

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™ TEMP MASTER Gas Griddle.

#### STANDARD FEATURES

- High nickel content 3/4" precision ground hot rolled steel plate
- One burner per foot: 27,500 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



TM24X48G shown on legs



TM24X48G shown on optional stainless steel stand with undershelf



**A N E T S**  
**GoldenGRILL™**



**ANETS**

ANETS INC PO BOX 501, CONCORD, NH 03302-0501  
509 ROUTE 3A, BOW, NH 03304 TEL: 603-225-6684, FAX: 603-225-8497  
L10-544 R2 www.anets.com

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



## SPECIFICATIONS

- Model: TM Models (See chart below)
- Certification: CSA, NSF, ETL
- BTUH input: 27,500 per burner (foot), NG 3.5 WC, LP 10 WC, Pressure regulator included
- Gas Pressure: 3/4 NPT
- Gas Connection: None
- Electrical: None
- Plate: High nickel content 3/4 precision ground hot rolled steel plate
- Burners: Aluminized steel
- Thermostats: Gas operated, snap action
- Temperature Range: 20°-550°F (93°-288°C)
- Safety Pilots: 100% gas shut-off valve
- Spark ignitor: Piezo electric
- Cabinet: Front, sides, trough stainless steel  
Back, aluminized steel

## STANDARD ACCESSORIES

- Safety pilots
- Stainless steel sides
- Spark ignitor
- Pressure regulator
- 4 Adjustable chrome plated legs

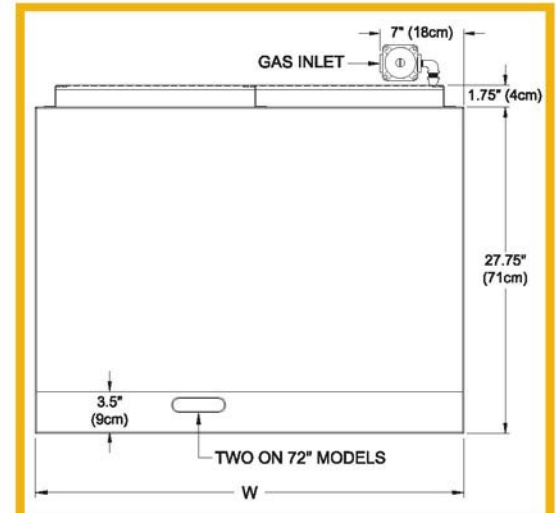
## OPTIONS AND ACCESSORIES

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

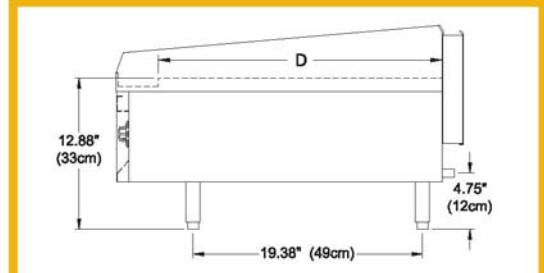
## DIMENSIONS

## TM- MODELS

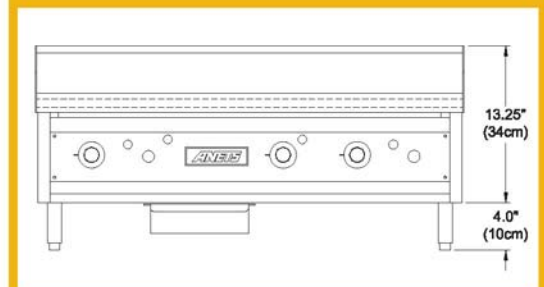
Overall	TM24X36G	TM24X48G	TM24X60G	TM24X72G
(W) Width	36.25	48.25	60.25	72.25
Height	17.25	17.25	17.25	17.25
Depth	29.75	29.75	29.75	29.75
<b>Plate</b>				
Width	36	48	60	72
(D) Depth	24	24	24	24
NG BTUH	82,500	110,000	139,500	165,000
LP BTUH	82,500	110,000	139,500	165,000



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.



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