

## Glem P9LV5I

# Glem P9LV5I 5 Burner Built-In Gas Hob User Manual

Model: P9LV5I

## 1. INTRODUCTION

This manual provides essential instructions for the safe installation, operation, and maintenance of your Glem P9LV5I 5 Burner Built-In Gas Hob. Please read this manual thoroughly before using the appliance and retain it for future reference. Proper use and care will ensure optimal performance and longevity of your hob.

## 2. SAFETY INFORMATION

### Important Safety Instructions:

- Installation and service must be performed by a qualified installer, service agency, or gas supplier.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Ensure adequate ventilation in the kitchen area when the hob is in use.
- Keep children away from the appliance during operation as surfaces can become hot.
- Never leave cooking unattended. Boil-overs cause smoking and greasy spill-overs that may ignite.
- Do not use the hob as a space heater.
- Always turn off the gas supply to the appliance if it will not be used for an extended period.
- In case of a gas leak, immediately turn off the main gas supply, open windows, and do not operate any electrical switches or appliances. Contact a qualified technician.

## 3. PRODUCT OVERVIEW

The Glem P9LV5I is a 90cm built-in gas hob featuring five burners, designed for efficient and versatile cooking. It includes a central wok burner for high heat cooking and four standard burners for various culinary needs. The hob is constructed from durable stainless steel and features electronic ignition for ease of use.



**Figure 1:** Top view of the Glem P9LV5I 5 Burner Built-In Gas Hob. This image displays the stainless steel surface, five gas burners with their grates, and control knobs located on the right side of the hob. The central burner is a larger wok burner, flanked by two smaller burners on each side.

## 4. INSTALLATION

**Professional installation by a qualified technician is mandatory for this appliance.** Incorrect installation can lead to gas leaks, fire hazards, or electric shock.

### 4.1. Site Preparation

- Ensure the countertop opening dimensions match the hob's cutout requirements (refer to specifications).
- The area must be well-ventilated.
- Maintain adequate clearance from adjacent combustible surfaces.

### 4.2. Gas Connection

- Connect the hob to the gas supply using approved flexible or rigid piping.
- Perform a leak test on all gas connections using a soapy water solution. Never use an open flame.
- Ensure the gas type (Natural Gas or LPG) matches the appliance's configuration. Conversion kits may be required for different gas types.

### 4.3. Electrical Connection

- Connect the hob to a grounded electrical outlet for the electronic ignition system.
- Ensure the voltage and frequency match the appliance's requirements.

## 5. OPERATION

### 5.1. Before First Use

- Remove all packaging materials and protective films from the hob surface.
- Clean the hob surface with a damp cloth.
- Ensure burner caps and grates are correctly positioned.

## 5.2. Igniting a Burner

1. Place a suitable cooking utensil on the burner grate.
2. Push down and turn the corresponding control knob counter-clockwise to the maximum flame position (large flame symbol).
3. Hold the knob down for a few seconds until the flame ignites and stabilizes. The electronic ignition will click during this process.
4. Once the flame is stable, release the knob. If the flame extinguishes, repeat the process.
5. Adjust the flame size by turning the knob between the maximum and minimum flame positions (small flame symbol).

## 5.3. Turning Off a Burner

Turn the control knob clockwise until it reaches the "OFF" position (dot symbol). Ensure the flame is completely extinguished.

# 6. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will help preserve the appearance and functionality of your hob.

## 6.1. General Cleaning

- Always ensure the hob is cool before cleaning.
- Use a soft cloth or sponge with warm soapy water.
- For stubborn stains, use a non-abrasive stainless steel cleaner.
- Avoid abrasive cleaners, scouring pads, or harsh chemicals as they can damage the surface.
- Dry the surface thoroughly after cleaning to prevent water spots.

## 6.2. Burner Components

- Remove burner caps and grates for cleaning. These can be washed in warm soapy water.
- Ensure burner ports are clear of food debris. Use a small brush or toothpick if necessary.
- Ensure all components are completely dry before reassembling them. Incorrectly placed burner caps can lead to uneven flames.

# 7. TROUBLESHOOTING

| Problem                 | Possible Cause                                                                              | Solution                                                                                                                                                                                          |
|-------------------------|---------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Burner does not ignite. | No gas supply.<br>Burner components wet or blocked.<br>Ignition electrode dirty or damaged. | Check main gas supply valve.<br>Ensure burner caps and rings are dry and correctly positioned. Clean burner ports.<br>Clean the ignition electrode with a dry cloth. If damaged, contact service. |

| Problem                    | Possible Cause                                                                     | Solution                                                                                                                                                     |
|----------------------------|------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Flame is uneven or yellow. | Burner ports blocked.<br>Burner cap incorrectly positioned.<br>Incorrect gas type. | Clean burner ports.<br>Ensure burner cap is seated correctly.<br>Verify gas type and ensure proper conversion if applicable. Contact a qualified technician. |
| Gas smell detected.        | Gas leak.                                                                          | Immediately turn off main gas supply. Open windows. Do not operate electrical switches. Contact a qualified technician or emergency services.                |

For issues not listed here or if solutions do not resolve the problem, contact a qualified service technician.

## 8. SPECIFICATIONS

| Feature           | Detail           |
|-------------------|------------------|
| Model Number      | P9LV5I           |
| Brand             | Glem             |
| Type              | Built-In Gas Hob |
| Number of Burners | 5                |
| Fuel Type         | Gas              |
| Ignition System   | Electronic       |
| Control Type      | Knob             |
| Color             | Silver           |
| Width             | 86 cm            |
| Height            | 50 cm            |
| Item Weight       | 15 kg            |

## 9. WARRANTY AND SUPPORT

For warranty information, please refer to the warranty card included with your product or contact your retailer. For technical support, service requests, or to inquire about spare parts, please contact Glem customer service or your authorized service provider. Keep your purchase receipt as proof of purchase for warranty claims.

### ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question

and use this page's manual context to help answer it.

**Name**

Anonymous

**Email**

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

**Question**

Example: How do I reset this device or fix this error?

**Details**

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question