

AVAILABLE  
TO TEST DRIVE  
IN OUR DEMO  
KITCHEN!



# Verrocchio

## GAS PIZZA OVEN

The Verrocchio is LLK's fantastic range of Italian gas and living flame pizza ovens. The Verrocchio is available in various deck sizes according to the user's requirements.

All of our gas ovens can be supplied with our forced draught gas burner, which has lowest gas consumption in the world and throws a highly energy efficient flame of up to 1500mm, providing perfect heat distribution throughout the deck. Our patented burner creates a radiant coloured flame simply by using a mixture of gas and air to create the authentic look of a wood fired oven. Taking up less space than wood in the oven, the gas burner option offers increased production of up to three extra pizzas at a time.\* An additional benefit of using a gas burner is the fact that it doesn't produce soot, eradicating the cost of smoke suppressants which commonly come with the wood fired option. No insects can be found lurking in the gas burner, which can be sometimes found in the logs.

Lovingly developed over 10 years, our range of gas living flame ovens feature the latest technology and innovation, inspired by traditional techniques. Our innovative manufacturers possess extensive knowledge and experience and are experts in their field.

Our forced draught gas burner has the lowest gas consumption on the market.



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llk

\*Dependent on deck size chosen.

## Why choose a Verrocchio?

Our clever electronic control panel\* can notify you when your pizzas are cooked to perfection, as well as letting you know if your oven changes in temperature, prompting you adjust the flame accordingly. It also features a fault finding indicator, which seeks out any problems or blockages sounding the alarm to alert the operator. The ability to easily control the gas burner using a simple gas regulation valve means that from the first to the last pizza of the day, cooking time is consistent.

The Verrocchio oven has an 8cm thick stone cooking floor which retains heat and produces an even consistent bake, making it the perfect choice for our ovens.

The Verrocchio's core is manufactured from super high alumina refractory concrete, ensuring thermal stability. The dome shape hugs the 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.

The ovens come with a standard metallic cover finish, a dome finish is available which can be either painted or tiled to suit the customers' requirements (POA). A floor stand is included with the oven.

All of our ovens can be delivered assembled or in kit form to be built onsite. In kit form they will fit through a standard door opening of 70cm so there is no need for crane and removal of walls etc.



For establishments who would like to build their oven into a wall, we recommend the oven is supplied in a standard finish allowing the oven to be customised easily.



## Specifications

Model	External Dimensions	Cooking Area	Oven Mouth Dimensions	Max Power (kw)	BTU/hr during cooking	Power used during cooking (kw)	Max. Cooking Capacity		
							10"	12"	
<b>STANDARD GAS BURNER</b>									
LLKVR4-G	1150w x 1220d	850 Ø	460w x 280h	18	61,418	18	6	4	
LLKVR7-G	1450w x 1550d	1000 Ø	580w x 280h	21	68,242	20	10	7	
LLKVR9-G	1500w x 1650d	1150 Ø	580w x 280h	24	81,891	24	13	9	
LLKVR13-G	1800w x 1950d	1450 Ø	580w x 280h	28	95,539	28	20	13	
<b>FORCED GAS BURNER</b>									
LLKVR4-FG	1150w x 1220d	850 Ø	460w x 280h	18	27,297	8	6	4	
LLKVR7-FG	1450w x 1550d	1000 Ø	580w x 280h	21	34,121	10	10	7	
LLKVR9-FG	1500w x 1650d	1150 Ø	580w x 280h	24	40,945	12	13	9	
LLKVR13-FG	1800w x 1950d	1450 Ø	580w x 280h	28	47,769	14	20	13	
LLKVR16-FG	2000w x 2200d	1650 Ø	580w x 280h	34	61,418	18	25	16	

If you like to be energy efficient the FG burner is the choice for you!



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