

WALL OVENS BUYING GUIDE

Tips for Buying Wall Ovens: How to Choose the Best Wall Oven for Your Home

Wall ovens are built into kitchen walls and come in a variety of sizes. Choosing the type, size and features of a wall oven will depend on several factors.

ARE YOU LOOKING FOR A GAS WALL OVEN OR ELECTRIC WALL OVEN?

- **GAS WALL OVENS** require either a natural gas or liquid propane gas connection.
- **ELECTRIC WALL OVENS** are plugged into the wall and will require an electrical cord, to be purchased at the retailer.

ARE YOU LOOKING FOR A SINGLE WALL OVEN OR A DOUBLE WALL OVEN?

- **SINGLE WALL OVENS** come in three widths: 24", 27", and 30". Frigidaire® Single Wall Ovens also come in two fuel types: gas and electric. They can be installed into the wall, under countertops or under cooktops.
- **DOUBLE WALL OVENS** feature two full-sized ovens. If you bake, roast, and entertain frequently, a Double Wall Oven may be the best fit for your family. The Double Wall Oven lets you prepare multiple dishes in the oven at the same time. Frigidaire offers Double Wall Ovens in two widths, 27" and 30," and two fuel types, gas and electric.

WOULD YOU PREFER A WALL OVEN WITH CONVECTION TECHNOLOGY?

- Convection cooking is cooking with the added advantage of airflow circulation, which allows for a more even distribution of heat. The more even distribution of heat results in food that is more evenly browned and better baking performance.
- The cooking time with convection is approximately 25-30% faster than conventional ovens, saving energy. If you regularly cook for large groups or host large holiday dinners, a convection oven gives you the ability to evenly cook multiple dishes in the oven in less time.



REMODELING? HERE ARE SOME THINGS TO CONSIDER:

- If you are remodeling your kitchen, built-in appliances allow you more flexibility to position appliances where they best suit your needs. You will also have more appliance options, such as cooktops that are dropped into counters or islands, and wall ovens and warmer drawers that are built into the walls or cabinets.
- In planning your kitchen, a good guideline to follow is a "V"-type, or three-point pattern of appliance placement. This will make it easier to move between the refrigerator and the cooking and cleaning areas of your kitchen. Another guideline is to have a "cleaning zone," a "cooking zone" and a "preparation and storage zone."

CONSIDER ADDING A WARMER DRAWER.

- Frigidaire Professional® offers a warmer drawer that can be added to built-in ovens or placed under the countertop or in an island. Warmer drawers can be used to keep prepared meals at the ideal serving temperature, so your meal is ready whenever you are.