

# How to Clean and Build an Electric Synergy Grill



# **Synergy Grill Daily Cleaning Instructions**

Gather your materials ready to clean the grill.

#### Materials Required:













# **Synergy Grill Daily Cleaning Instructions**

The Synergy eGrill 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





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

#### 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

#### Step 3



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



Remove the bars by using the lifter tool



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



Use the flat side of the scraper tool to dislodge any carbon from the surface of the plate



Use the vacuum cleaner to remove any carbon dust from the surface of the grill

- No chemicals to be used on grill cooking 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
- No water to contact cooking plate or grill bars.
   Be careful when replacing wet filters and cleaning canopy above the grill



## Rebuilding the Synergy Grill

#### Step 1











### Step 2





Never stand on the grill plates or grill bars. If not using the grill or one side of the grill do not rest food on it without placing a tray underneath. As grill is not hot the fats and juices will not vaporise and can seep into the wiring

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

