

AVALIBLE FROM ALPINE CANADA.COM 604-980-8889 SALES@ALPINECANADA.COM



Model#

SA-10-0021-NG SA-10-0021-LP

Evo® Professional Tabletop - Residential



SHORT FORM SPECIFICATIONS:

The Evo Professional Tabletop has a 30" (762mm) diameter black seasoned steel cook surface heated underneath by inner and outer gas tube burners. Surface temperatures range from 225°F to 550°F (121°C to 288°C) from the center to the outside edge. A stainless steel drip pan completely surrounds the underside of the cook surface catching all food debris. The Professional Tabletop is the ideal grill for creating a social cooking space at home or on the road. Available with either Natural Gas or LP Propane.

Gas Circular Flattop Grill

OUTDOOR

Circular Flattop Grill Designed To Create A Social Cooking Space At Home

- 30" (762mm) circular black seasoned steel cooking surface.
- Two circular temperature zones: inner and outer surface.
- Variable temperatures 225°F to 550°F (121°C to 288°C).
- With LP Propane gas 48,000 BTUs.
- With Natural Gas 48,000 BTUs.
- Knobs separately control inner and outer burners.
- Electronic push button ignition.
- LP Propane gas standard, and Natural Gas option.

Designed To Setup And Cook Outdoors

- Easy set-up on picnic or banquet table.
- Heat shield prevents heat from damaging table top.
- Stainless steel tank sleeve conceals gas tank
- Quick release removable cook surface and drip pan.

Easy Operation, Easy Maintenance, Easy Cleanup

- Cooking techniques: sauté, braise, flattop (plancha) grilling, pan fry, roast, poach, steam, toast.
- Cooking surface is extremely durable and easy to clean.
- Stainless steel burners are protected against spill overs.
- Stainless steel drip pan surrounds cook surface with side mounted spill collection tray.

Data

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	Cook	Dime	nsions	BTU Rate	Net Weight	Ship Weight	
Model	Surface	Н	W				
SA-10-0021-NG natural gas	30	14''	40''	NG 48,000	117 lbs	181 lbs	
SA-10-0021-LP	Inches	356mm	1016mm	LP 48,000	53 kg	82 kg	
propane							

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







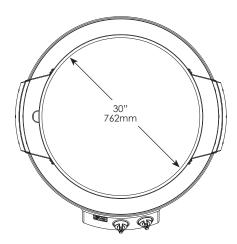


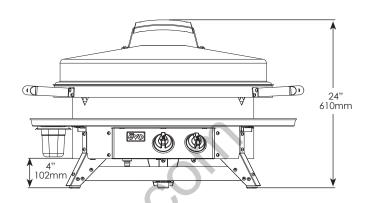


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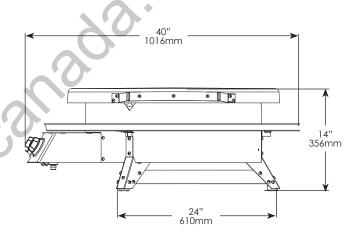




Optional Accessories



For Protection SA-12-0103-AC



INSTALLATION REQUIREMENTS

Cooking surface must be installed level.

Outdoor installation with minimum 12" (305mm) to adjacent combustible construction extended above the top of the appliance: 12" (305mm) from sides and 12" (305mm) from back.

NATURAL GAS CONNECTION

OPERATING PRESSURE

No regulator, connect to an outlet pressure of 7" water column. **INLET / SUPPLY CONNECTION**

1/2" FNPT. 12' Hose with 1/2" FNPT Quick Disconnect Supplied. 1/2" NPT to 3/8" Flare supplied.

BTUs: 48,000

CONNECTION LOCATION Under Front Control Panel.

Model# SA-10-0021-NG

LP PROPANE CONNECTION

OPERATING PRESSURE

Regulator is set for an outlet pressure of 11" water column.

INLET / SUPPLY CONNECTION

1/2" FNPT Inlet. 5' Hose & Regulator with QCC1 Supplied.

1/2" NPT to 3/8" Flare supplied.

BTUs: 48,000

CONNECTION LOCATION Under Front Control Panel. Model # SA-10-0021-LP

DIMENSIONS

MAXIMUM (H X W)

24" x 40" with hood (610mm x 1016mm) 14" x 40" without hood (356mm x 1016mm)

COOK SURFACE 30" diameter (762mm)

WEIGHT

NET: 117 lb EST. (53 kg) SHIP: 181 lb EST (82 kg)

CRATE DIMENSIONS: 45.5" x 45.5" x 34" (1156mm x 1156mm x 864mm)

STANDARD FEATURES

- 30" circular black seasoned steel cook surface over dual independent manually controlled gas burners.
- Quick release removable cook surface and drip pan.
- Electronic push button ignition.
- Stainless steel lid.

ACCESSORIES INCLUDED

- Professional grill surface cleaning kit (3M brand) Includes handle, cook surface cleaning pad and screen.
- 2 stainless steel spatulas and 1 stainless steel scraper.
- Owner's Manual, Use and Care Instructions & Evo Color Illustrated Cookbook.

SALES, SERVICE, INSTALLATIONS, PARTS SINCE 1987 604-980-8889 TOLLFREE 1-833-980-8889 SALES@ALPINECANADA.COM