

2025

AWOX™

## Built-in Oven Catalogue



## Shaped By 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



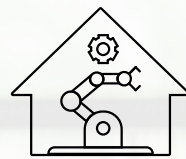


## What We Offer?

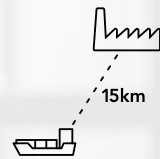
Tectone delivers unparalleled efficiency, wide product range, and assured quality in home appliance manufacturing. Partner with us for a seamless, optimized business experience.



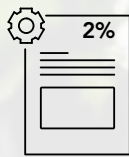
Wide Product  
Range from  
Single Entity



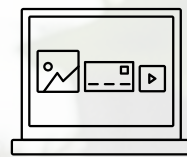
Comprehensive  
In-house  
Manufacturing



Logistic Cost  
Advantage



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



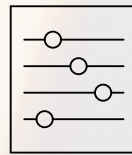
OEM & ODM  
Digital Design  
Marketing Support



Optimized Quality  
Assurance



Optimized Lead Time  
Guarantee



Product Configuration  
Freedom



Strong After Sales  
Support

## Built-in Ovens





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• Duel Fuel Built-in Ovens	
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## 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.



90cm Built-in Oven



60cm Built-in Oven



45cm Built-in Oven



45cm Compact Oven

## Oven Types

### Electric Single Built-in Ovens

#### 90cm: XL Cavity (132lt)



- Wire Rack w/o Fan: 132L
- Wire Rack w/ Fan: 127L
- Embossed w/o Fan: 127L
- Embossed w/ Fan: 122L
- 900 x 610 x 598 mm
- 54 pcs. Shrink (20DC)
- 144 pcs. Shrink (40HC)
- 168 pcs. Shrink (86m³ Truck)

#### 30": XL Cavity (5.1 ft³)



- This model is currently in the R&D process

#### 60cm: XL Cavity (85lt)



- Wire Rack w/o Fan: 85L
- Wire Rack w/ Fan: 80L
- Embossed w/o Fan: 80L
- Embossed w/ Fan: 76L
- 600 x 610 x 598 mm
- 81 pcs. Shrink (20DC)
- 228 pcs. Shrink (40HC)
- 252 pcs. Shrink (86m³ Truck)

#### Steam Assist Oven: 60cm XL Cavity (85lt)



- Wire Rack w/o Fan: 85L
- Wire Rack w/ Fan: 80L
- Embossed w/o Fan: 80L
- Embossed w/ Fan: 76L
- 600 x 610 x 598 mm
- 81 pcs. Shrink (20DC)
- 228 pcs. Shrink (40HC)
- 252 pcs. Shrink (86m³ Truck)

#### 45cm: (61lt)



- Wire Rack w/o Fan: 61L
- Wire Rack w/ Fan: 55L
- 455 x 610 x 600 mm
- 108 pcs. Shrink (20DC)
- 288 pcs. Shrink (40HC)
- 332 pcs. Shrink (86m³ Truck)

#### 45cm: Compact (55lt)



- Wire Rack w/o Fan: 55L
- Wire Rack w/ Fan: 50L
- Embossed w/o Fan: 52L
- Embossed w/ Fan: 47L
- 600 x 610 x 448 mm
- 108 pcs. Shrink (20DC)
- 285 pcs. Shrink (40HC)
- 315 pcs. Shrink (86m³ Truck)

## Electric Double Built-in Ovens

### 90cm Double: XL Cavity (34lt + 80lt)



#### Top Cavity:

- Embossed w/o Fan: 33L
- Wire Rack w/o Fan: 34L

#### Bottom Cavity:

- Embossed w/ Fan: 76L
- Wire Rack w/ Fan: 80L
- 900 x 610 x 600 mm

- 54 pcs. Shrink (20DC)
- 108 pcs. Shrink (40HC)
- 162 pcs. Shrink (40DC)

- This model is currently in the R&D process

### 72cm Double: XL Cavity (34lt + 50lt)



#### Top Cavity

- Embossed w/o Fan: 33L
- Wire Rack w/o Fan: 34L

#### Bottom Cavity

- Embossed w/ Fan: 47L
- Wire Rack w/ Fan: 50L
- 720 x 610 x 600mm

- 81 pcs. Shrink (20DC)
- 162 pcs. Shrink (40HC)
- 162 pcs. Shrink (40DC)

- This model is currently in the R&D process

## Gas Built-in Ovens

### 90cm XL Cavity (118lt)



- Wire Rack w/o Fan: 118L
- Wire Rack w/ Fan: 113L
- Embossed w/o No Fan: 113L
- Embossed w/ Fan: 109L
- 900 x 610 x 598 mm

- 54 pcs. Shrink (20DC)
- 144 pcs. Shrink (40HC)
- 168 pcs. Shrink (86m³ Truck)

### 60cm XL Cavity (80lt)

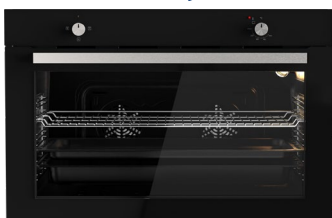


- Wire Rack w/o Fan: 80L
- Wire Rack w/ Fan: 75L
- Embossed w/o Fan: 75L
- Embossed w/ Fan: 70L
- 600 x 610 x 598 mm

- 81 pcs. Shrink (20DC)
- 228 pcs. Shrink (40HC)
- 252 pcs. Shrink (86m³ Truck)

## Dual-Fuel (Mix) Built-in Ovens

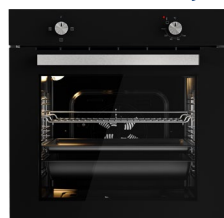
### 90cm XL Cavity (128lt)



- Wire Rack w/o Fan: 128L
- Wire Rack w/ Fan: 123L
- Embossed w/o Fan: 123L
- Embossed w/ Fan: 118L
- 900 x 610 x 598 mm

- 54 pcs. Shrink (20DC)
- 144 pcs. Shrink (40HC)
- 168 pcs. Shrink (86m³ Truck)

### 60cm XL Cavity (85lt)



- Wire Rack w/o Fan: 85L
- Wire Rack w/ Fan: 80L
- Embossed w/o Fan: 85L
- Embossed w/ Fan: 75L
- 600 x 610 x 598

- 81 pcs. Shrink (20DC)
- 228 pcs. Shrink (40HC)
- 252 pcs. Shrink (86m³ Truck)



# Warming Drawer

## Ready Serve Warming Drawer

The Ready-Serve Warming Drawer keeps plates, glasses, and dishes warm until the user is ready to serve, increasing comfort and maintaining optimum taste.

- Voltage: 220 - 240 V
- Frequency: 50/60 Hz
- Net Dimensions (W x D x H): 594 x 557 x 154 mm
- Carrying Capacity: Up to 30 kg
- Push- Release Lid
- Adjustable Thermostat: Settings range from 30°C to 80°C, adjustable in 10°C intervals
- Food Warming: Keeps hot foods warm above 60°C for up to 1 hour



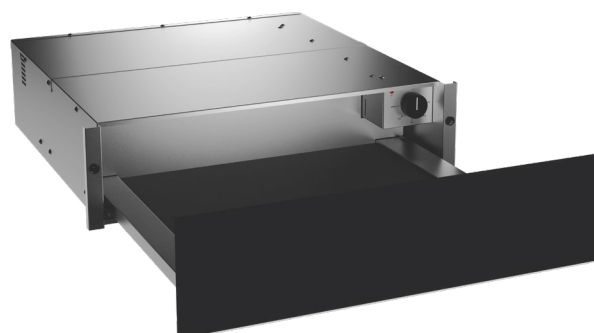
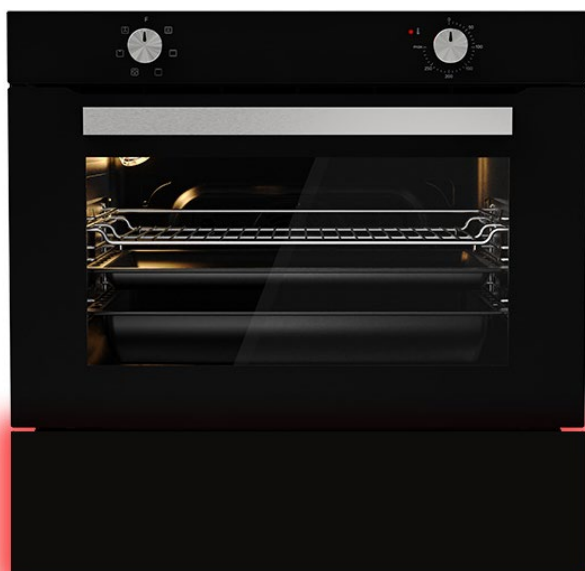
23L capacity



30C° min 80C° max



Remains warm at 60C° for 60 mins



### Keep Warm

Warm and ready when you are. Keeps meals at the perfect temperature until it's time to serve.



### Defrosting

Gentle thawing, full flavor. Defrost ingredients evenly without compromising texture or taste.



### Pre-Warming

Ideal for pre-warming dishes and cups before serving.



### Dough Proofing

Perfect rise, every time. Create light, airy doughs with the ideal warm environment for proofing.

## Features & Options



### Control Panel Selections

#### 2 Knob Control Panel



Adjusts oven function and temperature with 2 knobs.  
No timer available.

- | Electric | Gas    | Duel Fuel |
|----------|--------|-----------|
| • 90cm   | • 90cm | • 90cm    |
| • 60cm   | • 60cm | • 60cm    |
| • 45cm   |        |           |
| • 45cm C |        |           |

#### 3 Knob Control Panel with Mechanical Timer (90 mins)

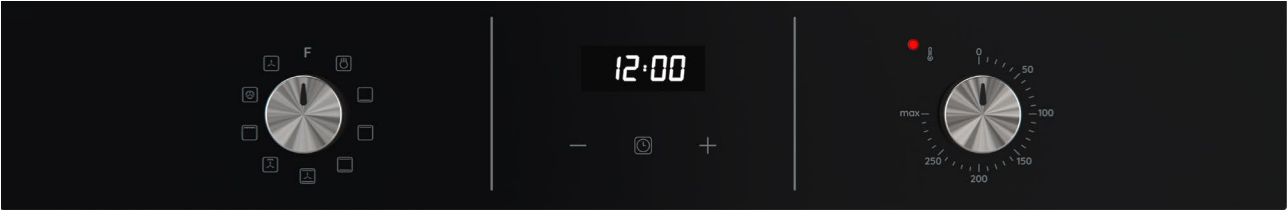


Adjusts oven function, temperature, and time with three knobs.  
Includes a manual timer (90 mins) for precise cooking control.

- | Electric | Gas    | Duel Fuel |
|----------|--------|-----------|
| • 90cm   | • 90cm | • 90cm    |
| • 60cm   | • 60cm | • 60cm    |
| • 45cm   |        |           |
| • 45cm C |        |           |



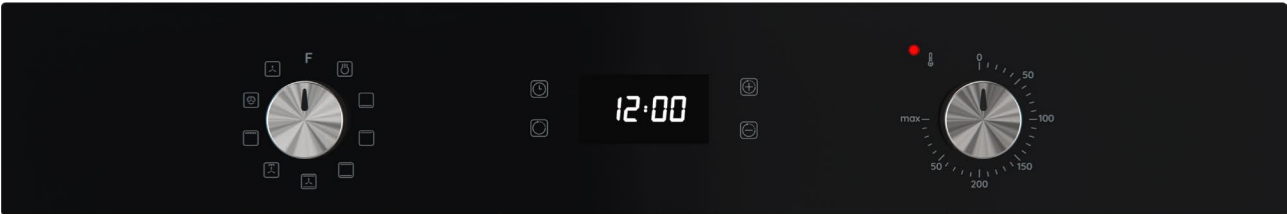
3 Touch Control Panel with Digital Timer (3 Color Options)



Combines knobs and touch controls for function, temperature, and time settings. Equipped with a digital timer for advanced timing options.

- | Electric | Gas    | Duel Fuel |
|----------|--------|-----------|
| • 90cm   | • 90cm | • 90cm    |
| • 60cm   | • 60cm | • 60cm    |
| • 45cm   |        |           |

4 Touch Control Panel with Digital Timer (3 Color Options)



Uses both knobs and touch controls for function, temperature, and time settings. Features a digital timer for precise cooking times.

- | Electric |
|----------|
| • 90cm   |
| • 60cm   |
| • 45cm   |

Full Touch Control Panel (3 Color Options)

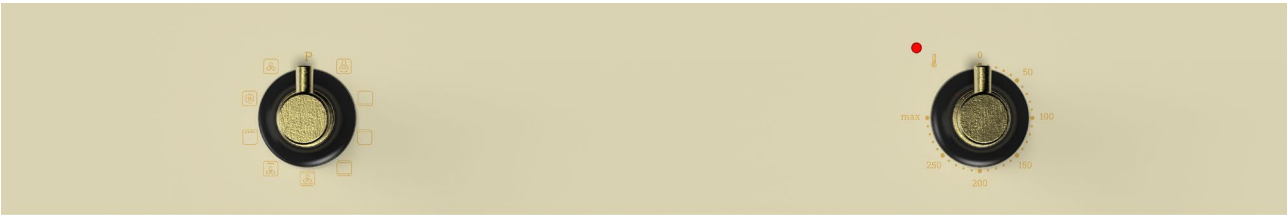


Fully touch-operated panel controls all oven functions, temperatures, and time. Sleek design without physical buttons, offering a clean, modern look. Designed for ease of use and enhanced kitchen aesthetics.

- | Electric |
|----------|
| • 45cm C |

Rustic Control Panel Selections

2 Knob Control Panel



Adjusts oven function and temperature with 2 knobs. No timer available.

- | Electric | Gas    | Duel Fuel |
|----------|--------|-----------|
| • 90cm   | • 90cm | • 90cm    |
| • 60cm   | • 60cm | • 60cm    |
| • 45cm   |        |           |
| • 45cm C |        |           |

3 Knob Control Panel with Mechanical Timer (90 mins)



Adjusts oven function and temperature with three knobs. Includes manual timer (90 min) for precise cooking control. Control serigraphy on the panel for easy identification.

- | Electric | Gas    | Duel Fuel |
|----------|--------|-----------|
| • 90cm   | • 90cm | • 90cm    |
| • 60cm   | • 60cm | • 60cm    |
| • 45cm   |        |           |
| • 45cm C |        |           |

2 Knob Control Panel with Analog Timer

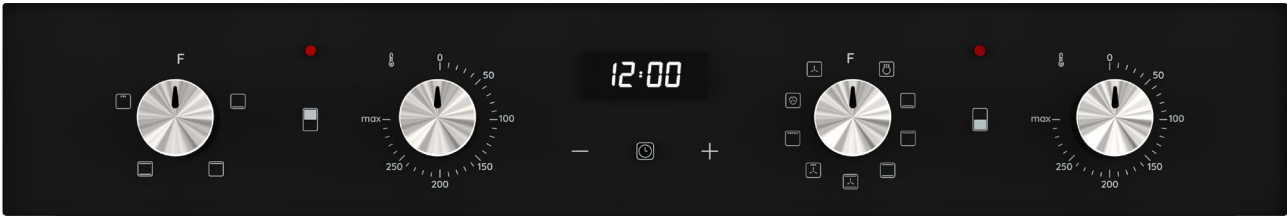


Combines knobs and analog control for time, function and temperature settings. Equipped with a digital timer for advanced timing options. Control serigraphy on the panel enhances usability.

- | Electric | Gas    | Duel Fuel |
|----------|--------|-----------|
| • 90cm   | • 90cm | • 90cm    |
| • 60cm   | • 60cm | • 60cm    |
| • 45cm   |        |           |
| • 45cm C |        |           |

Double Oven Control Panel Selections

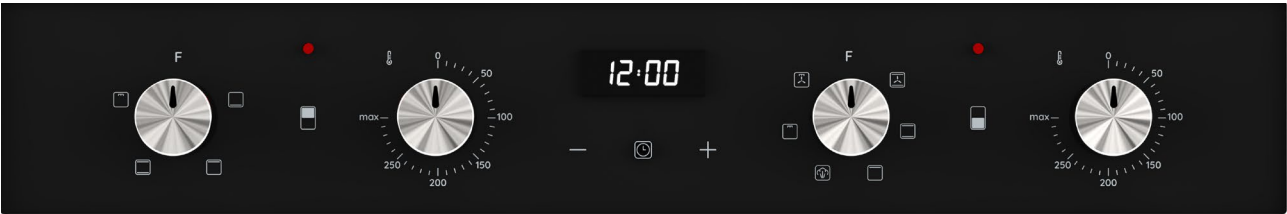
3 Touch Control Panel with Digital Timer (3 Color Options)



Combines knobs and touch controls for function, temperature, and time settings. Equipped with a digital timer for advanced timing options.

- Electric
- 90cm

3 Touch Control Panel with Digital Timer (3 Color Options)

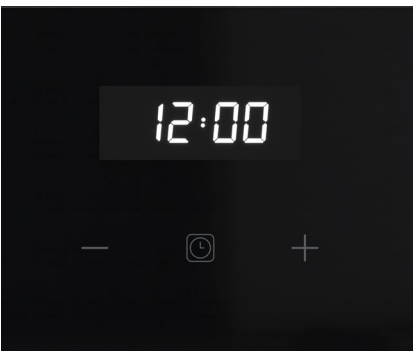


Combines knobs and touch controls for function, temperature, and time settings. Equipped with a digital timer for advanced timing options.

- Electric
- 72cm

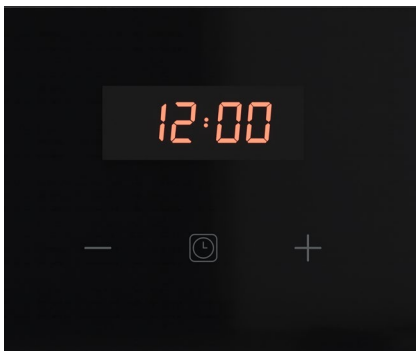
Digital Timer Color Options

White



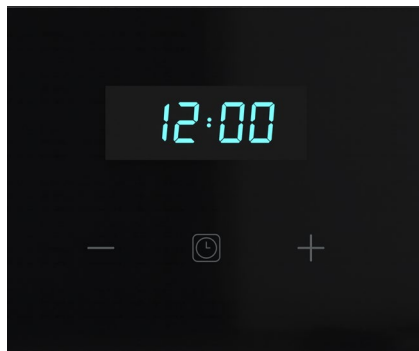
(Standard)

Amber



(Optional)

Blue



(Optional)

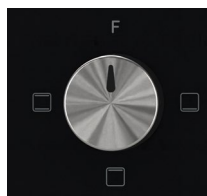


# Control Panel Function Selections

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.

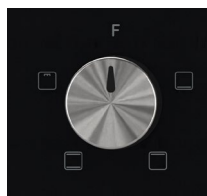
## Electric Ovens

### 3 Functions



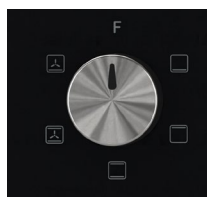
- Bottom Heating Element
- Top Heating Element
- Top + Bottom Heating Element (Static)

### 4 Functions



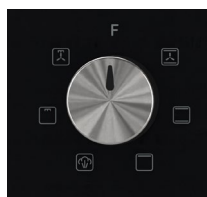
- Bottom Heating Element
- Top Heating Element
- Top + Bottom Heating Element (Static)
- Grill

### 5 Functions



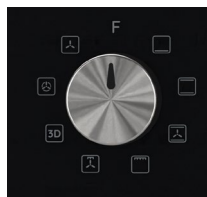
- Bottom Heating Element
- Top Heating Element
- Top + Bottom Heating Element (Static)
- Fan Assisted Cooking
- Bottom Heating Element + Fan

### 6 Functions



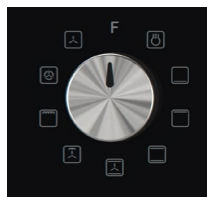
- Fan Assisted Cooking
- Top + Bottom Heating Element (Static)
- Top Heating Element
- Steam Assisted Cooking & Cleaning
- Grill
- Grill + Fan

### 8 Functions



- Bottom Heating Element
- Top + Bottom Heating Element (Static)
- Fan Assisted Cooking
- Grill
- Grill + Fan
- 3D Cooking
- Turbo + Fan (Convection)
- Fan (Defrost)

### 9 Functions



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

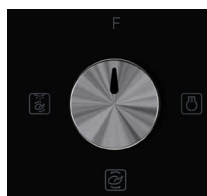
### 9 Functions (Air Fry)



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

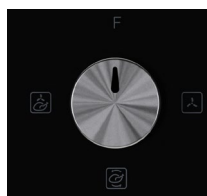
## Gas Ovens

### 3 Functions



- Light
- Rottiserie Chicken
- Light + Rottiserie Chicken

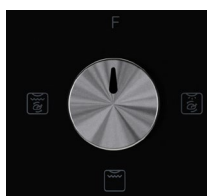
### 3 Functions



- Fan
- Rottiserie Chicken
- Fan + Rotisserie Chicken

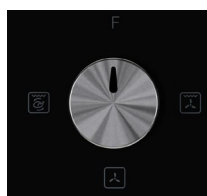
## Dual Fuel Ovens

### 3 Functions



- Light + Rottiserie Chicken
- Grill + Light
- Light + Grill + Rotisserie Chicken

### 3 Functions



- Fan + Grill
- Fan
- Grill + Rotisserie Chicken

# Heating Elements

Top Heating Element



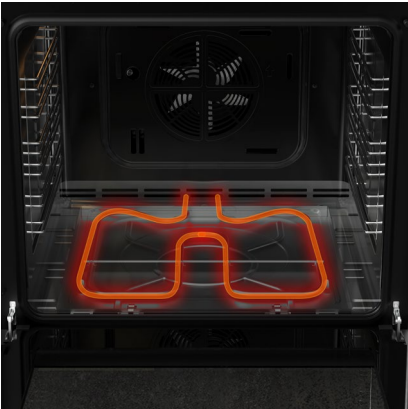
Top Heating Element + Grill



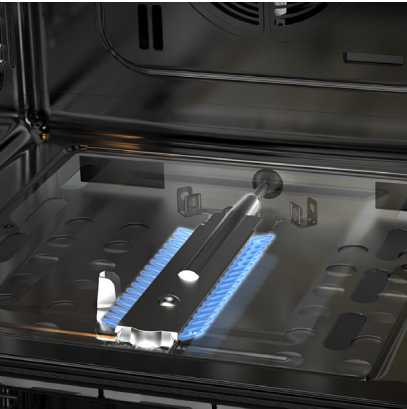
Top Gas Brulor



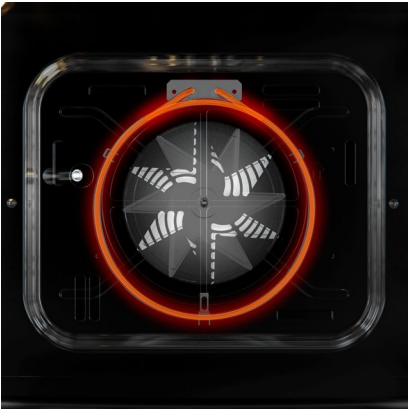
Bottom Heating Element



Bottom Gas Brulor



Ring Element



# Turbo Fans

Single



(Standard)

available for;

- 60cm
- 45cm
- 45cm Compact

Double



(Standard)

available for;

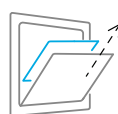
- 90cm

## Oven Door Features



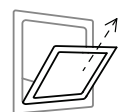
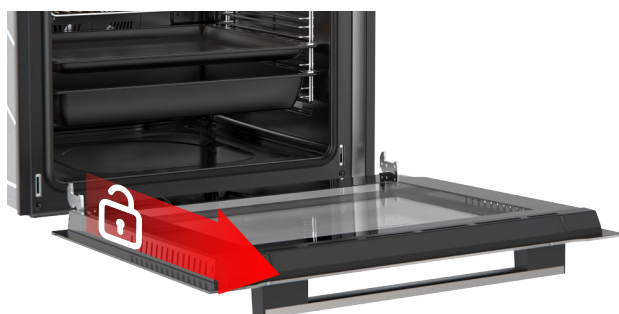
### TouchSafe Door (Triple Glazed Door with Low-e)

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



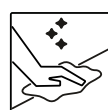
### Removable Glass

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.

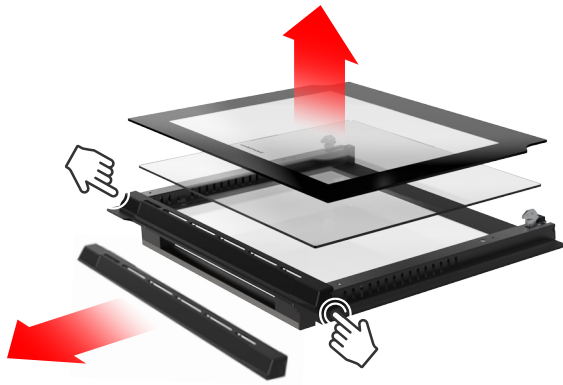
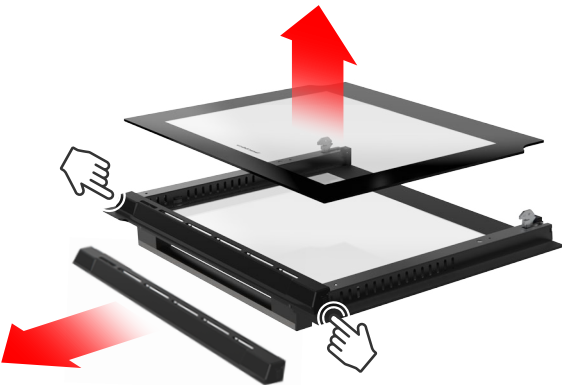


### Gentle Soft Close

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



Door Types



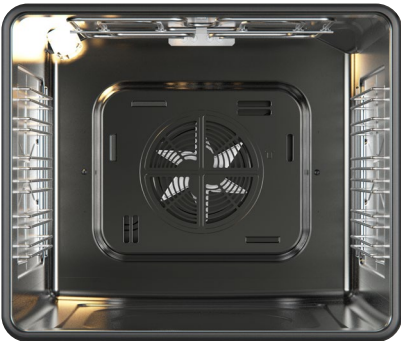
Cavity Color Options

Black



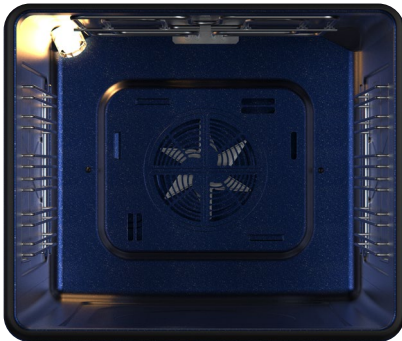
(Standard)

Grey



(Optional)

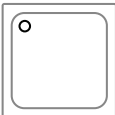
Navy Blue



(Optional)

Light Options

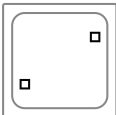
Lighten the user's cooking with our sleek and efficient oven lamps, available in three designs: Round, Square, and Double Square.



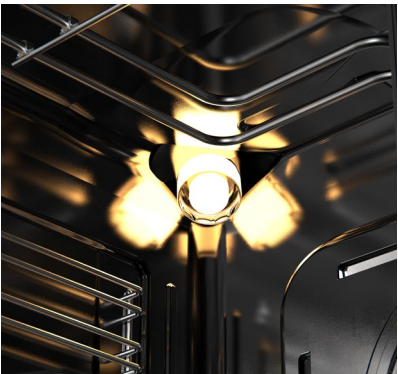
Round Light



Square Light



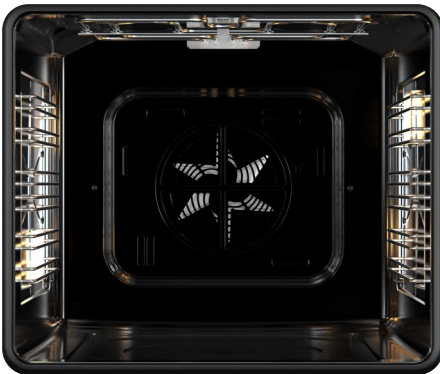
Double Square Light



(Standard)



(Optional)



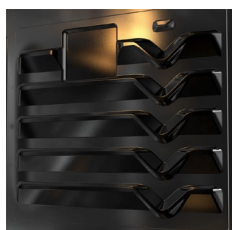
(Optional)

## Rack Options

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

### 60cm & 90cm Ovens

#### Embossed (5)



(Standard)

#### Wire Rack (6)



(Standard)

#### Wire Rack (12)



(Optional)

#### Wire Rack (15)



(Optional)

### 45cm Ovens

#### Wire Rack (6)



(Standard)

### 45cm Compact Ovens

#### Embossed (3)



(Standard)

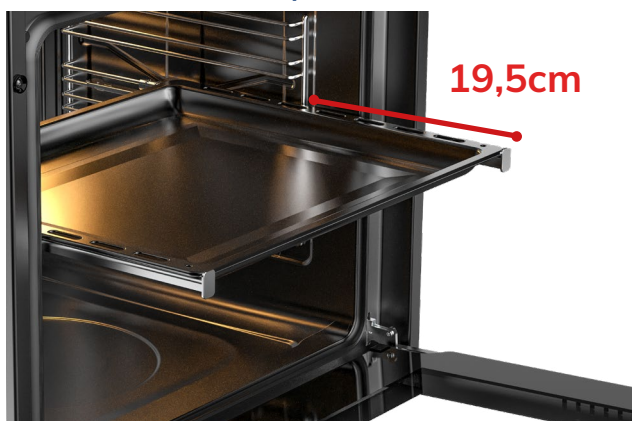
#### Wire Rack (3)



(Standard)

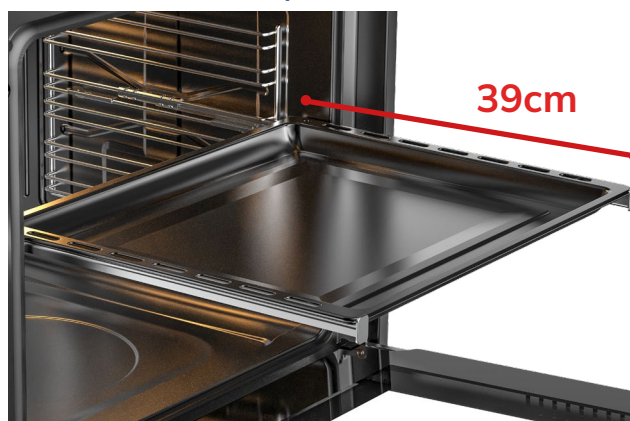
## Telescopic Shelves

### 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

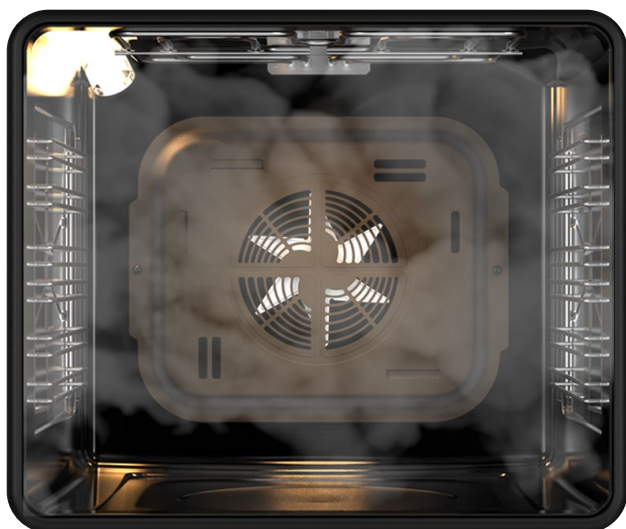


## Technologies



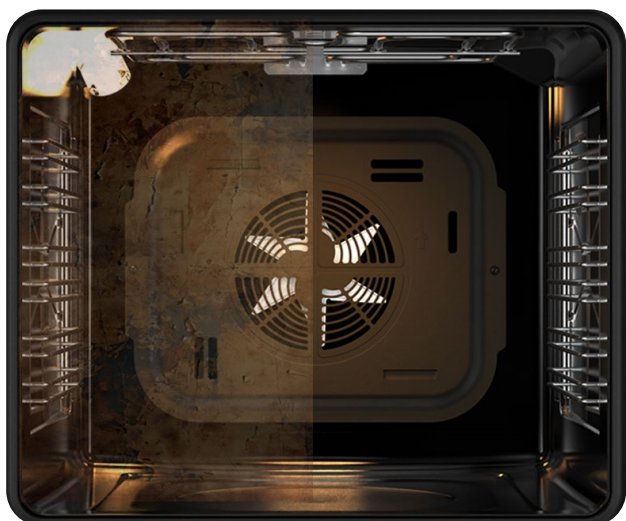


## Cleaning Technologies



### Steam Clean Ease

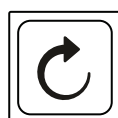
Steam Clean Ease uses steam to loosen residues inside the oven, making it easier to wipe away grime and spills and simplifying the cleaning process.



### Easy Clean Enamel

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

## Air Flow Technology



### Efficient Cooling

Efficient Cooling ensures safe and optimal operation of the product by providing proper temperature regulation. This system safeguards the appliance and contributes to perfect cooking results.

## Cooking Technologies



### Steam Cook Pro

An advanced steam cooking solution, it combines traditional heat with precise steam control—delivering crisp outsides, tender insides, and perfect rise in baked goods. Ideal for roasts, breads, and pastries, it brings professional-level results to your kitchen.



1

Fill the integrated water tank to activate the system. Once filled, the oven generates and regulates steam with precision.



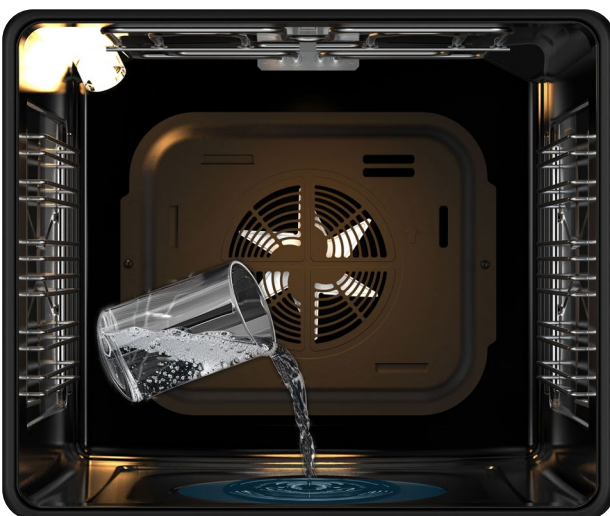
2

As the oven heats, steam is released directly into the cavity—surrounding the food evenly. It helps dough rise perfectly—crispy outside, soft inside.



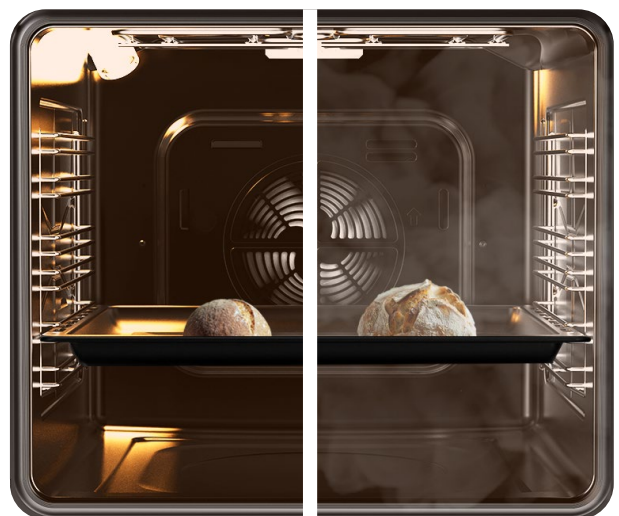
### Steam Cook Basic

A simple and effective steam cooking method, it uses gentle steam for even results—tender inside, perfectly textured outside. Perfect for vegetables, fish, and grains, it preserves natural flavor while reducing oil use.



1

Pour water into the oven base to begin steam cooking.



2

As the steam rises from the oven base, it surrounds the dough—helping it rise.





### High Heat Cooking

High Heat Cooking is designed to bake pastries at high temperatures. It produces crispy crusts and deliciously melted toppings for an authentic bakery taste.

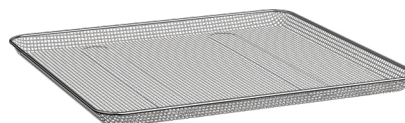


Pizza Set (Optional)

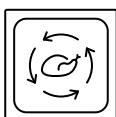


### Air Fry

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.

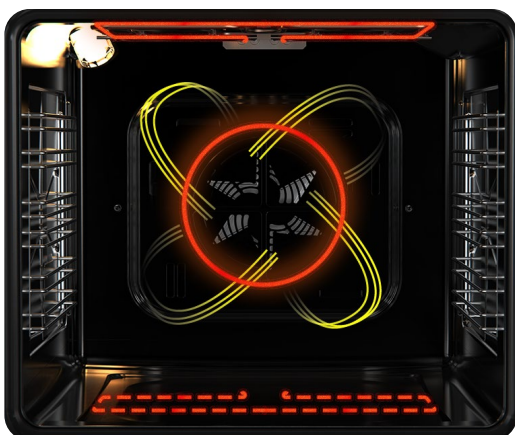


Air Fry Tray (Optional)

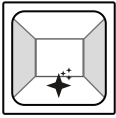


### Evenly Cooking Technology

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



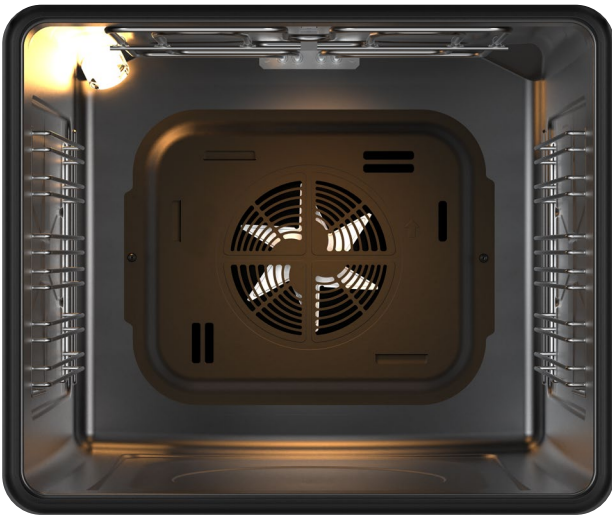
# Catalytic Panels



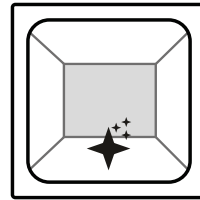
## Catalytic Clean Ease

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

### Back Panel

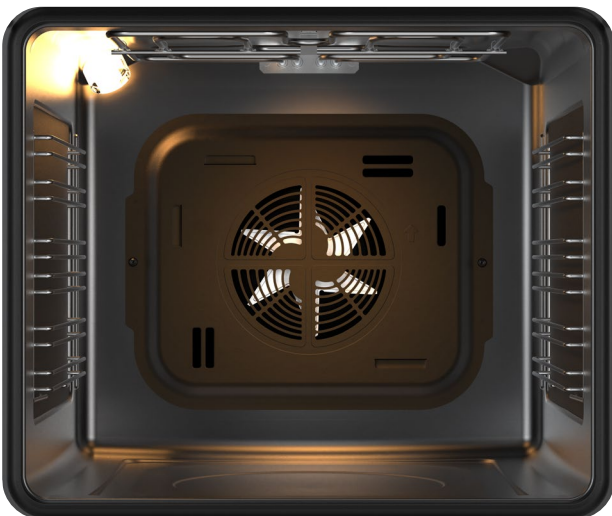


(Optional)

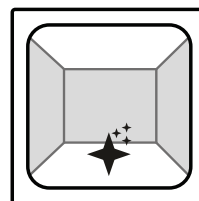


Back Panel in Catalytic Enamel

### Back & Side Panels



(Optional)



Side Panels and Back Panel in Catalytic Enamel



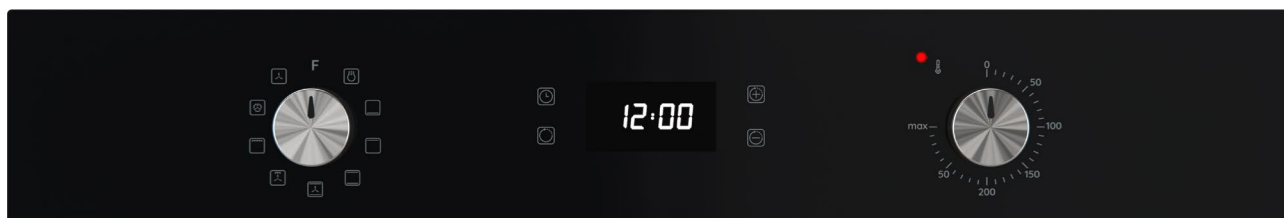






## Functions

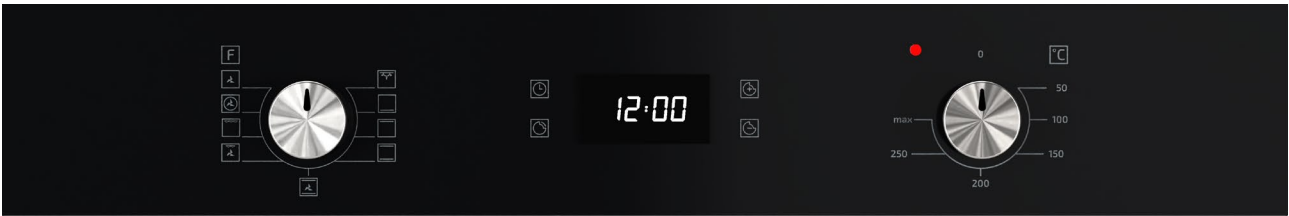




## Icon Serigraphy Set

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>Turbo + Fan + Bottom Element</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>Air Fry</b> The central zone of the top element, the ring and the fan are all active.		<b>Temperature</b> Sets the desired cooking temperature.



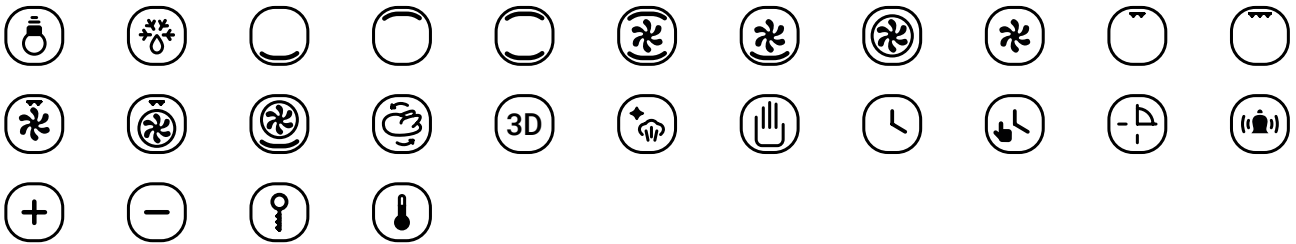
## Icon Serigraphy Sets

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

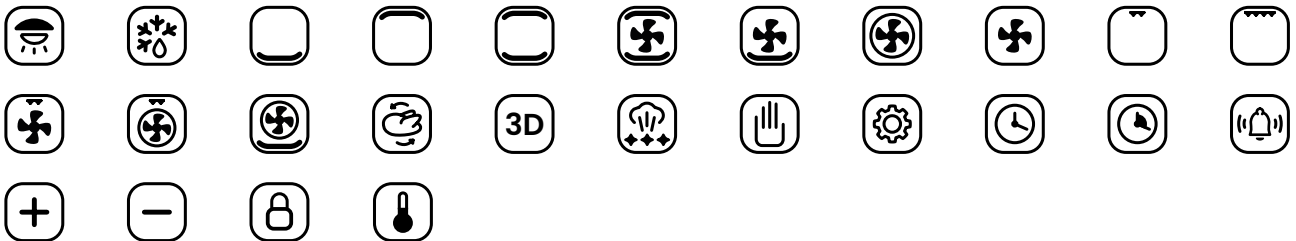
### Rustic (Awox)



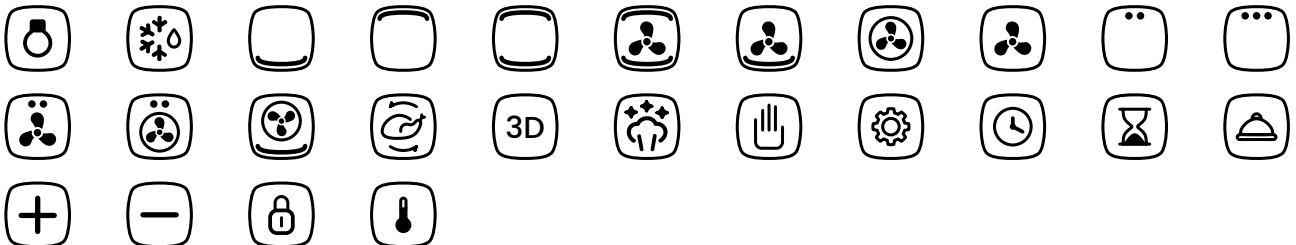
### OEM Rustic



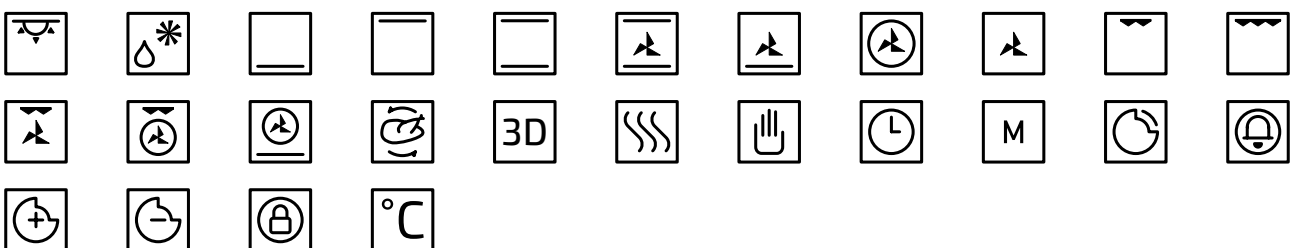
### OEM 02



### OEM 03



### OEM 06











## Product Design

### Custom Design Solutions by Awox

At Awox, 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.

Standart:  
Black



Standard:  
Inox (Stainless Steel)



Mono - Bottom:  
55mm



Mono - Bottom:  
55mm



I Type:  
30mm + 30mm



I Type:  
30mm + 30mm



Rustic:  
Beige



Rustic:  
Black





Metal Add-on Options / 60cm

**Standart:  
Black**



**Mono - Bottom:  
15mm**



**Mono - Top:  
15mm**



**Mono - Bottom:  
55mm**



**Duo:  
15mm + 15mm**



**Duo:  
15mm + 55mm**



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



**U Type:  
30mm + 30mm + 15mm**



**N Type:  
30mm + 30mm + 15mm**



**O Type:  
15mm + 15mm + 15mm**



**O Type:  
30mm + 30mm + 15mm**



**Standard:  
Inox (Stainless Steel)**



**Mono - Bottom:  
15mm**



**Mono - Bottom:  
55mm**



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



**U Type:  
30mm + 30mm + 15mm**



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



**Rustic:  
Beige**



**Rustic:  
Black**



**Metal Add-on Options / 45cm**

**Standart:  
Black**



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



**Standard:  
Inox (Stainless Steel)**



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





**Rustic:  
Beige**



**Rustic:  
Black**



Metal Add-on Options / 45cm Compact

**Standart:  
Black**



**Mono - Bottom:  
15mm**



15

**Mono - Bottom:  
55mm**



55

**Standard:  
Inox (Stainless Steel)**



**Mono - Bottom:  
15mm**



15

**Mono - Bottom:  
55mm**



55

**Rustic:  
Beige**



**Rustic:  
Black**





scan  
to  
learn  
more





# Design & Color Options

## Color Options

Metal



Inox

Glass



Black



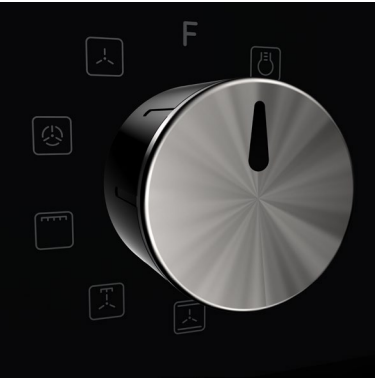
White



Beige

## Knobs

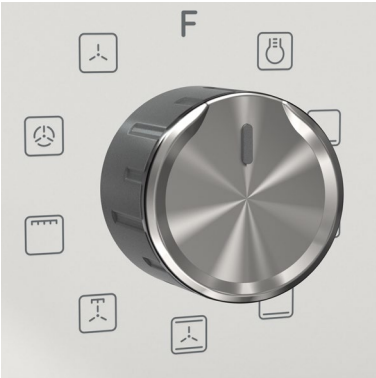
**Knob 01:**  
**Black**



**Knob 02:**  
**Black**



**Knob 02:**  
**Grey**



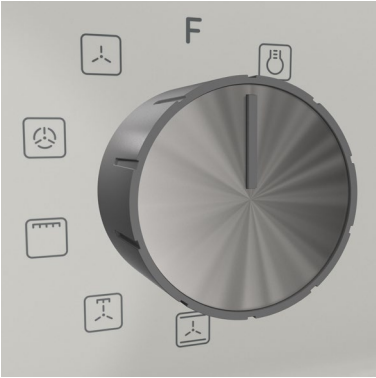
**Knob 03:**  
**Black**



**Knob 03:**  
**Grey**



**Knob 04:**  
**Grey**



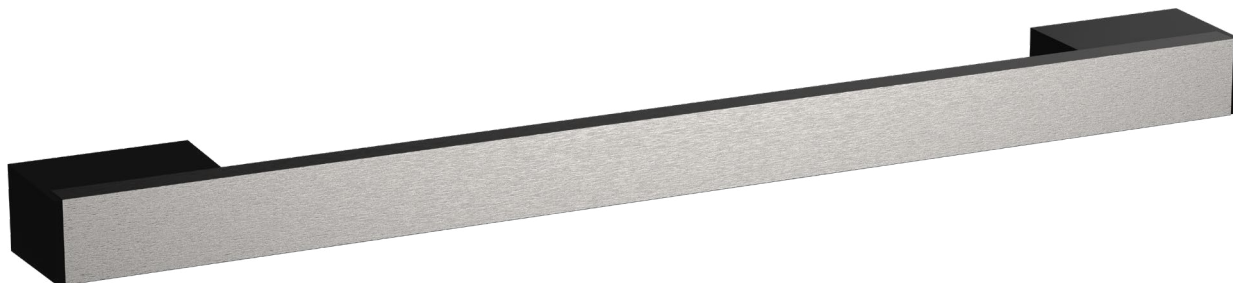
**Knob 05:**  
**Rustic**



## Handles

### Handle 01

(Standard)



### Handle 02

(Optional)



### Rustic Handle





# Accessories

90cm



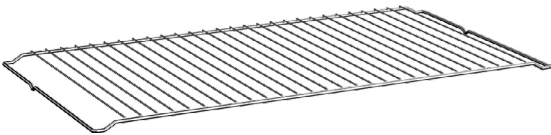
25mm Tray (Standard)



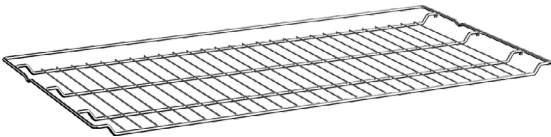
55mm Tray (Optional)



Wire Rack (Standard)



Thick Wire Rack (Optional)



Pizza Set (Optional)    Rotisserie Spit and Fork (Optional)



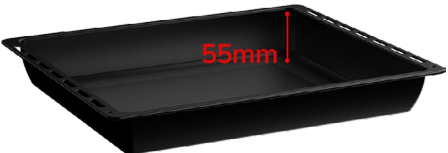
60cm



25mm Tray (Standard)



55mm Tray (Optional)



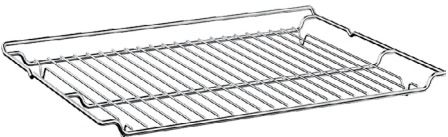
85mm Tray (Optional)



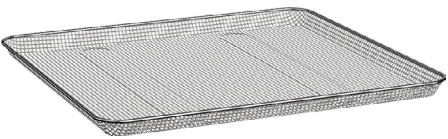
Wire Rack (Standard)



Thick Wire Rack (Optional)



Airfry Tray (Optional)



Pizza Set (Optional)    Rotisserie Spit and Fork (Optional)



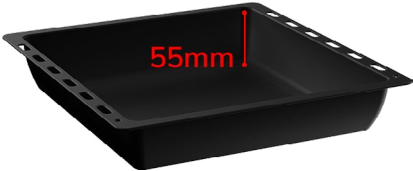
45cm



25mm Tray (Standard)



55mm Tray (Optional)



Wire Rack (Standard)



Thick Wire Rack (Optional)



Pizza Set (Optional)    Rotisserie Spit and Fork (Optional)



45cm Compact



25mm Tray (Standard)



55mm Tray (Optional)



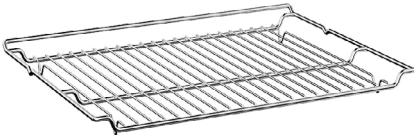
85mm Tray (Optional)



Wire Rack (Standard)



Thick Wire Rack (Optional)



Pizza Set (Optional)    Rotisserie Spit and Fork (Optional)





# Packaging Types

## Shrink

(Standard)



90cm



60cm



45cm



45cm Compact

### CONTAINER LOADING

20DC (std. Packaging) (pcs)	54
40HC (std. Packaging) (pcs)	144
Truck (86m³)	168

81
228
252

108
288
332

108
285
315

## Brown Box

(Optional)



90cm



60cm



45cm



45cm Compact

### CONTAINER LOADING

20DC (std. Packaging) (pcs)	54
40HC (std. Packaging) (pcs)	144
Truck (86m³)	126

81
216
180

96
272
240

108
270
300

## Colored Box

(Optional)



90cm



60cm



45cm



45cm Compact

### CONTAINER LOADING

20DC (std. Packaging) (pcs)	54
40HC (std. Packaging) (pcs)	144
Truck (86m³)	126

81
216
180

96
272
240

108
270
300



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K.Çekmece / İstanbul,  
TÜRKİYE  
[export@tectone.com.tr](mailto:export@tectone.com.tr)

#### **Mersin Factory**

Organize Sanayi Bölgesi Tarsus  
Mersin,  
TÜRKİYE  
[export@tectone.com.tr](mailto:export@tectone.com.tr)

#### **Çerkezköy Factory**

Karaağaç, 8. Sk. No: 8, 59510 Kapaklı Tekirdağ  
TÜRKİYE  
[export@tectone.com.tr](mailto:export@tectone.com.tr)

#### **Lüleburgaz Factory**

Evrensekiz Cd., No: 7/1, 39750 Sakızköy  
Lüleburgaz / Kırklareli,  
TÜRKİYE  
[export@tectone.com.tr](mailto:export@tectone.com.tr)

[www.tectone.com.tr](http://www.tectone.com.tr)

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