

AVAILABLE
TO TEST DRIVE
IN OUR DEMO
KITCHEN!



Giovanni

REVOLVING STONE BASE PIZZA OVEN

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

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

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

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

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



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llk

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
FORCED GAS MODELS							
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							
LLKGV5-WG*	200	1980	3.6 m/bar	254.85 m3/h	1500	1700	2000
LLKGV9-WG*	200	1980	3.9 m/bar	254.85 m3/h	1800	2000	2200
LLKGV13-WG*	200	1980	4.5 m/bar	254.85 m3/h	2000	2200	2400



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



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