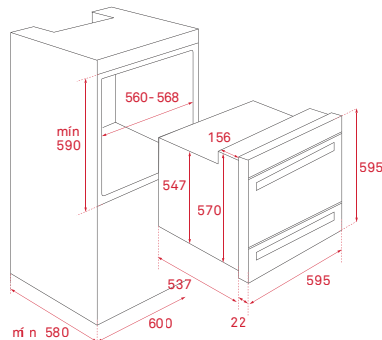


MAESTRO STEAMMASTER



Multifunction Pyrolytic 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

- ① 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.

