

Designed & Built in the USA



Evo Flattop Grills

Gather around Evo and celebrate the simple pleasure of sharing a meal with family and friends.







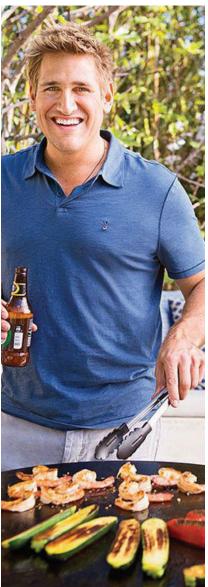
Unforgettable Gatherings

At Evo, bringing people together around food is our passion. It's also what inspired us to design and build the most versatile grill that lets people share the joy of cooking.

With its circular flattop cooking surface, Evo lets you prepare virtually any cuisine from any angle. By cooking foods directly on the cook surface, you can sear, sauté, grill, toast and stir-fry. Indirectly, you can use pots or pans to boil, braise, poach or steam.









Affinity 30G

The Evo Affinity 30G Cooktop is designed for built-in installation in large custom outdoor Kitchens.



Affinity 25G

The Evo Affinity 25G Cooktop is designed for built-in installation in small custom outdoor kitchens.



Professional Wheeled Cart

The Evo Professional Wheeled Cart is designed for outdoor entertaining on your backyard deck or patio.



Professional Tabletop

The Evo Professional Tabletop is designed for outdoor entertaining at home or on the road.





Circular black oil-seasoned cooking surface.



Two knobs on the control panel adjust the burners.



Dual independently-controlled burners produces edge-to-edge even heat ranging from 225°F to 550°F (107°C to 288°C).



A stainless lid is included that converts the flattop grill into an oven for baking, roasting, or smoking.

The exceptional performance of Evo's circular cooking surface is the result of a single, slightly-crowned piece of steel that's formed with a flanged edge to trap heat, then oil-seasoned multiple times to promote a natural non-stick cooking surface. These painstaking efforts result in a finished cooking surface that maintains the same integrity it was created with.



DUAL GAS BURNERS Independently-controlled burners provide two heat zones.



Stainless steel sauare insert for easy installation into counter (optional).



SPILLOVER TRAYS

Remove from doors at each right and left side of the control panel.

Affinity 30G

provides one-touch ignition to both burners



Lid lets you roast, steam, warm, or smoke foods

Cooking Surface solid plate black oil-seasoned steel that's 30 inches in diameter, 707 sa. inches total. Dual burners provide variable temperatures from 225°F to 550°F, with 37.638 BTUs for LP and 36,267 BTUs for NG

Flame Portals located iust below cook surface provide a convenient view of the burners

Inner and Outer **Burner Control Knobs** command variable temperatures across two circular heat zones for edae-to-edae even heat

Electronic Starter

The Affinity 30G installs to a counter surface leaving only the cooking surface, drip pan and control panel exposed. Minimum 3/8" clearance to combustible surfaces allows installation to wood, rock, concrete and tiled counter surfaces.

> For Product Specifications Visit evoamerica.com

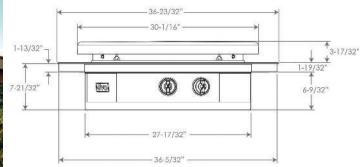


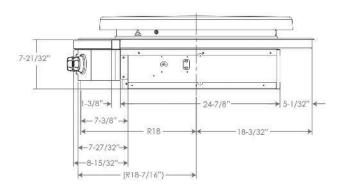


Design the ultimate outdoor kitchen with an Evo Affinity 30G drop-in cooktop.
Create the perfect outdoor entertaining space for your distinctive taste.









The Evo Affinity
30G Cooktop
was built to be
the centerpiece
of your outdoor
kitchen. With precise
temperature control
across dual gas
burners and a highly
capable cooking
surface, the Affinity
30G is the perfect
stage to entertain
large or small
parties.







DUAL GAS BURNERS Independently-controlled burners provide two heat zones.



Stainless steel square insert for easy installation into counter (optional).



SPILLOVER TRAYS Remove from doors at each right and left side of the control panel.

Affinity 25G

Drop-In Gas Cooktop for small custom outdoor kitchens Model# 10-0095

Adjustable Vent exhausts steam and vapors from under lid

surrounds cook surface to contain spillovers

Heavy Gauge 304 Stainless Steel Construction

Removable Spillover Trays concealed behind doors at right and left side of control panel: removable, dishwasher

Electronic Starter ignition to both burners

The Affinity 25G installs to a counter surface leaving only the cooking surface, drip pan and control panel exposed. Minimum 3/8" clearance to combustible surfaces allows installation to

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wood, rock, concrete and tiled counter surfaces.

Lid lets you roast, steam, warm, or smoke foods

Cooking Surface solid plate black oil-seasoned steel that's 25 inches in diameter, 491 sa. inches total. Dual burners provide variable temperatures from 225°F to 525°F, with 27.600 BTUs for LP and 31,600 BTUs for NG

Flame Portals located iust below cook surface provide a convenient view of the burners

Inner and Outer **Burner Control Knobs** command variable temperatures across two circular heat zones for edge-to-edge even heat



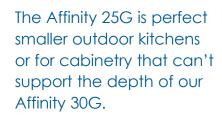
Stainless Steel Drip Pan

safe

provides one-touch



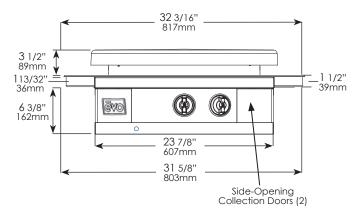


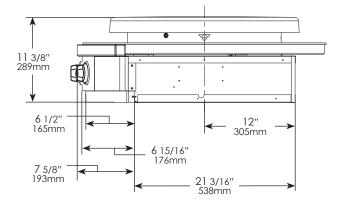




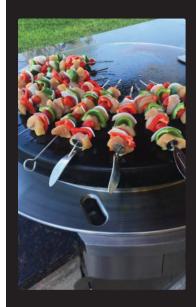














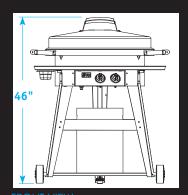
DUAL BURNERS Independently-controlled burners provide two heat

SPECIFICATIONS

zones.



SIDE VIEW



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Professional Wheeled Cart

Flattop Gas Grill

Adjustable Vent exhausts steam and vapors from under lid

Wide Grip Handles makes moving the cook surface easy

Stainless Steel Drip Pan surrounds cook surface to contain spillovers

Removable Spillover Tray makes clean-up easy; stainless steel, dishwasher safe

Heavy Gauge Stainless Steel Construction Throughout

Electronic Starter provides one-touch ignition to both burners

Propane Tank Shield made of stainless steel; conceals a standard 20lb. LP tank

Heavy-Duty Rubber Wheels easily navigate patios and decks Lid lets you roast, steam, warm, or smoke foods

Cooking Surface solid plate black oil-seasoned steel that's 30 inches in diameter, 707 sq. inches total. Dual burners provide variable temperatures from 225°F to 550°F, with 48,000 BTUs

Flame Portals located just above the control panel provide a convenient view of the burners

Inner and Outer
Burner Control Knobs
command variable
temperatures across two
circular heat zones for
edge-to-edge even heat

Stainless Steel Fasteners Throughout provide strength and lifetime rust-free quality

Removable Leg Brace provides access to LP tank for easy exchange (Propane models only)





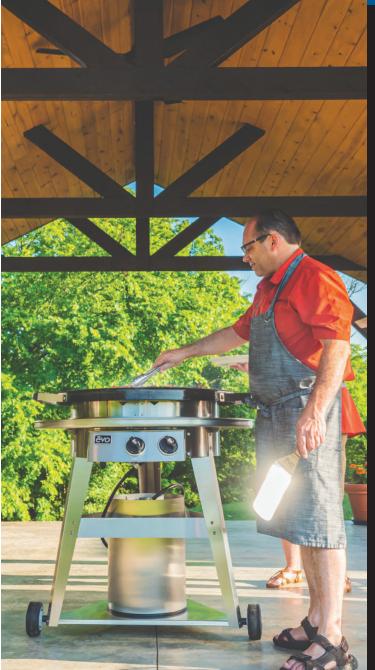


For your backyard patio or deck. Gather around with family and friends for conversation and a great meal. Round up your neighbors and take the party outside!











LID HOOKS ON DRIP PAN



SKIRT HANDLE TO ROLL CART



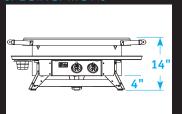
EASY ACCESS TO GAS TANK



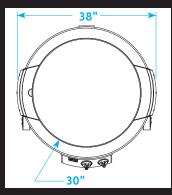
DUAL BURNERS

Independently-controlled burners provide two heat zones.

SPECIFICATIONS



FRONT VIEW



TOP VIEW

Professional Tabletop

Flattop Gas Grill

Adjustable Vent exhausts steam and vapors from under lid

Wide Grip Handles makes moving the cook surface easy

Stainless Steel Drip Pan surrounds cook surface to contain spillovers

Removable Spillover Tray makes clean-up easy; stainless steel, dishwasher safe

Heavy Gauge Stainless Steel Construction Throughout

Electronic Starter provides one-touch ignition to both burners

Rubber Feet to protect tabletop

Lid lets you roast, steam, warm, or smoke foods

Cooking Surface solid plate black oil-seasoned steel that's 30 inches in diameter, 707 sq. inches total. Dual burners provide variable temperatures from 225°F to 550°F, with 48,000 BTUs

Flame Portals located just above the control panel provide a convenient view of the burners

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Burner Control Knobs
command variable
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Stainless Steel Fasteners
Throughout provide
strength and lifetime
rust-free quality





For home or on the road.
Easy to setup on a picnic or banquet table. It's the perfect grill to take tailgating, camping, fishing, hunting or to a cookout!











LID HOOKS ON DRIP PAN



DRIP PAN FOR SPILLOVERS



IWO HEAT ZONES

By cooking foods directly on the cook surface, you can sear, sauté, grill, toast and stir-fry. Indirectly, you can use pots or pans to boil, braise, poach or steam. With a few accessories you can create even more amazing meals. Enjoy your outdoor living area more by cooking every meal outside—breakfast, lunch, dinner and even dessert, on your Evo grill.

evo

Flattop Versatility

GRILL

SEAR

Cook right on the flattop!



TOAST



SAUTE



You get a caramelized, deep-brown sear (= flavor) with the Evo grill. When the oil starts to shimmer and smoke, you're ready to add the meat!

STIR FRY



Cooking rapidly over sizzling heat while stirring briskly.



STEAM

Squeeze water on food then cover with a lid to steam. Add more liquid and repeat until done.



ROAST



Turn your Evo grill into an oven with a roasting pan, rack and lid. Spatchcock turkey is one of our favorite roasted dishes.

SMOKE



Place flavored wood chips or Evo "Smoke to Taste" canister on cooksurface, place food on a roasting rack and cover with a lid.



Place a rack underneath the food and cover with the Evo lid.



Endless Menu Possibilities











evoamerica.com



PRODUCTS
The information
you need on Evo
appliances.



RECIPES

Search recipes on our website for appetizers, or a main course.



SUPPORT

Visit us online, or call toll-free 866.626.1802 or direct 503.626.1802.



ACCESSORIES

Find where to purchase steamer lids, roasting racks, vinyl covers, cooking or cleaning supplies.



CONTACT

Call toll-free 866.626.1802, or direct 503.626.1802, or email at sales@evoamerica.com

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!

Indoor Models

Chef performance for your home kitchen

Evo cooktops are the ultimate social cooking appliance for any indoor kitchen. The unique style captures attention, while the highly functional design encourages participation, all to the delight of your onlooking audience.



Affinity 25E Model# 10-0061-EL

The Affinity 25E is an electric cooktop designed for indoor kitchens. It features a 25" diameter black seasoned cooking surface with an independently-controlled heater providing two circular heat zones. Temperatures are variable from 150°F to 525°F (66°C to 274°C).

Operating on 208V-230V, the Affinity 25E Cooktop is an ideal solution for creating a social cooking space in your indoor kitchen.



Affinity 30Gp Model# 10-0075

The Affinity 30Gp is a gas cooktop with standing pilot light designed for indoor kitchens. It features a 30" diameter black seasoned cooking surface with two independently-controlled gas burners and two circular heat zones. Temperatures are variable from 225°F to 525°F (121°C to 274°C). 37,638 BTUs for LP and 36,267 BTUs for NG.

The 30Gp is built to fit standard dimensions of residential kitchen countertops and islands. All controls are conveniently positioned up front on a curved control panel with an elevated cooking surface.



Designed for built-in installation in residential indoor kitchen islands and counters.









All Evo Grills Are Shipped With:

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

















