



# 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!



[llkpizzapros.co.uk](http://llkpizzapros.co.uk)

llk

\*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 <sup>3</sup> /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  
A 13 Amp socket is required to power the control panel

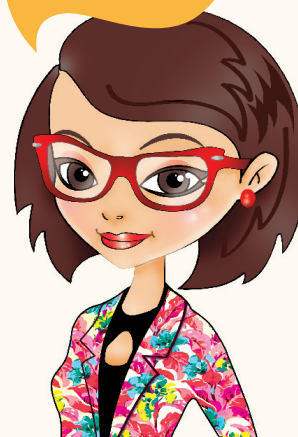


The Andiamo is the perfect oven for pop up pizza!



The Andiamo can be finished in mosaic tile.

Andiamo!



[llkpizzaprof.co.uk](http://llkpizzaprof.co.uk)