



Catalogue 2024



	Page No.
What is a Synergy Grill	1
Why you need a Synergy Grill	2
Cleaning is reduced significantly	3
The Trilogy Range	4-5
The CharGo Range	6-7
The Electric Grill	8-9
The 600 Range	10-11
The 900 Range	12-13
The 1300 & 1700 Range	14-15
Synergy Outdoor Cook Station and Synergy Drop-In	16
Product Specification	17
Accessories	18-19
What our customers say	20



Why Synergy Grills are Like No Other...

With pioneering, **award-winning technology** Synergy Grill is revolutionising the catering industry. Through high power but 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 or electric** system which delivers focused and exceptionally high heat using a natural ceramic heat bed for our gas grills and a heavy steel bed for the electric units. High heat atomises fat so there’s no fat tray for chefs to clean and no risk of irresponsible disposal of fatty waste.

The vapour naturally released from the fat and oils during cooking is absorbed back into the food, this combined with the sharp branding gives an incredibly juicy and intense BBQ flavour. The efficient burner system combined with heat capturing ceramic technology means Synergy uses significantly less energy, saving you up to £3,000 per year in energy costs, and often more with it’s switch-off advantage. This results in less CO<sub>2</sub> emissions than a conventional grill creating a cleaner environment for chefs to work over.

This patented system can substantially reduce cross flavouring of food, so your vegetables, meat, chicken and fish taste exactly as they should. Synergy also directs cool air around the grill to produce cool-touch surfaces protecting the chef.

Synergy Grill Technology are proud to be the winner of the Footprint Award for sustainable catering equipment in 2019 and the winner in 2020 and 2021 for energy efficiency.

- 1. Food tastes - **Like no other**
- 2. Uses significantly less energy - **Like no other**
- 3. Synergy pays for itself - **Like no other**
- 4. Reduces your carbon footprint - **Like no other**
- 5. Fast and easy to clean - **Like no other**
- 6. Multi-functional - **Like no other**



# Why you need a Synergy Grill

## Food tastes - **Like no other**

The Synergy Grill is not only 'kinder' to the food, but there's also no over-charring, it gently smokes the food to give an incredible flavour and defined bar-marks. By atomising fat and natural oils, it continually self-bastes and retains the moisture giving you more succulent food, boasting up to 50% less shrinkage your yield is better and so is your customer feedback.



## Uses significantly less energy - **Like no other**

The patented burner system uses on average 59% less gas compared to other commercial grills, this is further enhanced by Synergy's heat capturing technology which ensures the high heat is focused directly on the food therefore requiring less energy, and with the Vortex air technology it ensures even cooking.



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

## Synergy pays for itself - **Like no other**

In just 9 months the Synergy Grill can pay for itself! After independent testing savings were calculated in energy savings alone of more than £9,000 over a five year period, some customers have even seen savings of over £3,000 per year. Because of the high heat, the natural food oils are used as a secondary heat source, thus turning fat into fuel.

## Reduces your carbon footprint - **Like no other**

Synergy Grill significantly reduces your CO<sub>2</sub> emissions, in fact, 11 tons less than a standard chargrill\* which not only creates a cleaner working environment but reduces blockages to sewers and waterways. Proud winners of the Footprint Award for sustainable catering equipment in 2019 and winners for energy efficiency in 2020 and 2021.

## Fast and easy to clean - **Like no other**

With no fat tray, not only is the Synergy quick and easy to clean just simply vacuum or brush out the dust once the grill is cold, but it can reduce the number of duct and extraction baffle cleans required. The gas grills have an electronic ignitor system so there are no thermocouples needed to be replaced.

## Multi-functional - **Like no other**

Synergy offers a wide range of grills to suit every style of chef and kitchen along with a host of accessories that not only save you money and space, but allows the grill to be converted to a griddle, rotisserie or wok cooker\*\*. Our new divider plates allow meat, fish and vegetables to be cooked at the same time avoiding the risk of cross contamination making the grill truly multi-functional.

# Cleaning is reduced significantly as all fat is atomised. No fat residue means no disposal of fat



The Synergy Grill uses a natural ceramic heat bed for the gas grills, and a heavy duty steel plate for the electric grills. . Due to the hot temperatures, the fat is atomised allowing natural oils to be returned to the food without causing the "black smoke" flavour that is often associated with grills.

Because all the fat is atomised, there is no need for a fat tray making cleaning easier and quicker (you can use a vacuum cleaner!) but also means there's no risk from Synergy causing drain blockages whilst being environmentally responsible at the same time.

The Synergy Grill is far kinder to the food, meaning that you lose less moisture during the cooking process causing the food to be more succulent, improving the end product for your customer.

## British Technology

The Synergy Grill was designed, sourced and invented in Britain and is constructed by handpicked British manufacturers. We are proud to manufacture innovative British products for dynamic chefs throughout the world.



## More control than charcoal

The Synergy Grill stays at the perfect barbecuing 'white coal' temperature all day long without the need for any charcoal.

This eliminates the temperature fluctuations experienced with cooking on traditional charcoal giving you more control and consistency in delivering food. The natural ceramic base creates an authentic chargrilled taste that's even juicier than barbecuing on the real thing, and no need to store bags and bags of charcoal.

The vapour is also a lot cleaner which is better for your health and it also means you won't need to leave your ventilation systems on all day and all night.

Because the Synergy creates less "potent" smoke, it will caramelize and smoke the food without destroying it with a burnt flavour. Your staff work in a cleaner less polluted environment whilst the extraction system works better and requires less cleaning. The 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 after installing a Synergy Grill.





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



## The Trilogy Range



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 fish, 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.

### Variable temperatures

- **Low setting** is perfect for use with the griddle plate or for cooking food with a high fat content
- **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

### New SMART control technology

All Synergy Grills, whether it is gas or electric now come with SMART control technology. These new controllers 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.



\*Gas grill only



## 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 will take 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 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.

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

### **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 CO<sub>2</sub> than a standard electric chargrill.

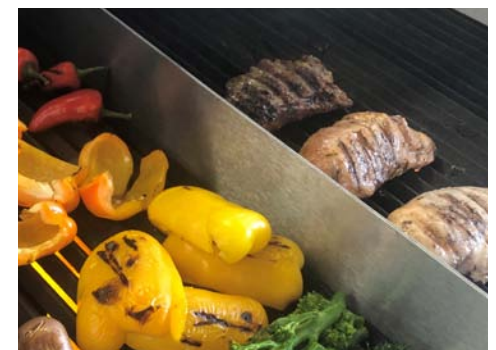
### **No compromise** when it comes to speed of clean

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.









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

75 covers

# The 600 Range

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.

All grills in the range offer 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.

Grill	CharGo CGO600	CharGo CGO600E	Trilogy ST600	Trilogy ST600E
	 		 	
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 8 elements with SMART control		1 cell containing 8 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 (2936cm²)	530 x 554mm (2936cm²)	530 x 754mm (3996cm²)	530 x 754mm (3996cm²)

## Accessories Available

Accessories	CharGo CGO600	CharGo CGO600E	Trilogy ST600	Trilogy ST600E
Griddle Plate (2 bars wide or 4 bars wide)	✓	✓	✓	✓
Divider Plates designed to segregate food types/allergies	✓	✓	✓	✓
Resting Shelf	✗	✗	✓	✓
Wok Attachment	✗	✗	✓	✗
Rotisserie	✗	✗	✓	✓







150 covers

# 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
	 		 	
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 6 elements with SMART control		2 cells containing 6 elements 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 <sup>2</sup> )	800 x 554mm (4432cm <sup>2</sup> )	5212cm <sup>2</sup>	5212cm <sup>2</sup>

Grill	Trilogy ST900	Trilogy ST900E
	 	
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 6 elements 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 <sup>2</sup> )	800 x 754mm (6032cm <sup>2</sup> )



## Accessories Available

Accessories	CharGo CGO900	CharGo CGO900E	CharGo CGO900DUAL	CharGo CGO900DUALE	Trilogy ST900	Trilogy ST900E
Griddle Plate (2 bars wide or 3 bars wide)	✓	✓	✓	✓	✓	✓
Divider Plate designed to segregate food types	✓	✓	✓	✓	✓	✓
Resting Shelf	✗	✗	✗	✗	✓	✓
Wok Attachment	✗	✗	✗	✗	✓	✗
Rotisserie	✗	✗	✗	✗	✓	✓





The 1300 & 1700 Range







The ST1300, ST1700 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

225/275 covers

The 1300 & 1700 Range

The 1300 and 1700 range are designed for the busy professional steakhouse and quick service restaurants requiring a grill that will be the workhorse guaranteed to keep up with the demands of the business.

This range offers a variety of cooking options, the CharGo can cook pizza, bread and large pieces of meat, whilst the Trilogy ST1300 and ST1700 gives you multi-functional cooking options with additional accessories such as the rotisserie and wok attachment.

Grill	Trilogy ST1300	Trilogy ST1700	CharGo CGO1300DUAL
	 	 	  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 22.8kW For fast heat up 28kW	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	Four 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)	1704 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 <sup>2</sup> )	1600 x 754mm (12064cm <sup>2</sup> )	1200 x 554mm (6648cm <sup>2</sup> )

Accessories Available

Accessories	Trilogy ST1300	Trilogy ST1700	CharGo CGO1300DUAL
Giddle Plate (2 bars wide or 3 bars wide)	✓	✓	✓
Divider Plate designed to segregate food types	✓	✓	✓
Resting Shelf	✓	✓	X
Wok Attachment	✓	✓	X
Rotisserie	✓	✓	X



# Synergy Outdoor Cook Station

## Synergy Outdoor Cook Station

Extend your kitchen outdoors all year round with the Synergy Outdoor Cook Station, 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 any stand alone/non Drop-In Synergy can also go in, including CharGo.



## Synergy Drop-In

## Synergy Drop-In

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

The Synergy Drop-In Range is ideal when you want your grill fitted into a work surface so they blend with the line of the kitchen.

The Synergy Drop-In is available as a one or two burner option.



# Product specification

Product Code	Description	Size WxDxH*	Cooking Surface Area	Weight of Grill	SMART Control	Garnish Rail	Slow Cook Shelf	Resting Shelf*	Mobile Table*	Divider Plate*	Griddle Plate*	Wok*	Rotisserie*	Smoking Cap*
ST600	Synergy ST600 Grill with Garnish Rail and Slow Cook Shelf	605 x 835 x 590mm	530 x 754 (3996cm²)	79kg	✓	✓	✓	✓	✓	✓	✓	✓	✓	N/A
ST600E	Synergy ST600E Electric Grill with Garnish Rail and Slow Cook Shelf	605 x 835 x 590mm	530 x 754 (3996cm²)	105kg	✓	✓	✓	✓	✓	✓	✓		✓	N/A
ST900	Synergy ST900 Grill with Garnish Rail and Slow Cook Shelf	905 x 835 x 590mm	800 x 754 (6032cm²)	127kg	✓	✓	✓	✓	✓	✓	✓	✓	✓	N/A
ST900E	Synergy ST900E Electric Grill with Garnish Rail and Slow Cook Shelf	905 x 835 x 590mm	800 x 754 (6032cm²)	150kg	✓	✓	✓	✓	✓	✓	✓		✓	N/A
ST1300	Synergy ST1300 Grill with Garnish Rail and Slow Cook Shelf	1304 x 835 x 590mm	1200 x 754 (9048cm²)	180kg	✓	✓	✓	✓	✓	✓	✓	✓	✓	N/A
ST1700	Synergy ST1700 Grill with Garnish Rail and Slow Cook Shelf	1704 x 835 x 590mm	1600 x 754 (12064cm²)	226kg	✓	✓	✓	✓	✓	✓	✓	✓	✓	N/A
CGO600	Chargrill Oven CGO600 with Garnish Rail	605 x 835 x 690mm	530 x 554 (2936cm²)	143kg	✓	✓			✓	✓	✓			✓
CGO600E	Chargrill Oven CGO600E Electric with Garnish Rail	605 x 835 x 690mm	530 x 554 (2936cm²)	126kg	✓	✓			✓	✓	✓			
CGO900	Chargrill Oven CGO900 with Garnish Rail	905 x 835 x 690mm	800 x 554 (4432cm²)	185kg	✓	✓			✓	✓	✓			✓
CGO900E	Chargrill Oven CGO900E Electric with Garnish Rail	905 x 835 x 690mm	800 x 554 (4432cm²)	200kg	✓	✓			✓	✓	✓			
CGO900DUAL	Chargrill Oven CGO900DUAL with Garnish Rail and Shelving	905 x 835 x 690mm	(5212cm²)	170kg	✓	✓	✓	✓	✓	✓	✓			✓
CGO900DUALE	Chargrill Oven CGO900DUALE Electric with Garnish Rail and Shelving	905 x 835 x 690mm	(5212cm²)	185kg	✓	✓	✓	✓	✓	✓	✓			
CGO1300DUAL	Chargrill Oven CGO1300DUAL with Garnish Rail and Shelving	1304 x 835 x 690mm	1200 x 554 (6648cm²)		✓	✓	✓	✓	✓	✓	✓			✓
OCS600DI	Synergy Outdoor Cook Station with ST600 Drop-In Grill and Adande Fridge	1841 x 793 x 902mm	530 x 554 (2936cm²)			✓	✓	✓	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 (4432cm²)			✓	✓	✓	N/A	✓	✓	✓	✓	N/A
ST600DI	Synergy ST600 Drop-In Grill	660x 680 x 340mm	530 x 554 (2936cm²)	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 (4432cm²)	75kg	✓	N/A	N/A	N/A	N/A	✓	✓			N/A

\*Available to purchase as an additional accessory



# Accessories



## GRIDDLE PLATES

- Transform your Synergy Grill to part grill, part griddle
- Constructed from mild steel with stainless steel surround
- 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



## 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 5752mm WxDxH	22kg
1300MT	ST1300 and CGO1300DUAL	1325 x 735 x 575mm WxDxH	26kg
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

# 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
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 vegan and vegetarian foods

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



# What our customers say



'Synergy Grills are the most fuel efficient and robust grills you can get.'

Easy to clean and operate but most importantly will give you the highest amount of heat you will need to cook anything on.'

**Tom Aikens**  
**Tom's Kitchen**



'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**  
**Culinary Director**  
**The Alchemist**



'For me there are three USPs with the Synergy Grill. As a Chef I'm looking for flavour. I want an authentic chargrill BBQ taste that retains its moisture.'

As a Manager I'm looking for a grill that's easy to maintain, easy to clean and gets consistent results for our customers.'

As an owner I want to increase my bottom line and a Synergy Grill does that by halving my gas bill.'

**Chef Nate Brewster**  
**Boyd's Grill & Wine Bar**



'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**  
**Chef and Founder**  
**28 Well Hung**



'In the mornings it's incredible... It takes me longer to get the Hoover up and down the stairs than it does to clean the grill.'

Having used this I think it's the nuts. I really, really do. There's no reason for me to say this.'

It's just really great.'

**Chef Chris Barrett**  
**Galvin Hop**



'When other operators and caterers speak to me about the 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 which is like no other... there really is no other piece of equipment available on the market that can compare!'

**James Lipscombe**  
**Managing Director**  
**Churchill's Fish & Chips**



**T:** +44 (0) 1480 811 000  
**E:** [info@synergygrill.com](mailto:info@synergygrill.com)  
**W:** [synergygrill.com](http://synergygrill.com)

