

Item No.

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

This series of grills 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 Grills.

STANDARD FEATURES

- High nickel content 3/4" precision ground hot rolled steel plate
- One burner per foot:
30,000 BTUH per burner (24" model)
40,000 BTUH per burner (30" model)
- 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)



SG24X48 shown on optional stainless steel stand with undershelf

A N E T S
GoldenGRILL™



Anets GoldenGrill™ Standard Gas Grills

24" and 30" SG Models



SPECIFICATIONS

- Model SG Models (See chart below)
- Certification ETL, CETL, NSF
- BTUH input 30,000 per burner (foot), 24" Deep Models
40,000 per burner (foot), 30" Deep Models
- Gas Pressure NG 3.5" WC, LP 10" 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
- 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

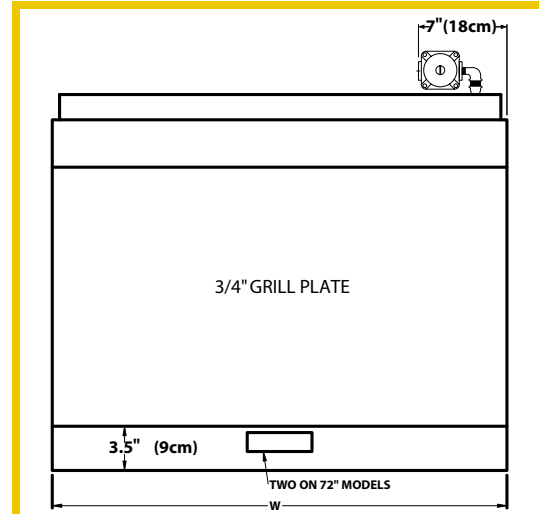
24" MODELS

	SG 24X24	SG 24X36	SG 24X48	SG 24X60	SG 24X72
Overall					
■ (W) Width	24.25"	36.25"	48.25"	60.25"	72.25"
■ Height	15.25"	15.25"	15.25"	15.25"	15.25"
■ 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

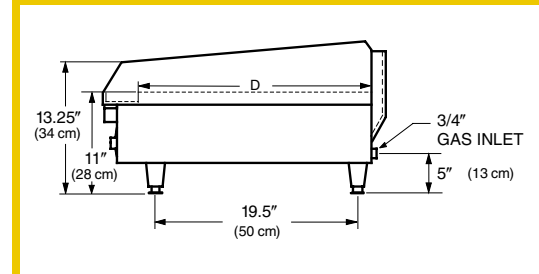
Specifications subject to change without notice.
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OPTIONS AND ACCESSORIES

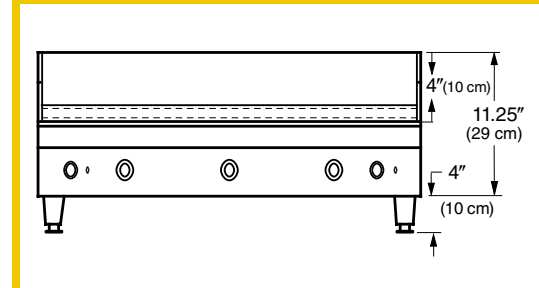
- Removable cutting board bracket assembly
- Stainless steel stands
- 11" High backsplash



Top View



Side View



Front View

30" MODELS

	SG 30X24	SG 30X36	SG 30X48	SG 30X60	SG 30X72
Overall					
■ (W) Width	24.25"	36.25"	48.25"	60.25"	72.25"
■ 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



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