

EN GUIDE TO INSTALLATION

Sauter

We cook so well together

Oven
SFE 701



Sauter

EN 02

Dear Customer,

*You have just acquired a **SAUTER** oven and we would like to thank you.*

We have invested all our dedication and know-how in this appliance so that it would best meet your needs. With innovation and performance, we designed it to be always easy to use.

*In the **SAUTER** product range, you will also find a wide choice of microwaves, cooking hobs, ventilation hoods, cookers, dishwashers, washing machines, driers, fridges and freezers, that you can coordinate with your new **SAUTER** oven.*

Visit our website www.sauter-electromenager.com where you will find all of our products, as well as useful and complementary information.

SAUTER
We cook so well together

As part of our commitment to constantly improving our products, we reserve the right to make changes to them based on technical advances to their technical and functional features and appearance.



Warning:

Before installing and using your appliance, please carefully read this Guide to Installation and Use, which will allow you to quickly familiarise yourself with its operation.

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EN 1 / INFORMATION FOR THE USER**Warning**

Keep this user guide with your appliance. If the appliance is ever sold or transferred to another person, ensure that the new owner receives the user guide. Please become familiar with these recommendations before installing and using your oven. They were written for your safety and the safety of others.

- **SAFETY INSTRUCTIONS**

- This oven was designed for use by private persons in their homes. It is intended solely for cooking foodstuffs. This oven does not contain any asbestos-based components.
- This appliance is to be used by adults. Make sure that children do not touch it and that they do not treat it as a toy. Make sure that they do not touch the appliance's control panel.
- When you receive the appliance, unpack it or have it unpacked immediately. Give it an overall inspection. Make note of any concerns or reservations on the delivery slip and make sure to keep a copy of this form.
- Your appliance is intended for standard household use. Do not use it for commercial or industrial purposes or for any other purpose than that for which it was designed.
- Do not modify or attempt to modify any of the characteristics of this appliance. This would be dangerous to your safety.
- Keep young children away from the appliance while it is in operation. In this way you will avoid the danger of them being burned by knocking over cooking recipients. Moreover, the front of your appliance is hot during use.
- Never pull your appliance by the door handle.
- Before using your oven for the first time, heat it while empty for approximately 15 minutes. Make sure that the room is sufficiently ventilated. You may notice a particular odour, or a small release of smoke. All of this is normal.
- During cooking, ensure that the door of your oven is completely closed so that the seal can do its job properly.
- When in use, the appliance becomes hot. Do not touch the heating elements located inside the oven. In doing so, you would run the risk of suffering serious burns.
- When placing dishes inside or removing them from the oven, do not place your hands close to the upper heating elements, use heat-protective kitchen gloves.
- At the end of cooking, do not pick up dishes (grills, rotisserie...) with bare hands.
- Never place aluminium foil directly in contact with the oven shelf (see the chapter on oven description), the accumulated heat may cause deterioration of the enamel.
- Do not place heavy weights on the open oven door, and make sure that children are able neither to climb nor sit on it.
- In order to avoid damaging your oven controls, do not leave the door open when it is in operation or still hot.
- The oven must be turned off when cleaning inside the oven.
- Intensive and prolonged use of the appliance may give rise to the need for additional ventilation, by opening a window, or by increasing the power of the mechanical fan.
- Additionally to the accessories supplied with your oven, only use dishes which resist high temperatures (follow the manufacturer's instructions).
- After using your oven, make sure that all the controls are in their stop position.
- Never use steam or high-pressure devices to clean the oven (requirement imposed by electrical safety concerns).

1 / INFORMATION FOR THE USER

EN

• ENVIRONMENT

– This appliance's packing materials are recyclable. Recycle them and play a role in protecting the environment by depositing them in municipal containers provided for this purpose.

– Your appliance also contains many recyclable materials. It is therefore marked with this logo to indicate that used appliances must not be mixed with other waste. Recycling of the appliances organised by your manufacturer will thus be undertaken in optimum conditions, in accordance with European directive 2002/96/CE relative to electrical and electronic equipment waste. Consult your city hall or your retailer to find the drop-off points for used appliances that is nearest to your home.



– We thank you for your help in protecting the environment.

Warning

Installation should only be performed by installers and qualified technicians.

This appliance complies with the following European directives:

- Low Tension Directive 73/23/CEE modified by directive 93/68/CEE for insertion of EC marking.
- Electromagnetic Compatibility Directive 89/336/CEE modified by directive 93/68/CEE for insertion of EC marking.
- EC rule n° 1935/2004 concerning materials and objects intended for contact with food substances.

EN 2 / INSTALLING YOUR APPLIANCE

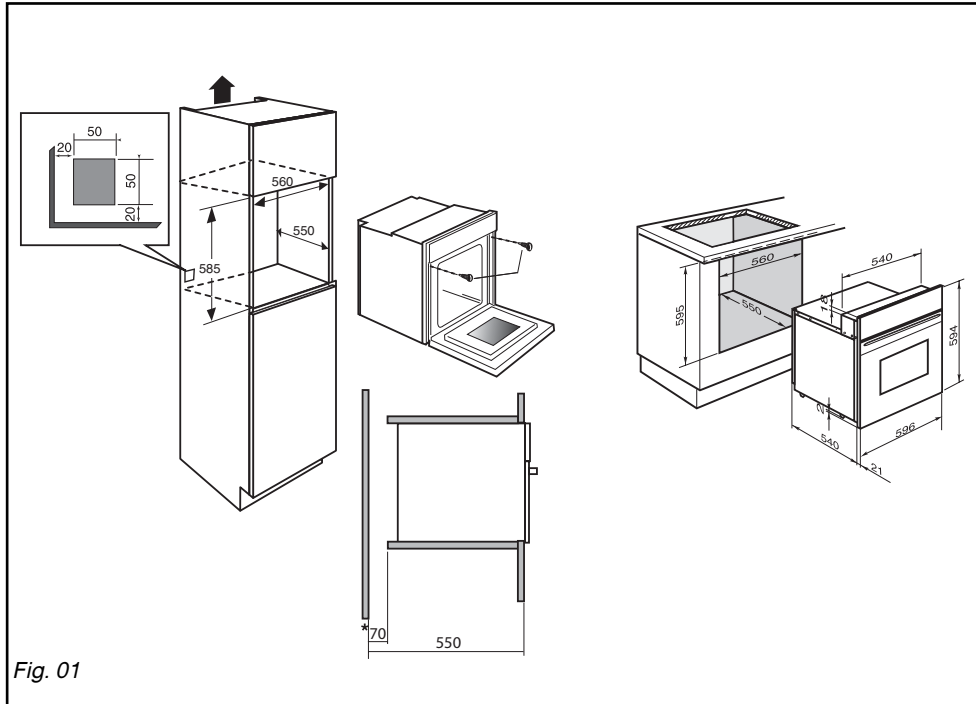


Fig. 01

• CHOICE OF LOCATION

The above diagrams determine the dimensions of a cabinet that will be able to hold your oven.

The oven can be installed under a work top or in a column of cabinetry (open* or closed) having the appropriate dimensions for built-in installation (see adjacent diagram).

Your oven has optimised air circulation that allows it to achieve remarkable cooking and cleaning results if the following guidelines are followed:

- Centre the oven in the cabinet so as to guarantee a minimum distance of 5 mm between the appliance and the neighbouring cabinet.
- The material or coating of the cabinet must be heat-resistant.
- For increased stability, fix the oven in the cabinet by means of 2 screws through the

holes designed for this purpose on the lateral mounts (fig.1).

• BUILD-IN

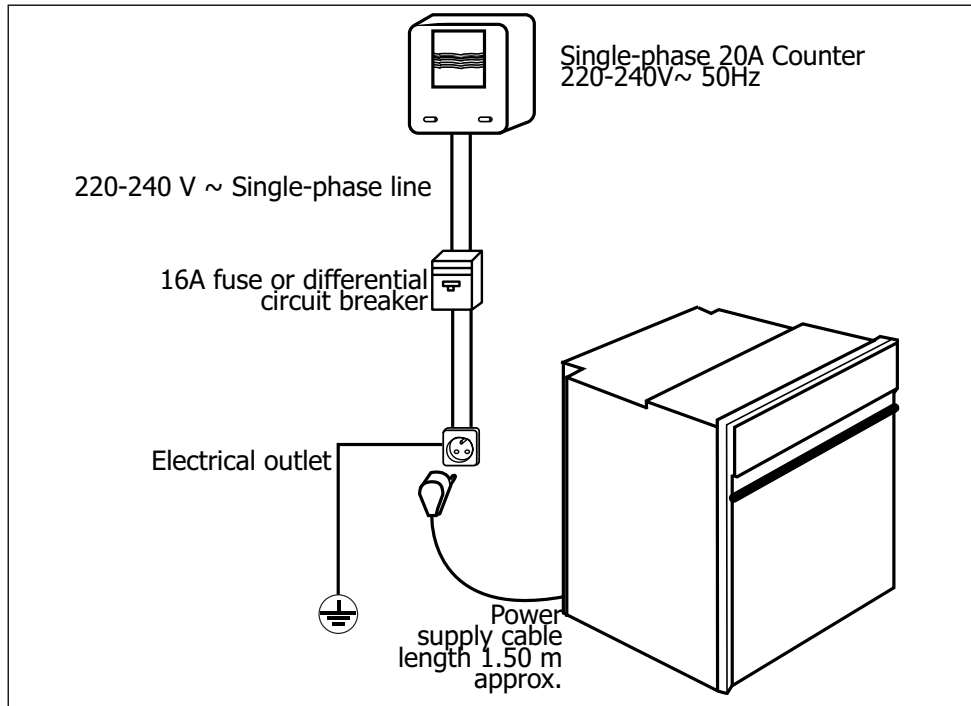
To do this :

- 1) Remove the rubber screw covers to access the mounting holes.
- 2) Drill a \varnothing 3 mm hole in the cabinet panel to avoid splitting the wood.
- 3) Attach the oven with the two screws.
- 4) Replace the rubber screw covers (they also absorb the shock caused by closing the oven door).

(*) if the cabinet is open, its opening must be 70 mm (maximum).



Tip
To be certain that you have properly installed your appliance, do not hesitate to call on a household appliance specialist.

2 / INSTALLING YOUR APPLIANCE**EN****• ELECTRICAL CONNECTION**

Electrical safety must be guaranteed by correctly fitting the appliance. During build-in and maintenance operations, the appliance must be unplugged from the electrical grid; fuses must be switched off or removed.

The electrical connections are made before the appliance is installed in its housing.


Ensure that:

- the electrical installation has sufficient voltage,
- the electrical wires are in good condition
- the diameter of the wires complies with the installation requirements.

Your oven must be connected with a (standardised) power cable with 3 conductors of 1.5mm^2 (1 live + 1 neutral + earth) which must be connected to a 220-240V ~ single-phase grid

via the intermediary of a 1 live + 1 neutral + earth CEI 60083 standardised power socket or via an all-pole cut-off device or in compliance with the installation rules.

⚠ Warning

The safety wire (green-yellow) is connected to the appliance's terminal  and must be connected to the earth terminal of the electrical set-up.

In the case of connection to an electric wall socket, it must remain accessible after installation.

The fuse in your set-up must be 16 amperes.
If the power cable is damaged, it must be replaced by a cable or a special kit available from the manufacturer or its After-Sales Service Department.

EN 2 / INSTALLING YOUR APPLIANCE**Warning**

We cannot be held responsible for any accident resulting from inexistent, defective or incorrect earthing.

If the electrical installation in your residence requires any changes in order to hook up your Appliance, call upon a professional electrician.

If the oven malfunctions in any way, unplug the appliance or remove the fuse corresponding to the sector where the oven is hooked up.

• CHANGING THE POWER SUPPLY CABLE

– The power cable (H05 RR-F, H05 RN-F or H05 VV-F) must be of sufficient length to be connected to the build-in oven while it sits on the floor in front of the cabinet.

To do this the appliance must be disconnected from the electrical network:

– Open the inspection flap located at the lower right of the back cover by unscrewing the two screws, then pivot the inspection flap.

– Strip 12 mm along each wire of the new power cable.


– Carefully twist together the strands.

– Loosen the screws from the terminal board and remove the power cord to be replaced.

• Introduce the power cable through the side of the cover in the cable clip located to the right of the terminal board.

– All the strands of the electricity wires must be captured under the screws.

– The phase wire on the L terminal.

– The green-yellow coloured earth wire should be connected to the terminal .

– The neutral conductor (blue) on the N terminal.

– Screw down tightly the screws on the terminal board and check the connection by pulling on each wire.

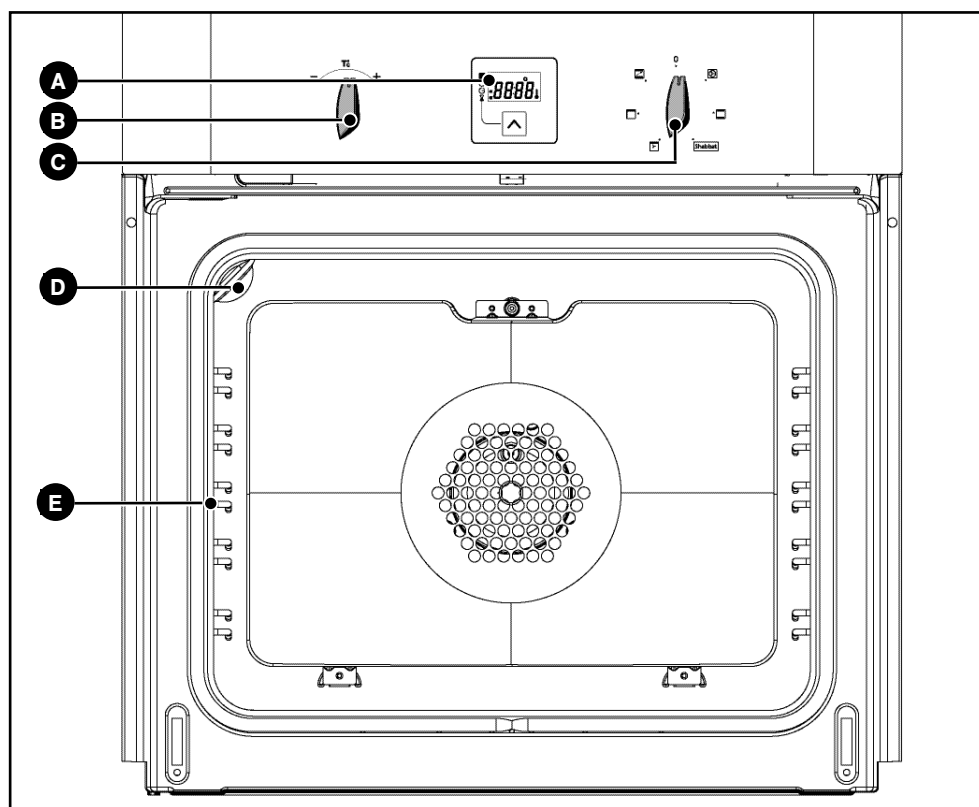
– Attach the cable with the cable clip located to the right of the terminal board.

– Close the inspection flap using the 2 screws.

3 / DESCRIPTION OF YOUR APPLIANCE

EN

• INTRODUCTION TO YOUR OVEN



A Programmer

B Temperature selector switch

C Function selector switch

D Light

E Wire shelf supports

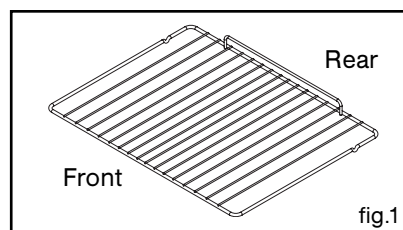


Tip *This Guide to Installation and Use is valid for several models. Minor differences in details and fittings may emerge between your appliance and the descriptions provided.*

EN 3 / DESCRIPTION OF YOUR APPLIANCE**• DESCRIPTION OF THE ACCESSORIES****• Anti-rocking safety grid (fig.1)**

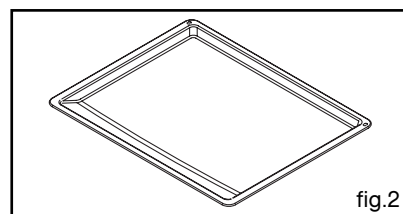
The grid can be used to hold all dishes and moulds containing foodstuffs to be cooked or browned.

It can be used for barbecues (to be placed directly on the grid).

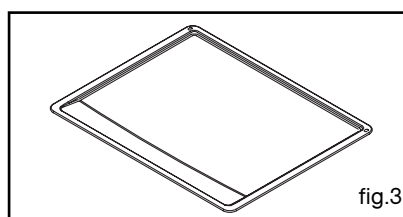
**• Multi-purpose dish (fig.2)**

It serves as a cake dish and has a sloped edge. It is used for cooking pastries such as cream puffs, meringues, cup cakes, puff pastry, etc.

Inserted under the grid, it catches barbecue juices and grease. It can also be used half-full of water for double-boiler cooking methods. Avoid placing roasts or meats directly in the dish because this is certain to cause significant spattering on the oven walls.

**• Cake dish (fig.3)**

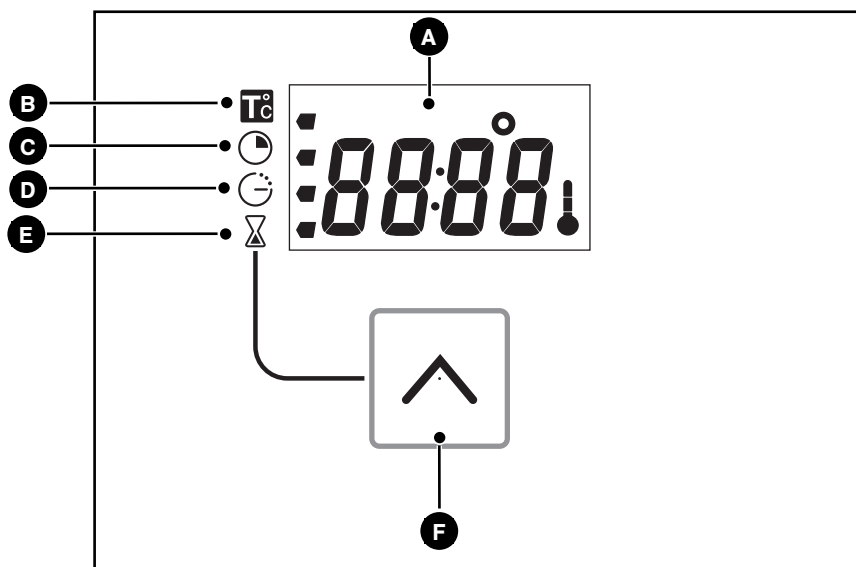
It serves as a cake dish and has a sloped edge. It is used for cooking pastries such as cream puffs, meringues, madeleines, puff pastry, etc.



3 / DESCRIPTION OF YOUR APPLIANCE

EN

• DESCRIPTION OF YOUR PROGRAMMER



- A** Time and cooking time display
- B** Temperature indicator
- C** Cooking time indicator
- D** Cooking end time indicator
- E** Timer indicator
- F** Selection touch control (cooking time and time)

EN 4 / USING YOUR APPLIANCE

• **USING THE PROGRAMMER**

• **How to set the time**

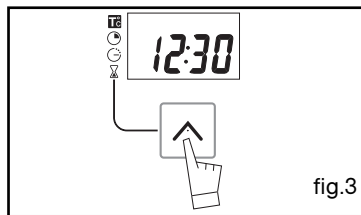
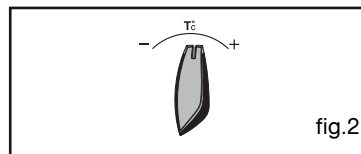
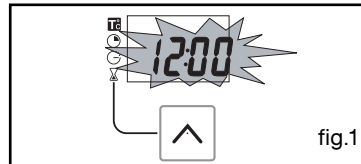
- When supplied with electricity

The display flashes at 12:00 (fig.1)

Set the time using the + and - buttons (holding down the + or - makes the numbers go faster) (fig.2).

Example: 12:30

Press the “^” touch control to validate. The display stops flashing (fig.3).



• **How to adjust the time**

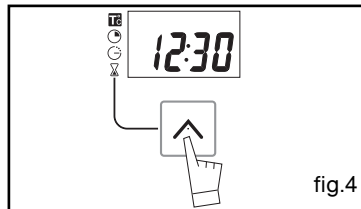
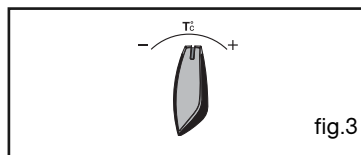
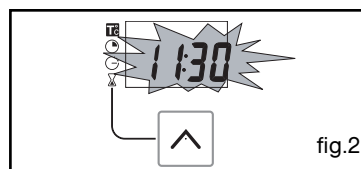
- To set the time on the clock

The function selector switch must be in the 0 position (fig.1).

Hold down the “^” button for a few seconds until 0.00 appears. Keep held down until the time appears again, then let go (fig.2).

While the time is flashing, set the time using the selector (fig.3).

Press the “^” touch control to validate (fig.4).



Warning
 If there is no confirmation from the “^” button, the time is recorded automatically after a few seconds.

4 / USING YOUR APPLIANCE**EN****• Instant cooking**

– The programmer should display only the time.

It should not be flashing (fig.1).

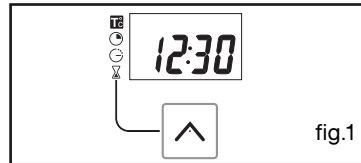


fig.1

Turn the function selector to the position of your choice.

Example: select “” (fig.2).

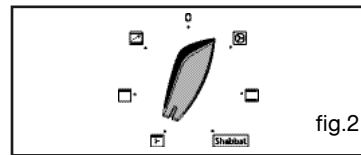


fig.2

Your oven recommends the ideal temperature for the chosen cooking mode (fig.3).

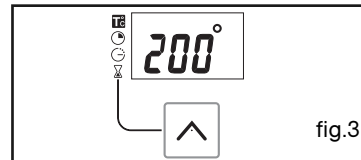


fig.3

It is, however, possible to adjust the temperature. The temperature symbol flashes (fig.4).

Set the temperature using the + or - selector (fig.5).

Example: temperature set to 210°C (fig.6).

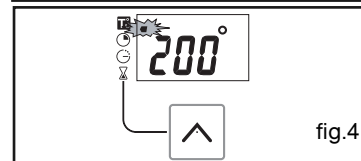


fig.4

Place your dish in the oven based on the recommendations provided by the cook book.

After these steps, the oven heats up and the temperature indicator flashes.

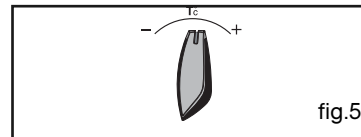


fig.5

A series of beeps will be emitted when the oven reaches the selected temperature. The temperature stops flashing.

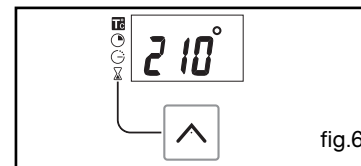


fig.6

**Warning**

After a cooking cycle, the cooling fan continues to operate for a period of time in order to guarantee optimal oven reliability.

**Warning**


All types of cooking are done with the door closed.

EN 4 / USING YOUR APPLIANCE

• PROGRAMMED COOKING

- *Cooking with immediate start and programmed duration*

- Select the desired cooking mode and adjust the temperature (fig.1).

Example: select , temperature 210° (fig.2).

- Press the “^” button until the cooking time indicator flashes “0:00”.

The display flashes 0:00 to indicate that you can now adjust the setting (fig.2).

- Use the + or - selector to set to the desired temperature.

Example: 25 mins cooking time (fig.3).

The cooking time is automatically recorded after a few seconds.

The cooking time display stops flashing and returns to temperature mode (fig.4).

The countdown of the cooking time begins immediately after it has been set.

After these three steps, the oven heats up:

A series of beeps will be emitted when the oven reaches the selected temperature.

At the end of cooking (end of programmed time),

- the oven stops,

- 0:00 is displayed (fig.5),

- A series of beeps is emitted for a few minutes. The beeps can be stopped by pressing the “^” button.

The display shows the time once again when the function selector switch is returned to 0 (fig.6),

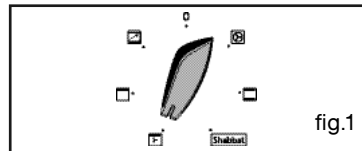


fig.1

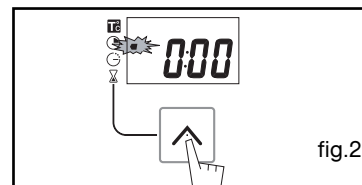


fig.2

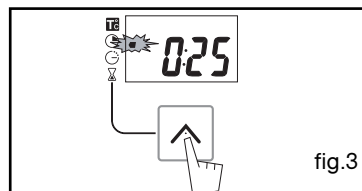


fig.3

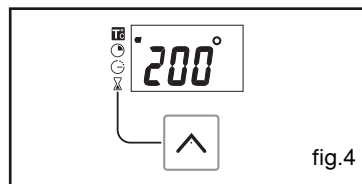


fig.4

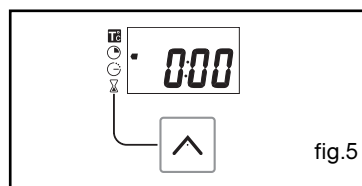


fig.5

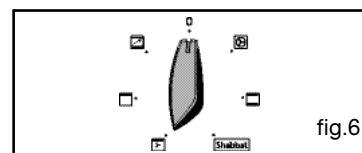


fig.6

4 / USING YOUR APPLIANCE

EN

• PROGRAMMED COOKING

- Cooking with delayed start and chosen cooking end time

Proceed as with programmed cooking.

- After setting the cooking time, press the “^” button until the end of cooking indicator flashes “⌚”

The time display flashes to indicate that you can now adjust the setting (fig. 1).

- Press the + or - touch control to set the desired cooking end time.
Example: end of cooking at 13:00 (fig.2).

The cooking end time is automatically recorded after a few seconds.
The cooking end time display stops flashing.

After these 3 steps, the oven heating is delayed so that cooking ends at 13:00.

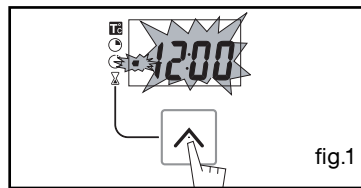


fig.1

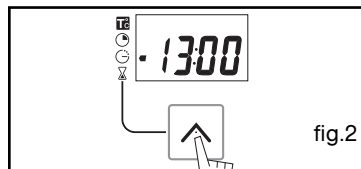


fig.2

At the end of cooking (end of programmed time),

- the oven stops,
- 0:00 is displayed,
- A series of beeps is emitted for a few minutes. The beeps can be stopped by pressing the “^” button.

The display shows the time once again when the function selector switch is returned to 0 (fig.3),

In the case of programmed cooking cycles, the cavity lights up until cooking begins, and remains lit until cooking is finished.

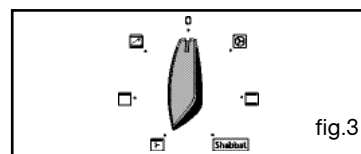



fig.3

EN 4 / USING YOUR APPLIANCE**• USING THE TIMER FUNCTION**

- Your oven's programmer can be used as an independent timer that allows you to count down a time without operating the oven.

In this case, the timer display has priority over the clock display.

- Press the “^” (fig.1) button until the timer symbol begins to flash

 -> 0.00 flashes.

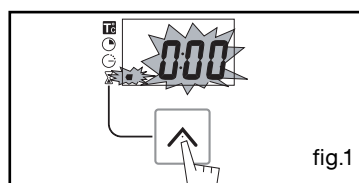


fig.1

- Adjust the chosen time by pressing the + or - selectors.

- Press the “^” button to confirm or wait a few seconds (fig.2).

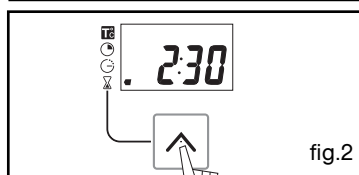


fig.2

The display stops flashing after a few seconds and the timer starts working, counting down the time in seconds.

Once the time has expired, the timer emits a series of beeps to notify you.

The beeps can be stopped by pressing the “^” button.

**Warning**

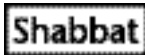
It is possible to change or cancel the timer at any time.

5 / OVEN COOKING MODES**EN****CIRCULATING HEAT**(recommended temperature **180°C** - Min. 35°C - Max. 235°C)

- Cooking is controlled by the heating element located at the back of the oven and by the fan.
- Preheating unnecessary except for cooking programmes requiring very short times (biscuits on several levels).
- Recommended for preserving tenderness in meats, vegetables and fish and for multiple cooking on up to three levels.

**TRADITIONAL**(recommended temperature **240°C** - Min 35°C Max - 275°C)

- Cooking controlled by the upper and lower heating elements with no fan.
- Requires preheating before the dish is placed in the oven.
- Recommended for **slow, gentle cooking**: tender game meat, etc. To seal **roasts** of red meat. To simmer in a **covered stew pan** dishes that were begun on the hob (coq au vin, stew, etc.).

**SHABBAT**temperature **90°C****PULSED GRILL**(recommended temperature **200°C** - Min. 180°C - Max. 230°C)

- Cooking is controlled alternately by the upper element and the fan.
- Preheating unnecessary. Roasts and poultry that are juicy crispy and all over.
- Recommended for all **poultry** or **roasts** to seal and cook through **leg roast, beef ribs** For preserving tenderness in filets of **fish**.

**HIGH GRILL**(recommended temperature **275°C** - Min 180°C Max - 275°C)

- Cooking controlled by the upper element without the fan.
- Preheat the oven for five minutes. Slide the drip tray onto the lower shelf support to collect greases.
- Recommended for grilling **chops, sausages, slices of bread, prawns placed on the grid**.

**PREHEATING**

- Preheat the oven on this fonction before your cooking if you want and where the temperature is reach turn the fonction selector to the cooking position of your choice.

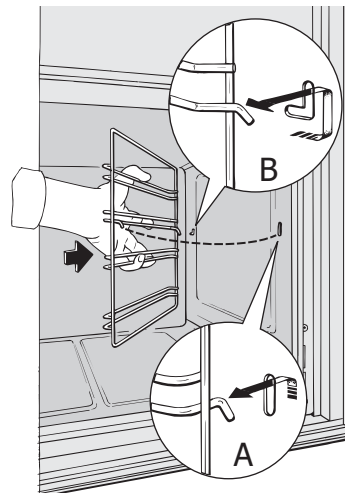
EN 6 / CARING FOR AND CLEANING YOUR APPLIANCE

• CHANGING THE CATALYTIC WALLS (OPTIONAL)

Before commencing disassembly, allow the appliance to cool down and check that the cooking selector switch is in the 0 position.

Lateral walls (1)

Unhook the wire shelf support (2) at the front by lifting it (*diagram A*). Pull the shelf support structure towards you, lifting it so as to unhook the rear attachment (*diagram B*). Remove it from the 2 holes (3) in the catalytic wall and from the oven cavity. Then remove the catalytic wall (1). Replace the new elements (wall and/or shelf supports) by performing the reverse operations.

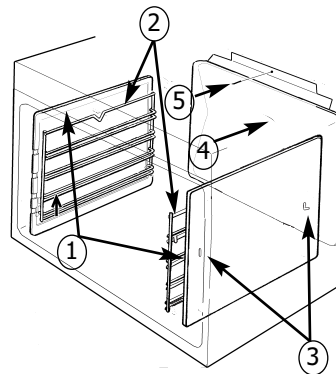


Back wall (4)

Before performing this operation, unplug the oven.

Completely unscrew the screw (5) located at the top of the back wall. Tilt the wall forwards in order to remove it from the oven cavity. Position the new panel by reversing these steps.

Plug in the oven again.




Warning


- The oven must be turned off when cleaning inside the cavity.

7 / TROUBLESHOOTING**EN**

If you have a doubt about the correct functioning of your oven, this does not necessarily mean that there is a malfunction. *In any event, check the following items:*

YOU OBSERVE THAT...	POSSIBLE CAUSES	WHAT SHOULD YOU DO ?
The oven is not heating.	<ul style="list-style-type: none"> - The oven is not connected to the power supply. - Your fuse is out of order. - The selected temperature is too low. 	<ul style="list-style-type: none"> ➔ Plug in your oven. ➔ Replace the fuse in your electrical set-up and check its capacity (16A). ➔ Increase the selected temperature.
The oven light is not working.	<ul style="list-style-type: none"> - The light is out of order. - The oven is not connected or the fuse is not working. 	<ul style="list-style-type: none"> ➔ Change the bulb. ➔ Plug in your oven or change the fuse.
Your oven starts beeping.	<ul style="list-style-type: none"> - During cooking. - At the end of a cooking cycle. 	<ul style="list-style-type: none"> ➔ The recommended temperature of your choice has been reached. ➔ Your programmed cooking cycle is finished.

 **Warning**
- Repairs to your appliance should only be performed by professionals. Non-standard repairs may be a source of danger for the user.

 **Tip**
In all circumstances, if your efforts are not sufficient, contact the After-Sales Service Department without delay.

EN 7 / TROUBLESHOOTING**• CHANGING THE BULB**

Warning
- *Disconnect your oven before performing any task on the bulb to avoid the risk of electric shock and, if necessary, let the appliance cool down.*

Tip
To unscrew the port and the bulb, use a rubber glove, which will make disassembly

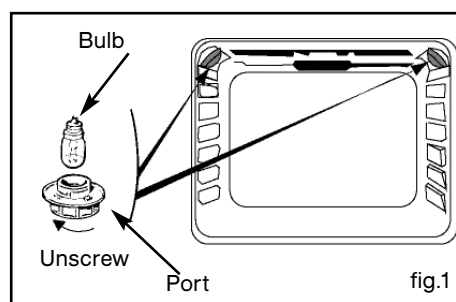
The bulb is located on the ceiling of your oven's cavity.

- a) Unplug the oven.
- b) Unscrew the lighting port (fig.1).
- c) Unscrew the bulb in the same direction.

Bulb specifications:

- 15 W
- 220-240 V ~
- 300°C
- E 14 cap

- d) Replace the bulb then reposition the port and reconnect your oven.



NOTES

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