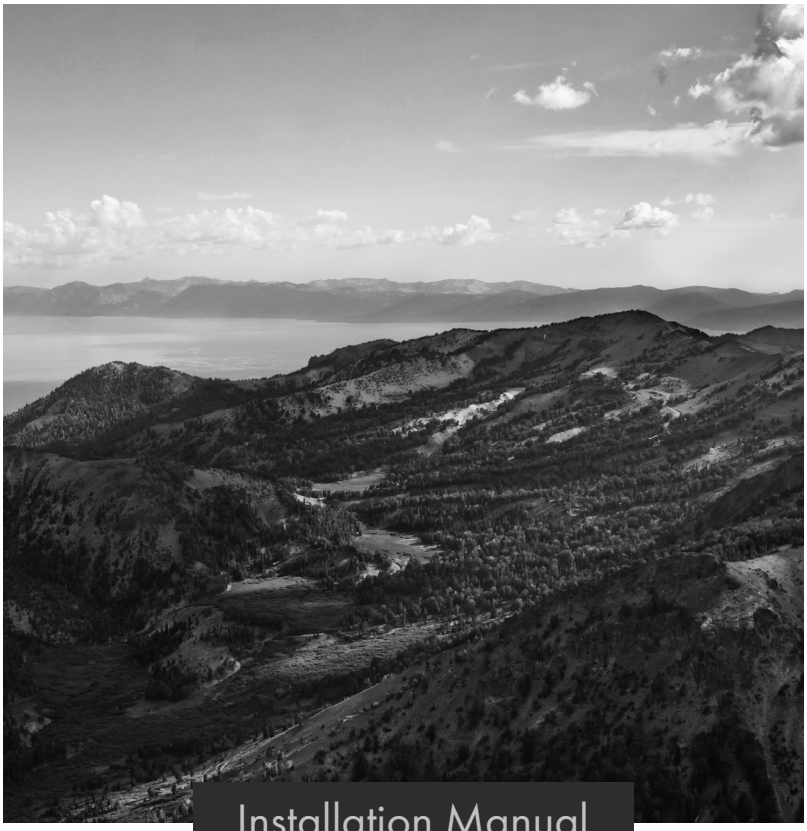
ZLINE

ATTAINABLE **LUXURY®**



Installation Manual

RANGE TOPS

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.

⚠ 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



WARNING

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 top 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.

IMPORTANT SAFETY INSTRUCTIONS



WARNING

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

- 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.



WARNING

- **NEVER leave 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.**

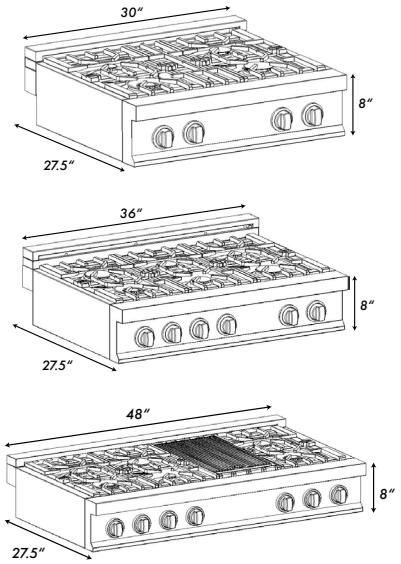
- **If a fire should occur, keep away from the appliance and immediately call your fire department.**
- DO NOT ATTEMPT TO EXTINGUISH AN OIL/GREASE FIRE WITH WATER.

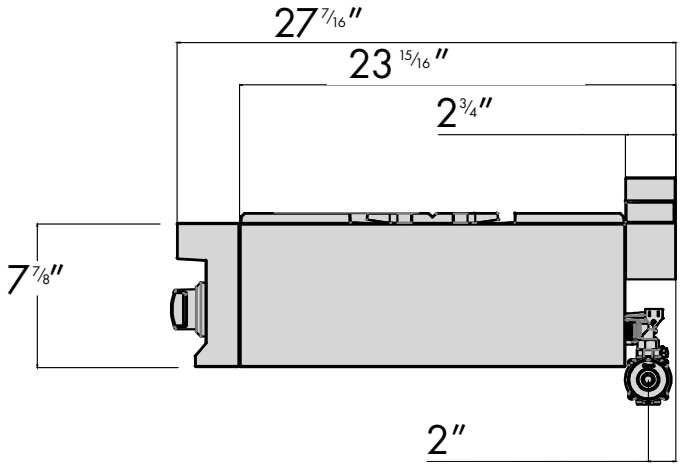
WHAT TO DO IF YOU SMELL GAS

- DO NOT try to light any appliance.
- DO NOT touch any electrical switch.
- DO NOT use any phone in your building.
- DO NOT use any aerosol cans or combustibles.
- 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 conducted by a qualified installer, service agency, or the gas supplier.

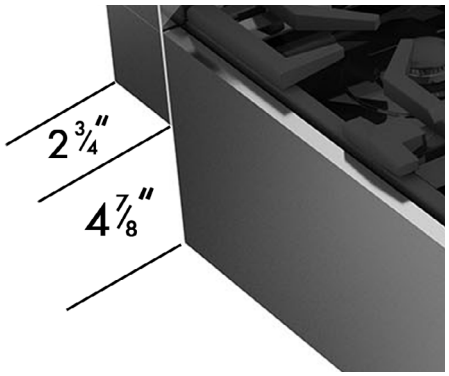
BEFORE INSTALLATION

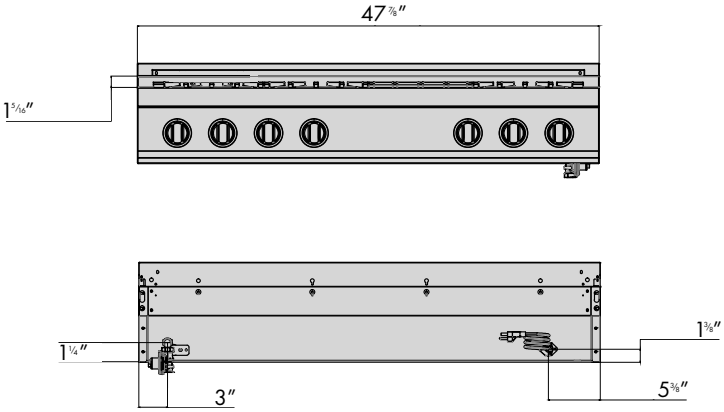
SIZES





CUTOUTS





INSTALLING THE RANGE TOP

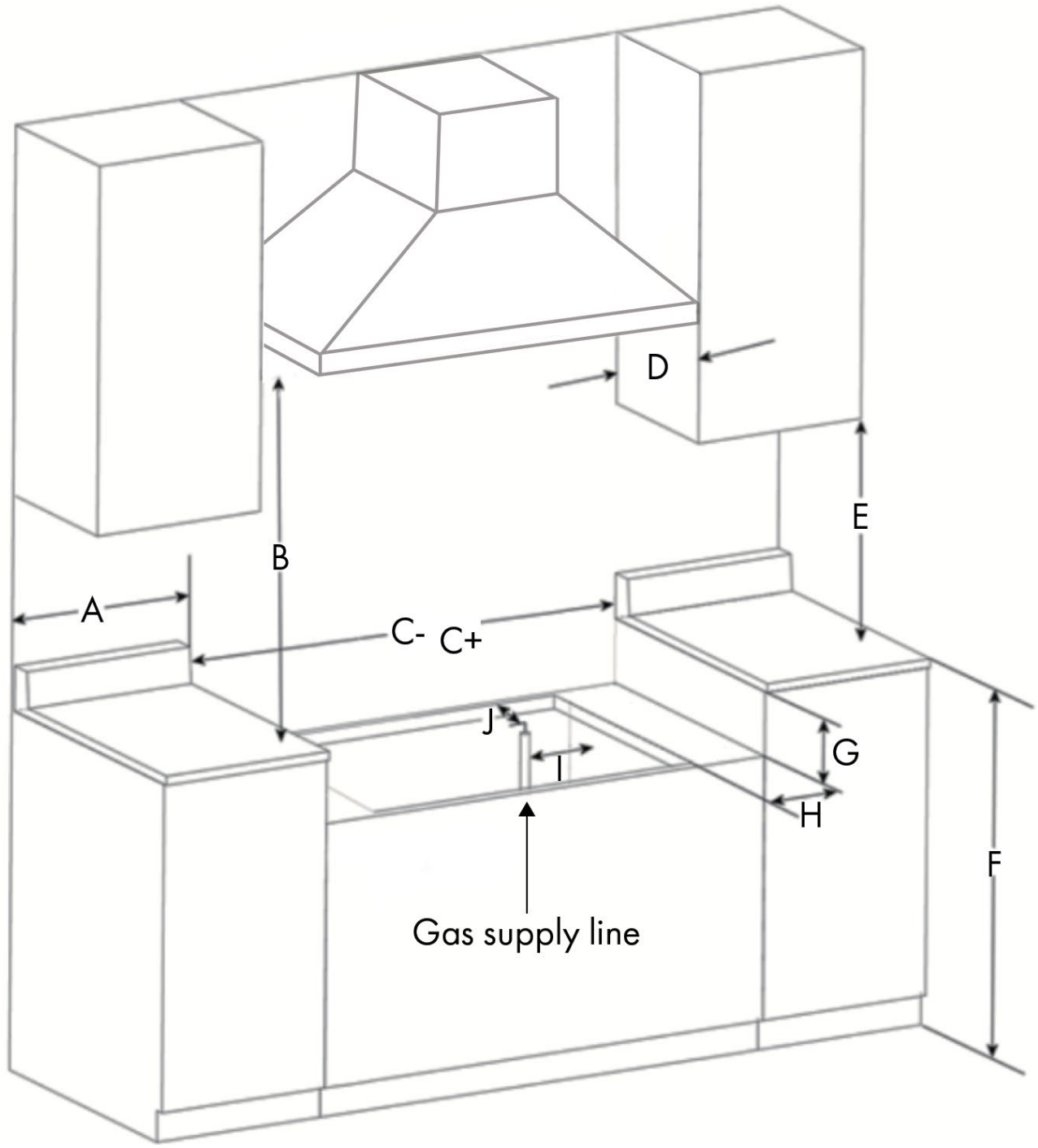
Place the range top in the appropriate-sized cabinet base. Review cutout sizes. The range top can sit in the cabinet with or without glue.

INSTALLATION ADJACENT TO KITCHEN CABINETS

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

Be sure to carefully consider the critical dimensions of the appliance before making an opening in the top surface of your countertop.

BEFORE INSTALLATION



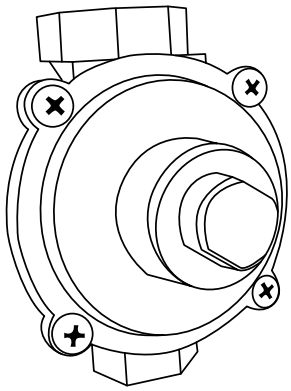
Size	A	B	C-	C+	D	E	F	G	H	I	J
30″	6″	30″-36″	29 13/16″	30″	13″ max	18″	36″	6 1/2″	1″	9/16″	2″
36″	6″	30″-36″	35 7/8″	36″	13″ max	18″	36″	6 1/2″	1″	9/16″	2″
48″	6″	30″-36″	47 13/16″	48″	13″ max	18″	36″	6 1/2″	1″	9/16″	2″

BEFORE INSTALLATION

- This appliance shall only be installed by an authorized professional.
- If local codes permit, a flexible metal appliance connection with the new AGA or CGA certified design, 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 (see below). 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 1/2" connection 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 1/2 PSI.
- 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.

Pressure Regulator



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 liquid propane gas, please follow the conversion procedure described on page 13. A step by step conversion procedure is also included with each set of liquid propane gas orifices.

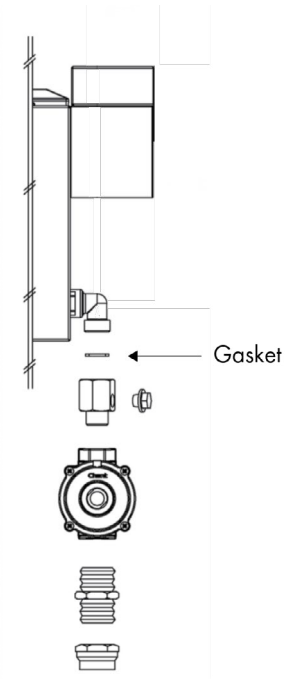
GAS PRESSURE

- The maximum inlet gas supply pressure incoming to the gas appliance pressure regulator is 1/2 PSI.
- 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 10″ W.C. (2.75 kPa) for liquid propane gas.
- Gas range top requires 1″- 6″ side wall spacing above the counter height for proper combustion. Please review specific model installation instructions for required dimensions; 30″ to 36″ between the range top and bottom of the range hood above, 1/4″ for sides below countertop height.

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

INSTALLATION

Figure 1



- For gas inlet position of appliance refer to Figures 1 and 2. After installing the gas supply and making all connections check thoroughly for possible leaks. Turn all control knobs on the unit to 'OFF' position. Open the valve on the gas supply. Using a soap and water solution check each gas connection one at a time by brushing the solution over the connection. Presence of bubbles will indicate a leak. Tighten the fitting and re-check for leaks. If it is not possible to correct the leak, replace fitting. Under no circumstances use matches or flame for checking leaks. It is essential that the gasket and the pressure test point stopper are properly installed to avoid gas leakage; see page 11 for installation details.

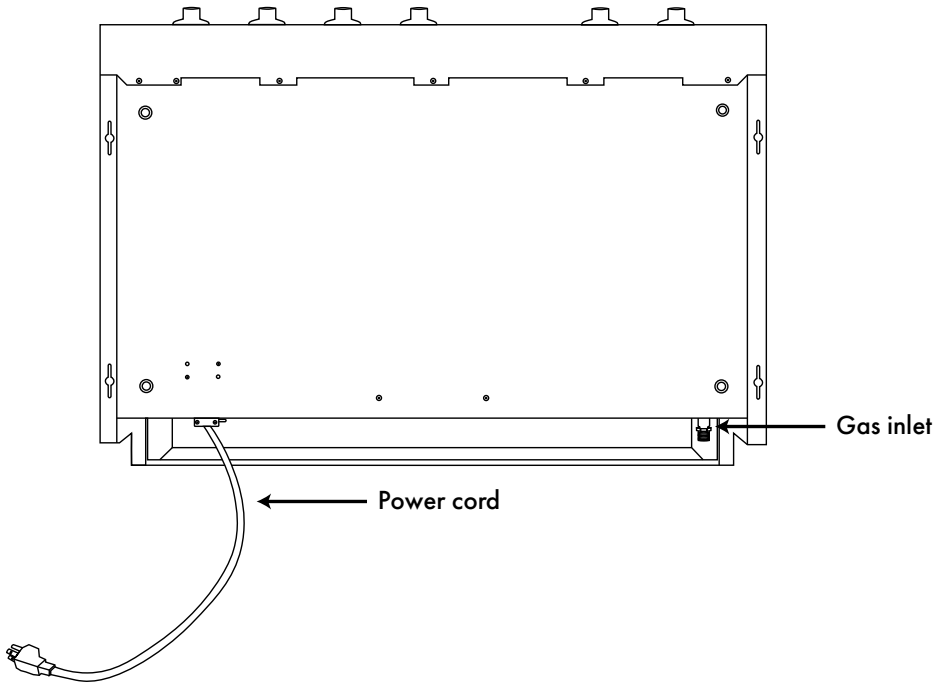


Figure 2

INSTALLATION

To check inlet pressure of the appliance:

- Disconnect electric power before checking pressure.
- Take off one of the gas burner caps and the relative flame spreader in order to get access to the burner injector.
- Place the pressure detector directly on the burner injector, then afterward open the relative burner knob at maximum position keeping it pressed, then measure the outlet pressure from the burner injector.
- Once pressure is checked, replace the burner cap and flame spreader in the correct and original position and re-connect electric power to the appliance.

- Turn on appliance control knob and light each burner. Check for a clear blue flame without yellow tipping. If burners show any abnormalities check that they are installed properly and in line with the appropriate natural gas or liquid propane orifice (see page 13 for details on gas conversion).
- Sometimes, the burners will not ignite immediately and seem to 'blow' slightly when they do ignite. This usually is due to air in the gas lines, which will clear itself within seconds.
- If after following the instructions given, satisfactory performance cannot be obtained, contact the local gas authority for advice and assistance.

Scan to follow along with a video.

Note: This video refers to our dropin range top model, but gas regulator installation is the same process for a range top.

INSTALLATION

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 top uses a 1/2˝ NPT inlet. Use appropriate sealant on all pipe joints that are resistant to gas.
- This range top can be used with natural or liquid propane gas. The range top is shipped from the factory for use with natural gas.
- For liquid propane gas household installation, the appliance must be converted by a 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 owner of the range top 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 orifices shipped with every range top.
- Please provide the service person with this manual before work is started on the range top.



WARNING

DO NOT use an open flame when checking for leaks.

Leak testing of the appliance shall be conducted according to the manufacturer's instructions. Always check for leaks with a soapy water solution or other acceptable method. Check for gas leakage 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.

INSTALLATION

A properly grounded and horizontally-mounted electrical NEMA 5-15 receptacle should be installed no higher than 3" above the floor, and no less than 2" and not more than 8" from the left side (facing product).

The appliance shall be connected to a single phase electric line rated at 120VAC and 60HZ. The true voltage in most homes is usually within this rating.

ELECTRIC POWER RATING

120V / 60HZ / 15A

ELECTRICAL GROUNDING

Our gas range top 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.



WARNING 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.

INSTALLATION

MANUAL SHUT-OFF VALVE

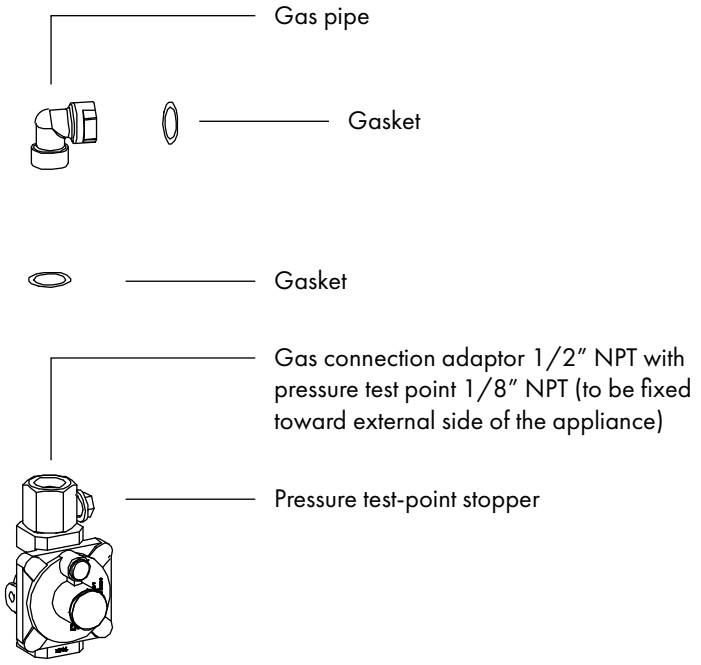
- This valve is not shipped with the appliance and must be provided by the installer.
- The valve must be installed in the gas service line between the gas hook-up on the wall and the appliance inlet, in a position where it can be reached quickly in the event of an emergency.
- **In Massachusetts:** 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 1/2″ (1.3cm) 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″ flexible gas connector.
- **In Canada:** Use CAN 1-6, 10-88 metal connectors for gas appliances and CAN 1-6.9, M79 quick disconnect devices for use with gas fuel.

PRESSURE TEST POINT STOPPER VALVE

When attaching the regulator, please use the blue gasket located within the liquid propane gas orifice box. This will need to be placed at the top inside of the threads of the regulator valve, where it connects to the gas rail manifold. If this is not installed properly, gas leaks may occur.



Scan to follow along with a video.

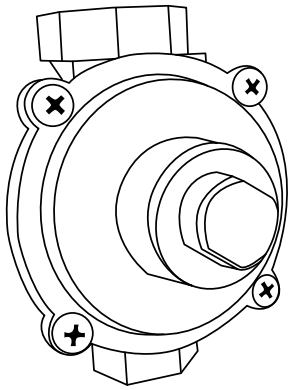
Note: This video refers to our dropin range top model, but gas regulator installation is the same process for a range top.

INSTALLATION

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 1/2" NPT threads.
- 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.
  Liquid propane gas — 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 top can withstand a maximum input pressure of 1/2 PSI (13.8 " W.C. or 3.5 kPa). 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 3.5 kPa).

WARNING

Before carrying out this operation, disconnect the appliance from gas and electricity. Gas conversion shall be conducted by a factory-trained professional.

INSTALLATION

The gas conversion procedure for this range top includes:

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

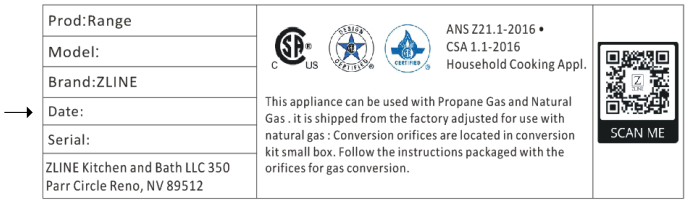
The conversion is not finished if all steps are not completed. Before performing the gas conversion, locate the package containing the replacement orifices, which has a number indicating its flow diameter printed on the body. Consult the table below for matching orifices to burners.

Save the orifices removed from the range top for future use.

Scan to follow along with a video.

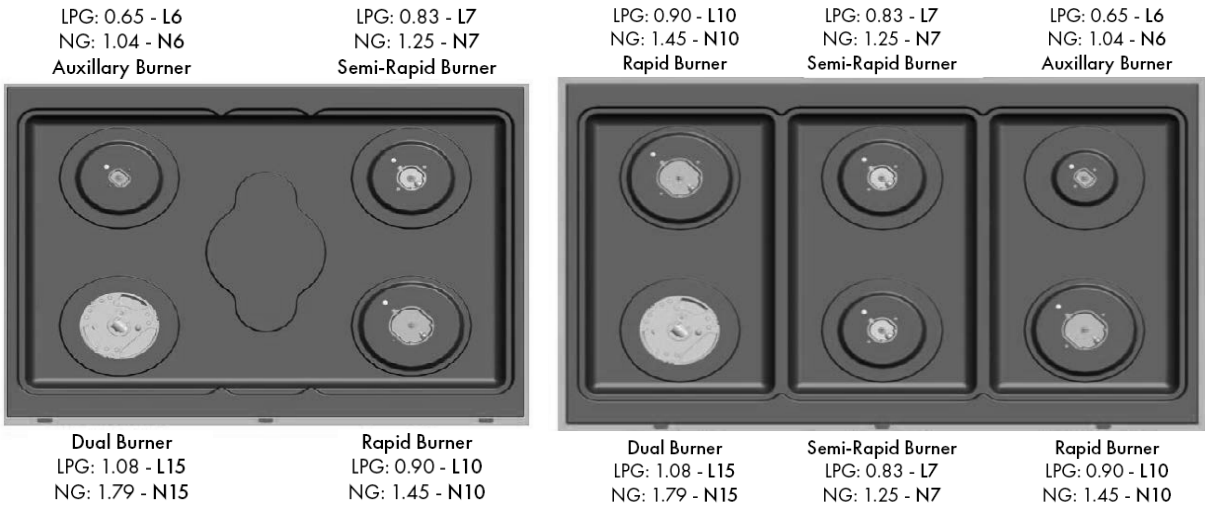
INSTALLATION

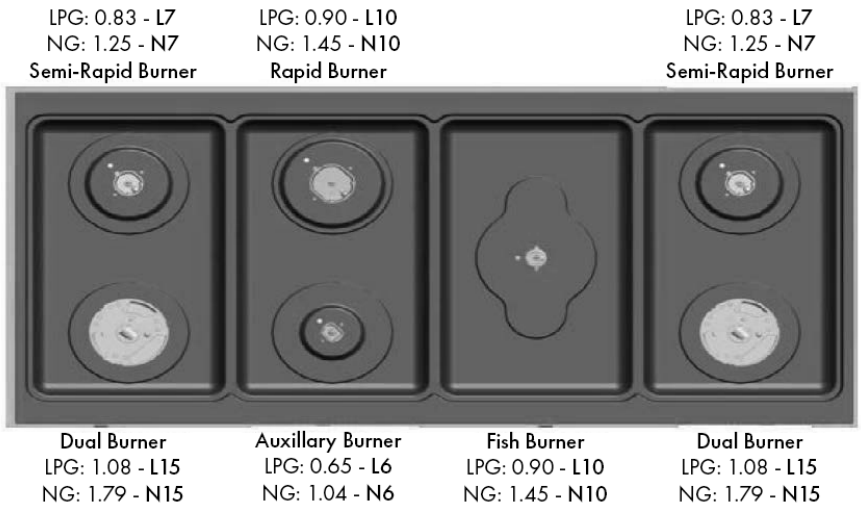
Reference the diagrams below if your range top was manufactured before May 2021. To check, reference the rating label under the range top.



Example label

LPG: Liquid Propane Gas
NG: Natural Gas





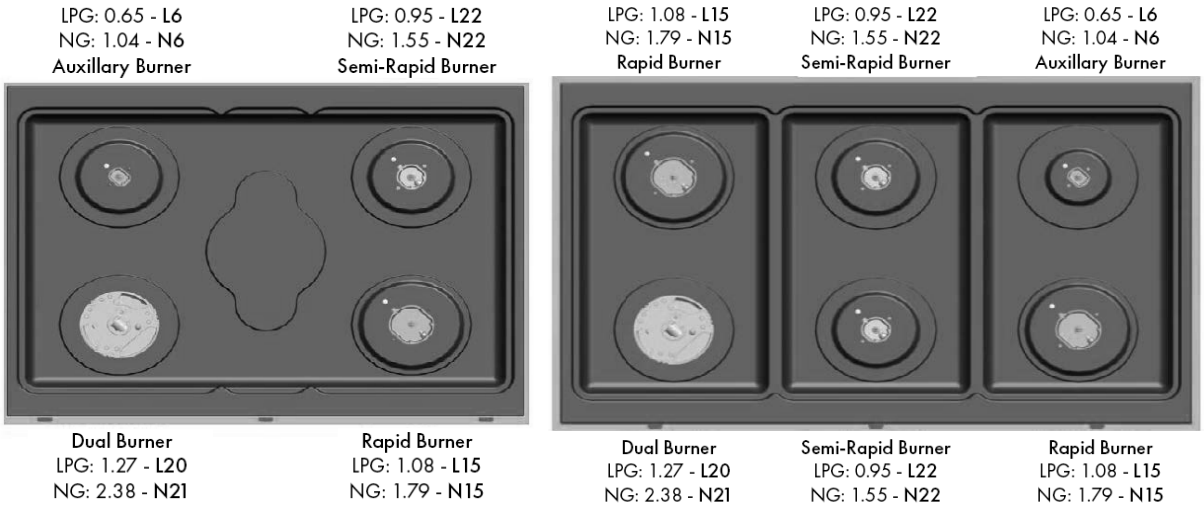
INSTALLATION

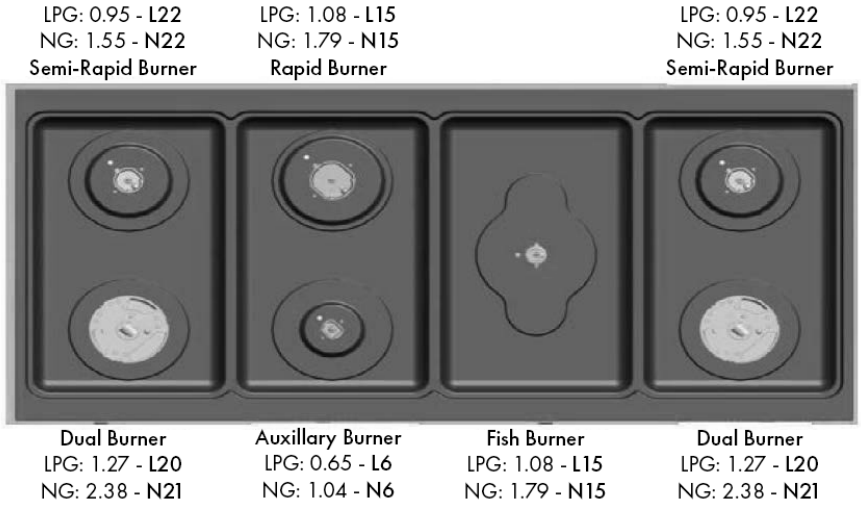
Reference the diagrams below if your range top was manufactured after May 2021. To check, reference the rating label under the range top.

Prod:Range Model: Brand:ZLINE Date: Serial: ZLINE Kitchen and Bath LLC 350 Parr Circle Reno, NV 89512	ANS Z21.1-2016 • CSA 1.1-2016 Household Cooking Appl. 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 in conversion kit small box. Follow the instructions packaged with the orifices for gas conversion.	SCAN ME

Example label

LPG: Liquid Propane Gas
NG: Natural Gas





INSTALLATION

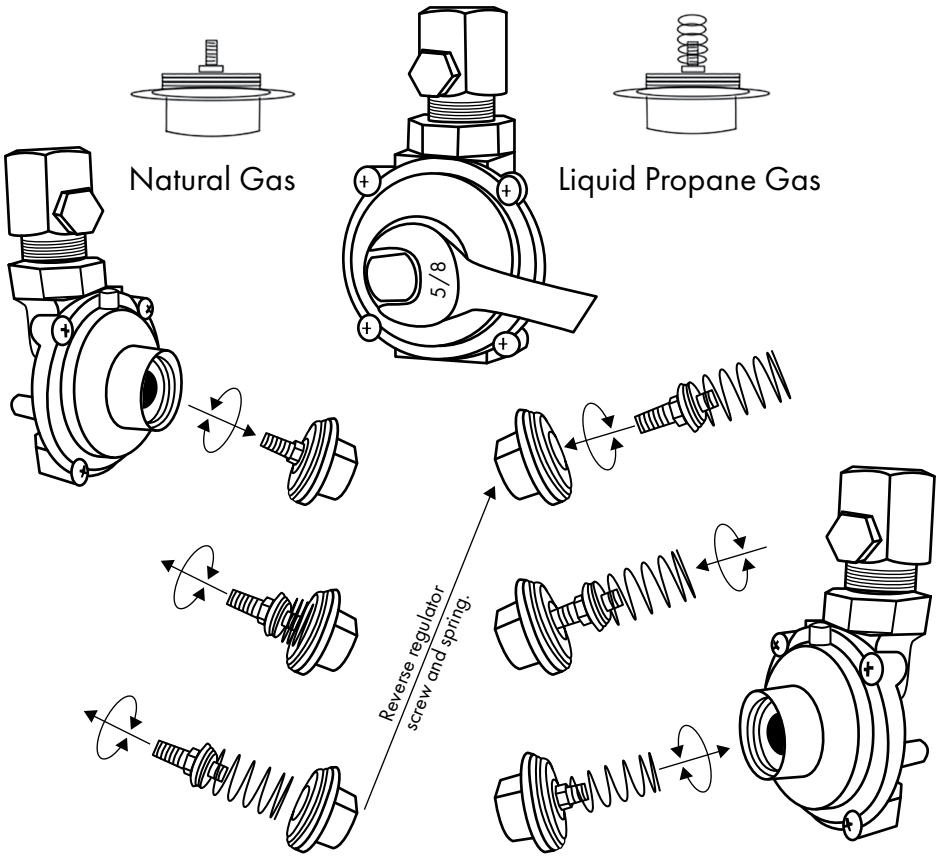
STEP 1: PRESSURE REGULATOR

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 liquid propane gas at a nominal outlet pressure of 10″ W.C. and it is pre-assembled from the factory to operate with one of these gas pressures as indicated in the labels affixed on the appliance, package, and instruction booklet.

To convert the regulator for use with other liquid propane 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. Invert the screw back into the cap with the spring on top.
2. With the spring sticking out of the cap, reinstall the cap back onto the regulator.
3. Using a manometer, double check pressure is at 10 W.C. If you need to adjust pressure, screw or unscrew the black spacer where the spring is located.

WARNING Any issues related to improper liquid propane gas conversion are NOT covered under warranty.

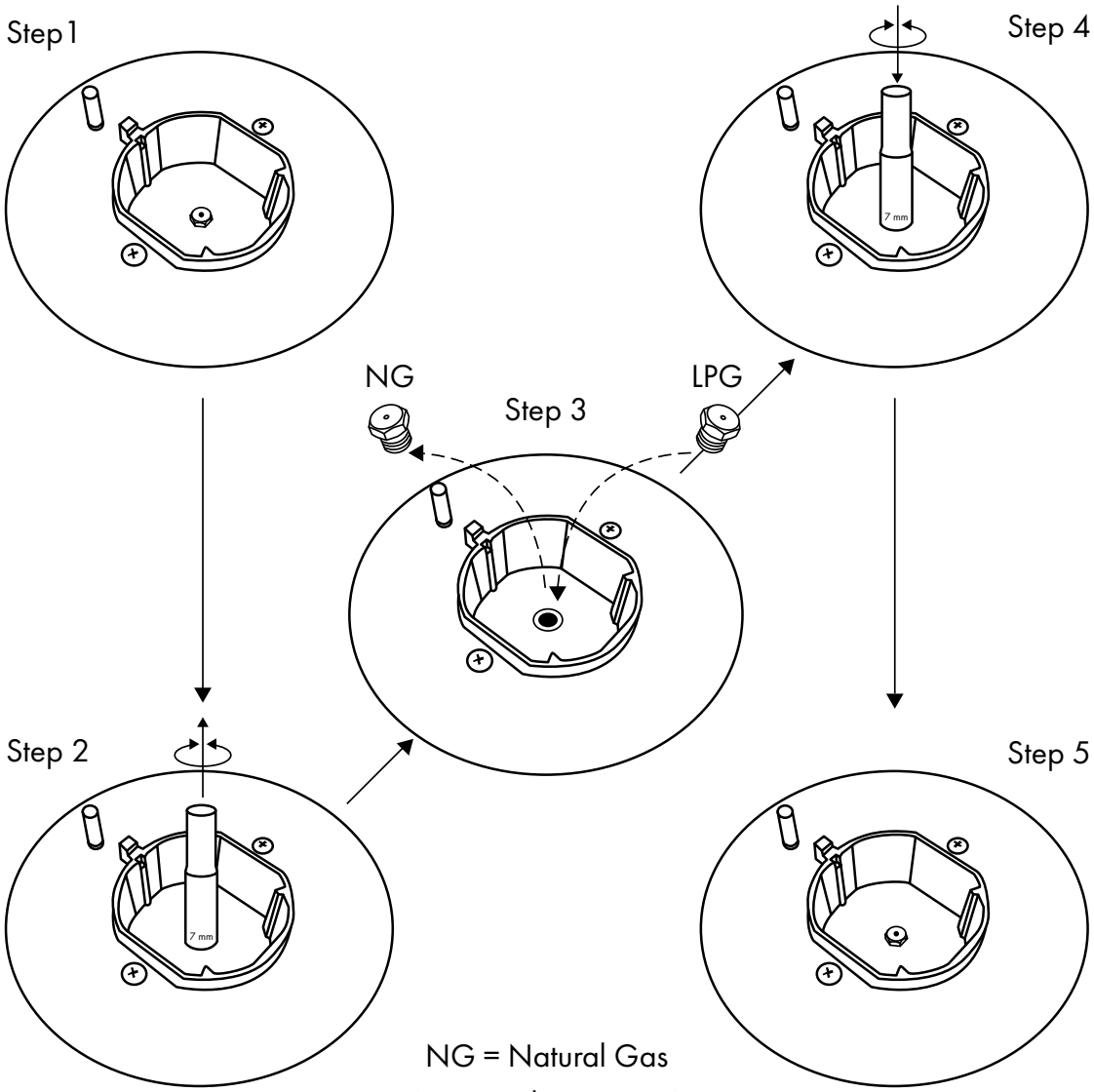


INSTALLATION

STEP 2: SURFACE BURNERS

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

Replace orifices using the conversion set supplied with the range top. Each orifice has a number indicating its flow diameter printed on the body. Consult the table on pages 14-15 for matching orifices to burners.



NG = Natural Gas
LPG = Liquid Propane Gas

Note: For the dual burner, the orifice is located on the side of the burner. Use a 7 mm socket wrench to remove and tighten.

Scan to follow along with a video.

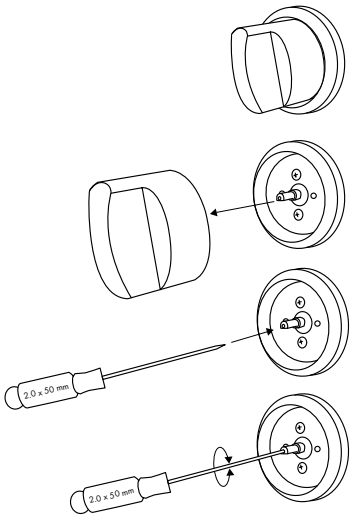
INSTALLATION

STEP 3: FLAME ADJUSTMENT

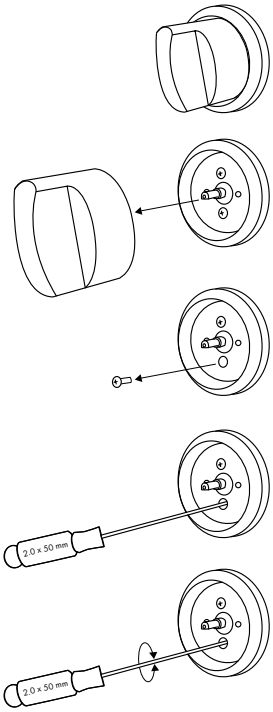
1. Light one burner at a time and set it to the MINIMUM position (small flame).
2. Remove the knob by firmly and carefully pulling it straight out.
3. The range top is equipped with a safety valve. Using the small flat-head screwdriver provided with this manual, locate the adjustment screw (see diagram below), hold the metal stem with one hand and turn the screwdriver 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.

Reference the diagrams below if your dropin was manufactured before May 2021. To check, reference the rating label on the underside of the range top. Scan the QR code to follow along with a video.



Reference the diagrams below if your dropin was manufactured before May 2021. To check, reference the rating label on the underside of the range top. Scan the QR code to follow along with a video.



INSTALLATION

INSTALLATION CHECKLIST

1. Is the back guard of the range top securely connected? If not, locate screws to secure.
2. Is the electricity properly grounded to a dedicated NEMA 5-15 receptacle?
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 top and the service line?
5. Has the gas connection been checked for leaks?
6. Has the range top been set up for the type of gas available in the household (liquid propane gas 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 range top flames been adjusted to customer preference?

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.

OPERATION

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) installed appropriately above the range top. 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.

RANGE TOP 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 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 and thermostat.
- Ensure that air can circulate around the gas appliance. Poor ventilation can result in lack of oxygen and extinguish the flame.
- 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 (roughly 100 pounds), 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.

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.

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

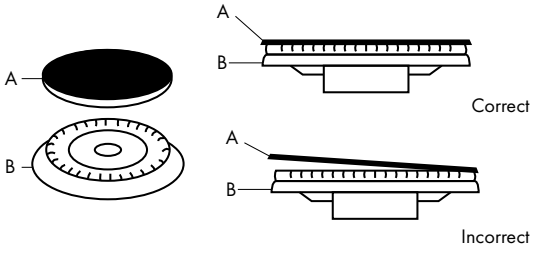
MANUAL IGNITION

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.

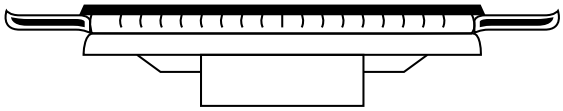
USING THE BURNERS CORRECTLY

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

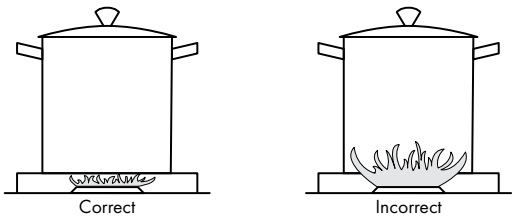
1. Always check that the burner caps are properly installed before operation:



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



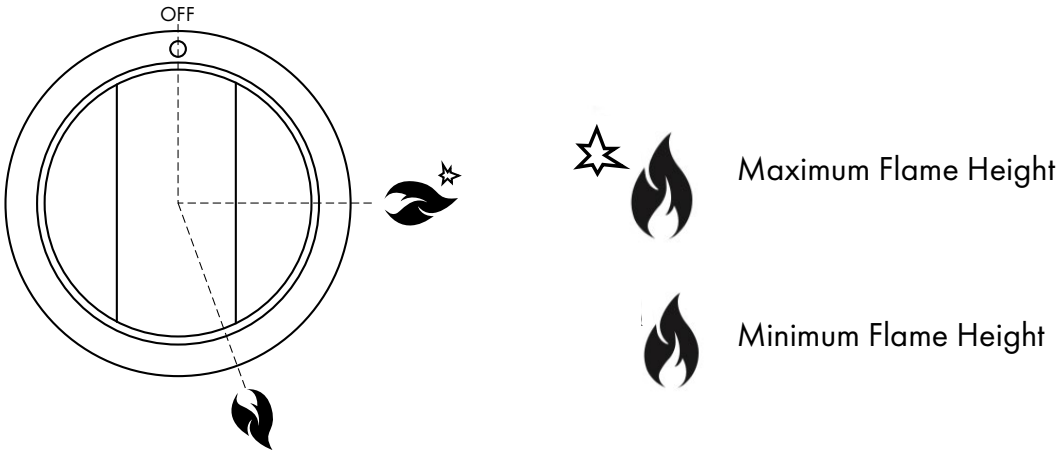
3. Never let flames wrap around cookware:



ZLINE cast iron griddle (only available on 48" size) comes pre-seasoned. Regularly seasoning the griddle is recommended.

OPERATION

Be sure to set all range top burner controls to the OFF position after each use of the appliance.



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.

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.

MAINTENANCE AND CLEANING

CLEANING YOUR RANGE TOP



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 range top 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 Range Top:** 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

RANGE TOP PROBLEM	POSSIBLE CAUSE AND/OR REMEDY
Range top does not function	Range top is not connected to electrical power. Check power circuit breaker, wiring, and fuses. If all electrical components are properly installed, call 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 flame ignition	Burner ports are clogged or the unit is not set to the 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 color (if you purchased brass burners for your range top)	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.
Range top burner's low/ simmer flame setting is too high	The liquid propane gas conversion procedure may not have been performed properly, as all burners should have been adjusted during installation with the flame adjustment tool that comes with each range top. See page 18 for how to adjust the burner flame's height.

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

WARRANTY

COVERAGE

ZLINE Kitchen and Bath range top products will be warrantied for one year from the original purchase date for the original purchaser of the product. This warranty covers all parts and labor for necessary repairs if any part of the product proves to be defective in materials or workmanship. The product must be deemed serviceable via troubleshooting with the ZLINE Kitchen and Bath service team. All service on ZLINE Kitchen and Bath range top products under the above warranty must be performed by ZLINE approved and certified service providers, unless otherwise specified by ZLINE Kitchen and Bath. Service will be provided during normal business hours.

TERMS

This warranty applies only to the original purchaser of a range top product installed for normal residential use. This is defined as a single-family, residential dwelling in a non-commercial setting. Commercial settings include but are not limited to: schools, churches, hotels, restaurants, vacation rentals such as Airbnb, day care 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 correction facilities. This warranty is non-transferable and will not be extended based on the date of installation. The warranty applies only to products installed in the continental 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 Kitchen and Bath and/or our service contract partner. Unapproved out of pocket payments for service will not be reimbursed. All warranty procedures must be followed to maintain warranty coverage.

Warranty shall not apply and ZLINE Kitchen and Bath is not responsible for damage resulting from negligence, improper maintenance, misuse, abuse, alteration of or tampering with the appliance, accident, natural disaster, improper electric supply, flare-up fires, unauthorized service or repair, improper installation, or installation not in accordance with the instructions contained in the manual, or with local government codes.

WARRANTY

WHAT IS NOT COVERED

1. Installation or start-up, damages or problems caused by improper installation or use.
2. Improper liquid propane gas conversion or damage related to improper liquid propane gas conversion.
3. Range top burner flame adjustments or related complaints.
4. Service by unauthorized service providers or damage related to unauthorized service or unauthorized parts.
5. Installation in any commercial or non-residential application.
6. Corrections regarding normal adjustments or settings, or local gas supply issues resulting in low gas pressure or other issues.
7. Removal or re-installation cost.
8. Aesthetic damage, scratches, or natural wear caused by normal use.
9. Second-hand, open box products, or products purchased from an unauthorized retailer.
10. Service for gas pressure issues related to installation at high altitudes. A high-altitude pressure regulator must be sourced by the customer.

NOTE: In the event that 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.



The rating tag shows the model and serial number of your range top. The tag is located on the underside of the product. Do not remove permanently affixed labels, warnings, or plates from the product. This will void the 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.

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.

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zlinekitchen.com

1-614-777-5004

contact@zlinekitchen.com

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