



by **evo**®

AGA Professional Series Outdoor Gas Grills



Wheeled Cart Model



Tabletop Model

For Outdoor Use Only.

Do Not Use Indoors.

User Guide & Installation Instructions

CAUTION: THIS UNIT IS HEAVY, PROPER EQUIPMENT AND ADEQUATE MANPOWER MUST BE USED IN MOVING THE RANGE TO AVOID DAMAGE TO THE UNIT OR THE FLOOR.

REMEMBER, when replacing a part on this appliance, use only spare parts that you can be assured conform to the safety and performance specification that we require.

DO NOT use reconditioned or copy parts that have not been clearly authorised by AGA.

**PLEASE READ THESE INSTRUCTIONS BEFORE USING THIS APPLIANCE
AND KEEP IN A SAFE PLACE FOR FUTURE REFERENCE.**

Useful Information

It maybe useful to make a note of your AGA appliance Serial Number when it is being installed.

The serial number can be found on the right hand side of the control panel.

My AGA Details:

Model Nos:

Professional Series Wheeled-Cart: AGA-10-0082-LP-CE

Professional Series Tabletop: AGA-10-0025-LP-CE

Serial No:

AGA Service No:

**AGA Dealer or store
contact No:**

Date of Installation:

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1. General Warnings

FOR YOUR SAFETY

1. Do not store or use gasoline or other flammable vapours and liquids in the vicinity of this or any other appliance.
2. An LP Tank not connected for use shall not be stored in the vicinity of this or any other appliance.

FOR YOUR SAFETY

If You Smell Gas:

1. Shut off gas to appliance.
2. Extinguish any open flame.
3. Remove grill cooking surface.
4. If odour continues, immediately call your gas supplier or your fire department.

WARNING

It is the responsibility of the assembler/owner to assemble, install and maintain gas grill. Do not let children operate or play near your grill. Failure to follow these instructions could result in serious personal injury and/or property damage.

WARNING

This symbol identifies the most important safety messaging in this manual. When you see this symbol, be alert to the possibility of serious bodily injury if the instructions are not followed. Be sure to read and carefully follow all of the messages.

WARNING

Grill is for outdoor use only. Grill should be operated in a well-ventilated space. Never operate in an enclosed space, garage or building. Your grill is not intended to be installed in or on recreational vehicles and/or boats.

Do not install or use grill within 36" (91.5 cm) of combustible materials from back and sides of grill. Grill shall not be located under unprotected overhead (enclosed carport, garage, porch, patio) made of combustible construction.



Some parts may contain sharp edges as especially noted in this manual. Wear protective gloves as necessary.

2. Outdoor use advice

This appliance shall only be used in an above ground open-air situation with natural ventilation, without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind and natural convection.

Any enclosure in which the appliance is used shall comply with one of the following:

- An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover. See Figure 1.
- Within a partial enclosure that includes an overhead cover and no more than two walls. See Figure 2 & 3.
- Within a partial enclosure that includes an overhead cover and more than two, the following shall apply:
 - At least 25% of the total wall area is completely open; and
 - At least 30% of the remaining wall area is open and unrestricted. See Figure 4 & 5.
- In the case of balconies, at least 20% of the total side, back and front areas shall be and remain open and unrestricted.

The following diagrams provide a diagrammatic representation of outdoor areas. Rectangular areas have been used in these figures - the same principles apply to any other shaped area.

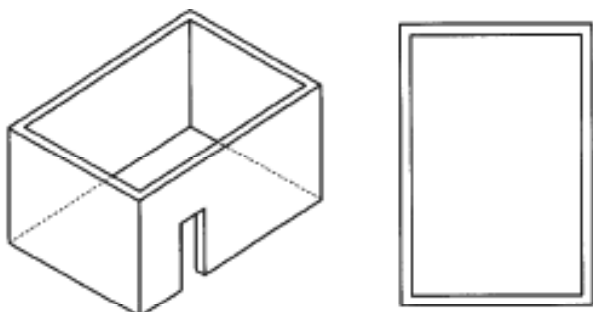


Figure 1 - Enclosure with walls on all sides but no overhead cover.

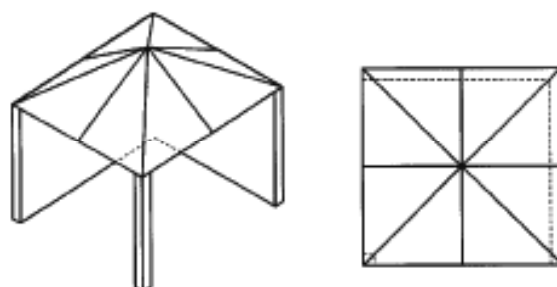


Figure 2 - Partial Enclosure with overhead cover and no more than two walls.

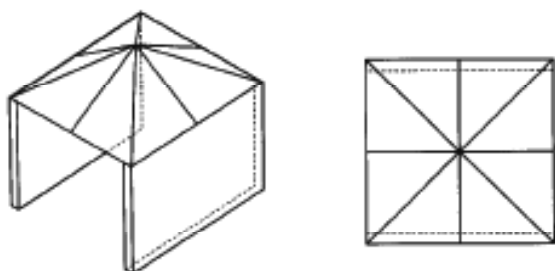


Figure 3 - Partial Enclosure with overhead cover and no more than two walls.

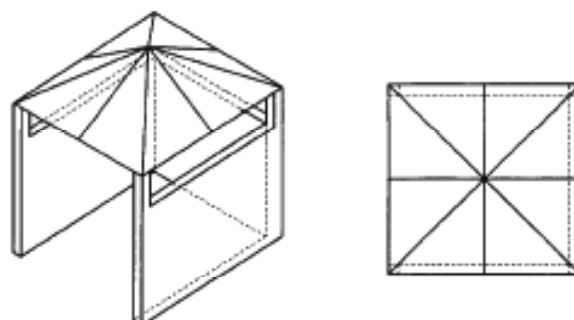
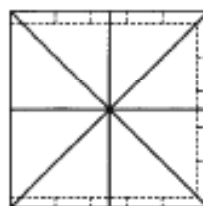
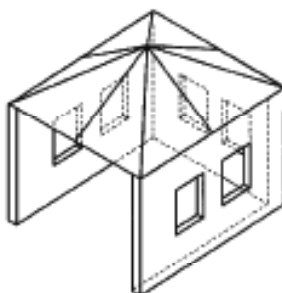


Figure 4 - Open side at least 25% of total wall area. 30% or more in total of the remaining wall area is open and unrestricted



3. Safety Precautions

- Installation of grill must conform with local codes.
- Do not install or use grill within 36" (92 cm) of combustible materials from back and sides of grill. Grill shall not be located under unprotected overhead (enclosed carport, garage, porch, patio) made of combustible construction.
- Valve/hose/regulator supplied with grill must be used. Replacement valve/hose/regulator must be those supplied by Aga.
- Carefully follow instructions in assembly manual for attaching regulator to LP tank.
- Purging: Do not release liquid propane (LP) fuel into atmosphere. This is a dangerous practice. If it is necessary to remove fuel from LP gas tank, please call local fire department for assistance.

WARNING

Carefully follow instruction in assembly manual and this booklet for proper assembly and gas leak testing of your grill. Do not use grill until leak checked. If leak is detected at anytime, it must be stopped and corrected before using grill further.

- Grill must not have any obstructions in the venturi-orifice air inlet area.
- Visually inspect hose before each use of grill. If there is excessive abrasion or wear, or if the hose is cut, it must be replaced prior to grill operation.
- Only use valve/hose/regulator that was supplied by Aga with the purchase of your grill.
- Follow lighting and control instructions as described in the Use & Care section of this manual.
- **VERY IMPORTANT:** Never attempt to place any other cooking utensils (skillets, pots, pans) directly on the burners. Only the Evo cooking grill surface is to be placed over the burners. Only use grill with the supplied grill cooking surface. Buildup of non-ignited gas under other utensils is very dangerous.

WARNING

Do not attempt to put other cooking utensils (skillets, pots, pans) directly on the burners.

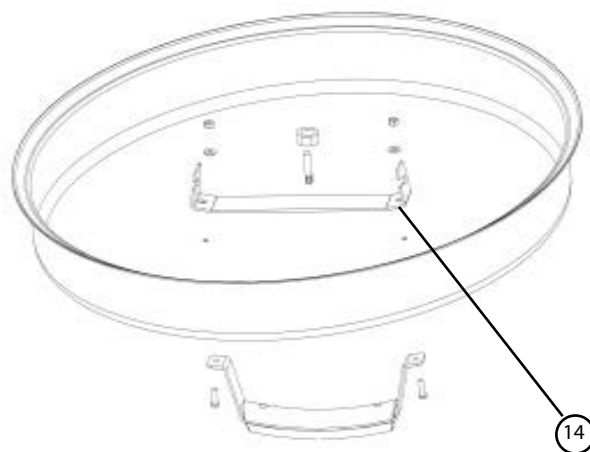
When grill is not in use, turn off both control knobs and turn tank off.

- Grill cooking area should be kept clear and free from combustible materials, gasoline and other flammable vapours and liquids. Do not obstruct flow of combustion and ventilation air. Keep ventilation openings of LP gas tank enclosure free and clear from debris. Visually check burner flames on regular basis.
- Grill is for outdoor use only. Grill should be operated in a well-ventilated space. Never operate in enclosed space, garage or building. Your grill is not intended to be installed in or on recreational vehicles and/or boats.

4. Grill Overview

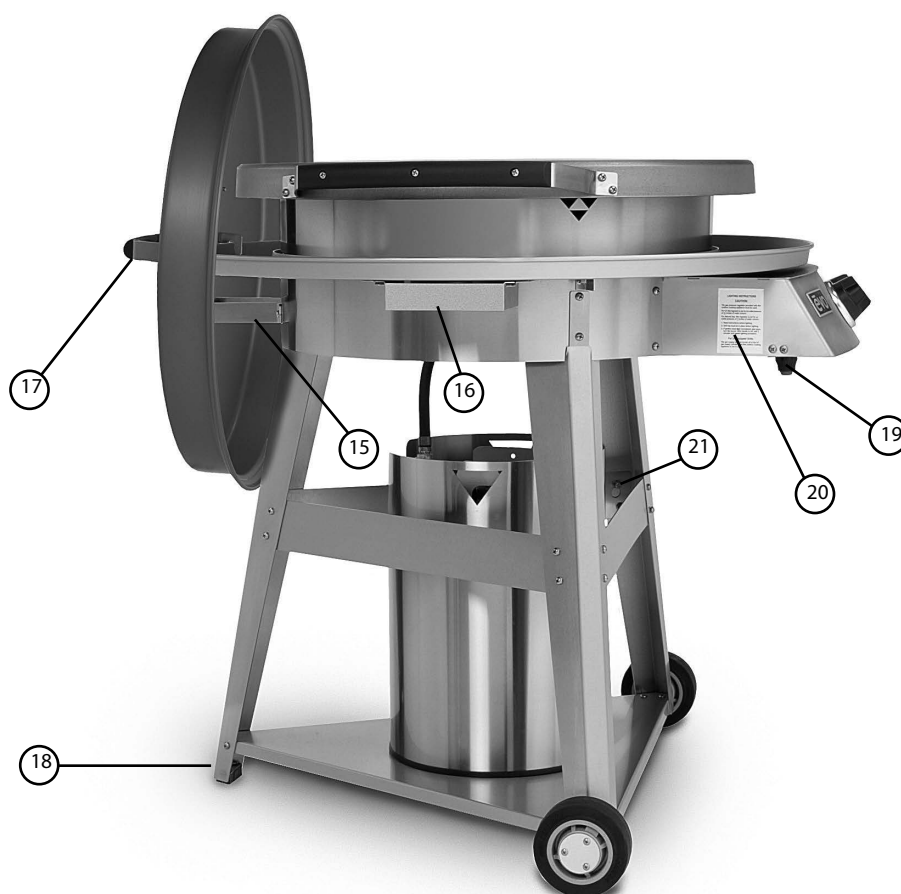


1. Control panel with inner and outer burner control knobs and electronic ignition. Right side of panel contains serial number, certification number and safety instructions. Left-side of panel contains lighting and safety instructions.
2. Inner burner control knob for controlled temperature across the center portion of grill cooking surface. Inner burner controls cooking area to an 14" (35.5 cm) radius from center.
3. Outer burner control knob for controlled temperature across the outer portion of cooking surface. Outer burner controls cooking area 19" (48 cm) radius from center to outer edge.
4. Three triangular flame viewing portals located in the burner skirt and above each leg position.
5. Serial number and safety information sticker.
6. Solid rubber wheels mounted on stainless steel axle and nylon bearings provide durable transport for your grill.
7. Grill surface is solid plate steel 3/16" (4.75mm) thick, 30" (762mm) in diameter.
8. Handles for removing your grill surface for burner inspection, transportation, or long-term storage.
9. Drip pan constructed of easy to clean stainless steel for containing food particles.
10. Burner lighting and ignition instruction sticker located on left side of control panel.



Top of Grill

- 11.** Hood constructed of easy to clean stainless steel for converting your grill into a patio oven, for roasting, smoking, steaming or warming. The hood also protects your cooking surface when not in use.
- 12.** Vent for exhausting steam or vapors.
- 13.** Handle for moving your hood onto the cooking surface, and for moving your hood to the resting position.
- 14.** Hood Hook support for resting hood on backside of drip pan.



Back of Grill

- 15.** Rear handle for lifting and pushing your grill into position.
- 16.** Stainless steel waste tray mounted to slide rails under drip pan provides overflow waste removal from drip pan and convenient clean out.
- 17.** Grill shown with hood resting from drip pan. When hood is not in use, it is recommended to support it from drip pan at the rear location. For complete access to cook surface, remove hood from grill and store separately.
- 18.** Rear leg rubber foot provides support for positioning grill on deck or patio surfaces.
- 19.** Electronic ignition is battery operated. The ignitor uses one AA type battery (installed in ignitor).
- 20.** Burner lighting and ignition instruction sticker located on left side of control panel.
- 21.** Removable leg support on right side to access LP tank for refilling. No tools are required to remove leg support. To remove, slide upward and push outward over fasteners.

⚠ WARNING

Replacement of right leg support is necessary after installing LP tank to provide structural stability to the grill.

5. Cook surface pre-seasoning

IMPORTANT INFORMATION

Please read this first.

Your Evo cooktop is preseasoned and ready to use, we recommend you review this important information before cooking your first meal.

The Evo cooktop is one seamless piece of spun metal with unique characteristics which may be visible until the patina of the black-oil seasoning builds.

Your Evo grill is manufactured from a durable steel alloy. We start the seasoning process before shipping but it takes at least six to ten cooking and oiling (after cleaning) sessions to create a hardwearing non stick base.

You may notice the seasoning has rubbed against the packaging during transit. Simply oil the cooktop with a high smoke point oil* before cooking to even out the seasoning.

*Oils that have high smoke points (200°C and higher) include avocado oil, corn oil, canola oil, grapeseed oil, peanut oil, safflower oil, sesame oil, sunflower oil and vegetable oil, rapeseed oil.

Cooking	Unparalleled heat retention and even heat distribution.
Seasoning	Pre-seasoned before shipping, maintained by applying cooking oil after cleaning.
Cleaning	Scrub cooktop with grill pad and cooking oil to clean.
Oxidation	Maintain seasoning to prevent oxidation.
Marine Air	May corrode in salt air, must maintain seasoning for protection.
Durability	Can be easily reconditioned even if not maintained properly.
Healthy	Little oil required.

The cook surface when properly maintained will provide a lifetime of continual service. To give this cook surface its non-stick properties, it must be routinely oiled to maintain its seasoning. Very much like cast iron pan cooking, a seasoned Evo cook surface is a traditional and healthy alternative to plastic non-stick coated pans. Regular cleaning and care for your Evo cook surface will keep your grill looking and functioning its best.

The Evo Cook Surface is Pre-Seasoned and Ready For Use

- Similar to a cast iron pan, **NEVER** cook on a dry surface **ALWAYS** apply a suitable cooking oil to the cook surface prior to **EVERY** cooking session (Use corn oil, vegetable or other high smoke point oil).
- **ALWAYS** properly clean the cook surface after every use while the surface is still moderately hot. This will clean and re-season the surface in preparation for the next time you cook.
- **NEVER** use water, salt, soap or grill bricks to clean the surface. **ALWAYS** use the supplied Evo Cleaning Kit, including the grill pads and screens.

Fig. 1.1



To Maintain Cook Surface: Season often (see instructions below) and clean **after every use** with Evo grill cleaning pads or screens and your Evo scraper (**Fig. 1.1**). To clean, first remove any food particles using a paper towel and/or Evo scraper on a warm cook surface. Then place a woven cleaning pad directly on the cook surface and pour a liberal amount of vegetable oil on top. Place the insulated blue cleaning handle over the pad and use pressure to scour the surface in a circular motion. Drizzle a little cooking oil ahead of the handle and scour the residue in a circular motion, using the oil as lubrication.

Once the buildup is eliminated, remove the screen and finish with the less abrasive nylon scouring pad. Wipe away debris with paper towels or a terry cloth until the surface is clean.

Fig. 1.2



Seasoning the Cook Surface: To season your Evo surface; wipe the entire cook surface with a paper towel soaked in vegetable oil (preferably use corn oil which has a low smoke point and caramelizes quickly). Wipe a liberal amount of oil on the surface and heat the surface using low to medium heat. Let the oil burn onto the cook surface for approximately 5 minutes. Reduce the heat, wait several minutes, then wipe the surface with a second coat of oil. Repeat this oiling and heating of the cook surface 1-3 times and your surface should appear progressively dark and glossy black. Use the grill pad supplied with your Evo cleaning kit to polish the surface smooth without removing the seasoned caramelized oil you've just applied. Finish by wiping the cook surface with a lightly oiled towel.

Cleaning Kit: We recommend using the grill cleaning kit (**Fig. 1.2**) that came with your Evo grill. In this kit is an insulated blue handle to grip the cleaning pads and two types of cleaning mediums; woven heat resistant nylon scouring pads and grill cleaning screens (highly abrasive).

To Remove Heavy Layers of Residue or Carbon Build Up: We recommend warming the cook surface and gently scraping debris with the edge of a spatula or straight edged scraper. You can identify carbon build up because it appears thicker in some locations than in others. Also, carbon build-up tends to be uneven in texture. A good practice is to scrape the warm cook surface after each meal. Loosening the debris while the cook surface is warm makes cleaning a lot faster and easier.

6. How to light your grill

Ignitor lighting your grill

Notice: For your grill ignitor to function please check the battery is installed. Do not attempt to use the ignitor to light the grill burners without first properly installing a functional battery. Your grill is equipped with an electronic ignitor that requires one AA battery. To install battery, first remove cap containing the red or black rubber button located under the left side of the front control panel by pressing up then twisting. Insert one battery into the ignitor with the positive-side (+) of the battery facing upward. Replace the cap, making sure the button locks into the ignitor.

⚠ IMPORTANT: Before checking ignitor, turn gas off at tank and place both control knobs in Off position. Check to make sure the ignitor is functioning by pressing ignitor button and hold for 2-3 seconds. A “Clicking” should be heard, and a spark should be visible between each collector box and electrode. Be sure to check both collector boxes and both electrodes. Be certain that your battery is clean and operating with a sufficient charge.

1. Be sure cook surface is properly installed and gas control knobs are in the Off position.
2. Turn gas on at tank.
3. Push in and turn either knob on the control panel to the Lite position.
4. Press and hold ignitor button (2 or 3 seconds) to light grill. Ignitor button is located under the left front corner of the control panel. Be sure burner lights and stays lit.
5. After burner lights, adjust knob between High or Low setting. Repeat for opposite burner.
6. Warning: If burner(s) do not light, turn both control knobs to the Off position. After waiting 4 minutes, start again.
7. In wind, or if the ignitor does not work, use match.

Match lighting your grill

1. Be sure gas control knobs are in the Off position.
2. Be sure grill cook surface is properly installed over burner skirt.
3. Turn gas on at tank.
4. Place long-stem match into flame viewing portal (**Fig. 1.3**).
5. Push in and turn either knob on the control panel to the Lite position. Be sure burner lights and stays lit.
6. After burner lights, adjust knob to High or Low settings. Push in and turn other knob in order to light opposite burner.
7. Warning: If burner(s) do not light, turn both control knobs to the Off position.
8. After waiting 4 minutes, start again.

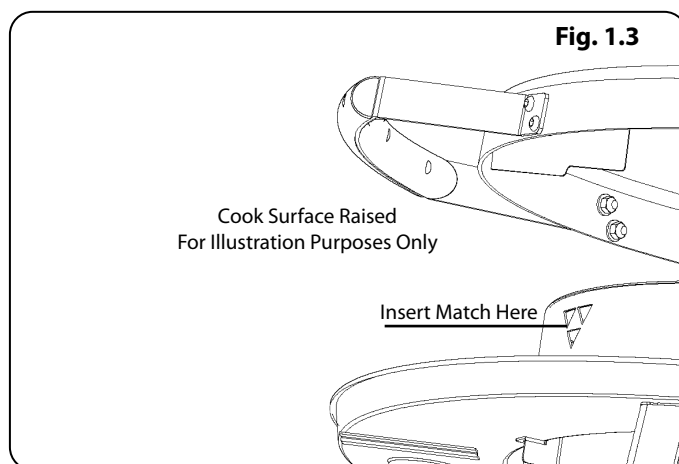
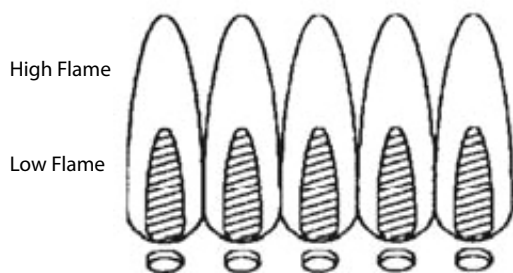


Fig. 1.4



Checking burner flames

Light burner using either ignitor or match. Rotate control knobs from High to Low while viewing flame through the flame portals. You should see a smaller flame in the Low position from that seen in the High position.

Always check flame prior to each use.

Notice: Flame portals are conveniently located parallel to each three legs and directly below the cooking surface to provide flame monitoring from three positions around grill.

Turning your grill off

To turn grill off, turn both control knobs to off position. Completely close tank valve on LP gas tank (clockwise).

Checking valves

⚠ IMPORTANT: Turn gas off at tank and place both control knobs in Off position.

Both control knobs lock into Off position.

To check valves, first push-in knobs and release them. Turn knobs from Off to Low position. You will notice a slight detent between Off and Low indicating the High position. Knobs should spring back slightly when released. If knobs do not spring back, remove knob from valve stem by pulling outward and checking for obstructions under knob and around valve stem. If no obstruction is found and knob will not spring back, then replace valve before using grill.

7. Cooking Techniques

Stove Top Cooking and Heat Zones

You can use Evo's cook surface similar to the burners on your kitchen stove top. Adjust Evo's burners to control the temperatures of the cook surface "heat zones." Evo's circular grill top is divided into two distinct zones. The centre control panel knob controls the "inner heat zone," which is also the inner circle 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 5-8 minutes from a cold start to completely heat the surface. With a pre-heated cook surface, if you adjust one of the burners, you will have to wait momentarily before the heat zone adjusts to temperature. However, if the heat zones are set to different temperatures you can move a pot or pan from one zone to the other and instantly change the cooking temperature beneath your cookware.

Oiling the Cook Surface

A hand pump spray bottle or a squirt bottle filled with cooking oil is perfect for applying an even, thin coat of oil on the cook surface. Another way to oil the cook surface is with an inexpensive terrycloth cotton towel that has been doused with cooking oil. When the cook surface is hot, hold the oiled towel with a pair of tongs to prevent being burned. Having cooking oil readily available allows you to oil the grill easily and quickly at any time.

Cooking Meats

Meats are perfect to sear, roast or braise on the grill. Searing and Roasting techniques are described in more detail below. Braising requires a tightly covered pot or pan placed on the grill surface. Braise as you would for a stove-top braising recipe, adjusting the burners to control the cook surface temperature. Meats can also be sliced and put on skewers, added to a stir-fry or used in hot sandwiches. Veal and Pork are often made into cutlets or scallopini. Create small slices that have been lightly flattened with a meat mallet, seasoned and then dusted with flour. Scallopini and cutlets are usually seared in butter until golden brown and served with a sauce or lemon juice and fresh parsley.

Cooking Poultry

Boneless cuts that have been flattened to an even thickness with a meat mallet cook more evenly and more quickly. Poultry that has been prepared in this way can then be marinated, breaded or rubbed with spices before searing on the grill. Poultry can also be roasted, braised, sautéed, fried or poached on the Evo grill. Roast as you would in your kitchen oven placing the roast in a roasting pan with a rack and using the hood to contain the heat from the grill. To sauté, slice the meat into thin strips and sauté, turning with a spatula directly on the cook surface. Use pots and pans for stove-top cooking techniques. Fill a pot with stock for poaching. Use a tightly covered pot or pan to braise. Small game birds such as quail are small enough that they can be sear cooked all the way through without having to use the hood to create an oven. In the case of duck breast, it is best to sear the skin side of the duck breast first and to continue cooking until the skin becomes crispy and much of the fat has been rendered away. This way the duck meat won't get over cooked before the skin is crispy.

Cooking Fish

Lean fish such as Flounder, Sole, Sea Bass, Cod, Monk Fish and Red Snapper are usually purchased in the form of fillets. Fillets of fish are ideal to cook on the Evo grill because they are flat and will cook quickly and efficiently. Because lean fish tends to flake apart easily, using Evo's flat top grill makes handling and cooking fish much easier than open-flame grills. For additional flavour and texture, you can also lightly dust the seasoned fillets with flour or use a breading mixture before searing. Oily Fish such as Swordfish, Tuna, Sturgeon, Striped Bass, and Salmon are usually purchased in steaks or fillets. Marinate them, rub them with spices, or simply season with salt and pepper. Sear the fish on a lightly oiled hot cook surface till golden brown and cooked to your desired doneness.

Searing

Sear cooking is the most common cooking technique used on the Evo flat top grill. Searing is done by placing food directly onto the hot cook surface and allowing that food item to develop a flavourful "seared" or browned exterior. Searing imparts flavour to food and also helps seal in natural juices. Searing can be done with vegetables, meats, fish, poultry. One nice feature of the Evo grill is its convex cooking surface. The convex shape allows fats to flow away from your food and into a drip pan. This minimizes flavours from mixing on the cook surface and also helps cut down on fat in your food. Once the food is seared on one side, flip to sear the other side and allow it to finish cooking. Some foods take longer to cook and will require that you reduce the cook surface temperature to finish cooking without over cooking the exterior. With foods that take longer to cook you can also adjust one of the two heat zones to a lower temperature and move food to the lower temperature zone after it has been seared over the high temperature zone. The lower temperature will allow the food to continue cooking while retaining a perfectly browned exterior. For non-stick cooking it is essential that the cook surface be hot and lightly oiled before searing, and that you allow the food to sear before you attempt to move it with your spatula or tongs. Overall, cooking on Evo's flat-top cook surface does not involve the same charring of food that is typically done with an open-flame grill. Cooking with the Evo grill involves a controlled "sear" that develops perfectly browned foods.

Using Marinades and Spice Rubs

When using spice rubs and marinades it is important to be aware of the sugar content in the recipes. If a marinade is high in sugar you will find that when placed on a hot cook surface, the sugars will "caramelize" on the cook surface: similar to what will happen to a pan on your stove top. Caramelized sugars are sticky and will eventually burn off, however to ensure easy clean up, it's encouraged that you use oil based marinades that are low in sugars. Your cook surface will be easier to clean and you will achieve a better quality sear on your meats, poultry, fish and vegetables.

Stir-Fry

Stir-Fry is best done with very high heat and very quickly, so it's important to keep the food moving throughout the cooking process. Use two spatulas to stir-fry food on the hot cook surface. The two spatula method allows you to scoop the food from both sides at the same time and toss it together. Meats are usually cooked separately from the vegetables and then combined. This allows the meats to brown more efficiently before mixing with the vegetables.

Toasting

Toast bread, croutons, bagels etc. Simply place the item to be toasted directly on the heated grill surface until it is browned. Flip the item over to toast the other side. If you are making breakfast, you can toast bread, bagels or English muffins while directly alongside preparing eggs, bacon, hash browns, and pancakes. No pots or pans are required, and you can cook everything at the same time. You can also toast nuts, seeds, dried peppers and spices on Evo's cook-surface.

Smoking

By placing wood chips such as alder, mesquite or apple wood directly on Evo's hot cook surface and covering the surface with Evo's hood, you can quickly convert your Evo grill into a smoker. Depending on the size of the wood chips, you may want to use the method of placing the chips into a metal container such as folded aluminum foil. At a minimum, make sure the heat zone that comes in contact with the wood chips is hot enough to get the chips smoking. A higher temperature setting produces more smoke and will consume the wood chips more quickly. Once the chips begin to smoke, place the food directly on the cook surface, or for indirect heat, you can use a wire rack to locate foods above the cook surface. Using a wire rack keeps food slightly off the surface allowing smoke and air to circulate. When placing Evo's hood over the food and wood chips you create "hot smoke," since the food is being cooked and smoked simultaneously. Placing the chips onto one heat zone and the food onto the other heat zone allows you to control the smoke and cooking temperature independently. Items that take longer to cook, such as pork ribs, require you add more chips as the old chips burn out. When smoking ribs or other fatty foods, you may want to fashion an aluminum foil pan underneath to speed up the cleaning process. You may also like to try using cedar planks on the cook surface which provides an excellent rich smoke for smoking fish such as salmon.

Steaming

The process of steaming on the Evo grill involves applying water directly to the hot cook surface while you are cooking and containing the water as it turns to steam. You can use Evo's hood if you intend to steam everything on the cook surface, or to set up individual steam areas we recommend using a pot cover. As an example, you may want to individually steam vegetables, while simultaneously searing salmon.

Roasting and Baking

You can roast meats and vegetables under Evo's hood. Use the front panel control knobs to control roasting temperature. Meats are usually seared on all sides before roasting. Searing creates a nice presentation and adds flavour. When roasting, place the seared meats, fish, poultry or vegetables either on a baking rack placed on the cook surface or directly on the cook surface. We recommend a stainless steel baking rack designed for cooling cookies and cakes. Baking racks are relatively inexpensive and can be found in the cookware department of most supermarkets or kitchen supply stores. A baking rack is useful because it keeps the bottom-side of foods above the cook surface and allows uniform cooking. Placing food directly on the cook-surface works best for smaller cuts of meat or foods that are only roasted for a few minutes.

Making Flatbreads, Crepes and Tortillas

Flatbreads, crepes and tortillas are easy to make and are a great accompaniment to many foods. The cook surface is ideal for these items because it provides even heat over the entire surface.

8. Cooking Techniques Using the lid

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9. Cooking Chart

METHODS	FOODS		TIPS
Sear MEDIUM or LOW Ensure all meat other than steaks reaches a core temperature of 75°C.	Meat – steaks, cutlets, chops Poultry – breast, thighs Game - breast Fish – fillets Shellfish	Vegetables Kebabs Sausages Bacon Burgers Halloumi Fruit – eg pineapple	Flatten thicker pieces to give even thickness and uniform cooking times. Use oil based marinades to prevent burning. Avoid sugary marinades and rubs Brown sausages on MEDIUM and reduce to LOW to cook through, turn often.
Stir fry HIGH or MEDIUM	Meat Poultry Vegetables Shellfish		Stir-frying on high is very hot and very quick. You can lower to medium if desired. Cook vegetables and meat/fish separately and then combine.
Toast LOW	Sliced bread Muffins Bagels Nuts and seeds Spices		Cut individual rolls, muffins etc to toast on the inside too. Toast nuts directly on the surface, but seeds and spices are best in a frying pan to keep them contained.
Steam LOW	Fish Vegetables		Place food on surface, squirt with generous amount of water and immediately cover with a domed saucepan lid. Take care as steam can burn.
Roast MEDIUM Ensure all meat other than steaks reaches a core temperature of 75°C.	Meat Poultry - spatchcock (butterflyed)		Joints of meat and spatchcocked chicken can be cooked directly on the hotplate. Sear all sides on medium, place on rack to keep meat above the surface. Use lid to create an oven which will increase the heat and reduce cooking time. Continue to roast with grill lid in place until joint reaches required internal cooking temperature. For longer cooking use a roasting pan.
Fry MEDIUM	Eggs Pancakes Scotch pancakes	Welsh cakes American pancakes Hash browns	A light spray of oil will prevent food from sticking.
Braise or casserole LOW	Meat e.g. pulled pork Poultry		Use thick based saucepan, casserole or Dutch oven. Bring to boil on MEDIUM or HIGH and then reduce to LOW. Check liquid and top up as needed.
Poach LOW Ensure all meat reaches a core temperature of 75°C	Chicken Fish		Use thick based saucepan, casserole or Dutch oven Bring to boil on MEDIUM and then reduce to LOW until reaches desired core temperature or fish flakes Check liquid and top up as needed

APPROXIMATE COOKING TIMES

Cooking times are approximate and will be dependent on the food selected, including cut and thickness and also the air temperature!

FOOD	TYPE	HEAT	TIME
Meat Ensure all meat other than steaks or beef reaches a core temperature of 75°C.	Bacon	Medium or low	2-3 minutes each side.
	Sausage	Medium to brown then low	20-25 minutes.
	Steak	Medium	3 minutes each side for medium.
	Burgers	Medium	3-4 minutes each side.
	Ribs	Medium the low	2 minutes each side to seal and then 14-20 minutes to cook through on low.
	Chops	Medium then low	5-7 minutes each side depending on thickness.
	Pulled pork	Medium then low	Bring to boil in pan on medium, cover and then cook on low for 2-5 hours (depending on weight).
	Joint eg beef	Medium then low	1.5kg beef cooks within approximately 1 ¼ hours.
Poultry Ensure all poultry reaches a core temperature of 75°C.	Chicken breast (flattened)	Medium to seal and then low	2-4 minutes each side.
	Whole, spatchcock (butterflyed)	Low	15-20 minutes each side with lid on.
Game	Duck breast	Medium to seal skin side first and then low to cook.	5 minutes each side then approx. 5 minutes on skin side with lid over the top.
Fish	Fillet (skin on)	Low	2-4 minutes each side slightly longer if steaming. Poach for about 8 minutes once simmering.
Shellfish	Prawns	High or Medium	2 -3 minutes moving constantly.
Vegetables	Tomatoes	Medium	10 minutes
	Mushrooms large		15 minutes
Kebabs	Shish	Medium	2-3 minutes each side.
	Meat and vegetables	Medium	Ensure even sizes – cook 5 minutes on each side (20 minutes). To ensure fully cooked cover grill with lid.
Fruit	Pineapple	Low	2 minutes each side
Stir-fry	Meat/shellfish/vegetables	High	3-4 minutes, move constantly.
Bread	Sliced	Low	2 minutes each side
	Rolls, muffins....	Low	2 minutes on cut side
Nuts and seeds		Medium or low	2- 3 minutes moving constantly. Use a frying pan to contain them.
Spices		Medium or low	2-3 minutes in a frying pan to contain them.
Eggs		Low	2 minutes each side.
Pancakes	Crepes	Medium	1-2 minutes each side
	Scotch pancakes		1-2 minutes each side
	Fritters		1-2 minutes each side

10. Cleaning and Caring

- ⚠ Remember: be careful of the hot appliance**
- ⚠ For most cleaning it is best when the appliance is turned off.**
- ⚠ Do not use a steam cleaner**
- ⚠ What to avoid on Stainless Steel: Bleaches containing hypochlorite will cause pitting and staining. Silver dip cleansers contains acids that leave a permanent stain. Acidic foods, when left for a prolonged time can cause pitting and staining. Examples are citrus fruits, vinegar, mustard and pickles.**

Before cooking on your grill

Your Evo cook surface has been prepared and finished at the factory to provide the best possible cooking surface, however for an optimum non-stick cooking surface you will first need to 'season' your cooking surface with oil cooked into the steel surface - much like seasoning a cast iron skillet.

Seasoning and using your cook surface

To provide the non-stick surface preferred for cooking delicate food items, it is necessary to "season" the cook surface with a small amount of vegetable cooking oil. We recommend corn oil because it produces a better seasoned surface than regular vegetable oil. First, lightly coat the entire cooking surface with oil and then warm-up the grill on High for 15 minutes. Repeat this process as often as necessary to prevent food from sticking (especially after a heavy cleaning). When cleaning your cooking surface, never remove all of the seasoning, as it's the seasoning that promotes a non-stick surface. A well seasoned cook surface will have a brown to black appearance, and when wiped with a white paper towel will leave only a trace of light brown discoloration.

Care of your cook surface

Your cook surface is manufactured from a durable steel alloy that's coated with bright food-safe nickel. With proper care, your cooking surface can provide a lifetime of service.

To Maintain Cook Surface - Season often and clean using grill pad, woven nylon or plastic scouring pads (use metal brushes for stubborn residue). We recommend you use the cook surface cleaning kit that came with your Evo grill. Use warm soapy water to clean around grill handles and then wipe dry. The desired cook surface should be dark in color, lightly oiled, and smooth.

Storage of Cook Surface - If you are not planning to use your grill for a period of time, it is recommended that the cook surface be cleaned first and then covered and stored in a dry location. If it is not possible to store the grill in a dry area then optionally remove just the cooking surface to a dry area until its next use.

Cleaning burners and burner skirt

The grill burners and burner skirt are made completely of stainless steel and require minimal service. Because the burners are not exposed, they will likely require little cleaning. In the event the burners require cleaning use only a damp cloth with warm soapy water. Avoid spraying water directly on burners or allowing water to enter burners through burner ports. To clean the interior and exterior of the burner skirt, use warm soap and water with a soft cloth.

Care of drip pan

The drip pan is made of stainless steel which requires minimal service. To clean the drip pan from food drippings, first wipe with a paper towel toward the drip pan waste container. Remove the stainless steel waste container when full and clean with warm soapy water, or alternatively you can clean the waste container in a dishwasher. Final cleaning of the drip pan should be done with warm soap with water, and a soft cloth.

Notice: Do not use steel wool, woven nylon pads, or abrasive cleaners on the drip pan because they will scratch the surface.

Cleaning the grill lid

The grill lid is made of stainless steel with a stainless steel handle, a stainless steel temperature gauge, and stainless steel vent. Care must be taken when cleaning the grill lid as to not damage the glass faced temperature gauge. To clean the grill lid and its components, use warm soap and water with a soft cloth.

Care of leg and frame assembly

The leg and frame assembly are made completely from stainless steel. To clean the stainless steel parts, use warm soap and water with a soft cloth - for tough dirt on stainless steel, use a stronger household liquid cleaner. Wipe dry with a clean cloth.

Storing your grill

Clean the cook surface and drip pan and wipe other grill surface areas clean. Store grill in dry location. When LP tank is connected to grill, store outdoors in well-ventilated area out of the reach of children. Cover grill if stored outdoors.

11. Installation and Technical

WARNING!

**Please read the Warning, Cautionary notes at the start of this section.
If the information contained within these instructions is not followed,
property damage or personal injury may occur.**

**DO NOT store or use gasoline or other flammable vapors and liquids in the
vicinity of this or any other appliance.**

**Installation and service must be performed by a qualified installer, service
agency or the gas supplier.**

**CAUTION: THIS UNIT IS HEAVY, PROPER EQUIPMENT AND ADEQUATE MANPOWER MUST BE USED IN MOVING THE
RANGE TO AVOID DAMAGE TO THE UNIT OR THE FLOOR.**

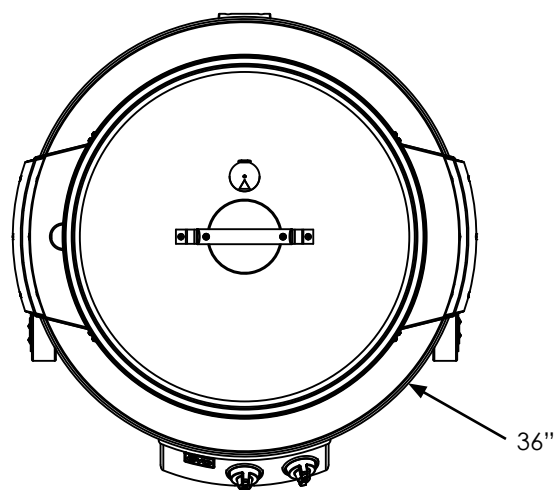
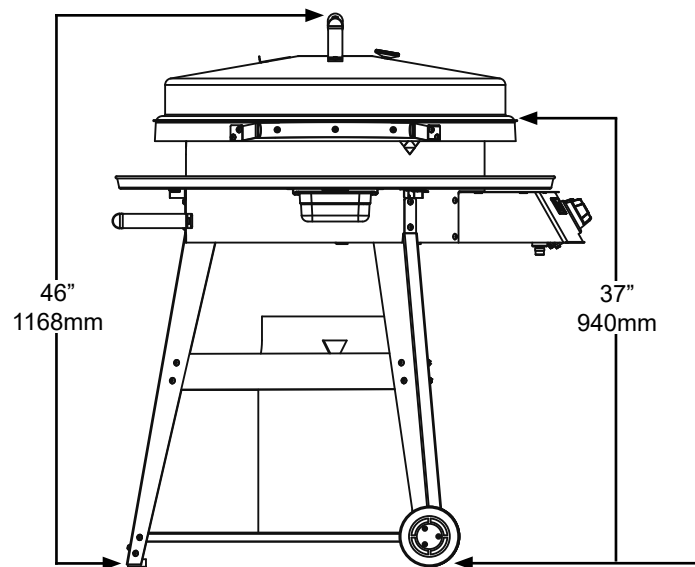
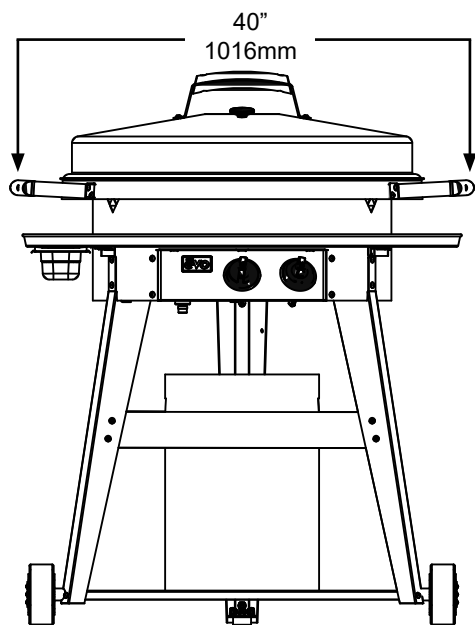
REMEMBER, when replacing a part on this appliance, use only spare parts that you can be assured conform to the safety and
performance specification that we require.

DO NOT use reconditioned or copy parts that have not been clearly authorised by AGA.

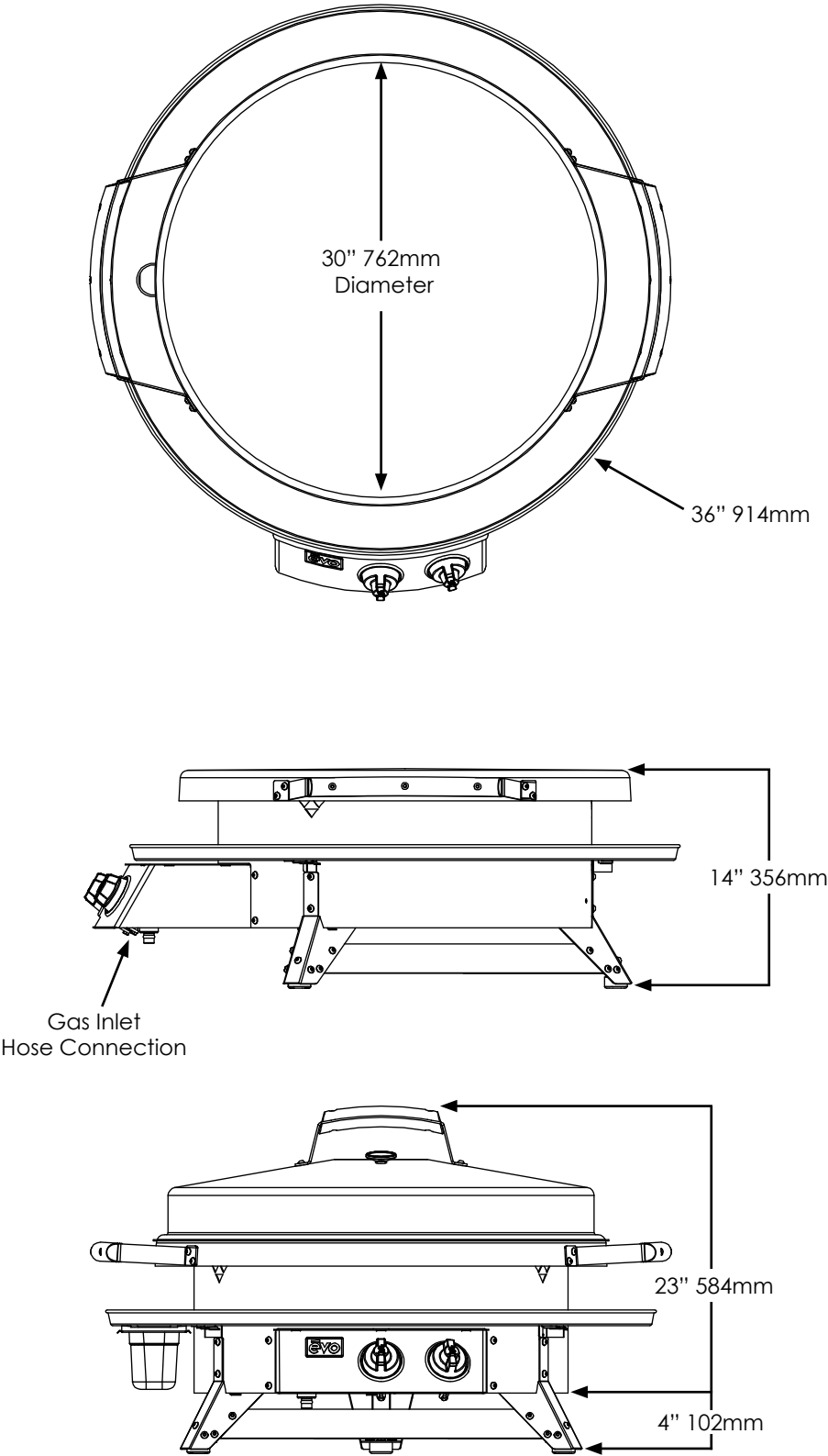
**PLEASE READ THESE INSTRUCTIONS BEFORE USING THIS APPLIANCE
AND KEEP IN A SAFE PLACE FOR FUTURE REFERENCE.**

12. Product Dimensions

Professional Series Wheeled-Cart AGA-10-0082-LP-CE



Professional Series Tabletop AGA - 10-0025-LP-CE



13. Technical Information

Gas Type

1. The Aga by Evo Professional Series gas grill is configured specifically for use with PROPANE GAS.
2. Note: This grill is not designed to be converted to Natural Gas.

Gas Pressure

1. Refer to the table below on this page for the Country ID and the associated Gas Category which show the correct Inlet Gas Supply Pressure. For example, the Gas Category I3P - 37 mbar is the correct gas supply pressure for the country's of GB, CZ, IE, PT, and ES.

EN 498		G30	G31
Gas Category	Country ID		
+3 - 28-30/37 mbar	BE, FR, IE, IT, PT, ES, CH	14.8kW	14.9 kW
I3B/P - 30 mbar	CY, EE, FI, HU, LT, NL, NO, RO, SI, SE	14.3 kW	13.3 kW
I3B/P - 37 mbar	PL	15.3 kW	14.9 kW
I3B/P - 50 mbar	DE	19.6 kW	17.5 kW
I3P - 37 mbar	GB, CZ, IE, PT, ES	N/A	14.9 kW
I3P - 50 mbar	AT, DE, NL, CH	N/A	17.5 kW

Gas Cylinder

The Evo Professional Series gas grill is designed for use with Quick Connection Cylinder such as the Calor 5kg or 13kg patio gas with the following dimensions:

- 5kg - height 314mm, diameter 306mm
- 13kg - height 580mm, diameter 315mm. This gas cylinder is designed for use with the 27mm Clip-on type regulator.



Gas Cylinder



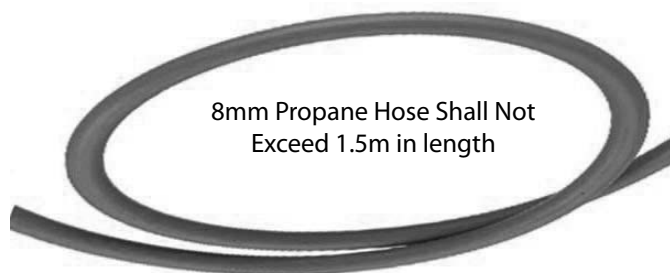
Gas Regulator

Gas Regulator

- The Gas Regulator supplied with the Evo Professional Series grill is the Quick-On+ Fixed low pressure regulator type 634 . This propane-gas regulator has an EN Standard of EN16129.

Gas Regulator Hose

- The type of propane gas hose shall be 8mm in diameter and shall not exceed 1.5m in length.



Gas Regulator Hose

14. Connection of LPG tank to the grill

Removing Leg Support (Fig. 1.5)

For Propane Models

1. From right side of grill, grasp removable leg support at each end and lift upward. Once the leg support is disengaged from the keyway fasteners, lift leg support outward. **The keyway fasteners are tensioned with a spring that secures the removable leg support to the right and rear legs.**
2. Tilt removable leg support to one side and remove from leg frame.
3. Reverse the removal process to install the keyway leg support for exchanging LP tanks.

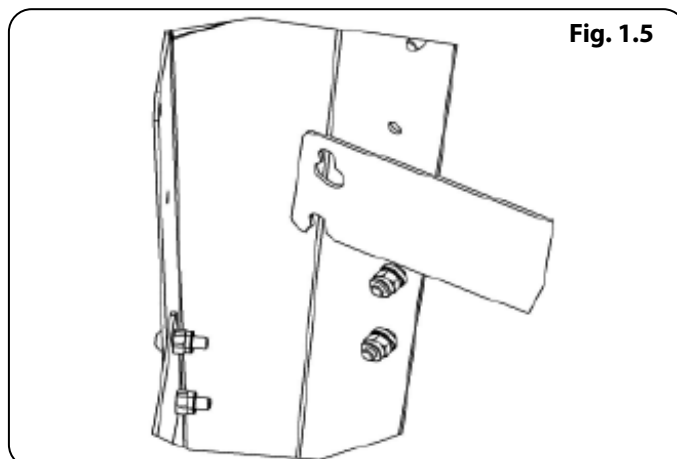


Fig. 1.5

Installing Tank To Lower Rack

For Propane Models Use Standard LP Tank

1. Position tank on ground next to grill with the tank valve outlet facing toward the rear of grill. Lift tank shield over LP tank and position with tank shield cut-out facing the tank valve.
2. Grasp handle of LP tank while simultaneously lifting the tank shield with the tank so the tank rests onto the lower rack (Fig. 1.6).
3. Make sure tank valve opening is facing toward the rear of grill and opposite the front control panel.
4. Position LP tank to tank ring on triangular lower rack and make sure bottom foot on LP tank fits securely to tank ring on your grill.

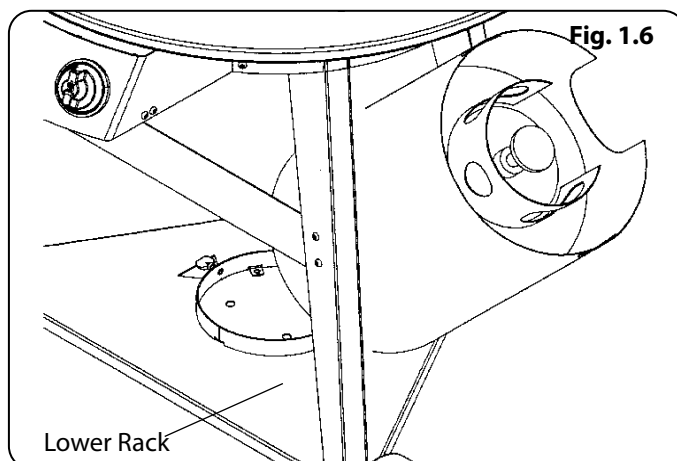


Fig. 1.6

Connecting Regulator To Tank Valve

1. Be sure both grill burner valves are in the Off position.
2. Connect the regulator as per the regulator manufacturer instructions.

Removal & Storage Of LP Gas Tank

Never store LP gas tank indoors. When grill is stored indoors, shut tank valve off and disconnect tank from grill and remove to an outdoor location. Tank must be stored outdoors in well-ventilated area, away from and out of the reach of children.

1. Remove right-side leg support to gain access to LP tank. For instructions on removing leg support, refer "Removing Leg Support (Fig. 1.3)".
2. Loosen coupling nut located on regulator and tank valve by turning counterclockwise using hands only - do not use tools. Next loosen thumb screws securing tank to lower rack and remove tank. Install safety cap over tank valve coupling.
3. Reinstall leg support.

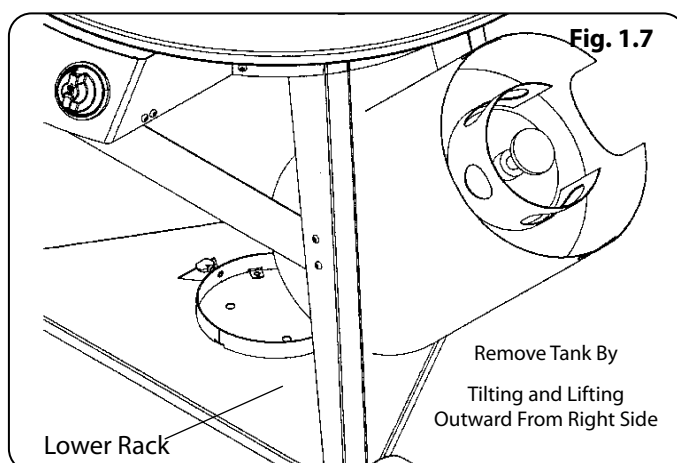


Fig. 1.7

⚠ WARNING

NEVER store tank in enclosed area. Safety relief valve on tank could activate releasing gas and causing a fire. All spare tanks must have safety caps installed in tank outlet. Spare tanks should never be stored near the grill.

15. Fitting of cooking plate

Fig. 1.8

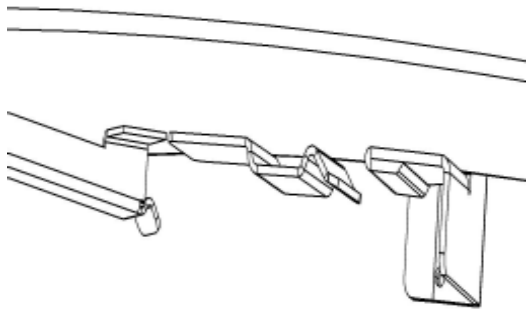


Fig. 1.9

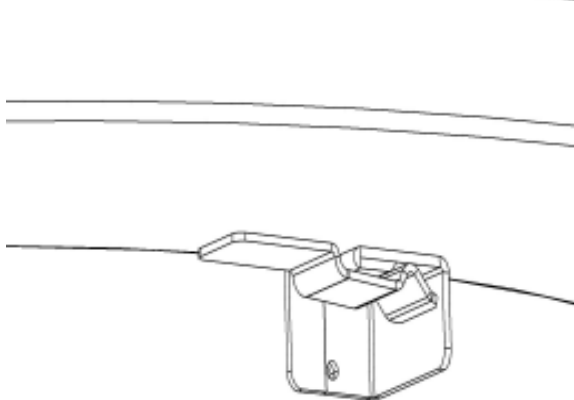
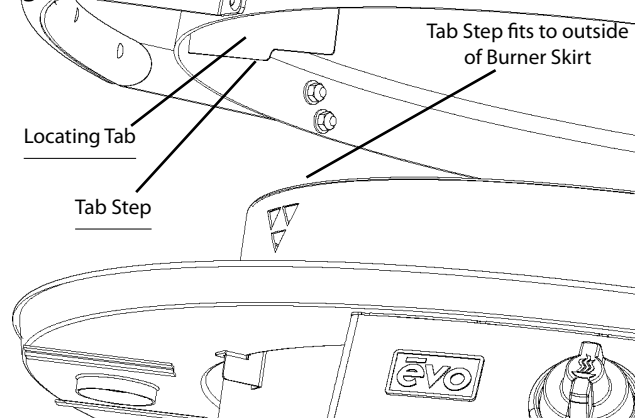


Fig. 1.10



⚠ WARNING

Never attempt to install cooking surface when burners are ignited. Failure to follow these instructions could result in serious personal injury and property damage.

Drip Pan To Burner Unit

⚠ Some parts may contain sharp edges. Wear protective gloves as necessary.

1. Lower drip pan over burner skirt with the round clean-out hole of drip pan positioned on the left side of the control panel. The three detent clips and waste container rails must be facing downward.
2. Rest the drip pan on the three support brackets which are riveted to the burner skirt
3. Position the three detent clips just before each support bracket.
4. Grasp the drip pan with both hands across the diameter and firmly rotate the pan to engage each detent clip onto each of the three support brackets.
5. To remove drip pan, reverse the process of installation by firmly rotating the drip pan counter clockwise.

NOTE: Because drip pan detent clips are made of a stainless steel spring material, they are rigid when new and it may be necessary to lightly pry each detent clip from its mounting position in order to remove the drip pan. Over time, as the clips are engaged and disengaged, they will become easier to remove and install with a firm rotation of the drip pan.

Always make sure waste tray is located on left side of grill to allow drip pan detent clips to properly engage the support brackets.

Cooking Surface To Burner Unit

1. Install cooking surface to burner unit by centering locating tab over burner skirt.
2. Tab Step must be positioned to outside of burner skirt to allow cooking surface to be centered.

Gently move cooking surface right to left and front to back to locate tabs to skirt.

16. Assembly / Disassembly

Legs to Lower Rack

⚠ Some parts may contain sharp edges. Wear protective gloves as necessary.

1. Position bottom of right leg with label marked RIGHT to lower rack and slide over axle.
2. Visually align screw holes and place phillips screw (10) into first mounting hole.
3. Secure to lower rack by first installing Nyloc Hex Nut (11). Securely tighten screws by holding screwdriver steady against screw head and using wrench to tighten nyloc hex nut.
4. Repeat for second mounting hole.
5. Repeat for left leg which is marked with label LEFT.
6. Position bottom of rear leg label marked REAR to lower rack.
7. Visually align screw holes and place phillips screw (10) in mounting hole.
8. Secure by installing Nyloc Hex Nut (11).
9. Repeat for second mounting hole.

Wheels to Lower Rack

1. Slide left wheel spacer marked LEFT (on flat-side of spacer) over left axle and position cutout to match angle of leg.
2. Slide white nylon spanner bushing over axle and against wheel spacer.
3. Slide wheel over spanner with three hub plate screw holes facing outward.
4. Install washer (20) and nyloc hex nut (21). Tighten nut using socket and L wrench provided in tool kit.
5. Place hub plate over outside of wheel and align with mounting holes in wheel.
6. Install three stainless screws (22) through hub plate and into wheel.
7. Repeat for right wheel installation using spacer marked RIGHT.

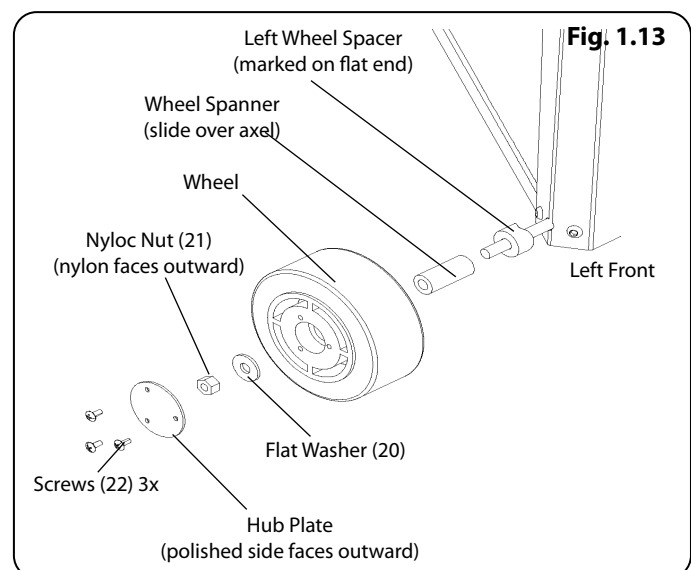
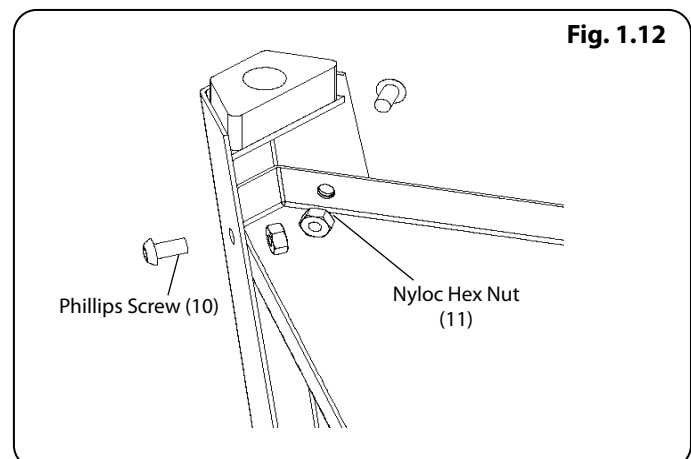
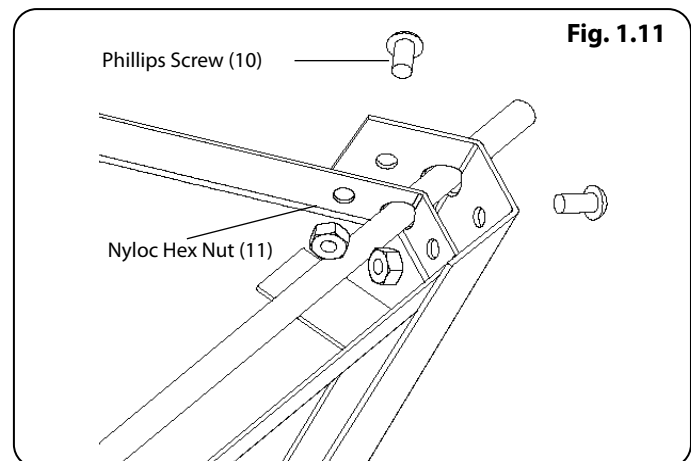
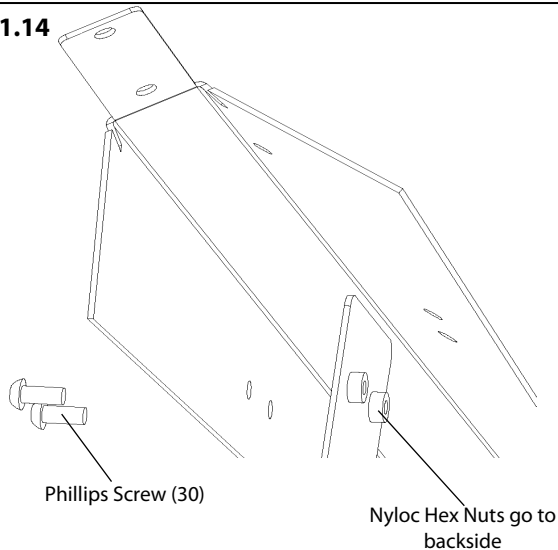
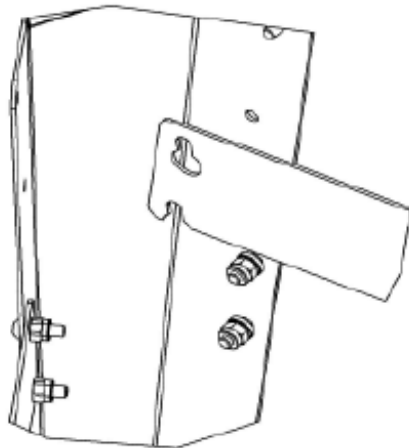


Fig. 1.14**Fig. 1.15**

Leg Supports To Leg Frame



Some parts may contain sharp edges. Wear protective gloves as necessary.

Propane (LP) models have two leg supports (left-side and front) that are installed using phillips screws and nyloc hex nuts. The third leg support (right-side) is a removable with keyway cutouts that install over pre-installed fasteners (see Removable Leg Support below).

1. Position leg support to inside of leg with removable installation label on leg support facing outward. Be sure angle at each end of leg support matches inside angle of leg.
2. Visually align screw holes and place phillips screw (30) into first mounting hole with nyloc hex nut securing leg support from behind.
3. Tighten phillips screw to nyloc hex nut and ensure leg support is engaged and leg support is secured against inside of leg.
4. Repeat for all mounting holes of each leg support.

Removable Leg Support

Propane (LP) Models Only

1. There are two leg supports installed to the leg frame using 8 phillips screws and nyloc hex nuts. The third leg support, located on the right-side of the grill, is provided with keyway cutouts which allow easy removal for exchanging the LP tank.
2. The fasteners necessary to engage the removable leg support are pre-installed at the factory and require no adjustment. These fasteners are tensioned with a spring that secures the leg support to the right-front and rear leg.
3. Position removable leg support on inside of leg with the polished factory finish facing outward. Be sure angle at each end of leg support matches inside angle of leg.
4. Visually align keyway holes and leg support over fasteners.
5. Pull inward at each end of the leg support, and then push downward to engage the keyway fasteners.
6. To remove the leg support, reverse the installation process.

Leg Assembly To Burner Unit

⚠ Some parts may contain sharp edges. Wear protective gloves as necessary.

1. Stand completed leg assembly in an upright position with the control panel facing forward.
2. Place burner unit over leg assembly with control panel centered between front legs with right and left wheels on each side.
3. Gently lower skirt onto leg assembly making sure the upper tab of each leg rests outside the burner unit skirt.
4. Allow the skirt to gently slide into the vertically angled mounting channels of each leg.
5. Make sure the mounting hole on the skirt is positioned inside the tab of each leg.

It will be necessary to engage burner unit skirt to leg assembly by using a hammer against a small block of wood and lightly tapping the skirt into the channel of each leg tab.

The leg tab will slide over the exposed rivet head located below the first mounting hole of each leg.

When the leg tab is properly installed, the rivet head will be under the tab and no longer in view.

6. Position the burner unit skirt so the mounting hole in each leg tab is visually aligned outside the mounting hole of the skirt.
7. Assemble leg to the burner unit using phillips screw (40), and nyloc hex nut (41).
8. Use 7/16" open-end wrench and phillips screwdriver tools to fasten the legs to burner unit.

Securely tighten screws by holding screwdriver steady against the screw head while using the wrench to tighten nut.

9. Repeat for each leg mounting location.

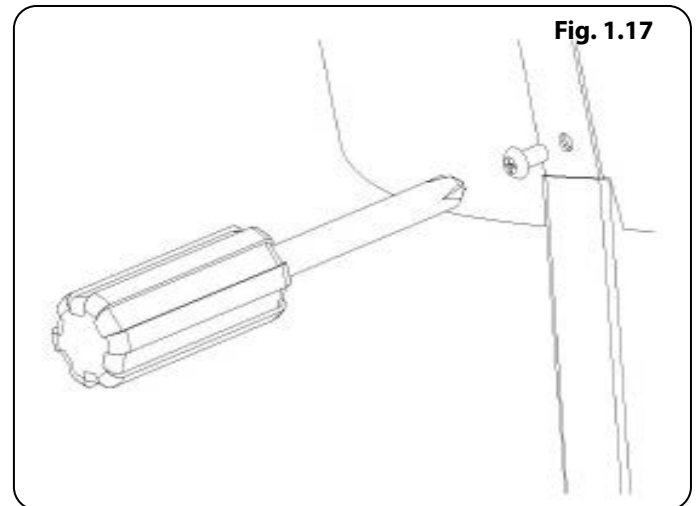
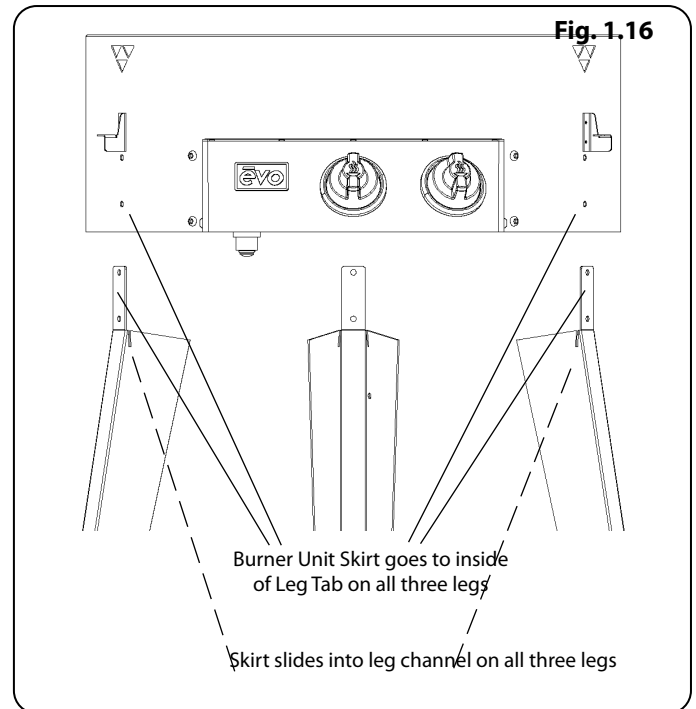
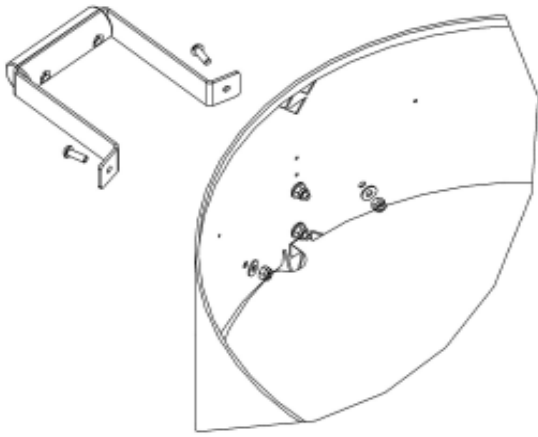


Fig. 1.18



Rear Handle To Burner Unit

⚠ Some parts may contain sharp edges. Wear protective gloves as necessary.

1. Install Rear Handle to rear of burner unit using two each of phillips screw (60), and nyloc hex nut (61).

Hood Handle & Hood Support

1. Install handle to outside of hood by locating phillips screws (70) through the handle and into the hood.
2. From inside hood, simultaneously install the hood support with phillips screw.
3. Secure each phillips screw (70) with two each lock washer (71) and hex nut (72).

Tank Shield

For Propane Models Use Standard LP Tank

1. Lift tank shield over LP tank and position with shield cutout facing the tank valve. When LP tank and tank shield are loaded into grill, the valve should be facing toward the rear leg and inline with the tank shield cutout.

Fig. 1.19

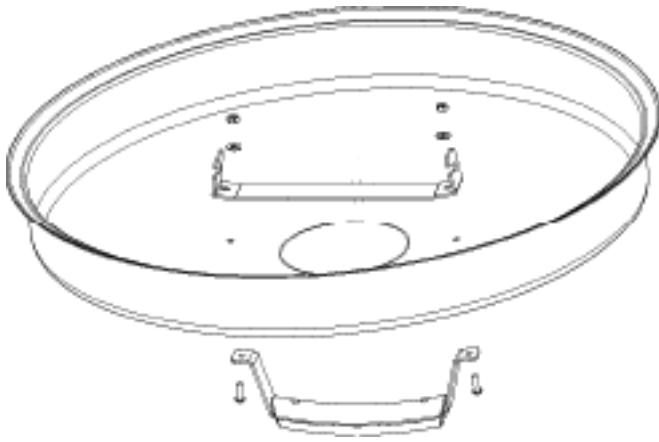
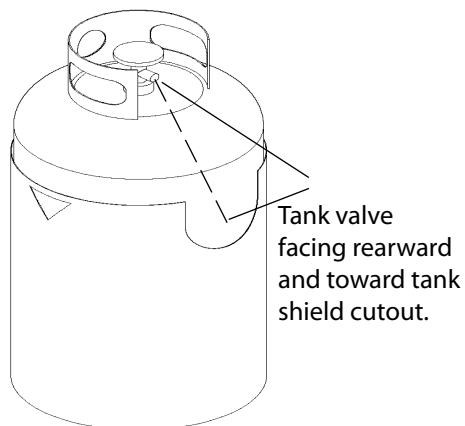


Fig. 1.20



**For further advice or information contact
your local AGA Specialist.**

With AGA Rangemaster's policy of continuous product improvement, the Company reserves the right to change specifications and make modifications to the appliances described and illustrated at any time.



AGA Rangemaster
Station Road
Ketley Telford
Shropshire TF1 5AQ
England

www.agaliving.com

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