COOKING PASSION SINCE 1877



Top 12 oven functions and how to use them

Ingredients

Method

Congratulations. If you are reading this article, you've either bought a NEFF oven or you are thinking about buying one. And that means you're already on the right path to elevate your cooking experience.

Your NEFF oven has a variety of functions that you may not have experienced in previous appliances, so to get the most out of your new appliance you need to fully understand its capabilities.

We've broken them down for you, so you can understand the power of each oven setting, what they look like and when to use them. Don't forget to check your manual for more details.



1. Circo Therm

The **Circo Therm** setting allows you to cook food on multiple levels without the flavours intermingling. This is a great oven function to use when you are entertaining and need to have multiple dishes cooking at the same time.

Recipes to try using the Circo Therm function:

– **Oven baked spinach frittatas**

– **Baked sweet potato gnocchi with pancetta and rosemary**

– **Lemon and blueberry dump cake**

2. Air Fry

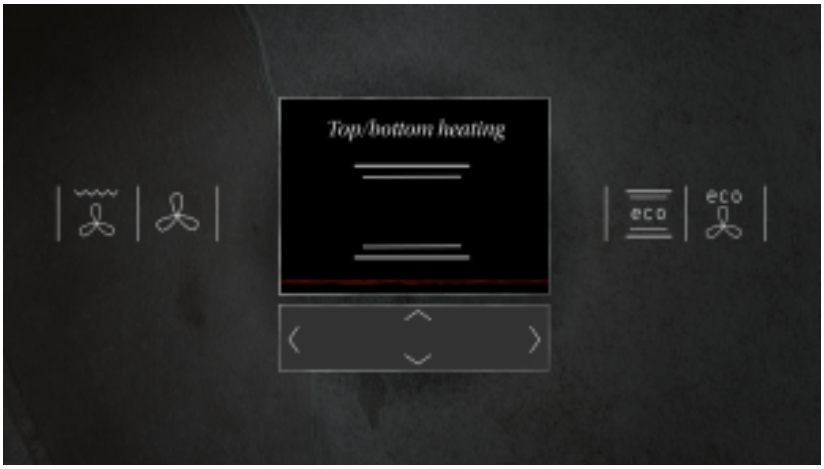
Air frying has become a popular cooking method thanks to getting crispy results with little to no oil. With the Air Fryer function on your NEFF oven, you can cook healthy dishes that have a delicious crunch while retaining their tender insides.

Recipes to try with the Air Fryer function:

– Air fried hand cut chips

– Corn ribs

– Buffalo chicken wings



3. Top/Bottom Heating

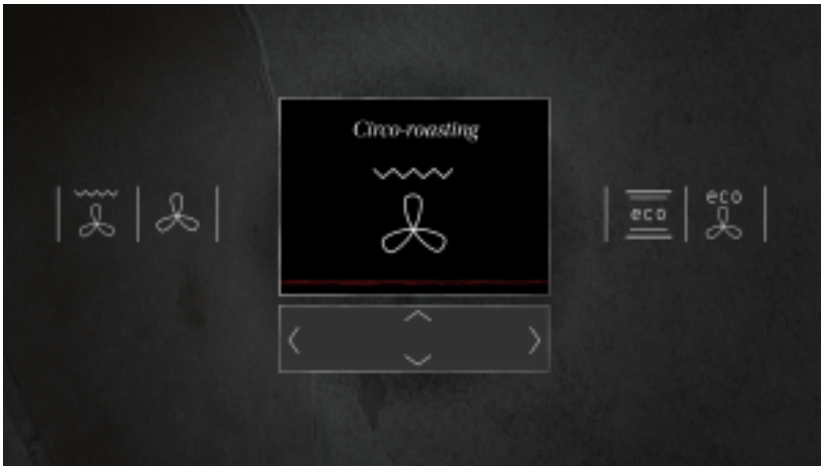
Top/Bottom heating is the most effective setting to use when you are baking or roasting on a single level. The heat is emitted evenly from above and below, making it ideal for baking cakes.

Recipes to try using the Top/Bottom Heating function:

– **Lamb Rogan Josh**

– **Classic vegetarian lasagne**

– **Layered ricotta and pear cake**



4. Circo Roasting

The Circo Roasting setting circulates hot air around the food consistently, perfect for roasting whole fish and larger pieces of meat. The grill element and the fan switch on and off alternately, providing the ultimate conditions for a tasty Sunday roast.

Recipes to try with the Circo Roasting function:

– **Hasselback potatoes**

– **Salt and pepper chicken drumettes**

– **Honey roasted pork fillet with grilled figs**



4. Circo Therm Intensive

Circo Therm Intensive uses both the Circo Therm and bottom heat functions. This helps give food a golden, crispy base without overcooking the entire dish. The Circo Therm Intensive function can also be used for one-stage pastry cooking and eliminate the need for blind baking.

Recipes to try with the Circo Therm Intensive function:

– **Beer battered fish and twice cooked chips**

– **Apple and passionfruit filo pies**

– **Banoffee tart**



6. Dough Proving

Our **Dough Proving** function allows your dough to rise quicker than it would at room temperature, so the surface of the dough does not dry out and you have a light, fluffy crumb. It can be used for a variety of recipes including naan bread, jam donuts and pizza bases. The setting provides the perfect environment for proving.

Recipes to try with the Dough Proving function:

– **Potato focaccia with caramelised onions**

– **Bagels**

– **Cinnamon scrolls with cream cheese frosting**



7. Bread Baking

Our Bread Baking setting means you can skip the bakery and make your sourdough at home, filling the room with the scent of freshly baked bread. The bread baking temperature varies between 180C and 240C, to ensure your loaf rises with a nice crust.

Recipes to try with the bread baking setting:

– **Sourdough bread**

– **Irish soda bread**

– **Mocha Portuguese custard tarts**



8. Low temperature cooking

Whether you want a roast that melts in your mouth or a casserole that's packed full of flavour, **cooking low and slow** can deliver amazing results with very little effort. This setting uses a fixed temperature to gently tenderize without over cooking, resulting in meat and poultry that is juicy and melts in the mouth.

Low temperature recipes to try with your new NEFF oven:

– **Slow cooked beef fillet sliders with horseradish and mustard mayonnaise**

– **Moroccan lamb shanks**

– **Lamb Rogan Josh**



9. Full surface grill

When using the full surface grill, the entire area underneath the grill element becomes hot. This is excellent for grilling flat items such as sausages or steaks, which you would usually cook on a barbeque.

Recipes to try with the full surface grill setting:

– **Aussie beef burger**

– **Chilli and lime grilled prawns with potatoes and asparagus**

– **Lamb souvlaki with garlic yoghurt sauce**



10. Defrost

The Circo Therm fan circulates air through the oven to speed up defrosting times, retain food colour and moisture. This is perfect for defrosting delicate food as well as fish and poultry.

Try out some of our **favourite recipes that you can freeze** (then defrost with your new oven!):

– **Chicken and mushroom pies**

– **Cheesy potato bake**

– **Sticky date puddings**



11. Reheat

Reheat allows you to gently warm dishes again – and thank to the moisture in the oven, they will look and taste freshly prepared.

Try our **cheesy roast cauliflower bake** or our **baked sweet potato gnocchi**, which you can reheat effortlessly.



12. Keep warm

Keep warm is the right setting for keeping food warm without drying it out before serving. It's typically set between 60 and 100 degrees and is perfect if your guests arrive late to the party – nothing says **being a great host** like warm food on arrival!



Bonus setting: Pyrolytic Self-Cleaning function

If you've ever wondered how to clean your oven easily, then the **Pyrolytic Self-Cleaning function** on your NEFF oven can make oven cleaning a breeze. Simply close the oven door and push the Pyrolytic Self-Cleaning function to let the oven work its magic. This function heats the oven to a high temperature and heats baked-on bits of food until it turns to ash.

Want to see these functions in action? Then **book a free product demonstration** with our NEFF kitchen experts. They'll show you how all these functions work, so you can take your cooking to the next level.

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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Notes

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