




# BUILT-IN GAS COOKTOP

## Installation Instructions



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 [support@gaslandchef.com](mailto:support@gaslandchef.com)

 8350 Patriot Blvd STE B, N. Charleston, SC 29418

**⚠ WARNING**

NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the oven.

**WARNING:** If the information in these instructions 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.

**⚠ 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 your fire department.

**DO NOT ATTEMPT TO EXTINGUISH AN OIL/GREASE FIRE WITH WATER**



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## WARNING

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

If the supply cord is damaged, it must be replaced by the manufacturer. Its service agent or similarly qualified persons in order to avoid a hazard.

The disconnection may be achieved by having the plug accessible or by incorporating a switch in the fixed wiring in accordance with the wiring rules. It is dangerous to store stuff in cabinet areas above appliance rules.

This appliance shall be installed in accordance with the regulations in force and only used in a well ventilated space.

Read the instructions before installing or using this appliance.

The installation must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA 54 or, in Canada, the Natural Gas and Propane Installation Code, CSA B149.1.

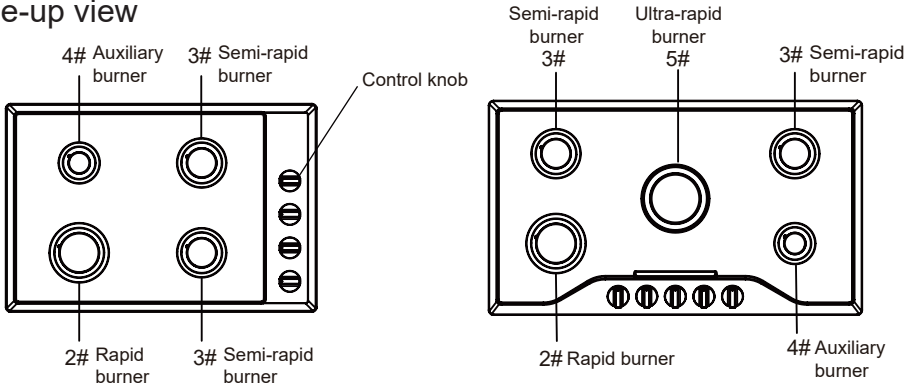
The appliance, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, NFPA 70 or the Canadian Electric Code, CSA C22.1-02.

1. The appliance and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psi(3.5 kPa).
2. The appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 ps(3.5 kPa).
3. Maximum gas supply pressure: Propane: 13 in w.c.; NG: 8 in w.c.
4. Recommend Supply pressure for checking regulator setting:  
Propane: 11 in wc; NG: 5 in wc.



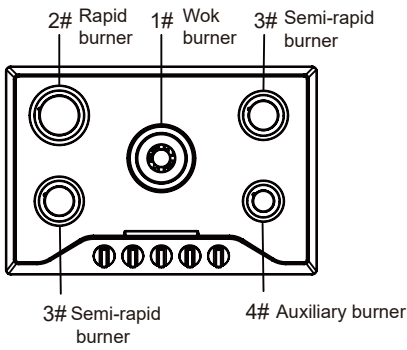
# Cooktop Description

## Close-up view

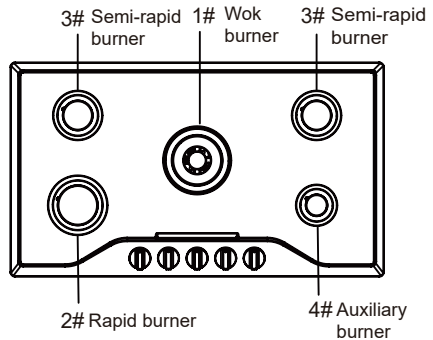


PRO GH2304SS/ES

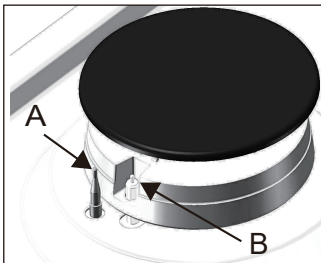
PRO GH2905SS2FC



PRO GH2305SF/EF  
PRO GH3305SF/EF



PRO GH2365SF/EF  
PRO GH3365SF/EF



- 1#/5#: Wok burner/Ultra-rapid burner  
(Injector:NG- $\phi$ 1.80mm/Propane-1.18mm)
- 2#: Rapid burner  
(Injector:NG-  $\phi$ 1.53mm/Propane-0.93mm)
- 3#: Semi-rapid burner  
(Injector:NG-  $\phi$ 1.26mm/Propane-0.79mm)
- 4#: Auxiliary burner  
(Injector: NG-  $\phi$  0.94mm/Propane-0.62mm)
- A. Safety device - activates if the flame accidentally goes out (spills, drafts, etc.), interrupting the delivery of gas t the burner
- B. Ignition electrode for gas burners



## Technical Data

Model	PRO GH2304SS/ES	PRO GH2905SS2FC	PRO GH2305SF/EF PRO GH3305SF/EF	PRO GH2365SF/EF PRO GH3365SF/EF
Electrical supply	120 V/60Hz	Power	0.5W	
Dimension (mm/inch)	762x510x107 (30x20.08x4.21)	915x525x109 (36x20.67x4.29)	762x510x107 (30x20.08x4.21)	915x525x109 (36x20.67x4.29)
Gas type	Natural gas: Supply pressure: 7 in w.c./Manifold pressure: 4 in w.c. Propane gas: Supply pressure: 11 in w.c./Manifold pressure: 10 in w.c.			
Burner configuration				
Gas type	NG: Manifold pressure 4 in w.c.		Propane: Manifold pressure 10 in w.c.	
	Injector diameter	Btu/hr	Injector diameter	Btu/hr
Wok burner(1#) /Ultra-rapid burner(5#)	1.80mm	13000	1.18mm	15100
Rapid burner(2#)	1.53mm	10300	0.93mm	10300
Semi rapid burner(3#)	1.26mm	7000	0.79mm	7000
Auxiliary burner(4#)	0.94mm	4000	0.62mm	4000

## Packing List

Item NO.	Description	Quantity
1	Gas cooktop	1 pcs
2	Burner	1 set
3	Burner cap	1 set
4	Gas regulator	1 pcs
5	Propane injector	1 set
6	Sponge sealing strip	1 pcs
7	Teflon tape	1 pcs
8	Cardboard	1 pcs
9	Instruction manual	1 pcs
10	Installation package: clip x 2 , ST4 screws x 4	1 set

PRO GH3305SF, PRO GH3305EF, PRO GH3365SF, PRO GH3365EF also includes a reversible cast iron griddle.



**⚠ WARNING**

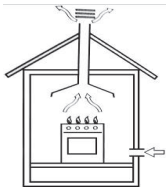
The following instructions are directed at the qualified installer, so the installation and maintenance procedures may be followed in the most professional and expert manner.

Important: Unplug the electrical connection before performing any maintenance or regular upkeep work.

## Positioning For Gas Cooktop

The following requirements must be observed:

- a. The room must be fitted with a ventilation system which ventilate smoke and gases from combustion to the outside of rooms. This must be done by hood or electric ventilator.



In a chimney stack or branched flue.



Directly to the outside

- b. The room must be allowed for the influx of the air which for proper combustion. The air flow for combustion purposes must not less than 70.6 cu ft/h per kW of installed capacity. The air supply will be effected by influx from the outside through a duct, its inner cross section is at least 6.1 cu in and must not be blocked accidentally.

The gas cooktop without safety devices, to prevent flame go out accidentally, must have a ventilation working on twice volume. For example, a minimum of 12.2 cu in(Fig.5). Otherwise, the room can be vented indirectly through adjacent rooms which is fitted with ventilation ducts to the outside.

Al though the adjacent rooms are not shared areas, bedrooms, but fire risk is hidden(Fig.6).



Adjacent Room

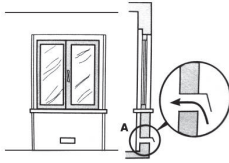

 Examples of ventilation holes  
 for comburent air.

Fig.5

Room to be Vented

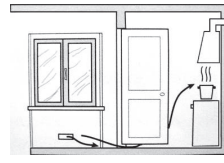

 Enlarging the ventilation slot  
 between window and floor.

Fig.6

- c. Intensive and prolonged working of the gas cooktop that need to intensify ventilation, e.g. opening windows or increasing the power of the air intake system(if present).
- d. Liquefied petroleum gases are heavier than air, so settle it downward. Rooms in which LPG tanks are installed must be fitted with ventilation to the outside to avoid of gas leakage. Therefore, LPG tanks which are empty or partially full, must not be installed or stored in rooms or spaces below ground level (cellars etc.). It is a good idea to keep only the tank which is working currently in the room, and make sure that it is not closed to heating source(ovens, fireplaces, stoves, etc.).

## Installation Guide

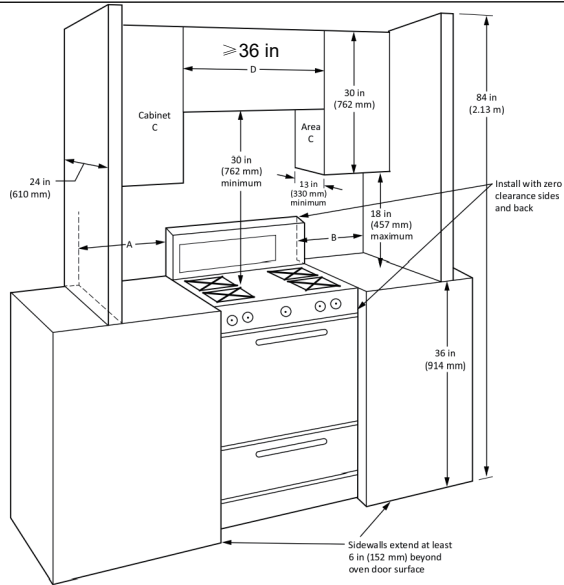
The gas cooktops are designed with protection degree against excessive heating, the appliance can be installed next to cabinets, and the height should not exceed the cooktop. For a correct installation, the following precautions must be followed:

- a. The cooktop may be located in a kitchen, a diner or bed/ sitting room, but not in a bathroom or shower room.
- b. The furniture standing near to the unit, it is higher than the working boards, must be placed at least 4.3" distance to the edge of the board.
- c. The cupboard should be positioned near to the worktop at a height of 18" at least(Fig.7).
- d. Cooktop should be installed directly under the hood, the hood should be at least 34" from the cooktop(Fig.8).



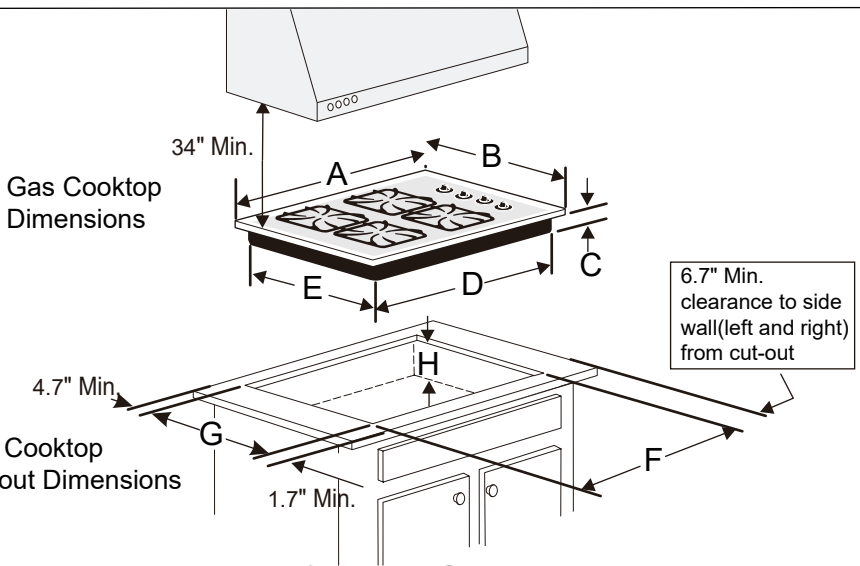


**Fig.7**  
Install to cabinet  
(For reference)



\* For a top unit, the minimum spacing between Individual top sections: > 10 in

**Fig.8**



Product Dimensions(inch/mm)					
Model	A. Width	B. Depth	C. Height	D. Bottom Case Width	E. Bottom Case Depth
PRO GH2304SS/ES	30(762)	20.08(510)	1.67(42.4)	28.35(720)	18.7(475)
PRO GH2305SF/EF					
PRO GH3305SF/EF					
PRO GH2905SS2FC	36(915)	20.67(525)	1.73(44)	34.45(875)	19.09(485)
PRO GH2365SF/EF					
PRO GH3365SF/EF					
Cutout Dimensions(inch/mm)					
Size	F. Width		G. Depth		H. Height Below
Model	Minimum	Maximum	Minimum	Maximum	Minimum
PRO GH2304SS/ES	28.58(726)	28.78(731)	18.93(481)	19.13(486)	4(101.6)
PRO GH2305SF/EF					
PRO GH3305SF/EF					
PRO GH2905SS2FC	34.68(881)	34.88(886)	19.33(491)	19.53(496)	4(101.6)
PRO GH2365SF/EF					
PRO GH3365SF/EF					

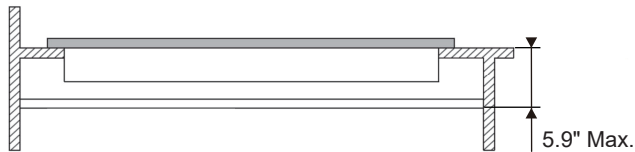


Fig.9

- e. Please make sure the sponge sealing tape is properly attached to the edge of the cut-out(Fig.10).

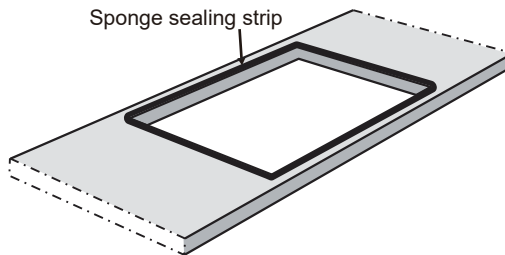


Fig.10



- f. Fixing fittings(hooks, screws) are provided to place the cooktop on worktop, the worktop measure 0.8" to 1.9" in thickness(Fig.11).  
Note: Use the hooks contained in the "installation package".

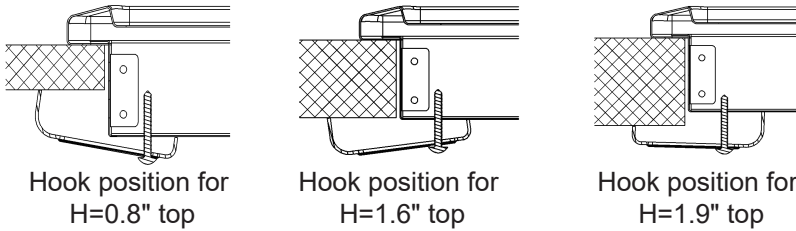


Fig.11

- g. In the event the gas cooktop is not installed on a built-in oven, a wooden panel must be inserted for insulation. This panel must be placed at least 0.8" distance from the bottom of cooktop.  
Important: When installing the gas cooktop above a built-in oven, the oven should be placed on two wooden strips; in the case of a joining cabinet surface, remember to leave a space of at least 1.8" x 22" at the back. When installing on a built-in oven without forced ventilation, ensure that there are air inlets and outlets for ventilating the interior of the cabinet adequately.

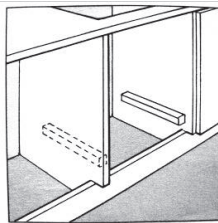


Fig.12

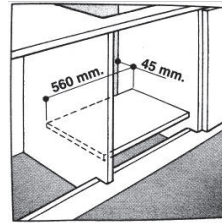


Fig.13

When install cooktop on a built-in oven without forced ventilation, ensure that have air inlets and outlets to ventilate the interior of the cabinet adequately.

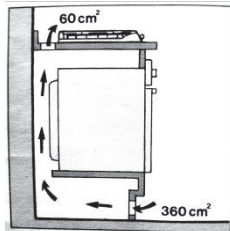


Fig.14

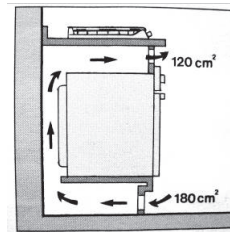


Fig.15



## CAUTION

The gas cooktop must be installed by a competent person to the relevant Gas Standards. Please ensure that once the gas cooktop is installed, it is easily accessible for the engineer in the event of a breakdown.

The gas cooktop is installed successfully

Note: Once the gas cooktop has been installed, it is important to remove any protective materials, which were put on in the factory. Any gas installation must be carried out by a competent person.

## Gas Connection

### Pressure regulator installation

## WARNING

Do not make the connection too tight.  
The regulator is die cast. Overtightening may crack the regulator resulting in a gas leak and possible fire or explosion.

## WARNING

First, make sure that the pressure regulator arrow points toward the cooktop air pipe joint, and then fasten the pressure regulator to the cooktop air pipe.



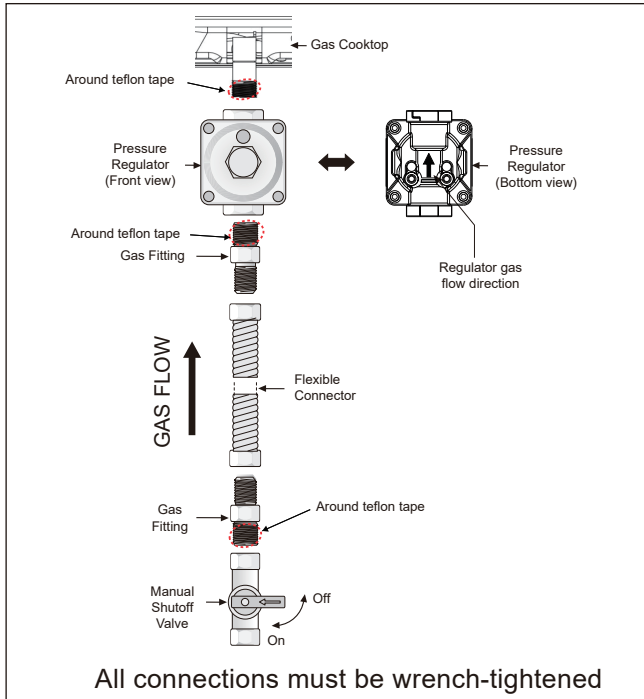


Fig.16

Assemble the flexible connector from the gas supply pipe to the gas cooktop in the following order(Fig.16):

1. Manual shutoff valve
2. Gas fitting
3. Flexible connector
4. Gas fitting
5. Pressure regulator
6. Gas cooktop

Use pipe-joint compound made for use with Natural and LP/Propane gas to seal all gas connections. If flexible connectors are used, be certain connectors are not kinked.



Note: The supply line must be equipped with an approved manual shutoff valve. This valve should be located in the same room as the cooktop and should be in a location that allows ease of opening and closing. Do not block access to the shutoff valve. The valve is for turning on or shutting off gas to the appliance.

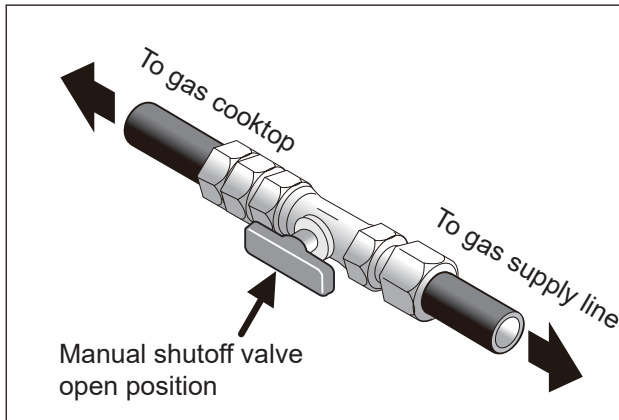


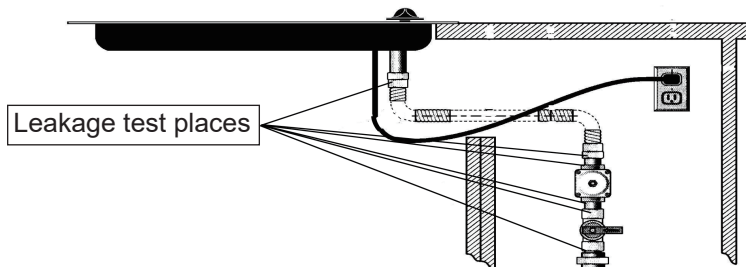
Fig.17

Once regulator is in place, open the shutoff valve in the gas supply line. Wait a few minutes for gas to move through the gas line.

## Gas Connection And Check

The cooktop valve is in the closed state, open the gas supply valve, coated the connector with moderate amounts of soapy water, if there is air bubbles that it means there is leakage, tighten the connector and test again. If repeat 3 to 4 times and there is still air bubbles, notify professionals to deal with it.

\* Note: Leak testing of the appliance shall be conducted according to the manufacturer's instructions. The inspection places as below picture:



**⚠ CAUTION**

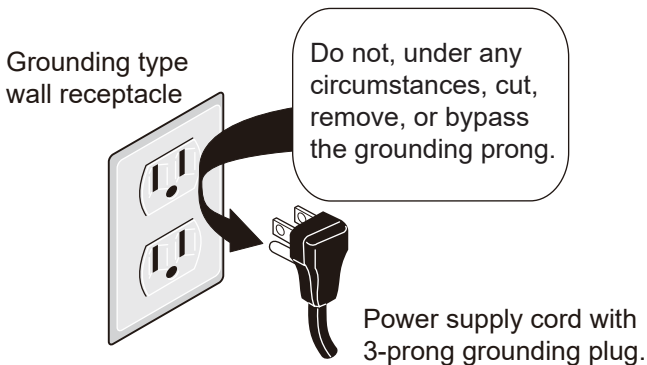
Any electrical work required to install this gas cooktop should be carried out by a qualified electrician or competent person. Check the last letter of your model to know the electrical supply type: A is for AC, D is for DC.

**The gas cooktop must be earthed**

If the cooktops to be connected to a 120V, 60 Hz AC electrical supply. Before switching on, make sure the electricity supply voltage is the same as that indicated on the cooktops rating label. Ensure that the cooktops supply cable does not come into contact with surfaces with temperatures higher than 122°F/50°C.

**⚠ WARNING****Critical Grounding Instructions:**

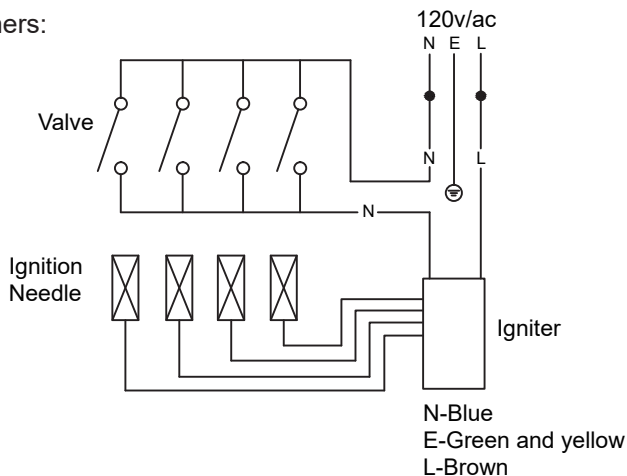
This appliance is equipped with a three-prong grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded receptacle. Do not cut or remove the grounding prong from this plug.



## Electrical Connection

Circuit diagram:

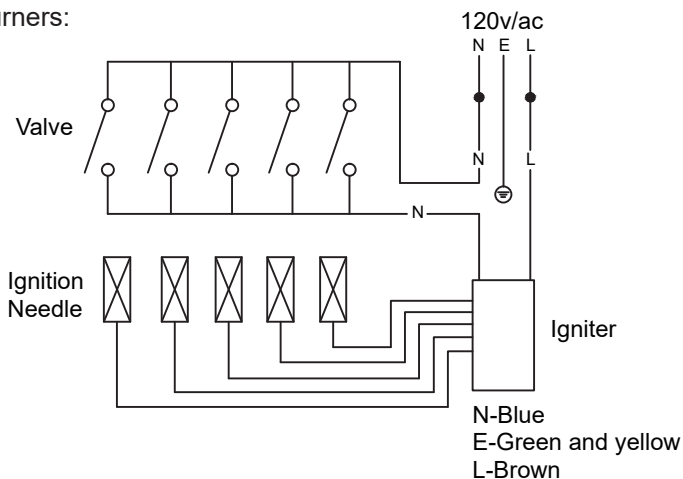
For 4 Burners:



PRO GH2304SS/ES

Fig.19

For 5 Burners:



PRO GH2905SS2FC, PRO GH2305SF/EF, PRO GH3305SF/EF  
 PRO GH2365SF/EF, PRO GH3365SF/EF

Fig.20





## Converting To Type Of Propane

**WARNING:** This appliance can be used with Propane and Natural gas. It is shipped from the factory adjusted for use with Natural gas. Conversion orifices are located in the accessories package. Follow the instructions packaged with the orifices for gas conversion.

1. Air supply valve and cooktop valve need to be closed, unplug the power plug for AC model.
2. When the gas pressure regulator is in NG state and need to be converted to Propane regulator, and then counterclockwise unscrew the marked NG threaded rod, reverse the threaded rod, turn the LP arrow upwards and tighten it to the screw cap, then install the cap back to the gas pressure regulator. The gas pressure regulator gas conversion needs to be used with the accessory kit (See Burner Configuration for detailed Injector specifications).
3. Remove the burners, burner caps, and screw out the Injector from the burner bases. Then install those Injector in the Conversion Kit bag to each burner base correspondingly. Save the orifices removed from the appliance for future use.
4. Input inlet pressure of 11 in w.c. (2740 Pa), coat the Injector joints and the gas pressure regulator joints with moderate amounts of soapy water, there shall be no bubbling.
5. Place the burner, burner cap, check if the position between the ignition pin and the burner is correct, and then open the valve, AC model plugged in the power plug. Leakage test please refer to page 13 "Gas Connection And Check" section.
6. Test the outlet pressure, the pressure is required to be  $10 \pm 1$  in w.c. If it cannot meet the scope of the requirements, need to unscrew the pressure regulator nut as Fig.21, rotate slightly to adjust the white plastic parts inside the pressure regulator.

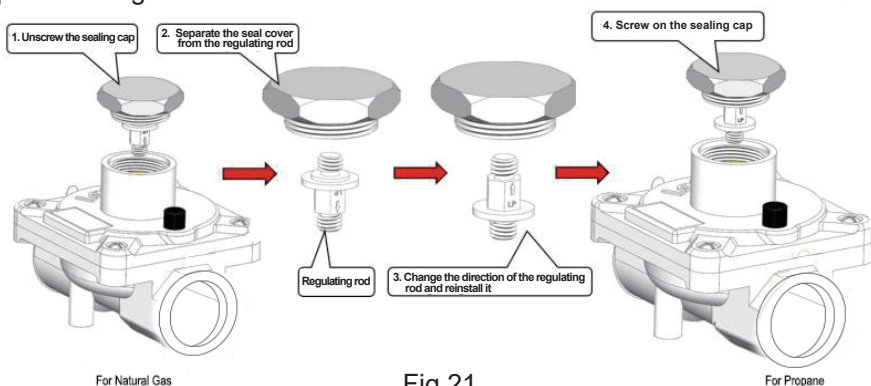


Fig.21



7. Ignition test requires that the burner can be lit in 5 seconds normally, after 1 minute the flame is stable, there should be no lifted flame and yellow fire.

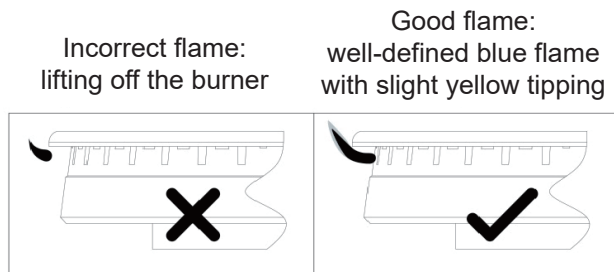


Fig.22 (Incorrect and good flame patterns)

8. Similarly, when use in NG status, turn the marked NG arrow upwards and tighten it to the screw cap(Fig.21). Repeat the above operation. The outlet pressure requires to be  $4 \pm 1$  in w.c.
9. After the conversion is completed, the conversion label in the accessory bag needs to be attached next to the original label.

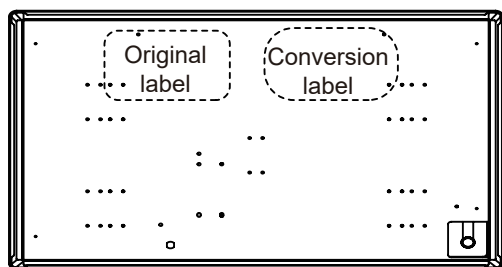
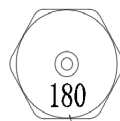


Fig.23

(Product bottom)



Injector diameter:  
1.80mm

- 1#: Wok burner(Injector: NG- $\varnothing$ 1.80mm/Propane-1.18mm)  
 2#: Rapid burner(Injector: NG- $\varnothing$ 1.52mm/Propane-0.93mm)  
 3#: Semi-rapid burner(Injector: NG- $\varnothing$ 1.26mm/Propane-0.79mm)  
 4#: Auxiliary burner(Injector: NG- $\varnothing$ 0.94mm/Propane-0.62mm)  
 5#: Ultra-rapid burner(Injector: NG- $\varnothing$ 1.80mm/Propane-1.18mm)

Pour 4 br☒leurs:



## ⚠ WARNING

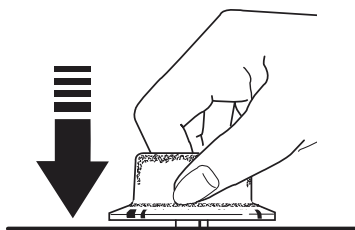
This conversion kit shall be installed by a qualified service technician in accordance with the manufacturer's instructions and all applicable codes and requirements of the authority having jurisdiction. If the information in these instructions is not followed exactly, a fire, explosion or production of carbon monoxide may result causing property damage, personal injury or loss of life. The installation is not proper and complete until the operation of the converted appliance is checked as specified in the manufacturer's instructions supplied with the kit.

Complete parts list identifying all components provided in the kit.

## Using The Cooktop

### Lighting

- Simply press the knob in, turn counterclockwise to "LITE" position.
- Press the ignition device and hold the knob till the burner is ignited.
- Before releasing knob, ensure a flame is established.
- If the burner fails to ignite, put into off position and wait for at least 30 seconds then try again.



Push the control knob in and turn it to the LITE position.

Fig.24

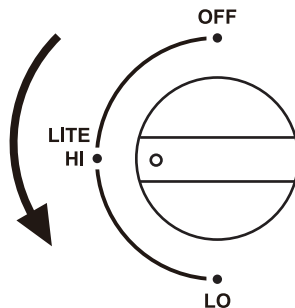


Fig.25

### Re-ignition

If the flame is out for certain reasons, the safety device will cut off the gas power automatically. Turn the knob to "HI" position, then ignite again, you should wait for 30 seconds when you do that. Due to the air in the tong, there may be unsmooth ignition, revolve the knob to "HI" position and ignite again.



## Manual Ignition

If in case of a power failure or failure of the ignition, a match or lighting device can be used. Care must be taken when using this method. The device shall not be operated for more than 15s. If after 15s the burner has not lit, stop operating the device and open the compartment door and/or wait at least 1 min before attempting a further ignition of the burner. In the event of the burner flames being accidentally extinguished, turn off the burner control and do not attempt to re-ignite the burner for at least 1 min.

## Regulating The Flame

As the burners are adjusted correctly, the flame should be light blue, and the inner flame should be clear. The size of flame depends on the position of the related control knob.

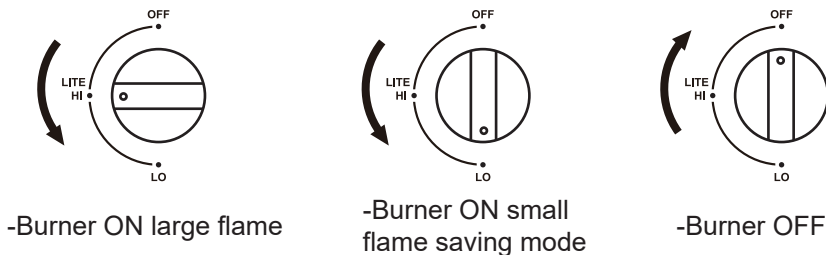


Fig.26

To reduce the flames, turn the control knob counterclockwise from “HI” position to “LO” position until you feel resistance.

To increase the flames, turn the control knob clockwise from “LO” position to “HI” position until you reach the stop.

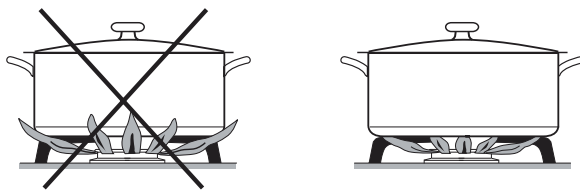


Fig.27

Since the outer portion of the flame is much hotter than the center, the flame should be set so that it does not spread beyond the sides of the pan. Flame tips which extend beyond the sides of the pan are hazardous.



## Turning Off

Turn the control knob clockwise to “OFF”.

## Pan Size

- Set the cooktop to a high flame when using a large diameter pan and low flame when using small diameter pans.

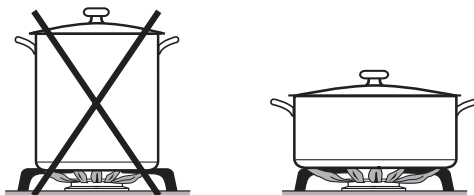


Fig.28

- Generally, wide/shallow pans will heat quicker and cook more evenly than narrow/tall ones.
- Using oversized pans may cause the flames to spread out and damage the surrounding countertop or other countertop appliances. The proper pan size will also improve efficiency.
- Do not use small pans with high flame settings, the flames may climb the sides of the pan.

When switching on the mains, after installation or a power cut, it is quite normal for the spark generator to be activated automatically.

To ensure maximum burner efficiency, you had better use pots and pans with a flat bottom fitting the size of the burner used(see table).

Do not use rim based or convex-based cessels on the hotplate burners.

Burner	NG Pan Diameter	Propane Diameter
Work burner/Ultra-rapid burner	9"/229 mm	12"/305 mm
Rapid burner	9"/229 mm	9"/229 mm
Semi rapid burner	7"/178 mm	7"/178 mm
Auxiliary burner	7"/178 mm	7"/178 mm



## Cleaning And Maintenance

### Stainless steel surfaces

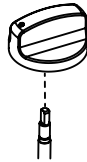
Do not use a steel wool pad; it will scratch the surface.

To clean the stainless steel surface, use warm sudsy water or a stainless steel cleaner or polish. Always wipe the surface in the direction of the grain. Follow the cleaner instructions for cleaning the stainless steel surface.

### Cleaning Knobs

For easier cleaning, the control knobs may be removed by pulling them directly upwards once the knobs are in the OFF position. The knobs can be washed by hand with soap and water or in a dishwasher.

To replace knobs after cleaning, align the hole on the knob backside with the gas valve shaft and push downward until the knob is securely fastened. All knobs are interchangeable.



Pull the knob straight up off the stem.

Fig.29

### Removal of surface burners for cleaning

Turn all controls OFF. Allow cooktop to cool before removing grates and burner parts. When removing the burner caps and heads, remember their size and location. Replace them in the same location after cleaning.

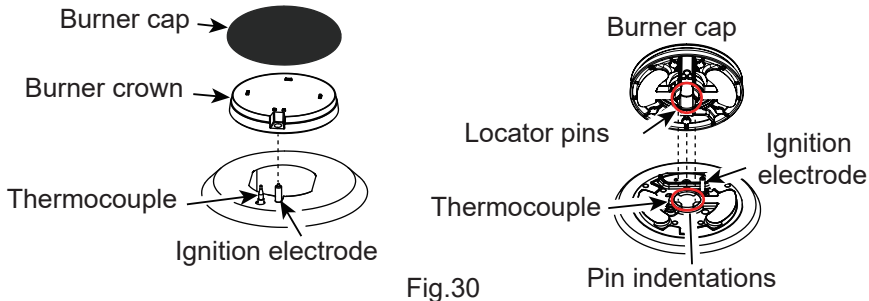


Fig.30



**⚠ CAUTION**

Accessible parts may be hot when the grill is in use. Young children should be kept away. Place the burner onto the burner base one by one and stuck, rotate left and right to check if the burners are in place, the burner is placed correctly when it cannot be rotated. Finally center placed the burner cap on the burner. If you cannot light the flame even after several attempts, check if it is in the correct position. To put the flame out, turn the knob to the symbol "OFF".

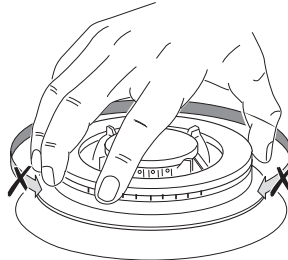


Fig.31

**⚠ WARNING**

As soon as a liquid starts boiling, turn down the flame so that it will barely keep the liquid simmering. If the control knobs become difficult to turn, please contact your local service centre. Users could not use the cooking vessels on the hotplate that overlap its edges. All burner caps can't be dislocated installation, otherwise it will lead to flash back on the upper aluminum seats and cause the upper aluminum seats to melt and deform, see below figures for correctly placing the burner caps.



Fig.32

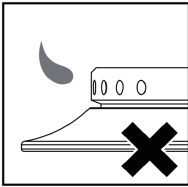


## Maintenance And Troubleshooting

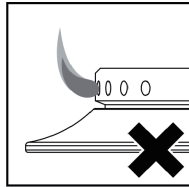
Maintenance -- Once a year.

1. Keeping appliance area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
2. Not obstructing the flow of combustion and ventilation air.
3. Visually checking pilot(s) and burner flames, please see below pictures and instruction.

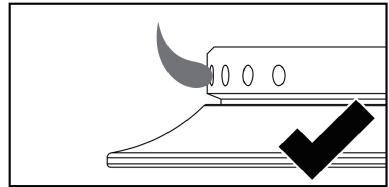
Incorrect flame:  
 "lifting off" the burner



Incorrect flame:  
 yellow tipping



Good flame: Well-defined blue  
 flame without yellow tipping



4. Cleaning appliance, including special oven surfaces, with recommended cleaning agents, if necessary.
5. Lubricating moving parts, when applicable, including type and amount of lubricant.

If you find gas cooktop cannot work suddenly or cannot work properly. Before calling customer service for assistance, let us check what we can do.

First of all, check and confirm there have no interruptions to the gas and electrical supplies. Particularly if the gas valves keep turning on.

After checked all of these, the gas cooktop still do not work properly, please call the GAS LAND chef customer service team. Never call the technicians who is not authorized and refuse to use the spare parts which are not from manufacturer.





<b>PROBLEM</b>	<b>POSSIBLE CAUSES</b>	<b>WHAT TO DO</b>
No spark when gas control knob depressed.	No power.	Check plugged in and switched on. Check mains circuit breaker.
	Loose sparker cable.	Check the spark cable if loose.
	Burner not aligned properly.	Remove and re-fit burner.
Burner not lighting when spark ignition working.	Gas supply off.	Check gas supply valve on.
	Gas regulator installation direction faulty.	Reverse the direction to reinstall.
	Installed a high pressure gas regulator.	Replace a correct pressure gas regulator.
	Burner not aligned properly. Burner ports blocked.	Remove and re-fit burner.
Burner goes out when control knob released.	Flame safeguard not activated.	Re-light, allow more time for flame safeguard to activate.
	Flame safeguard faulty connection or broken.	Check the thermocouple cable connection if loosen or broken.
Uneven flame pattern or slight flame lifting.	Burner ports blocked or burner dislocation.	Remove, clean and replace burner. Reassemble the burner.
At minimum flame setting the flame is too high.	Turndown control setting incorrect.	Adjust the minimum screw.
Small flame on High setting.	Regulator faulty.	Choose a correct regulator.
	Gas supply pressure low.	Check the gas supply if run out.
	Incorrect injector fitted.	Check the injector if correct.
	Blocked injector or gas supply tube.	Check the the injector and gas supply tube if blocked.
	Incorrect utensil size.	Choose a suitable utensil.
Flame too high on High setting.	Regulator faulty(Gas pressure is too high).	Choose a correct specification gas regulator(out let pressure)
	Incorrect injector fitted.	Check injector if correct and replace it.
	Incorrect utensil size.	Choose a suitable utensil.
Flame tips are very yellow	Incorrect gas supply type or incorrect gas regulator.	Check the gas supply type and gas regulator if correct.



## Warranty

Any question about the operation, maintenance service or warranty of this gas cooktop should be directed to GASLAND chef. You can contact GASLAND chef for after-sale service in the warranty period via following methods:

Hotline: 1 (844)-538-7890

Email: [support@gaslandchef.com](mailto:support@gaslandchef.com)



☎ 1 (844) 538-7890

✉ [support@gaslandchef.com](mailto:support@gaslandchef.com)

🌐 [www.gaslandchef.com](http://www.gaslandchef.com)

📍 8350 Patriot Blvd STE B, N. Charleston, SC 29418





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