

S T E A K  M A S T E R

Mastering the art of cooking meat is not a secret anymore. The SteakMaster is the first and only oven that will turn you into a meat-cooking expert in just a few simple steps. The perfect, juicy, tender T-bone at home, right at hand.

Welcome, meat lovers.

SteakGrill that reaches up to 700°C

Multifunction SurroundTemp

Pyrolytic cleaning system

HydroClean® PRO cleaning system

A Energy class: up to 20% less consumption

Capacity, gross/net: 71/63 litres

TFT 4" true color Touch control

LED illuminated ring knob

40 automatic programs

(20 special for meat + 20 international recipes)

Children safety lock, timer and door lock

Automatic disconnection security system

4 removable glazed door

SoftClose door with autolock

Special cast iron grid for Steaks


TEKA

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WELCOME **MEAT LOVERS**

The first & unique oven to prepare
the perfect steak.



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STEPS TO COOK THE PERFECT T-BONE STEAK

1 PRACTICE AND SKILLS

Master the art of the perfect T-bone with SteakMaster. Choose between rare, medium, or well-done, and SteakMaster will adjust every setting for a professional steakhouse result.

2 BRINGING THE MEAT TO ROOM TEMPERATURE

Room temperature is the key to preserving nutrients and meat juices. SteakMaster has developed a specific feature to bring the T-bone to 40 °C, the perfect room temperature.

3 HIGHEST TEMPERATURES BETTER FLAVOUR

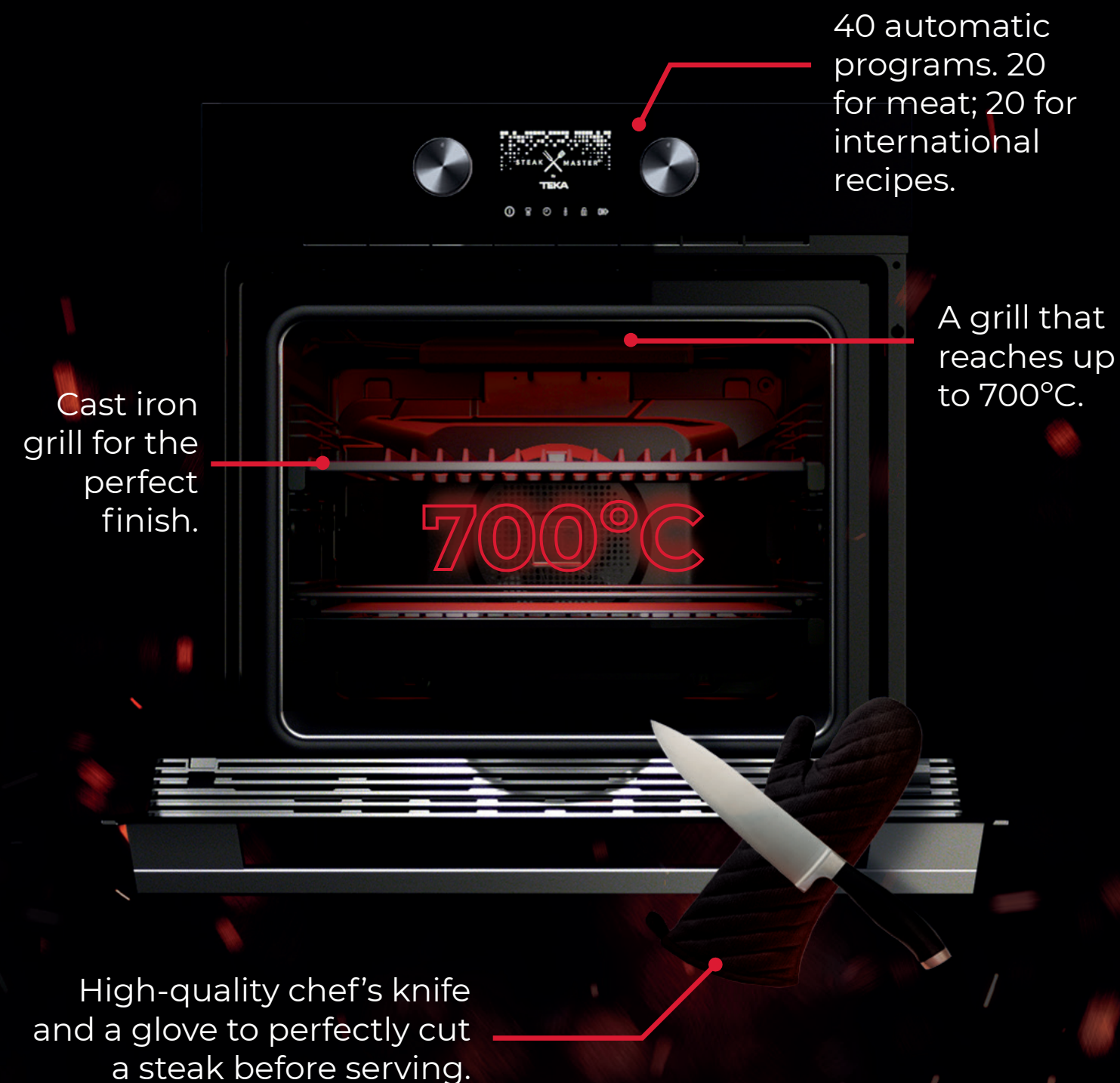
To make the T-bone look brown and tasty, and to achieve that caramelized finish, the powerful SteakGrill reaches temperatures of up to 700 °C.

4 STEAKHOUSE CAST-IRON GRID

The ultimate chef's tool to sear the meat. The iron grid works together with the SteakMaster for a tenderer, juicier bite.

THE BEST RESTAURANT YOUR KITCHEN

SteakMaster features and the exclusive grid cook a T-bone like a meat chef. But it can also turn any poultry or fish, like magret or tuna, into culinary delicacies.



40 automatic programs. 20 for meat; 20 for international recipes.

A grill that reaches up to 700°C.

Cast iron grill for the perfect finish.

High-quality chef's knife and a glove to perfectly cut a steak before serving.

MUCH MORE THAN AN OVEN

The latest technology turns the SteakMaster into a multifunction oven with pyrolytic cleaning system, ready to prepare any traditional recipes, from vegetables to homemade sweets.



AN EXCLUSIVE COURSE FOR MEAT LOVERS

Become a meat cooking expert with the specially designed SteakMaster cooking course. Tips and tricks to become a home chef and enjoy an authentic meat lovers experience.