



2021 Vol. 1

PRODUCT CATALOG

TEKA

The iOven

Best results with just **one touch**

The ultimate technology in ovens. An exclusive design with **all the latest features**:



Full touch control



MeatProbe



Cooking assistant:
50 recipes



The Steam Box



DualClean cleaning system:
Pyrolytic + HydroClean



Full extension telescopic guides for a 100% extraction



iOVEN P
RRP **RM13,800**

Complimentary accessories
worth RM2,999



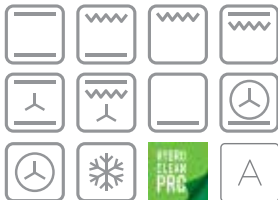
MultiCook Trays

Allow you to cook several dishes at the same time (portion).

* While stocks last



HLF 940 *Maestro* **NEW**



- 9 cooking functions
- 91/77 litres
- Triple glazed door
- Double lateral light

RRP RM 10,200



HLB 838



- 9 cooking functions
- 71/70 litres
- A+ energy class; up to 20% less consumption
- Triple glazed door
- Soft close system

RRP RM 7,000
NOW PRICE RM 5,900



HLB 860 **WISH**

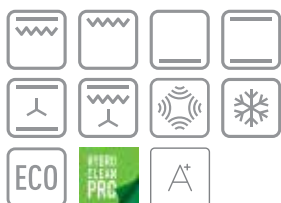


- 12 cooking functions + 20 recipes
- 71/70 litres
- True color TFT 4
- Triple glazed door
- Soft close system

RRP RM 9,200



HBB 635



- 8 cooking functions
- 71/70 litres
- Double glazed door
- Minute Minder

RRP RM 4,200

HBB 605



- 6 cooking functions
- 71/70 litres
- Minute Minder

RRP RM 3,200

KEY TO ICONS

OVENS AND COMPACTS



HYDROCLEAN PRO
Automatic cleaning system.



HYDROCLEAN ECO
Manual cleaning system. Pour a glass of water on its bottom when it is cold, select the bottom function, adjust the temperature to 90°C for 4 minutes and let it cool down for 20 minutes.



SOFTCLOSE



A Energy Class



A+ Energy Class



CONVENTIONAL HEATING
Used for recipes such as sponges and cakes where the heat must be even to achieve a spongy texture. Recommended temperature: 170°C-210°C.



GRILL + BOTTOM
Especially addecuate for roasts, of any size.



GRILL
For grilling and browning, particularly suitable for thin to medium-cut meat such as sausages and steaks. Recommended temperature: 170-220°C.



MAXIGRILL
Allows larger surfaces to be cooked faster than a standard grill, and greater power reduces the time required for browning food.



CONVENTIONAL FAN
Suitable for roasts and cakes. The fan distributes heat evenly around the oven, reducing cooking time and temperature. Recommended temperature range: 160-200°C.



MAXI GRILL+FAN
Used when even roasting is needed at the same time as surface browning. It's ideal for larger dishes such as poultry and game.



BOTTOM
Heats only from underneath, suitable for cooking dishes with a pastry content.



PIZZA
Special for cooking pizzas, pastry and fruits cakes.



TURBO
The turbo is a heating element fitted in the back. An even temperature is reached and allows cooking at several heights at the same time without mixing smells or flavours.



DEFROST
The defrost function is the perfect response to the growing use of pre-cooked and frozen meals. Defrosting is done through short, even cycles of hot air.



ECO FUNCTION
Eco contributes to managing energy efficiently thanks to an intelligent temperature control system that uses residual heat from the cavity to finish cooking without wasting unnecessary energy.



EXPRESS PREHEATING
Reduces the preheating time of the oven when it is cold.



SLOWCOOK
This function slows down cooking pace to fully preserve all the juice, flavour, aroma and essential nutrients, meaning all the properties are retained.



CONVENTIONAL GRILL FAN
Grilling only from the top of the oven. Ideal for superficial brown and grilling. The fan distributes heat evenly around the oven, reducing cooking time and temperature.



STEAM
The "steam" function is perfect to cook faster and in a healthier manner. Due to the steam, the food never gets burnt and still keeps all the essential vitamins, providing juicy and tasteful dishes in a very short period of time. It is perfect to cook fish and meet.



ML 825 TFL

- 25 litres
- Quartz grill
- 8 auto cook menu + 3 cooking functions

RRP RM 5,050



ML 822 BIS *Maestro*

- 22 litres
- 9 auto cook menu + 3 cooking functions
- Ceramic base

RRP RM 4,700



MWE 255 FI

- 25 litres
- 10 auto cook menu + 3 cooking functions

RRP RM 3,500



MWE 201 FI

- 20 litres
- 8 auto cook menu + 3 cooking functions

RRP RM 2,500

THE BEST TIPS AND TRICKS TO COOK WITH YOUR MICROWAVE



ONION WILL NOT MAKE YOU CRY

Drama days with onion are over. Cut both edges of the onion and place it in the microwave for 30 seconds, high power. No more tears!



PEEL TOMATOES EASILY

Tomatoes can be hard to handle if we want to peel them. But there is no resistant peel for a microwave. Just heat tomatoes inside for 30 seconds and peel them will be easier.



SQUEEZE ALL THE CITRUS JUICE

Use all the vitamins of your homemade juices by heating the fruit at high temperature in the microwave for 20 seconds. Squeezing the fruit will be easier.



A REAL CAFFE LATTE

For the best froth in your coffee just shake whole milk in a glass jar and heat in the microwave, without the lid, 30 seconds at high power. Check the jar and stop before you see a milk tsunami inside the appliance.



MAKE YOUR FOOD CRISPY

If you want some really crispy french fries or a crunchy bacon for your burger, just wrap the food in paper towel and put it in the microwave at 800W to remove moisture. For a crispier result, repeat in 30 seconds intervals.

COMPACTS



HLC 847 SC _Maestro **NEW**



- Multifunction + Steam oven
- 15 cooking functions + 20 pre-programmed recipes
- Triple glazed door
- Meatprobe

RRP RM 10,600



HLC 847 C _Maestro **NEW**



- Multifunction + oven
- 16 cooking functions + 20 pre-programmed recipes
- Triple glazed door

RRP RM 9,800



HLC 847 S _Maestro **NEW**



- Steam oven
- 20 pre-programmed recipes
- Triple glazed door
- Meatprobe

RRP RM 9,100



HSC 644 S



- 49/48 litres
- Steam cooking 30-100°C
- 1 litre water tank
- Sterilization and regeneration functions

RRP RM 7,600



MLC 844 _Maestro

- 45 Litres
- MWO, Grill, MWO + Grill

RRP RM 6,200



CLC 855 GM _Maestro

- 3 functions (coffee, steam & hot water)
- 30 automatic programs

RRP RM 16,400



CP-15 GS _Maestro

- Telescopic plate warmer
- Glass front with fingerprint proof stainless steel frame
- 6 serving plates

RRP RM 4,300

WHAT OVEN TRAY TO USE IN EACH RECIPE?



NON- STICK ALUMINUM TRAY
Cakes or pastries, traditional cookies, cookies, muffins and bread.



MULTICOOK KIT FOR STEAM COOKING
Meat, fish, mollusks, vegetables and rice.



VOLCANIC STONE AND CHROMED GRILL
Meat on the stone.



CERAMIC OR MUD TRAY
All kinds of salty and sweet recipes.



STAINLESS MOLDS
Sweet or salty cakes.



GLASS TRAY
All kinds of salty and sweet recipes.



OVEN + MICROWAVE

or

BUILT-IN STEAMER

or

COFFEE MACHINE

3 ZWILLING BASE COOKWARE
PC STAINLESS STEEL **worth RM1,499**

* While stocks last

NEW

STEAKMASTER
RRP **RM11,000**

STEAKMASTER

RESTAURANT QUALITY STEAK

Introducing SteakMaster
The first & unique oven for preparing
the Perfect Steak



The perfect Steak
at home



Ready in 5 minutes
of cooking time



Ultra-powerful grill
that reach up to 700°



DualClean. Double
cleaning system:
Pyrolysis + HydroClean

Discover the new **iKnob**
Feel the precision in your hands



IT 6350 iKnob *Maestro*

- 3 cooking zone
- D: 605(W) x 515(D)
- BID: 560(W) x 490(D)
- Maximum nominal power 7.4 kW

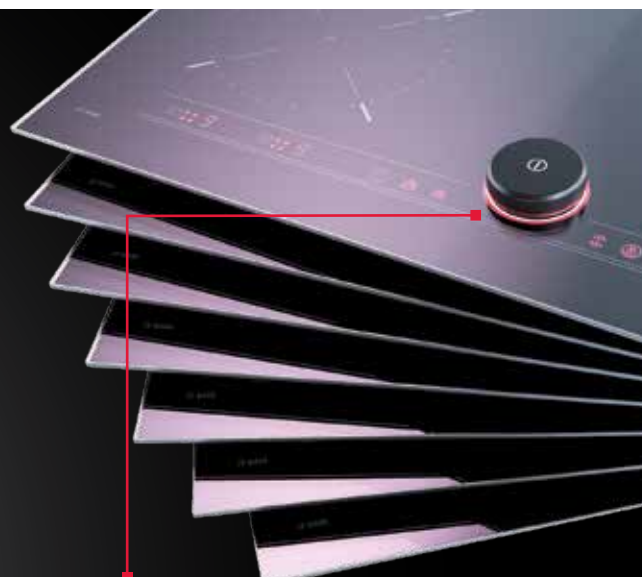
RRP RM 6,600



IT 6450 iKnob *Maestro*

- 4 cooking zone
- D: 605(W) x 515(D)
- BID: 560(W) x 490(D)
- Maximum nominal power 7.4 kW

RRP RM 6,100



iKNOB Touch Control

The heart of the hob, a completely removable magnetic knob that controls every function with incredible precision. When it is removed it blocks the hob and facilitates cleaning.



IR 6031 SR

- D: 590(W) x 520 (D)
- BID: 560(W) x 490 (D)
- Maximum nominal power: 7.1 kW

RRP RM 5,700



IB 702

DUERO
CERAN

- D: 730(W) x 430(D)
- BID: 695(W) x 410(D)
- Maximum nominal power: 3.2 kW

RRP RM 4,000



IR 321.1

- D: 290(W) x 510 (D)
- BID: 270(W) x 490 (D)
- Maximum nominal power: 3.0 kW

RRP RM 3,300



VTTC 60.1

DUERO
CERAN

- D: 590(W) x 520 (D)
- BID: 570(W) x 500 (D)
- Maximum nominal power: 4.8 kW

RRP RM 3,500



VTCM 700.3

DUERO
CERAN

- D: 730 (W) x 430 (D)
- BID: 695 (W) x 410 (D)
- Maximum nominal power: 3.2kW

RRP RM 2,950



VE 2

DUERO
CERAN

- D: 290 (W) x 520(D)
- BID: 270 (W) x 500 (D)
- Maximum nominal power: 3.0kW

RRP RM 2,350

PREMIUM DUERO

GLASS FINISH

ENERGY EFFICIENT



The heating energy reaches the cookware with almost no heat loss.

EASY TO CLEAN



The sleek surface cooktop requires very little maintenance to stay looking polished and new.

HIGH DURABILITY



With a thickness of 5mm and high machinal strength, especially for daily activities in kitchen.

QUALITY ASSURANCE



At Teka, we enforce high testing standards for Duero's glass worktop, including extreme temperature variation tests to ensure that it won't crack or break even under the most demanding conditions.

DUERO
CERAN



GVI 86 3G AI AL 2TR

- Battery auto-ignition (LPG/NG)
- D: 860 (W) x 480 (D)
- BID: 685 (W) x 400 (D)
- Triple brass burners: 3.4kW
- 1 Burner: 1.2kW

RRP RM 2,300



GVI 82 3G AI AL 3TR

- Battery auto-ignition (LPG/NG)
- D: 820 (W) x 480 (D)
- BID: 685 (W) x 400 (D)
- Triple brass burners: 3.4kW
- 1 Burner: 1.2kW

RRP RM 2,100



GVI 78 2G AI AL 2TR

- Battery auto-ignition (LPG/NG)
- D: 780 (W) x 450 (D)
- BID: 685 (W) x 400 (D)
- Triple brass burners: 3.4kW

RRP RM 1,900



G 82 3G AI AL

- Battery auto-ignition (LPG)
- D: 820(w) x 480 (D)
- BID: 680 (w) X 380 (D)
- Triple brass burners : 5.0kW
- 1 burner: 1.0kW

RRP RM 1,600



G 78 2G AI AL

- Battery auto-ignition (LPG)
- D: 780(w) x 420 (D)
- BID: 650 (w) X 350 (D)
- Triple brass burners : 5.0kW

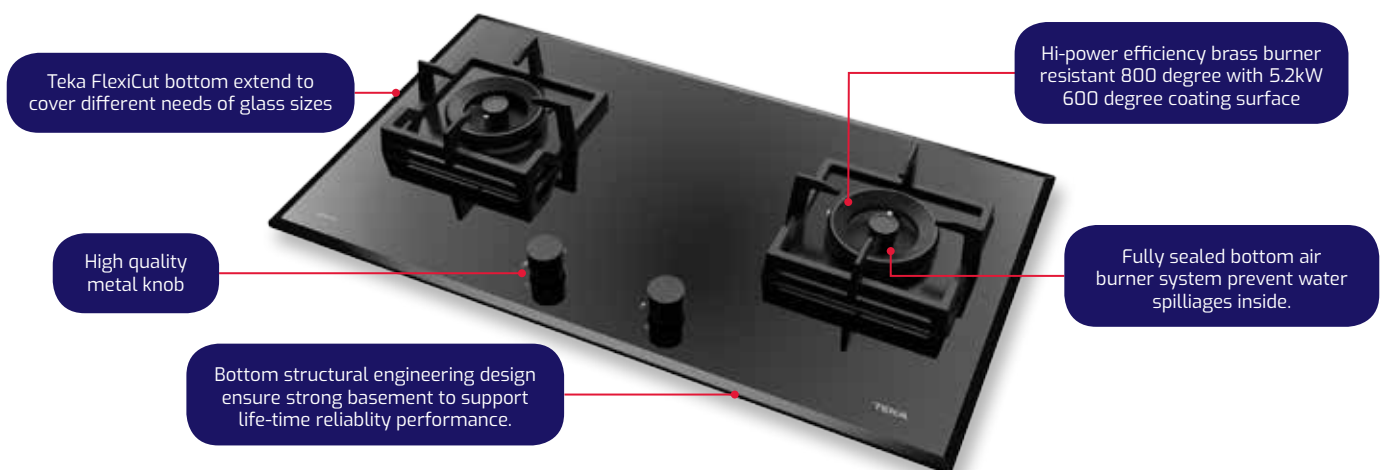
RRP RM 1,300



GK LUX 30.1 1G AI AL TR

- Battery auto-ignition (LPG/NG)
- D: 300(W) x 510 (D)
- BID: 265(W) x 475 (D)
- Triple brass burners: 3.5 kW

RRP RM 1,100



GSQ 823 AI AL

NEW

- Battery auto-ignition (LPG)
- D: 820(w) x 480 (D)
- BID: 680-740 (w) X 380-410 (D)
- Triple brass burners : 5.2kW
- 1 burner: 1.3kW

RRP RM 2,300



GSQ 782 AI AL

NEW

- Battery auto-ignition (LPG)
- D: 780(w) x 450 (D)
- BID: 680-740 (w) X 380-410 (D)
- Triple brass burners : 5.2kW

RRP RM 2,000

HOODS



Island hood

CC 485 *Maestro*



- Exhaust capacity: Free Outlet, m³/h: 771
- Optional recirculating or ducting system

RRP RM 8,700



Chimney hood

DLH-985T *Maestro*



- Exhaust capacity: Free outlet, m³/h: 740
- Optional recirculating or ducting system

RRP RM 6,600



Chimney hood

DLV 998 BK *Maestro*



37
dB

- Exhaust capacity: Free outlet, m³/h: 815
- Optional recirculating or ducting system

RRP RM 6,600

What hood does my kitchen need?

Just calculate your kitchen's volume. For example 12m² with 2.5m height. That's how we get the total volume:
12m² x 2.5m = 30m³

Furniture to be taken into consideration. Approx. 40%. Final total volume: 18m³ On the basis of the air is renovated 12 times per hour.
18m³ x 12 renovations = 216m³/h

In a 12m² kitchen we need a hood with 216m³/h for an effective extraction



Telescopic hood
TLR2 62

- Exhaust capacity: 440m³/h
- Optional recirculating or ducting system

RRP RM 1,150



Telescopic hood
TLR2 92

- Exhaust capacity: 440m³/h
- Optional recirculating or ducting system

RRP RM 1,800

KRAFTVOLL TECHNOLOGY

up to 1,800m³ /hour
of smoke extraction for an amazing ventilation

• Smoke protection for fresher air

• Less vibration
• Increased stability
• More durable

• To remove odour

• For easy cleaning
• 5 layer hygienic filtration process



Island hood
DH2 90.1 AD



- Exhaust capacity: 1,500m³/h
- Optional recirculating or ducting system

RRP RM 6,600



Chimney hood
DZ 90 AD



- Exhaust capacity: 1,500m³/h
- Optional recirculating or ducting system

RRP RM 3,500



Chimney hood
DSI 90 AD



- Exhaust capacity: 1,500m³/h
- Optional recirculating or ducting system

RRP RM 3,300



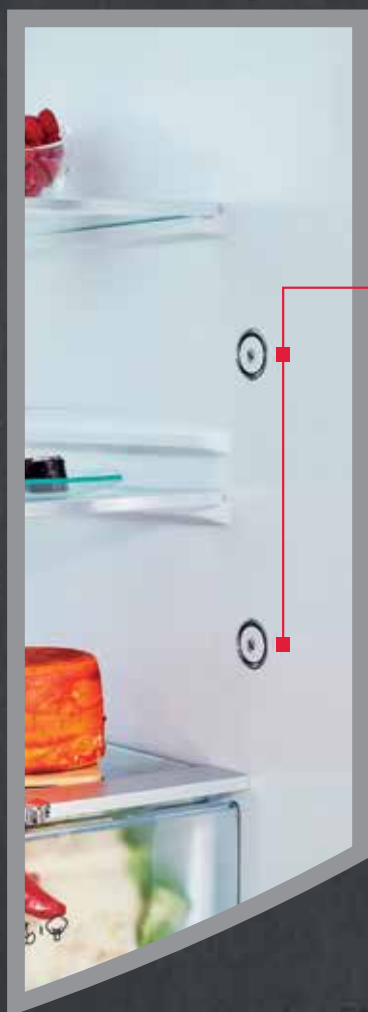
Chimney hood
DHW 90 TO



- Exhaust capacity: 1,800m³/h
- Buffer filters
- Optional recirculating or ducting system

RRP RM 4,300

Choose
design.
Choose
wellness.



■ **Your fridge guardian.**

The **TempGuard Radar** The TempGuard Radar system controls and keeps the temperature thanks to sensors located inside. Any change is automatically fixed. Your fridge always at the real temperature your food needs.



Keep your food perfect: goal achieved.

LongLife No Frost technology keeps every compartment at the perfect moisture level thanks to **the three independent cooling circuits**. Your food remains fresh for longer.



RFD 77820 GBK

• Total gross capacity: 537 litres

RRP RM 11,500



RLF 74911 SS

• Total gross capacity: 661 litres

RRP RM 6,500



TGF 300 NF

• Total gross capacity: 261 litres

RRP RM 7,600

FREE

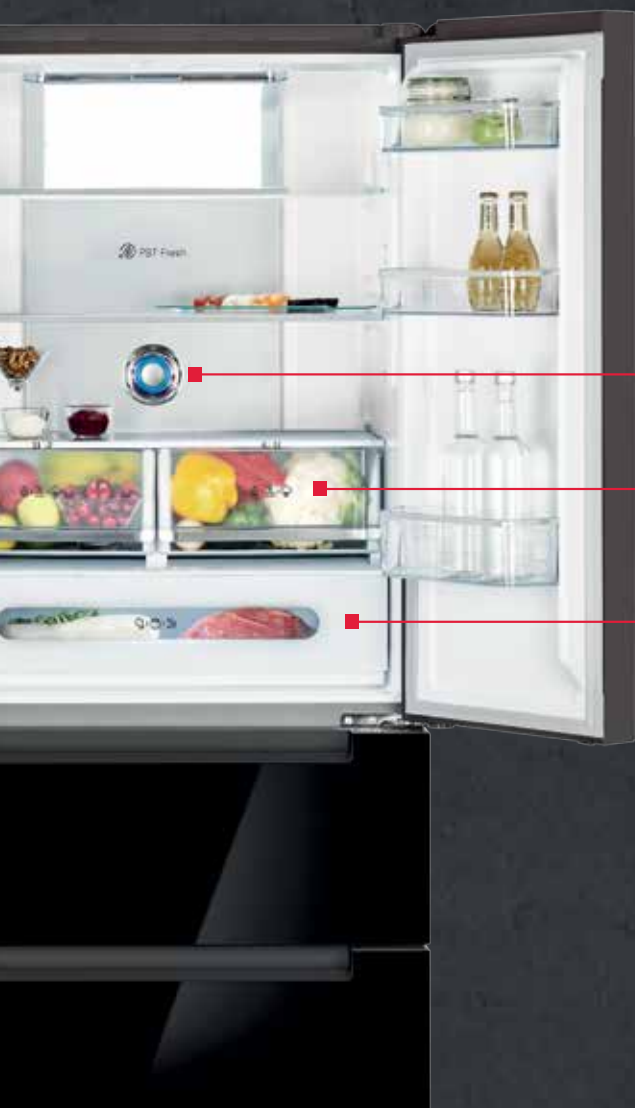
Joining Strip



TSL 400 NF

• Total gross capacity: 355 litres

RRP RM 6,200



Mmm... smells good!

IonClean technology create negative ions that neutralise bad smell particles. Air inside the fridge will be superb this way and always fresh and free of odours.

From farm to table.

VitaCareBox drawer has a personalised moisture control to keep your fruit and vegetables always fresh, preserving all their vitamins and nutrients for longer.

Precision is to keep food at perfect temperature.

Gourmet Box, a soft close telescopic drawer allows you to choose the right temperature between -2 and 3°C through a touching display at the top.



NFM 420 S

• Total gross capacity: 414 litres

RRP RM 5,050



CI4 330WH

• Total gross capacity: 241 litres

RRP RM 8,300

■ LAUNDRY



Washer dryer
TKD 1610 WD



• (10kg/7kg)

RRP RM 5,600



Washer
TKD 1490

• (9kg)

RRP RM 4,500



Washer
TKD 1480

• (8kg)

RRP RM 3,900



Dryer
TKS 890H

• (8kg, Heat pump condenser)

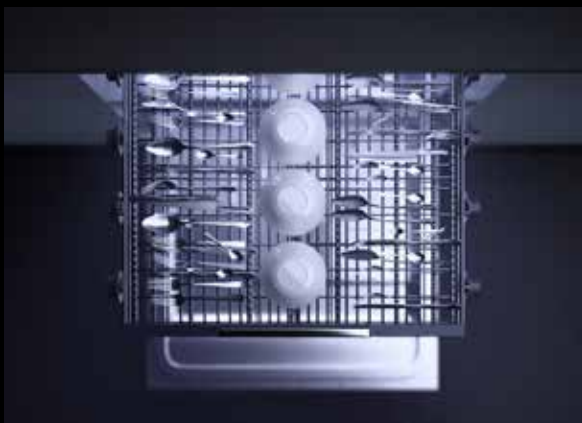
RRP RM 4,600

Dryer
TKS 850 C

• (8kg, Condenser)

RRP RM 3,200





Third cutlery tray

With an exclusive third tray to get extra flexibility. You can put it in different positions to load anything you may need, so you can get better cleaning results.

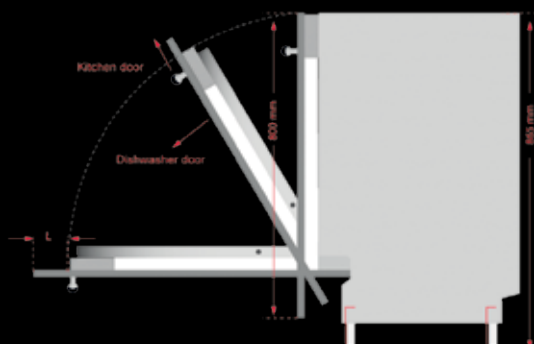


BeamOnFloor

Our dishwashers are so quiet you don't even realize when they are working. We have added a blue light to our integrated dishwasher, where the front panel is hidden, so you can know when they are washing or drying without interrupt the cycle. Smart solutions for your daily life.

Sliding door

You can install doors up to **800 mm length** without any problem with the kitchen plinth thanks to our innovating system. When the dishwasher is open, the new sliding door system lift the door without hitting the plinth. Perfect integration and harmony in your kitchen.



14 place settings

Suitable for families with up to 7 members. One place setting consists of a dinner plate, dessert plate, single glass, soup bowl, tea cup with saucer, knife, spoons and fork.



Fully integrated
DW9 70 FI

• Place Settings : 14

RRP RM 4,290



Partial integrated
DW 605 S

• Place Settings : 12

RRP RM 5,700



Free standing
LP9 850

• Place Settings : 14

RRP RM 5,050



Waste disposal
TR 3400

• 0.75 HP

RRP RM 1,850

PureLine Zenit RS15, multifunction workstation

The new Zenit RS15 sinks are distinguished by their versatility, and, above all, because they bring order in your kitchen.



ZENIT RS 1B

- Inset installation
- 18/10 Stainless steel
- 60 cm base unit

RRP RM 3,400



ZENIT RS 2B 86

- Inset installation
- 18/10 Stainless steel
- 90 cm base unit

RRP RM 4,400

Complimentary accessories

Teka has developed an exclusive accessories set that include its elegant bamboo chopping board that allow baking or serving meals directly to the table. The new square-designed inox soap dispenser, the inox colander that stands on the bowl rim, a level below chopping board, and the popup waste match perfectly with Teka sinks and help you to get things well organized.

Pureline, pure design and style.



PureLine FlexLinea RS15, a new range with multiple possibilities

The new FlexLinea RS15 sinks offer distinction and versatility at all levels.

SilentSmart system, which reduces water dripping sound by 50%

Sink made with high stainless steel quality, AISI 304, that grants durability and allows easy cleaning.

An elegant design with more capacity: bowls with a depth of 20 cm!

A new SQ valve to gently cover the square basket waste, providing a refined and attractive touch in the kitchen.



Undermount



Top mount



Flash mount



3 in 1 installation
FLEXLINEA RS15 71.40

- D: 750 X 440 X 200
- BID: 710 X 400

RRP RM 3,150



3 in 1 installation
FLEXLINEA RS15 50.40

- D: 540 X 440 X 200
- BID: 500 X 400

RRP RM 2,850



3 in 1 installation
FLEXLINEA RS15 45.40

- D: 490 X 440 X 200
- BID: 450 X 400

RRP RM 2,050



Top mount
INOXTEEL JUMBO

- D: 800 x 500 x 230
- BID: 780 x 480

RRP RM 1,250



Top mount
INOXTEEL 2B

- D: 890 x 500 x 220
- BID: 866 x 476

RRP RM 1,550



Top mount
INTRO 82

- D: 820 x 500 x 200
- BID: 790 x 470

RRP RM 1,850



Top mount
INTRO 60

- D: 600 x 500 x 200
- BID: 570 x 470

RRP RM 1,550



Top mount
EBRO 1B

- D: 640 x 480 x 250
- BID: 520 x 380

RRP RM 850



Undermount
BE LINEA R10 72 40

- D: 760 x 440 x 184
- BID: 717 x 397

RRP RM 3,150



Undermount
BE LINEA R10 40 40

- D: 440 x 440 x 184
- BID: 420 x 420

RRP RM 2,050



Undermount
BE 2B 845 RHD

- D: 845 x 470 x 250
- BID: 793 x 418

RRP RM 2,300



Undermount
BE 50 40

- D: 522 X 422 X 155
- BID: 496 X 396

RRP RM 650



Undermount
BE 40 40.18

- D: 433 x 433 x 180
- BID: 401 x 401

RRP RM 600



Undermount
BE 39

- D: Ø390 x 180
- BID: Ø385

RRP RM 700



Undermount
BE 34 37

- D: 365 x 395 x 155
- BID: 335 x 365

RRP RM 500



Undermount
ARQ 2B 840

- D: 840 x 430 x 220
- BID: 790 x 380

RRP RM 2,200



Undermount
ARQ 2B 760

- D: 760 X 430 X 220
- BID: 710 X 380

RRP RM 2,100



Undermount
ARQ 70 45

- D: 700 x 450 x 220
- BID: 650 x 400

RRP RM 1,450



Undermount
ARQ 54 41

- D: 542 x 413 x 220
- BID: 500 x 371

RRP RM 1,250



Undermount
ARQ 43 43

- D: 430 x 430 x 220
- BID: 400 x 400

RRP RM 1,150



Scratch-proof Surface

High resistance surface to impacts, thermal shocks and high temperatures.



Colour Intensity

Excellent UV resistance, long colour durability. Its specific method in colouring granite-particles provides higher resistance against decolouring.



Hygiene

The material's ultra-fine, non-porous finish makes it impossible for foods and liquids to stick to the surface, eliminating bacteria and food contaminants.



Food Safe

Additionally to its non-porous surface, Tegrinite+ have an anti-bacterial protection enriched by Silver ions which reject bacterial microorganisms.



Easy to Clean

Tegrinite+ features an odorless, stain-resistant and non-porous finish so the rigors of everyday use vanish without a trace.



Inset
STONE 90 B-TG 2B

- ED: 860 x 510
- D: 346.6 x 414 x 199
- BID: 840 x 480

RRP RM 2,600



Inset
FORSQUARE 72.40 TG

- ED: 790 x 500
- D: 720 x 400 x 200
- BID: 770 x 480

RRP RM 2,500



Inset
FORSQUARE 50.40 TG

- ED: 570 X 500
- D: 500 X 400 X 200
- BID: 550 X 480

RRP RM 2,050



Undermount
SQUARE 2B 760 TG

- ED: 760 x 435
- D: 343 x 395 x 200
- BID: 715 x 390

RRP RM 2,600



Undermount
SQUARE 72.40 TG

- ED: 760 x 440
- D: 720 x 400 x 200
- BID: 715 x 395

RRP RM 2,300



Undermount
SQUARE 50.40 TG

- ED: 540 x 440
- D: 500 x 400 x 200
- BID: 495 x 395

RRP RM 2,050

The perfect partner

Sinks can be described using endless adjectives. They can be robust, elegant, powerful, etc. But, they are nothing without their counterpart: The Top. From professional to economical ranges. Teka manufactures taps created with imagination and designs them to last. Now, enjoy your time with the perfect kitchen pair.



TEK
(Mixer)

• Code: 75.902.04.00

RRP RM 5,670



FO 915 BLACK
(Mixer)

• Code: 62915020NC

RRP RM 2,450



ARK 999
(Mixer)

• Code: 239991200

RRP RM 2,900



ARK PRO
(Mixer)

• Code: 23.939.12.10

RRP RM 1,850



ARK (PULL-OUT)
(Mixer)

• Code: 23.938.12.10

RRP RM 1,250



ICO 915
(Mixer)

• Code: 116030009

RRP RM 6,250



IC 939
(Mixer)

Code: 339390200

RRP RM 2,600



IC BLACK
(Mixer)

• Code: 33.915.02.0N

RRP RM 2,600



IC
(Mixer)

• Code: 33.915.02.10

RRP RM 2,050



CUADRO PRO
(Mixer)

• Code: 38.9319.02

RRP RM 2,900



CUADRO PRO COMPACT (Mixer)

• Code: 38.9317.02

RRP RM 2,800



FOXTER (Mixer)
(STAINLESS STEEL)

• Code: 74998TM00

RRP RM 1,650



RONDELLA (Mixer)
(STAINLESS STEEL)

Code: 74938TM00

RRP RM 1,450



OCEANO (Mixer)
(STAINLESS STEEL)

• Code: 74915TM00

RRP RM 700



MILANO (Mixer)
(STAINLESS STEEL)

• Code: 74914TM00

RRP RM 650

■ TAPS



COSMO
(Mixer)

• Code: 18.1512.02

RRP RM 1,100



ARES (HIGH SPOUT)
(Mixer)

• Code: 23.915.02.10

RRP RM 950



ALAIOR (HIGH SPOUT)
(Mixer)

• Code: 55.995.02.10

RRP RM 850



INCA (HIGH SPOUT)
(Mixer)

• Code: 53.912.12.10

RRP RM 600



ML (LOW SPOUT)
(Mixer)

• Code: 81.9113.62

RRP RM 500



FINO PLUS
(Cold Tap)
(STAINLESS STEEL)

• Code: 74995TM00

RRP RM 650



FINO
(Cold Tap)

• Code: K-8405

RRP RM 500



AQUA
(Cold Tap)

• Code: 16.141.02.00

RRP RM 600



AQUA (WALL MOUNTED)
(Cold Tap)

• Code: 16.140.02.00

RRP RM 600



LUXE
(Cold Tap)

• Code: 16.143.02.00

RRP RM 500



LUXE (WALL MOUNTED)
(Cold Tap)

• Code: 16.144.02.00

RRP RM 500



EBRO
(Cold Tap)

• Code: 16.119.02.00

RRP RM 300



EBRO (WALL-MOUNTED)
(Cold Tap)

• Code: 16.120.02.00

RRP RM 300



ARIA
(Cold Tap)

• Code: 16.142.02.00

RRP RM 600

FREE

An exquisite RKT kitchen tap with
any sink purchase above RM1,000.



RKT

* While stocks last



COLOUR YOUR LIFE



FORMENTERA 997



RRP RM 1,590



BRIGHT AND
ZESTY



COOL AND
CLEAN



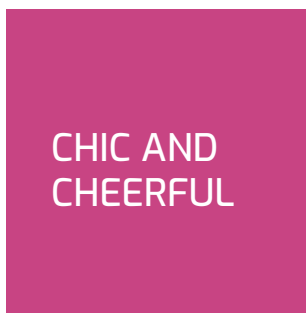
ARK 938



RRP RM 1,290



A SURGE OF
SUNSHINE



CHIC AND
CHEERFUL



IN 995



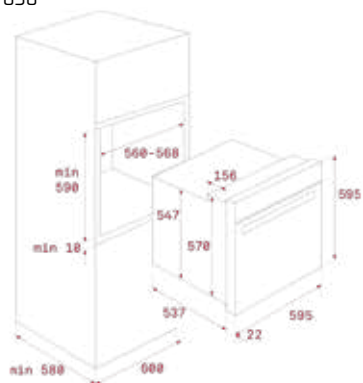
RRP RM 790



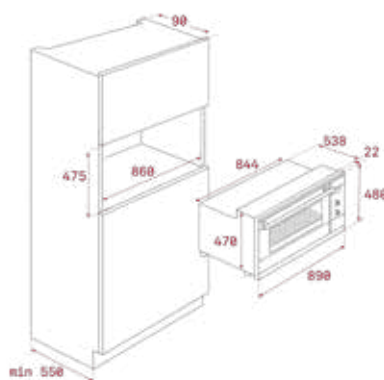
PURE AND
SIMPLE

■ TECHNICAL DRAWINGS

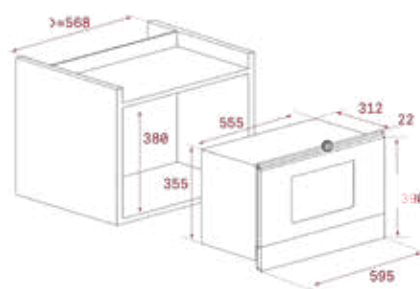
iOVEN / HBB 635 / HBB 650 / HLB 860 /
HLB 838



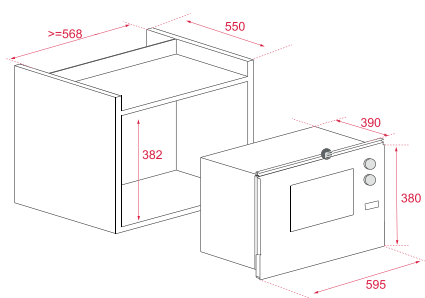
HLB 940



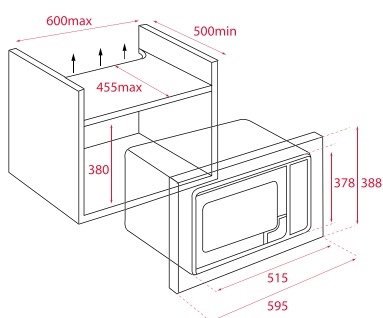
ML 822 BIS



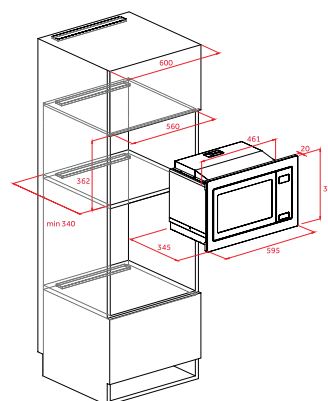
ML 825 TFL



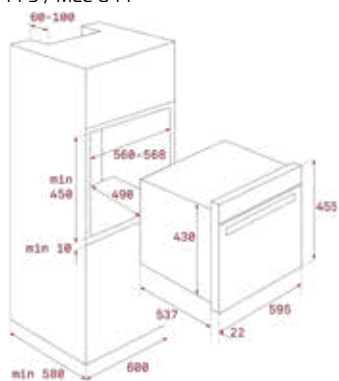
MWE 255 FI



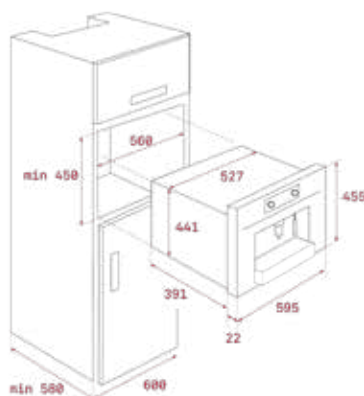
MWE 201 FI



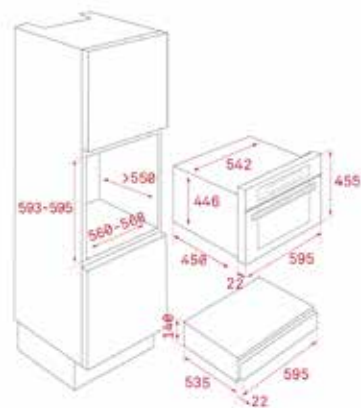
HLC 847 SC / HLC 847 C / HLC 847 S /
HSC 644 S / MLC 844



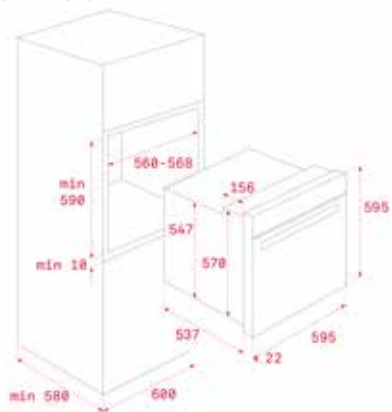
CLC 855 GM



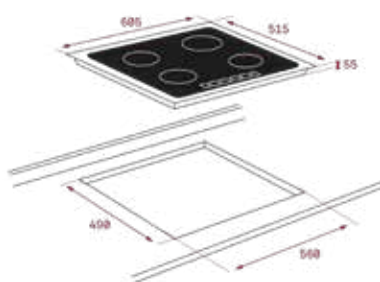
CP 15 G5



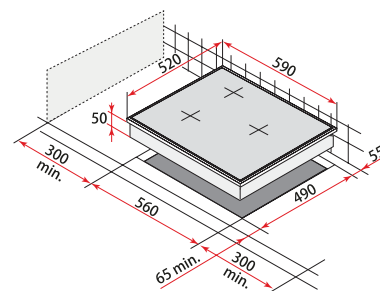
STEAKMASTER



IT 6350 iknob / IT 6450 iknob

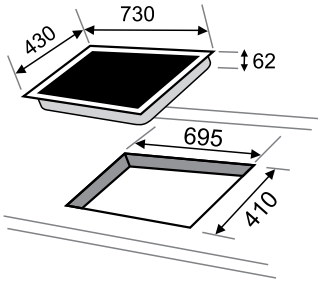


IR 6031 SR

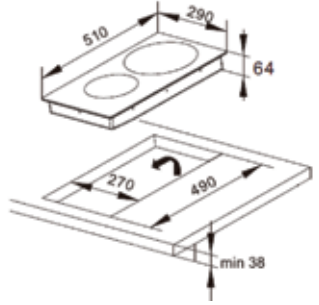


■ TECHNICAL DRAWINGS

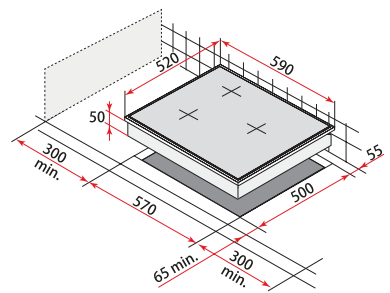
IB 702



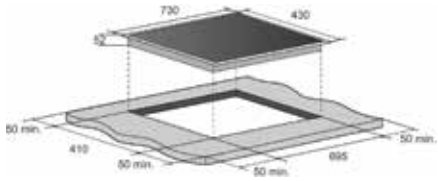
IR 321.1



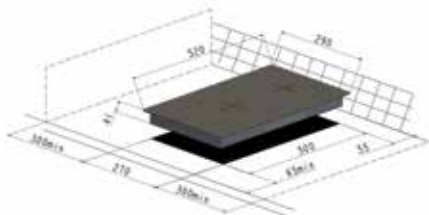
VTTC 60.1



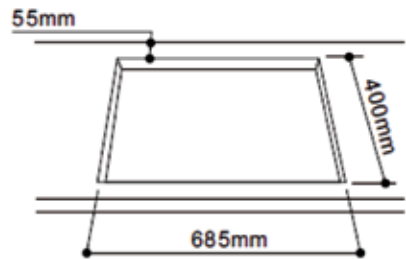
VTM 700.3



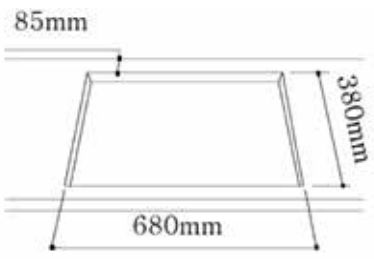
VE 2



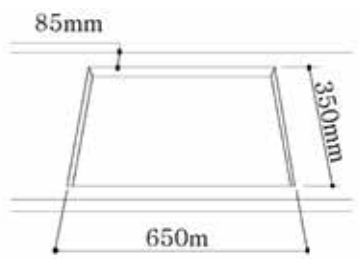
GVI 86 3G AI AL 2TR / GVI 82 3G AI AL 3TR /
GVI 78 2G AI AL 2TR



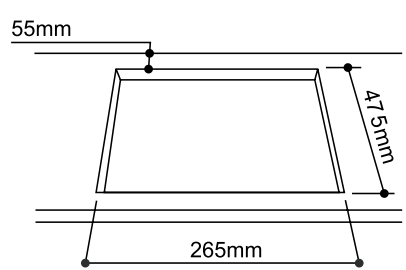
G 82 3G AI AL



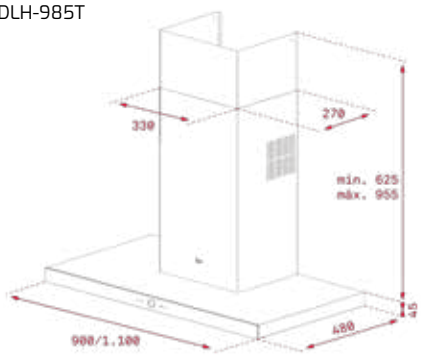
G 78 2G AI AL



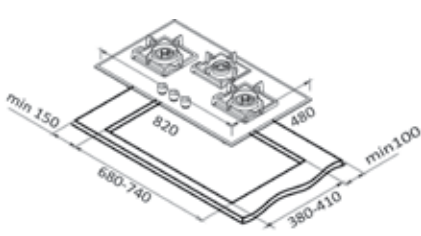
GK LUX 30.1 1G AI AL TR



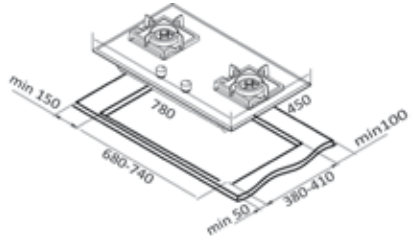
DLH-985T



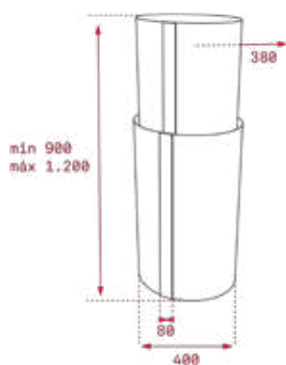
GSQ 82 3G AI AL



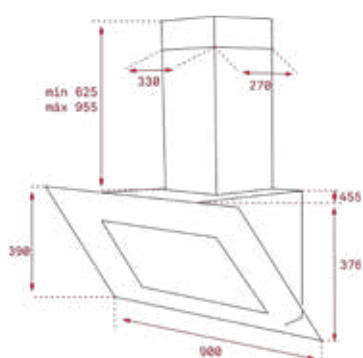
GSQ 78 2G AI AL



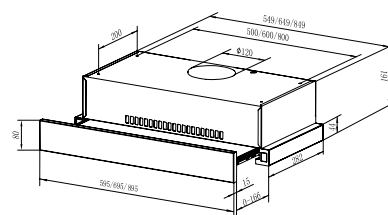
CC 485



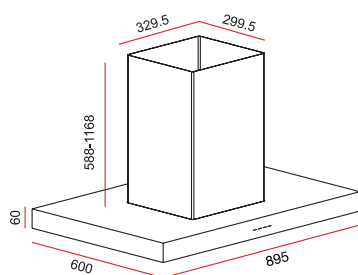
DLV 998 BK



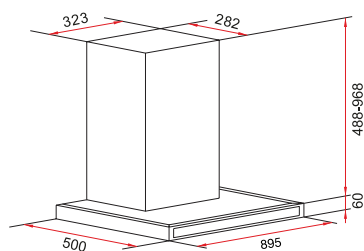
TLR2 62 / TLR2 92



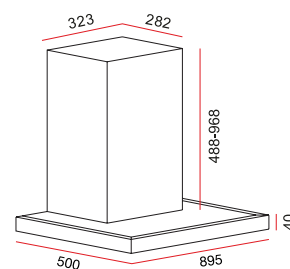
DH2 90.1 AD



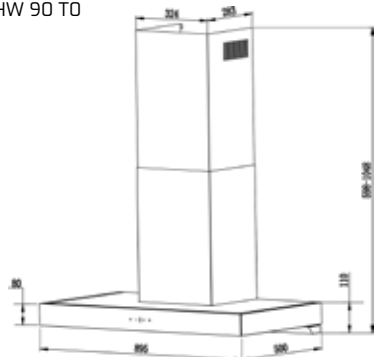
DZ 90 AD



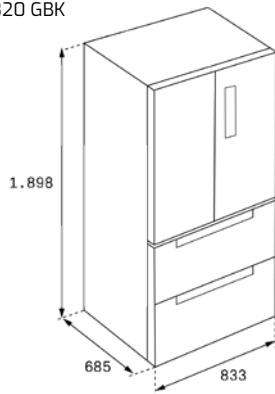
DSI 90 AD



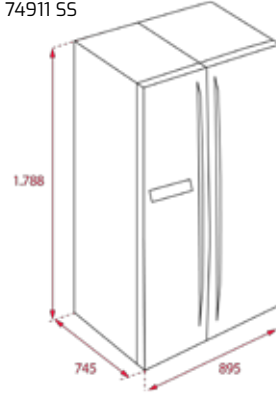
DHW 90 TO



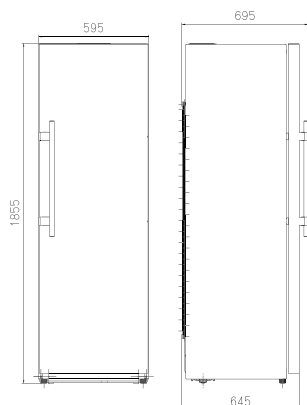
RFD 77820 GBK



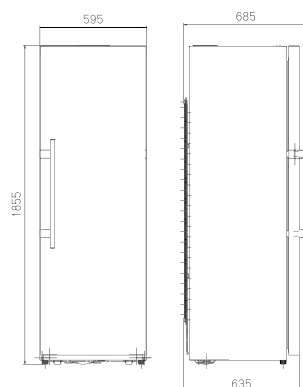
RLF 74911 S5



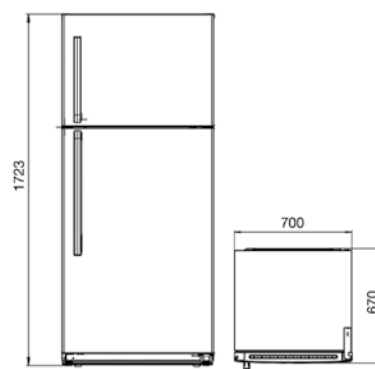
TGF 300 NF



TSL 400 NF

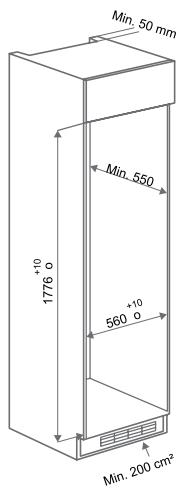


NFM 420 S

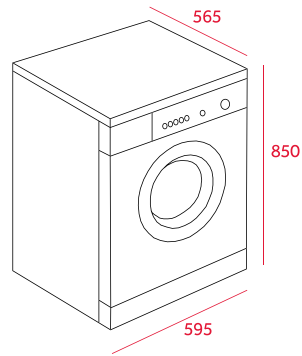


■ TECHNICAL DRAWINGS

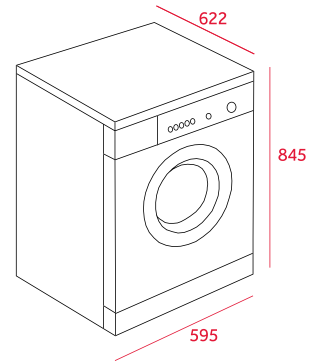
CI4 330WH



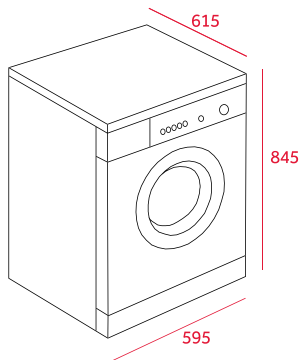
TKD 1610 WD / TKD 1490 / TKD 1480



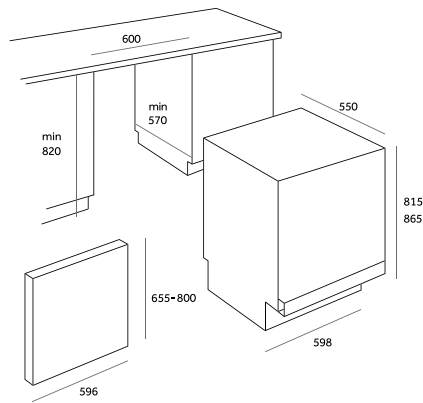
TKS 890 H



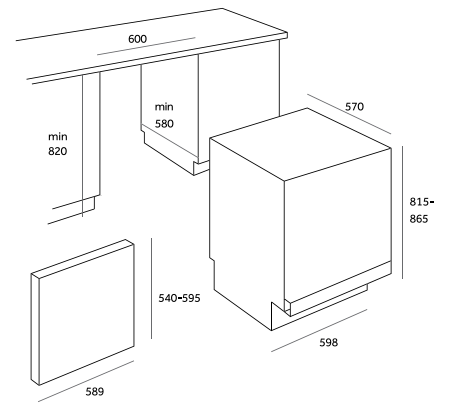
TKS 850 C



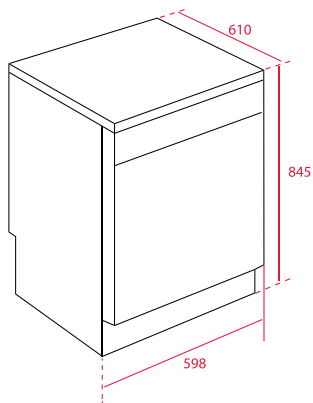
DW9 70 FI



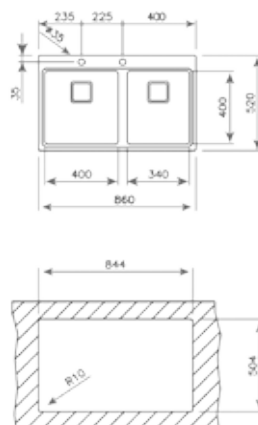
DW 605 S



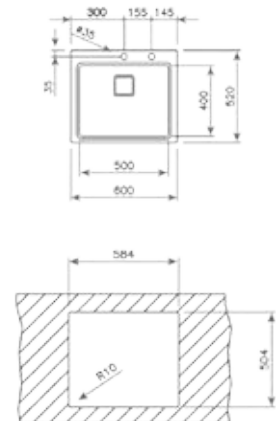
LP9 850



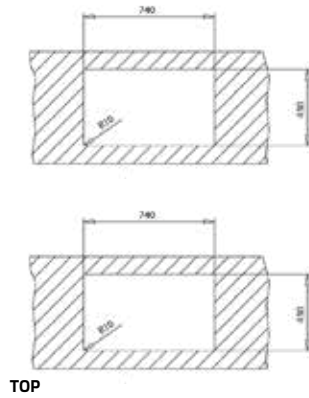
ZENIT RS 2B 86



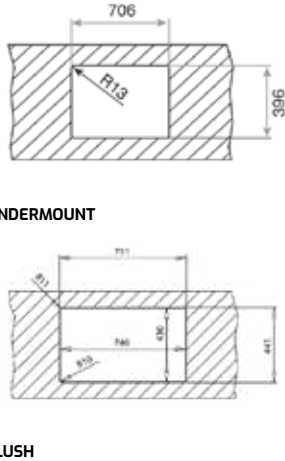
ZENIT R1 1B



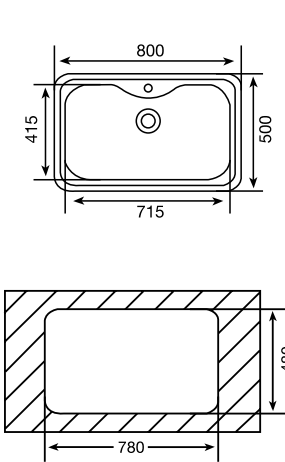
FLEXLINEA R15 71.40



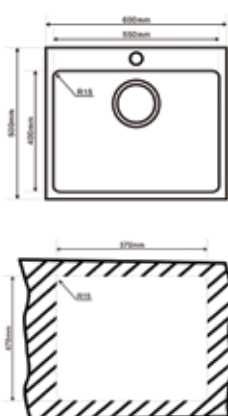
INOXTEEL JUMBO



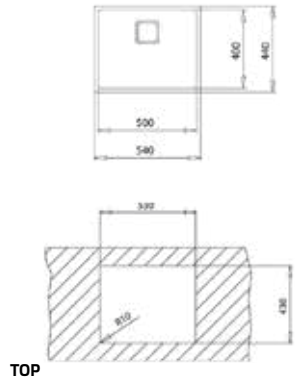
INOXTEEL 2B



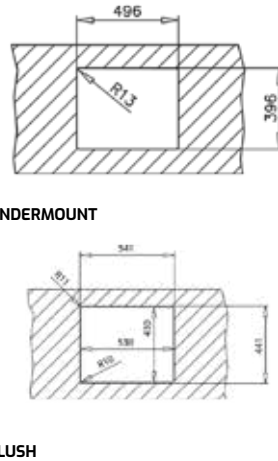
INTRO 60



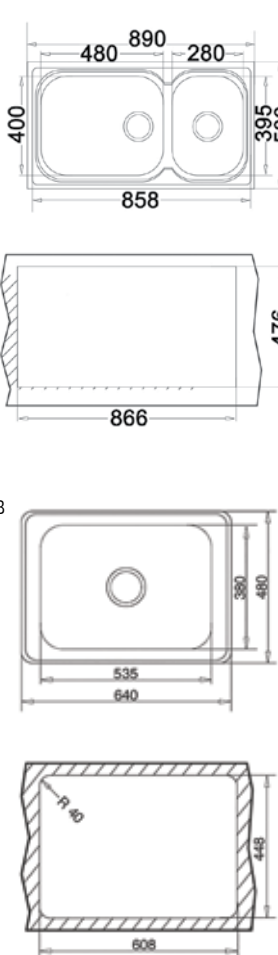
FLEXLINEA R15 50.40



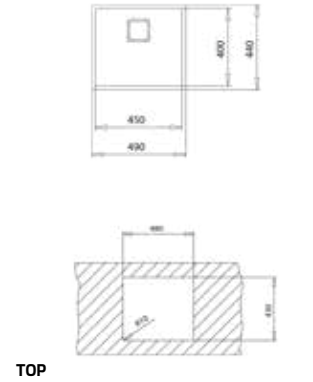
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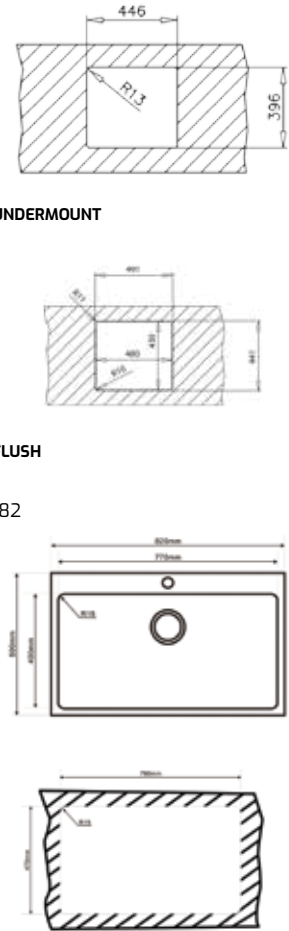
EBRO 1B



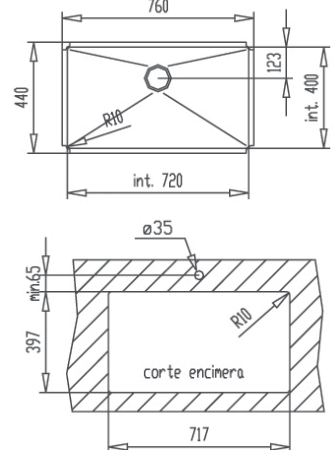
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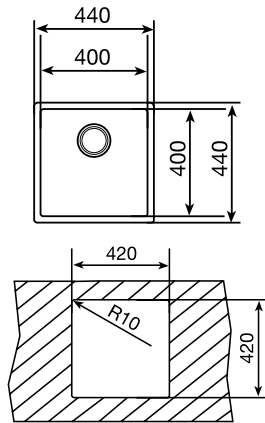
INTRO 82



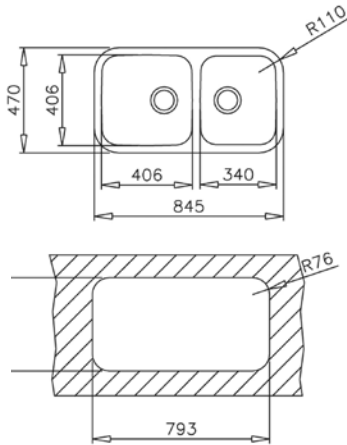
BE LINEA R10 72 40



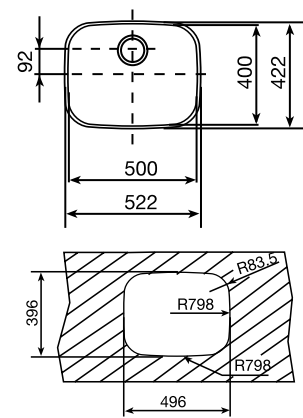
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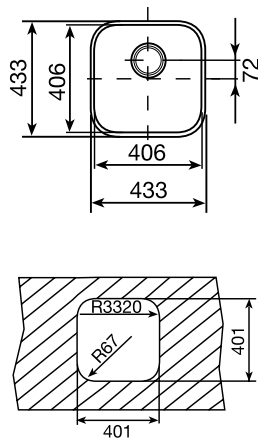
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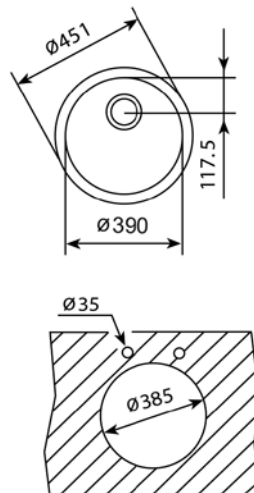
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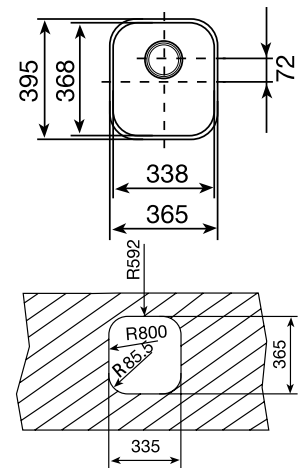
BE 40 40.18



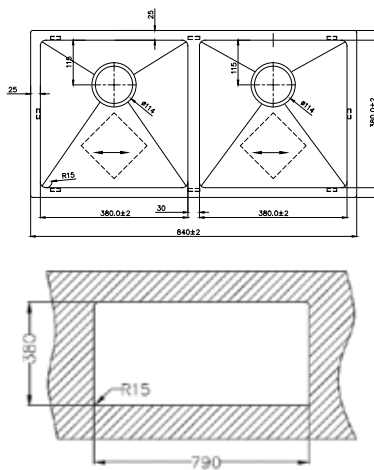
BE 39



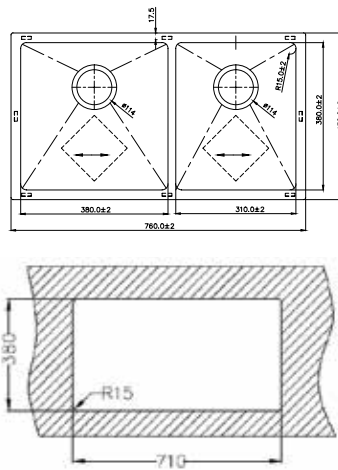
BE 34 37



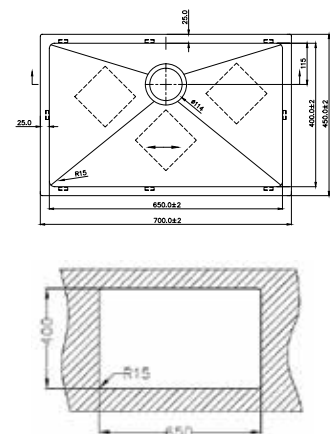
ARQ 2B 840



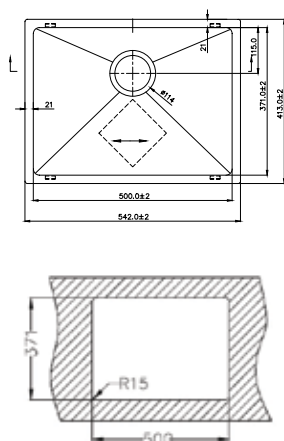
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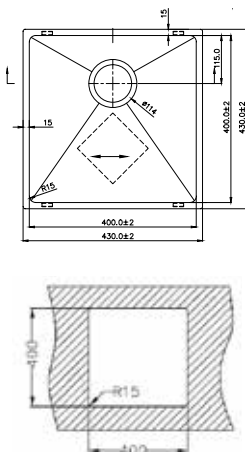
ARQ 70 45



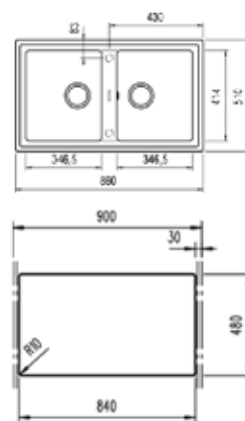
ARQ 54 41



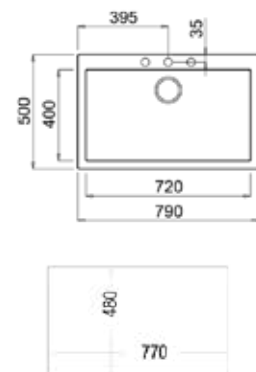
ARQ 43 43



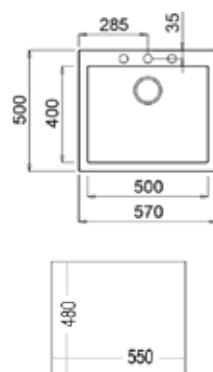
STONE 90 B-TG 2B



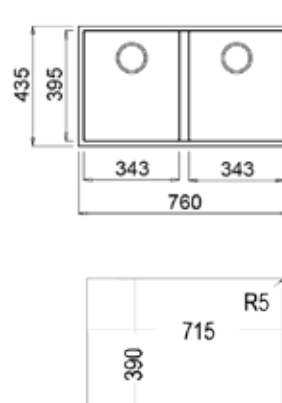
FORSQUARE 72.40 TG



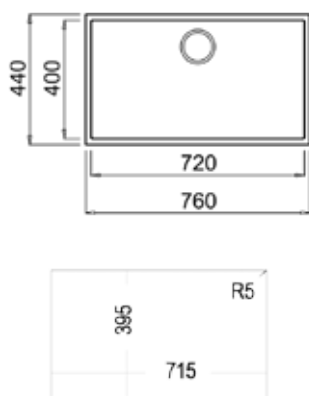
FORSQUARE 50.40 TG



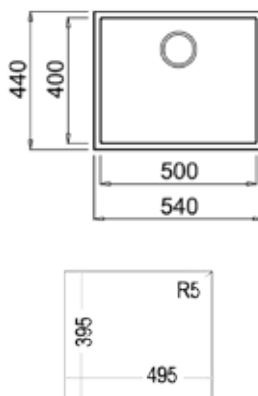
SQUARE 2B 760 TG



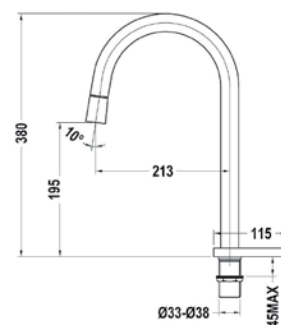
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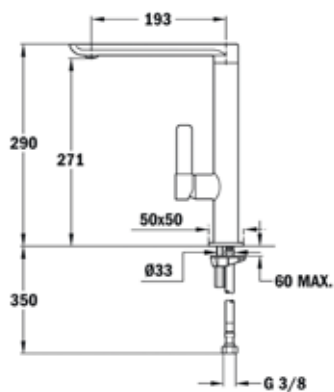
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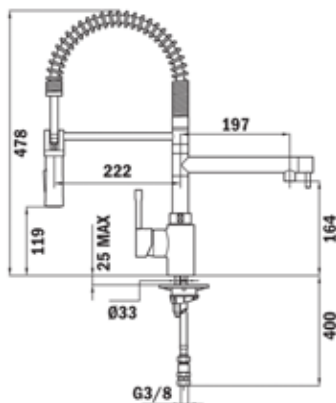
TEK



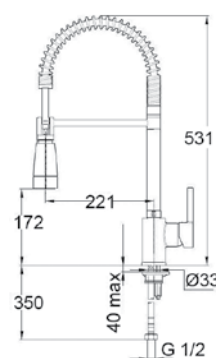
FO 915 BLACK



ARK 999

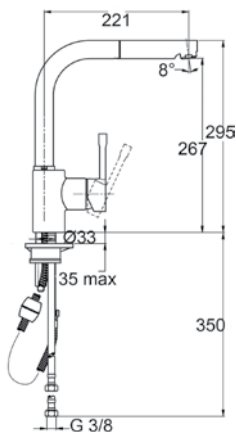


ARK PRO

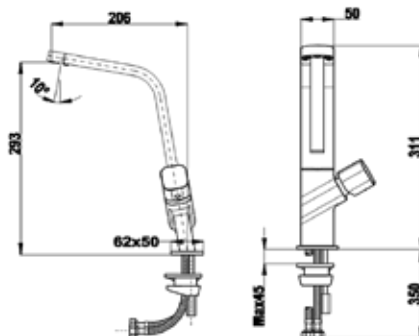


■ TECHNICAL DRAWINGS

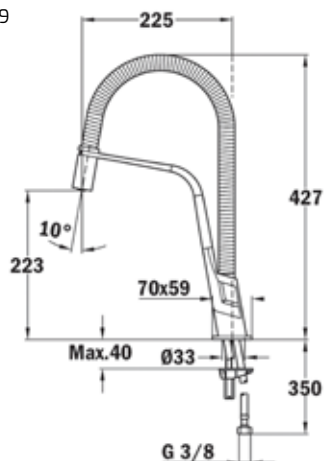
ARK (PULL-OUT)



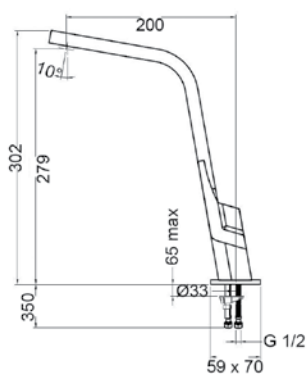
ICO 915



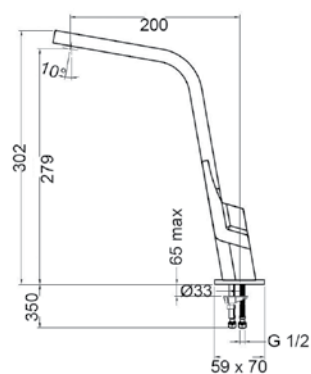
IC 939



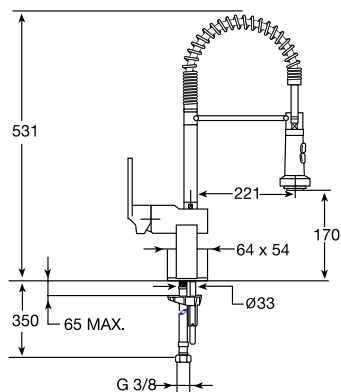
IC BLACK



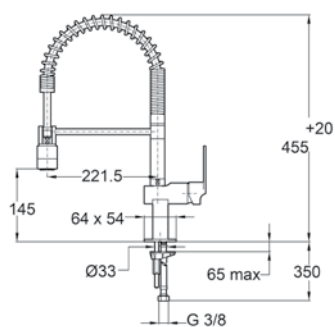
IC



CUADRO PRO



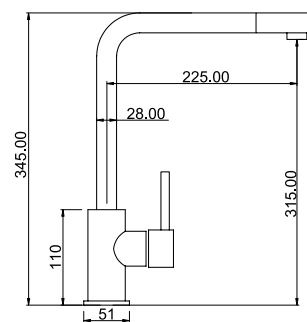
CUADRO PRO COMPACT



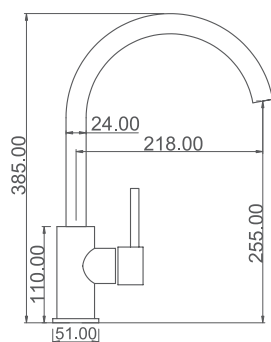
FOXTER (5/5)



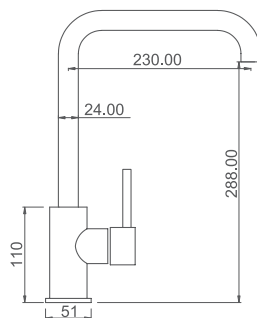
RONDELLA (5/5)



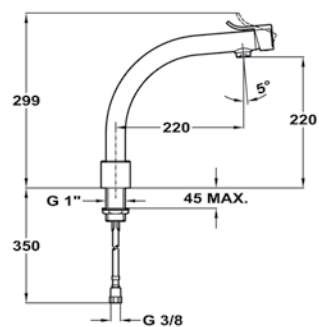
OCEANO (5/5)



MILANO (5/5)

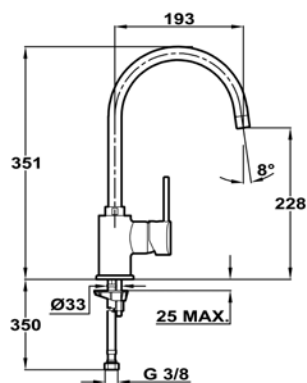


COSMO

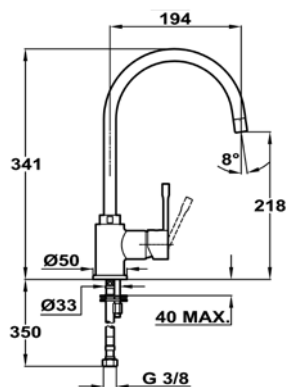


■ TECHNICAL DRAWINGS

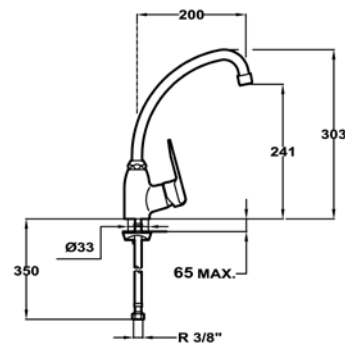
ARES (HIGH SPOUT)



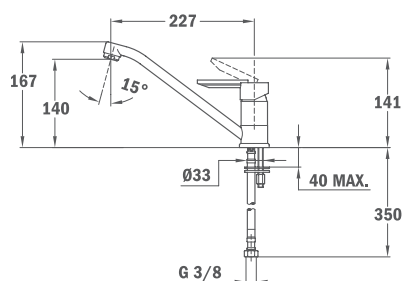
ALAIOR (HIGH SPOUT)



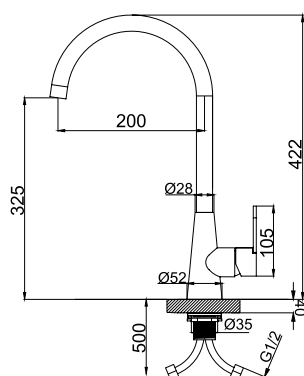
INCA (HIGH SPOUT)



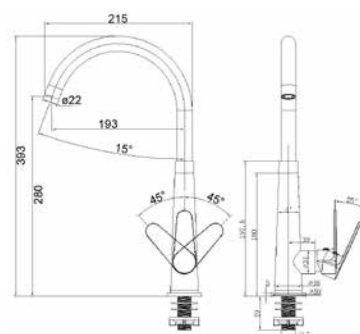
ML (LOW SPOUT)



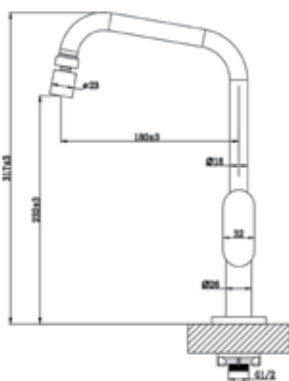
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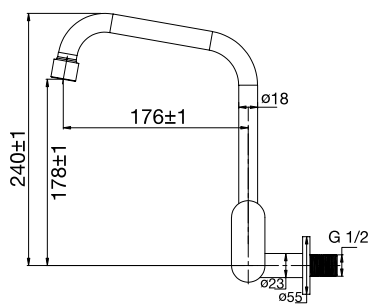
FINO



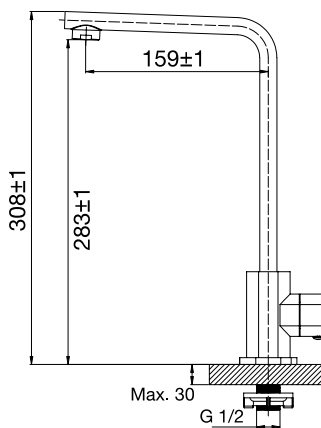
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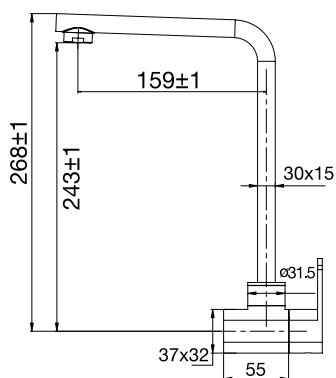
AQUA (WALL MOUNTED)



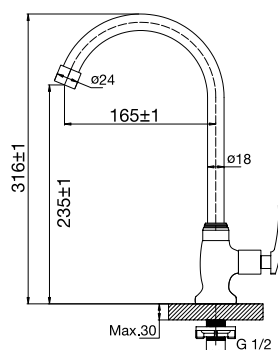
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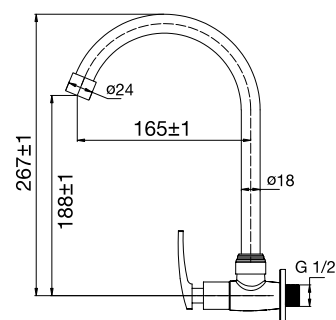
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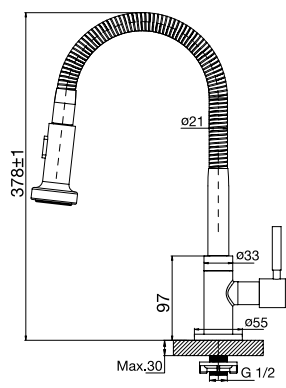
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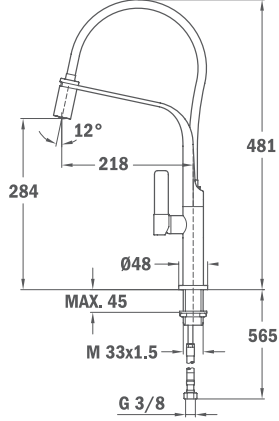
EBRO (WALL-MOUNTED)



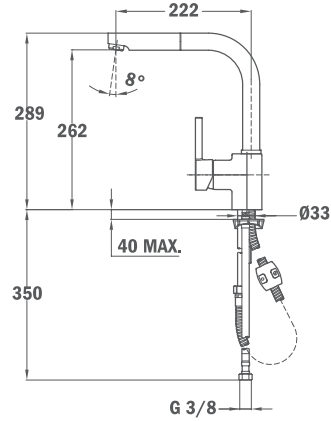
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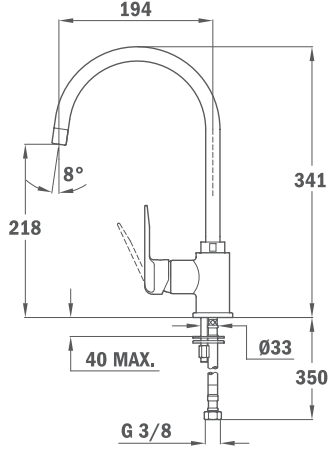
FORMENTERA 997



ARK 938



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10, Jalan Kartunis U1/47, Temasya Industrial Park, 40150 Shah Alam, Selangor, Malaysia
Tel : 03-76201600 Fax : 03-76201626