



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

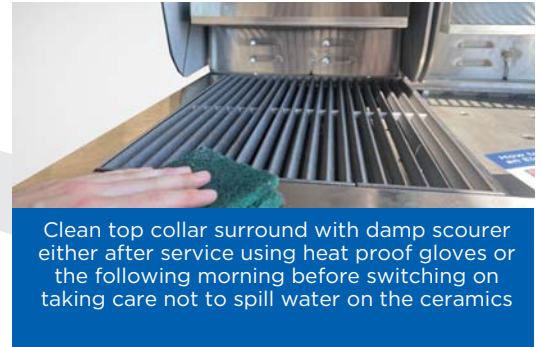


Vacuum: Use the vacuum supplied
by your business to remove the
ash. Do not use the cleaner's
vacuum!

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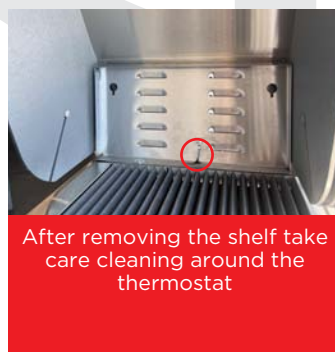
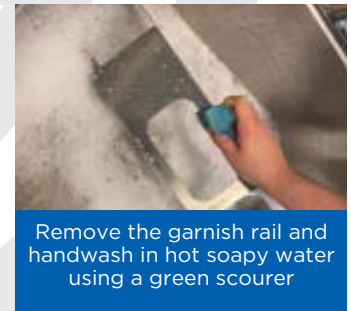
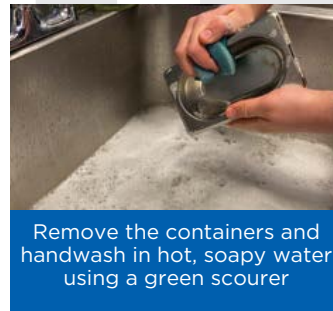
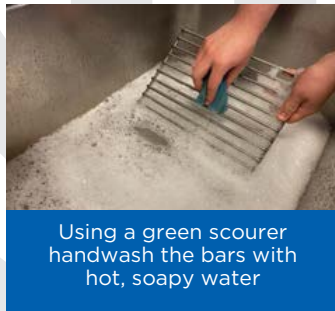
The CharGo Grill is designed to operate at high temperatures where oils and liquids vaporise and evaporate on contact with the cooking plate. Alongside the cleaning instructions we have highlighted some activities that can lead to your grill requiring repair in line with the existing training materials.

Step 1



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

Step 2



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Step 3



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



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

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

Step 4



Remove the caps to handwash and clean with hot, soapy water and green scourer



Remove the ceramic rings and brush or vacuum off any debris



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



Using the abrasive strip floss around both sides of the ceramic section and the silver jet. Note: It is important to get the silver flame sensor device back to being silver or it will cut off the signal if too dirty



Use vacuum cleaner daily to keep air hooks and air vortex holes clear of debris to avoid loss of performance and grill failures



Vacuum around the ceramic base, burners and ignitors

- 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 top collar 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 ceramic rings



Replace the caps



Replace the resting bars



Replace the garnish rail



Using a brush, oil the bars away from the grill

Step 2



Using the lifter replace the bars



Correct set up of the Synergy CharGo

Never stand on the grill plates or grill bars.