

NO OVEN

SEEING IS BELIEVING



SEE WHAT YOU COOK

We consciously decided to separate stovetop cooking from oven tasks, alleviating congestion in a busy kitchen. But more importantly an oven under your range is not ergonomic and defeats the primary purpose in cooking, which is "looking at what you are cooking".

BROWNING

Now consider browning a chicken's skin, or crusting a roast, or browning just about anything, and how can you do it without seeing it? That's just our point.

ERGONOMICS

In an oven under counter, you are blindsided, you are working up-right, and you are obliged to bend down, open a heavy loaded spring door, and due to their designs to discover your foods are over-done, or worse, you get a vapour of steam in your face and get burned. It happens more than you think and under counter ovens are a thing of the past, and are just space savers in small kitchens.

IMPRATICAL

It gets worse, removing a heavy roast, turkey or a fish in a pan filled with cooking fluids can become an exercise of a circus performer and unless you have great agility, balance and strength, you risk burning yourself, your child, or pet that finds itself to the kitchen. An eye level oven is the best way to go, unless you cannot sacrifice the space, and remember seeing is believing.

