



Oven
BUYING GUIDE



Hart & Co.

WHAT'S *inside?*

If you're shopping for a new oven but feeling a little overwhelmed with the choices, this guide will help you understand the biggest considerations, including:

- Types of ovens: standard oven, combination steam oven or uprights.
- Removing the jargon from oven features and explain what they can actually do for you in the kitchen.
- A look at the oven technologies that give you restaurant-quality cooking from your home kitchen.
- Taking a look at oven aesthetics, sizes and more.



Love YOUR OVEN

The unassuming oven has come a long way since the single-function electric cooker became a staple in kitchens. Innovation has taken the oven forward in leaps and bounds, with the modern oven able to replace multiple appliances. But with reams of features, how do you choose the right oven for the way you cook and live?

This buying guide walks you through the latest oven technology and how a good quality oven can make every day cooking – or even the more complex dishes – easy.

TYPES OF *ovens*

The two most common ovens are the standard oven that gives you fan-forced cooking and grilling. The other is the combination steam oven that offers you convection cooking and steam-only cooking or both. Using both functions in sequence takes your cooking to the next level by using programs for multi-stage cooking.



Multi-function ovens

Today's standard oven is commonly known as the multi-function oven. These are fan-forced ovens equipped with features that range from top-of-the-line functionality to modest cooking tasks. Perfectly capable of cooking your regular favourites or something more adventurous, these ovens offer design aesthetics to fit into any kitchen style.

Some standard ovens come with a 'steam assist' function which offers the benefit of adding moisture during the cooking mode boosting flavour. While steam is introduced into your cooking, this feature does not make the appliance a steam oven in the same way that other brands have revolutionised combination steam ovens.

Combination steam ovens

For those who really want to elevate their home cooking, there are combination steam ovens. These are typically known as 3-in-1 ovens, meaning you get a high-featured standard oven, steam oven or combination of both, all in one appliance.

The combination steam oven gives you flexibility in your cooking by providing:

- A standard oven for traditional type functionality
- Standard oven with the benefit of adding steam while in cooking mode
- Steam-only mode where you can steam fish, vegetables, rice and pasta, essentially using your oven as a steamer

Cooking with steam is the secret to taking food that's meh to incredibly delicious. Combination steam ovens are gaining in popularity; not only because they afford you the experience of restaurant-quality meals at home, but they help get rid of the small appliance clutter. The new generation combination steam ovens give you the choice of stand-out features like an in-built microwave and programs that mimic air frying, slow-cooking and sous vide.



It's a myth that you need special recipes to cook in a steam oven; you can cook all your favourite dishes - just better.



Steam ovens are built with bakers' technology, so your home-made sour dough loaf can be as good as your favourite bakery.



Heat is evenly distributed, and a consistent temperature is maintained in the oven so you can confidently cook multiple trays of the same food at the same time.

COOKING IN A COMBINATION STEAM OVEN **RETAINS MORE NUTRIENTS AND VITAMINS** THAN ANY OTHER COOKING APPLIANCE THROUGH THE STEAM PROCESS. STEAM ALSO **DRAWNS OUT MORE FLAVOUR LEAVING MEATS SUCCULENT AND CRUSTS CRISPIER.**

Ovens designed BY YOU



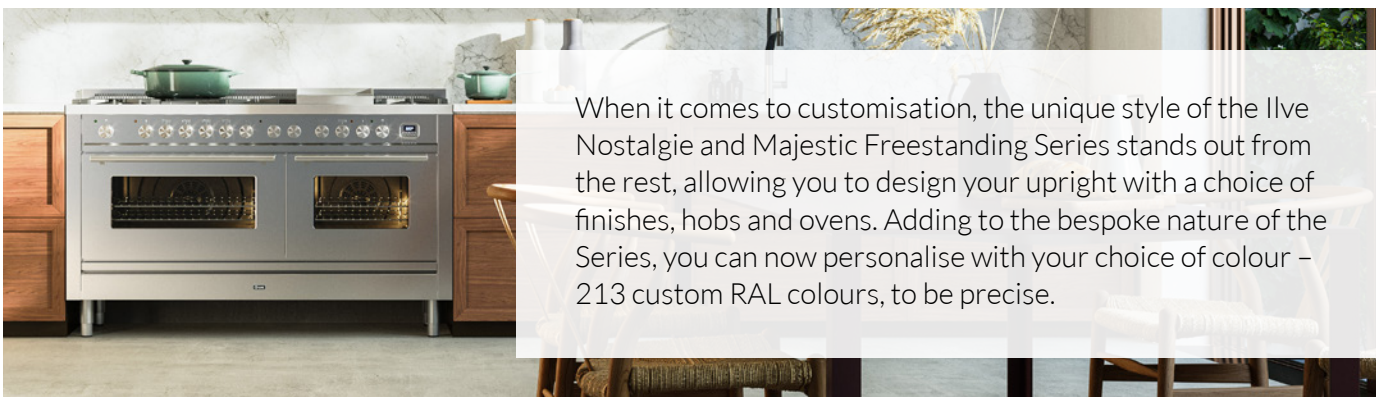
The Falcon Nexus is a stylish dual fuel upright that not only takes centre-stage with its commanding form but gives you flexibility in your cooking. The range features a traditional fan-forced oven, separate slide-out grill and a steam-only vessel.

If you want to get creative with your kitchen design, then upright cookers are the answer. The new generation of uprights from Europe's big names Ilve, Falcon, Smeg and La Cornue give you the freedom to express your unique style and choose the features for your upright. You can mix and match oven modules spanning 120mm to 900mm and choose single or dual fuel hobs. Not to mention specialities like teppanyaki grill, French simmer and a kaleidoscope of colour choices.

Because of this design flexibility, uprights can suit almost any kitchen style: they fit seamlessly in a country kitchen or be right at home in a contemporary design.



Smeg's retro-inspired Victoria upright collection is sure to draw the attention of vintage and contemporary style enthusiasts alike. The design strikes a balance of 'Vintage Meets Hi-Tech' while maintaining a timeless aesthetic.



When it comes to customisation, the unique style of the Ilve Nostalgie and Majestic Freestanding Series stands out from the rest, allowing you to design your upright with a choice of finishes, hobs and ovens. Adding to the bespoke nature of the Series, you can now personalise with your choice of colour – 213 custom RAL colours, to be precise.

NOT ALL OVENS ARE *created equal*

The European manufactured cooking appliances have earned a reputation for being market leaders for a reason. Factories across Germany, Italy, France and Sweden have been crafting cooking appliances for more than 100 years. They bring intellectual

know-how and invest in product research and development that is unmatched. Ultimately, you can rely on European cooking appliances for their temperature accuracy and high-quality build of the oven structure.

Oven features

TO LOOK OUT FOR



Telescopic Rails

Telescopic Rails fitted to your oven cavity give you an extra pair of hands in the kitchen. Because the oven tray is fully extendable and locks into position, the rails can handle the weight of whatever is cooking, so you can get on with what you need to do.

Auto Programs

Let the oven do the thinking for you. Simply select the type of food (some models have countless options), the weight or quantity and your preferred cooking finish and the oven does the rest. The result are meals cooked to perfection with very little supervision.

Door Features

Soft closing doors are also a feature in oven innovation, giving you a smooth and silent closing. Another newly-released and exclusive innovation by NEFF is the retractable oven door giving you better access to what's inside.

Wi-Fi Connectivity

While there are models where remote monitoring of your cooking is possible, right now Wi-Fi is more common for its serviceability role. Through Wi-Fi, the service technician can connect to your oven and diagnose the issue, minimising call-out fees or the time to order parts.

Taking the work out of cleaning

Most ovens now come with a cleaning mode built-in to help keep the inside free of baked-on grease and residue. Pyrolytic ovens take it a step further by eliminating the need to use harsh chemicals. These ovens heat to 400-500°C and burn off baked-on food leaving only carbonised ash behind. All you have to do is wipe it clean.



NEFF Slide&Hide® oven is perfect for galley style or narrow kitchens giving you more space to move around.



TECHNOLOGY THAT GIVES YOU RESTAURANT-QUALITY *from your home kitchen*

SOUS VIDE

Sous vide sounds like something you'd find in a high-end French restaurant. This cooking method adopted by chefs the world over can now be achieved at home. While in the past, sous vide was a water bath on the stovetop, the latest innovation in several combination ovens is sous vide functionality. Sous vide technique gently cooks proteins in a vacuum-sealed bag at precise temperature, trapping the flavours and nutrients inside. The result is a flawlessly cooked dish like never experienced at home before, with flavours that burst with goodness.

FOOD PROBE

Why do I need a food probe, you may ask? A food probe is a programmable thermometer that takes the guesswork out of cooking. It can help get your scotch fillet from medium rare to well done, or it can ensure you perfectly reheat that slab of lasagne. Simply position the food probe in the centre of the meal, and when it reaches the ideal food temperature, the probe lets you know. You can also achieve sous-vide-like temperature by placing a food probe in your salmon or meat protein. When the desired temperature is reached, the oven automatically switches off.



Design SMARTS

Apart from the standard 60cm dimension, ovens come in an array of sizes, including compact 45cm, 70cm and 90cm allowing for clever space planning. Modern ovens are aesthetically stylish, complementing any kitchen design from contemporary to industrial. Intuitive touch controls are not only sleek but make navigating to cooking modes, auto programs or stage cooking effortless.

COMPLETE YOUR OVEN STACK WITH ONE OF THESE ACCESSORIES:

Warming Drawer

Warming drawers do far more than keep food and plates warm; they're excellent for slow-cooking meat, defrosting frozen foods and proofing dough. For the entertainer, the warming drawer is a perfect oven companion; it keeps your cooked meal at the desired temperature well after you've finished cooking, so it's ready to serve when you are.

Vacuum Drawer

A vacuum drawer is a versatile accessory for the sous vide cooking enthusiast or for the savvy homemaker where you can vacuum seal food items extending storage life or buy in bulk and seal until you're ready to use. It's a sleek accompaniment to a stacked oven design style while removing the need for a small appliance.



ASKO 5-in-1 combi-oven has three core cooking technologies being traditional oven, full steam and microwave. These can be used individually or combined to give you five cooking methods, all in one compact oven.

Your cooking appliance SPECIALISTS

At Hart & Co, we've taken the 'try before you buy' to a whole other level. Our interactive appliance showroom and guided experiences, lets you explore, experiment and put the appliances to the test yourself. It's far more than a store visit, it's immersive experiences that help you make the right choices.

Book a Signature Appliance Consultation

A complimentary discovery session and interactive experience so you can see what the appliances can do first-hand.

Can't make it instore?

Our Appliance Specialists can take the journey with you over the phone with a cooking appliance consultation.

'Before-purchase' experiences

A kitchen isn't a kitchen without the king of cooking, the oven and cooktop. Hart & Co's resident foodie guides you through the oven types—multi-function ovens, the game-changing pyrolytic oven, combination steam ovens and the upright cooker. Then, it's the tricky choice of gas or induction cooktop.



Intro to steam cooking

Hart & Co's Cooking Appliance Educator demystifies steam oven technology and shares a practical take on cooking crowd-pleasing dishes. An experience highlighting the benefits of steam oven cooking helping you become familiar with the combination of steam and steam-only ovens.



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