

Item No.

Reliable Even-Cooking Griddle Provides Outstanding Performance for Breakfast, Lunch or Dinner Menu Items

This series of griddles features individually controlled burners every 12 inches to maintain consistent temperatures under heavy load conditions. Available in three models. The manual Griddle (MG) puts temperature control in the hands of the operator. The Standard Griddle (SG) and Chrome Griddle (SGC) models feature thermostats with exclusive plate temperature sensors which respond to temperature fluctuations quickly. Add a highly chrome plated finish (SGC) for superior cleaning and minimum heat radiation with no flavor transfer. Invest in the Anets GoldenGrill Gas Griddles and save on labor and energy costs.

STANDARD FEATURES

- High nickel content 3/4" precision ground hot rolled steel plate(MG,SG)
- Highly polished and plated with a hard chrome finish (SGC)
- One burner per foot:
40,000 BTUH per burner
- Snap action thermostats
- Spark ignitor



SG24X48 shown on optional stainless steel stand with undershelf

A N E T S
GoldenGRILL™



Anets GoldenGrill™ 30" Deep Griddles

30" Models



SPECIFICATIONS

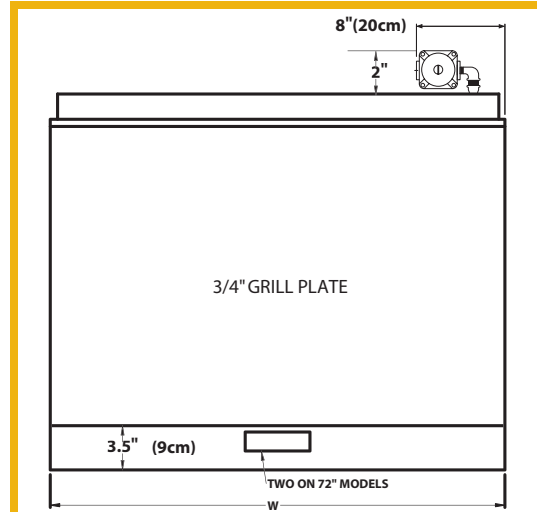
- Model
 - MG: Manually controlled burners
 - SG: Thermostatically controlled burners
 - SGC: Thermostatically controlled burners with hard chrome finish plate
- Certification
 - ETL, CETL, NSF
- BTUH input
 - 40,000 per burner (foot),
 - NG 3.5" WC, LP 10" WC,
 - Pressure regulator included
- Gas Pressure
 - 3/4" NPT
- Gas Connection
 - None
- Electrical
 - High nickel content 3/4" precision ground hot rolled steel plate(MG, SG)
 - Highly polished and plated with hard chrome finish(SGC)
- Plate
 - Aluminized steel
- Burners
 - Gas operated, snap action(SG, SGC)
- Thermostats
 - 200-550F (93-288C) (SG, SGC)
- Temperature Range
 - 100% gas shut-off valve
- Safety Pilots
 - Piezo electric
- Spark ignitor
 - Front, sides, trough, and splashguard, stainless steel
- Cabinet
 - Back, aluminized steel

STANDARD ACCESSORIES

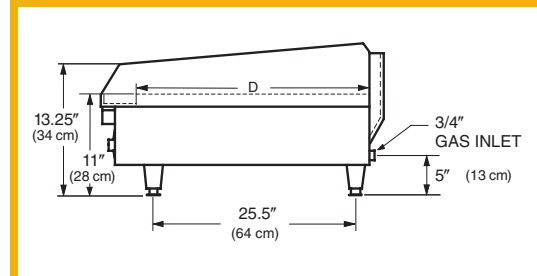
- Safety pilots
- Stainless steel sides
- Spark ignitor
- Pressure regulator
- 4" Adjustable chrome plated legs
- Chrome Griddle cleaning kit (SGC)
 - 4" Scraper with 10 replacement blades
 - 1 can ANETS ALLSHINE Cleanser
 - Cleaning Brush

OPTIONS AND ACCESSORIES

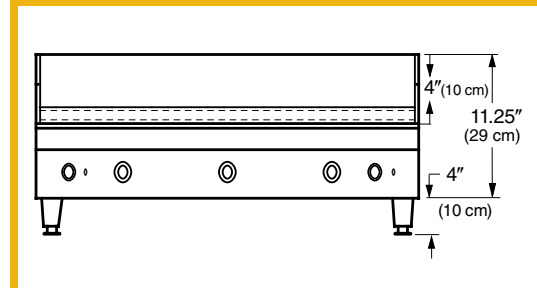
- Removable cutting board bracket assembly
- Stainless steel stands
 - Companion Griddle Stands use griddle stand model GS
- 11" High backplash



Top View



Side View



Front View

30" MODELS MG, SG, SGC

Overall	30X24	30X36	30X48	30X60	30X72
■ (W) Width	27.25"	39.25"	51.25"	63.25"	73.25"
■ Height	15.25"	15.25"	15.25"	15.25"	15.25"
■ Depth	35.75"	35.75"	35.75"	35.75"	35.75"
Plate					
■ Width	24"	36"	48"	60"	72"
■ (D) Depth	30"	30"	30"	30"	30"
NG BTUH	80,000	120,000	160,000	200,000	240,000
LP BTUH	72,000	108,000	144,000	180,000	216,000

Specifications subject to change without notice.
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Item No.

Superior Hard Chrome Finish Makes The Griddle Plate Cleanup Like New, Day After Day, Year After Year

Keep your kitchen operation at peak efficiency with the Anets GoldenGrill™ Chrome Griddles. Special advantages of the highly polished chrome finish include superior cleanability, minimal heat radiation from griddle surface, and maximum heat transfer into food.

Individual thermostatically controlled burners every 12 inches. Cook a variety of products with no flavor transfer. Invest in the Anets GoldenGrill™ Chrome Griddle and save on labor and energy costs.

STANDARD FEATURES

- 3/4" steel plate precision ground, highly polished and plated with a hard chrome finish
- One burner per foot: 30,000 BTUH per burner
- Stainless steel front, sides, grease trough and splashguards
- Spark ignitor for lighting pilots
- Snap action type thermostats
- 100% gas safety valve shut-off
- Double wall construction keeps the operator and kitchen cool
- No electrical connections required
- Front grease trough allows for more useable griddle surface
- Extra large grease chute opening equipped with built in spatula scraper
- Large capacity 5.7 quart grease drawer easily accessible under cabinet and is equipped with anti-splash guards (72" model is equipped with 2 drawers)



A24X48GC shown on legs



A24X48GC shown on stainless steel stand with undershelf.

ANETS
GoldenGRILL™



Anets GoldenGrill™ Chrome Gas Griddles

24" AGC Models



SPECIFICATIONS

- Model: AGC Models (See chart below)
- Certification: ETL, CETL, NSF
- BTUH input: 30,000 per burner (foot)
- Gas Pressure: NG 3.5" WC, LP 10" WC, Pressure regulator included
- Gas Connection: 3/4" NPT
- Electrical: None
- Thermostats: Gas operated, snap action 200-550F (93-288C)
- Plate: 3/4" high nickel content steel plate precision ground, highly polished and plated with a hard chrome finish
- Burners: Aluminized steel
- Safety Pilots: 100% gas shut-off valve
- Spark Ignitor: Piezo electric
- Cabinet: Front, sides, trough and splashguard, stainless steel
Back, aluminized steel

STANDARD ACCESSORIES

- Safety pilots
- Stainless steel sides
- Spark ignitor
- Pressure regulator
- 4" Adjustable chrome plated legs
- Chrome Griddle cleaning kit
 - 4" Scraper with 10 replacement blades
 - 1 can ANETS ALLSHINE Cleanser
 - Cleaning Brush

OPTIONS AND ACCESSORIES

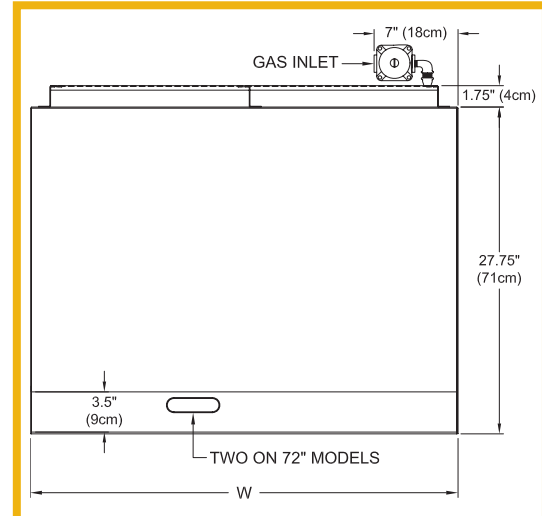
- Removable cutting board and bracket assembly
- Stainless steel stands
- Companion griddle stand
use griddle stand model AGS
- 11" High backsplash

DIMENSIONS

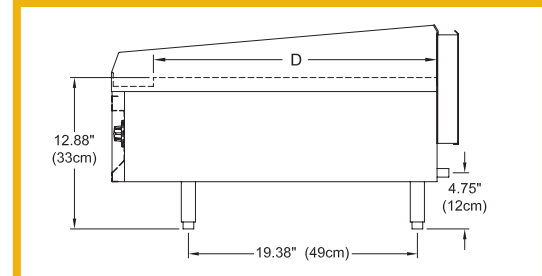
24" MODELS

Overall	A24X24GC	A24X36GC	A24X48GC	A24X60GC	A24X72GC
■ (W) Width	24.25"	36.25"	48.25"	60.25"	72.25"
■ Height	17.25"	17.25"	17.25"	17.25"	17.25"
■ Depth	29.75"	29.75"	29.75"	29.75"	29.75"
Plate					
■ Width	24"	36"	48"	60"	72"
■ (D) Depth	24"	24"	24"	24"	24"
NG BTUH	60,000	90,000	120,000	150,000	180,000
LP BTUH	60,000	90,000	120,000	150,000	180,000

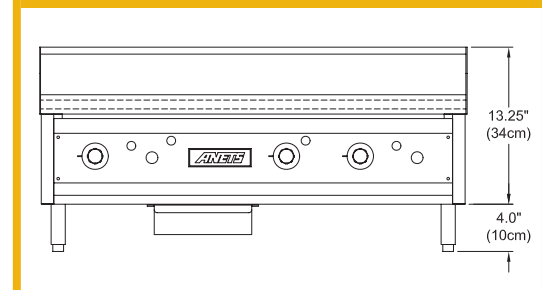
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Top View



Side View



Front View



Anetsberger Brothers, Inc. ■ Dependable Foodservice Equipment
180 North Anets Drive ■ Northbrook, Illinois 60062
1-800-837-2638 ■ Fax 847-272-1943 ■ www.anets.us

Item No.

Reliable Even-Cooking Griddle Provides Outstanding Performance for Breakfast, Lunch or Dinner Menu Items

This series of griddles features exclusive plate temperature sensors which respond to temperature fluctuations quickly. **Individual thermostatically controlled burners every 12 inches** maintain consistent temperatures under heavy load conditions. Precise thermostats allow separate heat zones for different products. Cook foods to golden perfection with Anets GoldenGrill™ Gas Griddle.

STANDARD FEATURES

- High nickel content 3/4" precision ground hot rolled steel plate
- One burner per foot: 30,000 BTUH per burner
- Stainless steel front, sides, grease trough and splashguards
- Snap action thermostats
- Spark ignitor for lighting pilots
- 100% gas safety valve shut-off
- Double wall construction keeps the operator and kitchen cool
- No electrical connection required
- Front grease trough allows for more usable griddle surface
- Extra large grease chute opening equipped with built in spatula scraper
- Large capacity 5.7 quart grease drawer easily accessible under cabinet and equipped with anti-splash guards. (72" model is equipped with 2 drawers)



A24X48G shown on legs



A24X48G shown on optional stainless steel stand with undershelf

A N E T S
GoldenGRILL™



Anets GoldenGrill™ Standard Gas Griddles

24" AG Models



SPECIFICATIONS

- Model AG Models (See chart below)
- Certification ETL, CETL, NSF
- BTUH input 30,000 per burner (foot),
NG 3.5" WC, LP 10" WC,
Pressure regulator included
- Gas Pressure 3/4" NPT
- Gas Connection None
- Electrical None
- Plate High nickel content 3/4" precision
ground hot rolled steel plate
- Burners Aluminized steel
- Thermostats Gas operated, snap action
- Temperature Range 200-550F (93-288C)
- Safety Pilots 100% gas shut-off valve
- Spark ignitor Piezo electric
- Cabinet Front, sides, trough and splashguard,
stainless steel
Back, aluminized steel

STANDARD ACCESSORIES

- Safety pilots
- Stainless steel sides
- Spark ignitor
- Pressure regulator
- 4" Adjustable chrome plated legs

DIMENSIONS

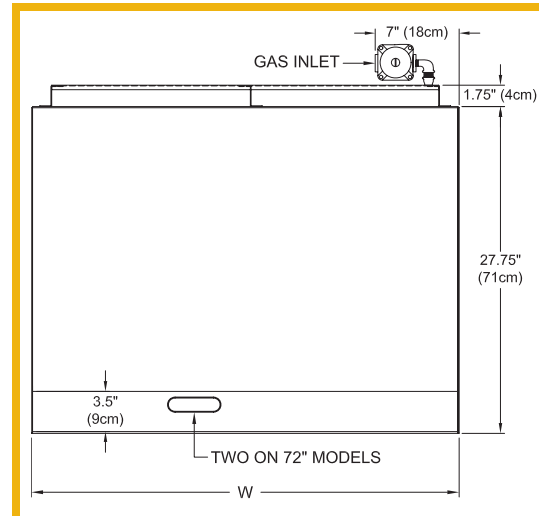
OPTIONS AND ACCESSORIES

- Removable cutting board and
bracket assembly
- Stainless steel stands
Companion griddle stand
use griddle stand model AGS
- 11" High backsplash

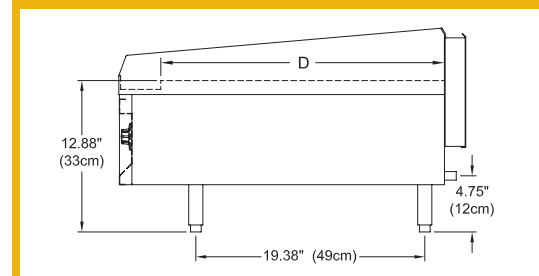
24" MODELS

Overall	A24X24G	A24X36G	A24X48G	A24X60G	A24X72G
■ (W) Width	24.25"	36.25"	48.25"	60.25"	72.25"
■ Height	17.25"	17.25"	17.25"	17.25"	17.25"
■ Depth	29.75"	29.75"	29.75"	29.75"	29.75"
Plate					
■ Width	24"	36"	48"	60"	72"
■ (D) Depth	24"	24"	24"	24"	24"
NG BTUH	60,000	90,000	120,000	150,000	180,000
LP BTUH	60,000	90,000	120,000	150,000	180,000

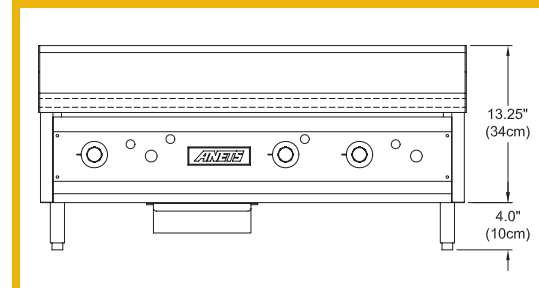
Specifications subject to change without notice.
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Top View



Side View



Front View

Current construction on 24", 36" and 48" wide griddles are 1/2" taller than indicated in drawing. Current construction subject to change. Contact factory for current dimensions if required.



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180 North Anets Drive ■ Northbrook, Illinois 60062
1-800-837-2638 ■ Fax 847-272-1943 ■ www.anets.us

Item No.

Get Anets quality at an affordable price, the Anets manually controlled gas griddle

The reliable Anets heavy duty stainless steel construction is ready for your busy kitchen. Dependable manual valves put temperature control in the operators hands. Convenient viewing ports enable the user to see the burner flame for straight forward flame control. The standing pilot ignition system is easily accessible through individual access points. One U-shaped burner for every foot of griddle width provides even heat distribution across entire griddle surface and heat zone control. Available in a variety of sizes.

STANDARD FEATURES

- High nickel content 3/4" precision ground hot rolled steel plate
- One burner per foot: 30,000 BTUH per burner
- Stainless steel front, sides, grease trough and splashguards
- No electrical connections required
- Extra large grease chute opening
- Large capacity 5.7 quart grease drawer easily accessible under cabinet and is equipped with anti-splash guards
- Double wall construction keeps the operator and kitchen cool
- Equipped with an easy to reach main gas shut-off valve



SLMG 24x36 shown with optional removable backsplash

ANETS
SilverLINE™



Anets SilverLine™ Manual Gas Griddle

SLMG Models



SPECIFICATIONS

- Model SLMG Models (See chart below)
- Certification ETL, CETL,
- BTUH input 30,000 per burner (foot),
- Gas Supply Pressure NG 6" WC, LP 11" WC, Pressure regulator included
- Gas Connection 3/4" NPT
- Electrical None
- Plate High nickel content 3/4" precision ground hot rolled steel plate
- Burners Aluminized steel
- Cabinet Front, sides, trough and splashguard, stainless steel
Back, aluminized steel

STANDARD ACCESSORIES

- Stainless steel sides
- Pressure regulator
- 4" Adjustable chrome plated legs

OPTIONS AND ACCESSORIES

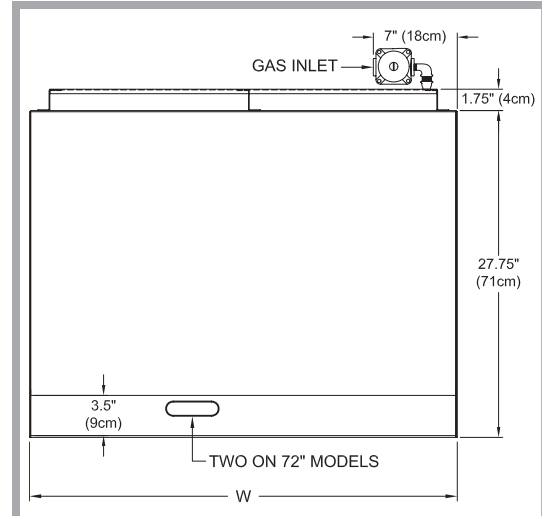
- 10" Removable backslash
- Removable cutting board and bracket assembly
- Stainless steel stands
Companion griddle stand
use griddle stand model AGS

DIMENSIONS

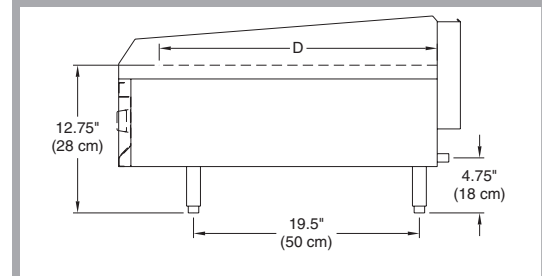
24" MODELS

Overall	SLMG 24X24	SLMG 24X36	SLMG 24X48	SLMG 24X60	SLMG 24X72
■ (W) Width	24.25"	36.25"	48.25"	60.25"	72.25"
■ Height	17.25"	17.25"	17.25"	17.25"	17.25"
■ Depth	29.5"	29.5"	29.5"	29.5"	29.5"
Plate					
■ Width	24"	36"	48"	60"	72"
■ (D) Depth	24"	24"	24"	24"	24"
NG BTUH	60,000	90,000	120,000	150,000	150,000
LP BTUH	60,000	90,000	120,000	180,000	180,000

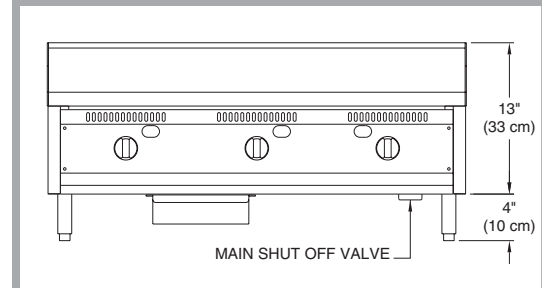
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Side View



Front View



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