

## SYNERGY CGO900D DEEP PRODUCT SPECIFICATIONS



- Stainless steel construction
- Operates as both an oven and grill
- The SG900 Deep gives you 54mm extra depth of cooking space
- LPG or Natural Gas - fully convertible on site
- Two separate lids with two temperature controls
- Two burners with two simple on/off switches
- 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 = 11.4 kW 2.2mm Jet LPG = 12.6 kW 1.5mm Jet Units operate on a quarter of this power when in stand by mode
Gas Connection	3/4" BSP
Burners	Two independent burners, with simple on/off switches Two temperature controls
External Dimensions	WxDxH 905 x 705 x 690mm (1005mm with lid open)
Area of Cooking Grid	800 x 554mm (4432cm <sup>2</sup> )

**T:** +44 (0) 1480 811 000

**E:** info@synergygrill.com

**W:** synergygrill.com

# 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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