



**LYNX**®

SONOMA SMOKER USER MANUAL



## WARNINGS



### WARNING

- Never use dented, rusty or damaged propane cylinders. Never store additional or empty propane cylinders in the smoker cabinet or in the vicinity of this or any other appliance. Do not store propane cylinders indoors or on their sides.
- Children should never be left alone or unattended in an area where a smoker is located. Place your smoker well away from areas where children play. Do not store items that may interest children in or around the smoker, in the cart, or in the masonry enclosure.
- Never move the smoker when hot. When in use, portions of the smoker are hot enough to cause severe burns.
- Always maintain the required clearances from combustibles as detailed. The smoker is designed for outdoor use only. Never use in a garage, building, shed, breezeway, or other enclosed area. Do not use this smoker under any unprotected overhead combustible construction.
- Gas smokers are not designed or certified for and are not to be installed in or on recreational vehicles, portable trailers, boats or any other moving installation.
- Always have an ABC Fire Extinguisher accessible — never attempt to extinguish a grease fire with water or other liquids.
- Storing your smoker: Store your smoker in a well-ventilated area. If stored indoors, detach and leave L.P. cylinder outdoors in a well-ventilated area away from heat and away from where children may tamper with it.
- 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 tripping hazard.
- Do not repair or replace any part of the smoker unless specifically recommended in this manual. Other service should be performed by a qualified technician.
- If the smoker is installed by a professional installer or technician, be sure that he/she shows you where your gas supply shut-off is located. All gas lines must have a shut-off that is readily and easily accessible. If you smell gas, check for gas leaks immediately. Check only with a soap and water solution. (See INDEX: “Leak Testing” for further details.) Never check for gas leaks with an open flame.
- Inspect the L.P. gas supply hose prior to each use of the smoker. If there is evidence of excessive abrasion or wear, or the hose is cut, it must be replaced before using the smoker.
- Never remove the grounding prong from the plug or use this product with an ungrounded, 2-prong adapter.
- Never block the flow of combustion and ventilation air.

**THIS MANUAL MUST REMAIN WITH THE PRODUCT OWNER FOR FUTURE REFERENCE.**

This product complies with ANSI standard Z21.89-2013/ CSA 1.18 2013, UL 62368-1 Issue: 2014/12/01 Ed:2 and has been tested and approved by Intertek.



To obtain replacement parts or service contact:

**Lynx Grills**  
**62201 Hwy 82 West**  
**Greenwood, MS 38930**  
**888-289-5969**

## WARNINGS



### WARNING

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

1. Fire
2. Burn hazard, personal injury or property damage
3. Ruined steaks or other unpleasant cooking experiences
4. Unapproved installation or servicing.

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.



### DANGER

#### IF YOU SMELL GAS:

1. Shut off all gas supply lines to the smoker.
2. Extinguish any open flames.
3. Carefully open the lid. Remember, it may be extremely hot!
4. If odor continues, keep everyone away from the smoker and immediately call your gas supplier or your fire department.



### DANGER

#### S'IL Y A UNE ODEUR DE GAZ:

1. Coupez l'admission de gaz de l'appareil.
2. Éteindre toute flamme nue.
3. Ouvrir le couvercle.
4. Si l'odeur persiste, éloignez-vous de l'appareil et appelez immédiatement le fournisseur de gaz ou le service d'incendie.



### WARNING

1. DO NOT store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
2. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.



### AVERTISSEMENT

1. Ne pas entreposer ni utiliser de l'essence ni d'autres vapeurs ou liquides inflammables dans le voisinage de l'appareil, ni de tout autre appareil.
2. Une bouteille de propane qui n'est pas raccordée en vue de son utilisation, ne doit pas être entreposée dans le voisinage de cet appareil ou de tout autre appareil.



### WARNING! CALIFORNIA PROPOSITION 65

1. The burning of gas cooking fuel generates some by-products which are on the list of substances which are known by the State of California to cause cancer or reproductive harm.
2. California law requires businesses to warn customers of potential exposure to such substances. To minimize exposure to the substances, always operate this unit according to the use and care instructions found in this manual. Be certain to provide adequate ventilation when cooking.

## WARNINGS



### WARNING

1. Always maintain the required clearances from combustible construction as detailed. The smoker is designed for outdoor use only. Never use in a garage, building, shed, breezeway or other enclosed area. This smoker shall not be used under any unprotected overhead combustible construction.
2. Gas smokers 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 smoker unless specifically recommended in this manual. Do not open the touch pad containment box as there are no user-serviceable parts inside, and doing so will void all warranties. All 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.

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## USE & CARE GUIDELINES

This use & care manual covers the Sonoma Smoker by Lynx™ models listed below. Some features and options will vary based upon the model that you purchased.

### SONOMA SMOKER BY LYNX™ MODELS

BUILT-IN	FREESTANDING
LSMK	LSMKF
	LSMKM
<b>SONOMA BLEND SMOKER CHIPS</b>	
LSCA	Apple
LSCH	Hickory
LSCM	Mesquite
LSCP	Pecan
LSCF	4 Pack



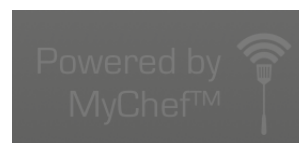
### A MESSAGE FROM LYNX

Thank you for your purchase of a Sonoma Smoker by Lynx™. You've just entered the future of smoking, a world of amateur and professional chefs who are taking the world of outdoor cooking to new levels through technology.

Your Sonoma Smoker by Lynx™ has been designed to the same exacting standards and meticulous attention to detail every Lynx product enjoys. In addition to that, You're about to enjoy a high-performance stainless steel Smoker that incorporates patented MyChef™ technology, an interactive, innovative and chef-friendly system designed to elevate your cooking to new heights.

To get the maximum performance out of your Smoker, we recommend carefully reading through this entire manual before your first smoking. It contains important information on how to properly set up your

Sonoma Smoker by Lynx™ and utilize the MyChef™ technology along with important safety tips and hints and tricks that will enhance your Smoking experience. Keep it handy for easy reference and should your Lynx Sonoma Smoker by Lynx™ change ownership, please make sure the new owner receives this manual. With proper use and care, your Lynx Sonoma Smoker by Lynx™ will provide years of trouble-free service.



Thank you again for joining the community of Lynx chefs. We love hearing about your experiences with our products. Please check us out on the Web and social media to let us know how you and your Sonoma Smoker by Lynx™ are doing.

We wish you many years of happy smoking!

-The Lynx grills Team

Web: <http://www.lynxgrills.com/>



## BEFORE YOU START



### WARNING

- Never locate the smoker under a roof or overhang, in a building, garage, shed or other such enclosed area.
- Never locate the smoker under unprotected 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, in Canada.

## 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.

### CONCEALED LOSS OR DAMAGE

If damage is unnoticed until the smoker is unpacked, notify the transportation company or carrier immediately and file a “concealed damage” claim with them. This should be done within (5) 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: “Obtaining Service from Lynx” 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 smoker, position it so the prevailing wind blows into the front control panel (at your back when smoking), supporting the proper front-to-rear airflow.

Built-in smokers located in areas with prevailing winds should be protected by a wind barrier.

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



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

### 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 smoker performance. (See INDEX: “Gas Supply Line Runs” for further details.)

### ARE YOU “ON-THE-LEVEL”?

Proper leveling during installation is critical. A smoker 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 smoker 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.



## BEFORE YOU START ...*continued*

### BUILT-IN INSTALLATIONS

The Lynx Built-In Smoker is designed for easy installation into masonry enclosures.

NOTE: Lynx built-in smokers 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 clearance guidelines are followed.

For non-combustible applications, the smoker drops into the opening shown in the cutout detail drawing (See INDEX: "cut out dimensions") and hangs from its counter-top trim. A deck is not required to support it from the bottom.

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

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

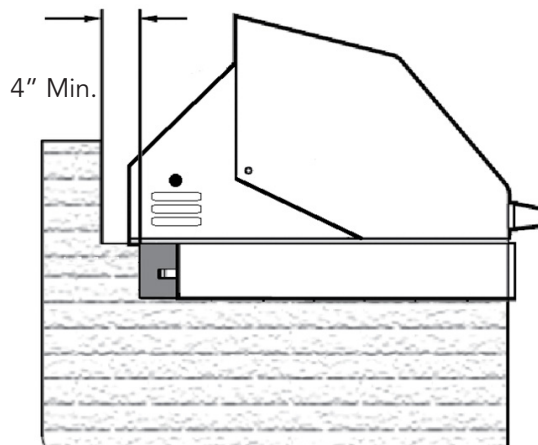
### CLEARANCE TO COMBUSTIBLE MATERIALS

Combustible materials may make direct contact with the edges of the firebox body up to the top surface of the firebox. Above the counter top a minimum clearance of 6" to rear combustibles, and 5" on the left side of the smoker.

### CLEARANCE TO NON-COMBUSTIBLE MATERIALS

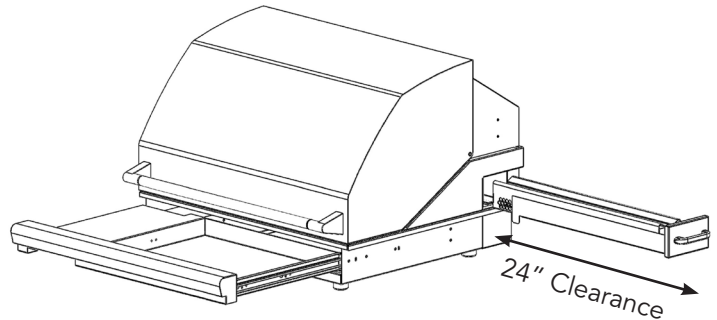
For non-combustible installations a 4" clearance is required immediately behind the smoker to allow the front hood to open. The smoker exhausts combustion products and cooking greases to the back of the unit. Never locate the smoker where this residue will be difficult to clean.

Below the counter top surface the non-combustibles should not encroach on the cutout dimensions defined in this manual for both fit, access to service and airflow.



### SMOKER TRAY CLEARANCE

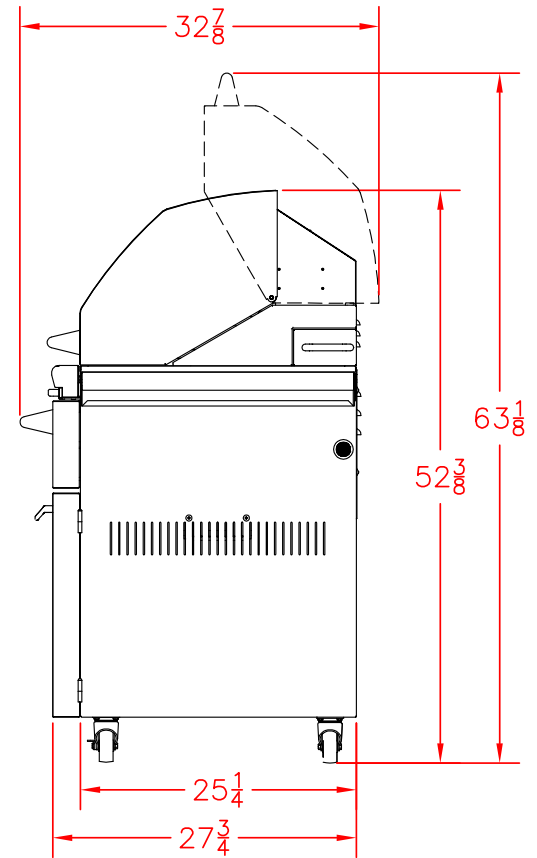
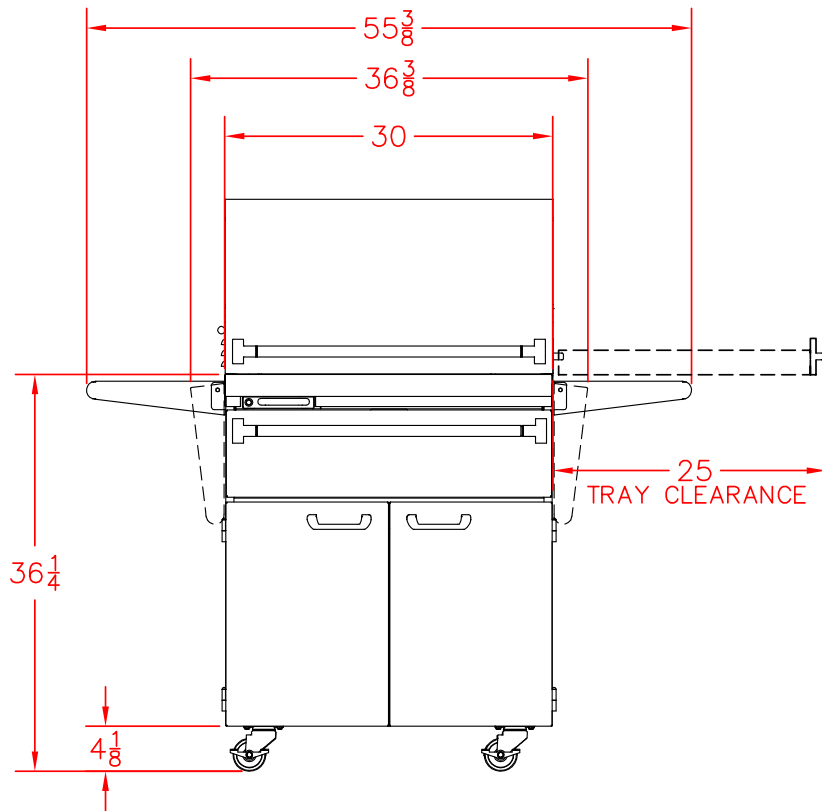
On the right side 24" clearance is required to allow the smoker chip tray to be removed.



### OVERHEAD PROTECTION AND EXHAUST REMOVAL

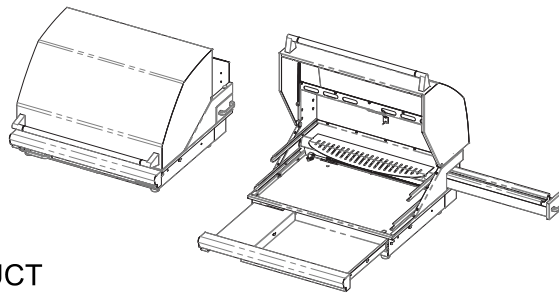
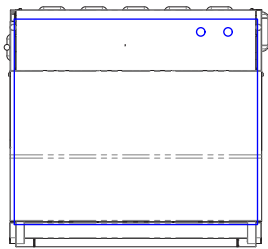
If installed under any combustible construction the cooking area over the smoker must be covered with an exhaust hood. The hood must provide 3-6 inches of overhang on all exposed sides. The exhaust hood shall provide no less than 1,200 CFM for proper exhaust ventilation. The hood must be approved for outdoor installation and provided with a dedicated GFCI protected branch circuit.

# CUTOUT SPECIFICATIONS

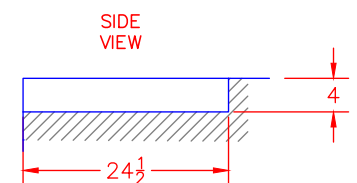
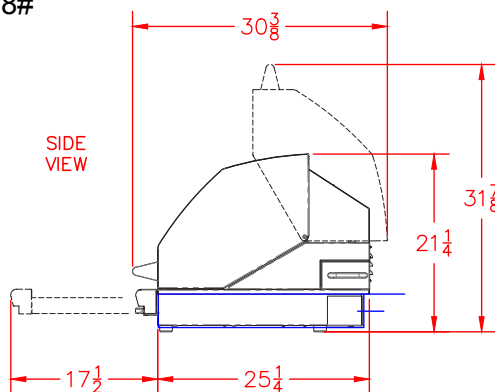
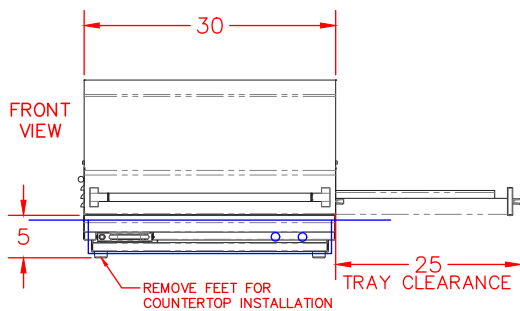
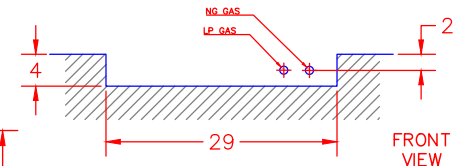
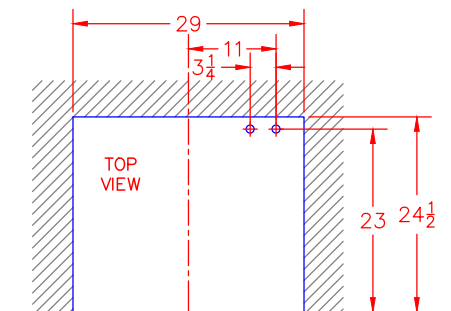


## LSMK - SONOMA 30" SMOKER

TOP  
VIEW



PRODUCT  
DIMENSIONS  
SHIPPING WT: 125#  
NET WT: 108#



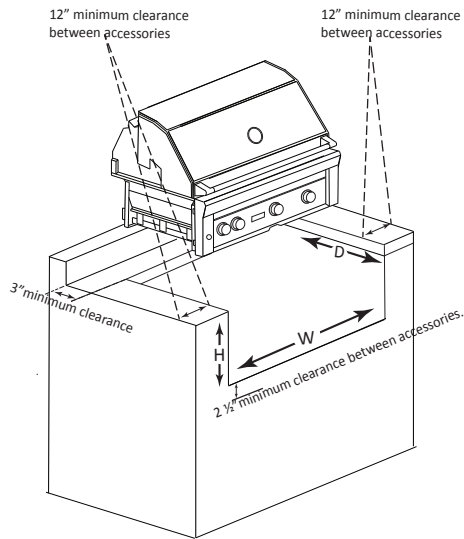
# SPECIFICATIONS & INSTALLATION

The guides, measurements and dimensions detailed below are designed to assist you with planning your outdoor kitchen.

**NOTE:** Due to continuing product innovation, specifications are subject to change without notice.

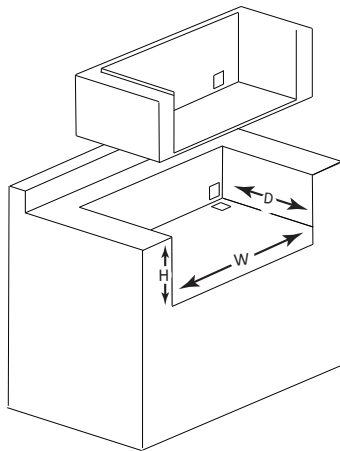
**IMPORTANT:** Please reference the Care & Use / Installation manual for details on gas plumbing requirements, electrical specifications and the proper installation of your Lynx outdoor kitchen equipment. This manual can be downloaded from the Lynx website at [www.lynxgrills.com](http://www.lynxgrills.com)

## CUT OUT DIMENSIONS



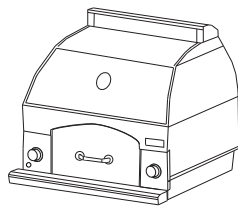
### GRILLS

MODEL	W (Width)	H (Height)	D (Depth)
L27	26.00	10.88	22.00
L30	29.00	10.88	24.50
L36	35.00	10.88	22.00
L42	41.00	10.88	24.50
L54	53.00	10.88	24.50



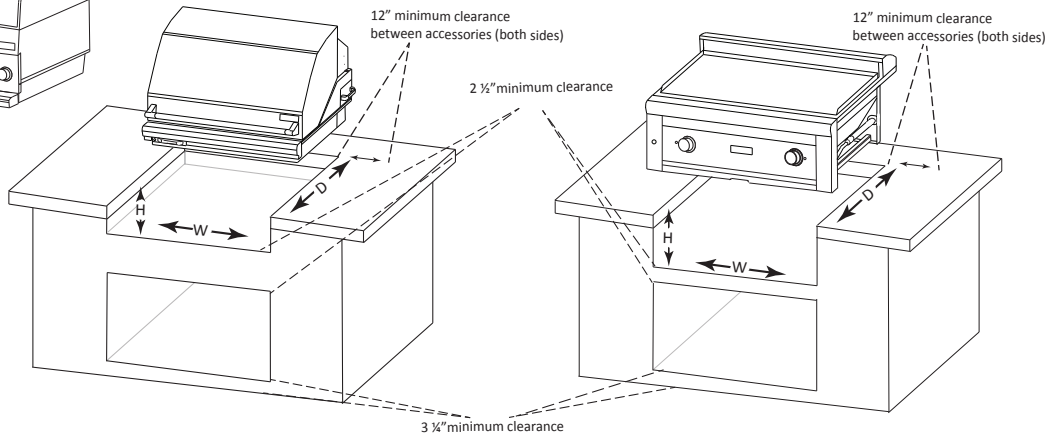
### INSULATED JACKET

MODEL	W (Width)	H (Height)	D (Depth)
LIJ27	33.00	11.63	23.75
LIJ30	36.00	11.63	26.50
LIJ36	42.00	11.63	23.75
LIJ42	48.00	11.63	25.50
LIJ54	60.00	11.63	26.50

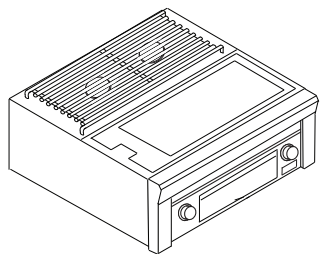
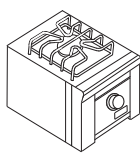
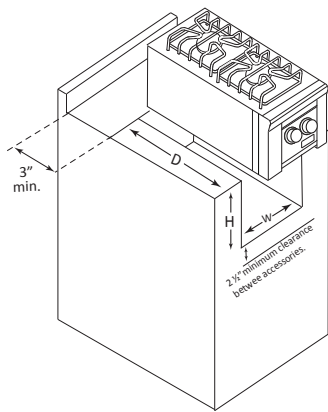


### NAPOLI OVEN/SMOKER/ASADO

MODEL	W (Width)	H (Height)	D (Depth)
LPZA	29.00	4.00	24.50
LSMK	29.00	4.00	24.50
L30AG	29.00	10.88	24.50

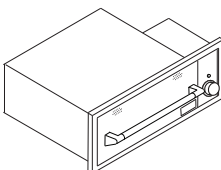
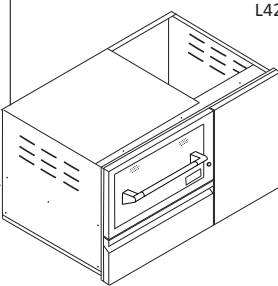
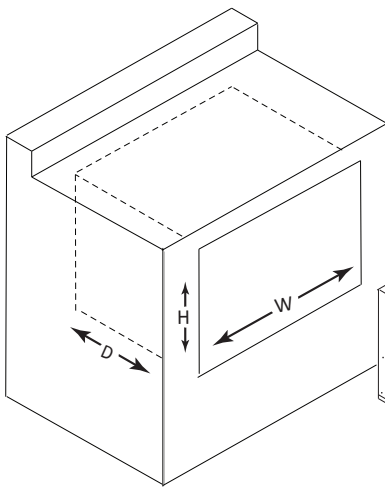


SPECIFICATIONS & INSTALLATION...continued



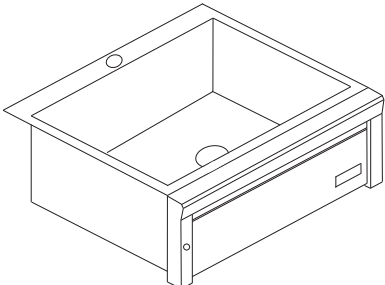
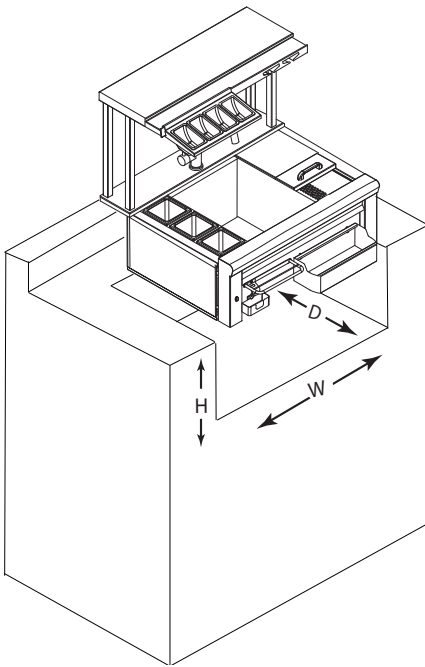
SIDE BURNERS

MODEL	W (Width)	H (Height)	D (Depth)
LSB1-3	12.13	10.63	12.50
LSB2-2	12.13	10.63	24.50
LSB2PC-1	24.25	10.63	24.50
LPB	19.00	10.63	22.00



WARMING DRAWERS

MODEL	W (Width)	H (Height)	D (Depth)
L30WD-1	28.50	10.00	20.50
L42CC-1	40.25	19.38	24.50



COCKTAIL PRO/SINKS

MODEL	W (Width)	H (Height)	D (Depth)
LCS30	29.00	10.50	22.00
LSK18	17.00	10.50	22.00
LSK24	23.00	10.50	22.00
LSK30	29.00	10.50	22.00

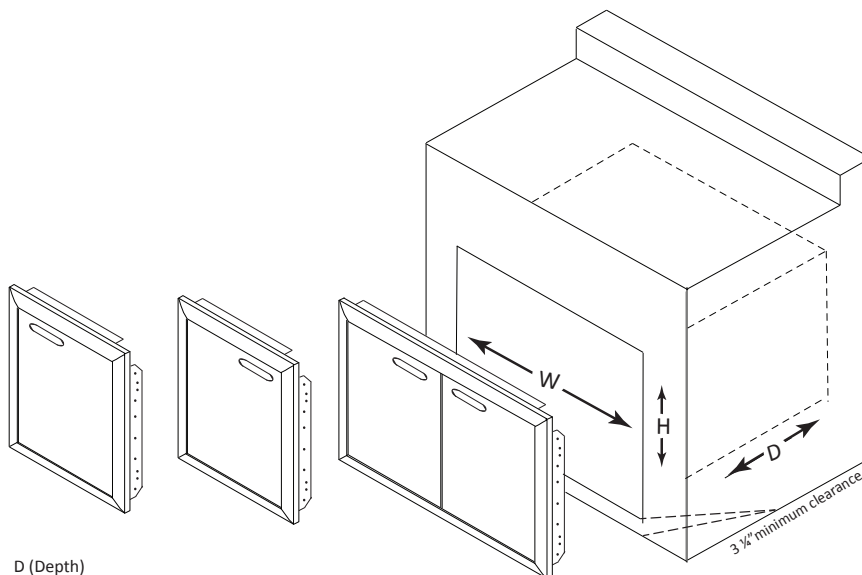
UNCONVENTIONAL ISLAND INSTALLS

If building an island that does not conform to the standard properties listed in the following pages, please contact Lynx Grills at 888-259-5969 to verify all safety requirements regarding installation have been met.

# SPECIFICATIONS & INSTALLATION...continued

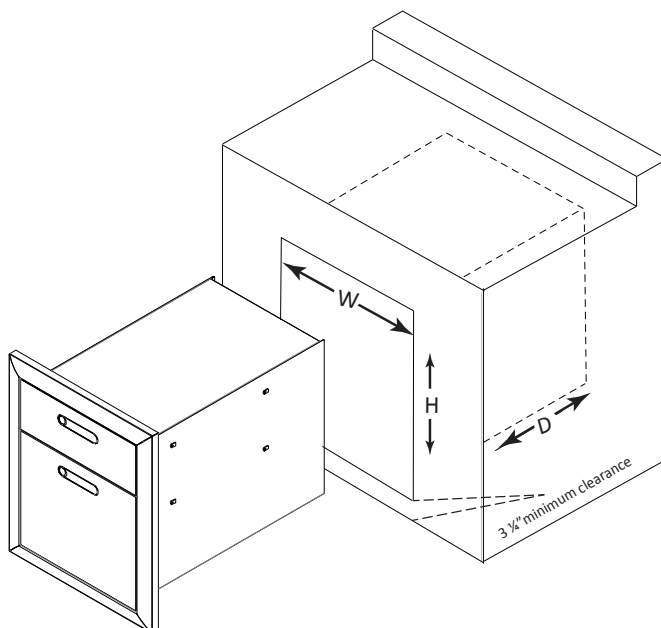
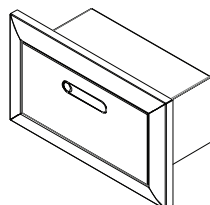
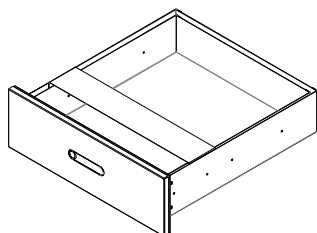
## ACCESS DOORS

MODEL	W (Width)	H (Height)
LDR18L/R-4	13.38	19.00
LDR24L/R-4	19.25	19.00
LDR30T-4	25.13	19.00
LDR36T-4	31.50	19.00
LDR42T-4	37.50	19.00
LDR18L/R	13.63	19.00
LDR24L/R	19.25	19.00
LDR30T	25.25	19.00
LDR36T	31.63	19.00
LDR42T	37.63	19.00



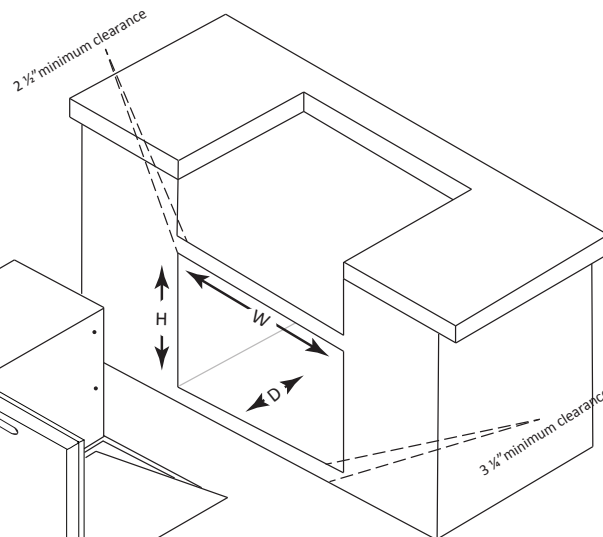
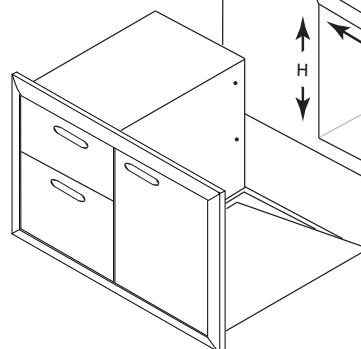
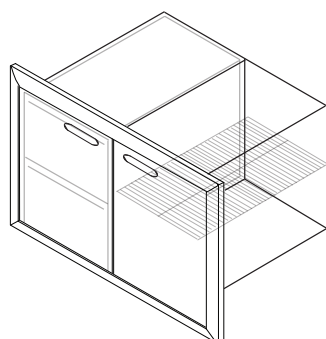
## UTILITY DRAWERS

MODEL	W (Width)	H (Height)	D (Depth)
LDW16-4	12.25	19.00	24.50
LDW19-4	15.25	19.00	24.50
LMD-4	21.75	5.63	23.38
LTWL	14.63	7.25	7.00
LMD	21.75	5.63	23.38
LDW16	14.00	19.00	24.50
LDW19	17.50	19.00	24.50
LUDE	12.13	19.25	24.00
LUDEXL-1	17.25	18.56	24.25



## STORAGE SYSTEMS

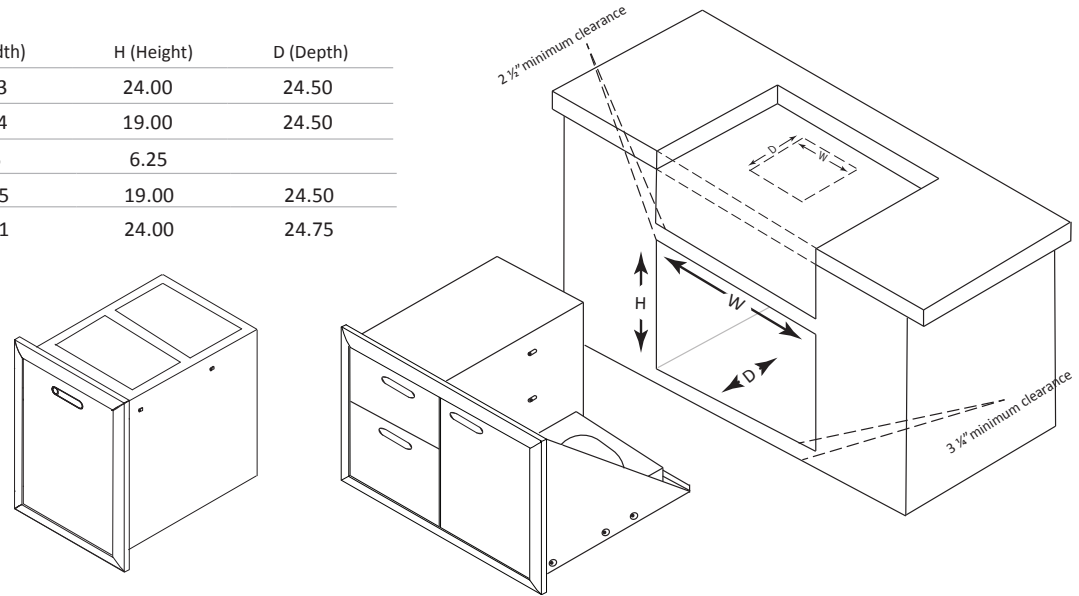
MODEL	W (Width)	H (Height)	D (Depth)
LSA30-4	25.44	19.00	24.50
LSA36-4	31.44	19.00	24.50
LSA42-4	37.44	19.00	24.50
LPA36-4	31.50	19.00	25.00
LSA30	28.25	19.00	24.50
LSA36	34.25	19.00	24.50
LSA42	40.25	19.00	24.50
LPA36	34.25	19.00	24.50



SPECIFICATIONS & INSTALLATION...continued

TRASH CENTERS

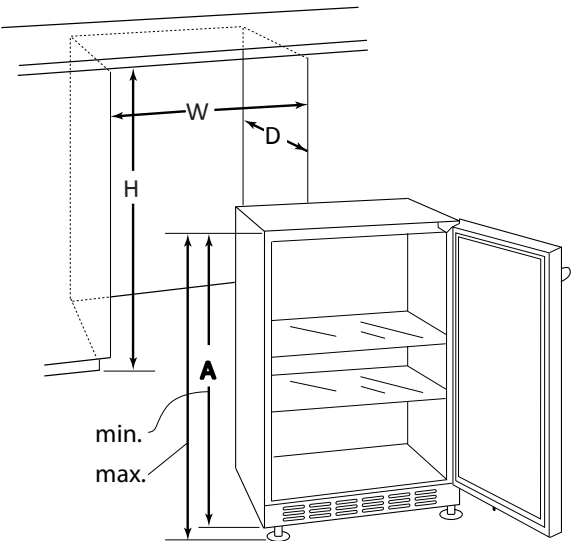
MODEL	W (Width)	H (Height)	D (Depth)
L20TR-4	16.13	24.00	24.50
LTA30-4	25.44	19.00	24.50
L18TS	8.25	6.25	
LTA30	28.25	19.00	24.50
L20TR	16.81	24.00	24.75



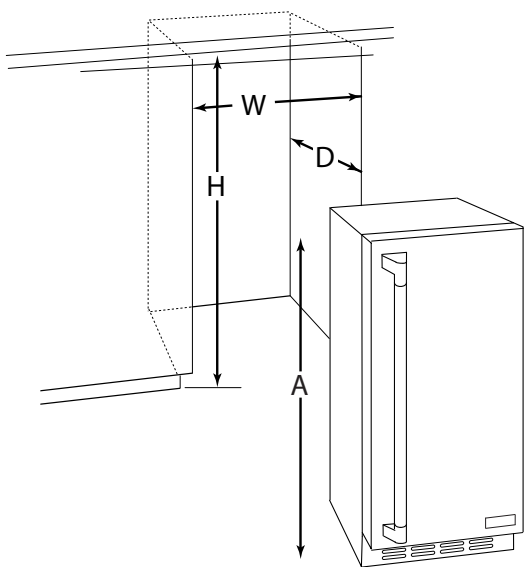
OUTDOOR ICE AND REFRIGERATION

MODEL	W (Width)	H (Height)	D (Depth)	A (adj. height)
LM15REF	15.00	34.00-35.00	24.00	33.75-34.75
LM24REF	24.00	34.00-35.00	24.00	33.75-34.75
LM24REFC	24.00	34.00-35.00	24.00	33.75-34.75
LM24BF	24.00	34.00-35.00	24.00	33.75-34.75
LM24DWR	24.25	34.00-35.00	24.00	33.75-34.75
LM15WINE	15.00	34.00-35.00	24.00	33.75-34.75
LM15ICER	15.00	34.00-35.00	24.00	33.50

OUTDOOR REFRIGERATORS

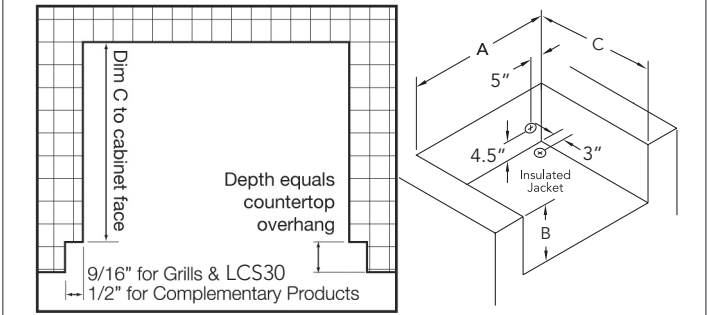


ICE MACHINE



COUNTER TOP NOTCH DETAIL

Only required if island counter top overhangs the face of the island



## UNPACKING & ASSEMBLY

The smoker arrives nearly ready to use and requires only minor assembly.

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

Shipping weight approximately 125 pounds and cart units may weigh over 175 pounds.



### **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**

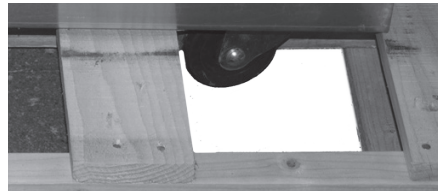
- **IMPORTANT!** Do not remove staples around the top of the carton. These staples hold a wooden pallet in place inside the carton that protects the unit from damage. Removing these staples may cause the pallet to fall on the top of smoker.

#### **How to Remove the Carton**

- Cut the main strap holding the smoker to the pallet.
- Remove the staples at the bottom of the carton.
- Lift off the carton.
- With assistance, remove the smoker from the pallet and place into desired location.

The wheels sit down in the gaps of the shipping crate so that the smoker can sit safely and solidly on the crate during shipping.

The smoker cannot be slid directly off of the pallet.



Smoker will not slide directly off pallet.

One way to safely move the smoker off of the pallet is by



lifting one end of the smoker high enough to place a ramp under the wheel and then lift the other end while rolling the smoker off of the pallet.

When pushing, lifting, or pulling a freestanding Lynx Smoker across gravel, grass, pavers, brick, stone, imperfections in the surface, or wood slatted decks be cautious and move slowly or use a carpet dolly. Failure to do so may damage the structure of the cart which will not be covered under warranty.

### **INTERIOR PACKING**

Lynx uses sturdy tie-down cables and straps to ensure your smoker arrives at your home in the same condition that it left our factory. **BE SURE YOU HAVE REMOVED ALL TIE DOWNS BEFORE USING YOUR Smoker.**

- Remove the accessory box and remove any loose items from the firebox.
- Carefully cut the able ties securing the smoker racks.

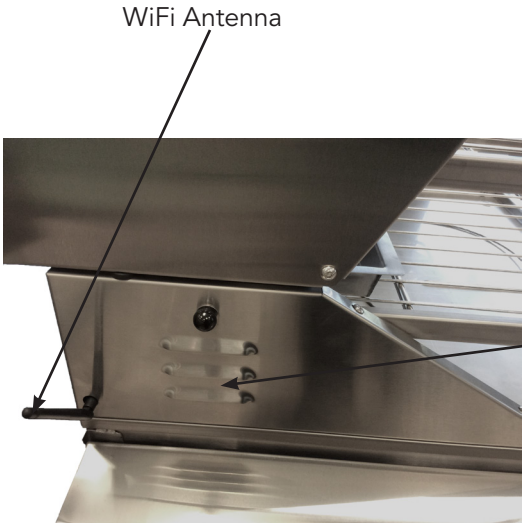
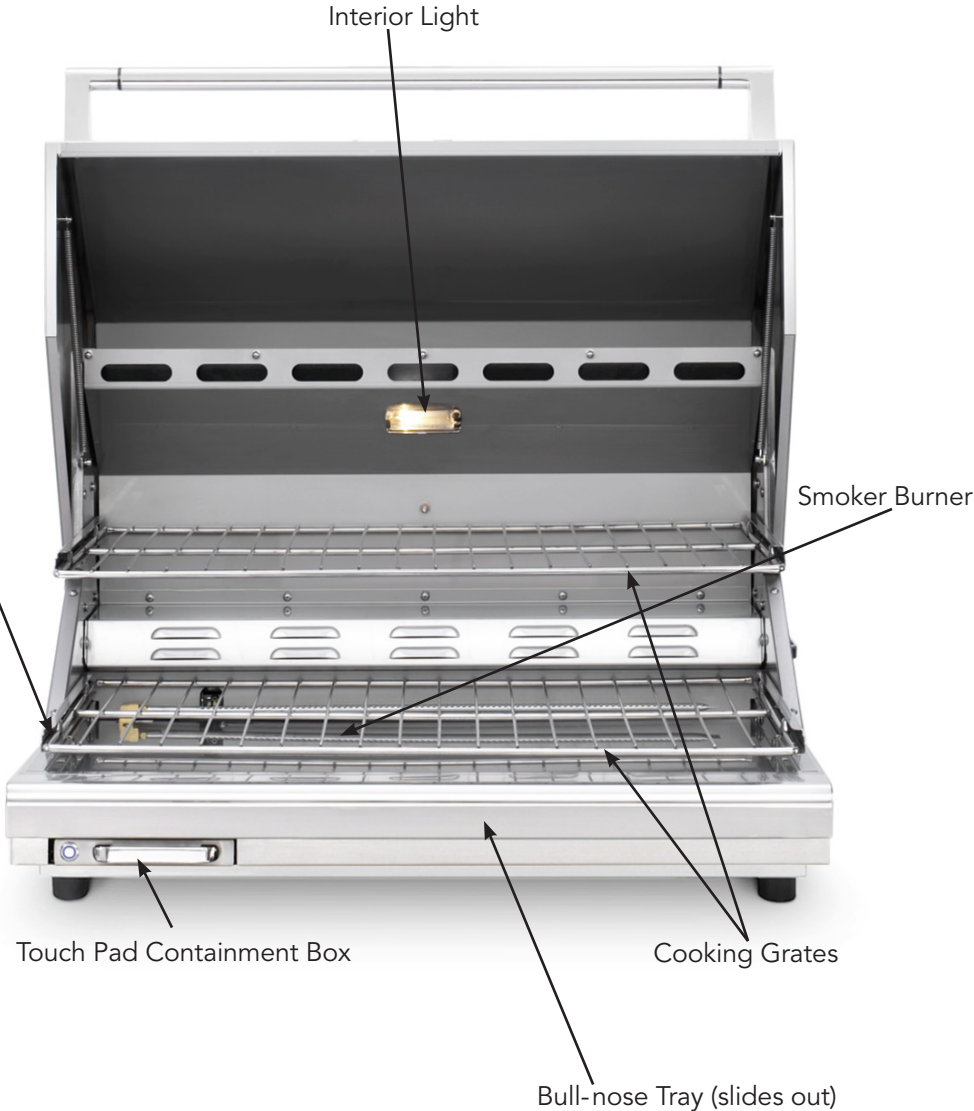




Food Probe Socket



Food Probe



Side View of the Smoker

**Power Adapter connection is located at the rear left.**  
**Note: if a Freestanding unit, you will need to remove the rear panel or access from the underside of the cart with the drawer in the outward position**



Connection between power supply and smoker

Rear of the grill with the panel removed.



# GAS CONNECTIONS



## WARNING

NEVER CONNECT A GAS LINE DIRECTLY TO THE SMOKER. A PRESSURE REGULATOR MUST BE INSTALLED ON ALL GAS EQUIPMENT. ALL LOCAL CODES REQUIRE IT AND LYNX SUPPLIES THE CORRECT REGULATOR WITH YOUR SMOKER. REMOVING OR FAILING TO INSTALL THE PRESSURE REGULATOR CAN RESULT IN FIRE AND SERIOUS PERSONAL INJURY AND WILL VOID THE WARRANTY.

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



The Rating plate lists serial numbers, model numbers and gas type.

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

- On the back of the Care and Use manual
- The underside of the touch pad containment box
- Interior of the smoker once the bullnose tray is removed

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

Fuel	WC Max Inlet	WC Min Under Full Load
Nat Gas	10 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.

## CONVERTING GAS TYPE

Converting to a different type of gas requires a conversion kit, available from Lynx or from your dealer and must be installed by a qualified technician or certified plumber (see page 20).

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)

**Lynx recommends that only qualified professionals perform the required plumbing on this product.**

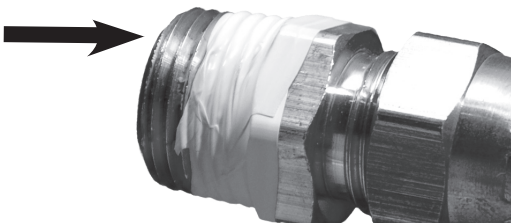
## NATURAL GAS

To ensure satisfactory performance, the gas supply line 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 an inlet pipe less than 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 3/4 inch pipe. Failure to meet these minimum requirements may reduce performance of the smoker 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.**

Keep last two threads clean



For built-in installations, it is recommended that any flexible pipe used be kept as short as possible.

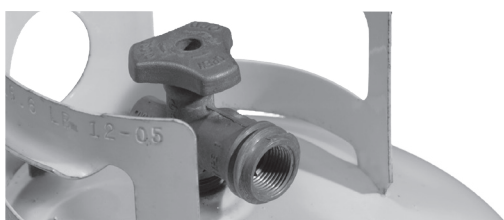
## GAS CONNECTIONS ...continued

For freestanding units using natural gas, Lynx recommends using a mobile flex gas line.

This is available at your local hardware store or from your dealer.

### LP GAS

Smokers 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 smoker are included.

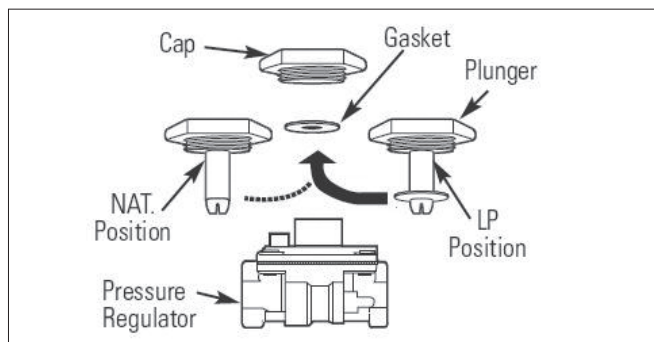


LP cylinder with type 1 valve connection

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 smoker.**



### WARNING

Do not change the regulator/hose assembly or use any other assembly than the one supplied with your Lynx smoker.

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.

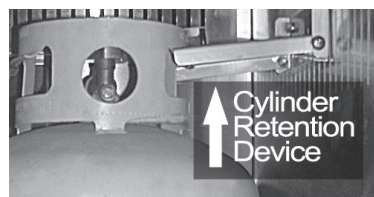
Never fill the cylinder beyond 80 percent full.

If the information above is not followed exactly, a fire causing death or serious injury may occur.

### 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 smokers 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 smoker is not in use.

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

### LP CONNECTIONS

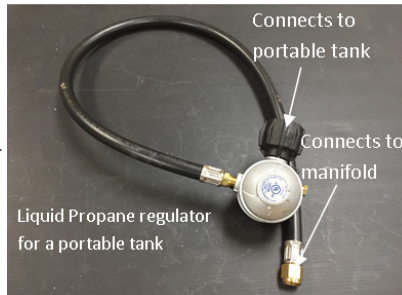
Make sure the LP cylinder valve is fully closed. It is possible for the valve to be open without releasing gas but, as soon as you start connecting the regulator, gas will leak from the connection.

## GAS CONNECTIONS ...continued

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.)

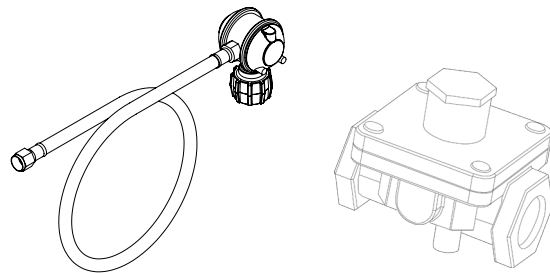


- As soon as you smell gas, shut off the supply.
- Reconnect the line and test for leaks.
- Turn the gas supply back on slowly, and wait at least 5 minutes before attempting to light the burner.

### GAS CONVERSION KITS

Gas conversion kits are available from Lynx Grills to allow the smoker to operate on either Natural gas or LPG. These kits should be installed by a qualified technician or certified plumber.

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



LP REGULATOR NG/BULK LP REGULATOR

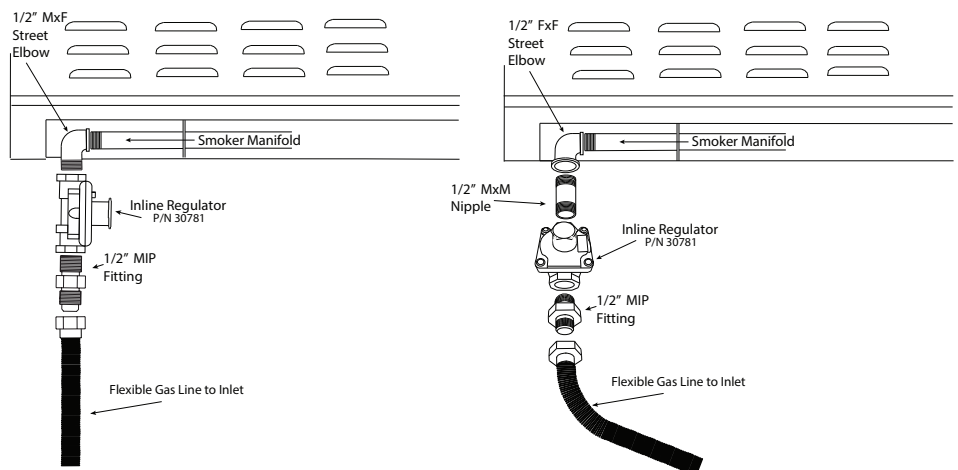
### GAS LINE PURGING

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

- Make sure the smoker touch pad is off.
- Disconnect the line from the manifold.
- Slowly turn on the main gas supply.

### NG AND BULK LP BUILT-IN INSTALLATION

- Shut off the gas supply at the main valve.
- If connecting to a bulk propane tank, disconnect the brass elbow, hose and regulator from the smoker.
- Remove all the fittings from the smoker manifold.
- Connect the gas supply to the smoker as shown in the diagram on this page.
- Turn the gas supply on and leak test all connections. (See INDEX: "Leak Test" for further details.)

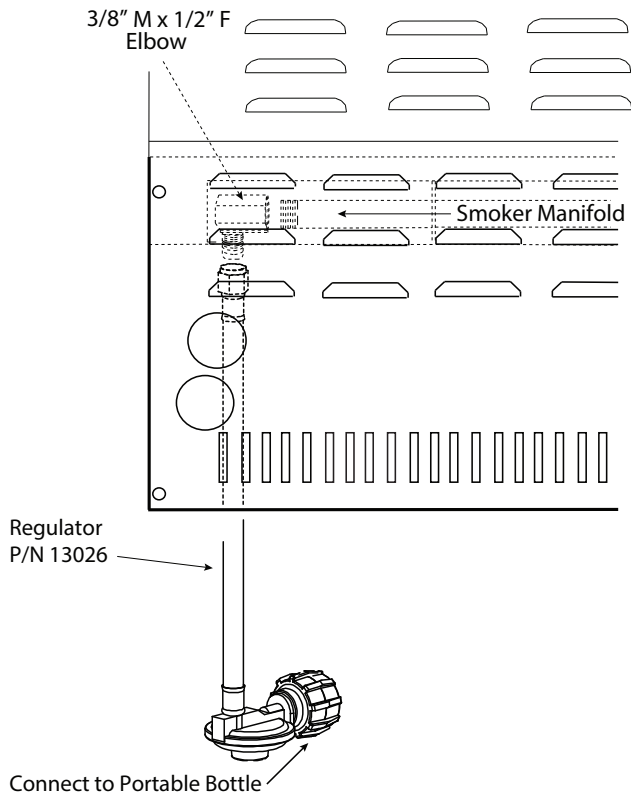


Never run flex hose behind the firebox, run the hose at an angle, straight down, or out of the back.

## GAS CONNECTIONS ...continued

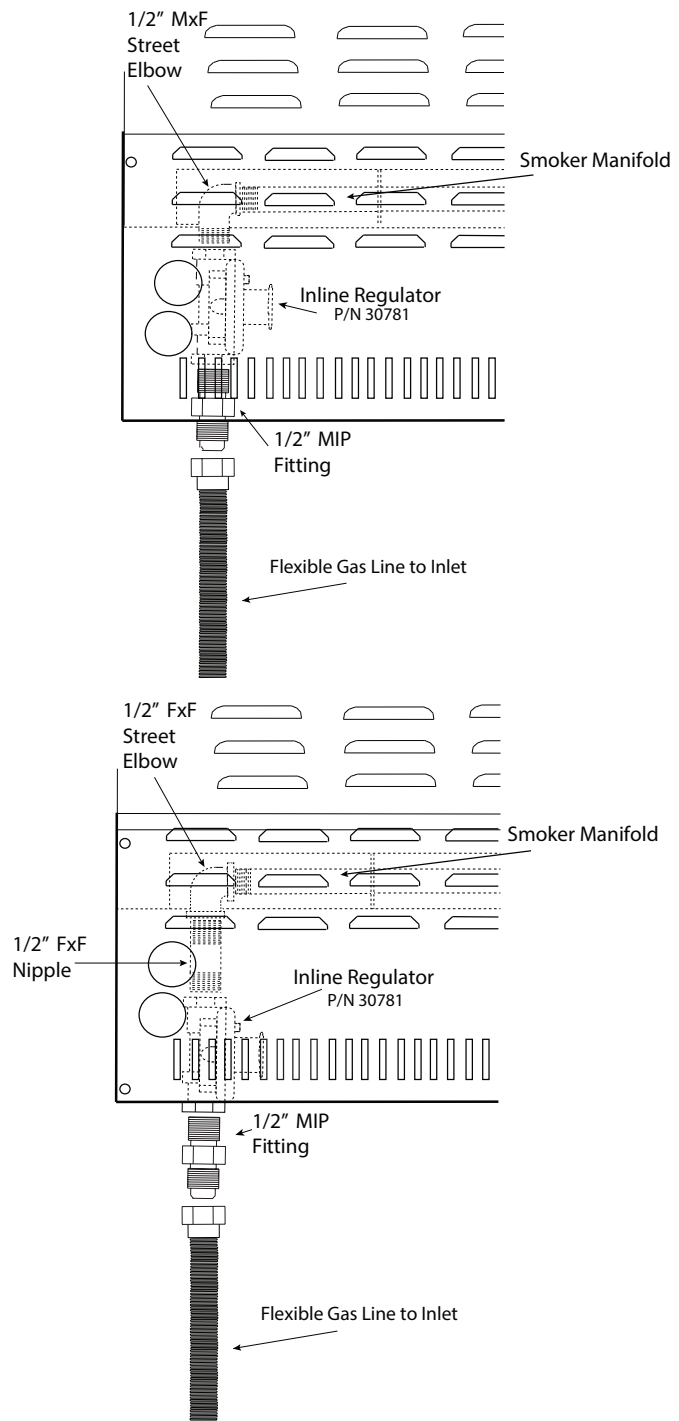
### LP BOTTLE CART INSTALLATION

- Shut off the gas supply at the main valve.
- Connect the gas supply to the smoker as shown in the diagram on this page for your gas type.
- Turn the gas supply on and leak test all connections. (See INDEX: "Leak Test" for further details.)



### NG AND BULK PROPANE CART INSTALLATION

- Shut off the gas supply at the main valve.
- Disconnect all plumbing (if already attached) from the smoker and the gas supply valve.
- Remove all the fittings from the smoker manifold.
- Connect the gas supply to the smoker as shown in the diagram on this page for your gas type.
- Turn the gas supply on and leak test all connections. (See INDEX: "Leak Test" for further details.)



# ELECTRICAL CONNECTIONS



## WARNING: ELECTRICAL GROUNDING

- Product installation must meet local electrical 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 CSA C22.1.
- Use only a Ground Fault Interrupter (GFI) protected circuit with this outdoor cooking gas appliance.
- Do not use this outdoor cooking appliance if it has been submerged underwater without a thorough inspection by a qualified technician.
- Use only extension cords 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 before thorough cleaning. Allow it to cool before putting on or taking off parts.
- 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 Lynx for repair.

## CONNECTION TO AC

Installation requires an outdoor 120VAC 15A GFI (Ground Fault Interrupter) electrical outlet adjacent to the Sonoma Smoker by Lynx™.

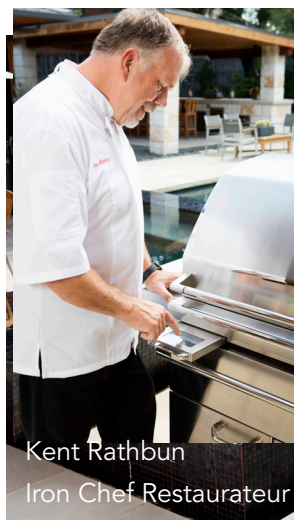
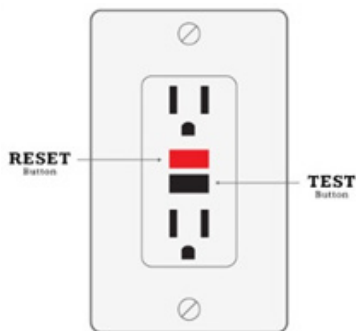
The GFI outlet features an internal break that reduces shock hazard. This type of outlet should be installed by a qualified electrician either inside the island enclosure for built-in units, or near the location where a free standing unit will be used.

When installing the transformer to the smoker be careful to prevent the wiring and transformer from contacting any hot surfaces behind or below the smoker. It is recommended

that the transformer be located below the smoker 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.

Ask your dealer or call Lynx at 888-289-5969 for more information.





# 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 soapy 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 smoker controls to the “ON” position to purge the smoker 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.

### 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 support and customer service, call:

Lynx Customer Care Department

TOLL FREE: 888-289-5969



# GETTING STARTED

## MEET YOUR SONOMA SMOKER BY LYNX™

Congratulations on your purchase of a Sonoma Smoker by Lynx™! The pages that follow will help you get the most out of your Sonoma Smoker by Lynx™. Before that though, it's important to understand that the Sonoma Smoker by Lynx™ has several basic requirements.

## THINGS TO KNOW ABOUT THE SONOMA SMOKER

1. The Sonoma Smoker requires gas and electricity to operate.
2. The Sonoma Smoker is powered by a control panel. When turning the smoker on, there will be a wait time of less than 60 seconds while the smoker boots up. Any time the smoker is loading or booting, the Lynx logo will be on the screen letting you know the smoker is busy.
3. If using the app the Sonoma Smoker requires a Wi-Fi internet connection.

## PLUGGING IN YOUR SONOMA SMOKER BY LYNX™

Your Sonoma Smoker by Lynx™ comes with a power supply designed to fit into a 120 volt AC 15 amp GFI (Ground Fault Interrupter) electrical outlet.

This power cord must be plugged in prior to any attempt to utilize the Sonoma Smoker by Lynx™.

Your Sonoma Smoker by Lynx™ is activated by pressing the round POWER ON/OFF switch located on the left hand side of the smoker.

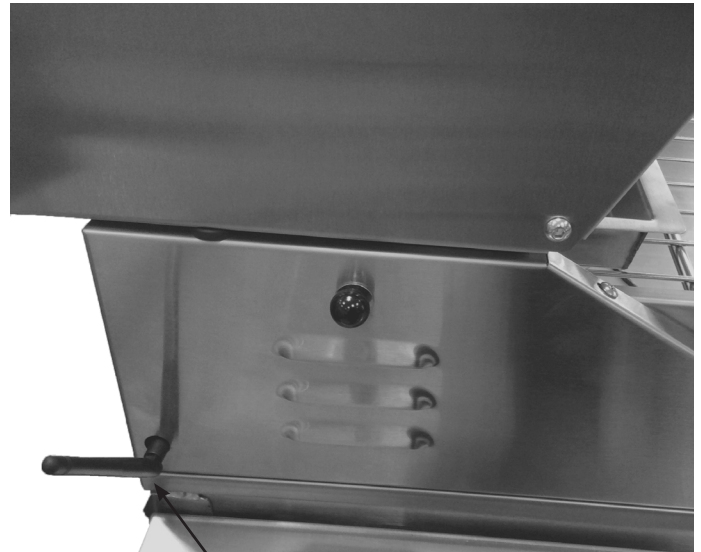


## CONNECTING YOUR SONOMA SMOKER BY LYNX™ TO YOUR WIRELESS NETWORK

Before you can connect your Sonoma Smoker by Lynx™ to your wireless network, you must first download the Sonoma Smoker by Lynx™ app to a compatible iOS or Android Device.

Be sure your Sonoma Smoker by Lynx™ is plugged in and turned on before attempting to connect it to your wireless network.

In order to connect your Sonoma Smoker by Lynx™ to your wireless network follow the instructions on the following page.




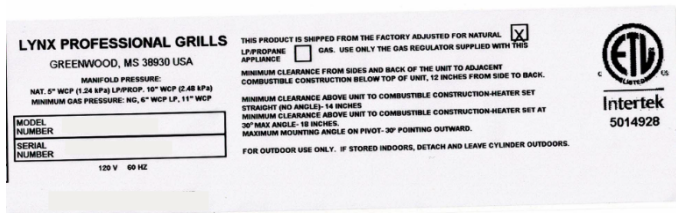
Ensure you connect the Wi-Fi antenna.




Power Supply Connection (behind rear panel)

## GETTING STARTED...continued


- Turn on the Sonoma Smoker™ and press the WiFi icon on the touchpad and press "Confirm Reset WiFi."
- Activate the Sonoma Smoker by Lynx™ app 
- If this is the first time you've activated your Sonoma Smoker by Lynx™ app, you will be asked to input the serial number then the PIN number for the smoker.




- The PIN\* and serial numbers assigned to the smoker can be found on the touch pad container.
- Open the Sonoma Smoker™ app and click create account then enter your smoker serial number and PIN then click Continue.
- Enter your email address, password and your registration information and click create account. You will get a confirmation email.
- Open the confirmation email and follow instructions to activate your account. Click OK on the app to proceed.
- Click the "Resources" icon  at the bottom of the screen.
- Click "Wi-Fi" settings, the welcome screen will open. Click continue.
- Select Connect to (your serial number will be listed). You will then click "Join" to connect to the smoker.
- You will see a list of networks available for your Sonoma Smoker by Lynx™. Choose your home network.
- Depending on your security settings, you may need to enter your home network's password to allow the Sonoma Smoker by Lynx™ access.
- Once the Sonoma Smoker by Lynx™ has successfully accessed your home network, you will receive a "Almost There" message. If the WiFi icon on the smoker touchpad is green, click "OK".
- You have successfully connected the Sonoma Smoker by Lynx™ to your home network.

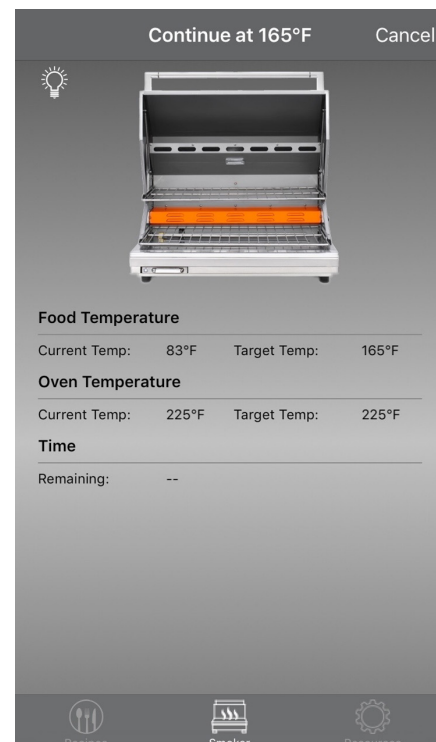
\*The four digit PIN can be located on the rating plate. This is your personal number that insures that no version of the Sonoma Smoker by Lynx™ app except yours is able to control your Sonoma Smoker by Lynx™.

## DOWNLOADING IN YOUR SONOMA SMOKER BY LYNX™ FOR IOS DEVICES

- Click the "App Store" icon  on your iPhone or iPad
- Ensure that you have iOS 7.0 or above (check Settings>General>About>Version to see what version of iOS you're running.)
- In the Search box, type in "Sonoma Smoker by Lynx™" to find the app.
- Click to download and follow the guided instructions.

## DOWNLOADING YOUR SONOMA SMOKER BY LYNX™ APP FOR ANDROID DEVICES

- Click the "Google Play" icon  on your Android phone or device. (This is typically under the Settings tab.)
- Ensure that you have Android 2.1 or above. (Check Settings>About Phone and look for "Android Version" or "Firmware Version.")
- In the Search box, type in "Sonoma Smoker by Lynx" to find the app.
- Click to Download and follow the guided instructions.





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## IMPORTANT SAFETY PRECAUTIONS

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### PLEASE REVIEW THESE IMPORTANT SAFETY PRECAUTIONS BEFORE YOU USE YOUR SMOKER.

1. Ensure all tie-down straps have been removed from the burners.
2. Always use caution when operating the smoker in a windy area. (See INDEX: "Smoking in Windy Conditions" for further details.)
3. Avoid wearing loose-fitting garments or long sleeves while smoking. They could ignite.
4. Never touch the smoker racks, hood or immediate surrounding metal surfaces with your bare hands while smoking.
5. Use an insulated glove or mitt when opening and operating the smoker. Always open the smoker lid slowly to allow heat and smoke to escape before fully opening.
6. The smoker hood must be fully opened while lighting the smoker. Releasing fuel into a closed smoker before lighting will not make it light sooner or more efficiently. It will only risk explosion and personal injury or death. Never lean over a hot smoker surface or look directly into the smoker when attempting to light.
7. Do not heat unopened food containers as pressure build-up will cause the container to explode.
8. Do not use aluminum foil to line smoker racks or drip pans. This will alter the airflow or trap excessive heat in the control area and can melt control knobs and ignition modules. Such damage is specifically excluded from your warranty.
9. Never use charcoal or any other solid fuel in the smoker.
10. Cooking excessively fatty meats and oils will cause flare ups. Internal fires or damage caused by them or by the smoker being left unattended while cooking are not covered under the terms and conditions of our warranty.
11. Never smoker without the drip pan in place. Always ensure the drip pan is pushed all the way to the back of the smoker. Hot grease can leak downward and produce a fire or explosion.
12. Grease is extremely flammable. Let hot grease cool down before attempting to handle or dispose of it. The drip tray should be cleaned of grease on a regular basis. When smoking high fat content meats, clean after each use to prevent grease build-up which could result in a fire or damage to controls.
13. Do not use the smoker unless a leak check has been performed on all gas connections. (See INDEX: "Leak Test Procedure" for further details.)
14. Never operate the smoker while under the influence of alcohol or drugs.
15. Do not lean on side shelves and never place a load weighing more than 25 pounds on a side shelf.
16. If any burner does not light or goes out during operation, turn off all gas control knobs, open the hood and wait five (5) minutes before attempting to re-light.
17. Portable L.P. cylinders: Always shut off the main valve on the L.P. cylinder after each use.
18. Spiders and insects like to nest in the burners, venturis, valves and orifices of a smoker, disrupting the gas flow. This very dangerous condition can cause a fire behind the control panel, damaging the smoker and risking personal injury. If your smoker has been unused for a long time, inspect and clean the burners, venturis, valves and orifices. (See INDEX: "Cleaning the Ceramic Burner" for further details.)

# CHECKLIST BEFORE EACH USE (FOR YOUR SAFETY)

## BEFORE YOUR FIRST USE

There are a few must-check safety precautions to consider before you use your smoker. Please be sure that:

- All packing materials and tie-downs have been removed from the burner. (See INDEX: "Unpacking & Assembly" for further details.)
- You have plugged in the electric cord. (See INDEX: "Electric Requirements" for further details.)
- You have fuel connected. (See INDEX: "Gas Requirements" for further details.)
- A qualified plumber has performed a leak test on all the fittings that supply fuel to your smoker.
- You have downloaded and set up the Sonoma Smoker by Lynx™ App. (See INDEX: "Downloading Your Sonoma Smoker by Lynx™ App for iOS and Android devices.")
- You have connected your Sonoma Smoker by Lynx™ to your home's wireless network. (See INDEX: "Connecting Your Sonoma Smoker by Lynx™ to a Wireless Network.")

## AT EACH NEW SEASON

- At the start of each new grilling season you should remove the smoker racks and check the burner, orifice, and pilot area for obstructions.
- Spiders and insects often nest in these areas of the smoker and can disrupt airflow, causing damage to the smoker and personal injury.
- Also, check all hoses, wires, and fitting for damage, abrasion, wear and tear.

## SAFETY CHECKS

- Do you smell gas? If yes, shut everything off and call the gas company or a qualified plumber to check for leaks. If not, please continue.
- Is your cooking area free and clear of any combustibles besides your food that might ignite? If not, please clear the area before starting the lighting process. If yes, please continue.
- If you are using a portable propane cylinder, is it connected and leak tested? If not, check the connection before continuing.

# USING YOUR LYNX SMOKER

## LOADING THE SMOKER BLEND OR WOODCHIPS

Slide open the chip tray on the right hand side of the smoker.

Pack the chips or blend into the smoker chip tray. Fill it in completely, but do not overflow the tray.

Close the chip tray.

For ease of cleaning the chip tray can be completely removed from the smoker.

## SELECTING YOUR METHOD OF SMOKING

You have a few options. You can cook via the touchpad on manual mode, on the app in manual mode, timed cook on the app, as well as recipe cook on the app.

Please note that regardless of what cooking method you use, once the touchpad displays "igniting" it will be :30 until you hear the igniter spark to light the burner.



## LOADING THE WATER TRAY

When loading the water tray, please ensure you do not cover the internal temperature sensor. If you cover the sensor with the water tray there will be an inaccurate reading of internal temperature which can impact your smoking experience. We also recommend using hot water in the tray, as cold water can cause a delay in preheat.

NOTE: The smoker hood must be open during lighting and closed during pre-heat or set temperature will not be achieved.

# USING YOUR LYNX SMOKER

## HOW TO LIGHT YOUR SMOKER

If there is a cover on the smoker remove the cover.



Press the ON/OFF button. The blue LED light that surrounds the switch will indicate that the smoker is energized.

After 5-20 seconds the menu will appear on the touchscreen.

## MANUAL MODE - APP

Press Manual on the top right hand corner of the Sonoma Smoker by Lynx™ app .

Note that entering manual mode will ALWAYS cancel Recipe Mode .

You control the temperature and time to cook your meal by adjusting the attributes on the app installed on your smart device.

## MANUAL MODE-TOUCH PAD

During Manual Cook, temperature is controlled by the touch pad of the Sonoma Smoker by Lynx™.

You control the temperature and time to cook your meal.

You can adjust the time and temperature via the touch pad.

Note that entering manual mode will ALWAYS cancel Recipe Mode.

## TIMED COOK

Timed Cook allows you to smoke without a recipe by utilizing the Sonoma Smokers MyChef™ technology to select a cooking time, internal temperature and food temperature.

To enter Timed Cook mode:

- Open the Sonoma Smoker App
- Select the Smoker icon 
- Select the smoker oven temperature
- Set the time
- Set the desired food temperature
- Set a reminder time
- Select "Cook Now" 
- To cancel a Timed Cook:
  - From the app select cancel on the top hand right side.

## RECIPE MODE

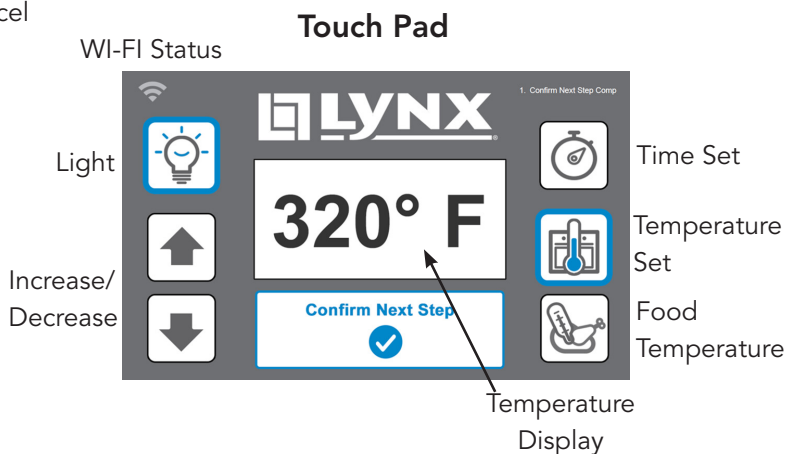
Once the cooking process begins, it can be controlled through the use commands of on the touch pad or via the Sonoma Smoker by Lynx™ app.

Pre-heating and temperature control is automatically controlled by MyChef™.

Start your Sonoma Smoker by Lynx™ App

Click on "Recipe" tab

"Lynx" features all recipes created by our executive chef specifically for the Sonoma Smoker by Lynx™



# USING YOUR LYNX SMOKER...continued

Select the recipe you wish to use.

Click "Cook Now" 

Modify cooking time if needed.

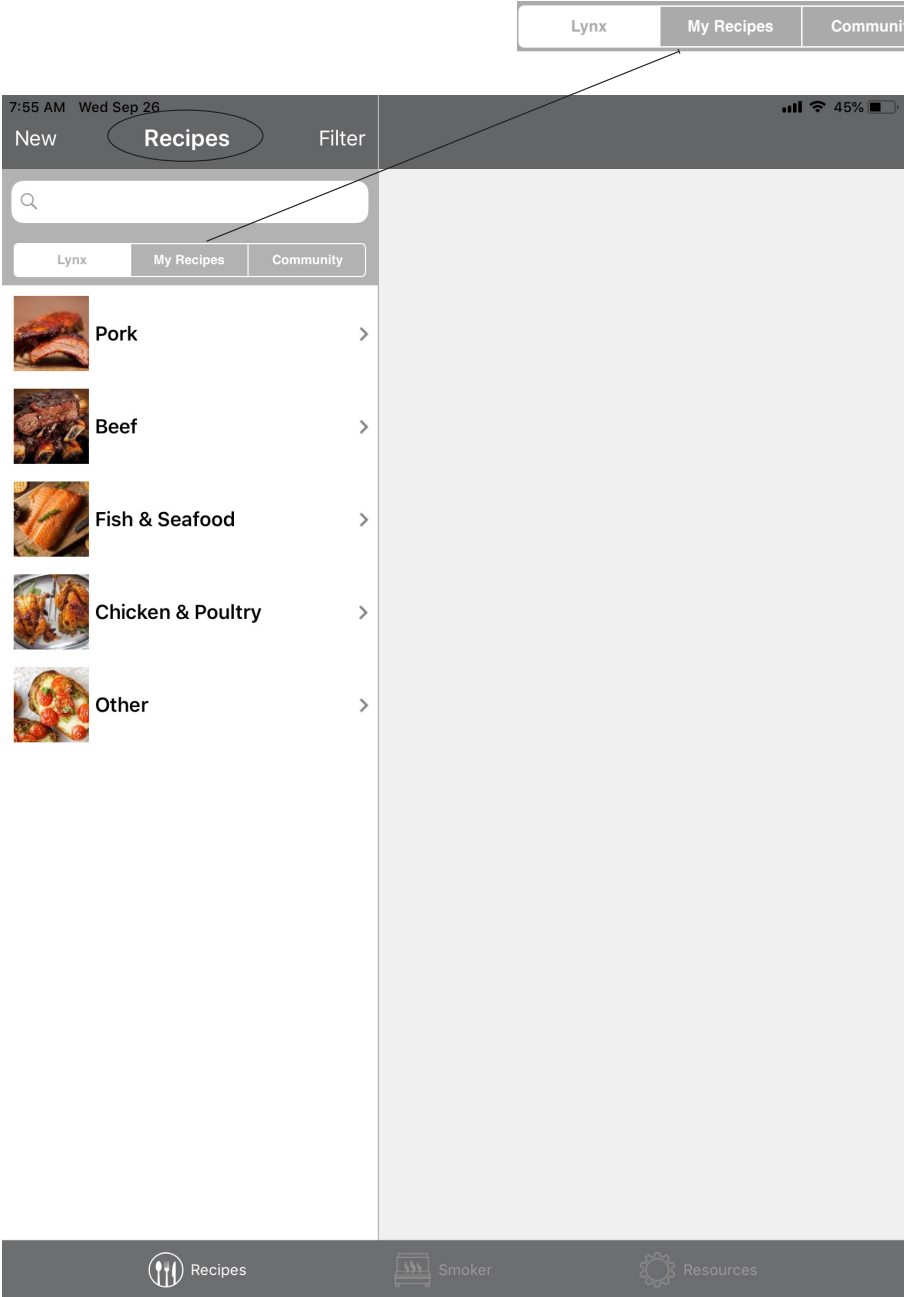
Click on "Cook Now"  to start the cooking process.

The cooking process can be completed or aborted via the cancel button.

"Lynx" features all recipes created by our executive chef specifically for the Sonoma Smoker by Lynx™

"My Recipes" includes all user-created Sonoma Smoker recipes

"Community" contains all the recipes shared by other Sonoma Smoker users.



PLEASE NOTE: once the burner has been lit, the chips should start to smoke within 15 minutes.

## USING THE SONOMA SMOKER BY LYNX™ RECIPE DATABASE

Your Sonoma Smoker by Lynx™ recipe database is accessed via your Sonoma Smoker by Lynx™ App by clicking on the “Recipes” tab at the bottom of the screen. Recipes available to cook are listed on the left hand side under three categories: “Lynx,” “My recipes,” and “Community.”

### LYNX RECIPES

Lynx recipes are recipes that have been specially formulated for the Sonoma Smoker by Lynx™ by Lynx's own executive chefs. This database will be automatically updated with new recipes at regular intervals.

### MY RECIPES

The “My Recipes” tab is where you can store your own recipes that will then be followed by the Sonoma Smoker by Lynx™. To create your own recipe:

- Click on the “+” sign to bring up the “New Recipe” Screen
- Click on the “Recipe Name” field to input a name for your recipe.
- Click on Cooking Type for food temperature mode.
- Click on Food Type to choose the type of food your recipe will use.
- Click on the “Share on Community” switch so that it shows green if you wish to share your recipe with the Lynx Sonoma Smoker by Lynx™ community.
- The Ingredients and Directions tabs are text screens where you can put down ingredients and the recipe directions, respectively.

- Click on the “Add Step” to input the recipe's step name, the action you will need to take in the recipe, the temperature for the smoker and the amount of cooking time the step will take. Click “Done” when you've completed entering the step.
- Note that you may enter as many steps as you wish.

When you've completed entering the recipe information, add a last step to “Remove Food”. Then click on “Done” to save it to your database.

### COMMUNITY

This tab contains a selection of recipes created and uploaded in “My Recipe” by the community of Sonoma Smoker by Lynx™ users.

When you have selected the recipe you wish to use, click “Cook Now”.



Then:

- Click on “Send to Smoker.”
- Follow the command prompts to carry out the recipe.

## CLEANING YOUR LYNX SMOKER (Including Required Maintenance)

### 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 smoker it is important to take the following steps:

- After each use wipe down the exterior of the smoker to remove grease and splatters.
- Be sure to follow the cleaning instructions for keeping the grates and burners clean and ready for use.
- 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.

## CLEANING YOUR LYNX SMOKER...continued

Part of the appeal of your Lynx Smoker 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 Smoker.
- 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 near your smoker.**

**SPECIAL NOTE FOR LOCATIONS NEAR POOLS AND COASTAL AREAS:**

The 304 stainless steel material used in the construction of a Lynx Smoker 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.



### CAUTION

Grease is extremely flammable. Let hot grease cool down before attempting to handle or dispose of it. The drip tray should be cleaned of grease on a regular basis. When smoking high fat content meats, clean after each use to prevent grease build-up which could result in a fire or damage to controls.

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 smoker.
- In extreme environments apply a rust inhibitor which leaves a microscopic protective layer on the smoker. 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 smoker 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.

After your first use certain areas of the smoker may discolor from the heat given off by the burners - this is normal and cannot be cleaned off.

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

There will be darkening on the inside of the smoker which is normal. This can be cleaned off with an interior oven cleaning product.





# TROUBLESHOOTING YOUR LYNX SMOKER

## SMELL OF GAS WHILE COOKING

If you smell gas while the smoker is operating, immediately turn off the burner and shut off the main fuel supply.

- Perform a leak test. (See INDEX: "Leak Test procedure" for further details)
- Check for blockages.

## BEFORE YOU CALL FOR SERVICE

Please check a few things before calling for service:

- Is there fuel supplied to the smoker?
- Is the main shut off valve open?
- Are you using the correct type of fuel (Liquid propane or natural gas)
- Is your propane cylinder empty? Have you recently refilled the propane cylinder? If so, is the connection tight?
- Have you opened the valve on the propane cylinder?
- Is the smoker plugged in to a live electric circuit?
- Has the GFI outlet tripped requiring a reset?

## PROBLEMS WITH WIRELESS CONNECTIVITY



If you do not have at least a 60% signal on your smart device while standing at your smoker, your smoker will not perform optimally. Here are some suggestions for improving your network:

Position your wireless router, modem router, or access point in a central location. The best place for a Wi-Fi router is in the center of your home.

- The distance between your router and your Sonoma Smoker should not exceed 50 ft.
- Verify that there are no obstacles between your Sonoma Smoker and the router.
- Appliances, metal objects, cordless phones, stone walls, fireplaces, etc. decrease Wi-Fi strength.
- Check the cable that connects the modem to the router to make sure it is in good condition. If not, replace the cable.

- Replace your router antenna with a Hi-Gain wireless antenna. They boost the signal strength and aim the signal in one direction.
- The Sonoma Smoker by Lynx™ will perform better with an N router.
- Reduce wireless interferences by using devices that communicate via the 5.0 GHz frequency instead of the more common 2.4 GHz frequency (same frequency as baby monitors, garage door openers, cordless phones, microwave ovens).
- iPhone 5, 5C, 6, or newer, iPad version 2.0 or newer or Android 4.4 operating system or newer

Add a wireless repeater



A wireless repeater is a device that extends your wireless network's range without requiring you to add any wiring. Place the repeater halfway between your wireless router and your Sonoma Smoker to get an instant boost in your wireless strength.

For additional troubleshooting of wireless connections, contact your local Wi-Fi installation expert.

Refer to "Set Up Guide" for connection details.

To find your operating system on your smart device:

**iPhone and iPad:** Go to Settings /General/ About/ Phone to find your model number

**Android:** Go to Settings, About Phone, Android version

## WIFI TOUCH PAD ICONS



Attempting Connection



Connected



Wi-Fi Reset



Off

## SMOKER WILL NOT LIGHT

First, confirm that the smoker is getting electricity by checking the light or the touch pad of your Sonoma Smoker by Lynx™.

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## TROUBLESHOOTING YOUR LYNX SMOKER...continued

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### Check the Igniters

Your Lynx Sonoma Smoker by Lynx™ uses an electric spark ignition system.

- Your Sonoma Smoker by Lynx™ can be deactivated by pressing the POWER ON/OFF switch located on the left hand side of the smoker.
- The igniter is located inside the smoker by the burner, look for a spark.
- If it does not spark, call Lynx for service at 888-289-5969.

### Check the regulator

Make sure that the regulator and hose assembly is the one designed for and supplied with your Lynx smoker and that it is correctly set up for the type of fuel you are using. (See INDEX: "Regulator Conversion" for further details.)

The hose and regulator provided by Lynx Grills must be used if your smoker is set up for use with a liquid propane gas cylinder. If using hard-piped LP contact Lynx for a free hard-pipe regulator.

Check that there is no physical pressure being applied to the regulator attached to the back of the smoker. The regulator contains a flexible diaphragm and should not be allowed to touch the smoker body or its surroundings.

### Check for obstructions

Ensure that the burner is clean and free from obstructions

### Liquid Propane Units:

Is the cylinder almost empty?

Almost empty cylinders may not have sufficient pressure to run the smoker correctly.

Have the line pressure checked by a qualified technician.

Flow limiting device?

Improper lighting procedure may have activated the liquid propane cylinder's flow control device, reducing heat output.

if this should occur.

Turn the gas tank valve clockwise to off.

Release the pressure to the tank regulator by partially removing the hose connection. You should hear a hiss as the pressure releases. Reconnect the regulator and SLOWLY open the tank valve. This will reset the tank flow control.

### Bulk Liquid Propane Cylinder Users:

Bulk liquid propane cylinder lines must be properly regulated.

Ensure that you are using a 4/11 appliance regulator supplied by Lynx and converted to liquid propane gas. Also, ensure that you do not have more than one regulator in line.

### Natural Gas Units:

- Supply line
- Ensure that the supply line is at least ¾" inside diameter or 1" outside diameter.
- Check Line pressure
- Natural gas inlet pressure should be at least 5" W.C. and manifold pressure not less than 4" W.C.
- Check burner for blockages.

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### LOW OR INSUFFICIENT HEAT

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Proper levelling during installation is critical. A smoker 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 smoker both front-to-back and side-to-side.

If the low heat problem persists:

- Check the gas supply line sizing requirements.
- Check the gas supply line for kinks or damage.

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### LIGHTS WILL NOT LIGHT

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- Check power

Ensure that the smoker is connected to a live AC power source, or the GFCI outlet has not been tripped.

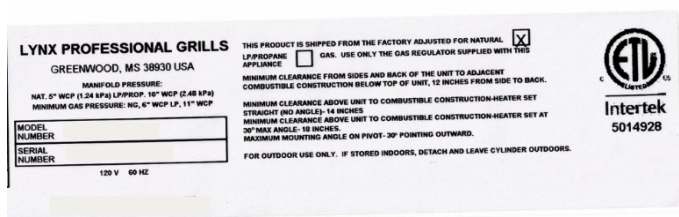


## CONTACTING LYNX CUSTOMER CARE

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 top of the touch pad container and on the interior of the smoker, with the tray removed.



For warranty service, contact the Lynx Customer Care Department for an authorized service agent near you at:  
**(888) 289-5969**

**[www.lynxgrills.com](http://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 Grills

62201 Hwy 82 West

Greenwood, MS 38930

Service: (888) 289-5969

[www.lynxgrills.com](http://www.lynxgrills.com)

email: [service@lynxgrills.com](mailto:service@lynxgrills.com)

Contact Lynx for replacement parts.

# SONOMA SMOKER BY LYNX™ LIMITED WARRANTY \*

## I. Limited Lifetime Warranty

The stainless steel smoker body, cooking grates, and burner are warranted to be free from defects in material and workmanship when subjected to normal domestic use and service 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 all other cost including labor, shipping and handling.

## II. Limited Five-Year Warranty

The following smoker parts are warranted to be free from defects in material and workmanship, when subjected to normal domestic use and service, for a period of five (5) years from the original date of purchase; manifolds and gas valves. This warranty is limited to the replacement of the defective parts, with the owner paying all other costs including labor, shipping, and handling.

## III. Limited two-Year Warranty

All other smoker components, including the touch pad are warranted to be free from defects in material and workmanship, when subjected to normal domestic use and service, 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 owner paying all other costs including labor, shipping and handling.

## 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.
- 10) Under no circumstance should you open the touch pad containment box. This will void all warranties.

\* Please refer to Accessory Care & Use for respective warranties.

# MODEL-SPECIFIC BTU OUTPUTS & MAX. RUNS FOR APPLIANCES

MODEL-SPECIFIC BTU OUTPUTS		
MODEL	BURNER (Btu)	TOTAL INPUT
LSMK	1 @ 10,000	10,000 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

NOTE: IF A 1/2 INCH LINE IS USED WITH NATURAL GAS IT SHOULD BE NO LONGER THAN 12 FEET.



Lynx Grills, Inc.

62201 Hwy 82 West Greenwood, MS 38930

Service: (888)-289-5969

[www.lynxgrills.com](http://www.lynxgrills.com)