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Project:		AIA#
Location:		
Item #:	Qty:	SIS#
Model #:		

Model#

10-0030-EL

# **Evo® Centric 20E**



#### SHORT FORM SPECIFICATIONS:

The Evo Centric 20E has a 20" (508mm) diameter black seasoned steel cook surface heated underneath by a dualzone electric heater. The heater technology allows independent heat adjustment across inner and outer cook surface zones for managing a wide range of menu possibilities. Surface temperatures range from 150°F to 525°F (66°C to 273°C) from the center to the outside edge without hot spots and temperature problems. Operating on 120V, the Centric 20E Tabletop is an ideal solution for front of the house indoor display cooking.

# **Optional Accessories**



Centric Cart Portable Display Cooking 10-0035-CSC



**Centric Travel Case** For Storage & Transport 11-0030-TC

## Data

Cook						Connection	Net	Ship
Model	Surface	Н	W	Voltage	Amps	Туре	Weight	Weight
10-0030-EL	20 Inches	7 3/4" 197mm	29" 737mm	120VAC 60Hz 1-Phase	20	3-Wire w/ground NEMA 5-20 Plug	72 lbs 33 kg	140 lbs 64 kg

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









## Approvals:

# **Electric Display Cooktop**

## **INDOOR**

#### Circular Presentation Cooktop Designed For Fast **Temperature Response and Variable Heat Control**

- 20" (508mm) circular black seasoned steel cooking surface.
- Designed for tabletop use, or constructed to cabinetry.
- Two cooking surface temperature zones.
- 20" (508mm) continuous entire surface zone.
- 10" (254mm) concentrated center circular
- Variable temperatures 150°F to 525°F (66°C to 273°C).
- High efficiency dual-zone electric heater.
- 120V, Inner Zone 2220watts, Outer Zone 2220watts.
- Tactile keypad for program navigation and incremental heat control.
- LCD graphic display with temperature and system status.
- Future enhancements will include customizable temperature modes updated via USB plug for managing specific heat for individual action station use:
  - Limit or lock heat range depending on action station use.
  - Set heat range at Low, Med, High, or by inner/outer zone.
  - Name presets by food item, i.e. crepes, scallops.

### Designed For Front Of House Display Service

- Place on tabletops or counter surfaces.
- Install to wood or steel counter configurations with zero clearance.
- Circular cook surface and square chassis offers multiple design and display possibilities.

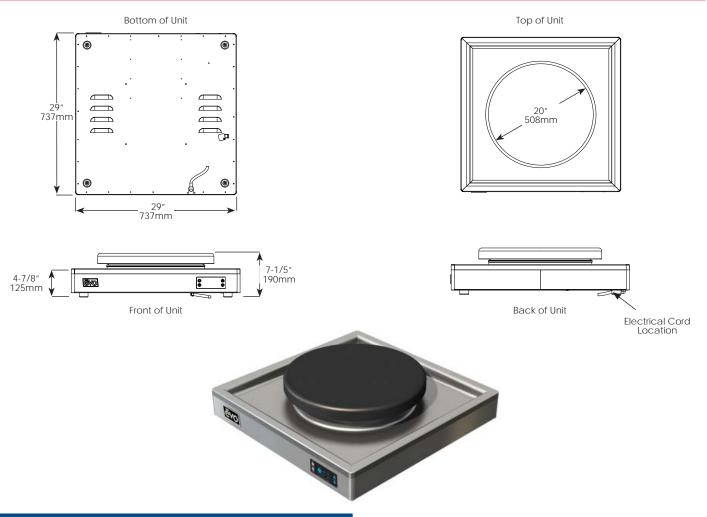
### Easy Operation, Easy Maintenance, Easy Cleanup

- Food service staff skill level: Intermediate.
- Cooking techniques possible: sauté, simmer, boil, steam, toast, flattop (plancha) grilling.
- Cook surface is extremely durable and easy to
  - Stainless steel drip pan surrounds cook surface.



Model# 10-0030-EL

# **Evo® Centric 20E**



#### **INSTALLATION REQUIREMENTS**

Cook surface must be installed level. Access to electrical receptacle -7' (1778mm) power cord supplied.\* Use adequate ventilation.

### **ELECTRICAL CONNECTION**

<u>VOLTAGE</u>

120VAC, 60Hz, 1- Phase

<u>AMPS</u>

CONNECTION
3-Wire with Ground, Current 20AMP Dedicated, NEMA 5-20 Plug **CONNECTION LOCATION** 

Electrical cord location right rear bottom chassis.
7' (1778mm) cord length. \*15' (4410mm) cord extension available.



NEMA 5-20 Plug

DIMENSIONS	WEIGHT		
MAXIMUM (H X W) 7 3/4" x 29" (197mm x 737mm) COOK SURFACE 20" diameter (508mm)	NET: 72 lb EST. (33 kg) SHIP: 140 lb EST (64 kg) boxed and palletized  CRATE DIMENSIONS: 42" x 42" x 34.5" (1066mm x 1066mm x 876mm)		
STANDARD FEATURES	ACCESSORIES INCLUDED		
<ul> <li>20" circular black seasoned steel cooking surface over dual zone independent electronically controlled heater.</li> <li>Integrated top deck stainless steel drip pan.</li> <li>USB interface for Heat Management System update.</li> </ul>	<ul> <li>Professional grill surface cleaning kit (3M brand) - Includes handle cook surface cleaning pad and screen.</li> <li>2 stainless steel spatulas, 1 stainless steel scraper, stainless steel cleaner and protectant.</li> <li>Owner's Manual &amp; Use and Care Instructions</li> </ul>		