

## Built-in Oven Buying Guide

Your step-by-step guide to selecting built-in Oven.

### Built-in Oven Buying Guide

A built-in oven offers greater cooking control and capacity compared to a microwave. It is ideal for baking, roasting, grilling, and preparing larger meals with consistent results.

Modern built-in ovens are available in different technologies, allowing you to choose based on how you cook and the kind of food you prepare most often.

#### Types of Built-in Ovens:

Most built-in ovens are electric ovens, but they differ in the cooking technologies and features they offer. Understanding these differences helps you choose the right oven for your cooking style.

#### Conventional Oven:

Uses heating elements at the top and bottom of the cavity to cook food.

#### Benefits:

- Simple and easy to operate
- Reliable for everyday baking and roasting
- Consistent cooking for single-dish preparations

Best for: Basic baking, roasting vegetables, casseroles, and everyday cooking.

**Convection (Turbo) Oven:** Uses a fan system that circulates hot air inside the oven cavity, ensuring more uniform heat distribution.



**Benefits:**

- Faster cooking
- Even browning
- Better results for multi-level baking

**Best for:** Baking cakes, cookies, pizzas, and roasting large dishes.

**Steam Oven:** Uses steam or a combination of steam and heat to cook food.



**Benefits:**

- Helps retain nutrients
- Prevents food from drying out
- Ideal for gentle cooking

**Best for:** Steaming vegetables, fish, dumplings, and health-focused cooking.

**Air Fry Oven:** Uses powerful hot air circulation to create crispy textures with minimal oil.



**Benefits:**

- Healthier alternative to deep frying
- Eliminates need for a separate air fryer

**Best for:** Fries, snacks, cutlets, and crispy foods.

**Multi-Function Oven:** Modern built-in ovens often combine several cooking technologies in one appliance, such as convection, grill, air fry, and multiple cooking modes.

**Benefits:**

- Greater cooking flexibility
- Multiple cooking styles in one appliance
- Ideal for experimenting with different recipes

**Best for:** Home cooks who want versatility and the ability to prepare a wide range of dishes.

### **Choosing the Right Oven Capacity**

Oven capacity determines how much food you can cook at one time.

- 50-60L → Suitable for smaller households
- 60-70L → Ideal for most Indian families
- 70L+ → Better for entertaining and batch cooking

A larger oven cavity also makes it easier to cook multiple dishes simultaneously.

### **Key Features to Look For**

Modern built-in ovens come with several features designed to improve convenience and cooking performance.

- ✓ Multiple cooking functions (bake, grill, roast, convection)
- ✓ Rotisserie for grilling meats and vegetables
- ✓ Digital timer and programmable settings
- ✓ Triple-glass insulated door for better heat retention
- ✓ Cooling fan for safe operation
- ✓ Child lock for added safety
- ✓ Easy-clean enamel interior

## **Conclusion**

**Choosing the right built-in oven goes beyond design—it's about unlocking better cooking control, greater versatility, and consistent results for every meal. Whether you enjoy baking, roasting, or experimenting with new recipes, the right oven can transform the way you cook at home. By understanding different oven types, capacities, and features, you can select an appliance that aligns with your cooking style and supports everything from everyday meals to special occasions. With thoughtfully engineered built-in ovens, Glen combines performance, precision, and modern kitchen aesthetics—helping you create dishes with confidence.**

**Built-in Performance**

**Made Better in Glen.**