

The Product Range

CGO600

Description	Information
Gas	Natural or propane = 5.7kW 2.2mm jet LPG = 6.3kW 1.5mm jet
External Dimensions	644mm (W) x 646mm (D) x 690mm (H) (1005mm with lid open)
Cooking Grid Size	530mm x 554mm (2936cm ²)
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

CGO900D & CGO900DUAL

Description	Information
Gas	Natural or propane = 11.4kW 2.2mm jet LPG = 12.6kW 1.5mm jet
External Dimensions	905mm (W) x 705mm (D) x 690mm (H) (1005mm with lid open)
Cooking Grid Size	800mm x 554mm (4432cm ²)
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



The Product Range



CGO600E

Description	Information
Power Supply	32 amp single phase
Electric Power Cord	2m power cord at the rear of the unit
Energy Consumption	6.5kW
Element	1 cell containing 8 elements with SMART control
External Dimensions (WxDxH)	605 x 835 x 690mm (with garnish rail) (1005mm when lid open)
Area of Cooking Grid	530 x 554mm (2936cm ²)

CGO900DE & CGO900DUALE

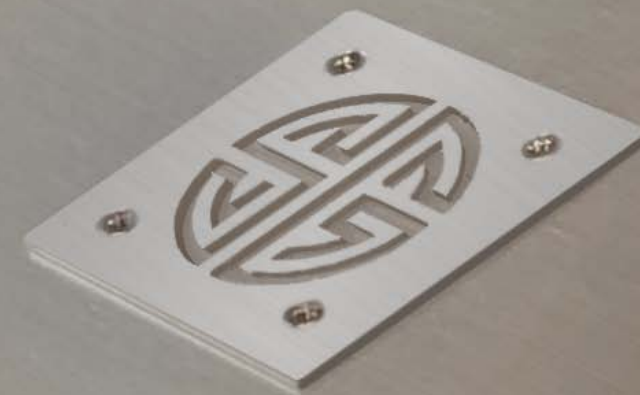
Description	Information
Power Supply	16 amp three phase
Electric Power Cord	2m power cord at the rear of the unit
Energy Consumption	10kW
Element	2 cells containing 6 elements with SMART control
External Dimensions (WxDxH)	905 x 835 x 690mm (with garnish rail) (1005mm when lid open)
Area of Cooking Grid	800 x 554mm (4432cm ²)

	Chargrill Oven	Standard Chargrill
Medium Rare Sirloin	3-4 minutes	5-7 minutes
Medium Sirloin	4-5 minutes	7-9 minutes
Well Done Sirloin	5-6 minutes	9-11 minutes
Burger	6-7 minutes	11-12 minutes

Promoting Environmental Responsibility ✓

SYNERGY
grill technology

CHARGO
Chargrill Oven



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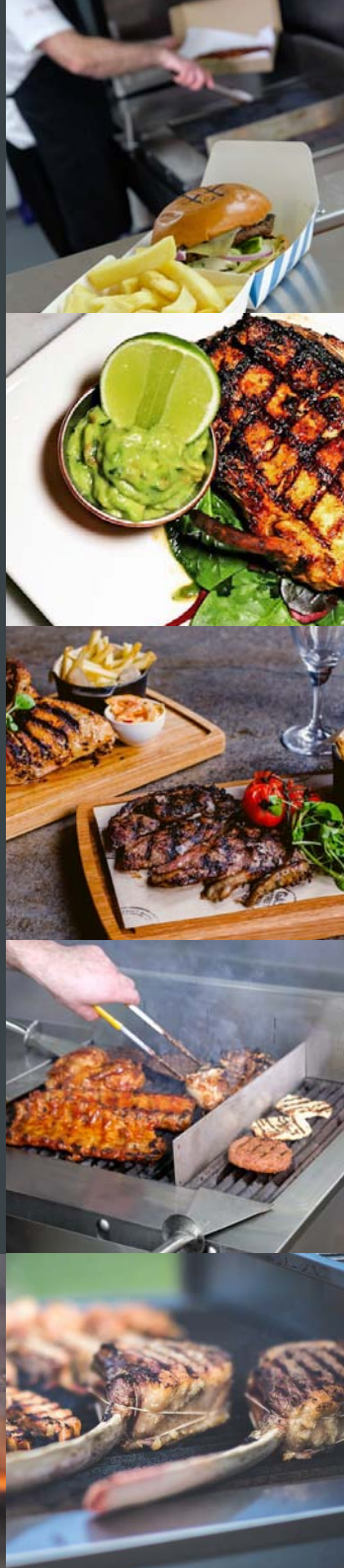
Why Synergy Grills are Like No Other...

- The Synergy Grill Chargrill Oven has the same pioneering, award-winning technology that all our Synergy Grills have. With high power and low energy consumption, the grills can prepare food faster and at less than half the energy costs
- With fat atomising technology, there's no fat tray to clean, so moisture vapours that are naturally released from the fat and oils during cooking are absorbed back into the food
- The Synergy Grill revolves around a patented gas or electric burner system which delivers focused and exceptionally high heat using a natural ceramic heat bed for our gas grills and a heavy steel bed for the electric grills. units.
- Significantly less CO₂ emissions than a conventional burner creating a cleaner environment for chefs to work in. The patented system can substantially reduce cross flavouring of food, so your vegetables, meat, chicken and fish taste exactly as they should
- Our cool-touch surfaces protect the chef by directing cool air around the grill
- The only gas chargrill Company to be endorsed by the Carbon Trust and winner of the 2019 footprint award for sustainable catering equipment and 2020 winner for energy efficiency.



ACCREDITED
SUPPLIER

FOOTPRINT 2019
awards WINNER



The new CharGo will take grilling to a level like no other...

- Indoor use - replacing chargrills and charcoal ovens
- Cuts gas consumption by a further 20-30% compared to a standard Synergy Grill (already 59% better than a standard chargrill)
- Operates as both an oven and a chargrill
- Increases the scope of your menu even further (pizza, bread, large pieces of meat, ribs, whole roast chickens) plus you can smoke foods
- Reduces the cooking times considerably! halving the cooking time in many cases
- Provides total control, temperature can be set and maintained to within 5°C
- Provides a safer working environment, simply close the lid



CHARGO
Chargrill Oven

