



**Range Top / Drop-in
Installation Guide and
Users Manual**



Range Insert Installation Video



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

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



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

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

Please keep this manual for future use.

Important Safety Information

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



WARNING!

IF THE INFORMATION IN THIS MANUAL IS NOT FOLLOWED EXACTLY, A FIRE OR EXPLOSION MAY RESULT CAUSING PROPERTY DAMAGE, PERSONAL INJURY OR DEATH.

Do not store or use gasoline or any other flammable substances in the vicinity of this or any other appliance.

WHAT TO DO IF YOU SMELL GAS

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



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 of the oven.



WARNING!

Read this instruction booklet before installing and using the appliance.

The manufacturer will not be responsible for any damage to property or to persons cause by incorrect installation or improper use of the appliance.

The manufacturer reserves the right to make changes to its products when considered necessary and useful, without affecting the essential safety and operating characteristics.

This appliance has been designed for non-professional, domestic use only. Do not place any pot or pan on the open oven door, the door is made of glass and can break under the weight.

Before beginning installation, please read these instructions completely and carefully. Do not remove permanently affixed labels, warnings, or plates from the product. This may void the warranty. Please observe all local, state and national codes and ordinances. Please ensure the range is properly grounded. The installer should leave these instructions with the consumer who should retain for local inspectors use and for future reference. The plug should always be accessible. Installation must conform with local codes or in the absence of codes, the National Fuel Gas Code NSIZ223. 1/NFPA54. Electrical installation must be in accordance with the National electrical code ANSI/NPA70-latest edition and/or local codes. In Canada: Installation must be in accordance with the current CAN/CGA-fe 149.1 National gas installation code or CAN/CGA-B 149.2, Propane installation code and/or local codes. Electrical installation must be in accordance with the current CSA C22.1 Canadian electrical codes Part 1 and/or local codes.

Installation of any gas-fired equipment should be made by a licensed plumber. A manual gas shut-off valve must be installed in the gas supply line ahead of the oven in the gas flow for safety and ease of service.



WARNING!

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

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Warranty and Service

All products carry a two year parts warranty.

Service on all products shall be carried out by factory-trained professionals only.

For warranty service please contact customer service.

Replacement Parts

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

Replacement parts are available from



Call: 1(866) 528-0571

Before Installation

This appliance shall only be installed by an authorized professional.

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

The appliance, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical code, ANSI/NFPA 70.

If local codes permit, a flexible metal appliance connections with the new AGA or CGA certified design, max 5 feet (1,5m) long, 3/4" I.D. is recommended for connections this appliance to the gas supply line. DO NOT bend or damage the flexible connector when moving the appliance.

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

The appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 34 PSI(13,8w.cpr 3,5kPA).

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

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



WARNING!

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

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

Type of Gas

This appliance is shipped from the factory for use with natural gas. For use with propane LP gas please follow the conversion procedure described on pg. 14. A step by step conversion procedure is also included with each set of LP gas nozzles.

Gas Pressure

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

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

Installation Requirements Electrical

A properly grounded and horizontally-mounted electrical receptacle Type NEMA 14-50R should be installed no higher than 3" (7.6cm) above the floor, no less than 2" (5 cm) and not more than 8" (20.3cm) from the left side (facing product); refer to Electrical connection section page 10. Check all lo-cal code requirements.

Gas

An agency-approved, properly-sized manual shut-off valve should be installed no higher than 3" (7.6cm) above the floor and no less than 2" (5cm) and no more than 8" (20.3cm) from the right side (facing product).

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

ATTENTION: the range CANNOT be installed directly adjacent to kitchen walls, tall cabinets, tall appliances, or other vertical surfaces above 36" (91.4cm) high. The minimum side clearance is such cases in 6" (15.2cm).

Wall cabinets with minimum side clearance must be installed 30" above the countertop with coun-tertop height between 35"1/2 (90.2cm) and 37"1/4 (94.6cm). The maximum depth of wall cabinets above the range shall be 13" (33 cm).

Consider the critical dimensions of the appliance, before making an opening in the top surface of the bench top. (relative measurements as per Fig. 1- 2).

FSPW ž#	A	B	C	D	H1	H2
30 inch	30" (762)	21"(533)	28" 3/8 (720)	18" 7/8 (480)	2" 13/16 (71)	5/8" (15)
36 inch	36"(914)		34" 3/8 (872)			

cut out size	L1			L2			L3
	suggest	min	max	suggest	min	max	min
30 inch	29" (737)	28 9/16" (726)	29 3/8" (746)	19 1/2" (495)	19 1/8"(486)	20 3/8"(517)	2 1/2" (64)
36 inch	35"(889)	34 9/16"(878)	35 3/8" (898)				

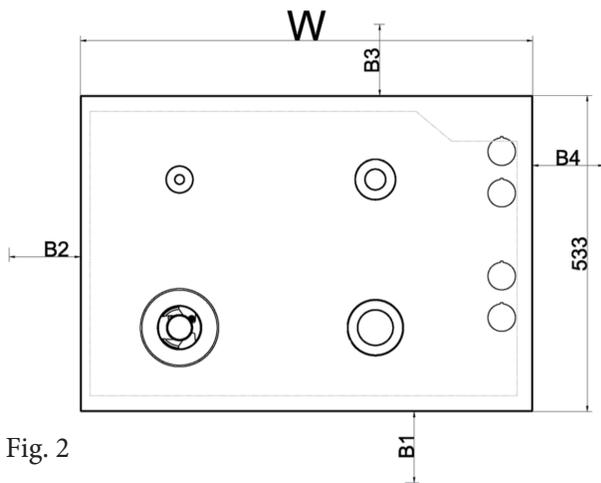


Fig. 2

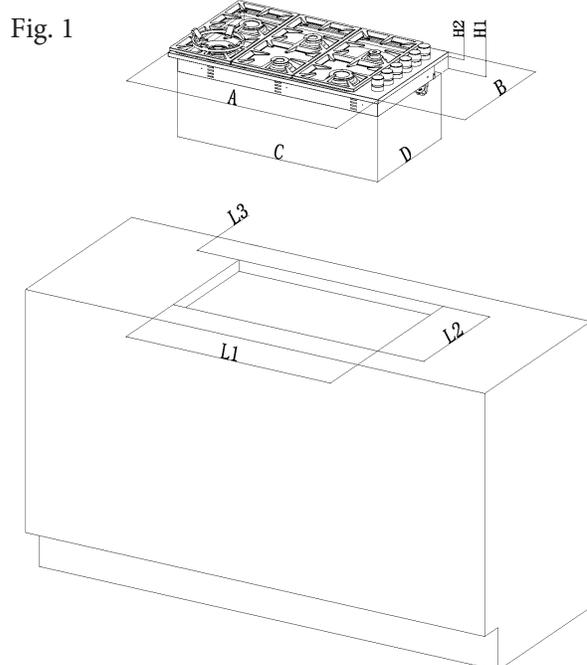
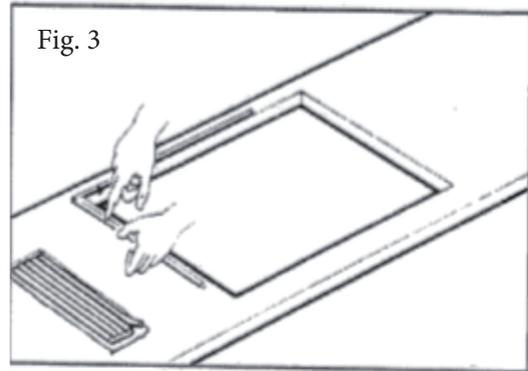


Fig. 1

Installation Procedure

Attaching the hotplate

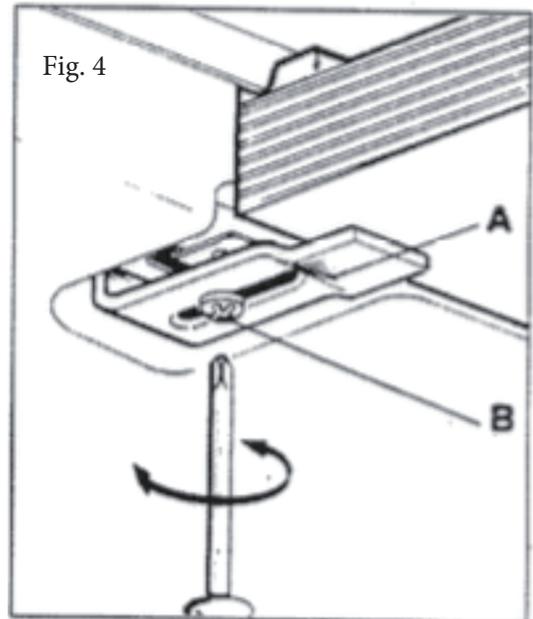
To prevent liquids from accidentally leaking into the underlying storage space, the appliance is equipped with a special gasket. To apply this gasket, carefully follow the instructions in Fig. 3. Lay out the protective sealing strips along the edges of the opening in the bench top and carefully overlap the strip end. (See Fig. 3). insert the hotplate into the bench top opening. With a screwdriver assemble the brackets (A) to the hotplate bottom by means of the screws (B)(See Fig. 4). Slide the hooks into position and secure them with the screws. Trim the part of the sealing strips that extend beyond the hotplate base.



Gas connection

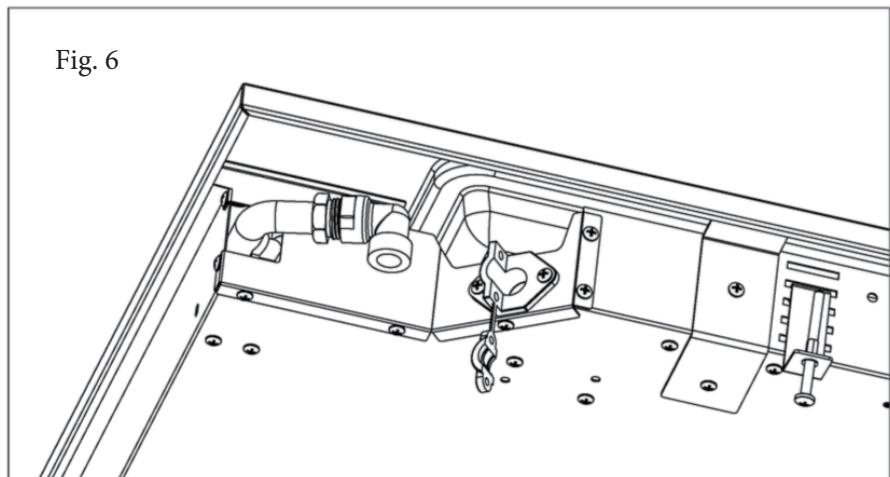
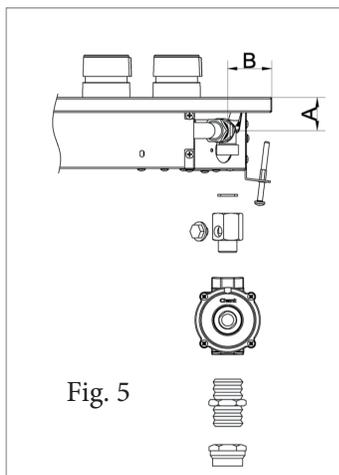
Before connecting the appliance to the gas supply, first remove the plastic plug that is press-fitted into the gas inlet union; to remove, just pull it out.

1. Check the 'gas type' sticker attached to the hotplate. Details of the injector sizes used are recorded on the data plate located on the base of the appliance.
2. This appliance shall be installed in accordance with installation requirements of the local gas authority of the appropriate installation code.
3. Before installing the hotplate consider the location of the gas supply and routing the gas line.(Refer fig.6)



For LPG models the gas supply is connected to the regulator male thread. For NG models it is supplied loose. It is essential that the elbow on the appliance be held firmly with a spanner when connecting the supply. Do NOT over tighten.

The regulated pressure For LPG is 10" w.c. (See Fig. 5). The regulated pressure for is 4" w.c.



- For the gas inlet position of the appliance, refer to Figures 5, 6, and 7. 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 the 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

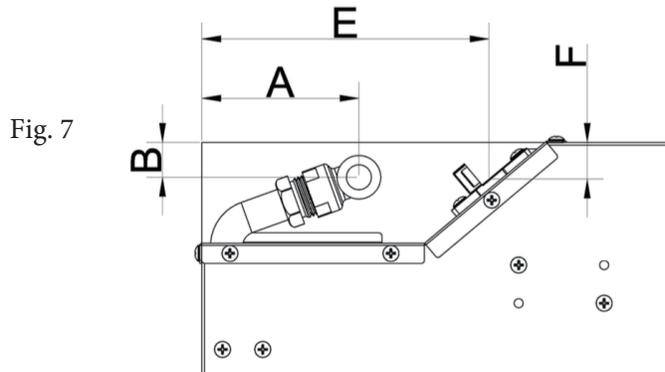


Fig. 7

- Disconnect electric power before checking the inlet pressure.
- Take off one of the gas burner caps and the relative flame spreader in order to gain access to the burner injector.
- Place the pressure detector directly on the burner injector. Open the relative burner knob at maximum position (keeping it pressed), then measure the outlet pressure from the burner injector.
- After checking the pressure, replace the burner cap and flame spreader in the correct position and re-connect electric power to the appliance.
- Turn the appliance on and light each burner. Check for a clear blue flame without yellow tipping. If burners show any abnormalities check that they are located properly and in line with the injector nipple.

Note: Sometimes the burners will not ignite immediately and seem to 'blow' slightly when they do ignite. This is usually due to air in the gas lines, which will clear itself within seconds.

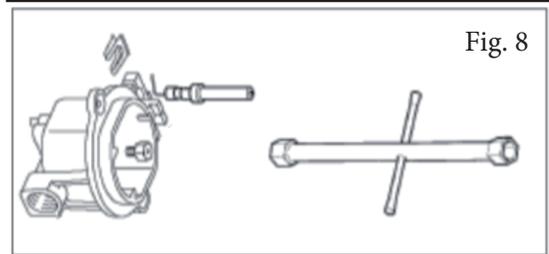
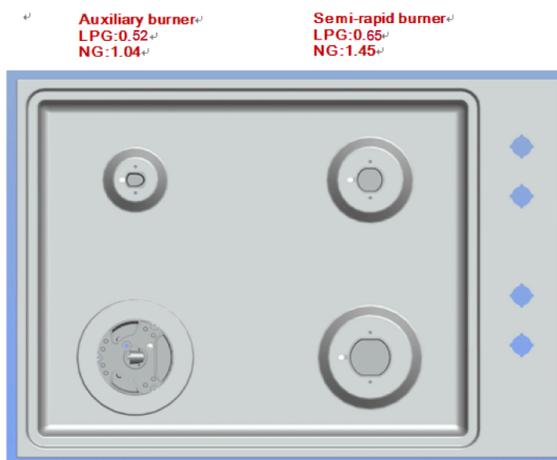


Fig. 8

To change the nozzles of the burners use the following: Lift up the burners and unscrew the nozzles (Fig. 8) using an adjustable spanner of 7 mm and change the nozzles with those designed for the new gas supply according to the information given in TABLE A shown below:



Dual burner[Ⓛ]
LPG: 1.02[Ⓛ]
NG: 2.3[Ⓛ]

Semi-rapid burner[Ⓛ]
LPG: 0.65[Ⓛ]
NG: 1.45[Ⓛ]

Rapid burner[Ⓛ]
LPG: 0.83[Ⓛ]
NG: 1.79[Ⓛ]

Semi-rapid burner[Ⓛ]
LPG: 0.65[Ⓛ]
NG: 1.45[Ⓛ]

Auxiliary burner[Ⓛ]
LPG: 0.52[Ⓛ]
NG: 1.04[Ⓛ]



Dual burner[Ⓛ]
LPG: 1.02[Ⓛ]
NG: 2.3[Ⓛ]

Semi-rapid burner[Ⓛ]
LPG: 0.65[Ⓛ]
NG: 1.45[Ⓛ]

Rapid burner[Ⓛ]
LPG: 0.83[Ⓛ]
NG: 1.79[Ⓛ]



Gas Conversion Procedure

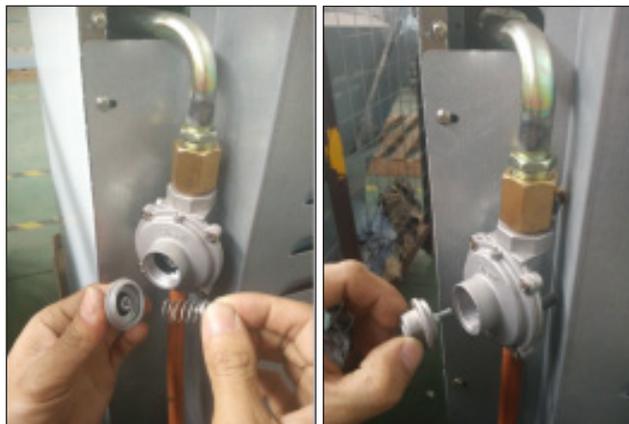
The gas conversion procedure for this range includes:

1. **Pressure Regulator**
2. **Surface Burners**
3. **Adjustment of Minimum Setting**

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

Before performing the gas conversion, locate the package containing the replacement nozzle has a number indicating its flow diameter printed on the body. Consult the table on page 20 for matching nozzles to burners.

Save the nozzles removed from the range for future use.



Step 1: PRESSURE REGULATOR

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

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

1. Unscrew by hand the upper cap of the regulator, remove the white plastic attachment from the

cap, reverse its direction and screw it again firmly against the cap. The white plastic attachment has arrows indicating the position for natural gas (NAT) and LP gas (LP).

2. Screw by hand the metal cap in the original position on the regulator.

Step 2: SURFACE BURNERS

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

Replace nozzles using the conversion set supplied with the range. Each nozzle has a number indicating its flow diameter printed on the body. Consult the table on page 19 for matching nozzles to burners.



Step 3: MINIMUM FLAME ADJUSTMENT WARNING!

These adjustments should be made only for use of the appliance with natural gas. For use with liquid propane gas, the choke screws must be fully turned in a clockwise direction.

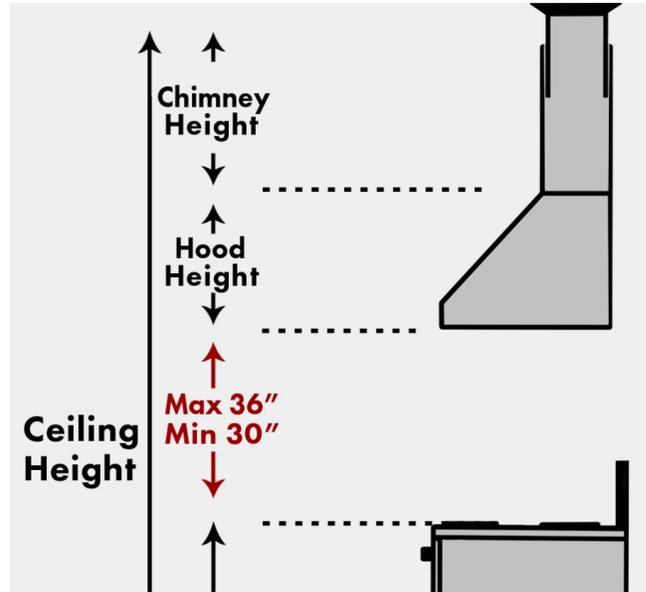
Exhaust Hood Installation

To eliminate the risk of burns or fire by reaching over heated surface units, cabinet storage space located above the surface units should be avoided. If cabinet storage is to be provided, the risk can be reduced by installing a range hood. These hoods have been designed to work in conjunction with the range and have the same finish for the perfect look.

For maximum performance, the height of the bottom of the hood from the cooktop should be between 30" (76.2cm) and 36" (91.4cm). This would typically result in the bottom of the hood being 61"½ (171.5cm) above the floor. These measurements provide for a safe and efficient operation of the hood.

Before installation of the range hood, consult local or regional building and installation codes for additional specific clearance requirements.

Refer to the range hood installation instructions provided by the manufacturer for additional information you can see range hood options at www.therangehoodstore.com.



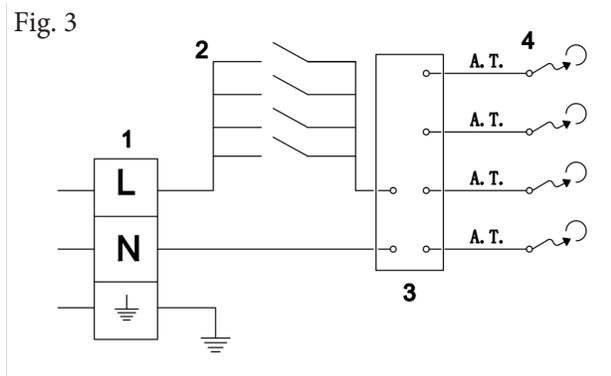
Electrical Connection

The appliance operate at a main voltage of 120V a.c., frequency 60Hz. Electric power absorption is about 1W for 5 gas burner version or 2W for 6 g as burners version.

Failure to follow these instructions could result in serious injury or death.



Fig. 3



Wiring diagram description

1. Cable terminal
 2. Ignition switch
 3. Spark generator
 4. Ignition spark
- L. Black N. White T. Green (earth)

Electrical Grounding

This appliance 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.



ELECTRICAL SHOCK HAZARD

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.

Label all wires prior to disconnecting when servicing controls. Wiring errors can cause improper and dangerous operation. Verify proper operation after servicing.

Check your local code for which of the options below should be used in grounding the receptacle power supply connections.

DO NOT USE EXTENSION CORDS WITH THIS APPLIANCE AS IT MAY RESULT IN FIRE, ELECTRIC SHOCK OR OTHER TYPES OF PERSONAL INJURY.

The appliance is equipped at the factory with an electric supply cord set 4 wires type with ring terminals(L1, L2, N, Ground) suitable for range use U:/CSA listed type SRDT/DRT 2x6AWG (L1, L2,)+2x8AWG(N, G) rated 300V, 40 or 50A with fused plug type NEMA 14-50P, cable length 1.5m; in case the supply cord set must be replaced, it shall be replaced with an identical set having the same technical specs and following carefully the instructions and diagrams above.

Gas Connection

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

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

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

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

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

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



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. Before placing the oven into operation, always check for leaks with soapy water solution or other acceptable method. Check for gas leakage with soapy water solutions on all gas connections between inlet gas pipes of the appliance, gas regulator, to the manual shut-off valve.

Manual Shut-off Valve

This valve is not shipped with the appliance and must be provided by the installer.

The manual shut-off valve must be installed in the gas service line between the gas hook-up on the wall and the appliance inlet, in position where it can be reached quickly in the event of an emergency.

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

Flexible Connections

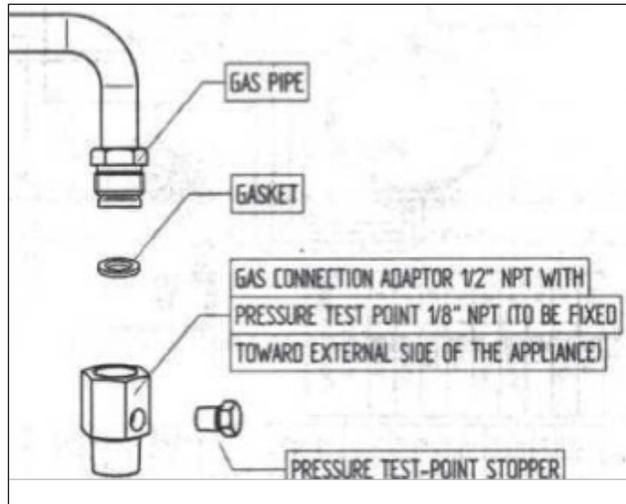
In case of installation with flexible couplings and/or quick-disconnect fittings, the installer must use a heavy duty, AGA design-certified commercial flexible connector of at least ½" (1.3cm) IF NPT (with a suitable strain reliefs) in compliance with ANSI Z21.41 and Z21.69 standards.

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

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

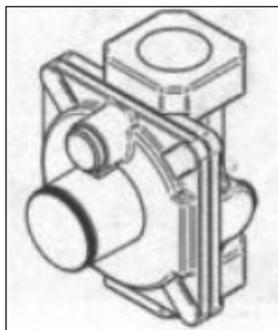
Pressure Test Point Stopper Valve

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



Pressure Regulator

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



Pressure Regulator

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

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

- Natural Gas->430" W.c.P
- LP/Propane-> 10.0" W.c.P

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

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

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

Appliance Servicing

Before carrying out any service disconnect, the appliance from gas appliance from final to install have access to the appliance for proper servicing intervention.

GAS CONVERSION



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

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

Call customer service hot-line to identify a factory-trained professional near your home.

Surface Burners



1. Light one burner at a time and set it to the MINIMUM position (small flame).
2. Remove the knob.
3. The range is equipped with a safety valve. Using a small-size slotted screwdriver, locate the choke screw 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.

Installation Checklist

- ① Is the electricity properly grounded? _____
- ② Is the gas service line connected following the directions of the manufacturer? _____
- ③ Have all the proper valves, stoppers and gasket been installed between the range and the service line? _____
Has the gas connection been checked for leaks? _____
- ④ Has the range been setup for the type of gas available in the household? (LP6/PROPANE OR NATURAL GAS) _____
- ⑤ Does the flame appear sharp blue, with no yellow tipping? _____
- ⑥ Has the minimum setting for all burners been adjusted? _____

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.

Before using the oven for food preparation, clean thoroughly with a warm soap and water solution to remove film residues and any dust or debris from installation, then rinse and wipe dry.

Important User Information!

Reposition all worktop burners/oven/broiler burners' controls in OFF position after use of the appliance.



Proper Installation: Be sure your appliance is properly installed and grounded by a qualified technician.

Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.

Wear proper apparel. Loose-fitting or hanging garments should never be worn while using the appliance.

User servicing. Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other service should be referred to a qualified technician. Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns. Do not let potholder touch hot surfaces, it could result in burns. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth. Do not cover the holes inside the oven with aluminum foil. Do not cover the worktop with aluminum foil. Do not store any flammable object or objects under pressure in the oven. Keep the area of operation of the range free from combustible materials, gasoline and other flammable vapors and liquid. Do not store dangerous or flammable materials in the cabinet above the appliance, since this may result in a potential fire hazard. Do not use the appliance for space heating.

NEVER use your appliance for warming or heating the room. Do not use aerosol sprays in the vicinity of the appliance while cooking. Do not sit or step on the oven door. Do not use oven for storage. Use care when opening door. Let the hot air or steam escape before removing or replacing food. Do not heat unopened food containers. Build-up of pressure may cause container to burst and result in injury. Keep oven vent unobstructed. Always place oven rack must be moved while oven is hot, do not let potholder contact hot heating element in oven. Do not clean

oven door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket. Do not use oven cleaning products. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.

CLEAN ONLY PARTS LISTED IN MANUAL.

DO NOT use water on grease fires. Smother fire or flames or use dry chemical or foam-type extinguisher.



Do not store items of interest to children in cabinets above a range or on the back-guard of a range, children climbing on the range to reach items could be seriously injured.

The cook-top and surfaces facing the cook-top may be hot even though they are dark in color. Areas near these may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact the cook-top and surfaces facing the cook-top until they have had sufficient time to cool.

DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN!

Heating elements may be hot even though 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 other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns. –among these surfaces are (for example, oven vent openings and surfaces near these openings, oven doors, and windows of oven doors).

Do not use an extension cord to connect this appliance. If the power supply cord is too short, have a qualified electrician or serviceman install an outlet near the appliance.

...continued

Important User Information!

WARNING!

Any child or adult can tip the range, verify the anti-tip device has been properly installed and engaged.

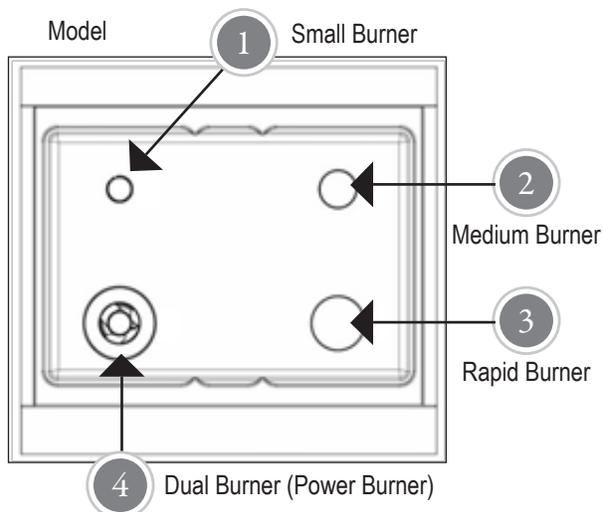
Ensure the anti-tip device is re-engaged when the range is moved.

Do not operate the range without the anti-tip device in place and engaged. Failure to do so can result in serious injury or serious burns to children or adults.

Room Ventilation

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

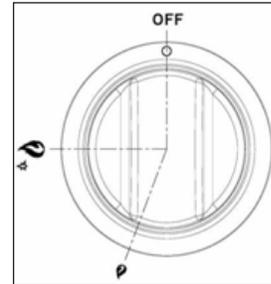
Surface Burner Layout



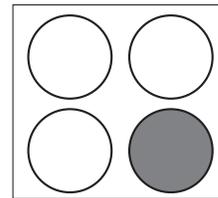
Surface Cooking

Important!

Take care of reset all worktop/oven/broiler burners controls in OFF position after use of the appliance.



Burner position, pictured below:
(in this case front/right burner).



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



Minimum Temperature Setting



(*) Appliance With Worktop Gas Valves
Alternative Type

Important User Information!

Surface Burner Operation / Electric Ignition

To activate the electric ignition, simply turn the control knob counter-clockwise to maximum power (*position*), then press the knob in to start the flow of gas and the ignition spark. The spark will be released at the metal tip of the white ceramic pin located on the side of the burner. Once the flame is on, release the control knob gently. If the flame turns off, simply repeat the above procedure.

Attention!

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 power failure. Turn the control knob counter-clockwise to the MAXIMUM position; light the flame with a kitchen lighter or with a match.

Tips For Using Burners Correctly



WARNING!

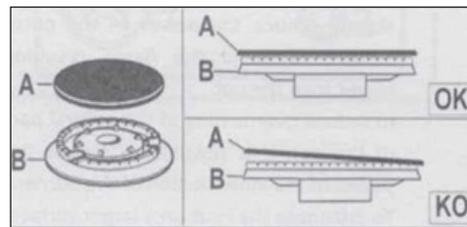
Keep Children at a Safe Distance From the Appliance During Operation.

Do Not Allow Children to Operate the Appliance!

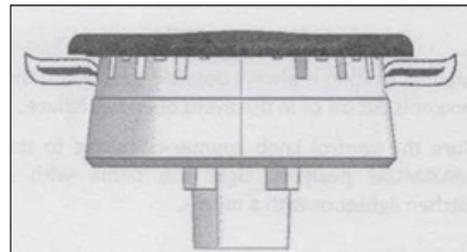
Important!

Reset all, worktop/oven/broiler burner, controls in the OFF position after use of the appliance.

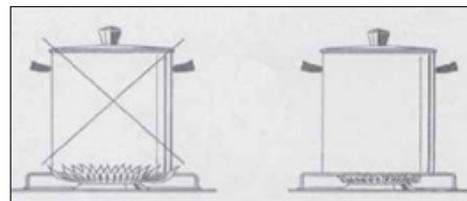
1. Always check that the burner caps are properly installed before operation.



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



3. Always adjust the burner flame so it does not extend beyond the edge of the pan.



Important User Information!

Tips For Using Pans Correctly

Attention!

Always ensure that bottom and handles of pans do not protrude from the worktop.

When cooking with flammable fat such as oil, do not leave the range unattended.

Use pots of the appropriate size on each burner following the indication of the diagram below.

Burner Recommended Pan Size—Inches (mm)

SMALL	3"–5 ½"	(90–140)
MEDIUM	5 ½"–10 ¼"	(140–260)
LARGE	7 ⅛"–10 ¼"	(180–260)
DUEL BURNER	8 2/3"–10 ¼"	(220–260)

To avoid overflow when boiling liquids; turn knob to the minimum heat.

Always use pots with matching lids.

Dry the bottoms of the pans before operation.

Wok Cooking: Always use the wok adapter supplied with the range. Wok pan external diameter shall not be smaller than 10" (25cm) and larger than 16" (40cm).

Oven Cooking Warning!

Use care when opening door. Let hot air or steam escape before removing or replacing food.

Do not heat unopened food containers. Pressure build-up may cause container to burst and result in injury.

Keep oven vent ducts unobstructed.

Placement of Oven Racks

Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.

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.

DO NOT USE OVEN CLEANERS.

No commercial oven cleaner or oven 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 self-cleaning the oven, remove broiler pan and other utensils.

Important!

In case of electric power failure reset oven/broiler controls to the OFF position, do not attempt to use oven/ broiler until the power has been restored.



Do not store items of interest to children in cabinets above a range or on the back guard of a range—children climbing on the range to reach items could result in serious injury!

DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACE OF OVEN

Heating elements may be hot even though 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 other flammable mate-

Trouble Shooting Guide

Oven Problem	Possible Cause and / or Remedy
Range Does Not Function	Range is not connected to electrical power. ASK A PROFESSIONAL to check power circuit breaker, wiring and fuses.
Igniter Does Not Work	Circuit is tripped. Fuse is blown. Range is not connected to power.
Igniter Sparking Taut No Flame Ignition	Gas supply valve is on "OFF" position. Gas supply is interrupted.
Burner Ignites But Flame is Large, Distorted, or Yellow	Burner ports are clogged. Unit is not set to the appropriate gas type. CALL A QUALIFIED TECHNION TO REPAIR.



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