Every effort has been made to ensure that the information given in this manual is correct at the time of printing. However, due to the continuous product improvement, FOTILE reserves the right to make changes to the products and technical data without prior notice.

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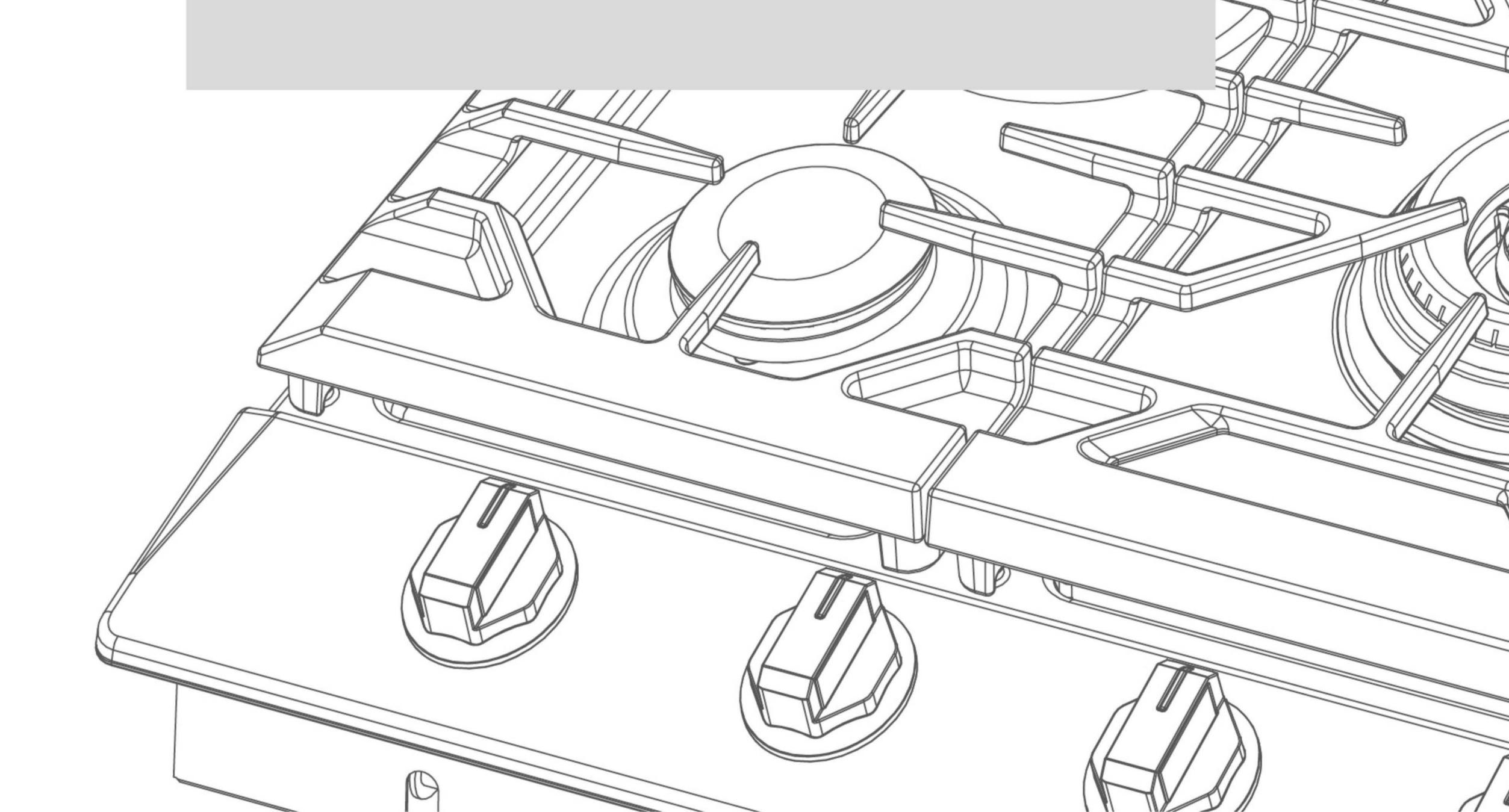
FOILE

USER MANUAL

Read all instructions before using this appliance

Gas Cooktop

GLS30501



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Read all instructions before using this appliance

Save this manual. Please do not discard.

Your safety and the safety of others are very important

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alerts symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alerts symbol and either the word

"DANGER" or "WARNING."

These words mean:



You can be killed or seriously injured if you do not immediately follow instructions.



You can be killed or seriously injured if you do not follow instructions.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

A WARNING

If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

- –Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- WHAT TO DO IF YOU SMELL GAS:
- Do not try to light any appliance.
- Do not touch any electrical switch.
- Do not use any phone in your building.
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.
- –Installation and service must be performed by a qualified installer, service agency or the gas supplier.

Important safety information



Gas leaks cannot always be detected by smell.

Gas suppliers recommend that you use a gas detector approved by UL or CSA.

For more information, contact your gas supplier.

A WARNING

Never operate the top surface cooking section of this appliance unattended.

- Failure to follow this warning statement could result in fire, explosion, or burn hazard that could cause property damage, personal injury, or death.
- If a fire should occur, keep away from the appliance and immediately call you fire department. DO NOT attempt to extinguish an oil/grease fire with water.

IMPORTANT

Do not install a ventilation system that blows air downward toward this gas cooking appliance. This type of ventilation system may cause ignition and combustion problems with this gas cooking appliance resulting in personal injury or unintended operation.

STATE OF CALIFORNIA PROPOSITION 65 WARNINGS

A WARNING

This product contains one or more chemicals known to the State of California to cause cancer, birth defects or other reproductive harm.

Gas appliances can cause low-level exposure to some of these substances, including benzene, carbon monoxide, formaldehyde and soot, caused primarily by incomplete combustion of natural gas or propane fuels.

Exposure to these substances can be minimized by opening a window or using a ventilation fan or hood.

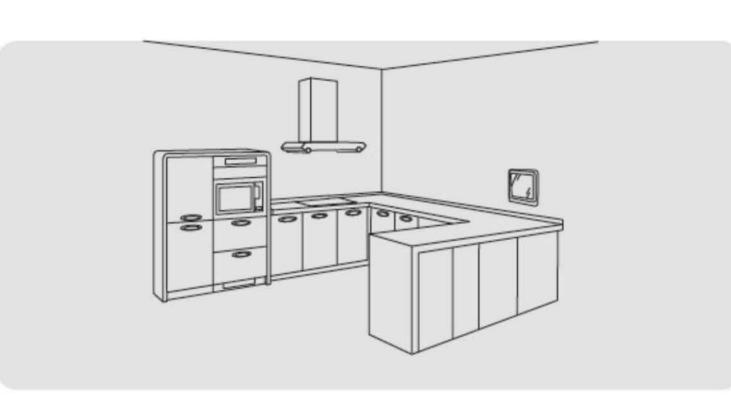
STATE OF MASSACHUSETTS

In the State of Massachusetts, the following installation instructions apply:

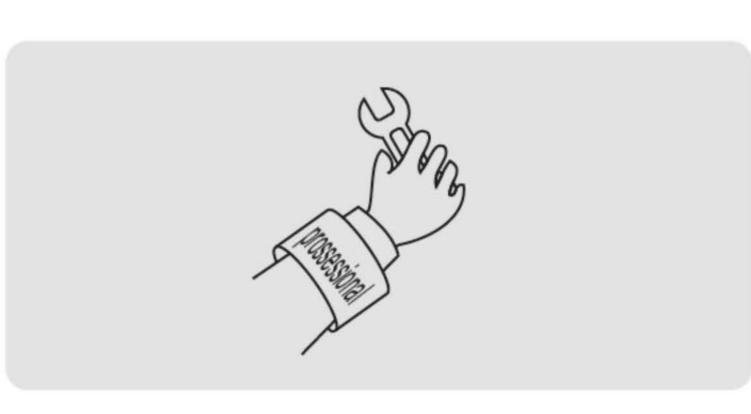
- Installations and repairs must be performed by a qualified or licensed contractor, plumber, or gasfitter qualified or licensed by the State of Massachusetts.
- If using a ball valve, it shall be a T-handle type.
- A flexible gas connector, when used, must not exceed 3 feet.

Important safety information

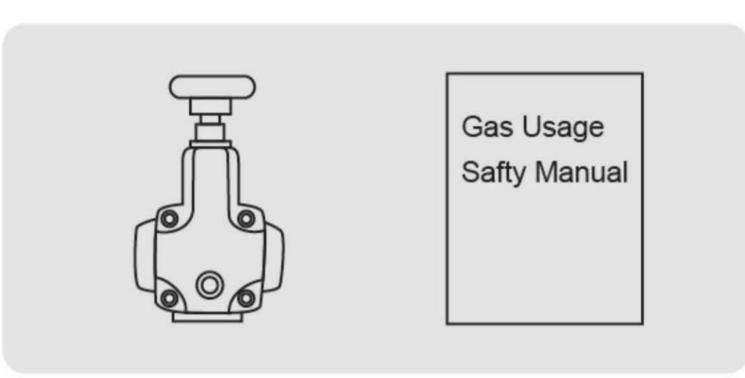
GENERAL SAFETY



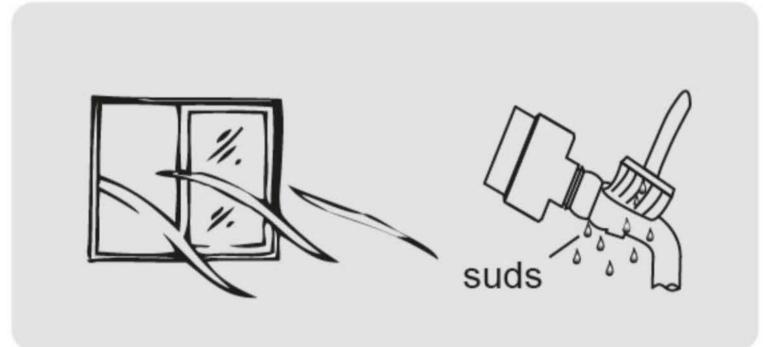
This gas cooktop can only be used in a household kitchen. Please do not install this cooktop in a commercial kitchen, a bathroom, bedroom, basement, or in places where there may be corrosive or explosive materials.



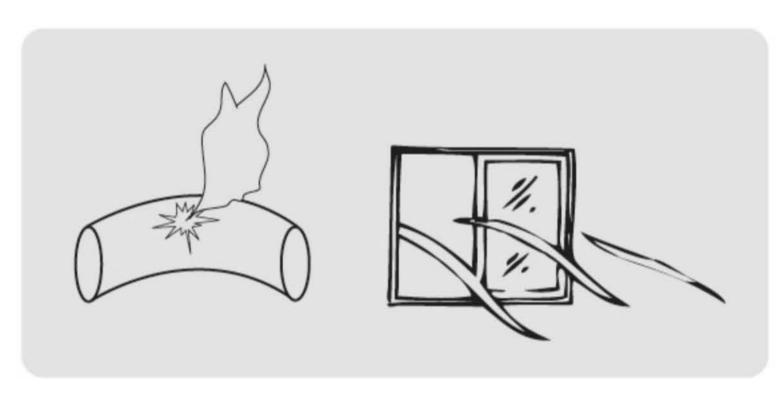
Only use a licensed authorized technician recommended by Fotile to install this cooktop or perform any removal, dismantle, or repair to your Fotile Cooktop.



Some gas suppliers provide a "Gas Usage Safety Manual", if you have one from your gas supplier, please comply with it.



To prevent asphyxiation during installation or during use, please check that you do not smell any gas. If you smell gas, ventilate the area before trying to light the cooktop again.



If there is a gas leak and you smell gas, make sure the cooktop is turned off and open a window to ventilate. Immediately go outside of your house and use your cell phone to call the Fotile Service Center for repair and your Public Gas Service Emergency Hotline.DO NOT try to turn on the cooktop, turn on the lights in the kitchen, or use a land line telephone. Go outside of your house and call Fotile Service or your Public Gas Utility for service.



Do not operate the cooktop near an open window if it's windy outside. The wind can blow out the flame and lead to gas leakage and operation malfunction.



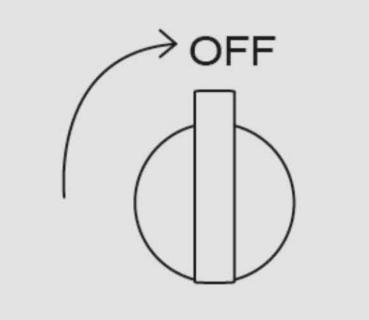
If you cause a fire in your pan or cooktop due to excessive oil heat, cover the fire in the pan with a steel cover and immediately turn off your cooktop. If the fire gets out of control, use a fire extinguisher rated for cooking oil fires. Do not use water to put out a grease fire. If you don't have a rated fire extinguisher, exit the house immediately and call your local fire Dept.

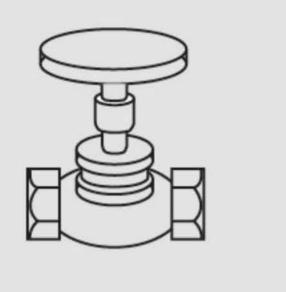


Periodically replace the grease resistant gas rubber hose for your cooktop every 1.5 yrs to ensure safe operation of your cooktop.

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Important safety information



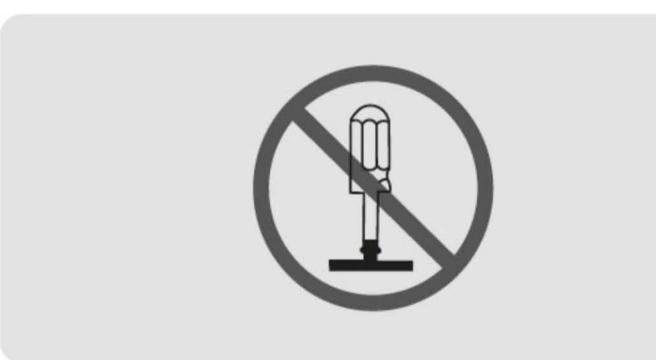


Never operate your cooktop when you are sleeping or when you leave the house. You should never leave a working cooktop unattended. If you go to bed or leave your house, be sure to turn off your cooktop.

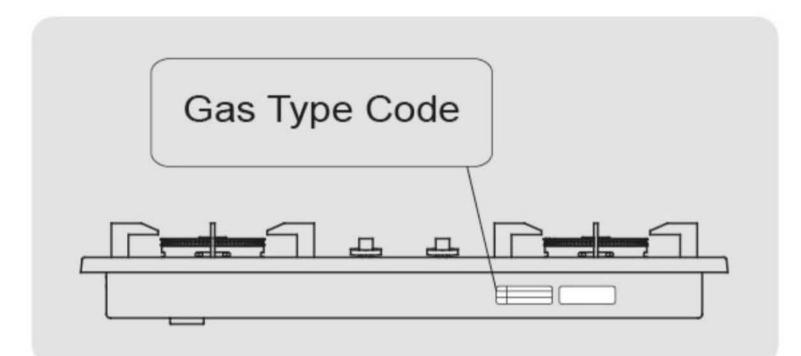




Keep away any plastic packaging from small children to avoid suffocation.



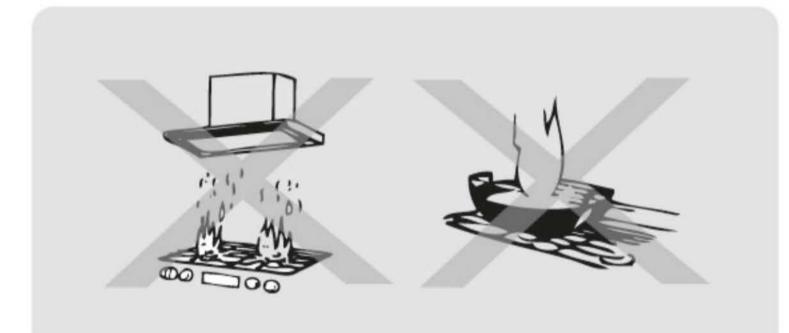
Do not modify this appliance



Only operate the Fotile Cooktop with natural gas or LPG. This cooktop can not be used with other gas types.



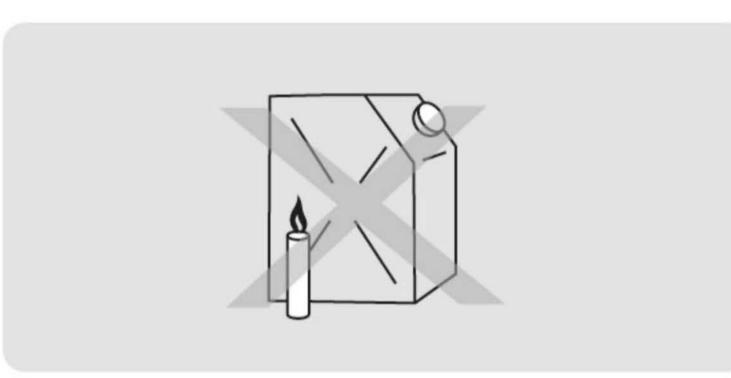
Only use this cooktop for cooking food. Do not attempt to use it for other purposes such as drying clothes or as a heater.



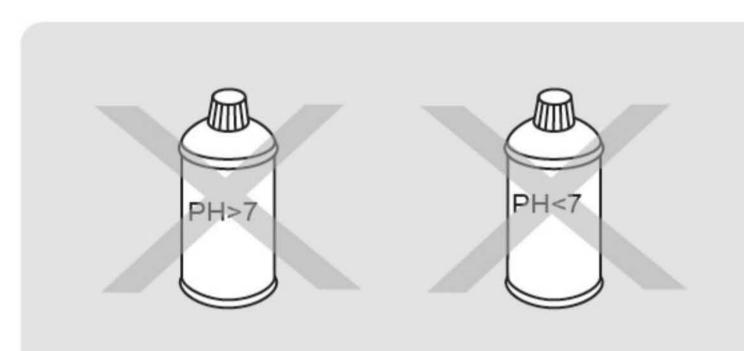
Do not attempt to use the cooktop when there is no pot on the cooktop or no food in the pan. This can damage your cooktop and your cooking pan.



To avoid burning yourself, please do not touch the cooktop or its burners immediately after using the cooktop.



Do not store any flammable materials in a drawer near your cooktop.



Please don't place any acidic or alkaline substance on the cooktop (vinegar, lemon juice, etc).

Important safety information



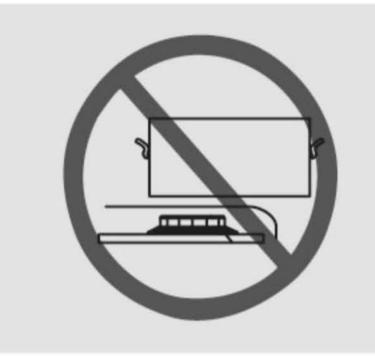
Do not place anything on the cooktop between the cooking pan and the cooktops bottom pan support as you may damage your cooktop.



Do not place a wok directly on the burner. Use the included wok attachment on the cooking grate to cook with a wok.



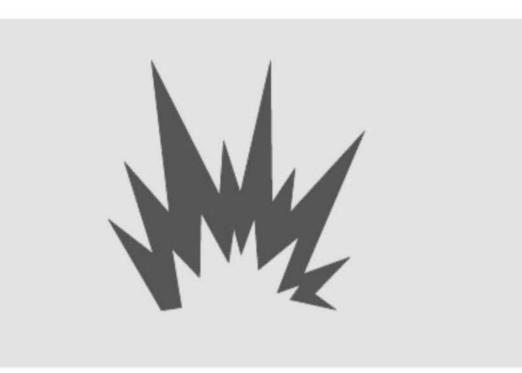
Do not use large pots or heavy items on your cooktop as it can bend your cooktop and cause damage and possible injury.



Locate pots in the center of the cooking grate. Uneven pots or pans can cause damage to the cooktop and possible injury.



Use only a wok support supplied or recommended by the manufacturer of the appliance.



Do not spray any aerosol cans, cleaning materials, or hazardous materials in the vicinity of the cooktop as fire or explosion can occur.

5-

Overview

GENERAL SAFETY



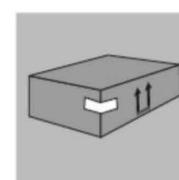
This appliance is not connected to any type of combustion exhaust system. It must be installed in accordance with local and manufacturer installation guidelines. Particular attention should be placed on the requirements regarding proper ventilation.



Before installation, please ensure your local gas distribution type is right for your cooktop. This cooktop appliance is compatible with Natural Gas and LPG. Please check with your local provider to ensure compatibility.



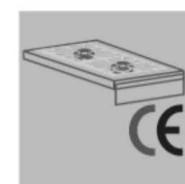
Never use this appliance as a heating appliance. Doing so may result in carbon monoxide poisoning and damage to your cooktop from overheating.



Please discard all packaging materials in the appropriate designated garbage or store in a safe place out of the reach of children.



Never block the vent openings provided for ventilation and heat dispersal



The product name plate containing technical data, serial number, and other important product information must never be removed from the cooktop. This is important information for a service technician about your cooktop.



(Hot Surface Hazard) Never touch the cooktop surface or any of its components during or right after use as they can become extremely hot.



(Fire Hazard) Never leave the cooktop appliance unattended when in use. Burning food can cause a fire and lead to personal injury.



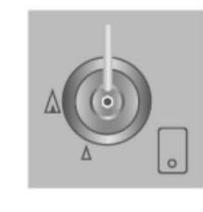
Do not spray any aerosols in the vicinity of the cooktop when in use. This can result in fire and personal injury.



(Explosion Hazard) Do not use your cooktop near flammable materials. Do not store any flammable materials near the cooktop. Doing so, can result in personal injury.



This appliance is intended for use by adults only. Keep children at a safe distance.

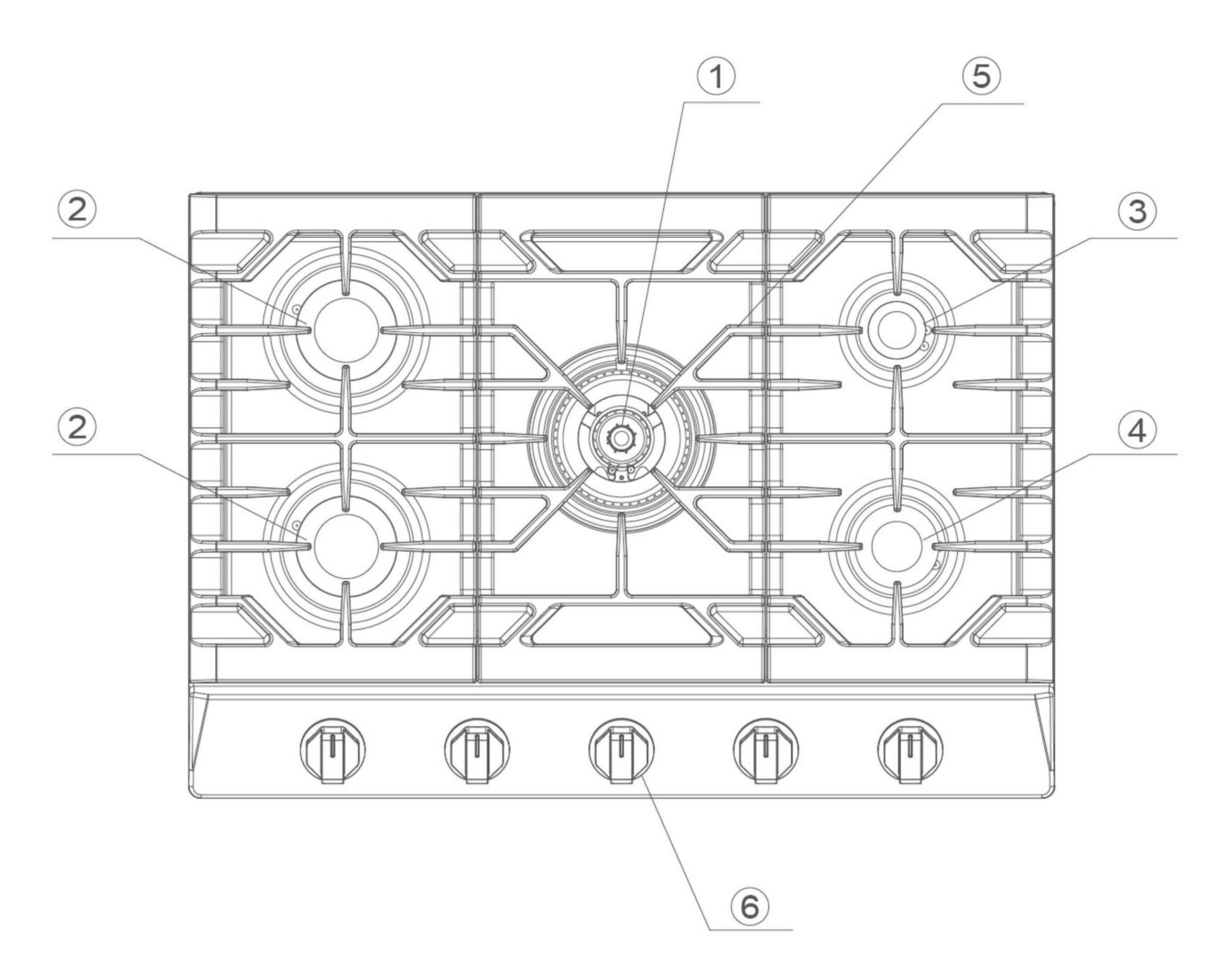


Always check that the control knobs are turned off after each use.

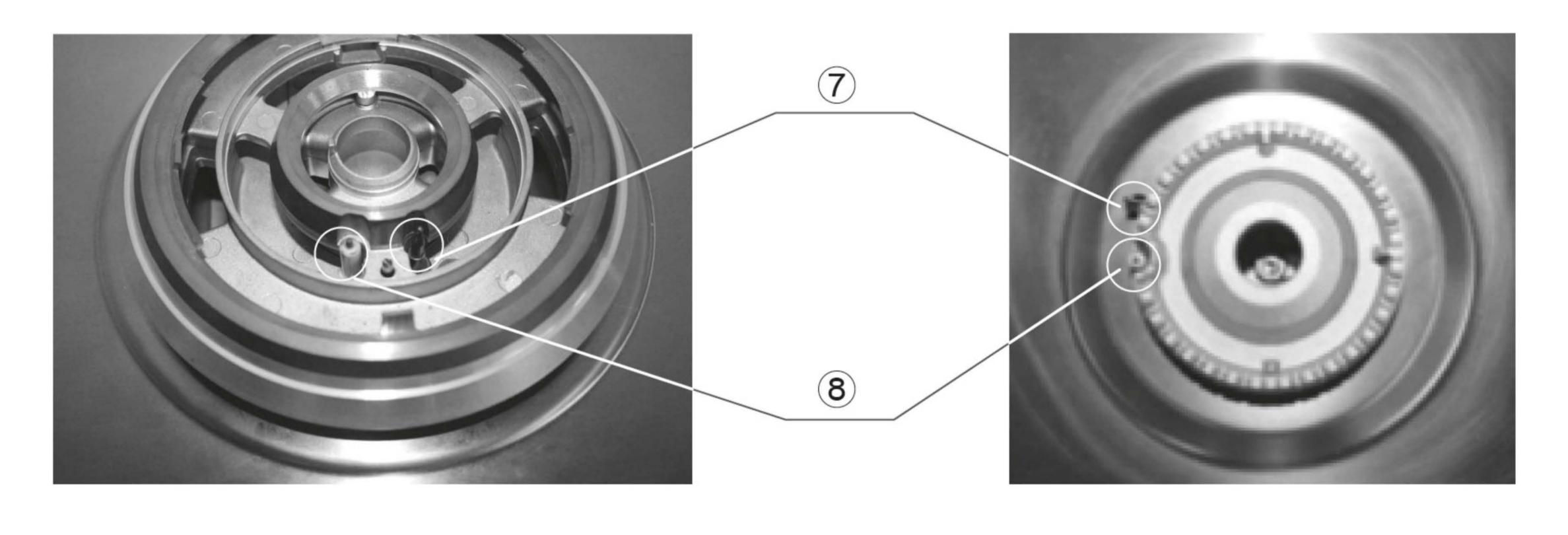


The manufacturer waives all responsibility for injury or damage caused by failure to comply with the above regulations or tampering or modifying the cooktop with non-original parts.

Layout



- (1) Center:21000BTU, Versatile Tri-Ring Burner (2) Left Rear/Left Front: 13000BTU, Rapid Burner
- (3) Right Rear: 3000BTU, Simmer Burner
- 4) Right Front: 6000BTU, Semi Rapid Burner
- (5) Edge to Edge Cooking Grates
- 6 Octagonal Knobs



Center Burner

Other Burners

7 Thermocouple

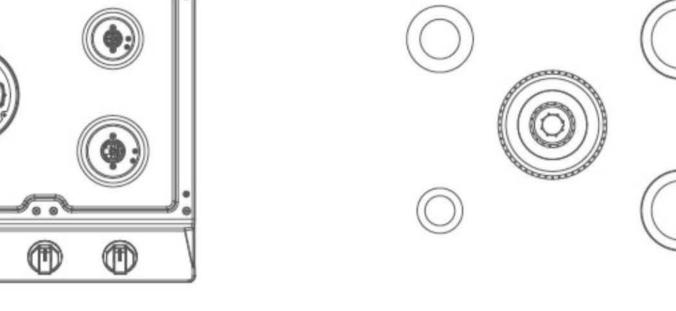
8 Ignition device

Overview

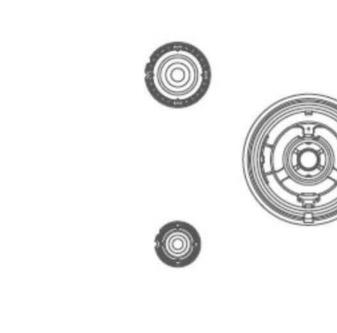
What's included



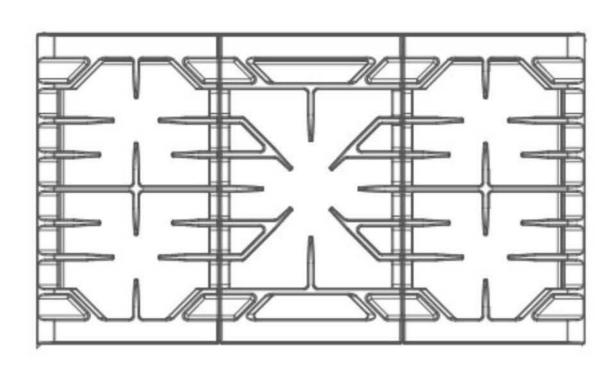
Cooktop (1)



Burner Caps (6)



Burner Heads (5)



Grates (3)



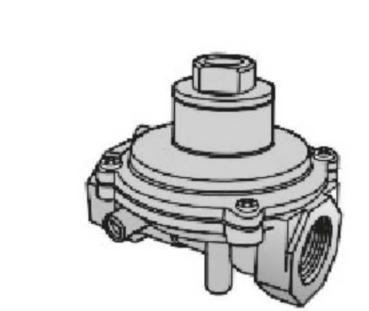
User Manual (1)



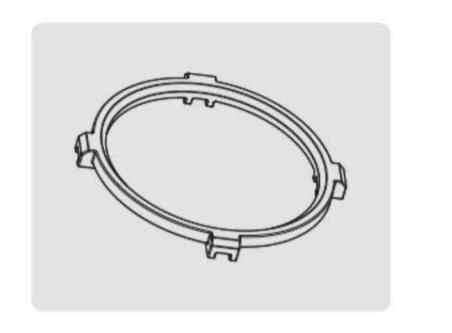
Installation Manual (1)



Warranty Card (1)



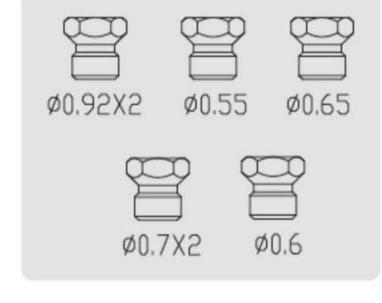
Pressure regulator (1)

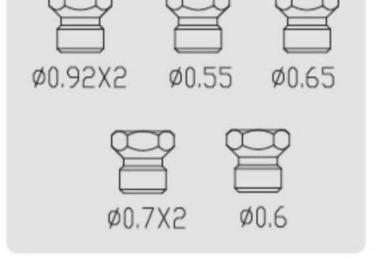


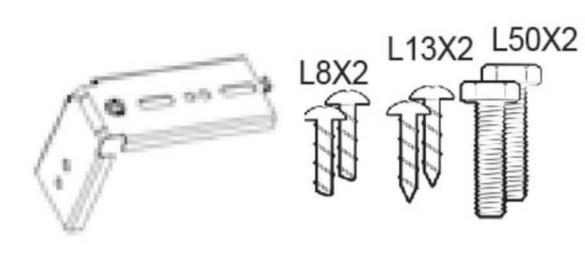
Wok Grate (1)



Cover Sheet (1)

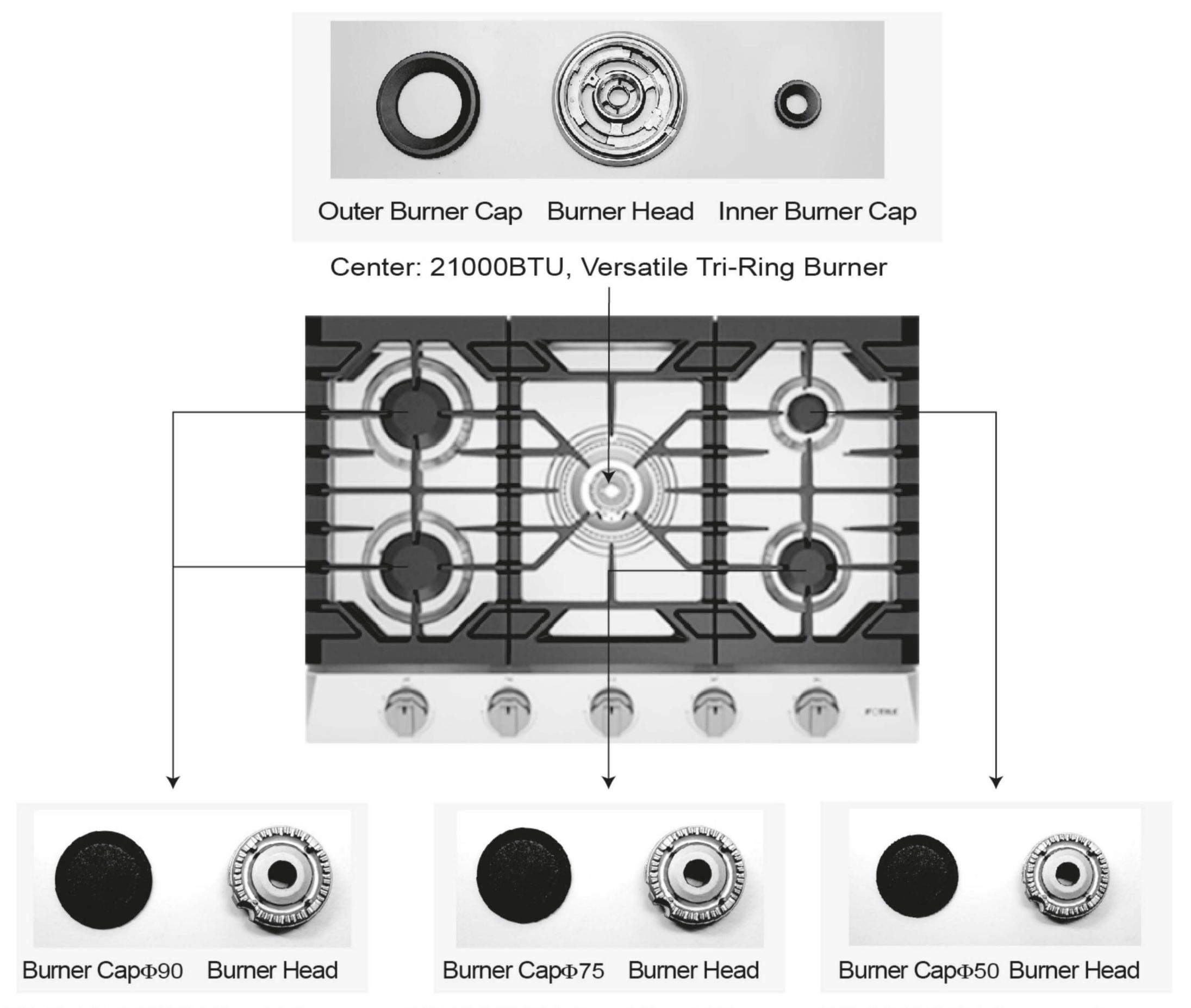






Nozzles for LPG (7) Panel mounting brackets (2) Screws (6)

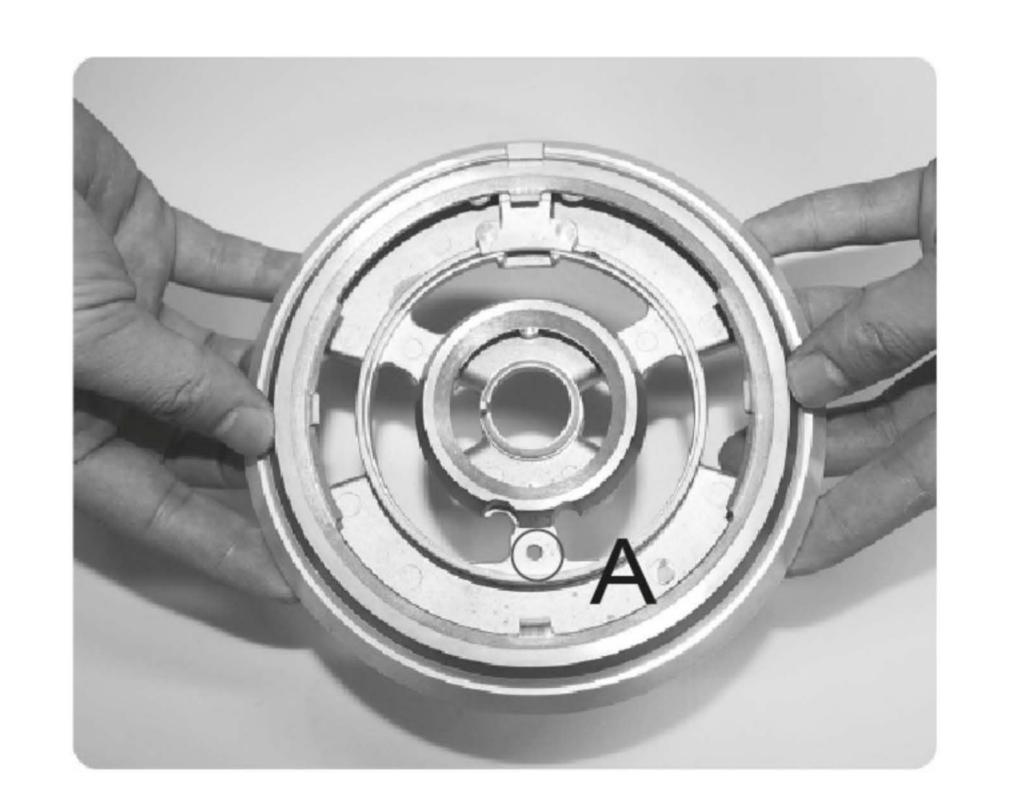
Burner components installation



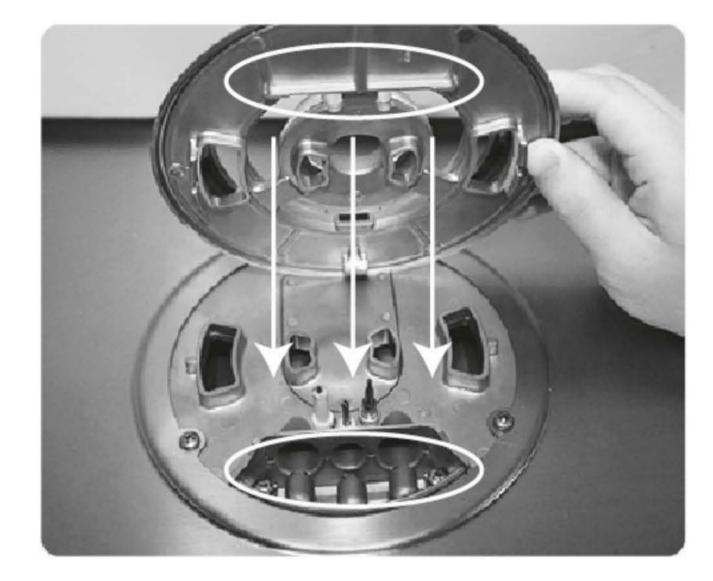
LF/LR:13000BTU,Rapid Burner RF:6000BTU,Semi Rapid Burner RR:3000BTU Simmer Burner

Center versatile Tri-Ring burner assembly:

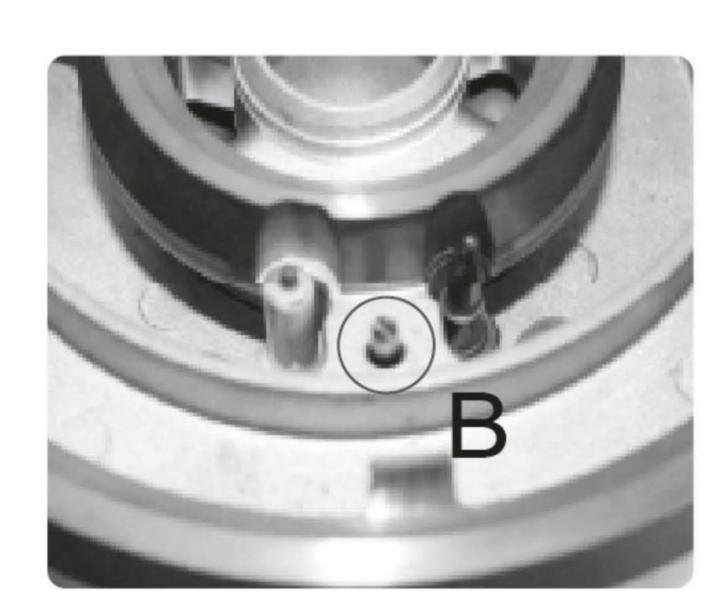
1. Hold the burner head so the shiny silver side is facing down. Find the small hole in the burner head as noted in this picture.



2. Place the burner head onto the cooktop surface so that "hole A" gets inserted into "pin B" on the cooktop. Make sure "Pin B" is firmly seated into "hole A" on the Burner Head. If not, remove the burner head and try it again. Please refer to the pictures below for this step.







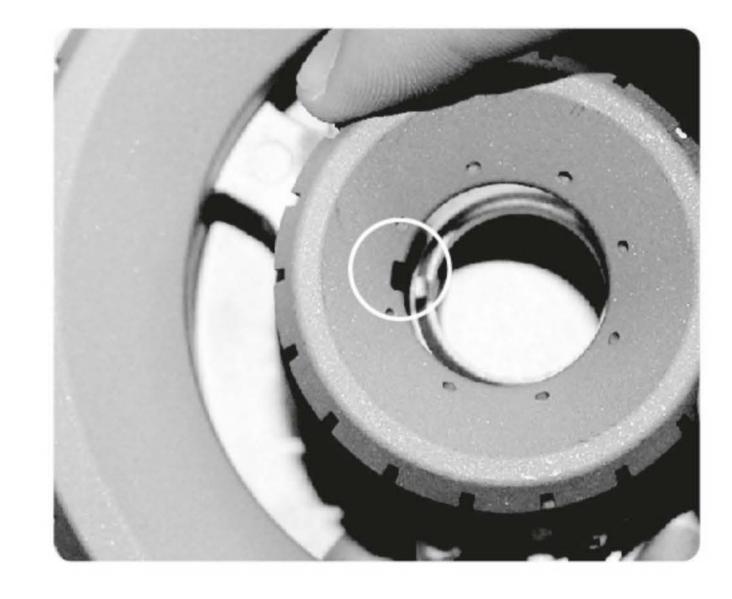
3. Place the lined part of outer burner cap to fit in the lined part of the burner head. Shake the outer burner cap gently to check if it is firmly seated (you will be able to rotate the outer burner cap, but it should be firmly seated in the burner head.)



4. Next, place the inner burner cap on the burner head and make sure it is firmly set by gently sliding it from side to side.



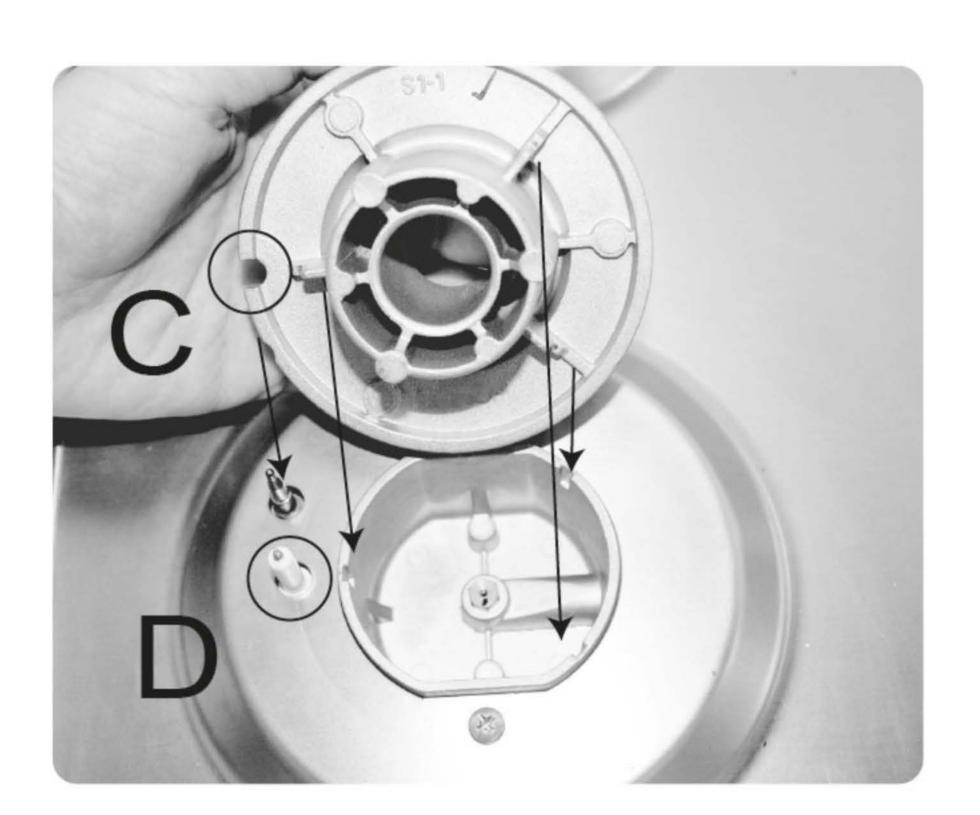


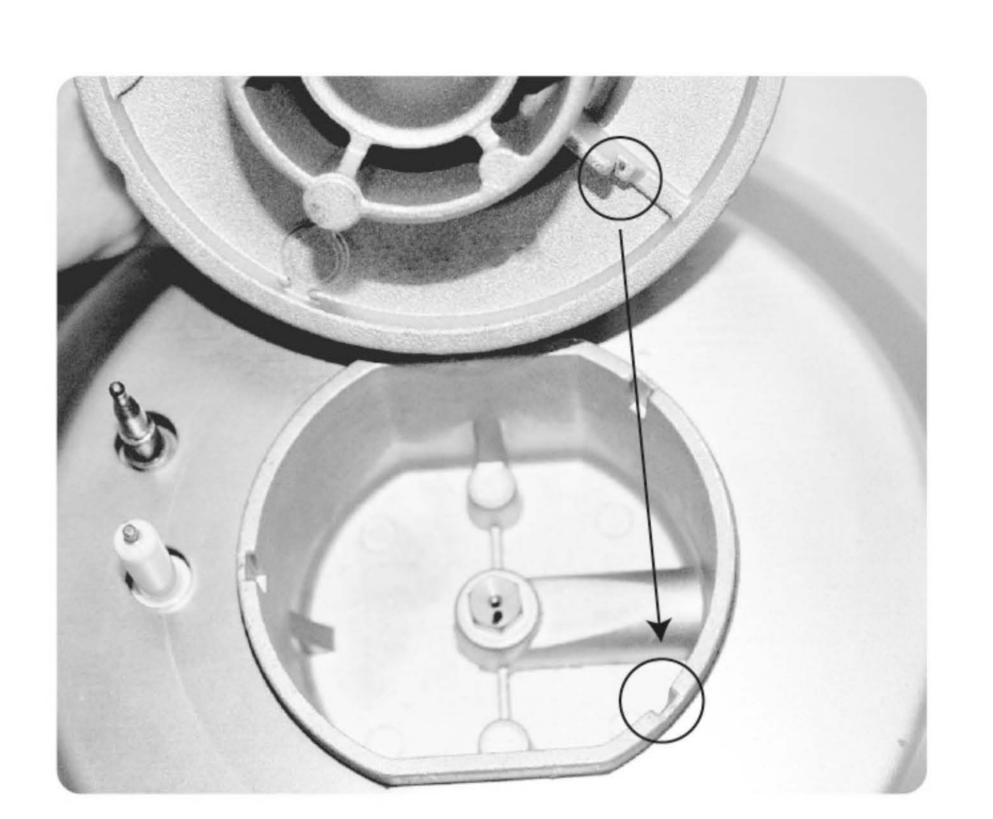


5. Check if the burner head/burner cap is firmly seated. If the burner head/cap is not level or is unstable, you must take it off, and reinsert it again.

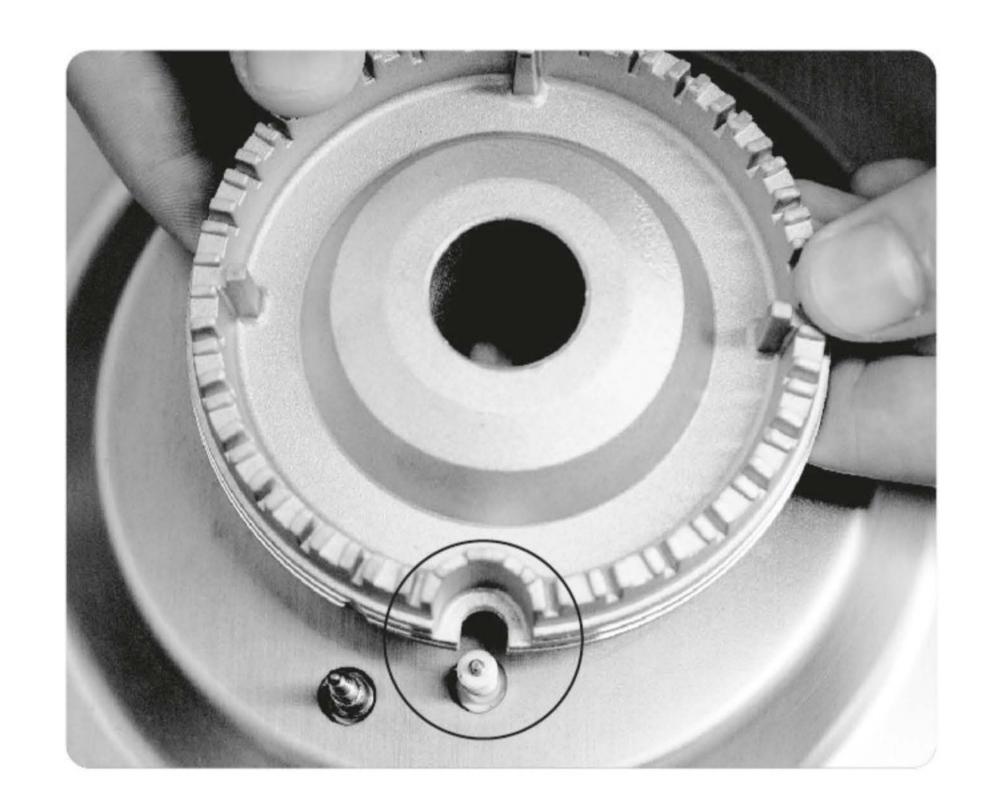
Other burner assembly:

- 1. Identify 13000BTU/6000BTU/3000BTU burner head and burner cap by size.
- 2. Hold the burner head, then find the gap "C" and ignition needle "D", make it on the same side.





3. Place the burner head with the gap "C" next to the ignition needle "D" and make sure the burner head is firmly seated.



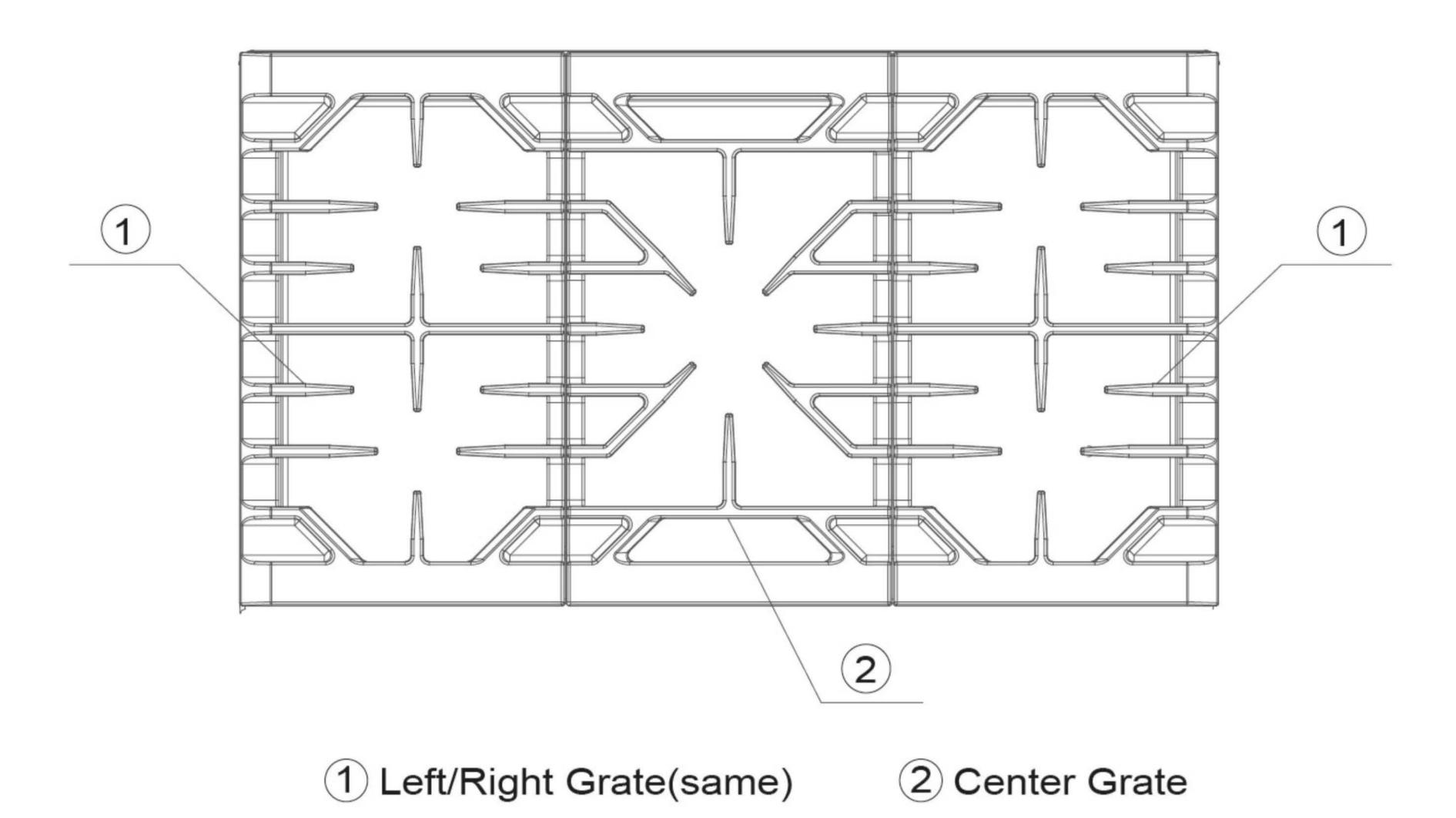
4. Place the lined part of burner cap to fit in the lined part of the burner head. Shake the burner cap gently to check if it is firmly seated.



5. Check if the burner head/burner cap is firmly seated. If the burner head/cap is not level or is unstable, you must take it off, and reinsert it again.

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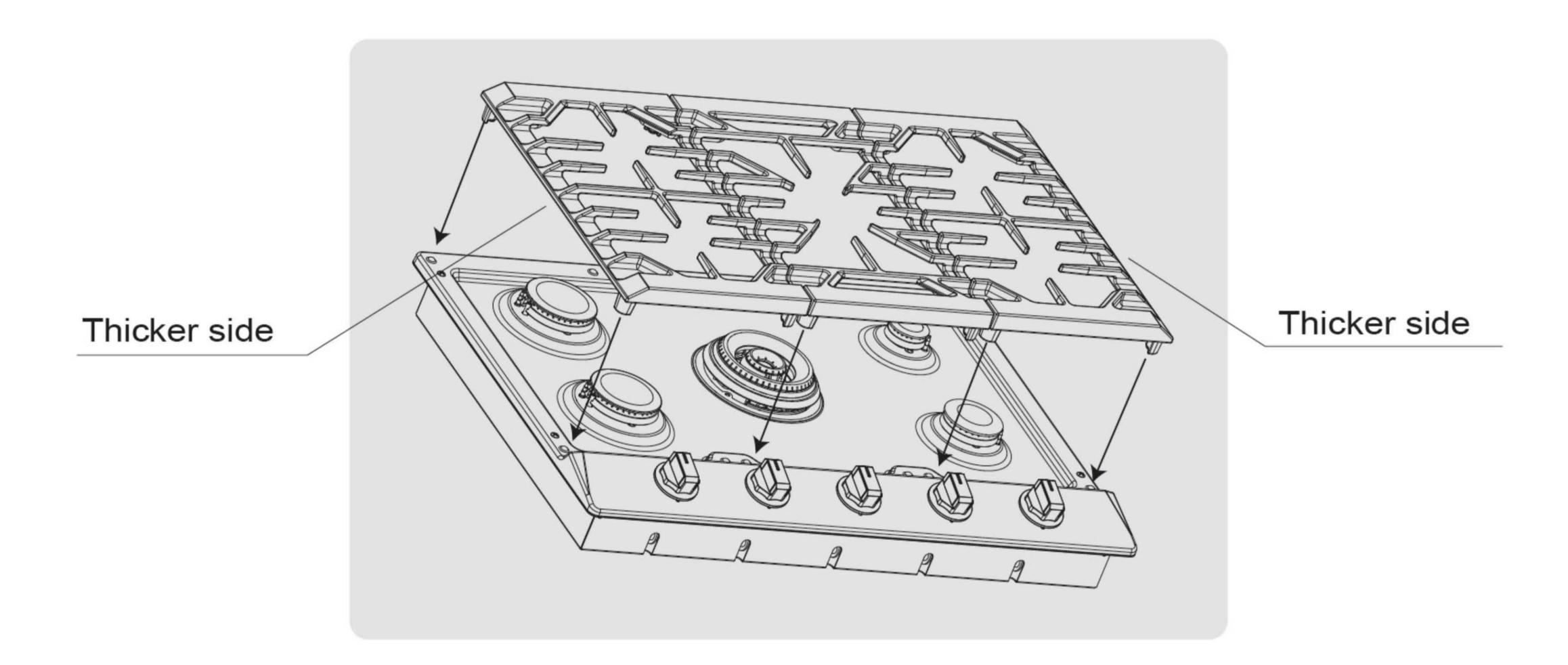
Grates Installation



The three cooktop grates are designed to fit in specific positions on the cooktop. For maximum stability, these grates should only be used in their proper positions.

To properly setup your cooking grates, please follow these steps:

- Take out the three grates and find the center grate first. Note, the left and right grids are exactly the same.
- 2. Gently lower the legs of the center grate so they rest in the center grate dimples of the cooktop.
- 3. Take the other two grates and make sure the thicker sides of the grates face the outer left and right sides of the cooktop.
- 4. Gently lower the legs of the grates into the dimples of the cooktop. When properly installed, neither grate will make contact with the overhangs of the center grate.



Fast Ignition

Take note which knob controls which burner. This appliance is equipped with an electronic ignition device. Simply press the knob downward and turn it counterclockwise to HI until the burner lights. If it does not light within the first 15 seconds, turn the knob to OFF and wait for 60 seconds before attempting to light it again. This cooktop has a fast ignition device. When the knob is released, the solenoid valve will not cut off power immediately. It will still maintain continuous current to provide energy to the ignition needle. Therefore, the igniter will continue to maintain the ignition state for 1 to 3 seconds, which provides better ignition rate.

■ Flame Failure Device

If the flame goes out accidentally a safety device will be activated about 20 seconds later and automatically cut off the gas supply to the cooktop even if the burner knob is still on. If this happens, turn the burner knob to the OFF position, wait 60 seconds, and then try to relight the burner.

Cookware size limitation

Please choose the proper Pan before cooking:

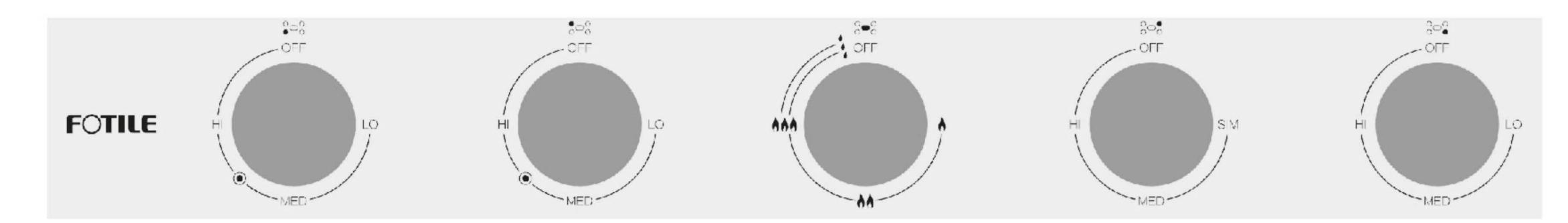
- Please make sure the diameter of the pan used is equal or more in size to the cooking gratesner.
- 2. Try to avoid rubbing or banging the cooktop on the cooking grate to protect the cast iron grate.
- 3. A Wok can be used on the Center Tr-Ring Burner only. Before using your wok, please attach the included Wok attachment grate onto the center burner.

Burner	Minimum	Maximum
LR/LF	N/A	12in
M	6in	15in
RR	N/A	9in
RF	N/A	12in

Always make sure your pot handles are turned facing you or to the side when using your cooktop. Make sure you do not have a pot handle over a hot burner. This will minimize the chance of having any accidents or personal injury.

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Knob control



Turn the control knobs to adjust the flame level. Turn the knob counterclockwise, 90° for high flame, 180° for middle flame, and 270° for low flame. Check below table for different BTU between high/middle/low flames.

The Center knob controls the Tri-Ring burner. The Tri-Ring burner consists of 3 rings of fire. The outer ring is controlled separately, and the two inner rings are adjusted simultaneously. When the knob is turned to 90° all three rings of fire will be at the maximum state achieving 21,000 BTUs. Turn the knob from 90° to 180° and the outer flame is gradually decreased while the inner two flames remained unchanged. At 180° the outer flame is in the minimum burning state, while the inner flames remain unchanged. If you continue to turn the center knob from 180° to 270° the outer fire ring fades out gradually and then the inner flames begin to diminish. At a full 270° the inner flame rings are at a minimum flame state. Turn the knob back to any position between 90° and OFF and the outer ring and 2 inner rings of fire change synchronously to ensure that the pot is evenly heated.

The optional griddle can only be used on the left front and rear burners. To operate your griddle, turn both the LF & LR burner knobs to 135° (). This will automatically set your griddle to the optimal cooking temperature.

Burner	H(BTU)	M(BTU)	L(BTU)
LR/LF	13000	6500	4500
С	21000	10000	2500
RR	3000	2000	1200 (simmer)
RF	6000	3500	2800

Using the cooktop

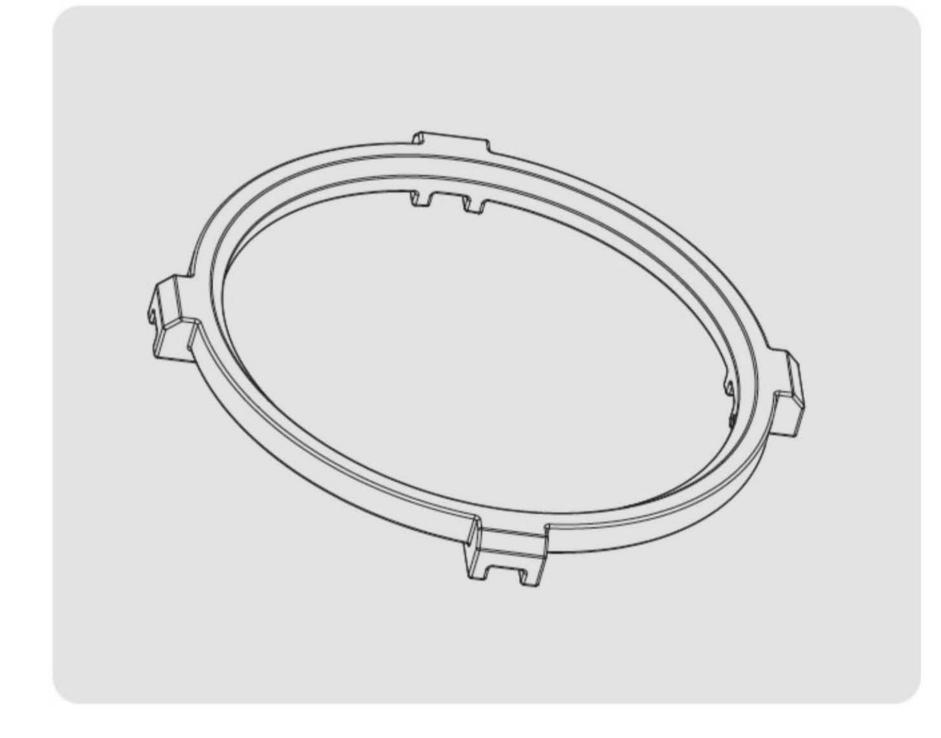
Burner	purpose	Characteristics	Food type
LR/LF	Quick heating General-purpose cooking	Good source of medium to high heat, All Purpose Burners	All types of food
	Griddle Cooking	Foods that require large cook- ing area with even distribution of medium to high heat	Hamburgers, Pancakes, eggs, omelets, breakfast sausages, sautéed vegetables
C	Power Boiling, Stir frying, Searing, Pan Frying, Poaching, to light Simmering	Versatile 3 Ring burner with 21,000 BTU to 2,500 BTU, Extremely High Heat to low simmer	Stir Fry, Meats, Vegetables, Eggs, Pancakes, Crepes, Soups, Sauces
	Wok	Very Fast High Heat	Stir Fry, Pan Fry
RR	Low simmering, heat preservation and duration	Food that requires low heat for a long time	Sauces, Chocolate butter, Casseroles
RF	General cooking	Low/Medium heat to light simmer	General Purpose cooking

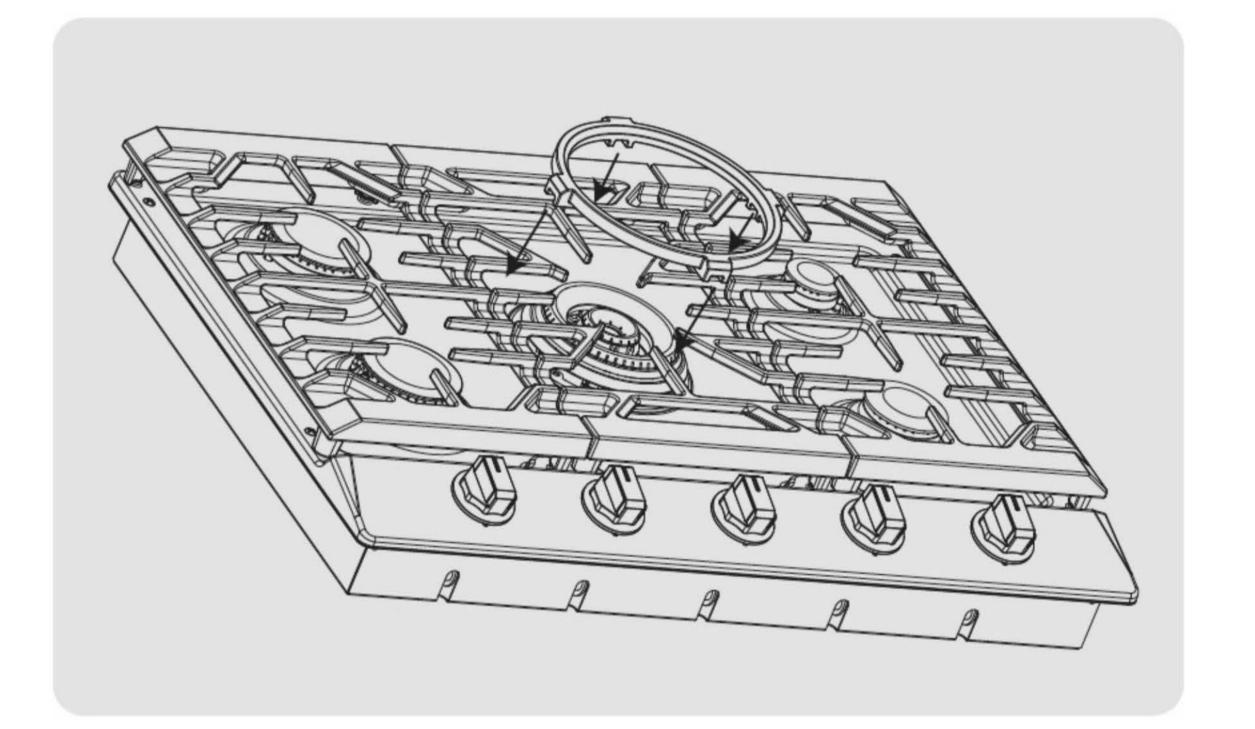
Wok Grate (included)

Wok:

Woks are often used for stir-frying and pan frying. To use a Wok, you need to attach the Wok Grate so your Wok will sit on the burner properly and safely.

- 1. The wok grate attachment can only be placed on the center burner cooking grate.
- Do not try to use an oversize pan with the wok attachment as damage and injury could occur.Only use a wok on the wok attachment.
- 3. Do not try to remove the wok grate until the cooking grates and cooktop surface have completely cooled down.
- 4. Do not use the wok grate and the griddle at the same time.





LPG Conversion

FOTILE gas cooktops are manufactured and shipped to be used with natural gas. If you want to use LPG, please convert the cooktop to LPG following the instructions in the Installation Manual.

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Care and cleaning

A WARNING

Before cleaning your cooktop, please make sure it is OFF and it has cooled down.

- 1. Before cleaning, please remove pan supports and flame caps.
- 2. Only use a mild neutral cleaning solution to clean your cooktop burner parts, and cooking grates. Only use warm water, mild detergent, and a soft towel or paper towel.
- 3. Please do not wipe your cooktop with steel wool or anything abrasive, as it will scratch the surface of your cooktop and possibly damage it.
- 4. Wash the removable parts of the burner in warm water with a mild detergent soap. Remove any food spilled on the burner parts during washing. Completely dry the burner parts otherwise white spots may appear. Note, if this happens, this will not affect the cooking performance of the cooktop.
- 5. Take a look at the fire holes on the burners and gently remove any carbon buildup by wiping them with a soft towel or rag.
- 6. After cleaning your cooktop, make sure everything is dry before putting it back together and using it.
- Do not put your burner parts, cooking grates, or Wok grate into the dishwasher as they may get damaged.

Troubleshooting

Problems	Possible cause	Action
You smell gas.	Gas leak	Do not use cooktop. Turn the burner knob to OFF and open the window. Do not touch any light switches or telephone. Leave the house immediately and go outside to call your gas supplier for help with a cell phone.
Burners do not light	Gas supply is not properly connect-ed or turned on	Turn the burner knob to OFF and retry lighting the burner again. If still does not work, please call your gas supplier for help.
	Too much Air is mixed with the gas pipe	Light the burner repeatedly until the air has completely gone out
	The burner heads and caps are not in place	Remove the Burner head/cap and reinsert it again firmly. (check burner assembly instruction for details.)
	Ignition device dirty or wet	Wipe with a dry cloth
	Safety valve not open	Press and turn the knob, make sure the burner is on and keep pressing for 3 to 4 seconds.
	Thermocouple is dirty	Wipe with a dry cloth
	The burners are dirty, or nozzle is blocked	Remove burners,rinse with clean water and wipe dry.
The flame is small	The burners' nozzle is blocked	Clean the fire hole surface on the burner
Flame length is uneven	The burners are dirty, or nozzle is blocked	Remove burners, rinse with clean water and wipe it.
	The burner heads and caps are not in place	Remove the Burner head/cap and reinsert it again firmly. (check burner assembly instruction for details.)

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Warranty

Please staple your receipt here, proof of original purchase is required for service.

All warranty service is provided by our Factory Service Centers, or an authorized Customer Care Technician. To schedule a service appointment, please call FOTILE America Service at 1-888-315-0366 or email us at serviceusa@fotile.com. Please have your serial number, model number, and proof of purchase receipt available when calling for service.

GAS COOKTOP WARRANTY:

5 years Limited warranty: 1 year on Parts and Labor, 4 years on Parts only.

Any part of the cooktop which fails due to defect in materials or workmanship. During this limited warranty, FOTILE America will provide free of charge all labor and in-home service to replace the defective part for a period of 1 year. For the remaining 4 years, FOTILE America will cover parts only.

What FOTILE America will not cover under Warranty:

- 1. Service trips to your home to provide tutorials on the use and maintenance knowledge.
- 2. Improper installation, delivery or maintenance.
- 3. Failure of the product if it is abused, misused, modified or used for other purpose or used commercially.
- 4. Damage to the glass cooktop by use of cleaners other than recommended cleaning creams and pads. Damage to the cooktop to spills of sugary materials or melted plastics that are not cleaned according to directions in the owner's manual.
- 5. Replacement of house fuses or resetting of circuit breakers.
- 6. Damage to the product caused by accident, fire, floods or acts of God.
- 7. Incidental or consequential damage caused by possible defects with this appliance.
- 8. Damage caused after delivery.
- 9. Product not accessible to provide required service.
- 10. Service to repair or replace light bulbs, except for LED lights under warranty.
- 11. Damage to finish such as surface rust, tarnish, or small blemishes not reported within 48 hours of delivery

Exclusion of Implied Warranties:

This warranty is extended to the original purchaser and any succeeding owner for products purchased for home use within the USA. If the product is located in an area where service by a FOTILE Appliances Authorized Service Technician is not available, you may be responsible for a trip charge or you may be required to bring the product to an authorized FOTILE Service location for service. In Alaska, the warranty excludes the cost of shipping or service calls to your home. Some states do not allow the exclusion or limitation of incidental or consequesntial damages. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. To know what your legal rights are, consult your local or state consumer affairs office or your state's Attorney General.

WARRANTOR: FOTILE AMERICA LLC

Fotile America

serviceusa@fotile.com 1-888-315-0366

Consumer Support:

FOTILE Website

Have a question or need assistance with your appliance? Try the Fotile Appliances Website 24 hours a day, any day of the year! You can also shop for more great FOTILE Appliance products at www.fotileglobal.com

Register Your Appliance

Professional your new appliance on-line at your convenience! Timely product registration will allow for enhanced communication and prompt service under the terms of your warranty, should the need arise. You may mail iin the pre-printed registration card included in the packing material, or you can register online by visiting:

https://shop.fotileglobal.com/register-today-for-product-support/

Schedule Service

Expert FOTILE Appliance repair service is only one step away from your door. Simply call us at 1-888-315-0366 or email us at serviceusa@fotile.com to schedule your service call.

Parts and Accessories

To purchase optional accessories, please visit https://shop.fotileglobal.com/product-category/-accessories/ or contact your authorized retailer where you purchased your FOTILE Appliance. To purchase parts for your FOTILE Appliance, please call FOTILE America at 1-888-315-0366.

Contact Us

If you have any questions during your setup or installation process, or have questions during use, do not hesitate to call FOTILE America at 1-888-315-0366 or email us at serviceusa@fo-tile.com







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