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Model: UN966GI/FS

1. IMPORTANT SAFETY INFORMATION

Read all instructions carefully before using the appliance. Keep this manual for future reference. Failure to follow these instructions may result in fire, electric shock, or personal injury.

- Ensure proper ventilation in the kitchen area when operating the gas burners.
- Do not store flammable materials near the appliance.
- Always supervise cooking, especially when using high heat settings.
- Keep children and pets away from the appliance during operation.
- Do not use water on grease fires; smother the fire or use a dry chemical or foam-type extinguisher.
- Disconnect the appliance from the power supply before cleaning or servicing.
- Only qualified personnel should perform installation and servicing of gas and electrical connections.

2. PRODUCT OVERVIEW

The Glem Gas UN966GI/FS is a freestanding cooker featuring a hybrid cooktop with both gas burners and electric heating elements, combined with a spacious 122-liter oven. The appliance is designed for efficient and versatile cooking.



Figure 2.1: Front view of the Glem Gas UN966GI/FS cooker. This image displays the stainless steel finish, the cooktop with its gas burners and electric plates, the control knobs, and the oven with its door open, revealing the interior racks.

2.1 Components

- **Cooktop:** Features 4 gas burners and 2 electric heating plates.
- **Control Panel:** Front-mounted knobs for controlling burners and oven functions.
- **Oven:** 122-liter capacity oven with internal racks and titanium coating.
- **Oven Door:** Glass door for viewing contents.
- **Storage/Rotisserie Drawer:** Located beneath the oven.

3. SETUP AND INSTALLATION

Proper installation is crucial for the safe and efficient operation of your cooker. It is recommended that installation be performed by a qualified technician.

3.1 Unpacking

- Carefully remove all packaging materials from the appliance.
- Inspect the cooker for any signs of damage. If damaged, do not install or operate, and contact your supplier.
- Retain packaging materials for potential future transport or return.

3.2 Location Requirements

- Install the cooker on a flat, stable, and heat-resistant surface.
- Ensure adequate clearance from adjacent walls and cabinets as specified in local building codes.
- The area must be well-ventilated. Do not install in a confined space.

3.3 Gas Connection

Gas connection must be performed by a certified gas technician in accordance with all local and national regulations.

- Ensure the gas supply pressure is compatible with the appliance.
- Use appropriate gas hoses and fittings.
- Check for gas leaks using a soapy water solution; never use an open flame.

3.4 Electrical Connection

The appliance requires a 220-240V, 60Hz electrical supply. The electrical connection must be performed by a qualified electrician.

- Ensure the electrical circuit is properly grounded and protected by a suitable circuit breaker.
- Do not use extension cords or adapters.

3.5 Leveling the Cooker

Adjust the leveling feet at the bottom of the cooker to ensure it is stable and level. This prevents spills and ensures even cooking.

4. OPERATING INSTRUCTIONS

4.1 Cooktop Operation

4.1.1 Gas Burners (4 burners)

1. Place a suitable cooking pot or pan centrally on the burner grate.
2. Push in and turn the corresponding control knob counter-clockwise to the high flame setting.
3. The burner should ignite automatically. If not, release the knob and repeat the process.
4. Adjust the flame size by turning the knob between the high and low settings.
5. To turn off, turn the knob clockwise to the "OFF" position.

4.1.2 Electric Heating Plates (2 heaters)

1. Place a flat-bottomed pot or pan on the electric plate.
2. Turn the corresponding control knob clockwise to the desired heat setting (usually 1-6 or 1-9).
3. Allow time for the plate to heat up.
4. To turn off, turn the knob counter-clockwise to the "OFF" position.

4.2 Oven Operation

The 122-liter oven offers various cooking functions. Refer to the symbols on the control panel for specific functions.

1. **Preheating:** Turn the oven function selector knob to the desired cooking mode (e.g., conventional bake, fan bake).
2. Turn the temperature control knob to the desired temperature. The oven will begin to preheat.
3. Once the oven reaches the set temperature, place your food inside using oven mitts.
4. Monitor cooking progress through the oven door glass.
5. To turn off, set both function and temperature knobs to the "OFF" position.

4.2.1 Rotisserie Function

If your model includes a rotisserie, follow these steps:

- Secure the food (e.g., chicken) onto the rotisserie spit.
- Insert the spit into the designated rotisserie motor opening inside the oven.
- Select the rotisserie function on the control panel and set the desired temperature.
- Ensure the oven door is closed during operation.

5. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your Glem Gas cooker.

5.1 General Cleaning

- Always ensure the appliance is cool and disconnected from the power supply before cleaning.
- Use a soft cloth and mild detergent for exterior surfaces. Avoid abrasive cleaners that can scratch the stainless steel finish.
- Wipe up spills immediately to prevent staining.

5.2 Cooktop Cleaning

- Remove burner grates and caps. Wash them in warm soapy water, rinse, and dry thoroughly.
- Clean the cooktop surface with a damp cloth and mild detergent. For stubborn stains, use a non-abrasive cleaner suitable for stainless steel.
- Ensure all parts are completely dry before reassembling.
- For electric plates, wipe with a damp cloth after they have cooled. Do not immerse in water.

5.3 Oven Cleaning

The oven interior is coated with titanium for easy cleaning.

- Remove oven racks and clean them separately in warm soapy water.
- Wipe the oven interior with a damp cloth and mild detergent. For baked-on food, use a non-abrasive oven cleaner suitable for titanium-coated surfaces.
- Ensure all cleaner residue is removed before using the oven again.
- The oven door glass can be cleaned with a glass cleaner.

6. TROUBLESHOOTING

Before contacting customer service, refer to the following table for common issues and their solutions.

Problem	Possible Cause	Solution
Gas burner does not ignite.	No gas supply, clogged burner, ignition fault.	Check gas valve. Clean burner ports. Contact service if ignition fails.
Electric plate does not heat.	No power, faulty element, control knob issue.	Check power supply/circuit breaker. Ensure knob is set correctly. Contact service.
Oven not heating.	No power, incorrect settings, faulty heating element.	Check power supply. Verify function and temperature settings. Contact service.
Uneven cooking in oven.	Improper rack placement, oven not level, faulty thermostat.	Use recommended rack positions. Level the cooker. Contact service if issue persists.
Gas odor detected.	Gas leak.	Immediately turn off gas supply. Open windows. Do not operate electrical switches. Evacuate and contact gas company/emergency services.

7. SPECIFICATIONS

Detailed technical specifications for the Glem Gas UN966GI/FS cooker.

Feature	Detail
Brand	Glem Gas
Model Number	UN966GI/FS
Type	Freestanding Gas Cooker with Electric Hob
Cooktop Elements	4 Gas Burners, 2 Electric Heating Plates
Oven Capacity	122 Liters
Oven Interior Coating	Titanium
Voltage	220-240 Volts
Frequency	60 Hz
Dimensions (H x W x D)	85 cm x 90 cm x 60 cm
Item Weight	76 kg

Feature	Detail
Color	Silver
Material	Stainless Steel
Control Type	Control Knobs
Oven Racks	1
Drawer Type	Storage, Rotisserie

8. WARRANTY AND CUSTOMER SUPPORT

For warranty information, please refer to the warranty card included with your product or contact the retailer where the appliance was purchased. Keep your proof of purchase for warranty claims.

For technical assistance, spare parts, or service requests, please contact Glem Gas customer support or an authorized service center. Contact details can typically be found on the manufacturer's website or in the product packaging.