

TEKA**MAESTRO MaestroPizza HLB 8510 P**

MaestroPizza Pyrolitic Oven with special Pizza function 340°C



70L



DualClean

Plus
Extension
Telescopic
Guide

HydroClean



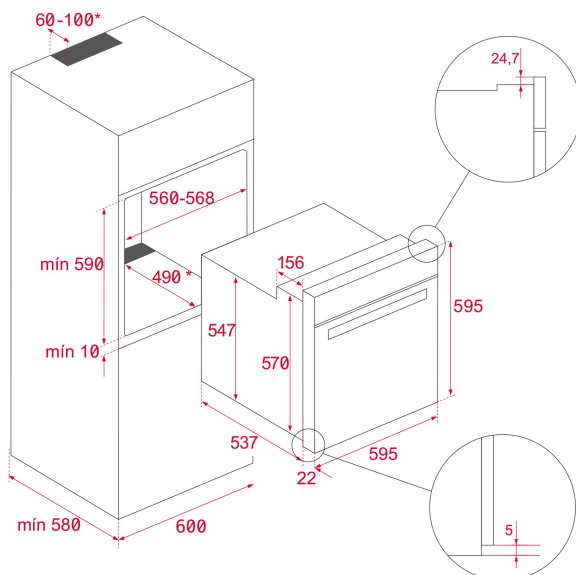
Pyrolysis



SoftClose



SurroundTemp

**REFERENCE**

REF: 111000046

EAN: 8434778017489

FEATURES

MaestroPizza oven

Urban Colors Edition

Multifunction SurroundTemp oven

8 cooking functions

Up to 340°C in cavity for perfect pizza finish

Temperature range for traditional recipes: 50-250°

Pyrolysis self-cleaning system and automatic HydroClean system

Touch control display with knobs

Electronic timer(Delay/Start function)

Chrome supports with 5 cooking levels

Plus Extension Telescopic guides

Removable quadruple glazed door

SoftClose system

Automatic disconnection security system

Children safety lock

Manual quick heating

Anti-tip deep tray, baking tray and reinforced grid

Special pizza stone included

Capacity (gross/net): 71 / 70 litres

DIMENSIONS**Product height (mm):** 595**Product width (mm):** 595**Product depth (mm):** 537+22**Product length (mm):****Net weight (Kg):** 34**TECH SPECS**

Energy Efficiency Class: A+

Power rate (V): 220-240

Frequency (Hz): 50/60

Maximum Nominal Power (W): 3552

COLOURS

111000046

Black Glass



MaestroPizza

Oven Cooking Symbols & Functions



Oven Cooking Functions:

7 + 1



Conventional Heating

Even heat distribution for consistent baking, ideal for recipes like sponge cakes.



Grill

Direct, intense heat from above, great for grilling and browning meats.



MaxiGrill

Efficiently grills larger surfaces, suitable for big dishes.



Pizza

Tailored for pizzas and pastries, ensuring crispy crusts and evenly cooked toppings.



Turbo

Consistent temperature for multi-level cooking, ideal for cooking multiple dishes.



Eco

Efficient, energy-saving cooking with intelligent temperature control.



Defrosting

Thaws food quickly and evenly, preparing it for cooking.

Additional Functions:



Fast Preheating

Quickly brings the oven up to the desired temperature for efficient cooking.



HydroClean® Pro

Turns water to steam to soften stubborn grease for easy cleaning.



Pyrolysis

High-temperature cleaning that turns residues into ash for easy wipe-down.

Exclusive:



MaestroPizza 340°C

Reaches high temperatures for authentic stone-fired pizza taste.