Saved from manuals.plus.
Open the live page for links to other documents and user manuals.

Sauter SPI9544B

Sauter SPI9544B Induction Cooktop User Manual

Model: **SPI9544B** | Brand: **Sauter**

1. Important Safety Information

Please read this manual carefully before installing, operating, or maintaining your Sauter SPI9544B induction cooktop. Keep this manual for future reference.

- **Electrical Safety:** Ensure the cooktop is connected to a properly grounded electrical outlet with the correct voltage (240 Volts) and power rating (7400 Watts total, 4000 Watts for the large zone). Installation must be performed by a qualified electrician.
- **Cookware:** Only use induction-compatible cookware. Non-magnetic pots and pans will not heat.
- **Pacemakers:** Individuals with pacemakers or similar medical devices should consult their doctor before using an induction cooktop.
- **Child Safety:** This appliance is equipped with a "Pack 10 safeties" system. Always supervise children near the cooktop. The control lock function should be used to prevent accidental activation.
- **Hot Surfaces:** Although induction heats the cookware directly, the cooktop surface can become hot from residual heat. Exercise caution.
- **Ventilation:** Ensure adequate ventilation around and beneath the cooktop as per installation instructions.

2. Installation

The Sauter SPI9544B is designed for **Slide-In** installation. Proper installation is crucial for safety and optimal performance.

2.1 Dimensions and Cut-out

The cooktop dimensions are approximately 75 cm (Length) x 62 cm (Width) x 14 cm (Height). The required cut-out dimensions for your countertop are critical for a proper fit.

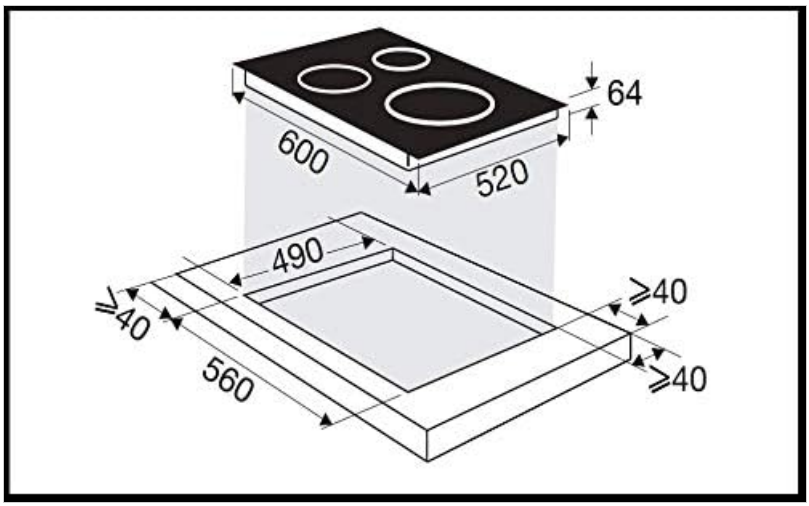


Image Description: This diagram illustrates the overall dimensions of the Sauter SPI9544B induction cooktop and the precise cut-out dimensions required for installation into a kitchen countertop. The cooktop measures 600mm in width and 520mm in depth. The countertop cut-out should be 560mm in width and 490mm in depth, with a minimum clearance of 40mm from the edges.

2.2 Electrical Connection

The cooktop operates on 240 Volts and has a total power output of 7400 Watts. Ensure your electrical supply meets these requirements and that the connection is made by a certified professional according to local electrical codes.

3. Operating Instructions

Your Sauter SPI9544B induction cooktop features three cooking zones with precise touch controls.



Image Description: This image provides a detailed view of the touch control panel of the Sauter SPI9544B induction cooktop. It shows the individual power and timer controls for each cooking zone, including dedicated buttons for "Doux" (Gentle), "Vif" (Lively), and "Boost" settings, as well as the timer and lock functions.

3.1 Cooking Zones and Power Levels

- The cooktop has three induction zones.
- The large zone measures 28 cm in diameter and offers up to 4000 Watts of power, suitable for various cooking needs from gentle simmering to rapid frying.
- Each zone provides 12 cooking positions, allowing for precise temperature adjustments.
- **Direct Access Functions:** Three direct access settings are available:
  - **Doux (Gentle):** For delicate cooking and simmering.
  - **Vif (Lively):** For standard cooking and boiling.
  - **Booster:** For maximum power and rapid heating.

3.2 Boil Function

The innovative "Boil" function automatically adjusts the necessary power to bring a selected volume of water to a boil. Once boiling is reached, the cooktop emits a signal and maintains the boil for the duration of your cooking time. This feature is ideal for preparing pasta and other dishes requiring precise boiling.

3.3 Using the Controls

The cooktop features sensitive touch controls. To activate a zone, place an induction-compatible pan on it and touch the corresponding power control. Adjust the power level using the '+' and '-' buttons or select one of the direct access functions. Timers can be set independently for each zone.

4. Maintenance and Cleaning

Regular cleaning and maintenance will ensure the longevity and optimal performance of your Sauter induction cooktop, which features a durable vitroceramic surface.

- **Daily Cleaning:** After each use, allow the cooktop to cool down. Wipe the surface with a damp cloth and a mild detergent. Dry thoroughly with a clean cloth.
- **Stubborn Stains:** For burnt-on food or stubborn stains, use a specialized ceramic hob cleaner and a scraper designed for glass-ceramic surfaces. Follow the product instructions carefully.
- **Avoid Abrasives:** Do not use abrasive sponges, scouring pads, or harsh chemical cleaners, as these can scratch or damage the vitroceramic surface.
- **Spills:** Clean up spills immediately, especially sugary liquids, to prevent them from burning onto the surface and causing permanent damage.

5. Troubleshooting

This section addresses common issues you might encounter with your induction cooktop.

Problem	Possible Cause	Solution
Cooktop not turning on / No heat	No power supply; Incorrect cookware; Cooktop locked.	Check power connection and circuit breaker. Ensure cookware is induction-compatible and correctly placed. Deactivate child lock.
Cooktop overheats and shuts off	Poor ventilation; Prolonged high-power use; External heat source (e.g., direct sunlight).	Allow cooktop to cool. Ensure proper ventilation. If exposed to direct sunlight, try to shade the cooktop or reset by disconnecting power for a few minutes.
Unusual odors during initial use	Residue from manufacturing process.	This is normal for new appliances and should dissipate after a few uses. Ensure good ventilation in the kitchen. If odors persist, contact customer support.
Surface scratches easily	Abrasive cleaning; Rough cookware bottoms; Sliding pots.	Use only recommended cleaning products and methods. Lift cookware instead of sliding. Ensure cookware bottoms are smooth and clean.

If the problem persists after attempting these solutions, please contact Sauter customer support or a qualified service technician.

6. Specifications

Brand	Sauter

Model Number	SPI9544B
Product Dimensions (L x W x H)	75 x 62 x 14 cm
Weight	1 Kilogram
Number of Hobs	3
Hob Type	Induction
Material	Vitroceramic / Tempered Glass
Color	Black
Voltage	240 Volts
Power	7400 Watts (Total), 4000 Watts (Large Zone)
Noise Level	60 dB
Installation Type	Slide-In
Special Features	Adjustable Temperature, Boil Function, Dedicated Controls (Gentle, Lively, Booster)
Certification	CE

7. Warranty and Support

Your Sauter SPI9544B induction cooktop comes with a manufacturer's warranty and commitment to spare parts availability.

- **Manufacturer's Warranty:** This product is covered by a **2-year** manufacturer's warranty. Please retain your proof of purchase for warranty claims.
- **Spare Parts Availability:** Sauter ensures the availability of spare parts for this model for up to **20 years**. This commitment supports the longevity and reparability of your appliance.



Image Description: This image displays the Sauter brand logo alongside a graphic indicating a 20-year availability of spare parts, emphasizing the product's long-term support and reparability.

For technical assistance, warranty claims, or to order spare parts, please contact Sauter customer service through their official website or authorized service centers. Refer to the contact information provided with your product packaging.

© 2024 Sauter. All rights reserved.
This manual is for informational purposes only. Specifications are subject to change without notice.

Ask a question about this manual

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. Privacy details.

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question

Open the live page

https://manuals.plus/asin/B08PKQ4ZQN

More documents and user manuals: **https://manuals.plus/**