Seasoned vs. Ceramic

*Before purchasing your Evo Grill, you have a choice to make: Will you choose the traditional black oil-seasoned steel cooktop or will you upgrade to the ceramic non-stick steel cooktop? Both cook the same, but there are a few distinctions that set them apart.**

The exceptional performance of Evo's circular cooking surface is the result of a single, slightly-crowned piece of steel that's formed with a flanged edge to trap heat then oil-seasoned multiple times to promote a natural non-stick cooking surface. The optional ceramic non-stick upgrade has a thin kiln-fired bonded layer of ceramic over the steel cooking surface providing more protection against the elements.

The main distinction that sets the ceramic and oil-seasoned cooking surfaces apart is the finish, the price tag and the amount of maintenance your cooktop requires.

Oil-Seasoned	COMPARE	Ceramic Non-stick
Unparalleled heat retention and even heat distribution.	COOKING	Unparalleled heat retention and even heat distribution with <u>effortless release</u>.
Pre-seasoned before shipping, maintained by applying cooking oil after cleaning.	SEASONING	Eliminates the need for the traditional seasoning and maintenance.
Scrub cooktop with grill pad and cooking oil to clean.	CLEANING	Wipe with soft cloth and soapy water to clean, no need to scrub.
Maintain seasoning to prevent oxidation.	OXIDATION	Cooktop will NOT oxidize.
May corrode in salt air, must maintain seasoning for protection.	MARINE AIR	Protects cooktop from corrosion and pitting caused by oceanfront salt air.
Can be easily reconditioned even if not maintained properly.	DURABILITY	Ceramic technology allows cooktop to appear shiny and new, even after years of use.
Little oil required.	HEALTHY	Little or no oil required. (Free of any PTFE and PFOA.)
Standard, no extra cost.	PRICE	Additional cost of $695.

Ceramic non-stick cooking surface upgrade must be selected at time of purchase.

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