



Da Vinci

WOOD-FIRED PIZZA OVEN

The Da Vinci is LLK's fantastic range of Italian wood fired pizza ovens. The Da Vinci is available in various deck sizes according to the user's requirements.

There's nothing more authentically Italian than a wood fired pizza, is there? The Da Vinci oven offers this authenticity with a modern twist! Using all of the latest materials for their heat retaining qualities, yet still offering a traditional cooking experience, the Da Vinci is the perfect choice for any pizza establishment!

Lovingly developed over 10 years, our range of wood-fired 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 optional 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 to add more wood accordingly.

The superior insulation allows the oven to get to temperature in just 30 minutes.



linda-lewis.co.uk

llk

Why choose a Da Vinci?

The fully assembled Da Vinci 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 Da Vinci'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 resulting in a huge thermal resistance.

The ovens come with a standard galvanised steel box 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 windows etc.



Specifications

Model	External Dimensions	Cooking Area	Oven Mouth Dimensions	Max Power (kw)	Max. Cooking Capacity	
					10" Pizzas	12" Pizzas
LLKDV3	1150w x 1220d	850 Ø	460w x 280h	18	5	3
LLKDV5	1450w x 1550d	1000 Ø	580w x 280h	21	8	5
LLKDV7	1500w x 1650d	1150 Ø	580w x 280h	24	10	7
LLKDV9	1800w x 1950d	1450 Ø	580w x 280h	28	16	9
LLKDV13	2000w x 2200d	1650 Ø	580w x 280h	32	21	13

Model	Standard KGs	Dome KGs	Mosaic KGs
LLKDV3	750	900	1000
LLKDV5	950	1100	1200
LLKDV7	1100	1300	1500
LLKDV9	1300	1500	1650
LLKDV13	1450	1750	1900



DEFRA exemption allows these ovens to burn wood in smokeless zones.



linda-lewis.co.uk

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.



linda-lewis.co.uk

llk

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



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"	
STANDARD GAS BURNER									
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	
FORCED GAS BURNER									
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!



linda-lewis.co.uk

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!



linda-lewis.co.uk

llk

Specifications

Model	External Dimensions	Cooking Area	Oven Mouth Dimensions	BTU/hr during cooking	Max. Cooking Capacity	
					10" Pizzas	12" Pizzas
WOOD FIRED MODELS						
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
FORCED GAS MODELS						
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
DUAL FUEL MODELS						
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!



linda-lewis.co.uk

AVAILABLE
TO TEST DRIVE
IN OUR DEMO
KITCHEN!



Andiamo

WOOD-FIRED AND GAS PIZZA OVEN

The Andiamo oven is LLK's latest offering of affordable, professional wood fired and gas oven. With its superior design and lightweight build, our fabulous Andiamo oven is perfect for mobile vehicles and restaurants alike.

Lovingly developed over 10 years, our range of wood-fired and 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.

The unique Andiamo oven has a superior design that allows it to have all the capabilities of the common refractory clay oven, whilst still retaining a traditional Italian appearance. The Andiamo takes up less space at only 1000mm in depth, yet has the same productivity compared to an oven of the same size in refractory clay.

The Andiamo is a great option for restaurants that do not have the budget for a refractory clay oven but still require an authentic look. As well as being a more economical solution for the restaurateur, the Andiamo oven has been specifically manufactured to be lightweight, making it the perfect oven for a mobile unit.

Andiamo means 'let's go' in Italian, making it the perfect name for this super quick heat up, on the go oven!



linda-lewis.co.uk

llk

*Optional Cordierite base currently only available for small and medium models

Specifications

Model	Oven Dimensions	Cooking Area	Maximum Power	BTU/hr during cooking	Pizza Capacity
LLKANDIAMO-G Gas	1040w x 1160d	820w x 940d	8 Kw	61,418	5 x 12" Pizza
LLKANDIAMO-W* Wood Fired	1040w x 1160d	820w x 940d	N/A	N/A	3 x 12" Pizza

Why choose a Andiamo?

To make this oven a cut above the rest, its outstanding insulation allows it to heat up in just 25 minutes, meaning no early starts to fire up the oven!

There's nothing more authentically Italian than a wood fired pizza. The Andiamo wood fired option offers this authenticity with a modern twist! Using all the latest materials for their heat retaining qualities, yet still offering a traditional cooking experience, the wood fired Andiamo is the perfect choice for your outdoor pizza venture or mobile unit.

The Andiamo gas option is supplied with our standard atmospheric burner. Taking up less space than wood in the oven, the gas burner option offers increased production of up to two 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 sometimes be found in the logs.

The innovative Andiamo's stone base is "cotto refrattario" allowing it to withstand long periods of time at high temperatures.

The Andiamo is available in a variety of finishes, including mosaic. Speak to the team today to discuss your personal preferences.



The Andiamo is the perfect oven for pop up pizza!



The Andiamo can be tiled to your specification.

Andiamo!



linda-lewis.co.uk