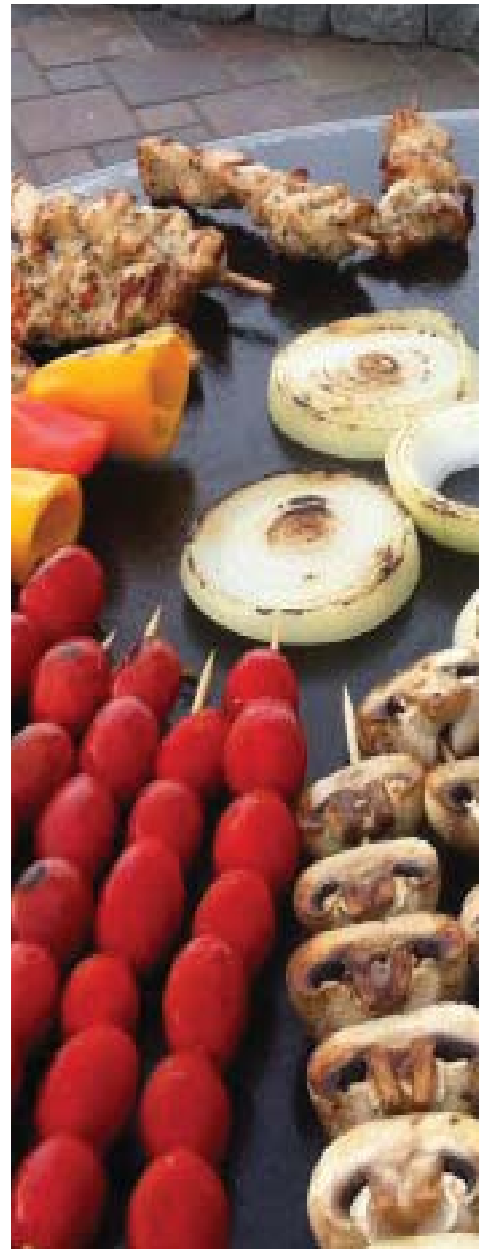


evo[®]

Circular Cooktops



Contact Information

Evo, Inc.

8140 SW Nimbus Ave.

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sales@evoamerica.com

Office: 503-626-1802

Toll Free: 866-686-1802

www.evoamerica.com

For Evo Installation Photos, Recipes and Product Information:



facebook.com/Evo.Cooks



youtube.com/user/evogrills



houzz.com/pro/evocooks/evo-inc



pinterest.com/evocooks

Quality Craftsmanship

**BUILT
TO
LAST!**



Made in USA



- Steel Cook Surface (3/16")
- Black Seasoned - Naturally Nonstick
- Durable and Easy to Clean
- Ceramic Coating Upgrade Available



- Temperature Range From 225°F to 550°F
- Powerful with Quick Temperature Recovery
- Heavy Gauge 304 Stainless Steel Throughout
- Stainless Steel Nuts, Bolts and Rivets



- Stainless Steel Gas Tube Burners
- Available in LP and NG
- Electronic Push Button Ignition

Unforgettable Gatherings

Evo creates a
social space
around
fresh-prepared
food.



Versatility

Evo allows you to create any cuisine through both **direct** techniques on the seasoned cook surface and **indirectly** with pots and pans.



Grill



Sauté



Roast



Bake



Sear



Steam



Smoke



Stir Fry



Toast

Endless Menu Possibilities



Make Breakfast, Lunch or Dinner

Steaks, Burgers, Grilled Sandwiches, Flatbread Pizza, Stir-Fry, Pancakes, Scrambled Eggs, Omelettes, Huévos Rancheros, Bananas Foster, Fajitas, Pita Bread, Grilled Caesar Salad, Chicken Satays, Pork Chops, Corn Cakes, Quesadillas, Fried Rice, Bratwurst, Crepes, Crab Cakes, Scallops, Shrimp, Fish Fillets, Seafood Paella, Yakisoba Noodles, Cedar Plank Salmon, Lamb Kabobs, Polish Sausage, Handmade Tortillas, Potato Pancakes, Injera, Crostini, Philly Cheese Steak, Ratatouille, Mixed Grill, Spatchcock Turkey, Tacos, Burritos, Bacon, Fried Potatoes.....

Appetizers & Dessert too!

Evo Models

Model / Description	Image	Type	BTUs		Heat Zones
			LP	NG	
Outdoor Models					
10-0055 Affinity 30G 30" Diameter Cook Surface 707 Sq. Inches		Built-in	37,638	36,267	2
10-0002 Professional Wheeled Cart 30" Diameter Cook Surface 707 Sq. Inches		Cart	48,000	48,000	2
10-0021 Professional Tabletop 30" Diameter Cook Surface 707 Sq. Inches		Table Top	48,000	48,000	2

Accessories

All Evo Grills Are Shipped With:

- 1 Cook Surface Cleaning Kit - Includes Handle, Cleaning Pad and Screen
- 2 Stainless Steel Spatulas
- 1 Stainless Steel Cook Surface Scraper
- 1 Stainless Steel Cleaner & Protectant
- 1 Evo Cookbook



Up Sell Accessories:



12-0117-AC
Circular Roasting Racks



12-0115-AC
Set of 3 Cooking Covers



Vinyl Cover

Warranty

LIFETIME LIMITED WARRANTY

CONSUMER WARRANTY TERMS

Evo, Incorporated warrants to the original residential consumer-purchaser that the Evo grill shall be free from rust-through on all metal surfaces and shall be free from defects in materials and workmanship under normal and reasonable use from the original date of purchase. Evo promises to replace, at its determination, any product or component that is defective and covered under this warranty for as long as you, the registered original consumer-purchaser, owns the grill. This is your sole and exclusive remedy. This warranty is for the benefit of the original consumer-purchaser and is non-transferable. This warranty is subject to the limitations, exclusions and other provisions listed below.

Limitations Involving Materials and Components:

Warranty does not apply to normal wear and tear, which are expected over the course of ownership. The materials and components listed below are covered according to the following schedule from the original date of purchase:

One Year – electrical and electronic components [including, but not limited to, electronic displays, overlay and membrane switches, temperature sensors (RTD and K-Value Thermal Couple), hot surface igniters, computers, transformers, heater elements, relays, igniters, ignition controllers, wiring, switches, encoders, outlets and plugs.

One Year – gas components [including, but not limited to, gas regulator, gas hoses, manifold assemblies.

One Year – accessories and repair parts.

The Warranty Registration Card (or online warranty registration form) must be completed and returned/submitted to Evo, Incorporated within 30 days from the date of purchase. The original purchase invoice or payment record must be retained and produced upon request if claims are made under this warranty. Warranties are void if the original serial numbers have been removed, altered, or cannot be readily determined.

THIS WARRANTY APPLIES ONLY TO PRODUCTS SOLD FOR USE WITHIN THE UNITED STATES OR CANADA.

WHAT IS NOT COVERED BY THIS WARRANTY

1. Conditions and damages resulting from any of the following:
 - a. Improper or inadequate installation, delivery, use, storage or maintenance.
 - b. Any repair not authorized in writing by Evo, Inc., any modifications, misapplications, or unreasonable use.
 - c. Improper setting of any control.
 - d. Harsh environmental conditions, including, but not limited to, continual seawater spray, high pressure water, and direct contact with corrosive chemicals and materials.
 - e. Excessive or inadequate electrical, or gas supply.
 - f. Accidents, natural disasters, acts of God.
 - g. Conditions covered by the purchaser's insurance.
 - h. Cleaning supplies and filters.
2. Products purchased or utilized for commercial use without the express authorization of Evo, Incorporated for such use.
3. Labor not pre-authorized by Evo, Incorporated, and labor not performed by an authorized Evo service agency or representative.
4. Pre-authorized warranty labor performed outside of normal business hours, and at overtime and premium rates.
5. The cost of service or a service call to:
 - a. Identify or correct damage during delivery or installation errors.
 - b. Instruct the user on the proper use of the product.
 - c. Transport the product or component for service to/from the manufacturer or service center.
6. The cost for any inconvenience, personal injury or property damage due to failure of the product, and cost of damage arising out of the transportation of the product which is covered under different terms with the carrier.
7. Natural variations in color and finishes that are inherent to the material and unavoidable (and therefore not defects).

ALL IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED IN DURATION TO THE EXPRESS WARRANTY PERIODS SPECIFIED ABOVE FOR THE PARTS DESCRIBED THEREIN. EVO, INC. MAKES NO OTHER WARRANTY AND WILL NOT BE LIABLE FOR ANY CONSEQUENTIAL OR INCIDENTAL DAMAGES.



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Model# 10-0055

Evo® Affinity 30G - Residential



SHORT FORM SPECIFICATIONS:

The Evo Affinity 30G has a 30" (762mm) diameter black seasoned steel cook surface heated underneath by inner and outer gas tube burners. Foods can be prepared directly on the cook top, and pots and pans may be used as in traditional stove top cooking (either separately or simultaneously). Surface temperatures range from 225°F to 550°F (121°C to 288°C) from the center to the outside edge. Operating on either Natural Gas or Propane LP Gas, the Affinity 30G Cooktop is an ideal solution for creating a social cooking space in your outdoor kitchen.

Optional Accessories



30G Trim Kit
Countertop Cutout
11-0123-ATK



Ceramic Coating Upgrade
For Easy Maintenance
11-0003-UG

Drop-In Gas Cooktop

OUTDOOR

Circular Flattop Grill Designed To Create A Social Cooking Space In Residential Outdoor Kitchens

- 30" (762mm) circular black seasoned steel cooking surface.
- Two temperature zones between inner and outer surface.
- Variable temperatures 225°F to 550°F (121°C to 288°C).
- With LP Propane gas 37,638 BTUs.
- With Natural Gas, 36,267 BTUs.
- Knobs separately control inner and outer burners.
- Electronic push button ignition.
- Natural Gas standard, and LP Propane gas option.

Designed For Custom Outdoor Kitchens

- Drop-in installation required.
- Install to steel, or combustibles with 3/8" min. clearance.
- Install to end base or right angle counter configurations.
- Circular cook surface and radius control panel opens design possibilities.

Easy Operation, Easy Maintenance, Easy Cleanup

- Cooking techniques: sauté, braise, flattop (plancha) grilling, deep fry, pan fry, roast, poach, steam, toast.
- Cook surface is extremely durable and easy to clean.
- Stainless steel burners are protected against spill overs.
- Stainless steel drip pan surrounds cook surface with forward spillover slots to dual spill collection trays.
- Spill collection trays are located in doors at each outward side of control panel.

Data

Model	Cook Surface	Dimensions		BTU Rate	Net Weight	Ship Weight
		H	W			
10-0055	30 Inches	11 3/8" 289mm	36 5/32" 918mm	NG 36,267 LP 37,638	163 lbs 73.9 kg	235 lbs 106.6 kg

Due to ongoing product improvement, specifications are subject to change without notice.

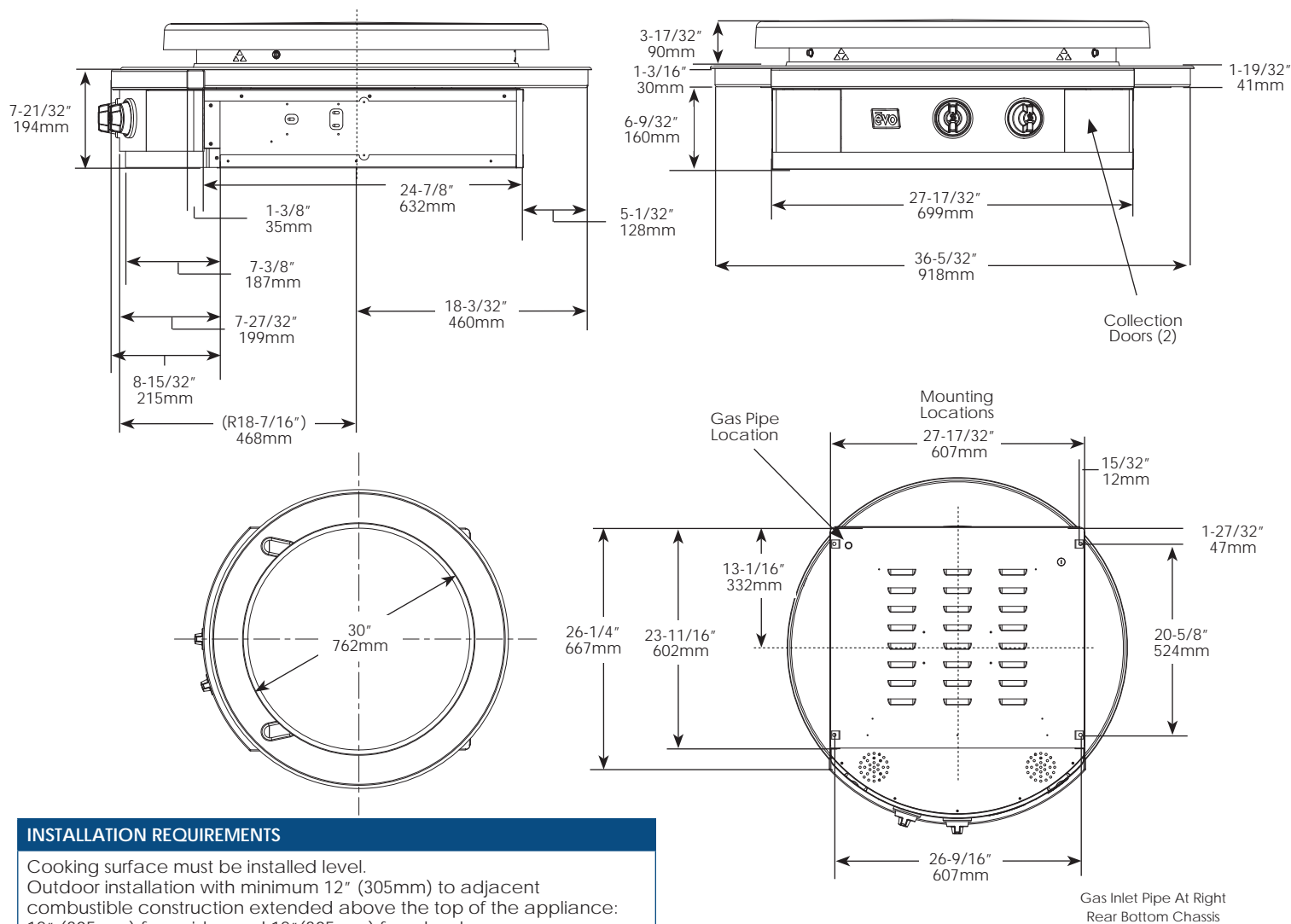


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Model# 10-0055

Evo® Affinity 30G - Residential



INSTALLATION REQUIREMENTS

Cooking surface must be installed level.
Outdoor installation with minimum 12" (305mm) to adjacent combustible construction extended above the top of the appliance: 12" (305mm) from sides and 12" (305mm) from back.

NATURAL GAS CONNECTION

OPERATING PRESSURE

No regulator, connect to an outlet pressure of 7" water column.

INLET / SUPPLY CONNECTION

1/2" FNPT. 12' Hose with 1/2" FNPT Quick Disconnect Supplied.

1/2" NPT to 3/8" Flare supplied.

BTUs: 36,267

CONNECTION LOCATION

Gas pipe right rear chassis.

LP PROPANE CONNECTION

OPERATING PRESSURE

Regulator is set for an outlet pressure of 11" water column.

INLET / SUPPLY CONNECTION

1/2" FNPT Inlet. 5' Hose & Regulator with QCC1 Supplied.

1/2" NPT to 3/8" Flare supplied.

BTUs: 37,638

CONNECTION LOCATION

Gas pipe right rear chassis.

DIMENSIONS

MAXIMUM (H X W)

11 3/8" x 36-5/32" (289mm x 918mm)

COOK SURFACE

30" diameter (762mm)

STANDARD FEATURES

- 30" circular black seasoned steel cook surface over dual independent manually controlled gas burners.
- 2 removable spill over trays contained in front doors.
- Electronic push button ignition.
- Stainless steel lid.
- Mounting brackets included.

WEIGHT

NET: 163 lb EST. (73.9 kg)

SHIP: 235 lb EST (106.6 kg)

CRATE DIMENSIONS: 42" x 42" x 24" (1066mm x 1066mm x 610mm)

ACCESSORIES INCLUDED

- Professional grill surface cleaning kit (3M brand) - Includes handle, cook surface cleaning pad and screen.
- 2 stainless steel spatulas, 1 stainless steel scraper, stainless steel cleaner and protectant.
- Owner's Manual, Use and Care Instructions & Evo Color Illustrated Cookbook.

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Evo® is protected under U.S. Patents 6,189,530 and 6,488,022, and U.S. Patents Pending



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Model# 10-0002

Evo® Professional Wheeled Cart - Residential



SHORT FORM SPECIFICATIONS:

The Evo Professional Wheeled Cart has a 30" (762mm) diameter black seasoned steel cook surface heated underneath by inner and outer gas tube burners. Surface temperatures range from 225°F to 550°F (121°C to 288°C) from the center to the outside edge. A stainless steel drip pan completely surrounds the underside of the cook surface catching all food debris. The Professional Wheeled Cart is the ideal grill for creating a social cooking space on your patio or deck. Available with either Natural Gas or LP Propane.

Gas Circular Flattop Grill

OUTDOOR

Circular Flattop Grill Designed To Create A Social Cooking Space At Home

- 30" (762mm) circular black seasoned steel cooking surface.
- Two circular temperature zones: inner and outer surface.
- Variable temperatures 225°F to 550°F (121°C to 288°C).
- With LP Propane gas 48,000 BTUs.
- With Natural Gas 48,000 BTUs.
- Knobs separately control inner and outer burners.
- Electronic push button ignition.
- LP Propane gas standard, and Natural Gas option.

Designed To Setup And Cook Outdoors

- Wheeled positioning on patios or decks.
- Rear handle allows push or pull placement.
- Stainless steel tank sleeve conceals gas tank.
- Quick release removable cook surface and drip pan.

Easy Operation, Easy Maintenance, Easy Cleanup

- Cooking techniques: sauté, braise, flattop (plancha) grilling, pan fry, roast, poach, steam, toast.
- Cooking surface is extremely durable and easy to clean.
- Stainless steel burners are protected against spill overs.
- Stainless steel drip pan surrounds cook surface with side mounted spill collection tray.

Data

Model	Cook Surface	Dimensions		BTU Rate	Net Weight	Ship Weight
		H	W			
10-0002	30 Inches	37" 940mm	40" 1016mm	NG 48,000 LP 48,000	166 lbs 75 kg	245 lbs 111 kg

Due to ongoing product improvement, specifications are subject to change without notice.

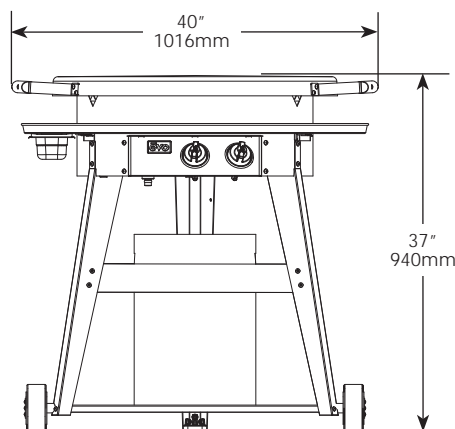
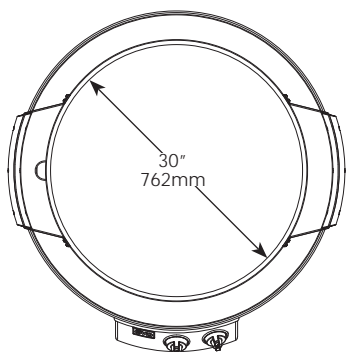


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Model# 10-0002

Evo® Professional Wheeled Cart - Residential



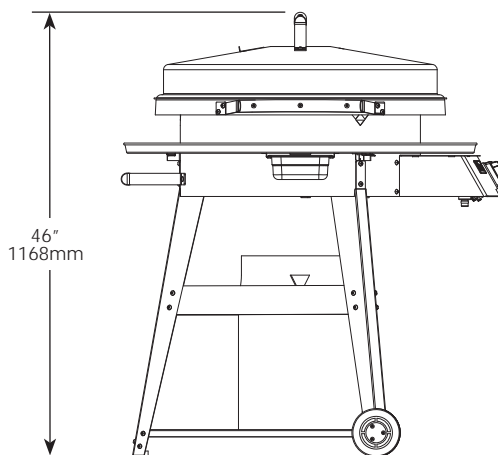
Optional Accessories



Vinyl Cover
For Protection
12-0102-ACB



Ceramic Coating Upgrade
For Easy Maintenance
11-0001-UG



INSTALLATION REQUIREMENTS

Cooking surface must be installed level.
Outdoor installation with minimum 12" (305mm) to adjacent combustible construction extended above the top of the appliance: 12" (305mm) from sides and 12" (305mm) from back.

NATURAL GAS CONNECTION

OPERATING PRESSURE

No regulator, connect to an outlet pressure of 7" water column.

INLET / SUPPLY CONNECTION

1/2" FNPT. 12' Hose with 1/2" FNPT Quick Disconnect Supplied.

1/2" NPT to 3/8" Flare supplied.

BTUs: 48,000

CONNECTION LOCATION

Under Front Control Panel.

LP PROPANE CONNECTION

OPERATING PRESSURE

Regulator is set for an outlet pressure of 11" water column.

INLET / SUPPLY CONNECTION

1/2" FNPT Inlet. 5' Hose & Regulator with QCC1 Supplied.

1/2" NPT to 3/8" Flare supplied.

BTUs: 48,000

CONNECTION LOCATION

Under Front Control Panel.

DIMENSIONS

MAXIMUM (H X W)

46" x 40" with hood (1168mm x 1016mm)

37" x 40" without hood (940mm x 1016mm)

COOK SURFACE

30" diameter (762mm)

WEIGHT

NET: 166 lb EST. (75 kg)

SHIP: 245 lb EST (111 kg)

CRATE DIMENSIONS: 48" x 48" x 52" (1219mm x 1219mm x 1321mm)

STANDARD FEATURES

- 30" circular black seasoned steel cook surface over dual independent manually controlled gas burners.
- Quick release removable cook surface and drip pan.
- Electronic push button ignition.
- Stainless steel lid.

ACCESSORIES INCLUDED

- Professional grill surface cleaning kit (3M brand) - Includes handle, cook surface cleaning pad and screen.
- 2 stainless steel spatulas, 1 stainless steel scraper, stainless steel cleaner and protectant.
- Owner's Manual, Use and Care Instructions & Evo Color Illustrated Cookbook.



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Model# 10-0021

Evo® Professional Tabletop - Residential

Gas Circular Flattop Grill

OUTDOOR

Circular Flattop Grill Designed To Create A Social Cooking Space At Home

- 30" (762mm) circular black seasoned steel cooking surface.
- Two circular temperature zones: inner and outer surface.
- Variable temperatures 225°F to 550°F (121°C to 288°C).
- With LP Propane gas 48,000 BTUs.
- With Natural Gas 48,000 BTUs.
- Knobs separately control inner and outer burners.
- Electronic push button ignition.
- LP Propane gas standard, and Natural Gas option.

Designed To Setup And Cook Outdoors

- Easy set-up on picnic or banquet table.
- Heat shield prevents heat from damaging table top.
- Stainless steel tank sleeve conceals gas tank.
- Quick release removable cook surface and drip pan.

Easy Operation, Easy Maintenance, Easy Cleanup

- Cooking techniques: sauté, braise, flattop (plancha) grilling, pan fry, roast, poach, steam, toast.
- Cooking surface is extremely durable and easy to clean.
- Stainless steel burners are protected against spill overs.
- Stainless steel drip pan surrounds cook surface with side mounted spill collection tray.

SHORT FORM SPECIFICATIONS:

The Evo Professional Tabletop has a 30" (762mm) diameter black seasoned steel cook surface heated underneath by inner and outer gas tube burners. Surface temperatures range from 225°F to 550°F (121°C to 288°C) from the center to the outside edge. A stainless steel drip pan completely surrounds the underside of the cook surface catching all food debris. The Professional Tabletop is the ideal grill for creating a social cooking space at home or on the road. Available with either Natural Gas or LP Propane.

Data

Model	Cook Surface	Dimensions		BTU Rate	Net Weight	Ship Weight
		H	W			
10-0021	30 Inches	14" 356mm	40" 1016mm	NG 48,000 LP 48,000	117 lbs 53 kg	181 lbs 82 kg

Due to ongoing product improvement, specifications are subject to change without notice.

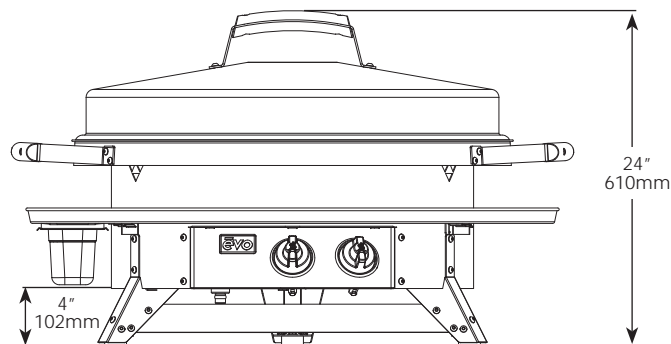
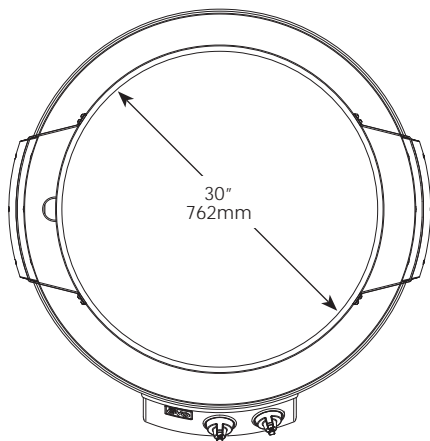


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Model# 10-0021

Evo® Professional Tabletop - Residential



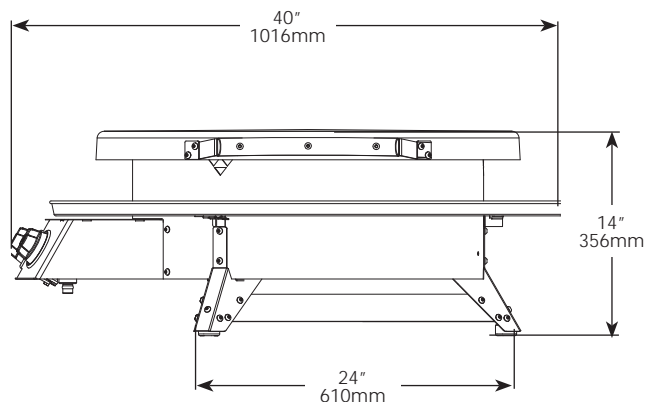
Optional Accessories



Vinyl Cover
For Protection
12-0103-AC



Ceramic Coating Upgrade
For Easy Maintenance
11-0001-UG



INSTALLATION REQUIREMENTS

Cooking surface must be installed level.
Outdoor installation with minimum 12" (305mm) to adjacent combustible construction extended above the top of the appliance: 12" (305mm) from sides and 12" (305mm) from back.

NATURAL GAS CONNECTION

OPERATING PRESSURE

No regulator, connect to an outlet pressure of 7" water column.

INLET / SUPPLY CONNECTION

1/2" FNPT. 12' Hose with 1/2" FNPT Quick Disconnect Supplied.

1/2" NPT to 3/8" Flare supplied.

BTUs: 48,000

CONNECTION LOCATION

Under Front Control Panel.

LP PROPANE CONNECTION

OPERATING PRESSURE

Regulator is set for an outlet pressure of 11" water column.

INLET / SUPPLY CONNECTION

1/2" FNPT Inlet. 5' Hose & Regulator with QCC1 Supplied.

1/2" NPT to 3/8" Flare supplied.

BTUs: 48,000

CONNECTION LOCATION

Under Front Control Panel.

DIMENSIONS

MAXIMUM (H X W)

24" x 40" with hood (610mm x 1016mm)

14" x 40" without hood (356mm x 1016mm)

COOK SURFACE

30" diameter (762mm)

WEIGHT

NET: 117 lb EST. (53 kg)

SHIP: 181 lb EST (82 kg)

CRATE DIMENSIONS: 40" x 40" x 34" (1016mm x 1016mm x 864mm)

STANDARD FEATURES

- 30" circular black seasoned steel cook surface over dual independent manually controlled gas burners.
- Quick release removable cook surface and drip pan.
- Electronic push button ignition.
- Stainless steel lid.

ACCESSORIES INCLUDED

- Professional grill surface cleaning kit (3M brand) - Includes handle, cook surface cleaning pad and screen.
- 2 stainless steel spatulas, 1 stainless steel scraper, stainless steel cleaner and protectant.
- Owner's Manual, Use and Care Instructions & Evo Color Illustrated Cookbook.