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Evo® Affinity 30G - Residential



SHORT FORM SPECIFICATIONS:

The Evo Affinity 30G has a 30" (762mm) diameter black seasoned steel cook surface heated underneath by inner and outer gas tube burners. Foods can be prepared directly on the cook top, and pots and pans may be used as in traditional stove top cooking (either separately or simultaneously). Surface temperatures range from 225°F to 550°F (121°C to 288°C) from the center to the outside edge. Operating on either Natural Gas or Propane LP Gas, the Affinity 30G Cooktop is an ideal solution for creating a social cooking space in your outdoor kitchen.

Optional Accessories



30G Trim Kit Countertop Cutout 11-0123-ATK



Ceramic Coating Upgrade For Easy Maintenance 11-0003-UG

Drop-In Gas Cooktop

OUTDOOR

Circular Flattop Grill Designed To Create A Social Cooking Space In Residential Outdoor Kitchens

- 30" (762mm) circular black seasoned steel cooking surface.
- Two temperature zones between inner and outer surface.
- Variable temperatures 225°F to 550°F (121°C to 288°C).
- With LP Propane gas 37,638 BTUs.
- With Natural Gas, 36,267 BTUs.
- Knobs separately control inner and outer burners.
- Electronic push button ignition.
- Natural Gas standard, and LP Propane gas option.

Designed For Custom Outdoor Kitchens

- Drop-in installation required.
- Install directly to metal, or to combustible cabinet construction with 3/8" min. clearance.
- Install to end base or right angle counter configurations.
- Circular cook surface and radius control panel opens design possibilities.

Easy Operation, Easy Maintenance, Easy Cleanup

- Cooking techniques: sauté, braise, flattop (plancha) grilling, deep fry, pan fry, roast, poach, steam, toast.
- Cook surface is extremely durable and easy to clean.
- Stainless steel burners are protected against spill overs.
- Stainless steel drip pan surrounds cook surface with forward spillover slots to dual spill collection trays.
- Spill collection trays are located in doors at each outward side of control panel.

Data

Model	Cook Surface	Dimensions		BTU	Net	Ship
		Н	W	Rate	Weight	Weight
10-0055	30 Inches	11 3/8" 289mm	36 5/32" 918mm	NG 36,267 LP 37,638	163 lbs 73.9 kg	235 lbs 106.6 kg

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







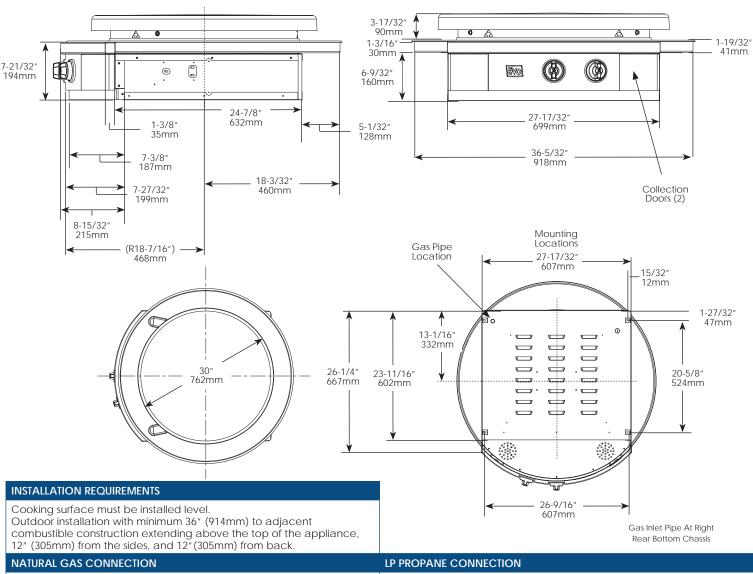




Model#

10-0055

Evo® Affinity 30G - Residential



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: 36,267

CONNECTION LOCATION Gas pipe right rear chassis.

DIMENSIONS

MAXIMUM (H X W)

11 3/8" x 36-5/32" (289mm x 918mm)

COOK SURFACE

30" diameter (762mm)

WEIGHT

BTUs: 37,638

NET: 163 lb EST. (73.9 kg) SHIP: 235 lb EST (106.6 kg)

CONNECTION LOCATION

Gas pipe right rear chassis.

OPERATING PRESSURE

INLET / SUPPLY CONNECTION

1/2" NPT to 3/8" Flare supplied.

STANDARD FEATURES

- 30" circular black seasoned steel cook surface over dual independent manually controlled gas burners.
- 2 removable spill over trays contained in front doors.
- Electronic push button ignition.
- Stainless steel lid.
- Mounting brackets included

CRATE DIMENSIONS: 42" x 42" x 24" (1066mm x 1066mm x 610mm)

Regulator is set for an outlet pressure of 11" water column.

1/2" FNPT Inlet. 5' Hose & Regulator with QCC1 Supplied.

ACCESSORIES INCLUDED

- Professional grill surface cleaning kit (3M brand) Includes handle, cook surface cleaning pad and screen.
 - 2 stainless steel spatulas, 1 stainless steel scraper, stainless steel cleaner and protectant.
- Owner's Manual, Use and Care Instructions & Evo Color Illustrated