



# DRAGON

A NEW ERA FOR CONVEYOR OVENS



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- Why Dragon?
- How does Dragon work?
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# THE PIZZA GROUP PROMISE

TECHNOLOGICAL SOLUTIONS THAT PRESERVE **TRADITIONAL ITALIAN FLAVOR**  
**THROUGHOUT THE WORLD**

**Founded in Italy in '95**, Pizza Group began its business with the design and development of special machines for industrial production.

Pizza Group applied its **experience** over the years to specialize in the Food Service industry, mainly focusing on the Pizza equipment production.

Today Pizza Group **leads the market**. A dynamic and innovative company focused on the research and development of reliable and **efficient equipment**, always paying attention to the quality/price ratio to meet the **market's demands** in constant change and growth.

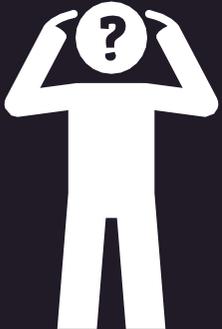
# YOU ASKED...

"I need to reduce  
labor costs"

"I need to achieve the  
perfect crust"

"I need an oven so simple for  
any operator to use"

"I need to maximize  
productivity and profit"



# ...WE LISTENED



Dragon is **built for heavy use** and **high productivity**, 24/7, thanks to its **premium components and construction**.

Dragon allows **any operator** with **any skill** level to produce **consistently** baked products with **perfect flavor and texture**, eliminating the need for an operator to tend the oven.

"Set it and forget it".

# THE **DRAGON** PROMISE

Built with exceptional **quality**, Dragon's mission is to offer a unique solution filled with **advanced technologies** that will **simplify** and **improve** your daily work and **maximize profitability**

All critical components are **made in the USA**  
(i.e., main controller, power controller, motor, and motor drive).



# ADPV SYSTEM

(AUTOMATIC DETECTION POWER VALUE):

THE RIGHT AMOUNT OF POWER, ALWAYS  
AT THE RIGHT TIME

PRECISION  
CONSISTENCY  
DURABILITY



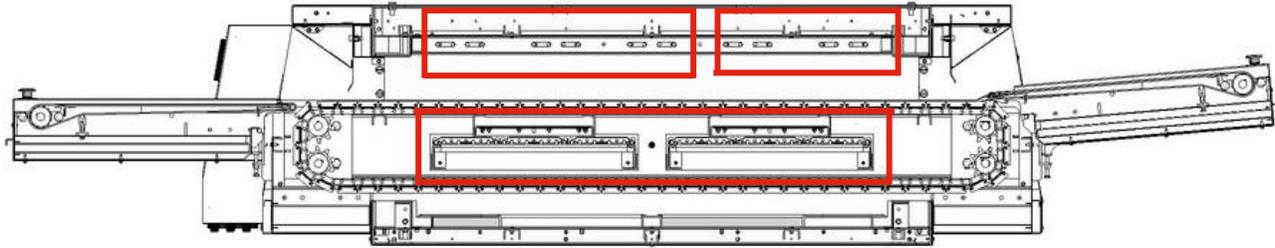
**ADPV SYSTEM (AUTOMATIC DETECTION POWER VALUE):**  
**THE RIGHT AMOUNT OF POWER, ALWAYS AT THE RIGHT TIME**

**An industrial grade controller** continuously **senses** your level of productivity and **automatically** sets the correct amount of power needed to guarantee the **perfect cooking temperature**. Dragon also **saves energy power** when it feels low productivity, automatically switching to low-power mode.

In addition, the ADPV system provides **energy savings of up to 50%\***, compared to the conventional deck and conveyor ovens, through a continuous temperature control (measured and adjusted 100 times per second).

\*After pre-heating - reaching the set temperature

## 3-ZONE HEAT CONTROL



Dragon allows you to set **2 different temperatures on the top** and **1 on the bottom** cooking surfaces.

**Perfect results** and **maximum precision** also with products requiring different baking temperatures at the start and finish (i.e. Napoli style pizza - chicken wings)

# DRAGON STONE

FAST HEAT UP  
EXTREME HEAT TRANSFER  
MAXIMUM HEAT RETENTION  
HIGH RESISTANCE AND DURABILITY SUPREME  
MOISTURE ABSORPTION

# DRAGON STONE

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 the chamber and no more high hood ventilation/extraction costs).

\*Compared to traditional refractory stones

# INDUSTRIAL GRADE IN/OUT FEEDING BELTS

HIGH HYDRATION DOUGH

ALWAYS COLD AND SAFE

SIFTING OF EXCESS FLOUR

## INDUSTRIAL GRADE IN/OUT FEEDING BELTS

Full stainless-steel micro fine belts are used in industrial-grade ovens to manage highly hydrated dough. In addition, the fine mesh belts stay cool to the touch for safe user operation (the dragon stones are inside the chamber, while the entrance and exit belts remain outside).

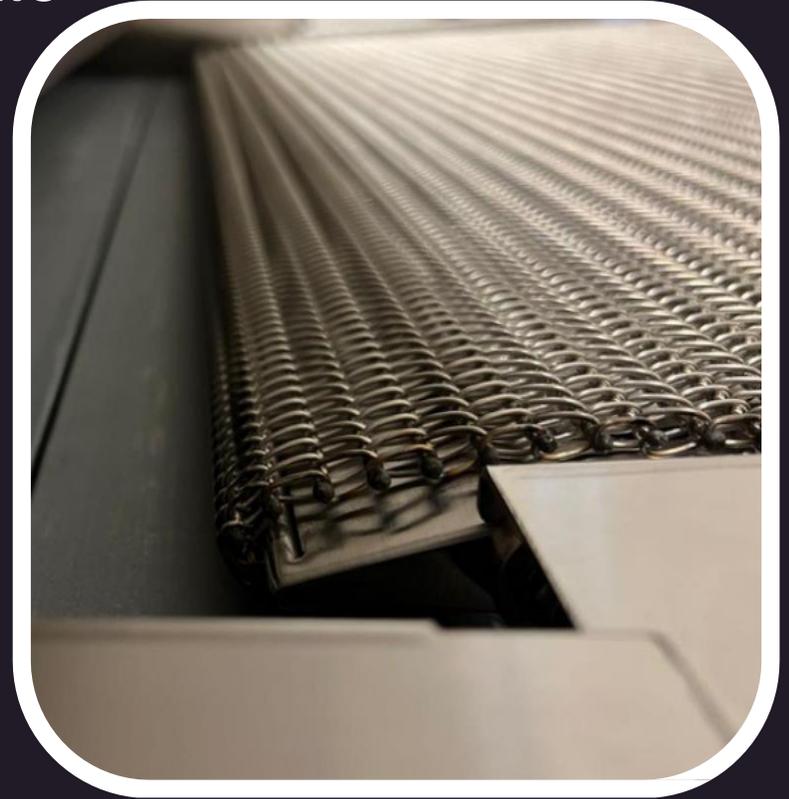
## INDUSTRIAL GRADE IN/OUT FEEDING BELTS

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)



# DRAGON V.S OTHER TECHNOLOGIES

	TRADITIONAL DECK	VENTILATED CONVEYOR	OTHER STONE CONVEYOR
Quality of baking	 perfect crispiness	 no drying & perfect crispiness	 v.s granite stone = perfect crisp v.s trad. stone = max consistency
Productivity	 continuous rolling deck & up to 50% time saving	 contact with stone & up to 50% time saving	 maximized productivity
Flexibility/ User Experience	 no need to check/move & less skilled operator	 all dough types with no trays needed	 all dough types with no trays needed
Efficiency	 up to 50% energy savings	 maximized efficiency & labor saving	 best heat retention

**NOTE: the benefits Dragon provides compared to other technologies**

# MAIN SPECS

 **Full electric**  
(top and bottom - 3PH)

 **Hybrid electric-gas**  
(electric top and gas bottom - 1PH or 3PH)

 **Max temp: 840 °F**  
(450 °C)

 **Min cooking time: 1 min Max**  
**cooking time: 24 min**

 **Heavyweight champion!**  
The heaviest stone conveyor oven in the market, check for yourself!

D24 El	D24 El/gas	D32 El	D32 El/gas
1,345 lbs 610 kg	1,410 lbs 640 kg	1,740 lbs 790 kg	1,830 lbs 830 kg



**ADPV system (automatic detection power value):**  
The right amount of power, always at the right time, controlled and adjusted 100 times a second



**Dragon stone**  
special material stones only inside the chamber



**Feeding belts**  
Industrial grade in/out feeding belts-design (high hydration) - cold and safe



**Dual direction belt rotation:** Adjustable loading and unloading areas according to your needs



**Insulated central double-glass door:**  
Keep an eye on the cooking product and or insert a pizza slice or sandwich at any time



**Flexible installation of the control panel:** Choose your favorite control panel position, in-feeding or out-feeding sides, or even fixed on the wall.

# MAIN SPECS

## Dragon D24

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### External dimensions (A x B)

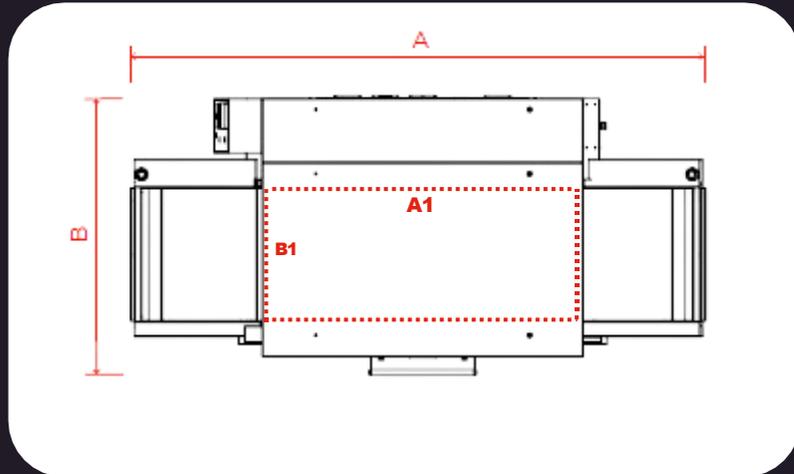
104 <sup>3</sup>/<sub>4</sub>" x 47 <sup>1</sup>/<sub>4</sub>"

266 x 120 cm

### Cooking surface dimensions (A1 x B1 x H)

24" x 54" x 3 <sup>5</sup>/<sub>32</sub>"

61 x 137 x 8 cm



## Dragon D32

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### External dimensions (A x B)

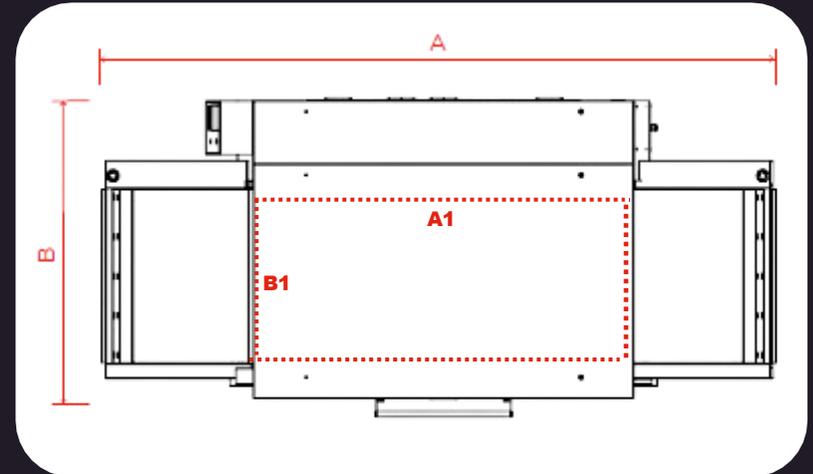
124 <sup>3</sup>/<sub>8</sub>" x 55 <sup>1</sup>/<sub>8</sub>"

316 x 140 cm

### Cooking surface dimensions (A1 x B1 x H)

32" x 65 <sup>3</sup>/<sub>4</sub>" x 3 <sup>5</sup>/<sub>32</sub>"

81 x 167 x 8 cm



# MAIN SPECS

## HOW MANY DRAGONS CAN I STACK?

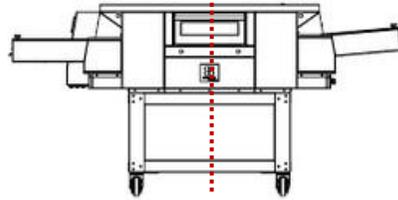
51 1/4"

130 cm

**Full electric**

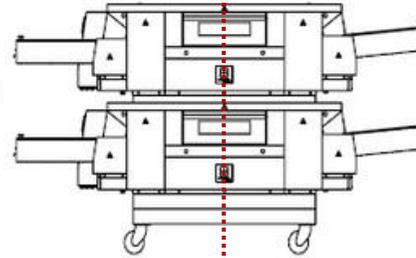
Stackable up to 3 units

**Hybrid electric-gas** Stackable  
up to 2 units in gas version



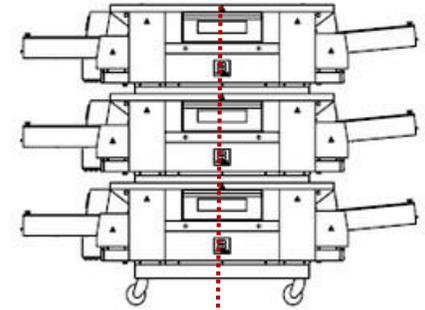
65"

165 cm



86 1/2"

220 cm



Full electric

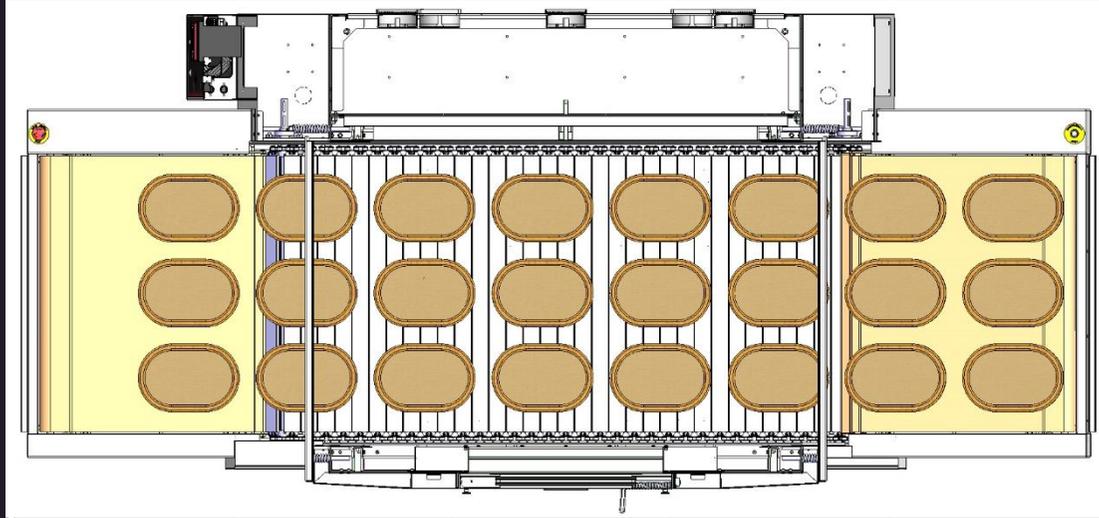


Hybrid electric-gas



# Max Output – Pinsa Romana (30 x 20 cm)

5 cm distance between Pinsas on all sides



Pinsa 30x20cm inside chamber	Baking Time in Seconds	Pinsa/sec	Pinsa/min	Pinsa/hr
13,5	60	0,23	14	810
13,5	70	0,19	12	694
13,5	80	0,17	10	608
13,5	90	0,15	9	540
13,5	100	0,14	8	486
13,5	110	0,12	7	442
13,5	120	0,11	7	405

# Voice of Customers

**Production of pre-baked Pinsa crusts**

**(Industrial production >4000 Pinsa/day)**



**BEFORE:**

**traditional stone conveyor - 4 min**

**combi oven - 6 min**

**baked on grid**

**AFTER:**

**DRAGON**

**1.5 min**

**no grid needed**

**Why Dragon?**

**Time saving and consistency also for industrial production**

# Voice of Customers

Production of pre-baked Pinsa crusts

(Industrial production +4k Pinsa x day)



# Voice of Customers

**Traditional Italian Pizzeria** (35 unit chain)



**BEFORE:**

ventilated conveyor

**3.5 min baked**

**on grid**

**AFTER:**

**DRAGON**

**1.5 min**

**no grid needed**

**Why Dragon?**

**Perfect crisp with no grid, time-saving and no drying of ingredients and crust**

# Voice of Customers

**Traditional Italian Pizzeria** (35 units chain)



# Voice of Customers

Chicago style (80 stores chain)

**BEFORE:**

deck oven

35 min

3 operators

**AFTER:**

**DRAGON**

16 min

2 operators

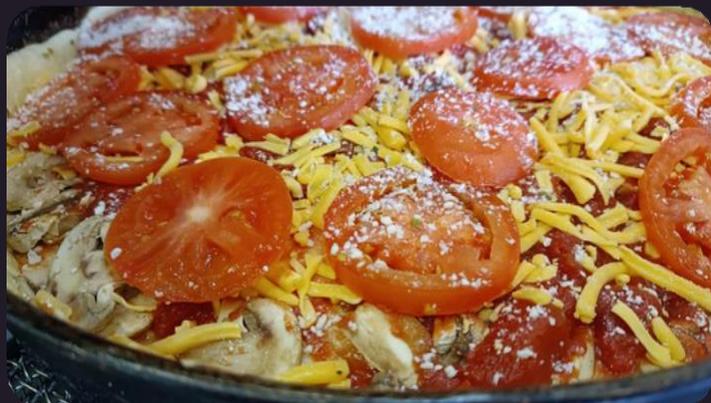


## Why Dragon?

## Labor and time saving

# Voice of Customers

Chicago style (80 stores chain)



# OTHER DRAGON SUCCESSES

## CHICKEN WINGS

9 min



## FISH FILLET

6 min



## PRETZELS

2 min



## RECAP

**Dragon** is the ultimate expression of **quality** and **performance**, never again without it.

**Dragon** is entirely made of stainless steel to ensure **long-lasting life in high productivity** and semi-industrial operations. Designed to guarantee **continuous production** of consistently baked products with **perfect flavor and texture**, even with less skilled employees.

Ideal for ALL pizza types, bread, pastry, meat, fish, vegetables and any other food products that you wish to bake!



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