



**LOFRA®**



MADE IN ITALY



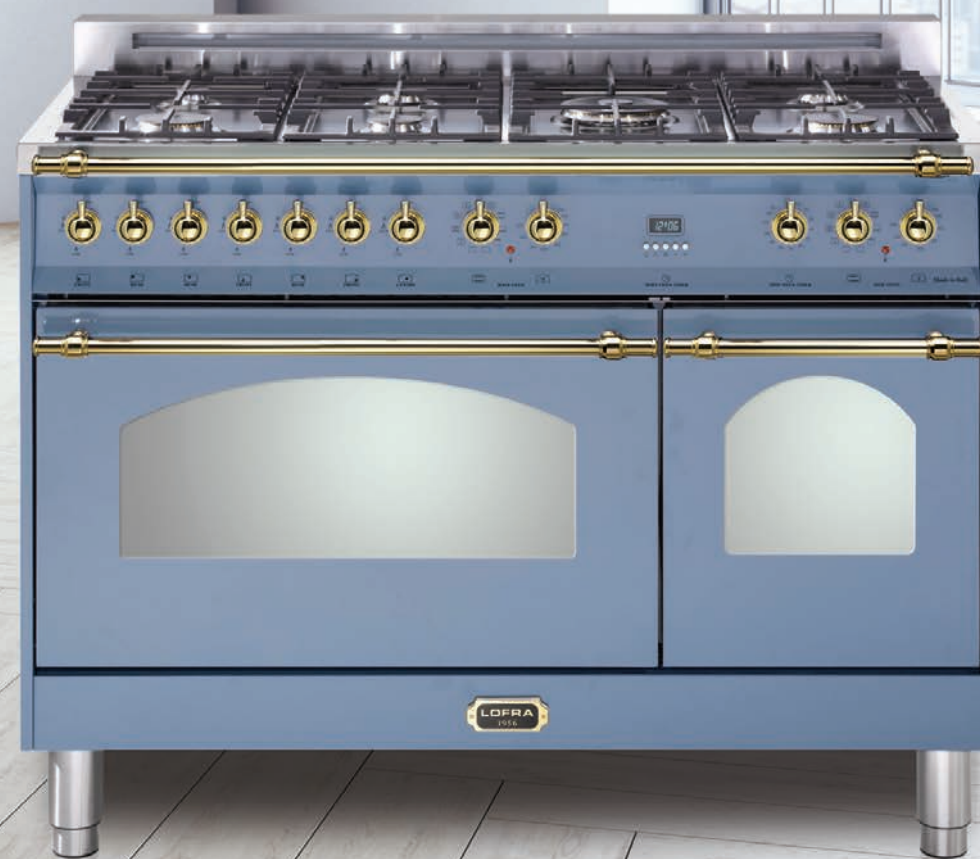
The Lofra brand stands for 65 years of experience, passion, and quality.

Lofra, one of the most prestigious and well-recognized brands in the world, has been manufacturing high-quality home appliances since 1956 and has always been inspired to create products that will satisfy even the most demanding customers.

Designed and manufactured in the hills around the city of Padua, each Lofra Appliance is carefully designed and built with the high-quality standards of a “Made in Italy” brand.

Mangia bene, vivi felice.

**Eat well, live happy.**





# MAIN FEATURES



## REAL METAL KNOBS & HANDRAILS

Lofra's quality is visible in every little detail including its signature knobs and handrails.



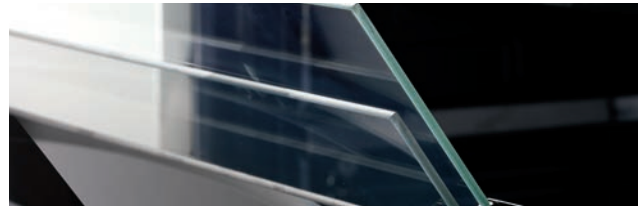
## BRASS BURNERS

Each Lofra semi-sealed burner provides efficiency for optimal cooking performance. Beautifully crafted and functional with cast iron burner caps and easily removed parts for cleaning and maintenance.



## COOLING FAN

Lofra's uniquely designed cooling fan system is designed to prevent hot air from damaging the range controls. Cold air enters the oven door from below and warm air vents out through an incorporated vent above the door handle.



## TRIPLE TEMPERED GLAZED GLASS DOORS

Each oven door is built with three panels of glass, a design that keeps heat locked inside of the oven cavity and reduces the external surface temperature to ensure safety while also reducing energy consumption.



## TELESCOPIC SHELF SUPPORTS

Special guides allow for easy access for turning and basting while also adding protection against overturned trays.



## GREASE FILTER

The grease filter covers the primary convection fan and ensures that the oven cavity is always clean. The filter is easily removed for maintenance and cleaning.





# COOKING IS A PLEASURE

Lofra ranges are versatile in size, design and function.

Each multi-function oven offers ten useful cooking options that can accommodate any culinary creation.

Choosing a Lofra range will enhance the cooking experience with pro-style performance and easy-to-use cooking modes.

Simply set the desired function, adjust the temperature knobs and let the oven do the rest to bring your most delicious delicacies to the table.



**DEFROSTING**  
Speed up defrosting time without par-cooking with unheated fan circulation.



**EUROPEAN CONVECTION**  
Prevent flavor transfer with the use of the European element combined with the convection fan. Best for food that should be well-cooked in the middle, but not well-done on the exterior.



**CONVECTION BAKE**  
Traditional baking with heat on the top and bottom being evenly distributed throughout the cavity with fan circulation. Use this for the quickest and most even cooking both inside and out.



**CONVECTION BROIL**  
Activate the convection fan along with the broiler for an even distribution of intense heat. Ideal for grilling & browning – the outside becomes crisp, and the inside remains moist.



**MAXI BROIL**  
Powerful and direct heat from the broil element. Best for melting and browning quickly without overcooking.



**OVEN LIGHT + DOUGH RISING**  
The oven light will be turned on and will remain illuminated throughout the cooking cycle. The light may also aid in the rising of your favorite dough.



**CONVENTIONAL COOKING**  
The most traditional and widely utilized cooking method as it provides heat from both the top and bottom, allowing food to cook evenly.



**BOTTOM HEAT**  
This bottom heat source is perfect for crisping up a pizza or quiche crust. It can even be used for moist slow cooked dishes.



**TOP HEAT**  
The upper element is activated for a slow and delicate heat. Suitable for foods that must remain dry yet well-cooked on the inside.

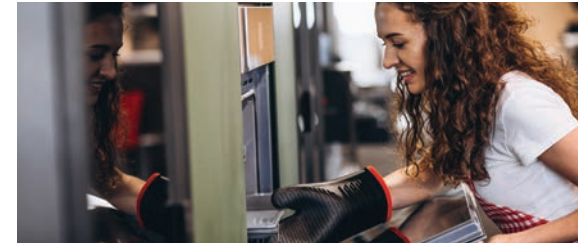


**GRILLING**  
The upper grill element provides a high and focused heat. Perfect for grilling meats, fish & vegetables.





# BE PART OF THE LOFRA FAMILY





# OUR ITALIAN HEART



The history of Lofra began with the passion and intuition of the Lovato brothers, who in 1956 started to manufacture pots, which soon led to the creation of the award-winning CURVA line. Today, Lofra continues to manufacture high-end luxury appliances to meet the needs of the most sophisticated customers around the world.

Lofra is proud to offer three exquisite range collections to the US customer:

**DOLCEVITA:** a tribute to 60 years of Lofra history. A touch of tradition, supported by the latest cooking technology.

**CURVA:** a patented innovative and energetic design that represents the perfect union of tradition and modernity.

**MAESTRO:** a versatile collection of ranges with a presence as strong as its performance.



DOLCEVITA

# DOLCEVITA

Dolcevita ranges are as beautiful as they are well-built and functional. Featuring refined knobs and handles made from solid metal blocks, a tasteful digital clock display and an elegant body design.

The Collection is available in 4 sizes and can be customized with brilliant color and trim options.

Bring the sweet life to your kitchen with LOFRA Dolcevita ranges.



# DOLCEVITA



The Dolcevita range is a tribute to LOFRA's Italian roots with a traditional, yet modern design that will bring elegance to any kitchen.



# DOLCEVITA 60" DUAL FUEL

**R-D60MMG800**

**DIMENSIONS:**

Height: 35½" to 37¼" (without backsplash and hood)  
Width: 60"  
Depth: 25½"

**TOP**

- Aisi 304 stainless steel top & back guard
- 8 brass burners and matte black burner caps (2 dual crown burners)
- One-Touch ignition
- Gas shutoff safety system
- Heavy duty cast iron grates & burner caps
- LP gas conversion kit included

**MAIN OVEN**

- Interior Dimensions: 26½"w x 15"d x 13"h
- Large multifunction convection oven: 9 cooking modes
- Full width Broil element
- Bake element
- True European convection
- 2 oven lights
- 3 panel, removable glass oven door
- Easy removable glass for cleaning
- 1 telescopic glide shelf installed
- 1 enamel oven drip tray
- Ventilated doors with Cooling System
- Height adjustable stainless steel legs

**SIDE OVEN**

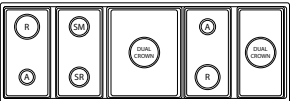
- Interior Dimensions: 17"w x 15"d x 13"h
- Multifunction convection oven: 9 cooking modes
- Full width Broil element
- Bake element
- True European convection
- 1 oven light
- 3 panel, removable glass oven door
- Easy removable glass for cleaning
- 1 heavy duty oven rack
- 1 enamel oven drip tray

Burner Type	Max. Input (Btu/h)
A	5,000
SR	8,000
R	12,000
Dual	18,000

**OPTIONAL**

- Teppanyaki (steel griddle)
- Simmer plate
- Wok ring
- Ribbed cast-iron steak griddle
- Plinth toe-kick - stainless steel
- Color matching side filler set

**COOKTOP LAYOUT:**



LAVENDER (L) \*backsplash, hood and plinth are optional



MATTE BLACK (K)



WHITE (W)

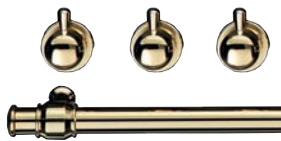


STAINLESS STEEL (X)

**TRIM OPTIONS:**



CHROME (C)



BRASS (O)

# DOLCEVITA 48" DUAL FUEL



MATTE BLACK (K)



LAVENDER (L)



WHITE (W)



STAINLESS STEEL (X)

TRIM OPTIONS:



CHROME (C)



BRASS (O)

R—D48MMG700

DIMENSIONS:

Height: 35½" to 37¼"  
Width: 48"  
Depth: 25½"

TOP

- Aisi 304 stainless steel top & back guard
- 7 brass burners and matte black burner caps (1 dual crown burner)
- One-Touch ignition
- Gas shutoff safety system
- Heavy duty cast iron grates & burner caps
- LP gas conversion kit included

MAIN OVEN

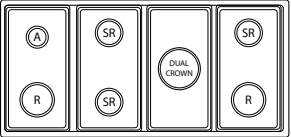
- Interior Dimensions: 26½"w x 15"d x 13"h
- Large multifunction convection oven: 9 cooking modes
- Full width Broil element
- Bake element
- True European convection
- 2 oven lights
- 3 panel, removable glass oven door
- Easy removable glass for cleaning
- 1 telescopic glide shelf installed
- 1 enamel oven drip tray
- Ventilated doors with Cooling System
- Height adjustable stainless steel legs

SIDE OVEN

- Interior Dimensions: 11.25"w x 15"d x 13"h
- Multifunction convection oven: 9 cooking modes
- Full width Broil element
- Bake element
- True European convection
- 1 oven light
- 3 panel, removable glass oven door
- Easy removable glass for cleaning
- 1 heavy duty oven rack
- 1 enamel oven drip tray

Burner Type	Max. Input (Btu/h)
A	5,000
SR	8,000
R	12,000
Dual	18,000

COOKTOP LAYOUT:



# DOLCEVITA 36" DUAL FUEL



STAINLESS STEEL (X)



MATTE BLACK (K)



WHITE (W)



LAVENDER (L)

TRIM OPTIONS:



CHROME (C)



BRASS (O)

R—S36MOG500

DIMENSIONS:

Height: 35½" to 37¼"  
Width: 36"  
Depth: 25½"

TOP

- Aisi 304 stainless steel top & back guard
- 5 brass burners and matte black burner caps (1 dual crown burner)
- One-Touch ignition
- Gas shutoff safety system
- Heavy duty cast iron grates & burner caps
- LP gas conversion kit included

OVEN

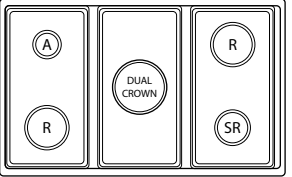
- Interior Dimensions: 26½"w x 15"d x 13"h
- Large multifunction convection oven: 9 cooking modes
- Full width Broil element
- Bake element
- True European convection
- 2 oven lights
- 3 panel, removable glass oven door
- Easy removable glass for cleaning
- 1 telescopic glide shelf installed
- 1 enamel oven drip tray
- Ventilated doors with Cooling System
- Height adjustable stainless steel legs

OPTIONAL

- Teppanyaki (steel griddle)
- Simmer plate
- Wok ring
- Ribbed cast-iron steak griddle
- Plinth toe-kick – stainless steel
- Color matching side filler set

Burner Type	Max. Input (Btu/h)
A	5,000
SR	8,000
R	12,000
Dual	18,000

COOKTOP LAYOUT:





# DOLCEVITA 36" INDUCTION



## R-S36M00015

### DIMENSIONS:

Height: 35½" to 37¼"  
Width: 36"  
Depth: 25½"

### TOP

- 5 Induction Elements
- 1 Bridge Zone
- Rapid Boil Setting
- Simmer Setting
- Power Boost on all elements

### OVEN

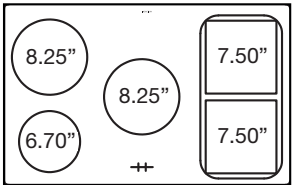
- Interior Dimensions: 26½"w x 15"d x 13"h
- Large multifunction convection oven: 9 cooking modes
- Full width Broil element
- Bake element
- True European convection
- 2 oven lights
- 3 panel, removable glass oven door
- Easy removable glass for cleaning
- 1 telescopic glide shelf installed
- 1 enamel oven drip tray
- Ventilated doors with Cooling System
- Height adjustable stainless steel legs

### OPTIONAL

- Teppanyaki (steel griddle)
- Ribbed cast-iron steak griddle
- Plinth toe-kick – stainless steel
- Color matching side filler set

Zone (Inches)	Max. Input (W)
6.70	2,200
8.25	3,700
7.50	3,000

### COOKTOP LAYOUT:



# DOLCEVITA 30" DUAL FUEL



## R-S30M0G500

### DIMENSIONS:

Height: 35½" to 37¼"  
Width: 30"  
Depth: 25½"

### TOP

- Aisi 304 stainless steel top & back guard
- 5 brass burners and matte black burner caps (1 dual crown burner)
- One-Touch ignition
- Gas shutoff safety system
- Heavy duty cast iron grates & burner caps
- LP gas conversion kit included

### OVEN

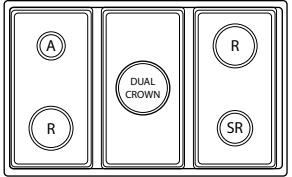
- Interior Dimensions: 26½"w x 15"d x 13"h
- Large multifunction convection oven: 9 cooking modes
- Full width Broil element
- Bake element
- True European convection
- 2 oven lights
- 3 panel, removable glass oven door
- Easy removable glass for cleaning
- 1 telescopic glide shelf installed
- 1 enamel oven drip tray
- Ventilated doors with Cooling System
- Height adjustable stainless steel legs

### OPTIONAL

- Teppanyaki (steel griddle)
- Simmer plate
- Wok ring
- Ribbed cast-iron steak griddle
- Plinth toe-kick – stainless steel
- Color matching side filler set

Burner Type	Max. Input (Btu/h)
A	5,000
SR	8,000
R	12,000
Dual	18,000

### COOKTOP LAYOUT:



STAINLESS STEEL (X) Plinth toe-kick is optional



MATTE BLACK (K)



WHITE (W)



LAVENDER (L)

### TRIM OPTIONS:



CHROME (C)



BRASS (O)

WHITE (W)



MATTE BLACK (K)



STAINLESS STEEL (X)



LAVENDER (L)

### TRIM OPTIONS:



CHROME (C)



BRASS (O)



# DOLCEVITA 30" INDUCTION



MATTE BLACK (K)



STAINLESS STEEL (X)



WHITE (W)

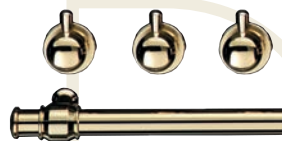


LAVENDER (L)

TRIM OPTIONS:



CHROME (C)



BRASS (O)

R-S30M00014

DIMENSIONS:

Height: 35½" to 37¼"  
Width: 30"  
Depth: 25½"

TOP

- 4 Induction Elements
- 1 Bridge Zone
- Rapid Boil Setting
- Simmer Setting
- Power Boost on all elements

OVEN

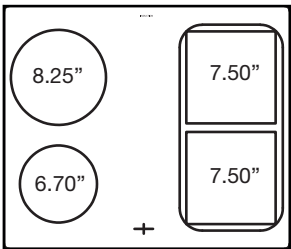
- Interior Dimensions: 26½"w x 15"d x 13"h
- Large multifunction convection oven: 9 cooking modes
- Full width Broil element
- Bake element
- True European convection
- 2 oven lights
- 3 panel, removable glass oven door
- Easy removable glass for cleaning
- 1 telescopic glide shelf installed
- 1 enamel oven drip tray
- Ventilated doors with Cooling System
- Height adjustable stainless steel legs

OPTIONAL

- Teppanyaki (steel griddle)
- Ribbed cast-iron steak griddle
- Plinth toe-kick – stainless steel
- Color matching side filler set

Zone (Inches)	Max. Input (W)
6.70	2,200
8.25	3,700
7.50	3,000

COOKTOP LAYOUT:







# CURVA

A patented and innovative design featuring a dynamic curved door and handle that represents the perfect union of tradition and modernity.

# CURVA 48" DUAL FUEL



STAINLESS STEEL (X)



MATTE BLACK (K)



WHITE (W)



BLUE (U)

## C-SD48MMG700

### DIMENSIONS:

Height: 35½" to 37¼"  
Width: 48"  
Depth: 25½"

### TOP

- Aisi 304 stainless steel top & back guard
- 7 brass burners and matte black burner caps (1 dual crown burner)
- One-Touch ignition
- Gas shutoff safety system
- Heavy duty cast iron grates & burner caps
- LP gas conversion kit included

### MAIN OVEN

- Interior Dimensions: 26½"w x 15"d x 13"h
- Large multifunction convection oven: 9 cooking modes
- Full width Broil element
- Bake element
- True European convection
- 2 oven lights
- 3 panel, removable glass oven door
- Easy removable glass for cleaning
- 1 telescopic glide shelf installed
- 1 enamel oven drip tray
- Ventilated doors with Cooling System
- Height adjustable stainless steel legs

### SIDE OVEN

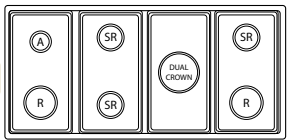
- Interior Dimensions: 11.25"w x 15"d x 13"h
- Multifunction convection oven: 9 cooking modes
- Full width Broil element
- Bake element
- True European convection
- 1 oven light
- 3 panel, removable glass oven door
- Easy removable glass for cleaning
- 1 heavy duty oven rack
- 1 enamel oven drip tray

Burner Type	Max. Input (Btu/h)
A	5,000
SR	8,000
R	12,000
Dual	18,000

### OPTIONAL

- Teppanyaki (steel griddle)
- Simmer plate
- Wok ring
- Ribbed cast-iron steak griddle
- Plinth toe-kick – stainless steel
- Color matching side filler set

### COOKTOP LAYOUT:





# CURVA 36" DUAL FUEL



MATTE BLACK (K)



STAINLESS STEEL (X)



WHITE (W)



BLUE (U)

## C-S36MOG500

### DIMENSIONS:

Height: 35½" to 37¼"  
Width: 36"  
Depth: 25½"

### TOP

- Aisi 304 stainless steel top & back guard
- 5 brass burners and matte black burner caps (1 dual crown burner)
- One-Touch ignition
- Gas shutoff safety system
- Heavy duty cast iron grates & burner caps
- LP gas conversion kit included

### OVEN

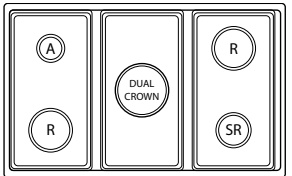
- Interior Dimensions: 26½"w x 15"d x 13"h
- Large multifunction convection oven: 9 cooking modes
- Full width Broil element
- Bake element
- True European convection
- 2 oven lights
- 3 panel, removable glass oven door
- Easy removable glass for cleaning
- 1 telescopic glide shelf installed
- 1 enamel oven drip tray
- Ventilated doors with Cooling System
- Height adjustable stainless steel legs

### OPTIONAL

- Teppanyaki (steel griddle)
- Simmer plate
- Wok ring
- Ribbed cast-iron steak griddle
- Plinth toe-kick - stainless steel
- Color matching side filler set

Burner Type	Max. Input (Btu/h)
A	5,000
SR	8,000
R	12,000
Dual	18,000

### COOKTOP LAYOUT:



MAESTRO

# MAESTRO

A versatile collection of ranges with a presence as strong as its performance. Devoted chefs will love the design versatility and the pro-style performance to match.



# MAESTRO 48" DUAL FUEL



BLUE (U)



MATTE BLACK (K)



WHITE (W)



STAINLESS STEEL (X)

## M-SD48MMG700

### DIMENSIONS:

Height: 35½" to 37¼"

Width: 48"

Depth: 25½"

### TOP

- Aisi 304 stainless steel top & back guard
- 7 brass burners and matte black burner caps (1 dual crown burner)
- One-Touch ignition
- Gas shutoff safety system
- Heavy duty cast iron grates & burner caps
- LP gas conversion kit included

### MAIN OVEN

- Interior Dimensions: 26½"w x 15"d x 13"h
- Large multifunction convection oven: 9 cooking modes
- Full width Broil element
- Bake element
- True European convection
- 2 oven lights
- 3 panel, removable glass oven door
- Easy removable glass for cleaning
- 1 telescopic glide shelf installed
- 2 heavy-duty oven racks
- 1 enamel oven drip tray
- Ventilated doors with Cooling System
- Height adjustable stainless steel legs

### SIDE OVEN

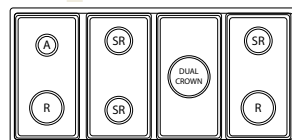
- Interior Dimensions: 11.25"w x 15"d x 13"h
- Multifunction convection oven: 9 cooking modes
- Full width Broil element
- Bake element
- True European convection
- 1 oven light
- 3 panel, removable glass oven door
- Easy removable glass for cleaning
- 1 heavy duty oven rack
- 1 enamel oven drip tray

### OPTIONAL

- Teppanyaki (steel griddle)
- Simmer plate
- Wok ring
- Ribbed cast-iron steak griddle
- Plinth toe-kick - stainless steel
- Color matching side filler set

Burner Type	Max. Input (Btu/h)
A	5,000
SR	8,000
R	12,000
Dual	18,000

### COOKTOP LAYOUT:



# MAESTRO 36" DUAL FUEL



STAINLESS STEEL (X)



MATTE BLACK (K)



WHITE (W)



BLUE (U)

## M-SS36M0G500

### DIMENSIONS:

Height: 35½" to 37¼"

Width: 36"

Depth: 25½"

### TOP

- Aisi 304 stainless steel top & back guard
- 5 brass burners and matte black burner caps (1 dual crown burner)
- One-Touch ignition
- Gas shutoff safety system
- Heavy duty cast iron grates & burner caps
- LP gas conversion kit included

### OVEN

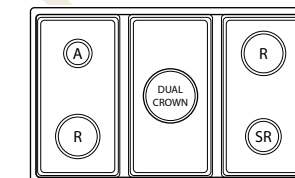
- Interior Dimensions: 26½"w x 15"d x 13"h
- Large multifunction convection oven: 9 cooking modes
- Full width Broil element
- Bake element
- True European convection
- 2 oven lights
- 3 panel, removable glass oven door
- Easy removable glass for cleaning
- 1 telescopic glide shelf installed
- 1 heavy-duty oven racks
- 1 enamel oven drip tray
- Ventilated doors with Cooling System
- Height adjustable stainless steel legs

### OPTIONAL

- Teppanyaki (steel griddle)
- Simmer plate
- Wok ring
- Ribbed cast-iron steak griddle
- Plinth toe-kick - stainless steel
- Color matching side filler set

Burner Type	Max. Input (Btu/h)
A	5,000
SR	8,000
R	12,000
Dual	18,000

### COOKTOP LAYOUT:





# MAESTRO 36" INDUCTION



MATTE BLACK (K)



STAINLESS STEEL (X)



WHITE (W)



BLUE (U)

**M-SS36M00015**

**DIMENSIONS:**

Height: 35½" to 37¼"  
Width: 36"  
Depth: 25½"

**TOP**

- 5 Induction Elements
- 1 bridge zone
- Rapid Boil Setting
- Simmer Setting
- Power Boost on all elements

**OVEN**

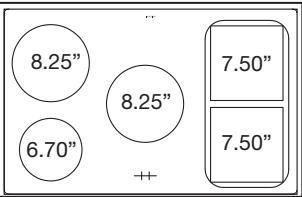
- Interior Dimensions: 26½"w x 15"d x 13"h
- Large multifunction convection oven: 9 cooking modes
- Full width Broil element
- Bake element
- True European convection
- 2 oven lights
- 3 panel, removable glass oven door
- Easy removable glass for cleaning
- 1 telescopic glide shelf installed
- 1 enamel oven drip tray
- Ventilated doors with Cooling System
- Height adjustable stainless steel legs

**OPTIONAL**

- Teppanyaki (steel griddle)
- Ribbed cast-iron steak griddle
- Plinth toe-kick – stainless steel
- Color matching side filler set

Zone (Inches)	Max. Input (W)
6.70	2,200
8.25	3,700
7.50	3,000

**COOKTOP LAYOUT:**



# MAESTRO 30" DUAL FUEL



MATTE BLACK (K)



STAINLESS STEEL (X)



WHITE (W)



BLUE (U)

**M-SS30M0G500**

**DIMENSIONS:**

Height: 35½" to 37¼"  
Width: 30"  
Depth: 25½"

**TOP**

- Aisi 304 stainless steel top & back guard
- 5 brass burners and matte black burner caps (1 dual crown burner)
- One-Touch ignition
- Gas shutoff safety system
- Heavy duty cast iron grates & burner caps
- LP gas conversion kit included

**OVEN**

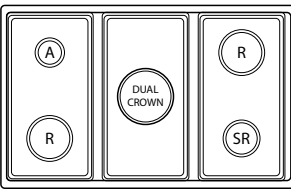
- Interior Dimensions: 26½"w x 15"d x 13"h
- Large multifunction convection oven: 9 cooking modes
- Full width Broil element
- Bake element
- True European convection
- 2 oven lights
- 3 panel, removable glass oven door
- Easy removable glass for cleaning
- 1 telescopic glide shelf installed
- 1 heavy-duty oven racks
- 1 enamel oven drip tray
- Ventilated doors with Cooling System
- Height adjustable stainless steel legs

**OPTIONAL**

- Teppanyaki (steel griddle)
- Simmer plate
- Wok ring
- Ribbed cast-iron steak griddle
- Plinth toe-kick – stainless steel
- Color matching side filler set

Burner Type	Max. Input (Btu/h)
A	5,000
SR	8,000
R	12,000
Dual	18,000

**COOKTOP LAYOUT:**





# MAESTRO 30" INDUCTION



WHITE (W)



STAINLESS STEEL (X)



MATTE BLACK (K)



BLUE (U)

**M-SS30M00014**

**DIMENSIONS:**

Height: 35½" to 37¼"  
Width: 30"  
Depth: 25½"

**TOP**

- 4 Induction Elements
- 1 bridge zone
- Rapid Boil Setting
- Simmer Setting
- Power Boost on all elements

**OVEN**

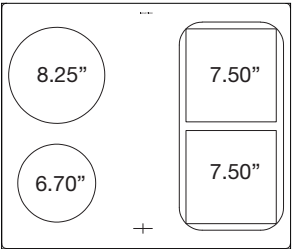
- Interior Dimensions: 26½"w x 15"d x 13"h
- Large multifunction convection oven: 9 cooking modes
- Full width Broil element
- Bake element
- True European convection
- 2 oven lights
- 3 panel, removable glass oven door
- Easy removable glass for cleaning
- 1 telescopic glide shelf installed
- 1 enamel oven drip tray
- Ventilated doors with Cooling System
- Height adjustable stainless steel legs

**OPTIONAL**

- Teppanyaki (steel griddle)
- Ribbed cast-iron steak griddle
- Plinth toe-kick – stainless steel
- Color matching side filler set

Zone (Inches)	Max. Input (W)
6.70	2,200
8.25	3,700
7.50	3,000

COOKTOP LAYOUT:





# FEATURES, OPTIONS & ACCESSORIES



## VENTILATION



MATTE BLACK  
36": arnm36o  
48": arnm48o  
60": arnm60o



WHITE  
36": arw36o  
48": arw48o  
60": arw60o

### DOLCEVITA LINE

- Brushed stainless steel – aisi 430sb + enamel color
- Telescopic stainless steel chimney
- LED spotlights
- 500 CFM (36" & 48") or 600 CFM (60")
- Multi-speed extraction
- Anti-grease metal filter – removable and washable (dishwasher safe)
- Carbon filters
- Touch controls and remote control

TRIM OPTIONS:



CHROME



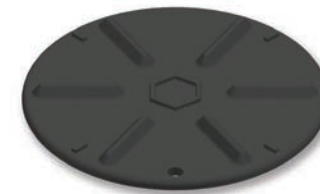
BRASS

Hood	Dimensions: width x depth in inches
DolceVita 36"	36x19
DolceVita 48"	48x19
DolceVita 60"	60x19



### STEAK GRIDDLE

The ribbed cast iron griddle offers even heat to prepare your favorite grilled delicacies right on top of your cooktop surface. For use on top of the cast iron grate supports.



### SIMMER PLATE

The cast iron plate creates a flat cooking surface and significantly reduces heat in order to achieve a simmer temperature.



### STEAK GRIDDLE PAN FOR INDUCTION

This cast iron ribbed griddle is made specifically for induction cooktop surfaces. With a flat bottom, it allows for instant heat for the perfect BBQ setting on an induction range. Protective holders for handling are included.



### WOK ADAPTER RING

Usable on all gas hobs, this cast iron support piece cradles the wok to prevent tipping and to evenly distribute heat to wok-pot meals.



### TEPPANYAKI FOR GAS BURNERS

Made of stainless steel, the teppanyaki griddle allows you to grill directly on your range top. For use over any two burners by removing the cast iron grate.



### TEPPANYAKI FOR INDUCTION

A cast iron griddle that is flat both on top and bottom is made specifically for induction cooktop surfaces. Griddles aren't just for gas cooktops any longer! Protective holders for handling are included.





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