



CLEVER COOKING

With pioneering, award-winning technology, the Synergy Grill is revolutionising the catering industry. Its high power and low energy consumption enables 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 works at an incredibly hot temperature and a natural ceramic heat bed. High heat atomises fat so there's no fat tray for chefs to clean and they don't need to worry about responsibly disposing 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.

By incorporating gas and air in addition to using heat capturing ceramic technology Synergy grills use 59% less gas. This results in less CO residue than a convention burner creating cleaner environment for chefs to work over.

This patented system also prevents any cross-flavouring of meats or fish through smoke contamination. Synergy grills also route cool air around the grill to produce cool touch surfaces, making them less hot to cook over.

- ✓ High heat - low gas consumption
- ✓ Faster Cooking, Quicker Turnover
- ✓ Moister, More Succulent Food
- ✓ Reduced Strain on Ventilation Systems
- ✓ Average Gas Savings of 59%
- ✓ No Cross-Flavouring
- ✓ No thermocouples
- ✓ Easy to Use, Clean and Service
- ✓ Fat is instantly Atomised - No Need for Fat Tray
- ✓ Thermal Shock Resistant

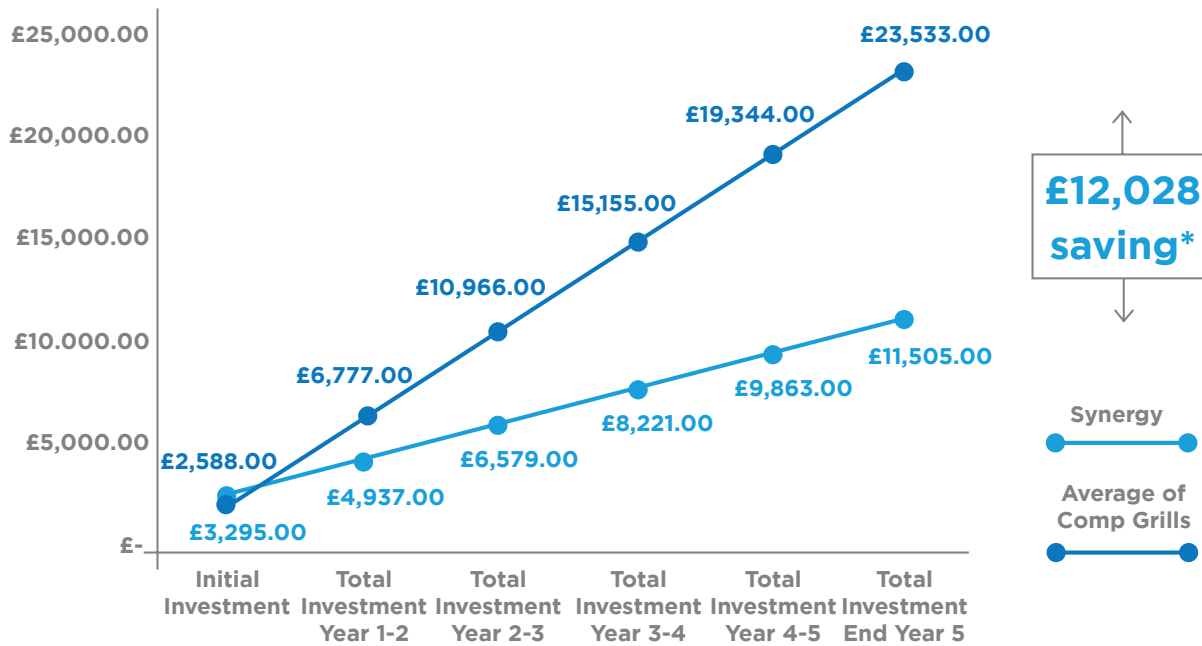
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*Gas savings comparing the total consumption of 3 Synergy Grill models combined (34.2 kW/h) to Average of 3 Competitor Grills (83.36 kW/h). Capital investment and gas consumption costs over standard 5 years. Basis is current average price of natural gas at commercial rate of 4p per kW/h. Calculations based on standard running of 10 hours per day over 360 days per year with no 'switch-off' advantage used.

SAVE MONEY



This equates to a return on investment in Month 2 and total overall cost savings in gas of £12,028 over a five year period.

***Our prices will be increasing on 1st June 2017.**

PROUD TO BE BRITISH

The Synergy Grill was designed, sourced and invented in Britain and is constructed by handpicked British manufacturers. We are proud to manufacture innovative British products for dynamic British chefs.

MORE CONTROL THAN CHARCOAL

The Synergy Grill stays at the perfect barbecuing 'white coal' temperature all day long without the need for any charcoal. This gets rid of the temperature fluctuations experienced cooking on traditional charcoal giving you more control and consistency in delivering food. The natural ceramic base creates an authentic chargrilled taste that's even juicier than barbecuing on the real thing. No coal means there's no need to store bags and bags of coal. The vapour is also a lot cleaner which is better for your health and it also means you won't need to leave your ventilation systems on all day.



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