MAESTRO HLC 847 SC

**TEKA** 

Compact Multifunction Oven in 45cm with HydroClean system and steamer





## REFERENCE

REF: 40589020

EAN: 8421152145418

## **FEATURES**

Multifunction SurroundTemp oven + Steamer 15 cooking functions Temperature range 30-100 °C 1 litre water tank Automatic HydroClean system Touch control display with knobs Electronic timer (Delay/Start function) Personal cooking assistant: 20 automatic programs Slow cook, sterilization and regeneration function Chrome supports with 5 cooking levels Removable quadruple glazed door SoftClose system Automatic disconnection security system Children safety lock Automatic quick preheating Anti-tip deep tray, anti-tip gastronorm tray and reinforced grid MeatProbe included Capacity (gross/net): 45 / 44 litres

## DIMENSIONS

Product height (mm): 455 Product width (mm): 595 Product depth (mm): 559 Product length (mm): Net weight (Kg): 28

# **TECH SPECS**

Energy Efficiency Class: A+ Power rate (V): 220-240 Frequency (Hz): 50/60 Maximum Nominal Power (W): 3000

## **COLOURS**



Black Glass with StainlessSteel frame

**HLC 847 SC** 

ТЕКА

Steam Oven Cooking Symbols & Functions



## **Oven Cooking Functions:**

# 15



### **Conventional Heating**

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



### **Conventional + Fan**

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



### Grill

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



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### Grill + Fan

Top grilling with fan-assisted heat, ensuring even browning.

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



### HydroClean® Pro

**Fast Preheating** 

**Additional Functions:** 

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

Quickly brings the oven up to the desired

temperature for efficient cooking.



Efficiently grills larger surfaces, suitable for big dishes.



### MaxiGrill



Bottom

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



### Pizza

Turbo

Tailored for pizzas and pastries, ensuring crispy crusts and evenly cooked toppings.

Consistent temperature for multi-level cooking, ideal



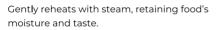
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### Regeneration

**Steam Functions:** 

Steam



Ideal for healthy steam cooking, ensuring

food stays nutrient-rich without burning.



### Sous Vide

Sous vide cooking. Low, steady heat for prolonged periods, preserving food's appearance and nutrients.



### **Slow Cooking**

for cooking multiple dishes.

Lowers cooking speed for tender, flavourful dishes.



## Eco

Efficient, energy-saving cooking with intelligent temperature control.



## Defrosting

Thaws food quickly and evenly, preparing it for cooking.