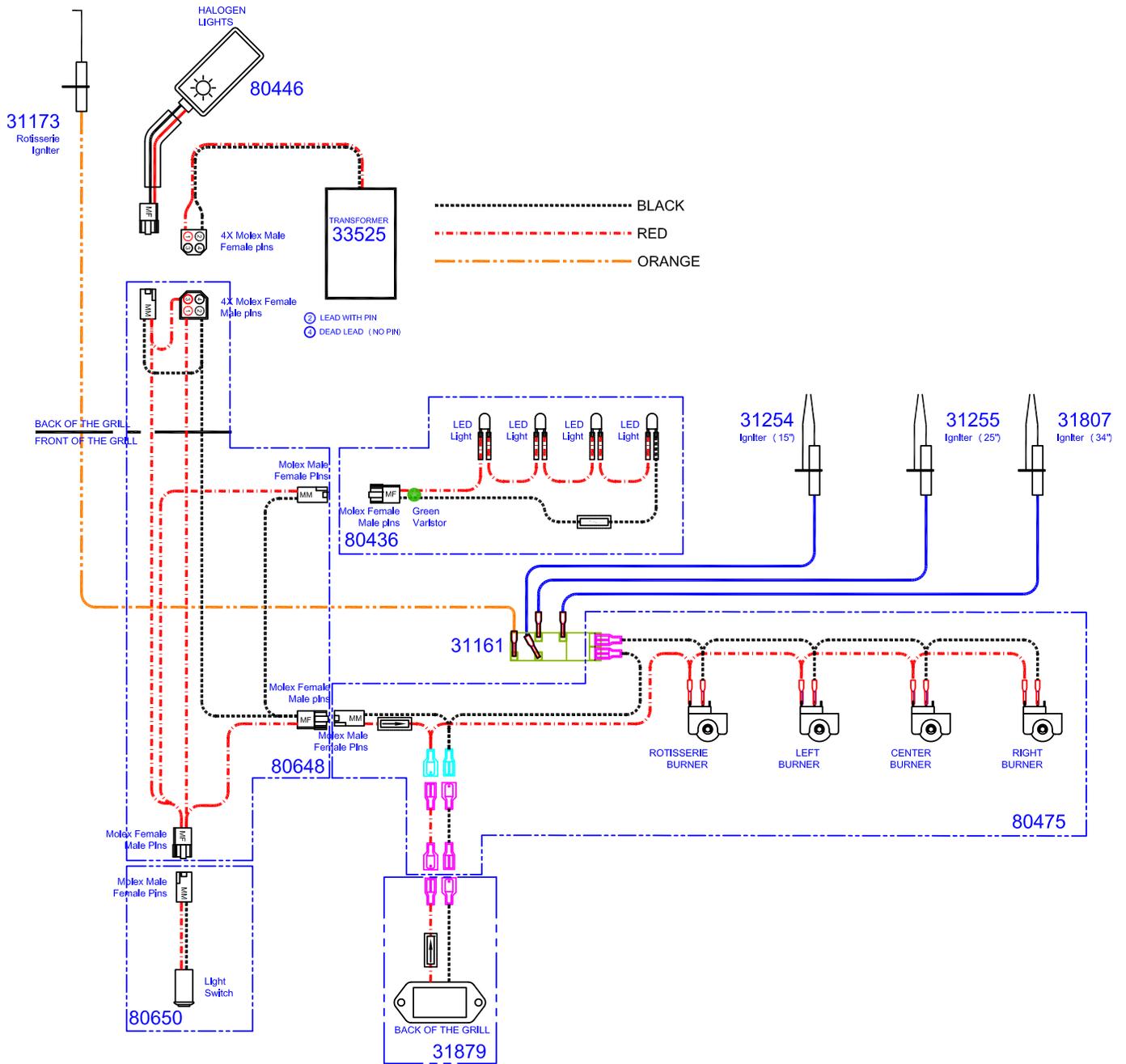
WIRING SCHEMATICS

L600/L700 NON-ROTISSERIE GRILL



WIRING SCHEMATICS

L600/L700 ROTISSERIE GRILL



SEDONA GRILL PARTS LIST

ITEM	GRILL	PART NO.	DESCRIPTION	ITEM	GRILL	PART NO.	DESCRIPTION
1	24"	34098	SPIT ROD, L400	49	24"	80748	HEAT SHIELD, L400
	30"	33783	SPIT ROD, L500		30"	80749	HEAT SHIELD, L500
	36"	34074	SPIT ROD, L600		36"	80750	HEAT SHIELD, L600
	42"	34604	SPIT ROD, L700		42"	80802	HEAT SHIELD, L700
2	ROTIS MODELS	33813	SPIT FDRK	50	ALL	14023	NUT, COMBINATION (FOR HEAT SHIELD)
3	ROTIS MODELS	33782	ROTISERIE MOTOR 110 V	51	30"	33751	BRIQUETTE HEAT DIVIDER
4	ROTIS MODELS	33826	THUMB SCREW FOR MOTOR BRACKET	52	ALL	34267	PIPE EXTENSION 1/2 NPT X 5'
5	ROTIS MODELS	80659	MOTOR MOUNTING BRACKET ASS'Y	53	ALL	13029	'T' FITTING, 1/2 FPT
6	ALL	33558	HOOD THERMOMETER		ALL	34268	PIPE PLUG, 1/2 MPT, FOR 'T' FITTING
7	ALL	32477	HOOD BUMPER, .500 DIA	54	24"IR	80729	MANIFOLD ASS'Y W/VALVES, L400 W/ROTIS
8	ALL	11117	END CAP FOR HOOD HANDLE		24"NON-IR	80730	MANIFOLD ASS'Y W/VALVES, L400 NON-ROTIS
9	24"	34158	HOOD HANDLE, L400		30"IR	80731	MANIFOLD ASS'Y W/VALVES, L500 W/ROTIS
	30"	34200	HOOD HANDLE, L500		30"NON-IR	80732	MANIFOLD ASS'Y W/VALVES, L500 NON-ROTIS
	36"	34075	HOOD HANDLE, L600		36"IR	80733	MANIFOLD ASS'Y W/VALVES, L600 W/ROTIS
	42"	34605	HOOD HANDLE, L700		36"NON-IR	80734	MANIFOLD ASS'Y W/VALVES, L600 NON-ROTIS
10	ALL	20016	INSULATOR, HOOD HANDLE		42"IR	80786	MANIFOLD ASS'Y W/VALVES, L700 W/ROTIS
11	ALL	31601	BOLT, HEX HEAD, 1/4-20 X 7/8", S/S		42"NON-IR	80787	MANIFOLD ASS'Y W/VALVES, L700 NON-ROTIS
12	24"	80736	FRONT HOOD ASSY, L400	55	TUBE BURNER	31880	DRIFICE_BURNER, NG (#43 SHORT)
	30"	80626	FRONT HOOD ASSY, L500		PROSEAR	31880	DRIFICE_BURNER, NG (#43 SHORT)
	36"	80697	FRONT HOOD ASSY, L600		ROTIS MODELS	13016	DRIFICE, IR ROTIS., NG (#50 SHORT)
	42"	80781	FRONT HOOD ASSY, L700		ALL LP	13020	DRIFICE_BURNER, LP (#54 SHORT)
13	ALL	31780	EXTENSION SPRING		ROTIS MODELS	13021	DRIFICE, IR ROTIS., LP (#57 SHORT)
14	ALL	33827	TRANSFORMER MOUNTING BRACKET	56	24"IR,30"IR	90198	COMPLETE ELECTRODE KIT, L400/L500 IR
15	ALL	14014	SCREW #8-32 X 3/8 PH TRUSS HEAD S/S		24",30"NON-IR	90199	COMPLETE ELECTRODE KIT, L400/L500
16	ALL	31879	BATTERY HOLDER		36"/42"IR	90207	COMPLETE ELECTRODE KIT, L600,L700 IR
17	ALL	30751	SCREW, #6-32 X 1/2 PH FLAT HEAD		36"/42"NON-IR	90208	COMPLETE ELECTRODE KIT, L600,L700 NON-IR
18	ALL	31238	NUT, #8-32 S/S	57	ALL	31031	ALTERNATE LIGHTING DEVICE, MATCH HOLDER
19	ALL	33525	TRANSFORMER	58	24"	33756	DRIP PAN, L400/L500
20	ALL	31013	SCREW, #8 X 1/2 PH TRUSS HD TYPE 'A'		30"	33756	DRIP PAN, L400/L500
21	ALL	80662	COMPLETE TRANSFORMER/BATTERY BKT ASSY		36"	34057	DRIP PAN, L600
22	24"	34097	WARMING SHELF, L400		42"	34567	DRIP PAN, L700
	30"	33778	WARMING SHELF, L500	59	24"	34144	DRIP PAN FASCIA, L400
	36"	34071	WARMING SHELF, L600		30"	33757	DRIP PAN FASCIA, L500
	42"	34601	WARMING SHELF, L700		36"	34058	DRIP PAN FASCIA, L600
23	24"	34099	GRATE- 10 1/2" X 17-3/4", L400		42"	34568	DRIP PAN FASCIA, L700
	30",42"	33779	GRATE- 13 1/2" X 17-3/4", L500/L700	60	24"IR,30"IR	80435	LED HARNESS ASSY, L400/L500 W/IR
	36"	34072	GRATE- 16 1/2" X 17-3/4", L600		24",30"NON-IR	80614	LED HARNESS ASSY, L400/L500 NON-IR
	42"	34602	GRATE- 12" X 17-3/4", L700 CENTER		36"/42"IR	80436	LED HARNESS ASSY, L600/L700 W/IR
24	ROTIS MODELS	20018	IR THERMOCOUPLE		36",42"NON-IR	80615	LED HARNESS ASSY, L600/L700 NON-IR
25	ROTIS MODELS	31773	IR ELECTRODE		ALL	32554	LED HOLDER
26	ROTIS MODELS	31795	IR BRASS ELBOW, 7/16-20 MALE THREAD	61	ALL	90137	KNOB, BURNER, STAINLESS
27	ALL	32468	HOOD STOP	62	ROTIS MODELS	90136	KNOB, ROTIS, STAINLESS
	ALL	32470	BUMPER FOR HOOD STOP, .750 DIA	63	ALL	10001	BEZEL
28	ALL	14013	PIVOT SCREW, 1/4-20 X 1" HEX DRIVE	64	ALL	31929	BEZEL SCREW, #6-32 X 1/8 PH PAN
	ALL	14009	PIVOT SCREW NUT, HEX, 1/4-20 S/S	65	ALL	80650	LIGHT SWITCH + HARNESS ASS'Y
	ALL	14026	PIVOT WASHER, SPLIT LOCK, 1/4 S/S	66	24"IR	34137	FRONT PANEL, L400 W/ ROTIS
29	ALL	14012	SCREW, 1/4-20 X 3/8 PH TRUSS HD, S/S		24"NON IR	34159	FRONT PANEL, L400 NON-ROTIS
30	ALL	30417	IR ACCESS COVER		30"IR	33761	FRONT PANEL, L500 W/ ROTIS
31	24"	34141	LIGHT PANEL/REAR HOOD LINER, L400		30"NON IR	33775	FRONT PANEL, L500 NON-ROTIS
	30"	33772	LIGHT PANEL/REAR HOOD LINER, L500		36"IR	34060	FRONT PANEL, L600 W/ ROTIS
	36"	34065	LIGHT PANEL/REAR HOOD LINER, L600		36"NON IR	34080	FRONT PANEL, L600 NON-ROTIS
	42"	34575	LIGHT PANEL/REAR HOOD LINER, L700		42"IR	34570	FRONT PANEL, L700 W/ ROTIS
32	ALL	14024	LOCK NUT, #8-32, S/S		42"NON IR	34612	FRONT PANEL, L700 NON-ROTIS
33	24"	80737	REAR HOOD ASSY, L400	67	ALL IR,36",42"	31161	IGNITION MODULE- 4 SPARK
	30"	80625	REAR HOOD ASSY, L500		24",30"NON-IR	31162	IGNITION MODULE- 2 SPARK
	36"	80698	REAR HOOD ASSY, L600	68	ALL	31398	IGNITER SHIELD
	42"	80782	REAR HOOD ASSY, L700	69	24"	80738	BULLNOSE ASS'Y, L400
34	ALL	33812	HOOD SPACER, L500		30"	80627	BULLNOSE ASS'Y, L500
35	ALL	32469	SCREW/HOOD STOP-#8-32 X 1" PH TRUSS HD		36"	80699	BULLNOSE ASS'Y, L600
36	ALL	80446	HOOD LIGHT ASS'Y, SINGLE W/10W BULB		42"	80783	BULLNOSE ASS'Y, L700
37	ALL	31979	BULB, REPLACEMENT, 10W HALOGEN	70	ROTIS MODELS	31772	IR BURNER VALVE W/ MICROSWITCH
	ALL	32322	GLASS REPLACEMENT COVER W/ CLIP	71	ROTIS MODELS	31794	FLEX HOSE, 9 MM X 38" W/ 7/16 FITTINGS
38	ALL	10149	SPIT SADDLE	72	ALL	33339	MAIN BURNER VALVE W/ MICROSWITCH
39	24"	80739	IR PANEL ASSY, (INCLUDES BURNER), L400		ALL	32845	MICROSWITCH REPLACEMENT FOR VALVE
	30"	80630	IR PANEL ASSY, (INCLUDES BURNER), L500	73	ALL	31254	ELECTRODE W/ 15" WIRE (SEE ALSO #56)
	36"	80700	IR PANEL ASSY, (INCLUDES BURNER), L600		ALL	31255	ELECTRODE W/ 25" WIRE (SEE ALSO #56)
	42"	80784	IR PANEL ASSY, (INCLUDES BURNER), L700		36",42"	31807	ELECTRODE W/ 34" WIRE (SEE ALSO #56)
	24" NON-IR	80740	REAR FINISHING PANEL, NON-ROTIS, L400	74	24"	34160	GAS DEFLECTOR, L400
	30" NON-IR	80631	REAR FINISHING PANEL, NON-ROTIS, L500		30"	31673	GAS DEFLECTOR, L500
	36" NON-IR	80701	REAR FINISHING PANEL, NON-ROTIS, L600		36"	34079	GAS DEFLECTOR, L600
	42" NON-IR	80788	REAR FINISHING PANEL, NON-ROTIS, L700		42"	34578	GAS DEFLECTOR, L700
40	24",30"	32991	IR BURNER FRAME ONLY (16 IN.)	75	ALL	33750	TUBULAR BURNER
	36"	32992	IR BURNER FRAME ONLY (21 IN.)	76	ALL	33943	PROSEAR BURNER
	42"	32993	IR BURNER FRAME ONLY (28 IN.)	77	24",36",42"	80743	BRIQUETTE TRAY W/BRIQUETTES AND CLIPS
41	24",30"	32988	IR ROTIS. BURNER ONLY (16 IN.)		30",42"	80744	BRIQUETTE TRAY W/BRIQUETTES AND CLIPS
	36"	32989	IR ROTIS. BURNER ONLY (21 IN.)	78	ALL	90183	BRIQUETTES, 24 PER BOX
	42"	32990	IR ROTIS. BURNER ONLY (28 IN.)	79	ALL	34246	BRIQUETTE HOLD-DOWN CLIP
42	ROTIS MODELS	32644	SCREW, #8-32 X 5/16 PH. FLAT HD	80	ALL	80648	MAIN POWER HARNESS, L400, L500, L600
43	ROTIS MODELS	14018	SCREW, #6-32 X 1/4 PH. PAN HD	81	24"	34163	BULLNOSE FILLER PLATE, L400
44	ROTIS MODELS	80753	IR IGNITER BRACKET		30"	34164	BULLNOSE FILLER PLATE, L500
45	24",30"	33135	IR IGNITER COVER, 3-5/8"		36"	34165	BULLNOSE FILLER PLATE, L600
	36",42"	33136	IR IGNITER COVER, 4-1/8"		42"	33540	BULLNOSE FILLER PLATE, L700
46	24"	80742	BURNER HANGER, L400	82	24"	34177	INSULATION COVER PLATE, L400
	30"	80752	BURNER HANGER, L500		30"	34178	INSULATION COVER PLATE, L500
	36"	80751	BURNER HANGER, L600		36"	34179	INSULATION COVER PLATE, L600
	42"	80803	BURNER HANGER, L700		42"	34582	INSULATION COVER PLATE, L700
47	ALL NG	13010	ELBOW, STREET, 1/2" 90 DEGREE-NG ONLY	83	ALL	31738	HANDLE BUSHING
	ALL LP	13054	ELBOW, 3/8" FLARE TO 1/2" FIP-LP ONLY	84	30",36"	33894	FIREBOX PARTITION
48	ALL NG	30781	REGULATOR 4/11 N/G ONLY	85	24"	34251	FIREBOX INSULATION STRIP-6"x24"x1-1/2"
	ALL LP	13053	REGULATOR W/30" HOSE DOUBLE STAGE-LP		30"	34252	FIREBOX INSULATION STRIP-9"x30"x1-1/2"
					36"	34253	FIREBOX INSULATION STRIP-6"x36"x1-1/2"
					42"	34658	FIREBOX INSULATION STRIP-6"x42"x1-1/2"

BTU OUTPUTS & MAXIMUM RUNS

MODEL-SPECIFIC BTU OUTPUTS				
MODEL	TUBE BURNER	ROTISSERIE	PROSEAR™	TOTAL INPUT
L400PS	1 @ 23,000 Btu/Hr	N/A	1 @ 23,000 Btu/Hr	46,000 Btu/Hr
L400PSR	1 @ 23,000 Btu/Hr	1 @ 12,500 Btu/Hr	1 @ 23,000 Btu/Hr	58,500 Btu/Hr
L500PS	1 @ 23,000 Btu/Hr	N/A	1 @ 23,000 Btu/Hr	46,000 Btu/Hr
L500PSR	1 @ 23,000 Btu/Hr	1 @ 12,500 Btu/Hr	1 @ 23,000 Btu/Hr	58,500 Btu/Hr
L600PS	2 @ 23,000 Btu/Hr	N/A	1 @ 23,000 Btu/Hr	69,000 Btu/Hr
L600PSR	2 @ 23,000 Btu/Hr	1 @ 14,000 Btu/Hr	1 @ 23,000 Btu/Hr	83,000 Btu/Hr
L700PS	2 @ 23,000 Btu/Hr	N/A	1 @ 23,000 Btu/Hr	69,000 Btu/Hr
L700PSR	2 @ 23,000 Btu/Hr	1 @ 16,000 Btu/Hr	1 @ 23,000 Btu/Hr	85,000 Btu/Hr

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