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Glem Gas P9LVCI 90cm Gas and Electric Cooktop Instruction Manual

Model: P9LVCI | Brand: Glem Gas

INTRODUCTION

This manual provides essential information for the safe and efficient use of your Glem Gas P9LVCI 90cm Gas and Electric Cooktop. This dual-fuel cooktop features 4 gas burners and 2 electric burners, an enamel-coated pot support, ignition safety valves, and a side control panel with one-touch electronic ignition. Please read all instructions carefully before installation and operation.

SAFETY INFORMATION

WARNING: Improper installation, adjustment, alteration, service, or maintenance can cause injury or property damage. Refer to this manual. For assistance or additional information, consult a qualified installer, service agency, or the gas supplier.

- Ensure proper ventilation when operating gas burners.
- Do not store flammable materials near the cooktop.
- Keep children away from the appliance during operation.
- Always use appropriate cookware for each burner type.
- In case of a gas leak, turn off the gas supply, open windows, and do not operate electrical switches.
- Disconnect power before cleaning or servicing.

PRODUCT OVERVIEW

The Glem Gas P9LVCI cooktop is designed for versatile cooking with both gas and electric heating elements.

Key Features:

- Dual Fuel: 4 Gas Burners and 2 Electric Burners
- Easy-to-clean ceramic and stainless steel surface

- Enamel-coated pot supports for stability
- Ignition safety valves for gas burners
- Side-mounted control panel
- One-touch electronic ignition for gas burners

Components:

The cooktop unit includes the main cooking surface with integrated burners, control knobs, and pot supports.



Figure 1: Overview of the Glem Gas P9LVCI 90cm Gas and Electric Cooktop. This image displays the cooktop surface with its four gas burners, two electric burners, and the side-mounted control panel.

SETUP AND INSTALLATION

This cooktop is designed for tabletop installation. Installation must be performed by a qualified technician in accordance with local regulations and codes.

Pre-Installation Checks:

- Verify that the electrical supply (220-240V, 60Hz) and gas supply are compatible with the appliance.
- Ensure adequate ventilation in the installation area.
- Check the product dimensions (Depth: 50cm, Width: 86cm, Height: 3cm) against your countertop cutout.

Installation Steps (Summary - Refer to full installation guide for details):

1. Prepare the countertop cutout according to the specified dimensions.
2. Secure the cooktop into the cutout using the provided mounting brackets.
3. Connect the gas supply line to the cooktop, ensuring all connections are leak-free.
4. Connect the electrical supply to the cooktop.
5. Test all burners for proper operation and ignition.

OPERATING INSTRUCTIONS

Using Gas Burners:

1. Place appropriate cookware on the desired burner's pot support.

2. Push down and turn the corresponding control knob counter-clockwise to the maximum flame setting.
3. The electronic ignition will automatically spark. Hold the knob down for a few seconds after ignition to activate the safety valve.
4. Adjust the flame size by turning the knob between the maximum and minimum settings.
5. To turn off, turn the knob clockwise to the "OFF" position.

Using Electric Burners:

1. Place appropriate cookware on the desired electric burner.
2. Turn the corresponding control knob clockwise to the desired heat setting.
3. The burner will begin to heat. Allow time for the element to reach the set temperature.
4. To turn off, turn the knob counter-clockwise to the "OFF" position.

Note: Always ensure the control knobs are in the "OFF" position when not in use.

MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your cooktop.

General Cleaning:

- Always allow the cooktop to cool completely before cleaning.
- Disconnect the appliance from the power supply before cleaning.
- Wipe the stainless steel and ceramic surfaces with a soft cloth and mild detergent. Avoid abrasive cleaners.
- Remove and clean the enamel-coated pot supports and burner caps regularly.
- Ensure all parts are dry before reassembling and using the cooktop.

Burner Maintenance:

- Keep gas burner ports clean to ensure an even flame.
- Periodically check gas connections for any signs of wear or leaks.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Gas burner does not ignite.	No gas supply, clogged burner port, faulty igniter, or knob not held long enough.	Check gas supply. Clean burner ports. Ensure knob is pressed and held for several seconds. Contact service if igniter is faulty.
Electric burner does not heat.	No power supply, faulty element, or control knob not set correctly.	Check power connection. Ensure knob is turned to a heat setting. Contact service if element is faulty.
Uneven gas flame.	Clogged burner ports or misaligned burner cap.	Clean burner ports. Realign burner cap correctly.

If the problem persists after attempting these solutions, please contact a qualified service technician.

SPECIFICATIONS

Brand	Glem Gas
Model Number	P9LVCI
Cooktop Type	Gas and Electric (Dual Fuel)
Number of Heating Elements	4 Gas Burners, 2 Electric Burners
Installation Type	Tabletop Cooktop
Material	Stainless Steel, Ceramic
Heater Surface Material	Ceramic
Color	Silver
Voltage	220-240 Volts
Frequency	60 Hz
Product Dimensions (D x W x H)	50 cm x 86 cm x 3 cm
Item Weight	13.1 Kilograms
Special Features	Side control panel, One-touch electronic ignition, Ignition safety valves

WARRANTY AND SUPPORT

Specific warranty details are not provided in the product information. Please refer to your purchase documentation or contact the retailer or Glem Gas customer service for warranty information and support inquiries.

For technical assistance or service, it is recommended to contact a qualified service agency.

