

 **SYNERGY**[®]
grill technology



 **STODDART**[®]

The Trilogy Range

With pioneering, award-winning technology, Synergy Grill is revolutionising the hospitality industry. Through high power and low energy consumption, Synergy Grills enable faster food preparation while significantly reducing energy costs when comparing to equivalent grills.

Winner of the 2019 footprint award for sustainable catering equipment, Synergy are the only gas grills that have gained accreditation from the Carbon Trust, a global organisation that is providing solutions for the world's climate crisis.



Gas Burner System

Synergy Grill uses a patented award winning gas burner system. The system utilises electronic ignition with flame protection probe, no thermocouple required.

Superior cooking

Synergy Grill is far kinder to food, fat is atomised, less moisture is lost during cooking allowing natural oils to be returned to the food without causing “black smoke” flavours that is often associated with standard grills.



Uses significantly less energy

Synergy's heat capturing technology further enhances high heat to focus directly on the food, requiring less energy, while the combination of the natural ceramic heatbed and Vortex air technology, ensures exceptional heat distribution.

Reduces your carbon footprint

Synergy Grill significantly reduces CO² emissions with significantly less gas consumption.



Cleaner work environment

Synergy Grill creates less “potent” smoke, as it caramelises the food. Staff work in a cleaner, less polluted environment, whilst the extraction system works more efficiently and requires less cleaning due to the reduced emissions passing through the ventilation system.

Fast and easy to clean

No fat tray required. Synergy Grill is quick and easy to clean, using a vacuum or brush to remove the remaining debris.



1 / SMART Control Technology

The entire Trilogy range feature SMART control technology. Allowing the grill to reach cooking temperatures faster, the rapid heat up function allows units to reach the perfect cooking temperature in just 30 minutes, after which point Synergy Grill will automatically adjust to the desired set temperature.

Each burner features independent temperature regulation via the SMART digital controller and tactile buttons with 10 power settings.

2 / Slow Cook Shelf - *Supplied Standard*

Synergy grills are supplied standard with slow cook shelf which is the perfect solution for resting and multi-functional cooking.

3 / Garnish Rail - *Supplied Standard*

Synergy grills are supplied standard with garnish rail featuring 1/9 sized GN pans making a convenient solution for garnishing.

4 / Griddle Plate - *Optional*

Transforms the Synergy Grill to be part griddle. Constructed from mild steel with stainless steel surround, the griddle plate offers exceptionally even heat distribution and transference.

5 / Divider Plate - *Optional*

Allows meat, fish and vegetables to be cooked at the same time avoiding the risk of cross contamination making the grill truly multi-functional.

6 / Resting Shelf - *Optional*

Designed to work with or without the slow cook shelf. Constructed from easy to clean stainless steel, each shelf is supplied separate for easy installation.

7 / Rotisserie - *Optional*

Specifically built for commercial use, the rotisserie add on is easy to install by simply removing the slow cooking shelf and inserting into provided holes (left to right or right to left).

8 / Stand - *Optional*

Durable stainless steel stand to suit all sizes. Flat packed, ready for easy assembly with undershelf for added storage.

24-Months, parts and labour warranty







ST0605

one cooking zone.

W x D x H: 605 x 836 x 580mm

Weight: 80kg

Gas Consumption: 27.97 MJ/h



ST1305

three cooking zones.

W x D x H: 1305 x 836 x 580mm

Weight: 155kg

Gas Consumption: 83.91 MJ/h



ST0905

two cooking zones.

W x D x H: 905 x 836 x 580mm

Weight: 125kg

Gas Consumption: 55.94 MJ/h



ST1700

four cooking zones.

W x D x H: 1700 x 836 x 580mm

Weight: 190kg

Gas Consumption: 111.88 MJ/h

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