



DRAGON

High productivity **refractory stone**
static conveyor oven

 **PIZZAGROUP**

Dragon is the maximum expression of Italian quality and design. The oven is made from stainless steel, including the internal structures, which guarantees long lasting beauty and strength. Ideal for semi-industrial production output, thanks to our ADPV System, it has been engineered to deliver perfect control over pizza baking parameters. It is easy to adjust and energy efficient. The result is continuous production of consistently baked pizza, with all the flavor and distinctive marking of the best hearth baked crust combined with the labor savings and speed of a refractory stone conveyor.

GENERAL FEATURES

- 
Flexible power supply options: natural gas/propane and electric (single or three phase) or only electric (three phases)
- 
ADPV System: the right amount of power, always at the right time. Dragon continuously senses your level of productivity and automatically sets the correct amount of power needed to guarantee the perfect cooking temperature. Dragon also helps to save energy when it senses it is in low productivity and automatically knows when it's time to switch into idle mode
- 
Refractory stone cooking surface: more crispy and long lasting results. Bake any product directly on the stone without the need to use trays or pans
- 
840 °F (450 °C) max temperature. Perfect for any type of dough, also high hydrations products requiring a very short cook time, like Napoli style pizza
- 
3-zone: possibility to set 2 different temperatures on the top, for perfect results also with products requiring different temperatures at the start and finish
- 
Dual rotation of the belt: Dragon can easily be adjusted to allow loading and unloading according your needs
- 
Insulated center double glass door to easily insert a pizza slice or sandwich and to check the cooking chamber at any time
- 
Special mesh infeed and outfeed conveyor belt, easily interchangeable and adjustable
- 
Detachable control panel can be positioned on any side of the Dragon, left, right, top or even on the wall, according to your needs

Made completely in stainless steel for long lasting life working 24/7

Stackable: double (gas version) or triple the production (electric version) using the same space

American made components installed: electric device, electronics and motor

Easy to clean

Service friendly

Certifications: UL-ETL

Warranty: 1 year parts and labour

4.0 Ready: possibility to control the ovens from remote and visualize and save all the production statistic

*special software needed

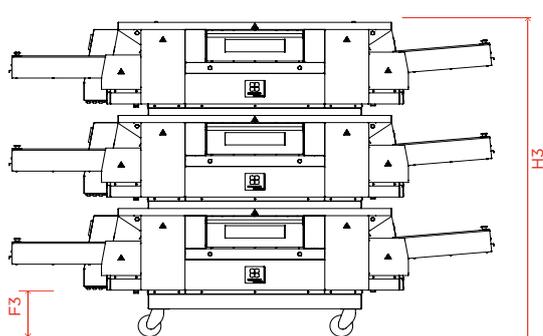
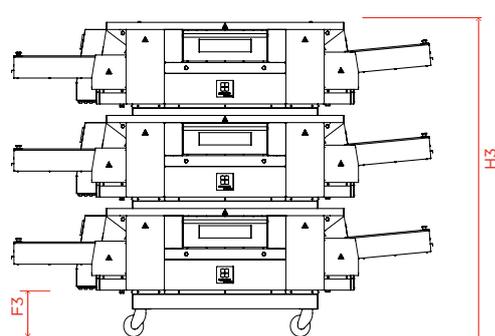
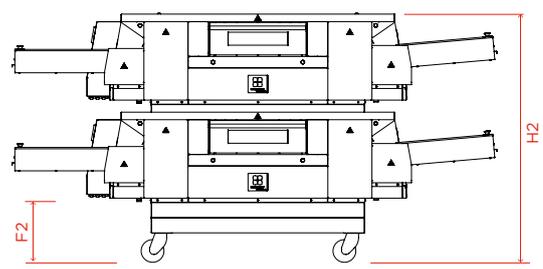
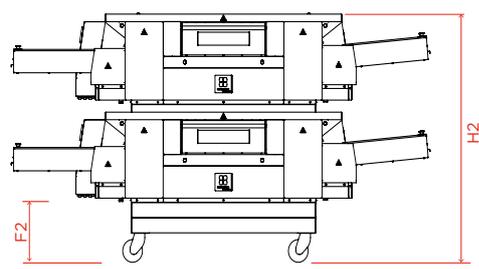
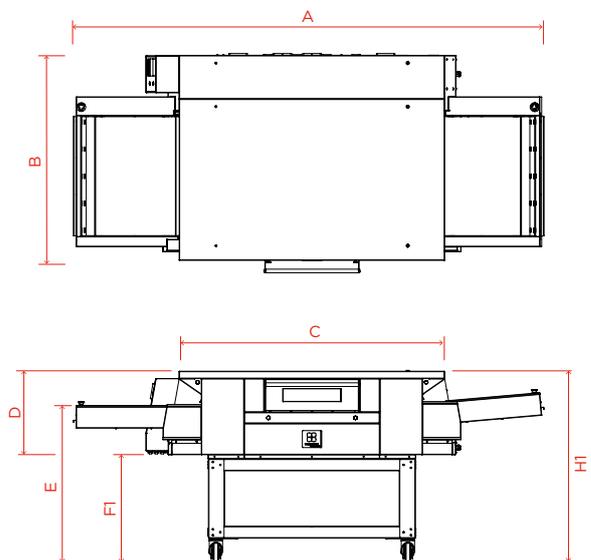
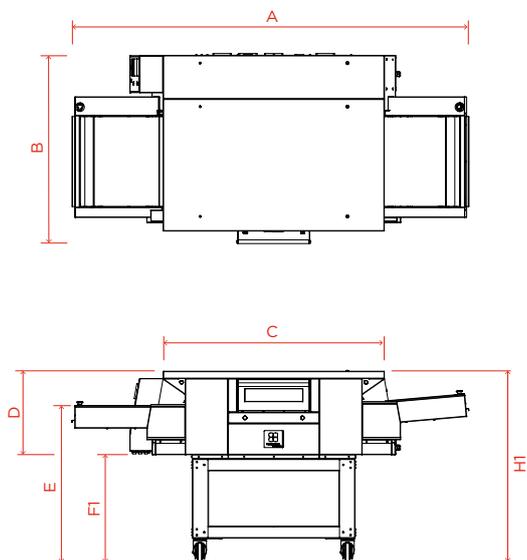
PIZZA PRODUCTIVITY

Pizza size (in/cm)	10" / 25 cm			12" / 30 cm			13,7" / 35 cm			15,7" / 40 cm			17,7" / 45 cm			22" / 56 cm			32" / 80 cm		
Cooking Time (minutes)	1,5	2,5	3,5	1,5	2,5	4	2	3	4,5	2,5	3,5	5	3	4	6	4	5	7	5	7	9
Production D32E/G (pizzas/hour)	780	468	334	542	325	203	298	199	132	182	130	91	120	90	60	58	46	33	22	16	12
Production D24E/G (pizzas/hour)	485	291	208	337	202	126	185	123	82	113	81	56	74	56	37	36	29	20	-	-	-

SIZE AND CONFIGURATION

Dragon 24

Dragon 32



EXTERNAL DIMENSIONS

Model	A	B	C	D	E	F1	F2	F3	H1	H2	H3
Dragon 24 E/G	104,7" 266 cm	47,2" 120 cm	59" 150 cm	23,6" 60 cm	41,7" 106 cm	27,5" 70 cm	15,7" 40 cm	11,8" 30 cm	51,1" 130 cm	64,9" 165 cm	86,6" 220 cm
Dragon 32 E/G	124,4" 316 cm	55,1" 140 cm	70,8" 180 cm	23,6" 60 cm	41,7" 106 cm	27,5" 70 cm	15,7" 40 cm	11,8" 30 cm	51,1" 130 cm	64,9" 165 cm	86,6" 220 cm

SIZE AND CONFIGURATION

INTERNAL DIMENSIONS (of one baking chamber)

Model	Width	Lenght	Height
Dragon 24 E/G	24" 61 cm	53,9" 137 cm	2,3" 6 cm
Dragon 32 E/G	32" 81,3 cm	65,7" 167 cm	2,3" 6 cm

WEIGHT

Dragon 24 Electric	Dragon 24 Gas	Dragon 32 Electric	Dragon 32 Gas	Stand D 24 for 1 oven	Stand D 24 for 2/3 ovens	Stand D 32 for 1 oven	Stand D 32 for 2/3 ovens
1344,80 lb 610 kg	1410,95 lb 640 kg	1741,60 lb 790 kg	1829,80 lb 830 kg	105,80 lb 48 kg	79,3 lb 36 kg	125,7 lb 57 kg	105,80 lb 48 kg

NOTE

Minimum 4 Inches of clearance is required on all sides of the oven.
 When stacking multiple ovens, distancial ring must be applied between each unit to ensure ventilation. At any time and without any notice the Manufacturer reserves the right of implementing all useful and necessary modifications for products improvements.

OTHER INFORMATION

INSTALLATION SPECIFICATIONS

Installation phases require 8-12 hours.

A Pizza Group authorized engineer will unload and assemble the oven at the customer's location.

A pizza/baking specialist will set the oven for your production needs.

All oven parts can fit through a standard 36" x 80" door.

All electrical, gas and ventilation hook-ups are at the customer's responsibility and expense.

This work must be carried out by the proper trade professionals and in accordance to local rules and regulations.

As for ventilation requirements, a specialist is required.

A certified electrician is required on site during installation phases.

A certified gas service technician is required on site during installation phases.

ELECTRICAL REQUIREMENTS

Voltage	208 V
Phase	3
Frequency	60 Hz
Current Draw	D24E = 85 A / D24G = 36 A D32E = 105 A / D32G = 36 A
Supply	D24E = 28 kW / D24G = 13 kW + GAS D32E = 31 kW / D32G = 13 kW
Breakers	D24E = 100 A / D24G = 45 A D32E = 120 A / D32G = 45 A

- Electrical connections must be made directly from the main control box or from the service output to the oven in advance of the installation day.
- The plug, cable and receptacle are not included.
- The oven's connections must be made by an electrician on the installation day.

PLUMBING REQUIREMENTS FOR GAS VERSION

Gas type	Natural or Propane	
Gas pipe inlet per deck	3/4 NPT	
Gas inlet pressure	6-8 inch W.C.	
Gas version: power per deck (BTU/h)	Dragon 24 G	80,000
	Dragon 32 G	100,000

- Safety chains must connect the oven to the wall to prevent it from moving. Anchoring must be done by the customer.
- The length of the safety chain must prevent the flexible hoses from straightening.
- Safety chains are not included with the oven.
- The gas hose does not come with the oven.
- The customer must purchase one and have it available on site for the installation day.

SHIPPING INFORMATION

Model	Packaging width	Packaging length	Packaging height	Packaging weight
Dragon 24 Electric	57,8" 147 cm	76,3" 194 cm	42,5" 108 cm	1697,55 lb 770 kg
Dragon 24 Gas	57,8" 147 cm	76,3" 194 cm	42,5" 108 cm	1763,70 lb 800 kg
Dragon 32 Electric	65,7" 167cm	88,1" 224 cm	42,5" 108 cm	2204,60 lb 1000 kg
Dragon 32 Gas	65,7" 167cm	88,1" 224 cm	42,5" 108 cm	2292,80 lb 1040 kg
Stand D24 for 1 oven	36,6" 93 cm	44,9" 114 cm	12,2" 31 cm	143,30 lb 65 kg
Stand D24 for 2/3 ovens	36,6" 93 cm	44,9" 114 cm	12,2" 31 cm	116,90 lb 53 kg
Stand D32 for 1 oven	36,6" 93 cm	59,1" 150 cm	12,2" 31 cm	172 lb 78 kg
Stand D32 for 2/3 ovens	48,8" 124 cm	57,1" 145 cm	12,2" 31 cm	160,90 lb 73 kg

NOTES

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