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

Model#

10-0030-EL

Evo® Centric 20E with Case



Case For Storage & Travel Included

SHORT FORM SPECIFICATIONS:

The Evo Centric 20E has a 20" (508mm) diameter black seasoned steel cook surface heated underneath by a dual-zone 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. Includes LLDPE polyethylene case for storage and transport.

Optional Accessories







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.
- 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.

Designed For Front Of House Display Service

- Place on tabletops or counter surfaces.
- Install to wood or steel counter configurations with zero clearance.

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 clean.
- Stainless steel drip pan surrounds cook surface.

LLDPE Polyethylene Case Included

- Conveniently store and transport your Centric 20E Cooktop.
- Ruggedized case with secure latches and pull handles.
- Wheels and handle for tradeshow and catering event transport.



Data

	Cook	Dimensions				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	150 lbs 68 kg

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











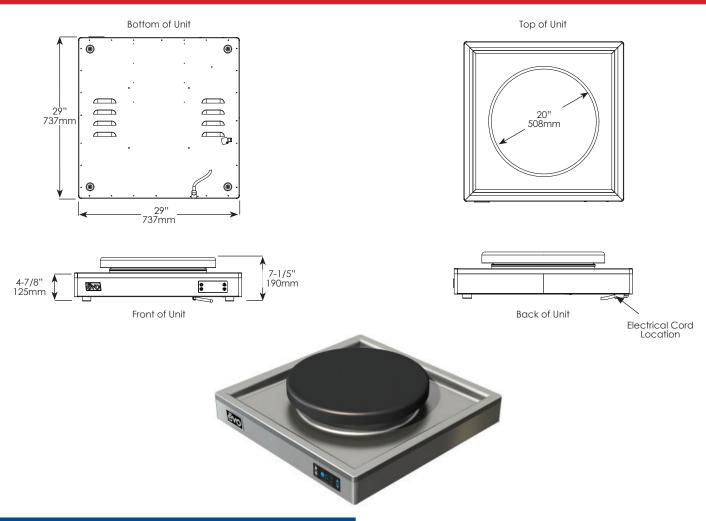
Approvals:

Available At:



Model# 10-0030-EL

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INSTALLATION REQUIREMENTS

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

ELECTRICAL CONNECTION

VOLTAGE

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: 150 lb EST (68 kg) boxed and palletized CRATE DIMENSIONS: 48" x 48" x 34.5" (1066mm x 1066mm x 876mm)			
STANDARD FEATURES	ACCESSORIES INCLUDED			
 20" circular black seasoned steel cooking surface over dual zone independent electronically controlled heater. Integrated top deck stainless steel drip pan. LLDPE polyethylene case for storage and transport included. 	 Professional grill surface cleaning kit (3M brand) - Includes handle cook surface cleaning pad and screen. 2 stainless steel spatulas and 1 stainless steel scraper. Owner's Manual & Use and Care Instructions. 			