

## Top 5 Most Important Convection Oven Points

By Küppersbusch Wall Oven & Kitchen Expert Al Fritz

[www.kuppersbuschusa.com](http://www.kuppersbuschusa.com)

Convection ovens were created in response to a common complaint from cooks. The complaint with radiant ovens was that the bottoms of foods get scorched, while the tops are not browned evenly either. This transpires due to temperature variations which occur at different points within the cooking cavity. Convection ovens correct this by using a fan that blows the hot air throughout the oven. A "true" or "European" convection oven goes one step further by adding a third heating element. Thus, the fan actually blows pre-heated air, rather than distributing the already-heated air. These are some things you should know when using convection ovens.



1. Because the moving air transfers heat more efficiently to cooking containers and exposed food surfaces, food will take less time to cook. Most recipes can be cooked for 25% shorter time than listed, which ends up saving energy. Also, you might need to slightly lower the temperature at which food cooks on a trial and error basis until you get it right.
2. In general convection ovens do a better job of sealing in juices than radiant ovens. You will also notice the browning effect over the surface of the food will be more uniform than using a radiant unit.
3. You can cook foods evenly on different layers of the oven. Please note, you will transfer taste and flavors between the items being cooked unless you are using a Küppersbusch brand oven with their Ökotherm system. This system works in a similar fashion to a catalytic converter and destroys greases, fumes, and odors as they are drawn in by the turbo fan and enter the catalyzing system.
4. If you can invest in a convection/steam unit you will see dramatically improved retention of moisture over even a standard convection unit. Küppersbusch offers an excellent model. Convection steam ovens use evenly circulated steam to aid the cooking process. This not only increases moisture but also allows for the preservation of vitamins and nutrients.
5. Convection ovens have been popular in Europe much longer than in North America. Generally speaking the products from "across the pond" have their roots traced back far further than their American counterparts. Keep this in mind when you are shopping. You may pay more up front but the results should more than justify the investment.

Ovens are one of the most indispensable units in your kitchen. Holidays, weddings, and birthdays all typically require their use and put your oven and your cooking skills and foods at the forefront.

Convection ovens time and again have proven their superiority to their radiant counterparts. The next time you are in the market for a new appliance remember when you apply the advantages of forced air convection to your favorite recipes it's a combination that can't be beat.

Bon Appetite,

To find out more information call 800-419-9344 or visits us at [www.kuppersbuschusa.com](http://www.kuppersbuschusa.com)

This article was published at <http://www.AmericanChronicle.com/articles/view/94051>.