

Wall Ovens

Integration

Do you want your wall oven to blend in with the rest of your kitchen?

GAS VS. ELECTRIC

Convection

Healthy, Fast, and Delicious.

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Kieffer's Buying Guide: Wall Ovens

Paired with a cooktop, rangetop, or a range as an extra oven, there are tons of wall oven choices. This buying guide will walk you through the basics and what to consider when purchasing a wall oven.



How many ovens do you need?

The best way to answer this question is to think about your cooking habits. For daily use, a double oven is usually unnecessary; however, if you entertain a lot or if your home is the center for the holidays, it might behoove you to have a double oven. If you think a double oven might be too much, but one oven is too little, consider adding a warming drawer. The drawer keeps foods warm as other items finish in the oven. Other options that pair with a single wall oven in lieu of choosing a double oven are steam ovens, speed ovens, and convection microwaves which will all be discussed later in this guide.



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What size wall oven is right for you?

Wall ovens are categorized by width. Sizes include 24-, 27-, 30-, and 36-inch sizes with 30-inch models being the most common size followed by 27-inches. Naturally, the wider the unit, the larger its interior will be. The size oven that is right for you really depends on your kitchen layout and space. Most designers will specify 30-inch ovens unless the kitchen design prevents them from doing so.



What are the styles of wall ovens?

Overwhelmingly, most ovens have a drop down door, some manufacturers produce French door or side swing doors for their wall ovens. These designs are easier to access because one doesn't have to bend over the door when loading or unloading foods. If selecting a side swing door, it's critical to know which direction you want the door to open, left or right, because the hinges on oven doors can't be reversed.

Do you want your wall oven to install flush with surrounding cabinetry?

Installing a wall oven(s) flush with surrounding cabinetry is a highly desired look, especially with flush inset cabinets. Be careful, not every wall oven is able to achieve a flush installation. To avoid purchasing an oven that can't install flush, work with a Kieffer's salesperson to determine which oven fit your stylistic needs.



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Should I buy a gas or electric wall oven?

Chances are you'll purchase an electric wall oven. Why? Because there are very few gas wall ovens. If you are adamant about purchasing a gas model, know your fuel type, either natural gas or liquid propane. Many gas ovens must be ordered to accept the proper fuel and can't be converted aftermarket like other gas appliances.



What are the differences between electric and gas ovens?

Electric ovens hold a more precise temperature during baking or roasting, than gas ovens, but the heat generated within is considered a dry heat and has the potential to dry out foods.

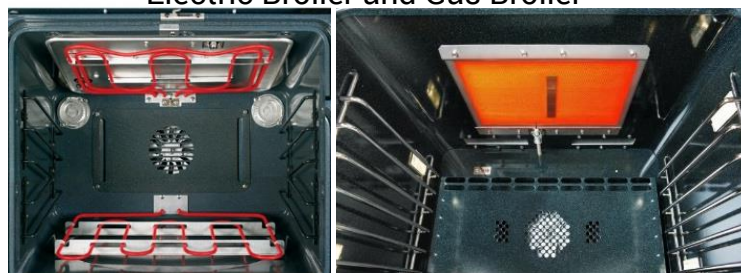
In terms of broiling, electric ovens utilize heating elements instead of an open flame broiler found in gas ovens. These elements tend to have a wider reach and can cover more surface area of meats than gas broilers, but electric broilers tend to generate more smoke during broiling.

Gas ovens do not hold temperature as well as electric ovens, but this slight difference in temperature control goes largely unnoticed. Instead of a dry heat, gas ovens generate a moist heat. Natural gas and liquid propane contain traces of water. When combustion occurs, the resulting water vapor raises the humidity level within the oven.

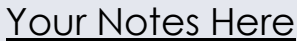
When foods are broiled in a gas oven, the open flame of the broiler incinerates most of the smoke during the cook whereas an electric broiler can't incinerate smoke.

Professionals overwhelmingly opt for gas ovens, but we recommend choosing the oven that you're most comfortable using.

Electric Broiler and Gas Broiler



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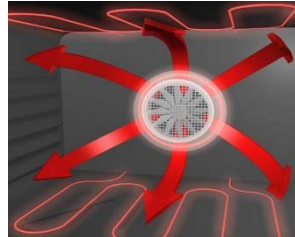


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What are convection ovens?

Convection ovens utilize a fan, or fans, located on the back wall of the oven. This fan circulates air inside enveloping foods in a constant airflow. Lacking fans, traditional ovens do not force air around the interior.



European convection, sometimes referred to as true convection, adds a heating element around the convection fan. Standard convection ovens circulate heat created by the elements located at the top and bottom of the oven. European convection ovens push hot air directly from the fan. The element around the fan is powered by electricity so only electric wall ovens can feature European convection.

Convection ovens are superior to their traditional counterparts because of the even temperature they maintain through air circulation. Science dictates that warm air rises as cooler air sinks. Engaging the convection fan redirects this natural occurrence eliminating hot and cold spots. European convection ovens are particularly effective because heat is generated by the coil around the fan and then forced into the interior.

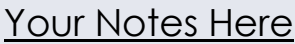
Evenness of heat combined with steady airflow speeds up cooking; sometimes by as much as twenty percent. In addition to faster cooking times, multiple foods can cook at once without flavors transferring from one item to another. The constant airflow prevents odors from penetrating into foods. European convection is especially productive at eliminating flavor transfer because the fan pulls air over the heating element incinerating odors before being pushed back into the oven.



Editor Tip:

Besides convection bake; broil; and roast modes, convection ovens also have traditional bake, broil, and roast settings; the convection fan does not activate. This feature alleviates any potential uncertainty when using a convection oven.

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Can I install a wall oven below a cooktop?

If you're in this situation, alert a Kieffer's salesperson and let us find the appliances that will work. The simplest answer is yes, but you absolutely must use the same brand cooktop and wall oven for two reasons. First, manufacturers design many of their wall ovens and cooktops to install together, but not every wall oven within a brand's lineup will work. Second, if you mix and match brands and ever need an in-warranty service call, one brand's servicer will not remove another brand's appliance to repair the malfunctioning one.



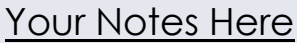
What are steam ovens?

Steam ovens are very common in restaurants and other commercial kitchens. Over the past few years, more and more appliance manufacturers are offering steam ovens for the home, and the American public is being introduced to the concept for the first time. Steam ovens operate in a slightly different way than traditional thermal ovens, and they bring with them a variety of benefits including faster cooking times, numerous cooking options, and a healthier style of cooking.

Ever wonder why humid summer days feel warmer than less humid summer days of the same temperature? It's because moisture is an extremely effective way of conducting heat so a steam oven is able to cook items fast. In fact, a 13-pound turkey will be ready in about 90 minutes.



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What are steam ovens? (continued)

The most common misconception is that steam ovens are only for cooking vegetables. Extremely versatile, they cook a variety of dishes like pastas, meats, cakes, and more. Combining steam with thermal heat ensures that breads stay soft and tender on the inside and crusty on the outside. Cookies and pies bake evenly. Meats brown properly and cook faster. Finally, cooking with steam ovens is healthier because added oils and other fats aren't needed to keep food moist; the steam provides the moisture.

Steam ovens install into cabinetry just like traditional wall ovens and are powered by an electrical connection. They are roughly 24-inches wide, making them smaller than wall ovens. In many cases a steam oven is installed over a traditional oven adding flexibility within the kitchen. Because of their smaller size, steam ovens do not replace wall ovens; rather, they complement wall ovens.

Steam ovens employ very user-friendly controls and all steam oven manufacturers include detailed use and care manuals with the appliance. Adding water to the steam oven is simple. A reservoir inside the oven is removable and can be filled directly from the kitchen faucet. Some steam ovens accept a water line to remove the need for the reservoir, but know that this feature increases the price point, and limits your choice as only certain manufacturers make a plumbed steam oven.

- **Width options:** 24- and 30-inches. 24-inch models can pair with a trim kit to extend width to 27- or 30-inches to match traditional wall ovens.
- **Fuel Types:** Electric.
- **Some units feature a water reservoir that must be manually filled and some units plumb into a water line.**
- **Colors:** Black, White, Stainless Steel



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What are convection microwaves?

Convection microwaves offer dual functionality because they include all of the features of traditional microwaves, and they function as thermal ovens. When a convection microwave is set to convection mode, chicken won't develop a rubbery texture and baked goods won't be spongy. It's just like cooking in a regular oven.

Price points of convection microwaves are determined by style, wattage, and features. Because of their dual functionality, expect to pay more for a convection microwave than a traditional microwave; anywhere from 550 to 1,000 dollars. Convection microwaves are a more energy efficient choice for baking smaller portions as opposed to running a larger capacity oven that uses more energy. If cooking for one or two people, using a convection microwave is a great choice.



- Width options: 24-inches, or a 30-inch over-the-range microwave.
- Models can pair with a trim kit to extend width to 27- or 30-inches to match traditional wall ovens.
- Fuel Types: Electric.
- Colors: Black, White, Stainless Steel

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BONUS SECTION: What are speed ovens?

Imagine fresh crescent rolls baked in approximately five minutes instead of 15 or chocolate chip cookies ready in seven minutes, not 20. That's exactly what speed ovens accomplish.

Speed ovens are three appliances in one. They act as a thermal oven, a microwave, and they combine both technologies, when in speed mode, for faster cooking times compared to traditional ovens. It's their ability to combine microwaves and thermal heat that separates them from convection microwaves because convection microwaves are either in microwave or convection oven mode. Though it might seem strange to cook food in a microwave as its texture can be affected, speed ovens utilize very low levels of microwaves in combination with thermal heat to eliminate texture issues while still capitalizing on the speed of a microwave. A variety of manufacturers offer speed ovens in stainless steel with some offering black or white models. Expect to pay anywhere from 1,800 to 3,000 dollars or more for a speed oven.

Speed ovens are smaller than traditional ovens so they won't replace an oven for the turkey, but remember they still have basic microwave functionality so you won't need an additional microwave. Because of their roasting and baking functions, they could replace the need for a double wall oven. Interior capacities vary, but expect around 1.50 cubic feet of cooking space. While that seems small, models ship with a variety of trays that arrange on top of each other to maximize interior space.

Mostly anything is speed oven worthy including breads, meats, vegetables, and baked goods. No matter the manufacturer, speed ovens feature programmed recipes to take the guesswork out of cooking times and temperatures. It's entirely possible to prepare a meal for a family of five using only a speed oven.

Many of our customers tell us that their speed oven is their go to choice over their main oven for day to day cooking.

- Width options: 24-inches.
Models can pair with a trim kit to extend width to 27- or 30-inches to match traditional wall ovens.
- Fuel Types: Electric (120- or 220-volt)
- Colors: Black, White, Stainless Steel
- Three appliances in one.
- Replaces the need for a microwave.