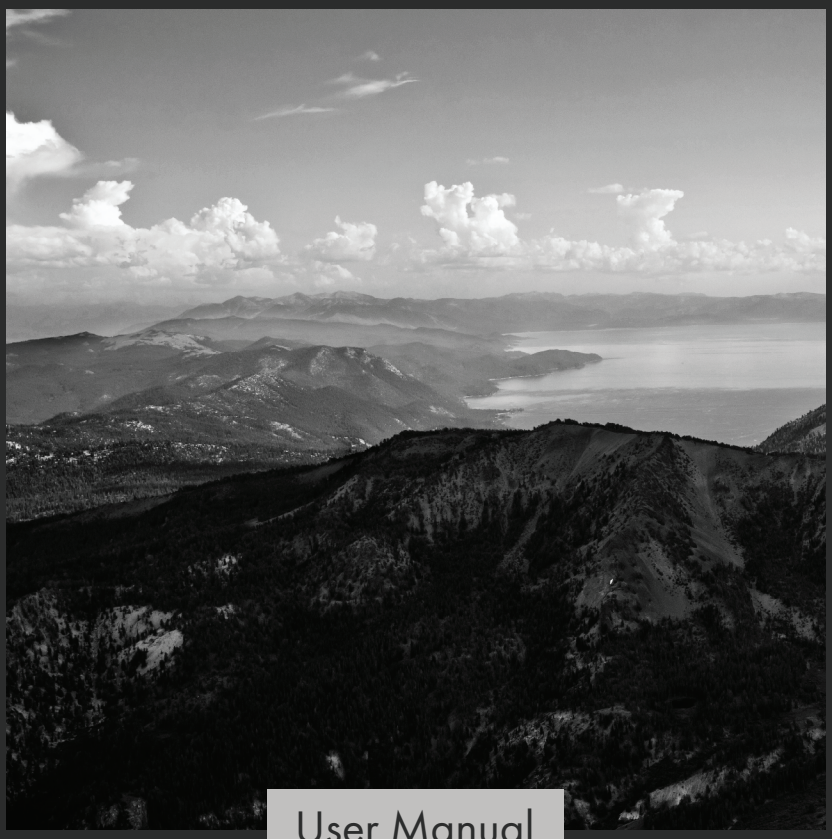
ZLINE

ATTAINABLE **LUXURY®**



User Manual

INDUCTION COOKTOPS
FCIND 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.

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TABLE OF CONTENTS

IMPORTANT SAFETY INSTRUCTIONS 1

Cooktop Safety 3

OPERATION 5

Product Overview 5

Using Your Induction Cooktop 11

Keep Warm Function 14

Bridge Zone 15

Operation Safety 17

Using the Timer 19

Cookware Requirements 21

CARE AND CLEANING 25

TROUBLESHOOTING. 27

WARRANTY. 29

IMPORTANT SAFETY INSTRUCTIONS

- **NOTE:** This equipment has been tested and found to comply with the limits for a Consumer ISM equipment, pursuant to Part 18 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation.
- Please note that changes or modifications of this product are not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.
- If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:
  - Reorient or relocate the receiving antenna.
  - Increase the separation between the equipment and receiver.
  - Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
  - Consult the dealer or an experienced radio/TV technician for help.

FCC DECLARATION OF CONFORMITY	
Unique Identifier	
Product Description	ZLINE Induction Cooktops
Model Number	FCIND24-A1, FCIND30-A1, FCIND36-A1
Trade Name	ZLINE
FCC Compliance Statement	This device complies with Part 18 of the FCC Rules.
Responsible Party – U.S. Contact Information	
Company:	ZLINE Kitchen and Bath, LLC
Address:	350 Parr Circle Reno, NV 89509
Telephone or internet contact information:	• 1-614-777-5004 • contact@zlinekitchen.com

IMPORTANT SAFETY INSTRUCTIONS

The manufacturer will not be responsible for any damage to property or to persons caused by incorrect installation, improper use of the appliance, or failure to heed the warnings listed.

- This appliance has been designed for non-commercial, domestic use only.
- Please observe all local, state, and national codes and ordinances.
- The installer should leave these instructions with the consumer who should retain for local inspectors' use and for future reference.
- This manual does not cover all possible conditions that may occur during installation and/or operation. Always contact a qualified service technician or the manufacturer about problems you may not understand.
- Persons with a pacemaker or other implanted medical device should consult their physician before using this induction cooktop.



DANGER: When you see this symbol in the instructions, it indicates a hazardous situation which, if not avoided, could result in death or serious injury.



WARNING: When you see this symbol in the instructions, it indicates a hazardous situation which, if not avoided, could result in minor or moderate injury.



WARNING: If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

- Metallic objects such as knives, forks, spoons, and lids should not be placed on the cooktop surface because they can get hot.
- After use, switch off the cooktop element by its control. Do not rely on the pan detector.
- The appliance is not intended to be operated by means of external timer or separated remote-control system.
- Danger of fire: Do not store items on the cooking surfaces.



WARNING: The appliance and its accessible parts become hot during use.

IMPORTANT SAFETY INSTRUCTIONS



COOKTOP SAFETY

- Do not store items of interest to children in the cabinets above the appliance.
- Children should not be left alone or unattended in the area where the appliance is in use. Do not allow children to climb, play, sit, or stand on or around any part of the appliance. Children climbing on the appliance to reach items could be seriously burned or injured.
- DO NOT TOUCH THE COOKING SURFACE, BURNERS, OR ANY AREAS NEAR THEM. Cooking surface or other parts of the cooktop may be hot.
- Areas near cooking surface or throughout the appliance may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials touch, these areas until they have had sufficient time to cool.
- Do not wear loose-fitting or hanging garments while using the appliance. Do not let clothing or other flammable materials contact hot surfaces.
- Smother grease fires with a pan lid, or use baking soda, a dry chemical, or foam-type extinguisher. Use an extinguisher ONLY if:
  - You have a Class A, B, or C extinguisher and you know how to operate it.
  - The fire is small and contained in the area where it is started.
  - The fire department is being/has been called.
  - You can fight the fire with your back to an exit.



WARNING: Unattended cooking on a cooktop with fat or oil can be dangerous and may result in a fire.

- Use only dry potholders and oven mitts. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholders touch hot heating elements or burners. Do not use a towel or other bulky cloth instead of a potholder.
- Do not heat unopened food containers. Buildup of pressure may cause the container to burst and result in injury.
- Stepping, leaning, or sitting on this appliance can result in serious injuries and also damage the appliance.
- Clean the appliance regularly to keep all parts free of grease that could catch fire. Exhaust fan ventilation range hoods and grease filters should be kept clean. Do not allow grease to accumulate on hoods or filters. Greasy deposits in the fan could catch fire.

IMPORTANT SAFETY INSTRUCTIONS

- When cooking food, turn the hood fan on. Refer to hood manufacturer's instructions for cleaning and operation.
- Pot/pan handles should be turned inward and not extend over cooking surface. To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the pot/pan, the handle of the utensil should be positioned so that it is turned inward, and does not extend over adjacent cooking surface.



WARNING **Never leave cooking surface unattended. Boilovers cause smoke and greasy spillovers that may ignite, or a pan that has boiled dry may melt.**

- Do not use decorative surface burner covers. If a burner is accidentally turned on, the decorative cover will become hot and possibly melt. You will not be able to see that the burner is on. Burns will occur if the hot covers are touched. Damage may also be done to the appliance or burners because the covers may cause overheating. Air will be blocked from the burner and cause problems.
- Always use proper pot/pan and cookware sizes. This appliance is equipped with surface units of different sizes. Select cookware with flat bottoms large enough to cover the surface unit.
- The appliance should have proper ventilation in order to keep the unit operating properly and maintain the temperature of immediate surroundings. Do not obstruct flow of ventilation air.



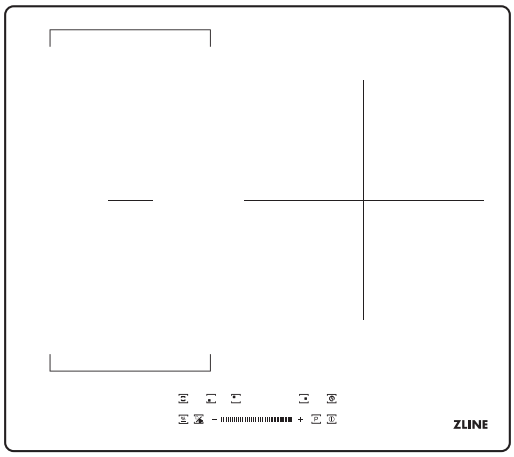
DANGER **Explosion hazard conditions will exist unless you perform ALL of the following; failure to do so can result in death, explosion, or fire.**

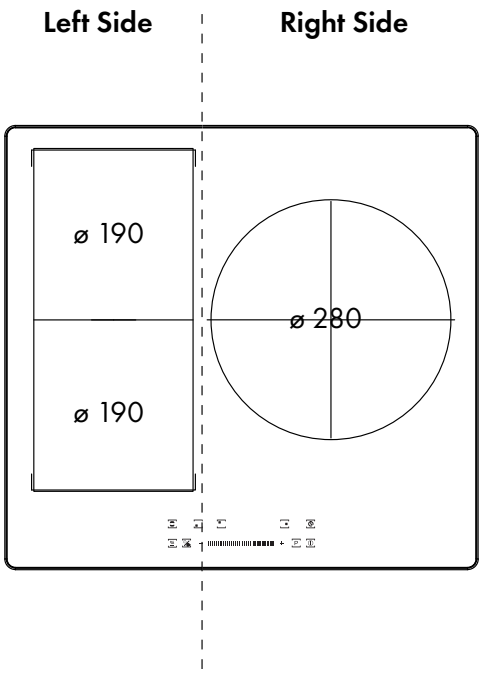
- Examples of a qualified person include:
  - Licensed heating personnel
  - Authorized service personnel

OPERATION

PRODUCT OVERVIEW

24" (610 mm)





24" (610 mm)	Left Side			Right Side
Zones	Bridge	Ø190	Ø190	Ø280
9 Levels	3000 W	1500 W	2000 W	3000 W
Power Boost	3600 W	2000 W	2600 W	3600 W
Level 9 + 9	-	4000 W		-
Maximum Cooktop Power	7200 W			
NOTE	A maximum of 2 power boosts			



OPERATION

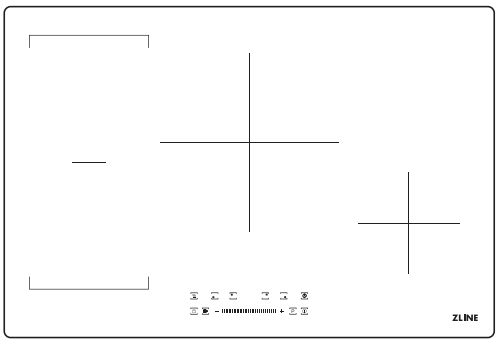
HEATING ZONE	MAX. POWER 240 V~ 60 Hz
	2000 W/2600 W
	1500 W/2000 W
	3000 W/3600 W
Total Power Rating	7200 W

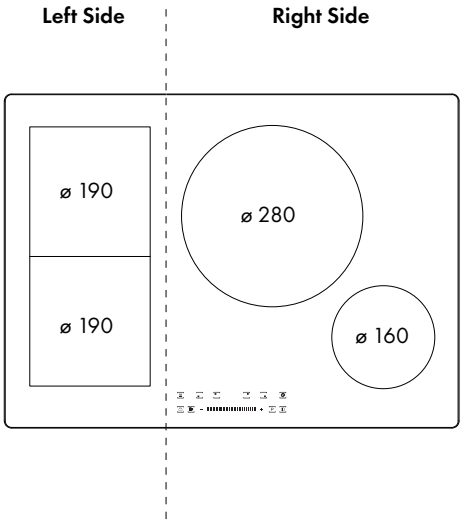
REFERENCE		DESCRIPTION
A		Zone select key
B		Child lock key/Pause key
C		ON/OFF key
D		Power/Time slider
E		Timer key
F		Boost key
G		Keep warm key
H		Bridge key

OPERATION

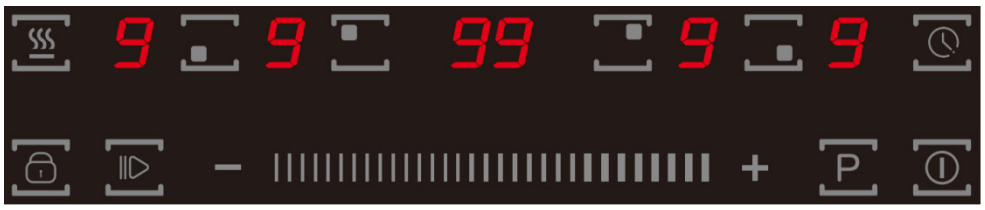
PRODUCT OVERVIEW

30" (762 mm)





30" (762 mm)	Left Side			Right Side	
Zones	Bridge	Ø190	Ø190	Ø280	Ø160
9 Levels	3000 W	1500 W	2000 W	3000 W	1200 W
Power Boost	3600 W	2000 W	2600 W	3600 W	1500 W
Level 9 + 9	-	4000 W		-	
Maximum Cooktop Power	7200 W				
NOTE	One Power Boost per side (left and right)				



OPERATION

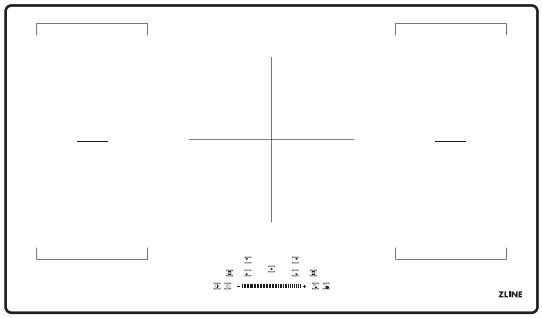
HEATING ZONE	MAX. POWER 240 V~ 60 Hz
	2000 W/2600 W
	1500 W/2000 W
	3000 W/3600 W
	1200 W/1500 W
Total Power Rating	7200 W

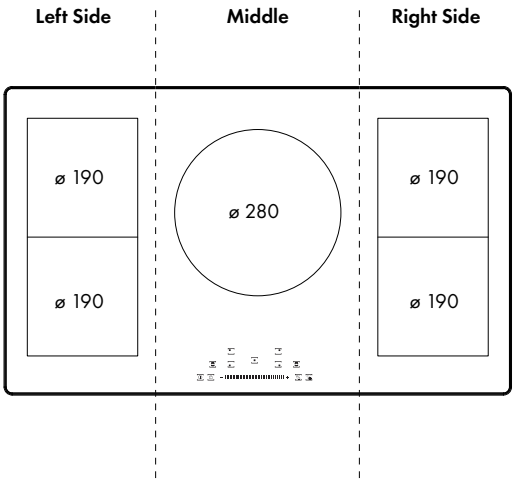
REFERENCE		DESCRIPTION
A		Zone select key
B		Child lock key
C		ON/OFF key
D		Power/Timer slider
E		Timer key
F		Boost key
G		Pause key
H		Keep warm key

OPERATION

PRODUCT OVERVIEW

36" (914 mm)





36" (914 mm)	Left Side			Middle	Right Side		
Zones	Bridge	Ø190	Ø190	Ø280	Bridge	Ø190	Ø190
9 Levels	3000 W	1500 W	2000 W	3000 W	3000 W	1500 W	2000 W
Power Boost	3600 W	2000 W	2600 W	3600 W	3600 W	2000 W	2600 W
Level 9 + 9	-	4000 W		-	-	4000 W	
Maximum Cooktop Power	9000 W						
NOTE	The left side, middle zone, and right side each have one Power Boost.						



OPERATION

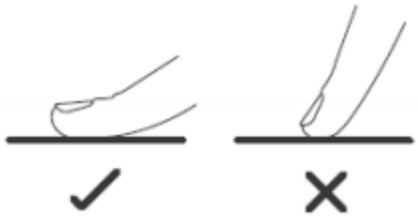
HEATING ZONE	MAX. POWER 240 V~ 60 Hz
	2000 W/2600 W
	1500 W/2000 W
	3000 W/3600 W
	1500 W/2000 W
	2000 W/2600 W
Total Power Rating	9000 W

REFERENCE		DESCRIPTION
A		Zone select key
B		Child lock key
C		ON/OFF key
D		Power/Timer slider regulating key
E		Bridge key
F		Boost key/Keep warm key
G		Timer key/Pause key

OPERATION

USING YOUR INDUCTION COOKTOP

- The controls are touch-sensitive and do not require pressure.
- Use the pad of your finger, not the fingertip.
- A beep will sound each time a touch is registered.
- Keep the control surface clean and dry, and ensure no objects (such as utensils or cloths) are covering the controls. Even a thin film of water can affect operation.



TO START COOKING

1. Touch and hold the (C) key for 1 second. The cooktop will beep once, and all displays will show "–", indicating the unit is in standby mode.



2. Place a suitable pan on the desired cooking zone. Ensure the bottom of the pan and the cooking surface are clean and dry.



3. Select the cooking zone by touching the corresponding zone selection key (A). After selecting the zone, adjust the heat setting using the slider. The selected number will flash for 3 seconds, then remain solid, indicating the heat setting has been set. If no heat setting is selected, "0" will flash for 3 seconds and then remain solid. Adjust the heat setting by touching the slider control (D).



OPERATION

4. To turn off the cooktop, lightly press the (C) key.

- If no heat setting is selected within 5 seconds after choosing a cooking zone, the cooktop will automatically return to standby mode. You will need to repeat step 3 to begin cooking.
- The heat setting can be adjusted at any time during cooking by selecting the cooking zone and adjusting the heat setting using the slider.

If the display alternates between ≥U≤ and the heat setting, this indicates one of the following:

- No pan has been placed on the selected cooking zone.
- The pan is not suitable for induction cooking.
- The pan is too small or not properly centered on the cooking zone.
- NOTE: Heating will not occur unless a suitable pan is placed on the cooking zone. If no suitable pan is detected, the cooktop will automatically enter standby mode after 1 minute.

WHEN YOU HAVE FINISHED COOKING

1. Touch the corresponding zone selection key (A) for the cooking zone you wish to turn off.
2. Press the "–" key to reduce the heat setting to "0."



CAUTION: Hot surfaces may remain after cooking. An "H" will appear on the display to indicate that a cooking zone is still hot. The indicator will disappear once the surface has cooled to a safe temperature.

OPERATION

USING THE BOOST FUNCTION

Activating the Boost function

1. Select the cooking zone by touching the corresponding zone selection key (A).
2. Touch the Boost control key (F). The display will show “P”, indicating that the cooking zone is operating at maximum power.

Canceling the Boost function

1. Select the cooking zone by touching the corresponding zone selection key (A).
2. Touch the slider control (D) to cancel the Boost function. The cooking zone will return to the heat level selected on the slider.

- NOTE: The Boost function can be used on any cooking zone.
- NOTE: After 10 minutes, the cooking zone will automatically return to level 9.

USING THE PAUSE FUNCTION

The cooktop includes a pause function that allows you to temporarily stop cooking and resume with the same settings.

1. While the cooktop is operating, touch the Pause key (B). All cooking zones will stop, and the displays will show the pause symbol.
2. To resume cooking, quickly tap the Pause key (B) twice. All cooking zones will restart using the previous settings.

OPERATION

KEEP WARM FUNCTION

Using the Keep Warm Function

1. Select the desired cooking zone by touching the corresponding zone selection key (A). The zone display will begin flashing.
2. While the display is flashing, press the Keep Warm key to select the desired level:
   - Press once: The display shows the first Keep Warm level.
   - Press twice: The display shows the second Keep Warm level.
   - Press three times: The display shows the third Keep Warm level.
   - Press four times: The Keep Warm setting returns to the first level.

   The selected Keep Warm level will remain active until changed or the cooking zone is turned off.

Canceling the Keep Warm Function

FCIND-24 & FCIND-30

- Select the cooking zone currently using Keep Warm by touching the corresponding zone selection key (A).
- The display will begin flashing.
- Touch the slider control (D) to cancel the Keep Warm function.
- The cooking zone will turn off.

FCIND-36

- Select the cooking zone currently using Keep Warm by touching the corresponding zone selection key (A).
- The display will begin flashing.
- Touch the corresponding zone selection key (A) again to cancel the Keep Warm function.
- The cooking zone will turn off.

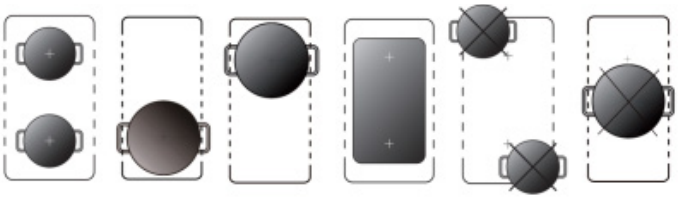
OPERATION

BRIDGE ZONE

- The Bridge Zone allows two adjacent cooking zones to be used together as a single, larger cooking zone, depending on your cooking needs.
- The Bridge Zone consists of two independent inductors that can operate together or separately.
- When operating as a single zone, power is managed automatically. If cookware is moved within the Bridge Zone, the active inductor follows the cookware and maintains the same power level, while any uncovered area is automatically switched off.

IMPORTANT:

- For proper operation, place cookware centered within the Bridge Zone. Suitable cookware includes oval or rectangular pans that fully cover the cooking area.
- Examples of correct and incorrect cookware placement are shown below.



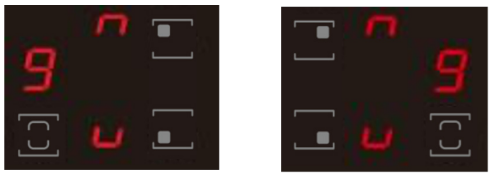
FCIND-24 & FCIND-36

To activate the bridge area as a single zone, select the bridge key and the display will flash the bridge symbol. While the display is flashing, use the slider to select the power level.

FCIND-24



FCIND-36



OPERATION

FCIND-30

To activate the bridge area as a single zone, press both zone select keys at the same time and the display will flash with the bridge symbol. While the display is flashing, use the slider to select the power level. **NOTE:** Only the 2 left zones are compatible with this function.



Adjust the Heat Level

Adjust the heat setting by sliding your finger along the power slider control (D).



Automatic Pot Detection

When using the bridge cooking zone, the cooktop automatically detects the position of the cookware. If the pot is moved from the front zone to the rear zone (or vice versa), the power level remains the same.

Cancel the Bridge Zone

1. To turn off the bridge zone:
2. Press both corresponding zone keys (A) at the same time, or
3. Press the bridge key (H) again.

OPERATION

Using Cooking Zones Separately (Canceling Bridge Mode)

To cancel the bridge function and operate each cooking zone independently:

1. Press the zone key (A) for the cooking zone you wish to use.
2. Use the power slider control (D) to select the desired power level.

The selected zone will operate independently, and the bridge function will be disabled.

OPERATION SAFETY

USING THE CHILD LOCK FUNCTION

- The Child Lock function prevents unintended operation of the cooktop, such as children accidentally turning on the cooking zones.
- When the Child Lock is activated, all controls are disabled except the OFF control.

To lock the controls

1. Touch and hold the Child Lock (Key Lock) control (B) for 3 seconds.
2. The timer display will show “Lo”, indicating that the controls are locked.

To unlock the controls

1. Ensure the induction cooktop is turned on.
2. Touch and hold the Child Lock (Key Lock) control (B) for 3 seconds.
3. The cooktop is now unlocked and ready for use.

- When the cooktop is locked, all controls are disabled except the OFF control.
- In an emergency, you can always turn the cooktop OFF using the OFF control.
- The Child Lock must be unlocked before the cooktop can be used again.

OVER-TEMPERATURE PROTECTION

- The induction cooktop is equipped with a temperature sensor that monitors the internal temperature of the unit.
- If an excessively high temperature is detected, the cooktop will automatically stop operating and the display will turn off to prevent damage.

OPERATION

DETECTION OF SMALL OR UNSUITABLE ARTICLES

- If an unsuitable pan size, non-magnetic cookware (such as aluminum), or a small object (for example, a knife, fork, or key) is placed on the cooktop, the unit will automatically switch to standby mode after 1 minute.
- The cooling fan will continue to operate for an additional 1 minute to cool the cooktop.

AUTOMATIC SHUT-OFF PROTECTION

- Automatic shut-off is a safety feature designed to prevent unintended operation if the cooktop is left on.
- If a cooking zone is left operating for an extended period without user input, the cooktop will automatically shut off.
- The maximum operating time depends on the selected power level.
- The default operating times for each power level are shown in the table below:

Power level	1~3	4~6	7~8	9
Default working timer (min)	360	180	120	90

COOKWARE REMOVAL DETECTION

- When cookware is removed from the cooking zone, the induction cooktop stops heating immediately.
- If no cookware is detected, the cooktop will automatically enter standby mode after 1 minute.

OPERATION

USING THE TIMER

The timer can be used in two different ways:

- **Timer as an alarm:** The timer counts down and sounds an alert when the set time has elapsed, but does not turn off any cooking zone.
- **Timer to turn off a cooking zone:** The timer can be set to automatically turn one selected cooking zone off when the set time has elapsed.

The timer can be set for up to 99 minutes.

Using the Timer as an Alarm

NOTE: A cooking zone and power level must be selected before setting the timer.

1. Select the desired cooking zone.
2. Use the power slider to select the cooking power level.
3. After the power level stops flashing, press the Timer button.
4. Use the "+" or "–" buttons to set the desired time.
5. Once the time is set, the timer indicator will flash for 3 seconds. When the flashing stops, the timer will begin counting down.
6. The timer will sound an alert when the set time has elapsed but will not turn off the cooking zone.

Canceling the Timer

1. Press the Timer button. The timer indicator will flash for 3 seconds.
2. While the indicator is flashing, press the "+" and "–" buttons at the same time.
3. The display will show "00" flashing for 3 seconds.
4. When the display stops flashing, the timer indicator will turn off and the timer will be canceled.

OPERATION

SETTING THE TIMER TO TURN OFF A COOKING ZONE

The timer can be set to automatically turn one cooking zone off when the set time has elapsed.

1. The timer can be set to automatically turn one cooking zone off when the set time has elapsed.
2. Select the desired cooking zone. The zone indicator will flash for 3 seconds.
3. While the indicator is flashing, use the power slider to select the desired power level. The indicator will flash again for 3 seconds.
4. While the indicator is flashing, press the Timer button. A small red indicator light will begin flashing next to the power level display.



5. Use the "+" or "–" buttons to set the desired cooking time.
6. The timer indicator will flash for 3 seconds. When the flashing stops, the timer will begin counting down.
7. When the set time has elapsed, the selected cooking zone will automatically turn OFF.

NOTE: To add or reduce time while the timer is operating, repeat the steps above.

Canceling the timer before completion

1. Press the cooking zone key for the zone with the active timer.
2. Press the Timer button while the power level indicator is flashing.
3. While the timer indicator is flashing, press the "+" and "–" buttons at the same time. The display will flash "00" for 3 seconds.
4. When the flashing stops, the timer indicator and the red indicator light next to the power level display will turn off.
5. The timer is now canceled, and the cooking zone will continue operating normally.

OPERATION

COOKWARE REQUIREMENTS

To ensure optimal performance and safety, only use cookware that meets the following requirements:

1. **Material Requirements**
- Magnetic properties required: Cookware must contain ferromagnetic materials (such as cast iron or magnetic stainless steel). A strong magnet should adhere firmly to the bottom of the cookware.
- Good thermal conductivity: Materials should conduct heat evenly for efficient cooking.

2. **Bottom Design Requirements**
- Thick, flat bottom: A thick, flat bottom improves contact with the cooktop and ensures even heating.
- Avoid honeycomb or textured bottoms: These reduce surface contact and result in uneven heating.
- No feet or curved bases: Cookware must sit flush on the cooktop surface.

3. **Cookware Condition**
- Use new or undamaged cookware: Old or warped pots and pans can reduce performance or damage the cooktop.
- Inspect regularly: Replace cookware with dented, bowed, or uneven bottoms.

OPERATION

4. Recommended Cookware Types

- Best Choice: Cast Iron
  - Raw cast iron: Naturally magnetic and retains heat well.
  - Enameled cast iron: Same benefits, with an easier-to-clean coating.
  - Precision cast iron: Enhanced durability and surface quality.
- Other Suitable Types
  - Magnetic stainless steel: Use types such as 430-grade stainless steel made for induction.
  - Iron or carbon steel pans
  - Composite cookware: Includes cookware with multi-layer magnetic bottoms.
  - Iron enamel teapots: Suitable if the base is magnetic and flat.
- If cooking with a griddle, we recommend using the bridge burners to provide more even heating. Be careful to heat and cool the griddle slowly, as rapid changes in temperature can cause thermal shock and crack the griddle.

5. Unsuitable Cookware Types

- Non-Magnetic Materials
  - Ceramic
  - Glass
  - Aluminum (unless labeled induction-compatible)
  - Copper (unless part of a multi-layer magnetic design)
- Improper Shapes
  - Round or curved bottoms
  - Bottoms with legs or feet
  - Warped or dented bases

OPERATION

6. Consequences of Using Improper Cookware

- Performance Issues
  - Slow or no heating
  - Uneven heat distribution
  - Reduced energy efficiency
- User Experience Issues
  - Unusual buzzing or humming sounds
  - Excessive base temperatures
  - Shortened cooktop or cookware lifespan
- Safety Risks
  - Damage to induction cooktop components
  - Poor cooking results or food quality

7. How to Test Cookware

- Magnet Test
  - Place a magnet at the bottom of the cookware.
  - If it sticks firmly, the cookware is compatible.
  - Weak or no attraction indicates it is unsuitable.
- Flatness Test
  - Place cookware on a level surface.
  - If it rocks or does not sit flush, it should not be used.

8. Usage and Maintenance Tips

- Daily Use
  - Always place cookware in the center of the cooking zone.
  - Keep bottoms clean and dry.
  - Avoid operating the cooktop without food or liquid inside cookware (dry heating).
  - Always lift pans off the induction cooktop – do not slide, or they may scratch the glass.
- Maintenance
  - Regularly check the cookware's base for warping or damage.
  - Avoid scraping the bottom with sharp tools.
  - Replace cookware if magnetic attraction weakens or the bottom becomes uneven.

OPERATION

9. **Best Practices and Precautions**

- Use thick-bottomed cast iron cookware for best performance.
- Confirm magnetic compatibility before use.
- Avoid cookware with warped, dented, or protruding bottoms.
- Refer to cookware manufacturer instructions when unsure.

NOTE: Proper cookware selection is critical for achieving efficient, safe, and enjoyable cooking results on induction cooktops.

- You can check whether your cookware is suitable by carrying out a magnet test. Move a magnet towards the base of the pan. If it is attracted, the pan is suitable for induction.
- If you do not have a magnet:
  1. Put some water in the pan you want to check.
  2. If U does not flash in the display and the water is heating, the pan is suitable.

CARE AND CLEANING



WARNING: A steam cleaner is not to be used.

ISSUE	CLEANING METHOD	NOTES & WARNINGS
Everyday residue on the glass (fingerprints, smudges, or stains from food or non-sugary spills)	1. Switch off power to the cooktop. 2. While the glass surface is warm (not hot), apply a ceramic glass cooktop cleaner. 3. Rinse and wipe dry with a clean cloth or paper towel. 4. Switch power to the cooktop back on.	• Caution: If power to the cooktop is switched off, the hot surface indicator will not be illuminated, even though the cooking zone may still be hot. Use extreme care. • Do not use heavy-duty scouring pads, some nylon scourers, or harsh/abrasive cleaning agents, as these may scratch the glass surface. Always check the product label to confirm suitability for ceramic glass cooktops. • Do not leave cleaning residue on the cooktop, as the glass surface may become stained.

CARE AND CLEANING

ISSUE	CLEANING METHOD	NOTES & WARNINGS
Food boil-overs, melted materials, or sugary spills on the glass	Remove these spills immediately using a cooktop scraper or a single-edge razor blade scraper designed for ceramic glass cooktops. Use caution—cooking zones may still be hot. 1. Switch off power to the cooktop at the wall. 2. Hold the blade or utensil at approximately 30° and carefully scrape the spill toward a cool area of the cooktop. 3. Wipe away the residue with a dishcloth or paper towel. 4. Follow the steps listed under "Everyday residue on glass" to finish cleaning.	Remove stains from melted materials or sugary food spills as soon as possible. If allowed to cool on the glass surface, they may become difficult to remove or could permanently damage the glass.
Spillovers on the touch controls	1. Switch off power to the cooktop. 2. Soak up the spill. 3. Wipe the touch control area with a clean, damp sponge or cloth. 4. Dry the area thoroughly with a paper towel. 5. Switch power to the cooktop back on.	The cooktop may beep and automatically turn off if liquid is present on the touch controls. The touch controls may not function until the area is completely dry. Ensure the touch control area is dry before turning the cooktop back on.

TROUBLESHOOTING

- Please review this list for common troubleshooting tips before calling for service, as this may save you time and money.
- This list contains frequently encountered problems that are not results of faulty workmanship or material use.
- Your product may not have some of the features described here.



If a problem cannot be resolved after following the instructions in the manuals, please contact ZLINE customer service at 1-614-777-5004. Never attempt to repair or disassemble the internal electrical wiring of your cooktop.



Always disconnect power when servicing this product, especially for larger-scale repairs impacting important appliance functionality; failure to do so increases the risk of fire, explosion, injury, or death.

ERROR CODE	POSSIBLE CAUSE	RECOMMENDED ACTION
U	No cookware detected or incompatible cookware in use.	Use flat-bottom cookware made of magnetic material (such as cast iron or magnetic stainless steel) that matches the size of the cooking zone.
ER03	Water or cookware covering the touch control area.	Remove obstruction and clean the user interface.
F1	Communication failure between the display board and the left main control board for the affected cooking zone.	Reset the circuit breaker. If the issue persists, contact Customer Service.
F3	Coil temperature sensor failure on the affected cooking zone.	
F4	Main control board temperature sensor failure on the affected cooking zone.	

TROUBLESHOOTING

ERROR CODE	POSSIBLE CAUSE	RECOMMENDED ACTION
E1	Ceramic glass temperature sensor indicates an over-temperature condition on the affected cooking zone.	Allow the cooktop to cool, then restart the unit.
E2	IGBT temperature sensor indicates an over-temperature condition on the affected cooking zone.	
E3	Abnormally high supply voltage detected on the affected cooking zone.	Confirm normal power supply conditions and power cycle the unit.
E4	Abnormally low supply voltage detected on the affected cooking zone.	Please inspect whether power supply is normal;
E5	Temperature sensor failure on the affected cooking zone.	Reset the circuit breaker. If the issue persists, contact Customer Service.

WARRANTY

COVERAGE

ZLINE Kitchen and Bath ("ZLINE") induction cooktops have a one year parts and service warranty.

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. The limited warranty covers all parts and labor for necessary repairs if any part of the product, or the product itself, proves to be defective in materials or workmanship. The product must be deemed serviceable via troubleshooting with the ZLINE Customer Experience team. All service on ZLINE products under warranty must be performed by ZLINE-approved and ZLINE-certified service providers unless otherwise specified by ZLINE. Service will be provided during normal business hours. Products must be unobstructed and accessible to the service provider at the time of service. 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. 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 and/or ZLINE-certified service contract partners. Unapproved out-of-pocket payments for service will not be reimbursed. All warranty procedures must be followed to maintain warranty coverage.

WARRANTY

If a product qualifies within the service window provided under these warranty terms, and ZLINE is unable to repair the product or a defective part of the product after a reasonable number of attempts, ZLINE reserves the right to offer to replace the defective part or 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, service, 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, service, 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.

This 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; and damages or issues stemming from alteration or tampering with the cooktop, including, but not limited to, painting any portion of the product's interior or exterior and cutting the supplied power cord to manually hardwire the product.

In the event 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.

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 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

Please write down the model number and serial number of your appliance. Both numbers are located on the rating tag located underneath your cooktop. 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.

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