

TM

HÄFELE

Let's
Reimagine



ALTIUS FS HOBS

HÄFELE
APPLIANCES

Hafele Appliances - A journey of 14 years & counting

Hafele entered India in 2001 to cater to the hardware needs of the growing Hospitality Sector in India. After becoming a wholly owned subsidiary in 2003, we focused on building a strong trade network through exclusive franchisees, dealers and distributors. Our focus on Trade, brought us closer to the end customer who started associating Hafele as a brand that provided world-class functionality in kitchens. To give our customers complete solutions in kitchens and other areas of the home, Hafele ventured into allied business categories like Home appliances, furniture lighting and kitchen sinks.

In 2008, Hafele launched its first range of home appliances with 3 categories – built-in hobs, cookerhoods and built-in dishwashers. Till 2013, our Home Appliances division drew strong synergies for our Kitchen Business and enabled our customers to get everything they needed under one roof and from one trust-worthy brand – Hafele.



2014

In **2014**, we relaunched our Home Appliances under the "Nagold" brand name by bringing in a complete and superlative range of built-in products like hobs, hoods, dishwashers along with ovens, microwaves and refrigerators. In a market that was crowded at the entry level as well as in the luxury segment, Hafele positioned itself as an "Approachable Premium" brand and took position in the mid-to-upper premium segment of the market – enveloping a larger share of the built-in market and soon becoming the most preferred built-in appliances brand in India especially in the space of built-in ovens and microwaves.

2015

In **2015**, Hafele launched the Nagold J Series range and introduced a similar design philosophy across all appliances within the range, giving a seamless uniformity of aesthetics within the kitchen.

In the same year, Hafele introduced India's first ever filter-free hood – Teresa. This became a sensation in India making it the most popular choice for kitchen extraction needs owing to its self-cleaning properties, filter-free design and easy maintenance.

2015 was a year of firsts – after the launch of India's first filter-free hood, Hafele launched the first hob in India that came with sturdy brass burners to address the myriad complexities that come with Indian cooking.

2018

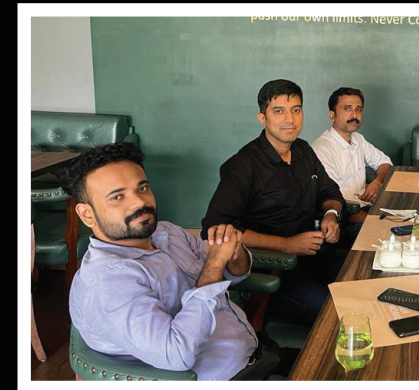
By **2018** we had every possible appliance in our range that could complement, enable and enhance the cooking needs of our customers. It was now time for us to ease the number of prepping hours that our customers were spending in the kitchen. This motivated us to launch Klara – a multi functional Kitchen Machine that can take care of all the pre-cooking activities like cutting, blending, grating, kneading, grinding, mixing and chopping. With Klara, Hafele launched its first range of smart and efficient Countertop Appliances. Today this range houses kitchen machines, slow-press and vacuum-blend juicers, Mixer-grinders, kettles and toasters.

2019

In **2019**, "Nagold Appliances" became "Hafele Appliances" with two distinct value categories – Premium (our in-house range of home appliances) and Luxury (our super-premium range of appliances from Asko and Falmec). Through this change, Hafele became a brand that is synonymous with the Home Appliances category in India.

2022

In **2022**, Hafele continues its journey of innovation by introducing India's first ever fully-sealed hob – the Altius FS that is engineered to withstand any amounts of rigour and spillage that come with Indian cooking.



A legacy in the making, a legacy that's here to stay!

Hafele Appliances – a journey from being an allied business strategy in 2008 that complemented Hafele's Kitchen Business, to becoming a giant business category today and a brand that is synonymous with Home Appliances in India, is a journey of 14 years of passion, drive, commitment and compassion.

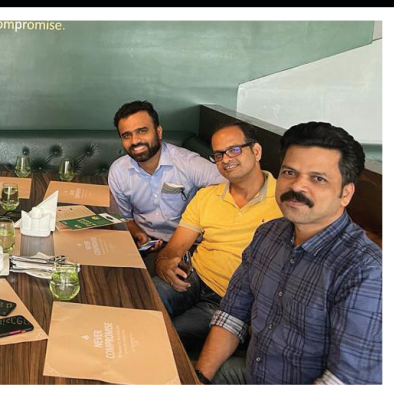
The last 14 years have seen our passion to grow from 50 trade partners to 850 partners and counting, today.

The last 14 years have seen our drive to excel from bringing evolutions in our products and putting in a sincere effort into perfecting every solution for our customers.

The last 14 years have seen our commitment to servicing our customers with over 105 service partners across the country with over 320 service technicians who work tirelessly to meet every service request, our commitment to bringing assured quality to our customers through rigorous testing of products at our Hafele Engineering Department and our commitment to providing the best of training to our service partners through state-of-the-art training centres across the country

The last 14 years have seen our compassion to bring complete ease of experience to our customers through the "Hafele Care App" that provides end-to-end product to sales and after sales support.

The last 14 years have seen a legacy in the making – a legacy that is here to stay with a promise to transform Indian Kitchens through more innovative, technologically advanced, rigorously-tested and service-supported home appliances. **Hafele Appliances – a legacy that's here to stay!**



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 'Hafele' excellence in quality and functionality for a seamless, long-lasting performance.



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, Hafele 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.

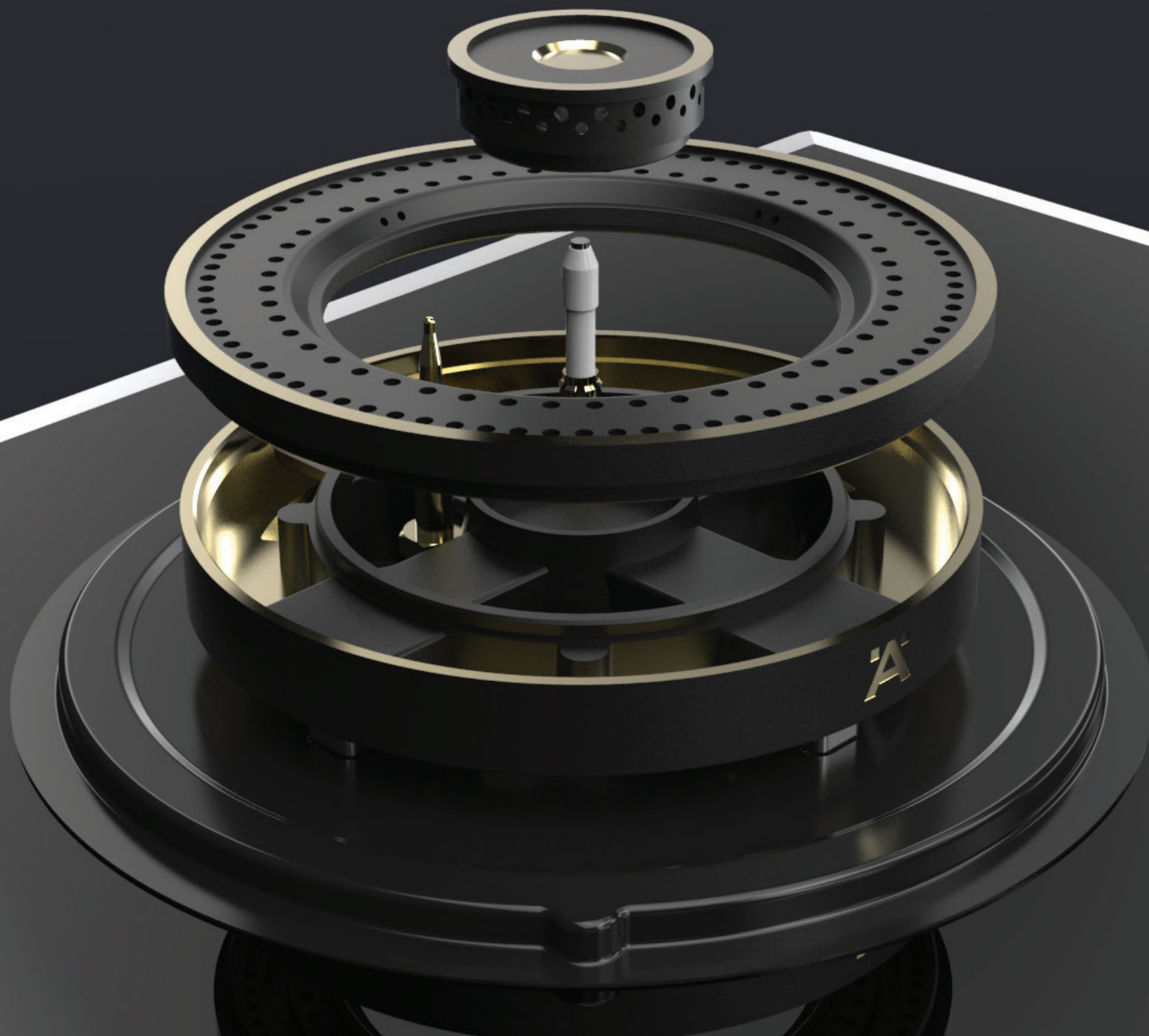
... So let's dive into the many facets of this cooking miracle that will support, enhance and inspire your urge to cook and to experiment with different recipes.

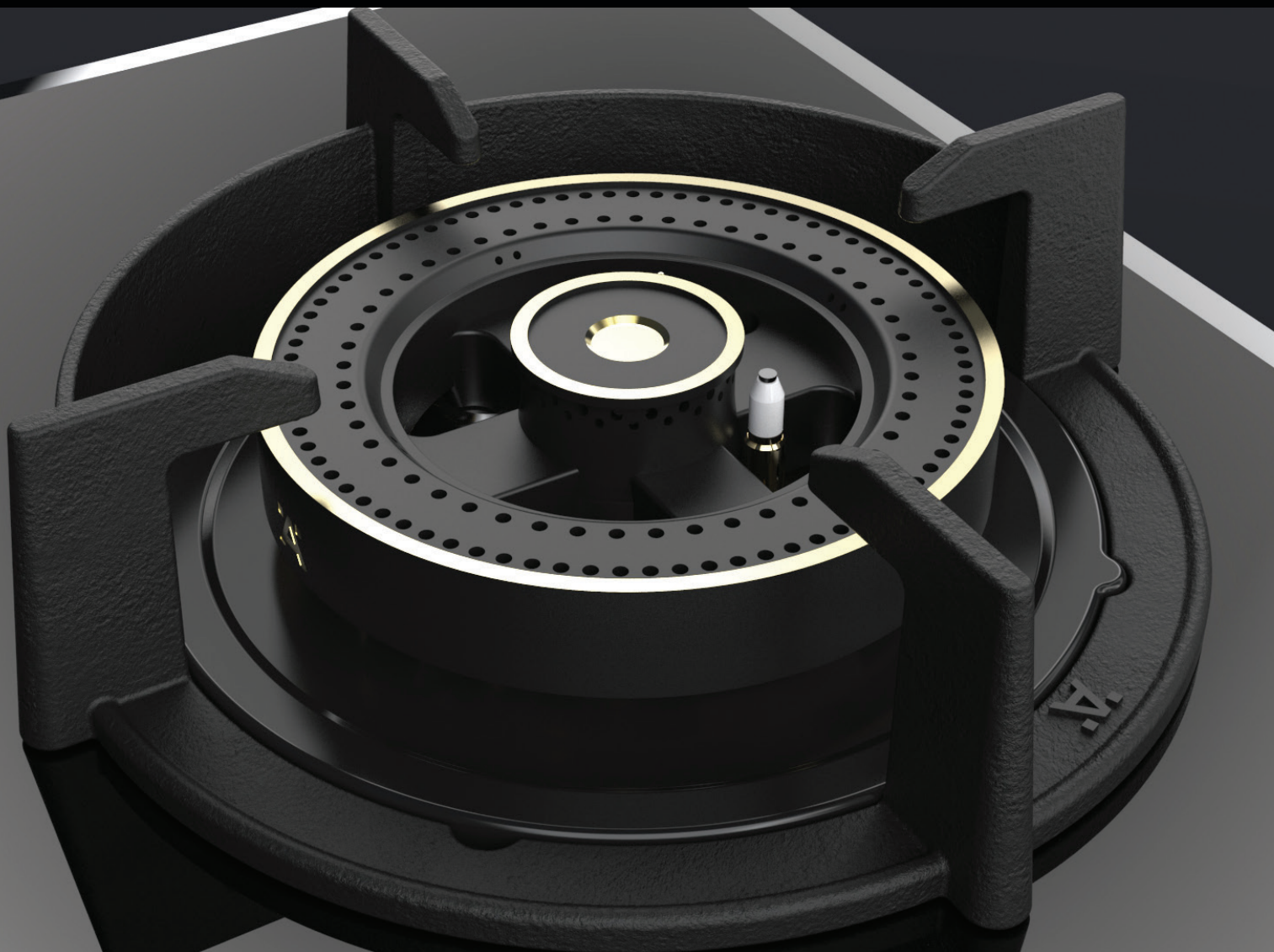


SPILLAGE, SEEPAGE AND BLOCKAGES CAN NOW BE A THING OF THE PAST!

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







HIGH QUALITY BURNERS

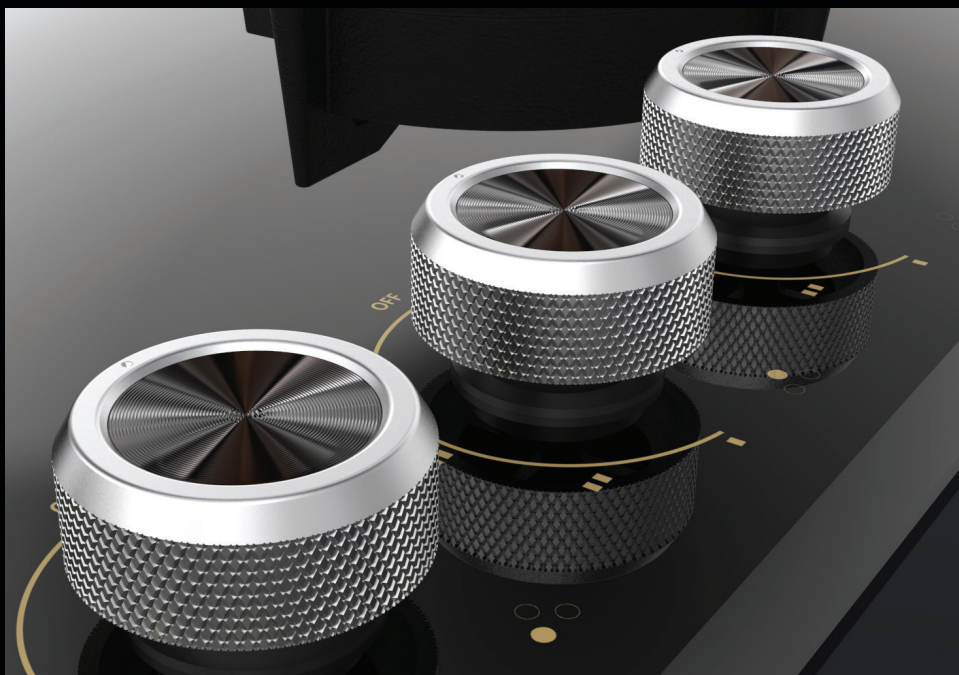
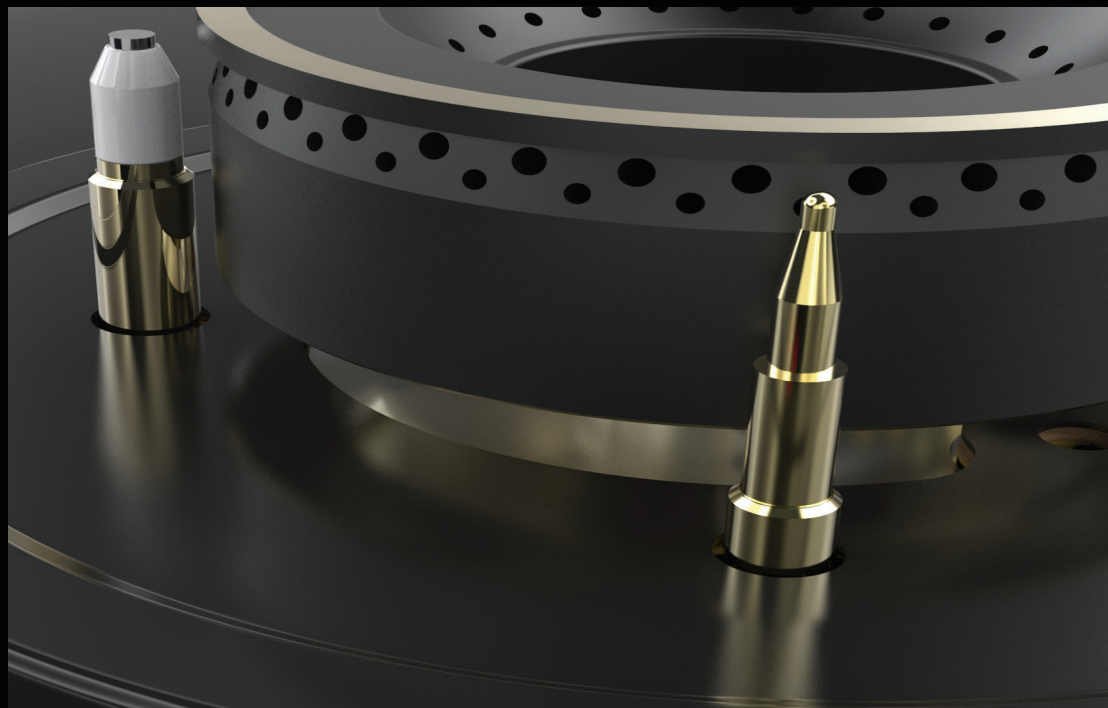
The Brass burners of the Altius FS Hobs display increased durability and superior heat retention that help maintain the perfect temperature throughout the cooking process. The burners come with cast iron pan support and heat protectors. These heat protectors prevent the glass and knobs from heating up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

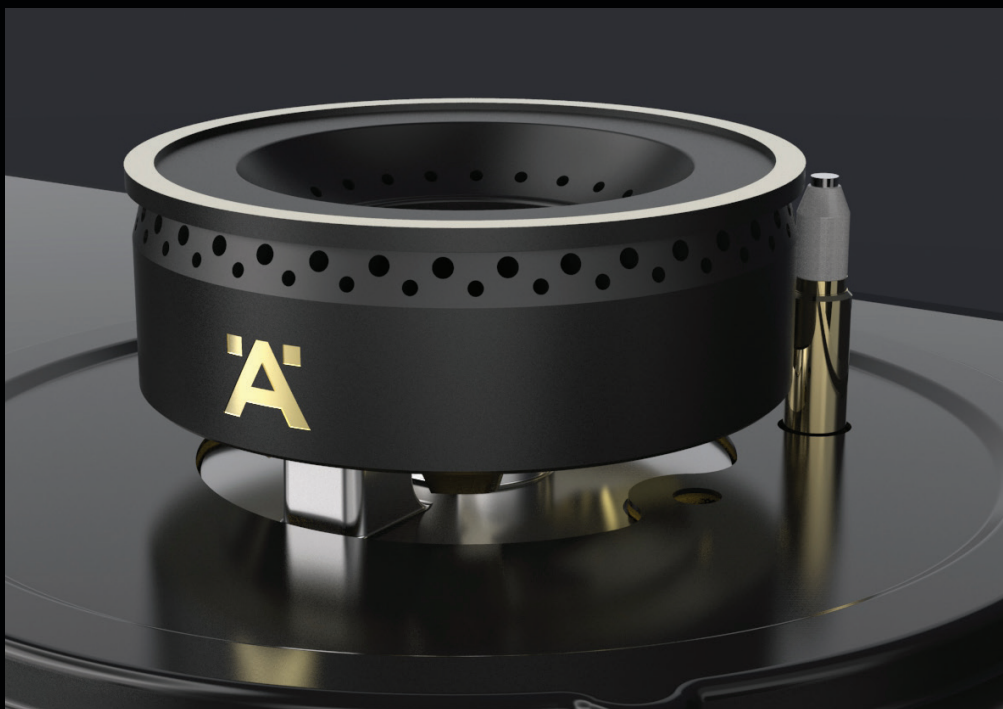
FLAME FAILURE SAFETY DEVICE

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.



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.



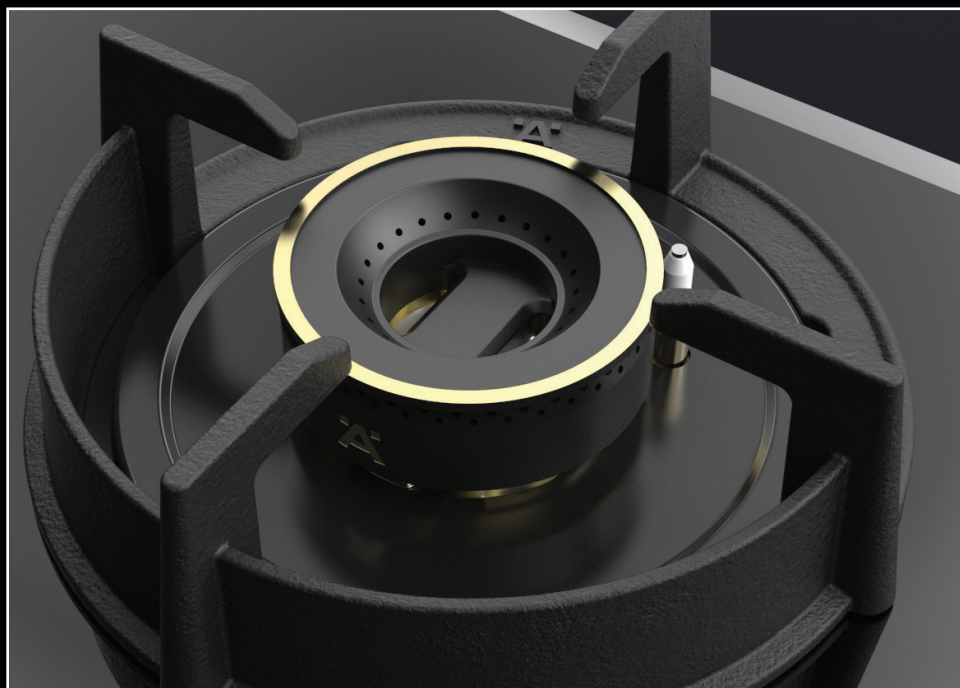
PREMIUM IGNITION PIN

The auto electric ignition pins in the Altius FS Hobs give you complete freedom from lighters and other external ignition tools. These pins come with protective brass covers that increase the overall life span.

BEVELLED EDGES

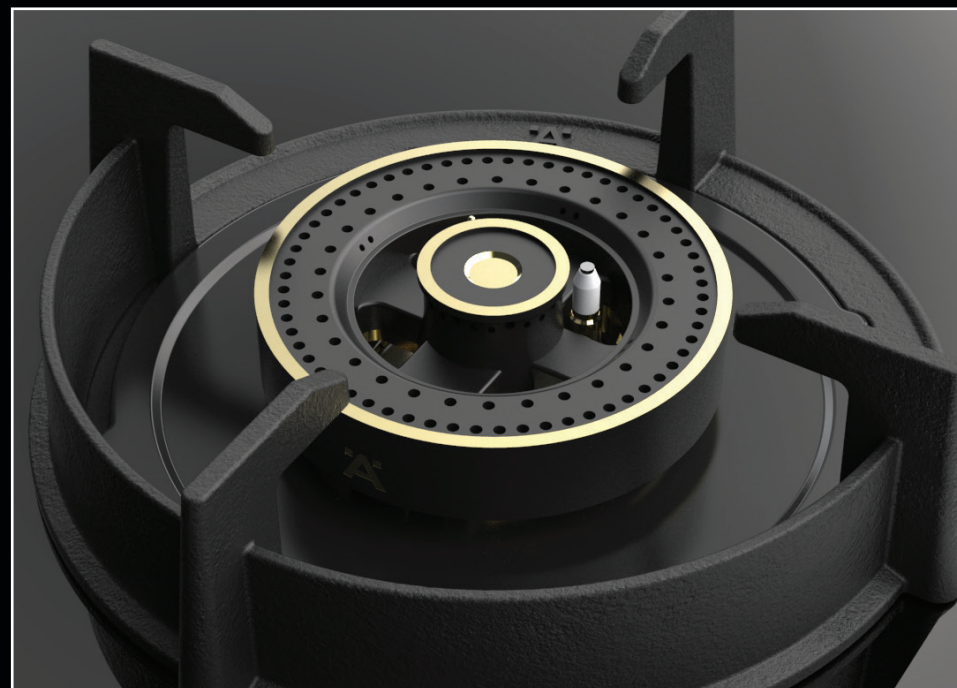
The light finished bevelled edges of the Altius FS hobs bequeath an aesthetically pleasing and minimalistic look to your kitchen countertop.





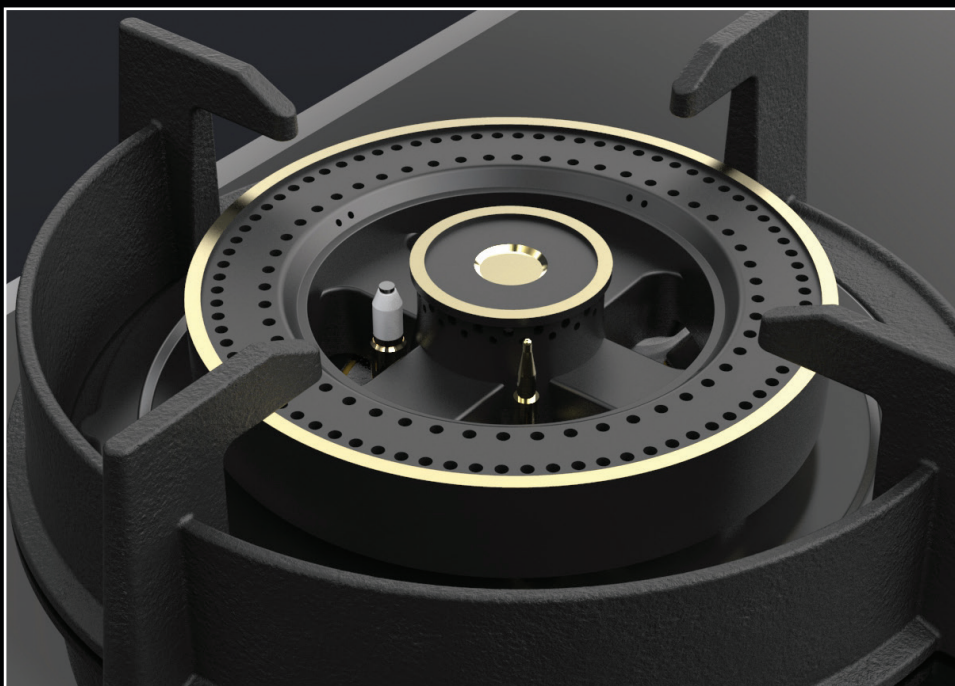
DUAL RING BURNER

The dual ring burner is designed for handling delicate food that requires minimal heat. It is helpful in making a 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 the 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.



ALTIUS FS 378





ALTIUS FS 378

78 cm, Built-in Fully Sealed Gas 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

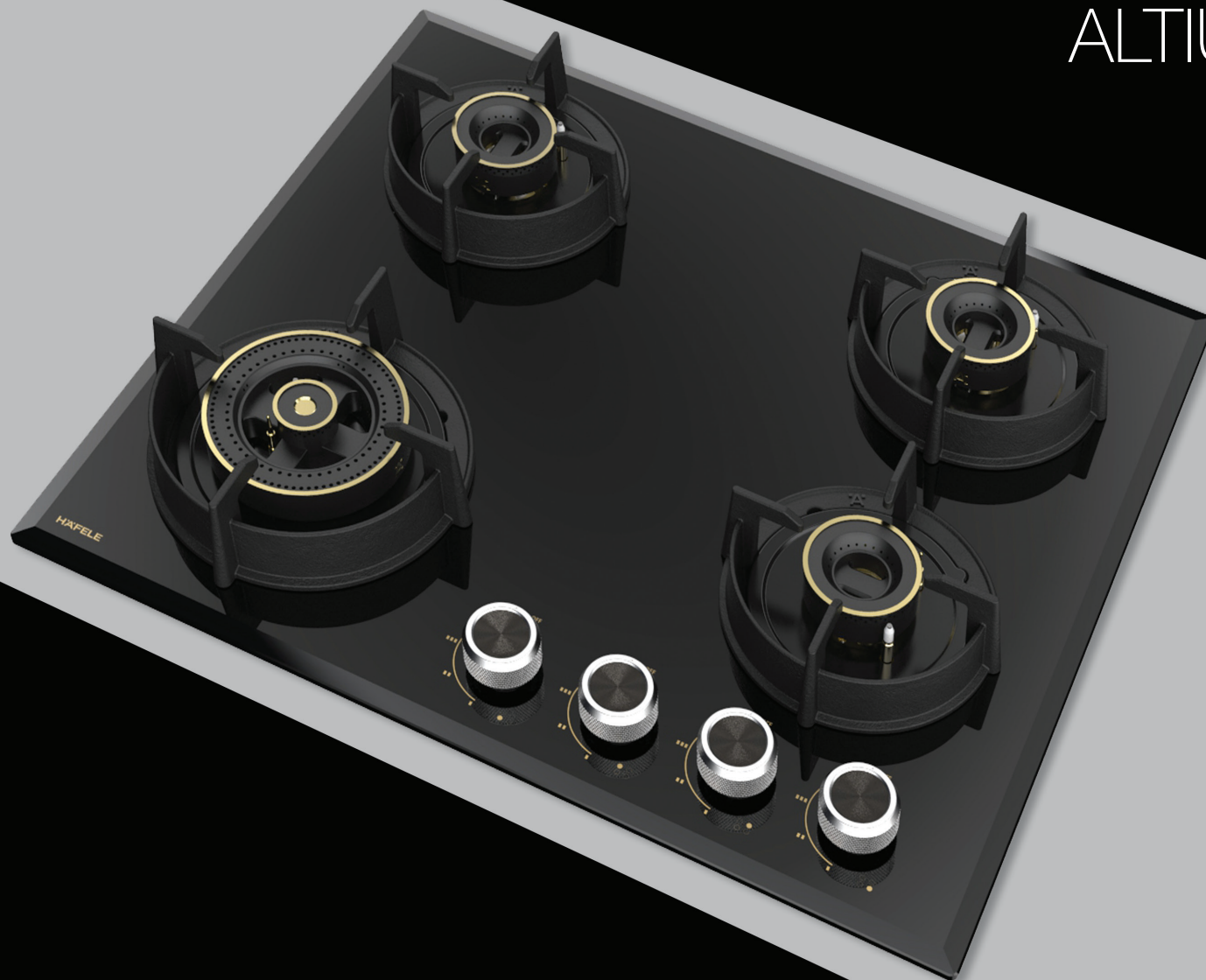
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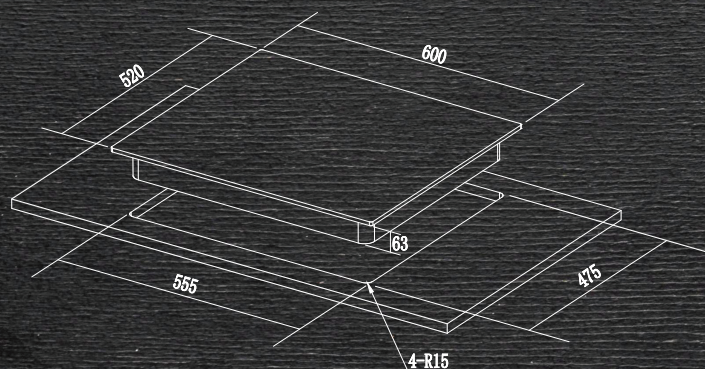
Dimensions

Hob dimensions (W x D x H) 780 x 450 x 135 mm

Cut out dimensions (W x D) 685 x 405 mm

ALTIUS FS 460





ALTIVS FS 460

60 cm, Built-in Fully Sealed Gas 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

Article Number 538.66.231

Dimensions

Hob dimensions (W x D x H) 600 x 520 x 135 mm

Cut out dimensions (W x D) 555 x 475 mm

ALTIUS FS 480



ALTIUS FS 480

78 cm, Built-in Fully Sealed Gas 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

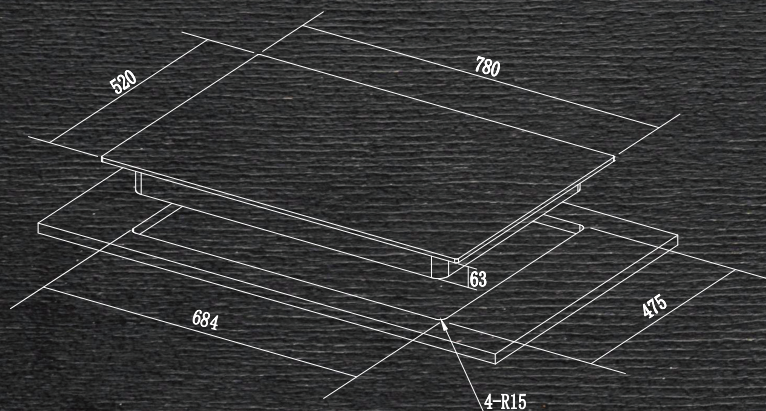
Dual ring burner 2 x 1.5 kW

Article Number 538.66.237

Dimensions

Hob dimensions
(W x D x H) 780 x 520 x 135 mm

Cut out dimensions
(W x D) 555 x 475 mm



ALTIUS FS 490





ALTIUS FS 490

86 cm, Built-in Fully Sealed Gas 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

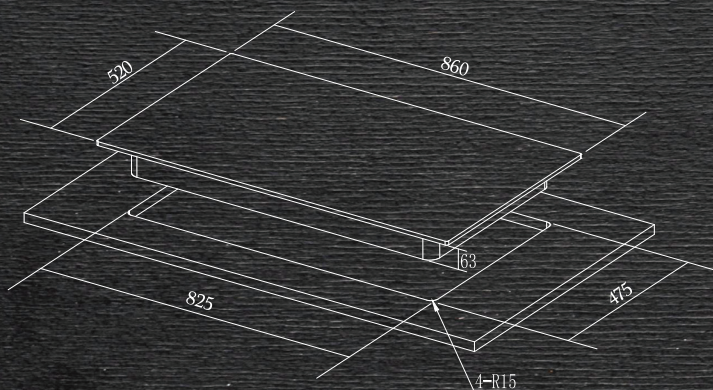
Dual ring burner 2 x 1.5 kW

Article Number 538.66.238

Dimensions

Hob dimensions (W x D x H) 860 x 520 x 135 mm

Cut out dimensions (W x D) 825 x 475 mm



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