



**AVANZINI  
BRUCIATORI**

# **Drago P** *Series*

***Burners for domestic  
pizza ovens***

***Made in Italy***



***Bakery burners since 1960***

# Drago P series

The Drago SERIES P is a multigas atmospheric burner, specifically designed to power wood-burning ovens by Avanzini Bruciatori s.r.l., the company which has been working successfully in the manufacture of baking burners since 1960.

The Drago series P is the natural response to the increasing demand for burners for installation in domestic ovens, both traditional ovens with direct flame in the chamber and those with indirect flame, with combustion chamber below the baking floor. It mainly targets foreign markets demanding very simple equipment without any electronic complications and which do not require connection to the mains electricity.

The flame control is elementary and foolproof, and can easily be adapted to any oven on the market. With this atmospheric burner, combustion takes place just like with wood, with the natural draught of the chimney. The flame created by the Venturi burner is soft, highly radiating and very bright. Drago combustion is incomparable to other products on the market, in terms of uniform baking across the whole oven surface, with high performance as shown in the IMQ test certificates.

The Drago series P can be installed in any environment, even outdoors, as it requires no electrical connection, it does not suffer from humidity and it always guarantees maximum safety.

Drago is ultra-silent and highly efficient compared to blown air burners, and has no fan which is a source of noise and requires frequent maintenance. Drago is the only burner that does not protrude inside the oven, as it is fitted into the baking floor.

This offers huge advantages, as it is hidden from view, and does not overheat like other types of burners which frequently suffer from deformation of the flamebreakers.

**Drago is used by the most prestigious wood-burning oven manufacturers and the different models can be installed in any brand or type of oven on the market.**

All burners are fire-tested and updated to meet the technical specifications of the oven they are installed in. All Avanzini products undergo strict internal quality controls throughout all construction phases, and each step is recorded in the self-control checklist that accompanies every burner, so nothing is left to chance.

- **DRAGO IS ULTRA-BRIGHT AND ULTRA-SILENT**
- **DRAGO PROTRUDES JUST 3 CM INSIDE THE OVEN**
- **DRAGO GUARANTEES EXCELLENTLY UNIFORM BAKING**
- **DRAGO OFFERS SAVINGS COMPARED TO WOOD**
- **DRAGO IS SAFE AND SIMPLE TO USE**



*Made in Italy*



## END

**ALL PROBLEMS RELATED TO WOOD-FIRED OVENS, SUCH AS DIFFICULTY OF IGNITION, LONG WAITING TIMES TO REACH THE DESIRED COOKING TEMPERATURE, EMBERS TAKING UP PRECIOUS SPACE ON THE OVEN FLOOR, SMOKE, AND UNHEALTHY SOOT DEPOSITS ON THE PIZZA**

# Drago PØ

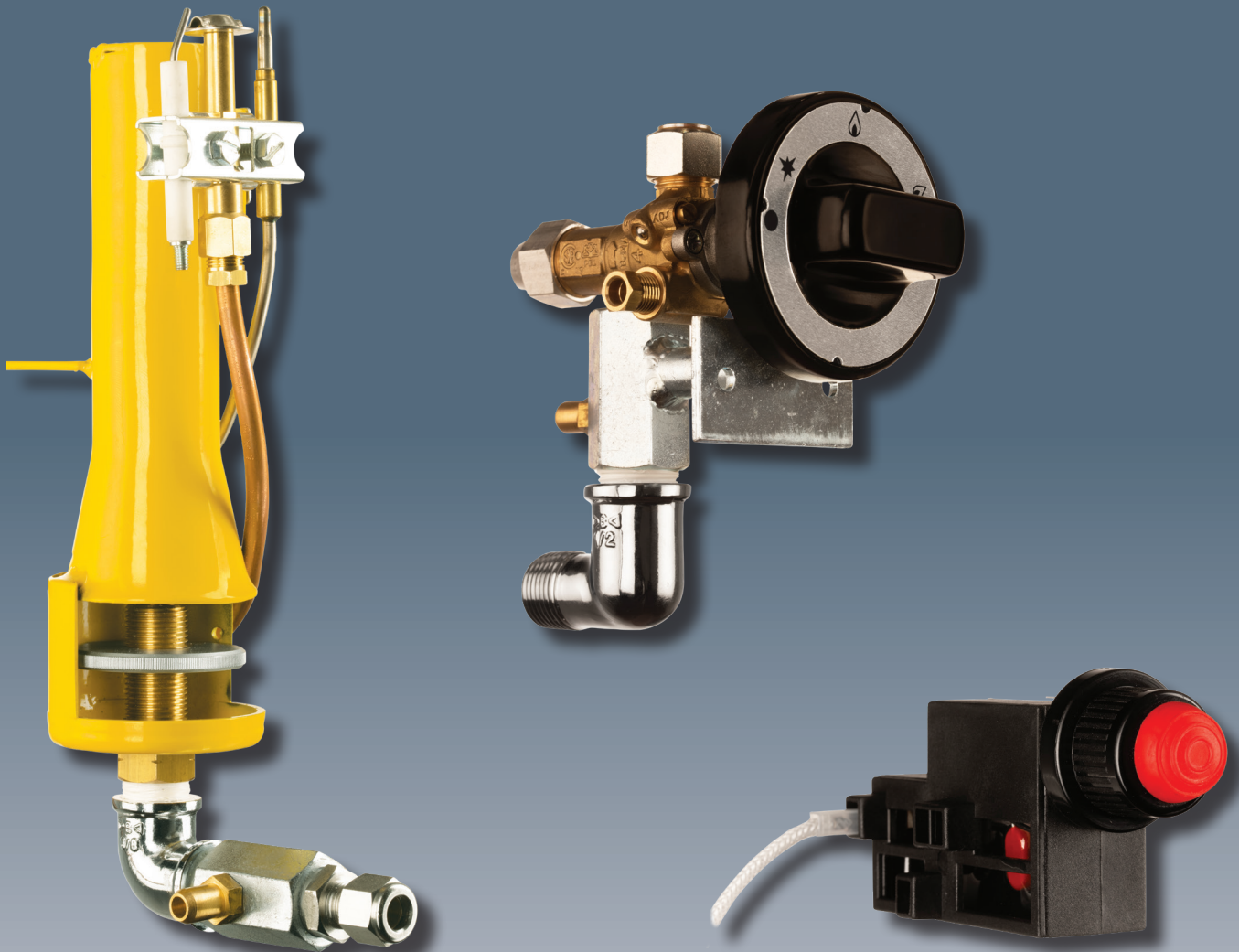
Ideal for ovens with internal diameter 40 cm to 50 cm (13.8" - 17.7"), the Drago PØ is an ultra-silent atmospheric burner.

The flame created by the special Venturi burner is very bright and replaces the characteristics of wood-fired baking 100%. It also has the advantage of occupying very little space inside the oven, thus increasing the useful surface and managing the heat with extreme ease, simply by rotating a knob.

The Drago PØ adapts perfectly to all types of ovens, both in terms of internal baking surface and in reference to the dome height, in fact the minimum quantity of heat can be controlled to maintain the oven temperature as well as the maximum quantity of heat to allow the oven to quickly reach the working temperature. Within this preset range, the flame control knob can be used to vary the amount of heat developed inside the oven, to reach and maintain the temperature required.

To install, simply drill a Ø 80 mm hole in the baking floor.

The Drago PØ can be installed in any environment, even outdoors, as it requires no electrical connection, it does not suffer from humidity and always guarantees maximum safety for the user, as certified by the IMQ tests performed.



## Wood-fired ovens with an internal diameter of 35 - 45 cm (13.8" - 17.7")

Model	Thermal Capacity				Gas Pressure		Gas Connection	Peso Weight
	in Kw		in Kcal/h		in mbar		in inches	in Kg
	Min	Max	Min	Max	Min	Max		
Drago P0 Natural Gas	2	6	1.720	5.160	10	25	1/2"	2
Drago P0 Lpg	2	6	1.720	5.160	25	50	1/2"	2

The minimum gas pressure values indicated above refer to the tests carried out by IMQ laboratories using various gas types currently used on the market. Please note that for each burner it is necessary to refer to the information on its silver label, which may vary according to the country in which the burner is meant to be installed.

# Drago P1 / P1 Plus

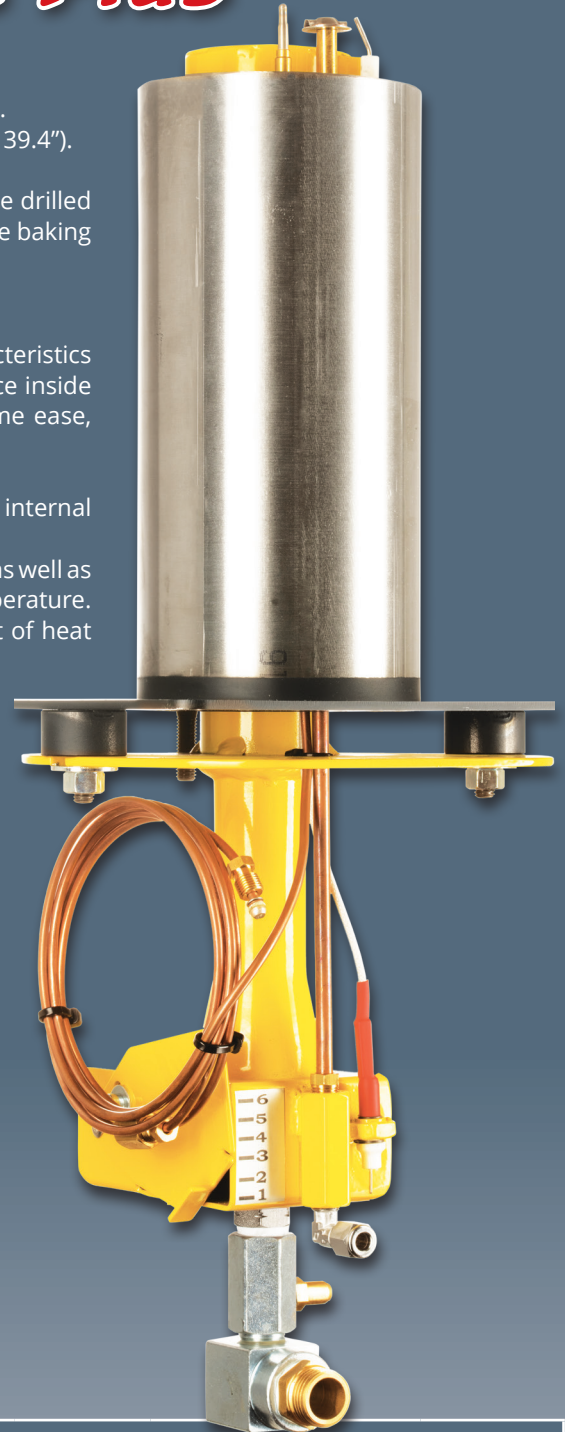
Drago P1 ideal for ovens with internal diameter from 50 cm to 80 cm (19.7" - 31.5").  
 Drago P1 Plus ideal for ovens with internal diameter from 80 cm to 100 cm (31.5" - 39.4").

It is tailor-made to the height of the oven floor, in which a 110 mm Ø hole must be drilled in order to insert the flange with thermal steel cap that protrudes 2-3 cm above the baking floor to protect the burner.

The Drago P1 / P1 Plus is an ultra-silent atmospheric burner.  
 The flame created by the special Venturi burner is very bright and replaces the characteristics of wood-fired baking 100%. It also has the advantage of occupying very little space inside the oven, thus increasing the useful surface and managing the heat with extreme ease, simply by rotating a knob.

The Drago P1 / P1 Plus adapts perfectly to all types of ovens, both in terms of internal baking surface and in reference to the dome height.  
 The minimum quantity of heat can be controlled to maintain the oven temperature as well as the maximum quantity of heat to allow the oven to quickly reach the working temperature. Within this preset range, the flame control knob can be used to vary the amount of heat developed inside the oven, to reach and maintain the temperature required.

The Drago P1 / P1 Plus can be installed in any environment, even outdoors, as it requires no electrical connection, it does not suffer from humidity and always guarantees maximum safety for the user, as certified by the IMQ tests performed.



## Wood-fired ovens with an internal diameter of 50 - 80cm (19.7" - 31.5")

Model	Thermal Capacity				Gas Pressure		Gas Connection	Peso Weight
	in Kw		in Kcal/h		in mbar		in inches	in Kg
	Min	Max	Min	Max	Min	Max		
Drago P1 Natural Gas	6	15	5.160	12.900	10	25	1/2"	7
Drago P1 Lpg	6	15	5.160	12.900	25	50	1/2"	7

## Wood-fired ovens with an internal diameter of 80 - 100 cm (31.5" - 39.4")

Model	Thermal Capacity				Gas Pressure		Gas Connection	Peso Weight
	in Kw		in Kcal/h		in mbar		in inches	in Kg
	Min	Max	Min	Max	Min	Max		
Drago P1 Plus Natural Gas	11	24	9.460	20.640	10	25	1/2"	8
Drago P1 Plus Lpg	11	24	9.460	20.640	25	50	1/2"	8

The minimum gas pressure values indicated above refer to the tests carried out by IMQ laboratories using various gas types currently used on the market.  
 Please note that for each burner it is necessary to refer to the information on its silver label, which may vary according to the country in which the burner is meant to be installed.

# Drago P2

Ideal for ovens with internal diameter from 100 cm to 150 cm (39.4" - 59").

It is tailor-made to the height of the oven floor, in which a 150 mm Ø hole must be drilled in order to insert the flange with thermal steel cap that protrudes 2-3 cm above the baking floor to protect the burner.

The Drago P2 is a two-flame atmospheric burner, a specific version for even large professional ovens. It mainly targets foreign markets demanding very simple equipment without any electronic complications and which do not require connection to the mains electricity.

The flame control is elementary and foolproof, and can easily be adapted to any oven on the market.

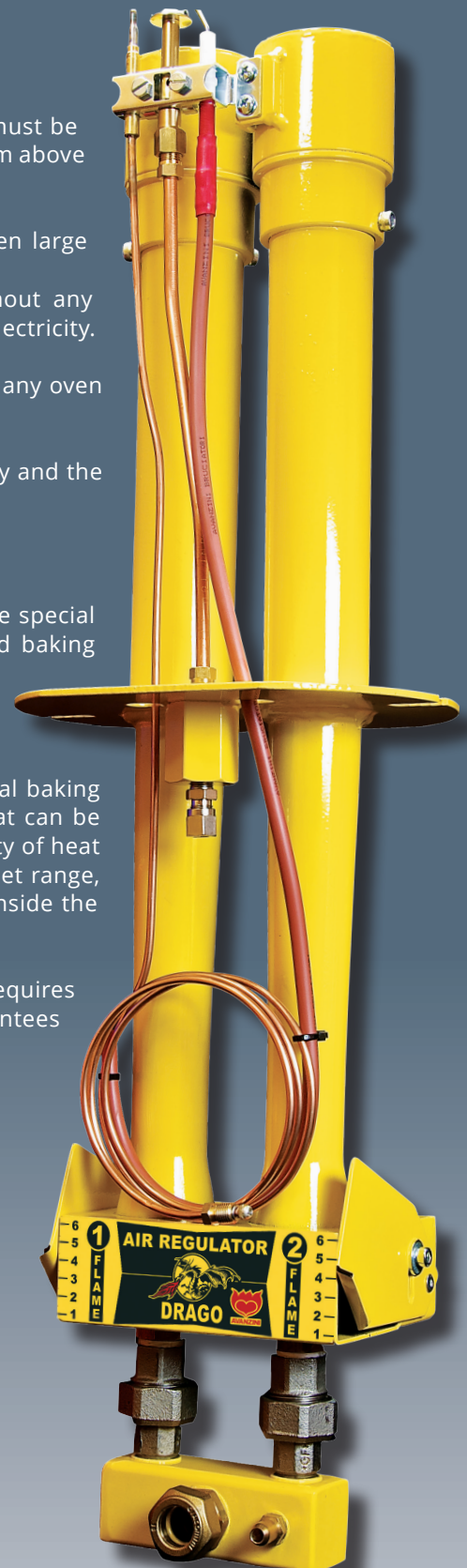
Moreover the Drago P2 requires no routine maintenance, it does not get dirty and the combustion heads are made in thermal steel, just like all DRAGO burners.

The Drago P2 is the most simple and reliable of its kind on the market today.

The Drago P2 is an ultra-silent atmospheric burner. The flame created by the special Venturi burner is very bright and replaces the characteristics of wood-fired baking 100%. It also has the advantage of occupying very little space inside the oven, thus increasing the useful surface and managing the heat with extreme ease, simply by rotating a knob.

The Drago P2 adapts perfectly to all types of ovens, both in terms of internal baking surface and in reference to the dome height. The minimum quantity of heat can be controlled to maintain the oven temperature as well as the maximum quantity of heat to allow the oven to quickly reach the working temperature. Within this preset range, the flame control knob can be used to vary the amount of heat developed inside the oven, to reach and maintain the temperature required.

The Drago P2 can be installed in any environment, even outdoors, as it requires no electrical connection, it does not suffer from humidity and always guarantees maximum safety for the user, as certified by the IMQ tests performed.



## Wood-fired ovens with an internal diameter of 100 - 150 cm (39.4" - 59")

Model	Thermal Capacity				Gas Pressure		Gas Connection	Peso Weight
	in Kw		in Kcal/h		in mbar		in inches	in Kg
	Min	Max	Min	Max	Min	Max		
Drago P2 Natural Gas	14	34	12.040	29.240	10	25	1/2"	10
Drago P2 Lpg	14	34	12.040	29.240	20	50	1/2"	10

The minimum gas pressure values indicated above refer to the tests carried out by IMQ laboratories using various gas types currently used on the market. Please note that for each burner it is necessary to refer to the information on its silver label, which may vary according to the country in which the burner is meant to be installed.

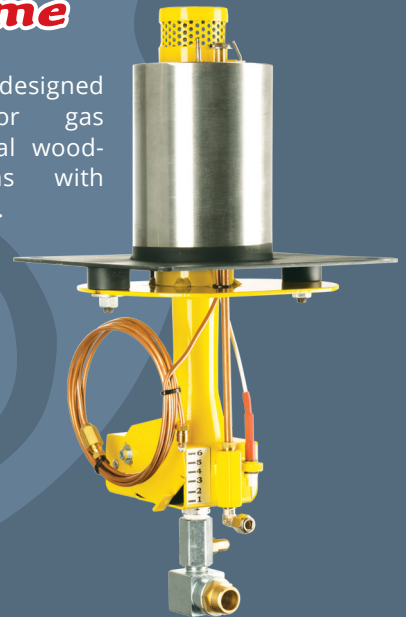
Special executions upon request

## **DRAGO P1 / P1 Plus** *elbow shaped*



## **DRAGO P1 with** *radial flame*

This burner is designed specifically for gas powering typical wood-burning ovens with indirect baking.



## **DRAGO P1 / P1 Plus** *side entry*

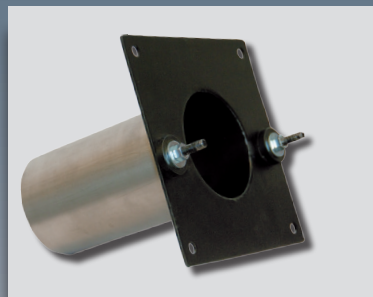
All Drago burner models can be manufactured to be inserted through the side wall of the pizza oven instead of the oven floor.



## Accessories



GAS FILLED DIAL  
THERMOMETER WITH 100 CM.  
STEEL BULB



BURNER FIXING  
FLANGE  
WITH STEEL SLEEVE



STEEL  
BURNER  
CAP CLOSURE

Customer Assistance

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