

GLEM
MONOLITH



“The people of Emilia Romagna eat more, care more
and talk more about food than anyone else in Italy”

Claudia Roden – “*The Food of Italy*”





MONOLITH SERIES 3

This premium cooker range from Glem is the result of 54 years of ongoing product development. It is no wonder that Glem is the biggest selling cooker brand in Italy.

Glem Monolith cookers make a statement, they bring function and style to any home with a range of features usually limited to professional kitchens. Choose from three different ovens – Multifunction Electric, Fan Assisted Gas, or Bi Energy, where either gas or electricity can be selected. Bi Energy is a Glem Australia invention and is now sold by Glem worldwide.





1 METRE TWIN OVEN BI ENERGY COOKER

ML106GGESIB3

A 60cm Bi Energy oven and 30cm electric oven and featuring an extra wide 5 burner gas cooktop.

The main oven operates using fan forced electricity or fan assisted gas. The second oven is electric with a rotisserie and grill function; bake the cake for dessert in one oven while finishing the roast in the other. Perfect for the entertainer and families.

Oven functions - 60cm oven



Oven functions - 30cm oven



Cooking with gas retains moisture when roasting meat



Strudel with apples and ginger

INGREDIENTS

Pastry:

140 g plain flour
25 g butter
1 egg
2 spoons lukewarm water
a pinch of salt

Filling:

1 lemon
700 g Granny Smith apples,
peeled and thinly sliced
1 knob of ginger, grated

35 g bread crumbs
20 g sweet biscuits,
crushed
100 g sugar
30 g raisins
20 ml dry liqueur such
as rum or brandy
Melted butter to brush
Decoration: icing sugar
as required.

METHOD

Pastry:

Work flour and melted butter, add the egg, water and salt. Work the dough well and then let it rest in the fridge for 30 minutes. (Alternatively use a store bought Puff Pastry)

Filling:

1. Soak raisins in the warmed liqueur for at least 15 minutes.
2. Flavour the sliced apples with the grated lemon peel, 2 spoons of sugar and grated ginger.
3. Roll out the dough with a rolling pin onto a clean dishcloth until it is nice and thin.
4. In the middle of the dough spread the apple mix and scatter the bread crumbs and biscuits.
5. With the help of the dishcloth roll up the dough and brush it with melted butter.
6. Cook at 190° for 45/50 minutes. Every 10/15 minutes, brush the strudel with melted butter.
7. Before serving, sprinkle with icing sugar.



90CM BI ENERGY COOKER

ML96GGESI3

A big capacity 116 litre oven with exclusive Bi Energy oven technology. Choose whether to use gas or electricity every time you cook. Gas is a moist heat perfect for roasting. The dry heat of electricity bakes the perfect pastry. You can even do a fast heat up with gas and then switch to electricity to continue baking. The electric side of the oven is fully multifunctional providing full flexibility in the way you cook.

Oven functions



Cooking with electricity bakes perfectly crisp pastries



90CM FAN ASSISTED GAS COOKER

ML96MVI3

Simply the ultimate 90cm Gas Cooker. With a fan assisted gas function and static gas cooking function, this oven is truly multifunctional. Even with the convenience of an electric grill, the ML96MVI3 cooker still only requires a 10 amp connection.

Oven functions



Fan assisted gas cooking allows cooking on more than one shelf at a time.



Pizzette with tomato, oil and roquette

INGREDIENTS

Pizza dough:

450 g type "0" flour
20 g brewer's yeast
2 spoons extra virgin olive oil
100-120 ml water
Salt

Filling:

1 cup mozzarella cheese, grated
Salt
300 g cherry tomatoes
Roquette (Rocket)
2 spoons of capers
1 red hot pepper
Oregano
Half a clove of garlic
Extra virgin olive oil

METHOD

1. Dissolve yeast in a cup of lukewarm water. Start to work the flour, yeast, oil and water to obtain an elastic soft and extensible mass. Add salt at the end of processing.
2. Place the dough in a bowl, cover it with a dishcloth and let it rise for one hour or until it has doubled its volume.
3. Divide the dough into 8 pieces and roll them out in single little pieces (pizzette). Brush each pizzetta with the olive oil and then arrange the chopped tomatoes and the capers.
4. Put them into the oven at 200° for 10 minutes, then take them out and distribute the minced mozzarella (soft cheese).
5. Garnish with roquette, oregano and a little olive oil.



Lasagne with ragù

INGREDIENTS

500 g pasta sheets
made with eggs

Béchamel

1.5 litres milk
140 g plain flour
100 g butter
Parmesan cheese
as required

Ragù:

3 chorizo
sausages, skinned
300 g minced beef
120 g carrots
150 g onions
1 celery stick
2 bay leaves
400 g tomato
based pasta sauce
1 glass of white
wine
Extra virgin olive oil
Salt, pepper

METHOD

Béchamel:

First heat the milk and separately melt the butter over a low heat. Add some spoonfuls of milk to the melted butter. Remove the mixture from the heat, add the flour and stir with a whisk to dissolve any lumps. Continue stirring and gradually add the remaining milk. Keep the pan on moderate flame and thicken the béchamel. Add salt.

Ragù:

1. Chop up the vegetables and sauté them in oil with the bay leaves.
2. Fry the chorizo mince in a non stick pan, remove the fat and add the meat to the vegetables.
3. Brown the mince and then also combine it with the vegetables.
4. Add the white wine and let it reduce.
5. Add the pasta sauce, salt and pepper and continue to cook for 60 minutes adding water as required.

Assembly:

1. Dip the pasta sheets in boiling salted water; then drain and then dry them on a dishcloth (or alternately use fresh sheet of pasta).
2. Using a deep baking pan brush the pan with melted butter. Cover the bottom with the rectangles of pasta without overlapping and then add a thin layer of béchamel and cover with the ragù.
3. Sprinkle a little grated parmesan and cover all with another rectangle of pasta.
4. Continue alternating the layers until the ingredients are finished.
5. Arrange some flakes of butter and a little parmesan on the surface, then put the "lasagne verdi" in the oven at 190° for 60 minutes.



90CM COOKER WITH MULTIFUNCTION ELECTRIC OVEN

ML96PROEI3

We call this The 'Professionista' - a perfect dual fuel cooker, combining an easy to use, multifunction electric oven with a gas cooktop.

It is a full six function electric oven with a big 116 litre capacity and closed door grilling that perfectly complements the large cooktop area for big family meals.

Oven functions

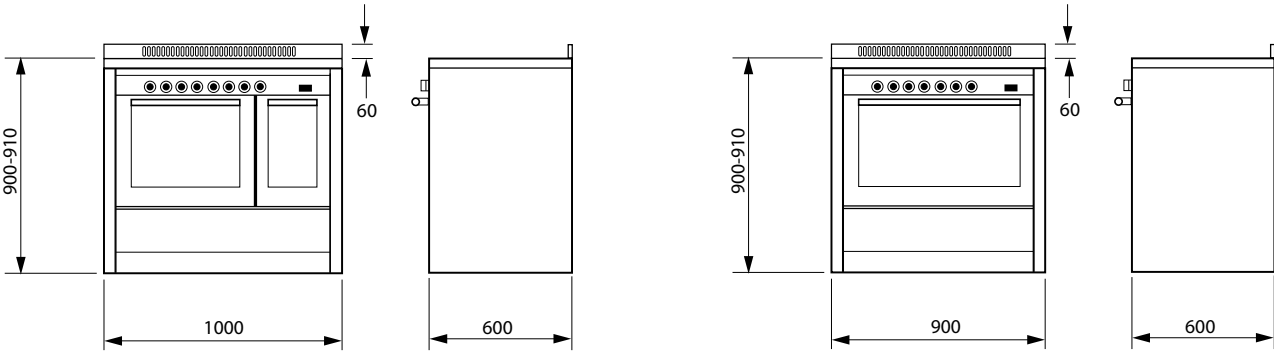
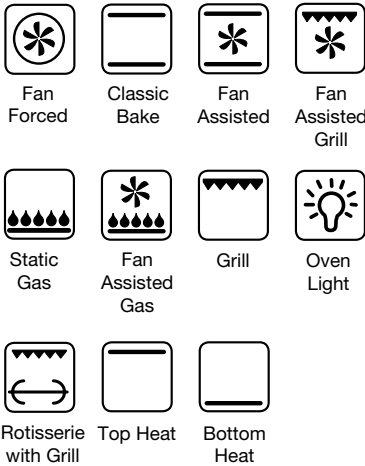


Multifunction electric means that the oven can be heated 5 different ways.

MONOLITH COOKER FEATURES

- Continuous side panels provide a solid base for installation.
- Height adjustable to match bench heights of 890 to 910 cm.
- 40mm thick stainless steel door with full glass inner lining - easy to wipe clean.
- Triple glass door panels - for a cool touch outer door, removable for cleaning.
- Self cleaning catalytic oven liners - for easy cleaning.
- Touch control digital timer - gives full control over cooking times.
- Commercial style cast iron trivets
- 5 burners with full width cooking and centre triple ring wok burner.
- Security of flame failure safety valves on all burners.
- Automatic cooker cooling system.
- Closed door electric grilling - keeps the fumes out of the kitchen.
- Discrete storage compartment - perfect for storing baking trays.
- 2 year full factory warranty

OVEN FUNCTIONS



MODEL	ML106GGESIB3	ML96GGESI3	ML96MVI3	ML96PROEI3
Series	1 Mtr Twin Oven Cooker	90cm Bi Energy Cooker	90cm Gas Cooker	90cm Dual Fuel Cooker
GAS HOB PERFORMANCE				
Triple ring wok burner	14.5 MJ/h nat gas (12.0 MJ/h LPG)	14.5 MJ/h nat gas (12.0 MJ/h LPG)	14.5 MJ/h nat gas (12.0 MJ/h LPG)	14.5 MJ/h nat gas (12.0 MJ/h LPG)
Large burner	11.5 MJ/h (10 MJ/h LPG)	11.5 MJ/h (10 MJ/h LPG)	11.5 MJ/h (10 MJ/h LPG)	11.5 MJ/h (10 MJ/h LPG)
2 x Medium burners	7.0 MJ/h (6 MJ/h LPG)	7.0 MJ/h (6 MJ/h LPG)	7.0 MJ/h (6 MJ/h LPG)	7.0 MJ/h (6 MJ/h LPG)
Small burner	4.0 MJ/h (3.5 MJ/h LPG)	4.0 MJ/h (3.5 MJ/h LPG)	4.0 MJ/h (3.5 MJ/h LPG)	4.0 MJ/h (3.5 MJ/h LPG)
GAS OVEN SPECIFICATION				
Oven burner	9.0 MJ/h (8.5 MJ/h LPG)	14.5 MJ/h (12.5 MJ/h LPG)	14.5 MJ/h (12.5 MJ/h LPG)	n/a
ELECTRICAL				
Connection requirement	15 amp	15 amp	10 amp	15 amp
DIMENSIONS				
Oven internal dimension WxHxD mm	440x370x410(67L) + 260x370x410(40L)	670x370x410 (102 usable litres)	670x370x410 (102 usable litre)	670x370x410 (102 usable litre)



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

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