



## TEKA MAESTRO iOven P A+ Pyrolytic Oven with 50 Recipes and SteamBox Owner's Manual

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# TEKA

TEKA MAESTRO iOven P A+ Pyrolytic Oven with 50 Recipes and SteamBox



## Specifications

- Reference: REF: 111000000
- EAN: 8434778000146
- Capacity: 70L
- Cleaning System: DualClean
- Door Type: Full
- MeatProbe: Yes
- Cleaning Function: HydroClean
- Extension: Yes
- Telescopic Guide: Yes
- Pyrolysis: Yes
- SoftClose: Yes
- SurroundTemp: Yes
- The SteamBox is included

## Dimensions

- Product height (mm): 595
- Product width (mm): 595
- Product depth (mm): 537+22
- Product Length (mm): Not specified

- Net weight (Kg): 40

## **Tech Specs**

- Energy Efficiency Class: A+
- Power rate (V): 220-240
- Frequency (Hz): 50/60
- Maximum Nominal Power (W): 3552

## **Colors**

The MAESTRO iOven P A+ Pyrolytic Oven is available in Black Glass with a Stainless Steel frame (REF: 111000000).

## **Product Usage Instructions**

### **Cleaning the Oven**

The MAESTRO iOven P A+ Pyrolytic Oven features the DualClean cleaning system. Follow these steps to clean the oven:

1. Remove all oven racks and accessories.
2. Select the Pyrolysis cleaning function in the oven settings.
3. Close the oven door and wait for the Pyrolysis process to complete.
4. Once the oven has cooled down, wipe away the ash residue with a damp cloth.
5. For regular cleaning, use the HydroClean function and wipe the interior with a mild detergent and cloth.

### **Using the MeatProbe**

The MAESTRO iOven P A+ Pyrolytic Oven includes a MeatProbe for the precise cooking of meat. Follow these steps to use the MeatProbe:

1. Insert the MeatProbe into the thickest part of the meat.
2. Select the desired cooking temperature on the oven settings.
3. Place the meat in the oven and close the door.
4. The oven will automatically monitor the internal temperature of the meat and notify you when it reaches the desired temperature.

### **Using the SteamBox**

The MAESTRO iOven P A+ Pyrolytic Oven comes with a SteamBox for adding moisture during cooking. Follow these steps to use the SteamBox:

1. Fill the SteamBox with water and place it inside the oven.
2. Select the desired cooking mode that requires steam.
3. Close the oven door and start the cooking process.

4. The SteamBox will release steam during cooking, enhancing the flavor and preserving moisture in your dishes.

## Frequently Asked Questions (FAQ)

### Q: How do I activate the Pyrolysis cleaning function?

- **A:** To activate the Pyrolysis cleaning function, select it in the oven settings and follow the on-screen instructions. Make sure to remove all oven racks and accessories before starting the process.

### Q: Can I use the MeatProbe for other types of food?

- **A:** The MeatProbe is designed specifically for meat and may not provide accurate readings for other types of food. It is recommended to use a separate thermometer for other dishes.

### Q: How often should I clean the oven with Pyrolysis?

- **A:** The frequency of Pyrolysis cleaning depends on your usage. It is recommended to perform a Pyrolysis cleaning cycle every few months or when there is a significant buildup of grease and food residues inside the oven.
- A+ Pyrolytic Oven with 50 recipes and SteamBox

## REFERENCE

- **REF:** 111000000 EAN: 8434778000146

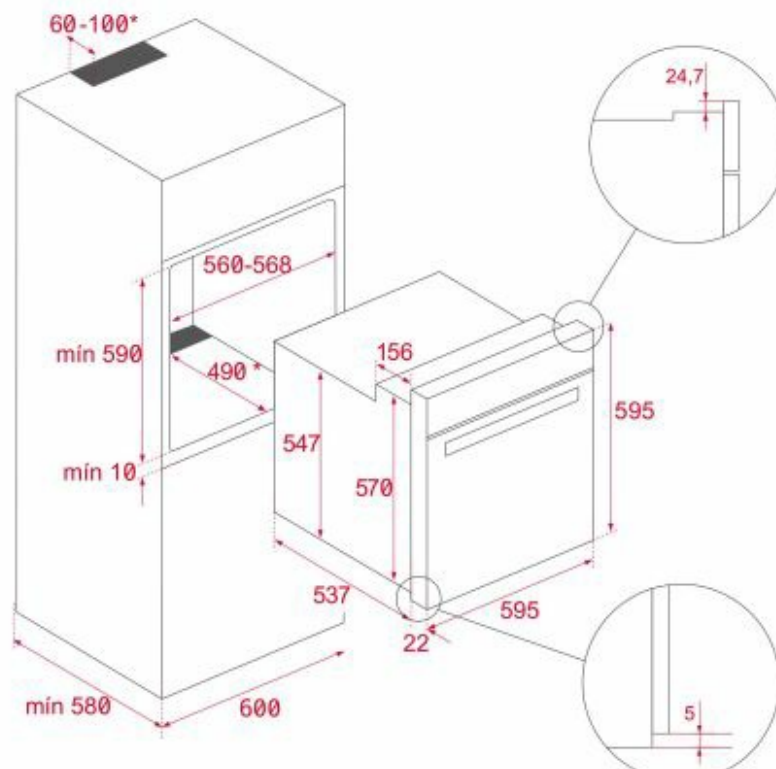
## FEATURES



- Multifunction SurroundTemp oven
- 18 cooking functions
- Pyrolysis self-cleaning system and automatic HydroClean system
- Full touch control display

- Personal cooking assistant: 50 automatic programs
- Chrome supports 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
- The SteamBox included
- Capacity (gross/net): 71 / 70 liters

## DIMENSIONS



- **Product height (mm):** 595
- **Product width (mm):** 595
- **Product depth (mm):** 537+22
- **Product Length (mm):**
- **Net weight (Kg):** 40

## TECH SPECS

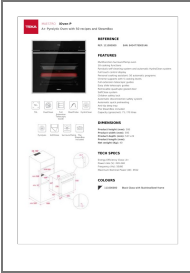
- **Energy Efficiency Class:** A+
- **Power rate (V):** 220-240

- **Frequency (Hz):** 50/60
- **Maximum Nominal Power (W):** 3552

**COLOURS**

- **111000000** Black Glass with stainless steel frame

**Documents / Resources**

	<p><a href="#">TEKA MAESTRO iOven P A+ Pyrolytic Oven with 50 Recipes and SteamBox</a> [pdf] Owner's Manual</p> <p>MAESTRO iOven P A Pyrolytic Oven with 50 Recipes and SteamBox, MAESTRO, iOven P A Pyrolytic Oven with 50 Recipes and SteamBox, Pyrolytic Oven with 50 Recipes and SteamBox, 50 Recipes and SteamBox, Recipes and SteamBox</p>
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**References**

- [User Manual](#)