GETTING STARTED
SINR INDUCTION RANGE
QUICK START GUIDE

ZLINE
ATTAINABLE LUXURY®

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1. BEFORE YOU BEGIN

Ensure a qualified installer has properly installed the range. Remove all packaging materials, protective film, and tape ensuring the area is well ventilated before operating the range.

Before using the oven for the first time, run a burn-off bake to remove any manufacturing residues and odors.

- Set the oven to **BAKE** at 400 °F (200 °C) and run for 1 hour.
- After completion, set the oven to **BROIL** and operate for 1 hour.
- After cooling, wipe the oven interior with hot water and a kitchen-safe cleaner. Clean racks before use.

NOTE: Odor, smoke, or noise during first use is normal as manufacturing residues burn off. Use ventilation during this process.

Induction Operation

2. OVEN OPERATION

The white indicator light ☼ turns on while the oven is preheating and turns off once the set temperature is reached.

Bake

- Turn the oven control knob to the desired temperature.
- Once the oven has reached the desired temperature, the white indicator light ☼ next to the knob will turn off.
- For best results, use center rack position.

Convection Bake

Turn oven control knob to desired temperature, and press the fan button.

- Provides more even temperatures than regular cooking.

Broil

Turn oven control knob to **BROIL.**

- Broil temperature is **500 °F (260 °C).**
- Use upper rack position and keep oven door closed.

NOTE: It typically takes 15–25 minutes to preheat to the desired temperature.

3. CHOOSING THE RIGHT COOKWARE

For induction heating to work, cookware needs to be compatible with the cooking zones. Compatible options include:

- Cast Iron
- Stainless Steel (430 Grade)
- Multi Layer Magnetic Base
- Look for the Induction Icon



NOTE: If no cookware is detected, the display will show " U ".

COOKTOP CARE + MAINTENANCE

To maintain the longevity of the cooktop, we recommended wiping any acidic or sugary residue as soon as the appliance has cooled.

- Use non-abrasive, ammonia-free cleaners, or mild soapy water.
- For stainless steel, wipe with the grain. Do not use steel wool, bleach, or chloride cleaners.
- Stuck-on residue: Place a warm, soapy towel over the spill for 5–10 minutes. Gently remove residue with a plastic scraper and wipe clean.

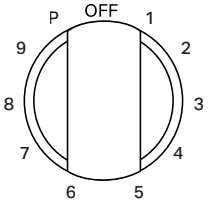
NOTE: Choose spray formulas, not creams or pastes.

4. COOKTOP OPERATION

Place cookware in the center of the cooking zone. Turn the control knob clockwise to select a heat level from 1 (low) to 9 (high).

Power Levels (1-9)

- 1: Melting
- 2-3: Simmering, Sauces
- 4-6: Sautéing, Browning
- 7-9: Frying, Boiling
- P: Power Boost (Rapid Boiling)



Power Boost Mode (P)

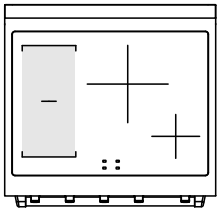
- Turn knob past level 9
- Automatically reduces to level 9 after 10 minutes
- Maximum boost levels vary by model

BRIDGE MODE

The Bridge Mode allows two adjacent cooking zones to operate as a single larger zone. Ideal for cooking with a griddle.

To Activate

- Turn both knobs on same side to **P** for 3 sec
- " ⊓ "appears on the display indicating Bridge Mode is active
- Adjust power using the main knob
- Turn main knob to **OFF** to cancel Bridge Mode



Power Management

- Same-side burners share a 4000 W maximum power limit
- Boost Mode will automatically reduce if the power limit is exceeded
- Cooktop power may reduce while the oven is operating

NOTE: If display shows " H ", the surface is still hot. Do not touch until indicator disappears.

5. NORMAL OVEN + COOKTOP SOUNDS

Cooling Fans (Normal Operation)

- Cooktop cooling fan may run after cooking
- The cooling fan may continue running and change speed while the oven cools after use

Cooktop Low Humming

- Caused by electromagnetic field
- May increase at higher power levels

Cooktop High-Pitched Whine

- Can occur with lightweight/thin cookware
- Use of heavier, thicker pans typically reduces this sound

Cooktop Clicking

- Power is cycling to maintain temperature
- More noticeable at lower heat settings

Oven Crackling or Popping

- Metal expanding and contracting during heating/cooling
- Normal oven operation

If a fan is unusually loud, scrapes/rattles, or runs continuously when the appliance is cool and unused, contact customer experience.

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