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An oven is a tool which is used to expose materials to a hot environment. Ovens contain a hollow chamber and provide a means of heating the chamber in a controlled way.[1] In use since antiquity, they have been used to accomplish a wide variety of tasks requiring controlled heating.[2] Because they are used for a variety of purposes, there are many different types of ovens. These types differ depending on their intended purpose and based upon how they generate heat.



A dehydrator's heating element, fans and vents simultaneously work to direct hot air over the food, accelerate surface evaporation and warm the food causing moisture to be also released from its interior. This process continues until the food is dried to a substantially lower water content, usually less than 20%.



The great thing about an automatic breadmaker is that it does all these processes for you. A breadmaking machine is essentially a compact electric oven that will hold a single, large bread tin.(It's worth noting, however, that if you leave a loaf in a hot machine after it's done it will go on cooking and the crust will become noticeably harder—maybe to your taste, maybe not.)

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