



Share the sights, sounds, and aromas of fresh prepared foods on an Evo

The Affinity 30G commercial built-in cook top is designed for live-action cooking in an outdoor setting. Its elegant design allows installation to the end-base of a circular island, or a right-angle configuration to an extended counter surface. Unlike traditional open-flame grills, the Affinity uses a solid flattop cooking surface for preparing everything from steaks, seafood and stir-fry's, to a complete pancake and egg breakfast. This versatile cooking surface promotes a healthy-style of cooking, and because there is no open-flame, there is less smoke and charred food, making the Affinity 30G the perfect appliance for entertaining and feeding guests outdoors.

Circular flattop cooking station designed for installation to outdoor kitchen counter surfaces

- Variable dual temperature zones of 225°F to 700°F from center of cook surface to the outside edge.
- Selectable inner or outer, or combined temperature zones.
- Inner burner at 10,000 BTUs.
- Outer burner at 27,000 BTUs.
- Electronic push-button ignition on lower control panel face with 9-volt battery service.
- Stainless steel hood with handle and thermometer for baking, smoking, steaming.
- 27" wide x 25" deep under counter frame cut-out with a stainless steel drip pan nested into counter surface measuring 36" diameter x 1.5" deep - Provides clean flush mount to steel, granite, marble, or concrete tops.
- 30" diameter seasoned steel cook surface with enclosed stainless steel burners.
- 304 stainless steel construction throughout.

A Versatile Cooking Station For Outdoor Foodservice

Affinity 30G Built-In Presentation Cooking Station




- Built-in flush mount design.
- 30" seasoned steel cook surface.
- Dual circular burners producing 225°F to 700°F.
- Removable front mounted stainless steel spillover trays.
- Natural gas or LP propane.

Easy Operation and Cleanup

- Seasoned steel cook surface is extremely durable and easy to clean.
- Burners are sealed against spill overs and never exposed to food particles.
- Stainless steel drip pan surrounds cook surface with forward removal slots to dual spill collection trays.
- Spill collection trays are conveniently located in drawers at each outward side of control panel.

Specifications:

- Natural Gas or Liquid Propane (LP) direct plumbed service, Location right rear quarter of bottom deck.
- Gas Inlet Size: 3/8" brass flare or 1/2" NPT.
- Total BTU: 37,000 BTU's with cooking temperatures variable from 225°F - 700°F.
-  NSF Certified Listed Commercial Cooking Equipment Standard 4.
- Order item number 10-0054

Specifications subject to change without notice.



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