



ZLINE



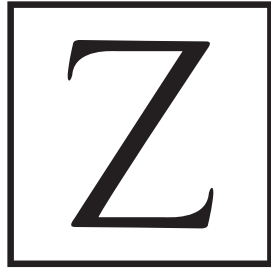
RANGETOPS

Installation Guide
and Users Manual



This product can expose you to chemicals including nickel, which is known to the State of California to cause cancer, and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov.

Even though the materials used in all ZLINE Kitchen and Bath products conform to all federal government regulations and all national product standards, California's Prop 65 requires all businesses to provide a "clear and reasonable warning" if one or more listed chemicals may be present in the product, even if that chemical is present in trace quantities



ZLINE

Enjoy the versatility and high performance cooking power of ZLINE's rangetops.

No matter your kitchen needs, this collection offers four to seven burners in various finishes, sizes, and BTUs. Enjoy precise heat control through imported Italian burners combined with durable cast iron grills, both known for their even heat distribution and longevity.

Made by hand and innovatively designed - allowing exploration for the love of food.

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THANK YOU

We want to thank you for choosing one of our beautiful, professional ranges. We know that you have many brands to choose from and we are thrilled that you have decided to place one of our products in your home.

Our appliances are designed according to the strictest safety and performance standards for the North American market. We follow the most advanced manufacturing process. Each appliance leaves the factory after thorough quality inspection and testing. Our distributors and our service partners are ready to answer any questions you may have regarding installation of your ZLINE product.

This manual will help you learn to use the product in the safest, most efficient manner, and care for it so that it may give you the highest satisfaction for years to come.

This manual also includes directions for the professional installer that will install the product in your home. We recommend professional installation by trained personnel.

Please keep this manual for future use.

LOCATION OF APPLIANCE TAGS

The rating tag shows the model and serial number of your range. The tag is located near the power cord.

Important Appliance Information

Dealer

Model

Date Installed

Installer

IMPORTANT SAFETY INSTRUCTIONS



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

- 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-professional, domestic use only.
- Before beginning installation, please read these instructions completely and carefully.
- Please observe all local, state and national codes and ordinances. Please ensure the range is properly grounded. The installer should leave these instructions with the consumer who should retain for local inspectors use and for future reference. The plug should always be accessible. Installation must conform with local codes or in the absence of codes, the National Fuel Gas Code NSIZ223. 1/NFPA54. 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 National 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 (Part 280)] 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 ahead of the oven in the gas flow for safety and ease of service.

IMPORTANT SAFETY INSTRUCTIONS

Please read and follow these important instructions for the safety of your home and the people living in it.



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

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 space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the oven.

NEVER cover any slots, holes, or passages in the oven bottom or cover an entire rack with materials such as aluminum foil. Doing so blocks air flow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may also trap heat, causing a fire hazard.



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.

What To Do If You Smell Gas

- DO NOT light any appliance.
- DO NOT touch any electrical switch.
- DO NOT use any phone in your building.
- DO NOT use any aerosol cans or combustibles.
- Immediately call your gas supplier from a neighbor's phone, follow the gas supplier's instructions.
- In the case you cannot reach the gas supplier, call the fire department.
- Installation and service must be conducted by a qualified installer, service agency, or the gas supplier.

WARRANTY AND SERVICE

Warranty and Service

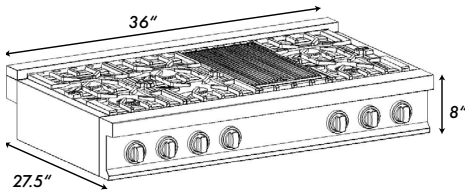
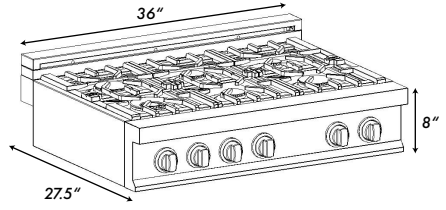
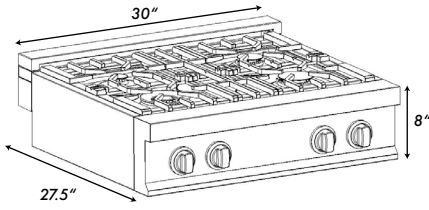
All range products carry a one year parts warranty and includes service, if required. Service on all products shall be carried out by industry professionals only. For warranty service, please call customer service.

Replacement Parts

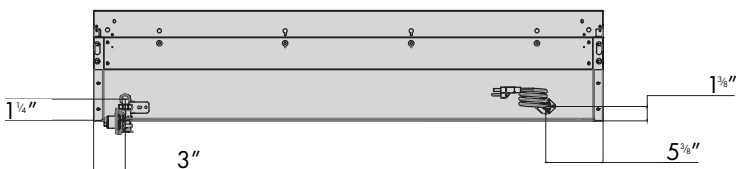
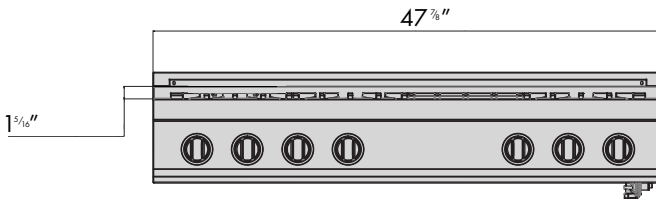
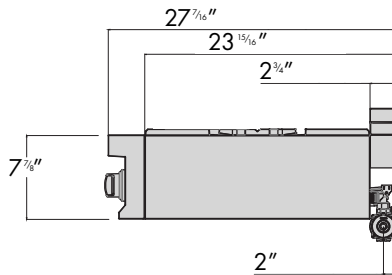
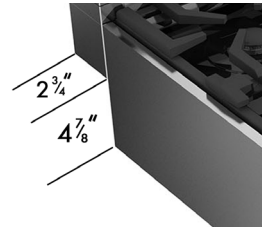
Only authorized replacement parts may be used in performing service on this appliance.

Replacement parts are available from ZLINE. **Call 1-614-777-5004.**

PRODUCT DIMENSIONS



Cut outs:



BEFORE INSTALLATION

This appliance shall only be installed by an authorized professional.

The appliance shall be installed in accordance with the standards of the country where it will be installed. The installation of this appliance must conform to local codes and ordinances. In the absence of local codes installation must conform to American National Standards, National fuel Gas code ANSI Z223.1 -Latest edition/ NFPA 54 or B 149.1.

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, ANSI/NFPA 70.

If local codes permit, a flexible metal appliance connections with the new AGA or CGA certified design, max 5 feet (1.5m) long, 3/4" is recommended for connecting this appliance to the gas supply line. DO NOT bend or damage the flexible connector when moving the appliance.

This appliance must be used with the pressure regulator provided. The regulator must be properly installed in order to be accessible when the appliance is installed in its final location. The pressure regulator must be set for the type of gas to be used. The pressure regulator has 3/4" female pipe thread. The appropriate fitting must be determined based on the size of your gas supply line, the flexible metal connector and the shut-off valve.

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 34 PSI (13,8w.cpr 3,5kPA).

All opening holes in the wall and floor, back and under the appliance shall be sealed before installation of the appliance.

A manual valve shall be installed in an accessible location in the gas line external to the appliance for the purpose of turning on and shutting off the gas to the appliance.



WARNING

Do not use aerosol sprays in the vicinity of this appliance while it is hot.

BEFORE INSTALLATION

Room Ventilation

An exhaust fan may be used with the appliance; in each case it shall be installed in conformity with the appropriate national and local standards. Exhaust hood operation may affect other vented appliances; in each case it shall be installed in conformity with the appropriate national and local standards.

Type of Gas

This appliance is shipped from the factory for use with natural gas. For use with propane LP gas, please follow the conversion procedure described on pg. 18. A step by step conversion procedure is also included with each set of LP gas nozzles.

Gas Pressure

The maximum inlet gas supply pressure incoming to the gas appliance pressure regulator is 34PSI (13,8w. cpr 3,5kPA).

The minimum gas supply pressure for checking the regulator setting shall be at least 1" w.c (249 Pa) above the inlet specified manifold pressure to the appliance (This operating pressure is 4" w.c. (1.00kPa) for Natural gas and 11" w.c. (2.75 kPa) for LP gas.

Gas cooktop requires 1" - 6" side wall spacing above the counter height for proper combustion. Please review specific model installation instructions for required dimensions. 30 inches between the cooktop and bottom of the cabinet above. 0.25 inches for sides below countertop height.

NOTE: Please consult your local building codes for variations with installation.

INSTALLATION REQUIREMENTS

Installing the range top

Place the range top in the appropriate-sized cabinet base. Review cutout sizes on page 4. The range top can sit in the cabinet with or without glue.

Gas

An agency-approved, properly-sized manual shut-off valve should be installed no higher than 3" above the floor and no less than 2" and no more than 8" from the right side (facing product).

To connect gas between shut-off valve and regulator, use agency-approved, properly sized flexible or rigid pipe. Check all local code requirements.

Installation Adjacent to Kitchen Cabinets

For the best look, the worktop should be level with the cabinet countertop.

POWER RATING & ELECTRICAL CONNECTION

A properly grounded and horizontally-mounted electrical receptacle type NEMA 14-50R should be installed no higher than 3" above the floor, no less than 2" and not more than 8" from the left side (facing product); refer to electrical connection section.

The appliance shall be connected to a single phase electric line rated at 110-120Vac and 60Hz frequency. The true voltage in most homes is usually between these values.

Electric Power Rating

110/120 Vac: 12A Max

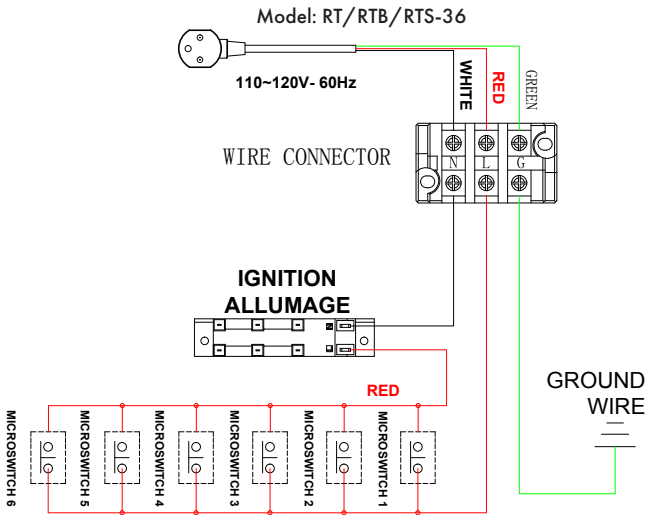
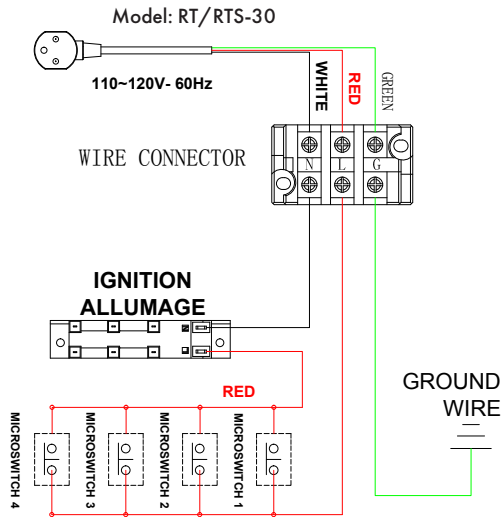
Electrical Grounding

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

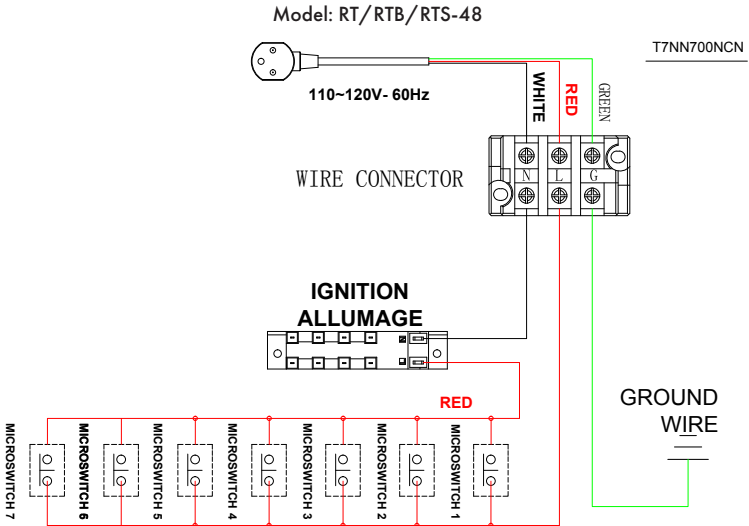


Disconnect electrical power at the circuit breaker box or fuse box before installing the appliance. Provide appropriate ground for the appliance. Use copper conductors only.

WIRING SCHEMATICS



WIRING SCHEMATICS



GAS CONNECTION

All gas connections must comply with national and local codes. The gas supply line (service) must be the same size or greater than the inlet line of the appliance. This range uses a ½" NPT inlet. Use appropriate sealant on all pipe joints that are resistant to gas.

This range can be used with Natural or LP/propane gas. The range is shipped from the factory for use with natural gas.

For LP/Propane household installation, the appliance must be converted by the dealer, factory-trained professional, or qualified licensed plumber or gas service company.

Gas conversion is important for safe and effective use of the appliance. It is the responsibility of the dealer and the owner of the range to perform the appropriate gas conversion following the directions of the manufacturer.

The gas conversion procedure is described in this manual and in the package containing the conversion nozzles shipped with every range.

Please provide the service person with this manual before work is started on the range.



DO NOT use an open flame when checking for leaks.

Leak testing of the appliance shall be conducted according to the manufacturer's instructions. Before operating the appliance, always check for leaks with soapy water solution or other acceptable method. Check for gas leakage with soapy water solutions on all gas connections between inlet gas pipes of the appliance, the gas regulator and, the manual shut-off valve. Bubbles will form with a soapy water solution if there is a leak.

GAS CONNECTION

Manual Shut-Off Valve

This valve is not shipped with the appliance and must be provided by the installer. The manual shut-off valve must be installed in the gas service line between the gas hook-up on the wall and the appliance inlet, in position where it can be reached quickly in the event of an emergency.

In Massachusetts: A T handle type manual gas shut-off valve must be installed in the gas supply line to this appliance.

Flexible Connections

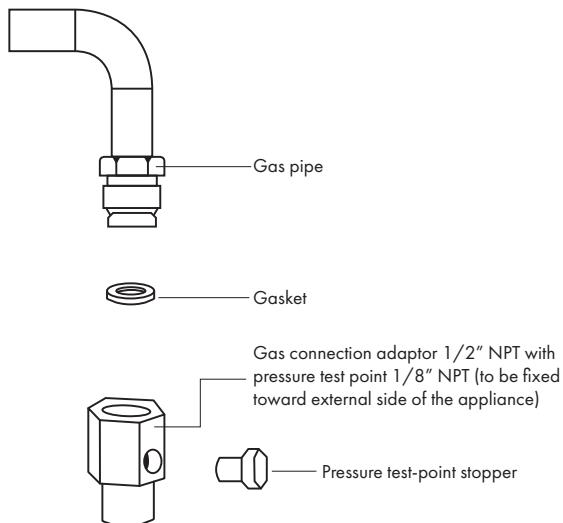
In case of installation with flexible couplings and/or quick-disconnect fittings, the installer must use a heavy duty, AGA design-certified commercial flexible connector of at least ½" (1.3cm) IF NPT (with a suitable strain relief in compliance with ANSI Z21.41 and Z21.69 standards).

In Massachusetts: The unit must be installed with a 36" (3 foot long) flexible gas connector.

In Canada: Use CAN 1-6. 10-88 metal connectors for gas appliances and CAN 1-6.9 M79 quick disconnect device for use with gas fuel.

Pressure Test Point Stopper Valve

To avoid gas leaks, the pressure test-point stopper valve and gasket supplied with the range must be installed on the gas fitting at the back of the range according to the diagram below.

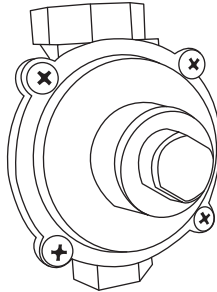


GAS CONNECTION

Pressure Regulator

Since service pressure may fluctuate with local demand, every gas cooking appliance must be equipped with a pressure regulator on the incoming service line for safe and efficient operation.

PRESSURE REGULATOR



The pressure regulator shipped with the appliance has two female threads 3/4" NPT. The regulator shall be installed properly in order to be accessible when the appliance is installed in its final position.

Manifold pressure should be checked with a manometer and comply with the values indicated below.

- Natural Gas->4.0" W.c.P
- LP/Propane-> 10.0" W.c.P

Incoming line pressure upstream from the regulator must be 1" W.C.P. higher than the manifold pressure in order to check the regulator.

The regulator used on this range can withstand a maximum input pressure of 1/2 PSI (13.8" W.C or 3.5kPa) If the line pressure exceeds that amount, a step down regulator is required.

The appliance, its individual shut-off valve, and the pressure regulator must be disconnected from the gas line during any pressure testing of that system at pressures in excess of 1/2 PSI (13.8" W.c or 3.5kPa).



Before carrying out this operation, disconnect the appliance from gas and electricity.

Gas conversion shall be conducted by a factory-trained professional.

GAS CONNECTION

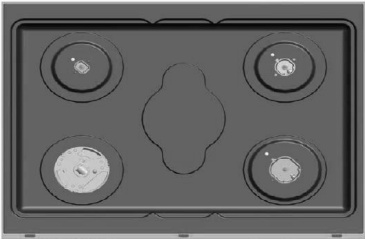
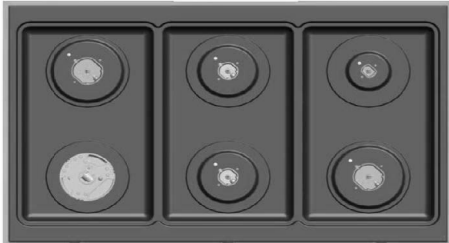
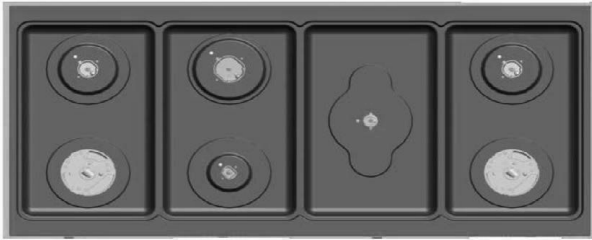
The gas conversion procedure for this range includes:

1. Pressure Regulator
2. Surface Burners
3. Flame Adjustment

The conversion is not finished if all steps are not completed.

Before performing the gas conversion, locate the package containing the replacement nozzles, which has a number indicating its flow diameter printed on the body. Consult the table below for matching nozzles to burners.

Save the nozzles removed from the range for future use.

<p>Auxiliary burner LPG: 0.65 N G: 1.04</p>	<p>Semi-Rapid burner LPG: 0.83 N G: 1.25</p>	<p>Rapid burner LPG: 0.90 N G: 1.45</p>	<p>Semi-Rapid burner LPG: 0.83 N G: 1.25</p>	<p>Auxiliary burner LPG: 0.65 N G: 1.04</p>
				
<p>Dual burner LPG: 1.08 N G: 1.79</p>	<p>Rapid burner LPG: 0.90 N G: 1.45</p>	<p>Dual burner LPG: 1.08 N G: 1.79</p>	<p>Semi-Rapid burner LPG: 0.83 N G: 1.25</p>	<p>Rapid burner LPG: 0.90 N G: 1.45</p>
<p>Semi-Rapid burner LPG: 0.83 N G: 1.25</p>	<p>Rapid burner LPG: 0.90 N G: 1.45</p>			
<p>Dual burner LPG: 1.08 N G: 1.79</p>	<p>Auxiliary burner LPG: 0.65 N G: 1.04</p>	<p>Fish burner LPG: 0.90 N G: 1.45</p>	<p>Semi-Rapid burner LPG: 0.83 N G: 1.25</p>	



**Propane
Conversion Video**

LPG: Liquid Propane Gas
NG: Natural Gas


GAS CONVERSION PROCEDURE

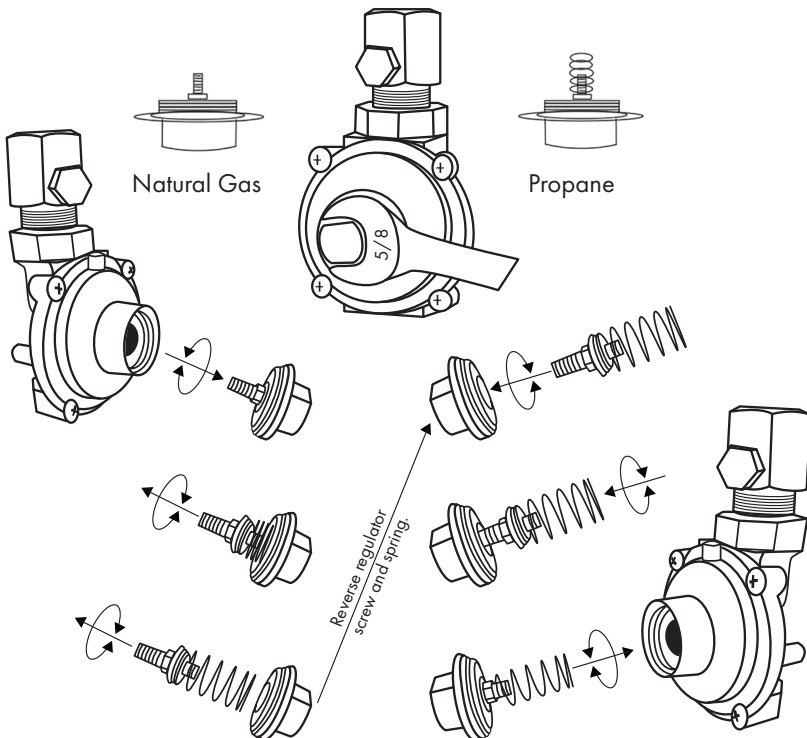
Step 1: Pressure Regulator

The pressure regulator supplied with the appliance is a convertible type pressure regulator for use with Natural Gas at a nominal outlet pressure of 4" w.c. or LP gas at a nominal outlet pressure of 11" w.c. and it is pre-assembled from the factory to operate with one of these gas pressure as indicated in the labels affixed on the appliance, package and instruction booklet.

To convert the regulator for use with other liquid propane LP gas:

1. Unscrew the front cap of the regulator (as seen below.) Inside the cap is a screw. By hand, remove the screw to reveal a spring. Reapply the screw to the cap with the spring revealed.
2. With the spring sticking out of the cap, reapply back to the regulator.

 Any issues related to improper propane conversion are **NOT** covered under warranty.

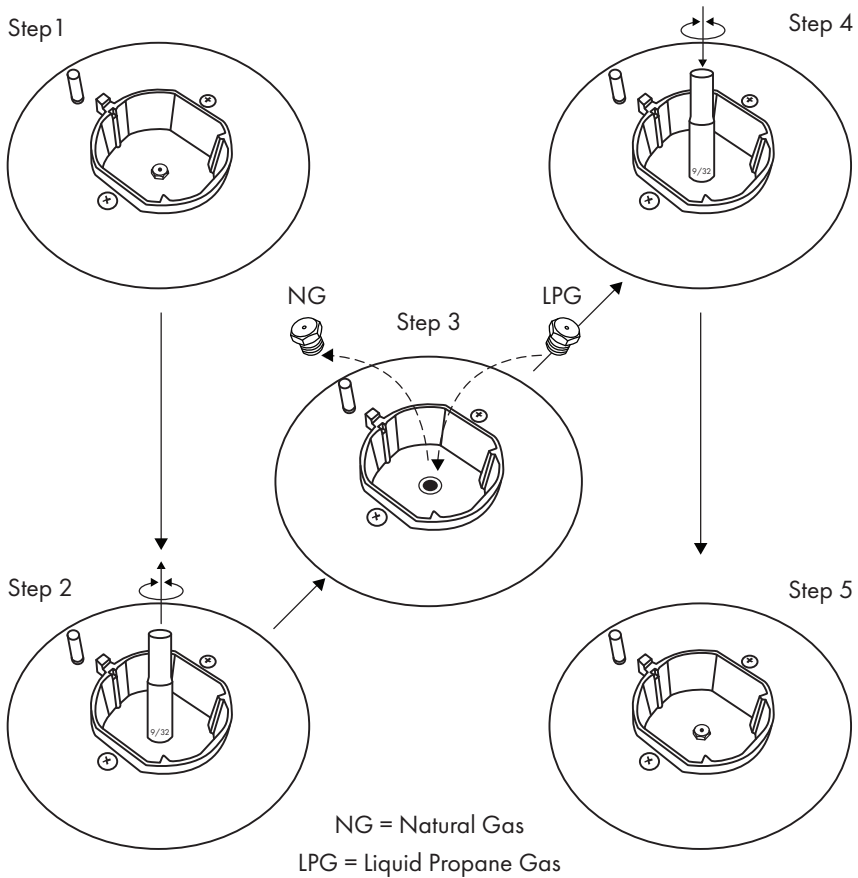


GAS CONVERSION PROCEDURE

Step 2: Surface Burners

To replace the nozzles of the surface burners, lift up the burners and unscrew the nozzles shipped with the range using a 7 mm (socket wrench).

Replace nozzles using the conversion set supplied with the range. Each nozzle has a number indicating its flow diameter printed on the body. Consult the table on page 21 for matching nozzles to burners.



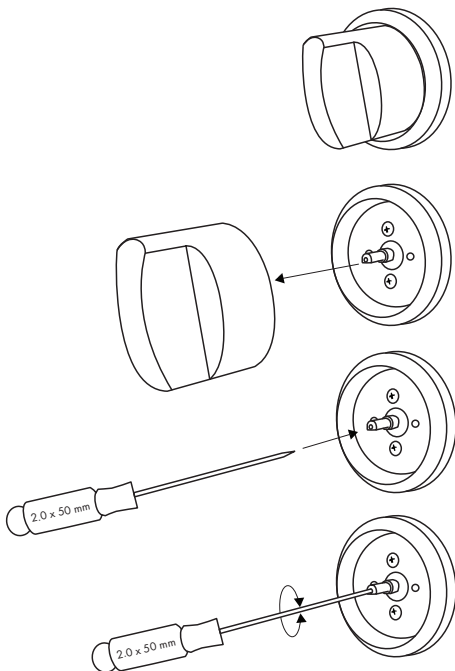
GAS CONVERSION PROCEDURE

Step 3:

1. Light one burner at a time and set it to the MINIMUM position (small flame).
2. Remove the knob.
3. The range is equipped with a safety valve. Using a small-size flathead screwdriver, locate the choke screw (see diagram below) and turn to the right or left until the burner flame is adjusted to desired minimum.
4. Make sure that the flame does not go out when switching quickly from the MAXIMUM to the MINIMUM position.

The high flame setting cannot be adjusted to be lower. If the height is too high, revisit the conversion set up. A step may have been missed.

FLAME ADJUSTMENT



Flame
Adjustment
Video

INSTALLATION CHECKLIST

1. Is the back guard securely connected?
2. Is the electricity properly grounded?
3. Is the gas service line connected following the directions of the manufacturer?
4. Have all the proper valves, stoppers, and gaskets been installed between the range and the service line?
5. Has the gas connection been checked for leaks?
6. Has the range been setup for the type of gas available in the household? (propane or natural gas)
7. Does the flame appear sharp blue with no yellow tipping?
8. Has the minimum setting for all burners been adjusted?
9. Have the cooktop flames been adjusted to customer preference?
10. Does the flame appear sharp blue with no yellow tipping?
11. Has the minimum setting for all burners been adjusted?
12. Have the cooktop flames been adjusted to customer preference?
13. Are the oven burners/elements installed properly and functioning?

FINAL PREPARATION

All stainless steel body parts should be wiped with hot, soapy water and with a stainless steel cleanser.

If build-up occurs, do not use steel wool, abrasive cloths, cleaners, or powders. If it is necessary to scrape stainless steel to remove encrusted materials, soak with hot, wet cloths to loosen the material, and then use a wood or nylon scraper. DO NOT use a metal knife, or any other metal tool to scrape stainless steel! Scratches are almost impossible to remove.

USERS MANUAL

ROOM VENTILATION

The use of a gas cooking appliance generates heat and humidity in the room where it is installed. Proper ventilation in the room is needed. Make sure the kitchen is equipped with a range hood of appropriate power (400 CFM minimum). Activate the exhaust fan/range hood when possible. Intensive and continuous use of the appliance may require additional ventilation, for example, by opening a window.

COOKTOP COOKING

- 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 or hot plates in order to avoid accidents caused by spill over.
- Particular care should be taken when cooking with oil or fat.
- Always ensure that the knobs are in the "O" Off or Stop 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, thermostat and bulb.
- Ensure that air can circulate around the gas appliance. Poor ventilation can result in lack of oxygen and extinguish the flame.
- The use of a gas cooking appliance produces heat and humidity in the room where it is installed.
- Ensure good ventilation of the room, keep adequate natural ventilation or install an extractor hood with a discharge tube.
- In case of doubt, ask installer for advice.
- 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, move it carefully.
- To facilitate ignition, light the burners before placing pans on the grid.
- Check that the flame is regular.
- Always lower the flame or turn it off before removing the pan

COOKTOP COOKING

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 tip of the white ceramic pin 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 centered, the flame will be irregular.

Manual Ignition

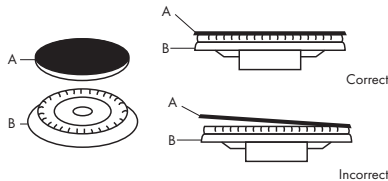
Manual ignition is always possible even when the power is cut off or in the event of a power failure. Turn the control knob counter-clockwise to the **MAXIMUM** position; light the flame with a kitchen lighter or with a match.

Using the Burners Correctly



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

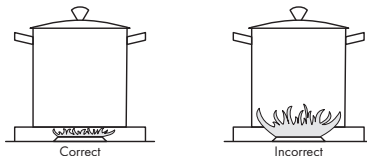
1. Always check that the burner caps are properly installed before operation:



2. Verify that the flame of the worktop burners is completely blue and with a regular aspect as shown below:

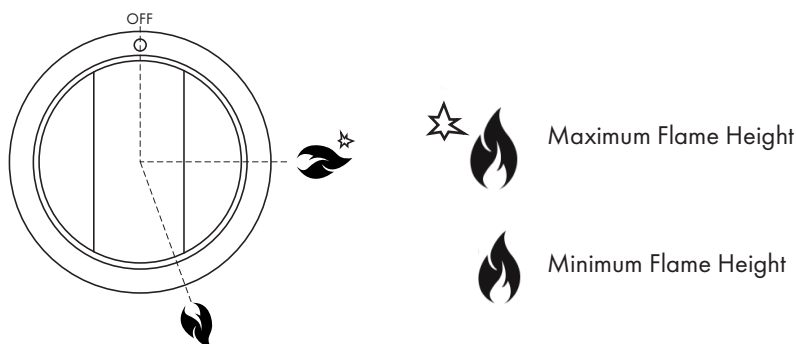


3. Never let flames wrap around cookware.



COOKTOP COOKING

Be sure to set all worktop/oven/broiler burner controls to the OFF position after each use of the appliance.



Maximum temperature setting/recommended control knob position for burner ignition.

The regulating knobs should be turned in anti-clockwise direction until the small flame symbol, vice-versa for the larger flame symbol. To light up the burner, keep pushing the knob and turn it anti-clockwise 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 anti-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 colour.

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 LPG to fully fill the operating system.



WARNING

The flame color should always be blue. Flickers of orange and yellow are 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.

Cleaning Your Range



During cleaning operation 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 range when hot!

Cleaning after Installation: Use a stainless steel cleaning product or wipe to eliminate the glue residues of the protection film after removal.

Cleaning the Worktop: Periodically clean the burner heads, the cast iron pan supports, and the 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 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 fat residues.

TROUBLESHOOTING

Problem	Possible Cause and/or Remedy
Igniters are not sparking	Rangetop is not connected to electrical power. Check power circuit breaker, wiring, and fuses. If all electrical components are properly installed, call customer support.
Burner does not ignite	Gas supply valve is in the "OFF" position or gas supply is interrupted.
Igniter sparking taut; no flame ignition	Burner ports are clogged or the unit is not set to the appropriate gas type. Call customer support.
Burner ignites but flame is large, distorted, or yellow	The air quality of the room is affecting the flame color. Ensure that there are no candles, cleaning products, etc. in the room.
Low flames and longer cooking times	The propane conversion procedure may not have been performed properly. Check that all orifices are correctly placed. If not, contact your installer.



ZLINE

KITCHEN AND BATH

Three Locations:

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427 Rowland Mill Road
Bruceton, TN 38317

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