

# Whirlpool ACM 707/BA Instructions For Use Manual

77cm frameless touch control induction hob acm 707/ba

2
3
4
5
6
7
Table Of Contents
8

1

Table of Contents





# Quick Links

- 1 Operating Instructions
- 2 Control Panel
- 3 Troubleshooting Guide

Download this manual



# IMPORTANT SAFETY INFORMATION

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

# Precautions and Advice

1. CAUTION: 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 parting 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 persons (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: be careful and 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 thermoprotector activates, automatically switching off the hob. The display shows an error message Recommended diameters of pot bottoms



XL 26 cm

Ø

L

21 cm

- 10. Make sure the cooking zones and the bottoms of pots
- 11. Do not place metal objects such as kitchen utensils
- 12. Be extremely vigilant when cooking food with boiling







13. When you finish cooking, press button

#### Before use

Before switching the hob on, position the pot on the design cooking zone.

Existing pots and pans:

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
- 2. Do not use empty pots on the hob, especially
- 3. Never place hot pots or pans on the hob's control



M

17 cm

26 cm



14 cm

21 cm

60

(see. section "Troubleshooting Guide"). When the temperature returns to within normal levels the hob is able to be switched on again.

are dry before use.

(knives, forks, spoons, ...), lids or other similar items on the cooking zones as they can become very hot. 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.

# **Important**

: The induction cooking zones will not switch on it pots and pans are not of the correct lime sions. Only use pots bearing the symbol "INDUCTION SYSTEM" (See figure

opposite).

#### OK

may scratch the hob's glass ceramic surface. Check dishes.

enamelled or aluminium ones. This could result in damage to both the glass ceramic surface and the bottom of the pots.

panel. This could result in damage.







18 cm





NO



12 cm 18 cm



9 cm 14.5 cm

Table of Contents





## Related Manuals for Whirlpool ACM 707/BA

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 710/NE Instructions For Use Manual

Domino 30cm x 51cm touch control induction hob acm 710/ne (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 ACM 213/BA Instruction Manual

2-head induction hob (13 pages)

Hob Whirlpool ACM 808/NE Instructions For Use Manual

(15 pages)

Hob Whirlpool Electric Hob Instructions For Use Manual

(16 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 867 BA/IXL Instructions For Use Manual

(16 pages)

Hob Whirlpool ACM 1032 Instructions For Use Manual

(14 pages)

Hob Whirlpool ACM230/IX 1 Series Health & Safety, Use & Care,

Installation Manual And Online Warranty Registration Information

(28 pages)

# Summary of Contents for Whirlpool ACM 707/BA

#### Page 1: Important Safety Information

IMPORTANT SAFETY INFORMATION This manual contains important information regarding safety, the use and maintenance of your new hob. Read the manual carefully and keep it in an easily accessible place for future consultation. Precautions and Advice 1. CAUTION: This cooktop complies with all applicable safety and electromagnetic compatibility legislation.

#### Page 2: Installation And Electrical Connection

INSTALLATION and ELECTRICAL CONNECTION 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

Installation and fixing 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. Dimensions in mm min.

#### Page 4: Control Panel

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: Control Panel Warnings

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 +. When switched on, the display shows level 5. Each cooking zone has different heat settings that can be adjusted using the buttons +/-, which go from "1": min.

#### Page 6: Care And Maintenance

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: User Advice

Failure to comply with these instructions may compromise the safety and quality of the product. Appliance data plate MODEL BRAND 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 703/baAcm 707/ba acm 707/baAcm 703/ba acm 703/ba707/ba