



MAESTRO **SteakMaster**

Multifunction Pyrolytic oven with special Grill and Cast iron grid for Steaks



DualClean



Plus Extension Telescopic Guide



HydroClean



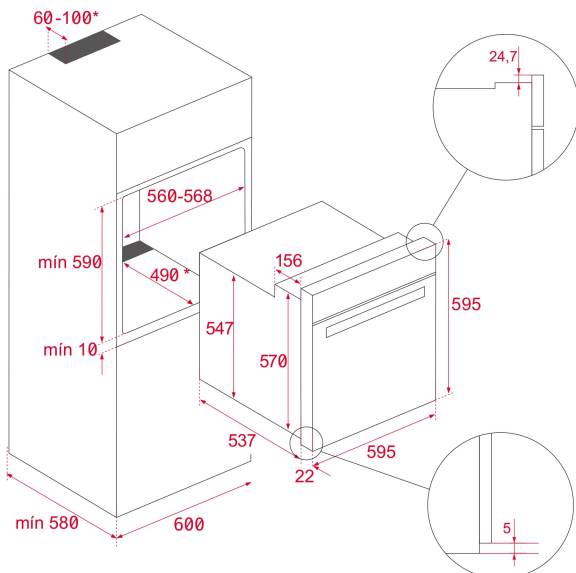
Pyrolysis



SoftClose



SurroundTemp



REFERENCE

REF: 111000036

EAN: 8434778012576

FEATURES

SteakMaster oven
 Urban Colors Edition
 Multifunction SurroundTemp oven
 13 cooking functions
 Powerful SteakGrill (700°C)
 Pyrolysis self-cleaning system and automatic HydroClean system
 Touch control display with knobs
 Electronic timer (Delay/Start function)
 20 automatic programs for meat
 Chrome supports with 5 cooking levels
 Plus Extension Telescopic guides
 Removable quadruple glazed door
 SoftClose system
 Automatic disconnection security system
 Children safety lock
 Automatic quick preheating
 Anti-tip deep tray and reinforced grid
 Special cast iron grid for steaks included
 Capacity (gross/net): 71 / 63 litres

DIMENSIONS

Product height (mm): 595

Product width (mm): 595

Product depth (mm): 537+22

Product length (mm):

Net weight (Kg): 45,8

TECH SPECS

Energy Efficiency Class: A

Power rate (V): 220-240

Frequency (Hz): 50/60

Maximum Nominal Power (W): 3518

COLOURS



111000036

Black Glass



111000026

Black Glass with StainlessSteel frame



SteakMaster

Oven Cooking Symbols & Functions



Oven Cooking Functions:

12 + 1



Conventional Heating

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



Grill + Bottom

Combines grill and bottom heat, perfect for evenly roasted meats.



Grill

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



MaxiGrill

Efficiently grills larger surfaces, suitable for big dishes.



Conventional + Fan

Blends traditional heating with fan circulation, good for evenly cooked roasts and cakes.



Bottom

Heat focused from the bottom, excellent for crispy bases in pastry 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.



Ferment / Proofing / Rising

Steady low temperature of 30°C to 40°C, optimal for dough proofing.



Defrosting

Thaws food quickly and evenly, preparing it for cooking.



Slow Cooking

Lowers cooking speed for tender, flavourful dishes.

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:



SteakMaster

Teka's proprietary upper heating system delivers intense heat up to 700°C, perfectly sealing steaks to retain their juices, aroma, and texture.