



Event™ 35E

FILTRATION MAINTENANCE GUIDE



Designed & Built In the USA

Event™ 35E

FILTRATION PROCESS:

The Event 35E has a four stage filtration process built into the chassis that eliminates smoke, particulates, grease-laden vapors and cooking odors:

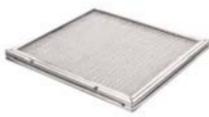
- Stage 1 - An internal stainless steel grease filter captures airborne grease. This metal filter is washable.
- Stage 2 - An aluminum mesh filter captures airborne food particles. This metal filter is washable.
- Stage 3 - An electrostatic precipitator filter further extracts airborne grease, and smoke particles. This metal filter is washable.
- Stage 4 - The last filter is a disposable activated charcoal post-filter.



FILTERS:



13-0220-EVT
Stainless Steel
Grease Filter



13-0110-EVT
Aluminum
Pre-Filter



13-0200-EVT
Electrostatic
Precipitator



13-0230-EVT
Charcoal
Post Filter

CLEANING THE INLET APERTURE:

The ventilation Inlet Aperture is located on the chef-side of the Event 35E, and is removable for easy cleaning. Depending on the amount and type of foods being cooked, daily cleaning may be required.



FILTER CLEANING / REPLACEMENT FREQUENCY:

PART	CARE	CLEANING FREQUENCY
Inlet Aperture	Washable	End of Day After Use
Stainless Steel Grease Filter	Washable	Weekly
Aluminum Pre-Filter	Washable	Weekly
Electrostatic Precipitator	Washable	Weekly
Charcoal Post Filter	Disposable	Replaced Monthly

Complete maintenance and cleaning instructions can be found in the Event 35E User Manual.





Use the Hex Key to access the grease filter box door and the chef side access panel.

FILTRATION STAGES:

① STAGE 1

The Grease Filter is the primary filter in the EVent unit that captures airborne grease. With normal cooking conditions, the stainless steel baffle grease filter should be washed weekly or replaced with a fresh clean and dry standby filter.

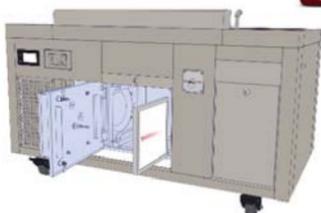


Open the door of the grease filter box with the hex key to access the Stainless Steel Grease Filter.



② STAGE 2

The Aluminum Pre-Filter is designed to capture food debris that may have passed through the primary grease filter. With normal cooking conditions, the Pre-Filter should be washed weekly or replaced with a fresh clean standby filter.

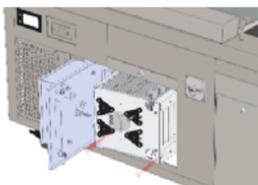


Remove the chef side access panel to access the Aluminum Pre-Filter, Electrostatic Precipitator & Charcoal Filter with the hex key.



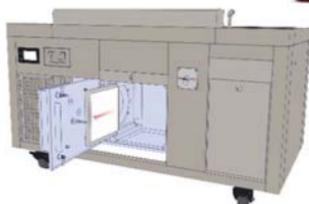
③ STAGE 3

The Electrostatic Precipitator is an electrically charged ionizing filter that captures airborne grease which is not captured by the primary grease filter. Under normal cooking conditions, the ESP filter should be washed weekly or replaced with a dry, clean standby filter.



④ STAGE 4

The disposable Charcoal Post Filter is designed to capture cooking odors. With normal cooking conditions, the charcoal filter should be replaced with a fresh, clean Charcoal Filter monthly.





When Performance Matters



Evo, Inc | 8140 SW Nimbus Ave. | Beaverton, Oregon 97008
P: 866.626.1802 | F: 503.213.5869 | sales@evoamerica.com

Evo is protected under U.S. Patents 6,189,530, 6,488,022, 7,926,417, D636,630, and U.S. Patents Pending.
Evo is a registered trademark of Evo, Incorporated. ©2015 All rights reserved.

Learn more about Evo at www.evoamerica.com