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

AIA #

SIS#

10-0020

Model# 10-0020

Evo® Professional Tabletop

Gas Display Cooking Station

OUTDOOR

Circular Presentation Cooktop Designed For Fast Temperature Recovery and Variable Heat Control

- 30" (762mm) circular black seasoned steel cooking surface.
- Two circular temperature zones: inner and outer surface.
- Variable temperatures 225°F to 550°F (121°C to 288°C).
- With LP Propane gas 48,000 BTUs.
- With Natural Gas 48,000 BTUs.
- Knobs separately control inner and outer burners.
- Electronic push button ignition.
- LP Propane gas standard, and Natural Gas option.

Designed For On and Off Premise Display Cooking

- Easy setup on folding banquet table.
- Heat shield prevents heat from damaging table top.
- Extra long gas hose allows concealment of gas tank.
- Quick release removable cook surface and drip pan.
- Stackable design for convenient transport.

Easy Operation, Easy Maintenance, Easy Cleanup

- Food service staff skill level: Intermediate.
- Cooking techniques: sauté, braise, flattop (plancha) grilling, pan fry, roast, poach, steam, toast.
- Cooking surface is extremely durable and easy to clean.
- Stainless steel burners are protected against spill overs.
- Stainless steel drip pan surrounds cook surface with side mounted spill collection tray.

SHORT FORM SPECIFICATIONS:

The Evo Professional Tabletop has a 30" (762mm) diameter black 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. A stainless steel drip pan completely surrounds the underside of the cook surface catching all food debris. The Evo Professional Tabletop is an ideal solution for any outdoor display cooking application. Available with either Natural Gas or LP Propane.

Data

Model	Cook Surface	Dimensions		BTU Rate	Net Weight	Ship Weight
		H	W			
10-0020	30 Inches	14" 356mm	40" 1016mm	NG 48,000 LP 48,000	117 lbs 53 kg	181 lbs 82 kg

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



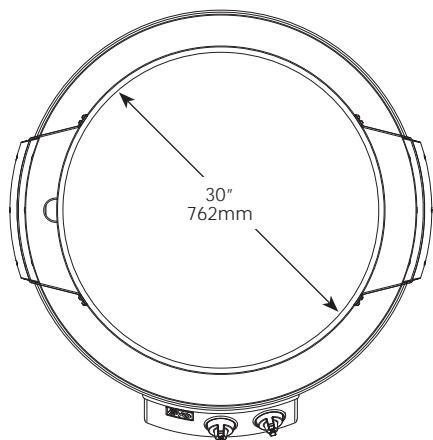
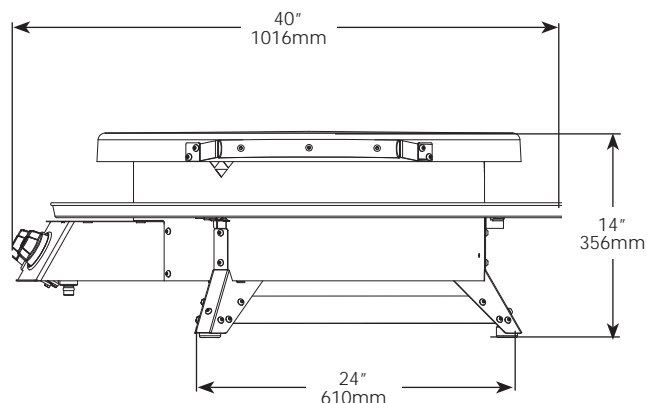
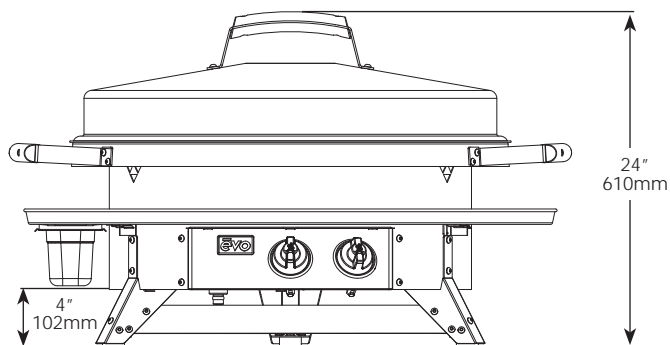
Approvals:

Available At:



Model# **10-0020**

Evo® Professional Tabletop



INSTALLATION REQUIREMENTS

Cooking surface must be installed level.
Outdoor installation with minimum 12" (305mm) to adjacent combustible construction extended above the top of the appliance: 12" (305mm) from sides and 12" (305mm) from back.

NATURAL GAS CONNECTION

OPERATING PRESSURE

No regulator, connect to an outlet pressure of 7" water column.

INLET / SUPPLY CONNECTION

1/2" FNPT. 12' Hose with 1/2" FNPT Quick Disconnect Supplied.

1/2" NPT to 3/8" Flare supplied.

BTUs: 48,000

CONNECTION LOCATION

Under Front Control Panel.

LP PROPANE CONNECTION

OPERATING PRESSURE

Regulator is set for an outlet pressure of 11" water column.

INLET / SUPPLY CONNECTION

1/2" FNPT Inlet. 5' Hose & Regulator with QCC1 Supplied.

1/2" NPT to 3/8" Flare supplied.

BTUs: 48,000

CONNECTION LOCATION

Under Front Control Panel.

DIMENSIONS

MAXIMUM (H X W)

24" x 40" with hood (610mm x 1016mm)

14" x 40" without hood (356mm x 1016mm)

COOK SURFACE

30" diameter (762mm)

WEIGHT

NET: 117 lb EST. (53 kg)

SHIP: 181 lb EST (82 kg)

CRATE DIMENSIONS: 40" x 40" x 34" (1016mm x 1016mm x 864mm)

STANDARD FEATURES

- 30" circular black seasoned steel cook surface over dual independent manually controlled gas burners.
- Quick release removable cook surface and drip pan.
- Electronic push button ignition.
- Stainless steel lid.

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.