

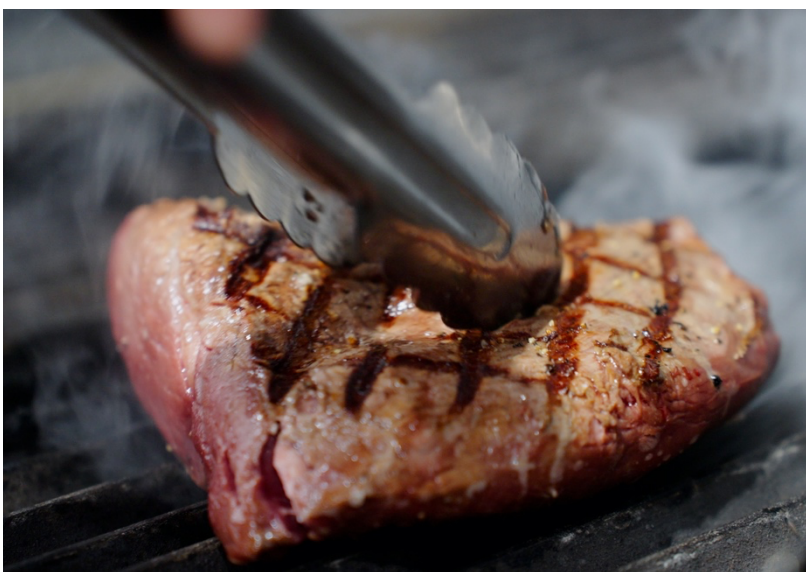


Award-winning country pub delivers an *electric* food offering thanks to Synergy Grill Technology



Nestled in the hamlet of Faccombe, The Jack Russell Inn is the perfect destination to stay, relax and enjoy the finest possible seasonal dishes, sourced and cooked in an admirably sustainable way as head chef Andy Watts enthuses:

“Sustainability is very important to us at The Jack Russell Inn. From powering the pub with natural energy from our estate wind-turbine which works alongside a woodchip biomass system, farming seasonal game and foraging produce from the estate, and most recently, going all-electric in our recent kitchen, we are truly proud of the unique ecosystem created here, and it’s one that we hope to continue forever.”



When it came to deciding which pieces of equipment to include in the pub’s all-electric kitchen, there was one piece of equipment which was a non-negotiable – The Synergy eGrill: *“For me, having a Synergy eGrill installed here at The Jack Russell was a must, having worked on this amazing bit of kit in two of my previous pubs. Many of our chefs hadn’t worked on a Synergy Grill before getting one installed here, and*



from first time they used it, they were blown away! It really is a fantastic grill which we rely on for cooking a wide array of dishes such as steaks, skewers and veggies too."

Like Synergy gas grills, the eGrill turns the liquid that comes from the food during the grilling process back into a naturally flavoured vapour, which helps baste the food as it cooks so locking in the moisture and giving you more succulent food.

As well as regularly updating menus to utilise seasonal produce, Chef Andy Watts is also hot-on testing new dishes on the grill which is where Synergy's griddle plate accessory truly comes into its own:

"We've recently had fun testing-out the Synergy Griddle Plate Accessory, the results of which have led us to offer an on-trend smashed burger menu. We also currently use the griddle plate accessory to cook delicate fish fillets and scallops which have been a huge hit with customers."



Compatible with all Synergy Grill models, the steel Griddle Plate accessory serves to transform a grill into a part-griddle, meaning chefs can maximise menu variety with ultimate ease as chef Andy Watts goes onto explain:

"Before the Synergy E-Grill and Griddle Plate were installed, we would have to cook much of our menu in pans which can be time-intensive and impractical. Now with the Synergy E-Grill and Griddle Plate, we can cook a wide variety of items in one-go, without any inconsistencies. In fact, even when we are searing lots of steaks on the grill, or 12 hours deep into a mammoth service, the temperature doesn't drop off!"



All Synergy Grills now come with SMART control technology which can be put into 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



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 also allow chefs to control the unit in 1 degree Celsius increments giving you full control over your cooking experience.

Thermal shock resistant bars also allow chefs to cook a higher volume of food, safe in the knowledge that the temperature will remain consistent.

All of these USP's and benefits are what make the Synergy eGrill and Griddle Plate accessory a perfect match for a sustainable, forward-thinking and food-focused pub such as The Jack Russell Inn, in which Chef Andy Watts Agrees:

"I would absolutely recommend Synergy Grill Technology to other country pubs. Once you use one, you will never want to go back to using a standard char-grill!"



For more information on Synergy Grill, please visit synergygrill.com / @synergygrilltechnology

For more information on The Jack Russell Inn, please visit www.thejackrussellinn.com
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