

M A E S T R O



P I Z Z A



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HLB 8510 P

Automatic pizza function with 340°C heat

Professional accessories included: Pizza stone and Pizza peel

Pyrolysis function and HydroClean® PRO cleaning system

Multifunction SurroundTemp - 8 cooking functions

SoftClose system

Gross / net capacity: 71 / 70 litres

A+ Energy class: up to 20% less consumption

Touch control panel

Easy Slide telescopic guides

Express preheating function

Four glazed door

Deep pan, enamel pan, and grill

Children safety block

Black glass finish

TEKA

Become a
PIZZA
LEGEND



TEKA



RECIPE FOR THE AUTHENTIC

PIZZA

napoletana

1 TEMPERATURE 
The oven can reach up to 340°C - the perfect temperature to cook a pizza with epic results.

2 PIZZA STONE 
It includes a special Pizza Stone so you can get that crunchy base as if it had been baked in a professional wood oven.

3 SPEED 
Prepare your pizza in just 3 minutes.

4 PIZZA PEEL 
You'll have everything you need in order to cook like a real chef.

DISCOVER MAESTROPIZZA, AN OVEN FOR YOUR KITCHEN THAT COOKS PIZZAS WITH PROFESSIONAL QUALITY.



INCREDIBLE RESULTS

The combination of high temperatures and cooking speed together with the pizza stone, all give the dough a crunchy result and taste to the toppings - just like a real Neapolitan pizza.



THE BEST RESTAURANT IS YOUR KITCHEN

With MaestroPizza you can prepare 10 pizzas in just 30 minutes, always getting the same result: perfect.

Also, MaestroPizza is a pyrolytic oven with which you can cook anything you need.



EXCLUSIVE COURSE OF ONE OF THE TOP 10 PIZZERIAS IN EUROPE

Included with the purchase of the oven is a complete course on how to prepare the best doughs and pizzas with MaestroPizza, written personally by Frattelli Figurato, the renowned Neapolitan pizza makers who run what is considered the best pizzeria in Spain and one of the top 10 in Europe*

Get the whole experience and become a true Pizza Master.

*Guide to the best pizzerias in Europe