

Sauter SPI5361B

Sauter SPI5361B Induction Hob User Manual

Model: SPI5361B

INTRODUCTION

This user manual provides essential information for the safe and efficient operation, installation, and maintenance of your Sauter SPI5361B Induction Hob. Please read these instructions carefully before using the appliance and keep them for future reference. This induction hob features three cooking zones, intuitive front controls, booster functions for rapid heating, a precise 99-minute timer, and advanced safety mechanisms such as pan detection and central locking.

IMPORTANT SAFETY INSTRUCTIONS

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, burns, or injury.

- **Electrical Connection:** Ensure the hob is connected to a properly grounded electrical outlet by a qualified electrician. The voltage and frequency must match the specifications.
- **Ventilation:** Maintain adequate ventilation around the appliance as specified in the installation instructions.
- **Children:** This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
- **Hot Surfaces:** The hob surface will be hot during and after use. Do not touch hot surfaces. Use oven mitts or pot holders.
- **Pan Detection:** The induction hob will only heat when a suitable pan is placed on the cooking zone.
- **Overheating:** Do not leave the hob unattended during operation, especially when cooking with oil or fat, as overheating can cause fire.
- **Cleaning:** Disconnect the appliance from the power supply before cleaning.
- **Damage:** Do not operate the appliance if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.

PRODUCT OVERVIEW

The Sauter SPI5361B is a built-in induction hob designed for modern kitchens. It features a sleek black tempered glass surface and three independent cooking zones.

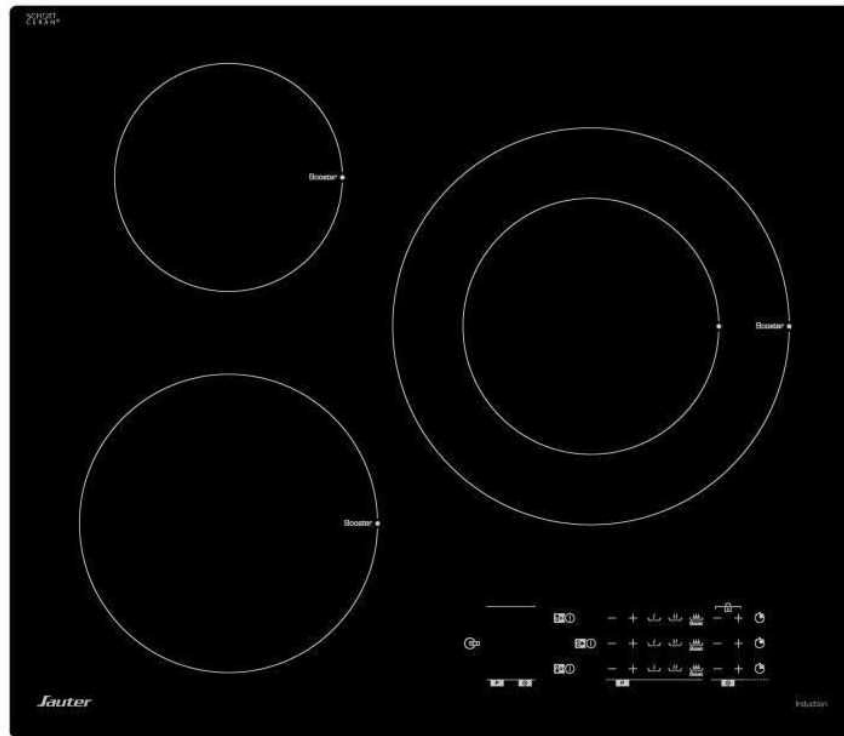


Image: Top view of the Sauter SPI5361B Induction Hob, showing its black glass surface, three circular cooking zones of varying sizes, and the touch control panel located at the front right.

Key Features:

- **3 Induction Cooking Zones:** Efficient and precise heating.
- **Front Touch Controls:** Easy access and intuitive operation.
- **Booster Function:** For rapid heating of cooking zones.
- **99-Minute Timer:** Allows precise control over cooking duration.
- **Pan Detection:** Automatically detects suitable cookware.
- **Central Locking:** Enhances safety by preventing accidental changes to settings.
- **Safety Devices:** Includes 10 safety fuses for protection.
- **Tempered Glass Surface:** Durable and easy to clean.

SETUP AND INSTALLATION

The Sauter SPI5361B is designed for integrated installation. Installation should only be performed by a qualified technician in accordance with local regulations and the provided installation template (not included in this manual).

Installation Requirements:

- **Cut-out Dimensions:** Refer to the product specifications for precise cut-out dimensions required for your countertop. The product dimensions are approximately 60 x 36 x 28 cm (L x W x H).
- **Ventilation:** Ensure sufficient clearance for ventilation beneath and around the hob.
- **Electrical Supply:** The appliance requires a 115 Volt electrical supply with a power rating of 7200 Watts. A dedicated circuit is recommended.
- **Level Surface:** Install the hob on a stable, level surface.

After installation, ensure all connections are secure and the appliance is properly seated in the countertop opening.

OPERATING INSTRUCTIONS

This section details how to use your induction hob for cooking.

1. Powering On/Off:

- To turn on the hob, press the main power button on the front control panel.
- To turn off, press the main power button again.

2. Selecting a Cooking Zone and Power Level:

- Place a suitable induction-compatible pan on the desired cooking zone.
- Select the cooking zone by touching its corresponding control on the panel.
- Adjust the power level using the '+' and '-' controls or the slider, typically offering 14 power settings.

3. Using the Booster Function:

- To activate the booster function for rapid heating, select a cooking zone and then press the booster button (often indicated by a 'P' or 'Booster' symbol).
- The booster will operate for a set period or until manually deactivated.

4. Setting the Timer:

- With a cooking zone active, press the timer button.
- Use the '+' and '-' controls to set the desired cooking time, up to 99 minutes.
- The timer will count down and automatically switch off the selected cooking zone when complete.

5. Central Locking (Child Lock):

- To activate the central locking feature, press and hold the lock symbol button for a few seconds. This prevents accidental changes to settings or activation of the hob.
- To deactivate, press and hold the lock symbol button again until the lock indicator disappears.

MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your induction hob.

General Cleaning:

- **Before Cleaning:** Always ensure the hob is switched off and has cooled down completely. Disconnect from the power supply if possible.
- **Daily Cleaning:** Wipe the tempered glass surface with a soft cloth and warm soapy water. For stubborn stains, use a specialized ceramic hob cleaner.
- **Avoid Abrasives:** Do not use abrasive sponges, scourers, or harsh chemical cleaners, as these can scratch or damage the glass surface.
- **Spills:** Clean up spills immediately to prevent them from drying and becoming harder to remove.

Care for the Control Panel:

- Wipe the touch control panel gently with a damp cloth. Ensure it is dry before operating the hob.

TROUBLESHOOTING

If you encounter issues with your Sauter SPI5361B Induction Hob, refer to the following common problems and solutions before contacting customer service.

Problem	Possible Cause	Solution
Hob does not turn on.	No power supply; Central locking activated.	Check power connection and circuit breaker. Deactivate central locking by pressing and holding the lock button.
Cooking zone not heating.	Incorrect cookware; Pan not centered; Pan detection error.	Use induction-compatible cookware. Ensure the pan is centered on the cooking zone. Remove and re-place the pan.
Display shows an error code.	Internal fault; Overheating.	Turn off the hob, disconnect from power for a few minutes, then reconnect. If the error persists, contact customer support.
Unusual noises during operation.	Normal induction hum; Pan vibration.	A slight humming or buzzing sound is normal for induction hobs. Ensure the pan is stable and not vibrating excessively.

For issues not listed here or if problems persist, please contact Sauter customer support or a qualified service technician.

TECHNICAL SPECIFICATIONS

Feature	Detail
Brand	Sauter
Model Number	SPI5361B
Type	Induction Hob
Installation Type	Integrated (Built-in)
Number of Cooking Zones	3

Feature	Detail
Control Type	Front Touch Controls
Power Levels	14 per zone
Booster Functions	3
Timer	99 minutes
Safety Features	Pan detection, Central locking, 10 safety fuses
Material	Tempered Glass (Vitroc�ramique)
Color	Black
Product Dimensions (L x W x H)	60 x 36 x 28 cm (approx. 60 x 52 cm for surface)
Weight	14 Kilograms
Voltage	115 Volts
Power	7200 Watts
Power Source	Electric (Cable Electric)

WARRANTY AND CUSTOMER SUPPORT

For information regarding the warranty period and terms for your Sauter SPI5361B Induction Hob, please refer to the warranty card included with your purchase or contact your retailer. Sauter provides customer support for technical assistance, spare parts, and service inquiries.

Please have your model number (SPI5361B) and purchase date ready when contacting support.