

## SYNERGY CGO630 PRODUCT SPECIFICATIONS



- Stainless steel construction
- Operates as both an oven and grill
- LPG or Natural Gas - fully convertible on site
- One temperature control
- One burner with one simple on/off switch
- Fat is atomised and therefore no need for fat tray
- Easy Clean
- Accessories available:  
Garnish Rail, Divider Plate and Mobile Table. Scraper and Bar Lifter Tools included

DESCRIPTION	INFORMATION
Power Supply	230v / 50Hz < 1kW via 13 amp socket
Electrical Power Cord	1.5m with 3 pin plug at rear
Gas	Natural or Propane Gas (inc Butane) - convertible at site
Energy Consumption	Natural Gas = 5.7 kW 2.2mm Jet LPG = 6.3 kW 1.5mm Jet Units operate on a quarter of this power when in stand by mode
Gas Connection	3/4" BSP
Burners	One burner, with simple on/off switch One temperature control
External Dimensions	WxDxH 644 x 646 x 690mm (1005mm with lid open)
Area of Cooking Grid	530 x 500mm (2650cm <sup>2</sup> )

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# The new Chargrill Oven will take grilling to a level like no other...

- Indoor use - replacing chargrills and charcoal ovens
- Cuts gas consumption by a further 20-30% compared to a standard Synergy Grill (already 59% better than a standard chargrill)
- Operates as both an oven and a chargrill
- Increases the scope of your menu even further (pizza, bread, large pieces of meat, ribs, whole roast chickens) plus you can smoke foods
- Reduces the cooking times considerably! halving the cooking time in many cases
- Provides total control, temperature can be set and maintained to within 5°C
- Provides a safer working environment, simply close the lid

## Average cooking times from trial sites

	Chargrill Oven	Standard Chargrill
Medium Rare Sirloin	3-4 minutes	5-7 minutes
Medium Sirloin	4-5 minutes	7-9 minutes
Well Done Sirloin	5-6 minutes	9-11 minutes
Burger	6-7 minutes	11-12 minutes



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