

Built in Hob Buying Guide

Choose the Perfect
Built in Hob for Your Kitchen



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With the modern times more and more households want to go for Modular Kitchens, with Built-in-Appliances and that is where the need for a good functional Built-in-Hob arises over the normal Gas Stoves. The biggest advantage of Hobs that these integrate seamlessly into the countertop, and only the cooking surface is visible. Although now a days many customers also prefer the flexibility of Hobs which can either be used as Built-in or Free Standings as the case may be.

To select the right Hob we are trying to answer few of the doubts which a customer may have in this buying guide, so that one can make a confident, long-term choice based on kitchen design, cooking habits, and performance needs.

Why the right Hob matters?

Cooking places unique demands on the cooking surface. From high-flame tadka and frying to slow simmering and multi-dish meal preparation, a Hob must handle intensity, weight, and frequent use—every single day

Choosing the right Hob ensures:

- Consistent flame performance for different cooking styles
- Better stability for heavy cookware
- Safer operation through controlled heat and reliable components
- Easier cleaning with a flush, integrated countertop design
- Long-term durability without compromising kitchen aesthetics

A well-designed Hob is not just about how it looks in a kitchen, it directly impacts cooking efficiency, safety, and everyday convenience. That is why selecting the right Hob is an important, long-term decision for any home.

Types of Hobs: Freestanding vs Built-in

Freestanding Hobs (Hob Tops)

Freestanding hobs are placed directly on the countertop without any need for cutting the slab. They offer flexibility and can be relocated or converted to built-in use later if required.



Best suited for:

- Renovated or semi-modular kitchens
- Rented homes
- Users who may change kitchen layouts in the future

Built-in Hobs

Built-in hobs are installed flush into the countertop, creating a clean and integrated look. Only the cooking surface is visible, making them ideal for modern modular kitchens.



Best suited for:

- Modular kitchen setups
- Permanent kitchen installations
- Users seeking a seamless, uncluttered countertop

Hob Surface Material: Glass, Matte Glass & Stainless Steel

The Surface Material of a Hob Affects Not Just How It Looks, But Also How It Performs In Daily Use And How Easy It Is To Maintain.



Glass Finish Hobs:

Use toughened, heat-resistant glass and are popular for their modern, premium appearance. These are now available in Glossy or Matte Premium finishes.

Key characteristics:

- Sleek, rich look that enhances modular kitchens
- Smooth surface for easy wiping and cleaning
- Toughened safety glass goes with the modern Cooker Hoods that highlights the Kitchen

Stainless Steel Finish Hobs: are designed with durability and practicality in mind, especially for kitchens with heavy or frequent usage.



Key characteristics:

- Strong and sturdy construction
- Better suited for rough or high-frequency use
- Less prone to visible impact damage
- Practical and long-lasting choice for everyday cooking

Number of Burners: Choosing the Right Configuration

The Number of Burners Should Be Selected Based on Cooking Habits And Multitasking Needs, Not Just Family Size.



2 Burner Hobs – Suitable For Compact Kitchens & Pantries.



3 Burner Hobs – Balanced Option For Small To Mid-size Families

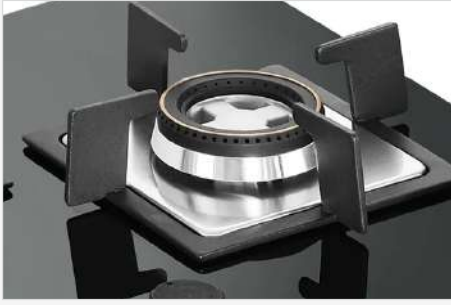


4 Burner Hobs – Ideal For Regular Multi-dish Cooking



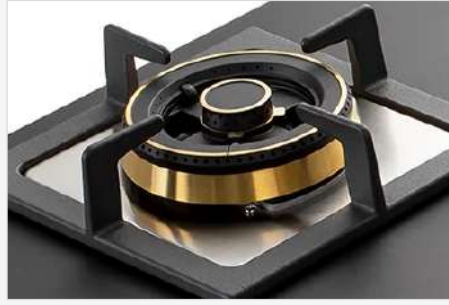
5 Burner Hobs – Best For Large Families Or Heavy Cooking Requirements

Types of Burners



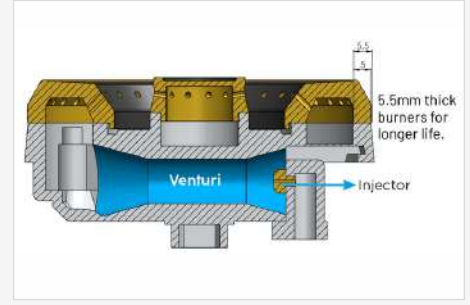
**Forged Brass Burners
(Double & Triple Ring)**

Forged under high pressure, these burners are designed for high-intensity Indian cooking, offering strength, heat retention, and durability.



**Total Brass Burners
(Double & Triple Ring)**

Made entirely of brass, these burners provide consistent flame performance and long-term reliability for everyday cooking.



**Direct Flame Venturi
System Burners**

This is where the injector is mounted in a vertical pillar and releases LPG in a specially designed flame spreader with Venturi, for perfect blue flame and better heat distribution. These are totally Spill-proof.

Hob Size Selection

Choosing The Right Size Ensures Comfortable Burner Spacing, Better Utensil Handling, And Correct Alignment With The Chimney Above.

Common hob widths include: 600 / 730 / 770 / 900 mm



Hobs with Flame Failure Device

Flame Failure Device (FFD) – it's a system where in case the flame extinguishes by any reason, then within 10 seconds the gas supply to that burner is cut off.

This is the reason its called Flame Failure device. Selected models are equipped with this feature.

Why Choose a FFD Hob?

- Automatically cuts off gas supply if the flame is extinguished
- Reduces the risk of gas leakage during boil-overs or accidental flame failure
- Enhances overall kitchen safety without affecting cooking performance
- Designed for reliable, everyday cooking



Ideal for:

- Homes with children or elderly family members
- Kitchens with heavy daily usage
- Safety-conscious households
- Users seeking added protection without compromising performance

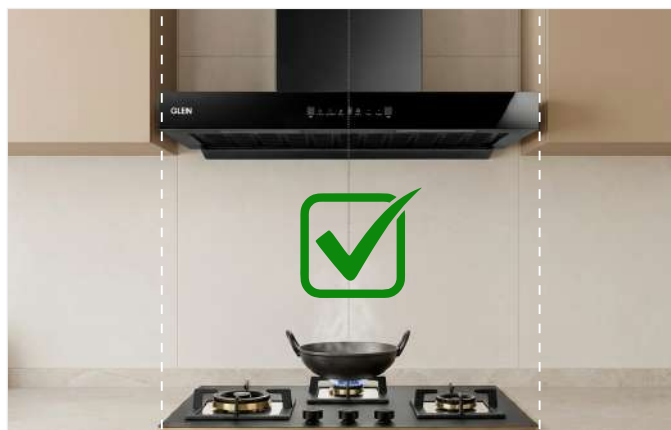
Correct Hob Installation Below the Chimney

Proper Alignment Between The Hob And Chimney Is Critical for Both Performance And Safety.



What Is Wrong

- Hob wider than the chimney
- Reduced suction effectiveness
- Poor smoke capture and visual imbalance



What Is Right

- Hob width equal or smaller than chimney
- Ensures effective smoke and odour capture
- Maintains visual balance and proportional design

Why Choose Glen?

A hob is a long-term kitchen decision. Understanding the differences in hob types, surface materials, burner technologies, sizes, finishes, and installation requirements helps ensure the right choice for your kitchen and cooking habits.

With over 25 years of experience in kitchen appliances, Glen designs hobs specifically for Indian cooking requirements, offering:

- 1. Multiple hob formats to suit both freestanding and built-in kitchens**
- 2. A wide choice of burner technologies, including forged brass, total brass, and DFVS burners**
- 3. High-quality materials engineered for durability and consistent performance**
- 4. Certified safety features designed for everyday use**
- 5. A strong after-sales service network with nationwide support**

Every Glen hob reflects our philosophy — Cooking Made Better in Glen.

The right hob enhances cooking efficiency, safety, and ease of use. Choose a solution that complements your kitchen design and supports the way you cook, every day.

Explore our Hob Models