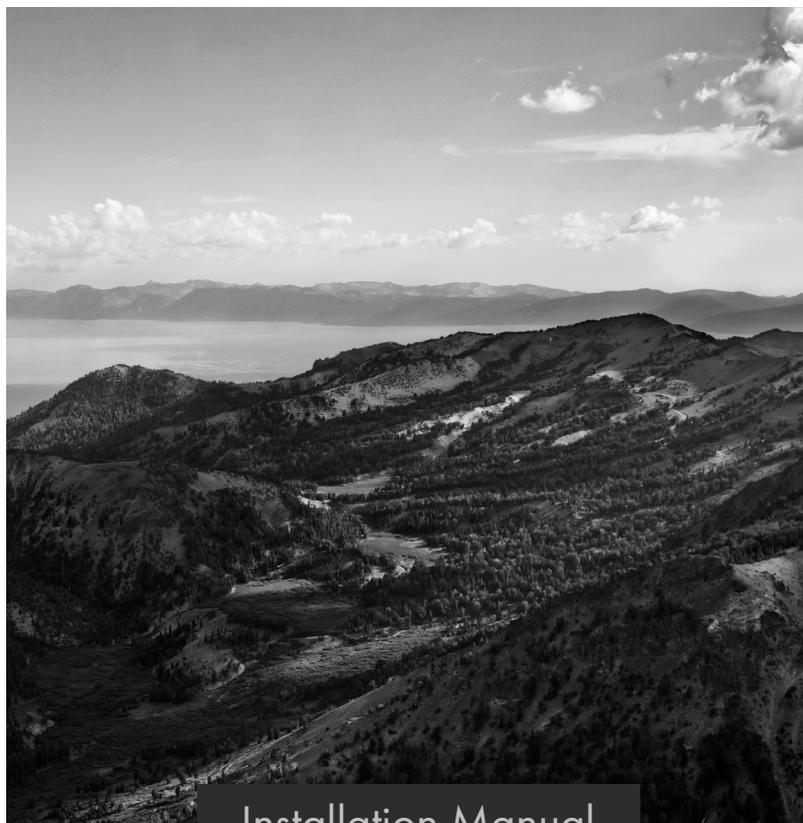


ZLINE

ATTAINABLE LUXURY[®]



Installation Manual

INDUCTION COOKTOP

www.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 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.

 **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.



ZLINE
ATTAINABLE LUXURY®

WARRANTY

COVERAGE

ZLINE Kitchen and Bath range products will be warranted for one year from the original purchase date for the original purchaser of the product. This warranty covers all parts and labor for necessary repairs if any part of the product proves to be defective in materials or workmanship. The product must be deemed serviceable via troubleshooting with the ZLINE Kitchen and Bath service team. All service on ZLINE Kitchen and Bath range products under the above warranty must be performed by ZLINE approved and certified service, unless otherwise specified by ZLINE Kitchen and Bath. Service will be provided during normal business hours.

TERMS

This warranty applies only to the original purchaser of a range product installed for normal residential use. This is defined as a single-family, residential dwelling in a non-commercial setting. Commercial settings include but are not limited to: schools, churches, hotels, restaurants, vacation rentals such as Airbnb, day care 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 correction facilities. This warranty is non-transferable and will not be extended based on the date of installation. The warranty applies only to products installed in the continental 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 Kitchen and Bath and/or our service contract partner. Unapproved out of pocket payments for service will not be reimbursed. All warranty procedures must be followed to maintain warranty coverage.

Warranty shall not apply and ZLINE Kitchen and Bath is not responsible for damage resulting from negligence, improper maintenance, misuse, abuse, alteration of or tampering with the appliance, accident, natural disaster, improper electric supply, flare-up fires, unauthorized service or repair, improper installation, or installation not in accordance with the instructions contained in the manual, or the local codes.

WARRANTY

WHAT IS NOT COVERED

1. Installation or start-up, damages or problems caused by improper installation or use.
2. Service by an unauthorized service providers or damage related to unauthorized service or unauthorized parts.
3. Installation in any commercial or non-residential application.
4. Removal or re-installation cost.
5. Aesthetic damage, scratches, or natural wear caused by normal use.
6. Second-hand, open box products or products purchased from an unauthorized retailer.

NOTE: In the event that 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.

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SAFETY INSTRUCTIONS



WARNING

PLEASE READ THE FOLLOWING INSTRUCTIONS CAREFULLY BEFORE USING THE APPLIANCE.

- Please make this information available to the person responsible for installing the appliance as it could reduce your installation costs.
- In order to avoid a hazard, this appliance must be installed according to these instructions for installation.
- This appliance is to be properly installed and earthed only by a suitably qualified person.
- Proper installation – Be sure your appliance is properly installed and grounded by a qualified technician.
- No combustible material or products should be placed on this appliance at any time.
- Never use your appliance for warming or heating the room.
- Wear proper apparel – Loose-fitting or hanging garments should never be worn while using the appliance.
- User servicing – Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.
- Storage in or on appliance – Flammable materials should not be stored in an oven or near surface units.
- Do not use water on grease fires – Smother fire or flame or use dry chemical or foam-type extinguisher.
- Use only dry potholders – Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or other bulky cloth.
- Use proper pan size – This appliance is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.
- Never leave surface units unattended at high heat settings – Boil-over causes smoking and greasy spillovers that may ignite.
- Make sure reflector pans or drip bowls are in place – Absence of these pans or bowls during cooking may subject wiring or components underneath to damage.

SAFETY INSTRUCTIONS

- Protective liners – Do not use aluminum foil to line surface unit drip bowls or oven bottoms, except as suggested in the manual. Improper installation of these liners may result in a risk of electric shock, or fire.
- To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.
- Do not cook on broken cooktop – If cooktop should break, cleaning solutions and spillovers may penetrate the broken cook-top and create a risk of electric shock. Contact a qualified technician immediately.
- Clean cooktop 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.
- Do not place metallic objects such as knives, forks, spoons and lids on the cooktop surface since they can get hot.
- DO NOT TOUCH SURFACE UNITS 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. Among these areas are (identification of areas – for example, the cook-top and surfaces facing the cook-top).
-  CAUTION - Light (Error Code) signals a component failure. Disconnect power supply and call serviceman. Have appliance repaired by a qualified serviceman before using.
- This appliance should be connected to a circuit which incorporates an isolating switch providing full disconnection from the power supply.
-  WARNING: Use only cooktop guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the appliance in the instructions for use as suitable or cooktop guards incorporated in the appliance. The use of inappropriate guards can cause accidents.
- Failure to install the appliance correctly could invalidate any warranty or liability claims.
- Regarding the details of installation, refer to the section Installation.
- Connect only to a 3-wire, 240-volt power supply; the neutral conductor is not required for the operation of the appliance. The potential at the power supply electrical connections shall be 150-volts-to-ground or less.

SAFETY INSTRUCTIONS

ELECTRICAL SHOCK HAZARD

- Do not cook on a broken or cracked cooktop. If the cooktop surface is break or crack, switch the appliance off immediately at the mains power supply (wall switch) and contact a qualified technician.
- Switch the cooktop off at the wall before cleaning or maintenance.
- Failure to follow this advice may result in electrical shock or death.

HEALTH HAZARD

- This appliance complies with electromagnetic safety standards.

HOT SURFACE HAZARD

- During use, accessible parts of this appliance will become hot enough to cause burns.
- Do not let your body, clothing or any item other than suitable cookware contact the ceramic glass until the surface is cool.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the cooktop surface since they can get hot.
- Handles of saucepans may be hot to touch. Check saucepan handles do not overhang other cooking zones that are on. Keep handles out of reach of children.
- Failure to follow this advice could result in burns and scalds.

CUT HAZARD

- The razor-sharp blade of a cooktop scraper is exposed when the safety cover is retracted. Use with extreme care and always store safely and out of reach of children.
- Failure to use caution could result in injury or cuts.

SAFETY INSTRUCTIONS

- Never leave the appliance unattended when in use. Boil over causes smoking and greasy spillovers that may ignite.
- Never use your appliance as a work or storage surface.
- Never leave any objects or utensils on the appliance.
- Never use your appliance for warming or heating the room.
- After use, always turn off the cooking zones and the cooktop as described in this manual (i.e. by using the touch controls).

SAFETY INSTRUCTIONS

- Do not leave children alone – Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- Do not allow children to play with the appliance or sit, stand, or climb on it.
- Do not store items of interest to children in cabinets above the appliance. Children climbing on the cooktop could be seriously injured.
- Do not leave children alone or unattended in the area where the appliance is in use.
- Children less than 8 years of age shall be kept away unless continuously supervised.
- Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be done by a qualified technician.
- Do not use a steam cleaner to clean your cooktop.
- Do not place or drop heavy objects on your cooktop.
- Do not stand on your cooktop.
- Do not use pans with jagged edges or drag pans across the glass surface as this can scratch the glass.
- Do not use scourers or any other harsh abrasive cleaning agents to clean your cooktop, as these can scratch the ceramic glass.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- This appliance is intended to be used in a domestic household environment only! Commercial use of any kind is not covered under the manufacturer's warranty!
-  **WARNING:** The appliance and its accessible parts become hot during use.
- Care should be taken to avoid touching heating elements.
- Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
-  **WARNING:** Unattended cooking on a cooktop with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
-  **WARNING:** Danger of fire: do not store items on the cooking surfaces.
-  **WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of electric shock, for cooktop surfaces of glass-ceramic or similar material which protect live parts.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.

SAFETY INSTRUCTIONS



DISPOSAL:
Do not dispose
this product
as unsorted
municipal waste.
Collection of
such waste
separately for
special treatment
is necessary

This appliance is labeled in compliance with European directive 2012/19/EU for Waste Electrical and Electronic Equipment (WEEE). By ensuring that this appliance is disposed of correctly, you will help prevent any possible damage to the environment and to human health, which might otherwise be caused if it were disposed of in the wrong way.

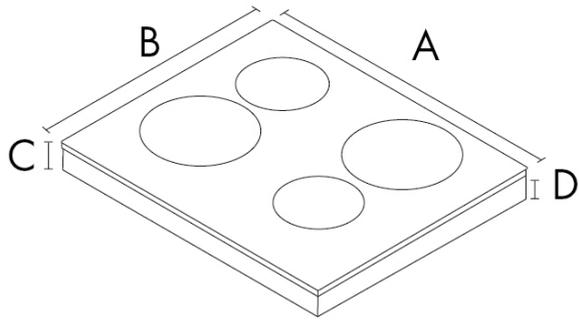
The symbol on the product indicates that it may not be treated as normal household waste. It should be taken to a collection point for the recycling of electrical and electronic goods.

This appliance requires specialist waste disposal. For further information regarding the treatment, recover and recycling of this product please contact your local council, your household waste disposal service, or the shop where you purchased it.

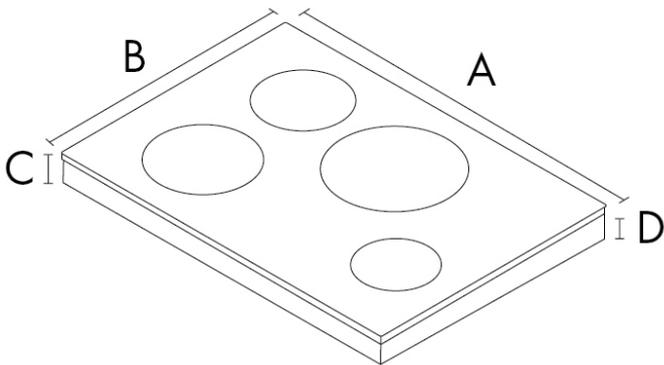
For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product

All range products carry a one-year parts warranty and if appropriate, service. If you experience any issues with your product, contact us directly at 1-614-777-5004. The ZLINE customer service team is ready to work on resolving your issues and assessing if service is required. All service repairs should only be conducted by an industry professional with PRIOR approval from the ZLINE customer service team.

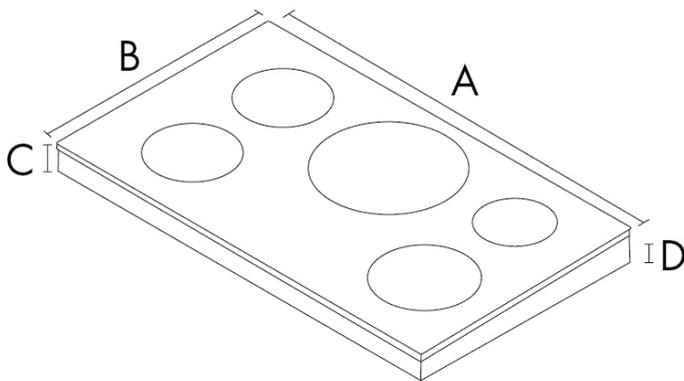
BEFORE INSTALLATION



RCIND-24



RCIND-30



RCIND-36

COOKTOP DIMENSIONS				
SKU	A. WIDTH	B. LENGTH	C. HEIGHT	D. DEPTH
RCIND-24	24"	20 $\frac{1}{2}$ "	2 $\frac{5}{16}$ "	2 $\frac{1}{8}$ "
RCIND-30	30"	21"	2 $\frac{5}{16}$ "	2 $\frac{1}{8}$ "
RCIND-36	36"	21"	2 $\frac{5}{16}$ "	2 $\frac{1}{8}$ "

BEFORE INSTALLATION

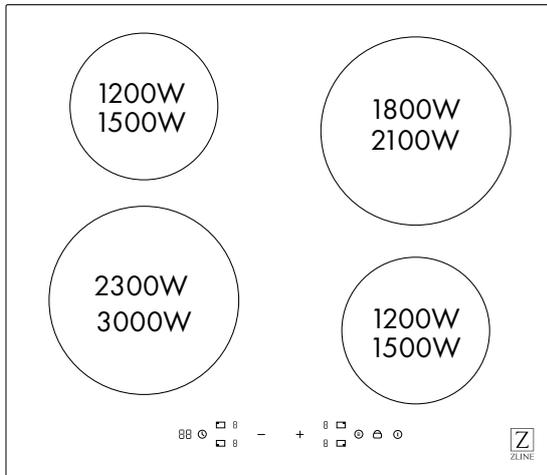
ELECTRIC POWER RATING

Voltage: 240 volts

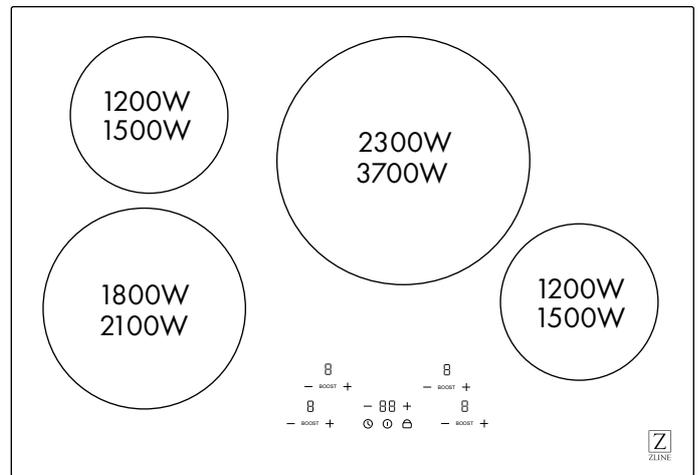
Frequency: 60 Hz

Amperage	RCIND-24 RCIND-30 RCIND-36	34 Amps 37 Amps 46 Amps
Wattage	RCIND-24 RCIND-30 RCIND-36	7200 Watts 7200 Watts 9300 Watts

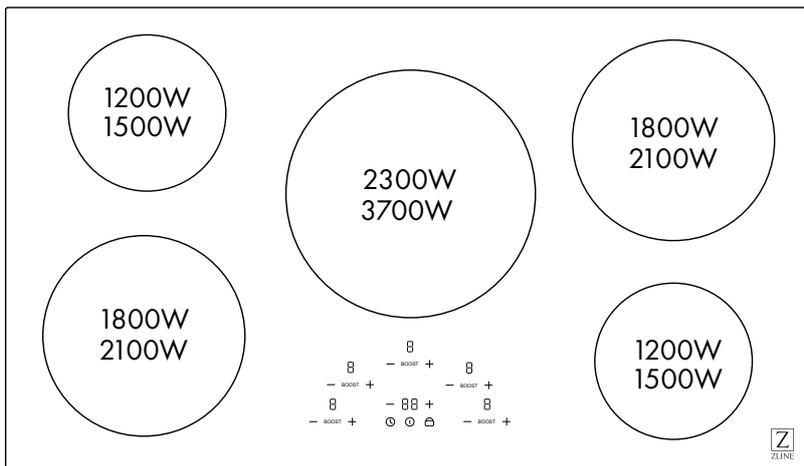
RCIND-24



RCIND-30



RCIND-36



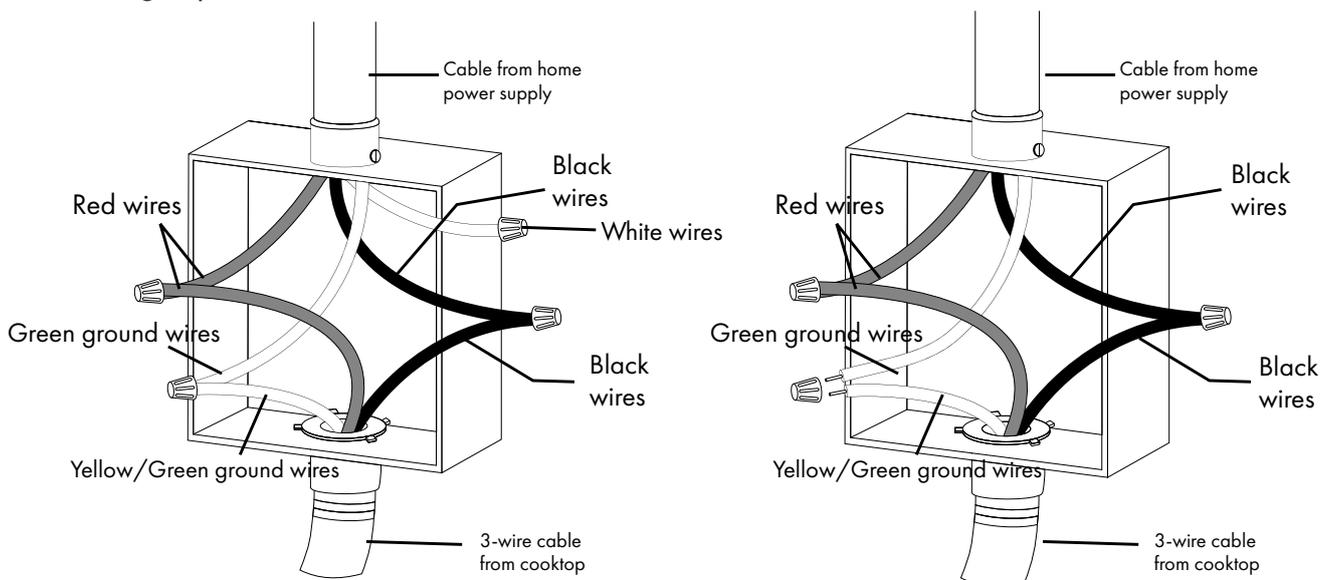
INSTALLATION

POWER SHARING

Power sharing happens when the total amount of watts is above the rated wattage, which is 7200W for RCIND-24 and RCIND-30 and 9300W for RCIND-36. Max watts is the first number in the diagram above and Boost watts is second number. Power levels 3 through 9 will use the max watts on the burner being used. When using three burners at once above power level 3 and then adding a fourth on Boost, this will combine the total wattage being used above the rated 7200W. Power sharing will activate and will make the total watt usage 7200W, thus it will drop that Boost level to 9 instead and show the change on the display panel.

CONNECTING THE COOKTOP TO THE MAIN POWER SUPPLY

The power supply should be connected in compliance with the relevant standard, or a single-pole circuit breaker. The method of connection is shown as below.



If the cable is damaged or needs replacing, this should be done by an after sales technician using the proper tools, so as to avoid any accidents.

- If the appliance is being connected directly to the mains supply, an omnipolar circuit breaker must be installed with a minimum gap of 0.12" between the contacts.
- The installer must ensure that the correct electrical connection has been made and that it complies with safety regulations.
- The cable must not be bent or compressed.
- The cable must be checked regularly and only replaced by a proper qualified person

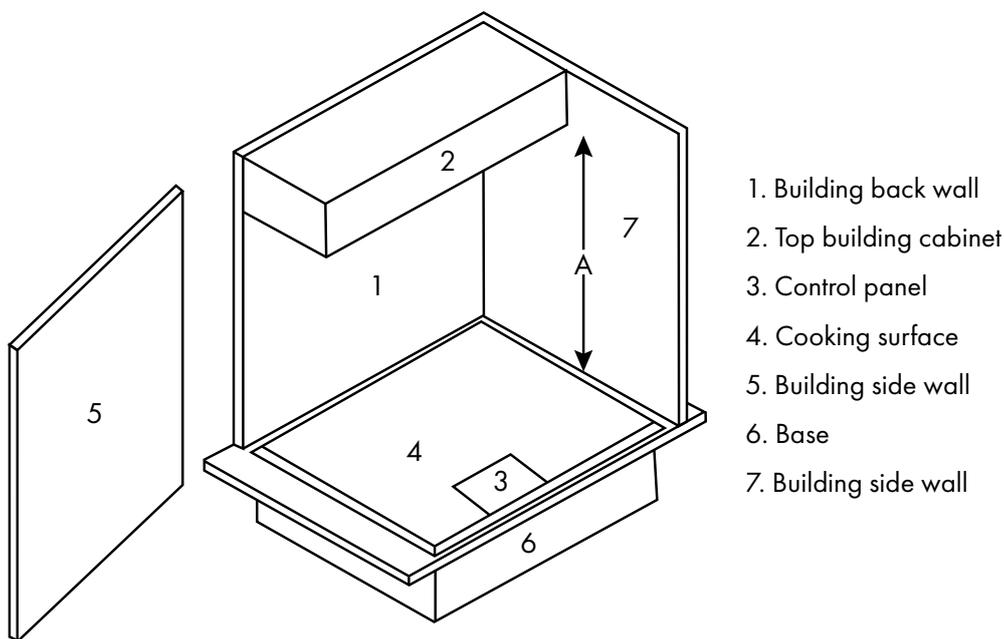
NOTE: If your house has a 4 wire system, under no circumstances should the neutral line be connected to ground, as it may result in injury and fire.

INSTALLATION



WARNING: To eliminate the risk of burns or fire by reaching over heated surface units, cabinet storage space located above the surface units should be avoided. If cabinet storage is to be provided, the risk can be reduced by installing a range hood that projects horizontally a minimum of 5" beyond the bottom of the cabinets.

Minimum spacings drawings (General requirement):



A = 30" minimum clearance between the top of the cooking surface and the bottom of an unprotected wood or metal cabinet; or A = 24" minimum when bottom of wood or metal cabinet is protected by not less than 1/4" thick flame retardant millboard covered with not less than No. 28 MSG sheet steel, 1/64" thick stainless steel, 1/32" thick aluminum, or 1/32" thick copper

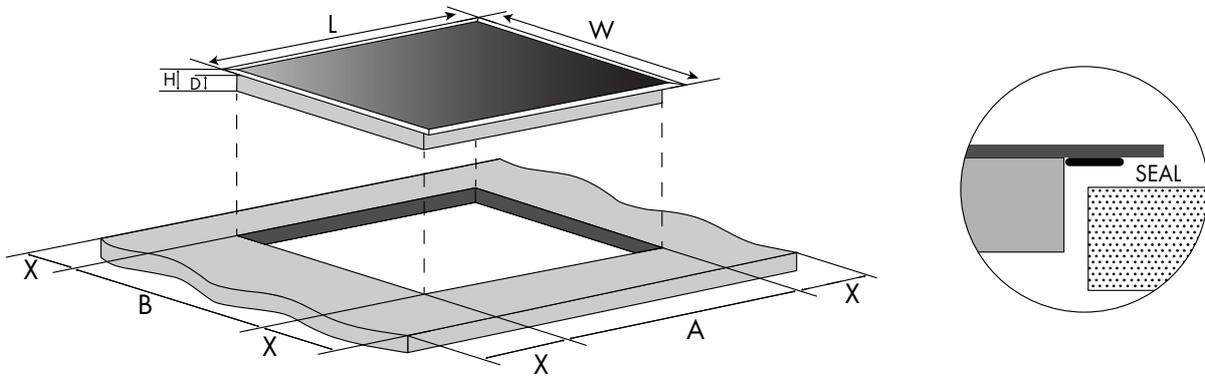
ROOM VENTILATION

The use of this appliance generates heat and humidity in the room where it is installed. Proper ventilation in the room is needed. Make sure the kitchen is equipped with a range hood of appropriate power (400 CFM minimum). Activate the exhaust fan/ range hood when possible. Intensive and continuous use of the appliance may require additional ventilation, for example by opening a window.

INSTALLATION

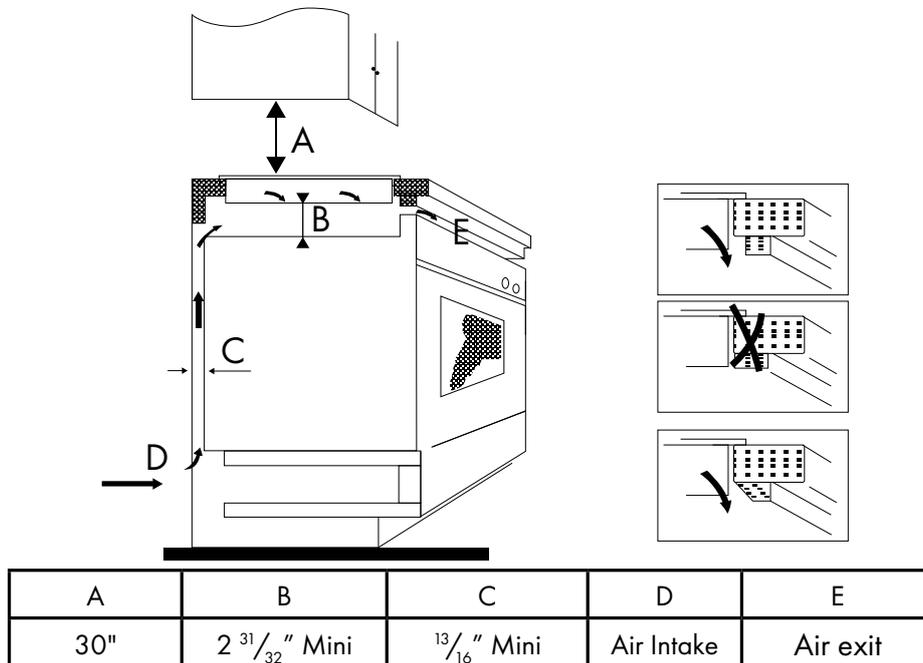
SELECTION OF INSTALLATION EQUIPMENT

- Cut out the work surface according to the sizes shown in the drawing.
- For the purpose of installation and use, a minimum of $1 \frac{31}{32}$ " space shall be preserved around the hole.
- Be sure the thickness of the work surface is at least $1 \frac{3}{16}$ ". Please select heat-resistant work surface material to avoid larger deformation caused by the heat radiation from the hotplate. As shown below: The work surface material must use the impregnated wood or other insulation material.
- Ensure the table supporting the surface unit on the metal frame edge, see drawing below



	W (IN)	L (IN)	H (IN)	D (IN)	A (IN)	B (IN)	X (IN) Min
RCIND-24	24"	20 $\frac{1}{2}$ "	2 $\frac{5}{16}$ "	2 $\frac{1}{8}$ "	22 $\frac{1}{16}$ "	19 $\frac{5}{16}$ "	1 $\frac{31}{32}$ "
RCIND-30	30"	21"	2 $\frac{5}{16}$ "	2 $\frac{1}{8}$ "	28 $\frac{3}{4}$ "	19 $\frac{5}{16}$ "	1 $\frac{31}{32}$ "
RCIND-36	36"	21"	2 $\frac{5}{16}$ "	2 $\frac{1}{8}$ "	33 $\frac{7}{8}$ "	19 $\frac{5}{16}$ "	1 $\frac{31}{32}$ "

Under any circumstances, make sure the cooktop is well ventilated and the air inlet and outlet are not blocked. Ensure the cooktop is in good work state. As shown below.



INSTALLATION

BEFORE YOU INSTALL THE COOKTOP, MAKE SURE THAT

- The work surface is square and level and no structural members interfere with space requirements.
- The work surface is made of a heat-resistant material.
- If the cooktop is installed above an oven, the oven has a built-in cooling fan.
- The installation will comply with all clearance requirements and applicable standards and regulations.
- A suitable isolating switch providing full disconnection from the mains power supply is incorporated in the permanent wiring, mounted and positioned to comply with the local wiring rules and regulations.
- The isolating switch must be of an approved type and provide a 0.12" air gap contact separation in all poles (or in all active [phase] conductors if the local wiring rules allow for this variation of the requirements).
- Consult local building authorities and by-laws if in doubt regarding installation.
- Use heat-resistant and easy-to-clean finishes (such as ceramic tiles) for the wall surfaces surrounding the cooktop.

WHEN YOU HAVE INSTALLED THE COOKTOP, MAKE SURE THAT

- The power supply cable is not accessible through cupboard doors or drawers.
- There is adequate flow of air from outside the cabinetry to the base of the cooktop.
- If the cooktop is installed above a drawer or cupboard space, a thermal protection barrier is installed below the base of the cooktop.
- The isolating switch is easily accessible by the customer.

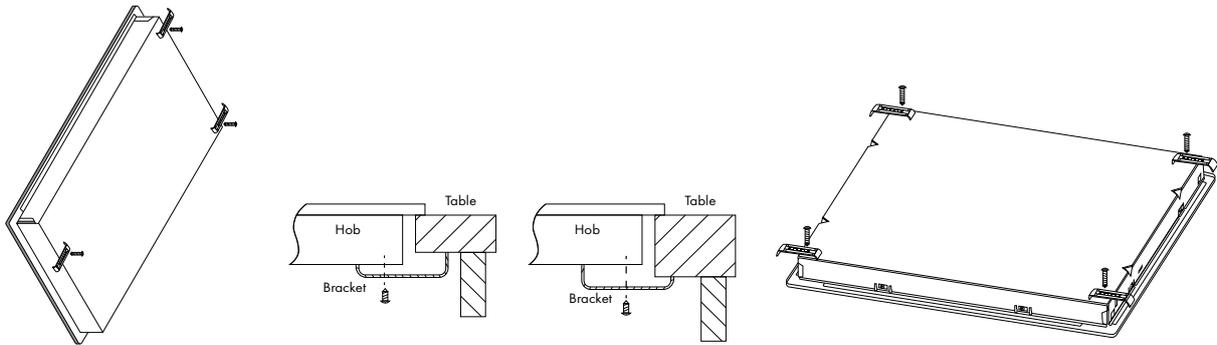
BEFORE LOCATING THE FIXING BRACKETS

The unit should be placed on a stable, smooth surface (use the packaging). Do not apply force onto the controls protruding from the cooktop.

INSTALLATION

LOCATING THE FIXING BRACKETS

- Fix the cooktop on the work surface by screw four brackets on the bottom of cooktop (see picture) after installation.
- Adjust the bracket position to suit for different work surface's thickness.



CAUTIONS

- Cooktop must be installed by qualified personnel or technicians. Please never conduct the operation by yourself.
- Cooktop shall not be mounted to cooling equipment, dishwashers, or rotary dryers.
- Cooktop shall be installed such that better heat radiation can be ensured to enhance its reliability.
- The wall and induced heating zone above the work surface shall withstand heat. To avoid any damage, the layers and adhesive must be resistant to heat.
- A steam cleaner is not to be used.
- This ceramic can be connected only to a supply with system impedance no more than 0.427 ohm. In case necessary, please consult your supply authority for system impedance information.

AFTER INSTALLING THE COOKTOP

1. Remove all the stickers and items from the top of the cooktop surface.
2. Clean cooktop before use. Dry with a soft cloth. See **Maintenance and Cleaning** for reference.
3. Read **Operation**.
4. Turn on the power to the cooktop.
5. Verify all function operation properly.

NOTE: If the cooktop does not work or you meet any problem in your operation, please check that the circuit breaker has not tripped or the fuse has not blown. For more information, please See **Troubleshooting**. If the problem cannot be resolved, call ZLINE at 1-614-777-5004.

OPERATION

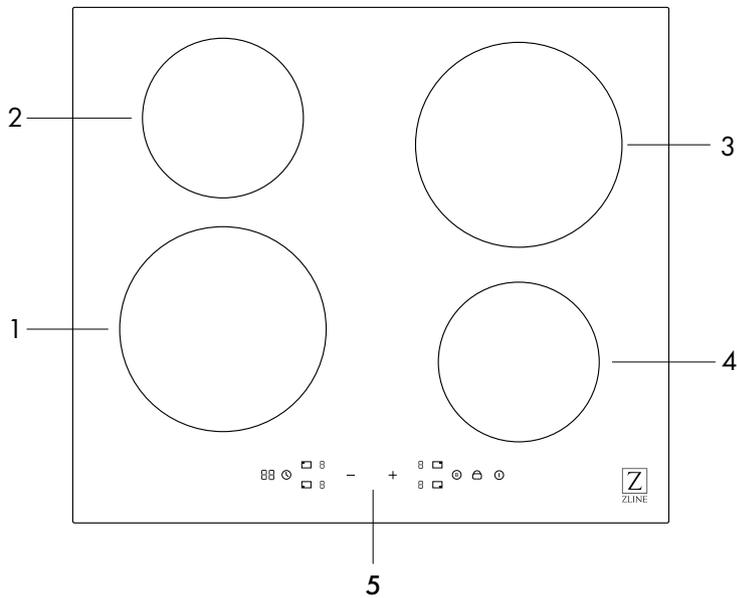
Induction Cooktop	RCIND-24
Cooking Zones	4 Zones
Supply Voltage	240V~ 60Hz
Installed Electric Power	7200W
Product Size WxDxH (in)	24 x 20 $\frac{1}{2}$ x 2 $\frac{5}{16}$
Building-in Dimensions	22 $\frac{1}{16}$ x 19 $\frac{5}{16}$

Induction Cooktop	RCIND-30
Cooking Zones	4 Zones
Supply Voltage	240V~ 60Hz
Installed Electric Power	7200W
Product Size WxDxH (in)	30 x 21 x 2 $\frac{5}{16}$
Building-in Dimensions	28 $\frac{3}{4}$ x 19 $\frac{5}{16}$

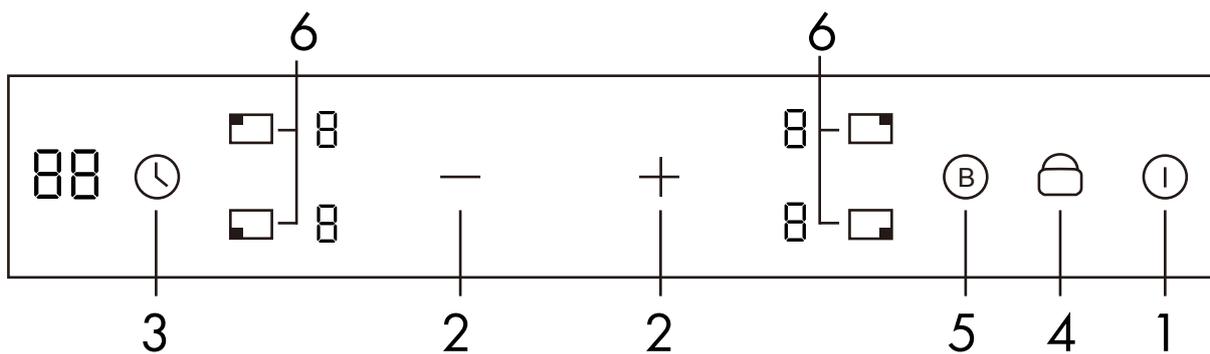
Induction Cooktop	RCIND-36
Cooking Zones	5 Zones
Supply Voltage	240V~ 60Hz
Installed Electric Power	9300W
Product Size WxDxH (in)	36 x 21 x 2 $\frac{5}{16}$
Building-in Dimensions	33 $\frac{7}{8}$ x 19 $\frac{5}{16}$

OPERATION

RCIND-24



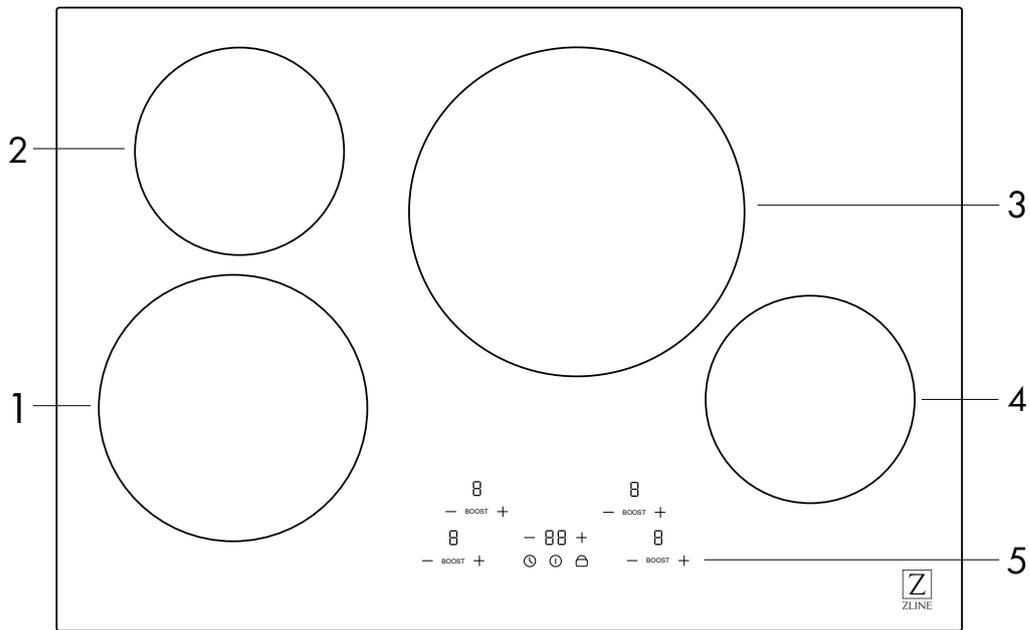
1. Left front cooking element
2. Left back cooking element
3. Right rear cooking element
4. Right front cooking element
5. Touch control panel



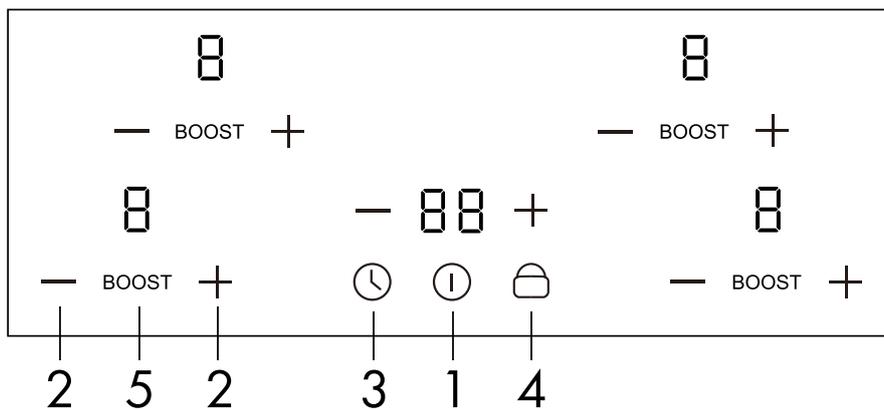
- | | |
|-----------------------|------------------|
| 1. ON/OFF switch | 4. Child lock |
| 2. Select power level | 5. Boost control |
| 3. Setting the timer | 6. Heating zone |

OPERATION

RCIND-30



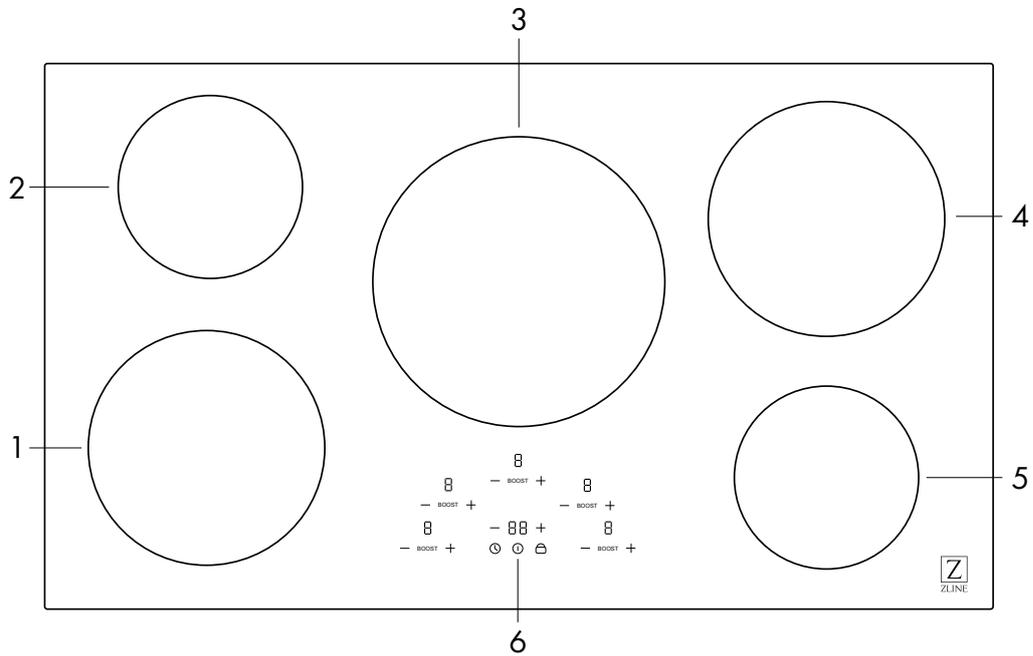
1. Left front cooking element
2. Left back cooking element
3. Right rear cooking element
4. Right front cooking element
5. Control panel



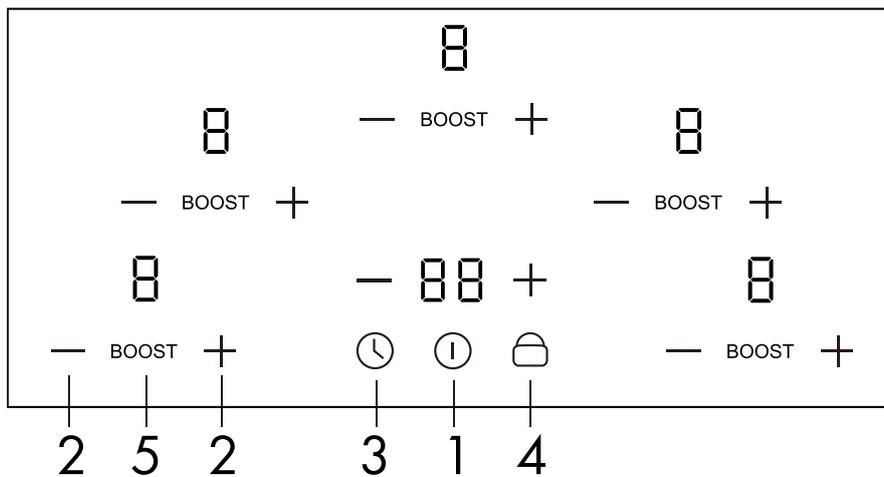
- | | |
|-----------------------|------------------|
| 1. ON/OFF switch | 4. Child lock |
| 2. Select power level | 5. Boost control |
| 3. Setting the timer | |

OPERATION

RCIND-36



1. Left front cooking element
2. Left back cooking element
3. Middle cooking element
4. Right rear cooking element
5. Right front cooking element
6. Control Panel

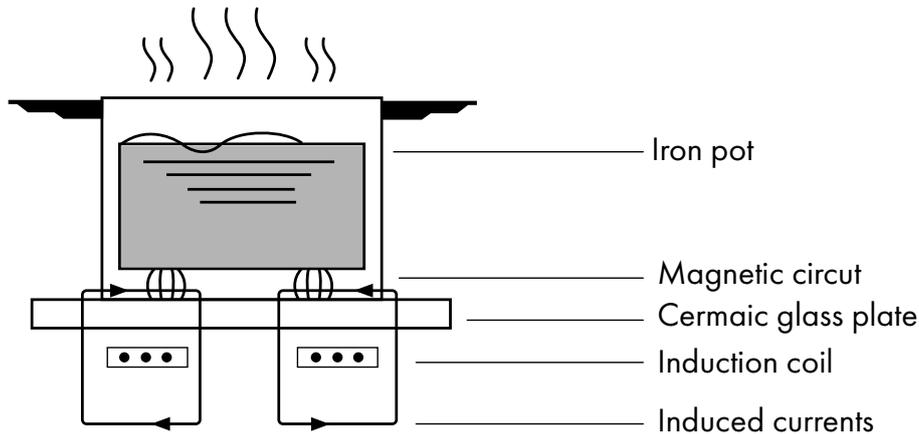


- | | |
|-----------------------|------------------|
| 1. ON/OFF switch | 4. Child lock |
| 2. Select power level | 5. Boost control |
| 3. Setting the timer | |

OPERATION

A WORD ON INDUCTION COOKING

Induction cooking is a safe, advanced, efficient, and economical cooking technology. It works by electromagnetic vibrations generating heat directly in the pan, rather than indirectly through heating the glass surface. The glass becomes hot only because the pan eventually warms it up.

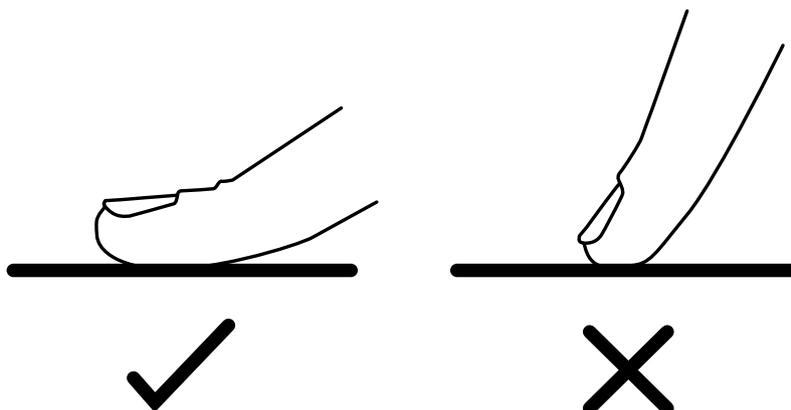


BEFORE USING YOUR NEW COOKTOP

- Read this guide, taking special note of the "Safety Warnings" section.
- Remove any protective film

USING THE TOUCH CONTROLS

- The controls respond to touch, so you don't need to apply any pressure.
- Use the ball of your finger, not its tip.
- You will hear a beep each time a touch is registered.
- Make sure the controls are always clean, dry, and that there is no object (e.g. a utensil or a cloth) covering them. Even a thin film of water may make the controls difficult to operate.



OPERATION

CHOOSING THE RIGHT COOKWARE

- Only use cookware with a base suitable for induction cooking. Look for the induction symbol on the packaging or on the bottom of the pan.
- 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. Follow the steps under "To start cooking".
 3. If  does not flash in the display and the water is heating, the pan is suitable.

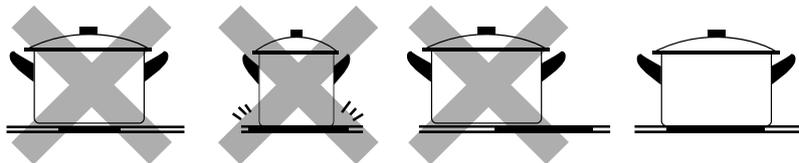
Cookware made by the following materials is not suitable: pure stainless steel, aluminum or copper without a magnetic base, glass, wood, porcelain, ceramic, and earthenware.

Size of burner (in)	The minimum cookware (diameter in")
6.30	4.72
7.09	5.51
8.27	6.30
11.02	7.09

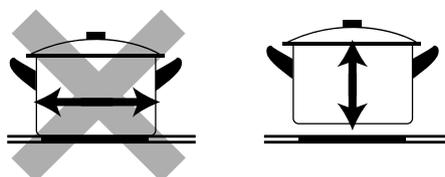
Do not use cookware with jagged edges or a curved base.



Make sure that the base of your pan is smooth, sits flat against the glass, and is the same size as the cooking zone. Always center your pan on the cooking zone.



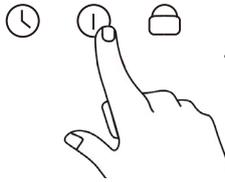
Always lift pans off the ceramic cooktop – do not slide, or they may scratch the glass.



OPERATION

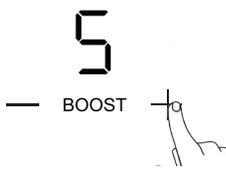
USING YOUR COOKTOP - RCIND-30 / RCIND-36

After power on, the buzzer beeps once, all the indicators light up for 1 second then go out, indicating that the cooktop has entered the state of standby mode.



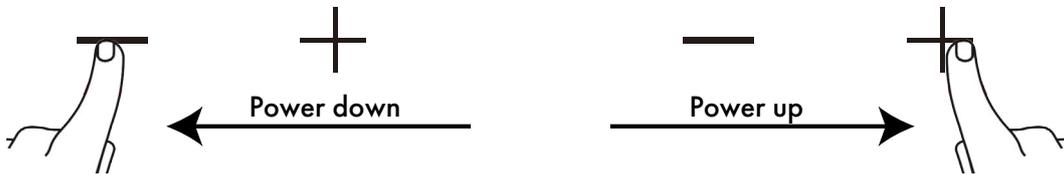
Touch the power ON/OFF (I) switch, all the indicators show “—”.

Place a suitable pan on the cooking zone that you wish to use. Make sure the bottom of the pan and the surface of the cooking zone is clean and dry.

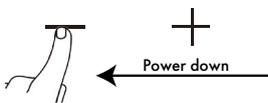


Select a heat setting by touching the “—” “+” control.

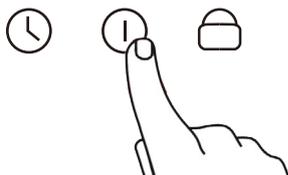
- If you don't choose a heat setting within 1 minute, the induction cooktop will automatically switch off.
- You can modify the heat setting at any time during cooking.



WHEN YOU HAVE FINISHED COOKING



Turn the single heating zone off by touching the “-” control, make sure the display shows “0”.



Turn the whole cooktop off by touching the power ON/OFF control.



Beware of hot surfaces

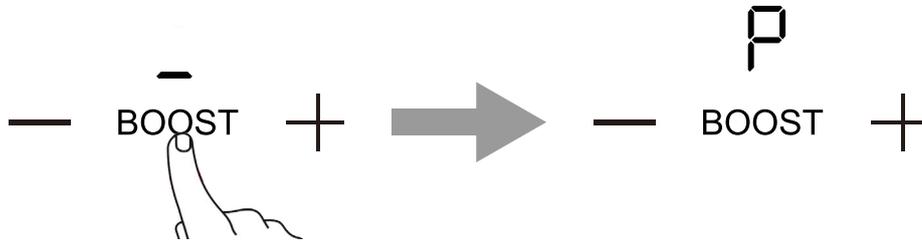
“H” will show which means cooking zone is too hot to touch. It will disappear when the surface has cooled down to a safe Temperature. It can also be used as an energy saving function if you want to heat further pans, use the hotplate that is still hot.

OPERATION

USING BOOST FUNCTION- RCIND-36 / RCIND-30

Activate the boost function

Touching the heating zone BOOST control and the indication shows "P".



Cancel Boost function

Touching the BOOST again or touching the "-" control to cancel the Boost function, and select the level you want to set.

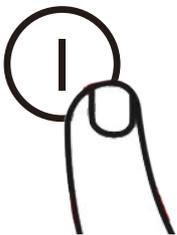


- Boost function can only last for 5 minutes, after that the zone will go to level 9 automatically.

USING YOUR COOKTOP - RCIND-24

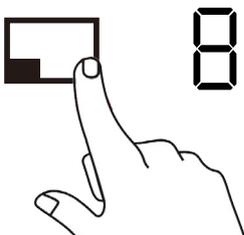
To start cooking

After power on, the buzzer beeps once, all the indicators light up for 1 second then go out, indicating that the cooktop has entered the state of standby mode.



Touch the ON/OFF (I) switch, all the indicators show " - "

Place a suitable pan on the cooking zone that you wish to use. Make sure the bottom of the pan and the surface of the cooking zone is clean and dry.

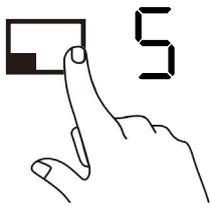
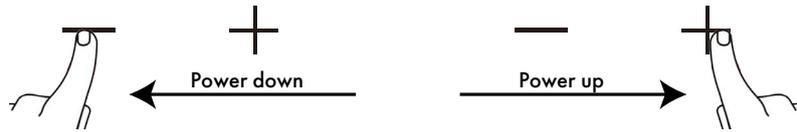


Touching the heating zone selection control, and an indicator next to the key will flash.

OPERATION

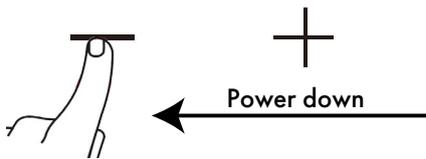
Select a heat setting by touching the “-” “+” control.

- If you don't choose a heat setting within 1 minute, the induction cooktop will automatically switch off.
- You can modify the heat setting at any time during cooking.



WHEN YOU HAVE FINISHED COOKING

Touching the heating zone selection that you wish to switch off.



Turn the cooking zone off by touching the “-” “+” control, make sure the display shows “0”.

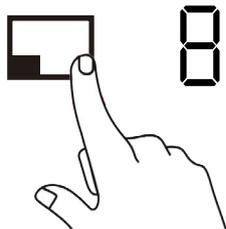


Turn the whole cooktop off by touching the ON/OFF control.



Beware of hot surfaces

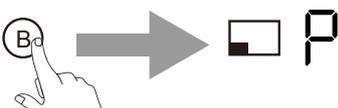
“H” will show which means cooking zone is too hot to touch. It will disappear when the surface has cooled down to a safe temperature. It can also be used as an energy saving function if you want to heat further pans, use the hotplate that is still hot.



USING BOOST FUNCTION - RCIND-24

Activate the boost function

Select the zone with boost function (front left zone).



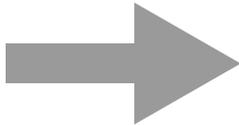
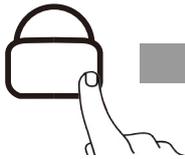
Touching (B) and the power level indication shows “P”.

OPERATION

LOCKING THE CONTROLS

You can lock the controls to prevent unintended use (for example children accidentally turning the cooking zones on).

When the controls are locked, all the controls except the ON/OFF control are disabled.



Lo

To lock the controls

Touch the keylock control, the timer indicator will show "Lo".

To unlock the controls

Make sure the cooktop is turned on.

Touch and hold the keylock control for 3 seconds.

You can now start using your cooktop.

- When the cooktop is in lock mode, all the controls are disabling except the ON/OFF, you can always turn the cooktop off with the ON/OFF control in an emergency, but you shall unlock the cooktop first in the next operation.



RESIDUAL HEAT WARNING

When the cooktop has been operating for some time, there will be some residual heat. The letter "H" appears to warn you to keep away from it.

AUTO SHUTDOWN

Safety feature of the cooktop is auto shut down. This occurs whenever you forget to switch off a cooking zone. The default shutdown times are shown in the table below:

POWER LEVEL	1	2	3	4	5	6	7	8	9
DEFAULT WORKING TIMER (HOUR)	8	8	8	4	4	4	2	2	2

OPERATION

USING THE TIMER

You can use the timer in two different ways:

- You can use it as a minute minder. In this case, the timer will not turn any cooking zone off when the set time is up.
- You can use it as cut-off timer to turn one or more cooking zones off after time is up.
- You can set the timer up to 99 minutes.

USING THE TIMER AS A MINUTE MINDER

Make sure the cooktop is turned on. And zone selection key is not activated (zone indication "-" is not blinking).

Note: you can set minute minder before or after cooking zone power setting finished.



Touch timer key, "00" will show in the timer display and "00" will blink.



Set the time from 1~99 minutes by touching the "-" "+" control of the

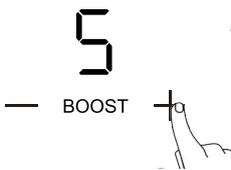


When the time is set, it will begin to count down immediately.

The display will show the remaining time.

➡ Buzzer will beeps for 30 seconds and the timer indicator shows "- -" when the setting time finished.

USING THE TIMER TO SWITCH OFF ONE OR MORE COOKING ZONES



Touching the heating zone that you want to set the timer for and select the power level by touching the "-" "+".



Touch timer control, the "00" will show in the timer display, and the "0" flash.

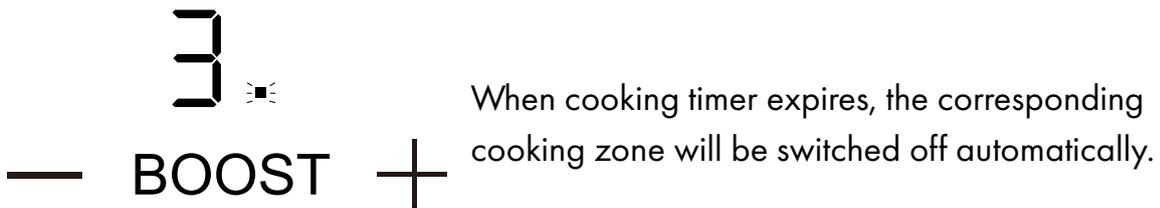


OPERATION

Set the time from 1~99 minutes by touching the “-” “+” control of the timer (e.g. 5)

When the time is set, it will begin to count down immediately. The display will show the remaining time.

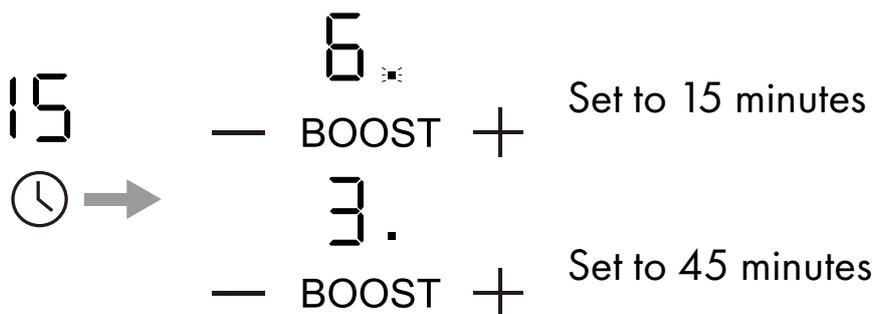
Note: There will be a red dot in the right bottom corner of power level indication which indicating that zone is selected.



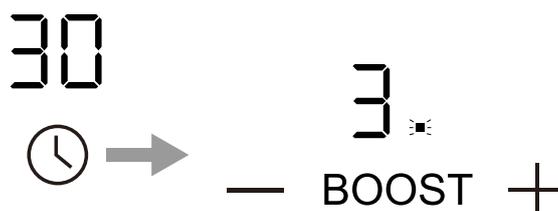
Note: Other cooking zones will keep operating if they are turned on previously.

IF THE TIMER IS SET ON MORE THAN ONE ZONE:

When you set timer for several cooking zones, red dots of the relevant cooking zones are indicated. The timer display shows the min. timer. The dot of the corresponding zone blinks.

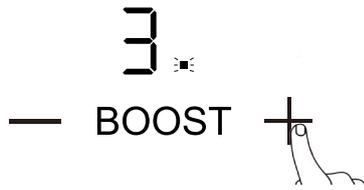


Once the countdown timer expires, the corresponding zone will switch off. Then it will show the new min. timer and the dot of corresponding zone will flash.



Note: Touch the heating zone selection control, the corresponding timer will be shown in the timer indicator.

OPERATION

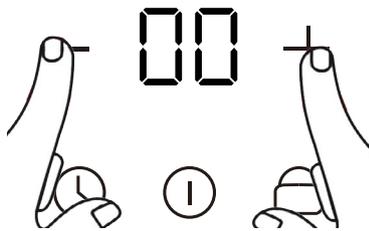


CANCEL THE TIMER

Touching the “-” “+” control of heating zone that you want to cancel the timer.



Touching the timer control, the indicator will flash.



Touch the “-” “+” at the same time to set the timer to “00”, the timer is canceled.

COOKWARE NOISE

- Heavier pans such as enameled cast iron, will produce less noise than a lighter 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 ceramic glass surface, though again, typically only at high power settings.
- Loose-fitting handles on cookware, typically when rivets are used, can vibrate.
- “Cracking” noise- occurs if the cookware base is made of a different material.
- “Low Humming” noise- occurs when cooking, which is normal particularly at high power settings.
- A “whistling” noise- occurs if both elements are being used at the same time at high settings, and the cookware base is made of a different material.

COMPATIBLE COOKWARE

- DO NOT USE heat-resist glass, ceramic, copper, aluminum pan/pots, round-bottomed cookware, or cookware with a base less than 5".
- Compatible cookware packaging often will have the induction logo

OPERATION

Take care when frying as the oil and fat heat up very quickly, particularly if you're using Boost. At extremely high temperatures oil and fat will ignite spontaneously and this presents a serious fire risk.

COOKING TIPS

- When food comes to the boil, reduce the power setting.
- Using a lid will reduce cooking times and save energy by retaining the heat.
- Minimize the amount of liquid or fat to reduce cooking times.
- Start cooking on a high setting and reduce the setting when the food has heated through.

SEARING STEAK

To cook juicy, flavorful steaks:

1. Stand the meat at room temperature for about 20 minutes before cooking.
2. Heat up a heavy-based frying pan.
3. Brush both sides of the steak with oil. Drizzle a small amount of oil into the hot pan and then lower the meat onto the hot pan.
4. Turn the steak only once during cooking. The exact cooking time will depend on the thickness of the steak and how cooked you want it. Times may vary from about 2 – 8 minutes per side. Press the steak to gauge how cooked it is – the firmer it feels the more 'well done' it will be.
5. Leave the steak to rest on a warm plate for a few minutes to allow it to relax and become tender before serving.

FOR STIR-FRYING

1. Choose a ceramic compatible flat-based wok or a large frying pan.
2. Have all the ingredients and equipment ready. Stir-frying should be quick. If cooking large quantities, cook the food in several smaller batches.
3. Preheat the pan briefly and add two tablespoons of oil.
4. Cook any meats first, put it inside and keep warm.
5. Stir-fry the vegetables. When they are hot but still crisp, turn the cooking zone to a lower setting, return the meat to the pan and add your sauce.
6. Stir the ingredients gently to make sure they are heated through.
7. Serve immediately.

OPERATION

Heat Setting	Suitability
1 - 2	<ul style="list-style-type: none">• Delicate warming for small amounts of food• Melting chocolate, butter, and foods that burn quickly• Gentle simmering• Slow warming
3 - 4	<ul style="list-style-type: none">• Reheating• Rapid simmering• Cooking rice
5 - 6	<ul style="list-style-type: none">• Pancakes
7 - 8	<ul style="list-style-type: none">• Sautéing• Cooking pasta
9	<ul style="list-style-type: none">• Stir-frying• Searing• Bringing soup to boil• Boiling water

CARE AND CLEANING

What?	How?	Important!
Everyday soiling on glass (fingerprints, marks, stains left by food or non-sugary spillovers on the glass)	<ol style="list-style-type: none"> 1. Switch the power to the cooktop off. 2. Apply a cooktop cleaner while the glass is still warm (but not hot!) 3. Rinse and wipe dry with a clean cloth or paper towel. 4. Switch the power to the cooktop back on. 	<p>When the power to the cooktop is switched off, there will be no 'hot surface' indication but the cooking zone may still be hot! Take extreme care.</p> <p>Heavy-duty scourers, some nylon scourers and harsh/abrasive cleaning agents may scratch the glass. Always read the label to check if your cleaner or scourer is suitable. Never leave cleaning residue on the cooktop: the glass may become stained.</p>
Boil overs, melts, and hot sugary spills on the glass	<p>Remove these immediately with a palette knife, or razor blade scrape suitable for ceramic glasstops but beware of hot cooking zone surfaces.</p> <ol style="list-style-type: none"> 1. Switch the power to the cooktop off at the wall. 2. Hold the blade at a 30° angle and scrape the soiling or spill to a cool area of the cooktop 3. Clean the soiling or spill up with a dish cloth or paper towel. 4. Follow steps 2 - 4 for 'Everyday soiling on glass' above 	<p>Remove stains left by melts and sugary food or spillovers as soon as possible. If left to cool on the glass, they may be difficult to remove or even permanently damage the glass surface.</p> <p>Cut hazard: when the safety cover is retracted, the blade in a scraper is razor-sharp. Use with extreme care and always store safely and out of reach of children.</p>
Spillovers on the touch controls	<ol style="list-style-type: none"> 1. Switch the power to the cooktop off. 2. Soak up the spill 3. Wipe the touch control area with a clean damp sponge or cloth. 4. Wipe the area completely dry with a paper towel. 5. Switch the power to the cooktop back on. 	<p>The cooktop may beep and turn itself off, and the touch controls may not function while there is liquid on them. Make sure you wipe the touch control area dry before turning the cooktop back on.</p>

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTIONS
Cooktop does not work	Cooktop controls are locked	<ul style="list-style-type: none"> • Make sure the controls lock button is turned off. See page 22 • Check the house lights to confirm power outage
	Power outage	
	Installation wire is not plugged in correctly	
	Circuit breaker tripped or the fuse blown	
Cooktop does not generate heat	No cookware or improper cookware placement on the cooking element	<ul style="list-style-type: none"> • Make sure that the cookware is centered on the cooking element, and that cookware is also the correct type for induction cooking • The bottom of the cookware must be large enough to cover cooking element completely. • Cookware must be flat and centered on the cooking element • Make sure the correct control is turned ON for the cooking element being used
	Incorrect cookware size for the selected cooking element	
	Cookware is not properly resting on the cooking element	
	Circuit breaker tripped or the fuse blown	
	Incorrect cooking element selected	
	No power to cooktop	
The touch controls are difficult to operate	There may be a slight film of water over the controls or you may be using the tip of your finger when touching the controls	Make sure the touch control area is dry and use the ball of your finger when touching the controls
The glass is being scratched	Rough-edged cookware	<ul style="list-style-type: none"> • Use cookware with flat and smooth bases. • See Care and Cleaning
	Unsuitable, abrasive scourer or cleaning products being used	
Some pans make crackling or clicking noises	This may be caused by the construction of your cookware (layers of different metals vibrating differently)	This is normal for cookware and does not indicate a fault
The induction cooktop makes a low humming noise when used on a high heat setting	This is caused by the technology of induction cooking	This is normal, but the noise should quiet down or disappear completely when you decrease the heat setting

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTIONS
The induction cooktop or a cooking zone has turned itself off unexpectedly, a tone sounds and an error code is displayed (Typically alternating with one or two digits in the cooking timer display)	Technical fault	Please note down the error letters and numbers, switch the power to the induction cooktop off at the wall and contact a qualified technician
The fans keep running after the cooking element has been switched off	The electronics are shutting down and cooling off	This is a normal occurrence.
E4/E5	Temperature sensor failure	Please contact ZLINE customer service at 614-777-5004
E7/E8	Temperature sensor failure IGBT failure	Please contact ZLINE customer service at 614-777-5004
E2/E3	Supplied voltage to cooktop is too low	Please inspect whether power supply is normal. Power on after the power supply is normal
E6/E9	Bad induction cooktop heat radiation	Please restart after the induction cooktop cools down

Please do not disassemble the unit by yourself to avoid danger to yourself and the induction cooktop.



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