

Freestanding Cooker  
Catalogue



# Welcome to Tectone

Welcome to Tectone, where innovation meets legacy. Embarking on one of Türkiye's most ambitious standalone projects, we've set out to redefine the home appliance manufacturing sector. Starting from scratch, Tectone carries the weight of a grand vision - to transform homes globally with a full range unparalleled products. Our endeavor isn't just about scale or sophistication; it's about reshaping everyday experiences. And, while our journey might be new, our foundation is robust, backed by Can Holding, one of Türkiye's paramount corporate giants.

Dive in, and discover the Tectone difference.

- **2,000,000 m2** total indoor space (in 3 different locations)
- Adding value with **14.000+** team members all around globe
- **44 million** units production capacity (annual)
- **Worldwide** markets





## What We Offer?

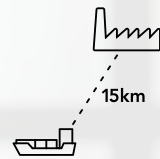
Tectone delivers unparalleled efficiency, wide product range, and assured quality in home appliance manufacturing. Partner with us for a seamless, optimized business experience.



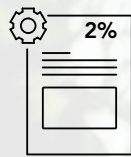
Wide Product Range from Single Entity



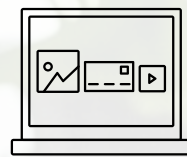
Comprehensive In-house Manufacturing



Logistic Cost Advantage



2% FoC Spare Parts of Total Invoice Amount (Worldwide)



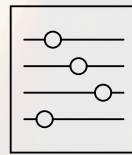
OEM & ODM Digital Design Marketing Support



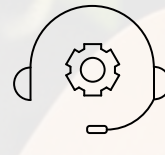
Optimized Quality Assurance



Optimized Lead Time Guarantee



Product Configuration Freedom



Strong After Sales Support

Work with Us!



## Freestanding Cookers





<b>Product Family</b>	6
Freestanding Cooker Types	
• Electric Freestanding Cookers	
• Gas Freestanding Cookers	
• Dual Fuel Freestanding Cookers	
• Mix Freestanding Cookers	
<b>Features &amp; Options</b>	12
<b>Oven Section</b>	16
<b>Technologies</b>	22
<b>Functions</b>	28
<b>Product Design</b>	32
<b>Accessories</b>	35
<b>Hob Section</b>	40
<b>Packaging Types</b>	50



## Product Family



### Largest Capacity

Whether the user needs a compact model for limited spaces or a larger oven for a big family, our ovens offer the largest interior volume. This spacious interior allows multiple dishes to be cooked simultaneously, making it ideal for high-volume cooking while saving time and energy.



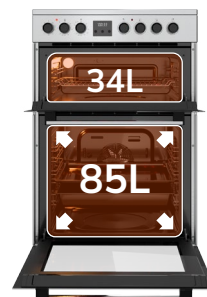
90x60cm  
Single Oven



60x60cm  
Single Oven



50x60cm  
Single Oven



60x60cm  
Double Oven



50x60cm  
Double Oven



# Freestanding Cookers

## Cooker Size Options

### 90x60cm Single: XL Cavity



- 895 x 600 x 753 mm
- 36 pcs. Shrink (20DC)
- 108 pcs. Shrink (40HC)
- 126 pcs. Shrink (86 m³ Truck)

### 60x60cm Single: XL Cavity



- 595 x 600 x 822 mm
- 48 pcs. Shrink (20DC)
- 108 pcs. Shrink (40HC)
- 144 pcs. Shrink (86 m³ Truck)

### 50x60cm Single: XL Cavity



- 495 x 600 x 822 mm
- 70 pcs. Shrink (20DC)
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- 144 pcs. Shrink (86 m³ Truck)

### 60x60cm Double: XL Cavity




- 595 x 600 x 880 mm
- 48 pcs. Shrink (20DC)
- 108 pcs. Shrink (40HC)
- 120 pcs. Shrink (86 m³ Truck)


### 50x60cm Double: XL Cavity




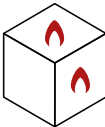
- 495 x 600 x 880 mm
- 70 pcs. Shrink (20DC)
- 144 pcs. Shrink (40HC)
- 120 pcs. Shrink (86 m³ Truck)

## Cooker Fuel Type Options

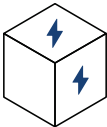
 Electric

 Gas

 Dual Fuel



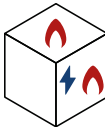
Gas



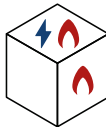
Electric



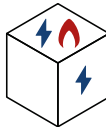
Dual Fuel



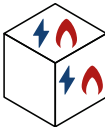
Dual Fuel  
Mixed



Dual Fuel  
Mixed



Dual Fuel  
Mixed



Dual Fuel  
Mixed

90 x 60 cm Single Oven	●	●	●	●	●	●	●
60 x 60 cm Single Oven	●	●	●	●	●	●	●
60 x 60 cm Double Oven		●	●			●	
50 x 60 cm Single Oven	●	●	●	●	●	●	●
50 x 60 cm Double Oven		●	●			●	

# Freestanding Cooker Types

## Electric Freestanding Cookers

Electric Cooktop Selections with Electric Oven

### 90x60cm Single: XL Cavity (138lt)



- Wire Rack w/o Fan: 138L
- Wire Rack w/ Fan: 127L
- Embossed w/o Fan: 133L
- Embossed w/ Fan: 122L
- 895 x 600 x 753 mm
- 36 pcs. Shrink (20DC)
- 108 pcs. Shrink (40HC)
- 126 pcs. Shrink (86 m³ Truck)

### 60x60cm Single: XL Cavity (85lt)



- Wire Rack w/o Fan: 85L
- Wire Rack w/ Fan: 80L
- Embossed w/o Fan: 80L
- Embossed w/ Fan: 76L
- 595 x 600 x 822 mm
- 48 pcs. Shrink (20DC)
- 108 pcs. Shrink (40HC)
- 144 pcs. Shrink (86 m³ Truck)

### 50x60cm Single: XL Cavity (70lt)



- Wire Rack w/o Fan: 70L
- Wire Rack w/ Fan: 63L
- Embossed w/o Fan: 64L
- Embossed w/ Fan: 58L
- 495 x 600 x 822 mm
- 70 pcs. Shrink (20DC)
- 144 pcs. Shrink (40HC)
- 144 pcs. Shrink (86 m³ Truck)

### 60x60cm Double: XL Cavity (85 lt + 34lt)



- Wire Rack w/o Fan: 85L (1)
- Wire Rack w/ Fan: 80L (1)
- Embossed w/o Fan: 80L (1)
- Embossed w/ Fan: 76L (1)
- Wire Rack w/o Fan: 34L (2)
- Wire Rack w/ Fan: 33L (2)
- Embossed w/o Fan: 33L (2)
- Embossed w/ Fan: 31L (2)
- 595 x 600 x 880 mm
- 48 pcs. Shrink (20DC)
- 108 pcs. Shrink (40HC)
- 120 pcs. Shrink (86 m³ Truck)

### 50x60cm Double: XL Cavity (70lt + 27lt)



- Wire Rack w/o Fan: 70L (1)
- Wire Rack w/ Fan: 63L (1)
- Embossed w/o Fan: 64L (1)
- Embossed w/ Fan: 58L (1)
- Wire Rack w/o Fan: 27L (2)
- Wire Rack w/ Fan: 26L (2)
- Embossed w/o Fan: 25L (2)
- Embossed w/ Fan: 24L (2)
- 495 x 600 x 880 mm
- 70 pcs. Shrink (20DC)
- 144 pcs. Shrink (40HC)
- 120 pcs. Shrink (86 m³ Truck)



## Gas Freestanding Cookers

Gas Cooktop Selections with Gas Oven

### 90x60cm Single: XL Cavity (123lt)



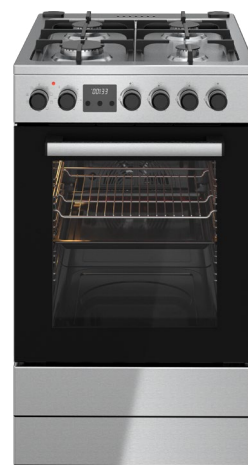
- Wire Rack w/o Fan: 123L
- Wire Rack w/ Fan: 113L
- Embossed w/o Fan: 118L
- Embossed w/ Fan: 109L
- 895 x 600 x 753 mm
- 36 pcs. Shrink (20DC)
- 108 pcs. Shrink (40HC)
- 126 pcs. Shrink (86 m<sup>3</sup> Truck)

### 60x60cm Single: XL Cavity (80lt)



- Wire Rack w/o Fan: 80L
- Wire Rack w/ Fan: 75L
- Embossed w/o Fan: 75L
- Embossed w/ Fan: 70L
- 595 x 600 x 822 mm
- 48 pcs. Shrink (20DC)
- 108 pcs. Shrink (40HC)
- 144 pcs. Shrink (86 m<sup>3</sup> Truck)

### 50x60cm Single: XL Cavity (63lt)



- Wire Rack w/o Fan: 63L
- Wire Rack w/ Fan: 57L
- Embossed w/o Fan: 58L
- Embossed w/ Fan: 53L
- 495 x 600 x 822 mm
- 70 pcs. Shrink (20DC)
- 144 pcs. Shrink (40HC)
- 144 pcs. Shrink (86 m<sup>3</sup> Truck)

## Did You Know?

*Asparagus has been prized for thousands of years, dating back to Ancient Egypt and Rome. Asparagus is also one of the best natural sources of glutathione, an antioxidant that helps fight harmful free radicals in the body.*

## Dual Fuel Freestanding Cookers

### Gas Cooktop Selections with Electric Oven

#### 90x60cm Single: XL Cavity (138lt)



- Wire Rack w/o Fan: 138L
- Wire Rack w/ Fan: 127L
- Embossed w/o Fan: 133L
- Embossed w/ Fan: 122L
- 895 x 600 x 753 mm
- 36 pcs. Shrink (20DC)
- 108 pcs. Shrink (40HC)
- 126 pcs. Shrink (86 m<sup>3</sup> Truck)

#### 60x60cm Single: XL Cavity (85lt)



- Wire Rack w/o Fan: 85L
- Wire Rack w/ Fan: 80L
- Embossed w/o Fan: 80L
- Embossed w/ Fan: 76L
- 595 x 600 x 822 mm
- 48 pcs. Shrink (20DC)
- 108 pcs. Shrink (40HC)
- 144 pcs. Shrink (86 m<sup>3</sup> Truck)

#### 50x60cm Single: XL Cavity (70lt)



- Wire Rack w/o Fan: 70L
- Wire Rack w/ Fan: 63L
- Embossed w/o Fan: 64L
- Embossed w/ Fan: 58L
- 495 x 600 x 822 mm
- 70 pcs. Shrink (20DC)
- 144 pcs. Shrink (40HC)
- 144 pcs. Shrink (86 m<sup>3</sup> Truck)

#### 60x60cm Double: XL Cavity (85 lt + 34lt)



- Wire Rack w/o Fan: 85L (1)
- Wire Rack w/ Fan: 80L (1)
- Embossed w/o Fan: 80L (1)
- Embossed w/ Fan: 76L (1)
- Wire Rack w/o Fan: 34L (2)
- Wire Rack w/ Fan: 33L (2)
- Embossed w/o Fan: 33L (2)
- Embossed w/ Fan: 31L (2)
- 595 x 600 x 880 mm
- 48 pcs. Shrink (20DC)
- 108 pcs. Shrink (40HC)
- 120 pcs. Shrink (86 m<sup>3</sup> Truck)

#### 50x60cm Double: XL Cavity (70lt + 27lt)



- Wire Rack w/o Fan: 70L (1)
- Wire Rack w/ Fan: 63L (1)
- Embossed w/o Fan: 64L (1)
- Embossed w/ Fan: 58L (1)
- Wire Rack w/o Fan: 27L (2)
- Wire Rack w/ Fan: 26L (2)
- Embossed w/o Fan: 25L (2)
- Embossed w/ Fan: 24L (2)
- 495 x 600 x 880 mm
- 70 pcs. Shrink (20DC)
- 144 pcs. Shrink (40HC)
- 120 pcs. Shrink (86 m<sup>3</sup> Truck)



## Mix Freestanding Cookers

Versatile Cooktop Selections with Mix Oven (including top heating element)

### 90x60cm Single: XL Cavity (134lt)



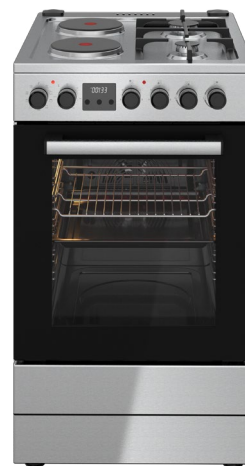
- Wire Rack w/o Fan: 134L
- Wire Rack w/ Fan: 123L
- Embossed w/o Fan: 129L
- Embossed w/ Fan: 118L
- 895 x 600 x 753 mm
- 36 pcs. Shrink (20DC)
- 108 pcs. Shrink (40HC)
- 126 pcs. Shrink (86 m<sup>3</sup> Truck)

### 60x60cm Single: XL Cavity (85lt)



- Wire Rack w/o Fan: 85L
- Wire Rack w/ Fan: 80L
- Embossed w/o Fan: 80L
- Embossed w/ Fan: 75L
- 595 x 600 x 822 mm
- 48 pcs. Shrink (20DC)
- 108 pcs. Shrink (40HC)
- 144 pcs. Shrink (86 m<sup>3</sup> Truck)

### 50x60cm Single: XL Cavity (68lt)



- Wire Rack w/o Fan: 68L
- Wire Rack w/ Fan: 62L
- Embossed w/o Fan: 63L
- Embossed w/ Fan: 57L
- 495 x 600 x 822 mm
- 70 pcs. Shrink (20DC)
- 144 pcs. Shrink (40HC)
- 144 pcs. Shrink (86 m<sup>3</sup> Truck)

### 60x60cm Double: XL Cavity (85 lt + 34lt)



- Wire Rack w/o Fan: 85L (1)
- Wire Rack w/ Fan: 80L (1)
- Embossed w/o Fan: 80L (1)
- Embossed w/ Fan: 76L (1)
- Wire Rack w/o Fan: 34L (2)
- Wire Rack w/ Fan: 33L (2)
- Embossed w/o Fan: 33L (2)
- Embossed w/ Fan: 31L (2)
- 595 x 600 x 880 mm
- 48 pcs. Shrink (20DC)
- 108 pcs. Shrink (40HC)
- 120 pcs. Shrink (86 m<sup>3</sup> Truck)

### 50x60cm Double: XL Cavity (70lt + 27lt)



- Wire Rack w/o Fan: 70L (1)
- Wire Rack w/ Fan: 63L (1)
- Embossed w/o Fan: 64L (1)
- Embossed w/ Fan: 58L (1)
- Wire Rack w/o Fan: 27L (2)
- Wire Rack w/ Fan: 26L (2)
- Embossed w/o Fan: 25L (2)
- Embossed w/ Fan: 24L (2)
- 495 x 600 x 880 mm
- 70 pcs. Shrink (20DC)
- 144 pcs. Shrink (40HC)
- 120 pcs. Shrink (86 m<sup>3</sup> Truck)

## Features & Options



# Control Panel Selections

90x60cm Single Cooker

No Timer



No timer version.  
Available in 5 or 6 cooking zones.

Electric	Gas	Dual Fuel	Mix
✓	✓	✓	✓

Mechanical Reminder



Includes a mechanical reminder that notifies when the food is ready.  
Available in 5 or 6 cooking zones.

Electric	Gas	Dual Fuel	Mix
N/A	✓	N/A	✓

Mechanical Timer



Includes a mechanical timer that switches off the oven when the food is ready.  
Available in 5 or 6 cooking zones.

Electric	Gas	Dual Fuel	Mix
✓	N/A	✓	N/A

Digital Timer (Touch Control) - Wide



Includes a digital timer that switches off the oven when the food is ready.  
Available in 5 or 6 cooking zones.

Electric	Gas	Dual Fuel	Mix
✓	✓	✓	✓

Digital Reminder (Touch Control) - Wide



Includes a digital reminder that notifies when the food is ready.  
Available in 5 or 6 cooking zones.

Electric	Gas	Dual Fuel	Mix
N/A	✓	N/A	✓



60x60cm Single Cooker

No Timer



No timer version.  
Available in 5 or 6 cooking zones.

Electric	Gas	Dual Fuel	Mix
✓	✓	✓	✓

Mechanical Reminder



Includes a mechanical reminder that notifies when the food is ready.  
Available in 5 or 6 cooking zones.

Electric	Gas	Dual Fuel	Mix
N/A	✓	N/A	✓

Mechanical Timer (90 mins)



Includes a mechanical timer that switches off the oven when the food is ready.  
Available in 5 or 6 cooking zones.

Electric	Gas	Dual Fuel	Mix
✓	N/A	✓	N/A

Digital Timer (Touch Control) - Wide



Includes a digital timer that switches off the oven when the food is ready.  
Available in 5 or 6 cooking zones.

Electric	Gas	Dual Fuel	Mix
N/A	✓	N/A	N/A

Digital Reminder (Touch Control) - Wide



Sets oven function and temperature with knobs.  
No timer for simplified operation.

Electric	Gas	Dual Fuel	Mix
N/A	✓	N/A	✓

50x60cm Single Cooker  
No Timer Control Panel



No timer version.  
Available in 5 or 6 cooking zones.

Electric	Gas	Dual Fuel	Mix
✓	✓	✓	✓

Mechanical Reminder



Includes a mechanical reminder that notifies when the food is ready.  
Available in 5 or 6 cooking zones.

Electric	Gas	Dual Fuel	Mix
N/A	✓	N/A	✓

Mechanical Timer (90 mins)

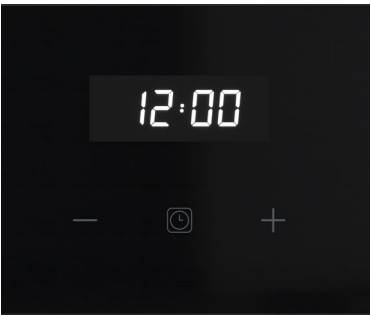


Includes a mechanical timer that switches off the oven when the food is ready.  
Available in 5 or 6 cooking zones.

Electric	Gas	Dual Fuel	Mix
✓	N/A	✓	N/A

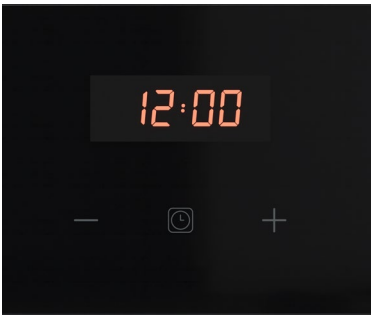
Digital Timer Color Options

White



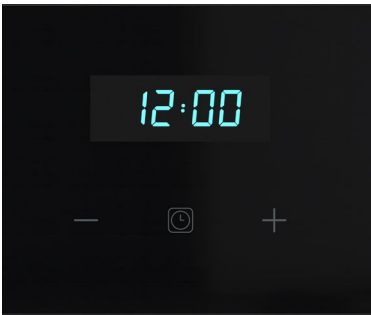
(Standard)

Amber



(Optional)

Blue



(Optional)

## Oven Section





# Oven Control Panel Function Selections

We offer a variety of control panel function options to suit every need. From basic configurations like Standard Heating to the highly advanced Ultimate Multi-Function Control, our range ensures you can find the perfect match. Each control panel type is customizable in both standard and rustic designs, allowing you to tailor the look to your preference.

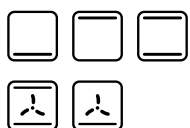
## Electric Single Ovens

### 3 Functions (Standard)



- Bottom Heating Element
- Top Heating Element
- Top + Bottom Heating Element (Static)

### 5 Functions (Optional)



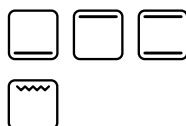
- Bottom Heating Element
- Top Heating Element
- Top + Bottom Heating Element (Static)
- Fan Assisted Cooking
- Bottom Heating Element + Fan

### 9 Functions (Optional)



- Light
- Bottom Heating Element
- Top Heating Element
- Top + Bottom Heating Element (Static)
- Fan Assisted Cooking
- Grill
- Grill + Fan
- Turbo + Fan (Convection)
- Fan (Defrost)

### 4 Functions (Optional)



- Bottom Heating Element
- Top Heating Element
- Top + Bottom Heating Element (Static)
- Grill

### 6 Functions (Optional)



- Fan Assisted Cooking
- Top + Bottom Heating Element (Static)
- Top Heating Element
- Steam Assisted Cooking & Cleaning
- Grill
- Grill + Fan

## Electric Double Ovens

### 0+1+2 Functions (Standard)



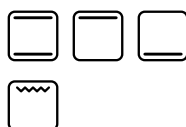
- Bottom Heating Element
- Top Heating Element
- Top + Bottom Heating Element (Static)

### 0+3 Functions (Optional)



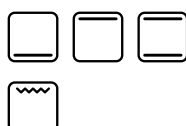
- Bottom Heating Element
- Top Heating Element
- Top + Bottom Heating Element (Static)
- Expect for Digital Timer Option

### 0+1+3 Functions (Optional)



- Bottom Heating Element
- Top Heating Element
- Top + Bottom Heating Element (Static)
- Grill

### 0+4 Functions (Optional)



- Bottom Heating Element
- Top Heating Element
- Top + Bottom Heating Element (Static)
- Grill
- Expect for Digital Timer Option

## Gas Ovens

### One Knob Two Ways Control (Standard)



- Bottom Gas Brulor
- Top Gas Brulor
- FFD

### One Knob Two Ways Control (Optional)



- Bottom Gas Brulor
- Thermostat
- FFD
- Switch
- Top Gas Brulor

### One Knob Two Ways Control (Optional)



- Bottom Gas Brulor
- Top Gas Brulor
- Thermostat
- FFD
- Only for those with Push Button Ignition

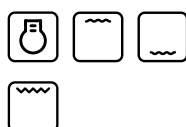
## Mix Ovens

### One Knob Two Ways Control (Standard)



- Bottom Gas Brulor
- FFD
- Grill
- Switch
- Only for those with Push Button Ignition

### Two Knobs Two Ways Control (Optional)



- Bottom Gas Brulor
- Top Gas Brulor
- Thermostat
- FFD
- Switch
- Grill
- Light
- Automatic Ignition Mandatory

## Heating Elements

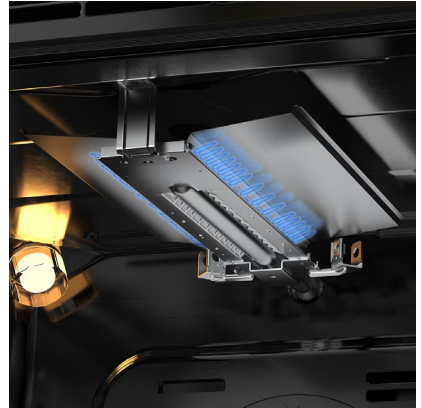
Top Heating Element



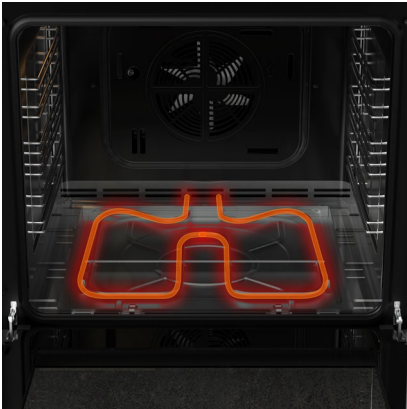
Top Heating Element + Grill



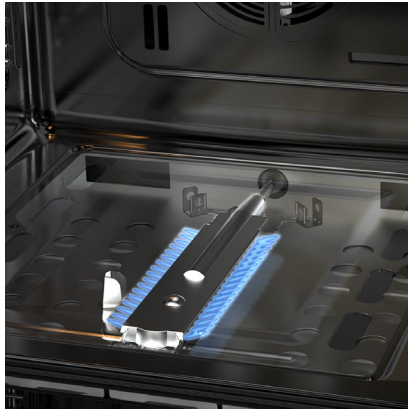
Top Gas Brulor



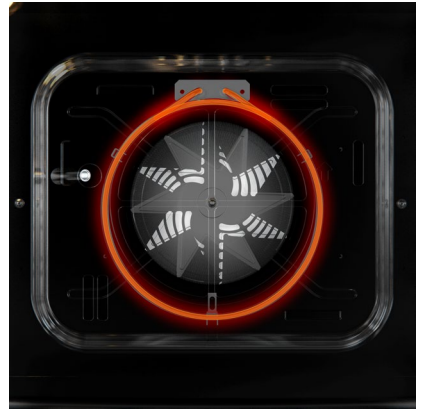
Bottom Heating Element



Bottom Gas Brulor



Ring Element



## Drawers

Drawers provide convenient storage, keeping cookware and kitchen supplies organized and easily accessible. They not only improve the functionality of the kitchen but also enhance its style, available in two designs: standard and flap.



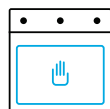
Flap Drawer (Optional)



Standard Drawer (Standard)

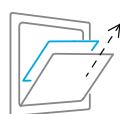
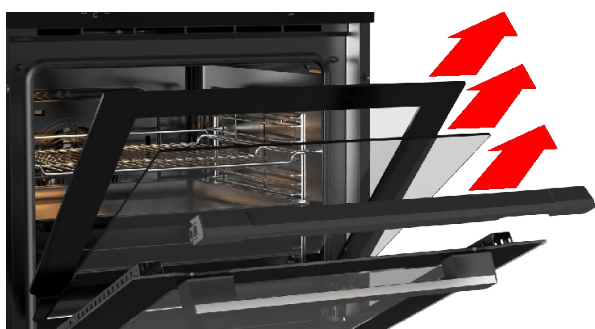


## Oven Door Features



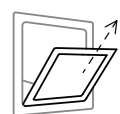
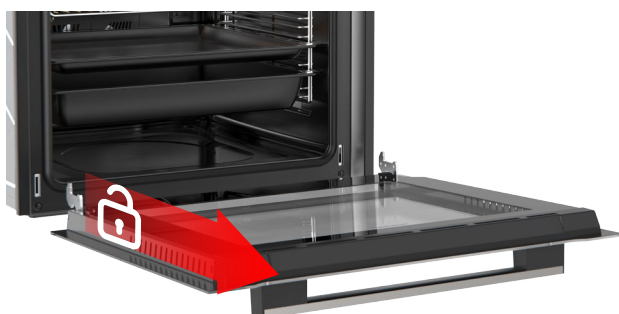
### TouchSafe Door (Triple Glazed Door with Low-e)

Even under high temperature, the exterior of the door stays cool, providing protection against accidental burns for the user and their family.



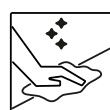
### Removable Glass

The oven door glass can be easily removed and installed, simplifying cleaning and maintenance.



### Removable Door

By turning the hinge latches up, the door can be easily removed and reinstalled, allowing for easy cleaning of both the door and the inside of the oven.



### Instant Wipe Clean

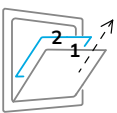
The interior door glass features a low maintenance coating. A quick swipe with a damp cloth and cleaning solution keeps it clean.



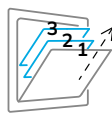
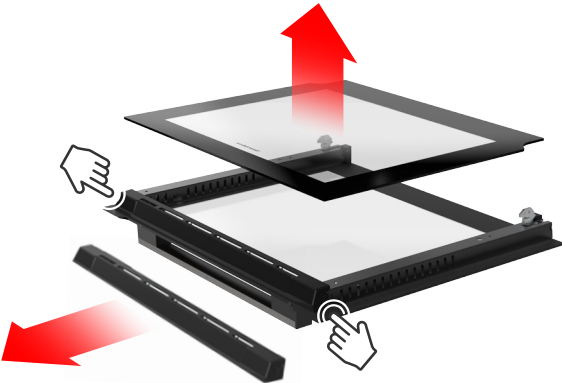
### Gentle Soft Close

With their soft, smooth closing, these oven doors express luxury, effortlessly enhancing the kitchen experience for the user.

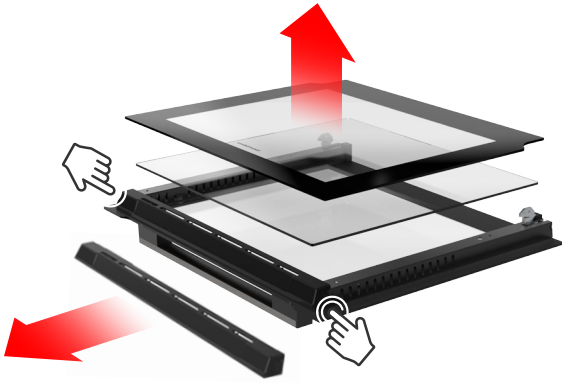
Door Types



Double Glazed Door with Low-e



Triple Glazed Door with Low-e



Cavity Color Options

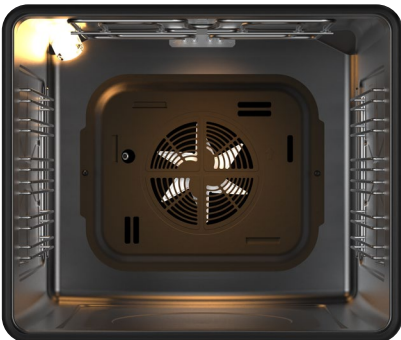
Electric Single Ovens

Shiny Black



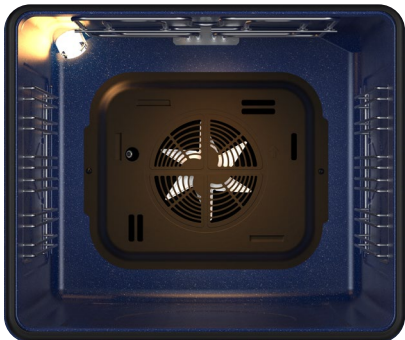
(Standard)

Grey



(Optional)

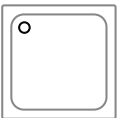
Navy Blue



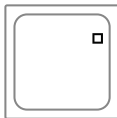
(Optional)

Light Options

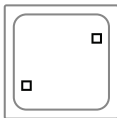
Lighten the user's cooking with our sleek and efficient oven lamps, available in three designs: Round, Square, and Double Square.



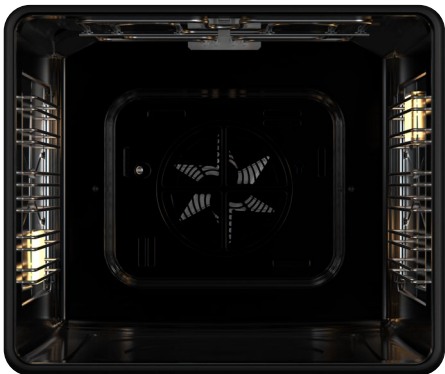
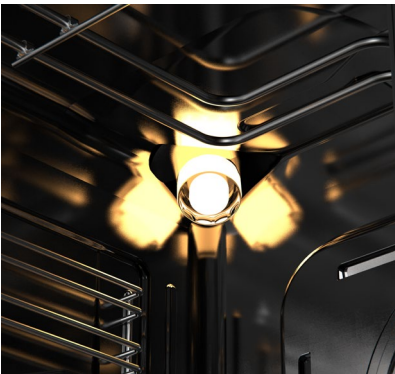
Round Light



Square Light



Double Square Light

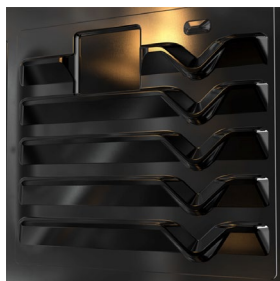




## Rack Options

Diverse cavity rack types, crafted for easy handling for the user, offer quick tool-free installation and removal, enhancing kitchen functionality, and adaptability for evenly cooking.

**Embossed (5)**



(Standard)

**Wire Rack (6)**



(Optional)

**Wire Rack (12)**



(Optional)

**Wire Rack (15)**



(Optional)

## Telescopic Shelves

**Half Extension Telescopic Shelves**



(Optional)

**Full Extension Telescopic Shelves**



(Optional)

The shelves enable easy removal of hot trays or pans from the oven. Benefits include:

**Smooth Glide:**

Effortless access with telescopic rails.

**Safety First:**

Locking system ensures secure placement.

**Easy Installation:**

Tool-free setup and adjustable levels.

**Stability Guaranteed:**

Stable support for heavy dishes.

**Built to Last:**

Durable materials, available in single and double configurations.



Single Telescopic Shelf



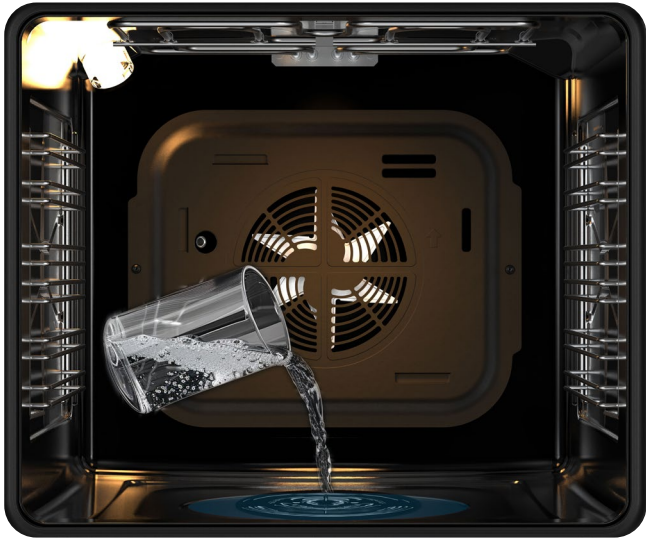
Double Telescopic Shelf

## Technologies





# Cooking Technologies



## Steam Assisted Cooking Mastery

Steam Assisted Cooking Mastery, introduces the perfect amount of steam into the oven, ensuring even cooking, retaining moisture for tender insides and crisp exteriors. Ideal for various dishes, from golden-crusted bread to succulent roasts and vibrant vegetables, it preserves flavors and nutrients while reducing the need for oils.



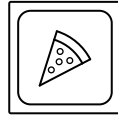
## Conventional Cooking



## Steam Assisted Cooking Mastery







### High Heat Cooking

The High Heat Cooking function is designed to bake pizzas at high temperatures, producing crispy crusts and deliciously melted toppings for an authentic pizzeria taste.

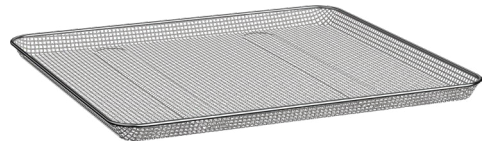


Pizza Set (Optional)

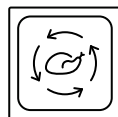
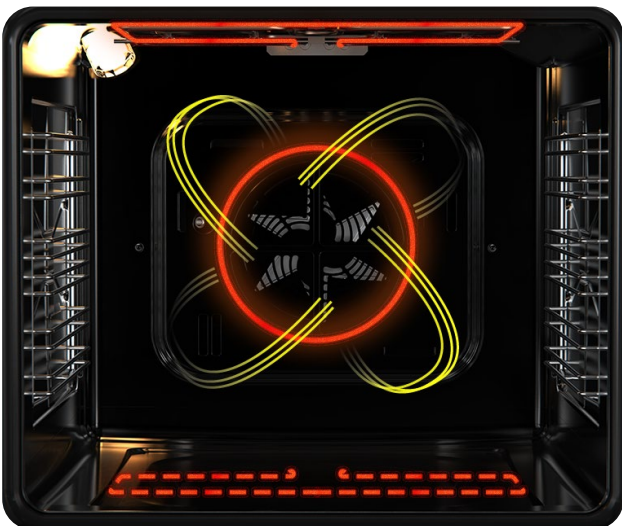


### Air Fry

This technology circulates hot air for even cooking and great frying results. Cut down on oil for healthier meals, perfect for fries, meats, and veggies.



Air Fry Tray (Optional)

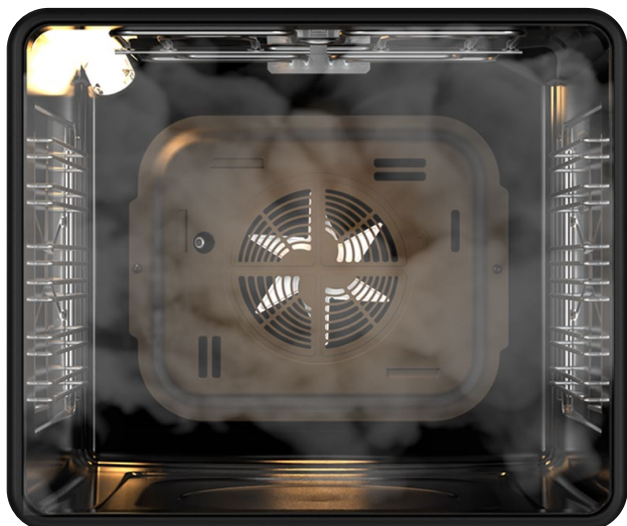


### Evenly Cooking Technology

This feature ensures uniform heat distribution throughout the oven, eliminating hot spots and providing consistent cooking results across all dishes.

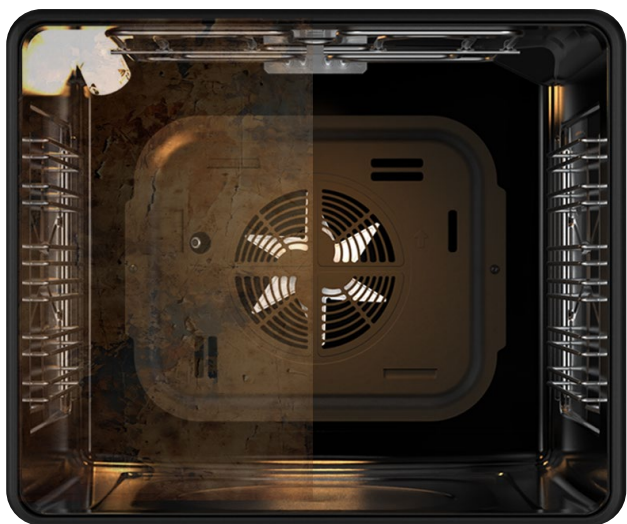


## Cleaning



### Steam Clean Ease

This technology uses steam to loosen residues inside the oven, making it easier to wipe away grime and spills and simplifying the cleaning process.



### Easy Clean Enamel

Enamel coating resists rust and stains, providing a non-porous surface for easy cleaning.

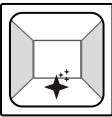
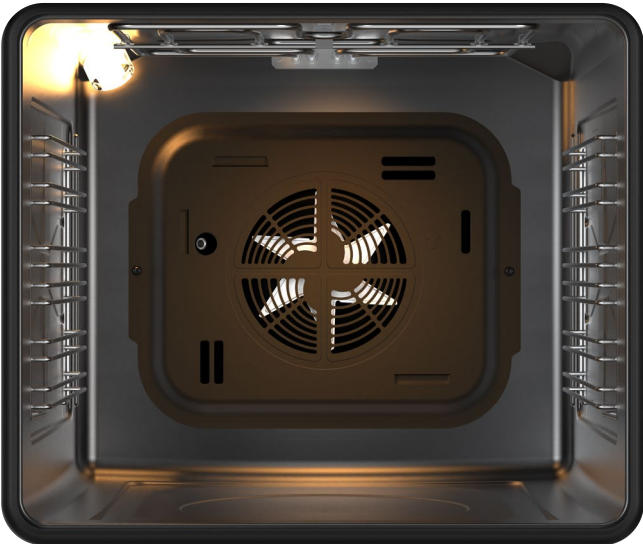




# Catalytic Panels

## Catalytic Principle

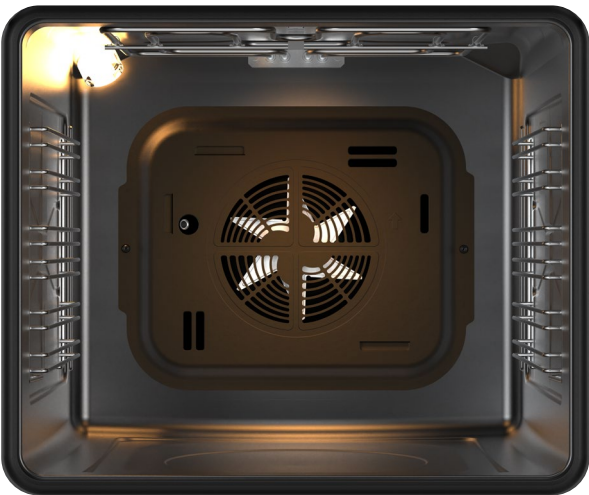
Catalytic liners contain an oxidizing agent that breaks down organic material. They capture and burn off food particles and grease during cooking, making cleaning easier.



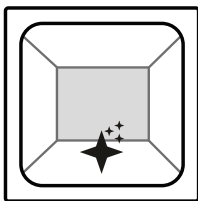
### Catalytic Clean Ease

Catalytic liners absorb and oxidize grease, making cleaning effortless. Once the oven cools, simply wipe it with a soft cloth.

### Back Panel

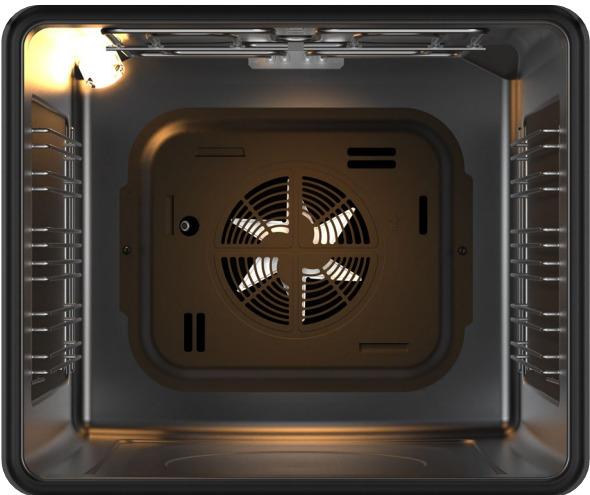


(Optional)

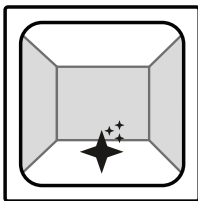


Back Panel in Catalytic Enamel

### Back & Side Panels



(Optional)



Side Panels and Back Panel in Catalytic Enamel







## Functions





## Icon Serigraphy Set

Tectone offers a wide range of oven functions for static, fan-assisted, and multifunction ovens. Our clients can choose oven serigraphy according to their styles.

	<b>Oven Light</b> Allows you to view your cooking progress and aids in cleaning.		<b>Air Fry</b> The ring element, fan and the bottom element are active simultaneously.
	<b>Defrost</b> Only fan is active.		<b>Rotisserie Chicken</b> The central zone of the top element and fan are operating.
	<b>Bottom Element</b> Activates the bottom element. Ideal for adding crispyness at the bottom of the meal.		<b>3D</b> All components, including the top, bottom, ring element, and fan, are active at once.
	<b>Top Element</b> Activates the outer top element. It's ideal for Browning Pastries.		<b>Steam Assisted Cooking and Cleaning</b> Steam ensures even baking and helps clean the oven's interior.
	<b>Top + Bottom Element (Static)</b> Ideal for traditional static cooking on one shelf only.		<b>Manual Timer</b> Deactivates the timer to allow the hobs to be used independently of the oven.
	<b>Fan Assisted Cooking</b> Distributes heat evenly throughout the oven with the fan.		<b>Time Mode Button</b> Displays the current time on the control panel.
	<b>Bottom Element + Fan</b> Ideal for completing the cooking process.		<b>Manual Time</b> Allows adjustment of the current time displayed on the control panel.
	<b>Turbo + Fan (Convection)</b> The ring element and the fan are operating.		<b>Timer Function Button</b> Sets cooking durations for precise cooking control.
	<b>Fan</b> The fan is operating.		<b>Time Plus Button</b> Increases the cooking time as needed.
	<b>Grill</b> The central zone of the top element is active.		<b>Time Minus Button</b> Decreases the cooking time as required.
	<b>Top Element + Grill</b> Activates both the inner and outer top elements.		<b>Time Bell Button</b> Activates or deactivates the alarm.
	<b>Grill + Fan</b> The fan and the central zone of the top element are active.		<b>Lock</b> Locks the system to prevent accidental changes, ensuring safety and maintaining settings during cleaning.
	<b>Grill + Turbo + Fan</b> The central zone of the top element, the ring and the fan are all active.		<b>Temperature</b> Sets the desired cooking temperature.





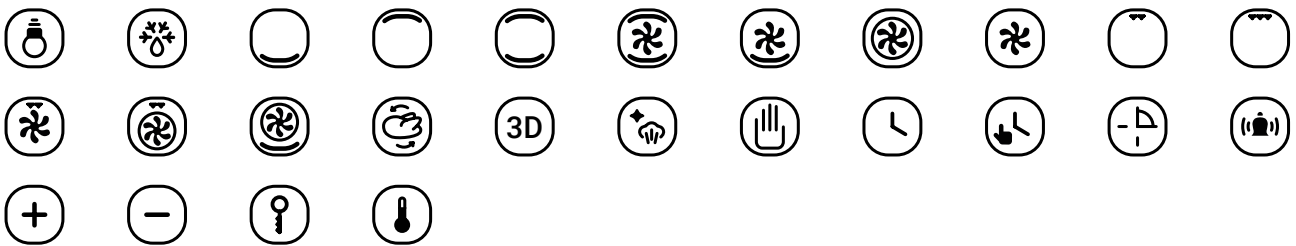
## Icon Serigraphy Sets

Tectone offers a wide range of serigraphy designs for its clients.

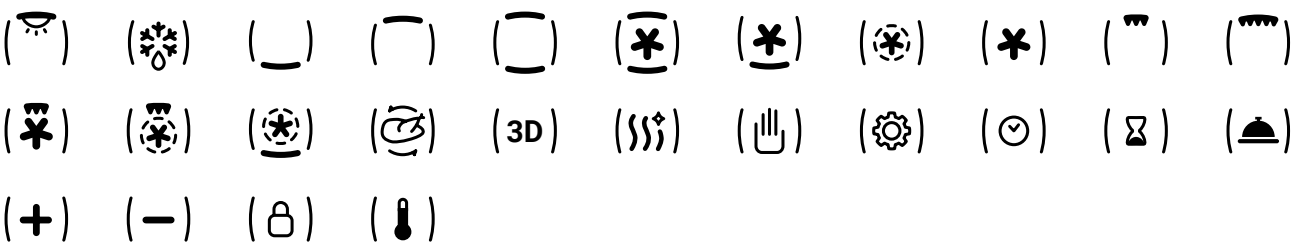
### Rustic (Awox)



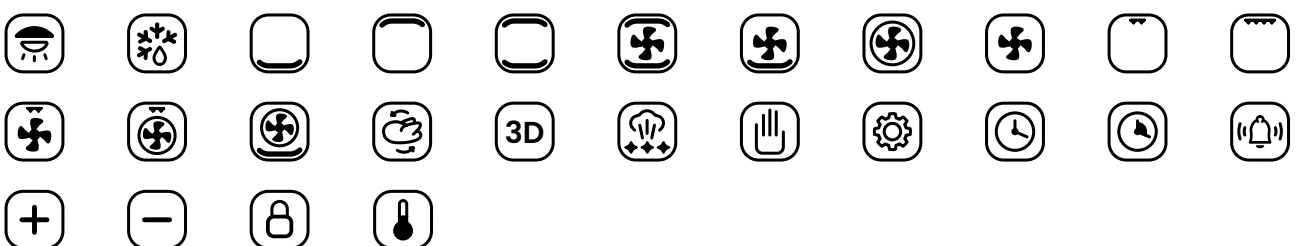
### OEM Rustic



### OEM 01

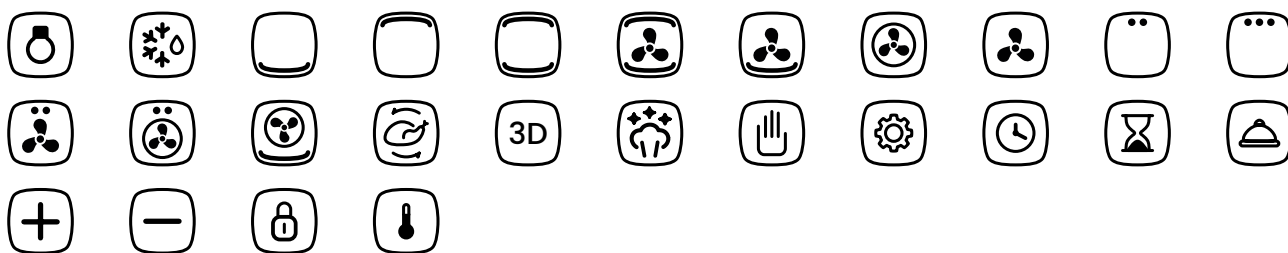


### OEM 02

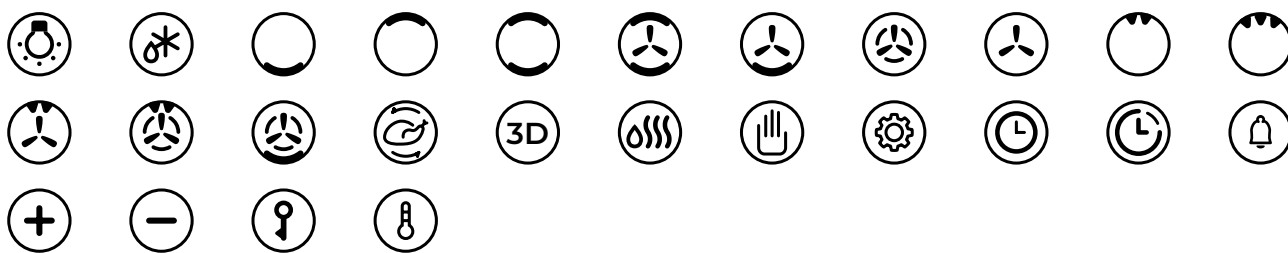




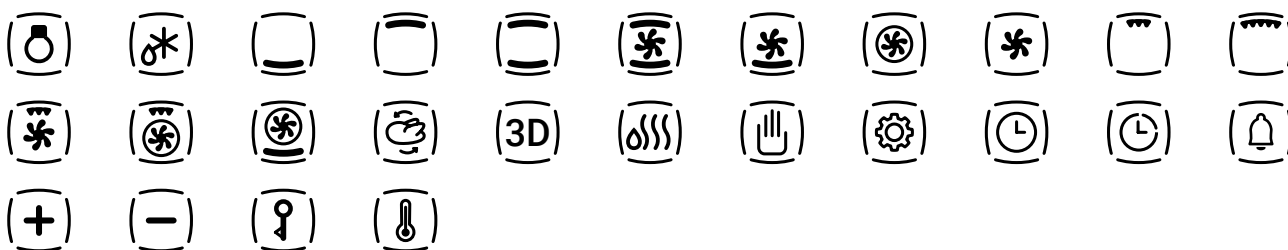
## OEM 03



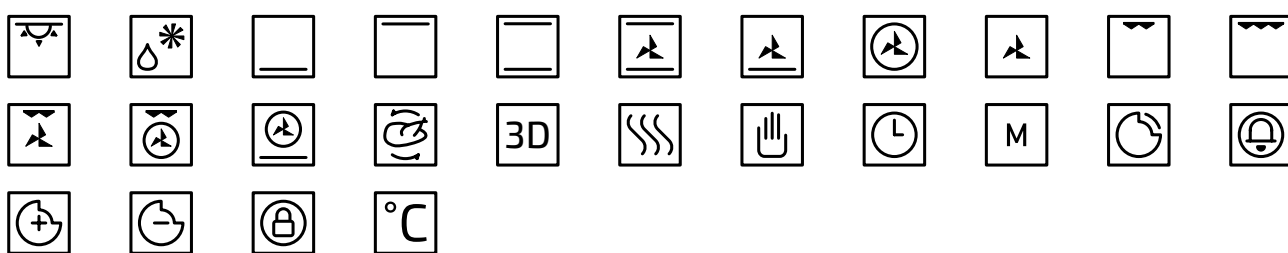
## OEM 04



## OEM 05



## OEM 06







## Product Design

### Custom Design Solutions by Tectone

At Tectone, we specialize in providing extensive design options tailored to meet your specific needs. As a leading ODM home products provider, we deliver products that match your exact specifications, offering a wide variety of colors and accessories. Our commitment to diversity in design ensures that every product is as unique as your brand, crafted with precision and care.



## Main Customization Metal Add-on

90x60cm Single and Double Cookers

**U Type:**  
15mm + 15mm



**Mono-Bottom:**  
55mm



**I Type:**  
15mm + 15mm



60x60cm Single and Double Cookers

**U Type:**  
30mm + 30mm + 55mm



**Mono - Bottom:**  
55mm



**I Type:**  
30mm + 30mm



50x60cm Single and Double Cookers

**I Type:**  
30mm + 30mm



# Design & Color Options

Inox



Shiny Black



White



Anthracite



Accessories

90x60cm



25mm Tray (Standard)



55mm Tray (Optional)



85mm Tray (Optional)



Wire Rack (Standard)



Thick Wire Rack (Optional)



Rotisserie Spit and Fork (Optional)



Pizza Set (Optional)



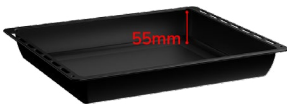
60x60cm



25mm Tray (Standard)



55mm Tray (Optional)



85mm Tray (Optional)



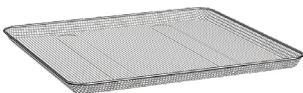
Wire Rack (Standard)



Thick Wire Rack (Optional)



Airfry Tray (Optional)



Rotisserie Spit and Fork (Optional)



Pizza Set (Optional)



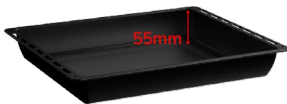
50x60cm



25mm Tray (Standard)



55mm Tray (Optional)



85mm Tray (Optional)



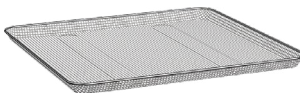
Wire Rack (Standard)



Thick Wire Rack (Optional)



Airfry Tray (Optional)



Rotisserie Spit and Fork (Optional)



Pizza Set (Optional)

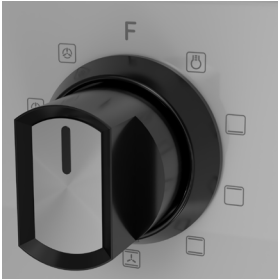




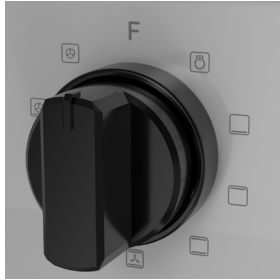
## Knobs

90x60 Single Cookers

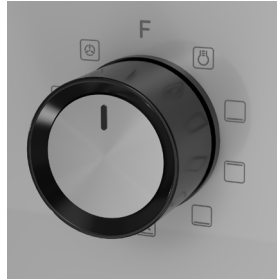
**Knob 9001:**  
**Black**



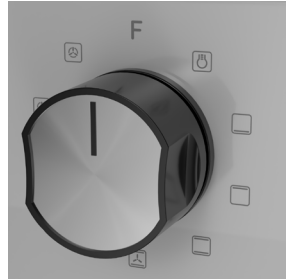
**Knob 9002:**  
**Black**



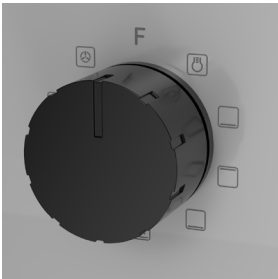
**Knob 9003:**  
**Black**



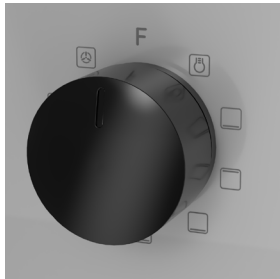
**Knob 9004:**  
**Black**



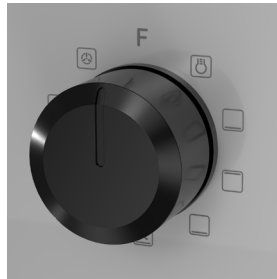
**Knob 9005:**  
**Black**



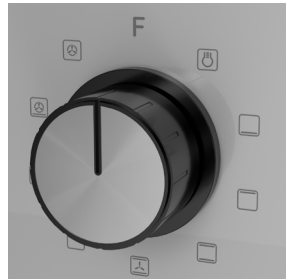
**Knob 9006:**  
**Black**



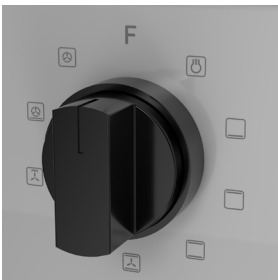
**Knob 9007:**  
**Black**



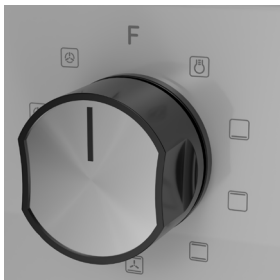
**Knob 9008:**  
**Black**



**Knob 9009:**  
**Black**

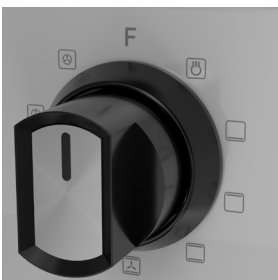


**Knob 9010:**  
**Black**

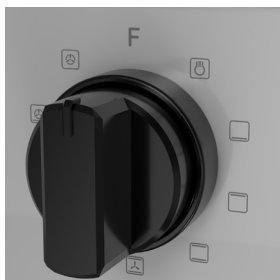


60x60 and 50x60cm Single and Double Cookers

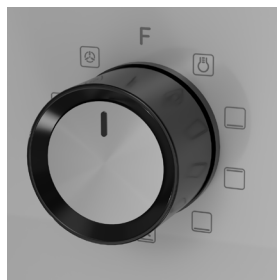
**Knob 605001:**  
**Black**



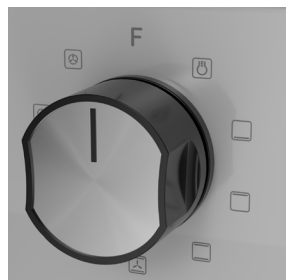
**Knob 605002:**  
**Black**



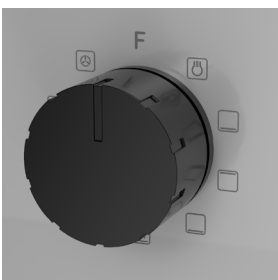
**Knob 605003:**  
**Black**



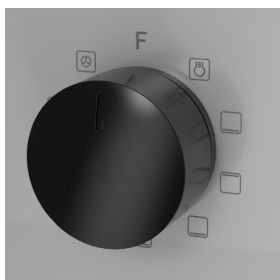
**Knob 605004:**  
**Black**



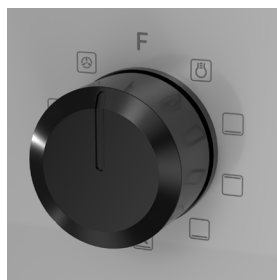
**Knob 605005:**  
**Black**



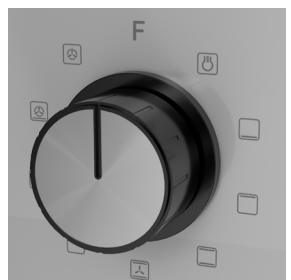
**Knob 605006:**  
**Black**



**Knob 605007:**  
**Black**



**Knob 605008:**  
**Black**



## Handles

50x60 Single and Double Cookers

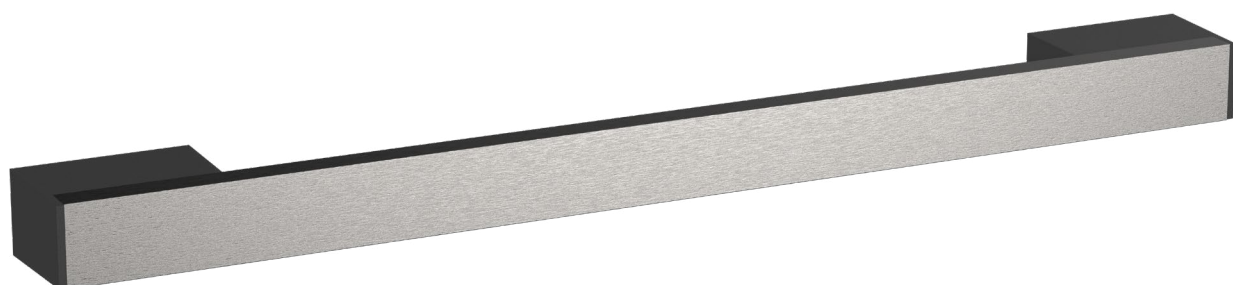
### Handle 01

(Standard)



### Handle 02

(Optional)



### Rustic Handle



# Lid Types

## Transparent Top Glass Lid

(Optional)



## Top Glass Lid with Aluminium Frame

(Optional)

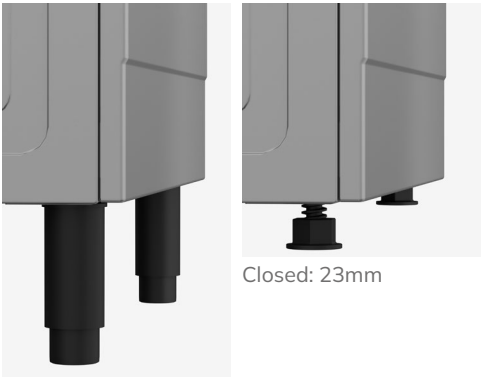


## Fume Top Glass Lid

(Optional)



# Adjustable Screw Feet



Opened: 48mm

Closed: 23mm

# Splashback







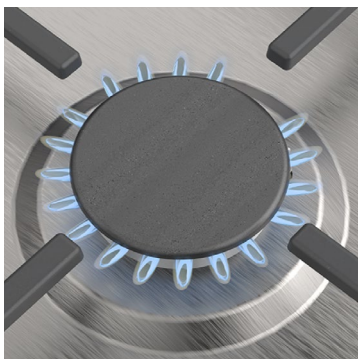


## Gas Hobs



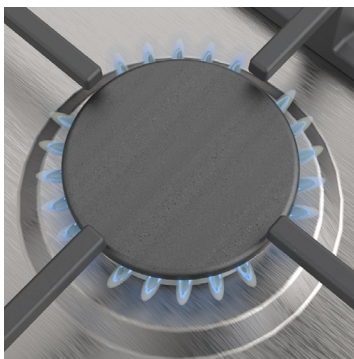
## Burner Types

### Aux Burner



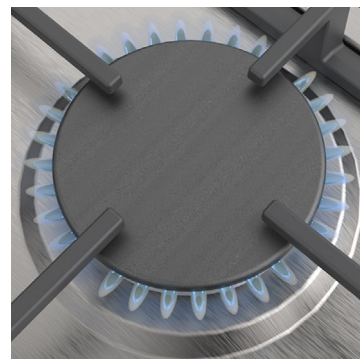
1000 W

### Semi Rapid Burner



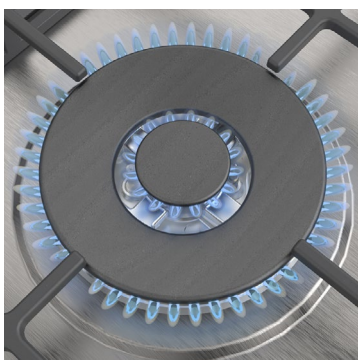
1750 W

### Rapid Burner



2900 W

### Wok Burner



3800 W / 4600 W  
(Optional)

## Burner Caps

### Cast Iron 3D Burner Cap



(Optional)

### Cast Iron Flat Burner Cap



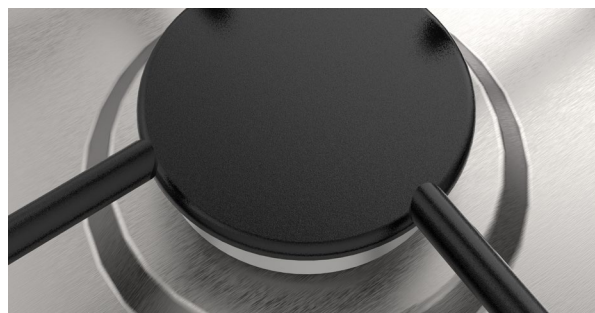
(Optional)

### Enamel 3D Burner Cap



(Standard)

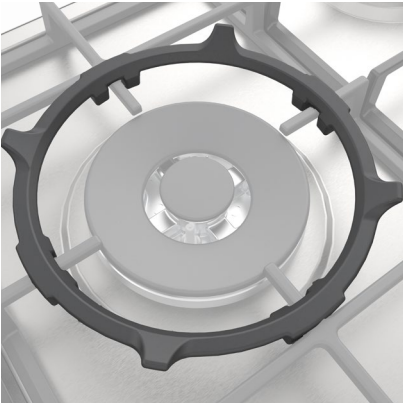
### Enamel Flat Burner Cap



(Standard)

Pan Support Adapters

Cast Iron Wok Adapter



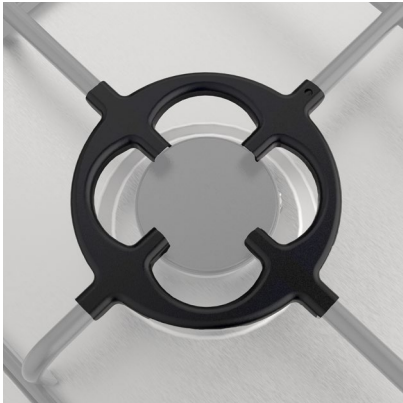
(Optional)

Enamel Wok Adapter



(Optional)

Enamel Coffee Support

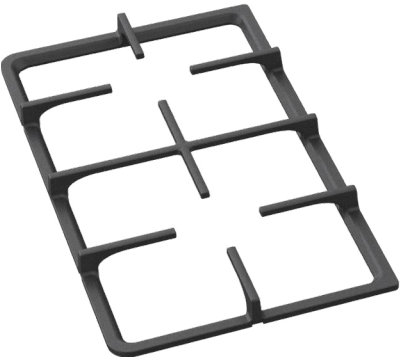


(Optional)

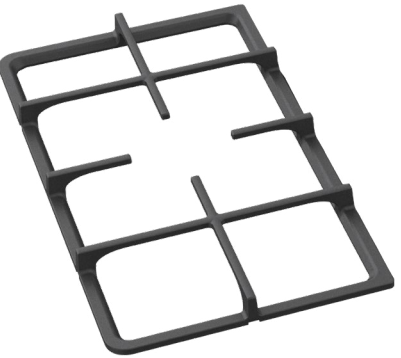
Pan Support Types

Cast Iron Pan Support

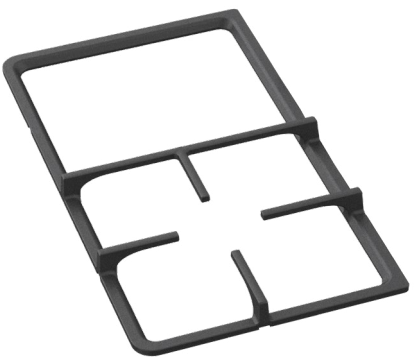
(Optional)



Gas Burner



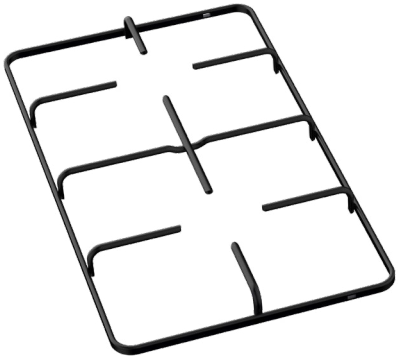
Wok Burner



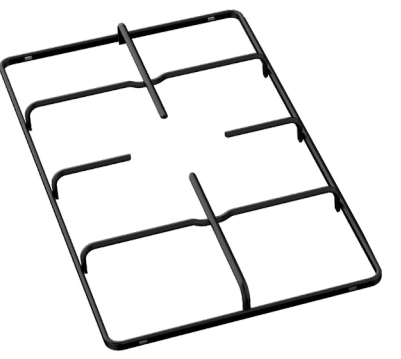
HP + Gas

Enamel Pan Support

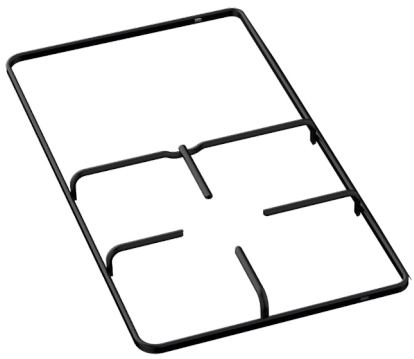
(Standard)



Gas Burner



Wok Burner



HP + Gas



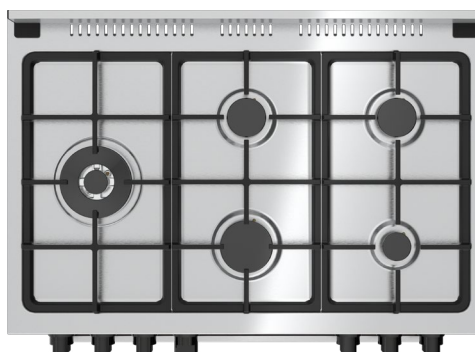
## Gas Hob Selections

Available in Single Cookers

### 90x60cm



5 Gas Burner Wok Middle (3800 W) (Standard)  
5 Gas Burner Wok Middle (4600 W) (Optional)  
Aux Burner (1000 W)  
Semi-Rapid Burner (1750 W) (Standard x2)  
Rapid Burner (2900 W)  
Wok Burner (4000 W)



5 Gas Burner Wok Left Side (3800 W) (Optional)  
5 Gas Burner Wok Left Side (4600 W) (Optional)  
Aux Burner (1000 W)  
Semi-Rapid Burner (1750 W) (Standard x2)  
Rapid Burner (2900 W)  
Wok Burner (4000 W)

### 60x60cm

Available in both Double and Single Cookers



4 Gas Burner (3800 W) (Standard)  
4 Gas Burner (4600 W) (Optional)  
Aux Burner (1000 W)  
Semi-Rapid Burner (1750 W) (Standard x2)  
Rapid Burner (2900 W)  
Wok Burner (4000 W)




4 Gas Burner (3800 W) (Standard)  
Aux Burner (1000 W)  
Semi-Rapid Burner (1750 W) (Standard x2)  
Rapid Burner (2900 W)

### 50x60cm

Available in both Double and Single Cookers



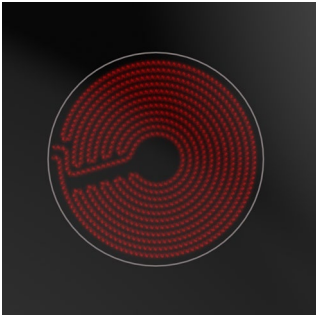
4 Gas Burner (3800 W) (Standard)  
Aux Burner (1000 W)  
Semi-Rapid Burner (1750 W) (Standard x2)  
Rapid Burner (2900 W)



## Electric Hobs

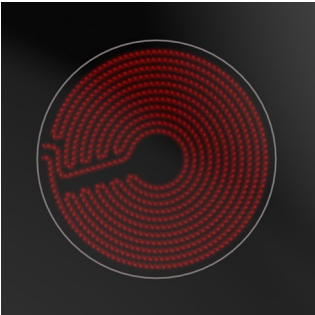
VTC Heating Elements

Ø145 Single VTC



1200 W

Ø180 Single VTC



1800 W

Ø180 Double VTC



1700 W

Ø230 Single VTC



2300 W

Ø230 Double VTC



2100 W

Ø270 Oval Dual VTC



1800 W

Hotplate Heating Elements

Standard Hotplate



Ø 145cm 1000 W  
Ø 180cm 1500 W

Rapid Hotplate



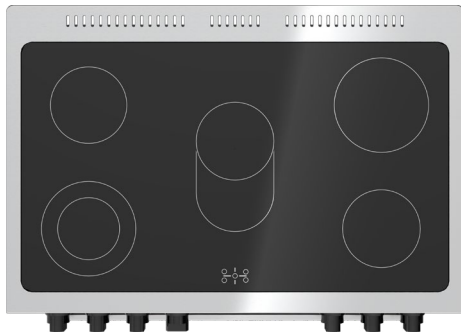
Ø 145cm 1500 W  
Ø 180cm 2000 W



# Electric Hob Selections

Double and Single Electric Cookers

## 90x60cm



6 Cooking Zones:  
 Single HL 1200 W (Standard x2)  
 Single HL 1800 W (Standard x2)  
 Oval Dual 1800 W + 1000 W (Standard)  
 Double HL 1700 W + 700 W (Optional)

## 60x60cm



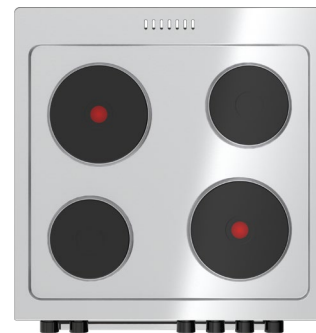
4 Cooking Zones:  
 Single HL 1200 W (Standard x2)  
 Single HL 1800 W (Standard x2)  
 Double HL 1700 W + 700 W (Optional)



4 Cooking Zones:  
 Single HL 1800 W (Standard x2)  
 Oval Dual 1800 W + 1000 W (Standard)  
 Double HL 1700 W + 700 W (Optional)

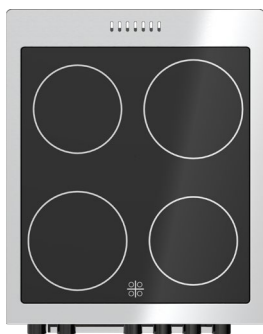


3 Cooking Zones:  
 Single HL 1200 W (Standard)  
 Single HL 1800 W (Standard x2)  
 Double HL 1700 W + 700 W (Optional)



4 Cooking Zones:  
 Standard HP 1000 W (Standard x2)  
 Standard HP 1500 W (Standard x2)  
 Rapid HP 1500 - 2000 W (Optional)

## 50x60cm



4 Cooking Zones:  
 Single HL 1200 W (Standard x2)  
 Single HL 1800 W (Standard x2)  
 Double HL 1700 W + 700 W (Optional)



3 Cooking Zones:  
 Single HL 1200 W (Standard)  
 Single HL 1800 W (Standard x2)  
 Double HL 1700 W + 700 W (Optional)





## Dual Fuel Hobs





## Dual Fuel Hob Selections

### Double and Single Electric Cookers

#### 90x60cm

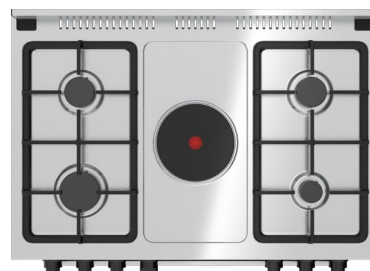
Available in Electric, Gas, Dual Fuel and Mix Cooker



6 Cooking Zones:  
4 Gas Burners and Cooking Zone Electric  
Ovens Oval Dual: (N/A) Double HL:  
(Standard) Single HL: 1200 W (Standard)  
Single HL: 1800 W (Optional)



6 Cooking Zones:  
4 Gas Burners and 2 Cooking Zone Electric  
Ovens Oval Dual: (Standard) Double HL:  
(Standard) Single HL: 1200 W (Standard)  
Single HL: 1800 W (Optional)



6 Cooking Zones:  
4 Gas Burners and 1 Hotplate  
Standard Hotplate: 1800 W (standard)  
Rapid Hotplate: 1500 - 2000 W (optional)

#### 60x60cm

Available in Electric, Gas, Dual Fuel and Mix Cooker



4 Cooking Zones:  
3 Gas Burners and 1 Hotplate  
Aux Burner: 1000 W (Standard)  
Semi-Rapid Burner: 1750 W (Standard)  
Rapid Burner: 2900 W (Standard)  
Rapid Hotplate: 1500 - 2000 W (Optional)



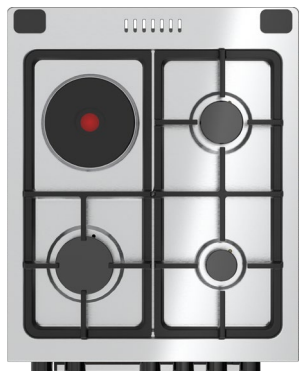
4 Cooking Zones:  
2 Gas Burners and 2 Hotplate  
Aux Burner: 1000 W (Standard)  
Semi-Rapid Burner: 1750 W (Standard)  
Rapid Burner: 2900 W (Standard)  
Rapid Hotplate: 1500 - 2000 W (Optional)  
Standard Burner: 1000 W (Standard x2)



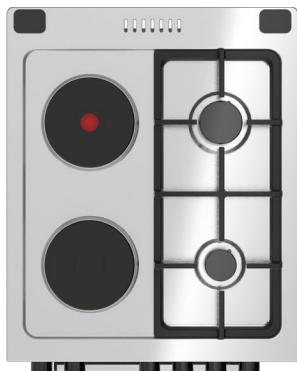
4 Cooking Zones:  
2 Gas Burners and 2 Hotplate  
Aux Burner: 1000 W (Standard)  
Semi-Rapid Burner: 1750 W (Standard)  
Rapid Burner: 2900 W (Standard)  
Rapid Hotplate: 1500 - 2000 W (Optional)  
Standard Burner: 1000 W (Standard x2)

#### 50x60cm

Available in Electric, Gas, Dual Fuel and Mix Cooker



4 Cooking Zones:  
3 Gas Burners and 1 Hotplate  
Aux Burner: 1000 W (Standard)  
Semi-Rapid Burner: 1750 W (Standard)  
Rapid Burner: 2900 W (Standard)  
Rapid Hotplate: 1500 - 2000 W (Optional)



4 Cooking Zones:  
2 Gas Burners and 2 Hotplate  
Aux Burner: 1000 W (Standard)  
Semi-Rapid Burner: 1750 W (Standard)  
Rapid Burner: 2900 W (Standard)  
Rapid Hotplate: 1500 - 2000 W (Optional)  
Standard Burner: 1000 W (Standard x2)



4 Cooking Zones:  
2 Gas Burners and 2 Hotplate  
Aux Burner: 1000 W (Standard)  
Semi-Rapid Burner: 1750 W (Standard)  
Rapid Burner: 2900 W (Standard)  
Rapid Hotplate: 1500 - 2000 W (Optional)  
Standard Burner: 1000 W (Standard x2)

# Packaging Types

## Shrink

(Standard)



90x60cm



60x60cm



60x60cm Double



50x60cm



50x60cm Double

### CONTAINER LOADING

20DC (std. Packaging) (pcs)  
40HC (std. Packaging) (pcs)  
Truck (86m<sup>3</sup>)

36  
108  
126

48  
108  
144

48  
108  
120

70  
144  
144

70  
144  
120

## Brown Box

(Optional)



90x60cm



60x60cm



60x60cm Double



50x60cm



50x60cm Double

### CONTAINER LOADING

20DC (std. Packaging) (pcs)  
40HC (std. Packaging) (pcs)  
Truck (86m<sup>3</sup>)

36  
108  
126

48  
108  
144

48  
108  
120

70  
144  
144

70  
144  
120

## Colored Box

(Optional)



90x60cm



60x60cm



60x60cm Double



50x60cm



50x60cm Double

### CONTAINER LOADING

20DC (std. Packaging) (pcs)  
40HC (std. Packaging) (pcs)  
Truck (86m<sup>3</sup>)

36  
108  
126

48  
108  
144

48  
108  
120

70  
144  
144

70  
144  
120



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