

HÄFELE



ASKO

Inspired by Scandinavia

THE HÄFELE PERSPECTIVE

Our brand. Our corporate values. Our mission.

Häfele Corporate Values

Trust is our single most important asset. We want to inspire confidence with everything we do because our success depends on the confidence and trust our employees and business partners have in our actions and products.

Mission Statement

Proximity and dynamism – Thinking Ahead.

The core of the Häfele Brand is proximity, which is our passion for customer care and dynamism, our visionary entrepreneurial spirit. “Thinking Ahead.” summarizes this spirit as an expectation we have of ourselves and an expectation others should have of us.

HÄFELE'S
HEAD
QUARTERS
IN NAGOLD,
GERMANY



Häfele is an internationally organized family owned and operated business with headquarters in Nagold, Germany. It was founded in 1923 and today serves the furniture industry, architects, planners, cabinet makers/joiners as well as dealers in over 150 countries around the world with furniture fittings and architectural hardware as well as electronic access control systems.

Häfele Philippines, Inc. opened its first office in Pasig City and Cebu in 1995, introducing German quality hardware fittings to the local furniture and construction industry. Since then, our market has grown steadily as we partnered with dealers, and supplied major hardware depots across the country to cater to end-consumers. Our brand now signifies durable and innovative products that are trusted not only by builders, architects, and designers, but by homeowners as well.



HPI
HEAD OFFICE
& WAREHOUSE
IN USUSAN,
TAGUIG CITY

Table Of Contents

ASKO HISTORY

PAGE

1

BUILT-IN OVENS

PAGE

3

BUILT-IN
COMBI STEAM OVENS

PAGE

5

BUILT-IN COMBI
MICROWAVE OVENS

PAGE

7

BUILT-IN
COFFEE MACHINE

PAGE

9

COOKTOP
DOMINO HOBS

PAGE

11

COOKTOP
COMBINATION HOB

PAGE

13

COOKER HOODS
CEILING MOUNTED

PAGE

14

BUILT-IN
REFRIGERATOR

PAGE

15

BUILT-IN
DISHWASHER

PAGE

17

ACCESSORIES

PAGE

18





Swedish quality since 1950

The ASKO story is a good one. It started back in 1950 in Vara, Sweden, with an innovative young man's dream to build a washing machine for his mother to make her life easier. A unique energy-and-water efficient machine that would reflect a farmer's love for nature. One with superior cleaning performance and reliability that could heat water and spin, and even had stainless steel drums that were both durable and reliable. Today, more than 60 years later, ASKO has become a global brand that designs and develops premium kitchen, laundry and professional appliances.

Our products meet the most stringent demands on design, function, durability and environmental awareness. We manufacture our products to extremely high quality standards and build our domestic products in the same way we build our professional products. In practice, our quality procedures mean that we test ALL products before they leave the factory. Any machine that fails to pass our gruelling tests never leaves the factory. We have been an ISO 9001 certified company ever since 1995.

A fresh start for generations to come

For us at ASKO, environmental considerations are not just important, they are vital. And they have been for over 60 years. The first ASKO products were developed and manufactured by farmers, who love nature and know how to take care of it. We work in this very same tradition today, with a focus on minimising our ecological footprint. For us, our heritage is also our future - a fresh start for generations to come.

No 1 in environmental friendliness

We are the only brand of washing machines and dishwashers in the world to be awarded the Swan mark, the best known Nordic eco-mark for healthy and environmentally friendly products. It indicates that certified products meet very stringent environmental and quality requirements. You only see the Swan mark on brands that take the environment seriously. Furthermore, we have also been an ISO 14001-certified company since year 2000.

For those who
expect more



Water is our favourite fuel

Maybe our passion for cleanliness comes from our relationship with water. We quench our thirst with it, we use it to produce our electricity and we enjoy it in our beautiful archipelagos. Perhaps that is why we take such good care of it in our business and develop products that consume as little water and electricity as possible.

Quality in every detail

We have been selling high-quality appliances to demanding customers for over 60 years. This has given us all the experience we need to create a whole new range of appliances for the kitchen that will move our design philosophy and quality thinking a step forward. The name of the range is ASKO Pro Series™, a hallmark of high quality and thoughtful design in every detail.

BUILT-IN OVENS



Perfectly cooked, perfectly served

A small but important detail that your guests will appreciate. Heated plates keep the soup hot and ensure that your perfectly made sauce retains its taste and consistency from the pan to the table.



Guaranteed evenly baked

All ASKO ovens feature an interior cavity based on generations of wood fire ovens. The shape of our ovens, with a vaulted ceiling, allows for the more even circulation of hot air, resulting in perfect cooking every time.



Rare, medium or well done

Using an ASKO, everyone gets their perfect piece of meat. Just insert the thermometer, set the required temperature and the oven automatically switches off when the food is perfectly cooked. You can track the temperature on the oven display while cooking.



Extra-insulated oven doors

The excellent door insulation improves the oven's capacity and energy efficiency to meet the most stringent standards of energy economics and energy classification. And it's safe: when the oven is 200°C, the outer glass is only 35°C.



Effective light on two levels

We have fitted our ovens with two strong halogen lamps on different levels, bringing light to every corner of the oven. You will not have to open the oven door to look at your food and riskspoiling the food.



Big family? Congratulations!

With volumes of up to 74 litres our ovens are some of the most spacious on the market. The size in combination with the wellinsulated oven cavity and door also makes it one of the market's most energy-efficient ovens.

BUILT-IN OVENS



OT8636S
CAT NO. 533.04.004
Product group: Built-in, Aquaclean oven
Size: 60 cm

Features

- Energy efficient class: A -10%
- Volume oven cavity: 74 L
- Cool door, 3 glasses
- Pyrolytic high-quality enamel

Comfort

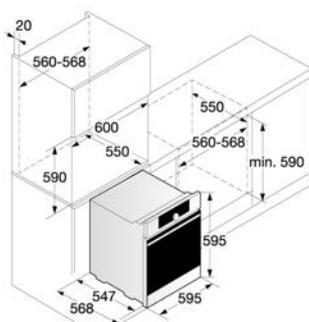
- White display, 2 control knobs
- Soft closing
- Wire guides
- 2 lights on different levels
- Flat internal door
- Finger print proofed
- Catalytic odour filter
- Adjustable feet

Cooking assistance

- Default temperature
- Adjustable temp. up to 275°C
- 11 cooking modes
- Meat probe
- 2 level grill

Accessories

- 2 shallow baking trays
- 1 deep baking tray
- 1 grill grate



OP8656S
CAT NO. 533.04.034
Product group: Built-in, Pyrolytic oven
Size: 60 cm

Features

- Energy efficient class: A -10%
- Volume oven cavity: 73 L
- Ultra cool door, 4 glasses
- Pyrolytic high-quality enamel

Comfort

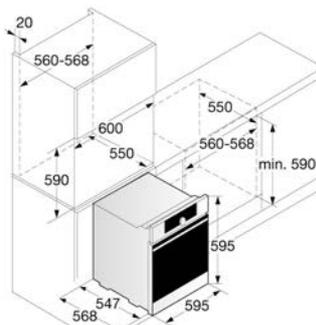
- White display, 1 jog dial
- Soft closing
- 3 level telescopic fully extendable
- 2 lights on different levels
- Flat internal door
- Finger print proofed
- Catalytic odour filter
- Adjustable feet

Cooking assistance

- Default temperature
- Adjustable temp. up to 275°C
- 10 cooking modes
- Meat probe
- 2 level grill

Accessories

- 2 shallow baking trays
- 1 deep baking tray
- 1 grill grate
- 1 glass baking pan



OP8676S
CAT NO. 533.04.024
Product group: Built-in, Pyrolytic oven
Size: 60 cm

Features

- Energy efficient class: A -10%
- Volume oven cavity: 73 L
- Ultra cool door, 4 glasses
- Pyrolytic high-quality enamel

Comfort

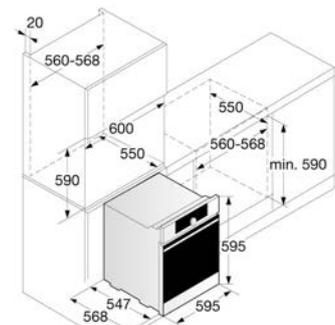
- Touch TFT
- Soft closing
- Soft opening
- 3 level telescopic fully extendable
- 2 lights on different levels
- Flat internal door
- Finger print proofed
- Catalytic odour filter
- Adjustable feet

Cooking assistance

- Default temperature
- Adjustable temp. up to 275°C
- 10 cooking modes
- Meat probe
- 2 level grill

Accessories

- 2 shallow baking trays
- 1 deep baking tray
- 1 grill grate
- 1 glass baking pan



BUILT-IN COMBI STEAM OVENS



Safe cooking

ASKO ovens feature a safety system that immediately switches off the fan and the heater if the door is opened while in operation. When the door is shut again, all settings are restored and cooking begins once more. ASKO ovens also include extra cool doors, and child lock..



Everyday ergonomics

Dealing with hot gratin dishes that are large and heavy can be cumbersome and risky. That's when our easy gliding telescopic guides will come in handy. They make it convenient and safe to load and unload the oven, no matter how heavy and hot your dishes are.



Soft closing all the way

Where other oven doors stop halfway, an ASKO closes softly all the way. With ASKO's smart built-in spring system you just need to give the door a light touch when you want to close it. Perfect when both hands are busy with that hot lasagna dish



Door removal in two steps

You will never forget how to remove the inner and intermediate glass from the oven door because it only takes two simple steps. Cleaning glass doors has never been easier.



Adjustable feet: perfectly level

It's essential to get the oven perfectly level to prevent ingredients from mixing and uneven baking. That's why all ASKO Pro Series™ ovens are fitted with adjustable feet.



Pyrolysis: effective cleaning

With volumes of up to 74 litres our ovens are some of the most spacious on the market. The size in combination with the wellinsulated oven cavity and door also makes it one of the market's most energy-efficient ovens.

BUILT-IN COMBI STEAM OVENS



OCS8656S
CAT NO. 533.04.064
Product group: Built-in,
Combi steam oven
Size: 60 cm

Features

- Energy efficient class: A -10%
- Volume oven cavity: 74 L
- Ultra cool door, 4 glasses
- Pyrolytic high-quality enamel

Comfort

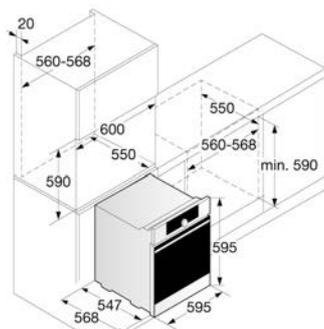
- White display, 1 jog dial
- Soft closing
- 3 level telescopic fully extendable
- 2 lights on different levels
- Flat internal door
- Finger print proofed
- Catalytic odour filter
- Adjustable feet

Cooking assistance

- Default temperature
- Adjustable temp. up to 275°C
- 11 cooking modes
- Meat probe
- 3 level grill

Accessories

- 2 shallow baking trays
- 1 deep baking tray
- 2 gastronorm steam pan
- 1 grill grate



OCS8676S
CAT NO. 533.04.054
Product group: Built-in,
Combi steam oven
Size: 60 cm

Features

- Energy efficient class: A -10%
- Volume oven cavity: 74 L
- Ultra cool door, 4 glasses
- Pyrolytic high-quality enamel

Comfort

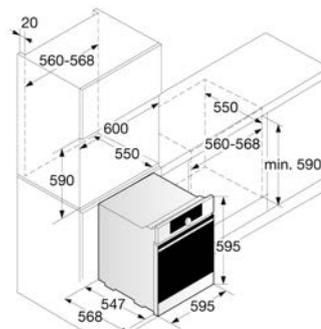
- Touch TFT
- Soft closing
- Soft opening
- 3 level telescopic fully extendable
- 2 lights on different levels
- Flat internal door
- Finger print proofed
- Catalytic odour filter
- Adjustable feet

Cooking assistance

- Default temperature
- Adjustable temp. up to 275°C
- 11 cooking modes
- Meat probe
- 2 level grill

Accessories

- 2 shallow baking trays
- 1 deep baking tray
- 1 grill grate
- 2 Gastronorm steam pans



reddot design award
winner 2015

BUILT-IN COMBI MICROWAVE OVENS



Simmer without risk of overboiling

In an ASKO Pro Series™ combi microwave, you can simmer a sauce without it boiling over. This is possible because we use inverter technology, which provides a constant flow of microwaves at exactly the level you want.



No hot surprises

There is no risk of receiving hot air in the face when opening the oven door while in operation. The double smart door switch will immediately turn off the heater, fan and microwaves. When the door is shut again, all settings are restored and cooking resumes.



High efficiency, low consumption

In our combi microwave ovens the power is applied continuously instead of being pulsed as in many other microwave ovens. In combination with a microwave system that requires less power, this reduces electrical consumption by up to 10%.



No turntable means more space

In an ASKO Pro Series™ combination or microwave oven there is no turntable. Instead we have fitted it with an effective hidden, rotating aerial system that distributes the microwaves evenly across the oven and food.



Functional food

Our combined microwave ovens provide all the benefits of microwaves, convection heating and traditional heat. In the same programme you can defrost and then continue to cook a chicken or speed up the cooking of a roast beef by first using microwave and then traditional heat.



Plenty of cookies in one go

The ASKO Pro Series™ combi micros and micros are some of the largest on the market, with a volume up to 50 litres. The effective fan allows for more efficient hot air circulation and provides outstanding cooking and baking results, while saving you both valuable time and energy.

BUILT-IN COMBI MICROWAVE OVENS



OCM8456S

CAT NO. 533.04.093

Product group: Built-in, Combi
micro oven

Size: 45 cm

Features

- Energy efficient class: A -10%
- Volume oven cavity: 50 L
- Microwave cool door
- Pyrolytic high-quality enamel

Comfort

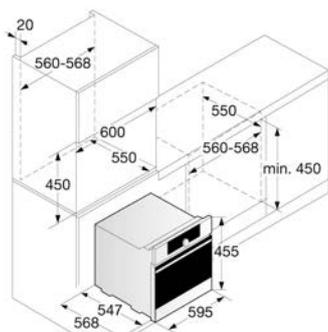
- White display, 1 jog dial
- Wire guides
- 2 lights on different levels
- Flat internal door
- Finger print proofed
- Catalytic odour filter
- Adjustable feet

Cooking assistance

- Default temperature
- Adjustable temp. up to 275°C
- 10 cooking modes
- Meat probe
- 2 level grill

Accessories

- 1 shallow baking trays
- 1 grill grate
- 1 glass baking pan



OCM8476S

CAT NO. 533.04.083

Product group: Built-in, Combi
micro oven

Size: 45 cm

Features

- Energy efficient class: A -10%
- Volume oven cavity: 50 L
- Microwave cool door
- Pyrolytic high-quality enamel

Comfort

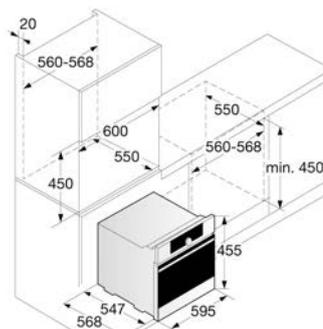
- Touch TFT
- Wire guides
- 2 lights on different levels
- Flat internal door
- Finger print proofed
- Catalytic odour filter
- Adjustable feet

Cooking assistance

- Default temperature
- Adjustable temp. up to 275°C
- 13 cooking modes
- Meat probe
- 2 level grill

Accessories

- 1 shallow baking trays
- 1 grill grate
- 1 glass baking pan



BUILT-IN COFFEE MACHINE



A clean coffee taste

Clean equipment is all important to the taste of really good coffee. Therefore, all the parts that you may need to clean are easy to remove, such as the brewer unit, spouts and drip tray.



Easy to refill

The water tank is easy to remove and refill, and can hold up to 1.8 litres of water, enough for 12 regular-sized cups of coffee. The separate milk tank is kept in the fridge until it's time for your daily dose of caffè latte.



Prefer coffee beans or ground coffee?

The highly effective grinder grinds your coffee beans to the perfect grain size in just a few seconds. It's just as easy to fill the coffee machine with pre-ground coffee if you prefer.



Pull out, fill and push-in

When it's time to refill, simply pull out the coffee machine. Telescopic rails ensure that it goes smoothly and effortlessly.



Stylish and fits in anywhere

We have put as much energy into the design of the ASKO Pro Series™ coffee machine as any of the other products in the series. It's also designed to perfectly align into any configuration of Pro Series™ ovens.



Store and keep warm

This is a warming drawer that can be used to keep food warm, to warm plates and cups or to simply keep things in. The exterior is clean, modern and stainless and is co-designed with our other kitchen products.

BUILT-IN COFFEE MACHINE



CM8456S

CAT NO. 535.50.050

Product group: Built-in coffee machine

Colour: Stainless steel

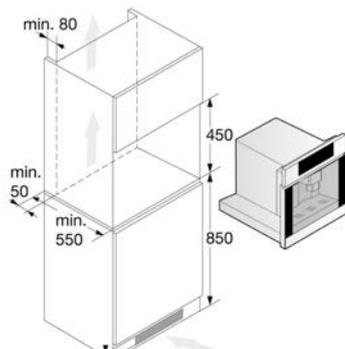
Size: 45 cm

Features

- Display language setting
- Water tank capacity: 1,8 l
- Grains container capacity: 200 g
- Whole grains coffee container
- Beans and ground coffee preparation
- Standby function
- Light
- 2 heating elements
- Removable brewer unit
- Pre-brew system
- Pre-grinding system
- Preparation of 2 cups at the same time
- Separate milk tank
- Water hardness test stick
- Removable drip tray

Functions

- Ristretto
- Espresso
- Coffee normal
- Coffee long
- Hot water
- Cappuccino
- Latte Macchiato
- Cafe Latte
- Hot milk



ODW8126S

CAT NO. 535.50.050

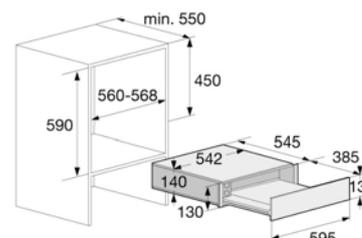
Product group: Warming drawer

Colour: Stainless steel

Size: 14 cm

Features and functions

- Temperature range: 30-85°C
- Air vented circulation
- Timer
- Push-pull opening
- Weight capacity: 25 kg
- Capacity: 20 plates in diameter 28 cm, or 80 coffee cups, or 40 tea cups
- Dial for setting inside drawer
- Indication light on front
- Anti-slip mat
- Connection Rating: 417 W
- Fully extendable telescopic rails
- Cold front



DOMINO HOBS



Cooking with no limits

You can compile your own ideal hob using ASKO Domino hobs. They can be built in next to each other, or combined beautifully with a full-size gas or induction hob. The Domino hobs are available in induction or gas with two A+ burners or with a Fusion Volcano Wok™ burner.

If you like wok cooking but prefer induction, choose an induction wok. And if you want to go all the way with Asian cuisine, we can offer both a teppanyaki and a deep fryer.

DOMINO HOBS



HI1355G
CAT NO. 533.04.511
Domimo Bridge Induction hob
Black glass
33 cm wide
2 Induction zones

Construction & Performance

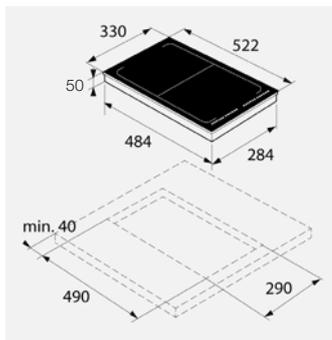
- Stainless steel frame
- Ceramic glass surface
- 1 Bridge Induction zones
- Power range: 40-3700 W

Use & Flexibility

- 13 Power levels incl. boost
- Timer

Interaction & Control

- Touch control
- Pan Detection
- Pause function



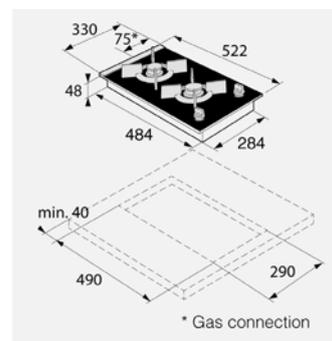
HG1355GB
CAT NO. 533.04.541
Domimo gas Wok
Black glass
33 cm wide
2 A+ burners

Construction & Performance

- Stainless steel frame
- Ceramic glass surface
- 2 A+ burners
- Middle front zone
Power Class: Rapid burner
Power range: 550-3000 W
- Middle back zone
Power Class: Normal burner
Power range: 390-2000 W

Interaction & Control

- Ergonomic knobs
- Ignition integrated in knob
- Continuous/stepless setting



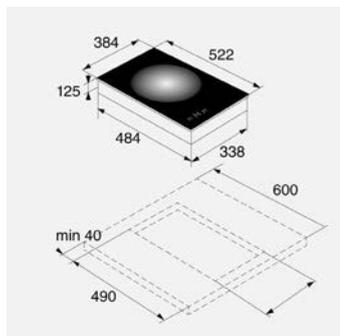
HI1345G
CAT NO. 538.60.583
Domimo induction wok
Black glass
38 cm wide
1 Cooking zone

Construction & Performance

- Stainless steel frame
- Ceramic glass lid
- Front zone
- Power range: 40-3700 W

Use & Flexibility

- 13 Power levels incl. boost
- Timer
- Interaction & Control
- Touch control



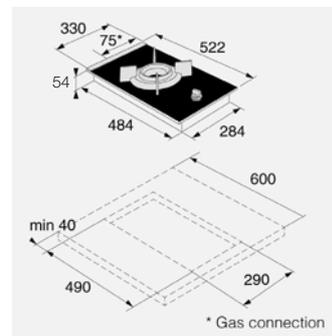
HG1365GB
CAT NO. 533.04.541
Domimo Fusion Volcano Wok
Black glass
33 cm wide

Construction & Performance

- Stainless steel frame
- Ceramic glass surface
- 1 Fusion Volcano Wok™
- Middle center zone
Power range: 300-6000 W

Use & Flexibility

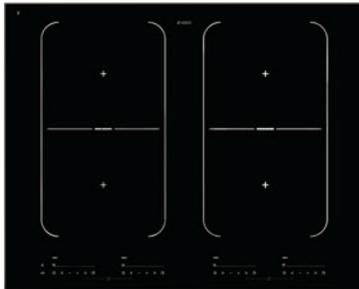
- Multifunctional wok burner
- Extra Wok support
- Interaction & Control
- Ergonomic knobs
- Ignition integrated in knob
- Continuous/stepless setting



reddot design award
 winner 2015

See page 18 for Accessories

COMBINATION HOB



HI1655G

CAT NO. 538.60.636

Induction
Black glass
64 cm

Features

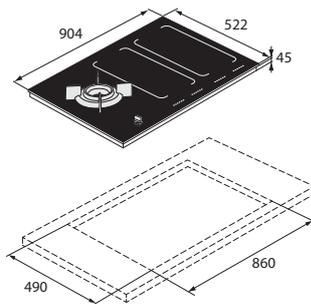
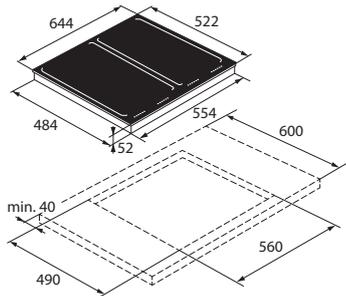
- 4 power zones
- 4 boosters
- 2 bridge zones

Performance

- Front left: 3700 W
- Back right: 3700 W
- Back left: 3700 W
- Front right: 3700 W

Cooking assistance

- 13 Power levels
- 6 Auto programmes
- Auto pan detection
- Pause function



HIG1995A

CAT NO. 535.50.050

Combined gas/induction hob
Black glass surface
90 cm wide

1 Fusion Volcano Wok™ burner
 4 Induction cooking zones

Construction & Performance

- Enameled cast iron pan support
- Ceramic glass surface
- Left center zone

Power Class: Fusion Volcano Wok™

Power range: 300-6000 W

- Middle front zone

Type: Induction

Power range: 40-3700 W

- Middle back zone

Type: Induction

Power range: 40-3700 W

- Right front zone

Type: Induction

Power range: 40-3700 W

Use & Flexibility

- Multifunctional wok burner
- Precision engineered flame ports
- Extra Wok pan support
- 13 Power levels incl. boost (induction)
- 6 Auto programs (induction)
- 2 Bridge Induction™ zones (induction)
- Pan Detection (induction)
- Pause function (induction)

Interaction & Control

- Ergonomic knobs
- Ignition integrated in knob
- Continuous/stepless setting
- Touch control

Safety & maintenance

- Thermal-electric flame failure protection
- Removable knob for gas burner
- Easy clean smooth glass surface
- Residual heat indicator
- Cooking time limiter 32

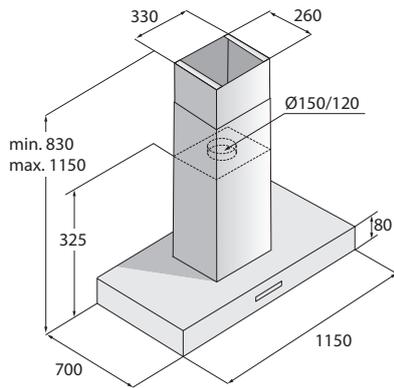
The ASKO Duo Fusion™ is a 90 cm hob, which combines two energy sources; one being an induction hob and the other being a Fusion Volcano Wok™ burner. These two cooking methods are combined into one piece of 4 mm ceramic glass. The first hob to truly cater for lovers of the gas flame and the technology of induction cooking all in one appliance.

The Duo Fusion™ hob takes an induction hob and improves on its capabilities by introducing the Fusion Volcano Wok™ burner, to make it to one of the most flexible hobs on the market. It is on one hand a powerful wok burner and on the other hand a smart and dynamic induction hob. While you concentrate on the wok, you can let one of the Auto programs on the induction hob take care of simmering the sauce.

Awarded with Good Design Award®

In 2015, the Duo Fusion™ was awarded with a Good Design Award®. The Good Design Award® is regarded as one of the most coveted awards for design and innovation in the world. Entries must represent excellence in design at every level where judges carefully consider various factors including innovation, quality, functionality, sustainability and above all, world-class design.

COOKER HOOD CEILING MOUNTED



CI41236S

CAT NO. 535.80.579

Island Air Logic™ cooker hood, Stainless steel, 115 cm wide

Construction & Performance

- Air Logic™ system - effective full surface extraction
- 6 Dishwasher proofed stainless steel grease filters
- Cloud Zone - captures all fumes
- Extraction rates: 930 m³/h
- EC brushless motor
- Energy efficient class: A+

Use & Flexibility

- 3 X 5 W led spots dimmable
- 9 Power levels
- Boost function

Interaction & Control

- Touch control interface with white LED's
- Indication filter cleaning

Safety & Maintenance

- Dishwasher safe grease filters
- Smooth surface and controls



Strong, silent and good looking.

Our Pro Series™ cooker hoods are carefully constructed with high quality sustainable materials and brilliant finish in every detail. The design is timeless and suits every kitchen. Choose between wall-mounted or island versions: 90 cm, 115 cm and 120 cm wide.



Air Logic™ - a unique air flow system

The Air Logic™ system ensures that the whole surface of the hood is used for fume extraction. This is made possible by the unique hole pattern with small holes near the motor and larger holes at the outer edges, which makes the hood extremely efficient also at lower settings. Thus both quiet and energy efficient.

BUILT-IN REFRIGERATOR



Bring out the flavour!

That wine should be served at room temperature is a myth. No wine should exceed 18°C and it is better to serve the wineslightly too cool as the temperature rises quickly in the glass. With an ASKO Pro Series wine cooler you can set the exact temperature on the electronic display and also have two completely different temperatures in different zones for red and white wine.



How do you get your rocks off?

As long as you fill up the fridge with water you will have ice. The smart electronic ice maker then ensures that your storage of ice never runs dry. Good for hot days and late nights.



A convertible for cold climates

A regular fridge/freezer can be used for storage of either fresh or frozen food. But we are the only manufacturer who can now offer a freezer that in just two hours can be easily converted into a fridge. This is perfect when you temporarily have to store more food for a dinner party or when you need extra space for storing large food.



A push in the right direction

Foods that you use frequently are especially suitable for the ASKO Pro Series convertible cooling drawer. It provides excellent visibility and you'll quickly find what you need for your cooking. And when you have found what you are looking for, give it a light push and it will softly close.



Different food, different cool

The food we put in our fridges needs different levels of cool to be preserved in the best way. Meat and fish can and should be stored close to zero degrees, while fruit and vegetables should be stored at slightly higher temperatures. In an ASKO Pro Series XL fridge, you can therefore do something you cannot in other refrigerators: control the temperature in two different zones.



Finding is better than searching

That our fridge is really big does not necessarily mean that you will store more food. However, you will organise the food better, you will get a better view of what you have and you will find your ingredients faster. That's more important to your cooking than you might think.



RF2826S
CAT NO. 538.10.100
Product group: Fridge/freezer
Colour: Stainless steel
Height: 203 cm

General description

- Installation type: Freestanding
- Type of display: LED display

Performance

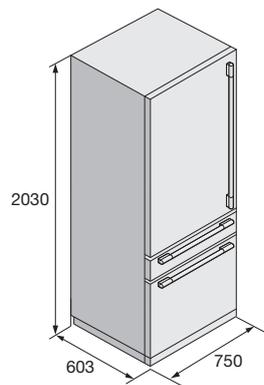
- Volume (net): 347 l
- Energy efficiency class: A+

Energy consumption

- Energy consumption (kWh/24h): 1,096
- Energy consumption (kWh/year): 400

Features

- No frost - eliminating ice
- Super cool™ - fast cooling
- Adaptive Temperature Control™
- Freshbox™
- Coldbox™
- FreshAir™ - improves air through ionization
- Convertible - make freezer to fridge
- Electronic icemaker
- Fridge/freezer drawer



RWF2826S
CAT NO. 538.10.100
Product group: Fridge/freezer/wine cooler
Colour: Stainless steel
Height: 203 cm

General description

- Installation type: Freestanding
- Type of display: LED display

Performance

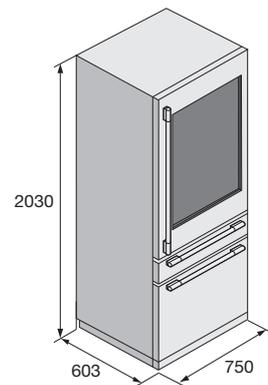
- Volume (net): 353 l
- Energy efficiency class: A+

Energy consumption

- Energy consumption (kWh/24h): 1,096
- Energy consumption (kWh/year): 400

Features

- No frost - eliminating ice
- Convertible - make freezer to fridge
- Wine chill compartment
- Electronic icemaker
- Two temp. zones for wine chiller
- Fridge/freezer drawer



See page 18 for Accessories

BUILT-IN DISHWASHER



D5556F1

CAT NO. 535.80.579

Size: XL, 82 cm

Fully integrated

- 8 Steel Construction
- SensiClean™ Sensor
- Number of Spray Arms: 3
- Number of Spray Zone: 9
- 14 place settings
- Basket class: Exclusive
- Number of basket levels: 3
- Internal LED light
- Display type: LED display
- Number of programs: 12
- Number of options: 4
- Status LED light
- Visual and sound indication washing end:
- Visual and sound indication washing end
- 12 Programs:
 - Normal wash; Automatic program; Quick wash;
 - Eco wash; Rins and hold; Delicate wash;
 - Programme Hygiene ; Daily wash;
 - Time program; Heavy wash

DDP72PRO

Sold separately:

Accessory Door Panel

Cat No. 535.20.998



Knife basket

In order to keep children safe, ASKO dishwashers have a special basket installed at the top of the dishwasher for sharp knives. To ensure that the knives are cleaned thoroughly, the basket has its own dedicated spray system.



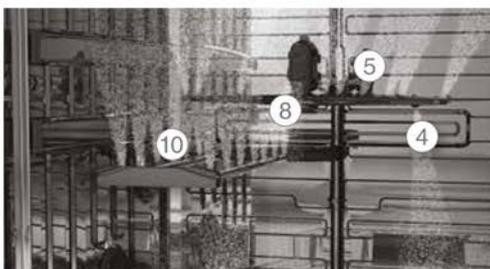
Upper basket

When it comes to expensive glassware, you want your dishwasher to offer the very best level of care. You can load up to five rows of glasses and the height-adjustable basket allows you to make even more space in the lower rack.



Middle basket

The innovative middle basket features a removable section that allows you to wash items up to 32.5 cm high. Alternatively, you can remove the middle basket completely, giving you a massive 39 cm of usable height.



Cutlery basket

Our handy cutlery basket features roomy sections for easy sorting of your cutlery. This clever design allows your forks and knives to dry much faster by eliminating water collection. In addition, the cutlery basket can be placed anywhere on the lower rack.



Lower basket

In the lower rack, you can load plates, pans and cutlery while heavily soiled dishes can be placed directly above one of the Power Zones™ at the back of the basket for optimal results. You can even fold down the plate holders, providing a flat surface on which to place really large objects.



No more difficult loads

If you remove one section from the middle basket, you can wash items that are up to 32.5 cm high. By removing the whole middle basket, you get 39 cm of usable height, making room for your flower vases, baking trays, larger bowls and cutting boards

ACCESSORIES



DPRF2826S
CAT NO. 539.10.109
Stainless steel door
for RF2826S



DPRWF2826S
CAT NO. 538.10.099
Stainless steel door
for RWF2826S



AGM12A
CAT NO. 538.60.620
Grill Plate

- 423 x 248 mm
- Colour Anthracite
- MicroCeramic coating
- Variable cooking zones controlled by your Bridge Induction™ hob
- A grill plate suitable for all types of grilling
- Rapid preheating of the grill plate
- Made from cast aluminum, hand-cast



ATM12A
CAT NO. 538.60.610
Teppanyaki plate

- 423 x 248 mm
- Colour Anthracite
- MicroCeramic coating
- Variable cooking zones controlled by your Bridge Induction™ hob
- A teppanyaki plate for frying meat or seafood according to Japanese recipes
- Rapid preheating of the teppanyaki
- Made from cast aluminum, hand-cast



AW13S
CAT NO. 538.60.600
Size: XL, 82 cm
Wok pan for Domino Wok Induction

- Fits perfect to HI1345G
- Controlled Induction
- Technology: the temperature of the wok pan will never be higher than 250°C



Häfele After Sales Service



Landline: 842-3353
Loc 413/504

Direct line: 5713692



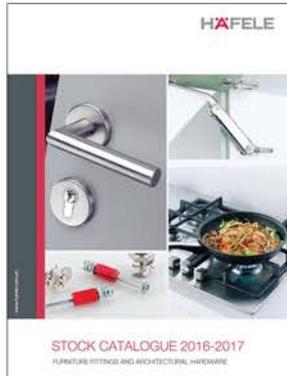
Telefax: 5713699

Head Office and Design Center
Levi Mariano Ave., Bgy. Ususan, Taguig City
Tel.: +632 8-HAFELE (842-3353)
Fax: +632 571-3203
E-mail: info@hafele.com.ph

Eggersmann Showroom
2nd F W Highstreet Bldg,
28th St, cor. 11th Ave,
Bonifacio Global City, Taguig City
Telefax: +632 802 9719

Häfele Brochures

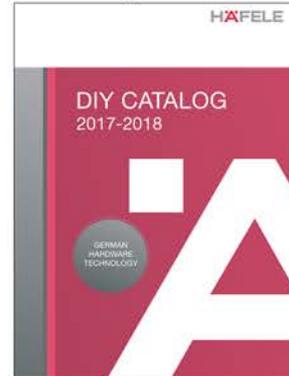
Stock Catalogue



The Essentials



DIY Catalog



The Å Hotel



Flap fittings



Glass Door Fittings



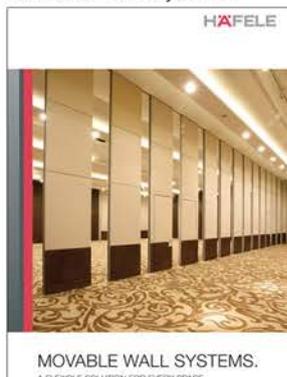
Loox LED Lighting



Alutec



Movable Wall Systems



Stock Catalogue



Locking System



Exclusively Distributed by:

HÄFELE

Copyright by Häfele Philippines Inc.
All Rights Reserved 2018

Printed in the Philippines