

GLEM 122

The One

A NEW
DIMENSION
in COOKERS







122x70 DOUBLE OVEN

The One



GP122EI

Performance and features

Semi Professional cooker
6 Burner cooktop
2 Dual control burners
Double electric ovens
Rotisserie
Telescopic guides (main oven)
Flush SS Teppanyaki plate
Huge drawer with Blum guides
Adjustable feet (+/- 1cm)

Safety

Flame failure devices
Triple glass oven door

Details

Cool touch oven door
Full glass oven door with lateral profiles
Easy to clean titanium enamelled oven cavity

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St. steel



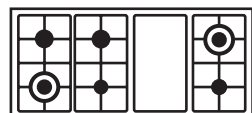
LEFT OVEN

Multifunction electric oven
Electric grill
Electronic programmer
8 functions
Capacity: 92 lt

RIGHT OVEN

Multifunction electric oven
Electric grill
5 functions
Capacity: 38 lt

6 gas burners + SS Teppanyaki
(2 dual burners)





TITANIUM ENAMEL - EASY TO CLEAN

Thanks to the low porosity of the titanium enamel, cleaning is so much easier and reduces dirt build up. The titanium enamel is resistant to the attack of acids and maintains its colour over time even after intensive use.



SAFE TOUCH

Thanks to an innovative induced tangential cooling system which exhausts hot air from the rear of the cooker, operating surface temperatures are reduced.



COOL DOOR

The 122 model is supplied with triple-glass doors that, together with the tangential-flow cooling fan, guarantees lower temperatures on the oven doors.



REMOVABLE FULL GLASS DOOR

The glass window is easily removable to allow the cleaning of the internal glass.



TANGENTIAL COOLING FAN

The tangential cooling fan: the hot air is expelled reducing the temperature of the external surfaces.



DUAL BURNER WITH DUAL CONTROL

The dual control means you can independently adjust the flame for each individual ring to a power range of between 0.8 kW and 4.5 kW. It is possible to turn on the central ring or the dual outer ring individually, or both together: for large and small pans, concentrating the heat and energy only where it is needed.

The same burner can be used to simmer or for high powered stir frying with a wok.

TEPPANYAKI PLATE

The patented flush mounted Stainless Steel Teppanyaki plate is ideal for frying in the Japanese tradition. The cooking zone of allows you to prepare or keep food warm both on the middle or on the entire cooking surface. It also has a perfect temperature control as well as an optimal heat distribution for preparing delicate food, low-fat meat, fish and vegetables.

SAFETY VALVE

Thermocouples stop the flow of gas in the event of an accidental flame failure. The thermocouple intervenes within 3 seconds of the flame cutting out and still operates even in the event of a power cut.



TRIPLE RING BURNER

The special burner with triple ring efficiently uses the power of the gas and uniformity of the flame create perfect heat distribution. The output of 16 Kpa allows maximum efficiency and faster cooking times.



DEFROSTING

Defrost by fan alone reduce by 30% defrost timing of your frozen food.

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TECHNICAL FEATURES

TECHNICAL FEATURES GLEM 122

COOK-TOP

| | | |
|-----------------------|------|-----------------------|
| N° gas burners / zone | | 6+1 Teppanyaki burner |
| Front Right Burner | Mj/h | 11.5 (large) |
| Front Left burner | Mj/h | 2.7-12.5 (dual) |
| Rear Right Burner | Mj/h | 2.7 12.5 (dual) |
| Rear Left Burner | Mj/h | 7.0 (medium) |
| Central Front Burner | Mj/h | 4.0 (small) |
| Central rear Burner | Mj/h | 11.5 (large) |
| Left burner | Mj/h | 7.0 (teppanyaki) |

SAFETY & IGNITION

| | | |
|---------------------|--|---|
| Security valves Hob | | • |
| One-hand | | • |

COOK-TOP ACCESSORIES

| | | |
|----------------------------------|--|---|
| Cast Iron pan supports | | • |
| Stainless Steel Teppanyaki plate | | • |

OVEN

| | | |
|-----------|--|----------------------------|
| Oven type | | 2 x Multifunction electric |
|-----------|--|----------------------------|

FUNCTIONS

| | | |
|----------------------------------|--|--------------------------|
| Function selector | | |
| ☼ Light | | left and right hand oven |
| ☐ Traditional cooking | | left and right hand oven |
| ☐ Bottom element | | right hand oven |
| ☼ Bottom element + fan | | left hand oven |
| ☐ Upper element | | right hand oven |
| ☐ Grill element | | left and right hand oven |
| ☼ Double grill + fan | | left hand oven |
| ☉ Multifunction (circular + fan) | | left hand oven |
| ☼ Defrosting | | left hand oven |

SHELF POSITIONS

| | | |
|------------|--|------------------|
| Large oven | | 3 x Telescopic |
| Small oven | | 4 x Conventional |

OVEN CAVITY

| | | |
|--------------------|--|---------------------|
| Finishing | | TITANIUM EASY CLEAN |
| Side chromed racks | | YES |

TYPE OF PROGRAMMING

| | | |
|--------------------|--|-----|
| Digital programmer | | YES |
|--------------------|--|-----|

OVEN DOOR

| | | |
|-----------------------|--|-----|
| Full glass | | YES |
| Triple glass | | YES |
| Removable inner glass | | YES |

ACCESSORIES

| | | |
|----------------------|--|--------------|
| Cooling fan | | YES |
| Thermostat | | YES |
| Closed door grilling | | YES |
| Rotisserie | | YES |
| Oven Light | | YES |
| Wire Shelf | | 2+2 |
| Enamelled tray | | 1+1 |
| Storage Compartment | | YES (DRAWER) |
| Telescopic guides | | main oven |

TECHNICAL FEATURES

| | | |
|----------------------|-----|-----------------|
| Oven Volume | lt | 92 38 |
| Total Electric Power | kW | 3.86 |
| Voltage/Frequency | V/A | 220-240 50-60 |

DIMENSIONS

| | | |
|--------------------------|--|--------------------|
| Cooker H x W x D (cm) | | 95-96.5 x 122 x 70 |
| Cooker Weight | | 225 Kg |
| Packaging H x W x D (cm) | | 117 x 140 x 93 |
| Packed Weight | | 246 Kg |

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