

HÄFELE

Maximising
the value of space.
Together.

ASKO | falmec

INTERNATIONAL LUXURY APPLIANCES

COOKING AND BAKING | EXTRACTION | WASHING AND DRYING

The first 100 years.



Dear Reader,

2023 marks a huge **milestone in the history** of our company. Häfele is now **one hundred years old**, and we are taking the opportunity of this extraordinary anniversary to pause and reflect intensively on the growth that's taken us from a small hardware store in the Black Forest (Germany) to a global company.

In addition to extraordinary people who have guided the company's fortunes with far-sightedness, what stood out prominently for us was our ability to forge **strong partnerships** that have been fundamental in shaping our progress and achieving the milestones we stand before today. We sought to build an ecosystem that fostered a sense of community, respect, and shared purpose and over the years, this approach has proven to be the cornerstone of our achievements. Together, we have weathered economic downturns, navigated shifting market trends, and embraced technological advancements.

Therefore, it wouldn't be incorrect to state that it has been **courage and optimism**, above all that have carried us as an organization through stormy times. These qualities have also defined Häfele from the very beginning and characterised the founders back in the day. The original 2-man business which was a specialist hardware store led by **Adolf Häfele and Hermann Funk**, has developed into a global company, Häfele SE & Co KG, with subsidiaries in **38 countries, 8,000 employees** and more than **1,50,000 customers**.

Standing on the threshold of the next phase of our journey, we realise that it was courage and optimism along with an **unwavering alliance with our employees, vendors, suppliers and above all our customers**, that enabled us to change continuously, to break new ground and not only to think ahead, but also to actively implement these forward-thinking ideas.

As we foray into the next 100 years, Hafele presents its future-oriented brand purpose (which will be at the very core of our strategic outlook) - **"Maximising the value of space. Together."** The new brand claim aims to consolidate our attitude, our competences, the developments inside and outside of our company and the strategic decisions we have made in the past years and decades. And as we transition between the first and second century, we aim to pour our collective experiences that have brought us here into a connected mould – our purpose, that will function as a starting point for a shared journey into the future and will act as a powerful compass for us.

Needless to say, we excitedly look forward to shaping this - perhaps new, different, surprising - future together with you!

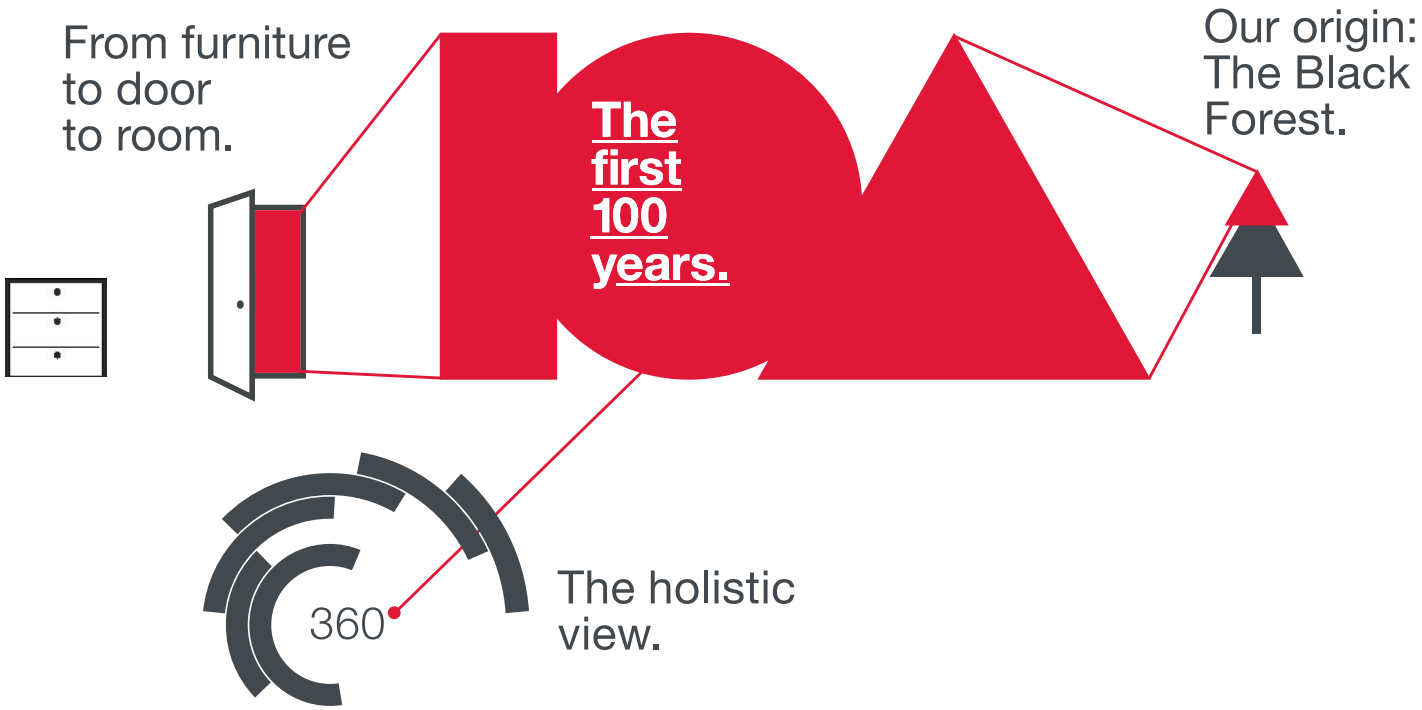
With Best Regards,

Frank Schloeder
Managing Director, Hafele South Asia

HÄFELE

THE PATH OF HÄFELE **THAT TRANSLATED INTO SYMBOLS**

For the 100-year anniversary of Häfele, we have expressed two things: The pride in the successful path that the company has taken up to today, and optimism that the path to the future will be just as successful because we have the courage to continuously reinvent ourselves. This is why the anniversary design is based on the roots of the company and is at the same time open and flexible. A modern forward-looking code that gives our ambitions a visual expression



The first 100 years.

HÄFELE

MAXIMIZING THE VALUE OF SPACE. **TOGETHER.**

In conjunction with its 100-year anniversary celebrations this year, that kicked off at Interzum 2023, Hafele unveiled a new purpose line **"Maximizing the value of Space. Together."** which resonates strongly with us. We aim to strengthen our brand position in South Asia by emphasizing on the meaning of this purpose line, i.e. Hafele strives to provide the best of the best **(maximizing)** benefits **(value)** through its versatile solutions and services for different living and working spaces ranging from hotels, offices, institutes and homes as well as different interior applications like kitchens, living rooms & bedroom furniture, doors and interior partitions, wardrobes as well as furniture and room lighting. And this we strive to achieve in partnership **(together)** with all entities within our ecosystem from our suppliers, partners (Industry and Project), channels (distributors, dealers and franchisees), influencers (architects, designers, contractors and carpenters) right up to the final beneficiary i.e., our end customer.

In short, with our new purpose line we aim to co-create an environment for our endearing customers where they can enjoy the multiplied benefits of their living and working spaces.

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 Hafele has lived up to its roots through a successful presence in the architectural and furniture hardware industry for over 10 decades now. Today, Hafele’s worldwide penetration includes 38 subsidiaries across Europe, America, Asia, Australia and New Zealand. With these subsidiaries and numerous other sales organisations, Hafele operates in over 150 countries. The Hafele 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 Hafele 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, Hafele 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, Hafele 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. 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, Sanitary 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 1500 employees, a well-networked Franchise base of over 180 shops along with over 500 direct dealers and 90+ distributors who in turn cater to over 10000 satellite dealers. The subsidiary has a sophisticated Logistics centre in Mumbai along with distribution centres in Delhi, Bangalore, Kolkata and Colombo respectively.

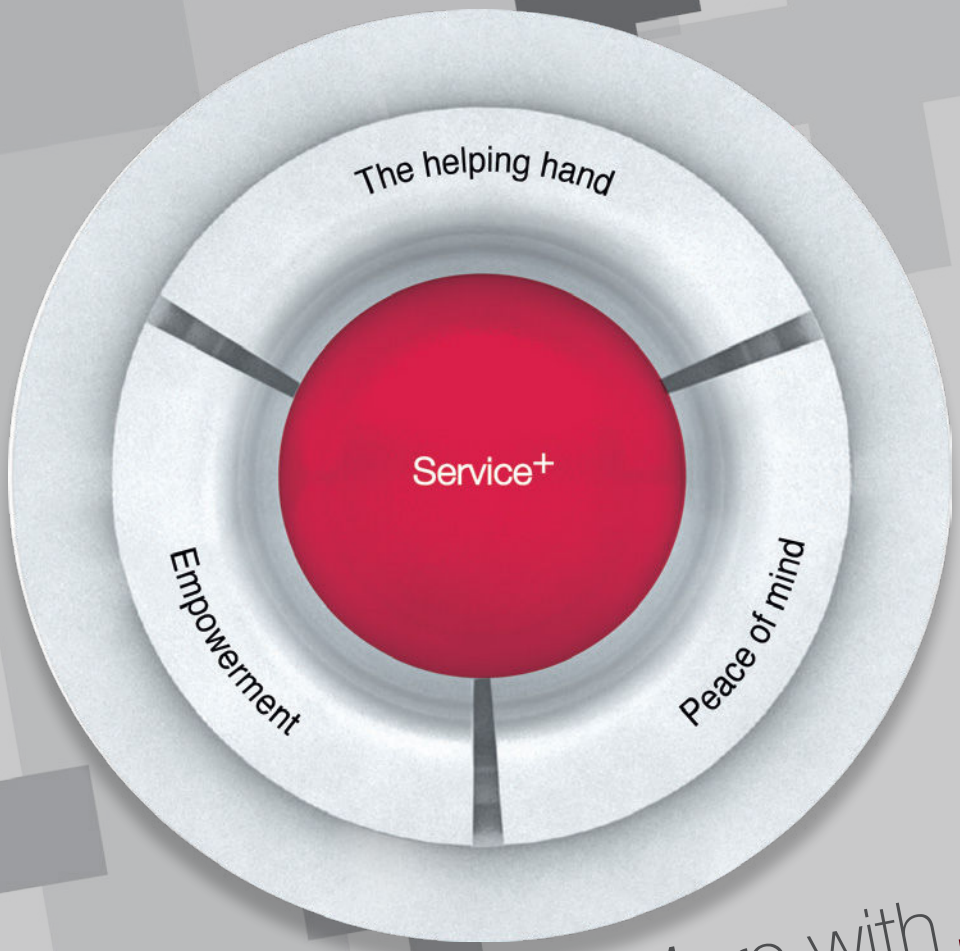












Experience More with Service+

Our customer's 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 Hafele 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 Hafele 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.

HÄFELE
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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 "Peace-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.

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Service+ Knowledge

Service+ Assist









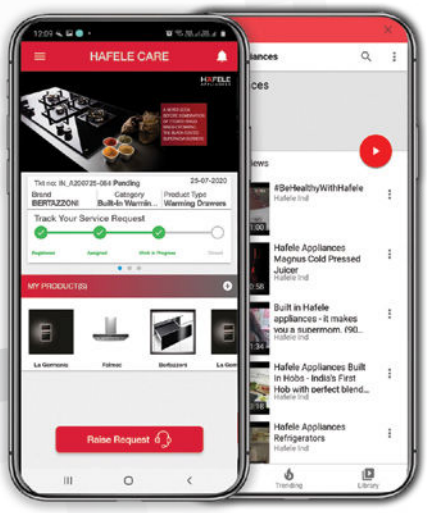




Service
Partner Network

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 Drawers
Built-in Coffee Machines
Built-in Fusion Volcano Wok™ Gas Hobs
Built-in Inductions
Duo Fusion™ Hob

ASKO CRAFT
Built-in Ovens and Microwaves
Built-in Drawers
Built-in Coffee Machines
Built-in Super Flex Wok™ Gas Hobs

falmec EXTRACTION

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Elements Collection
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Worktop Hoods
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ASKO WASHING AND DRYING

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Dishwashers

Washing Machines

Tumble Dryers

Drying Cabinets

Hidden Helpers™



The Idea of a Dinner

- or the never ending circle of a kitchen





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, Falmec'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.

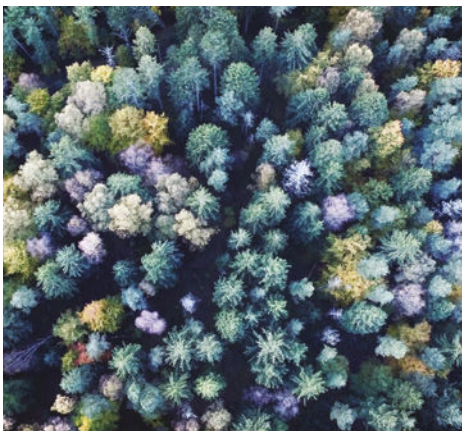
ASKO

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 Häfele 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 craftmanship, 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.



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THE ASKO RANGE




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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



"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.




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Ovens

Combi Microwave Oven, Elements Range



OCM8478G
Article No.: 538.60.060
Soft black glass with pearl effect, 45 cm / 50 litres

- 50 LITRE — 50 litres volume
- 128 Auto programs — 128 auto programs
- Inverter microwave system
- Aqua clean
- 250°C — 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 LITRE — 73 litres volume
- 132 Auto programs — 132 auto programs
- 230°C — 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 LITRE — 50 litres volume
- 143 Auto programs — 143 auto programs
- Inverter microwave system
- Aqua clean
- 230°C — 230°C max temperature
- Microwave stirrer fan

Common Features

- 5 Airflow Thermocircular — 5 Air Flow™ system
- Stage cooking function
- Safety lock on telescopic sliders
- Soft close and Soft open
- Full touch
- 1000 W — 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.

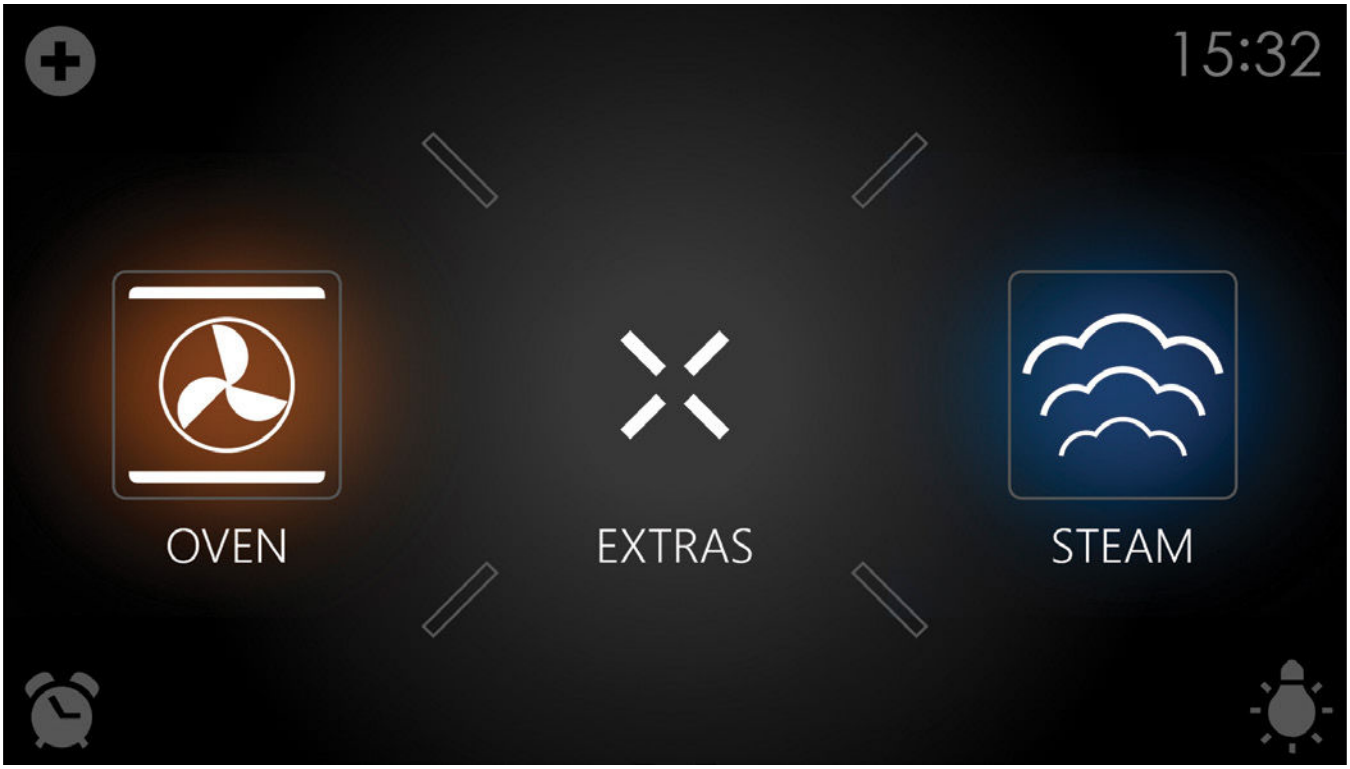
Steam assisted cooking

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.

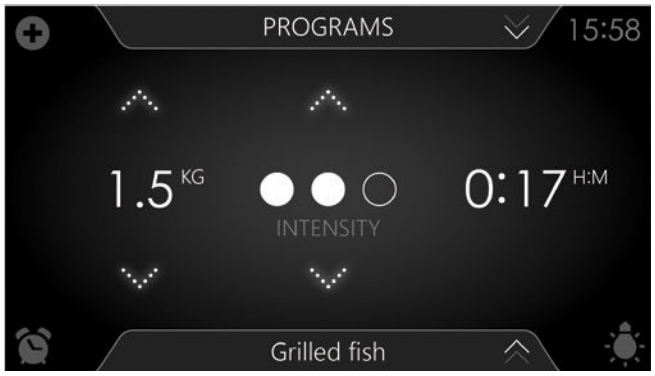
Cooking with the right touch



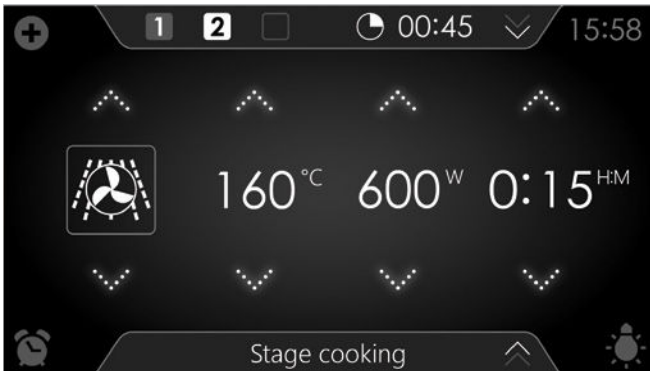
There are few things in life that compare to sharing a beautiful meal with the people you love. The Elements by ASKO ovens are packed with intelligent features that take all the guesswork out of cooking, you will be creating delicious meals from day one. Whether it's a family feast or a delicious gourmet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



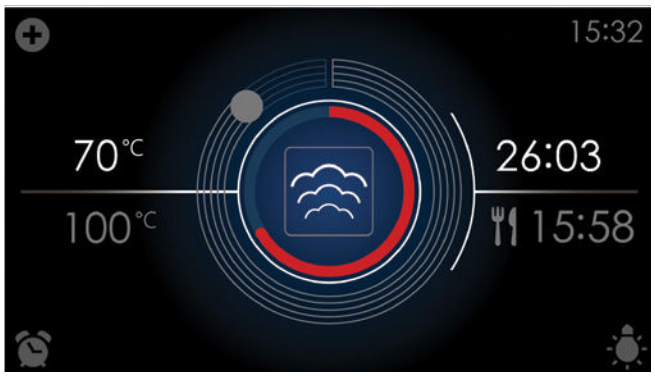
The Elements by ASKO ovens come with a unique interaction philosophy based on a TFT touchscreen with the most frequently used functions immediately accessible. The interface is easy and engaging to use and will encourage you to explore all features and functions of the oven. It is a smart way to enhance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



If you need coaching in your cooking, then select any of the 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


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Coffee Machine

ASKO

Coffee Machine, Elements Range



CM8478G
Article No.: 535.50.060
Soft black glass with pearl effect, 45 cm, Integrated

- Aluminium heating plate
- Flavour intensities
- Grinding levels
- Stainless steel grinder
- Telescopic sliders
- TFT touch





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 Hafele 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. This 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.

ASKO

Baristaguide



Single espresso
This authentic Italian espresso comes with a 3-4 mm layer of crema and 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 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 60^0 - 65^0 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 keep 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.

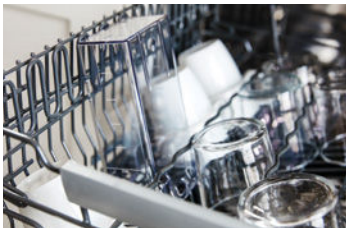
Good coffee requires cleanliness

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

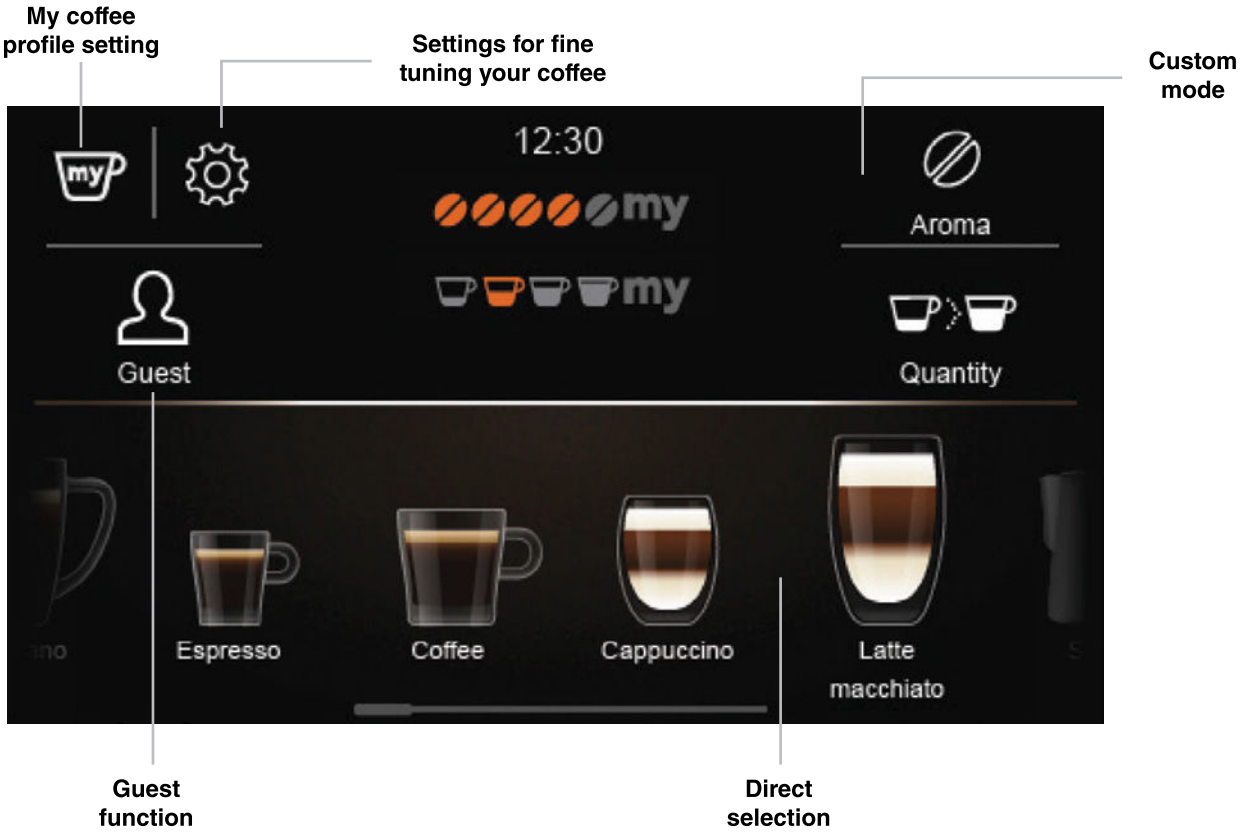
The brewing unit is one of the most important parts to keep clean. All you need to do is release it, rinse it and reposition it back into the machine and you are done. Cleaning doesn't get much easier than this.



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 “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.

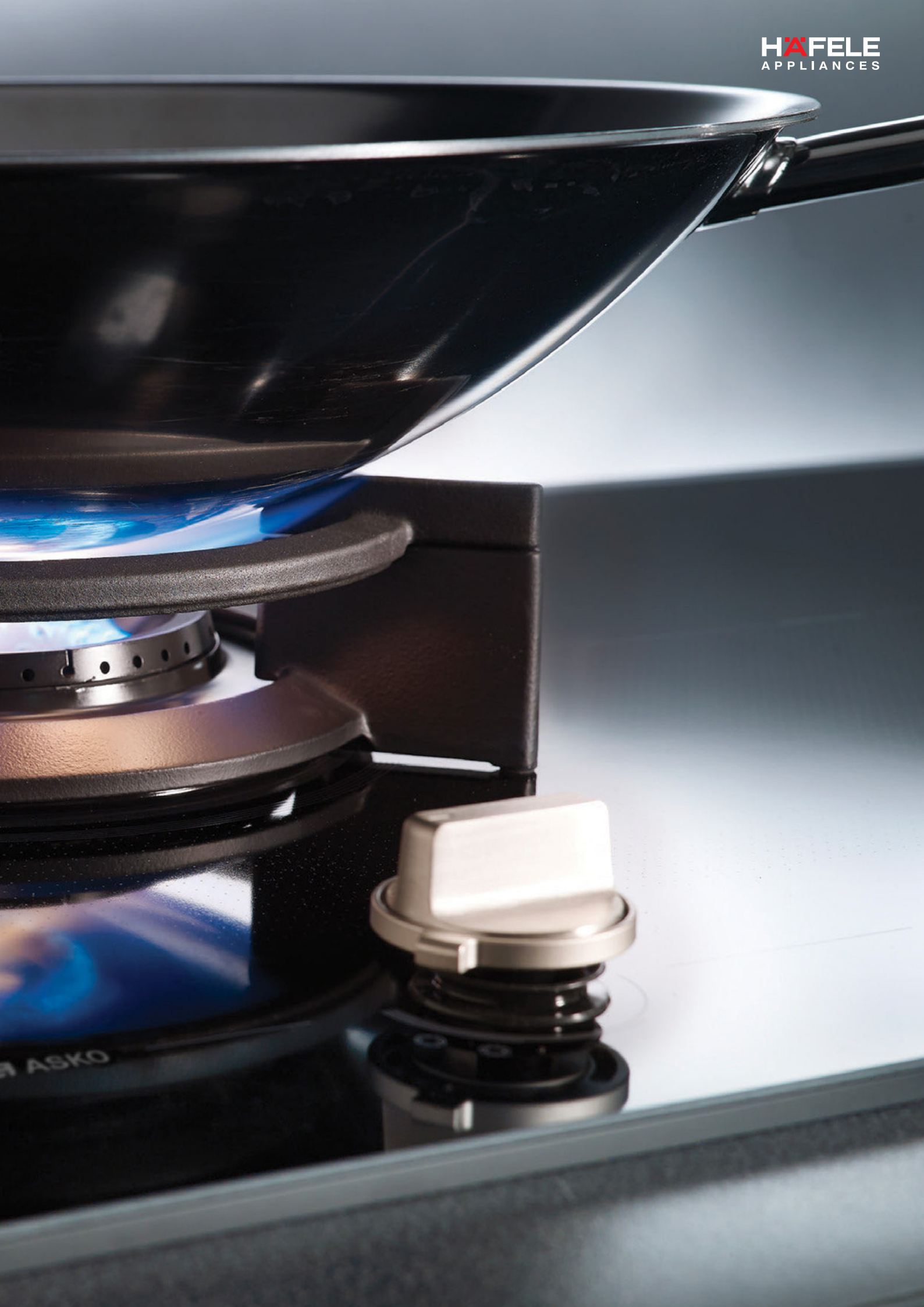
Guest function

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.

ASKO



Gas Hobs


HÄFELE
APPLIANCES
ASKO

ASKO

Gas Hobs, Elements Range



HG1145AB
Article No.: 533.04.539
Black ceramic glass, Gas hob, 111 cm

111 cm wide
4 Burners
A+ burner
Timers on all zones



HG8953BGB1
Article No.: 538.60.789
Shiny black with stainless steel trims, Gas hob, 90 cm

90 cm wide
5 Burners
A+ burner
One-piece burners



HG1825AB
Article No.: 538.60.505
Black ceramic glass, Gas hob, 80 cm

80 cm wide
4 Burners
A+ burner



HG8313BGB1
Article No.: 538.60.773
Shiny black with stainless steel trims, Gas hob,33 cm

33 cm wide
1 Burner



HG1355GB
Article No.: 533.04.541
Black ceramic glass, Domino gas hob, 33 cm

33 cm wide
2 Burners
Timers on all zones

Common Features

Fusion volcano wok™ burner
Stepless adjustment of heat

Fusion volcano wok burner™





ASKO

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 feature 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.

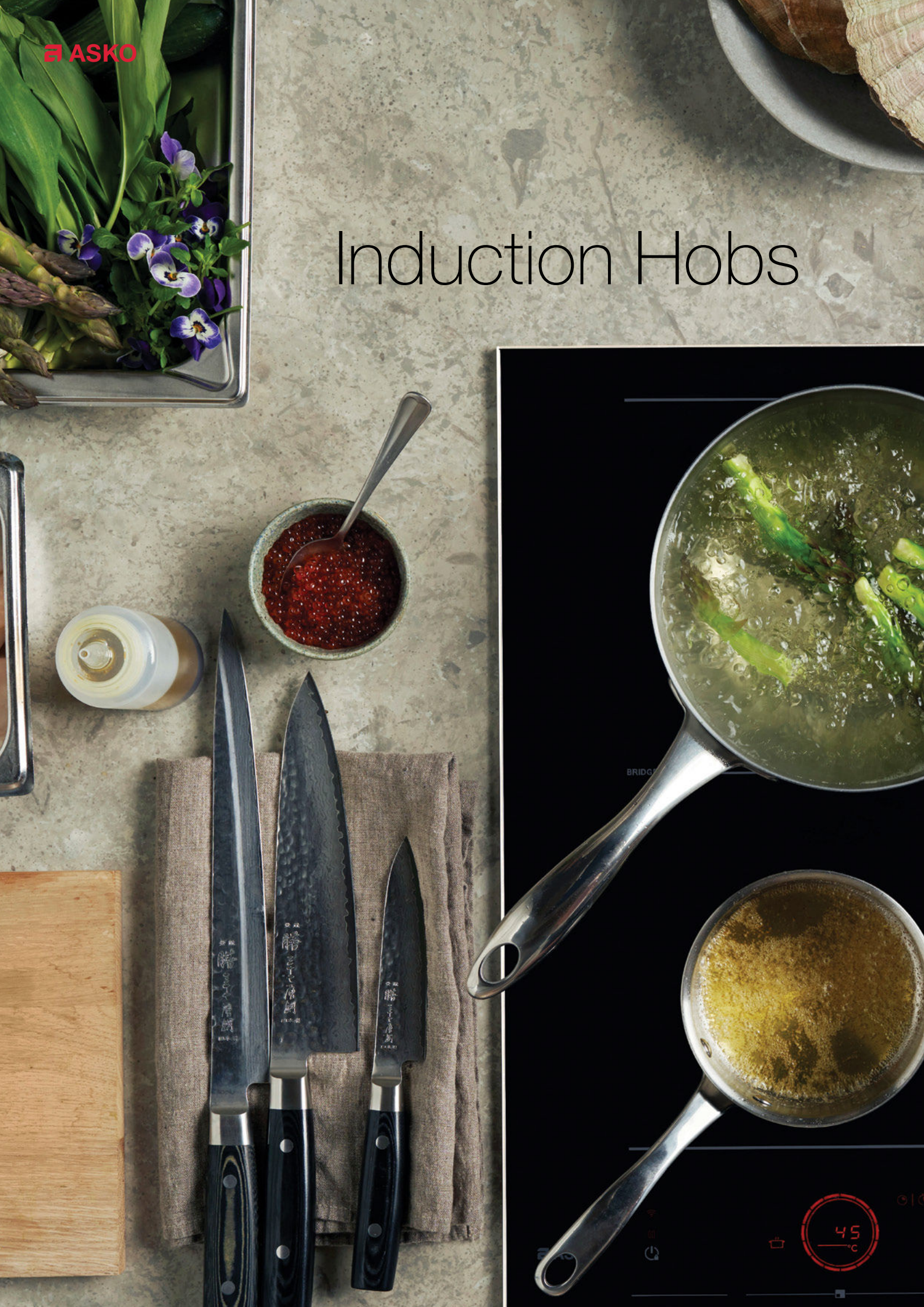


A logical burner layout

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

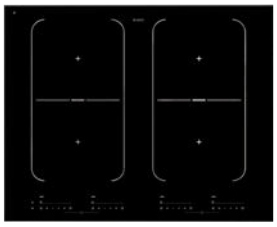
Induction Hobs




UN
User Name
SIGN IN WITH ANOTHER ACCOUNT
REGISTER
HÄFELE
APPLIANCES
BRIDGE

ASKO

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.



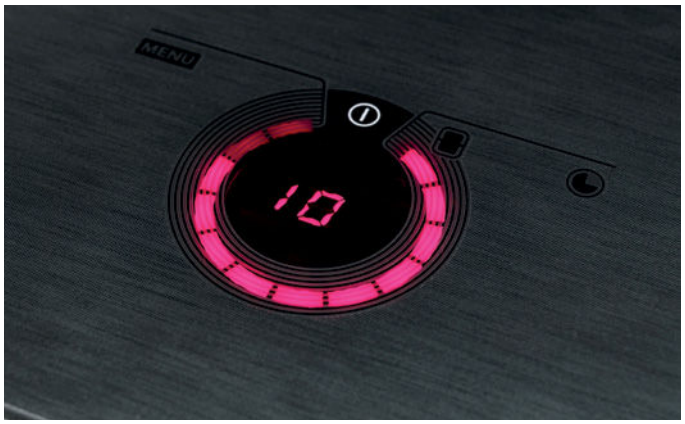
Auto pan detection

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 increase.
- Pause button to briefly and safely pause cooking.
- Ability to set the cooking time, with a sound signal at the end.

ASKO

Celsius°Cooking™ System



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

The Celsius° Cooking™ system from ASKO is really a 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.



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.



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 teppanyaki.

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.

Induction Hobs, Elements Range



HID654GC
Article No.: 538.60.754
Black surface with stainless steel trims,
64 cm, On top installation

64 cm wide

Powerful and fast heating



HID352GC
Article No.: 538.60.753
Black surface with stainless steel trims,
38 cm, On top installation

38 cm wide

Powerful and fast heating

Common Features

Celsius°Cooking™ system

Auto Bridge™ induction zones

Easy dial 2.0™

Individual controls

Synchro control



Duo Fusion™ Gas and Induction Hob

The new Asko hob by Häfele combines the power of Celsius°Cooking™ with the Duo Fusion™ technology to give you a hob that truly caters to the lovers of the gas flame and the technology of induction cooking, all in one appliance. This 90 cm hob combines two energy sources - an induction hob and the Fusion Volcano Wok burner into one piece of 4 mm ceramic glass.







Bring the best of both worlds into your kitchen.

With the ASKO Duo Fusion™ Gas and Induction hob with Celsius°Cooking™ induction technology, home chefs can enjoy unbeatable versatility, efficiency and precision – all delivered in a sleek and elegant design with amber coloured displays, stylish stainless steel knobs and side trims available in aluminium for a stainless steel look or with a black anodized finish.

Cook by combining technology and tradition.

When it comes to versatility, the gas burner is ideal for traditional cooking while the energy-efficient induction bridges are perfect for fast, precise cooking. Celebrated by culinary enthusiasts and professional chefs alike, the ASKO Fusion Volcano™ Wok Burner is the most effective wok burner available for home use – allowing you to cook faster and with more control. The burner is also versatile with three different flames: an outer ring for frying, an inner ring for simmering and the powerful, concentrated wok flame that delivers true wok performance, and is perfect for stir-frying, searing, and deepfrying.

Duo Fusion™ Gas and Induction Hob, Elements Range



*Celsius°Cooking™ system is only applicable to induction zones.

HIG89524BGB1

Article No.: 538.60.799

Shiny Black, Gas / Induction combination hob with Celsius°Cooking™*, 90 cm

- Celsius°Cooking™ system
- Fusion Volcano Wok™ burner
- Duo Fusion™ technology
- 3 Plus programs
- Hob to hood connection
- GAS 6,0 kW / Induction 7,4 kW — Powerful and flexible

ASKO

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



“Craftsmanship is our nature, detail our passion”

Jon Carlehed, Head of Design at Asko Appliances.




HÄFELE
APPLIANCES

ASKO

Ovens




HÄFELE
APPLIANCES

ASKO

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 / 50 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 lighting 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 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



ASKO

Coffee Machines




HÄFELE
APPLIANCES


ASKO

Coffee Machine, Crafts Range



CM8477B
Article No.: 535.50.070
Black steel, 45 cm, Integrated



CM8477S
Article No.: 533.54.010
Stainless steel, 45 cm, Integrated

Common Features

- Aluminium heating plate
- Flavour intensities
- Grind levels
- 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 change. 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.

ASKO



Gas Hobs


HÄFELE
APPLIANCES

ASKO

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 Flex Wok™ burner

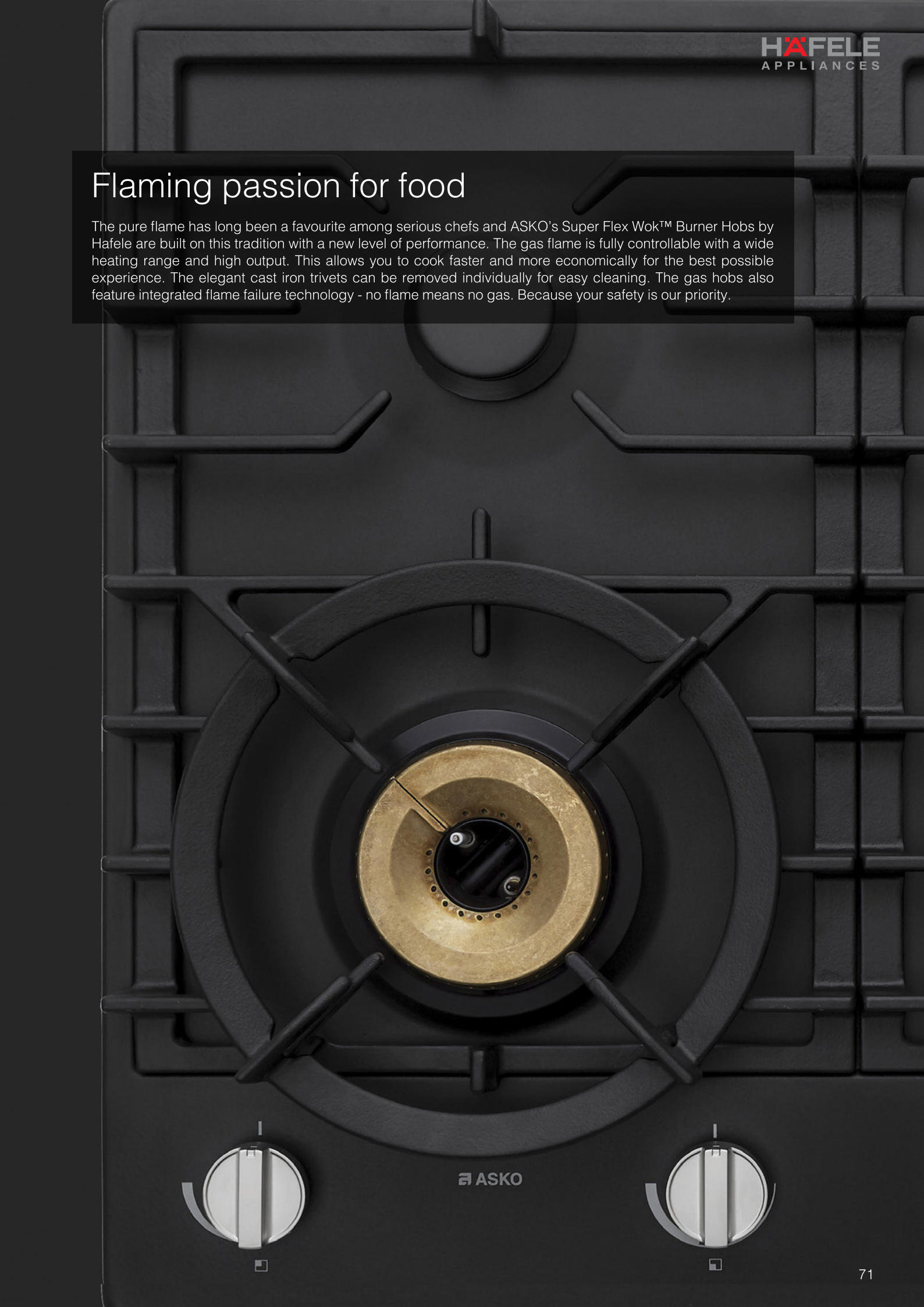
A+ burner

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.



ASKO

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 22^0 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.



A+ burners

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 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.



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 flexibile 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.



falmec



FALMEC COOKERHOODS


HÄFELE
APPLIANCES
falmec

falmec

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 SINCE 1981 — MADE IN ITALY

reddot design award

archiproducts DESIGN AWARDS WINNER 2018

GOOD DESIGN

EUROPEAN PRODUCT DESIGN AWARD

ICO 2 NIC 0 AWA 1 RDS 8 INNOVATIVE INTERIOR winner

PREMIO COMPASSO D'ORO ADI

GERMAN DESIGN AWARD WINNER 2019

GERMAN DESIGN AWARD SPECIAL 2021


falmec



falmec

Elements Collection



Design your World.

Falmec's new Elements collection transcends the usual boundaries of aspiration, transforming this fundamental function regarding the quality of the environment and everyday life into a modular, innovative, multifunctional structure that is fully integrated into the kitchen. It is a completely new concept that is broken down into different technological and design solutions, and conceived to respond to multiple stylistic contexts, usage needs, and installation types.

This was the idea behind our exclusive Monolith and Shelf systems: two brand new products with cutting edge technology hidden within modular elements, that have unique aesthetics, are rich in functions, and that perfectly integrate with interior design projects.

Welcome a new generation of cookerhoods, where aspiration becomes an integral part of the kitchen's design, offering new furnishing solutions, that are ever richer in charm and functionality. The Elements collection opens up new horizons in design, creating new architecture in the kitchen, and is capable of adapting to spaces, while best accompanying every step of daily life.



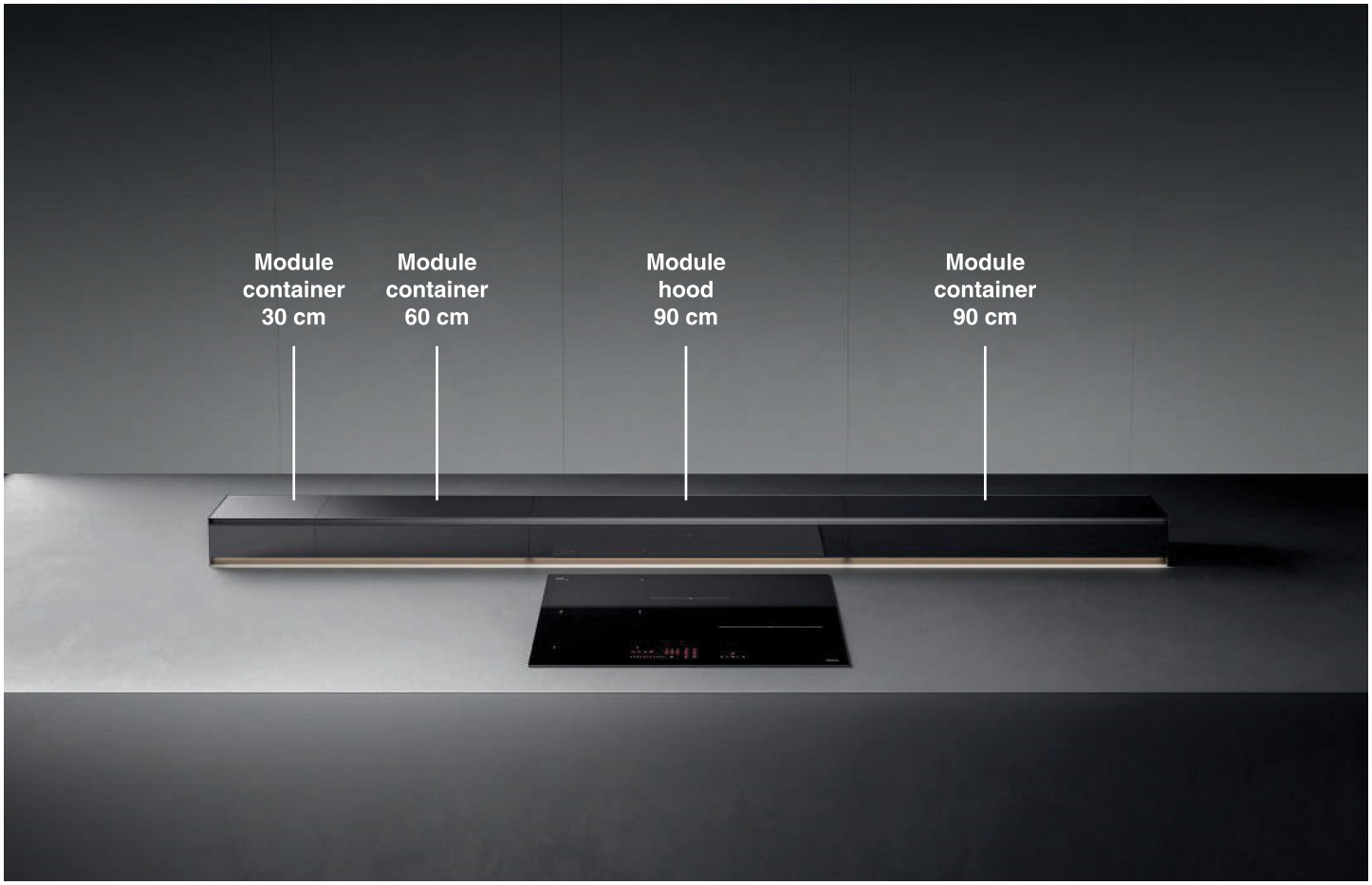


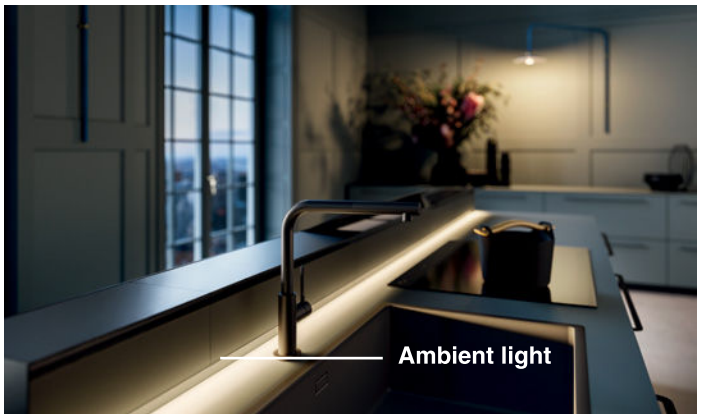
MONOLITH

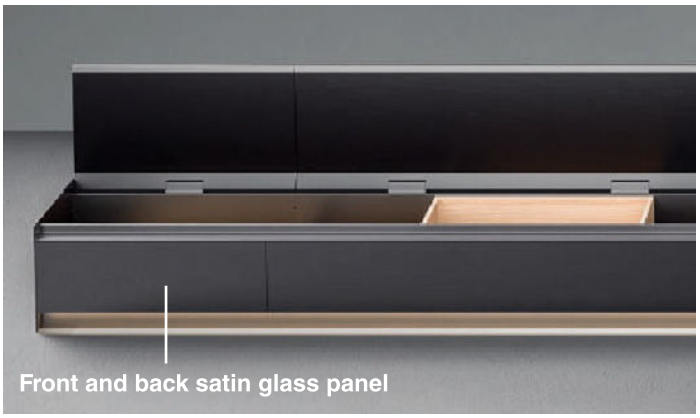
532.79.437

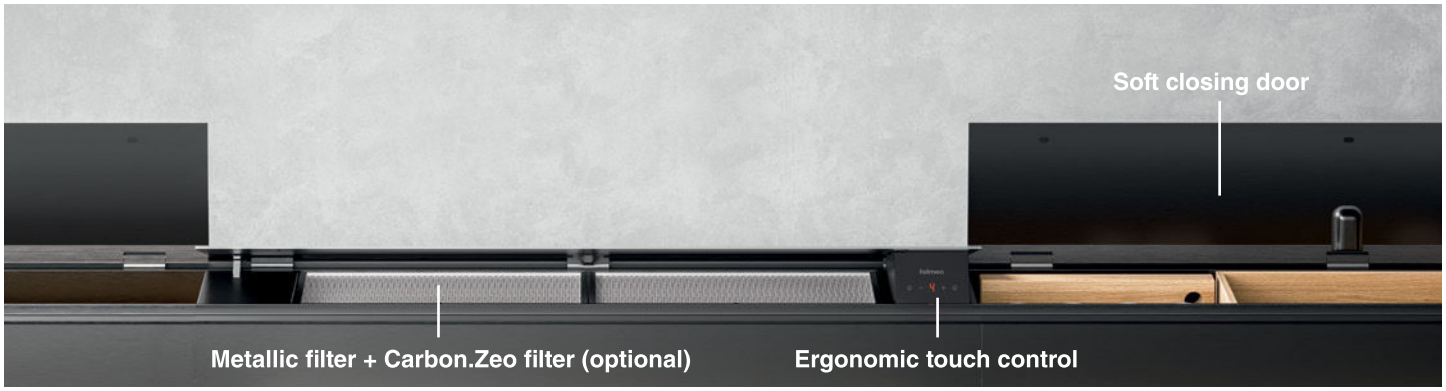
90 cm wide
The hood is quiet,powerful and efficient
Suited for both induction and gas
Easy to install
Easy to maintain
Brushless motor
Optional remote control
Black anodized satin aluminum profiles
800 m3/h

Features


Module container 30 cm
Module container 60 cm
Module hood 90 cm
Module container 90 cm


Ambient light


Front and back satin glass panel


Soft closing door
Metallic filter + Carbon.Zeo filter (optional)
Ergonomic touch control

Accessories





532.79.439

KACL.455#NF
MODULE MONOLITH 90
GLASS BLACK RAL 9005



532.79.440

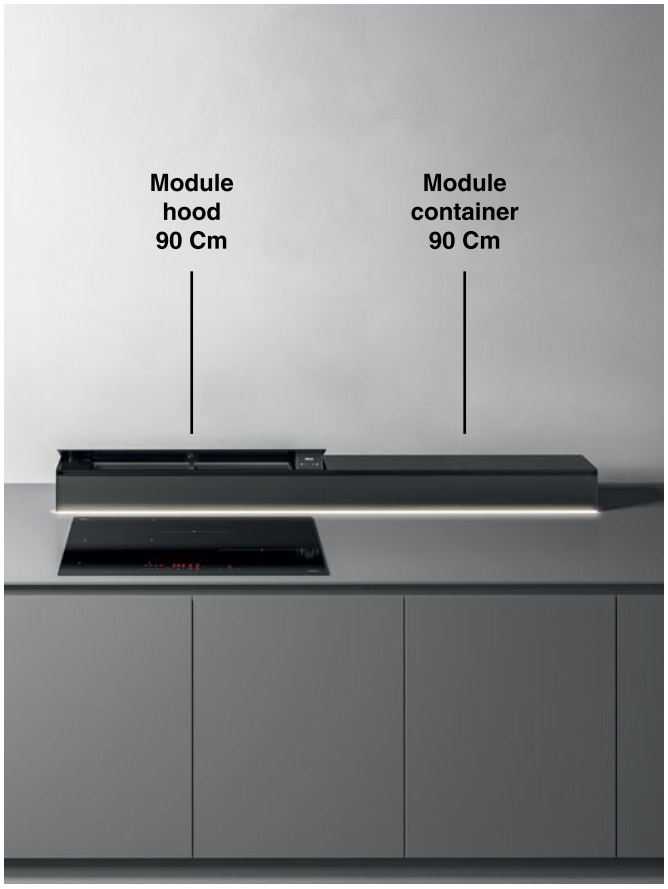
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MODULE MONOLITH 60
GLASS BLACK RAL 9005

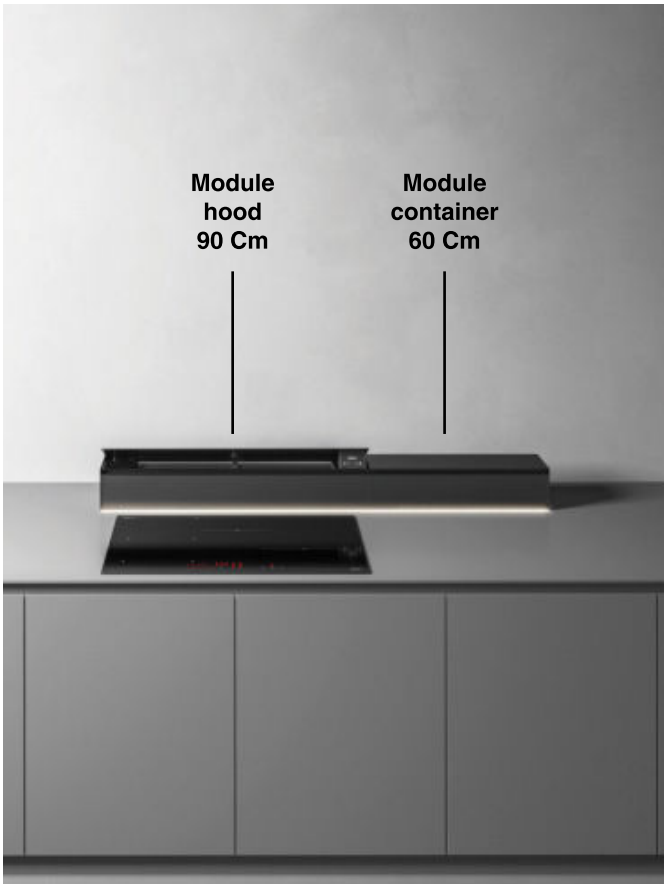


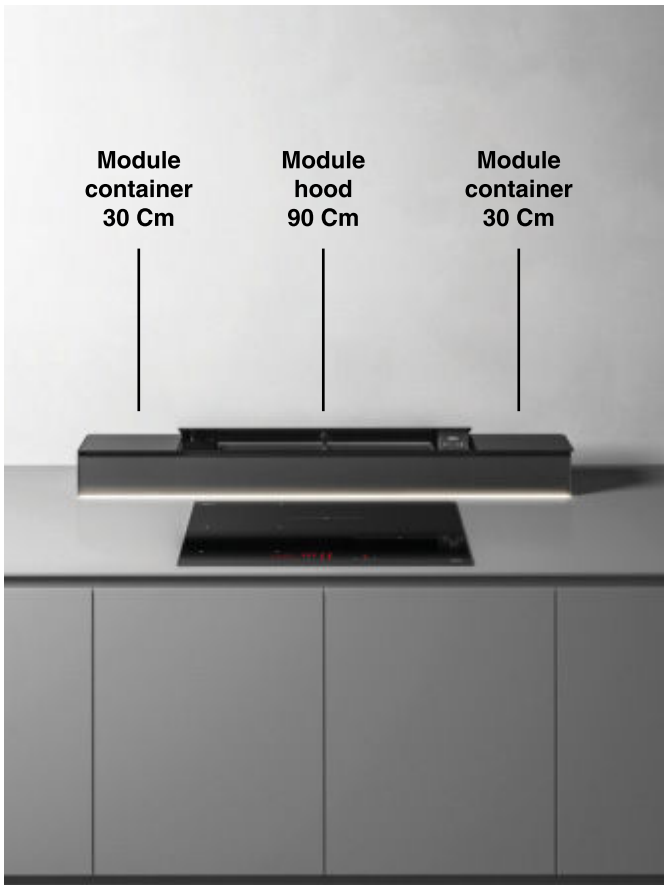
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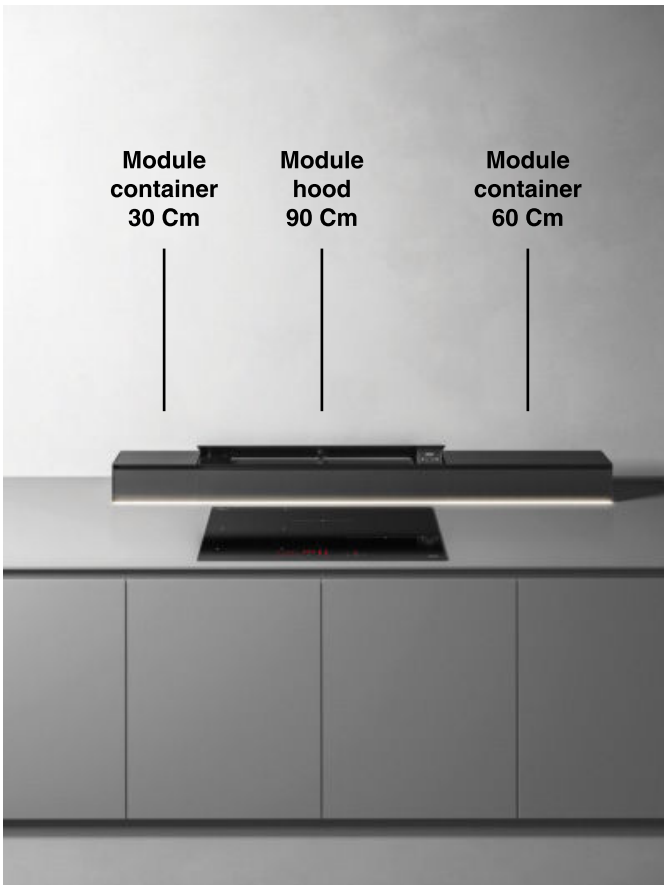
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MODULE MONOLITH 90
GLASS BLACK RAL 9005

Configuration Examples









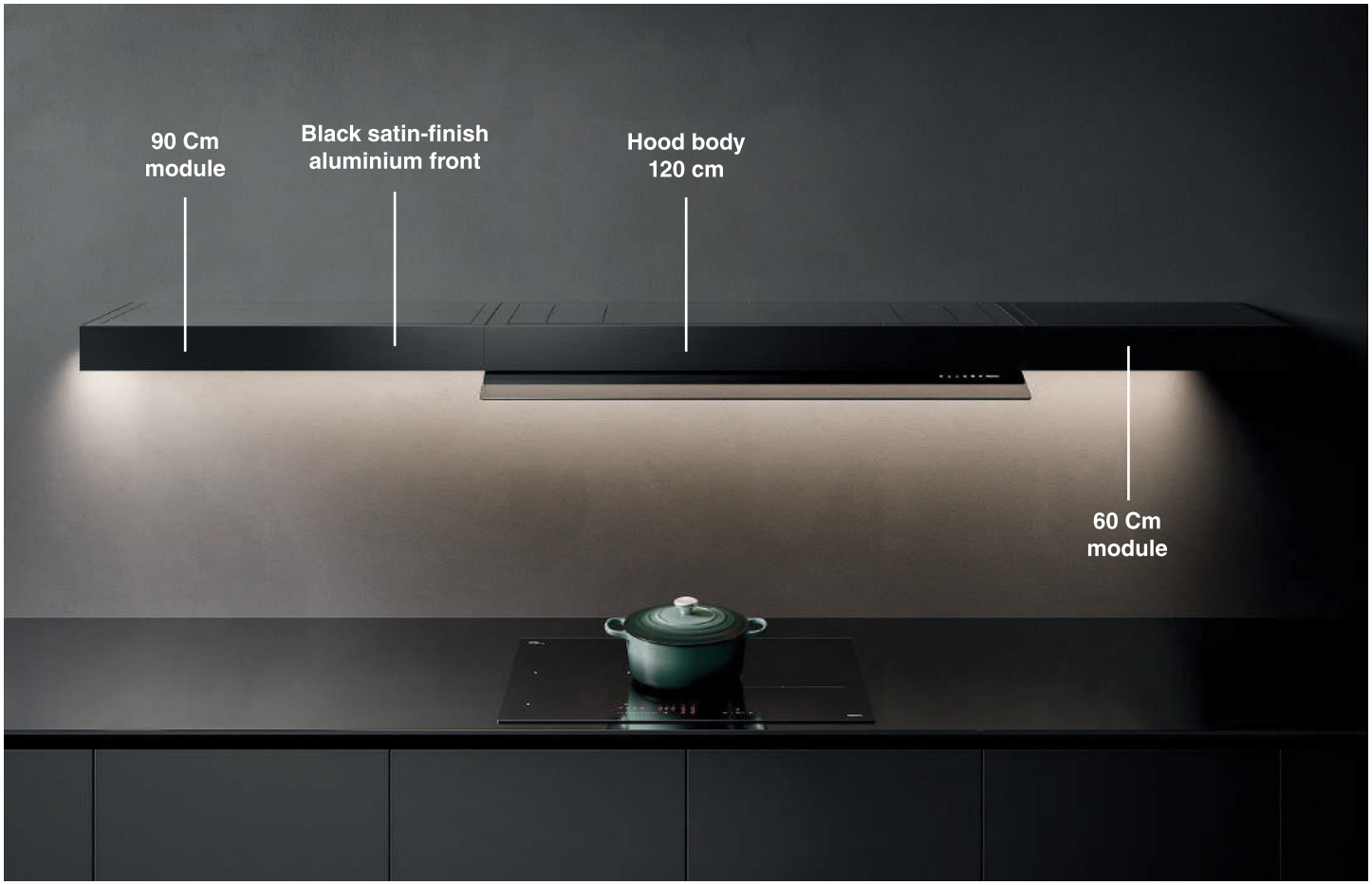


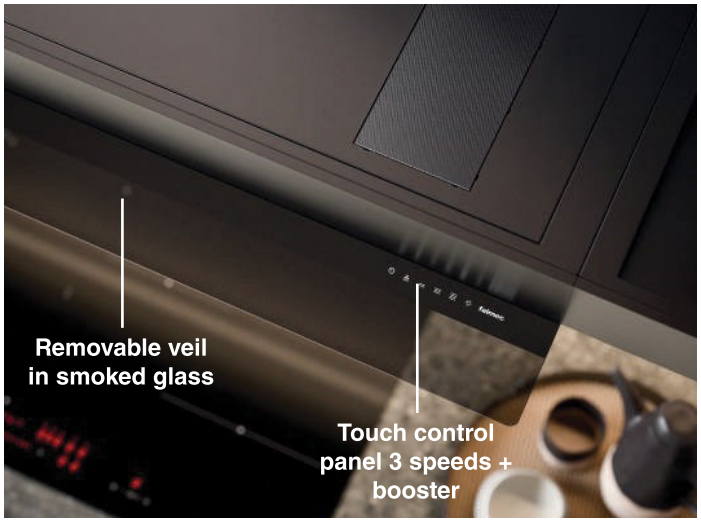
SHELF

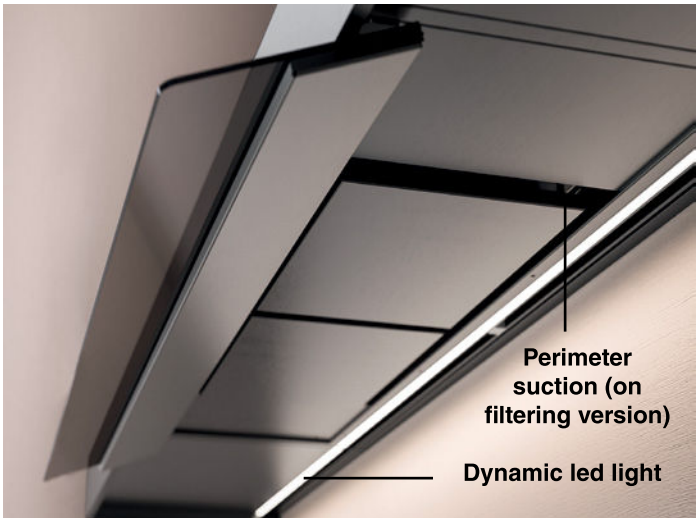
532.79.438

120 cm wide
Carbon.Zeo combined, regenerable filter
Brushless DC motor
Rotatable smoked tempered glass veil
Multi-air technology
Suction Capacity of 500 m3/h
Strip Led - 2700 K / 5600 K

Features

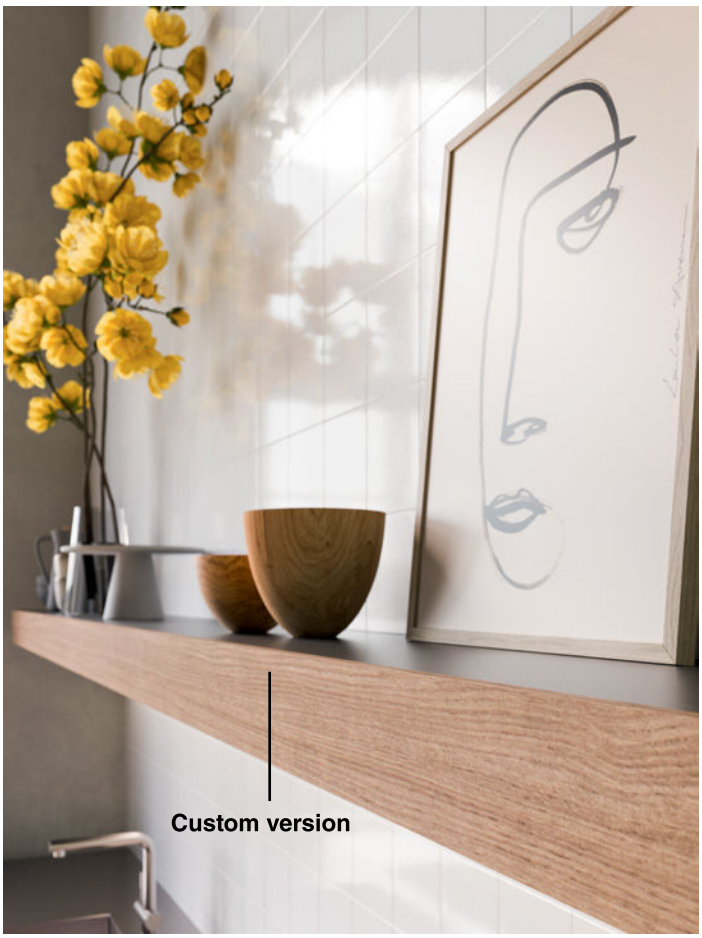

90 Cm
module
Black satin-finish
aluminium front
Hood body
120 cm
60 Cm
module


Removable veil
in smoked glass
Touch control
panel 3 speeds +
booster


Perimeter
suction (on
filtering version)
Dynamic led light

Features





Accessories

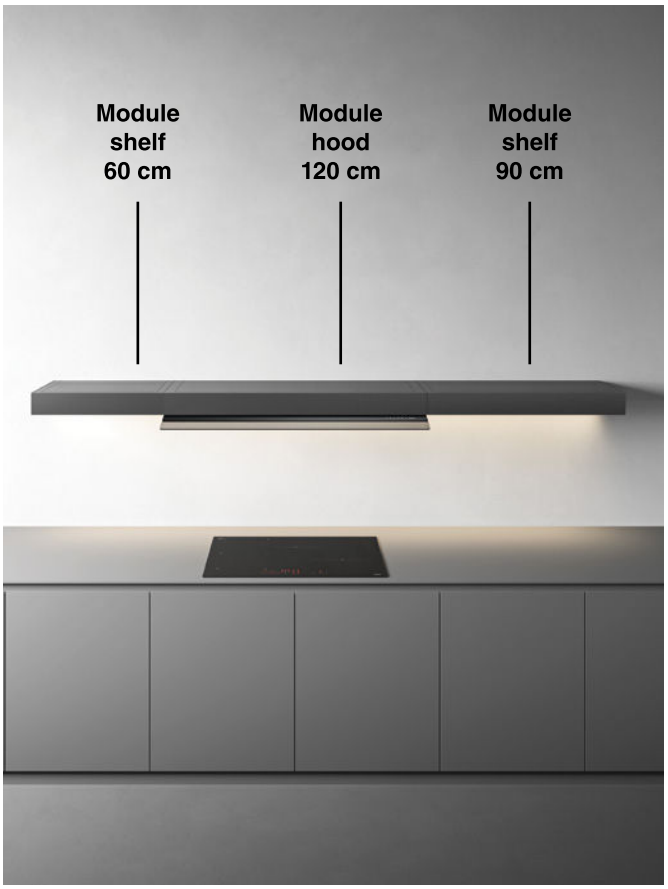
Article Number	Code	Description
532.79.442	KACL.451#NF	Shelf module 60 cm black
532.79.443	KACL.452#NF	Shelf module 90 cm black
532.79.444	KACL.458#3F	Tray for shelf 90 cm steel
532.79.445	KACL.459#3F	Tray for shelf 60 cm steel

Configuration Examples









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Ceiling Mounted Hoods


HÄFELE
APPLIANCES



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. 112.



NUVOLA 90

537.81.683

90 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

GOOD DESIGN

*NRS technology will help best in cases where slim motors or internal motors are used.
For more information kindly refer page no. 112.

ALBA 120

537.81.423

120 cm wide
Glass perimeter frame
Matte white customisable panel
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. 112.

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HÄFELE
APPLIANCES

Worktop Hoods



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.

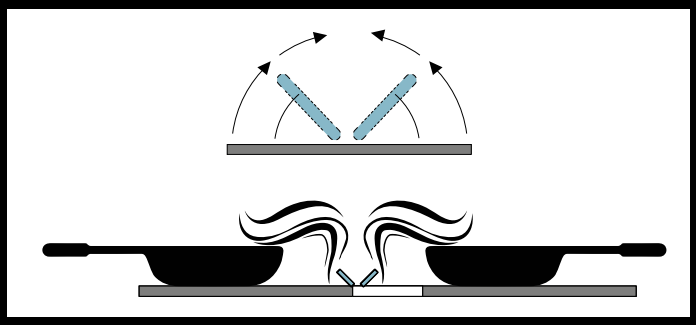
Easy installation and minimal encumbrance
Cooking and extraction are enclosed in a single body that a The ducting system, positioned on the rear, also makes it possible to maximise the space in the cabinet.

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)

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HÄFELE
APPLIANCES

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

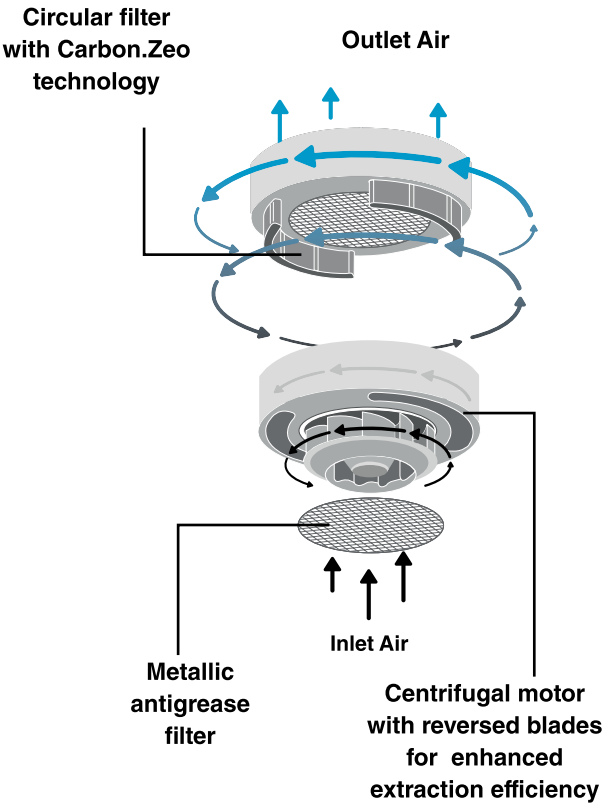
Active carbons are materials made principally of carbon in the form of graphite microcrystals, specially treated to create a porous structure with a vast internal surface area. These characteristics make it capable of trapping the molecules of many different types of substance, attracting and absorbing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


TEA



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
Multi-air technology
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

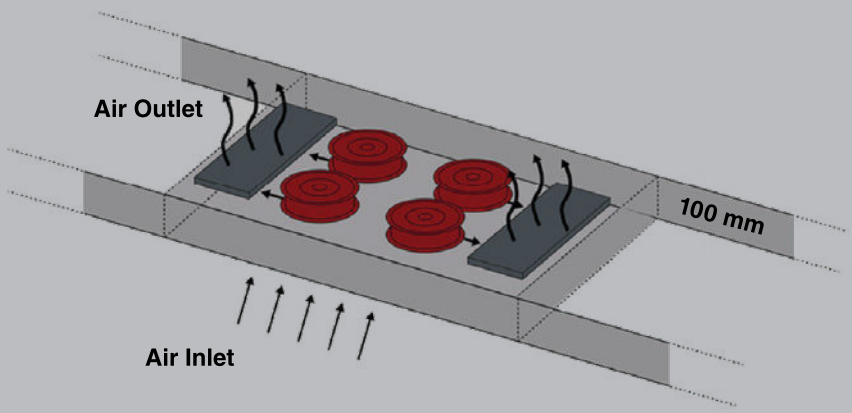
The perfect geometric lines that define Light's distinctive profile together with an ultra-compact suction body, make it a revolutionary product. This island solution with an extremely scenic effect, therefore, becomes the main centrepiece of the kitchen, whether it is an independent space or in tandem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

Carbon.Zeo filter

The exclusive Carbon.Zeo combined filter by Falmec 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



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HÄFELE
APPLIANCES



Wall-Mounted Hoods



collection silence

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®

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®

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 Wall Mounted
537.81.653 Island

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
Ducting Cover accessory available at additional charges



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HÄFELE
APPLIANCES



Built-in Hoods

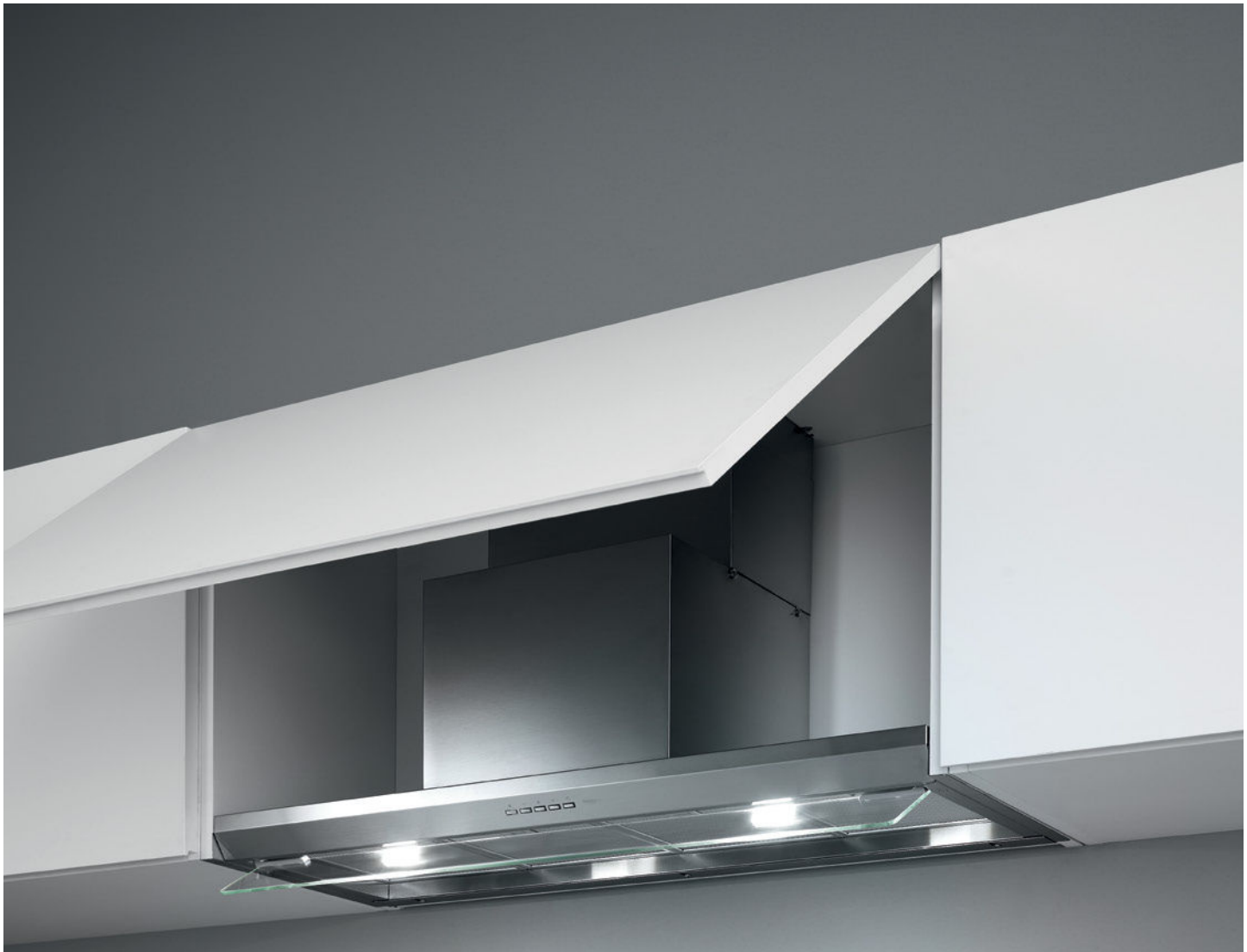


MOVE

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.



Pure design

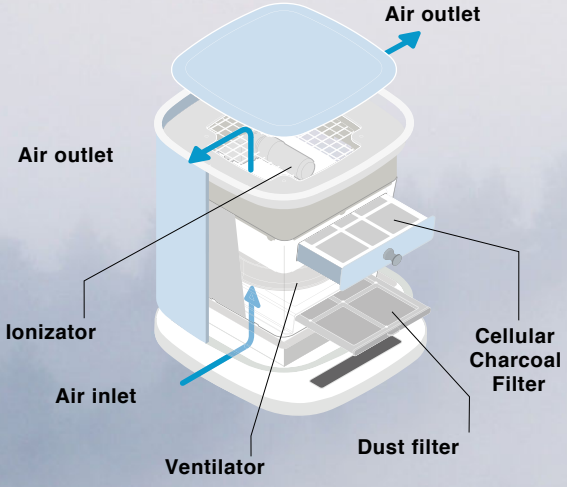
Exclusive technology and beautiful aesthetics, Bellaria is made of handmade glass in line with the historical tradition of Venetian masters. A completely artisan production chosen by Falmec in order to create a design product which unites the knowledge and passion of the best Italian artisan tradition. 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.

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 change 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.



Removes unpleasant odours



Removes cigarette smoke



Removes viruses



Removes bacteria



Removes mould and fungus



Removes spores and allergen

HÄFELE
APPLIANCES

Bellaria

E.ion® Air Purification System

537.81.424

Ionizator
Cellular charcoal filter
Dust filter
Handmade glass finishing
Ambient light



EUROPEAN PRODUCT DESIGN AWARD

TÜV SÜD

ASKO

Dishwashers



Dishwashers





DFI746U

Article No.: 535.20.630

Fully-Integrated, XL, 82 cm

Push-to-open

Low noise level

UV Cleanse mode

DESIGN AWARD 2022

Auto Dose function

Powered by ConnectLife app





DFI544D

Article No.: 535.20.620

Fully-Integrated, XL, 82 cm

Low noise level

Common Features

14 place settings

Flexiracks™ premium loading system

8 Steel™ heavy duty design

9 Spray™ superior cleaning performance

Turbo combi drying™ system



8 Steel™ - more steel less plastic

ASKO's dishwashers are made of steel; no other dishwashers have so many details in steel. 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.



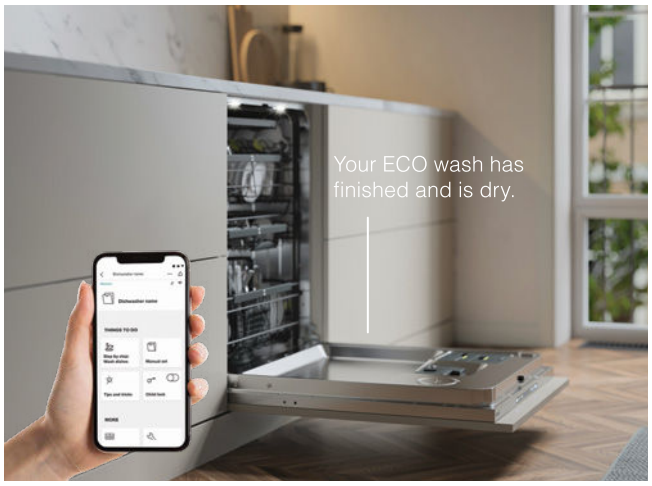
Turbo Drying™ - fan assisted drying

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 water. 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 to condense into water which is headed back to the dishwasher. The only thing that leaves the dishwasher is dry air.



Super Cleaning System™ (SCS™)

Our unique and improved Super Cleaning System™ (SCS™) is an intelligent feature that will saves 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 function. This means that the wash starts with rinsed dishes, a clean machine, an empty filter and fresh, clean water.



ConnectLife Available on App Store and Google Play.

ASKO´s new dishwasher is connected, which means you can unlock more functionality with the ConnectLife app. ASKO puts the same amount of thought into its connected features as with the hardware, meaning this dishwasher does not compete for attention, but hands you useful tips and makes your dishwashing experience more flexible. It can prompt you when something is wrong or when it needs its auto-dosing compartment filled up.



Largest loading height in the market

Asko's dishwasher has an impressive loading volume. A loading height of up to 54 cm (XL dishwashers) means that there is plenty of room for even the largest kitchen objects. Closing the door puts the machine back in its place – where it doesn't compete for space or attention.



UV Cleanse™ mode

UV Cleanse mode is ASKO's latest innovation, unique to their new dishwasher series. It uses UV light to help eliminate up to 99.99999%* of bacteria, fungi, viruses and more that can find their way onto your dishes and into your dishwasher.

*UV Cleanse mode in combination with intensive or hygiene programs. Tested against standard QB/T 5133-2017.



Accent colour

Opening the door of the new dishwasher can open your eyes to a few things. The high-grade steel might catch your attention at first. Then it may be one of the many clever features of the machine. These are highlighted with a colour that mimics the ways in which nature brings focus to things.



Flexiracks™ assortment

ASKO's dishwasher racks are flexible, sturdy and made of a durable nylon coated steel. Their mesh is finer than other dishwashers to keep your dishes and utensils in place. All our lower racks can be fully extended to the length of the dishwasher door. Our Flexiracks™ assortment makes loading and unloading dirty dishes much easier and provides lots of different loading options.


ASKO
ASKO
Soft Drum™
ASKO
ASKO
Steel Seal™

HÄFELE
APPLIANCES

Laundry Care



ASKO

Front Loaded Freestanding Washing Machine - Style Series



W6098X.S/3
Article No.: 535.90.180
Stainless steel, Freestanding washing machine, 9 kg

- Quattro Construction™
- Steel Seal™
- Active Drum™
- Auto dose
- Heavy duty design
- Dose Assist
- Pro Wash™ system
- Steam programs

Front Loaded Freestanding Washing Machine - Logic Series



W4096P.W/3
Article No.: 535.90.170
White, Front loaded, Freestanding washing machine, 9 kg

- Quattro Construction™
- Active Drum™
- Steel Seal™
- Pro Wash™ system
- Heavy duty design
- Dose Assist
- Steam programs

Front Loaded Freestanding Washing Machine - Classic Series



W2086C.W/3
Article No.: 535.90.460
White, Front loaded, Freestanding washing machine, 8 kg

- Quattro Construction™
- Active Drum™
- Steel Seal™
- Heavy duty design
- Dose Assist

Front loaded washing machine

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

3 Electronic interfaces:
Classic, Logic and Style.
Capacity of 8 and 9 kg.

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 ensures 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 improves general washing performance.

Pro Wash™:
System that enables excellent washing results and optimal detergent dilution.

Steam:
Created at the bottom of the tub with a small amount of water, used for refreshing the clothes and for wrinkle care.

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

Design ranges



Style:

The Style models have a full-size front made from a single piece of solid steel that surrounds the stylish horizontally brushed aluminium panel. The front panel, display and other visible components boast a perfect fit and finish and the full-colour high-definition TFT display provides the best possible overview of the available functions, modes, without compromise. We have not compromised on any material, which is why all the knobs and buttons are made of carefully polished metal and designed to offer the best feel and response when used.



Logic:

For the Logic models, the focus is on a minimalistic appearance with sleek lines and a balanced colour scheme between the front panel, panel and display. Harmony is key here and the Logic models are suited for all types of integrations where appearance is important. This is the logical choice for everyone and caters to the need for both design and function.



Classic:

The Classic models have a program for every living situation and with the three run modes, you can quickly adjust the programs to make them either more environmentally friendly or wash more intensively. The interface is easy to understand and straightforward to use with a selection knob for program selection and buttons for each option. The front plate, panel and controls have the same timeless, discreet and elegant white finish that will last forever.



High definition displays

ASKO's electronic panels offer a high definition graphics display with precise contrast, no flickering, low power consumption and visibility at an angle of 180°. ASKO washing machines come with easy-to-use and intuitive electronics that tell you about the progress of programs and encourage you to explore all washer functionalities. You can create your own personal programs using the different modes and options and then save them to your favourites to be able to find them quickly the next time you wash.



Style



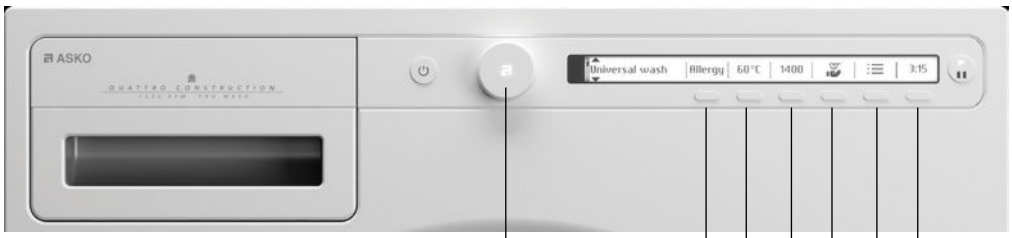
High-definition colour TFT screen
- Real aluminium panel and buttons
- High-definition colour display
- Visibility at an angle of 180°
- Program name and icon
- 25 languages
- 6 favourite programs
- Low energy consumption

Logic



High-definition LCD screen
- Real aluminium panel and buttons
- High-definition graphic display
- Visibility at an angle of 180°
- 25 languages
- 4 favourite programs
- Low energy consumption

Classic

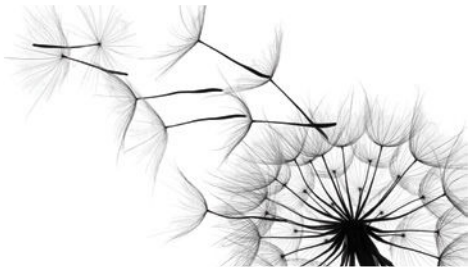


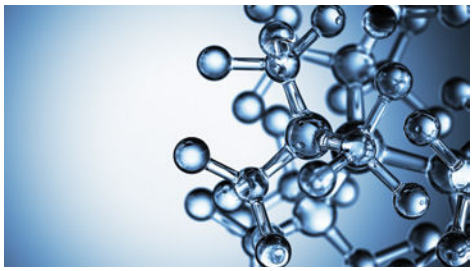
High-definition LCD screen
- High-definition graphic display
- Visibility at an angle of 180°
- 25 languages
- 4 favourite programs
- Low energy consumption

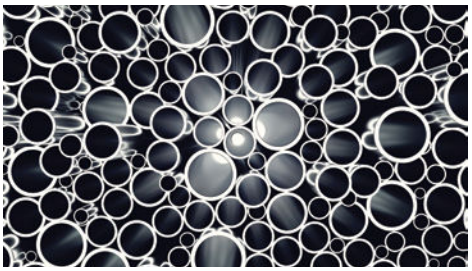
Steel Seal™ washing machines

Rubber bellows degrade over time and trap dirt. Eliminating the rubber bellow ensures a hygienic wash and leakage free door. Thanks to the large Steel Seal™ opening it is also more accessible.











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 Hafele, 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.

Front Loading Freestanding Heat Pump / Steam Dryer - Style Series



T608HX.S
Article No.: 532.79.162
Stainless steel, Front-loaded tumble dryer, 8 kg

- Steam programs
- Butterfly Drying™
- Induction motor
- Heat pump system
- Multi filter system
- Internal dewatering system

Front Loaded Freestanding Tumble Dryer - Logic Series



T408HD.W
Article No.: 532.79.161
White, Front-loaded tumble dryer, 8 kg

- Butterfly Drying™
- Induction motor
- Heat pump system
- Multi filter system
- Internal dewatering system

Front Loaded Freestanding Tumble Dryer - Classic Series



T208C.W
Article No.: 535.90.680
White, Front-loaded condenser dryer, 8 kg

- Butterfly drying™
- Induction motor
- Internal dewatering system

Front loaded dryer

3 Electronic interfaces:
Classic, Logic and Style.
Capacity 8 and 9 kg.

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

Soft Drum™:
To improve air circulation around the laundry and to 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 clothes with membranes, such as waterproof and breathable fabrics that require gentle care. This program is also ideal for sportswear made of mixed materials. The program is short and uses fewer rinses to reduce wear on waterproofing agents.

Load Light™:
The Load Light™ illuminates the inside of the drum, which helps you load and unload the machine. The Load Light™ is integrated in the door hinge and is designed to last the machine's entire lifetime.

High definition electronic display

Regardless the model, you will have high definition displays with precise contrast, no flickering, low power consumption and visibility at an angle of 180°. Keywords are easy-to-use, clear and give a proper feedback - all important ingredients to make the full functionality accessible to you. The interfaces are carefully designed to encourage you to explore all functions and find the best programs, options and settings for your varying fabrics, dirtiness levels and soiling types. You can create your own personal programs using the different modes and options and then save them as favourites to be able to find them quickly the next time you wash or dry.



Style



High-definition colour TFT screen
- Real aluminium panel and buttons
- High-definition colour display
- Visibility at an angle of 180°
- Program name and icon
- 25 languages
- 6 favourite programs
- Low energy consumption

Logic



High-definition LCD screen
- High-definition graphic display
- Visibility at an angle of 180°
- 25 languages
- 4 favourite programs
- Low energy consumption

Classic



High-definition LCD screen
- Real aluminium panel and buttons
- High-definition graphic display
- Visibility at an angle of 180°
- 25 languages
- 4 favourite programs
- Low energy consumption

*Selected model only



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 Hafele 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 Hafele that will make life easier for you.



Non-stop Butterfly™ drying

The Asko Tumble Dryer by Hafele 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 Hafele 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 Hafele is fitted with a particularly efficient double filter. This prevents lint from gathering and increases the service life of the dryer.



Heat pump system

ASKO's heat pump dryers are closed systems in which the process air constantly circulates inside the tumble dryer, in contrast to condenser and vented dryers that consume and release over 200 m^3 of air per program cycle, which places great demands on the supply air and ventilation. These heat pump dryers are designed so that, in principle, no air needs to be added.



Multi filter system

Lint is the tumble dryer's worst enemy and will inevitably lead to longer drying times and other problems. To prevent lint from entering the appliance, the multi-level filter system is designed. It is a filtration system that consists of four different filters - front filter, foam filter, lint filter and mesh filter (depending on the model). These filters collect smaller particles and prevent them from getting into the evaporator and the condenser. Models with the steam function contain a small lint filter located on the water recovery tray to prevent lint from getting into the generator.


ASKO
Soft Drum™
Steel Seal
FIRE
FIRE

HÄFELE
APPLIANCES

Drying Cabinets



ASKO

Drying Cabinets



DC7784V.W
Article No.: 533.94.889
White, 184 cm



DC7784V.S
Article No.: 533.94.879
Stainless steel, 184 cm

Common Features

- 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 Hafele has three rows of foldable pull-out hangers, equivalent to up to 16 metres of clothes line (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 Hafele comes in handy.



Less mess

With Asko's Drying Cabinet by Hafele, 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 Hafele. 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.

ASKO

Hidden Helpers™

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

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.





HÄFELE APPLIANCES

Hidden Helper™



HI1153W
Article No.: 562.62.760
Hidden helper, Pull-out



HI1153S
Article No.: 568.62.999
Hidden helper, Pull-out

Common Features



Push-to-open



Ergonomic height

ASKO

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 oxidisation 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.



Celsius cooking™ system: The recipes on the Celsius° Cooking™ website are presented in the form of short, easy-to-follow films, where experts guide home chefs through each step of the cooking process, while simultaneously explaining the Celsius° Cooking™ tech and showing how to get the most out of the Celsius°Cooking™ system.



Easy dial 2.0™: A circular slider for controlling each zone on the hob. It shows you what level you have the heat at, both graphically and numerically. You can get a visual feel for how much heat you're cooking with, or go by the number – either power level, or temperature.



Individual controls: 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.



Synchro control: Not only can 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.

Dishwasher



9 Spray™ superior cleaning performance: The 9 Spray™ technology 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.



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.



Push-to-open: With the push-to-open function you won't need any handle on the door. Just give it a push and the door will open automatically. Perfect for clean minimalistic kitchens.



UV Cleanse™ Mode: One of the most remarkable new functions is UV Cleanse™, which uses UV light to help eliminate up to 99,99999% of the bacteria that can make its way into a dishwasher (when you use UV Cleanse™ mode in the Intensive and Hygiene programs).



Auto Dose: The auto dosing compartment in selected dishwashers stores up to 30 days' worth of detergent. The auto dosing detergent cartridge is removable – meaning that you can take it out when you need to top-up with detergent. It is also very easy to clean in the sink.



WiFi ConnectLife: Selected dishwashers are possible to connect to WIFI and to the ConnectLife app, which lets you control and monitor your ASKO dishwasher remotely via your smartphone or tablet.

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.



Auto dose: Delivers the ideal quantity of detergent depending on the program, the dirtiness level, the amount of laundry and the hardness of the water. It eliminates the risk of white stains on dark laundry and improves washing performance.



Pro Wash™ system: Water enters the machine through two intakes producing a shower effect, quickly soaking the laundry. This system is optimal for diluting detergent and provides excellent washing and rinsing results.

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.

Glossary

Steam programs: This device is used for the steam de-wrinkle and steam cooling programs. The water recovered during drying, which is free of limescale, is fed to the generator. The steam produced is then injected into the drum via hot air inflows.

Heat pump system: Liquid refrigerant circulates in the heat pump circuit and recovers the energy contained in moist air. This system operates as a closed circuit, saves power and generates gentle heat that protects fragile fabrics.

Multi Filter System: This system consists of four filters: 1 lint trap on the porthole, 1 mesh filter and 1 foam filter prior to the heat pump evaporator and 1 filter in the condensation tray. They prevent lint from getting into the appliance and increasing the drying time.

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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HÄFELE

Maximising the value of space. Together.

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