








Dragon

Code P09TN15008	Model D 60E	Dimension LxWxH (cm) ↔ L202 ↗ P120 ↕ H60		
 Belt L x W (cm) 138 x 61	Belt Speed (min) 1 - 24	 Chamber height (cm) 10	Cooking surface (cm) 120x61	
 Pizza Output per Hour 120 × Ø35cm		 Max Temperature 520 °C	 Weight (Kg) 550	
 Total Power 31 kW	Amperage 42 A	 Voltage 400V	Phases (Ph) 3N+T	Frequency 50Hz



General Features



ADPV SYSTEM

THE RIGHT POWER AT THE RIGHT TIME

Dragon detects, through the integrated Advance Power system, the amount of product in the oven at any given moment. It automatically adjusts the power output to maintain the set temperature, saving even more energy when the oven is idle or running at low capacity.



CONVEYOR BELT

The infeed and outfeed belts do not get hot, allowing the operator to place the dough directly onto the oven without risk of burns.



COOK & GRILL SYSTEM

Three digitally controlled temperature zones for perfect baking and finishing. Dragon offers so many cooking combinations that it stands out in its market. Versatility at your service.



CONTROL PANEL

Simple and intuitive control panel. High-ergonomics control interface, designed to ensure maximum operational immediacy and reduced learning time.



REFRACTORY STONE

Greater crispness and long durability. Cook any product directly on the stone without the need for trays or pans.

Dragon

Code
P09TN15008

Model
D 60E

Accessories



DRAGON STAND
STAINLESS STEEL STAND WITH WHEELS AND SHELF



Code	Size with wheels cm	Weight
P11SP66013	110x85x70	48

Dragon

Code
P09TN15008

Model
D 60E

