MATRIX GLEM GAS

# Cooking excellence made in Italy

Glem Gas was established in 1959 in Modena, in the heart of Emilia Romagna. The company proudly embodies the culinary excellence of the region and its artistic tradition. The people of Emilia Romagna have a passion for their land, a spirit of innovation and a long history of craftsmanship. At Glem Gas we offer added value through aesthetics, technology and functionality. Our main goal in over half a century in the business is to be “Cooking Specialists”. Our products are high performing, versatile and reliable. They are made to last and to be easy to use. We design them to exceed your expectations.

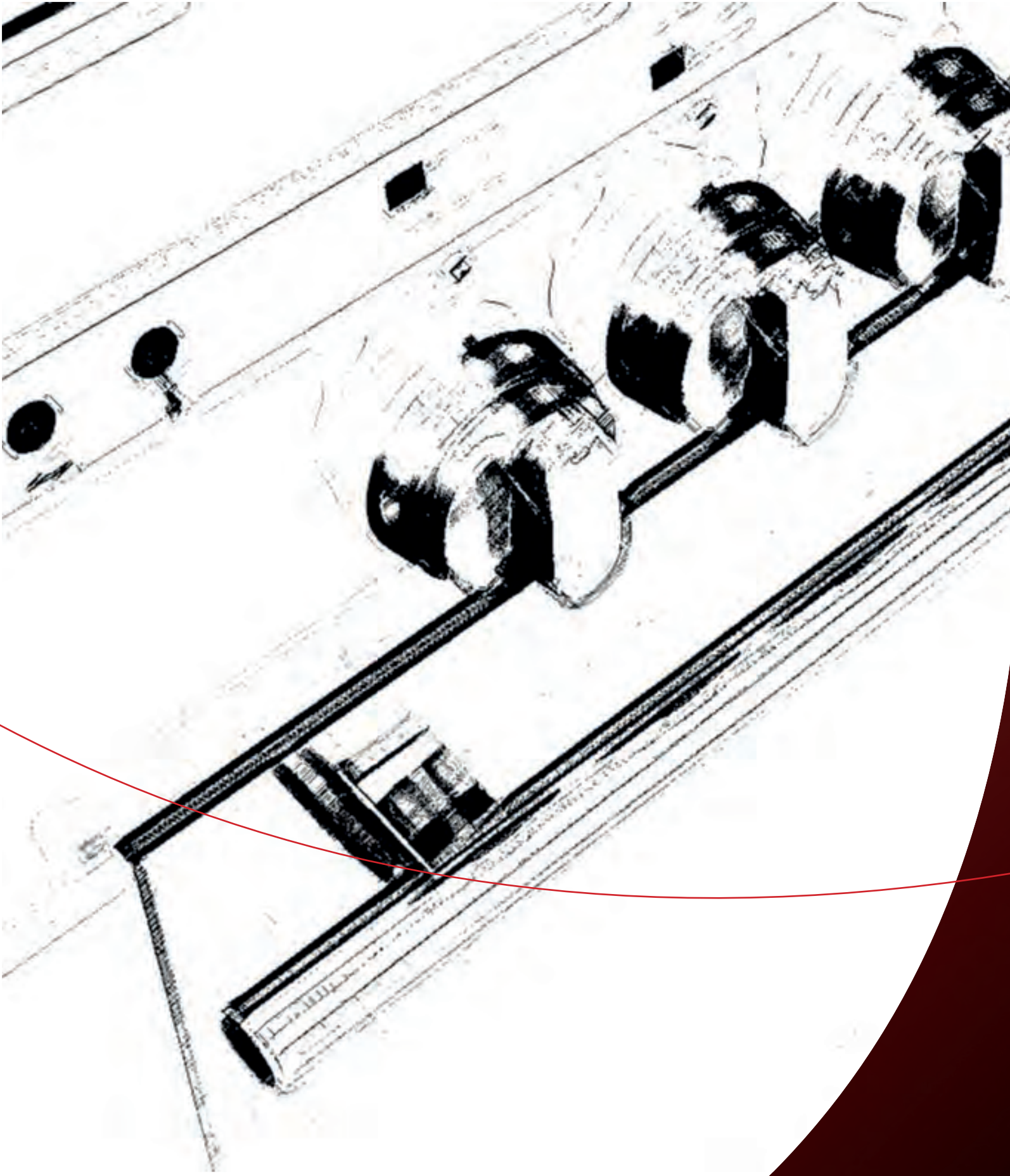
MADE IN ITALY

# Unique and functional

Innovative and refined. The new Glem Gas cookers are high-tech products designed to meet the most modern trends and needs of contemporary living. The styling and detail create a cooker that is more of a piece of furniture than just an appliance.
We created a new interpretation of free standing cookers.
It is a blend between tradition and modernity. This unique approach has been given industry recognition through Glem Gas being awarded one of the most significant international design awards in the industry: The Menzione d'Onore of the XXII Premio Compasso d'Oro ADI (Mention of Honour of the XXII Compasso D'Oro ADI awards).

MENZIONE D'ONORE
COMPASSO D'ORO ADI

ADI Design Index is the annual publication of ADI Associazione per il Disegno Industriale (Industrial Design Association) that collects the best Italian design put into production.



# functions and features

## CLASS A ENERGY LABEL

Matrix cookers have the Class A energy label. This not only helps the environment but also provides energy savings.

## OVEN WITH FAN

The fan in the back wall of the oven operates to evenly distribute the heat. It provides a rapid and consistent cooking environment. It also allows for baking using more than one shelf at the same time.
Used at lower temperatures the fan improves the oven efficiency which save energy while cooking perfectly.

## PRE-HEATING

The top models have a PRH (pre-heating) function that allows you to rapidly pre-heat the oven. The oven reaches the temperature of 200°C in few minutes, and thus reduces the total cooking time. The oven emits a tone when it reaches temperature, at which point you can set the cooking function you wish to use.

## DEFROSTING WITH FAN

The fan operates without heat. It provides effective defrosting in half the time.

## SAFE TOUCH / TANGENTIAL COOLING FAN

Thanks to an innovative tangential cooling fan, hot air is expelled from the rear of the cook top keeping the control area and door cooler. This makes it more comfortable for anyone using the cooker and reduces the energy consumption by taking advantage of the natural “chimney effect” created by hot air.

## REMOVABLE GLASS

An essential Design feature.
The smooth inner part of the oven door gives not only a clean look it makes cleaning so much easier.
The glass window is easily removable to allow for the cleaning of the inner part of the door.

## 127 LT VOLUME CAPACITY

The size of the oven cavity has always been a feature of Glem Gas cookers. The capacity (in litres) of our ovens is among the largest in the market. We pay particular attention to the width of the cavity so as to allow the use of the largest baking dishes.

## BUILT-IN

All Glem Gas cookers are approved to be built into your kitchen cabinetry according to the European Building-in Homologation (UNI EN 30-1-1 class 2). No space required between the bench and the cooker.

**OVEN LIGHT**
The oven light illuminates the cooking process.

**UPPER ELEMENT**
This function allows direct cooking. Very good for cooking au gratin.

**BOTTOM ELEMENT**
Ideal for cooking pies and to give a final touch to the cooking.

**TRADITIONAL COOKING**
The heat is given by the bottom and upper oven elements. Ideal for pastry cooking and traditional recipes.

**BOTTOM ELEMENT WITH FAN**
The heat of the bottom element is spread through the fan. Ideal for soufflés.

**FAN ASSISTED**
The heat given by the bottom and upper oven elements is spread through the fan.

**FAN FORCED**
The fan moves the hot air inside the oven, allowing homogeneous cooking on 3 levels, without spreading any smell.

**GRILL**
It is used to cook “au gratin”. Ideal for cooking “thin” meat.

**DOUBLE GRILL**
The grill along with the upper element allow grilling on wider areas.

**DOUBLE GRILL WITH FAN**
Ideal for grilling meat and for cooking fish.

**BOTTOM GAS**
Traditional gas cooking.

**GAS WITH FAN**
The fan evenly spreads the heat produced by the gas burner throughout the cavity.

**TURNSPIT**
Ideal for baking meats.

**PRE-HEATING**
The PRH allows you to pre-heat the oven more quickly. The oven reaches the temperature of 200°C in few minutes and reduces the total cooking time.

**DEFROSTING WITH FAN**
This feature allows quick food defrosting.

GLEMGAS

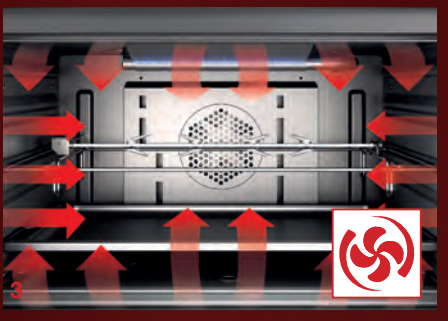
# design with character

The new design of the Matrix series represents the perfect balance between traditional and modern styles.

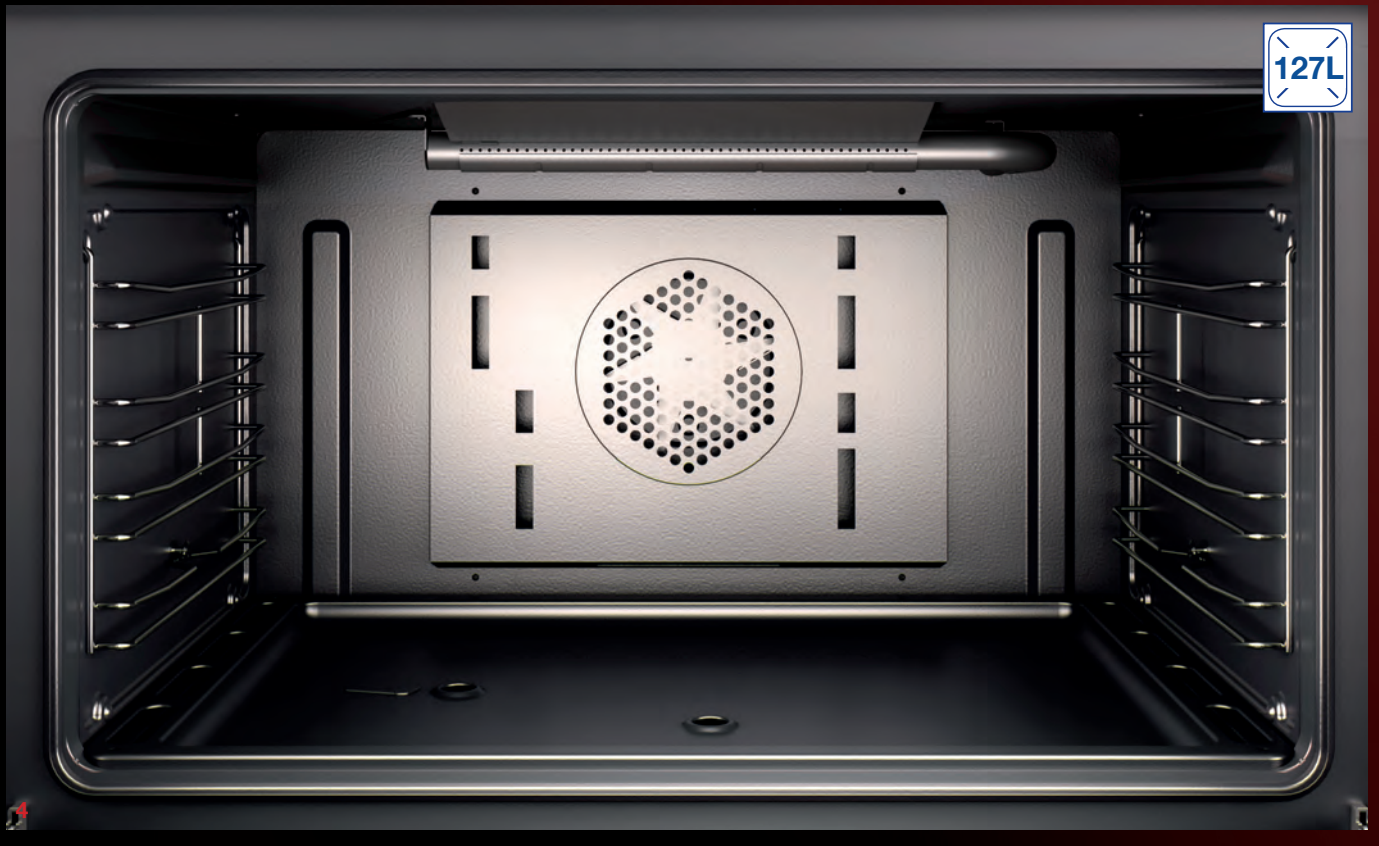
**1 LEFT TRIPLE RING BURNER.** This is a new arrangement of the burners. We have positioned the triple ring burner (3,6 kW) to the left. The overall functionality of the stove top is perfectly optimised. Even when using a 30 cm diameter pan on the left burner, there is enough clearance for other pans to be used on the other burners. The new design of the cast iron grids is intended to maximise space and integrate perfectly with the cooker top. **2 REMOVABLE GLASS.** Essential design for ease of use. The smooth inner part of the oven door gives not only a clean look it makes cleaning definitely easier. The glass window is easily removable to allow the cleaning of the internal glass. **3 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. **4 ITALIAN DESIGN.** The solid aspect of the door handle offers a confidence feeling to your daily gesture, the new knobs and reduced control panel integrate perfectly with the modern home design. The 4 cm height of the hob is designed to match perfectly with bench profiles and materials. There is a refinement in the detail of all the aesthetic elements as tradition of Glem Gas product.

# efficiency and flexibility

Choose the size and features that best suit your kitchen space.



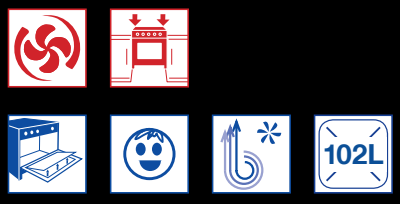

**1 TANGENTIAL COOLING FAN.** Surface temperatures are reduced thanks to an innovative induced tangential cooling system which exhausts hot air from the rear of the cook top. This system, together with a new cooling concept of the oven door, drops considerably the surface temperature of the cooker. **2-3 MULTIFUNCTION GAS OVEN WITH FAN.** Glem Gas has created an innovative oven which combines all the features of a multifunction electric oven with those of a gas oven. The traditional cooking of a gas oven, ideal for roasting and baking, combined with fan forced ventilation provides a great heat distribution for single and multi-level cooking. More recipes prepared in less time and with less energy consumption. **4 127 LT VOLUME CAPACITY.** The size of the oven cavity has always been a feature of Glem Gas cookers. The capacity (in litres) of our ovens is among the largest in the market. We pay particular attention to the width of the cavity so as to allow the use of the largest baking dishes.



# Matrix 100x60

## M165RI

Inox

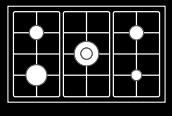


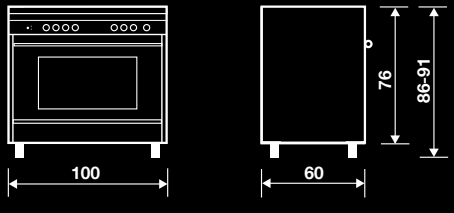

- Multifunction gas oven with fan
- Gas grill
- Turnspit
- 1 grid
- 1 drip tray

Cooking functions:

M165RI

5 gas burner
(1 triple ring burner)






**STANDARD FEATURES:**

- Without lid, with splash-back
- Side pillars
- 5 gas burners of which 1 triple ring
- One-hand ignition for cooktop, oven and grill burners
- Safety valves for cooktop, oven and grill burners
- Cast iron pan support
- Tangential cooling fan
- Oven capacity 102 lt
- Full glass oven inner door
- Removable glass
- Thermostat
- Oven light
- Oven side racks with stops
- Minute minder
- Closed door system
- Storage compartment
- Adjustable stainless steel feet

**OPTIONAL:**

- Self-cleaning catalytic panels
- Third glass - Cool door

# Matrix 100x60

## M165GI

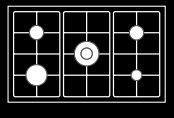
Inox

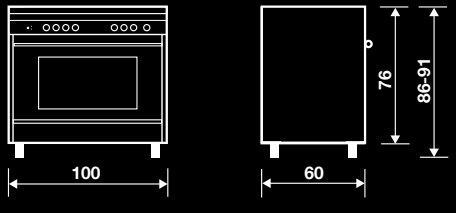
- Gas oven
- Gas grill
- Turnspit
- 1 grid
- 1 drip tray

Cooking functions:

M165GI

5 gas burner
(1 triple ring burner)






**STANDARD FEATURES:**

- Without lid, with splash-back
- Side pillars
- 5 gas burners of which 1 triple ring
- One-hand ignition for cooktop burners
- Cast iron pan support
- Oven capacity 113 lt
- Full glass oven inner door
- Removable glass
- Thermostat
- Oven light
- Minute minder
- Closed door system
- Storage compartment
- Adjustable stainless steel feet

**OPTIONAL:**

- One-hand ignition for oven and grill burners
- Safety valves for cooktop, oven and grill burners
- Self-cleaning catalytic panels
- Third glass - Cool door

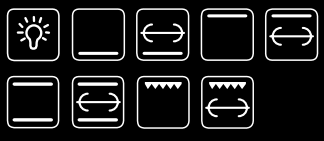
# Matrix 100x60

## M165EI

Inox

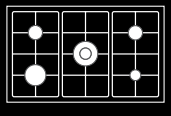
- Electric static oven
- Electric grill
- Turnspit
- 1 grid
- 1 drip tray

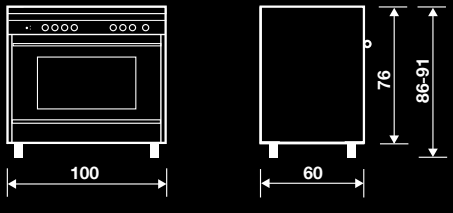
Cooking functions:



M165EI

5 gas burner
(1 triple ring burner)






**STANDARD FEATURES:**

- Without lid, with splash-back
- Side pillars
- 5 gas burners of which 1 triple ring
- One-hand ignition for cooktop burners
- Cast iron pan support
- Oven capacity 127 lt
- Full glass oven inner door
- Removable glass
- Thermostat
- Oven light
- Minute minder
- Closed door system
- Storage compartment
- Adjustable stainless steel feet

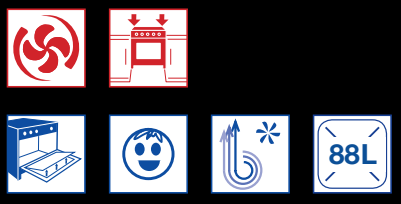
**OPTIONAL:**

- Safety valves for cooktop burners
- Self-cleaning catalytic panels
- Third glass - Cool door

# Matrix 90x60

## M965RI

Inox

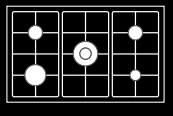


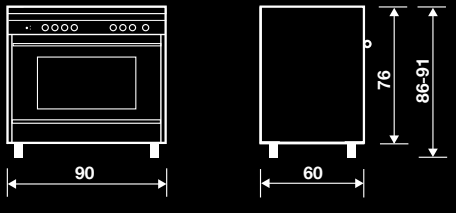

- Multifunction gas oven with fan
- Gas grill
- Turnspit
- 1 grid
- 1 drip tray

Cooking functions:

M965RI

5 gas burner
(1 triple ring burner)






**STANDARD FEATURES:**

- Without lid, with splash-back
- Side pillars
- 5 gas burners of which 1 triple ring
- One-hand ignition for cooktop, oven and grill burners
- Safety valves for cooktop, oven and grill burners
- Cast iron pan support
- Tangential cooling fan
- Oven capacity 88 lt
- Full glass oven inner door
- Removable glass
- Thermostat
- Oven light
- Oven side racks with stops
- Minute minder
- Closed door system
- Storage compartment
- Adjustable stainless steel feet

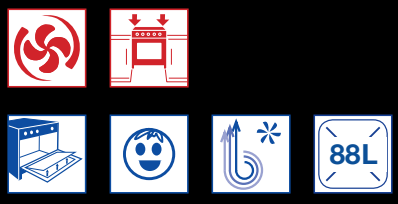
**OPTIONAL:**

- Self-cleaning catalytic panels
- Third glass - Cool door

# Matrix 90x60

## M96TRI

Inox



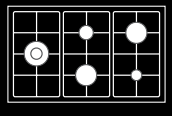

- Multifunction gas oven with fan
- Gas grill
- Turnspit
- 1 grid
- 1 drip tray

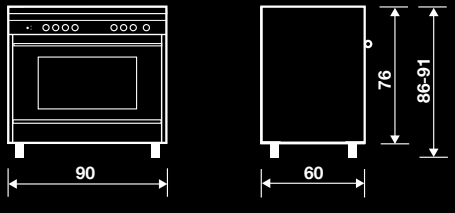
Cooking functions:

Left triple ring burner

M96TRI

5 gas burner
(1 triple ring burner)






**STANDARD FEATURES:**

- Without lid, with splash-back
- Side pillars
- 5 gas burners of which 1 triple ring
- One-hand ignition for cooktop, oven and grill burners
- Safety valves for cooktop, oven and grill burners
- Cast iron pan support
- Tangential cooling fan
- Oven capacity 88 lt
- Full glass oven inner door
- Removable glass
- Thermostat
- Oven light
- Oven side racks with stops
- Minute minder
- Closed door system
- Storage compartment
- Adjustable stainless steel feet

**OPTIONAL:**

- Self-cleaning catalytic panels
- Third glass - Cool door

# Matrix 90x60

## M965GI

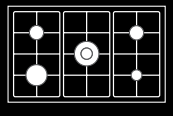
Inox

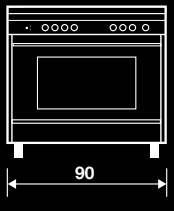
- Gas oven
- Gas grill
- Turnspit
- 1 grid
- 1 drip tray

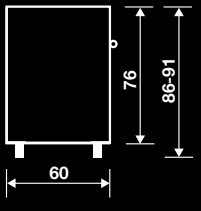
Cooking functions:

M965GI

5 gas burner
(1 triple ring burner)






**STANDARD FEATURES:**

- Without lid, with splash-back
- Side pillars
- 5 gas burners of which 1 triple ring
- One-hand ignition for cooktop burners
- Cast iron pan support
- Oven capacity 98 lt
- Full glass oven inner door
- Removable glass
- Thermostat
- Oven light
- Minute minder
- Closed door system
- Storage compartment
- Adjustable stainless steel feet

**OPTIONAL:**

- One-hand ignition for oven and grill burners
- Safety valves for cooktop, oven and grill burners
- Self-cleaning catalytic panels
- Third glass - Cool door

# Matrix 90x60

## M96TGI

Inox

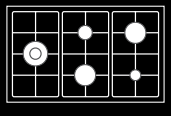
- Gas oven
- Gas grill
- Turnspit
- 1 grid
- 1 drip tray

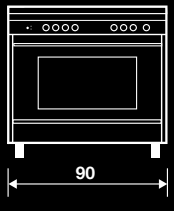
Cooking functions:

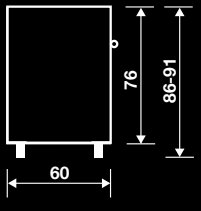
M96TGI

Left triple ring burner

5 gas burner
(1 triple ring burner)






**STANDARD FEATURES:**

- Without lid, with splash-back
- Side pillars
- 5 gas burners of which 1 triple ring
- One-hand ignition for cooktop burners
- Cast iron pan support
- Oven capacity 98 lt
- Full glass oven inner door
- Removable glass
- Thermostat
- Oven light
- Minute minder
- Closed door system
- Storage compartment
- Adjustable stainless steel feet

**OPTIONAL:**

- One-hand ignition for oven and grill burners
- Safety valves for cooktop, oven and grill burners
- Self-cleaning catalytic panels
- Third glass - Cool door

# Matrix 90x60

## M9659I

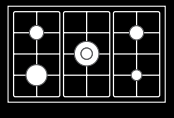
Inox

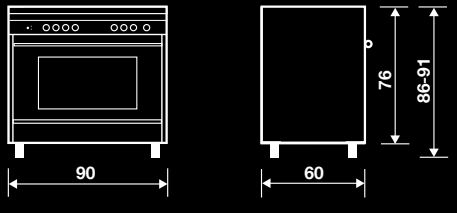
- Multifunction oven
- Electric grill
- 2 grid
- 1 drip tray

9 cooking functions:

M9659I

5 gas burner
(1 triple ring burner)






**STANDARD FEATURES:**

- Without lid, with splash-back
- Side pillars
- 5 gas burners of which 1 triple ring
- One-hand ignition for cooktop burners
- Cast iron pan support
- Oven capacity 100 lt
- Full glass oven inner door
- Removable glass
- Thermostat
- Oven light
- Minute minder
- Closed door system
- Storage compartment
- Adjustable stainless steel feet

**OPTIONAL:**

- Safety valves for cooktop burners
- Self-cleaning catalytic panels
- Third glass - Cool door

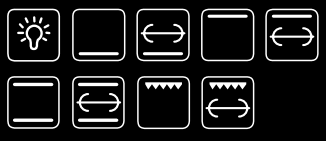
# Matrix 90x60

## M965EI

Inox

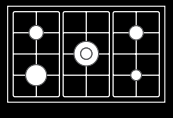
- Electric static oven
- Electric grill
- Turnspit
- 1 grid
- 1 drip tray

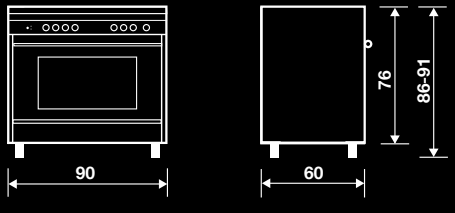
Cooking functions:



M965EI

5 gas burner
(1 triple ring burner)






**STANDARD FEATURES:**

- Without lid, with splash-back
- Side pillars
- 5 gas burners of which 1 triple ring
- One-hand ignition for cooktop burners
- Cast iron pan support
- Oven capacity 110 lt
- Full glass oven inner door
- Removable glass
- Thermostat
- Oven light
- Minute minder
- Closed door system
- Storage compartment
- Adjustable stainless steel feet

**OPTIONAL:**

- Safety valves for cooktop burners
- Self-cleaning catalytic panels
- Third glass - Cool door

GLEM GAS

# Technical features

| Model | | M165RI | M165GI | M165EI | M965RI | M96TRI |
|---|---|---|---|---|---|---|
| Colour | | Inox | Inox | Inox | Inox | Inox |
| Maxi oven | | • | • | • | • | • |
| Storage compartment | | • | • | • | • | • |
| HOB FEATURES | | | | | | |
| Cast-iron grids | | • | • | • | • | • |
| One-hand integrated in the knob | | • | • | • | • | • |
| Safety valves | | • | o | o | • | • |
| Number of burners | | 5 | 5 | 5 | 5 | 5 |
| Triple ring burner | kW | 3,6 | 3,6 | 3,6 | 3,6 | 3,6 |
| Rapid burner | kW | 3 | 3 | 3 | 3 | 3 |
| Semi-rapid burner | kW | 1,75 | 1,75 | 1,75 | 1,75 | 1,75 |
| Auxiliary burner | kW | 1 | 1 | 1 | 1 | 1 |
| OVEN FEATURES | | | | | | |
| Gas oven - gas grill | | - | • | - | - | - |
| Gas oven - gas grill with fan | | • | - | - | • | • |
| Multifunction oven | | - | - | - | - | - |
| Electric oven - electric grill | | - | - | • | - | - |
| Full glass (double) | | • | • | • | • | • |
| Removable glass door | | • | • | • | • | • |
| Oven compartment net volume lts. | lts. | 102 | 113 | 127 | 88 | 88 |
| Thermostat | | Gas | Gas | Elettrico | Gas | Gas |
| One-hand integrated in the knob | | • | o | - | • | • |
| Safety valves | | • | o | - | • | • |
| Turnspit | | • | • | • | • | • |
| Enamelled tray | | 1 | 1 | 1 | 1 | 1 |
| Wire grid | | 1 | 1 | 1 | 1 | 1 |
| Closed door system | | • | • | • | • | • |
| Titanium enamel | | • | • | • | • | • |
| Self cleaning | | o | o | o | o | o |
| Oven side racks | | • | - | - | • | • |
| No lid with splash back | | • | • | • | • | • |
| Tangential cooling fan | | • | - | - | • | • |
| PROGRAMMER | | | | | | |
| Mechanical minute minder | | • | • | • | • | • |
| DIMENSIONS | | | | | | |
| Width | cm | 100 | 100 | 100 | 90 | 90 |
| Depth | cm | 60 | 60 | 60 | 60 | 60 |
| Height | cm | 86/91 | 86/91 | 86/91 | 86/91 | 86/91 |

- = NO
• = STANDARD
o = OPTIONAL

# Technical features

| Model | | M965GI | M96TGI | M9659I | M965EI |
|---|---|---|---|---|---|
| Colour | | Inox | Inox | Inox | Inox |
| Maxi oven | | • | • | • | • |
| Storage compartment | | • | • | • | • |
| HOB FEATURES | | | | | |
| Cast-iron grids | | • | • | • | • |
| One-hand integrated in the knob | | • | • | • | • |
| Safety valves | | o | o | o | o |
| Number of burners | | 5 | 5 | 5 | 5 |
| Triple ring burner | kW | 3,6 | 3,6 | 3,6 | 3,6 |
| Rapid burner | kW | 3 | 3 | 3 | 3 |
| Semi-rapid burner | kW | 1,75 | 1,75 | 1,75 | 1,75 |
| Auxiliary burner | kW | 1 | 1 | 1 | 1 |
| OVEN FEATURES | | | | | |
| Gas oven - gas grill | | • | • | - | - |
| Gas oven - gas grill with fan | | - | - | - | - |
| Multifunction oven | | - | - | • | - |
| Electric oven - electric grill | | - | - | - | • |
| Full glass (double) | | • | • | • | • |
| Removable glass door | | • | • | • | • |
| Oven compartment net volume lts. | lts. | 98 | 98 | 100 | 110 |
| Thermostat | | Gas | Gas | Elettrico | Elettrico |
| One-hand integrated in the knob | | o | o | - | - |
| Safety valves | | o | o | - | - |
| Turnspit | | • | • | - | • |
| Enamelled tray | | 1 | 1 | 1 | 1 |
| Wire grid | | 1 | 1 | 2 | 1 |
| Closed door system | | • | • | • | • |
| Titanium enamel | | • | • | • | • |
| Self cleaning | | o | o | o | o |
| Oven side racks | | - | - | - | - |
| No lid with splash back | | • | • | • | • |
| Tangential cooling fan | | - | - | - | - |
| PROGRAMMER | | | | | |
| Mechanical minute minder | | • | • | • | • |
| DIMENSIONS | | | | | |
| Width | cm | 90 | 90 | 90 | 90 |
| Depth | cm | 60 | 60 | 60 | 60 |
| Height | cm | 86/91 | 86/91 | 86/91 | 86/91 |

- = NO
• = STANDARD
o = OPTIONAL

MARKETING
Glem Gas

AD & GRAPHIC DESIGN
Ikos

PHOTO
Studio 129 - Interiorvista

STAMPA
Sate S.r.l.

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