



Evo, Inc.
8140 SW Nimbus Ave., Bldg 5
Beaverton, OR 97008
P 503-626-1802 • F 503-213-5869
www.evoamerica.com

Project: _____
Location: _____
Item #: _____ Qty: _____
Model #: _____

AIA #

SIS#

10-0052-RST

Model# 10-0052-RST

Evo® Affinity 30Ge RST



Gas Refrigerated Service Table

INDOOR

Circular Presentation Cooktop With Refrigerated Service Table

- 30" (762mm) circular black seasoned steel cooking surface.
- Two circular temperature zones: inner and outer surface.
- Electronically monitored dual independent gas burners.
- Variable temperatures 225°F to 550°F (121°C to 288°C).
- Natural Gas 46,000 BTUs, LP Propane 48,000 BTUs.
- Analog knobs separately control inner and outer burners.
- Digital temperature display for inner and outer zones.
- Two refrigerated drawers with removable plastic liners for cold food storage measuring 20" x 20" x 10" (508mm x 508mm x 254mm).
- Top refrigerated rack holds hotel pans for fast convenient service. Pans supported: 1/9th, 1/6th, 1/3rd pans.
- Locking casters or optional adjustable seismic feet.
- Digital refrigeration compartment temperature display.
- Condensate evaporative pan, 110V, 8 AMP.
- Refrigeration compressor 1/4HP, 110V, 8 AMP, single phase.
- Natural Gas or LP Propane gas option.

Designed For Display Kitchens, And Cafeterias

- Zero clearance to adjoining counters and cabinetry.
- Type-1 ventilation hood recommended.
- Stainless steel construction for easy cleaning.

Easy Operation, Easy Maintenance, Easy Cleanup

- Food service staff skill level: Intermediate.
- Cooking techniques: sauté, braise, flattop (plancha) grilling, deep fry, pan fry, roast, poach, steam, toast.
- Cook surface is extremely durable and easy to clean.
- Service table shelving is easy to clean and all refrigerated drawers and pans are removable.

SHORT FORM SPECIFICATIONS:

The Evo Affinity 30Ge Refrigerated Service Table has a 30" (762mm) diameter 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. The Affinity 30Ge Refrigerated Service Table is a turn-key display cooking station with a gas fired flattop grill and refrigerated food storage. Available with either Natural Gas or LP Propane. An ideal solution for any indoor display cooking venue.

Data

Model	Cook Surface	Dimensions			Voltage	Amps	BTU Rate	Net Weight	Ship Weight
		H	W	D					
10-0052-RST	30 Inches	35 1/2" 901mm	72" 1828mm	36" 914mm	120VAC 60Hz 1-Phase	15 AMP	NG 46,000 LP 48,000	550 lbs 249 kg	625 lbs 283 kg

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



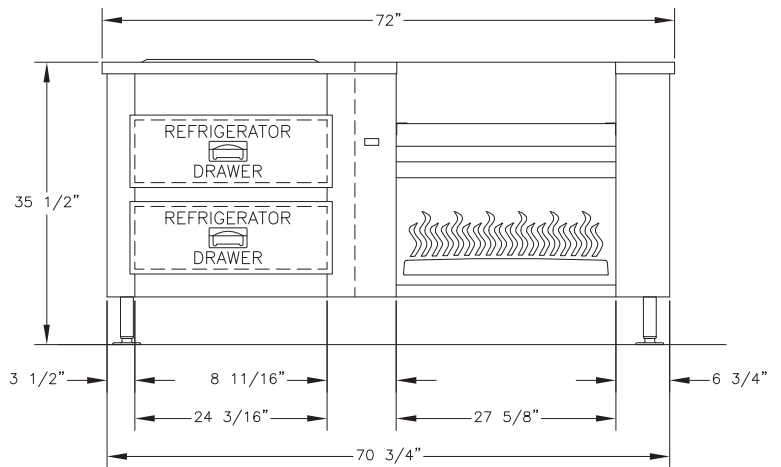
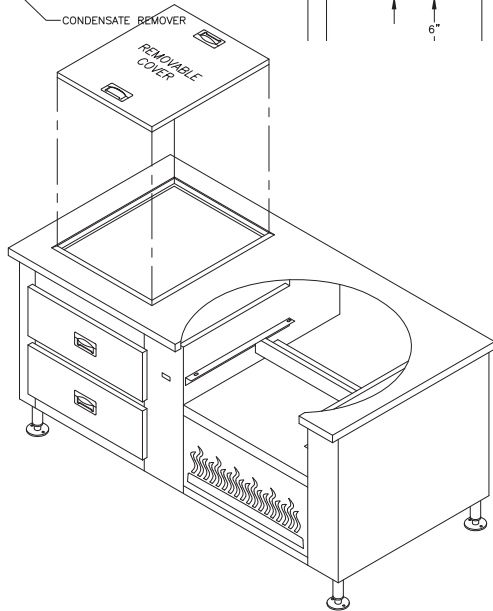
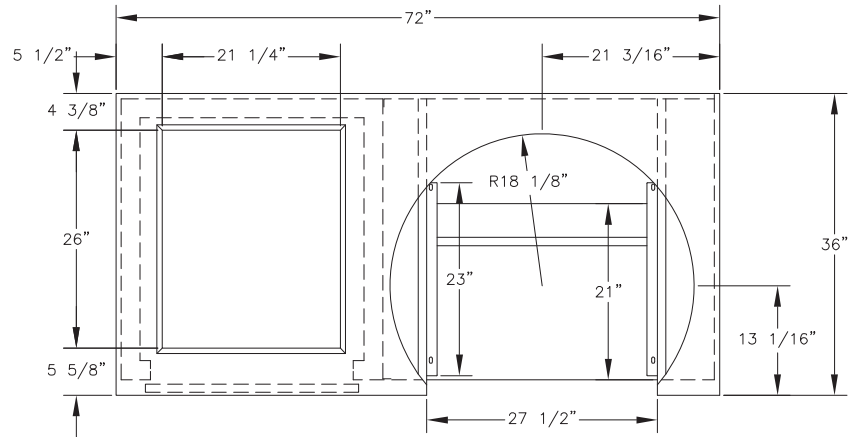
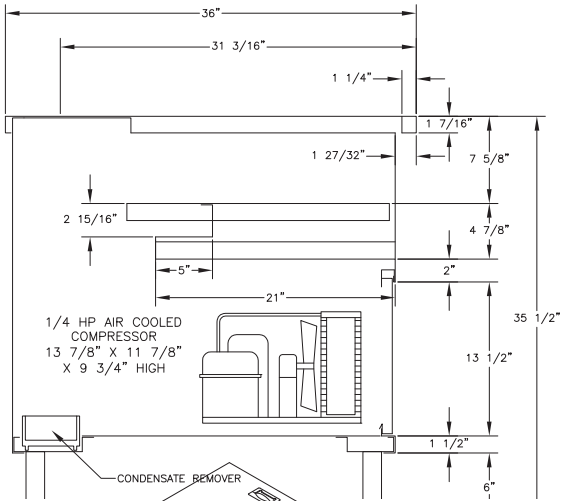
Approvals:

Available At:



Model# **10-0052-RST**

Evo® Affinity 30Ge RST



Note: gas and electric connectors are located on the bottom rear of the cabinet (cook surface side), 11.5" from the side. Connectors can be relocated on request.

INSTALLATION REQUIREMENTS

Cooking surface must be installed level.
Use adequate ventilation.

ELECTRICAL CONNECTION

VOLTAGE

120VAC, 60Hz, 1 - Phase

AMPS

15

CONNECTION

3-Wire with Ground, Current 15AMP Dedicated, NEMA 5-15 Plug

CONNECTION LOCATION

Electrical cord location back central chassis.



NEMA 5-15 Plug

DIMENSIONS

MAXIMUM (H X W x D)

35-1/2" x 72" x 36" (901mm x 1828mm x 914mm)

COOK SURFACE

30" diameter (762mm)

STANDARD FEATURES

- 30" circular black seasoned steel cook surface built into stainless steel refrigerated table with drawers and top cover.
- 2 removable spill over trays contained in forward mounted slide-out drawers.

NATURAL GAS CONNECTION

OPERATING PRESSURE

Regulator is installed for an outlet pressure of 4" of water column.

INLET / SUPPLY CONNECTION

1/2" FNPT Inlet. Not to exceed 1/2 PSI.

BTUs

46,000

CONNECTION LOCATION

Gas inlet back central chassis.

LP PROPANE CONNECTION

OPERATING PRESSURE

Installed regulator set to an outlet pressure of 10" of water column.

INLET / SUPPLY CONNECTION

1/2" FNPT Inlet. Not to exceed 1/2 PSI.

BTUs

48,000

CONNECTION LOCATION

Gas inlet back central chassis.

WEIGHT

NET: 550 lb EST. (249 kg)

SHIP: 625 lb EST (283 kg)

CRATE DIMENSIONS: 77" x 47" x 48" (1955mm x 1193mm x 1219mm)

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.