



5 must-have features for a baker's kitchen

Whether it's baking crispy [apple turnovers](#) or a decadent [cinnamon scrolls](#), baking is a fusion of science, art and food. But there are also specific tools, pieces of equipment and kitchen designs that every budding or experienced baker should consider for their kitchen. If you love baking for your family and friends, then why not create a kitchen that can help you with your baking adventures?



Include a kitchen island

While the [layout of your kitchen](#) is important for any kind of cook, having a [kitchen island](#) is an essential for any baker's kitchen.

Having a kitchen island gives you much-needed space for preparation. If you want to add appliances to your kitchen island, then having power points on the side of the island is a must. This allows you to use appliances that require a power outlet with ease, like a standing mixer. You can add more functionality to the island by installing a NEFF [induction cooktop](#), allowing you to both cook additional ingredients and keep your eye on your batter in the mixer.

When it comes to your kitchen island, the material you choose can easily influence your baking. If you can, choose granite or marble countertops as the surface can stay cool while you're kneading dough or rolling out pastry.



Invest in the best baking friendly appliances

When it comes to baking, ovens are an essential appliance. If you have the space for it, the opting for two ovens can help you cover a range of different functions that are vital for a perfect bake.

Having a NEFF oven with [CircoTherm®](#) makes baking your favourite cakes, cookies and other sweets even easier. You can use multiple shelves to batch-bake certain recipes and get an even bake regardless of what shelf you're cooking on.

Some NEFF ovens also come with different steaming options that suits certain types of bakers. For the bread bakers out there, a NEFF oven with [VarioSteam](#) gives you the flexibility to bake bread to perfection every time. A [FullSteam](#) oven, meanwhile, is fantastic for the home-bakers who are looking to use professional steaming techniques in more advanced recipes.

Another thing all bakers should need is to prove their dough to perfection. Luckily, all NEFF VarioSteam ovens have a dough proving function that makes this important, and sometimes complex, step much simpler for bakers.



Create distinct zones

There are many steps involved when it comes to baking, and your baker's kitchen should reflect this. By having distinct preparation and baking zones, you can tailor the space to your baking habits and workflow.

For example, you might designate part of your kitchen to baking appliances and tools. In this zone, you can have well-placed power points and ample storage space for your plug-in appliances. Or you can have open shelving

too to easily access measuring cups and spoons. Having all your baking essentials in the same zone means you don't have to spend time trying to find one specific item amongst other drawers or cupboards – it will all be in the one place.



Customise your countertops

Installing custom countertop heights can easily optimise your baking processes and making doing what you love more comfortable. Not only are custom countertop heights a fantastic way for you to personalise your kitchen, but it can also minimise back pain as you're working on a countertop that isn't too tall or short.

You should make a list of the specific things you do when you bake regularly. For example, do you knead a lot of dough by hand? If you do, then you might need lower countertops.

Another thing you could think about when designing your countertops is if you want a dishwasher installed. Having a [NEFF tall tub dishwasher](#) installed means you don't have to run back and forth between the sink and your counter to free up space. You can just pop your dirty bowls and icing-covered spoons straight in the integrated dishwasher.



Organise your pantry

Having an organised pantry can make a time-saving difference while baking in your new kitchen. Where you can, opt for clear containers, such as plastic containers or glass jars, so you can see your ingredients without having to wonder what they are.

You should also clearly label your ingredients and ensure that the names are

facing outward, so when you look in your pantry you can find what you're looking for easily. In addition to clear containers and good labelling, make sure your dry ingredients are stored in a place that's easy to reach. If you're strapped for space, then consider installing a lazy Susan, so you can spin it around and get what you need without compromising on space.

If you're excited to start planning your next kitchen, then make sure you [book a demonstration](#) and try out some NEFF appliances. A NEFF cooking expert will guide you through the different appliances you need to start building your dream baker's kitchen.

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](#).