



## The best pots and pans for cooking up a storm in your new kitchen



### Casserole dish

Casserole dishes are perfect for evenly distributing heat when you're cooking up a hearty meal. They're a versatile piece of kitchenware that can be used to make an array of tasty dishes, like our fantastic [beef casserole](#). These thick base dishes can be used for slow cooking or can allow your meals to develop a nice crunch, without totally burning to a crisp. And by using the [CircoThermÖ function](#) (which is available in the full NEFF [range of ovens](#)) you can whip up a casserole while baking dessert at the same time – without the intermingling of flavours.



## Lasagne dish

Whether you're looking to make a [mushroom-based lasagne](#) or the [traditional beef classic](#), having a proper lasagne dish is a must. Investing in a sturdy dish means you'll have no trouble perfecting the layers of pasta, meat and cheese without your pasta sheets drying out – and if you choose one made from quality materials, your masterpiece will cook evenly and to perfection. Many people tend to choose glass trays because they're dishwasher safe and can be placed in the fridge, but lasagne dishes are also made from ceramics and different types of metals.



## Wok

[Cooking with a wok](#) can be daunting at first, but they're an excellent way of frying or sauteing food such as vegetables. Woks distribute heat evenly and don't require as much oil as other cooking methods, if you're looking to make healthier choices in the kitchen. Try out your newly developed wok skills by making our [nasi goreng](#) or [special fried rice](#). Or become a real pro with the NEFF [gas cooktop](#) with [wok burners](#), perfectly designed for this style of cooking.



## Fry pan

Whether you're frying eggs on a Sunday morning or perfecting a steak for dinner, frying pans allow you to cook up a storm in no time. They're great for distributing heat evenly and are versatile – meaning you can cook anything from a stir fry to a piece of meat or risotto with them. Frying food in a pan is also a healthier alternative to deep-frying. Feel like you tend to let your oil get too hot? You might want to learn more about our [fry sensor](#) so you never accidentally burn your food again. Your tastebuds will thank you!



## Iron-based pans

If you've got an [induction cooktop](#) (or are looking to [buy one](#)), then using cast iron pans is the way to go. Iron-based pans are sturdy and durable, they retain heat well, and most importantly they're ferromagnetic. If you're someone that cooks often, then you'll enjoy using cast iron pans, as you're seasoning them every time you use them. Just remember to clean using hot water, and steer away from using dishwashing liquid where possible. Hot water and salt will usually do the trick when you're cleaning your iron-based pans!



## Unsure if your new pots and pans will work with your [NEFF induction cooktop](#)?

Here's a handy hint – they heat up using magnetic sensors, so if a magnet sticks to your pan you should be good to go! Any cookware made from aluminium or copper may not be detected by the [induction cooktop](#) and will emit low heat, making it tricky to cook with. Your NEFF user manual will have a list of recommended cookware to help you make an appropriate decision.

**You can attend a [free NEFF demonstration](#) near you to learn more about the full range of NEFF products and see these in person for**

**yourself to best understand how they can bring your dream kitchen to life.**

#### **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](#).