The Evo MultiZone™ Plancha is an electrically controlled 28" x 45" x .75" (1136mm x 1136mm x 19mm) conditioned plate steel cooking surface with three independently controlled cooking zones. Each zone measures 14" x 28" (357mm x 711mm). IsoBar™ isolation bar technology separates individual cooking zones with a recirculating fluid thermal barrier to mitigate heat carryover and provide precision temperature at each zone. Resistive touch screen display provides user selectable preset temperatures for each zone. Set variable temperatures for each zone, or combine zones for continuous heat on all zones. Create temperature groups to control preset temperatures for managing multiple cooking tasks. Requires 3” minimum clearance on right and left sides and back of unit for ventilation. Electric service: 208V, 60AMP, 3-Phase.

**Designed For Production Kitchen Use**
- MultiZone™ Plancha surface with user defined variable temperatures for production cooking in restaurants, grocery stores and corporate cafes that require a multi-temperature cooking station with precision temperature control between zones.
- Install on a refrigerated base or equipment stand.

**Easy Operation, Easy Maintenance, Easy Cleanup**
- Food service staff skill level: Intermediate.
- Cooking techniques: High-temperature Plancha cooking, grilling, sauté, sear, indirect cooking with pots and pans.
- Cook surface is durable and easy to clean.
- Large removable grease collection tray.
- Ventilation filter accessible under unit and easy to clean.
- Sealed electric heaters and electronic controls.

**Data**

<table>
<thead>
<tr>
<th>Model</th>
<th>Cooking Surface</th>
<th>Chassis Dimensions</th>
<th>Voltage</th>
<th>Amps</th>
<th>AMP Draw</th>
<th>Net Weight</th>
<th>Ship Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>10-0300-MZ</td>
<td>1240 Square Inches</td>
<td>13” 1321mm 36”</td>
<td>208V 60Hz, 3-Phase</td>
<td>60</td>
<td>45 AMPS Maximum</td>
<td>425 lbs</td>
<td>485 lbs</td>
</tr>
</tbody>
</table>

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

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Model# **10-0300-MZ**  
**Evo® MultiZone™ Plancha**

**Dimensions and Weight**
- **Maximum (H x W x D)**: 13" x 52" x 36" (330mm x 1321mm x 914mm)
- **Cook Surface**: 28" x 45" (711mm x 1143mm)
- **Net**: 425 lbs EST (193 kg)
- **Ship**: 485 lbs EST (219 kg)

**Accessories Included**
- Professional grill surface cleaning kit (3M brand)
- Includes handle, griddle cleaning pad and screen.
- 2 stainless steel spatulas, 1 stainless steel scraper, stainless steel cleaner and stainless steel protectant.
- Operator Manual & Use and Care Instructions.

**Electrical Connection**
- **Voltage**: 208V AC
- **Frequency**: 60Hz, 3-Phase
- **Amps**: 60AMP Dedicated Circuit
- **Cord**: 600V Type SOOW 4/4 4AWG, 6ft
- **Connection**: Designed for direct connection (no plug installed)
- **Connection Location**: Left Rear (from front side)
- **Recommended Plug**: NEMA 14-60

**Installation Requirements**
- 208V, 60AMP dedicated circuit, 3-Phase electrical service.
- 3" minimum clearance on right and left sides and back of unit for ventilation.
- Unobstructed airflow under and behind unit.
- Must be installed level.

*Maximum carryover temperature between zones is 215°F when one zone is 675°F and its adjacent zone is set to Off. Carryover is minimized when the temperature between zones is reduced. Example is one zone set at 450°F and the adjacent zone set at 250°F creates a temperature carryover of 0°F.