

3 types of ovens to consider for your next kitchen renovation

Whether you're renovating the kitchen or building your home from the ground up, the one essential appliance for any home cook is a quality oven.

With so many different types of ovens to choose from, it can feel tricky to find the perfect one for your cooking needs. The **NEFF range of ovens** are versatile for any home cook and their needs. That's why we're going to explore three types of NEFF ovens you can consider for your next kitchen upgrade.



1. Steam ovens

The benefits of steam-cooked meals are well known and well loved – preserving taste and texture, retaining nutrition and making delicious, healthy meal alternatives for people who take their nutrition as seriously as their appetite.

Investing in a **NEFF oven with Full Steam** means you can cook your delicious dishes without having to clog up your bench with additional appliances. The Full Steam function allows you to do all sorts of things, like **steam your eggs**, make **tasty and healthy Asian cabbage rolls**, and even a **steamed apple maple cake**, all made with the precision of a German-made oven.

For more control over the steam, **the NEFF Steam Jet function** lets you decide when to quickly fill your oven with steam, making it ideal for achieving tender bread with a crispy crust or a juicy **Sunday roast**. This feature provides the flexibility to enhance your dishes with the perfect amount of steam, ensuring they are cooked to perfection and bursting with flavour.

Only want to add a little bit of steam to your dish? Then you can simply use the Added Steam function! This feature allows you to set how much steam you want to add and how often. The oven will then add bursts of steam throughout the duration of the cook and transform your dish entirely. So, your **roast pork** is more succulent and juicier (with a fantastic crackle), your **bread** is lighter and fluffier than ever (with a golden crust), and your **blueberry muffins** rise perfectly.

The NEFF Full Steam oven is part of the new **Flex Design range**. With four colour options to choose from, you can have endless **appliance combinations** for a seamless kitchen style. Plus, the Flex Design range gives you a world of opportunity to put your personality on display.



2. Combination ovens

Time may be short for everyone these days, but that's no reason to compromise on quality. The **NEFF range of combination ovens** are a compact and convenient way to cook.

With a two-in-one combination oven, you might not need a separate microwave, which is great for saving valuable bench space in **smaller kitchens**. If you want to steam your veggies or dumplings in a compact oven, then you can either combine the steam or microwave functionality with the hot air system of a conventional oven, removing the need for an addition steamer on the kitchen bench.

One of the great things about using a combination oven is that you can cook tasty dishes quickly if you need dinner in a pinch or after a hard day of work, like this **combination microwave cauliflower cheese** or **apple crumble**.



3. Conventional oven

One of the most distinguishing attributes of NEFF ovens is **Circo Therm®**. This function allows you to cook multiple dishes on multiple levels evenly without running the risk of flavours and scents mingling. This makes a NEFF oven perfect for those who enjoy entertaining and want to cook multiple dishes at once, like roasting this **apricot and smoked almond pork roll** then sliding in a **tray of shortbread** at the right time for an effortless cook.

If you want to take it one step further, then consider a **NEFF Slide & Hide® oven**. The iconic fully disappearing door gives you full access to your dish while it's cooking, meaning you can say bye to awkwardly bending over to reach your tasty creation.



What are the key differences between ovens?

The term 'conventional oven' is somewhat of a misleading term when it comes to the NEFF oven range. A conventional oven uses direct heat to cook your food, which is mainly top and bottom heat in a NEFF oven. On the other hand, convection ovens use circulating heat to cook food which allows for an even distribution of heat. All NEFF ovens use hot air and a quality rotating blade to evenly distribute heat across all oven levels, ensuring your dishes are cooked perfectly. If you need to cook on a single level, then the NEFF top and bottom heating function will evenly distribute heat from above and below to help achieve the perfect cook.

If you're thinking about getting an oven with steam functionality then you might be similarly confused by the difference between **Full Steam and Added Steam ovens**. Simply put, Full Steam uses 100% steam to cook your

food, while Added Steams allows you to inject bursts of steam into your cooking at key moments while still retaining all your regular cooking functions.



How to decide which oven to buy?

If you're wondering which oven is right for you, it's important to consider your needs, lifestyle, budget, and the size of your kitchen. This will help you to decide whether you want one oven or two, if you need steam, and whether a combined microwave is the answer.

You can also **book in a free product demonstration** with a NEFF kitchen expert. They can help you work out what type of oven is best suited for your cooking needs and kitchen style.

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.



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