

Buy any kind of good oven Sunhouse, Sanaky or Electrolux?

In this article, Quantrimang will help you better understand the experience of buying an oven as well as a number of oven products to make a decision on which oven to buy.

An oven is a very useful kitchen appliance for housewives. However, among the numerous brands of oven on the market today, many people will find it more difficult to choose.

In this article, **Quantrimang** will help you better understand **the experience of buying an oven** as well as a number of oven products to make a decision on which **oven to buy** .

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Experience buying good, quality oven

1. Buy a barrel oven or a glass oven

Each oven and glass oven has its own advantages and disadvantages. When buying, users should consider the purpose and personal preferences to choose the type of oven like that. Below is a comparison table of 2 types of furnace:

Rating criteria	Barrel oven	Glass oven
Heating technology	Resistor	Halogen lamp
Convection fan	Depending on the model	Most have internal lighting
Depending on the model	Most have the function	Baking cakes, fish meat and other vegetables
Grilled fish, grilled vegetables	Skewered skewers	Depending on the model
No grill mode	Above fire, low heat, both fire	Only fire on
Price	From 0.9 million VND - 2.4 million VND	From 0.7 million VND to VND 2.5 million



2. Determine usage needs

How often do you use your oven? Do you have a lot of food every time? These are the questions that need to be answered before making a decision to help you choose the most suitable oven.

Besides, it is also possible to consider the number of family members to make choices about the size and capacity of the furnace. Eg:

1. Capacity from 20 - 35 liters: This is a small capacity oven, suitable for families with few people, narrow kitchen space.
2. Capacity of 30-35 liters: This volume is quite popular, it is suitable for families with 3-4 people.
3. Capacity of 35 - 50 liters: This type of capacity will be suitable for large family members.
4. Capacity of 45 - 50 liters: This volume is quite large, often used for baking.

3. Select the functions of the oven

Besides the main functions of baking food, or baking, the extra functions should also be noticed.

If economic conditions do not allow you to choose less functional, simpler ovens.

If conditions permit, a furnace with full functions such as: Timer, lighting of the oven compartment, the feature of automatically disconnecting the power when overheating . will help ensure safer use.

4. Oven design

Depending on the cost you spend as well as the kitchen space for you to choose the oven with the appropriate design such as oven oven or oven oven.

In addition, the kiln material should also be considered, please select the furnace made of high-quality materials, with beautiful shiny, less rust and convenient for cleaning and cleaning.

The resistive rod should also be installed in the proper position without being entangled when feeding.

5. Select furnace capacity

Furnace capacity is the deciding factor for fast or slow cooked time. However, capacity is also proportional to capacity as well as power consumption. Consider carefully to choose the appropriate power level.

Usually the current common power levels of an oven include:

1. Oven with a capacity of less than 25 liters: Capacity of about 1,300 - 1,400W.
2. Oven with capacity of 25 - 35 liters: Capacity of about 1,500 - 1,800W.
3. Oven with a capacity of 45-50 liters: Capacity of about 2,000W.

6. Select a brand of origin

The current oven market is quite vibrant, there are many different brands. Do not be cheap to pick up the oven of unclear origin because it will directly affect the health and safety of your family.

Some suggestions of reputable brands include: Sharp, Panasonic, Electrolux, Sanaky, Sunhouse .

Should I buy a good oven between Sunhouse, Sanaky and Electrolux?

1. Electrolux oven

Electrolux is a famous home appliances brand from Sweden. With 100 years of establishment and development, Electrolux products are constantly asserting themselves, giving users great experiences when using.

As for oven products, Electrolux always applies modern production standards of Europe. Electrolux ovens not only have beautiful designs but also guarantee absolute quality.



Advantages of Electrolux oven:

1. Electrolux oven has a luxurious, modern design
2. Variety of models, easy to choose to suit your needs.
3. Easy to use
4. Complete accessories, for convenient cooking process
5. Long warranty period, the warranty also takes place quite simply, quickly.

Defect:

1. The price is quite high
2. Some models are usually a bit difficult to open

2. Sanaky oven

As a brand from Vietnam, but by his relentless efforts, Sanaky has improved and introduced quality electronic products, cold electrical products to consumers.

Sanaky's grill is also produced on modern technology lines, giving users interesting experiences during the cooking process.

**Advantages:**

1. Sanaky oven has a diverse design, beautiful, rich designs for buyers to choose easily.
2. Variety of baking modes (You can grill in the fire-baked mode, under-grill mode, or you can grill both)
3. Easy-to-use control panel, with knob, with timer
4. Reasonable selling price, usually in mid-range segment, suitable for many customers

Defect:

1. Long-term use of radiator fans can make a sound
2. Sometimes the baking temperature is irregular.

3. Sunhouse oven

Sunhouse is one of the pioneers in the field of manufacturing and trading household appliances, household electrical appliances, gas stoves, electric cables and electrical equipment with breakthrough products in manufacturing technology such as: Non-stick pan, electric rice cooker, juicer, cooker set .

Sunhouse's oven products also confirm the quality and are gradually gaining consumer confidence.



Advantages:

1. Diverse design has high aesthetic
2. Made from high quality materials such as shiny stainless steel or stainless steel, high durability.
3. Features of the furnace are also quite diverse. Most oven models have 6 different baking modes with timer mode and many accessories to help users convenient to use.
4. Price in many different segments, so that users can easily choose.

Defect:

1. Most Sunhouse kiln models are not equipped with lights
2. Designing many nooks and crannies will sometimes make cleaning difficult

In general, all 3 brands above oven are reputable and quality brands. If the economic conditions, Electrolux oven would be the best suggestion. If budget is less, you can choose between Sanaky or Sunhouse, which is not a bad choice.

Currently, all 3 brand oven products are sold at META.vn. Contact us to not miss the opportunity to own quality kilns, at a discounted price:

In Hanoi: **024.3568.6969** or in HCMC: **028.3833.3366**

>>> More references:

1. What is the first oven to use?
2. What features should an oven have to buy?
3. Should a Sunhouse oven be used?
4. Should you buy an oil-free fryer or an oven?
5. Experience in choosing to buy glass ovens

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