



# IMPORTANT INFORMATION



Your Evo cooktop is pre-seasoned and ready for use, we recommend you review this important information before cooking your first meal.

- Cooktop Information
- Seasoning & Cleaning
- Cooking & Cleaning Accessories



**Evo America, LLC**  
20360 SW Avery Ct., Tualatin, Oregon 97062  
(503) 626-1802  
[evoamerica.com](http://evoamerica.com)

# Cooktop Information

The Evo cooktop is one seamless piece of spun metal with unique characteristics which may be visible until the patina of the black-oil seasoning builds.

Your Evo grill is manufactured from a durable steel alloy. We start the seasoning process before shipping but it takes at least six to ten cooking and oiling (after cleaning) sessions to create a hard-wearing non stick base.

You may notice the seasoning has rubbed against the packaging during transit. Simply oil the cooktop with a high smoke point oil\* before cooking to even out the seasoning.

*\*Oils that have high smoke points (400°F and higher) include avocado oil, corn oil, canola oil, grapeseed oil, peanut oil, safflower oil, sesame oil, sunflower oil and vegetable oil.*

<b>COOKING</b>	Unparalleled heat retention and even heat distribution.
<b>SEASONING</b>	Pre-seasoned before shipping, maintained by applying cooking oil after cleaning.
<b>CLEANING</b>	Scrub cooktop with grill pad and cooking oil to clean.
<b>OXIDATION</b>	Maintain seasoning to prevent oxidation.
<b>MARINE AIR</b>	May corrode in salt air, must maintain seasoning for protection.
<b>DURABILITY</b>	Can be easily reconditioned even if not maintained properly.
<b>HEALTHY</b>	Little oil required.

The cook surface when properly maintained will provide a lifetime of continual service. To give this cook surface its non-stick properties, it must be routinely oiled to maintain its seasoning. Very much like cast iron pan cooking, a seasoned Evo cook surface is a traditional and healthy alternative to plastic non-stick coated pans. Regular cleaning and care for your Evo cook surface will keep your grill looking and functioning its best.

# Seasoning & Cleaning

**IMPORTANT: READ THIS FIRST BEFORE COOKING**

## The Evo Cook Surface is Pre-Seasoned and Ready For Use



- Similar to a cast iron pan, NEVER cook on a dry surface ALWAYS apply a suitable cooking oil to the cook surface prior to EVERY cooking session (Use canola, vegetable or other high smoke point oil).
- ALWAYS properly clean the cook surface after every use while the surface is still moderately hot. This will clean and re-season the surface in preparation for the next time you cook.
- NEVER use water, salt, soap or grill bricks to clean the surface. ALWAYS use the supplied Evo Cleaning Kit, including the grill pads and screens.

**To Maintain Cook Surface:** Season often (see instructions below) and clean after every use with Evo grill cleaning pads or screens and your Evo scraper. To clean, first remove any food particles using a paper towel and/or Evo scraper on a warm cook surface. Then place a woven cleaning pad directly on the cook surface and pour a liberal amount of vegetable oil on top. Place the insulated blue cleaning handle over the pad and use pressure to scour the surface in a circular motion. Drizzle a little cooking oil ahead of the handle and scour the residue in a circular motion, using the oil as lubrication. Once the buildup is eliminated, remove the screen and finish with the less abrasive nylon scouring pad. Wipe away debris with paper towels or a terry cloth until the surface is clean.



**Seasoning the Cook Surface:** To season your Evo surface; wipe the entire cook surface with a paper towel soaked in vegetable oil (preferably use corn oil which has a low smoke point and caramelizes quickly). Wipe a liberal amount of oil on the surface and heat the surface using low to medium heat. Let the oil burn onto the cook surface for approximately 5 minutes. Reduce the heat, wait several minutes, then wipe the surface with a second coat of oil. Repeat this oiling and heating of the cook surface 1-3 times and your surface should appear progressively dark and glossy black. Use the grill pad supplied with your Evo cleaning kit to polish the surface smooth without removing the seasoned caramelized oil you've just applied. Finish by wiping the cook surface with a lightly oiled towel.

**Cleaning Kit:** We recommend using the grill cleaning kit that came with your Evo grill. In this kit is an insulated blue handle to grip the cleaning pads and two types of cleaning mediums; woven heat resistant nylon scouring pads and grill cleaning screens (highly abrasive).



**To Remove Heavy Layers of Residue or Carbon Build Up:** We recommend warming the cook surface and gently scraping debris with the edge of a spatula or straight edged scraper. You can identify carbon build up because it appears thicker in some locations than in others. Also, carbon build-up tends to be uneven in texture. A good practice is to scrape the warm cook surface after each meal. Loosening the debris while the cook surface is warm makes cleaning a lot faster and easier.






For further assistance, contact customer service at (503) 626-1802 or [support@evoamerica.com](mailto:support@evoamerica.com).







# Cooking & Cleaning Accessories

Your Evo grill includes a set of utensils and cleaning supplies to help you get the most from your cooking experience. Additional cleaning supplies, accessories and parts are available at [partstown.com/evo/parts](http://partstown.com/evo/parts).





## Cooking Accessories

12-0116-AC	Evo Stainless Steamer/Cooking Covers - Set of 2 Sizes	
12-0117-AC	Evo Circular Roasting & Baking Racks - Set of 2 Sizes	
16-0115-CB	Evo Grill Cookbook	
12-0110-AC	Evo Stainless Steel Spatula	
PU-UNI-0260N	Evo Grill Surface Thermometer	

## Cleaning Supplies

12-0111-AC	Evo Stainless Steel Cooksurface Scraper	
13-0100-AC	Evo Cooksurface Cleaning Kit (Pad Holder, 1 pad, 1 screen & storage pan)	
13-0110-AC	Evo Cooksurface Cleaning Pad Gray - 10 Pack	
13-0112-AC	Evo Cooksurface Cleaning Screens - 10 Pack	

## Outdoor Grill Accessories

12-0107-AC	Evo Affinity 30G Drop-In Vinyl Cover	
12-0106-25G	Evo Affinity 25G Drop-in Vinyl Cover	
12-0102-ACB	Evo Professional Wheeled Cart Vinyl Cover	
12-0103-AC	Evo Professional Tabletop Vinyl Cover	
12-0109-AC	Evo Wall-Mounting Brackets for Stainless Steel Lid	