



Oven Arrangements for your Kitchen Renovation

You've trawled Pinterest boards ad nauseam, saved and scrimped, and now – joy of joys – it's time for that long-awaited kitchen reno! But just what oven arrangements would suit your space and lifestyle best?

From raised side-by-side ovens perfect for spacious kitchens to under bench ovens that boost precious bench space, our quick guide to oven arrangements will help you hone in on the perfect kitchen configuration for you and your family. A lifetime of delicious memories await.

Raised Side-by-side ovens

The advantage of a raised ovens? The easy access, no back-niggling bending necessary! A pair of raised single ovens can even be arranged side-by-side on the wall if room allows, doubling your cooking potential while opening up space for pantry or storage cupboards both above and below. Of course, this oven arrangement locates the cooktop elsewhere in the kitchen – a boon for home chefs looking to place their cooktop on an island bench or under a window.

This layout works great for two full size 60cm ovens.





If you are looking at a full size (60cm) oven and compact oven (45cm), adding a warming drawer (45cm) under the compact oven like shown in the image below works perfectly for this side-by-side layout.



Stacked ovens

This oven configuration has all of the back-loving advantages of a raised side-by-side oven. The only difference? It stacks appliances on top of one another – whether that be a full size and compact oven, two 60cm ovens or an oven and warming drawer. Oven arrangement ups the drama and becomes a focal point of the kitchen, so you'll want to ensure your appliances are all from the same manufacturer for a seamless, integrated look. The new [NEFF graphite-grey range](#) features [Seamless Combination](#) side trims, ensuring vertically-stacked appliances appear perfectly in-line, with no pesky gaps to spoil the flow. When it comes to kitchen appliances, it pays to consider the little things.



Under bench ovens

For home chefs looking to maximise bench space, placing your ovens under bench is a safe bet. This oven arrangement also opens up options in terms of kitchen layout. The oven or pair of ovens could be located under a window, directly beneath the cooktop – the choice is yours. Fear not about having this arrangement near children, as our NEFF ovens are cool to the touch due to the multi-layered glass construction, making this arrangement a family-safe option. Just remember, this oven configuration requires lots of bending, so you'll want to be fighting fit to lift that hefty lamb shoulder in its Le Creuset baking dish in and out of the oven.



If you are a passionate home cook and are opting for more than two ovens, a four bank is a premium display of appliances. Allowing for culinary customisation, it takes your kitchen to a new level by allowing you to choose [different oven settings](#) and simultaneously prepare multiple dishes at different temperatures – you’ll be wondering how you went so long without one!



Delicious indecision? [The NEFF Kitchen](#) for more kitchen layout ideas and inspiration.

About NEFF

NEFF is a German-engineered kitchen appliance brand, with a product range that includes ovens, cooktops, rangehoods, coffee machines and dishwashers designed to make life in the kitchen a daily pleasure. For people who love to cook, NEFF gives you the tools to create meaningful connections, express your creativity and make memories. Because real life happens in the kitchen.

Learn more about NEFF [here](#).