



Designed & Built in the USA



Evo Residential Outdoor Grills

Unforgettable Gatherings

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

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.

evo[®]



Affinity 30G

The Evo Affinity 30G Cooktop is designed for built-in installation in outdoor kitchen counters. Available in propane or natural gas.



Model# 10-0055

Professional Wheeled Cart

The Evo Professional Wheeled Cart grill is designed for outdoor entertaining on your backyard deck or patio. Available in propane or natural gas.



Model# 10-0002

Professional Tabletop

The Evo Professional Tabletop grill is designed for outdoor entertaining at home or on the road. Available in propane or natural gas.



Model# 10-0021



30" diameter black oil-seasoned cooking surface.



Two knobs on the control panel adjust the burners using a push-button electronic ignition system.



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. The optional ceramic-clad upgrade has a thin kiln-fired bonded layer of ceramic over the steel cooking surface providing more protection against the elements. These painstaking efforts result in a finished cooking surface that maintains the same integrity it was created with.

Quality Craftsmanship - Built to Last

Affinity 30G

Drop-In Gas Cooktop



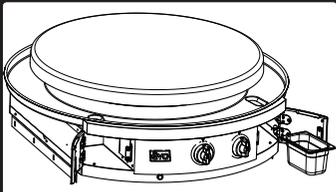
DUAL GAS BURNERS

Independently-controlled burners provide two heat zones.



TRIM KIT

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.

Adjustable Vent

exhausts steam and vapors from under lid

Stainless Steel Drip Pan

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 safe

Electronic Starter 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, 650 sq. inches total. Dual burners provide variable temperatures from 225°F to 550°F, with 38,000 BTU's (ceramic-clad cooking surface upgrade available)

Flame Portals located just 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

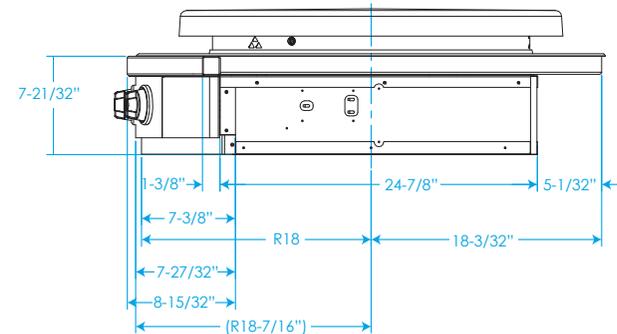
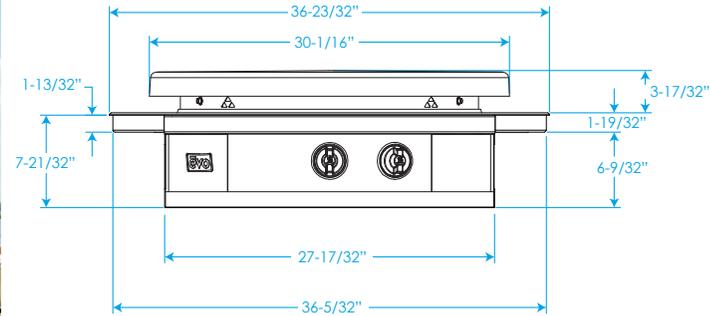
The Affinity 30G installs to a counter surface leaving only the cooking surface, drip pan and control panel exposed. Minimum 3/8" clearance to combustible surfaces allows installation to wood, rock, concrete and tiled counter surfaces.

For Product Specifications
Visit evoamerica.com

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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.



Professional Wheeled Cart

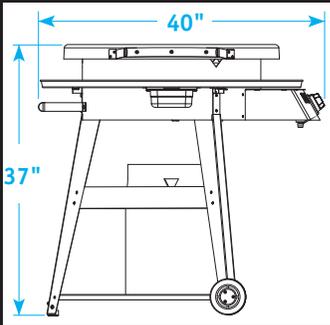
Flattop Gas Grill



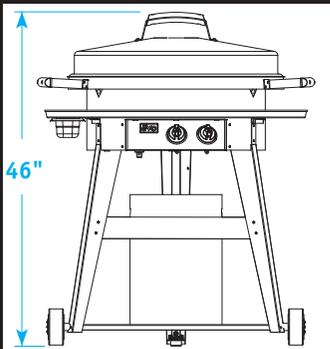
DUAL BURNERS

Independently-controlled burners provide two heat zones.

SPECIFICATIONS



SIDE VIEW



FRONT VIEW

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, 650 sq. inches total. Dual burners provide variable temperatures from 225°F to 550°F, with 48,000 BTU's (ceramic-clad cooking surface upgrade available)

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 Product Specifications
Visit evoamerica.com





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

Professional Tabletop

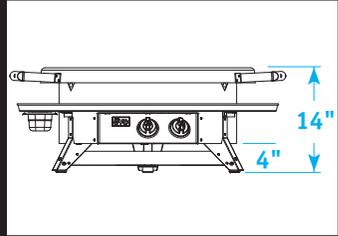
Flattop Gas Grill



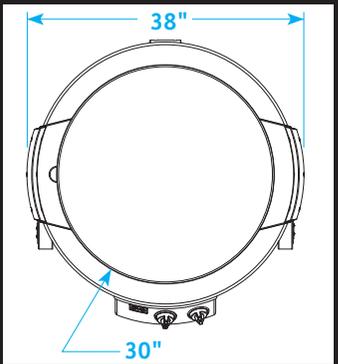
DUAL BURNERS

Independently-controlled burners provide two heat zones.

SPECIFICATIONS



FRONT VIEW



TOP VIEW

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, 650 sq. inches total. Dual burners provide variable temperatures from 225°F to 550°F, with 48,000 BTU's (ceramic-clad cooking surface upgrade available)

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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



TWO HEAT ZONES

Flattop Versatility

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.



GRILL

Cook right on the flattop!



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SEAR



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.

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



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.....

www.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

Purchase steamer lids, roasting racks, vinyl covers, cooking or cleaning supplies online.



CONTACT

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

Appetizers
& Dessert too!

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 Stainless Steel Cleaner & Protectant
- 1 Evo Cookbook



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Part of **THE MIDDLEBY CORPORATION**

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