



Synergy Grill Daily Cleaning Instructions

Gather your materials ready to clean the grill.

Materials Required:



Hot soapy water
in a sink



Green scourer for
heavy-duty cleaning



Blue wypall cloth
for light cleaning



Scraping tool: Removes
carbon build up
Lifter: Lifts the bars off the
grill safely



Vacuum: Use the vacuum supplied
by your business to remove the
ash. Do not use the cleaner's
vacuum!

Synergy Grill Daily Cleaning Instructions

The CharGo Grill is designed to operate at high temperatures where oils and liquids vaporise and evaporate on contact with the cooking plate. Alongside the cleaning instructions we have highlighted some activities that can lead to your grill requiring repair in line with the existing training materials.

Step 1



Before commencing any cleaning, check that the light switches (above) are set to 0 and not illuminated. Allow grill to cool a little



Clean top collar surround with damp scourer either after service using heat proof gloves or the following morning before switching on taking care not to spill water on the ceramics



Only clean your front panel with a cloth and cleaning solution to avoid damage to the panel with scourers and other heavy-duty methods

The unit should not be cleaned until it is cool, preferably the morning after evening service

Step 2



Remove the resting bars **and shelf surround** and wash them in the pot wash sink



Using a green scourer handwash the bars with hot, soapy water



Remove the containers and handwash in hot, soapy water using a green scourer



Remove the garnish rail and handwash in hot soapy water using a green scourer



After removing the shelf take care cleaning around the thermostat



CharGo Dual Model - Do not remove the upright supports for the Slow cook and resting shelves these are fixed in position

Step 3



Lid (Outer) can be scrubbed with a damp scourer and/or wiped with a cloth



Lid (Inner) will build up a seasoning layer over time and gradually go black and shiny



Deep Cleaning - Lid can be removed by 2 people and either placed in dishwasher on heavy duty cycle or scrubbed in the pot wash sink - This is best done when equipment is pulled out for deep cleaning

Optional - Use allen key (4mm) to remove the Synergy logo badge on top of the lid to clean underneath

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Step 4



Using the scraping tool scrape the bars to remove burnt on debris



Remove the bars by using the lifter tool



Clean the inner section where the surround lies with a damp green scourer



Use the flat side of the scraper tool to dislodge any carbon from the surface of the plate



Vacuum around the ceramic base, burners and igniters

- No chemicals to be used on grill ceramic plate or bars at any time
- Soapy water is only to be used for cleaning the removable shelving and lid in a sink away from grill and must not be used on the surface of the grill
- Grill bars must not be put through the dishwasher

Rebuilding the Synergy Grill

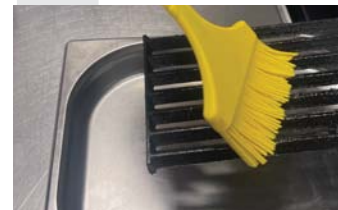
Step 1



Replace the resting bars



Replace the garnish rail



Using a brush, oil the bars away from the grill

If excess oil sits on the cooking plate, when grill is cold it can seep into wiring

Step 2



Using the lifter replace the bars



Correct set up of the Synergy CharGo

Never stand on the grill plates or grill bars.