

The Ultimate Oven Guide

The difference between an oven and a cooker

An oven is a fully closed and insulated chamber, used to heat and cook food. There are many variations, but all types have control over the temperature in the chamber. They use a variety of methods to cook the food (baking and roasting, if food is cooked from below, or broiling, if cooked from the top). Ovens usually don't have hob burners on top.

The cooker contains the same specifications as the oven, but it also possesses a cooktop above - it could vary in number, whereas the standard number of burners varies between four or six.



Types of ovens according to size

Single Oven



A single oven has a standard size of maximum 60x60 cm width/length, but its height can vary between 60 to 90 cm, depending on whether it is built-in or free-standing. The single oven is comprised of a single chamber, whose volume differentiates between brands and purposes. It has no more than two racks.

Double Oven

A double oven has more than one chamber and at least three or more racks. Double ovens are extremely flexible considering you can set each oven differently, as well as offering more capacity. Often the main oven will be fan assisted with the smaller second oven being conventional. Or you may have a second oven that primary function is to act as a grill.



Types of ovens according to way of functioning

Conventional oven



Conventional ovens cook food by surrounding it with hot air. They don't have fans, therefore they rely primarily on radiation from the oven walls, and to a lesser extent, on natural convection caused by temperature differences within the oven, to transfer heat to food.

Convection oven

A convection oven is an oven that has fans to circulate air around food. Fans help distribute heat evenly around the food, removing the blanket of cool air that surrounds food in an oven, allowing food to cook more evenly in less time and at a lower temperature than in a conventional oven. By themselves, both ovens do not differ largely in terms of size and accessories.



Microwave oven

A microwave oven is a cooking device that has the capability to both cook and reheat food at a much faster speed than an oven, which can be good for those who find it hard to be on time. This unit uses radiation to cook food and comes in a variety of sizes and colours.



Brick oven



A brick oven (masonry), has a cavity that is made of brick and concrete. These ovens are often associated with wood-fired pizzas and many give credit to the brick oven as the best appliance to cook pizza. A popular belief is that the brick oven's baking functions contribute to forming the unique crust. N.B. Oven Clean Team does not provide cleaning of brick ovens as of yet.

Rangemaster



These stoves tend to be larger than an ordinary oven, and incorporate various ovens, 'hob tops' and often water heating systems (for central heating and plumbing). They are generally a lot pricier than regular ovens, but are a sign of quality and durability.

AGA cooker

The AGA cooker is a heat storage stove and cooker, which works on the principle that a heavy frame made from cast iron components can absorb heat from a relatively low-intensity but continuously-burning source, and the accumulated heat can then be used when needed for cooking.



Types of ovens according to fuel source

Electric oven



Electric ovens distribute heat effectively, although that can be a bit expensive for the consumer, considering the heating costs. Many like the usage of this oven, because they use dry heat, preventing any rust formations. They also have a thermostat, allowing a better temperature control. They take longer to heat, but are quite cheaper than other kinds of ovens. Electric ones also have top, bottom or rear grill elements.

Gas oven

Gas ovens have higher initial price, but pay off in the long run. They heat faster, allowing you to be more flexible with your cooking. Unlike electric ovens that utilize dry heat, gas ovens allow for additional moisture. Some gas ovens are controlled electronically by a thermostat, others have to be attached to an outside gas outlet.



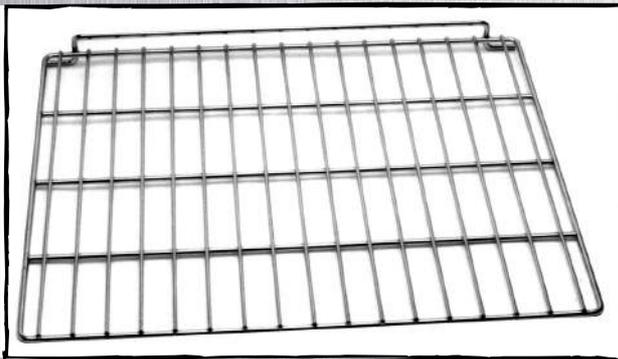
Dual fuel oven



Dual fuel ovens take advantage of both sources of heat - hence the name. Combining electricity and gas, they are a powerful helper in the kitchen, although, understandably, a bit more expensive than regular ovens.

Oven parts

Oven rack



A metal grid, that's easily movable between the top and bottom heaters of your oven chamber, depending on the needs of the certain dish.

Heating element

The heating element (a.k.a. "grill") of the oven usually resides inside the chamber, and it's also known as heater. It is used to increase the temperature in the oven cavity. It can either be at eye-level in a separate section or as an element in the top of the main oven.



Oven hob



The types vary between gas, electric, ceramic and induction. The advantage of gas is that it allows more heat control than the electric version but they can have more parts and so can be harder to clean compared to electric cookers. Induction and ceramic are modern and energy-saving options, but they can be pricier.

Extractor hood



An exhaust hood, extractor hood, or range hood is a device containing a mechanical fan that hangs above the stove. It removes airborne e, odours, heat, and steam by filtration.

For healthier and tastier meals, it's of vital importance to maintain a clean state of your oven. Oven Clean Team's recommendation is to do regular cleaning and keep all parts of your cooker in pristine condition. You can safely say goodbye to the greased stains and cooked-on food leftovers!

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