

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	13 Amp 1ph
LLKVR9-G	1500w x 1650d	1150 Ø	580w x 280h	34	20k/116k	0.63/3.59	13	9	13 Amp 1ph
LLKVR13-G	1800w x 1950d	1450 Ø	580w x 280h	34	20k/116k	0.63/3.59	20	13	13 Amp 1ph
LLKVR16-G	2000w x 2200d	1650 Ø	580w x 280h	51	78k/174k	2.40/5.50	25	16	13 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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