



**COMMERCIAL**  
Full Line  
Product Catalog

# DISPLAY COOKING EQUIPMENT



**Affinity**

Gas & Electric  
Presentation Cooktops



**Centric**

Portable Indoor  
Electric Cooktop



**EVent™**

Electric Griddle with  
Downdraft Ventilation



**Professional**

Portable Outdoor  
Gas Grill

# Affinity Series

## ● Presentation Cooktops



FOR FRONT-OF-HOUSE COOKING



Model# 10-0052-RST  
INDOOR  
GAS: NG or LP

### AFFINITY 30Ge REFRIGERATED SERVICE TABLE

- Affinity 30Ge cooktop installed in a stainless steel refrigerated display cooking station
- Two refrigerated drawers with plastic bin liners
- One refrigerated top pan compartment
- Adjustable top pan storage: 12/6th pans, 9/3rd pans
- Refrigeration: 120V- 230V, 1-Phase, 50-60Hz
- Gas and electrical located right-rear bottom
- Seismic feet or locking casters
- Optional remote refrigeration
- 72" (1828.8mm) W x 35.5" (901mm) H x 36" (914mm) D



Model# 10-0052-DCS  
INDOOR  
GAS: NG or LP

### AFFINITY 30GE DISPLAY COOKING STATION

- Affinity 30Ge indoor gas cooktop installed in a stainless steel cabinet with open storage space
- Gas and electrical located right-rear bottom
- Seismic feet or locking casters
- 50" (1270mm) W x 39.75" (991mm) H x 36" (914mm)



Model# 10-0050  
INDOOR  
GAS: NG or LP

### AFFINITY 30Ge DROP-IN GAS COOKTOP

- Cooktop is a drop-in unit which requires installation to designed cabinet or counter
- 30" (762mm) circular black-seasoned steel cook surface
- Separate inner and outer knobs control two heat zones, electronically monitored gas burners and digital LED display
- 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 46,000 BTUs or Propane 48,000 BTUs
- Electrical: 120V- 230V, 1-Phase, 50-60Hz

# PERFORMANCE

### INSTALLATION FRAMES FOR DROP-IN MODELS

- Top Mount Chassis designed to convert Affinity drop-in models to stand alone for use on work table or utility refrigeration base
- Trim Kit designed for easy installation of Affinity drop-in models for square cutout



Shown with Affinity 30Ge & Top Mount Chassis

Model #	Dimensions (W X D X H): IN (MM)	Fits Affinity Model(s)
<b>Top Mount Chassis - Standalone Converter</b>		
11-0115-ATM	48 x 35.78 x 10.15 (1219 x 909 x 258)	30Ge & 30G
11-0120-ATM	39 x 32.69 x 10.15 (991 x 830 x 258)	30Ge & 30G
11-0125-ATM	39 x 32.69 x 10.15 (991 x 830 x 258)	25E
<b>Trim Kit - Square Countertop Cutout</b>		
11-0122-ATK	40 x 33.13 x 10.63 (1016 x 841 x 270)	30Ge & 30G
11-0126-ATK	34.5 x 29 x 9.63 (876 x 737 x 245)	25E



Model# 10-0062-EL  
**INDOOR**  
 ELECTRIC 30AMP

**AFFINITY 25E DROP-IN 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 to combustible construction
- Variable temperatures of 150°F to 525°F (66°C to 274°C)
- Electrical: 208V- 230V, 1-Phase, 60Hz, 30AMP



**CIRCULAR COLUMN EXHAUST HOOD**

- Manufactured by Gaylord Industries specifically for Evo Affinity gas and electric cooktops
- Pre-piped Ansul, stainless steel high efficiency filters
- 18-gauge stainless steel construction with #4 brushed finish on outside surfaces
- UL, ULC and NSF certifications
- Construction meets the requirements of NFPA-96 as well as those of all national mechanical codes
- 56.25" (1428.75 mm) Column Diameter x 30" (762 mm) Column Height



*Evo cooktops are used by more professional Chefs entertaining more people than any other cooking appliance.*

Model #	Description	For Affinity Models
<b>ISLAND EXHAUST HOOD</b>		
10-0221-HD	Circular Ventilation Hood with Balancing Damper	30Ge & 25E
10-0226-HD	Circular Ventilation Hood with Plenum Box and Balancing Damper	30Ge & 25E



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

**AFFINITY 30G DROP-IN GAS COOKTOP**

- Cooktop is a drop-in unit which requires installation to designed cabinet or counter
- 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)
- 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



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)



Model# 10-0030-EL  
INDOOR  
ELECTRIC 20AMP



QUICK ACTION-STATION PLUG & COOK SET-UP

### 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

### ACCESSORIES FOR THE CENTRIC 20E

- Stainless steel Display Service Cart with a folding side-table on each side and casters for easy mobility
- Case for travel and storage molded of LLDPE polyethylene for strength and durability



10-0034-CSC



10-0035-CSC



10-0036-CSC



10-0037-CSC



11-0030-TC

Model #	Description	Dimensions (W X D X H): IN (MM)
<b>Display Service Cart with Heavy Duty Casters (Base Only)</b>		
10-0034-CSC	With 1 x Trash Drawer & 1 x Passive Refrigeration Drawer	41.9 x 31.5 x 34.2 (1270 x 800 x 868)
10-0035-CSC	With 1 x Refrigeration Drawer	41.9 x 31.5 x 34.2 (1270 x 800 x 868)
10-0036-CSC	With 2 x Refrigeration Drawer	41.9 x 31.5 x 34.2 (1270 x 800 x 868)
10-0037-CSC	With 2 x Open Dry Storage	41.9 x 31.5 x 34.2 (1270 x 800 x 868)
<b>Travel &amp; Storage Case</b>		
11-0030-TC	Hardened, Wheeled Case for Easy Transport	34.5 x 13 x 42 (876 x 330 x 1066)

# Event™ Series



## • Downdraft Ventilation



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 extracts 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** models are equipped with the latest in technology and safety and include a Buckeye Model BFR-5, Kitchen Mister Automatic Fire Suppression System for commercial cooking applications.



### Event 48E Cooking Table

- 24" x 48" (610mm x 1219mm) rectangular steel Teppan style griddle surrounded with black granite counter top
- Wood table trim and under counter panels available on an optional customized basis
- Resistive touch screen display controls cook temperature presets and filter condition monitoring
- Variable temperatures 100°F to 550°F (38°C to 288°C).
- Electric: 208V- 220V, 40AMP, 1-Phase
- Low noise, high efficiency CFM downdraft ventilation system with chef-side intake aperture and discharge duct
- Chef-side accessible washable stainless steel pre-filter and washable electrostatic precipitator filter, with replaceable activated charcoal post-filter
- Self-contained fire suppression system with nozzles in cross-pattern arrangement provide a continuous zone of protection



### Event 35E Cooking Station

- 24" x 35" (610mm x 900mm) rectangular steel plancha style griddle surrounded with black granite counter top
- Resistive touch screen display controls cook temperature presets and ventilation system monitoring
- Variable temperatures 100°F to 550°F (38°C to 288°C).
- Electric: 208V- 220V, 40AMP, 1-Phase
- Low noise, high efficiency CFM downdraft ventilation system with chef-side intake aperture and discharge duct
- Chef-side accessible washable stainless steel pre-filter and washable electrostatic precipitator filter, with replaceable activated charcoal post-filter
- Self-contained fire suppression system with nozzles in cross-pattern arrangement provide a continuous zone of protection



**NO EXTERNAL VENTILATION REQUIRED**

### CUSTOMIZATION

Model #	Description
<b>35E Customization</b>	
10-0136-EVT-WP	UL Approved Waterproofing Upgrade
10-0137-EVT-ADA	Casters for ADA Compliance- 34" Unit Height
<b>48E Customization</b>	
10-0150-EVT-STD	Beech Wood with Walnut Stain Dining Tabletop
10-0150-EVT-FMS	Metal Surround Upgrade

INNOVATION



# Professional Series

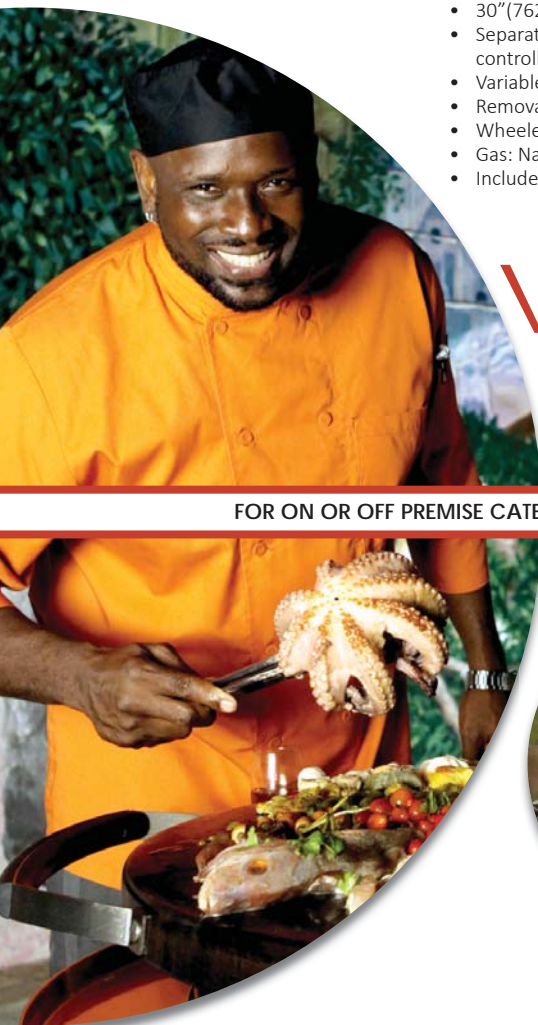
## • Portable Gas Grill



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



FOR ON OR OFF PREMISE CATERING EVENTS

## VERSATILITY



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

For Product Specifications  
Visit [evoamerica.com](http://evoamerica.com)

# About Evo

“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

Evo display cooking equipment is successfully being used by leading foodservice chains as well as restaurants, supermarkets, hotels & resorts, sports arenas, universities, and corporate cafeterias to prepare and present innovative food concepts to optimize sales, minimize costs (preparation time and labor) and reduce waste with an emphasis on freshness and sustainability.

**Your guests will demand an encore!**



Sauté

Grill

Roast

Steam

Stir Fry

Bake

Toast























Smoke

Sear



*When food is prepared in full view of the guest, the perception of quality ingredients and made-to-order freshness is greatly increased.*

## ● Specification Comparison

ITEM #	EVO MODEL	TYPE	COOKSURFACE	POWER	VARIABLE TEMP	SITE USE	OVERALL DIMENSIONS	SAFETY LISTING	SANITATION LISTING	WEIGHT
10-0050	Affinity 30Ge	Drop-In	30" Diameter Oil Seasoned	Gas NG or LP	225°F to 550°F	INDOOR	W: 36 5/32" D: 36 5/32" H: 11 3/8"			163 lbs
10-0052-DCS	Affinity 30Ge Display Cooking Station	Drop-In with Cabinet	30" Diameter Oil Seasoned	Gas NG or LP	225°F to 550°F	INDOOR	W: 50" D: 36" H: 39 3/4"			325 lbs
10-0052-RST	Affinity 30Ge Refrigerated Service Table	Drop-In with Cabinet	30" Diameter Oil Seasoned	Gas NG or LP	225°F to 550°F	INDOOR	W: 72" D: 36" H: 35 1/2"			550 lbs
10-0062-EL	Affinity 25E	Drop-In	25" Diameter Oil Seasoned	Electric 208-230 V 30 A single	150°F to 525°F	INDOOR	W: 32 3/16" D: 32 3/16" H: 11 3/8"			128 lbs
10-0054	Affinity 30G	Drop-In	30" Diameter Oil Seasoned	Gas NG or LP	225°F to 550°F	OUTDOOR	W: 36 5/32" D: 36 5/32" H: 11 3/8"			163 lbs
10-0054-DCS	Affinity 30G Display Cooking Station	Drop-In with Cabinet	30" Diameter Oil Seasoned	Gas NG or LP	225°F to 550°F	OUTDOOR	W: 50" D: 36" H: 39 3/4"			325 lbs
10-0030-EL	Centric 20E	Portable	20" Diameter Oil Seasoned	Electric 120-230 V 20 A single	150°F to 525°F	INDOOR	W: 29" D: 29" H: 7 3/4"			72 lbs
10-0135-EVT	EVent 35E	Downdraft	24" x 35" Steel	Electric 208-220 V 40 A single	100°F to 550°F	INDOOR	W: 65 1/2" D: 36 3/4" H: 36"			857 lbs
10-0148-EVT	EVent 48E	Downdraft	24" x 48" Steel	Electric 208-220 V 40 A single	100°F to 550°F	INDOOR	W: 58" D: 32" H: 31"			869 lbs
10-0081	Professional Wheeled Cart	Portable	30" Diameter Oil Seasoned	Gas NG or LP	225°F to 550°F	OUTDOOR	W: 40" D: 40" H: 37"			166 lbs
10-0020	Professional Tabletop	Portable	30" Diameter Oil Seasoned	Gas NG or LP	225°F to 550°F	OUTDOOR	W: 40" D: 40" H: 14"			117 lbs

# When Performance Matters



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