



OWNER & INSTALLATION MANUAL

Affinity 25E
30AMP Cooktop



Evo Affinity 25E Electric Residential Cooktop

For Indoor Use Only



Certification: UL 197-2010 | CSA C22.2 No. 109-M1981 (R2009) | Report # 141-S-05e-2
Part # 10-0061-EL and 10-0062-EL
Doc: OM-C-25E20-30 v3 07/31/2015
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Cleaning Instructions



evoamerica.com

READ FIRST IMPORTANT PRODUCT AND SAFETY INFORMATION

WARNING INSTALLATION OF THIS UNIT MUST BE DONE BY A QUALIFIED 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, OR IN THE ABSENCE OF CODES, WITH THE NATIONAL ELECTRICAL CODE, ANSI/NFPA 70-LATEST EDITION



WARNING THIS UNIT IS EQUIPPED WITH A THREE-WIRE CONDUIT WHICH IS EQUIPPED WITH A NO. 10 GROUND WIRE. THIS UNIT SHOULD BE FUSED SEPARATELY. FOR PERSONAL SAFETY, THIS APPLIANCE MUST BE PROPERLY GROUNDED.



WARNING KEEP WATER AND ALL COOKING SPILL OVERS AWAY FROM FRONT CONTROL PANEL AND ALL OPEN SPILL OVER 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 JOINING ELECTRICAL CONNECTIONS LOCATED ON 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 THIS APPLIANCE.



CAUTION DO NOT CLEAN THE COOK SURFACE WITH GRILL BRICKS OR CLEANING SOLUTIONS. USE ONLY GRILL PADS FOLLOWING 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 AND INSULATING MATERIAL TO BECOME WARM AND GIVE OFF AN ODOR.



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.

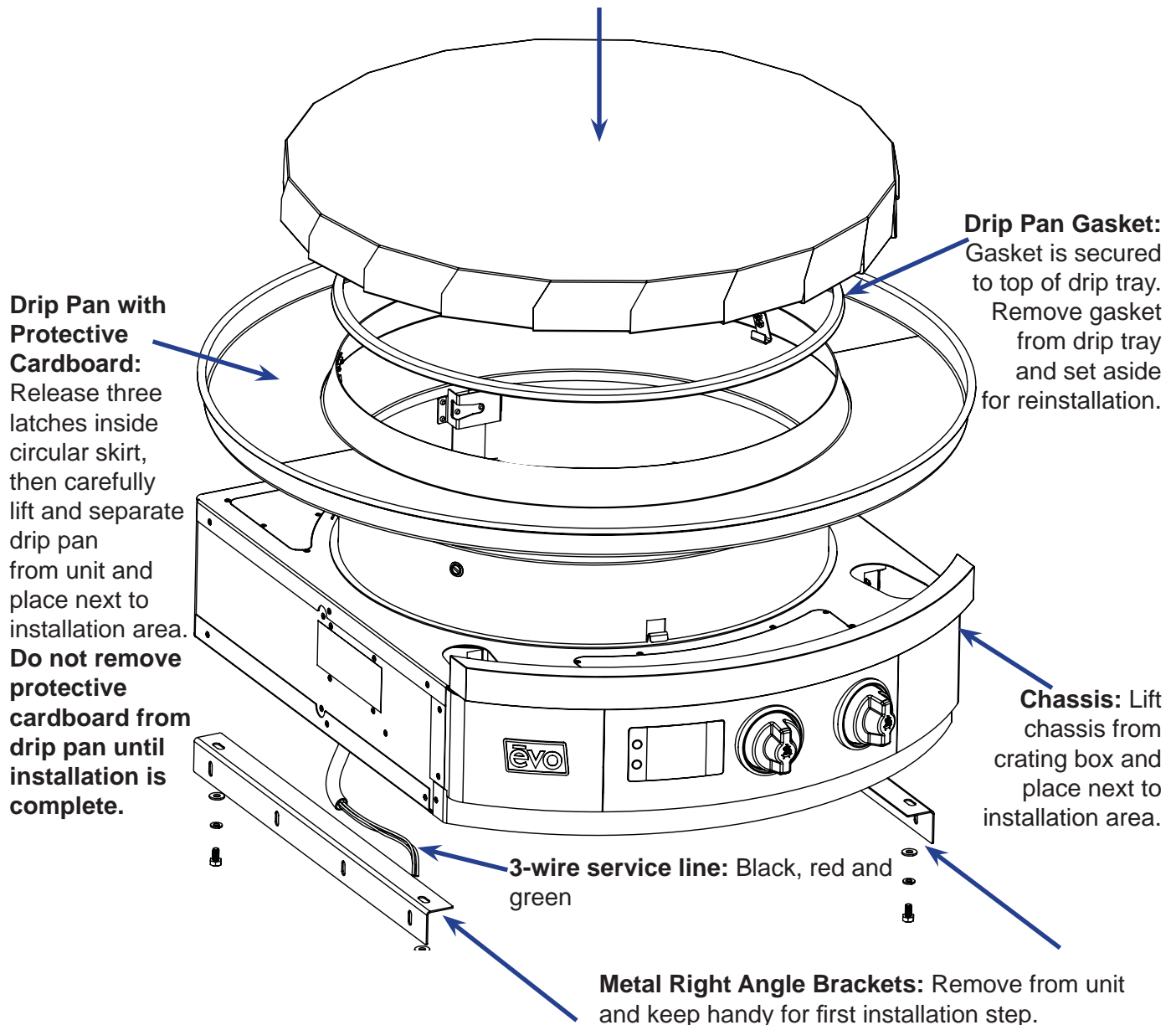
Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you. Neither Evo manufacturer representatives and dealers, nor the retail establishment selling this product has any authority to make any warranties or to promise remedies in addition 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 CHECKLIST

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<input type="checkbox"/> UNPACK COOKTOP COMPONENTS	5 - 6
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UNPACKING COOKTOP COMPONENTS - 1 of 2

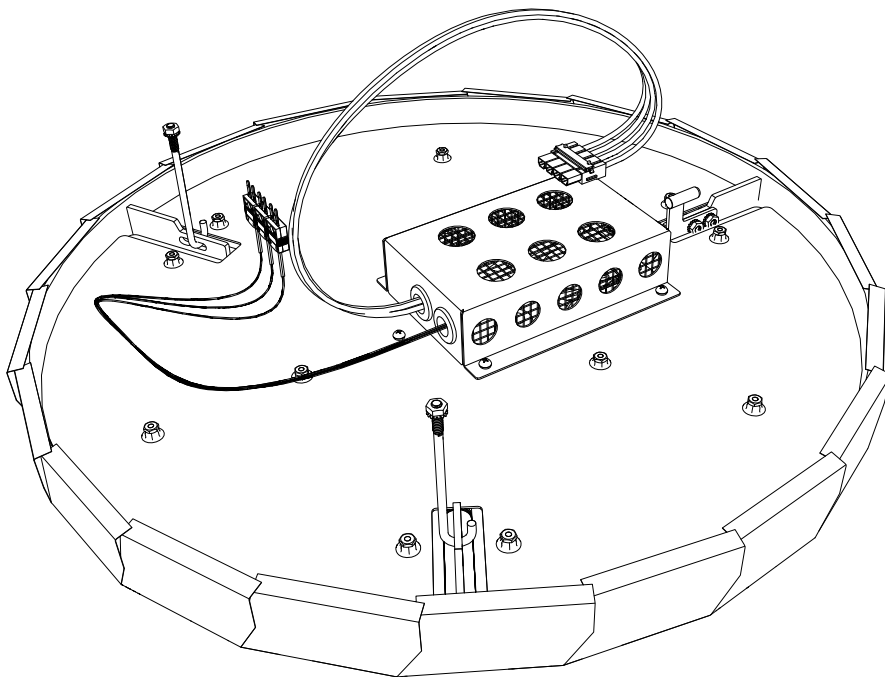
Cook Surface with Protective Cardboard: Lift and separate cook surface from unit and place next to installation area. **Do not remove protective cardboard from cook surface until installation is complete. Use caution when lifting - the cook surface is heavy. USE EXTREME CAUTION to ensure wiring on bottom of cook surface does not become entangled, pulled or damaged during unpacking or installation.**



STEP 1: As you are unpacking the crate, make sure you locate all components before installation. Keep all protective cardboard on components until installation is complete.

UNPACKING COOKTOP COMPONENTS - 2 of 2

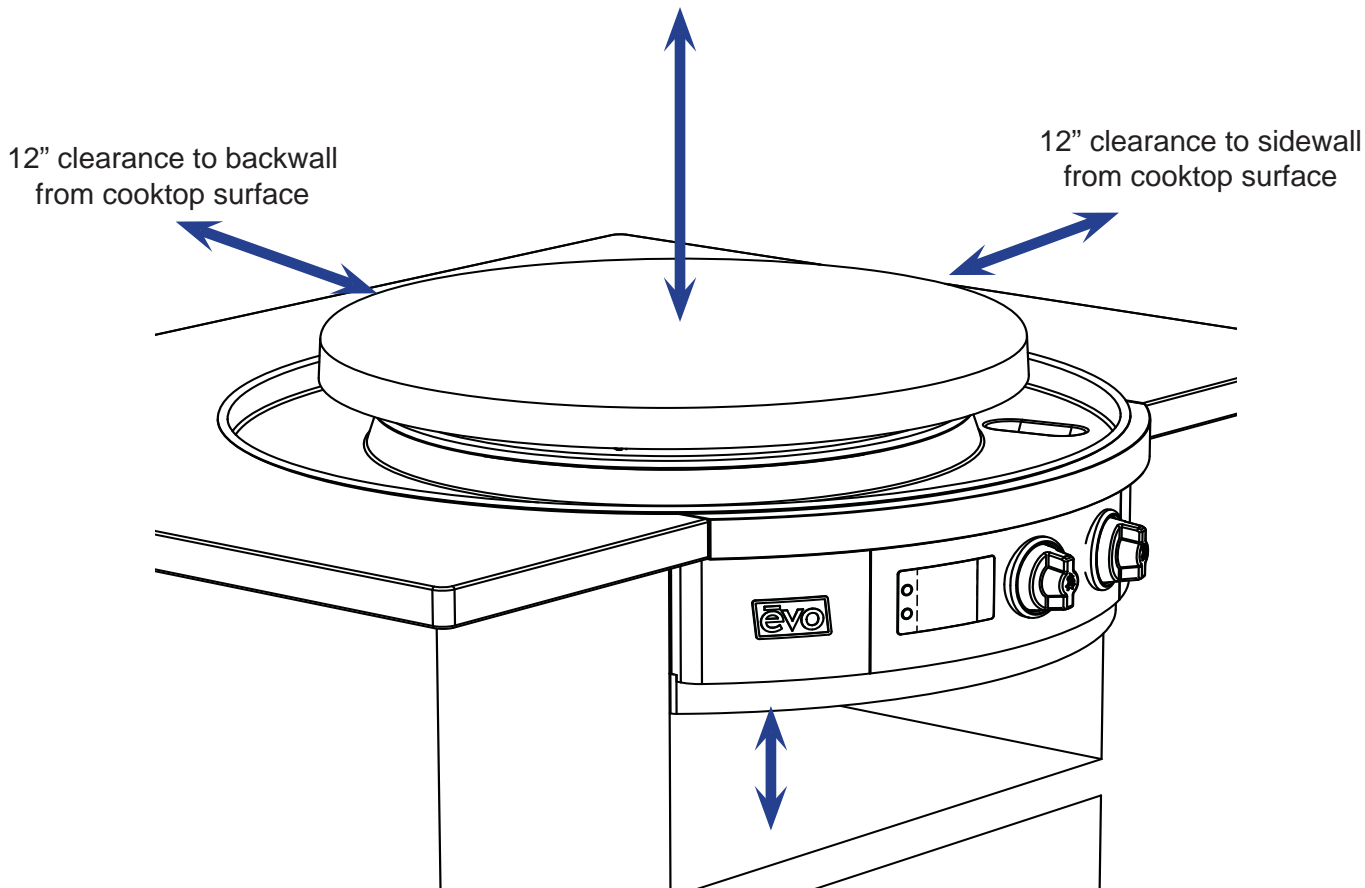
USE EXTREME CAUTION to ensure wiring on bottom of cook surface does not become entangled, pulled or damaged during unpacking or installation.



STEP 1 CONTINUED: Take care when lifting the cook surface during uncrating. Do not pull or damage wires or connections. Store in a safe place until ready to install.

CLEARANCE DIMENSIONS

36" clearance to ceiling from cooktop surface



Minimum 3" clearance required under unit venting to 22 sq/in of combustible air.

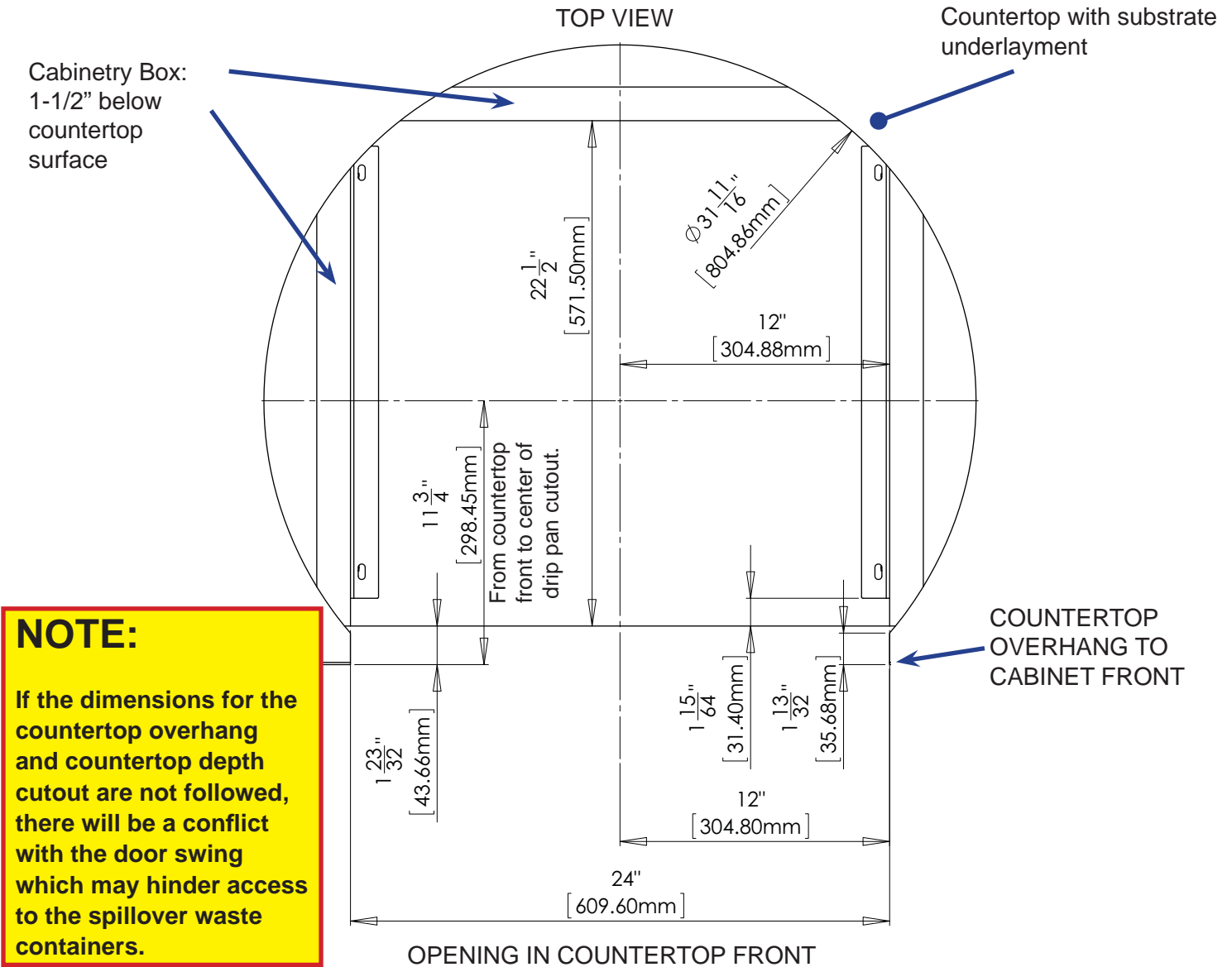
Do not install above any equipment, table or shelving where air temperature is greater than ambient air temperature.

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

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

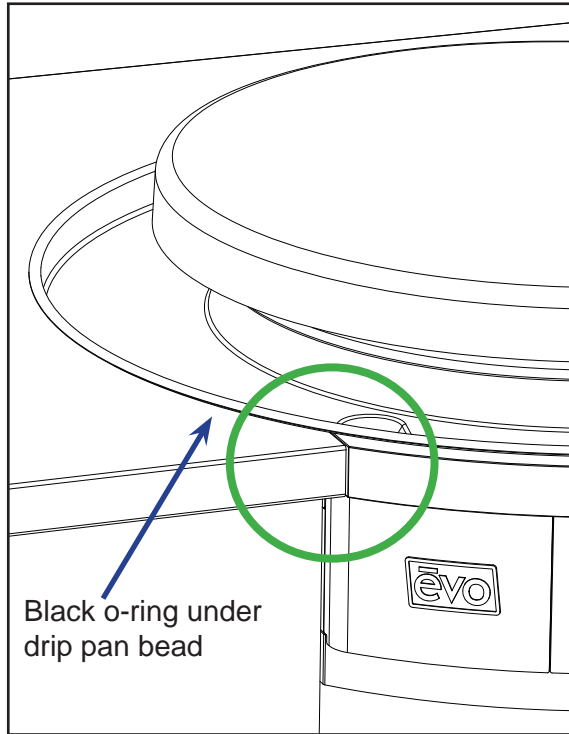
Read the instructions carefully in this booklet to install the Evo Affinity 25E Cooktop to a metal, stone or wood countertop surface. Cabinet layout and construction may vary.

COUNTERTOP INSTALLATION (1 of 4)

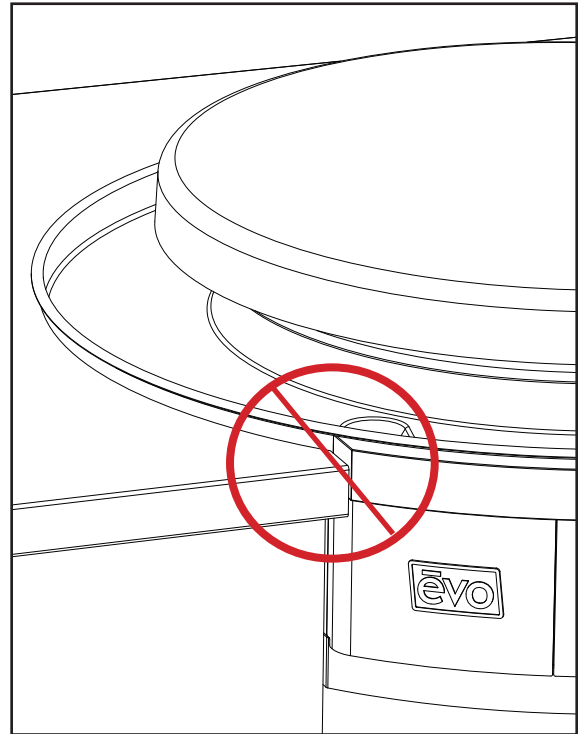


STEP 2: Mark the finished position of the Evo Affinity 25E drip pan on the countertop using the dimensions shown. The circular dimension of 31-11/16" is the diameter of the drip pan to the outside flange material thickness (located to the inside of the half-rolled bead edge). The drip pan cutout must 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 details).

COUNTERTOP INSTALLATION (2 of 4)



CORRECT ALIGNMENT OF DRIP PAN
AND CHASSIS TO COUNTERTOP



INCORRECT ALIGNMENT OF DRIP PAN
AND CHASSIS TO COUNTERTOP

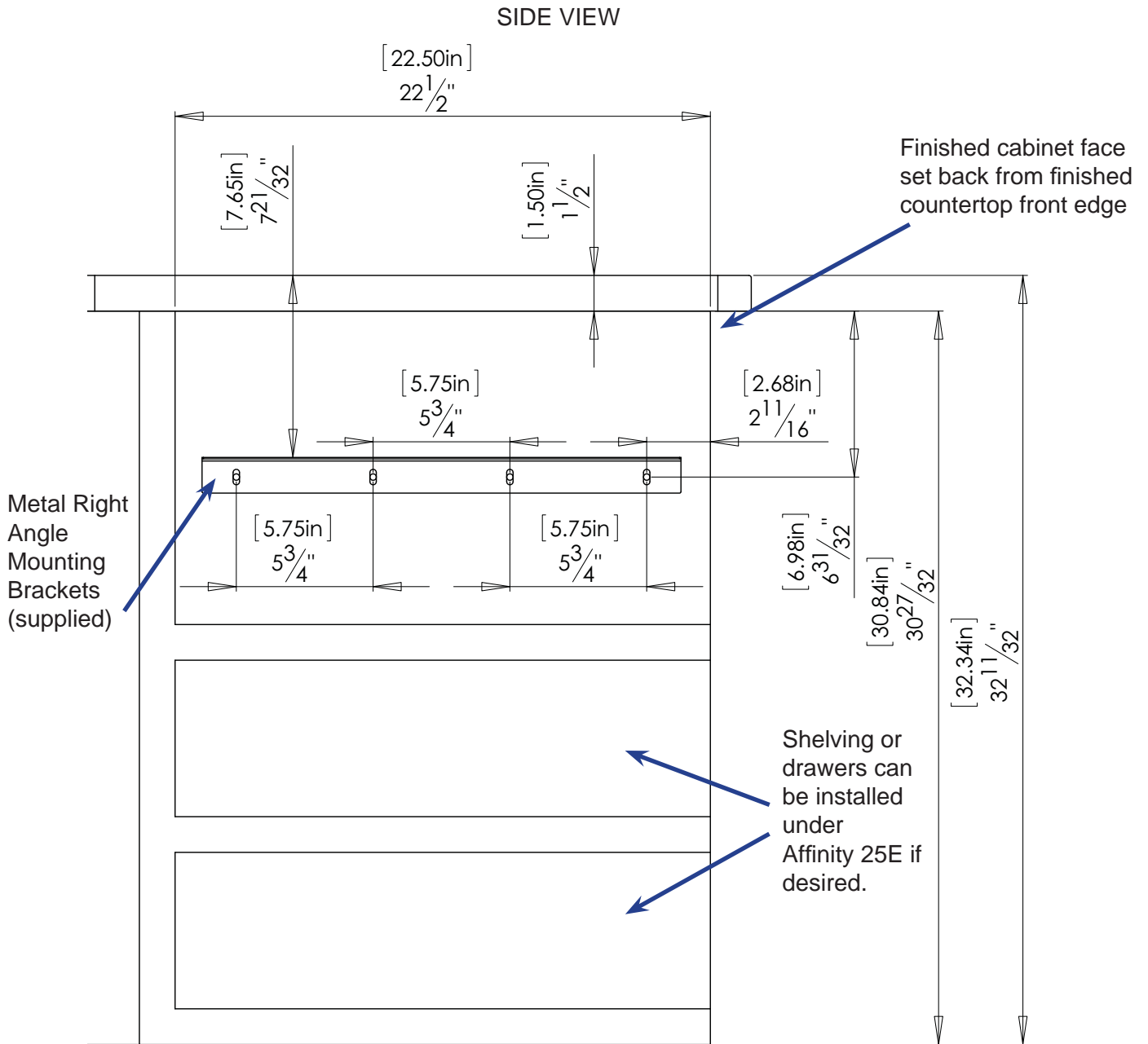
- Possible reasons for incorrect alignment:
1. Top of cabinetry box is less than 3 cm from countertop
 2. Chassis mounting brackets are too high.

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)

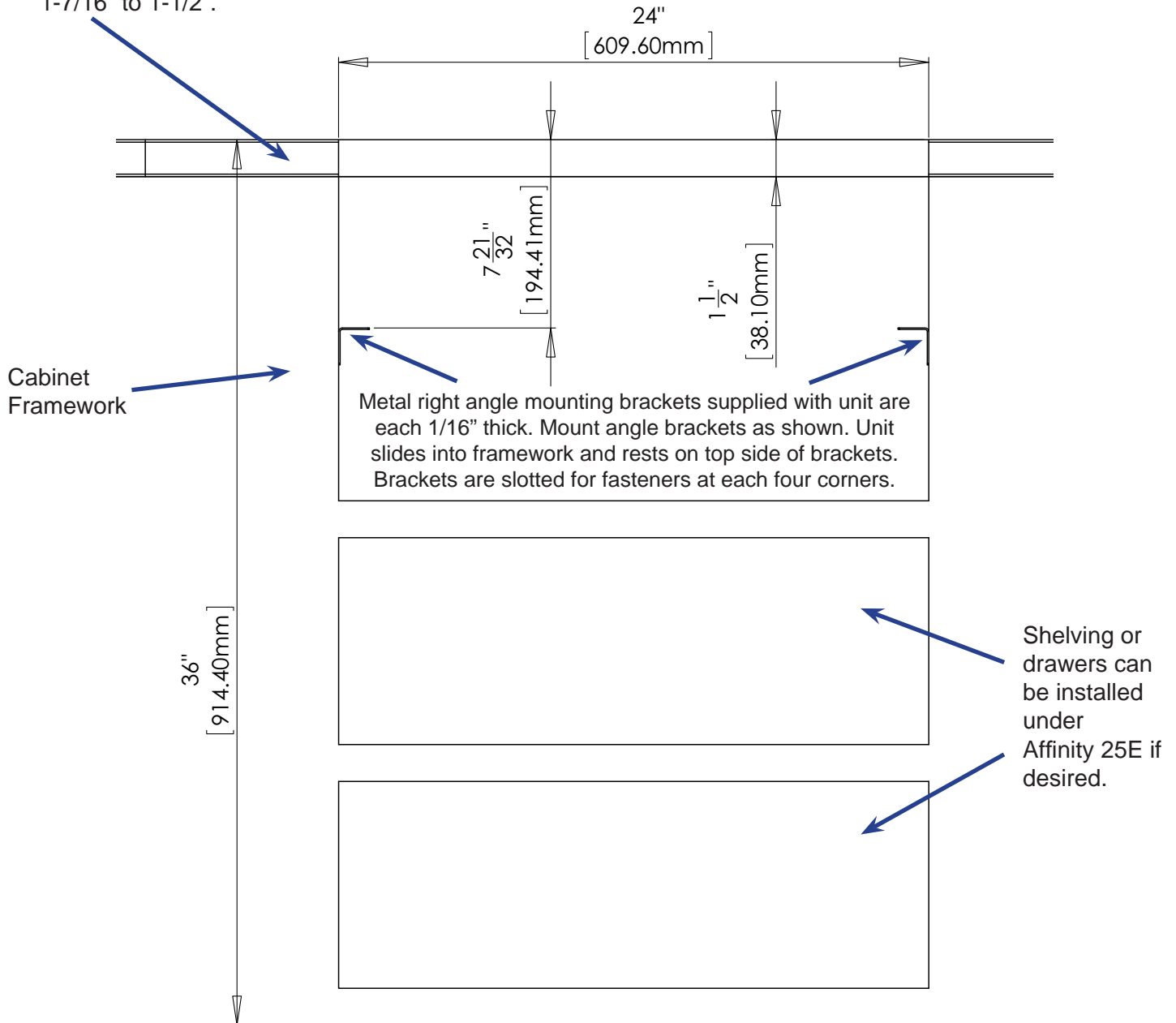


Example of 3/8" tile with substrate for a total of 1-1/2" overall. Make sure you allow for the countertop overhang as shown.

COUNTERTOP INSTALLATION (4 of 4)

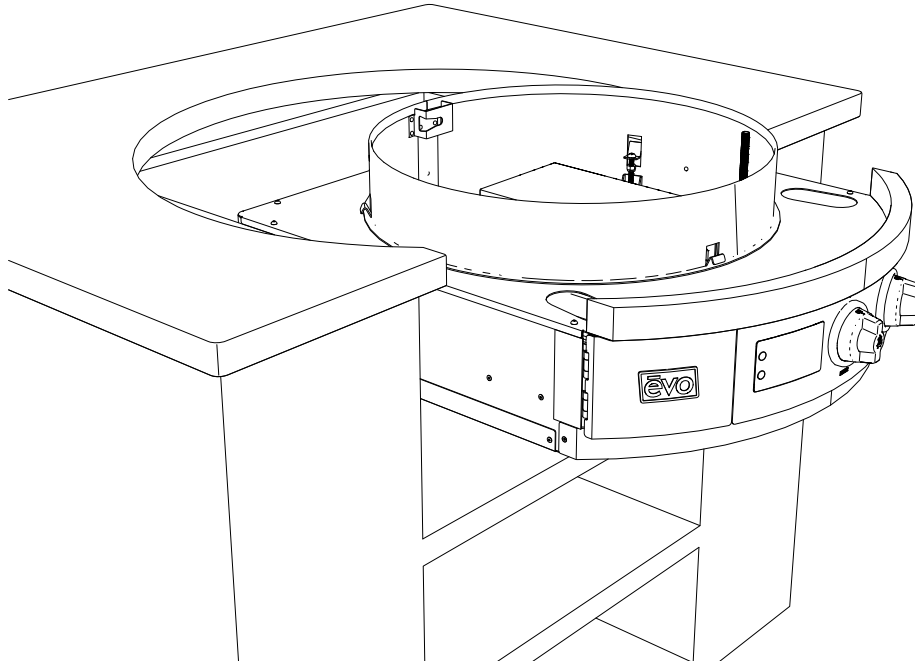
Example: Tiled countertop with substrate.
Finished countertop thickness should be
1-7/16" to 1-1/2".

FRONT VIEW

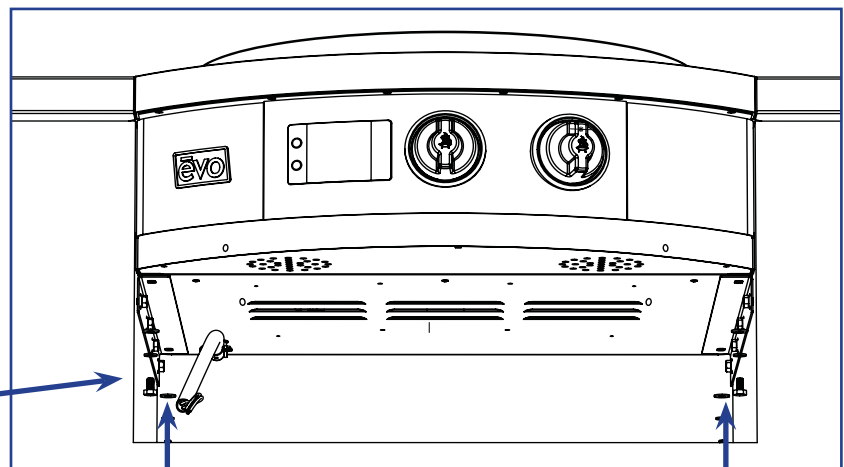


STEP 3: Construct a bay for the Evo unit with your chosen cabinet system. Position and fasten the supplied mounting brackets 7-21/32" below the finished countertop surface.

INSERT CHASSIS IN COUNTERTOP



3 WIRE SERVICE LINE:
black, red and green
208V / 230V, 30AMP,
1-Phase, 50-60Hz

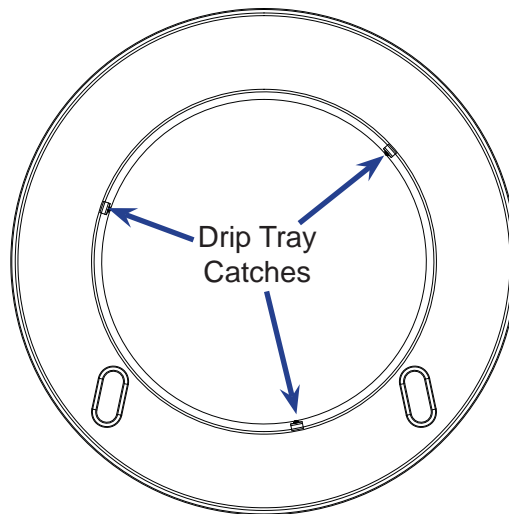
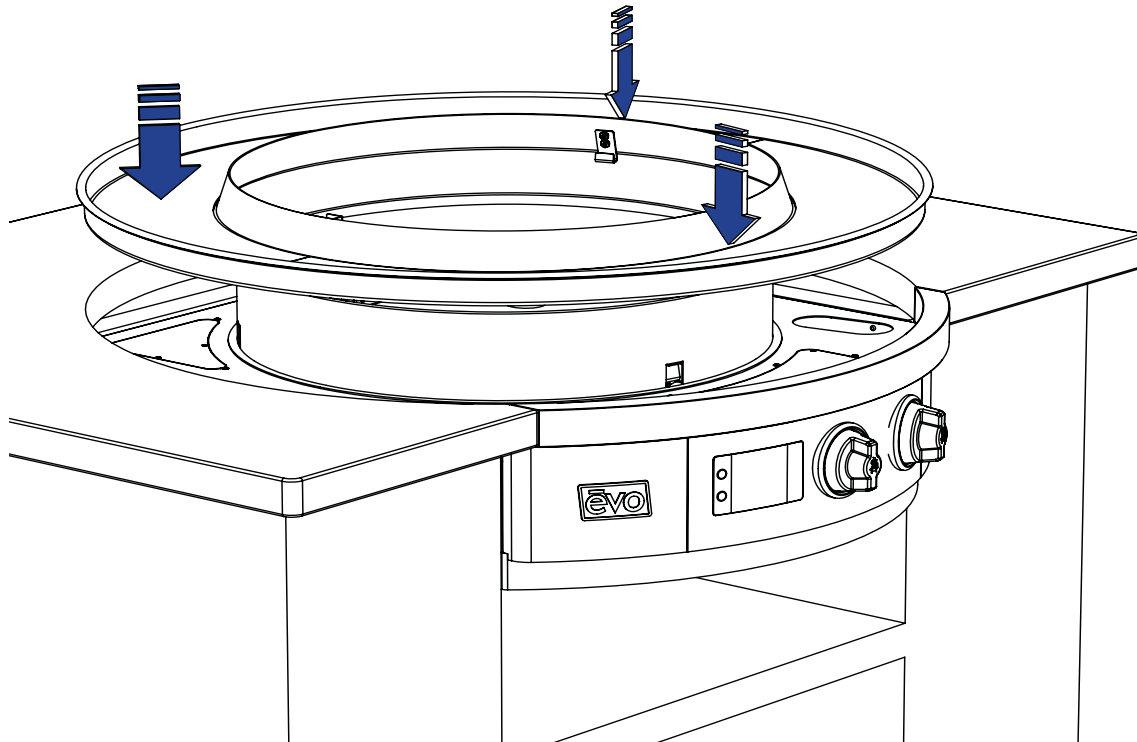


Use supplied 1/4" fasteners to bolt chassis to angle brackets.

STEP 4: Slide the Affinity 25E 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.

NOTE: Electrical Installation of the service line must be done by a licensed electrician in accordance with local guidelines once unit has been completely installed.

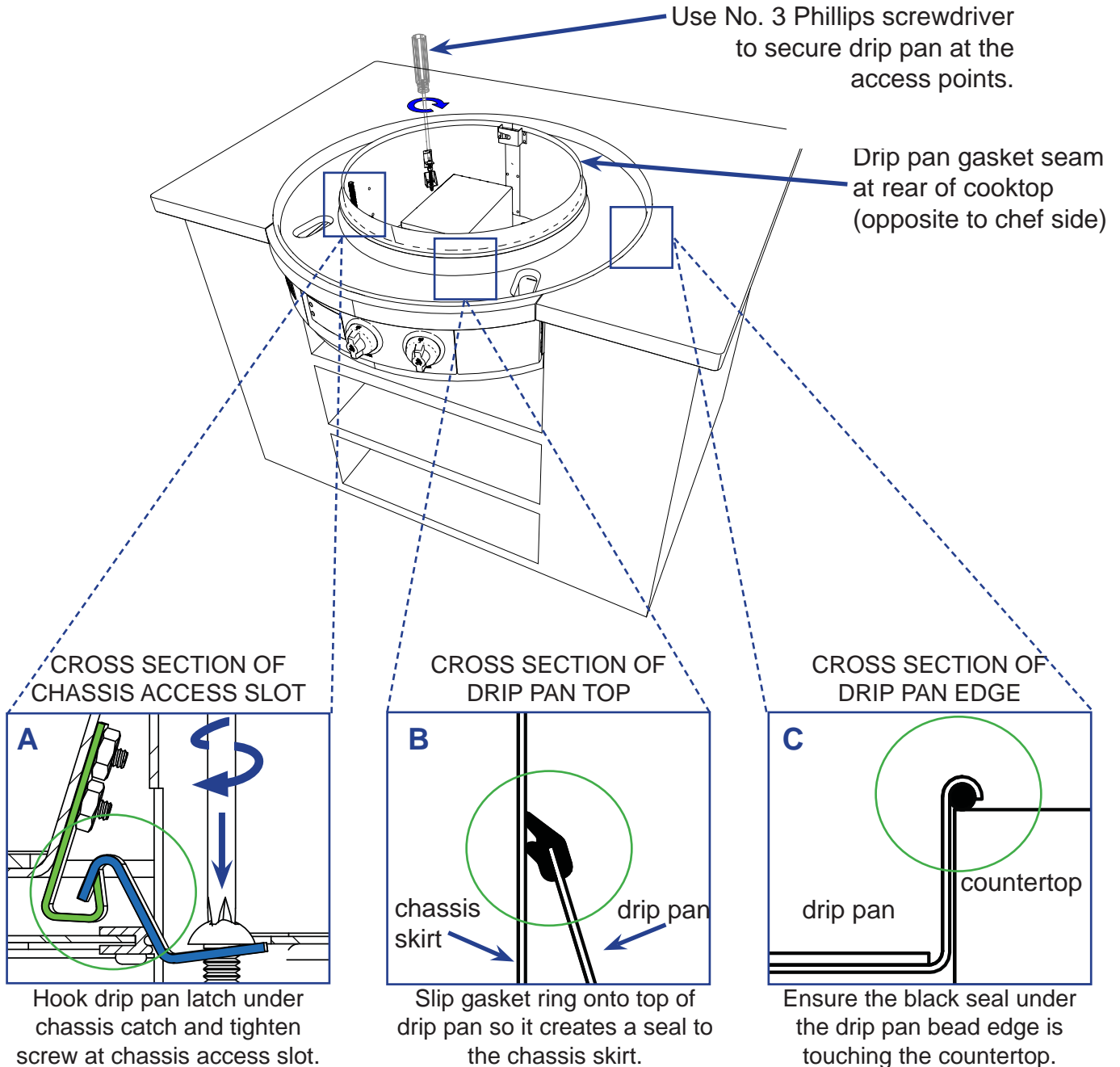
DRIP PAN INSTALLATION



GRILL FRONT

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.

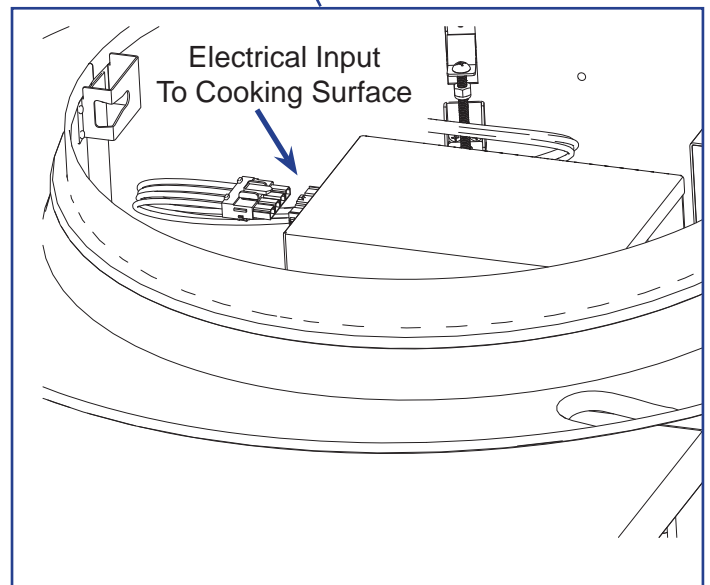
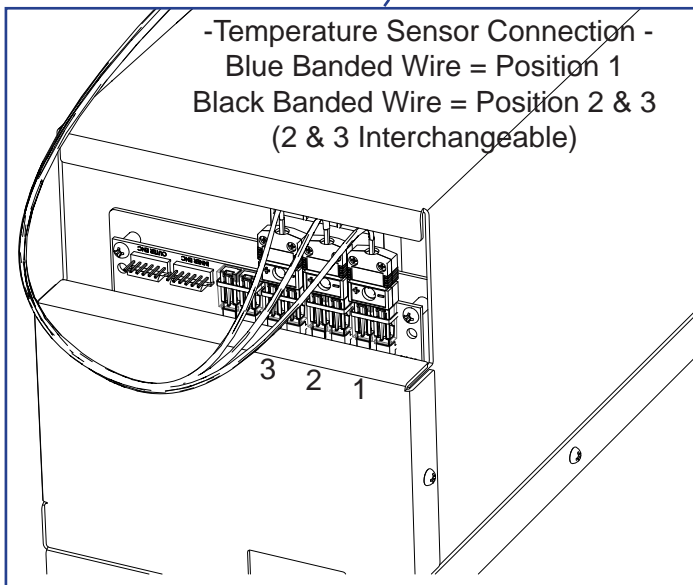
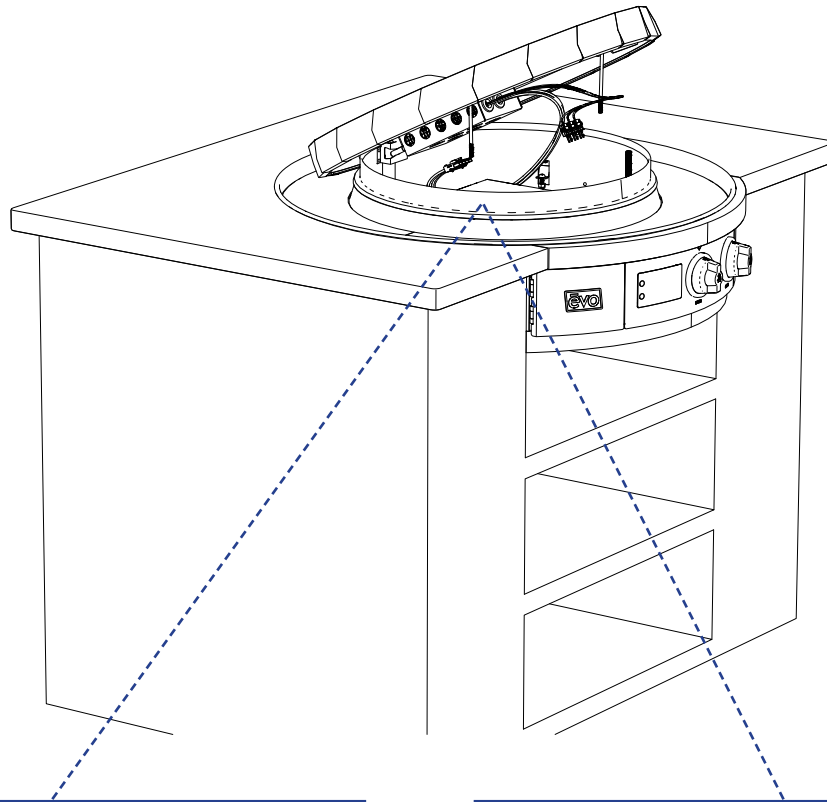
DRIP PAN AND GASKET INSTALLATION



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).

IMPORTANT: Keep protective cardboard on drip pan until cook surface is installed.

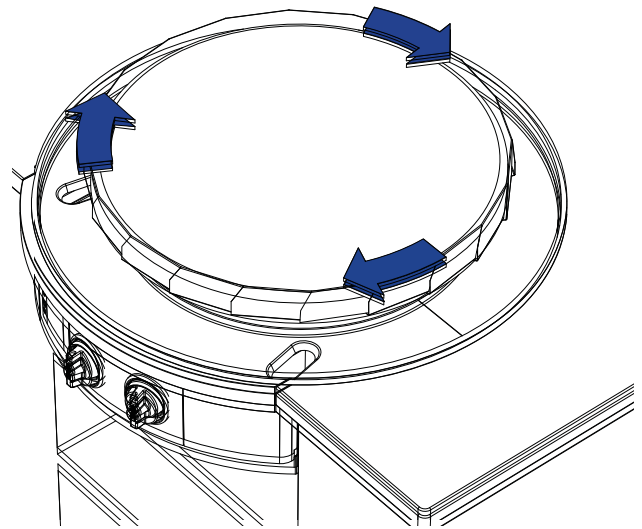
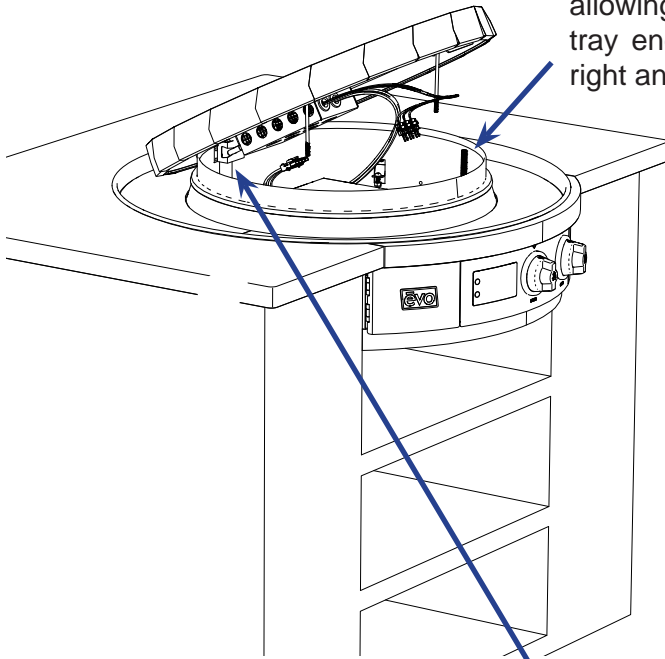
CONNECTING COOK SURFACE - ELECTRICAL CONNECTIONS



STEP 7: Before picking up cook surface, rotate each of the two front slotted captive fastener screws counter-clockwise and back them out fully. Rest cook surface at rear of chassis on drip pan protective cardboard and connect respective power and temperature sensor leads. For electrical wiring details, refer to the electrical schematic in the back of this guide.

INSTALLING COOK SURFACE

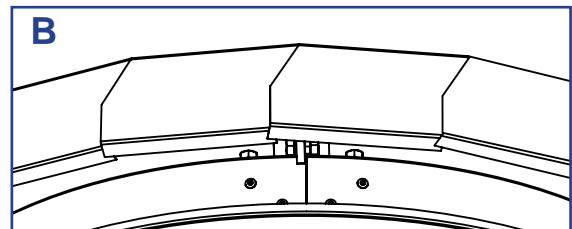
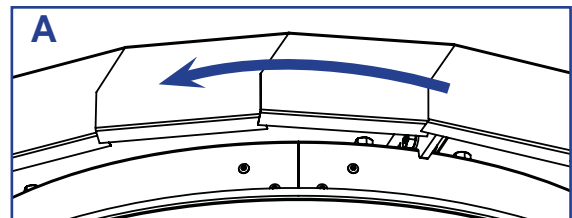
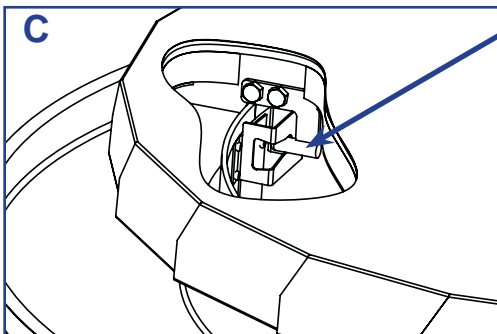
Cook surface tie-down J-hooks pass through tubes allowing threaded end of J-hook to extend into spillover tray enclosure and be secured with 1/4"x20 nut at each right and left sides.



BOTTOM-UP VIEW OF
REAR COOK SURFACE

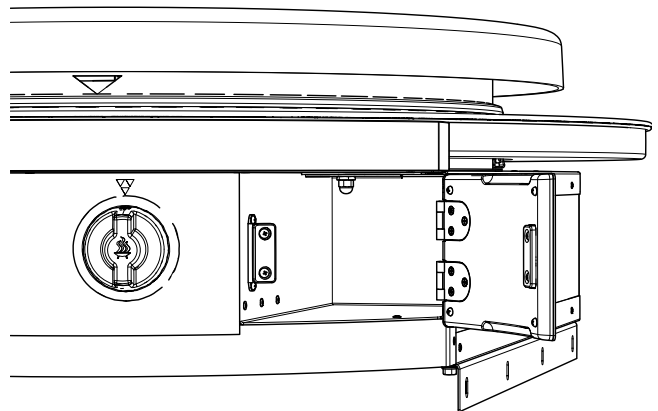
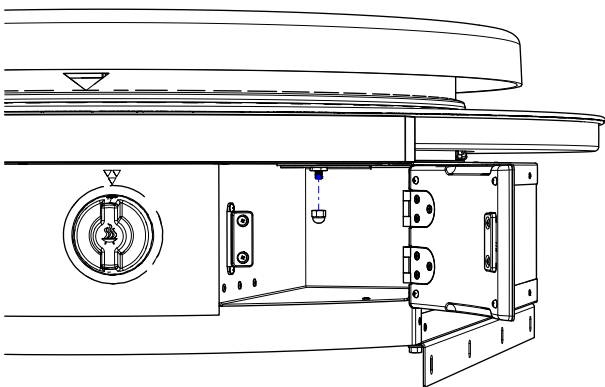
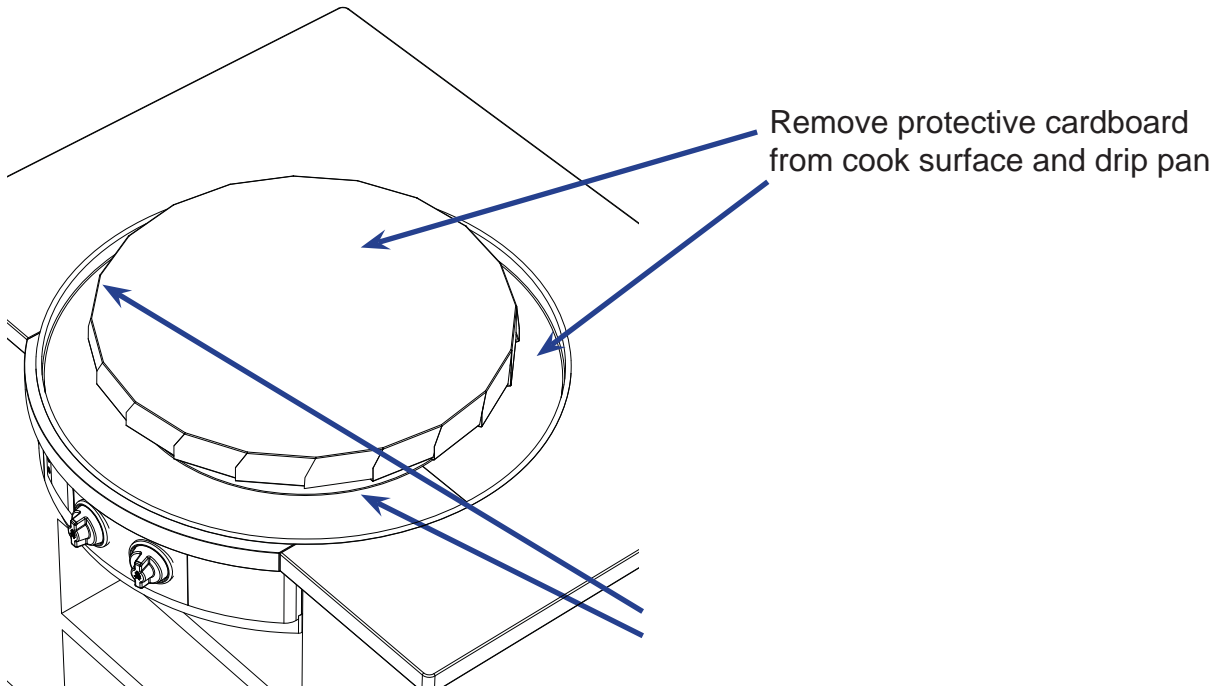
CUT AWAY VIEW OF REAR COOK
SURFACE SHOWING BULLET
ENGAGED IN CHASSIS SLOT

Rear Bullet



STEP 8: Place cook surface over circular skirt with the three support tabs (located under cook surface) resting on the chassis skirt top. Position the rear support 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).

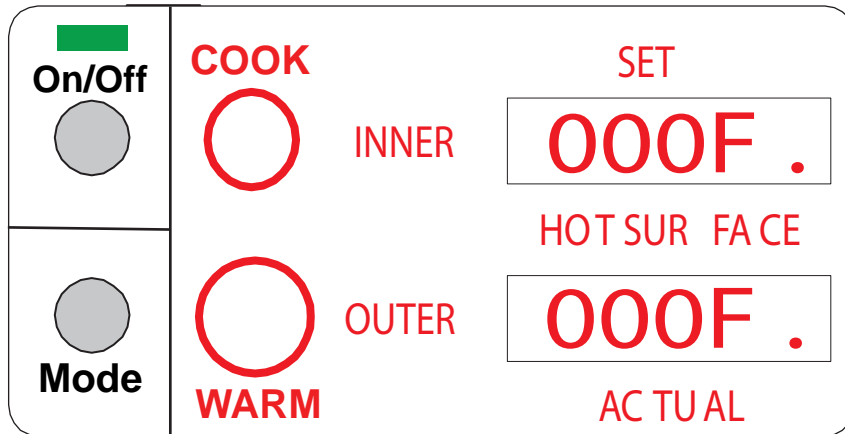
INSTALLING COOK SURFACE



STEP 9: Open spillover tray doors and tighten nut on end of j-hook located at inside rear of each door.

Complete electrical installation by connecting 3-wire service line located underneath unit. Use electrical schematic diagram at the back of this guide for reference.

EVO AFFINITY 25E 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, and cancels previous settings.



INNER



Displays temperature for Inner heater element in Fahrenheit degrees whenever Inner control knob is selected. The Dot mark after F is illuminated whenever the inner heater element is energized. Inner display remains illuminated whenever Inner heater element is selected.



OUTER



Displays temperature for Outer heater element in Fahrenheit degrees whenever Outer control knob is selected. The Dot mark after F is illuminated whenever the outer heater element is energized. Outer display remains illuminated whenever Outer element is selected.

SET

Is illuminated whenever there is an increase in temperature adjustment to the Inner or Outer heater control knobs. Set remains illuminated until temperature selected is achieved.

HOT SURFACE

Is illuminated as a safety feature to indicate cook surface temperature are in excess of 150F° or greater.

ACTUAL

Is illuminated to show actual temperature for both Inner and Outer heater element whenever Mode switch is selected.

Mode

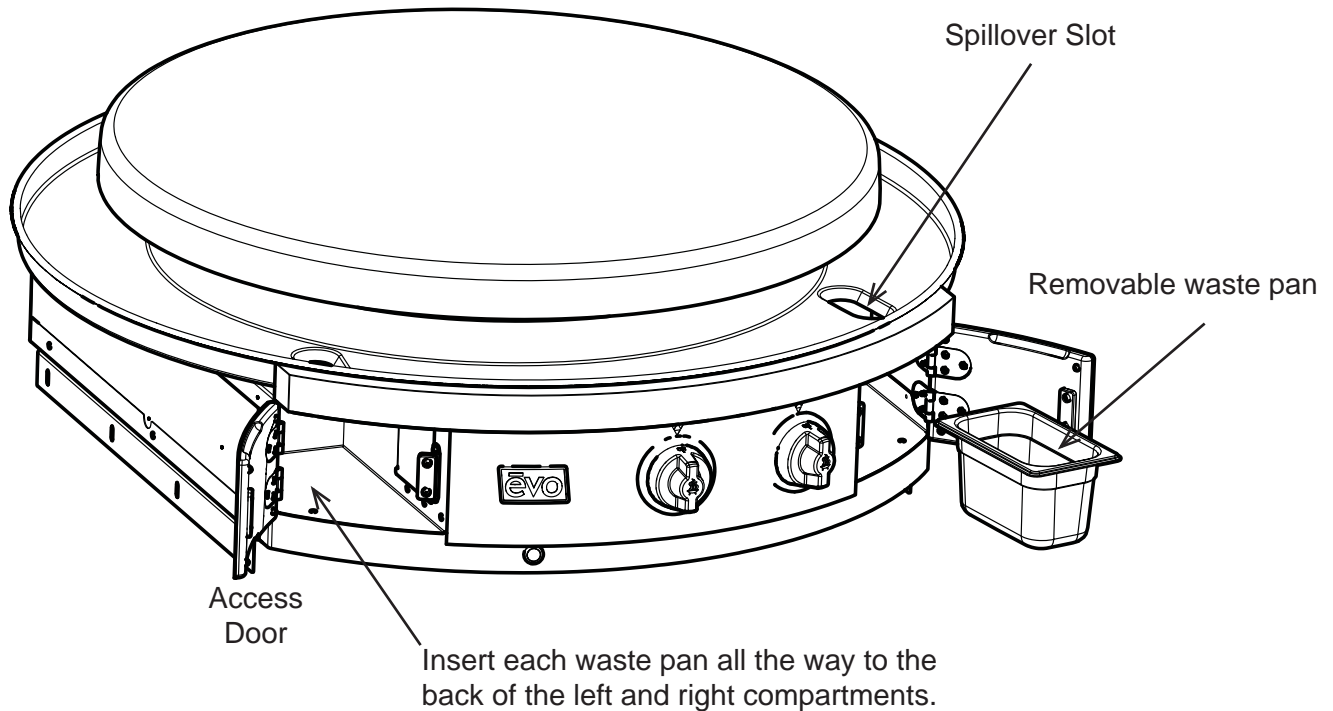
Depressing the Mode button momentarily displays the actual temperature at both Inner and Outer zones of the cook surface. When Mode is first selected, the word Actual is illuminated to indicate the temperatures displayed are the current temperatures for Inner and Outer zones.

Temperatures

The Affinity 25E Commercial cooktop is provided with a COOK Mode that offers a temperature range between 150F to 525F:

- Low 150, 165, 175, 200, 225, 250.
- Med 275, 300, 325, 350, 375, 400.
- Hi 415, 425, 450, 475, 500, 525.

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 waste pans concealed in doors on both 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 or after each use.

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



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 with a dry cloth, and keep this area clean at all times.



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, and/or damage to the internal operation of the grill.

COOK SURFACE MAINTENANCE

Regular cleaning and care for your Evo Affinity 25E cooktop will keep it looking and functioning it's best.

The cook 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 cook 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 cook surface you should use the grill cleaning kit supplied with your grill. The grill cleaning kit contains a blue grill pad handle, grill cleaning screens, and grill grey polishing pads. 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 doors 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. Information about purchasing replacement grill cleaning and polishing pads is available on our Website. 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!

30AMP ELECTRICAL SCHEMATIC

PART #: 10-0062-EL & 10-0061-EL

208V - 230V, 1-Phase, 50-60Hz

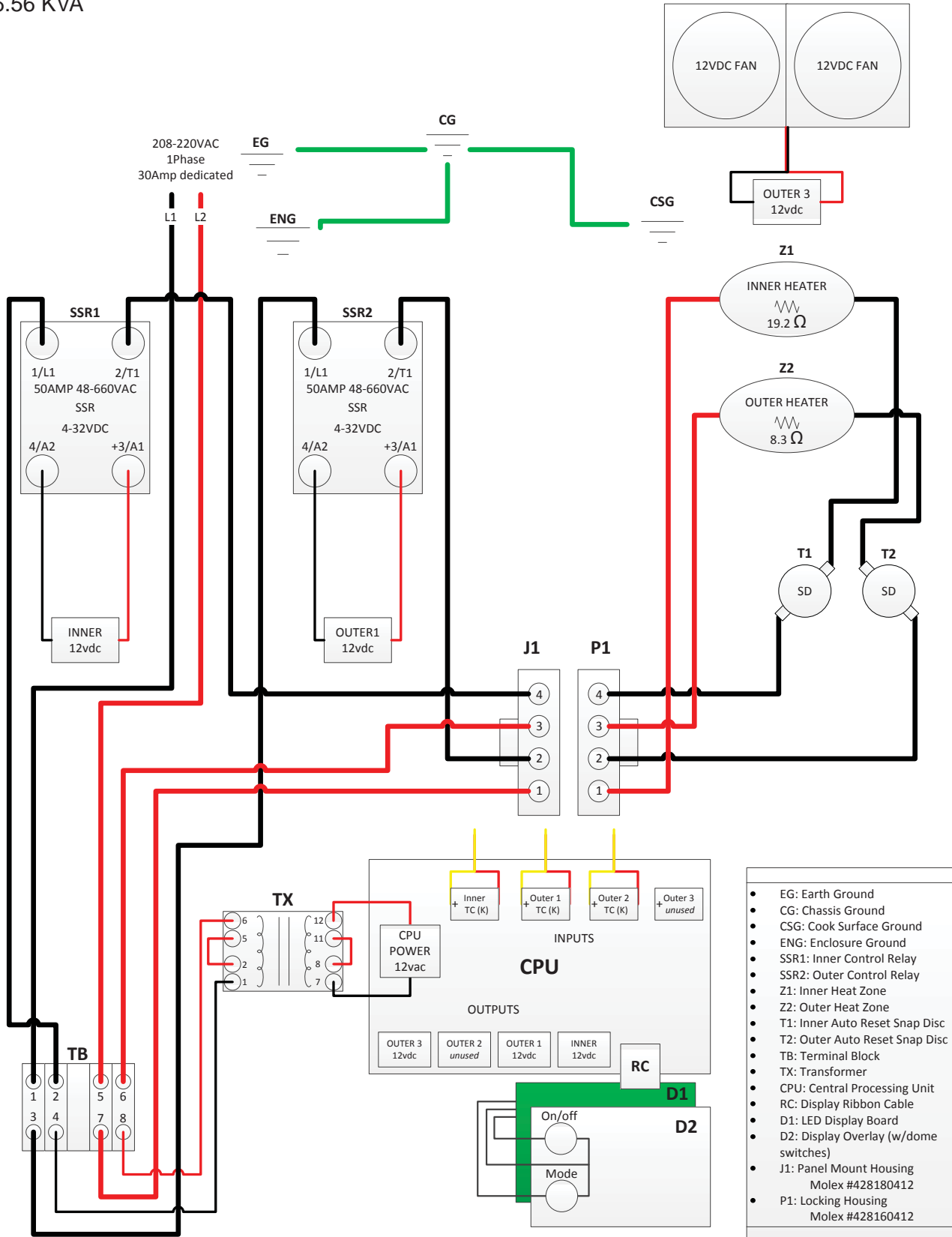
30AMP Dedicated Circuit

208V / 5.37 kVA

230V / 6.56 kVA

INSTALLATION INSTRUCTIONS

Affinity 25E



- EG: Earth Ground
- CG: Chassis Ground
- CSG: Cook Surface Ground
- ENG: Enclosure Ground
- SSR1: Inner Control Relay
- SSR2: Outer Control Relay
- Z1: Inner Heat Zone
- Z2: Outer Heat Zone
- T1: Inner Auto Reset Snap Disc
- T2: Outer Auto Reset Snap Disc
- TB: Terminal Block
- TX: Transformer
- CPU: Central Processing Unit
- RC: Display Ribbon Cable
- D1: LED Display Board
- D2: Display Overlay (w/dome switches)
- J1: Panel Mount Housing
Molex #428180412
- P1: Locking Housing
Molex #428160412