

## Synergy Grill Technology Bring ‘Food Theatre’ to The Alchemist Bar & Restaurants

Since first opening the doors to their inaugural Spinningfields site back in 2011, the Alchemist Bar & Restaurants have trail-blazed their way through the UK, opening a further 19 sites over the past 9 years and becoming known as the “masters in the dark arts of molecular mixology and demons in the kitchen.” – a phrase that Seamus O’Donnell, Culinary Director at the Alchemist Bar & Restaurants, believes to have become intrinsically linked to the brand due to its theatrical values:



*“Providing customers with a feeling of theatre is key for The Alchemist Bar & Restaurants, both via our mixology and the dishes that we offer. By committing to these theatrical values, The Alchemist have successfully been able to deliver memorable and instragamable moments to thousands of customers that keep coming back for more!”*

From a mixology point of view, this involves bartenders creating spectacular potion-esque cocktails, pooling with smoke and blazing with flames. From a food point of view, this revolves around chefs getting creative with their produce, transforming cuts of meat and veggies into delicious and aesthetic dishes with the help of their Synergy Grills:



*“We started using Synergy Grills 5 years ago, and since then, we have been able to elevate our food offering to new heights!*

*The menu possibilities that it offers is well and truly endless, hence why we use the grill for cooking various elements of many of our dishes. For example, we utilise the Synergy Grill to cook various elements of our hugely popular deconstructed lamb kebab such as the rump, the kebab and the flatbread itself, whilst also using it to create some of our other most popular dishes such as fillet steaks, rib-eye steaks, chicken burgers and sizzling fajitas.”*

Designed to produce a higher quality standard of food leading which leads to greater customer satisfaction, Synergy Grills are “kinder” to the food and will not “cinder” the food the way other grills can. Yet, they still gently smoke the food giving you an incredible flavour whilst giving clear contrasting bar-marks.

However, it’s not just the taste and appearance of dishes that The Alchemist Bar & Restaurants have been able to execute with precision since using The Synergy Grill, but the consistency of dishes too:



*“The Synergy Grills are an easy bit of kit to love because they are so consistent. When cooking on a Synergy Grill, chefs can feel confident that no matter where they place the food item, a consistent heat will be maintained with no cold spots.”*

Seamus continues:

*“It’s important that chefs get to use good equipment that they can rely on, and with the Synergy Grill, you get exactly that: It’s a chargrill that allows our chefs to perform at astronomical levels, even during a busy Saturday night service!”*

Unlike traditional charcoal powered chargrills which lose heat rapidly, the Synergy Grill is able to maintain a powerful, consistent heat thanks to a combination of fuel injection air gas technology and natural ceramics. Thermal shock resistant bars also allow chefs to cook a higher volume of food, safe in the knowledge that the temperature will remain consistent.

Exceptionally easy to clean, the Synergy Grill can simply be vacuumed out in a matter of minutes the morning after service – an exceptionally easy process which has allowed The Alchemist to keep their grills in tip top condition:



*“At The Alchemist, we have Synergy Grills which are over 4 years old and they still look brand new - They really are built to perform and to last.”*

When asked if Seamus would recommend Synergy Grills to other operators, he jests:

*"If we were to be greedy, I'd say no because we simply want Synergy Grills all to our self! After all, Synergy Grills make your food taste better and your restaurants more performable – it's why we love them so much!"*



**-Ends-**

For more information on Synergy Grill, please visit [synergygrill.com](http://synergygrill.com) / @synergygrilltechnology

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