



Introducing Evo Electric Commercial Cooktop for Live Action Tableside Food Presentation



PRODUCT DETAILS

Two cooking surface temperature zones:
20" continuous entire surface zone
10" concentrated center circular zone

Variable temperatures 150°F to 525°F

Dedicated 15-20AMP Dedicated Circuit

Keypad control for inner or outer and combined heat zones.

LCD graphic display with temperature and system status.

Heat Management System provides customizable temperature programs updated via USB port for managing specific heat for individual action station use:

Limit or lock heat range depending on action station use.
Set heat range at Low, Med, High, or by inner/outer zone.

DESIGNED FOR FRONT OF HOUSE DISPLAY SERVICE

Place on tabletops or counter surfaces | Install to wood or steel counter configurations
Circular cook surface and square chassis offers multiple design and display possibilities.

EASY OPERATION, EASY MAINTENANCE, EASY CLEANUP

Cooking techniques possible: sauté, simmer, boil, steam, toast, flattop (plancha) grilling.
Cook surface is durable and easy to clean | Stainless steel drip pan surrounds cook surface

For further information about this new product, please contact us at sales@hartmannstudios.com

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