







EMILIA BUILT IN APPLIANCE RANGE

Glem Gas SpA, manufacturers of beautiful Italian cooking appliances, introduces the new Emilia built in appliance range for 2012. Established in 1959 in the city of Modena, Northern Italy, family owned Glem Gas SpA is backed by over 50 years experience in manufacturing cooking appliances.

The Australian company, Emilia Glem Appliances, is owned by the Italian factory. This provides the benefit of full factory support and after sales service.

Built in the city that is the birthplace of Luciano Pavarotti and home to Ferrari and Balsamic vinegar, the extensive Emilia product range has been selected to provide exceptional performance and value.

As part of our commitment to environmental sustainability we recently installed solar panels on the roof of our Modena factory. These panels supply 55% of the factory's electricity consumption and feed power back into the grid when the factory is not operating. They have a maximum output of 1000 kWh producing 1,159,000 Kwh annually.



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.*

^{*}www.thenaturalchoice.com.au



WHY GAS?

Introducing for the first time in Australia the Emilia oven range which includes a fan assisted gas model. Gas represents one of the cleanest fuels for the future and is a wonderful efficient form of energy for cooking.

Uniquely designed for Australia the Emilia gas oven is able to operate without an electrical connection. This is the perfect solution for users on solar generated power and in an electrical blackout the oven just keeps on cooking.

The new Emilia gas oven has a big 69 litre cavity with a full glass inner door constructed using three layers of insulating glass. The hinges are soft close and there is an automatic cooling fan to control surface temperatures.

Why cook with gas?

Ovens are cheaper to run on gas. Gas ovens have a faster heat up. Gas ovens produce a moist heat that won't dry out food and minimises shrinkage.

Most professional cooks use gas for its clean, 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. There is a static setting that you might use when baking a soufflé.

We use an electric grill on our gas ovens simply because they are cleaner and safer. A gas grill inside the oven cavity is exposed to all the residues of everything you bake which makes it smoky to use and can lead to reliability problems. On the Emilia gas oven you grill with the door closed. This is a much cleaner way to work. Even with an electric grill a Emilia gas oven only requires a 10amp electrical connection.



The Emilia Gas oven is brilliant in a black out as it continues to run even without the power connected.



EMILIA 60CM STAINLESS STEEL FAN ASSISTED GAS OVEN

MODEL EMF61MVI





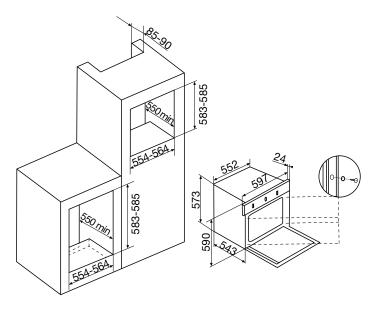
- Fan assisted built in gas oven
- Large 69 litre oven capacity
- Internal dimensions 450W x 340H x 450D

OVEN FUNCTIONS

- Light
- Fan Assisted Baking
- Classic bake no fan running
- Electric Grill Fan Assisted
- Electric Grill Static no fan running

FEATURES

- Electronic ignition
- Triple glass door with full glass inner door
- Removable inner glass for cleaning
- 60 minute timer
- Metal oven door handle
- Closed door electric grill
- LPG conversion kit included





EMILIA ELECTRIC 60CM STAINLESS STEEL BUILT IN OVEN

The Emilia electric oven is the perfect efficient solution for homes without access to a gas connection. It also caters 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.

The fan forced function speeds heat up times and provides efficient operation.



Even with all of its electric powered features including an automatic cooling fan the Emilia electric oven is still a simple 10 amp plug in installation.



EMILIA 60CM STAINLESS STEEL FAN FORCED ELECTRIC OVEN

MODEL EF64MEI



- Fan forced electric oven
- Large 69 litre oven capacity
- Internal dimensions 450W x 340H x 450D

OVEN FUNCTIONS







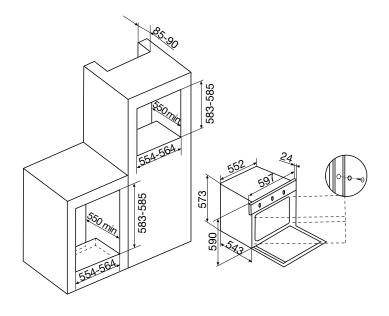


FEATURES

- Triple glass door with full glass inner door
- Removable inner glass for cleaning
- Metallic oven door handle
- Closed door electric grill

INCLUSIONS

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





EMILIA COOKTOP COLLECTION

The Emilia cooktop collection offers a selection of both gas and electric models. The two 60cm gas models have 4 gas burners with the (SEC64GWI) including a high powered wok burner.

The 70cm gas cooktop has the major benefit of being able to be installed into a standard 60cm cut out - perfect when replacing an old model. All Emilia gas cooktops have auto ignition and single piece stainless steel hobs.

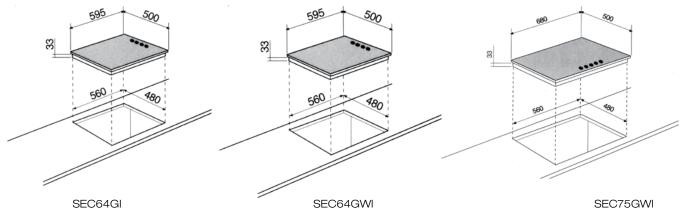
There are two electric cooktop models – a solid hot plate model and the ceramic cooktop model with high cooking efficiency and excellent heat distribution.

EMILIA 60CM STAINLESS STEEL 4 BURNER GAS COOKTOPS

MODEL SEC64GI



- Side controls
- 4 gas burners
- Front left large burner 10 Mj/H
- Rear left medium burner 6 Mj/H
- Front right simmer burner 4 Mj/H
- Rear right medium burner 6 Mj/H
- One hand electronic ignition
- Enamelled trivets
- Removable trivets and burners for easy cleaning
- One piece hob, no joints
- LPG conversion kit included





MODEL SEC64GWI



- Side controls
- 4 gas burners
- Front left wok burner 14 Mj/H
- Rear left medium burner 6 Mj/H
- Front right simmer burner 4 Mj/H
- Rear right medium burner 6 Mj/H
- One hand electronic ignition
- Enamelled trivets
- Removable trivets and burners for easy cleaning
- One piece hob, no joints
- LPG conversion kit included

EMILIA 70CM STAINLESS STEEL 5 BURNER GAS COOKTOP

MODEL SEC75GWI



- 5 gas burners
- Front left simmer burner 4 Mj/H
- Rear left large burner 10 Mj/H
- Centre wok burner 14 Mj/H
- Front right medium burner 6 Mj/H
- Rear right medium burner 6 Mj/H
- One hand electronic ignition
- Cast iron trivets
- Removable trivets and burners for easy cleaning
- One piece hob, no joints
- INSTALLS INTO CONVENTION 60cm CUT OUT
- LPG conversion kit included

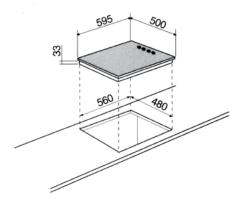


EMILIA 60CM STAINLESS STEEL 4 PLATE ELECTRIC HOB

MODEL SEC64EI



- 4 Ego hot plates
- 2 Rapid plates
- 2 Simmer plates
- Front left 180mm 1500W
- Rear left 145mm 1500W
- Front right 145mm 1500W
- Front rear 180mm 2000W
- One piece hob
- 25 amp connection

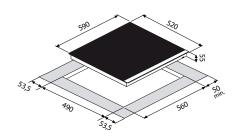


EMILIA 60CM 4 ZONE CERAMIC HOB

MODEL EMCER64



- Touch controls
- 4 Cooking zones
- German made glass
- 9 Stage cooking settings
- Ribbon element infrared heat
- Automatic safety switch off
- Residual heat indicators
- Child lock safety
- Front left 200mm 1800W
- Rear left 165mm 1200W
- Rear right 200mm 1800W
- Front right 165mm 1200W
- 25 amp connection



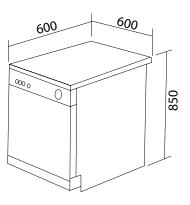


EMILIA 60CM FREE STANDING DISHWASHER ELECTRONIC CONTROLS

MODEL EDW61SS







- 12 Place settings
- AAA rated
- Stainless steel door
- Stainless steel interior
- 3 wash programs
- N° of temperatures -40°, 45°, 50°, 65°
- Rinse Aid indicator
- Hot or cold water connection
- ANTIFLOOD solenoid safety valve
- Anti leak device
- Anti flood device
- Audible signal at the end of the cycle
- Concealed heating element

- Stainless steel microfilter
- Self cleaning microfilter
- Height adjustable upper basket
- Collapsible plate-racks
- Removable top
- Adjustable feet



MEETING THE DEMANDS OF TODAY'S KITCHEN

Emilia rangehoods meet the demands of today's kitchens and complement the extensive range of Emilia cooking appliances.

The slide out rangehoods allow for integration with cupboards for compact, urban living and streamlined, galley kitchens. For larger showpiece kitchens, the elegant canopy rangehoods provide high extraction capacity and a commercial look that appeals to serious cooks.

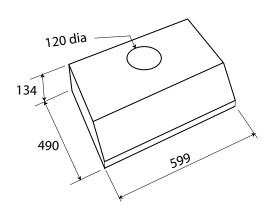
All rangehoods feature quality stainless steel construction and dishwasher safe filters, working to minimise cooking odours and moisture build up in the home.

FIXED RANGEHOOD



FXD60 FIXED RANGEHOOD

- 60cm wide
- Stainless steel construction
- Washable aluminium mesh filter
- 250 cubic metre per hour extraction
- 3 Speed fan
- Push button control
- Single motor
- Single light



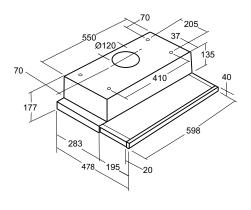


SLIDEOUT RANGEHOODS



60cm SLIDE OUT RANGEHOOD MODEL CKS61MXI

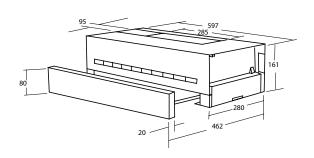
- 60cm wide
- Stainless steel construction
- Twin lights
- Twin motor
- 400 cubic metre per hour extraction
- 3 speed
- Washable metal filters





60cm RECIRCULATING SLIDE OUT RANGEHOOD MODEL GGFR600SSC

- 60cm wide
- 80mm Stainless steel front rail
- Recirculating installation
- 385 cubic metre per hour extraction
- 2 speed



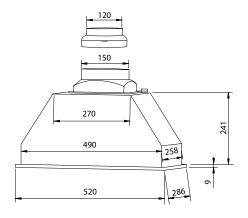


UNDERCUPBOARD RANGEHOODS



MODEL CK53UC

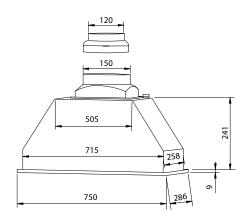
- 52cm wide
- Stainless steel
- 3 speeds
- 700 cubic metre per hour extraction
- Slide switch
- Twin incandescent lights
- Dishwasher proof mesh filter
- Perfect for installation above 60cm cooktops





MODEL 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





60CM CANOPY RANGEHOODS







90CM CANOPY RANGEHOODS







YOUR NOTES

