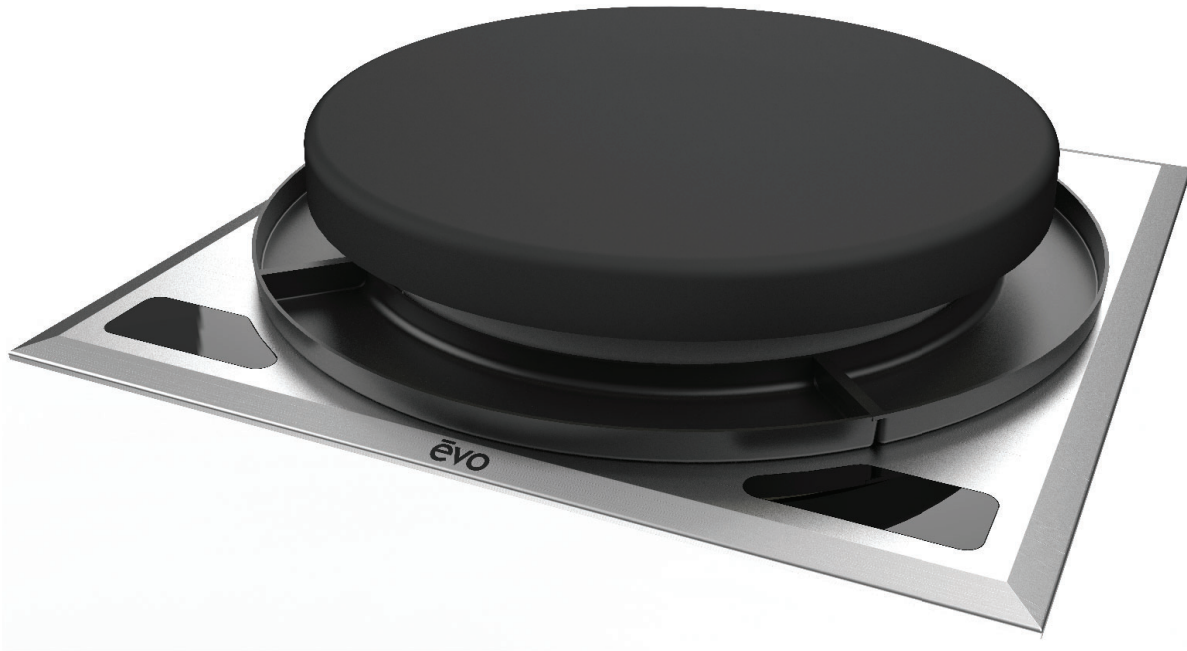




Evo Centre 23E Electric Residential Cooktop Operator's Manual Installation, Operation, and Maintenance

*Pour obtenir un manuel en français, veuillez appeler Evo America, LLC au 503-626-1802.
For a French Language Manual, please call Evo America, LLC at 503-626-1802.*

For Outdoor Use

Tested &
Listed By  Portland
Oregon USA
Report # 0141EM009S
OMNI-Test Laboratories, Inc.

Certification: "UL 1026 - Standard for Electric Household Cooking Appliances"
Model# 10-0123-OE
Doc # 23OIRev1.5
October 8, 2024
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Cleaning Instructions



evoamerica.com

To The Installer or Person Setting Up The This Appliance

Leave these instructions with the operator.

To The Residential Customer

Save these instructions for future reference.

Complete Now For Future Reference

Serial # _____

Date of Purchase _____

Place of Purchase _____

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Uncrating Note

Your Evo Centre 23E is shipped fully assembled and crated in a cardboard box with some parts enclosed in protective plastic bag.

READ FIRST

IMPORTANT PRODUCT AND SAFETY INFORMATION

WARNING THIS UNIT IS EQUIPPED WITH A THREE-WIRE NEMA 5-20P CORDED PLUG. THIS UNIT SHOULD BE FUSED SEPARATELY WITH A 20AMP CIRCUIT. FOR PERSONAL SAFETY, THIS APPLIANCE MUST BE PROPERLY GROUNDED.



WARNING KEEP WATER AND ALL COOKING SPILL OVERS AWAY FROM FRONT CONTROL PANEL AND UNDERSIDE OF UNIT. NEVER IMMERSE OR HOSE UNIT, OR PRESSURE SPRAY UNIT WITH LIQUID SOLUTIONS.



WARNING IF THIS UNIT IS TO BE INSTALLED TO A COUNTER SURFACE - INSTALLATION MUST BE DONE BY A QUALIFIED ELECTRICIAN. INCORRECT INSTALLATION CAN CAUSE INJURY TO PERSONNEL AND/OR DAMAGE TO EQUIPMENT. THIS UNIT MUST BE INSTALLED IN ACCORDANCE WITH ALL LOCAL AND UNIFORM BUILDING AND CONSTRUCTION CODES, OR IN THE ABSENCE OF CODES, WITH THE NATIONAL ELECTRICAL CODE, ANSI/NFPA 70-LATEST EDITION



CAUTION CAREFULLY FOLLOW ALL INSTALLATION INSTRUCTIONS. IF UNIT IS INSTALLED TO A COUNTER SURFACE, CONSTRUCT ALL COUNTER SPACE, STANDS, OR OTHER SURFACES TO THE RECOMMENDED INSTALLATION SPECIFICATIONS AS OUTLINED IN THIS MANUAL.



CAUTION THIS UNIT IS HEAVY AND SHOULD BE MOVED BY TWO PEOPLE.



CAUTION ALWAYS KEEP ANY AND ALL FLAMMABLE LIQUIDS AND COMBUSTIBLE MATERIALS AWAY FROM UNIT. DO NOT STORE TOWELS OR UTENSILS, OR ANY OTHER ITEMS ON THIS APPLIANCE.



CAUTION DO NOT CLEAN THE COOKING SURFACE WITH PUMICE STONE OR CLEANING SOLUTIONS. USE ONLY GRILL PADS AND FOLLOW THE PRESCRIBED METHOD OF CLEANING AS OUTLINED IN THIS MANUAL.



CAUTION CLOSE SUPERVISION IS NECESSARY WHEN ANY APPLIANCE IS NEAR CHILDREN.



CAUTION DO NOT PLACE ON OR NEAR A HOT GAS OR ELECTRIC BURNER, OR IN A HEATER OVEN.



CAUTION EXTREME CAUTION MUST BE USED WHEN MOVING AN APPLIANCE CONTAINING HOT OIL OR OTHER HOT LIQUIDS.



CAUTION DO NOT USE APPLIANCE FOR OTHER THAN INTENDED USE.



NOTICE THE SERIAL NUMBER AND MODEL INFORMATION LABEL PLATE IS LOCATED ON THE UNDERNEATH OF THE UNIT.



NOTICE INSTALLATION OF ANY VENT HOODS OR FIRE EXTINGUISHER SYSTEMS MUST CONFORM TO THE NATIONAL, STATE, AND LOCAL BUILDING AND ALL APPLICABLE UNIFORM CONSTRUCTION CODES.



NOTICE DURING THE FIRST FEW HOURS OF OPERATION, IT IS NORMAL FOR OILS AND INSULATING MATERIAL USED IN THE MANUFACTURING PROCESS TO BECOME WARM AND GIVE OFF AN ODOR.



Residential Limited Warranty

ELECTRIC COOKTOP WARRANTY ONE YEAR LIMITED WARRANTY

Evo America, LLC warrants to the original residential purchaser that the Evo cooking, refrigeration and ventilation equipment shall be free from rust through on all metal surfaces and shall be free from defects in materials and workmanship under normal and reasonable use for One Year from the original date of purchase from Evo, Inc. This warranty is for the benefit of the original use purchaser and is non-transferable. Evo promises to repair or replace, at its determination, any product or component that is defective during this initial one year period. Or as a resolution, Evo may at its option repurchase the product at its original purchase price. This is your sole and exclusive remedy. This warranty is subject to the limitations, exclusions and other provisions listed below.

Limitations Involving Materials and Components:

This warranty does not apply and no other warranty applies to normal wear and tear, which are expected over the course of ownership. The materials and components listed below are covered according to the following schedule from the original date of purchase from Evo:

- One Year – electrical and electronic components [including, but not limited to, electronic displays, overlay and membrane switches, temperature sensors, hot surface igniters, computers, transformers, heater elements, relays, igniters, ignition controllers, wiring, switches, encoders, outlets and plugs].
- One Year – gas components [including, but not limited to, gas regulator, gas hoses, manifold assemblies].
- One Year – accessories and repair parts.
- Ninety (90) Days - refrigeration components [including, but not limited to, compressor, evaporator, pressure control, thermometer].

The original purchase invoice or payment record must be retained and produced if claims are made under this warranty. Warranties are void if the original serial numbers have been removed, altered, or cannot be readily determined.

THIS WARRANTY APPLIES ONLY TO PRODUCTS PURCHASED AND LOCATED WITHIN THE UNITED STATES AND CANADA.

WHAT IS NOT COVERED BY THIS WARRANTY

1. Conditions and damages resulting from any of the following:
 - a. Improper or inadequate installation, delivery, use, storage or maintenance.
 - b. Any repair not authorized in writing by Evo America, LLC, any modifications, misapplications, or unreasonable use.
 - d. Improper setting of any control.
 - e. Harsh environmental conditions, including, but not limited to, continual seawater spray, high pressure water, and direct contact with corrosive chemicals and materials.
 - f. Excessive or inadequate electrical, gas, or refrigeration supply.
 - g. Accidents, natural disasters, acts of God.
 - h. Conditions covered by the purchaser's insurance.
 - g. Cleaning supplies and filters.
2. Products purchased for commercial use without the express authorization of Evo America, LLC for such use.
3. The cost of service or a service call to:
 - a. Identify or correct installation errors.
 - b. Transport the product or component for service to/from the manufacturer or service center.
 - c. Labor not pre-authorized by Evo America, LLC, or labor not performed by an authorized Evo service agency or representative.
 - d. Instruct the user of the proper use of the product.
 - e. Warranty labor performed outside of normal business hours, and labor performed at overtime and premium rates.
4. This warranty does not include the cost for any inconvenience, personal injury or property damage due to failure of the product, and does not cover damage arising out of the transportation of the product which is covered under different terms with the carrier.
5. Some natural variations in color and finishes occur in materials and are inherent to their character and cannot be avoided, therefore they are not considered defects.

ALL IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY, SUITABILITY, QUALITY AND/OR FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED IN DURATION TO THE EXPRESS WARRANTY PERIODS SPECIFIED ABOVE FOR THE PARTS DESCRIBED THEREIN. EVO AMERICA, LLC MAKES NO OTHER WARRANTY AND WILL NOT BE LIABLE FOR ANY DIRECT OR INDIRECT, CONSEQUENTIAL OR INCIDENTAL DAMAGES.

Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you. Neither Evo manufacturer representatives and dealers, nor the establishment selling this product has any authority to make any warranties or to promise remedies in addition to or inconsistent with those stated above. The maximum liability to Evo America, LLC in any event, shall not exceed the purchase price of the product paid by the original residential purchaser. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Remove Unit From Crating

Uncrating

STEP #1

OPEN THE BOX AND REMOVE THE GRILL WEATHER COVER

Lift from the two handles at each side and set the cover aside.

STEP #2

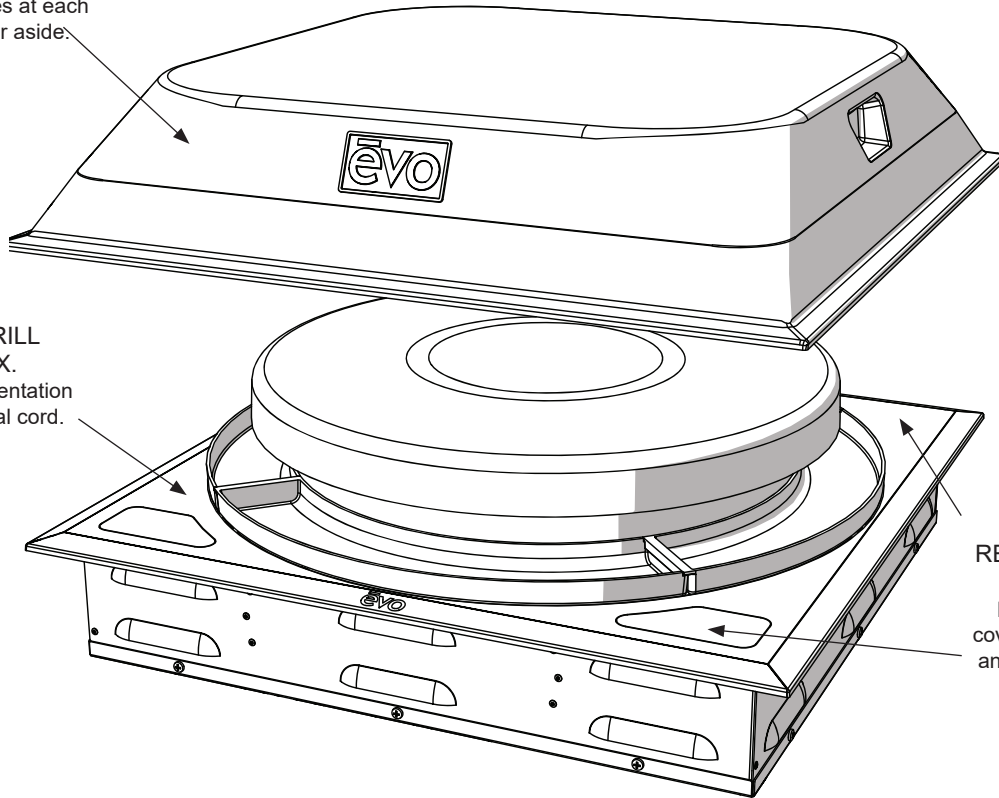
REMOVE THE GRILL FROM THE BOX.

Also remove the documentation packet and the electrical cord.

STEP #3

REMOVE PROTECTIVE PLASTIC FILM

Remove the plastic film covering the display controls and stainless steel chassis.



1 - OPEN THE BOX AND REMOVE THE COVER FROM THE GRILL- Remove the cover in its plastic bag from the box and gently set it aside. Remove the remaining internal packaging material the surrounds the grill chassis.

2 - REMOVE THE GRILL FROM THE BOX - Only lift unit from the outside edges of the stainless steel chassis.

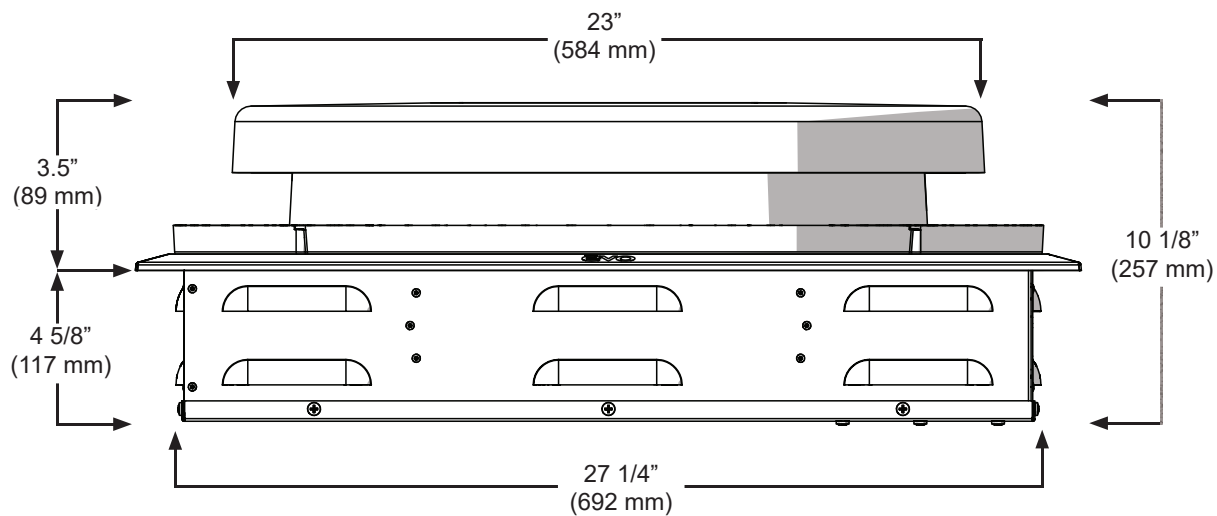
USE CAUTION - Do not lift unit from the circular cooking surface. Remove the grill from its shipping box by grasping the outside edges of the stainless steel square chassis. The grill is heavy and may require two people to remove from its shipping box.

Remove the documentation package and the electrical cord which is in a plastic bag underneath unit.

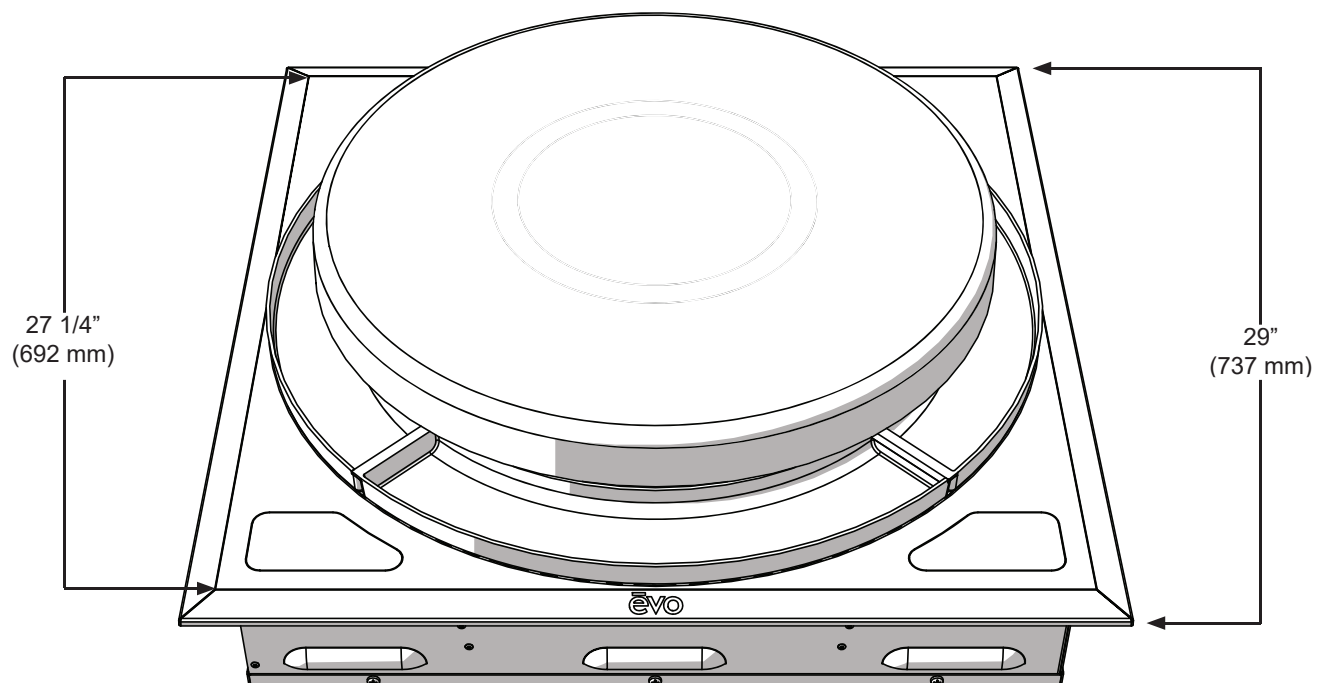
3 - REMOVE PROTECTIVE FILM FROM DISPLAY AND STAINLESS STEEL SURFACES - Peel the protective plastic film from the display lens area and from the stainless steel top pan.

USE CAUTION - Do not use any sharp objects to remove the protective plastic film.

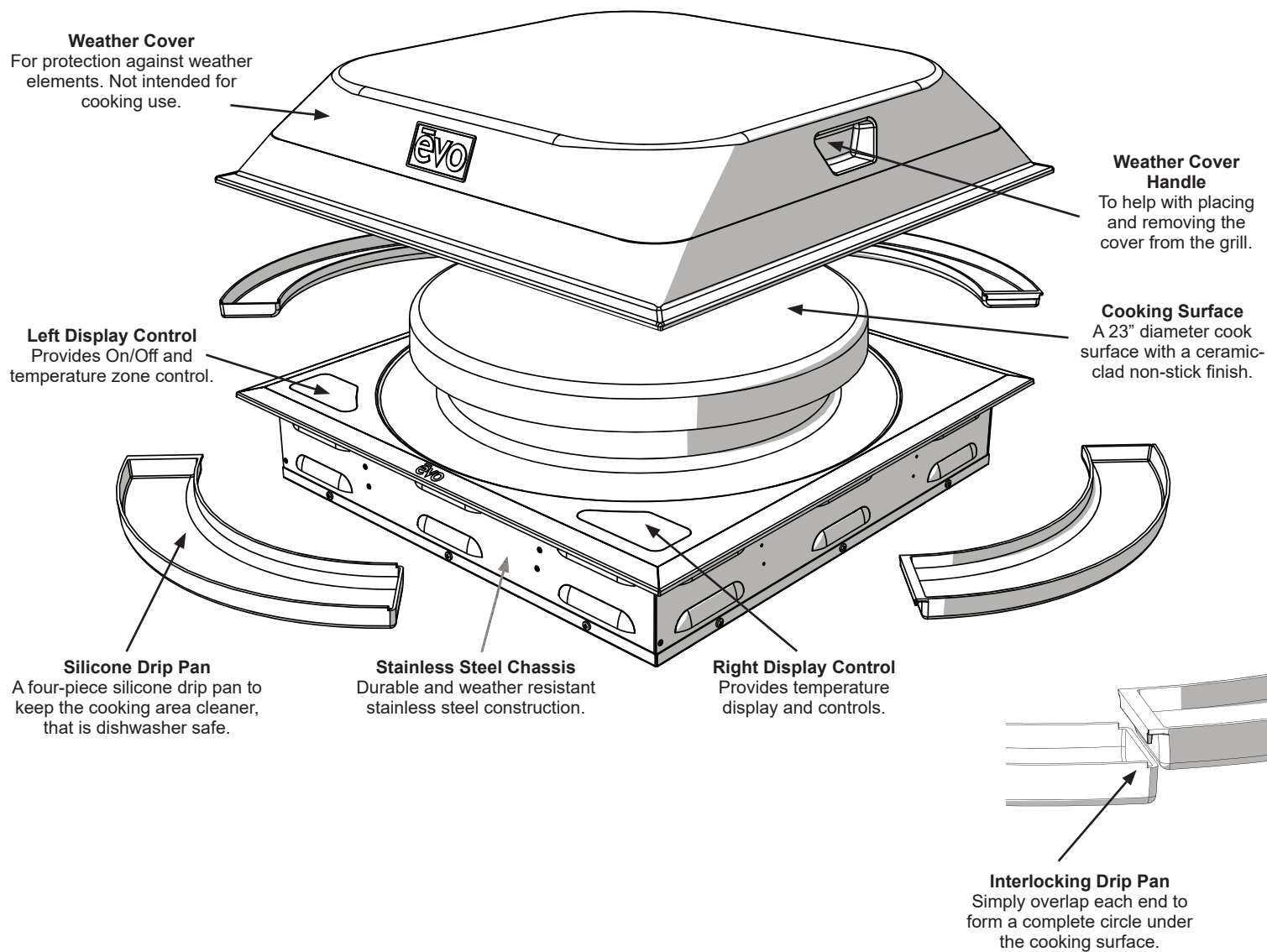
Overall Dimensions



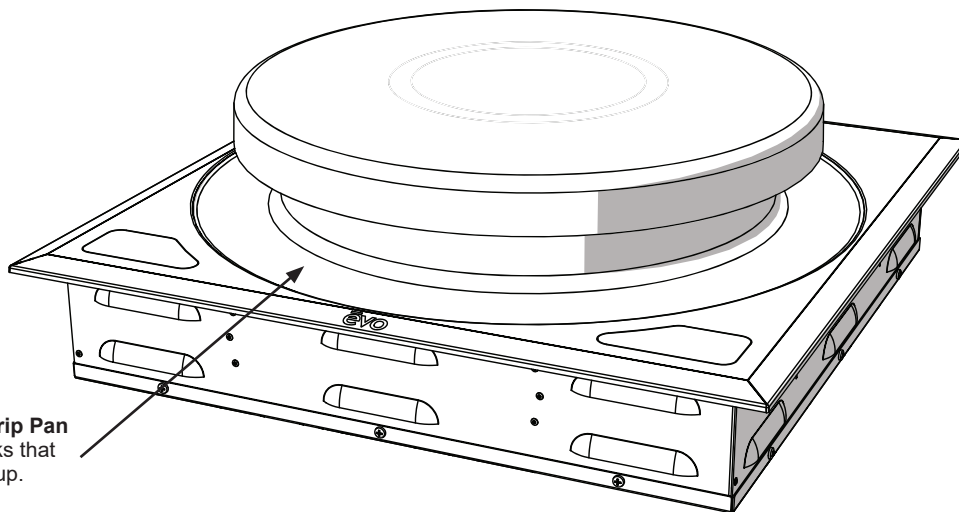
Measured from outside edge of louvers



Key Elements

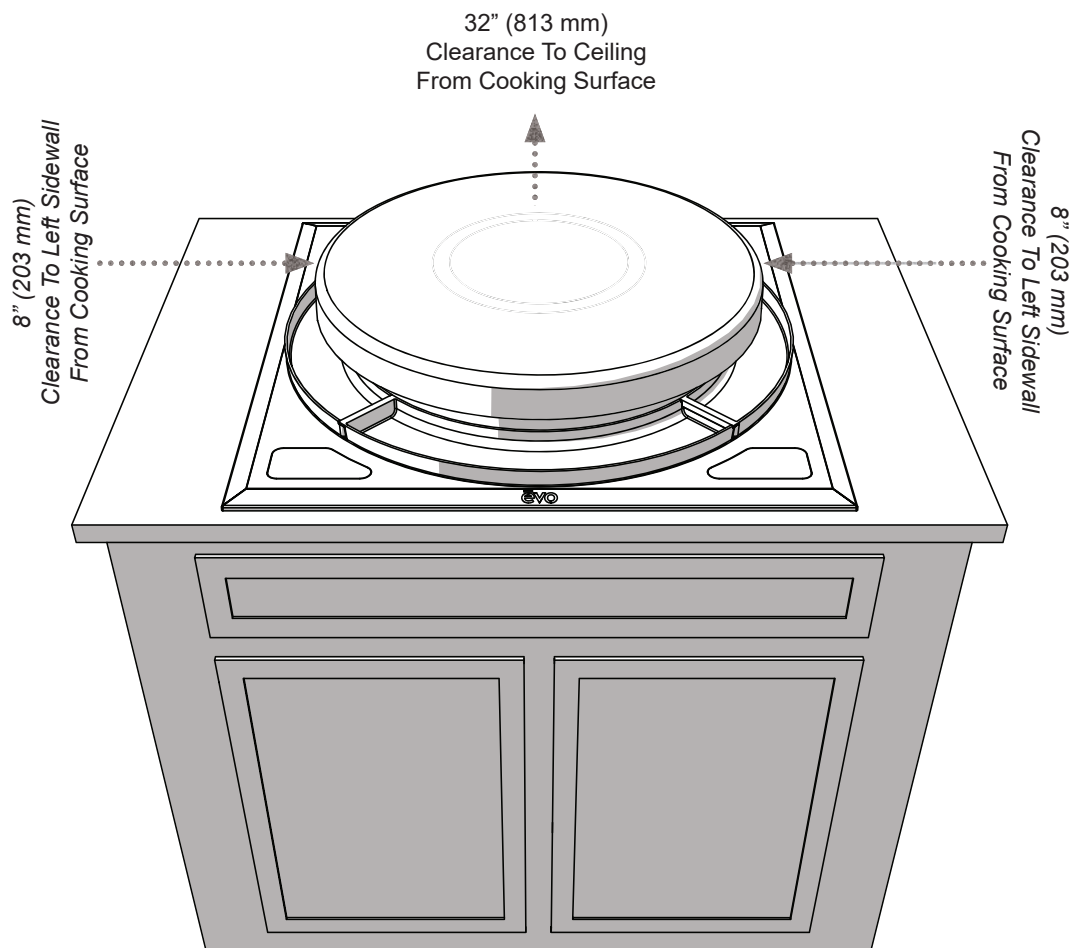


Integral Drip Pan



Integral Stainless Steel Drip Pan
For light-duty cooking tasks that
require minimal clean up.

External Clearance



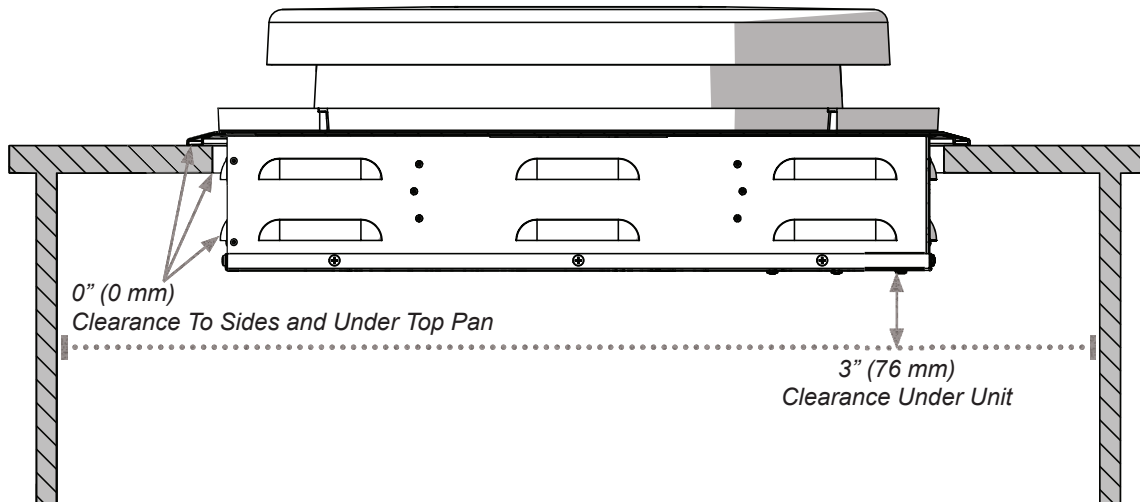
CLEARANCE TO EXTERNAL COMBUSTIBLE SURFACES	
To Ceiling	32" (813 mm)
From Right Side	8" (203 mm)
From Left Side	8" (203 mm)
From Back Side	8" (203 mm)

Do not install above any equipment, table or shelving where air temperature is greater than ambient air temperature.

The Evo Centre may be installed to back, side, and front combustible surfaces with a zero-clearance (0" or 0 mm) tolerance to the outside of the stainless steel chassis. The top of the cooking surface requires 32" (813mm) to combustible surfaces. The underside of the unit requires 3" (76 mm) air space clearance for proper ventilation and operation.

Do not install above any equipment, table or shelving where air temperature is greater than ambient air temperature.

Internal Clearance



CLEARANCE TO INTERNAL COMBUSTIBLE SURFACES	
From Under Bottom Pan	3" (76 mm)
From Under Top Pan	0" (0 mm)
From All Sides	0" (0 mm)

Do not install above any equipment, table or shelving where air temperature is greater than ambient air temperature.

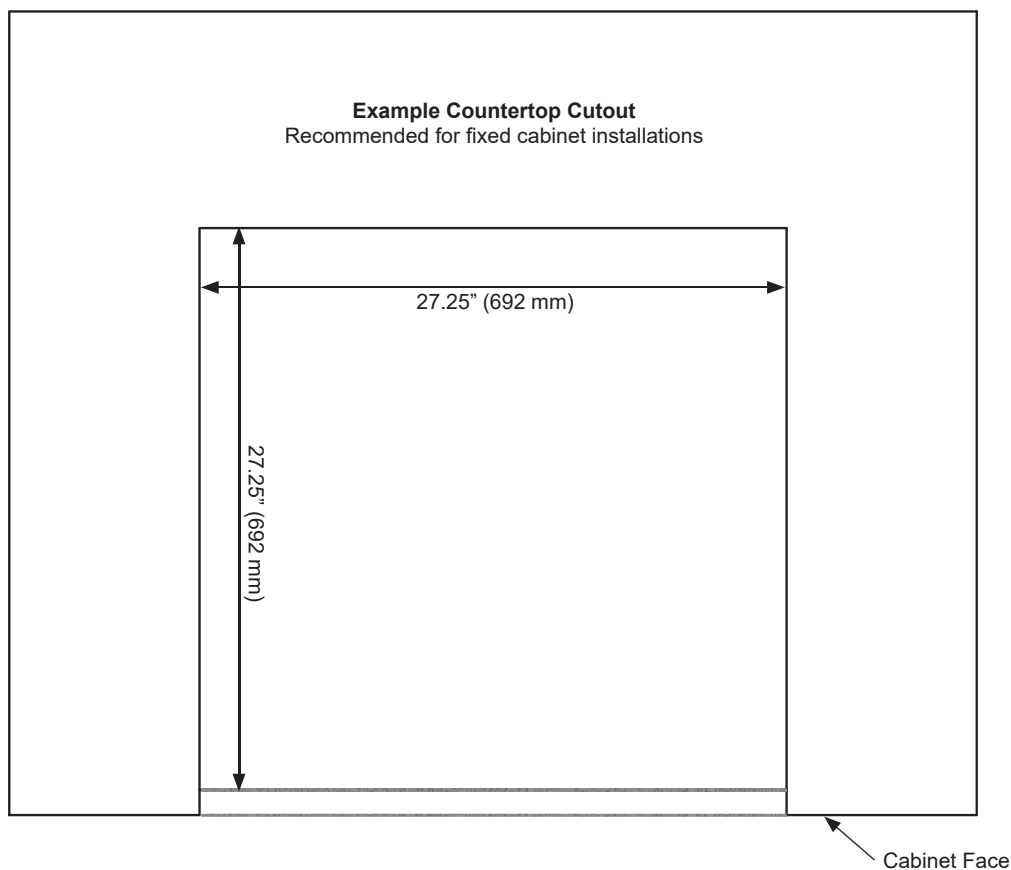
The Evo Centric may be installed to back, side, and front combustible surfaces with a zero-clearance (0" or 0 mm) tolerance to the outside of the stainless steel chassis. The top of the cooking surface requires 32" (813mm) to combustible surfaces. The underside of the unit requires 3" (76 mm) air space clearance for proper ventilation and operation.

Do not install above any equipment, table or shelving where air temperature is greater than ambient air temperature.

Countertop Installation

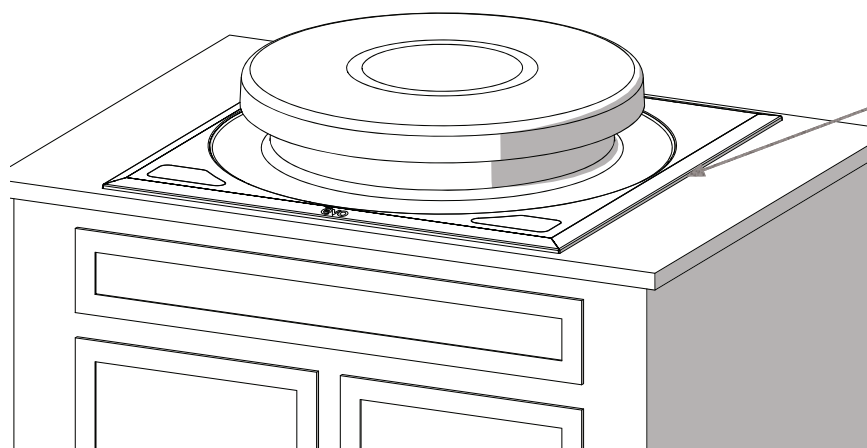
The Centre 23E may be recessed into a cabinet constructed from any suitable material such as medium density fiberboard (MDF), plywood, particleboard with melamine or stainless steel, with countertops made from natural stone, manufactured solid surfaces, butcher block, concrete, laminate or stainless steel. The cutout shown below positions the Centre unit with its chassis inset from the countertop front edge. For all installations, there must be a minimum of 3" (76 mm) under the bottom of the unit for ventilation.

Top View

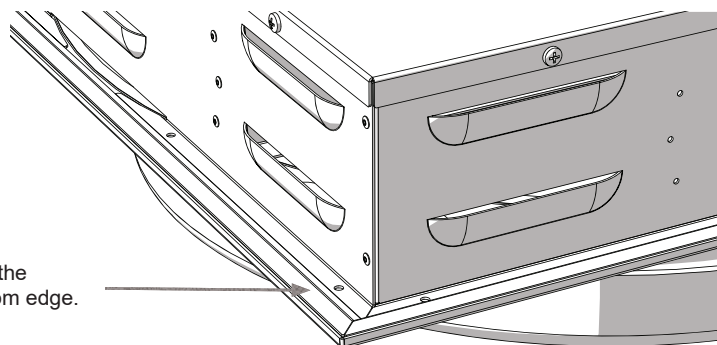


Sealing To Countertop

The Centre 23E is secured to the countertop cutout by applying a bead of black or clear silicone around the lower edge of the chassis before fitting it into the cutout. To do this, place the unit in the cutout, trace the outer perimeter with a pencil, remove the chassis, and apply a consistent bead of silicone just inside the marked line. After lowering the chassis onto the silicone, use a paper towel and isopropyl alcohol to clean off any excess silicone from both the appliance and countertop

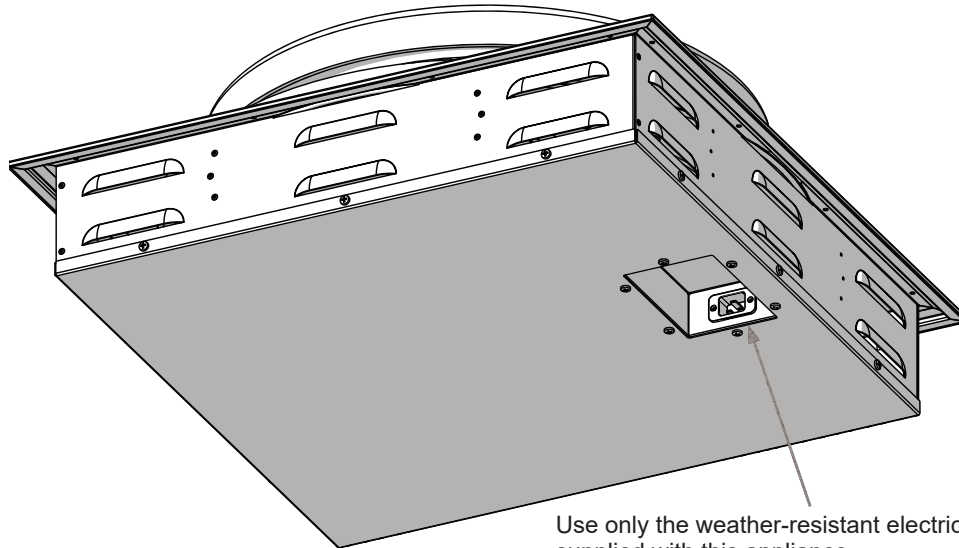


Place the unit in the cutout, trace the outer perimeter with a pencil.



Place silicone around the parameter of this bottom edge.

Connect Electrical Cord



FOR NORTH AMERICA OPERATION, ONLY CONNECT UNIT TO 120V, 1-PHASE, 20AMP, 60Hz POWER WITH SUPPLIED NEMA 5-20P WEATHER RESISTANT ELECTRICAL CORD.

DO NOT CONNECT TO DIRECT CURRENT (DC). INSTALLATION SHOULD CONFORM TO THE NATIONAL ELECTRIC CODE AND ALL LOCAL ELECTRIC RULES AND REGULATIONS.



THE RECEPTACLE REQUIRED FOR THE Evo Centre 23E IS A NEMA 5-20 SHOWN IN THE ILLUSTRATION AT THE LEFT. THE NEMA 5-20 IS A 20AMP RATED RECEPTACLE. THE MAXIMUM AMPERAGE DRAW OF THE CENTRE 23E UNIT IS APPROXIMATELY 16 AMP. THIS APPLIANCE REQUIRES A DEDICATED 20AMP CIRCUIT.

UNPLUG FROM OUTLET WHEN NOT IN USE AND BEFORE CLEANING ALLOW TO COOL BEFORE PUTTING ON OR TAKING OFF PARTS

DO NOT OPERATE ANY APPLIANCE WITH A DAMAGED CORD OR PLUG OR AFTER THE APPLIANCE MALFUNCTIONS OR HAS BEEN DAMAGED IN ANY MANNER. RETURN APPLIANCE TO THE NEAREST AUTHORIZED SERVICE FACILITY FOR EXAMINATION, REPAIR, OR ADJUSTMENT.

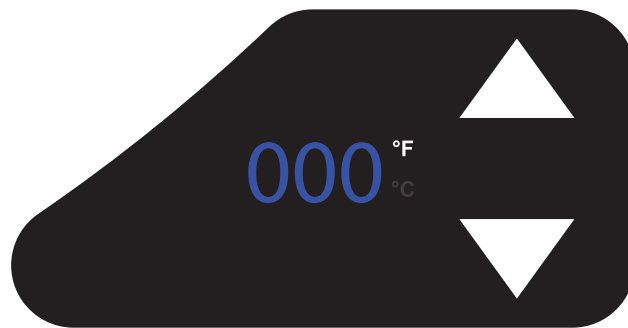
DO NOT LET CORD HANG OVER EDGE OF TABLE OR COUNTER. OR TOUCH HOT SURFACES

ALWAYS ATTACH PLUG TO APPLIANCE FIRST, THEN PLUG CORD INTO WALL OUTLET. TO DISCONNECT, TURN ANY CONTROL TO "OFF", THEN REMOVE PLUG FROM WALL OUTLET.

Basic Features



Left Control



Right Control



Pressing the ON/OFF icon toggles between power ON and power OFF. When the unit is ON, the digital display illuminates indicating the unit is active. Pressing and holding the ON/OFF button for 2 seconds powers OFF the unit and the display is no longer illuminated. When the unit is first powered ON, a system check is performed and the window displays the Centre revision information.



When first powered ON, the Centre defaults to EDGE to EDGE mode which provides temperature across the inner and outer cooking surface zones. Pressing the center circle switches between EDGE to EDGE and INNER FOCUS modes.



INNER FOCUS mode concentrates the temperature on the central area (inner 13-inch diameter) of the cooking surface and radiates heat outward. Pressing the center circle switches between INNER FOCUS and EDGE to EDGE modes.



Pressing the UP arrow increases the cooking surface temperature by 25°F increments or the equivalent °C (as indicated in the display window).



Pressing the DOWN arrow decreases the cooking surface temperature by 25°F increments or the equivalent °C (as indicated in the display window).

225

When the Centre is first powered ON, the display window will illuminate to show the preset temperature. If the Centre is powered OFF and the cooking surface is 125°F or greater, the word 'hot' will be displayed with the following characters **hot**.

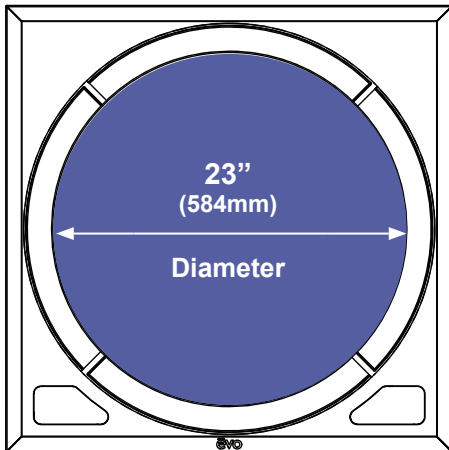
F
C

The default temperature setting is Fahrenheit, indicated by an illuminated 'F'. To switch the display to Celsius, shown as an illuminated 'C', press and hold both the UP and DOWN arrows simultaneously.

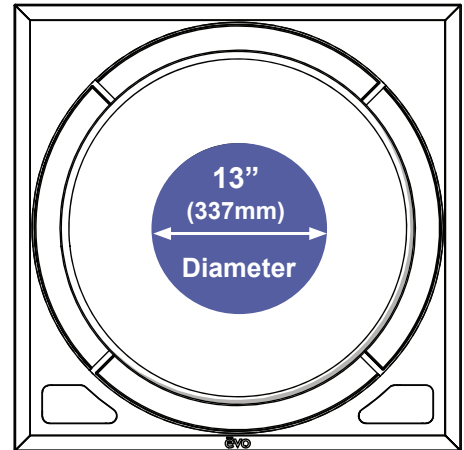
hot

HOT SURFACE will be displayed with the following characters **hot** as a safety feature to indicate when the cooking surface temperature is in excess of 125°F (38°C).

Temperature Zones



EDGE $\overline{\text{T}}$ EDGE
Default Temperature Mode



INNER FOCUS
Selectable Temperature Mode

EDGE $\overline{\text{T}}$ EDGE

EDGE to EDGE mode provides temperature control across the entire cooking surface. When EDGE to EDGE mode is selected, heat is applied to both the inner and outer cooking surface zones.

INNER FOCUS

INNER FOCUS mode provides temperature control focused at the center zone of the cooking surface. When INNER FOCUS mode is selected, priority is given to high temperatures and fast recovery of the cooking surface inner zone.

PREHEAT THE COOKING SURFACE TO AT LEAST 250°F (121°C) BEFORE PLACING FOOD ON IT. AVOID LEAVING THE COOKING SURFACE SET AT ELEVATED TEMPERATURES UNATTENDED FOR EXTENDED PERIODS DURING PREHEATING, AS THIS COULD POTENTIALLY DAMAGE THE NON-STICK COATING.

You can use the Centre cooking surface similar to the burners on a stove top. Adjust Evo's heater elements to control the temperatures of the cooking surface "heat zones." Evo's circular grill top is divided into two distinct zones. The center control panel knob controls the "inner heat zone," which is also the inner circle of the cook surface at approximately an 13" radius from the center of the cook surface. The outer control panel knob controls the "outer heat zone," which is the outer circle of the cook surface. Because the cook surface is made of heavy steel, it takes approximately 10 minutes from a cold start to completely heat the surface. With a pre-heated cook surface, if you adjust one of the heater elements, you will have to wait for a moment before the heat zone adjusts to temperature.

TURN UNIT ON

Press the power button for 2 seconds to turn ON.



TURN UNIT OFF

Press the power button for 1 second to turn OFF.



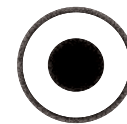
EDGE to EDGE TEMPERATURE MODE

The system defaults to Edge to Edge temperature mode when the power is turned ON



INNER FOCUS TEMPERATURE MODE

Hold the MODE button for 1 second to switch to Inner Focus mode. Press it again to return to Edge to Edge mode



INCREASING TEMPERATURE

When the power button is turned ON, press the upper arrow to increase temperature by 25°F increments. (For Celsius there is an equivalent temperature change)



DECREASING TEMPERATURE

When the power button is turned ON, press the lower arrow to decrease temperature by 25°F increments. (For Celsius there is an equivalent temperature change)



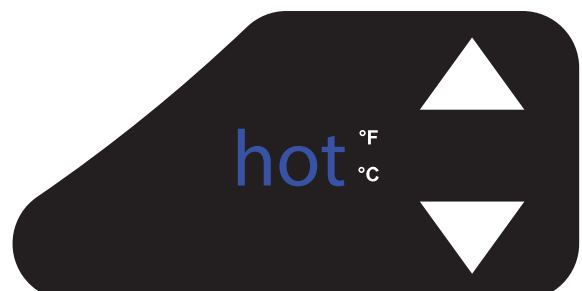
PREHEAT TEMPERATURE INDICATOR

When a temperature higher than the current cooking surface temperature is selected, the degree indicator (°F or °C) will blink intermittently until the target temperature is reached



HOT SURFACE INDICATOR

When the cooking surface reaches a temperature of 125°F (52°C), the word 'hot' will light up as a warning that the surface is too hot to touch.



COOKING PERFORMANCE

The Centre 23E is designed for light to medium-duty cooking, capable of handling a variety of foods such as pancakes, eggs, bacon, flat breads, fresh proteins like fish fillets, boneless chicken, and hamburgers, and sautéed vegetables. For optimal results, it's essential to regulate the temperature and avoid overcrowding the cooking surface.

For most meals, the Edge-To-Edge temperature mode provides even cooking, particularly for uniform items like eggs or pancakes or chicken breasts. When more focused heat is needed, the Inner Focus mode directs heat to the center, ideal for concentrated cooking while keeping the outer items warm.

Whatever your cooking style, the Centre 23E offers reliable performance that seamlessly complements any kitchen.

SETUP and OPERATION

- 1) Only connect this appliance to a 120V, 20AMP, 1-PHASE, 60Hz electrical outlet using the supplied NEMA 5-20P weather-resistant electrical cord.
- 2) Allow this appliance to preheat to a set temperature for 10 minutes or until the preheat temperature indicator shows the cooking temperature has been reached before placing food on the cooking surface.
- 3) For in-direct cooking with a pan, it is recommended to use the INNER FOCUS temperature mode.
- 4) Use only the provided grill cleaning pads and vegetable oil to clean the cooking surface. Do not use any abrasive scouring pads other than the ones supplied with this appliance, and do not use abrasive powder cleaners, pumice bricks, scouring pads, or steel-wool cleaning pads, as they will damage the ceramic non-stick coating.
- 5) Clean chassis with a damp cloth using soap and water.

IMPORTANT SAFEGUARDS

- 1) Read Manual carefully before using this appliance.
- 2) Do not touch hot surfaces and always use utensils when cooking on this appliance.
- 3) To protect against electrical shock, do not immerse cord, plugs, or place this appliance in water or other liquid.
Do not handle this appliance or its parts with wet hands.
- 4) Turn this appliance OFF when not in use.
- 5) Turn this appliance OFF and allow it to cool before cleaning.
- 6) This appliance must be installed to a steady and level surface.

**- CAUTION -
NEVER LEAVE THIS APPLIANCE UNATTENDED
WHEN IN OPERATION**

**- CAUTION -
DO NOT SPRAY WITH WATER OR LIQUID
CLEANERS**

The Evo Centre 23E cooking surface is coated with a unique sol-gel non-stick coating that merges the benefits of ceramic and polymer, providing a durable, high-performance surface. This coating ensures effortless food release and easy cleaning while being free from harmful chemicals like PFOA and PTFE. Designed for long-term use, it offers exceptional resistance to high temperatures, scratches, and wear. This non-stick coating is both cooking-safe and eco-friendly, ensuring durability and reliability when used with Evo's recommended high-temperature nylon and silicone utensils.

1. Use the Right Utensils

- It's important to choose utensils that won't damage the delicate non-stick coating.
- Avoid Metal Utensils: Use high-temperature nylon, silicone, wooden or bamboo utensils to prevent scratching the non-stick surface.
- No Cutting: Never cut food directly on the non-stick surface to avoid damaging the coating.

2. Cooking Tips

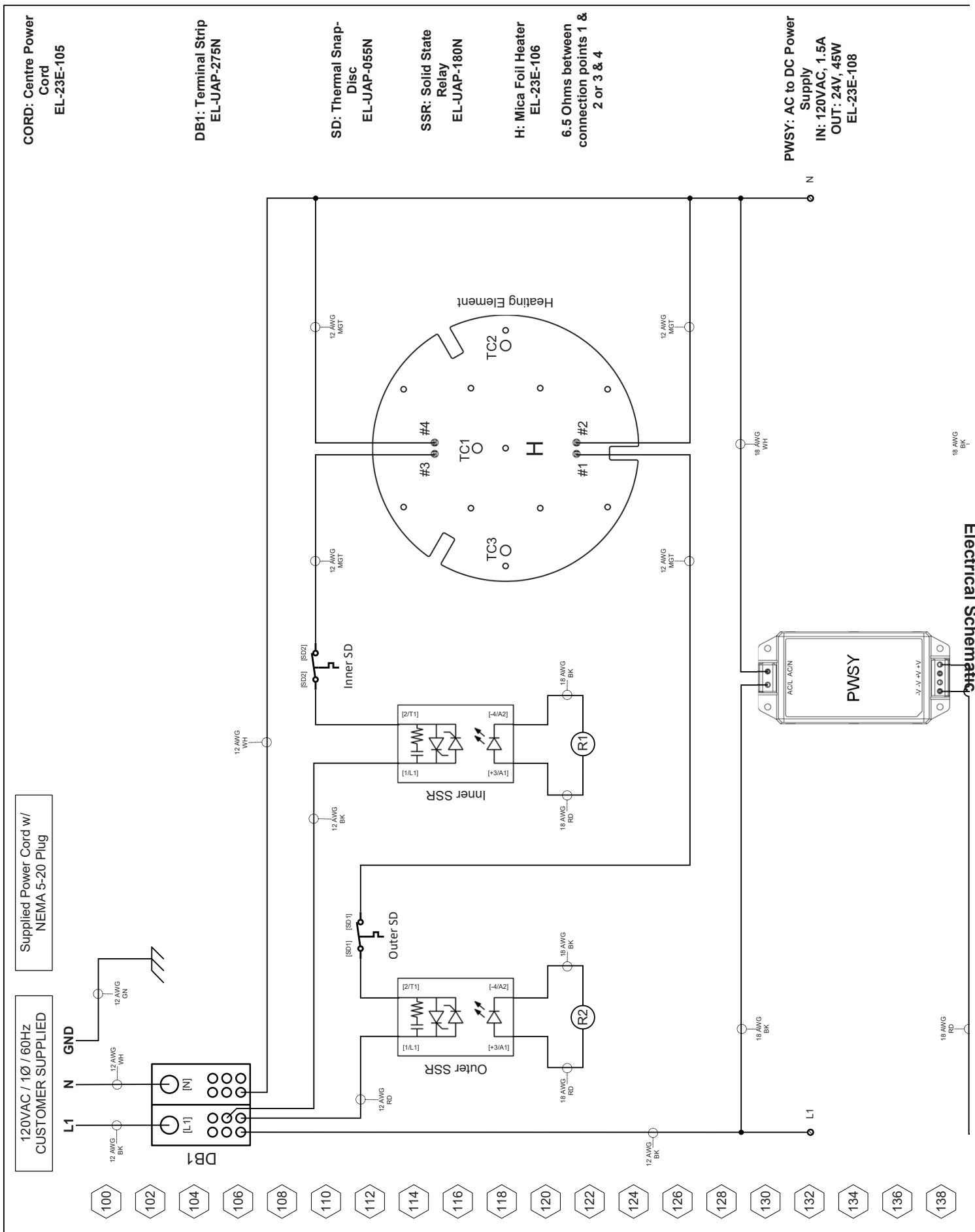
- Avoid long periods of pre-heating the cooking surface without food on the surface. Very high heat on the cooking surface without food can damage the coating and reduce its effectiveness.
- Avoid Cooking Sprays: Aerosol cooking sprays can leave a residue that is difficult to remove. Use a small amount of vegetable oil or butter instead.
- Preheat Properly: Preheat the cooking surface on low or medium heat before adding food to ensure even cooking and to protect the coating.

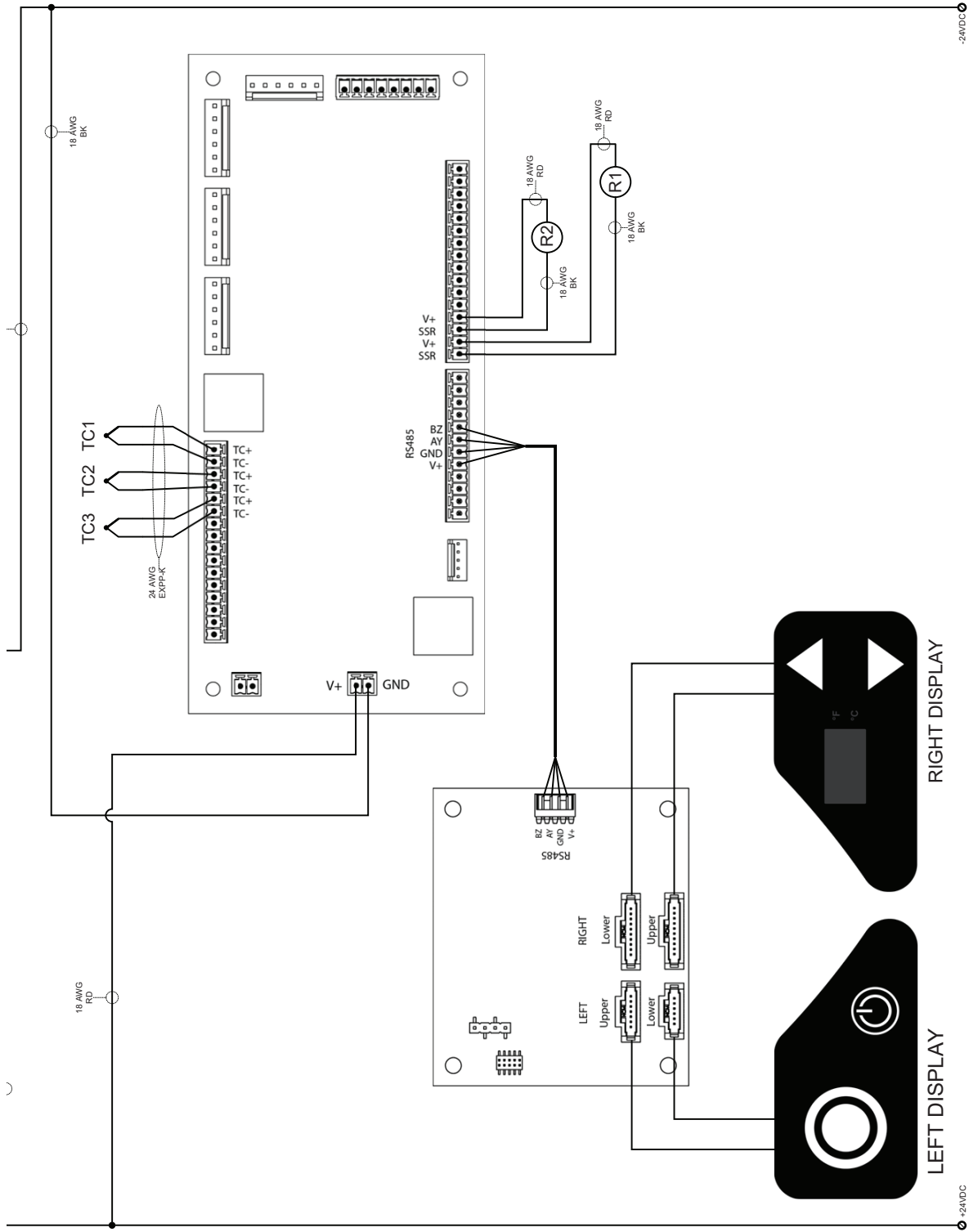
3. Cleaning

- Remove any large food debris from the cooking surface, then use a nylon spatula or scraper to dislodge and remove stubborn, stuck-on food particles.
- For tough food residues or burnt-on sauces, begin with a warm cooking surface. Place a cleaning pad directly on the surface and pour a generous amount of cooking oil over it. Place the insulated cleaning handle on top of the pad, then press down and scrub the surface in a circular motion, focusing on areas with heavy carbon buildup. Add more oil as needed for lubrication. Wipe the surface clean with a paper towel and repeat the process if necessary. When clean, the cooking surface should have a black, glossy finish.
- As a final step, you can either wipe the cooking surface with a terry cloth towel dipped in warm soapy water, or use a paper towel with a generous amount of vegetable oil to ensure the surface is clean and ready for the next use.
- Do not use abrasive powder cleaners, pumice bricks, scouring pads, or steel-wool cleaning pads, or any cleaning method other than those recommended in this manual.

4. Storage

- Make sure the cooking surface is clean and all food particles have been removed from the surface before placing the weather cover over the cooking surface for extended periods of storage.





EVO CENTRE TCU PCB
P/N: EL-23E-102

EVO CENTRE DISPLAY
INTERFACE PCB
P/N: EL-23E-104

EVO CENTRE LEFT
DISPLAY
P/N: EL-23E-101

EVO CENTRE RIGHT
DISPLAY
P/N: EL-23E-100

Evo Incorporated
Tualatin, Oregon 97062
P-503.626.1802 F-503.213.5869

Electrical Schematic – Centric 20E
120V / 20A / 60Hz / 1 Phase



Drawn: JMA 08/26/2024

Electrical Schematic

PROPRIETARY AND CONFIDENTIAL

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OF EVO INC. IS PROHIBITED.

SIZE	FSCM NO	DWG NO	REV
A3		DU-23E-0100	A-00
SCALE	No Scale	SHEET	1 OF 1