



T: +44 (0) 1480 811 000
E: info@synergygrill.com
W: synergygrill.com

Cover image courtesy of kentfoodphotographer.com

What is a Synergy Grill?

Pioneering, award-winning technology. Synergy Grill is revolutionising the catering industry. Combining high power with low energy consumption, Synergy Grills enable you to prepare food faster at less than half the energy costs.

Fat-atomising technology means there's no fat tray to clean, and best of all, it creates seriously succulent food.

How does it work?

The Synergy Grill revolves around a patented gas burner system which delivers focused and exceptionally high heat and a natural ceramic heat bed. High heat atomises fat so there's no fat tray for chefs to clean and no risk of irresponsible disposal of fatty waste.

The vapour that's naturally released from the fat and oils during cooking is also absorbed back into the food. This, combined with consistent branding, gives an incredibly juicy and intense BBQ flavour. The efficient burner system combined with heat capturing ceramic technology means Synergy uses 59% less gas, and often more with its switch-off advantage. This results in less CO residue than a conventional burner, creating a cleaner environment for chefs to work in.

This patented system also significantly reduces cross flavouring of food so your vegetables won't end up tasting of meat or fish. Synergy Grills also directs cool air around the grill to produce cool-touch surfaces protecting the operator.



1. It delivers higher heat with a lower gas consumption
2. Cleaning is reduced significantly as all fat is atomised
3. No left over fat means no disposal of fat
4. This produces more succulent food with a higher weight yield
5. Reduced strain of ventilation and the only Chargrill that doesn't need enhanced extraction
6. No cross flavouring of foods
7. It is simple to use
8. One of the safest units to use

Why choose the Trilogy Range?

The Trilogy is the **third generation** of grills from Synergy Grill.

As a point of difference from the Mark 2, the Trilogy range offers the end user the ability to vary the temperature.

The Trilogy can be converted into a griddle, rotisserie or wok cooker making it multi-functional for cooking a range of foods. Not just steak and burgers, but amazing for fish and vegetables too.

1. Low setting is perfect for use with the griddle plate or cooking foods that have a high fat content
2. Medium setting gives the operator a standard setting and gives the amazing cooking results you gain from the Standard Grill
3. High setting gives you additional searing if required

The Trilogy Range also comes with THREE amazing accessories as standard

1. The quick clean garnish rail
2. The NEW Easy Clean Slow Cook Shelf
3. The stainless steel Bar Lifter and Scraper Tools

It also has THREE options of cooking surfaces

1. Standard pyramid Char Bars
2. The NEW reversible diamond Char Bars, these allow more heat to penetrate through, whilst giving the user the function to reverse the bars, allows any build up of dirt to burn off, whilst leaving a clean surface to work with
3. The NEW griddle plate. The griddle plates have been redesigned giving the end customer a surround stopping food falling into the grill and THREE different widths available in two depths

The Trilogy is available as standard in THREE different finishes, (However it can be produced in any colour you require)

1. Stainless Steel
2. Synergy Blue
3. Black



Image courtesy of kentfoodphotographer.com

Reason 1

Higher quality of food output-
customer satisfaction

The Synergy Grill is far “kinder” to the food. It doesn’t cinder your food in the way that other Chargrills do. However it still caramelises and smokes the food and gives amazing bar marks



Because of the way it atomises the fat, natural oils are returned to the food in the steam meaning that the food is continually self-basted. Because of the cooking process, you lose less moisture during the cooking, giving you more succulent food and 50% less shrinkage.

Synergy Grill produces more succulent food with a higher weight yield

Reason 2

Higher heat for less energy

The Synergy Grill has a patented award-winning technology designed around its gas burner system.

It uses an average of 59% less gas against a standard Chargrill.



It delivers higher heat with a lower gas consumption.

Reason 3

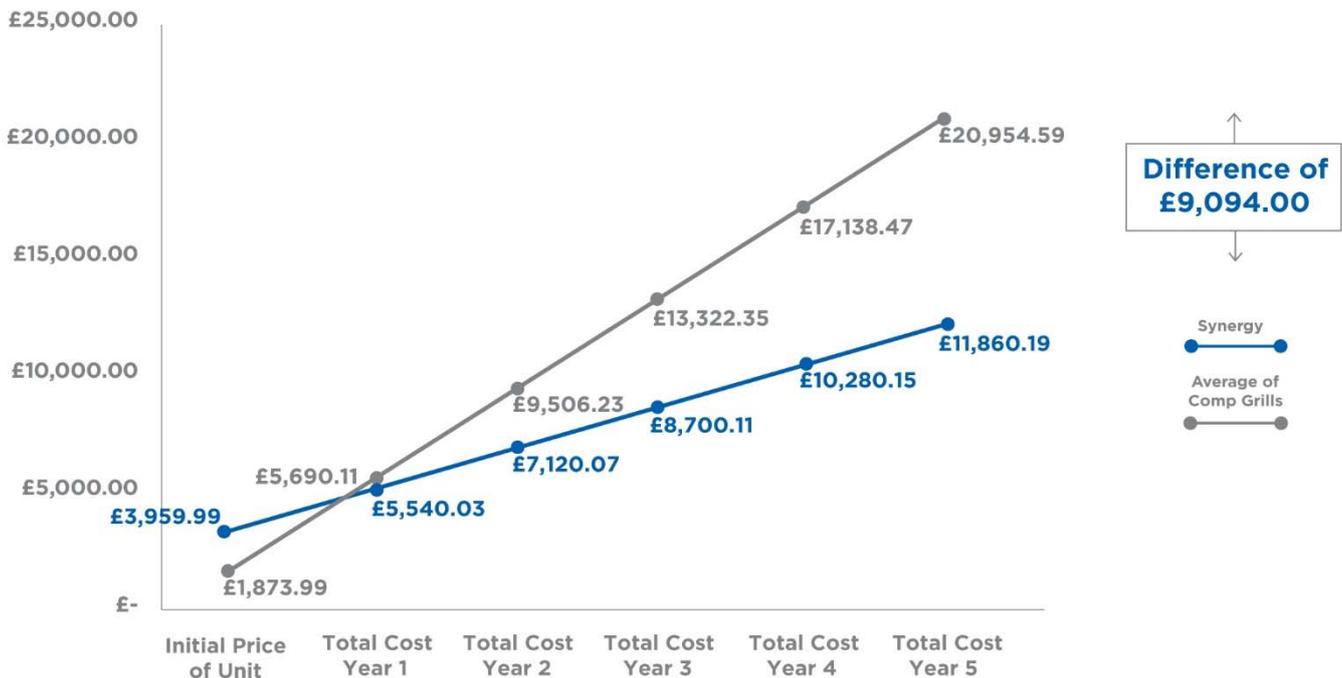
It will pay for itself



ACCREDITED
SUPPLIER

The patented technology means that you will save money on the amount of gas you use. On average, most customers save over £1,000 per year in fuel and some have told us they have saved over £3,000.

Synergy Grill is the only gas chargrill Company to be endorsed by the Carbon Trust.



Energy savings

Assumption: Capital Investment and Gas Consumption cost over 5 years based on Natural Gas purchased at average commercial rate of 3.5p per kW/h. The calculation is based on running for 10 hours per day and 360 days per year.

Based upon a value average between the 2018 manufacturer's website kW ratings of a Falcon G3925 & Blue Seal G596 and the Synergy Grill 900.

Promoting Environmental Responsibility ✓

A total cost saving in gas of £9,094.00 over a five year period.
If gas prices rise, then the savings become even greater.

Try our **Savings Calculator** to see how much you could save

Reason 4

It is the quickest grill on the market to clean

With the Synergy Grill, the fat is atomised on the ceramic base plates.



This makes cleaning amazingly simple. You leave the grill until it is cold and then simply vacuum out the dust that is left.

Reason 5

No fat means no fat to dispose of

Because all the fat is atomised, there is no need for a fat tray, making cleaning easier and quicker. This also means that you never risk your team causing issues with fat blockages in the drains.

Reason 6

Less strain on your ventilation

DW/172, which is the HSE paper on ventilation in catering kitchens, states how vapourising grills require 22% to 25% less extraction. (Synergy Grill is the only vapourising grill on the market!) So there is no need for expensive powerful extraction systems pumping out smoke into the outside world.



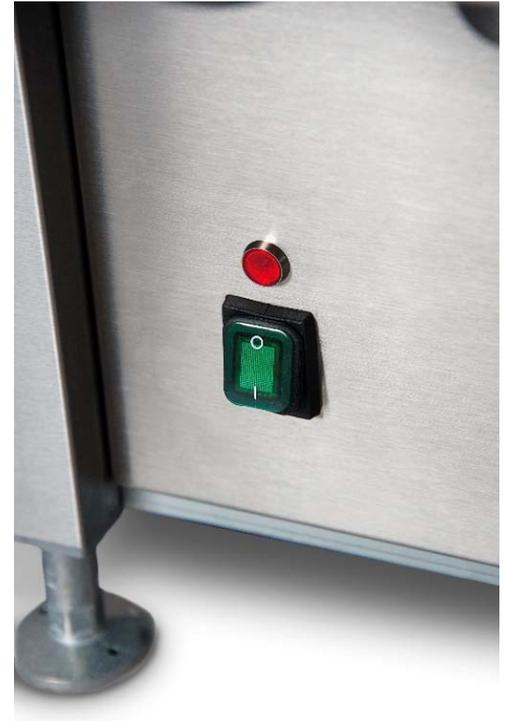
Another major benefit is that it pushes less fat through the ventilation system, therefore you require less cleaning. Most of our customers have told us they have halved the number of duct cleans that they needed with their previous grills.

Reason 7

Simplest unit on the market to operate

Thermocouples are prone to go wrong in gas equipment and are the most replaced part. The Synergy Grill doesn't have any thermocouples. Instead it uses an electronic ignition system with an intelligent flame detection probe.

The whole machine is operated by simply one single switch to turn on and turn off.



Reason 8

Safety is paramount

The Synergy Grill is one of the safety units to operate. Clever air-cooled panels ensure that the side and front panels remain cool to touch.

The Synergy Grill offers a constant restrained heat which helps stop large flare-ups that you sometimes see on other Chargrills. This in turn helps reduce the risk of burns to the operator and reduces the chances of flames going into the extraction system.

The clever electronic ignition probe has intelligent gas shut off systems which detect the ions in the flame. If no flame is detected, it will automatically cut off the gas supply.

And did we say Synergy is the most sustainable grill?



The Products

Description	General Information (applies to all grills)
Power Supply	230v / 50Hz < 1kW via 13 amp plug
Electrical Power cord	1.5m with 3 pin plug at rear
Gas connection	3 / 4" BSP
Burners	One burner

ST630 Range

0-75 covers

The ST630 is the perfect Chargrill for any food outlet requiring a professional grill with a small footprint. Perfect for restaurants with up to 75 covers.

Description	Information
Gas	Normal use – 5.7kW Fast Heat Up for LPG and Natural Gas 7kW
External Dimensions	633mm (W) x 646mm (D) x 380mm (D) Depth is 530mm with rear up stand)
Cooking Grid size	530mm x 500mm (2650cm ²)
Potential cost saving over 5 years on gas	£5671



ST900 Range

0-150 covers

The ST900 is the most popular grill size we sell. Designed for restaurants with up to 150 covers and able to cook around 30 to 50 steaks at a time.

Description	Information
Gas	Normal use = 11.4kW Fast Heat Up for LPG and Natural Gas 14kW
External Dimensions	905mm (W) x 646mm (D) x 380mm (D) Depth is 530mm with rear up stand)
Cooking Grid size	800mm x 500mm (4000cm ²)
Potential cost saving over 5 years on gas	£9094



ST1300 Range

0-225 covers

The ST1300 is our large three burner unit, capable of serving up to 225 covers with its large 6½m² cooking surface, it will happily cope with 50 to 75 portions at any one time.

Description	Information
Gas	Normal use = 17.1kW Fast Heat Up for LPG and Natural Gas 21kW
External Dimensions	1304mm (W) x 705mm (D) x 380mm (D) Depth is 530mm with rear up stand)
Cooking Grid size	1200mm x 554mm (6648cm ²)
Estimated cost saving over five years on gas alone	£10,548



What our customers say

“The chargrilled element of our burgers, steaks and ribs is what we are famous for and the Synergy Grill helps us deliver this flavour whilst locking in the taste.”

- **Zaks Amercian Diner**



“Synergy Grills are the most fuel efficient & robust grills you can get. Easy to clean & operate but most importantly will give you the highest amount of heat you will need to cook anything on.” – **Tom Aikens, Toms Kitchen**



“What I like most is the cleanliness aspect. That for me is the biggest aspect of all.

The second aspect is ease of use. It’s very easy and less fussy. The other great thing is how quick it is because it’s really quick. We have done today 10 different things on it. You’re not wasting fuel. For me it ticks all the boxes.”

Cyrus Todiwala- Café Spice Namasté



“In the mornings it’s incredible. I come in, get Henry the Hoover out and give it a quick whip round. It takes me longer to get the hoover up and down the stairs than it does to clean the grill.”

Having used this I think it’s the nuts. I really, really, really do. There’s no reason for me to say this. It’s just really great.”

Chris Barrett- Galvin Hop



T: +44 (0) 1480 811 000

E: info@synergygrill.com

W: synergygrill.com