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Model# 10-0021

Evo[®] Professional Tabletop - Residential



SHORT FORM SPECIFICATIONS:

The Evo Professional Tabletop has a 30" (762mm) diameter black seasoned steel cook surface heated underneath by inner and outer gas tube burners. Surface temperatures range from 225°F to 550°F (121°C to 288°C) from the center to the outside edge. A stainless steel drip pan completely surrounds the underside of the cook surface catching all food debris. The Professional Tabletop is the ideal grill for creating a social cooking space at home or on the road. Available with either Natural Gas or LP Propane.

Gas Circular Flattop Grill

OUTDOOR

Circular Flattop Grill Designed To Create A Social Cooking Space At Home

- 30" (762mm) circular black seasoned steel cooking surface.
- Two circular temperature zones: inner and outer surface.
- Variable temperatures 225°F to 550°F (121°C to 288°C).
- With LP Propane gas 48,000 BTUs.
- With Natural Gas 48,000 BTUs.
- Knobs separately control inner and outer burners.
- Electronic push button ignition.
- LP Propane gas standard, and Natural Gas option.

Designed To Setup And Cook Outdoors

- Easy set-up on picnic or banquet table.
 Heat shield prevents heat from
- damaging table top.
- Stainless steel tank sleeve conceals gas tank.
- Quick release removable cook surface and drip pan.

Easy Operation, Easy Maintenance, Easy Cleanup

- Cooking techniques: sauté, braise, flattop (plancha) grilling, pan fry, roast, poach, steam, toast.
- Cooking surface is extremely durable and easy to clean.
- Stainless steel burners are protected against spill overs.
- Stainless steel drip pan surrounds cook surface with side mounted spill collection tray.

Data

Data						
	Cook	Dimensions		BTU	Net	Ship
Model	Surface	Н	W	Rate	Weight	Weight
10-0021	30 Inches	14″ 356mm	40″ 1016mm	NG 48,000 LP 48,000	117 lbs 53 kg	181 lbs 82 kg

Due to ongoing product improvement, specifications are subject to change without notice.

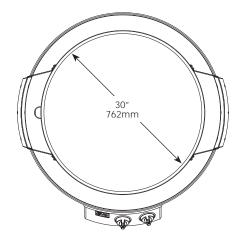


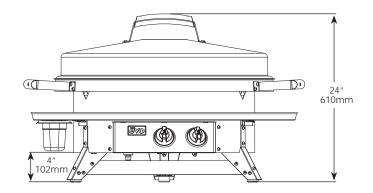




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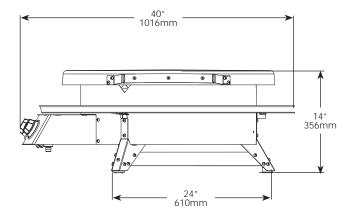


Optional Accessories





Vinyl Cover For Protection 12-0103-AC Ceramic Coating Upgrade For Easy Maintenance 11-0001-UG



INSTALLATION REQUIREMENTS	
Cooking surface must be installed level. Outdoor installation with minimum 12" (305mm) to adjacent combustible construction extended above the top of the appliance: 12" (305mm) from sides and 12" (305mm) from back.	
NATURAL GAS CONNECTION	LP PROPANE CONNECTION
OPERATING PRESSURE No regulator, connect to an outlet pressure of 7" water column. INLET / SUPPLY CONNECTION 1/2" FNPT. 12' Hose with 1/2" FNPT Quick Disconnect Supplied. 1/2" NPT to 3/8" Flare supplied. BTUS: 48,000 CONNECTION LOCATION Under Front Control Panel.	OPERATING PRESSURE Regulator is set for an outlet pressure of 11" water column. INLET / SUPPLY CONNECTION 1/2" FNPT Inlet. 5' Hose & Regulator with QCC1 Supplied. 1/2" NPT to 3/8" Flare supplied. BTUS: 48,000 CONNECTION LOCATION Under Front Control Panel.
DIMENSIONS	
	WEIGHT
MAXIMUM (H X W) 24" x 40" with hood (610mm x 1016mm) 14" x 40" without hood (356mm x 1016mm) <u>COOK SURFACE</u> 30" diameter (762mm)	NET: 117 Ib EST. (53 kg) SHIP: 181 Ib EST (82 kg) CRATE DIMENSIONS: 40" x 40" x 34" (1016mm x 1016mm x 864mm)
MAXIMUM (H X W) 24" x 40" with hood (610mm x 1016mm) 14" x 40" without hood (356mm x 1016mm) COOK SURFACE	NET: 117 lb EST. (53 kg) SHIP: 181 lb EST (82 kg)