

BUILT-IN  **GLEM**



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“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”*



Taking advantage of the brilliant Modena sunshine solar collectors on the roof of our Modena factory supply 55% of the factory's electricity requirements. They feed power back into the grid when the factory is not operating. Part of our continuing commitment to achieving environmental sustainability.



# Cooking excellence made in Italy

Glem Gas was established in 1959 in Modena, in the heart of Emilia Romagna. The company is very proud of the culinary excellence of the region and the craftsman skills of its people. Our objective in over half a century in business is to be Cooking Specialists – *“Specialisti in cottura”*.

The Glem Gas plant nestles in the rural farmlands surrounding the historic town of Modena. Steeped in the artisan tradition of the Emilia Romagna region this family owned company has been making beautiful cooking appliances for over 50 years.







## Careful detail for culinary perfection

The new Glem Modena Series ovens now boast a cavity size of 69 litres. The ovens are more efficient with improved insulation, seamless oven cavities and a broad range of features. These properties mean that Glem Modena series ovens conform to the European A class energy efficiency rating.



### Full glass door

The internal part of the oven door is made with high quality heat-reflecting full glass. This makes it much easier to clean. No cracks or joins that can cause grease build up. The perfectly flat surface seals tightly on the door seal.





A Class



Aquaclean



Pyrolytic  
cleaning



Pizza



Tangential  
cooling fan



Pre-heat  
function



Multifunction  
gas oven with fan



Triple glass  
door



### Aquaclean

Aquaclean is a special porcelain enamel finish that allows for the oven to be clean using water and steam. The steam generated by heating a small amount of water in the oven tray wets the enamel allowing it to be wiped clean. This helps keep the internal cavity clean without resorting to chemical products and without high energy consumption.



### Pyrolytic cleaning

The Pyrolytic Cleaning system is a special program that cleans the oven cavity automatically. There is no requirement for chemical cleaners. When you select the pyrolytic function, the oven heats up to 500°C at which temperature any residual dirt turns to ash that is easily wiped away at the end of the cycle. A special door lock prevents you from opening the door when the internal temperature reaches 270°C.

### Pre-heating

Some electric models have a PRH (pre-heating) function that allows you to pre-heat the oven more quickly. The oven reaches the temperature of 200°C in a few minutes. The oven emits a tone when it reaches temperature. At that time you simply set the Cooking function you want to use.

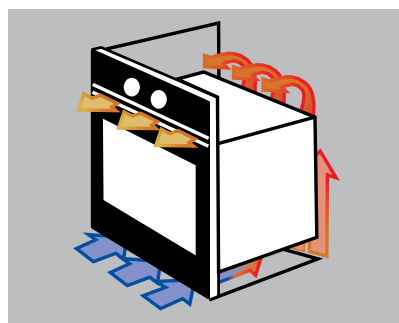
### Catalytic panels

On some models catalytic panels are offered as an accessory. These panels are coated with a porous enamel. When the temperature is set at 220°C for at least 15 minutes the grease is removed via a process of oxidation.



### Pizza program

The special pizza program allows you to cook pizza at the exact same temperature as in a wood oven, evenly and in just a few minutes. The program is also perfect for baking fresh foccacia and bread.



### Tangential cooling fan

Tangential cooling means the oven remains cooler on the outside. This avoids excessive heat transfer into adjoining cupboards and benches. The tangential fan is located at the top of the oven and starts up automatically a few minutes after the oven is turned on. A thermostat control device ensures it continues to run after the oven is turned off until it has cooled down.



### Multifunction gas oven with fan

Our built-in gas oven is a very special product. It can operate with or without fan assistance. Having a fan in a gas oven allows you to cook on more than one shelf at a time. The oven can operate without the electricity connected and is perfect for areas that regularly suffer from power blackouts.

# Why Gas?

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## GLEM Modena series gas fan oven

Professional cooks use gas for its efficient, economical and fast heating features. Our gas ovens achieve even heat distribution through fan assistance, eliminating cold spots and allowing baking on more than one shelf at a time.

We use an electric grill on our gas ovens because they are simply cleaner and safer. Even with an electric grill a Glem gas oven only requires a 10amp electrical connection.



Launched by Emilia Glem in 2007, the mygreenoven campaign is an Australian initiative which highlights the environmental benefits of using gas cooking appliances. What makes Australia so unique is our abundant supply of clean natural gas versus the alternative of coal generated electricity.

Natural Gas reduces the greenhouse emissions by up to 75% when compared to coal generated electricity.\*

Especially designed for Australia the Glem gas oven is able to operate without an electrical connection. This is almost unique on the Australian market and the perfect solution for users on solar generated power or in regions with regular blackouts.

## Why cook with gas?

- Ovens remain cheaper to run on gas – much cheaper.
- Gas ovens have a faster heat up.
- Gas ovens produce a moist heat that won't dry out food and minimises shrinkage.
- Glem gas ovens are brilliant in a black out as they can continue to operate even without the power connected.

\*[www.the.naturalchoice.com.au](http://www.the.naturalchoice.com.au)

# GLEM Modena Series 60cm Stainless Steel Gas Fan Oven

## Model GMF61MVI



### OVEN FUNCTIONS

Classic Bake, Fan Bake, Fan, Fan Grill, Grill

### TECHNICAL

Maximum electrical consumption 2300W

Maximum gas consumption 7.5 MJ/H natural gas

Maximum gas consumption 8.5 MJ/H LPG

Easy 10 amp plug in connection

### INCLUSIONS

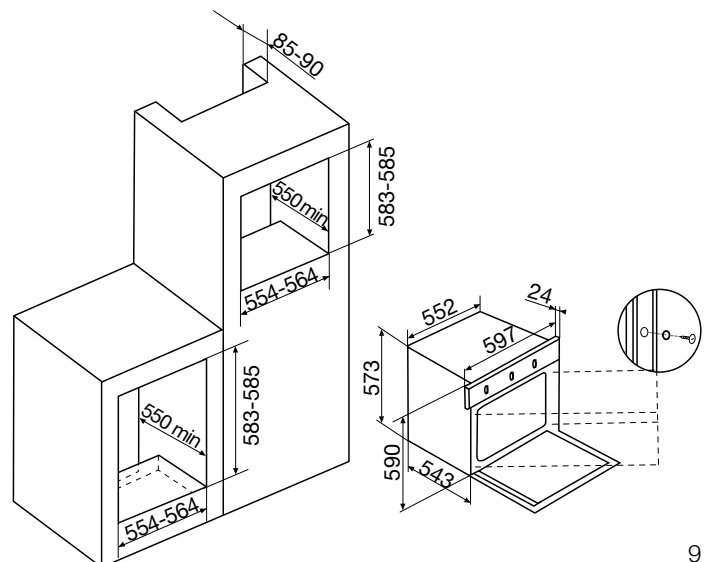
2 wire racks

Grill tray with rack

LPG Conversion kit

Removable oven side racks

2 Year warranty



# Why Electric?

## Glem Modena series electric ovens

The Glem Modena electric ovens are the perfect efficient solution for homes without access to a gas connection or for cooks with a preference for cooking with electricity.

Electric ovens are renowned for producing a dry heat, appropriate for baking pastries and biscuits and giving a crisp result.

Some Glem electric ovens have the added advantage of programmability, enabling them to be switched off and on at a pre-set time. The Glem multifunction electric ovens have more than one cooking function allowing heat to be applied from the top, centre or bottom.

## Functions Legend



### Oven Light

Oven light illuminates the cooking process.



### Bottom Element

Heat from the bottom element only for reheating pies and pastries.



### Top and Bottom Element

Heat from the top and bottom elements provide traditional baking. Great for bread and cakes.



### Top Element

Heat from the top element ideal for browning lasagna or pie crusts.



### Fan Assisted

Circulates hot air from the top and bottom elements - brown the bottom, crisp the top.



### Defrosting with Fan

The fan circulates room temperature air to halve defrosting times.



### Fan Forced

Distributes the hot air evenly. Perfect for batch baking.



### Pizza Setting

(GF69MEI only) - fan forced and bottom element, cooks the perfect pizza in rapid time.



### Grill

Inner part of the upper element.



### Pyrolytic cleaning

The oven temperature is taken up to almost 500° C where baking residues are reduced to ash.



### Grill with Fan

Ideal for grilling medium and thicker cuts of meat.



### PRH

PRH is a time saving preheat function that uses a combination of elements to rapidly heat the oven to a preset temperature of 160C.



### Double Grill

Double grill uses the inner and outer top element for a larger grill area.



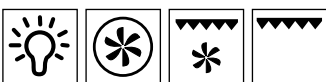
# GLEM Modena Series 60cm Stainless Steel Fan Forced Electric Oven

Model GF64MEI



Fan forced is very efficient and provides a fast cavity heat up time.  
Easy 10amp plug in connection. Digital timer.

## OVEN FUNCTIONS



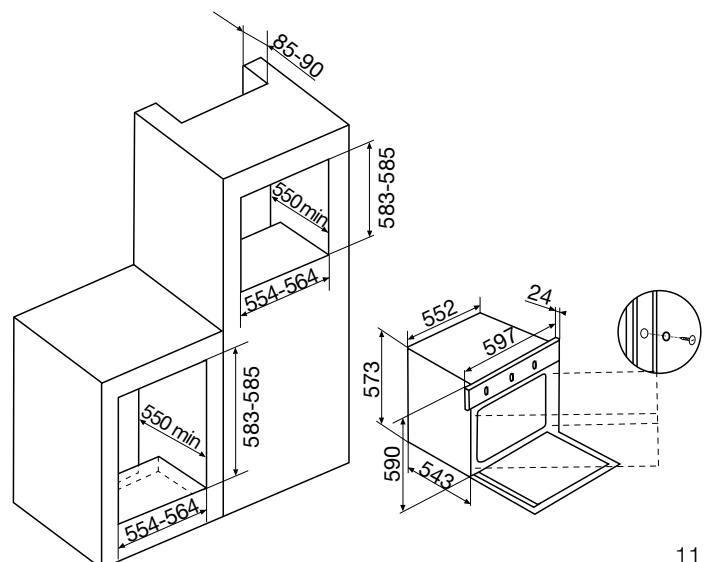
## TECHNICAL

Maximum electrical consumption 2318W  
10 amp connection

## INCLUSIONS

2 wire racks  
Grill tray with rack  
Removable oven side racks  
2 Year warranty

\*Optional Catalytic liners



# GLEM Modena Series 60cm Stainless Steel Fan Assisted Multifunction Electric Oven

Model GF65MEI



Fan assisted multifunction gives great cooking performance as heat is applied from the top and bottom elements together with and without fan assistance. The heat distribution is excellent. There is no need to rotate your food. Easy 10amp plug in connection. Digital timer and programmer.

## OVEN FUNCTIONS



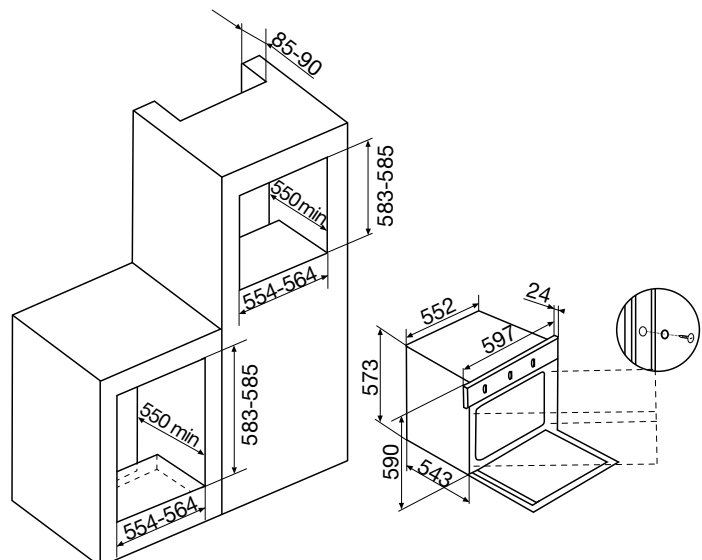
## TECHNICAL

Maximum electrical consumption 2293W  
10 amp connection

## INCLUSIONS

2 wire racks  
Grill tray with rack  
Removable oven side racks  
2 Year warranty

\*Optional Catalytic liners



# GLEM Modena Series 60cm Black Fan Assisted Multifunction Electric Oven

Model GF65MEN



Fan assisted multifunction gives great cooking performance as heat is applied from the top and bottom elements together with and without fan assistance. The heat distribution is excellent. There is no need to rotate your food. Easy 10amp plug in connection. Digital timer and programmer.

## OVEN FUNCTIONS



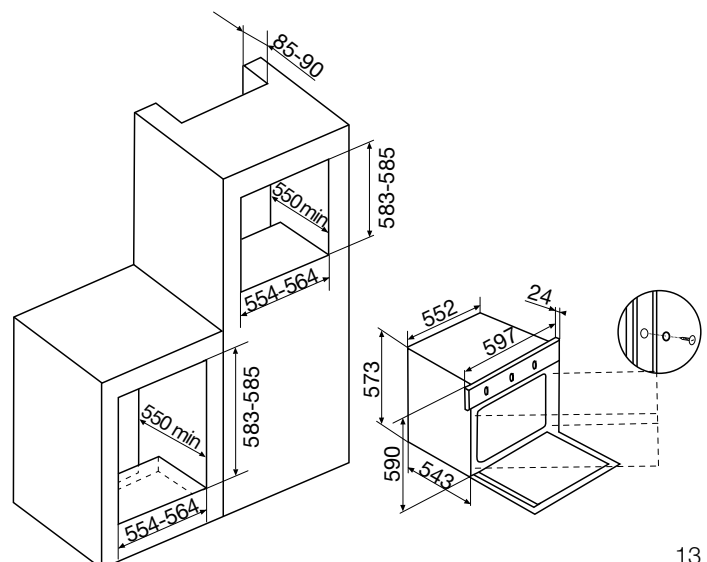
## TECHNICAL

Maximum electrical consumption 2293W  
10 amp connection

## INCLUSIONS

2 wire racks  
Grill tray with rack  
Removable oven side racks  
2 Year warranty

\*Optional Catalytic liners



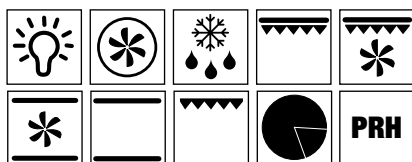
# GLEM Modena Series 60cm Stainless Steel Multifunction Electric Oven

Model GF69MEI



The ultimate in electric oven flexibility including fast preheat mode and pizza cook function. Programmable digital timer.  
9 Function electric oven, with Aquaclean enamel.

## OVEN FUNCTIONS

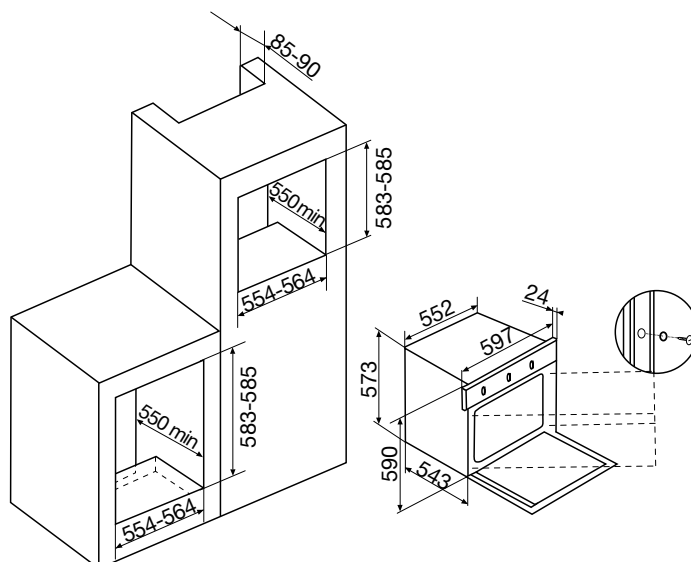


## TECHNICAL

Maximum electrical consumption 2868W  
15 amp connection

## INCLUSIONS

2 wire racks  
Grill tray with rack  
Removable oven side racks  
2 Year warranty





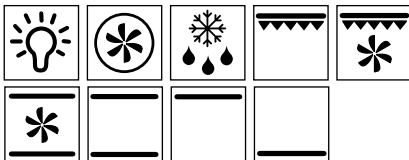
# GLEM 70cm Stainless Steel Multifunction Electric Oven

Model GF79HI



A large 75 litre capacity oven with 9 cooking mode flexibility. Programmable digital timer. Choice of designer knobs.

## OVEN FUNCTIONS



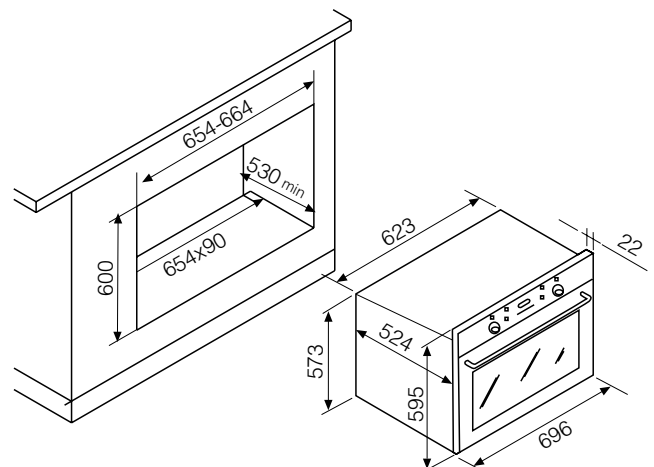
## TECHNICAL

Internal dimensions 530W x 360H x 400D  
Maximum electrical consumption 2750W  
15 amp connection

## INCLUSIONS

2 wire racks  
Grill tray with rack  
Removable oven side racks  
2 Year Warranty

\*Optional Catalytic liners



# GLEM 60cm Stainless Steel Multifunction Electric **Double** Oven

Model GF69DI

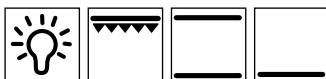


Cooking flexibility that only a double oven can provide.

MAIN OVEN FUNCTIONS: 60 LITRES 460WX340HX400D



2ND OVEN FUNCTIONS: 30 litres 460Wx200Hx400D

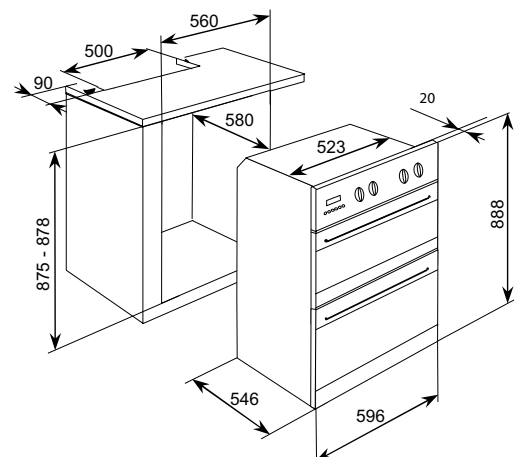


## TECHNICAL

Maximum electrical consumption 4920W  
25 amp connection

## INCLUSIONS

3 wire racks  
2 Grill trays with racks  
Removable oven side racks  
2 Year Warranty



# GLEM 60cm Stainless Steel Pyrolytic Multifunction Electric Oven

Model GF69PI

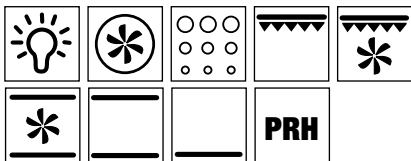


Pyrolytic cleaning is a fascinating technology - the oven has a cleaning cycle where it heats to a temperature of almost 500C and burns off all cooking residues. Digital temperature display in 5 degree increments for accurate cooking. You then simply wipe it clean.

60 litre oven capacity

Internal dimensions 440Wx340Hx400D

## OVEN FUNCTIONS



## TECHNICAL

Maximum electrical consumption 3100W

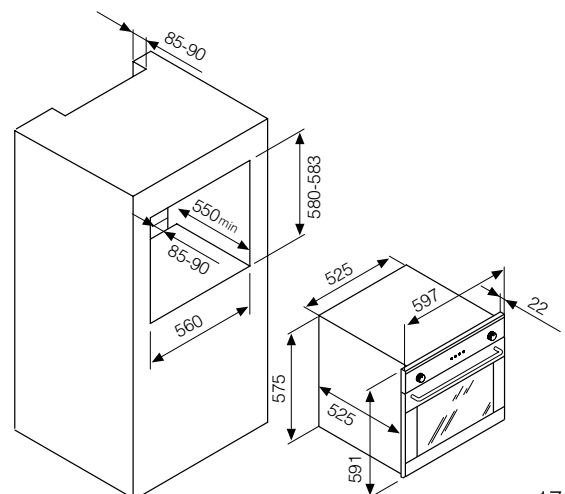
15 amp connection

## INCLUSIONS

2 wire racks

Grill tray with rack

2 year warranty



# GLEM 60cm Stainless Steel Pyrolytic Multifunction Double Oven

Model GF69DPI



Double oven cooking flexibility with the convenience of pyrolytic cleaning in the main oven.  
Digital thermostat readout.

MAIN OVEN FUNCTIONS: 60 litres 440Wx340Hx400D



2ND OVEN FUNCTIONS: 30 litres 460Wx200Hx400D

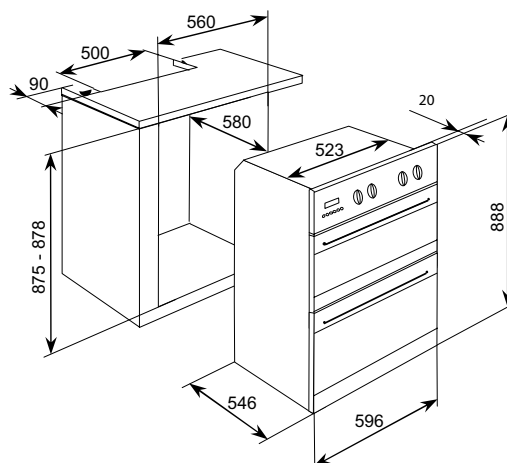


## TECHNICAL

Maximum electrical consumption 5200W  
25 amp connection

## INCLUSIONS

3 wire racks  
2 Grill trays with racks  
2 Year Warranty







## THE GLEM GAS STORY

The company Glem Gas SpA was established in 1959 in Modena – a city in Italy's Emilia Romagna region. Modena is an ancient town and home to many iconic brands including Ferrari, Lamborghini and Maserati. The manufacturing centred in and around Modena is sophisticated, exciting and progressive.

The Glem brand is recognised around the world as being associated with top quality freestanding cookers and cooking appliances. We have subsidiaries and partners in more than 100 different countries and continue to be owned by the original founding families.

Glem Gas Australasia was established 10 years ago in Australia and is owned by the Italian factory. In that time, we have built a reputation as a market leader in gas appliances and a specialist in cooking.

All Glem ovens, cookers and gas cooktops are manufactured in the Modena factory. The factory has moved, grown and modernised over the years but the basic premise of Glem Gas to be "specialisti in cottura" (specialists in cooking) has never changed.

The Glem built-in appliance range is a more recent development by the company. The new built-in gas oven is a breakthrough product that sets a new standard for temperature control and cooking performance. We believe it is simply the best gas oven available.

The new Modena series electric ovens are the result of years of development. They deliver an affordable package of premium features which make the ovens a great investment.

Our gas cooktops are designed with absolute attention paid to how good they are to use. The ceramic and induction cooktops have been jointly developed with our manufacturing partners and along with the dishwashers and rangehoods they have been designed to represent extraordinary value for Australian cooks.

## Technical features



MODEL		GMF61MVI	GF64MEI	GF65MEI	GF65MEN
Series		Modena	Modena	Modena	Modena
Type		FAN ASSISTED GAS	FAN FORCED	FAN ASSISTED	FAN ASSISTED
Colour		Stainless Steel	Stainless Steel	Stainless Steel	Black
FUEL TYPE					
Electric		-	•	•	•
Gas		•	-	-	-
FUNCTIONS		4	4	5	5
☼ Light		•	•	•	•
🍕 Pizza		-	-	-	-
PRH Pre-heating		-	-	-	-
🧼 Self clean		-	-	-	-
☐ Traditional (upper+bottom element)		-	-	•	•
☐ Bottom element		-	-	-	-
☼ Bottom element with fan		-	-	-	-
☐ Upper element		-	-	-	-
☐ Single Electric Grill		•	•	•	•
☼ Double grill with fan		-	-	-	-
☐ Double grill		-	-	-	-
☼ Single Electric Grill with fan		•	•	•	•
☼ Fan assisted (upper+bottom element+fan)		-	-	•	•
⊗ Fan forced (circular element+fan)		-	•	-	-
❄ Defrosting		-	-	-	-
🔥 Gas without fan CLASSIC BAKE		•	-	-	-
☼ 🔥 Gas with fan FAN BAKE		•	-	-	-
PROGRAMMING					
Electronic programmer		-	-	•	•
Electronic clock/minute minder		•	•	-	-
60' minute minder		-	-	-	-
OVEN DOOR					
Full glass inner door		•	•	•	•
CLEANING					
Pyrolytic		-	-	-	-
Aquaclean		-	-	-	-
Catalytic panels		Option	Option	Option	Option
ACCESSORIES					
Number of shelves		2	2	2	2
Grill Tray and inner rack		1	1	1	1
SAFETY					
Triple glass door		•	•	•	•
Flame failure safety gas valve		•	-	-	-
Tangential cooling fan		•	•	•	•
TECHNICAL FEATURES					
Cavity with moulded guides		-	-	-	-
Chrome side racks		•	•	•	•
Voltage/Frequency	V/hz	240/50	240/50	240/50	240/50
Capacity	lt	69	69	69	69
Nr lamps		1	1	1	1
ELECTRICAL					
Connection requirement		10 amp	10 amp	10 amp	10 amp
Maximum power consumption	W	2300	2318	2293	2293
Electrical connection		10 amp plug	10 amp plug	10 amp plug	10 amp plug
DIMENSIONS					
Oven internal dimension WxHxD	mm	450x340x450	450x340x450	450x340x450	450x340x450



GF69MEI	GF79HI	GF69DI	GF69PI	GF69DPI
Modena	70cm	60cm Double	60cm Pyro Clean	60cm Double Pyro
MULTIFUNCTION	MULTIFUNCTION	MULTIFUNCTION	MULTIFUNCTION	MULTIFUNCTION
Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
•	•	•	•	•
-	-	-	-	-
9	9	9/4	9	9/4
•	•	Both Ovens	•	Both Ovens
•	-	-	-	-
•	-	-	•	-
-	-	-	•	Large Oven
•	•	Both Ovens	•	Both Ovens
-	•	Small Oven	-	Both Ovens
-	-	Large Oven	•	-
-	•	Large Oven	-	-
•	-	-	-	-
•	•	Large Oven	•	Large Oven
•	•	Both Ovens	•	Both Ovens
-	-	-	-	-
•	•	-	-	Large Oven
•	•	Large Oven	•	Large Oven
•	•	Large Oven	•	Large Oven
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-	-	-	-	-
•	•	-	-	-
-	-	-	•	•
•	-	-	-	-
Option	Option	Option	-	-
2	2	3	2	3
1	1	2	1	2
•	•	•	•	•
-	-	-	-	-
•	•	•	•	•
-	-	-	•	•
•	•	•	-	-
240/50	240/50	240/50	240/50	240/50
69	75	60/30	69	60/30
1	2	2	1	2
15 amp	15 amp	25 amp	15 amp	25 amp
2868	2750	4920	3100	5200
Wired	Wired	Wired	Wired	Wired
450x340x450	530x360x400	460x340x400/460x200x400	440x340x400	440x340x400/460x200x400



# Cooktops

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Cooking made to measure - Glem cooktops are available in a range of sizes and burner configurations. We offer gas, ceramic and induction cooking solutions.

## GLEM GAS COOKTOPS

All Glem gas cooktops are fitted with a flame failure safety valve that shuts the gas flow in the event of an accidental flame failure and is even active in the event of a power cut.

They are designed to provide the widest cooking zones possible, cast iron trivets and auto ignition are all included with the painstakingly detailed consideration of the burner layout to maximise the usable space.



# GLEM 60cm Stainless Steel 4 Burner Gas Cooktop

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## Model FC64GWI



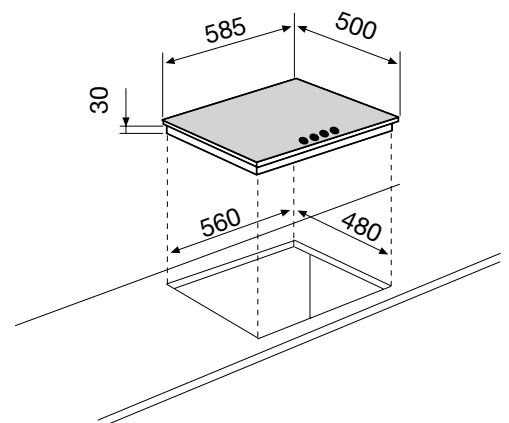
The 60cm Glem gas cooktop has been designed to maximise the usable cooking space on a standard sized hob.

The offset layout for the burners creates an interesting design and allows a wok to be used without touching the back wall or other pots. The ample space between the front burners means more than one large pot can be used on the hob at the one time. Cast iron trivets to the very edge of the cooktop and controls positioned at the front also maximise the useable cooking area. The wok burner on this cooktop has an impressive 15 mj/h capacity.

- High power triple ring wok burner 15 Mj/h
- 2 medium burners 6 Mj/h
- 1 small burner 4 Mj/h
- Cast iron trivets
- Flame failure safety valve
- Stainless steel one piece hob
- 2 year warranty

### INCLUDED

- LPG Conversion kit
- 2 Year warranty



# GLEM 75cm Stainless Steel 4 Burner Gas Cooktop

Model FC74GSWI



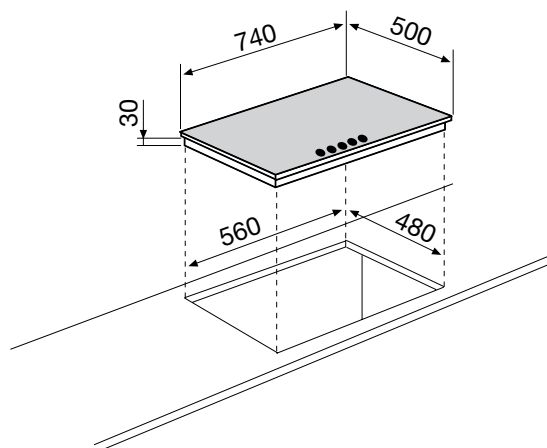
The design of the cast iron trivets to the full width of the cooktop maximizes the cooking area. On the left hand side there is a dual control wok burner which allows for a simmer rate from 1 MJ/h right up to 16 MJ/h. On the right hand side there is a 14.0 MJ/H triple ring wok burner. The burners have been spaced to allow for stir frying in a wok while cooking rice on the other burner.

This is a 75 cm wide cooktop that still fits into the standard 60cm cut out.

- 4 burner built in hob
- Dual control wok burner – 1 MJ/H to 16 MJ/H
- High power triple ring wok burner 14 MJ/h
- Medium burner 6 MJ/h
- Small burner 4 MJ/h
- Cast iron trivets
- Flame failure safety valve
- Stainless steel one piece hob
- 2 year warranty

#### INCLUDED

- LPG Conversion kit
- 2 Year warranty



# GLEM 75cm Stainless Steel 5 Burner Gas Cooktop

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Model FC75GSWI



The design of the cast iron trivets to the full width of the cooktop maximizes the cooking area. This cooktop caters for cook who want the flexibility offered by 5 burners but who don't have the space for a wider cooktop.

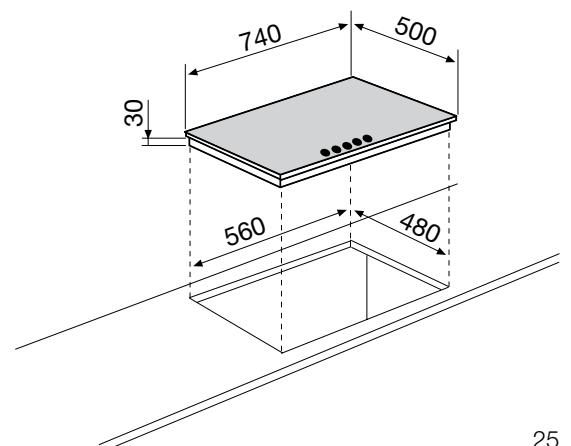
On the left hand side there is a dual control wok burner which allows for a simmer rate from 1 MJ/h right up to 16 MJ/h. On the right hand we have designed the layout so that the large burner can be operated even while cooking with a wok.

This is a 75 cm wide cooktop that still fits into the standard 60cm cut out.

- 5 burner built in hob
- Dual control wok burner – 1 MJ/H to 16 MJ/H
- 1 x large burner – 10 MJ/H
- 2 x medium burners – 6 MJ/h
- 1 x small burner – 4 MJ/h
- Cast iron trivets
- Flame failure safety valve
- Stainless steel one piece hob
- 2 year warranty

## INCLUDED

- LPG Conversion kit
- 2 Year warranty



# GLEM 90cm Stainless Steel 5 Burner Gas Cooktop

## Model FC95GWI



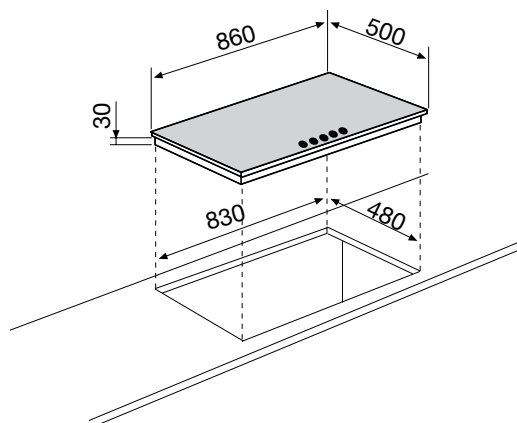
The Glem FC95GWI 90cm cooktop is the ultimate in maximum cooking space and burner layout. A dual control wok burner on the left side caters for all frying and stir frying requirements leaving ample space to use the remaining 4 burners in a variety of combinations.

The FC95GWI can be installed into a cook top bench cut out size of 480cm deep x 830cm wide.

- Dual control wok burner – 1 MJ/H to 16 MJ/H
- 1 x large burner – 10 MJ/H
- 2 x medium burners – 6 MJ/h
- 1 x small burner – 4 MJ/h
- Cast iron trivets
- Flame failure safety valve
- Stainless steel one piece hob

### INCLUDED

- LPG Convers
- LPG Conversion kit
- 2 Year warranty



# GLEM 60cm Ceramic 4 Zone **Electric** Cooktop

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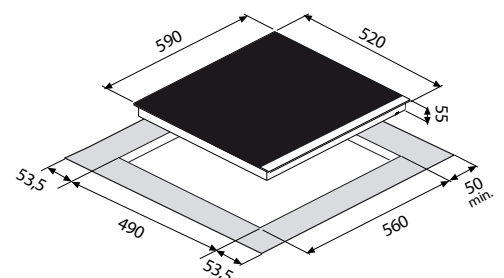
## Model GLCER64



Ceramic glass hobs are flat, extremely easy to clean, ensure excellent heat transmission and distribution. Glem ceramic hobs have a residual heat indicator. When a cooking zone is switched off the warning light stays on until the hob has cooled down to below 60C. The Glem ceramic hob has a digital timer, child lock and an extendable zone to allow for the use of larger pans.

### FEATURES

- German made ceramic glass top
- Stainless steel front safety frame
- Touch controls
- 4 Cooking zones with dual ring feature
- 590W x 520D
- 9 Stage cooking settings
- Ribbon element infrared heat
- Automatic safety switch off
- Residual heat indicators
- 1 x 1800W large zone - 2 x 1200W small zones
- 1 x Dual zone - 1000W centre, 2200W outer
- Total maximum power 6400W



# GLEM 60cm Induction 4 Zone Electric Cooktop

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## Model GLIND64



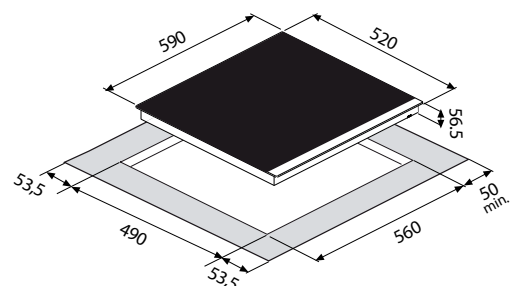
The most sophisticated electric cooking technology available. Induction is an exciting and rewarding method of cooking. Fast heating, highly efficient and excellent temperature control.

Using a process of cooking using magnetism where the heat is transferred directly to the base of the pan. There is no conventional cooking element so the surface stays cooler.

The sleek front stainless steel frame protects the front edge from accidental pan contact.

### FEATURES

- German made ceramic glass top
- Touch controls
- 4 Cooking zones
- 590W x 520D
- 9 Stage cooking settings
- Automatic pan sensor
- Automatic safety switch off
- Residual heat indicators
- Cooking Timer
- 2 x 2000W zones - Front Right and Rear Left
- 2 x 1500W zones - Front Left & Rear Right
- Total maximum power 7000W





## Technical features



MODEL		FC64GWI	FC74GSWI	FC75GSWI	FC95GWI
Width	cm	60	75	75	90
Colours		Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
FEATURES					
Controls		front	front	front	front
Nr gas zones		4	4	5	5
Front left	Mj/H Natural Gas	15	1-16 (Dual)	1-16 (Dual)	1-16 (Dual)
Rear left	Mj/H Natural Gas	4	-	-	-
Front center	Mj/H Natural Gas	-	4	4	4
Rear center	Mj/H Natural Gas	-	6	6	6
Front right	Mj/H Natural Gas	6	14	6	6
Rear right	Mj/H Natural Gas	6	-	10	10
Flame failure device (FFD)		•	•	•	•
One hand ignition		•	•	•	•
PAN SUPPORTS					
Enamelled pan supports		-	-	-	-
Cast iron pan supports		•	•	•	•
DIMENSIONS					
Product HxWxD	mm	30x585x500	30x740x500	30x740x500	30x860x500
Cut out HxWxD	mm	30x560x480	30x560x480	30x560x480	30x830x480

## Technical features



MODEL		GLCER64	GLIND64
HEAT TYPE		INFRARED	INDUCTION
Width	cm	60	60
Glass colour		Black	Black
Frame colour		Stainless Steel	Stainless Steel
FEATURES			
Controls		Side touch	Side touch
Total power	W	6400	7000
Nr Cooking zones		4	4
Nr extensible/dual zones		1	-
Nr power levels		9	9
Front left	Ø mm - W	210/275-1000/2200	180-1500
Rear left	Ø mm - W	145-1200	180-2000
Front right	Ø mm - W	145-1200	180-2000
Rear right	Ø mm - W	180-1800	180-1500
Timers		-	•
SAFETY			
Automatic stop		•	•
Over flow safety device	(O.S.D.)	•	•
Heat up		•	•
Residual heat indicator		•	•
Child safety lock		•	•
DIMENSIONS			
Product HxWxD	mm	48x580x510	48x580x510
Built-in HxWxD	mm	48x560x490	48x560x490

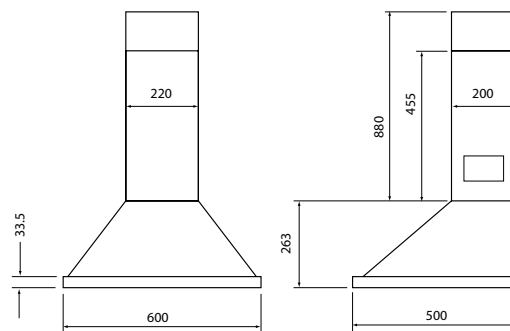
# GLEM 60cm Stainless Steel Canopy Rangehoods

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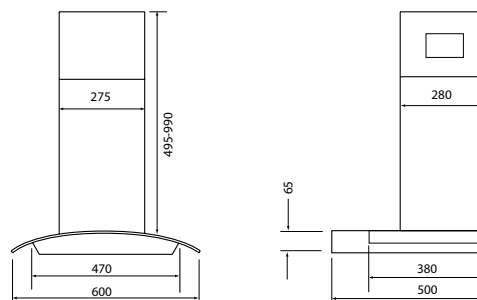
## 60cm CANOPY Model CK60-U

- 60cm wide
- Stainless steel construction
- 2 mesh filters – dishwasher safe
- 2 Halogen lights
- Electronic controls
- 700 cubic metre per hour extraction
- 3 speed fan
- Outlet diameter 150mm



## 60cm Curved Glass Canopy Model CK60CG-U

- 60cm wide
- Stainless steel construction
- 1 mesh filter – dishwasher safe
- 2 Halogen lights
- Electronic controls
- 700 cubic metre per hour extraction
- 3 speed fan
- Outlet diameter 150mm

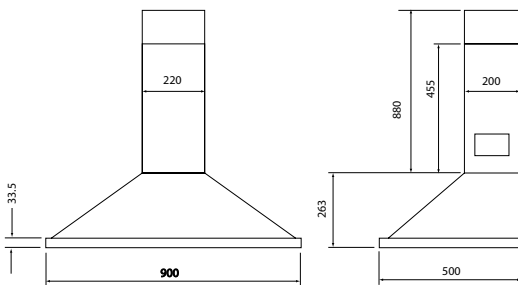


# GLEM 90cm Stainless Steel Canopy Rangehoods



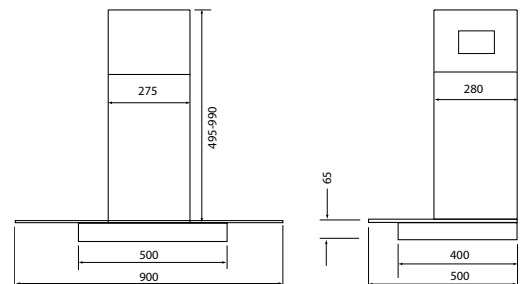
## 90cm CANOPY MODEL CK90-U

- 90cm wide
- Stainless steel construction
- 3 mesh filters – dishwasher safe
- 2 Halogen lights
- Electronic controls
- 700 cubic metre per hour extraction
- 3 speed fan
- LED digital speed display window
- Outlet diameter 150mm



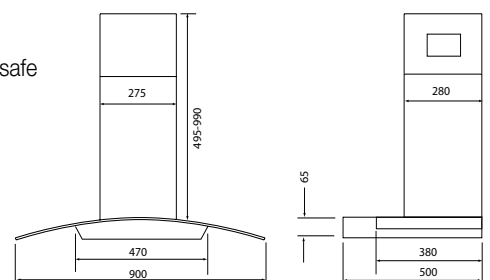
## 90cm FLAT GLASS CANOPY MODEL CK90FG-U

- 90cm wide
- Stainless steel construction
- 2 mesh filters – dishwasher safe
- 2 Halogen lights
- Electronic controls
- 700 cubic metre per hour extraction
- 3 speed fan
- Outlet diameter 150mm



## 90cm CURVED GLASS CANOPY MODEL CK90CG-U

- 90cm wide
- Stainless steel construction
- 2 mesh filters – dishwasher safe
- 2 Halogen lights
- Electronic controls
- 700 cubic metre per hour extraction
- 3 speed fan
- Outlet diameter 150mm



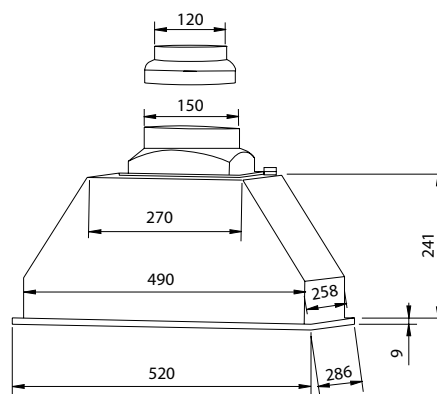
# GLEM Stainless Steel Undercupboard Rangehoods

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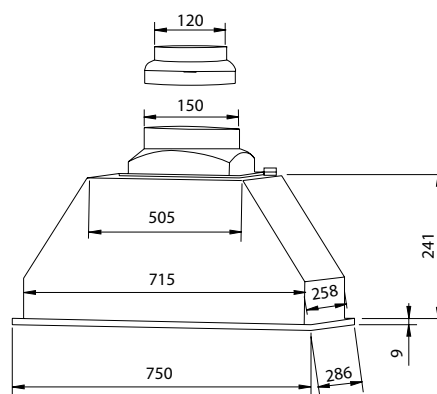
## CK53UC

- 52cm wide
- Stainless steel,
- 3 speeds
- 700 cubic metre per hour extraction
- Slide switch
- Twin incandescent lights
- Dishwasher proof mesh filter
- Perfect for installation above 60cm cooktops



## CK75UC

- 75 cm wide
- Stainless steel
- 3 speeds
- 700 cubic metre per hour extraction
- Push button controls
- Twin halogen lights
- Dishwasher proof mesh filter
- Perfect for installation above 90cm cooktops



FOR 60CM SLIDE OUT RANGEHOODS PLEASE REFER TO OUR EMILIA RANGE OF PRODUCTS

# NEW DISHWASHER MODEL COMING SOON

## New GLEM dishwasher model GDW14SS High in features, high in value

- 4 star WELS rating
- 3.5 star MEPS rating
- ANTI FLOOD inlet hose failure protection
- Stainless steel construction
- 14 place settings
- 7 programs
- 1-24H delay start feature
- Digital display
- Cutlery tray
- Adjustable top basket
- Fold down plate racks
- 47Db noise rating
- 2 Year warranty



ANTI FLOOD is a safety valve that we fit on the inlet hose to the dishwasher. If the hose ruptures for any reason a solenoid is activated and shuts the water off at the tap. Imagine what happens to your kitchen if a hose ruptures without ANTI FLOOD - especially if you are not home at the time.

A choice of 7 wash programs and 5 wash temperatures, matched with a 14 place setting capacity gives flexibility and the wash capacity to handle a full dinner party. A cutlery tray protects cutlery from scratching during washing and produces a gleaming clean result every time.



Check with your Glem Gas retailer or call us on  
**1300 307 917** for further information.



### **Glem Gas Australasia Pty Ltd**

Unit 26, 10 Straits Avenue, South Granville, NSW 2142

PO BOX 63 Blaxcell PO, South Granville, NSW 2142

Telephone: (02) 9721 2755

Facsimile: (02) 9721 2766 [info@glemgas.com.au](mailto:info@glemgas.com.au)

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

Local charge 1 300 307 917

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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 1300 307 917 for assistance.