

Synergy Grill Technology has revolutionised the commercial grill as we know it ***...at Anderson's Bar & Grill***

Since first opening its doors in the picturesque Georgian Square of St Paul's Church in Birmingham in 2009, Anderson's Bar & Grill has gone from strength-to-strength, winning a multitude of prestigious awards along the way. Best described as a premier steakhouse, Anderson's has built a reputation for serving high quality, ethically sourced, rare breed beef, which as Dan Anderson, Chef Director of Anderson's Bar & Grill, explains, is an ethically conscious decision:

"At Anderson's Bar & Grill, we focus on rare breed and native UK breeds of beef. From an ethical point of view, the importance of sourcing rare and native breeds is paramount in our endeavour to support UK agriculture, ancestral heritage and near forgotten breeds. In doing so, Anderson's work closely with the Rare Breeds Survival Trust and various other groups within the UK to help communicate the benefits of using such varieties."

Highlighting and utilising the latest trends goes further than just the produce, with Dan constantly on the look-out for equipment that fits the raison d'être of the restaurant. However, the equipment has to have reason to exist:

"When we look at finding new equipment, quality, efficiency and environmental factors are always top of our list. Whilst innovation and new products are of interest, they have to make sense within the structure of our kitchen. "Last year we were introduced to Synergy Grill Technology, which appeared to boast some interesting new aspects. In order to see whether the claims matched the hype, we arranged to get a unit on trial. I'm pleased to say we weren't disappointed!"

He continues:





“Before we had the Synergy Grill, we used a conventional chargrill which was not only inconsistent from a cooking perspective, but also brought with it many problems such as burner issues and ignition burn out in the middle of service. Consequently, call-out fees for gas engineers started to become extortionate. Once we started to use the Synergy Grill, we found the complete opposite was true - it’s hugely reliable and amazingly consistent.”

Using the latest patented burner technology and natural ceramics, Synergy Grills use on average 59% less gas consumption and produce less CO residue compared to commercial gas grills of similar sizes, but it is also a better way to cook the rare breed cuts, as Dan has discovered:

We now lose less fat content from our beef, which obviously helps to improve the yield. Usually with normal grills, the fat would flare and create an over char on the meat. The Synergy grill doesn’t do that; it’s been very efficient in helping to keep that flavour within the meat.

We’ve had our Synergy Grill for around 4 or 5 months now and it’s already proved to be a well-needed addition to the kitchen. It’s incredibly efficient and the technology is really innovative.”

Dan continues: *“Reduction in gas usage has already proved to be significant; amazingly we’re seeing savings coming through in the background numbers of the business already.”*



With Synergy Grill Technology, keeping a grill in immaculate condition has never been easier. Unlike conventional chargrills, Synergy Grill’s turns fat molecules into carbon dust, thus eradicating the need for a fat tray and the need to dispose of fat waste altogether. The dust can then simply be vacuumed or brushed away the morning after service which eliminates the need to purchase harsh kitchen chemicals.

Dan agrees, *“One of the key points of the Synergy Grill is cleaning, in as much as it’s incredibly quick to do. Previously my chefs were spending 40 minutes to an hour trying to clean down the old grill due to fat residue and carbon deposits. The Synergy Grill burns the fat immediately on contact and there’s very little carbon deposit left. It takes in total 15 minutes to clean instead of up to an hour, so the guys obviously love it.”*



Aside from the quality of the grilling experience, the service and support from Synergy Grill Technology was also important to Dan:

“The aftercare from the Synergy team has been fantastic. If we have any kind of question, we speak directly to the team and they’re always on hand to help and it’s vital to have that”.

In conclusion, Dan enthuses:

“I would recommend Synergy Grill on the point of its technology, ease of use and efficiency. It’s absolutely fantastic and I have no qualms in passing on my findings to other chefs and restaurateurs.”



For more information on Synergy Grill, please call [+44 \(0\) 1480 811000](tel:+44201480811000) or visit synergygrill.com

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Issued on behalf of Synergy Grill Technology by:

Beatrice Nugent

Rawlingson Lane

Fordbrook Business Centre,

Marlborough Road,

Pewsey, Wiltshire,

SN9 5NU

Tel: 01672 564099 / Twitter: @RawlingsonLane