

## Sauter SPI9643B

# Sauter SPI9643B Induction Hob User Manual

Model: SPI9643B

## 1. INTRODUCTION

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Thank you for choosing the Sauter SPI9643B Induction Hob. This manual provides essential information for the safe and efficient use of your appliance. Please read these instructions carefully before installation and operation, and keep them for future reference. This induction hob features four cooking zones, 7400W total power, 14 power levels, and Easycook technology for optimal pot detection.

## 2. SAFETY INSTRUCTIONS

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### General Safety:

- Read all instructions before using the appliance.
- This appliance is intended for domestic use only.
- Keep children away from the appliance during operation and when it is cooling down.
- Use only induction-compatible cookware.
- Do not place metallic objects such as knives, forks, spoons, or lids on the hob surface as they can become hot.

### Electrical Safety:

- Ensure the appliance is properly earthed and connected to a suitable power supply.
- Do not immerse the appliance or its electrical cord in water or other liquids.
- Disconnect the appliance from the power supply before cleaning or maintenance.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent, or similarly qualified persons to avoid a hazard.

### Heat Safety:

- The hob surface will remain hot after use. Avoid touching hot surfaces.
- Do not store flammable materials or aerosols near the hob.
- Never leave cooking unattended, especially when using high heat settings.

## 3. INSTALLATION

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**Preparation:**

- Ensure the installation surface is stable and level.
- Provide adequate ventilation around the appliance to prevent overheating.
- Maintain a minimum distance from walls and adjacent furniture as specified in the installation diagram.

**Recess Dimensions:**

The standard recess dimensions for this hob are **56 cm (width) x 49 cm (depth)**. The overall product dimensions are 60 cm (width) x 52 cm (depth) x 6 cm (height).

**Electrical Connection:**

The electrical connection must be performed by a qualified electrician in accordance with local wiring regulations. Ensure the power supply matches the specifications of the appliance (7400W).

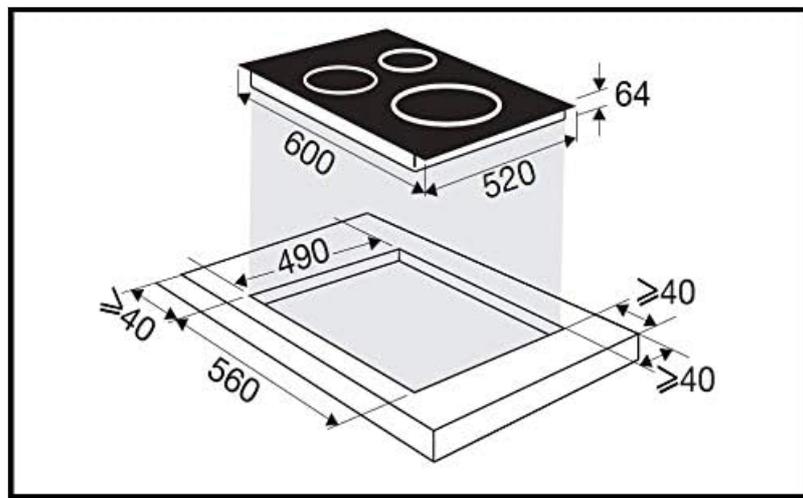


Figure 1: Installation diagram with recess dimensions (560x490mm) and product dimensions (600x520mm).

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## 4. OPERATING INSTRUCTIONS

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The Sauter SPI9643B induction hob features intuitive touch controls for easy operation.

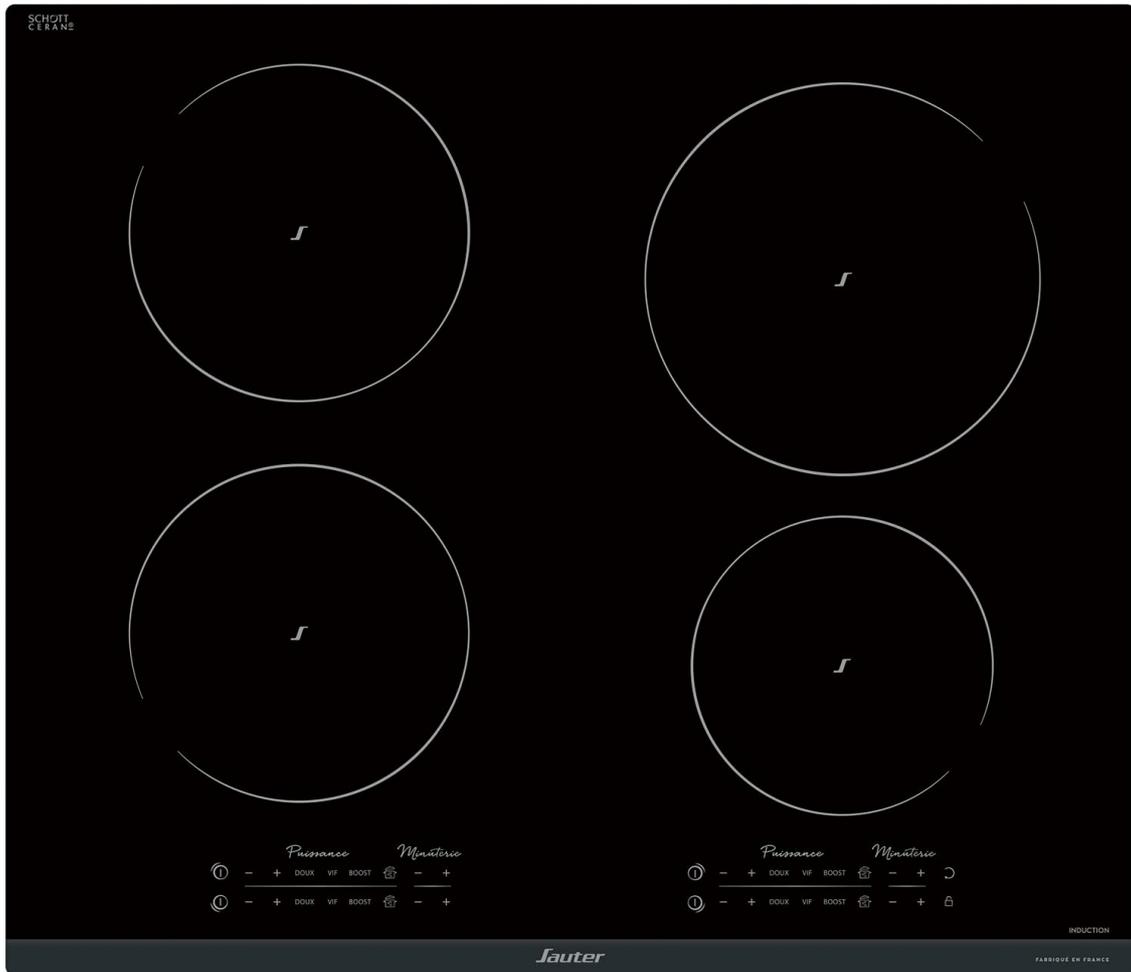


Figure 2: Sauter SPI9643B Induction Hob overview.

#### Powering On/Off:

- Press the main power button to turn the hob on or off.

#### Selecting Cooking Zones:

- Each cooking zone has a dedicated selection area on the control panel. Touch the desired zone to activate it.
- The hob features four cooking zones: two 18cm, one 16cm, and one 22cm.

#### Adjusting Power Levels:

- Once a zone is selected, use the '+' and '-' buttons or the slider control to adjust the power level from 1 to 14.
- Specific direct access functions like 'Soft', 'Vif' (High), and 'Boost' may be available for quick power adjustments.

#### Easycook Technology:

- The Easycook technology automatically identifies the ideal cooking zone based on the diameter of your cookware. This helps in achieving the desired temperature more rapidly and efficiently.

#### Suitable Cookware:

- Use cookware made of ferromagnetic material (e.g., cast iron, enameled steel, stainless steel with a magnetic base).
- Ensure the base of the cookware is flat and covers the cooking zone adequately.

## 5. MAINTENANCE AND CLEANING

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

### Daily Cleaning:

- After each use, allow the hob to cool down completely.
- Wipe the ceramic glass surface with a damp cloth and a small amount of mild detergent.
- Dry thoroughly with a clean, soft cloth to prevent water spots.

### Stubborn Stains:

- For burnt-on food or stubborn stains, use a specialized ceramic hob cleaner. Follow the product instructions carefully.
- A hob scraper can be used for very tough residues, but use it at an acute angle to avoid scratching the surface.

### Avoid:

- Abrasive cleaners, scouring pads, or harsh chemicals, as these can damage the ceramic surface.
- Spilling sugary substances on the hot hob, as they can melt and cause permanent damage. Clean immediately if this occurs.

## 6. TROUBLESHOOTING

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Before contacting customer service, please check the following common issues:

Problem	Possible Cause	Solution
Hob does not turn on	No power supply; Main power switch off; Control panel locked.	Check circuit breaker; Turn on main power switch; Unlock control panel (refer to specific lock function in full manual).
Cooking zone not heating	Incorrect cookware; Cookware not centered; Zone not selected.	Use induction-compatible cookware; Center cookware on the zone; Select the desired cooking zone.
Display shows an error code (e.g., 'E' followed by numbers)	Internal fault; Overheating; Voltage issue.	Turn off the hob, wait a few minutes, then restart. If the error persists, disconnect power and contact customer service.
Unusual noise during operation	Normal fan operation; Cookware vibration.	A slight humming or buzzing sound is normal for induction hobs due to the fan and magnetic fields. This is not a fault.

If the problem persists after attempting these solutions, please contact Sauter customer service for assistance.

## 7. SPECIFICATIONS

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Feature	Specification
Model	SPI9643B
Type	Induction Hob
Number of Cooking Zones	4
Cooking Zone Sizes	1 x 16 cm, 2 x 18 cm, 1 x 22 cm
Total Power Output	7400 W
Power Levels	14
Control Type	Touch Controls
Surface Material	Ceramic Glass
Product Dimensions (W x D x H)	60 cm x 52 cm x 6 cm
Recess Dimensions (W x D)	56 cm x 49 cm
Power Source	Electric
Special Features	Easycook Technology
Origin	Made in France

## 8. WARRANTY AND SUPPORT

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Sauter is committed to providing quality products and support.

### Origin France Garantie:

This product benefits from the 'Origine France Garantie' certification, reflecting Sauter's commitment to local manufacturing and expertise. Our factories are located in Orléans and Vendôme.

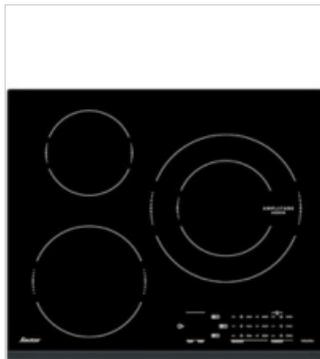
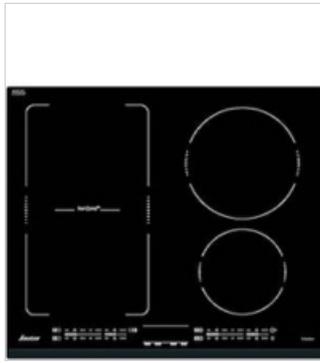


Figure 3: Product manufactured within 1000km of Orléans, France.

### Spare Parts Availability:

Sauter ensures the availability of spare parts for this product for 20 years, supporting reparability and sustainability.



*Figure 4: Commitment to 20 years of spare parts availability.*

For any warranty claims, technical support, or service inquiries, please refer to the contact information provided with your purchase documentation or visit the official Sauter website.