




2007 PRODUCT RANGE



for Passionate cooks



One of the biggest decisions in purchasing an oven is whether to choose gas or electricity; the efficiency and environmental benefits of gas versus the convenience and ease of electricity.

Based in the ancient northern Italian city of Modena - home to car makers Ferrari and Lamborghini, and balsamic vinegar - Glem Gas has produced high quality cookers since 1959.

Emilia Glem is the Australian subsidiary of Glem Gas SpA, a family-owned company.

Glem Gas is still in the business of manufacturing cooking appliances in its own factories and today exports to Europe, the United Kingdom, the Middle East and Asia.

In 2007 Emilia Glem introduces Australia to a new line of cooking appliances for passionate cooks. Made with characteristic Italian design flair and quality components, combined with leading manufacturing technology for today's kitchen, the latest Glem range is an exciting step forward. Glem appliances are designed to provide cooks with more control over their cooking results.

One of the biggest decisions in purchasing an oven is whether to choose gas or electricity; the efficiency and environmental benefits of gas versus the convenience and ease of electricity.

Why choose gas?

Most professional cooks use gas for its clean, economical and fast heating features. With only 1/3 of the greenhouse gas emissions of electricity (www.greenhouse.gov.au) gas is also a good choice for the environment.

Gas has a faster oven cavity heat up and gas cooktops have the advantage of rapid heat response when the flame is adjusted. Glem gas ovens achieve even heat distribution through fan assistance, eliminating cold spots and allowing baking on more than one shelf at a time.

Gas produces a moist heat which minimises drying out and shrinkage, perfect for roasting meats.

Why choose electric?

For homes not connected to the gas supply, electric ovens provide an efficient alternative. Electric ovens are renowned for producing a dry heat, appropriate for baking pastries and biscuits and giving a crisp result.

Glem electric ovens have the added advantage of programmability, enabling them to be switched off and on at a pre-set time. Most Glem electric ovens have more than one cooking function allowing heat to be applied from the top, centre or bottom.

Electric cooktops have improved with faster heat up and cool down times. The Glem electric ceramic cooktops with their high efficiency and enhanced design features are a great alternative to gas.

for Passionate cooks

GLEMenergyselect

The dilemma of choosing between a gas or electric oven has been eliminated with the Glem Hi-Tech Energyselect cooker. It features world first technology that offers a choice of gas or electric oven cooking in the one appliance.

Originally referred to as Bi-Energy, the technology was developed in Australia and made in Italy. With the Energyselect oven, home cooks no longer have to compromise their culinary results – they can now choose the type of energy to best meet each cooking task.

For example, **gas fan-forced oven cooking is perfect for meats, fish, vegetables and roasts.** It seals in moisture, reduces shrinkage and is rapid preheat. **Electric fan-forced cooking is best for cakes, pastries and soufflés.** It produces a dry heat, which reduces moisture in food.

Available in 70cm, 90cm, 100cm-wide models, Glem Energyselect cookers give cooks more control over baking and roasting, allowing the use of gas or electricity or a combination of both in the one cooking cycle. For that perfectly golden crisp pie crust, truly passionate cooks can simply switch from one energy source to another.

With the option of switching between electricity and gas, Energyselect gives added convenience in areas with frequent power blackouts or when the gas supply is interrupted. Energyselect ovens can be rapidly heated to temperature with gas and then switched to electricity for the baking cycle.

The Hi Tech Energyselect cookers have all the features expected of a top line appliance.

The 5-burner gas cooktops have a centre high performance wok burner and different size burners that allow for a full range of cooking.

A digital clock with programmer allows the start up and length of cooking time to be set on electric energy or alternatively the clock can be used as a minute timer.

The triple glass cool touch oven door with removable inner glass is safe to touch even during the hottest cooking cycle and the removable glass allows for cleaning inside the oven door.

The automatic cooling fan switches on to remove excess heat from the cooker, keeping external surfaces cool to touch and protecting adjoining cupboards.

The cooktops' attractive **cast iron heavy duty trivets** can withstand the weight of heavy pots and pans.

Flame failure safety valves on the cooktop burners are a feature of all Glem cooktops. If the flame goes out the gas stops – simple and safe!

Adjustable legs can be detached and are adjustable for a cooktop height from 870 to 930 mm, and there is a handy storage compartment below the oven for extra tray storage.

 GLEM

Functions Legend



Oven Light

Oven light illuminates the cooking process.



Top and Bottom Element

Heat from the top and bottom elements provide traditional baking. Great for bread and cakes.



Fan Assisted

Circulates hot air from the top to the bottom element - melt the cheese on the pizza and create a crisp base.



Fan Forced

Circulates the hot air for baking on more than one shelf.



Grill

Inner part of the upper element.



Grill with Fan

Ideal for grilling medium and thicker cuts of meat.



Double Grill

Double grill uses the inner and outer top element for a larger grill area.



Bottom Element

Heat from the bottom element only for reheating pies and pastries.



Top Element

Heat from the top element ideal for browning lasagne or pie crusts.



Defrosting with Fan

The fan circulates room temperature air to halve defrosting times.



Rotisserie

(F9VPTI only) Rotates the food for even cooking.



Gas with Fan

Fan circulates the air for even cooking and allows cooking on more than one shelf.



Gas

Traditional gas cooking.



Pizza Setting

(GF69HI only) - fan forced and bottom element, cooks the perfect pizza in rapid time.



Pyrolytic

The oven temperature is taken up to almost 500° C where baking residues are reduced to ash.



PRH

PRH is a time saving preheat function that uses a combination of elements to rapidly heat the oven to a preset temperature of 160C.

S76GGESIB 70cm FREE STANDING COOKER



Features

- 70cm wide – compact with all the features of a large format cooker
- 5 burner gas cooktop with centre wok burner
- 60 litre Energysselect oven capacity
- 10 amp power connection

Functions for the electric oven



Functions for the gas oven



S96GGESI 90cm FREESTANDING COOKER



Features

- 90cm wide – perfect for large capacity cooking
- 5 burner cooktop with centre wok burner
- 116 litre Energysselect oven capacity
- 15 amp power connection

Functions for the electric oven



Functions for the gas oven



S106GGESIB 100cm FREE STANDING COOKER



Features

- 1 metre wide cooker – largest in the Glem range
- 60cm deep Energysselect oven
- plus 30cm wide electric oven with rotisserie
- 15 amp power connection

Functions for the 60cm electric oven



Functions for the 60cm gas oven



Functions for the 30cm electric oven



Free Standing Cookers



S96GESI 90cm - HI TEC PROFESSIONISTA

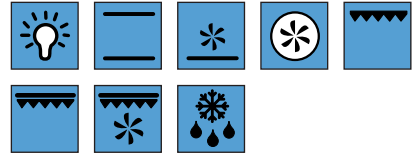


Featuring a 5 burner gas cooktop with centre wok burner and an 8 function electric oven, the Hi Tech Professionista is the ideal cooker with an electric multifunction oven.

Other features:

- heavy duty cast iron trivets
- triple glazed door and large viewing window
- removable inner glass for easier cleaning
- closed door grilling
- digital programmer

Functions for the oven



S96ECI 90cm - HI TEC Ceramic all electric cooker

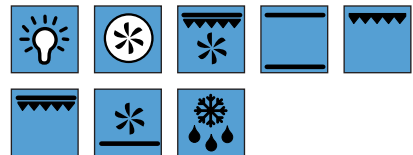


This high performance, large format all electric cooker features a 5 hotplate ceramic cooktop with 2 dual zone hotplates and residual heat indicators. It has an 8 function electric oven and electronic digital programmer.

Other features:

- 1 circular and 1 oval extendable hotplates
- Residual heat indicators
- Triple glaze oven door
- 25 amp connection

Functions for the oven



BUILT-IN OVENS



The new Glem built-in oven range redefines contemporary design and technology for today's kitchen. The entire collection has been designed to give home chefs a choice of high-quality appliances that are easy to use and clean.

The range features nine models starting from the classic four-function 60cm fan-forced oven to the nine-function double oven with pyrolytic cleaning feature. The oven widths range from 60cm single and double ovens to the big volume 70cm and 90cm models.

Unique to the Australian market is the 60cm Glem double oven (GF69DPI) with pyrolytic cleaning cycle feature. The pyrolytic cycle heats the oven to about 500° Celsius, which bakes all cooking residues off the oven's cavity surfaces, including the door and hard to reach areas.

The largest of the Glem inbuilt oven range, the 10 function 93 litre capacity Glem F9VPTI, features striking styling

with integrated door handle and heavy duty construction.

Each model in the new range has the latest features including **cooling fans** and **digital programmers** to give cooks complete control the cooking cycle.

Easy to use features include **closed-door grilling** with safety overload control, which keeps fumes and heat inside the oven and out of the kitchen.

The ovens have a full glass inner door that shuts tight against the oven seal with no joints, screw heads or grease catching edges, preventing the build up of grease and grime.

Cool doors keep the outside of the oven cool and the inside hot for greater efficiency, lower electricity consumption and improved safety.

Designed to perform and look good for years, all Glem ovens have 4-sided stainless steel framed doors and solid metal handles.

Built-in Ovens



GF64HI - 60cm INBUILT FAN FORCED OVEN



The GF64HI represents excellent value. The fan forced function is fast and economical to use and allows for cooking on more than one shelf at a time.

Features:

- 60 litre capacity
- Digital programmer for full cooking control
- Mark free stainless so easy to wipe clean
- One piece oven liner nowhere for grease to build up
- Cavity cooling system protects the cupboards

Functions for the oven



GF65HI and GF65VI 60cm INBUILT MULTI FUNCTION OVENS + side opening door model option

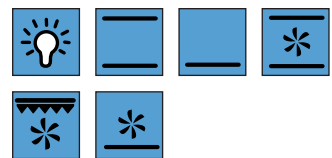


These models have been designed for the cook who is looking for the best baking performance from today's oven technology. The classic static convection function provides excellent cooking performance with heat from the top and lower elements - perfect for roasting and baking on a single shelf. The fan assistance function allows cooking on more than one shelf at a time.

Features:

- **5 functions + light**
- **twin internal lights**
- **triple glass door**
- 60 litre capacity
- Digital programmer for full cooking control
- Mark free stainless so easy to wipe clean
- One piece oven liner - nowhere for grease build up
- Cavity cooling system protects the cupboards

Functions for the oven



GF65HI – top opening door



The side opening door on the GF65VI can be easily changed to left or right hand opening. A side opening door makes it easy to reach into the oven – no more lifting heavy casseroles out over the door.

GF65VI – side opening door

Built-in Ovens

GF69HI 9 function & GF69PI with *PYROLITIC CLEANING FEATURE 60cm INBUILT MULTI FUNCTION OVENS

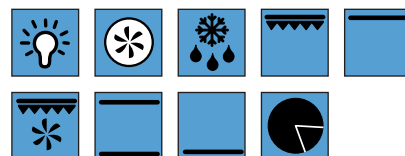


With a total of 9 cooking modes this model provides a wide range of cooking options. A digital temperature controller allows cooks to accurately set the oven temperature.

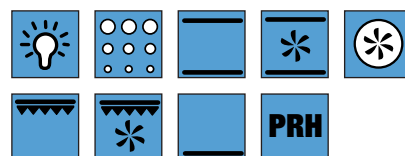
Features:

- 60 litre capacity
- Digital programmer for full cooking control
- Digital temperature display easy to read, so accurate
- **LED function display easy to read**
- Mark free stainless so easy to wipe clean
- One piece oven liner nowhere for grease to build up
- Cavity cooling system protects the cupboards
- Triple glass door – cool to touch
- **Additional cooking modes - fan forced, defrost, fan grill, pizza**
- **Digital temperature control**

Functions for the GF69HI oven



Functions for the GF69PI oven



GF69DI 60cm MULTI FUNCTION DOUBLE OVEN GF69DPI 60cm MULTI FUNCTION DOUBLE OVEN WITH *PYROLITIC



GF69DI

These multifunction double ovens allow cooking in two separate ovens at the same time. The top and bottom ovens have grill functions and full baking capabilities.

Small items can be baked in the second oven with faster cavity heat up and more efficient use of electricity.

It allows for great flexibility in baking and now with the GF69DPI for the first time main oven Pyrolytic cleaning is available in a double oven.

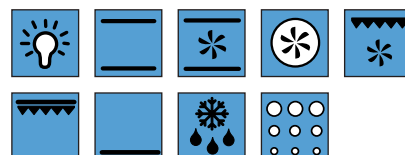
Features:

- 9 function main oven – full set of cooking options
- 5 function second oven – full functioning oven
- Digital programmer for total cooking control
- Mark free stainless so easy to wipe clean
- One piece oven liner – nowhere for grease to build up
- Cavity cooling system protects the cupboards
- Triple glass doors – cool to touch

Functions for the GF69DI oven



Functions for the GF69DPI oven



Functions for the second oven



* PYROLITIC CLEANING CYCLE FEATURE

Glem ovens are already low maintenance and easy to clean but with the Pyrolytic feature on model cleaning the oven is just a matter of a quick wipe.

The Pyrolytic cycle heats the oven to approximately 500C which bakes all internal cooking residues off all internal oven cavity surfaces, including the door and hard to reach areas. A fine ash is left at the end of the cycle which can be easily wiped away.

A safety locking system ensures that the oven can not be opened during this operation.



GF69DPI - PYROLITIC

Built-in Large Capacity Ovens

GF79HI 70cm INBUILT MULTI FUNCTION OVEN 9 function large capacity multi function oven

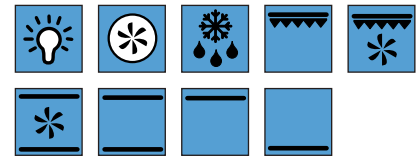


A large capacity oven with 9 cooking functions, the full glass inner door and the quality of the construction makes the Glem GF79HI 70cm oven a stand out product.

Features:

- 70 litre capacity – big capacity cooking volume
- Digital programmer for total cooking control
- Mark free stainless so easy to wipe clean
- One piece oven liner nowhere for grease to build up
- Cavity cooling system protects the cupboards
- Triple glass door – cool to touch

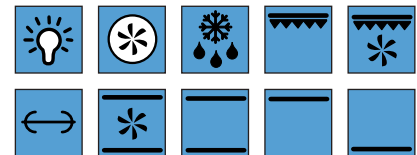
Functions for the oven



F9VPTI 90cm INBUILT MULTIFUNCTION OVEN 10 function large capacity multi function oven



Functions for the oven



The largest and most impressive of the Glem inbuilt oven range, the 10 function, 93 litre capacity Glem F9VPTI, features striking styling with integrated door handle and heavy duty construction.

With a width of 90cm this oven is the ultimate inbuilt oven for truly serious cooks. A rotisserie and a full range of cooking functions makes cooking easy and pleasurable.

Other features include:

- digital programmer for total cooking control
- one-piece oven liner avoids grease build up in crevices
- cavity cooling system protects kitchen cupboards
- triple glass door



COOKTOPS

Gas Cooktops

The new Glem built-in gas cooktop range is the latest in innovative design and technology from the Glem Gas Italian designers.

Manufactured in the newly opened Glem Gas cooktop factory in Modena, northern Italy, form and function have been the key considerations in the development of this new range. The trivets have been purposely designed to sit on the very edge of the stainless steel hob to maximise the cooking area. Other design elements that maximise the cooking area include the particular layout of the burners and the positioning of the controls at the front of the hob.

The single piece stainless steel design of Glem cooktops allows for easier cleaning.

The double wok burners are controlled by two knobs which give the cook ultimate flame control for cooking tasks as diverse as high performance stir frying to small pot low heat simmering – all on the one burner.

The cooktops also include the standard Glem features – cast iron trivets for a commercial style look and hard wearing performance, auto electronic ignition and flame failure safety valves.

Ceramic Cooktops

The benefits of the latest range of ceramic cooktops are highly efficient cooking and the ease of cleaning a flush surface. Technological advances means these new cooktops are fast to heat up and relatively fast to cool down. Heat distribution is even across the bottom of the pan, particularly useful when boiling water for pasta.

The larger cooktops have extendable cooking zones that cater for large pots and still retain maximum efficiency when cooking with smaller utensils.

Gas Cooktops



FC64GWI 60cm 4 Burner



The new 60cm Glem gas cooktop has been designed to maximise the cooking space on a small size hob. The offset layout for the burners creates an interesting design and allows a wok to be used without touching the back wall or other pots.

The ample space between the front burners means more than one large pot can be used on the hob at the one time. Cast iron trivets to the very edge of the cooktop and controls positioned at the front also maximise the useable cooking area.

FC75GSWI 75cm 5 Burner



The FC75GSWI has been designed to offer cooks a full range of 5 burners and large format performance in a 75cm cooktop. **A major benefit of this model is that it can be installed into a standard 60cm cooktop cut out.**

The left-side dual control wok burner allows for both high performance wok cooking and low power simmering on the one burner. One knob controls the inner flame and the second the outer flame giving total control in one burner.

FC74GSWI 75cm 4 Burner



The FC74GSWI has been designed with the serious stir fry chef in mind. Emilia Glem research revealed that Australian cooks wanted a gas cooktop which could accommodate a wok for stir frying and a large pot for cooking rice.

Glem included a dual control wok burner on the left side and a triple ring wok burner on the right for large pots. The centre medium and small burners provide for simmering and lower heat cooking tasks.

This model can also be installed into a standard 60cm cook top cut out.

FC95GSWI 90cm 5 Burner



The Glem FC95GWI 90cm cooktop is the ultimate in maximum cooking space and burner layout.

A dual control wok burner on the left side caters for all frying and stir frying requirements leaving ample space to use the remaining 4 burners in a variety of combinations.

Two control knobs control the wok burner giving the cook total control over the cooking process from high performance stir frying to low heat simmering, all on the one burner.

The FC95GWI can be installed into a cook top bench cut out size of 480cm deep x 830cm wide.

Ceramic Cooktops

The Glem range of ceramic cooktops feature touch control for accurate electronic operation and easy cleaning. The cooktops have precision thermostat control and on the large cooktops feature dual zone heat areas to allow for the use of different sized pans. Residual heat indicators and lock controls provide additional safety.

C64ECT 60cm TOUCH CONTROL



Features:

- 60cm ceramic built-in hob
- Touch controls with safety lock
- 4 heating area display
- Heating zone display
- 25 amp connection

C75ECT 77CM TOUCH CONTROL



Features:

- 77cm ceramic built-in hob
- Touch controls with safety lock
- Heating zone display
- 5 heating zones with extended heating zone
- 25 amp connection

C95ECT 90CM TOUCH CONTROL



Features:

- 90cm ceramic built-in hob
- Touch controls with safety lock
- Heating zone display
- 5 heating zones with extended heating zone
- 25 amp connection

Rangehoods



The latest range of Glem rangehoods feature high performance and design elements to complement the Glem cooker, cooktop and oven ranges.

CKS61MXI 60cm SLIDE OUT



Features

- 440 cubic metre performance
- 3 speeds
- Rocker Switches
- 2 x 120W motors
- Fire retardant plastic parts
- Twin 25W incandescent lights
- 2 Washable metal filters (dishwasher safe)
- 120mm exhaust outlet

GGCC90SS 90cm CANOPY



Features

- Stainless steel Slide controls
- Micro mesh filters
- Diffused and angled twin 40W lights
- 3 speed centrifugal fan
- Wide 125mm exhaust outlet
- 2 piece adjustable stainless steel flue
- Optional flue lengths 800 & 1200mm available

Features:

- 2 halogen lamps
- Aluminium filters
- 3 speed push button with warning light
- Stainless steel
- 800 cubic metre/hour capacity
- Quiet 58dBA operation



KHIT90
90 cm Italia Design Range hood



KC260
60cm Slim Line Range Hood



 **appliancesonline**
90cm Slim Line Range Hood .com.au
Australia's largest online appliance retailer

Dishwashers

DW201SGLEM Stainless Steel Dishwasher

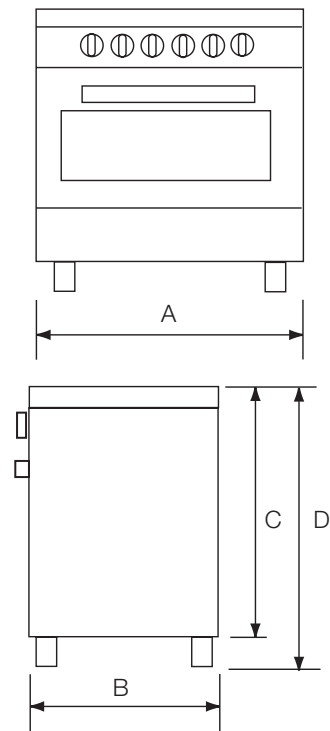


Features:

- 12 place stainless steel dishwasher
- AAA water rating – uses only 13 litres of water on normal cycle
- 2 star energy rating
- Electronic control including delay timer
- 5 programs: pre-wash, normal, intensive, rapid and half load for energy saving
- Concealed heating element
- AQUASTOP on the hose connection to stop flooding if the hose splits
- Turbo fan for faster drying time
- Overflow protection to prevent flooding
- High wash performance with advanced filtration system
- Quick height adjustable top basket with side handle system
- Folding bottom rack for pots, pans, bowls and tall glasses
- Long cutlery rack in top basket for easier stacking
- Dimensions: 850H x 600W x 600D
- Weight: 49kg

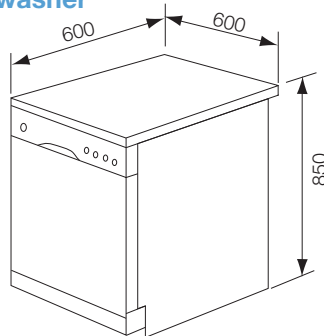
Installation Diagrams

Free standing cookers

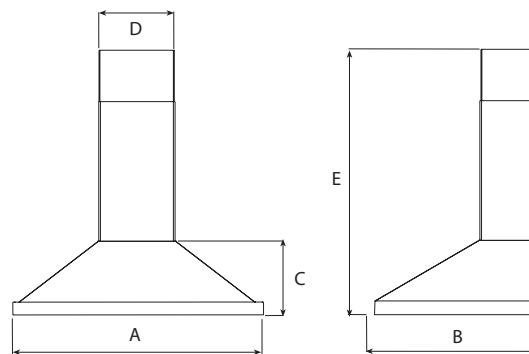


Model	A	B	C	D
S76	700	600	760	870-930
S96	900	600	760	870-930
S106	1000	600	760	870-930

Dishwasher

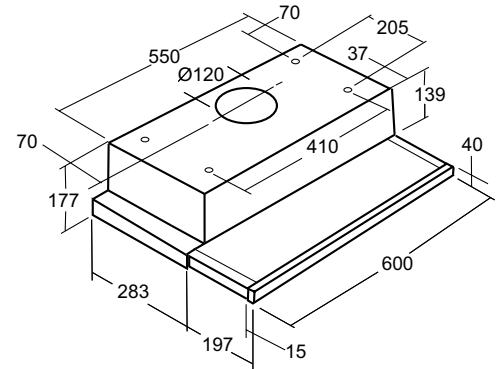


Canopy Rangehood



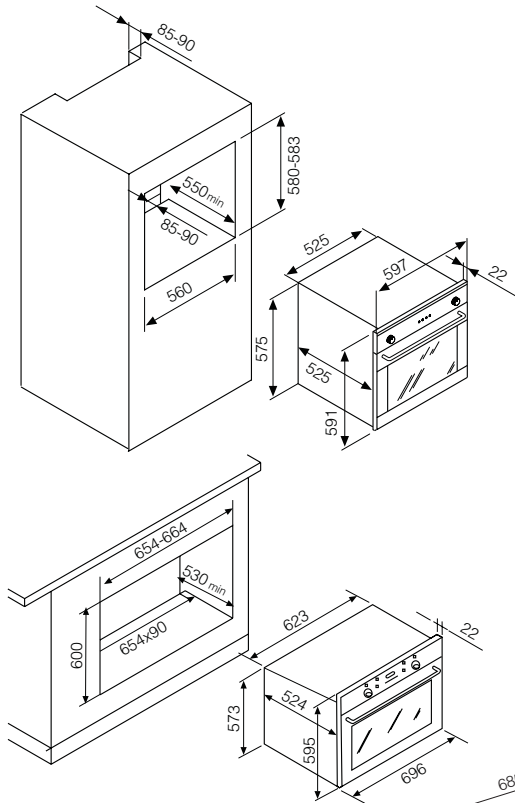
Model	A	B	C	D	E
KC260	600	500	100	290	610 - 1200
KC290	900	500	100	290	610 - 1200
KHIT290	900	480	100	290	610 - 1200
GGCC90SS	897	500	220	225	775 - 1105

CKS61MXI Slide out Rangehood

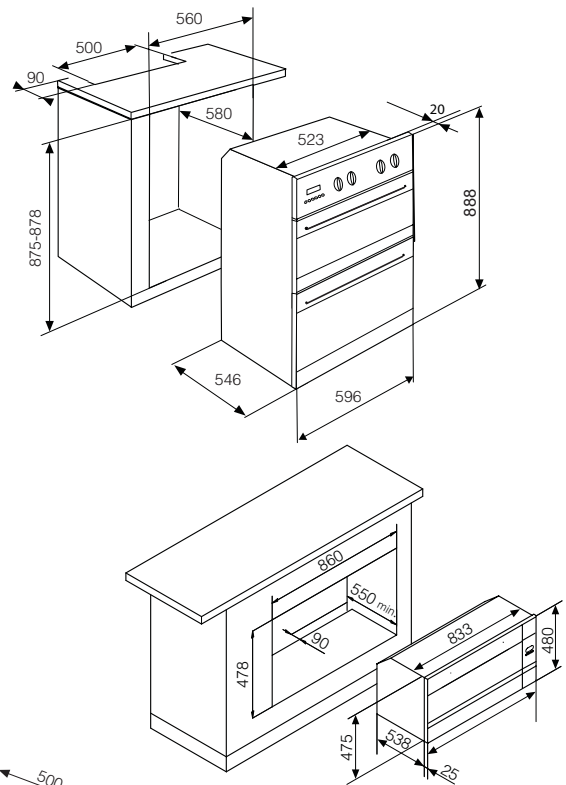


Installation Diagrams

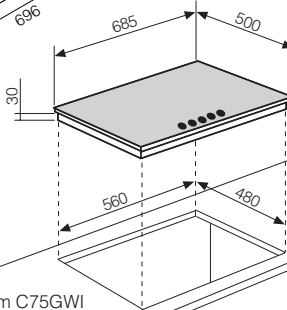
60cm Single Oven Model



60cm Double Oven Model

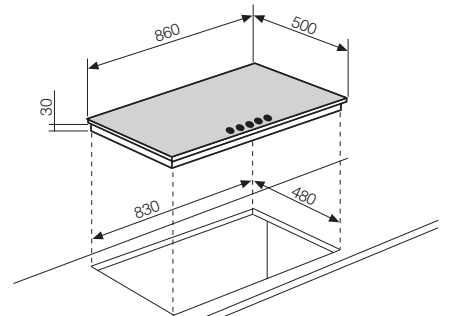


70cm Built-In Oven Model



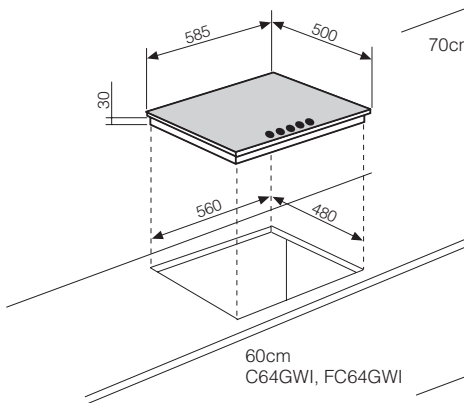
70cm C75GWI

90cm Built-In Oven Model

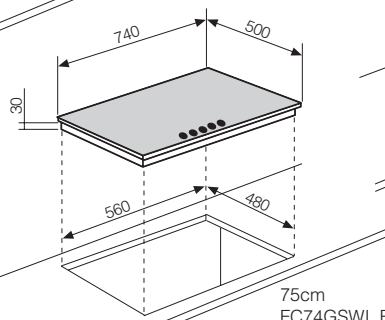


90cm C95GWI, FC95GSWI

Gas Cooktops

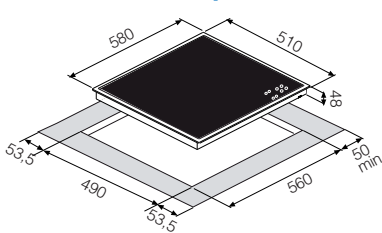


60cm C64GWI, FC64GWI

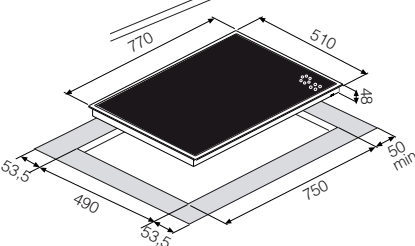


75cm FC74GSWI, FC75GSWI

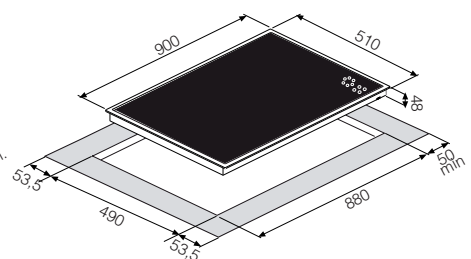
Ceramic Cooktops



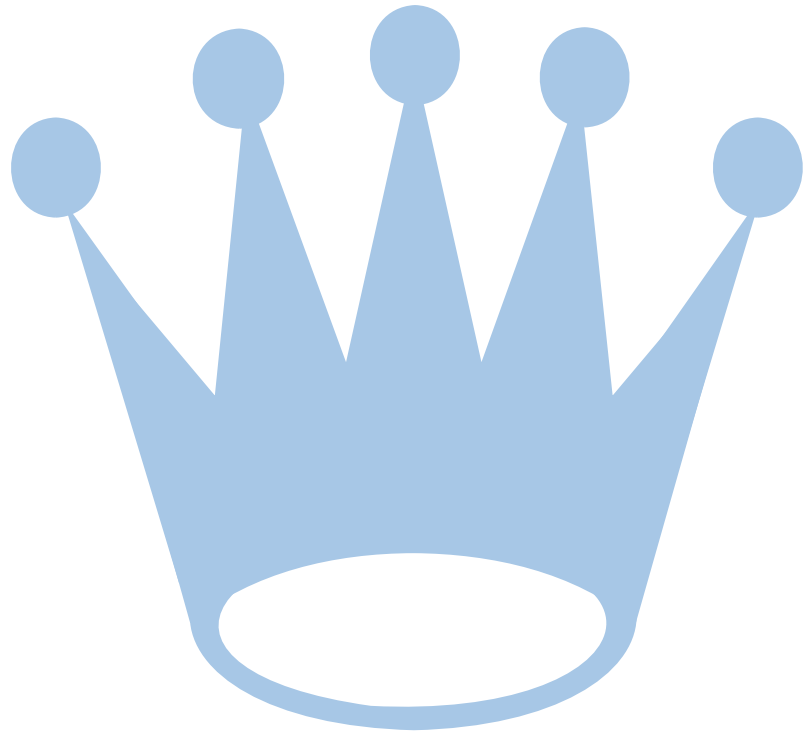
Glem 60cm C64ECT



Glem 70cm C75ECT



Glem 90cm C95ECT



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Warranty

Glem products are covered by a two year warranty, on parts and labour and conditional to our Warranty policy.

Service

Glem Gas has an Australia wide service network available. Call 02 9721 2755 for assistance.



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