



Microwave oven with trim for building into a 600 mm wide × 320 mm deep wall unit – by Neff



Freestanding combination microwave oven with grill by Baumatic



Steam oven for 600 mm wide unit by Miele



Steam oven shown with the water reservoir partly removed by Atag



Warming drawer (under oven) 140 mm high – by Gaggenau



Warming drawer 290 mm high – by Bosch

Built-in microwave, steam ovens and warming drawers

Electric oven types

Most electric ovens come with a variety of functions and are often described as 'multi-function'. The basic types are described below:

conventional	top and bottom elements for radiant heat cooking.
fan oven	fan at rear circulates, reducing the need for pre-heating, so saves time and can reduce cooking time.
grilling	radiant heat from top element, some ovens have a half grill option for smaller portions.
fan grilling	alternating between full grill and fan for a spit-roast effect.
bottom heat	bottom element only for a crisp underside for pizza and pastry bases.
defrosting	fan circulates air to speed up thawing.

These functions sometimes have proprietary names which can make comparing the merits of different ovens more difficult. There are also even more sophisticated variations of using these functions.

Steam ovens

The *steam oven* is the latest method of electric cooking. The advantages of cooking with steam is that as the temperature never exceeds 100°C and as the food is not immersed in water, minerals and flavours are retained and protein can neither coagulate nor be lost through seepage, so that fish and meat stay tender and juicy. Also, nothing can burn or boil over so the oven is much easier to keep clean.

Steam cooking is also useful for bottling fruit, sterilising, melting chocolate and mulling wine.