

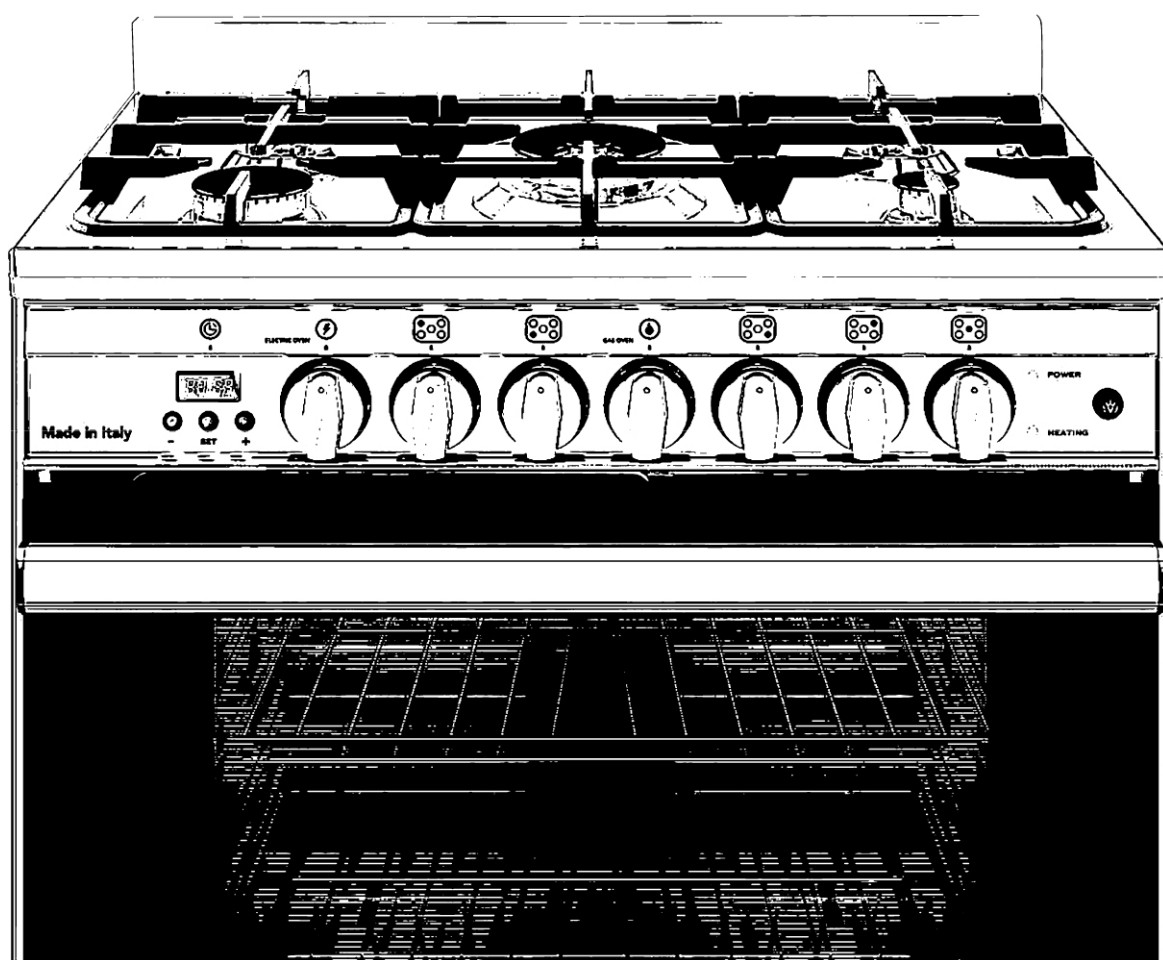
 **GLEM GAS**

 **EMILIA**

# manual

of buona cucina italiana

●●● All Cooker models from 2021



## 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 FOR ASSISTANCE

"We know that the warnings in this manual are strongly worded but we want you to have a great experience with your new cooker. The majority of service calls are due to incorrect installation or incorrect use of the cooker. These cookers are carefully designed for use in Australian kitchens. When they are used for any other purpose the chance of there being a problem with performance increases." Glem Gas Australia

## TABLE OF CONTENTS

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|                                                   |       |
|---------------------------------------------------|-------|
| FIRST TIME USE.....                               | 4     |
| MOVING THE COOKER .....                           | 5     |
| INSTALLING THE ADJUSTABLE LEGS .....              | 6     |
| INSTALLING THE ANTI TILT BRACKETS.....            | 7     |
| IMPORTANT WARNINGS BEFORE USING THE COOKER.....   | 8     |
| OVEN DOOR REMOVAL AND REPLACEMENT .....           | 9     |
| IDENTIFYING THE SYMBOLS ON THE CONTROL PANEL..... | 10    |
| BEFORE USING FOR THE FIRST TIME.....              | 10    |
| OPERATION OF THE GAS COOKTOP.....                 | 11    |
| OPERATING THE GAS OVEN.....                       | 12    |
| PRE HEATING THE GAS OVEN .....                    | 13    |
| ELECTRIC GRILLING ELEMENT .....                   | 13    |
| ELECTRIC OVEN FUNCTIONS .....                     | 14    |
| USE OF TIMERS .....                               | 15    |
| SUGGESTED SHELF POSITIONS AND COOKING TIMES.....  | 16    |
| OVEN OPERATION NOTES.....                         | 17    |
| DOPPIO OVENS.....                                 | 17    |
| CLEANING AND MAINTENANCE .....                    | 18    |
| INSTALLATION INSTRUCTIONS .....                   | 19    |
| KITCHEN CABINET WARNING.....                      | 19    |
| RANGEHOODS .....                                  | 20    |
| VENTILATION REQUIREMENTS .....                    | 20    |
| DIMENSION DETAILS .....                           | 21    |
| INSTALLATION - ELECTRICAL CONNECTION .....        | 21    |
| INSTALLATION - GAS CONNECTION .....               | 22    |
| CONVERSION TO OPERATE ON ULPG (LPG).....          | 23    |
| GAS INJECTOR SELECTION TABLE.....                 | 24    |
| FINAL CHECK.....                                  | 24    |
| QUICK REFERENCE FAULT FINDING CHART .....         | 25    |
| PRODUCT WARRANTY.....                             | 26/27 |
| INSTALLER'S FINAL CHECK LIST .....                | 28    |

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 license number and details is required for warranty service.

Glem Gas Australasia

### **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 location

Model number details are on the inside of the flap that covers a compartment under the oven or on 53cm cookers located on a label next to the oven cavity above the door seal or on the rear of the cooker.

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

They have been designed and constructed to meet the following standards:

AS/NZ 5623 Australian safety standards - 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/NZS 1044 Electromagnetic Compatibility Requirements.

Surface temperatures for all components comply with the standards. Certain parts of a stainless steel cooker can become very hot during and after use. On all models a cooling fan operates during the cooking cycle and continues to operate afterwards until the cooker cools.

**SURROUNDING SURFACES - 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 both 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 by wiping it down 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 1 hour. 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.

- 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

### **WARNING - THIS COOKER 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.*

**DO NOT MODIFY THIS APPLIANCE**

**DO NOT INSTALL IF THE COOKER IS DAMAGED**

**THIS APPLIANCE IS NOT FOR USE IN MARINE CRAFT, CARAVANS OR MOBILE HOMES.**

The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervised or instruction concerning use of the appliance by a responsible person for their safety.

Young children should be supervised to ensure that they do not play with the appliance. During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

**WARNING:** Ensure the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

**WARNING -** Accessible parts will become hot when in use. To avoid burns young children should be kept away.

This appliance is not intended to be operated by means of external timer or separate remote control system

**DO NOT** use a steam cleaner to clean this appliance

**DO NOT** use harsh abrasive cleaners or sharp metal scrapers to clean the oven glass door since they can scratch the surface, which may result in shattering of the glass

If this appliance is installed on a base, measures must be taken to prevent the appliance from slipping from the base

If the electrical supply is restricted, means of all-pole disconnection must be accessible and incorporated in the fixed wiring in accordance with the wiring rules.

This appliance must not be installed behind a decorative door

**Danger of fire –** Do not store items on the cooking surface

**CAUTION –** The cooking process has to be supervised. A short term cooking process has to be supervised continuously.

**WARNING -** Unattended cooking on a hob with fat or oil can be dangerous and may result in a fire

## MOVING THE COOKER

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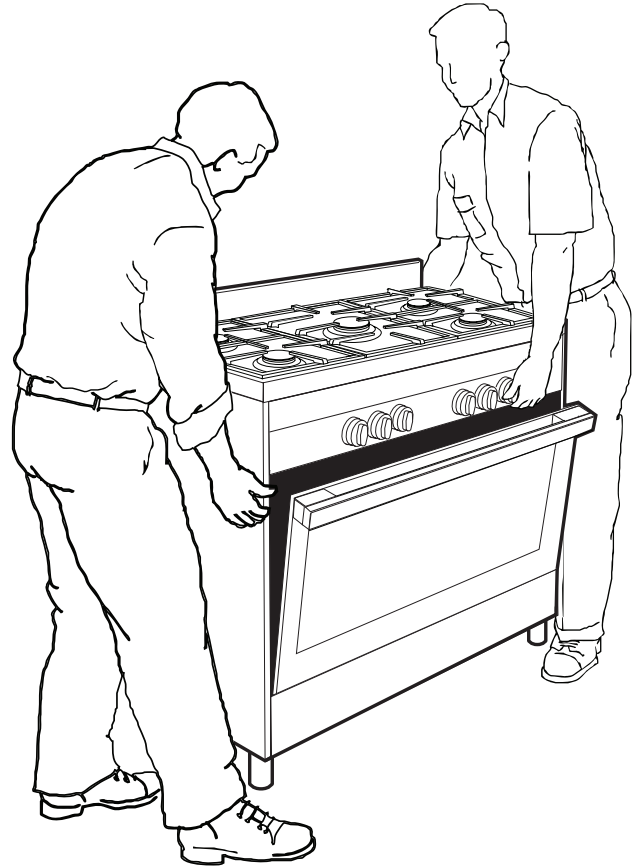
When moving the cooker always use two people.

When it is installed correctly this cooker complies with all safety requirements. However, it is manufactured from sheet metal stainless steel and care must be taken when moving the cooker as some sharp edges and corners that are not normally intended to be touched could cause injury.

### **DO NOT LIFT USING THE HANDLE**

Lifting by using the handle could break the door so we strongly recommend to open the door and hold inside the top of the oven cavity.

Just be careful to make sure that the door is not allowed to slam closed on your hand.



### **DO NOT DRAG OR SLIDE THE COOKER**

Tilting or dragging the cooker may distort the legs. The cooker may become uneven or off balance if the legs are damaged by improper relocation or lifting. Please take care not to slide the cooker



## INSTALLING THE ADJUSTABLE LEGS

The cookers are delivered with adjustable height legs that need to be fitted prior to the cooker installation. On some models the legs easily screw into the underside of the cooker. On other models the legs have a new keying system where the screw on the top of the leg is inserted and then slid up the slot so it can be tightened securely. See FIG. 1. You may need to hand tighten the screw into the top of the legs first.

### TIP:

Measure the height of the benchtop and the cooker itself and then pre adjust the leg height so when they are installed the cooker will be 10 mm above the height of the bench.

### TIP:

You can lay the cooker carefully on its back to install the legs. Remove all burner components before tilting the cooker back - the procedure requires two people. See FIG. 2. Use the outer carton as a base to protect the cooker and the floor.

When lifting the cooker back up don't lever the full weight of the cooker on the rear legs, lift the cooker onto all four legs.

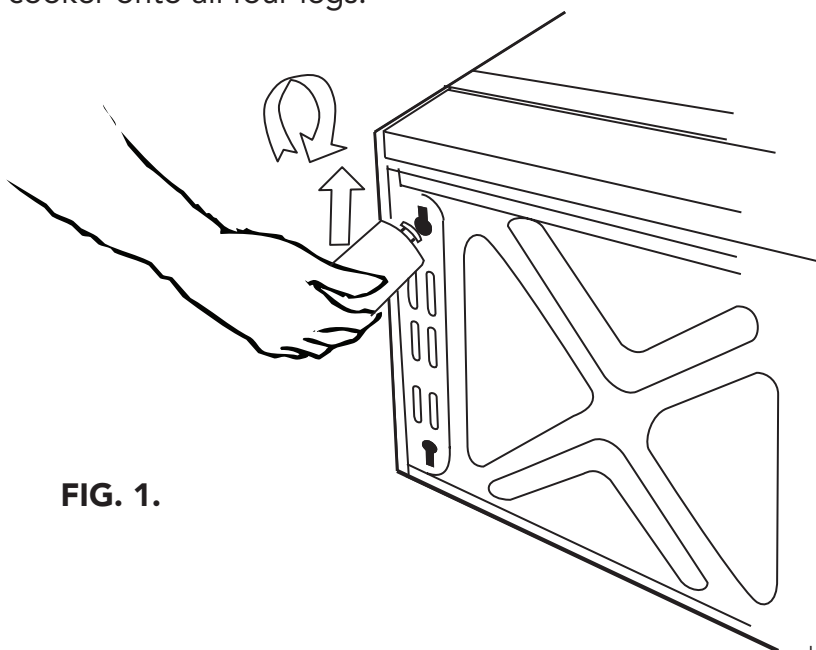
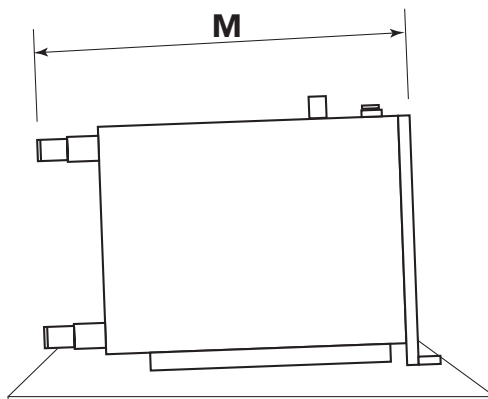


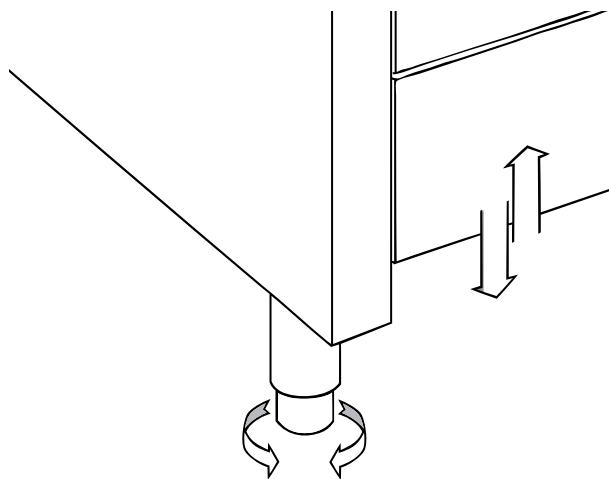
FIG. 1.

$M = \text{bench height} + 10\text{mm including legs}$

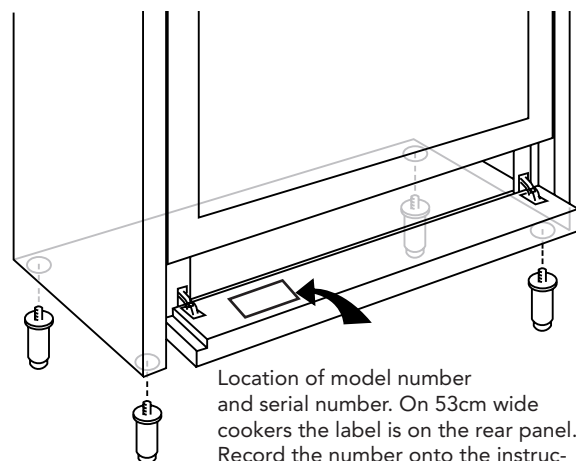


Laying the cooker carefully on its back onto the packaging makes the operation of installing the legs very easy.

FIG. 2.



Rotate the bottom part of the legs for final height and leveling adjustments

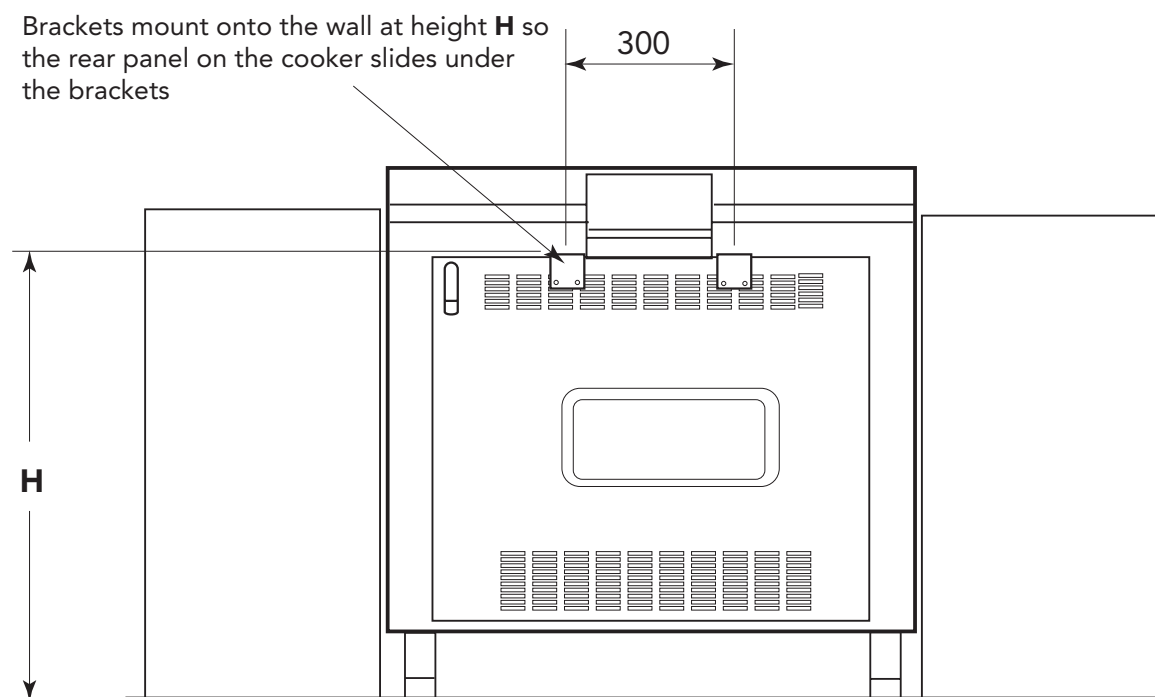


Location of model number and serial number. On 53cm wide cookers the label is on the rear panel. Record the number onto the instruction book for easy access.

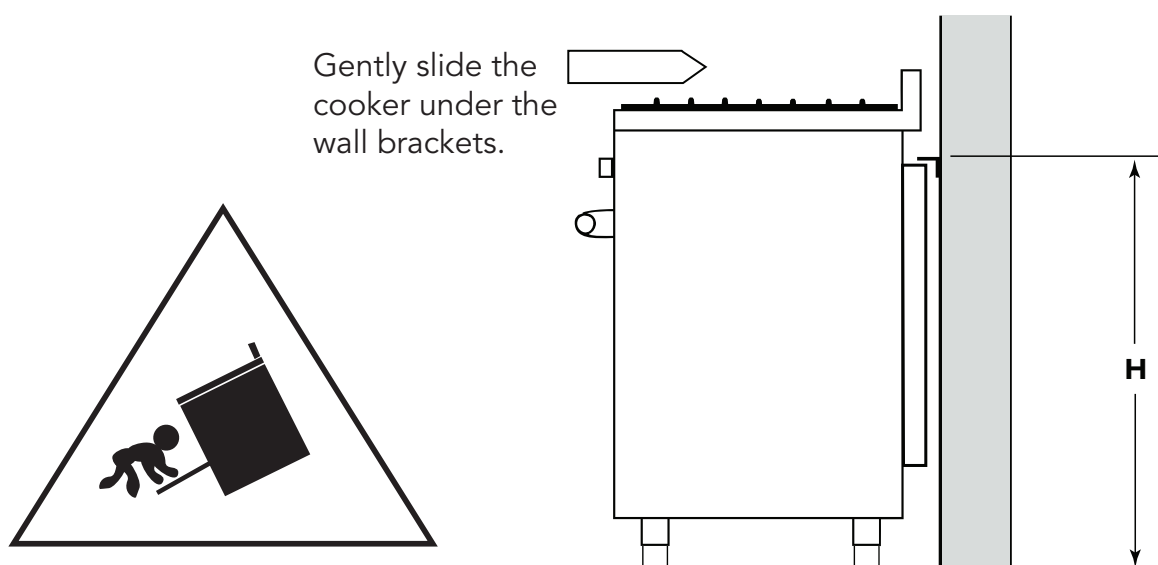
## INSTALLING THE ANTI TILT BRACKETS

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.

1. 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**.
2. Mark the same height on the wall against which the cooker is to be installed.
3. Mark the centre of the cooker at the same height on the wall.
4. At a distance of 150mm either side of the centre at the measured height mount the two anti tilt brackets supplied onto the wall.
5. Slide the cooker into position after connecting the chain. The brackets prevent any chance of the cooker tilting forward.



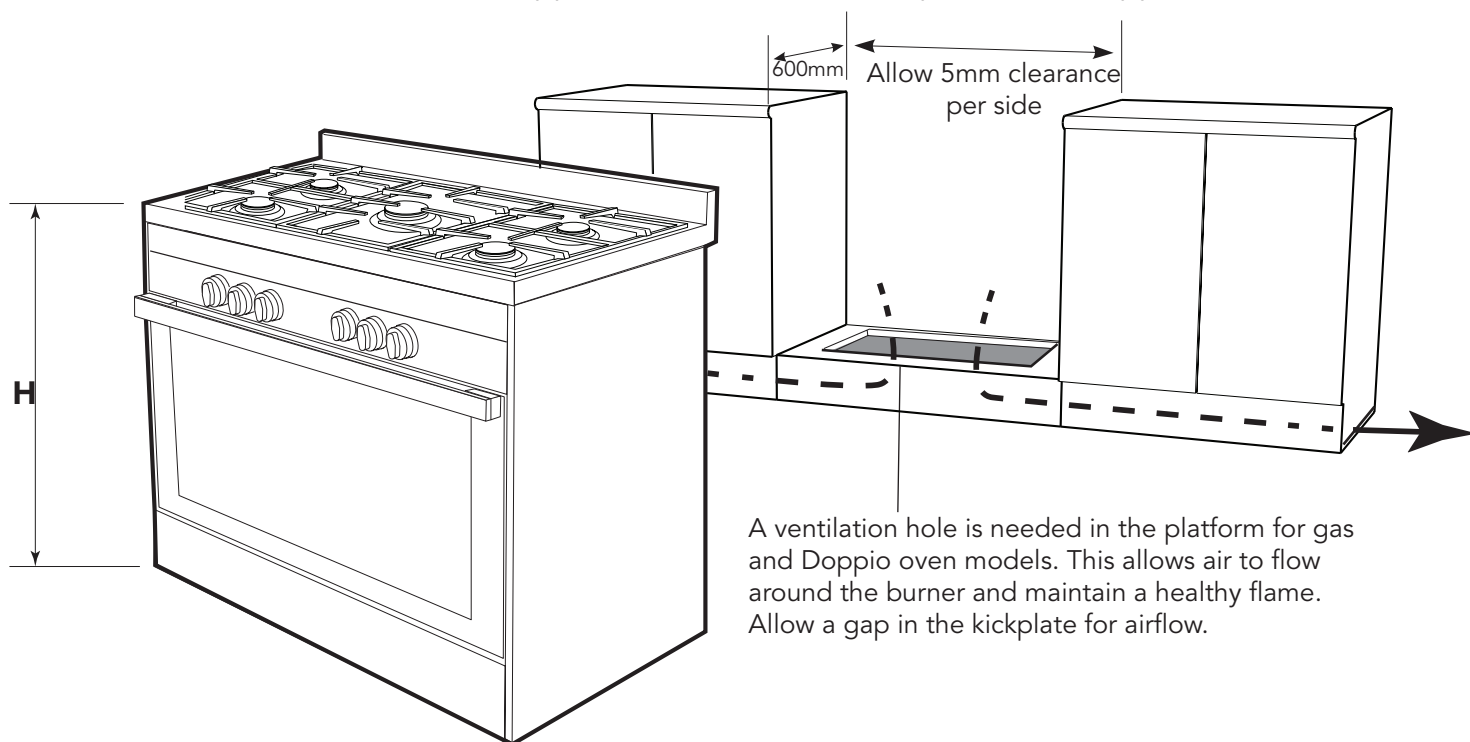
Rear view showing the anti tilt brackets attached to the wall.



Side view showing the anti tilt brackets attached to the wall.

## INSTALLING A COOKER ONTO A RAISED PLATFORM

The cooker can be installed without legs onto a platform. The height **H** is either 750mm or 760mm depending on the model. Take the measurement off the cooker itself. The platform must be at a height that aligns the cooker at least level with the bench height. Not below. Cookers with gas ovens or Doppio ovens must be installed with a ventilation hole under the cooker. There should be 150mm of support on either side of the platform to support the cooker.



## FOR SAFE USE OF THE COOKER

- Oven door: Keep children away from the glass oven door while cooking is in progress.
- DON'T let children sit on or play with the oven door.
- DON'T use the drop down door as a stool to reach above cabinets.
- DON'T put any weight on an open oven door.
- DON'T line the oven walls or floor with aluminium foil
- DON'T place oven trays or anything onto the floor of the oven when cooking.
- DON'T place inflammable material or plastics in the storage compartment under the oven.
- DON'T wear loose fitting garments while the burners are lit since the fabric could ignite and cause injuries. Caution should also be taken with pot holders and tea towels.
- DO Grill with the door closed. All cookers have electric grills.
- DO always turn pan handles to the side or to the back of the hob where they can't be knocked or reached by children.
- DO Use the right sized pan: Using the right sized pan makes sense as it saves energy and avoids burnt handles or damage to pots and the hob.
- DO Use of pot holder gloves: Make sure that burners and oven trays are cool before touching them unless you are wearing oven gloves.

This cooker is stainless steel but harsh detergents and acids can cause rust spots. This is not covered under warranty. Please use only approved stainless steel cleaners, we suggest just warm water on a cloth is sufficient. Call 1300 307 917 if you are unsure.

Glem Gas Australasia Pty. Ltd. does not accept any responsibility for any damage caused by inappropriate, incorrect or irrational use. For more detailed information refer to the warranty details at the end of this manual. Contact Glem Gas Australasia Pty. Ltd. on 1 300 307 917 for all service enquiries.

**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 Number:** \_\_\_\_\_

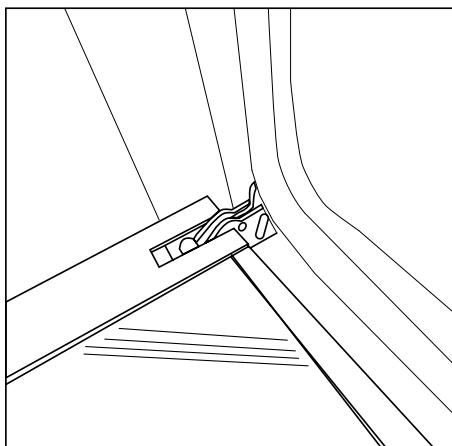
**Serial Number:** \_\_\_\_\_

**Date recorded:** \_\_\_\_\_

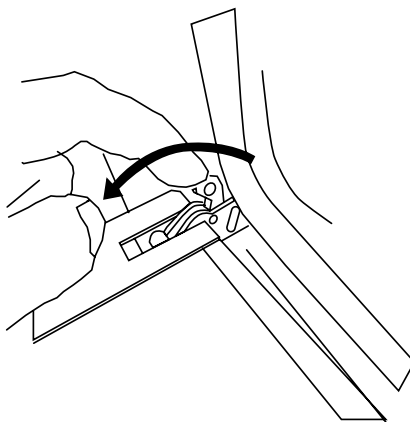
## OVEN DOOR REMOVAL

If at some time you wish to remove the oven door follow these procedures. Do not force the door on or off the cooker as you may damage the hinges.

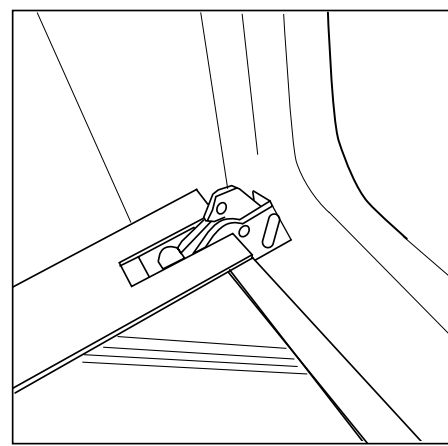
There is a handy video on the Emilia and Glem Gas websites demonstrating how to remove the cooker door. Call Glem Gas Australasia on 1300 307 917 should you require assistance.



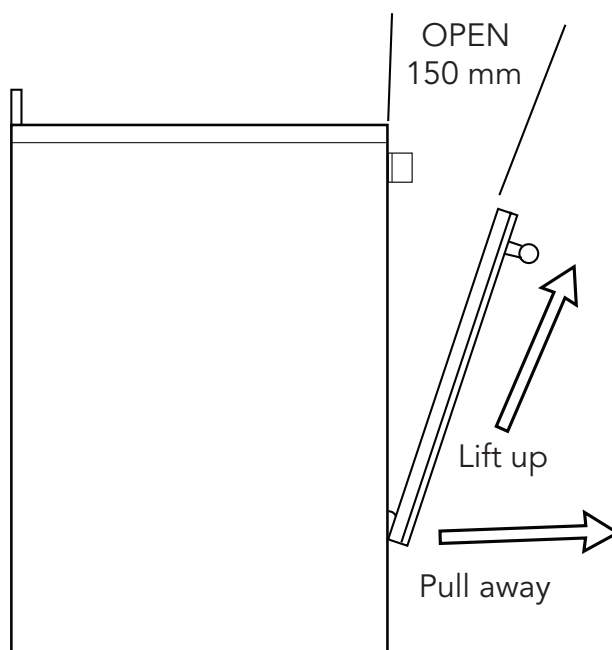
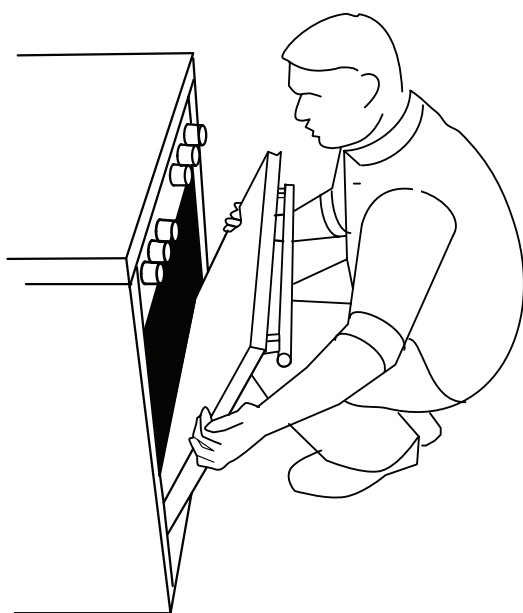
1. Open the door fully.



2. Rotate the hinge locking tab using a finger or small screw driver.



3. Tab locked in position, repeat the procedure on each hinge.



4. Crouch in front of the door. With the door partly open (150mm at the top) pull in the direction of the arrows and away from the cooker at the bottom of the door. Then lift the door away from the cooker.

## REFITTING THE OVEN DOOR

It is important to hold the door at an angle so there is a 150mm gap at the top of the door.

Hook the hinges in first with the groove in the bottom of the hinge sitting on the edge of the slots. The door should feel stable. Fully open the door to allow the unlocking of the hinges. You will then be able to close the door. Close the door gently and if the door doesn't close correctly, fully open the door and relock the hinges so you can try again. **DO NOT FORCE THE DOOR AT ANY TIME.**

## IDENTIFYING THE SYMBOLS ON THE CONTROL PANEL

Symbols printed on the control panel identify the functions controlled by each knob and button. The table shows the meaning of each symbol. There are differences in designs across models.

| SYMBOL                                                                            | MEANING                 |
|-----------------------------------------------------------------------------------|-------------------------|
|  | Left hand front burner  |
|  | Left hand rear burner   |
|  | Centre burner           |
|  | Right hand front burner |
|  | Right hand rear burner  |
|  | Left centre burner      |
|  | Oven temp control       |
|  | Clock/timer             |

| SYMBOL                                                                            | MEANING                |
|-----------------------------------------------------------------------------------|------------------------|
|  | Oven function selector |
|  | Oven function selector |
|  | Electric oven control  |
|  | Gas oven control       |
|  | Grill button           |
|  | Oven light             |
|  | Oven temp control      |
|  | Gas oven fan button    |

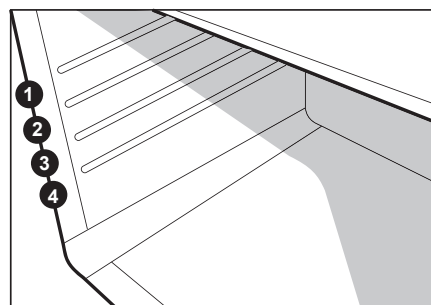
## BEFORE USING FOR THE FIRST TIME

Remove all packing material, plastic film and literature from the oven before connecting the gas and electricity supplies.

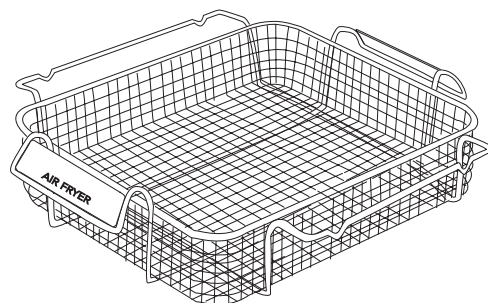
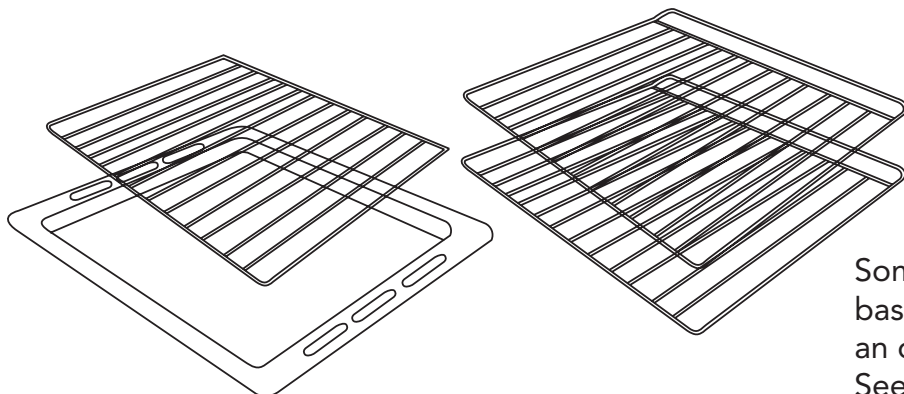
Make sure all plastic has been removed before use. Some models have trays with a protective coating; make sure that plastic coating has also been removed. Clean the interior of the oven and all accessories with soap and water and dry them carefully.

Switch the empty oven on to 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 1 hour and open the kitchen windows to ventilate the room. The odour will completely dissipate after a few uses.

The oven is fitted with 3 or 4 guides for positioning trays and racks at different heights. On some models a telescopic runner is fitted to the middle level.



Included with all cookers are two oven shelves, a grill tray and a rack insert for the grill tray.



Some models include an Air Fryer basket feature. It can be purchased as an option for other models. See Page 15 for instructions on use.

## OPERATION OF THE GAS COOKTOP

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### Gas Burners

The combination of large burners, wok burners and smaller burners provides the flexibility for different cooking tasks. All burners are fitted with flame failure safety devices. This means that if the flame goes out for any reason the gas stops flowing.

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.

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

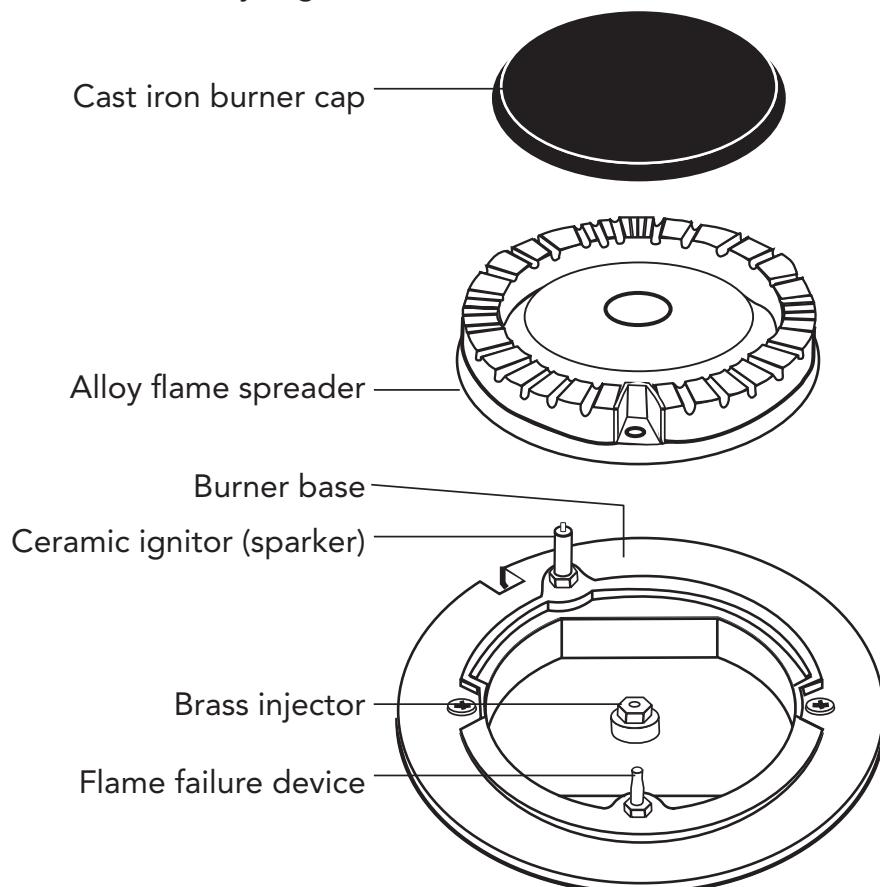
If you have problems lighting the burners check that the round cap on the top of the burner is correctly aligned.

If the burner is wet the ignition may not operate correctly. In that case light the burner using a match.

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

### Gas Burner assembly

Sometimes when the burner is difficult to light it is simply due to the burner not being correctly assembled. All parts must be correctly aligned.



## OPERATING THE GAS OVEN

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The gas 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 when operating the oven as it can affect oven performance unless there is a special requirement to have the tray under the cooking.

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 to allow viewing of the burner flame.

### 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 10 to 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. This will remove any moisture that may have built up in the electronic ignition. After the cooker cools down try the electronic ignition again.

Call our after sales service line on 1300 307 917 for any assistance

### New Oven Smell

There are likely to be some odours when using an oven for the first few times. Once the oven has been used the odours will disappear.

## GENERAL OVEN PRECAUTIONS

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Avoid touching the heating element inside the oven.

DO NOT USE polyunsaturated oils with cooking in the oven.

This type of oil can cause heavy deposits inside the oven that are very difficult to remove.

DO NOT USE a steam cleaner to clean the oven or cooker.

DO NOT use strong detergents or acids to clean the oven or cooker as these cleaners can cause rust spotting. Hot water on a cloth is recommended.

DETERGENTS CAN CAUSE RUST SPOTTING EVEN ON STAINLESS STEEL.

Call 1300 307 917 for technical advice on cleaning or visit the Emilia and Glem Gas websites for details on maintaining stainless steel.

## PRE HEATING THE GAS OVEN

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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 a temperature indicator light for gas oven mode.

### **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. Ensure that the shelf is correctly installed so that 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.

## **ELECTRIC GRILLING ELEMENT** - all cookers

---

All Emilia and Glem cookers have an electric grill within the oven compartment. Gas grills have been found to be unsuitable for Australian cooking styles such as grilling lamb.

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.

### **Cookers with gas ovens**

On cookers with a gas oven the electric grill maybe controlled by a separate button or control knob. The grill operates at a fixed temperature. Change height of the grill tray to vary intensity.

### **Cookers with electric ovens**

On cookers with electric ovens the grill function is selected on the oven function selector knob or by a separate button that can be pressed to switch on the grill.

Selected the temperature of the grill using the temperature selection control knob.

Preheat the grill for 3 minutes prior to introducing the food.

Never leave the kitchen when grilling as the cooking is fast and needs to be monitored. There is an override sensor that shuts the grill off in the event of a flare up during cooking.

### **Selecting the right baking dish**

Black baking dishes transfer heat differently to silver baking dishes. If you are burning the under side of cakes and biscuits try changing the colour of baking tray to silver.

## **IMPORTANT**

Never cook on the bottom floor of the oven and never line the bottom of the oven with foil

## **ELECTRIC OVEN FUNCTIONS** - functions vary according to cooker model

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### Multifunction Electric Oven

1. Remove the grill tray.
2. Choose a function using the selector knob for oven functions. Turn the knob to the symbol of the cooking function you wish to use. On some models the ovens only operate as fan forced and the function is automatically selected when selecting the temperature.
3. Rotate the thermostat knob to the desired temperature.
4. Wait until the thermostat indicator light goes off – this indicates that the oven has reached temperature and introduce the food to be cooked.

### **Selecting the best oven function**

All ovens operate differently and trial and error is part of gaining full familiarity with any new oven. Fan forced is great heat up function and very good when cooking on multiple shelves. The classic bake which applies heat from the top and bottom of the oven works well when cooking on a single level.



#### Oven Light

The oven light illuminates the oven cavity enabling the user to visually monitor the cooking process.



#### Fan Forced

A circular element around the fan. The air is forced through the element for rapid heat distribution. In some cooking tasks the food may need to be rotated.



#### Classic Baking

The heat comes from two elements. An element is above an element is under the floor of the oven. A good function for pizza and cooking on single shelves.



#### Bottom Heat

Heat from the bottom element and distributed by a fan. Too slow for initial heat up but a great function for browning the bases of pizzas, pies and pastries.



#### Double grill with fan - some models

The grill element produces radiant heat to the top of the food and the fan distributes the heat. Ideal for thicker cuts of meat. Preheat for 3 minutes.



#### Double grill

Traditional grilling of sausages, chops, cheese toasties. All grilling is done with the door closed for maximum efficiency and to keep cooking odors out of the kitchen.



#### Grill

The single grill element produces radiant heat over a smaller area so that smaller amounts of food can be prepared without wasting energy.



#### Defrost

The oven fan operates moving the air in the oven cavity. This reduces the amount of time it takes to defrost food compared to leaving the food at room temperature.

### **Thermostat Indicator light**

The thermostat indicator 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.

Try to open the oven door as little as possible as opening the door lowers the temperature and affects the thermostat cycles. When cooking on different shelves simultaneously, put all containers in the centre of the shelves.

### Type 1 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  button, then the (+) or (-) buttons. The time of day will be set after 10 seconds.

#### 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.

#### 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.

When the timer is operating the  symbol will show. When the set time has elapsed, the timer will beep. It doesn't switch off the oven.

Push the  button to switch off.

---

### Type 2 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 set button, then the (+) or (-) buttons. The time of day will be set after 10 seconds.

#### 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.

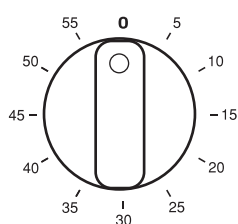
When the beep sounds use the (-) button to adjust the volume.

#### 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.

When the timer is operating the  symbol will show. When the set time has elapsed, the timer will beep. It doesn't switch off the oven. Push the SET button to switch off.

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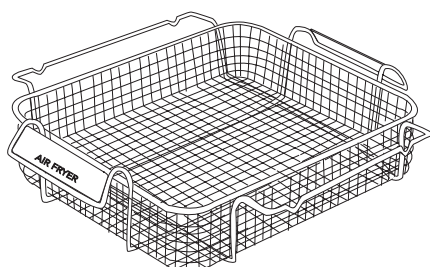


#### Mechanical Timer - minute minder

Some models have a mechanical timer. Rotate the dial right to the end to load the mechanism and then back to the time in minutes you want to set. A bell will ring at the end of the time period. It does not switch off the oven.

### AIR FRYER BASKET

A standard inclusion with some models is a stainless steel air fryer basket. The basket uses the movement of hot air in the oven to distribute even heat around the food being cooked. Select fan forced function on the electric oven and use the oven fan on gas ovens.



The air fryer basket cooks any frozen food such as oven fries or fish fillets perfectly. Cook following the normal directions on the packet. Rather than turning the food while cooking just give the basket a shake part way through the cycle. Use the middle shelf and place the grill tray on the shelf below to catch crumbs. Experiment with other foods such as fresh vegetables and try filling the grill tray with water to add steam.

## SUGGESTED SHELF POSITIONS - TEMPERATURES & COOKING TIMES

| 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                      |
| Venison         | 3                        | 2 3 4    | 90 - 220              | 180 - 200 | 50 - 60                 |
| Pheasant        | 3                        | 2 3 4    | 205 - 215             | 195 - 210 | 40 - 50                 |

## OVEN OPERATION NOTES

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The cooking information provided is intended purely as a guideline. Modify them to suit you experience, eating habits and personal taste.

The times indicated in the table do not include preheating of the oven, which is always recommended. The times and temperature indicated refer to average quantities of food - meats = 1/1.5kg; dough for confectionary, pizza, bread = 0.5/0.8kg.

Information in brackets with regards to shelves indicates the shelf to use when cooking several dishes together. All ovens are different and experimentation and use of the various cooking functions will determine the most effective way to use the oven to suit your cooking style. When cooking on different shelves simultaneously put all containers in the centre of the shelves.

### Baking trouble shooting

| <b>Problem</b>                                     | <b>Cause</b>                                                                                                                                                                                                                                                        | <b>Solution</b>                                                                                                                                                         |
|----------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Cooking Unevenly                                   | Wrong location in oven<br>Wrong size tray<br>Heat variations in oven                                                                                                                                                                                                | Place food in the centre of the oven.<br>Try alternatives<br>Rotate food during cooking                                                                                 |
| Burning on Top                                     | Oven not preheated<br>Over sized baking tins<br>Food too close to the top of the oven                                                                                                                                                                               | Wait for oven to reach temperature first<br>Use correct sized tins<br>Place in the centre of the oven                                                                   |
| Burning on Bottom                                  | Temperature is set too high<br>Baking tins too large or dark in colour<br>Food too low in the oven<br>Oven door being opened too often<br>If there is also smoke/soot present then the oven hasn't been converted for the correct gas and a gas fitter is required. | Reduce the temperature setting<br>Use correct sized silver colour tins<br>On a gas oven try cooking with the grill tray (minus the rack) upside down on the oven floor. |
| Meat and potatoes not browning                     | Poor heat distribution on the food                                                                                                                                                                                                                                  | Place the food onto a wire rack in the pan to allow for heat to surround the food                                                                                       |
| Cakes have a hard split crust and seem over cooked | Temperature set too high<br>Food position too high in the oven<br>Cake tin is too deep<br>Cake tin is dark in colour                                                                                                                                                | Reduce the cooking temperature<br>Cook on a lower shelf height<br>Change to a correct size tin<br>Change to a silver colour tin                                         |
| Cakes sunk in middle and seem under cooked         | Temperature set too low<br>Baking time too short<br>Door was opened too early                                                                                                                                                                                       | Increase the temperature<br>Increase the cooking time                                                                                                                   |

### **DOPPIO OVENS** - An award winning Australian innovation

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Doppio Ovens are an Australian innovation where the oven can operate using electricity or gas. It allows the best of both worlds in oven cooking allowing the selection of the best energy source to match the cooking task. Doppio ovens are operated exactly the same way as a normal gas oven or electric oven, with oven controls for gas and for electricity.

Gas is typically a moist heat which is perfect for roasting as it reduces shrinkage and retains moisture in the meat. Electricity, being a drier heat, takes moisture out of the mix and works very well for pastries. Both energy sources do a great job but have different characteristics. Experimenting by cooking the same dish on time using gas and then repeating using electricity is the best way to learn how to get the most out of a Doppio oven. You will see a difference.

**NOTE:** Gas and electric power can not be used at the same time in a Doppio oven

## CLEANING AND MAINTENANCE

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**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.** Avoid ignitors becoming wet as they are an electrical part. Avoid water falling into the burners and always dry everything carefully before use.

**The oven and hob must be kept clean, as a build up of fat constitutes of a fire risk.**

A really great tip is to wipe the oven down with something like a baby wipe each time you cook and the oven will rarely need a major clean.

Every 3 to 4 years your cooker should be thoroughly checked by an authorised service technician. Call 1 300 307 917 for the service agent in your area

### 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 spills can also cause permanent damage to the enamel and make it extremely hard to remove later. A non-caustic oven cleaner is recommended such as non caustic "Mr. Muscle" to clean the the oven only. 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 or even a baby wipe. 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. Make sure all pieces are completely dry before placing them back onto the cooker.

### 4. Knobs and Control Panel:

All knobs are removable. Clean behind the knobs and the control panel to prevent grgrease and grime build up that can cause jamming of the knobs/gas taps etc. The stainless steel panel should be cleaned with a damp cloth, 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 work to 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 -

This element must never be sprayed with any detergents. A damp cloth and a bottle brush 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.

## **INSTALLATION INSTRUCTIONS - Licensed qualified installers only**

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These instructions are for the use of a qualified installer only!

**Warranty is immediately voided if the cooker is not installed by a licensed gas fitter. It is the owner's responsibility to ensure that the installer is correctly licensed to complete installation. Faulty installations will not be serviced and you may be subject to a call out fee if the cooker is found to be incorrectly installed.**

### 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 AS/NZS5601. 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 or hoses used in installation must have sufficient slack to allow for the cooker to be moved for service.
- The anti tilt brackets must be fitted.
- The cooker must not be lifted or pulled using the oven handle.
- The cooker must be serviced and checked at least 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 COOKTOP TO SIDE WALL MUST BE 200mm

### **KITCHEN CABINET WARNING**

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IF THE INCORRECT CABINET MATERIAL IS USED, OR THE DESCRIBED CLEARANCES NOT COMPLIED WITH DURING INSTALLATION THEN THE CABINETS MAY BE DAMAGED DUE TO HEAT TRANSFER FROM THE COOKER.

THE COOKERS ARE MADE TO MEET AUSTRALIAN STANDARDS FOR HEAT TRANSFER AND SURFACE TEMPERATURES.

**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.**

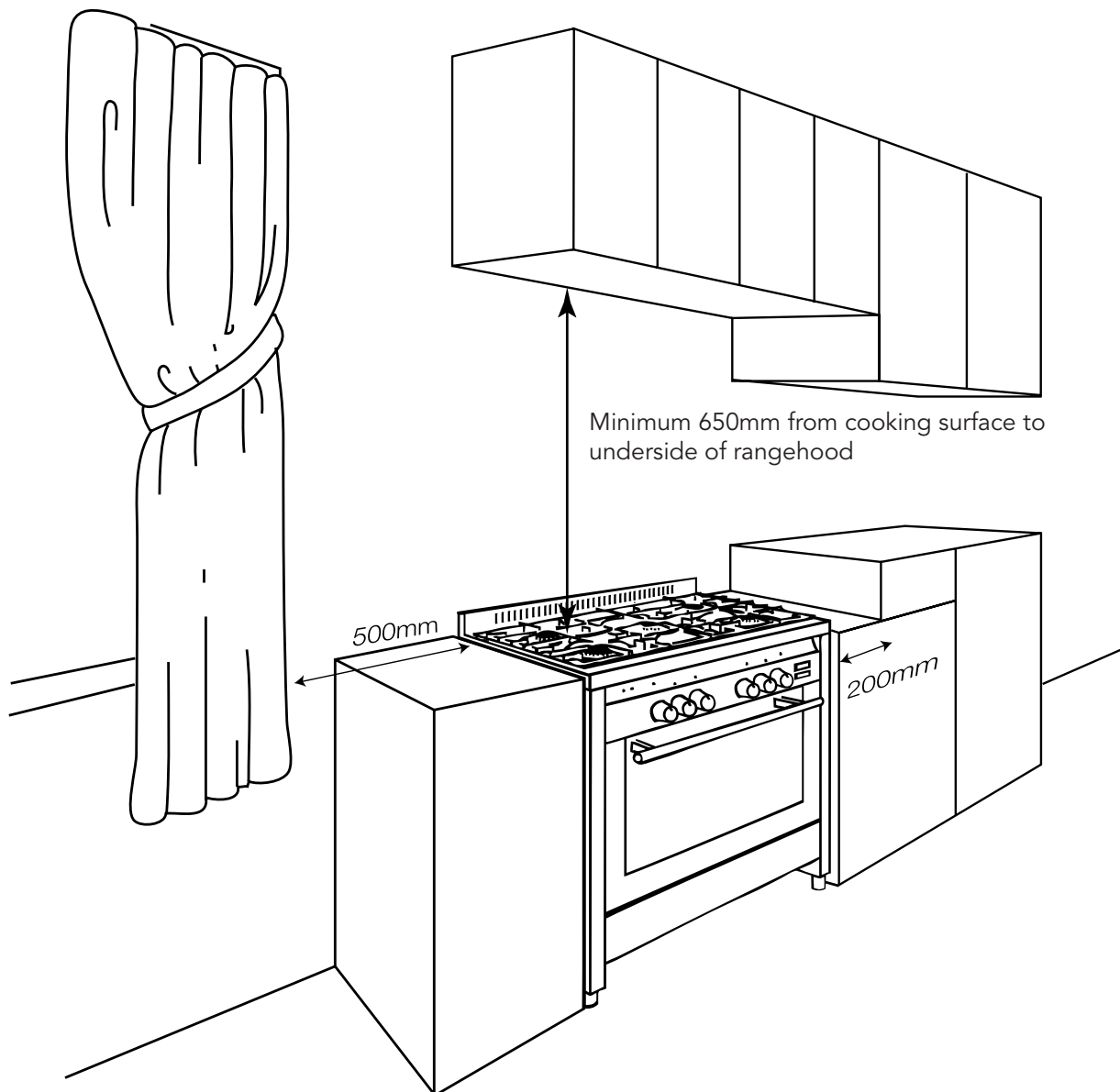
**GLEM GAS ACCEPTS NO RESPONSIBILITY FOR CABINET DAMAGE FOR DAMAGE TO KITCHEN CUPBOARDS AND DRAWERS DUE TO INCORRECT INSTALLATION.**

**IF IN DOUBT INSTALL A HEAT SHIELD SUCH AS A THIN SHEET OF FIBROUS CEMENT BETWEEN THE COOKER AND THE CUPBOARDS.**

## **RANGEHOODS**

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Rangehoods and overhead exhaust fans must be installed according to manufacturers' instructions. Rangehoods should be installed not lower than 650mm above the cooktop.



## **VENTILATION REQUIREMENTS FOR GAS COOKERS**

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A cooker should not be installed in any room which has a volume less than 5.6 cubic metres.

If the room is between 5.6 cubic metres and 11.2 cubic metres in volume, provision must be made for permanent ventilation.

Above 11.2 cubic metres 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.

## DIMENSION DETAILS

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### 1. Location of gas inlet

Bottom rear of upright cooker:

60 mm from right hand side

400 mm from the bottom of the cooker plus the height of the legs.

### 2. Electrical connection

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

### 3. Overall dimensions of cooker

Depth over cabinet 600 mm - all models

Height over cooktop is either 760 mm or 750 mm (check model)

Height over splashback is either 810 mm or 820 mm (check model)

### 4. Width of cooker models:

534 series width 530 mm

664 series width 598 mm

765 series width 698 mm

865 series width 798 mm

965 series width 898 mm

### Height of legs must be added to overall cooker dimensions

Height adjustable legs add up to 160 mm on 60, 70, 80 and 90 cm cookers.

Height adjustable legs add up to 150 mm on 53 cm cookers.

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.

REFER TO RELEVANT PAGE IN THIS MANUAL FOR INSTALLATION OF ANTI TILT BRACKETS

**NOTE: 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

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AN ELECTRIC WIRING DIAGRAM IS PERMANENTLY FIXED TO THE REAR OF THE COOKER

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 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 cooker 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 APPLIANCE 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. An LPG conversion kit is supplied with every new cooker. Information on converting the cooker is included with these instructions.

The requirements of the local gas and electrical authorities must be adhered to, consult AS/NZS5601 as appropriate.

Gas inlet fitting is 1/2" BSP (male) thread. This appliance can be connected with rigid pipe as specified in AS/NZS5601 table 4.1. This appliance is approved for hose connection in compliance with AS5601, clause 6.10.1.9. The flexible hose must comply with AS/NZS1869 (AGA Approved), 10mm ID, class B or D, between 1 – 1.2 m long and in accordance with AS/NZS5601 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 150 mm 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 1.00 kPa with the wok burner operating at maximum.

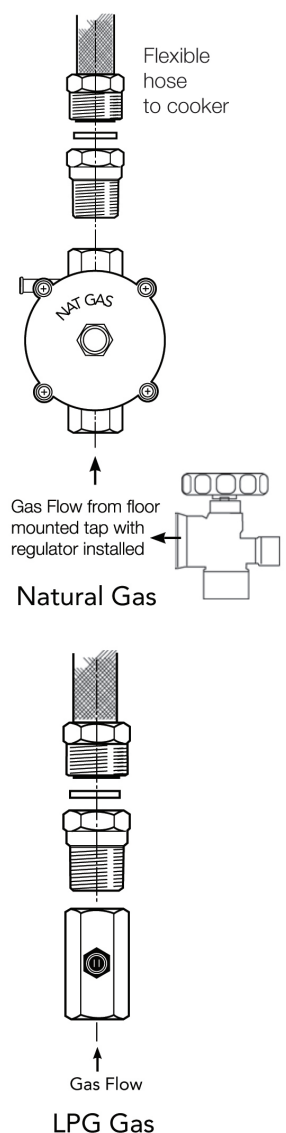
### Gas Connection

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

- There is an LPG conversion 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.



## CONVERSION TO OPERATE ON ULPG

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This must be done by a licensed Gas Fitter. **COMPULSORY REQUIREMENT**

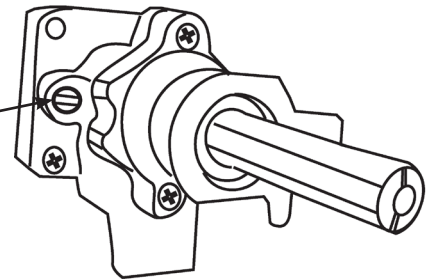
Included with the cooker is a conversion kit for converting the cooker to operate on ULPG (LPG in Aust.). The kit consists of replacement injectors for all burners, including oven burner for gas models. The kit also includes a test point for checking gas pressure and a replacement label identifying the type of gas the cooker is connected to.

There is no gas regulator requirement for ULPG installations as the gas pressure of 2.75 Kpa is regulated at the bottle.

A 7 mm socket is needed to remove and replace the injectors. The data plate in this instruction manual identifies the injector size for each burner.

Each burner must be run on the minimum flame setting and adjusted accordingly to ensure that the minimum flame is not extinguished by air drafts.

**When completing the LPG conversion the bypass screw on the oven thermostat needs to be screwed all the way clockwise. Use a small flat blade screwdriver.**



REMEMBER TO CHANGE THE OVEN INJECTOR ON GAS OVEN COOKERS.

If the flame is yellow and leaves black marks on pots and in the oven then the conversion has not been done correctly. THIS WILL VOID THE WARRANTY.

ALL CONVERSIONS TO ULPG MUST BE CARRIED OUT BY A LICENSED GAS FITTER. GLEM GAS WARRANTY SERVICE WILL NOT BE MADE ON INCORRECTLY CONVERTED APPLIANCES.

### **NOTE!**

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

## **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.

### Cooktop 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 left side of the thermostat 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.

| GAS INJECTOR SELECTION TABLE |             |      |            |            |      |            |
|------------------------------|-------------|------|------------|------------|------|------------|
| COOKTOP<br>BURNER TYPE       | NATURAL GAS |      |            | ULPG       |      |            |
|                              | Inj. Diam.  | MJ/h | Gas Press. | Inj. Diam. | MJ/h | Gas Press. |
| Wok burner                   | 1.80        | 14.4 | 1.0        | 1.00       | 13.0 | 2.75       |
| Large/Fish Burner            | 1.55        | 11.5 | 1.0        | 0.88       | 10.0 | 2.75       |
| Meduim 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       |
| OVEN BURNERS                 |             |      |            |            |      |            |
| 53/60/70cm                   | 1.41        | 9.0  | 1.0        | 0.79       | 8.5  | 2.75       |
| 80cm                         | 1.75        | 14.5 | 1.0        | 0.96       | 12.5 | 2.75       |
| 90cm                         | 1.85        | 15.5 | 1.0        | 1.00       | 13.0 | 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 cooker fails to operate correctly, call Glem Gas 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 MUST BE USED. IF IN DOUBT ON ANY INSTALLATION POINTS PLEASE CALL 1300 307 917 FOR MORE INFORMATION.**

## QUICK REFERENCE FAULT FINDING CHART

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### GAS COOKTOP

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#### Burner does not stay alight after several attempts

1. Check that the burner is correctly assembled. Sometimes the parts get misaligned and that interrupts correct gas flow.
2. Make sure the gas supply is turned on.
3. Make sure that the burner is dry and clean.
4. Ensure there is nothing blocking the gas inlet on the burner or the slots in the flame spreader.
5. Try to light the burner using a match, this will identify if it is an ignition fault.

#### Burner will not stay alight

1. Check that the burner is correctly assembled.
2. 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

1. While it is not always possible to see the spark there is a clicking sound when the ignitor is operating.
2. Make sure the ignitor is clean and dry (this is the cylindrical white point at the edge of the burner)
3. Make sure that the burner is correctly assembled.
4. Make sure that the electricity is turned on.
5. The flame suddenly looks different
6. This usually means that the burner is not assembled correctly.

#### Flames are huge, difficult to light and sooty

Cooktop injectors are incorrect and have to be changed to suit the gas type.

### GAS OVEN

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#### Oven won't light

1. Make sure the gas supply is turned on and the knob turned to maximum temperature
2. Make sure the oven door is open
3. Make sure that the electricity is connected and turned on
4. Get the electronic ignition sparking before turning on the gas, this is the best way to encourage the burner to light.
5. Try to light the oven manually to check if the problem is electronic ignition related

#### Oven won't stay alight

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

#### Oven fills with black soot after lighting

The oven injector is incorrect and has not been changed to ULPG specification.

### ALL OVENS

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#### Cooling fan operating after cooking

The cooling fan continues to operate even after the cooking cycle has finished. It will stop automatically once the cooker has cooled.

## PRODUCT WARRANTY

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Thank you for choosing a Glem Gas or Emilia 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:

- 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 - NO WARRANTY APPLIES. THIS IS A DOMESTIC APPLIANCE ONLY.

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:**

- 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 more than 80 kilometres 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.

### Light Globes

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

### Consequential Damage or Economic Loss

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.

### Replacement Parts

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   | <input type="text"/> |
| Model No         | <input type="text"/> |
| Serial No        | <input type="text"/> |
| Purchased From   | <input type="text"/> |
| Date of purchase | <input type="text"/> |

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Please complete the section below and return to:

Glem Gas Australasia Pty Ltd, P.O.Box 63 Blaxcell PO South Granville NSW 2142  
or Scan/Photograph and email to [info@glemgas.com.au](mailto:info@glemgas.com.au)

**Cooker Model number** \_\_\_\_\_ **Serial number** \_\_\_\_\_

**Retailer name and address and date of purchase** \_\_\_\_\_

**Customer name and address** \_\_\_\_\_ **Postcode** \_\_\_\_\_

**Email address** \_\_\_\_\_ **Tel. number** \_\_\_\_\_

**Installer's name** \_\_\_\_\_

**Installer's signature** \_\_\_\_\_

**Installer License number** \_\_\_\_\_

**Installers compliance number** \_\_\_\_\_

**Installers telephone number** \_\_\_\_\_

## INSTALLER'S FINAL CHECK LIST

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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?                            | <input type="checkbox"/> YES | <input type="checkbox"/> NO |
| • Has a leak test with soapy water been performed?                                  | <input type="checkbox"/> YES | <input type="checkbox"/> NO |
| • Is the regulator set for the correct gas type and pressure                        | <input type="checkbox"/> YES | <input type="checkbox"/> NO |
| • Are the jet sizes correct for the gas type?                                       | <input type="checkbox"/> YES | <input type="checkbox"/> NO |
| • Is the product earthed & polarity correct to stop flickering of indicator lights? | <input type="checkbox"/> YES | <input type="checkbox"/> NO |
| • Has the power cable been checked to ensure it is not touching the product?        | <input type="checkbox"/> YES | <input type="checkbox"/> NO |
| • Are the burner parts sitting correctly?                                           | <input type="checkbox"/> YES | <input type="checkbox"/> NO |

### OPERATION CHECK

- |                                                                     |                              |                             |
|---------------------------------------------------------------------|------------------------------|-----------------------------|
| • Do all the burners ignite and stay on?                            | <input type="checkbox"/> YES | <input type="checkbox"/> NO |
| • Is the flame blue and appropriately sized?                        | <input type="checkbox"/> YES | <input type="checkbox"/> NO |
| • Does the oven burner ignite and stay on?                          | <input type="checkbox"/> YES | <input type="checkbox"/> NO |
| • Has the oven been operated and been seen to reaching temperature? | <input type="checkbox"/> YES | <input type="checkbox"/> NO |

**Model Number**

**Date of installation**

**Name of installer**

**Signature**

**License number**

**SERIAL NUMBER - this is a requirement to request warranty service**

**GLEM GAS AUSTRALASIA PTY. LTD.**

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

Phone: 1 300 307 917

Email [info@glemgas.com.au](mailto:info@glemgas.com.au) for service

[www.glemgas.com.au](http://www.glemgas.com.au)