



BUYERS GUIDE

Ovens

 euronics

INTRODUCTION

Do you wish buying an oven was an easier and simpler experience? We can help take the hard work out of making the decision – our ovens buyers guide explains everything you need to know before making a purchase.

Whether you're confused about pyrolytic cleaning or trying to weigh up the benefits of electric vs. gas, you'll find all the answers here. We also have information on the different types of oven, cooking modes, capacities, energy efficiency, prices, and more.

We've broken down everything into short sections, so it's easy to follow, and explained the technical terms simply and clearly.

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OVEN TYPES AND STYLES



Ovens come in a range of styles and types, so you can find a model that matches your kitchen and cooking style perfectly. Whether you want a stylish steam oven or a gas model for baking, you'll find all the information you need here.

GAS OR ELECTRIC

Choosing between a gas and an electric oven is often down to personal preference. There are pros and cons to both, but we'll help you decide between the two types by explaining the main features and the differences below.



“ Only a Gas Safe registered engineer can install a gas oven, so you need to factor in the cost of this work.

GAS

Gas ovens are cheaper to run than electric models, so you can typically save around £20 a year depending on the exact brand and product. For more information about oven energy efficiency, see our dedicated guide section.

Most gas ovens have inconsistent temperatures, as the top of the oven is often noticeably hotter than the bottom. However, a fan can help distribute the heat more evenly. Plus, if you understand your oven, you can take advantage of the differences in temperature, and cook multiple dishes at the same time.

The interior of a gas oven is often more humid than electric models. This reduces the risk of your food drying out during cooking, and is one reason why bakers often prefer gas ovens.

It's also worth noting that only a Gas Safe registered engineer can install a gas oven, so you need to factor in the cost of this work.



ELECTRIC

Electric ovens are very common, so typically you'll get more choice than you would from picking a gas model.

Many ovens come with a fan that offers consistent and even temperatures, which most find easier for cooking. Fan models also let you cook faster and at lower temperatures.

As electric ovens just need to be connected to the mains, they are quicker and simpler to install. However, if you're switching fuel types or building a new kitchen, you'll need the help of a professional.



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BUILT-IN OR BUILT-UNDER

Another consideration is whether you want a built-in or built-under model. Built-under ovens are convenient as they fit beneath your kitchen worktops. This means they blend well into the room and will fit into most kitchens easily.

Built-in ovens are fitted into taller units at eye level. This is normally done with taller double models that wouldn't fit beneath kitchen surfaces. Having your oven at eye level does make things more convenient, but you'll have to make sure you have the right size units to fit one. Many of the smaller ovens can be fitted in either way.



WHAT ARE BUILT-IN OVENS?

Unlike freestanding models, built-in ovens are designed to be integrated into your kitchen units. This does mean that the fitting is more complicated, especially if your engineer has to re-route your existing gas supply. You'll need a separate hob too, but a built-in design gives your kitchen a neater, sleeker, and more minimalist look.

Built-in designs can either be fitted under a counter or at eye-level height within tall units. You need to measure the height, width, and depth of your space, and compare these to the measurements of potential models.

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COMPACT OVENS

For kitchens with limited space, compact ovens could be a great solution. These usually measure around 45 cm tall, significantly less than standard single ovens.

They usually have the same features as a conventional oven, including a grill, but you won't fit larger dishes inside. However, they aren't as readily available, so you'll have less choice in the features and brand.

STEAM OVENS

Some ovens have steaming capabilities. These contain a reservoir of water that evaporates as the appliance heats up. Steaming is a great way of cooking, as the food retains more moisture and nutrients. You can either purchase a standalone steam appliance or an oven with steam capabilities.

Steam ovens are also easier to clean, because any grease or spillages are softened in the warm and damp environment.

COLOURS

Ovens are available in a great range of colours and finishes. Choose from modern and stylish stainless steel, or sleek black finishes for an understated look. Other colours are available, such as cream, or red, but these can be more difficult to find.



“Steaming can be a great way of cooking as the food retains more moisture and nutrients.”





SIZE, CAPACITY, AND INSTALLATION



A new oven firstly has to fit into your kitchen, but there also needs to be enough room for everything you want to cook inside. Read on to find out more about the dimensions of different oven types.

CAPACITY VS. AVAILABLE SPACE

Oven capacity is measured in litres and is usually higher on larger models. Be aware that some models state the gross capacity, which is always larger than the actual useable space. The shelving will also affect how much food you can cook at any one time.

Single ovens have one large oven, sometimes with a built-in grill, and can hold around 40-115 litres. If you like entertaining friends and family, this oven style easily has enough room. The number of shelves in the oven will vary depending on the size, normally from one to four.

Built-in double ovens, as the name suggests, have two separate ovens, usually with a grill in the top. With built-in designs, the larger oven normally has a capacity between 50-75 litres and the smaller top cavity has 35-60 litres. With an overall capacity of 85-135 litres and between 2-3 shelves, you can easily cater for large groups with multiple items cooking at once.

Built-under double ovens are designed to fit under your worktops, making them smaller than a built-in version. They can vary in overall capacity from 70-100 litres and have between 2-3 shelves, so they will still suit medium to large households.

Compact ovens are ideal for small kitchens. They are available with capacities between 30-50 litres and usually have one shelf.



“ The shelving will also affect how much food you can cook at any one time.



DIMENSIONS

Oven sizes vary, but you'll probably need 50-60 cm width and 55-65 cm depth of available space. However, make sure you double check the model's exact measurements as they can vary.

Height-wise, you'll find single ovens are around 60 cm and double ovens 70-90 cm. Built-under models are 60-75 cm so they can fit below standard countertops. Compact ovens come in at around 45 cm tall – around the same size as a large microwave.

“Ovens aren't the easiest appliances to install, so you'll need help from a qualified electrician or Gas Safe registered engineer.

INSTALLATION

Ovens aren't the easiest appliances to install, so you'll need help from a qualified electrician or Gas Safe registered engineer.

Most retailers offer an installation service where they deliver your new oven and disconnect your old appliance. For a small fee, most companies will also take the old model away to be recycled too.

There are a few things you can do before your new oven arrives to help the process run smoothly:

- Double check your measurements to ensure your new oven will fit.
- Check you have a gas or electricity supply near where you want the oven to go.
- Make sure the route to the kitchen is clear and that there is enough room for the installer to work.
- Ensure the area surrounding your new oven is free from flammable items, including wallpaper and wiring.

Most retailers also need to know if your old oven was a gas model so they can assign a Gas Safe registered expert to disconnect it safely.



ELECTRIC OVENS



With a huge array of features, functions, and styles available, it can be difficult to know what to look for in an electric oven. This section of our guide explains key features to help you choose the perfect appliance for your kitchen.

WHY CHOOSE ELECTRIC OVER GAS?

Electric ovens typically have a more even heat distribution than gas models. Although they may take longer to heat up, they can cook food in less time. Electric models also offer a wider range of features, with models offering programmable features and self-cleaning functions too.

COOKING FUNCTIONS

Conventional electric ovens tend to have slightly hotter temperatures at the top of the oven. This is ideal for cooking roasts or any meal which requires multiple foods to be cooked at different temperatures.

For more even and faster cooking, choose a fan oven. These have a heating element on the fan, which circulates the air for a quicker cooking time. Some models will even allow you to pick from using the top or bottom fan for different results. Multi-function ovens combine both conventional and fan cooking, giving you more flexibility.

Steam ovens steam your food using a built-in water reserve. This is a healthier cooking method as you won't need oil or fat, and the food keeps more of its natural nutrients. Steam-only ovens won't brown or crisp food, but some conventional or fan ovens offer steaming as an additional feature.

Some electric ovens feature grill and defrost functions, giving you even more flexibility with how you cook.

SINGLE OR DOUBLE?

A single oven is large enough for most families, while double ovens are ideal for bigger families and keen cooks. A single oven can be placed under the worktop, but a double might require more space. If you're worried about losing the grill space found in standalone cookers, it may be best to choose an electric double oven.



For kitchens with limited space, a single compact design is perfect.



WHAT FEATURES COULD I CHOOSE?

TIMERS

Programmable timers let you set your oven to start and stop when you're not around. This is ideal for cooking a meal ready for when you get home from work. This feature is found on middle to higher-end models, as the most simple of ovens will only have a simple countdown timer.

You also may find a digital display clearer to read and select programmes, so it's worth looking out for this feature.

ENERGY EFFICIENCY

Like other appliances, ovens are rated on an energy efficiency scale between A+++ and D. However, electric ovens are now required to have a rating of at least B. But, you may still find older machines with a lower rating still available as shops sell their old stock.

Efficient appliances are kinder on the environment and save you money on your electricity bill, so it's worth buying at least an A rated oven.



“ Programmable timers let you set your oven to start and stop when you're not around.



SELF-CLEANING

Catalytic liners remove the need for scrubbing down the oven walls. When the oven is at high temperatures, the liners break down any food spillages.

Pyrolytic ovens can reach temperatures of around 500°C to burn off any spillages or grease. You can then simply wipe away the leftover ashes to keep your oven sparkling clean.

SMART FEATURES

Some high-end brands now have models available which you can control from an app. Set the programme, adjust the settings, and start cooking wherever you are. A selection of ovens even have a built-in camera so you can check up on your food from the sofa.

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GAS OVENS



It's important to know what to look for when buying a built-in gas oven. What are the advantages of choosing a gas model, why do you need a grill function, and what is a catalytic liner? This section of our guide answers all of these questions, to help you choose the right oven for your kitchen.

WHY CHOOSE GAS OVER ELECTRIC?

Due to the heated elements, electric ovens take about 15 to 20 minutes to heat up. Gas ovens have flames which provide an immediate heat supply, so they can reach the set temperature quicker. The air also has a higher moisture content, which helps meat to stay succulent and prevents cakes and breads from drying out.

Gas is also cheaper than electricity, so if your house has a gas supply, you may want to take advantage of it. You are still likely to require an electricity supply to the appliance though, as most have electric ignition.

A gas oven is more likely to create an uneven cooking temperature. If your oven isn't fan powered you'll find your oven hotter at the top than the bottom. Once you're used to it though, this can actually be an advantage when cooking different foods at the same time.

If you choose a fan assisted gas oven, you won't find this a problem at all. This is because the fan is designed to circulate the hot air around the oven, creating an even cooking temperature.

WHAT FEATURES ARE IMPORTANT?

SIZE

The size of oven you choose will largely depend on how you're planning to use it.

A single oven has more than enough space for most families, but these models won't have a separate grill cavity. Single ovens have a height of around 60 cm, while a double oven has more cooking space but can measure from 70 to 120 cm tall.

The oven's capacity will give you an idea of how much cooking space you'll have. The useable space will actually be lower than the stated capacity, because you can't use the entire interior of the oven for cooking. It's also a good idea to look at the number of shelves available.

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COOKING, GRILLING, AND DEFROSTING

A great gas oven can do so much more than cook a great Sunday roast.

While a single oven won't have a separate top grill like a freestanding cooker, modern models provide separate functions for grilling, fan-grilling, and even defrosting. A grill function is perfect for making toast or browning dishes on top, and defrosting allows you to cook food from frozen.

TIMERS

Gas ovens with timers let you set the heat to turn off after a set amount of time, and advanced timers allow you to set both start and end times.

As well as helping you never burn a dish again, these are great for cooking your meal, so it's ready for when you get in from work.

Most models will also feature a minute minder, which can handily let you know when your food is ready.

You may also want to look out for digital displays as these are easy to read, even in low lighting.

SELF-CLEANING

Cleaning the oven is one of the most dreaded household chores. Luckily, some gas ovens have grease-proof enamel coating which has anti-stick features. This makes it harder for grime and grease to build up, so cleaning the oven is easy and hassle-free.

ENERGY EFFICIENCY

Each gas oven is given an energy efficiency rating between A+++ and D, with A+++ being the best rating.

Efficient appliances use less gas, saving you money on your bills. While a cheaper appliance may cost less initially, it's likely a more energy efficient model will save you money in the long-term.



MULTIFUNCTION OVEN MODES



Multifunction ovens combine several different cooking options, making them perfect for busy families. Whether you're making a roast dinner, defrosting a leftover meal, or striving for the perfect pizza base, a multifunction oven can do it all.

Most models combine a conventional oven, a fan oven, and a grill, as well as more specialised modes such as defrost and rapid heat settings. Each model will have a different selection, so check out the specifications while you're shopping around.

BAKING AND ROASTING FUNCTIONS

A fan oven option uses a heating element surrounding the fan, to help circulate the heat evenly around the oven. This cooks the food quicker and is perfect for batch baking across multiple shelves, as it ensures they all reach the same temperature. Some manufacturers have their own variations of a fan setting, such as the NEFF CircoTherm and the Zanussi ThermaFlow.

Baking fans will love an intensive bake mode found on brands like Belling and Miele. This function uses both the top and bottom heating elements to distribute the heat evenly in the oven. It also cuts out the need to blind bake your pastry – halving the overall cooking time.

Brands like Bosch also feature 3D and 4D Hotair technology. This provides an even temperature across several shelves without any flavour transfer, so you can easily cook multiple dishes at once.

A Rapid heat mode will reach the required temperature more quickly, cutting down the time you have to spend waiting. Once it has reached the desired temperature, you can then switch the oven to whichever function you need.

Dual Cook functions are a great way of cooking two dishes at once, each at its own temperature. This is perfect for when you're cooking the main course and the dessert at the same time.



HEATING ELEMENT FUNCTIONS

Some ovens will allow you to choose your heating element for cooking.

To achieve a delicate golden top and melted cheese on meals such as lasagne, an upper/top heat mode is ideal. It's gentler than using the grill and means you won't have to move the dish around the oven.

If you love making pizzas at home, a lower/base heat function is perfect. It only uses the lower heating element, so you'll be able to create a crispy pizza base as good as any Italian. Some models even have a dedicated pizza mode.

A lower/base heat and grill mode uses both heating methods and is great for foods like pie, quiche, or pizza.

The lower/base heat with fan mode helps to cook open top dishes such as a tart or quiche from the bottom up. This style of cooking ensures the base is crisp but doesn't overcook the filling.

GRILL FUNCTIONS

Some ovens feature a grill and fan mode, which distributes the heat around the oven in a rotisserie effect – perfect for cooking meat and poultry. You'll only need to turn and baste the food once, and the door can remain closed throughout – a much safer option if there are small children around.

A conventional grill option can be used at either full or half-grill settings to create crispy and browned food like toast or bacon. Using the full grill lets you cook more food at once, while the half grill will only cook food directly beneath the centre of the grill element.

DEFROST MODE

A defrost mode is really useful if you've forgotten to take food out of the freezer the night before. It uses the fan to thaw your food safely and quickly.



Some ovens feature a grill and fan mode, which distributes the heat around the oven in a rotisserie effect.



OVEN FEATURES



Modern ovens come with a range of features that help you make delicious food easily. With new ideas being developed all the time, you might be surprised by what's available, even if you bought your last oven only a few years ago.

CLEVER FEATURES

Adjustable oven racks let you alter the available space to suit what you're cooking, great for when you're making a roast dinner for the family.

Slide-out racks can be easily removed and cleaned, while telescopic racks are fixed to chrome side racks for a smooth sliding motion. These racks also support heavy dishes, even when the rack is fully pulled out.

Some NEFF models have SLIDE&HIDE® doors, which are great if you're low on space or like to be a hands-on cook. They can be hidden away under the oven after opening to give you better access to your food. You'll also have a lower chance of burning yourself on the door while leaning into the cavity.

Steam cooking is a growing trend. By adding water to a small tank, the oven can produce steam to cook your food, ensuring everything stays moist and tender.

A few high-end brands are starting to feature smart ovens too. These can be controlled by an app, and some models even feature a camera so you can watch your dishes cooking from another room.

You'll also start to find ovens with built-in food sensors. Simply tell the oven how you'd like your meat – rare, medium, or well done – and let the oven do the rest.

“Adjustable oven racks let you alter the available space to suit what you're cooking.”



LITTLE EXTRAS

Warming drawers are a great way of keeping your food hot until your guests arrive, or warming up plates. If you're into baking, you can also prove dough with them.

Double, triple, or quadruple glazing helps retain the heat, for more efficient cooking. It can be coupled with a cooling fan function to ensure that the outside of the door remains safe to touch.

Selected high-end ovens may also feature a vacuum drawer. This allows you to cook your food using the vacuum-pack method, which helps food to retain vitamins and flavour.

Oven lights and a clear glass door help you keep an eye on your food.

CONTROLS

Timers and minute minders provide a helpful countdown of how long your food has left to cook.



Oven lights and a clear glass door help you keep an eye on your food.

All timers have an audible alarm to tell you when your food's ready, but you can also find programmable timers that automatically turn the oven on and off at a specific time. This is sometimes known as a delayed start function.

Electronic controls, LED displays, and touch screens allow for greater accuracy when programming temperatures and functions – and they're usually really easy to use. Other models may have rotary knobs and simple push buttons.

Higher-end models also allow you to choose a precise temperature, sometimes down to the exact degree.

SAFETY FEATURES

Many people are familiar with the safety locks installed on oven controls to stop young children from changing any settings.

Safety features such as an automatic turn off function are helpful if you're often distracted by a busy home. Ovens with this feature will turn themselves off after a certain amount of time, although it can be overridden by adjusting the settings.



CLEANING AND SELF-CLEANING FUNCTIONS



Keeping an oven spotlessly clean can seem like an impossible task. But these days, there's no need for hours of scrubbing or harsh chemicals, as modern ovens are designed to make things easy.

Features like wipe-clean enamel surfaces, self-cleaning technology, and steam modes all help. Some brands offer their own cleaning features like the Beko Nano-cleaning function, so you should look out for these too.



SELF-CLEANING OVENS

They might sound like something from the future, but lots of brands currently offer self-cleaning ovens.

These models do the hard work for you, without any need for chemicals or elbow grease. There are two main options you can pick from: pyrolytic ovens or models with catalytic linings.

Both types reduce grease, grime, and spilt food to ash at high temperatures. While catalytic liners work while you're cooking, pyrolytic models use a special mode at super-high temperatures.

CATALYTIC OVEN LINERS

A catalytic lining absorbs any grease and food residue, turning it into fine ash once the oven temperature reaches around 200°C. Then, all you have to do is wipe the oven down. The big benefit here is that you can cook and clean at the same time.

This feature is available on affordable mid-range models, and if used correctly can last the lifetime of your oven – although you can buy replacement linings too if needed. You should never use any cleaning chemicals on the liners, or rub them with anything abrasive, as this can cause damage and prevent them from working as they should.

“ Self-cleaning ovens do the hard work for you, without any need for chemicals or elbow grease.



PYROLYTIC OVENS

Pyrolytic ovens work by running a cycle at very high temperatures, around 500°C. At these high temperatures, any grease or food inside the oven turns to ash without the aid of special liners, chemicals, or a scouring pad.

Due to the high temperatures involved, pyrolytic ovens come with some extra safety features. These include improved insulation, and a door that automatically locks when the oven is at very high temperatures. The insulation helps keep the exterior of the oven much cooler and has the extra benefit of making the appliance more efficient.

The pyrolytic process has to be run with nothing inside the oven because of the high temperatures. So, you'll have to remove any food, shelves, and shelf supports before starting the programme.

As you can't use the oven while this cycle is running, don't start the programme just before you plan to cook. Once the cycle is finished, simply wipe away the ash with a damp cloth. Pyrolytic ovens are only available as electric models, so if this sounds like a feature you want, you should prioritise looking at this type.



“ Due to the high temperatures involved, pyrolytic ovens come with some extra safety features.



STEAM CLEANING

If you're thinking of upgrading to a steam oven, it's worth noting you can use this feature for cleaning too.

Some gas and electric models feature a steam clean cycle that loosens burnt-on food and grease, so you'll just need to give it a quick wipe with a soapy cloth afterwards. While not usually described as self-cleaning, steam does make the process a lot easier.

Even if your oven doesn't have a steam clean cycle, cooking with steam will help loosen stubborn food residue.

ENAMEL

Enamel oven linings are available on many entry-level ovens, and provide a smooth surface which makes it more difficult for spillages to stick. It's worth noting that enamel surfaces vary in quality. More expensive models from well-known brands may have improved technology or design, which may be easier to keep clean.

REMOVABLE DOORS

Occasionally, you may want to give your oven a really deep clean, including the door. If you buy a model with a removable door, you'll be able to give it a good wash with soapy water in the sink.

FINGERPRINT-PROOF STAINLESS STEEL

If you love the contemporary appearance of stainless steel, try and find an oven with a fingerprint or smudge resistant finish. This way, you won't have to constantly polish your oven to maintain its appearance.

CONTROLS

Ovens with flush controls and touch-control panels don't only look great – they're practical too.

Dials and buttons provide extra surfaces for dirt to build-up, where flush ones can be wiped over in seconds. Touch-control panels also create a modern, sleek finish for your oven.



ENERGY EFFICIENCY



Investing in energy efficient appliances is a great idea. As cooking takes up a proportion of your household's gas and electricity bills, purchasing an energy efficient oven can save you money, and is better for the environment too.



EFFICIENCY FEATURES

Many features can affect the appliance's efficiency.

Pyrolytic self-cleaning ovens tend to have much better insulation due to the high temperatures involved in the cleaning process. This extra insulation often means the oven is significantly more efficient. However, it's worth bearing in mind that the pyrolytic self-cleaning process uses quite a lot of energy.

Oven doors have come a long way in the last few years, with manufacturers adding extra insulation for better efficiency. If you're after an efficient appliance, look for models with triple or even quadruple glazed doors, as these dramatically cut down the amount of heat that can escape.

If your oven is fitted with a bulb, you won't have to open the door to keep an eye on your dishes. This means less heat will escape and less energy will be used.

Fan ovens not only allow for more consistent heat and cooking times, but they also allow you to cook at lower temperatures. This is another feature that can save energy.

EFFICIENCY RATING

As with nearly all household appliances, it's worth starting your search for an efficient oven with the EU energy rating.

This handy grade helps give you an idea of how efficient the oven will be to run, and allows for easy comparison with other models. It ranges from A+++ (most efficient) to D (least efficient).

While an oven with a better energy efficiency rating may have a higher price, it's worth calculating how much you'll save over a less efficient model in the long-run. The energy label (or retailer's product specifications) will list the kWh usage for conventional and/or convection cooking. The lower the number, the better.

“ While an oven with a better energy efficiency rating may have a higher initial cost, it's worth calculating how much you'll save over a less efficient model in the long-run.



FUEL TYPE

One of the biggest choices to make about your oven is the fuel type.

There are pros and cons to both gas and electric, which you can read about in more detail in the earlier dedicated sections in the guide.

Overall, gas ovens tend to be cheaper to run than electric ovens, but the difference may not be that significant. Which? have calculated that using a gas oven over an electric oven will save you roughly £20 a year. This does add up over the appliance's lifetime, but you may still prefer to go with an electric model if you want more features, or are more comfortable with using this fuel.

COOK SMARTER

One of the best ways to improve the efficiency of your oven and reduce the cost of your energy bills is to cook a little smarter.

While ovens are well insulated, a lot of heat escapes every time you open the door. As nearly all ovens have glass doors and interior lights, you should be able to keep an

eye on things with the door closed, keeping the heat inside. This is especially true if you go for a built-in model and install it at eye level.

If you have a double oven, use the right size cavity for the amount of cooking you're doing. There's little point using the larger oven if you're just baking a small dish, as you're heating space you don't need.

It's also recommended to cut your food into smaller pieces. This not only reduces the cooking time, but you're also less likely to overcook your items.

Get to know how long it roughly takes for your oven to preheat, so you can start cooking as soon it reaches temperature.

If you're using a big oven, try cooking more than you need to make the best use of the space. You can then refrigerate or freeze the leftovers, ready for heating up on a different day. This saves both energy and time.



OVEN PRICES



Price is usually one of the most important factors for deciding what to buy, and this is no different for ovens. Your budget may dictate which type, brand, and features you can afford. However, bear in mind that other factors, such as delivery costs and customer service also play a part.

TYPES AND STYLE

As mentioned earlier in the guide, you can purchase two main types of oven – single and double models.

In general, single ovens are the cheapest you can buy, with prices starting at around £120 for electric models or £280 for gas ones.

Double electric ovens tend to start at around £250, although gas models are likely to be more expensive at around £470.

FEATURES AND BRANDS

While most single ovens cost less than double models, prices vary according to the brand and number of features that come with the oven. For top-of-the-range ovens with a variety of features, you can expect to pay up to £1,000, or even more in some cases. The best models are likely to include some or all of the following features:

- Two oven cavities
- A wide range of cooking functions and settings
- Steam cooking and cleaning function
- Large capacities

- Self-cleaning features
- Triple or quadruple-glazed door glass
- Programmable timers and high tech displays
- Touch controls
- Automatic programmes that cook based on the weight of the food
- Innovative design features
- Wi-Fi enabled
- Built-in camera

Often, ovens that are almost identical in features can differ greatly in price. This is usually down to the reputation and build-quality associated with the manufacturer's brand.

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REPLACEMENTS

No-one wants to think about replacing something they have just bought, but it's worth bearing in mind.

Ovens are an expensive purchase, so you'll want your chosen model to last a long time. That's why it's worth checking for a warranty when shopping.

As a general rule, the longer a warranty is, the greater faith the manufacturer has in the appliance. A long warranty is also great for saving money should anything happen to your oven.

BEST TIME TO BUY

Some times of year are better than others when it comes to purchasing a new oven.

Traditional sales periods, such as just after Christmas and Black Friday, are a great time to grab a bargain.

Likewise, promotions and offers are run throughout the year. If you have a specific model in mind, it's worth checking to see if its price has been reduced.

You should also keep an eye out for cashback or trade-in promotions, as you may be able to dispose of your old oven and receive a discount on a new model.



BUY ONLINE OR IN-STORE?



One of the decisions you have to make when choosing a new oven is where you're going to buy it. Would you prefer to buy online or in-store? There are pros and cons to both, but when buying a large product like an oven, you'll probably want to pop into a shop to look at the appliance.

IN-STORE

The biggest benefit of shopping in-store is being able to see and interact with the products. Make sure you fiddle with the dials, try out the door, and get an idea for the capacity of the interior.

You also get the opportunity to ask staff any questions you might have which can help you to make your decision.

While the colour of a new oven may not be important to some, for others it is. Viewing the appliance in-store is the best way of seeing how it really looks. Remember that the colour you see on the screen might not be how it looks in real life.

ONLINE

Before popping to a shop to look at the ovens they have, it's a good idea to do some research online.

You'll be able to browse the widest range of appliances available, which can help you create a shortlist of products you want to see when you go to a shop.

Online research also allows for easy comparison between different models, including features, specifications, sizes, and more. You'll also be able to sort by price, popularity, and latest releases.

On most websites, retailers provide useful descriptions of their products. These are great for highlighting the special features and benefits available.

Another advantage of online research is being able to see reviews of the ovens you're considering. Reading the thoughts of people that have bought and owned the product can really help you make an informed decision.

DELIVERY

It's worth finding out about the delivery service the retailer provides. Some companies offer this free-of-charge, or others will charge if you want the delivery during the weekend. For an added price, you can also pay to have your old appliance taken away and recycled.

As you'll need a professional electrician or a Gas Safe registered engineer to install your new oven, you'll need to factor in the cost of this too.



BUYERS GUIDE - Ovens

Want to download the complete
Buyers Guide for this appliance? [Click here](#)



Find your local store [here](#)

Phone 01264 320504 - Mon - Fri 9am - 5pm

Order enquiries - orders@euronics.co.uk

Customer support - customersupport@euronics.co.uk

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