

AVAILABLE  
TO TEST DRIVE  
IN OUR DEMO  
KITCHEN!



# Giovanni

## REVOLVING STONE BASE PIZZA OVEN

The Giovanni is LLK's revolutionary range of Italian gas & wood fired pizza ovens with a revolving stone base. The Giovanni is available in various deck sizes and a choice of wood, gas or dual fuel supply, according to the user's requirements.

Starring a ground-breaking revolving stone base that allows for easier loading and unloading, the Giovanni speeds up the production rate by up to 20%, thus potentially increasing revenue. It is so easy to use that anyone can operate it!

The Giovanni oven has a refractory stone cooking floor which retains heat and produces an even consistent bake, making it the perfect choice for our ovens.

The Giovanni's core is manufactured from super high alumina refractory concrete, ensuring thermal stability. The dome shape hugs the floor tiles inside of the oven allowing no heat to escape through the gaps. The dome itself is aerodynamically designed to avoid suffocation of the flame, offering a ceiling height of 440mm which delivers significant energy savings as a result of its huge thermal resistance.

Speed up production  
rate by 20% with the  
revolutionary Giovanni!



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llk

## Specifications

Model	External Dimensions	Cooking Area	Oven Mouth Dimensions	BTU/hr during cooking	Max. Cooking Capacity	
					10" Pizzas	12" Pizzas
<b>WOOD FIRED MODELS</b>						
LLKGV5-W	1500w x 1650d	900 Ø	580w x 250h	N/A	8	5
LLKGV9-W	1800w x 1950d	1150 Ø	580w x 250h	N/A	13	9
LLKGV13-W	2000w x 2200d	1350 Ø	580w x 250h	N/A	21	13
<b>FORCED GAS MODELS</b>						
LLKGV7-G	1500w x 1650d	970 Ø	580w x 250h	34,121	10	7
LLKGV12-G	1800w x 1950d	1300 Ø	580w x 250h	47,769	18	12
LLKGV15-G	2000w x 2200d	1440 Ø	580w x 250h	61,418	24	15
<b>DUAL FUEL MODELS</b>						
LLKGV5-WG*	1500w x 1650d	900 Ø	580w x 250h	81,891	8	5
LLKGV9-WG*	1800w x 1950d	1150 Ø	580w x 250h	95,539	13	9
LLKGV13-WG*	2000w x 2200d	1350 Ø	580w x 250h	116,012	21	13

\*The dual fuel Giovanni models are supplied with a standard gas burner.



LLK's forced draught burner reduces gas consumption by over 40% by mixing gas and air.



This oven requires less skill, whilst still looking spectacularly professional!



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