

How to Clean and Build a Synergy Grill



Synergy Grill Daily Cleaning Instructions

Gather your materials ready to clean the grill.

Materials Required:













Synergy Grill Daily Cleaning Instructions

The Synergy eGrill 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





Remove the top collar.

Note: It is important to pop off the whole collar from front and back at the same time to avoid any damage



Using a green scourer and hot soapy water hand wash the entire top collar

Step 2



Remove the resting bars 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

Step 3



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



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

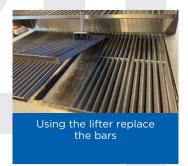


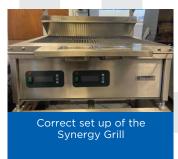






Step 2





Never stand on the grill plates or grill bars.

Your grill is now ready to use to deliver perfectly grilled food to your customers.