

ANETS GoldenGRILL™



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**Anets GoldenGRILL™ Series
Chrome Grills**



**Superior Performance.
Superior Value.**

ANETS

L12-107 R2

You're Golden With Anets

Superior Cooking Performance

Ask any chef who has ever *used* a chrome grill, and you'll find out why chrome outshines all the rest.

Superior cooking performance delivers pure food flavor and an easy-to-clean mirror-like finish maintains an attractive appearance, perfect for display kitchens.

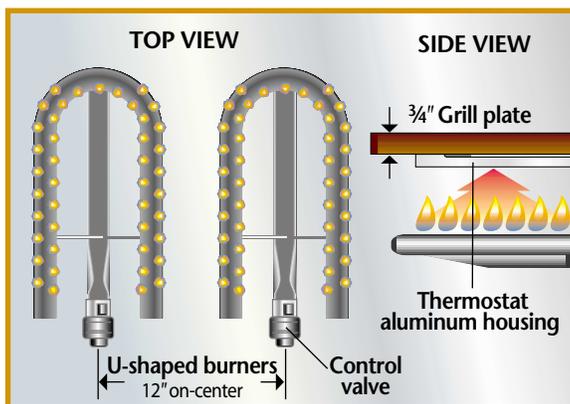
Enhanced Food Quality

You get more thorough cooking performance because chrome minimizes heat radiation and maximizes heat conduction. This means more heat goes into the food, not the air, so you can cook faster with less food shrinkage.

More importantly, chrome doesn't trap food particles that can cause flavor transfer between menu items, so your pancakes don't taste like burgers and your burgers don't taste like sausage.

Precise Temperature Control

A separate snap-action thermostat for every burner 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.



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.





Remarkable Cost Efficiency

At the end of the day—no matter how long or how demanding—the Anets GoldenGRILL™ Chrome Grill adds more money to your bottom line.



Minimal Heat Loss

Chrome's exceptional ability to minimize heat radiation while maintaining high plate temperatures effectively cuts your costs in more ways than one:

- Your chef can cook faster without turning up the heat.
- The grill consumes less energy when idle.
- The kitchen stays cooler, which means lower a/c costs.

Significant Labor Savings

You save time and improve employee retention.

When the heat's on, it's in the food, not the kitchen, so cooking conditions are more comfortable.

When the heat's off, cleanup is a snap. In fact, on average, chrome takes nearly half the cleanup time standard steel grills take. The smooth surface scrapes with ease, and the chrome shines like new with a little water and cleanser.

For added convenience, SGC-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 cleanup. It's easy to remove, and because it's open and highly visible, grease overflow can be virtually eliminated.

Why Chrome Outshines Steel

Chrome grills maintain a hot grill plate without radiating much heat, so your chef stays cool while the food touching the grill surface cooks fast. The reason is simple.

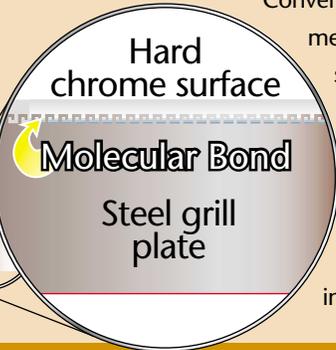
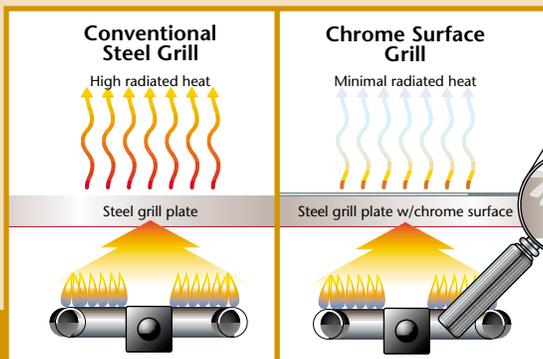
If you've ever touched a chrome car bumper that's been in the sun, you know it's much hotter than the metal surface of the car. That's because the painted

steel emits heat at a very high rate.

Chrome, on the other hand, does not emit heat very well. Instead it traps the heat on the surface, making it extremely hot to the touch.

Why Anets Outlasts All Others

Conventional hard chrome processes merely apply a layer of chrome to the surface of the steel. Anets' proprietary process, however, produces a finish that micropenetrates the steel and becomes one with the grill plate. This prevents cracking and intensifies the chrome's hardness.



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.

Choose From the Widest Selection

Nobody in the industry offers more gas grill models than Anets, including a wide array of manual and thermostatically controlled gas grills with steel plates.



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.

Anets also offers a complete line of grills featuring a side grease drawer for added cleanup convenience.



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
- 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
- Counter Fryers
- Pasta Pro Commercial
- Pasta Cookers

For more information or for an authorized Anets dealer near you, call us at **603.225.6684**

Visit our website at www.anets.com

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We reserve the right to change specification without notice and without incurring any obligation for equipment previously or subsequently sold.

