



DRAGON

High productivity **refractory stone** static conveyor oven

PIZZAGROUP

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

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.

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:
5 years parts, 1 year labour *

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

*see warranty conditions details

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

INTERNAL DIMENSIONS (of one baking chamber)

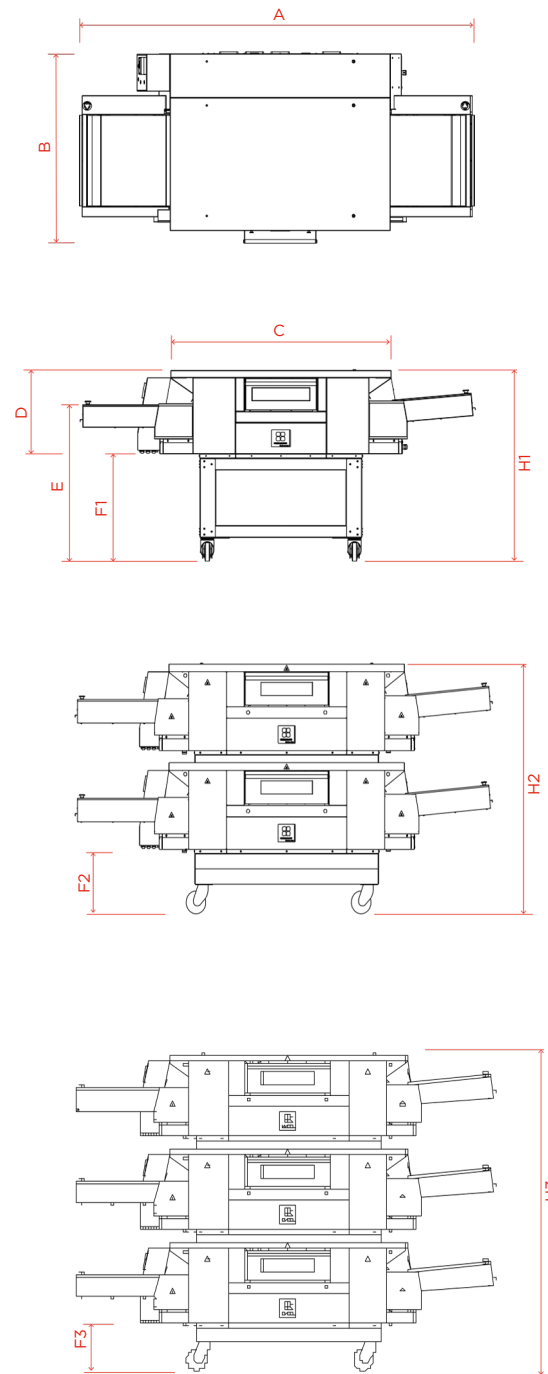
| Model | Width | Lenght | Height |
|----------------------|----------------|-----------------|--------------|
| Dragon 24 E/G | 24" 61 cm | 53,9" 137 cm | 2,3" 6 cm |
| Dragon 32 E/G | 32" 81,3 cm | 65,7" 167 cm | 2,3" 6 cm |

WEIGHT

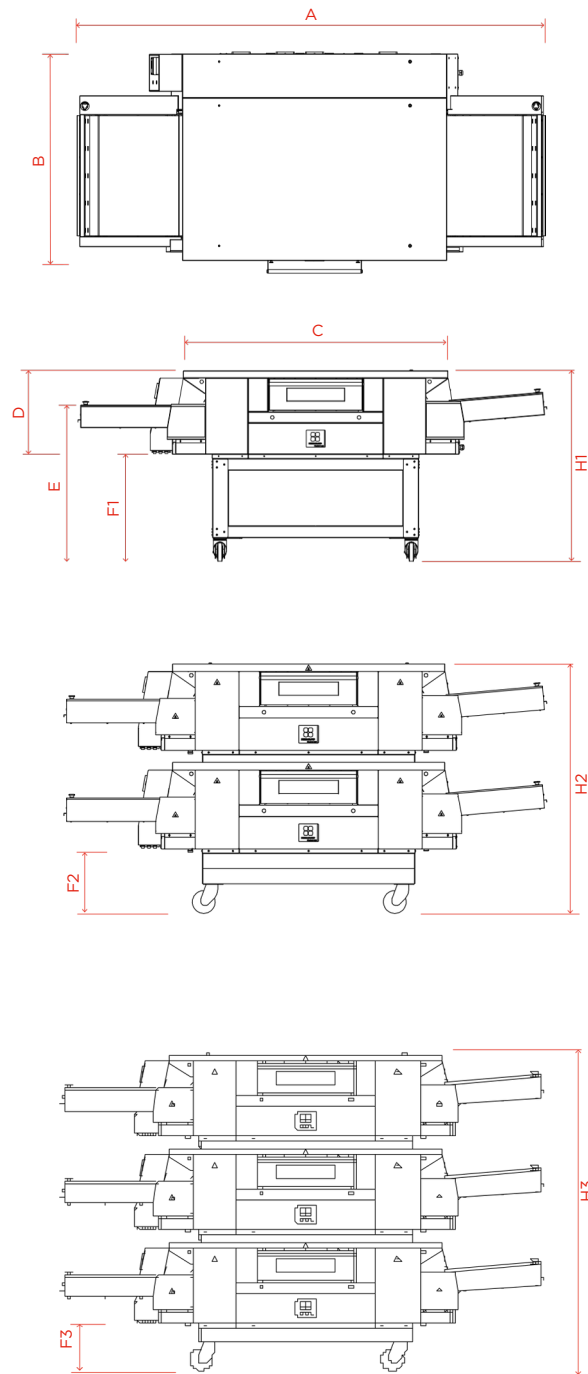
| Dragon 24 Electric | Dragon 24 Gas | Dragon 32 Electric | Dragon 32 Gas | Stand D24 for 1 oven | Stand D24 for 2/3 ovens | Stand D32 for 1 oven | Stand D32 for 2/3 ovens |
|----------------------|----------------------|----------------------|----------------------|----------------------|-------------------------|----------------------|-------------------------|
| 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 |

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 |

INSTALLATION SPECIFICATIONS

Installation phases require 3-5 hours.

A pizza/baking specialist will set the oven for your production needs (on request)

All oven parts can fit through a standard 36" x 80" door (minimum 25" wide door)

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

Electric and gas connections must be carried out by a proper trade professional and in accordance to local rules and regulations.

As for ventilation requirements, a specialist is required. Dragon D32E and D24E do not require a type 1 extraction hood as they are fully electric and must be considered the same as an electric deck oven. In both electric and gas version, the entrance and exit conveyors are not to be considered cooking service and the cooking chamber must be considered similar as a deck oven cooking chamber.

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 Phase | 208 V 3 or 1 |
| Kw | D24E (electric) = 28 Kw / D24G (gas) = 13 Kw D32E (electric) = 31 Kw / D32G (gas) = 13 Kw |
| Frequency | 60 Hz |
| Current draw in 3 phase | D24E (electric) = 85 A / D24G (gas) = 36 A D32E (electric) = 105 A / D32G (gas) = 36 A |
| Gas Supply | Natural Gas 20 mBar / 8 inches water column LPG Gas 30 mBar / 12 inches water column |
| Breakers in 3 phase | D24E (electric) = 100 A / D24G (gas) = 45 A D32E (electric) = 120 A / D32G (gas) = 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 | |
| Mandatory Gas Regulator at oven | 3/4" regulator 20 mBar nat. gas 3/4" regulator 30 mBar LPG gas | |
| Gas version: power (BTU/h) | Dragon 24G | 80,000 |
| | Dragon 32G | 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 lenght | 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" 167 cm | 88,1" 224 cm | 42,5" 108 cm | 2204,60 lb 1000 kg |
| Dragon 32 Gas | 65,7" 167 cm | 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 |