

## 6. It will put less strain on your extraction

The HSE paper DW/172- ventilation in catering kitchens states how vapourising grills require **22% to 25% less extraction**. (Synergy Grill is the only vapourising grill on the market)

Another benefit is that Synergy Grills reduce the amount of grease that passes through the ventilation system, so they require less cleaning. In fact, many customers have told us, they halved the number of duct cleans required after installing a Synergy Grill.

## 7. It is the simplest grill to operate

Thermocouples are prone to break in gas equipment making them one of the most replaced parts. Synergy Grill doesn't have any, instead we use an electronic ignition system with an intelligent flame detection probe.



Each burner is operated by a simple rocker switch whilst an LED lets you know there is power.

## 8. Safety is paramount

The Synergy Grill is one of the safest units to operate. Clever air-cooled panels ensure the side panels remain cool to touch when in use.

Synergy Grills offer a constant restrained non-flame based heat source which helps reduce flare-ups. In turn this reduces the risk of burns to the operator and chances of naked flames going into your air extraction and ventilation system.

Our proprietary electronic ignition probe uses gas shut off technology which detect ions in the flame. If no flame is detected, they will automatically cut off the gas supply.

## The Product Range

Description	General Information (applies to all grills)
Power Supply	230v / 50Hz < 1kW via 13 amp plug
Electrical Power Cord	1.5m with 3 pin plug at rear
Gas Connection	3 / 4" BSP

### SG630 Range 75 covers

Description	Information
Gas	Natural or propane = 5.7kW 2.2mm jet LPG = 7.6kW 1.5mm jet
External Dimensions	633mm (W) x 646mm (D) x 380mm (D) (Depth is 530mm with rear up stand)
Cooking Grid Size	530mm x 500mm (2650cm <sup>2</sup> )



**Gas saving over 5 years = £6063**

### SG900 Range 150 covers

Description	Information
Gas	Natural or propane = 11.4kW 2.2mm jet LPG = 12.6kW 1.5mm jet
External Dimensions	905mm (W) x 646mm (D) x 380mm (D) (Depth is 530mm with rear up stand)
Cooking Grid Size	800mm x 500mm (4000cm <sup>2</sup> )



**Gas saving over 5 years = £7981**

### SG1300 Range 225 covers

Description	Information
Gas	Natural or propane = 17.1kW 2.2mm jet LPG = 20.4kW 1.5mm jet
External Dimensions	1304mm (W) x 705mm (D) x 380mm (D) (Depth is 530mm with rear up stand)
Cooking Grid Size	1200mm x 554mm (6648cm <sup>2</sup> )



**Gas saving over 5 years = £8711**

**SYNERGY™**  
grill technology



Product Guide

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# What is a Synergy Grill?

Pioneering, **award-winning technology**. Synergy Grill is revolutionising the catering industry. Combining high power with low energy consumption, Synergy Grills enable you to prepare food faster at less than half the energy costs.

Fat atomising technology means **there's no fat tray** to clean and best of all, it creates **seriously succulent food**.

## How does it work?

The Synergy Grill revolves around a **Patented gas burner system** which works at incredibly hot temperatures radiating off a specifically cultured ceramic heat bed. High heat atomises the fat so there's no fat tray for chefs to clean and they don't need to worry about responsibly disposing of fatty waste.

The vapour that's naturally released from the fat and oils during cooking is also absorbed back into the food. This, combined with sharp branding, gives a superbly juicy and intense BBQ flavour. By incorporating gas and air in addition to using heat capturing ceramic technology, Synergy Grills **use 59% less gas\***. This results in less CO residue than a conventional burner, creating a cleaner environment for chefs to work in.

This patented system also prevents any cross-flavouring of meats or fish through smoke contamination. Synergy Grills also route cool air around the grill to produce **cool-touch** surfaces, protecting the operator.



# Eight reasons why you need a Synergy Grill



1. You will produce a higher quality of food which will lead to higher customer satisfaction

Synergy Grills are "kinder" to the food and will not "cinder" the food the way other grills do. Yet they still gently smoke the food giving you incredible flavour whilst giving clear contrasting bar-marks.

Because of the way the grill atomises fat, natural oils are returned to the food, providing continual self-basting. Through this cooking method, you lose less moisture during the cooking process, giving you more succulent food and boasting **50% less shrinkage than a standard grill**.

**Synergy Grill produces more succulent food with a higher weight yield**

2. It produces a higher heat yet uses less energy



Synergy Grill has patented award-winning technology designed around its gas burner system.

They work at incredibly hot temperatures yet uses an average of **59% less gas than a standard grill**.

3. It will pay for itself

Patented technology means that you will save money on the amount of gas you use. On average, most customers save over £1000 per year in fuel and some have told us they have saved over £3000 in overall costs.



**B.S.I. have calculated a total cost saving, in gas alone, of £7981 over a five year period. If gas prices rise, then the savings become even greater**

4. It is the quickest grill on the market to clean

With a Synergy Grill, the fat is atomised on ceramic base plates.

This makes cleaning amazingly easy. You can leave the unit until it's cold, then **simply vacuum out the dust that's left**.



5. No fat means no fat tray to clean

Because all the fat is atomised, there is no need for a 45 minute dirty chemical cleaning process, compared to Synergy's revolutionary 3 minute cleaning operation having no fat tray to clean! Money and time saved is therefore substantial. So no risk from Synergy of causing drain blockages or slippery grease etc. and you are being more environmentally responsible at the same time.