

## Sauter SPI9602BM

# Sauter SPI9602BM Mixed Hob User Manual

Model: SPI9602BM | Brand: Sauter

## 1. IMPORTANT SAFETY INFORMATION

Please read this manual carefully before installing, operating, or performing maintenance on your Sauter SPI9602BM mixed hob. Keep this manual for future reference.

- **Electrical Safety:** Ensure the hob is connected to a properly grounded electrical outlet. Do not use extension cords. Disconnect power before any maintenance or cleaning.
- **Gas Safety:** Verify that the gas supply is compatible with the hob's specifications. Ensure proper ventilation when using gas burners. In case of a gas leak, turn off the gas supply immediately, open windows, and do not operate any electrical switches.
- **Burn Hazard:** The hob surface and surrounding areas become hot during use. Use oven mitts and avoid touching hot surfaces. Allow the hob to cool completely before cleaning.
- **Child Safety:** Keep children away from the hob during operation and while it is cooling. Do not allow children to play with the appliance controls.
- **Proper Use:** Use only cookware suitable for induction and gas hobs. Do not leave cooking unattended. Avoid placing flammable materials near the hob.

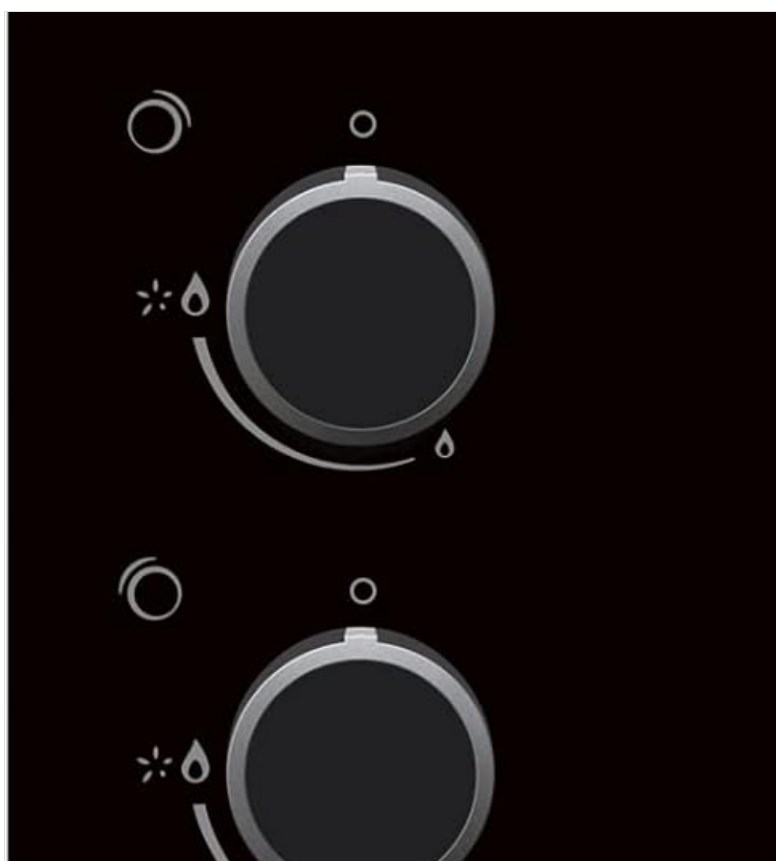
## 2. PRODUCT OVERVIEW

The Sauter SPI9602BM is a 60 cm mixed hob featuring both induction and gas cooking zones, designed for integrated installation. It combines the precision and speed of induction with the traditional control of gas, offering versatility for various cooking needs.

- Two induction zones (2 x 180 mm) with touch-sensitive controls and a Booster function for rapid heating.
- Two gas burners with cast iron grates for stable cookware support and gas safety features.
- Integrated timer function (99 minutes) for precise cooking control.
- Total power output of 2.8 kW for the induction zones.



Figure 2.1: Top view of the Sauter SPI9602BM Mixed Hob, illustrating the layout of the induction zones and gas burners.



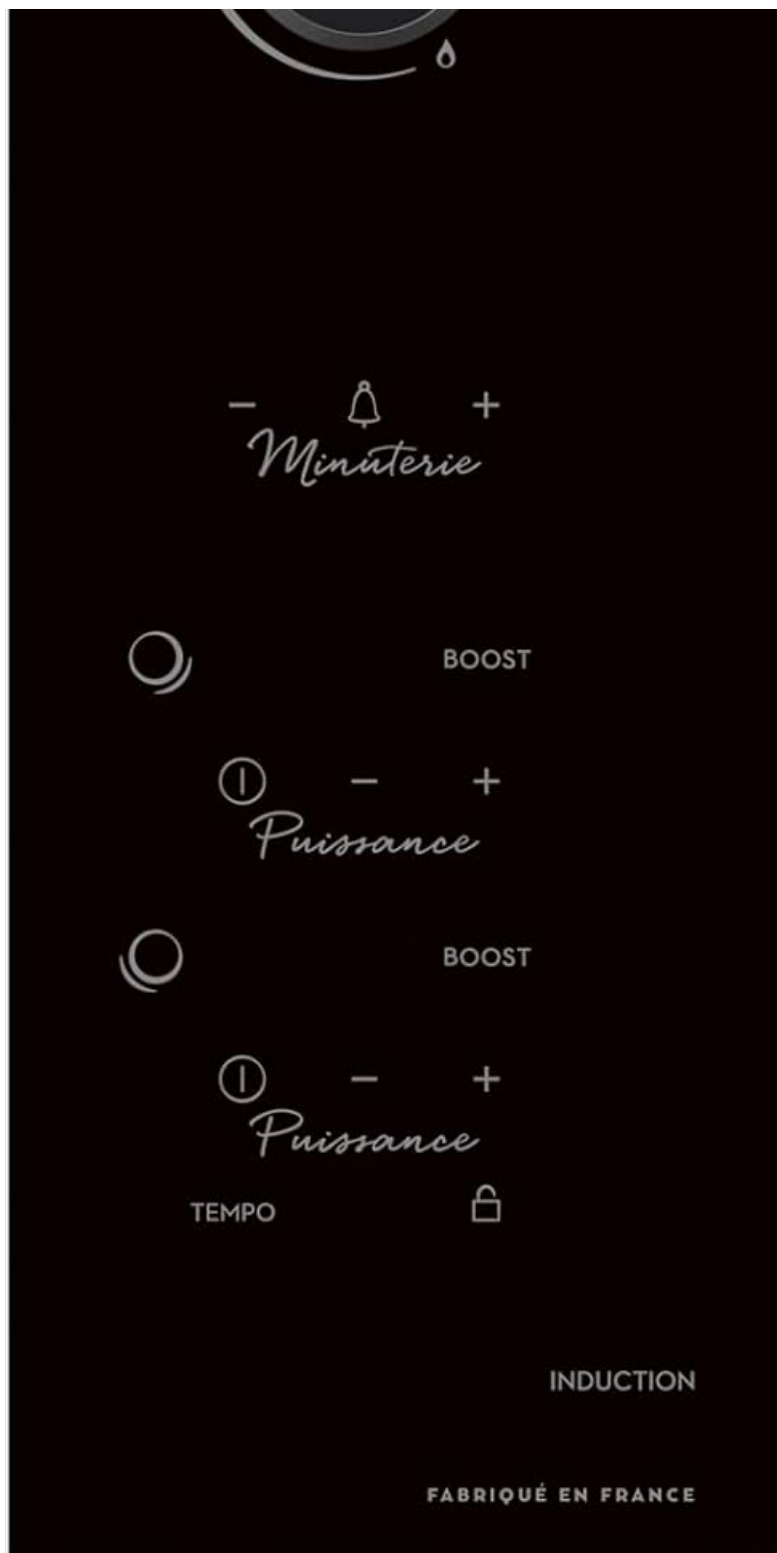


Figure 2.2: Detailed view of the control panel, highlighting the intuitive rotary knobs for gas and touch controls for induction.

### 3. SETUP AND INSTALLATION

The Sauter SPI9602BM hob is designed for integrated installation into a kitchen countertop. Professional installation is recommended to ensure proper electrical and gas connections.

#### 3.1. Dimensions and Cut-out

Ensure your countertop has the correct dimensions for the hob's installation. Refer to the diagram below for precise measurements.

- Product Dimensions (L x W x H): 47 x 55 x 6.6 cm

- Recommended Cut-out Dimensions: Approximately 56 cm (width) x 49 cm (depth). Refer to the installation diagram for exact values.

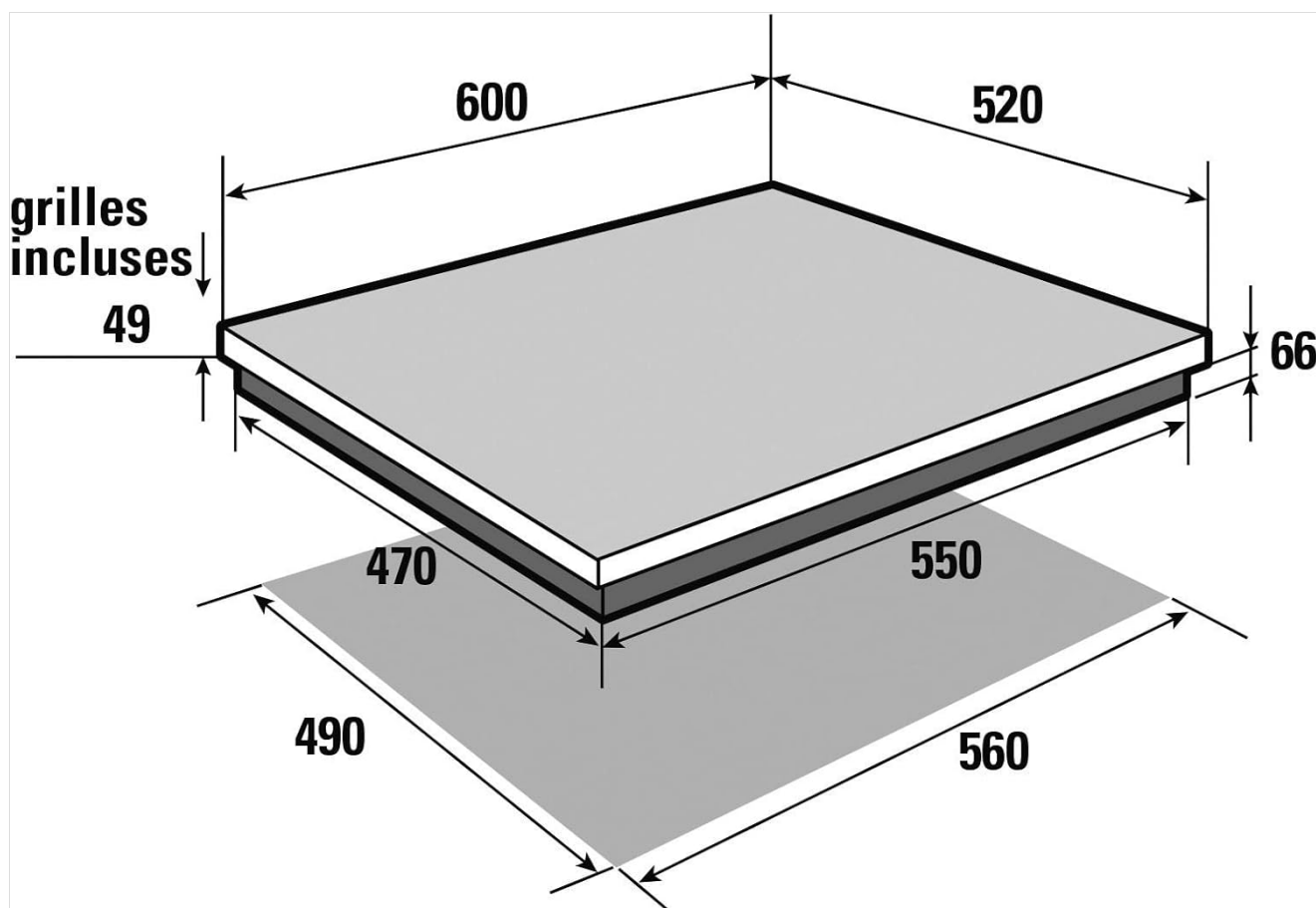


Figure 3.1: Installation diagram with product and cut-out dimensions. All measurements are in millimeters.

### 3.2. Electrical Connection

The hob requires a 230 Volts electrical supply. The electrical connection must be performed by a qualified electrician in accordance with local regulations.

### 3.3. Gas Connection

The hob is designed for natural gas. The gas connection must be performed by a qualified gas technician in accordance with local regulations. Ensure proper ventilation is available in the kitchen.

## 4. OPERATING INSTRUCTIONS

### 4.1. Using the Induction Zones

1. **Power On:** Place suitable induction-compatible cookware on the desired induction zone. Touch the power symbol (ⓘ) for the respective zone.
2. **Adjust Power:** Use the '+' and '-' touch controls to adjust the power level. The display will show the current power setting.
3. **Booster Function:** For rapid heating, touch the 'BOOST' control. This will temporarily increase the power to maximum. The Booster function will automatically reduce power after a set time or if the hob overheats.
4. **Timer Function:** To set a cooking timer, touch the 'Minuterie' (Timer) control. Use '+' and '-' to set the desired duration (up to 99 minutes). The zone will switch off automatically when the timer expires.
5. **Power Off:** Touch the power symbol (ⓘ) again or reduce the power level to zero to turn off the induction zone.

### 4.2. Using the Gas Burners

1. **Ignition:** Push down and turn the corresponding rotary knob counter-clockwise to the maximum flame position. The integrated ignition system will automatically spark.
2. **Flame Adjustment:** Once the flame is lit, release the knob and adjust the flame size by turning the knob between the maximum and minimum flame positions.
3. **Safety Feature:** The gas burners are equipped with a flame failure safety device. If the flame accidentally goes out, the gas supply will be automatically cut off.
4. **Power Off:** Turn the rotary knob clockwise to the 'off' position until you feel a click and the gas supply is completely shut off.

## 5. MAINTENANCE AND CLEANING

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

- **Before Cleaning:** Always ensure the hob is completely cool and disconnected from the power supply before cleaning.
- **Induction Surface:** Clean the ceramic glass surface with a soft cloth and a non-abrasive cleaner specifically designed for ceramic hobs. For stubborn stains, use a ceramic hob scraper. Wipe dry with a clean cloth.
- **Gas Burners and Grates:** Remove the cast iron grates and burner caps/crowns. Wash them with warm soapy water. For stubborn food residues, a non-abrasive scourer can be used. Ensure all parts are completely dry before reassembling.
- **Control Knobs:** Wipe the control knobs with a damp cloth. Do not use harsh chemicals or abrasive cleaners.
- **Spills:** Clean up spills immediately, especially sugary spills on the induction surface, to prevent permanent damage.

## 6. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Induction zone not heating.	Incorrect cookware, no cookware detected, power supply issue.	Use induction-compatible cookware. Ensure cookware is centered on the zone. Check power connection.
Gas burner not igniting.	Gas supply off, burner cap/crown misaligned, ignition electrode dirty.	Check gas supply. Realign burner parts. Clean ignition electrode.
Hob making unusual noises.	Normal fan noise for induction, or gas flow noise.	Some noise is normal during induction operation (e.g., humming, buzzing). Ensure gas connections are secure.
Hob displaying error code.	Specific internal fault.	Refer to the full technical manual for specific error codes or contact customer support.

## 7. SPECIFICATIONS

Feature	Specification
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Feature	Specification
Brand	Sauter
Model Number	SPI9602BM
Product Dimensions (L x W x H)	47 x 55 x 6.6 cm
Weight	1 Kilogram
Installation Type	Integrated
Special Features	Automatic Shut-off, Timer, Boost Function
Hob Type	Mixed (Induction & Gas)
Number of Heating Elements	4 (2 Induction, 2 Gas)
Color	Black
Voltage	230 Volts
Induction Power	2.8 kW
Fuel Type	Natural Gas
Material (Grates)	Cast Iron
Ignition System Type	Gas Pilot (Integrated)
Country of Origin	France

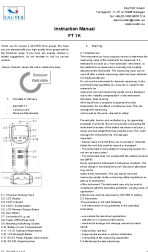

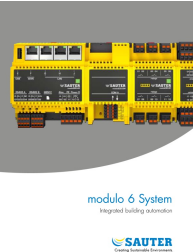


## 8. WARRANTY AND SUPPORT

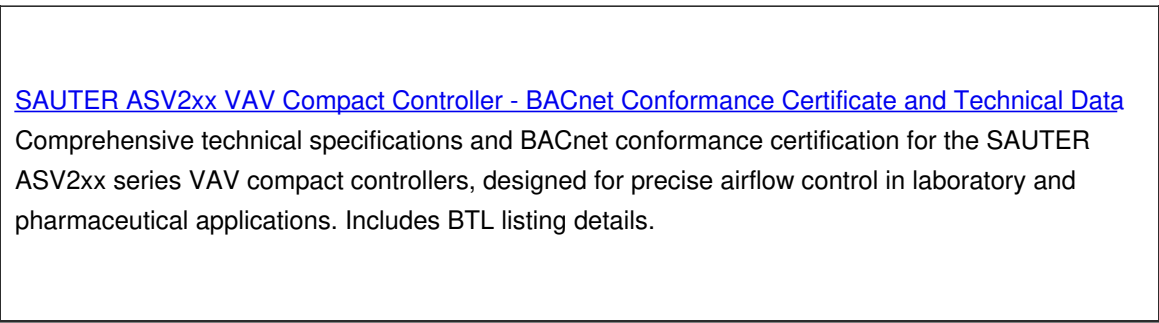
Sauter products are manufactured to high-quality standards. This product comes with a standard manufacturer's warranty. Please refer to the warranty card included with your purchase for specific terms and conditions, including the warranty period and coverage details.

For technical assistance, spare parts, or warranty claims, please contact Sauter customer service or your authorized dealer. Keep your proof of purchase and model number (SPI9602BM) readily available when contacting support.

*Note: Information regarding spare parts availability is currently unavailable.*

### Related Documents - SPI9602BM

	<p><a href="#">SAUTER FT 1K Instruction Manual - Force Gauge Operation Guide</a></p> <p>Comprehensive instruction manual for the SAUTER FT 1K force gauge. Learn about intended use, safety warnings, operation, installation, transport, and RS232 interface for accurate force measurement.</p>
	<p><a href="#">EY6AS80 : Unité modulaire de gestion locale BACnet et serveur web, modu680-AS</a></p> <p>Découvrez l'unité modulaire de gestion locale SAUTER EY6AS80 (modu680-AS), une solution puissante et flexible pour l'automatisation des bâtiments. Intégrant BACnet, un serveur web, et une connectivité étendue, elle optimise les systèmes CVC et offre une gestion centralisée.</p>
	<p><a href="#">SAUTER modulo 6 System: Integrated Building Automation</a></p> <p>Explore the SAUTER modulo 6 system for advanced integrated building automation. Discover its modular design, cybersecurity features, communication protocols (BACnet, Modbus, MQTT), operation options, and product overview.</p>
	<p><a href="#">Sauter Four: Instructions Utilisateur</a></p> <p>Guide complet pour l'utilisateur du four Sauter, couvrant l'installation, l'utilisation, l'entretien et les spécifications techniques. Apprenez à utiliser toutes les fonctions de votre four Sauter pour une expérience culinaire optimale.</p>
	<p><a href="#">SAUTER SP 200K Digital Light Meter: Instruction Manual &amp; Specifications</a></p> <p>Comprehensive instruction manual for the SAUTER SP 200K digital light meter, covering its functions, technical specifications, operation, maintenance, and recommended illuminance levels for professional use.</p>



Comprehensive technical specifications and BACnet conformance certification for the SAUTER ASV2xx series VAV compact controllers, designed for precise airflow control in laboratory and pharmaceutical applications. Includes BTL listing details.