

Item No.

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

This series of griddles 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 Griddle.

STANDARD FEATURES

- High nickel content 3/4" precision ground hot rolled steel plate
- One burner per foot: 30,000 BTUH per burner
- 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)
- Griddle top 1 year warranty



A24X48G shown on legs



A24X48G shown on optional stainless steel stand with undershelf

A N E T S
GoldenGRILL™



ANETS INC PO BOX 501, CONCORD, NH 03302-0501
 509 ROUTE 3A, BOW, NH 03304 TEL: 603-225-6684, FAX:603-225-8497
 L10-516 R1 www.anets.com

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

Anets GoldenGrill™ Standard Gas Griddles

24" AG Models



SPECIFICATIONS

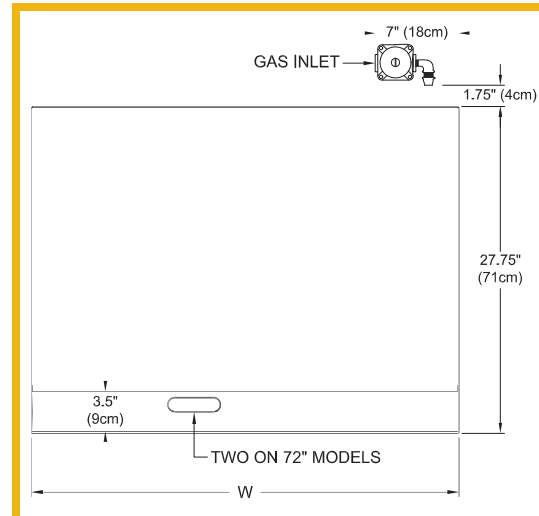
Model	AG Models (See chart below)
■ Certification	ETL, CETL, NSF
■ BTUH input	30,000 per burner (foot),
Gas Pressure	NG 3.5 WC, LP 10 WC, Pressure regulator included
■ Gas Connection	3/4 NPT
Electrical	None
■ Plate	High nickel content 3/4 precision ground hot rolled steel plate
■ Burners	Aluminized steel
■ 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

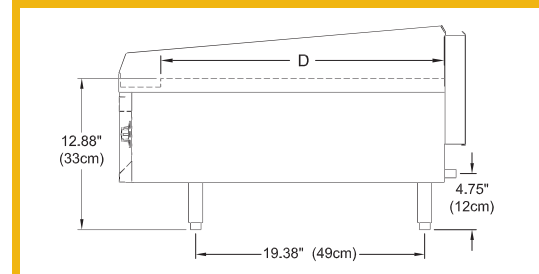
- Safety pilots
- Stainless steel sides
- Spark ignitor
- Pressure regulator
- 4 Adjustable chrome plated legs
- Chrome Griddle Cleaning kit (SGC)
 - 4" Scraper with 10 replacement blades
 - 1 can ANETS ALLSHINE cleanser
 - Cleaning Brush

OPTIONS AND ACCESSORIES

- Removable cutting board and bracket assembly
- Stainless steel stands
- Companion griddle stand
use griddle stand model AGS
- 11 High backsplash



Top View



Side View



Front View

Current construction on 24", 36" and 48" wide griddles are 1/2" taller than indicated in drawing. Current construction subject to change. Contact factory for current dimensions if required.

DIMENSIONS

24 MODELS

Overall	A24X24G	A24X36G	A24X48G	A24X60G	A24X72G
■ (W) Width	24.25	36.25	48.25	60.25	72.25
■ Height	17.25	17.25	17.25	17.25	17.25
■ 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



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