

Installation and Operating Instructions

UPRIGHT COOKERS

This cooker must be installed by an authorised installer.

The enclosed installation check list must be completed and signed off by the installer with the installers licence number recorded to activate warranty.

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SAFETY PRECAUTIONS

IMPORTANT Remove all packing material and literature from the upright cooker before connecting the gas and electrical supplies. A plastic film is coated on the stainless steel inside and on the outside the cooker that must be removed before use.

Make sure all plastic has been removed before use. Some models have trays with a protective coating; make sure the plastic coating has been removed. To make the plastic film easier to remove we suggest using a Stanley knife to trim along joints and edges before peeling back the film.

- DO NOT spray aerosols in the vicinity of this upright cooker while it is in operation.
- DO NOT allow young children to use the cooker
- DO NOT touch surfaces when they are hot
- DO NOT store flammable materials in or under the cooker
- ALWAYS keep the cooker clean to avoid fires

This appliance is unsuitable for use in marine craft, caravans or mobile homes unless each burner is fitted with a flame safeguard.

WARNING

Where the cooker is installed in marine craft or in caravans, it is NOT to be used as a space heater.

If the upright cooker fails to operate correctly, call Glem Gas Appliances Pty Ltd or their appointed agent for service. DO NOT ATTEMPT REPAIRS YOURSELF.

Glem Gas Appliances does not accept any responsibility for any damage coming from inappropriate, incorrect and irrational use. For more detailed information, refer to the Warranty Card. Contact Glem Gas Australasia on 02 9721 2755 for all service enquiries.

SAFETY HINTS & USAGE TIPS

1) OVEN DOOR - ALL MODELS

Keep children away from the glass oven door while cooking is in progress: if touched, the glass could cause burns.

2) DROP DOWN DOORS - ALL MODELS

Don't let children sit down or play with the oven door. Do not use the drop down door as a stool to reach above cabinets. Do not put any weight on oven door.

3) GRILL - ALL MODELS

Grilling must always be done with the oven door closed.

4) POTS AND PAN HANDLES - ALL MODELS

Always turn pan handles to the side or to the back of the hob where they can't be knocked or reached by children.

5) WARMING CABINETS - ALL MODELS

Do not place inflammable materials or plastic utensils in the warming cabinet below the oven.

6) USING THE RIGHT SIZED PAN - ALL MODELS

Using the right sized pan makes sense: saves energy and avoids burnt handles or damage to pots and the hob.

7) USE OF POT HOLDER GLOVES - ALL MODELS

Make sure that burners and oven trays are cool before touching them unless you are wearing oven gloves.

8) PRECAUTIONS - ALL MODELS

Never wear loose fitting garments while burners are on, since the fabric could ignite and cause injuries. Caution should also be taken with potholders & tea towels.

9) OVEN FIRST TIME OPERATION - ALL MODELS

Before attempting to cook or grill, you should turn on the empty oven and run it for at least 30 minutes. This will get rid of any unpleasant odours, which are bound to occur owing to grease and oil collected during the manufacturing process. The kitchen windows should be left open during this phase.

10) REMOVING PLASTIC FILM

Before removing the plastic film we recommend using a Stanley knife to trim along edges and joints before peeling back the film.

GENERAL WARNINGS

WARNING avoid touching the heating element inside the oven.

DO NOT USE polyunsaturated oils with cooking in the oven. The type of oil can cause heavy deposits inside the oven.

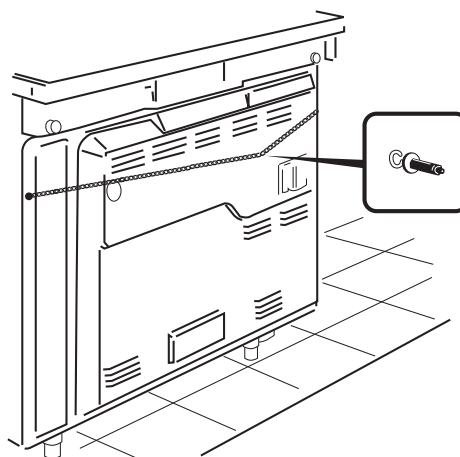
DO NOT USE a steam cleaner to clean the cooker.

WARNING: CERAMIC COOK TOPS - if the surface is cracked switch off the appliance and call for service to avoid any possibility of electric shock.

Stabilizing Device

The upright cookers have an anti-tilting chain to prevent damage to the gas pipes if the upright cooker is moved and to prevent accidental tipping of the cooker.

The chain must be secured to the wall behind the upright cooker by fitting an expansion plug with hook to the wall at the same height as the safety chain. The chain may then be attached to the hook.



WARNING: In order to prevent accidental tipping of the appliance, for example a child climbing onto the open oven door, the stabilizing chain must be fitted according to the instructions.

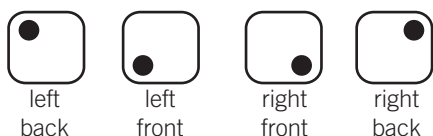
OPERATION OF HOB

GAS BURNERS

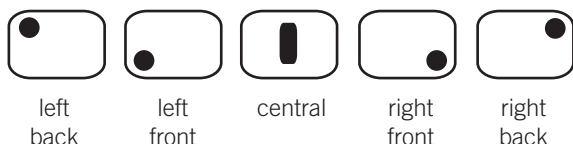
The combination of high-speed burners with those of a standard type allows all types of cooking to be achieved.

Burners Locations

53 - 60cm wide models



80 - 90cm wide models



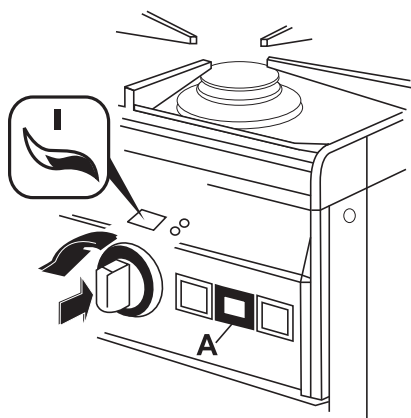
1) Auto Flame Ignition - Some models

To ignite any burners simply depress the corresponding control knob and rotate anti clockwise to the high flame position. As the knob is rotated the gas begins to flow and the electrode begins sparking.

2) Separate Electronic Ignition - Some models

To ignite any burners, press ignition button first (the igniter should begin sparking), then simply depress the corresponding control knob & rotate anti clockwise to high flame position.

Warning: make sure all the burners are on OFF position (outside the one that you want to light) before pressing the electronic ignition. Please note - the ignition button is a spongy & sensitive button and does NOT need to be pressed hard. Pressing hard & roughly on this button can result to breakage.



In case of ignition malfunction or electricity failure a match can be used to ignite the burners. Strike a match and place it close to the selected burner. Depress the corresponding control knob and turn it anti clockwise to maximum flame.

3) Burners with Flame Failure Device - Some models

If flame is accidentally extinguished, the flame failure device will cut out the gas to prevent gas leakage.

ELECTRIC COOK TOP

Solid Hotplates

The solid cast hotplates are sealed all around which means that spilt liquids can not penetrate under the hotplates.

Rotate the knob to the position required for the needs of the cooking; the higher the number, the higher the heat. The plates marked with a central red spot are rapid heating elements.

Cleaning

For normal cleaning use a moist cloth and for very dirty hotplates use a domestic cleaner. After cleaning run the hotplate for a short time to dry the hotplate completely.

Ceramic hotplates

This cook top is made from ceramic glass. The cook top can hold heavy utensils but can be broken by being hit with sharp objects.

When a hotplate is on, the hot surface warning light will come on and remain on until the surface temperature falls below 60C.

Cleaning

Remove all spilt food with a razor blade scraper while the hotplate is still warm, NOT HOT.

If aluminium foil, sugar or plastic melt onto glass use a razor blade scraper immediately to remove immediately before the hotplate has cooled to avoid pitting.

When the ceramic hotplate has cooled, wipe clean with detergent on a clean cloth.

Do not use sponges or scourers on ceramic hotplates. Pitting, staining or scratching will NOT be covered by warranty.

USING THE OVEN

GAS OVEN

The oven is equipped with a gas thermostat. Its purpose is to keep the temperature as a constant heat. The oven is fitted with electronic spark ignition and a safety shut off device.

Lighting the Oven

First remove grill tray and open oven door

For automatic ignition models

1. Press the oven control knob and rotate anti-clockwise to the maximum heating position. The electronic ignition is activated automatically.
2. Keep knob depressed for about 15 seconds after the flame has lit. Always view the burner during lighting procedure for safety. There is a hole in the bottom panel of the oven for viewing the burner.

For separate electronic ignition models

1. Press ignition button first (the igniter should begin sparking), then simply depress the oven control knob & rotate anti clockwise to maximum heating position.
2. Keep knob depressed for about 15 seconds after the flame has lit. Always view the burner during lighting procedure for safety. There is a hole in the bottom panel of the oven for viewing the burner.

Ignition Malfunction

In case of ignition malfunction or electricity failures depress and turn the oven knob in an anticlockwise direction to reach the maximum heating positioning.

Light a match and place it near the hole in the base panel, once the burner is lit keep the knob depressed for 15 sec.

When lighting the oven for the first time - if the electronic ignition fails to light the oven light the oven manually and run the oven in by running it at 200 degrees for 20 minutes.

Oven Preheating

After the oven has been switched on, keep the door open for a few minutes then close the door gently so there is no risk of extinguishing the flame. Set the oven knob to the required temperature and wait for about 20 minutes before introducing the food. Comply with the cooking indication chart in these instructions and to get the best out of the oven and choose the right shelf position.

Please note: Gas oven models do not have an indicator light for oven mode.

WARNING: Do not use oven base panel as a shelf, always make use of the oven shelves.

Removing and installing the oven shelves

1. Slide the oven shelves towards you until they reach the front stop.
2. Tilt them up at the front to clear the side supports and lift them clear.
3. To install the shelves reverse the operation ensuring that the shelf is correctly installed so the stops prevent the shelf sliding out in one action.

ELECTRIC GRILLING ELEMENT

On gas oven cookers the grill is operated by a separate button. On electric oven models the grill control is on the oven function selector knob.

The oven door must be closed during grill operation. Once the oven has been switched off, always wait a few minutes before switching on the grill.

The grill element is an infrared type, which provides an even controlled heat. When grill is on an indicator light will come on.

Using a standard shelf with a drip tray below filled with some water will avoid smoke build-up coming from burnt fat and at the same time assist in keep the food moist.

NOTE: Always grill with the oven door closed - the oven and grill cannot be operated at the same time.

EM/EB534/9 SERIES ELECTRIC OVEN

The oven control knob sets the thermostatically controlled temperature for electric fan forced cooking. To operate the fan grill functions turn the temperature control knob past 250°C to the fan grill symbol.

MULTIFUNCTION ELECTRIC OVEN MODE

Multifunction Electric Oven - some models

Remove grill tray. Choose a function on the selector then position the thermostat knob to desired temperature & wait until the thermostat indicator light goes off, then introduce the food to be cooked. Below is a description of each of the functions-



Oven light - the oven light switches on and will stay on as long as the oven is in operation.



Defrosting - the fan switches on without any heating. Food defrosting times reduce by approximately 1/3.



Static convection mode (conventional cooking) - heat supplied from above and below. The oven must be preheated before food is placed inside. Static convection is ideal for cooking confectionery (dry-thin), Pizzas and bread. Characteristics of static cooking: Heat supplied from above and below, cooking possible on one shelf only, low moisture removal.



Fan Forced - the circular heating element and the fan come into operation and the heat is distributed evenly to all levels of use. Various dishes can be cooked on different shelves. The oven must be preheated before food is placed inside. Fan mode is ideal for cooking confectionery (soft-thick), large amounts of food, cooking different dishes together. Characteristics of fan cooking: Heat supplied from every direction, cooking possible on several shelves, high moisture removal, defrosting possible with or without heat.



Central Grill - used for small amounts of food (low energy consumption). Closed door grilling at all times.



Double Grill - for grilling food that occupies a large surface. Closed door grilling at all times.



Double Grill with Fan - the action of the fan combined with the powerful action of the two grill elements is ideal for cooking large pieces of food. Closed door grilling at all times.



Bottom Element with Fan - the heat from below is spread evenly through the oven for slow, gentle cooking.



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

N.B: The thermostat pilot light switches on and off during cooking to show that the heating cycles are taking place properly. For Static and fan forced mode, the oven must always be preheated. For optimum results, try to open the oven door as little as possible, opening the door lowers the temperature suddenly and affects the thermostat cycles.

When cooking on different shelves simultaneously, put all containers in the centre of their shelves.

IMPORTANT: Never cook on the bottom base panel.



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COOKING TABLE

Dish	Shelf Position (1 = Top)		Temperature Degrees C		Cooking Time in minutes
	Static	Fan oven	Static	Fan oven	
Cakes					
Chocolate Cake	2	2 3	180 - 190	180	35 - 40
Cream Caramel	3	2 3	130 - 150	130	30 - 35
Cup Cakes	1	1 2	190 - 200	180 - 190	18 - 20 (35 cakes)
Fruit cake	3	2 3	175 - 190	165 - 180	35 - 45
Jam tarts	2	2 3	185 - 200	185 - 200	40 - 50
Nut Cake	3	2 3	190 - 200	180 - 190	40 - 45
Scones	1	1 2	190 - 230	180 - 190	17 (35 scones)
Sponge Cake	2	2 3	195 - 210	185	35 - 45
Swiss roll	2	2 3	195 - 200	185 - 200	35 - 45
Pastries					
Brioches	3	2 3	190 - 200	180 - 190	25 - 30
Cookies	2	2	180	165	20
Pastry	3	2 3	220 - 240	190 - 220	18
Puff Pastry	3	2 3	230 - 250	200 - 230	10 - 15
Pizza and Bread					
Bread	3	3	235 - 250	215 - 230	40 - 50
Muffins	3	2	205 - 220	185 - 200	25 - 35
Pizza	2	2	215 - 230	195 - 210	20 - 30
Baked Pasta					
Lasagne	2	2 3	185 - 200	165 - 180	30 - 40
Macaroni	2	2 3	225 - 240	205 - 200	35 - 45
Pasta Bake	2	2 3	225 - 240	205 - 200	35 - 45
Vegetable Bake	2	2 3	185 - 200	165 - 180	30 - 40
Baked in foil	2	1 2 3	215 - 230	195 - 210	20 - 25
Fillets or steak	2	1 2 3	175 - 190	155 - 170	15 - 20
Roast	2	1 2 3	195 - 210	175 - 190	25 - 30
Stewed Fish	2	1 2 3	180 - 190	165 - 180	15 - 20
Roast Meats					
Beef 1Kg	3	2 3 4	220 - 250	200 - 220	50 - 60
Lamb 1Kg	3	2 3 4	190 - 220	180 - 200	50 - 60
Pork 1Kg	3	2 3 4	190 - 220	180 - 200	60 - 80
Veal 1Kg	3	2 3 4	190 - 220	180 - 200	60 - 80
Roast Poultry					
Chicken	3	2 3 4	205 - 215	195 - 210	40
Duck	3	2 3 4	210 - 220	195 - 210	120 - 180
Goose	3	2 3 4	210 - 220	195 - 210	120
Turkey	3	2 3 4	215 - 230	195 - 210	220
Roast Game					
Rabbit	3	2 3 4	215 - 235	200 - 220	40
Dear	3	2 3 4	190 - 220	180 - 200	50 - 60
Pheasant	3	2 3 4	205 - 215	195 - 210	40 - 50

SEE NOTES TO TABLE ON NEXT PAGE

Notes:

- The information provided is purely a guideline. Modify to suit experience, eating habits and personal taste.
- The times indicated in the table do not include preheating of the oven, which is always recommended.
- The time and temperature indicated refer to average quantities of food: meats 1/1.5kg, dough for confectionery, pizza, bread 0.5/0.8kg.
- Information in brackets with regard to shelves indicates the shelf to be used when cooking several dishes together
- When cooking on different shelves simultaneously put all containers in the centre of their shelves.

COOKING TABLE FOR GRILLING

Dish	Shelf Position	Temperature Degrees C	Cooking Time in minutes
Toasted Sandwiches	1	250	3 - 4
Hamburgers	1	250	5 - 7
Fish kebabs	1	250	6 - 8
Shellfish	1	250	6 - 8
Sausage	1	250	7 - 10
Pork chops	1	250	7 - 10
Meat kebabs	1	250	8 - 10
Steaks	1	250	8 - 12
Chicken	1	250	30 - 35

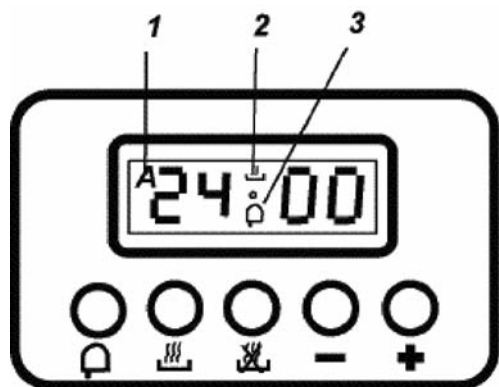
Notes:






- For recipes where this is required, a preheating period of 4-5 minutes will be sufficient
- The times indicated in the table refer to one side of the piece of food only; it must then be turned over.
- Always keep the oven door closed when grilling.
- For optimum results try not to open the door too far when turning food.
- All food for grilling must be placed on the grill. Place the juice and dripping tray on the second pair of rails.

BAKING TROUBLE SHOOTING

Problem	Cause	Solution
Cooking unevenly	Wrong location in oven Wrong size tray Heat variations in oven	Use shelf to place food in centre of oven Try alternatives Turn food whole cooking
Burning on top	Oven not preheated Aluminium foil in oven Baking tins too large Food too close to top of oven	Turn oven on and wait for light to go off before placing food in the oven Remove foil Use correct size according to recipe and place away from oven wall Place on lower shelf
Burning on bottom	Temperature too high Baking tins too large Baking tins are dark coloured Food too low Opening oven door too frequently	Lower temperature Use correct sized tins Use light coloured tins or reduce temperature Use higher shelf position Open less frequently
Meat and potatoes not browning	Poor heat distribution on food	Place food onto a rack to allow heat all around
Cakes have hard, split crust, seem overcooked	Temperature too high Food too high in oven Cake tin too deep Cake tin too dark	Lower temperature Cook on lower shelf Use correct size tin Use light coloured tins
Cakes sunk in centre, seem under cooked	Temperature too low Baking time too short Door opened too early	Increase temperature Increase cooking time Do not open door until late in the cycle

TIMERS



-  Timer
-  Automatic mode cooking time
-  Cooking end time
-  Moves number down in setting time
-  Moves number forward in setting time
- 1** Automatic program
- 2** Cooking duration and manual mode
- 3** Minute timer

OPERATION OF ELECTRONIC PROGRAMMER (some models)

FEATURES

The 5 button programmable timer has the following features:

Minute minder – the programmable timer allows you to set a countdown time that will beep when the set time has elapsed.

Cooking time – you can set a cooking time. The timer will count down the preset cooking time and beep when the time has elapsed and turn the appliance off.

Stop cooking time – you can set a cooking finish time. A timer will count down the preset cooking time and beep when the finish time has been reached and turn the appliance off.

Delayed start cooking time – you can combine the cooking time and stop cooking time to switch the oven on and off at a specific time during the day.

SETTING THE TIME OF DAY

First set the time of day before you operate your appliance. The “0.00” and “A” will alternately flash on the clock display when the power is connected.

1. Press buttons **“COOK”** and **“STOP”** together and hold down.
2. Whilst holding these buttons press the **“-”** or **“+”** buttons to set the time of day. When the time of day has been entered the manual cook symbol will appear in


the display and the clock will advance minute by minute. The clock has a 24-hour display.

SETTING THE MINUTE COUNT DOWN TIMER

1. Press the **“TIMER”** button.
2. Set the countdown time you want by using the **“-”** or **“+”** buttons. You will see the time of day and the timer symbol on the clock display.
3. Press the **“TIMER”** button briefly to check for time remaining. You will see the set time briefly before the time of day is displayed again.
4. To stop the beeper, press the **“TIMER”** button.


SETTING THE COOKING TIME –

Selecting the length of time you want the oven to run before automatically switching off

1. Check the clock displays the correct time of day.
2. Select the oven function and temperature. The oven indicator light will glow and the heating source will come on.
3. Press  button, then set the required cooking duration by using the **“-”** and **“+”** buttons. After 4 seconds the time of day and “A” will display with the cook symbol .

SETTING THE COOKING STOP TIME –

Selecting the time of day you want the oven to turn off automatically

1. Check the clock displays the correct time of day.
2. Select the desired oven function and temperatures. The oven indicator light will glow and the heating source will come on.
3. Press the  button, then use the **“-”** and **“+”** buttons to enter the time of day you want to finish cooking. After 4 seconds the time of day and “A” will display with the cook symbol.

SETTING THE DELAYED START COOKING TIME –

Selecting what time of day you want the oven to turn off automatically and the amount of time you want it to run for.

Program the “cooking time” and “cooking stop time” as described in the relevant sections. After 4 seconds the time of day and “A” will display, but the cook symbol will not display until the oven automatically turns on.

ON COMPLETION OF COOKING

The heat source will turn off, the timer will beep, the cooking symbol will disappear, and the **“A”** symbol will flash.

1. Turn the function and temperature controls to the off position.
2. Press the **“TIMER”** or **“STOP”** buttons to stop the timer from beeping.

- To return the appliance to manual operation press the **“COOK”** and **“STOP”** buttons together.

TO CHECK YOUR COOKING SETTINGS

- Press **“COOK”** button. The cooking duration will show on the timer display.
- Press **“STOP”** button. The finish time will be display on the timer.

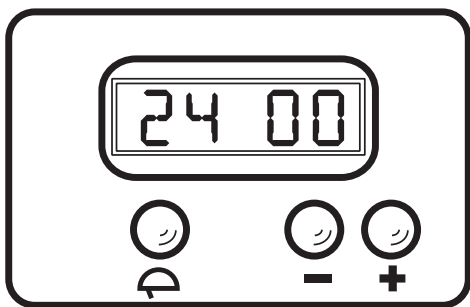
TO CANCEL YOUR COOKING SETTINGS

- Press the **“COOK”** and **“STOP”** buttons together to revert back to manual operation.
- Then turn both the function and temperature selectors back to the off position.

HANDY HINTS

- The pitch of the beeper can also be adjusted by holding the **“-”** button for a few seconds until the desired tone is heard.
- Remember to include the heat up time when programming the oven.
- The oven programmer only operates for the electric oven, it does not operate for gas oven functions.

OPERATION OF THE NON PROGRAMMER ELECTRONIC TIMER



Setting the clock

When the oven is first connected, or after a power failure, '0.00' will flash on the display.

To set the clock, push the TIMER ON/OFF button, then the (+) or (-) buttons immediately. The time of day will be saved after 10 seconds.

Using the timer

The timer can be set for a maximum period of 99 minutes and a minimum of 10 seconds.

To set the timer, push the (+) or (-) button until you have set the required time. (wait 10 seconds if you have just set the time of day)

When the timer is operating the **TIMER ON INDICATOR WILL BE LIT**

Once the pre-set time has elapsed, the timer will beep. Push the **TIMER ON/OFF** button to switch off.

The (-) button can also be used to change the volume of the beep.

OVEN LIGHT (all models)

Gas Oven: depress light button on left-hand side of the control panel to activate the light.

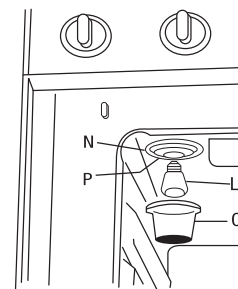
Electric oven: light function is located on your selector switch, first function when turning the knob clockwise.

REPLACEMENT OF OVEN LIGHT

The oven light should be suitable for high temperature (300°C).

In order to replace the oven light (L) follow steps below:

- Disconnect the appliance from the electric line.
- Remove cover (O) turning it to the left or right.
- Replace the lamp,
- Reinstall the cover (O).

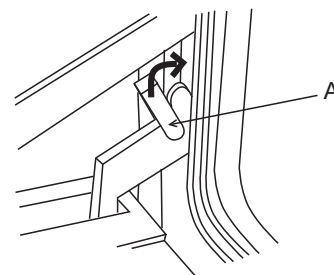


REMOVING THE OVEN DOOR AL, EI, EB and EM series

- Open the oven door completely.
- With the aid of a small screwdriver flick up the hinge lock A on each hinge and swing it into the slot.
- Take the weight of the door and slowly partially close it until there is a certain resistance.

At this point the hinge lock should lock in and allow the door to be lifted up and away from the cooker.

- TAKE CARE NOT TO DAMAGE THE HINGES** - do not force them against their will.
- When replacing the door repeat the process in reverse order be careful to seat the hinges properly. If the door is crooked and the hinges seem tight, take the door and try again.
- Check that the door is operating correctly.



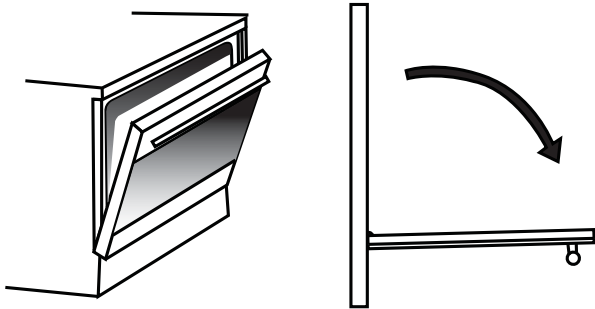
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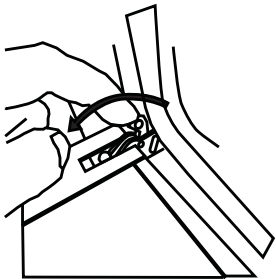
DI/ML COOKER SERIES DOOR REMOVAL AND INSTALLATION INSTRUCTIONS

The new DI and ML series of Glem and Emilia cookers have the latest oven door hinge design technology from Glem Gas. For the removal and re-installation of the oven door with the new hinges please follow these procedures.

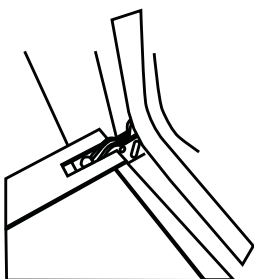
STEP 1 OPEN THE DOOR FULLY



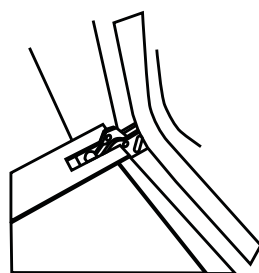
STEP 2. LOCK THE TWO HINGES



Using your finger or a screw driver rotate the locking bracket



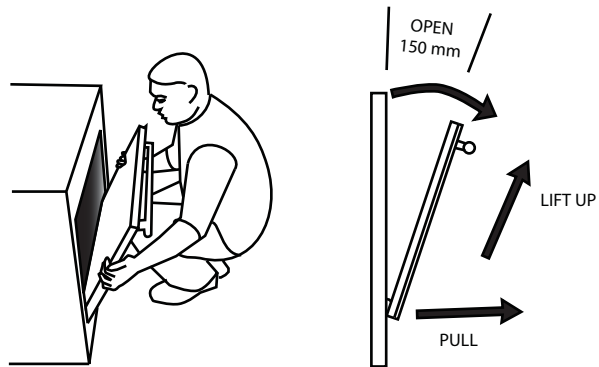
Hinge in normal position



Hinge in locked position

STEP 3. REMOVE THE DOOR

The door removal has to be done with the door open at an angle where there is 150mm gap at the top. **THIS IS IMPORTANT**



1. Using a kneeling position grip the door as shown DO NOT pull on the handle
2. Close the door slightly until there is a gap at the top of 150 mm. THIS IS IMPORTANT
3. Lift the door in the direction of the arrow
4. Pull the door away from the cooker towards you in the direction of the arrow. The most pull should be at the lower part of the door. One side may release first, do not force the door.

TO RE-INSTALL THE DOOR

NOTE - ONCE YOU HAVE INSTALLED THE DOOR IF IT DOES NOT OPEN PROPERLY REPEAT THE PROCEDURE. DO NOT FORCE THE DOOR AT ANY TIME.

IMPORTANT Hold the door at an angle so there is a 150mm gap at the top.

Hook the hinges in first with the groove in the bottom of the hinge sitting on the roller housing.

Once the hinges are located properly fully open the door again and unlock the hinges and close the door.

IF THE DOOR DOES NOT OPEN FULLY AFTER THEN THE HINGES HAVE NOT BEEN LOCATED PROPERLY. REPEAT THE PROCEDURE. DO NOT FORCE THE DOOR.

OPERATION OF THE TOUCH CONTROL PROGRAMMER – GLEM ML COOKER MODELS ONLY



If your cooker is fitted with the Touch control programmer then you have the latest in cooker timers. The touch control digital programmer has the following features:

Minute minder - sets a countdown time that beeps when the set time has elapsed.

Automatic cooking time - the timer counts down the preset cooking time, turns the oven off and beeps when the time has elapsed.

Delayed start cooking time – the timer sets how long the oven runs for and the time of day that the oven switches off.

GETTING STARTED

When you first connect the power the display will flash on and off. This is normal. Your cooker is fitted with a touch control timer programmer. The timer has a key lock function and to activate it a key must be pressed for 2 seconds. After that it operates immediately and if left for 8 seconds reverts to key lock.

SETTING THE TIME OF DAY - First set the time of day before you operate your appliance.

1. Press the bars at positions “+” and “-” at the same time and hold down.
2. The centre dot will start to flash on and off.
3. While it is flashing use the “+” and “-” to set the time. If you hold your finger down the clock will scroll much faster. The clock has a 24-hour display.
4. Once you reach the correct time of day leave it for a few seconds it will beep and the clock will be set.

SETTING THE MINUTE COUNTDOWN TIMER - The minute countdown timer works independently of the oven and is handy for checking time periods for all cooking tasks.

1. Press MENU and hold down until the screen changes and then let go.
2. Set the countdown time you want by pressing the “-” or “+”. The time is in minutes not seconds.
3. There will be a beep and the timer is set. You will see the time of day and the bell icon on the clock display.
4. Once the countdown is completed a beeper will sound. Press any button to switch off the beeper. To stop the bell icon flashing press and hold **MENU**.
 - If you want to check the amount of time remaining in this mode just press and hold **MENU** once.
 - If you want to cancel at any time press and hold the **MENU** until the screen changes and then hold the + and – at the same time. The timer will be cancelled

SETTING THE AUTOMATIC OVEN SWITCH OFF - This function allows you to set the length of cooking time.

1. Switch the oven to the function and temperature you want to use.
2. Press and hold **MENU** and then press it again. The display shows “DUR” (for duration).
3. Press + to set the desired cooking time. Wait for a moment and the timer will beep and return to time of day.
4. Once the time period is complete the oven will switch off and the beeper will sound.
5. Press any button to switch off the beeper.
 - If you wish to cancel at any time during the cooking period press and hold the **MENU**, press it again and then the + and – at the same time.
 - Do not forget to switch off the oven and temperature setting at the end of the cycle.

PROGRAMMING THE OVEN TO SWITCH OFF AT A CERTAIN

TIME OF DAY - Sometimes it is handy to set the time of day you want to finish cooking such as heating a casserole for dinner. This feature allows you to set the length of time you want the oven to run and the time of day when you would like the oven to turn off.

1. Press and hold **MENU** and then press again. The display shows **"DUR"** (for duration).
2. Press **+** to set the desired cooking time.
3. Press **MENU** once to show **"END"** in the screen. This is where you set the time of day that you want the oven to finish cooking.
4. Press the **+** to set the time of day when you wish for the cooking to stop.
5. Turn on the oven and select the oven function. Of course the oven doesn't switch on yet.
6. The oven will switch off at the end of the period and the beeper will sound.
7. Press any button to switch off the beeper.
 - *If you wish to cancel the program at any time press and hold the **MENU** then press **MENU** twice and then the **+** and **-** at the same time.*
 - *Do not forget to switch off the oven and temperature setting and the end of the cycle.*

PROGRAMMING EXAMPLE:

I wish to use fan forced setting at 180 degrees to cook for 45 minutes including heat up and to finish cooking at 12.30 in time for lunch.

1. Press **MENU** and hold then press again - **"DUR"** displays.
2. Press **+** to 45 minutes
3. Press **MENU** once - **"END"** displays
4. Press **+** to 12.30
5. Press **MENU** once to go back to time of day.
6. Select FAN FORCED function.
7. Set temperature at 180 degrees.

HANDY HINTS

- Remember to include the heat up time when programming the oven.
- The oven programmer only operates for the electric oven, it does not operate for gas oven functions.
- Remember to turn off the oven at the end of an automatic cycle.

CLEANING AND MAINTENANCE

WARNING: the oven and hob must be kept clean, as a build up of fat constitutes of a fire risk

1) Cleaning of Stainless Steel - All models

In order that your cooker retains its new appearance, care should be taken to protect the stainless steel finish. Never use gritty or abrasive sponges. We highly recommend stainless steel cleaners and protectors. Stubborn stains can be removed by soaking in hot water and stains can be prevented by using a clean cloth soaked in soapy water before a spillage becomes cold or dries up. Acid materials like milks, vinegar, citrus juice can damage the most resistant surfaces. If a spill occurs wipe it up immediately.

2) Oven Cleaning - All models

Oven spills should be cleaned straight away. Leaving them will cause burning and smoking inside the oven the next time it is used. Leaving spills can also cause permanent damage to the enamel and make it extremely hard to remove later. A non-caustic cleaner is recommended to clean the chamber of the oven. Do not use abrasive scourers, sponges or cleaning products. Wipe the oven out regularly while the oven is still warm using hot soapy water and a soft cloth. The removal of side shelves supports makes cleaning easier.

3) Gas Burners - All models

The burners can be removed from the cooker and cleaned in hot soapy water. The burner covers are made of cast iron so as soon as they are cleaned dry immediately to prevent rusting. Enamelled trivets are also recommended to be cleaned in hot soapy water or the dishwasher. Make sure all pieces are completely dry before placing them back onto the cooker.

4) Knobs and Control Panel - All models

All knobs are removable. Clean behind the knobs and around the control panel to prevent grease and grime build up that can cause jamming of the knobs/gas taps etc. The stainless steel panel should be cleaned with stainless steel cleaners, do not use anything abrasive.

5) Cleaning of Oven Door - All models

The inner door glass is held in by a number of screws and brackets, they can be removed and the glass taken out to allow cleaning in between the two sheets of glass. The glass can be soaked in hot soapy water or special glass cleaners. The outer glass should be cleaned with a specific glass and mirror cleaner. Soapy water will remove stains and but may leave streaks.

6) Removal of Side Shelf Supports - All models

The sides racks are removed by simply flexing the bottom rail off the support and unhooking at the top. To replace just reverse the procedure.

7) Grill Element/Top Element - All models

This element must never be sprayed with any detergents. A damp cloth and a bottlebrush can be used to clean the roof of the oven and the element itself. Never soak the element and always dry it after cleaning as not doing so can lead to deterioration. It is important to clean this area regularly as fats spit up and stick to the ceiling and element while grilling and they may burn, smoke and give out unpleasant odours.

WARNING: please follow these safety precautions.

- Avoid the ignitors becoming wet, as this is an electrical part and moisture can cause it to malfunction.
- Avoid water spilling into hob burner holes when burners have been removed.
- Always dry unit before use, never let water and detergents sit in and on unit.

INSTALLATION INSTRUCTIONS

THESE INSTRUCTIONS ARE FOR THE USE OF A QUALIFIED INSTALLER ONLY

Statutory regulations

This appliance is to be installed in accordance with the manufacturer's installation instructions, local gas fitting regulations, applicable building codes, electrical wiring regulations, and according to the installation code for Gas Appliances AS5601/AG601. Consult SAA wiring rules as appropriate.

Safety Warnings About Installation

- The cooker must be installed and serviced by a qualified technician.
- A certificate of compliance must be supplied by the installer and kept by the customer.
- All packaging materials including protective plastic film must be removed before the cooker is installed.
- The pipes used in installation must have sufficient loops to allow for the cooker to be moved for service.
- The safety chain must be fitted.
- The cooker must not be lifted or pulled using the oven handle
- The cooker must be serviced and checked every 5 years

INSTALLATION - GENERAL

1. Location of gas inlet

Bottom rear of upright cooker:

100 mm from either LH or RH side

200 mm from base without legs installed

2. Electrical connection

Rear of upright cooker:

Other models: 200 mm from LH side (as viewed from front)

20 mm from base without legs installed

Connection is by means of flexible cord and plug.

3. Overall dimensions of upright cooker

Depth over cabinet	600 mm
Height over hob	760/750 mm (CHECK MODEL)
Height over splashback	820 mm
EB/EM series width	530 mm
EI/DI664 width	598 mm
EI/DI865 width	798 mm
ALEI/DI965 width	898 mm
DI765 width	698 mm
ML/S76 width	698 mm
ML/S96 width	898 mm
S106 width	998 mm

All height dimensions add up to 150 mm for adjustable legs.

The adjustable legs are screwed into the base of the cabinet and the height adjustment is achieved by rotating the lower portion of the legs clockwise or anti-clockwise as appropriate.

Glem Gas Australasia Pty Ltd and their appointed agents decline any responsibilities in the case of installation not according to these instructions.

INSTALLATION - THE UPRIGHT COOKER

Minimum Clearances

When the upright cooker is installed abutting a side or rear wall, the wall must be of non-combustible material, eg ceramic tiles. The following minimum clearances to combustible materials must be observed:

- Minimum clearance from hotplate to side wall must be 200 mm.
- Minimum clearance from hotplate to rear wall must be 200 mm.
- Minimum clearance from hotplate to cupboard above hob burners must be 600 mm.

It is recommended that the adjacent kitchen surfaces should be capable of withstanding temperatures of 100°C.

Rangehoods

Rangehoods and overhead exhaust fans must be installed according to manufacturers' instructions but in no case shall clearance from hob burners be less than 600 mm for a rangehood and 750 mm for overhead exhaust fan.

Ventilation

A cooker should not be installed in any room which has a volume less than 5.6 cu. m. (200 cu. ft.). If the room is between 5.6 Cu. m. (200 cu. ft.) and 11.2 cu. m. (400 Cu. ft.) in volume, provision must be made for permanent ventilation. Above 11.2 cu. m. (400 cu. ft.) volume, no special provision needs to be made unless other gas burning appliances are installed in the same room. Ventilation must always be provided if a cooker is installed in a cellar or a basement. The manufacturer does not accept damage caused directly or indirectly by failure to comply with the above.

Anti Tilt Chain

The upright cookers have an anti-tilting chain to prevent damage to the gas pipes if the upright cooker is moved and to prevent accidental tipping of the cooker. The chain must be secured to the wall behind the upright cooker by fitting an expansion plug with hook to the wall at the same height as the safety chain. The chain may then be attached to the hook.

Fitting the Feet to the Cooker Base

Remove feet from the plastic bag located inside the oven. Insert threaded parts into the holes on the base of the warming cabinet and screw them tight. Adjust the end part of the feet to level the cooker. Do not drag the cooker once feet are attached.

WARNING: once feet are fitted, do not drag the cooker from one location to another. Dragging the cooker with feet fitted may result in damage to the bottom panel.

INSTALLATION - ELECTRICAL CONNECTION

BEFORE CONNECTING THE PLUG INTO THE POWER SOCKET, FOLLOW THESE INSTRUCTIONS:

1. The electrical supply for the upright cooker must be a 240 Volt 50 Hz.
2. The fuse and electrical wiring of the dwelling must support the load of the appliance.
3. The 3-pin plug, used to connect the electricity, must be easily reached when the upright cooker is in its installed position.

4. The upright cooker must be earthed. Connect the upright cooker to a properly earthed and rated power socket, as appropriate.
5. The flexible cord of the upright cooker must not be subject to direct heat and must be positioned after installation so that its temperature does not exceed 75°C.

IMPORTANT: If a power socket needs to be installed or relocated, the work must be done by a licensed electrician.

IMPORTANT: For models supplied without a plug a means for disconnection shall be incorporated in the fixed wiring according to the wiring rules of the local electrical authorities.

In New Zealand the cooking range must be connected to the supply by a supply cord fitted with an appropriately rated plug that is compatible with the socket-outlet fitted to the final sub-circuit in the fixed wiring that is intended to supply the cooking range.

INSTALLATION - GAS CONNECTION

These technical instructions have been prepared for use by Authorised persons. This unit **MUST ONLY BE INSTALLED BY AN AUTHORISED PERSON – PROOF IS REQUIRED FOR WARRANTY SERVICE CLAIMS.**

The requirements of the local gas and electrical authorities must be adhered to, consult AS5601 as appropriate.

Gas inlet fitting is 1/2" BSP (male) thread.

This appliance can be connected with rigid pipe as specified in AS5601 table 3.1.

This appliance is approved for hose connection in compliance with AS5601, clause 5.12.1.8. The flexible hose must comply with AS/NZS 1869 (AGA Approved), 10mm ID, class B or D, between 1 – 1.2 m long and in accordance with AS5601 for a high level connection. The hose should not be subjected to abrasion, kinking or permanent deformation and should be able to be inspected along its entire length. Unions compatible with the hose fittings must be used and all connections tested for gas leaks. The fixed consumer piping outlet should be at approximately the same height as the cooker connection point, pointing downwards and approximately 150mm to the side of the cooker. The hose should be clear of the floor when the cooker is in the installed position. Ensure that the safety chain is installed correctly so that the chain prevents strain on the hose connections when the cooker is pulled forward.

If the connection is for natural gas the test point pressure should be adjusted to 1.00kPa with the wok burner operating at maximum.

If installing for use with LPG ensure that an AGA approved gas regulator suitable for a supply pressure of 2.75kPa is part of the tank supply and the test point pressure is adjusted to 2.75kPa.

- Fit regulator supplied for Natural Gas (if applicable) at rear of upright cooker.
- It is recommended that an isolating valve and union be fitted, to enable simple disconnection for servicing. These are to be in an accessible location.
- Check connections are gas tight with soapy water or other approved method.
- **UNDER NO CIRCUMSTANCES USE A NAKED FLAME IN CHECKING FOR LEAKS.**
- Check Gas Adjustments (refer INSTALLATION - GAS CHECKS AND ADJUSTMENTS).
- When satisfied that the upright cooker is operating correctly, instruct the customer in its safe operation. Ensure the customer understands fully by having them operate the upright cooker in all its functions.

GAS CHECKS AND ADJUSTMENTS - AIR SETTING

Oven burner

Check the aeration setting of the oven burner and if necessary adjust by following these procedures. Remove the shelves and vitreous enamelled floor (taking care not to damage the finishes). Set the flame to maximum and loosen the aeration sleeve fixing screw. Rotate or slide the aeration sleeve, depending on model, to increase or decrease the air intake. Tighten the fixing screw. Assembly is a reversal of the above procedure.

GAS CHECKS AND ADJUSTMENTS - LOW FLAME SETTING

Check the low flame setting for each hob burner and the oven burner with the control engaged in the minimum position.

Hob Burner

Turn the control until it engages in the minimum position and remove the control knob. Insert a screwdriver in the adjusting screw (located to the side of the gascock shaft). To increase the flame, turn the adjusting screw anticlockwise. To decrease the flame, turn the adjusting screw clockwise. Adjust for a minimum, stable and clear flame. **ENSURE THE MINIMUM FLAME WILL NOT BE EXTINGUISHED BY AIR DRAUGHTS.**

Oven Burner

Light the oven burner and operate at maximum for 15 minutes. Turn the control until it engages in the minimum position and remove the control knob. Insert a screwdriver in the adjusting screw (located to the side of the gascock shaft or in the centre of the shaft).

To increase the flame, turn the adjusting screw anticlockwise. To decrease the flame, turn the adjusting screw clockwise. Adjust for a minimum, stable and clear flame.

ENSURE THE MINIMUM FLAME WILL NOT BE EXTINGUISHED WHEN THE OVEN DOOR IS CLOSED.

TABLE FOR THE CHOICE OF INJECTORS

BURNER TYPE	NATURAL			ULPG		
	Inj Diam	M/J/H	Gas Press	Inj Diam	M/J/H	Gas Press
Wok Burner	1.70	13.0	1.0	0.96	11.5	2.75
Fish Burner	1.55	11.5	1.0	0.88	10.0	2.75
Large Burner	1.55	11.5	1.0	0.88	10.0	2.75
Medium Burner	1.18	7.0	1.0	0.68	6.0	2.75
Small Burner	0.90	4.0	1.0	0.52	3.5	2.75
53/70/60cm Oven burner	1.41	9.0	1.0	0.79	8.5	2.75
80cm/90cm Oven Burner	1.75	14.5	1.0	0.95	12.5	2.75

FINAL CHECK

Operate all cooker burners on high and low flames and check that each burner ignites properly and has a stable flame. The following may be considered to be abnormal:

- If the burners have yellow tipping.
- If the pots are sooting up underneath.
- If the burners are extinguished by opening and closing the oven door.
- If the burners fail to ignite properly.
- If the burners fail to remain alight.
- If the electrodes constantly click when burners are alight.

When satisfied with the operation of the cooker, please explain to the user the correct method of operation. If the cooker fails to operate correctly, contact your local service agent.

GAS CHECKS AND ADJUSTMENTS - IGNITER OPERATION

Check that the igniter for each burner successfully ignites the gas and that the burner remains alight. If an igniter fails to work or a burner fails to remain alight, first remove the plug from the electrical power outlet, and then check that all the electrical connections are in place. If the upright cooker fails to operate correctly, call Glem Gas Appliances Pty Ltd or their appointed agent for service. DO NOT ATTEMPT REPAIRS YOURSELF.

GAS CHECKS AND ADJUSTMENTS - PRESSURE ADJUSTMENT

First shut off the gas to the appliance. Remove the sealing screw from the regulator test point at the rear of the cooker and attach the hose from the mamometer to the point.

Turn the gas back and light the largest burner and smallest burner at the maximum setting. Check the pressure and adjust at the regulator if necessary to the settings in the table or on the data plate. For propane gas adjust at the regulator at the cylinder. Turn regulator adjusting screw clockwise to increase pressure and anti clockwise to reduce pressure. Refit the test point sealing screw when finished.

GAS CONVERSION

If the appliance is to be used with another gas type, either Propane Gas or Natural Gas, it must be converted by an Authorised Person. Contact Glem Gas Australasia Pty Ltd or their authorised agent for details.

The tables below shows the appropriate injector sizes for either Propane Gas or Natural Gas.

IMPORTANT: After conversion check the GAS PRESSURE and IGNITER OPERATION for the Burners. If the upright cooker cannot be adjusted to perform correctly, or if there is excessive flame discolouration, yellow tipping or excessive noise contact Glem Gas Australasia Pty Ltd or their authorised agent for advice.

INSTALLER'S CHECK LIST

You must test the cooker after installation before you hand it over to the customer. You must have a manometer and a connecting tube.

The following checks have to be made to commission the cooker and to activate the warranty:

INSTALLATION CHECK

Have the supplied blue washers and fittings been used?

YES NO

Has a leak test with soapy water been performed?

YES NO

Is the regulator set for the correct gas type and pressure

YES NO

Are the jet sizes correct for the gas type?

YES NO

Is the product earthed & wiring polarity correct to eliminate flickering of indicator lights?

YES NO

Has the power cable been checked to ensure it is not touching the product?

YES NO

Are the burner parts sitting correctly?

YES NO

OPERATION CHECK

Do all the burners ignite and stay on?

YES NO

Is the flame blue and appropriately sized?

YES NO

Does the oven burner ignite and stay on?

YES NO

Has the oven been operated and been seen to reaching temperature?

YES NO

Model Number

Date of installation

Name of installer

Signature

Licence number

GLEM GAS AUSTRALASIA

P.O.Box 63 Blaxcell PO South Granville NSW 2142

Phone: 02 9721 2755 Fax: 02 9721 2766

www.glemgas.com.au

Email us info@glemgas.com.au

PRODUCT WARRANTY

Thank you for choosing a Glem Gas Appliance, the purchase of this appliance is an important investment in your home and so to protect your investment we urge you to complete the registration card attached, please return it immediately.

The benefits conferred by this warranty are in addition to all other conditions and warranties in respect of this product which the consumer may have under the Trade Practices Act 1874 of the Commonwealth of Australia and/or similar State or Territory Laws.

Glem Gas Australasia Pty Ltd warrants, this appliance to be free from defects in workmanship and materials for a period of:

1.

- a) Where the appliance is intended to be used and is used for DOMESTIC USE - 24 MONTHS FROM DATE OF DELIVERY TO THE ORIGINAL PURCHASER.
- b) Where the appliance is intended to be used and is used for COMMERCIAL USE - 90 DAYS FROM DATE OF DELIVERY TO THE ORIGINAL PURCHASER.

Glem Gas Australasia Pty Ltd, during the period of warranty, will at its option, and subject to the terms and conditions stated below, repair or replace free of charge this appliance or any component part, which upon examination by Glem Appliances P/L. is found to be defective.

This Warranty shall not apply:

2.

- a) If the rating plate has been removed or the serial number or other details on it have been removed or rendered illegible.
- b) If the appliance is connected to any gas type or voltage other than shown on rating plate.
- c) If the appliance has been subjected to misuse, abuse accident or want of care.
- d) If the appliance has been installed, operated or maintained contrary to the instructions supplied by Glem Gas Australasia Pty Ltd.
- e) If any defect or failure is due to connection to an inadequate or faulty gas or power supply.
- f) If damage is caused by foreign objects in or on the appliance or by reason of its use for purposes other than that for which it was delivered.
- g) If a repair has been made or attempted by the purchaser.
- h) If you live outside the service area of the Glem Gas Australasia service agents this warranty does not cover the cost of transport of the appliance for service or the service agent's travelling time.

3. This warranty does not cover any glass damage or replacement of light bulbs.

4. Glem Gas Australasia Pty Ltd accepts no liability pursuant to this Warranty for any cost or consequential damage or economic loss whether direct or indirect, to any person or property, arising from breakdown or failure of this appliance or any part thereof, and no responsibility is to be implied or accepted over and above the replacement value of the product.

5. Parts covered under warranty that need replacing i.e.: seals, knobs and burner caps. These can be posted to customer to put on at their discretion.

This Warranty is given by Glem Gas Australasia Pty Ltd and no other person or organisation is authorised to vary its provisions and conditions.

Complete this section and keep for your own record.

Appliance Type Model No Serial No
Purchased From Date of purchase

Please complete the section below and return to:

Glem Gas Australasia Pty Ltd, P.O.Box 63 Blaxcell PO South Granville NSW 2142

Appliance Type Model No Serial No
Purchased From Date of purchase
Customer Name Customer Address
 Postcode

Installers signature

Installer License Installers compliance number

GLEM GAS AUSTRALASIA PTY LTD

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