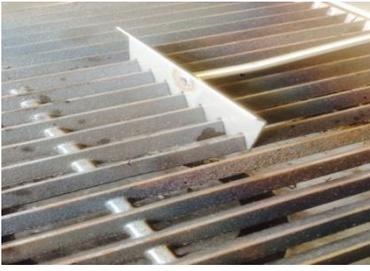


SYNERGY GRILL – DAILY CLEANING PROCEDURE



During service regularly use your Synergy scraper tool to remove debris from the cast-iron cooking bars letting smaller pieces of debris to fall through the bars and onto the ceramic where it will be atomised by the heat. At the end of the day, scrape the bars clean one final time again pushing debris through the bars, then leave the unit to burn without cooking for a further 10 minutes. Then turn off the unit.



When your Synergy Grill is cool to the touch, (usually the morning) take your grill bar 'Lifting Tool' and hook the end under the centre brace of any grill bar and lift, taking care not to drop the unit. Remove all grill bars and place to the side for holding or deeper cleaning if required. This will now give you access into the main heat chamber and allow you to clean the ceramic units of residue dust and any debris. (No water should be used in this process). The ceramic tiles will darken in with use this is normal.



Remove the lifter brackets and top unit for cleaning separately as required. Normal cleaning practices can be used on these stainless-steel parts.

Use a vacuum or dust-pan and brush to clean the ceramic surface of all dust and debris. You can scrape the surface of the ceramic of any stubborn pieces as they are a strong cast. Then remove the ceramic cap and burner ring to access around the burner. Use your Vacuum or dust-pan and brush to clean out any debris. Then using a damp (not wet) J-Cloth, clean the igniter parts and then dry with another cloth.



ENSURE the igniter is clean and free of any grease.

NEVER use any water or Cleaning Fluids to clean the ceramic base. Replace all ceramic parts carefully. It is worth doing a simple ignition test at this point to check that the lighting sequence is working and the burners light before placing cooking bars in position. Turn switches on and until burner ignites and the igniter stops clicking, should observe a steady 'Cyan' (Green/Blue) flame about 10mm in length from the burner ribbon



similar to the picture below. Once this is established, place the Top, Lifter Bars and Cast Iron Cooking Bars back in their normal positions. Your Synergy Grill is now ready for use.

