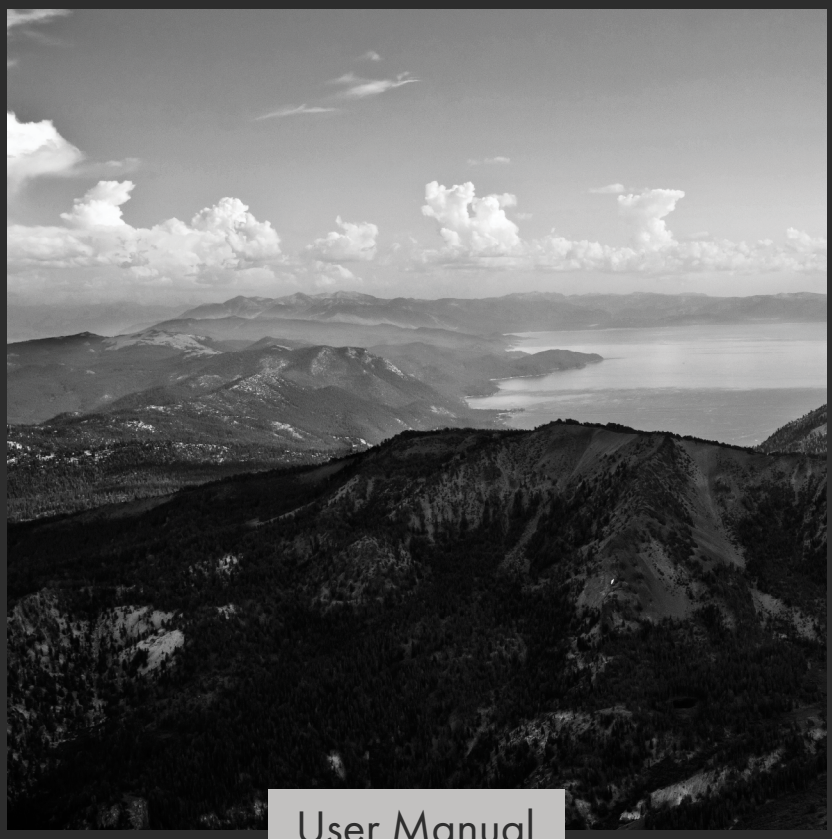
ZLINE

ATTAINABLE **LUXURY®**



User Manual

RANGE TOPS
SRT MODELS

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.

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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.

⚠ WARNING: 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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IMPORTANT SAFETY INSTRUCTIONS

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.

IMPORTANT SAFETY INSTRUCTIONS



AVERTISSEMENT : Le non-respect à la lettre de ces instructions peut causer un incendie ou une explosion, qui pourrait entraîner des dommages matériels, desblessures ou la mort

- Ne pas entreposer ou utiliser d'essence ou tout autre liquide ou gaz inflammable à proximité de cet appareil ou de tout autre appareil.
- EN PRÉSENCE D'UNE ODEUR DE GAZ :
  - Ne tenter d'allumer aucun appareil ;
  - Ne toucher à aucun commutateur électrique ;
  - N'utiliser aucun téléphone dans l'immeuble ;
  - Appeler immédiatement le fournisseur de gaz à partir d'un téléphone situé à l'extérieur de l'immeuble ; Suivre les instructions du fournisseur de gaz ;
  - S'il est impossible de joindre le fournisseur de gaz, appeler le service des incendies.
- L'installation et la réparation doivent être effectuées par un installateur ou une agence de réparation ayant les qualifications requises ou par le fournisseur de gaz.

IMPORTANT SAFETY INSTRUCTIONS



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.



ATTENTION :

Ne faites jamais fonctionner la surface de cuisson, sur le dessus de cet appareil, sans surveillance.

- Le non-respect de cette mise en garde pourrait entraîner un incendie, une explosion ou un risque de brûlure et ainsi causer des dommages matériels, des blessures ou la mort.
- Si l'appareil prend feu, tenez-vous à l'écart et appelez immédiatement votre service des incendies. NE TENTEZ JAMAIS D'ÉTEINDRE UN FEU DE GRAISSE OU D'HUILE EN L'ASPERGEANT D'EAU.



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.



AVERTISSEMENT: Ne JAMAIS utiliser cet appareil électroménager en guise de chaufferette. Le fait de chauffer une pièce ainsi peut entraîner un empoisonnement au monoxyde de carbone ou une surchauffe du four.

IMPORTANT SAFETY INSTRUCTIONS

- 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 top is properly grounded. The plug should always be accessible.
- The installer should leave these instructions with the consumer who should retain for local inspectors' use and for future reference.
- This manual does not cover all possible conditions that may occur during installation and/or operation. Always contact a qualified service technician or the manufacturer about problems you may not understand.

WARNING **Installation and service on this product must only be conducted by a qualified installer, service agency, or gas supplier.**

- 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 or gas fitter. A manual gas shut-off valve must be installed in the gas supply line for safety and ease of service.
- 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.

IMPORTANT SAFETY INSTRUCTIONS

IMPORTANT SAFETY ALERTS



DANGER: When you see this symbol in the instructions, it indicates a hazardous situation which, if not avoided, could result in death or serious injury.



WARNING: When you see this symbol in the instructions, it indicates a hazardous situation which, if not avoided, could result in minor or moderate injury.



USE CARE WHEN UNPACKING THE PRODUCT

- Remove all tape and packaging before using the appliance.
- Carefully dispose of the product's shipping box, plastic bags, and all other packing materials after the appliance is unpacked.
- Boxes covered with rugs, bedspreads, sheets, or other materials can become air-tight chambers. Never allow children to play with packaging material.
- Remove all staples from the box. Staples can cause cuts and destroy finishes if they come in contact with other appliances or furniture.
- Do not remove the model/serial plate attached to the appliance; doing so will not only void the product warranty, it will limit the ability for future service to be conducted on the range top in an effective manner.



ELECTRIC AND GAS SAFETY

- Be sure your appliance is properly installed and grounded by a qualified technician in accordance with all local codes and ordinances and with the National Fuel Gas Code ANSI Z223.1—latest edition and the National Electrical Code ANSI/NFPA No. 70—latest edition in United States, or CAN/CGA B149.1, B149.2, and the Canadian Electrical Code, Part 1, in Canada.
- Gas leaks cannot always be detected by smell. As such, gas suppliers recommend that you use a gas detector approved by UL or CSA. For more information, contact your gas supplier.
- If a gas leak is detected, refer to the "**WHAT TO DO IF YOU SMELL GAS**" alert on page 1.

IMPORTANT SAFETY INSTRUCTIONS

- Installation and service on this product must be performed by a qualified installer, servicer, or gas supplier. Ask the manufacturer to recommend a qualified technician and authorized repair service in your area.
- 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.
- Do not repair or replace any part of the appliance unless specifically recommended in this manual. All other servicing should be done only by a qualified technician. This may reduce the risk of personal injury and damage to the appliance.



DANGER

Always disconnect gas and power when servicing this product, especially for larger-scale repairs impacting important appliance functionality; failure to do so increases the risk of fire, explosion, injury, or death.

INSTALLATION SAFETY

- Never modify or alter the construction of the appliance by removing panels, wire covers, or any other part of the product.
- 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.
- Ensure the kitchen or room where the appliance is installed is well ventilated by keeping the air intakes open and in good working order and/or by installing a range hood above the unit. It's recommended a hood is installed between 30" and 36" (762 and 914 mm) above the cooktop to allow for optimal air flow.



WARNING

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

IMPORTANT SAFETY INSTRUCTIONS

- If the appliance is used intensively for a long time, the effectiveness of the ventilation will have to be increased, for example by opening a window or increasing the power of the range hood operating above.
- Flammable materials and liquids should not be stored on the appliance or near surface units. This includes paper, plastic, and cloth items, as well as cookbooks, plastic ware, and towels. Do not store explosives such as aerosol cans on or near the appliance. Flammable materials may explode and result in fire or property damage.
- Keep the appliance area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
- Flammable materials should not be stored near surface units.

IN THE STATE OF MASSACHUSETTS, THE FOLLOWING INSTALLATION INSTRUCTIONS APPLY

- Installations and repairs must be performed by a qualified or licensed contractor, plumber, or gas fitter licensed by the State of Massachusetts.
- If using a ball valve, it must be a T-handle type.
- A flexible gas connector, when used, must not exceed 3' (914 mm).



WARNING

STATE OF CALIFORNIA PROPOSITION 65 WARNINGS

- The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the state to cause birth defects or other reproductive harm and requires businesses to warn customers of potential exposure to such substances.
- Gas appliances can cause minor exposure to at least four main substances — benzene, carbon monoxide, formaldehyde, and soot — caused primarily by the incomplete combustion of natural gas or liquid propane fuels.
- Properly adjusted burners, indicated by a bluish rather than yellow flame, will minimize incomplete combustion. Exposure to these substances can also be minimized by venting with an open window or by using a ventilation fan or range hood.

IMPORTANT SAFETY INSTRUCTIONS



DANGER

COOKTOP SAFETY

- Do not store items of interest to children in the cabinets above the appliance or on the back splash of appliance.
- Children should not be left alone or unattended in the area where the appliance is in use. Do not allow children to climb, play, sit, or stand on or around any part of the appliance. Children climbing on the appliance to reach items could be seriously burned or injured.
- DO NOT TOUCH THE COOKING SURFACE, BURNERS, GRATES, OR ANY AREAS NEAR THEM. Surface burners or other parts of the range top may be hot even though flames are not visible.
- Areas near surface burners or throughout the appliance may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials touch, these areas until they have had sufficient time to cool.
- Do not wear loose-fitting or hanging garments while using the appliance. Do not let clothing or other flammable materials contact hot surfaces.
- Smother grease fires with a pan lid, or use baking soda, a dry chemical, or foam-type extinguisher. Use an extinguisher ONLY if:
  - You have a Class A, B, or C extinguisher and you know how to operate it.
  - The fire is small and contained in the area where it is started.
  - The fire department is being/has been called.
  - You can fight the fire with your back to an exit.
- When heating fat or grease, watch it closely. Fat or grease may catch fire if allowed to become too hot.
- Use only dry potholders and oven mitts. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholders touch hot heating elements, flames, or burners. Do not use a towel or other bulky cloth instead of a potholder.
- Do not heat unopened food containers. Buildup of pressure may cause the container to burst and result in injury.
- Stepping, leaning, or sitting on this appliance can result in serious injuries and also damage the appliance.
- Know which knob controls which surface burner. Visually check that the burner has lit. Then adjust the flame so it does not extend beyond the edge of the pot/pan.
- Clean the appliance regularly to keep all parts free of grease that could catch fire. Exhaust fan ventilation range hoods and grease filters should be kept clean. Do not allow grease to accumulate on hoods or filters. Greasy deposits in the fan could catch fire.
- When cooking food, turn the hood fan on. Refer to hood manufacturer's instructions for cleaning and operation.

IMPORTANT SAFETY INSTRUCTIONS

- Pot/pan handles should be turned inward and not extend over surface burners. To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the pot/pan, the handle of the utensil should be positioned so that it is turned inward, and does not extend over adjacent surface burners.
- Do not use aluminum foil to line any part of the appliance. Use aluminum foil only to cover food during cooking. Improper use of these liners may result in risk of electric shock or fire. Use of aluminum foil on any part of the range top may void the manufacturer's warranty.
- 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.



Never leave surface burners unattended. Boilovers cause smoke and greasy spillovers that may ignite, or a pan that has boiled dry may melt.

- Do not use decorative surface burner covers. If a burner is accidentally turned on, the decorative cover will become hot and possibly melt. You will not be able to see that the burner is on. Burns will occur if the hot covers are touched. Damage may also be done to the appliance or burners because the covers may cause overheating. Air will be blocked from the burner and cause combustion problems.
- Always use a proper flame size. Adjust the flame size so it does not extend beyond the edge of the pot/pan. The use of undersized pots/pans will expose a portion of the burner flame to direct contact and may result in ignition of clothing. Adjusting the flame size to appropriate levels will also improve efficiency.
- Always use proper pot/pan and cookware sizes. This appliance is equipped with surface units of different sizes. Select cookware with flat bottoms large enough to cover the surface unit.
- SRT48 series range tops come with an enameled reversible cast iron griddle that can be placed vertically (front to back) atop any of the four grates on the range top. Use care when placing and flipping the griddle to not damage the griddle or cast iron grates below.
- Make sure the griddle is completely cool to the touch before placing on or removing from the range top to avoid risk of burns and injury.
- Do not use stove top grills on your gas appliance. If you use a stove top grill on a sealed gas burner, it will cause incomplete combustion and can result in exposure to carbon monoxide levels above allowable current standards. This can be hazardous to your health.

IMPORTANT SAFETY INSTRUCTIONS



WARNING

VENTILATION SAFETY

- The appliance should have proper ventilation in order to keep the unit operating properly and maintain the temperature of immediate surroundings. Do not obstruct flow of combustion and ventilation air.
- Observe all governing codes and ordinances, and check your local building codes as they may vary from the general rules outlined in this manual.
- It is the installer's responsibility to comply with installation clearances specified on the model/serial rating plate, in addition to within this User Manual.
- For proper operation of a gas appliance, the air necessary for gas combustion must be able to flow into the room naturally. The air must flow into the room directly through openings in the outside walls.
- These openings must be constructed so that it will not be obstructed from inside or outside, and not be constructed close to the floor. The opening is recommended to be on the side opposite to that on which the flue gases are discharged.
- The appliance should be located for convenient use in the kitchen; recessed installations must provide complete enclosure of the sides and rear of the range top.
- To eliminate risk of burns or fire by reaching overheated surface units, cabinet storage space located above the range top should be avoided. This risk can be further reduced by installing a range hood or microwave hood combination that projects horizontally a minimum of 5" (127 mm) beyond the bottom of the cabinets.
- 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.
- Avoid placing cabinetry directly above the appliance when possible. If cabinetry is used above the cooking surface, use cabinets no more than 13" (330 mm) deep.
- Contact a service technician and/or a qualified floor covering installer to check that wall coverings, countertops, and cabinets located around the appliance can withstand at least 200 °F (93 °C).

IMPORTANT SAFETY INSTRUCTIONS

STORAGE AND FIRE SAFETY

- Items of interest to children should not be placed in cabinets above the appliance or on the steel back splash vent at the back the range top. Children climbing on the appliance to reach items could be seriously injured.
- DO NOT leave children alone or unattended when the appliance is hot or in operation, even if the 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 range top or cause it to tip over which could result in severe personal injury.



DANGER

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

- NEVER wear loose fitting or hanging garments while using the range top. Be careful when reaching for items placed in cabinets over the appliance. Flammable material could be ignited if it contacts flames.
- DO NOT place flammable materials anywhere near the range top.
- DO NOT place or use combustible materials such as gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- DO NOT store cooking grease or other flammable materials in or near the appliance.



DANGER

Never leave burners unattended at high heat settings. Boilovers cause smoke and greasy spillovers that may ignite, or a pan that has boiled dry may melt. DO NOT ATTEMPT TO EXTINGUISH AN OIL/GREASE FIRE WITH WATER.

- If a grease fire occurs, never touch a flaming pan. Immediately turn the controls off. Smother a flaming pan on a surface burner by covering the pan completely with a well-fitting lid, cookie sheet or flat tray.
- A grease fire can also be put out by covering it with baking soda or, if available, by using a multi-purpose dry chemical or foam-type fire extinguisher.
- Allow the burner grates and other surfaces to completely cool before touching them.
- NEVER block the vents (air holes) of the appliance. They provide the air inlet and outlet that are necessary for the appliance to operate properly with correct combustion.

IMPORTANT SAFETY INSTRUCTIONS

- Gas leak testing of the appliance must be conducted according to the manufacturer's instructions; always consult a qualified technician.
- Make sure your appliance is properly installed and grounded by a qualified installer, according to instructions explained in the Installation Manual. Any adjustment and service should be performed only by qualified gas range top installers or service technicians.
- To prevent poor air circulation, place the appliance out of kitchen traffic path and out of drafty locations.



DANGER

Stepping, leaning, or sitting on this range top can result in injuries and damage to the appliance. DO NOT allow children to climb or play around the range top; doing so may cause the appliance to tip, resulting in serious burns or other injury.

- DO NOT attempt to repair or replace any part of your appliance unless it is specifically mentioned in this manual. All other service should be referred to a qualified technician.
- Make sure all packaging materials are removed from the appliance before operating it to prevent fire or smoke damage should the packaging material ignite.
- When cooking, adjust the burner controls so the flame heats only the bottom of the pot, pan, or cookware and does not overlap at the sides.
- Cookware, pots, and pans that conduct heat slowly, i.e. glass pots, should be used in conjunction with burner flames at a low or medium setting.
- Use the appliance only for cooking tasks as outlined in this manual. When using the appliance, do not touch the grates, burner caps, burner bases, or any other parts in proximity to the flame. These components may be hot enough to cause burns.
- Do not use aluminum foil to line any part of the appliance. Use aluminum foil only to cover food during cooking. Improper installation of these liners may result in risk of electric shock or fire. Use of aluminum foil on any part of the range top may void the manufacturer's warranty.

IMPORTANT SAFETY INSTRUCTIONS



SURFACE BURNER SAFETY

- If a cooktop burner flame goes out, gas will continue to flow to the burner until the knob is turned to the OFF position.
- NEVER leave the surface burners unattended, especially at high flame settings.
- 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.
- Always turn burner knobs to the HI position when igniting the top burners and make sure the burners have ignited before adjusting flame sizes.
- Use only dry pot holders or oven mitts—moist or damp pot holders on hot surfaces may result in burns from steam. DO NOT let pot holders come near open flames when lifting cookware. DO NOT use a towel or other bulky cloth instead of a pot holder.
- Do not use decorative surface burner covers. If a burner is accidentally turned on, the decorative cover will become hot and possibly melt. You will not be able to see that the burner is on. Burns will occur if the hot covers are touched.
- Do not use stove top grills or griddles on your gas appliance. If you use a stove top grill on a sealed gas burner, it will cause incomplete combustion and can result in exposure to carbon monoxide levels above allowable current standards. This can be hazardous to your health.
- 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. When using glass cookware, make sure it is designed for top-of-range top cooking.



NEVER place any items on the cooktop or the back splash of the range top. Hot air from the vent may ignite flammable items and will increase pressure in closed containers, which may cause them to burst and increase risk of injury.

IMPORTANT SAFETY INSTRUCTIONS



COOKING SAFETY

- There may be a smell and/or smoke — this is normal when the range top is first heated as manufacturing oils burn off. Ensure the room where the range top is installed is well ventilated by keeping air intakes open and/or by operating a range hood above the unit.
- Carefully watch foods being fried at a high flame setting, and always heat fat slowly.
- If frying combinations of oils and fats, stir together before heating, and use a deep fat thermometer if possible to prevent overheating fat beyond the smoking point.
- Use the least possible amount of fat for effective shallow or deep-fat frying. Filling the pan too full of fat can cause spillovers when food is added.
- NEVER cook foods directly on the flame without a pot or pan; use proper cookware.
- DO NOT use a wok on the surface burners if the wok has a round metal ring that is placed over the burner grate to support the wok. This ring acts as a heat trap, which may damage the burner grate and burner ring. It also may cause abnormal carbon monoxide levels, potentially resulting in a health hazard.
- Foods for frying should be as dry as possible. Frost or moisture on foods can cause hot fat to bubble up and spill over the sides of the pan.
- NEVER try to move a pan of hot fat, especially a deep fat fryer. Wait until fully cool.
- DO NOT place plastic items on the cooktop; they may melt if left too close to the vent.
- Keep all plastics away from the surface burners.
- To prevent burns, always be sure burner knobs are in the OFF position and all grates are cool before attempting to remove them.



If you smell gas, immediately turn off the gas to the appliance and call a qualified service technician. Never use an open flame to locate a leak.

- Always turn burner knobs to the OFF position before removing cookware.
- DO NOT lift the cooktop. Lifting the cooktop can cause damage and improper operation of the appliance.
- If the appliance is located near a window, DO NOT hang long curtains that could blow over the surface burners and catch on fire.
- DO NOT operate burners for any period of time without cookware on the grate. The finish on the grate may chip without cookware to absorb the heat.

OPERATION

GUIDELINES FOR USING SURFACE BURNERS

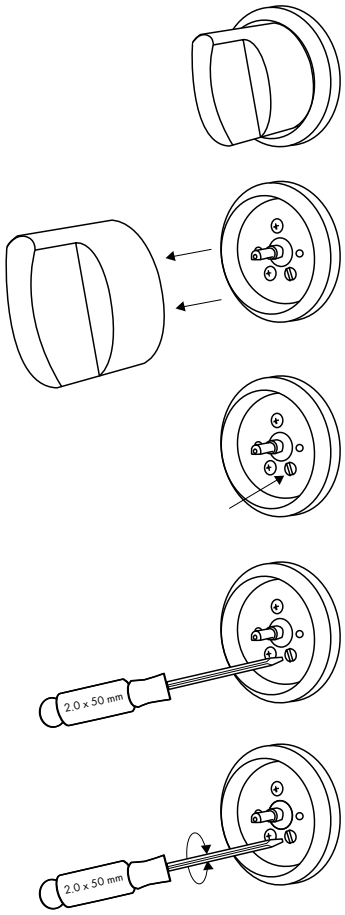
Scan to follow along with a video. NOTE: The range in the video is of an SGR36 series range, but the cooktop burner processes for the cooktop are the same for SRT models.

- SRT series range tops operate using electric ignition; all burners have a special auto re-ignition feature. Burners will relight if the flame goes out suddenly due to a wind gust or other reason. The auto re-ignition feature will automatically detect the loss of flame and reignite the burner if gas is still flowing.
- When pushing in one burner knob, sparking will occur on all surface burners, but only the burner activated will receive gas flow. This is a perfectly normal feature for gas cooktops for all burners to spark at once when igniting a burner.
- Keep all burners clean. Especially after a spill or boil over, make sure you clean the affected burners before using them again. Food residue may clog the igniter and notches of the burner spread, stopping the burner from functioning correctly.
- Check that the burner flames are regular. They should be blue with little to no yellow tipping, and burn without fluttering all around the burner cap.

OPERATION

MANUAL FLAME ADJUSTMENT

- Each range top includes a flame adjustment feature if burners experience irregular flame sizes or are too yellow or orange in color. Range tops are designed to ensure flames are set at appropriate levels. Should an adjustment be needed, follow these steps:
- Light one burner at a time and set it to the lowest position. Next, remove the knob by firmly and carefully pulling it straight out.
- Inside each burner is an adjustment valve. Using a 2 mm x 50 mm flathead screwdriver, locate the adjustment screw (see diagram — the screw is on the right) and turn the screwdriver to the right or left until the flame is adjusted to the desired minimum. Use a flashlight if it's difficult to see the adjustment screw.
- Make sure the flame does not go out when switching quickly from the HI to the LO position. **NOTE:** The high flame setting cannot be adjusted to be lower.
- **NOTE:** For the dual burner knobs on all three models, there are 2 screws to adjust if needed —1 for the inner ring and 1 for the outer ring. These screws are located on the left side of the adjustment valve.

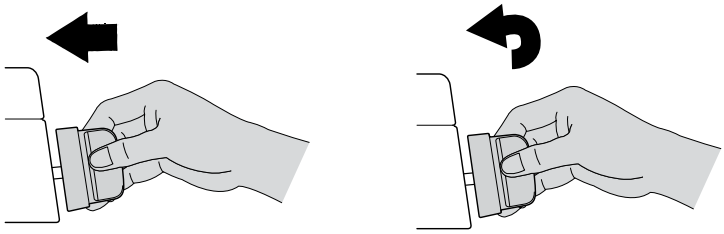


Scan to follow along with a video. NOTE: The range in the video is of an SGR36 series range, but the flame adjustment process for the cooktop is the same for SRT models.

OPERATION

SURFACE BURNER OPERATION

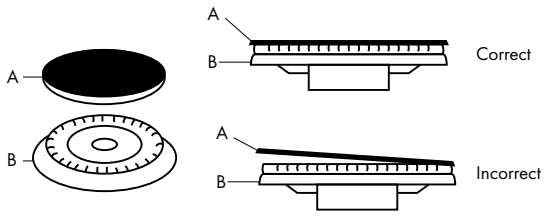
1. To activate electric ignition for surface burners, push in the knob for the burner you wish to use to release gas, as noted in the first image below.
2. Turn the control knob counter-clockwise to the "HI" position, as noted in the second image below. The spark will be released at the metal electrode of the white ceramic spark tip located on the side of the burner. Wait 0.5 to 2 seconds for ignition.
3. Once the burner lights, turn the control knob to adjust the desired heat. If the flame turns off and does not auto re-ignite, turn the burner off and repeat the above procedure.



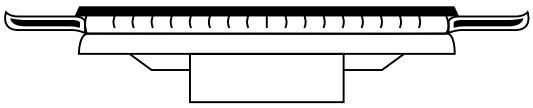
WARNING **Use care when utilizing the knobs on your range top. Turning knobs too far beyond their highest setting — or turning too hard in the incorrect clockwise motion — may permanently damage knobs.**

USING THE BURNERS CORRECTLY

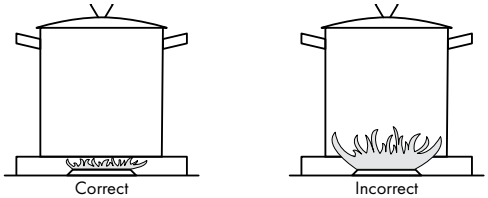
1. Always check that the burner caps are properly installed before operation:



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



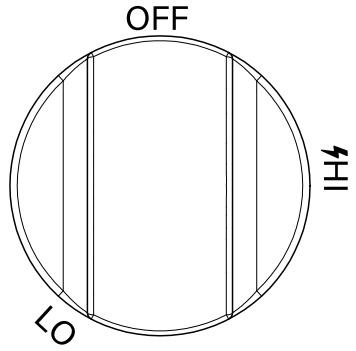
3. Never let flames wrap around cookware; this creates a safety hazard and can also damage your cookware:



WARNING **DO NOT ignite burners if the black burner cap is not installed or not centered on the burner spread; the flame will be irregular and may increase injury risk.**

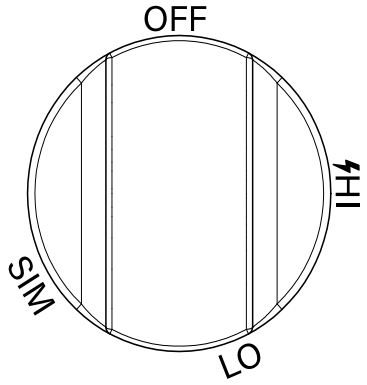
OPERATION

SURFACE BURNER KNOB FUNCTION



HI: Maximum Flame Height
LO: Minimum Flame Height

DUAL BURNER KNOB FUNCTION



HI: Maximum Flame Height
LO: Minimum Flame Height
SIM: Simmer Mode

- SRT series range tops feature special dual burners with a simmer setting (the SRT48 model has two dual burners). Use the simmer setting for melting chocolate and butter, cooking rice and delicate sauces, simmering soups and stews, and keeping cooked food hot.
- For other cooking options, simply adjust the flame on each knob between the maximum and minimum options for other settings, as referenced below:

HEAT SETTINGS AND SIMPLE COOKING GUIDE	
SIM (Dual Burners Only)	Steaming rice, warming food, melting chocolate or butter.
LO	Melting large quantities.
Low-medium	Low-temperature frying, simmering large quantities, heating milk, cream sauces, gravies.
Medium	Sautéing and browning, braising, pan-frying, maintaining slow boil on large quantities.
Medium-Hi	High-temperature frying, pan boiling, maintaining slow boil on large quantities.
HI	Boiling liquid quickly, deep frying. This also ignites the burners.

OPERATION

SURFACE BURNER FLAME SIZE

- When adjusting burner knobs, do so slowly until reaching your preferred flame size.
- Cooktop flames should be steady and the color should always be blue, though flickers of orange and yellow are acceptable.
- If flames appear orange/yellow and stay that way, check the surrounding area. Candles, cleaning products, and other changes in atmosphere can affect flame color.
- If flame issues persist, and you had a professional technician conduct a liquid propane gas conversion procedure, it may not have been performed properly. Check that all orifices are correctly placed. If not, contact your installer. If using natural gas, contact your local gas company to check for unforeseen issues.



WARNING

COMBUSTION SAFETY

- Gas appliances can cause minor exposure to several substances, namely benzene, carbon monoxide, formaldehyde, and soot, caused primarily by the incomplete combustion of natural gas fuel.
- Properly adjusted burners emitting clean blue flames will minimize incomplete combustion. Exposure to those substances can be minimized by venting with an open window or use of a ventilation fan or range hood above the unit.



WARNING **When using the cooktop for the first time, burners may not ignite right away. Time is required for gas to fully fill the operating system. In this instance, do not keep burner knobs pushed in for longer than a few seconds.**

POWER FAILURE

- If gas does not ignite within four seconds, turn off the knob and allow at least five minutes for any gas to dissipate. Repeat the lighting procedure outlined on page 17.
- If electricity or power fails in your home, surface burners can still be lighted manually if necessary. Simply hold a lighted match near a burner and turn the knob counterclockwise to the “HI” setting. After the burner lights, remove the lit match and turn the knob to the preferred setting.

OPERATION

COOKTOP MAINTENANCE

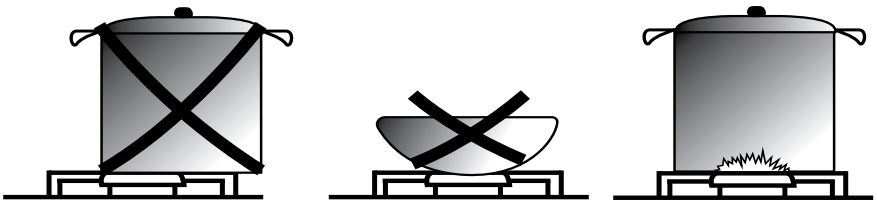
- To prevent the appliance from discoloring or staining, clean cooktop after each use, and wipe up acidic or sugary spills as soon as the appliance has cooled.
- The sealed burners of your appliance are not secured to the cooktop and are designed to be removed. Boil overs or spills will not seep underneath the cooktop. The burners should be cleaned after each 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.
- Any food or liquid spills on the cooktop must be cleaned up before cooking in order to avoid unpleasant smoke and/or the possibility of fire. See the "Care and Maintenance" section for more information.

WARNING

According to the U.S. Department of Agriculture: DO NOT hold foods at temperatures between 40 °F to 140 °F (4 °C to 60 °C) more than 2 hours. Cooking raw foods below 275 °F (135 °C) is not recommended.

BURNER GRATES

- The 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.



OPERATION

GRIDDLE OPERATION (SRT48 SERIES)

- Before first use, clean the cast iron griddle thoroughly with warm, soapy water to remove dust or any protective coating. Rinse with clean water and wipe off to dry with soft, clean, lint-free cloth.
- Place the griddle vertically (front to back) on top of any of the four burner grates until it slides into place; do not position the griddle horizontally (left to right) across multiple burner grates.
- To ensure even heating of the griddle, turn on the rear and front burners.



The surface of the griddle may be hot for several minutes after use. Please allow sufficient time for the griddle to cool prior to moving and cleaning.



HEATING ELEMENT SAFETY

- DO NOT TOUCH HEATING ELEMENTS. Heating elements may be hot even though they are dark in color.
- During and after use, do not touch or let clothing or other flammable materials come into contact with the heating elements until they have had sufficient time to cool.
- Take care to reset all cooktop burner controls to the OFF position after use of the appliance.
- When using the range top for the first time you may notice the following:
  - There may be an odor. This is quite normal when the range top is first heated as residual oil from production of parts will be burnt off quickly.
  - There may be noises. This is also quite normal as new parts move and settle into place during the initial heating process.

CARE AND MAINTENANCE

CLEANING YOUR RANGE TOP



Do not attempt any of the following cleaning methods until all burners are off. We also recommend disconnecting power before cleaning the unit to limit risk of electric shock.

IMPORTANT: During cleaning, never use abrasive cleaners. Scratches on the stainless steel surfaces are permanent. DO NOT clean the range top when hot. Do not use Clorox bleach or alcohol wipes to clean stainless steel. Always follow label instructions on cleaning products.

CONTROL KNOBS

- Use a damp soapy cloth for everyday cleaning of the knobs. For heavier cleaning for grease, etc., apply a nonabrasive liquid detergent to a damp cloth.
- Use care not to rotate the knobs when cleaning to avoid the release of gas.
- For hard-to-reach stains, you can remove knobs by gripping them and carefully pulling them straight out. Clean and dry knobs completely before replacing, using care to put knobs on the correct valves where they were removed.
- Make sure knobs are completely dry before using the range top.

BURNER GRATES

- Cast iron grates should only be used in their proper positions. DO NOT operate a burner for an extended period of time without cookware on the grate.
- Make sure grates are completely cool, then clean with hot water or white vinegar. DO NOT place in a dishwasher.
- When replacing grates, be sure they are positioned securely over the burners.
- Note that grates have rubber pads on the feet that come into contact with the appliance to avoid scratches. After cleaning, verify the rubber pads are still there. Should they come off, they can be reapplied using a heat-resistant adhesive.

CARE AND MAINTENANCE

ENAMELED CAST IRON GRIDDLE (SRT48 MODEL ONLY)

- To clean, make sure the griddle is completely cool, then clean with hot water or white vinegar. DO NOT place in a dishwasher.
- Unlike traditional cast iron skillets or griddles, you do NOT need to regularly season (for example, applying a thin layer of oil and then heating it at a high temperature for roughly 1 hour) your enameled cast iron griddle.

BURNER CAPS

- Lift off when fully cool. Wash burner caps in hot, soapy water and rinse with clean water. To remove burned-on food particles, gently scrub with a plastic scouring pad. Thoroughly dry before returning the caps to the appliance.
- Do not use cleaners for stainless steel surfaces as these caps are not stainless steel.

BURNER SPREADS

- Lift off when fully cool. Wash in hot, soapy water and rinse with clean water. Remove food or debris between burner slots using a small non-abrasive brush like a toothbrush.
- We recommend cleaning the burner slots routinely with a small gauge wire or needle and especially after bad spillovers that could clog these holes.
- Burner spreads and burner caps are NOT dishwasher safe.

STAINLESS STEEL

- To clean the stainless steel surface of the range top, use warm sudsy water or a stainless steel cleaner or polish. Always wipe the surface in the direction of the grain. Follow product label instructions for cleaning stainless steel.
- DO NOT use a steel wool pad as it will scratch the surface. Do not use cleaners with chlorides or chlorines. Do not use harsh scrubbing cleaners.
- Use a clean, hot, damp cloth to remove soap. Dry with a dry, clean cloth.

PORCELAIN SURFACES

- Clean the cooktop with a warm soap and water solution. Rinse and dry with a soft cloth. 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.

WARNING **Acidic fluids such as tomato sauce or lemon juice should not be left on the cooktop for extended periods, as etching may occur. This type of damage is not covered under the manufacturer's warranty.**

TROUBLESHOOTING

- Please review this list for common troubleshooting tips before calling for service, as this may save you time and money.
- This list contains frequently encountered problems that are not results of faulty workmanship or material use.
- Your product may not have some of the features described here.



If a problem cannot be resolved after following the instructions in the manuals, please contact ZLINE Customer Experience at 1-614-777-5004. Never attempt to repair or disassemble gas lines, burner spreads, or the internal electrical wiring of your range top.

SYMPTOM	POSSIBLE CAUSE	POSSIBLE SOLUTION
No ignition spark.	Ignition module has failed.	If there is still no spark ignition, the appliance burners can still be used if needed. To light them: 1. Holding a lit match to the flame spreader, push in on the control knob and turn counterclockwise to HI. 2. When the flame is burning all the way round the burner, you may adjust the heat. Contact ZLINE customer service.
Igniters spark continuously after flame ignition.	Power supply polarity is reversed.	Contact ZLINE customer service.
	Igniters are wet or dirty.	Dry or clean igniters.
Burners will not light.	Burner parts or igniters may be wet, dirty, or misaligned.	Check that the burner parts are clean, dry, and correctly assembled.
	Spark tip igniters may be damaged or dirty.	Check that the igniters are clean and not damaged.

TROUBLESHOOTING

SYMPTOM	POSSIBLE CAUSE	POSSIBLE SOLUTION
Igniters are sparking but burners are not igniting.	Gas shut-off valve is in the "OFF" position.	Turn shut-off valve to the "ON" position.
Cooktop burners will not stay lit and auto reignition is not working.	Spark tip or igniter failure.	Contact ZLINE customer service.
The flames have suddenly gone out.	A draft or spill has extinguished the flame.	Turn the burners off, cleaning the burners and cooktop area. Once clean, reignite top burners.
Burner flame goes out at low setting	Low gas pressure.	Contact gas company.
	Air intake holes around burners are obstructed.	Remove obstruction from air intake holes.
	Low flame adjustment may be set too low.	Readjust.
Top burners do not light or do not burn evenly.	Plug on appliance is not completely inserted in the electrical outlet.	Make sure the unit is properly connected to the power supply.
	Burner holes on the side of the burner may be clogged.	Remove the burner heads and clean them. Check the electrode area for burned-on food or grease.

TROUBLESHOOTING

SYMPTOM	POSSIBLE CAUSE	POSSIBLE SOLUTION
Burner flames are very large and yellow.	Burner spread ports are clogged.	Clean burner spread ports with straightened paperclip, needle, or wire.
	Burner spreads or caps are not positioned properly.	Remove and carefully re-install burner spreads and caps.
	Appliance is being operated with the wrong type of gas.	Ensure that the type of appliance matches the gas supply.
	Regulator is not installed, is faulty, or is set for the wrong type of gas.	Have a qualified technician replace regulator or set regulator for proper gas.
Brass burner(s) change color	Brass burners naturally oxidize over time and form a patina that is a beautiful deep brass hue. This process ensures our brass burners are corrosion resistant and is not cause for a return.	This is a normal occurrence for brass burners; no troubleshooting is required.
"Cracking" or "popping" sound is heard coming from appliance.	This is the sound of metal heating and cooling.	This is normal for range top operation.
Steam/condensation is coming from the back splash vent.	Cooking foods high in moisture or if the ambient temperature is cold.	Condensate water is a natural occurrence and is non-corrosive.
Nothing works.	Power supply is not energized.	Have an electrician check the power supply, including the house circuit breaker, wiring and fuses.
Foods over-cooked or under-cooked.	Incorrect cooking temperature.	Dry or clean igniters. If problem persists, contact ZLINE customer service.

WARRANTY

COVERAGE

ZLINE Kitchen and Bath ("ZLINE") range tops 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 date of product delivery 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 delivery 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.

WARRANTY

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 range 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.

WARRANTY

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.

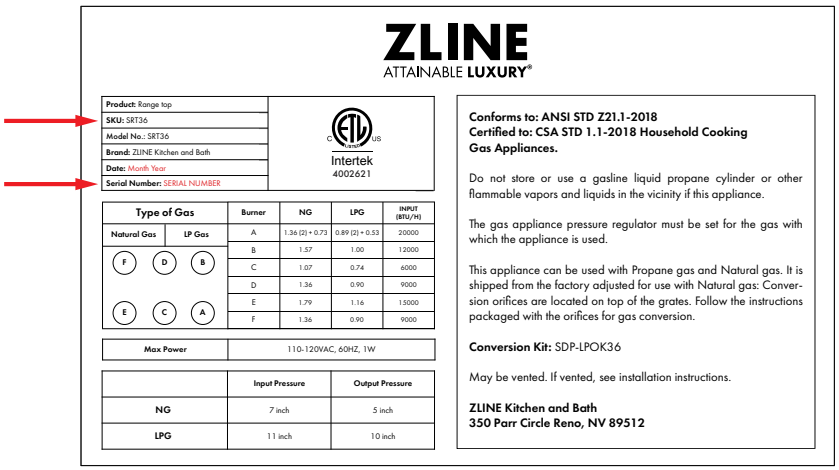
Do not install or operate any ZLINE product if it has missing or broken parts or if it arrives damaged due to shipping. If ZLINE products arrive damaged, contact ZLINE Customer Experience at 1-614-777-5004 for help. Failure to report a damaged appliance prior to installation or operation may void the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

WARRANTY

SERIAL NUMBER LOCATION

Please write down the model number (highlighted in the image below as the "SKU") and serial number of your appliance. Both numbers are located on the data plate located on the left side of your range top. 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.



ZLINE
ATTAINABLE LUXURY®

Product: Range top
SKU: SRT36
Model No.: SRT36
Brand: ZLINE Kitchen and Bath
Date: Month Year
Serial Number: SERIAL NUMBER

Intertek
4002621

Type of Gas		Burner	NG	LPG	INPUT (BTU/H)
Natural Gas	LP Gas	A	1.36 (2) + 0.73	0.89 (2) + 0.53	20000
F D B		B	1.57	1.00	12000
		C	1.07	0.74	6000
		D	1.36	0.90	9000
E C A		E	1.79	1.16	15000
		F	1.36	0.90	9000

Max Power	110-120VAC, 60HZ, 1W

	Input Pressure	Output Pressure
NG	7 inch	5 inch
LPG	11 inch	10 inch

Conforms to: ANSI STD Z21.1-2018
Certified to: CSA STD 1.1-2018 Household Cooking Gas Appliances.

Do not store or use a gasline liquid propane cylinder or other flammable vapors and liquids in the vicinity if this appliance.

The gas appliance pressure regulator must be set for the gas with which the appliance is used.

This appliance can be used with Propane gas and Natural gas. It is shipped from the factory adjusted for use with Natural gas: Conversion orifices are located on top of the grates. Follow the instructions packaged with the orifices for gas conversion.

Conversion Kit: SDP-LPOK36

May be vented. If vented, see installation instructions.

ZLINE Kitchen and Bath
350 Parr Circle Reno, NV 89512

WARRANTY

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.

1.0.0

1-614-777-5004

www.zlinekitchen.com

contact@zlinekitchen.com

ZLINE

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