

## Hermitlux HGHS57S33-IT

# Hermitlux 76cm 5-Burner Gas Hob Instruction Manual

Model: HGHS57S33-IT

## 1. INTRODUCTION

This manual provides essential information for the safe and efficient operation, installation, and maintenance of your Hermitlux 76cm 5-Burner Gas Hob, Model HGHS57S33-IT. Please read these instructions thoroughly before use and retain them for future reference.

## 2. SAFETY INFORMATION

### General Safety:

- Installation and service must be performed by a qualified installer, service agency, or gas supplier.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Ensure adequate ventilation in the kitchen area.
- This appliance is designed for domestic use only.
- Keep children away from the appliance during operation.

### Gas Safety:

- This appliance is suitable for both Natural Gas and Propane. Ensure the correct gas type is used and the appliance is properly converted if necessary.
- The hob is equipped with a thermocouple safety device on each burner, which automatically cuts off the gas supply if the flame extinguishes.
- In case of a gas leak, immediately shut off the gas supply, open windows, and do not operate any electrical switches. Contact a qualified technician.

## 3. PRODUCT OVERVIEW

The Hermitlux HGHS57S33-IT is a 76cm stainless steel gas hob featuring five high-efficiency burners and electronic ignition.



*Image: Top-down view of the Hermitlux 76cm 5-Burner Gas Hob, showing the five burners, cast iron pan supports, and front-mounted control knobs. The surface is brushed stainless steel.*

### Components:

- **Burners:** Five gas burners of varying sizes for different cooking needs.
- **Pan Supports:** Durable cast iron pan supports for stability.
- **Control Knobs:** Front-mounted knobs for precise flame control and electronic ignition.
- **Stainless Steel Surface:** Easy-to-clean and durable cooking surface.
- **Thermocouple Safety:** Integrated safety device for each burner.

## 4. INSTALLATION AND SETUP

**Important:** Installation must be carried out by a qualified professional in accordance with local regulations and standards.

### Unpacking:

- Carefully remove the appliance from its packaging.
- Check for any damage. Report any damage to your supplier immediately.
- Retain packaging materials for future transport or disposal.

### Placement:

- The hob is designed for built-in installation into a kitchen countertop.
- Ensure sufficient clearance from adjacent walls and overhead cabinets as specified in the installation diagram (refer to separate installation guide for detailed measurements).
- Dimensions: 51 cm (Depth) x 76 cm (Width) x 12.5 cm (Height).

### Gas Connection:

- The appliance is pre-set for a specific gas type (Natural Gas or Propane). Verify this matches your supply.
- If conversion is required, this must be done by a qualified technician using the provided conversion kit (if applicable).
- Ensure all gas connections are tight and leak-free. Use a soapy water solution to check for leaks; never use an open flame.

### **Electrical Connection:**

- Connect the hob to a 220 Volt electrical supply for the electronic ignition system.
- Ensure the electrical connection is properly grounded.

## **5. OPERATING INSTRUCTIONS**

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### **Before First Use:**

- Clean the hob surface and pan supports with a damp cloth.
- Ensure all burner components are correctly assembled.

### **Lighting a Burner:**

1. Place a suitable cooking utensil on the pan support over the desired burner.
2. Push down and turn the corresponding control knob counter-clockwise to the maximum flame position (large flame symbol).
3. The electronic ignition will click, and the burner will ignite.
4. Keep the knob pressed down for a few seconds (approximately 3-5 seconds) to allow the thermocouple safety device to activate.
5. Release the knob. If the flame extinguishes, repeat the process, holding the knob down for a slightly longer duration.
6. Adjust the flame size by turning the knob between the maximum and minimum flame positions (small flame symbol).

### **Turning Off a Burner:**

Turn the control knob clockwise until it clicks into the "off" position (dot symbol). Ensure the flame is completely extinguished.

### **Cooking Tips:**

- Use pots and pans with flat bottoms that are appropriate for the burner size to maximize efficiency and prevent heat loss.
- Always use lids to reduce cooking time and energy consumption.
- Avoid leaving the hob unattended during operation.

## **6. MAINTENANCE AND CLEANING**

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

### **Daily Cleaning:**

- Allow the hob to cool completely before cleaning.
- Wipe the stainless steel surface with a soft cloth and mild detergent. Avoid abrasive cleaners or scouring pads.

- Clean spills immediately to prevent staining.

### Burner and Pan Support Cleaning:

- Remove the pan supports, burner caps, and burner rings.
- Wash these components in warm soapy water. For stubborn stains, a non-abrasive cleaner can be used.
- Ensure all parts are thoroughly dry before reassembling. Blocked burner holes can affect flame quality.
- Reassemble the burner components correctly, ensuring the burner caps are seated properly.

### General Care:

- Do not use steam cleaners.
- Periodically check the condition of the gas hose (if applicable) and connections.

## 7. TROUBLESHOOTING

Before contacting customer service, please consult the following troubleshooting guide.

Problem	Possible Cause	Solution
Burner does not ignite.	No gas supply; Power outage; Burner components wet or blocked; Ignition electrode dirty.	Check gas valve; Check power supply; Dry and clean burner components; Clean ignition electrode.
Flame extinguishes after releasing knob.	Thermocouple not heated sufficiently; Thermocouple faulty; Gas pressure too low.	Hold knob down longer (5-10 seconds); Contact service technician; Check gas supply pressure.
Irregular flame.	Burner holes blocked; Burner components incorrectly assembled.	Clean burner holes; Reassemble burner components correctly.

## 8. SPECIFICATIONS

**Model:** HGHS57S33-IT

**Brand:** Hermitlux

**Type:** 5-Burner Gas Hob

**Dimensions (L x W x H):** 51 cm x 76 cm x 12.5 cm (approx. 20.1 x 29.9 x 4.9 inches)

**Weight:** 14.96 kg (approx. 33 lbs)

**Material:** Stainless Steel

**Fuel Type:** Natural Gas / Propane

**Ignition System:** Electronic

**Voltage:** 220 Volts

**Power (Watt):** 1.05 KW

**Safety Feature:** Thermocouple on each burner

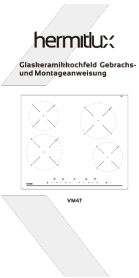
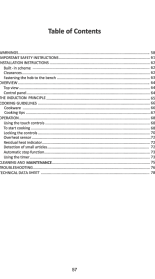
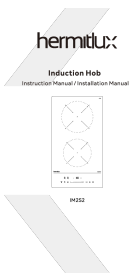

## 9. WARRANTY AND SUPPORT

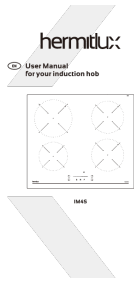
For warranty information and customer support, please refer to the warranty card included with your product or visit the official Hermitlux website. Keep your proof of purchase for any warranty claims.

For technical assistance or spare parts, contact Hermitlux customer service.

[Visit the Hermitlux Store on Amazon](#)

Related Documents - HGHS57S33-IT

	<p><a href="#">Hermitlux VM4T Glass Ceramic Hob User Manual and Installation Guide</a></p> <p>Comprehensive user manual for the Hermitlux VM4T glass ceramic hob, covering installation, operation, safety instructions, cleaning, and technical specifications. Includes detailed diagrams and safety warnings.</p>
	<p><a href="#">Hermitlux IM2T Induction Hob User Manual and Technical Data</a></p> <p>Comprehensive user manual for the Hermitlux IM2T 2-zone induction hob, covering installation, operation, safety, cleaning, troubleshooting, and technical specifications.</p>
	<p><a href="#">Hermitlux IM2S2 Induction Hob: Instruction and Installation Manual</a></p> <p>Discover how to safely install and operate your Hermitlux IM2S2 Induction Hob with this comprehensive manual. Includes setup guides, usage tips, cooking advice, and troubleshooting for optimal performance.</p>
	<p><a href="#">Hermitlux IM2S Induction Cooktop User and Installation Manual</a></p> <p>Comprehensive user and installation manual for the Hermitlux IM2S induction cooktop, covering safety, installation, operation, cleaning, maintenance, and warranty information.</p>



### [Hermitlux IM4S Induction Hob User Manual](#)

Comprehensive user manual for the Hermitlux IM4S induction hob, covering installation, operation, safety, cleaning, and troubleshooting.



### [Hermitlux DW03 Dishwasher Safety Instructions and Usage Guide](#)

Important safety instructions, warnings, and usage guidelines for the Hermitlux DW03 dishwasher. Learn how to operate your appliance safely and effectively.