

MAESTRO SteakMaster

Prepare the perfect steak with the multifunction pyrolytic oven with special 700°C SteakGrill

SteakGrill reaching 700°C

Cleaning system DualClean

12
cooking
functions

20
programs for
internacional recipes

20
special programs
for meat

Includes

Cast iron tray
Deep tray
Reinforced grid

5 cooking
levels



Accessories

Professional knife
Special grill mitt

Function
control dial

Touch control
color display

Temperature
30-250°C



TEKA

Quadruple
glazed door

Plus-Extension
telescopic guides

**The perfect
steak**
in 4 steps

- 1 Bring the meat to **room temperature** to preserve its nutrients and juices
- 2 Choose between **rare, medium or wel-done** and SteakMaster will adjust every setting
- 3 Achieve the caramelized finish with the special **700°C** SteakGrill
- 4 **Sear** the meat with the cast iron grid

595 mm

595 mm

Net weight: 45,8Kg
Capacity: 63L



SteakGrill

Reaches temperatures up to 700°C

A+

**Energy
efficiency A+**



Cast iron grid

With two steak colocation option for different meat sizes



Exclusive course

Tips and tricks to become a meat cooking expert

DualClean

Two cleaning
systems in
the same
oven



Pyrolysis

Clean the oven reducing the dirt to ashes



HydroClean

Water steam helps removing dirt stuck to the sides of the oven

TEKA