



What is a pyrolytic oven?

If you're a keen home chef, you'll know that some recipes are just worth the mess they leave in the [oven](#). But as delicious as that [cheesy lasagne](#) or [pork crackling](#) may be, rolling up your sleeves and getting dirty in the aftermath isn't all that appealing! And that's where a pyrolytic oven comes in.

Also known as a self-cleaning oven, a pyrolytic oven can save you both time and effort, so it's no wonder they are becoming a kitchen staple. But what exactly are they and how do they work?

Here we answer some Frequently Asked Questions (FAQs) regarding the pyrolytic ovens.

What is a Pyrolytic Oven and how does it work?

Pyrolytic ovens have an automatic feature that tackles grime by heating the oven up to around 500°C, heating the baked-on bits until they carbonise and turn to ash – a process called pyrolysis (hence the name).

At NEFF, this feature is found on many of our [Slide & Hide® Ovens](#) with the disappearing door making cleaning much easier than other conventional ovens on the market. With the simple press of a button, you can have a gleaming oven cavity in just no time.

The whole process only takes about 1-2 hours depending on the degree of soiling, there are three levels of pyrolytic cleaning to choose from at NEFF:

- 1 is for a low level of cleaning this will take about 1 hour 15 minutes
- 2 is for a medium level of cleaning this will take about 1 hour 30 minutes
- 3 is for a high level of cleaning this will take about 2 hours

[Explore all pyrolytic ovens by NEFF.](#)



How often should I use the pyrolytic function?

It's generally recommended every 2-3 months depending on how dirty your oven is, but you can run this function as often as you need to. Wondering how often you should clean your appliance to ensure their longevity? [Refer to our quick guide here.](#)

Is a pyrolytic oven safe?

While the high temperature may spook you, pyrolytic ovens are extremely safe. All NEFF Pyrolytic Oven doors have four panes of glass to ensure the surface temperatures are maintained.

Plus, once the internal temperature goes over 300°C, the oven door locks and can't be opened until the programme is complete.



How do you use the NEFF pyrolytic function?

It's important to start by making sure your oven is cool and you have removed any cookware and all accessories including the side rails. Be sure to remove any coarse residue or food. The oven must be empty.

Use warm soapy water and a soft cloth to gently clean the surface around the door seal. Be careful not to remove or scrub the seal. Use oven cleaner if necessary to remove stubborn dirt from the door.

Then simply turn on your oven and flick through to find the pyrolytic cleaning option. You can choose between the three levels for your cleaning, depending on the amount of food residue present and how long it has been in there. Confirm your selection and press start. You will see a lock symbol to indicate that it can't be opened. Once finished, wipe out any ash with a damp cloth and return your racks and rails.

How to choose the right Pyrolytic oven?

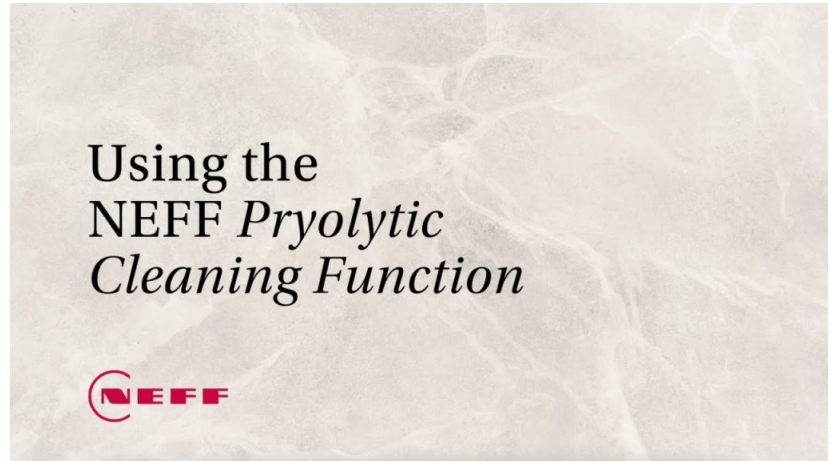
Pyrolytic ovens are most sought after in the in-built oven category. To get the right pyro oven for your needs, make sure to look for features such as easy to remove racks and trays and make sure the pyrolytic oven has different intensities for a deeper or a lighter clean. Another important consideration is safety features to ensure nobody accidentally burns themselves during the pyro cleaning cycle.

Here is an [interesting link from Nation Product Review](#) to compare some of

the top pyrolytic ovens on the market.

To learn more our range of NEFF pyrolytic ovens, [book a free demonstration](#) with a NEFF expert today.

We've filmed a video of this process for our NEFF oven customers here.



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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