



# SYNERGY

grill technology

#LikeNoOther



## What is a Synergy Grill?

Pioneering, award-winning technology. Synergy Grill is revolutionising the catering industry. Through high power but low energy consumption, Synergy Grills enable you to prepare food faster at less than half the energy costs. Fat atomising technology means there's no fat tray to clean, and best of all, it creates seriously succulent food.

## How does it work?

The Synergy Grill revolves around a patented gas burner system which delivers focused and exceptionally high heat using a natural ceramic heat bed. High heat atomises fat so there's no fat tray for chefs to clean and no risk of irresponsible disposal of fatty waste.

The water vapour that's naturally released from the fat and oils during cooking is also absorbed back into the food. This combined with sharp branding gives an incredibly juicy and intense BBQ flavour.

The efficient burner system combined with heat capturing ceramic technology means Synergy uses 59% less gas, and often more with its switch-off advantage. This results in less CO<sub>2</sub> residue than a conventional burner creating cleaner environment for chefs to work over.

This patented system also significantly reduces cross flavouring of food so your vegetables won't end up tasting of meat or fish. Synergy Grills also directs cool air around the grill to produce cool touch surfaces protecting the operator.



## Food tastes - like no other

The Synergy Grill is not only 'kinder' to the food, but there's also no over-charring, it gently smokes the food to give an incredible flavour and defined bar-marks. By atomising fat and natural oils, it continually self-bastes and retains the moisture giving you more succulent food, boasting 50% less shrinkage your yield is better and so is your customer feedback.



## Uses 59% less gas - like no other

The patented gas burner system uses on average 59% less gas compared to other commercial grills, this is further enhanced by Synergy's heat capturing ceramic technology which ensures the high heat is focused directly on the food therefore requiring less energy, and with the Vortex air technology it ensures even cooking.



## Synergy pays for itself - like no other

In just nine months the Synergy Grill will pay for itself! After independent testing, savings were calculated in gas alone of more than £9,000 over a five year period, some customers have even seen savings of over £3,000 per year. Because of the high heat, the natural food oils are used as a secondary heat source, thus turning fat into fuel.



## Reduces your carbon footprint - like no other

Synergy Grill significantly reduces your CO2 residue, in fact 11 tons less than a standard chargrill which not only creates a cleaner working environment but reduces blockages to sewers and waterways. We are the only chargrill Company to have gained accreditation from the Carbon Trust and proud to be winners of the 2019 Footprint Award for sustainable catering equipment.



ACCREDITED  
SUPPLIER



## Fast and easy to clean - like no other

With no fat tray not only is the Synergy quick and easy to clean just simply vacuum or brush out the dust once the grill is cold, but it also reduces the number of duct and extraction baffle cleans, and with the electronic ignitor system there's no thermocouples needed to be replaced.



## Multi-functional - like no other

Synergy offers a wide range of grills to suit every style of chef and kitchen along with a host of accessories that not only save you money and space but mean the grill can be converted to a griddle, rotisserie or wok cooker (Trilogy only). Our new divider plates allow meat, fish and vegetables to be cooked at the same time avoiding the risk of cross contamination making the grill truly multi-functional.



#LikeNoOther



# OVEN CHARGRILL

Patent Pending





# CHARGRILL OVEN

Patent Pending

The Synergy Grill Chargrill Oven came into existence after a major chain approached Synergy Grill for a solution to challenges they were having with their existing fleet of charcoal ovens. They needed a grill that would work like no other!

They had two members of staff that couldn't use their charcoal oven because of asthma, they had an EHO come in and condemn it because of Carbon Monoxide and extraction issues when it fired up - and they had to leave the extraction on 24 hours a day!

They were looking at Synergy Grill, but they wanted to have something with a closer flavour profile to a charcoal oven."





# CHARGRILL OVEN

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The Synergy Grill Chargrill oven has all the benefits of the Synergy Grill, so will atomised all the fat, uses the same patented Synergy Grill system however comes with two major advantages...

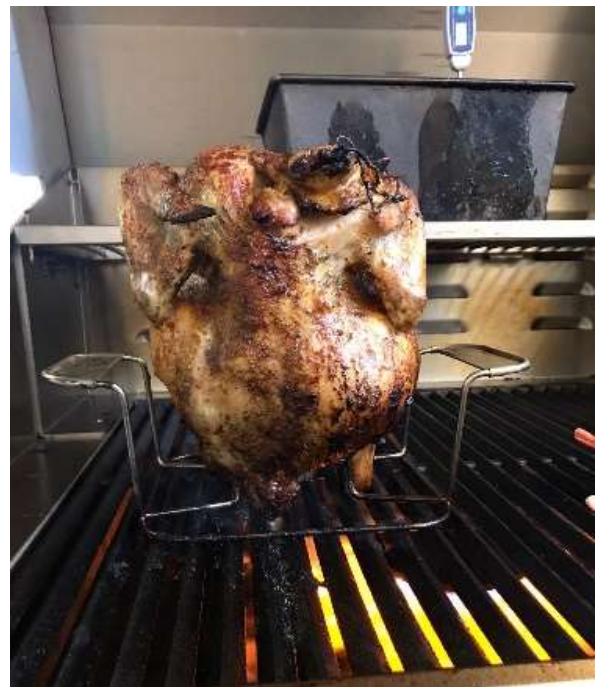


## The Lid

The enclosed lid provides you with the ability to open up your menu in new ways...

Cook breads, pizza, large joints of meat, slow cook and smoke foods.

It also drastically reduces your cooking times as is shown in the results from the trial site below.... In many cases this is 50% faster!!



	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





# CHARGRILL OVEN

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## Total Control

The second major advantage of The Chargrill Oven is that it contains thermostatic control.

This allows you to set the temperature you desire for the grill.

- Turn low to slow smoke food using a smoking box
- Higher temperatures will allow you rapid cooking of foods and for searing.
- The controls will keep at an even steady temperature within 5 degrees .
- During down time, the Chargrill will regulate the temperature by going into standby mode. During these periods, it will use a fifth of the amount of gas! Its worth remembering that it uses 59% of the gas of a standard Chargrill during peak performance already, saving you between £1,000 and £3,000 per year.

