



Designed & Built in the USA



THE **ULTIMATE** FLATTOP GRILL

# Unforgettable Gatherings

Gather around Evo and celebrate the simple pleasure of sharing a meal with family and friends.



At Evo, bringing people together around food is our passion. It's also what inspired us to design and build the most versatile grill that lets people share the joy of cooking.

With its circular flattop cooking surface, Evo lets you prepare virtually any cuisine from any angle. By cooking foods directly on the cook surface, you can sear, sauté, grill, toast and stir-fry. Indirectly, you can use pots or pans to boil, braise, poach or steam.



**evo**®





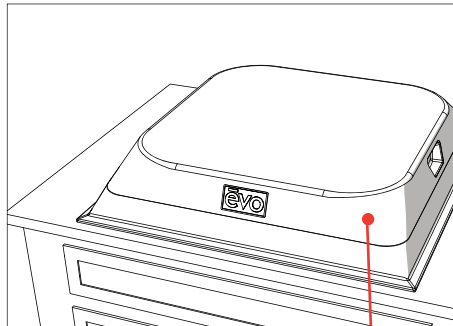
# Centre 23E

## Drop-in Outdoor Electric Griddle

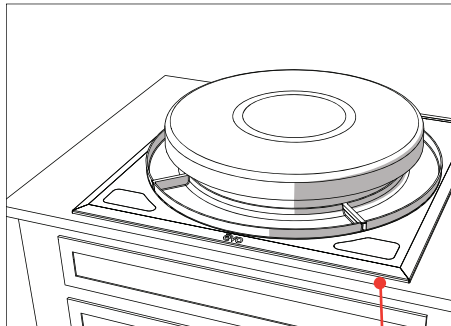
Model# 10-0123-OE



Cart sold separately

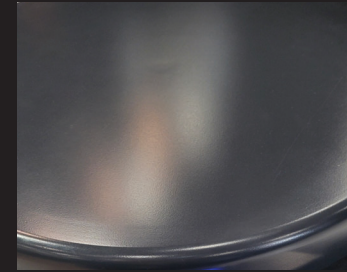


**All Weather Cover**  
Stainless steel powder coated black matte



**Drop-in Installation**  
Square cut-out in island or cart countertop

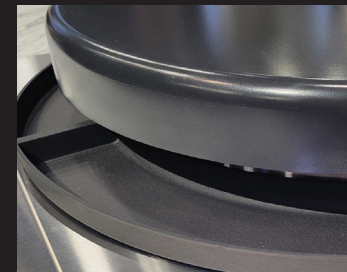
Whether you can't use gas appliances due to restrictions or safety concerns, or you simply prefer the ease and convenience of an electric griddle for your cooking needs, the Centre 23E is meticulously designed to be the stunning and functional centerpiece of your outdoor space, providing you with a versatile and enjoyable cooking experience.



23" CERAMIC-CLAD COOKTOP



DIGITAL CONTROLS



SILICONE DRIP PAN

Thanks to the ceramic-clad cooktop and removable interlocking silicone drip pan, clean-up is a breeze. Using the same technology as our electric commercial cooking equipment, the Centre 23E heats up evenly in minutes and ensures cooking consistency every time. The one thing you can be assured of is that an Evo grill is going to last many years and provide many delicious memories.

For Product Specifications  
Visit [evoamerica.com](http://evoamerica.com)

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# Affinity 30G

## Drop-In Gas Cooktop

for large custom outdoor kitchens

Model# 10-0055



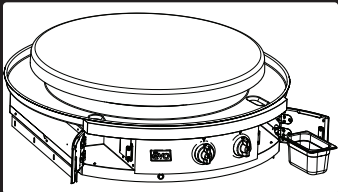
### DUAL GAS BURNERS

Independently-controlled burners provide two heat zones.



### TRIM KIT

Stainless steel square insert for easy installation into counter (optional).



### SPILOVER TRAYS

Remove from doors at each right and left side of the control panel.

### Adjustable Vent

exhausts steam and vapors from under lid

### Stainless Steel Drip Pan

surrounds cook surface to contain spillovers

### Heavy Gauge 304

Stainless Steel Construction

### Removable Spillover Trays

concealed behind doors at right and left side of control panel; removable, dishwasher safe

### Electronic Starter

provides one-touch ignition to both burners



**Lid** lets you roast, steam, warm, or smoke foods

**Cooking Surface** solid plate black oil-seasoned steel that's 30 inches in diameter, 707 sq. inches total. Dual burners provide variable temperatures from 225°F to 550°F, with 37,638 BTUs for LP and 36,267 BTUs for NG

*Ceramic-clad upgrade available for exceptional cleanability and ease of maintenance*

**Flame Portals** located just below cook surface provide a convenient view of the burners

**Inner and Outer Burner Control Knobs** command variable temperatures across two circular heat zones for edge-to-edge even heat

The Affinity 30G installs to a counter surface leaving only the cooking surface, drip pan and control panel exposed. Minimum 3/8" clearance to combustible surfaces allows installation to wood, rock, concrete and tiled counter surfaces.

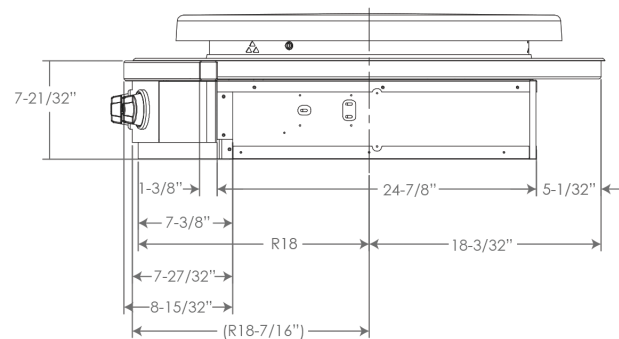
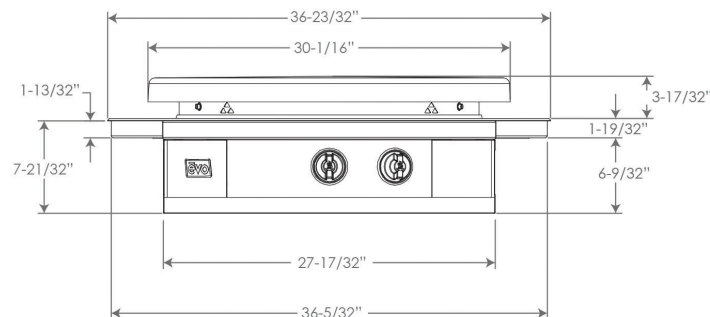
For Product Specifications  
Visit [evoamerica.com](http://evoamerica.com)

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Design the ultimate outdoor kitchen with an Evo Affinity 30G drop-in cooktop. Create the perfect outdoor entertaining space for your distinctive taste.



The Evo Affinity 30G Cooktop was designed to be the centerpiece of your outdoor kitchen. With precise temperature control across dual gas burners and a highly capable cooking surface, the Affinity 30G is the perfect stage to entertain large or small parties.



# Affinity 25G

## Drop-In Gas Cooktop

for small custom outdoor kitchens

Model# 10-0095



### DUAL GAS BURNERS

Independently-controlled burners provide two heat zones.

### Adjustable Vent

exhausts steam and vapors from under lid

### Stainless Steel Drip Pan

surrounds cook surface to contain spillovers

### Heavy Gauge 304 Stainless Steel Construction

### Removable Spillover Trays

concealed behind doors at right and left side of control panel; removable, dishwasher safe

### Electronic Starter

provides one-touch ignition to both burners



**Lid** lets you roast, steam, warm, or smoke foods

**Cooking Surface** solid plate black oil-seasoned steel that's 25 inches in diameter, 491 sq. inches total. Dual burners provide variable temperatures from 225°F to 525°F, with 27,600 BTUs for LP and 31,600 BTUs for NG

*Ceramic-clad upgrade available for exceptional cleanability and ease of maintenance*

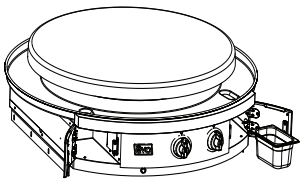
**Flame Portals** located just below cook surface provide a convenient view of the burners

**Inner and Outer Burner Control Knobs** command variable temperatures across two circular heat zones for edge-to-edge even heat



### TRIM KIT

Stainless steel square insert for easy installation into counter (optional).



### SPILOVER TRAYS

Remove from doors at each right and left side of the control panel.

The Affinity 25G installs to a counter surface leaving only the cooking surface, drip pan and control panel exposed. Minimum 3/8" clearance to combustible surfaces allows installation to wood, rock, concrete and tiled counter surfaces.

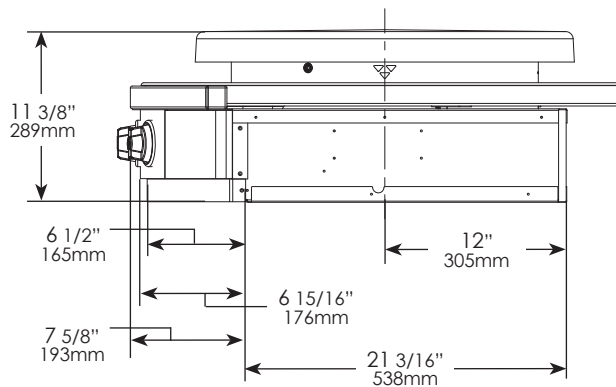
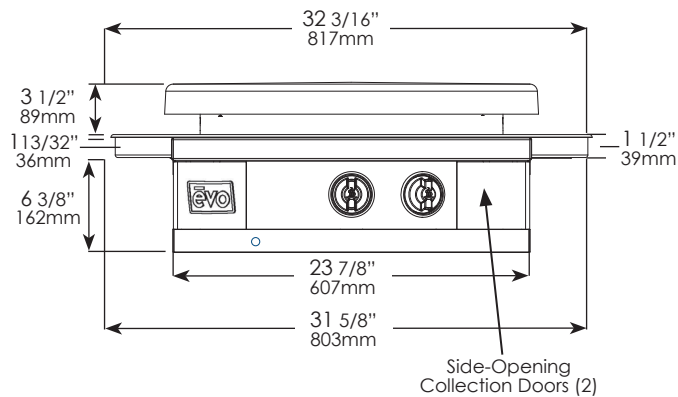
For Product Specifications  
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The Affinity 25G is perfect smaller outdoor kitchens or for cabinetry that can't support the depth of our Affinity 30G.



# Professional Wheeled Cart

## Flattop Gas Grill

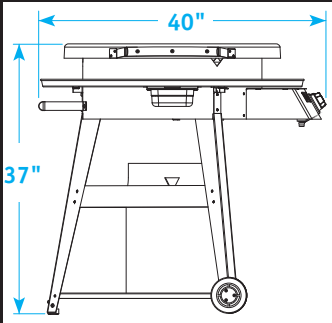
Model# 10-0002



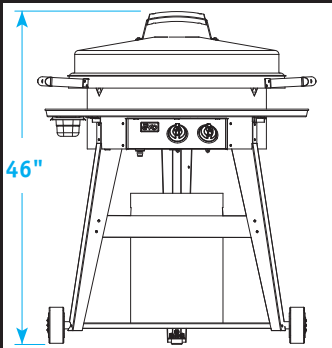
### DUAL BURNERS

Independently-controlled burners provide two heat zones.

### SPECIFICATIONS



SIDE VIEW



FRONT VIEW

### Adjustable Vent

exhausts steam and vapors from under lid

### Wide Grip Handles

makes moving the cook surface easy

### Stainless Steel Drip Pan

surrounds cook surface to contain spillovers

### Removable Spillover Tray

makes clean-up easy; stainless steel, dishwasher safe

### Heavy Gauge Stainless Steel Construction Throughout

### Electronic Starter

provides one-touch ignition to both burners

### Propane Tank Shield

made of stainless steel; conceals a standard 20lb. LP tank

### Heavy-Duty Rubber Wheels

easily navigate patios and decks



**Lid** lets you roast, steam, warm, or smoke foods

**Cooking Surface** solid plate black oil-seasoned steel that's 30 inches in diameter, 707 sq. inches total. Dual burners provide variable temperatures from 225°F to 550°F, with 48,000 BTUs

*Ceramic-clad upgrade available for exceptional cleanability and ease of maintenance*

**Flame Ports** located just above the control panel provide a convenient view of the burners

**Inner and Outer Burner Control Knobs** command variable temperatures across two circular heat zones for edge-to-edge even heat

**Stainless Steel Fasteners Throughout** provide strength and lifetime rust-free quality

**Removable Leg Brace** provides access to LP tank for easy exchange (Propane models only)

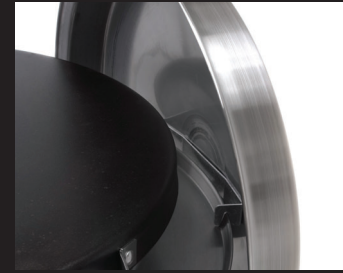
For Product Specifications  
Visit [evoamerica.com](http://evoamerica.com)

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For your backyard patio or deck. Gather around with family and friends for conversation and a great meal. Round up your neighbors and take the party outside!



LID HOOKS ON DRIP PAN



SKIRT HANDLE TO ROLL CART



EASY ACCESS TO GAS TANK



# Professional Tabletop

## Flattop Gas Grill

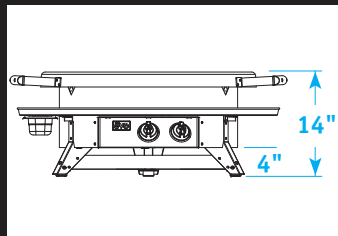
Model# 10-0021



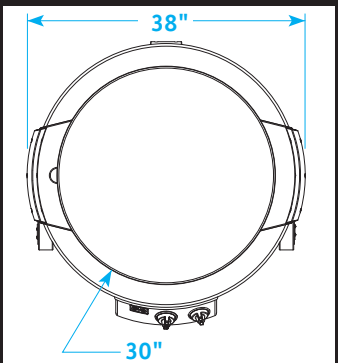
### DUAL BURNERS

Independently-controlled burners provide two heat zones.

### SPECIFICATIONS



FRONT VIEW



TOP VIEW

### Adjustable Vent

exhausts steam and vapors from under lid

### Wide Grip Handles

makes moving the cook surface easy

### Stainless Steel Drip Pan

surrounds cook surface to contain spillovers

### Removable Spillover Tray

makes clean-up easy; stainless steel, dishwasher safe

### Heavy Gauge Stainless Steel Construction Throughout

### Electronic Starter

provides one-touch ignition to both burners

### Rubber Feet

to protect tabletop



**Lid** lets you roast, steam, warm, or smoke foods

**Cooking Surface** solid plate black oil-seasoned steel that's 30 inches in diameter, 707 sq. inches total. Dual burners provide variable temperatures from 225°F to 550°F, with 48,000 BTUs

*Ceramic-clad upgrade available for exceptional cleanability and ease of maintenance*

**Flame Ports** located just above the control panel provide a convenient view of the burners

**Inner and Outer Burner Control Knobs** command variable temperatures across two circular heat zones for edge-to-edge even heat

**Stainless Steel Fasteners Throughout** provide strength and lifetime rust-free quality

For Product Specifications  
Visit [evoamerica.com](http://evoamerica.com)

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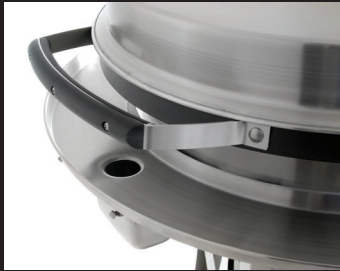




For home or on the road.  
Easy to setup on a picnic  
or banquet table. It's  
the perfect grill to take  
tailgating, camping, fishing,  
hunting or to a cookout!



LID HOOKS ON DRIP PAN



DRIP PAN FOR SPILLOVERS



TWO HEAT ZONES



By cooking foods directly on the cook surface, you can sear, sauté, grill, toast and stir-fry. Indirectly, you can use pots or pans to boil, braise, poach or steam. With a few accessories you can create even more amazing meals. Enjoy your outdoor living area more by cooking every meal outside—breakfast, lunch, dinner and even dessert, on your Evo grill.

**evo**®

# Flattop Versatility

## GRILL

Cook right on the flattop!



TOAST



SAUTE



## SEAR



You get a caramelized, deep-brown sear (= flavor) with the Evo grill. When the oil starts to shimmer and smoke, you're ready to add the meat!

## STIR FRY



Cooking rapidly over sizzling heat while stirring briskly.



## STEAM



Squeeze water on food then cover with a lid to steam. Add more liquid and repeat until done.



## ROAST



Turn your Evo grill into an oven with a roasting pan, rack and lid. Spatchcock turkey is one of our favorite roasted dishes.

## SMOKE



Place flavored wood chips or Evo "Smoke to Taste" canister on cooksurface, place food on a roasting rack and cover with a lid.

BAKE



Place a rack underneath the food and cover with the Evo lid.





# Endless Menu Possibilities



Make Breakfast,  
Lunch or Dinner

Steaks, Burgers, Grilled  
Sandwiches, Flatbread Pizza,  
Stir-Fry. Pancakes, Scrambled  
Eggs, Omelettes, Huévos  
Rancheros, Bananas Foster,  
Fajitas, Pita Bread, Grilled  
Caesar Salad, Chicken Satays,  
Pork Chops, Corn Cakes,  
Quesadillas, Fried Rice,  
Bratwurst, Crepes, Crab Cakes,  
Scallops, Shrimp, Fish Fillets,  
Seafood Paella, Yakisoba  
Noodles, Cedar Plank Salmon,  
Lamb Kabobs, Polish Sausage,  
Handmade Tortillas, Potato  
Pancakes, Injera, Crostini, Philly  
Cheese Steak, Ratatouille,  
Mixed Grill, Spatchcock Turkey,  
Tacos, Burritos, Bacon, Fried  
Potatoes.....

[evoamerica.com](http://evoamerica.com)



## PRODUCTS

The information  
you need on Evo  
appliances.



## RECIPES

Search recipes on our  
website for appetizers,  
or a main course.



## SUPPORT

Visit us online, or call  
toll-free 866.626.1802  
or direct 503.626.1802.



## ACCESSORIES

Find where to purchase steamer  
lids, roasting racks, vinyl covers,  
cooking or cleaning supplies.



## CONTACT

Call toll-free 866.626.1802, or  
direct 503.626.1802, or email at  
[sales@evoamerica.com](mailto:sales@evoamerica.com).

Appetizers  
& Dessert too!

# Indoor Models

Chef performance for your home kitchen

Evo cooktops are the ultimate social cooking appliance for any indoor kitchen. The unique style captures attention, while the highly functional design encourages participation, all to the delight of your onlooking audience.



## Affinity 25E Model# 10-0061-EL

The Affinity 25E is an electric cooktop designed for indoor kitchens. It features a 25" diameter black seasoned cooking surface with an independently-controlled heater providing two circular heat zones. Temperatures are variable from 150°F to 525°F (66°C to 274°C).

Operating on 208V-230V, the Affinity 25E Cooktop is an ideal solution for creating a social cooking space in your indoor kitchen.

*Ceramic-clad upgrade available  
for exceptional cleanability and  
ease of maintenance*



## Affinity 30Gp Model# 10-0075

The Affinity 30Gp is a gas cooktop with standing pilot light designed for indoor kitchens. It features a 30" diameter black seasoned cooking surface with two independently-controlled gas burners and two circular heat zones. Temperatures are variable from 225°F to 525°F (121°C to 274°C). 37,638 BTUs for LP and 36,267 BTUs for NG.

The 30Gp is built to fit standard dimensions of residential kitchen countertops and islands. All controls are conveniently positioned up front on a curved control panel with an elevated cooking surface.

For Product Specifications  
Visit [evoamerica.com](http://evoamerica.com)

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Designed for built-in installation in residential indoor kitchen islands and counters.





**All Evo Grills Are Shipped With:**

- 1 Cook Surface Cleaning Kit - Includes Handle, Pad and Screen
- 2 Stainless Steel Spatulas
- 1 Stainless Steel Cook Surface Scraper
- 1 Evo Cookbook



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. These painstaking efforts result in a finished cooking surface that maintains the same integrity it was created with.



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