

## An ethical approach for restaurants with Synergy Grill Technology ...at 28 Well Hung

Motivated by a dream to build a regenerative restaurant brand, London born 28 Well Hung restaurant is part of a new global movement which aims to regenerate 1 billion hectares of grassland by 2025 through holistic management and well-managed grazing: From only using well-managed grazed meats right through to the sourcing of vegetables from low-intervention growers, at the very centre of 28 Well Hung is 'regenerative agriculture' – a term that founders Gary and Catherine Solomons explain as:

“Helping to rebuild soil and restore degraded soil biodiversity which results in both carbon drawdown and improved water cycle. In this way, regenerative agriculture is about actually reversing global warming, not just slowing it down.”



As early adopters of regenerative agriculture, Gary and Catherine started their journey towards ethical excellence back in 2011 with their Southbank street-food stall. Eight years on and equipped with critical appreciation for *“creating exceptional food with ethics at the core”\**, nearly a decade of experience, and of course, an unwavering passion for regenerative agriculture, founders Gary and Catherine Solomons this year decided to expand with their Nunhead site – a permanent restaurant which prides itself on its regenerative approach, as Gary Solomons, Chef and Founder of 28 Well Hung, explains:

*“At 28 Well Hung, we focus on providing customers with holistically sourced dishes which champion regenerative agriculture. From our delicious pasture-raised, native breed meats right through to our heritage veggies and organic chips, each and every item found on our menu not only tastes the part, but has been sustainably sourced.”*

However, it's not just the produce that has been sustainably sourced at 28 Well Hung, but the equipment they use too, as Gary enthuses:

*"Ahead of the high anticipated opening of our Nunhead site, Catherine and I decided to attend a selection of catering exhibitions in the hope that we would be able to find equipment that not only ticked the boxes from a practical point of view, but from an environmental point of view too."*

He continues:

*"As you can imagine, when we came across the Carbon Trust Accredited Synergy Grill, we knew we had found our ideal partner and it's fair to say that it didn't take long for us to realise that this was the perfect grill for 28 Well Hung!"*

With sustainability being at the very core of the brand, Synergy Grill Technology ensures the highest sustainable standards from production and design, right through to the grilling process itself.

Using the latest patented burner technology and natural ceramics, Synergy Grills use on average 59% less gas consumption and produce less CO2 residue compared to commercial gas grills of similar sizes. This lower gas consumption rate is further enhanced by Synergy's heat capturing ceramic technology which ensures heat is focused directly towards the food, as well as using the natural food oils as a secondary heat source therefore requiring less energy for a cleaner, safer, cost-effective green grilling experience.

Unlike conventional chargrills, Synergy Grill Technology atomises fat, thereby eradicating the necessity for a fat tray, and thus the need to dispose of fat waste altogether – one of the many "wow factors" for both founders:

*"The fact that Synergy Grill's unique atomisation technology eradicates the need to dispose of fat not only wowed us from an ease-of-clean point of view, but most importantly for 28 Well Hung, from an environmental point view."*

*"For us, being able to grill a high volume of meat without having to dispose of environmentally damaging by-products such as fats and oils is essential to our environmental stance."*

Synergy's unique atomisation process also ensures more succulent food results by penetrating moisture back into the food – yet another tick in the box for founder Gary:

*"The Synergy Grill allows the exceptional flavours and textures of our cuts of native-breed meat to well and truly shine!"*

Gary goes on to highlight the close relationship that he has built with Cambridge based Synergy Grill Technology:





*“To be able to work with and support a British manufacturer that holds the same environmental values as us is tremendous. Together, we hope to pave a pathway for other manufacturers and restaurants to realise the importance of using business as an opportunity to collectively take environmental responsibility by opting for regenerative produce and sustainable equipment such as the Synergy Grill.”*

For more information on Synergy Grill Technology, please call [+44 \(0\) 1480 811000](tel:+44201480811000) or visit [synergygrill.com](http://synergygrill.com)

For more information on 28 Well Hung, please visit [28wellhung.com](http://28wellhung.com)

