



SYNERGY[®]

grill technology

Outdoor Cook Station



T: +44 (0) 1480 811 000

E: info@synergygrill.com

W: synergygrill.com

Available for the Synergy 600 and 900 grill sizes

Chill and Grill - Synergy

The Synergy Grill offers the latest patented award-winning technology. With high power and low energy consumption you can prepare food faster and at less than half the energy costs. With fat atomising technology there's no fat tray to clean and best of all, it creates seriously succulent food.



Chill and Grill - Synergy



The technology revolves around a patented gas burner system which delivers exceptional hot temperatures using a natural ceramic heat bed. The high heat atomises the fat so there's no fat tray for chefs to clean and no need to worry about responsibly disposing of any fatty waste.

The water vapour that is naturally released from the fat and oils during cooking is absorbed back into the food giving you a greater yield, this combined with the sharp branding gives an incredibly juicy and intense grilled flavour.

Chill and Grill - Adande Refrigeration



The Adande drawer refrigeration is one of the best on the market.

The temperature stability the Adande offers enables food, chilled or frozen, to be kept at optimum freshness.



Chill and Grill - Adande Refrigeration

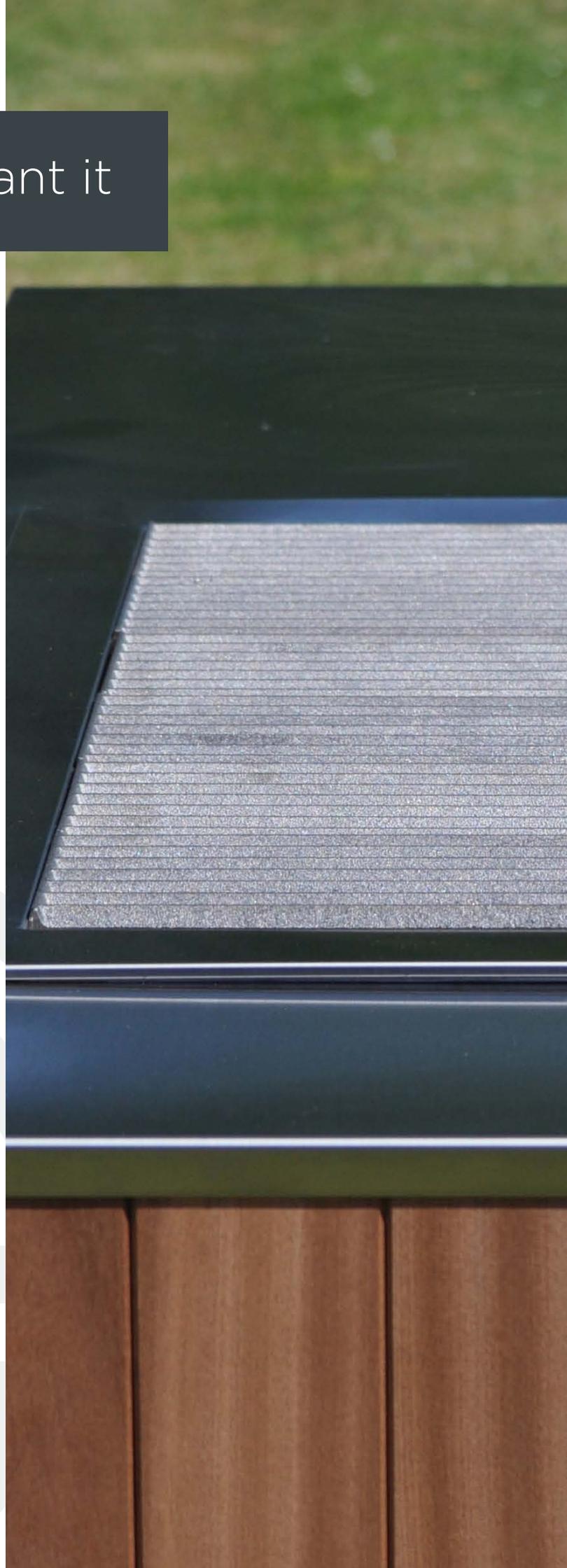
When the insulated drawer is open, you have a perfect view of all your products and ingredients, providing speedy service and faster kitchen production.

Unlike conventional refrigeration units, where the fans blow cold air around the cabinet dehydrating the food, with the Adande cold air gently settles onto and around the food in the insulated drawer. This 'low-velocity cooling' improves the Adande's already superior temperature stability and guarantees exceptional humidity control at all times.

Built the way you want it

The outdoor cook station is the ultimate self-contained unit and each one is custom built for every customer.

- Choose from the 600mm or 900mm wide grill
- Choose to have either an Adande refrigerator or ambient storage space.
- Choose your wood and finish.



Professional cooking



Built with lockable castors.

The end cupboard is large enough to hold two 13kg propane gas bottles.

The gas is controlled by a clever gas distribution valve which allows you to easily switch from one bottle to the other without having to change gas pipes . This ensures your gas won't run out during your busy service period.

Refrigeration Spec

Adande
Refrigeration HCS R2 V1

A⁺

ENERGIA · ЕНЕРГИЯ · ΕΝΕΡΓΕΙΑ
ENERGIJA · ENERGY · ENERGIE
ENERGI

239
kWh/annum

86 L

0 L

5
40°C-40%

2015/1094-IV

Climate Testing

Tested to **Climate Class 4**
(30°C & 55% relative humidity)
for temperature and energy
consumption and to
Climate Class 5
(40°C & 40% relative
humidity) for temperature

Storage Capacity

Gastronorm (GN) Pans
4 x 1/1GN
100 mm Deep
or equivalent (per drawer)

Maximum Weight
40 kg of Food (per drawer)

Volume
86 Litres (per drawer)



Full Spec



Grill	OCS600DI	OCS900DDI
Product Height (mm)	902 (with wheels) 831 (without wheels)	902 (with wheels) 831 (without wheels)
Product Width (mm)	1841	1841
Product Depth (mm)	793	793
Product Weight (kg)	375	400
Construction Material	304 stainless steel, 430 stainless steel frame, sample wood	304 stainless steel, 430 stainless steel frame, sample wood
KWH	Usual use 5.7kW Fast heat up = 7kW for both LPG and natural gas	Usual use 11.4kW Fast heat up = 14kW for both LPG and natural gas
Heat Up Time (mins)	20-40 mins	20-40 mins
Cooking Area (mm)	530 x 500mm	800 x 554 mm
Fuel Type	Gas and electric	Gas and electric
Gas Connection	3/4" Gas hose connection BSP	3/4" Gas hose connection BSP
Electric Connection	230v / 50Hz<1Kw via 13 amp socket	230v / 50Hz<1Kw via 13 amp socket
Electric Power Cord	1.5m with 3 pin plug comes from underneath unit	1.5m with 3 pin plug comes from underneath unit
Box Qty	1	1
Warranty	2 year warranty on Synergy Grill, Adande fridge and frame. 12 months on wood	2 year warranty on Synergy Grill, Adande fridge and frame. 12 months on wood
Delivery	3-4 weeks	3-4 weeks