



ETNA KIF562ZT Induction Hob With Double Flex Zones and Slider Control Instruction Manual

[Home](#) » [ETNA](#) » ETNA KIF562ZT Induction Hob With Double Flex Zones and Slider Control Instruction Manual



**ETNA KIF562ZT Induction Hob With Double Flex Zones and
Slider Control Instruction Manual**

INSTRUCTIONS FOR USE

»»» INDUCTIEKOOKPLAAT

INDUCTION HOB

KIF572__

KIF562__

ETNA maakt **kwaliteit** betaalbaar



Contents

1 YOUR INDUCTION HOB

- 1.1 Introduction
- 1.2 Description
- 1.3 Control panel

2 SAFETY

- 2.1 Temperature safety
- 2.2 Cooking-time limiter
- 2.3 Power limiter

3 BEFORE FIRST USE

- 3.1 Use of the touch keys and slide control
- 3.2 Induction noises
- 3.3 Appropriate pans
- 3.4 Pan detection
- 3.5 Power level setting
- 3.6 Cooking settings

4 OPERATION

- 4.1 Switching on and power setting
- 4.2 Boost function
- 4.3 Finish cooking
- 4.4 Pan detection symbol
- 4.5 Connecting bridge induction cooking zones
- 4.6 Timer control
- 4.7 Lock function
- 4.8 Child safety lock
- 4.9 Pause function

5 MAINTENANCE

- 5.1 Cleaning

6 TROUBLESHOOTING

- 6.1 General
- 6.2 Troubleshooting table

7 TECHNICAL SPECIFICATIONS

- 7.1 Information according regulation (EU) 66/2014

8 ENVIRONMENTAL ASPECTS

- 8.1 Disposal of packaging and appliance

9 Documents / Resources

- 9.1 References

YOUR INDUCTION HOB

Introduction

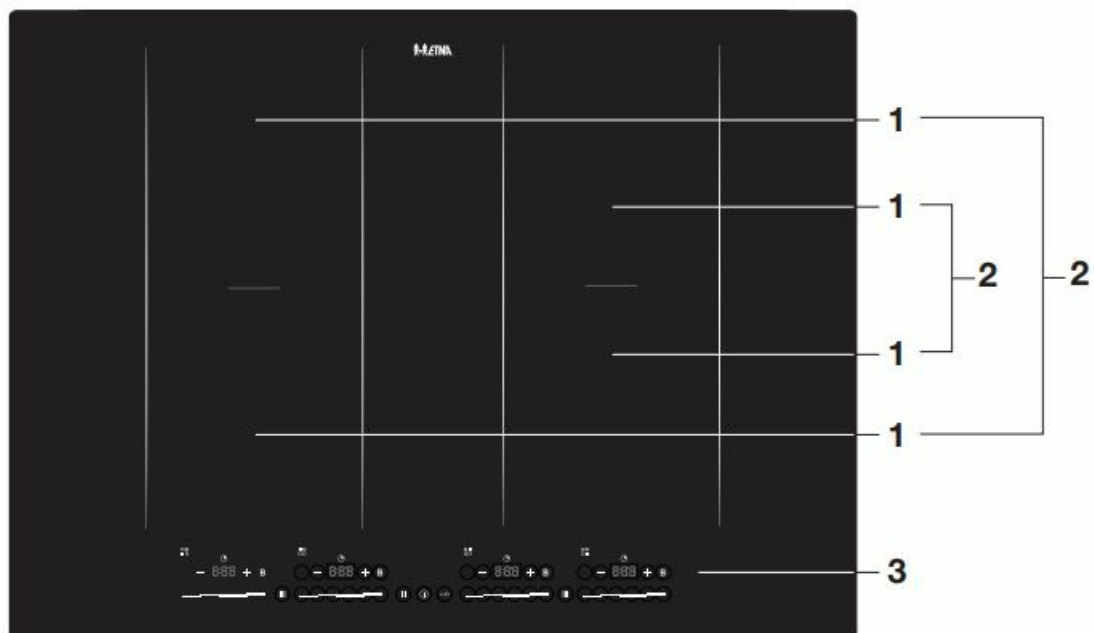
Congratulations on your choice of this appliance. This product was designed with simple operation and optimum comfort in mind. This manual describes the best way to use this appliance. In addition to information on operation, you will also find background information that may come in handy when using the appliance.

⚠ Please read the separate safety instructions carefully before using the appliance.

Read this manual before using the appliance and keep it in a safe place for future use. This manual serves as reference material for the service department. Please, stick the appliance rating label in the rectangle on the back of the manual. The appliance rating label contains all the information that the service department will need in order to respond appropriately to your needs and questions. The installation instructions are included separate. Enjoy your cooking!

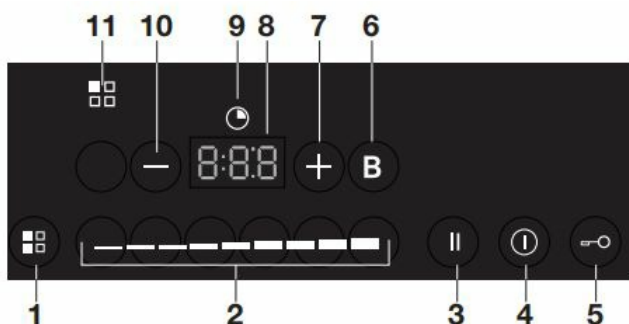
You can find the most recent version of the instructions for use on our website.

Description



1. Cooking zone ø 180 mm (1,8 kW/2,0 kW boost)
2. Bridge induction cooking zone (3,0 kW/3,7 kW boost)
3. Control panel

Control panel



1. Bridge induction cooking zone selection key
2. Slide control
3. Pause key
4. On/off key
5. Lock key
6. Boost key
7. Plus '+' key timer
8. Display
9. Timer indicator
10. Minus '-' key timer
11. Cooking zone indicator

Display	Description
-	Hob in standby
0-9	Power level cooking zone
1 7 1 1 1	Boost
4	Pan detection symbol
1 2	Pause symbol
H h	Residual heat indicators
L	Lock symbol
15	Timer has been set

SAFETY

Before use, read the separate safety instructions first!

Temperature safety

A sensor continuously measures the temperature of certain parts of the hob. Every cooking zone is equipped with a sensor that measures the temperature of the bottom of the pan to avoid any risk of overheating when a pan boils dry. In case of temperatures rising too high, the power is reduced automatically or the hob switches off automatically.

Cooking-time limiter

The cooking-time limiter is a safety function of your cooking appliance. It will operate if you forget to switch off your hob. Depending on the cooking level you have chosen, the cooking time will be limited as follows:

Cooking level	Maximum operating time (in hours)
1	8
2	8
3	8
4	4
5	4
6	4
7	2
8	2
9	2
P (boost)	5 minutes • After 5 minutes, the power is reduced to the original setting. • If the original setting equals 0, the power is reduced to setting 9.

Power limiter

⚠ Two cooking zones located behind each other affect each other. When these cooking zones are switched on at the same time, the power is distributed automatically. Up to level 9, there is no limitation. When the boost function is selected, the other cooking zone is automatically set to level 8.

BEFORE FIRST USE

Use of the touch keys and slide control

Place the tip of your finger flat on a key or the slide control to achieve the best results. You do not have to apply any pressure. The touch keys only react to the light pressure of a fingertip. Do not operate the controls with any other objects.

Induction noises

A ticking sound

- This is caused by the capacity limiter on the left and right zones. Ticking can also occur at lower cooking levels.
Pans are making noise
- Pans can make some noise during cooking. This is caused by the energy flowing from the hob to the saucepan. At high levels, this is perfectly normal for some pans. It will not damage either the pans or the hob.
The fan is making noise
- To enlarge the lifespan of the electronics, the appliance is equipped with a fan. If you use the appliance intense, the fan is activated to cool down the appliance and you will hear a buzzing sound. The fan runs on for

several minutes after the hob has been switched Off.

Appropriate pans

Induction cooking requires a pan with a thick flat bottom (minimum 2.25 mm). Use pans made of magnetic material or pans with a sandwich bottom. Other pans provide a lower performance. Pans made of copper, aluminium or ceramic material are not appropriate.

⚠ Only use pans with a flat bottom. A hollow or rounded bottom can interfere with the operation of the empty cooking protection, causing the appliance to become too hot. This may lead to damages. Damage caused by using pans that are not appropriate or that boil dry is excluded from the guarantee.

⚠ Pans that have been used on a gas hob cannot be used on an induction hob.

⚠ Be careful with thin enamelled sheet-steel pans! The enamel may become damaged at high settings if the pan is too dry. High power level settings may cause the bottom of the pan to warp.

Minimum pan diameter · The diameter of the bottom of the pan must be at least:

100 mm for a cooking zone ø 180 mm. 210 mm for a connected cooking zone. · You will achieve the best results by using a pan with the same diameter as the zone. If a pan is too small the cooking zone will not work.

Attention Grains of sand may cause scratches which cannot be removed. Only put pans with a clean bottom on the hob. We recommend that you lift pans and not slide them over the hob.

Pan detection

- If the hob does not detect a (ferrous) pan after a power level has been set, the pan detection symbol flashes in the display. After 1 minute the cooking zone switches off.
- If you remove a pan from the cooking zone during cooking, the pan detection symbol shows. The cooking zone switches off. The symbol disappears when you put the pan back. The cooking zone switches on again with the power level that was set before.

Power level setting

The cooking zones have 10 power levels (0-9) and a 'boost' level (P). Set the cooking level by touch and slide over the slide control. At the first touch, the level is set according to the part of the slide control that you touch. By slide over the slide control, the cooking setting is changed. By move to the right, the level increasing, while moving to the left decreases the level. When you move your finger away from the slide control, the cooking zone starts to operate at the level set.

Boost function

You can use the boost function to cook for max. 5 minutes at the highest cooking level. After 5 minutes, the power is reduced to the original setting. If the original setting equals 0, the power is reduced to setting 9.

⚠ When using the boost function, the front/rear cooking zone can be set to a maximum of level 8.

Cooking settings

Because the settings depend on the quantity and composition of the contents of the pan, the table below is intended as a guideline only.

Use setting 'boost' to:

- bring the food or liquid to the boil quickly;

Use setting 9 to:

- sear meats;
- cook fish;
- cook omelettes;
- fry boiled potatoes;
- deep fry foods.

Use setting 7 and 8 to:

- fry thick pancakes;
- fry thick slices of breaded meat;
- fry bacon (fat);
- cook raw potatoes;
- make French toast;
- fry breaded fish;
- cook through pasta;
- fry thin slices of (breaded) meat.

Use setting 4-6 to:

- complete the cooking of large quantities;
- defrost hard vegetables;
- fry thick slices of breaded meat.

Use settings 1-3 to:

- simmer bouillon;
- stew meats;
- simmer vegetables;
- melt chocolate;
- poach;
- melt cheese.

OPERATION

Please read the chapter 'Before first use' very carefully before you start cooking. This prevents incorrect use of the hob.

Switching on and power setting

? Make sure the bottom of the pan and the surface of the cooking zone are clean and dry.

1. Place a pan in the middle of a cooking zone.
2. Touch the on/off key until you hear an audio signal.

On all cooking zone displays a '-' appears.

3. Use the slide control of the relevant cooking zone to set the desired setting.

The cooking zone starts automatically at the level that has been set. Set a higher or lower power using the slide control.

The hob switches off if no setting is made or a function is selected within 1 minute.

Boost function

You can use the boost function to cook for max. 5 minutes at the highest cooking level.

1. Touch the boost key of the desired cooking zone to select the boost function.

An animation appears on the display (‘–’ move in the display). After 5 minutes, the power is reduced to the original setting. If the original setting equals 0, the power is reduced to setting 9.

Touch the slide control to stop the boost function prematurely.

When using the boost function, the front/rear cooking zone can be set to a maximum of level 8.

Finish cooking

1. Set the power level to ‘0’ to switch off a cooking zone. After 3 seconds the display will show ‘-’.
2. Switch off the induction hob by touching the on/off key until you hear an audio signal.

Symbol H (hot) or h (less hot) will appear in the display of the cooking zone which is too hot to touch. The symbol disappears 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 other pans, use the cooking zone that is still hot.

If all cooking zones are set to ‘0’ and no further operation is performed, the hob will switch off automatically after 1 minute.

Pan detection symbol

When the pan detection symbol is blinking on the display:

- you have not placed a pan on the correct cooking zone;
- the pan you’re using is not suitable for induction cooking;
- the pan is too small or not properly centred on the cooking zone.

The cooking zone does not work until a suitable pan is placed on the cooking zone.

Connecting bridge induction cooking zones

The Bridge induction zones can be connected to each other. This creates one large zone that can be used, for example, a grill plate or a large fish pan on the same power. The pan has to be large enough to cover the centres of the front and rear cooking zone (> 210 mm).

Connecting bridge induction cooking zones

1. Place a pan in the middle of both bridge induction cooking zone.
2. Touch the on/off key for about 1 second until you hear an audio signal.
3. Touch a bridge induction cooking zone selection key.

On both cooking zone displays a ‘9’ appears.

4. Use a slide control to set the desired cooking power for both the connected cooking zones, or touch one of the

boost keys to activate boost for the entire bridge induction cooking zone. The power appears on both displays. The cooking zone starts automatically at the level that has been set. Set a higher or lower power using the slide control.

Disconnecting bridge induction cooking zones

1. Touch the bridge induction cooking zone selection key.

The power level is shown on both displays. The power can now be set separately for both cooking zones again.

2. Set the power level of both cooking zones to `0` to switch off the cooking zones.

Timer control

The cooking timer is connected to an active cooking zone. After the set time has elapsed, the cooking zone switches off automatically.



The duration to be set depends on the cooking level selected.

Cooking level	Maximum time that can be set (in hours)
1 and 2	8
3 and 4	4
5 and 6	3
7 and 8	2
9	1:30



Touch the '-' or '+' key of the timer to decrease or increase in 1-minute increments.



Touch and hold the '-' or '+' key of the timer to decrease or increase in 10-minute increments.

1. Touch the '-' or '+' key of the timer to switch on the timer. The display will show `0:01`.
2. Set a cooking time with the '-' or '+' key of the timer. When the time is set, it will begin to countdown immediately. The display will show the remaining time. The cooking zone will switch off automatically after the set time has passed.

Set the time to `0.00` to switch off the cooking timer before the time has passed.

Lock function

By activating the lock function, you can lock the keys while using the hob. Only the on/off key and the lock key will be active.

The hob is switched on and in use.

1. Touch the lock key for about 3 seconds.
 - ▷ 'Lo' appears for a short period of time in all the displays. You will hear a long beep.
 - ▷ The lock function is activated.

- ▷ Each time you touch a key you will hear two short beeps and 'Lo' will appear for a short period of time on all displays.
- 2. Touch the lock key again for about 3 seconds.
 - ▷ 'Lo' disappears in all the displays. You will hear a long beep.
 - ▷ The lock function is deactivated.

Child safety lock

Use this function to prevent the hob from being switched on unintentionally. The hob is switched off.

1. Touch the lock key for about 3 seconds.
 - ▷ 'Lo' appears for a short period of time in all the displays. You will hear a long beep.
 - ▷ The child safety lock is activated.
2. When you switch on the hob again, the child safety lock is active.
 - ▷ 'Lo' appears for a short period of time in all the displays.
3. Touch the lock key again for about 3 seconds.
 - ▷ 'Lo' appears for a short period of time in all the displays. You will hear a long beep.
 - ▷ The child safety lock is deactivated.

Pause function

You can pause cooking (max. 10 minutes) instead of switching off the hob. Active cooking zones automatically go to setting 2 and timers are paused. The hob will switch off if the pause function is not switched off within 10 minutes.

1. Touch the pause key.
 - ▷ The pause symbol appears in all displays.
 - ▷ The hob is now in pause mode.
 - ▷ Only the on/off key and the pause key will be active.
2. Touch the pause key again to switch off the pause function.
 - ▷ The cooking process and timers will start again.

MAINTENANCE

Cleaning

Daily cleaning

- Although food spills cannot burn into the glass, we nevertheless recommend you to clean the hob immediately after use. · Best for daily cleaning is a damp cloth with a mild cleaning agent.
- Dry with kitchen paper or a dry towel.

Stubborn stains

- Stubborn stains can also be removed with a mild cleaning agent such as washing-up liquid.
- Remove water marks and lime scale with vinegar.

- Metal marks (caused by sliding pans) can be difficult to remove. Special agents are available.
 - Use a glass scraper to remove food spills. Melted plastic and sugar is also best removed with a glass scraper.
- ⚠ **Never use**
- Never use abrasives. They leave scratches in which dirt and lime scale can accumulate.
 - Never use anything sharp such as steel wool or scouters.


TROUBLESHOOTING

General

If you notice a crack in the glass top (however small), switch the hob off immediately, unplug the hob or turn off the (automatic) fuse switch(es) in the meter cupboard or. In the event of a permanent connection, set the switch in the power supply lead to zero. Contact the service department.

Troubleshooting table


If the appliance does not work properly, this does not always mean that it is defective. Try to deal with the problem yourself first by checking the points mentioned below or check for more information the website.

Symptom	Possible cause	Solution
The display lights up when the hob is activated for the first time.	This is the standard set-up routine.	Normal operation.
The fan runs on for several minutes after the hob has been switched off.	The hob is cooling.	Normal operation.
A slight smell is noticeable the first few times the hob is used.	The new appliance is heating up.	This is normal and will disappear once it has been used a few times. Ventilate the kitchen.
The pans make a noise while cooking.	This is caused by the energy flowing from the hob to the saucepan.	At high settings this is perfectly normal for some pans. It will not damage either the pans or the hob.
You have switched on a cooking zone, but the display shows  .	The pan you are using is not suitable for induction cooking, or has a diameter that is too small.	Use a suitable pan.
	There is no suitable pan on the cooking zone.	
A cooking zone suddenly stops working and you hear a signal.	The preset time has ended.	Normal operation.
The hob is not working and nothing appears in the display.	There is no power supply due to a defective cable or a faulty connection.	Check the fuses or the electric switch (if there is no plug).
A fuse blows as soon as the hob is switched on.	The hob has been wrongly connected.	Have the electrical connection checked.

Symbol Lo appears in the displays.	Lock function is activated.	Deactivate the lock function.
The controls react badly.	There may be a thin layer of water on the hob or on a finger that makes the controls unresponsive.	Make sure the hob and/or finger is clean.

Error code	Problem	Solution
E1	Temperature sensor failure - open circuit.	Contact the service department.
E2	Temperature sensor failure - short circuit.	
E7	Temperature sensor failure.	
C1	High temperature of the hob's sensor.	Allow the appliance to cool down. Then switch the hob on again.
E3	Temperature sensor failure.	Contact the service department.
E4	Temperature sensor failure.	
C2	An internal temperature that is too high.	Allow the appliance to cool down. Then switch on the hob again.
EL	Supply voltage is below the rated voltage.	Please inspect whether power supply is normal.
EH	Supply voltage is above the rated voltage.	
EU	Communication error in the hob.	Reset the device by briefly disconnecting the electrical connection. If this does not help, please contact the service department.

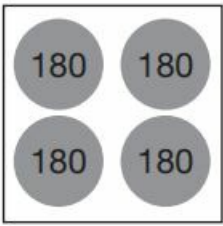

Specific Failures & Solutions

Failure	Problem	Solution A	Solution B
The LED does not come on when unit is plugged in.	No power supplied.	Check to see if plug is secured tightly in outlet and that outlet is working.	Reset the device by briefly disconnecting the electrical connection. If this does not help, please contact the service department.
Some buttons can't work, or the LED display is not normal.	The display board is damaged.	Replace the display board.	
The Cooking Mode Indicator comes on, but heating does not start.	High temperature of the hob.	Ambient temperature may be too high. Air Intake or Air Vent may be blocked.	
	There is something wrong with the fan.	Check whether the fan runs smoothly.	
Heating stops suddenly during operation and on the display flashes the pan detection symbol  .	Cooker has overheated.	Unit is overheated. Wait for temperature to return to normal. Push "ON/OFF" button to restart unit.	

In case of other problems, please contact the service department.

TECHNICAL SPECIFICATIONS

Information according regulation (EU) 66/2014

Model identification	KIF572_... KIF562_...
Type of hob	Induction hob
Number of electric cooking zones and/or areas	4
Heating technology	Induction cooking zones and cooking areas
For circular electric cooking zones: diameter of useful surface area per electric heated cooking zone	
Energy consumption per cooking zone or area calculated per kg ($EC_{\text{electric hob}}$) in Wh/kg	
Energy consumption for the hob calculated per kg ($EC_{\text{electric hob}}$) in Wh/kg	185.7

ENVIRONMENTAL ASPECTS

Disposal of packaging and appliance

In the manufacturing of this appliance durable materials were used. Make sure to dispose of this equipment responsibly at the end of its lifecycle. Ask the authorities for more information regarding this. The appliance packaging is recyclable. The following may have been used:

- cardboard;
- polythene film (PE);
- CFC-free polystyrene (PS hard foam).

Dispose of these materials in a responsible manner and in accordance with government regulations.



As a reminder of the need to dispose of household appliances separately, the product is marked with the symbol of a crossed-out wheeled dustbin. This means that at the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service. Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources.

Declaration of conformity



We declare that our products meet the applicable European Directives, Decisions and Regulations and the requirements listed in the standards referenced.


The appliance identification card is located on the bottom of the appliance.
Stick the appliance identification card here.

When contacting the service department, have the complete type number to hand.
You will find the addresses and phone numbers of the service organisation on the guarantee card.

www.etna.nl
www.etna.be



Documents / Resources

	<p>ETNA KIF562ZT Induction Hob With Double Flex Zones and Slider Control [pdf] Instruction Manual</p> <p>KIF562ZT, KIF572, KIF562ZT Induction Hob With Double Flex Zones and Slider Control, KIF562ZT, Induction Hob With Double Flex Zones and Slider Control, Double Flex Zones and Slider Control, Slider Control, Control</p>
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References

-  [ETNA | Keukenapparatuur](#)
-  [ETNA - Keukenapparatuur](#)