

Title:

Convection vs. Conventional Ovens... What's The Difference?

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Summary:

If you are in the market for a new oven and you've already begun shopping for one, you've probably noticed that there are a few different types. Two of the most popular oven types are conventional and convection, and many newer ovens have the option of cooking food in either fashion depending on the set mode. The difference in these two types of ovens is the way in which the heat in the oven is dispersed during the cooking process.

Convection ovens

A convection oven use...

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Article Body:

If you are in the market for a new oven and you've already begun shopping for one, you've probably noticed that there are a few different types. Two of the most popular oven types are conventional and convection, and many newer ovens have the option of cooking food in either fashion depending on the set mode. The difference in these two types of ovens is the way in which the heat in the oven is dispersed during the cooking process.

Convection ovens

A convection oven uses a fan which is usually located on the back side of the oven. The purpose of the fan is to force the heated air inside of the oven and circulate it around the item being cooked. The heated air is constantly pushed over and around the food, and therefore a convection oven cooks food much faster than a conventional oven.

Not only does a convection oven cook food more quickly than a conventional oven, but it can also thoroughly cook food at lower temperatures. The average amount of time saved when cooking with a convection oven is about 20 percent of the

food's normal cooking time. The temperature a convection oven uses to cook food is also about 20 percent lower than a recipe's suggested cooking temperature.

Typically, convection ovens are known for their popularity in the restaurant industry as well as in commercial cooking facilities. However, it is becoming more popular for individuals to own convection ovens in their homes... or at least a conventional oven that can switch to a convection mode upon request.

Convection ovens are speedier and more efficient than conventional ovens, and therefore may be more expensive. However, professional chefs from around the world swear by them and rely on them for delicious tasting food. Also, since the air circulation in a convention oven is the same throughout, food will cook at the same rate no matter where it is placed in the oven... on the top or bottom rack or near the front or back.

Conventional Ovens

Traditionally, most personal residences in the United States come equipped with a modern conventional ovens. These are the most common types of household ovens, and are used every day by men and women to cook all sorts of meals, desserts, breads, and many other types of food.

Conventional ovens are similar to convection ovens in that they both cook food using heat. They both have the ability to use either gas or electricity, depending on the hook-up in a home. Some may have the versatility to use either gas or electricity simply depending on what is plugged in to them, and some are made to be either gas specific or electricity specific.

The most obvious difference between a conventional oven and a convection oven is the fact that in a conventional oven, air is not forced throughout the oven on a constant basis with the aid of a fan, as it is in a convection oven.

In a conventional oven, the heat circulation in the oven can become blocked by pots and pans inside of the oven. The blocking of the heat can cause uneven cooking. Uneven cooking is especially noticeable when both the bottom and top racks in the oven are being used at the same time. The items on top will cook faster because heat rises to the tops of conventional ovens and when there is a lot in the oven, the heat gets trapped there.

There are pros and cons to both conventional and convection ovens. Conventional ovens have been serving people for years and years and food has been cooked successfully in them for many decades. Convection ovens have many followers and fans, but these types of ovens can be hard to get used to... especially for novice

cooks.