



# Purchasing an oven? Here's three types you must consider

The question of how we eat and live is on full display in the kitchen – before even needing to look in the cupboards. Our kitchen setup shows us our priorities, not just aesthetically, but functionally too. So, when you're going through the oven options available to you, it's important to consider how you can match it to your lifestyle.

Is your kitchen set up for convenience or for hours of happy creation in the kitchen? Maybe your household loves its deep-frying basket, or do you only use oil as a salad dressing? Whatever your preference, NEFF has you covered with a range of leading appliances that can make purchasing an oven an easy choice.

## 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.

If you're a healthy eater then the NEFF range of ovens with [FullSteam](#) are definitely for you. Instead of using a number of different appliances, FullSteam allows you to steam vegetables to perfection, while also supporting homemade breads or easily cooked risottos. Integration of steam will mean easy and consistent use – ideal for keeping your healthy eating on track.

There's a range of delicious [recipes](#) for the steam oven that will make healthier eating irresistible. From succulent seafood dishes like [steamed cod](#) to tasty and innovative dishes like these [steamed chinese buns with moreton bay bugs](#), the NEFF [FullSteam](#) oven really does have it all.



## 2. Ovens with Microwave Function

Time may be short for everyone these days, but that's no reason to compromise on quality. The NEFF range of ovens with [built-in microwave](#) function are a compact, time-saving way to cook.

Best of all, combining two appliances in one means you don't need a separate microwave! Great for saving valuable space in compact kitchens.

Often when people think of microwave dinners, their mind is cast back to the 90s, where it was often hard to tell the difference between your food and the plastic it was wrapped in, but things have changed. Thanks to the innovative way that NEFF have integrated microwave technology into the ovens, there are a whole range of complex [meal options](#) that are achievable with the NEFF [microwave function](#). Recipes like [Autumn roast vegetables](#), [brown rice and quinoa salad](#) and [vegetable gratin](#) are mouth-watering proof that the microwave isn't just for reheating, but for cooking, and a huge saver of time.



## 3. Conventional Oven

NEFF ovens are perfect for entertainers, allowing you to cook multiple dishes in one oven. This isn't just an oven for entertainers, it's **the** oven for entertainers. Any oven capable of cooking multiple meals at once is perfect

for multitaskers and dedicated home chefs.

One of the most distinguishing attributes of NEFF ovens is [CircoTherm®](#). This function allows you to cook multiple dishes on multiple levels and everything will be cooked evenly. Rotating trays is a thing of the past. And it gets better. You can cook multiple items and no flavour will transfer. Need to cook fish, vegetables, and bread at once – it's can be possible in a NEFF oven.

CircoTherm® suits a range of dishes, from rich meat dishes like [Italian beef casserole](#) to incredible desserts like this decadent [chocolate pear dessert cake with chocolate sauce](#).

### **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. Generally speaking, a conventional oven uses direct heat to cook your food – mainly top and bottom heat in the NEFF oven range. Convection ovens on the other hand, use circulating heat to cook food which allows for an even distribution of heat.

If you're thinking about getting an oven with steam functionality then you might be similarly confused by the difference between [FullSteam](#) and [VarioSteam](#) ovens. In basic terms, FullSteam ovens use 100% steam to cook your food, whereas VarioSteam 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 [read this guide](#) to help you better understand your options, or [book in for a free consultation to speak to a NEFF expert](#).

Whatever your preference, match your lifestyle with your oven style and start cooking the way you like to live today, with [NEFF](#).



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### **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](#).**