



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

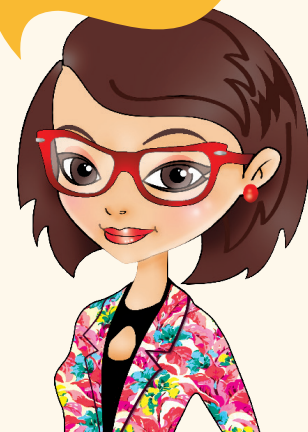
Model	External Dimensions	Cooking Area	Oven Mouth Dimensions	Max Power (kw)	Max. Cooking Capacity	
					10" Pizzas	12" Pizzas
LLKDV3	1150w x 1220d	850 Ø	460w x 280h	18	5	3
LLKDV5	1450w x 1550d	1000 Ø	580w x 280h	21	8	5
LLKDV7	1500w x 1650d	1150 Ø	580w x 280h	24	10	7
LLKDV9	1800w x 1950d	1450 Ø	580w x 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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AVAILABLE
TO TEST DRIVE
IN OUR DEMO
KITCHEN!



Verrocchio

GAS PIZZA OVEN

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

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 min/max	Gas Volume Nm3/h	Max Pizza Capacity		Power Supply
							10"	12"	
LLKVR4-G	1150w x 1220d	850 Ø	460w x 280h	24	24k/82k	0.73/2.54	6	4	13 Amp 1ph
LLKVR7-G	1450w x 1550d	1000 Ø	580w x 280h	34	20k/116k	0.63/3.59	10	7	16 Amp 1ph
LLKVR9-G	1500w x 1650d	1150 Ø	580w x 280h	34	20k/116k	0.63/3.59	13	9	16 Amp 1ph
LLKVR13-G	1800w x 1950d	1450 Ø	580w x 280h	34	20k/116k	0.63/3.59	20	13	16 Amp 1ph
LLKVR16-G	2000w x 2200d	1650 Ø	580w x 280h	51	78k/174k	2.40/5.50	25	16	16 Amp 1ph

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	Min/Max Pressure (NG)	Min/Max Pressure (LPG)	Flow Rate	Standard Finish Weight KG	Dome Finish Weight KG	Mosaic Dome Finish KG
SMALL DRAGO D1/M BURNER								
LLKVR4-G	200	1980	15-25 m/bar	25-50 m/bar	220.87 m3/h	750	900	1000
STANDARD DRAGO D2/M GAS BURNER								
LLKVR7-G	200	1980	7-25 m/bar	20-50 m/bar	254.85 m3/h	950	1100	1200
LLKVR9-G	200	1980	7-25 m/bar	20-50 m/bar	254.85 m3/h	1100	1300	1500
LLKVR13-G	200	1980	7-25 m/bar	20-50 m/bar	254.85 m3/h	1300	1500	1650
UPGRADED DRAGO D3/SIX GAS BURNER								
LLKVR16-FG	200	1980	10-30 m/bar	20-50 m/bar	254.85 m3/h	1450	1750	1900

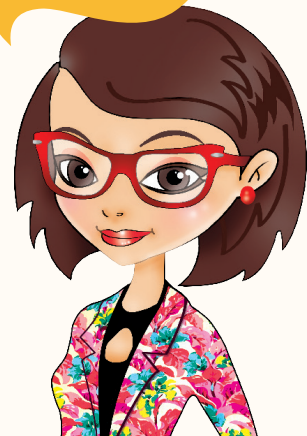
Please note: Gas pressures are indicated on the data plate of the burner and will vary dependent on the size of the oven. Gas pressures for Nat Gas and LPG are listed separately above.

Installation note: These ovens are delivered in kit form and built on site by LLK. Build time 2-3 days, curing time 5 days, gradual heat up process 8 days. The ventilation system must be commissioned before the engineer returns to commission the gas burner. Please consider this full process when planning your project.



Verrocchio standard size ovens are supplied as with Avanzini's electronic Drago D2/M burner and advanced Drago Plus digital control panel.

Choose a finish that best suits your vibes!



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TO TEST DRIVE
IN OUR DEMO
KITCHEN!



Giovanni

REVOLVING STONE BASE PIZZA OVEN

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

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

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

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

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



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Specifications

Model	External Dimensions	Cooking Area	Oven Mouth Dimensions	Working Height	BTU/hr during cooking	Max. Cooking Capacity	
						10" Pizzas	12" Pizzas
WOOD FIRED MODELS							
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.

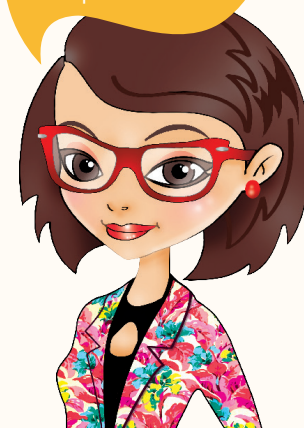
Please note: There may be some variation in sizes, as with any hand made product. Sizes are approximate and as accurate as possible.

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, outdoor serveries 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

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 gas Andiamo is supplied as standard with Avanzini's Drago D1/M burner and digital control panel. 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.

PERFECT FOR POP UP EVENTS

HEATS UP IN 25 MINUTES!

Specifications

Model	Oven Dimensions	Cooking Area	Thermal Capacity kW		Gas Volume Nm ³ /h		Gas Pressure m/bar		Pizza Capacity
			Min.	Max.	Min.	Max.	Min.	Max.	
Gas									
LLKANDIAMO-G	1040w x 1160d	820w x 940d	7	24	0.73	2.54	15	25	5 x 12" Pizza
Wood Fired									
LLKANDIAMO-W*	1040w x 1160d	820w x 940d	-	-	-	-	-	-	3 x 12" Pizza

A 1/2" connection is required for both natural and LPG gas supplies

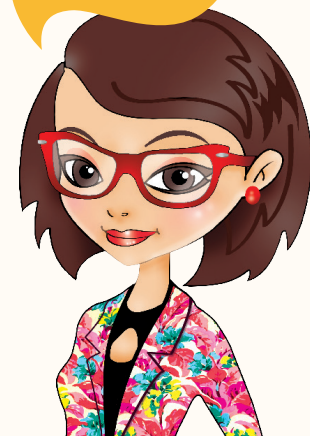


The Andiamo is the perfect oven for pop up pizza!



The Andiamo can be finished in mosaic tile.

Andiamo!



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