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The Golden Rules
for Successful Kitchen Design . . .





Golden Moments

in the history of Anetsberger Brothers, Inc.

It was America's golden age when Frank Anetsberger began designing and manufacturing the first Anetsberger specialty equipment for the bakery industry. In the beginning, the company focused on providing better solutions to common production problems facing the bakery and foodservice industries.

Frank dedicated his life to innovating better ideas to increase production efficiency, improve employee safety and ensure food quality. And in those early golden moments of inspiration, a dream was born—the dream of a company dedicated to product innovation, quality, performance and the highest level of responsiveness to the needs of customers . . . Frank Anetsberger's Golden Rules for success in business.

With that company culture in place, it was not long until the list of successful Anetsberger products grew to include automated pastry tables, production donut fryers, bakery fryers and dough rollers.

In 1937, the company introduced its first thermostatically controlled counter fryer and entered the



foodservice equipment industry with a major contribution to food quality and consistency.

And so it continues today. More firsts and more innovation in the new Anets' GoldenLineSM including Anets' GoldenFryTM and Anets' GoldenGrillTM products. These quality products and a renewed commitment to providing fast and reliable service for the ultimate in customer satisfaction are all based in principle on Frank Anetsberger's Golden Rules . . . Golden Rules for the new Anets' GoldenLine.SM

Through the years, Anetsberger Brothers, Inc., has innovated many new product ideas. The company's list of firsts includes thermostatically controlled grills, automatic lifts on gas fryers, automated production tables, modular countertop cooking equipment, pyrolytic self-cleaning char-broilers, dough rollers that meet OSHA requirements and pizza dough rollers with built-in dough dockers.

The Golden Rules

for the Anets' GoldenLineSM

Since the company's beginning in 1926, the Anetsberger family has worked, lived and served their foodservice customers following a few simple rules. We call them the Golden Rules for the new Anets' GoldenLine.SM



“We have five restaurants—and many different fryer operators. So controlling fryer variables is critical to ensuring our customers enjoy the same crispy, delicious Hackney's onion loaf every time they visit. During the past 10 years, we have discovered that Anets' fryers maintain even oil temperature better and are virtually service-free. So today, every fryer we depend on is an Anets'.”

*Denny Hebson
Hackney's, Glenview, Illinois*

1.

“Always provide our customers the same service and equipment value we would expect to receive from others.”

While the rest of the world has been working to build lower-priced fryers and grills through lower quality materials and less expensive processes, Anetsberger Brothers, Inc., has remained committed to being first in quality, long-life foodservice equipment. Our new Anets' GoldenFry™ and Anets' GoldenGrill™ lines offer the best value and lowest total cost.

2.

“Don't settle for make-do solutions which compromise our customer's restaurant design, menu concept or equipment performance criteria.”

While most fryer and grill companies have focused on a limited line of fixed-dimension fryers with fixed capacities, we've focused on fryer and grill technology. While we have the highest quality products, we also recognize that one size does not fit all. In fact, we take special pride in our ability to innovate creative equipment modifications of our standard products which uniquely solve customer problems.



3.

“Never make a promise we can’t keep.”

Credibility with our customers is of the utmost importance. If we say you’ll have our specifications and quotes by Friday, you’ll have our specifications and quotes by Friday. And when we promise delivery, we deliver.

“
At the Omega, we hope customers remember us for delicious food and friendly service. Breakfast is very important. And our ability to produce consistently high quality silver dollar pancakes, short stacks and most of our breakfast menu requires a reliable, even-cooking grill. Because we’re open 24 hours a day, energy efficiency is a big factor which led us to purchase an Anets’. I like the clean look and easy cleanability of the new hard-chrome finish. But most of all, I appreciate its even-cooking performance when making our famous Hawaiian Pancakes. The next time you’re in Schaumburg, come in and see for yourself how well our Anets’ GoldenGrill™ cooks.

*George Andreanopoulos
Omega Restaurant, Schaumburg, Illinois*

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4.

“When quality comes first, profits come from quality.”

At Anetsberger Brothers, Inc., we learned long ago that exceeding customer expectations for quality and service is the only sustainable path to continuing profitability as a company. While that philosophy has not made us the biggest equipment company in the foodservice industry, our customers tell us it has made us one of the best.

One example of Anetsberger Brothers, Inc.’s determination to maintain the highest quality standards while helping you save money is demonstrated in Anets’ GoldenFry™ Series fryers. This premier line of fryers has the ability to conserve energy and minimize cleanup time, while helping to save on shortening.

Introducing the Anets' GoldenLineSM by Anetsberger Brothers, Inc.

A N E T S
GoldenFRY™

**Golden, Crispy
Fried Foods With
Great Flavor
Your Customers
Will Love**



When lasting performance and economical operation are the order of the day, only the Anets' GoldenFry™ line of commercial quality foodservice fryers will do.

Available in 14-, 18- and 20-inch gas and electric models, Anets' GoldenFry™ commercial fryers provide 35-, 50-, 100- and 120-pound shortening capacities.

One of the most energy-efficient lines of fryers in the world, durable Anets' GoldenFry™ fryers also conserve shortening to save you more money day after day, year after year. Plus, their simple, straightforward design minimizes cleanup and helps keep maintenance expenses low.

Other allied products available from Anetsberger Brothers, Inc., include Fri-Crisp "Save-N-Serve" Stations and Crispy Foodwarmers, which hold fried foods hot, crispy and ready to serve.



- Gas or electric models facilitate any installation.
- Energy-efficient, vat or tube-type designs.
- Open-vat tank design with extra-wide cold zone minimizes crumb accumulation in the hot zone and makes cleaning easy.
- The Filtronic II™ and Filter Mate™ built-in filtration systems automate filtration to minimize cleanup cost and extend shortening life.
- Fri-tronic® solid-state command modules computerize your Anets' GoldenFry™ with multiple cooking programs to ensure consistently golden crispy results no matter who is on duty.
- Sturdy lift-off hangers and nickel-plated welded-wire baskets.
- Accurate, reliable thermostat calibrations.
- Long-lasting, reliable pilot igniter or electronic ignition available.
- Fail-safe, high-limit safety controls.
- Energy-miser insulated cabinets.
- High-efficiency, even-heating crossfire gas burners save energy dollars and ensure rapid recovery for optimum performance.



Anets' GoldenGrill™ Series Grills . . . Your Best Value and Lowest Total Cost

Anets' GoldenGrill™ Series grills are available in widths ranging from 24 to 72 inches, with depths of 24 or 30 inches. You can choose between a standard precision ground or hard-chrome finish, ³/₄-inch cooking plate, with 1-inch plates available on some models. The superior hard chrome finish reduces heat radiation for maximum energy efficiency and provides the easiest possible grill cleanup. All Anets' GoldenGrill™ Series grills have exclusive plate temperature sensors and burners centered every 12 inches across the grill plate. Chrome and

Standard grills feature separate snap-action thermostats for every burner, while the Manual units offer an unlimited temperature range and allow for complete flame control.



- Fast-heating, snap-action thermostats.
- Stainless front, sides, grease trough and splash guards.
- Extra-wide, spatula-width grease trough.
- Extra-wide grease chute with built-in spatula scraper.
- Large-capacity under-unit grease drawer.
- Optional side grease drawer.
- Stainless steel stands available for all models.
- 1" thick plates available on some models.

Superior Warranties

When it comes to performance reliability, nothing beats an Anets. You'll find lifetime warranties on the GoldenFry stainless steel tanks and GoldenGrill steel plates, as well as an extended chrome surface warranty on all chrome grills. For details, be sure to see the warranty certificate on the Anets model you choose.

Nationwide Service Support

Down the long road, Anets offers you the unbeatable continuous support of a nationwide stocking parts service network. You can count on timely delivery of the parts and service you may need from virtually anywhere in North America, as well as many countries around the world. Just pick up the phone, and call.

There's **More in Store** for Nearly Every Foodservice Cooking Need.

For complete equipment specifications, check areas of interest to the right, provide your contact information at the bottom of this page, then . . .

Fax this completed form to
847~272~1943

OR
Call

800~837~2638

OR
Visit

www.anetsberger.com

OR
Contact your authorized Anets distributor.

Name _____

Company _____

Address _____

City _____

State _____ Zip _____

Phone _____ Fax _____

- Anets' GoldenFry™ Series Fryers**—High-capacity, economical, easy-cleaning gas and electric fryers.
- Anets' GoldenGrill™ Series Grills**—Top-value commercial countertop grills with stands.
- Over-Under Broiler**—Provides charbroiling on the upper grid section and infrared broiling on the lower rollout grid.
- Counter Fryers**—Space-miser designs for menu extension and added capacity.
- Anets' Pasta Pro Commercial Pasta Cookers**—Perfect for high-volume pasta production.
- Dough Rollers**—Including low-profile rollers, side-operated rollers, front-operated rollers and single- or two-pass systems.
- Bakery Equipment**—Proofing cabinets, dough sheeters and sheeter-moulders, as well as high-capacity bakery fryers and power filters.

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