



# Da Vinci

## WOOD-FIRED PIZZA OVEN

The Da Vinci is LLK's fantastic range of Italian wood fired pizza ovens, 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.



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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

Please note: There may be some variation in sizes, as with any hand made product. Sizes are approximate and as accurate as possible.

## Technical Information

Model	Standard Finish Weight KG	Dome Finish Weight KG	Mosaic Finish Weight KG	Flow rate	Wood Consumption
LLKDV3	750	900	1000	220.87 m3/h	0.5-0.8 m3/gg
LLKDV5	950	1100	1200	220.87 m3/h	0.5-0.8 m3/gg
LLKDV7	1100	1300	1500	254.85 m3/h	0.8-1.1 m3/gg
LLKDV9	1300	1500	1650	254.85 m3/h	0.8-1.1 m3/gg
LLKDV13	1450	1750	1900	254.85 m3/h	0.8-1.1 m3/gg

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



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