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- Chef Paul Rifkin



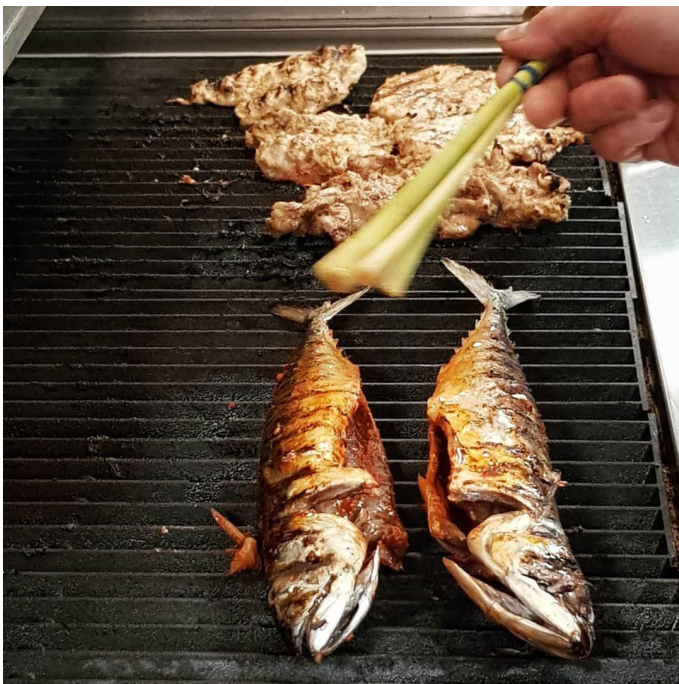
chefpaulrifkin



For more than 40 years, Chef Paul has been creating culinary art in some of the busiest commercial kitchens. He now consults with hospitality businesses all over Australia, which brings him across a huge variety of foodservice equipment and products. It takes something really special to impress someone like Chef Paul Rifkin.

When he discovered the groundbreaking Synergy Grill technology after having struggling with many options like char grills, here is what he had to say,

*“As chef at CHEPPAULRIFKIN CONSULTING and previously a 40 year a la carte chef, I understand the importance of equipment that can do the job. Most char grills have a large area of cold spots rendering the char grill bars area inefficient. This then requires a larger unit to cook the required number of items at once. The Synergy Grill with total heat coverage means that a smaller unit is required, this additional space is critical for other equipment in a tight cooking line. Not only is the space required less, but the char cooks faster, so a win win for the chef, smaller unit and greater output with less gas usage.”*



In the future  
your gas bills will be halved