



Evo, Inc.
20560 SW 115th Ave.
Tualatin, OR 97062
P 503-626-1802 • F 503-213-5869
www.evoamerica.com

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

AIA #

SIS#

10-0300-MZ

Model# 10-0300-MZ

Evo® MultiZone™ Plancha



MultiZone™ Plancha
With 3 Independent Temperature Zones
Model 10-0300-MZ

SHORT FORM SPECIFICATIONS:

The Evo MultiZone™ Plancha is an electrically controlled 28" x 45" x .75" (1136mm x 705mm 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.

MultiZone™ Plancha with 3 Independent Temperature Zones FOR PRODUCTION KITCHEN USE

- 28" x 45" x .75" (705mm x 1136mm x 19mm) conditioned plate steel cooking surface.
- Three independently controlled precise temperature cooking zones each measuring 14" x 28" (357mm x 711mm).
- Zones with variable temperatures of 675°F to 175°F (357°C to 79°C)*.
- IsoBar™ Isolation Bar Technology separates individual cooking zones with a recirculating fluid thermal barrier to mitigate heat transfer between zones.
- 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.
- Electric: 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

Model	Cooking Surface	Chassis Dimensions			Voltage	Amps	AMP Draw	Net Weight	Ship Weight
		H	W	D					
10-0300-MZ	1240 Square Inches	13" 330mm	52" 1321mm	36" 914mm	208V 60Hz, 3-Phase	60 AMP	45 AMPS Maximum	425 lbs 193 kg	485 lbs 219 kg

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

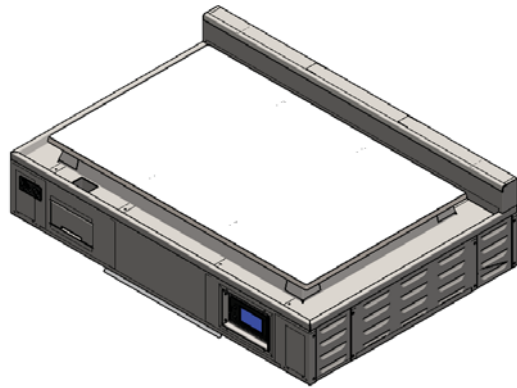


UL/C-UL, Listing E335515 (United States and Canada)
Investigations KNGT/KNGT7 (UL197)
Investigations TSQT (NSF4)

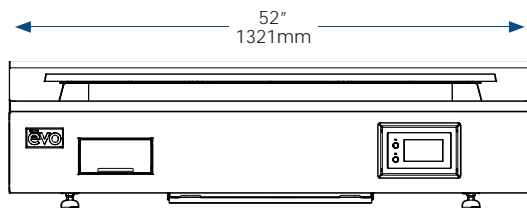
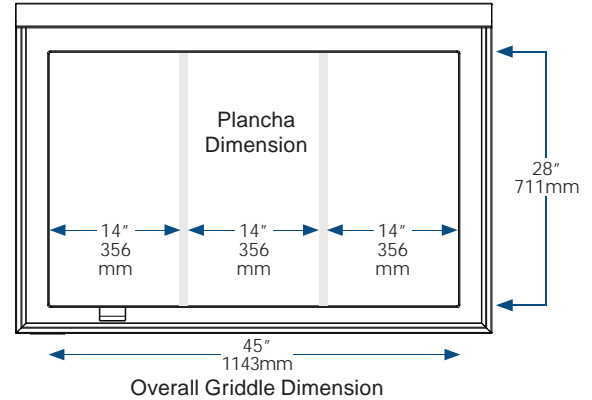


Model# **10-0300-MZ**

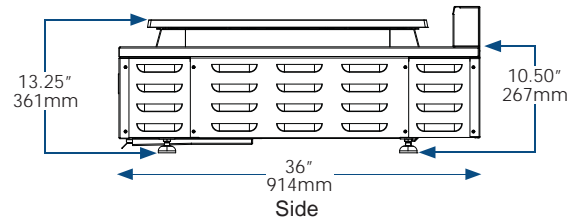
Evo® MultiZone™ Plancha



Front



Front



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.

ELECTRICAL CONNECTION

VOLTAGE

208V AC
60Hz, 3-Phase

AMPS

60AMP Dedicated Circuit

CONNECTION

Cord: 600V Type SOOW 4/4 4AWG, 6ft
Designed for direct connection (no plug installed)

CONNECTION LOCATION

Left Rear (from front side)



Recommended Plug
NEMA 14-60

DIMENSIONS

MAXIMUM (H X W X D)

13" x 52" x 36" (330mm x 1321mm x 914mm)

COOK SURFACE

28" x 45" (711mm x 1143mm)

WEIGHT

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.

REPLACEMENT AIR FILTER ITEM NUMBER

Ships with one filter installed.
Filter replacements:

- 13-0220-MZ Expanded Aluminum Air Filter (1 Month Wash Schedule)
- 13-0221-MZ Composite Side Filters (6 Month Replacement Schedule)

* 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.