

COOKERS

INSTALLATION AND OPERATING INSTRUCTIONS



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IMPORTANT:

This cooker is for domestic applications. It is NOT suitable for commercial applications of any kind. Do not install the cooker if there is any doubt. Contact Glem Gas Australasia if you require clarification.

This cooker must be installed by a qualified & licensed installer in accordance with these instructions. If you do not retain proof of correct installation your warranty will be voided. If your cooker is found to be incorrectly installed you will be liable for all service costs. If a warranty call is made and the cooker is found to be incorrectly installed you will be charged for the service call even if the cooker is not repaired. We will not service an incorrectly installed cooker.

IF THE APPLIANCE IS DAMAGED DO NOT INSTALL. CALL 1300 307 917

Dear Customer,

Thank you for purchasing our product.

This manual has been written to assist you and instruct you in the operation of this appliance. It will help you get the best performance and make full use of the appliance's features.

The safety precautions and warnings are listed for your safety and the safety of others when operating this appliance.

Please keep this manual in a safe place for future reference.

This appliance has been designed for use in cooking of domestic (household) food. Any form of usage other than cooking food is considered dangerous and inappropriate. The manufacturer accepts no responsibility in the event of problems caused by improper use, incorrect use or faulty installation. A signed installation certificate indicating the installer's licence number and details is required for warranty service.

IMPORTANT

This appliance is designed and intended for use in a domestic household application. It is not suitable for any non domestic application. IT SHOULD NOT BE USED IN A COMMERCIAL ENVIRONMENT.

The appliance guarantee will be void if the appliance is used within a non domestic environment. This includes semi commercial, commercial or communal applications such as clubs and schools.

MODEL NUMBER DETAILS ARE ON THE INSIDE OF THE WARMING DOOR PANEL UNDERNEATH THE OVEN OR ON A LABEL NEXT TO THE OVEN CAVITY.

Emilia & Glem cookers are manufactured in the Glem Gas factory in Modena, Italy.

They have been designed and constructed to meet the following standards:
AS 4551 Australian safety standard - Requirements for Domestic Gas cooking appliances
AS/NZS 60335-1 General Requirements for Domestic electrical appliances
AS/NZS 60335-2-6 Particular Requirements for Domestic electrical cooking appliances
AS/NSZ 1044 Electromagnetic Compatibility Requirements.

Surface temperatures for all components comply with the standards. Even so certain parts of a stainless steel cooker become very hot during and after use. On some models a cooling fan operates during the cooking cycle and afterwards until the cooker cools.

NOTE: If there is a concern regarding the surrounding surfaces you must install an insulating material such as fibre sheet between the cupboards and the cooker.

The cooker is not intended for use by young children or infirmed persons unless they have been properly trained in the use of the cooker.

FIRST TIME USE

IMPORTANT

Remove all packing material and literature from the upright cooker before connecting the gas and electrical supply.

A protective plastic film is coated on the stainless steel inside and on the outside of the cooker. It 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.

Clean the interior of the oven with soap and water.

Switch on the empty oven on maximum to eliminate grease residues from manufacturing. There may be a slight odour at this time. Run the oven on maximum for a period of 2 hours. Open the kitchen windows at this time. If this odour lingers use the oven and the odour will dissipate within a short period of time.

IMPORTANT

- **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
- **DO** keep the cooker clean to avoid fires

This appliance is not recommended for use in marine craft, caravans or mobile homes.

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 Australasia Pty Ltd or their appointed agent for service. DO NOT ATTEMPT REPAIRS YOURSELF.

Glem Gas Australasia Pty. Ltd. 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 Pty. Ltd. on 1300 307 917 for all service enquiries.

DO NOT MODIFY THIS APPLIANCE

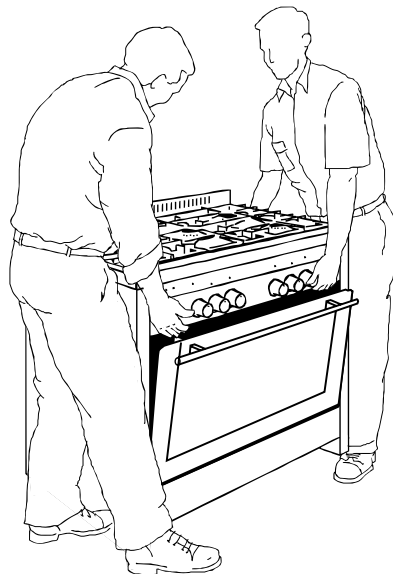
DO NOT INSTALL IF THE COOKER IS DAMAGED

MOVING THE COOKER

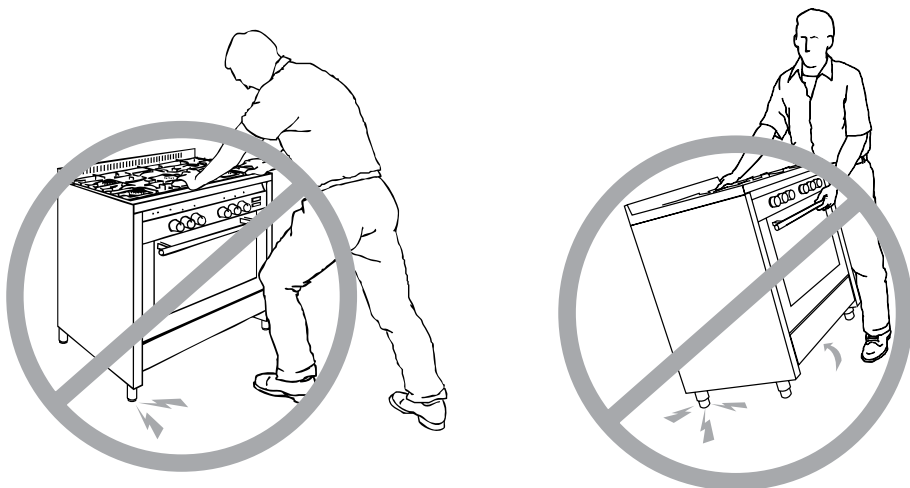
When moving the cooker always use two people.

When installed this cooker complies with all safety requirements however care must be taken when moving the cooker as some sharp edges and corners that are not intended to be touched could cause injury.

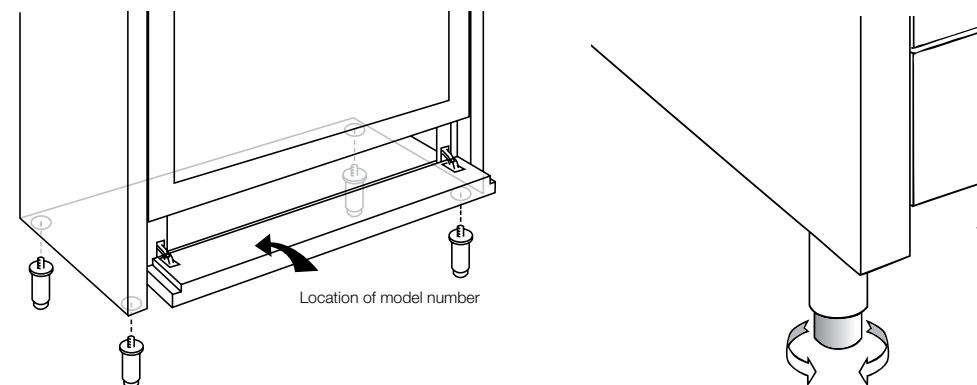
DO NOT LIFT USING THE HANDLE –
open the oven door and hold inside
the top of the oven cavity.



DO NOT DRAG OR SLIDE THE COOKER



ADJUSTABLE FEET (SOME MODELS) – before installing
the cooker level the appliance using the adjustable feet or
legs. (ML and GP models do not have legs)

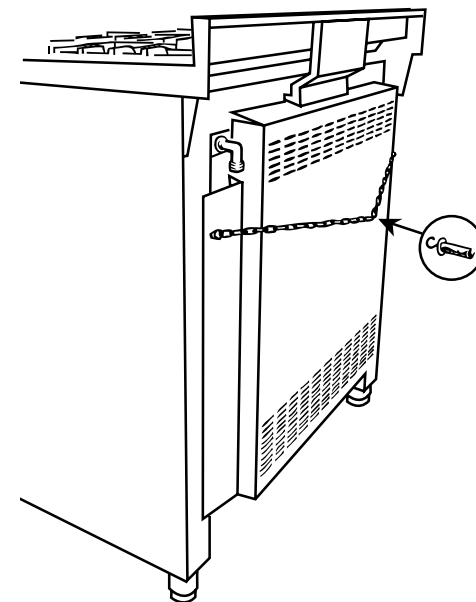


SAFETY CHAIN AND ANTI TILT BRACKETS

The upright cookers have a safety chain to prevent damage to the gas pipes if the upright cooker is moved and anti tilt brackets to prevent accidental tipping of the cooker.

Safety chain

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.



INSTALLATION OF ANTI TILT BRACKET

Install the legs to the cooker and adjust the height to the desired level. Make sure that this height is absolutely correct to what you require.

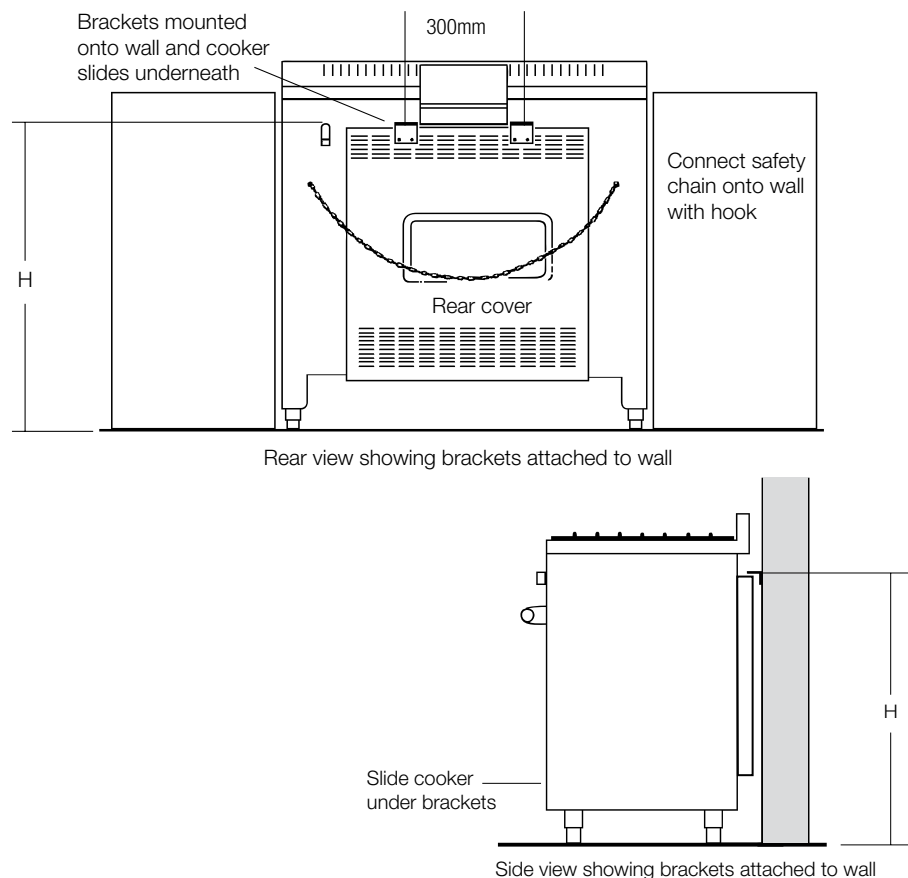
On the rear of the cooker there is a covering panel. Accurately measure the distance from the top of this panel to the floor Height H.

Mark the same height on the wall against which the cooker is to be installed.

Mark the centre of the cooker at the same height on the wall.

At a distance of 150mm either side of the centre at the measured height mount the 2 anti tilt brackets supplied onto the wall.

Slide the cooker into position after connecting the chain. The brackets prevent any chance of the cooker tilting forward.



IMPORTANT INFORMATION AND WARNINGS BEFORE USING THE COOKER

After the cooker is unpacked make sure that it is not damaged. If unsure please contact Glem Gas Australasia on 1 300 307 917. All packaging materials should be disposed of appropriately.

Cookers are hot. This cooker meets Australia Standards on external surface temperatures but the surfaces are still hot and children should not be allowed to play with the cooker at any time.

FOR SAFE USE OF THE COOKER PLEASE CONSIDER:

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

Drop down doors: 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 an open oven door.

Grill: Grilling must always be done with the oven door closed.

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

Storage compartment: Some models have a storage compartment located under the oven. Do not place inflammable materials or plastic utensils in the storage compartment.

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

Use of pot holder gloves: Make sure that burners and oven trays are cool before touching them unless you are wearing oven gloves.

Precautions: 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.

DO NOT line the oven walls or floor with aluminium foil. Do not place baking trays or anything onto the floor of the oven.

This cooker is stainless steel. Harsh detergents and acids can cause rust spots. This is not covered under warranty. Please use an approved stainless steel cleaner. Call 1300 307 917 if you are unsure.

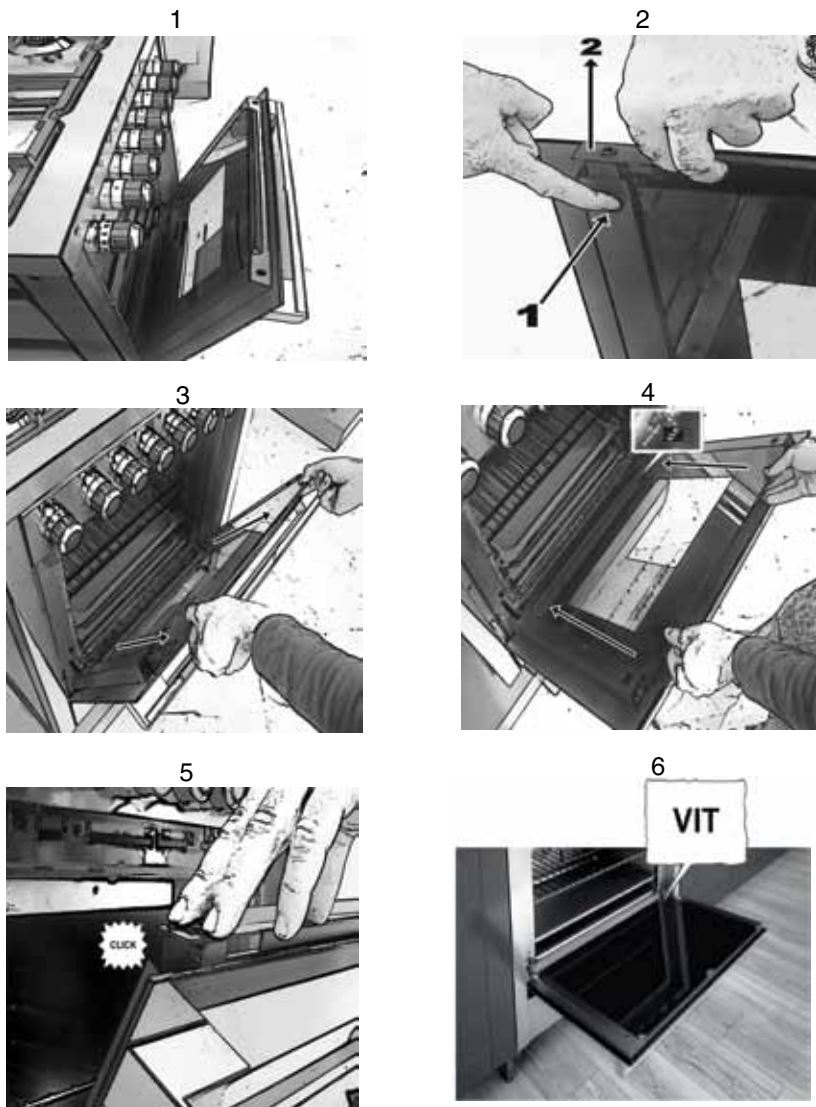
NOTE: This cooker is supplied with a duplicate data plate. Attach it to an adjacent cupboard for easy access. Record model and serial number here:

MODEL: _____

Serial No: _____

CLICK AND SLIDE INNER GLASS REMOVAL - SOME MODELS

The models with the click and slide inner glass removal can be identified by the two circular press points located towards the top of the inner door. This allows for easy glass removal to clean the inside of the door.

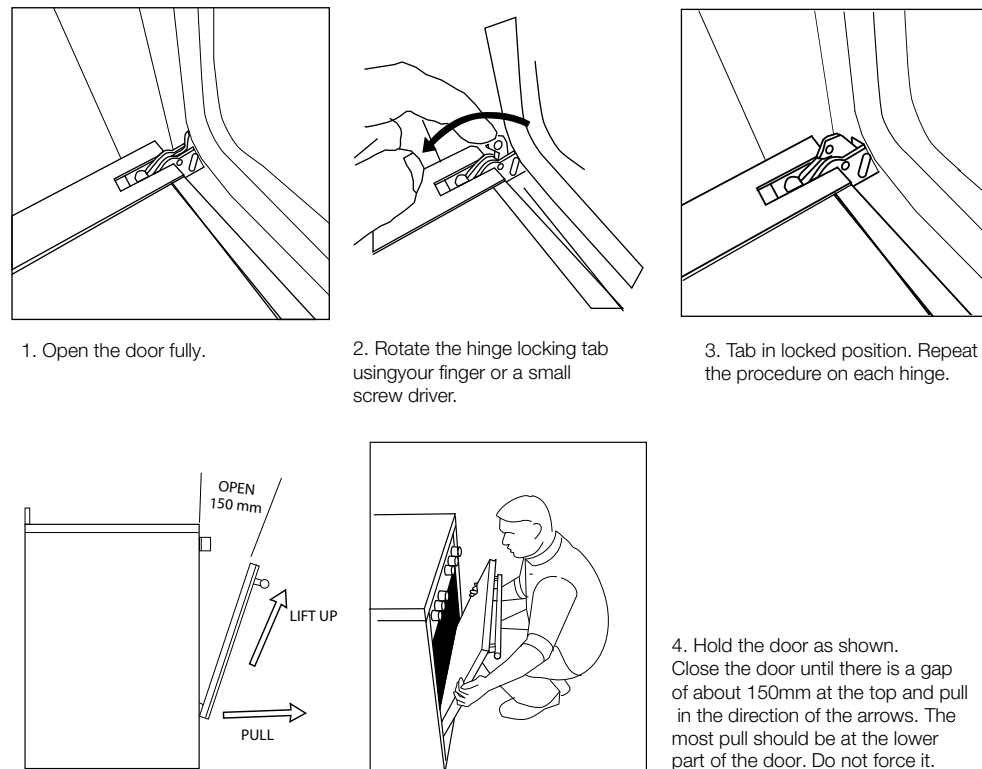


IMPORTANT:

Ensure that the bottom right corner of the inner glass reads VIT.

DOOR REMOVAL AND RE INSTALLATION

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:



TO RE-INSTALL THE DOOR

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 to allow unlocking of the hinges and then you will be able to close 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.

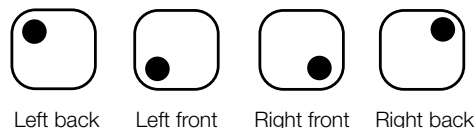
OPERATION OF GAS HOB

GAS BURNERS

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

Burner Locations

53 - 60cm wide models



70 - 90cm wide models



Auto Flame Ignition - Emilia Series 4 and all Glem 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.

Once the flame is lit hold the knob for a couple more seconds to activate the flame failure safety valve.

The flame safety valve will shut off the gas in the event of the flame being extinguished.

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.

General Points

If you have problems lighting the burners check that the round cap on the top is correctly aligned.

If the burner is wet the ignition may not operate correctly.

Take care as the electronic sparker is ceramic and can be easily damaged when reassembling the burner after cleaning

OPERATING THE GAS OVEN

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

Lighting the Oven

First open the oven door and remove the grill tray. Leave the grill tray out while operating the oven.

Press the oven control knob and rotate anti-clockwise to the maximum heating position. The electronic ignition is activated automatically when the knob is depressed. Keep the knob depressed for about 15 seconds after the flame has lit. Always view the burner during lighting the 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 failure 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, keep the knob depressed. Once the burner is lit keep the knob depressed for 15 sec.

NOTE:

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 operating it at 200 degrees for 20 minutes.

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.

TO CLEAN YOUR COOKER Do not use strong detergents or acids as this can cause rust spotting.

Call 1300 307 917 if you are unsure.

**DETERGENTS CAN CAUSE RUST SPOTTING EVEN ON STAINLESS STEEL.
CALL 1 300 307 917 FOR TECHNICAL ADVICE ON CLEANING.**

GAS Oven Preheating

After the oven has been switched on, keep the door open for a minute 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 to get the best out of the oven and choose the right shelf position.

Gas ovens heat up very rapidly and will reach temperature within 20 minutes.

Please note: Gas oven models do not have an indicator light for oven mode. Do not use oven base panel as a shelf, always make use of the oven shelves.

Removing and installing the oven shelves

Slide the oven shelves towards you until they reach the front stop.

Tilt them up at the front to clear the side supports and lift them clear.

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.

NOTE: All ovens are different and your new oven may perform differently to your previous model. Shelf positions and operating temperatures may vary to what you are accustomed. It sometimes takes a few uses to become fully familiar with the characteristics of your new oven.

NOTE: Some model cookers have a cooling fan that continues to run after the end of the cooking cycle.

ELECTRIC GRILLING ELEMENT

All Emilia and Glem cookers have an electric grill within the oven compartment. On cookers with fan forced electric ovens the grill function is beyond the top temperature on the temperature control knob. Rotate the knob to the grill symbol.

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

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

The grill element is an infrared type, which provides an even controlled heat. When the 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.

OPERATING THE ELECTRIC OVEN

Multifunction Electric Oven - some models

Remove the grill tray. Choose a function using the selector knob. Turn it to the symbol of the cooking function you wish to use. Then rotate the thermostat knob to the desired temperature. Wait until the thermostat indicator light goes off – this indicates that the oven has reached temperature. Then introduce the food to be cooked. Below is a description of each of the functions-



Oven light - the oven light switches on



Defrosting- only the fan operates - defrosting times reduce by approximately 1/3.



Static convection mode (conventional cooking) - Heat is supplied from above and below using natural convection. The oven must be preheated before food is placed inside. Static convection is ideal for cooking foods that need to be heated steadily internally and externally. Use for roasts, spare ribs, meringues.



Fan Assist - Top and bottom element operate with the fan operating. This function circulates hot air from the top to the bottom element. Great for large quantities and volume of food such as turkeys, chickens, cakes etc.



Fan Forced - the circular heating element and the fan come into operation and the heat is distributed evenly to all levels of use. Fan mode is ideal for cooking foods that must be well done on the outside and tender or rare on the inside. Heat is supplied from every direction, cooking is possible on several shelves, it provides high moisture removal, defrosting is possible with or without eat. **Rotation of food during cooking is sometimes required.**



Static Grill Closed door grilling at all times. The infrared element operates. Recommended operation is only for 30 minute periods. Position the shelf at the desired level. Great for browning, crisping and toasting



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. Great for steaks.

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 the shelves.

Rotisserie: On the ML 106 cooker there is a rotisserie feature in the small oven. The rotisserie motor operates when the grill function is selected. Operate the rotisserie with the door closed.

OVEN COOKING TABLE

Dish	Shelf Position (1 = Top)		Temperature Degrees C		Cooking Time in minutes
Cakes	Static	Fan oven	Static	Fan oven	
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					
Brioche	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
Fillet 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	90 - 220	180 - 200	50 - 60
Pheasant	3	2 3 4	205 - 215	195 - 210	40 - 50

Oven operation **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.

GRILL COOKING TABLE

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	8 - 12

Grill operation **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 rack inside the grill tray.
- The maximum operating period for the grill should be 30 minutes.

IMPORTANT: Never cook on the bottom base panel.

NOTE: All ovens are different and your new oven may perform differently to your previous model. Shelf positions and operating temperatures may vary to what you are accustomed. It sometimes takes a few uses to become fully familiar with the characteristics of your new oven.

NOTE: Some cookers have a cooling fan that continues to run after the end of the cooking cycle.

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

Please feel free to contact us on 1300 307 917 for any advice.

OPERATION OF THE 3 BUTTON 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 1 minute.

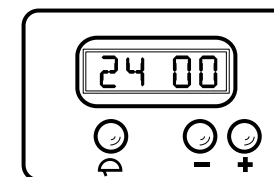
To set the timer, push the (+) or (-) button until you have set the required time. (wait 10 seconds if you have just set the time of day)

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.

Changing the volume of the beep

The (-) button can also be used to change the volume of the beep. Set the timer for one minute. When the beep sounds use the (-) button to adjust the volume.



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.

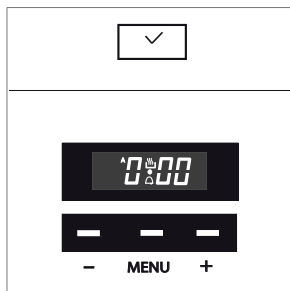
Delayed start cooking time – the timer sets how long the oven runs for and the time of day that the oven switches off.

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 - On electric ovens 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

NOTE: Do not use strong detergents to clean your cooker. Many detergents or cleaning products will mark stainless steel. Oven cleaners are intended for cleaning the internal liner of the oven only and will possibly damage the inside of the door.

1. **Cleaning of Stainless Steel:** 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 warm 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:** 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 such as non caustic "Mr. Muscle" to clean the chamber of the oven but DO NOT use to clean other areas such as the oven door. 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 burner covers 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:** The outer glass should be cleaned with a specific glass and mirror cleaner. Soapy water will remove stains and but may leave streaks. Do not use abrasive or aggressive cleaners on aluminium door frame components, if in doubt contact Glem Gas for advice.
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 during cleaning.

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.

CARE OF CATALYTIC LINERS

Some models have catalytic liners installed within the oven cavity. They are the matte finished light coloured panels on the sides and the matte finished panel at the rear of the oven.

They work by collecting the grease and oil residues that occur during cooking. The liner self cleans by absorbing fats and oils and burning them to ash which is then easily removed from the floor of the oven with a damp cloth.

The liner may discolour with age and should a large amount of fat be spilled onto the liner it may affect its efficiency. To overcome this problem set the oven to maximum temperature for about 10 - 20 minutes. Catalytic liners are designed for a working life of about 300 hours.

When the oven is cool wipe out the floor of the oven.

Manual cleaning of the catalytic liners is not recommended. Damage will occur if soap impregnated steel wool pad or any other abrasives are used. We also do not recommend the use of aerosol cleaners on the liners.

If the walls of a catalytic liner are no longer effective you can remove the surplus grease with a soft cloth or sponge soaked in hot water then go through the cleaning cycle as described above. The lining must be porous to be effective. Catalytic liners are designed for a working life of about 300 hours.

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 3 to 4 years depending on usage or condition.

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.

KITCHEN CABINETRY WARNING

NOTE: ALL ADJACENT SURFACES TO THE COOKER MUST BE ABLE TO WITHSTAND NORMAL HEAT TRANSFER FROM THE COOKER AND THE HEAT RELEASED FROM THE OVEN DOOR WHEN OPENED. GLEM GAS ACCEPTS NO RESPONSIBILITY FOR CABINET DAMAGE FOR DAMAGE TO KITCHEN CUPBOARDS AND DRAWERS DUE TO INCORRECT INSTALLATION. IF IN DOUBT INSTALL A HEAT SHIELD.

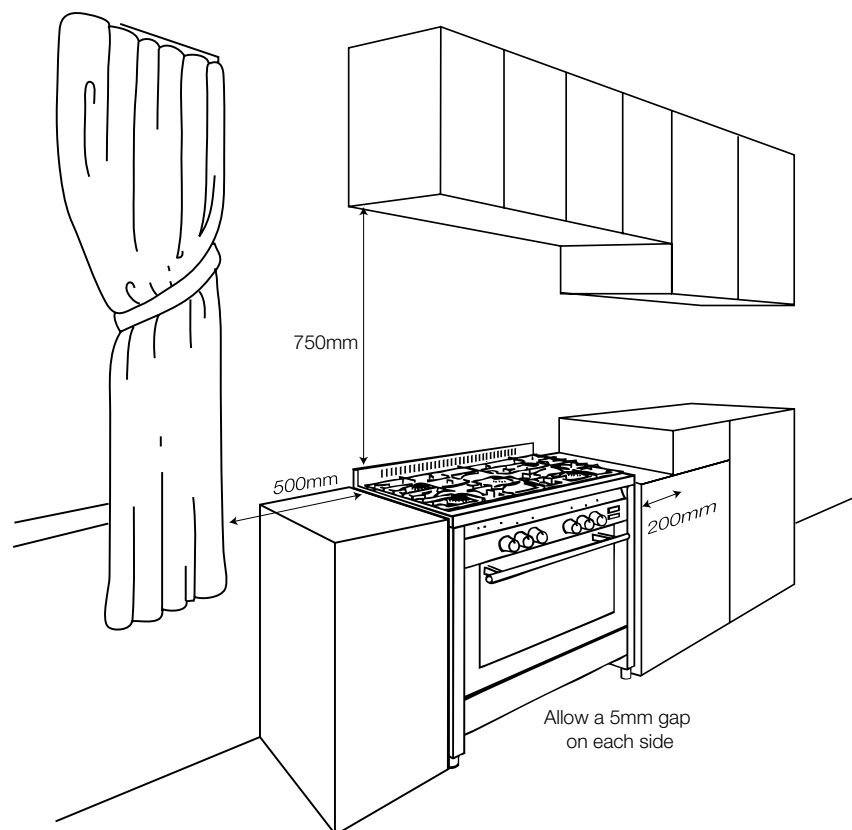
VINYL WRAPPED CUPBOARD FINISHES ARE NOT A SUITABLE SURFACE. CALL GLEM GAS ON 1 300 307 917 FOR ADVICE.

Rangehoods

Rangehoods and overhead exhaust fans must be installed according to manufacturers' instructions. Rangehoods should be installed not lower than 750 mm above the cooktop.

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.



1. Location of gas inlet

Bottom rear of upright cooker:
60 mm from RH side
400 mm from base without legs installed

2. Electrical connection

Connection is by means of flexible cord and plug. Check the data plate - models with consumption greater than 2400W require a 15amp connection.

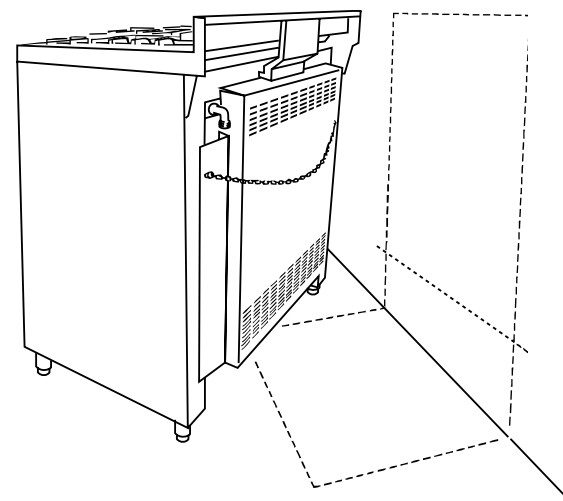
3. Overall dimensions of upright cooker

Depth over cabinet 600 mm
Height over hob 760/750 mm (CHECK MODEL)
Height over splashback 820 mm
534 series width 530 mm
664 series width 598 mm
865 series width 798 mm
965 series width 898 mm
765 series width 698 mm
ML106 width 998 mm

On models with removable legs add up to 150 mm.

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 - ELECTRICAL CONNECTION

Before connecting the plug into the power socket, follow these instructions:

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

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 cooker has been manufactured with Natural Gas injectors fitted. For use with LPG the cooker must be converted. The conversion kit is supplied. Information on converting the cooker is included with these instructions.

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.

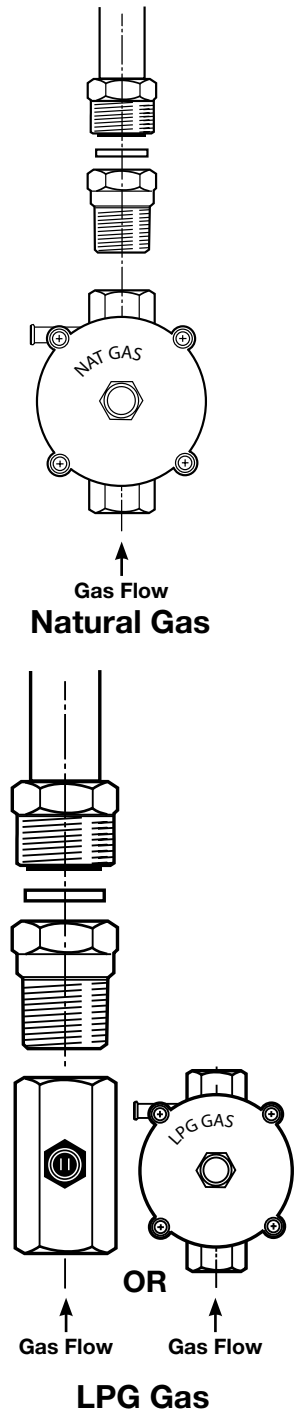
The fixed consumer gas supply outlet should be at approximately the same height as the cooker connection point, pointing downwards and approximately 150mm to the side of the cooker. The hose should be clear of the floor when the cooker is in the installed position. Ensure that the safety chain is installed 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.

GAS CONNECTION

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.

- There is a connection kit supplied with the 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).
- **REGULATOR PLACEMENT - We strongly advise to locate the Natural Gas regulator close to the gas inlet and away from the heat of the cooker. Regulator failure due to heat exposure is not covered under warranty.**
- 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). To remove the oven floor it may be necessary to remove the door first and the 3 screws under the bottom edge of the seal. There is also a screw in the side wall of the oven that if loosened makes the oven floor easy to remove.

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

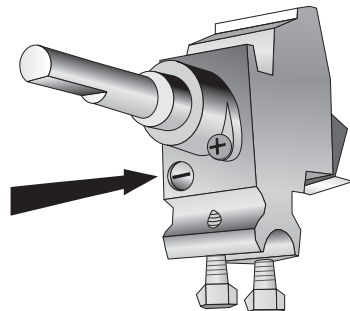
Light the oven burner and operate at maximum for 15 minutes. Turn the control until it engages in the minimum position and remove the control knob. Insert a screwdriver in the adjusting screw (located to the side of the gascock shaft or in the centre of the shaft).

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.

LPG CONVERSION

When completing the LPG conversion the bypass screw on the oven thermostat needs to be screwed all the way clockwise.



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 manometer 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.

NOTE! THIS COOKER MUST BE INSTALLED BY A LICENSED GAS FITTER. WRITTEN PROOF IS REQUIRED FOR WARRANTY SERVICE.

STANDARD PLUMBERS TEFLON TAPE SHOULD NOT BE USED TO SEAL JOINTS. AN APPROPRIATE GAS SEALING TAPE OR COMPOUND SHOULD BE USED.

IF IN DOUBT ON ANY INSTALLATION POINTS PLEASE CALL 1300 307 917 FOR MORE INFORMATION.

QUICK REFERENCE FAULT FINDING CHART

GAS COOKTOP

Burner does not stay alight after several attempts

Check that the burner is correctly assembled. Sometimes the parts get misaligned and that interrupts correct gas flow.

Make sure the gas supply is turned on.

Make sure that the burner is dry and clean.

Ensure there is nothing blocking the gas inlet on the burner or the slots in the flame spreader.

Try to light the burner using a match, this will identify if it is an ignition fault.

Burner will not stay alight

Check that the burner is correctly assembled.

There is a thermocouple valve on each burner. It is a tapered copper point. If the thermocouple is faulty the flame will not stay alight once you release the control knob. Hold the knob in for a few seconds to make sure that the thermocouple reaches temperature.

The ignitor does not spark

While it is not always possible to see the spark there is a clicking sound when the ignitor is operating.

Make sure the ignitor is clean and dry (this is the cylindrical white point at the edge of the burner)

Make sure that the burner is correctly assembled.

Make sure that the electricity is turned on.

The flame suddenly looks different

This usually means that the burner is not assembled correctly.

GAS OVEN

Oven wont light

Make sure the gas supply is turned on and the knob turned to maximum temperature

Make sure the oven door is open

Make sure that the electricity is connected and turned on

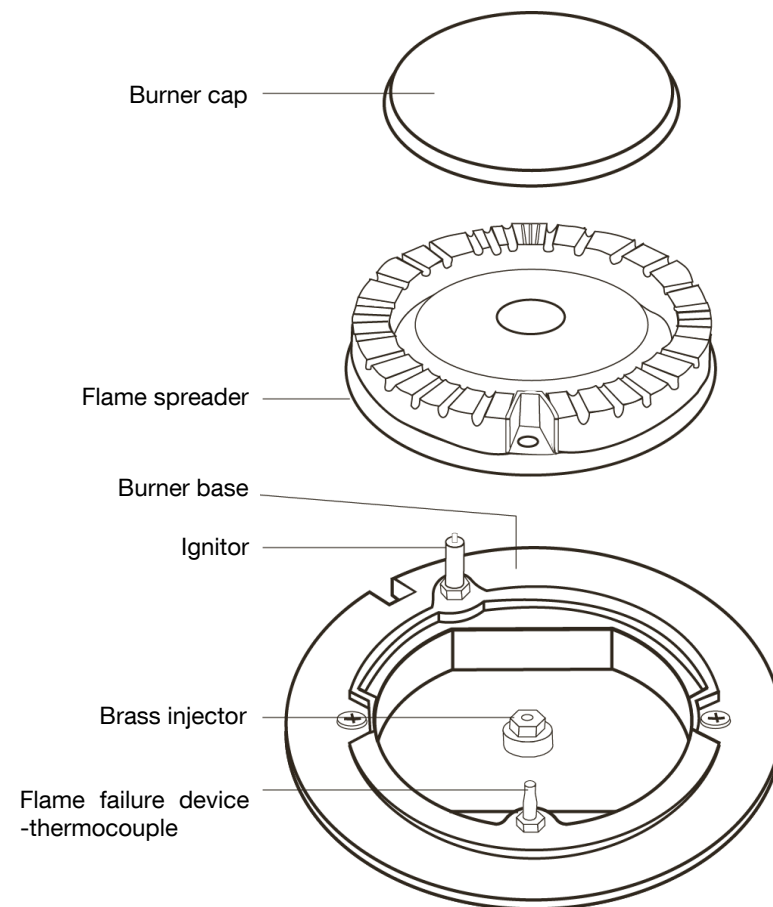
Get the electronic ignition sparking before turning on the gas, this is the best way to encourage the burner to light.

Try to light the oven manually to check if the problem is electronic ignition related

Oven wont stay alight

Once the oven is lit hold the control knob in for 20 seconds to heat the thermocouple which will maintain the flame.

CORRECT COOKTOP BURNER ASSEMBLY



Make sure to read the operating instructions in the next section to operate your cooker correctly. Use the fault list check list below as a reference if you have any problems. Call 1300 307 917 if you need further assistance

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.

See website www.glemgas.com.au for LP conversion details.

TABLE FOR THE CHOICE OF INJECTORS

BURNER TYPE	NATURAL			ULPG		
	Inj Diam	MJ/H	Gas Press	Inj Diam	MJ/H	Gas Press
Large Wok Bnr	1.75	14.6	1.0	0.98	13.8	2.75
Wok Burner	1.70	14.5	1.0	0.96	12.0	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
<u>Oven Burners</u>						
53/70/60cm	1.41	9.0	1.0	0.79	8.5	2.75
80cm/90cm DI,ML	1.75	14.5	1.0	0.96	12.5	2.75
90cm UN,GL,MA	1.85	15.5	1.0	1.00	13.0	2.75

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.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure if the goods fail to be of acceptable quality. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and failure does not amount to a major failure.

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

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

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Email us info@glemgas.com.au