



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

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.

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

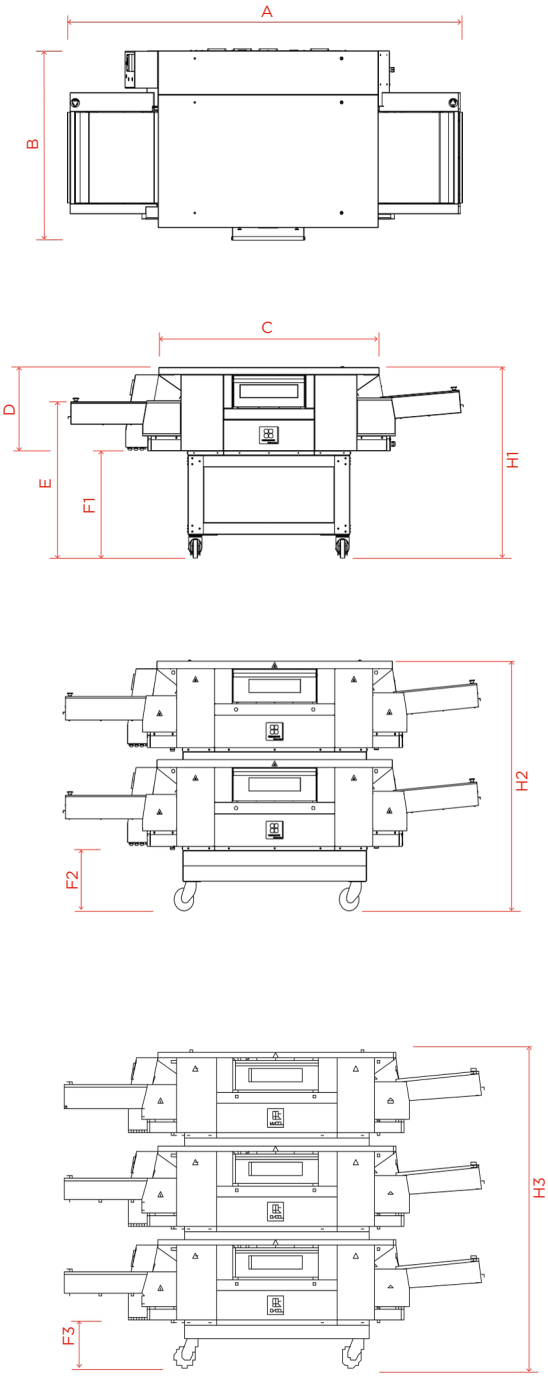
Dragon 24 Electric	**Dragon 24 Gas**	**Dragon 32 Electric**	**Dragon 32 Gas**	**Stand D24 for 1 oven**	**Stand D24 for 2/3 ovens**	**Stand D32 for 1 oven**	**Stand D32 for 2/3 ovens**
1344,80 lb 610 kg	1410,95 lb 640 kg	1741,60 lb 790 kg	1829,80 lb 830 kg	105,80 lb 48 kg	79,3 lb 36 kg	125,7 lb 57 kg	105,80 lb 48 kg

DRAGON

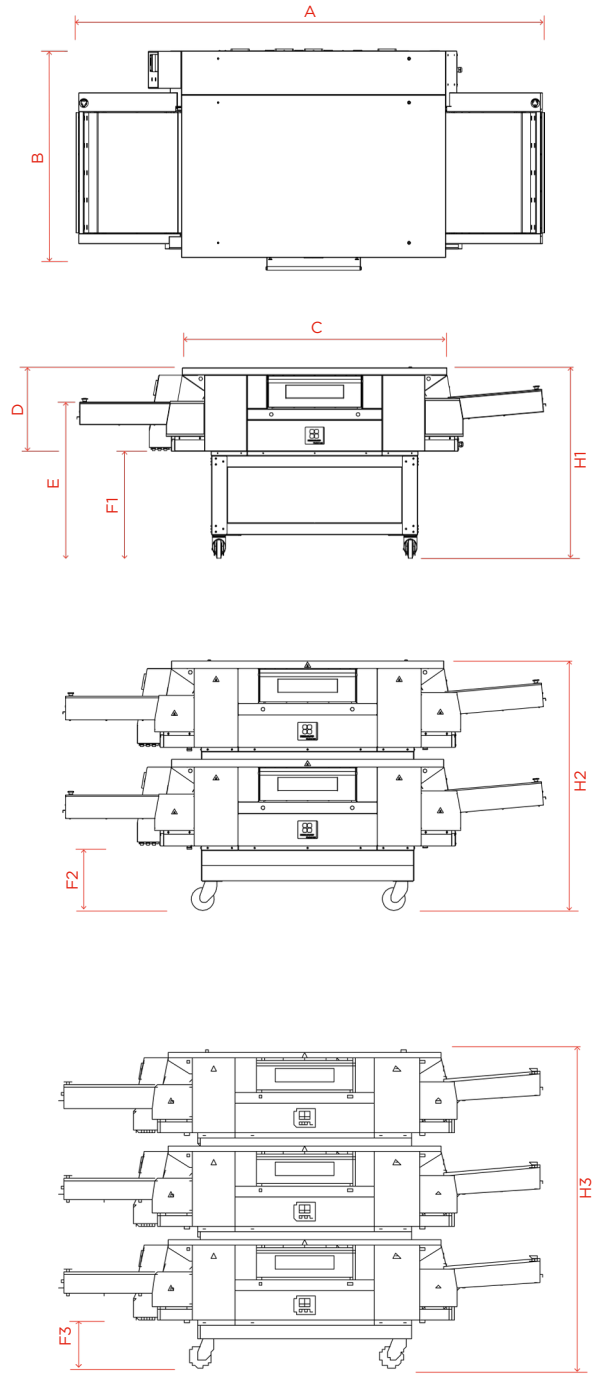
PIZZAGROUP

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

DRAGON

PIZZAGROUP

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