

Wall Oven Buying Guide

A step-by-step guide to find the right wall oven for your kitchen

YALE
APPLIANCE



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New technologies and products in the appliance world



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Overview

Wall ovens are some of the most advanced and customizable appliances in the kitchen. From steam and speed cooking to built-in microwaves and warming drawers, today's models go far beyond basic baking.

Automatic cooking programs are practically standard, and many brands let you tailor your oven to match your cooking style and space.

In this guide, we'll walk you through the best features, configurations, and brands to consider, so you can find the wall oven that fits your kitchen and the way you cook. Prepare to be excited - you have some great options to consider.





★ New Trends

New technologies and products in the appliance world

French Doors

One popular trend for ovens are French doors and side-swing doors.

These types of doors make it easier to access the oven without having to lift heavy items, like a turkey, over a door.

Brands such as BlueStar, Café Appliances, Monogram, and Viking offer French door wall ovens.



**Read More: Best French
Door and Side-Swing Wall
Ovens**



Steam Ovens

Steam ovens cook with moisture, helping food retain nutrients, texture, and flavor. They're great for vegetables, grains, fish, and chicken.

Many models now combine steam with convection, so you can bake or roast without drying out your food.

Miele and Wolf have released updated steam ovens with more precise controls.

Thermador introduced a full-size steam oven a few years ago—ideal if you need more capacity.



**Read More: The
Best Steam Ovens**

Custom Finishes

Are you looking for more variety than just stainless steel in your kitchen appliances?

BlueStar offers 1000 colors to choose from.

Viking has 13, and both Miele and Café Appliances have three options with even more styles on the way.



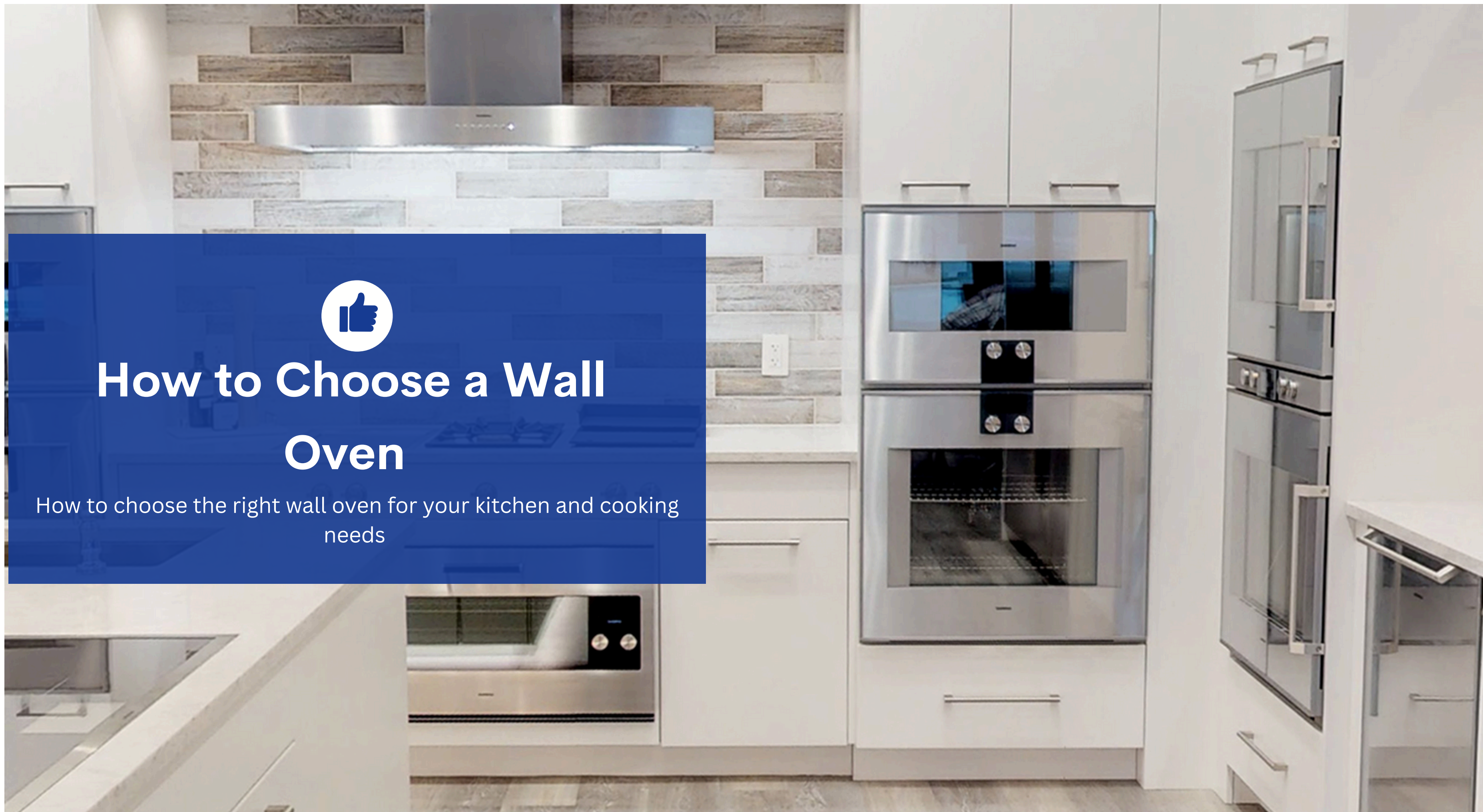
**Read More: Best Alternatives
to Stainless Steel for Your
Kitchen**





How to Choose a Wall Oven

How to choose the right wall oven for your kitchen and cooking needs



Benefits

Wall ovens offer less stooping than conventional ranges and allow for two full-size ovens in one space.

Additionally, placing a single wall oven under the counter often looks better than using a regular range.

There are no seams in the countertop, and the toe kick can run continuously throughout the kitchen.

Over the last few years much better controls have been added to wall ovens.



Sizes

Wall ovens are manufactured to fit inside standard cabinet sizes of 24", 27", 30" and 36" with 30" being the most common.

A 30" wall oven actually refers to the cabinet, not the actual size of the oven, which can typically be 28.5" to 29.5" wide.

You want to be careful when replacing a wall oven because the dimensions will almost always differ.



Gas vs. Electric

Most ovens, over 95%, are electric. BlueStar and Viking have decent gas ovens. However, many gas ovens fit existing 24-inch-wide cabinets.

Electric is a drier, more consistent heat better for baking. In contrast, gas is a moister heat better for roasting.

Broiling is also better in a gas oven.



Controls

Wall ovens now feature some of the most intuitive controls in the appliance industry.

You can choose a basic model or upgrade to one with steam assist that adjusts time and temperature based on your input.

Miele's MasterChef system offers guided cooking – just select the item and how you want it cooked, and the oven sets the time and temperature for you. It also includes steam assist to improve moisture and texture.

Wolf doesn't offer steam, but its Wolf Gourmet feature recommends the ideal time, temperature, and rack position based on what you're cooking.



Personalize Your Wall Oven

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Steam Ovens

As mentioned earlier, steam is one of the healthiest ways to cook, and it's not just for vegetables.

Steam adds moisture and helps preserve nutrients that traditional ovens can bake away.

When it comes to steam cooking, Miele, Gaggenau, and Wolf are the top brands.

Miele stands out for its user-friendly interface. Gaggenau offers the widest range of cooking modes, ideal for more advanced users. Wolf follows closely, with a strong lineup of versatile cooking options.



Free Steam Oven
Buying Guide



Speed Ovens

Speed ovens combine convection and microwave technology.

You can use them as a microwave, a convection oven, or in combination mode.

Using both modes together speeds up cooking without the rubbery texture or odd flavor you often get from a standard microwave.



**Read More: The Best
Speed Ovens**



Warming Drawers

Warming drawers are offered by every manufacturer and can be used to warm food for up to three hours.

Measurements are 27", 30" and 36" wide.

Warming drawers are a great option for working families who cook and eat at separate times.



Microwave Drawers

Microwave drawers are designed to slide out smoothly and can be installed below a wall oven or as a standalone unit beneath a countertop.

Pro Tip: While many brands sell microwave drawers, most are manufactured by Sharp.

If you're looking to purchase one for under \$500, click the link below to learn how.



The Best Microwave drawers



Microwaves

You can also buy combination wall oven and microwave units from brands like KitchenAid, Thermador, and JennAir.

These all-in-one options offer a cleaner look and are typically easier to install.

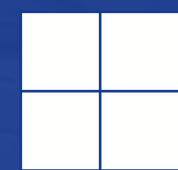


Rotisserie

If you're looking for a wall oven with a built-in rotisserie, options are limited.

Only Miele, Thermador, and Gaggenau offer this feature as of now. It's designed for automatic, even roasting but isn't widely available across brands.





Brands

Highlights of the most popular brands on the market



Bosch

Bosch has clean lines, but is surprisingly affordable with their rebate program.

Look at their Benchmark series for a more industrial look as well as better controls and side swing doors.



Bosch Benchmark

Bosch Benchmark is different from regular Bosch line with its more commercial appearance.

They also feature a robust LCD display and a side swing door. You won't have to lift a heavy turkey over the door with a side swing oven.



Café Appliances

Café wall ovens are available in white, black, and stainless, and you can customize them with six different handle styles.

They have double ovens, French doors, speed ovens, and other combination wall ovens.



Gaggenau

Gaggenau is the most unique because of their Bang & Olufsen controls.

Their wall oven has a side swing door so you won't have to lift and reach to place food in the oven.

Gaggenau offers 17 different cooking modes and can be set in 1-degree increments, giving you the most control of any oven.

Their ovens haven't had a service call with us in the past two years.



Schedule a Showroom
Appointment



LG Studio

The LG Studio wall ovens boast a spacious interior and sleek design, featuring InstaView doors that allow you to easily view your food.

Simply tap the glass once to reveal the contents, and tap again to darken the view.

LG also offers a range of steam and speed cooking options – often priced \$3,000 to \$5,000 less than other brands.



Miele

Family-owned for over 100 years, Miele outsources almost nothing—not even their controls.

Their MasterChef system can cook nearly any dish perfectly with just the food type and weight as input.

Miele wall ovens also feature steam assist in the M Series, allowing you to bake bread and add moisture with three bursts of steam.

Miele is known for its reliability, largely because it controls every step of the production process.



Monogram

Monogram has a full suite of ovens in different configurations, including a hearth oven for brick oven cooking.

They also have French doors and regular wall ovens in traditional and minimalist designs.



Bluestar vs. Monogram
French Door Wall Ovens



SKS

SKS caters to the "technicureans" (whatever that term means).

Similar to LG Studio, they have a sleek design and exceptional wall ovens and steam ovens.



SKS SKSCV3002S Wall Oven/ Microwave Combo Review



Thermador

Thermador is the most popular brand and offers the widest range of options—steam, speed, double, and single wall ovens—along with one of the most generous rebate programs.

However, their ovens and controls aren't as intuitive as those from other brands.



Viking

Viking has fallen out of favor the last few years due to quality concerns. New owner Middleby has placed manufacturing competence as a first priority.

They are available in a variety of custom colors and have a 3-year warranty.

Always check the service ratings before buying any Viking Product.



Wolf

Wolf pioneered twin convection technology and recently refined it with their VertiFlow system, which uses larger heating elements for more even cooking.

The Wolf Gourmet controls can calculate time, temperature, and even rack position based on the type of food and how you like it cooked.

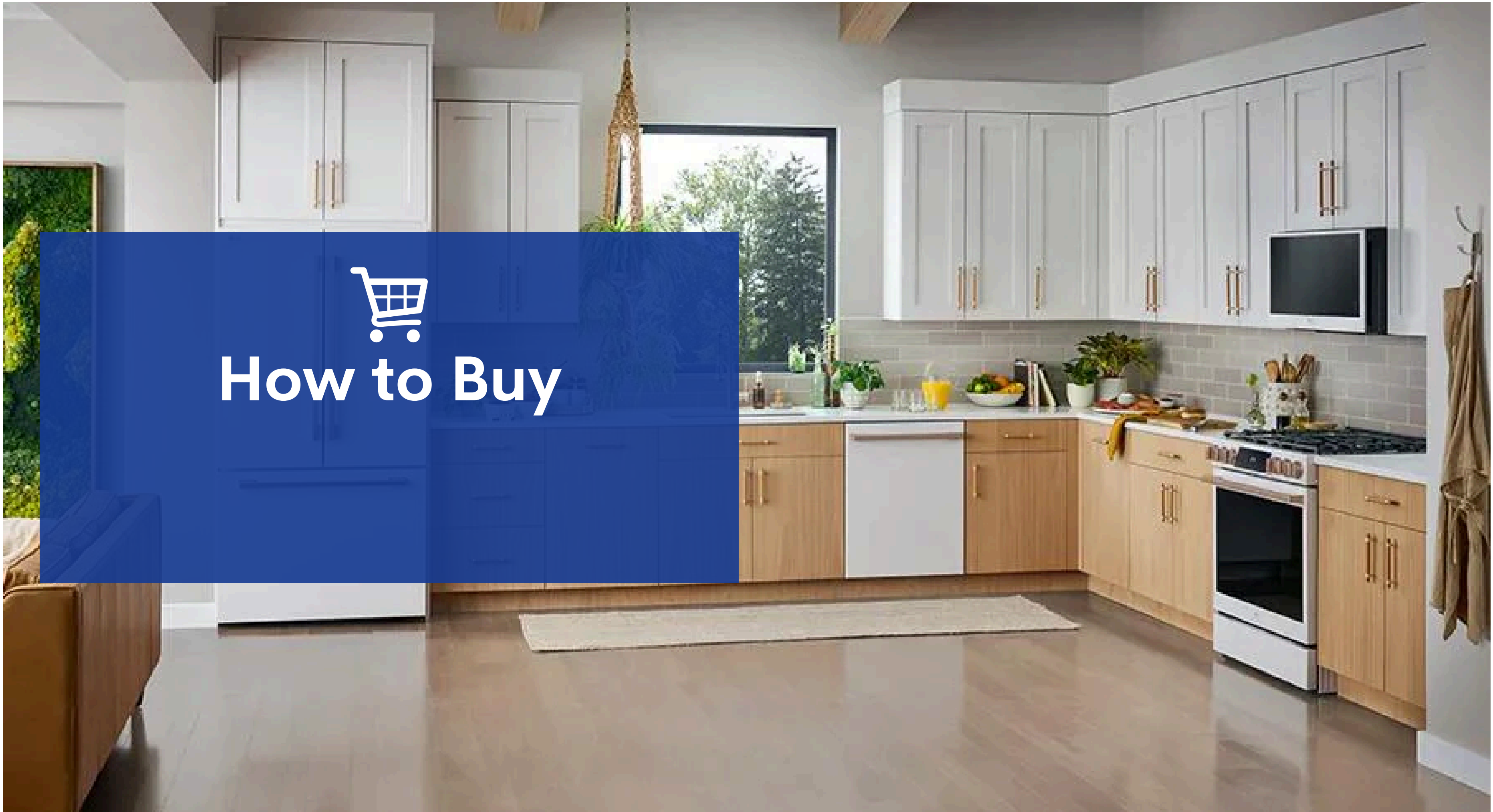
Wolf currently offers two different wall oven models: The M series has the advanced convection and automatic settings.

The E series is less expensive and has twin convection.





How to Buy



How to Buy

First, you must assess how you cook and how you will cook before purchasing a wall oven.

Would you prefer a single oven with additional features or a standard double oven?

While brands like Bosch, GE, and LG offer basic cooking capabilities.

High-end options, such as Wolf and Miele, provide advanced functionalities to enhance your cooking experience.

For the most precise cooking modes, Gaggenau is the best choice as it allows you to cook your food to perfection.



Reliability

It's all cool, but do wall ovens actually work? We analyzed our own statistics based on over 33,000 service calls completed last year.

Most Reliable Wall Oven Brands for 2025:

1. Gaggenau – 0% Service Rate
2. Café Appliances – 3.4% Service Rate
3. Miele – 5.3% Service Rate
4. Bosch – 6.5% Service Rate



**Read More: The Most
Reliable Wall Ovens**





? Wall Oven FAQs

Not sure where to start? These are the most commonly asked questions about wall ovens, answered simply.

What Everyone Asks First

1. What is the difference between single, double, and combination wall ovens?

A single wall oven is one cooking cavity. It's similar to a range without burners. A double oven has two separate ovens, ideal for larger households or frequent entertainers.

A combination wall oven pairs a standard oven with a microwave, steam, or speed oven for added flexibility.

2. What sizes do wall ovens come in?

Wall ovens typically come in 24-inch, 27-inch, and 30-inch widths. The most common is 30 inches. Depth and height can vary, so always check measurements before buying.



What Everyone Asks First

3. Are wall ovens more expensive than range ovens?

Yes, wall ovens are typically more expensive since you'll need to buy a separate cooktop and pay for additional installation. However, you won't have to bend down to use the oven, and you'll have a wider range of configuration options.

4. Do I need professional installation for a wall oven?

Absolutely. Wall ovens require specific electrical wiring and precise cabinetry adjustments. You need 2-3 people.

5. Which brands make the most reliable wall ovens?

Brands like Wolf, Miele, Gaggenau, Miele are often praised for reliability, performance, and service support. Check reliability reports before buying.



What You'll Want to Know Next

6. What features should I look for in a wall oven?

Look for:

- Convection cooking for even baking and roasting.
- Wi-Fi connectivity for remote control.
- Self-cleaning modes.
- Temperature probes for precision.
- Intuitive controls

7. What is convection, and is it worth it?

Convection ovens use fans to circulate hot air, providing faster, more even cooking. Most better brands are convection, but you will cook better in a convection mode.



What You'll Want to Know Next

8. How much does a wall oven typically cost?

Prices range from \$2000 to \$10,000+, depending on the brand, size, and features.

High-end models with smart features and specialty cooking options can cost more.

9. What electrical requirements are needed for a wall oven?

Wall ovens typically require a 240-volt dedicated circuit. Always confirm with the manufacturer's specs and your electrician.



Yale Appliance Webinars

Want to know how to start your kitchen?

How about learning from others' mistakes or about appliances you shouldn't buy?

Check out a [Yale Webinar](#) for deep dives on appliances, design, mistakes, and more.

Over 100,000 people have watched a Yale Webinar.



Yale Appliance
Webinars



How to Protect Yourself

You may think appliances will be an easy purchase.

Unfortunately, with delivery, installation, damage, and the increasing amount of service, it can be a stressful ordeal.

Read the articles below to protect yourself and make the best buying decisions.

Remember, you have the most leverage before you buy anything.



**Why Doesn't Every
Brand Offer Service**



Wisdom of Crowds

Buy where you're comfortable.

There are tons of stores and products, but a limited number of consumers.

Check review sites like Yelp, CitySearch, Google and the Better Business Bureau before you purchase.

Remember, any store can sell an appliance; the biggest issues are shipping and service.



Appliance Delivery Checklist

Our free checklist will help you avoid a delivery nightmare by teaching you what to ask your appliance dealer.

Delivery issues are a major cause of dissatisfaction. Be prepared.

In the Delivery Checklist, you'll learn:

- How to choose a dealer with top-notch delivery
- Questions to identify a quality delivery team
- The importance of online reviews for your appliance search



**Get the Free Appliance
Delivery Checklist**

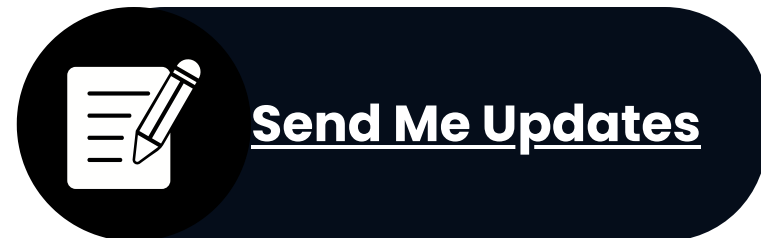


Want to Learn More?

Want more tips, tricks, reliability statistics, and information about kitchen appliances sent directly to your inbox? Sign up below.

We do not sell your email to anyone for any reason – ever.

We don't spam or promote. Over 100,000 people have found value in Yale Appliance emails.





About Us

Yale Appliance has been serving the Boston area for over 100 years and operates six showrooms: in Boston, Framingham, Hanover, Hyannis, Nantucket, and Norton.

We have the largest independent service and repair department in New England, staffed with over 40 people.

Our sales team has an average of 10 years of experience, and our staff chef offers cooking demonstrations to help you make the most of your new appliances

Visit Our Stores

Schedule a showroom visit to meet with our team and discuss your appliance project.

Choose a time that works for your schedule.



**Schedule a showroom
appointment**



Contact Us

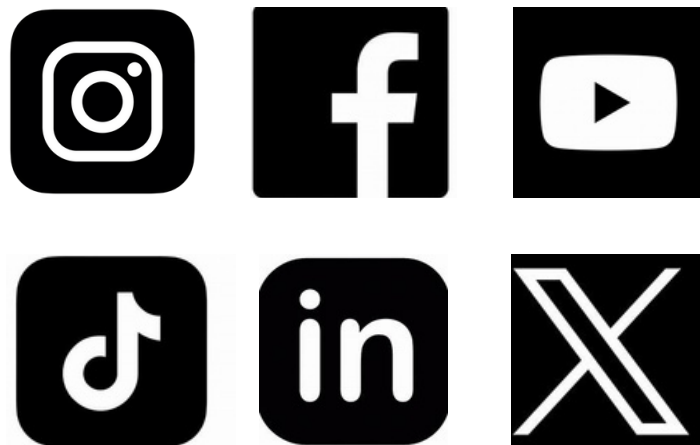
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