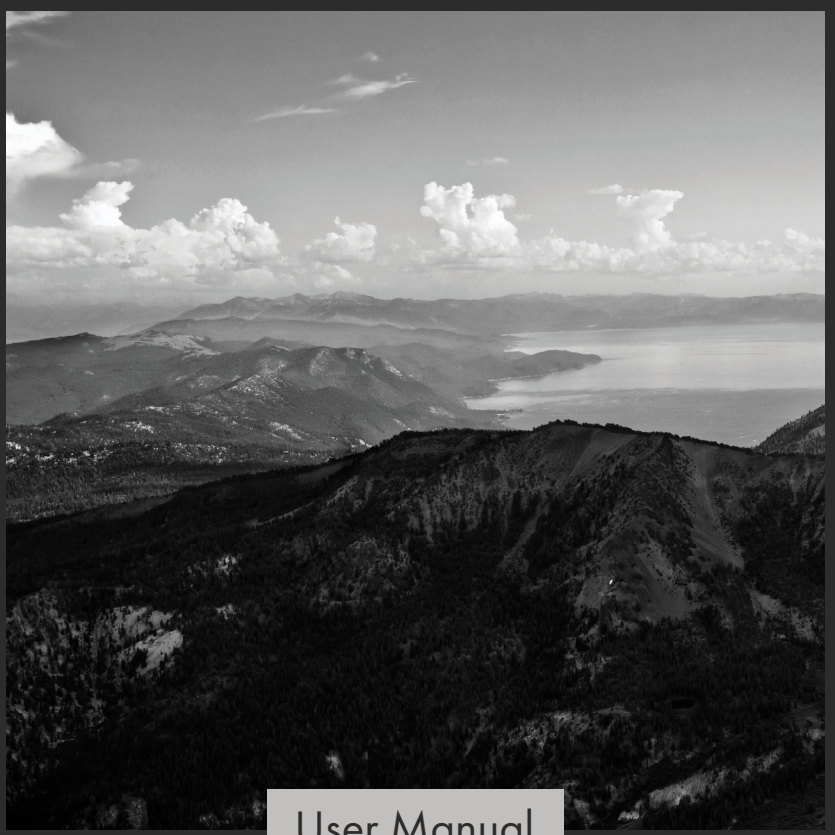
ZLINE

ATTAINABLE **LUXURY®**



User Manual

MICROWAVE OVENS
MWO MODELS

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.

Scan the QR code to view the most up-to-date version of the Installation Manual and User Manual.

⚠ WARNING: This product can expose you to chemicals including nickel, which is known to the State of California to cause cancer. For more information, go to www.P65Warnings.ca.gov.

TABLE OF CONTENTS

IMPORTANT SAFETY INSTRUCTIONS 1

Turntable and Grill Rack 8

Handle Installation 9

OPERATION 10

Radio Interference 10

Suitable Microwave Ovenware 11

Unsuitable Microwave Ovenware 12

Ovenware Test 12

Child Lock 14

Setting the Clock 15

Using Convection Mode 16

Rapid Preheat 17

Microwave Power Levels 18

Microwave Cooking 19

Express Cooking 19

Quick Start 19

Multi-Stage Cooking 20

Automatic Programs 20

Defrost Programs 21

Popcorn 22

Beverage 23

Using the Frozen Foods Program 24

Sensor Cooking 26

Broil 29

Cooking Seafood 32

Cooking Eggs and Vegetables 33

Energy-Saving Tips 34

CARE AND CLEANING 35

Cleaning Agents 36

TROUBLESHOOTING 37

WARRANTY 39

Coverage 39

Terms 39

Serial Number Location 41

IMPORTANT SAFETY INSTRUCTIONS

Before operation, please read and follow these important instructions for the safety of your home and the people living in it.

⚠ **WARNING**: When using electrical appliances, basic safety precautions should be followed, including the following to reduce the risk of burns, electric shock, fire, injury to persons, or exposure to excessive microwave energy:

⚠ ***AVERTISSEMENT:*** *Lors de l'utilisation d'appareils électriques, des mesures de sécurité de base devraient être respectées, y compris ce qui suit pour réduire les risques de brûlures, de décharge électrique, de feu, de blessures aux individus ou d'exposition à une énergie micro-onde excessive:*

- Read all instructions before using the appliance. *(Lire toutes les directives avant d'utiliser l'appareil.)*
- Read and follow the specific PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY found below. *(Lire et suivre les « PRÉCAUTIONS À PRENDRE POUR ÉVITER UNE EXPOSITION POSSIBLES À L'ÉNERGIE EXCESSIVE DES MICRO-ONDES » ci-dessous.)*
- Install or locate this appliance only in accordance with the provided installation instructions. *(Installer ou placer cet appareil uniquement conformément aux instructions d'installation fournies.)*
- Do not attempt to operate this oven with the door open. This can result in harmful exposure to microwave energy.
- It is important not to break or tamper with the safety interlocks.

IMPORTANT SAFETY INSTRUCTIONS

- Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
- Do not operate the oven if it is damaged. It is particularly important that the oven door closes properly and that there is no damage to the:
  - Door (bent or broken)
  - Hinges and latches (broken or loosened)
  - Door seals and sealing surfaces (dirty or eroding)
- The oven should not be adjusted or repaired by anyone except properly qualified service personnel.
- If the oven is not maintained in a good state of cleanliness, its surface could be degraded and affect the lifespan of the oven and lead to a dangerous situation.
- Use this appliance only for its intended use as described in the manual. Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat, cook, or defrost food. It is not designed for industrial or laboratory use. *(Utiliser cet appareil uniquement pour l'utilisation prévue, telle que décrite dans le manuel. Ne pas utiliser de vapeurs ou de produits chimiques corrosifs dans cet appareil. Ce type de four est spécifiquement conçu pour réchauffer, cuire ou dessécher les aliments. Il n'est pas conçu pour une utilisation industrielle ou en laboratoire.)*
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

IMPORTANT SAFETY INSTRUCTIONS

- Heavily soiled seal: If the seal is very dirty or eroded, the appliance door will no longer close properly during operation. The fronts of adjacent units could also be damaged. Always keep the seal clean.
- As with any appliance, close supervision is necessary when the microwave oven is used by children. *(Comme pour tout appareil électroménager, une surveillance étroite est nécessaire lorsque le four à micro-ondes est utilisé par des enfants.)*
- This appliance can be used by children if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision. Keep the appliance and its cord out of reach of children without supervision.
- This appliance must be grounded. Connect only to properly grounded outlet. See GROUNDING INSTRUCTIONS found in the Installation Manual. *(Cet appareil doit être mis à la terre. Brancher uniquement sur une prise correctement mise à la terre. Consulter les INSTRUCTIONS DE MISE À LA TERRE du Manuel d'installation.)*
- If the electrical cord is damaged, it must be replaced by the manufacturer or a similarly qualified professional in order to avoid a hazard.
- Do not immerse cord or plug in water.
- Keep cord away from heated surface.
- Do not let cord hang over edge of table or counter.
- Do not cover or block any openings on the appliance.

IMPORTANT SAFETY INSTRUCTIONS

- Do not store this appliance outdoors. Do not use this product near water — for example, near a kitchen sink, in a wet basement, near a swimming pool, or similar location.
- To reduce the risk of fire inside the oven:
  - Do not overcook food. Carefully oversee appliance when paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
  - Remove wire twist-ties from paper or plastic bags before placing bag in oven.
  - If material inside of the oven ignites, keep oven door closed, turn oven off, and disconnect power cord or shut off power at the fuse or circuit breaker panel. *(Si des matériaux à l'intérieur du four s'enflamment, maintenir la porte du four fermée, éteindre le four et débrancher le cordon d'alimentation ou couper l'alimentation au panneau de fusibles ou de disjoncteurs.)*
  - Do not use the microwave for storage purposes. Do not leave paper products, cooking utensils, or food inside when not in use.
  - Do not use paper products when appliance is operated in the convection or baking mode.
- If smoke is emitted, switch off and unplug the appliance and keep the door closed in order to stifle any flames.
- Care should be taken not to displace the turntable when removing containers from the appliance.
- Some products, such as whole eggs and sealed containers — for example, closed glass jars — can explode and should not be heated in this oven. *(Certains produits comme des œufs entiers, en coquille et des contenants scellés, par exemple des bocaux fermés en verre, sont susceptibles d'exploser et ne devraient pas être réchauffés dans ce four.)*

IMPORTANT SAFETY INSTRUCTIONS

⚠ **WARNING:** Liquids and other foods must not be heated in sealed containers since they are liable to explode.

- HOT CONTENTS CAN CAUSE SEVERE BURNS. DO NOT ALLOW CHILDREN TO USE THE MICROWAVE. Use caution when removing hot items. *(DES CONTENUS CHAUDS SONT SUSCEPTIBLES DE CAUSER DES BRÛLURES SÉVÈRES. NE PAS PERMETTRE À DES ENFANTS D'UTILISER LE FOUR MICRO-ONDES. Faire preuve de prudence lors du retrait des aliments chauds.)*
- Liquids such as water, coffee, or tea may be heated beyond the boiling point without appearing to be boiling. Visible bubbling or boiling when the container is removed from the microwave oven is not always present. THIS COULD RESULT IN VERY HOT LIQUID SUDDENLY BOILING OVER WHEN THE CONTAINER IS DISTURBED OR A UTENSIL IS INSERTED INTO THE LIQUID. To reduce the risk of injury to persons:
  - Do not overheat the liquid.
  - Stir the liquid both before and halfway through heating it.
  - Do not use straight-sided containers with narrow necks.
  - After heating, allow the container to stand in the microwave oven for a short time before removing the container.
  - Use extreme care when inserting a spoon or other utensil into the container.
- Do not operate any heating or cooking appliance beneath the appliance. (Exception: A microwave oven made for use above another heating appliance.)
- Do not store anything directly on top of the appliance surface.

IMPORTANT SAFETY INSTRUCTIONS

- Oversized food or oversized metal utensils should not be inserted in the oven as they may create a fire or risk of electric shock.
- The appliance shall not be cleaned with a steam cleaner.
- Do not clean with metal scouring pads. Pieces can burn off the pad and touch electrical parts, increasing the risk of electric shock.
- Do not store any materials, other than manufacturer's recommended accessories, in this oven when not in use.
- Do not cover racks or any other part of the oven with metal foil. This will cause overheating of the oven.
- When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.
- Only use utensils that are suitable for use in microwave ovens. See page 11.
- The contents of feeding bottles and baby food jars must be stirred or shaken and the temperature checked before consumption in order to avoid burns.
- The oven should be cleaned regularly and any food deposits removed since they may explode even after microwave heating has ended.
- The microwave oven is intended for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloths, and similar items may lead to risk of injury, ignition, or fire.

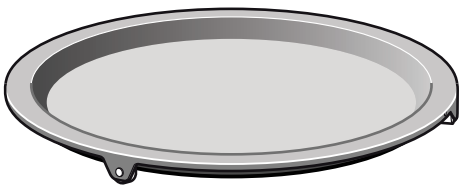
⚠ WARNING: The appliance and its accessible parts become hot during use. Surface of a storage drawer can get hot. Care should be taken to avoid touching heating elements. Metallic containers for food and beverages are not allowed during microwave cooking.

IMPORTANT SAFETY INSTRUCTIONS

- Using metal, aluminum, or other non-microwave-safe objects with the microwave function can cause sparks. Sparks can irreparably damage the glass on the inside the of the door.
- Never pour water inside the hot cooking compartment. This will cause steam. The temperature change can cause damage.
- Do not store moist food in the cooking compartment for long periods.
- Do not use the appliance to store food. This can lead to corrosion.
- Do not open the door to assist with cooling down food. The door must remain closed.
- Do not trap anything in the appliance door. Even if the door is only slightly ajar, the fronts of adjacent units may be damaged over time.
- Do not operate the microwave without food inside. Doing so may lead to power overloading. Never switch on the appliance unless there is food in the cooking compartment.
- Do not stand or place anything on the open appliance door. Do not place ovenware or accessories on the appliance door.
- When transporting the appliance, do not carry or hold the appliance by the door handle. The door handle cannot support the weight of the appliance and could break.

IMPORTANT SAFETY INSTRUCTIONS

TURNTABLE AND GRILL RACK



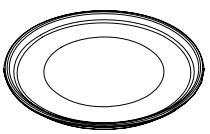


Metal Turntable

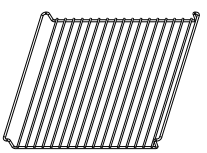
- The metal turntable distributes heat evenly during cooking and must be installed before operating the microwave.
- Place the turntable onto the drive hub in the center of the cooking cavity. Ensure it is fully seated.
- The turntable rotates in either direction during operation. This is normal.
- Never operate the microwave without the turntable installed.
- The turntable has a maximum load capacity of 11 lb (5 kg).
- The turntable must rotate freely during all cooking functions.

Ceramic Turntable

A ceramic turntable is included for added stability during cooking. Place the ceramic turntable directly on top of the metal turntable before use.



Grill Rack



- A reversible wire grill rack is included to improve air circulation during convection cooking.
- Place the rack face down for baking and roasting.
- Place the rack face up for grilling.
- The grill rack may remain inside the microwave during microwave cooking when it is properly seated in the rack supports.
- Before first use, wash all accessories with warm, soapy water and a soft cloth.

IMPORTANT SAFETY INSTRUCTIONS

HANDLE INSTALLATION

NOTE: The Allen/hex key needed to remove the handle is only included with Autograph Edition handles (Champagne Bronze, Gold, and Matte Black).

Autograph Edition handles



1. Locate the holes on the underside of each handle base.
2. Using a 7/64" Allen/hex key, loosen both the left and right set screws.
3. Carefully remove the handle. If installing an Autograph Edition handle, carefully place the new handle on the mounting studs. Then, using the Allen/hex key, tighten the left and right set screws until the handle is firmly in place.

OPERATION

RADIO INTERFERENCE

- Operation of the microwave oven may cause interference with nearby radios, televisions, or similar electronic devices. If interference occurs, try the following:
  - Clean the oven door and door sealing surfaces.
  - Reposition or reorient the receiving antenna.
  - Increase the distance between the microwave oven and the affected device.
  - Connect the microwave oven and the affected device to separate electrical circuits.
- **NOTE:** This appliance complies with Part 18 of the FCC Rules.

UTENSILS FOR USE IN MICROWAVE MODE

⚠ CAUTION: Personal Injury Hazard

- Tightly-closed utensils could explode. Closed containers should be opened and plastic pouches should be pierced before cooking.
- Carefully review the instructions on page 12 regarding what utensils to NOT use while using the microwave function.
- Please note there may be certain non-metallic utensils that are not safe to use for microwaving. If in doubt, you can test the utensil in question following the procedure on page 12.

OPERATION

SUITABLE MICROWAVE OVENWARE

- Use cookware made from microwave-safe, heat-resistant materials, including:
  - Glass
  - Heat-resistant silicone
  - Glass ceramic
  - Porcelain
  - Ceramic
  - Microwave-safe, heat-resistant plastic
  - These materials allow microwave energy to pass through for efficient cooking and reheating.

MATERIALS YOU CAN USE WHILE MICROWAVE COOKING	
UTENSILS	GUIDE
Browning dish	Follow manufacturer's instructions. The bottom of browning dish must be at least 3/16" (5 mm) above the turntable. Incorrect usage may cause the turntable to break.
Dinnerware	Microwave-safe only. Follow manufacturer's instructions. Do not use cracked or chipped dishes.
Glass jars	Always remove lid. Use only to heat food until just warm. Most glass jars are not heat-resistant and may break.
Glassware	Heat-resistant oven glassware only. Make sure there is no metallic trim. Do not use cracked or chipped dishes.
Oven cooking bags	Follow manufacturer's instructions. Do not close with metal twist tie. Make slits to allow steam to escape.
Paper plates and cups	Use for short term cooking/warming only. Do not leave oven unattended while cooking.
Paper towels	Use to cover food for reheating and absorbing fat. Use with supervision for short-term cooking only.
Parchment paper	Use as a cover to prevent splattering or a wrap for steaming.
Plastic	Microwave-safe only. Follow the manufacturer's instructions. Some plastic containers soften as the food inside gets hot. "Boiling bags" and tightly closed plastic bags should be slit, pierced, or vented as directed by package. Use only to cover food during cooking.
Plastic wrap	Microwave-safe only. Use to cover food during cooking to retain moisture. Do not allow plastic wrap to touch food.
Thermometers	Microwave-safe only (meat and candy thermometers).
Wax paper	Use as a cover to prevent splattering and retain moisture.

OPERATION

UNSUITABLE MICROWAVE OVENWARE

Metal ovenware is unsuitable when using the microwave function. Metal does not allow microwaves to pass through. Food in covered metal containers will remain cold.

MATERIALS TO BE AVOIDED WHILE MICROWAVE COOKING	
UTENSILS	GUIDE
Aluminum tray	Use of metal or aluminum while microwave cooking may cause arcing (sparks inside the unit). Transfer food into microwave-safe dish.
Food carton with metal handle	
Metal or metal-trimmed utensils	Metal shields the food from microwave energy. Metal trim may cause arcing.
Metal twist ties	May cause arcing and could cause a fire in the oven.
Paper bags	May cause a fire in the oven.
Plastic foam	Plastic foam may melt or contaminate food/liquid inside when exposed to high temperatures.
Wood	Wood will dry out when used in the microwave oven and may split or crack.

OVENWARE TEST

- Never operate the microwave oven when it is empty. The following test is the only exception. If you are unsure whether a container is microwave-safe:
  - Place the empty container in the microwave.
  - Heat at maximum power for 30 seconds to 1 minute.
  - Carefully check the temperature of the container.
    - If the container remains cool or only slightly warm, it is suitable for microwave use.
    - If the container becomes hot or sparks occur, do not use it in the microwave.

UTENSIL TEST

Fill a microwave-safe container with 1 cup of cold water along with the utensil in question.

1. Cook on maximum microwave cooking power for 1 minute.
2. Carefully feel the utensil. If the utensil is warm, do not use it for microwave cooking.
3. Do not exceed 1 minute cooking time.

OPERATION



TOUCH KEYS AND DISPLAY	
AUTO DEFROST	Select auto defrost programs
FROZEN FOODS	Start cooking programs for frozen convenience foods
SENSOR COOK	Select sensor cook programs
SENSOR REHEAT	Select sensor reheat programs
POPCORN	Cook popcorn
BEVERAGE	Heat beverages
PIZZA	Select pizza programs
AUTO MENU	Select auto menu programs
BROIL HIGH-LOW	Set broil modes (high/low)
POWER LEVEL	Set power level for microwave operation
CONVECTION	• Select bake cook programs • Select roast cook programs
PREHEAT	Select preheat programs
TEMP. WEIGHT	Set temperature or weight of cooking
TIME	Set Time for cooking time
PANEL LOCK	Activate/deactivate child lock
CLOCK	Set time of day
0 - 9	Use the number keys to enter customized values
START / ENTER +30 seconds	• Confirm entered values/start cooking mode • Add 30 seconds
CLEAR / OFF	Clear entered value/turn appliance off

PARAMETER ADJUSTMENT	
Auto menu	Select 8 automatic programs
Weight	Set the weight of cooking
Time	Set the time of cooking

WARNING: Avoid opening the microwave while it is actively in use. The lifespan of the product will decrease if microwave functions are not properly stopped before opening.

OPERATION

CHILD LOCK

The Child Lock prevents unintended operation of the microwave. When enabled, the control panel is locked and cooking functions cannot be started.

To Enable Child Lock

- Make sure no cooking program is running.
- Press and hold the Panel Lock button for approximately 3 seconds.
- The lock indicator will appear on the display, confirming that Child Lock is enabled.

To Disable Child Lock

- Press and hold the Panel Lock button for approximately 3 seconds.
- The lock indicator will disappear from the display, confirming that Child Lock is disabled.

- **NOTE:** Child Lock cannot be enabled while a cooking program is in progress.

COOLING FAN

- The microwave is equipped with a cooling fan that operates automatically during cooking to help keep the appliance at a safe operating temperature. Warm air is vented above the door during operation.
- The cooling fan may continue to run after cooking has ended until the appliance has cooled. This is normal.



WARNING: Do not cover the ventilation slots. Otherwise, the appliance will overheat.

- NOTE: Condensation may form on the door glass, interior walls, or cavity floor during cooking. This is normal. Wipe away any moisture after the appliance has cooled.

OPERATION

SETTING THE CLOCK

- When the microwave is connected to power, the display will show 12:00 until the clock is set.

To Set the Clock

1. Press Clock.
2. Enter the current time using the number keypad.
3. Example: To set the time to 12:41, press 1, 2, 4, 1.
4. Press Start/Enter to save the setting.

Changing the Clock

1. Press Clock while the microwave is in standby mode.
2. Enter the new time using the number keypad.
3. Press Start/Enter to save the setting.

Setting the Cooking Time

- The cooking time determines how long the oven operates before automatically stopping.

1. Select the desired cooking function.
2. Enter the cooking time.
3. Press Start/Enter to begin cooking.

- When the cooking time expires, the microwave will stop automatically and an audible signal will sound.

OPERATION

BEFORE FIRST USE

- Before using the microwave for the first time, run a convection cycle to remove any manufacturing odors. Ensure all packaging materials have been removed from the oven cavity before starting.

1. Press Convection once to select Bake mode.
2. Enter 350 °F using the number keypad.
3. Press Time.
4. Enter a cooking time of 1:00:00.
5. Press Start/Enter to begin.

- **NOTE:** A slight odor or small amount of smoke may be noticeable during the initial heating cycle. This is normal and will dissipate after the appliance has been heated.

USING CONVECTION MODE

- Press Convection once to select Bake mode, or press Convection twice to select Roast mode.

1. Enter the desired temperature using the number keypad.
2. Press Time to set the cooking time.
3. Enter the desired cooking time using the number keypad.
4. Press Start/Enter to begin cooking.

- **NOTE:** If a cooking time is not entered, the microwave will operate using the default cooking time for the selected mode.

PROGRAM	TOUCH CONVECTION KEY	TEMPERATURE RANGE
Bake	Once	250 °F–400 °F
Roast	Twice	300 °F–450 °F

- **NOTE:** If you do not need to adjust the time, skip Step 3–4.

OPERATION

OPENING THE DOOR DURING COOKING

1. Opening the oven door pauses the current cooking program.
2. To resume cooking, close the door and press Start/Enter.

CANCELING A COOKING PROGRAM

1. Press Clear/Off to cancel the active cooking program.
2. The microwave will stop cooking and return to the clock display.

- The cooling fan may continue to operate for a short time after cooking has ended. This is normal and will stop automatically.
- The cooling fans may continue to run for awhile and then switch off automatically.

RAPID PREHEAT

- Use Rapid Preheat to quickly bring the oven to the desired temperature before cooking.

1. Press Preheat.
2. Enter the desired temperature using the number keypad (100 °F–450 °F).
3. Press Start/Enter to begin preheating.

- When preheating is complete, an audible signal will sound and the preheat indicator will flash. Open the door, place the food in the oven, select the desired cooking mode, and press Start/Enter.

Canceling Rapid Preheat

To cancel Rapid Preheat, press Clear/Off at any time before or during the preheating cycle. Opening the oven door during preheating will also cancel the function.

OPERATION

MICROWAVE POWER LEVELS

- The microwave offers 11 power levels to accommodate a variety of cooking tasks. If no power level is selected, the microwave operates at High power by default.
- Refer to the Microwave Power Levels table on the following page for recommended power settings and suggested food applications.

POWER LEVEL	MICROWAVE OUTPUT	USE FOR
PWR100	100%	• Boiling water • Cooking ground meat • Making candy • Cooking fresh fruit and vegetables • Cooking fish and poultry • Preheating browning dish • Reheating beverages • Cooking bacon slices
PWR90	90%	• Reheating meat slices quickly • Sautéing onions, celery, and green peppers
PWR80	80%	• All reheating • Cooking scrambled eggs
PWR70	70%	• Cooking breads and cereal products • Cooking cheese dishes • Cooking muffins, brownies, and cupcakes • Cooking whole poultry
PWR60	60%	Cooking pasta
PWR50	50%	• Cooking meat • Cooking custard • Cooking spare ribs, rib roast, and sirloin roast
PWR40	40%	• Cooking less tender cuts of meat • Reheating frozen packaged foods
PWR30	30%	• Thawing meat, poultry, and seafood • Cooking small quantities of food • Finish cooking casseroles, stew, and some sauces • Melting chocolate
PWR20	20%	Softening butter and cream cheese
PWR10	10%	• Softening ice cream • Raise yeast dough
PWR0	0%	This setting operates the fan with no power to help remove the odors in the oven.

OPERATION

MICROWAVE COOKING

- Enter the desired cooking time using the number keypad.
- Example: To set a cooking time of 20 minutes, 30 seconds, enter 2 0 3 0.
- To cook at High (PWR100) power, press Start/Enter.
- To select a different power level:
  1. Press Power Level.
  2. Enter the desired power level using the number keypad.
  3. Press Start/Enter to begin cooking.
     - The cooking time will count down on the display.

EXPRESS COOKING

- In standby mode, press any number key from 1 to 9 to start microwave cooking at High (PWR100) power for 1 to 9 minutes.
- If the door is closed, cooking will begin automatically after 2 seconds.

QUICK START

- Press Start/Enter to begin microwave cooking at High (PWR100) power for 30 seconds.
- Press Start/Enter repeatedly to add 30-second increments.
- Pressing Start/Enter during microwave cooking adds 30 seconds to the remaining cooking time.
- When cooking is complete, an audible signal will sound.

OPERATION

MULTI-STAGE COOKING

1. Enter the desired cook time with the number keys.
2. Touch **Power Level.**
3. Enter the desired power level for the first stage of cooking using the number keys.
4. Touch **Power Level**.
5. Enter the desired power level for the second stage using the number keys.
6. Touch **Start/Enter**.
7. Enter the desired cook time with the number keys.
8. Touch **Start/Enter** to start microwave operation.
9. When the first cycle finishes, the buzzer will sound 3 times and the second cycle will start automatically

AUTOMATIC PROGRAMS

The Automatic Programs adjust the cooking time and power level based on the selected food type and weight.

To Use an Automatic Program

- Ensure the microwave is in standby mode and no cooking program is active.
- Press Auto Menu.
- Press Auto Menu repeatedly to select the desired program.
- Enter the weight of the food using the number keypad.
- Press Start/Enter to begin cooking.

OPERATION

DEFROST PROGRAMS

- Use the Auto Defrost programs to defrost Ground Meat or Meat Pieces.
- To Use a Defrost Program
- Press Auto Defrost once to select Ground Meat, or twice to select Meat Pieces.
- Enter the weight of the food using the number keypad.
- Press Start/Enter to begin defrosting.

Preparing Food

- Freeze food in thin, portion-sized quantities whenever possible.
- Remove all packaging before defrosting.
- Weigh the food before selecting a defrost program.
- Place the food in a shallow microwave-safe glass or ceramic dish. Do not cover the food.

During Defrosting

- When defrosting poultry, the microwave will sound an audible signal to remind you to turn the food. Follow the on-screen prompts, if applicable.
- Drain any liquid released during defrosting. Do not reuse the liquid or allow it to come into contact with other foods.

Standing Time

After the program is complete, allow the food to stand for 10–30 minutes to reach an even temperature.

- Larger cuts of meat require a longer standing time than smaller pieces.
- Separate flat cuts and ground meat before standing.
- Thick cuts may remain slightly frozen in the center. This is normal and will not affect further cooking.
- Giblets may be removed from poultry after defrosting.

PROGRAM NO.	DEFROST	WEIGHT RANGE
1	Ground meat	0.50 lb–2.0 lb (0.23 kg–0.9 kg)
2	Meat pieces	0.50 lb–3.0 lb (0.23 kg–1.36 kg)

OPERATION

POPCORN

- Use the Popcorn program only with commercially packaged microwave popcorn.



WARNING: Do not leave the microwave unattended while popping popcorn. Overheating may cause the popcorn to ignite.

- Always place the popcorn bag on the ceramic turntable or on a microwave-safe plate positioned on the metal turntable.
- Do not use a microwave power level higher than recommended by the popcorn manufacturer.
- Refer to the Popcorn Program table on the following page to select the correct setting based on bag size.
- **NOTE:** Cooking times may vary depending on the popcorn brand and package size. Adjust cooking time as needed.

BAG SIZE	TOUCH POPCORN KEY
1.2 oz	1 time
2.5 oz	2 times
3.5 oz	3 times

Using the Popcorn Program

1. Press Clear/Off to cancel any active cooking program.
2. Press Popcorn.
3. Press Popcorn repeatedly, or press a number key (1–3), to select the desired bag size.
4. Press Start/Enter to begin cooking.
5. The remaining cooking time will be displayed. When cooking is complete, the microwave will sound an audible signal.

OPERATION

BEVERAGE

The beverage feature heats 1/2 to 2 cups (4 oz. to 16 oz.) of a beverage. Use the table below to determine the setting to use.

AMOUNT	TOUCH BEVERAGE KEY
1/2 cup (about 4 oz.)	1 time
1 cup (about 8 oz.)	2 times
1 1/2 cups (about 12 oz.)	3 times
2 cups (about 16 oz.)	4 times

Using the Beverage Program

1. Press Beverage.
2. Press Beverage repeatedly, or press a number key (1–4), to select the desired serving size.
3. Press Start/Enter to begin heating.
4. The remaining cooking time will be displayed. When heating is complete, the microwave will sound an audible signal.

OPERATION

USING THE FROZEN FOODS PROGRAM

1. Press Clear/Off to cancel any active cooking program.
2. Press Frozen Foods.
3. Enter the desired cooking temperature using the number keypad (200 °F–450 °F).
4. Press Time to set the cooking time, if desired.
5. Press Start/Enter to begin cooking.

PIZZA

You can use the Pizza mode to bake three different types of pizza:

MODE NO.	PIZZA TYPE	BAKE ON
1	Frozen pizza	Metal turntable
2	Fresh pizza	Metal turntable
3	Microwave pizza	Ceramic turntable

Pizza Tips

- Bake fresh and frozen pizzas directly on the metal turntable.
- Place microwave pizzas on the ceramic turntable.
- Maximum pizza size: 12" (305 mm).
- Check the pizza before the minimum recommended cooking time, as it may cook faster than in a conventional oven.
- For fresh pizza, use a pizza peel to transfer the pizza to and from the metal turntable. Lightly dust the peel with cornmeal to help prevent sticking.
- Do not use a pizza stone, as it may damage the microwave.
- The metal turntable may be used as a cutting surface after baking. Remove the turntable from the microwave before slicing the pizza.

OPERATION

Fresh and Frozen Pizza

1. Press Clear/Off to cancel any active cooking program.
2. Press Pizza.
3. Press Pizza repeatedly to select the desired pizza mode.
4. Press Start/Enter.

- If desired, adjust the cooking temperature (375 °F–450 °F) using the number keypad. To adjust the cooking time, press Time and enter the desired cooking time.
- Press Start/Enter to confirm the settings.
- The microwave will begin preheating.
- When preheating is complete, an audible signal will sound. Place the pizza on the metal turntable and press Start/Enter to begin cooking.

Microwave Pizza

1. Place the microwave pizza on the ceramic turntable according to the package instructions.
2. Press Pizza.
3. Press Pizza repeatedly until Microwave Pizza is displayed.
4. Press Start/Enter.

- The microwave will automatically sense the food and calculate the cooking time.
- When the calculated cooking time is displayed, you may open the door to turn or rearrange the pizza, if desired. Close the door and press Start/Enter to resume cooking.
- When cooking is complete, the microwave will sound an audible signal.

OPERATION

SENSOR COOKING

- Sensor Cooking automatically adjusts the cooking time based on the moisture released from the food. No cooking time or power level selection is required.
- For best results:
  - Begin with food at normal refrigerator or room temperature.
  - Ensure the metal turntable, ceramic turntable, and outside of the cooking container are dry.
  - Cover food loosely with a microwave-safe lid, plastic wrap, or wax paper.
  - Do not open the door or press Clear/Off while the microwave is sensing.
- When sensing is complete, the microwave will sound an audible signal and the remaining cooking time will be displayed. You may then open the door to stir, turn, or rearrange the food before resuming cooking.

Sensor Reheat

Use Sensor Reheat to automatically reheat dinner plates, casseroles, and other leftovers without setting a cooking time or power level.

- To Use Sensor Reheat
  1. Place the food in the microwave and close the door.
  2. Press Sensor Reheat.
  3. Press Start/Enter.
- The microwave will begin sensing to determine the required cooking time.

⚠ **IMPORTANT:** Do not open the door or press Clear/Off during the sensing process. Doing so will cancel the program.

- When sensing is complete, an audible signal will sound and the remaining cooking time will be displayed. You may open the door to stir, turn, or rearrange the food if needed. Close the door and press Start/Enter to resume cooking.
- When reheating is complete, the microwave will sound an audible signal.

REHEAT COOKING SUGGESTIONS		
FOOD	DIRECTIONS	QUANTITY
Dinner plate	Use only pre-cooked, refrigerated foods. Cover plate with vented plastic wrap or waxed paper, tucked under plate. If food is not hot enough after heating with the Reheat feature, continue heating using manual time and power level setting. Contents: • 3 oz.–4 oz. meat, poultry or fish (up to 6 oz. with bone) • 1/2 cup starch (potatoes, pasta, rice, etc.) • 1/2 cup of vegetables (about 3 oz.–4 oz.)	1 serving (1 plate)
Casserole, Pasta	Cover plate with lid or vented plastic wrap. If food is not hot enough after heating with the Reheat feature, continue heating using manual time and power level setting. Stir foods once before serving. Contents: • Casserole: refrigerated foods (such as beef stew or lasagna) • Pasta: canned spaghetti and ravioli, refrigerated foods	1 to 4 servings

OPERATION

Sensor Cook

Use Sensor Cook to automatically cook selected foods without setting a cooking time or power level.

1. To Use Sensor Cook
2. Press Clear/Off to cancel any active cooking program.
3. Press Sensor Cook.
4. Press Sensor Cook repeatedly to select Ground Meat.
5. Press Start/Enter.
6. The microwave will begin sensing to determine the required cooking time.

SENSOR COOK PROGRAM	QUANTITY	COOKING TIPS
1 - Baked Potato	1–4 potatoes (8 oz.–32 oz.)	Pierce skin with a fork. Do not cover. After cooking, allow to stand wrapped in foil for 5 minutes.
2 - Ground Meat	8 oz.–24 oz. (0.5 lb–1.5 lb)	After cooking, allow to stand, covered, for 3–4 minutes.
3 - Fresh Vegetables	4 oz.–16 oz. (0.25 lb–1 lb)	No water is needed if vegetables have just been washed. Add 2 tablespoons of water per 8 ounces of fresh vegetables.
4 - Fish/Seafood	8 oz.–20 oz. (0.5 lb–1.25 lb)	Roll thin edges underneath. Arrange in a ring around microwaveable dish.
5 - Frozen Entrees	10 oz.–20 oz. (0.63 lb–1.25 lb)	Follow package instructions for venting, cutting plastic film, etc.

⚠ **IMPORTANT:** Do not open the door or press Clear/Off during the sensing process. Doing so will cancel the program.

- When sensing is complete, an audible signal will sound and the remaining cooking time will be displayed. You may open the door to stir, turn, or rearrange the food if needed. Close the door and press Start/Enter to resume cooking.
- When cooking is complete, the microwave will sound an audible signal.

OPERATION

BROIL ■

- Broil uses intense radiant heat from the upper heating element to brown and crisp the surface of foods.
- To Use Broil
  - Press Clear/Off to cancel any active cooking program.
  - Press Broil High/Low.
  - Press Broil High/Low again to select the desired broil setting (High or Low).
  - Enter the desired cooking time using the number keypad.
  - Press Start/Enter to begin cooking.
- **NOTE:** Always use a broiler pan when cooking in Broil mode.

BROIL: Place pan of food on the wire rack with the recess facing up.				
FOOD	OVEN TEMP	COOKING TIME (MINUTES)	INTERNAL TEMP	COOKING TIPS
Hamburgers 3/4"–1" (19–25 mm) thick, medium	High	Side 1: 9–11 mins Side 2: 10–12 mins	160 °F (71 °C)	Use pan that allows fat to drain away from the food. High fat meat causes more spattering.
Lamb chops 1" (19 mm), medium	High	Side 1: 9–11 mins Side 2: 10–12 mins	160 °F (71 °C)	Use pan that allows fat to drain away from the food. Slit fat to prevent curling.
Sausage Fresh	High	Side 1: 9–11 mins Side 2: 8–10 mins	160 °F (71 °C)	Use pan that allows fat to drain away from the food.

OPERATION

BROIL: Place pan of food on the wire rack with the recess facing up.				
FOOD	OVEN TEMP	COOKING TIME (MINUTES)	INTERNAL TEMP	COOKING TIPS
Steaks 3/4"–1" (19 mm–25 mm), medium	High	Side 1: 9–11 mins Side 2: 10–12 mins	160 °F (71 °C)	Use pan that allows fat to drain away from the food. Slit fat to prevent curling.
Steaks 3/4"–1" (19 mm–25 mm), medium rare			145 °F (63 °C)	
Toasting bread	Low	3–5 mins	-	Check at minimum time.
Top browning casseroles	Low	3–5 mins	-	Use only metal or glass ceramic dishes.
Chicken breasts, bone-in	Low	Side 1: 9–11 mins Side 2: 10–12 mins	170 °F (77 °C)	Start breast side down.
Fish fillet 3/4"–1" (19 mm–25 mm)	Low	11–15 mins	145 °F (63 °C)	No turning of fish. Turn thin ends under. Brush with olive oil or butter to prevent sticking.

OPERATION

CONVECTION: Preheat the oven before adding foods. Once the oven is preheated, place the food in the oven quickly to minimize loss of heat. Place pans of food on the wire rack with the recess facing down.			
FOOD	OVEN TEMP	COOKING TIME (MINUTES)	COOKING TIPS
Biscuits	350 °F	13–20 mins	A dark or dull baking sheet will result in a browner, crisper crust.
Cake 13" × 9" (330 × 229 mm)	350 °F	23–28 mins	For a tender, light golden brown crust, use light, shiny metal bakeware.
Cookies	350 °F –375 °F	8–14 mins	A dark or dull baking sheet will result in a browner, crisper crust.
Cornbread	425 °F–450 °F	25–30 mins	Use a square baking pan.
Cupcakes	350 °F	18–21 mins	Ideal for ready-made mixes. Prepare according to package directions.
Dinner rolls	400 °F	12–18 mins	Use with fresh or frozen dinner rolls.
Fresh fruit pie	375 °F	50–60 mins	A dark or dull baking pie pan will result in a browner, crisper crust.
Muffins	400 °F	10–18 mins	Ideal for ready-made mixes. Prepare according to package directions.
Roasted vegetables	425 °F–450 °F	15–20 mins	Use dark or dull metal pan. Stir once.
Shortcakes	450 °F	10–18 mins	Best for individual shortcakes. Use dark coated pan.

OPERATION

COOKING SEAFOOD

- Place seafood on a microwave-safe roasting rack inside a microwave-safe dish.
- Cover tightly to steam the seafood, or use wax paper or a paper towel for lighter steaming.
- Cook until the seafood flakes easily with a fork.
- Avoid overcooking. Check for doneness at the minimum recommended cooking time before continuing to cook, if needed.

SEAFOOD	POWER LEVEL	COOKING TIME	DIRECTIONS
Fish steaks up to 1.5 lb (0.7 kg)	Medium high (7)	7–11 min/lb	Arrange fish on roasting rack with meaty portions toward the outside of rack. Cover with wax paper. Turn over and rearrange halfway through cook time. Cook until fish flakes easily with fork. Let stand 3–5 mins.
Fish fillets up to 1.5 lb (0.7 kg)	Medium high (7)	7–11 min/lb	Arrange fillets in a baking dish. Cover with wax paper. If over 1/2" (13 mm) thick, turn over and rearrange halfway through cook time. Cook until fish flakes easily with fork. Let stand 2–3 mins.
Shrimp up to 1.5 lb (0.7 kg)	Medium high (7)	7–11 min/lb	Arrange shrimp in a baking dish without overlapping or layering. Cover with wax paper. Cook until firm and opaque, stirring 2 or 3 times. Let stand 5 mins.

OPERATION

COOKING EGGS AND VEGETABLES

Eggs

- Never cook eggs in their shells or reheat hard-boiled eggs in their shells. They may burst.
- Pierce egg yolks before cooking whole eggs to prevent bursting.
- Cook eggs only until set. Overcooking may cause them to become tough.
- Scrambled eggs can be safely cooked in the microwave.

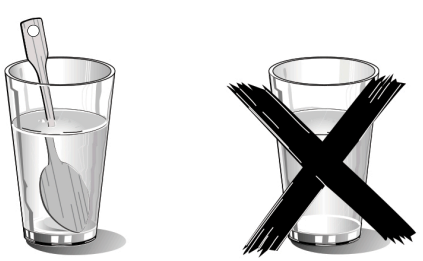
Vegetables

- Arrange vegetables such as asparagus and broccoli with the stems toward the edge of the dish and the tips toward the center.
- Cover cut vegetables with a lid or vented microwave-safe plastic wrap.
- Pierce the skins of whole vegetables, such as potatoes, sweet potatoes, squash, and eggplant, before cooking to prevent bursting.
- Stir or rearrange vegetables halfway through cooking for more even results.
- Allow dense vegetables, such as baked potatoes, to stand for several minutes after cooking before serving. Less dense vegetables, such as peas, require little or no standing time.

HEATING LIQUIDS

WARNING: Risk of Scalding

- Superheated liquids may boil suddenly when the container is disturbed, causing hot liquid to splash or boil over.
- To reduce the risk of injury:
- Place a wooden spoon or chopstick in the container before heating liquids.
- Use caution when removing heated liquids from the microwave.
- Allow the container to stand briefly before carefully stirring or removing it.



OPERATION

ENERGY-SAVING TIPS

- To help reduce energy consumption while cooking:
- Preheat the oven only when required by the recipe.
- When using convection, choose dark-colored or enameled bakeware for more efficient heat absorption.
- Keep the oven door closed as much as possible during cooking.
- Bake multiple dishes consecutively while the oven is still warm to make use of residual heat.
- For longer cooking times, turn the oven off approximately 10 minutes before the end of the cooking cycle and allow residual heat to finish cooking the food.

CARE AND CLEANING

CARE AND CLEANING

WARNING

- Disconnect power before cleaning the appliance.
- Do not use steam cleaners or high-pressure cleaners. Moisture may enter electrical components and create a risk of electric shock.
- Allow the appliance to cool completely before cleaning.
- Never operate the microwave if the door or door seal is damaged. If damage is observed, discontinue use and contact ZLINE Customer Service at 1-614-777-5004.

General Cleaning

- Clean the interior and exterior with a soft cloth or sponge and a mild, non-abrasive household cleaner.
- When cleaning the door and door sealing surfaces, use only mild, non-abrasive cleaners applied with a soft cloth or sponge.
- Dry all surfaces thoroughly after cleaning.

Removing Odors

- To remove persistent odors, such as those caused by cooking fish:
- Fill a microwave-safe cup with water and add a few drops of lemon juice.
- Place a wooden spoon or chopstick in the cup.
- Heat on High power for 1–2 minutes.
- Carefully remove the cup and wipe the interior dry with a soft cloth.
- NOTE:
  - Slight color variations between glass, plastic, and metal components are normal.
  - Streak-like shadows on the door glass are reflections from the interior oven light and do not indicate a defect.

CARE AND CLEANING

CLEANING AGENTS

- To prevent damage to the appliance surfaces, use only mild, non-abrasive household cleaners.
- Do not use:
  - Abrasive cleaners or scouring powders.
  - Metal scouring pads or abrasive sponges.
  - Metal or glass scrapers on the door glass or door seal.
  - Cleaning products containing high concentrations of alcohol.
- Before first use, rinse new sponge cloths thoroughly to remove any manufacturing residue.
- After cleaning, allow all surfaces to dry completely before operating the appliance.

Appliance front	Hot soapy water: Clean with a dish cloth and dry with a soft cloth. Do not use glass cleaners or metal or glass scrapers for cleaning.
Appliance front with stainless steel	Hot soapy water: Clean with a dish cloth and dry with a soft cloth. Remove flecks of limescale, grease, starch, and albumin (e.g. egg white) immediately. Corrosion can form under such residues. Special stainless steel cleaning agents can be obtained at appliance stores and other vendors. Do not use glass cleaners or metal or glass scrapers for cleaning.
Cooking compartment	Hot soapy water: Clean with a dish cloth and dry with a soft cloth. Remove flecks of limescale, grease, starch and albumin (e.g. egg white) immediately. Corrosion can form under such residues. Special stainless steel cleaning agents can be obtained from the after-sales service or from specialist shops. Do not use glass cleaners or metal or glass scrapers for cleaning.
Recess in cooking compartment	Damp cloth: Ensure that no water seeps through the turntable drive into the appliance interior.
Door panels	Glass cleaner: Clean with a dish cloth. Do not use a glass scraper.
Seal	Hot soapy water: Clean with a dish cloth, do not scour. Do not use a metal or glass scraper for cleaning.

TROUBLESHOOTING

ISSUE	POSSIBLE CAUSE	TROUBLESHOOTING
The appliance does not work	Faulty circuit breaker.	Look in the fuse box and check that the circuit breaker for the appliance is in working order.
	Plug not plugged in.	Plug in the plug.
	Power interrupted.	Check outlet.
The appliance does not work. 🔒 appears in the display panel.	Child Lock is active.	Deactivate the child Lock (page 14).
0:00 is in the display panel.	Power cut.	Reset the clock (page 15).
The microwave does not switch on.	Door not fully closed.	Check whether food residue or debris is trapped in the door.
It takes longer than before for the food to heat up in the microwave.	The selected microwave power level is too low.	Select a higher power level (page 18).
	A larger amount than usual has been placed in the appliance.	Double the amount of food equals almost double the cooking time.
	The food was colder than usual.	Stir or turn the food during cooking.

TROUBLESHOOTING

ISSUE	POSSIBLE CAUSE	TROUBLESHOOTING
Turntable grates or grinds.	Dirt or debris in the area around the turntable drive.	Clean the rollers under the turntable and the recess in the oven floor thoroughly.
A particular operating mode or power level cannot be set.	The temperature, power level, or combined setting is not possible for this operating mode.	Choose permitted settings.
E-01 appears in the display panel.	The thermal safety switch-off function has been activated.	Call customer service at 1-614-777-5004.
E-02 appears in the display panel.	The thermal safety switch-off function has been activated.	
E-04 appears in the display panel.	Humidity sensor error.	
E-17 appears in the display panel.	Rapid heating has failed.	

WARRANTY

COVERAGE

ZLINE Kitchen and Bath ("ZLINE") microwave parts will be warrantied for two years from the original date of product delivery for the original purchaser of the product.

ZLINE warranty periods begin from the original date of product delivery and solely cover the original purchaser of the product, delivered new and in its original carton. ZLINE will provide free-of-charge, non-consumable replacement parts for the components that failed due to manufacturing defects.

It is the responsibility of the customer to install all replacement parts, as ZLINE does not perform service repairs on its microwave products.

ZLINE's liability is limited to the original purchase price of the product. Additional injuries, losses, damages, or other inconveniences caused by product malfunction or defects in materials are not covered under the terms of this warranty.

TERMS

ZLINE warranties apply only to the original purchaser of a ZLINE product installed for normal residential use. This is defined as a single-family, residential dwelling in a non-commercial setting. Any warranty claim stemming from installation, operation, or any other use within a commercial setting is not covered under this limited warranty.

Commercial settings include, but are not limited to: schools, churches, hotels, restaurants, vacation rentals such as Airbnb, daycare centers, private clubs, fire stations, common areas in multi-family dwellings, nursing homes, food service locations, and institutional food service locations such as hospitals or correctional facilities.

This warranty is non-transferable and will not under any circumstance be extended based on the date of installation — the warranty period takes effect from the date of delivery and only covers the original purchaser. The warranty applies only to products installed in the contiguous United States and the District of Columbia.

WARRANTY

Out-of-pocket payments will not be reimbursed for replacement parts unless prior approval is received from ZLINE. Unapproved out-of-pocket payments for parts will not be reimbursed. Out-of-pockets for any type of service will not be reimbursed, as ZLINE does not perform service repairs on its microwave products. All warranty procedures must be followed to maintain warranty coverage.

If ZLINE is unable to replace the defective part after a reasonable number of attempts, ZLINE reserves the right to offer to replace the product or provide the original purchaser a full refund of the purchase price of the product (not including installation, removal, or other charges that were not included in the original purchase price).

The original purchaser of the product must provide the original proof of purchase, including the purchase date, when filing a claim to obtain replacement parts or refunds. Additionally, the original purchaser of the product must provide the serial number of the product when filing a claim to obtain replacement parts or refunds.

This warranty shall not apply to any ZLINE product in which the original factory serial number has been removed, altered, or cannot be readily determined for any reason. Further, ZLINE is not responsible for damage resulting from, but not limited to: shipment, delivery, or improper installation; negligence or improper maintenance, misuse, or abuse of the product; unauthorized alteration, modification, or tampering with the product; accident, fire, floods, pest infestations, pandemics, natural disasters, or any other unpreventable or unexplained acts of nature, commonly referred to as “acts of God”; flare-up fires or damages caused by improper electric supply, electrical line current, voltage, or power surges; and service to correct installation not in accordance with the instructions contained in ZLINE’s product manuals and/or with local government codes.

Additionally, this microwave warranty does not apply to aesthetic damage, scratches, or natural wear caused by normal use; second-hand, open box products, or products purchased from an unauthorized retailer; consumable parts including, but not limited to, metal and charcoal filters; and damages, problems, or any type of performance-related issues stemming from alteration or tampering with the microwave, including, but not limited to, painting stainless steel, black stainless, or Satin Stainless Steel finishes or any portion of the product’s interior or exterior, and cutting the 3-prong plug to manually hardwire the product.

WARRANTY

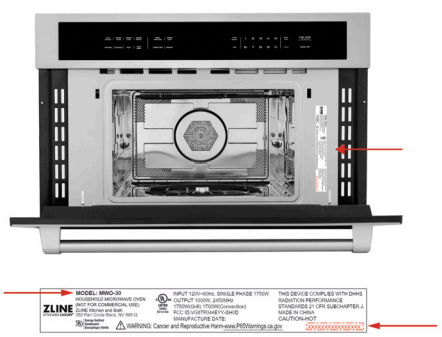
Information contained within ZLINE's installation and user manuals, in addition to product information included on ZLINE's website and all related digital listings, do not cover every possible condition and situation that may occur during the installation or operation of ZLINE products.

ZLINE reserves the right to make changes at any time to its products when considered safe, necessary, and useful. Always check the ZLINE website for the most up-to-date version of its product manuals: www.zlinekitchen.com/pages/manuals.

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

ZLINE disclaims responsibility for damage or injury caused by improper installation or use of any of its products. ZLINE is under no obligation, by law or otherwise, to provide concessions, including repairs, prorates, rebates, discounts, or replacements, once the warranty has expired.

SERIAL NUMBER LOCATION



The rating tag shows the model and serial number of your appliance. Please write down the model number and serial number of your appliance. The serial number is located on the right side of the microwave. The tag is visible when the microwave door is open. Both are needed to obtain warranty assistance. Do not remove permanently affixed labels, warnings, or plates from the product. This will void the warranty. You may also consider attaching your receipt or proof of purchase to this manual.

WARRANTY

SERVICE

For warranty service, please contact our Customer Service team at 1-614-777-5004 or visit www.zlinekitchen.com/contact to utilize our online Customer Experience Portal.

Scan the QR code to view the most up-to-date version of our Installation Manual and User Manual.

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

This page left intentionally blank.

3.9.1

zlinekitchen.com

1-614-777-5004

contact@zlinekitchen.com

ZLINE

ATTAINABLE **LUXURY**®