

OK.

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 and top operational tips from resident all things pizza pro Kyle Freeman.

As well as using our demo kitchen to give our customers the best possible buying experience we also use it to host Dealer Training days to share our knowledge, Engineer training days to allow us to expand our network of LLK trained pizza equipment engineers and of course put on some events to support our local charities!

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!



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 team, 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

AVAILABLE
TO TEST DRIVE
IN OUR DEMO
KITCHEN!



CUPPONE

Mantegna

ELECTRIC PIZZA OVEN

Another market first from Cuppone. The Mantegna is the first single pizza oven with rotating deck that can reach a working temperature of 500°C. Designed big and made small, this powerful oven is perfect where space is tight but quality is a must.

Mantegna's rotating deck has been manufactured using specialist materials allowing the stone to endure high temperatures, evenly distribute the heat throughout the cooking chamber, and maintain the temperature. Featuring simple digital controls that allow the user to set the temperature, control the power to the elements and activate a timer, the user can also set up to 99 programs to help with consistency amongst their staff.

As well as this powerful little oven featuring Cuppone's innovative technology it also has some of Cuppone's latest aesthetic features such as a panoramic glass viewing window and upward opening door, making it super stylish as well as functional.

If the Tiziano and Giotto were to have a baby...



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ilk

Why choose a Mantegna?

- Powerful, compact, revolutionary
- Revolving stone base
- Up to 500 °c working temperature
- Easy to use digital controls
- Countdown timer
- 99 programmable settings

Like all Cuppone ovens, Mantegna has a stone cooking base specifically created to retain heat and ensure a perfect, authentic, Italian stone-baked finish.

Mantegna's compact size means it can be retrofitted into any setting or concept. A mobile stand equipped with dough drawers is also available.

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		Capacity on base	Output per hour	Net Weight KG	Average Consumption per hour	Loading
	W	D	H	W	H					
LLKMT40	670	664	604	400 Ø	120	1 x 16"	Approx. 20	74	1.7kW	2.8kW 13Amp
LLKMT40/P	670	664	605	400 Ø	120	1 x 16"	Approx. 27	74	2.4 kW	4kW 1ph

Stand

Model	Dimensions			Net Weight Kg
	W	D	H	
SMT40M	700	704	1000	82
SMTS50	500	704	-	8
SMTS70	700	704	-	10



Please note: Shelf kits are sold separately



- ! 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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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	Avg. Consumption
	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	2.3kW 1ph, 13Amp	1.4kWh
LLKTZ5201	800	660	390	520	520	140	4 x 10"	4 x 8"	60kg	4.0kW 1ph or 3ph	2.4kWh
LLKTZ2301	900	600	390	620	460	140	2 x 12"	2 x 10"	60kg	3.2kw 1ph, 13Amp	1.9kWh
LLKTZ6201	900	760	390	620	620	140	4 x 12"	4 x 10"	75kg	4.6kw 1ph or 3ph	2.8kWh
LLKTZ7201	1000	860	390	720	720	140	4 x 14"	4 x 12"	95kg	5.0kw 1ph or 3ph	3.0kWh
TWIN DECK											
LLKTZ4202	700	560	690	420	420	140	8 x 8"	8 x 6"	75kg	4.6kW 1ph or 3ph	2.8kWh
LLKTZ5202	800	660	690	520	520	140	8 x 10"	8 x 8"	101kg	8kW 1ph or 3ph	4.8kWh
LLKTZ2302	900	600	690	620	460	140	4 x 12"	4 x 10"	101kg	6.4kW 1ph or 3ph	3.8kWh
LLKTZ6202	900	760	690	620	620	140	8 x 12"	8 x 10"	126kg	9.2kW 1ph or 3ph	5.5kWh
LLKTZ7202	1000	860	690	720	720	140	8 x 14"	8 x 12"	158kg	10.0kW 1ph or 3ph	6.0kWh
TRIPLE DECK											
LLKTZ4203	700	560	1080	420	420	140	12 x 8"	12 x 6"	120kg	2.3 + 4.6 kW 1ph or 3ph	1.4 + 2.8 kWh
LLKTZ5203	800	660	1080	520	520	140	12 x 10"	12 x 8"	161kg	4 + 8 kW 1ph or 3ph	2.4 + 4.8 kWh
LLKTZ2303	900	600	1080	620	460	140	6 x 12"	6 x 12"	161kg	3.2 + 6.4 kW 1ph or 3ph	1.9 + 3.8 kWh
LLKTZ6203	900	760	1080	620	620	140	12 x 12"	12 x 10"	201kg	4.6 + 9.2 kW 1ph or 3ph	2.8 + 5.5 kWh
LLKTZ7203	1000	860	1080	720	720	140	12 x 14"	12 x 12"	253kg	5.0 + 10.0 kW 1ph or 3ph	3.0 + 6.0 kWh



*** TRIPLE DECK**
Comprised of stacked single & twin deck.



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



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

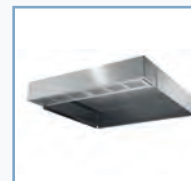
Model	W	D	H	Net Weight
SINGLE DECK				
STZ5201	800	640	1170	35kg
STZ2301	900	580	1170	36kg
STZ6201	900	740	1170	39kg
STZ7201	1000	840	1170	44kg
TWIN DECK				
STZ5202	800	640	970	32kg
STZ2302	900	580	970	33kg
STZ6202	900	740	970	36kg
STZ7202	1000	840	970	41kg
TRIPLE DECK				
STZ5203	800	640	770	30kg
STZ2303	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
HTZ230	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
HTZ230-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



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



! 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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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										
LLKPL4351	1020	910	410	720	720	140	4 x 14"	4 x 12"	106kg	5.3kw 1ph or 3ph
TWIN DECK										
LLKPL4352	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				
SPL4351	1020	840	1100	40kg
TWIN DECK				
SPL4352	1020	840	900	35kg

Castors available as extra.

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

Stands are stainless steel effect finish.

EXTRACTION HOODS

Model	W	D	H	Net Weight	Loading	Capacity (m3/hr)	Flue Diameter
HPL435	1020	1164	362	56kg	0.13kw*	700	150mm Ø

*13 Amp plug required

! 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

Model	Dimensions			Oven Dimensions			Max Pizza Capacity		Net Weight	Loading
	W	D	H	W	D	H	on base	in pans		
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+	1150	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.



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.



AVAILABLE
TO TEST DRIVE
IN OUR DEMO
KITCHEN!



Designed
to fit into
a corner

CUPPONE *Caravaggio*

ELECTRIC PIZZA OVEN

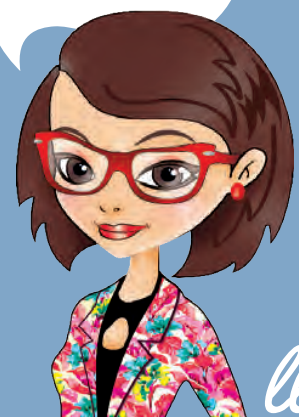
The Caravaggio pizza oven has been designed for when space is at a premium as it will sit perfectly in a corner. The Caravaggio pizza ovens are highly energy efficient and are designed and built to last.

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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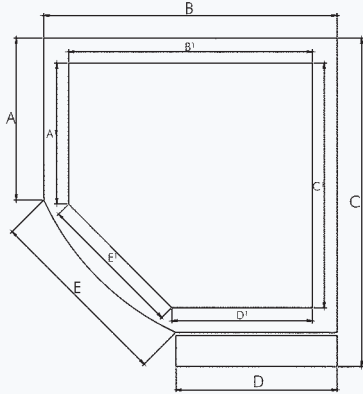
Why choose a Caravaggio?

- 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

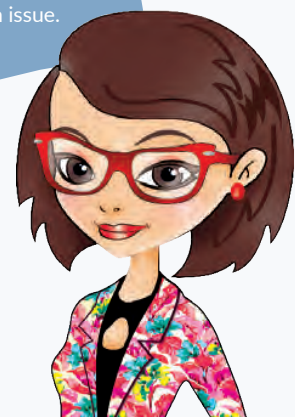
Castors available as extra
Mixer cut-out available as extra, for larger model only
Stands are stainless steel effect finish

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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TO TEST DRIVE
IN OUR DEMO
KITCHEN!



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 cookingtime 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.

Producing Neapolitan style pizza? Then the Neapolitan upgrade is for you! This model features a special 25mm stone base, specifically produced for baking at higher temps. It's super-powered elements heat and maintain temperatures in the thicker stone with ease.

The Giotto is supplied complete with stand and hood

We recommend the hood be vented out of the building or into existing extraction

Specifications

Model	W	D	H	Oven Dimensions	Pizza Capacity	Net Weight	Loading	Hourly Output
STANDARD MODEL								
LLKGT110TS	1366	1438	1696	1100mm Ø	8 x 12" or 7 x 14" or 3 x 20"	460kg	14.6 kW 3 ph only	Approx 80 x 12"
LLKGT140TS	1666	1738	1696	1400mm Ø	14 x 12" or 10 x 14" or 5 x 20"	580kg	17.7 kW 3 ph only	Approx 140 x 12"
NEOPOLITAN MODEL								
LLKGT110NA	1366	1438	1696	1100mm Ø	8 x 12" or 7 x 14" or 3 x 20"	460kg	18 kW 3 ph only	Approx 80 x 12"
LLKGT140NA	1666	1738	1696	1400mm Ø	14 x 12" or 10 x 14" or 5 x 20"	580kg	23 kW 3 ph only	Approx 140 x 12"



Fits through a 800mm door

HOODS

Model	W	D	H	Net Weight	Capacity m ³ /hr	Loading	Flue Diameter
HGT110	1205	1449	500	50kg	700	13 Amp	150mm Ø
HGT140	1205	1499	500	50kg	700	13 Amp	150mm Ø



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.

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 3ph Only
LLKLN3	1728	1195	400	1230	820	180	6 x 12"	3	247kg	16.9kw 3ph Only
LLKLN5	2094	1516	400	1600	1150	180	12 x 12"	5	387kg	18kw 3ph Only
Metal base modules										
LLKLN2H	1318	1195	470	820	820	250	4 x 12"	2	222kg	7kw 3ph Only
LLKLN3H	1728	1195	470	1230	820	250	6 x 12"	3	262kg	9.6kw 3ph Only
Optional Steamer										
LLKLN/S	652	194	151							

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

STANDS

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



Optional tray holder kit available

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.





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 under stone burners, 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.

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

All stands are stainless steel effect finish.

Castors available as extra.

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

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



! 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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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 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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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!



www.wkpizzaprof.co.uk



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
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!



www.pizzaprof.co.uk

AVAILABLE
TO TEST DRIVE
IN OUR DEMO
KITCHEN!



CUPPONE

Silsea

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.

linda-lewis.co.uk



CUPPONE

Venere

TWIN SPEED MIXER

Introducing Cuppone's brand new twin speed dough mixer: Venere. A versatile and robust appliance designed to make your baking endeavours effortless and efficient. It's a classic Cuppone Silea with a modern twist, built with the pizzaiola in mind.

Venere's sturdy construction features a painted steel structure, ensuring durability and stability during operation. The bowl and spiral, essential components for kneading dough, are crafted from high-quality stainless steel, ensuring both longevity and easy maintenance. The mixer also boasts an AISI 304 polished stainless steel bowl protection grid, not only enhancing its aesthetic appeal but also providing added safety during use. Mobility is made convenient with castors equipped with brakes, allowing you to easily position the mixer wherever you need it in your kitchen.

Venere offers flexibility with its double-speed functionality, all powered by a single motor, enabling you to tailor the mixing process to your specific needs. Lastly, the built-in timer ensures precision in your recipes, allowing you to achieve perfect results every time. Whether you're a professional pizzaiolo or new to the pizza biz, this dough mixer is an indispensable tool for achieving the perfect mix.

Cuppone have upgraded the classic Silea with a new twin speed function!



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Key Features

- Twin speed, single motor
- Heavy duty machine that is built to last
- Stylish appearance
- Easy to use
- Supplied on castors

Why choose Venere?

Venere is available in 3 sizes, making it flexible for small and large production. With convenient castors, double speed functionality and a built-in timer, it caters to various needs, making Venere an essential tool for any pizza kitchen.

Specifications

Model	Dimensions			Bowl Dimensions		RPM - Bowl		RPM - Spiral		Mixing	Net	Max
	W	D	H	Ø	H	Speed 1	Speed 2	Speed 1	Speed 2	Capacity	Weight	Power
LLKVN10	340	580	550	317	210	13	20	83	129	10 Kg	54 Kg	0.75kW 3ph
LLKVN20	420	710	740	400	260	12	19	103	160	20 Kg	78 Kg	1.1kW 3ph
LLKVN30	480	780	840	452	260	10	16	88	137	30 Kg	131 Kg	1.5kW 3ph



Suggested Products...

Here are some other pieces of kit that might help streamline your process.



Heated Press
LLKP30



Donatello Oven
LLKDN6352+



Michelangelo Oven
LLKML6352



Giotto Oven
LLKGT110TS

We speak to customers all the time who have had Cuppone 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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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!



linda-lewis.co.uk

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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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CUPPONE

Canova

LARGE CAPACITY

Take full control of your mixing with Cuppone's Canova dough mixer. Designed to assist with the production of many different types of dough at large volumes, Canova is a staple for any production kitchen.

Equipped with safety features such as an emergency stop button, two powerful motors and a belt transmission system specifically designed to mix the dough at the perfect speed, this machine offers variety, consistency and quality. Well thought-out design features such as bowl support rollers, prevent the bowl from becoming misshapen under heavy load.

The user has the choice to change the bowl's direction during rotation as well as the option to have just the bowl rotating or just the spiral. Cool features such as the ability to set a timer for each speed, allows the user to automate their process and spend less time stood at the mixer. If you are after a real workhorse that will stand the test of time, Canova is the mixer for you.

Varying speeds for maximum versatility!



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Key features

- Multi directional rotating stainless steel bowl
- Dual timed speeds
- Option for bowl rotation or spiral rotation only
- Adjustable foot for perfect balance
- Emergency stop button

Specifications

Model	Dimensions			Bowl Dimensions		Dough Capacity	RPM - Spiral		RPM - Bowl	Net Weight	Loading
	W	D	H	Ø	H		Speed 1	Speed 2			
LLKCN45	637	1085	1325	600	300	45 Kg / 80 Litres	101	203	11	372 Kg	3.4Kw - 3 phase
LLKCN60	637	1085	1325	600	360	65 Kg / 95 litres	101	203	11	375 Kg	3.4Kw - 3 phase



Suggested Products...

Here are some other pieces of kit that might help streamline your operation.

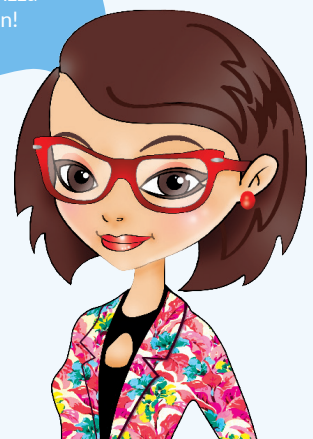


Heated Press
LLKP30



Dough Ball Rounder
LLKAR280

The first step to
a perfect pizza
operation!



Cuppone pizza equipment is supplied with 2 years parts and 1 year labour warranty.

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AVAILABLE
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.



linda-lewis.co.uk

Key Features:

- Fast production rate
- Robust stainless steel design
- Extremely easy to use
- Easy to disassemble and clean
- Completely automatic
- 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	480	750	780	20-250g	150 - 500kg/hr	42L	118kg	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.

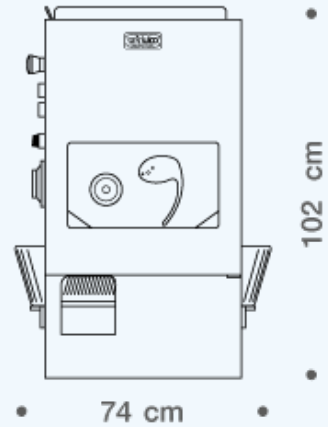
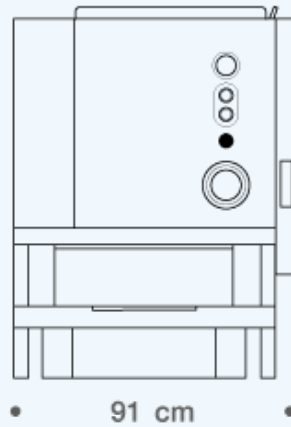
Save on time and labour
with this fabulously
compact machine.



linda-lewis.co.uk

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.

linda-lewis.co.uk

AVAILABLE
TO TEST DRIVE
IN OUR DEMO
KITCHEN!



CUPPONE

Bernini

DOUGH ROUNDER

Introducing the Cuppone Dough Rounder, Bernini - a professional-grade companion that effortlessly blends robust performance with user-friendly convenience. Bernini is designed to simplify your pizza journey, boasting a sturdy construction that's both easy to operate and a breeze to clean.

It's a true precision instrument, capable of expertly rounding dough weights ranging from 20 to 300 grams or a substantial 20 to 900 grams, offering versatility like no other. Bernini showcases a Teflon-coated aluminium spiral, ensuring your dough glides smoothly without any sticky situations. Not stopping there, it presents a thoughtful design with a ball exit positioned at bench height, adding an extra layer of ease to your dough-handling process.

One of its standout features is its ability to handle dough without undue stress or heat, preserving the integrity of your mix. Plus, its castors with brakes provide mobility without compromise. When it's time to clean up, rest assured that this dough rounder can be completely disassembled for a hassle-free maintenance routine.

Save valuable hours with
this fantastic compact
machine!



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llk.

Key Features

- 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

Why choose the Bernini rounder?

With cutting-edge technologies at its core, Cuppone's dough rounder is your trusted ally for consistently achieving flawlessly rounded dough, all while making your processes simple and efficient. Speed up production effortlessly with Bernini.

Recommended for dough with a hydration between 50-65%

Specifications

Model	W	D	H	Tray width	Capacity	Ball size	Net Weight	Loading	Power
LLKBR280	390	565	795	440	900 balls per hour	20-300g	55 kg	13 Amp	0.37kW 1ph
LLKBR800	410	625	830	505	900 balls per hour	20-900g	86 kg	13 Amp	0.37kW 1ph



Suggested Products...

Here are some other pieces of kit that might help streamline your process.



Heated Press
LLKP30



Cubo Dough Divider
LLKCUBO



Donatello Oven
LLKDN6352+



Giotto Oven
LLKGT110TS

Step away from hard
labour and employ
Bernini 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 Roller

MEDIUM DUTY

The Italian built dough 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: 0.5mm to 4mm. The fact that the 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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Key Features:

- Rolls dough quickly & easily
- Electric motor with cooling fan for long sessions
- Makes pizza bases, pies and flat breads
- Designed and manufactured in Italy
- Optional electric pedal control

Specifications

Model	W	D	H	Capacity	Ball Weight	Machine Weight	Loading	Thickness
LLKDR30	440	365	640	300mm (12")	Min 80g - Max 210g	27 Kg	0.37 kW - 13 Amp	0.5mm - 4mm
LLKDR40	550	365	750	400mm (16")	Min 210g - Max 700g	34 Kg	0.37 kW - 13 Amp	0.5mm - 4mm

Suggested Products...



Cuppone Tiziano
LLKTZ7202



Spiral Mixer
LLKSM20



Cuppone Dough
Rounder
LLKAR280



Cuppone Pizza Press
LLKP30

An economical
alternative to the
Cuppone pizza
press



Dough rollers are supplied with 1 years parts & labour warranty.

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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

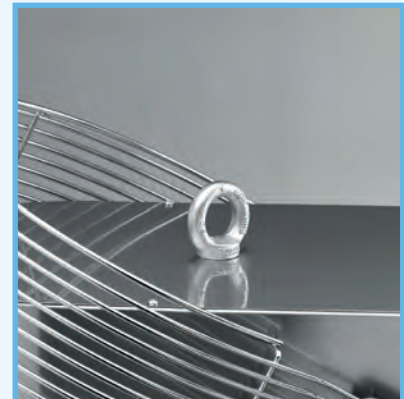
Model	W	D	H	Plate Size	Net Weight	Loading
LLKP30	500	610	770	300mm (12")	143kg	4.2kw
LLKP35	500	610	770	350mm (14")	147kg	4.2kw
LLKP40	560	710	860	400mm (16")	186kg	5.6kw
LLKP45	560	710	860	450mm (18")	191kg	6.6kw
LLKP50	560	710	860	500mm (20")	196kg	6.6kw

Available in single or 3 phase supply

Optional Extras

Model	Description	W	D	H
SLLKP*	Mobile Stand	620	690	775
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.

llkpizzapros.co.uk



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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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
LLKPM30	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.

Do you need
an extra bowl?
Let us know.



llkpizzaprof.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



llkpizzaprof.co.uk



Specifications

MEDIUM DUTY

Model	Blade Size	W	D	H	Weight	Loading
LLKMDES220	8.5" - 220mm	400	445	360	15kg	0.15kW - 13 Amp Plug
LLKMDES250	10" - 250mm	440	480	400	18kg	0.18kW - 13 Amp Plug
LLKMDES300	12" - 300mm	500	570	430	26kg	0.24kW - 13 Amp Plug
LLKMDES300LC Long Carriage	12" - 300mm	870	560	500	28kg	0.24kW - 13 Amp Plug

HEAVY DUTY

Model	Blade Size	W	D	H	Weight	Loading
LLKHDES250	10" - 250mm	510	510	400	24kg	0.26kW - 13 Amp Plug
LLKHDES300	12" - 300mm	580	590	470	34kg	0.37kW - 13 Amp Plug
LLKHDES350	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

Did you know we offer a free slicer loan service?

Ask for details.



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

llkpizzaprof.co.uk



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.



llkpizzaprof.co.uk

llk

Specifications

HAND OPERATED SLICERS

Model	Blade Size	W	D	H	Cut Thickness	Cut Length/Height	Weight
LLKVOL250	10" - 250mm	680	520	510	0 - 20mm	185 x 150	33kg
LLKVOL300	12" - 300mm	720	600	740	0 - 20mm	230 x 190	45.5kg
LLKVOL350	14" - 350mm	870	710	800	0 - 25mm	270 x 240	81kg

PEDESTALS

Model	W	D	H	Gross Weight
PVOL250	375	560	800	72kg
PVOL300	375	560	800	72kg
PVOL350	600	730	795	75kg

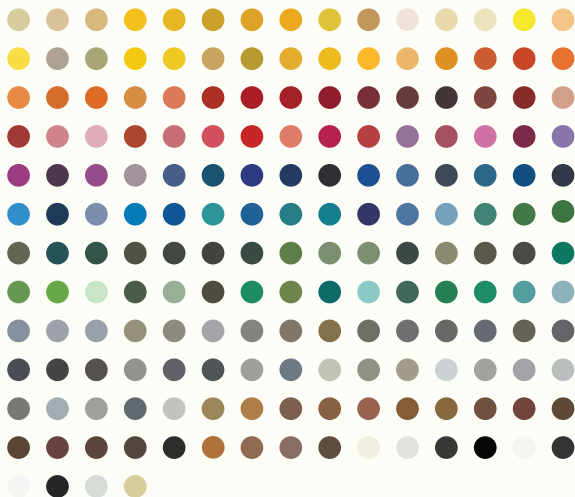


Key Features:

- 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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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



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 - 3/4hp
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 coullées.

Makes perfect
mince every
time.



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

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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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LLKVG817M

Electric Vapour Grills

Arris began manufacturing their patented Grillvapor® in 1993; now in their 4th generation of innovation, they remain their best seller. The technology is based on the process of osmosis brought about between the cooking environment and the food, the use of a water bath creates the ideal conditions for grilling; crisping the outside whilst retaining the natural juices and nutrients inside the food.

Grillvapor® technology is the only one able to provide a multitude of benefits including:

- Better cooking results versus conventional ovens, fry-tops and lava stone grills
- 20% on average less weight loss during cooking
- Up to 20% faster cooking
- No use of oil or fats for seasoning
- Food colours remain sharp and bright
- Nutrients are retained
- Gives an overall better organoleptic experience

Retain flavour
and moisture
in your food.



llkpizzapros.co.uk

Why choose electric?

- Supremely fast preheating
- No flames, even with fatty foods
- Uniform temperature across the grill
- All parts can be easily removed for cleaning including the radiant domes
- Precise temperature control
- Toughest and most reliable grill on the market, built to last.
- Conduction heating system that releases less heat into the work environment
- 700 or 900 deep modules available
- Mechanical or digital controls
- Hinged cook top for easy access and maintenance
- Patented technology, unmatched by any other

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

Arris vapour grills are all supplied on a stand. Accessories available.

Specifications

MECHANICAL CONTROLS

Model	Dimensions			Cooking Area		Gross Weight	Loading	Phase
	W	D	H	W	D			
700 Depth								
LLKVG417M	420	700	850	390	530	61kg	5.2 kW	1ph or 3ph
LLKVG817M	800	700	850	760	530	98kg	10.4 kW	3ph only
LLKVG1217M	1200	700	850	1155	530	132kg	15.6 kW	3ph only
900 Depth								
LLKVG419M	420	900	850	390	730	73kg	7.8 kW	3ph only
LLKVG819M	800	900	850	760	730	113kg	15.6 kW	3ph only

DIGITAL CONTROLS

Model	Dimensions			Cooking Area		Gross Weight	Loading	Phase
	W	D	H	W	D			
700 Depth								
LLKVG417D	420	700	850	390	530	61kg	5.21 kW	1ph or 3ph
LLKVG817D	800	700	850	760	530	98kg	10.42 kW	3ph only
LLKVG1217D	1200	700	850	1155	530	132kg	15.63 kW	3ph only
900 Depth								
LLKVG419D	420	900	850	390	670	73kg	7.81 kW	3ph only
LLKVG819D	800	900	850	760	670	113kg	15.62 kW	3ph only



Hinged Cooktop

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. High grilling temperatures combined with steam from the tray under the grill produces soft, succulent food with superb sensory properties.

Grillvapor® electric models 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. 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.

Grillvapor® with digital controls means precision temperature delivery and accurate control of low temperatures. Lower energy consumption and wear-free electronic ignition makes for an economic alternative to the standard mechanical machine. Grillvapor® digital also has the option of a core probe, contributing towards perfectly grilled food.

Reduce energy consumption with Grillvapor® digital technology.



www.pizzaprof.co.uk

Accessories...

Product code	Description
700 Depth	
AVFT7E	Fry top grill
AVSB47	Complete splashboard frame: 417M & 417D models
AVSB87	Complete splashboard frame: 817M & 817D models
AVSB127	Complete splashboard frame: 1217M & 1217D models
AVC7	Cloche for single 400w module
900 Depth	
AVFT9E	Fry top grill
AVSB49	Complete splashboard frame: 419M & 419D models
AVSB89	Complete splashboard frame: 819M & 819D models
AVSB129	Complete splashboard frame: 1219M & 1219D models
AVC9	Cloche for single 400w module
All models	
AVGB	Grill brush with wire bristles
AVGSE	Grill scraper
AVSS1	Pair of shelf supports
AVSS2	Reinforcement bar 817 models
AVSS3	Reinforcement bar 1217 models
AVSS4	Shelf
AVSS5	Support frame to hold 1/3 GN bowl (bowl not included)
AVC	Castors
AVS	Spacer
Digital models only	
AVDP	Digital core probe



Digital Controls



AVFT7E



AVSB



AVGB



AVDP



AVGSE



AVC7/9



AVSS1



AVSS4



AVC



AVSS5



AVS

Reduce energy consumption with Grillvapor® digital technology.





LLKVG817G

Gas Vapour Grills

Arris began manufacturing their patented Grillvapor® in 1993; now in their 4th generation of innovation, they remain their best seller. The technology is based on the process of osmosis brought about between the cooking environment and the food, the use of a water bath creates the ideal conditions for grilling; crisping the outside whilst retaining the natural juices and nutrients inside the food.

Grillvapor® technology is the only one able to provide a multitude of benefits including:

- Better cooking results versus conventional ovens, fry-tops and lava stone grills
- 20% on average less weight loss during cooking
- Up to 20% faster cooking
- No use of oil or fats for seasoning
- Food colours remain sharp and bright
- Nutrients are retained
- Gives an overall better organoleptic experience

Retain weight,
flavour and
moisture
in your food.



Why choose gas?

- Each module is equipped with 4 high efficiency burners
- Burners are positioned to heat special stainless steel domes
- Domes are shaped so that gas is burned using as little fuel as possible
- All parts can be easily removed for cleaning including the radiant domes
- Excellent thermal absorption
- Toughest and most reliable grill on the market, built to last.
- LPG or natural gas
- 700 or 900 deep modules available

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 gas Grillvapor® models are equipped with high efficiency burners which heat special stainless steel profiles that cook food by heat radiation, avoiding direct contact with the flame. High grilling temperatures combined with steam from the tray under the grill produces soft, succulent food with superb sensory properties.

The Grillvapor® power line has been specially designed for grilling thick pieces of meat and can quickly reach temperatures of over 400°C right across the grill top thanks to their new concept patented steel domes designed for fast cooking at high heat. The Grillvapor® power line also features a patented device for height adjustment of the grill in two positions.

Arris vapour grills are all supplied on a stand.

Specifications

STANDARD

Model	Dimensions			Cooking Area		Gross Weight	Loading	Gas Connection
	W	D	H	W	D			
700 Depth								
LLKVG417G	420	700	850	390	470	61kg	36,000 btu/hr - 10.5kW	3/4" hose required. Available in Natural Gas or LPG
LLKVG817G	800	700	850	760	470	98kg	72,000 btu/hr - 21kW	
LLKVG1217G	1200	700	850	1155	470	132kg	107,000 btu/hr - 31.5kW	
900 Depth								
LLKVG419G	420	900	850	390	670	73kg	44,000 btu/hr - 13kW	3/4" hose required. Available in Natural Gas or LPG
LLKVG819G	800	900	850	760	670	113kg	89,000 btu/hr - 26kW	
LLKVG1219G	1195	900	850	1155	670	153kg	133,000 btu/hr - 39kW	

POWER LINE

Model	Dimensions			Cooking Area		Gross Weight	Loading	Gas Connection
	W	D	H	W	D			
700 Depth								
LLKVG417P	420	700	850	390	470	61kg	36,000 btu/hr - 10.5kW	3/4" hose required. Available in Natural Gas or LPG
LLKVG817P	800	700	850	760	470	98kg	72,000 btu/hr - 21kW	
LLKVG1217P	1200	700	850	1155	470	132kg	107,000 btu/hr - 31.5kW	
900 Depth								
LLKVG419P	420	900	850	390	670	73kg	44,000 btu/hr - 13kW	3/4" hose required. Available in Natural Gas or LPG
LLKVG819P	800	900	850	760	670	113kg	89,000 btu/hr - 26kW	
LLKVG1219P	1195	900	850	1155	670	153kg	133,000 btu/hr - 39kW	



Accessories are available for Grillvapor® gas lines.
Arris products are supplied with 12 months parts and labour warranty.

Robust and built to last, our customers love the Arris vapour grill.



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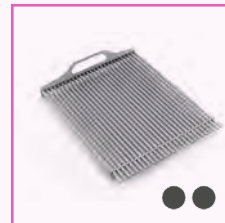
Standard line accessories...

Product code	Description
700 Depth	
AVFT7G	Fry top grill: for cooking eggs, cheese and other small items
AVRG7*	Round cooking grid: for cooking most foods
AVCG7*	Channelled cooking grid: for cooking moderately fatty foods such as pork/lamb chops
AVDCG7*	Double channelled overlapping cooking grid: for cooking very fatty foods such as cooked breakfast items
AVC7	Cloche for single 400w module
AVSB47	Complete splashboard frame: 417G & 417P models
AVSB87	Complete splashboard frame: 817G & 817P models
AVSB127	Complete splashboard frame: 1217G & 1217P models
900 Depth	
AVFT9G	Fry top grill: for cooking eggs, cheese and other small items
AVRG9*	Round cooking grid: for cooking most foods
AVCG9*	Channelled cooking grid: for cooking moderately fatty foods such as pork/lamb chops
AVDCG9*	Double channelled overlapping cooking grid: for cooking very fatty foods such as cooked breakfast items
AVC9	Cloche for single 400w module
AVSB49	Complete splashboard frame: 419G & 419P models
AVSB89	Complete splashboard frame: 819G & 819P models
AVSB129	Complete splashboard frame: 1219G & 1219P models
Power line	
AVRG7*	700 depth round cooking grid with front lift device: for cooking most foods
AVRG9*	900 depth round cooking grid with front lift device: for cooking most foods
All models	
AVGB	Grill brush with wire bristles
AVGSG	Grill scraper
AVSS1	Pair of shelf supports
AVSS2	Reinforcement bar 817 models

* Two grids required to complete 1 module
E.g 2 x grids for 417 complete top, 4x grids for 817 complete top



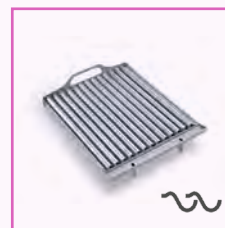
AVFT7G



AVRG7/9



AVCG7/9



AVDCG7/9



AVGSG



AVSS2



AVSB



AVGB



AVC7/9



AVSS1



AVSS4



AVSS5

Cook high speed and high temperature with the Grillvapor® power line.



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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!



llkpizzaprof.co.uk

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.



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

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LLKEFT20

Electric Fryers

These electric fryers are available with capacities from 14L to 40L and are equipped with easytouch electrical control panel, and removable armored elements in stainless steel, for easy cleaning of the tank or the maintenance of electromechanical components.

The stainless steel tank has been specifically designed to allow residual particles to fall into a cool zone to avoid burning and to prolong oil life. The tank is moulded without any welding which allows for quick and easy cleaning.

There is also a stainless steel oil collecting bin with removable surface filter and the oil draining tap is positioned just inside the door for easy access. These machines feature an additional safety thermostat with a fixed setting of 220°C.

Anyone who has ever used an Elframo fryer does not want another brand.



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Specifications

Model	Dimensions			Basket Size			Oil Capacity	Weight	Output (approx)	Loading	Oil Collecting Bin Capacity
	W	D	H	W	D	H					
LLKEFS14 Single Pan, Single Basket	400	700	1100	240	280	120	14L	42kg	15kg frozen chips per hour	6kW - Single or 3 phase	21 Litres
LLKEFS20 Single Pan, Single Basket	400	700	1100	260	280	150	20L	45kg	22kg frozen chips per hour	10kW 3 phase only	21 Litres
LLKEFT20 Twin Pan, Twin Basket	800	700	1100	260	280	150	20L + 20L	90kg	44kg frozen chips per hour	2x 10kW 3 phase only	21 + 21 Litres

Key Features:

- Front mounted controls that allow easy and safe use
- Simplified maintenance thanks to individually removable panels
- Safety thermostat fixed at 220°C
- Eco-friendly materials, recyclable up to 95%
- Spacious expansion area to prevent oil spills
- Made in Italy



LLKEFS14

Suggested Products

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



Gas Fryer
LLKGT17+17



**Cuppone Tiziano
Pizza Oven**
LLKTZ7202



Pasta Cooker
LLKPAS6



Planetary Mixer
LLKPM20L

Built to last for many years.



Elframo products are supplied with 12 months parts and labour warranty.
Easytouch LCD control panel upgrades are available, at an additional cost.



LLKGT17+17

Gas Fryers

The Elframo gas fryers are manufactured in Italy to the highest standard. They are made entirely of stainless steel and have large diameter supporting feet.

The stainless steel tank has been specifically designed to allow residual particles to fall into a cool zone to avoid burning and to prolong oil life. The tank is moulded without any welding which allows for quick and easy cleaning. The tank is lapped directly by the burners and crossed by two oversized heat exchangers. With this system, the oil reaches full temperature in only ten to fifteen minutes and the available heat is used to maximum efficiency at the lowest possible cost.

There is also a stainless steel oil collecting bin with removable surface filter and the oil draining tap is positioned just inside the door for easy access. These machines feature an additional safety thermostat with a fixed setting of 220°C.

Anyone who has ever used an Elframo fryer does not want another brand.



www.pizzaprofessionals.co.uk

Specifications

Model	Dimensions			Basket Size			Oil Capacity	Weight	Output (approx)	Power	Oil Collecting Bin Capacity
	W	D	H	W	D	H					
LLKGT17 Single Pan, Single Basket	400	700	1100	215	375	120	17L	59kg	18kg frozen chips per hour	12kW	21 Litres
LLKGT17+17 Twin Pan, Twin Basket	700	700	1100	215	375	120	17+17L	104kg	36kg frozen chips per hour	12 + 12kW	21+21 Litres
LLKGT35 Single Pan, Twin Basket	700	700	1125	265	365	120	35-46L	84kg	25kg frozen chips per hour	19kW	20 Litres

Key Features:

- AISI 305 Stainless steel
- Supplied Nat Gas as standard, LPG can be specified
- Safety thermostat fixed at 220°C
- Removable heads
- Simple controls
- Made in Italy



LLKGT35



LLKGT17+17



LLKGT17

Built to last for many years.



Elframo products are supplied with 12 months parts and labour warranty. Easytouch LCD control panel upgrades are available, at an additional cost.



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.

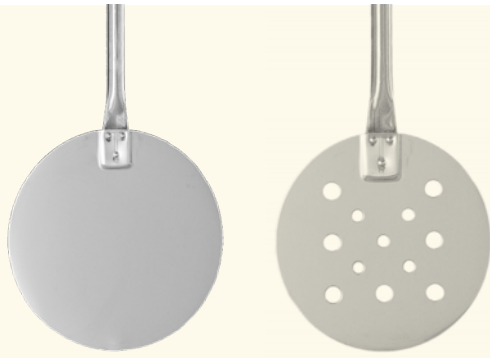
These luxury accessories go beautifully with any of our Cuppone or living-flame ovens.



llk.



llkpizzapros.co.uk



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.

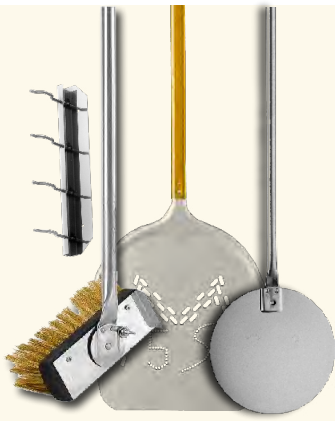
Model	Paddle	Length
AL1024/33/S	33cm	135cm
AL1024/33	33cm	170cm
AL1024/40	40cm	170cm
AL1024/45	45cm	170cm
AL1024/50	50cm	170cm

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



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
	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: AL4LK1 (comprised of:)

Model	Description
	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
	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 docker
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
	Sole Mio perforated peel 33cm, 135cm handle
AL88/20	Perforated spin and bake 20cm Ø x 135cm
AL105	Oven brush long handle
AL170	Dough docker
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



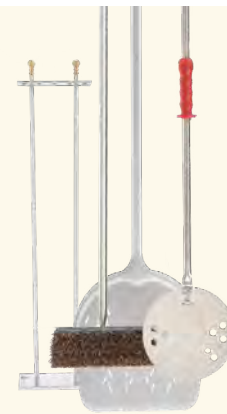
Cuppone Essentials

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

Complete with 4 pieces.

Product code: AC4EK1 (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: AC4EK2 (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!





Dough 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



Deep Dish Knife

Perfect for slicing through deep dish pizzas.

Stainless steel blade, plastic handle.

Model	Dimensions	Weight
AL149	20 x 12 x 3cm	0.13 Kg



Dough Docker

Can also be used as a pastry piercer.

Manufactured to the highest specification in Italy.

Model
AL170



Oil Decanter

A beautiful way to finish pizzas with a splash of quality olive oil. Stainless steel body featuring embossed floral design.

Easy to clean.

Model	Capacity	Dimensions	Length
AL218	0.75l	22h x 21l x 9d	170cm



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



Bubble Popper

Perfect for slicing through deep dish pizzas.

Stainless steel blade, plastic handle.

Model	Length
AL129/75	75cm



Oven Brushes

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

Natural fibre and brass bristles available

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



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.



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
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"



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
AEPC5B	5"	Brown
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"



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"



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
AESR4	4	-
AESR11	11	2.5"
AESR15	15	1.5"



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
AES2P	2oz Red Handle - Perforated
AES3P	3oz Beige Handle - Perforated
AES4P	4oz Green Handle - Perforated
AES2	2oz Red Handle
AES3	3oz Beige Handle
AES4	4oz Green Handle
AES5	5oz Yellow Handle
AES6	6oz Black Handle
AES8	8oz Blue Handle



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
AERK1	14"	Black
AERK2	14"	Green



Pizza Peel Hanger

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

Model
AEPH



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



Hand Sanitising 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.

