



PIZZA AND CATERING EQUIPMENT PROFESSIONALS



Established in 2006 by strong minded business woman, Linda Lewis, Linda Lewis Kitchens (LLK) specialises in the import of the highest quality, Italian manufactured catering equipment. Determined to help her customers succeed, Linda made sure everything she brought to the UK had been built to the highest standard for longevity and reliability. In 2010, Linda made a real impact to the UK pizza market when she landed sole rights to Italian pizza oven brand Cuppone, this is when LLK started to emerge as the industry's pizza specialists.

Cuppone was established in 1963 by brothers Lorenzo, Luigi & Paolo. Specialising in only the production of pizza ovens, the brothers achieved multiple innovative designs that sent the pizza market into a spin. These included the Pizzaform in 1975, the first electric pizza oven in 1981 and introduced the first electric oven with rotating deck, the Giotto, in 2009.

In 2016, LLK introduced to the market their very own range of DEFRA approved wood and gas living-flame ovens, offering their customers a more traditional cooking experience. Lovingly developed over 10 years using the most innovative materials and techniques, LLK's living-flame ovens have proved a hit, including the ground-breaking Giovanni oven, which features a rotating base and fixed wood shelf.

Linda's mission has always been to offer the best possible buying experience for LLK's customers and following a once in a lifetime, eye opening opportunity with Goldman Sachs, LLK launched their very own development kitchen at their new premises in Oldham, just outside of Manchester. This brought the opportunity for their customers to 'try before they buy' LLK's development kitchen which has boosted sales and proved that a hands-on approach to selling really works. Boasting a range of electric, gas and wood pizza ovens, LLK's kitchen allows their customers to assess the best options for their business as well as gaining invaluable knowledge from LLK's Development Chef, Fabio Aurelio.

Italian born Fabio joined team LLK in September 2017. The well-travelled pizza master, who has worked in places such as Australia and Canada, has a passion for ingredients, techniques and most importantly having the right equipment to contribute towards running a successful operation. Fabio can offer bespoke consultancy including, ingredient, menu and equipment specification.

LLK have always stood by their business model of using a network of trusted dealers throughout the UK to distribute their goods. LLK's dealers are equipped to complete jobs from start to finish, including design and project management, meaning LLK can work closely to help specify the right equipment for the customer.

As well as using the development kitchen for one on one consultancy, LLK take pride in hosting dealer workshops, equipping their dealers with top tips and industry knowledge to sell the best match oven for their customer.

LLK's fabulous team love a good chat and will be happy to guide you through your best options. They can also put you in touch with the best dealer for you. Call us today on 0161 633 5797 to begin your journey to success!

Keep in touch with LLK via our social media pages.



/LindaLewisKitchens



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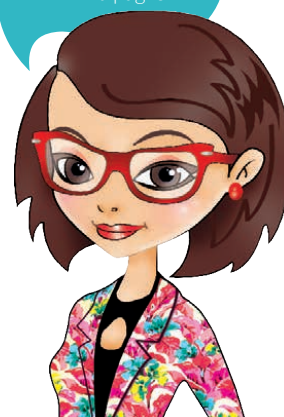
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OUR PROMISE TO YOU...



EDUCATE.

We help clients get it right from the beginning with expert guidance, advice and support.



REALISE.

We help people realise their potential with enlightening consultancy sessions.



ACHIEVE.

We help our customers turn their dreams into reality and support them on their journey.

DEMO KITCHEN

EDUCATE.REALISE.ACHIEVE.



Our passion at LLK is to ensure all our lovely customers get it right from the very beginning. Sadly, 60% of restaurants fail in the first 12 months, mainly due to the lack of groundwork: LLK are here to change that statistic. Using our knowledge and time served in the catering equipment industry, we help educate our customers from the very beginning of their journey to success. With a little help from our bistro style demonstration kitchen and the passion of our development chef, we have been helping our customers be remarkable in a competitive market since 2016.



Call team LLK to book
your free demo today!



— linda-lewis.co.uk —



SINGLE DECK WITH
MOBILE STAND (Supplied separately)

CUPPONE *Giorgione*

GAS PIZZA OVEN

The Cuppone Giorgione gas oven supersedes the original Cuppone gas oven which was on the market for more than 30 years. Boasting a stylish new look and a wider variety of sizes, with the same durable oven at its core, Giorgione is the gas deck oven for the modern kitchen.

Cuppone's gas oven has proven to be a versatile oven that you can rely on and the Giorgione is no different. Its unique design, featuring heat-distribution columns within the brick, is renowned for providing even cooking throughout the deck without the need to move pizzas around the oven.

Fresh features for 2021 include a new digital control panel, a full length heavy-duty handle, and a fully tempered glass door for added heat protection. There is also the addition of a smoke duct for easy connection to the kitchen's extraction system.

Like all Cuppone ovens, Giorgione features a stone-based deck that is floodlit by two halogen lamps, illuminating the contents for the user to see without opening the oven door. This helps with heat retention, as does the heat seal between the door and the cooking chamber.

Giorgione is supplied as a single deck oven that can be stacked without the need for a stacking kit: the flue simply interlocks. The most significant update for the new model is in the deck sizes, with four options now available, including the 'wide' deck that is extremely popular in Cuppone's electric ranges.

The gas oven may look different, but it is built with the same skill and technology that has proven so successful over the past 30 years.

Cuppone's gas oven hasn't changed much over the years, now it has a 2021 facelift!



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Why Giorgione?

- Single deck pizza oven
- Can be stacked to create twin deck
- Tempered glass door with full length handle
- Internal lighting
- Unique stone cooking surface
- Provides even cooking
- Simple to use
- Natural gas or LPG supply available

Cuppone pizza ovens can be used to cook so many different dishes and are often used during busy periods to reheat or finish off dishes that have been prepared in advance. They are also perfect for cooking pasta, jacket potatoes, fish, meat, vegetables, and much more.

Please note: when purchasing a gas appliance you need to get a site survey done beforehand by a Gas Safe registered engineer to assess the suitability of the site, ensure that you have a gas interlock system, and that the installation is carried out to current regulations otherwise it can be very dangerous and will void your warranty.

Specifications

Model	Dimensions			Oven Dimensions			Max Pizza Capacity		Net Weight	Loading	Consumption		Heat Output
	W	D	H	W	D	H	on base	in pans			Natural Gas	LPG	
LLKGR4351	1230	1120	537	720	720	185	4 x 14"	4 x 12"	176 kg	51,182 Btu/hr	1.58 m3/hr	1.18 kg/hr	15kW/max
LLKGR6351	1230	1480	537	720	1080	185	6 x 14"	6 x 12"	219 kg	63,124 Btu/hr	1.95 m3/hr	1.45 kg/hr	18.5kW/max
LLKGR6351L	1590	1120	537	1080	720	185	6 x 14"	6 x 12"	210 kg	63,124 Btu/hr	1.95 m3/hr	1.45 kg/hr	18.5kW/max
LLKGR9351	1590	1480	537	1080	1080	185	9 x 14"	9 x 12"	271 kg	83,597 Btu/hr	2.59 m3/hr	1.93 kg/hr	24.5kW/max

* All models require a 1/2" gas connection and 13 Amp socket,

STANDS

Model	W	D	H	Net Weight
SINGLE DECK				
SGR4351	1210	860	1100	54kg
SGR6351	1210	1215	1100	65kg
SGR6351L	1570	860	1100	62kg
SGR9351	1570	1215	1100	76kg
TWIN DECK				
SGR4352	1210	860	700	46kg
SGR6352	1210	1215	700	57kg
SGR6352L	1570	860	700	54kg
SGR9352	1570	1215	700	69kg
HOOD (NON MECHANICAL)				
HGR435	1215	1473	540	62kg
HGR635	1215	1831	540	67kg
HGR635L	1573	1473	540	73kg
HGR935	1573	1821	540	80kg

All stands are stainless steel effect finish.

Castors available as extra.

Please note: If stand is purchased separately delivery charges will apply.

! Ensure that you keep a distance of at least 50 mm between the oven and other equipment or inflammable materials. We advise that you leave an unrestricted space of at least 500 mm to the right side to allow for easy access to the electrical system.

All Cuppone products are supplied with 2 years parts and 1 year labour warranty as standard. 1 year additional labour warranty available as extra.

All models can be stacked 2 high



SINGLE DECK



TWIN STACKED WITH MOBILE STAND

You don't need a stacking kit - simply stack one on top of the other



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AVAILABLE
TO TEST DRIVE
IN OUR DEMO
KITCHEN!



TWIN DECK

CUPPONE

Tiziano

ELECTRIC PIZZA OVEN

The Tiziano range of ovens are designed to offer a wide range of equipment that will accommodate takeaways and small restaurants, where pizzas are only part of the menu or those with limited kitchen space. They cook pizzas in around 3-6 minutes, depending on the thickness of the base and whether you are cooking directly on the stone or in the pans.

Cuppone pizza ovens are incredibly versatile and can be used to cook different dishes such as pasta, jacket potatoes, fish, meat, vegetables, and much more. The Tiziano is capable of fast turnarounds during busy periods or for reheating and finishing off dishes that have been prepared in advance.

The Tiziano is built with a simple control system consisting of two mechanical thermostats on each deck. This independently controls the temperature above and below the stones to ensure uniform cooking of the top and bottom of the pizza. The heating elements are designed to totally cover the surface of the deck, and the oven is protected by a manual resetting thermostat which will intervene in the event of any abnormal overheating.


These are our
bestselling
ovens!



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Specifications

Model	Dimensions			Oven Dimensions			Max Pizza Capacity		Net Weight	Loading
	W	D	H	W	D	H	on base	in pans		
SINGLE DECK										
LLKTZ4201	700	560	390	420	420	140	4 x 8"	4 x 6"	45kg	2.1kw 1ph, 13Amp
LLKTZ5201	800	660	390	520	520	140	4 x 10"	4 x 8"	60kg	3.8kw 1ph or 3ph
LLKTZ6201S	900	600	390	620	460	140	2 x 12"	2 x 10"	60kg	3.1kw 1ph, 13Amp
LLKTZ6201	900	760	390	620	620	140	4 x 12"	4 x 10"	75kg	4.6kw 1ph or 3ph
LLKTZ7201	1000	860	390	720	720	140	4 x 14"	4 x 12"	95kg	5.2kw 1ph or 3ph
TWIN DECK										
LLKTZ4202	700	560	690	420	420	140	8 x 8"	8 x 6"	75kg	4.2kw 1ph or 3ph
LLKTZ5202	800	660	690	520	520	140	8 x 10"	8 x 8"	101kg	7.6kw 1ph or 3ph
LLKTZ6202S	900	600	690	620	460	140	4 x 12"	4 x 10"	101kg	6.2kw 1ph or 3ph
LLKTZ6202	900	760	690	620	620	140	8 x 12"	8 x 10"	126kg	9.2kw 1ph or 3ph
LLKTZ7202	1000	860	690	720	720	140	8 x 14"	8 x 12"	158kg	10.4kw 1ph or 3ph
TRIPLE DECK 										
LLKTZ4203	700	560	1080	420	420	140	12 x 8"	12 x 6"	120kg	6.3kw 1ph or 3ph
LLKTZ5203	800	660	1080	520	520	140	12 x 10"	12 x 8"	161kg	11.4kw 1ph or 3ph
LLKTZ6203S	900	600	1080	620	460	140	6 x 12"	6 x 12"	161kg	9.3kw 1ph or 3ph
LLKTZ6203	900	760	1080	620	620	140	12 x 12"	12 x 10"	201kg	13.8kw 1ph or 3ph
LLKTZ7203	1000	860	1080	720	720	140	12 x 14"	12 x 12"	253kg	15.6kw 1ph or 3ph



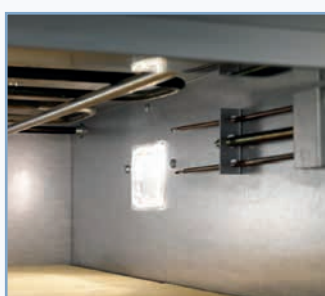
SINGLE DECK



TWIN DECK



TRIPLE DECK
Comprised of stacked single & twin deck.



Our triple deck offers great use of space with a small footprint.



All Cuppone products are supplied with 2 years parts and 1 year labour warranty as standard.
1 year additional labour warranty available as extra.

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Accessories

STANDS

Model	W	D	H	Net Weight
SINGLE DECK				
STZ5201	800	640	1170	35kg
STZ6201S	900	580	1170	36kg
STZ6201	900	740	1170	39kg
STZ7201	1000	840	1170	44kg
TWIN DECK				
STZ5202	800	640	970	32kg
STZ6202S	900	580	970	33kg
STZ6202	900	740	970	36kg
STZ7202	1000	840	970	41kg
TRIPLE DECK				
STZ5203	800	640	770	30kg
STZ6203S	900	580	770	31kg
STZ6203	900	740	770	34kg
STZ7203	1000	840	770	39kg



HOODS

Model	W	D	H	Net Weight	Flue Diameter
HTZ420	705	715	170	14.5kg	150mm Ø
HTZ520	805	815	170	16.5kg	150mm Ø
HTZ620S	905	755	170	15.5kg	150mm Ø
HTZ620	905	915	170	17.5kg	150mm Ø
HTZ720	1005	1015	170	18.5kg	150mm Ø

Please note: The above Tiziano hoods do not have motors



SELF-VENTING HOODS

Model	W	D	H	Loading
HTZ420-SV	710	745	415	13 Amp
HTZ520-SV	810	815	415	13 Amp
HTZ620S-SV	910	745	415	13 Amp
HTZ620-SV	910	915	415	13 Amp
HTZ720-SV	1010	1015	415	13 Amp

Please note: Self venting hoods require regular maintenance and filters changing periodically



! Ensure that you keep a distance of at least 50 mm between the oven and other equipment or inflammable materials. We advise that you leave an unrestricted space of at least 500 mm to the right side to allow for easy access to the electrical system.

! Please note: If stand or hood is purchased separately delivery charges will apply.

All Cuppone products are supplied with 2 years parts and 1 year labour warranty as standard.
1 year additional labour warranty available as extra.

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Our triple deck offers great use of space with a small footprint.



AVAILABLE
TO TEST DRIVE
IN OUR DEMO
KITCHEN!



Small
footprint,
ideal for
chains

Can be stacked 3
high to cook 12 x
12" pizzas at once!

CUPPONE

Paolo

ELECTRIC PIZZA OVEN

The Cuppone Paolo oven is a bestselling oven that has been re-launched into the UK market due to increasing demand.

Named after one of the 3 Cuppone brothers, these electric ovens have manual controls and are available in either single or twin deck. Customers love the simplicity of the Paolo oven which can be stacked to create a triple deck and has the ability to increase or decrease the power to the elements during quiet or busy period, thus making it a great energy saving oven! It features individual U-shaped elements to ensure perfect and even cooking throughout the deck, and has a heat up time of just 30 minutes!

The interior of the oven is entirely stainless steel (except the brick, of course), it also has internal lights and full length viewing windows in the doors to allow the user to check cooking progress without opening the door & losing heat. The streamlined fascia allows for extremely easy cleaning with no crevices for dirt to build up in.

The Paolo is ideal for gastro-pubs, busy takeaways, and small restaurants, plus it is perfect for chains as it is extremely reliable and robust. It can be placed either in the kitchen or front of house and has the optional extra of an extraction hood which has a powerful motor which can be ducted into existing extraction or vented directly out of the building.

The Paolo oven
is highly reliable and
customers are still
using them
25 years on!



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Why choose a Paolo?


- Individual U-shaped elements
- All stainless steel chamber
- Option to add extraction hood
- Easy to use manual controls
- Highly energy efficient
- Power boost function for busy periods

Like all Cuppone ovens, it has a cordierite stone cooking base to retain heat and ensure a perfect, authentic, Italian stone-baked taste and texture.

The Paolo oven can be used to prove breads as well as cook or finish off other dishes as required.

Spare parts are stocked in the UK and we have a network of specialist engineers across the country should any problems arise.

Specifications

Model	Dimensions			Oven Dimensions			Max Pizza Capacity		Net Weight	Loading	
	W	D	H	W	D	H	on base	in pans			
SINGLE DECK											
LLKPAOLO4	1020	910	410	720	720	140	4 x 14"	4 x 12"	106kg	5.3kw 1ph or 3ph	
TWIN DECK											
LLKPAOLO4+4		1020	910	730	720	720	140	8 x 14"	8 x 12"	171kg	5.3kw + 5.3kw 1ph or 3ph

Can be stacked
up to
3 high

Hood
must be vented
out
of the building

* Please note: Twin deck models require two separate power supplies.

STANDS

Model	W	D	H	Net Weight
SINGLE DECK				
SPAOLO4	1020	840	1100	40kg
TWIN DECK				
SPAOLO4+4	1020	840	900	35kg

EXTRACTION HOODS

Model	W	D	H	Net Weight	Loading	Capacity (m3/hr)	Flue Diameter
HPAOLO4	1020	1164	362	56kg	0.13kw*	700	150mm Ø
HPAOLO4+4	1020	1164	362	56kg	0.13kw*	700	150mm Ø

*13 Amp plug required

Castors available as extra.

Please note: If stand is purchased separately delivery charges will apply.

Stands are stainless steel effect finish.

! Ensure that you keep a distance of at least 50 mm between the oven and other equipment or inflammable materials. We advise that you leave an unrestricted space of at least 500 mm to the right side to allow for easy access to the electrical system.

All Cuppone products are supplied with 2 years parts and 1 year labour warranty as standard.
1 year additional labour warranty available as extra.

Heat up
time just
30 minutes!



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CUPPONE

Tiepolo

ELECTRIC PIZZA OVEN

The Cuppone Tiepolo pizza oven was brought into the range in 2014. It fits perfectly between the entry level and mid-range ovens and is perfect for takeaways, restaurants and gastro-pubs.

This fantastic oven has a manual control panel that gives the user increased control of the elements compared to the entry level Tiziano oven. In addition to the standard temperature setting on each deck, the Tiepolo oven allows the user to set the power to the elements at 0/min/max to ensure the oven temperature is held no matter how full the oven is.

Many kitchens experience quiet periods and this is where the Tiepolo is perfect. If the oven is left idle during quiet times it will not use unnecessary energy to keep itself at the required temperature when set at minimum but will be ready to produce a perfect result if the establishment becomes busy during peak times when you've turned it up to max.

Alongside an optional stand, there is also the option to add a fully functioning motorised extraction hood to remove all of the fumes and grease away from the cooking chamber. The hood must be extracted either out of the building or into an extraction system.

I love the Tiepolo.
It is simple to use
and brilliant for
busy takeaways.



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Why choose a Tiepolo?

- Easy to use manual control panel
- Set the power to the elements at min/max dependent on demand
- Door with panoramic glass window & internal lights
- Extraction hood available
- "U" Shaped elements to ensure even cooking

Like all Cuppone ovens, it has a cordierite stone cooking base to retain heat and ensure a perfect, authentic, Italian stone-baked taste and texture.

Cuppone ovens are incredibly versatile and can be used to cook so many different dishes including: pasta, jacket potatoes, fish, meat, vegetables, and much more. They are often used to reheat or finish off dishes that have been prepared in advance.

Specifications

	Dimensions			Oven Dimensions			Max Pizza Capacity			
Model	W	D	H	W	D	H	on base	in pans	Net Weight	Loading
SINGLE DECK										
LLKTP6351	1020	1270	410	720	1080	140	6 x 14"	6 x 12"	133kg	7.8kw 1ph or 3ph
LLKTP6351L	1380	910	410	1080	720	140	6 x 14"	6 x 12"	145kg	7.9kw 1ph or 3ph
LLKTP9351	1380	1270	410	1080	1080	140	9 x 14"	9 x 12"	171kg	11.7kw 1ph or 3ph
TWIN DECK *										
LLKTP6352	1020	1270	730	720	1080	140	12 x 14"	12 x 12"	231kg	7.8kw + 7.8kw 1ph or 3ph
LLKTP6352L	1380	910	730	1080	720	140	12 x 14"	12 x 12"	247kg	7.9kw + 7.9kw 1ph or 3ph
LLKTP9352	1380	1270	730	1080	1080	140	18 x 14"	18 x 12"	301kg	11.7kw + 11.7kw 1ph or 3ph

Can be stacked
up to
3 high

Hood
must be vented
out
of the building

* Please note: Twin deck models require two separate power supplies.

STANDS

Model	W	D	H	Net Weight
SINGLE DECK				
STP6351	1020	1200	1100	58kg
STP6351L	1380	840	1100	46kg
STP9351	1380	1200	1100	63kg
TWIN DECK				
STP6352	1020	1200	900	49kg
STP6352L	1380	840	900	43kg
STP9352	1380	1200	900	64kg

EXTRACTION HOODS

Model	W	D	H	Net Weight	Loading	Capacity (m3/hr)	Flue Diameter
HTP635	1026	1110	410	60kg	0.13kw*	700	150mm Ø
HTP635L	1386	1110	410	73kg	0.13kw*	700	150mm Ø
HTP935	1386	1110	410	73kg	0.13kw*	700	150mm Ø

*13 Amp plug required

Castors available as extra.

Please note: If stand is purchased separately delivery charges will apply.

Stands are stainless steel effect finish.

Saves energy
when you're quiet and
delivers when you are
busy.

! Ensure that you keep a distance of at least 50 mm between the oven and other equipment or inflammable materials. We advise that you leave an unrestricted space of at least 500 mm to the right side to allow for easy access to the electrical system.

All Cuppone products are supplied with 2 years parts and 1 year labour warranty as standard.
1 year additional labour warranty available as extra.

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AVAILABLE
TO TEST DRIVE
IN OUR DEMO
KITCHEN!



CUPPONE *Donatello*

ELECTRIC PIZZA OVEN

The Donatello is the mid-high end oven from Cuppone and is an economical alternative to our Michelangelo for restaurants or busy takeaways.

These ovens have a highly energy efficient digital control panel which allows controllability of the heating elements and also has an acoustic cooking timer. Other features include a glass door and internal lights to check the progress of your pizzas, and a stone cooking base which guarantees authentic Italian pizza cooking. Pizzas can be cooked in around 3-6 minutes.

This oven has a revolutionary heat regeneration system so when the oven door is opened it immediately circulates the heat back inside to minimise heat-loss. What makes the Donatello different is a digital control system with 100 cooking programs and a control panel that allows precise control of the elements from 0% - 100%.

These ovens can be supplied with a stand and a fully operational extraction hood which should be vented out of the building.

Did you know digital controls are 15% more energy efficient than manual controls?



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Why choose a Donatello?

- Electric deck oven available in 8 variations
- Heat regeneration system
- Digital control panel
- Highly energy efficient
- Precise heat/power control of elements from 0% - 100%
- 100 programme settings
- Manually adjustable steam vents

Pizza ovens are used to cook so many different dishes these days and are often used to reheat or finish off pre-prepared dishes in busy periods. They are also perfect for cooking baked potatoes, chicken wings, pasta, and a wide variety of other dishes.

If you are running a busy restaurant or takeaway and want a good reliable oven but theatre is not essential for you, then this is the oven you need to buy.

Specifications

Model	Dimensions			Oven Dimensions			Max Pizza Capacity		Net Weight	Loading
	W	D	H	W	D	H	on base	in pans		
SINGLE DECK										
LLKDN4351+	1150	1060	430	720	720	140	4 x 14"	4 x 12"	106kg	5.8kw 1ph or 3ph
LLKDN6351+	1150	1420	430	720	1080	140	6 x 14"	6 x 12"	133kg	8.4kw 1ph or 3ph
LLKDN6351L+	1510	1060	430	1080	720	140	6 x 14"	6 x 12"	145kg	8.6kw 1ph or 3ph
LLKDN9351+	1510	1420	430	1080	1080	140	9 x 14"	9 x 12"	171kg	12.6kw 3ph only
TWIN DECK										
LLKDN4352+	<div>✱</div>	1060	780	720	720	140	8 x 14"	8 x 12"	171kg	5.8kw+5.8kw 1ph or 3ph
LLKDN6352+	1150	1420	780	720	1080	140	12 x 14"	12 x 12"	231kg	8.4kw + 8.4kw 1ph or 3ph
LLKDN6352L+	1510	1060	780	1080	720	140	12 x 14"	12 x 12"	247kg	8.6kw + 8.6kw 1ph or 3ph
LLKDN9352+	1510	1420	780	1080	1080	140	18 x 14"	18 x 12"	301kg	12.6kw + 12.6kw 3ph only

Can be stacked up to 3 high

Hood must be vented out of the building

* Please note: Twin deck models require two separate power supplies.

STANDS

Model	W	D	H	Net Weight
SINGLE DECK				
SDN4351	1140	960	1100	43kg
SDN6351	1140	1320	1100	57kg
SDN6351L	1500	960	1100	50kg
SDN9351	1500	1320	1100	67kg
TWIN DECK				
SDN4352	1140	960	900	39kg
SDN6352	1140	1320	900	53kg
SDN6352L	1500	960	900	46kg
SDN9352	1500	1320	900	63kg

Castors available as extra.
Stands are stainless steel effect finish.

Please note: If stand is purchased separately delivery charges will apply.

! Ensure that you keep a distance of at least 50 mm between the oven and other equipment or inflammable materials. We advise that you leave an unrestricted space of at least 500 mm to the right side to allow for easy access to the electrical system.

All Cuppone products are supplied with 2 years parts and 1 year labour warranty as standard.
1 year additional labour warranty available as extra.

EXTRACTION HOODS

Model	W	D	H	Net Weight	Loading	Flue Diameter
HDN435	1146	1110	410	60kg	13Amp plug	150mm Ø
HDN635	1146	1110	410	60kg	13Amp plug	150mm Ø
HDN635L	1506	1110	410	73kg	13Amp plug	150mm Ø
HDN935	1506	1110	410	73kg	13Amp plug	150mm Ø

Fabulous power control of elements to reduce energy in quiet periods.



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AVAILABLE
TO TEST DRIVE
IN OUR DEMO
KITCHEN!



CUPPONE *Michelangelo*

ELECTRIC PIZZA OVEN

The Michelangelo's stunningly stylish appearance matches the amazing performance of the oven itself, making it the perfect model for front of house. These electric ovens are built for high output and will deliver outstanding results for long hours. They are highly energy efficient and are designed and built to last.

This oven features an innovative touch screen control panel with up to 100 programmes, cleaning mode, and end of cooking buzzer. The intuitive control system has the ability to individually control the top and bottom element of each deck with 0% to 100% power.

The oven door has a full length, double glazed, panoramic window and internal lights so you can see the progress of your pizzas whilst cooking. The doors are fitted with a heavy duty compression spring system and seal to optimise heat retention. It has a revolutionary heat regeneration system so when the oven door is opened it immediately circulates the heat back inside to minimise heat-loss.

The cooking chamber is manufactured entirely from stainless steel to ensure a totally hygienic finish and no chance of rust. Like all Cuppone ovens, the Michelangelo has a cordierite stone cooking base to retain heat and ensure a perfect, authentic, Italian stone-baked flavour.

Beautifully designed
with a premium finish
for front of house, whilst
still retaining heavy usage
features.



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Why choose a Michelangelo?

- Intuitive touch screen control panel
- 100 cooking programmes
- Perfect for front of house
- Heavy duty sprung doors
- Power boost button
- Heat regeneration system
- Highly energy efficient
- Low voltage floodlit lighting system
- 7 day programmer
- Auto cleaning programme
- Electronically adjustable steam vents

Cuppone ovens are incredibly versatile and can be used to cook so many different dishes including: pasta, jacket potatoes, fish, meat, vegetables, and much more. They are often used to reheat or finish off dishes that have been prepared in advance.

Choose the Michelangelo if you need a high output, highly energy efficient oven that looks stylish for front of house positioning.

Specifications

Model	Dimensions			Oven Dimensions			Max Pizza Capacity		Net Weight	Loading
	W	D	H	W	D	H	on base	in pans		
SINGLE DECK										
LLKML4351TS	1190	1100	440	720	720	140	4 x 14"	4 x 12"	140kg	5.8kw 1ph or 3ph
LLKML6351TS	1190	1460	440	720	1080	140	6 x 14"	6 x 12"	179kg	8.4kw 1ph or 3ph
LLKML6351LTS	1550	1100	440	1080	720	140	6 x 14"	6 x 12"	183kg	8.6kw 1ph or 3ph
LLKML9351TS	1550	1460	440	1080	1080	140	9 x 14"	9 x 12"	233kg	12.6kw 3 phase only
TWIN DECK 										
LLKML4352TS	1190	1100	780	720	720	140	8 x 14"	8 x 12"	245kg	5.8kw + 5.8kw 1ph or 3ph
LLKML6352TS	1190	1460	780	720	1080	140	12 x 14"	12 x 12"	310kg	8.4kw + 8.4kw 1ph or 3ph
LLKML6352LTS	1550	1100	780	1080	720	140	12 x 14"	12 x 12"	316kg	8.6kw + 8.6kw 1ph or 3ph
LLKML9352TS	1550	1460	780	1080	1080	140	18 x 14"	18 x 12"	405kg	12.6kw + 12.6kw 3ph only

Can be stacked up to 3 high

Hood must be vented out of the building

* Please note: Twin deck models require two separate power supplies.

STANDS

Model	W	D	H	Net Weight
SINGLE DECK				
SML4351	1180	950	1100	43kg
SML6351	1180	1310	1100	57kg
SML6351L	1540	950	1100	50kg
SML9351	1540	1310	1100	67kg
TWIN DECK				
SML4352	1180	950	900	39kg
SML6352	1180	1310	900	53kg
SML6352L	1540	950	900	46kg
SML9352	1540	1310	900	63kg

Castors available as extra.

Stands are stainless steel effect finish.

Please note: If stand is purchased separately delivery charges will apply.

! Ensure that you keep a distance of at least 50 mm between the oven and other equipment or inflammable materials. We advise that you leave an unrestricted space of at least 500 mm to the right side to allow for easy access to the electrical system.

All Cuppone products are supplied with 2 years parts and 1 year labour warranty as standard. 1 year additional labour warranty available as extra.

HOODS

Model	W	D	H	Net Weight	Loading	Flue Diameter
HML435	1186	1200	410	60kg	13Amp plug	150mm Ø
HML635	1186	1200	410	60kg	13Amp plug	150mm Ø
HML635L	1546	1200	410	73kg	13Amp plug	150mm Ø
HML935	1546	1200	410	73kg	13Amp plug	150mm Ø

This oven features a 7 day programmer so is great for planning ahead.



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Designed
to fit into
a corner



CUPPONE *Caravaggio*

ELECTRIC PIZZA OVEN

The Caravaggio pizza oven has been designed for when space is at a premium as it will sit perfectly in a corner. The Caravaggio pizza ovens are highly energy efficient and are designed and built to last.

The innovative, space-saving design of the Caravaggio corner oven will allow you to achieve a high productive capacity without the oven taking up valuable kitchen space. The Caravaggio ovens' impressive exterior appearance matches the amazing performance of the ovens themselves.

The Caravaggio has all the same features as the Michelangelo including: a digital control panel with up to 100 programmes, cleaning mode, and end of cooking buzzer. The digital temperature control system has the ability to individually control the top and bottom element of each deck with 0% to 100% power.

They feature a panoramic glass door and internal lights which allow you to check the progress of your pizzas, and a stone cooking base which guarantees authentic Italian pizza cooking. The Caravaggio ovens cook pizzas in around 3-5 minutes, depending on the thickness of the pizza and whether you are cooking directly on the stone or in pans.

Also available with an
innovative touch screen
control panel!



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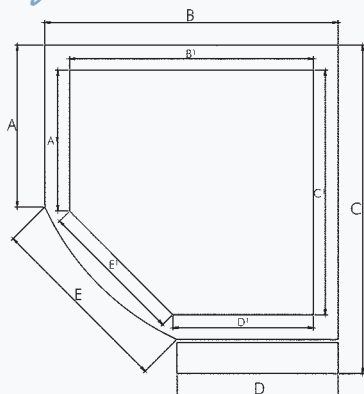
Why choose a Caravaggio?

- Designed to fit in a corner space
- Stylish appearance
- Energy efficient
- Perfect results every time
- 100 cooking programs
- Manually adjustable steam vents

Cuppone pizza ovens can be used to cook so many different dishes and are often used during busy periods to reheat or finish off dishes that have been prepared in advance. They are also perfect for cooking pasta, jacket potatoes, fish, meat, vegetables, and much more.

Choose the Caravaggio oven if you are low on space and need a high output, highly energy efficient pizza oven that looks stylish for a front-of-house position.

Specifications



Dimensions (as illustrated)															
Model	A	B	C	D	E	H	A1	B1	C1	D1	E1	H1	Capacity	Net Weight	Loading
SINGLE DECK LLKCR5351TS	582	1212	1406	641	978	430	509	950	950	509	623	138	5 x 12" or 2 x 14"	230kg	9.7kw 3 ph only
LLKCR8351TS	715	1445	1639	769	1122	430	640	1181	1181	640	765	138	10 x 12" or 8 x 14"	270kg	11.8Kw 3 ph only
* TWIN DECK LLKCR5352TS	582	1212	1406	641	978	777	509	950	950	509	623	138	10 x 12" or 8 x 14"	270kg	9.7Kw + 9.7Kw 3 ph only
LLKCR8352TS	715	1445	639	769	1122	777	640	1181	1181	640	765	138	20 x 12" or 16 x 14"	520kg	11.8Kw + 11.8Kw 3 ph only

* Please note: Twin deck models require two separate power supplies.

HOODS

Model	W	D	H	Net Weight	Capacity m ³ /hr	Loading	Flue Diameter
HR535	1056	1268	390	50kg	700	13 Amp	150mm Ø
HR835	1056	1526	390	55kg	700	13 Amp	150mm Ø

Hood must be vented out of the building

STANDS

Model	A	B	C	D	E	H	Net Weight
SR5351	583	1196	1196	583	867	1100	75kg
SR5352	583	1196	1196	583	867	900	70kg
SR8351	704	1419	1419	703	1014	1100	95kg
SR8352	704	1419	1419	703	1014	900	90kg

Castors available as extra
Mixer cut-out available as extra, for larger model only
Stands are stainless steel effect finish

Please note: If stand is purchased separately delivery charges will apply

! Ensure that you keep a distance of at least 50 mm between the oven and other equipment or inflammable materials. We advise that you leave an unrestricted space of at least 500 mm to the right side to allow for easy access to the electrical system.

All Cuppone products are supplied with 2 years parts and 1 year labour warranty as standard.
1 year additional labour warranty available as extra.

Our highest capacity oven - perfect where space is an issue.



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CUPPONE *Giotto*

ELECTRIC PIZZA OVEN

The Cuppone Giotto was the first ever, electric oven with a revolving stone base launched in 2009. Now, the second generation has been released featuring touchscreen innovation. The Giotto guarantees high productivity and withstands comparison with any other type of oven; electric, gas, or wood burning. The Giotto truly is the ultimate in fast food whilst providing the best quality.

Its beautiful aesthetic and stainless steel construction gives an ultra-modern appearance, which seems almost space age. However, it can be tailored to match more authentic styles meaning that the Giotto fits in with any kitchen. Further adding to its style, it boasts a panoramic glass door and internal lights to check progress on your pizzas with a stone-cooking base that guarantees authentic Italian cooking. Its two rotation speeds also make loading and unloading as easy as possible with pizzas cooking in around 2-5 minutes.

The oven easily fits into corner spaces and comes complete with an extraction hood and stand with underneath storage. There is also a digital control panel, which can be programmed to come on automatically, ensuring that there is no need to turn the oven on early.

Despite similarities to the Michelangelo oven, the difference lies in the rotating stone base that reduces cooking time whilst simplifying and speeding up the work of the pizza maker, as they can always be loaded and unloaded from the front.

The second generation
Giotto has landed!



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Why choose a Giotto?

- Touchscreen technology
- Elements set up to produce a wood-fired oven finish
- Electric oven with revolving stone base
- Perfect for front-of-house position
- Energy efficient
- Heat regeneration system
- Perfect results every time
- Back up manual controls

The Giotto oven has been manufactured to the highest standard, taking every operational and energy efficiency challenge into account. The oven arrives tilted upright on wheels which allows it to be wheeled through any opening measuring 800w x 1900h. It arrives on site in 3 pieces and can be assembled ready for installation within 1 hour.

Choose the Giotto oven if you have a high output operation, the rotating base can speed up production by up to 20% and makes it easy to fully load and unload the oven, therefore requiring less skill than a traditional deck or living flame oven.

Specifications

Model	W	D	H	Oven Dimensions	Max Pizza Capacity		Net Weight	Loading	Hourly Output
					on base	in pans			
LLKGIOTTO/ BABY	1366	1438	1696	1100mm Ø	7 x 12" or 6 x 14" or 3 x 20"	7 x 10" or 6 x 12" or 3 x 18"	460kg	14.6kw 3 ph only	Approx 120 pizzas
LLKGIOTTO	1666	1738	1696	1400mm Ø	12 x 12" or 10 x 14" or 5 x 20"	14 x 10" or 12 x 12" or 5 x 18"	580kg	17.7kw 3 ph only	Approx 200 pizzas

Oven
supplied
complete with
stand and
hood

Hood
must be vented
out
of the building

HOODS

Model	W	D	H	Net Weight	Capacity m³/hr	Loading	Flue Diameter
HGIOTTO/ BABY	1205	1449	500	50kg	700	13 Amp	150mm Ø
HGIOTTO	1205	1499	500	50kg	700	13 Amp	150mm Ø



Fits through a 800mm door



The rotating base
makes loading and
unloading a doddle!

! Ensure that you keep a distance of at least 50 mm between the oven and other equipment or inflammable materials. We advise that you leave an unrestricted space of at least 500 mm to the right side to allow for easy access to the electrical system.

The Giotto can also be tiled to match your decor at an additional cost, Please ask for more information.
All Cuppone products are supplied with 2 years parts and 1 year labour warranty as standard.
1 year additional labour warranty available as extra.

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BRAND NEW
INNOVATION!



STONE & METAL MODULES
STACKED

CUPPONE *Leonardo*

THE MODULAR HYBRID OVEN

If you are tight on space and need flexibility in your kitchen, the Leonardo series of single deck modular ovens allows the user to choose exactly what's right for their establishment! With decks designed to fit bakery trays as well as pizzas, the Leonardo has a multitude of options including cordierite stone base, steel base and steam generator.

The Leonardo modular oven is the latest innovation from the masters of Italian excellence: Cuppone. Leonardo is the first flexible electric deck oven designed for pizza, bakery and gastro cooking to be brought to the UK market. Featuring a highly intuitive touch screen control system, the Leonardo can capture up to 100 individual cooking programmes that can be set across 7 days.

Innovative features include increased ceiling height to accommodate more than just pizza, full metal interior for gastro cooking and steam generator, perfect for bakery use. Each size option has been designed to fit 400 x 600 bakery trays, from two trays up to a monstrous 5 tray deck.

Modules can be stacked allowing the user to dedicate each deck to a different part of their menu, with the added bonus of saving on kitchen space at the same time. The Leonardo is beyond versatile, extremely customisable and able to meet the demands of any kitchen.

Perfect for a range of establishments from pizzerias to bakeries and restaurants alike!



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Why choose a Leonardo?

Stone base module:

- Stackable single deck modules
- Capacity from 4 to 12 x 12" pizzas
- Cordierite stone base
- Fast heat up times
- Advanced heat regeneration system
- Perfect module for pizzas
- 7 day programmer
- Full length handle

Metal base module:

- Stackable single deck modules
- Galvanised steel interior
- Optional programmable steam injector
- Advanced heat regeneration system
- Increased ceiling height
- Perfect module for bakery or gastro cooking
- Designed to fit 400 x 600 bakery trays
- Spring loaded doors

Specifications

Model	Dimensions			Oven Dimensions			Capacity		Net Weight	Loading
	W	D	H	W	D	H	Pizza on base	400 x 600 Trays		

Stone base modules

LLKLN2	1318	1195	400	820	820	180	4 x 12"	2	207kg	11.8kw 1ph or 3ph
LLKLN3	1728	1195	400	1230	820	180	6 x 12"	3	247kg	16.9kw 1ph or 3ph
LLKLN5	2094	1516	400	1600	1150	180	12 x 12"	5	387kg	18kw 1ph or 3ph

Metal base modules

LLKLN2H	1318	1195	470	820	820	250	4 x 12"	2	222kg	7kw 1ph or 3ph
LLKLN3H	1728	1195	470	1230	820	250	6 x 12"	3	262kg	9.6kw 1ph or 3ph

Optional Steamer

LLKLN/S	652	194	151							
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STANDS

Model	W	D	Net Weight
SLN2	1308	1059	41kg
SLN3	1718	1059	53kg
SLN5	2084	1380	79kg

HOODS

Model	W	D	H	Net Weight	Loading	Flue Diameter
HLN2	1314	1084	390	62kg	13Amp plug	150mm Ø
HLN3	1724	1084	390	76kg	13Amp plug	150mm Ø
HLN5	2090	1084	390	103kg	13Amp plug	150mm Ø

Please note:

Height of the stand is dependent on the modules being stacked.

All stands are supplied with castors.

Stands are stainless steel effect finish.

If stand is purchased separately delivery charges will apply.

Modules with steam injector require connection to mains water.

- ! Ensure that you keep a distance of at least 50 mm between the oven and other equipment or inflammable materials. We advise that you leave an unrestricted space of at least 500 mm to the right side to allow for easy access to the electrical system.

All Cuppone products are supplied with 2 years parts and 1 year labour warranty as standard.

1 year additional labour warranty available as extra.

A fantastic innovation that allows bakeries to enjoy a taste of the masters of Italian excellence, Cuppone.



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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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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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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.

Our living flame ovens are supplied as standard with electronic burner, gas control knob and digital control panel. All of our gas ovens can be upgraded to 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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*Dependent on deck size chosen.

Specifications

Model	External Dimensions	Cooking Area	Oven Mouth Dimensions	Max Power (kw)	BTU/hr during cooking	Power used during cooking (kw)	Max. Cooking Capacity	
STANDARD GAS BURNER							10"	12"
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

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	Flue Diameter mm	Total Height	Max pressure setting	Flow Rate	Standard Finish Weight KG	Dome Finish Weight KG	Mosaic Dome Finish KG
STANDARD GAS BURNER							
LLKVR4-G	200	1980	CALL	220.87 m3/h	750	900	1000
LLKVR7-G	200	1980	CALL	220.87 m3/h	950	1100	1200
LLKVR9-G	200	1980	CALL	254.85 m3/h	1100	1300	1500
LLKVR13-G	200	1980	CALL	254.85 m3/h	1300	1500	1650
FORCED GAS BURNER							
LLKVR4-FG	200	1980	2.3 m/bar	220.87 m3/h	750	900	1000
LLKVR7-FG	200	1980	3.3 m/bar	220.87 m3/h	950	1100	1200
LLKVR9-FG	200	1980	3.6 m/bar	254.85 m3/h	1100	1300	1500
LLKVR13-FG	200	1980	3.9 m/bar	254.85 m3/h	1300	1500	1650
LLKVR16-FG	200	1980	4.5 m/bar	254.85 m3/h	1450	1750	1900



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



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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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Specifications

Model	External Dimensions	Cooking Area	Oven Mouth Dimensions	Working Height	BTU/hr during cooking	Max. Cooking Capacity	
WOOD FIRED MODELS						10" Pizzas	12" Pizzas
LLKGV5-W	1500w x 1650d	900 Ø	580w x 250h	1200	N/A	8	5
LLKGV9-W	1800w x 1950d	1150 Ø	580w x 250h	1200	N/A	13	9
LLKGV13-W	2000w x 2200d	1350 Ø	580w x 250h	1200	N/A	21	13
FORCED GAS MODELS							
LLKGV7-G	1500w x 1650d	970 Ø	580w x 250h	1200	34,121	10	7
LLKGV12-G	1800w x 1950d	1300 Ø	580w x 250h	1200	47,769	18	12
LLKGV15-G	2000w x 2200d	1440 Ø	580w x 250h	1200	61,418	24	15
DUAL FUEL MODELS							
LLKGV5-WG*	1500w x 1650d	900 Ø	580w x 250h	1200	81,891	8	5
LLKGV9-WG*	1800w x 1950d	1150 Ø	580w x 250h	1200	95,539	13	9
LLKGV13-WG*	2000w x 2200d	1350 Ø	580w x 250h	1200	116,012	21	13

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

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	Flue Diameter mm	Total Height	Max pressure setting	Flow Rate	Standard Finish Weight KG	Dome Finish Weight KG	Mosaic Dome Finish KG
WOOD FIRED MODELS							
LLKGV5-W	200	1980	N/A	254.85 m3/h	1500	1700	2000
LLKGV9-W	200	1980	N/A	254.85 m3/h	1800	2000	2200
LLKGV13-W	200	1980	N/A	254.85 m3/h	2000	2200	2400
GAS ONLY - FORCED DRAUGHT BURNER							
LLKGV7-G	200	1980	3.6 m/bar	254.85 m3/h	1500	1700	2000
LLKGV12-G	200	1980	3.9 m/bar	254.85 m3/h	1800	2000	2200
LLKGV15-G	200	1980	4.5 m/bar	254.85 m3/h	2000	2200	2400
DUAL FUEL MODELS - STANDARD GAS BURNER							
LLKGV5-WG*	200	1980	CALL	254.85 m3/h	1500	1700	2000
LLKGV9-WG*	200	1980	CALL	254.85 m3/h	1800	2000	2200
LLKGV13-WG*	200	1980	CALL	254.85 m3/h	2000	2200	2400



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



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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!



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*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!



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SUITABLE FOR
- PIZZAS
- CHAPATI
- SWEET CENTRES
- FLATBREADS
- NAAN

AVAILABLE
TO TEST DRIVE
IN OUR DEMO
KITCHEN!



CUPPONE *Heated Press*

The Cuppone Heated Press is a huge time saver when pressing out dough balls for pizzas or flatbreads. The patented design is invaluable for pizzerias and restaurants that have a high turnover and will pay for itself in no time by saving you money on a skilled chef. You can set exactly what thickness you require then every single disc of dough is produced with perfect uniformity according to your settings.

The Cuppone Press has heated plates which fully finishes the pizza bases with a layer of starch gel. This holds back the gas produced in the natural fermentation of the dough. This produces perfect even cooking and lowered cooking times. Our presses are fully adjustable in both heat and contact time and are widely used in pizzerias, ethnic restaurants, and sweet centres. Each press is completed in seconds with no skill required.

The Cuppone Presses are constructed from stainless steel and come complete with all safety devices required for international legislation.

There are 5 sizes for you to choose from, ranging from 300mm plates up to 500mm plates. Choose the model according to what size dough discs you want to produce. If you want to make more than one size then you should choose the model according to the maximum size that you plan to produce. Also available to special order with flat plates, allowing for a more versatile use.

The key to success
for consistent results
with savings in labour
costs around £35.00 per
week to run!



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Why choose a heated press?

- Heated plates
- Up to 400 presses per hour
- Create perfectly uniform pizza bases
- Save money on skilled labour
- Huge time saver
- Reduces cooking time and temperature of oven setting
- Can make chapatis and other flat breads
- Widely used in Indian Sweet Centres

Save around
£6,344
each year in labour
cost with the
Cuppone Heated
Press

Specifications

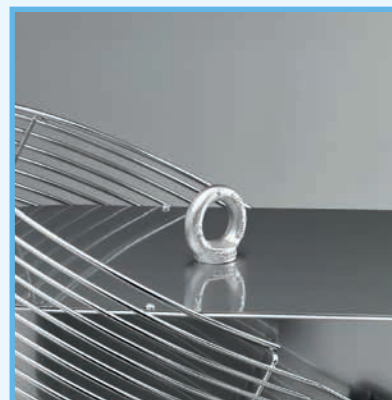
Model	W	D	H	Plate Size	Net Weight	Loading
LLKP30	500	610	770	300mm (12")	143kg	4.2kw
LLKP35	500	610	770	350mm (14")	147kg	4.2kw
LLKP40	560	710	860	400mm (16")	186kg	5.6kw
LLKP45	560	710	860	450mm (18")	191kg	6.6kw
LLKP50	560	710	860	500mm (20")	196kg	6.6kw

Available in single or 3 phase supply

Optional Extras

Model	Description	W	D	H
SLLKP*	Mobile Stand	616	690	777
AEDT	Dough Tray	600	400	75
AEDTL	Tray Lid	-	-	-
AEDTD	Dough Tray Dolly	-	-	-

*Suits all models. Will house 600x400 dough trays underneath.
Stand includes a flouring drawer.



No sickness or holidays
for this member of the
team, just perfect
results every time!



Please note: If you are purchasing the press to create products other than pizza, please let us know at the time of order so that we can ensure the correct settings are in place.

All Cuppone products are supplied with 2 years parts and 1 year labour warranty as standard.
1 year additional labour warranty available as extra.

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TO TEST DRIVE
IN OUR DEMO
KITCHEN!



CUPPONE

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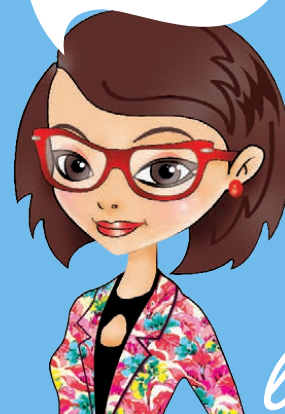
DOUGH MIXERS

The Cuppone Dough Mixers have been on the UK market for many years now and are ideal machines for pizzerias, restaurants and bakeries.

Their robust all stainless steel production offers total reliability for any busy outlet. They are supplied on castors for maximum mobility and are supplied with a fixed head and bowl, stainless steel bowl guard, heavy duty motor and microswitch cut-out. The spiral system mixes dough in just 20 minutes, allowing time for more dough production. These machines come complete with all of the safety features required by international standards.

The Cuppone mixers have been built to run at the perfect speed to produce the perfect dough. After a mix, the dough comes out at exactly the right temperature to work with and with the exact right amount of oxygen and gluten in.

Mixes at the perfect speed to develop the dough for a perfect pizza base - it really makes a difference



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Why choose a Silea?

- All stainless steel construction
- Heavy duty machine that is built to last
- Stylish appearance
- Easy to use
- Does one perfect dough mix in just 20 minutes

The LLKMA20 will create 80 x 12" pizza bases per mix, based on 240g dough ball.

The LLKMA30 will create 120 x 12" pizza bases per mix, based on 240g dough ball.

Specifications

Model	W	D	H		Capacity		Net Weight	Loading	Motor	Max Mixing Capacity
LLKMA20	380	700	810	20kg	25 Litres	22 Quart	72kg	13 Amp	1.9hp	6.6L Water + 13.4kg Flour
LLKMA30	480	840	810	30kg	38 Litres	34 Quart	96kg	13 Amp	2.8hp	10L water + 20kg Flour

Suggested Products...

Here are some other LLK products that may interest you. Search our website using the product code for more information.



Heated Press
LLKP30



Donatello Oven
LLKDN6352+



Michelangelo Oven
LLKML6352



Giotto Oven
LLKGIOTTO

We speak to customers
all the time who have
had our mixers for over
20 years.



All Cuppone products are supplied with 2 years parts and 1 year labour warranty as standard.
1 year additional labour warranty available as extra.

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LLKAR280

CUPPONE

Rounder

DOUGH ROUNDERS

The Cuppone dough rounder has been introduced to the range as an integral part of any demanding pizza operation. With the ability to produce a perfectly rounded portion of dough every second, this machine takes away hard work and gives you back precious time.

The user can produce rounded portions of dough from 20g to 300g with the smaller model and up to 900g with the larger model. Simply switching cones determines the size of the rounded ball produced. Both models are equipped with castors, to help positioning the machine into your prep area super easy. A teflon coated aluminum spiral makes residual sticking virtually impossible as well as cleaning of the spiral low maintenance.

Save valuable hours with
this fantastic compact
machine!



— linda-lewis.co.uk —



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Why choose a Cuppone Rounder?

- Stainless steel body, easily wiped down
- Teflon coated Aluminium spiral
- Built in tray to place the rounded balls
- Rounded balls exit at bench height
- Available in two sizes

Specifications

Model	W	D	H	Tray width	Capacity	Net Weight	Loading	Power
LLKAR280	390	565	795	440	28 balls per minute	55 kg	13 Amp	0.37 Kw
LLKAR800	405	620	830	505	50 balls per minute	86 kg	13 Amp	0.37 Kw



Suggested Products...

Here are some other LLK products that may interest you. Search our website using the product code for more information.



Heated Press
LLKP30



Cubo Dough Divider
LLKDDCUBO



Donatello Oven
LLKDN6352+



Giotto Oven
LLKGIOTTOTS

Step away from hard
labour and employ the
Cuppone rounder today!



All Cuppone products are supplied with 2 years parts and 1 year labour warranty as standard.
1 year additional labour warranty available as extra.

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Dough Mixer

ECONOMY

LLK's economy dough mixers are ideal for any establishment where some muscle powered mixing is required. There are four sizes available: 20L, 33L, 40L and the monstrous 50L.

The Italian built mixers are designed to produce all types of dough, primarily soft dough such as bread and pizza. The machines are finished with scratch-proof white paint, and all parts that come into contact with food (basin, spiral and kneader rod) are made of stainless steel. For safety reasons there is a plastic bowl guard with a cut-out microswitch.

The gentle action of the spiral works the dough to mix it properly without raising the temperature.

Ideal for smaller establishments with a budget!



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Specifications...

- Compact design, space saving shape
- Patented technology
- Easy to use
- Stainless steel bowl and hook
- Designed and produced in Italy

Model	H	W	D	Dough Capacity	Weight	Loading
LLKEM20	620	390	700	16kg / 20 litres	58kg	0.75Kw - 13 Amp
LLKEM30	710	430	780	25kg / 33 litres	88kg	1.1Kw - 13 Amp
LLKEM40	710	480	800	38kg / 40 litres	101kg	1.5Kw - 13 Amp
LLKEM50	710	530	850	42kg / 50 litres	106kg	1.5Kw - 13 Amp

Optional Extras

Twin speed, three phase available to order.

Suggested Products...

Here are some other LLK products that may interest you.



Cuppone Tiziano
LLKTZ6202



Cuppone Pizza Press
LLKP30



Pizza Former Roller
LLKPR30



Lilly Pizza Accessories
AL364

All dough mixers are supplied with 2 years parts and 1 year labour warranty.

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The first step to
a perfect pizza
operation!





Dough Mixer

TWIN SPEED

LLK's twin speed dough mixers have been produced in Italy for over 50 years. Using powerful motors and ever changing technologies, these full stainless steel body mixers are built to be robust and reliable.

These heavy duty machines offer reliability for any busy outlet. Supplied on castors for maximum mobility and with twin speeds, this mixer is perfect for outlets producing several types of dough, where varying speeds is essential to the mixing process.

Equipped with safety features such as an emergency stop button, a powerful motor and a mechanical transmission system specifically designed to mix the dough at the perfect speed, this machine offers variety, consistency and quality.

Varying speeds for maximum versatility!



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Specifications

- Full stainless steel body
- Heavy duty machine that is built to last
- Easy to use
- Twin speed
- Emergency stop button

Model	H	W	D	Dough Capacity	Weight	Loading
LLKMC20	790	440	750	20kg / 31 litres	100kg	1.3Kw - 3 phase
LLKMC30	790	480	810	30kg / 40 litres	115kg	1.3Kw - 3 phase
LLKMC40	1000	490	900	40kg / 48 litres	140kg	2.2Kw - 3 phase
LLKMC50	1000	540	920	50kg / 63 litres	150kg	2.2Kw - 3 phase

Optional Extras

Standard 3 phase, single phase available to order
Timers available for 40/50 kg models



LLKMC40

The first step to
a perfect pizza
operation!



All dough mixers are supplied with 2 years parts and 1 year labour warranty.

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Dough Roller

MEDIUM DUTY

The Italian built Former Roller has been designed and manufactured especially for rolling out dough balls for pizza bases and flat breads. It is a very easy machine to use; you simply set the rollers at your required thickness, place your dough ball in the top roller, turn it 90 degrees before it goes through the bottom roller and voila! You have your dough rolled quickly and easily without the need for skilled labour.

The thickness of the rollers can be easily adjusted according to your needs, 0.3mm to 5.5mm. The fact that the pizza former roller is cold-working means that the characteristics of the dough are not altered during the rolling process. This is perfect if you are planning to make deep pan pizzas.

The body of the machine is manufactured from stainless steel and scratch proof paint for optimum durability. It has been designed in accordance with European regulations and carries all safety features, as required.

Perfect for
takeaways and
small restaurants.



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Specifications

Model	W	D	H	Capacity	Weight	Loading	Thickness
LLKPR30	490	510	775	300mm (12")	36kg	370W/230V Single Phase	0.3mm - 5.5mm
LLKPR40	590	510	895	400mm (16")	44kg	370W/230V Single Phase	0.3mm - 5.5mm

Key Features:

- Rolls dough quickly & easily
- Save time and money on labour
- Makes pizza bases, pies and flat breads
- Made in Italy
- Patented technology

Designed and
built in Italy



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TO TEST DRIVE
IN OUR DEMO
KITCHEN!



Cubo

DOUGH DIVIDER

The Friulco Cubo dough divider is ideal for an efficient and high output catering environment. The table top dough divider takes up little space but saves 100's of hours in labour.

The machine works independently without any need for intervention or accessory adjustment. The Cubo can be completely disassembled by hand without the need for any tools, perfect for a full and thorough clean.

All Friulco products are manufactured in Italy to extremely high standards and in line with all health and safety guidelines.

Established in 1984, Friulco are a leading manufacturer of pizza production equipment and juicing machines, based in Italy. This admired brand is known all over the world for its efficiency, quality, and innovation and we are very enthusiastic about working with them and distributing their pizza equipment products here in the UK.

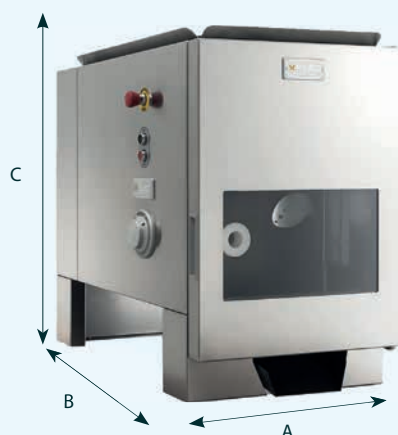
Fantastic, compact
combined dough divider
and rounder available.



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Key Features:

- Fast production rate
- Robust stainless steel design
- Extremely easy to use
- Easy to disassemble and clean
- Completely automatic with optical weigh sensors
- Rounder option available



SAVE UP TO
£10,000
PER YEAR ON
PRODUCTION
COSTS!*

We calculate that you can save up to £10,000 per year by purchasing a Friulco divider machine from LLK.

*Saving figure is based on comparison between the unit price and labour costs involved in producing 500 pieces per day, 6 days a week for 48 weeks per year. If you would like us to explain the maths, ask a member of our sales team.

Specifications

Model	A	B	C	Portion Weight	Hourly Production	Tank Capacity	Weight	Power
LLKDDCUBO	530	900	840	20-250g	150 - 500 kg/hr	50L	110kg	13 Amp Plug



Simple to use, clean
and is virtually
indestructible.

Friulco products are supplied with 2 years parts and 1 year labour warranty.

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Cubo

DOUGH DIVIDER AND ROUNDER

The Cubo dough divider and rounder is composed of one dough divider and one dough rounder all wrapped up in a compact little box! The machine is completely automatic, and can prepare perfectly round and closed dough portions from 70 up to 250 grams, without any effort, saving hours of manual labour. Easy to disassemble and to clean. This machine is manufactured according to sanitary and safety regulations.

All Friulco products are manufactured in Italy to extremely high standards and in line with all health and safety guidelines.

Established in 1984, Friulco are a leading manufacturer of pizza production equipment and juicing machines, based in Italy. This admired brand is known all over the world for its efficiency, quality, and innovation and we are very enthusiastic about working with them and distributing their pizza equipment products here in the UK.

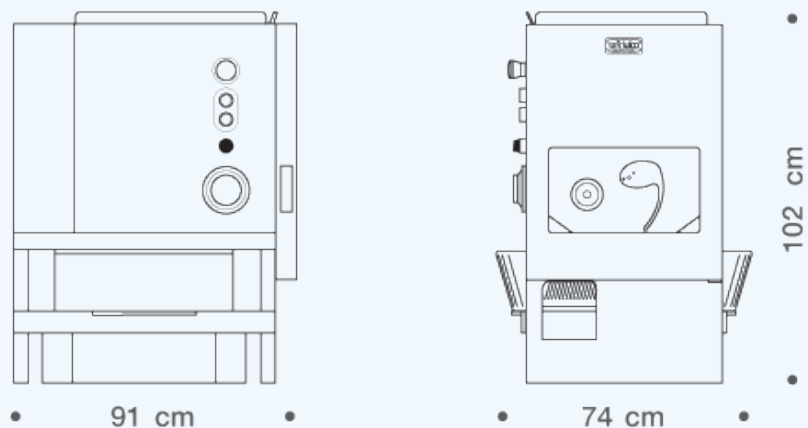
Save on time and labour
with this fabulously
compact machine.



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Key Features:

- Fast production rate
- Robust, full stainless steel body
- Extremely easy to use
- Easy to disassemble and clean
- Completely automatic



Specifications

Model	A	B	C	Portion Weight	Hourly Production	Tank Capacity	Weight	Power
LLKDDCUBO/R	740	910	1020	70-250g	up to 200kg/hr	50L	200kg	13 Amp Plug



Creates consistently
portioned and rounded
dough balls.

Friulco products are supplied with 2 years parts and 1 year labour warranty.

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Pizza Prep Counters

REFRIGERATED PREP STATIONS

Designed specifically to assist a smooth pizza operation, our prep counters are kitted out with granite work surfaces and constructed entirely from the highest grade stainless steel.

With several options available including mobile units, ambient dough drawers and a host of sizes and combinations, we have a prep counter perfect for your operation!

Every pizza operation should invest in a built for purpose prep counter. Granite tops provide a none-stick work surface to stretch, top and scoop pizza bases effortlessly as well as temperature controlled storage to keep your toppings fresh and cool, without the need to store them away at the end of every shift!

Purpose built prep counters, with options to suit your operation.



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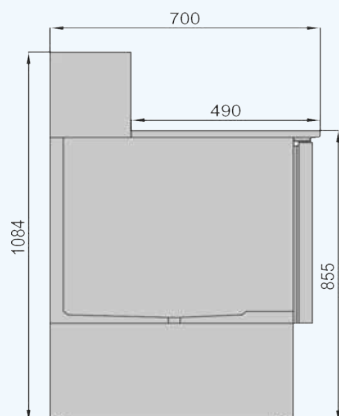
llk.

GRANITE TOP COUNTER WITH INTEGRATED TOPPINGS HOLDER



Specifications

Model	Width	Depth	Height	Working Height	Capacity	GN Holding	Weight	Power
LLKP2/I	900	700	1084	855	250L/8.8CuFT	5 x 1/6 GN pans	90 Kg	13 Amp Plug
LLKP3/I	1365	700	1084	855	397L/14CuFT	8 x 1/6 GN pans	108 Kg	13 Amp Plug



Key Features

- Granite work surface
- 570 x 325mm adjustable shelves
- -2/+8 °C temperature range
- Electronic controls
- Static fan assisted cooling
- 35mm high density insulation
- Automatic off-cycle defrosting

Extras Available

- Additional shelves complete with fitting guides (1 per door included)
- Castor set
- 1/1 GN Compatible shelf brackets (1 per door included)
- Gastronorm pans

Prep counters are supplied with 2 years parts and 1 year labour warranty.

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We supply many options to make sure we have the perfect prep counter for your establishment.

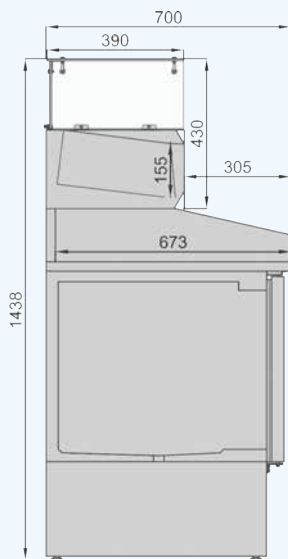


GRANITE TOP COUNTER WITH INDEPENDENTLY CONTROLLED TOPPINGS HOLDER



Specifications

Model	Width	Depth	Height	Working Height	Capacity	GN Holding	Weight	Power
LLKP2/D	1410	700	1438	855	250L/8.8CuFT	6 x 1/3 GN pans	188 Kg	2 x13 Amp Plug
LLKP3	1410	700	1438	855	400L/14.1CuFT	6 x 1/3 GN pans	207 Kg	2 x 13 Amp Plug



Key Features

- Granite work surface
- Separate temperature controlled toppings holder unit
- Ambient dough drawers *P2/D model
- 570 x 325mm adjustable shelves
- -2/+8 °C temperature range
- Electronic controls
- Static fan assisted cooling
- 35mm high density insulation

Extras Available

- Additional shelves complete with fitting guides (1 per door included)
- Castor set
- 1/1 GN Compatible shelf brackets (1 per door included)
- Gastronorm pans

Prep counters are supplied with 2 years parts and 1 year labour warranty.

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No need to store away toppings in separate refrigeration every day!

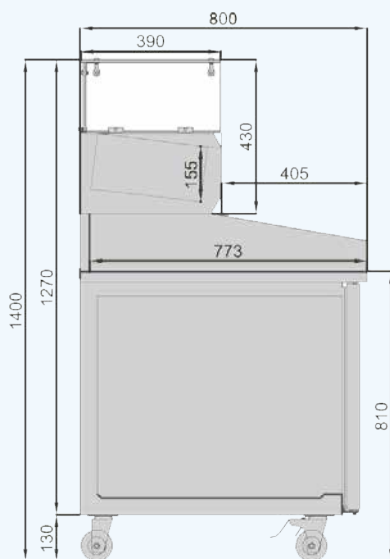


MOBILE GRANITE TOP COUNTER WITH INDEPENDENTLY CONTROLLED TOPPINGS HOLDER



Specifications

Model	Width	Depth	Height	Working Height	Capacity	GN Holding	Weight	Power
LLKP1/MD	1510	800	1400	810	400L/14.1CuFT	6 x 1/3 GN pans	215 Kg	2 x 13 Amp Plug
LLKP2/MD	2025	800	1400	810	600L/21.2CuFT	9 x 1/3 GN pans	299 Kg	2 x 13 Amp Plug



Key Features

- Granite work surface
- Separate temperature controlled toppings holder unit
- Mounted on castors fitted with brakes
- Ambient dough drawers
- 570 x 325mm adjustable shelves
- -2/+8 °C temperature range
- Electronic controls
- Static fan assisted cooling

Extras Available

- Additional shelves complete with fitting guides (1 per door included)
- Castor extension kit to 900mm height
- 1/1 GN Compatible shelf brackets (1 per door included)
- Adjustable feet
- Gastronorm pans

Prep counters are supplied with 2 years parts and 1 year labour warranty.

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Mounted on castors to make cleaning underneath and behind super easy!





LLKPME10

Pasta Machine

MIXER & EXTRUDER

All of our pasta equipment has been manufactured to the highest standard in an Italian factory that has more than 50 years' experience under its belt. LLK's pasta machines are capable of mixing, extruding and cutting a wide array of fresh pasta.

Both models are constructed from stainless steel making them robust, food safe and super easy to clean. Equipped with fan cooled motors to ensure non-stop production is achievable.

Available with optional short pasta cutters to make all kinds of fresh pasta, as well as a wide variety of dies, so you can make anything from tasty tagliatelle to moreish macaroni. Our pasta machines assist with the production of fresh pasta with little skill required, meaning you can revamp your menu with low-cost, high-profit, and simply beautiful pasta dishes that will delight your customers.

Mixes at the perfect speed to maintain hydration levels in the pasta mix.



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Why choose a pasta machine?

- 10L & 20L to suit medium and high output
- Heavy duty machines that are built to last, with forced air-cooling system
- Easy to use & clean
- Mixes, extrudes and cuts fresh pasta all in one compact machine
- Capable of producing short, long and sheeted pasta
- Full stainless steel body
- Wide variety of dies available
- Produces everything from spaghetti to gnocchi

Specifications

Model	W	D	H		Capacity		Die	Net Weight	Loading
LLKPME10	305	665	442	4.2kg	10 Litres	8.4 Kg/Hr	75mm Ø	42kg	750w 13 Amp
LLKPME20	354	665	505	4.2kg	20 Litres	8.4 Kg/Hr	75mm Ø	52kg	750w 13 Amp



Suggested Products...

Here are some other LLK products that may interest you. Search our website using the product code for more information.



Pasta Cooker
LLKPAS10



Donatello Oven
LLKDN6352+



Pasta Sheeter
LLKPS25



Dough Mixer
LLKMA20

Mixes, extrudes and cuts
pasta to perfection, all in
one compact machine!



All our pasta products are supplied with 2 years parts and 1 year labour warranty as standard.

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Pasta Sheeter

All of our pasta equipment has been manufactured to the highest standard in an Italian factory that has more than 50 years' experience under its belt. The LLK pasta sheeter is part of our range that makes producing fresh pasta a walk in the park!

Our Italian built pasta sheeters come in 3 different sizes, meaning we have one that's perfect for your operation. Entire stainless steel construction makes these machines robust, as well as easily cleanable. Its vertical construction makes it more compact than most on the market, taking up less counter space.

Available with an optional cutter in various sizes, which makes the production of spaghetti, tagliatelli or pappardelle achievable without the need for multiple machines. Fresh pasta production has never been so simple!

One of our steps to beautiful fresh pasta production!



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Why choose a pasta sheeter?

- Robust all stainless steel design
- Vertical construction to reduce space taken up on the counter
- Ventilated motor for continuous use
- Adjustable thickness from 0-10mm
- Microswitch protected infeed
- Easy to remove, wide infeed shoot
- Stainless steel hand protection, easily removable for cleaning purposes
- Available in 3 sizes



Specifications

Model	W	D	H	Roller size (mm)	Net Weight	Loading
LLKPS25	352	322	450	60 Ø x 250	47kg	270W
LLKPS32	422	322	450	60 Ø x 320	53kg	370W
LLKPS42	522	322	450	60 Ø x 420	62kg	370W

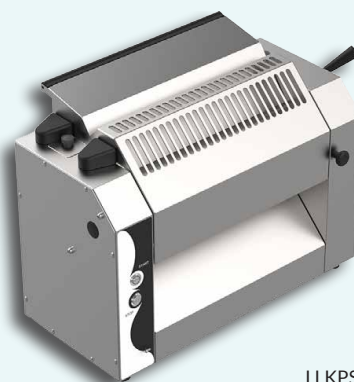
Optional Extras

Pasta cutter attachment:

- Available in 5 sizes 2, 4, 6, 8 & 12mm
- Suits all sizes of pasta roller



LLKPS25



LLKPS32

Delicious fresh pasta sheets, rolled out in seconds!



All our pasta products are supplied with 2 years parts and 1 year labour warranty as standard.

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LLKPAS6

Pasta Cooker

COUNTER TOP

All of our pasta equipment has been manufactured to the highest standard in an Italian factory that has more than 50 years' experience under its belt. Our counter top pasta cookers with portion baskets make adding fresh pasta to the menu super simple, without taking up valuable hob space. Available in two sizes with various arrangements of baskets to suit your needs.

LLK's pasta cooker is entirely produced in stainless steel, including microdrilled baskets with plastic grips. Its elements are produced from armoured materials which make them rust proof. The handy inlet/outlet water taps make the tanks simple to fill and drain before and after a busy shift.

Available with optional steam cooking basket to produce crunchy steamed vegetables and maxi baskets to allow larger production in the smaller model.

Seamlessly add fresh pasta to your menu with our fantastic range of pasta equipment!



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Why choose a counter top pasta cooker?

- Cook fresh pasta simply, without taking away hob space
- Stainless steel tank and structure
- Armoured rustproof heaters
- Safety heat guard and control thermal switch
- Inlet/outlet water taps for fast and simple filling/draining

Specifications

Model	Unit size			Basket size			Baskets supplied	Tank Capacity	Net Weight	Loading	Power
	W	D	H	W	D	H					
LLKPAS6	270	420	360	100	120	130	4	6L	8.5kg	1ph	3 Kw
LLKPAS8	270	525	360	95	220	130	3	8L	9.5kg	3ph	6 Kw



LLKPAS6



LLKPAS8

Suggested Products...

Here are some other LLK products that may interest you. Search our website using the product code for more information.



Dough Mixer
LLKMA30



Cubo Dough Divider
LLKDDCUBO



Pasta Machine
LLKPME10



Pasta Sheeter
LLKPS25

Pop fresh pasta on the menu with ease!



All our pasta products are supplied with 2 years parts and 1 year labour warranty as standard.

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LLKPM20L

Planetary Mixers

The LLK planetary mixers provide premium design and performance at top value prices. These machines are extremely versatile and are widely used in schools, hotels, restaurants and hospitals.

All machines are supplied with 3 attachments: wire whisk, dough hook, and flat beater. This allows the machines to be used for mixing a wide variety of products including cream, mayonnaise, creamed potatoes and even small quantities of dough. The LLK planetary mixers are all fitted with emergency stop buttons for optimum safety of the user.

Paying extra for mincing hub is an unnecessary expense for many establishments. The economy mixers are the perfect solution for such sites; they're of the exact same specification and quality as planetary mixers with hub that are on the market, just without the mincer attachment hub on the front! Many outlets do no mincing on site and therefore do not need the hub at all!

A sturdy machine
made for a wide
range of uses.



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llk

Specifications

WITHOUT ATTACHMENT HUB

Model	Capacity	W	D	H	Weight	Loading
LLKPM20L	20 Litres	500	600	780	107kg	1.1kW*

WITH ATTACHMENT HUB

Model	Capacity	W	D	H	Weight	Loading
LLKPM30L	30 Litres	550	600	1115	204kg	1.1kW*



LLKPM20L



LLKPM30

ACCESSORIES

Model	Capacity	W	D	H
SPM20S	Static Stand	710	610	610
SPM20M	Mobile Stand	710	610	710
LLKPMMA	Mincing Attachment	-	-	-



MOBILE STAND



MINCING ATTACHMENT

Key Features

- 3 speed settings
- Heavy duty all gear transmission
- Stainless steel bowl
- LLKPM30 is floor-standing
- Mincing attachment is for 30L model only

Planetary Mixers are supplied with 1 year parts and labour warranty.

linda-lewis.co.uk

Do you need
an extra bowl?
Let us know.





Mixers

MULTI FUNCTION

This range of versatile spiral kneading mixers can be used for mixing a variety of products in one machine, saving valuable kitchen space and time. It has a tippable machine head that is raised with a gas piston for easy and safe lifting.

The electronic control panel with a timer and 8 different mixing speeds allows for more controllability for the user, as does having the choice of 3 mixer attachments to create the desired product. The stainless-steel attachments included with the machine are a dough hook, flat beater, and twin whisk attachments: something for everyone!

The rotating bowl on these machines is scratch-resistant and can be quickly unscrewed for easy cleaning. The user is protected from the moving pieces by a plastic bowl guard, which also protects against splashes, and has a small hole cut-out for the user to pour in extra ingredients during the mixing process.

Fabulous 2 years
parts and 1 year
labour warranty



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llk

Specifications

Model	Bowl Capacity	W	D	H	Weight	Power
LLKMFM10	10 Litres	300	550	650	46kg	13 Amp plug
LLKMFM20	20 Litres	410	700	750	80kg	13 Amp plug

Key Features:

- Piston assisted lifting head
- Electronic control panel
- 8 mixing speeds
- 3 mixer attachments
- Scratch resistant, rotating bowl

8 mixer speeds for
extra versatility!



— *linda-lewis.co.uk* —



Electric Slicers

Our fantastic range of medium and heavy duty cooked meat slicers are manufactured by FAC. Based in Italy, FAC has been manufacturing high quality slicing machines since 1961 and now export their products all around the world.

The electric slicers are available in medium and heavy duty to suit any requirements. All machines have high precision slicing thickness control to ensure you get the exact results you require. They are all fitted with removable sharpening stones to keep the blade as sharp as possible to ensure you get a smooth and precise slice every time. The meat carriage is mounted on ball bearings which create exceptionally smooth running.

The FAC slicers are very safe machines to use as they have rubber feet that grip the work surface firmly in addition to other safety features including: emergency stop button, no volt release safety cut-out, and a special fenceplate locking mechanism for the safe removal of the blade and meat hopper. These machines are fully commissioned by our expert engineer before we send them out.

Fabulous 2 years
parts and 1 year
labour warranty



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llk

Specification

MEDIUM DUTY

Model	Blade Size	W	D	H	Weight	Loading
LLK220MDES	8.5" - 220mm	400	445	360	15kg	0.15kW - 13 Amp Plug
LLK250MDES	10" - 250mm	440	480	400	18kg	0.18kW - 13 Amp Plug
LLK300MDES	12" - 300mm	500	570	430	26kg	0.24kW - 13 Amp Plug
LLK300MDCLES Long Carriage	12" - 300mm	870	560	500	28kg	0.24kW - 13 Amp Plug

HEAVY DUTY

Model	Blade Size	W	D	H	Weight	Loading
LLK250HDES	10" - 250mm	510	510	400	24kg	0.26kW - 13 Amp Plug
LLK300HDES	12" - 300mm	580	590	470	34kg	0.37kW - 13 Amp Plug
LLK350HDES	14" - 350mm	580	585	480	36kg	0.36kW - 13 Amp Plug

Key Features:

- Belt driven
- Available in medium or heavy duty
- Stylish appearance
- Emergency stop button
- Fully commissioned ready for use with 13Amp plug
- Aluminium anodised

FAC products are supplied with 2 years parts and 1 year labour warranty.

Did you know we
offer a free slicer
loan service?

Ask for details.



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STANDARD RED
FINISH WITH SPECIAL
ROSETTE FLYWHEEL
(ADDITIONAL CHARGE)

Volano

HAND OPERATED SLICERS

The Volano is a state of the art hand flywheel slicer that will compliment any catering facility, hotel, restaurant or deli.

The Volano is fully mechanical which means it can still be used in the event of a power cut. This stylish meat slicer is made of very robust construction, the body is aluminium and the parts are all stainless steel. The Volano is available in 184 different colours so that it can coordinate with your interior design.

Standard (free of charge) paint colours are:

- Red - RAL 3003 (+ a bit darker - special colour mix)
- Black - RAL 9005
- Cream - RAL 1013 + 1015 (special colour mix)

All other colours POA

Hand built
in Italy.



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llk

Specifications

HAND OPERATED SLICERS

Model	Blade Size	W	D	H	Cut Thickness	Cut Length/Height	Weight
LLK250VOL	10" - 250mm	680	520	510	0 - 20mm	185 x 150	33kg
LLK300VOL	12" - 300mm	720	600	740	0 - 20mm	230 x 190	45.5kg
LLK350VOL	14" - 350mm	870	710	800	0 - 25mm	270 x 240	81kg

PEDESTALS

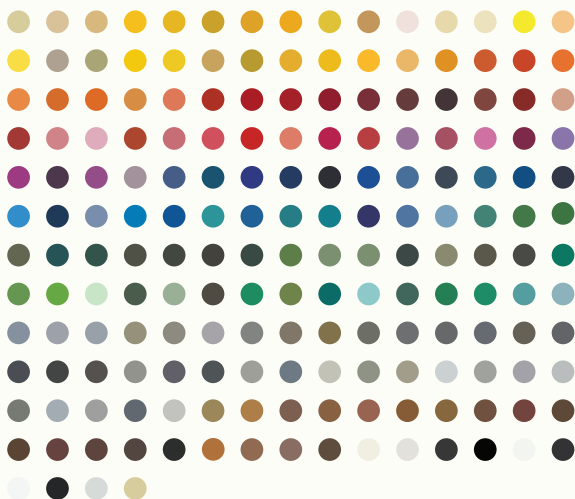
Model	W	D	H	Gross Weight
P250VOL	375	560	800	72kg
P300VOL	375	560	800	72kg
P350VOL	600	730	795	75kg

Key Features:

- Hand operated
- Stylish appearance
- Available in 184 colours
- Manufactured in Italy
- No electrical supply required
- Can be sold without pedestal
- Special wheel designs available as extra - POA

Colour Options:

The Volano is available in 184 different colours so that it can coordinate with your interior design.



BLACK FINISH WITH
SOLID FLYWHEEL



PURPLE FINISH WITH
FLOWER FLYWHEEL

No electrical supply
required.



FAC products are supplied with 2 years parts and 1 year labour warranty.

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Gravity Slicer

GEAR DRIVEN

In need of a top quality slicer? Noaw are an Italian industry-leading manufacturer of commercial quality meat slicers!

Perfect for butchers, restaurants, and delicatessens, the Gravity Feed Slicer provides high precision slicing with minimum waste, great for maintaining a busy and sustainable kitchen, with a precise slice thickness adjustment knob graduated in millimeters to make every use outstandingly accurate.

The Noaw appliance is made from premium aluminum alloy giving robust construction with a strong 0.3kw, 0.4hp motor. The slicer also comes with safety features, including a blade ring-guard, whilst the integral two stone sharpening head has a metal guard to keep its blade sharp for long life usage. Reliability also comes as standard with Noaw's Gravity Feed Slicer which is built with a detachable hopper and removable blade making the cleaning process extremely easy and safe.

This slicer truly brings everything to keep your kitchen running smoothly and efficiently, conforming to all CE safety regulations with a blade removing tool included and secure feet to eliminate movement during operation.

Gear driven
- great for
parma ham.



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Specifications

Model	Blade Size	W	D	H	Weight	Carriage movement	Thickness adjuster	Loading
LLK300HDGD	300mm (12")	680	560	520	29kg	290mm	14mm	0.242kw - 13 Amp Plug
LLK350HDGD	350mm (14")	760	560	530	41kg	290mm	14mm	0.3kw - 13 Amp Plug

Key Features:

- Suitable for cutting hard products
- Extremely reliable
- Ideal for shops, restaurants and supermarkets

All LLK products are supplied with a 12 months parts and labour warranty.

Did you know we offer a free slicer loan service?



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Bandsaw

The LLKBS1830 from LLK makes an excellent table-top bandsaw perfect for small butcher's shops, restaurants, and fishmongers.

Designed and manufactured in Italy, this appliance comes with an aluminum anodised Bandsaw body to create a stylish aesthetic that is great for completing your kitchen's equipment.

If it's sturdy you're after, the LLK bandsaw is designed with an AISI 304 stainless steel worktable and meat pusher and portioner to make every use sustainable and effective.

There's no need to operate with nerve, as the Bandsaw has a security micro switch door, blade tensioner, start, stop, and emergency buttons and it also complies with EU hygiene and safety as standard.

So, why not complete your lineup of catering equipment with LLK's Bandsaw today?

Great for cutting
up frozen New
Zealand lamb.



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llk

Specification

Model	W	D	H	Weight	Band Length	Cut Height
LLKBS1830	420	830	910	38kg	1830mm	320mm

Key Features:

- Aluminium anodised bandsaw body
- AISI 304 steel worktable
- Stainless steel AISI 304 meat pusher and portioner
- Guard with security micro switch
- Blade tension
- Start/Stop button and emergency stop button

Great for butchers,
restaurants and
fishmongers!



All LLK products are supplied with a 12 months parts and labour warranty.

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Meat Mincers

The LLK professional meat mincers are made in Italy and are available in two different sizes to suit your needs. They are ideal for mincing meat when catering for a large number of people whether it is in a restaurant, hotel, canteen, or a school.

The number 12 model mincer is for low output and number 22 is for medium output. Both machines are available with the option of either a cast iron or stainless-steel body, and all models are supplied with a stainless-steel plate and cutting knife.

These robust machines also feature a removable grinding unit, self-sharpening knife, and a stainless-steel hopper.

Made in Italy



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Specifications

Model	Dimensions			Diameter of meat outlet	Weight	Production rate per hour	Loading
	W	D	H				
LLKMM12	380	220	430	70 mm	19kg	30kg/hr	13 Amp
LLKMM22	450	220	400	82 mm	24kg	40kg/hr	13 Amp

Options Available:

- Cast Iron or Stainless-Steel Body
- Additional mincer plates: 2mm, 3mm, 3.5mm, 4.5mm, 6mm, 8mm.

Meat mincers are supplied with a 2 year parts and 1 year labour warranty.

Perfect for use
in restaurants, hotels
and canteens



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Heavy Duty Mincers

The Torrey meat mincing machines are designed and constructed especially for butchers and busy restaurants. Both machines have high quality stainless steel bodies which are highly corrosion resistant and extremely easy to clean allowing the mincers to have hygienic operation whilst maintaining a professional presentation.

They also both have a removable cast iron head, ring and worm. Both models come with a four-bladed knife, 5mm plate and a plunger. Maintenance is kept to a minimum due to the powerful oil bathed gear transmission of the mincer meaning there is no requirement for drive belts or pulleys that would eventually need replacing.

The LLKM12HD is ideal for use in small butchers shops or restaurants with limited working area. It is comparable in size and power to some 22 size meat mincers and the feed pan is larger than most 12 size mincers are equipped with.

The LLKM22HD is probably the largest 22 size mincer on the market today and is larger than many 32 sized mincers, making it ideal for busy butchers that require a large feed pan with a wide throat size to match. The large throat size allows larger pieces to fit in, saving the user time on having to cut the meat into small pieces in order to fit. It features a powerful motor and combined with its high capacity head the mincer holds bigger pieces in the grinding system.

Can also be used to make sauces and toppings



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Specifications

Model	Dimensions			Tray Dimensions			Weight	Production Rate	Loading
	W	D	H	W	D	H			
LLKM12HD	330	578	435	330	533	63	36kg	200kg/hr	220V - 50Hz - ¾hp
LLKM22HD	420	750	620	330	533	63	60kg	500kg/hr	220V - 50Hz - 2hp

Key Features:

- Stainless steel body
- Large stainless steel meat pan
- Cast iron head and ring
- Mincing head assembly dip tin plated to increase resistance to corrosion
- Minimum maintenance - powerful oil based gears
- Standard: Mincer knife, plate and plunger
- Different size plates available to suit requirements

Not just for meat :
Also suitable for making
sauces, purées, mash
and coulées.

Makes perfect
mince every
time.



All LLK products are supplied with a 12 months parts and labour warranty.

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Stick Blenders

Our stick blenders are manufactured in Italy and are very versatile machines.

They can be used to blend soups, curries, purées, mayonnaise, batters, sauces, tomato purée, pesto, and much more. Our stick blender is supplied with a ventilated motor to avoid overheating. The LLKMX35 is supplied with a 430mm shaft and has a 350W motor.

Specially designed ergonomic handles.



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Specifications

Model	Body	Shaft	Weight	Production Rate	Total Loading	Max Immersion Level
LLKMX35	360	430	4kg	15,000rpm	350W - 13 Amp Plug	400mm

Stick blenders carry a 12 months back to base warranty.

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Made in
Italy.





Potato Peelers

The LLK potato peelers are available in 2 sizes: 10lb and 15lb. They are constructed from food grade non-corrosive aluminium alloy castings. The spindle housing and chute are cast integrally which eliminates joints and therefore possible leakage.

The peelers feature cast-in abrasive serrations on the inside wall of the peeling chamber which dispenses with the need for abrasive coating. This means there is less potato loss during both peeling and boiling and the efficiency of the serrations will last the life of the machine. Also, the rotor plate is coated on both sides with fine grained abrasive for new potatoes on one side and coarse grained for old potatoes on the other, doubling the rotor plate's life.

These machines comply with all relevant safety standards and are designed for ease of maintenance and cleaning. They can be sink-top or pedestal mounted.

Manufactured
in the UK. Built
to last.



Specifications

Model	Capacity	W	D	H	Weight	Loading
LLKVP10	10lb - 4.5kg	320	480	370	27kg	0.25hp
LLKVP15	15lb - 6.38kg	320	450	450	30kg	0.25hp

Optional Extras:

- Waste Kit
- Sink Skip



I recommend you order a waste kit then you are ready to start work on arrival.



All LLK products are supplied with 12 months parts and labour warranty.

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Veg Prep

Food preparation is made easy by the LLK veg prep machine. For slicing, dicing, grating or julienne this unit is a must for every catering establishment.

The LLK veg prep is supplied complete with 5 free discs: 2mm slicer, 4mm slicer and 3 graters. It is made from heavy duty construction with an all metal hopper and base, plus there is a safety cut-out when the hopper is opened to ensure the user is safe.

Great for use in a pizza outlet to make toppings



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Specifications

Model	Supplied with	W	D	H	Weight	Loading
LLKVP/DISCS	5 discs - 2mm Slicer, 4mm Slicer and 3x Graters	235	490	80	23kg	13 Amp plug



ADDITIONAL DISCS AVAILABLE:

- Slicer
- Dicer
- Julienne
- Chipper

Extremely versatile
and easy to use.



Veg Prep supplied with 12 months parts and labour warranty.

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Cheese Grater

Save time and effort with the cheese grater machine from LLK.

Available in 2 sizes, both running off the UK standard 13Amp plug. With an alloy body and stainless-steel container, the LLK cheese grater is ideal for grating cheese and bread.

Get grating that mozz, for some delicious pizza!



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Specifications

Model	Hourly production	W	D	H	Weight	Loading
LLKCGR1	30 kg	300	170	330	8 kg	13 Amp plug
LLKLCGR2	70 kg	400	270	380	18 kg	13 Amp plug

Extremely versatile
and easy to use.

Veg Prep supplied with 12 months parts and labour warranty.

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LLKARC807

Gas Vapour Grills

Arris Gas vapour grills are more than just grills; they are a complete, patented grilling system.

They are easy to use and can grill all types of food including meat, fish, vegetables and cheese. Arris vapour grills let you grill in an extremely natural and healthy way. This brings out the full flavour and taste of food and promotes the dispersal of fats. The result is dishes that are lighter on the stomach and completely genuine.

Retain flavour
and moisture
in your food.



How does it work?

Water contained in a tray under the grill generates steam that keeps your food softer and juicer, and because any fat dripping from the food falls into the water, Arris vapour grills produce far less smoke than conventional grills.

The gas vapour grills are equipped with high efficiency burners which heat special stainless steel profiles that cook food by irradiation, avoiding direct contact with the flame. High grilling temperatures combined with steam from the tray under the grill produce soft, succulent food with superb sensory properties. They are specially designed for grilling thick pieces of meat and can reach temperatures of up to 380-400°C right across the grill top.

Arris vapour grills are all supplied on a stand.



Specifications

Model	Dimensions			Cooking Area		Weight	Loading	Gas Connection
	W	D	H	W	D			
LLKARC407	420	700	440	390	470	47kg	37,000 btu/hr - 10.5kW	3/4" hose required. Available in Natural Gas or LPG
LLKARC807	800	700	440	780	470	58kg	72,000 btu/hr - 21kW	
LLKARC1207	1200	700	440	1150	470	70kg	107,000 btu/hr - 32kW	

Our customers
love these
Arris vapour grills.



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LLKARC807E

Electric Vapour Grills

Arris electric vapour grills are more than just grills; they are a whole, patented grilling system.

They are easy to use and can grill all types of food including meat, fish, vegetables and cheese. Arris vapour grills let you grill in an extremely natural and healthy way. This brings out the full flavour and taste of food and promotes the dispersal of fats. The result is dishes that are lighter on the stomach and completely genuine.

Retain flavour
and moisture
in your food.



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How does it work?

Water contained in a tray under the grill generates steam that keeps your food softer and juicier, and because any fat dripping from the food falls into the water, Arris vapour grills produce far less smoke than conventional grills. The Electric vapour grills can reach temperatures of up to 360°C. Food never comes into direct contact with the heating elements. Instead, food is supported on special stainless steel profiles that protect the elements and guarantee maximum hygiene and food quality. High grilling temperatures combined with steam from the tray under the grill produces soft, succulent food with superb sensory properties. Arris electric vapour grills are also easy to maintain and clean, thanks to clever ideas like a grill top that lifts up for ease of access.

Arris vapour grills are all supplied on a stand.



Specifications

Model	Dimensions			Cooking Area		Weight	Loading
	W	D	H	W	D		
LLKARC407E	420	700	440	380	470	50kg	5.2kW
LLKARC807E	800	700	440	780	530	83kg	10.4kW

Suggested products...

Here are some other LLK products that may interest you. Search our website using the product code for more information.



Cuppone Tiziano
Pizza Oven



Cuppone Silea Dough
Mixer
LLKMA20



Electric Slicer
LLK250MDES



Planetary Mixer
LLKPM20

Our customers
love the fantastic
Arris vapour grills.



Arris products are supplied with 12 months parts and labour warranty.

linda-lewis.co.uk



LLK10U

Gas Chargrills

Universo chargrills have been sold in the UK for many years and are reliable, sturdy machines.

The cooking is carried out by shielded burners in tubular stainless steel; these burners heat the lava rock laid on special supports made of heavy duty stainless steel mesh. The frame and combustion chamber are made entirely of heavy gauge stainless steel. The cooking grill is height adjustable by means of two levers at the front and a removable tray collects dripping fat and ash.

We have been selling these units for many years. People who use them, love them!



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Specifications

Model	Dimensions			Cooking Area		Weight	Loading	Gas Connection
	W	D	H	W	D			
LLK4U	800	700	490	685	470	58kg	47,800 btu/hr	1/2 inch
LLK10U with floor stand	1060	700	950	960	470	70kg	79,200 btu/hr	1/2 inch

Key Features:

- Round stainless steel cooking bars
- Adjustable grilling hearth - 3 settings
- Floor stands available



LLK4U

If you have any questions regarding this or any other LLK product, we are more than happy to help.

Call us on 0161 633 5797.

Universe products are supplied with 1 years parts and labour warranty.

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Pizza Accessories

LUXURY

We like to think of ourselves as a one-stop pizza shop at LLK! Our vast catering equipment offering covers everything from state-of-the-art pizza ovens to small culinary accessories. We have recently introduced a new and prestige brand of pizza accessories to our existing range; Lilly Codroipo.

Hand made in Italy to extremely high specifications, the elegant Lilly collection is designed with presence in mind; perfect for showing off in a front of house environment.

The range includes pizza peels, scrapers, cutters, oven brushes, spatulas and dough dockers. These attractive items can be purchased individually or as complete luxury kits; available in various styles to suit your individual needs.

Where pizza accessories are concerned, the beautiful Lilly products are the crème de la crème; rising head and shoulders above other brands available on the market.

Lilly have covered all bases with these reliable and professional products, which have been specifically designed to compliment stylish catering equipment; with options available for use with our range of living-flame ovens, as well as our Cuppone range of electric & gas ovens.

With such a wide product variety available, Linda Lewis Kitchens are fully equipped to cater for each and every food service establishment.

These luxury accessories go beautifully with any of our Cuppone or living-flame ovens.



llk.



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Bake & Spin Peels

Stainless steel pizza paddles.

Manufactured in Italy to the highest specification.

Model	Paddle	Length
AL90/16	16cm Ø	170cm
AL90/18	18cm Ø	170cm
AL90/18/1	18cm Ø	190cm
AL90/20	20cm Ø	170cm
PERFORATED		
AL92/18	18cm Ø	170cm
AL92/18/1	18cm Ø	190cm
AL92/20	20cm Ø	170cm

*Other sizes available



Solid Peels

Handmade in Italy to the highest specification.

Model	Paddle	Length
AL96/90	22 x 24cm	90cm
AL96/135	22 x 24cm	135cm
AL97/36	36cm	135cm
AL97/40	40cm	135cm
AL98/31	33cm	135cm
AL98/33	33cm	170cm
AL98/40	40cm	170cm

Peel and brush handles can be cut to your required length.



Tip
Use a perforated peel to release excess flour from the base of the pizza - prevents burning



Sole Mio Perforated Peels

Manufactured in Italy to the highest specification.

Robust aluminium alloy perforated pizza peels.

Model	Paddle	Length
AL1024/33/S	33cm	135cm
AL1024/33	33cm	170cm
AL1024/40	40cm	170cm
AL1024/45	45cm	170cm
AL1024/50	50cm	170cm

Black Perforated Peels

Manufactured in Italy to the highest specification.

Light, aluminium alloy perforated pizza peels. The raised columns reduce friction by approx. 30%, making it easier to load and unload pizzas.

Model	Paddle	Length
AL1026/33	33cm	170cm
AL1026/33/1	33cm	190cm
AL1026/36	36cm	170cm
AL1026/36/1	36cm	190cm
AL1026/40	40cm	170cm
AL1026/45	45cm	170cm
AL1026/50	50cm	170cm



Pizza Scraper

Stainless steel dough scraper.

Ideal for cutting dough.

Available in 3 sizes.

Manufactured in Italy to the highest specification.

Model	Length
AL141	12cm Flexible
AL142/12	12cm Rigid
AL142/16	16cm Rigid



Spatulas

We offer a wide range of stainless steel spatulas perfect for distributing and serving pizzas.

Stainless steel blade, plastic handle.

Unique non-stick.

Model	Dimensions
AL151	9 x 12cm
AL151/1	10 x 15cm
AL151/3	6 x 12cm



Dough Docker

Can also be used as a pastry piercer.

Manufactured to the highest specification in Italy.

Model
AL170



Pizza Cutter

Stainless steel professional cutting wheel. Anti-stick to guarantee the perfect cutting of pizzas every time.

Available in two different blade sizes.

Manufactured in Italy to the highest specification.

Model	Wheel Size
AL150/2	9cm Ø
AL150/3	11cm Ø



Oven Brushes

A fantastic range of pizza oven brushes complete with stainless steel handle.

Natural fibre and brass bristles available

Model	Brush	Material	Length
AL340/7	22 x 8cm Rectangle	Natural Fibre	135cm
AL105	9 x 5.5cm Rotating Rectangle	Brass	170cm
AL106	17 x 5.5cm Half Moon	Brass	170cm
AL106/1	17 X 5.5cm	Brass	Brush head only
AL110	22 x 7cm Rectangle	Natural Fibre	170cm



Economy Essentials

Professional, economy electric pizza oven kit.

Complete with 4 pieces.

Product code: AL4EK1 (comprised of:)

Model	Description
AL93/33	Aluminium perforated peel, 33cm, 135cm handle
AL183/2	Spin and bake, stainless steel, 20cm Ø, 135cm handle
AL257/2	Brass brush, stainless steel scraper, 135cm handle
AL12/4	4 Piece wall mounted holder



Economy 6 Piece Kit

Professional, economy kit for use with electric ovens.

Complete with 6 pieces.

Product code: AL6EK (comprised of:)

Model	Description
AL93/33	Aluminium perforated peel, 33cm, 135cm handle
AL183/2	Spin and bake, stainless steel, 20cm Ø, 135cm handle
AL257/2	Brass brush, stainless steel scraper, 135cm handle
AL12/4	4 Piece wall mounted holder
AL141	Dough cutter/scraper 12cm
AL135/28	Pizza makers ladle 28cm, 85g



Economy 6 Piece Kit with Stand

Professional, economy kit for use with electric ovens.

Complete with 6 pieces including stand.

Product code: AL6EKS (comprised of:)

Model	Description
AL1093/33	Aluminium perforated peel 33cm, 135cm handle
AL183/2	Spin and bake, stainless steel, 20cm Ø, 135cm handle
AL257/2	Brass brush, stainless steel scraper, 135cm handle
AL5	Freestanding, 5 piece stand.
AL141	Dough cutter/scraper 12cm
AL135/28	Pizza makers ladle 28cm, 85g



Luxury Essentials

Professional, luxury kit for use with electric ovens.

Complete with 4 pieces.

Product code: AL4EK2 (comprised of:)

Model	Description
AL1024/33	Sole Mio perforated peel 33cm, 135cm handle
AL88/20	Perforated spin and bake 20cm Ø x 135cm
AL105	Oven brush long handle
AL16/4	4 Piece wall mounted holder



Luxury 6 Piece Kit

Professional, luxury kit for use with electric ovens.

Complete with 6 pieces.

Product code: AL6LK (comprised of:)

Model	Description
AL1024/33	Sole Mio perforated peel 33cm, 135cm handle
AL88/20	Perforated spin and bake 20cm Ø x 135cm
AL105	Oven brush long handle
AL16/4	4 Piece wall mounted holder
AL170	Dough dockers
AL142/12	Dough cutter/scraper 12cm



Luxury 6 Piece Kit with Stand

Professional, luxury kit for use with electric ovens.

Complete with 6 pieces including stand.

Product code : AL6LKS (comprised of:)

Model	Description
AL1024/33	Sole Mio perforated peel 33cm, 135cm handle
AL88/20	Perforated spin and bake 20cm Ø x 135cm
AL105	Oven brush long handle
AL170	Dough dockers
AL142/12	Dough cutter/scraper 12cm
AL5	Freestanding, 5 piece stand



Da Vinci Essentials

Professional, luxury kit for use with wood fired or dual fuel ovens.

Complete with 6 pieces.

Product code: AL6-DV (comprised of:)

Model	Description
AL1024/33	Sole Mio perforated peel 33cm, 135cm handle
AL88/20	Perforated spin and bake 20cm Ø x 135cm
AL105	Oven brush long handle
AL350/4	Wood hook 150cm handle
AL350/5	Ash pan 150cm handle
AL16/5	5 Piece wall mounted holder



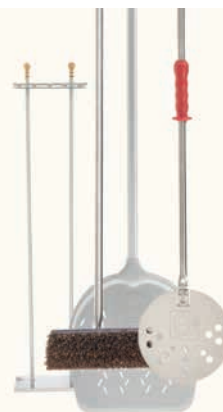
Cuppone Essentials

Professional, luxury Cuppone branded kit for use with all Cuppone Ovens.

Complete with 4 pieces.

Product code: CL4EK1 (comprised of:)

Model	Description
CL1024/36	Perforated peel 36cm, 170cm length
CL92/22	Perforated spin and bake 22cm Ø x 170cm
CL110	Natural fibre brush 170cm length
AL12-4	Wall mounted stainless steel hanger



Cuppone Essentials with Stand

Professional, luxury Cuppone branded kit for use with all Cuppone Ovens.

Complete with 4 pieces.

Product code: CL4EK2 (comprised of:)

Model	Description
CL1024/36	Perforated peel 36cm, 170cm length
CL92/22	Perforated spin and bake 22cm Ø x 170cm
CL110	Natural fibre brush 170cm length
AL5	Freestanding, 5 piece stand



Counter Top Set

Full stainless steel counter top set.

Includes pizza cutter, dough docker, scraper and spatula.

Product code: AL188 (comprised of:)

Model	Description
AL150	Pizza wheel/cutter
AL170	Dough docker
AL142/12	Cutter/scraper
AL162/12	Spatula 12cm



Pizza Makers Kit

This is the ultimate toolkit for any Pizzaiolo. Case size 62 x 40 x 16cm.

Complete with 15 pieces.

Product code: AL1 (comprised of:)

Model	Description
AL1/1	Cutter/scraper
AL 88/20	Spin and bake (88/20)
AL 135/38	38cm spoon (85g) dose (135/38)
AL137	Fork (137)
AL142/12	Cutter/scraper
AL148	Knife
AL149	Mincing knife for deep pan pizza
AL150	Stainless steel cutting wheel (10cm Ø)
AL151	Stainless steel spatula 10 x 15cm
AL162/12	Stainless steel spatula 8cm x 12cm
AL165/35	Stainless steel long flexible knife 35cm
AL170	Dough docker
AL171	Polythene rolling pin 3cm Ø x 35cm
AL190/25	Stainless steel pan grips 25cm
AL1010/33	Aluminium Solid Paddle 33cm x 170cm (supplied in pieces)

Peel and brush handles can be cut to your required length.

Lilly products are built to last, we always recommend investing in the right tools from the start!



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Accessories

STANDARD

Here at LLK we like to consider ourselves the pizza people, experts in supplying pizza equipment to the UK. The one stop shop for all things pizza related, we offer a wide range of standard pizza accessories and other bits and pieces that will help set up a great pizza concept in your establishment.

Made from only the highest quality material, our accessories are suitable for each and every establishment. Our standard range of pizza accessories are reliable, professional and affordable. If your looking for more of an investment in your tools, check out our Italian manufactured range of luxury pizza accessories.

We supply
economically
priced accessories
for any
establishment.



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llk.



Black Iron Pans

Black iron is the term given to products made from mild steel, not to it's colour. They are more robust than aluminium especially when baking at very high temperatures.

Model	Diameter	Depth	Base
AETCBIP9	9"	3/4"	Thin Crust
AETCBIP10	10"	3/4"	Thin Crust
AETCBIP12	12"	3/4"	Thin Crust
AETCBIP16	16"	3/4"	Thin Crust
AEDDBI9	9"	1"	Deep Pan
AEDDBI10	10"	1"	Deep Pan
AEDDBI12	12"	1"	Deep Pan
AEDDBI16	16"	1"	Deep Pan
AEDD1.5BIP9	9"	1.5"	Deep Pan
AEDD1.5BIP10	10"	1.5"	Deep Pan
AEDD1.5BIP12	12"	1.5"	Deep Pan
AEDD1.5BIP16	16"	1.5"	Deep Pan

Other sizes available



Aluminium Pans

Aluminium pans do not need to be seasoned as they will not rust. However, it is generally considered wise to oil these pans as it helps to create a non-stick finish.

Model	Diameter	Depth	Base
AETCAP9	9"	3/4"	Thin Crust
AETCAP10	10"	3/4"	Thin Crust
AETCAP12	12"	3/4"	Thin Crust
AETCAP16	16"	3/4"	Thin Crust
AEDDAP9	9"	1"	Deep Pan
AEDDAP10	10"	1"	Deep Pan
AEDDAP12	12"	1"	Deep Pan
AEDDAP16	16"	1"	Deep Pan
AEDD1.5AP9	9"	1.5"	Deep Pan
AEDD1.5AP10	10"	1.5"	Deep Pan
AEDD1.5AP12	12"	1.5"	Deep Pan
AEDD1.5AP16	16"	1.5"	Deep Pan

Other sizes available



Coupé Pans

The perforated coupé style pans is a heavy duty version of the pizza screen with slightly larger perforations.

Model	Diameter
AECSP9	9"
AECSP10	10"
AECSP12	12"
AECSP16	16"

Other sizes available



Separator Discs

If space is at a minimum then separator discs are ideal. They allow your pans to be stacked one on top of another, saving work space when proving bases in the pan.

Model	Diameter
AESD11	11"
AESD12	12"
AESD14	14"
AESD16	16"
AESD18	18"

*Sizes available 7" - 20"

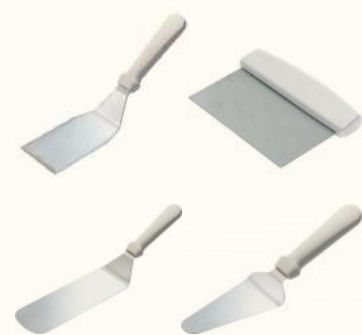
Please note: Always buy separator discs 2" larger than the base diameter of the pan you are using.



Stacking Racks

Stacking racks are ideal for pizza pans, trays, screens and separators. They are available with 4, 11 or 15 shelves that can be wall mounted to save space.

Model	Shelves	Gap
AEPPSR4	4	-
AEPPSR11	11	2.5"
AEPPSR15	15	1.5"



Turners/Scrapers

Extend the life of your dough tray with this piece of equipment.

They're also great for turning or flipping hamburgers or pizzas.

Model	Description	Length	Width
AEPLWH	Lifter	9.5"	3"
AEPT	Turner	6"	3"
AECS	Griddle Scraper	-	3"
AEDCS	Cutter / Scraper	6"	4"



Pizza Peels

The aluminium pizza paddles have a wooden handle and are the easiest way of inserting pizzas and removing hot pizzas from the oven.

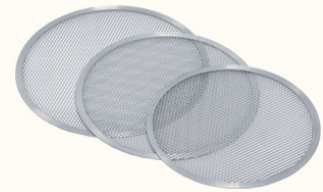
Model	Paddle	Length
AEPEEL7	7" x 7"	23"
AEPEEL9S	9" x 9"	22.5"
AEPEEL9M	9" x 9"	31.5"
AEPEEL9L	9" x 9"	48"
AEPEEL12S	12" x 12"	25"
AEPEEL12M	12" x 12"	35"
AEPEEL12L	12" x 12"	52"
AEPEEL16	16" x 16"	40"



Pizza Cutters

Made with a heavy duty one piece moulded plastic handle, these cutters are available with 4" and 5" stainless steel wheels making them suitable for deeper products.

Model	Wheel size	Colour
AEPC4W	4"	White
AEPC4R	4"	Red
AEPC4G	4"	Green
AEPC5W	5"	White
AEPC5R	5"	Red
AEPC5G	5"	Green



Pizza Screens

Pizza screens have many uses from baking whole pizzas and calzones to re-heating pizza slices. They produce an evenly baked crisp base due to the amount of hot air transfer between the crust and oven chamber.

Model	Diameter
AEPS9	9"
AEPS10	10"
AEPS12	12"
AEPS14	14"
AEPS16	16"

*Sizes available 7" - 20"

Peel and brush handles can be cut to your required length.



Oven Brush

This brush contains bristles for cleaning deep inside your pizza oven. It also has a scraper to help remove those stubborn pieces of dirt. A great all round tool for maintaining a busy pizza oven.

Model	Brush Head	Handle
AEPOB	10"	40"



Dough Docker

Dough dockers are used to expel trapped air in the dough after proving. To use, simply roll over the dough.

Model	Description	Width
AEDDHD	Heavy Duty	5"
AEDDDEEP	Deep	4.75"
AEDDTHIN	Thin	4.75"



Dough Trays

We offer the most popular and common dough tray complete with positive slide stacking to ensure secure tray stacking. We also offer the dough tray lid to ensure a secure fit and dolly for easy movement around the kitchen.

Model	Description	Dimensions
AEDT	Dough Tray	600 x 400 x 75mm
AEDTL	Tray Lid	-
AEDTD	Dough Tray Dolly	-



Spoodles

Portion control spoodles allow accurate portioning when used with pizza sauces and toppings.

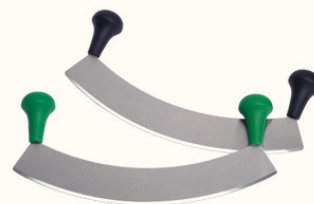
Model	Description
AES2RHP	2oz Red Handle - Perforated
AES3BEHP	3oz Beige Handle - Perforated
AES4GHP	4oz Green Handle - Perforated
AES2RH	2oz Red Handle
AES3BEH	3oz Beige Handle
AES4GH	4oz Green Handle
AES5YH	5oz Yellow Handle
AES6BLH	6oz Black Handle
AES-8BH	8oz Blue Handle



Pan Grippers

The pizza pan grippers are used to remove the hot pizza pan from the oven. We have a great range available. They are available for deep pans and shallow pans.

Model	Uses
AEPG	Universal
AEPGAL	Universal
AEPGTHIN	Thin Crust
AEPGDEEP	Deep Pans



Rocker Blades

This impressive tool cuts thin or deep pan pizza into uniform sections. Made from heavy gauge stainless steel, the cutter has two nylon handles.

Model	Blade size	Handle colour
AEPRKBK	14"	Black
AEPRKGR	14"	Green



Parmesan Shaker

Our wonderful oregano/parmesan shakers have a lexan base with the top being chrome plated.

It is a very popular item and ideal for most kitchens.

Model	Description
AEPS	12oz Shaker



Can Opener

For a fast safe can opening, the Bonzer can openers are simple to use and designed for opening all shapes. Even the heaviest cans can be opened easily and safely.

Model
AEBONZER



Pizza Peel Hanger

The pizza peel hanger is wall mounted to help maintain a tidy cooking area.

Model
AEPH

This range is ideal for takeaways.



Hand Santising Station

Our wall mounted dispensing unit, makes it quick and easy to add sanitising stations to any establishment. Perfect for back office areas, commercial kitchens, staff rooms and entrance ways.

PLEASE NOTE: This is a dispensing unit only, chemicals are not included.

Key features

- Dibond board
- Strong, manual 1L capacity dispenser with level view window
- Open fill for easy top up
- Comes boxed with screws and plugs
- Easy fit, compact design
- 400mm H x 400mm W



This range
is ideal for
takeaways.



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