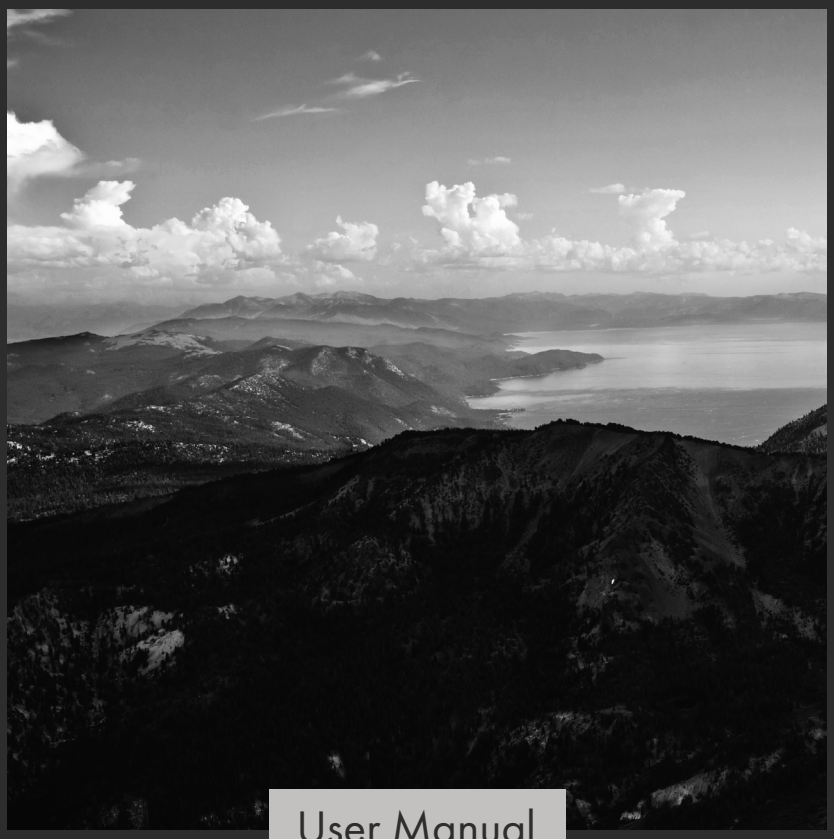
ZLINE

ATTAINABLE **LUXURY®**



User Manual

INDUCTION RANGE TOPS
SINRT 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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IMPORTANT SAFETY INSTRUCTIONS



WARNING:

- Never Operate the Top Surface Cooking Section of this Appliance Unattended.
- Failure to follow this warning statement could result in fire, explosion, or burn hazard that could cause property damage, personal injury, or death.
- If a fire should occur, keep away from the appliance and immediately call your fire department. DO NOT ATTEMPT TO EXTINGUISH AN OIL/GREASE FIRE WITH WATER.



ATTENTION:

- Ne faites jamais fonctionner la surface de cuisson, sur le dessus de cet appareil, sans surveillance.
- Le non-respect de cette mise en garde pourrait entraîner un incendie, une explosion ou un risque de brûlure et ainsi causer des dommages matériels, des blessures ou la mort.
- Si l'appareil prend feu, tenez-vous à l'écart et appelez immédiatement votre service des incendies. NE TENTEZ JAMAIS D'ÉTEINDRE UN FEU DE GRAISSE OU D'HUILE EN L'ASPERGEANT D'EAU.

IMPORTANT SAFETY INSTRUCTIONS



WARNING: NEVER cover any slots, holes or passages in the oven bottom or cover an entire rack with materials such as aluminum foil. Doing so blocks airflow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may also trap heat, causing a fire hazard.



AVERTISSEMENT: Ne JAMAIS recouvrir une fente, un trou ou une conduite dans le fond du four ni recouvrir entièrement une grille d'un matériau comme du papier d'aluminium. Un tel revêtement bloque la circulation d'air dans le four, ce qui peut entraîner un empoisonnement au monoxyde de carbone. De plus, le papier d'aluminium peut emprisonner la chaleur, ce qui risque de provoquer un incendie.

IMPORTANT SAFETY INSTRUCTIONS

NOTE: This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to part 15 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. 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 Range
Model Number	SINRT30-A1, SINRT36-A1, SINRT48-A1
Trade Name	ZLINE
FCC Compliance Statement	
This device complies with part 15 of the FCC Rules. Operation is subject to the following two conditions: (1) This device may not cause harmful interference, and (2) this device must accept any interference received, including interference that may cause undesired operation.	
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

- Before beginning installation, please read and follow these important instructions for the safety of your home and the people living in it.
- 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.
- The manufacturer reserves the right to make changes to its products when considered necessary and useful, without affecting the essential safety and operating characteristics.
- This appliance has been designed for non-commercial, domestic use only.
- Please observe all local, state, and national codes and ordinances. Please ensure the range is properly grounded. The plug should always be accessible.
- The installer should leave these instructions with the consumer who should retain for local inspectors' use and for future reference.
- In Massachusetts, installation must be performed by a Massachusetts licensed installer.
- 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.
- The installation of appliance designed for manufactured (mobile) home installation must conform with the Manufactured Home Construction and Safety Standard, Title 24CFR, Part 3280 [formerly the Federal Standard for Mobile Home Construction and Safety, Title 24, HUD (Part280)] or with local codes where applicable.

IMPORTANT SAFETY INSTRUCTIONS

IMPORTANT SAFETY ALERTS



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.



Installation and service on this product must be performed by a qualified installer or servicer. Ask the manufacturer to recommend a qualified technician and authorized repair service in your area.

- Do not repair or replace any part of the appliance unless specifically recommended in this manual. All other servicing should be done only by a qualified technician. This may reduce the risk of personal injury and damage to the appliance.



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.

IMPORTANT SAFETY INSTRUCTIONS



DANGER

COOKTOP SAFETY

- 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. 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 range top 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.
- When heating fat or grease, watch it closely. Fat or grease may catch fire if allowed to become too hot.
- 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.

IMPORTANT SAFETY INSTRUCTIONS

- Stepping, leaning, or sitting on this appliance can result in serious injuries and also damage the appliance.
- Know which knob controls which surface burner. Visually check that the element is on.
- 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.



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

- When cooking food, turn the hood fan on. Refer to hood manufacturer's instructions for cleaning and operation.
- Do not use aluminum foil to line any part of the appliance. Use aluminum foil only to cover food during cooking. Improper use of these liners may result in risk of electric shock or fire. Use of aluminum foil on any part of the range top may void the manufacturer's warranty.
- 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 range top will not tip during normal use.
- NEVER leave the cooking surface unattended, especially at high settings.
- DO NOT use pots/pans that are unstable or easily tipped. Select cookware with flat bottoms that are large enough to cover burners. To avoid spillovers, make sure cookware is large enough to contain the food properly. This will save cleaning time and prevent hazardous accumulations of food that could ignite.
- Pot/pan handles should be turned inward and not extend over adjacent cooking surface. To reduce the risk of burns, ignition of flammable materials, and spillage, handles of pots and pans should be positioned so that they are turned inward and do not extend over adjacent cooking surface.

IMPORTANT SAFETY INSTRUCTIONS

- Use only dry pot holders or oven mitts—moist or damp pot holders on hot surfaces may result in burns from steam. DO NOT let pot holders come near open burners when lifting cookware. DO NOT use a towel or other bulky cloth instead of a pot holder.
- 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.

IMPORTANT SAFETY INSTRUCTIONS



COOKING SAFETY

- Carefully watch foods being fried at high settings and always heat fat slowly.
- If frying combinations of oils and fats, stir together before heating, and use a deep fat thermometer if possible to prevent overheating fat beyond the smoking point.
- Use the least possible amount of fat for effective shallow or deep-fat frying. Filling the pan too full of fat can cause spillovers when food is added.
- NEVER cook foods directly on the burner without a pot or pan; use proper cookware.

COOKWARE REQUIREMENTS FOR INDUCTION COOKTOPS

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.

IMPORTANT SAFETY INSTRUCTIONS

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.

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

IMPORTANT SAFETY INSTRUCTIONS

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.

IMPORTANT SAFETY INSTRUCTIONS

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).
- 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.

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.

IMPORTANT SAFETY INSTRUCTIONS

STORAGE AND FIRE SAFETY

- Items of interest to children should not be placed in cabinets above the appliance or on the steel back splash vent at the back of the range top. Children climbing on the appliance to reach items could be seriously injured.
- DO NOT leave children alone or unattended when the appliance is hot or in operation, even if the burners have been off for several minutes. The unit's knobs, and cooktop may still have residual heat, and children could be seriously burned.
- DO NOT let anyone climb, stand, or hang on the unit. They could damage the range top or cause it to tip over which could result in severe personal injury.
- NEVER wear loose fitting or hanging garments while using the range top. Be careful when reaching for items placed in cabinets over the appliance. Flammable material could be ignited if it contacts hot surfaces and may cause severe burns.
- DO NOT place flammable materials anywhere near the range top.
- DO NOT place or use combustible materials such as gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- DO NOT store cooking grease or other flammable materials in or near the appliance.
- If a grease fire occurs, never touch a flaming pan. Immediately turn the controls off. Smother a flaming pan on a surface burner by covering the pan completely with a well-fitting lid, cookie sheet, or flat tray.
- A grease fire can also be put out by covering it with baking soda or, if available, by using a multi-purpose dry chemical or foam-type fire extinguisher.

OPERATION

- Allow the surfaces to completely cool before touching them.
- Make sure your appliance is properly installed and grounded by a qualified installer, according to instructions explained in the Installation Manual. Any adjustment and service should be performed only by qualified range top installers or service technicians.
- To prevent poor air circulation, place the appliance out of kitchen traffic path and out of drafty locations.



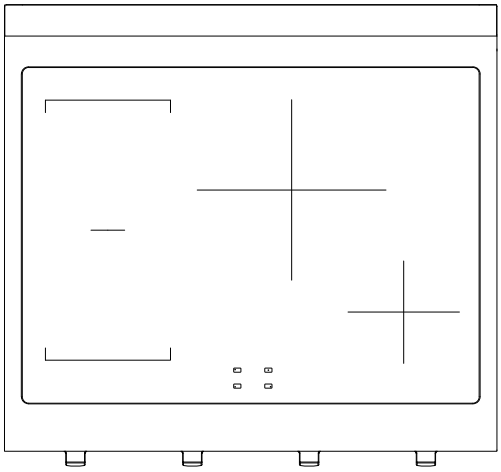
Stepping, leaning, or sitting on this range top can result in injuries and damage to the appliance. DO NOT allow children to climb or play around the range top; doing so may cause the appliance to tip, resulting in serious burns or other injury.

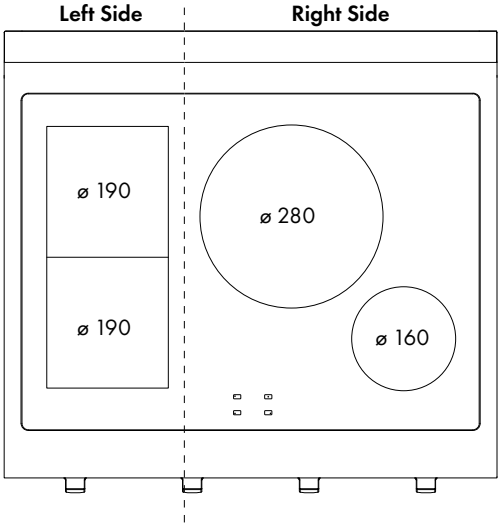
- DO NOT attempt to repair or replace any part of your appliance unless it is specifically mentioned in this manual. All other service should be referred to a qualified technician.
- Make sure all packaging materials are removed from the appliance before operating it to prevent fire or smoke damage should the packaging material ignite.
- Use the appliance only for cooking tasks as outlined in this manual. When using the appliance, do not touch the burner bases or any other parts in proximity to the heat. These components may be hot enough to cause burns.
- Do not use aluminum foil to line any part of the appliance. Use aluminum foil only to cover food during cooking. Improper use of these liners may result in risk of electric shock or fire. Use of aluminum foil on any part of the range top may void the manufacturer's warranty.

OPERATION

COOKTOP SPECIFICATIONS

30" (762 mm)

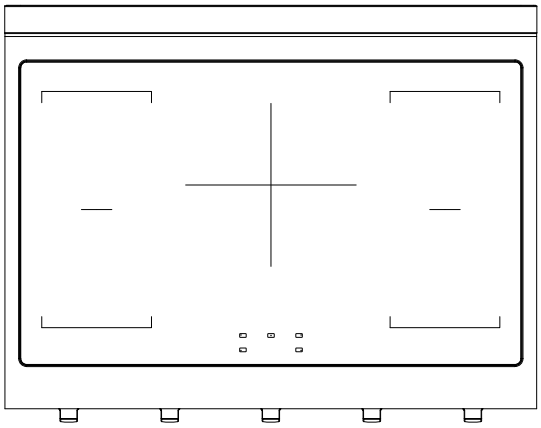


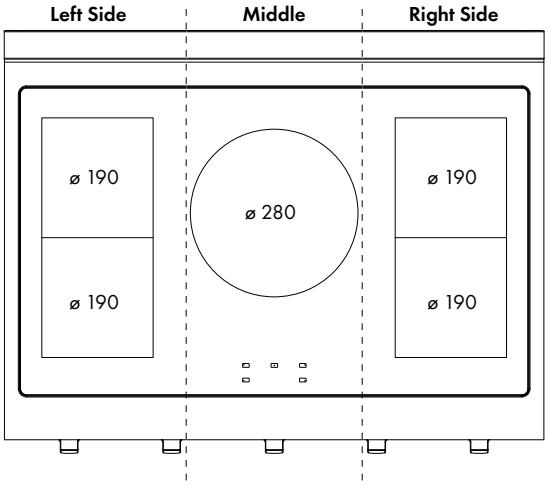


30" (762 mm)	Left Side			Right Side	
Zones	Bridge	Ø190	Ø190	Ø280	Ø160
9 Levels	3000 W	2000 W	2000 W	3000 W	1200 W
Power Boost	3600 W	2600 W	2600 W	3600 W	1500 W
Level 9 + 9	-	4000 W		-	
Maximum Cooktop Power	7600 W				
NOTE	One Power Boost per side (left and right)				

OPERATION

36" (914 mm)

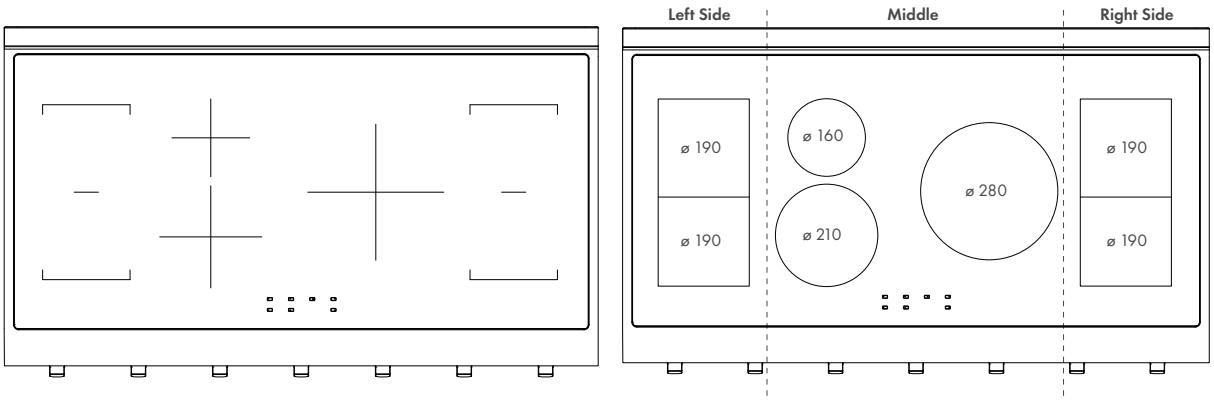




36" (914 mm)	Left Side			Middle	Right Side		
Zones	Bridge	Ø190	Ø190	Ø280	Bridge	Ø190	Ø190
9 Levels	3000 W	2000 W	2000 W	3000 W	3000 W	2000 W	2000 W
Power Boost	3600 W	2600 W	2600 W	3600 W	3600 W	2600 W	2600 W
Level 9 + 9	-	4000 W		-	-	4000 W	
Maximum Power	11600 W						
NOTE	The left side, middle zone, and right side each have one Power Boost.						

OPERATION

48" (1219 mm)



48" (1219 mm)	Left Side			Middle			Right Side		
Zones	Bridge	Ø190	Ø190	Ø280	F210	F160	Bridge	Ø190	Ø190
9 Levels	3000 W	2000 W	2000 W	3000 W	2200 W	1200 W	3000 W	2000 W	2000 W
Power Boost	3600 W	2600 W	2600 W	3600 W	3600 W	1500 W	3600 W	2600 W	2600 W
Level 9 + 9	-	4000 W		-	3400 W (3600 W max)		-	4000 W	
Maximum Cooktop Power	12500 W								
NOTE	A maximum of 3 Power Boosts are allowed.								

OPERATION

COOKTOP OPERATION

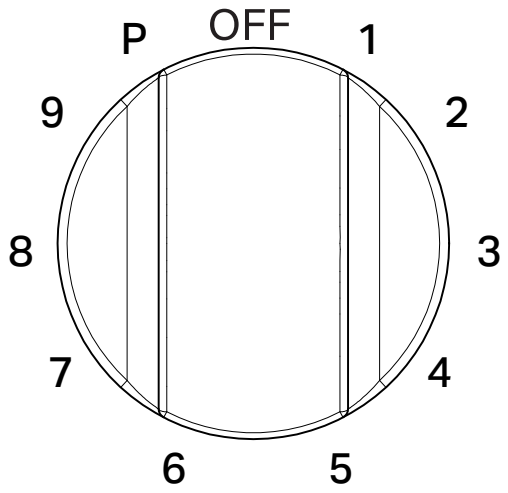
Power Levels (1–9)

Turn the control knob counterclockwise to increase the cooking level from 1 (low) to 9 (high). The display shows the corresponding level.

Power Boost ("P")

Rotate the knob past level 9 to activate Power Boost ("P").

- Power Boost runs for 10 minutes and then automatically reduces to level 9.
- The knob will rebound slightly when moved into the "P" position.



Startup Requirement

After switching the cooktop ON, if the knob is not at OFF, it must first be turned to OFF before selecting a cooking level.

Pot Detection

If no cookware is detected, the display shows " U " for that burner. Place suitable induction-compatible cookware to begin cooking.

OPERATION

Hot Surface Indicator

When the cooking surface remains hot, the display shows " H ." Use caution until the indicator disappears.

Knob Error Protection

If a knob malfunctions or disconnects for more than 10 seconds while cooking, the affected burner will shut off automatically.

Bridge Function

The bridge function allows two adjacent cooking zones to operate as a single larger zone.

To activate:

1. Turn both corresponding knobs to "P."
2. Hold for 3 seconds.
3. One zone will display the bridge symbol " ⊓ " and the main control knob will display "9."
4. Use the main control knob to adjust the bridge power level.

To deactivate:

Turn the main control knob to OFF.

OPERATION

POWER MANAGEMENT

To protect the electrical system and maintain safe performance, power distribution is automatically managed:

1. **Same-Side Limitation**
- Total power on one side cannot exceed 4000 W.
- If one burner is set to Power Boost, the other burner on the same side cannot exceed level 7.

2. **Different-Side Operation**
- Burners on opposite sides may both be set to Power Boost simultaneously.

3. **Automatic Power Adjustment**
- During Power Boost, the cooktop will gradually reduce power as needed to manage temperature.
- After 10 minutes, Power Boost automatically decreases to level 9.
- At level 9, power will reduce slightly every 20 minutes—this is normal operation.



Important Safety Notes

- Always use induction-compatible cookware for proper function.
- Surfaces marked with " H " remain hot to the touch even after cooking.
- Do not rely on Auto Power Management to prevent overheating—always monitor cooking.
- Be sure to place cookware directly on the center of each burner in order to maximize cooking efficiency; see below for more.
- 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.
- **NOTE:** Your appliance uses a cooling fan. It protects internal components and surfaces. Sounds from this fan are normal and do not indicate a fault.

CARE AND MAINTENANCE

Induction Cooktop Cooling Fan

- **Purpose:** Cools the induction power modules (coils and electronics) to maintain performance and protect components.
- **When it runs:** May turn on quickly at high power settings, or after long cooking sessions, and can continue briefly after the cooktop is switched off until internal temperatures are safe. At low settings it may pulse as power cycles.
- **What you'll notice:** A soft whir from below the cooktop. Sound level may change with power and pan temperature.

Important Notes

- **Normal operation:** It is normal for fans to continue running after cooking and to change speed while cooling.
- **Do not block vents:** Keep intake/exhaust areas and the space beneath/behind the appliance clear. Blocking airflow can reduce performance or trigger thermal limits.
- **Service check:** Contact ZLINE customer service at 1-614-777-5004 if a fan is unusually loud, scrapes/rattles, or runs continuously when the appliance is cool and unused.



According to the U.S. Department of Agriculture: DO NOT hold foods at temperatures between 40 °F to 140 °F (4 °C to 60 °C) more than 2 hours. Cooking raw foods below 275 °F (135 °C) is not recommended.

CARE AND MAINTENANCE

CLEANING YOUR RANGE TOP



Do not attempt any of the following cleaning methods until all burners are off. We also recommend disconnecting power before cleaning the unit to limit risk of electric shock.

IMPORTANT: During cleaning, never use abrasive cleaners. Scratches on the stainless steel surfaces are permanent. DO NOT clean the range top when hot. Do not use Clorox bleach or alcohol wipes to clean stainless steel. Always follow label instructions on cleaning products.

STAINLESS STEEL

- To clean the stainless steel surface of the range top, use warm sudsy water or a stainless steel cleaner or polish. Always wipe the surface in the direction of the grain. Follow product label instructions for cleaning stainless steel.
- DO NOT use a steel wool pad as it will scratch the surface. Do not use cleaners with chlorides or chlorines. Do not use harsh scrubbing cleaners.
- Use a clean, hot, damp cloth to remove soap. Dry with a dry, clean cloth.

CARE AND MAINTENANCE

COOKTOP

- To prevent the appliance from discoloring or staining, clean cooktop after each use, and wipe up acidic or sugary spills as soon as the appliance has cooled.
- Before maintenance and cleaning, disconnect the appliance and allow cooling down. For reasons of hygiene and safety, this appliance must always be kept clean.
- Take care when using cleaning products in spray form: never direct the spray onto the electrical wiring, thermostat, and bulb.
- Any food or liquid spills on the cooktop must be cleaned up before cooking in order to avoid unpleasant smoke and/or the possibility of fire.

CONTROL KNOBS

- Use a damp soapy cloth for everyday cleaning of the knobs. For heavier cleaning for grease, etc., apply a nonabrasive liquid detergent to a damp cloth.
- Use care not to rotate the knobs when cleaning.
- For hard-to-reach stains, you can remove knobs by gripping them and carefully pulling them straight out. Clean and dry knobs completely before replacing, using care to put knobs on the correct valves where they were removed.



Acidic fluids such as tomato sauce or lemon juice should not be left on the cooktop for extended periods, as etching may occur. This type of damage is not covered under the manufacturer's warranty.

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 range top.

ERROR CODE	POSSIBLE CAUSE	POSSIBLE SOLUTION
F/1 – Power Board Fault/ Communication Error: The main power board is not functioning correctly or communication between control boards has failed.	Internal electronic failure, loose wiring connection.	Switch the appliance off at the circuit breaker, wait 1 minute, then restart. If the code reappears, contact service.
F/3 – NTC Sensor Failure	The temperature sensor (NTC) inside the induction coil has failed or is not connected properly.	Do not attempt repair. Contact ZLINE customer service.
F/4 – IGBT Failure	The Insulated Gate Bipolar Transistor (IGBT), which controls power to the induction coil, is malfunctioning.	Turn off the range top immediately and contact service. Continued operation may damage internal electronics.
E/1 – Coil Temperature Sensor Overheated: The temperature sensor (NTC) on the induction coil has detected excessive heat.	Inadequate ventilation, cookware blocking airflow, or prolonged high-power operation.	Allow the cooktop to cool. Check that air vents are clear. If the code persists, contact ZLINE customer service.

TROUBLESHOOTING

ERROR CODE	POSSIBLE CAUSE	POSSIBLE SOLUTION
E/2 – IGBT Overheating The Insulated Gate Bipolar Transistor (IGBT), which controls power to the induction coil, has overheated.	Prolonged cooking at maximum power, insufficient cooling airflow.	Allow the cooktop to cool and ensure ventilation is unobstructed. If the code persists, contact ZLINE customer service.
E/3 – High Voltage Protection	Input voltage is too high for safe operation.	Turn off the appliance. Contact a qualified electrician to verify your home's electrical supply.
E/4 – Undervoltage Protection	Input voltage is too low for safe operation.	Verify electrical supply. Do not use the cooktop until voltage is stable. If the problem continues, contact an electrician.
E/5 – Coil Temperature Sensor (NTC) Disconnected / Moved	The sensor on the induction coil is out of position.	Contact ZLINE customer service to inspect and reposition or replace the sensor.

TROUBLESHOOTING

SYMPTOM	POSSIBLE CAUSE	POSSIBLE SOLUTION
Nothing works.	Power supply is not energized.	Have an electrician check the power supply, including the house circuit breaker, wiring and fuses.
Foods over-cooked or under-cooked.	Incorrect cooking temperature.	Adjust temperature.
Cooktop does not power on.	-	Confirm the unit is properly connected to a power supply.
Cooktop will not heat.	-	Verify cookware is induction-compatible (a magnet should stick firmly to the bottom).
		Ensure cookware is flat-bottomed and centered on the cooking zone.
		If the display shows " U ", the cookware is not detected.

TROUBLESHOOTING

SYMPTOM	POSSIBLE CAUSE/SOLUTION
Cooking takes longer than expected.	Cookware may be too thin, warped, or the wrong size for the zone.
	Using cookware smaller than the marked cooking zone may reduce efficiency.
	Verify the power level is set correctly (higher levels for rapid heating).
Noise during operation.	Low humming, clicking, or fan noise is normal.
	A high-pitched whine may occur with lightweight cookware; try using heavier pans instead.
	The cooling fan continues after cooking—this is normal and will stop once the internal components cool.
Surface remains hot after use.	The cooktop surface retains residual heat from cookware.
	" H " indicator will remain active until safe to touch.
Display flickers or dims.	May occur if the household voltage fluctuates.
	Check with a qualified electrician, if persistent.

WARRANTY

COVERAGE

ZLINE Kitchen and Bath ("ZLINE") induction range tops 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.

WARRANTY

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.

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.

WARRANTY

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 range top, 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.

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.

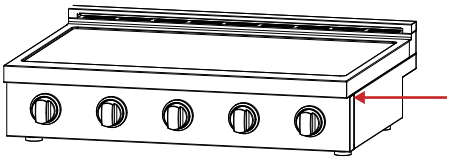
Do not install or operate any ZLINE product if it has missing or broken parts or if it arrives damaged due to shipping. If ZLINE products arrive damaged, contact ZLINE Customer Experience at 1-614-777-5004 for help. Failure to report a damaged appliance prior to installation or operation may void the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

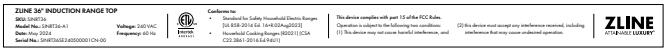
WARRANTY

SERIAL NUMBER LOCATION

Please write down the model number (highlighted in the image below as the “SKU”) and serial number of your appliance. Both numbers are located on the rating tag located on the right front edge of your range top. 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.



Appliance Tag



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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zlinekitchen.com

1-614-777-5004

contact@zlinekitchen.com

ZLINE

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