

**MAESTRO**

## MaestroPizza HLB 8510 P

Cook the authentic pizza napoletana in the pyrolytic oven with 340°C special function

Automatic function

**340°C**

Cleaning system

**DualClean**

Multifunction

**SurroundTemp**

**8**

cooking functions

Manual

**Quick heating**

**Includes**

Deep tray  
Enamelled tray  
Grid

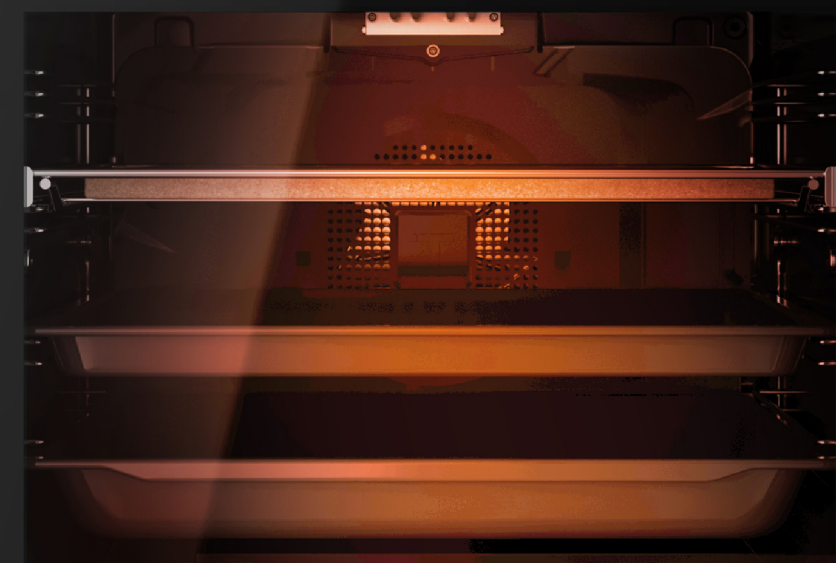
SoftClose system



**Accessories**

Special pizza stone  
Pizza peel

Function control dial      Touch Control      Temperature 50-250°C



MAESTRO PIZZA

TEKA

Quadruple glazed door

Plus-Extension telescopic guides

  
**Cook your pizza**  
in 4 steps

- 1 Place the pizza on the **special stone**, like in a professional wood oven
- 2 Cook your pizza with the **340°C** automatic function
- 3 Prepare your pizza in just **3 minutes**
- 4 Use the **pizza peel** to cook like a real chef

595 mm

595 mm

Net weight: 34Kg

Capacity: 70L



**340°C Grill**

The perfect temperature to cook a pizza



**Exclusive course**

Learn from the best pizza makers, the Fratelli Figurato brothers



**SurroundTemp**

Guarantees an evenly distribution of the heat

**DualClean**

Two cleaning systems in the same oven



**Pyrolysis**

Clean the oven reducing the dirt to ashes



**HydroClean**

Water steam helps removing dirt stuck to the sides of the oven

**A+**

**Energy efficiency A+**

**TEKA**