

Product
Catalogue
2024



The Jack Russell Inn

“For me, having a Synergy eGrill installed here at The Jack Russell was a must. Having worked on this amazing bit of kit in two of my previous pubs. I would absolutely recommend Synergy Grill Technology to other country pubs. Once you use one, you will never want to go back to using a standard chargrill!” **Andy Watts**



The Alchemist

“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, a consistent heat will be maintained with no cold spots.” **Seamus O'Donnell**

28 Well Hung

“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.” **Gary Solomons**



Churchill's Fish & Chips

“When other operators and caterers speak to me about Synergy Grill, my first question to them is always why haven't you already got one?! This grill simply gives the caterer so many menu options, plus a quality of food that is like no other... there really is no other piece of equipment available on the market that can compare!” **James Lipscombe**

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Synergy Grill Technology

Discover the Unparalleled Innovation of Synergy Grills

At the forefront of innovation, Synergy Grill is reshaping the landscape of the catering industry. Our pioneering technology has garnered awards and is setting new standards in efficiency and flavour. With Synergy Grills, prepare to elevate your food experience while reducing energy costs by over half.

Say goodbye to tedious fat tray cleaning with our revolutionary fat atomising technology. By harnessing high power with minimal energy consumption, Synergy Grills cook food faster and retain succulence like never before.

How does it work?

At the heart of the Synergy Grill lies a patented gas burner or electric system, delivering precise and intense heat using a natural ceramic or heavy steel bed. This unique design atomises fat, eliminating the need for fat trays and mitigating the risk of improper waste disposal.

As fat and oils vaporise during cooking, they are naturally reabsorbed into the food, infusing it with an intense BBQ flavour. Our efficient burner system, coupled with advanced ceramic technology, not only saves up to £3,000 annually in energy costs but also reduces CO₂ emissions, fostering a cleaner environment for chefs.

Experience minimal cross-flavouring with our patented system, ensuring each ingredient retains its authentic taste. Synergy Grills also incorporate innovative cooling technology to maintain chef-friendly surfaces.

Winners of the prestigious Footprint Award for sustainable catering equipment in 2019, and consecutive winner for energy efficiency in 2020 and 2021, Synergy Grill Technology is committed to excellence in every aspect.



Why you need a Synergy Gas Grill

Synergy Grill Technology Sustainability

Incredible tasting food

- Unmatched flavour: The Synergy Grill gently smokes food for an incredible taste
- Distinctive grill marks: Say goodbye to over-charring and hello to defined bar-marks
- Self-basting: Atomises fats and oils for continuous basting, keeping food moist.
- Less shrinkage: Enjoy up to 50% less shrinkage, maximising your yield
- Improved customer feedback: Deliver better tasting dishes for happier customers



Fast and easy to clean

- Effortless cleaning: Synergy Grill's design eliminates the need for a fat tray, making cleaning quick and easy
- Simple maintenance: Just vacuum or brush out the dust once the grill is cold
- Reduced maintenance: Fewer duct and extraction baffle cleans required
- Hassle-free operation: Gas grills feature an electronic ignitor system, eliminating the need for replacing thermocouples



Uses significantly less energy

- Energy efficient: Patented burner system uses 59% less gas than other commercial grills
- Heat focused: Synergy's heat capturing technology directs high heat directly on food, reducing energy consumption
- Even cooking: Vortex air technology ensures consistent cooking throughout

Multi-functional

- Versatile options: Synergy provides a diverse range of grills to accommodate every style of chef and kitchen
- Space-saving accessories: Accessories not only save space and money but also allow for grill to be converted into a griddle, rotisserie, or wok cooker**
- Enhanced functionality: Divider plates enable simultaneous cooking of meat, fish, and vegetables, reducing the risk of cross-flavouring
- Truly multi-functional: Synergy Grill offers a versatile cooking experience unmatched by others

Synergy pays for itself

- Rapid ROI: Synergy Grill pays for itself between 6 - 12 months depending on hours of use
- Substantial savings: Independent testing shows energy savings of over £9,000 in five years
- Potential for more: Some customers save over £3,000 annually
- Efficient design: High heat utilises natural food oils as secondary fuel, turning fat into energy



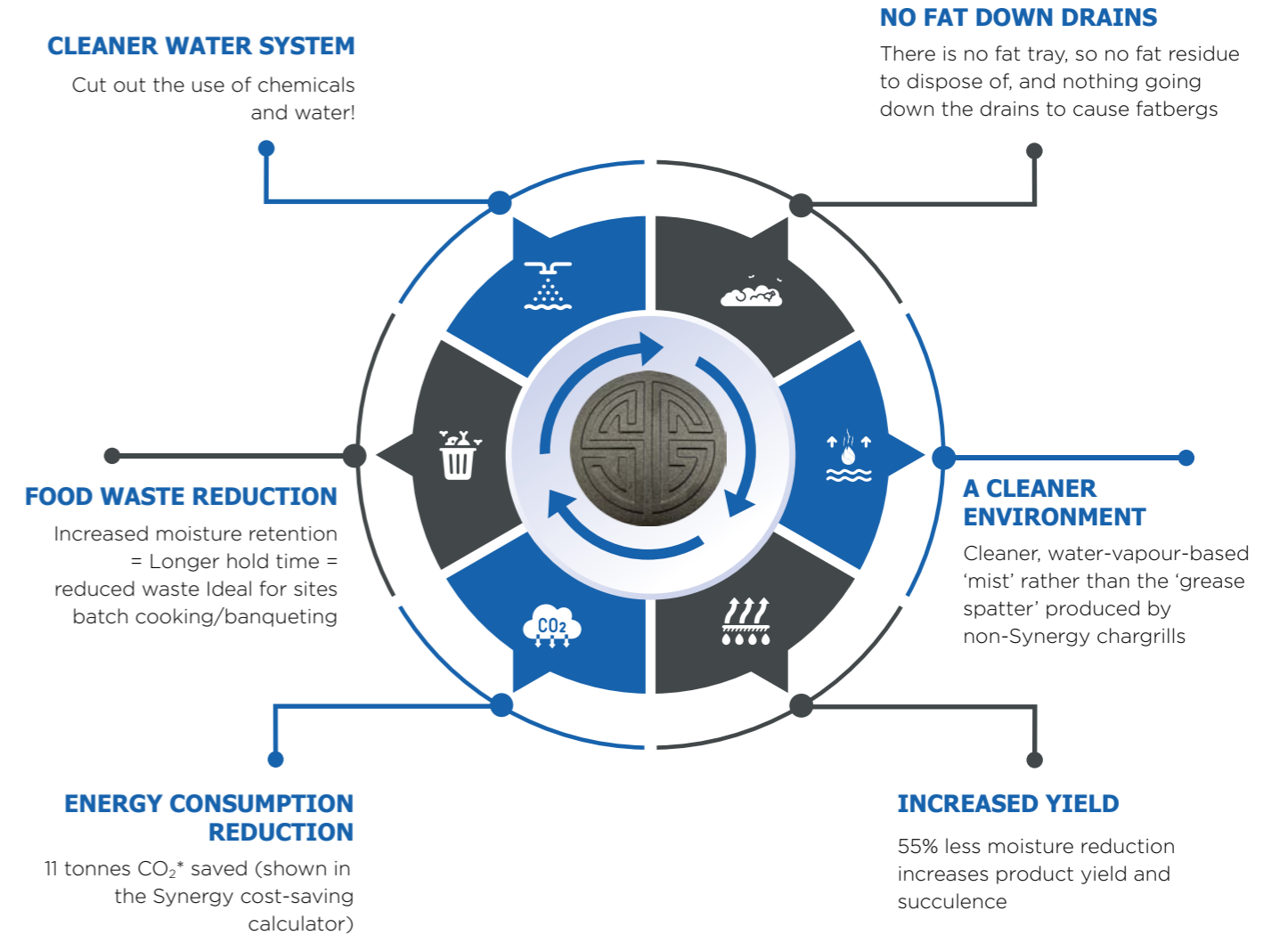
Reduces your carbon footprint

- Eco-friendly: Synergy Grill drastically cuts CO₂ emissions, up to 11 tons less than standard chargrills*
- Cleaner environment: Reduces blockages in sewers and waterways
- Award-winning: Footprint Award winners for sustainable catering equipment in 2019, and recognised for energy efficiency in 2020 and 2021

*Based on a standard 900 wide gas chargrill
**Gas grill only

Improving our sustainability is a priority to us. We have already implemented and remain committed to making substantial improvements across all aspects of our business.

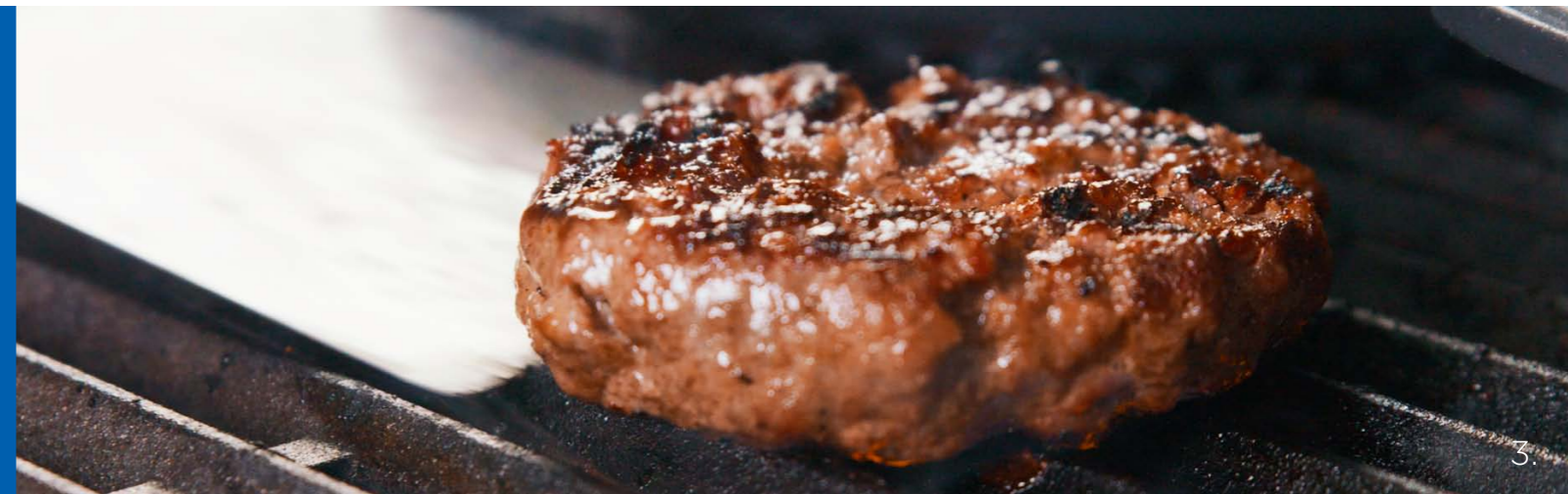
We are proud to be leading the way in promoting environmental responsibility within the foodservice industry, and as part of our sustainability journey our technology uniquely tackles the major environmental impacts of a grill or griddle and delivers immediate sustainability improvements to any commercial kitchen.



*Based on a 900 wide gas chargrill

British Technology

- British innovation: The Synergy Grill is a product of British technology, designed, sourced, and invented in Britain
- Energy efficiency: Patented burner system uses 59% less gas compared to other commercial grills, with heat capturing technology focusing high heat directly on food, reducing energy consumption
- Even cooking: Vortex air technology ensures consistency
- Handcrafted quality: Constructed by handpicked British manufacturers, ensuring premium quality and attention to detail
- Global impact: Proudly manufacturing innovative British products for chefs worldwide



Introducing the Synergy Griddle

Synergy Griddle Product Specification and Accessories

Customisable Options: The griddle comes in a range of surface types - so choose the type which suits your needs.



The Synergy Electric Griddle is designed to meet the demanding needs of professional kitchens, providing chefs with a reliable and efficient tool for cooking a diverse range of dishes. Its precision temperature control ensures consistent results, allowing chefs to achieve perfect cooking every time.

Constructed with durability in mind, this griddle is built to withstand the rigors of heavy use in busy kitchen environments. Its sturdy construction and high-quality materials ensure longevity, making it a valuable investment for any commercial kitchen.

Precise cooking

The griddle offers 10 temperature settings, each accurate to 5°C. This allows chefs to have precise control over the cooking temperature, ensuring the perfect result for a range of dishes.

Consistent heat distribution

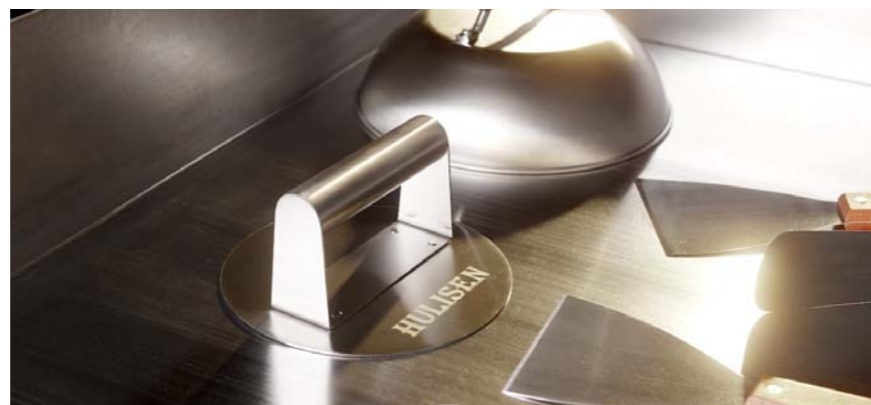
The griddle ensures even heat distribution across the cooking surface, which helps achieve consistent cooking results. Integrated elements within the griddle reduce thermal shock, further enhancing consistency.

Efficient operation

The griddle maximises efficiency:

- A greater output of food product per square meter for the same energy consumption, making it economical to operate
- Heat is efficiently targeted, increasing safety and comfort for chefs
- Integrated garnish rail and a slow cook zone, enhancing functionality and productivity in the kitchen

Griddle	600 Electric	900 Electric
Power Supply	5 pin 32 amp single phase 5 pin 16 amp three phase 5 pin 32 amp three phase 400 Vac (L1=14 L2=10 L3=10)	5 pin 16 amp three phase 5 pin 32 amp three phase 400 Vac (L1=14 L2=14 L3=14)
Electric Power Cord	2m power cord at the rear of the unit	2m power cord at the rear of the unit
Energy Consumption	6.7kW	9.6kW
Temperature Range	75-300°C	75-300°C
Griddle Surface Type	Mild Steel or Chrome	Mild Steel or Chrome
Heating Zone	1	2
External Dimensions (WxDxH)	600 x 700 x 460mm	900 x 700 x 460mm
Surface Cooking Area	590 x 690mm (4071cm ²)	890 x 690mm (6141cm ²)



Product Code	Description	Size WxDxH	Surface Cooking Area	Weight of Griddle	SMART Control	Garnish Rail	Slow Cook Shelf	Resting Shelf*	Mobile Table*	Divider Plate*	Griddle Plate*	Wok*	Rotisserie*	Smoking Cap*	
Electric Griddle Range															
GRID600E-SCH	GRID600E Electric Griddle with chrome smooth top and garnish rail	600 x 700 x 460mm	590 x 690 (4071cm ²)	75kg	✓	✓	N/A		✓						
GRID600E-S	GRID600E Electric Griddle with smooth top and garnish rail	600 x 700 x 460mm	590 x 690 (4071cm ²)	75kg	✓	✓	N/A		✓						
GRID600E-R	GRID600E Electric Griddle with ribbed top and garnish rail	600 x 700 x 460mm	590 x 690 (4071cm ²)	75kg	✓	✓	N/A		✓						
GRID900E-SCH	GRID900E Electric Griddle with chrome smooth top and garnish rail	900 x 700 x 460mm	890 x 690 (6141cm ²)	112kg	✓	✓	N/A		✓						
GRID900E-S	GRID900E Electric Griddle with smooth top and garnish rail	900 x 700 x 460mm	890 x 690 (6141cm ²)	112kg	✓	✓	N/A		✓						
GRID900E-R	GRID900E Electric Griddle with ribbed top and garnish rail	900 x 700 x 460mm	890 x 690 (6141cm ²)	112kg	✓	✓	N/A		✓						
GRID900E-SR	GRID900E Electric Griddle with semi ribbed top and garnish rail	900 x 700 x 460mm	890 x 690 (6141cm ²)	112kg	✓	✓	N/A		✓						

*Available to purchase as an additional accessory

Synergy Griddle

Precision temperature control ensuring consistent results



The Trilogy Range

The advanced technology of the SMART controls gives chefs the option to power up or down during cooking



The Trilogy range comes with the most up-to-date technology from Synergy along with the option to control the temperature bringing you a truly versatile piece of cooking equipment for any kitchen.

For businesses that are frequently adjusting their menus, the Trilogy gives you the flexibility to achieve the searing heat needed for steak, whilst allowing you to reduce the heat for more delicate foods.

The Trilogy can be converted into a griddle, rotisserie or wok cooker*, making it multi-functional for cooking a whole range of foods and is available in gas or electric.

Variable temperatures

- **Low setting** is perfect for standby/simmering sauces and very fatty foods
- **Medium setting** is the standard setting and gives you the amazing cooking results gained from the standard grill
- **High setting** gives you additional searing if required

SMART control technology

All Synergy Grills, gas or electric come with SMART control technology. The controller will place your grill onto a rapid heat up stage for 30 minutes to allow the grill to reach the cooking temperature faster, after which point it will automatically adjust to whatever your desired set temperature is.

For the electric and CharGo units, the digital display shows not only your desired setting but also the temperature the grill has currently reached.

The tactile buttons allow you to control the unit in 1 degree Celsius increments giving you full control over your cooking experience.



The CharGo Range



The Synergy CharGo has the same pioneering, award-winning technology that all our Synergy Grills have but operates as both an oven and a grill increasing your options even further within your kitchen. The CharGo is used indoors under extraction and can replace a standard chargrill or charcoal oven.

The CharGo can remove some of the problems associated with chargrill ovens such as the high cost and storage of charcoal, additional expenses linked to extraction, the high price of the unit itself along with the reported health and environmental issues.

The CharGo takes grilling to a new level...

- Produces the smoky high heat flavour associated with chargrill ovens
- Cuts energy consumption by a further 20 to 30% compared to a standard Synergy Grill - which is already 59% better than a standard chargrill
- Costs between £2,000 and £3,000 a year less in energy costs
- Works as both an oven and a chargrill
- Increases the scope of your menu even further (pizza, vegetables, bread, large joints of meat, ribs, whole chickens) PLUS you can smoke food
- Reduces the cooking times considerably! In some cases, halving the time
- Provides total control, temperature can be set and maintained within 5°C
- PLUS, all the great benefits of a Synergy Grill

Timings from trial sites...

	CharGo	Standard Chargrill
Medium Rare Sirloin	3 - 4 minutes	5 - 7 minutes
Medium Sirloin	4 - 5 minutes	7 - 9 minutes
Well done Sirloin	5 - 6 minutes	9 - 11 minutes
Burger	6 - 7 minutes	11 - 12 minutes



The Electric Grill

The 600 Range

Reduce your carbon footprint without compromising on quality



The 600 range is perfect for the smaller restaurant looking to serve the highest quality food chargrilled to perfection



The Synergy eGrill contains all the key elements that set Synergy Grills apart from the competition and like the Synergy gas grill the electric grill is an industry changing product for those who prefer electricity to gas but still want lower energy costs and better food quality.

The 600 range is perfect for restaurants that cater for a smaller number of covers, or want to use the grill to enhance their menu alongside their main piece of cooking equipment.

So like its gas counterpart, the eGrill offers...

All grills in the range offer multi-functional variety, the CharGo can cook pizza, bread and large joints of meat whilst the two Trilogy ST600 models offers multi-functional cooking options with additional accessories such as the rotisserie and griddle plates.

No compromise on the quality of the food

Like our gas grills, the Synergy eGrill also turns the liquid that comes from the food back into a vapour which helps baste the food as it cooks locking in the moisture and giving you more succulent food.

No compromise on using less energy

Synergy eGrills use up to 25% less energy than the leading brands on the market....

No compromise on saving you money

Due to the cost of electric, the 25% will convert up to £3,000 per year in savings.

No compromise when it comes to reducing your carbon footprint

Like its gas alternative, the eGrill can also significantly reduce your carbon footprint as the grills can produce up to 12 tons less CO₂ than a standard electric chargrill.

No compromise when it comes to speed of clean





Whether you choose gas or electric, with a Synergy Grill, there is no fat tray to empty, you simply vacuum out the carbon dust when you have finished using your grill.

No compromise on reduced cleaning and cost of extraction

The trial sites reported significantly less cleaning of their extraction and baffle system, and the same feedback was received by our Synergy Grill gas customers. Also, you have the benefit of not requiring expensive interlock systems.

So now it's simply a choice of what you prefer, electric or gas.







Grill	CharGo CGO600	CharGo CGO600E	Trilogy ST600	Trilogy ST600E
75 COVERS				
Power Supply	230v / 50Hz < 1kW via 13 amp socket	5 pin 16 amp three phase	230v / 50Hz < 1kW via 13 amp socket	5 pin 16 amp three phase
Electric Power Cord	1.5m with 3 pin plug	2m power cord at the rear of the unit	1.5m with 3 pin plug	2m power cord at the rear of the unit
Gas	Natural or Propane (including Butane) convertible on site		Natural or Propane (including Butane) convertible on site	
Energy Consumption	Natural Gas 5.7kW 2.2mm jet LPG 7.6kW 1.5mm jet. Unit operates on a quarter of this power when in standby mode	6.7kW	Natural Gas 5.7kW For fast heat up 7kW	6.7kW
Gas Connection	3/4 inch BSP - Does not require a gas regulator fitted to back		3/4 inch BSP - Does require a gas regulator	
Element		1 cell containing 5 elements with SMART control		1 cell containing 5 elements with SMART control
Burners	One Burner with simple on/off switch - No thermocouples. Thermostatically SMART control technology		One Burner with simple on/off switch - No thermocouples. SMART control technology with fast heat up system	
External Dimensions (WxDxH)	605 x 835 x 690 mm (705mm (D) without garnish rail. Depth with lid open 890mm (D) (860mm without garnish rail) x 1160mm (H)	605 x 835 x 690 mm (705mm (D) without garnish rail. Depth with lid open 890mm (D) (860mm without garnish rail) x 1160mm (H)	605 x 835 x 590mm (with slow cook shelf and garnish rail)	605 x 835 x 590mm (with slow cook shelf and garnish rail)
Surface Cooking Area	530 x 554mm (2936cm ²)	530 x 554mm (2936cm ²)	530 x 754mm (3996cm ²)	530 x 754mm (3996cm ²)



The 900 Range

The 900 range is ideal for restaurants that cater for up to 150 covers



Both grills offer a variety of options, the CharGo can cook pizza, bread and large joints of meat whilst the Trilogy ST900 offers multi-functional cooking options with additional accessories such as the rotisserie and griddle plate.

Grill	CharGo CGO900	CharGo CGO900E	CharGo CGO900DUAL	CharGo CGO900DUALE
150 Covers				
Power Supply	230v / 50Hz < 1kW via 13 amp socket	5 pin 16 amp three phase	230v / 50Hz < 1kW via 13 amp socket	5 pin 16 amp three phase
Electric Power Cord	1.5m with 3 pin plug	2m power cord at the rear of the unit	1.5m with 3 pin plug	2m power cord at the rear of the unit
Gas	Natural or Propane (including Butane) convertible on site		Natural or Propane (including Butane) convertible on site	
Energy Consumption	Natural Gas 11.4kW 2.2mm jet LPG-15.2kW 1.5mm jet. Unit operates on a quarter of this power when in standby mode	10kW	Natural Gas 11.4kW 2.2mm jet LPG-15.2kW 1.5mm Jet Unit operates on a quarter of this power when in standby mode	10kW
Gas Connection	3/4 inch BSP - Does not require a gas regulator fitted to back		3/4 inch BSP - Does not require a gas regulator fitted to back	
Element		2 cells containing 3 elements each with SMARTcontrol		2 cells containing 3 elements each with SMART control
Burners	Two Burners with simple on / off switches - No thermocouples. Thermostatically SMART control technology		Two Burners with simple on / off switches - No thermocouples. Thermostatically SMART control technology	
External Dimensions (WxDxH)	905 x 835 x 690mm (705mm (D) without garnish rail) Depth with lid open: 890mm (D) (860mm without garnish rail) x 1160mm (H)	905 x 835 x 690mm (705mm (D) without garnish rail) Depth with lid open: 890mm (D) (860mm without garnish rail) x 1160mm (H)	905 x 835 x 690mm (705mm (D) without garnish rail) Depth with lid open: 890mm (D) (860mm without garnish rail) x 1160mm (H)	905 x 835 x 690mm (705mm (D) without garnish rail) Depth with lid open: 890mm (D) (860mm without garnish rail) x 1160mm (H)
Surface Cooking Area	800 x 554mm (4432cm ²)	800 x 554mm (4432cm ²)	5212cm ²	5212cm ²

Grill	Trilogy ST900	Trilogy ST900E
150 Covers		
Power Supply	230v / 50Hz < 1kW via 13 amp socket	5 pin 16 amp three phase
Electric Power Cord	1.5m with 3 pin plug	2m power cord at the rear of the unit
Gas	Natural or Propane (including Butane) convertible on site	
Energy Consumption	Natural Gas 11.4kW For fast heat up 14kW	10kW
Gas Connection	3/4 inch BSP - Does require a gas regulator	
Element		2 cells containing 3 elements each with SMART control
Burners	Two Burners with simple on / off switches - No thermocouples. SMART control technology with fast heat up system	
External Dimensions (WxDxH)	905 x 835 x 590mm (with slow cook shelf and garnish rail)	905 x 835 x 590mm (with slow cook shelf and garnish rail)
Surface Cooking Area	800 x 754mm (6032cm ²)	800 x 754mm (6032cm ²)



The 1300 Range

The 1500 & 1700 Range

The ST1300 and CGO1300 range is designed for larger restaurants serving up to 275 covers











The independently controlled burners give the chef full control, allowing them to turn burners off during quieter periods



This range offers a variety of cooking options, the CharGo can cook pizza, bread and sizeable cuts of meat, whilst the Trilogy ST1300 gives you multi-functional cooking options with additional accessories such as the rotisserie and griddle plate.

The 1500 and 1700 range are tailored for busy professional steakhouse and quick-service restaurants seeking a reliable grill that can handle the rigors of their business. These grills offer versatile cooking capabilities, complemented by optional accessories like griddle plate and wok attachments.

Grill	Trilogy ST1300	CharGo CGO1300DUAL
275 Covers	 	  One or two lid option available
Power Supply	230v / 50Hz < 1kW via 13 amp socket	230v / 50Hz < 1kW via 13 amp socket
Electric Power Cord	1.5m with 3 pin plug	1.5m with 3 pin plug
Gas	Natural or Propane (including Butane) convertible on site	Natural or Propane (including Butane) convertible on site
Energy Consumption	Natural Gas 17.1kW For fast heat up 21kW	Natural Gas 17.1kW 2.2mm jet LPG - 22.8kW 1.5mm jet. Unit operates on a quarter of this power when in standby mode
Gas Connection	3/4 inch BSP - Does require a gas regulator	3/4 inch BSP - Does not require a gas regulator fitted to back
Burners	Three Burners with simple on/off switches - No thermocouples. SMART control technology with fast heat up system	Three burners with simple on/off switches - No thermocouples. Thermostatically SMART control technology
External Dimensions (WxDxH)	1304 x 835 x 590mm (with slow cook shelf and garnish rail)	1304 x 835 x 690mm (705mm (D) without garnish rail) Depth with lid open: 890mm (D) (860mm without garnish rail) x 1160mm (H)
Surface Cooking Area	1200 x 754mm (9048cm ²)	1200 x 554mm (6648cm ²)

Grill	Trilogy ST1500	Trilogy ST1700
275 Covers	 	 
Power Supply	230v / 50Hz < 1kW via 13 amp socket	230v / 50Hz < 1kW via 13 amp socket
Electric Power Cord	1.5m with 3 pin plug	1.5m with 3 pin plug
Gas	Natural or Propane (including Butane) convertible on site	Natural or Propane (including Butane) convertible on site
Energy Consumption	Natural Gas 17.1kW For fast heat up 21kW	Natural Gas 22.8kW For fast heat up 28kW
Gas Connection	3/4 inch BSP - Does require a gas regulator	3/4 inch BSP - Does require a gas regulator
Burners	Three Burners with simple on/off switches - No thermocouples. SMART control technology with fast heat up system	Four Burners with simple on/off switches - No thermocouples. SMART control technology with fast heat up system
External Dimensions (WxDxH)	1535 x 835 x 590mm (with slow cook shelf and garnish rail)	1704 x 835 x 590mm (with slow cook shelf and garnish rail)
Surface Cooking Area	1430 x 754mm (10782cm ²)	1600 x 754mm (12064cm ²)

Synergy Drop-In

Synergy can offer both the CharGo and Trilogy Range as a Drop-In option.



Synergy Drop-In

The Synergy Drop-In has the same pioneering technology as our Synergy Grills and is an option for suited kitchens, an ideal solution when you want your grill fitted into a work surface, so it blends with the line of your kitchen.

Sleek seamless design

Engineered for easy cleaning and maintenance, our grill boasts a seamless design that enhances the aesthetics of any kitchen space.

Digital temperature control

Equipped with SMART control technology to give you total control, the temperature can be set and maintained to ensure precise and consistent cooking.

Synergy grill technology

Offers all the great features and benefits of our patented technology whilst delivering exceptional results and efficiency.

The Synergy Drop-In is available as a one or two burner grill and we can offer both the CharGo and Trilogy range as an option.



Drop-In Grill	ST600DI	ST900DI
Power Supply	230v / 50Hz < 1 kW via 13 amp socket	230v / 50Hz < 1 kW via 13 amp socket
Electric Power Cord	1.5m with 3 pin plug at rear	1.5m with 3 pin plug at rear
Gas	Natural or Propane Gas (including Butane) convertible at site	Natural or Propane Gas (including Butane) convertible at site
Energy Consumption	Natural Gas 5.7kW For Fast Heat Up 6.8kW	Natural Gas 11.4kW For Fast Heat Up 12.6kW
Gas Connection	3/4 inch BSP - Does require a gas regulator	3/4 inch BSP - Does require a gas regulator
Burners	One burner with simple on/off switch - No thermocouples. SMART control technology with fast heat up system	Two burners with simple on/off switches - No thermocouples. SMART control technology with fast heat up system
External Dimensions (WxDxH)	660 x 680 x 340mm	920 x 680 x 340mm
Surface Cooking Area	530 x 554mm (2936cm ²)	800 x 554mm (4432cm ²)

Outdoor Cook Station

Extend your kitchen outdoors all year round with the Synergy Outdoor Cook Station



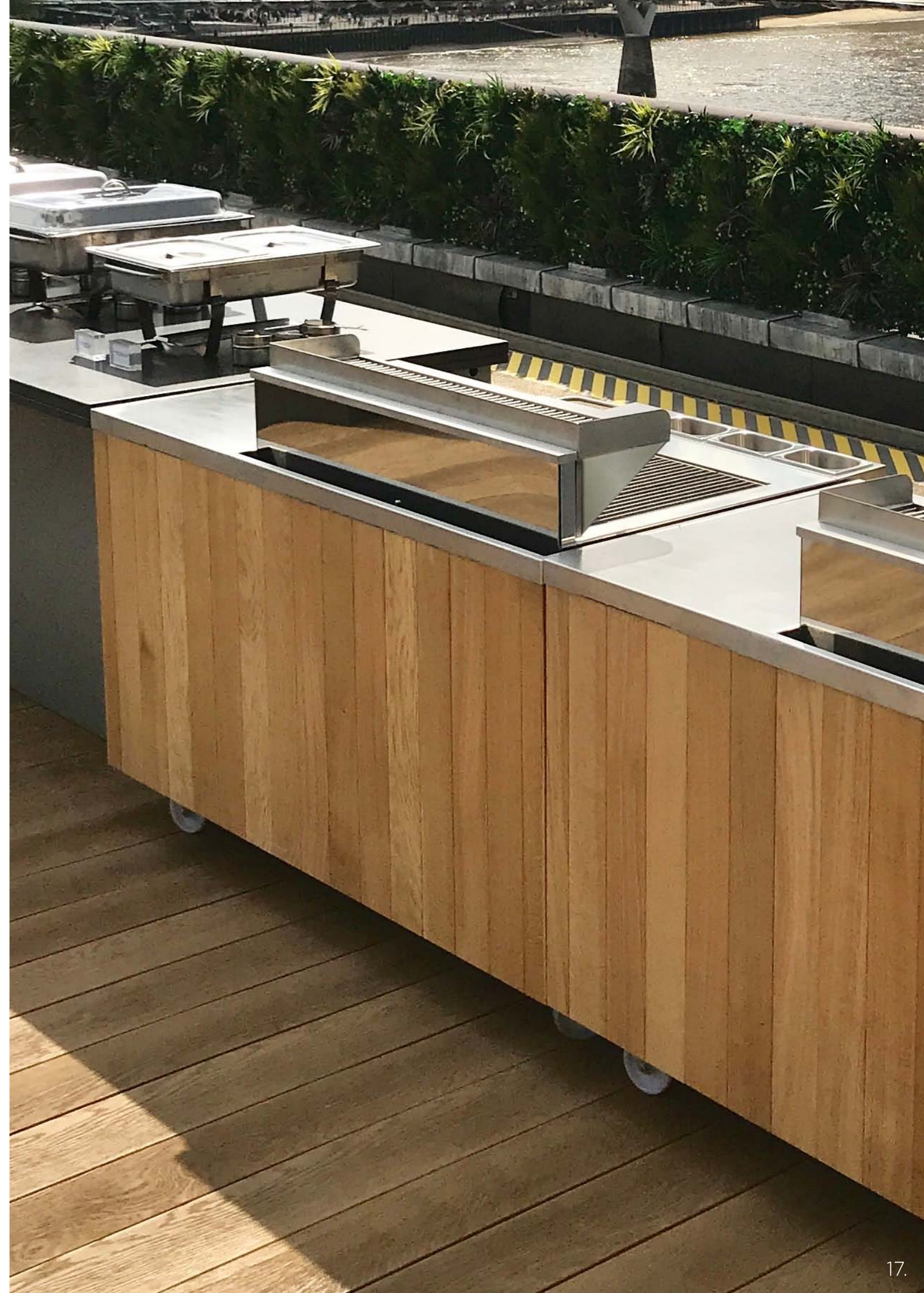
Synergy Outdoor Cook Station

The Outdoor Cook Station is available in two grill sizes, a wood finish of your choice or the stainless steel option.. Every unit is self-contained and custom-built for each customer.

Ergonomically designed for ease of use, it's the perfect height for cooking on the grill, and has ample space for food preparation, utensils, dry goods and condiments with its adjoining work surface and comes with the option of an Adande refrigerator underneath or shelving.

The bottle space is large enough to hold two 13kg propane gas bottles and the gas is controlled by a clever distribution system allowing you to switch from one gas bottle to the other without having to change any gas pipes. Alternatively, the supply can draw evenly from both bottles at the same time. The system ensures you won't run out of gas during your busiest periods.

The Outdoor Cook Station is built with sturdy lockable castors making it easy to manoeuvre and designed to cope with uneven surfaces. We also offer a 'slide-in' Cook Station which can accommodate any stand-alone Synergy Grill including our CharGo range.



Product Specification and Grill Accessories

Product Code	Description	Size WxDxH	Surface Cooking Area	Weight of Grill	SMART Control	Garnish Rail	Slow Cook Shelf	Resting Shelf*	Mobile Table*	Divider Plate*	Griddle Plate*	Wok*	Rotisserie*	Smoking Cap*
Trilogy ST600 Range														
ST600	Synergy ST600 Grill with Garnish Rail and Slow Cook Shelf	605 x 835 x 590mm	530 x 754 (3996cm ²)	79kg	✓	✓	✓	✓	✓	✓	✓	✓	✓	N/A
ST600E	Synergy ST600E Electric Grill with Garnish Rail and Slow Cook Shelf	605 x 835 x 590mm	530 x 754 (3996cm ²)	105kg	✓	✓	✓	✓	✓	✓	✓	✓	✓	N/A
Trilogy ST900 Range														
ST900	Synergy ST900 Grill with Garnish Rail and Slow Cook Shelf	905 x 835 x 590mm	800 x 754 (6032cm ²)	127kg	✓	✓	✓	✓	✓	✓	✓	✓	✓	N/A
ST900E	Synergy ST900E Electric Grill with Garnish Rail and Slow Cook Shelf	905 x 835 x 590mm	800 x 754 (6032cm ²)	150kg	✓	✓	✓	✓	✓	✓	✓	✓	✓	N/A
Trilogy ST1300, ST1500 and ST1700 Range														
ST1300	Synergy ST1300 Grill with Garnish Rail and Slow Cook Shelf	1304 x 835 x 590mm	1200 x 754 (9048cm ²)	180kg	✓	✓	✓	✓	✓	✓	✓	✓	✓	N/A
ST1500	Synergy ST1500 Grill with Garnish Rail and Slow Cook Shelf	1535 x 835 x 590mm	1430 x 754 (10782cm ²)	TBC	✓	✓	✓	✓	✓	✓	✓	✓	✓	N/A
ST1700	Synergy ST1700 Grill with Garnish Rail and Slow Cook Shelf	1704 x 835 x 590mm	1600 x 754 (12064cm ²)	226kg	✓	✓	✓	✓	✓	✓	✓	✓	✓	N/A

Product Code	Description	Size WxDxH	Surface Cooking Area	Weight of Grill	SMART Control	Garnish Rail	Slow Cook Shelf	Resting Shelf*	Mobile Table*	Divider Plate*	Griddle Plate*	Wok*	Rotisserie*	Smoking Cap*
CharGo Range														
CGO600	Chargrill Oven CGO600 with Garnish Rail	605 x 835 x 690mm	530 x 554 (2936cm ²)	143kg	✓	✓	N/A	✓	✓	✓	✓	✓	✓	✓
CGO600E	Chargrill Oven CGO600E Electric with Garnish Rail	605 x 835 x 690mm	530 x 554 (2936cm ²)	126kg	✓	✓	N/A	✓	✓	✓	✓	✓	✓	✓
CGO900	Chargrill Oven CGO900 with Garnish Rail	905 x 835 x 690mm	800 x 554 (4432cm ²)	185kg	✓	✓	N/A	✓	✓	✓	✓	✓	✓	✓
CGO900E	Chargrill Oven CGO900E Electric with Garnish Rail	905 x 835 x 690mm	800 x 554 (4432cm ²)	200kg	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
CGO900DUAL	Chargrill Oven CGO900DUAL with Garnish Rail and Shelving	905 x 835 x 690mm	(5212cm ²)	170kg	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
CGO900DUALE	Chargrill Oven CGO900DUALE Electric with Garnish Rail and Shelving	905 x 835 x 690mm	(5212cm ²)	185kg	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
CGO1300DUAL	Chargrill Oven CGO1300DUAL with Garnish Rail and Shelving	1304 x 835 x 690mm	1200 x 554 (6648cm ²)	TBC	✓	✓	N/A	✓	✓	✓	✓	✓	✓	✓

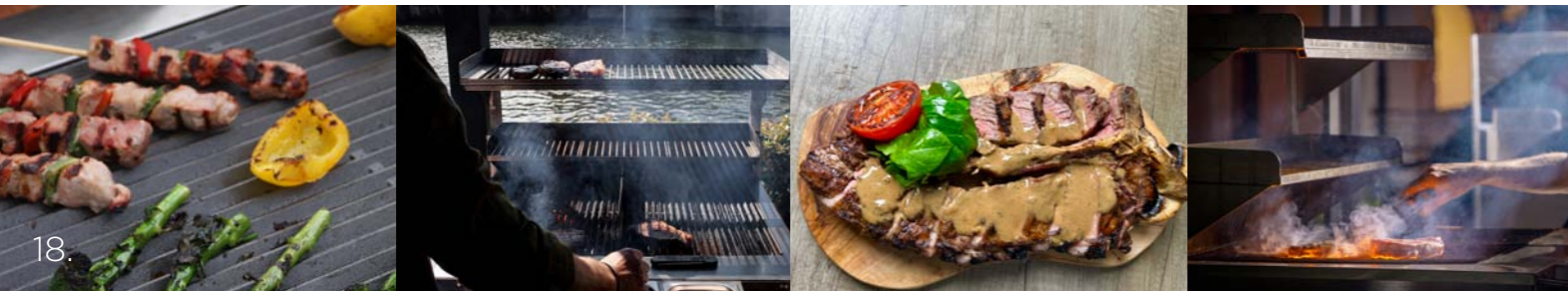
Product Specification and Grill Accessories

Product Code	Description	Size WxDxH	Surface Cooking Area	Weight of Grill	SMART Control	Garnish Rail	Slow Cook Shelf	Resting Shelf*	Mobile Table*	Divider Plate*	Griddle Plate*	Wok*	Rotisserie*	Smoking Cap*
Drop-In Grill														
ST600DI	Synergy ST600 Drop-In Grill	660 x 680 x 340mm	530 x 554 (2936cm ²)	55kg	✓	N/A	N/A	N/A	N/A	✓	✓	✓	✓	N/A
ST900DI	Synergy ST900 Drop-In Grill	920 x 680 x 340mm	800 x 554 (4432cm ²)	75kg	✓	N/A	N/A	N/A	N/A	✓	✓	✓	✓	N/A

Product Code	Description	Size WxDxH	Surface Cooking Area	Weight of Grill	SMART Control	Garnish Rail	Slow Cook Shelf	Resting Shelf*	Mobile Table*	Divider Plate*	Griddle Plate*	Wok*	Rotisserie*	Smoking Cap*
Outdoor Cook Station														
OCS600DI	Synergy Outdoor Cook Station with ST600 Drop-In Grill and Adande Fridge	1841 x 793 x 902mm	530 x 554 (2936cm ²)	TBC	✓	✓	✓	✓	N/A	✓	✓	✓	✓	N/A
OCS900DI	Synergy Outdoor Cook Station with ST900 Drop-In Grill and Adande Fridge	1841 x 793 x 902mm	800 x 554 (4432cm ²)	TBC	✓	✓	✓	✓	N/A	✓	✓	✓	✓	N/A

Promoting Environmental Responsibility ✓

*Available to purchase as an additional accessory



Grill Accessories



GRIDDLE PLATES

- Transform your Synergy Grill to part grill, part griddle
- Available in a range of options including our hybrid 1 bar wide griddle bar and griddle plate
- Ideal for cooking foods such as fine fish, scallops, bacon, eggs and onions

MODEL NO.	TO FIT SYNERGY GRILL MODEL NO.	DIMENSIONS	PRODUCT WEIGHT
GP260	To fit all Synergy Grills	260 x 552 x 100mm WxDxH	9.9kg
GP390	To fit all Synergy Grills	390 x 552 x 100mm WxDxH	14.3kg
GRIDDLEBARSET	To fit all Deep Grills	130 x 550 x 75mm WxDxH	8.5kg Single with surround 12.8kg Full Set



MOBILE TABLES

- Reinforced stainless steel construction
- Designed to fit each Synergy Grill
- Complete with high quality castors - two with brakes
- Incorporates a shelf for additional storage

MODEL NO.	TO FIT SYNERGY GRILL MODEL NO.	DIMENSIONS (HEIGHT WITH CASTORS)	PRODUCT WEIGHT
600MT	ST600, ST600E, CGO600 and CGO600E	625 x 735 x 575mm WxDxH	17kg
900MT	ST900, ST900E, CGO900, CGO900E, CGO900DUAL and CGO900DUALE	925 x 735 x 575mm WxDxH	22kg
1300MT	ST1300 and CGO1300DUAL	1325 x 735 x 575mm WxDxH	26kg
1500MT	ST1500	1555 x 735 x 575mm WxDxH	TBC
1700MT	ST1700	1725 x 735 x 575mm WxDxH	31kg



SMOKING CAP

- Available for the gas Chargrill Oven Range
- Easy to install and use
- Adds a subtle smoke flavour to your food

MODEL NO.	TO FIT SYNERGY GRILL MODEL NO.	DIMENSIONS
SMOKEC	CGO600, CGO900, CGO900DUAL and CGO1300DUAL	120mm

Grill Accessories



RESTING SHELVES

- Designed to work with or without the Slow Cook Shelf
- Constructed from easy clean stainless steel
- Easy installation

MODEL NO.	TO FIT SYNERGY GRILL MODEL NO.	DIMENSIONS	PRODUCT WEIGHT
600RS	ST600 and ST600E	605 x 300 x 750mm WxDxH	9kg
900RS	ST900 and ST900E	905 x 300 x 750mm WxDxH	10kg
1300RS	ST1300	1304 x 300 x 750mm WxDxH	13kg
1500RS	ST1500	1535 x 300 x 750mm WxDxH	TBC
1700RS	ST1700	1704 x 300 x 750mm WxDxH	15kg



DIVIDER PLATES

- Easy to install and remove
- Constructed from high quality 304 5mm stainless steel
- Designed to segregate food types

MODEL NO.	TO FIT SYNERGY GRILL MODEL NO.	DIMENSIONS	PRODUCT WEIGHT
DIVIDER	To fit all Synergy Grills	545 x 45 x 75mm WxDxH	1kg



WOK AND ROTISSERIE ACCESSORIES

- Changes your grill to a multi-functional system
- Built for commercial use
- Easy to install and remove

MODEL NO.	TO FIT SYNERGY GRILL MODEL NO.	DIMENSIONS	PRODUCT WEIGHT
WOK	ST600	520 x 550 x 100mm WxDxH	12kg
WOKD	ST900, ST1300 and ST1700	390 x 550 x 100mm WxDxH	9kg
ROT600	ST600 and ST600E	900 x 500 x 150mm WxDxH	10kg
ROT900	ST900 and ST900E	1200 x 500 x 100mm WxDxH	13kg
ROT1300	ST1300	1500 x 500 x 100mm WxDxH	15kg



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