

Understanding your Teka oven

Mastering the use of your Teka oven begins with understanding its symbols and functions. Our clear and concise guide helps you easily understand your oven's capabilities, ensuring you can effortlessly achieve delicious results every time.



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.



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.



Grill

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



Grill + Fan

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



MaxiGrill

Efficiently grills larger surfaces, suitable for big dishes.



MaxiGrill + Fan

Suitable for both surfaces roasting and even cooking of meats and casseroles.



Turbo

Consistent temperature for multi-level cooking, ideal for cooking multiple dishes.



Pizza

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



MaestroPizza 340°C

Reaches high temperatures for authentic stone-fired pizza taste.



Eco

Efficient, energy-saving cooking with intelligent temperature control.



Defrosting

Thaws food quickly and evenly, preparing it for cooking.



Slow Cooking

Lowers cooking speed for tender, flavourful dishes.



Ferment / Proofing / Rising

Steady low temperature of 30°C to 40°C, optimal for dough proofing.



Full Steam / Sous Vide

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



Conventional + Steam

Fuses dry heat and steam for crispy exteriors and juicy interiors.



Regeneration

Gently reheats with steam, retaining food's moisture and taste.



Turbo + Steam

Combines high-speed air circulation with steam for quick, moist cooking.



Microwave

Basic function for quick heating and cooking.



Microwave + Grill

Combines microwave speed with grilling for fast, crispy results.



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.