

# Lincat



**SYNERGY™**  
grill technology



# What is a Synergy Grill?



Pioneering, award-winning technology. Synergy Grill is revolutionising the catering industry. Its high power yet low energy consumption enables 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 works at an incredibly hot temperature and a natural ceramic heat bed.

High heat atomises fat so there's no fat tray for chefs to clean and they don't need to worry about responsibly disposing of fatty waste.

The water vapour that's naturally released from the fat and oils during cooking is also absorbed back into the food. This, combined with sharp branding, gives an incredibly juicy and intense BBQ flavour.

By incorporating gas and air in addition to using heat-capturing ceramic technology, Synergy grills use 59%\* less gas. This results in less CO residue than a conventional burner, creating a cleaner environment for chefs to work in.

This patented system also prevents any cross-flavouring of meats or fish through smoke contamination. Synergy grills also route cool air around the grill to produce cool touch surfaces, making them less hot to cook over.

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

## 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 process, giving you more succulent food and up to 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.**

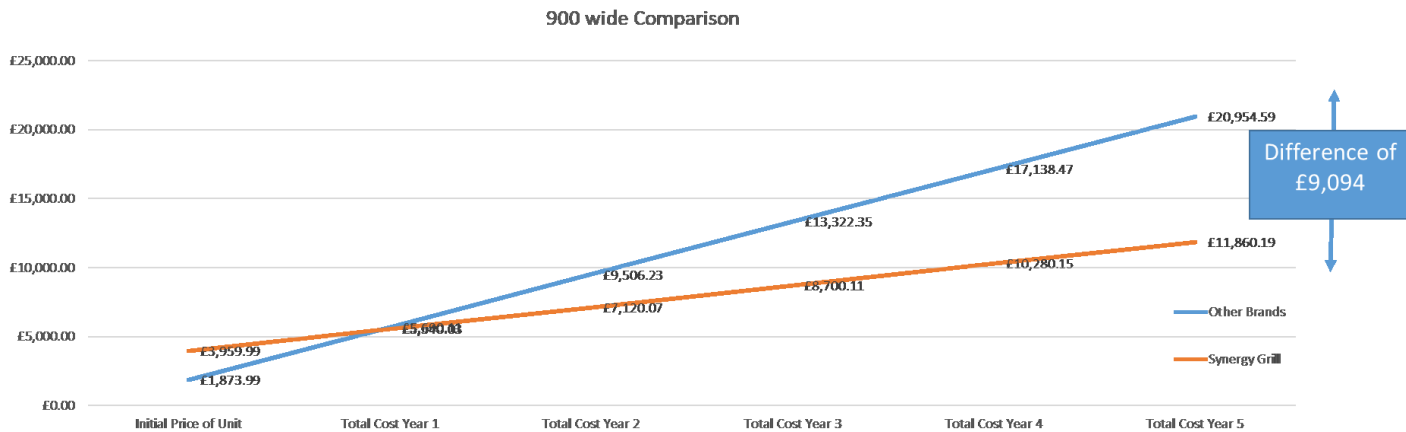
## Reason 3

It will pay for itself



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 to be endorsed by the Carbon Trust.



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 11 hours per day and 360 days per year.

Based upon a value average between the 2018 manufacturers website kW ratings of a Falcon G3925 & Blue seal G596 and the Synergy Grill 900.

A total cost saving in gas of £9,094 over a five year period.

If gas prices rise, then the savings become even greater.

## 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 have a chance of one of your team causing issues with fat blockages in the drains.

## Reason 6

Less strain on your ventilation

Vapourising grills require 22% to 25% less extraction flow than a standard Chargrill. (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. There is also new laws proposed for cities about the use of solid fuel equipment, **due to the air pollution they cause**, which may lead to many solid fuel equipment being banned in cities



Another major benefit is that it pushes less fat through the ventilation system, therefore you require less cleaning. Most 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 turning the dial to on.



## Reason 8

Safety is paramount



The Synergy Grill offers a constant restrained burn 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.