



Contents

02	Glem Gas
10	Specialista line
34	specialista ST
42	specialista SB
52	specialista SE
66	Technical pages

Cooking specialists

Glem Gas S.p.A. was founded in 1959 at San Cesario, a few kilometres from the city of Modena, in the heart of Italy's Emilia-Romagna region.

It is proud to promote the culinary excellent, artistic tradition, love of the land, spirit of innovation and master craftsmanship of the people of this part of Italy. To mark its 60th birthday, Glem Gas is reinforcing its identity as a historic company, passionate about and specialised in the manufacture of appliances for cooking and for the kitchen in general, offering the world a globally respected Italian manufacturing style and know-how.

Convenience, looks, product quality and care for people and the environment are the keywords that express the Glem Gas added values. "Cooking Specialists" continues to be the main objective underlying the design of high-performance, multi-purpose, reliable products, intended to last over time and to be user-friendly, conceived to surpass customers' expectations, safeguarding and strengthening the unique know how of a consolidated mechanical and culinary tradition born in the heart of Emilia.



60

1959-2019

 **GLEM**GAS
Specialisti in cottura

**We have a profound belief
in culture, tradition
and our origins.**





For over 60 years, our hands have been shaping highly specialised products, that combine performance and reliability with stylish, attractive looks.





io cucino
con
 GLEMGAS
la buona cucina italiana

La buona cucina italiana

The ingredients used in cooking form part of the language of our daily lives.

Our renewed identity is based on a heritage of values and certainties for sharing, in the awareness that our product is central to episodes from life and personal stories just waiting to be told. "I cook with Glem Gas." This phrase encapsulates a philosophy that implies a new concept of what an appliance represents, and its marketing and interaction with consumers. Not merely a device for optimal cooking, but rather the expression of an Italian style that unites invention and imagination, making the pleasure of savouring "la buona cucina italiana" (the good Italian cooking) together truly unique.

Good cooking is a matter not only of passion, quality, knowledge, intentions and hard work but also of evolution and territorial identity, all characteristics of genuine cooking experts. A feeling of belonging and the sharing of styles and experiences help to grow the relationship created between an object and the people who use it, making it a part of their daily lives.



We love to express emotions,
using our expertise and reliability
as the basis for countless
moments in life illuminated by
passion and professional skills,
with the wish to share, experiment
and even surprise.

We want to transform the pleasure of cooking into a unique experience where everyone can star with their own recipes and stories.





Specialista line

**The new line of Glem Gas cookers
designed to deliver professional
performances and guarantee
a superior level culinary experience.**

specialista

ST

A highly professional looking cooker with exclusive and cutting-edge features that ensure an outstanding cooking experience. Maximum stability and performance, practicality and reliability from the many details that make the difference.



SB

Discretion and refinement for a cooker with an ergonomic design, equipped with a resistant tempered crystal lid to give the hob and kitchen wall maximum protection, keeping them clean.

SE

Essential, extremely functional lines. All the ingredients needed to ensure the best performance spread over a variety of models and sizes that adapt perfectly to any kitchen space, for everyday and long-term use.



Outstanding, ergonomic, functional design.

Appearance and function meet to guarantee constantly high cooking performances. Style and attention to details are visible in a set of clean, simple lines with modern, extremely elegant design, in brushed stainless steel. Excellent performances and the utmost user-friendliness are the additional features of a collection that fits attractively into any kitchen.



In the picture: **specialista st**





The full-length handle flush with the oven door gives the cooker a touch of refined chic with a distinctive Italian identity.



On the left: **specialista sb**
On the right: **specialista se**



It's easy to achieve amazing results.

Thanks to quick heating to high temperatures, gas cooking is the ideal option for baking fish or roasting meat, keeping foods crisp on the outside and succulent inside. What's more, the fan ensures uniform circulation of the heat and natural moisture, cooking foods evenly and conserving their active substances and mineral salts.





XXL oven cavity – Extra Wide

A huge opening with an internal capacity of 125 litres, for baking large pans and cookware, and cooking all your dishes simultaneously on multiple levels.



Sealed cavity

The oven's internal cavity is seamless and is designed in a single block, to ensure a uniform internal temperature as well as a more attractive appearance, extremely easy cleaning and a consequent boost in energy efficiency.

Side chromed racks

The chromed racks are strong and stable for practical, safe use.



A range with amazing sizes and capabilities.





"I am very demanding and I like it when everything meets my expectations."



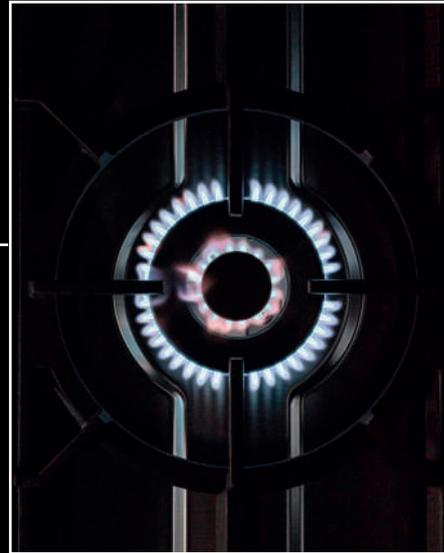
I want "la buona cucina italiana". I never compromise – I always look for the best. Outstanding technical performances in elegant forms with timeless design: power and versatility, delivering the best way to cook each recipe.



HP•C burner

(High Power Compact)

The special dual ring burner with a sophisticated compact shape and high power of 3.8 kW makes full use of its uniform flame to deliver energy efficiency savings of 12%.



Rugged, powerful, practical hob.



Cast iron pan supports

The elegant, smooth, high temperature cast iron pan supports of the hob are rugged and stable, allowing easy shifting of pans between burners, and also simple to remove for routine or dishwasher cleaning.

Easy cleaning

The large moulded single piece stainless steel surface has no screws or holes, making cleaning easier. The pan supports, divided into three blocks, and the one-piece burners can be easily removed, ensuring convenience and quick handling.



"I'm interested in the interactions of ingredients. Secret cooking procedures. Cooking wisely."



I always look for versatile tools that allow me to experiment in the kitchen, knowing that I am using something of unquestioned quality that has been intelligently designed by a company that is very knowledgeable about kitchens.







Full glass oven inner door

The inner full glass of the oven door facilitates cleaning. The internal glass is easily removed without the aid of tools for even more practical, effective cleaning.



Smooth closing oven door

The new hinge system ensures smooth opening and closure of the oven door, with very little effort and also less noise, for a more pleasant kitchen environment.



Convenience guaranteed by finely styled details.



30°



Self-standing lid

The tempered crystal lid has special hinges, which prevent accidental closure since they are able to hold the lid at tilt angles of up to 30°.



Made in Italy

“I want to talk about timeless emotions through the unique experience of the good Italian cooking.”



Glem Gas cookers never disappoint. They have been in our homes for many years, ensuring maximum comfort and high performance. Structures as solid as the roots of our world-famous mechanical engineering tradition, with its fine blend of technology, style and function.



One-hand ignition

Thanks to the one-hand ignition, the burner flame is easily lit by pressing the knob lightly with just one hand.

Functional design

Ergonomics are guaranteed by the use of knobs with a highly professional grip and a full-length handle, flush with the oven door, for a larger surface of action.



Safe touch

The upgraded isolation system guarantees a safe use and energy efficiency during any kind of cooking.

Safety and quality, the Glem Gas way.



Storage compartment

The storage compartment provides convenient stowage for trays and utensils, for versatile flexibility in the organisation of kitchen space.



Reinforced base with big feet

Cookers have a reinforced base with larger Ø 60 mm adjustable feet equipped with a new quick-fixing system, for greater stability and durability.





 GLEM GAS

specialista **ST**

Exclusive design worthy of a highly professional cooker, refined in style yet labour-saving and functional, to guarantee the maximum convenience in use and unprecedented solidity. Rugged cast iron pan supports protect the large brushed stainless steel hob, adding to this cooker's elegance and at the same time ensuring unbeatable safety and practicality. The knobs with highly professional grip and the full-length handle flush with the oven door are the tangible expression of the attention to detail found in the design of all Glem Gas products over the years.









HP•C burner



Cast iron pan supports



One-hand ignition



Smooth closing oven door



Full glass inner door



Safe touch



XXL oven cavity – Extra Wide



Sealed cavity

Side chromed racks



Reinforced base
with big feet

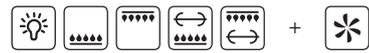


specialista ST 90x60



ST967GI FS MF

Inox



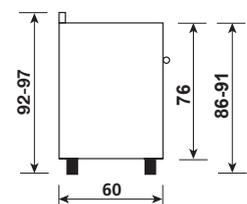
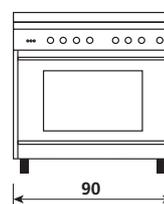
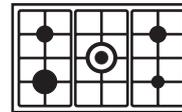
Features

- Cast iron pan support
- Easy cooktop cleaning
- XXL oven capacity 123 Lt
- Sealed cavity
- Oven side chromed racks with stops
- Smooth closing oven door
- Full glass inner door
- Safe touch (double oven door glass)
- Minute minder
- Storage compartment
- Reinforced base
- Ø 60 mm adjustable feet

MULTIFUNCTION GAS OVEN

WITH FAN

- Multifunction gas oven with fan
- Gas grill
- Turnspit
- 1 grid
- 1 drip tray
- Closed door grilling
- 5 gas burner of wich 1 HP•C burner
- One-hand ignition
- Safety valves





Made in Italy

 GLEM GAS

specialista **SB**

All the qualities of rugged strength, very roomy oven cavity and specialist cooking performances typical of the Specialista line are embodied in this model, styled with subtlety and refinement and equipped with a resistant tempered crystal lid that gives the hob and supporting wall maximum protection, keeping them clean. The panoramic oven door draws simple, clean lines in space with elegant, timeless design, ensuring a perfect view of the internal cavity to make cooking a creative experience and fun to share.









HP•C burner



Self-standing lid



One-hand ignition



Smooth closing oven door



Full glass inner door



Safe touch



XXL oven cavity – Extra Wide



Sealed cavity

Side chromed racks



Reinforced base
with larger feet

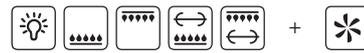


specialista SB 90x60



SB967GI FS MF

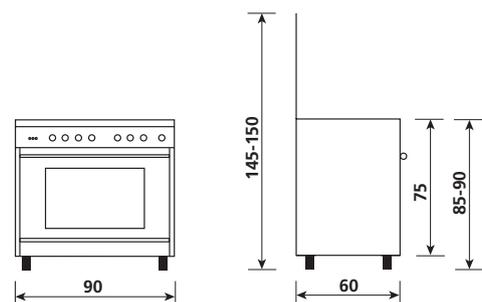
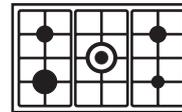
Inox



Features

- Self standing crystal lid
- Mat enamelled pan supports
- Easy cooktop cleaning
- XXL oven capacity 123 Lt
- Sealed cavity
- Oven side chromed racks with stops
- Smooth closing oven door
- Full glass inner door
- Safe touch (double oven door glass)
- Minute minder
- Storage compartment
- Reinforced base
- Ø 60 mm adjustable feet

- MULTIFUNCTION GAS OVEN WITH FAN
- Multifunction gas oven with fan
- Gas grill
- Turnspit
- 1 grid
- 1 drip tray
- Closed door grilling
- 5 gas burner of wich 1 HP•C burner
- One-hand ignition
- Safety valves



specialista SB 90x60



SB9624VI

Inox

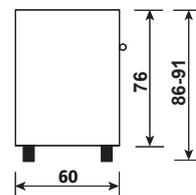
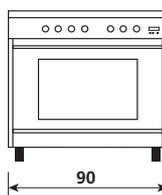
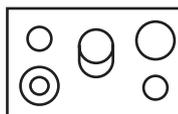


Features

- Easy cooktop cleaning
- XXL Oven capacity 123 Lt
- Sealed cavity
- Oven side chromed racks with stops
- Smooth closing oven door
- Full glass inner door
- Safe touch (double oven door glass)
- Digital timer
- Storage compartment
- Reinforced base
- Ø 60 mm adjustable feet

MULTIFUNCTION ELECTRIC OVEN

- Multifunction electric oven
- Electric grill
- 2 grids
- 1 drip tray
- 5 vitroc ceramic zones (high-light)
- Digital timer





 GLEM GAS

specialista SE

Essential, extremely functional lines for daily use over the long term. The very best performance features are now available on a wider variety of models, with different functions, to fit perfectly into any kitchen. Ruggedness and reliability, thanks to the reinforced base with adjustable feet Ø 60 mm, making the appliance perfectly stable, and exclusive details such as the crystal lid and full glass oven door, with a contemporary design and ergonomic shapes that provide a masterclass in how to cook in accordance with the best Italian tradition.









HP•C burner



Smooth closing oven door



Full glass inner door



Safe touch



XXL oven cavity – Extra Wide



Reinforced base
with larger feet

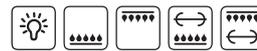


specialista SE 90x60



SE967GI FS

Inox

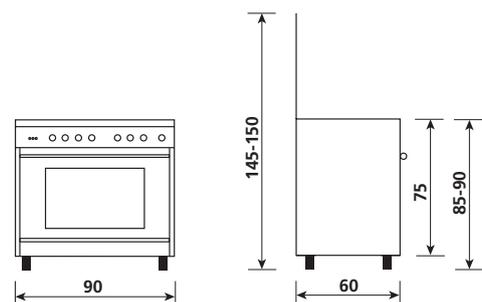
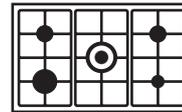


Features

- Crystal lid
- Mat enamelled pan supports
- Easy cooktop cleaning
- XXL Oven capacity 134 Lt
- Smooth closing oven door
- Full glass inner door
- Safe touch (double oven door glass)
- Minute minder
- Storage compartment
- Reinforced base
- Ø 60 mm adjustable feet

GAS OVEN WITH GAS GRILL

- Gas oven
- Gas grill
- Turnspit
- 1 grid
- 1 drip tray
- Closed door grilling
- 5 gas burner of wich 1 HP•C burner
- Ignition by button
- Safety valves

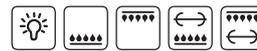


specialista SE 90x60



SE966GI FS

Inox

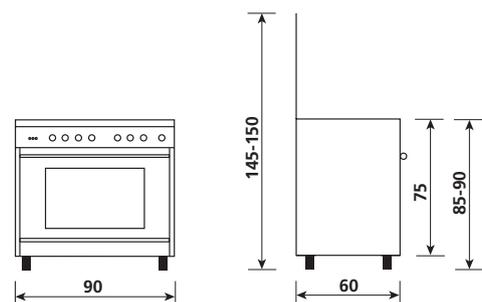
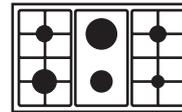


Features

- Crystal lid
- Mat enamelled pan supports
- Easy cooktop cleaning
- XXL oven capacity 134 Lt
- Smooth closing oven door
- Full glass inner door
- Safe touch (double oven door glass)
- Minute minder
- Storage compartment
- Reinforced base
- Ø 60 mm adjustable feet

GAS OVEN WITH GAS GRILL

- Gas oven
- Gas grill
- Turnspit
- 1 grid
- 1 drip tray
- Closed door grilling
- 4 burners and 2 electric hot plates
- Ignition by button
- Safety valves for cooktop

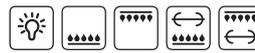


specialista SE 80x60



SE867GI FS

Inox

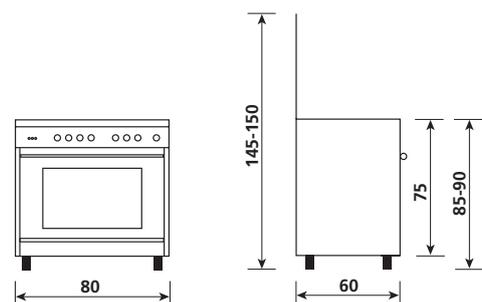
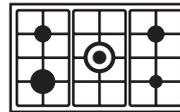


Features

- Crystal lid
- Mat enamelled pan supports
- Easy cooktop cleaning
- XXL Oven capacity 115 Lt
- Smooth closing oven door
- Full glass inner door
- Safe touch (double oven door glass)
- Minute minder
- Storage compartment
- Reinforced base
- Ø 60 mm adjustable feet

GAS OVEN WITH GAS GRILL

- Gas oven
- Gas grill
- Turnspit
- 1 grid
- 1 drip tray
- Closed door grilling
- 5 gas burner of wich 1 HP•C burner
- Ignition by button
- Safety valves



Specialista overview



ST967GI FS MF
specialista ST

Multifunction gas oven with fan
Gas grill
Closed door grilling
5 gas burner of wich 1 HP•C burner
One-hand ignition
Safety valves



SB967GI FS MF
specialista SB

Multifunction gas oven with fan
Gas grill
Closed door grilling
5 gas burner of wich 1 HP•C burner
One-hand ignition
Safety valves



SB9624VI
specialista SB

Multifunction electric oven
Electric grill
5 vitroceramic zones (high-light)
Digital timer



SE967GI FS
specialista SE

Gas oven
Gas grill
Closed door grilling
5 gas burner of wich 1 HP•C burner
Safety valves



SE966GI FS
specialista SE

Gas oven
Gas grill
Closed door grilling
4 burners and 2 electric hot plates
Safety valves for cooktop



SE867GI FS
specialista SE

Gas oven
Gas grill
Closed door grilling
5 gas burner of wich 1 HP•C burner
Safety valves

A close-up, black and white photograph of a stainless steel kitchen range hood. The focus is on a small, rectangular metal badge mounted on the front panel. The badge features a crown icon on the left and the brand name "GLEM GAS" in a bold, sans-serif font on the right. The background shows the brushed metal surface of the hood and a blurred stainless steel leg of the unit below.

 **GLEM GAS**



Made in Italy

Technical pages

Glem Gas encapsulates all its experience in a product range with a skilful blend of design and function, creating models with different technical features and plus factors that guarantee quality and top performances over time.

Highlights



Self-standing lid

The tempered crystal lid has special hinges, which prevent accidental closure since they are able to hold the lid at tilt angles of up to 30°.



HP•C burner

(High Power Compact)

The special triple ring burner with a sophisticated compact shape and high power of 3.8 kW makes full use of its uniform flame to deliver energy efficiency savings of 12%.



XXL oven cavity – Extra Wide

A huge opening with an internal capacity of 125 litres, for baking large pans and cookware, and cooking all your dishes simultaneously on multiple levels.



Sealed cavity

The oven's internal cavity is seamless and is designed in a single block, to ensure a uniform internal temperature as well as a more attractive appearance, extremely easy cleaning and a consequent boost in energy efficiency.



Smooth closing oven door

The new hinge system ensures smooth opening and closure of the oven door, with very little effort and also less noise, for a more pleasant kitchen environment.



Reinforced base with big feet

Cookers have a reinforced base with larger Ø 60 mm adjustable feet equipped with a new quick-fixing system, for greater stability and durability.



Full glass inner door

The inner full glass of the oven door facilitates cleaning. The internal glass is easily removed* without the aid of tools for even more practical, effective cleaning.



One-hand ignition

Thanks to the one-hand ignition, the burner flame is easily lit by just pressing the knob with one hand only.

*In models with this feature.



Cast iron pan supports

The elegant, smooth, high temperature cast iron pan supports of the hob are rugged and stable, allowing easy shifting of pans between burners, and also simple to remove for routine or dishwasher cleaning.



Safe touch

The upgraded isolation system guarantees a safe use and energy efficiency during any kind of cooking.



Safety valves

Cooker burners are fitted with a thermocouple to cut off the gas flow if the flame is accidentally extinguished. The thermocouple is tripped 3 seconds after the flame goes out and is still active even in the event of a power blackout.



Titanium enamel

Special low-porosity Titanium enamel prevents dirt from sticking to the internal cavity, for even more efficient cleaning. What's more, since it's very resistant to acids, it retains its shine and bright colour even after intensive use.



Slide-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.



Crystal lid

Crystal lid ensures the protection of the kitchen wall rear the stove from stains and dirt produced during cooking. In addition it allows you to preserve the cleanliness of your household appliance.

Highlights



Multi-function electric fan oven

The multi-function electric fan oven offers a choice of various cooking programmes. The fan can be operated at lower temperatures for impressive energy saving, and to prevent cross-contamination with odours inside the cavity.



Multi-function gas fan oven

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.

Oven cooking modes



Oven light

Lights the inside of the oven.



Gas

Conventional gas cooking.



Grill gas

For direct cooking with gas. Excellent for gratin dishes.



Gas + turnspit

Able to take up to 6 kg of poultry, rolled roast or leg of lamb. For direct cooking with gas.



Grill gas + turnspit

Able to take up to 6 kg of poultry, rolled roast or leg of lamb. For a perfect golden brown, crispy finish.



Conventional cooking

The heat is produced by the elements in the top and bottom of the oven. Excellent for pastries and traditional recipes.



Bottom element with fan

The heat of the bottom element is distributed by the fan.



Grill

Used for gratin dishes. Able to turn the surface of foods golden brown without drying the inside. Ideal for grilling thin pieces of meat.



Double grill

Used for gratin dishes on larger surfaces than Grill, it also provides higher power, to turn foods golden brown more quickly.



Fan double grill

The grill and fan together distribute the heat evenly, roasting foods evenly while turning the surface golden brown. Ideal for mixed grills. Especially suitable for large pieces of foods such as poultry, game, etc.



Fan

The fan circulates the hot air to allow uniform cooking on multiple levels.



Circular element + fan

The fan circulates the hot air produced by the circular element inside the oven to allow uniform cooking on multiple levels, with no cross-contamination of odours.



Fan defrosting

The fan is operated without a heating element. It ensures optimal defrosting.

Technical features



		ST967GI FS MF	SB967GI FS MF	SB9624VI
Dimension		90x60	90x60	90x60
Color		I	I	I
Self-standing lid		-	•	-
Lid		-	-	-
Splash back		•	-	-
Adjustable feet		•	•	•
COOK-TOP				
N° gas burners / zones		5	5	5 zones VTC
Front Right Burner	Ø cm/kW	1 (auxiliary)	1 (auxiliary)	HighLight 14,5 - 1,2
Front Left burner	Ø cm/kW	3 (rapid)	3 (rapid)	HighLight 12 - 21 / 0,7 - 2,1
Rear Right Burner	Ø cm/kW	1,75 (semi-rapid)	1,75 (semi-rapid)	HighLight 21 / 2,2
Rear Left Burner	Ø cm/kW	1,75 (semi-rapid)	1,75 (semi-rapid)	HighLight 14,5 / 1,2
Central Burner	Ø cm/kW	3,8 (HP•C burner)	3,8 (HP•C burner)	HighLight 17 - 26,5 / 1,4 - 2,2
Front Central Burner	Ø cm/kW	-	-	-
Rear Central Burner	Ø cm/kW	-	-	-
SAFETY & IGNITION				
Safety valves Hob		•	•	-
Safety valves Oven + Grill		•	•	-
Electronic ignition Hob		•	•	-
Electronic ignition Oven + Grill		•	•	-
Ignition type	Push button	-	-	-
	One-hand ignition	•	•	-
COOK-TOP ACCESSORIES				
Matt enamelled pan supports		-	•	-
Cast Iron pan supports		•	-	-
OVEN				
Oven type		Multifunction gas oven with fan	Multifunction gas oven with fan	Multifunction electric oven
FUNCTIONS				
	Light	-	-	-
	Traditional cooking	-	-	•
	Bottom element	-	-	-
	Bottom element + fan	-	-	•
	Upper element	-	-	-
	Grill	-	-	•
	Grill + upper element (double grill)	-	-	•
	Double grill + fan	-	-	•
	Grill + fan	-	-	-
	Static + fan	-	-	-
	Multifunction (circular + fan)	-	-	•
	Defrosting	-	-	•
	Grill Gas	•	•	-
	Grill Gas + turnspit	•	•	-
	Gas	•	•	-
	Gas + turnspit	•	•	-
SPECIAL FUNCTIONS				
	Light	•	•	-
	Turnspit	•	•	-
	Fan switch (Multichef)	•	•	-
OVEN CAVITY				
Oven Volume	lt	123	123	123
Finishing		Titanium easy clean	Titanium easy clean	Titanium easy clean
Sealed cavity		•	•	•
Side chromed racks		•	•	•
TYPE OF PROGRAMMING				
Minute minder		•	•	-
Digital timer		-	-	•
OVEN DOOR				
Smooth closing		•	•	•
Full glass		•	•	•
Removable inner glass		•	•	•
Safe touch		•	•	•
EQUIPMENT				
Closed door grilling		•	•	-
Oven & Grill separated controls		•	•	-
Turnspit		•	•	-
Storage Compartment (flip down)		•	•	•
POWER-RATINGS				
Total Electric Power	W	38	38	11500
Voltage/Frequency	V/Hz	220-240 / 50/60	220-240 / 50/60	220-240 / 50-60
DIMENSIONS				
H x W x D	cm	86/91 x 90 x 60	85/90 x 90 x 60	86/91 x 90 x 60



	SE967GI FS	SE966GI FS	SE867GI FS
Dimension	90x60	90x60	90x60
Color	I	I	I
Self-standing lid	-	-	-
Lid	•	•	•
Splash back	-	-	-
Adjustable feet	•	•	•
COOK-TOP			
N° gas burners / zones	5	5	5
Front Right Burner	Ø cm/kW 1 (auxiliary)	1 (auxiliary)	1 (auxiliary)
Front Left burner	Ø cm/kW 3 (rapid)	3 (rapid)	3 (rapid)
Rear Right Burner	Ø cm/kW 1,75 (semi-rapid)	1,75 (semi-rapid)	1,75 (semi-rapid)
Rear Left Burner	Ø cm/kW 1,75 (semi-rapid)	1,75 (semi-rapid)	1,75 (semi-rapid)
Central Burner	Ø cm/kW 3,8 (HP•C burner)	-	3,8 (HP•C burner)
Front Central Burner	Ø cm/kW -	Disco elétrico 14,5 - 1	-
Rear Central Burner	Ø cm/kW -	Disco elétrico 18 - 1,5	-
SAFETY & IGNITION			
Safety valves Hob	•	•	•
Safety valves Oven + Grill	•	•	•
Electronic ignition Hob	•	•	•
Electronic ignition Oven + Grill	•	•	•
Ignition type	Push button	•	•
One-hand ignition	-	-	-
COOK-TOP ACCESSORIES			
Matt enamelled pan supports	•	•	•
Cast Iron pan supports	-	-	-
OVEN			
Oven type	Gas oven with gas grill	Gas oven with gas grill	Gas oven with gas grill
FUNCTIONS			
Light	-	-	-
Traditional cooking	-	-	-
Bottom element	-	-	-
Bottom element + fan	-	-	-
Upper element	-	-	-
Grill	-	-	-
Grill + upper element (double grill)	-	-	-
Double grill + fan	-	-	-
Grill + fan	-	-	-
Static + fan	-	-	-
Multifunction (circular + fan)	-	-	-
Defrosting	-	-	-
Grill Gas	•	•	•
Grill Gas + turnspit	•	•	•
Gas	•	•	•
Gas + turnspit	•	•	-
SPECIAL FUNCTIONS			
Light	•	•	•
Turnspit	•	•	•
Fan switch (Multichef)	-	-	-
OVEN CAVITY			
Oven Volume	lt 134	134	115
Finishing	Titanium easy clean	Titanium easy clean	Titanium easy clean
Sealed cavity	-	-	-
Embossed sides	•	•	•
TYPE OF PROGRAMMING			
Minute minder	•	•	•
Digital timer	-	-	-
OVEN DOOR			
Smooth closing	•	•	•
Full glass	•	•	•
Removable inner glass	•	•	•
Safe touch	•	•	•
EQUIPMENT			
Closed door grilling	•	•	•
Oven & Grill separated controls	•	•	•
Turnspit	•	•	•
Storage Compartment (flip down)	•	•	•
POWER-RATINGS			
Total Electric Power	W 37	2,519	37
Voltage/Frequency	V/Hz 220-240 / 50/60	220-240 / 50/60	220-240 / 50/60
DIMENSIONS			
H x W x D	cm 85/90 x 90 x 60	85/90 x 90 x 60	85/90 x 90 x 60

Glem Gas S.p.A.

via Modenese, 4266
41018 San Cesario S.P.
Modena - Italy
www.glemgas.com

Glem Gas S.p.A. reserves the right unilaterally
at any time to change its own products without
altering the catalogue contents accordingly.



