

DISPLAY COOKING EQUIPMENT



With thousands of installations worldwide - Evo is the leader in commercial presentation cooking equipment.



evo Event® VENTLESS GRIDDLE



- ✓ High-efficiency Electric Griddle
- ✓ Integrated with Ventilation System
- ✓ Equipped with Fire Suppression System



**OPENS UP NEW
POSSIBILITIES
IN COMMERCIAL
KITCHEN DESIGN!**



NO EXTERNAL VENTILATION REQUIRED

Designed for front-of-house cooking for restaurants, sports arenas, cafeterias, convention centers, resorts, grocery stores and foodservice operators without an overhead vent hood.



The EVent® 35E & 48E include a high-efficiency electric griddle integrated with a ventilation system that pulls air across the griddle surface through a series of filters including an electrostatic precipitator that removes smoke and grease particulates before exhausting clean air. Additionally, The EVent is equipped with the latest in technology and safety and includes a Buckeye Model BFR-5, Kitchen Mister Automatic Fire Suppression System for commercial cooking applications.



Model# 10-0135-EVT
INDOOR/OUTDOOR*
 ELECTRIC 40AMP
 24" x 35" Griddle



Model# 10-0148-EVT
INDOOR
 ELECTRIC 40AMP
 24" x 48" Griddle



Shown Customized with
 10-0150-EVT-FMS

Need high capacity throughput?

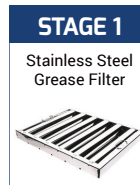
Model 10-0148-EVT-PLUS includes 6 combined heaters.

- Rectangular steel griddle surrounded with black granite counter top
- Resistive touch screen display controls cook temperature presets and filter condition monitoring
- Low noise, high efficiency CFM downdraft ventilation system with chef-side intake aperture and discharge duct
- Self-contained fire suppression system with nozzles in cross-pattern arrangement provide a continuous zone of protection

ITEM #	DESCRIPTION	COOK SURFACE	POWER	VARIABLE TEMP	CHASSIS DIMENSIONS	WEIGHT
10-0135-EVT	EVent 35E COOKING STATION with 4 combined Heaters	24" x 35" Griddle	208-220 V 40 Amp 1-Phase	100°F to 550°F	W: 65.5" D: 36.75" H: 36"	857 lbs
10-0148-EVT	EVent 48E COOKING STATION with 4 combined Heaters	24" x 48" Griddle	208-220 V 40 Amp 1-Phase	100°F to 550°F	W: 59.14" D: 39.5" H: 36"	857 lbs
10-0148-EVT-PLUS	EVent 48E PLUS COOKING STATION with 6 combined Heaters	24" x 48" Griddle	208 V 40 Amp 3-Phase	100°F to 425°F	W: 59.14" D: 39.5" H: 36"	857 lbs

The Evo EVent® has a four-stage filtration system:

- Stage 1 - An internal stainless steel grease filter captures airborne grease. This metal filter is washable.
- Stage 2 - An aluminum mesh filter captures airborne food particles. This metal filter is washable.
- Stage 3 - An electrostatic precipitator filter further extracts airborne grease, and smoke particles. This metal filter is washable.
- Stage 4 - The last filter is a disposable activated charcoal post-filter.



evo Affinity

PRESENTATION COOKTOPS



Model# 10-0062-EL
INDOOR
ELECTRIC 30AMP



AFFINITY 25E ELECTRIC COOKTOP

- Cooktop is a drop-in unit which requires installation to designed cabinet or counter
- 25" (635mm) circular black-seasoned steel cook surface
- Separate inner and outer knobs control two heat zones, electronically monitored heater and digital LED display
- Install with zero clearance
- Variable temperatures of 150°F to 525°F (66°C to 274°C)
- Electrical: 208-230V, 1-Phase, 60Hz, 30AMP





FRONT OF HOUSE



Model# 10-0070
INDOOR
GAS: NG or LP



AFFINITY 30Gp GAS COOKTOP

- Cooktop is a drop-in unit which requires installation to designed cabinet or counter
- 30" (762mm) circular black-seasoned steel cook surface
- 1/4" (6.35mm) thick conditioned steel cooking surface retains heat for more consistent temperatures
- Separate inner and outer knobs control two heat zones
- Electronic push button ignition and standing gas pilot light
- Install with 3/8" (0.95mm) min. clearance to combustibles
- Variable temperatures of 225°F to 550°F (107°C to 288°C)
- Gas: Natural Gas 36,267 BTUs or Propane 37,638 BTUs
- For indoor use



Model# 10-0054
OUTDOOR
GAS: NG or LP



AFFINITY 30G GAS COOKTOP

- Cooktop is a drop-in unit which requires installation to designed cabinet or counter
- 30" (762mm) circular black-seasoned steel cook surface
- 1/4" (6.35mm) thick conditioned steel cooking surface retains heat for more consistent temperatures
- Separate inner and outer knobs control two heat zones, manually controlled with electronic piezo ignition
- Variable temperatures of 225°F to 550°F (107°C to 288°C)
- Install with 3/8" (0.95mm) min. clearance to combustibles
- Gas: Natural Gas 36,267 BTUs or Propane 37,638 BTUs
- Includes stainless steel lid
- For outdoor use



Model# 10-0070-DCS
INDOOR
GAS: NG or LP



AFFINITY 30Gp DISPLAY COOKING STATION

- Affinity 30Gp outdoor gas cooktop installed in stainless steel display cabinet with open storage
- Gas inlet located right-rear bottom
- Locking casters or seismic feet
- 50" (1270mm) W x 39.75" (991mm) H x 36" (914mm)



Model# 10-0054-DCS
OUTDOOR
GAS: NG or LP



AFFINITY 30G DISPLAY COOKING STATION

- Affinity 30G outdoor gas cooktop installed in stainless steel display cabinet with open storage
- Gas inlet located right-rear bottom
- Locking casters or seismic feet
- 50" (1270mm) W x 39.75" (991mm) H x 36" (914mm)

evo Centric 20E

PORTABLE ELECTRIC COOKTOP



Model# 10-0030-EL
INDOOR
ELECTRIC 20AMP



CENTRIC 20E ELECTRIC COOKTOP

- 20" (508mm) circular black-seasoned steel cook surface
- Separate inner and outer keypad controls two heat zones, electronically monitored heater and digital LCD display
- Integrated drip pan surrounds cooking surface
- Designed for tabletop use or install with zero clearance to combustible construction
- Variable temperatures of 150°F to 525°F (66°C to 274°C)
- 120V - 230V, 1-Phase, 50-60Hz, 20AMP
- 20AMP Average Circuit Load at 120V = 15.2AMPS
- 29" (737mm) W x 7.75" (197mm) H x 29" (737mm) D
- Includes LLDPE polyethylene case for storage and transport

Fast "plug & cook set-up" to elevate the menu of any indoor event.



Action Stations

It's Showtime!



Let an action station highlight your talented chef's abilities to create a topnotch dish directly in front of your guests!

Operating on 120V, the Evo Centric 20E is an ideal solution display cooking in buffet lines and banquet rooms. Includes LLDPE polyethylene case for storage and transport.



Service Cart Available
10-0037-CSC



Storage & Transport Case
Included

evo Professional

OUTDOOR GAS GRILL



“I never have to worry about the quality of my product when my Chef’s are cooking on an Evo.”

Edward Connors, Executive Chef
Starwood Hotel and Resorts



Model# 10-0081
OUTDOOR
GAS: NG or LP



PROFESSIONAL WHEELED CART GAS GRILL

- 30"(762mm) circular black-seasoned steel cook surface
- Separate inner and outer knobs control two heat zones, manually controlled with electronic piezo ignition
- Variable temperatures of 225°F to 550°F (107°C to 288°C)
- Removable cook surface and drip pan for easy transport
- Wheeled model for use on patios and decks
- Gas: Natural Gas 48,000 BTUs or Propane 48,000 BTUs
- Includes stainless steel lid



Model# 10-0020
OUTDOOR
GAS: NG or LP



PROFESSIONAL TABLETOP GAS GRILL

- 30"(762mm) circular black-seasoned steel cook surface
- Separate inner and outer knobs control two heat zones, manually controlled with electronic piezo ignition
- Variable temperatures of 225°F to 550°F (107°C to 288°C)
- Removable cook surface and drip pan for easy transport
- Tabletop model for use on banquet tables
- Gas: Natural Gas 48,000 BTUs or Propane 48,000 BTUs
- Includes stainless steel lid



The “Workhorse”!

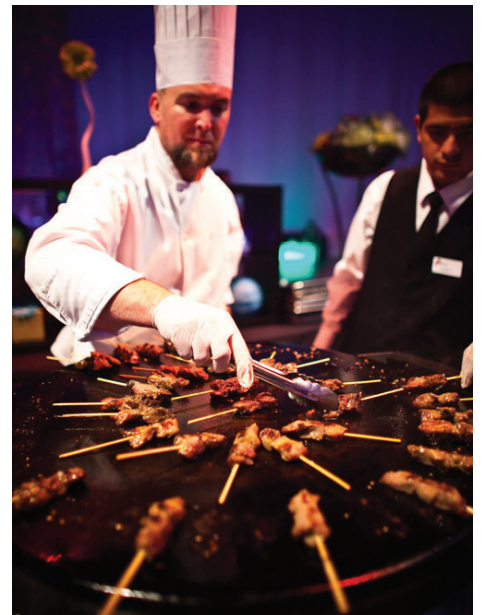
Fast Temperature Recovery

Designed for outdoor action cooking with ultimate versatility compared to an open flame grill. The flattop cook surface allows for endless menu possibilities. Portable for on premise events or on the road catering.

Action stations are the most interactive way to serve guests and bring an added level of excitement, entertainment and ACTION to a special event. When food is prepared in full view of the guest, the perception of quality ingredients and made-to-order freshness is greatly increased.



Equipped with an Evo action station, there's no end to the kind of hot menu items that can be prepared exhibition-style.





WHEN PERFORMANCE MATTERS



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