

Whirlpool AKM 293/IX Instructions For Use Manual

116cm x 32cm filo gas hob akm 293/ix

Table of Contents



Download this manual	Quick Links	



INSTRUCTIONS FOR USE

DESCRIPTION OF PRODUCT AND SYMBOLS
BURNER OPERATION

PRACTICAL ADVICE FOR USING THE BURNERS
GRID POSITIONING

DIMENSIONS AND DISTANCES TO BE

RESPECTED (mm) INJECTOR TABLE PRECAUTIONS AND GENERAL RECOMMENDATIONS PROTECTING THE ENVIRONMENT INSTALLATION (FLUSH OR SEMI-FLUSH) GAS CONNECTION ELECTRICAL CONNECTION FIXING TO THE SUPPORT STRUCTURE -CONVENTIONAL FITTED MODEL (SEMI-FLUSH) FIXING TO THE SUPPORT STRUCTURE -FLUSH-MOUNTING MODEL CONVERSION TO DIFFERENT TYPES OF GAS REPLACING INJECTORS COCK MINIMUM SETTING ADJUSTMENT CLEANING AND MAINTENANCE CARE AND CLEANING OF HOB COMPONENTS TROUBLESHOOTING GUIDE AFTER-SALES SERVICE

Table of Contents

17





Related Manuals for Whirlpool AKM 293/IX

Hob Whirlpool AKM274/IX Instructions For Use

60cm 4 burner gas hob akm274/ix (2 pages)

Hob Whirlpool AKM 516/JA Instructions

(4 pages)

Hob Whirlpool AKM 260 Service Manual

Gas hob (5 pages)

Hob Whirlpool AKM 250/WH Service Manual

(5 pages)

Hob Whirlpool AKM 299 IX Instruction Manual

Built-in flush and semi-flush mount hob (4 pages)

Hob Whirlpool AKM489 / IX AKM489 / IX Instructions For Use Manual

90cm filo gas hob akm489 / ix (14 pages)

Hob Whirlpool AKM 975/BA/02 Service Manual

Ceramic hob (7 pages)

Hob Whirlpool AKM481IX QS Instructions For Use Manual

(8 pages)

Hob Whirlpool AKM 609 IX Manual

(6 pages)

Hob Whirlpool AKM 407 Quick Start Manual

(8 pages)

Hob Whirlpool AKM 434 Quick Start Manual

Built-in gas hob (4 pages)

Hob Whirlpool AKR 021 Instructions For Use Manual

(10 pages)

Hob Whirlpool AKT 5000 NB Instructions For Use Manual

(7 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 Hobs Instructions For Use Manual

Hobs (16 pages)

Hob Whirlpool WL S3777 NE Manual

(11 pages)

Summary of Contents for Whirlpool AKM 293/IX

Page 1: Instructions For Use

INSTRUCTIONS FOR USE DESCRIPTION OF PRODUCT AND SYMBOLS BURNER OPERATION PRACTICAL ADVICE FOR USING THE BURNERS GRID POSITIONING DIMENSIONS AND DISTANCES TO BE RESPECTED (mm) INJECTOR TABLE PRECAUTIONS AND GENERAL RECOMMENDATIONS PROTECTING THE ENVIRONMENT INSTALLATION (FLUSH OR SEMI-FLUSH) GAS CONNECTION ELECTRICAL CONNECTION FIXING TO THE SUPPORT STRUCTURE - CONVENTIONAL FITTED MODEL (SEMI-FLUSH)

Page 2: Burner Operation

DESCRIPTION OF PRODUCT AND SYMBOLS 1. Removable grids 2. 4-crown burner 3. Semi-rapid burner 4. Auxiliary burner 5. 4-crown burner control knob 6. Semi-rapid burner control knob 7. Auxiliary burner control knob Symbols Cock closed Max. flame Min. flame BURNER OPERATION 1.

Page 3: Practical Advice For Using The Burners

PRACTICAL ADVICE FOR USING THE BURNERS For maximum burner efficiency, comply with the following rules: • Use pots and pans of suitable size for each burner (see table opposite). • Only use flat-bottomed pots and pans. • Use the right amount of water for cooking foods and keep the lid on.

Page 4: Injector Table

DIMENSIONS AND DISTANCES TO BE RESPECTED (mm) If a hood is installed above the hob, refer to the hood instructions for the correct distance. INJECTOR TABLE INJECTOR TABLE Type of gas Type of Injector used burner marking NATURAL GAS 4-crown (Methane) G20 semi-rapid auxiliary...

Page 5: Precautions And General Recommendations

PRECAUTIONS AND GENERAL RECOMMENDATIONS To ensure best use of your hob, please read these instructions carefully and keep them for future reference. • These instructions are only valid for those countries whose destination abbreviations are given on the product sheet and on the hob. •...

Page 6: Protecting The Environment

PROTECTING THE ENVIRONMENT Packing The packing material is entirely recyclable and is marked with the recycling symbol as a type of material that must be sent to local waste disposal centres. Product This appliance is marked in compliance with European Directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE).

<u>Page 7</u> 50 mm from the bottom of the hob. • To install an oven under the hob, make sure it is manufactured by Whirlpool and equipped with a cooling device. The manufacturer declines any liability if another brand of oven is installed.

Page 8: Gas Connection

GAS CONNECTION The gas supply system must comply with the local regulations. • The section "national regulations" gives the specific local regulations for the country of use. • If no information concerning your country is given, please ask your installer for more details. •...

Page 9 FIXING TO THE SUPPORT STRUCTURE - CONVENTIONAL FITTED MODEL (SEMI-FLUSH) Important: The following operation must be carried out by a competent technician. Installation can be carried out on different materials: such as masonry, metal, solid wood and plastic laminated wood provided it is heat resistant (T 90°C). Make an opening in the top, of the dimensions shown in fig.

<u>Page 10</u> FIXING TO THE SUPPORT STRUCTURE - FLUSH-MOUNTING MODEL Important: The following operation must be carried out by a competent technician. Installation can be carried out on different materials such as masonry, metal, solid wood and plastic laminated wood provided it is heat resistant (T 90°C).

<u>Page 11</u> CONVERSION TO DIFFERENT TYPES OF GAS If a different type of gas to that specified on the dataplate and on the orange sticker on the back of the hob is used, the injectors must be replaced, and in case of the Wok burner the primary air must be adjusted (see injector table).

Page 12: Cleaning And Maintenance

CLEANING AND MAINTENANCE Before any cleaning and/or maintenance operation, disconnect the hob from power supply and wait until it is cold. Important: Never use steam cleaners. To keep the hob in perfect condition, remove any food residuals and clean it after every use. Hob cleaning: •...

Page 13: Troubleshooting Guide

1. Turn the hob off and on again to check if the problem has been eliminated. If the fault persists after the above checks, contact the Whirlpool After-Sales Service. Always specify: • a brief description of the fault; • the exact type and model of hob;...

This manual is also suitable for:

Akm 293/ix akm 293/ix293/ix