

## SYNERGY ST900 PRODUCT SPECIFICATIONS

- Stainless steel construction
- Comes with Garnish Rail and Slow Cook Shelf as standard
- LPG or Natural Gas
- Two variable heat controls
- Two burners with two on/off switches
- Fat is atomised so no need for fat tray
- Easy clean
- Scraper and Bar Lifter Tools included
- Optional Accessories available: Griddle Plate, Resting shelf, S/S stand, mobile stand (See Accessories Sheet for details)



DESCRIPTION	INFORMATION
Power Supply	230v / 50Hz < 1 kW via 10 amp socket
Electrical Power Cord	1.5m with 3 pin plug at rear
Gas	Natural or Propane Gas (inc Butane) - convertible at site
Energy Consumption	Normal use = 41.04 MJ; Fast Heat Up for LPG and Natural Gas 50.4 MJ
Gas Connection	3/4" BSP
Burners	Two independent burners, with simple on/off switches and variable heat controls
External Dimensions	WxDxH: 900 x 646 x 380mm Height 530mm to top of shelf Depth 776mm including Garnish rail complete with 3 x 1/9 size (65mm) gastronorm pans
Area of Cooking Grid	800 x 500mm (4000cm <sup>2</sup> )

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