

TM

HÄFELE
APPLIANCES

Let's
Reimagine

ASKO | falmecc

INTERNATIONAL LUXURY APPLIANCES

COOKING AND BAKING | REFRIGERATION | WINE CABINET | EXTRACTION | WASHING AND DRYING

Hafele

Reassuring Expertise



“For almost 10 decades, we’ve been helping people make more of their homes.

Established in Germany, and now operating worldwide, we specialise in the fittings, hardware and systems that improve the way your home works. So when you choose our products as part of your new or reformed home, you know you’re getting the benefit of extensive knowledge and decades of experience.

And we’re still a family business, owned and managed by family members who really care about the products and service we provide. You can rely on our commitment to the highest standards of quality and

reliability, founded on a long tradition of German engineering where attention to detail is second nature.

All our home improvement ideas are built to last – day in, day out – we want you to get the very best from every corner of your home, for many years to come.”

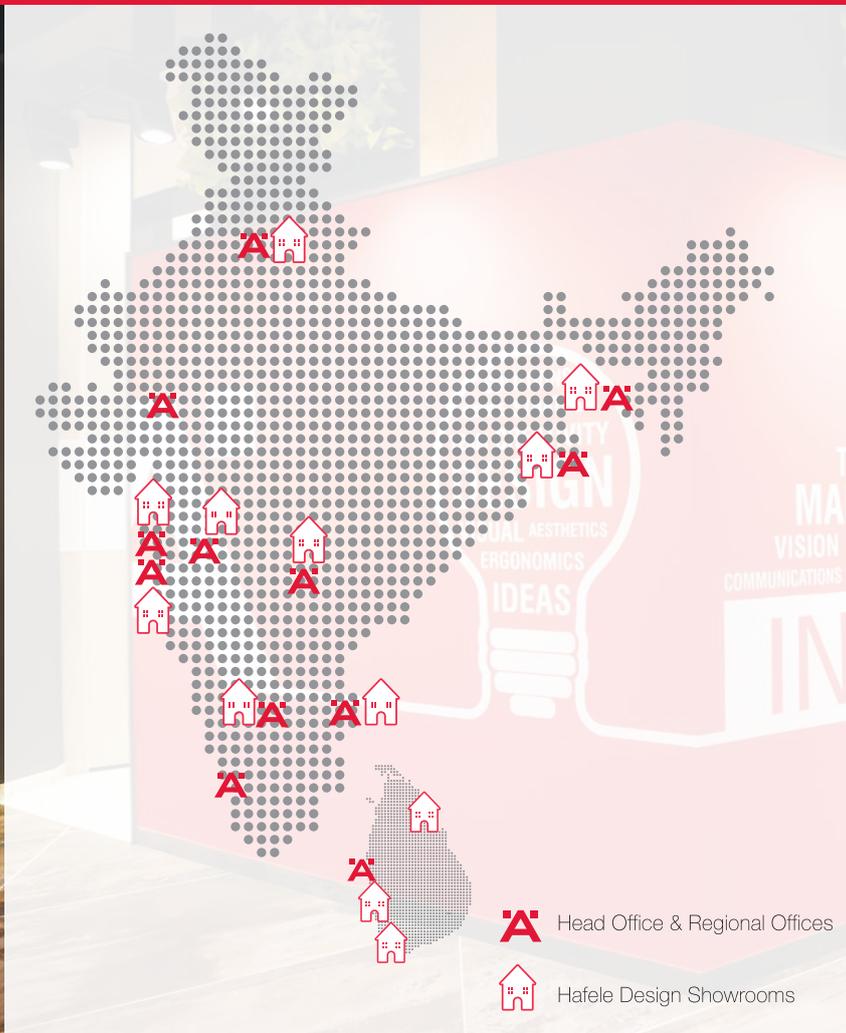
Hafele Worldwide



With its origin in 1923 in a small town named 'Nagold' from the Swabian region of Germany that nurses a passion for hardware technology, it is no surprise that Häfele has lived up to its roots through a successful presence in the architectural and furniture hardware industry for over 9 decades now. Today, Häfele's worldwide penetration includes 38 subsidiaries across Europe, America, Asia, Australia and New Zealand. With these subsidiaries and numerous other sales organisations, Häfele operates in over 150 countries. The Häfele headquarters, 4 manufacturing units and 10 sales offices are located within Germany; while 1 manufacturing unit is located at Budapest, Hungary. The company also owns one of the largest and most sophisticated warehouses in its home country. The Häfele worldwide workforce is empowered by a base of over 8100 employees.

The group services over 150,000 customers across the globe through its extensive range of hardware products and a comprehensive logistics system. In addition to this, Häfele also provides consultative services to its customers, educating and advising them about buying the correct hardware as per their requirements. With this level of market penetration and ability to handle worldwide demand, it comes as no surprise that the company is an authority in the segment of home interior solutions; what is pleasantly surprising, though, is that in spite of its size, Häfele still remains a family owned and run business with a unique, friendly and value-centric work culture which is strongly followed among all its subsidiaries.

Hafele India



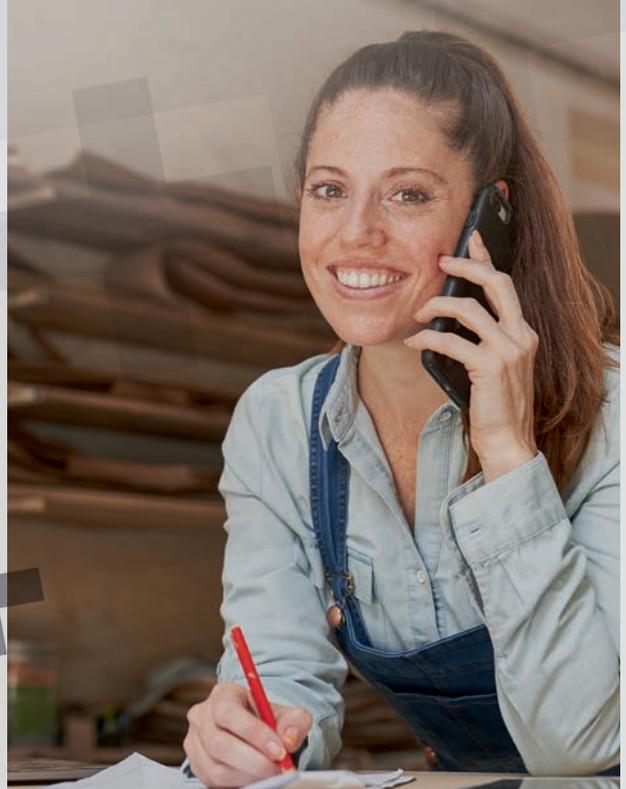
Häfele India is a wholly-owned subsidiary of the Häfele Global network and has been operating in India since 2003 under the leadership of Mr. Jürgen Wolf (Managing Director). The ability of the company to understand the diverse Indian market has made it an authority in the field of architectural hardware, furniture and kitchen fittings and accessories. The company also has a strong presence in synergized product categories namely Home Appliances, Furniture Lighting, Water Solutions and Surfaces catering to the focused demand from these industries.

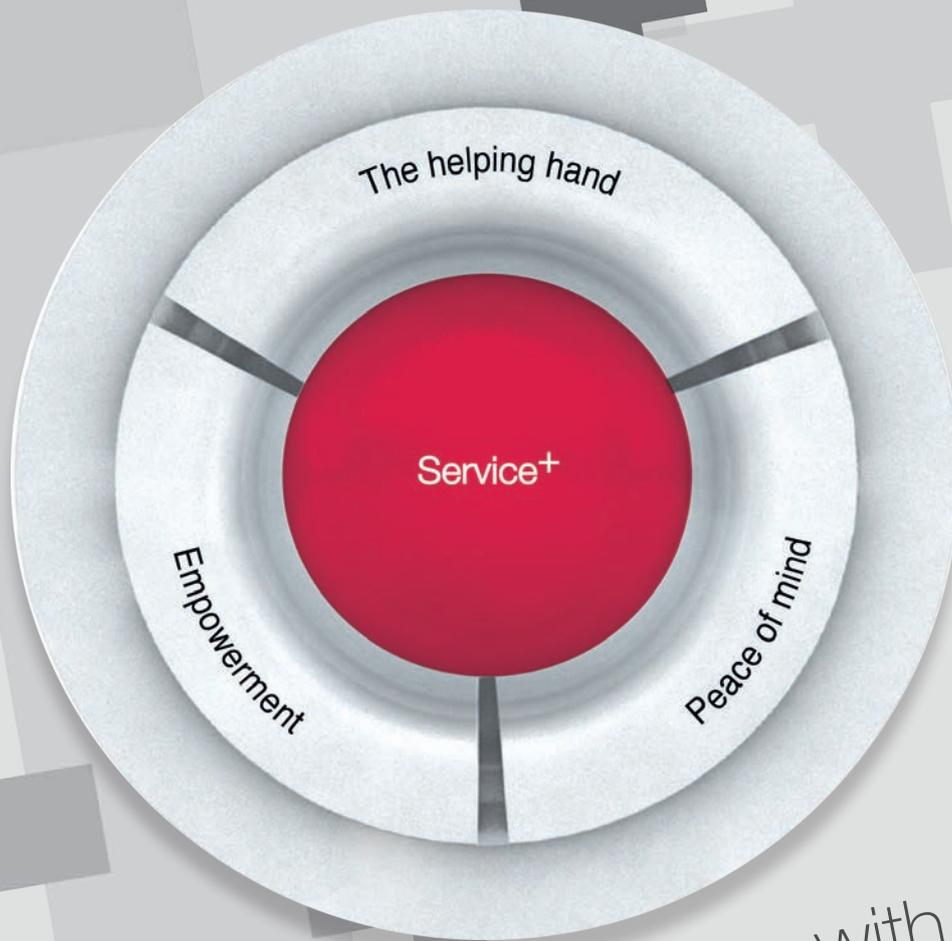
The subsidiary has a strong nation-wide presence with offices in Mumbai, Pune, Ahmedabad, Bangalore, Chennai, Hyderabad, Delhi, Kolkata and Cochin. It has full-scale operations in Sri Lanka and Bangladesh with Regional offices and Design Showrooms in both the countries; and has also spread its operations to other regions of South Asia including

Nepal, Bhutan and Maldives.

Häfele's design showrooms are hubs of international home interior trends and cutting edge designs presented in a world-class environment, where customers can see home solutions in their inherent applications. These showrooms function as a one-stop-shop for all home interior and improvement needs - from providing in-depth technical advice to kitchen and wardrobe designing services through a team of experts stationed at the showroom.

Häfele India services its customers with a base of over 1300 employees, a well-networked Franchise base of over 190 shops along with over 500 direct dealers and 90+ distributors who in turn cater to over 8000 satellite dealers. The subsidiary has a sophisticated Logistics centre in Mumbai along with distribution centres in Delhi, Bangalore, Kolkata and Colombo respectively.





Experience More with **Service+**

Our customers' working environment is becoming increasingly complex and their market is becoming ever more demanding. This drives our motivation to do everything in our power to help our customers be successful. And to demonstrate that Häfele is the right partner in these challenging times, we want to accompany our customers throughout their entire business process and give them added strength in every phase of their business. We don't just want to sell our products, we also want to provide the highest level of service.

We have now divided our services into two categories: **Standard Services** which we provide to our customers as a matter of course when they choose our products. For example, a high availability of our goods and punctual delivery. And then there is **Service+** which constitutes of services that give our customers considerable added value in terms of building expertise, increasing productivity or providing individual customised solutions. These services require a considerable amount of time and effort to develop and implement and are designed to enable our customers to regard them as worthwhile investments.

The aim is to create solid long-term foundations for our comprehensive service promise and to make Häfele an indispensable partner for our customers. The focus here lies not so much on us and on what we do – but rather, on the benefits derived by our customers. We want to **empower** them with opportunities to develop and expand their skills – both as masters of their trade and as entrepreneurs. We want to support them in the planning and realisation of their projects and relieve them of as much work as possible, thereby providing them with a **helping hand** to use their most valuable resource – time – as efficiently as possible. And we aim to give our customers **peace of mind** and the assurance that even after the end of a successful project completion, we will continue to be there for them as a reliable partner, shouldering responsibility.



The Pillars of **Service+**

In order to support you as comprehensively as possible, we have assigned the Plus Services to individual stages of your work process in a total of four themed pillars. We start with the transfer of knowledge and accompany you via planning and production to installation and maintenance.



Empowering customers with
Service+ Knowledge

Includes service offerings that provide inspiration and expertise to our customers about the Hafele product range. Through these, we enable our customers to use Hafele products profitably and at the same time remain at the cutting edge of technological development. One example of this is the Hafele Academy, which imparts knowledge about complex products and new technologies to our customers via seminars and trainings.

Providing a helping hand to customers with
Service+ Planning & Customised

Includes service offerings like space, design planning and customisations that make life easier for our customers and support their design vision. An example of this is Hafele's Lighting Design Service which helps our customers curate a lighting plan, following a customised approach, that enhances and brings out the true functionality of the interior space as per requirement.



Lending a "Peach-of-mind" experience through
Service+ Assist

Includes service offerings that provide support and assistance to our customers, whether digitally or on site. An example of this is the complete assembly and installation service for more complex and maintenance-intensive products done by our Meister certified and trained technicians.

Service+ Knowledge

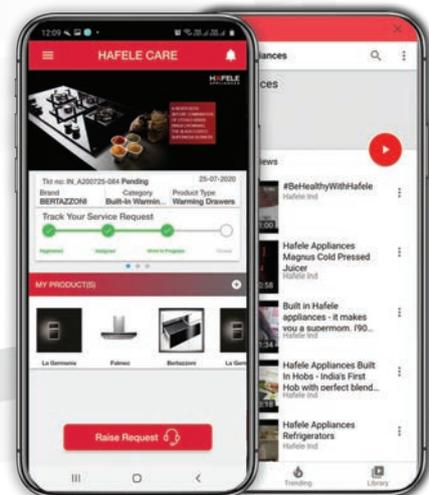
Service+ Assist



Service Partner Network

From the very start Hafele has kept a strong focus on strengthening our overall service offering for the Appliances business. Over the years, we have appointed Service Franchisees across the country, in addition to our trained and certified team of in-house service engineers. Today, our service network includes a certified team of **in-house engineers** along with over **105 service partners** across the country housing **320+ service technicians** who work tirelessly to meet every service request. Under the Service+ Assist initiative this team takes care of all post-purchase service requests from installation of appliances to conducting demonstrations as well as resolving complaints, if any. In addition to this, our Hafele Care App makes life easy for customers who can book services, raise inquiries or even get product information on the go.

As we continue to strengthen our service network to ensure easy and quick access to our different services, our on-going focus also remains to provide skilled and top of the line service to all customers through robust training of all our service franchisee engineers. A step was taken in this direction by deploying training centres across the country for a nation-wide penetration. The **Appliances Training Centres** provide state of the art technical trainings to all service franchisee personnel associated with Hafele, thereby strengthening our core objective under Service+ Knowledge of empowering our service network. Equipped with all types of Products to encourage practical training sessions, these centres will focus on enhancing the knowledge of service engineers through a realistic and tangible experience.



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Built-in Inductions
Duo Fusion™ Hob
Built-in Refrigerators
Freestanding Wine Cabinet

ASKO CRAFT

Built-in Ovens and Microwaves
Built-in Drawers
Built-in Coffee Machine
Built-in Super Flex Wok™ Gas Hobs
Freestanding Black Steel Refrigerators



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ASKO WASHING AND
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Dishwasher

Washing Machine

Tumble Dryer

Drying Cabinet

Hidden Helper



The Idea of a Dinner
- or the never ending circle of a kitchen



The refrigerator

Freestanding or built in, the interior of all Asko refrigerators is designed to take care of all your different food types regardless of which design series you prefer.



The oven

They are designed for perfect integration into your kitchen and developed to help you create imaginative meals for all occasions.



The hob

ASKO offers both, induction hobs and gas hobs. The gas hob range includes gas volcano burners, developed and optimized for real wok cooking.



The hood

Developed on the basis of decades of experience in the field of aspiration, Falmecc's products today reach new goals in order to improve the quality of life at home.



The coffee machine

Take the opportunity to enjoy a delicious cup of coffee while rewinding on the sofa. It might seem a luxury to have a built-in coffee machine, but we think everyone deserves to have one.

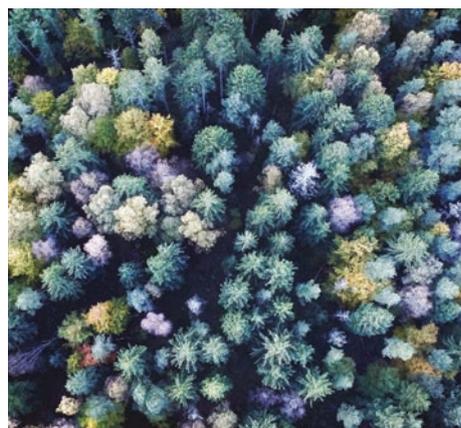


The dishwasher

The spacious and variable interior of the ASKO dishwasher absorbs all your plates, glasses and pans. Hide it behind kitchen cabinet doors or show it off as the precious help it is.

ASKO

Long, dark winters with short eruptions of bright summer; nature is key, and our main source of inspiration. It made us what we are – creatures yearning for warmth and light. It also made us aware of what we have – forests, mountains, plains, and archipelagos, landscapes and seascapes with winding sharp shore lines in between, an abundance of beauty. Function was always vital for survival as climate was harsh and resources were scarce. That is why, it seems, form and function are inseparable, and to the very core of Scandinavian design; it is what it is, purely practical and simply beautiful. ASKO is no exception.



The Scandinavian nature carries Asko's idiom; grand in its simplicity; functional and presented in nature's own colours. This is design that will last over time. This is ASKO.

Design Ranges

We think it is important to have a kitchen that matches your personality and way of living. The ASKO design series by Hafele offer a wide range of products, all designed to create your perfect home. Regardless of which series you choose, the design is timeless yet trendy, to keep that feeling of novelty in your kitchen for a long time.

Elements

In chemistry, the four elements refer to the pure substances that cannot be divided and that create our universe – fire, air, water and earth. Scandinavia's geology is featured by the mysterious, exclusive look that appears to be black, shifting to brown or grey thanks to its dual layer of surface coating. It is refined, yet simple. It is pure and down to earth. It is Elements by ASKO.

Craft

This design range is Asko's tribute to the Scandinavian history of craftsmanship, design and inventions. Details are passionately taken care of to create a solid and seamless kitchen experience. Stainless steel, solid metal knobs, classic dial interaction (Icon LED Concept™) and sturdy steel handles are there to help you succeed in the kitchen. You can choose between the traditional stainless steel or the new colour – Black Steel. This is Craft by ASKO.



THE ASKO RANGE





Elements

Elements by ASKO is a unique combination of state-of-the-art technology and amazing design. In this series, Scandinavia's geology is featured by the mysterious, exclusive black pearl glass surface, created by a layer of small steel particles that make the colour shift depending on the ambient light.

The brushed steel handles are elegant and the matching side trimmings make sure all units align perfectly in your kitchen. All displays and controls are digital and easy to use. The appliances are packed with smart functionalities to make you the kitchen star.

ASKO ELEMENTS RANGE

Built-in Ovens and Microwave

Built-in Drawers

Built-in Coffee Machine

Built-in Fusion Volcano Wok™ Gas Hobs

Built-in Inductions

Duo Fusion™ Hob

Built-in Refrigerators

Freestanding Wine Cabinet



“The Elements by ASKO range is refined yet simple, it is clean, and it is down to earth.”

Jon Carlehed, Head of Design at Asko Appliances.





ASKO





Ovens

Combi Microwave Oven, Elements Range



OCM8478G

Article No.: 538.60.060

Soft black glass with pearl effect, 45 cm / 50 litres



50 litres volume



128 auto programs



Inverter microwave system



Aqua clean



250°C max temperature

Combi Steam Oven, Elements Range



OCS8678G

Article No.: 538.60.030

Soft black glass with pearl effect, 60 cm / 73 litres



73 litres volume



132 auto programs



230°C max temperature



Aqua clean



Food thermometer

5-in-1 Combi Oven, Elements Range



OCSM8478G

Article No.: 538.60.270

Soft black with pearl effect, 45 cm / 50 litres



50 litres volume



143 auto programs



Inverter microwave system



Aqua clean



230°C max temperature



Microwave stirrer fan

Common Features



5 Air Flow™ system



Stage cooking function



Safety lock on telescopic sliders



Soft close and Soft open



Full touch



1000 W micro effect

Cooking with steam

Steam is used daily by professional chefs to bring out more flavour from the food and to create delicious crispy crusts on bread and pastries. Cooking with steam is gentle on food and preserves vitamins and nutrients better than traditional boiling. Healthy and natural, steam cooking preserves the full flavour of foods.

This cooking method releases no odours and there is no need to add salt to the water or to add herbs and spices. With our combination steam ovens you can combine traditional convection with steam in a single cooking programme or simply use just hot air or steam.

Preserves the natural flavours

Bring out new flavours by using steam in combination with hot air or cook truly healthy food using steam alone. This will preserve all of the mineral salts and flavour within the food while retaining its colour and texture. Meat, fish and vegetables can be cooked simultaneously: just set the time according to the food that requires the most time to cook and there is no risk of overcooking.

Only pure steam

Our combi steam ovens have a unique steam generation system that creates nothing more than pure steam. This is possible thanks to the flow meter, which ensures that the correct amount of water is used, and the separator, where the pure steam and condensed water are separated. Condensed steam falls to the bottom of the oven where it is heated and becomes new steam. This ensures that your food just gets steamed and not boiled.

Regenerate

This mode is used to gently reheat previously cooked dishes. The use of steam means there is no loss of quality. Taste and texture are preserved as though the dish is freshly cooked. This function is suitable for most dishes. Several dishes can be regenerated simultaneously.

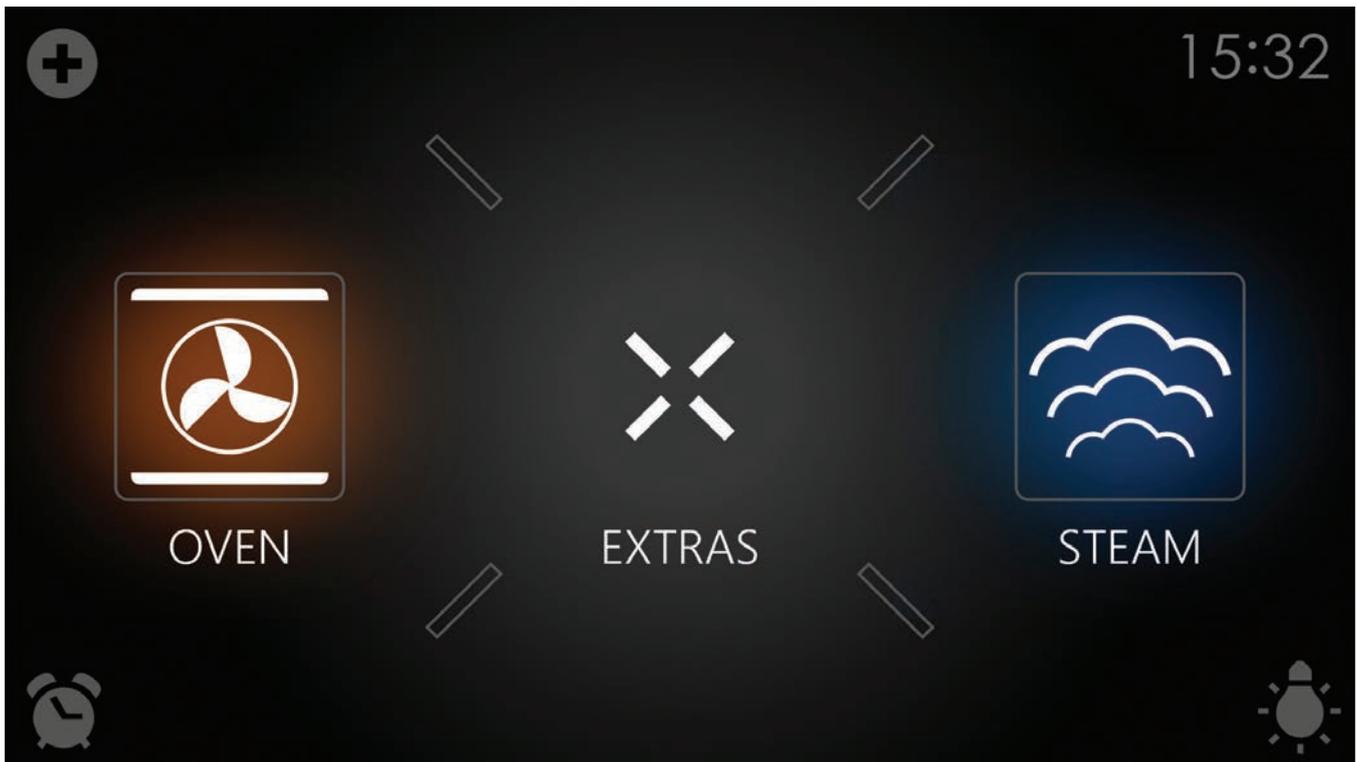
Steam assisted cooking

With the Combi steam function, the steam is sprayed into the oven cavity at regular intervals. Using a combination of steam and convection is a good way to improve heat transfer while also browning the food. Steam makes the heating more efficient and prevents dehydration of the food, providing more succulent foods. Useful when cooking meat and chicken, for example.

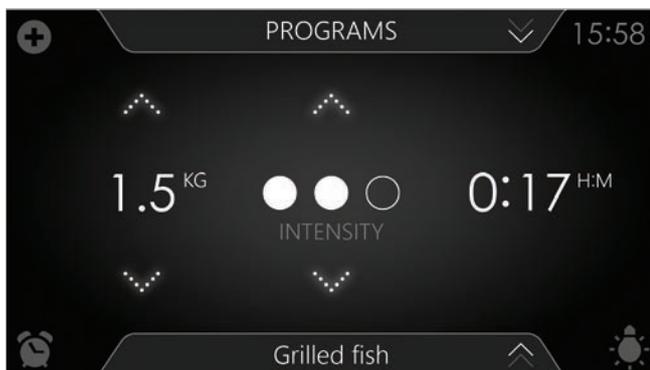
Cooking with the right touch



There are few things in life that compare to sharing a beautiful meal with the people you love. The Elements by ASKO ovens are packed with intelligent features that take all the guesswork out of cooking, you will be creating delicious meals from day one. Whether it's a family feast or a delicious gourmet snack, the Elements by ASKO ovens will complement your passion for great cooking and help make every moment in the kitchen joyful.



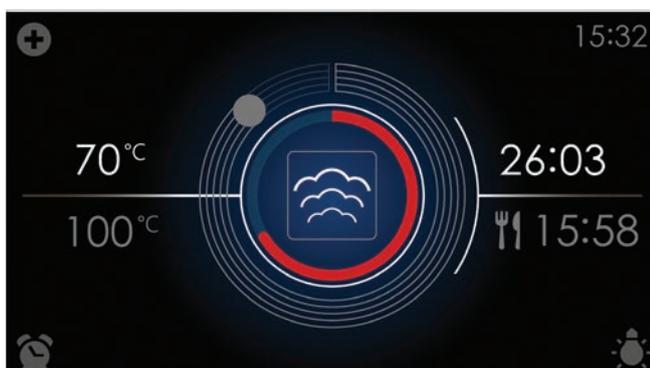
The Elements by ASKO ovens come with a unique interaction philosophy based on a TFT touchscreen with the most frequently used functions immediately accessible. The interface is easy and engaging to use and will encourage you to explore all features and functions of the oven. It is the smart way to enhance your cooking.



If you need coaching in your cooking, then select any of the up to 160 auto programs in the Elements by ASKO ovens. You can simply select a dish from a list of pre-programmed dishes and then adjust weight and intensity if necessary.



Stage cooking allows you to combine up to three functions in one cooking process. Select different functions and settings to compose the cooking process of your preference.



The colour-coded and informative status screens provide immediate feedback in both text and graphics on current and selected temperature, duration and oven mode.



The interface is packed with useful information that encourages you to explore the full functionality of the Elements by ASKO ovens.



Warming Drawer

Extend the combination possibilities even more with an Elements by ASKO warming drawer that you can use to either heat plates and cups or slow cook food.



Vacuum Drawer

The Elements by ASKO vacuum drawer provides a unique possibility to introduce advanced cooking in your own home. The sous-vide cooking technique involves sealing food in special vacuum bags and then cooking it in steam at temperatures between 40° and 100° C. The drawer can be used not only for preparing food through Sous-vide cooking but also for storing, packing or portion food.

Warming Drawer, Elements Range



ODW8128G

Article No.: 535.90.880

Soft black glass with pearl effect, 14 cm, Integrated



Crockery
warming



Defrost



Keep
warm



Low
temperature
cooking with
circulating
heat



Telescopic
sliders



21
litres
volume

Vacuum Drawer, Elements Range



ODV8128G

Article No.: 535.50.700

Soft black glass with pearl effect, 14 cm, Integrated



3 vacuum
levels



3 sealing
levels



Telescopic
sliders



8
litres
volume

ASKO





Coffee Machine

Coffee Machine, Elements Range



CM8478G

Article No.: 535.50.060

Soft black glass with pearl effect, 45 cm, Integrated



Aluminium heating plate



Flavour intensities



Grinds level



Stainless steel grinder



Telescopic sliders



TFT touch



The five essential elements of a perfect coffee

Low-pressure pre-infusion:
Moistens the coffee uniformly to allow aromas to come out during infusion.

Balanced soft and creamy extraction producing a thick, caramelised foam.

Without pre-infusion:
The water goes around the grind and there is not enough time for the aromas to infuse the water.

Extraction of water with a flavourless taste producing a pale, whitish cream.

The goal of pre-infusion is to saturate the coffee with hot water so that it offers more resistance during the final extraction phase. By doing so, the best of the 800 aromatic compounds present in roasted coffee are extracted.

The inside of our coffee machine is filled with tradition



Coffee beans should be fresh

The bean container of Asko's Elements Coffee Machine by Häfele comes with an air-tight lid to help preserve the freshness of the beans. The container is large enough to avoid constant refilling, yet small enough to keep the beans fresh for as long as they last.



Beans should be ground, not cut

The traditional coffee machines come with blade grinders that cut the beans into powders with less consistency in the granulate. The Coffee Machine uses a high quality conical burr grinder, which crushes the beans into the same granulate size. This helps to release the aroma from each coffee grain to extract full range of flavours from the beans.



Humans are different. So too are coffee beans

The Elements Coffee Machine automatically adjusts the grinding size of the beans depending on the type of drink you have selected. But as the roast and type of beans varies you might want to fine-tune the grinding level manually to one of the 13 available steps.



A fresh cup of coffee should be just that

Coffee residue that remains inside the grinder can add a sour taste to your freshly made coffee. There will always be some remains of the coffee left in the grinder but the amount varies greatly depending on which machine you use. In this Coffee Machine the residual amount is as little as 3 grams. Other machines hold up to 12 grams.

Baristaguide



Single espresso

This authentic Italian espresso comes with a 3-4 mm layer of crema and a full-bodied aroma. This is the natural choice to kick-start your morning or to finish a dinner.



Double espresso

Like a Single espresso but with more coffee powder to bring that extra energy to a gloomy Monday morning or just to make the good taste last a little longer.



Single coffee

The international version of the Italian espresso: lighter, with a balanced taste and a thin layer of crema.



Single long

This is a special coffee recipe made with a low brewing pressure to achieve a delicate flavour and taste. This is the recipe of choice for the filter coffee lovers. Perfect for your coffee to-go!



Single doppio+

For the real coffee lover we recommend this recipe with more than a double espresso made with an extra quantity of coffee powder and a deep pre-infusion for extra aroma and energy.



Cappuccino

One of the most loved and well-known recipes is this Single espresso shot with equal parts coffee and hot milk, topped with a maximum amount of soft milk foam. Perfect for a gentle Sunday breakfast in bed.



Cappuccino+

Creamy cappuccino made with an extra shot of doppio+ coffee powder for extra aroma and energy, getting you ready for the day ahead.



Espresso macchiato

Single espresso shot with a dash of hot milk topped with foam. This is the drink for those who generally think an espresso is too strong and a cappuccino is too big. The best of two worlds.



Latte macchiato

Single espresso shot with up to 220 ml hot milk topped with medium level of foam. Watch the layers as they slowly blend. Why not treat yourself after exercising or a hard day at work?



Caffe latte

Possibly the most well-known and popular coffee drink is made from a single shot of espresso and is mixed with 3 times the quantity of hot milk, topped with a thin layer of foam.



Hot milk

Not a coffee lover yet? Get lovely hot, snow-white milk with the desired amount of foam to make your hot chocolate or chai latte.



Hot water

Roughly 150 ml hot water at 90°C for those who love something other than coffee.

Creating the perfect milk froth

Most of our beloved coffee drinks consist of the basic espresso combined with different amounts of milk and froth. So, how do you get that perfect thick and creamy froth? The foam itself is made from tiny air bubbles that form when steam is added to the cold milk. The goal is to get as tiny bubbles as possible in order to get a steady, yet smooth, body of froth. A perfect froth has a temperature of 60° - 65° C if it gets any warmer the milk will start to behave, smell and taste differently.

Thermal milk container

The milk container of the Elements Coffee Machine has thermal properties that keeps the milk cold for up to an hour at normal room temperature. It is also designed to fit conveniently into your fridge when you are not using it.

The perfect milk froth

The Coffee Machine uses the patented Latte Crema System, with the unique Perfect Milk Froth Generator creating the necessary microbubbles.



Good coffee requires cleanliness

As we wanted to create a minimalistic design for the coffee machine, we put most of the parts behind the front cover. But, as a clean coffee machine is the key factor for delicious coffee, we also wanted to make the interior parts easily accessible.



Wide drip tray

The drip tray is wide with room for several cups of coffee. This prevents any spill from getting on your floor or mat. It is just as easy to remove as the other parts of the Elements Coffee Machine.



Dishwasher safe milk container

The milk container is easy to clean, and the inside part is dishwasher-safe.



Easy clean brewing unit

The brewing unit is one of the most important parts to keep clean. All you need to do is release it, rinse it and reposition it back into the machine and you are done. Cleaning doesn't get much easier than this.



Automatic cleaning with steam

The automatic cleaning program uses steam to clean out the tubes and the Perfect Milk Froth Generator. The milk container has an automatic cleaning program to get rid of all milk residuals in the hoses and other parts. It is strongly recommended using these programs after every use to ensure the continued top level performance of the machine.

Full colour touch display



My coffee profile setting

By selecting the menu “My Coffee-Menu” you can customize your version of the perfect cup of coffee. This way, you’ll have direct access to your favourite coffee drink. Simply set the strength and volume of coffee; if you like to, you can also adjust the amount of milk and set the froth you desire. This is a perfect feature for families with different personal favourites, or if you want to save several choices for your own use.

Settings for fine tuning your coffee

In the “Settings” menu you can adjust almost twenty different parameters such as coffee temperature, auto-start and auto-stop, display background colour, water hardness level, descaling schemes and energy saving mode.

Custom mode

“Custom mode” is for those who want to have a perfect coffee drink according to their own specifications. Select a predefined coffee drink of your choice, then adjust aroma, strength and volume. There! The perfect recipe for your favourite coffee drink is ready to enjoy.

Direct selection

The fastest and easiest choice is to choose one of the 12 pre-programmed coffee types with special ASKO recipes. Just tap on the desired symbol on the screen and the brewing starts immediately.

Guest function

The “Guest” function is a temporary user profile designed to save time when serving many cups of the same coffee drink, let’s say after a dinner party. Select the type of coffee you wish to serve, adjust strength and volume and tap “Save”. The Elements coffee machine is now ready to serve the same recipe to all your friends.



Gas Hobs



Gas Hobs, Elements Range



HG1145AB

Article No.: 533.04.539

Black ceramic glass, Gas hob, 111 cm



111 cm wide



4 Burners



A+ burner



HG1365GB

Article No.: 533.04.551

Black ceramic glass, Domino gas hob, 33 cm



33 cm wide



1 Burner



HG1935AB

Article No.: 538.60.519

Black ceramic glass, Gas hob, 90 cm



90 cm wide



5 Burners



A+ burner



HG1355GB

Article No.: 533.04.541

Black ceramic glass, Domino gas hob, 33 cm



33 cm wide



2 Burners



HG1825AB

Article No.: 538.60.505

Black ceramic glass, Gas hob, 80 cm



80 cm wide



4 Burners



A+ burner

Common Features



Fusion volcano wok™ burner



Individual timers



Stepless adjustment of heat

Fusion volcano
wok burner™



Most effective wok burner on the market

The Fusion Volcano Wok™ burner is different to most wok burners. It generates a vast amount of heat and effectively directs it to the base of the pan, rather than around the sides. It also maintains a high temperature even when you add more ingredients. This instantaneous heat transfer will help you to create the perfect wok dishes in your own home.



Triple your wok function

As well as having the Volcano function with directed flame, the Fusion Volcano Wok™ burner has an additional outer flame for larger pots and a simmer setting for lower heat cooking. This can be used, for instance, to keep a small pot containing sauce just below boiling point.



reddot design award
winner



Perfectly controlled burners

All of the Elements by ASKO gas hobs features automatic ignition. You simply press the control knob and turn it anticlockwise and the burner will then ignite. The Elements by ASKO gas hobs also come with a unique individual timer function for each burner. The individual timer function can switch off one or more of the burners automatically. When the set time has expired you will hear a beep and the timer-operated burner will switch off.



Cleverly designed and effective A+ burners

All ASKO gas hobs by Hafele are equipped with the unique A+ burners that produce a perfectly adjustable pure flame, which not only produces a very high output but also directs the flame to the underside of your pan. The precision-engineered flame ports ensure that the flame has the shortest distance to the bottom of the pan. More energy is then utilised and the heat is distributed evenly over the entire surface of the pan.



A logical burner layout

We have made the most of the space we have available and maximised the distance between all burners. This makes it possible to use large pots and pans on all burners simultaneously without interfering with each other. On all our gas hobs you will find extra sturdy pan supports in real cast iron. They provide a perfect and secure support even for very heavy pots and pans and are easy to remove when cleaning the hob.

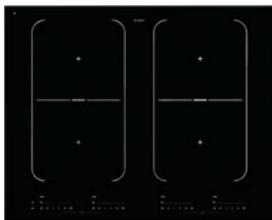
ASKO

Induction Hobs





Induction Hobs, Elements Range



HI1655G
Article No.: 538.60.566
 Black glass induction hob, 64 cm



64 cm wide



2 auto bridge™ zones



7.4 kW boost



HI1355G
Article No.: 533.04.511
 Black glass induction hob, 33 cm



33 cm wide



Auto bridge™ function



3.7 kW boost

Common Features



Individual zone controls



Individual timers



6 auto programs



Induction cooking

Cooking with induction is fast, easy and safe. Each zone has its own individual control as well as a timer that keeps track of different cooking times and turns off the hobs when the set time is reached.

The ASKO induction hobs are also very safe. The heat is generated only in the pan itself and not in the surrounding surfaces and the zone cools quickly once the pan has been removed. Since the hob only heats the surface under the pan, you needn't worry about cleaning if it boils over, because nothing is burned onto the hob. If anything is spilled, wipe it off easily with a damp cloth and clean the surface with tap water.



Auto pan detection

When you put a pan on a cooking zone, sensors will activate the corresponding control for the zone. When you lift it off, the zone will pause and start again when you put it back.



Extended range with Bridge™ induction

ASKO's flexible induction zones let you bridge two cooking zones to create one large cooking zone, allowing you to optimise your cooking space. The Bridge™ induction zones provide the ideal amount of space for large pots and pans, making your cooking options endless.



Easy to use interfaces

With the Easy Slider and Easy Dial controls you'll find an extremely fast and intuitive way of controlling your hob. The Easy Dial control uses a smart circular dial function. If you prefer linear interaction the Easy Slide control provides the same level of immediate responsiveness.

- Intuitive setting of power
- Automatic Pot Detection - Put a pan on a cooking zone and the corresponding Easy Dial™ control will light up.
- Six automatic programs for practical and healthy cooking at the ideal temperature
- "Booster" position for ultra-rapid temperature increases
- Pause button to briefly and safely pause cooking
- Ability to set the cooking time, with a sound signal at the end

Celsius° Cooking™ System





Perfect temperatures, perfect timing, perfect results. Celsius°Cooking™ puts total control in your hands.

The Celsius° Cooking™ system from ASKO is a really hands-on way to experience smart, connected technology in the kitchen. It's built with Hestan Cue connected cookery technology and consists of a high-quality induction hob – an appliance that manages to be both highly advanced, and really user friendly – with electronically-linked pots and pans and a temperature probe. Via the pans and probe, you can measure cooking temperatures and the core temperature of the food, precisely. You can also control these, and exact timings, with real precision. The pans and probe communicate with the hob to allow you to read and control what's happening with real precision, ensuring that the right level of heat is delivered at the right time. You can either set the temperatures and timings precisely yourself, use any of the hob's pre-set cooking modes, or use the temperatures and timings in the companion app.



Top-quality
induction

Auto Bridge™

When using extra-large pots and pans, the Auto Bridge™ function in designated zones expands the induction cooking area and gives total coverage for bigger dishes, grill pans and teppanyaki.

Easy Dial 2.0

The Circular Slider control on the hob's touch displays shows you what level you have the heat at, both graphically and numerically. You can either get a visual feel for how much heat you're cooking with, or go by the number – either power level, or temperature.

Hood to hob function

Not only will your ASKO cooker hood switch on when you start cooking, it will have the capability to "read" what's happening on the hob and change its own performance to suit. The cooker hood is, in effect, another part of the system – but one which is focused on cleanliness, and comfort, in the heart of your home.



Connected equipment for the best possible cooking result

The hob, pans and probe can be linked with a central app that contain a large collection of recipes in which chefs teach you how to make the most of the equipment. Celsius°Cooking™ gives you the confidence to try new ingredients and techniques, safe in the knowledge that they'll turn out beautifully. It saves time and effort in the kitchen: keeping a virtual eye on the food and cooking it to perfection, while you choose the cutlery and lay the table for a really special meal.



Celsius°Cooking™ cookware in use with Hestan Cue App

The Hestan Cue menu also enables the possibility to receive temperature sets from the Hestan Cue App. Receiving a next heating step can be activated by a button press.



Celsius°Cooking™ cookware in use with Hestan Cue Menu

The hob comes along with integrated Hestan Cue programs, optimized for Celsius°Cooking™ cookware. With the opened menu three different cooking methods can be chosen, with different temperature ranges.

Heating up and frying

This program is to reach high temperatures rapidly. High pan bottom temperatures can be reached.

Boiling or cooking with water

This program is to reach high temperatures rapidly. High pan bottom temperatures can be reached.

Slow cooking or sous vide

This program is to control low to medium temperatures, preventing from high bottom temperatures.



Power level cooking

Standard Power Level cooking with up to 12 fine-tuned Power Levels and a Boost-Level to get water boiling quickly. Every cooking zone will have its own dedicated control - with separate countdown- and stopwatch timers.



Plus menu cooking

The PLUS menu allows cooking with semi-automatic programs, enabling temperature cooking for all kind of cookware that fit the purpose of the program.

Grilling

Exclusively for bridged cooking zones that are combined to a larger cooking zone. Grilling is optimized for the ASKO induction accessories grill plate and tepanyaki.

Frying

With this function it's possible to cook vegetable, fish, bacon, meat, fried potatoes or eggs by using butter or oil.

Keeping warm and Heating up

With this function you can for example melt chocolate (45°C), keep food warm (70°C), simmer (94°C) or bring to boil (100°C).



The core of Celsius°Cooking™: sensors and connectivity

Bluetooth transmitter for interconnection with the hob and the Hestan Cue app.



Temperature sensor in the middle of the pan and pot base.



Celsius°Cooking™
fry pan

Perfect for proteins, pan sauces, shallow frying, and more.



Celsius°Cooking™
chef's pot

Large batch cooking, slow cooking, braising, frying, and more.



Celsius°Cooking™
probe

Cooking, boiling, slow cooking, braising and more.



Duo Fusion™ Gas and Induction Hob

The Asko Duo Fusion™ by Häfele is a 90 cm hob, which combines two energy sources; one being an induction hob and the other being a Fusion Volcano Wok™ burner. These two cooking methods are combined into one piece of 6 mm ceramic glass. The first hob to truly cater to lovers of the gas flame and the technology of induction cooking all in one appliance

Awarded with Good Design Award®

The Duo Fusion™ was awarded with the Good Design Award®. The Good Design Award® is regarded as one of the most coveted awards for design and innovation in the world.



reddot design award

Combined Gas and Induction, Elements Range



HIG1995AB

Article No.: 538.60.529

Black glass, Combined gas and induction hob, 90 cm



6 auto programs



Duo fusion technology



Auto bridge™ function



Individual timers



4 Induction zones



Fusion volcano wok™ burner,



Nordic Fresh

Built-in Refrigeration



Premium Plus, Elements Range



RFN31842i

Article No.: 538.10.360

Fridge / Freezer, 177 cm, Built-in



No frost function



Dura fresh™ system



Super freeze™



R31842i

Article No.: 538.10.350

Fridge, 177 cm, Built-in



Dura fresh™ system



Breakfast tray, bottle holder and multibox



FN31842i

Article No.: 538.10.390

Freezer, 177 cm, Built-in



No frost function



Super freeze™



RFN31831i

Article No.: 538.10.380

Fridge / Freezer, 177 cm, Built-in



No frost function



Super freeze™



R31831i

Article No.: 538.10.370

Fridge / Freezer, 177 cm, Built-in



No frost function



Super freeze™

Common Features



Adaptive temperature control™



Cool flow + system



Auto humidity control



Super cool™

Premium Plus, Elements Range



R2282i

Article No.: 538.10.400

White, Built-under fridge, 82 cm



Energy class A++



Fruit & vegetable serving tray



Breakfast tray, bottle holder and multibox



F2282i

Article No.: 538.10.410

White, Built-under freezer, 82 cm



Energy class A++



Super freeze™



Soft close doors



Keep your
fridge full

Touch Control Interface	1
Cool Flow + Efficient Distribution of Air	2
Wooden Bottle holder & Wooden Multibox	3
Wooden Breakfast Tray	4
Five LED Soft Lights	5
Dura Fresh™ Control	6
Dura Fresh™ Dry Drawer	7
Dura Fresh™ Humid Drawer	8
Automatic Humidity Control	9
Door-on-door with Soft Close	10



Loaded with smartness



Auto humidity control

Fruit and vegetables need the perfect moisture level to last longer and retain their nutritional value. The Automatic Humidity Control keeps the humidity in the humid drawers at an optimum level. A special membrane automatically opens when the humidity rises above 90%. Below 90% the membrane closes and keeps the humidity inside the drawer. This is a fully automated process that prevents your fruits and vegetables from either drying or decay.

Dura Fresh™ system

Meat, fish and shellfish need a slightly colder environment than other foods. This is why ASKO created Dura Fresh™, a climate control storage system, with customized temperature settings.



Cool flow +

The effective air distribution system keeps an even temperature throughout the fridge and freezer. No need to worry about where to put what – just place the food where you like to.



Soft closing drawers

Soft-closing drawers are luxury and ergonomic at the same time. Just give the drawer a light push and it closes silently.



Wooden accessories

In Nordic countries wood is a common material used for many purposes. Therefore, it is logical that Asko's Nordic Fresh Refrigerators by Häfele are fitted with beautiful wooden accessories.

No frost is the best frost

No frost in the freezer means that there is more room to store food. A frost-free freezer also saves energy. And think about the time and effort you save by not having to defrost.



Adaptive temperature control

Each time the fridge door is opened, the warm air triggers a natural degradation process in the food. The smart Adaptive Temperature Control prevents this by lowering the temperature before periods of frequent opening which helps to avoid unnecessary heating of food, keeping the food fresh up to 20% longer.

Auto fast freeze

It is important to get food into the freezer as soon as possible after shopping to avoid degradation. The fast freezing function identifies unfrozen food in the cabinet and starts an immediate intensive freezing cycle.





Big Cooling Refrigeration

Built-in refrigerators



Big Cooling Refrigerators, Elements Range



RWFN2826S

Article No.: 538.10.330

Wine chiller / freezer, 203 cm, Built-in



Two separate temperature zones



RFN2826S

Article No.: 538.10.340

Built-in Fridge / freezer, 203 cm

Common Features



Adaptive temperature Control™



Multi airflow system



No frost function



Convertible freezer

Make a Statement in the Kitchen



Stay cool

A constantly topped-up supply of fresh ice is a real luxury, particularly on hot days – or when you're having a party. Connect your Asko Big Cooling Fridge/Freezer by Häfele to the water supply and you'll be treated to a constant source of fresh ice in your kitchen.



Convertible drawer

The fridge/freezer's drawer has its own temperature control, letting you select the right conditions for whatever you're storing – wine, frozen food or fresh food. This adds real adaptability and convenience. You can, for example, temporarily switch from freezer mode to fresh food mode if you've bought a whole lot of extra ingredients for a dinner party, or large food items. Plus, it's quick: switching from freezer mode to another mode takes only about three hours.



Exact temperatures or the best results

Storage temperature, as well as serving temperature, is a crucial part of developing and maintaining the flavours and character of wine, allowing you to get the most out of the experience when it's time to open the bottle. It's recommended that different types of wines are stored at different temperatures. So, in this wine cooler, two temperature zones are available. Each can be set to the exact right temperature for the type of wine you want to store in it, guaranteeing the very best storage conditions for your whole collection.



Get organized

The lower cooling drawer is also equipped with a movable divider and a sliding tray. The divider can be placed in five different positions. What this means is that you can compartmentalize your food conveniently, regardless of the shapes and sizes of the items: adding a far greater degree of flexibility to your storage and making rummaging around in the bottom of the drawer a thing of the past.



Perfect illumination

Eight efficient LED lights illuminate the interior of your fridge – and all of its delicious contents – perfectly. They're positioned throughout in the main compartment to allow for a flawless spread of light. And in the wine chiller, with its glass door, you can choose to have the lights dim, or remain switched on, once the door has been closed.



Clear and easy to set

Temperatures in the refrigerator's various zones are controlled via a touch interface with a subtle, easy-to-interpret LCD display. Through this, you can quickly and accurately set the advanced central temperature control unit, which in turn keeps the temperatures inside, constant and precise. What's more, the flat display is easy to wipe clean.

ASKO

Wine Climate Cabinet





Freestanding Wine Climate Cabinet, Elements Range



WCN311942G

Article No.: 538.10.420

Wine climate cabinet, 192 cm, Freestanding



Optimum humidity



No vibration



Precise temperature zones



Connect life



3 temperature zones

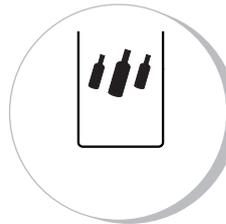
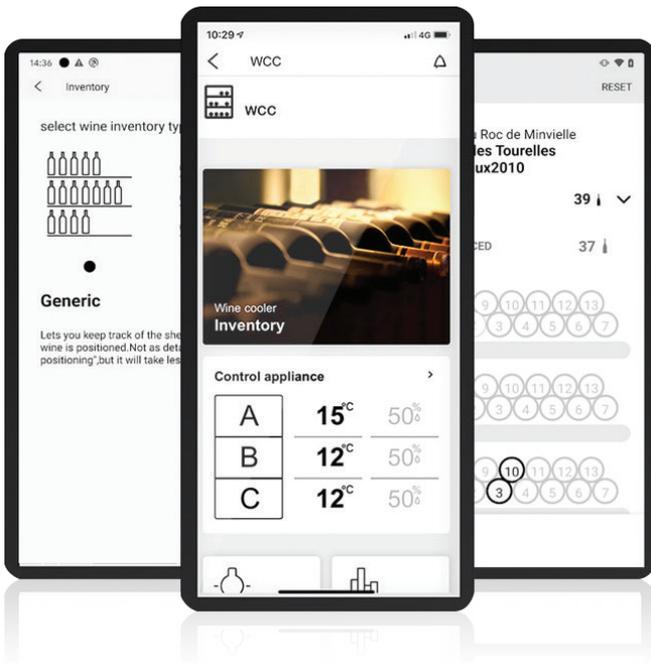


No harmful light



Powered by Vivino app

Technology Meets Tradition



Fully connected

The Wine Climate Cabinet's companion app is connected to the Vivino database – putting a wealth of information at your fingertips and allowing you to log and keep track of your collection.



Virtual sommelier

Log your wine collection in the ASKO Wine Climate Cabinet's companion app, and you will receive expert advice about how to store it – and when it's ready to be opened.

ConnectLife

Available on App Store and Google Play.



The centre of attraction.

The serving area.

Your wine deserves to be served perfectly. The ASKO Wine Climate Cabinet has a serving area with room for your glassware and accessories and a controllable light for inspecting the wine.



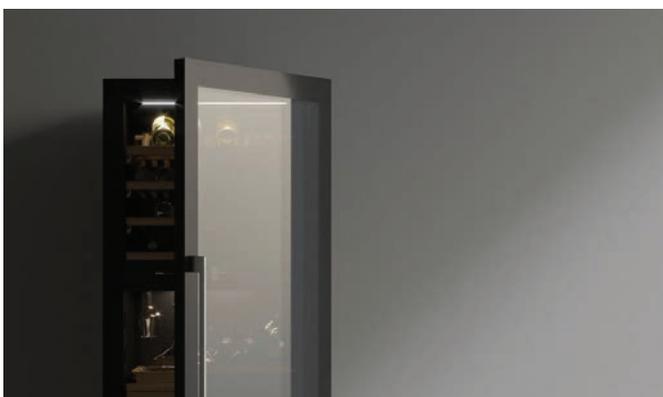
Optimum humidity

The Wine Climate Cabinet keeps the humidity level at around 70% an optimum level for wine storage. You can check on the cabinet's humidity levels at any time, either in the UI or in the app.



Virtually free from vibrations

The Wine Climate Cabinet's high-quality compressor ensures consistent temperatures in each compartment. And, since wine likes to rest peacefully, this wine climate cabinet is almost vibration-free.



No harmful light

Another important aspect of storing wine is keeping it from harmful UV light. The door of our Wine Climate Cabinet protects your collection from light that could potentially damage it.



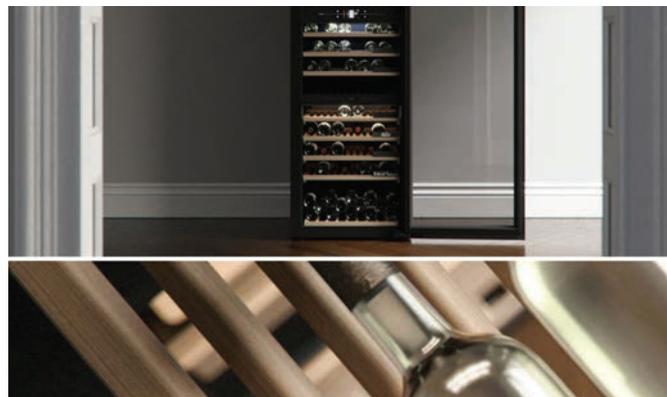
The discrete zones

Since different wines require different temperatures, the ASKO Wine Climate Cabinet contains three temperature zones. They're perfectly sealed off from one another and the temperatures are kept at an exact, even level.



Room for the whole collection

The ASKO Wine Climate Cabinet has room for 189 bottles, storing them in roomy, telescopic shelving systems which are easy to access. Small chalkboards let you label your collection on the shelves.



The right temperature

Precise temperature controls let you choose whether you want to store and age your wines, or bring them to serving temperature. Range: +5°C max +20°C.

Crafts

This design range is our tribute to the Scandinavian history of craftsmanship, design and inventions. With a minimalistic design, the products come in traditional stainless steel or in the newest of our colours – Black Steel.

The solid metal knobs and sturdy steel handles are designed to be safe and user-friendly even for small hands helping you to cook. The displays are often a combination of digital and knobs in order to make features as well as actual status easily accessible.

ASKO CRAFTS RANGE

Built-in Ovens and Microwaves

Built-in Drawers

Built-in Coffee Machine

Built-in Super Flex Wok™ Gas Hobs

Freestanding Black Steel Refrigerator



“Craftsmanship is our nature, detail our passion”

Jon Carlehed, Head of Design at Asko Appliances.





ASKO

Ovens





Combi Steam Ovens, Crafts Range



OCS8687B

Article No.: 538.60.230

Black steel, Combi steam oven, 60 cm / 73 litres



6" TFT
colour
display



Stage
cooking
function



Aqua
clean



5 Air
Flow™
system



Food
thermometer



Telescopic
rails on
2 levels



OCS8637S

Article No.: 538.60.320

Stainless steel, Combi steam oven, 60 cm / 73 litres



5 Air
Flow™
system



Icon
LED+



Aqua
clean



Food
thermometer

Multifunctional Oven, Crafts Range



OT8637S

Article No.: 538.60.310

Stainless steel, Multifunctional oven, 60 cm / 73 litres



5 Air
Flow™
system



1000 W
micro effect



Icon
LED+



Aqua
clean



Food
thermometer

Microwave Oven, Crafts Range



OM8487B

Article No.: 538.60.250

Black steel, Microwave oven, 45 cm / 53 litres



5 Air
Flow™
system



Aqua
clean



1000 W
micro effect



OM8437S

Article No.: 535.30.210

Stainless steel, Microwave oven, 45 cm / 53 litres



Icon
LED+



1000 W
micro effect



Aqua
clean



Inverter
microwave
system



OCM8437S

Article No.: 538.60.332

Stainless steel, Combi microwave oven, 45 cm / 50 litres



5 Air
Flow™
system



1000 W
micro effect



Aqua
clean



Icon
LED+



Steel alive

Enjoying your stainless steel appliances but wanting to add another dimension to your kitchen? Then you should take a closer look at the Craft Black Steel range. Black steel adapts to the lightning conditions and surrounding colours in a spectacular way. This allows you to integrate the Black Steel products in an equally stylish way whether in a modern, industrial - style kitchen or in a contemporary decorated kitchen. Black Steel is just not one colour, instead several at the same time. It's a living colour.

Elegance and precision

With their solid single-piece metal frame, ASKO Craft ovens have a unique design that lets them go perfectly with your kitchen while adding a new touch to it. You have the choice between brushed black steel* or brushed stainless steel. Craft Collection ovens are manufactured with a passion for detail and offer performance and precision. We have acquired the skills allowing us to create this collection characterised by exceptional finishes and an intuitive interfaces.



*For the Craft Black Steel collection, ASKO has chosen to use 443 stainless steel, which is a special and unique type of stainless steel. It contains 21% chromium as well as titanium, ensuring the stability of the material when exposed to high temperatures. This uncommon alloy is better at withstanding the elements, such as moisture, salt and rust. It is the type of stainless steel most resistant to rusting over the long-term.



Intuitive knob and touchscreen navigation

The interface of ASKO Craft ovens is a perfect combination between the immediate action of the solid metal knob for main functions and the touchscreen on the lower area for secondary functions. The high-definition screen has a very clear display and is easy to read. You always have an overview of all functions.

Warming Drawers, Crafts Range



ODW8127B
Article No.: 535.50.800
Black steel, 14 cm, Integrated



ODW8127S
Article No.: 533.54.820
Stainless steel, 14 cm, Integrated

Common Features



Defrost



Keep warm



Low temperature cooking



Crockery warming



Telescopic rails



21 litres volume



Coffee Machine



Coffee Machine, Crafts Range



CM8477B

Article No.: 535.50.070

Black steel, 45 cm, Integrated



Aluminium
heating plate



Flavour
intensities



Grinds
level



Stainless
steel grinder



TFT
touch



Telescopic
sliders

Enjoy a perfect cup of freshly-made coffee

TFT display

When you look at the Craft Coffee Machine, you will see a perfectly shaped front plate made in one piece that frames the visible parts of the coffee machine like the unique TFT display and the ergonomic coffee outlet. All merged with great precision, perfectly straight lines, seamlessly folded edges and nothing left to chance. Craft is Scandinavian perfection for creative coffee lovers.

Save your favourite coffee recipe

A smart and convenient feature is the My coffee setting which allows up to six people to individually design and save their special coffee recipe allowing them to enjoy the same taste from time to time.

Full-touch and, Full-colour display

The ASKO Craft Coffee Machine comes with a unique full-touch and full-colour display with a cleverly designed interface that supports exploration and fine-tuning of your coffee.



Gas Hobs



Gas Hobs, Crafts Range



HG1986AB
Article No.: 538.60.539
Graphite black, 90 cm



90 cm
wide



5 Burners



HG1666AB/S1
Article No.: 538.60.540
Graphite black, 60 cm



60 cm
wide



4 Burners

Common Features



Super
flexwok™
burner



A+
burner

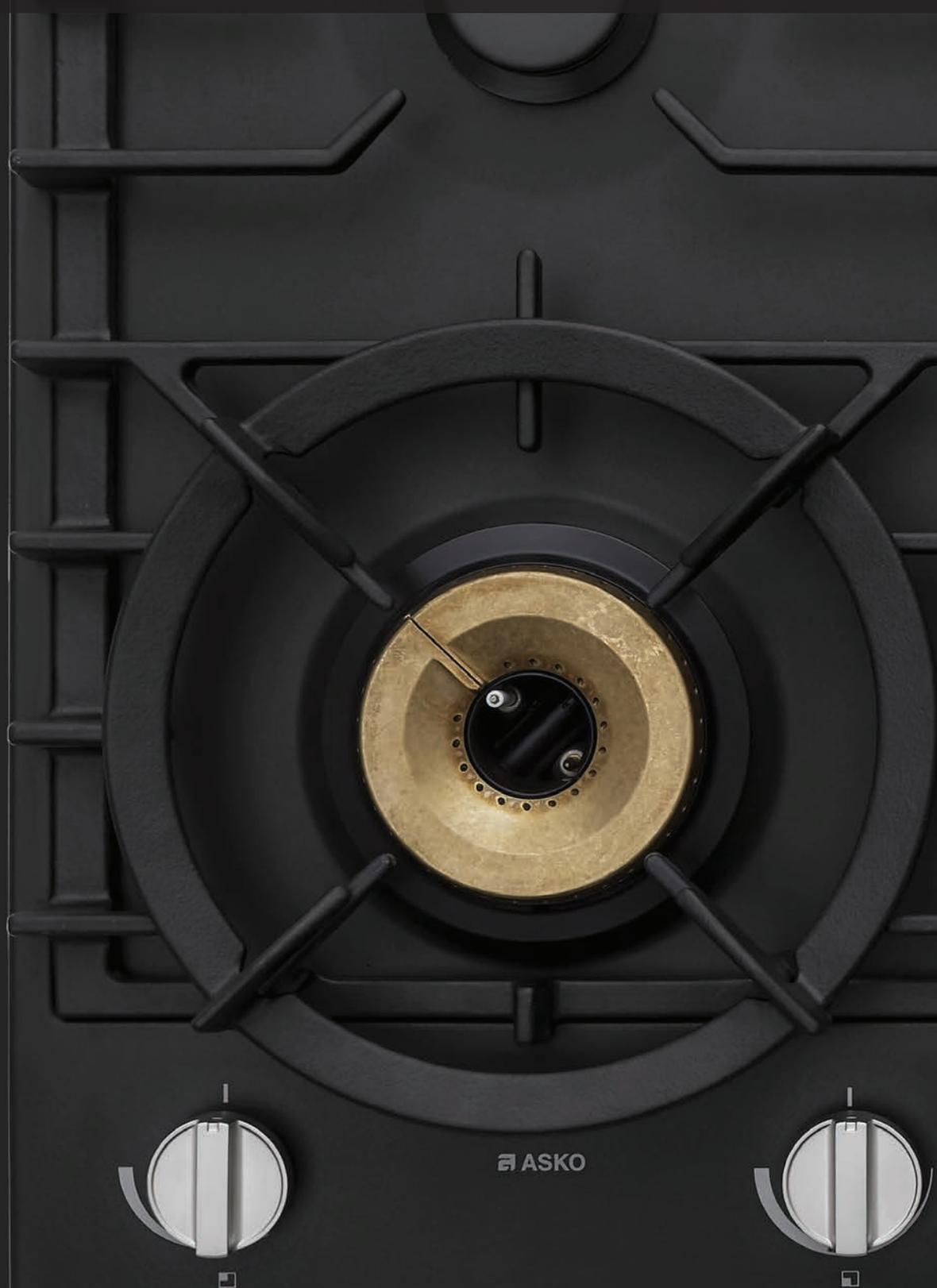


Stepless
adjustment
of heat



Flaming passion for food

The pure flame has long been a favourite among serious chefs and ASKO's Super Flex Wok™ Burner Hobs by Hafele are built on this tradition with a new level of performance. The gas flame is fully controllable with a wide heating range and high output. This allows you to cook faster and more economically for the best possible experience. The elegant cast iron trivets can be removed individually for easy cleaning. The gas hobs also feature integrated flame failure technology - no flame means no gas. Because your safety is our priority.



Original art of cooking



Super flex wok™ burner

The Super Flex Wok™ Burner, with output ranging a large span between 0.2 kW and 4.6 kW covers all types of cooking. The high-precision manufacturing of the holes on the burner (at 22° angle) allows effective direction of the flame at the bottom of the cooking vessel. The simmer setting consists of only two parts and is an efficient solution where the flames are directed upwards through diagonally drilled flame ports. The smaller diameter of the burner head makes the heat stay directly beneath the pan and also makes the controlling more precise. The burner head is designed in one solid piece of brass that lasts for a long time.



Easy clean coating

The graphite black gas hobs have been coated with a graphite black enamel surface which prevents stains from burning and sticking to the surface. This makes the hob very easy to clean, without special detergents.



A+ burner

The new A+ burners which are a part of the hob are really efficient and direct more gas energy directly under the pots and pans. The lifted burners provide an airflow between the burner and the drip tray which keeps the enamel cooler and makes lesser oil stains get stuck and burn.



Easy movement of pans

The new pan supports have been developed with inspiration from professional hobs. It is very easy to move around pans on top of the large surface without lifting them. Even smaller pots have a stable stand. The whole hob surface is optimized for any kind of pans and provides one of the most flexible solutions in the market.

It's a perfect mix for a perfect blue flame

These hobs come with a hybrid construction that allows a perfect mix of oxygen with the fuel to produce the perfect blue flame. The air mixing happens from the top and the bottom of the burner to give a balanced and stable flame for a clean cooking.



ASKO



Freestanding Refrigerator

Freestanding Refrigerator, Crafts Range



RFN23841B

Article No.: 538.10.430

Black Steel, Freestanding / Slot-in, 185 cm



Adaptive temperature control



Convertible freezer



Cool flow+ system



Auto humidity control



No frost



Super cool™



Super freeze™



Dura fresh™ system



Breakfast tray, bottle holder and multi box



- 1 Stainless Steel Back Wall
- 2 Cool Flow
- 3 Multi-Zone
- 4 Roof Control Panel
- 5 Auto Humidity Control
- 6 Convertible freezer



Stainless Steel backwall

The stainless steel backwall that is used in the fridge prevents the formation of harmful “biofilms” that can harbor bacteria and adversely affect longevity and taste. A choice for your health and well-being.



Roof control panel

We have placed the control panel in the ceiling inside the refrigerator. In this way, we maximize the internal height so that you have room for more bulky goods.



Multi zone

With the Convert Slider, you can quickly adjust the temperature in the Multi Zone drawer so that it either fits fruit & vegetables or meat & fish. Keeps the food fresh, for longer.



Auto humidity control

An automatic function that keeps the humidity in the humid drawers at the optimum level. A special membrane automatically opens if the humidity increases above 90%. Below 90%, the membrane closes and keeps the moisture inside the drawer.



Convertible freezer

If the space in the refrigerator is not enough, for example for a larger party, you can easily convert the freezer into a fridge so that it has a temperature just above zero degrees.



Cool flow

Fast and even cool air distribution is crucial to keeping your food fresh. The Cool Flow system allows you to store your food on any shelf and ensures that the temperature is rapidly restored after opening and closing the door.

falmecc

FALMEC

COOKERHOODS





The Air factory

A future that began long ago.

Falmec was born in 1981 as a small artisanal business and has grown today to be one of Italy's centres of excellence and a leading international player in the market. An "air factory" with a state-of-the-art approach, an experience in the design and manufacture of extraction solutions, developed through years of experience. A team, a family, bringing together the experience and skill of different generations, contributing with their energy, creativity and talent to create products and solutions that improve people's daily lives.

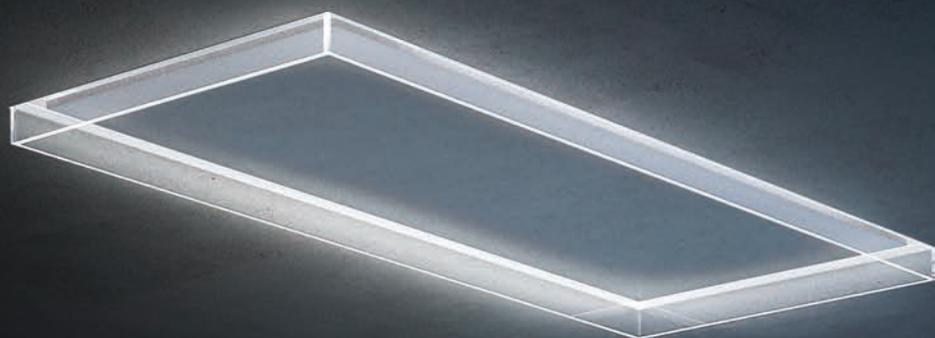
A product created through genuine Italian quality and culture.

A completely integrated production organization, from initial design up to the finished product. Our multi-phase process takes place entirely on site at our company headquarters in Vittorio Veneto, just outside Venice. Each Falmec hood is developed, designed and built entirely in Vittorio Veneto, a town located in one of the most important Italian production districts, where a true industrial, steel-specialized culture blends with the ingenuity and craftsmanship skills rooted in this territory. The true value of "Made in Italy" is embodied in a real product culture: an absolute guarantee of quality that is found in every product and that starts from design, through the care of detail and the perfection in the making, to end with the choice of the finest materials.





falmec



Ceiling Mounted Hoods





NUVOLA

537.81.688

140 cm wide

NRS® technology for a quieter kitchen*

Scotch brite stainless steel (AISI 304)

Perimeter suction

24hr timer function

Metallic grease filter, removable and washable

Electronic control

Tempered extra-light painted glass

Remote control included

Available in ducting version on special order



*NRS technology will help best in cases where slim motors or internal motors are used.

For more information kindly refer page no. 118.



ALBA 120

537.81.423

120 cm wide

Glass perimeter frame

Matt white

LED perimeter lighting

Removable and washable metallic filter

Electronic button board

Remote control included

Perimeter extraction

Dialogue System-ready





NUBE 90

537.81.753

90 cm wide

Scotch brite stainless steel (AISI 304)

Perimeter suction

24hr timer function

Metallic grease filter, removable and washable

Electronic control

Tempered extra-light painted glass

Remote control included

Available only in ducting version



DYNAMIC
AND DIMMABLE
LED LIGHT

STELLA 90

537.81.673

90 cm wide

NRS® technology for a quieter kitchen*

Matt black painted steel (AISI 304)

Electronic control

24hr timer function

Metallic grease filter, removable and washable

Remote control included

Available in ducting version



*NRS technology will help best in cases where slim motors or internal motors are used.

For more information kindly refer page no. 118.

falmec



Worktop Hood



A - 8 +

0 2

falmec

Integrated cooking system

Quantum integrates cooking and extraction in a single body, inspired by a concept of total minimalism, ergonomics, design and high efficiency. Fitted with powerful and efficient motors, but at the same time extremely quiet operations, Quantum guarantees optimum performance. Recirculation mode uses exclusive Falmec Carbon.Zeo technology, providing outstanding odour elimination and noticeably reducing cooking vapours.

Elegance and practicality

Continuity of colour and materials along the hob is made possible by an extraction system fitted with a glass flap that blends in harmoniously with the cooking area and also allows easy cleaning.

Efficiency and quietness

A powerful, efficient brushless motor, combined with research into airflow and the use of insulating materials, allows optimum extraction performance with minimum noise.

Easy installation and minimal encumbrance

Cooking and extraction are enclosed in a single body that a The ducting system, positioned on the rear, also makes it possible to maximise the space in the cabinet.

Optimum filtration with Carbon.Zeo technology.

In the recirculating version, Carbon.Zeo technology provides excellent performance in the reduction of odours and moisture from cooking fumes through the use of Zeolite.

Flex surface

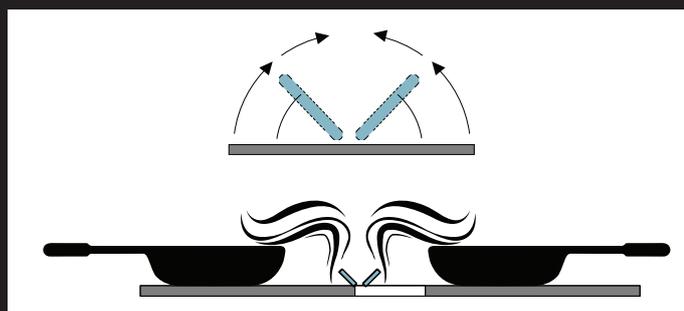
Thanks to the "Flex surface" technology, the induction works uniformly on all the cooking zones, which can be joined to guarantee maximum versatility in the use of pots of different types and sizes.

Flap system

The Flap System by Falmec is a system of electronic moving flaps, designed to improve the aerodynamics of the incoming air and increase the suction speed of the fumes, captured downwards rather than upwards as in traditional hoods.

Total integration

Once closed, the flaps disappear totally, for a completely flat and linear work surface, hiding the filters and the operating elements.



QUANTUM

537.61.507

84 cm Integrated Induction Hood

Motorised glass flap system

Schott black ceramic glass

Brushless motor

Touch control with display

Auto mode (suction speed automatically
adjusts to cooking power)

4 cooking areas with Flex Surface technology

Double bridge

9 cooking levels + Booster

Metallic filter saturation warning





DOWNDRAFT

537.81.643

- 90 cm wide
- Scotch brite stainless steel (AISI 304)
- Tempered black glass
- Perimeter suction
- Touch control
- 24hr timer function
- LED lights
- Top filter removable and washable
- Separate motor (537.81.569)



falmecc



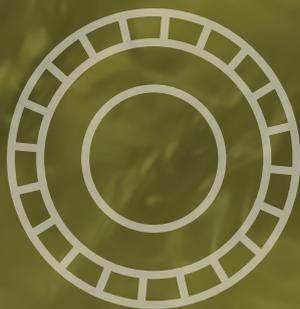
Island Hoods



CIRCLE.TECH

The new shape of filtration

The circle represents perfection, the traditional symbol of something that has neither beginning nor end, formed of a single line whose ends join together and cancel each other out. Inspired by this form, Falmec has developed a new line of hoods that combine extraction and filtration in a single element, allowing maximum efficiency and minimum impact on space.



Carbon

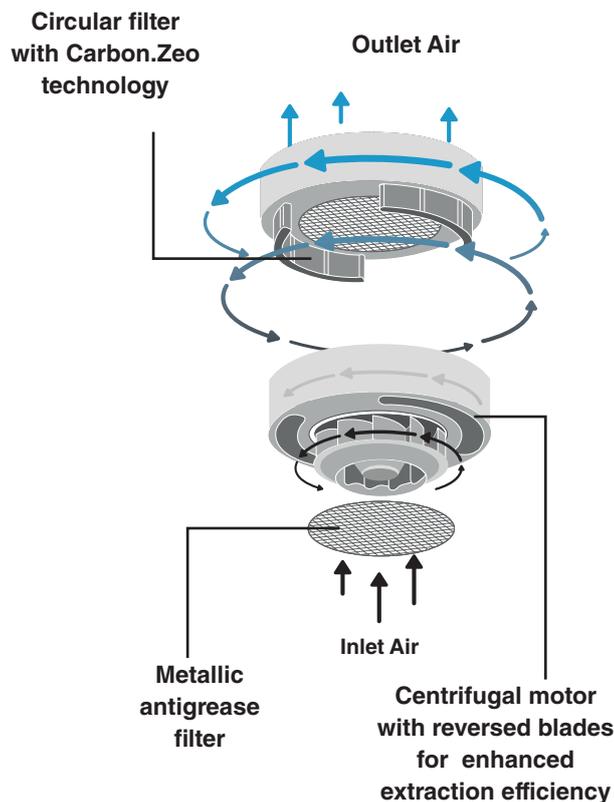
Active carbons are materials made principally of carbon in the form of graphite microcrystals, specially treated to create a porous structure with a vast internal surface area. These characteristics make it capable of trapping the molecules of many different types of substance, attracting and absorbing them.

Zeolite

Zeolite is a mineral with a high capacity for absorbing organic compounds and water vapour. This property is directly due to the microporous nature of its crystalline structure. In addition, the chemical characteristics of zeolite mean that it releases heat on contact with moisture, thus reducing it. The use of zeolite is therefore important both for reducing odours and for absorbing water vapour produced during cooking.

Long-lasting product, simple maintenance

The Carbon.Zeo combined filter has a long life, lasting at least 3 years, and up to 5 years, under normal conditions of use. We recommend to regenerate the filter every 18 months by placing it in an oven at 200°C for two hours. This process is extremely easy, with extraction performed in the lower part of the hood.





LEVANTE

537.81.748

120 cm wide

AISI 304 stainless steel

Up/Down lift system with height adjustment

Tempered glass

Circle.Tech technology with Carbon.Zeo filters

Perimeter extraction

Removable and washable metallic filter

All-surface Dynamic LED lighting

Remote control included





SPAZIO

537.81.209 - 180 cm

532.83.120 - 130 cm

Black-painted steel chassis

Circle.Tech technology with Carbon.Zeo filters

Smoked glass shelves

LED lighting

Removable and washable metallic grease filter

Equipped with power outlets and USB ports

Ladle hanger, spices shelf, tablet holder included

Indoor plants growing area

Remote control included

LIGHT

537.81.737 - 120 cm

532.83.405 - 180 cm

180 cm and 120 cm wide

Smoked tempered glass

Black anodized satin aluminum profiles

Ambient LED lighting

Ultra slim body

Carbon.Zeo filter technology

Electronic push-button panel

Remote control included



What sets light apart?

Design

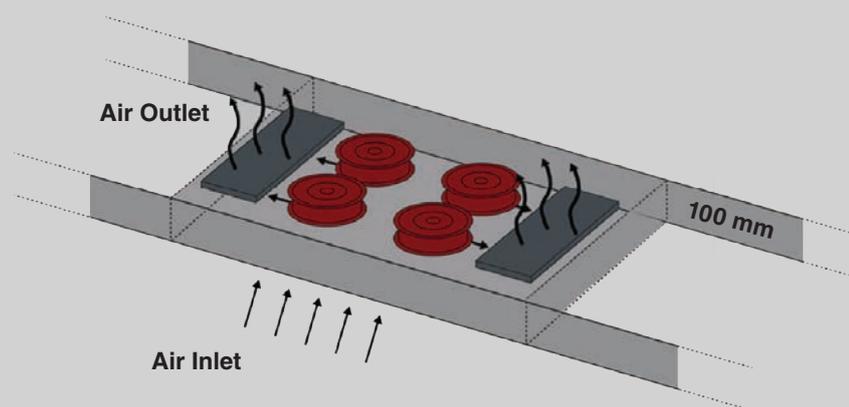
The perfect geometric lines that define Light's distinctive profile together with an ultra-compact suction body, make it a revolutionary product. This island solution with an extremely scenic effect, therefore, becomes the main centrepiece of the kitchen, whether it is an independent space or in tandem with the living area.

Carbon.Zeo filter

The exclusive Carbon.Zeo combined filter by Falmecc in Light uses materials of natural origin such as zeolite and activated charcoal. The activated charcoal helps retain a lot of substances by trapping their molecules and absorbing them in its internal structure while zeolite owing to its chemical features, releases heat whenever it comes into contact with moisture, thus reducing it. The use of zeolite and activated charcoal is therefore very important to reduce odours as well as to absorb steam produced by cooking.

Multi-air technology

Multi-Air technology unlocks new design horizons for hood concepts that were previously unthinkable. The technology allows the suction power to be distributed horizontally, in several small motors, rather than having it concentrated in just one as is usual, thus guaranteeing the same suction efficiency but within an extremely reduced volume. It also means greater creative freedom.



 Carbon.Zeo Filter

 Compact Motors

ELLE

537.81.669

180 cm wide

Matt black painted steel

LED strip light

Electronic control

Perimeter suction

Metallic grease filter, removable
and washable





falmec





Wall-Mounted Hoods



Finally a hood that makes no noise

With the innovative technology NRS[®], Falmec has successfully created a product that combines high performance with significant comfort in the home. Beyond the figures certifying the excellent results achieved with scientific evidence, the other important fact to stress is that the hood is incredibly quiet.

The difference is not felt, but experienced

A system developed by Falmec in collaboration with laboratories specialised in the study of fluid dynamics, NRS[®] (Noise Reduction System) has enabled us to create a collection of incredibly quiet cooker hoods that effectively enhance the quality of life in the kitchen. NRS[®] technology allows you to cook, work, talk and listen to music without hearing the noise typical of cooker hoods, while benefitting from the best air suction performance.

86% less noisy

Thanks to the study of air flows and to the materials used, NRS[®] cooker hoods reduce noise to a minimum, almost imperceptible level. The NRS[®] system guarantees the best results through the extraction of cooking fumes, and it can also be used in the filter version, with a high-performance, long-lasting and regenerable carbon filter.

Compared to today's standard hoods, the noise level has been reduced dramatically. The benefit in the kitchen is extraordinary. The 'perception' of noise follows a logarithmic scale: each decrease of 1dB corresponds to a reduction in the perceived noise level of about 20%. In other words, for every decrease of 3db perceived noise is halved.

VERSO NRS®

537.81.354

85 cm wide

Tempered white or black glass

NRS® technology for a quieter kitchen

Touch control

24hr timer function

Dynamic LED light

Double suction area (frontal and lower)

Frontal opening

Metallic grease filter, removable and washable



collection
silence

FLIPPER NRS®

537.81.373

85 cm wide

Black satin glass with stainless steel central band

NRS® technology for a quieter kitchen

Electronic control

LED lighting

Metallic grease filter, removable and washable



collection
silence

PLANE BLACK NRS®

collection
silence

537.81.164

90 cm wide

Painted black steel (AISI 304)

NRS® technology for a quieter kitchen

Touch control

24hr timer function

LED lighting

Perimetric suction



LUMINA NRS®

collection
silence

537.81.603 Black Island

537.81.604 Black Wall Mounted

90 cm wide

Scotch brite stainless steel (AISI 304)

NRS® technology for a quieter kitchen

Perimeter suction

Metallic grease filter, removable and washable

Touch control

24hr timer function

White neon ambient light

Tempered glass with black finishing



LUCE

537.81.313

90 cm wide

Scotch brite stainless steel (AISI 304)

Top filters, removable and washable

Electronic control

24hr timer function

White neon ambient light

Charcoal filter included



LUMEN

537.81.108 Lumen Wall Mounted

537.81.118 Lumen Island

120 cm wide

Scotch brite stainless steel (AISI 304)

Top filters, removable and washable

Electronic control

24hr timer function

White neon ambient light

Charcoal filter included



VERSO

537.81.605 - 55 cm

537.81.613 - 85 cm

55 cm and 85 cm wide

Tempered black glass

Touch control + 24h function

LED lighting

Double suction area (frontal and lower)

Frontal opening

Metallic grease filter, removable and washable

Charcoal filter included

Rear outlet available

Available in ducting version on special order





falmec





Built-in Hoods



MOVE

537.81.173 - 90 cm

537.81.368 - 120 cm

90 cm and 120 cm wide

Scotch Brite stainless steel (AISI 304)

Black tempered glass

Sliding door

Electronic control

Dynamic LED Light

Metallic grease filter, removable and washable

Rear outlet available



VIRGOLA

537.81.559 - 60 cm

537.81.124 - 90 cm

537.81.129 - 120 cm

60 cm, 90 cm and 120 cm wide

Scotch brite stainless steel

Metallic grease filter, removable and washable

24hr timer function

Electronic control

LED Lighting

Tempered turning glass

Bellaria changes the atmosphere of your home in every sense

A sensor that measures air quality

E.ion® System comprise of a specially developed sensor in the shape of the leaf to detect the presence of volatile organic compounds (VOCs), odorous gases, formaldehyde, cigarette smoke and all other pollutants found in the air. It is therefore an excellent indicator for measuring air quality in your home. This information is indicated by the colour of the leaf which gradually turns from yellow to green as the atmosphere improves.



Certified efficiency

Tests carried out by the University of Padua, Department of Molecular Medicine, have certified a drastic reduction of the bacterial charge in the environment and a concrete reduction of mycotic charge in the presence of Bellaria. The test results highlighted a bacterial charge reduction of 85% and mycotic charge reduction of 71% in the environment.



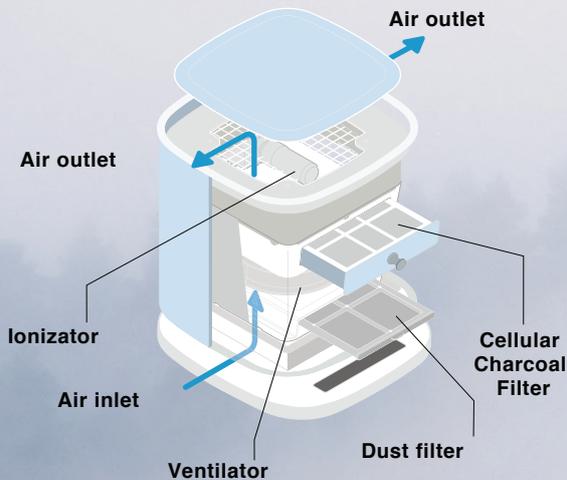
No ozone emission

Automatic mode

Thanks to the automatic function, whenever the sensor detects a deterioration in air quality in your home, the hood activates automatically, purifying and sanitising the air.

Pure design

Exclusive technology and beautiful aesthetics, Bellaria is made of handmade glass in line with the historical tradition of Venetian masters. A completely artisan production chosen by Falmec in order to create a design product which unites the knowledge and passion of the best Italian artisan tradition. Available in white, it is in harmony with all furnishing trends and blends seamlessly: in the living room, in the kitchen, in the workplace, wherever you want. Moreover, Bellaria has a dual function as it purifies the air and provides ambient light with an LED light adjustable in intensity.



Removes unpleasant odours



Removes cigarette smoke



Removes viruses



Removes bacteria



Removes mould and fungus



Removes spores and allergen

Bellaria

E.ion® Air Purification System

537.81.424

Ionizator

Cellular charcoal filter

Dust filter

Handmade glass finishing

Ambient light



 ASKO

Dishwasher



Dishwasher



DFI644B.1

Article No.: 535.20.560
Fully-Integrated, XL, 82 cm



14 place settings



3 level premium loading system



Low noise level



Turbo combi drying™ system



9 Spray™ superior cleaning performance



8 Steel™ heavy duty design



Top tray



Upper basket



Cutlery basket



Middle basket



Lower basket

With sturdy flexible racks and amongst the lowest water and energy consumption on the market, this dishwasher will meet all your demands to provide you with the best solution ever. It has one of the world's largest loading heights, and a unique flexible four rack system with place you need for dinner settings of up to 17 people—which is equal to nearly 200 items!



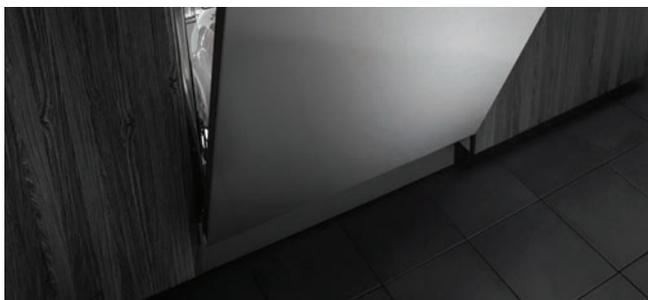
8 Steel™ - more steel less plastic

ASKO's dishwashers are made of steel; no other dishwashers have so many details in steel instead of plastic. No other material lasts as long as steel. This is why we produce our dishwashers with eight of the most important components made of high-quality steel rather than plastic, such as; container, loading racks, spray pipe, spray arms, strainers, outer base, feet, and heater. Our machines are built to last longer, and they do.



Super Cleaning System™ (SCS™)

Our unique and improved Super Cleaning System (SCS+) is an intelligent feature that will save you time, electricity, water and effort. With this patented cleaning system you don't need to rinse your dishes before putting them into your dishwasher. SCS+ cleans the fine filter and all the interior surfaces after pre-wash, before running the main wash. This means that the wash starts with rinsed dishes, a clean machine, an empty filter and fresh, clean water.



Aqua Safe™ induction motor

Aqua Safe™ is an advanced safety system with 16 control points which continuously monitor the machine for leaks. If there is a potential leak detected, this system immediately stops the machine.



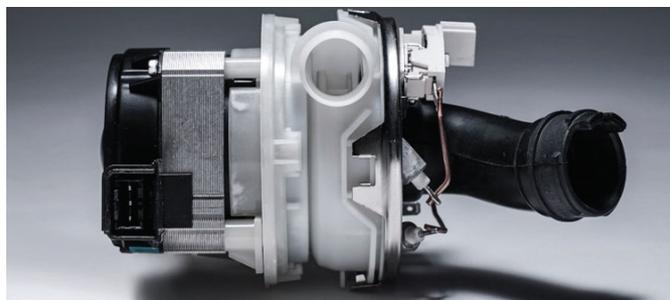
Turbo Drying™ - fan assisted drying

The smart and effective Turbo Drying™ system is a totally integrated drying process that not only gets your dishes completely dry but also saves surrounding door panels from the moist. The door fan evacuates the moist air from the container and draws the colder air from the room at the same time. This makes the moist air condensate into water which is headed back to the dishwasher. The only thing that leaves the dishwasher is dry air.



Easy to Use Line Concept™

The Line Concept™ is an easy to use concept with interaction from left to right. You start with turning the machine on at the left, then choose program, mode and select options. Then you finish by pressing start at the end to the right. Our dishwasher have real metal buttons and you will get fast and precise response.



Less noise with brushless motor

We have fitted our dishwashers with extra reliable and quiet brushless motors. No brushes mean fewer parts that can break and it also makes the engine quieter, down to 39dB(A). You will get higher efficiency which results in reduced energy consumption. With increased reliability, your dishwasher will get an extended life.

Orrefors recommends ASKO



One of the goals of partnership between ASKO and Orrefors is to finally put an end to the myth that crystal glasses cannot be cleaned in a dishwasher. While this is true for some dishwashers, crystal can certainly be washed in an ASKO. The secret is the Crystal glass programme, which ensures that the water temperature increases gradually and is then maintained evenly, with a difference of just $\pm 1^{\circ}\text{C}$. Place your valuable crystal in the secure wine glass holders in the upper basket. From now on, it is safer to wash your sensitive crystal glasses in an ASKO than by hand.



Tested for thousands of cycles

To be sure that the Crystal Glass program keeps what was promised several Orrefors crystal glasses were exposed for extensive testing (according to standard test SS EN 12875-12005). Our initial goal was to keep glass corrosion under level two on a four-step assessment scale after 1000 cycles. But after 1000 cycles we decided to run another 1000 cycles since we couldn't find any glass corrosion. The same assessment was made after 2000 cycles with the same result.



 ASKO



 ASKO

QUATTRO CONSTRUCTION
1600 RPM

Laundry Care



Front Loaded Freestanding Washing Machine



W2086C.W

Article No.: 535.90.460

White, Freestanding washing machine, 8 kg



Quattro Construction™



Active drum™



Steel seal™



Heavy duty design



Dose assist

Fully loaded

Smarter by design. The ASKO Laundry machines are packed with innovative features designed to make daily life easier. And because they're made using quality steel parts, you can always look forward to years of reliable service.

Quattro Construction™:

Exclusive suspension system with 4 shock absorbers to reduce vibrations and increase machine stability.

Steel Seal™ porthole:

Washing machine with a porthole without a rubber seal for better hygiene.

Active Drum™:

Takes care of your laundry by treating it as gently as possible.

Induction motor:

Increases the lifespan of the device, reduces energy consumption and reduces noise.



Automatic dosage:

Uses the exact amount of detergent, eliminating the risk of residues on dark fabrics and improving general washing performance.

Pro wash™:

System that enables excellent washing results and optimal detergent dilution.

Steam:

Steam is created in bottom of tub with small amount of water used for re-fresh and wrinkle care.

Dose assist:

Recommends the optimum amount of detergent based on the wash load, dirtiness level, water hardness, program type and temperature.



Careful washing

For Asko's Washing Machine by Häfele it is not an impossible equation to both care for your clothes and efficiently make them clean. The solution is its cleverly designed Active Drum™. It is perfectly balanced to maximize both cleaning and laundry care, even for wool and other sensitive garments.



Save time

A day full of commitments, a crowded agenda, and almost no time to wash. In this situation, the new and effective Quick Pro programme of Asko's Washing Machine by Häfele, comes in handy. It helps you get a perfect wash and rinse result in less than an hour.



Larger door

To load and unload bedding, carpets or down jackets is a tough job and can cause unnecessary wear and tear on your clothes. The Asko Washing Machine has solved the problem by removing the traditional rubber bellows to get a larger, smoother and more hygienic opening. We call it Steel Seal™.



Vibration-free spinning

Quattro Construction™ is a unique yet simple system consisting of four shock absorbers that transfer the vibrational energy from the outer drum to the bottom plate of the machine. In fact, the entire construction stands inside the casing and spinning at even maximum rpm can be achieved virtually free of vibrations.



Increased number of rinses

In most washers, you can set a higher water level to improve the rinsing result. However, it's more efficient to increase the number of rinses. With Asko's Super Rinse system, the number of rinses increases to seven and all residual detergent is washed away. A must for people with sensitive skin and allergy sufferers.



Clean laundry and clean conscience

Being a considerate company, Asko tries to preserve more than just your clothes. This is why the washer has an A+++ energy rating. It's also why Asko spends so much effort to minimize water consumption using SensiSave™, which adjusts the amount of water according to the weight of laundry.

Front Loading Freestanding Condenser Dryer



T208C.W
Article No.: 535.90.680
 White, Freestanding condenser dryer



Butterfly drying™



Internal dewatering system



Induction motor

Air Lift™ blades:
 To increase the effectiveness of drying and make it faster.

Soft Drum™:
 To improve air circulation around laundry and increase the effectiveness of drying.

Steam:
 Integrated steam generator for clothes refreshing and anti-wrinkle treatment.

Butterfly™ drying system:
 To prevent laundry from getting tangled up in a ball.

Multi-level filter system:
 To prevent lint from entering the device and increasing the drying time.



Induction motor:
 Increases the lifespan of the device, reduces energy consumption and reduces noise.

Sportswear:
 A program for drying clothing with membranes, such as waterproof and breathable fabrics that require gentle care. This program is also ideal for sportswear made of mixed materials. A low temperature and more time are used to ensure that the load is completely dry throughout.

Load Light™:
 The Load Light™ illuminates the inside of the drum, which helps you when loading and emptying the machine. The Load Light™ is integrated in the door hinge and is designed to last the machines entire lifetime.



Ultra silent

With all the noise of modern living, it's nice to know that there is a tumble dryer designed to bring some peace and quiet to your home. The Asko Tumble Dryer by Häfele is so silent, you'll barely notice it. And that means you'll be able to focus on more important things.



Sturdy construction

The Asko Tumble Dryer is built on a solid steel base with steel feet and instead of a galvanized steel drum it uses one in high quality stainless steel. And just to ensure a smooth and trouble-free operation, it has been fitted with up to six ball bearings carrying the drum and the motor.



Ready when you want

Quick Pro is a program that dries the laundry really fast within less than an hour. This is one of the many features in the new Asko Tumble Dryer by Häfele that will make life easier for you.



Non-stop Butterfly™ drying

The Asko Tumble Dryer by Häfele tumbles laundry in a figure of an eight, like a pair of butterfly wings, gently, non-stop and in less time, to spread the garments out and allow air to evenly circulate through them. This prevents bundling and minimises creasing in your clothes. This also saves both the belt and the motor, providing greater durability.



Intuitive SensiDry™ system

Your Asko's Tumble Dryer by Häfele knows when your clothes are dry. Asko's unique SensiDry™ system gauges the remaining moisture and automatically stops once the clothes are dry. Not a minute longer. This saves energy.



Twice as tough on lint

Lint impairs circulation inside the dryer, which leads to higher energy consumption. This is why the Asko Tumble Dryer by Häfele is fitted with a particularly efficient double filter. This prevents lint from gathering and increases the service life of the dryer.

ASKO

Drying Cabinet



Drying Cabinet



DC7784V.W

Article No.: 533.94.889

White, 184 cm



Soft air
steam



Clothes
hangers



Glove
holders



Shoe
racks



Welcome to space

A drying cabinet dries wet and damp clothes, shoes, boots, gloves, hats and many other things that can get wet without needing to be washed. Asko Drying Cabinet by Häfele has three rows of foldable pull-out hangers, equivalent to up to 16 metres of clothesline (3.5 kg capacity).

Drying with extra care

Check the labels on your clothes and you'll see that many garments and materials need very careful treatment. Silk, velvet and satin, for example, need to be handled with care. That's when the Asko Drying Cabinet by Häfele comes in handy.



Less mess

With Asko's Drying Cabinet by Häfele, you can dry your family's sweaters, shirts, coats, shoes, gloves and more in a neat, organised way. It's a brilliant way of taking care of your family's clothes while keeping the house neat and tidy.

Advanced technology makes things easier

Smart, easy to use, time and energy saving there are many benefits to the Auto Programmes built into the Asko Drying Cabinet by Häfele. Just choose the programme and options you want, and the drying cabinet will automatically turn off once it's ready and your clothes are dry.

Hidden Helper™

Your laundry room just got bigger with Asko's Pullout Ironing Board by Häfele!

Do you have problems finding space for your ironing board? Have you looked between the washer and the dryer? We have! Right there is a simple yet obvious and well-conceived solution that is always on hand when you need to iron your clothes, but safely and invisibly stored away when not in use.



HI1153W

Article No.: 562.62.760

Hidden helper, Pull-out



Push-to-open



Ergonomic height

Glossary

Ovens



5 Air Flow™ system: The 5 Air Flow system secures an optimal circulation of heat or steam within the oven. Combined with its four openings, the fan and the vaulted ceiling make the hot air and steam spread evenly throughout the entire oven space.



Inverter microwave system: By using inverter technology, power is applied continuously and not intermittently. The food is heated gently and it will preserve its initial structure, vitamins and minerals.



Microwave stirrer fan: The Microwave Stirrer fan distributes the waves evenly within the oven, reducing the need for a turntable. The extra space gained can instead be used for heating larger volumes of food.



Stage Cooking: With ASKO's ovens you can define your own multiple stage cooking program in up to three different cooking methods and temperatures (for example steam -grill-hot air). The oven will automatically adjust cooking modes and temperatures to quietly help you cook like a pro.



Food thermometer: The programmable thermometer is inserted into the meat, fish or bread at a pre-set temperature. The oven automatically switches off when the wanted temperature is reached.



Full touch: A touchscreen and intuitive user interface invite you to discover all of the oven's functionalities.



Safety lock on telescopic sliders: All ASKO multifunctional, steam and pyrolytic ovens are equipped with fully extendable telescopic slides to make cooking practical and safe.



Soft close and Soft open: Allows for you to easily and gently close the door even with your hands full. The long-lasting door dampers are integrated in the chassis for easy cleaning.



Icon LED +: Icon LED Concept™ is based on classical dial interaction. The LED display emits high quality image with unbeatable definition and colour.



Aqua clean: Save time and effort using the Aqua clean function to remove stains and food residues from the oven. Pour water into the deep baking tray and place it on the lowest level. After 30 minutes, food residues on the oven enamel walls will have softened and they will be easy to clean with a damp cloth.

Drawers



Crockery warming: A fan distributes the heat emitted by the heating element in the drawer. The circulating air quickly heats up dishes in a uniform manner.



3 sealing levels: Air is sucked out of the bags, creating a 99 %, 95 % or 75 % vacuum. These three levels are suitable for three types of foods: hard foods, moist foods or fragile foods. The more sensitive the packaged food is to pressure, the faster the sealing process will be: 7 seconds, 5 seconds or 3 seconds.



Keep warm: The drawer keeps dishes hot until they are ready to be eaten.



3 vacuum levels: Vacuuming of food to prevent oxidation and to prolong lifespan. This is an essential step prior to sous vide cooking.



Low temperature cooking with circulating heat: A The drawer comes with a low-temperature cooking function, which is perfect for preserving nutrient quality.



Defrost: The warming drawer can help defrost your food. Choose a low temperature and place the food inside the drawer.



Telescopic sliders: For more comfort, our drawers are mounted on sliding rails. They are ideal for taking out a pile of hot plates.

Coffee Machine



Grind levels: The size of the grind determines the quantity of aromatic substances extracted in coffee. ASKO coffee machines come with seven grind options.



Flavour intensities: You have the choice of five flavour intensities: very light, light, normal, strong and full intensity.



Stainless steel grinder: The coffee machines are equipped with a professional conical grinder allowing you to achieve uniform grinding at a constant size, which ensures a more aromatic coffee.



TFT touch: A touchscreen and intuitive user interface invite you to discover all of the coffee machine's functionalities.



Telescopic sliders: All of our coffee machines are mounted on telescopic rails that slide easily. This is perfect when you need to take the machine out to fill the coffee reservoir or to clean it.



Aluminium heating plate: The coffee machines come equipped with 2 heating elements. One element is totally developed and dedicated for coffee preparation and one is exclusively studied and dedicated for steam & milk preparation.

Hobs and Dominos



Fusion volcano wok™ burner: The wok flame is concentrated to the base of the pan without any heat loss on the sides giving an output equivalent to 6KW. You can easily switch between the wok flame to the simmer or frying setting. Three flames in one burner.



Super flex wok™ burner: With the super flex wok™ burner, the compact and ultimately designed flame ports centres the heat under the pan. Very flexible wok burner with a range of settings from 0.2 kW to 4.6 kW.



A+ burner: Solid burner with flame holes designed with precision to accurately direct the flame at the bottom of the vessel. This reduces heat loss and offers better performance.



Booster: Booster position is used for ultra-rapid temperature increase.



Individual timers: ASKO induction hobs measures the cooking time and tells you when your dish is cooked and turns off the zone. If you temporarily take the pan off of the zone the timer will pause. Double functions with egg timer and stop-watch.



Auto bridge™ function: When using extra-large pots and pans, the Auto Bridge function in designated zones expand the induction cooking area and gives total coverage for bigger dishes, grill pans and teppanyaki.

Glossary



Stepless adjustment of heat: ASKO gas burners produce a clear flame that can be easily managed. A broad range of settings allows to immediately switch from boiling to simmering.

Cooling



Adaptive temperature control™: Keep your food's first-day freshness for longer. ASKO refrigerators automatically lower the temperature prior to periods of frequent use, avoiding temperature rises and keeping your food fresh up to 20% longer



Cool flow+ system: The Cool Flow+ system, divides the cool air flow in two streams– one for the drawers and one for the remaining compartment. This create different microclimates for different types of food, reducing drying out and preserving the food's first-day freshness for longer.



Multi airflow system: The effective air flow behind the backwall, distributes the cold air on each level and the temperature is instantly restored after opening and closing the fridge. The even temperature and the rapid restoring of the temperature helps preserving freshness of food and protecting wine from temperature changes.



No frost function: With our effective No Frost function, defrosting is in the past. In general, the food is easier to handle as packaging doesn't stick together, and it is easier to see what is in the packaging. With No Frost, the freezer's entire space is available for storing which is more energy efficient. You save both money and the environment.



Super Freeze™/ Super Cool™: When you get home from the weekly shopping and load the fridge and freezer with fresh food the Super Cool and Super Freeze functions helps to boost the cooling and freezing process. Slowing down the degradation process significantly and helping to preserve your food.



Fruit & vegetable serving tray: The fridge is equipped with a soft close vegetable and fruit drawer. Along with this you also get two dividers walls which can be moved to various spots within the drawer for better flexibility.



Soft close doors: This feature allows the doors or drawers to be closed smoothly. The doors will close softly, preventing glass bottles from getting damaged.



Breakfast tray, bottle holder and multi box: Prepare the wooden breakfast tray with small portions of your favourite toppings. Ready to serve whenever you are.



Dura fresh™ system: With ASKO dura fresh™ system, you no longer need to think about where in the refrigerator you best place the meat, fish or vegetables. The system with different drawers allows for you to create the perfect microclimate for your favourite foods, slowing down the decay process and minimizing waste.



Auto humidity control: Automatic Humidity Control is a special membrane that keeps the humidity of the fruit and vegetable drawer at the optimum level. At 90% humidity or more, it automatically opens. Below 90% it closes to keep the moisture inside. This fully automated process protects the humidity of your fruit and vegetables and keeps them nutritious.



Convertible freezer: The conversion function for the freezer is perfect to use at all times when you need to store more food and drinks than normal. In just a few hours, you turn your freezer into a refrigerator and have suddenly solved an important storage problem before your dinner party.



Two separate temperature zones: The ASKO wine cooler comes with two temperature zones. Each can be set to the exact right temperature for the type of wine you want to store in it, guaranteeing the very best storage conditions for your whole collection.



Energy class A++: The highly energy efficient refrigerators with an Energy class of A++ help you reduce your energy consumption and reduce the impact on the environment.

Wine Cabinet



3 temperature zones: Since different wines require different temperatures, the ASKO Wine Climate Cabinet contains three individual temperature zones. They're perfectly sealed off from one another and the temperatures are kept at an exact, even level. The middle zone is the serving zone where you bring the wine to the perfect serving temperature.



Optimum humidity: The Wine Climate Cabinet keeps the humidity level at around 70%– an optimum level for wine storage. You can check on the cabinet's humidity levels at any time, either in the UI or in the app.



No vibration: The Wine Climate Cabinet's high quality compressor ensures consistent temperatures in each compartment. And, since wine likes to rest peacefully, this wine climate cabinet is almost vibration free.



Precise temperature zones: Precise temperature controls let you choose whether you want to store and age your wines, or bring them to serving temperature. Range: +5° C max +20° C.



No harmful light: Another important aspect to storing wine is keeping it from harmful UV light. The glass in the door of the Wine Climate Cabinet protects your collection from the UV lights that could potentially damage your valuable wine.

Dishwasher



9 Spray™ superior cleaning performance: Our spraying system with multiple spraying zones guarantees that no corners are missed in ASKO dishwasher. Water reaches every nook and cranny of the tank.



Turbo combi drying™ system: Turbo combi drying™ is fan-forced drying in combination with automatic door opening. This is an unbeatable combination to get your dishes perfectly dry. The process starts with the fan evacuating humidity from the dishwasher with the door closed and then the door opens automatically to let the dry and warm indoor air remove the last spots of humidity from the dishes.



8 Steel™ heavy duty design: The eight most important parts of our dishwasher are made out of 18/9 stainless steel and not plastic, which makes it very resistant and durable. This stainless steel contains 18 % chromium and 9 % nickel, making it fully resistant to the acidity of certain ingredients (tomato, lemon, vinegar, etc.), meaning that its components do not end up in food.



Low noise level: The dishwasher comes with a highly efficient induction motor that reduces the noise level for a quiet kitchen.

Glossary



14 place settings: Our dishwasher offers up to 14 place setting which means you'll be able to fit in 154 items in one go. The loading height of our XL dishwasher leaves plenty of space for large plates and tall wine glasses.



3 level premium loading system: The dishwasher offers the possibility of loading utensils on three levels. This is possible due to the adjustable racks that can be moved as per the various sizes of your utensils. This helps in freeing up space and adjusting your utensils as per your requirement.

Washing Machine



Quattro Construction™: The tank is held up by four shock absorbers solidly fastened to a steel base. This exclusive system reduces vibrations and improves the durability and stability of the appliance. This is particularly notable during high-speed spin drying.



Active drum™: Hourglass-shaped blades guide laundry to the centre of the drum where the blade action is softer. The load is distributed better and treated as gently as possible.



Heavy duty design: Vibrations are absorbed by cast-iron counterweights. This material is very durable and enables a higher spin drying speed than concrete. This increases the lifespan of the appliance.



Steel seal™: The traditional rubber seal is replaced by a stainless steel seal that guarantees hygienic washing conditions in a bacteria-free drum. Furthermore, laundry slides in and out more easily during loading and unloading.



Dose assist: Recommends the optimum amount of detergent based on the wash load, dirtiness level, water hardness, program type and temperature.

Tumble Dryer



Butterfly drying™: The alternating rotations of the drum, which is equipped with Air Lift™ blades, make laundry move in the pattern of a horizontal "8". This system stretches out fibres, prevents clothing from compacting, and is optimal for loosening it up.



Induction motor: The brushless motor increases the lifespan of the appliance, reduces power consumption and lowers the noise.



Internal dewatering system: This feature helps in the drying process by collecting the water in the container which enables ease of use and maintenance.

Drying Cabinet



Soft air steam: Check the labels on your clothes and you'll see that many garments and materials need very careful treatment. Silk, velvet and satin, for example, need to be handled with care. That's when a drying cabinet comes in handy.



Clothes hangers: Our drying cabinets are very spacious with enough room to accommodate the equivalent of a 16-metre clothesline. The interior is flexible and the intelligent design makes them very easy to adapt and organise for various kinds of laundry. This ensures that you always achieve the maximum drying effect.



Glove hangers: Gloves are used at work, when sporting or in cold weather. They will inevitably become damp or even wet. In those situations the glove rack in the drying cabinet comes in handy. Place your gloves there and they will soon be dry again.



Shoe racks: It's not just rubber boots that can be dried in a drying cabinet. All leather shoes need to rest between each use to allow moisture to escape. If you use them before they have dried, the seams will eventually break and they will lose their fit. Put them in the drying cabinet when you get home from work and they are ready for your evening walk an hour later.

Hidden Helper



Push-to-open: The lids and doors to our Hidden Helpers is easy to open with a push-to-open function. This means no protruding handles that disturbs the overall impression.



Ergonomic height: Placed between the stacked washing machine and tumble dryer the Hidden Helpers will be at a perfect ergonomic height for ironing.

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