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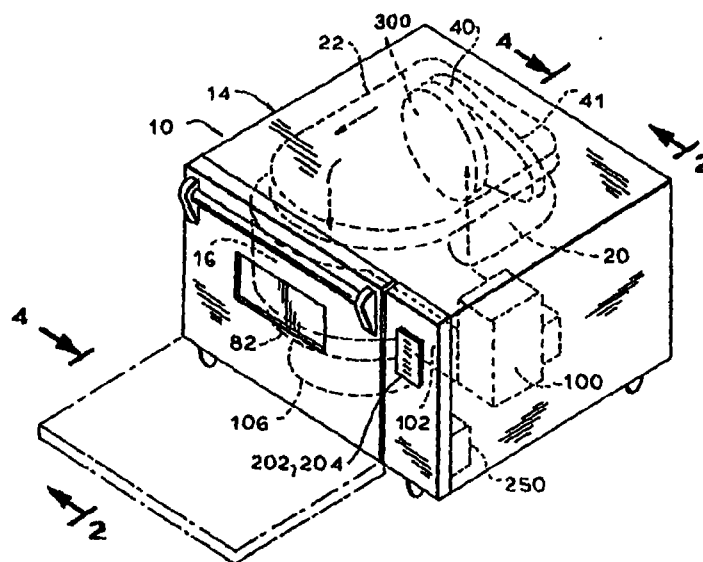
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(54) Title: RESIDENTIAL OVEN WITH CONVECTIONAL AND MICROWAVE HEATING



162162



(57) Abstract

An oven (10) for cooking a food product (12), at least partially by hot gas flow and at least partially by microwave energy, includes a housing (14) defining a cooking chamber (16) for receiving a food product for cooking, and a conduit (20) for providing gaseous communication outside the cooking chamber (16), between the chamber bottom and the chamber top, the conduit (20) also serving as a hot gas plenum. Preferably the conduit (20) has a free volume of space less than the free volume of space of the cooking chamber (16), and the oven (10) has custom cooking and/or custom finishing capabilities using a user operable data entry system (204).