

**ZLINE**  
ATTAINABLE LUXURY®  
**ZLINE**  
**RAIND**  
**Induction**  
**Range**



## ZLINE RAIN Induction Range User Manual

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**ZLINE**  
ATTAINABLE LUXURY®

**ZLINE RAIN Induction Range**



## Product Information

### Specifications:

- Brand: ZLINE Kitchen and Bath
- Model: INDUCTION RANGES RAIND MODELS
- Website: [www.zlinekitchen.com](http://www.zlinekitchen.com)
- Features: Attainable Luxury, innovative design, professional features

### FAQ

- **Q: Can I use the induction range as a space heater?**  
**A:** No, it is not safe to use the appliance as a space heater.
- **Q: Can I cover the oven slots with aluminum foil?**  
**A:** It is not recommended to cover any slots, holes, or passages in the oven bottom with aluminum foil as it may cause air flow blockage and potential hazards.
- **Q: What should I do if there are spillovers on the range top?**  
**A:** Clean any spillovers promptly to prevent electric shock or fire risks.

ZLINE Kitchen and Bath provides Attainable Luxury, where the kitchen and bath of your dreams is never out of reach. Through our unique designs and unparalleled quality, we're dedicated to providing you an elevated experience in the heart of your home. With an endless selection of features and finishes, our inspiration is your reality.



ZLINE is fueled by a passion for innovation; A relentless pursuit of bringing the highest end luxury designs and professional features into everyone's homes. Because we continually strive to improve our products, we may change specifications and designs without prior notice.



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](http://www.P65Warnings.ca.gov).

## **IMPORTANT SAFETY INSTRUCTIONS**

### **GENERAL SAFETY**

#### **WARNING**

If the information in this manual is not followed exactly, a fire or explosion may result causing property damage,

personal injury, or death.

- 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.
- Installation and service must be performed by a qualified installer, professional, and/or service provider.
- In Massachusetts, installation must be performed by a “Massachusetts” licensed installer.
- 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 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.
- Electrical installation must be in accordance with the National Electrical Code ANSI/NPA70-latest edition and/or local codes.
- In Canada: Electrical installation must be in accordance with the current CSA C22.1 Canadian electrical codes Part 1 and/or local codes.
- The installer should leave these instructions with the consumer who should retain for local inspectors’ use and for future reference.

#### **WARNING**

An air curtain or other overhead range/range top hood, which operates by blowing downward airflow onto the range, shall not be used/installed in conjunction with this range top.

#### **COOKING SAFETY**

- To prevent accidents and achieve optimal ventilation, allow for sufficient space around the cooking area.
- This appliance is designed for built-in household use only. Do not use outdoors.
- Wear proper apparel – loose fitting or hanging garments should never be worn while using the appliance.

#### **WARNING**

- NEVER use this appliance as a space heater to heat or warm the room.

#### **WARNING**

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

- Do not allow aluminum foil, paper, or cloth to make contact with a hot element.
- Avoid preparing food in aluminum foil or plastic containers over the hot cooking zones.
- Do not use aluminum foil to line cooking zone, drip pan, or oven bottom. Improper use of these liners may result in a risk of electric shock or fire.



- Make sure drip pan is place at bottom of the oven – absence of the drip pan during cooking may subject wiring or components underneath to damage.
- On the range top, utensil handles should be turned inward and not extend over adjacent surface units.
- Do not place metallic objects such as knives, forks, spoons, and lids on the range top surface since they can get hot.
- Do not allow pans to boil dry or empty.
- Never leave the range top unattended when in use. Never leave surface units unattended at high heat settings – boilover causes smoking and greasy spillovers that may ignite.
- Compatible cookware will improve efficiency. Always use the proper pot and pan size. The use of undersized cookware will expose a portion of the hot element, which can result in ignition of clothing or other items.
- Choose cookware with a flat bottom large enough to cover the unit heating surface.
- Do not cook on a broken range top – if range top should break, cleaning solutions and spillovers may penetrate the broken range top and create a risk of electric shock. If your range top is broken, contact ZLINE immediately at 1-[614-777-5004](tel:614-777-5004).
- Always remove the covers on sealed or canned goods before heating to avoid explosion.
- Do not touch hot surfaces. Use dry potholders or oven mitts to hold the handles of pots and pans. Do not use a towel or other bulky cloth.
- Use only dry potholders – moist or damp potholders on hot surfaces may result in burns from steam.
- Do not let the potholder touch hot heating elements.
- When the unit is on, do not touch outside the control panel, as the surface may contain residual heat. It is important to be aware that the unit's surface will remain hot for a short period of time after use.
- DO NOT TOUCH SURFACE UNITS, HEATING ELEMENTS, INTERIOR SURFACES, OR AREAS NEAR UNITS. Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch or let clothing or other flammable materials contact surface units or areas near units until they have had sufficient time to cool.
- Never pour cold water onto hot surfaces in a hot oven. The steam created could cause serious burns or scalding and the sudden change in temperature can damage the enamel in the oven
- Do not use water on grease fires – smother fire or flame or use dry chemicals or a foam-type extinguisher.
- Do not soak removable heating elements – heating elements should never be immersed in water.
- Do not place any pot or pan on the open oven door. The door is made of glass and it can break if loaded with a weight.
- Use care when opening door – let hot air or steam escape before removing or replacing food.

## **CAUTION**

- Do not store items of interest to children in cabinets above the range or on the backguard of a range – children climbing on the range to reach items could get seriously injured.
- Do not allow children to touch or play in, on, or near the oven.
- Children should not be alone or unsupervised in the area where the appliance is installed.
- The oven gets hot at the oven door glass, the vapor vent, the handle, and the operating controls, increasing risk of burns. Children's skin is more sensitive to high temperatures than that of adults.

## **CLEANING SAFETY**

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

## **CONDITION OF UNIT**

### **WARNING**

Do not operate any appliance if the cord is damaged, the appliance malfunctions, or the appliance is damaged. In the event your appliance is broken or damaged upon arrival, contact ZLINE immediately at 1-614-777-500

## **PLACEMENT SAFETY**

- Do not carry or lift the range by the oven door handle or the control panel.
- Do not store or use gasoline or any other flammable substances in the vicinity of this or any other appliance.
- To reduce the risk of fire, do not let any objects (glass, paper, etc.) obstruct the inlet and outlet of your range top.
- To reduce the risk of electric shock, do not mount unit over a sink.
- To reduce the risk of fire, do not store anything directly on top of the appliance surface at any time.
- Always have a working smoke detector in or near the kitchen.
- DO NOT install the unit without securing it to the cabinetry or wall with the anti-tip bracket.

## **CAUTION**

- Do not leave lids or other metal objects such as knives, forks, or spoons on the range top. If the range top is turned on, these objects can heat up quickly and may cause burns.
- Do not place rough or uneven objects on the units as they may damage the surface.
- If the range top is near a window, ensure that curtains and drapes do not blow over or near the unit.
- Do not use the range top as a work surface. Certain substances such as salt, sugar, or sand can scratch the glass ceramic surface.
- Do not store hard or pointed objects over the range top as they can damage the unit if they fall on top.
- While cooking, any overflowed fat or oil on the range top may ignite, creating a risk of fire and burns. Control the cooking process at all times.
- The use of accessory attachments that are not recommended by ZLINE may cause injuries.
- Items with a magnetic field, such as radios, televisions, credit cards, cassette tapes, etc., can affect the unit.
- To eliminate the risk of burns or fire from over-heated surface units, cabinet storage space located above the range should be avoided. If cabinet storage is used, the risk can be reduced by installing a range hood that projects horizontally a minimum of 5 inches beyond the bottom of the cabinet.

## **POWER CORD SAFETY**

- Please ensure the range is properly grounded.
- The marked electrical rating should be at least as great as the electrical rating on the appliance.
- The plug should always be accessible.
- To protect against electric shock, do not immerse cord or main body in water or any other liquid.

- Do not let cord hang over edge of table or counter. The cord should be arranged so that it will not drape over the countertop where it can be pulled on by children or tripped over.
- Do not allow cord to touch hot surface. A short power supply cord or detachable power supply cord should be used to reduce the risk of becoming entangled in or tripping over a longer cord.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control on the range off, then remove plug from wall outlet.
- No attempt should be made to operate the appliance during power failure.
- Wear proper apparel – loose-fitting or hanging garments should never be worn while using the appliance.

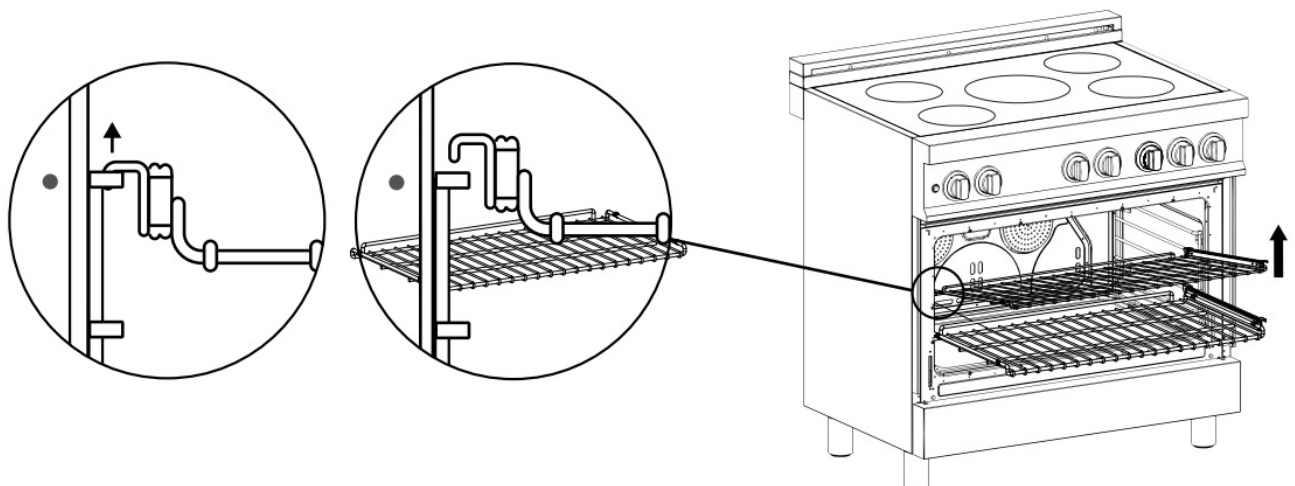
## ENVIRONMENTAL SAFETY

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

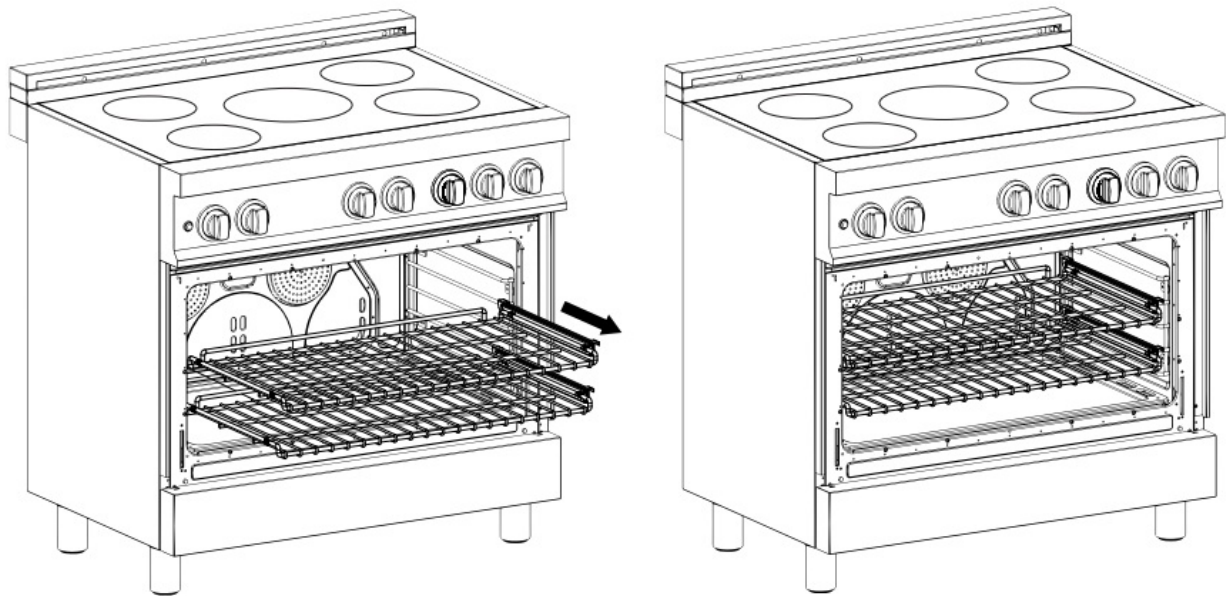
## OPERATION

### USING RANGE FOR THE FIRST TIME

- We recommend that before you cook in your new range, you heat the oven to roughly 400 °F (204 °C) for 2 hours. After the oven cools, wipe it out with hot water and a kitchen-safe cleaner. We also recommend cleaning the racks and shelves before use.
- When using the range for the first time you may notice the following:
  - There may be a smell. This is quite normal when the range is first heated as residual oil from production of parts will be burnt off quickly.
  - There may be noises. This is also quite normal, as new parts move and settle into place during the initial heating process.
- Ensure that the oven racks are inserted correctly. See instructions outlined in the diagrams below.







## RANGE TOP COOKING

- This induction range top is intended for cooking food and must not be used for other purposes.
- Unstable or deformed pans should not be placed on the range top in order to avoid accidents caused by spillover.
- Particular care should be taken when cooking with oil or fat.
- Always ensure that the knobs are in the OFF position when the appliance is not in use.
- Before maintenance and cleaning, disconnect the appliance and allow the unit to cool 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, or bulb.
- The use of an induction cooking appliance generates heat and humidity in the room where it is installed. An exhaust fan may be used with the appliance; in each case it shall be installed in conformity with the appropriate national and local standards.
- Exhaust hood operation may affect other vented appliances; in each case it shall be installed in conformity with the appropriate national and local standards. Intensive and continuous use of the appliance may require additional ventilation, for example, by opening a window.
- In case of doubt, ask a professional installer for advice.

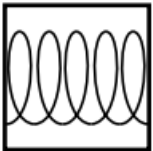
## OPERATIONAL RANGE TOP NOISES

- The induction fields are generated by electronic equipment, which is fairly silent but does produce heat at high power levels. A soft-sounding cooling fan runs when the unit is running multiple cooking elements at high settings at once or when a cooking element is set at very high power settings.
- What sometimes produces sound with induction cooking is not the electronic equipment, but the cookware itself. Slight sounds may be produced by different types of cookware.
- Heavier pans such as enameled cast iron produce less noise than a lighter weight multi-ply stainless steel pan; light weight cookware may also vibrate. Heavy weight quality cookware is recommended.
- Cookware with irregular or warped bottoms can vibrate audibly on the glass surface, though again typically only at high power settings.

- A “cracking” noise may be heard if the cookware base is made of layers of different material.
- A low “humming” noise occurs when cooking, which is normal particularly at high power settings.
- Whistling can occur if both elements are being used at the same time at high settings, and the cookware has bases made of layers of different material.
- Loose-fitting handles on cookware, typically when riveted on, can vibrate slightly.
- High quality cookware of solid cast iron, including enamelware, will lower the noise.

## COMPATIBLE COOKWARE

- The quality of your cooking is dependent on the cookware you use. Because induction cooking requires a magnetic vessel for heating, only certain materials can be used on your range top.
- Induction requires pots and pans that are made of ferrous materials (metals that contain iron).
- Flat-bottomed pots or pans made from cast iron, enameled iron, nickel, or magnetic stainless steel work best on induction cooktops.
- Check your cookware’s retail box for the induction symbol. To tell if your current cookware is compatible with the induction technology, grab a magnet and see if it holds to the bottom of the cookware. If your magnet stays on then your cookware is ready to be used on the induction range top.

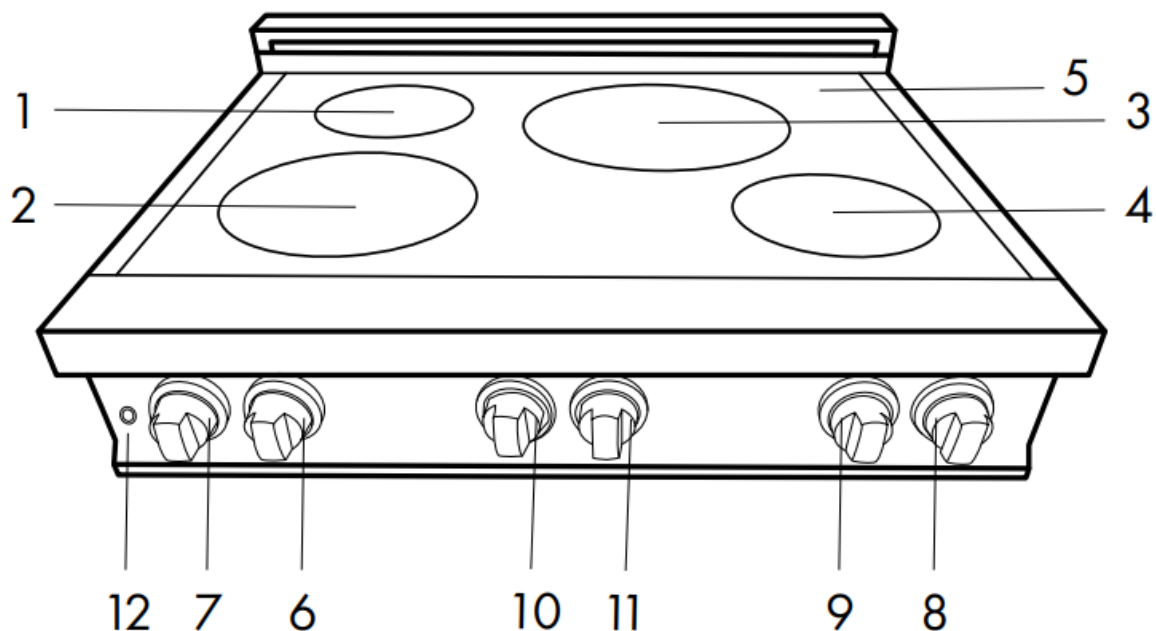


Ideally, the cookware will have this induction image on the retail box.

- The following are NOT compatible: heat-resistant glass, ceramic, copper, aluminum pots/pans, aluminum or copper without a magnetic base, pure stainless steel, wood, porcelain, or earthenware, round-bottomed cookware, or cookware with a diameter less than 5" (127 mm).

**NOTE:** Some cookware can produce noises when used on induction cooking zones. This is not an issue in the range top, and its function will not be impaired in any way as a result.

## COOKTOP CONTROLS

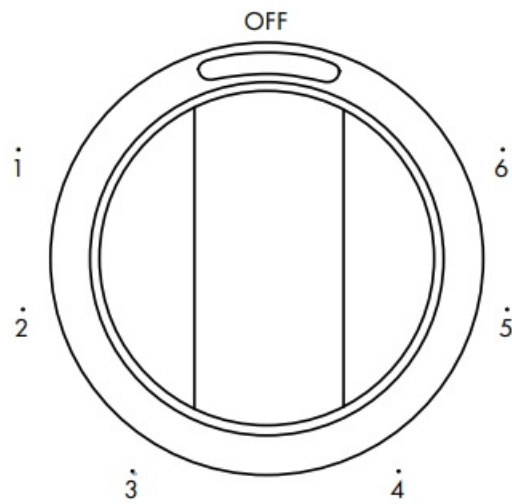


NOTE: The images and controls shown here are for the RAIN-30 series induction range. ZLINE's RAIN-24 and RAIN-36 series models have similar layouts. However, since the RAIN-36 series model has five cooking elements on the range top instead of four, this unit has seven knobs on the front of the unit — five for each range top element and two oven knobs. Refer to the next page for the range top layout for each unit.

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

### **USING THE RANGE TOP**

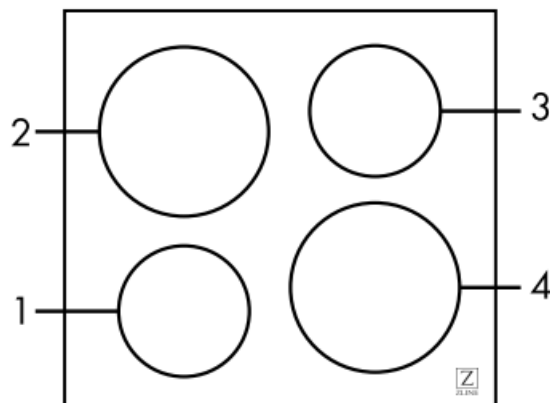
How to operate the control knobs:



- Push the knob and turn clockwise to your desired cooking level; there are 6 temperature levels for each element.
- NOTE: When heating on level 6 (boost mode), after 5 minutes, the output power will switch to level 5 automatically.

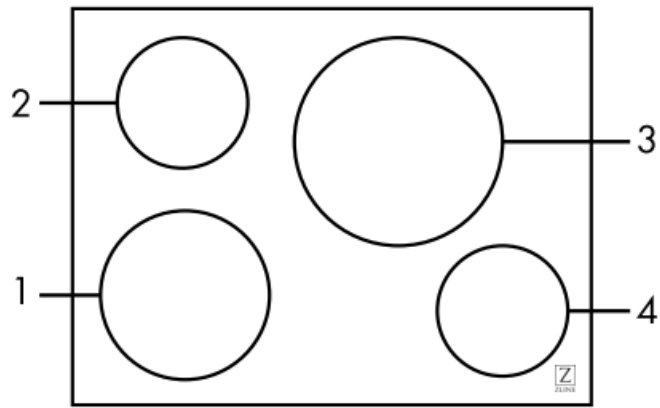
## TOP VIEW

### RAIND-24 SERIES



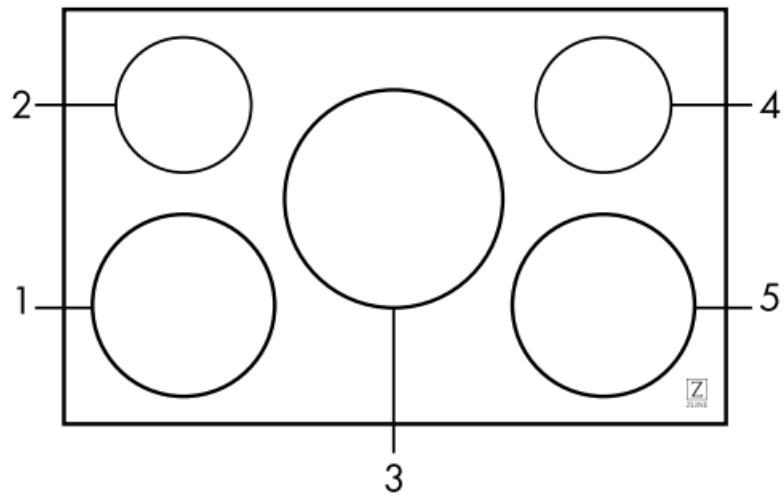
1. 1200W/1500W zone
2. 1800W/2100W zone
3. 1200W/1500W zone
4. 2300W/3700W zone

### RAIND-30 SERIES



1. 1800W/2100W zone
2. 1200W/1500W zone
3. 2300W/3700W zone
4. 1200W/1500W zone

#### RAIND-36 SERIES



1. 1800W/2100W zone
2. 1200W/1500W zone
3. 2300W/3700W zone
4. 1200W/1500W zone
5. 1800W/2100W zone

#### POWER MANAGEMENT

#### RAIND-24 SERIES

Element/L evel	0	1	2	3	4	5	6 (Bo ost)
Left Front	0	100 (1000W ON, OFF)	300 (1000W ON, OFF)	500 (1000W ON, OFF)	800 (1000W ON, OFF)	120 0	1500
Left Rear	0	200 (1400W ON, OFF)	500 (1400W ON, OFF)	800 (1400W ON, OFF)	800 (1000W ON, OFF)	180 0	2100
Right Rea r	0	100 (1000W ON, OFF)	300 (1000W ON, OFF)	500 (1000W ON, OFF)	800 (1000W ON, OFF)	120 0	1500
Right Fro nt	0	200 (1000W ON, OFF)	500 (1000W ON, OFF)	800 (1000W ON, OFF)	1600	230 0	3700

## RAIND-30 SERIES

Element/L evel	0	1	2	3	4	5	6 (Bo ost)
Left Front	0	200 (1400W ON, OFF)	500 (1400W ON, OFF)	800 (1400W ON, OFF)	1200 (1400W ON, OFF)	180 0	2100
Left Rear	0	100 (1000W ON, OFF)	300 (1000W ON, OFF)	800 (1000W ON, OFF)	800 (1000W ON, OFF)	120 0	1500
Right Rea r	0	200 (1000W ON, OFF)	500 (1000W ON, OFF)	800 (1000W ON, OFF)	1600	230 0	3700
Right Fro nt	0	100 (1000W ON, OFF)	300 (1000W ON, OFF)	500 (1000W ON, OFF)	800 (1000W ON, OFF)	120 0	1500

## RAIND-36 SERIES

Element/L evel	0	1	2	3	4	5	6 (Bo ost)
Left Front	0	200 (1400W ON, OFF)	500 (1400W ON, OFF)	800 (1400W ON, OFF)	1200 (1400W ON, OFF)	180 0	2100
Left Rear	0	100 (1000W ON, OFF)	300 (1000W ON, OFF)	500 (1000W ON, OFF)	800 (1000W ON, OFF)	120 0	1500
Middle	0	200 (1000W ON, OFF)	500 (1000W ON, OFF)	800 (1000W ON, OFF)	1600	230 0	3700
Right Rea r	0	100 (1000W ON, OFF)	300 (1000W ON, OFF)	500 (1000W ON, OFF)	800 (1000W ON, OFF)	120 0	1500
Right Fro nt		200 (1400W ON, OFF)	500 (1400W ON, OFF)	800 (1400W ON, OFF)	1200 (1400W ON, OFF)	180 0	2100

## POWER SHARING

- Range tops are divided into two separate cooking areas; the right and left side cooking elements share power.
- Power sharing is activated when the cooking element in the same area is activated; the controls adjust power

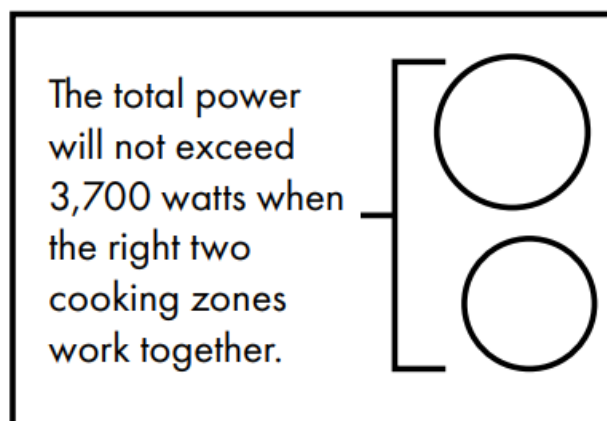
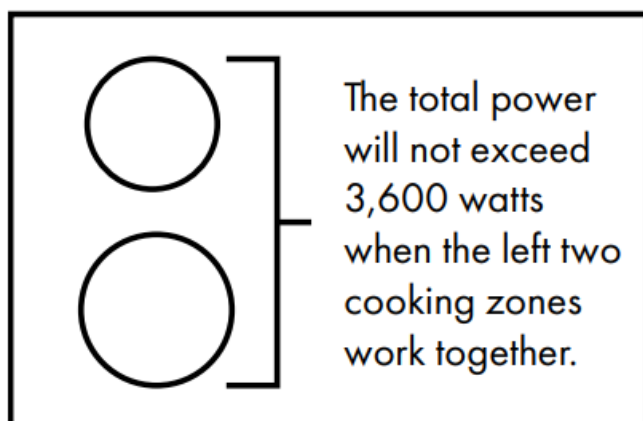


automatically. Power sharing is administered by the unit's microprocessors, which will alternate power in one area.

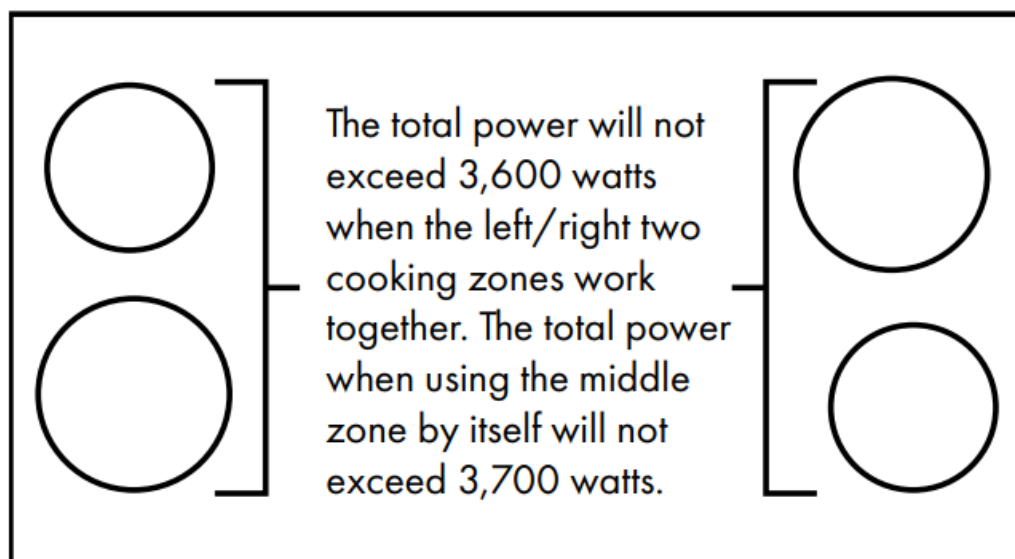
- Power sharing tips: Remember to select the power setting last for the cooking element you want to maintain at the full heat setting. To maintain full heat setting for two items, place one item on an element in one section (left side) and the other item on an element in another section (right side).

**NOTE:** The total power limit of ZLINE induction range tops does not exceed 5,000 watts. The power limit of either side (left or right) does not exceed 3,600-3,700 watts; see below images for reference.

#### **RAIND~24/RAIND~30 SERIES**



#### **RAIND~36 SERIES**



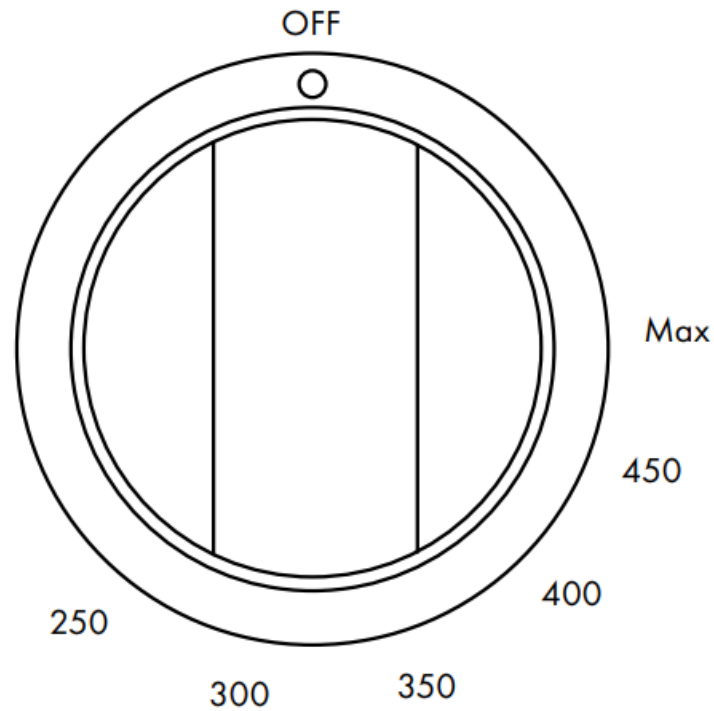
#### **USING THE OVEN**

##### **OVEN FUNCTION SELECTORS**

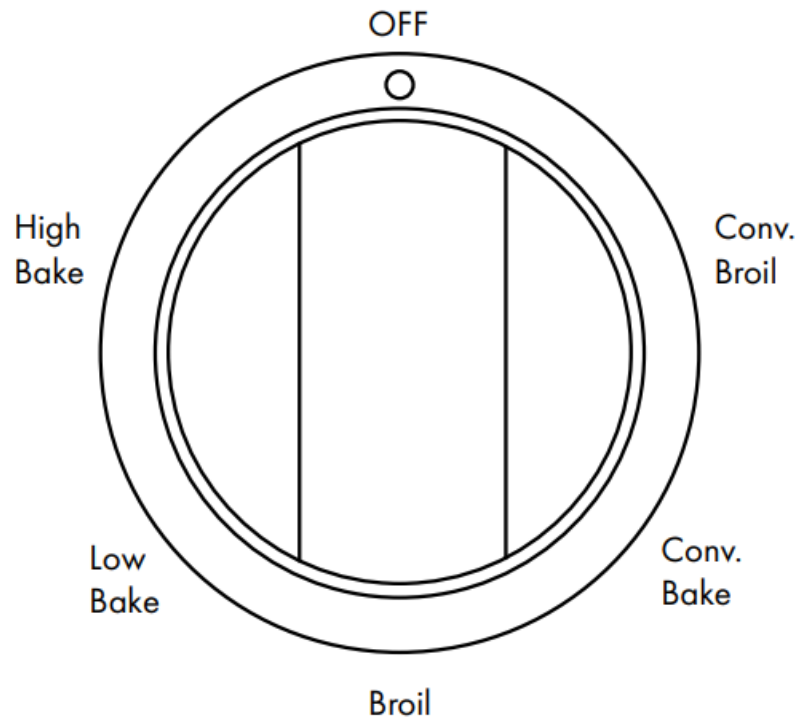
In order to operate the oven, the temperature knob must be set to the preferred temperature AND the baking knob must be set to the preferred cooking function.

**NOTE:** Only turn the temperature knob in a clockwise motion to reach the desired temperature; turning the knob counter-clockwise or turning the knob too far beyond the Max setting may result in a broken knob. The baking knob, however, can be turned in either direction.

#### **TEMPERATURE KNOB**



### BAKING KNOB



NOTE: The range's cooling fan will run on all oven settings when it is in use. It may continue to run even after turning the oven off until the oven cavity has cooled sufficiently. The amount of time the cooling fan will run may vary depending on the length of baking time and temperature.

### USING PANS CORRECTLY

1. Always ensure that the bottom and handles of pans do not protrude over the range top.
2. When cooking with flammable fat such as oil, do not leave the range unattended.
3. Use pots of the appropriate size on each heating element.
4. To avoid overflow when boiling liquids, turn knob to the minimum heat.
5. Always use pots with matching lids.
6. Dry the bottoms of pans before operation.

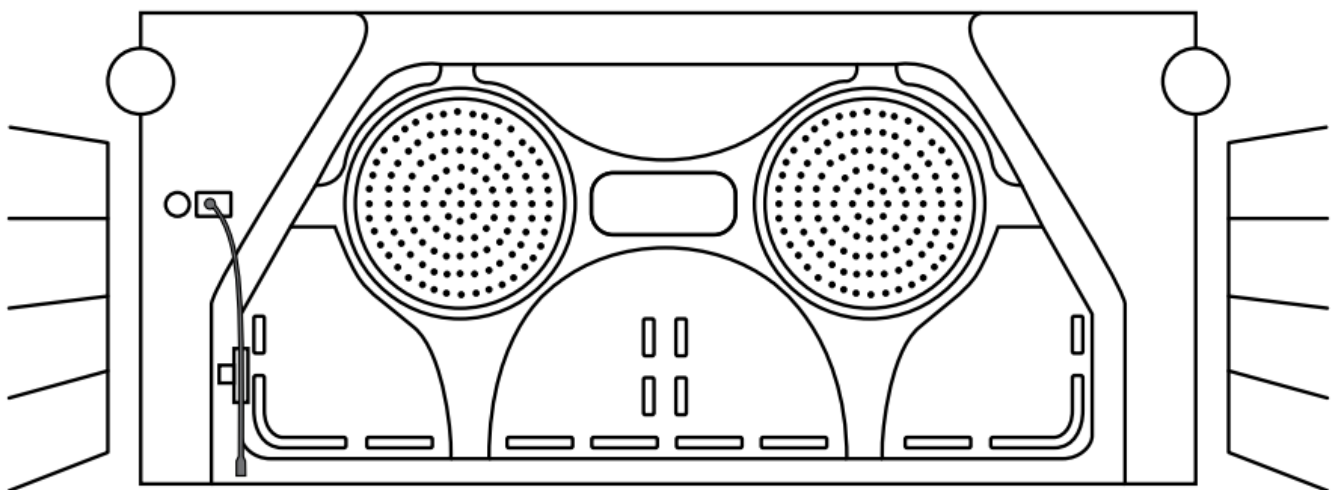
## OVEN COOKING

1. Use care when opening door. Let hot air or steam escape before removing or placing food.
2. DO NOT heat unopened food containers. Pressure build-up may cause container to burst and result in injury.
3. Keep oven vent ducts unobstructed.

## PLACEMENT OF OVEN RACKS

1. Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, DO NOT let potholder or oven mitts make contact with heating element in oven.
2. DO NOT CLEAN DOOR GASKETS. The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.
3. DO NOT USE ABRASIVE OVEN CLEANERS. No commercial oven cleaner or liner protective coating of any kind should be used in or around any part of the oven. Clean only the parts listed in the manual; before cleaning the oven, remove oven racks and clean separately.
4. In case of electric power failure reset oven/broiler controls to the OFF position and do not attempt to use oven/broiler until the power has been restored.
5. DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACE OF OVEN. Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch or let clothing or other flammable materials come into contact with the heating elements or interior surfaces of the oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns, such as oven vent openings and surfaces near these openings, oven doors, and oven glass window.
6. Take care to reset all range top/oven/broiler burner controls to the OFF position after use of the appliance.

The range is equipped with two commercial grade racks. Shelves are mounted on the appropriate guides situated on the sides of the oven compartment. Insert the shelves between the top and bottom guide in any of the 5 positions available.

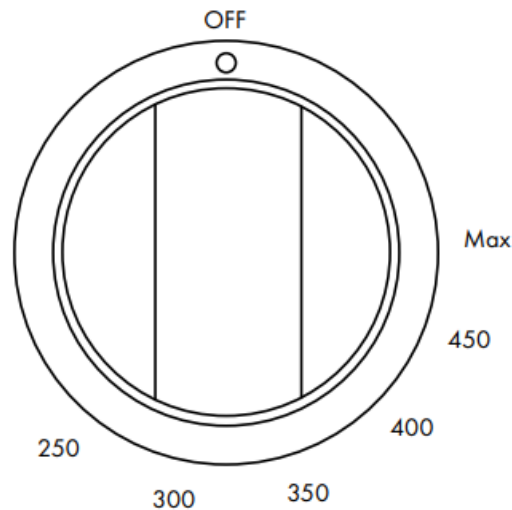


To keep the oven as clean as possible, only use appropriate oven-safe cookware. When available, always follow recipe directions. Personal experience will help to determine any variation in the values. In any case, it is recommended to follow the instructions of the specific recipe being used.

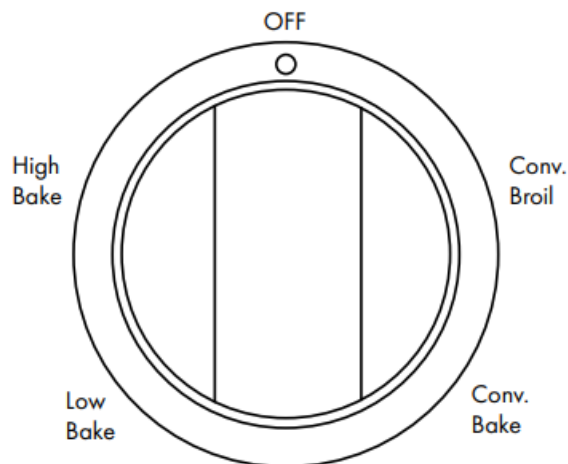
## COOKING MODES

- **Preheat/High Bake:** Use the High Bake setting for preheating the oven. This setting utilizes the center ring on the top heating element, the bottom heating element, and the convection fans. It typically takes 15–25 minutes for the oven to reach desired preheated temperatures.
- **Bake/Low Bake:** Once the desired preheating temperature is reached, switch the baking knob to Low Bake. This setting uses only the bottom heating element. This setting is best for non-convection cooking.
- **Convection Bake:** This setting uses both the bottom heating element and convection fans.
- **Broil:** This setting uses only the top heating element.
- **Convection Broil:** This setting uses both the top heating element and the convection fans.

## TEMPERATURE KNOB



## TEMPERATURE KNOB



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

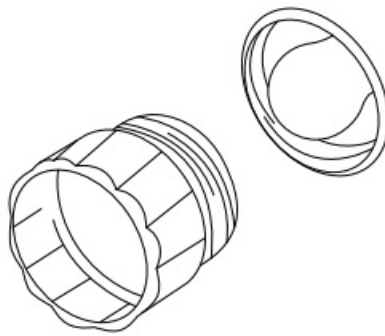
## MAINTENANCE AND CLEANING

### REPLACING THE OVEN BULBS

#### WARNING

**Disconnect the power before servicing the unit.**

To replace the two G9 halogen light bulbs located at the upper left and right corners of the oven, unscrew the protection cap that projects out inside the oven.



NOTE: Touching the bulb with your fingers may cause the bulb to burn out. Always use protective gloves or a clean cloth to remove the bulb and when installing new ones.

### **WARNING**

During cleaning, never move the appliance from its original installation position. Never use abrasive cleaners. Scratches on the stainless steel surfaces are permanent. Do NOT clean the range when hot. Do not use Clorox bleach wipes or alcohol wipes to clean any part of the stainless steel.

### **CLEANING THE RANGE TOP**

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

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

### **CLEANING BURNED-ON RESIDUE**

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

### **CLEANING HEAVY BURNED-ON RESIDUE**

1. Allow the range top to cool.
2. Carefully use a single edge razor blade scraper approximately at a 45° angle against the glass surface and scrape off the residue.
3. After scraping off the residue, apply a few drops of the ceramic glass cleaner on the entire burned residue area.

Use a cleaning pad to remove any remaining residue.

4. For additional protection, after all residue has been removed, polish the entire surface with the ceramic glass cleaner and a paper towel.

## **METAL MARKS AND SCRATCHES**

- Be careful not to slide pots or pans across the range top surface. It may leave behind metal markings. These marks can be removable using a ceramic glass cleaner and cleaning pad.
- If pots with a thin overlay of aluminum or copper are used, the overlay may leave a black discoloration on the range top. This should be removed immediately before using the range top again or the discoloration will become permanent.
- NOTE: If cracks or indentations in the glass surface occur, the range top glass will have to be replaced. Contact ZLINE at 1-[614-777-5004](tel:614-777-5004) for assistance.

## **CLEANING STAINLESS STEEL**

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

## **CLEANING GLASS DOOR**

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

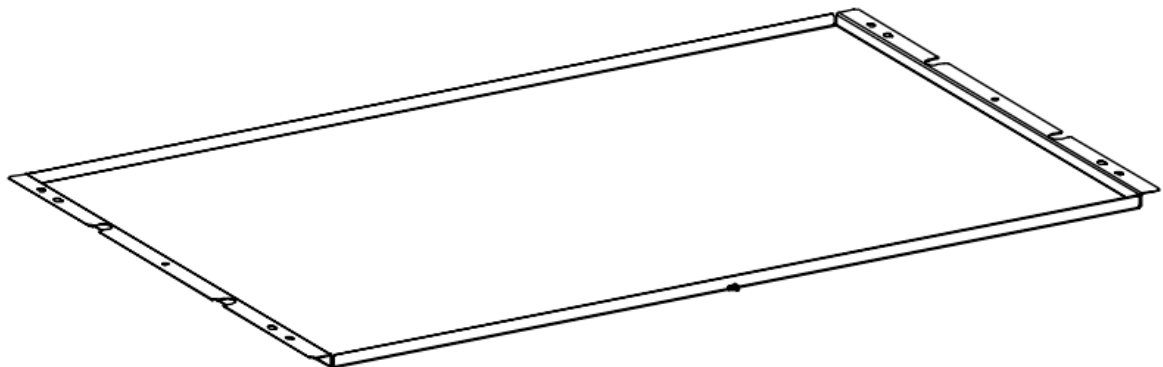
- NOTE: While cleaning the door, avoid spillage of food residues and cleaning products in the venting holes situated on the top side of the door. To clean the inside of the oven door, call a factory-trained professional.
- NOTE: For further details about cleaning of the appliance, please contact your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

## **WARNING**

A replacement door should NEVER have the pins removed until the door is securely installed in the range's hinge receivers.

## **CLEANING THE DRIP PAN**

Each range comes equipped with an easy-to-remove drip pan located at the bottom of the oven to catch food debris from contacting the lower heating element. Periodically remove the pan by lifting it with both hands from the front once oven is fully cool and clean with a warm soap and water solution.



## **CHANGING DOORS AND KICK PLATES**

1. Open oven door and insert metal pins into each door hinge (NOTE: Pins are not included). Close door half way.



Pull up and out on door to remove.

2. Uninstall the kick plate by unscrewing the four screws in the kick plate. There are two at the top and bottom on each side. Have a helper tilt the range to unscrew the bottom screws.
3. Remove kick plate.
4. Install new kick plate.
5. Reinstall the four previous screws from step 2.
6. Reinstall new oven door by reversing step 1. Place door hinges into slots of hinge base receivers, keeping the door in half closed position. The door will drop into the receiver base when proper engagement is achieved.
7. Open door to full open position slowly to verify proper operation. Remove hinge pins.

#### **WARNING**

A replacement door should NEVER have the pins removed until the door is securely installed in the range's hinge receivers.



Scan to follow along with a video.

#### **TROUBLESHOOTING**

RANGE PROBLEM	POSSIBLE CAUSE	REMEDY
Range top does not work	Range top controls are locked	Check house lights to confirm power outage. Call a qualified technician if power is working properly
	Power outage	
	Installation wire not complete	
	Circuit breaker has tripped or fuse is blown	
Range top does not heat	No cookware or improper cookware placement on the cooking element	Make sure that the cookware is centered on the cooking element, and that cookware is also of correct type for induction cooking. See Compatible Cookware (page 10)
	Incorrect cookware size for the selected cooking element	The bottom of the cookware must be large enough to cover cooking element completely. See Compatible Cookware (page 10)
	Cookware is not properly resting on cooking element	Cookware bottoms must be flat and centered on the cooking element. See Compatible Cookware (page 10)
	Incorrect cooking element selected	Make sure the correct control is ON for the cooking element being used
	No power to range top	See “Range top does not work” above
Range top turns off while cooking	Range top internal heat sensor has detected high temperature inside the range top, activating automatic shut-off	Make sure the range top vents are not blocked. The range top features an automatic shutoff feature that turns off the entire range top if any cooking element has been on continuously for 2 hours
	Liquids or objects may be on the control area	The range top control panel may register liquids or objects obstructing the panel, which can cause the range top to shut off. Clean up spills or remove objects and restart the unit

RANGE PROBLEM	POSSIBLE CAUSE	REMEDY
Power boost does not work	Boost function is not available if adjacent burner is in use (2 burners in the right zone or 2 burners in the left zone)	See Power Management (page 13)
The fans keep running for 1 minute after the cooking element has been switched off	The electronics are cooling down	This is a normal occurrence
The range top or oven has turned off unexpectedly and an indicator light is flashing	There is likely a technical issue or the range's thermistor sensor has failed	Turn the range top OFF; then pull plug out for about 30 seconds. Then re-insert the plug and turn the range top back on. If an error message is still displayed, call ZLINE Customer Service at 1- <a href="tel:614-777-5004">614-777-5004</a>
Noise	Noise like humming, crackling, and buzzing	This is a normal occurrence, see Operational Range Top Noises (page 9)
Range does not function	Range is not connected to electrical power. Check power circuit breaker, wiring, and fuses	If all electrical components are properly installed, call ZLINE Customer Service at 1- <a href="tel:614-777-5004">614-777-5004</a>
Broil does not work	Temperature control knob is rotated too far past broil position (500 °F); preheating indicator will light intermittently	The temperature knob may have been turned too far and is broken; call ZLINE Customer Service at 1- <a href="tel:614-777-5004">614-777-5004</a>
Oven is not heating	Power is out, circuit breaker has tripped, or fuse is blown	Check the circuit breaker or fuse box to your house. Make sure there is proper electrical power to your oven
Oven light is not working properly	Bulb is loose or burned out	Replace or reinsert the light bulb if loose or defective
Cannot remove lens cover on light	Cover is stuck	There may be soil or build-up on the lens cover. Wipe the lens cover with a clean, dry towel prior to attempting to remove the lens cover

## WARRANTY

### COVERAGE

ZLINE Kitchen and Bath ("ZLINE") induction ranges 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.

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.

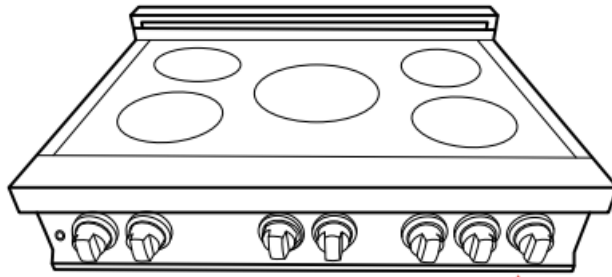
This warranty does not apply to aesthetic damage, scratches, or natural wear caused by normal use; second-hand, open box products, or products purchased from an unauthorized retailer; and damages or issues stemming from alteration or tampering with the range, including, but not limited to, painting any 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](http://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 under the front edge of the range top. The tag is visible when the oven door is open. 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 Here

PROD:	Range	
MODEL:	RAIND-36	
DATE:	2022.7.30	
SERIAL NO:	RAIND36GE22070001-01	
ZLINE Kitchen and Bath LLC 350 Parr Circle Reno, NV 89512		

## SERVICE

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



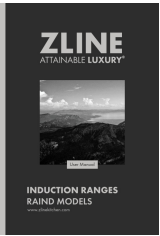
Need to purchase a part or accessory for your ZLINE product? Visit [www.zlineparts.com](http://www.zlineparts.com), ZLINE's official parts distribution partner.



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

1-[614-777-5004](tel:614-777-5004) [www.zlinekitchen.com](http://www.zlinekitchen.com) [contact@zlinekitchen.com](mailto:contact@zlinekitchen.com)

## Documents / Resources



## [ZLINE RAIND Induction Range](#) [pdf] User Manual RAIND Induction Range, RAIND, Induction Range, Range

## References

- [P65Warnings.ca.gov](#)
- ZLINE [ZLINE Kitchen and Bath Parts & Accessories](#)
- [User Manual](#)

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