

 GLEMGAS

MAGNIFICA

“Simplicity is the ultimate sophistication.”

Leonardo da Vinci

IO CUCINO *con* GLEM

I cook with Glem

Made in Italy is for us a synonym of style, design and product quality, attention for the environment and for the people.

Glem Gas has changed how to conceive the kitchen through a new aesthetic function of the appliances. It is a creative room where design allow to express the own taste and style thanks to the aesthetically refined and simple to use, in position to satisfy any tastes and needs.

Share our experience

www.glemgas.com

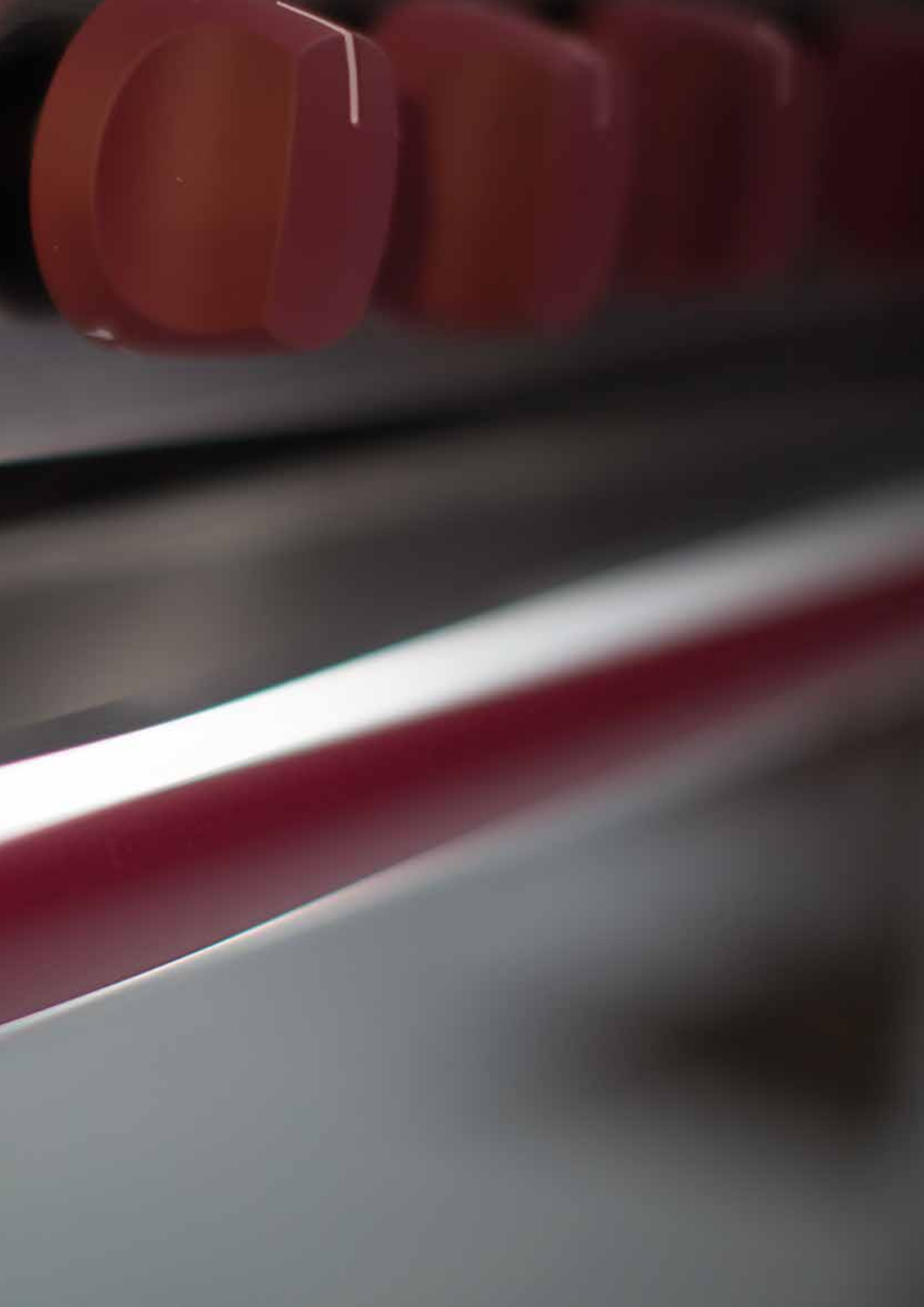


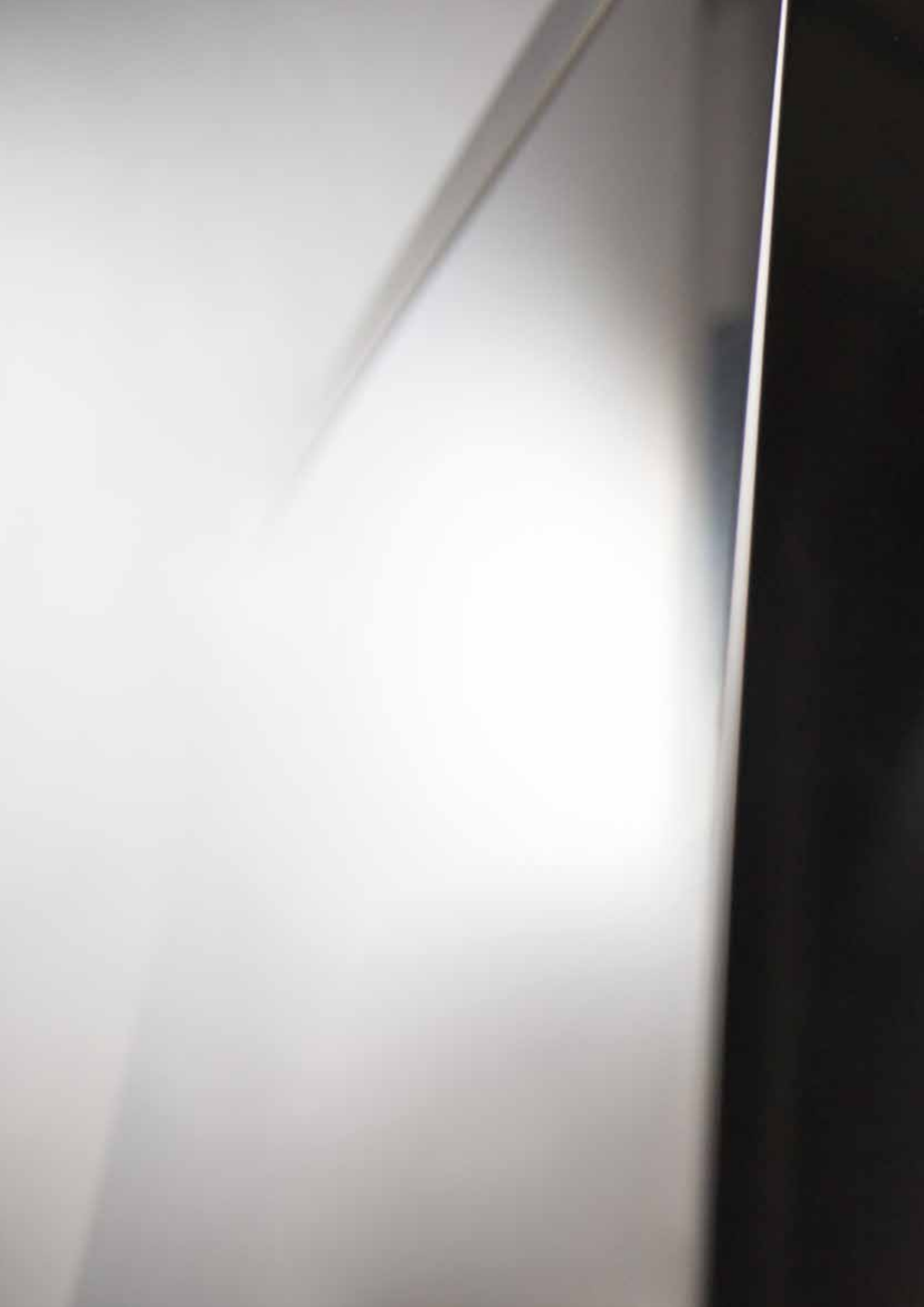
Io Cucino
con
 **GLEM**


MADE IN ITALY

a MAGNIFICENT
COOKER

I am MAGNIFICA: the best cooker ever.









the
ITALIAN WAY

Carefully styled details and the use of the finest, most exclusive materials give MAGNIFICA all-Italian excellence.







CARBON LOOK; RED; STAINLESS STEEL

MAGNIFICA comes in three colours:
which is your favourite?

BLACK MIRROR

The external glass of the Carbon Look version
has a splendid black mirror finish, which you can see
through when the oven is on.

SOFT TOUCH KNOBS

The new, ergonomic knobs, matching the coloured handle,
combine style and convenience.





HEAVY DUTY COOKTOP

The new cooktop, 6 cm thick, is a unique feature.

KITCHEN CENTER PIECE

The modern, functional, rectangular look allows MAGNIFICA to fit into any design scheme.





POWERED
to ENJOY

*The cooking specialists: leading-edge technology
and the pleasure of cooking.*







THE LARGEST GAS OVEN WITH FAN

MAGNIFICA is the first cooker to feature a multifunction gas fan oven with a capacity of 140 lt, able to cook even a whole lamb.

DOUBLE TURBO FAN

The large cavity combined with the double turbo fan ensures very uniform heat distribution, cooking on more than one level simultaneously and energy and time savings of 20% compared to a conventional oven.

SMART SELECTOR

The innovative selector, makes easy to choose either static or ventilated cooking.







STAINLESS STEEL OVEN TRAY

The new, large-sized tray, in stainless steel throughout, is outstandingly tough and durable. It also gives excellent heat distribution for uniform cooking.

STAINLESS STEEL INNER CAVITY FRAME

The one-piece oven frame is entirely in stainless steel.

HEAVY DUTY TELESCOPIC RACK

A specific features engineered to make safe and smooth to pull out the oven tray.





HIGH POWER BURNERS

20 kW of total power from 6 burners,
including 3 high-efficiency dual-ring burners.

BEST EFFICIENCY

The new generation burners guarantee high performance
while reducing consumption and CO₂ emissions.





SAFETY

*MAGNIFICA contains unbeatable performance
in a safe, rugged structure.*







EXTRA THICK DOOR

The door, 4 cm thick, keeps the heat inside, with only minimal dissipation on the outside. Opening and closing is smoother and gentler thanks to new-design hinges.

SIMULTANEOUS OPERATION OF OVEN & GRILL WITH CLOSED DOOR

The closed door system ensures greater safety in the top of the oven and around the knobs.

TRIPLE GLASS DOOR

This feature, combined with the extra-thick door, keeps the external glass safe and cool to the touch.





TANGENTIAL COOLING FAN

Safety operation temperature is guaranteed by cooling system.
The full side panels ensure heat insulation.

INNOVATIVE COOKTOP LAYOUT

The placing of a high-power burner in the middle allows
large pans to be used with the greatest safety.





EASY CLEANING

*MAGNIFICA has the full array of user-friendly,
easy-care features.*







SEAMLESS COOKTOP

The cooktop is a single moulded piece of stainless steel. With no joints, easy cleaning is assured.

TITANIUM ENAMEL

The particularly hard-wearing, compact internal enamel does not allow dirt to stick.

FULL GLASS DOOR

The full flat inner glass is extremely easy to clean.



SPACES *for* LIVING *with* MAGNIFICA

*The timeless design of MAGNIFICA characterizes kitchens with
different styles but always in contemporary taste.*























120x60 MAXI OVEN

Magnifica



MG626RR / Carbon look

Performance and features

Cast iron pan supports
One-hand electronic ignition for cooktop, oven and grill burners
Tangential cooling fan
1 level telescopic rack
Continuous sides
Storage compartment

Safety

Safety valves for cooktop, oven and grill burners

Details

Black Mirror
Largest gas oven
Simultaneous operation of oven and grill with closed door
Double turbo fan
3 high power burners
Stainless steel oven tray
Smooth cavity with chrome racks
Smart selector
Full glass oven door with lateral profiles
Triple glass oven door
Easy to clean titanium enamelled oven cavity

Optional

GS120IX

Splashback 120x65 cm

MG626RR

Carbon look



OVEN

Multifunction gas oven with Double Fan
Gas grill
Turnspit
Mechanical minute minder
Capacity: 140 lt



HOOD - GHB127IX

St. Steel

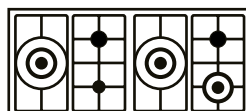


Performance and features

120 cm wide
Electronic controls
3 speeds + 1 intensive speed
3x1,5W led
St. steel baffle filters
Carbon filters
Maximum extraction rate 740 m³/h

Functions

Booster
Delay timer
Clean Air
Filters saturation alarm



6 gas burners
(3 dual ring)

120x60 MAXI OVEN

Magnifica



MG626RD / Red knobs

Performance and features

Cast iron pan supports
One-hand electronic ignition for cooktop, oven and grill burners
Tangential cooling fan
1 level telescopic rack
Continuous sides
Storage compartment

Safety

Safety valves for cooktop, oven and grill burners

Details

Stopsol glass
Largest gas oven
Simultaneous operation of oven and grill with closed door
Double turbo fan
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Stainless steel oven tray
Smooth cavity with chrome racks
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Triple glass oven door
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OVEN

Multifunction gas oven with Double Fan
Gas grill
Turnspit
Mechanical minute minder
Capacity: 140 lt



HOOD - GHB127IX

St. Steel

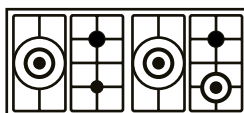


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Maximum extraction rate 740 m³/h

Functions

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6 gas burners
(3 dual ring)

120x60 MAXI OVEN

Magnifica



MG626RI / Stainless steel

Performance and features

Cast iron pan supports
One-hand electronic ignition for cooktop, oven and grill burners
Tangential cooling fan
1 level telescopic rack
Continuous sides
Storage compartment

Safety

Safety valves for cooktop, oven and grill burners

Details

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Multifunction gas oven with Double Fan
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Turnspit
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HOOD - GHB127IX

St. Steel

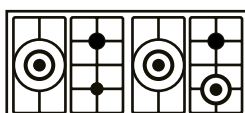


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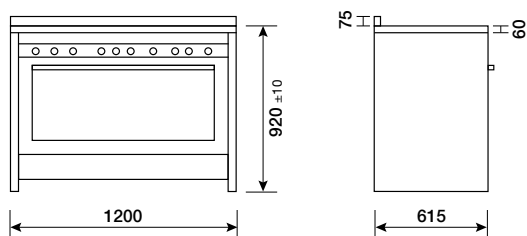
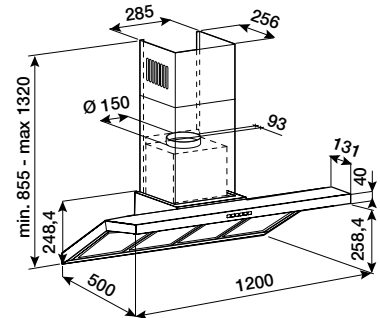
TECHNICAL FEATURES

Magnifica

	MG626RR	MG626RD	MG626RI
Dimension	120 x 61,5	120 x 61,5	120 x 61,5
Colour	Carbon look	Red knobs	Stainless steel
COOK-TOP			
N° gas burners / zone	6		
Front Right Burner	kW	4 - Dual ring burner	
Central Left burner	kW	4 - Dual ring burner	
Rear Right Burner	kW	3 - Rapid burner	
Rear Central Left Burner	kW	3 - Rapid burner	
Front Central Left Burner	kW	1 - Auxiliary burner	
Central right burner	kW	5 - Dual ring burner	
SAFETY & IGNITION			
Security valves Hob		•	
One - hand ignition Hob		•	
Security valves Cavity burners		•	
One - hand ignition Cavity burners		•	
COOK-TOP ACCESSORIES			
Cast Iron pan supports		•	
OVEN			
Oven type		Gas oven + Gas grill with Double fan	
FUNCTIONS			
Gas oven		•	
Gas grill		•	
Gas oven with fan		•	
SPECIAL FUNCTIONS			
Light		• on knobs	
Turnspit		• on knobs	
Fan switch		• on knobs	
OVEN CAVITY			
Finishing		TITANIUM EASY TO CLEAN	
Side chromed racks		•	
TYPE OF PROGRAMMING			
Minute minder		•	
OVEN DOOR			
Full glass		•	
Triple glass		•	
FEATURES			
Cooling fan		•	
Thermostat		•	
Closed door grilling		•	
Oven & Grill separated controls		•	
Turnspit		•	
Smart selector		•	
Oven Light		•	
Wire Shelf		1	
Stainless steel tray		•	
Storage Compartment (flip down)		•	
Back guard		•	
Other accessories		1 level Telescopic rack	
TECHNICAL FEATURES			
Oven Volume	lt	140	
Voltage/Frequency	V/A	220 / 240-50 /60	
DIMENSIONS			
H x W x D (cm)		92/91÷93x120x61,5	
H x W x D including packaging (cm)		117x127x72	

		GHB1271X
Dimensions	cm	120
Type		wall
Colour		St. Steel
FEATURES		
Suction power	m³/h	590 max 713 intensive
Suction power (free delivery)	m³/h	612 max 740 intensive
Noise level - max speed Power	dBA	65 max 70 intensive
N° of blowers		1
Speeds		3+1
Booster		yes
Delay start		yes
Clean Air		yes
Saturation filter alarm		yes
Lamps		3x1,5W led
Grease filters		4 baffle
Carbon filters		yes
Controls		Soft touch controls
Air outlet size	mm	Ø 150 (red.120)
Plug		yes
Cable length	cm	100
No return valve		yes
Motor power	W	250
Voltage/Frequency	V/Hz	230-240 / 50 - 60
Efficiency energy class ⁽¹⁾		A
Cable + plug		yes
DIMENSIONS		
Product HxWxD	mm	855-1320 x 1200 x 500
Packing HxWxD	mm	615 x 1295 x 600

(1) from January 2015, according to regulation 65/2014



PLUS

OVEN



TITANIUM ENAMEL - EASY TO CLEAN

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



FULL GLASS DOOR

The full glass oven inner door grants strength and solidity and it also facilitates the cleanliness since it is completely smooth.



MAXI OVEN

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.



TANGENTIAL COOLING FAN

The hot air is expelled reducing the temperature of the external surface.



DOUBLE TURBO FAN

The large cavity combined with the double turbo fan ensures very uniform heat distribution, cooking on more than one level simultaneously and energy and time savings of 20% compared to a conventional oven.



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.



BUILT-IN

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



TIMER

The Timer function allows you to program the cooking time: when the period of time elapses, the burner turns off automatically.



DUAL BURNER WITH DUAL CONTROL

The dual control means you can adjust the flame for each individual ring at a power of between 0.8 kW and 5 kW. It is therefore possible to turn on the central ring or the dual outer ring, or both: for large and small pans, concentrating the heat and energy only where it is needed.



COLD DOOR

MAGNIFICA is supplied with a triple-glass that, together with the tangential-flow cooling fan, guarantees lower temperatures on the oven door.



FULL SAFETY

Security valves for cooktop, oven and grill burners. Ignition for cooktop, oven and grill burners



CLOSED DOOR

Simultaneous operation of oven & grill with closed door. The closed door system ensures greater safety in the top of the oven and around the knobs.



MAXI GRILL

The grilling area features top of the market size

HOOD



ENERGY EFFICIENCY CLASS

Environmental friendly, Glem Gas offer the hood in A class, a clear indicator of product quality.



BOOSTER

The suction power of the motor fan is increased to the maximum level, moving back to the previous speed automatically after 10 minutes.



EFFICIENCY



HI-LEVEL



TOP AIR

POWER LEVEL (1 - 2 - 3)

Glem Gas offers a variety of extractor units so you can select the one best suited to your personal needs. The GHB127IX model offers the maximum suction performance.



CLEAN AIR

CLEAN AIR

This function activates automatically the motor fan for 10 minutes each hour, at the minimum speed, in order to grant the necessary continuous change of the air in the kitchen.

FUNCTIONS



OVEN LIGHT

It is operated utilizing the oven functions.



TURNSPIT

The turnspit is ideal to grant the traditional way of gas cooking. It is possible to combine with the functions bottom gas and grill gas.



GRILL GAS

Ideal for cooking with turnspit.



GAS WITH FAN

The fan spreads the heat produced by the gas burner in a homogeneous way.



GAS

Traditional gas cooking.



FAN SWITCH

It allows you to choose between fan assisted or static cooking in gas ovens, providing great versatility in cooking times and methods. The accurate and constant temperature of the oven browns dishes perfectly and allows you to cook more than one dish simultaneously, optimising the use of the space inside the oven.

MARKETING
Glem Gas

AD & GRAPHIC DESIGN
Ikos

PHOTO
Luigi Ottani



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