

## 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

## The Product Range

Description	General Information (applies to all grills)
Power Supply	230v / 50Hz < 1kW via 13 amp plug
Electrical Power Cord	1.5m with 3 pin plug at rear
Gas Connection	3 / 4" BSP



### CGO630

Description	Information
Gas	Natural or propane = 5.7kW 2.2mm jet LPG = 6.3kW 1.5mm jet
External Dimensions	644mm (W) x 646mm (D) x 690mm (H) (1005mm with lid open)
Cooking Grid Size	530mm x 500mm (2650cm <sup>2</sup> )

### CGO900D

Description	Information
Gas	Natural or propane = 11.4kW 2.2mm jet LPG = 12.6kW 1.5mm jet
External Dimensions	905mm (W) x 705mm (D) x 690mm (H) (1005mm with lid open)
Cooking Grid Size	800mm x 554mm (4432cm <sup>2</sup> )

### CGO900dual

Description	Information
Gas	Natural or propane = 11.4kW 2.2mm jet LPG = 12.6kW 1.5mm jet
External Dimensions	905mm (W) x 705mm (D) x 690mm (H) (1005mm with lid open)
Cooking Grid Size	800mm x 554mm (4432cm <sup>2</sup> )

Promoting Environmental Responsibility ✓

**SYNERGY**  
grill technology

#LikeNoOther

**OVEN**  
**CHARGRILL**

Patent Pending



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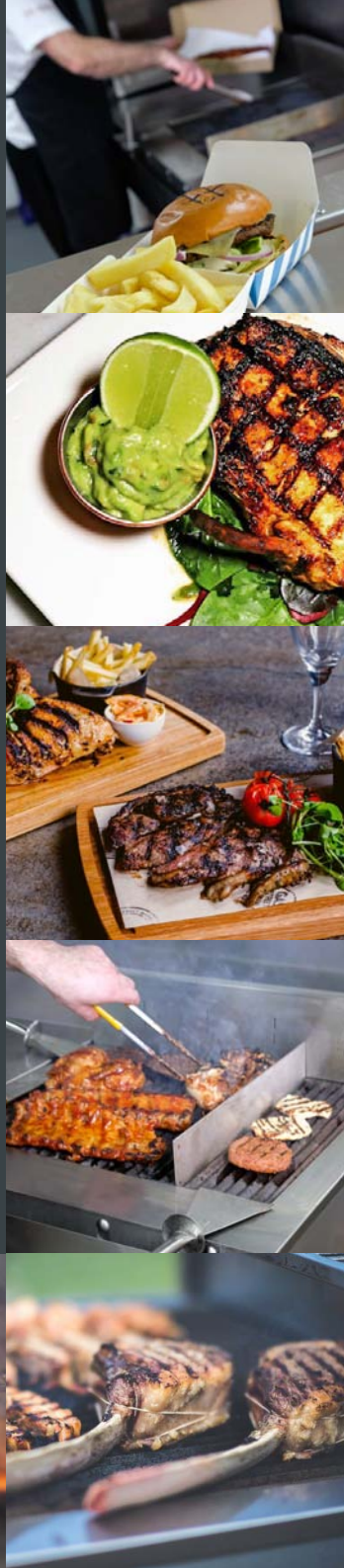


## Why Synergy Grills are Like No Other...

- The new Synergy Grill Chargrill Oven has the same pioneering, award-winning technology that all our Synergy Grills have. With high power and low energy consumption, the grills can prepare food faster and at less than half the energy costs
- With fat atomising technology, there's no fat tray to clean, so moisture vapours that are naturally released from the fat and oils during cooking are absorbed back into the food
- The efficient burner system combined with heat capturing ceramic technology means Synergy uses 59% less gas
- Significantly less CO<sub>2</sub> residue than a conventional burner creating a cleaner environment for chefs to work in. The patented system can substantially reduce cross flavouring of food, so your vegetables, meat, chicken and fish taste exactly as they should
- Our cool-touch surfaces protect the chef by directing cool air around the grill
- The only gas chargrill Company to be endorsed by the Carbon Trust and winner of the 2019 footprint award for sustainable catering equipment



ACCREDITED  
SUPPLIER



## 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

# OVEN CHARGRILL

Patent Pending

