



SYNERGY[®]
grill technology

#LikeNoOther

Outdoor Cooking Options

PROFESSIONAL APPEARANCE
HIGH PERFORMANCE
OUTSTANDING TASTE PROFILE
LOW RUNNING COST



Increase food revenue

Monetise your outdoor space

Protect your team and customers



Brodericks







T: Ken Lynch 0838701926

E: klynch@broderickbros.ie

W: www.broderickbros.ie

Maximise your space, maximise customers

With restrictions being eased around the Covid-19 crisis, Synergy Grill enables you to generate business, cut overheads and drive profits.

-  Significantly improve your footfall by utilising outdoor space
-  Safeguard the team - Two metre distancing, indoors and out
-  Cook whole dishes on one unit
-  Provide your customers, restaurant quality food whether from the main or outdoor kitchen
-  Ensure you remain food safety compliant with refrigerated storage option
-  **Ability to generate over €20k additional bottom line profit**

Below is an example of how the different models could make you up to **€32k** additional profit this summer holiday.

	Burger	Hot Dog
Meat	€ 0.60	€ 0.48
Bun	€ 0.24	€ 0.24
Lettuce	€ 0.06	
Tomato	€ 0.05	
Sauce	€ 0.05	€ 0.05
Onion	€ 0.05	
Total Cost	€ 1.05	€ 0.82
Selling Price	€ 5.99	€ 4.75
Gross Profit	€ 4.95	€ 3.95



Brodericks
The Technology behind Good Food

Contact us for all your Commercial Kitchen needs.

Selecting your Synergy and potential earnings	Trilogy Grill 630 & Stand	Chargrill Oven 630 & Stand	Cook Station 900 Drop-In	Cook Station 1300 Drop-In	Cook Station 900 Drop-In + Built-in Fridge	Cook Station 1300 Drop-In + Built-in Fridge	
How many burgers per day are you likely to sell?	50	75	75	100	75	100	
How many hot dogs per day are you likely to sell?	50	75	100	150	100	150	
Additional revenue per	day	€ 445.00	€667.50	€766.25	€1,087.50	€766.25	€1,087.50
	week	€3,115.00	€4,672.50	€5,363.75	€7,612.50	€5,363.75	€7,612.50
	6-week school holiday	€18,690.00	€28,035.00	€32,182.50	€45,675.00	€32,182.50	€45,675.00
Estimated cost of gas over 6 week period	€570.00	€535.00	€1,175.00	€1,710.00	€1,175.00	€1,710.00	
Estimated buying price of grill unit	€5,600.00	€6,850.00	€9,999.00	€12,380.00	€13,355.00	€15,300.00	
Additional profit you will make over Summer	€12,520.00	€20,650.00	€21,008.50	€31,585.00	€17,652.50	€28,665.00	



The Synergy Grill range offers pioneering, patented award-winning technology.

High power and 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, labour costs are cut and best of all, it creates seriously succulent food with double the moisture and BBQ flavour.

Watch Synergy in action at synergygrill.com/customers

Accessories available

Griddle

Wok cooker

Rotisserie



Accessories available

Griddle

Roasters

Pizza Stones



The 3rd generation of Synergy open-cooking grills

- Variable temperature control
- Low setting is perfect for use with the griddle plate or cooking high-fat foods
- High setting for searing flash cooking
- Available with a range of accessories



The only chargrill oven on the market innovated by Synergy

- Up to a further 20 to 30% energy saving versus open grill. Only "fires" when it needs to
- Serve additional dishes you can't cook on a standard grill
- Half the cooking time reported by many



Outdoor Cook Station

#LikeNoOther

- The ultimate self-contained unit
- Built to suit your needs
- Choose a 630, 900 or 1300mm wide grill
- Choose a drop-in or free-standing grill
- Drop-in grill - choice of shelving or built-in refrigerator
- Free-standing grill - choice of a Chargrill Oven or Trilogy
- Choose your wood and finish



Extend your kitchen and profits



The Outdoor Cook Station is built with sturdy lockable castors making it easy to manoeuvre. The end cupboard is large enough to hold two 13kg propane gas bottles, and the gas is controlled by a clever gas distribution valve allowing you to switch from one bottle to the other without having to change any gas pipes. Alternatively, the supply can draw evenly from both bottles at the same time.

This system ensures you won't run out of gas during your busiest periods.

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Don't delay in contacting us to secure your order

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