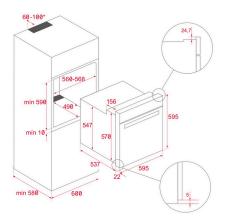
MAESTRO STEAMMASTER









Multifunction Pyrolitic oven Surround Temp

Exclusive SteakGrill technology (700°) Cook Steak, Entrecote, Rib eye steak or grilled hamburgers in just a few minutes Special cast iron grid to prepare grilled meats 20 Special automatic meat programs DualClean Pyrolysis + Hydroclean® PRO Cleaning System

STEAKMASTER function with special Grill auto programs and exclusive cast iron tray 12 cooking functions + 20 recipes: Top+Bottom, Grill+Bottom, Grill, Maxigrill, Top+Bottom+Fan, Pizza, Bottom, Turbo, Defrosting, Slow cook, ECO, Ferment Capacity gross/net: 63/71 litres TFT Display 4" Automatic quick heating Rotative black knobs -4glazed door 2 sets of Chromed guides with 5 levels Enameled cavity with 2 telescopic guide (easy slide) Full glass inner door Soft close Crystal clean enamel

Baking tray enamel, Deep tray enamel

External Dimensions

- 🖸 H 595 mm
- 🗢 W 595 mm
- 🛿 D 559 mm

STEAK GRILL AND SPECIAL GRID

The SteakMaster oven grill has been designed to reach a temperature of up to 700° throughout its surface. Thanks to the combination of the high temperature and the use of the special oven grid, we achieve a perfect caramelization effect with a crunchy texture. This oven incorporates a special cast iron grid for cooking meat with two placement options to be used with different thicknesses of meat.

