



GOLDENGRILL CHROME SERIES

VARIATION FOR YOUR APPLICATION.



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. 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. Probes 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.

Fast Recovery

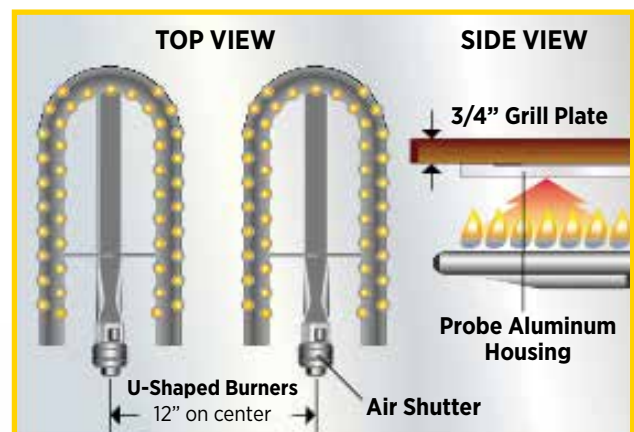
For the fluffiest morning pancakes, the juiciest late night burgers and everything in between, the Anets standard 34-inch grill plate heats up fast and retains heat exceptionally well. Plus, with one of the highest BTU ratings per burner in the industry, Anets is even ready to tackle your frozen foods.

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.



A24x48GC on Stand



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 & productivity.

STANDARD FEATURES

- Stainless steel front and sides, 4" front grease trough & splashguards
- One thermostat for every burner
- Aluminized steel burners
- Piezo electric spark igniter
- 4" adjustable chrome-plated legs
- 100% gas safety valve shutoff & gas pressure regulator optional
- Double wall construction
- No electrical connections required

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

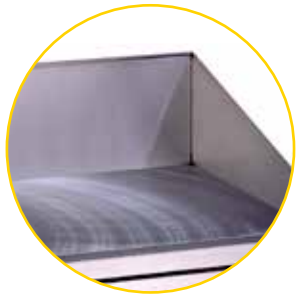
Chrome's exceptional ability to minimize heat radiation while maintaining high plate temperatures effectively cuts your costs in more ways than one:

- 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.

Options & Accessories



11"-high backsplash—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.



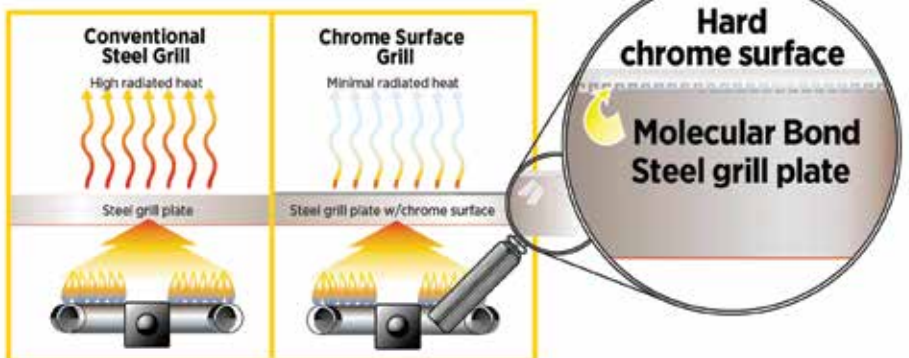
Stainless steel stands—Don't give up counter space for your grill. Casters add mobility. Height is 25". Width and depth match the grill dimensions you choose. Heavy gauge for durability.

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.



GOLDENGRILL CHROME SERIES

VARIATION FOR YOUR APPLICATION.



[P] 1.603.225.6684 **[F]** 1.603.225.8472

Administrative Office: 553 Route 3A Bow, NH 03304

Mail: P. O. Box 501, Concord, NH 03302

Freight: 39 Sheep Davis Rd, Pembroke, NH 03275

www.anets.com