Anets GoldenGrill[™] Chrome Gas Griddles

24" AGC Models

Item No.

Superior Hard Chrome Finish Makes The Griddle Plate Cleanup Like New, Day After Day, Year After Year

Keep your kitchen operation at peak efficiency with the Anets GoldenGrill[™] Chrome Griddles. Special advantages of the highly polished chrome finish include superior cleanability, minimal heat radiation from griddle surface, and maximum heat transfer into food.

Individual thermostatically controlled burners every 12 inches. Cook a variety of products with no flavor transfer. Invest in the Anets GoldenGrill[™] Chrome Griddle 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
- Stainless steel front, sides, grease trough and splashguards
- Spark ignitor for lighting pilots
- Snap action type thermostats
- 100% gas safety valve shut-off
- Double wall construction keeps the operator and kitchen cool
- No electrical connections required
- Front grease trough allows for more useable 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 is equipped with anti-splash guards (72" model is equipped with 2 drawers)



A24X48GC shown on legs



A24X48GC shown on stainless steel stand with undershelf.









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a n e t s GoldenGRILL™

SPECIFICATIONS

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

STANDARD ACCESSORIES

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

DIMENSIONS

24" MODELS

Overall	A24X24GC	A24X36GC	A24X48GC	A24X60GC	A24X72GC	
(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	

Specifications subject to change without notice. SS# 211 Revised 10/06 Printed in the U.S.A.

ANETS

AGC Models (See chart below)

ETL, CETL, NSF

30,000 per burner (foot) NG 3.5" WC, LP 10" WC, Pressure regulator included

3/4" NPT

None

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

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

Aluminized steel

100% gas shut-off valve

Piezo electric

Front, sides, trough and splashguard, stainless steel Back, aluminized steel

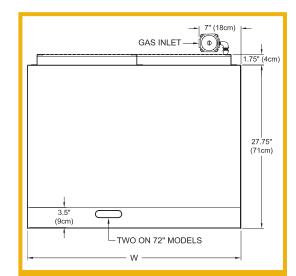
OPTIONS AND ACCESSORIES

- Removable cutting board and bracket assembly
- Stainless steel stands

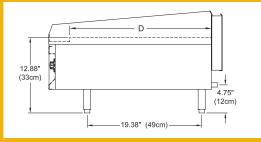
Companion griddle stand

use griddle stand model AGS

11" High backsplash







Side View

