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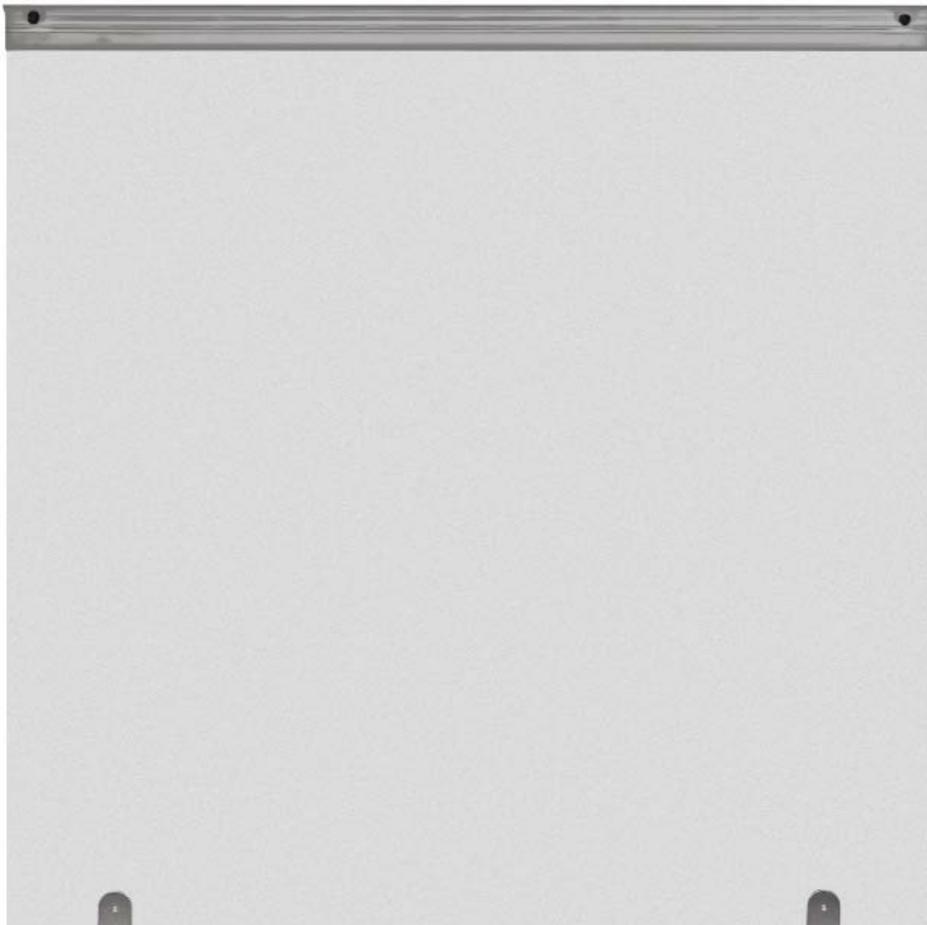
## Sauter ELEGANT 3650

# Sauter ELEGANT 3650 Combined Hob and Oven Instruction Manual

Model: ELEGANT 3650

## INTRODUCTION

This manual provides essential instructions for the safe and efficient operation, installation, and maintenance of your Sauter ELEGANT 3650 Combined Hob and Oven. Please read this manual thoroughly before using the appliance and keep it for future reference.







*Image: Front view of the Sauter ELEGANT 3650 Combined Hob and Oven. This appliance features a hob with four gas burners on top and an oven below, with control knobs on the front panel.*

## SAFETY INSTRUCTIONS

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Always prioritize safety when operating this appliance. Failure to follow these instructions may result in injury or damage.

- **Gas Safety:** The appliance is equipped with enhanced safety sensors on all burners. These sensors automatically stop the flow of gas if the flame extinguishes, preventing gas leakage. Ensure proper ventilation when using gas burners.
- **Electrical Safety:** This oven is designed for EU 220 Volt electric outlets. Ensure the appliance is correctly earthed and connected to a suitable power supply.
- **Hot Surfaces:** The oven and hob surfaces become hot during operation. Use oven mitts and avoid direct contact with hot surfaces. Keep children away from the appliance.
- **Installation:** Installation should be performed by a qualified technician in accordance with local regulations and standards.
- **Cleaning:** Disconnect the appliance from the power supply before cleaning. Allow hot surfaces to cool down completely.

## SETUP AND INSTALLATION

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The Sauter ELEGANT 3650 requires professional installation for both electrical and gas connections.

### Dimensions

- **Height:** 85 cm
- **Width:** 50 cm
- **Depth:** 60 cm

### Electrical Requirements

This appliance is rated for an 'A' energy efficiency and requires a 220 Volt electric outlet, suitable for EU standards. Ensure the electrical circuit can support the appliance's power consumption.

### Gas Connection

The hob features 4 Italian-made Defendi gas burners. The appliance is designed to operate with natural gas. A qualified technician must connect the appliance to the gas supply and check for leaks.

## OPERATING INSTRUCTIONS

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### Using the Gas Hob

1. Place a suitable cooking vessel on the desired burner.
2. Push and turn the corresponding control knob to the ignition position. The gas buttons are ignited electronically.
3. Hold the knob for a few seconds to allow the safety sensor to activate. Release the knob once the flame is stable.

4. Adjust the flame intensity by turning the knob between the minimum and maximum settings.
5. To turn off, turn the knob to the 'off' position.

## Using the Electric Oven

The oven has a spacious 65.5+ liter capacity and a temperature range of 50-250°C.

1. Select the desired cooking mode using the function selector knob.
2. Set the desired temperature using the temperature control knob.
3. For fast pre-heating, the oven can reach 150°C in approximately 4 minutes.
4. Use the digital timer on the operating panel to set cooking duration or to program delayed start/stop.
5. Place food inside the oven using the provided deep baking trays or cast iron roasting rack. Optional removable telescopic runners are available.

### Oven Cooking Modes:

- Passive turbo
- Defrost
- Upper and lower heater
- Eco grill
- Power grill
- Grill + turbo
- Lower + grill
- Fast preheat
- Lower heater
- Lower + turbo
- Lighting

The specialized ProCook baking trays with honeycomb technology are designed to prevent sticking and ensure even cooking results.

## MAINTENANCE AND CLEANING

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Regular cleaning and maintenance will ensure the longevity and optimal performance of your appliance. Always ensure the appliance is cool and disconnected from the power supply before cleaning.

- **Oven Interior:** The oven features an easy-to-clean gray enameled interior. Use a soft cloth and mild detergent. Avoid abrasive cleaners that can damage the enamel.
- **Oven Door:** The smooth glass surface of the interior oven door is removable for easy cleaning. Consult the full product manual for instructions on how to detach and reattach the door.
- **Hob Surface:** Clean the hob surface and burner caps regularly with a non-abrasive cleaner. Ensure all parts are dry before reassembling and using the hob.
- **Accessories:** Wash baking trays, roasting racks, and runners with warm soapy water.

## TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Burner does not ignite	No gas supply, igniter dirty, or safety sensor not engaged.	Check gas supply. Clean igniter. Hold knob longer after ignition.
Oven not heating	Power supply issue, incorrect mode/temperature setting, or timer not set.	Check power connection. Verify mode and temperature. Ensure timer is set correctly or off.
Uneven cooking in oven	Incorrect rack position, overloaded oven, or door not sealed properly.	Use recommended rack positions. Avoid overcrowding. Check door seal for damage.

## SPECIFICATIONS

- **Model:** Sauter ELEGANT 3650
- **Dimensions (H x W x D):** 85 cm x 50 cm x 60 cm
- **Oven Capacity:** 65.5+ liters
- **Energy Rating:** 'A'
- **Fuel Type:** Electric (oven), Natural Gas (hob)
- **Hob Burners:** 4 Italian-made Defendi gas burners
- **Oven Temperature Range:** 50-250°C
- **Electrical Requirement:** EU 220 Volt
- **Special Features:** Electronic ignition, safety sensors, digital timer, ProCook baking trays, removable glass interior door.

## WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the documentation provided at the time of purchase or contact your local Sauter authorized service center. Keep your proof of purchase for warranty claims.

For technical assistance or spare parts, please contact Sauter customer service.