

Creating perfectly seasoned bars will take a little time and ongoing care. The results are worth it!

All Synergy Grills are supplied with cast iron grill bars which are prone to rusting when in contact with atmospheric moisture or if not seasoned or maintained correctly.

Synergy eGrills also have a mild steel hot plate underneath the grill bars. Mild steel is also prone to rusting. Synergy Griddles are also available in mild steel finish.

To prevent rusting in storage and transit our factory team lightly coat grill bars and heat plates in food grade oil.

It is possible during the shipping process the grills may encounter higher than normal atmospheric moisture levels and some light rusting may still occur. If light rusting has occurred, this can easily be rectified through the grill bar and hot plate seasoning process.

Seasoning is vital on ALL cast iron grill bars to maintain a high performing grill. Seasoning must be done several times during the first week or even month of use then ongoing depending on several factors such as type and volume of foods being cooked and atmospheric moisture in your kitchen at night. Seasoning the bars and heat plates protects against rust and creates a non-stick surface which leads to sharper branding lines and no sticking and tearing of meat. Once seasoned properly the bars or griddle heat plate will require less work to maintain their optimum performance.

ALL products are heat tested before dispatch. eGrill and Griddle heat plates may show signs of this process in the oil coating.

All Grills & Mild Steel Griddles. As soon as possible after installation follow the Seasoning instructions overleaf.



Brand New Bars



Properly Seasoned Bars

## Grill Bar Scraper Tool and Grill Brushes

The supplied scraper tool can be used to remove significant debris build up from the bars and are supplied as a minimum requirement for grill cleaning. The flat side of the scraper tool can also be used to scrape debris from your Synergy eGrill hot plate.

For best results cast iron grill bars require brushing to remove debris and spread fats from cooking which help continually season the bars.

The correct type of brush to use is like that in fig (b) which has long, heavy weight steel bristles.

Brush (c) has 2 x 1mm wide pieces of metal (Not Bristles) which will destroy grill bars, by scoring the metal that can only be resolved with new grill bars.

Figure (d) bristles are short and lightweight - they will deteriorate rapidly and are high risk of becoming a foreign body.

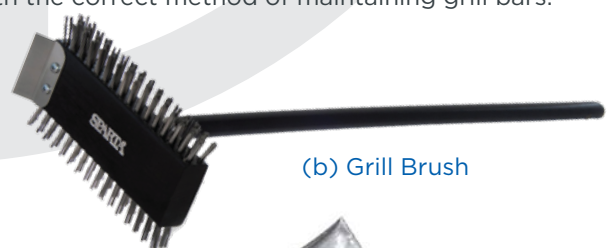
**Please Note:** Using the correct brush will deliver the best performance and with the lowest risk. Synergy cannot accept responsibility for the risks associated with the correct method of maintaining grill bars.



(a) Scraper Tool



(c) Grill Brush



(b) Grill Brush



(d) Grill Brush

# Initial Grill Bar Seasoning

- Synergy recommend 'Trennspray' or similar aerosol food grade oil product as a quick and economical way to oil bars evenly.
- Alternatively use veg oil and suitable brush for application.
- Oiling bars to be done whilst cold. **DO NOT SPRAY or brush OIL ONTO A HOT GRILL OR FLAME.**
- Bars must be removed from the grill onto a tray and sprayed or brushed liberally which prevents excess oil entering the grill (whilst cold).
- Wipe off excess oil then replace bars onto grill.
- Heat the grill to full temp then once at full temp continue for 30 minutes.
- **Never wash the grill bars or use grease cutting chemicals on them - this will remove the seasoning layer and taint the food with chemical residue.**



## Ongoing Seasoning Process

- Bars will need more than one seasoning to create the seasoning layer.
- A minimum of 2 seasonings will be required if cooking lots of fatty foods such as burgers, sausages, or skin on chicken.
- If cooking leaner foods such as skin-off chicken breast, steaks etc ongoing seasoning will be required each morning until the bars develop a smooth, black, and almost shiny appearance.

## Grill Bar Care During and After Shift

- During the shift simply brush the bars with the wire brush to remove larger pieces of debris and distribute fats along the bars.
- On Synergy grills it will not be necessary to turn your bars over to clean undersides - this is because the 500c ceramics or heat plate will not allow debris to build up on the underside of the bars.
- At the end of the session, we advise a 15 minute burn off after last order including any sections you may not have used that day.
- Before your burn off begins, give the bars a final brush to remove debris then leave to burn off for 15 minutes.

# CharGo Models

- Follow same instructions as gas or electric grills.
- Once the lid has been removed, it can be cleaned manually following standard kitchen cleaning methods / procedures.
- If storing your CharGo for extended periods spray inside and outside the lid with oil then clingfilm.

## Storing your Gas Grill for Extended Periods

- On last day of use burn off the bars and brush well with suitable wire grill cleaning brush to remove all debris from bars.
- Clean as per cleaning cards.
- Place bars into a large tray and brush liberally all over with veg oil or spray liberally with a suitable food grade aerosol oil.
- Cover tops of bars in clingfilm to minimise atmospheric moisture contacting the bars.
- The room where grill is stored should be dry with low atmospheric moisture levels to prevent rusting.
- If the room has high atmospheric moisture, we recommend placing a large silica gel bag under the grill bars before cling filming - the bag will help absorb moisture which may otherwise affect metal components.



# Storing your Electric Grill for Extended Periods

- On last day of use burn off the bars and brush well with suitable wire grill cleaning brush to remove all debris from bars.
- Clean as per cleaning cards.
- Place bars into a large tray and brush liberally all over with veg oil or spray liberally with a suitable food grade aerosol oil.
- Brush or spray the heat plate with oil then replace the bars.
- Cover tops of bars in clingfilm to minimise atmospheric moisture contacting the bars.
- The room where grill is stored should be dry with low atmospheric moisture levels to prevent rusting.
- If the room has high atmospheric moisture, we recommend placing a large silica gel bag directly underneath the grill so top of bag is 5mm away from underside of grill - the bag will help absorb moisture which may otherwise damage metal components.

# Storing Mild Steel Griddles for Extended Periods

- Once clean and cool spray or brush griddle surface with food grade oil and clingfilm

# Outdoor Cook Stations

- Store in a shed or outbuilding, if possible, when not in use.
- If storing outside, ensure the grill is covered with a breathable waterproof fabric to minimise condensation build up.
- Use silica gel packs under the grill **and** beside the burners.

# What To Do When Removing Grill from Storage

- Unwrap your grill and remove silica gel bag.
- Wipe away excess oil with a cloth or paper towel.
- Follow seasoning process.