



## **Evo Centric 20E Electric Commercial Cooktop**

### **Operator's Manual Installation, Operation, and Maintenance**

**For Indoor Use Only**



Certification: UL 197-2010  
Report # 141-S-05d-2  
Part # 10-0030-EL  
Doc # OM-C-20E v2  
Copyright © 2013

Evo, Inc.  
8140 SW Nimbus Ave., Bldg. 5  
Beaverton, Oregon 97008 USA  
503-626-1802  
[www.evoamerica.com](http://www.evoamerica.com)

## Notes

**To Installer or Person Setting Up Centric 20E:**

Leave these instructions with the operator.

**To Foodservice Professional**

Keep these instructions for future reference.

**Complete Now For Future Reference**

Serial # \_\_\_\_\_

Date of Purchase \_\_\_\_\_

Place of Purchase \_\_\_\_\_

## Table Of Contents

Notes .....	2
Table Of Contents .....	3
Warnings .....	4
Limited Warranty .....	5
Remove Unit From Optional Travel Case .....	6
Remove Unit From Cardboard Crating .....	7
Clearances To Combustible Surfaces .....	8
Centric 20E Dimensions .....	9
Installing Centric 20E To Counter .....	10
Installing Centric 20E To Counter .....	11
Connecting To Electrical Service .....	12
Cooking Surface Temperature Zones .....	13
Centric 20E Control Panel .....	14
EDGE to EDGE Temperature Mode .....	15
INNER FOCUS Temperature Mode .....	16
Electrical Schematic .....	17
Cooking Surface Maintenance .....	18
Centric 20E Temperature Zones .....	18
Quick Start Instruction Guide .....	19

## Uncrating Note

*Your Evo Centric 20E is shipped fully assembled and crated either in a cardboard box or the optional Evo Centric Travel Case.*

*If you have purchased a Centric unit shipped in the optional Evo Travel Case, then you will need to follow the instructions outlined in page 6.*

*If you have purchased a Centric unit shipped in a cardboard box, then you will need to follow the instructions outlined in page 7.*

## READ FIRST IMPORTANT PRODUCT AND SAFETY INFORMATION

**WARNING** THIS UNIT IS EQUIPPED WITH A THREE-WIRE NEMA 5-20P CORDED PLUG. THIS UNIT SHOULD BE FUSED SEPARATELY WITH A 20AMP CIRCUIT. FOR PERSONAL SAFETY, THIS APPLIANCE MUST BE PROPERLY GROUNDED.



**WARNING** KEEP WATER AND ALL COOKING SPILL OVERS AWAY FROM FRONT CONTROL PANEL AND UNDERSIDE OF UNIT. NEVER IMMERSE OR HOSE UNIT, OR PRESSURE SPRAY UNIT WITH LIQUID SOLUTIONS.



**WARNING** IF THIS UNIT IS TO BE INSTALLED TO A COUNTER SURFACE - INSTALLATION 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 AND CONSTRUCTION CODES, OR IN THE ABSENCE OF CODES, WITH THE NATIONAL ELECTRICAL CODE, ANSI/NFPA 70-LATEST EDITION



**CAUTION** CAREFULLY FOLLOW ALL INSTALLATION INSTRUCTIONS. IF UNIT IS INSTALLED TO A COUNTER SURFACE, 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 MOVED BY TWO PEOPLE.



**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 COOKING SURFACE WITH PUMICE STONE OR CLEANING SOLUTIONS. USE ONLY GRILL PADS / SCREENS AND FOLLOW THE PRESCRIBED METHOD OF CLEANING AS OUTLINED IN THIS MANUAL.



**NOTICE** THE SERIAL NUMBER AND MODEL INFORMATION LABEL PLATE IS LOCATED ON THE UNDERNEATH OF THE UNIT.



**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 AND INSULATING MATERIAL USED IN THE MANUFACTURING PROCESS TO BECOME WARM AND GIVE OFF AN ODOR.



# Limited Warranty

## ELECTRIC COOKTOP WARRANTY ONE YEAR LIMITED WARRANTY

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 repair or 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:

This warranty does not apply and no other warranty applies 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, 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, thermometer].

The Warranty Registration Card must be completed and returned to Evo, Incorporated within 30 days from the date of purchase, and the original purchase invoice or payment record must be retained and produced if claims are made under this warranty. To receive a replacement Warranty Registration Card, call, or write 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 AND 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.
- d. Improper setting of any control.
- e. Harsh environmental conditions, including, but not limited to, continual seawater spray, high pressure water, and direct contact with corrosive chemicals and materials.
- f. Excessive or inadequate electrical, gas, or refrigeration supply.
- g. Accidents, natural disasters, acts of God.
- h. Conditions covered by the purchaser's insurance.
- g. Cleaning supplies and filters.

2. Products purchased for commercial use without the express authorization of Evo, Incorporated for such use.

3. 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. Labor not pre-authorized by Evo, Incorporated, or labor not performed by an authorized Evo service agency or representative.
- d. Instruct the user of the proper use of the product.
- e. Warranty labor performed outside of normal business hours, and labor performed at overtime and premium rates.

4. This warranty does not include the cost for any inconvenience, personal injury or property damage due to failure of the product, and does not cover damage arising out of the transportation of the product which is covered under different terms with the carrier.

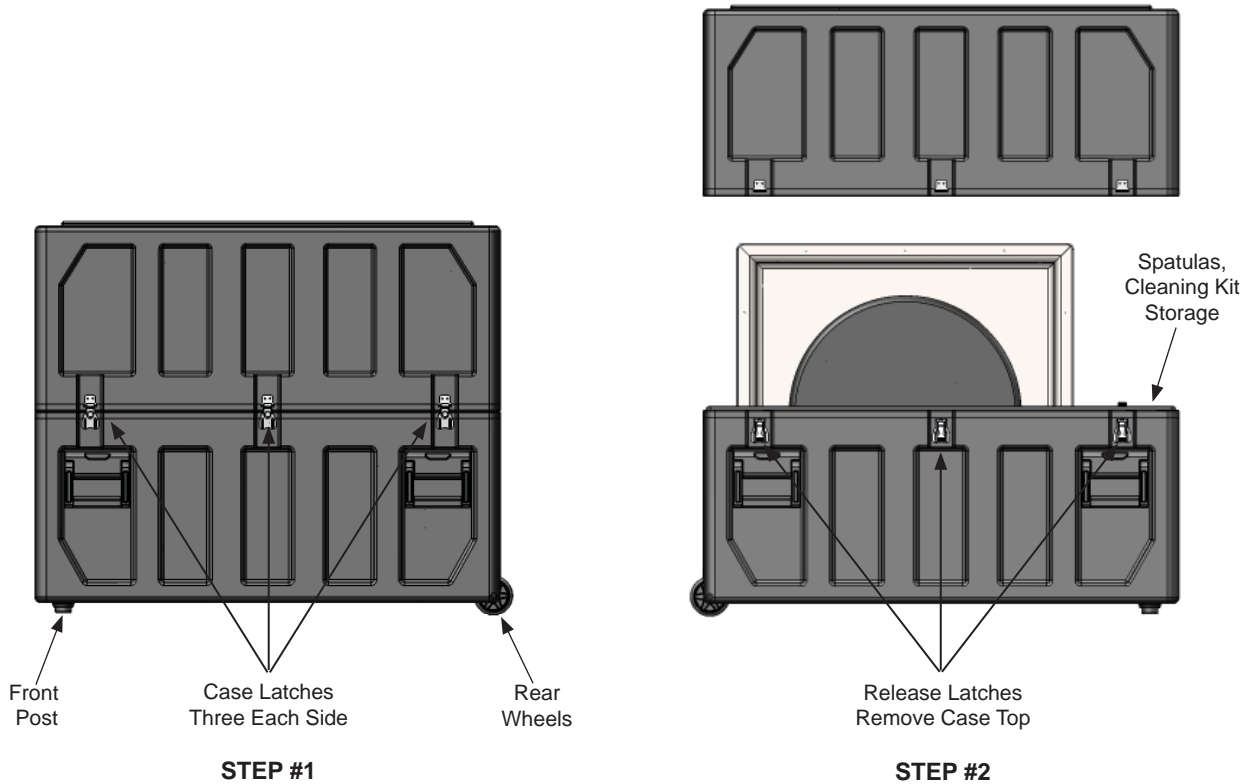
5. Some natural variations in color and finishes occur in materials and are inherent to their character and cannot be avoided, therefore they are not considered defects.

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.

## Remove Unit From Optional Travel Case

### Unloading From Travel Case



1 - POSITION CASE VERTICALLY WITH WHEELS AND FRONT POST AGAINST THE FLOOR - Allow case to rest on flat surface in a vertical position with three latches on each side unobstructed.

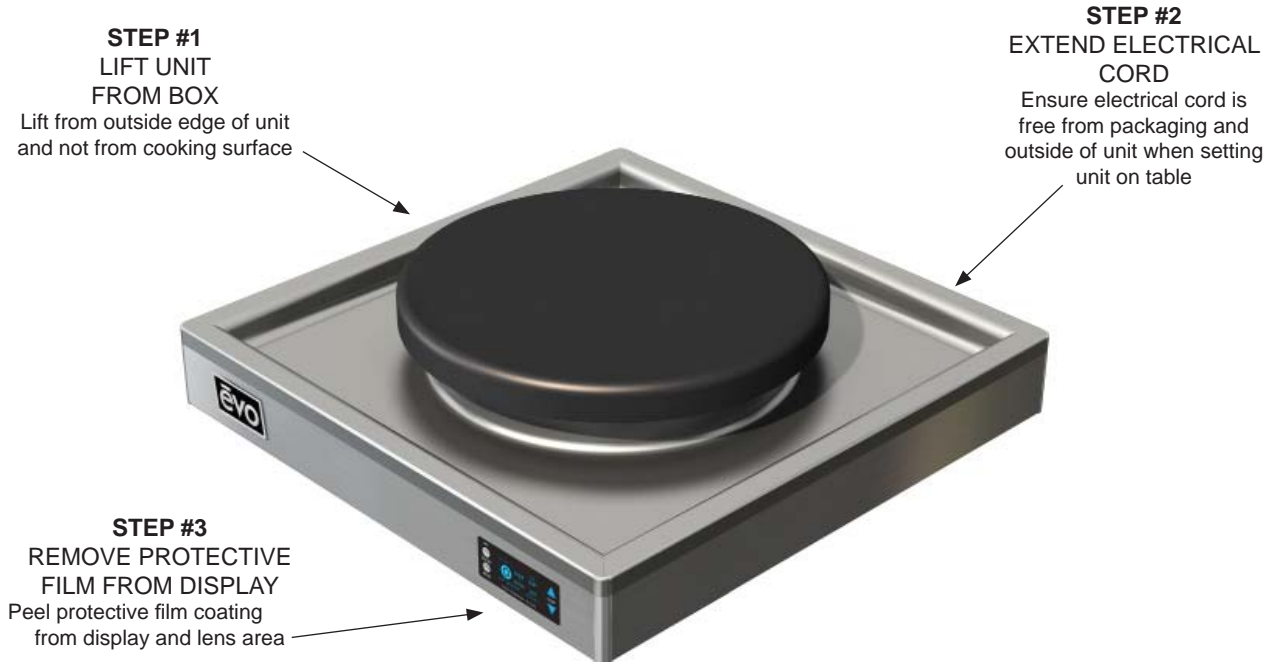
**USE CAUTION - Make sure the travel case is resting on a level surface.**

2 - REMOVE CASE TOP AND LIFT UNIT UPWARD FROM CASE - Release latches, remove case top, and set top case aside. Lift unit directly upward and position unit on a level tabletop cooking area. Additional storage for cooking utensils and cleaning supplies is located within the right side of the case.

**USE CAUTION - The Centric 20E unit is heavy and it may be necessary to have an assistant help lift the unit from the case.**

## Remove Unit From Crating

### Uncrating



1 - LIFT UNIT FROM BOX - Only lift unit from the outside edges of the stainless steel chassis. Remove all packaging material and plastic wrap.

**USE CAUTION - Do not lift unit from the circular cooking surface. Lift unit from the outside edges of the stainless steel square chassis. The unit is heavy and may require two people to remove from packaging.**

2 - EXTEND ELECTRICAL CORD - Electrical cord is shipped from the factory in a plastic bag underneath unit. When removing unit from its shipping box, ensure the electrical cord is free from packaging.

**USE CAUTION - Do not place unit on top of electric cord. Remove plastic bag from electrical cord.**

3 - REMOVE PROTECTIVE FILM FROM DISPLAY - Peel protective plastic film from the display lens area.

**USE CAUTION - Only remove the blue color protective plastic film with attached red tape.**

## Clearances To Combustible Surfaces

### Clearance Dimensions



The Evo Centric may be installed to back, side, and front combustible surfaces with a zero-clearance (0" or 0mm) tolerance to the outside of the stainless steel chassis. The top of the cooking surface requires 32" (813mm) to combustible surfaces. The underside of the unit requires 3/4" (19mm) air space clearance for proper ventilation and operation.



# Centric 20E Dimensions

## Dimensions

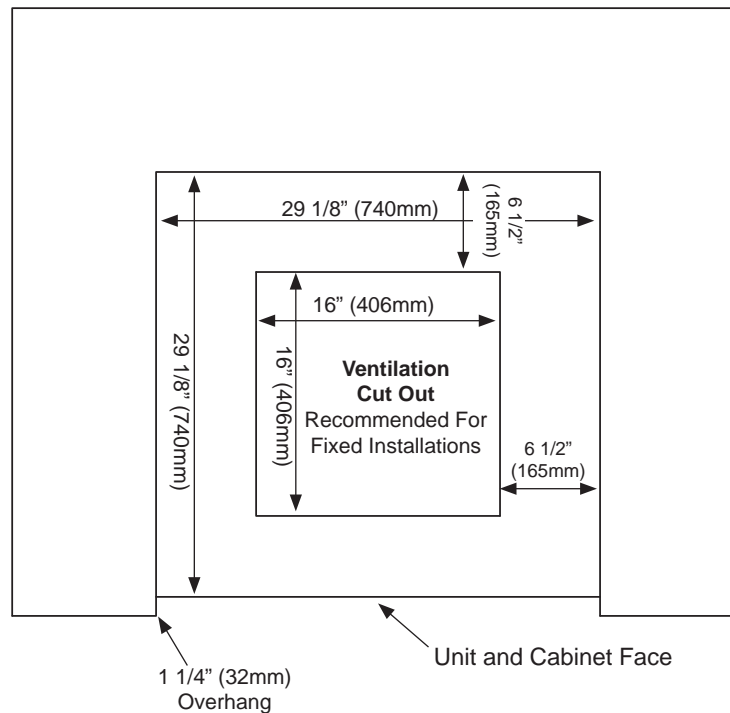


# Installing Centric 20E To Counter

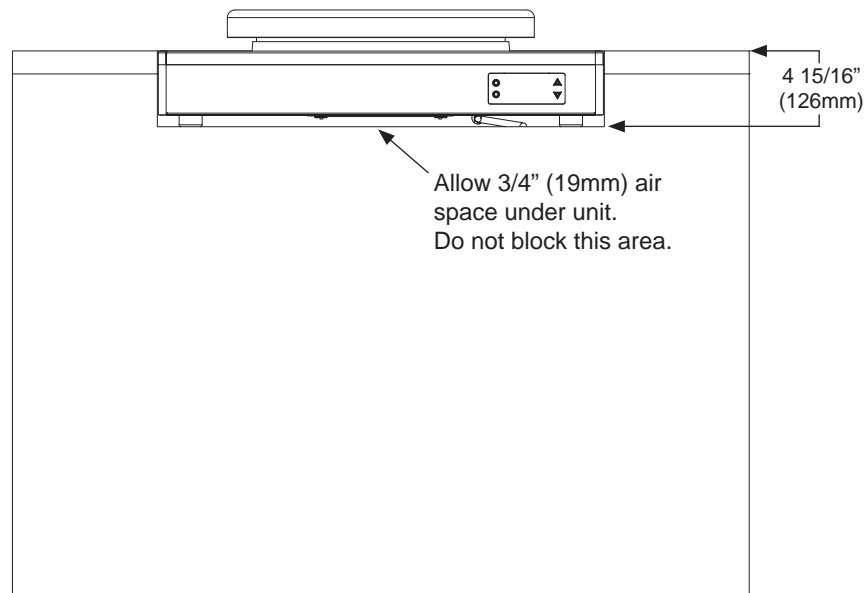
## Countertop Installation

The Centric 20E may be recessed into a cabinet constructed from any suitable material such as wood, stainless steel, or composite. Example shown positions the unit with its chassis flush to the counter top and the cooking surface visible to a display-cooking audience.

Top View



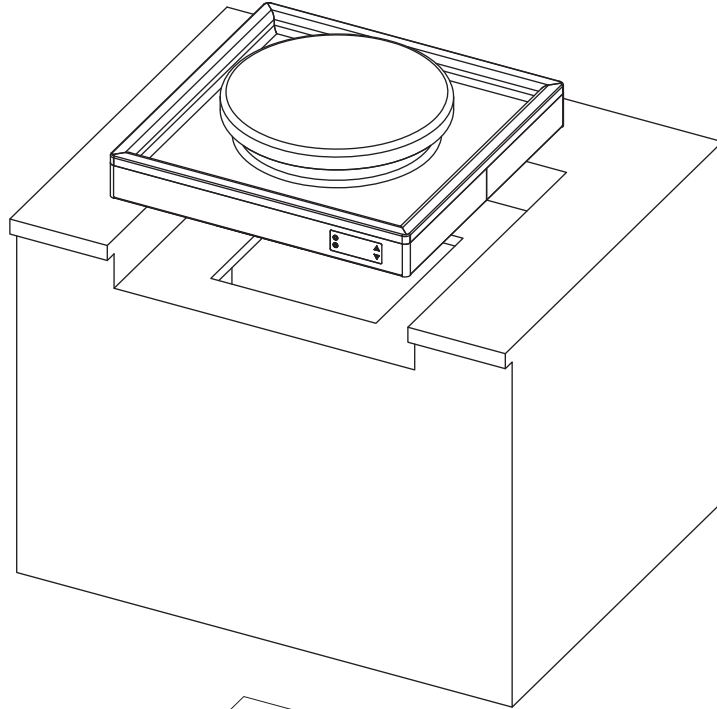
Front View



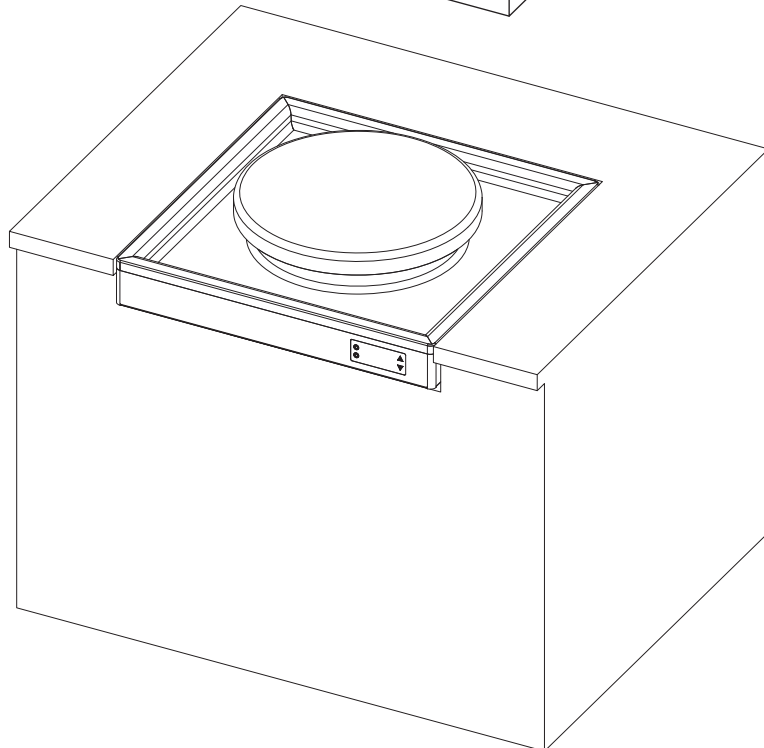
# Installing Centric 20E To Counter

## Countertop Installation

Installation View

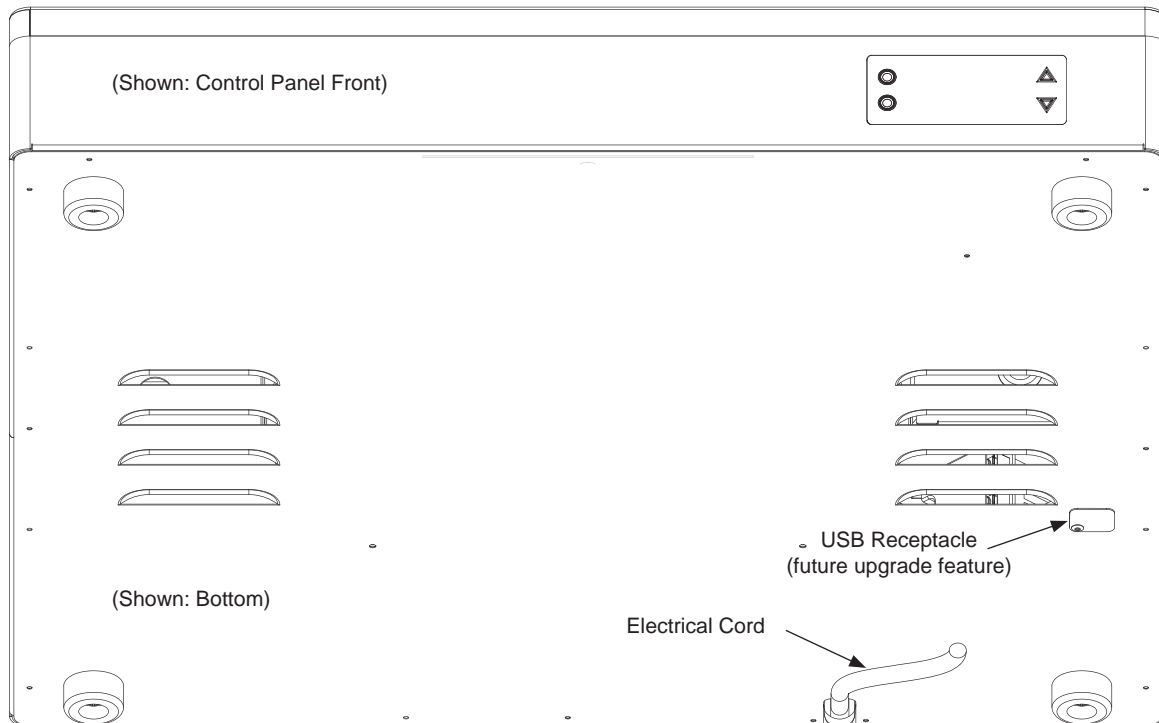


Finished View



## Connecting Unit To Electrical Service

### Connect Electrical Cord

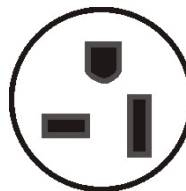


**FOR NORTH AMERICA OPERATION, ONLY CONNECT UNIT TO 120V, 1-PHASE, 20AMP POWER WITH SUPPLIED NEMA 5-20P ELECTRICAL CORD.**



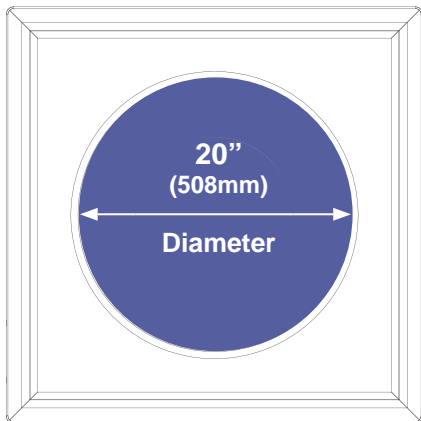
**DO NOT CONNECT TO DIRECT CURRENT (DC). INSTALLATION SHOULD CONFORM TO THE NATIONAL ELECTRIC CODE AND ALL LOCAL ELECTRIC RULES AND REGULATIONS.**

**THE RECEPTACLE REQUIRED FOR THE EVO CENTRIC 20E IS A NEMA 5-20 SHOWN IN THE ILLUSTRATION BELOW. THE NEMA 5-20 IS A 20AMP RATED RECEPTACLE. THE MAXIMUM AMPERAGE DRAW OF THE CENTRIC 20E UNIT IS APPROXIMATELY 15.5 AMP. THE EVO CENTRIC 20E REQUIRES A DEDICATED NEMA 5-20 RECEPTACLE CIRCUIT.**



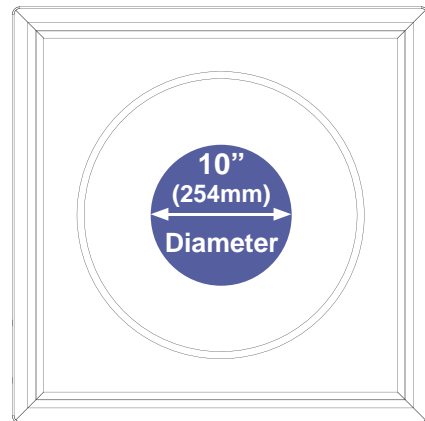
# Cooking Surface Temperature Zones

## Temperature Zones



### EDGE to EDGE

Default Temperature Mode



### INNER FOCUS

Optional Temperature Mode

### EDGE to EDGE

EDGE to EDGE mode provides temperature control across the entire cooking surface. When EDGE to EDGE mode is selected, heat is applied equally to both the inner and outer cooking surface zones.

### INNER FOCUS

INNER FOCUS mode provides temperature control focused at the center zone of the cooking surface. When INNER FOCUS mode is selected, priority is given to high temperatures and fast recovery of the cooking surface inner zone.

**PREHEAT THE COOKING SURFACE FOR A MINIMUM OF 10 MINUTES BEFORE USE.**

**USE CAUTION - NEVER LEAVE UNIT UNATTENDED.**

# Centric 20E Control Panel

## Basic Features



ON/OFF

Pressing the round button located above the ON/OFF label toggles between power ON and power OFF. When the unit is ON, a green light illuminates above the ON/OFF label indicating the unit is active. Pressing the ON/OFF button a second time powers OFF the unit and cancels previous settings.

When the unit is first powered ON, a system check is performed and the window displays the Centric revision information as shown above.



Pressing the blue UP arrow when the unit is powered ON increases the cooking surface temperature (as indicated in the display window). The UP arrow is also used to control setup and programming of optional features.



Pressing the blue DOWN arrow when the unit is powered ON decreases the cooking surface temperature (as indicated in the display window). The DOWN arrow is also used to control setup and programming of optional features.

MODE

The default MODE is the SET temperature mode. Pressing the MODE button for one second displays the ACTUAL temperature of the cooking surface. Pressing and holding the MODE button for three seconds switches the cooking surface temperature control between EDGE to EDGE and INNER FOCUS heat zones.

**EDGE**  **EDGE**

EDGE to EDGE mode (default mode) provides temperature control across the entire cooking surface. When EDGE to EDGE mode is selected, heat is applied equally to both the inner and outer cooking surface zones.

**INNER FOCUS**

INNER FOCUS mode provides temperature control focused at the center zone (inner 10" diameter) of the cooking surface. When INNER FOCUS mode is selected, priority is given to high temperatures and fast recovery of the cooking surface inner zone.

COOL SURFACE

COOL SURFACE is illuminated when the unit is connected to power and when the cooking surface temperature is below 100°F (38°C).

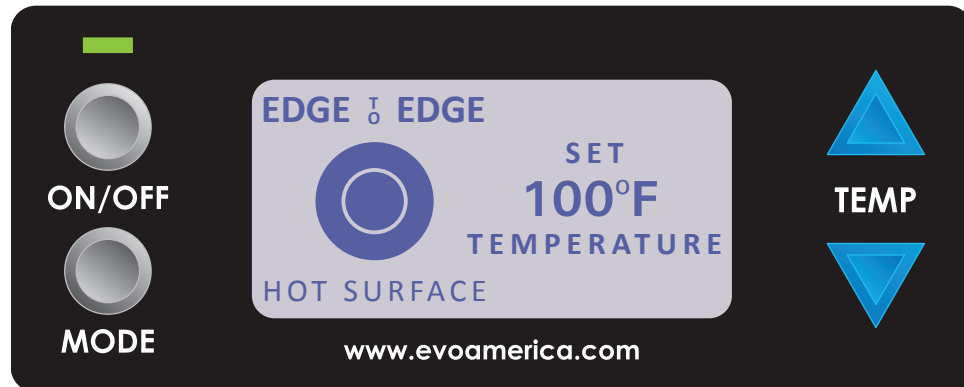
HOT SURFACE

HOT SURFACE is illuminated as a safety feature to indicate when the cooking surface temperature is in excess of 100°F (38°C).

# Centric 20E Control Panel

## Basic Feature

### EDGE to EDGE Temperature Mode



**EDGE to EDGE temperature mode is the default mode automatically selected when unit is powered ON.**

ON

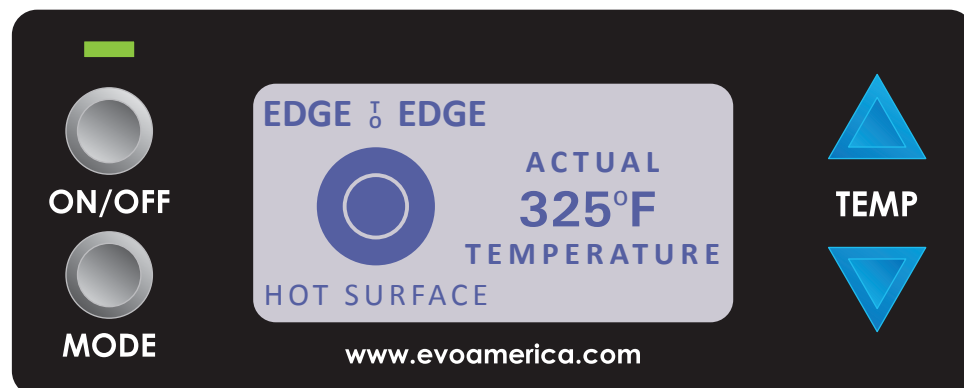
When the unit is turned on, the window momentarily displays the system check screen and then the EDGE to EDGE temperature mode screen appears.



Pressing the blue UP arrow when the unit is powered ON increases the temperature as indicated in the display window. Each subsequent press of the UP arrow increases the SET temperature by +25F°(+14°C).



Pressing the blue DOWN arrow decreases the temperature as indicated in the display window. Each subsequent press of the DOWN arrow decreases the set temperature by -25F° (-14°C).



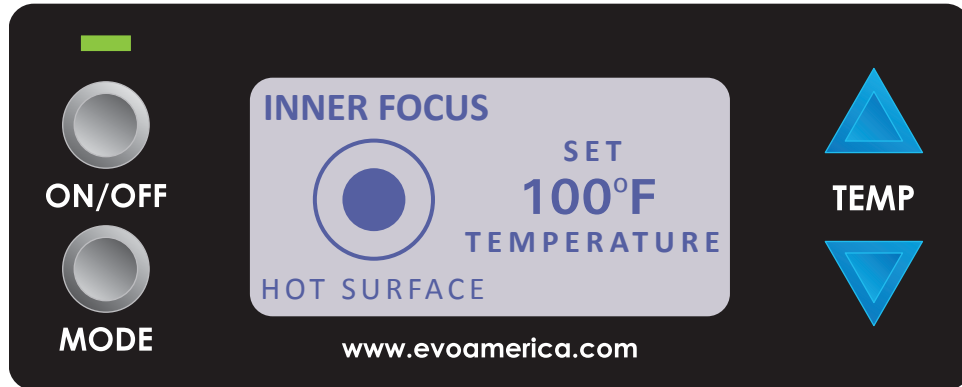
MODE

Pressing the MODE button for one second displays the ACTUAL temperature of the cooking surface in EDGE to EDGE mode (+/- 25°F or 14°C)

# Centric 20E Control Panel

## Advanced Feature

### INNER FOCUS Temperature Mode



**INNER FOCUS** temperature mode is selected by pressing the **MODE** button for four seconds when the unit is powered **ON**.

ON

When the unit is turned on, the window momentarily displays the system check screen and then the EDGE to EDGE temperature mode screen appears.

MODE

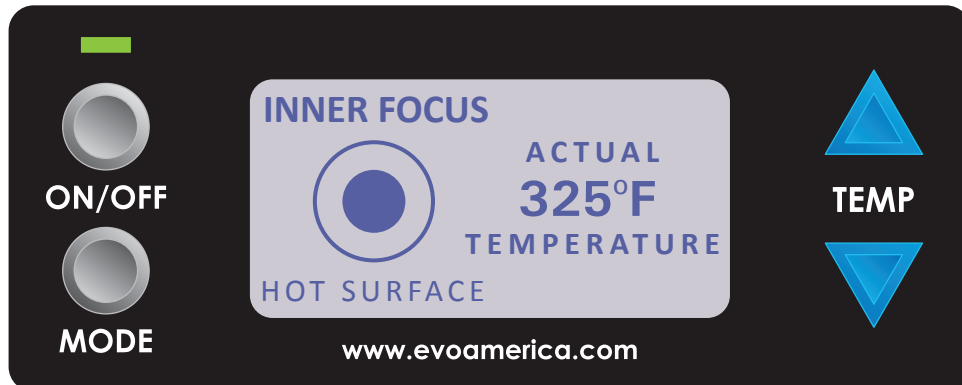
Pressing the **MODE** button for four seconds selects the **INNER FOCUS** temperature mode.



Pressing the blue **UP** arrow when the unit is powered **ON** increases the temperature as indicated in the display window. Each subsequent press of the **UP** arrow increases the **SET** temperature by  $+25^{\circ}\text{F}$  ( $+14^{\circ}\text{C}$ ).



Pressing the blue **DOWN** arrow decreases the temperature as indicated in the display window. Each subsequent press of the **DOWN** arrow decreases the set temperature by  $-25^{\circ}\text{F}$  ( $-14^{\circ}\text{C}$ ).



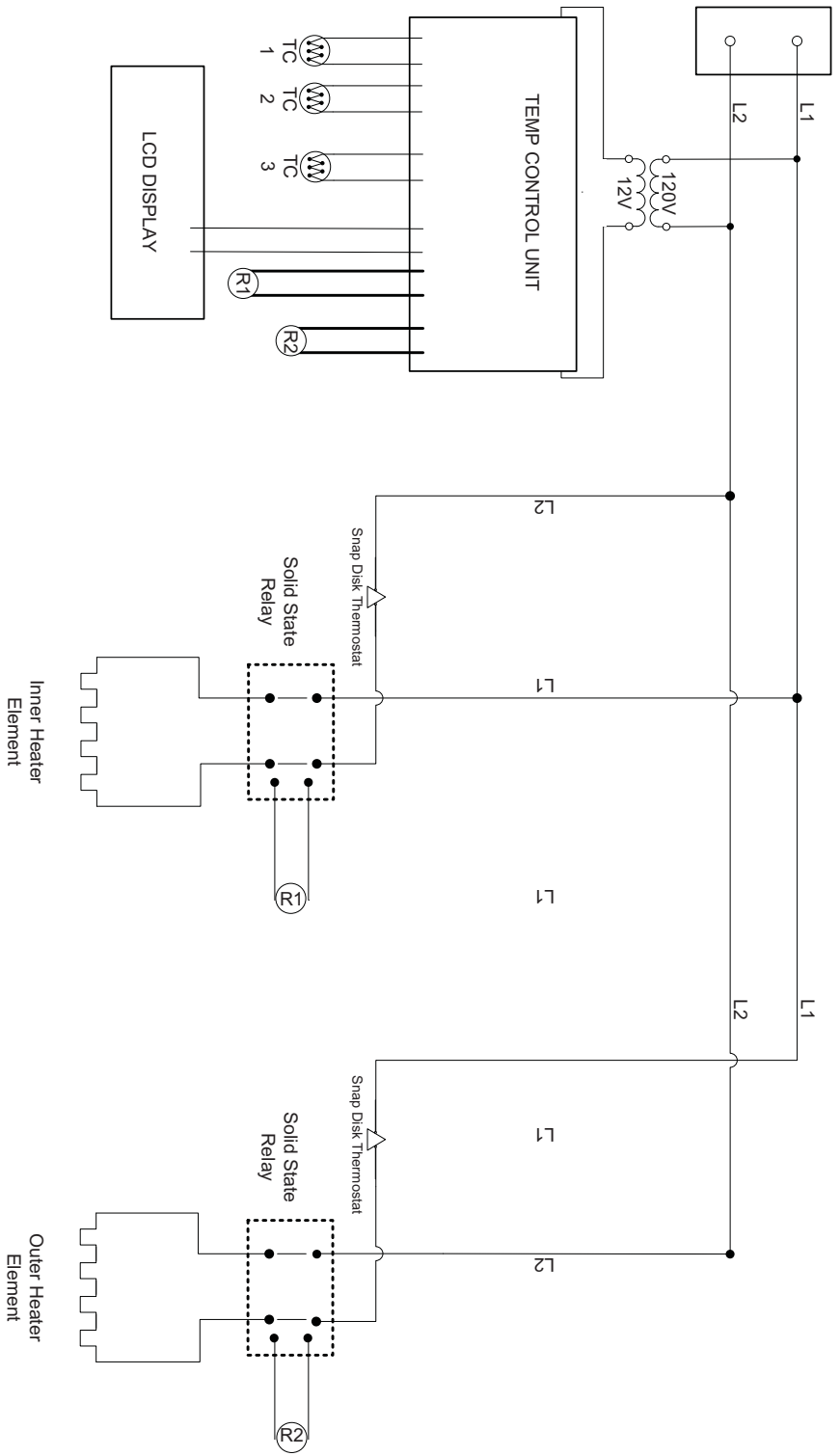
MODE

Pressing the **MODE** button for one second displays the **ACTUAL** temperature of the cooking surface in **INNER FOCUS** mode ( $\pm 25^{\circ}\text{F}$  or  $14^{\circ}\text{C}$ ).



**Electrical Schematic**

MODEL: CENTRIC 20E 20 AMP  
 ELECTRIC CONTROL / ELECTRIC COOKTOP  
 120V / 20 AMP / 1-PHASE / 3-WIRE / 50-60HZ



DO NOT CONNECT TO AN ELECTRICAL SYSTEM  
 OPERATING AT LESS THAN 120 VOLTS AND NOT MORE  
 THAN 120 VOLTS WITH A MINIMUM 20 AMPS WITH A  
 GROUNDED CIRCUIT

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

## Cooking Surface Maintenance

Regular cleaning and care for your Evo Centric 20E cooking surface 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 black oil-seasoned steel cooking surface requires cleaning, there are a few basic cleaning techniques to use. For quick and routine cleaning between preparations, a metal spatula 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 cooking surface to a high temperature and allow the sticky debris to become brittle. Once the debris is brittle, use the spatula to remove it. Afterwards you will want to 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 professional 3M-brand grill pad handle, grill cleaning screens, and grill polishing pads. Use the polishing pad after the grill cleaning screens to achieve a smooth black oil-seasoned cooking surface for the most delicate foods and applications.

To clean the cooking surface: Place one gray cleaning pad and one cleaning screen under the pad, with the screen against the cooking surface. Pour a small amount of vegetable oil on the cook surface and scrub the surface in a circular motion. The gray cleaning pad allows excess oil to be absorbed and the cleaning screen scours the cooking surface of carbonized debris. When finished scrubbing, wipe the surface down with a paper towel or cotton terry cloth towel.

The stainless steel drip pan and spill over area surrounding the cooking surface is designed to capture food debris and drippings from the cooking surface. We recommend cleaning the drip pan after your grill has cooled to prevent the possibility of touching a hot cook surface. The drip pan is easy to wipe out with soap and water using a sponge or cotton towel.

**Never immerse the unit in water or spray the unit with high pressure water or cleaners. Never use abrasive cleaning pads or cleaners on the stainless steel surface, as these abrasive cleaners will scratch and damage the units external surfaces.**

## Centric 20E Heat Zones

You can use the Centric cooking surface similar to the burners on a stove top. Adjust Evo's heater elements to control the temperatures of the cooking 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 for a moment before the heat zone adjusts to temperature.

# Quick Start Instruction Guide

## TURN UNIT ON

Press ON button for 1 second



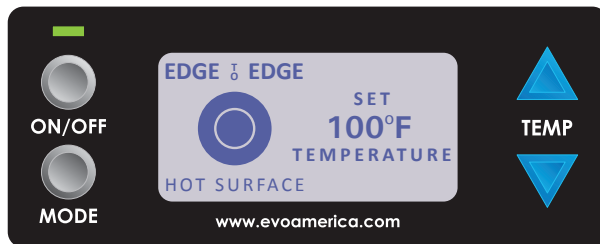
## TURN UNIT OFF

Press OFF button for 1 second



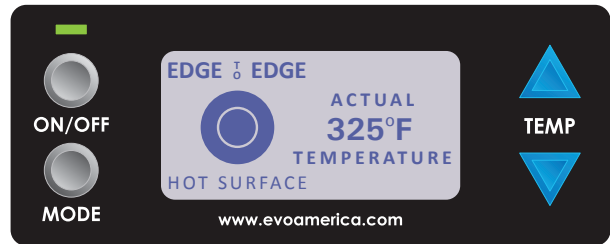
## EDGE to EDGE SET TEMPERATURE

Default mode after power ON



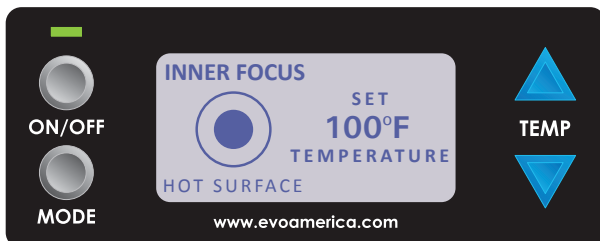
## EDGE to EDGE ACTUAL TEMPERATURE

Press MODE button for 1 second



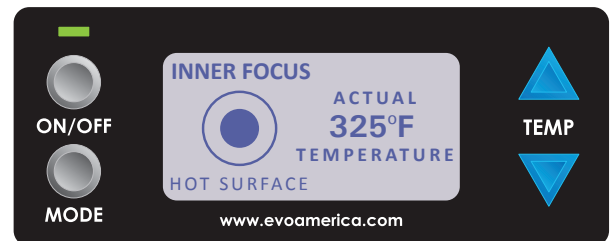
## INNER FOCUS SET TEMPERATURE

Press MODE button for 4 seconds to switch between EDGE to EDGE and INNER FOCUS



## INNER FOCUS ACTUAL TEMPERATURE

Press MODE button for 1 second



## IMPORTANT SAFEGUARDS

- 1) Read Manual carefully before using this appliance.
- 2) Do not touch hot surfaces and always use utensils when cooking on this appliance.
- 3) To protect against electrical shock, do not immerse cord, plugs, or place this appliance in water or other liquid. Do not handle this appliance or its parts with wet hands.
- 4) Unplug this appliance when not in use.
- 5) Unplug and allow this appliance to cool before cleaning .
- 6) Do not allow power cord to touch hot surfaces.
- 7) Use extreme caution when moving this appliance.
- 8) Place this appliance on a steady and level surface.

**- CAUTION -**  
NEVER LEAVE THIS APPLIANCE UNATTENDED  
WHEN IN OPERATION

## SETUP and OPERATION

- 1) Only connect this appliance to a 120V, 20AMP, 1-PHASE, 50-60Hz electrical outlet using the supplied NEMA 5-20P electrical cord.
- 2) Allow this appliance to preheat to a set temperature for 10 minutes before placing food on the cooking surface.
- 3) For in-direct cooking with pots or pans and for demanding cooking requirements, use the INNER FOCUS mode.
- 4) Only use the supplied grill cleaning pads, grill cleaning screens, and vegetable oil to clean cooking surface. Do not use a pumice brick on cooking surface. Do not deglaze cooking surface with water.
- 5) Clean chassis with a damp cloth using soap and water.

**- CAUTION -**  
DO NOT IMMERSE APPLIANCE IN WATER  
OR SPRAY WITH WATER OR LIQUID CLEANERS



Evo, Inc. 8140 SW Nimbus Ave., Bldg. 5, Beaverton Oregon 97008 USA Ph 503-626-1802 www.evoamerica.com