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Project: _____
Location: _____
Item #: _____ Qty: _____
Model #: _____

AIA #

SIS#

10-0135-EVT

Model# 10-0135-EVT

Evo® EVent™ 35E



Evo EVent™ 35E
With Integral Recirculating
Ventilation System
Model 10-0135-EVT

SHORT FORM SPECIFICATIONS:

The Evo EVent™ 35E is an electrically controlled 24" x 35" (610mm x 900mm) rectangular steel cooktop in an integrated downdraft ventilation table. Four independent heaters heat a programmable cooking zone with variable temperatures ranging from 100°F to 550°F (38°C to 288°C). A stainless steel high velocity CFM downdraft filtration system provides full containment and capture from the intake aperture located on the chef-side adjacent the cooking surface, and a discharge duct on the chef-side returns clean filtered air. The filtration system is fully welded stainless steel and utilizes a washable stainless steel grease pre-filter, a washable electrostatic precipitator filter cartridge, and a final stage replaceable activated charcoal filter. A self-contained fire suppression system with cross-pattern nozzles provide a continuous zone of fire protection.

**Electric Cooktop in Ductless
Downdraft Ventilation Table**

SUITABLE FOR INDOOR AND OUTDOOR USE*

- 24" x 35" (610mm x 900mm) rectangular steel cooking surface surrounded with black granite counter top.
- Resistive touch screen display controls cook temperature presets and ventilation system monitoring.
- Variable temperatures 100°F to 550°F (38°C to 288°C).
- Electric: 208V - 220V, 40AMP, 1-Phase.
- Low noise, high efficiency CFM downdraft ventilation system with chef-side intake aperture and discharge duct.
- Chef-side accessible washable stainless steel pre-filter and washable electrostatic precipitator filter, with replaceable activated charcoal post-filter.
- Self-contained fire suppression system with nozzles in cross-pattern arrangement provide a continuous zone of protection.

Designed For Front Of House Installations

- Display cooking for corporate cafes, grocery stores and restaurants where a self-contained ventilation cooking station is required.
- Portability supports on-premise banquet and convention center operations.

Easy Operation, Easy Maintenance, Easy Cleanup

- Food service staff skill level: Intermediate.
- Cooking techniques: flattop plancha-style grilling, sauté, sear, stir-fry, toast.
- Cook surface is durable and easy to clean.
- Large removable grease collection tray.
- Ventilation filters are accessible and easy to clean with periodic maintenance schedule.
- Sealed electric heaters and electronic controls.

Data

Model	Cooking Surface	Chassis Dimensions			Voltage	Amps	AMP Draw	Net Weight	Ship Weight
		H	W	D					
10-0135-EVT	840 Square Inches	36" - 34" 914mm 864mm	65.5" 1664mm	36.75" 933mm	208V-220V 60Hz, 1-Phase	40 AMP	32 AMPS Maximum	857 lbs 388 kg	1107 lbs 502 kg

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

* Outdoor Use permitted in the United States. No Outdoor Use in Canada as per applicable ULC standards.



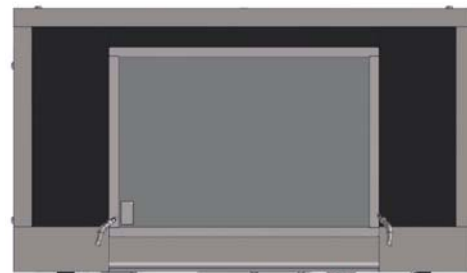
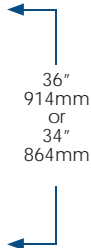
Approvals:



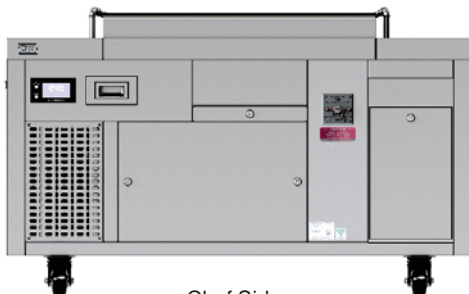
Inlet Aperture Height
From Cooking Surface
3.5" (89mm)



Guest Side



65.5"
1664mm
Top View



Chef Side



Side View

INSTALLATION REQUIREMENTS

208V-220V, 40AMP, 1-Phase electrical service. Must be installed level.

ELECTRICAL CONNECTION

VOLTAGE

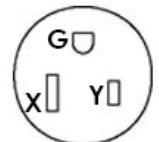
208V-220V AC
60Hz, 1-Phase

AMPS

40AMP Dedicated Circuit

CONNECTION

Cord: 600V 3/C 8AWG FT-2, 8ft
Plug: NEMA 6-50P



CONNECTION LOCATION

Center Rear (from guest side)

DIMENSIONS

MAXIMUM (H X W)

36" x 65.5" x 36.75" (914mm x 1664mm x 933mm)

COOK SURFACE

24" x 35" (610mm x 900mm)

WEIGHT

NET: 857 lbs EST (388 kg)

SHIP: 1107 lbs EST (502 kg)

ACCESSORIES INCLUDED

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

REPLACEMENT FILTER ITEM NUMBERS

- Ships with one of each filter installed. Filter replacements:
- 13-0200-EVT Electrostatic Precipitator (ESP) Cell Filter
 - 13-0210-EVT Stainless Steel Grease Filter
 - 13-0220-EVT Aluminum Pre-Filter
 - 13-0230-EVT Disposable Charcoal Filter