

Pizzagroup Dragon High Productivity Static Conveyor Pizza Ovens with Belt

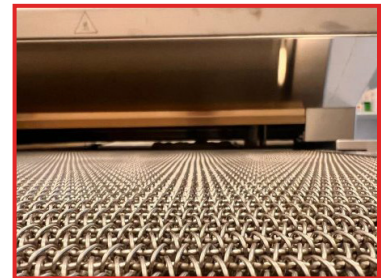
ITEM: 47982 47575
MODEL: PE-IT-0032-D-RL PE-IT-0024-D-RL



PIZZAGROUP
Dragon is the maximum expression of Italian quality and design.

Designed to guarantee continuous production of consistently baked products with perfect flavor and texture.

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




The Dragon Advantage - General Features

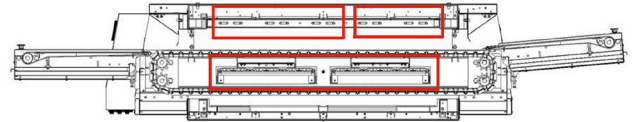
-  **Flexible power supply options:** electric (three phases)
-  **ADPV System: the right amount of power, always at the right time.** Dragon continuously senses your level of productivity and automatically sets the correct amount of power needed to guarantee the perfect cooking temperature. Dragon also 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
-  **450°C (840°F) max temperature.** Perfect for any type of dough, also high hydrations products requiring a very short cook time, like Napoli style pizza
-  **Dragon's stones absorb the humidity of the dough for a crispiness that lasts.**



You can bake any product directly on the stones without using trays, grids, or pans. It accumulates, retains, and transfers heat better than traditional refractory stones thanks to its unique proprietary composition, **reducing cooking times by up to 50%***.


Dragon's stones are only inside the oven chamber to ensure maximum heat retention and energy efficiency (no more heat loss due to the stones outside of **chamber and no more high hood ventilation/extraction costs**).


***Compared to traditional refractory stones**


-  **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



-  **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

-  **Dual rotation of the belt:** Dragon can easily be adjusted to allow loading and unloading according your needs

-  **The in-feeding belt is inclined to ease** the product gently on to heat Dragon stones while the out-feeding table is horizontal for easy and safe handling.

The fine mesh acts as a sifter to remove excess flour from the bottom of your dough for the best results (no more burnt flour and smoke).

The in-out feeding belt each have a removable crumb tray for easy cleaning. (horizontal in-feeding belt available for deep dish/ Chicago style pizzas)

Pizza Productivity

Pizza size (in/mm)	10" (250 mm)	12" (300 mm)	13.7" (350 mm)	15.7" (400 mm)	17.7" (450 mm)	22" (560 mm)	32" (800 mm)
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
ITEM 47575 24" Belt Production (pizzas/hour)	485, 291, 208	337, 202, 126	185, 123, 82	113, 81, 56	74, 56, 37	36, 29, 20	-
ITEM 47982 32" Belt Production (pizzas/hour)	780, 468, 334	542, 325, 203	298, 199, 132	182, 130, 91	120, 90, 60	58, 46, 33	22, 16, 12

Technical Specification		
Features	24" Belt	32" Belt
Item	47575	47982
Model	PE-IT-0024-D-RL	PE-IT-0032-D-RL
Electrical	208V/60Hz/3Ph	
Current Draw	85 A	105 A
Supply	28 kW	31 kW
Breakers	100 A	120 A
Chamber Dimensions (LWH)	53.9" x 24" x 2.3" (1370 x 610 x 60 mm)	65.7" x 32" x 2.3" (1670 x 813 x 60 mm)
Height With Stand	51.1" (1300 mm) for single deck	
Net Weight	1344.8 lb. (610 kg.)	1742 lb. (790 kg.)
Net Dimensions (WDH)	104.7" x 47.2" x 23.6" (2660 x 1200 x 600 mm)	124.4" x 55.1" x 23.6" (3160 x 1400 x 600 mm)
Gross Weight	1697.5 lb. (770 kg.)	2205 lb. (1000 kg.)
Gross Dimensions (WDH)	76.3" x 57.8" x 42.5" (1940 x 1470 x 1080 mm)	88.1" x 65.7" x 42.5" (1940 x 1470 x 1080 mm)

Optional Stands		
Description	Optional Stand for #47575	Optional Stand for #47982
Item	47576	47985
Stand Height	27.5" (700 mm)	
Net Weight	79.3 lb. (36 kg.)	125.7 lb. (57 kg.)
Gross Weight	114.6 lb. (52 kg.)	138.9 lb. (63 kg.)
Gross Dimensions (WDH)	44.9" x 36.6" x 6.9" (1140 x 929 x 175 mm)	59.1" x 36.6" x 6.9" (1501 x 929 x 175 mm)

NOTES:

1. 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.
2. The plug, cable and receptacle are not included
3. The oven's connections must be made by an electrician on the installation day.
4. Safety chains must connect the oven to the wall to prevent it from moving.
Anchoring must be done by the customer.
5. The length of the safety chain must prevent the flexible hoses from straightening.
6. Safety chains are not included with the oven.

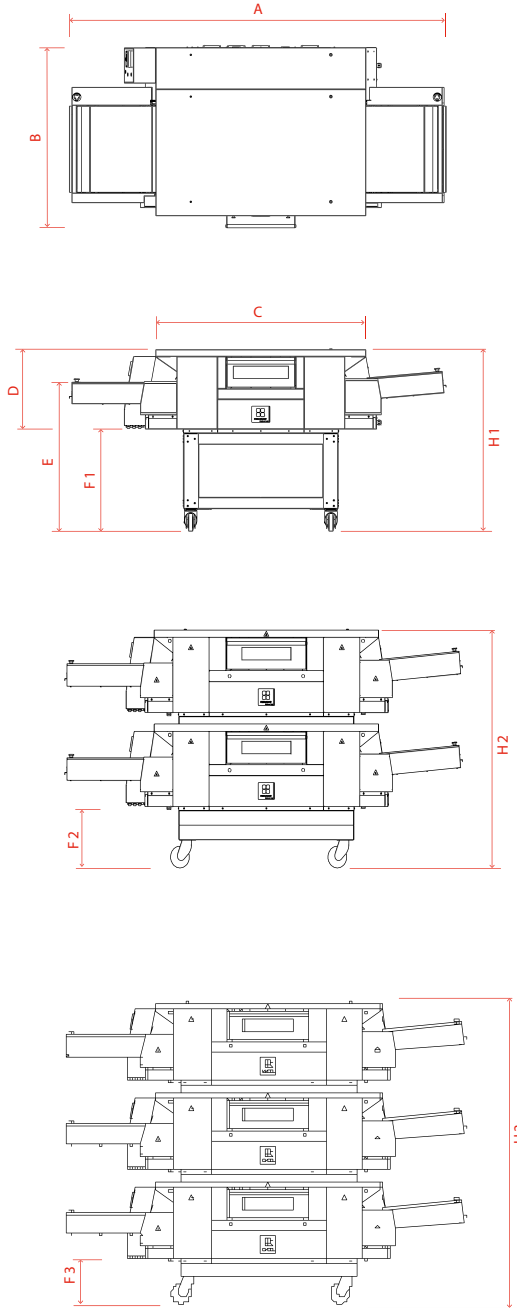
DISCLAIMER: This is a special-order item and non-returnable.



Technical Drawings

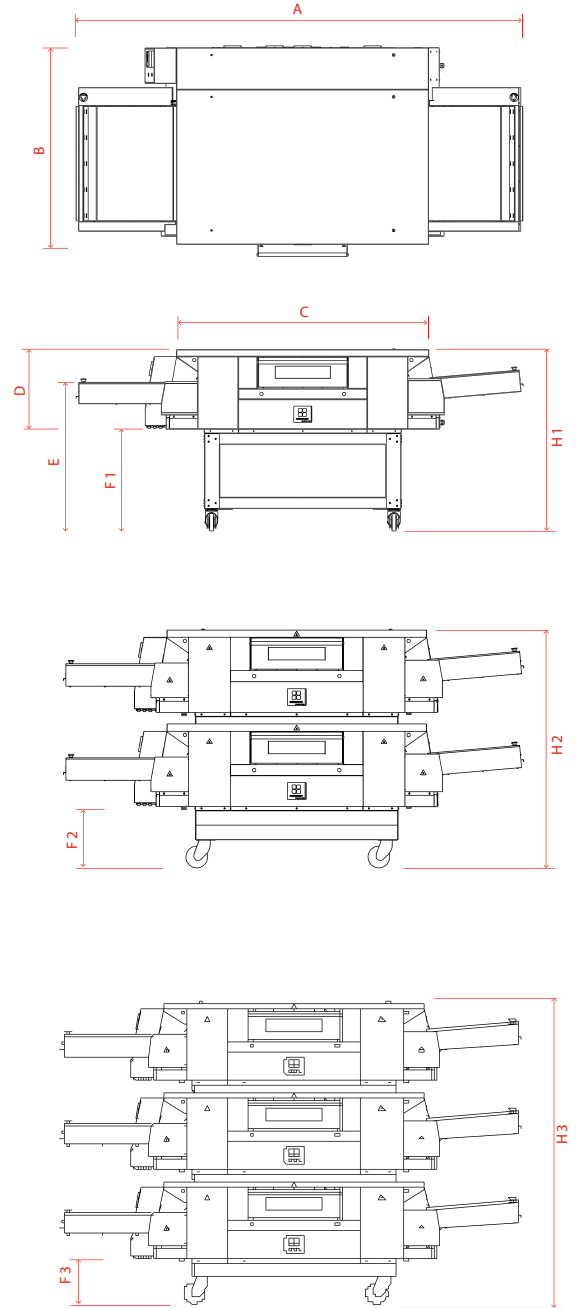
Dragon 24

47575



Dragon 32

47982



External Dimensions

Item	A	B	C	D	E	F1	F2	F3	H1	H2	H3
47575 (24" Belt)	104.7" (2660 mm)	47.2" (1200 mm)	59" (1500 mm)	23.6" (600 mm)	41.7" (1060 mm)	27.5" (700 mm)	15.7" (400 mm)	11.8" (300 mm)	51.1" (1300 mm)	64.9" (1650 mm)	86.6" (220 mm)
47982 (32" Belt)	124.4" (3160 mm)	55.1" (1400 mm)	70.8" (1800 mm)	23.6" (600 mm)	41.7" (1060 mm)	27.5" (700 mm)	15.7" (400 mm)	11.8" (300 mm)	51.1" (1300 mm)	64.9" (1650 mm)	86.6" (220 mm)