

TEKA**MAESTRO HLB 860 P**

A+ Pyrolytic Oven with 20 recipes



70L



DualClean

Full
Extension
Telescopic
Guide

HydroClean



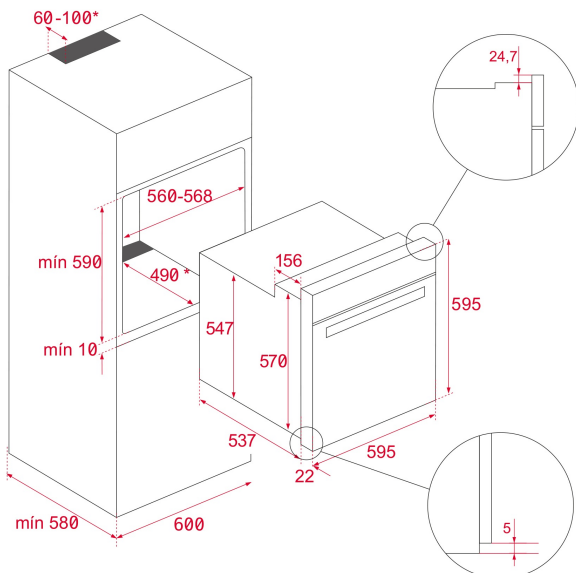
Pyrolysis



SoftClose



SurroundTemp

**REFERENCE**

REF: 41566020

EAN: 8421152148822

FEATURES

Multifunction SurroundTemp oven

12 cooking functions

Pyrolysis self-cleaning system and automatic HydroClean system

Touch control display with knob

Personal cooking assistant: 20 automatic programs

Chrome supports with 5 cooking levels

Full extension telescopic guides

Easy slide telescopic guides

Removable quadruple glazed door

SoftClose system

Children safety lock

Automatic disconnection safety system

Automatic quick preheating

Anti-tip deep tray and reinforced grid

Capacity (gross/net): 71 / 70 litres

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

Energy Efficiency Class: A+

Power rate (V): 220-240

Frequency (Hz): 50/60

Maximum Nominal Power (W): 3552

COLOURS

41566020

Black Glass with StainlessSteel frame



HLB 860 P

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.



Defrosting

Thaws food quickly and evenly, preparing it for cooking.



Slow Cooking

Lowers cooking speed for tender, flavourful dishes.

Additional Functions:



Fast Preheating

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



HydroClean® Pro

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



Pyrolysis

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