THANK YOU

For Making FOTILE a part of your home

Thank you very much for purchasing the Tri-Ring Gas Cooktop from FOTILE. Our cooktop is professionally designed under the highest standards. We take great pride in innovating, designing, and manufacturing our products to achieve the best Culinary experience for you and your family.

Please take some time to register your cooktop with us online at https://shop.fotileglobal.com/register-today-for-product-support/. The registration of your product ensures that we can deliver important product information and warranty details when you need them most. Your information will not be used for Marketing purposes.

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

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Tri-Ring Gas Cooktop

36" Built-in Gas Cooktop

Features and Benefits

Here are some key features of your NEW cooktop we would like to tell you about. You can also learn more details in your User Manual.

Low Profile, Stainless Steel Design: Our low profile cooktop mounts seamlessly into your countertop creating a minimal integrated solution with professional grade hardware and ever matching stainless steel design.

Tri-Ring Versatile 22,000 BTU Center burner with Wok Support: Our Tri-Ring burner is the most versatile burner we ever made. Whether you are looking to power boil water quickly, or need quick high intense heat for sautéing, frying, or searing, the 22,000 BTU Tri-Ring Burner has maximum efficiency. Looking to do some Stir-fry with high heat, simply attach the included Wok support to the Tri-Ring burner to create your favorite stir fry dish. Want to get accurate low simmer temperatures for delicate sauces, simply turn the single burner ring on to maintain consistent accurate low temperature. The Tri-Ring Burner also provides directional heat to the pan by positioning the flame based on which burner ring you turn on. From high heat output to low accurate temperature control, the FOTILE Tri-Ring Burner is perfect for all Cuisines requiring different levels of heat.

Dedicated Simmer Burner: Looking to put a soup on simmer, or heating up delicate sauces so they stay hot, but do not burn? The FOTILE VULCAN Cooktop has a dedicated Simmer burner capable of going to 3,000 BTUs.This low power burner located on the right rear side is ideal for simmering or heating delicate sauces consistently and accurately so they will not burn.

Flame Failure Device: If the flame goes out accidentally, a safety device will be activated and automatically cut off the gas supply to the cooktop even if the burner knob is still on.

Fast Ignition: This cooktop has a fast ignition device. When the knob is released, the igniter will continue to maintain the ignition state for 1 to 3 seconds, which provides a better ignition rate.

Edge to Edge Cooking Grates: We use Cast Iron cooking grates that run from edge to edge on the cooktop. This means, you will always have space to put small and large pots and pans no matter what size or shape they are. It also allows you to move a hot heavy pot easily and safely from one burner to another if you need to. Continuous edge to edge grates makes it easier to cook on your cooktop surface. Cast Iron grates also offer long lasting performance.

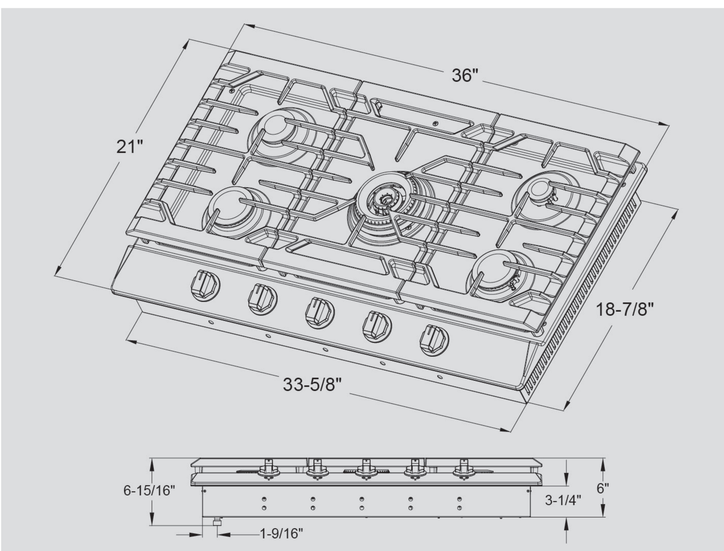
Easy to Clean: The VULCAN cooktop is easy to clean. It features sealed burners so liquids will not seep into the burner mechanism. The burner caps and cast iron cooking grates are removable so you can hand wash them in warm water and soap, and then you can wipe down the cooktop surface to keep it clean.

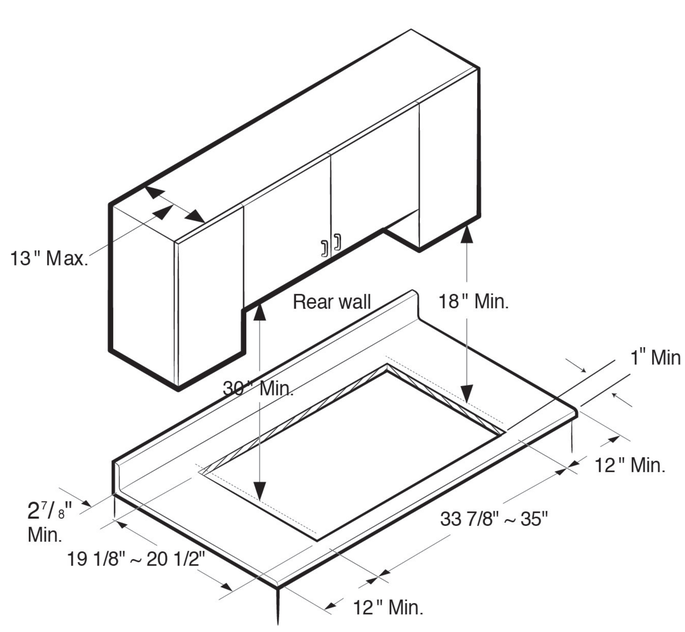
Tri-Ring Gas Cooktop

36" Built-in Gas Cooktop

Installation Information:

Before installing, consult installation instructions for current dimensional data.





Tri-Ring Gas Cooktop

36" Built-in Gas Cooktop

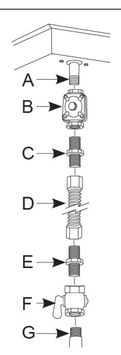
Gas Connection

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.

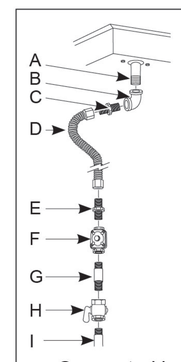
A. 1/2" NPT male pipe thread
B. Regulator provided with unit:
- Outlet - 1/2" NPT female pipe thread
- Inlet - 1/2" NPT female pipe thread

C. Adapter
- Outlet - 1/2" NPT female pipe thread
- Inlet - 3/8" NPT female pipe thread

D. Flexible connector
E. Adapter
F. Manual shut-off valve
G. Gas pipe



No appliance/obstructions below cooktop



A. 1/2" NPT male pipe thread
B. Elbow
C. Adapter
- Outlet - 1/2" NPT female pipe thread
- Inlet - 1/2" NPT female pipe

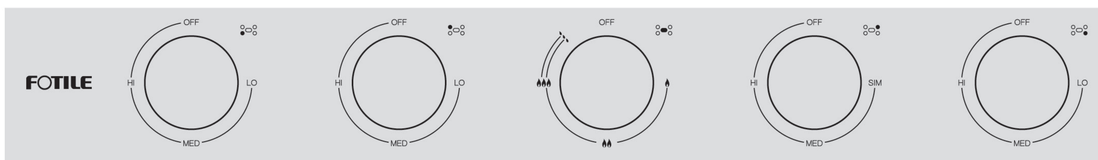
D. Flexible connector (allows passage through cabinet wall)
E. Adapter
F. Regulator provided with unit:
- Outlet - 1/2" NPT female pipe thread
- Inlet - 3/8" NPT female pipe thread

G. Gas pipe
H. Manual shut-off valve
I. Gas pipe

Suggested installation to avoid interference below cooktop

Knob Control

Warning: The flames on the burners should always stay under the cookware, or may result in fire or physical injury.



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 22,000 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 then the outer ring and 2 inner rings of fire change synchronously to ensure that the pot is evenly heated.

Burner Assembly Guide

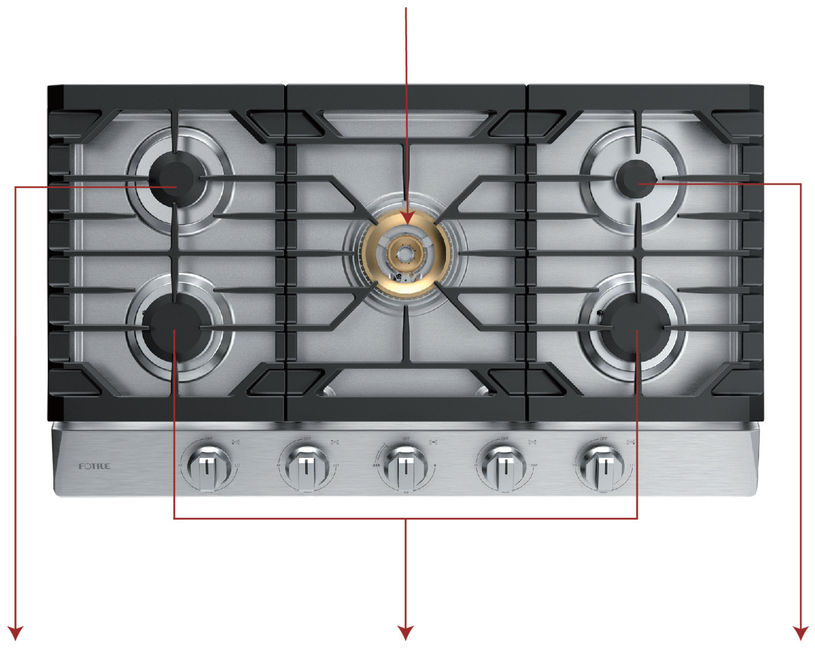
Guía de montaje de hornilla

Outer Burner Cap
Tapa exterior de hornilla

Burner Head
Cabeza de hornilla de tres anillos

Inner Burner Cap
Tapa interior de hornilla

Center: 22000BTU, Versatile Tri-Ring Burner
Centro: 22000BTU Hornilla de tres anillos



Burner Cap
Tapa de hornilla

Burner Head
Cabeza de hornilla

LR:6000BTU,Semi Rapid Burner
Trasero izquierdo: 6000BTU
Hornilla de velocidad media

Burner Cap
Tapa de hornilla

Burner Head
Cabeza de hornilla

LF/RF:13000BTU,Rapid Burner
Delantero izquierdo/delantero derecho:
13000BTU Hornilla de velocidad alta

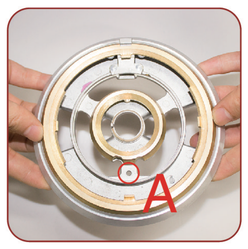
Burner Cap
Tapa de hornilla

Burner Head
Cabeza de hornilla

RR: 3000BTU Simmer Burner
Trasero derecho:3000BTU
Hornilla auxiliar

Center Versatile Tri-Ring Burner

Guía de montaje de la cabeza de hornilla de tres anillos



STEP 01 / Paso 01

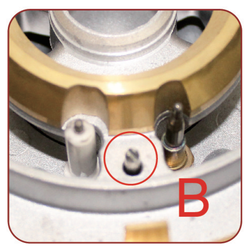
Hold the burner head so the shiny silver side is facing down.
Find the small hole in the burner head as noted in this picture.

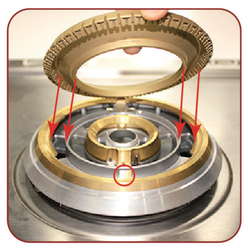
Sostenga la cabeza de hornilla de tres anillos con el lado plateado hacia abajo y luego encuentre el orificio "A"

STEP 02 / Paso 02

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.

Deje que el orificio "A" este alineado con la aguja "B", luego coloque la cabeza de hornilla de tres anillos en la estufa y asegurese de que este firmemente asentado.





STEP 03 / Paso 03

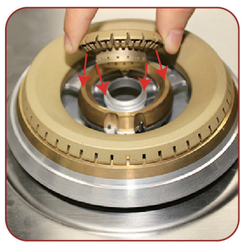
Place the lined part of the outer burner cap to fit in the lined part of the burner head. Shake the outer burner cap gently to check if it is firmly seated (you will be able to rotate the outer burner cap, but it should be firmly seated in the burner head).

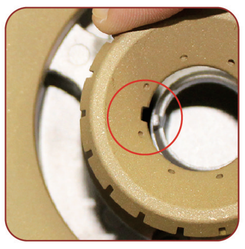
Coloque la tapa exterior de hornilla en la cabeza de hornilla de tres anillos y girela suavemente despu é s de colocarla para asegurarse de que la tapa exterior de hornilla este en su lugar (la tapa exterior de hornilla se puede girar en cualquier posici ó n).

STEP 04 / Paso 04

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.

Coloque la tapa interior de hornilla en la cabeza de hornilla de tres anillos, asegur á ndose de que las muescas este n alineadas. Asegurese de que la tapa interior de hornilla este en su lugar.

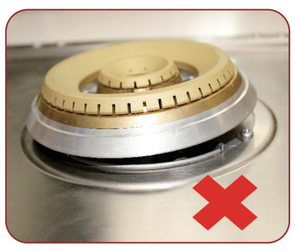




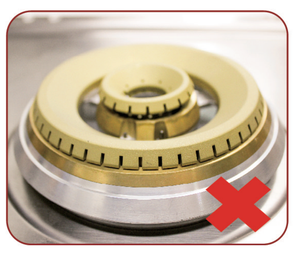
STEP 05 / Paso 05

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.

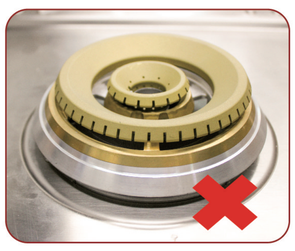
Verifique que la cabeza de hornilla de tres anillos / tapa de hornilla este en su lugar. Si la cabeza de hornilla / tapa de la hornilla es desigual o inestable, debe retirar y reinstalar.



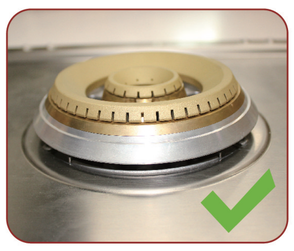
Burner head placed wrong
Colocacion incorrecta de la cabeza de hornilla de tres anillos



Inner burner cap placed wrong
Colocacion incorrecta de la tapa interior de hornilla



Inner&outer burner cap placed wrong
Colocacion incorrecta de la tapa interior/exterior de hornilla



Placed correct
Colocacion correcta de la cabeza de hornilla de tres anillos

Other Burner Assembly

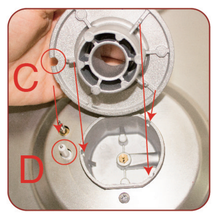
Guía de montaje de otras hornillas

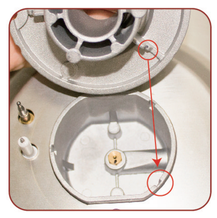
Identify 13000BTU/6000BTU/3000BTU burner head and burner cap by size.
Identifique la hornilla de velocidad alta / de velocidad media / auxiliar y la tapa de hornilla por tamaño 13000BTU› 6000BTU› 3000BTU

STEP 01 / Paso 01

Hold the Burner head, then find the gap "C" and ignition needle "D", make them to the same side.

Saque la cabeza de hornilla y encuentre la muesca "C" para que quede del mismo lado que la aguja de encendido "D".





STEP 02 / Paso 02

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

Alinee la muesca de la cabeza de hornilla con la aguja de encendido, coloque la cabeza de hornilla en la estufa y asegurese de que este firmemente asentado.

STEP 03 / Paso 03

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.

Coloque la tapa de hornilla en la cabeza de hornilla y girela suavemente para asegurarse de que la tapa de hornilla este en su lugar.

STEP 04 / Paso 04

Check if the burner head/burner cap is firmly seated.
Verifique que la cabeza de hornilla / tapa de hornilla est é en su lugar.

Burner head placed wrong
Colocacion incorrecta de la cabeza de hornilla

Burner cap placed wrong
Colocacion incorrecta de la tapa de hornilla

Burner head placed wrong
Colocacion incorrecta de la cabeza de hornilla

Placed correct
Colocacion correcta

Placed correct
Colocacion correcta

Placed correct
Colocacion correcta