



KITCHEN COUNTER-TOP APPLIANCES

HÄFELE

GERMAN INNOVATION

— SINCE 1923 —

HAFELE REASSURING EXPERTISE

“For over 9 decades, we’ve been helping people make more of their homes.

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

And we’re still a family business, owned and managed by family members who really care about the products and service we provide. You can rely on our commitment to the highest standards of quality and reliability, founded on a long tradition of German engineering where attention to detail is second nature.

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

Kitchen Counter-Top Appliances

Do you love cooking but hate the tedious prepping activities that precede it?
Well, you're not alone!

The recreational experience of cooking your favourite delicacies is often spoiled due to all the time and effort spent in mundane pre-cooking activities like chopping, grinding, grating or blending. Hafele introduces, for the very first time, a professional range of small counter-top appliances that makes prepping fun while giving you more time to enjoy what you like doing the most – cooking your favourite dishes or experimenting with new ones!

As an extension to our comprehensive offering of cooking appliances from the Hafele Appliances Range, Hafele's counter-top appliances come in modern designs, attractive colours and long-lasting, sturdy materials; coupled with superior functions that will make your pre-cooking tasks a breeze. These handy appliances are super easy to use, provide accurate prepping results and can make even the most boring tasks in the kitchen, fun!



Modern



Time Saving



Chic



Professional
Result



Ergonomical



HIGHLINE®
THE KITCHEN MACHINE

12-19
.....
KLARA



 MURPHY RED
 GOTHIC GREY

20-25
.....
KLARA
PRO

HIGHLINE®
THE KITCHEN MACHINE



CASTLINE®
THE KITCHEN MACHINE

26-29
.....
VIOLA
PRO



PROBLEND®
THE PROFESSIONAL BLENDERS

30-35
.....
OKTABLEND



COPRESS®
THE COLD-PRESS JUICERS

36-43
.....
MAGNUS



ANALOG[®]

THE ELECTRIC KETTLES

44-50
.....
DOME



■ JADE
■ OPAL



44-51
.....
QUEEN

AMBER[®]

THE ELECTRIC TOASTERS

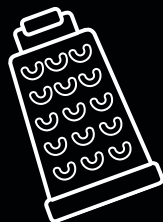
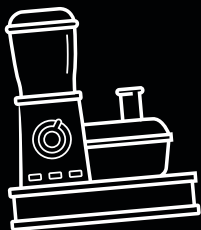
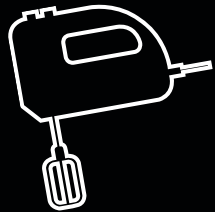


52-58
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4-SLOT

52-59
.....
2-SLOT

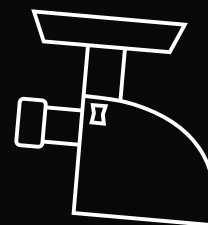
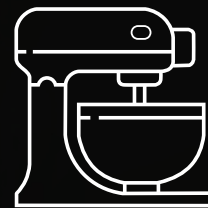


■ JADE
■ OPAL



Preparing a perfect meal does not
always entail clutter –
Unclutter your kitchen with
Hafele Kitchen Machines





Small appliances like slicers, graters or mixers increase your productivity in the kitchen. Or do they? A cluttered worktop does not only cause chaos in your culinary playground but can also muddle up your headspace. With the rising trend of people opting for open kitchens, it is absolutely necessary to UNCLUTTER your kitchen for it to cater to not only your functional needs but also your aesthetical aspirations.

Appliances that are meant to serve a single purpose can easily be replaced with multi-purpose machines. This not only creates more space for you on your worktop but in the long run helps derive compounded value for the money spent by you.

Hafele brings to you its range of 'Kitchen Machines' which are in essence dynamos which successfully amalgamate functions of various countertop appliances like dough kneader, whisker, beater, chopper, grater, sausage maker, juicer, mixer and grinder. Your daily kitchen chores are nothing but a piece of cake for these versatile, multi-use machines by Hafele.

Upgrade your lifestyle....upgrade your kitchen.

HAFELE HIGHLINE® SERIES



KLARA HIGHLINE
MURPHY RED



KLARA HIGHLINE PRO
GOTHIC GREY

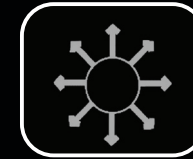
HOW ARE THE HAFELE KLARA HIGHLINE® SERIES BETTER THAN ANY FOOD PROCESSOR?



Powerful Aluminium Die-cast Body for heavy duty performance and stability even when used at high speed



Tactical touch control buttons in Klara Highline ensure easy operation while the high-end touch pad of the Klara Highline Pro guarantees ultimate ease of functioning



Multi-functional machine with in-built 8+ functions for every kind of cooking need



Planetary motion with 60 touch-points to ensure that the mixing attachments rotate efficiently around the bowl providing thorough mixing without manual intervention



High speed glass mixer of 1.5 L capacity for your puree, smoothie, sauce making requirements



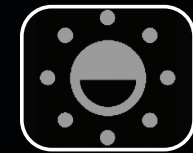
Specialty attachments for different kinds of mixing, kneading and grinding to provide the desired output



5.5 L large capacity stainless steel bowl to prepare small to big batches of food without any hassle



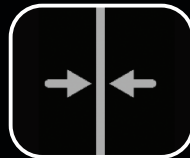
LED Display to gauge the elapsed or running time of the machine. Helps you in mixing the ingredients for just the right amount of time



Multiple Speed settings (Klara Highline: 5, Klara Highline Pro: 7) to achieve varied levels of textures and fluffiness of your mixed food



Inbuilt timer to allow the machine to work without supervision while you can move on to other tasks in the kitchen



Compact design which consumes minimal space on the countertop and makes the kitchen machine a must have chic accessory for your kitchen

KLARA HIGHLINE
MURPHY RED



The Hafele Highline Series brings to you the first ever electronic kitchen machine that every Indian Kitchen needs today.

With the KLARA HIGHLINE® Kitchen Machines you can enjoy the most advanced design and functionality that will make your regular cooking task a breeze.

KLARA HIGHLINE
GOTHIC GREY



KLARA HIGHLINE



**Dough Kneading Function:**

The precise kneading movement results in soft doughs (which are similar to hand-kneaded doughs) for fluffy breads or soft chapattis.

**Whipping / Whisker Function:**

The planetary movement allows consistent whisking results that are professional even for a large portion of servings. It is ideal for whipping egg whites or cream which are often used in cakes and desserts.

**Beater Function:**

The precise configuration of the beater helps mix batters at a constant speed and at a regular pace resulting in providing a homogeneous texture; highly desired for dosa or steamed cake batters.

**Vegetable Slicing, Chopping, Grating and Mashing Function:**

The various blade configurations provide flexibility in chopping vegetables in even shapes and sizes (unlike hand-chopped vegetables which may be uneven) and that too in a fraction of the time you would have spent doing the same.

**Meat Mincing Function:**

Enjoy the benefits of the heavy duty metal mincer for precise meat mincing.

**Mixer and Grinder Function:**

As a unique feature the Kitchen Machine also doubles up as a mixer, giving you all required functions in one machine. Use the wet mixer to quickly blend that ideal smoothie, shake or puree or use the small dry grinder to grind spices, pulverize sugar, shred coconut and much more!



- Heavy duty full Aluminium Diecast body
- Powerful 1000W motor
- Planetary rotations* for a uniform mixing result
- Wider tilt head circumference for efficient and superior mixing
- Metal gear transmission
- Timer function
- Electronic control
- 5 speed settings
- 5.5L Food Grade Stainless Steel mixing bowl
- 3 mixing attachments: beater, dough hook and whisker
- 1.5L single mould glass food mixing jar for leak-proof blending
- 200ML jar for spice grinder and chutney making
- Vegetable cutter (4 Attachments: slicer, grater, chopper and masher)
- Colours: Murphy Red & Gothic Grey
- Optional : Aluminium body meat mincing unit

Klara Highline Murphy Red : **Article No: 535.43.275**
Klara Highline Gothic Grey : **Article No: 535.43.274**

** Planetary mixing: rotary mixing along the axis and circumference for superior and unifrom blending even of small quantities.*

***Note:** The following attachments (except for the meat mincer) are provided with the main kit and can also be ordered separately as spares. You can use them to upgrade your Klara Castline.*

Attachment Names	Article Nos.
1.5L Glass Jar	535.43.930
200ML Glass Jar	535.43.133
Vegetable Cutter	535.43.134
Meat Mincer Attachment	535.43.129







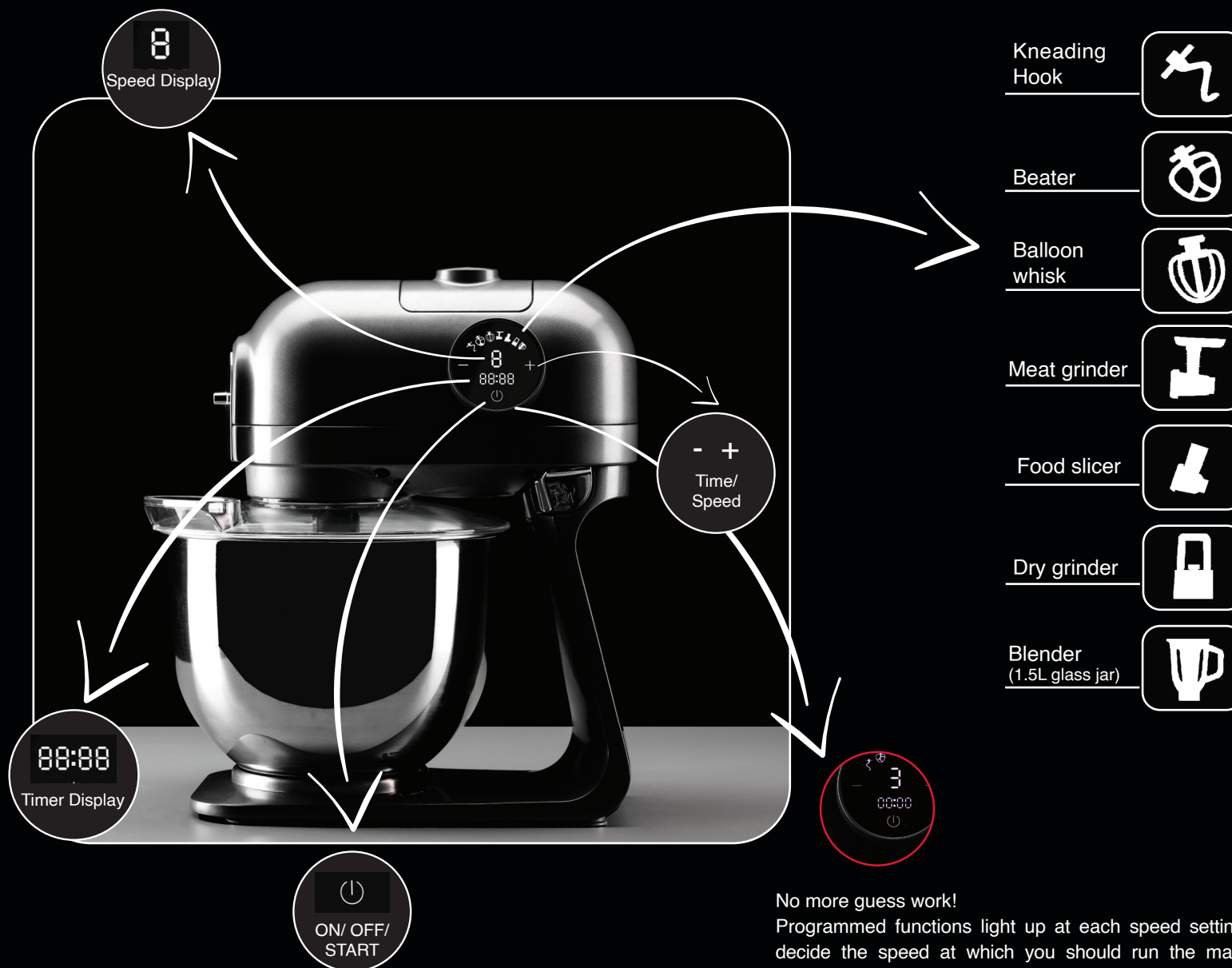
The Häfele KLARA HIGHLINE PRO comes equipped with all features of the Klara Highline plus additional feature highlights such as technologically advanced touch control pad, increased number of speed settings and an enhanced model design in an elegant matt finish. With the new Klara Highline Pro, you can enjoy the most advanced design and functionality that will make your regular cooking task a breeze.

KLARA HIGHLINE PRO

SOPHISTICATED TOUCH PAD

Häfele's New Klara Highline Pro comes with the sleekest control pad in kitchen machines.

The high-end touch pad enables you to select the precise function you wish to use from the programmed options. It allows you to adjust the speed setting as well as set the timer function and provides you with the option of switching the machine on/off.



No more guess work!

Programmed functions light up at each speed setting to help you decide the speed at which you should run the machine for that particular function, for e.g., if you select speed setting 3, the machine will highlight the kneading hook and beater attachment symbol. You can hence safely knead dough or mash potatoes at speed 3.



- Heavy duty full Aluminium Diecast body
- Powerful 1000W motor
- Planetary rotations* for a uniform mixing result
- Wider tilt head circumference for efficient and superior mixing
- Metal gear transmission
- Timer function
- High-end touch control pad
- 7 speed settings
- Programmed function marks at different speed
- Bowl cover for improved functionality
- 5.5L Food Grade Stainless Steel mixing bowl
- 3 mixing attachments: beater, dough hook and whisker
- 1.5L single mould glass food mixing jar for leak-proof blending
- 200ML jar for spice grinder and chutney making
- Vegetable cutter
(4 Attachments: slicer, grater, chopper and masher)
- Colours: Gothic Grey
- Optional : Aluminium body meat mincing unit

Article No: 535.43.137

** Planetary mixing: rotary mixing along the axis and circumference for superior and uniform blending even of small quantities.*

Note: The following attachments (except for the meat mincer) are provided with the main kit and can also be ordered separately as spares. You can use them to upgrade your Klara Castline.

Attachment Names	Article Nos.
1.5L Glass Jar	535.43.930
200ML Glass Jar	535.43.133
Vegetable Cutter	535.43.134
Meat Mincer Attachment	535.43.129



HAFELE CASTLINE® SERIES



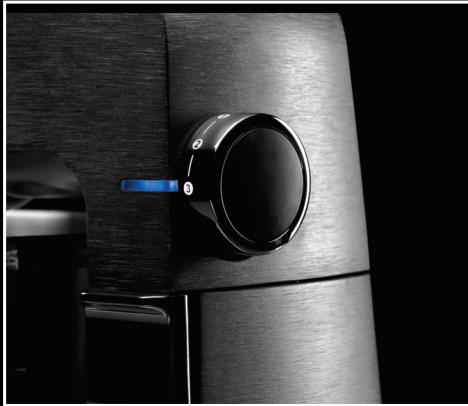
VIOLA PRO



Hafele extends its kitchen machine series with VIOLA PRO Castline Kitchen Machine.

Especially created to help you with your baking needs, Viola Pro comes with a knob control to set accurate speed levels and with a mixing bowl capacity of 6.5L. Its trendy matt colour will perfectly complement your contemporary kitchen.

VIOLA PRO



Speed Control :

With 6 speeds and a pulse function enjoy greater control over textures while mixing, kneading or blending.



Beater Function:

The precise configuration of the beater helps mix batters at a constant speed and at a regular pace resulting in providing a homogeneous texture; highly desired for cake batters.



Dough Kneading:

The precise kneading movement results in soft doughs (which are similar to hand-kneaded doughs) for fluffy breads or soft chapattis.



Whipping / Whisker Function:

The planetary movement allows consistent whisking results that are professional even for a large portion of servings. It is ideal for whipping egg whites or cream which are often used in cakes and desserts.



Vegetable Slicing, Chopping and Grating Function:

The various blade configurations provide flexibility in chopping vegetables in even shapes and sizes (unlike hand-chopped vegetables which may be uneven) and that too in a fraction of the time you would have spent doing the same.



Meat Mincing Function:

Enjoy the benefits of the heavy duty metal mincer for precise meat mincing.

- Aluminium Diecast housing
- Powerful 1300W motor
- Knob switch
- Planetary rotations* for a uniform mixing results
- Wider tilt head circumference for efficient and superior mixing
- Metal gear transmission
- 6 speed settings + pulse
- 6.5L Stainless Steel bowl with cover
- 3 mixing attachments: beater, kneading hook, balloon whisk
- Vegetable cutter (4 attachments: slicer, grater, masher and chopper)
- Indicative LED lights bars that signal when the machine is powered on and off as well as direct accurate affixing of the attachments
- Optional : Aluminium body meat mincing unit (Article No: 535.43.129)

Article No: 535.43.273

** Planetary mixing: rotary mixing along the axis and circumference for superior and unifrom blending even of small quantities.*





HAFELE PROBLEND® SERIES

It is often said that following a healthy lifestyle is an extremely expensive affair and why should it not be! Whether it is a pre-packaged juice or a vacuum blended smoothie, a whole lot of advanced technology and science goes into the machines that make creating them possible. Instead of having weekly subscriptions with health companies to send you these bottled juices / smoothies at a premium, wouldn't it be better if you could prepare them fresh at home at a fraction of the cost.

Hafele now brings these technologies right at your doorstep with its Problend® Professional Blender Series which includes Oktablend Vacuum Blender.





The Oktablend Vacuum Blender laden with VacuoTechnology helps remove, with the push of a button, the air and oxygen responsible for oxidation of food and the subsequent depletion of the micro nutrients to enhance the shelf life and nutrient content of the blended food.

With this technology the nutrient level of your food is maintained and the food can be stored for a longer time when compared to traditional blending.

OKTABLEND

WHY DO YOU NEED VACUUM TECHNOLOGY IN YOUR DAILY LIFE



ROTTEN FOOD



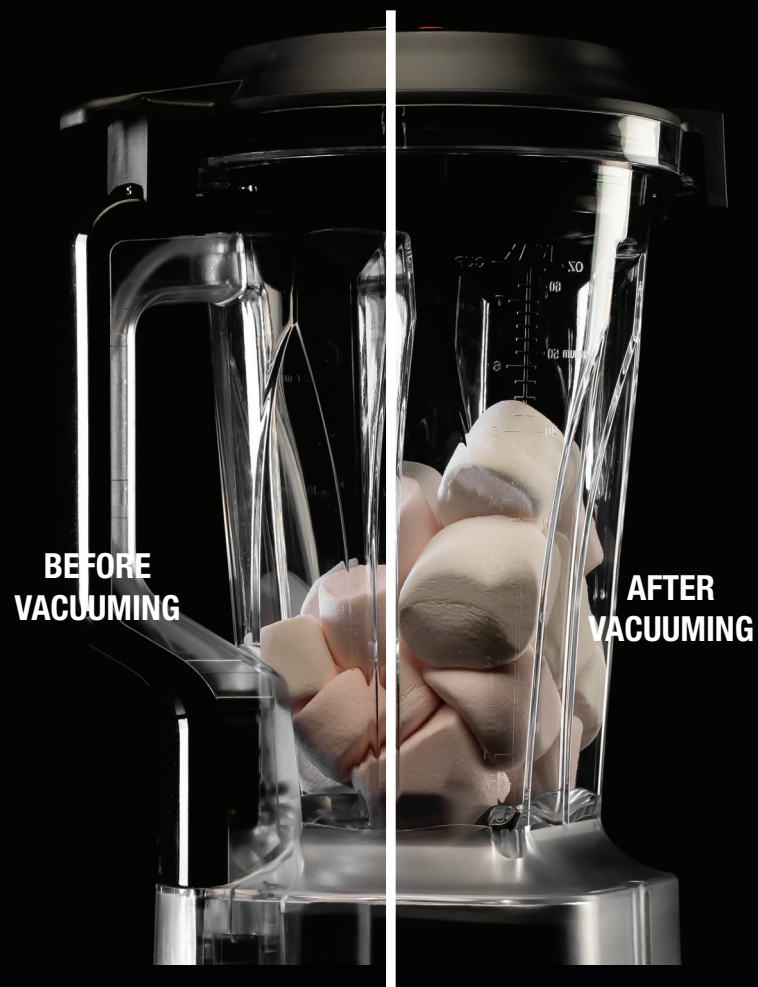
CORROSION



AGING

Oxygen is the main cause of erosion, ageing and rotting. Vacuuming food, juices or any form of blends removes the oxygen responsible for the oxidation and subsequent depletion of micro-nutrients. You can derive upto 90% of nutrition in your food/drinks if it is stored under vacuumed condition as compared to it being stored in an exposed condition.

THE VACUOTECHNOLOGY



The high pressure vacuum helps remove air and oxygen during blending which are responsible for oxidation of food/drinks as well as the subsequent depletion of the micro-nutrients thereby enhancing the shelf life and the nutrient content of the blended food.

TRADITIONAL VS. VACUUM BLENDING



When you blend at high speed the air bubbles do not allow the complete and uniform blending of fruits and vegetables which is why within just an hour a clear separation starts to occur.

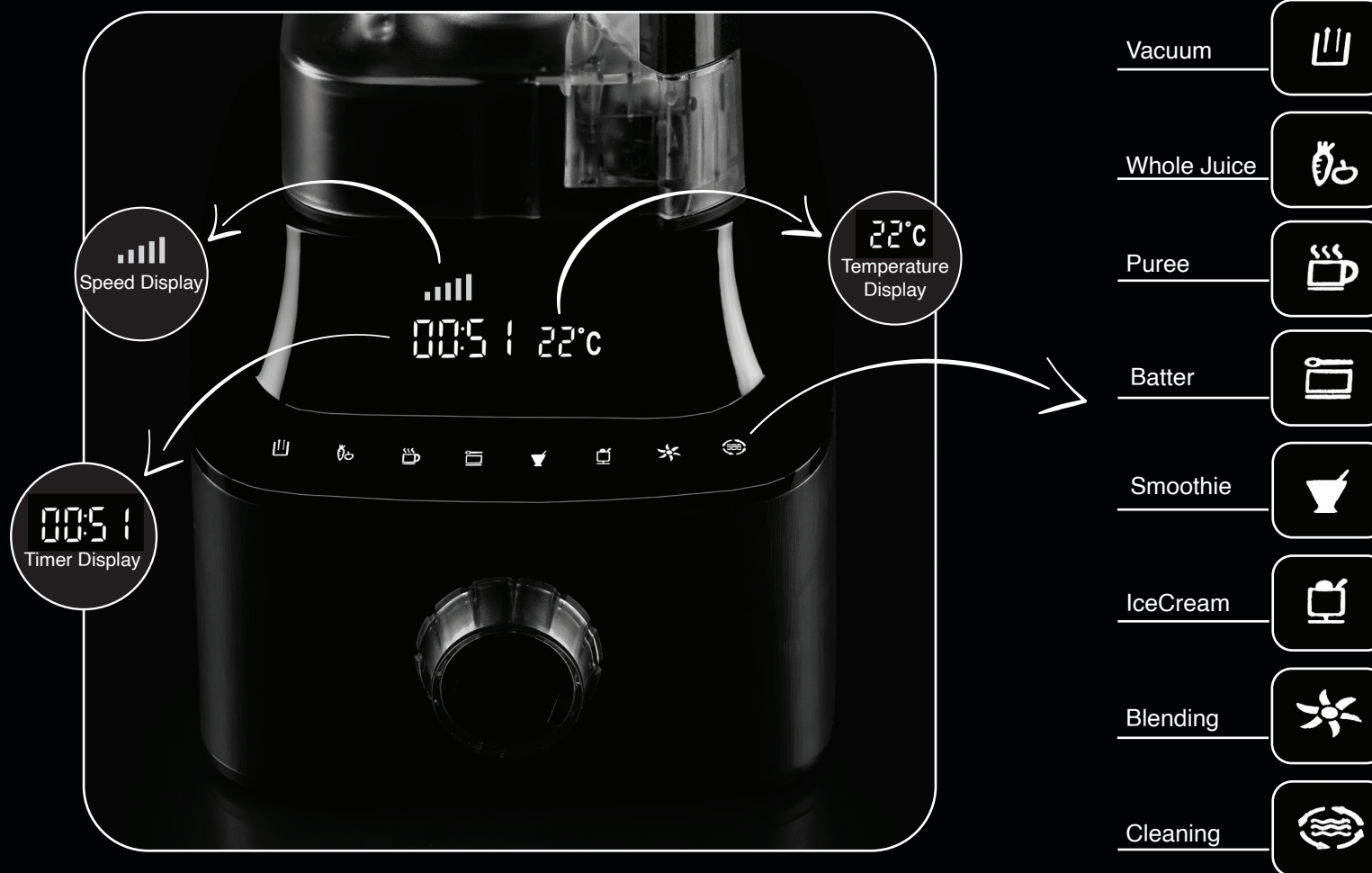
When food starts oxidizing, the color and texture of the food changes. It is the first visible indication that the nutrients in the food have started depleting.

ADAPTECH CONTROL

Hafele's OktaBlend blender introduces the smartest control in Vacuum Blending.

The inbuilt AdapTech Control and Display of OktaBlend Vacuum blender with the 8 pre-set functions gives you a host of options to select from, while promptly displaying the real-time temperature inside the blending jar.

The easy-to-use joystick knob manoeuvres through the programs and makes it a breeze to operate the machine.



- VacuoTechnology: 80Pa Pressure of Vacuum that helps to take out maximum air
- High speed blending of upto 30,000 RPM
- AdapTech display: 8 preset one touch functions + time, temperature and speed display
- 2L octagonal jar design to assist wholesome blending in minimal time
- Full touch operation and large adaptive display
- 3D blade assembly that is perfect for blending
- Commercial AC motor with copper winding for the powerful performance and longer hours of operation
- Power: 2200 W

Article No: 535.43.270



HAFELE COPRESS® SERIES



MAGNUS















Magnus Cold Pressed Juicer by Häfele is designed to work at a much slower pace as compared to your regular juicer. It is hence able to extract fruit and vegetable juices without applying heat, the absence of which helps retain maximum number of nutrients, vitamins and enzymes, and prevents oxidation.

The Magnus ensures that it extracts more than 80% of the juice from fruits and vegetables put into the juicer.

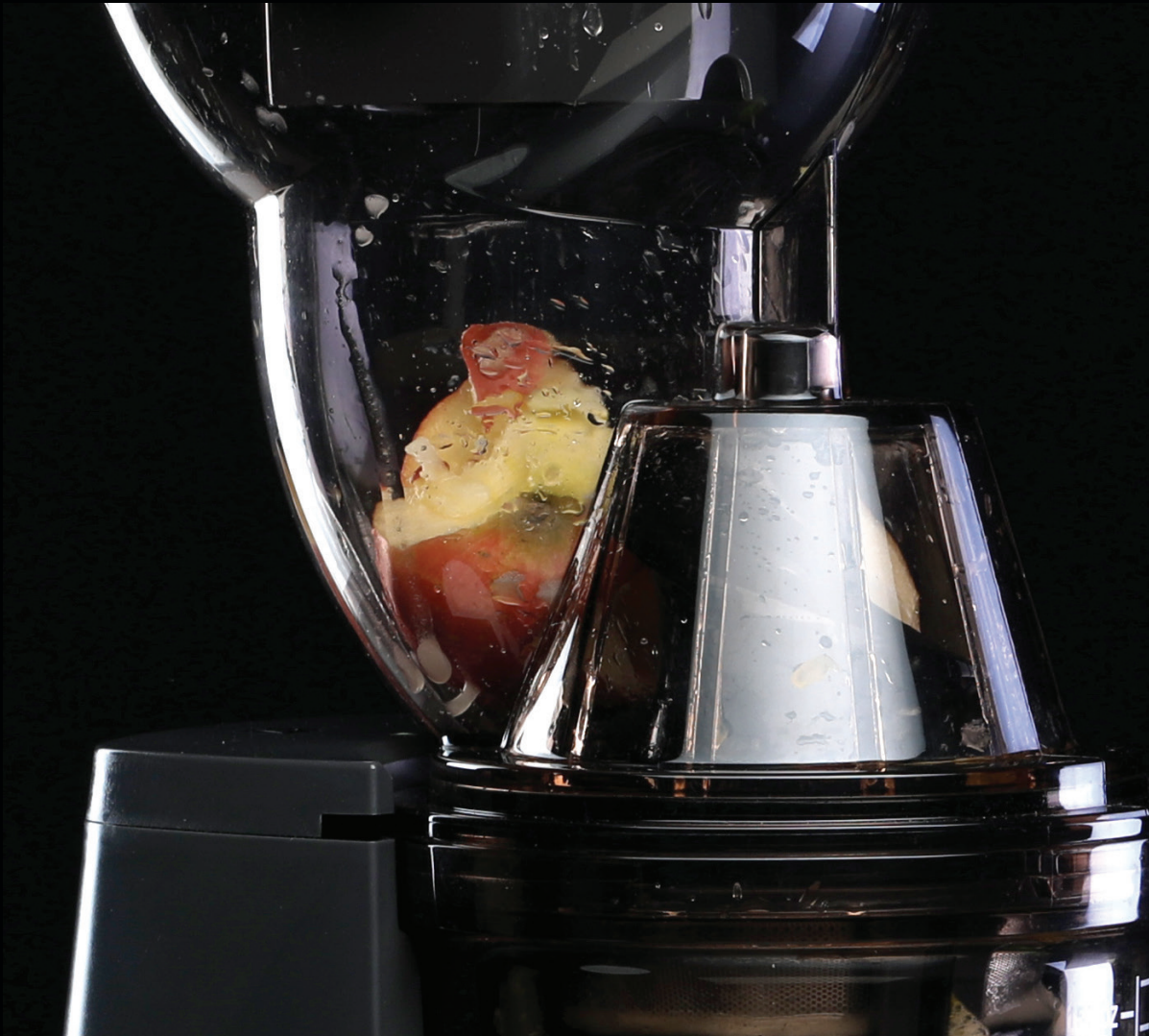
MAGNUS



		ADVANTAGE	BENEFIT
Cold pressed juicing		<p>No heat is applied</p> <p>Juice is extracted by gently pressing the fruits/vegetables.</p> <p>Retain the original taste of the fruit / vegetable in the juice form.</p>	<p>Oxidation is at its minimal</p> <p>Nutrients, taste, freshness and shelf life remains intact.</p>
35 RPM		<p>Slower the pressing motion, maximum the juice extraction</p>	<p>Juice yield is as high as 85% as compared to a centrifugal juicer.</p>
MagnaFeed Inlet		<p>83 MM wide diameter which accommodates big fruits like apples, oranges, etc. and vegetables like beetroot, gourd, etc.</p>	<p>Save time and hassle of cutting, peeling and chopping fruits and vegetables into smaller pieces to juice.</p> <p>Wide MagnaFeed allows whole fruits and vegetable to be juiced at once.</p>
		<p>Minimal wastage of juice in the form of pulp</p>	<p>Ensures the juice is packed with the nutrients and nothing goes in the form of wastage with the pulp.</p>
Smart Flow System		<p>Mixes and holds juice when using more than 2 kinds of ingredients</p>	<p>Thoroughly mixes the juice to provide even and smooth taste even till the last sip.</p> <p>Smart cap provides control on the juice outlet to adjust amount of juice to be poured out.</p>
Two filters (Coarse & Fine)		<p>Choice of filters which helps in deciding the texture of the juice</p>	<p>For those who like to have texture in the drink, may choose the coarse filter.</p> <p>Users who prefer refined juice, may choose fine filter.</p>

		ADVANTAGE	BENEFIT
Auger		The auger presses and squeezes the juice out of the ingredients	No blades are involved in the juicing process which means no nutrients are lost due to heat produced by the blades
250 W AC Motor		Powerful AC motor with low radiation and low noise	Designed for durability and efficiency
BPA Free material		BPA stands for Bisphenol-A which is a harmful chemical used in plastics Magnus is made of BPA Free material which is safe to use even for children	Ensures the healthy drink that the user makes is safe from any chemical which might have adverse effect on the consumer's health
AC Motor		Powerful motor ensures even hard ingredients like carrots, beetroots are juiced to perfection	Runs for longer hours without heating and provides professional result of juicing
Dishwasher safe parts		Provides thorough cleaning of the parts (filters, juice cavity)	Saves time in cleaning the parts manually
Stainless steel housing		Heavy duty robust machine	Provides stunning finish and feel





FOOD ENGINEERING OF COLD PRESSED JUICE

It is a process that enables the user to maintain all the original properties of fruit and vegetables, without applying heat. Since no heat is applied throughout the entire process, the user can retain the largest number of nutrients, vitamins and enzymes of the fruits and vegetables maximising their nutritional value and preventing their oxidation.

With this technology you can experiment and combine various ingredients to achieve combinations that can provide instant energy or a much needed detox or those that can accelerate your metabolism to aid weight management - the options are endless, try the ones that best adapt to your lifestyle.

MORE THAN JUICES!



Prepare a bottle of healthy and tasty nut milk



Make a healthy Chia seeds smoothie



Concoct a blend of your favourite essential oils



MagnaFeed Inlet:

83mm diameter of the inlet tube helps take in whole fruits like big apple, pear, oranges, etc. without hassles of cutting them.



SmartFlow System:

This system allows to mix and hold juice to get 100% mixed juice result when using more than one fruit / vegetable. Smart Cap controls the flow of the juice while pouring it out.



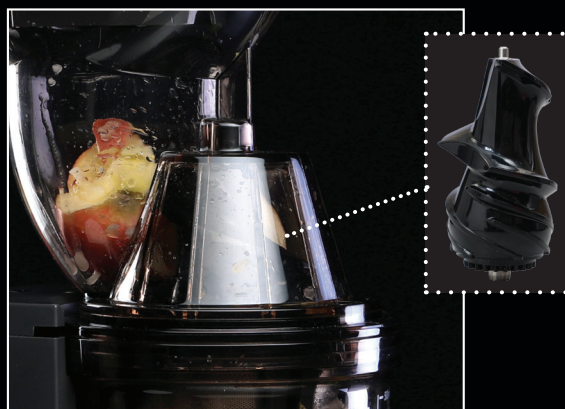
Less Waste, More Juice:

The residual juice that remains in the pulp waste is merely 20%. This means you can now get maximum juice output with Hafele's Cold Pressed Juicer.



Single Button Operation:

The hands-free "ON" button is used for continuous juicing. Use "REVERSE (REV)" button to clear out the MagnaFeed in case ingredients get stuck in the cavity.



Gentle & Slow Squeezing:

The auger made by FDA PMMA alloy, known for its strength and hardness rotates at a slow speed of 35 RPM to provide you with a taste closest to the original flavors of the fruits and vegetable without generating any heat in the process.



Safety Locks:

Multiple safety locks ensures that the machine works only when all the parts are connected properly.

- Slow and gentle rotation of 35 RPM
- Huge Ø 83 mm inlet for whole fruits
- SmartFlow system mixes and holds juice when using more than 2 kinds of ingredients
- Higher juice yield (more than 80%)
- Stainless Steel housing
- BPA free material
- Powerful AC motor with Copper windings for powerful performance and longer operating hours
- Power: 250 W

Article No: 535.43.530



HAFELE ANALOG® SERIES



DOME : JADE AND OPAL



QUEEN

For the connoisseurs of coffee and herbal teas, Häfele brings to you its Analog Electric Kettles Series that not only looks impressive on your kitchen countertops but is also extremely quick and efficient.

Both Dome and Queen Kettle, under the Analog Series, come with a temperature display slot for you to ensure that the water boils at the precise temperature as per your liking.





The Dome Kettle comes with a high capacity (1.7 l) to heat water and is equipped with removable limescale filters for easy cleaning.

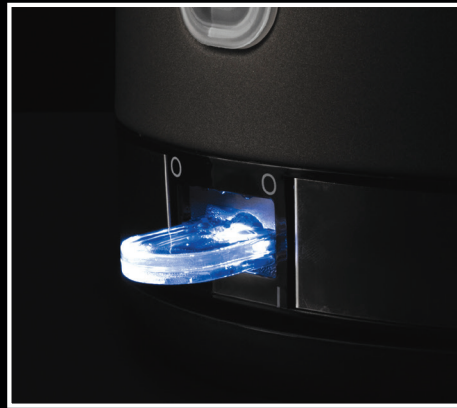
The Stainless Steel body, inner water level markings, non-drip spout and sleek handle make the Dome Kettles extremely easy to use and durable. The Kettle comes with a spout cover that ensures complete protection from dirt and other air-borne particles. It is available in two colour options – Jade (matt grey) and Opal (metallic red).

DOM KETTLE



UK Strix Control Thermostat:

Equipped with the UK Strix Thermostat Control (the world's leading thermostat), Hafele's Analog collection of kettles with a concealed heating system provides you with precise temperature controls.



LED Indicator Light with On/Off Switch:

The kettles come with an LED light switch which indicates if it has been turned on or not.



External water level indicator:

The external water level indicator on the kettles shows the water levels inside the kettle and thereby prompts you for a refill as and when required.



Temperature Analog Display:

Afraid of overheating the water in the kettle? Stress no more with the temperature display integrated in our new kettles you can now keep a watch and easily achieve the desired water temperature.



Boil-dry Protection:

This safety feature, integrated in the Dome and Queen Kettles, cuts-off the power when it senses that there is no water left in the kettle or the water level is below the minimum level required (i.e. 0.7 L).



Detachable micro-mesh filter & Spout Cover:

The detachable fine mesh filters found in the spout of the Dome & Queen Kettles restrain all pieces of limescale in the kettle from being poured into your drink. The Dome Kettle comes equipped with a spout cover which ensures complete protection from dirt and other air-borne particles.

USE THE BOILING WATER FROM OUR KETTLES TO DO ALL THIS AND MUCH MORE..



BREW HERBAL TEA



COOK INSTANT NOODLES & SOUPS



PREPARE READY TO EAT OATS

DOME KETTLE

- Volume: 1.7 L
- Power: 2150 W
- Food Grade Stainless Steel inner & outer body
- Analog temperature display
- UK Strix Control for precise heating
- Indicator light on switch
- Detachable Micro-mesh Filter
- External water gauge
- Automatic & manual switch off
- Boil-dry protection
- Spout cover in Dome Kettle ensures that the water remains dirt & impurity free
- Colors: Opal (Metallic red) & Jade (Matt grey)

Article No: 535.43.542 (Jade)
535.43.540 (Opal)



- Volume: 1.6 L
- Power: 2150 W
- Double lining of Stainless Steel and Plastic
- Analog temperature display
- UK Strix Control for precise heating
- Indicator light on switch
- Detachable Micro-mesh Filter
- External water gauge
- Automatic & manual switch off
- Boil-dry protection
- Color: Royal white with rose gold highlights

Article No: 535.43.541



The Queen Kettle, with its royal white colour and rose gold accents, stands majestically with a capacity of 1.6 L serving more than eight drinks at a time.

The double-lined Stainless Steel and Plastic body, detachable micro-mesh filter, inner water level markings, non-drip spout, analog temperature display and an ergonomic handle make Queen an extremely easy to use and durable kettle.

QUEEN KETTLE

HAFELE AMBER® SERIES



2- SLOT TOASTER



4- SLOT TOASTER

What would breakfasts be without a crisp warm toast and a sunny side up? For many, a slice or two of toasted bread with jam and butter is a breakfast staple and for many, especially working professionals, owing to the weekday hustle pretty much the only source of food till lunch. It therefore becomes imperative to ensure that at least the quality and preparation of this toast is not just up to the mark but superior.

Hafele brings to you its Amber Electric Toaster Series which includes the 2-Slot and 4-Slot Toaster Machines.

The new 2-Slot and 4-Slot Electric Toaster Machines come with 7 adjustable browning levels and enable you to not only prepare fresh crisp toasts but also to reheat the ones prepared previously. You can also defrost the freezer-stored bread in the new toasters.

The 2-Slot model from Hafele's Amber Series comes in two contemporary colours – Jade (matt grey) and Opal (metallic red) while the 4-Slot model is available in the Jade (matt grey) colour option.

AMBER COLLECTION







Easy to Use:

3 push button functions to reheat, defrost and cancel.

Defrost Function: Defrost freezer-stored bread slices as well as toast them on the go.

Reheat Function: Cold toasts are no fun! Reheat cold toasts with just a press of the button.

Cancel Function: Changed your mind? The toasting process comes to a halt once the cancel button is pressed.



Adjustable Browning Control:

7 varied levels of browning for the perfectly toasted bread – allowing you to prepare toasts with the right degree of colour and crispness, just the way you like it



Wide slots:

Slots with a width of 3.5 cm to cater to your taste of thick home-baked breads, tortillas, bagels, donuts, sliced bread and so much more



Easy to Clean:

Easy-to-pull removable crumb tray feature aids in thorough cleaning inside and outside



Dual-control system:

Independent control systems for both the pair of slots (in the 4-Slot Electric Toaster Model) provide convenience of using either 2 or 4 slots at once.

WHY JUST TOAST BREAD WHEN YOU CAN DO SO MUCH MORE?



Defrost tortillas



Toast multigrain handmade breads



Toast papads



Reheat doughnuts



Defrost waffles



Toast handmade breads

4-SLOT TOASTER

- Slots-4
- 3 function buttons: Re-heat / Stop / Defrost
- Dual-control system: Individual system for 2+2 Slots
- Adjustable browning setting: 7 levels
- Stainless Steel Housing
- Power: 1350-1600W
- Removable crumb tray

Article No: 535.43.154 Jade (Matt grey)



2- SLOT TOASTER

- Slots – 2
- 3 function buttons: Re-heat / Stop / Defrost
- Adjustable browning setting: 7 levels
- Stainless Steel Housing
- Power: 930W
- Removable crumb tray
- Colors: Opal (Metallic red) & Jade (Matt grey)

Article No: 535.43.551 Jade (Matt grey)

535.43.550 Opal (Metallic red)



**Mumbai Design Centre:**

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

Mumbai Design Centre:

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

New Delhi Office & Design Centre:

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

Bangalore Office & Design Centre:

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

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

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

Hafele Design Centre:

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

Bangalore**Hafele Appliances Gallery:**

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

Hyderabad Office & Design Centre:

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

Kolkata Design Centre:

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

Kolkata Office:

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

Chennai Office & Design Centre:

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

Pune Design Centre:

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

Pune Office:

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

Ahmedabad Office:

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Shyamal Cross Road, Satellite,
Ahmedabad - 380015
Tel.: +91 79695 55505 / 8866220505

Cochin Office:

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C34, Chalikkavattom, North Ponnuruni,
Vyttila, Cochin- 682010

Bangladesh Design Center:

House - 106, Road - 12,
Block - E, Banani, Dhaka - 1213
Tel.: 02-48810380-81

Nepal:

UHS Holdings Pvt. Ltd.
Kathmandu-2, Gairidhara Chowk, Nepal.
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