



## Synergy Grill Daily Cleaning Instructions

Gather your materials ready to clean the grill.

### Materials Required:



Hot soapy water  
in a sink



Green scourer for  
heavy-duty cleaning



Blue wypall cloth  
for light cleaning



**Scraping tool:** Removes  
carbon build up  
**Lifter:** Lifts the bars off the  
grill safely



**Vacuum:** Use the vacuum supplied  
by your business to remove the  
ash. Do not use the cleaner's  
vacuum!

# 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



Before commencing any cleaning, check that the light switches (above) are set to 0 and not illuminated. Allow grill to cool a little



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



Remove the bars by using the lifter tool



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



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

The unit should not be cleaned until it is cool, preferably the morning after evening service

## Step 2



Remove the resting bars and wash them in the pot wash sink



Using a green scourer handwash the bars with hot, soapy water



Remove the containers and handwash in hot, soapy water using a green scourer



Remove the garnish rail and 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 top collar



Replace the resting bars



Replace the garnish rail



Using a brush, oil the bars away from the grill

# Rebuilding the Synergy Grill

## Step 2



Using the lifter replace the bars



Correct set up of the Synergy Grill

Never stand on the grill plates or grill bars.

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