



## Equip your kitchen like a pro with these must-have appliances

Anyone who's tried to bake the perfect cake in an oven that doesn't quite cut the mustard would know how much difference a quality appliance makes.

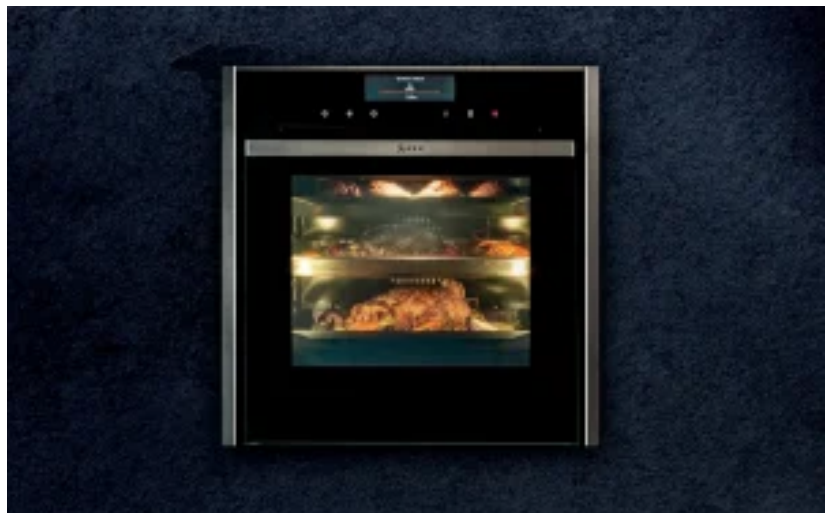
With the right kitchen equipment, it's almost like having a sous chef on hand – someone to manage temperatures, enhance flavours and make sure every ingredient is cooked to perfection.

Here are four appliances you should always consider choosing wisely.

### Your everyday oven

It's where the magic (and the mac and cheese) happens, so it's important that your oven allows you to explore new recipes and make the most of your kitchen experience. For example, NEFF's state-of-the-art hot air system, [CircoTherm®](#) lets you cook a number of completely different dishes at the exact same time.

Guaranteed to heat up quickly, retain moisture and avoid intermingling flavours, the system works by drawing air in from outside the oven via a powerful stainless steel fan. The result not only arrives at your desired temperature more quickly, it ensures that temperature is evenly distributed throughout the oven. Your bread will taste like bread and your chicken will taste like chicken. It's a whole menu in one oven all at the same time!





## A quality steam oven

There's a reason why cooking steamers have been used for centuries throughout the world. And it's the same reason why [Fullsteam](#) ovens are recommended by chefs.

Put simply, a steam oven combines baking with steaming in just one appliance, a process which allows you to add moisture to your cooking without boiling or waterlogging your food. Great for baking, roasting or slow cooking, steam ovens retain the natural textures, flavours and nutrients in your food and reduce the need to use oil. They make vegetables tasty and retain colour and flavour, and meat a whole lot more succulent.[]

Involving just one litre water container, the ovens are very intuitive and make everyday cooking easy and healthy. To refill, simply press a button to open the front panel, remove the container and turn on the tap.

Then, yes, it's full steam ahead.

## A Warming Drawer

[Warming Drawers](#) might seem like a superfluous addition to your kitchen, but they can actually come in pretty handy when you're dealing with complex recipes or preparing a multi-course meal.

How many times has your oven gone 'ding' while you're still waiting to hear from your doorbell? Designed to help guests enjoy your cooking, even if they arrive late, NEFF's warming drawers keep plates and food warm until the moment you're ready to serve them, ensuring every ingredient tastes as it should.



## Flexibility is key

Having appliances that don't just serve one function is super handy if you're low on space or want to experiment with new recipes. For example, NEFF [VarioSteam](#) oven combines conventional hot air cooking with an extra injection of steam to ensure that the food doesn't dry out.

With three different levels of steam, designed for baking, roasting or heating, a VarioSteam oven contains everything you need to create crustier breads and crispier roasts.

NEFF's compact [combi-microwave ovens](#) also serves a double function, with a three-shelf interior that can be used for both conventional oven cooking or a quick microwave meal. It's all the features, taking up half the space.

## Still have more questions?

Book in to attend a [free NEFF demonstration](#) near you to learn more about the full range of NEFF products, or explore our key products [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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Learn more about NEFF [here](#).