

Heighten The Entertainment Experience Of Your Dining Guest With Evo Presentation Cooking Appliances

Now, virtually anything you can prepare on a stove top you can cook on Evo. From the most delicate to the most demanding preparations, Evo's circular flattop cooking surface and fast temperature recovery lets you manage a range of versatile cooking techniques all from a single platform.

Evo has a full line of indoor and outdoor, gas and electric presentation cooking platforms, all designed to heighten the entertainment experience of your dining guest while elevating your culinary events to spectacular new levels. Evo - for the way you cook!



DIRECT COOKING TECHNIQUES: (1) Sear (2) Sauté (3) Grill (4) Toast (5) Stir-Fry



INDIRECT COOKING TECHNIQUES: (6) Boil (7) Braise (8) Poach (9) Steam (10) Fry

All units ship with utensils, cleaning supplies, and cookbook to help you get the most from your Evo:

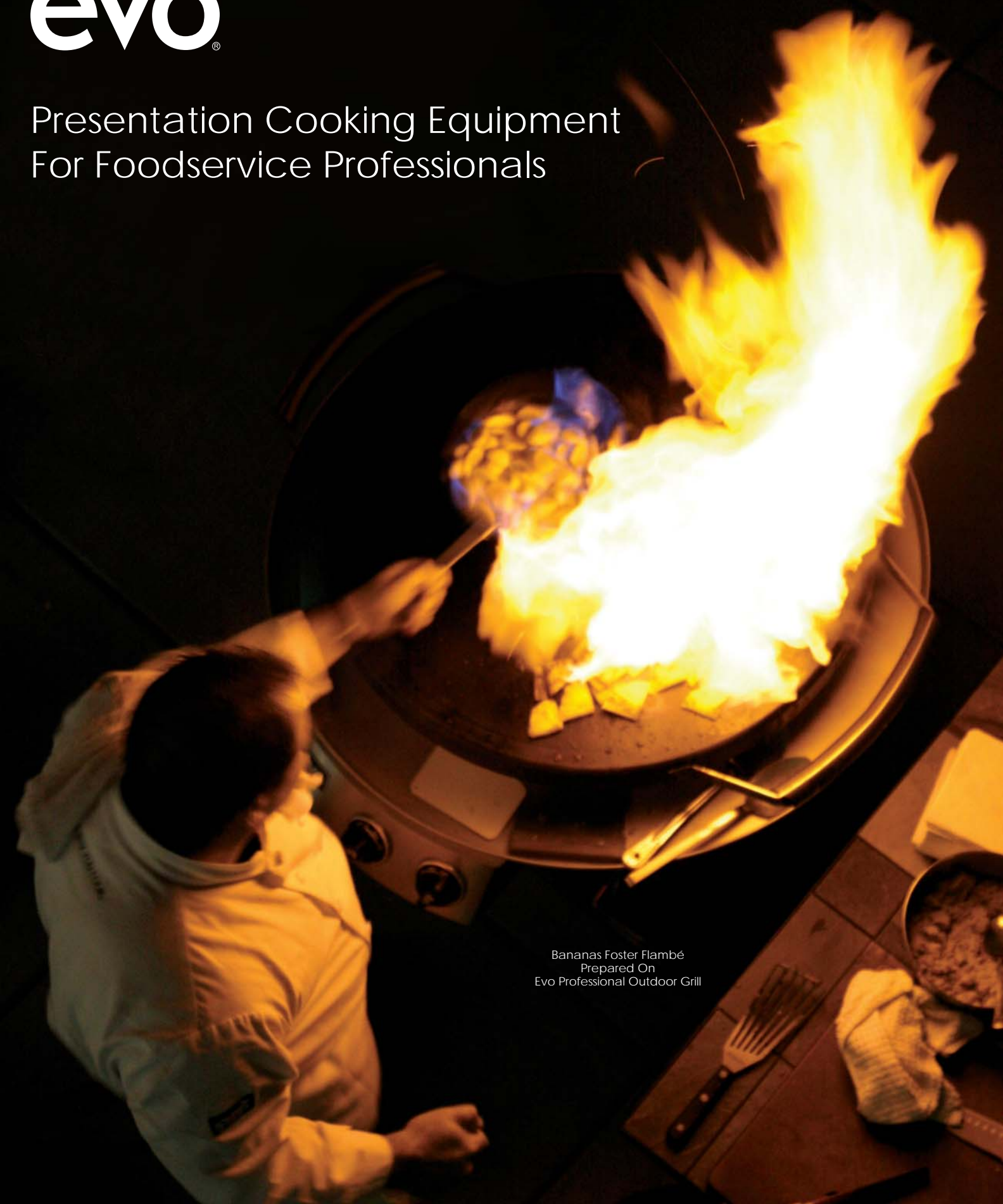


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Presentation Cooking Equipment For Foodservice Professionals



Bananas Foster Flambé
 Prepared On
 Evo Professional Outdoor Grill

Indoor Presentation Cooking Appliances

Outdoor Presentation Cooking Appliances



Affinity 30Ge Gas Refrigerated Service Table
Part# 10-0052-RST

- 30" diameter black seasoned steel cook surface
- Display table with refrigerated storage cabinet
- Refrigerated hotel pans accessible from table top
- Configurable pan storage: twelve 6th pans, nine 3rd pans
- Two refrigerated drawers with plastic bin liners
- 120V, Single-Phase, 8AMP Copeland Compressor
- Seismic feet or optional locking casters
- Digitally controlled cooking temperatures with LCD display
- Separate inner and outer burners with two heat zones
- Middle knob for inner zone, outer knob for outer zone
- Variable temperatures from 225°F to 675°F, 40,000 BTU
- Drip pan under cook surface with removable spill-over trays
- Direct and indirect cooking with edge-to-edge even heat
- Natural Gas, or LP Propane option
- Commercial 1-Year Limited Warranty



Affinity 25E Electric Presentation Cart
Part# 10-0065-ELCT

- 25" diameter black seasoned steel cook surface
- Portable stainless steel cart on locking swivel casters
- Removable side tables
- Latching front doors conceal storage for 6 full sheet pans
- Digitally controlled cooking temperatures with LCD display
- Separate inner and outer heaters with two heat zones
- Middle knob for inner zone, outer knob for outer zone
- Default WARM Mode: 150°F to 300°F
- Optional user selectable COOK Mode: 150°F to 525°F
- Drip pan under cook surface with removable spill-over trays
- Direct and indirect cooking with edge-to-edge even heat
- 208V, Single-Phase, 16 AMPS, 50-60Hz, 3900 Watts
- Commercial 1-Year Limited Warranty



Affinity 25E Electric Cook Top
Part# 10-0060-EL

- 25" diameter black seasoned steel cook surface
- Cook top version for custom built-in spec indoor kitchens
- Install with zero clearance to combustible counters
- Digitally controlled cooking temperatures with LCD display
- Separate inner and outer heaters with two heat zones
- Middle knob for inner zone, outer knob for outer zone
- Default WARM Mode: 150°F to 300°F
- Optional user selectable COOK Mode: 150°F to 525°F
- Drip pan under cook surface with removable spill-over trays
- Direct and indirect cooking with edge-to-edge even heat
- 208V, Single-Phase, 16 AMPS, 50-60Hz, 3900 Watts
- Commercial 1-Year Limited Warranty



Professional Gas Wheeled Cart
Part# 10-0081

All outdoor units include a stainless steel hood for baking, steaming and smoking



Professional Transport Case
Part# 11-0010-CC

- Transport and storage case for Professional Wheeled Cart
- Front loading hinged ramp door with dual latch closures
- Internal bracing supports grill, hood and cook surface
- Durable PVC coated plywood construction
- Reinforced corner posts, floor and top
- Pull handles on each four sides
- Rubber swivel casters
- Height 53", Width 40", Depth 42.5"

- 30" diameter black seasoned steel cook surface
- Wheeled cart for use on patios and decks
- Manually controlled cooking temperatures
- Electronic one touch ignition
- Separate inner and outer burners with two heat zones
- Middle knob for inner zone, outer knob for outer zone
- Variable temperatures from 225°F to 675°F, 48,000 BTU
- Rear handle for moving unit into position
- Removable leg brace provides access to LP tank
- Removable cook surface and drip pan for easy transport
- Drip pan under cook surface with removable spill-over tray
- Direct and indirect cooking with edge-to-edge even heat
- Includes stainless steel hood
- LP Propane, or Natural Gas option
- Commercial 2-Year Limited Warranty



Professional Gas Tabletop
Part# 10-0020

- 30" diameter black seasoned steel cook surface.
- Tabletop version designed for use on banquet tables
- Manually controlled cooking temperatures
- Separate inner and outer burners with two heat zones
- Middle knob for inner zone, outer knob for outer zone
- Variable temperatures from 225°F to 675°F, 48,000 BTU
- Removable cook surface and drip pan for easy transport
- Drip pan under cook surface with removable spill-over tray
- Direct and indirect cooking with edge-to-edge even heat
- Includes stainless steel hood
- LP Propane, or Natural Gas option
- Commercial 2-Year Limited Warranty



Affinity 30Ge Gas Display Service Table
Part# 10-0052-DST

- 30" diameter black seasoned steel cook surface
- Display table with two storage shelves
- Seismic feet or optional locking casters
- Digitally controlled cooking temperatures with LCD display
- Separate inner and outer burners with two heat zones
- Middle knob for inner zone, outer knob for outer zone
- Variable temperatures from 225°F to 675°F, 40,000 BTU
- Drip pan under cook surface with removable spill-over trays
- Direct and indirect cooking with edge-to-edge even heat
- Natural Gas, or LP Propane option
- Commercial 1-Year Limited Warranty



Affinity 30Ge Gas Cook Top
Part# 10-0050

- 30" diameter black seasoned steel cook surface
- Cook top version for custom built-in spec indoor kitchens
- Install with 3/8" min. clearance to combustible counters
- Digitally controlled cooking temperatures with LCD display
- Separate inner and outer burners with two heat zones
- Middle knob for inner zone, outer knob for outer zone
- Variable temperatures from 225°F to 675°F, 40,000 BTU
- Drip pan under cook surface with removable spill-over trays
- Direct and indirect cooking with edge-to-edge even heat
- Natural Gas, or LP Propane option
- Commercial 1-Year Limited Warranty



Affinity 30G Gas Display Service Table
Part# 10-0054-DST

- 30" diameter black seasoned steel cook surface
- Storage shelves under appliance
- Seismic feet or optional locking casters
- Manually controlled cooking temperatures
- Separate inner and outer burners with two heat zones
- Middle knob for inner zone, outer knob for outer zone
- Variable temperatures from 225°F to 675°F, 40,000 BTU
- Drip pan under cook surface with removable spill-over trays
- Direct and indirect cooking with edge-to-edge even heat
- Includes stainless steel hood
- Natural Gas, or LP Propane option
- Commercial 2-Year Limited Warranty



Affinity 30G Gas Cook Top
Part# 10-0054

- 30" diameter black seasoned steel cook surface
- Cook top version for custom spec outdoor kitchens
- Install with 3/8" min. clearance to combustible counters
- Manually controlled cooking temperatures
- Separate inner and outer burners with two heat zones
- Middle knob for inner zone, outer knob for outer zone
- Variable temperatures from 225°F to 675°F, 48,000 BTU
- Drip pan under cook surface with removable spill-over trays
- Direct and indirect cooking with edge-to-edge even heat
- Includes stainless steel hood
- Natural Gas, or LP Propane option
- Commercial 2-Year Limited Warranty