

Create Memorable Parties With Family And Friends Around Evo

Now, virtually anything you can prepare on a stove top you can cook on Evo. From the most delicate to the most demanding preparations, Evo's circular flattop cooking surface and fast temperature recovery lets you manage a wide range of cooking techniques all from a single platform.

Evo has a full line of outdoor cooking appliances designed to let you cook virtually any cuisine from any angle. Gather your family and friends around and let Evo take your next party to a spectacular new level. Evo - for the way you cook!



DIRECT COOKING TECHNIQUES: (1) Sear (2) Sauté (3) Grill (4) Toast (5) Stir-Fry



INDIRECT COOKING TECHNIQUES: (6) Boil (7) Braise (8) Poach (9) Steam (10) Fry

All units ship with utensils, cleaning supplies, and cookbook to help you get the most from your Evo:



Social Cooking Appliances For The Way You Cook



Classic Series Outdoor Gas Grills



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 Evo is protected under U.S. Patents 6,189,530 and 6,488,022, and U.S. Patents Pending.
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Evo Residential Appliances Available Only At Evo Authorized Dealers

Evo Classic Dual-Burner Flattop Grills



Professional Classic Wheeled Cart
Part# 10-0002

- 30" diameter black seasoned steel cook surface
- Wheeled Cart model for use on patios and decks
- Separate inner and outer burners with two heat zones
- Electronic one touch ignition at both burner locations
- Variable temperatures from 225°F to 700°F, 48,000 BTU
- Rear handle for moving unit into position
- Removable cook surface and drip pan for easy transport
- Drip pan under cook surface with removable side mounted spillover tray
- Direct and indirect cooking with edge-to-edge even heat
- Includes stainless steel hood
- Optional nickel clad cook surface
- LP Propane, or Natural Gas option
- Lifetime Limited Warranty



Professional Classic Tabletop
Part# 10-0021

- 30" diameter black seasoned steel cook surface
- Tabletop model for use on banquet or picnic tables
- Separate inner and outer burners with two heat zones
- Electronic one touch ignition
- Variable temperatures from 225°F to 700°F, 48,000 BTU
- Removable cook surface and drip pan for easy transport
- Drip pan under cook surface with removable side mounted spillover tray
- Direct and indirect cooking with edge-to-edge even heat
- Includes stainless steel hood
- Optional nickel clad cook surface
- LP Propane, or Natural Gas option
- Lifetime Limited Warranty



Affinity 30G Classic Cooktop
Part# 10-0055

- 30" diameter black seasoned steel cook surface
- Cooktop model for custom built-in outdoor kitchens
- Install with 3/8" clearance to combustible counters
- Separate inner and outer burners with two heat zones
- Electronic one touch ignition at both burner locations
- Variable temperatures from 225°F to 700°F, 40,000 BTU
- Fixed cook surface and drip pan
- Drawers in control panel hold removable front mounted spillover trays
- Direct and indirect cooking with edge-to-edge even heat
- Includes stainless steel hood
- Optional nickel clad cook surface
- Natural Gas, or LP Propane option
- Lifetime Limited Warranty



Professional Classic Wheeled Cart
Exploded View



Professional Classic Tabletop
Exploded View



Affinity 30G Classic Cooktop
Exploded View

Evo Classic Single-Burner Flattop Grills



Companion Classic Wheeled Cart
Part# 10-0091

- 25" diameter black seasoned steel cooking surface
- Two grills in one - Wheeled Cart grill, plus a Tabletop grill
- Draw latches inside legs of Cart base release Tabletop
- Single continuous burner with one heat zone
- Electronic one touch ignition at two locations across burner
- Variable temperatures from 225°F to 700°F, 28,500 BTU
- Removable cook surface and drip pan for easy transport
- Drip pan under cook surface with removable side mounted spillover tray
- Direct and indirect cooking with edge-to-edge heat
- Includes stainless steel hood
- Optional nickel clad cook surface
- LP Propane, or Natural Gas option
- Lifetime Limited Warranty



Optional Nickel Clad Cook Surface
Recommended For Coastal Areas



Companion Classic Tabletop
Part# 10-0093

- 25" diameter black seasoned steel cooking surface
- Tabletop version designed for use on tables
- Direct and indirect cooking with edge-to-edge heat
- Single continuous burner with one heat zone
- Electronic one touch ignition at two locations across burner
- Variable temperatures from 225°F to 700°F, 28,500 BTU
- Removable cook surface and drip pan for easy transport
- Drip pan under cook surface with removable side mounted spillover tray
- Includes stainless steel hood
- Optional nickel clad cook surface
- LP Propane, or Natural Gas option
- Lifetime Limited Warranty



Companion Classic Wheeled Cart
Exploded View



Companion Classic Tabletop Cart
Exploded View

