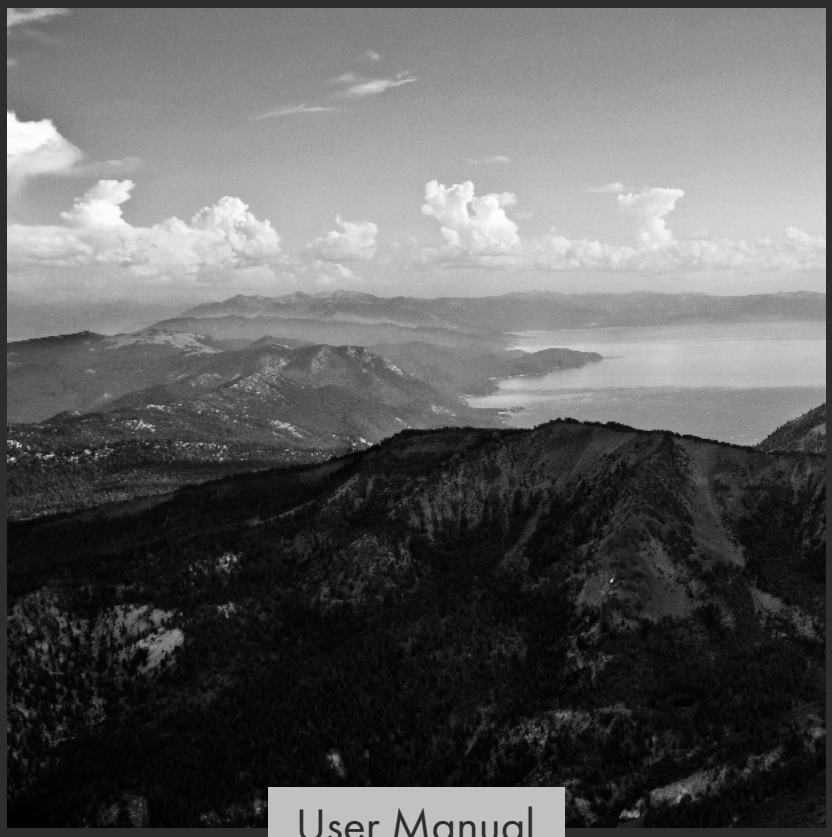
ZLINE

ATTAINABLE **LUXURY®**



User Manual

DUAL FUEL RANGES

www.zlinekitchen.com



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

ZLINE
ATTAINABLE **LUXURY**®



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

GAS SAFETY



WARNING

WARNING: If the information in these instructions is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- WHAT TO DO IF YOU SMELL GAS
  - Do not try to light any appliance.
  - Do not touch any electrical switch.
  - Do not use any phone in your building.
  - Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
  - If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by a qualified installer, service agency or the gas supplier.



WARNING

WARNING:

- Never Operate the Top Surface Cooking Section of this Appliance Unattended
- Failure to follow this warning statement could result in fire, explosion, or burn hazard that could cause property damage, personal injury, or death.
- If a fire should occur, keep away from the appliance and immediately call your fire department. DO NOT ATTEMPT TO EXTINGUISH AN OIL/GREASE FIRE WITH WATER.

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 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.
- If a gas leak is detected, refer to the “WHAT TO DO IF YOU SMELL GAS” alert on “WHAT TO DO IF YOU SMELL GAS” on page 1.
- Installation and service on this product must be performed by a qualified installer, servicer, or gas supplier.
- Know how to shut off gas supply at the meter and disconnect the electrical power to the appliance at the circuit breaker or fuse box in case of an emergency. Installers should also show appliance owners the location of the appliance gas shut-off valve and how to shut it off if necessary.
- If the appliance is located near a window, NEVER hang long curtains or paper blinds on that window. They could blow over the surface burners and ignite, potentially causing a fire hazard.
- Keep the appliance area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.

IMPORTANT SAFETY INSTRUCTIONS

VENTILATION SAFETY

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

OVEN SAFETY

- Never pour cold water onto hot surfaces in a hot oven. The steam created could cause serious burns or scalding and the sudden change in temperature can damage the enamel in the oven.
- We recommend that before you cook in your new range, you heat the oven to roughly 400 °F (204 °C) for 2 hours. After the oven cools, wipe it out with hot water and a kitchen-safe cleaner. We also recommend cleaning the racks and shelves before use.
- When using the oven for the first time you may notice the following:
  - There may be a smell. This is quite normal when the appliance 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.

COOKING AND RANGE TOP SAFETY

- This product is intended for the cooking of food and must not be used for other purposes.
- Unstable or deformed pans should not be placed on the burners in order to avoid accidents caused by spillover.
- Particular care should be taken when cooking with oil or fat.
- Always ensure that the knobs are in the OFF position when the appliance is not in use.
- Before maintenance and cleaning, disconnect the appliance and allow cooling down. For reasons of hygiene and safety this appliance must always be kept clean.

IMPORTANT SAFETY INSTRUCTIONS

- 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 in the bottom of the oven must be cleaned up before cooking in order to avoid unpleasant smoke and/or the possibility of fire.
- Ensure air can circulate around the gas appliance. Poor ventilation can result in lack of oxygen and extinguish the flame.
- Supply the appliance with the type of gas stamped on the relevant label situated in the immediate vicinity of the gas connection tube.
- The appliance is heavy (roughly 250 lb/113 kg) — move it carefully.
- To facilitate ignition, light burners before placing pans. Check that flames are regular.
- Always lower the flame or turn it off before removing the pan.
- Do not store items of interest to children in the cabinets above the appliance or on the back splash of appliance.
- DO NOT use decorative surface burner covers. If a burner is accidentally turned on, the decorative cover will become hot and possibly melt. You may not be able to see that the burner is on, and burns may occur if the hot covers are touched.
- DO NOT use stove top grills on your gas appliance. If you use a stove top grill on a sealed gas burner, it may cause incomplete combustion and can result in exposure to carbon monoxide levels above allowable current standards.
- DO NOT leave children alone or unattended when the appliance is hot or in operation, even if burners have been off for several minutes. The unit's knobs and cooktop may still have residual heat, and children could be seriously burned.
- DO NOT let anyone climb, stand, or hang on the unit. They could damage the range or cause it to tip over which could result in severe personal injury.
- Never modify or alter the construction of the appliance by removing panels, wire covers, or any other part of the product.
- Do not wear loose-fitting or hanging garments while using the appliance. Do not let clothing or other flammable materials contact hot surfaces.
- Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed cookware are suitable for use without breaking due to sudden changes in temperature. Check the manufacturer's recommendations for appliance use.

OPERATION

RANGE TOP COOKING

SURFACE BURNER OPERATION - ELECTRIC IGNITION

To activate the electric ignition, simply push the knob in to activate the spark. While still pushing the knob in, turn the control knob counter-clockwise to release the gas. The spark will be released at the metal 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.**

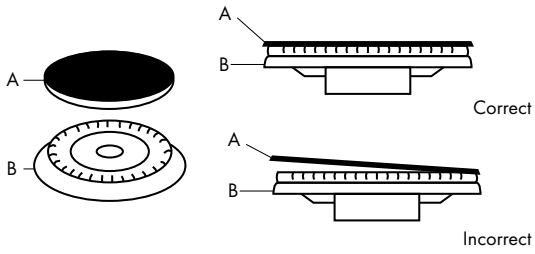
MANUAL IGNITION

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.

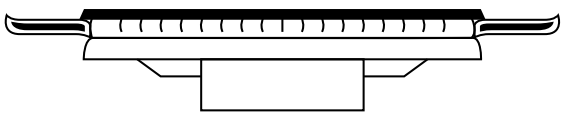
USING THE BURNERS CORRECTLY

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

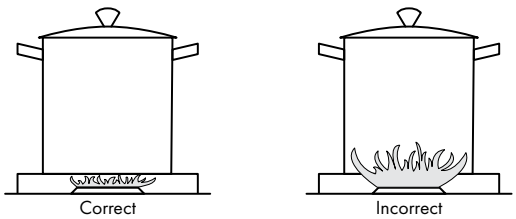
1. Always check that the burner caps are properly installed before operation:



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



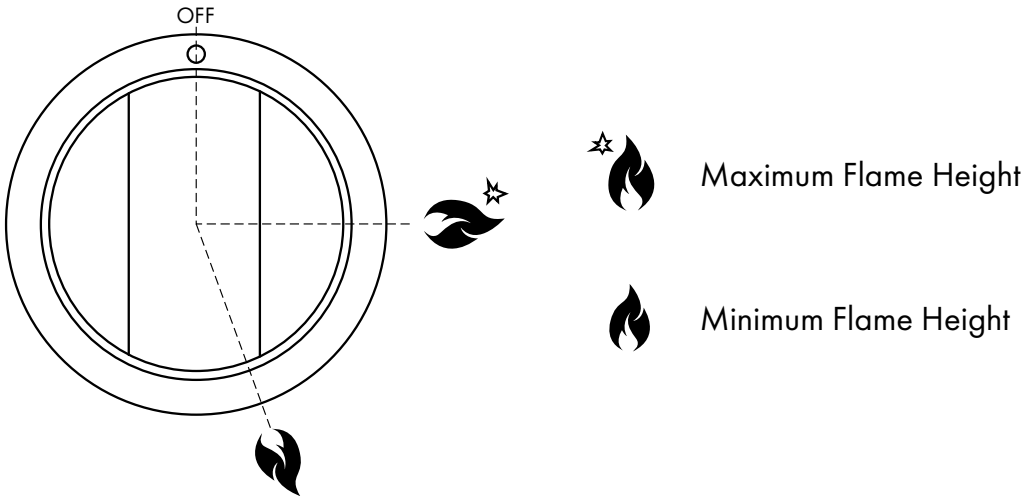
3. Never let flames wrap around cookware; this creates a safety hazard and can also damage your cookware:



NOTE: ZLINE cast iron griddles (available only with RA48 and RA60 series ranges) come pre-seasoned. Regularly seasoning the griddle is recommended.

OPERATION

SURFACE BURNER OPERATION



- Maximum temperature setting is the recommended control knob position for burner ignition.
- The regulating knobs should be turned in a counter-clockwise 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 counter-clockwise to maximum, and hold it for 3 to 5 seconds. The ignition will spark and ignite the burner. At this position, the gas supply is at the maximum and the flame also at its maximum.
- You can reduce the flame size by turning the knob in 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 gas to fully fill the operating system.

NOTE: The range's cooling fan will run on all oven settings when it is in use.

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.

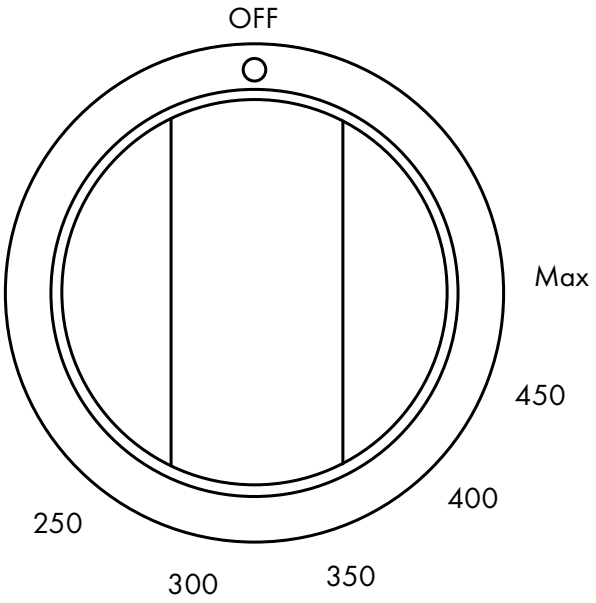
OPERATION

USING THE OVEN

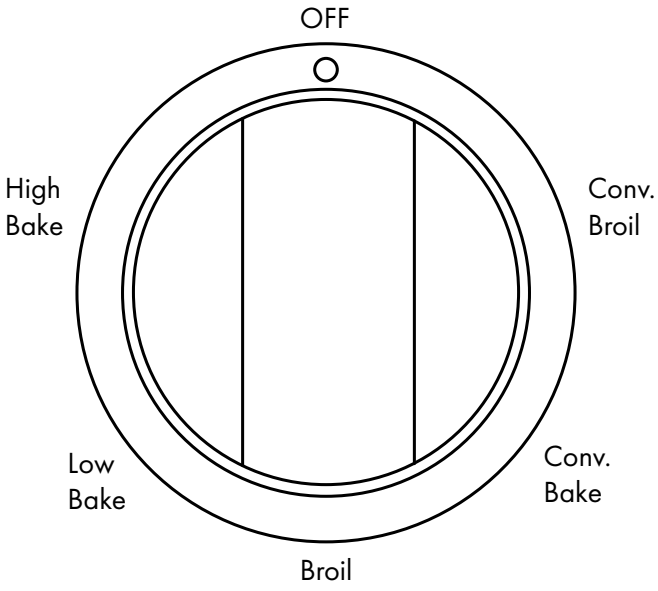
OVEN FUNCTION SELECTORS

In order to bake with any function, the temperature dial must be set to the preferred temperature AND the baking dial must be set to the preferred cooking function. The range indicator light next to the baking dial will turn on when the oven temperature is set. Once the oven has reached the desired temperature, the light will turn off.

TEMPERATURE DIAL



BAKING DIAL



OPERATION

USING PANS CORRECTLY

1. Always ensure that the bottom and handles of pots and pans do not protrude over the range top.
2. When cooking with flammable fat such as oil, do not leave the range unattended.
3. Only use pots of the appropriate size on each burner.
4. To avoid overflow when boiling liquids, turn the knob to the minimum heat.
5. Always use pots with matching lids.
6. Dry the bottoms of pans before operation.

OVEN COOKING

1. Use care when opening the oven door. Let hot air or steam escape before removing or placing food.
2. DO NOT heat unopened food containers. Pressure build-up may cause container to burst and result in injury and/or damage to the range.
3. Keep all oven vent ducts unobstructed.

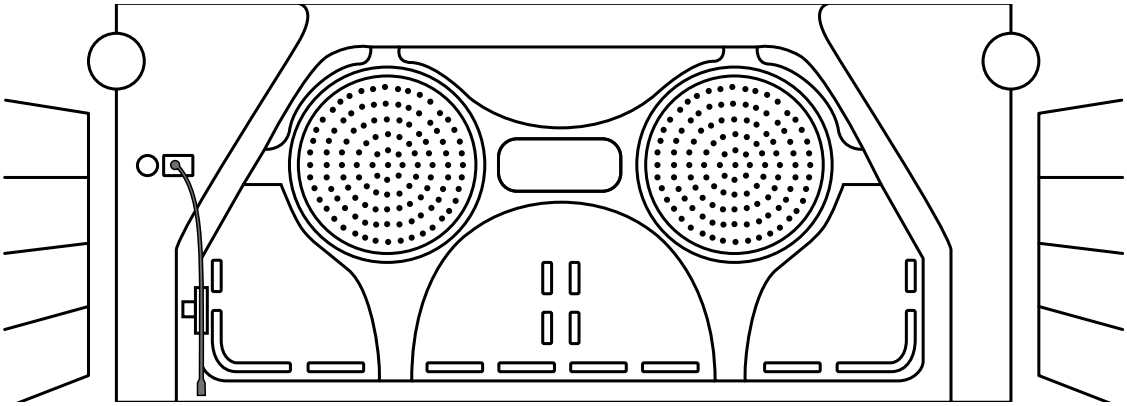
PLACEMENT OF OVEN RACKS

1. Always place oven racks in your desired location while the oven is cool. If rack must be moved while the oven is hot, DO NOT let potholders or oven mitts make contact with heating elements in the oven.
2. DO NOT CLEAN DOOR GASKETS. The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.
3. DO NOT USE ABRASIVE OVEN CLEANERS. No commercial oven cleaner or liner protective coating of any kind should be used in or around any part of the oven. Clean only the parts listed in the manual; before cleaning the oven, remove oven racks and clean separately.
4. In case of electric power failure, reset oven/broiler controls to the OFF position and do not attempt to use oven/ broiler until the power has been restored.

OPERATION

5. DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACE OF OVEN. Heating elements may be hot even if they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch or let clothing or flammable materials contact the heating elements or interior surfaces of the oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns, such as vent openings and surfaces near these openings, oven doors, and oven glass window.
6. Take care to reset all range top/oven/broiler burner controls to the OFF position after use of the appliance.

The range is equipped with two commercial grade racks. Shelves are mounted on the appropriate guides situated on the sides of the oven compartment. Insert the shelves between the top and bottom guide in any of the 5 positions available.



To keep the oven as clean as possible, only use appropriate oven-safe cookware. When available, always follow recipe directions. Personal experience will help to determine any variation in temperature values. In any case, it is recommended to follow the instructions of the specific recipe being used.

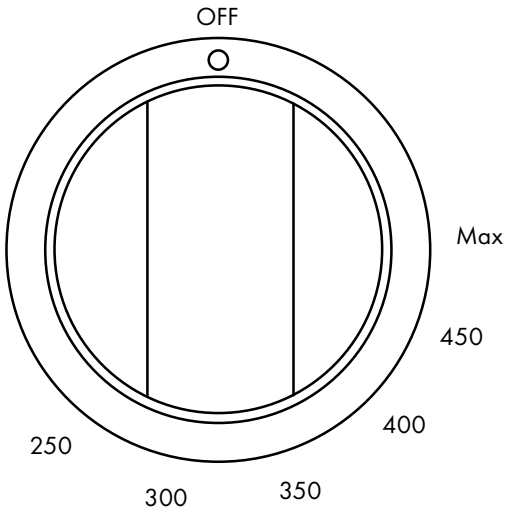
NOTE: If you have a range top griddle, you may wish to clean it, but it does not need to be seasoned before every use, though it's recommended to season regularly.

OPERATION

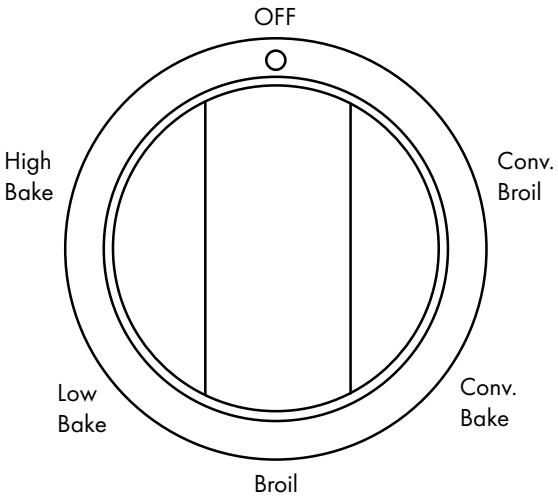
OVEN OPERATION

- **Preheat/High Bake:** Use the High Bake setting for preheating the oven. This setting utilizes the center ring on the top heating element, the bottom heating element, and the convection fans. It typically takes 15-25 minutes for the oven to reach desired preheated temperatures.
- **Bake/Low Bake:** Once the desired preheating temperature is reached, switch the baking dial to Low Bake. This setting uses only the bottom heating element. This setting is best for non-convection cooking.
- **Convection Bake:** This setting uses both the bottom heating element and convection fans.
- **Broil:** This setting uses only the top heating element.
- **Convection Broil:** This setting uses both the top heating element and the convection fans.

TEMPERATURE DIAL



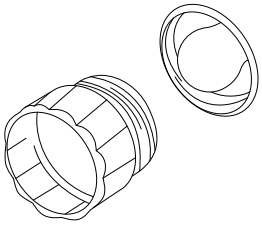
BAKING DIAL



MAINTENANCE AND CLEANING

REPLACING THE OVEN BULBS

WARNING **Always disconnect the power before servicing the unit.**



To replace the two G9 halogen light bulbs located at the upper left and right corners of the oven, unscrew the protection cap that projects out inside the oven.

NOTE: Touching the bulb with your fingers may cause the bulb to burn out. Always use protective gloves or a clean cloth to remove the bulb and when installing new ones.

CLEANING YOUR RANGE

WARNING **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 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 protective film after removal.
- **Cleaning the Range Top:** Periodically clean the burner heads, the cast iron pan supports, and the burner caps using warm water. Remove burner food and fat residues with a rubber spatula.
- **Cleaning Stainless Steel:** 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:** The porcelain range top 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.

MAINTENANCE AND CLEANING

- **Cleaning Glass Door:** Clean the glass using a non-abrasive sponge or wipe with a warm soap and water solution. Use a rubber spatula to remove food and fat deposits.



WARNING

Door does not lock during cleaning. Use caution.

- **Cleaning the Drip Pan:** Each range comes equipped with an easy-to-remove drip pan located at the bottom of the oven to catch food debris from contacting the lower heating element. Periodically remove the pan once oven is fully cool and clean with a warm soap and water solution.

CHANGING DOORS AND KICK PLATES

1. Open oven door and insert metal pins into each door hinge (note: pins are not included). Close door half way. Pull up and out on door to remove.
2. Uninstall the kick plate by unscrewing the four screws in the kick plate. There are two at the top and bottom on each side. Have a helper tilt the range to unscrew the bottom screws.
3. Remove kick plate.
4. Install new kick plate.
5. Reinstall the four previous screws from step 2.
6. Reinstall new oven door by reversing step 1. Place door hinges into slots of hinge base receivers, keeping the door in half closed position. The door will drop into the receiver base when proper engagement is achieved.
7. Open door to full open position slowly to verify proper operation. Remove hinge pins.



WARNING

A replacement door should NEVER have the pins removed until the door is securely installed in the range's hinge receivers.

Scan to follow along with a video.

TROUBLESHOOTING

RANGE PROBLEM	POSSIBLE CAUSE AND/OR REMEDY
Range does not function	Range 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.
Broil does not work	Temperature control knob is rotated too far past broil position (500°F); preheating indicator will light intermittently.
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.
Oven is not heating	Check the circuit breaker or fuse box to your house. Make sure there is proper electrical power to your oven.
Oven light is not working properly	Replace or reinsert the light bulb(s) if loose or defective.
Cannot remove lens cover on light	There may be soil or build up on the lens cover. Wipe the lens cover with a clean, dry towel prior to attempting to remove the lens cover.
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. See Installation Manual for how to adjust the burner flame's height.

WARRANTY

COVERAGE

ZLINE Kitchen and Bath range 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 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 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 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 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.

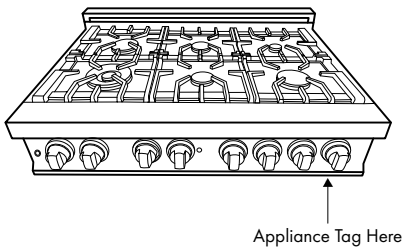
Warranty shall not apply and ZLINE Kitchen and Bath is not responsible for damage resulting from negligence, improper maintenance, misuse, abuse, alteration of or tampering with the appliance, accident, natural disaster, improper electric supply, flare-up fires, unauthorized service or repair, improper 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. The tag is located under the front edge of the range top. The tag is visible when the oven door is open. Do not remove permanently affixed labels, warnings, or plates from the product. This will void the warranty.

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.

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

4.0.0

1-614-777-5004

www.zlinekitchen.com

contact@zlinekitchen.com

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