Item No.

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.

Introducing A First Of Its Kind, A Full-Depth Side Grease Drawer. Grilling requires constant scraping between loads. Now the Anets GoldenGrill line of grills has a feature to make this task quicker and easier. A simple scrape to the side and the grill by-product is disposed in the drawer. Open access to the drawer along the entire cooking depth of the grill makes it quick and convenient. 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, and splashguards
- Spark ignitor for lighting pilots
- Snap action thermostats every 12 inches (1 per burner)
- Double wall construction keeps the operator and kitchen cool

SIDE GREASE DRAWER FEATURES

- Full grill depth access to drawer
- Drawer is all stainless steel
- Easy to remove and clean, dishwasher safe
- Built in spatula holder
- Drawer easily slides in and out on a solid frame with guides



SGC24X48-LD shown on optional stainless steel stand with undershelf and casters











Golden GRILL

SPECIFICATIONS

- Model
- Certification
- BTUH input
- Gas Pressure
- Gas Connection
- Electrical
- Thermostats
- Plate
- Burners
- Safety Pilots
- Spark Ignitor
- Cabinet

STANDARD ACCESSORIES

- Stainless steel sides
- Safety pilots
- Spark ignitor

DIMENSIONS

- Pressure regulator
- 4" Adjustable chrome plated legs

SGC-LD Models (See chart below)

ETL, CETL, NSF

30,000 per burner (foot), 24" Deep Models 40,000 per burner (foot), 30" Deep Models

NG 3.5" WC, LP 10" WC, Pressure regulator included

3/4" NPT

None

Gas operated, snap action 200-550F (93-288C)

3/4" steel plate precision ground, highly polished and plated with a hard chrome finish

Aluminized steel

100% gas shut-off valve

Piezo electric

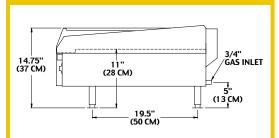
Front and sides, stainless steel Splashguard, stainless steel

OPTIONS AND ACCESSORIES

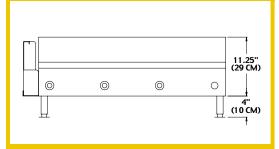
- Removable cutting board bracket assembly
- Stainless steel stands
- 11" High backsplash

3" (8 CM) (4 CM)





Side View



Front View

24" LD MODELS

Overall	SGC 24X24	SGC 24X36	SGC 24X48	SGC 24X60	SGC 24X72
Overun	2-1//2-1	247,50	24740	24700	2-1/1/2
(W) Width	27.25"	39.25"	51.25"	63.25"	75.25"
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"
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. SS# 232 Revised 10/01

30" LD MODELS

Overall	SGC 30X24	SGC 30X36	SGC 30X48	SGC 30X60	SGC 30X72	
(W) Width	27.25"	39.25"	51.25"	63.25"	75.25"	
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"	
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	