



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?

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 ovens including our popular CHOICE recommended [Slide&Hide® Oven](#). 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

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.

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.

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

[Using the NEFF pyrolytic cleaning function](#)

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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Learn more about NEFF [here](#).