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Sauter SPI4360X

Sauter SPI4360X Built-in Induction Hob

Model: SPI4360X

1. INTRODUCTION

This user manual provides essential information for the safe and efficient installation, operation, and maintenance of your Sauter SPI4360X built-in induction hob. Please read these instructions carefully before using the appliance and keep them for future reference.

Safety Warning:

- Ensure the appliance is installed by a qualified technician.
- Do not allow children to operate the hob unsupervised.
- Use only induction-compatible cookware.
- Always disconnect the power supply before cleaning or maintenance.

2. PRODUCT OVERVIEW

The Sauter SPI4360X is a high-performance built-in induction hob designed for modern kitchens. It features three cooking zones, precise touch controls, and a durable glass-ceramic surface.

Table Induction

3 foyers

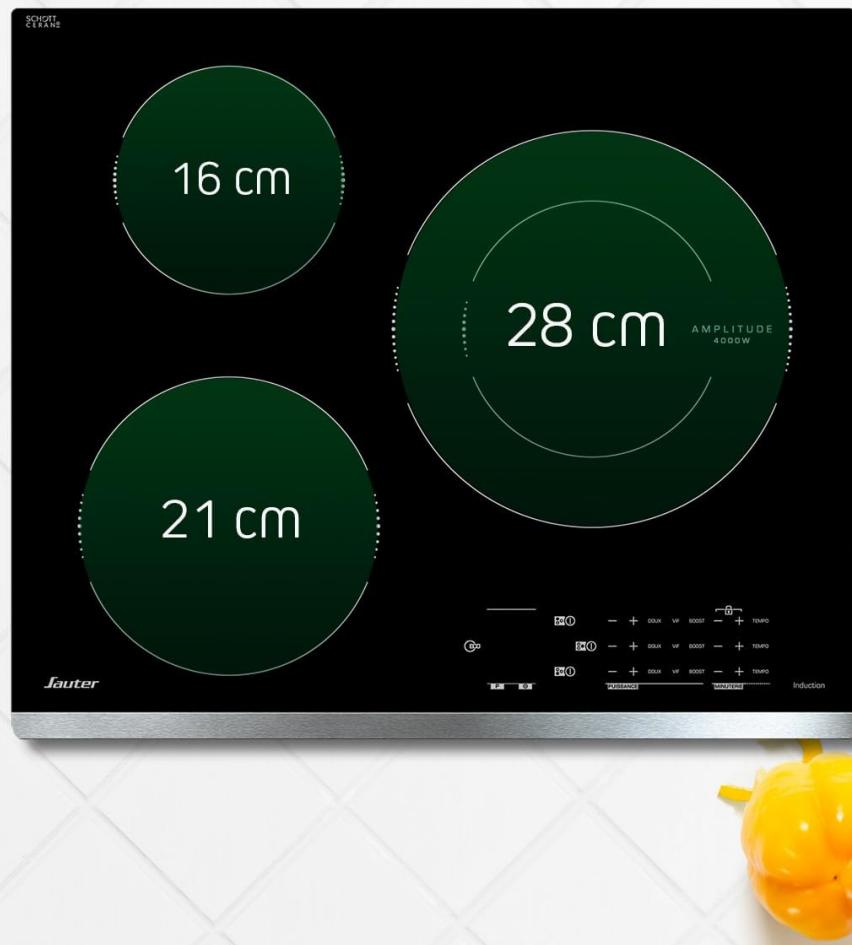


Image 2.1: Overview of the Sauter SPI4360X Induction Hob showing the three cooking zones and control panel.

Key Features:

- **3 Induction Cooking Zones:** Includes a large 28 cm zone with 4000 W power for versatile cooking.
- **Dedicated Controls:** Each cooking zone has 14 precise cooking positions.
- **Direct Access Functions:** Three direct access settings including a booster for rapid heating.
- **EASYCOOK Function:** Eco-friendly feature that identifies the ideal cooking zone diameter for your cookware, optimizing energy use.
- **TEMPO Function:** Displays the elapsed time since the last power setting change, aiding cooking monitoring.
- **10 Safety Levels:** Comprehensive safety system for user protection.

3. SETUP AND INSTALLATION

The Sauter SPI4360X is designed for built-in installation. Proper installation is crucial for safety and optimal performance.

3.1. Installation Requirements

- **Type of Installation:** Built-in (Flush-mounted).
- **Cut-out Dimensions:** 560 mm (width) x 490 mm (depth).
- **Product Dimensions:** 60 cm (width) x 51 cm (depth) x 5.5 cm (height).
- **Electrical Connection:** Maximum electrical power of 7.2 kW. Voltage 220-240 V, Frequency 50/60 Hz. Requires a direct connection, without a plug.
- **Cable Length:** 130 cm.

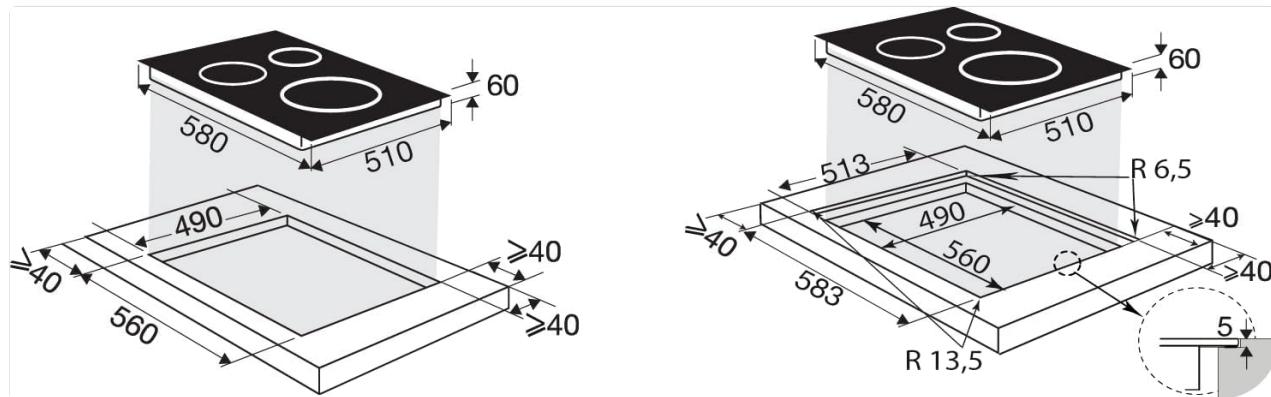


Image 3.1: Installation dimensions for the hob cut-out in the countertop.

3.2. Installation Steps (Summary)

1. Prepare the countertop opening according to the specified cut-out dimensions.
2. Ensure adequate ventilation space beneath the hob.
3. Connect the hob to the main electrical supply by a qualified electrician, following local regulations.
4. Carefully lower the hob into the opening until it sits flush with the countertop.
5. Secure the hob using the provided mounting clips (if applicable).

4. OPERATING INSTRUCTIONS

The hob is controlled via a touch-sensitive panel. Each cooking zone has its own dedicated controls for precise temperature regulation.

Cuisinez facilement



14 positions de cuisson



Commandes dédiées à chaque foyer



3 accès directs : doux, vif, boost



Image 4.1: Control panel with 14 cooking positions and direct access functions.

4.1. Powering On/Off

- To turn on: Touch the main power button.
- To turn off: Touch and hold the main power button.

4.2. Selecting a Cooking Zone and Power Level

1. Place an induction-compatible pan on the desired cooking zone.
2. Select the cooking zone by touching its corresponding control.
3. Adjust the power level using the '+' and '-' buttons. There are 14 cooking positions for fine-tuned heat control.

4.3. Special Functions

- **Booster:** Provides maximum power for rapid heating. Activate by selecting the zone and then the booster button.
- **EASYCOOK:** This function (indicated by an eco-friendly symbol) helps determine the ideal cooking zone

for your pan's diameter, leading to faster temperature achievement and energy savings.

- **TEMPO:** Displays the time elapsed since the last power setting adjustment on the control panel, useful for monitoring cooking progress without a set timer.
- **Timer:** An electronic timer (up to 99 minutes) is available for each zone. Set the desired time, and the zone will switch off automatically.

5. SAFETY FEATURES

The Sauter SPI4360X induction hob is equipped with 10 safety features to ensure safe operation:



Image 5.1: Visual representation of the 10 integrated safety features.

- **Residual Heat Indicator:** 'H' flashes on the display when a zone is hot.
- **Anti-Overheating Protection:** Prevents the hob from reaching excessively high temperatures.
- **Anti-Overflow System:** Automatically shuts off the hob if liquids spill onto the control panel.
- **Keypad Lock:** Prevents accidental changes to settings or activation.
- **Auto-Stop:** Automatically turns off the hob after a period of inactivity.

- **Pan Detection:** The hob only heats when an induction-compatible pan is placed on the zone.
- **Small Utensil Detection:** Prevents heating if small metal objects are placed on the zone.
- **Overvoltage Detection:** Protects the appliance from electrical surges.
- **Incorrect Connection Detection:** Alerts to improper electrical wiring.
- **Low Voltage Detection:** Ensures stable operation within safe voltage limits.

6. MAINTENANCE

Regular cleaning and maintenance will prolong the life of your induction hob and ensure its optimal performance.

6.1. Cleaning the Glass-Ceramic Surface

- Always ensure the hob is cool and disconnected from the power supply before cleaning.
- For light spills, wipe with a damp cloth and mild detergent.
- For stubborn stains or burnt-on food, use a specialized ceramic hob scraper and a suitable cleaning agent.
- Avoid abrasive cleaners, scouring pads, or harsh chemicals that can scratch or damage the surface.
- Dry the surface thoroughly after cleaning to prevent water marks.

6.2. Control Panel

- Wipe the touch control panel with a soft, damp cloth.
- Ensure the panel is dry before operating the hob to prevent unintended activation.

7. TROUBLESHOOTING

If you encounter issues with your hob, refer to the following common problems and solutions. For more complex issues, contact a qualified service technician.

Problem	Possible Cause	Solution
Hob does not turn on.	No power supply; Keypad locked.	Check circuit breaker; Unlock keypad.
Cooking zone not heating.	Non-induction compatible pan; Pan not centered; Pan detection error.	Use induction-compatible cookware; Center the pan; Ensure pan base is flat.
Display shows 'H'.	Residual heat indicator.	This is normal. The zone is still hot. Do not touch.
Hob beeps or shuts off during cooking.	Liquid spill on controls; Overheating; Pan removed.	Clean controls; Allow hob to cool; Replace pan.

8. SPECIFICATIONS

Detailed technical specifications for the Sauter SPI4360X Induction Hob:

Specification	Value
Brand	Sauter
Model	SPI4360X
Product Dimensions (WxDxH)	60 x 51 x 5.5 cm
Weight	11 kg
Installation Type	Built-in (Flush-mounted)
Number of Heating Elements	3
Burner Type	Induction
Control Type	Touch
Surface Material	Glass-Ceramic
Color	Stainless Steel
Max Electrical Power	7200 W
Voltage	220-240 V
Frequency	50/60 Hz
Fuel Type	Electric
Special Features	EASYCOOK, Adjustable Temperature, Booster, Timer
Manufacturer	Brandt

9. WARRANTY AND SUPPORT

Sauter is committed to providing quality products and support.

9.1. Warranty Information

This product is manufactured in France and comes with a commitment to durability and reparability:

- **20 Years Reparable:** The product is designed to be reparable for 20 years.
- **20 Years Parts Availability:** Spare parts are available for 20 years from the date of purchase.

PRODUIT FABRIQUÉ À MOINS DE 1000KM



**20 ANS DE DISPONIBILITÉ
DES PIÈCES DÉTACHÉES**



Image 9.1: Information on product origin and warranty details.

9.2. Customer Support

For technical assistance, warranty claims, or to order spare parts, please contact Sauter customer service or visit the official Sauter website. Ensure you have your model number (SPI4360X) and purchase date available when contacting support.