COOKING PASSION SINCE 1877

The Benefits of having a Double Oven

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Incorporating a double oven in your kitchen reno may sound like a needless extravagance to some, but the truth is having two ovens in your kitchen has a whole host of benefits – from flexibility to space-saving, explore all the advantages below.

Double ovens are great for entertaining

If you are someone who loves to have friends over for a Friday night home-cooked banquet, then a double oven would serve you well. A NEFF double wall oven allows you to cook different meals at the same time, meaning you can have your mouth-watering Apple Kuchen Tart baking while your roast beef cooks away. Two ovens also mean double the racks, so if you're cooking for a crowd of 20+ all your appetizers can cook at the same time. Find out how hassle-free double ovens really are from a NEFF customer:

"Best Oven I've Ever Had – I research everything I buy. Everything these days upon inspection seems cheaply made, what a breath of fresh air the NEFF double oven was. At the forefront of modern oven technology for the average Joe like me. So much room in the lower oven, perfect for entertaining cooking for many guests and having the versatility of 2 cooking spaces. Whisper quiet and so easy to clean with using horrid chemicals."

NEFF double ovens also come with **Pyrolytic Self-Cleaning**, meaning you never have to worry about big spills getting baked in. This function allows you to wipe any mess away after your oven has cooled down.

Allergy friendly: Great for those with food intolerances

One of the other great advantages of double ovens? People with food allergies have the ability to cook their own allergy-sensitive dishes in a

separate oven to the rest of the family, ensuring there's no transfer of ingredients between foods. In fact, valued NEFF customer Janine – whose son suffers from Coeliac Disease – swears by her NEFF double oven when cooking dishes for her family.

"It's such a relief to be able to pop my son's gluten-free meals in the smaller top oven and the rest of the family's meal in the larger main oven. Macaroni cheese is a firm favourite with my crew, which used to stress me out because it contains gluten and I worried there might be contamination between dishes when I put both in one oven. My NEFF double oven means I can relax and enjoy a lovely meal with my family – even though we're eating completely different dishes."

Individual Macaroni Cheese

Gluten Free Recipes & Tips

- **How to use Coconut Flour to create gluten-free dishes**
  - **Gluten-free Dipped Shortbread Recipe**
  - **Grilled Mushrooms and Prosciutto**
  - **Whole Roasted Cauliflower**
  - **Roasted Vegetable Frittata**

More flexibility to cook multiple items at once

Dedicated home chefs who love to entertain will relish in the flexibility of the **NEFF double oven**. With both **CircoTherm** and CircoTherm Intensive functions included you can cook, roast and bake simultaneously, creating a whole menu of completely different dishes without flavours intermingling. Yes, you read that correctly – the top oven holds a 34L capacity with 3 shelf positions and the bottom oven holds a 71L capacity with 4 shelf positions. Meaning? No time spent heating up food In the microwave because it's gone cold waiting for your other dishes to cook, letting you enjoy a stress-free dinner party with your beloved guests.

More than just food: an upgrade to your

kitchen

Aside from the myriad benefits a double oven brings to your cooking, it can also add value to your home. Kitchen renovations yield the highest return on investment when it comes to upgrading a house, so having a modern, highly functional kitchen could make a real difference when the time comes to sell.

To find out more about the NEFF double oven, visit our product page **here.**

Choose your own layout

With NEFF products you can pair our full size ovens and compact appliances together, creating a sleek and stylish finish that looks like one appliance. So, if you'd rather have a side by side double oven due to the size or design of your kitchen, you can choose exactly that! Combinations could include two Slide&Hide® Single Ovens, or a Slide&Hide® Single Oven next to a SeamlessCombination® of a Compact Oven with a 14cm Warming Drawer. It all depends how you like to cook and use your kitchen.

Can I used steam with a NEFF Double Oven?

Currently, the NEFF Double Oven does not feature steam functionality. However, if this is an important feature for you then you can look at setting up your own stacked oven arrangement. Whether you use two full-size ovens or a compact NEFF oven atop a full-size oven you can mix and match your functionality to get the full range of cooking benefits.

Unsure which way to go?

Book a 1:1 consultation with a NEFF product specialist or book a call with our team **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 creative meaningful connections, express your creativity and make memories. Because real life happens in the kitchen.

Learn more about NEFF here.

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