



SYNERGY CGO600E PRODUCT SPECIFICATIONS



With SMART control technology

- Stainless steel construction
- Operates as both an oven and grill
- Oven Temperature control up to 250°C
- One digital display with touch button control
- 1-10 grill power rating
- Fat is atomised, no fat tray needed
- Easy clean
- Accessories available:
Divider Plate, Griddle Plate and Mobile Table

DESCRIPTION	INFORMATION
Power Supply Options	5 pin 16 amp three phase 5 pin 32 amp three phase 400 Vac (L1=10 L2=10 L3=10)
Electrical Power Cord	2m power cord at the rear of the unit
Energy Consumption	6.7kW
Elements	1 cell containing 8 elements with SMART control
External Dimensions	WxDxH 605 x 835 x 690 mm (705mm (D) without garnish rail. Depth with lid open 890mm (D) (860mm without garnish rail) x 1160mm (H)
Surface Cooking Area	3706cm ² Includes slow cook shelf (200mm)
Cooking Height	380mm
Weight of Grill	126kg including bars and garnish rail

The new CharGo will take grilling to a level like no other...

- Indoor use - replacing chargrills and charcoal ovens
- 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

Average cooking times from trial sites

	CharGo	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



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