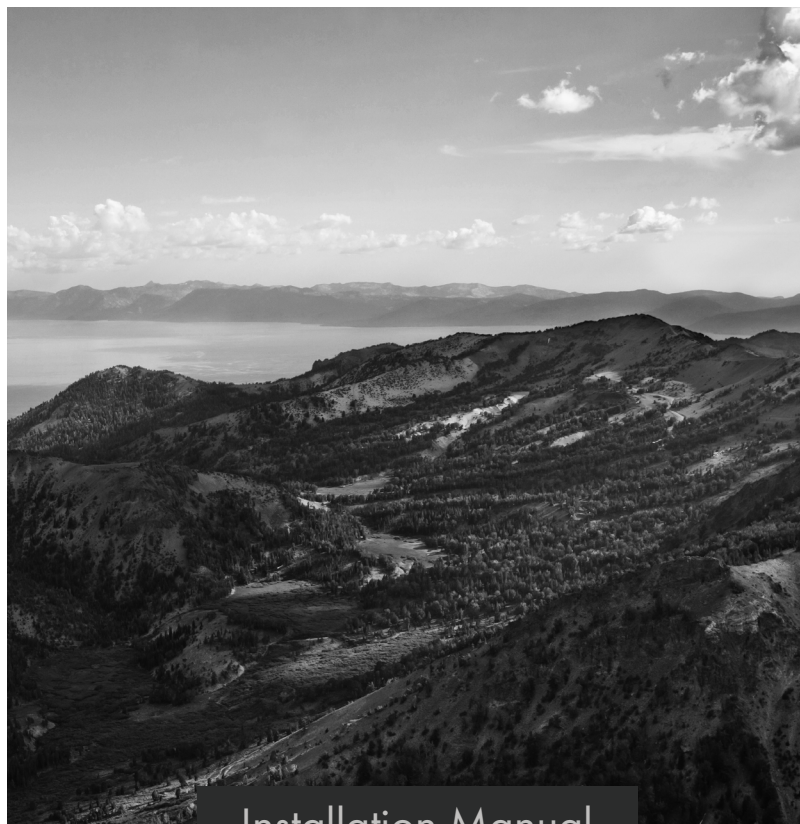


# **ZLINE**

ATTAINABLE **LUXURY**®



Installation Manual


## **INDUCTION RANGES**

[www.zlinekitchen.com](http://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 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](http://www.P65Warnings.ca.gov).





**ZLINE**  
ATTAINABLE LUXURY®

# 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, 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 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 the local codes.



# WARRANTY

## WHAT IS NOT COVERED

1. Installation or start-up, damages or problems caused by improper installation or use.
2. Service by an unauthorized service providers or damage related to unauthorized service or unauthorized parts.
3. Installation in any commercial or non-residential application.
4. Removal or re-installation cost.
5. Aesthetic damage, scratches, or natural wear caused by normal use.
6. Second-hand, open box products or products purchased from an unauthorized retailer.

**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.

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# IMPORTANT SAFETY INSTRUCTIONS

## GENERAL SAFETY

- Read all instructions before installing or using the oven for the first time. Only use the appliance for its intended purpose.
- This appliance complies with current safety requirements. Improper use of the appliance can lead to personal injury and material damage.
- Installation and service must be performed by a qualified installer, service agency.
- In Massachusetts, installation must be performed by a "Massachusetts" licensed plumber.
- 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.
- If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury, or death. Seller cannot be held liable for damage occurring as a result of non-compliance with the instructions.
- Please observe all local and national codes and ordinances.
- The installation of appliance designed for manufactured(mobile) home installation must conform with the Manufactured Home Construction and Safety Standard, Title 24 CFR, Part 3280 [formerly the Federal Standard for Mobile Home Construction and Safety, Title 24, HUD (Part 280)] or with local codes where applicable.
- Electrical installation must be in accordance with the National Electrical Code, NFPA 70 - latest edition and/or local codes.
- IN CANADA: Installation must be in accordance with the current Electrical installation must be in accordance with the current CSA C22.1 Canadian Electrical Codes Part 1 and/or local codes.
- Note to the installer: Please give these installation instructions to the consumer for the local electrical inspector.
- Keep these operating instructions in a safe place and pass them on to any future user.

# IMPORTANT SAFETY INSTRUCTIONS

- An air curtain or other overhead range/rangetop/cooktop hood, which operates by blowing a downward airflow onto a range, shall not be used/installed in conjunction with this range.
- To prevent accidents and achieve optimal ventilation, allow for sufficient space around the cooking area.

## COOKING SAFETY

- This appliance is designed for built-in household use only.
- Do not use outdoors.
- Wear proper apparel - loose fitting or hanging garments should never be worn while using the appliance.



**WARNING**

Do not use the appliance to heat a room.



**WARNING**

NEVER cover any slots, holes or passages in the oven bottom or cover an entire rack with materials such as aluminum foil. Doing so blocks air flow through the oven and may cause carbon monoxide poisoning.

- Aluminum foil linings may also trap heat, causing a fire hazard.
- Do not allow aluminum foil, paper, or cloth to come in contact with a hot element.
- Avoid preparing food in aluminum foil or plastic containers over the hot cooking zones.
- Do not use aluminum foil to line cooking zone, drip bowls or oven bottoms, except as suggested in the manual. Improper use of these liners may result in a risk of electric shock or fire.
- Make sure drip pans are in place – Absence of these pans during cooking may subject wiring or components underneath to damage.
- Utensil handles should be turned inward and not extend over adjacent surface units.
- Do not place metallic objects such as knives, forks, spoons and lids on the cooktop surface since they can get hot.
- Do not allow pans to boil dry or empty.
- Never leave the cooktop unattended when in use. Never leave surface units unattended at high heat settings – boilover causes smoking and greasy spillovers that may ignite.
- Compatible cookware will improve efficiency. Always use the proper pot and pan size. The use of undersized cookware will expose a portion of the hot element, which can result in ignition of clothing or other items.
- Choose cookware with a flat bottom large enough to cover the unit heating surface.



# IMPORTANT SAFETY INSTRUCTIONS

- Do not cook on broken cooktop – If cooktop should break, cleaning solutions and spillovers may penetrate the broken cook-top and create a risk of electric shock. Contact ZLINE immediately.
- Always remove the covers on sealed or canned goods and before heating to avoid explosion.
- Do not touch hot surfaces. Use dry pot holders to hold the handles of pots and pans. Do not use a towel or other bulky cloth.
- Use only dry potholders - moist or damp potholders on hot surfaces may result in burns from steam.
- Do not let the potholder touch hot heating elements.
- When the unit is on, do not touch outside the control panel, as the surface may contain residual heat. It is important to be aware that the unit's surface will remain hot for a short period of time after use. Do not touch hot surfaces.
- DO NOT TOUCH SURFACE UNITS, HEATING ELEMENTS, INTERIOR SURFACES, OR AREAS NEAR UNITS – Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface units or areas near units until they have had sufficient time to cool.
- 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
- Do not use water on grease fires – Smother fire or flame or use dry chemical or foam-type extinguisher.
- Do Not Soak Removable Heating Elements – Heating elements should never be immersed in water.
- Do not place any pot or pan on the open oven door. The door is made of glass and it can break if loaded with a weight.
- Use Care When Opening Door – Let hot air or steam escape before removing or replacing food.



CAUTION

Do not store items of interest to children in cabinets above the range or on the backguard of a range - children climbing on the range to reach items could get seriously injured.

- Do not allow children to touch or play in, on, or near the oven.

# IMPORTANT SAFETY INSTRUCTIONS

- Children should not be alone or unsupervised in the area where the appliance is installed.
- Danger of burns: The oven gets hot at the oven door glass, the vapor vent, the handle, and the operating controls. Children's skin is more sensitive to high temperatures than that of adults.

## CLEANING SAFETY

- Do not use steam cleaners or high-pressure cleaners to clean the cooktop, as this may result in electric shock.
- Clean Cook-Top With Caution – If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface

## CONDITION OF UNIT



**WARNING**

Do not operate any appliance if:

- The cord is damaged
  - The appliance malfunctions
  - The appliance is damaged
- Return appliance to the nearest authorized service facility for examination, repair, or adjustment in event of damage.
  - **IMPORTANT:** Do not cook on broken cooktop. If the cooktop breaks, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock.



# IMPORTANT SAFETY INSTRUCTIONS

## PLACEMENT SAFETY

- Do not carry or lift the range by the oven door handle or the control panel
- Do not store or other flammable substances in the vicinity of this or any other appliance.
- To reduce the risk of fire, do not let any objects (glass, paper, etc.) obstruct the inlet and outlet of your cooktop.
- To reduce the risk of electric shock, do not mount unit over a sink.
- To reduce the risk of fire, do not store anything directly on top of the appliance surface when the appliance is in operation.
- Always have a working smoke detector in or near the kitchen.



CAUTION

Do not leave lids or other metal objects such as knives, forks or spoons on the cooktop. If the cooktop is turned on, these objects can heat up quickly and may cause burns.

- Do not place rough or uneven objects on the units as they may damage the surface.
- If the cooktop is near a window, ensure that curtains do not blow over or near the unit.
- Do not use the cooktop as a work surface. Certain substances such as salt, sugar, or sand can scratch the glass ceramic surface.
- Do not store hard or pointed objects over the cooktop as they can damage the unit if they fall on top.
- While cooking, any overflowed fat or oil on the cooktop may ignite. There is a risk of burning and fire. Control the cooking process at all times.
- The use of accessory attachments that are not recommended by ZLINE may cause injuries.
- Items with a magnetic field such as: radios, televisions, credit cards, cassette tapes etc., can affect the unit.
- 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 used, the risk can be reduced by installing a range hood that projects horizontally a minimum of 5 inches beyond the bottom of the cabinets

# IMPORTANT SAFETY INSTRUCTIONS

## POWER CORD SAFETY

- Please ensure the range is properly grounded.
- The marked electrical rating should be at least as great as the electrical rating on the appliance.
- The plug should always be accessible.
- To protect against electric shock, do not immerse cord or main body in water or any other liquid.
- Do not let cord hang over edge of table or counter. The cord should be arranged so that it will not drape over the countertop where it can be pulled on by children or tripped over.
- Do not allow cord to touch hot surface. A short power supply cord or detachable power supply cord should be used to reduce the risk of becoming entangled in or tripping over a longer cord.
- Always attach plug to appliance first then plug cord into the wall outlet. To disconnect, turn any control to off, then remove plug from wall outlet.
- No attempt should be made to operate the appliance during power failure.
- Wear Proper Apparel – Loose-fitting or hanging garments should never be worn while using the appliance.

## ENVIRONMENTAL SAFETY

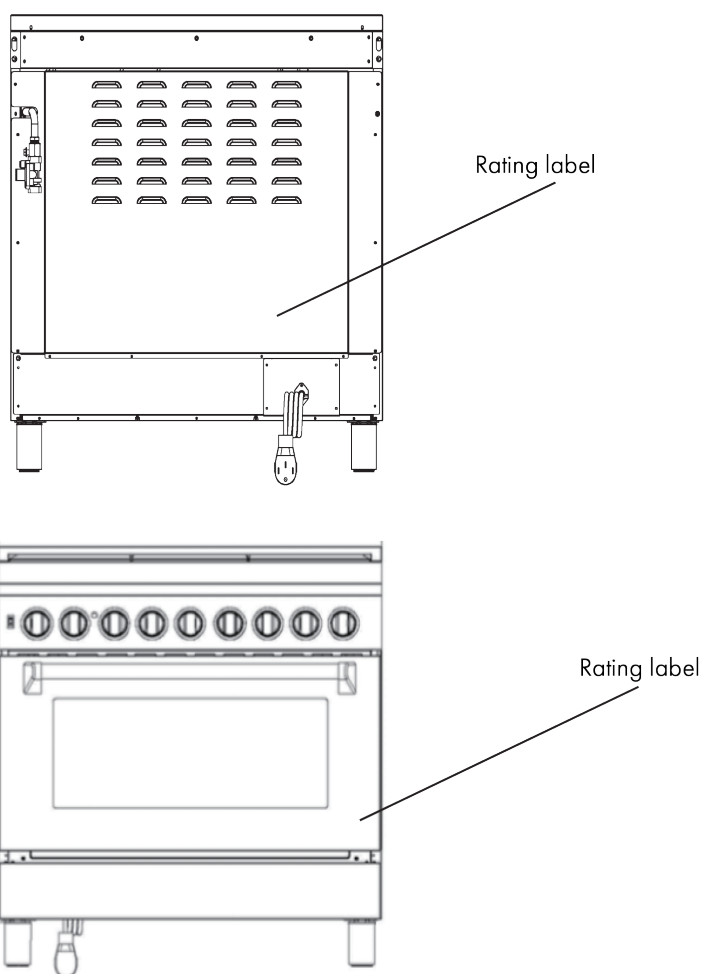
This product may not be treated as household waste. Instead it should be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.



# IMPORTANT SAFETY INSTRUCTIONS

Please keep this manual for future use.

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



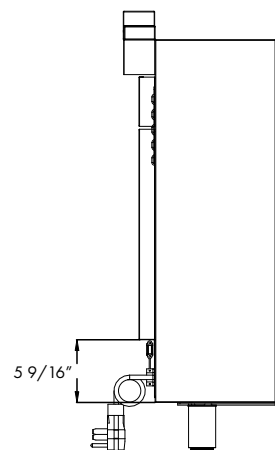
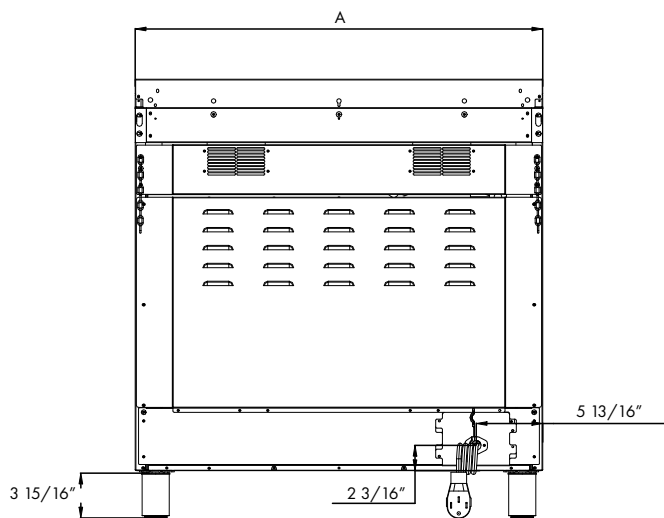
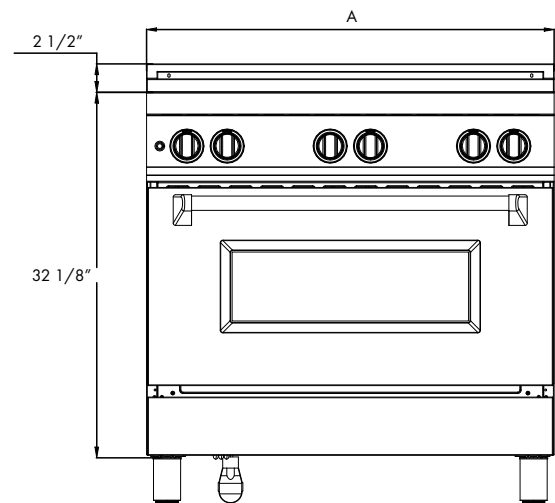
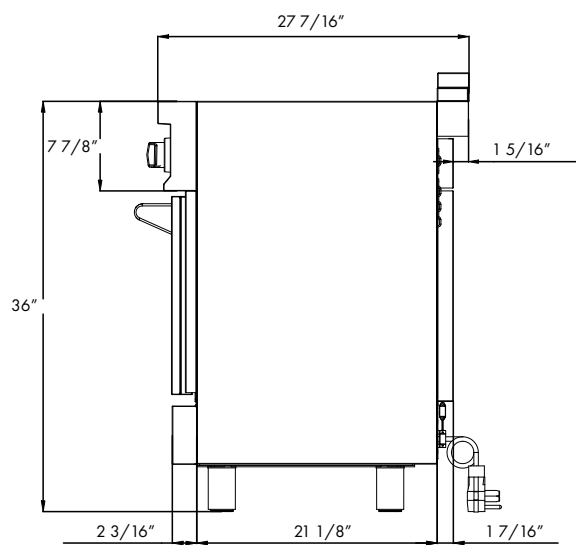
## WARRANTY AND SERVICE

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

## REPLACEMENT PARTS

Only authorized replacement parts may be used in performing service on this appliance. Replacement parts are available from ZLINE. Call 1-614-777-5004.

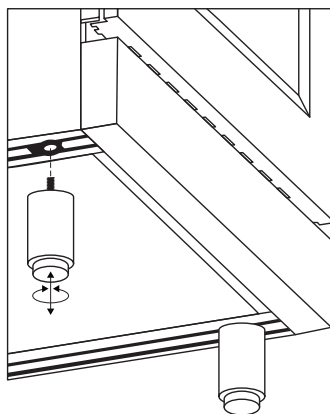
# IMPORTANT SAFETY INSTRUCTIONS



"A" will change with size of range (24"-36").

# IMPORTANT SAFETY INSTRUCTIONS

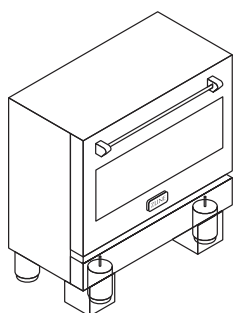
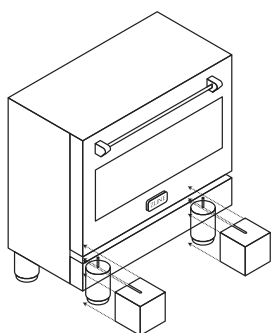
The ranges must be used with the legs properly installed. Height-adjustable legs are shipped with the range in a foam container above the range.



1. Before installing the legs, position the appliance near its final location, as the legs are not suitable for moving the appliance over long distances.
2. After unpacking the range, raise it enough to insert the legs in the appropriate receptacles situated on the lower part of the appliance. Lower the range gently to keep any undue strain from legs and mounting hardware.
3. Adjust leg height to the desired level by twisting the inside portion of the leg assembly until the proper height is reached. Check with a level that the cooktop is perfectly level.

## INSTALLING THE SQUARE COVERS

Some ranges come with attachable square leg covers. To install, loosen the round leg from the range to accommodate for the square leg. Align the top of the square leg (with the slit) to the top of the round legs and slide in. Adjust the square leg and the round leg until they are flushed with the ground.



**NOTE:** If the range is not level, the cooking will be uneven. When adjusting the legs, ensure they are the same height.

# INSTALLATION

## INSTALLING THE CHAINS



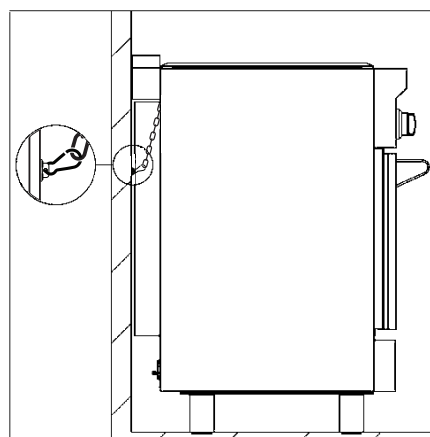
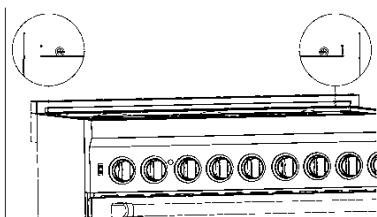
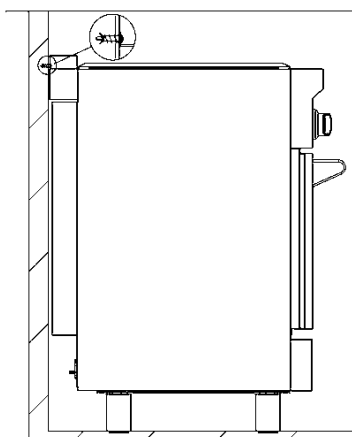
The chains shipped with the range must be properly secured to the rear wall. The height of the bracket from the floor must be determined after the range legs have been adjusted to the desired height and after the range has been leveled. If the chain length is too short to properly secure the range to the rear wall, ask the installer to lengthen it.



**WARNING**

A child or adult can tip the range and be fatally injured; Adjust the chains if the range is moved. Failure to do so can result in death or serious injury.

- Reinstall the chains every time that the range is relocated.
- Do not operate the range without the chains in place and engaged.



Measure the distance from the floor to the where the chains connect on the back of the appliance.

1. Position the ends of the chains on the wall at the desired height plus  $1/8$ ". The chains must be placed at  $2\ 5/16$ " from the side of the range. The distance between the two chains is  $25\ 1/4$ ".
2. Secure the ends of the chains to the wall with appropriate hardware.
3. Slide the range against the wall.
4. Check to see that the chains are connected properly. Then grasp the top rear edge of the range and carefully attempt to tilt it forward. Verify that the chains are engaged.
5. Or tighten the chains up with fixed screws on the wall. If the wall is not suitable for installation, then the chains should be fixed to the cabinet structure.

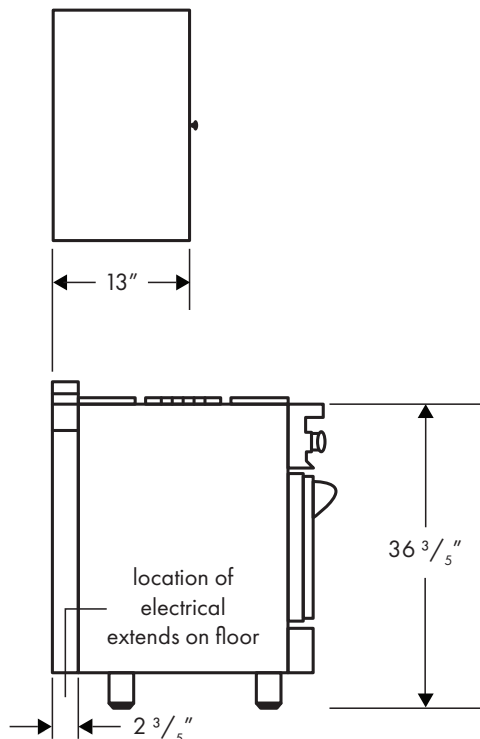


# INSTALLATION

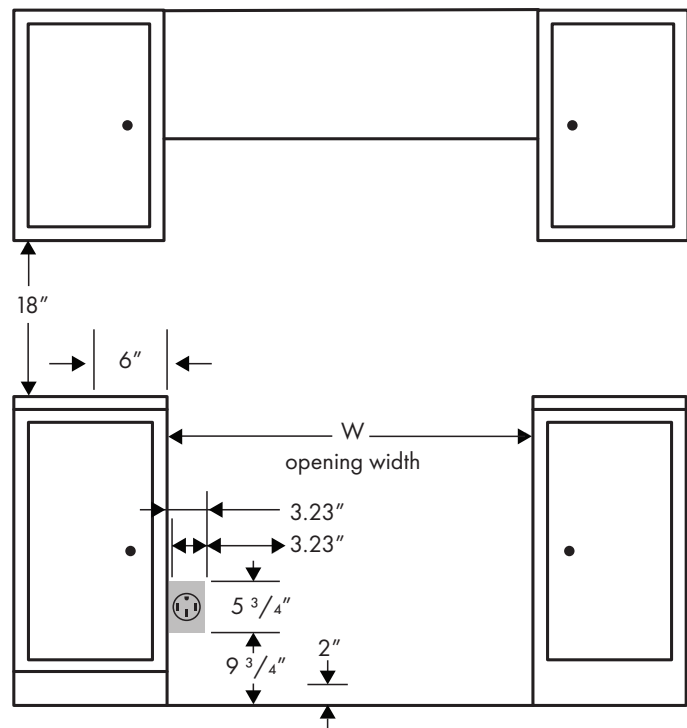
## INSTALLATION ADJACENT TO KITCHEN CABINETS

- The range may be installed directly adjacent to existing countertop height cabinets (36") from the floor.
- For the best look, the worktop should be level with the cabinet countertop. This can be accomplished by raising the unit using the adjustment spindles on the legs.
- **ATTENTION:** The range CANNOT be installed directly adjacent to kitchen walls, tall cabinets, tall appliances, or other vertical surfaces above 36" high. The minimum side clearance in such cases is 6".
- Wall cabinets with minimum side clearance must be installed 18" above the countertop with countertop height between 35 1/2" and 37 1/2". The maximum depth of wall cabinets above the range shall be 13".

Side View



Front View



### EXTERNAL DIMENSIONS:

24" Model: 24"W x 27.4"D x 36"H

30" Model: 30"W x 27.4"D x 36"H

36" Model: 36"W x 27.4"D x 36"H

### INTERNAL DIMENSIONS

24" Model: 18.5"W x 18.5" D x 14"H

30" Model: 26.5"W x 18.5"D x 14"H

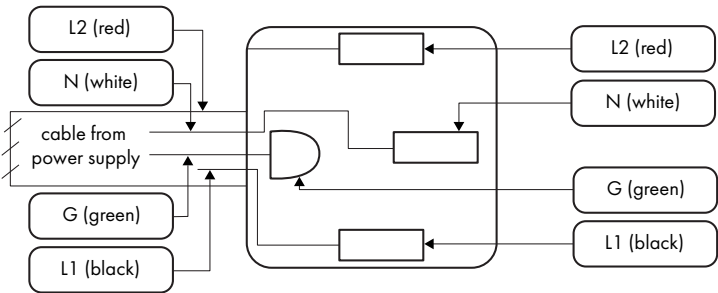
36" Model: 30.5"W x 18.5"D x 14"H

# INSTALLATION

## ELECTRIC POWER RATING

VAC	240
Plug	NEMA 14-50P (50 AMP plug)
Amps	45
Hz	60
W	6200

### Four-Wire Connection Receptacle NEMA 14-50R



## ELECTRICAL GROUNDING

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



Disconnect electrical power at the circuit breaker box or fuse box before installing the appliance.

Provide appropriate ground for the appliance. Use copper conductors only.

No attempt should be made to operate the appliance during power failure.

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

# INSTALLATION

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

## OPTION 1 - FOUR WIRES CONNECTION:

1. Connect the L1 receptacle terminal to the incoming BLACK electrical supply wire (L1-hot wire).
2. Connect the L2 receptacle terminal to the incoming RED electrical supply wire (L2-hot wire).
3. Connect the NEUTRAL receptacle terminal to the incoming NEUTRAL (WHITE) electrical supply wire.
4. Connect the GROUND receptacle terminal to the incoming GROUND (GREEN) electrical supply wire.

## OPTION 2 - THREE-WIRES CONNECTION:(THIS OPTION IS ONLY AVAILABLE IN THE UNITED STATES)

1. Connect the L1 receptacle terminal to the incoming BLACK electrical supply wire (L1-hot wire).
  2. Connect the L2 receptacle terminal to the incoming RED electrical supply wire (L2-hot wire).
  3. Connect the NEUTRAL with the GROUND receptacle terminal to the incoming NEUTRAL (WHITE) electrical supply wire
- DO NOT USE EXTENSION CORDS WITH THIS APPLIANCE AS IT MAY RESULT IN FIRE, ELECTRIC SHOCK OR OTHER type 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 UL/CSA listed type SRDT/DRT 4x6AWG (L1, L2, N, G) rated 300V, 50A with fused plug type NEMA 14-50P; cable length 4.9 ft.
  - In case the supply cord set must be replaced, it shall be replaced with an identical set having the same technical specifications.

# INSTALLATION

## INSTALLATION CHECKLIST

1. Is the range mounted on its legs?
2. Is the back guard securely connected?
3. Have the chains been properly installed?
4. Does the clearance from the side cabinets comply with the manufacturers' direction?
5. Is the electricity properly grounded?

## 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.

## USING RANGE FOR THE FIRST TIME

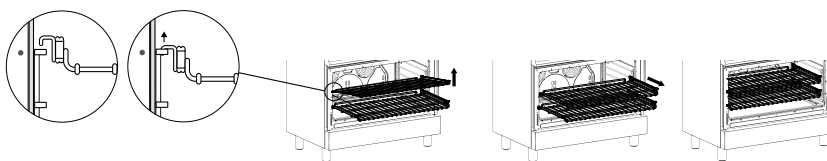
- We recommend that before you cook in your new range you heat the oven to 380°F for 2 hrs to run in BAKE mode. After the oven cools wipe it out with hot water and a mild detergent. We also recommend cleaning the racks and shelves before use.
- When using the range for the first time you may notice the following
  - There may be a smell. This is quite normal when the range 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.



# OPERATION

## COOKTOP COOKING

- This product is intended for the cooking of food and must not be used for other purposes.
- Unstable or deformed pans should not be placed on the cooktop in order to avoid accidents caused by spill over.
- Particular care should be taken when cooking with oil or fat.
- Always ensure that the knobs are in the "O" Off or Stop position when the appliance is not in use.
- Before maintenance and cleaning, disconnect the appliance and allow cooling down. For reasons of hygiene and safety this appliance must always be kept clean.
- Take care when using cleaning products in spray form: never direct the spray onto the electrical wiring, thermostat and bulb.
- When placing food in the oven, or when removing a large quantity of oil, juice, etc., any spills onto the bottom of the oven must be cleaned before starting to cook to avoid unpleasant smoke and also the possibility of these substances catching fire.
- Ensure good ventilation of the room, keep adequate natural ventilation or install an extractor hood with a discharge tube.
- In case of doubt ask installer for advice.
- Ensure that the oven grids are inserted correctly. (See instruction as below.)



# OPERATION

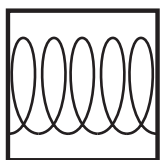
## OPERATIONAL COOKTOP NOISES

- The induction fields are generated by electronics equipment, which are pretty much silent but they do produce heat at high power level. A soft-sounding cooling fan run when the unit is running multiple cooking elements at high settings at once or when a cooking element is set at very high power settings.
- What can sometimes produce sound with induction cooking is not the induction equipment but the cookware itself. Slight sounds may be produced by different types of cookware. Some of the possible causes include:
  - Heavier pans such as enameled cast iron produce less noise than a lighter weight multi-ply stainless steel pan; Light weight cookware may also vibrate. Heavy weight quality cookware is recommended.
  - Cookware with irregular or warped bottoms can vibrate audibly on the ceramic glass surface, though again typically only at high power settings.
  - A “Cracking” noise may be heard if the cookware base is made of layer of different material.
  - A low “humming” noise occurs when cooking, which is normal particularly at high power settings.
  - Whistling can occur if both elements are being used at the same time at the high settings, and the cookware has bases made of layer of different material.
  - Loose-fitting handles on cookware, typically when riveted on, can vibrate slightly.
  - High quality cookware of solid cast iron including enamelware will lower the noise.

# OPERATION

## COMPATIBLE COOKWARE

- The quality of your cooking is dependent on the cookware you use. Because induction cooking requires a magnetic vessel for heating, only certain materials can be used on your cooktop.
- Induction requires pots and pans that are made of ferrous (meaning magnetic) materials.
- Check your cookware's retail box for the induction symbol. To tell if your current cookware is compatible with the induction technology, grab a magnet and see if it holds to the bottom of the cookware. If your magnet stays on then your cookware is ready to be used on the Induction cooktop!



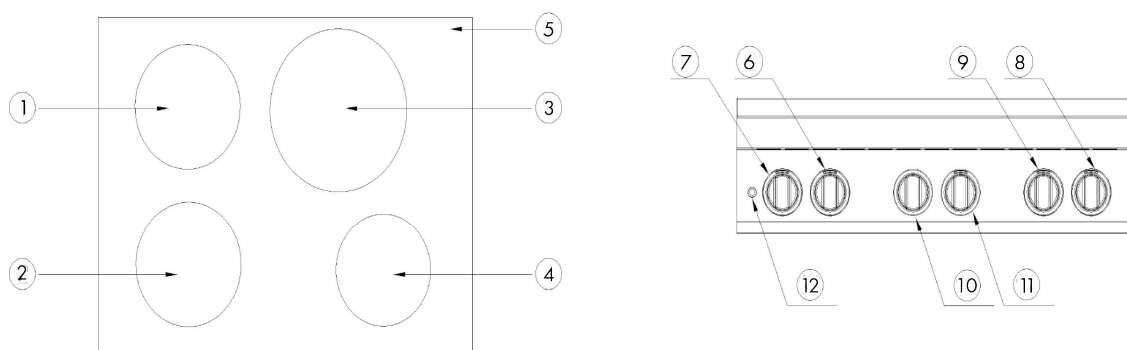
Optimally the cookware will have this induction image on the retail box.

The following are not compatible: heat-resist glass, ceramic, copper, aluminum pan/pots, round-bottomed cookware, or cookware with a base less than 5 inches.

**NOTE:** Some cookwares can produce noises when used on induction cooking zones. This is not a fault in the cooktop, and its function will not be impaired in any way as a result.

# OPERATION

## CONTROLS



1. Left rear cooking element
2. Left front cooking element
3. Right rear cooking element
4. Right front cooking element
5. Ceramic glass
6. Left rear cooking element control knob
7. Left front cooking element control knob
8. Right front cooking element control knob
9. Right rear cooking element control knob
10. Electric thermostat knob
11. Function knob
12. Lamp switch

## USING THE COOKTOP

How to operate:

- Push the knob and turn clockwise to desired cooking levels, total 6 levels for each model.
- Note: In the level 6, after 10 minutes, the output power will switch to level 5 automatically.



# OPERATION

## POWER MANAGEMENT

24"

Element/Level	0	1	2	3	4	5	6 Boost
Left Rear	0	300 (1000W ON, OFF)	600 (1000W ON, OFF)	1000	1200	1400	1800
Left Front	0	300 (1000W ON, OFF)	600 (1000W ON, OFF)	1000	1500	2000	2500
Right Center	0	200 (400W ON, OFF)	400	1000	1500	2400	3500

30"

Element/Level	0	1	2	3	4	5	6 Boost
Left Rear	0	300 (1000W ON, OFF)	600 (1000W ON, OFF)	1000	1200	1400	1800
Left Front	0	300 (1000W ON, OFF)	600 (1000W ON, OFF)	1000	1500	2000	2500
Right Rear	0	200 (400W ON, OFF)	400	1000	1500	2400	3500
Right Front	0	300 (1000W ON, OFF)	600 (1000W ON, OFF)	1000	1200	1400	1800

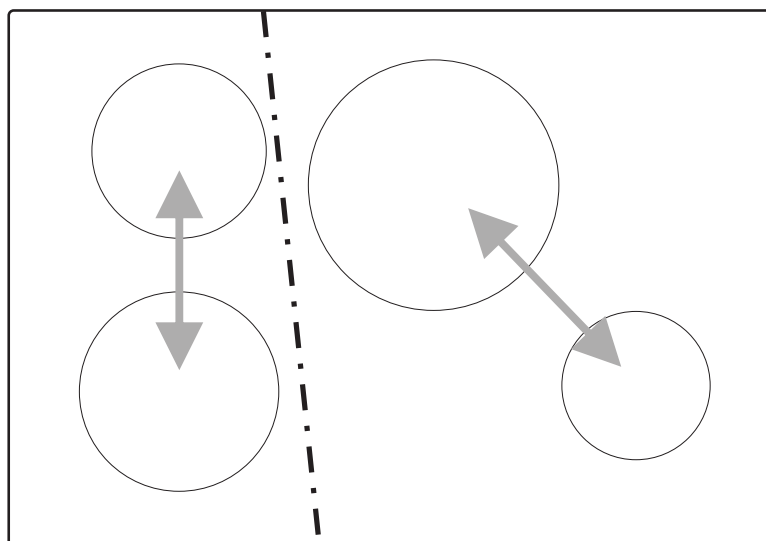
36"

Element/Level	0	1	2	3	4	5	6 Boost
Left Rear	0	300 (1000W ON, OFF)	600 (1000W ON, OFF)	1000	1500	2000	2500
Left Front	0	300 (1000W ON, OFF)	600 (1000W ON, OFF)	1000	1500	2000	2500
Right Rear	0	200 (400W ON, OFF)	400	1000	1500	2400	3500
Right Front	0	300 (1000W ON, OFF)	600 (1000W ON, OFF)	1000	1500	2000	2500

# OPERATION

## POWER SHARING

- Four cooktops are divided into two separate cooking area, the right and left side cooking elements share power of a inverter.
- Power sharing is activated when the cooking element in the same area are activated; the controls adjust the power automatically for "Power Sharing". This power sharing is administered by unit's microprocessors, which will alternate power in one area.
- Power sharing tips: Remember to select the power setting last for the cooking element you want to maintain at full setting heat. To maintain full setting heat for two items, place one item on a element in one section (left side), and the other item on a element in another section (right side).



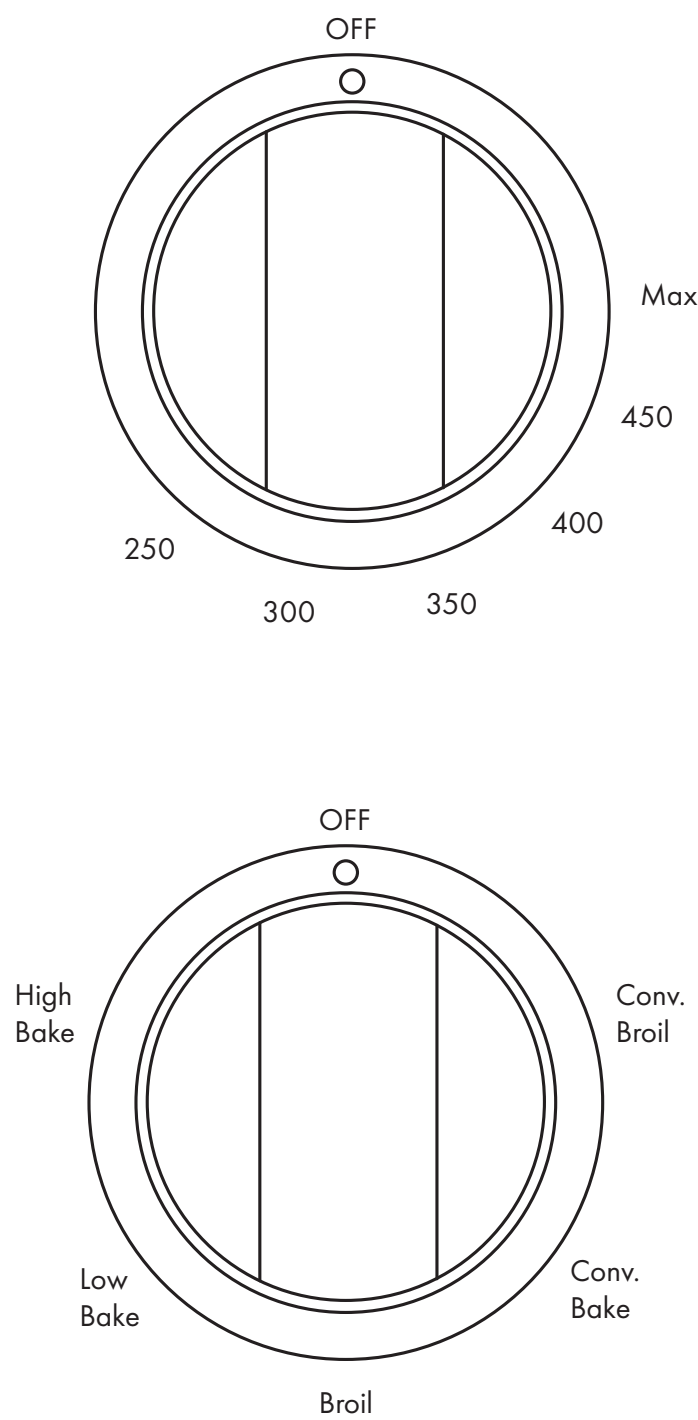
Left Zone Total Power: 2700W

Right Zone Total Power: 3500W

# OPERATION

## OVEN FUNCTION SELECTORS

The temperature dial must be set to the preferred temperature and the baking dial must be set to the preferred cooking function.



# OPERATION

## USING PANS CORRECTLY

1. Always ensure that the bottom and handles of pans do not protrude over the worktop.
2. When cooking with flammable fat, such as oil, do not leave the range unattended.
3. Use pots of the appropriate size on each burner.
4. To avoid overflow when boiling liquids, turn 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 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.
3. Keep oven vent ducts unobstructed.

## PLACEMENT OF OVEN RACKS

1. Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, DO NOT let potholder make contact with heating element in 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 broiler pan and other utensils.
4. 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.

# OPERATION

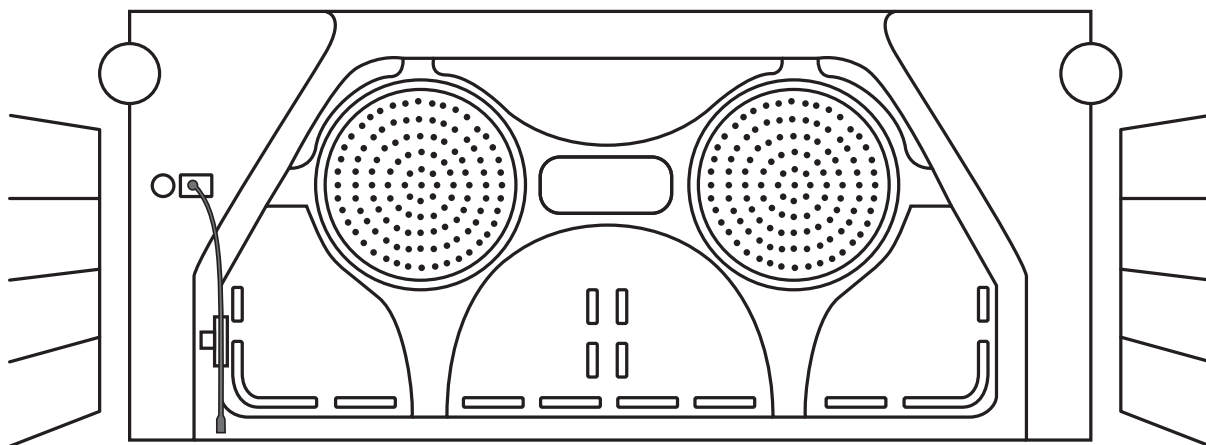
## PLACEMENT OF OVEN RACKS CONTINUED

5. 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 materials come into contact with 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, for example, oven vent openings and surfaces near these openings, oven doors, and oven glass window.

6. Take care to reset all worktop/oven/broiler burner controls to the OFF position after use of the appliance.

The ranges are equipped with commercial grade shelves and an enamel cooking tray. Shelves are mounted on the appropriate guides situated on the sides of the oven compartment. Insert the shelf between the top and bottom guide in any of the 5 positions available.



To keep the oven as clean as possible, cook on the tray.

When available, always follow recipe book directions. Personal experience will help to determine any variation in the values. In any case, it is recommended to follow the instructions of the specific recipe being used.



# OVEN OPERATION GUIDE

- **Preheat/High Bake:** Use this setting for preheating the oven. This setting utilizes the center ring on the top heating element, the bottom heating element, and the convection fans. This setting is not intended for normal baking, only for preheating. Burning of food may result.
- **Bake/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.

NOTE: To protect the electronic components, the RAIND range has cooling fans that automatically turn on and off when the upper cabinet area reaches the preset start and stop temperatures. These cooling fans are separate from the oven convection fans and may continue to run even when the oven is turned off.

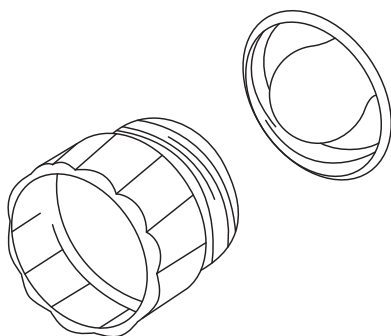
# MAINTENANCE AND CLEANING

## REPLACING THE OVEN BULBS



Disconnect the power before servicing the unit.

To replace the oven light bulb, 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.

# MAINTENANCE AND CLEANING



During cleaning operation, never move the appliance from its original installation position. Never use abrasive cleaners! Scratches on the stainless steel surfaces are permanent. Do NOT clean the range when hot!



Door does not lock during cleaning.

Use caution.

## CLEANING COOKTOP

Please follow these directions along with Important Safety steps for cleaning, advised at the beginning of the manual. Use a ceramic glass cleaner on the glass cooktop. To maintain and protect the surface of your glass cooktop, follow these steps:

1. Before using the cooktop for the first time, clean it to protect the top and makes cleanup easier.
2. Daily use of ceramic glass cleaner when the cooktop is cool will keep the cooktop looking new.
3. Shake the cleaning solution well. Apply a few drops of ceramic glass cleaner directly to the cooktop.
4. Use a paper towel or a soft cleaning pad for ceramic surface to clean the entire cooktop surface.
5. Use a dry cloth or paper towel to remove all cleaning residue. No need to rinse.
6. Never run the cooktop under water.

## CLEANING BURNED ON RESIDUE

1. NOTE: It is very important that you DO NOT use the cooktop until it has been thoroughly cleaned. WARNING: Damage to the glass surface may occur if you use scrub pads or any other type of abrasive cleaning materials.
2. Allow the cooktop to cool.
3. Spread a few drops of the ceramic glass cleaner on the burned residue area.
4. Using the ceramic glass cleaning pad, rub the residue area, applying pressure as needed.
5. If any residue remains, repeat the steps listed above.
6. For additional protection, after all residue has been removed, polish the entire surface with the ceramic glass cleaner and a paper towel.

# MAINTENANCE AND CLEANING

## CLEANING HEAVY BURNED - ON RESIDUE

1. Allow the cooktop to cool.
2. Used a single edge razor blade scraper approximately at a 45 degree angle against the glass surface, and scrape off the residue.
3. After scraping off the residue, apply a few drops of the ceramic glass cleaner on the entire burned residue area. Use the cleaning pad to remove any remaining residue.
4. For additional protection, after all residue has been removed, polish the entire surface with the ceramic glass cleaner and a paper towel.

## METAL MARKS AND SCRATCHES:

- Be careful not to slide pots or pans across the cooktop surface. It will leave behind metal markings. These marks are removable using the ceramic glass cleaner along with the cleaning pad for induction cooktop.
- If pots with a thin overlay of aluminum or copper boil dry, the overlay may leave a black discoloration on the cooktop. This should be removed immediately before using the cooktop again or the discoloration will become permanent.
- NOTE: If cracks or indentations in the glass surface occurs, the cooktop glass will have to be replaced. Contact the manufacturer for assistance.

## CLEANING STAINLESS STEEL

For best results, use a stainless steel cleaner product with a soft sponge or wipe. Alternatively, use a soft sponge or cloth with a warm soap and water solution. Never use abrasive powders or liquids!

# MAINTENANCE AND CLEANING

## CLEANING GLASS DOOR

Clean the glass using a non- abrasive sponge or wipe with a warm soap and warm water solution. Use a rubber spatula to remove fat residues.

- **ATTENTION:** while cleaning the door, avoid spillage of food residues and cleaning products in the venting holes situated on the top side of the door. To clean the inside of the oven door, call a factory-trained professional.
- **ATTENTION:** for further details about cleaning of the appliance, please contact your appliance retailer.

## CHANGING DOORS

1. Open oven door and insert removal pins in door hinge. 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.



Changing  
doors video

# TROUBLESHOOTING

RANGE PROBLEM	POSSIBLE CAUSE	REMEDY
Cooktop does not work	Cooktop controls are locked	<ul style="list-style-type: none"> <li>Check house lights to confirm power outage</li> </ul>
	Power outage	
	Installation wire not complete	
	Circuit breaker has tripped or fuse is blown	
Cooktop does not heat	No cookware or improper cookware placement on the cooking element	<ul style="list-style-type: none"> <li>Make sure that the cookware is centered on the cooking element, and that cookware is also of correct type for induction cooking. See Compatible Cookware</li> <li>The bottom of the cookware must be large enough to cover cooking element completely. See Compatible Cookware</li> <li>Cookware bottoms must be flat and centered on the cooking element. See Compatible Cookware</li> <li>Make sure the correct control is ON for the cooking element being used</li> <li>See "Cooktop does not work" above</li> </ul>
	Incorrect cookware size for the selected cooking element	
	Cookware is not properly resting on cooking element	
	Incorrect cooking element selected	
	No power to cooktop	



# TROUBLESHOOTING

RANGE PROBLEM	POSSIBLE CAUSE	REMEDY
Cooktop turns off while cooking	Cooktop internal heat sensor has detected high temperature inside the cooktop, activating automatic shut off	<ul style="list-style-type: none"> <li>Make sure the cooktop vents are not blocked</li> <li>The cooktop features an automatic shutoff feature that turns off the entire cooktop if any cooking element has been on continuously for 2 hours</li> <li>The cooktop control panel may register liquids or objects obstructing the panel, which can cause the cooktop to shut off. Clean up spills or remove objects and restart the unit</li> </ul>
	Liquid or object on the controls area	
Power boost does not work	Boost function is not available if adjacent burner is in use (2 burners in the right zone or 2 burners in the left zone)	See Power Sharing
The fans keep running for one minute after the cooking element has been switched off	The electronics are cooling down	This is a normal occurrence
Every 5 seconds, four long sounds chime or three short sounds chime	Switching transistor overheating	Turn off unit to allow switching transistor to cool. Restart unit
Two sounds chime after 10 seconds without pot on the cooktop	No cookware found or improper placement of cookware on the cooking element	Make sure that the cookware is centered on the cooking element and that it is also induction compatible. See Compatible Cookware
Every 5 seconds, two long sounds chime or three short sounds chime	Supplied voltage to cooktop is too low	This may be caused by reduced voltage being supplied to the house circuit. If connections are correct and the supplied voltage returns to normal, the code will disappear
Every 5 seconds, two long sounds chime or four short sounds chime	Supplied voltage to cooktop is too high	This may be caused by increased voltage being supplied to the house circuit. If the connections are correct and the supplied voltage returns to normal, the code will disappear

# TROUBLESHOOTING

RANGE PROBLEM	POSSIBLE CAUSE	REMEDY
Every 5 seconds, four long sounds chime or five short sounds chime	Thermistor 1 sensor tripped	Turn the cooktop OFF; then pull plug out for about 30 seconds. Then re-insert the plug and turn the cooktop on using the POWER pad. If the error message is still displayed, call for service at 614-777-5004.
Every 5 seconds, four long sounds chime or five short sounds chime	Thermistor 1 sensor failure	
Every 5 seconds, three long sounds chime or five short sounds chime	Thermistor 2 sensor tripped	
Every 5 seconds, three long sounds chime or five short sounds chime	Thermistor 2 sensor failure	
Noise	Noise like humming, crackling and buzzing	This is a normal occurrence, See Operational Cooktop Noises
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 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	
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 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





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