

TEKA**Teka Home HLB 8700 P**

Smart oven with WiFi connection, AirFry special function and 20 automatic recipes



70L



Plus extension guides:
75% extraction



HydroClean steam cleaning system



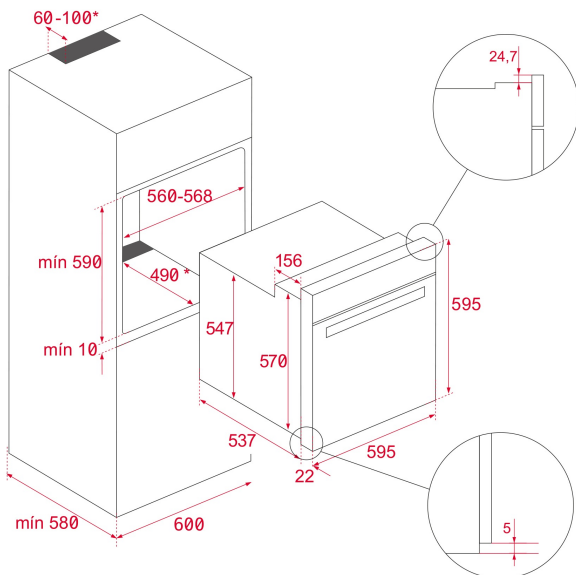
Pyrolysis cleaning system



SoftClose



SurroundTemp

**REFERENCE**

REF: 111000047

EAN: 8434778017496

FEATURES

Teka Home: smart appliances with Wi-Fi connection

Multifunction SurroundTemp oven

12 cooking functions

Pyrolysis self-cleaning system and automatic HydroClean system

Touch control display with knobs

Personal cooking assistant: 20 automatic programs

Chrome supports with 5 cooking levels

Removable quadruple glazed door

Automatic disconnection security system

SoftClose system

Children safety lock

Automatic quick preheating

Anti-tip deep tray, baking tray and reinforced grid

Capacity (gross/net): 71 / 70 litres

FryMaster Box included

DIMENSIONS**Product height (mm):** 595**Product width (mm):** 595**Product depth (mm):** 537+22**Product length (mm):****Net weight (Kg):** 37**TECHNICAL DETAILS**

Energy Efficiency Class: A+

Power rate (V): 220/240

Frequency (Hz): 50/60

Maximum Nominal Power (W): 3552

COLOURS

111000047

Black glass



HLB 8700 P BK

Oven Cooking Symbols & Functions



Oven Cooking Functions:

12



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.



Slow Cooking

Lowers cooking speed for tender, flavourful dishes.



Fast Preheating

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

Additional Functions:



Pyrolysis

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



HydroClean® Pro

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