

PLOTTING A COURSE FOR A CARBON NET ZERO FUTURE

At Synergy Grill Technology, we are proud to lead the way in environmental responsibility within the foodservice industry. Our commitment to sustainability is embedded in our core operations, and we are actively working towards achieving Net Zero carbon emissions by 2040.

Tackling Environmental Impact

Synergy uniquely addresses the five major environmental impacts of grills and griddles:

- **Air Quality** – Our grills produce cleaner smoke, reducing their impact on the ozone layer and lowering the carbon footprint of extraction and filtration systems.
- **Energy Efficiency** – Our technology reduces energy consumption by more than 50% compared to conventional grills.
- **Water Conservation** – No chemicals are needed for cleaning, and only minimal water is required for maintenance.
- **Waste Management** – Our grills eliminate the need for fat trays, preventing grease from entering drainage systems and contributing to fatbergs.
- **Food Waste Reduction** – By halving moisture loss, increasing yield, and enabling cook-to-order capabilities, we significantly reduce unnecessary food waste from pre-service batch cooking.

Waste Separation & Disposal

In addition to reducing waste, we are committed to proper waste separation and disposal to minimize landfill contributions and maximize recycling efforts. Our strategy includes:

- **Fat Waste Prevention** – By eliminating fat trays, we prevent grease from clogging drainage systems, reducing the need for costly and environmentally harmful disposal processes.
- **Recycling Materials** – We actively separate and recycle packaging, metal, plastics, and other materials used in our manufacturing and shipping processes.
- **Responsible Disposal of End-of-Life Products** – We are working towards a product take-back and recycling program to ensure that our grills, at the end of their life cycle, are disposed of or repurposed in an environmentally responsible way.
- **Reducing Single-Use Materials** – We are committed to minimizing non-recyclable materials in packaging and operational processes, favouring biodegradable or recyclable alternatives wherever possible.

Transitioning to a Fully Electric Future

Active Food Systems Ltd, trading as Synergy Grill, began by pioneering gas-powered grills with unique proprietary technology that:

- Vaporised oils and fats during cooking, eliminating the need for fat disposal.
- Utilised gas turbine technology, reducing gas consumption by 59% compared to competitors.

While gas has historically been a lower-carbon alternative to coal, oil, wood, and charcoal, we acknowledge that burning gas remains a significant source of CO₂ emissions. As the world moves toward clean energy, we recognise the need to transition away from gas as a primary fuel source.

To align with global Net Zero commitments, we are actively phasing out gas-powered products by 2040, replacing them with next-generation electric-powered grills that maintain all the benefits of our original designs.

Hydrogen as a Potential Future Alternative

Should the UK government establish a hydrogen infrastructure, Active Food Systems is well-positioned to adapt. Our gas-powered grills can be easily converted to hydrogen at minimal cost. However, given the uncertainty of hydrogen's commercial viability, we have committed to advancing our electric grill technology to ensure a robust, scalable solution.



Innovation in Electric Grilling

- **March 2021** – Launched our Mark 1 electric grill, marking a significant step towards carbon-free grilling.
- **October 2022** – Introduced the Mark 2 electric grill, further refining our technology.
- **By 2040** – 100% of our production will be electric, ensuring a complete transition from gas-powered units.

Our electric grills will retain all the environmental benefits of our gas models, including:

- No fat disposal required.
- No fat trays to clean.
- No aggressive chemicals needed for cleaning.

Zero-Carbon Operations at Our Facilities

Beyond our products, we are also implementing Net Zero strategies across our internal operations:

1. Renewable Energy at Greenwable Business Park

- Our headquarters is located at Greenwable Business Park, a site specifically designed to house businesses with strong environmental credentials.
- Over 200 industrial solar panels have been installed, currently supplying 25% of the park's energy needs, with plans for expansion.
- Active Food Systems has permission to install additional solar panels, ensuring long-term access to clean energy.

2. Local Sourcing & Supply Chain Optimisation

- We prioritise local suppliers and manufacturers, reducing transportation emissions and increasing supply chain resilience.
- This approach also enhances British manufacturing, supporting local businesses and reducing dependency on overseas shipping.

3. Water & Energy Efficiency

- We have already installed solar-powered hot water systems at our facility.
- Expansion of solar panel coverage is part of our long-term sustainability plan.

4. Sustainable Workforce & Operations

- We prioritise local recruitment, reducing employee commuting distances and lowering transportation-related emissions.
- Advances in remote work and teleconferencing have allowed us to cut down significantly on business travel, further reducing our carbon footprint.

5. Transitioning Our Vehicle Fleet

- We have begun transitioning our company vehicles to hybrid and electric models, with the first hybrid sales vehicle already in use.
- We are actively evaluating battery-powered vans to further reduce transportation emissions.

Industry Recognition & Accreditations

Our commitment to sustainability has been widely recognized through multiple awards:

Footprint Awards - Market-Leading Environmental Awards

- 2019 Winner - Sustainable Catering Equipment Manufacturer
- 2020 Winner - Energy Efficiency
- 2021 Winner - Energy Efficiency
- 2023 Highly Commended - Energy Efficiency
- 2023 Highly Commended - Sustainable Catering Equipment Manufacturer
- 2024 Winner - Sustainable Catering Equipment Manufacturer

IFSA (Irish Foodservice Suppliers Awards)

- 2020 Winner - Energy Efficiency Innovation in Heavy Catering Equipment

Safe Supplier Verification

- CRM: 0403577

Looking Ahead: A Net Zero Future

Active Food Systems is fully committed to a science-driven Net Zero strategy by 2040. Our transition to fully electric grills, investment in renewable energy, sustainable waste management, and commitment to responsible waste disposal will ensure we remain at the forefront of environmentally responsible innovation in the foodservice industry.

By aligning with the Net Zero ambitions of our major clients and continuously improving our sustainability practices, we are shaping the future of grilling with a cleaner, greener approach.



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