

**Evo's New Way to Grill**  
**By Diane Morgan**

“Quiet time to think and ponder new ideas” is why Bob Shingler likes to fly-fish. Back in 1994, Bob was fly-fishing on the Metolius River in Sisters, Oregon, with his friend John, when they got to talking about the frustration of grilling salmon on an open-flame outdoor grill. Shingler considers himself “a pretty darn good cook who loves grilling outdoors.” So why, he wondered, was it so hard to turn a piece of grilled fish without it sticking or falling apart?

As they talked about pan-searing in a cast iron skillet and how beautiful a piece of salmon looks when cooked that way, Shingler said, “It would be great if you could cook pan-seared foods outdoors, on a sort of outdoor flattop grill.” He had seen grills like this from France. He also knew that some of the best steak houses in the country sear and cook their steaks on a flattop grill. John challenged him to build the grill he wanted.

Back then, Shingler was a partner in a software company, but his favorite pastime was putting around and building things in the garage, just like his father. His dad had a cherry orchard and was forever welding and fabricating farm equipment. With a round cooking surface in mind, and gas as the fuel, Shingler bought a burner, hoses, and a regulator, assembled his first prototype, and put a round, seasoned piece of plated steel on top.

Then he tried it out. He grilled salmon and stir-fried vegetables and yakisoba noodles--all at once, all outside, without the splattering and excess smoke that pan-frying inside creates. From this first crude model, the Evo grill (“an evolution in outdoor cooking”) was invented. In December 2000, after two years of navigating the intricacies of obtaining a patent, Shingler quit his day job and launched his company, Evo.

As a basic cook evolves into a passionate cook, one natural consequence is the acquisition of more and more kitchen equipment and specialty tools. A blender is no longer enough--a food processor must be bought, then a mixer, and so forth. Similarly, for the passionate outdoor cook, a simple charcoal, kettle-style grill is great at first, but soon you want extra features--a gas starter, the ability to smoke and evenly sear foods, and more, and more. That's where the Evo grill comes in.

The Evo features a unique 30"-diameter, flattop cooking surface that is texture-etched to promote a nonstick surface. The continuous solid plate steel surface, with no grate that food can fall through, offers cooks greater versatility in what they can grill. Two independently controlled gas burners provide edge-to-edge even heat across the cooking surface, which can be heated to temperatures ranging from 250° to 630°, using either propane or natural gas as fuel.

Not only is the grill professionally constructed with lots of stainless steel, but the burners feature restaurant-quality controls, a thermometer is built into the aluminum lid, and the grill is certified for restaurant use. With two wide-grip handles and the propane tank cleverly concealed under the grill, heavy-duty rubber wheels make the grill easy to move and maneuver around a deck or patio. In addition, the grill is easy to clean. A professional cook-surface cleaning kit comes with the grill, and a heavy vinyl grill cover is optional.

The foods that have always been a hassle to cook on an open-flame grill become much easier to control on an Evo. Fish fillets and steaks cooked on an Evo grill are perfection. Skewers and vegetables, which forever have pieces falling through the grill grate, bronze beautifully and all is saved. Pizza, flatbreads, quesadillas,

bruschetta, and panini turn the grill into party central. There's no more running back and forth from the kitchen to assemble an entire dinner. Pots can be placed directly on the surface--imagine boiling your pasta while your vegetables grill right alongside. Everyone gathers around the big round grill, not only because it's a crowd pleaser and a crowd feeder, but the design of the grill itself attracts attention. Looking something like a futuristic, lunar landing module, the uninitiated guest is bound to ask questions about its cool design.

This grill does have a few limitations. Want to rotisserie chickens or barbecue a whole turkey? You'll need a traditional grill, because the distance between the Evo's cooking surface and the hood isn't tall enough to accommodate a whole turkey. If you want to smoke a standing rib roast, again a traditional grill is a better choice, or even a smoker. But this gets me back to my point about passionate cooks--one piece of equipment can't do it all. When cooks decide to remodel the kitchen because they need more counter space and a bigger and better stove, you know they've got the cooking bug. When a true outdoor cook sizes up the backyard patio and decides to enlarge the space for entertaining and a second grill, you might just wonder if an Evo grill is already on the way.

To learn more about Evo grills, call 866-626-1802, email [info@evoamerica.com](mailto:info@evoamerica.com), or visit [www.evoamerica.com](http://www.evoamerica.com).

Portland writer and chef Diane Morgan has just released her latest cookbook, *Dressed To Grill: Savvy Recipes For Girls Who Play With Fire* (co-author Karen Brooks, designer Reed Darmon, Chronicle Books, \$16.95us).