

the
**NATURAL
GRILL™**

Boma Table



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The Boma Experience

As the world starts to recover from this global pandemic, the need for social gathering will become more important than ever before. The Natural Grill® Boma Table will allow you to share evenings with your friends and family with a unique social experience.

The Natural Grill® Boma Table allows you to uniquely sit round a smart weatherproof table whilst you and your guests enjoy cooking food on the unique Natural grill. As the host, it means you are no longer banished to a corner of the garden alone to do the cooking.

The Natural Grill® Boma Table offers a real “Lifestyle Upgrade”. Whilst the Natural grill technology gives you and your guests restaurant quality food in your home, every day, simple one switch use, no grease or cleaning up, no worries about the timing when the food will be ready, incorporating a highly sociable ‘fondue style’ evening, plus a sustainable source of warmth as it converts to a fire pit when the evening cools.



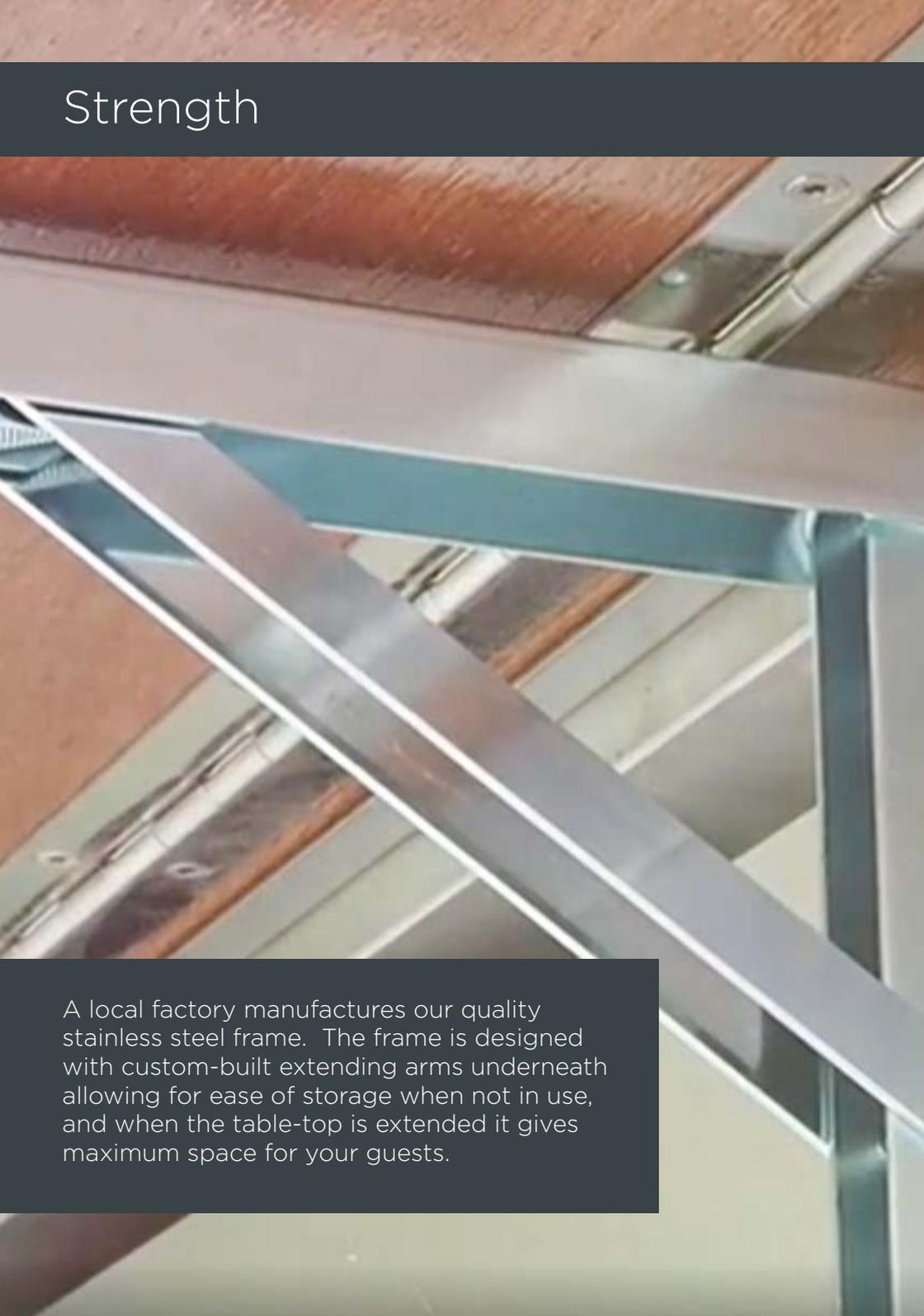
Craftmanship

The Boma table is built using the expertise from three British factories, each bringing their years of passion and craftsmanship to the table.

The wooden table is hand built using a high-quality, oak edged Marine grade wood. Perfect for coping with whatever the British weather throws at it.



Strength

A close-up photograph of a stainless steel table frame. The frame consists of several thick, polished metal bars. A prominent diagonal bar crosses from the bottom left towards the top right. Another bar runs horizontally across the top. A third bar runs vertically on the right side. The top of the table is made of a light-colored wood with a visible grain. The background shows a wall with horizontal wooden slats. The lighting is bright, highlighting the metallic sheen of the frame.

A local factory manufactures our quality stainless steel frame. The frame is designed with custom-built extending arms underneath allowing for ease of storage when not in use, and when the table-top is extended it gives maximum space for your guests.

Commercial Technology

The Natural Grill® Boma Table uses the latest Synergy Grill technology as used by professional commercial grillers across the UK. This gives you and your guests the same restaurant quality food as you would find in restaurants up and down the country.

Not only that, but this technology saves you money, time and the environment.

Using pioneering, award-winning technology, Synergy Grills have been revolutionising the catering industry for many years.

The Synergy Grill revolves around a patented gas burner system which delivers focused and exceptionally high heat using a natural ceramic heat bed. This high heat atomises fat so there's no fat tray for you to deal with at the end of the day.

The vapour naturally released from the fat and oils during cooking is absorbed back into the food, this combined with the sharp 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, meaning less visits to your gas supplier or carrying gas bottles around. The saving of gas results in less CO₂ residue than a conventional burner creating a cleaner environment. This patented system can substantially reduce cross flavouring of food, so your vegetables, meat, chicken and fish taste exactly as they should.

Synergy Grill is the only gas chargrill Company to be endorsed by the Carbon Trust and winner of the 2019 footprint award for sustainable catering equipment.

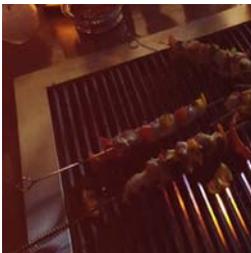
Flexibility

The folding side of the Boma table give you the flexibility to use the grill at half-moon size, giving you the option for one person to do the cooking and serving, or with both sides down it can be used as a BBQ.



After Dark

Once the sun goes down this is when the Boma table really comes into its own! After the cooking is all done, simply remove the grill bars and place the ceramic logs in the centre of the grill to provide not only warmth for your guests but a very unique talking point and feature.



Specs

Grill	OCS630DI
Product Height (mm)	330mm
Product Width (mm)	657mm with grill surround
Product Depth (mm)	619mm with grill surround
Product Weight (kg)	60kg
Construction Material	304 stainless steel, 430 stainless steel frame,
KWH	Usual use 5.7kW Fast heat up = 7kW for both LPG and natural gas
Heat Up Time (mins)	20-40 mins
Cooking Area (mm)	530 x 500mm
Fuel Type	Gas and electric
Gas Connection	3/4" Gas hose connection BSP
Electric Connection	230v / 50Hz < 1Kw via 13 amp socket
Electric Power Cord	1.5m with 3 pin plug comes from underneath unit
Warranty	2 year warranty on Synergy Grill when registered for the free extended warranty and 12 months on the wood
Delivery	3-4 weeks



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Promoting Environmental Responsibility ✓

