

Sauter SOP6214LX

SAUTER SOP6214LX Pyrolytic Built-in Oven User Manual

Model: SOP6214LX

1. INTRODUCTION

This manual provides essential information for the safe and efficient use of your SAUTER SOP6214LX pyrolytic built-in oven. Please read these instructions carefully before installation, operation, or maintenance. Keep this manual for future reference.

The SAUTER SOP6214LX is a 73-liter multifunction oven featuring pyrolytic cleaning, 8 cooking modes, a 15-recipe culinary guide, an LED programmer, and a 4-level variable grill, all finished in stainless steel.

2. SAFETY INFORMATION

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

- Ensure the oven is properly installed and grounded by a qualified technician.
- Do not touch hot surfaces. Use oven mitts or pot holders.
- Never use water on grease fires. Smother the fire or use a dry chemical or foam-type extinguisher.
- Do not store flammable materials in or near the oven.
- Supervise children when the oven is in use.
- During pyrolytic cleaning, the oven reaches very high temperatures. Keep children and pets away. Ensure adequate ventilation.
- Disconnect the appliance from the power supply before cleaning or servicing.

3. INSTALLATION

The SAUTER SOP6214LX oven is designed for built-in installation. Proper installation is crucial for safety and optimal performance.

3.1. Unpacking

Carefully remove all packaging materials. Inspect the oven for any damage. If damage is found, do not install and contact your retailer.

3.2. Dimensions and Cabinet Requirements

Ensure your cabinet opening meets the required dimensions for a secure fit.

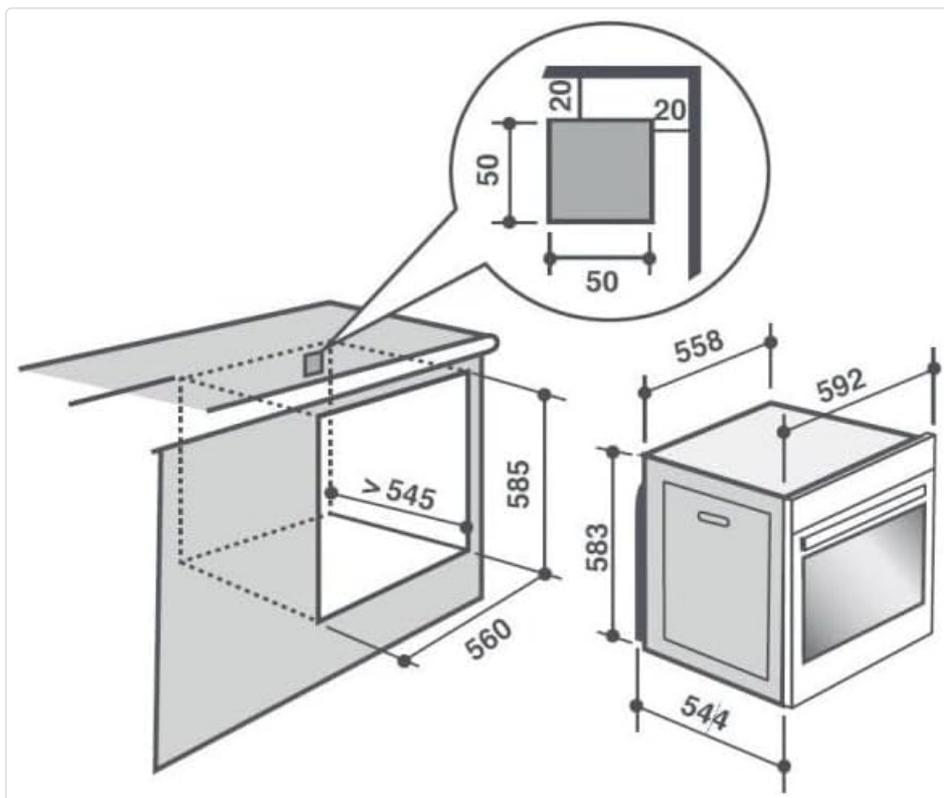


Image 1: Installation dimensions for the SAUTER SOP6214LX oven. The diagram illustrates the required cutout dimensions for the cabinet (e.g., >545mm depth, 560mm width, 585mm height) and the oven's external dimensions (e.g., 592mm height, 558mm width, 544mm depth).

3.3. Electrical Connection

The oven must be connected to the mains electricity supply by a qualified electrician, in accordance with local wiring regulations. Ensure the voltage and frequency match the appliance's rating plate.

4. OPERATING INSTRUCTIONS

Your SAUTER SOP6214LX oven offers various functions for versatile cooking.

4.1. Control Panel Overview

The oven features an LED programmer and rotary controls for selecting cooking modes, temperature, and time.



Image 2: Front view of the SAUTER SOP6214LX oven, showing the stainless steel finish, the door handle, and the control panel with two rotary knobs and a central LED display.

4.2. Cooking Modes

The oven provides 8 cooking modes, including:

- **Multifunction:** General cooking for various dishes.
- **Fan Heat:** For even cooking and baking on multiple levels.
- **Defrost:** Gentle thawing of frozen foods.
- **Variable Grill (4 levels):** For grilling and browning.
- Other specialized modes for specific dishes.

4.3. Using the Culinary Guide (15 Recipes)

The integrated culinary guide offers 15 pre-programmed recipes. Select the desired recipe from the menu, and the oven will automatically set the appropriate cooking mode, temperature, and duration.

4.4. Telescopic Rails

The oven is equipped with telescopic rails for easy and safe insertion and removal of dishes.

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Video 1: This video demonstrates the use of the oven's telescopic rails, highlighting how they provide comfort and safety when placing or removing dishes. It also briefly shows the pyrolytic cleaning function.

5. MAINTENANCE AND CLEANING

Regular maintenance ensures the longevity and optimal performance of your oven.

5.1. Pyrolytic Cleaning (Pyro Express)

The pyrolytic cleaning function uses high temperatures to burn off food residues, turning them into ash that can be easily wiped away.

1. Remove all accessories (racks, trays, telescopic rails) from the oven cavity before starting pyrolysis.
2. Wipe away any large spills or loose debris.
3. Close the oven door securely.
4. Select the "Pyrolytic Cleaning" mode on the control panel. The SOP6214LX features a "Pyro Express" mode which completes cleaning in approximately 59 minutes.
5. Once the cycle is complete and the oven has cooled, wipe the interior with a damp cloth to remove the ash.

Important: During pyrolysis, the oven door locks automatically and the exterior may become hot. Ensure good ventilation in the kitchen.

5.2. General Cleaning

For routine cleaning, use a soft cloth and mild detergent. Avoid abrasive cleaners or scourers, especially on the stainless steel finish and glass door.

6. TROUBLESHOOTING

If you encounter issues with your oven, refer to the following common problems and solutions before contacting service.

Problem	Possible Cause	Solution
Oven does not heat	No power supply; incorrect settings; door not closed properly.	Check circuit breaker; verify cooking mode and temperature; ensure door is fully closed.
Pyrolytic cleaning does not start	Oven door not locked; accessories still inside.	Ensure door is fully closed and locked; remove all accessories.
Uneven cooking	Incorrect rack position; overloaded oven; faulty heating element.	Refer to recipe for recommended rack position; avoid overcrowding; contact service if issue persists.

7. SPECIFICATIONS

Key technical specifications for the SAUTER SOP6214LX oven:

Model: SOP6214LX

Brand: Sauter

Type: Built-in Pyrolytic Oven

Volume: 73 Liters

Dimensions (L x W x H): 1 x 1 x 1 cm (product); 39 kg (weight) -Note: Product dimensions seem incorrect in source, refer to installation diagram for cavity size.

Finish: Stainless Steel

Material: Stainless Steel, Glass

Heating Method: Convection, Conduction

Fuel Type: Electric

Special Features: Pyrolytic Cleaning (Pyro Express 59 min), LED Programmer, 8 Cooking Modes, 15 Culinary Guide Recipes, Variable Grill (4 levels), Timer Function.

Energy Efficiency: A+ (as per energy label)

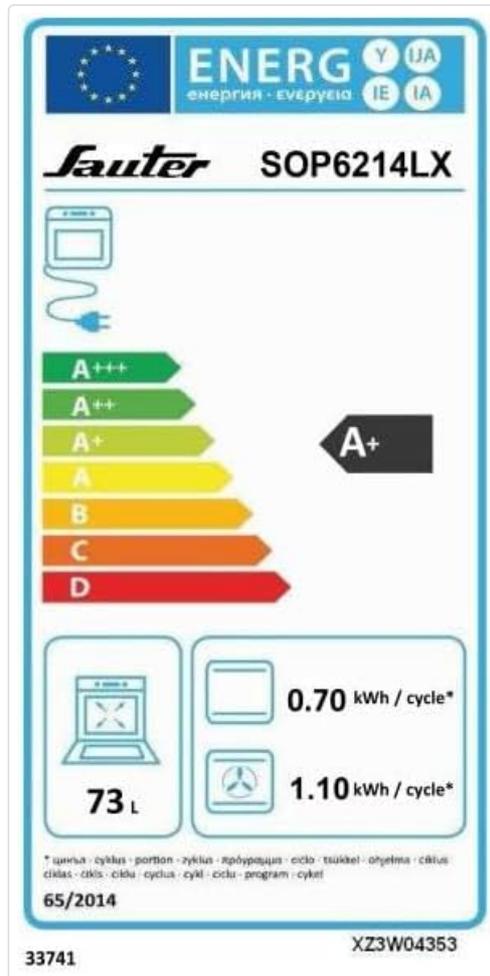


Image 3: EU Energy Label for the SAUTER SOP6214LX oven. It indicates an energy efficiency class of A+, a usable volume of 73 liters, and energy consumption of 0.70 kWh/cycle (conventional) and 1.10 kWh/cycle (fan-forced).

8. WARRANTY AND SUPPORT

Your SAUTER SOP6214LX oven is covered by a manufacturer's warranty. Please refer to the warranty card provided with your appliance for specific terms and conditions.

For technical assistance, spare parts, or warranty claims, please contact SAUTER customer support or your authorized retailer.



Image 4: "Origine France Garantie" logo, indicating the product's origin and quality assurance.

