

Wall Oven Buying Guide

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



YALE
APPLIANCE

Wall Ovens Overview

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Wall ovens are the most dynamic products in the appliance industry.

Automatic cooking at the touch of a button is almost the norm. Wolf, Dacor, JennAir, and Miele have all introduced new ovens. You now control your oven from your phone with two brands and bake 16 types of bread with another.

Prepare to be excited. There are some great options to consider.

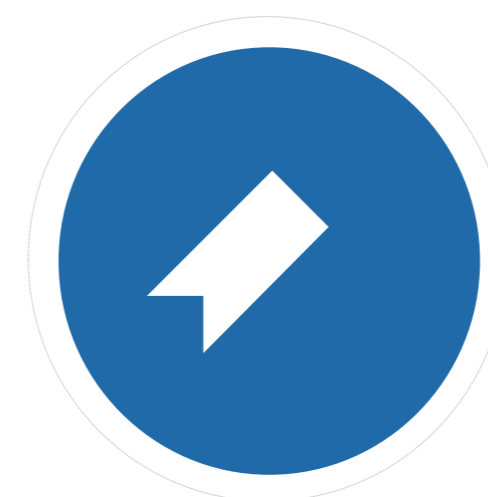
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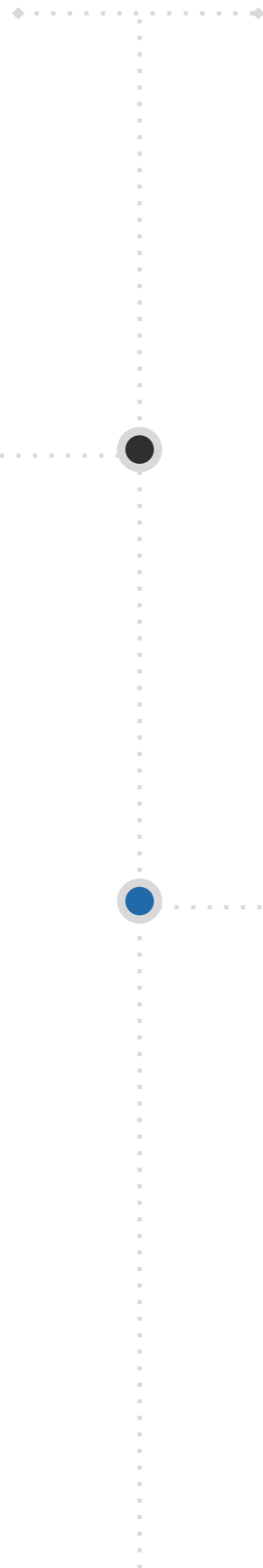
Benefits of Wall Ovens

All about wall oven features and benefits



Brands

Highlights of the most popular brands on the market



How to Buy

Tips on how to choose the perfect wall oven for your home



About Yale

A little about Yale



What's New?

Wi-Fi Enabled Ovens



Wi-Fi, is a modern trend in household appliances. JennAir and Café Appliances are equipped to accept voice commands, while Thermador, JennAir, Bosch, and Café Appliances have integrated features that connect to recipes.

Interestingly, Wolf and Miele, despite their advanced controls, lack Wi-Fi capability.



What's New?

French Doors

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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



What's New?

Full-Size Steam Ovens

Thermador now offers full-size steam functionality that allows you to steam an entire meal - including sides and dessert.

 [Read More: The Best Steam Ovens](#)

Wall 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





10 BENEFITS OF WALL OVENS

Wall ovens have the most varied options to customize your cooking.

For design purposes, they do not have to be centralized like a range. You can place a wall oven anywhere because you are checking your food sporadically.



Wall Ovens
Benefits



Photo credit: Yasmine Goodman / Houzz

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

Additionally, the placement of a single wall oven under a counter is better looking than a regular range as there are no seams in the countertop and the toe kick can be run continuously throughout the kitchen. Over the last few years much better controls have been added to wall ovens.



Benefits
Sizes
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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.



Benefits
Gas vs. Electric
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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.

Photo credit: Aquidneck Properties via Houzz



Benefits Speed Ovens

There are two different technologies for speed ovens. Miele and JennAir use a microwave to assist a convection cycle. This speeds up the cooking process considerably with good texture and taste from the convection.

GE uses its own technology in their Advantium oven by employing halogen light bulbs.

 [Read More: The Best Speed Ovens](#)

Benefits

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.



Benefits

Microwave Drawers



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Microwave drawers are designed to slide out and can be installed either under an oven or as a standalone appliance under a countertop.

Buyer's Tip: While there are various brands available, they are all manufactured by Sharp.

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



[The Best Microwave Drawers](#)

Benefits

Controls

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Wall ovens have some of the most intuitive controls.

Miele has their MasterChef guided cooking system. Input the item and how you want it cooked, and the oven will automatically set the time and temperature.

In addition, Miele's wall ovens also feature steam assist technology. The Wolf oven may not have a steam feature, but its Wolf Gourmet setting suggests the appropriate timing, temperature, and rack position to use when cooking.

 Miele MasterChef Controls [Video]

 Wolf Gourmet Guided Cooking System [Video]



Benefits

Meat Probe



Meat probes help by gauging the internal temperature of your food. JennAir and GE have a wireless probe so you can see the internal temperature through an app.

Miele's wireless probe is the best, however, taking the temperature from four different points rather than one.

Buyer's Tip: The MEATER meat probe can calculate cooking time for various types of food, including the time it spends outside the oven.

Benefits

Microwaves



One-piece microwave units like KitchenAid, Thermador and JennAir look better and are easier to install.

You can also buy a microwave and trim as well. It is typically cheaper but not as attractive. Most manufacturers will now produce a matching speed oven so it looks better over a wall oven.



Benefits

Steam Ovens

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Steam is the healthiest way to cook and it's not just for veggies. Steam introduces moisture and won't bake away the nutrients in your food like regular ovens.

In terms of steam cooking, Miele, Gaggenau, and Wolf are the top manufacturers.

Miele is known for its user-friendly interface, while Gaggenau offers a wide range of cooking modes for expert-level cooking. Wolf also follows closely in terms of having the most modes available.



[Free Steam Oven Buying Guide](#)



Benefits

Rotisserie

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Only Miele, Thermador and Gaggenau offer a rotisserie at this time.



BRANDS

Highlights of the most popular brands on the market



[Read More: The Best Wall Ovens](#)



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.

Brands

Bosch Benchmark

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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.

Brands
Café Appliances
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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 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 also has an impressive amount of cooking modes and incredible reliability.

A blue button with a white location pin icon on the left and the text "Schedule a Showroom Appointment" on the right. The button has a rounded rectangular shape and a subtle gradient.

Brands

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.



Family-owned for over 100 years, Miele outsources almost nothing in their production, including controls.

Their MasterChef controls can cook almost any food perfectly by just inputting the type of food and weight.

Their quality manufacturing accounts for the lowest repair rate in the industry at 5.5% in the first year.

In 2015, they added Steam Assist and modes to cook 16 different types of bread.

Brands

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.



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.

Brands
Thermador
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Thermador changed the look and style of their ovens in 2020. Wi-Fi through the HomeConnect app was added along with matching steam and speed ovens.

Thermador has its One-Two-Free program with a free dishwasher or hood with qualifying purchases.



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 pioneered twin convection cooking for more consistent baking. In 2015, they have recently innovated the new VertiCross convection system where air is spread horizontally and vertically. Wolf Gourmet controls can cook any food automatically by the touch of a button.

Wolf has two different ovens. The M series has the advanced convection and automatic settings. The E series is less expensive and has twin convection.



M Series



E Series



HOW TO BUY

How to choose the perfect wall oven for your home



Wall Ovens

How to Buy

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Photo credit: Optimise Design / Houzz

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.



Wall Ovens
Reliability
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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 2023:

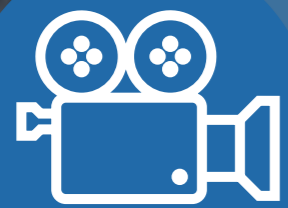
- 1. Café Appliances - 3.3%
- 2. Bosch - 4.2%
- 3. Miele - 5.7%
- 4. Thermador - 6%

 [Read More: The Most Reliable Wall Ovens](#)

Video and Podcast Series

APPLIANCE 101

Check out our video and podcast series to gain insight into the best brands, new trends, and emerging technology that will help you achieve the renovation of your dreams.



Click here for our
Appliance 101
Video Series



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Exclusive Offer

Appliance Delivery Checklist



Our free checklist will help you avoid a delivery nightmare. At the end, you will know what to ask from your local, national, or box store appliance dealer.

Delivery is one of the biggest causes for your dissatisfaction. You need to be prepared.

In the Delivery Checklist you'll learn:

- How to choose a dealer with a first class delivery experience
- Which questions to ask to spot a quality delivery team
- The importance of online reviews to help your appliance search



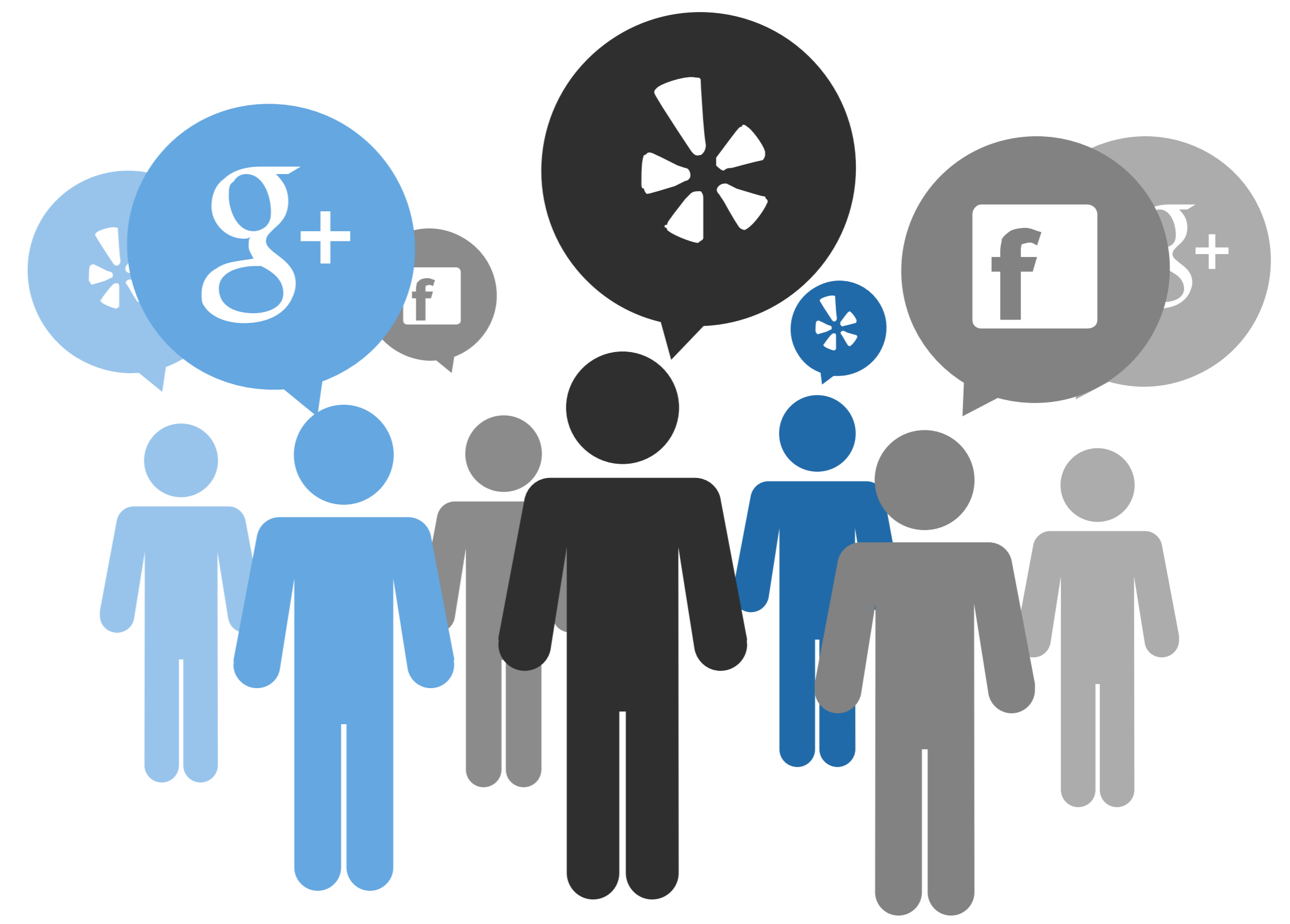
Get the Free Appliance Delivery Checklist

Buying Strategies
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 Google and the Better Business Bureau before you purchase.

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



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Appliances
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We understand that finding reliable appliance service can be challenging, which is why we have the largest independent service and repair department in New England, staffed by over 40 experts.

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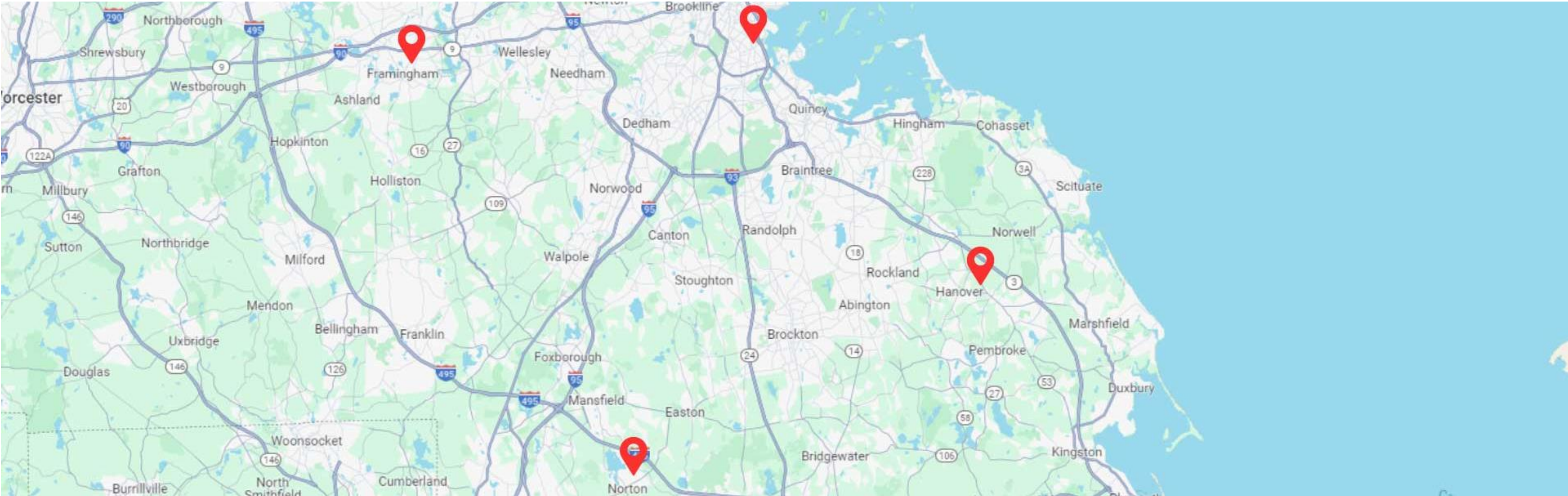
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