

30"&36" BUILT-IN GAS COOKTOPS

Tri-Ring Series for Efficient and Versatile Cooking

Models: GLS30501, GLS36502

A mighty flame emerges from a tiny spark, a spark of inspiration, a spark of creativity, a spark of passion for the longing of embarking on a journey to taste every corner of the world. FOTILE's Tri-Ring Gas Cooktop provides easy, fast ignition, versatile functions, and precise controls to make cooking enjoyable and convenient. Whether you're cooking for one or a crowd, our 5-burner gas cooktop with a Tri-Ring Burner has the features you need to make everything from a simple breakfast to a multi-course feast.



Features & Benefits



Versatile Center Burner

- Up to 22,000 BTU for faster boiling or stir fry
- Control temperature precisely and heat up evenly



Edge to Edge Cooking Grates

- Accommodates pots and pans of all sizes
- Allow for seamless transition of heavy pots and pans across burners



Flame Failure Detection

- Cuts off the gas supply automatically if the flame is out during cooking, keeping your home and family safe



Easy to Clean

- Sealed burners to prevent liquids from spilling into the burner box
- Removable burner caps, cast iron cooking grate and burner knobs



High Heating Efficiency

- Burners designed by FOTILE R&D team are not only with powerful heating load, but also high efficient to save your cooking time



Simmer Burner with 500-3,000 BTU Range

- Remains low, accurate, and consistent heat to help you flawlessly execute delicate dishes like melting coconut oil warming chocolate or thickening jam

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MODEL	GLS30501	GLS36502
Dimensions & Weight		
Product Dimensions(WxDxH)(inch)	30 x 21 x 5 1/4	36 x 21 x 6
Cut-out Dimensions(WxD)(inch)	Min.28 1/2-Max.29 x Min.19 5/8-Max.20 1/8	Min.33 7/8-Max.35 x Min.19 1/8-Max.20 1/2
Countertop to grate surface(inch)	2 3/4	2 3/4
Insert Chassis Height(inch)	2 1/2 (With Manifold Pipe 3 3/8)	3 1/4 (With Manifold Pipe 4 1/8)
Net Weight(lb)	48	59.5
Gross Weight(lb)	57.5	70.5
Packing-Box Dimensions (WxDxH)(inch)	34 5/16 x 25 1/4 x 9 11/16	40 x 25 3/16 x 11 13/16
Appearance Material		
Panel	Stainless Steel	Stainless Steel
Pan Grates	Heavy Duty Cast Iron	Heavy Duty Cast Iron
Burners	Brass, Aluminium	Brass, Aluminium
Knobs	Kirsite, Nylon	Kirsite, Nylon
Technical Specifications		
Fuel Type	Natural Gas(Factory Set)	Natural Gas(Factory Set)
No. of Burner	5	5
Heating Load(BTU)	Center: 22K(Tri-Ring Power Boil) Left Front/Left Rear: 13K Right Rear: 3K(Simmer) Right Front: 6K	Center: 22K(Tri-Ring Power Boil) Left Front/Right Front: 13K Right Rear: 3K(Simmer) Left Rear: 6K
Total Output (BTU)	57K	57K
Electrical Supply	120V, 60Hz, 15A	120V, 60Hz, 15A
Power Cord	Included	Included
Features and Functions		
Full-Width Grates	Continuous	Continuous
Burner Type	Sealed	Sealed
Control Feature	Child Lock	Child Lock
Safety Device	Flame Failure Detection	Flame Failure Detection
Tri-Ring Wok Burner	√	√
Fast Ignition	√	√
Wall Oven Compatible	√	√
Accessories Included	Wok Grate LP Conversion Kit	Wok Grate LP Conversion Kit
Optional Accessory for Purchase	Cast Iron Griddle	/
Warranty: 5 YEARS PARTS, 2 YEARS LABOR		

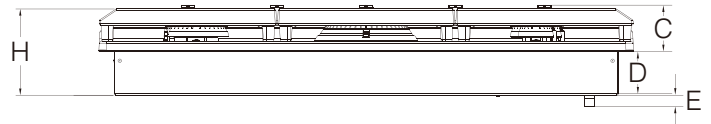
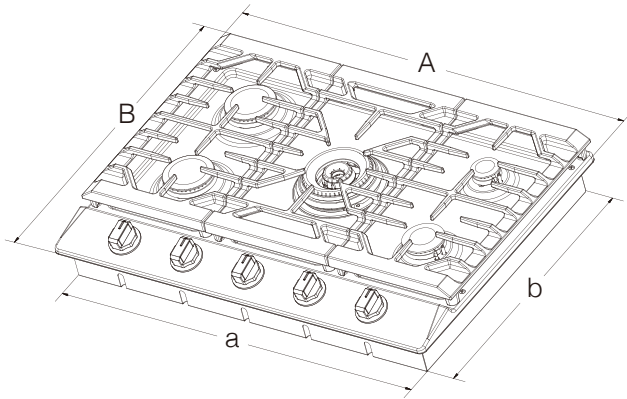
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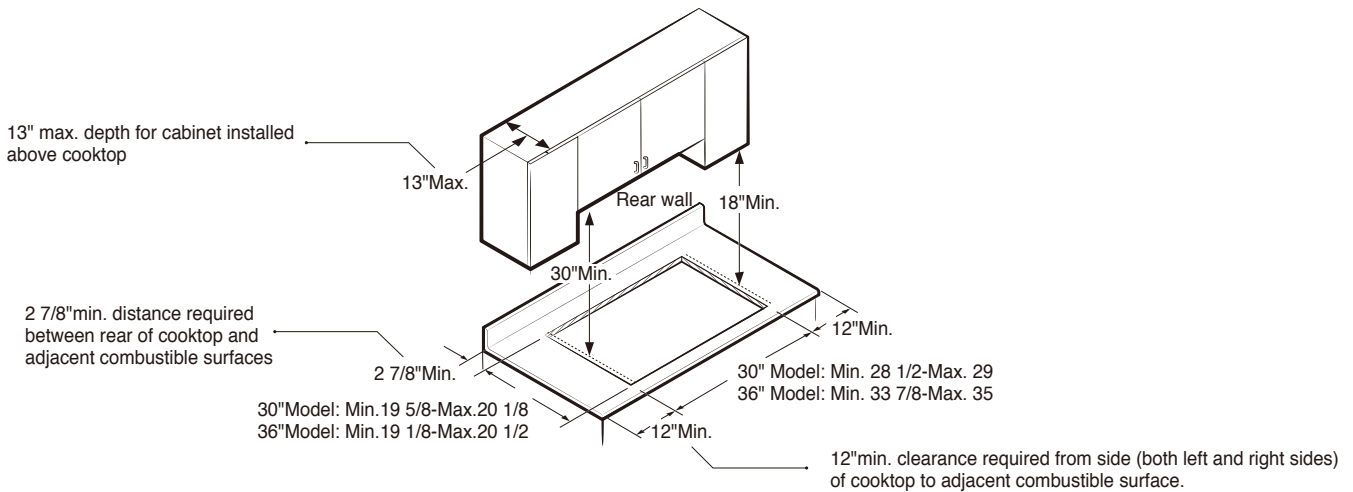
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Installation Details

Installation Information:

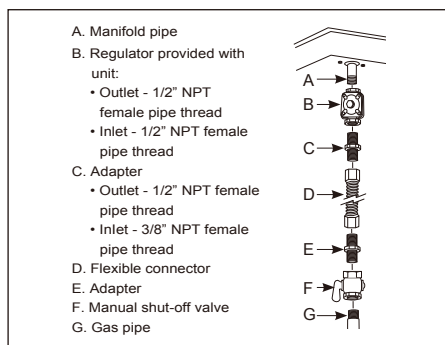


(inches)	Product Dimensions			Cut-out Dimensions		C Product Above Countertop	D Chassis Height	E Manifold Pipe
	A	B	H	a	b			
	Product Width	Product Depth	Product Height	Cut-out Width	Cut-out Depth			
GLS30501	30	21	5 1/4	Min. 28 1/2 Max. 29	Min. 19 5/8 Max. 20 1/8	2 3/4	2 1/2	15/16
GLS36502	36	21	6	Min. 33 7/8 Max. 35	Min. 19 1/8 Max. 20 1/2	2 3/4	3 1/4	15/16

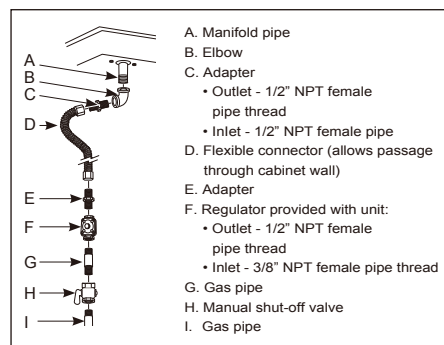


Gas Connection:

Suggested Installation with No Appliance obstruction below the countertop



Suggested installation to avoid appliance interference below cooktop



* 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.