

INDIA'S FIRST EVER

FULLY SEALED HOBS RANGE



ALTIUS FS HOBS



Hafele brings to you India's first ever Fully Sealed Hobs Range – Altius, which means 'higher' in Latin. Staying true to its name, the hobs from the range offer utmost efficiency, focused power and advanced technology, thereby delivering a higher level of ease and convenience to your daily cooking experience. Crafted to provide an enhanced aesthetic and cutting-edge innovation, the range presents to you the trademarked 'Häfele' excellence in quality and functionality for a seamless, long-lasting performance.



ALTIUS: INDIA'S FIRST EVER FULLY SEALED HOBBS RANGE

Most of the frequently prepared Indian food like dals and sambhars, gravy laden subzis and even our daily fuel, i.e. chai (the Indian tea) and coffee, feature boiling as an important cooking function. Having the recipe attain optimal temperature not only ensures uniform cooking but also boosts flavour. Since boiling is such an integral process in the daily cooking routine of a majority of Indians, there is also a possibility of the prepared food brimming over onto the hob surface. In a built-in hob, such spillage can seep into the internal body and cause blockage of the jets which makes cleaning difficult and affects the overall performance of the hob over a period of time.

Having studied this pattern of cooking and by calibrating the make of a hob to match our observations, Häfele brings to you **India's First Fully Sealed Hob Range – Altius**.

These hobs are engineered to prevent any spillage from entering their inner cavities making them functionally effective and increasingly durable. The unique jet design of the burners minimises blockage due to spillage ensuring consistent flame output.

The high-quality Brass burners in these hobs provide a focused flame that adapts to the bottom of the cooking vessel; centering at the rounded portion of a wok for maximum heat concentration to allow for seamless blending of the spices and seasoning in the oil. Alternately the same flame adjusts effortlessly under a flat pan used for making chapatis, offering ideal heat distribution to the base of the pan. This unique feature makes the Altius FS Hobs a fitting range for Indian Cooking.

... So let's dive into the many facets of this cooking miracle that will support, enhance and inspire your urge to cook and to experiment with different recipes.



WHAT MAKES OUR ALTIUS FS HOBS FULLY-SEALED?

SPILLAGE, SEEPAGE AND BLOCKAGES CAN NOW BE A THING OF THE PAST!

First of its kind, Hafele's Altius FS Hobs come with a sealing plate that prevents any spillage from seeping into the hob body, making it extremely durable. The injection jets of the burners are also uniquely positioned in a way that they limit any possible blockages due to spilling. Collectively, this makes the gas hob more reliable and sturdier even during extreme cooking conditions. As a result, you can partake in all cooking experiments you desire without worrying about any potential damage to your hob due to accidental spillage or the frequent cleaning and maintenance



PAN SUPPORT WITH HEAT PROTECTOR

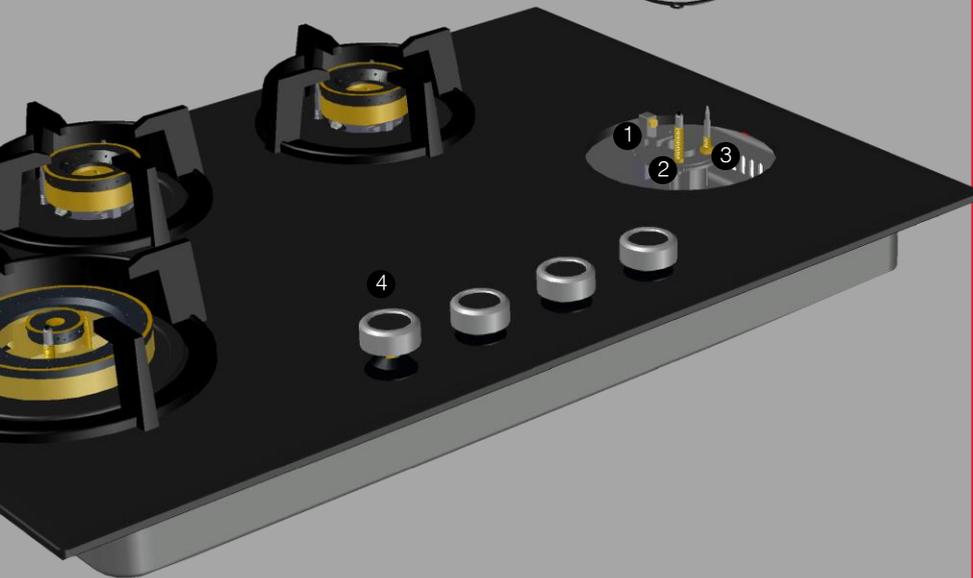
INNER AND OUTER BURNER RING

BURNER CASING

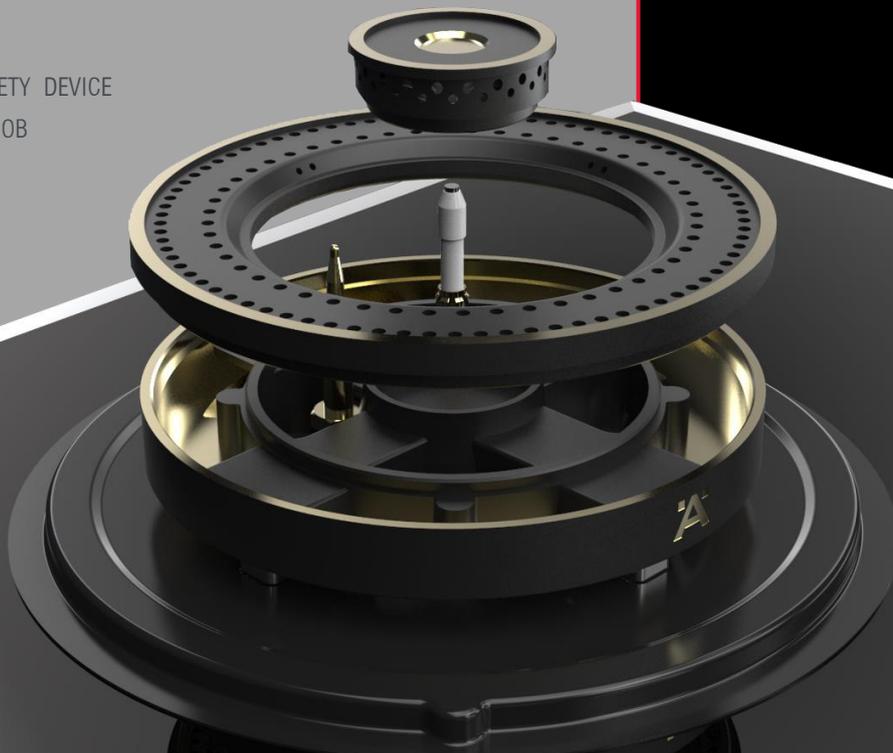
FIXED DRIP TRAY

SUPPORT PLATE

SEALING PLATE



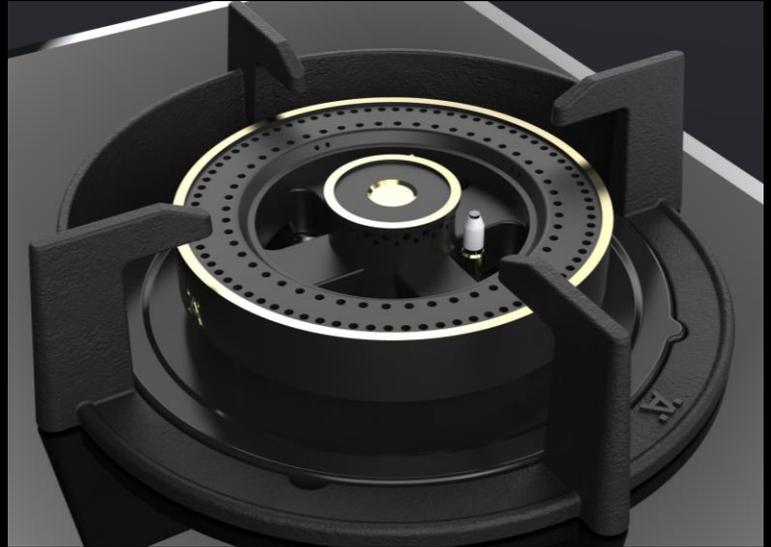
- ① INJECTION JET
- ② IGNITION PIN
- ③ FLAME FAILURE SAFETY DEVICE
- ④ PREMIUM METAL KNOB



FEATURES

HIGH QUALITY BURNERS:

The Brass burners of the Altius FS Hobs display increased durability and superior heat retention that help maintain the perfect temperature throughout the cooking process. The burners come with cast iron pan support and heat protectors. These heat protectors prevent the glass and knobs from heating up during long cooking hours.

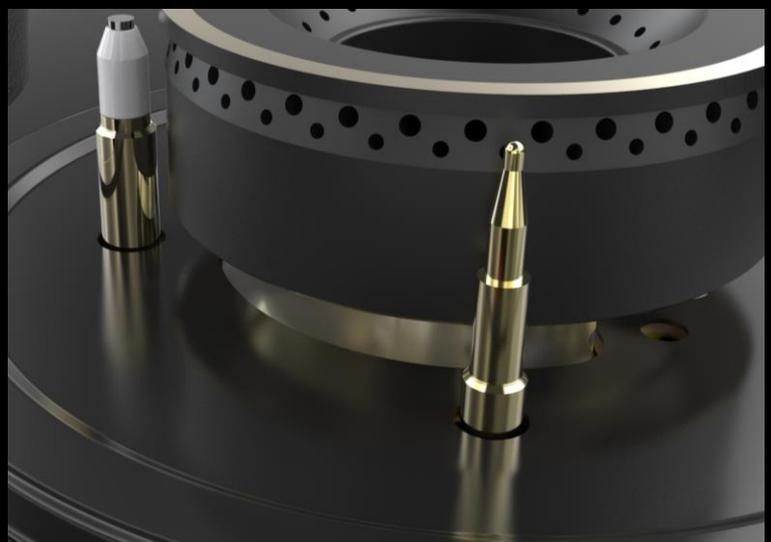


EFFECTIVE FLAME OUTPUT:

For desirable cooking results, a consistent and proper flame is essential. The burners in Altius FS Hobs provide a focused flame output which is delivered vertically, directly under the pan. This ensures that no heat is wasted around the sides and the flame is spread uniformly across the cookware to always achieve the best cooking results regardless of the shape of the pot or pan used.

FLAME FAILURE SAFETY DEVICE:

All burners of these hobs come equipped with Flame Failure Safety Devices which are essentially valves, that get activated if the flame accidentally goes off. In such cases, the gas supply is automatically cut-off to the burners preventing any instances of fire accidents due to gas leakages. The result – your kitchen and home is always safe.



FEATURES



PREMIUM METAL KNOBS:

The gun metal finish and the grooved edges of the knobs provide them with a defined look. The design of the knobs allows you to have a better grip during operation offering precise flame control.

PREMIUM IGNITION PIN :

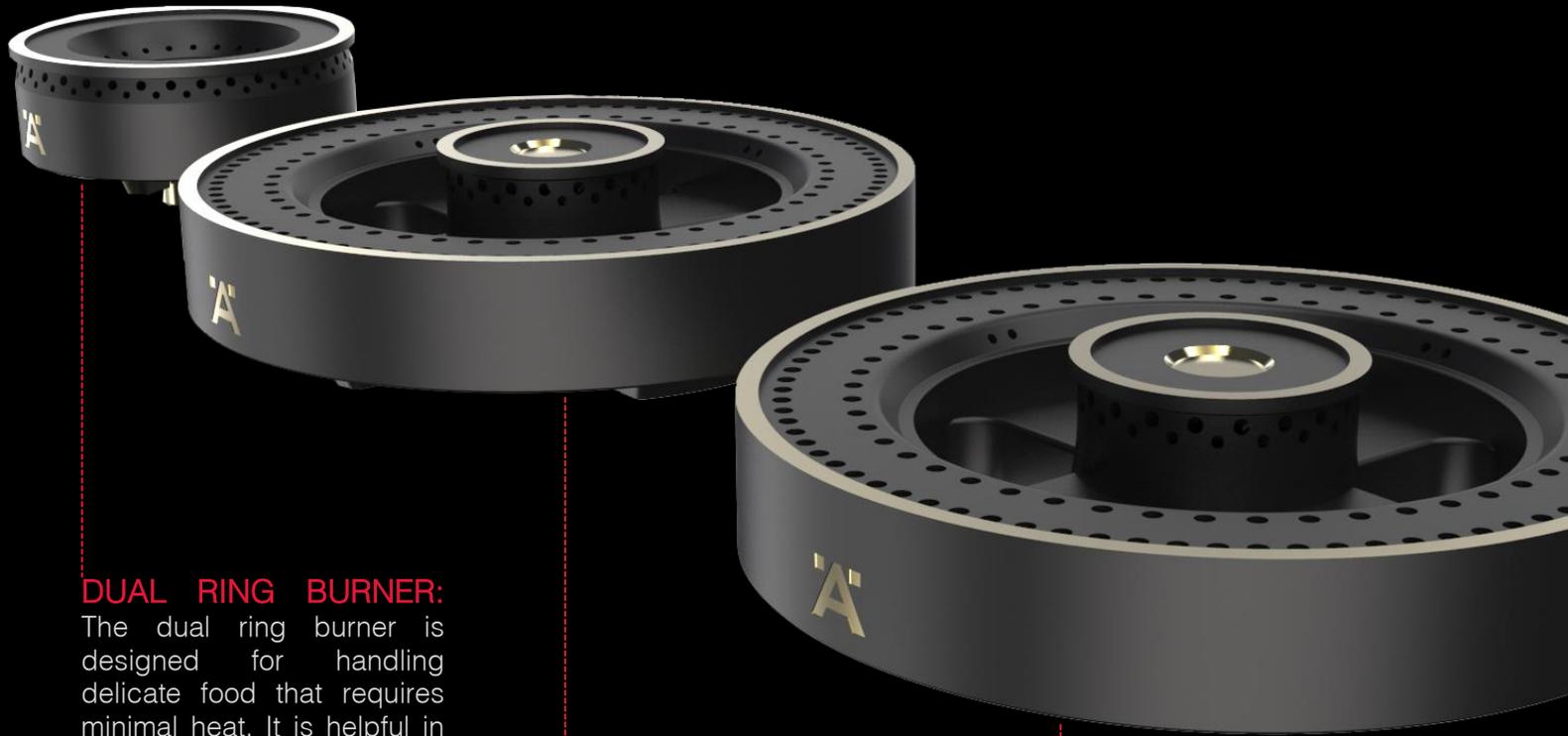
The auto electric ignition pin in the Altius FS Hobs gives you complete freedom from lighters and other external ignition tools. The pin comes with a protective brass cover that increases its life span.



BEVELLED EDGES:

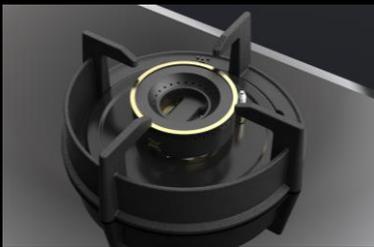
The light finished bevelled edges of the Altius FS hobs bequeath an aesthetically pleasing and minimalistic look to your kitchen countertop.

BURNERS



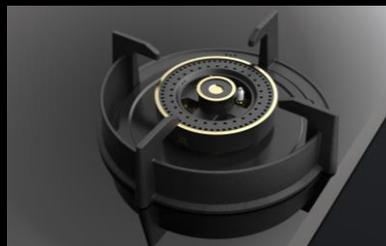
DUAL RING BURNER:

The dual ring burner is designed for handling delicate food that requires minimal heat. It is helpful in making white sauce, melting chocolate and preparing a seasoning/ tadka for dishes like dal tadka and jeera rice. Ideal for cookware with a base diameter of 14 cm to 18 cm.

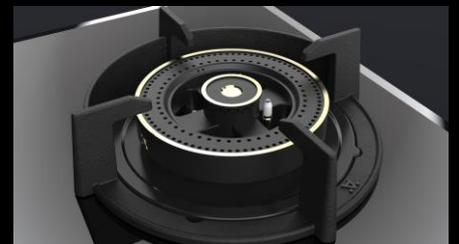


MEDIUM WOK BURNER:

The medium burner is designed to cater to slow cooking of food and hot beverages. The balanced heat output of 2.8 kW of this burner is suitable for food which requires a long and unhurried cooking process at controlled temperatures. This helps enhance the aroma and flavour of the dish. Ideal for cookware with a base diameter of 18 cm to 22 cm.

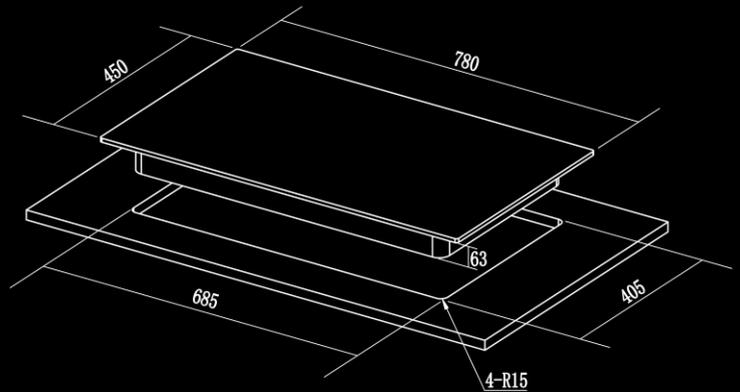


WOK BURNER: The dual function wok burner is designed to make deep-frying, roasting, and boiling quick, easy and precise. The evenly distributed flames of the burner help in distributing heat consistently throughout the vessel for proper cooking of meat and vegetables. The dual control mode enables you to use the burner on the highest setting giving a full output of 4.0 kW, or on the lowest setting, an output of 0.5 kW where only the inner ring can be operated. Ideal for cookware with a base diameter of 22 cm to 26 cm.



PRODUCT SPECIFICATIONS

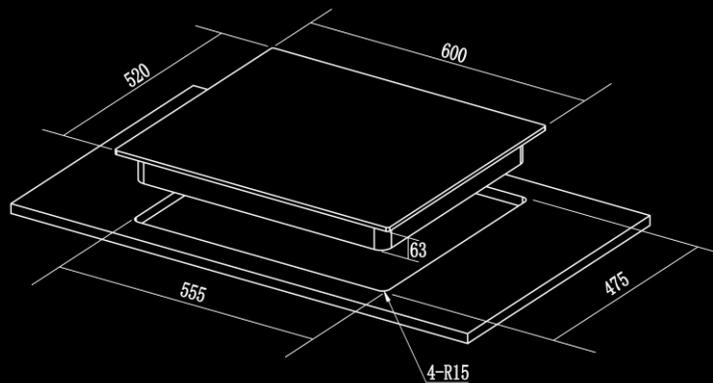
ALTIUS FS 378 | 538.66.227



- 78 cm, built-in hob
- Fully sealed burner construction
- 3 burner design
- 8 mm black tempered glass panel
- Premium metal knobs with gunmetal finish
- **Burners:**
 - Material: Brass
 - Cast iron pan support with heat protectors
 - Flame failure safety device
 - Electric auto ignition

- **Cooking zones:**
 - Wok burner: 2 x 4.0 kW
 - Dual ring burner: 1 x 1.5 kW
- **Dimensions:**
 - Hob dimensions: 780 (W) x 450 (D) x 135 (H) mm
 - Cut-out dimensions: 685 (W) x 405 (D) mm

ALTIUS FS 460 | 538.66.231

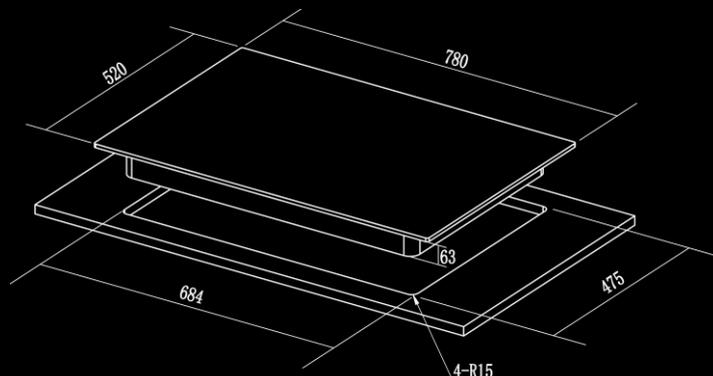


- 60 cm, built-in hob
- Fully sealed burner construction
- 4 burner design
- 8 mm black tempered glass panel
- Premium metal knobs with gunmetal finish
- **Burners:**
 - Material: Brass
 - Cast iron pan support with heat protectors
 - Flame failure safety device
 - Electric auto ignition

- **Cooking zones:**
 - Wok burner: 1 x 4.0 kW
 - Dual ring burner: 3 x 1.5 kW
- **Dimensions:**
 - Hob dimensions: 600 (W) x 520 (D) x 135 (H) mm
 - Cut-out dimensions: 555 (W) x 475 (D) mm

PRODUCT SPECIFICATIONS

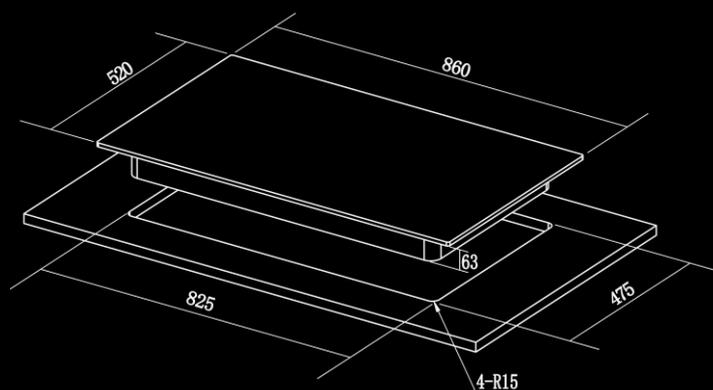
ALTIUS FS 480 | 538.66.237



- 78 cm, built-in hob
- Fully sealed burner construction
- 4 burner design
- 8 mm black tempered glass panel
- Premium metal knobs with gunmetal finish
- **Burners:**
 - Material: Brass
 - Cast iron pan support with heat protectors
 - Flame failure safety device
 - Electric auto ignition

- **Cooking zones:**
 - Wok burner: 1 x 4.0 kW
 - Medium wok burner: 1 x 2.8 kW
 - Dual ring burner: 2 x 1.5 kW
- **Dimensions:**
 - Hob dimensions: 780 (W) x 520 (D) x 135 (H) mm
 - Cut-out dimensions: 684 (W) x 475 (D) mm

ALTIUS FS 490 | 538.66.238



- 86 cm, built-in hob
- Fully sealed burner construction
- 4 burner design
- 8 mm black tempered glass panel
- Premium metal knobs with gunmetal finish
- **Burners:**
 - Material: Brass
 - Cast iron pan support with heat protectors
 - Flame failure safety device
 - Electric auto ignition

- **Cooking zones:**
 - Wok burner: 2 x 4.0 kW
 - Dual ring burner: 2 x 1.5 kW
- **Dimensions:**
 - Hob dimensions: 860 (W) x 520 (D) x 135 (H) mm
 - Cut-out dimensions: 825 (W) x 475 (D) mm

**Mumbai Design Centre:**

Haji Moosa Patrawala Ind.(SOBO)
Estate, Near Famous Studio,
Mahalaxmi (West), Mumbai - 400 011.
Tel.: 022 6264 7100.

Mumbai Design Centre:

#2 Filix Building, Opp. Asian Paints,
L.B.S. Marg, Bhandup (West),
Mumbai - 400 078.
Tel.: 022 2596 9660/
2596 9787/2594 7305

New Delhi Office & Design Centre:

D-89 , 1st Floor, Okhla Phase-I,
New Delhi - 110 020.
Tel.: 011-66574999 .
Fax: 011-41605482.

Bangalore Office & Design Centre:

Incubex Nestavera Spaces Pvt Ltd,
No:13, Langford Place, Langford Road,
Shanti Nagar, Bangalore - 560 025.
Tel.: 080 4132 6116.
Fax: 080 4132 6226.

Bangalore**Hafele Appliances Gallery:**

No. 2/1, Shiv Manor, Langford Road,
Shantinagar, Bangalore - 560027
Tel.: 080 - 4142 6336

Hyderabad Office & Design Centre:

SJR Building - # 1-57/89/1 & 1-57/89/2
Opp Allahabad Bank, Gachibowli,
Hyderabad – 500032
Tel.: 040 29557578 / 040 29557588

Kolkata Design Centre:

PS PACE, Premises No. 1/1A,
Mahendra Roy Lane, Topsia,
Kolkata - 700 046.
Tel.: 033 40086814 / 033 40089268
Fax: 033 24988020.

Kolkata Office:

Office No. 1001, PS Continental,
10th Floor, 83/2/1 Topsia Road,
Near Vishwakarma Building.
South Kolkata - 700046
Tel: 033-2285 0104 /
033-2285 0105 / 033-2285 0106

Chennai Office & Design Centre:

1st Floor No.24, College Road,
Nungambakkam, Chennai 600 006.
Tel.: 044 - 4215 1542
Fax: 044 2446 0922.

Pune Design Centre:

Showroom No. 2, Ground floor,
F P no. 403, A/2, ICC Trade tower,
Senapati Bapat Marg,
Shivaji Nagar, Pune -411016
Tel.: 020 2563 3301
Fax: 020 2563 3302

Pune Office:

Office No. 12, Vastushree Complex,
Survey No.587, Near Hyde Park,
Gultekdi, Market Yard, Pune - 411 037.
Tel.: 020 2426 6264
Fax: 020 2426 6274.

Ahmedabad Office:

Hafele India Pvt. Ltd., Office No. 302,
3rd Floor, Shangrila Arcade,
Near Shyamal Cross Road, Satellite,
Ahmedabad - 380015.
Tel.: +91 79695 55505 / 8866220505.

Cochin Office

Jomer Symphony, 5th floor, 48/1744
C34, Chalikkavattom, North Ponnuruni,
Vytila, Cochin- 682010

Sri Lanka:**Hafele Office and Design Centre:**

52, Nandana Gardens
(On Duplication Road), Colombo 04.
Tel: +94 112 500 501.
Fax: 0094 112 500 553.

Hafele Design Centre:

448, Galle Road, Rawathawatta,
Moratuwa, Sri Lanka.
Tel.: +94 112 644 600.

Hafele Boutique:

747A, Sirimawo Bandaranayaka
Mawatha, Mulgampola,
Kandy, Sri Lanka.
Tel.: +94 812 223 338.

Bangladesh**Bangladesh Office:**

2nd Floor, House - 181, Road - 2,
Mohakhali DOHS, Dhaka - 1206.
Tel.: 01844018431/ 01844018432/
01844018433/ 01844018437.

Bangladesh Design Center:

House - 106, Road - 12,
Block - E, Banani, Dhaka - 1213
Phone - 02-48810380-81

Nepal:

UHS Holdings Pvt. Ltd.
Kathmandu-2, Gairidhara
Chowk, Nepal.
Mob.: +977 9802338800

Bhutan:**SMART HOMES**

Gr Floor, Druk Building (Opp Helipad)
Babesa -Thimpu Expressway, Thimpu
Tel.: +975-2-333419
Mobile: +975-77277615, 17839717,
77114228,1760063,17669840

HÄFELE

Häfele India Private Limited

Office No. 3, Building "A", BETA, I Think
Techno Campus, Off J.V.L.R, Opp. Kanjurmarg
East, Mumbai – 400 042.
Phone: 022 6142 6100 | Fax: 022 6702 0531.

New Delhi | Kolkata | Cochin | Chennai |
Hyderabad | Bangalore | Mumbai | Pune |
Ahmedabad | Srilanka | Bangladesh | Nepal |
Bhutan | Maldives

Toll Free Customer Care No.:1800 266 6667
Customer Care WhatsApp No.: +91 9769111122
SMS HAFELE to 56070
info@hafeleindia.com
customercare@hafeleindia.com

