

**INSTALLATION / OPERATION / MAINTENANCE  
MANUAL**  
(READ ALL INSTRUCTIONS BEFORE USE)

**Synergy Electric Grill**



**Models:**  
ST0605E / ST0905E

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## 1.1 Your New Synergy Product

Thank you for choosing this quality Synergy product.

All Synergy products are designed and manufactured to meet the needs of food service professionals. By caring for and maintaining this new Synergy product in accordance with these instructions, will provide many years of reliable service.

Stoddart is a wholly Australian owned company, which manufactures and/or distributes a comprehensive range of food service equipment for kitchens, food preparation and presentation. Stoddart products are manufactured and engineered to provide excellent results whilst offering value-for-money, ease-of-use and reliability.

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**Carefully read this instruction booklet, as it contains important advice for safe installation, operation and maintenance. Keep this booklet on hand in a safe place for future reference by other operators or users.**

### Disclaimer

The manufacturer/distributor cannot be held responsible or liable for any injuries or damages of any kind that occur to persons, units or others, due to abuse and misuse of this unit in regards to installation, removal, operation, servicing or maintenance, or lack of conformity with the instructions indicated in this documentation.

All units made by the manufacturer/distributor are delivered assembled, where possible, and ready to install. Any installation, removal, servicing, maintenance and access or removal of any parts, panels or safety barriers that is not permitted, does not comply in accordance to this documentation, or not performed by a **TRAINED AND AUTHORISED SPECIALIST** will result in the **IMMEDIATE LOSS OF THE WARRANTY.**

The manufacturer/distributor cannot be held responsible or liable for any unauthorised modifications or repairs. All modifications or repairs must be approved by the manufacturer/distributor in writing before initiating. All modifications or repairs performed to this unit must be performed at all times by a **TRAINED AND AUTHORISED SPECIALIST.**

**Stoddart design, manufacture & distribute Food Service Equipment (appliances) exclusively for the commercial market.  
This appliance is not designed nor intended for household or domestic use and must not be used for this purpose.**

This product is intended for commercial use, and in line with Australian electrical safety standards the following warnings are provided:

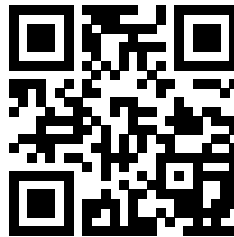
- This product is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the product by a person responsible for their safety. Children should be supervised to ensure that they do not play with the product
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard



## Warranty & Registration

### 1.2 Australia and New Zealand Warranty

All Stoddart manufactured and distributed products are covered by Stoddart's standard Australia and New Zealand Product Warranty. For product registration and to view the warranty period, full terms, conditions and exclusions your new product, follow the below Link/QR code.



[www.stoddart.com.au/warranty-information](http://www.stoddart.com.au/warranty-information)

### 1.3 General Precautions

When using any electrical unit, safety precautions must always be observed.



- All units **MUST** be installed according to the procedures stated in the installation section of this manual
- In the case of new personnel, training is to be provided before operating the equipment
- **DO NOT** use this unit for any other purpose than its intended use
- **DO NOT** store explosive substances such as aerosol cans with a flammable propellant in or near this unit
- Keep fingers out of “pinch point” areas
- Unit is not waterproof **DO NOT** use jet sprays, hoses or pour water over/on the exterior of the unit
- Only use this unit with voltage specified on the rating label
- **DO NOT** remove any cover panels that may be on the unit
- **DO NOT** use sharp objects to activate controls
- **DO NOT** stand on the unit
- If any fault is detected, refer to troubleshooting
- The manufacturer declines any liability for damages to persons and/or things due to an improper/wrong and/or unreasonable use of the machine
- Only specifically trained/qualified Technicians (Stoddart, one of our service agents, or a similarly qualified persons) should carry out any and all repairs, maintenance and services

#### 1.3.1 General Warnings

- DO NOT USE OR STORE FLAMMABLE MATERIALS IN OR NEAR THIS APPLIANCE
- DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION
- DO NOT MODIFY THIS APPLIANCE
- DO NOT PLACE ARTICLES ON OR AGAINST THIS APPLIANCE

The equipment complies with the essential requirements of the Low Voltage Directive 2006/95/EC and Electromagnetic Compatibility Directive 2004/108/EC

### 1.4 Setting Up Information

	<b>IMPORTANT</b>
	To be installed only by an authorised service person
	<b>WARNING</b>
	Improper installation, adjustments, alterations, service or maintenance can cause property damage, injury or death

#### 1.4.1 Handling

- Use suitable means to move the unit;
  - For smaller items use two people
  - For large items a fork lift, pallet trolley or similar (the forks should reach completely beneath the pallet)

#### 1.4.2 Unpacking

- Check the unit for damage before and after unpacking. If unit is damaged, contact the distributor and manufacturer
- Should any item have physical damage, report the details to the freight company and to the agent responsible for the dispatch within seven (7) days of receipt. No claims will be accepted or processed after this period
- Remove all protective plastic film, ties and packers before installing and operating
- Clean off any remaining residue from the interior/exterior of the unit using a clean cloth dampened with warm soapy water

#### 1.4.3 Disposal

- At the end of the appliance's working life, make sure it is scrapped & components recycled properly
- Current environmental protection laws in the state/country of use must be observed
- Power supply cable must be removed before disposal
- For further information on the recycling of this product, contact the local dealer/agent or the local body responsible for waste disposal

## 2.2 Technical Drawing

### 2.2.1 Gas - ST0605

#### Specifications:

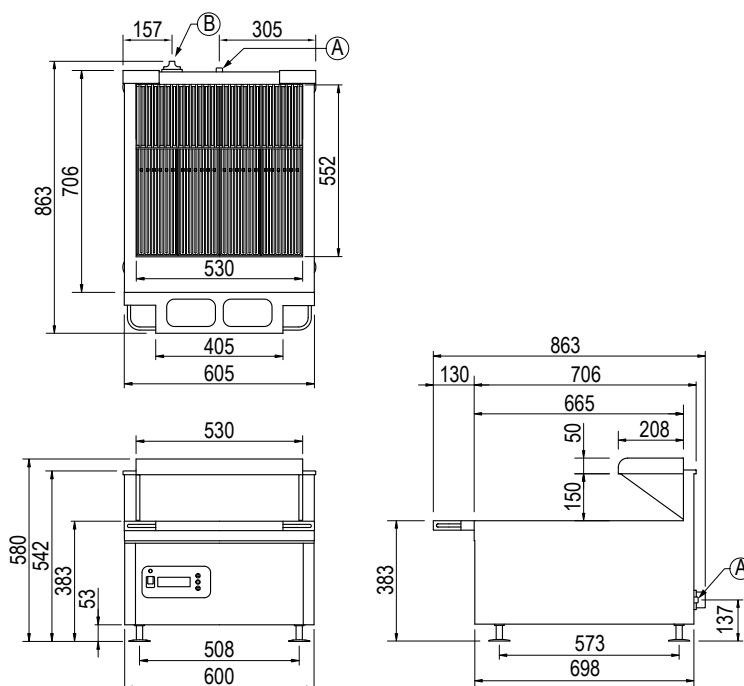
Model	ST0605E
W x D x H (mm)	605 x 863 x 580
Cooking Area W x D (mm)	530 x 552
Weight	130kg
Packed Dimensions (mm)	700 x 900 x 700
Packed Weight (mm)	155kg

Total Connected Load 6.7kW

Electrical Connection 3Ø + N + E  
415VAC / 50/60Hz

#### Legend:

- A Electrical Connection
- B Isolation Switch



### 2.2.2 Gas - ST0905

#### Specifications:

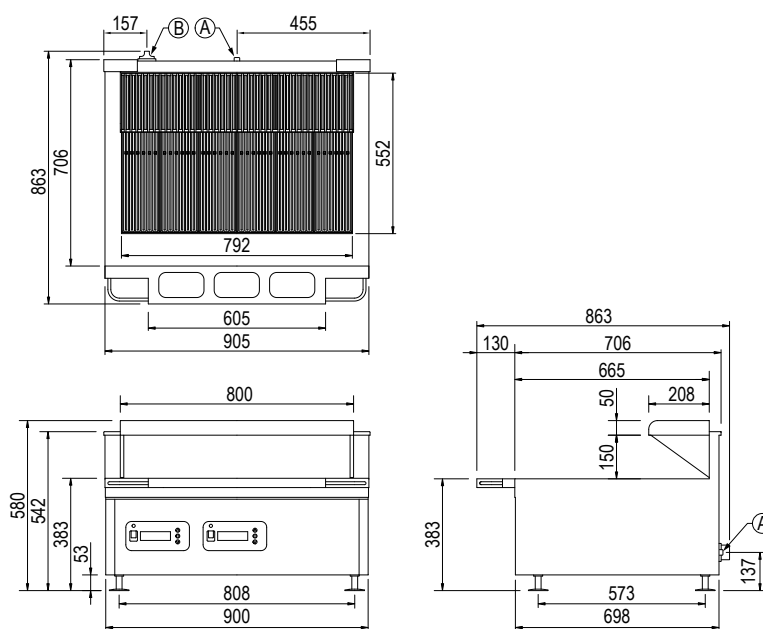
Model	ST0905E
W x D x H (mm)	905 x 863 x 580
Cooking Area W x D (mm)	792 x 552
Weight	150kg
Packed Dimensions (mm)	1000 x 900 x 700
Packed Weight (mm)	175kg

Total Connected Load 10kW


Electrical Connection 3Ø + N + E  
415VAC / 50/60Hz

#### Legend:

- A Electrical Connection
- B Isolation Switch



### 3.1 Positioning

	<b>WARNING</b>
	<b>Improper installation, adjustments, alterations, service or maintenance can cause property damage, injury or death.</b>

#### 3.1.1 General Information

- The unit must be installed under an extraction canopy that meets AS 1668.2.
- Have a smooth, level floor which can bear the weight of the unit at full load
- Have a room temperature above +4°C with a maximum humidity of 70%;
- Comply with the regulations in force in terms of safety in the workplace and the systems;
- Not contain potentially explosive materials or substances;
- Be dedicated to food preparation. In addition, a gas-fired appliance requires, by law, rooms with a surface area and ventilation that are suitable for the power of the unit and that have a means of externally evacuating flue gases
- Please consult national and local standards to ensure that your unit is positioned and ventilated in accordance with any existing requirements
- Do not allow cables or other items to rest/hang over the exhaust vents

#### 3.1.2 Spacing

- Choose an area that is well ventilated and provides access for future maintenance
- Place the unit on a level stable work surface capable of supporting its weight
- Unit must be installed on a non combustible floor
- Unit must be installed on a fire proof base
- Do not position the unit in: wet areas, near heat and/or steam sources, near flammable substances
- The appliances are not designed for built-in installation
- Must be installed on supplied feet with a minimum of 30mm clearance to the base of the unit for airflow
- **Spacing - Combustible Walls:**  
For installation next to combustible walls a minimum distance of 200mm from all sides is required
- **Spacing - Non-Combustible Walls:**  
For installation next to non-combustible walls a minimum distance of 200mm from the rear wall (to allow access to isolation switch) and 0mm from side walls

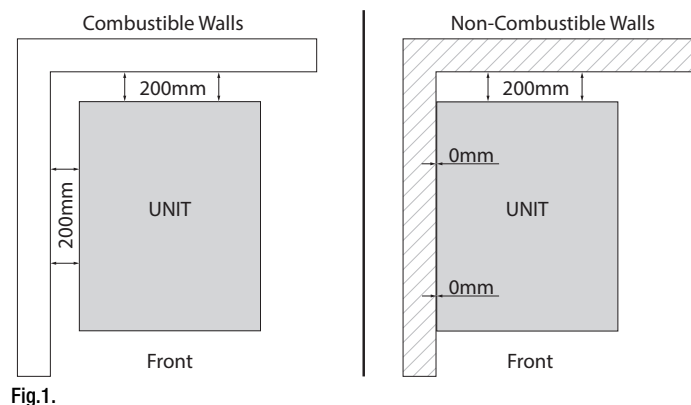


Fig.1.


- Please consult national and local standards to ensure that your unit is positioned in accordance with any existing requirement

#### 3.1.3 Ventilation/Extraction

In compliance with the installation regulations, the units must be used in premises suitable for the evacuation of combustion products. The unit must be installed under an extraction canopy that meets AS 1668.2-2012 and in accordance with all local council regulations.

**Note:** Combustible materials must not be used overhead/above the unit.

## 3.2 Electrical Connection

	<b>WARNING</b>
	<p>This unit must be installed in accordance with local electrical regulations/requirements.</p> <p>Some procedures in this manual require the power to the equipment to be turned off and isolated. Turn the power OFF at the power point and unplug the power supply lead by the plug body. If the power point is not readily accessible turn the equipment off at the isolation switch or the circuit breaker in the switchboard.</p> <p>Attach a yellow “CAUTION-DO NOT OPERATE” tag. This must be performed where relevant unless the procedures specify otherwise.</p> <p><b>FAILURE TO DO SO MAY RESULT IN ELECTRIC SHOCK.</b></p>

### 3.2.1 Wiring

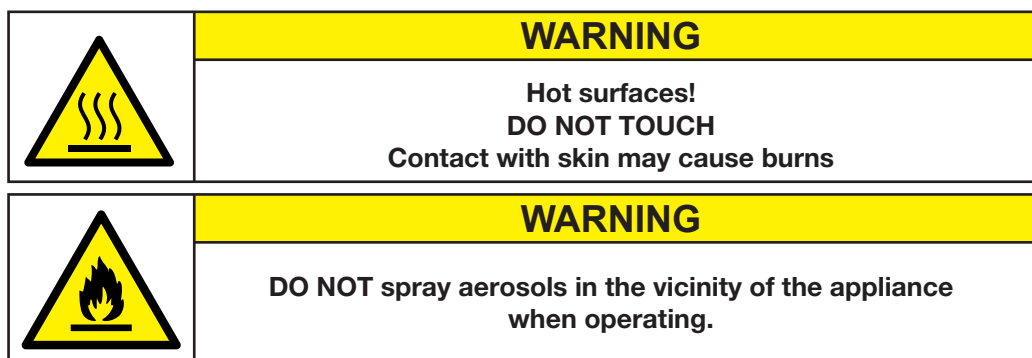
#### Electrical Connection:

- Lead provided for on-site connection, by a licensed electrician:
  - 3Ø + N + E

#### Notes:

- The power cable should be dry and/or isolated from moisture or water
- DO NOT pass the power cable near or allow it to come into contact with the rear of the appliance and/or flue of the cooker

### 4.1 Operation



#### 4.1.1 Digital Display Controller

Symbol	Description
	ON / OFF
	Power Indicator Light
	Selection Up
	Enter
	Selection Down

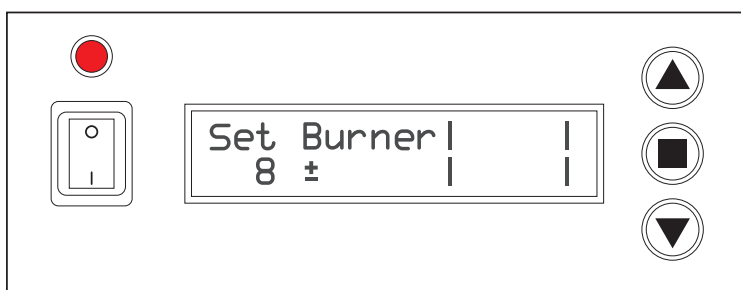


Fig.2.

#### 4.1.2 Operation

The Synergy Trilogy uses an automated ignition system via the ON/OFF Switches. Each ON/OFF Switch is assigned to a burner (Left to Right). Pressing the ON/OFF switch/switches to the ON position will initiate the start-up procedure (approximately 10 seconds). After the start-up the unit automatically goes into pre-heat (burners operate at maximum) for 30 minutes, always recommended when the grill is cold.

**Note:** After the pre-heat phase the digital controller setting will operate at the last setting used.

1. Turn the unit on by pressing the ON/OFF switch/switches to the ON position
2. Set the burner temperature, 1 minimum / 10 maximum by pressing the up or down arrows press enter to set.  
**Note:** If the temperature settings are adjusted during the “pre-heat” phase, the pre-heat will end
3. Turn the unit off by pressing the ON/OFF switch/switches to the OFF position  
**Note:** For units with multiple burners, each burner ON/OFF switch must be turned off

#### 4.1.3 First Time Operation - Seasoning

1. Remove the cast grill plates
2. Wash and clean cast grill plates with soapy water, do not soak (Cast grill plates must not be washed on the unit)
3. Wipe with a clean dry cloth, and allow the cast grill plates to air dry for 1 hour
4. Using a brush or paper towel apply a light coat of cooking oil (canola, sunflower, grape seed etc.) to the cast grill plates

### 5.1 Cleaning

#### 5.1.1 Cleaning Schedule

- Daily cleaning is required for the appliance, to help maintain and prolong the appliance efficiency
- The appliance should be cleaned at the end of each service period
- **DO NOT USE:** Wire brushes, steel wool/sponges, scrapers or other abrasive materials except where advised
- Wait for the appliance to cool down before cleaning. Must be under 50°C

#### 5.1.2 Materials Required

- Non Abrasive Cleaning pad
- Clean Sanitised Cloth
- Abrasive strip
- Warm soapy water
- Appropriate PPE (Personal Protective Equipment)
- Supplied Synergy “cast grill plate” scraper

#### 5.1.3 General Information





- Cleaning is recommended for health and safety purposes and to prolong the life of the unit
- **DO NOT** use abrasive pads or cleaners on the stainless steel or any other metal parts of the unit
- **DO NOT** use industrial chemical cleaners, flammable cleaners, caustic based cleaners or bleaches and bleaching agents, as many will damage the metals and plastics used on this unit
- **DO NOT** remove any screws and/or panels for cleaning (unless directed)
- This unit is **NOT** waterproof, **DO NOT** hose, **DO NOT** pour water directly onto the unit, **DO NOT** immerse in water

#### 5.1.4 Corrosion Protection

- Stainless steel exhibits good resistance to corrosion however, if not properly maintained stainless steel can rust and/or corrode
- Any sign of mild rust and/or corrosion should be thoroughly cleaned with warm soapy water and dried as soon as possible
- NEVER use abrasive pads or cleaners for cleaning
- All metal surfaces should be checked while cleaning for damage, scuffs or scrapes as these can lead to rust and further damage to the product
- Mild rust and/or corrosion can be treated with a commercial cleaning agent that contains citric/oxalic/nitric/phosphoric acid.  
**DO NOT** use cleaning agents with chlorines or other harsh chemicals as this can cause corrosion.  
After treatment, wash with warm (not hot) soapy water and dry thoroughly
- Thoroughly wipe the surfaces dry after cleaning. **DO NOT** let water pool on the unit. Check crevices and folds for pooling
- When using, ensure all liquids and moisture is cleaned up straight away.  
Food liquids such as juices from vegetables and fruits should not be left on any surfaces
- **DO NOT** leave items on the stainless steel such as cutting boards, rubber mats and bottles

#### 5.1.5 Surface Finish

- To protect the polished surface of the stainless steel, it should be dried using a clean dry soft cloth. A light oil can be applied to enhance the stainless steel surface, using a clean cloth apply the oil in the same direction as grained polished finish
- Some commercial stainless steel cleaners can leave residue or film on the metal; this may trap fine particles of food on the surface, thus deeming the surfaces not food safe

	<b>IMPORTANT</b> Threaded fasteners can loosen in service. Regular inspection and adjustment should be carried out as required		<b>WARNING</b> This unit is <b>NOT</b> waterproof, do <b>NOT</b> hose. <b>DO NOT</b> pour water directly onto the unit. <b>DO NOT</b> immerse in water
	<b>IMPORTANT</b> Some commercial stainless steel cleaners leave residue or film on the metal that may entrap fine particles of food, deeming the surface not <b>FOOD SAFE</b>		<b>WARNING</b> Wait until the unit has cooled to a safe temperature before undertaking any cleaning or maintenance. Contact with hot surfaces can cause burns and serious injury

	<table border="1"><tr><th data-bbox="483 246 1329 302">IMPORTANT</th></tr><tr><td data-bbox="483 302 1329 450">The heat bed <b>MUST NOT</b> be cleaned using water, liquids or any cleaning chemicals.</td></tr></table>	IMPORTANT	The heat bed <b>MUST NOT</b> be cleaned using water, liquids or any cleaning chemicals.
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### 5.1.6 Cleaning Procedure (Daily)

1. Isolate unit from the power supply and allow to cool
2. Using a brush or vacuum, remove any debris from the heat bed
3. Re-install the cast grill plates

Note: Heat bed will discolour with use.

If required:

1. Remove the cast grill plates
2. Wash and clean cast grill plates with soapy water (Cast grill plates **MUST NOT** be washed on the unit)
3. Dry the cast grill plates using a clean dry cloth and al

### 5.1.7 Cleaning Procedure - External Surfaces


1. Wearing Personal Protective Equipment (PPE), apply Stainless Cleaner with the Cleaner pad to the external surfaces
2. Scrub any baked on soil with the cleaner pad in the same direction as grained polish
3. Wipe clean using a cloth dampened with clean warm water until all Stainless Cleaner and soil has been removed
4. Using a clean sanitised cloth, thoroughly wipe the stainless steel and metal parts dry. Do **NOT** let water pool on the unit. Check crevices and folds

Note: Stainless steel shroud can be removed for cleaning.

### 5.1.8 Seasoning - Cast Grill Plates (as required)

1. Remove the cast grill plates
2. Wash and clean cast grill plates with soapy water, do not soak (Cast grill plates must not be washed on the unit)
3. Wipe with a clean dry cloth, and allow the cast grill plates to air dry for 1 hour
4. Using a brush or paper towel apply a light coat of cooking oil (canola, sunflower, grape seed etc.) to the cast grill plates

### 5.2 Maintenance

	<b>WARNING</b>
	<b>Maintenance tasks are only to be completed by authorised service people</b>

#### 5.2.1 Periodic Maintenance

All controls and mechanical parts of the appliance should be checked and adjusted periodically by a qualified service person. Contact the Stoddart service department to arrange a service

Maintenance / Inspections	Possible Causes	Frequency
Inspection of unit	Check for any damage, loose or missing components. Clean any soiled components	6 Months
Control Dials	Check Mechanical parts for any damage, loose or missing components	12 Months
Appliance Structure	Tighten any loose screws/bolts	12 Months
Electrical Connection	Check the power supply cable. Replace if there any visible signs of damage	12 Months

#### 5.2.2 Troubleshooting

- If any faults/issues occur with the unit, follow the below troubleshooting procedures
- If the troubleshooting procedures do not correct the problem, contact the Stoddart Service Department

Problem	Possible Causes	Possible Corrective Action
Unit not on	On/Off switches not switched on	Check on/off switches are in the on position
	Unit not connected to power supply	Check the unit is plugged in and outlet is turned on
	Isolation switch off	Check the isolation switch located at the back of the unit is switched on
	Faulty electrical system contacts	Contact the Stoddart service department

Blank lined area for notes or calculations.

## Australia

**Service / Spare Parts**

Tel: 1300 307 289

Email: [service@stoddart.com.au](mailto:service@stoddart.com.au)

Email: [spares@stoddart.com.au](mailto:spares@stoddart.com.au)



Service Request

**[www.stoddart.com.au](http://www.stoddart.com.au)**

Australian Business Number: 16009690251

**Sales**

Tel: 1300 79 1954

Email: [sales@stoddart.com.au](mailto:sales@stoddart.com.au)

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## New Zealand

**Service / Spare Parts**

Tel: 0800 935 714

Email: [service@stoddart.co.nz](mailto:service@stoddart.co.nz)

Email: [spares@stoddart.co.nz](mailto:spares@stoddart.co.nz)



Service Request

**[www.stoddart.co.nz](http://www.stoddart.co.nz)**

New Zealand Business Number: 6837694

**Sales**

Tel: 0800 79 1954

Email: [sales@stoddart.co.nz](mailto:sales@stoddart.co.nz)

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## International

**Service / Spare Parts**

Tel: +617 3440 7600

Email: [service@stoddart.com.au](mailto:service@stoddart.com.au)

Email: [spares@stoddart.com.au](mailto:spares@stoddart.com.au)



Service Request

**[www.stoddart.com.au](http://www.stoddart.com.au)**

**Sales**

Tel: +617 3440 7600

Email: [sales@stoddart.com.au](mailto:sales@stoddart.com.au)