

# AGA<sup>TM</sup> for life



AGA BY EVO



# The Ultimate in Outdoor Cooking

At AGA, we've taken everything we know from a century of home cooking to make a grill which produces delicious food in the great outdoors. Our Professional Series outdoor grills are made by our sister company Evo, with the same quality and craftsmanship you'd expect from the AGA brand. With a host of great features, it's the perfect companion for flexible alfresco cooking, creating everything from BBQ classics to freshly baked pizza, flavoursome teppanyaki, juicy roasted meats and fluffy pancakes.

The AGA by Evo range includes a professional grill for every garden or terrace; from a freestanding table top grill, to movable wheeled cart and two built-in options for the outdoor cooking enthusiast.

## Key Features:

- Versatile cooking surface - grill, toast, sauté, stir fry, steam, sear, roast, smoke and bake, or use with pots & pans
- Extremely hot edge-to-edge black steel cooking surface, for heat retention and even distribution
- Natural non-stick cooking surface with regular oil seasoning
- Circular shape for fun, sociable outdoor cooking
- Quick heat up time - only five minutes to heat to temperature
- Multi-zone cooking temperatures eliminate overcooking and undercooking
- Heavy gauge stainless steel construction provides strength and rust-free quality
- Removable, dishwasher safe spill-over tray which makes cleaning easy
- Large stainless steel lid for steaming, roasting, baking and protecting the cooking surface from outdoor debris



## Professional Series Wheeled Cooktop

The Wheeled Cooktop offers a flexible addition to any garden, terrace or deck. This ingenious grill on wheels allows you to move its position to a sunnier spot and store away in an outbuilding. Its large 762mm cooking surface is perfect for preparing everything from pizza to paella.







## Professional Series Freestanding Tabletop

The Freestanding Tabletop has a large 762mm black steel cooking surface and is the perfect companion whether cooking at home or enjoying delicious food when travelling. This clever portable model can be placed on a surface in your garden or used when camping and picnicking.



## Professional Series Affinity 25G Built-In Grill

The Affinity 25G Built-In Grill offers the ultimate in outdoor cooking. The ideal centrepiece for custom outdoor kitchens, its 635mm cooking surface is designed for smaller outdoor kitchen cabinets or counters. Its fast heat up time is perfect for an impromptu alfresco cooked breakfast or lazy brunch.



## Professional Series Affinity 30G Built-In Grill

The Affinity 30G Grill is the larger built-in option, with an impressive 762mm black steel cooking surface. The perfect culinary partner for custom outdoor kitchens, it's great for feeding a large family or catering for the masses.



# Accessory Starter Pack

Your Evo Grill is delivered with an accessory pack, so you can start cooking straight away:

- Cover
- Cookbook
- Spatulas
- Scraper
- Cleaning pads
- Stainless steel storage tin



## Specifications

Burner Ignition	Electric push button ignition
Burner Material	Stainless steel gas burners
CE Marked	Yes
Chassis Fixings	Rust-free stainless steel fixings
Chassis Material	Heavy guage stainless steel
Gas Cylinder	5kg or 13kg
Gas Regulator hose	0.8mm diameter / 800mm to 1000mm length
Gas Regulator	27mm clip-on regulator
Hood material	Easy to clean stainless steel
Spill Tray	Stainless steel drip pan surrounds cook surface with side mounted spill collection tray

	Wheeled Cooktop	Freestanding Tabletop	Affinity 25G Built-In Grill	Affinity 30G Built-In Grill
Area of Cooking Surface (m2)	0.46	0.46	0.32	0.46
Cooktop Material	Black seasoned steel, easy to clean cooking surface			
Diameter including handles (mm)	1016	1016	N/A	N/A
Diameter of cooking surface (mm)	762	762	635	762
Heat Zones	Two separately controlled heat zones			
Height to cooking surface (mm)	940	356	228	292
Temperature Range	From 107°C to 288°C	From 107°C to 288°C	From 107°C to 274°C	From 107°C to 288°C

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For your local UK AGA specialist, call **0800 111 6477**

Republic of Ireland: **+353 (0)51 302 322**

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