

Sear
Sauté
Grill
Toast
Stir Fry
Boil
Braise
Poach
Steam
Fry



EVO Professional Grill
Cart model



EVO Companion Grill
Cart model



EVO Professional Grill
Tabletop model



EVO Companion Grill
Tabletop model



EVO Affinity 30G Grill
Built-in model

evo[®]
for the way you cook

Introducing the Evo Flattop Grills

Cooking outdoors is a delight. Everyone agrees. Now the Evo evolution brings outdoor cooking to new spectacular heights: seared whole salmon, smoked two-inch pork chops, or sausage and egg breakfasts with French toast and warm maple syrup.

This versatility comes from Evo's patented flattop cooking surface. It's the first outdoor grill to allow for simultaneous direct and indirect cooking. Cooking directly, you can sear, sauté, grill, toast and stir-fry. Indirectly, you can boil, braise, poach or fry. And by covering the cook surface with its stainless steel hood, Evo becomes a patio oven for roasting, steaming, warming or smoking. No other appliance lets you be this creative outdoors.

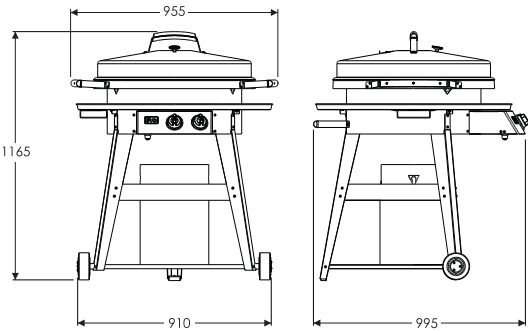
Evo Professional & Affinity 30G Grills

The Evo Professional & Affinity Grills have a 30" (760mm) cooking surface available in ceramic coated steel with two independently controlled burners for a combined rating of 35.5MJ/h. The Professional model is available in either cart or tabletop configuration. The Affinity 30G is a built-in style.

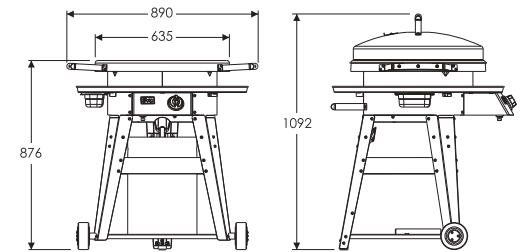
Evo Companion Grill

The Evo Companion Grill has a 25" (635mm) ceramic coated steel cooking surface and a single defused burner operating at 32.5MJ/h. It is available in either cart or tabletop configuration.

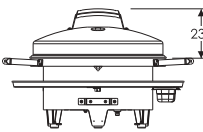
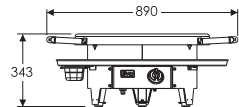
EVO Flattop Grills



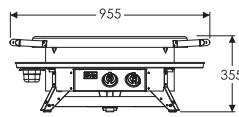
EVO Professional Grill - Cart model



EVO Companion Grill - Cart model



EVO Companion Grill - Table-top model



EVO Professional Grill - Table-top model

Note: All dimensions shown in millimetres

Adjustable vent
exhausts steam and vapors from under hood

Thermometer
monitors accurate oven conditions

Cooking Surface
is ceramic coated steel that's 25" (635mm) or 30" (760mm) in diameter

Drip Pan
Stainless steel pan surrounds cook surface to contain spillovers

Removable Spillover Tray
makes clean-up easy

Electronic Igniter
one-touch ignition

Tank Cover
conceals a standard 9kg Gas Cylinder

Heavy Duty Rubber Wheels
easily navigate patios and decks



Hood
lets you roast, steam, warm, or smoke foods

Wide Grip Handles
makes moving the cook surface easy

Inner & Outer Burner Ring
with separate operation controls to regulate temperature across 2 circular heat zones (Professional & Affinity 30G models only)

Removable Leg Brace
provides access to gas cylinder for easy exchange (ULPG models only)

Heavy Gauge Stainless Steel Construction Throughout

TECHNICAL SPECIFICATIONS

Model	EVO Professional Grill	EVO Affinity 30G Grill	EVO Companion Grill
Style	Cart or Table-top	Built-in	Cart or Table-top
Cooking Surface Size	30" (760mm)	30" (760mm)	25" (635mm)
Gas Type	U-LPG or Natural Gas	U-LPG or Natural Gas	U-LPG only
Test Point Pressure	2.75kpa (U-LPG) 1.00kpa (NG)	2.75kpa (U-LPG) 1.00kpa (NG)	2.75kpa (U-LPG)
Nominal Gas Rate	35.5MJ/h	35.5MJ/h	32.5MJ/h
Overall Dimensions	Refer to technical illustrations		

FOR MORE DETAILS PLEASE CONTACT:

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www.nomalon.com.au or www.evoamerica.com



Sear • Sauté • Grill • Toast • Stir Fry • Boil • Braise • Poach • Steam • Fry