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FOTILE always believes that, only by persistently focusing on kitchen industry, can we create advanced kitchen technology and provide professional kitchen problem solutions. Now, FOTILE kitchen appliance takes the lead in applying humanized, original functions and technologies. Moreover, FOTILE takes the key words of "built-in", "comprehensive set", to design a new life style:fashionable, healthy, convenient and delight. FOTILE ceaselessly drive the kitchen technology, drive your high quality life by her specialty.

Any needs, please contact FOTILE service center. Some pictures in this manual are sketch map, only for reference. If there are some discrepancies, please subject to real object.

FOTILE



GAS STOVE



User Manual | GLS36503

Please read carefully about the user manual before using the product.
And keep it well after reading, for future reference.

Honorable guest, thank you for your choice of FOTILE products. Please read through the manual to be familiar with the correct operation norms and enjoy cooking.

FOTILE'S mission is to make our home better. It is our duty to let you satisfy with FOTILE products. Please read the user manual carefully before using it, and operate it complying with the manual requests. The manual description is important to keep the product a good working condition. And you will lose the free warranty right if the product is failed to use due to your improper operation, thus any direct or indirect free warranty certificate will be rejected by FOTILE authorized service center. Meanwhile, we suggest you contact FOTILE service center when the product need to be repaired no matter within or exceed the warranty period. FOTILE star-level service goal is to make customers fully satisfied by our tireless efforts.

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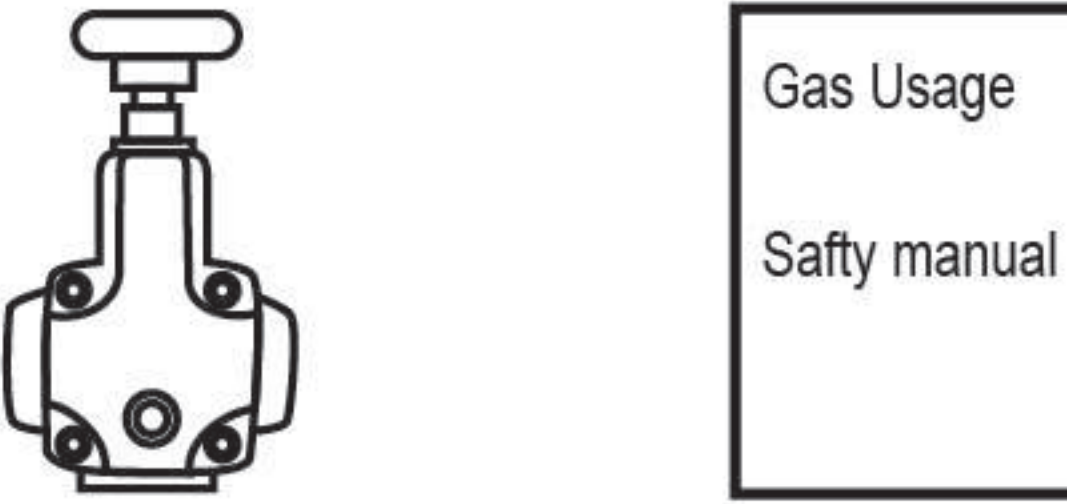

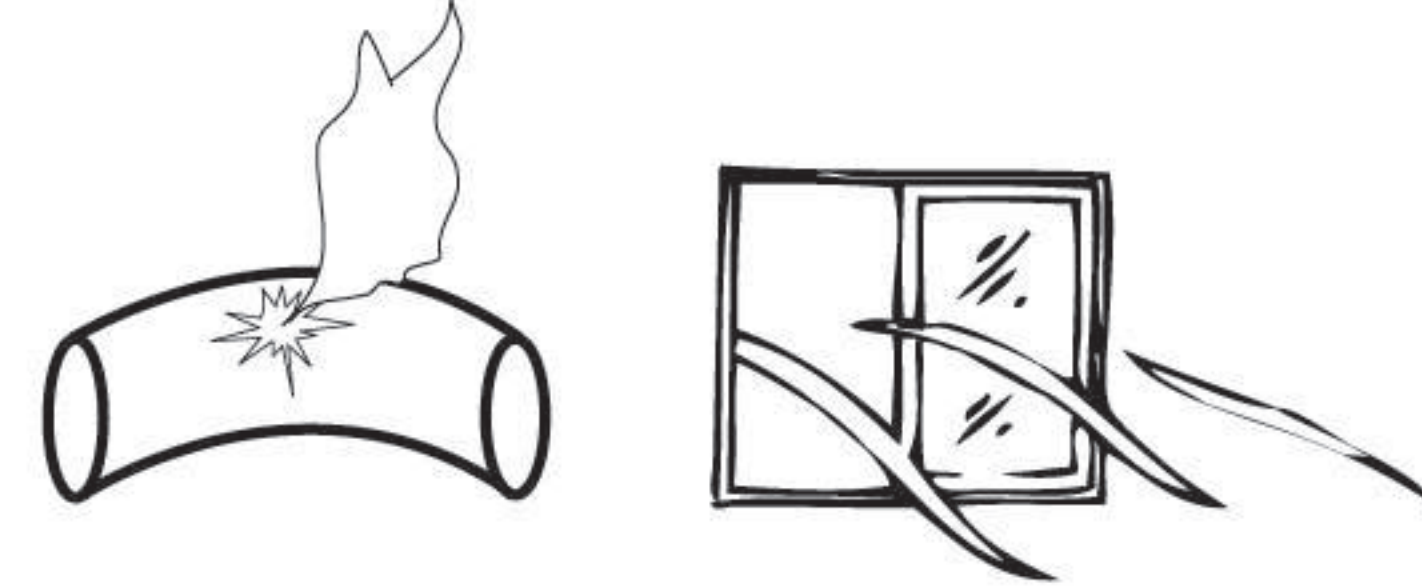


Warning and Safety Instructions


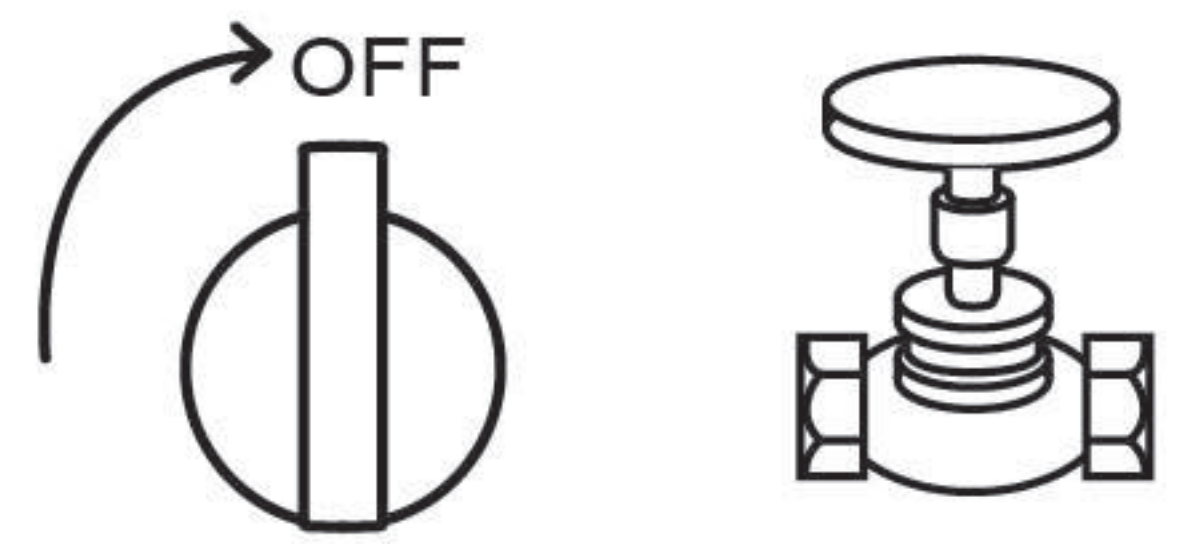
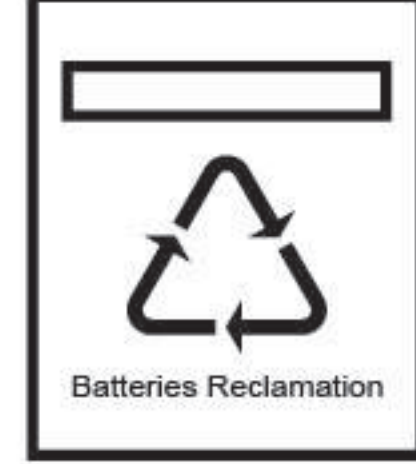


Special version:

Please properly use the appliance, strictly complying with the user manual. FOTILE company will not bear responsibility for property loss and personal injury due to improper use.





Warning: It may cause danger, serious injury or fire, if you ignore the following contents and improperly operate.

Strictly Execute




	The gas stove can be used only in family kitchen. Please do not install it in the bath room, bed room, basement or places that are flammable, explosive and corrosive.
	Such works as gas stove installation, refitting, removal, dismantle, repair should be done by certificated companies and operated by professional people.
	You must ask gas operating agency for " Gas Usage Safety Manual ", and comply with it. Please check whether the seal ring is airtight when fixing the pressure-reducing valve every time, otherwise, the gas stove will go wrong due to gas pressure abnormality.
	To prevent carbon monoxide poisoning, after installation and before usage, please make a leakage test. Keep the room ventilated when daily use.
	If there is gas leak, please turn off the switch knob and general gas valve soon, open the window, contact FOTILE service center to repair it. At this time, don't touch the power switch or ignite, and don't use mobile phone, fixed-line telephone, etc, to prevent explosion.
	Please don't let the gas stove work at strong wind disturb environment, because it will influence the normal burning, even failed to work.
	If there happens burning due to over high oil temperature, please cover the source of fire with large size metal items, like iron pot cover (please don't use water), and close the general gas valve.


	Please periodically replace grease resistant gas rubber hose. Suggest the hose should not be used for more than one and half year. Don't place the hose on the stove or near the stove panel.
	Please don't go out or go to bed when gas stove is working. Please turn off the knobs and general gas valve after usage and repeatedly check whether they are turned off before you sleep or go out.
	Used batteries must be placed into appointed used batteries reclamation bin or recyclable garbage can.
	If you don't use the gas stove for a long time or going to move it, please clean up the dirt, dismantle the rubber hose and envelop the hose joint and gas interface with screw cap.
	Please keep the product plastic package away from the infants, to avoid suffocation, etc.

Forbidden

	Please don't dismantle, refit gas stove personally and privately to avoid gas leak. We suggest fix gas leak alarm.
	Please confirm the gas type is the same with nameplate indicate before use. It is forbidden to change into other gas type, especially the man-made gas which contains CO.
	The gas stove is for heating cooking utensil, don't use it for drying towels, clothes, etc.
	Please don't turn on the gas stove for heating when there is no pan or there is no food in the pan. It may damage the range hood which is above the stove, even will burn the grease inside of the range hood and cause fire accident.

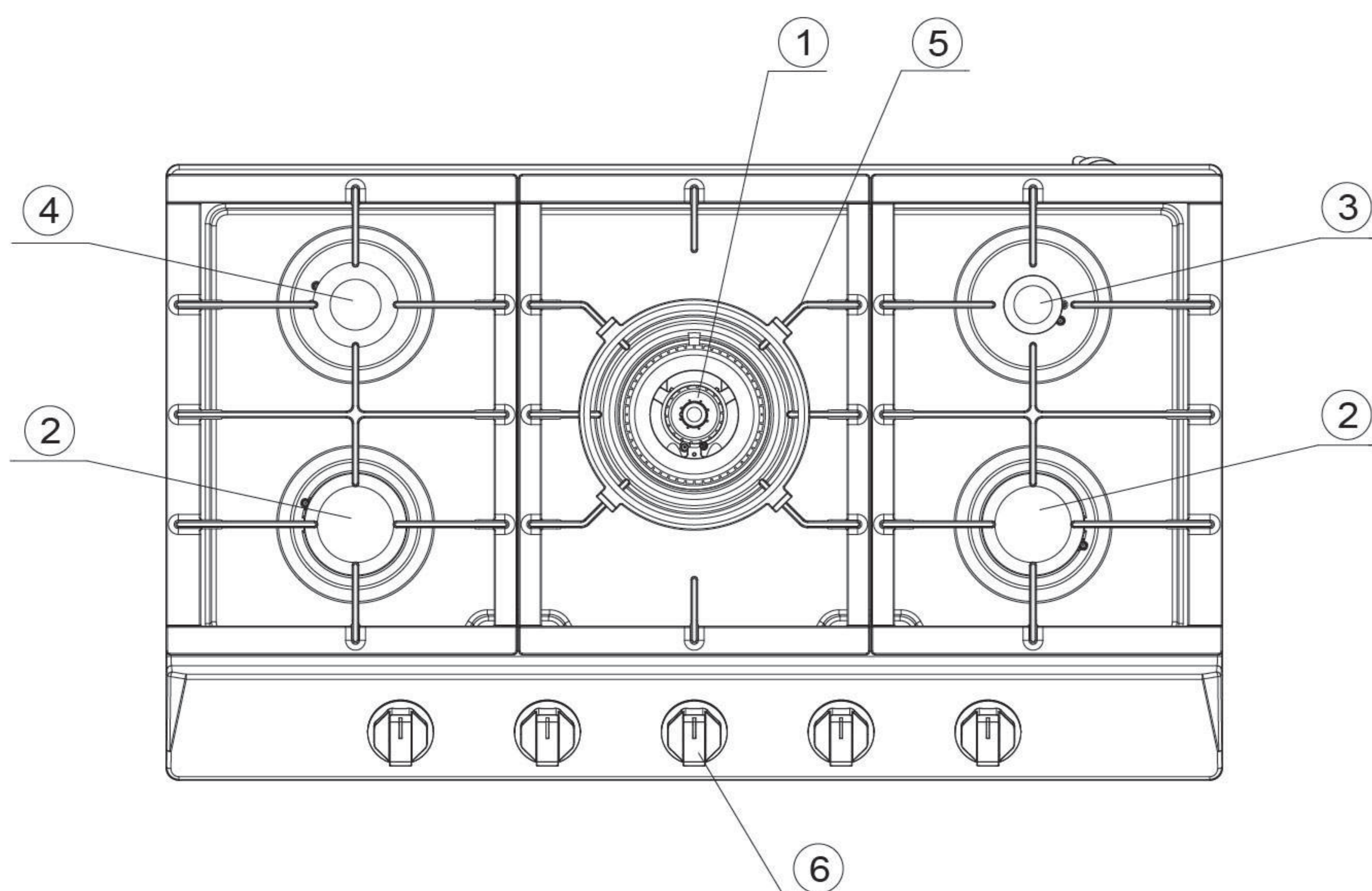
Forbidden

	<p>Please don't touch the stove that is off work for a short while, to avoid scalding.</p>
	<p>Please don't place and install any inflammable and explosive substance around the gas stove.</p>
	<p>Please don't place any acidic or alkaline substance on the stove(vinegar, lemon juice, etc).</p>

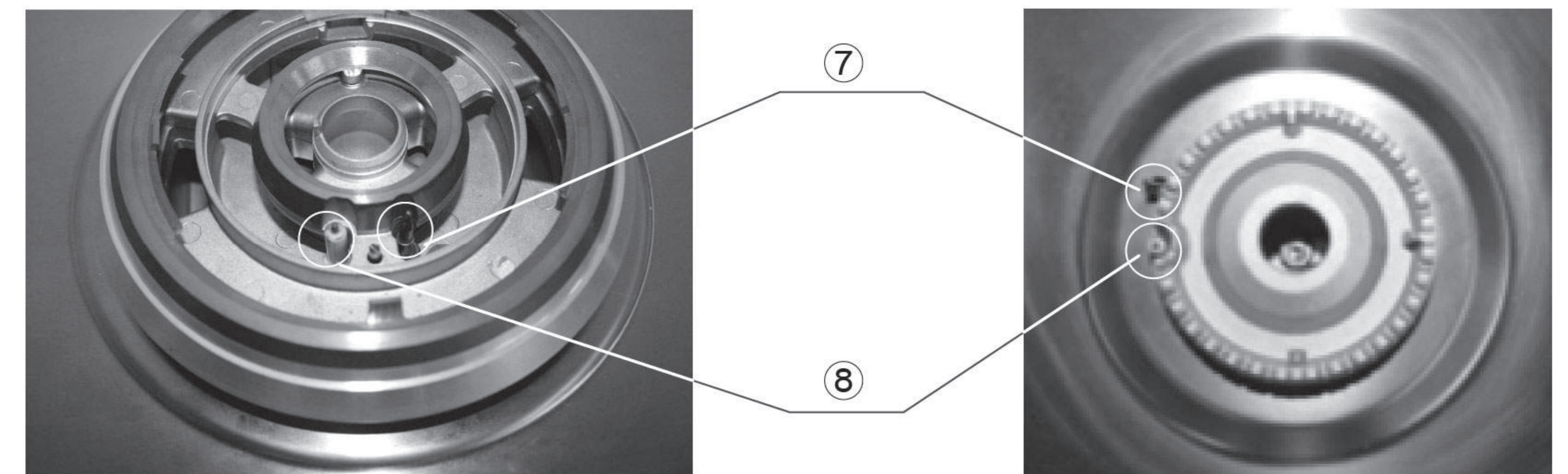
 The glass used in FOTILE products is tempered glass, and the tempering mechanism of glass decides that there is extremely small probability for tempered glass self explosion. Once it happens self explosion not due to improper use, we promise to replace the tempered glass free.

Usage

Specification and Structure




- ① Center: 5.0kW (363g/h) , Versatile Tri-Ring Burner
- ② Right Front/Left Front: 3.4kW (247g/h) , Rapid Burner
- ③ Right Rear: 0.7kW (51g/h) , Simmer Burner
- ④ Left Rear: 1.6kW (116g/h) , Semi Rapid Burner
- ⑤ Edge to Edge Cooking Grates
- ⑥ Octagonal Knobs



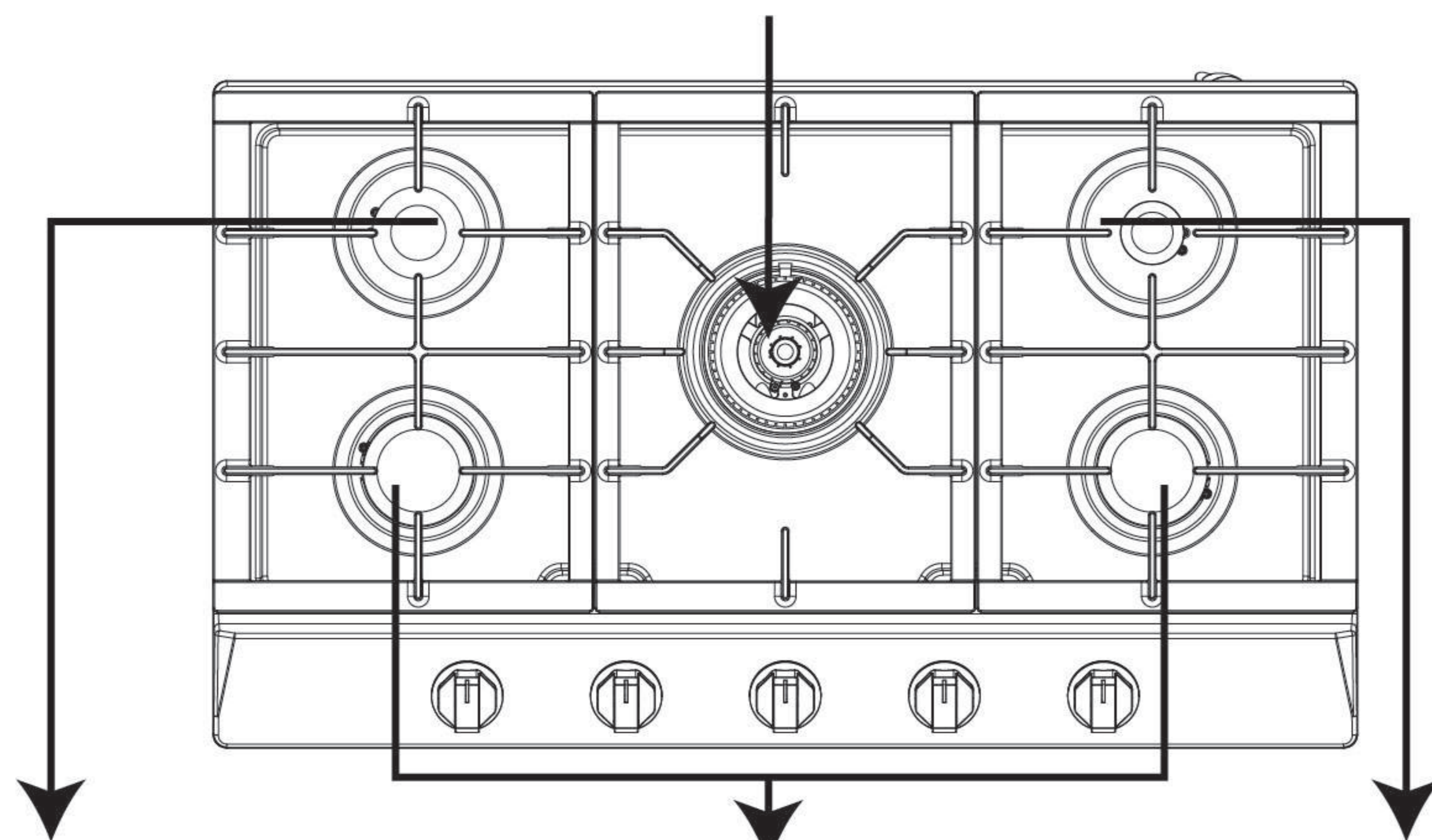
Center Burner

Other Burners

- ⑦ Thermocouple
- ⑧ Ignition device

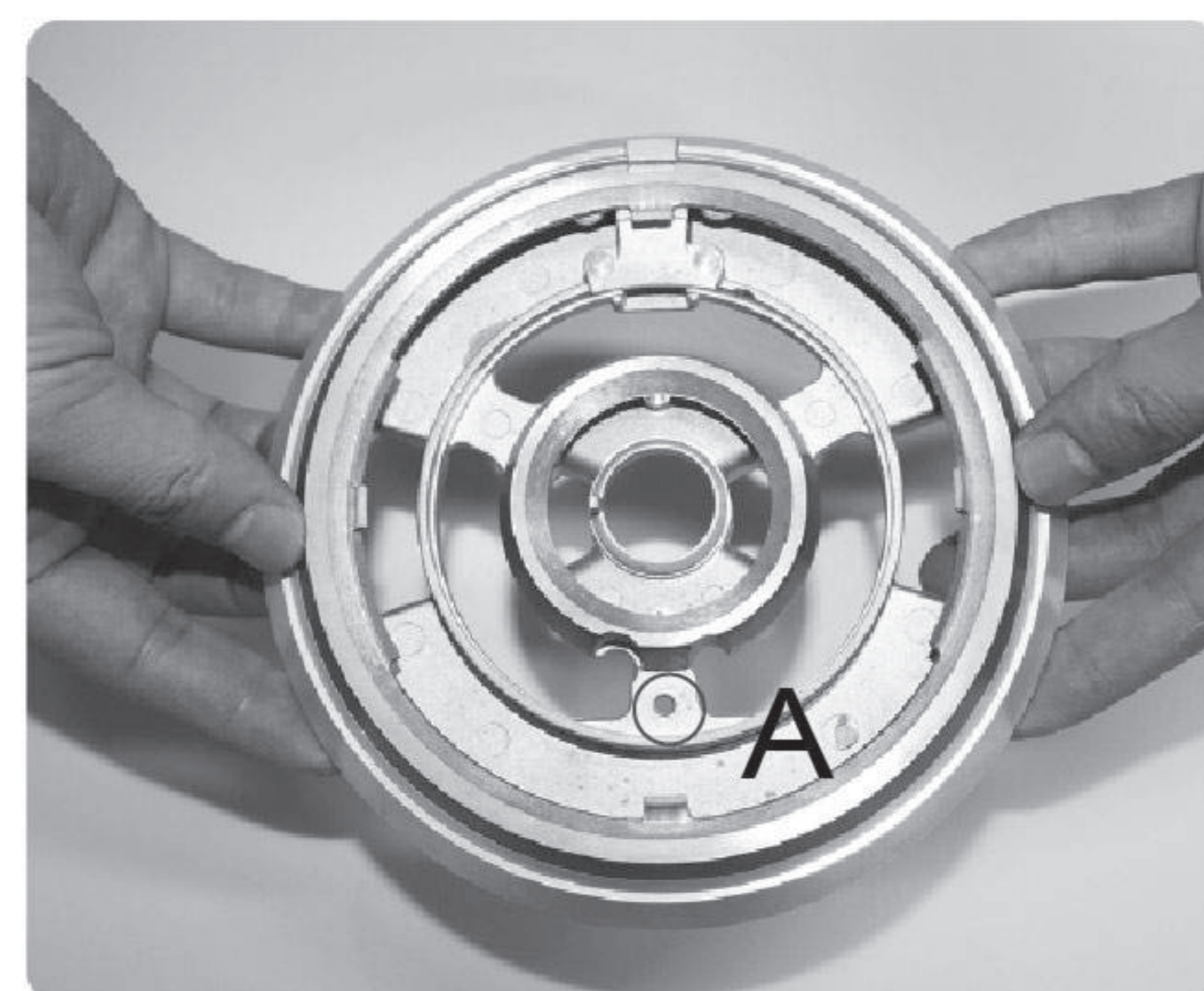
 a.Be careful the pot (pan) is too hot to cause fire when cooking with vegetable oil and animal fat oil. When cooking with such kind of oil, please don't leave it alone after you put the food into the pot (pan).
 b.The stove will heat when using, please keep it off heating items. Such metal objects as knife, fork, spoon and cover, should not be placed on the stove to prevent heat conduction.

Burner components installation



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.)



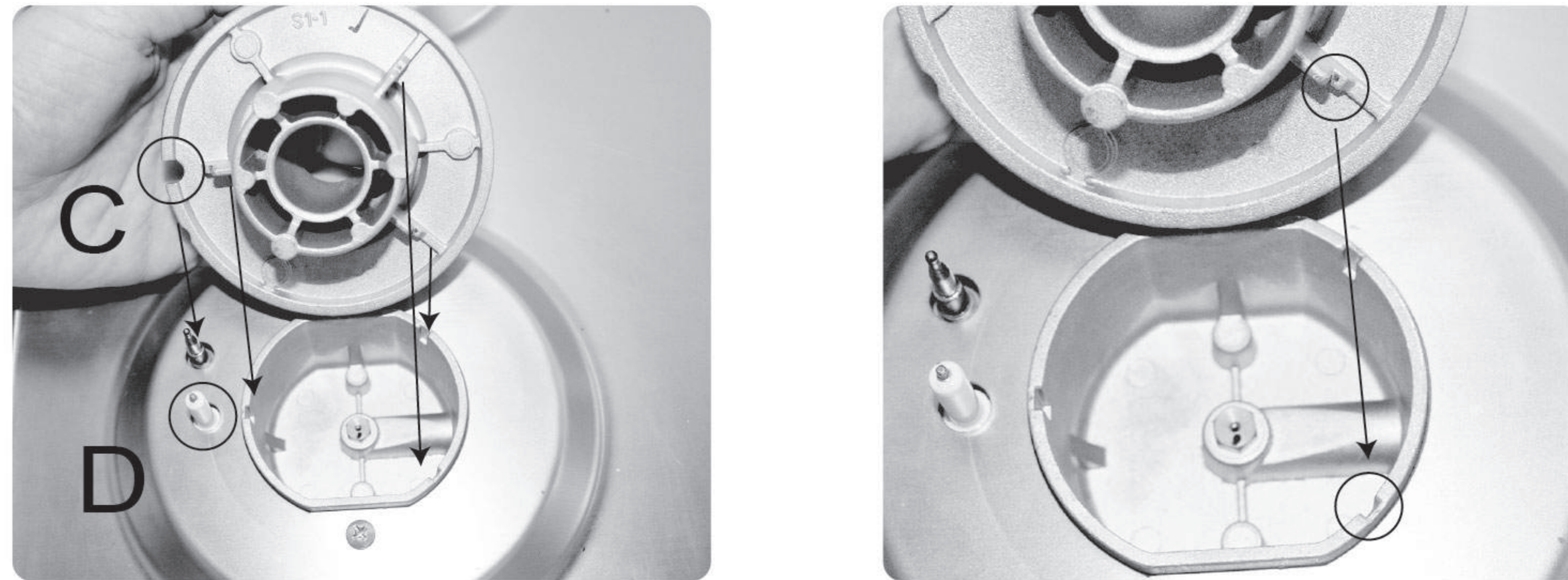
4. Next, place the inner burner cap on the burner head and make sure it is firmly set by gently sliding it from side to side.



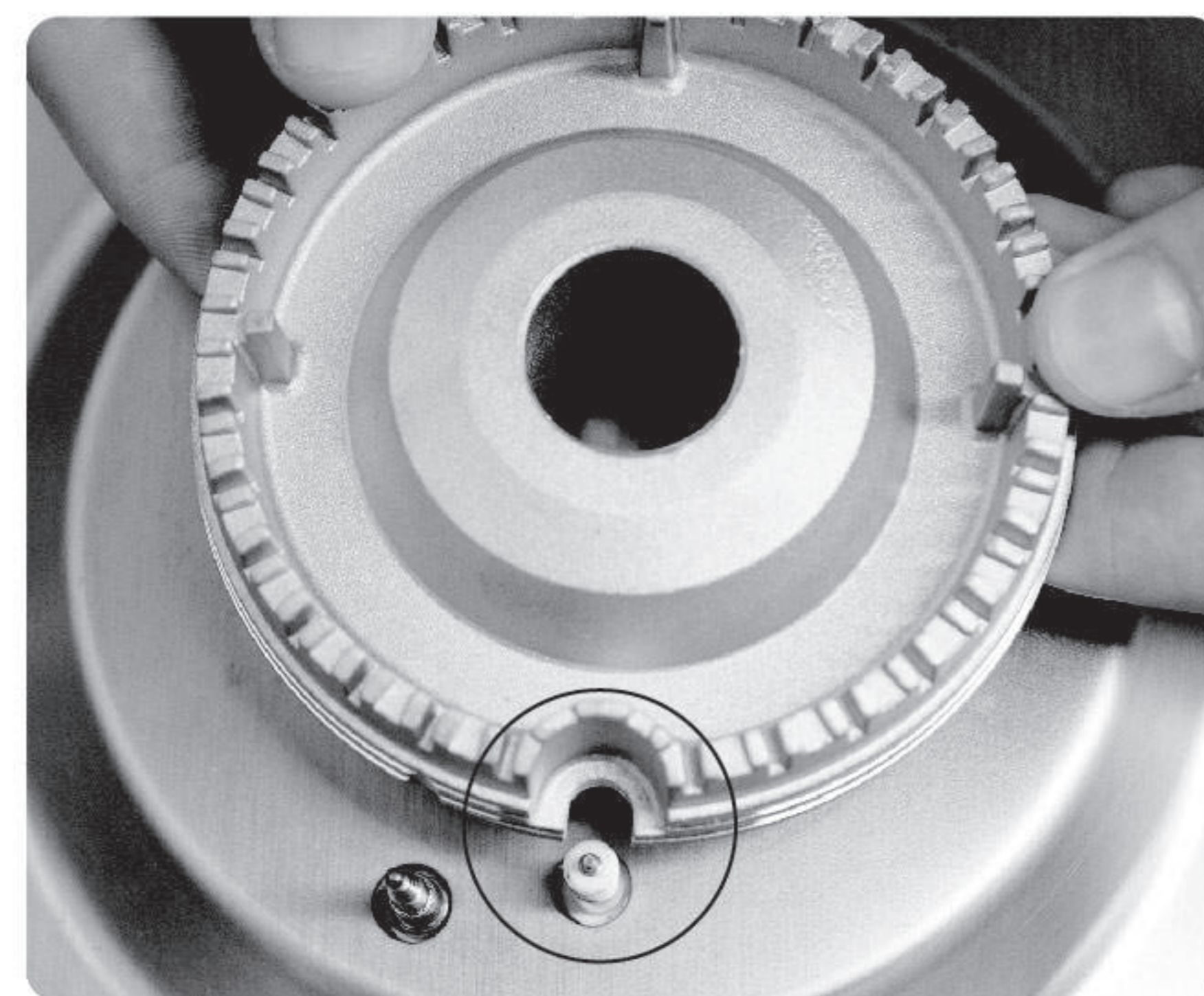
5. Check if the burner head/burner cap is firmly seated. If the burner head/cap is not level or is unstable, you must take it off, and reinsert it again.

Other burner assembly:

1. Identify 3.4kW/1.6kW/0.7kW 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.

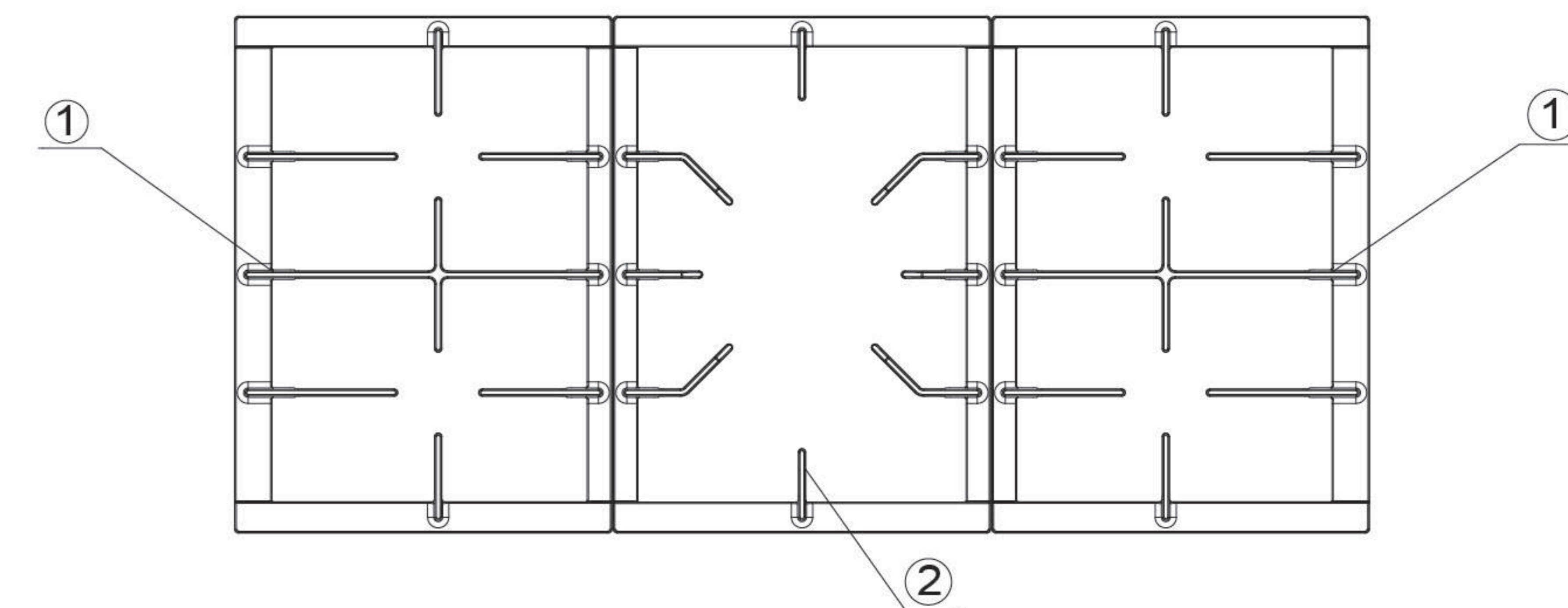


4. Place the lined part of burner cap to fit in the lined part of the burner head. Shake the burner cap gently to check if it is firmly seated.



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.

Grates Installation

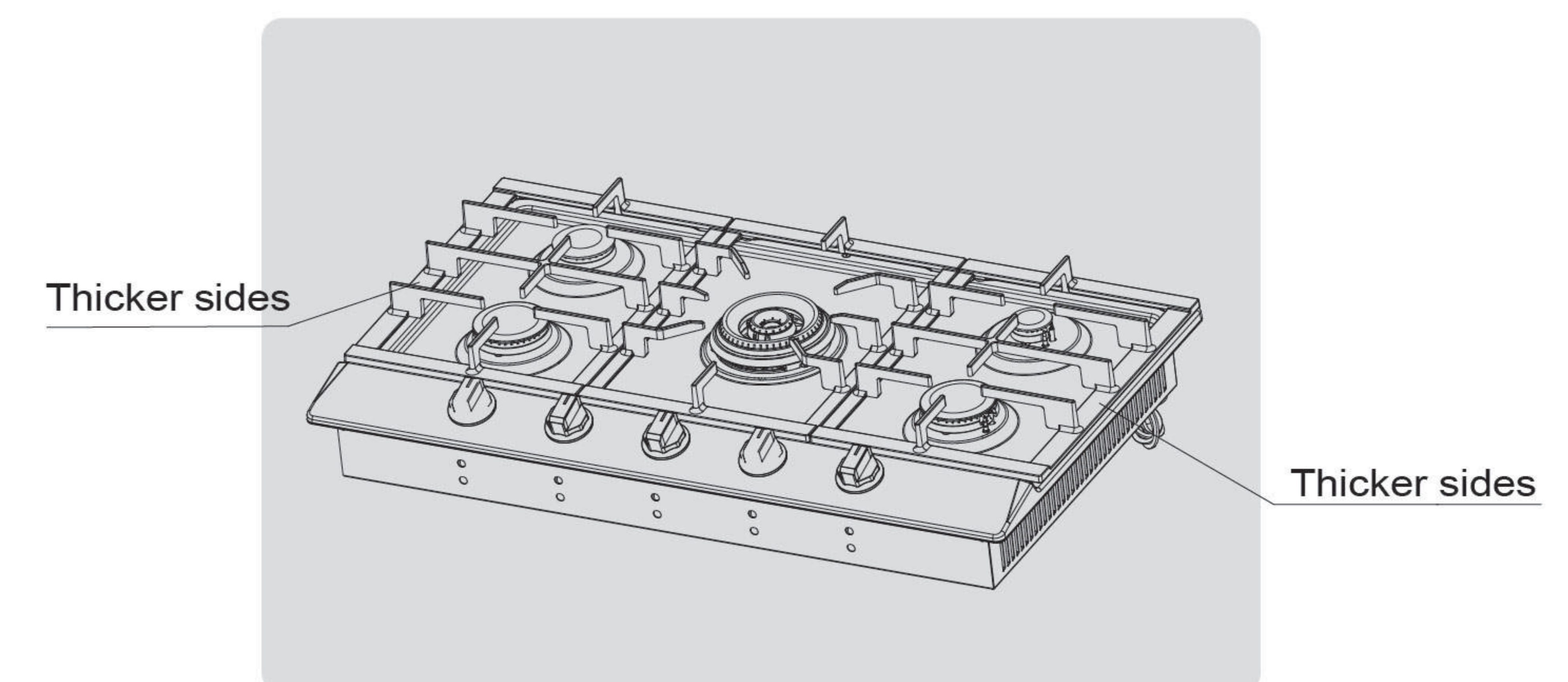


① Left/Right Grate(same) ② Center Grate

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:

1. 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.

In Case of a Power Failure

In the event of a power failure, the surface burners can be lit manually. Using extreme caution, hold a lit match near the ports beneath the surface burner cap, then push the knob in and slowly turn it counterclockwise. Once lit, surface burners will continue to operate normally.

Flame Failure Device

If the flame goes out accidentally a safety device will be activated about 60 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:

1. 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
RF/LF	N/A	260mm
M	220mm	300mm
RR	N/A	200mm
LR	N/A	260mm

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.

Operation Instruction

There is the operation methods for FOTILE gas stove knob, please refer to Fig.1.

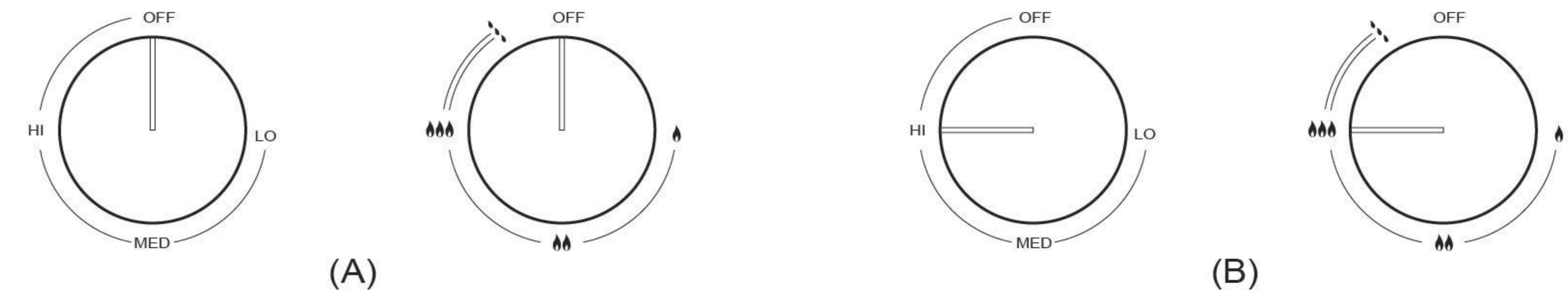
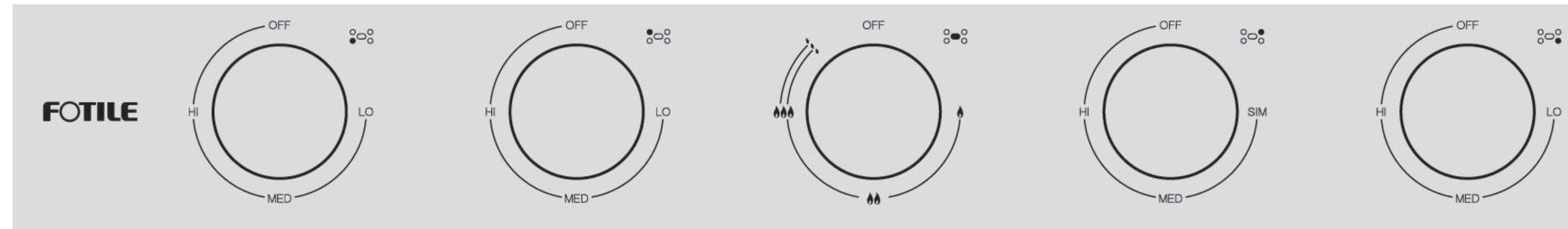


Fig.1

First of all, check whether knobs is in the “OFF” position(refer to Fig.1 A). Then turn on the gas switch, press the stove knobs, contrarotate 90 degrees(refer to Fig.1 B), to confirm the flame is lighing up. If the flame extinguishes after your hand off the knobs, then please return the knobs to “OFF” position, and repeat the above operations.

Fire Adjustment



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.

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 5kW. 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.

Burner	purpose	Characteristics	Food type
RF/LF	Quick heating General-purpose cooking	Good source of medium to high heat, All Purpose Burners	All types of food
C	Power Boiling, Stir frying, Searing, Pan Frying, Poaching, to light Simmering	Versatile 3 Ring burner with 5kW to 0.7kW , 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
LR	General cooking	Low/Medium heat to light simmer	General Purpose cooking

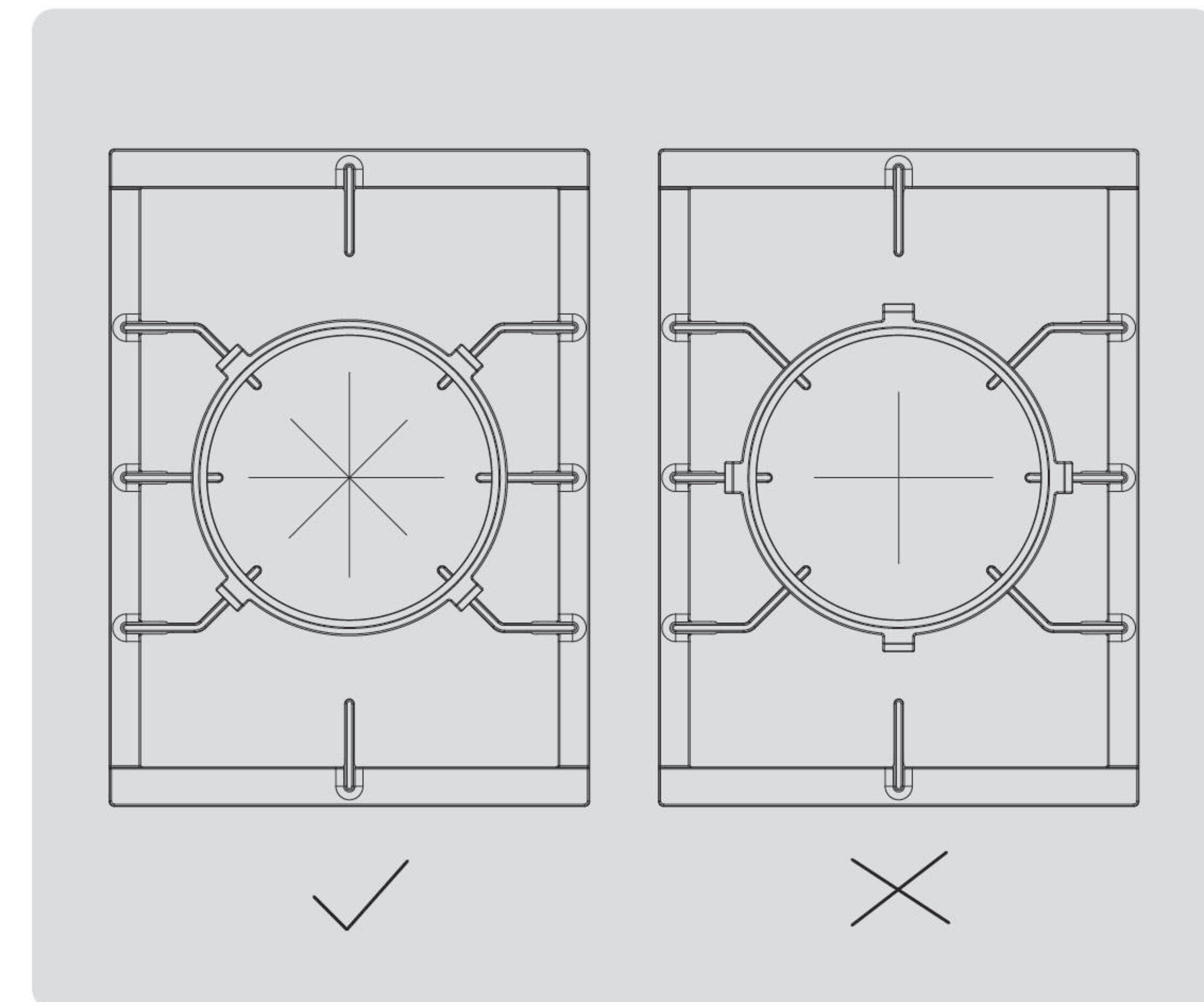
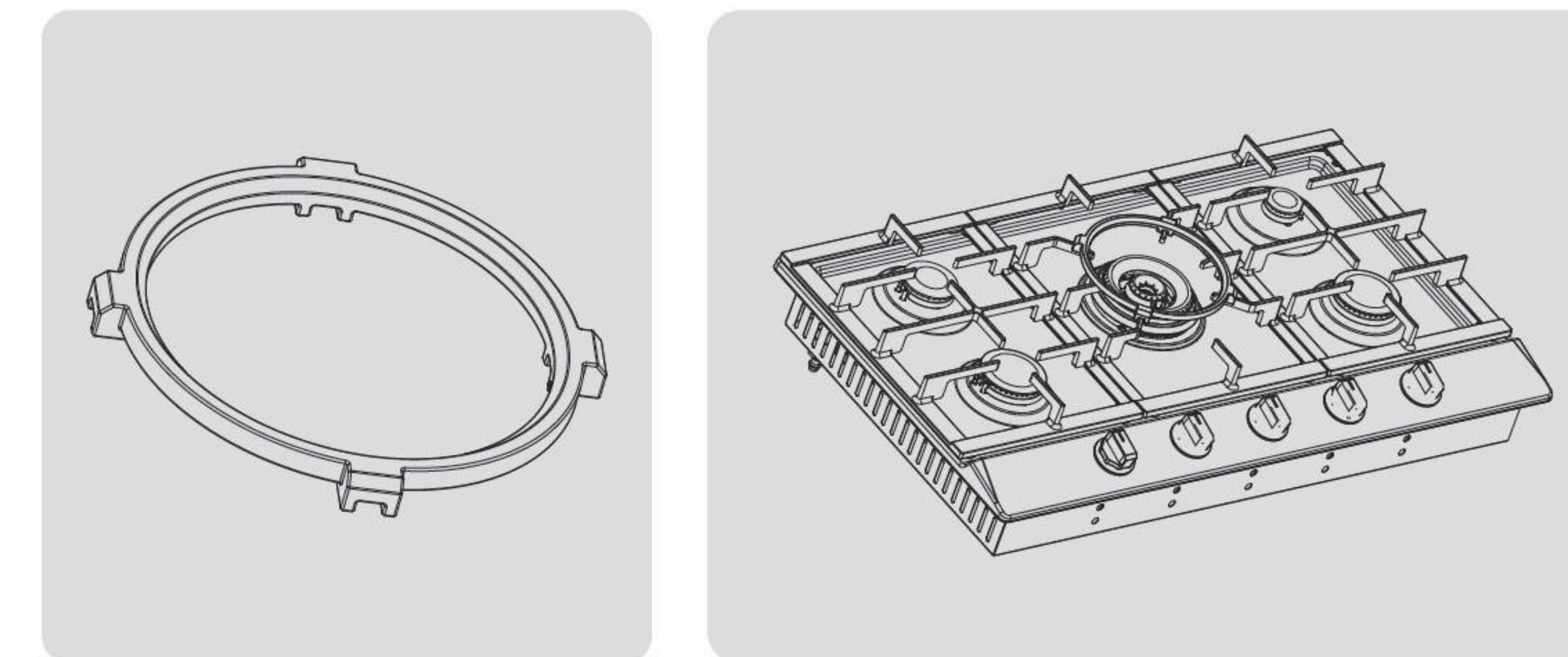
Warning: The burner flame size should be adjusted so it does not extend beyond the edge of the cooking utensil. It is based on safety considerations.

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.
2. 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.



Circuit diagram

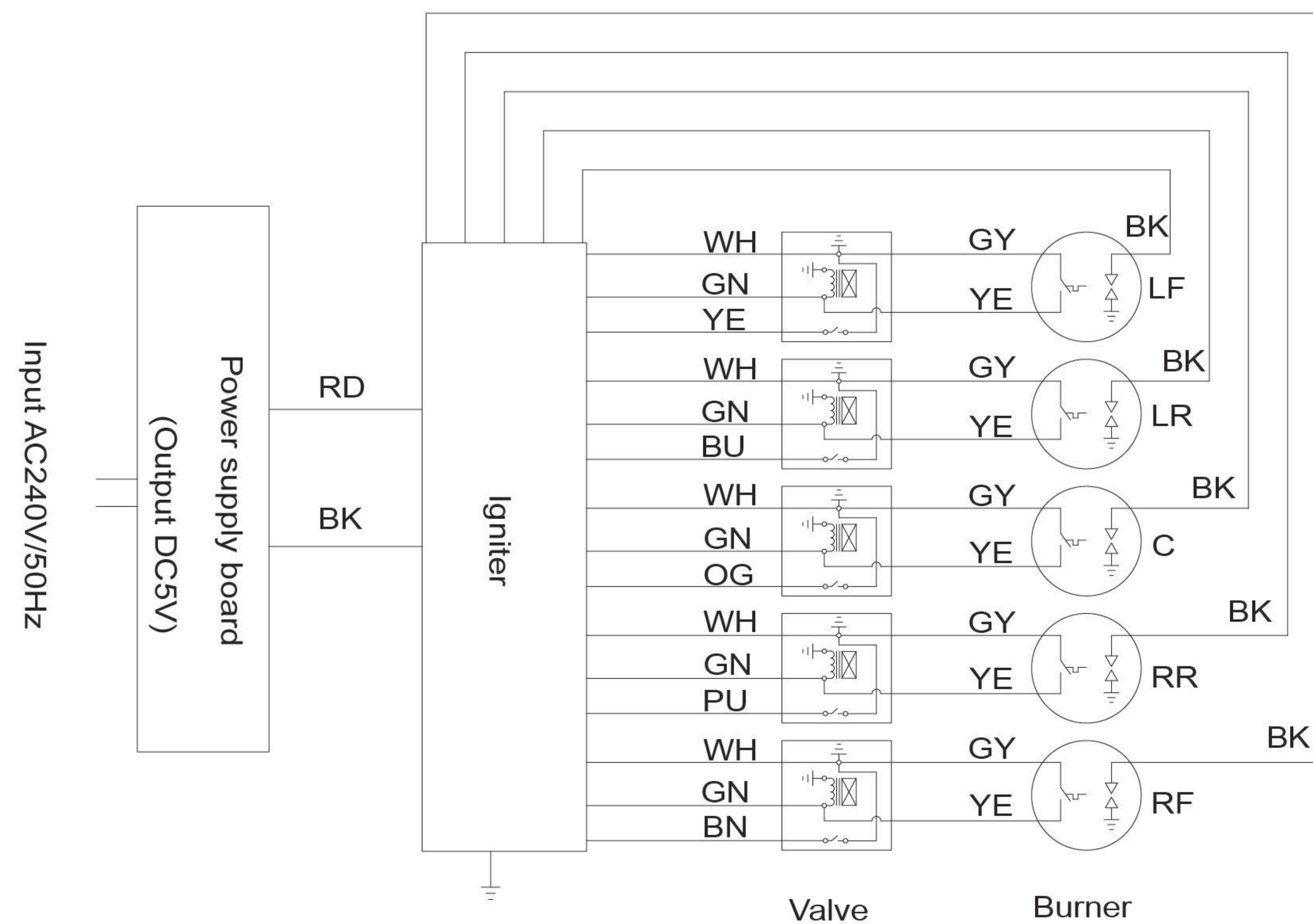
The appliance is supplied with a standard 13 Amp service cord terminated by a 3-pin plug for connection to a standard household socket. The electrical supply is required to power the electronic ignition system.

NOTE! It will be necessary for servicing purposes to disconnect the electrical power supply. The power point should therefore be accessible after the appliance is installed, as specified in the local wiring regulations.

Diagram 1 is a schematic of the wiring in the appliance.

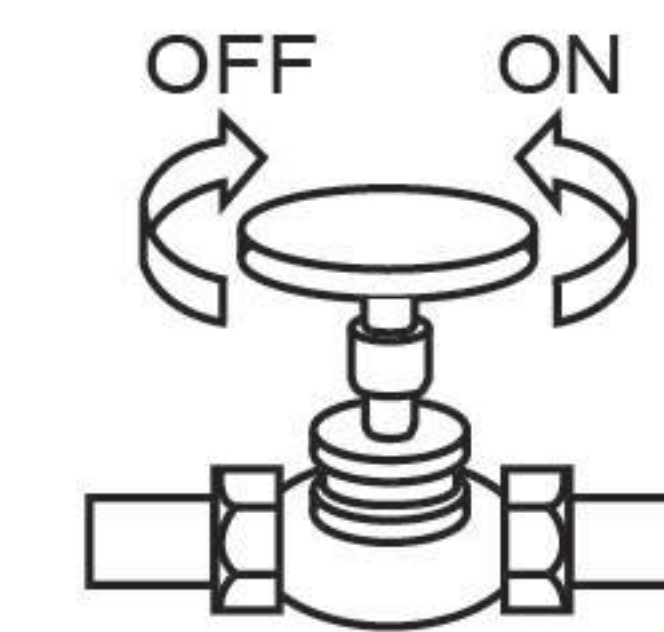
WEIGHT of the unit is printed on the appliance packaging label.

Wiring diagram



Cleaning and Maintenance

⚠ Notice



Before cleaning and maintaining the stove, switch off the general gas valve and wait for it cooling down thoroughly.



When you maintain the following, make sure not to disassemble the safety device or gas duct parts.

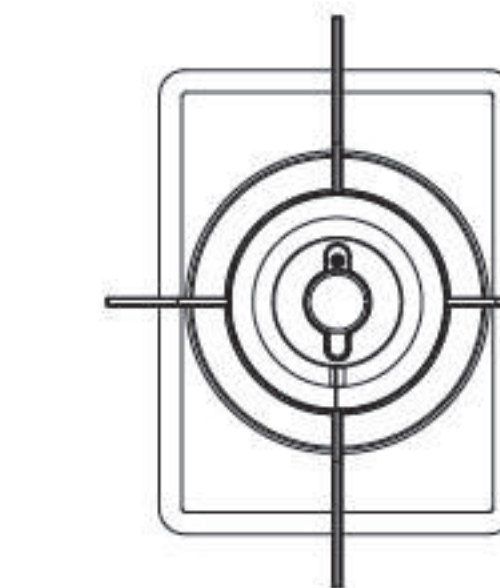


Please contact FOTILE service center if there is abnormality.

■ Check



The gas link rubber hose must be reliable and avoid any cracks; once you find a gas leak, please stop using it at once and replace it in time.



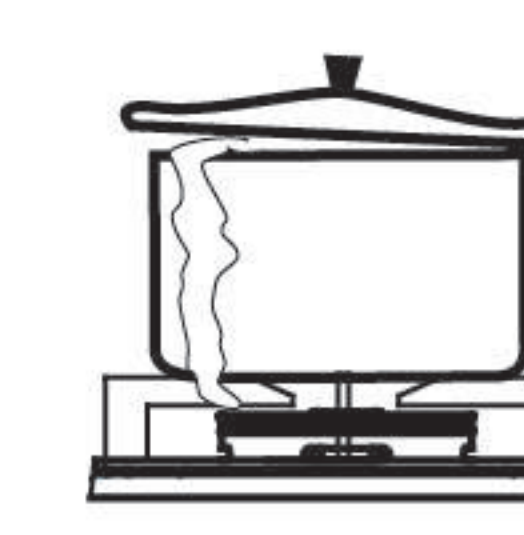
Burners, flame caps and pan supports shall be correctly positioned.



Please don't stack inflammables around the gas stove.



The flame should not be irregular.



Never let the spill block the burner. Make sure there is no food residue, foreign matter and water touch the ignition and thermocouple head.

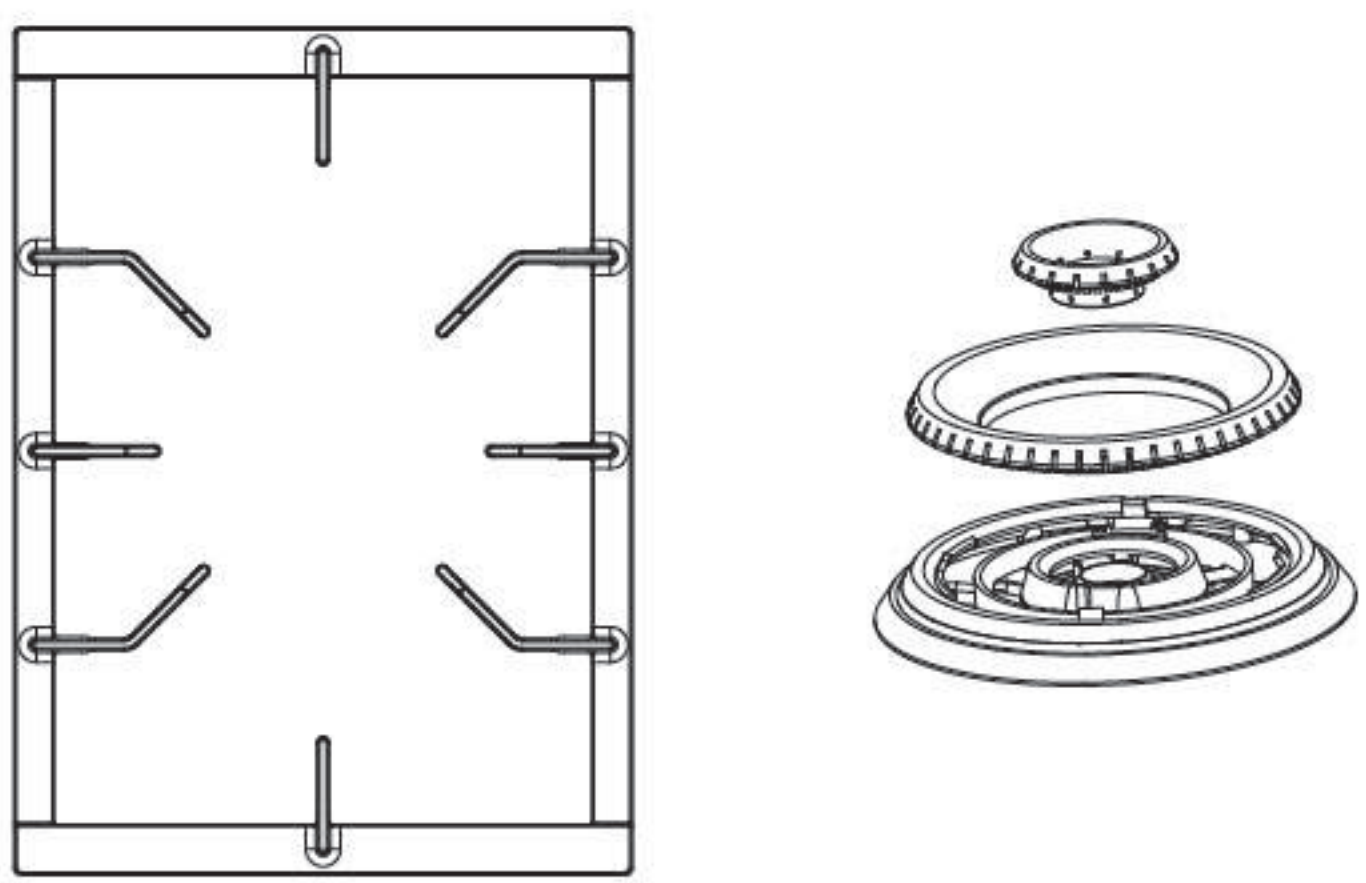


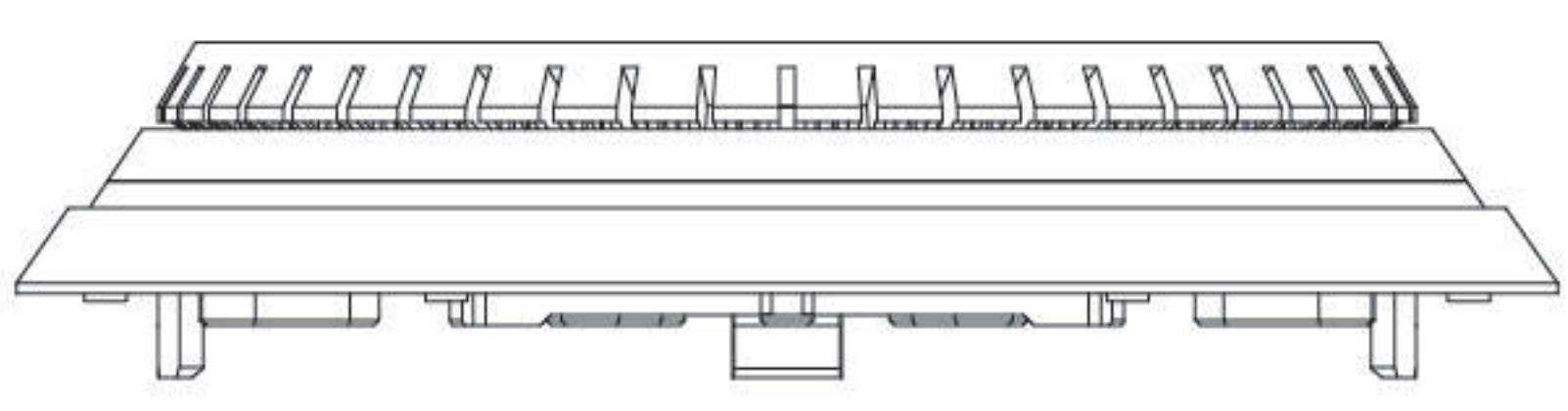




Check the interfaces with suds frequently to avoid gas leak.



Please don't wipe the stainless steel panel with sharp material like steel wire ball, etc. It will greatly shorten the stove lifespan.

Normal Malfunction and Trouble Shooting

Maintenance	
 <p>1. Before cleaning, please take down the pan supports and flame caps.</p>	 <p>Warm water Neutral</p> <p>2. Movable parts of burner like copper flame cap must be washed with warm water and neutral cleanser frequently. Remove the nugget and dry it, then use the stove.</p>
 <p>Neutral</p> <p>3. Please use neutral cleanser which is without corrosiveness, to clean the stainless steel panel and burner. Never use chlorine-base cleanser to clean glass.</p>	 <p>4. Make sure that there is no carbon in the firehole, and no jam.</p>
 <p>Graininess Cleanser Aculeated Articles (Knife etc.) Clean Ball</p> <p>5. Please don't use such aculeated articles as graininess abluent (putty-powder), clean ball, knife, etc. to clean the residua stubborn besmirch in the burners. Otherwise, it will make the kitchen countertop go wrong or fray the assembly surface, then influence stove lifespan.</p>	 <p>6. After cleaning, dry them well and install them correctly.</p>

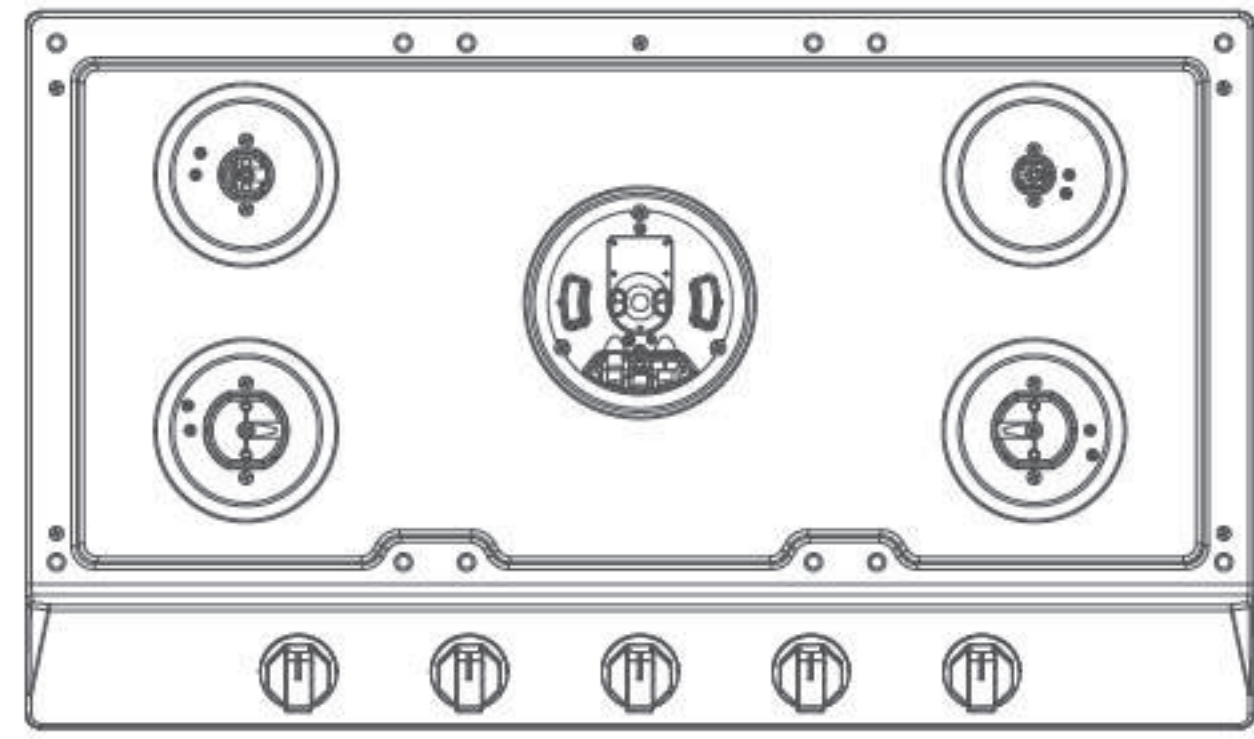
Malfunctions	Possible reasons	How to solve
It won't fire	Forget to open the general gas valve	Close the stove knob and open the general gas valve, then ignites
	There is air mixed in the gas pipe	Ignite repeatedly until the air is absolutely ducted
	Rubber hose bend or stave	Unbend or replace the rubber hose
	The ignition pin electrode and electrical insulator are not clean and become damp	Clean it with dry cloth
	Safety valve is not opened	Press the knob to the utmost and turn it to "⏏" position, to make sure the burner is ignited, and stably press for 3-6 seconds, then loose the hand
	Electron spark is weak, battery power is not enough, loose contact of battery positive and negative charges or opposite fix the battery	Replace the battery or refix the battery
Gas leak	Ignitor failure or ignition pin electrode is not in the right place	Please contact the FOTILE service center
	Rubber hose is chapped or uncorked	Please contact the FOTILE service center to replace the rubber hose
Unstable flame	The joint haven't well connected with rubber hose or other hoses	Correctly connect and check the gas tightness in the hose joint
	Run out of the liquefied gas	Replace a new liquefied gas cylinder
long and short flame, yellow flame	Not cover the flame cap correctly, there is carbon in the firehole or being jammed with dirt	clean the firehole and wipe off the dirt, to make sure the right position of flame cap
Incidentally, there is red fire	Under a certain climate, the gas is with much humidity.	The calcium in the water make the red fire, don't worry



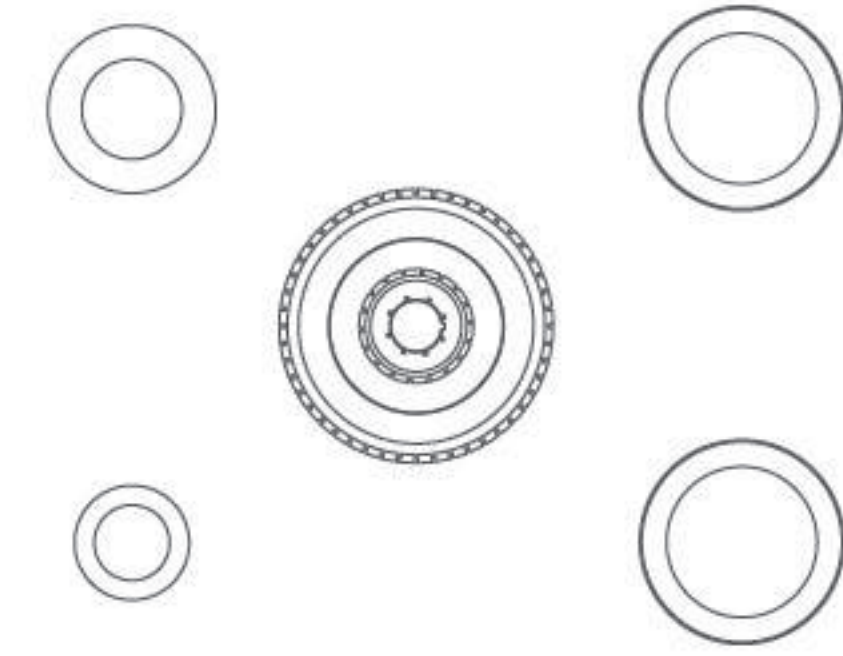
If the gas stove still can't work after getting rid of the above malfunctions, please contact FOTILE service center .

Installation

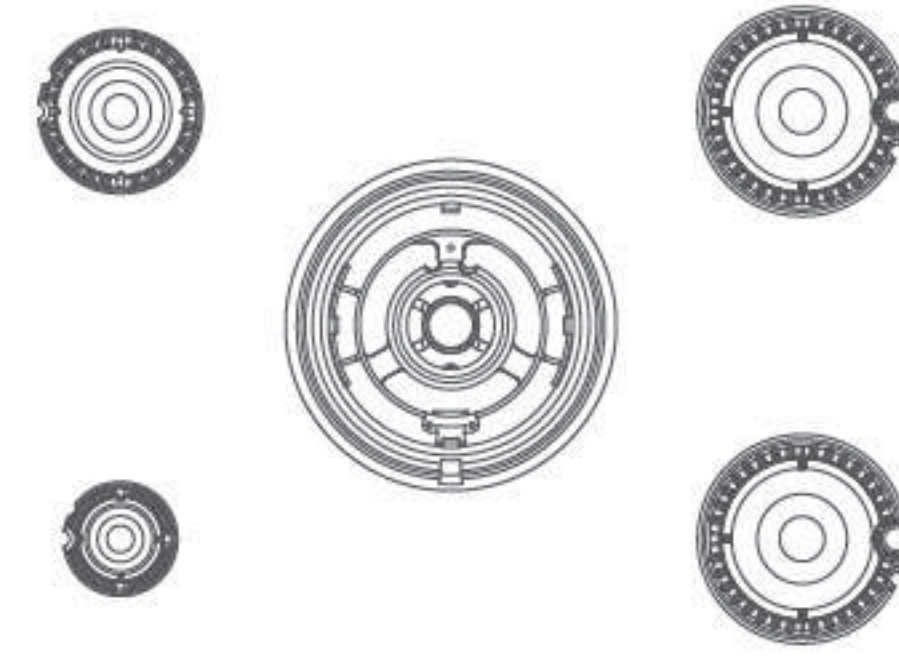
Packing List



Cooktop (1)



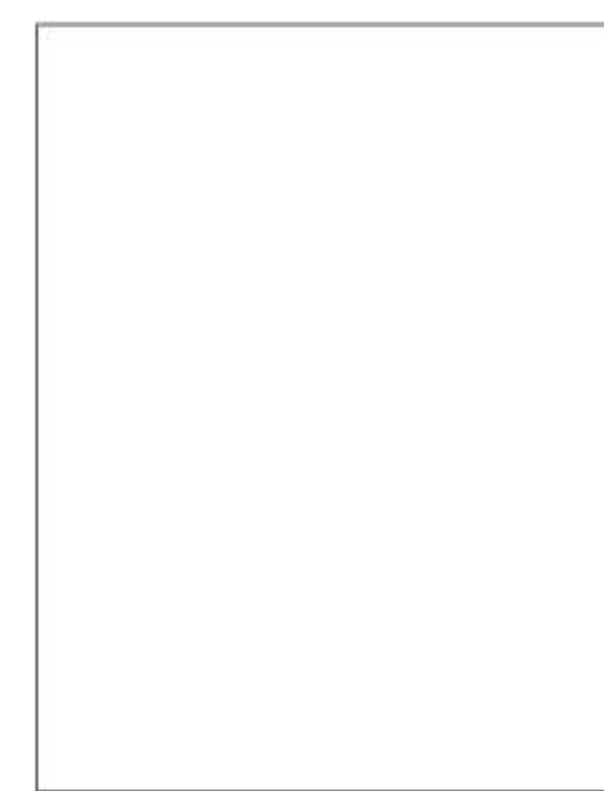
Burner Caps (6)



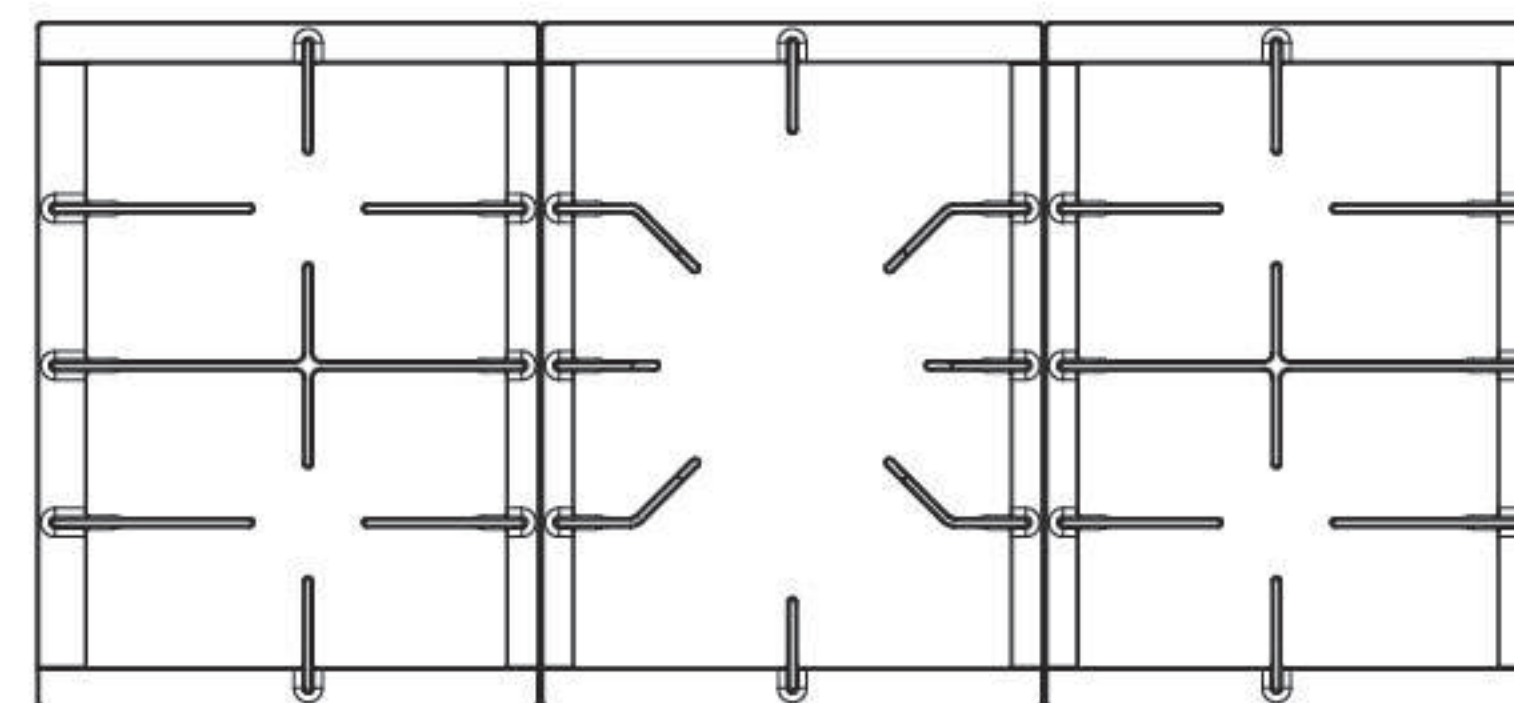
Burner Heads (5)



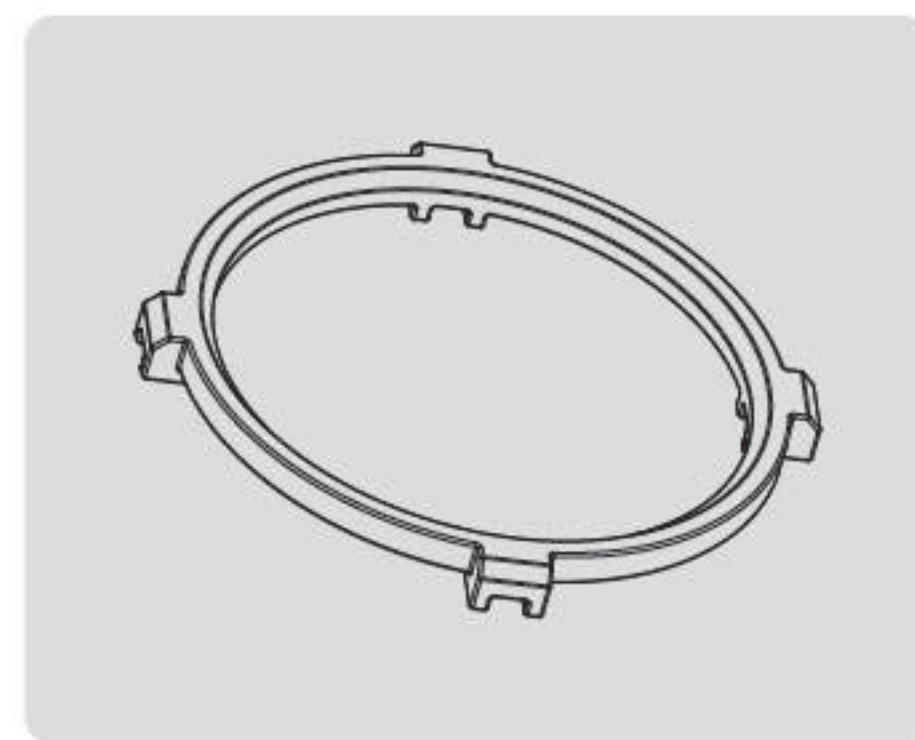
User Manual (1)



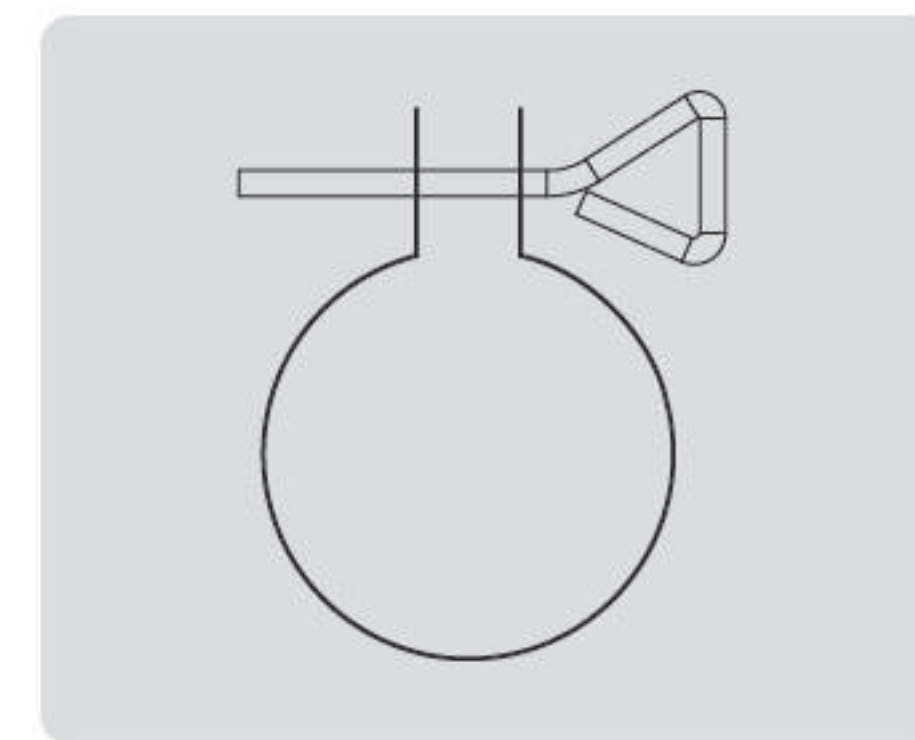
Warranty Card (1)



Grates (3)



Wok Grate (1)



Rubber Hose Buttons (2)

Installation Methods

⚠️ Attention:



Execute Strictly

Please don't install the gas stove above the kitchen appliance in poor ventilation environment. Please make sure the gas pipe, which is connected with gas stove, can't touch any active parts in the cabinet.



Execute Strictly

Before installation, please check whether your family use gas type is the same as the gas type printed in stove nameplate. Any doubts, please contact FOTILE distributor or service center soon.

- 1.The stove should be installed into durable and horizontal kitchen countertop. For the hole size on the countertop, please refer to the installation diagram (Fig. 2) and specific specification. Make sure the distance from the inflammable matters must be greater than 150mm, and from noncombustible matters greater than 50mm .
- 2.The distance from FOTILE range hood to FOTILE stove surface should be 650mm to 750mm. If there are other suspenders in the above, the distance from FOTILE stove surface to suspenders should be 1000mm.
- 3.Please cut out a blowhole about more than 1500mm² (equivalent to 3 circular holes with diameter of 80mm) which is in the kitchen cabinet facade and stove underpart, to keep the normal ventilation inside and outside the kitchen appliance, otherwise, it will cause the explosion due to gas leak and deposition.
- 4.Gas rubber hose fixing: (suggest the rubber hose length 1-2 meters)
 - (1)Buckle the rubber hose button to the hose, then hitch the hose to stove's air intake joint, till the red mark, and tightly constrict the rubber hose button. (refer to Fig.3)
 - (2)Leak test: smear the joint part with tenuous and neutral cleanser(eg.soap subs), and open the general gas valve, if there is air bubble, please close the general gas valve soon, and repeat the action (1) and (2) until there is no air bubble.
 - (3)If your family gas type is cylinder liquefied petroleum gas (LPG), please choose the qualified pressure reducing valve which is for family use. The gas pressure is 2800±500Pa.



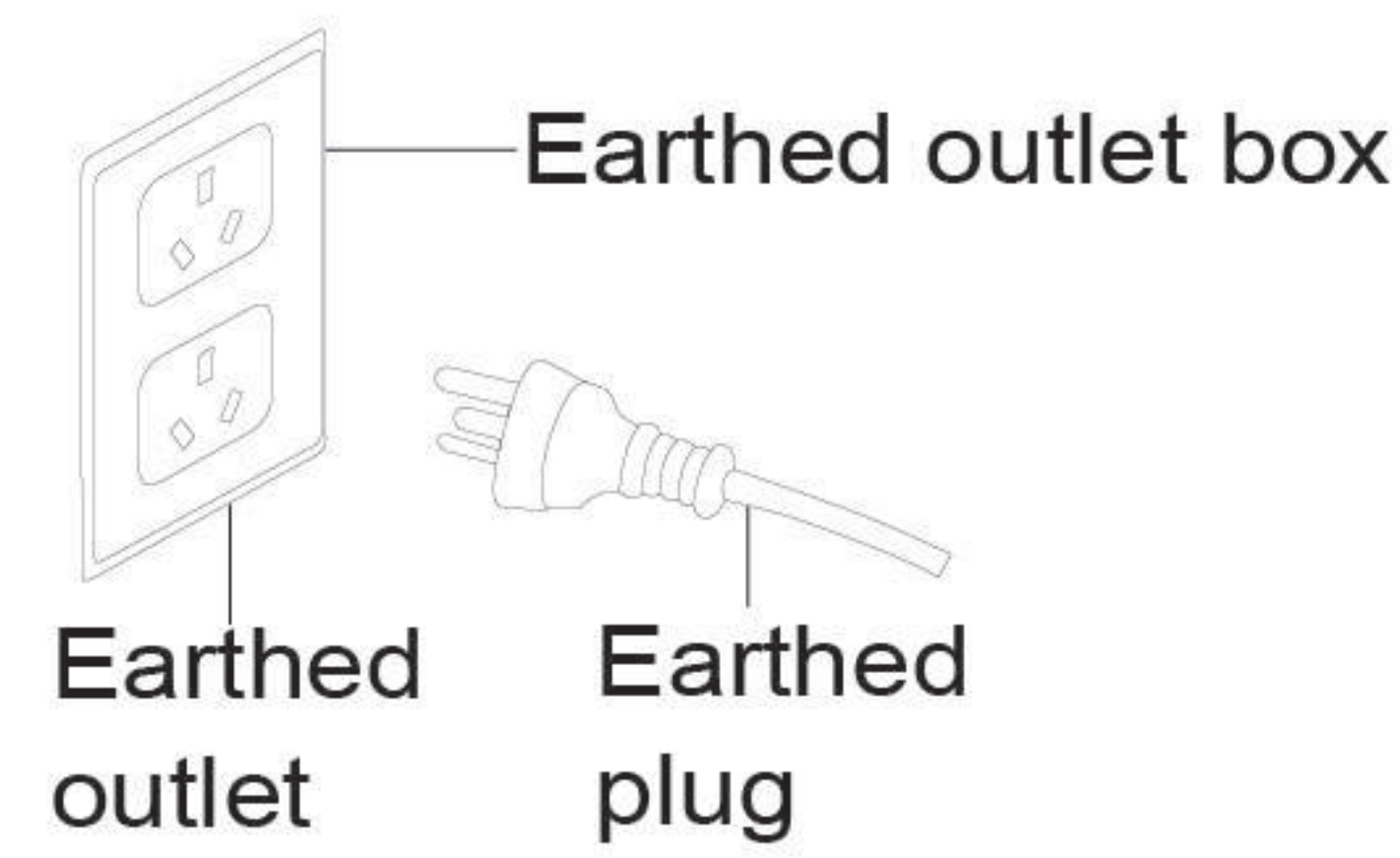
If using the metal soft hose, please fix it according to metal soft hose user manual.

Electrical connections

⚠ WARNING

The electrical system, including the power cord, is preinstalled and prewired at the factory. Altering any part of this system may result in a short or overload.

- This appliance uses 200-240V 50Hz power supply.
- All gas cooktops come with a power cord. The power cord is connected to the bottom of the cooktop.
- Plug in the power cord. Make sure the outlet meets local or national electrical codes.



Warning
Before any operation of maintenance, disconnect the appliance from the electrical main supply.

