

LYNX WARRANTY

EXCLUSIVE RED BRASS BURNERS

When cooking outdoors, red brass is an excellent conduit and because it is stronger and more durable than other kinds of brass, it can endure extreme heat. Utilizing this advantage, Lynx Red Brass Burners are H-shaped to ensure even heat distribution with four rows of flame producing 25,000 BTU's per burner. In addition, Lynx Red Brass Burners feature a lifetime warranty.

PRO-SEAR INFRARED BURNERS WITH "TOTAL TEMPERATURE CONTROL"

Lynx Professional Grills is responding to the growing popularity of infrared grilling by offering a new feature that allows consumers to have a **ProSear Infrared Burner** in place of one of the red brass burners in its 30", 42" and 54" Professional Grills. The company is also introducing the new **ProSear Grill Extender** that can be mounted to any freestanding grill or built-in to an outdoor island to expand the cooking surface beyond the traditional grilling space and provide a dedicated searing station.

"Unlike most infrared burners that only produce extreme high heat, our more versatile **ProSear Burners** have a multi-position valve, allowing for *total control* over the infrared heat output," says Lynx President, Michael Edwards. "This exclusive feature helps eliminate overcooking with infrared by providing consumers with the ability to set cooking temperatures at the high intensity heat needed for searing steaks, and the lower, more gentle temperatures needed when cooking fish and poultry."

For infrared devotees, Lynx is also introducing the **30" ProSear Pod** for built-in applications. The new *Pod* is an individual unit that provides an ideal infrared searing zone in any outdoor kitchen.

SIDE BURNER SYSTEMS

Lynx's modular built-in or cart-mounted side burners can be easily integrated into any outdoor kitchen for the added convenience of traditional range top cooking right at your grill. The cart-mounted models are available in single and double burner configurations and feature a front profile to match the grill. The built-in models are also available in single and double burner configurations and conveniently slide into any outdoor island. Featuring 15,000 BTU, sealed brass burners and a sealed cooking surface, the high performance Lynx side burners are easy to clean. Like all other Lynx outdoor kitchen products, the side burners are made of 304 stainless steel and feature all welded construction and polished highlights.

DOUBLE SIDE BURNERS with an integrated prep center are also available for Lynx built-in systems. These two side-by-side 15,000 BTU sealed brass burners incorporate a maple cutting board for preparing the ingredients for side dishes and a utility storage drawer for conveniently storing condiments and utensils.

ROTISSERIE SYSTEM

Using a dedicated ceramic infrared burner, **Lynx Rotisserie Systems** produce intense heat to sear-in natural juices and flavor. **Rotisserie Systems** are available with all **Lynx Professional Grills** and features a low voltage 3-speed DC motor and a stainless steel spit rod with two positions. Its compact size also allows it to be conveniently stored away when not in use.

WARMING DRAWERS

Also new for 2005 is the **Lynx 30" Stainless Steel Outdoor Warming Drawer** designed to keep finished foods warm. With temperatures ranging from 60°F to 220°F as well as *Moist* and *Crisp* settings, the Warming Drawer keeps almost every type of food warm for hours. Two removable steam pans, lids and steam racks are also included. A concealed heating element allows using the warming drawer as a robe or towel warmer and an "On" indicator light reminds you when the warming drawer is in operation.

A 42" **CONVENIENCE CENTER** with warming drawer, storage drawer and LP tank storage is yet another new Lynx accessory. Made of heavy-duty stainless steel construction, this amazing outdoor convenience center offers the same features and benefits as the 30" Warming Drawer plus a utility storage drawer for storing oversized grill tools, towels and condiments. A convenient cabinet for an LP tank is also included along with a fully extendable sliding tray for easily accessing the LP tank.

COCKTAIL STATION

What outdoor kitchen would be complete without a fully functional cocktail station - the ultimate accessory for entertaining guests outdoors before or after the meal? The Lynx 30" stainless steel **CocktailPro**, is available in both built-in and freestanding models and features an insulated ice bin, built-in storage shelves, chilled bottle boots, front bottle rail, a drain board and a sink with water filtration system, and a built-in bottle opener with cap catch and towel rack.

The following accessories will also be available in 2005:

- Optional sliding propane tank tray for freestanding grill carts
- 24" Outdoor refrigerator
- 24" Outdoor beverage dispenser

About Lynx Professional Grills

Lynx began in 1997 as the vision of a group of people with almost a century of collective experience in the manufacturing of top-of-the-line stainless steel products for the commercial food service industry. Since 1997, Lynx has taken that same quality, workmanship, service and innovation and incorporated it into the Lynx Professional Grills line of products, which has been lauded as the *finest grill ever produced*. The combination of the best materials, fine craftsmanship and original ideas is why Lynx products are in a class of their own. For more information, visit www.lynxgrills.com or call (323) 838-1770.