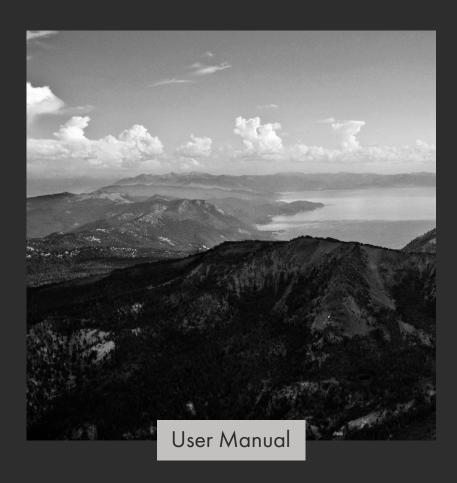
# ZLINE ATTAINABLE LUXURY®



# **DROP-IN COOKTOPS**

www.zlinekitchen.com



ZLINE Kitchen and Bath provides Attainable Luxury, where the kitchen and bath of your dreams is never out of reach. Through our unique designs and unparalleled quality, we're dedicated to providing you an elevated experience in the heart of your home. With an endless selection of features and finishes, our inspiration is your reality.







ZLINE is fueled by a passion for innovation; A relentless pursuit of bringing the highest end luxury designs and professional features into everyone's homes.

Because we continually strive to improve our products, we may change specifications and designs without prior notice.

Scan the QR code to view the most up-to-date version of the Installation Manual and User Manual.

MARNING: This product can expose you to chemicals including nickel, which is known to the State of California to cause cancer. For more information, go to www.P65Warnings.ca.gov.

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#### **GAS SAFETY**



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:**

#### 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.



If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury, or death.

- Before beginning installation, please read and follow these important instructions for the safety of your home and the people living in it.
- The manufacturer will not be responsible for any damage to property or to persons
  caused by incorrect installation, improper use of the appliance, or failure to heed the
  warnings listed.
- The manufacturer reserves the right to make changes to its products when considered necessary and useful, without affecting the essential safety and operating characteristics.
- This appliance has been designed for non-commercial, domestic use only.
- Please observe all local, state, and national codes and ordinances. Please ensure the range/drop-in cooktop is properly grounded. The plug should always be accessible. Installation must conform with local codes, or in the absence of codes, the National Fuel Gas Code ANSI Z223.1/NFPA 54.
- The installer should leave these instructions with the consumer who should retain for local inspectors' use and for future reference. Electrical installation must be in accordance with the National Electrical Code ANSI/NPA70-latest edition and/or local codes.
- In Massachusetts: Installation must be performed by a "Massachusetts" licensed plumber or gasfitter. A T-handle type manual gas valve must be installed in the gas line connected to this appliance.
- In Canada: Installation must be in accordance with the current CAN/CGA-fe 149.1 natural gas installation code or CAN/CGA-B 149.2 propane installation code and/or local codes. Electrical installation must be in accordance with the current CSA C22.1 Canadian electrical codes Part 1 and/or local codes.
- The installation of appliance designed for manufactured (mobile) home installation must conform with the Manufactured Home Construction and Safety Standard, Title 24CFR, Part 3280 [formerly the Federal Standard for Mobile Home Construction and Safety, Title 24, HUD (Part280)] or with local codes where applicable.
- Installation of any gas-fired equipment should be made by a licensed plumber. A manual
  gas shut-off valve must be installed in the gas supply line for safety and ease of service.



An air curtain or other overhead range/range top hood, which operates by blowing downward airflow onto the drop-in cooktop, shall not be used/installed in conjunction with this gas drop-in cooktop.

- Please ensure that the altitude of your home is conducive for the use of gas cooking products. If the product is installed at higher altitudes above sea level, you may experience issues with gas pressure that will affect product performance. Please consult your local gas company for recommendations before purchasing or installing.
- Do not store or use gasoline or any other flammable substances in the vicinity of this or any other appliance.
- NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning.
- NEVER cover any slots, holes, or passages. Doing so blocks air flow and may cause carbon monoxide poisoning. Aluminum foil linings may also trap heat, causing a fire hazard.
- If a gas leak is detected, refer to the "WHAT TO DO IF YOU SMELL GAS" alert on page 1.
- Installation and service on this product must be performed by a qualified installer, servicer, or gas supplier.
- Know how to shut off gas supply at the meter and disconnect the electrical power to the
  appliance at the circuit breaker or fuse box in case of an emergency. Installers should
  also show appliance owners the location of the appliance gas shut-off valve and how
  to shut it off if necessary.
- If the appliance is located near a window, NEVER hang long curtains or paper blinds on that window. They could blow over the surface burners and ignite, potentially causing a fire hazard.
- Keep the appliance area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.

#### **VENTILATION SAFETY**

- The use of a gas cooking appliance generates heat and humidity in the kitchen or room where it is installed. A range hood may be used with the appliance; in each case it shall be installed in conformity with the appropriate national and local standards.
- If a range hood is installed with appropriate ducting, maintain a 30" (762 mm) minimum clearance between the cooking surface and bottom of the hood.
- Exhaust hood operation may affect other vented appliances; in each case it shall be installed in conformity with the appropriate national and local standards.
- · Intensive and continuous use of the appliance may require additional ventilation, for example, by opening a window.

#### COOKING AND DROP-IN COOKTOP SAFETY

- This product is intended for the cooking of food and must not be used for other purposes.
- Unstable or deformed pans should not be placed on the burners in order to avoid accidents caused by spillover.
- Particular care should be taken when cooking with oil or fat.
- Always ensure that the knobs are in the OFF position when the appliance is not in use.
- Before maintenance and cleaning, disconnect the appliance and allow cooling down. For reasons of hygiene and safety this appliance must always be kept clean.
- Take care when using cleaning products in spray form: never direct the spray onto the electrical wiring or the burners.
- Any food or liquid spills onto the cooktop before cooking in order to avoid unpleasant smoke and/or the possibility of fire.
- Ensure air can circulate around the gas appliance. Poor ventilation can result in lack of oxygen and extinguish the flame.
- Supply the appliance with the type of gas stamped on the relevant label situated in the immediate vicinity of the gas connection tube.
- The appliance is heavy (roughly 75 lb/34 kg) move it carefully.
- To facilitate ignition, light burners before placing pans. Check that flames are regular.
- Always lower the flame or turn it off before removing the pan.
- DO NOT use decorative surface burner covers. If a burner is accidentally turned on, the decorative cover will become hot and possibly melt. You may not be able to see that the burner is on, and burns may occur if the hot covers are touched.

- DO NOT use stove top grills on your gas appliance. If you use a stove top grill on a sealed gas burner, it may cause incomplete combustion and can result in exposure to carbon monoxide levels above allowable current standards.
- DO NOT leave children alone or unattended when the appliance is hot or in operation, even if burners have been off for several minutes. The unit's knobs and cooktop may still have residual heat, and children could be seriously burned.
- DO NOT let anyone climb, stand, or hang on the unit. They could damage the cooktop and/or result in severe personal injury.
- Never modify or alter the construction of the appliance by removing panels, wire covers, or any other part of the product.
- Do not wear loose-fitting or hanging garments while using the appliance. Do not let clothing or other flammable materials contact hot surfaces.
- Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed cookware are suitable for use without breaking due to sudden changes in temperature. Check the manufacturer's recommendations for appliance use.

#### **USING PANS CORRECTLY**

- DO NOT use pots/pans that are unstable or easily tipped. Select cookware with flat bottoms that are large enough to cover burner grates. To avoid spillovers, make sure cookware is large enough to contain the food properly. This will save cleaning time and prevent hazardous accumulations of food that could ignite.
- Pot/pan handles should be turned inward and not extend over adjacent surface burners.
   To reduce the risk of burns, ignition of flammable materials, and spillage, handles of pots and pans should be positioned so that they are turned inward and do not extend over adjacent surface burners.
- When cooking with flammable fat such as oil, do not leave the cooktop unattended.
- To avoid overflow when boiling liquids, turn the knob to the minimum heat.
- Always use pots with matching lids.
- Dry the bottoms of pans before operation.

## **OPERATION**

#### SURFACE BURNER OPERATION - ELECTRIC IGNITION

To activate the electric ignition, simply push the knob in to activate the spark. While still pushing the knob in, turn the control knob counter-clockwise to release the gas. The spark will be released at the metal electrode of the white ceramic spark tip located on the side of the burner. Once the flame is on, release the control knob gently. If the flame turns off, simply repeat the above procedure.



DO NOT ignite the burners if the black burner cap is not installed or not WARNING centered, the flame will be irregular.

#### MANUAL IGNITION

Manual ignition is always possible even when the power is cut off or in the event of a power failure. Turn the control knob counter-clockwise to the MAXIMUM position; light the flame with a kitchen lighter or with a match.

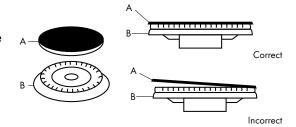
#### **USING THE BURNERS CORRECTLY**



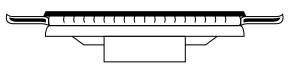
Keep children at a safe distance from the appliance during operation. DO WARNING NOT allow children to operate the appliance.

#### USING THE BURNERS CORRECTLY

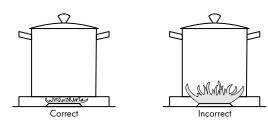
1. Always check that the burner caps are properly installed before operation:



2. Verify that the flame of the cook top burners is completely blue and with a regular aspect as shown at right:

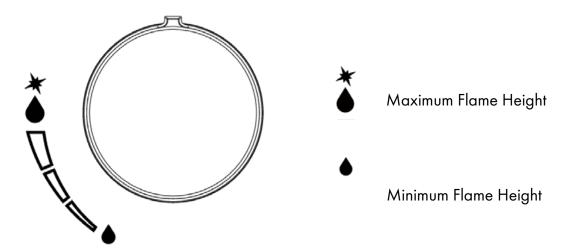


3. Never let flames wrap around cookware; this creates a safety hazard and can also damage your cookware:



## **OPERATION**

#### SURFACE BURNER OPERATION



- Maximum temperature setting is the recommended control knob position for burner ignition.
- The regulating knobs should be turned in a counterclockwise direction until reaching the small flame symbol, vice-versa for the larger flame symbol.
- To light the burner, keep pushing the knob and turn it counterclockwise to maximum, and hold it for 3 to 5 seconds. The ignition will spark and ignite the burner. At this position, the gas supply is at the maximum and the flame also at its maximum.
- You can reduce the flame size by turning the knob in a counter-clockwise direction. Should the burner fail to light up, turn the knob to its original position and try again. Your burner flame should be blue in color.

NOTE: When igniting a burner, all burners will spark, but only the burner's knob you are using will ignite the flame.

NOTE: When first used, the gas burner will not ignite immediately. Time is required for the natural gas or liquid propane gas to fully fill the operating system.

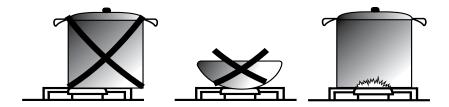


The flame color should always be blue. Flickers of orange and yellow are WARNING acceptable. If flames appear orange or yellow and stay that way, check the surrounding area. Candles, cleaning products, and other changes in atmosphere can affect the flame color.

## MAINTENANCE AND CLEANING

#### **BURNER GRATES**

- The cooktop grates must be properly positioned before cooking. Improper installation of the grates may result in scratching of the cooktop and poor combustion.
- Do not operate burners without appropriate pot/pans or cookware on the grates.
- Be sure to place cookware directly on the center of each grate in order to maximize cooking efficiency; see below for more.



#### CLEANING YOUR DROP-IN COOKTOP



During cleaning, never move the appliance from its original installation position. Never use abrasive cleaners. Scratches on the stainless steel surfaces are permanent. Do NOT clean the drop-in cooktop when hot. Do not use Clorox bleach wipes or alcohol wipes to clean any part of the stainless steel.

- Cleaning after Installation: Use a stainless steel cleaning product or wipe to eliminate the glue residues of the protection film after removal.
- Cleaning the Drop-in Cooktop: Periodically clean the burner heads, cast iron pan supports, and burner caps using warm water. Remove burner food and fat residues with a rubber spatula.
- Cleaning Stainless Steel: For the best results, use a stainless steel cleaner product with a soft sponge or cloth with a warm soap and water solution. Never use abrasive powders or liquids.
- Cleaning the Burner Caps: Lift the burner caps from the burner heads and wash them in a warm soap and water solution. Dry thoroughly before using them again. Before reinstalling them on the burner head, check that the gas flow holes are not clogged with food residues or cleaning products.
- Cleaning Porcelain: Porcelain parts should be cleaned frequently with a warm soap
  and water solution applied with a soft sponge or wipe. Never use abrasive powders
  or liquids. Do not leave acid or alkaline substances on the porcelain parts (such as
  vinegar, lemon juice, salt, tomato sauce, etc). Use a rubber spatula to remove food and
  fat residues.

# **TROUBLESHOOTING**

PROBLEM	POSSIBLE CAUSE AND/OR REMEDY
	Drop-in cooktop is not connected to electrical power. Check
Drop-in cooktop does	power circuit breaker, wiring, and fuses. If all electrical
not function	components are properly installed, call ZLINE Customer
	Service at 1-614-777-5004 for help.
Burner does not ignite	Gas supply valve is in the OFF position or gas supply is
	interrupted.
Igniter barely sparking, no	Burner ports are clogged or the unit is not set to the
flame ignition	appropriate gas type. Call 1-614-777-5004 for help.
Burner ignites but flame is large, distorted, or yellow	The air quality of the room may be affecting the flame color.
	Ensure that there are no candles, cleaning products, air
	purifiers, etc. in the room.
Low flames and longer cooking times	The liquid propane gas conversion procedure may not
	have been performed properly. Check that all orifices are
	correctly placed. If not, contact your installer.
Brass burners change	Brass burners naturally oxidize over time and form a patina
color (if you purchased	that is a beautiful deep brass hue. This process ensures
brass burners for your	our brass burners are corrosion resistant and is not cause
drop-in cooktop)	for a return.
	The liquid propane gas conversion procedure may not have
Drop-in cooktop burner's	been performed properly, as all burners should have been
low/simmer flame	adjusted during installation with the flame adjustment tool
setting is too high	that comes with each drop-in cooktop. See Installation
	Manual for how to adjust the burner flame's height.

#### **COVERAGE**

ZLINE Kitchen and Bath ("ZLINE") cooktops have a one year parts and service warranty and a limited lifetime warranty on burners, which includes parts and labor for spark tips.

ZLINE warranty periods begin from the original purchase date of the product and solely cover the original purchaser of the product, delivered new and in its original carton. The limited warranty covers all parts and labor for necessary repairs if any part of the product, or the product itself, proves to be defective in materials or workmanship. The product must be deemed serviceable via troubleshooting with the ZLINE Customer Experience team. All service on ZLINE products under warranty must be performed by ZLINE-approved and ZLINE-certified service providers unless otherwise specified by ZLINE. Service will be provided during normal business hours. Products must be unobstructed and accessible to the service provider at the time of service. ZLINE's liability is limited to the original purchase price of the product. Additional injuries, losses, damages, or other inconveniences caused by product malfunction or defects in materials are not covered under the terms of this warranty.

#### **TERMS**

ZLINE warranties apply only to the original purchaser of a ZLINE product installed for normal residential use. This is defined as a single-family, residential dwelling in a non-commercial setting. Any warranty claim stemming from installation, operation, or any other use within a commercial setting is not covered under this limited warranty. Commercial settings include, but are not limited to: schools, churches, hotels, restaurants, vacation rentals such as Airbnb, daycare centers, private clubs, fire stations, common areas in multi-family dwellings, nursing homes, food service locations, and institutional food service locations such as hospitals or correctional facilities.

This warranty is non-transferable and will not under any circumstance be extended based on the date of installation — the warranty period takes effect from the date of purchase and only covers the original purchaser. The warranty applies only to products installed in the contiguous United States and the District of Columbia. Failure to secure certified warranty service per these terms will result in a forfeiture of the remaining warranty. Out-of-pocket payments will not be reimbursed unless prior approval is received from ZLINE and/or ZLINE-certified service contract partners. Unapproved out-of-pocket payments for service will not be reimbursed. All warranty procedures must be followed to maintain warranty coverage.

If a product qualifies within the service window provided under these warranty terms, and ZLINE is unable to repair the product or a defective part of the product after a reasonable number of attempts, ZLINE reserves the right to offer to replace the defective part or the product or provide the original purchaser a full refund of the purchase price of the product (not including installation, removal, or other charges that were not included in the original purchase price).

The original purchaser of the product must provide the original proof of purchase, including the purchase date, when filing a claim to obtain replacement parts, service, or refunds. Additionally, the original purchaser of the product must provide the serial number of the product when filing a claim to obtain replacement parts, service, or refunds.

This warranty shall not apply to any ZLINE product in which the original factory serial number has been removed, altered, or cannot be readily determined for any reason. Further, ZLINE is not responsible for damage resulting from, but not limited to: shipment, delivery, or improper installation; negligence or improper maintenance, misuse, or abuse of the product; unauthorized alteration, modification, or tampering with the product; accident, fire, floods, pest infestations, pandemics, natural disasters, or any other unpreventable or unexplained acts of nature, commonly referred to as "acts of God"; flare-up fires or damages caused by improper electric supply, electrical line current, voltage, or power surges; and service to correct installation not in accordance with the instructions contained in ZLINE's product manuals and/or with local government codes.

This warranty does not apply to aesthetic damage, scratches, or natural wear caused by normal use; second-hand, open box products, or products purchased from an unauthorized retailer; improper liquid propane gas conversion or damage related to improper liquid propane gas conversion; burner flame adjustments or related complaints; corrections regarding normal adjustments or settings or local gas supply issues resulting in low pressure or other issues; damages or issues stemming from alteration or tampering with the drop-in cook top, including, but not limited to, painting any portion of the product's interior or exterior and cutting the supplied power cord to manually hardwire the product; and service for gas pressure issues related to installation at high altitudes. A high-altitude pressure regulator must be sourced by the customer.

In the event service is dispatched, and it is discovered that the reported issue is not covered under warranty based on the disclaimers above, the customer will be responsible for all service fees. Failure to pay these fees will result in the forfeiture of remaining warranty coverage.

Information contained within ZLINE's installation and user manuals, in addition to product information included on ZLINE's website and all related digital listings, do not cover every possible condition and situation that may occur during the installation or operation of ZLINE products.

ZLINE reserves the right to make changes at any time to its products when considered safe, necessary, and useful. Always check the ZLINE website for the most up-to-date version of its product manuals: www.zlinekitchen.com/pages/manuals.

Do not install or operate any ZLINE product if it has missing or broken parts or if it arrives damaged due to shipping. If ZLINE products arrive damaged, contact ZLINE Customer Experience at 1-614-777-5004 for help. Failure to report a damaged appliance prior to installation or operation may void the warranty.

ZLINE disclaims responsibility for damage or injury caused by improper installation or use of any of its products. ZLINE is under no obligation, by law or otherwise, to provide concessions, including repairs, prorates, rebates, discounts, or replacements, once the warranty has expired.

#### SERIAL NUMBER LOCATION



Please write down the model number and serial number of your appliance. Both numbers are located on the rating tag located on the underside of the product. Do not remove permanently affixed labels, warnings, or plates from the product. This will void the warranty. You may also consider attaching your receipt or proof of purchase to this manual.



#### **SERVICE**

For warranty service, please contact our Customer Service team at 1-614-777-5004 or visit www.zlinekitchen.com/contact to utilize our online Customer Experience Portal.



Scan the QR code to view the most up-to-date version of our Installation Manual and User Manual.



Need to purchase a part or accessory for your ZLINE product? Visit www.zlineparts.com, ZLINE's official parts distribution partner.

1-614-777-5004

www.zlinekitchen.com

contact@zlinekitchen.com

