

Synergy Grill 100% Guaranteed to Save Energy

**So let your Energy Provider
Pay for you renting a Synergy Grill**

Synergy Grills Pay for Themselves

- Energy efficient. **Patented burner** system uses up to 59% less gas than other commercial grills
- Efficient design. High heat utilises natural food oils as secondary fuel, turning fat into energy
- No thermocouples to be replaced
- All service and parts included in rental contract



Active Food Systems Limited trading as Synergy Grill

Registered office and trading address:

7 - 10 Greenewable Business Park, Station Lane, Offord Cluny, Cambridgeshire PE19 5ZA

+44 (0)1480 811 000 www.synergygrill.com

Registered in England. Company No. 03899270 VAT No. 983159485

Incredible Tasting Food



- **Atomises fats** and oils for continuous basting, keeping food moist
- **Less shrinkage.** Up to 50% less shrinkage maximising your yield
- **Even cooking.** Vortex air technology ensures consistent cooking throughout
- **Improved customer feedback.** Deliver better tasting dishes for happier customers

Fast and Easy to Clean

- **Eliminates the need** for a fat tray, making cleaning quick and easy
- **Simple cleaning.** Just vacuum or brush out the dust once the grill is cold
- **Reduced maintenance.** Fewer dust and extraction baffle cleans required
- **Hassle-free operation.** Gas grills feature an electronic ignitor system eliminating the need for replacing thermocouples



Vacuum around the ceramic base, burners and ignitors



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Multi-Functional



- **Synergy provides** a diverse range of grills and griddles to accommodate your chef and kitchen
- **Accessories not only save space** and money but also allow for grill to be converted into a griddle, rotisserie or oven
- **Enhancing functionality.** Divider plates enable simultaneous cooking of meat, fish and vegetables, reducing the risk of cross-flavouring

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Synergy Grill Technology Sustainability

Improving our sustainability is a priority to us. We have already implemented and remain committed to making substantial improvements across all aspects of our business.

We are proud to be leading the way in promoting environmental responsibility within the foodservice industry, and as part of our sustainability journey our technology uniquely tackles the major environmental impacts of a grill or griddle and delivers immediate sustainability improvements to any commercial kitchen.

CLEANER WATER SYSTEM

No chemicals poured down drains

NO FAT DOWN DRAINS

LESS WASTED HEAT

Cooler kitchen
Lower power demand on refrigeration and cooling equipment

A CLEANER ENVIRONMENT

No grease splatter
No greasy vapour
No harsh cleaning chemicals

FOOD WASTE REDUCTION

Less shrinkage
Fewer returns
Less waste

INCREASED YIELD

55% less moisture reduction increases product yield and succulence

ENERGY CONSUMPTION REDUCTION

Lower CO₂

*Based on a 900 wide gas chargrill



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