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› [GASLAND](#) /

› [GASLAND 36-inch Gas Cooktop PRO GH2905SS2FC Instruction Manual](#)

GASLAND PRO GH2905SS2FC

GASLAND 36-inch Gas Cooktop Instruction Manual

Model: PRO GH2905SS2FC

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation, installation, and maintenance of your GASLAND 36-inch Gas Cooktop. Please read all instructions carefully before use and retain this manual for future reference.

1.1 Safety Information

Your GASLAND gas cooktop is designed with safety in mind. It is CSA certified for use in the US and Canada and includes a CSA certified gas pressure regulator. A key safety feature is the Thermocouple Flame-Out Failure Device (FFD) system, which automatically shuts off the gas supply if a flame is not detected, preventing gas leaks in an emergency. Always ensure proper ventilation during operation. Do not store flammable materials near the cooktop. In case of a gas odor, immediately turn off the gas supply, open windows, and do not operate any electrical switches or appliances.

2. WHAT'S IN THE BOX

Upon unpacking, please verify that all the following components are included:

- 1 x Gas Rangetop
- 1 x Installation Set
- 1 x User Manual in English

3. SPECIFICATIONS

Feature	Detail
Brand	GASLAND
Model Info	PRO GH2905SS2FC
Color	Stainless Steel
Material	Stainless Steel

Heating Elements	5 Burners (Italy SABAF)
Total BTU Output	41,300 BTU
Burner Configuration	13,000 BTU, 10,300 BTU, 2 x 7,000 BTU, 4,000 BTU
Fuel Type	NG/LPG Convertible (Natural Gas pre-set)
Ignition Type	Automatic Electric Pulse Ignition (120V AC, 47.2" cord plug)
Controls Type	Zinc Alloy Knobs
Built-in Size	34.7" (W) x 19.3" (D)
Product Dimensions	36.0" (W) x 20.7" (D) x 4.5" (H)
Item Weight	48 pounds
Certifications	CSA Certified for US and Canada

4. INSTALLATION (SETUP)

Proper installation is crucial for the safe and efficient operation of your cooktop. It is recommended that installation be performed by a qualified technician.

4.1 Dimensions and Placement

The cooktop requires a built-in cutout of 34.7 inches wide by 19.3 inches deep. The overall product dimensions are 36.0 inches wide, 20.7 inches deep, and 4.5 inches high. Ensure adequate clearance from adjacent surfaces and overhead cabinets as per local building codes.



Figure 4.1: Built-in and overall dimensions of the cooktop. The built-in size is 34.7 inches by 19.3 inches.

4.2 Gas Supply Connection

This cooktop is designed for both Natural Gas (NG) and Liquid Propane (LPG). It comes pre-set for Natural Gas. If you intend to use LPG, the included propane nozzles must be installed by a qualified professional. Refer to the detailed instructions in the 'Installation Set' for gas conversion procedures.



Figure 4.2: The cooktop is convertible between Natural Gas and Liquid Propane.

4.3 Electrical Connection

The automatic electric pulse ignition requires a 120V AC power supply. The cooktop comes with a 47.2-inch cord plug for connection.

5. OPERATION

Your GASLAND cooktop features five high-efficiency Italy Sabaf sealed burners, offering versatile cooking options.

5.1 Burner Configuration and Power

The cooktop includes a range of burner sizes and BTU outputs to accommodate various cooking needs:

- One 13,000 BTU high output burner for rapid boiling and searing.
- One 10,300 BTU high output burner for pan frying.
- Two 7,000 BTU simmer burners for consistent, medium heat.
- One 4,000 BTU simmer burner for delicate cuisines and low heat applications.



Figure 5.1: Burner layout and BTU ratings for optimal cooking versatility.

5.2 Ignition and Control

Each burner is controlled by a melt-proof zinc alloy knob. To ignite a burner, push down and turn the corresponding knob to the 'Lite' position. The automatic electric pulse ignition will spark, igniting the gas. Once the flame is stable, release the knob and adjust the flame to your desired intensity.



Figure 5.2: Electronic pulse ignition for easy and reliable burner startup.



Figure 5.3: Durable zinc alloy control knobs for precise flame adjustment.



Figure 5.4: Italy SABAF burner providing full and stable combustion.

5.3 General Use

The heavy cast iron grates provide stable support for various cookware sizes. The sealed burners prevent food spills from entering the burner assembly, simplifying cleanup.



Features Brings Cooking Fun

Every clever detail is for delicacy



Figure 5.5: The GASLAND 36-inch gas cooktop in a kitchen setting.

5.4 Product Video Overview

Watch this video for a visual overview of GASLAND products, including the cooktop, demonstrating their use in a kitchen environment.

Your browser does not support the video tag.

Video 5.1: GASLAND brand video showcasing various kitchen appliances, including the gas cooktop, in use.

6. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your cooktop.

6.1 Surface Cleaning

The 304 stainless steel surface is designed to resist stains, heat, and discoloration. For daily cleaning, simply wipe the

surface with water or a mild detergent and a soft cloth. Avoid abrasive cleaners or scouring pads that could scratch the finish.



Figure 6.1: Cleaning the stainless steel cooktop surface.

6.2 Grate and Burner Cleaning

The sealed burners prevent food from falling into the burner assembly, making cleanup easier. The heavy cast iron grates can be easily removed for cleaning. They are also dishwasher safe for convenience.



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Figure 6.2: Cooktop grates can be safely cleaned in a dishwasher.

7. TROUBLESHOOTING

This section addresses common issues you might encounter with your cooktop.

7.1 Flame Does Not Ignite

- Ensure the cooktop is properly connected to a 120V AC power supply.
- Verify that the gas supply valve is open.
- Check that the burner components (burner cap, burner base) are correctly seated.
- Clean any food debris or moisture from the igniter and burner ports.

7.2 Flame is Too High on Lowest Setting

If a burner flame appears too high even on the 'Lo' setting, it may require fine adjustment. While the knobs indicate 'Hi' and 'Lo', some models allow for a subtle adjustment by slowly turning the knob towards the 'Hi' direction from the 'Lo' setting to achieve a lower flame. If persistent, consult a qualified technician for gas valve adjustment.

7.3 Accidental Flame-Out

The cooktop is equipped with a Thermocouple Flame-Out Failure Device (FFD). If a flame is extinguished accidentally (e.g., by a draft or boil-over), the FFD will automatically cut off the gas supply to that burner. If this occurs, turn the burner knob to the 'Off' position, wait a few moments, and then attempt to re-ignite.



Figure 7.1: Thermocouple protection automatically cuts off gas supply upon flame-out.

8. WARRANTY AND SUPPORT

For warranty information, technical support, or service inquiries, please refer to the warranty card included with your product or visit the official GASLAND website. Ensure you have your model number (PRO GH2905SS2FC) and purchase date available when contacting support.

The GASLAND cooktop is CSA certified, ensuring it meets applicable safety and performance standards for the US and Canada.

