



Evo Affinity 30Ge

Electronically-Controlled Gas Cooktop

For Indoor Use Only

This appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of system at test pressures in excess of 1/2 PSI (3.5kPa).

This appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressures testing of the gas supply system at test pressures equal to or less than 1/2 PSI (3.5kPa).

This appliance, when installed, must be electrically grounded in accordance with local codes, or in the absence of local codes, with the National Electrical Code, ANSI/NFPA70, or the Canadian Electrical Code, CSA C22.2, as applicable.



Certification: ANSI Z83.11b-2009/CSA 1.8B-2009. OMNI Report # 0141GM004S
Part #: Commercial models: 10-0050-NG | 10-0050-LP, Residential models: 10-0051-NG | 10-0051-LP
Doc: OM-C&R-30Ge 08/2015
Copyright © 2015

Warnings

FOR YOUR SAFETY

1. Do not store or use gasoline or other flammable vapors and liquids under this appliance or in the vicinity of this or any other appliance.
2. An LP Tank not connected for use shall not be stored in the vicinity of this or any other appliance.

FOR YOUR SAFETY

If You Smell Gas:

1. Shut off gas to appliance.
2. Extinguish any open flame.
3. Remove grill cooking surface.
4. If odor continues, immediately call your gas supplier or your fire department.
5. Evacuate all personnel from the area.

POST THIS WARNING MESSAGE IN A PROMINENT LOCATION

If you suspect a natural gas leak or other gas emergency and are unsure of its severity or what to do, evacuate the area immediately and call 911 from a safe location.

WARNING

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

WARNING

Grill is for indoor use only. Grill should be operated in a well-ventilated space. Never operate near flammable liquids or vapors. Do not install or use grill within 36" of combustible materials from back and sides of grill. Grill shall not be located under unprotected overhead made of combustible construction.

WARNING

Do not block or obstruct air ventilation for combustion.
Do not attempt to light appliance during a power outage.

WARNING

It is the responsibility of the assembler/owner to assemble, install and maintain gas grill. Do not let children operate or play near your grill. Failure to follow these instructions could result in serious personal injury and / or property damage.

WARNING

This symbol identifies the most important safety messaging in this manual. When you see this symbol, be alert to the possibility of serious bodily injury if the instructions are not followed. Be sure to read and carefully follow all of the messages.

INSTALLATION INSTRUCTIONS

Affinity 30Ge

THIS MANUAL MUST BE RETAINED FOR FUTURE REFERENCE. READ, UNDERSTAND,
AND FOLLOW THE INSTRUCTIONS AND WARNINGS CONTAINED IN THIS MANUAL.

DANGER

POTENTIALLY HAZARDOUS SITUATION WHICH, IF NOT
AVOIDED, COULD RESULT IN DEATH



WARNING

POTENTIALLY HAZARDOUS SITUATION WHICH, IF NOT AVOIDED,
COULD RESULT IN DEATH OR SERIOUS INJURY



CAUTION

POTENTIALLY HAZARDOUS SITUATION WHICH, IF NOT AVOIDED,
MAY RESULT IN MINOR OR MODERATE INJURY.



CAUTION

Helpful tips and technique instructions are shown.



Notes

The installation of this cooking equipment must conform with local codes, or in the
absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA 54, or the
Natural Gas and Propane Installation Code, CSA B149.1, as applicable.

To Installer or Person Uncrating Grill:

Leave these instructions with purchaser.

To Purchaser:

Keep these instructions for future reference.

Complete Now For Future Reference

Model # _____ Serial # _____

Date Purchased _____ Location Purchased _____

Date Installed _____ Location Installed _____

READ FIRST
IMPORTANT PRODUCT AND SAFETY INFORMATION

WARNING INSTALLATION OF THIS UNIT MUST BE DONE BY A QUALIFIED PLUMBER AND ELECTRICIAN. INCORRECT INSTALLATION CAN CAUSE INJURY TO PERSONNEL AND/OR DAMAGE TO EQUIPMENT. THIS UNIT MUST BE INSTALLED IN ACCORDANCE WITH ALL LOCAL AND UNIFORM BUILDING/ CONSTRUCTION CODES.



WARNING DO NOT INSTALL THIS UNIT TO COMBUSTIBLE SURFACES, AND DO NOT USE COMBUSTIBLE MATERIALS IN THE CONSTRUCTION OF ANY COUNTER, STAND, OR OTHER DEVICE.



WARNING THIS UNIT IS EQUIPPED WITH A THREE-PRONG (GROUNDING) PLUG FOR YOUR PROTECTION AGAINST SHOCK HAZARD AND MUST BE PLUGGED INTO GROUNDED RECEPTACLE. DO NOT MODIFY, CUT, OR REMOVE THE GROUNDING PRONG FROM THIS PLUG.



WARNING IMMEDIATELY AFTER CONNECTING GAS SUPPLY LINE AND BEFORE FIRST IGNITION, CHECK ALL GAS CONNECTIONS WITH SOAPY WATER TO TEST FOR LEAKS.



WARNING KEEP WATER AND ALL COOKING SPILL OVERS AWAY FROM FRONT CONTROL PANEL AND ALL OPEN SERVICE AREAS. NEVER HOSE UNIT, OR SPRAY UNIT WITH CLEANING SOLUTIONS.



CAUTION CAREFULLY FOLLOW ALL INSTALLATION INSTRUCTIONS AND CONSTRUCT ALL COUNTER SPACE, STANDS, OR OTHER SURFACES TO THE RECOMMENDED INSTALLATION SPECIFICATIONS AS OUTLINED IN THIS MANUAL.



CAUTION THIS UNIT IS HEAVY AND SHOULD BE INSTALLED BY TWO PEOPLE. USE NECESSARY BLOCKING FOR LOCATING COOK SURFACE AND CONNECTING TEMPERATURE SENSORS TO THE UNDERSIDE OF COOK SURFACE.



CAUTION ALWAYS KEEP ANY AND ALL FLAMMABLE LIQUIDS AND COMBUSTIBLE MATERIALS AWAY FROM UNIT. DO NOT STORE TOWELS OR UTENSILS, OR ANY OTHER ITEMS ON UNIT'S DRIP PAN.



CAUTION DO NOT CLEAN THE COOK SURFACE WITH GRILL BRICKS OR CLEANING SOLUTIONS. USE ONLY GRILL SCREENS AND GRILL PADS AND FOLLOW THE PRESCRIBED METHOD OF CLEANING AS OUTLINED IN THIS MANUAL.



NOTICE THE SERIAL NUMBER AND MODEL INFORMATION LABEL PLATE IS LOCATED UNDERNEATH THE CONTROL PANEL.



NOTICE INSTALLATION OF ANY VENT HOODS OR FIRE EXTINGUISHER SYSTEMS MUST CONFORM TO THE NATIONAL, STATE, AND LOCAL BUILDING AND ALL APPLICABLE UNIFORM CONSTRUCTION CODES.



NOTICE DURING THE FIRST FEW HOURS OF OPERATION IT IS NORMAL FOR OILS USED IN THE MANUFACTURING PROCESS TO BURN OFF AND GIVE AN ODOR OR PETROLEUM SMOKE.



EVO RESIDENTIAL LIMITED WARRANTY TERMS

Evo, Incorporated warrants to the original residential consumer-purchaser that the Evo grill shall be free from rust-through on all metal surfaces and shall be free from defects in materials and workmanship under normal and reasonable use from the original date of purchase. Evo promises to replace, at its determination, any product or component that is defective and covered under this warranty for as long as you, the registered original consumer-purchaser, owns the grill. This is your sole and exclusive remedy. This warranty is for the benefit of the original consumer-purchaser and is non-transferable. This warranty is subject to the limitations, exclusions and other provisions listed below.

Limitations Involving Materials and Components:

Warranty does not apply to normal wear and tear, which are expected over the course of ownership. The materials and components listed below are covered according to the following schedule from the original date of purchase:

- **One Year** – electrical and electronic components [including, but not limited to, electronic displays, overlay and membrane switches, temperature sensors (RTD and K-Value Thermal Couple), hot surface igniters, computers, transformers, heater elements, relays, igniters, ignition controllers, wiring, switches, encoders, outlets and plugs]
- **One Year** – gas components [including, but not limited to, gas regulator, gas hoses, manifold assemblies]
- **One Year** – accessories and repair parts

The Warranty Registration Card (or online warranty registration form available at www.evoamerica.com/content/residential-warranty-registration) must be completed and returned/submitted to Evo, Incorporated within 30 days from the date of purchase. The original purchase invoice or payment record must be retained and produced upon request if claims are made under this warranty. To receive a replacement Warranty Registration Card, write or call the address listed at the bottom of this page. Warranties are void if the original serial numbers have been removed, altered, or cannot be readily determined.

THIS WARRANTY APPLIES ONLY TO PRODUCTS PURCHASED AND LOCATED WITHIN THE UNITED STATES OR CANADA.

WHAT IS NOT COVERED BY THIS WARRANTY


1. Conditions and damages resulting from any of the following:
 - a. Improper or inadequate installation, delivery, use, storage or maintenance
 - b. Any repair not authorized in writing by Evo, Inc., any modifications, misapplications, or unreasonable use
 - c. Improper setting of any control
 - d. Harsh environmental conditions, including, but not limited to, continual seawater spray, high pressure water, and direct contact with corrosive chemicals and materials
 - e. Excessive or inadequate electrical, or gas supply
 - f. Accidents, natural disasters, acts of God
 - g. Conditions covered by the purchaser's insurance
 - h. Cleaning supplies and filters
2. Products purchased or utilized for commercial use without the express authorization of Evo, Incorporated for such use
3. Labor not pre-authorized by Evo, Incorporated, and labor not performed by an authorized Evo service agency or representative
4. Pre-authorized warranty labor performed outside of normal business hours, and at overtime and premium rates
5. The cost of service or a service call to:
 - a. Identify or correct installation errors
 - b. Transport the product or component for service to/from the manufacturer or service center
 - c. Instruct the user of the proper use of the product
6. The cost for any inconvenience, personal injury or property damage due to failure of the product, and cost of damage arising out of the transportation of the product which is covered under different terms with the carrier
7. Natural variations in color and finishes that are inherent to the material and unavoidable (and therefore not defects)

ALL IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY, SUITABILITY, QUALITY AND/OR FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED IN DURATION TO THE EXPRESS WARRANTY PERIODS SPECIFIED ABOVE FOR THE PARTS DESCRIBED THEREIN. EVO, INCORPORATED MAKES NO OTHER WARRANTY AND WILL NOT BE LIABLE FOR ANY DIRECT OR INDIRECT, CONSEQUENTIAL OR INCIDENTAL DAMAGES. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you. Neither Evo manufacturer representatives and dealers, nor the retail establishment selling this product has any authority to make any warranties or to promise remedies in addition to or inconsistent with those stated above. The maximum liability to Evo, Incorporated in any event, shall not exceed the purchase price of the product paid by the original consumer-purchaser. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

INSTALLATION INSTRUCTIONS

Affinity 30Ge

SAFETY LABEL

Evo Affinity 30Ge Cooktop FOR INDOOR USE ONLY <i>POUR UNE UTILISATION À L'INTÉRIEUR UNIQUEMENT</i>		Tested & Listed By  Portland Oregon USA OMNI-Test Laboratories, Inc. Report No. / Rapport n° 0141GM004S	Commercial Model # 10-0050 <input type="checkbox"/> <i>Modèle commercial n°</i>
			Residential Model # 10-0051 <input type="checkbox"/> <i>Modèle résidentiel n°</i>
THIS APPLIANCE EQUIPPED FOR USE ONLY WITH : <i>CET APPAREIL EST CONÇU UNIQUEMENT POUR ÊTRE UTILISÉ AVEC DU :</i>		LP <input type="checkbox"/> GPL NG <input type="checkbox"/> GN	SERIAL NUMBER <i>N° SÉRIE</i>
BTU Input Rate Max / Débit calorifique max. en BTU :		48,000 46,000	MANUFACTURE DATE <i>DATE DU CONSTRUCTEUR</i>
Drill Size Orifice No. / Dimensions de l'orifice n° : Outer Ring :		#52 #41	
LP Propane Manifold Gas Pressure = 10" W.C. Anneau extérieur :		1.61mm 2.44mm	
NG Natural Gas Manifold Gas Pressure = 4" W.C. Inner Ring :		#55 #48	
Anneau intérieur :		1.32mm 1.93mm	
CLEARANCE TO COMBUSTIBLE CONSTRUCTION FROM CHASSIS <i>DÉGAGEMENT D'UNE CONSTRUCTION COMBUSTIBLE PARTIR D'UN CHÂSSIS</i>			
		Combustible <i>Combustible</i>	Non-combustible <i>Incombustible</i>
Back retour	* 3/8"	9.53mm	0" 0mm
Sides côtés	* 3/8"	9.53mm	0" 0mm
Bottom bas	3"	76mm	3" 76mm
* 3/8" cement board / 9.53mm panneau de ciment			
CLEARANCE TO COMBUSTIBLE SURFACE FROM COOKING SURFACE <i>DÉGAGEMENT AUX SURFACE COMBUSTIBLE DE LA SURFACE DE CUISSON</i>			
Top haut	36"	91cm	
Sides côtés	12"	30cm	
Min 3" clearance below unit venting to 22 sq/in of combustible air. For installation under ventilation hood only. / Minimum 76mm de dégagement ci-dessous ventilation unité à 142 cm² dans l'air. Installer en dessous d'une hotte de ventilation seulement.			
Evo is protected under U.S Patents 6,189,530 and 6,488,022 and U.S. Patents Pending. <i>Evo est protégé par des brevets É-U 6,189,530 et 6,488,022 et brevets É-U en instance.</i>			
		Tested To / Testé pour: ANSI Z83.11b-2009/CSA 1.8b-2009 FOOD SERVICE EQUIPMENT	
		ELECTRICAL VOLTAGE <i>ÉLECTRIQUE Le VOLTAGE</i> 120V or/ou 220V / 50-60Hz 1-Phase, Max: 7 AMPS / AMPÈRES	
		Manufactured By <i>construit pres:</i> Evo, Inc., 8140 Nimbus Ave., Bldg 5 Beaverton, Oregon 97008 USA	
		Made in USA. <i>Fabrique aux É.-U.</i> 09-12-/2014	

EVO COMMERCIAL LIMITED WARRANTY TERMS

Evo, Incorporated warrants to the original commercial foodservice purchaser that the Evo cooking, refrigeration and ventilation equipment shall be free from rust through on all metal surfaces and shall be free from defects in materials and workmanship under normal and reasonable use for One Year from the original date of purchase from Evo, Inc. This warranty is for the benefit of the original use purchaser and is non-transferable. Evo promises to replace, at its determination, any product or component that is defective during this initial one year period. Or as a resolution, Evo may at its option repurchase the product at its original purchase price. This is your sole and exclusive remedy. This warranty is subject to the limitations, exclusions and other provisions listed below.

Limitations Involving Materials and Components:

Warranty does not apply to normal wear and tear, which are expected over the course of ownership. The materials and components listed below are covered according to the following schedule from the original date of purchase from Evo:

- **One Year** – electrical and electronic components [including, but not limited to, electronic displays, overlay and membrane switches, temperature sensors (RTD and K-Value Thermal Couple), hot surface igniters, computers, transformers, heater elements, relays, igniters, ignition controllers, wiring, switches, encoders, outlets and plugs]
- **One Year** – gas components [including, but not limited to, gas regulator, gas hoses, manifold assemblies]
- **One Year** – accessories and repair parts
- **Ninety (90) Days** - refrigeration components [including, but not limited to, compressor, evaporator, pressure control units]

The Warranty Registration Card (or online warranty registration form available at www.evoamerica.com/content/commercial-warranty-registration) must be completed and returned/submitted to Evo, Incorporated within 30 days from the date of purchase. The original purchase invoice or payment record must be retained and produced upon request if claims are made under this warranty. To receive a replacement Warranty Registration Card, write or call the address listed at the bottom of this page. Warranties are void if the original serial numbers have been removed, altered, or cannot be readily determined.

THIS WARRANTY APPLIES ONLY TO PRODUCTS PURCHASED AND LOCATED WITHIN THE USA OR CANADA.

What is NOT COVERED by this warranty:

1. Conditions and damages resulting from any of the following:
 - a. Improper or inadequate installation, delivery, use, storage or maintenance
 - b. Any repair not authorized in writing by Evo, Inc., any modifications, misapplications, or unreasonable use
 - c. Improper setting of any control
 - d. Harsh environmental conditions, including, but not limited to, continual seawater spray, high pressure water, and direct contact with corrosive chemicals and materials
 - e. Excessive or inadequate electrical, gas, or refrigeration supply
 - f. Accidents, natural disasters, acts of God
 - g. Conditions covered by the purchaser's insurance
 - h. Cleaning supplies and filters
2. Labor not pre-authorized by Evo, Incorporated, and labor not performed by an authorized Evo service agency or representative
3. Pre-authorized warranty labor performed outside of normal business hours, and at overtime and premium rates
4. The cost of service or a service call to:
 - a. Identify or correct installation errors
 - b. Transport the product or component for service to/from the manufacturer or service center
 - c. Instruct the user of the proper use of the product
5. The cost for any inconvenience, personal injury or property damage due to failure of the product, and cost of damage arising out of the transportation of the product which is covered under different terms with the carrier
6. Natural variations in color and finishes that are inherent to the material and unavoidable (and therefore not defects)

ALL IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY, SUITABILITY, QUALITY AND/OR FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED IN DURATION TO THE EXPRESS WARRANTY PERIODS SPECIFIED ABOVE FOR THE PARTS DESCRIBED THEREIN. EVO, INCORPORATED MAKES NO OTHER WARRANTY AND WILL NOT BE LIABLE FOR ANY DIRECT OR INDIRECT, CONSEQUENTIAL OR INCIDENTAL DAMAGES. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you. Neither Evo manufacturer representatives and dealers, nor the commercial establishment selling this product has any authority to make any warranties or to promise remedies in addition to or inconsistent with those stated above. The maximum liability to Evo, Incorporated in any event, shall not exceed the purchase price of the product paid by the original commercial-purchaser. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

INSTALLATION CHECKLIST

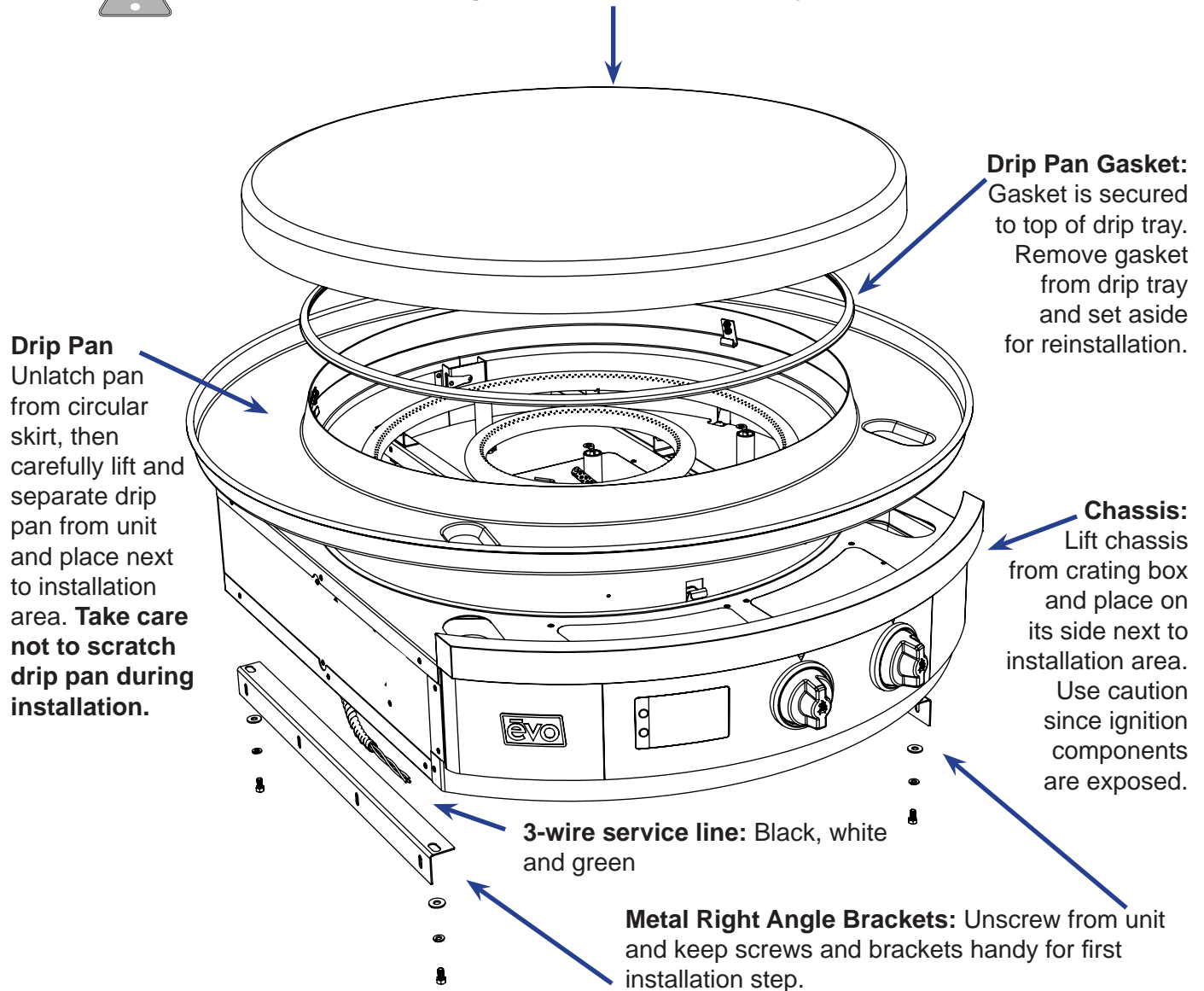
	PAGE #
<input type="checkbox"/> UNPACK COOKTOP COMPONENTS	8
<input type="checkbox"/> CLEARANCE DIMENSIONS	9
<input type="checkbox"/> PREPARE COUNTER TOP FOR INSTALLATION	10 - 13
<input type="checkbox"/> INSERT CHASSIS IN COUNTER TOP	14
<input type="checkbox"/> INSTALL DRIP PAN AND DRIP PAN GASKET	15 - 16
<input type="checkbox"/> INSTALL TEMPERATURE SENSOR WIRES	17 - 18
<input type="checkbox"/> INSTALL COOK SURFACE	19 - 20
<input type="checkbox"/> CONNECT ELECTRICAL AND GAS LINES	21
<input type="checkbox"/> DISPLAY PANEL AND TEMPERATURE CONTROL	22 - 23
<input type="checkbox"/> SPILLOVER TRAY REMOVAL AND CLEANING	24
<input type="checkbox"/> COOKING SURFACE MAINTENANCE	25
<input type="checkbox"/> APPENDIX - CONTROL COMPONENTS	26 - 27

UNPACKING COOKTOP COMPONENTS

Cook Surface: Lift and separate cook surface from unit and place next to installation area.



Use caution when lifting. The cook surface is heavy.

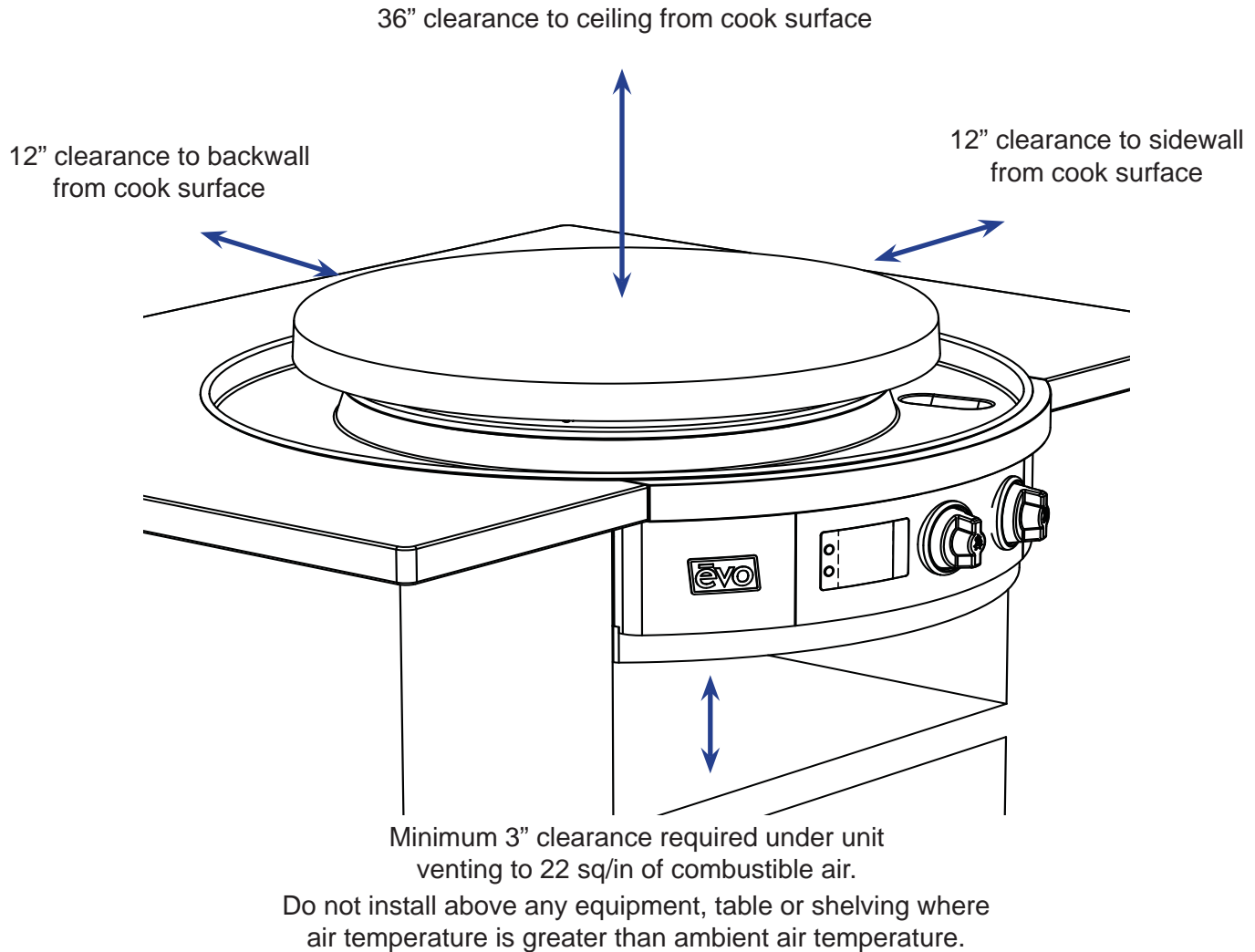


STEP 1: As you are unpacking the crate, make sure you locate all components before installation.



Ignition components are exposed during uncrating and installation. Use caution and do not alter factory set positions.

CLEARANCE DIMENSIONS

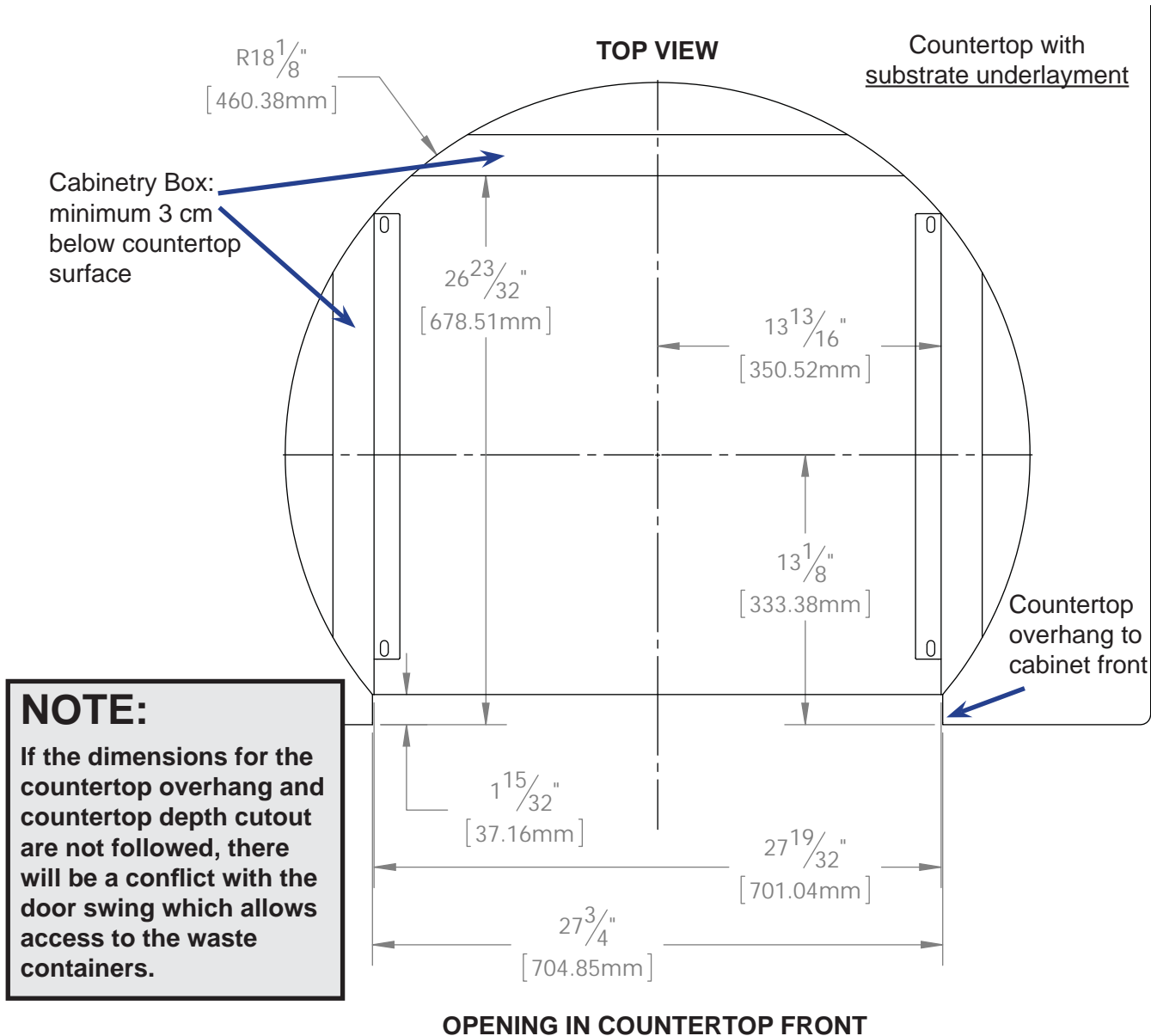


CLEARANCE TO COMBUSTIBLE CONSTRUCTION FROM CHASSIS		
	Combustibles	Non-combustibles
Back	3/8"	0"
Sides	3/8"	0"
Bottom	3"	3"

CLEARANCE TO COMBUSTIBLE SURFACE FROM COOKING SURFACE	
Top	36"
Sides	12"

Read the instructions carefully in this booklet to install the Evo Affinity 30Ge Cooktop to a metal, stone or wood countertop surface. Cabinet layout and construction may vary.

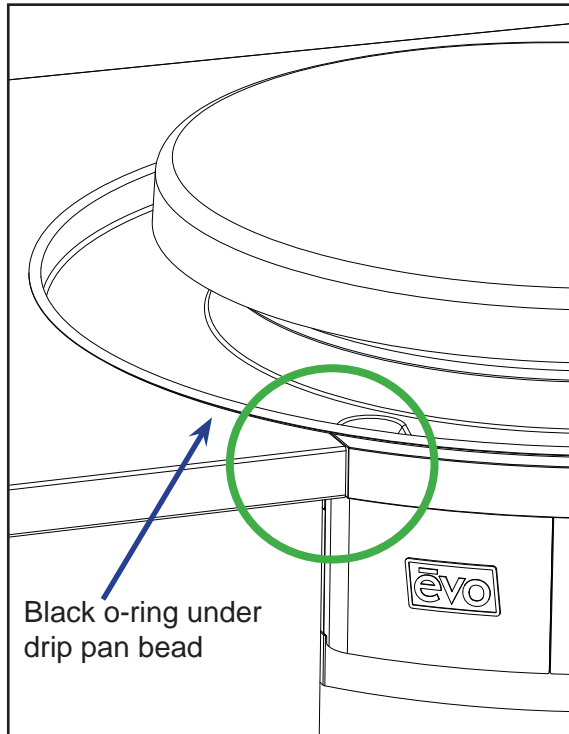
COUNTERTOP INSTALLATION (1 of 4)



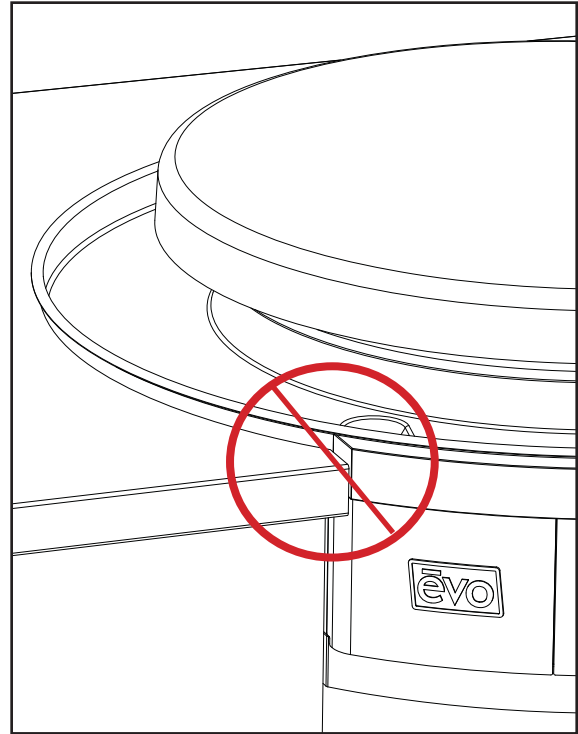
STEP 2: Mark the finished position of the Evo Affinity 30Ge drip pan on the countertop using the dimensions shown. The circular dimension of 18-1/8" is the diameter of the drip pan to the outside flange material thickness (located to the inside of the half-rolled bead edge). The drip pan cutout must be made precisely to these dimensions (or at a maximum +1/16") so that the half-rolled top bead on the drip pan edge overhangs the cutout dimension by .25".

(See following page for more detail)

COUNTERTOP INSTALLATION (2 of 4)



CORRECT ALIGNMENT OF DRIP PAN
AND CHASSIS TO COUNTERTOP



INCORRECT ALIGNMENT OF DRIP PAN
AND CHASSIS TO COUNTERTOP

Possible reasons for incorrect alignment:

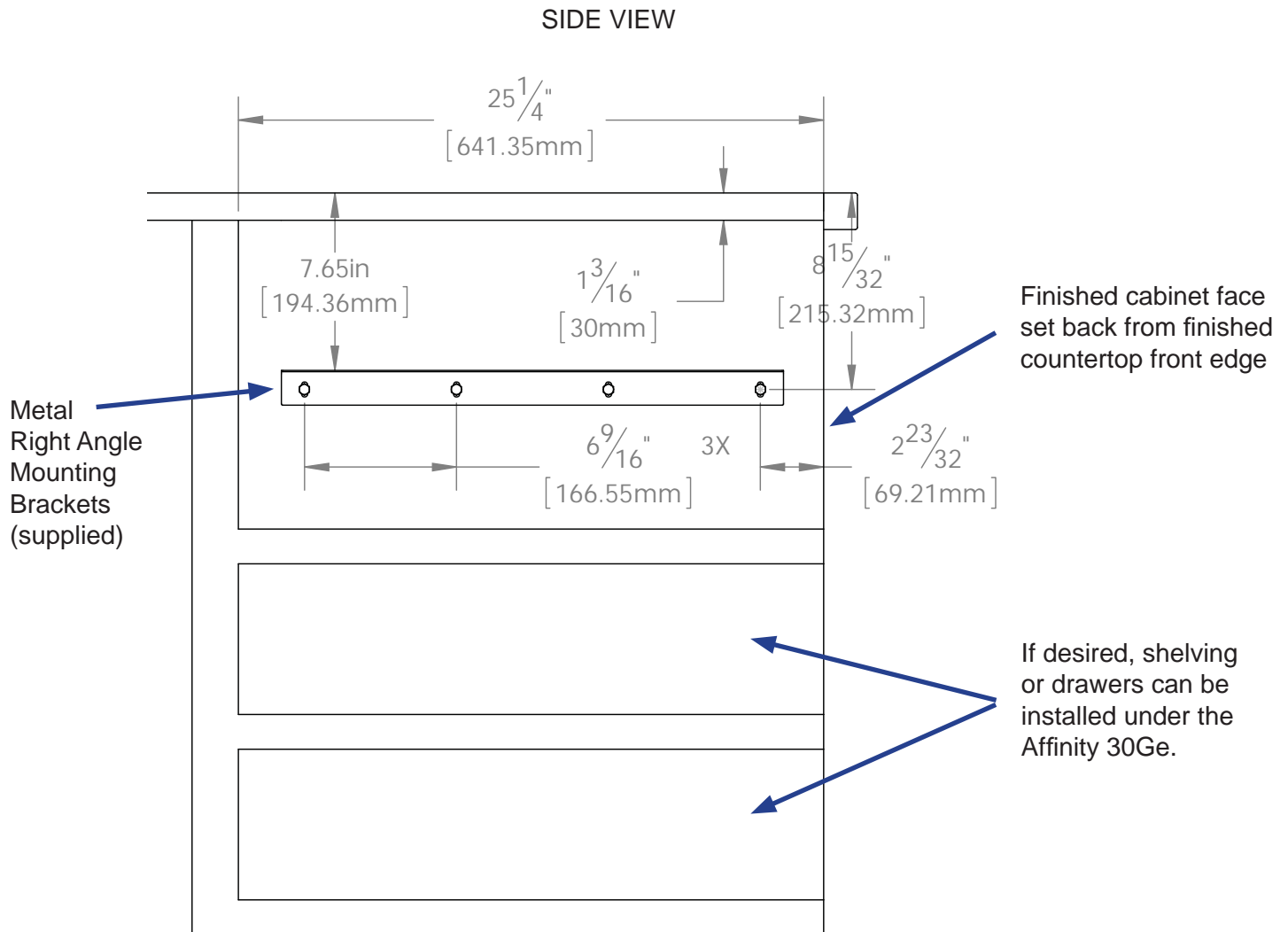
1. Top of cabinetry box is less than 3 cm (1.18") from countertop.
2. Chassis mounting brackets are too high.

STEP 2 Continued: Make sure cabinetry box is 1-1/2" below countertop surface and mounting brackets are positioned correctly so drip pan and chassis are aligned to countertop. (see diagrams above). A black o-ring is recessed in the top bead and designed to create a seal against the countertop.

Also ensure allowance for the countertop overhang as shown on the SIDE VIEW (see next page).

When you have confirmed the position is correct, cut the countertop and substrate.

COUNTERTOP INSTALLATION (3 of 4)

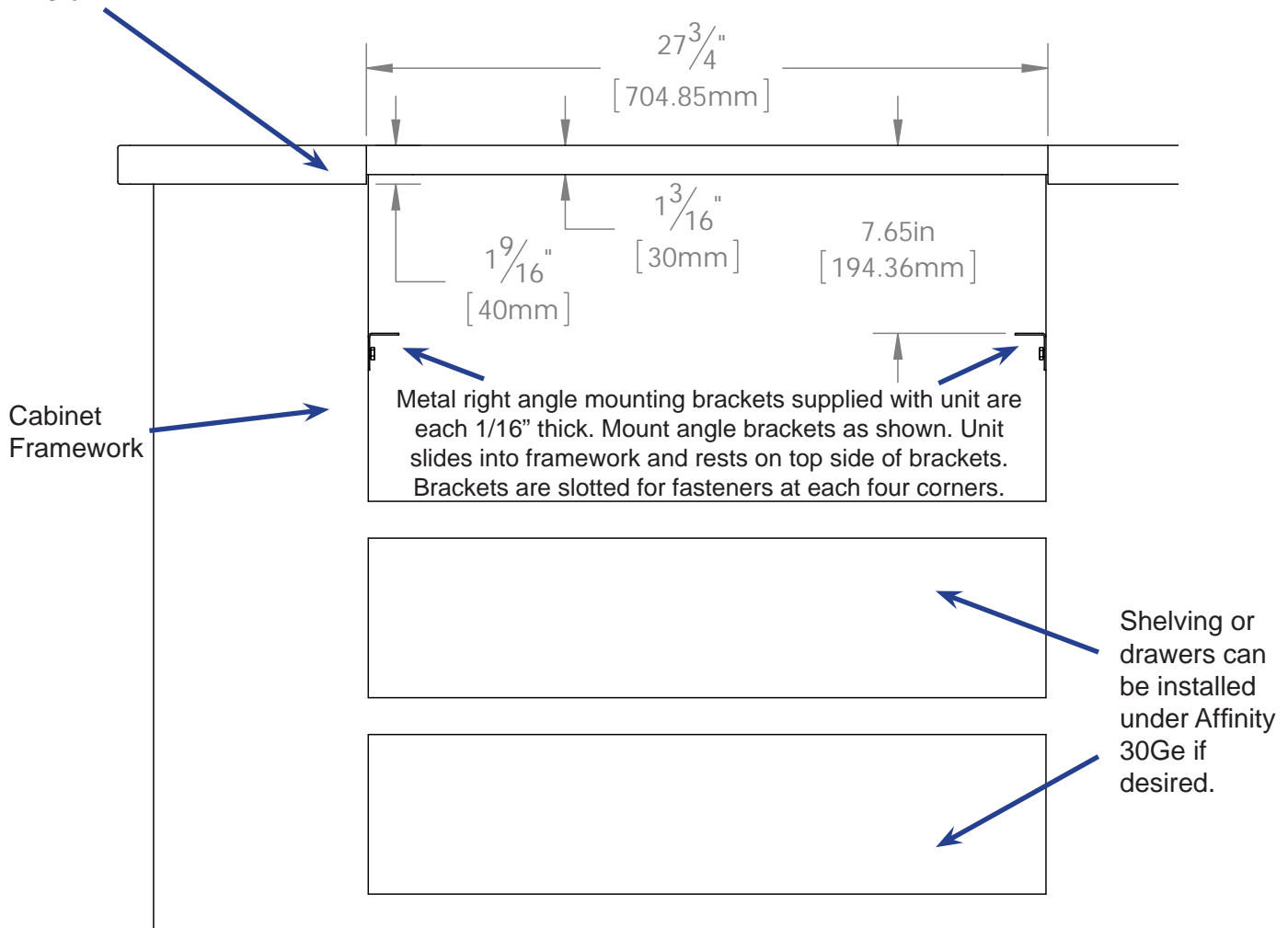


Example of 3/8" tile with substrate for a minimum 3 cm overall. Make sure you allow for the countertop overhang as shown.

COUNTERTOP INSTALLATION (4 of 4)

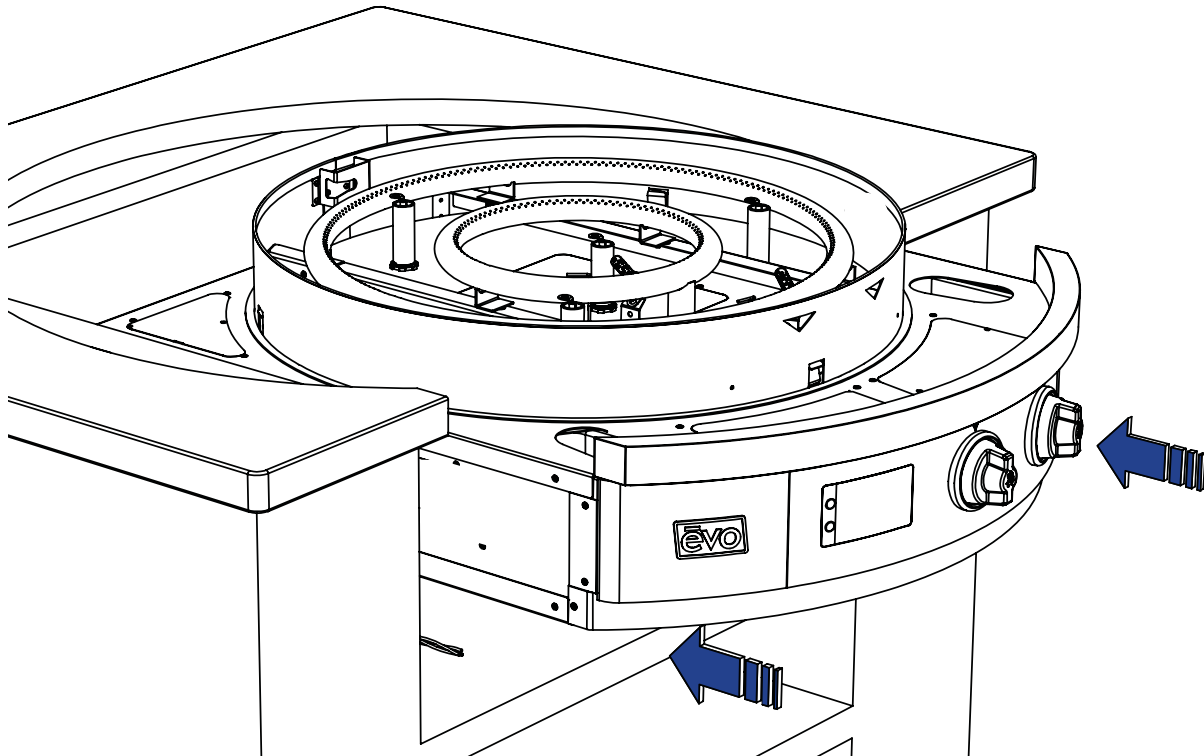
Example: Tiled countertop with substrate.
Finished countertop thickness should be
3 cm.

FRONT VIEW

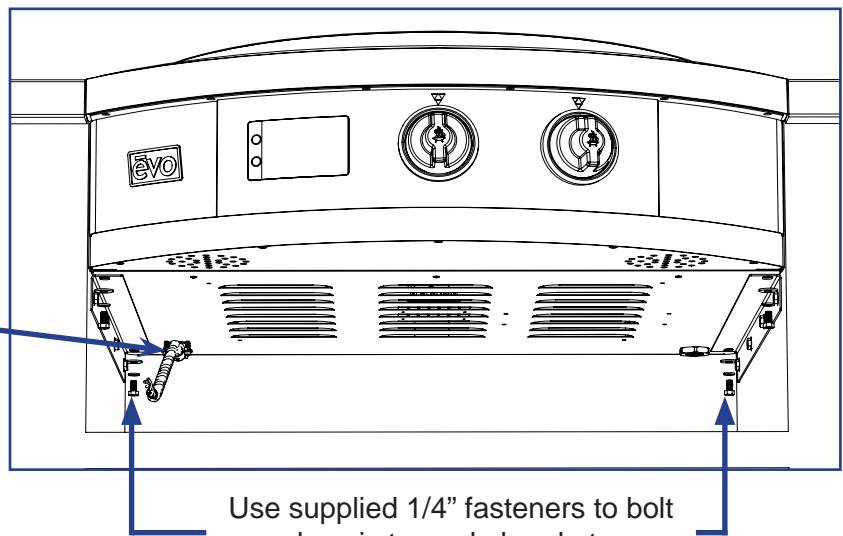


STEP 3: Construct a bay for the Evo unit with your chosen cabinet system. Position and fasten the supplied mounting brackets 7.65" below the finished countertop surface.

INSERT CHASSIS IN COUNTERTOP



3 WIRE SERVICE LINE:
Black, White, and Green
120V, 1-Phase, 50-60Hz
15AMP Circuit



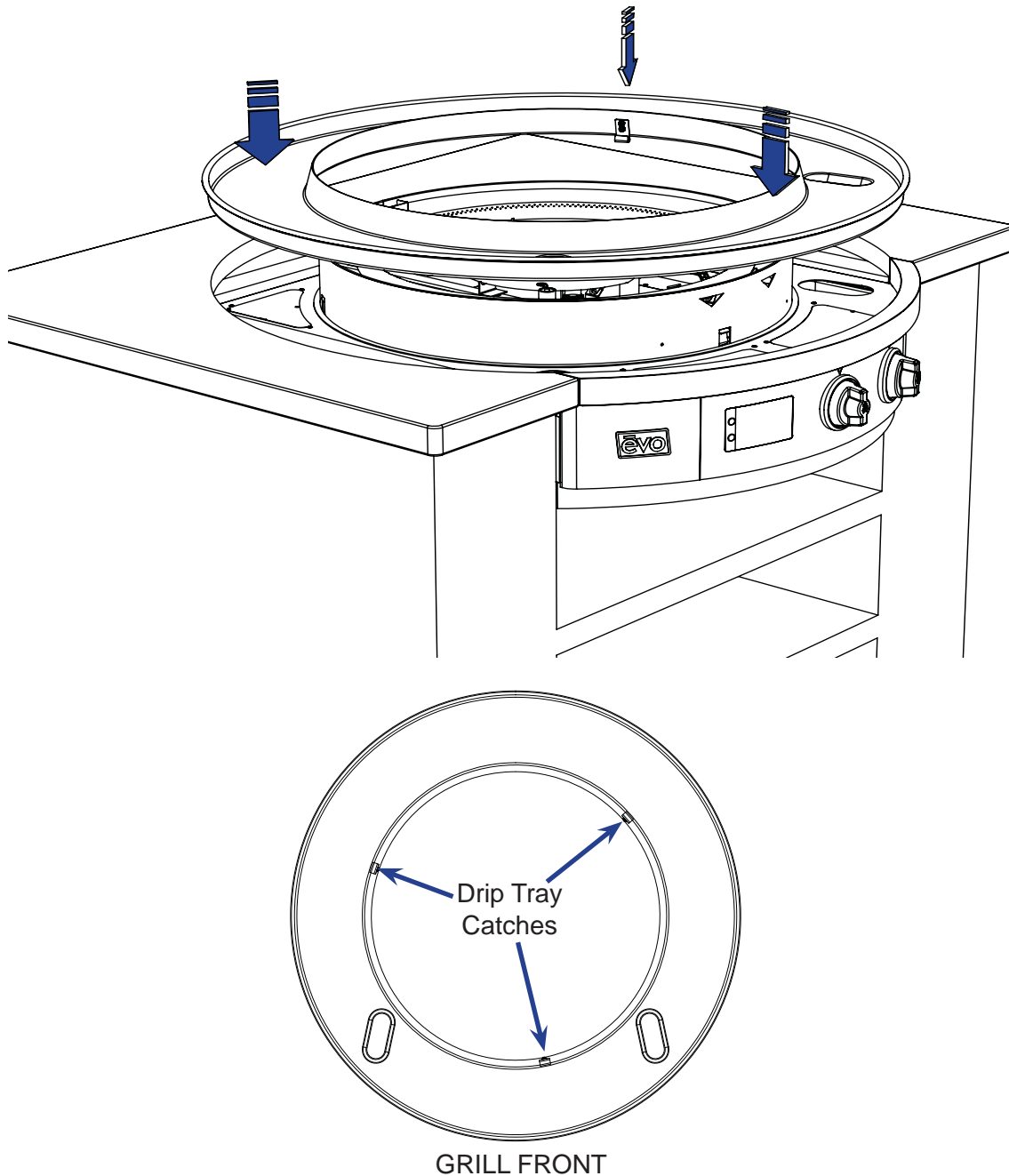
Use supplied 1/4" fasteners to bolt
chassis to angle brackets.

STEP 4: Slide the Affinity 30Ge chassis into the countertop so it rests on top of the installed brackets. Bolt unit to angle brackets using supplied 1/4" x 20 fasteners from underside.



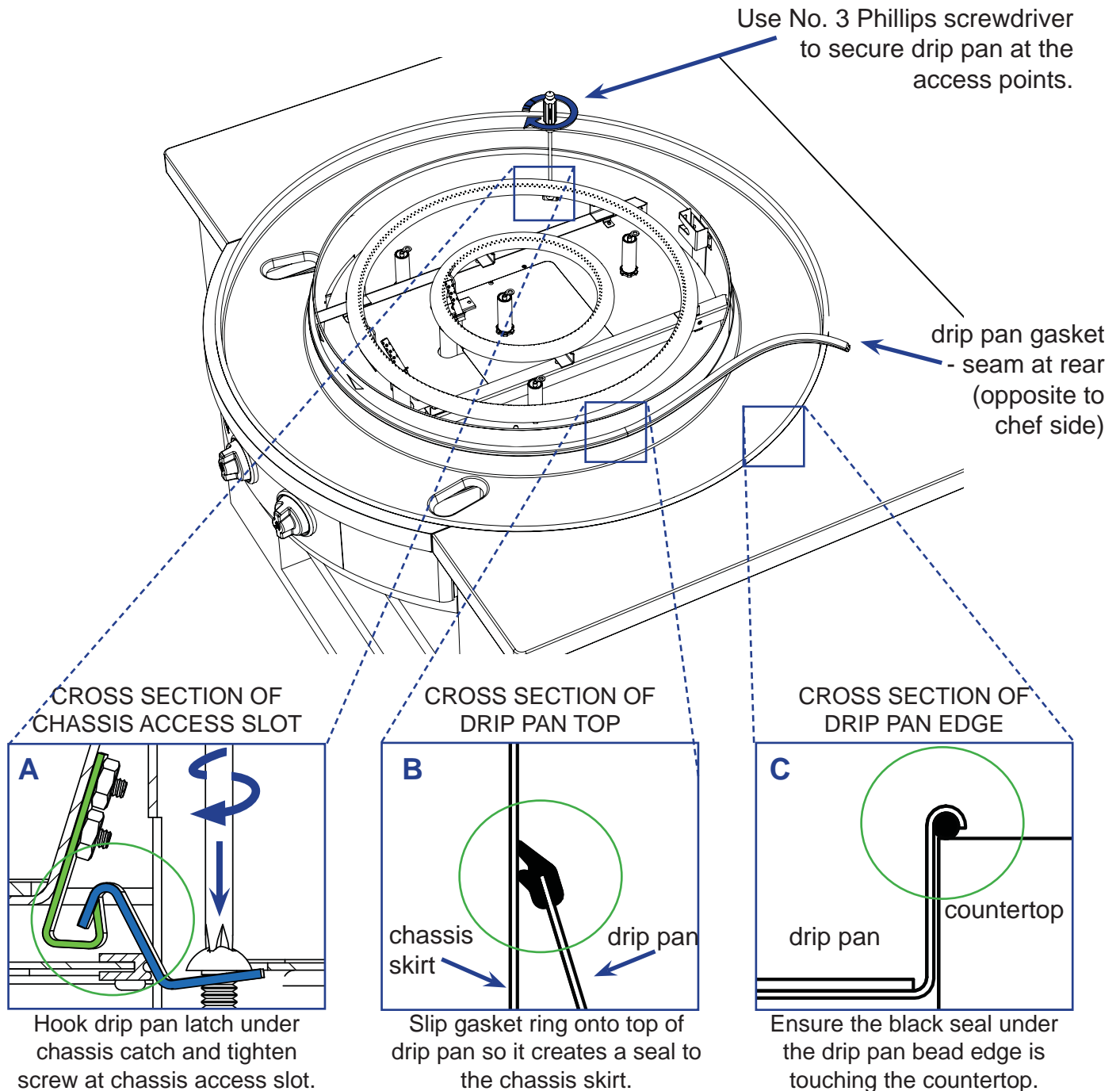
Electrical and Gas Installation must be done by a licensed electrician and plumber in accordance with local guidelines once unit has been completely installed. Refer to pages 17-18 and 21 for further instructions.

DRIP PAN INSTALLATION



STEP 5: Slide drip tray over chassis circular skirt positioning spillover slots to the corresponding slots of the top chassis deck. Notice the drip pan catches showing through the inside cutout locations of the circular chassis skirt. From the inside of the skirt, use each of the three latches to pull the drip pan down into the counter.

DRIP PAN AND GASKET INSTALLATION



STEP 6: Secure drip pan to chassis using access slot (A). Rewrap drip pan gasket around top of drip tray and secure (B). Ensure seal under drip pan edge is touching countertop (C).

CONNECTING TEMPERATURE SENSOR WIRE TO COOKING SURFACE 1 of 2

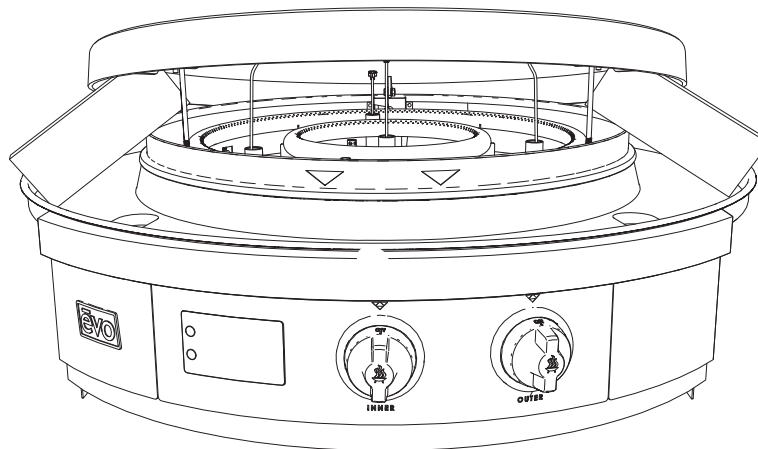
STEP 7: Position the cook surface on the burner chassis, and use wood blocks (2x4) or a similar means to hold cooking surface upward to allow connection of TC wires.



POSITION THE COOKING SURFACE ON THE CHASSIS AND ANGLE IT UPWARD TO PROVIDE ACCESS FOR CONNECTING THE TEMPERATURE SENSOR (TC) WIRES.



WITH THE COOKING SURFACE SUPPORTED IN AN UPRIGHT POSITION, GENTLY PULL EACH TC WIRE UP THROUGH ITS GUIDE TUBE AND ATTACH TO ITS RESPECTIVE THREADED STUD LOCATION ON THE UNDERSIDE OF THE COOKING SURFACE.



Use a wood block (2x4) or similar blocking to prop cooking surface upward to provide access to TC wires.



DO NOT OVER TIGHTEN TC-WIRE HEX NUTS. DOING SO WILL BREAK THREADED WELD STUD ON COOK SURFACE.

TC (Thermal Couple temperature sensor)

TC's are used to electrically monitor the cooking surface temperature at both the inner and outer zones. The Affinity 30Ge uses K-Value TC's.

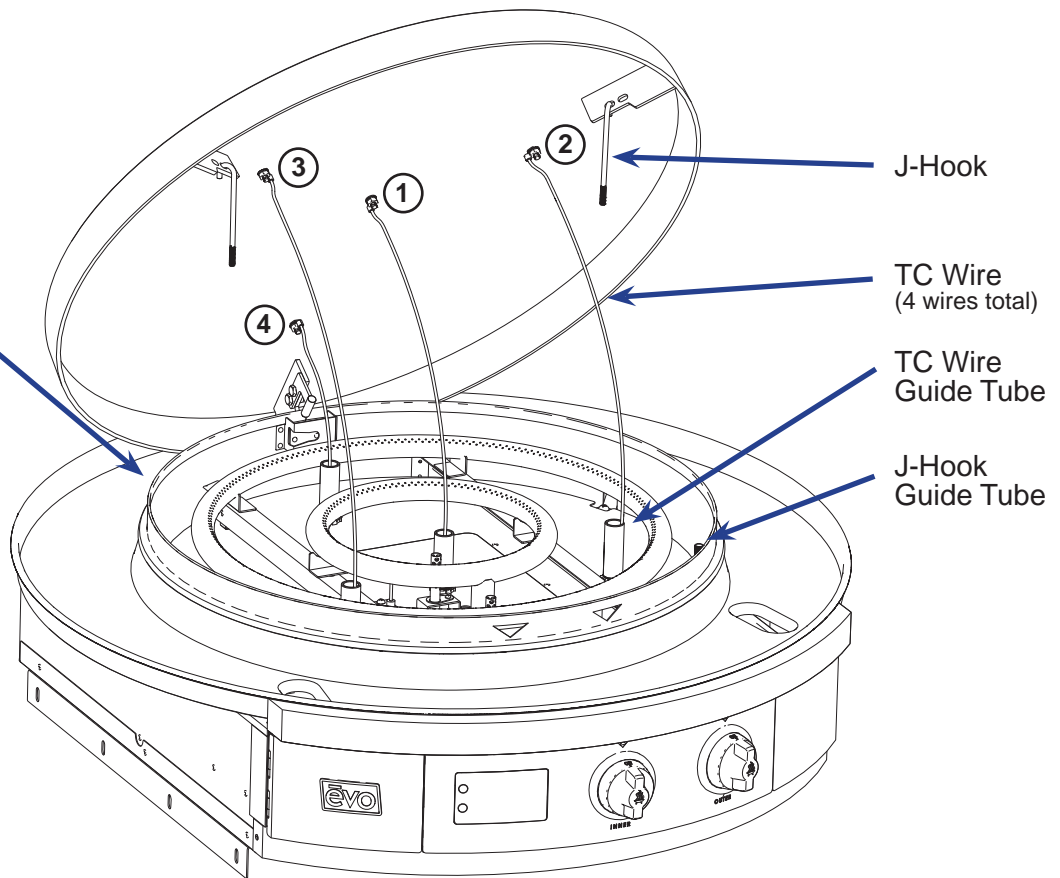
Each TC wire location is illustrated by a number to highlight its corresponding threaded stud location. When the cooking surface is lowered to its final location, the TC wires must be vertically aligned.

The Inner Zone (Inner Burner) has one TC at #1 position. The Outer Zone (Outer Burner) has three TC's at positions #2, #3, and #4 that are averaged.

CONNECTING TEMPERATURE SENSOR WIRE TO COOKING SURFACE 2 of 2

Place suitable protection on drip pan (towel or cardboard). Tilt cook surface upward with rear Bullet Fastener facing downward.

- ① Inner Zone
- ② Outer Zone
- ③ Outer Zone
- ④ Outer Zone

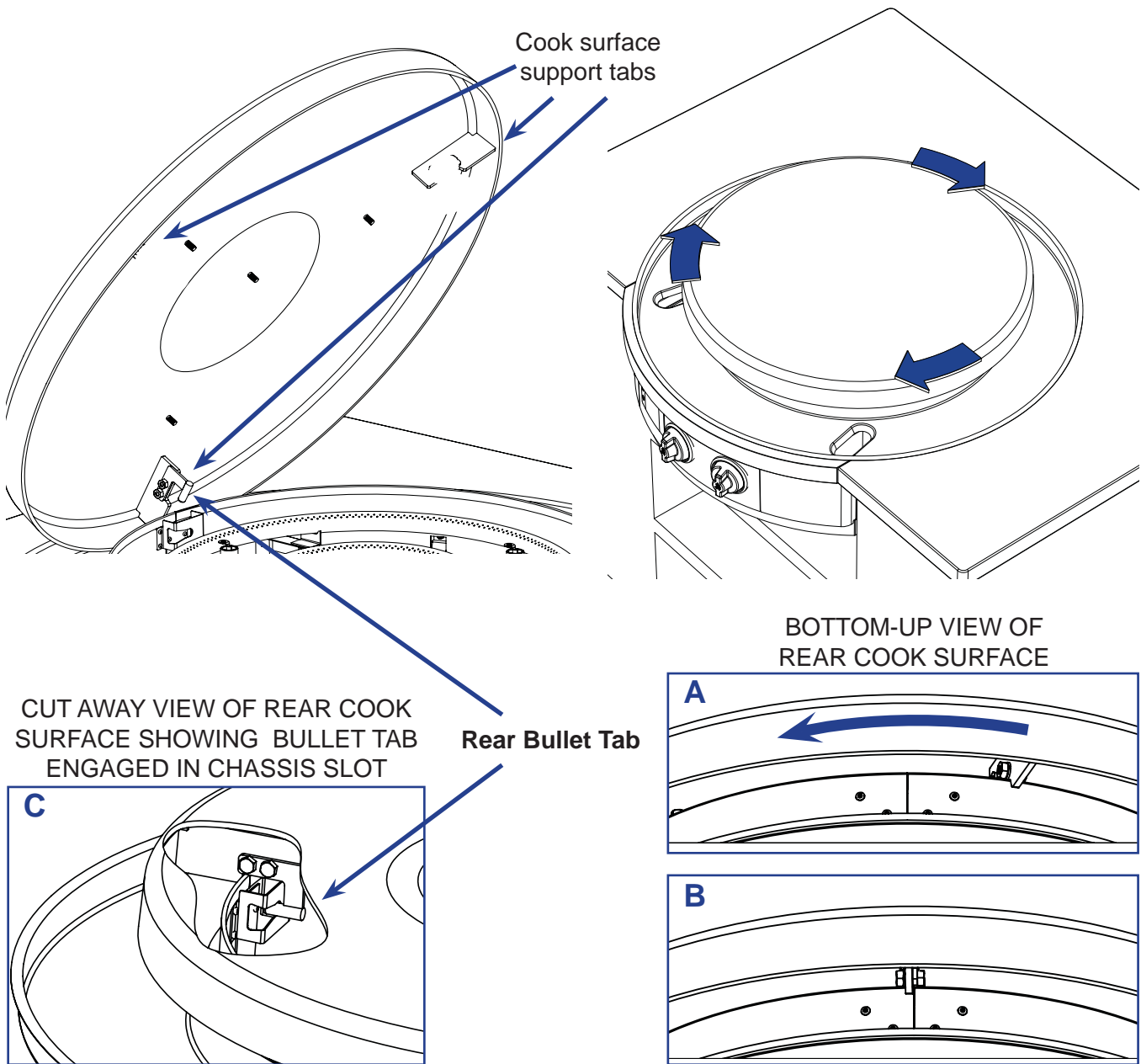


WHEN LOWERING COOK SURFACE ENSURE ALL EXCESS TC WIRE IS PUSHED INTO THE PROTECTIVE GUIDE TUBE WITH NO WIRE DRAPING ON BURNERS OR HEAT SHIELD.

Step 7 Continued: Connect TC wires as per diagram and tighten with supplied nuts to each weld-stud location. **Ensure there is no excess TC wire near the burners or draping on the heat shield.**

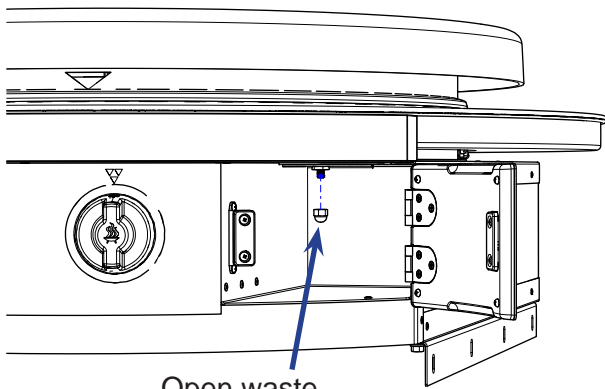
Locate two (2) J-Hooks attached to underside of the cooking surface. Remove any nylon retaining ties. Carefully lower the cooking surface sliding the J-Hooks through guide tubes and position excess TC wire back through the guide tube so there is a direct and straight path from the cook surface connection down through the heat shield.

INSTALLING COOK SURFACE (1 OF 2)

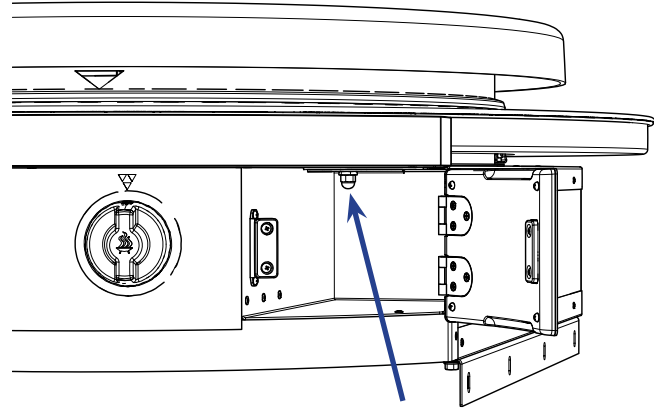


STEP 8: Place and rest the cooking surface over circular burner skirt with the two J-Hooks facing toward the front control panel. Position the rear Bullet Tab of the cook surface to the right of the rear seam of the chassis skirt **(A)**. Then rotate the cook surface clockwise until the support tab is in line with the seam **(B)** and the rear bullet secures in the chassis slot **(C)** .

INSTALLING COOK SURFACE (2 OF 2)



Open waste doors to locate end of J-Hook.



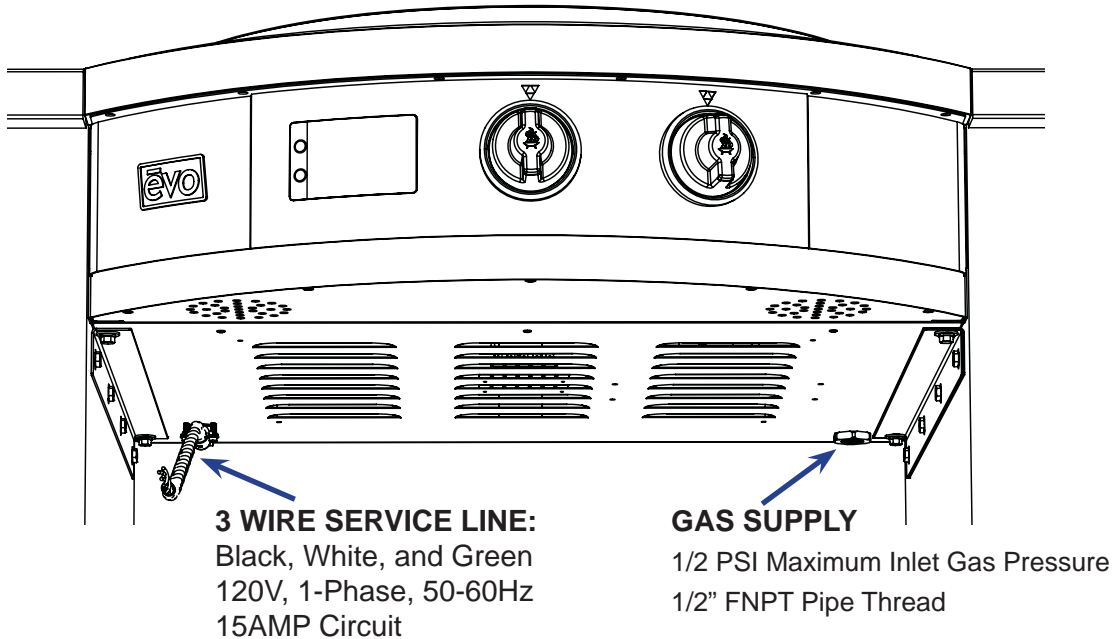
Tighten nyloc nut at end of each J-Hook.

STEP 9: Open both waste doors and at the rear inside corner of the enclosure, tighten nyloc nut on end of J-Hook to secure cooking surface.

CONNECTING ELECTRICAL AND GAS



FOR YOUR PROTECTION, WE RECOMMEND A QUALIFIED ELECTRICIAN AND PLUMBER INSTALL THIS COOKTOP. THIS PERSON SHOULD BE FAMILIAR WITH ELECTRICAL AND GAS SERVICE INSTALLATIONS AND ALL LOCAL CODES. PROPER CONNECTIONS ARE ESSENTIAL FOR EFFICIENT OPERATION AND SAFETY.



INLET PRESSURE MUST NOT EXCEED 1/2 PSI!

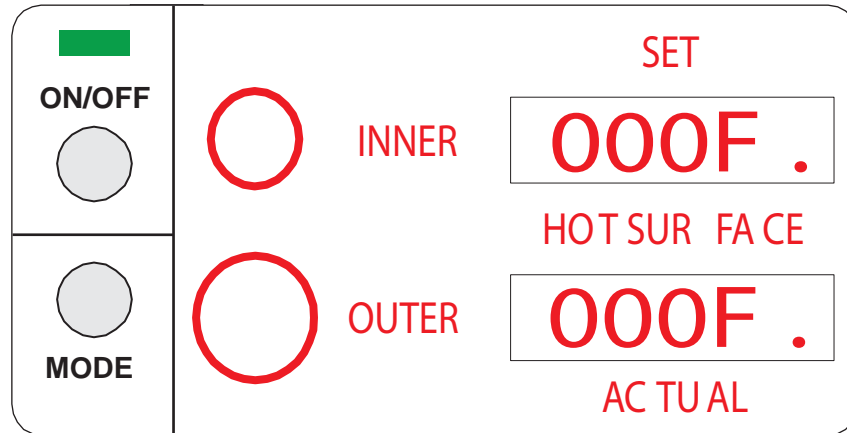
Step 10: Connect Gas using 1/2 psi (max) gas service. All Affinity gas grills ship pre-configured for Natural Gas service unless otherwise indicated on the Safety Label mounted to the right inside spillover drawer. If configured for Natural Gas, the internally-regulated pressure is at 4" Water Column (Fixed). If configured for LP Propane, the internally-regulated pressure is at 10" Water Column (Fixed). For more information on the gas regular, refer to page 28.

Step 11: Connect Electric 110V 3-Wire Conduit to 110V (AC) grounded electrical service. The external wiring should be mated to conduit of an approved type of flexible cable suitable for operation at the temperature indicated on the wiring diagram, and of a proper size to carry the load. The supply current should be properly fused and equipped with a means of disconnecting as required by local electrical codes. **THE BODY OF THIS COOKTOP MUST BE GROUNDED (DO NOT GROUND TO A GAS SUPPLY LINE).** For an electrical schematic, refer to page 27.



DO NOT CONNECT TO AN ELECTRICAL SYSTEM OPERATING AT MORE THAN 120 VOLTS TO GROUND. DO NOT CONNECT TO DIRECT CURRENT (DC). INSTALLATION SHOULD CONFORM TO THE NATIONAL ELECTRIC CODE AND ALL LOCAL ELECTRIC AND GAS RULES AND REGULATIONS.

EVO AFFINITY 30Ge ELECTRIC CONTROL PANEL DISPLAY



ON/OFF

Depressing the round switch located below the ON/OFF label switches the unit between power On and power Off states. Switching the unit On illuminates a green light above the ON/OFF label indicating the unit is active. Depressing the switch a second time powers down the unit.



INNER

000F .

Displays temperature for Inner burner (zone) in Fahrenheit degrees whenever Inner control knob is selected. The Dot mark after F is illuminated when burner is ignited. Inner display remains illuminated whenever Inner burner is selected.



OUTER

000F .

Displays temperature for Outer burner (zone) in Fahrenheit degrees whenever Outer control knob is selected. The Dot mark after F is illuminated when burner is ignited. Outer display remains illuminated whenever Outer burner is selected.

SET

Is illuminated whenever there is a temperature adjustment to the Inner or Outer burner control knobs. SET is the default and remains illuminated until MODE switch is pressed to show ACTUAL temperature.

HOT SURFACE

Is illuminated as a safety feature to indicate cook surface temperature is above 150°F.

ACTUAL

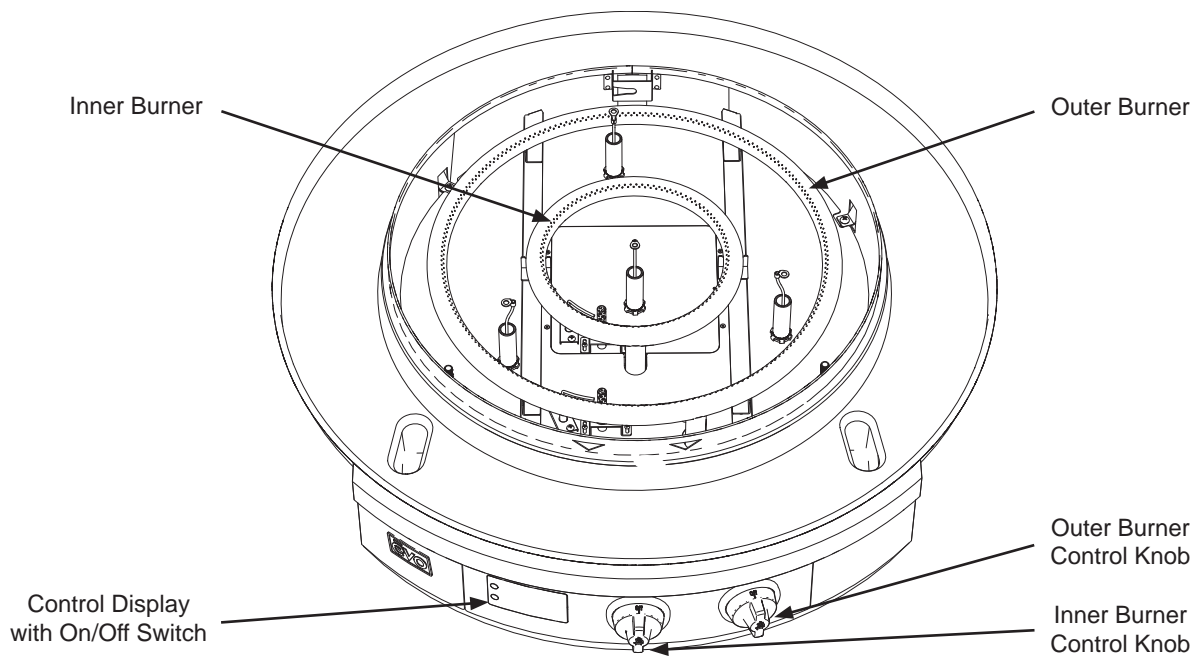
Is illuminated to show actual temperature for both Inner and Outer zones whenever MODE switch is pressed.

MODE

Depressing the MODE button momentarily displays the actual temperature at both Inner and Outer zones of the cook surface. When MODE is first pressed, ACTUAL is illuminated to indicate the temperatures displayed are the current temperatures for Inner and Outer zones.

When MODE is held for 4 seconds, the temperature display units change from Fahrenheit (°F) to Celsius (°C).

EVO AFFINITY 30Ge TEMPERATURE CONTROL



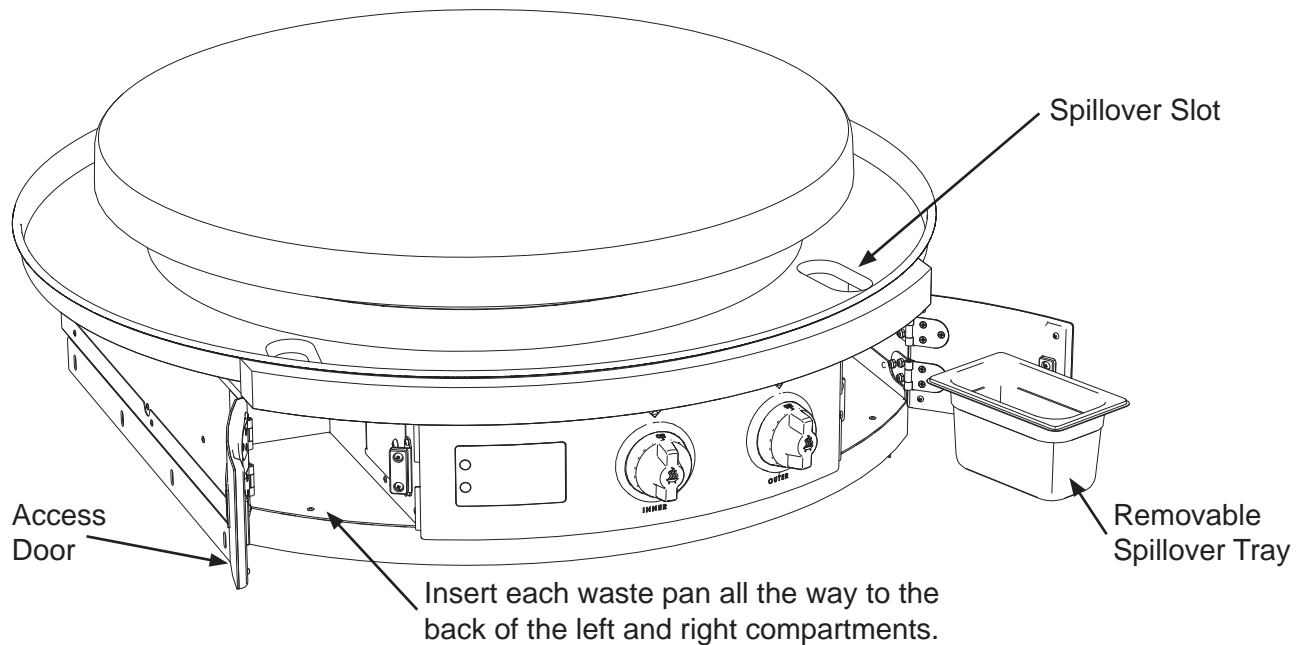
Inner Burner and Inner Control Knob - The Inner Burner is a 10" diameter gas fired burner operating at **15,678 BTU's**. This burner is controlled by the Inner or center-most control knob. Temperatures are adjustable from 250°F to 550°F. Starting at the Off position, the Inner Control Knob rotates counterclockwise beginning at 225°F and incrementing by 25°F as follows: 250°F, 275°F, 300°F, 325°F, 350°F, 375°F, 400°F, 425°F, 450°F, 475°F, 500°F, 525°F, 550°F (Note: There is a section of the rotation which is blank and does not contain temperature presets).

Outer Burner and Outer Control Knob - The Outer Burner is a 20" diameter gas fired burner operating at **25,015 BTU's**. This burner is controlled by the Outer or outer-most control knob. Temperatures are adjustable from 250°F to 550°F. Starting at the Off position, the Outer Control Knob rotates counterclockwise beginning at 225°F and incrementing by 25°F as follows: 250°F, 275°F, 300°F, 325°F, 350°F, 375°F, 400°F, 425°F, 450°F, 475°F, 500°F, 525°F, 550°F (Note: There is a section of the rotation which is blank and does not contain temperature presets).

Either the Inner or the Outer burners may be used independently to support a wide range of cooking techniques. Operating only the Inner burner provides direct temperature under the center of the cooking surface, with indirect heat at the outside edge that is useful for holding foods. Conversely, the Outer burner can be used for cooking foods positioned around the outside radius of the cooktop. Finally, both burners can be used together for maximum surface temperature and cooking versatility.

Because the cooking surface temperatures are electronically monitored to maintain a relative Set Temperature, surface temperature recovery occurs quickly and provides a wide range of surface temperature adjustment and control.

REMOVABLE SPILLOVER TRAYS



Do not operate cook top or clean drip pan into spillover slots without waste pans installed in spillover doors. Failure to install waste pan will result in cooking grease contamination to the underside of door. This requires immediate cleaning.

The Affinity grill has removable spillover trays concealed behind doors on the right and left side of the front control panel. It is very important to monitor the level of spillover in the trays, and immediately empty when they are near full

Opening Spillover Tray Doors - To open a door, grasp the door at its bottom and swing outward.



Do not allow spillover liquids or debris down spillover slots when doors are open. Any liquids or debris that may fall into this area when doors are open should be immediately wiped clean.



Do not allow the spillover trays to overflow, and do not allow full trays to splash over edge when cleaning. Spillover debris and liquids can be hot and cause burns.

COOKING SURFACE MAINTENANCE

Regular cleaning and care for your Evo Affinity 30Ge cooktop will keep it looking and functioning it's best.

The cooking surface is designed to hold a fine layer of cooking oil creating a 'seasoning' on its surface. This seasoning promotes a non-stick cooking surface and is easily maintained.

Caring for Evo's cooking surface is much like maintaining cast iron cookware. When the surface requires cleaning, there are a few basic cleaning techniques to use. For quick and routine cleaning between preparations, a metal spatula or scraper works for removing the majority of surface debris. For tougher areas or where sugars glaze the cook surface, pour a small amount of warm water on the soiled surface while the grill is warm and scrape the debris away with a spatula. Heat the cook surface to a high temperature and allow the sticky debris to become brittle. Once the debris is brittle, use the spatula or scraper to remove it. Afterwards wipe the cook surface with vegetable oil again before cooking.

To condition the Evo cooking surface you should use the grill cleaning kit supplied with your grill. The grill cleaning kit contains a blue grill pad handle, grill cleaning screen, and grill grey polishing pad. Use the polishing pad after the grill cleaning pads to achieve a smooth cooking surface for the most delicate foods and applications.

To use a grill cleaning screen: With a warm cook surface, place one gray polishing pad between the grill handle base and the grill screen, so the grill screen makes direct contact with the cooking surface. Pour a small amount of vegetable oil on the cook surface and scrub the surface in a circular motion. The gray polishing pad allows excess oil to be absorbed and scours the cooking surface of carbonized debris. When finished scrubbing, wipe the surface down with a paper towel or cotton terry cloth.

The drip pan located just below the cook surface is designed to catch food debris and drippings from the cook surface. We recommend cleaning the drip pan after your grill has cooled to prevent the possibility of touching hot adjoining surfaces. The drip pan is easy to wipe out with soap and water using a kitchen sponge. For added convenience, two removable stainless ninth-pans are mounted inside retractable drawers at right and left side of the front control panel for collecting drip pan debris and spill overs. These spillover trays can be easily washed by hand or in a dishwasher. Be sure to empty the spillover trays after every use, and at a minimum, whenever they appear half full.

All the stainless steel components on your grill can be easily polished using a stainless steel cleaner/polish. Stainless steel cleaner can be purchased from the Evo web site along with replacement grill cleaning and polishing pads. The Evo web site address is: www.evoamerica.com.

Cooking Techniques

Stovetop Cooking and Heat Zones

You can use Evo's cook surface similar to the burners on your kitchen stove top. Adjust Evo's heater elements to control the temperatures of the cook surface "heat zones." Evo's circular grill top is divided into two distinct zones. The center control panel knob controls the "inner heat zone," which is also the inner circle of the cook surface at approximately an 11" radius from the center of the cook surface. The outer control panel knob controls the "outer heat zone," which is the outer circle of the cook surface. Because the cook surface is made of heavy steel, it takes approximately 10 minutes from a cold start to completely heat the surface. With a pre-heated cook surface, if you adjust one of the heater elements, you will have to wait momentarily before the heat zone adjusts to temperature.

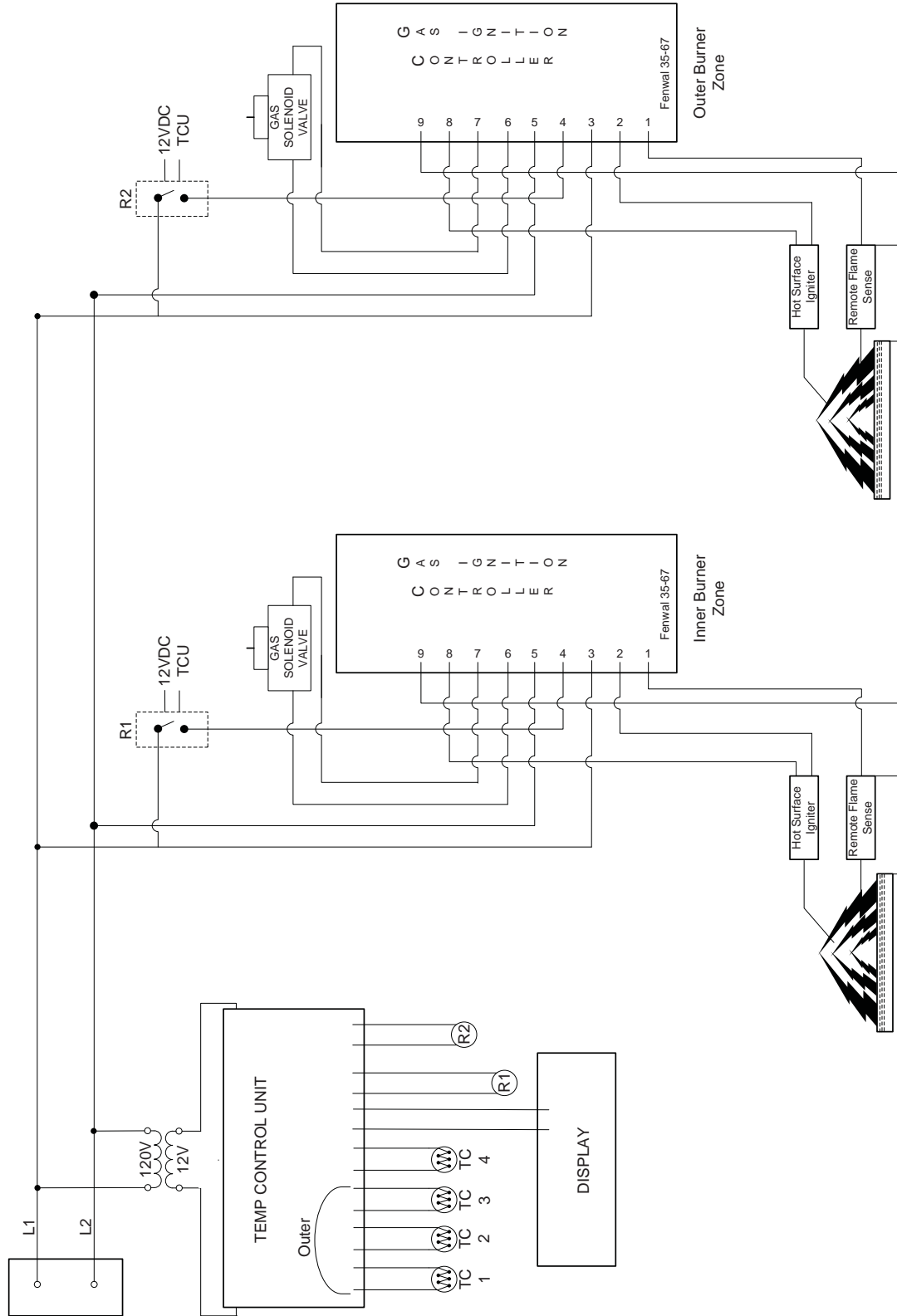
Thank You For Cooking With Evo!

AFFINITY 30Ge
ELECTRICAL SCHEMATIC
PART #: 10-0050 NG / 10-0050 LP

MODEL: AFFINITY 30Ge ELECTRONIC CONTROL
GAS GRILL
110V / 120V 3-WIRE 60HZ

APPENDIX - CONTROL COMPONENTS

Affinity 30Ge



FOR SUPPLY CONNECTIONS USE COPPER WIRE ONLY
SUITABLE FOR AT LEAST 90°C (194°F). #12 AWG OR
LARGER.

INTERNAL GAS REGULATOR SPECIFICATIONS

Pipe Size.....	1/2"
Housing Material.....	Aluminum
Mounting.....	Suitable for multi-positional mounting.
Certifications.....	ANSI Z21.18/CSA 6.3
Gas Types.....	Natural or liquefied petroleum gases
Maximum Inlet Pressure.....	1/2 psi (3.4 kPa)
Emergency Exposure Limits.....	2.5 psi (17.2 kPa)
Temperature Ranges.....	32° to 225°F (0° to 107°C)
Pressure Settings Natural Gas - NG	4" WC (Fixed)
Pressure Settings Propane Gas - LP.....	10" WC (Fixed)



Evo Affinity 30Ge inlet gas pressure must not exceed 1/2 PSI (maximum) gas service. The Affinity 30Ge utilizes a factory-set internal gas regulator that accepts 1/2 PSI inlet pressure and outputs 4" W.C. for use by the burner system.

No adjustments to the internal regulator are necessary.