

ANETS GoldenGRILL™



Anets GoldenGRILL™ Series
Thermostatically Controlled
and Manual Grills



**For Grilling Perfection
of the Highest Order.**

ANETS

You're Golden With Anets

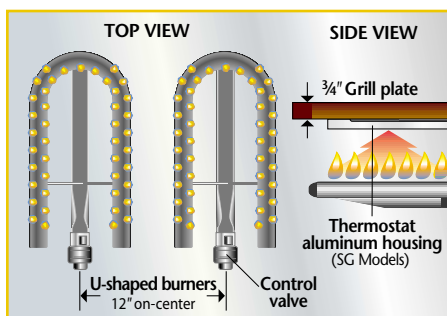
The Best Cooking Performance

Throughout the day, every day, your food flavor reigns supreme with an Anets GoldenGRILL™ Series grill.



Even Heat Distribution

Every Anets GoldenGRILL model is equipped with U-shaped burners centered every 12 inches across the grill plate. This provides exceptional heat distribution to eliminate cold spots for more even cooking performance.



The U-shaped burner design covers more surface area than conventional straight burners. Heat is more evenly and widely distributed under the grill plate, allowing you to maximize the

use of the grill surface for better consistency and productivity.

Fast Recovery

For the fluffiest morning pancakes, the juiciest late-nite burgers and everything in between, the Anets standard 3/4-inch grill plate heats up fast and retains heat exceptionally well.

Plus, with one of the highest BTU ratings per burner in the industry, Anets is even ready to tackle your frozen foods. For every 12 inches of grill width, you get:

- 30,000 BTUH input on plates 24" deep.
- 40,000 BTUH input on plates 30" deep.



Precise Temperature Control

Anets SG Model Standard Gas Grills feature a separate snap-action thermostat for every burner, which lets you set varying heat zones every 12 inches across the grill surface. Housed in an aluminum casing that warms up and cools down faster than steel, each thermostat responds quickly to temperature fluctuations, giving you exceptional control over each cooking zone.



Model SG 24x48
Shown With Optional Heavy-Duty Stainless Steel Stand, Undershelf and Casters

Better Flame Control

Anets MG Model Manual Gas Grills have an unlimited temperature range so you can fire up the grill super-hot for heavy loads. Manual operation also gives your chef immediate control over the flame, a must for precise grilling that requires careful monitoring.

The Widest Selection

You know you can find an Anets GoldenGRILL Series grill that meets your needs because Anets offers the most extensive line of gas grills in the foodservice industry.



Model MG 30x72

More Sizes

Choose from surface widths ranging between 24 and 72 inches, and surface depths of 24 or 30 inches. Or talk to Anets about designing a custom-configured grill model to meet your unique space requirements.

More Ideas

The latest Anets GoldenGRILL SG-LD and MG-LD models feature an exclusive stainless steel side grease drawer that runs the entire depth of the grill plate. Grease and by-product are scraped right into the drawer for fast, convenient cleanup. It's easy to remove, and because it's open and highly visible, grease overflow can be virtually eliminated.



Model MG 24x24



Side Drawer

The Longest Warranty

Anets is by far your best value in gas grills. Built for lasting performance and reliability under the most demanding commercial applications, you can always count on your Anets GoldenGRILL Series grill.

In fact, the steel plate on every Anets GoldenGRILL standard and manual grill model comes with a lifetime warranty against cracking. Plus, with Anets, you also get the most responsive service and support in the industry.

Ask for more information about the complete warranty covering the model you select.

ANETS

www.anetsberger.com

ANETS GOLDENGRILL™

Customize With Anets Grill Options and Accessories



11"-high backplash—Great prep tool for rush times. Turn off the side grill burners and hold precooked foods in the corners. Added height also minimizes grease spatter on the walls and helps keep food out of the gas flue.



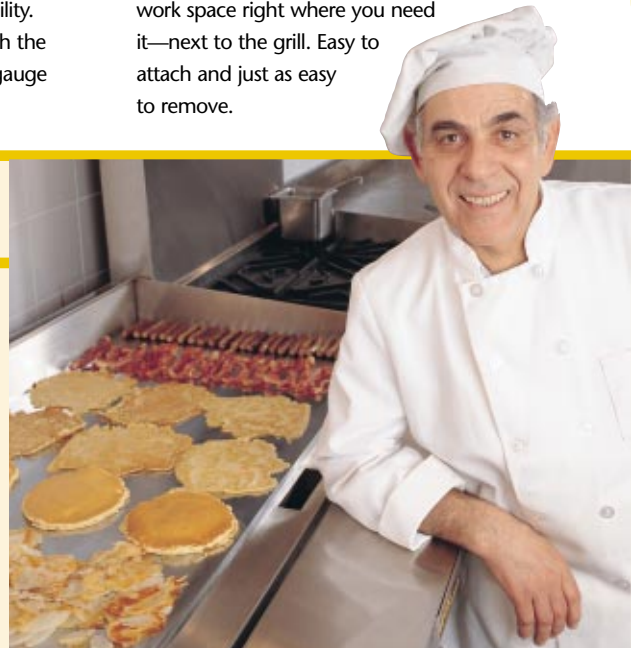
Stainless steel stands—Don't give up counter space for your grill. Casters add mobility. Height is 25". Width and depth match the grill dimensions you choose. Heavy gauge for durability.



Removable cutting board—Adds prep work space right where you need it—next to the grill. Easy to attach and just as easy to remove.

The One Thing Better Than Gold

Turn your grill performance up a notch. Ask about Anets GoldenGRILL™ Chrome Grills, designed to cook better, clean faster and save more on energy and labor. Your chef will love the performance, you'll love the value and your customers will love the food quality.



Anets GoldenGRILL Features and Specifications

Overall Dimensions

Width: 24.25"–72.25"
(27.25"–75.25" on side-drawer models)

Height: 15.25"

Depth: 29.75" and 35.75"

Plate Dimensions

Width: 24"–72"

Depth: 24" and 30"

Thickness: 0.75"

Standard Features

- Stainless steel front and sides, 4" front grease trough and splashguards

- One burner per foot: 30,000 BTUH per burner (24" Models)
40,000 BTUH per burner (30" Models)
- One thermostat for every burner (SG Models)
- Aluminized steel burners
- Piezo electric spark igniter
- 4" adjustable chrome-plated legs
- 100% gas safety valve shutoff and gas pressure regulator
- Double wall construction
- No electrical connections required

Anets Meets a Wide Range of Foodservice Cooking Needs

- Anets GoldenFRY™ Series Fryers
- Over-Under Broilers
- Counter Fryers
- Pasta Pro Commercial Pasta Cookers
- Dough Rollers
- Bakery Equipment

For more information or for an authorized Anets dealer near you, call us at **800~837~2638**

Visit our website at www.anetsberger.com

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