



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Synergy ST0605 Trilogy Range Grill – Single Burner, 28MJ

Model / SKU: ST0605

KW COMMERCIAL KITCHEN

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DOCUMENT NOTICE

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st0605 a4 datasheet

SKU: ST0605

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Manufacturer documentation - (c) Synergy

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<https://www.kwcommercial.com.au/product/synergy-st0605-trilogy-range-single-burner-gas-grill>



Specifications:

Model	ST0605
W x D x H (mm)	605 x 836 x 580
Cooking Area W x D (mm)	530 x 552
Weight	80kg
Packed Dimensions (mm)	700 x 900 x 700
Packed Weight (mm)	110kg

Electrical Connection	1Ø + N + E 240VAC / 50Hz / 0.06kW
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	Natural	Universal LPG
Gas Connection	3/4" BSP	3/4" BSP
Minimum Normal Test Gas Pressure	1.3 kPa	2.75 kPa
Maximum Normal Test Gas Pressure	3.5 kPa	3.5 kPa
Nominal Test Point Pressure	1.0 kPa	2.50 kPa
Total Nominal Gas Consumption	27.97 MJ/h	27.97 MJ/h

Note: It is the responsibility of the installing gas plumber to ensure correct supply and connection sustaining appropriate pressure, when all installed gas appliances are operating at maximum.

Legend:

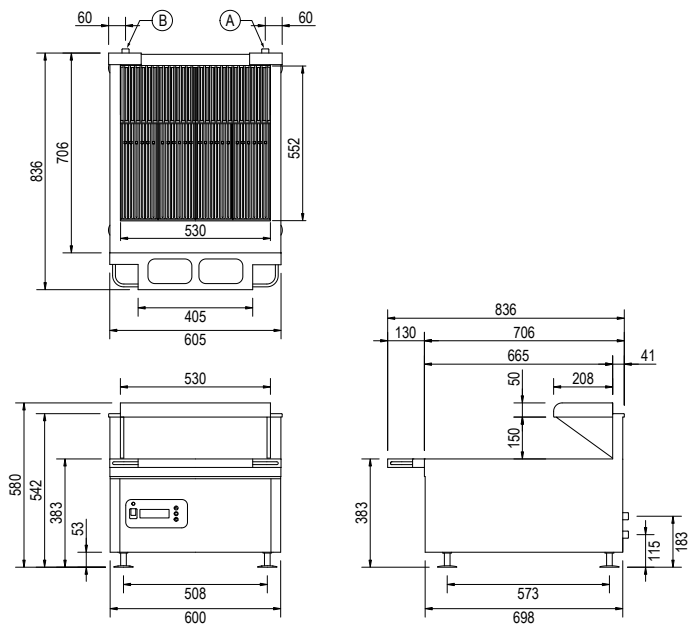
A	Gas Connection
B	Electrical Connection



Product Information:

- Patented award winning gas burner system
- Electronic Ignition with flame detection probe. No thermocouples
- Rapid heat up system – ready to use in 30 minutes
- Up to 59% gas savings when compared with equivalent model grills (33 MJ/h Burners)
- Vortex air technology combined with a natural ceramic heat bed delivers exceptional heat distribution
- Robust 304 grade stainless steel construction
- SMART Digital controller with 10 power settings, one cooking zone with independent temperature regulation
- Slow Cook shelf and Garnish Rail supplied standard
- Griddle plate, divider plate, resting shelf, rotisserie and stand sold separately
- **24-months parts and labour warranty**

General Drawing:



Due to continuous product research and development, the information contained herein is subject to change without notice.

Revision: A - 31/05/2022 - 04

www.stoddart.com.au
www.stoddart.co.nz

