

SYNERGY® How to Clean and grill technology Rebuild a Synergy Grill How to Clean and



Synergy Grill Daily Cleaning Instructions

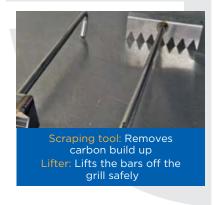
Gather your materials ready to clean the grill.

Materials Required:













Synergy Grill Daily Cleaning Instructions

The Synergy Grill is designed to operate at high temperatures where oils and liquids vaporise and evaporate on contact with the cooking plate. Alongside the cleaning instructions we have highlighted some activities that can lead to your grill requiring repair in line with the existing training materials.

Step 1





Using the scraping tool scrape the bars to remove burnt on debris

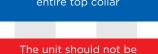


Remove the top collar. Note: It is important to pop off the whole collar from front and back at the same time to avoid any damage





Using a green scourer and hot soapy water hand wash the entire top collar



cleaned until it is cool, preferably the morning after evening service

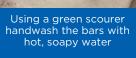


Only clean your front panel with a cloth and cleaning solution to avoid damage to the panel with scourers and other heavy-duty methods

Step 2









using a green scourer



handwash in hot soapy water using a green scourer



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Step 3



Remove the caps to handwash and clean with hot, soapy water and green scourer



Remove the ceramic rings and brush or vacuum off any debris



Clean the inner section where the surround lies with a damp green scourer



Using the abrasive strip floss around both sides of the ceramic section and the silver jet. Note: It is important to get the silver flame sensor device back to being silver or it will cut off the signal if too dirty



Use vacuum cleaner daily to keep air hooks and air vortex holes clear of debris to avoid loss of performance and grill failures



Vacuum around the ceramic base, burners and ignitors

- No chemicals to be used on grill ceramic plate or bars at any time
- Soapy water is only to be used for cleaning the removable shelving and top collar in a sink away from grill and must not be used on the surface of the grill
- Grill bars must not be put through the dishwasher

Rebuilding the Synergy Grill

Step 1



Replace the ceramic rings



Replace the caps



Replace the resting bars



Using a brush, oil the bars away from the grill



Rebuilding the Synergy Grill

Step 2



Your grill is now ready to use to deliver perfectly grilled food to your customers.

