



Whirlpool ACM 710/NE Instructions For Use Manual

Domino 30cm x 51cm touch control induction hob acm 710/ne

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Troubleshooting

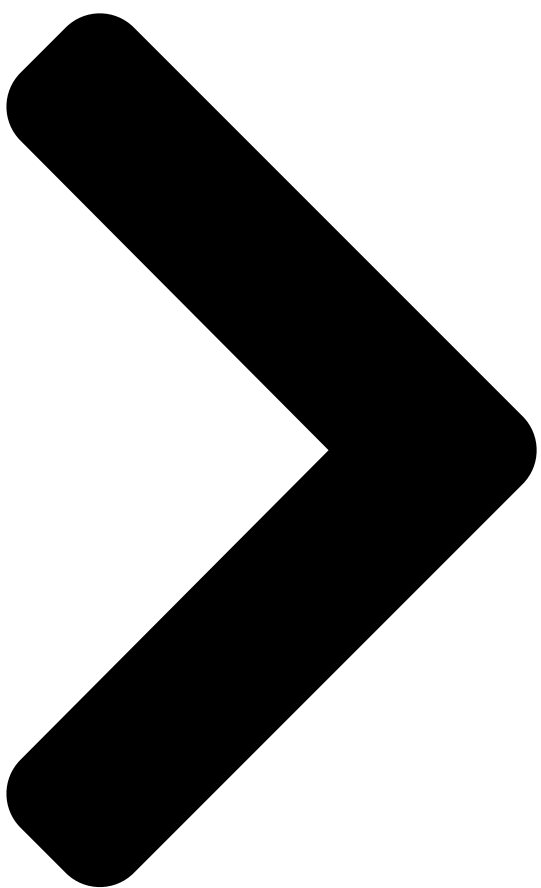
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IMPORTANT SAFETY INFORMATION

This manual contains important information regarding safety, the use and maintenance of your new hob. Read the manual and keep it in an easily accessible place for future consultation.

Precautions and Advice

1. This cooktop complies with all applicable safety and electromagnetic compatibility legislation.

However, individuals fitted with a heart pacemaker should maintain a safe distance from the appliance. This is because it is not possible to guarantee that all pacemakers on the market comply with the standards in compliance with which this appliance was tested so it is not possible to provide an absolute guarantee of the absence of potentially harmful interference.

2. Disposal of packaging materials: dispose of the various packing materials responsibly, in full compliance with local authority regulations governing waste disposal.

3. This induction hob is designed solely for use as a domestic appliance. No other type of use is permitted. The manufacturer declines all responsibility for inappropriate use.

4. The appliance is not intended for use by people (children included) with physical, sensory or mental impairment or without experience and knowledge of the appliance, unless supervised or previously instructed in its use by those responsible for their safety.

5. The cooking zones become extremely hot during use: keep children away from the appliance to avoid the risk of scalding or burns.

6.

The letter "H" will appear on the control panel display to indicate "residual heat" in the corresponding cooking zone: the temperature of the cooking zone is above 60 °C: do not touch the cooking zone or place any object on it while the letter "H" remains lit.

7. If the surface of the hob should become damaged (cracked or broken glass), do not use the appliance and call the After-sales Service immediately.

8. Any repairs or work on the appliance must be carried out by a qualified technician.

9. This hob is equipped with a thermoprotector to prevent the risk of its internal circuits being damaged by high temperatures from external heat sources (e.g. an undercounter oven). If the temperature of the electronic circuits exceeds the safety threshold, the

Recommended diameters of pot bottoms

Ø

XL

26 cm

Ø

L

21 cm

thermoprotector activates, automatically switching off the hob. The display shows an error message (see. section "Troubleshooting Guide"). When the temperature returns to within normal levels the hob is able to be switched on again.

10. Make sure the cooking zones and the bottoms of pots are dry before use.

11. Do not place metal objects such as kitchen utensils (knives, forks, spoons, ...), lids or other similar items on the cooking zones as they can become very hot.

12. Be extremely vigilant when cooking food with boiling oil or fat since these can catch fire. In the event of oil catching fire, never attempt to put it out with water: switch the hob off and cover the pot immediately with a lid; leave the pot on the cooking zone to cool down. Dispose of the oil in compliance with current regulations.

13. When you finish cooking, press button

Before use

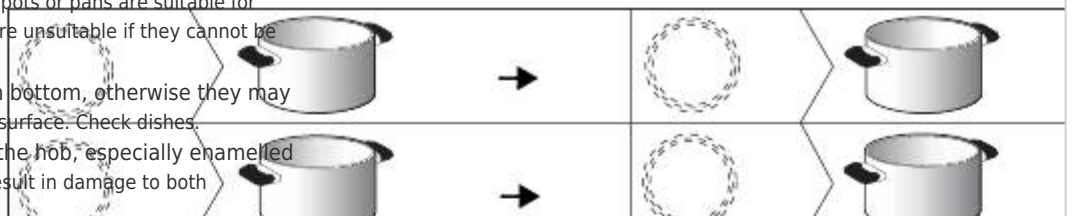
Existing pots and pans:

OK

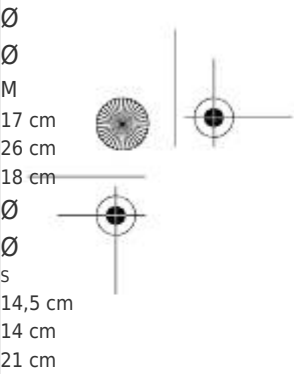
Use a magnet to check whether pots or pans are suitable for use on the induction hob: pots are unsuitable if they cannot be magnetically detected.

1. Ensure pots have a smooth bottom, otherwise they may scratch the hob's glass ceramic surface. Check dishes.

2. Do not use empty pots on the hob, especially enamelled or aluminium ones. This could result in damage to both



the glass ceramic surface and the bottom of the pots.
3. Never place hot pots or pans on the hob's control panel.
This could result in damage.



(Save these instructions)

Important

: The induction cooking zones will not switch on if pots and pans are not of the correct dimensions.
Only use pots bearing the symbol "INDUCTION SYSTEM" (See figure opposite).
Before switching the hob on, position the pot on the desired cooking zone.

NO
Ø
12 cm
18 cm
Ø
9 cm
14,5 cm
11

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Related Manuals for Whirlpool ACM 710/NE

[Hob Whirlpool ACM 723 Instructions For Use Manual](#)

(54 pages)

[Hob Whirlpool ACM 712 IX Instructions For Use Manual](#)

(13 pages)

[Hob Whirlpool ACM712/IX Manual](#)

(9 pages)

[Hob Whirlpool ACM 707/BA Instructions For Use Manual](#)

77cm frameless touch control induction hob acm 707/ba (8 pages)

[Hob Whirlpool ACM 775/NE Instructions For Use Manual](#)

77cm frameless touch control induction hob, with 3 zones acm 775/ne (123 pages)

[Hob Whirlpool ACM 750/BA Instructions For Use Manual](#)

3 zone induction hob with 6th sense technology in black acm 750/ba (9 pages)

[Hob Whirlpool ACM 750 Instructions For Use Manual](#)

(16 pages)

[Hob Whirlpool ACM808NE Installation Manual](#)

(170 pages)

[Hob Whirlpool ACM 808/BA Manual](#)

(170 pages)

[Hob Whirlpool ACM 808/NE Instructions For Use Manual](#)

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[Hob Whirlpool Electric Hob Instructions For Use Manual](#)

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[Hob Whirlpool ACM 802/NE Instructions For Use Manual](#)

60cm frameless touch control induction hob acm 802/ne (158 pages)

[Hob Whirlpool ACM 847/BA Instructions For Use Manual](#)

60cm 6th sense induction hob with flexi dual zone acm 847/ba (188 pages)

[Hob Whirlpool ACM230/IX Health & Safety, Use & Care, Installation Manual And Online Warranty Registration Information](#)

(28 pages)

[Hob Whirlpool ACM 807/BA Instructions Manual](#)

Built in induction hob (29 pages)

[Hob Whirlpool ACM 1032 Instructions For Use Manual](#)

(14 pages)

Summary of Contents for Whirlpool ACM 710/NE

[Page 1: Important Safety Information](#)

31902052GB.fm Page 11 Wednesday, September 3, 2008 4:05 PM IMPORTANT SAFETY INFORMATION This manual contains important information regarding safety, the use and maintenance of your new hob. Read the manual and keep it in an easily accessible place for future consultation. Precautions and Advice 1.

[Page 2: Installation And Electrical Connection](#)

31902052GB.fm Page 12 Wednesday, September 3, 2008 4:05 PM INSTALLATION and

ELECTRICAL CONNECTION WARNING! Installation must be carried out by a qualified electrician who is fully aware of current safety and installation regulations. The manufacturer declines all liability for injury to persons or animals and for damage to property resulting from failure to observe the regulations provided in this chapter.

[Page 3: Installation And Fixing](#)

31902052GB.fm Page 13 Wednesday, September 3, 2008 4:05 PM Installation and fixing
WARNING! The installer is responsible for any damage or injury resulting from incorrect installation. To guarantee correct operation, the appliance must be installed on a perfectly flat surface. For cut-out dimensions, see the figure below.

[Page 4: Control Panel](#)

31902052GB.fm Page 14 Wednesday, September 3, 2008 4:05 PM fig. 3 Undercounter oven installation: • If an oven (which must be of our manufacture) is to be installed under the hob, ensure it is equipped with a cooling system and observe the distances given in the figure to the side.

[Page 5: Switching On/Off & Adjusting Cooking Zones](#)

31902052GB.fm Page 15 Wednesday, September 3, 2008 4:05 PM Switching on and adjusting cooking zones Button - Cooking zone positioning After switching on the hob and positioning the pot on the chosen cooking zone, adjust the heat setting using the button +.

[Page 6: Care And Maintenance](#)

31902052GB.fm Page 16 Wednesday, September 3, 2008 4:05 PM MAINTENANCE Care and maintenance Clean the hob after each use in order to avoid damaging the surface and to prevent the formation of baked-on deposits which are difficult to remove. Before cleaning, make sure the cooking zones are switched off and that the residual heat indicator ("H") is not displayed.

[Page 7: Rating Plate](#)

31902052GB.fm Page 17 Wednesday, September 3, 2008 4:05 PM RATING PLATE MODEL USER
ADVICE Energy saving tips For optimum results, observe the following advice: • Use pots and pans whose bottom diameter is equal to that of the cooking zone. •...

This manual is also suitable for:

Acm 705/neAcm 710/ne acm 710/neAcm 705/ne acm 705/neAcm 710Acm 711/ne710/ne