

Anets GoldenGrill™ Chrome Gas Grills

24" and 30" SGC Models

Item No.

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

Keep your kitchen operation at peak efficiency with the Anets GoldenGrill™ Chrome Grills. Special advantages of the highly polished chrome finish include superior cleanability, minimal heat radiation from grill 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 Grill 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 (24" Models)
40,000 BTUH per burner (30" Models)
- 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)



SGC24X48 shown on stainless steel stand with undershelf.

ANETS
GoldenGRILL™



ANETS

Anetsberger Brothers, Inc. ■ Foodservice Equipment That Turns Food Into Gold
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24" and 30" SGC Models



SPECIFICATIONS

- Model SGC 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
- 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

DIMENSIONS

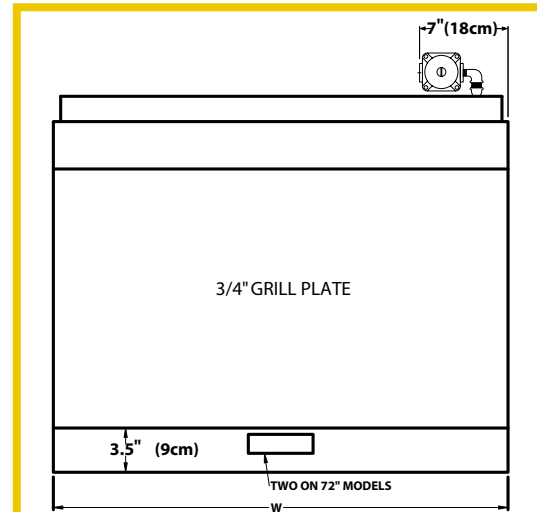
24" MODELS

Overall	SGC 24X24	SGC 24X36	SGC 24X48	SGC 24X60	SGC 24X72
■ (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

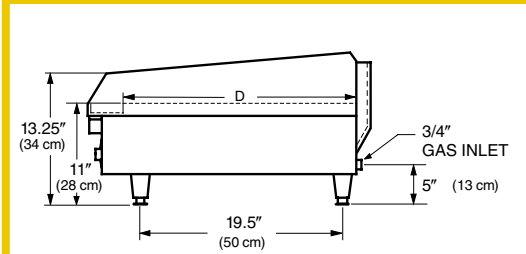
Specifications subject to change without notice.
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OPTIONS AND ACCESSORIES

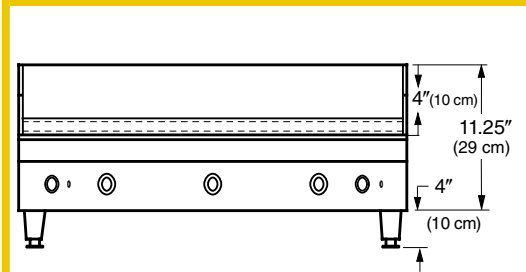
- Removable cutting board bracket assembly
- Stainless steel stands
- 11" High backsplash



Top View



Side View



Front View

30" MODELS

Overall	SGC 30X24	SGC 30X36	SGC 30X48	SGC 30X60	SGC 30X72
■ (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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