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> Hermitlux 60cm 4-Burner Built-in Gas Hob Instruction Manual (Model HGHG46S33-IT)

Hermitlux HGHG46S33-IT

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Model: HGHG46S33-IT

INTRODUCTION

Thank you for choosing the Hermitlux 60cm 4-Burner Built-in Gas Hob. This appliance is designed for efficient and safe cooking in your kitchen. Please read this manual thoroughly before installation and use to ensure proper operation and to prevent any potential hazards. Keep this manual for future reference.



Image: Hermitlux 4-burner gas hob with a pot, showcasing its modern design.

IMPORTANT SAFETY INSTRUCTIONS

Your safety and the safety of others are paramount. Please observe all safety warnings and instructions provided in this manual.

- **Gas Safety:** Ensure proper ventilation when operating the gas hob. Do not store flammable materials near the appliance.
- **Flame-Out Protection:** This hob is equipped with a thermocouple flame-out detection function. This safety feature automatically cuts off the gas supply if the flame accidentally extinguishes, preventing gas leaks.

- **Installation:** Installation must be performed by a qualified technician in accordance with local regulations and standards.
- **Children:** Keep children away from the appliance during operation and cooling.
- **Cleaning:** Always turn off the gas supply and allow the hob to cool before cleaning.



Image: Close-up view of a gas burner demonstrating the thermocouple safety feature.

PACKAGE CONTENTS

Upon unpacking, please verify that all components are present and undamaged:

- 1 × Hermitlux 4-Burner Gas Hob
- 4 × Wok Support Rings
- 8 × GN/LPG Nozzles (for gas conversion)

PRODUCT SPECIFICATIONS

Brand	Hermitlux
Model Number	HGHG46S33-IT
Number of Burners	4
Total Power Output	7800W
Burner Power	1 x 3300W, 2 x 1750W, 1 x 1000W
Product Dimensions (DxWxH)	52P x 60l x 12.1H cm
Cut-out Dimensions	47.5 x 55.5 cm
Fuel Type	Natural Gas, Propane (Dual Fuel)
Ignition Type	Electronic
Control Type	Knob
Surface Material	Tempered Glass
Grates Material	Cast Iron
Special Features	Built-in, Dual Fuel, Flame-Out Protection, Stable Grates

SETUP AND INSTALLATION

This gas hob is designed for built-in installation into a countertop. Ensure the cut-out dimensions match the product specifications for a secure fit.

Dimensions and Placement

The product dimensions are 52P x 60l x 12.1H cm. The required cut-out dimensions for installation are 47.5 x 55.5 cm. The hob features removable feet with a height of 16mm, allowing for proper integration with your countertop.

Uso integrato

risparmio di spazio
pronto per la spina



Image: Detailed diagram illustrating the product and cut-out dimensions for installation.

Gas Type Conversion (Dual Fuel)

The hob is compatible with both Natural Gas (NG) and Propane (LPG). It comes pre-configured for Natural Gas. If you intend to use Propane, you must replace the pre-installed nozzles with the adapted nozzles included in the package. This conversion must be performed by a qualified gas technician.

NG/GPL

Possono essere
convertiti l'uno nell'altro



Image: Illustration of the gas nozzle, indicating the dual fuel compatibility for Natural Gas and Propane.

Electrical Connection

Connect the hob to a 220V (AC) power supply for the electronic ignition system. Ensure the electrical connection is made by a qualified electrician.

OPERATING INSTRUCTIONS

Ignition and Flame Adjustment

To ignite a burner, simply push down and rotate the corresponding control knob to the desired flame intensity. The high-quality electronic ignition pin will quickly ignite the flame. Release the knob once the flame is stable. Adjust the flame size by rotating the knob between the minimum and maximum settings.



Image: Overview of the gas hob demonstrating the quick ignition process with control knobs.

Burner Power

The hob features four sealed burners with varying power outputs to suit different cooking needs:

- 1 x High-power burner: 3300W
- 2 x Medium-power burners: 1750W each
- 1 x Auxiliary burner: 1000W

Multi-Power

Control cuoce tutto
alla perfezione



Image: Visual representation of the different power outputs for each burner on the gas hob.

Pot and Pan Stability

The cast iron grates are designed to stably support most pot and pan sizes, ensuring balance and preventing tipping during cooking. Use the included wok support rings for round-bottom woks.

Supporto in ghisa

fissa le pentole
antiribaltamento



Image: A large pot resting securely on the cast iron grate, highlighting the stability feature.

CLEANING AND MAINTENANCE

Regular cleaning and maintenance will prolong the life of your gas hob and ensure its optimal performance.

Tempered Glass Surface

The tempered glass surface is easy to clean. After the hob has cooled down, wipe it regularly with a damp cloth and mild detergent to remove grease and food residues. Avoid abrasive cleaners or scouring pads that could scratch the glass.

Pulizia facile

manutenzione senza sforzo



Image: A cloth wiping the tempered glass surface of the hob, demonstrating the ease of cleaning.

Burners and Grates

The burner caps and grates can be removed for more thorough cleaning. Wash them with warm soapy water, rinse, and dry completely before placing them back on the hob. Ensure all parts are correctly reassembled to prevent ignition issues.

TROUBLESHOOTING

If you encounter any issues with your gas hob, refer to the following common troubleshooting tips:

- **Burner not igniting:** Check if the gas supply is open. Ensure the burner cap and ring are correctly positioned. Verify that the ignition pin is clean and dry.
- **Flame is weak or uneven:** Check if the burner ports are clogged. Clean them carefully. Ensure the gas type conversion (NG/LPG) is correct for your supply.
- **Gas smell:** Immediately turn off the gas supply and ventilate the area. Do not operate any electrical switches.

Contact a qualified technician or your gas provider.

- **Hob not turning on:** Check the electrical connection for the electronic ignition.

For persistent problems or issues not covered here, please contact customer support.

WARRANTY AND SUPPORT

Your Hermitlux gas hob comes with a standard manufacturer's warranty. Please refer to the warranty card included with your purchase for specific terms and conditions. For technical support, spare parts, or warranty claims, please contact Hermitlux customer service through their official website or the retailer where you purchased the product. Always provide your model number (HGHG46S33-IT) and purchase date when contacting support.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question