



A QUICK GUIDE TO LOFRA OVEN FUNCTIONS

Lofra ranges are versatile in size, design and purpose. Each range is equipped with multi-function ovens that offer ten useful cooking options to accommodate any culinary creation.

Use this guide to find the oven function that will provide the perfect setting for bringing your most delicious delicacies to the table.



*Dolcevita 48· Dual Fuel
Lavender with Brass Trim*



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WITH THE LOFRA MULTIFUNCTION OVEN KNOB

EASILY BRING YOUR FINEST MEALS TO THE TABLE.

Simply turn the function knob to the optimal setting, adjust the temperature and let the Lofra oven do the rest.

NOTE: *In order for the secondary oven (48" & 60" ranges) to function, the timer knob must be active.*



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. Think of finishing off your favorite lasagna, nachos and deserts like crème brûlée.



GRILLING

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



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.



Buon Appetito!
- Lofra USA