



**AVANZINI
BRUCIATORI**

Drago D *Series*

**Burners for professional
pizza ovens**

Made in Italy



Bakery burners since 1960

Drago D Series

The Drago "D" is a series of multigas atmospheric burners specifically for fueling wood-fired ovens, designed by Avanzini Bruciatori s.r.l. which has been successfully manufacturing baking burners since 1960.

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

Drago is extremely silent and highly efficient compared to forced draught burners: Drago doesn't have a fan, which not only generates noise but also requires frequent maintenance. Drago is the only burner that protrudes just 3 cm (1.2") inside the oven, as it is fitted into the baking floor. This offers huge advantages: it is hidden from view and does not overheat like other types of burners which frequently suffer deformation of the flame breakers.

Drago operates automatically, is easy to manage, guarantees full operating safety and quickly reaches the desired cooking temperature. Drago has two flames in which the primary air intake and the fuel regulation can be controlled independently and easily by using the external control panel, which is installed in the most comfortable position for the oven operator.

The burner automatically ignites in first flame, which is the one responsible for maintaining the desired cooking temperature, and whenever necessary the second flame kicks in, to quickly heat the oven until it reaches said temperature or to cope with peak workloads, thus ensuring maximum operational efficiency and eliminating fuel waste.

Drago is used by the most prestigious wood-fired oven manufacturers and the different models can be adapted to be installed in any oven, whatever the brand or type.

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

- **DRAGO IS EXTREMELY BRIGHT AND SILENT**
- **DRAGO PROTRUDES JUST 3 CM INSIDE THE OVEN**
- **DRAGO GUARANTEES AN EXCELLENT, UNIFORM BAKING**
- **DRAGO GREATLY SAVES ON FUEL COSTS 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

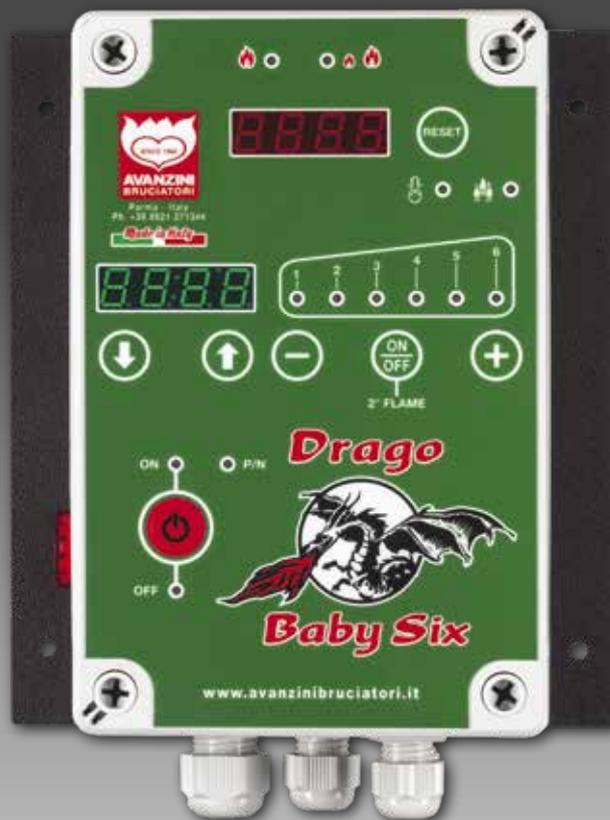
Drago D1/M

Top-of-the-range burner for wood-fired ovens with internal diameter 60-100 cm (23.5"-39.3"). This model is tailor-made to fit the total thickness of the oven floor, in which a 110 mm (4.3") Ø hole must be drilled in order to insert the flange with thermal steel sleeve that protrudes 2-3 cm (0.8"-1,2") above the baking floor to protect the burner.

This single-torch burner operates in either low or high flame and allows to adjust the high-flame intensity to 6 different levels by operating the user-friendly pushbutton panel featuring 6 LEDs. This option allows to handle the changing heat demands during the working day, simplifies the oven management and offers considerable fuel savings.

The control panel is the Drago Baby SIX, a highly evolved control panel designed to manage temperatures in relation to the technical specifications of wood-fired ovens. Simple and intuitive to use, not only does it prevent pizzas from being burned, but also guarantees consistent cooking throughout the working day and considerable fuel savings. The actual temperature inside the oven can be checked on the red display at any time, while the green display is used to check, and modify if needed, the desired cooking temperature in an extremely easy manner.

- The control panel allows to manually increase or decrease the intensity of the high flame to 6 different levels.
- The displays can show the temperature in C° or F°.
- The burner can be locked on low flame whatever the pre-set desired cooking temperature.
- BOOSTER function allows to set a timer-controlled operation in high flame for a certain number of minutes, with countdown for automatic switch-off.
- The maximum cooking temperature can be set to over 500°C.
- All buttons are built into the control panel.



Wood-fired ovens with an internal diameter of 60 - 100 cm (23.5" - 39.3")

Model	Thermal Capacity		Gas Pressure		Gas Volume		Gas Connection		Power Supply	Absorption	Weight	
	in Kw		in mbar		in Nm³/h		in inch		in Volt	in Watt	in Kg	
	Min	Max	Min	Max	Min	Max	Min	Max				
Drago D1/M Natural Gas	11	24	9.460	20.640	10	25	0,73	2,54	1/2"	230 V single-phase	25	6
Drago D1/M Lpg	11	24	9.460	20.640	25	50	0,25	0,86	1/2"	230 V single-phase	25	6

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 D2

This model is tailor-made to fit the total thickness of the oven floor, in which a 150 mm (5.9") Ø hole must be drilled in order to insert the flange with thermal steel sleeve that protrudes 2-3 cm (0.8"-1,2") above the baking floor to protect the burner. Drago D2 is equipped with safety devices that are certified worldwide: it has two gas controls with automatic shut-off valves and an ionization-based digital burner control device. This guarantees the best safety standards currently available on the market. Drago D2 has two torches and operates in either low or high flame. The regulation of combustive air is independent on each torch to ensure full brightness, thus simplifying the oven management to the full and offering considerable fuel savings. The control panel is the NEW Drago Control, a highly evolved control panel designed to manage temperatures in relation to the technical specifications of wood-fired ovens. Simple and intuitive to use, not only does it prevent pizzas from being burned, but also guarantees consistent cooking throughout the working day and considerable fuel savings. The actual temperature inside the oven can be checked on the red display at any time, while the green display is used to check, and modify if needed, the desired cooking temperature in an extremely easy manner.

- BOOSTER function allows to set a timer-controlled operation in high flame for a certain number of minutes, with countdown for automatic switch-off: this is specifically designed for cooking Neapolitan-style pizza as it gives the oven a boost for a set time prior to baking.
- The displays can show the temperature in C° or F°.
- The burner can be locked on low flame whatever the pre-set desired cooking temperature.
- The maximum cooking temperature can be set to over 500°C.
- All buttons are built into the control panel.



Drago Manual Control

Wood-fired ovens with an internal diameter of 100 - 160 cm (39.3" - 63")

Model	Thermal Capacity		Gas Pressure		Gas Volume		Gas Connection		Power Supply	Absorption	Weight	
	in Kw		in mbar		in Nm ³ /h		in inch		in Volt	in Watt	in Kg	
	Min	Max	Min	Max	Min	Max	Min	Max				
Drago D2 Natural Gas	6	34	5.160	29.240	10	25	0,63	3,59	1/2"	230 V single-phase	25	8
Drago D2 Lpg	6	34	5.160	29.240	25	50	0,20	1,22	1/2"	230 V single-phase	25	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 D2/M

This model is tailor-made to fit the total thickness of the oven floor, in which a 150 mm (5.9") Ø hole must be drilled in order to insert the flange with thermal steel sleeve that protrudes 2-3 cm (0.8"-1,2") above the baking floor to protect the burner.

Drago D2/M is equipped with safety devices that are certified worldwide: it has two gas controls with automatic shut-off valves, of which is on/off and the other has full electrical modulation, and an ionization-based digital burner control device. This guarantees the best safety standards currently available on the market.

Drago D2/M has two torches and is the evolution of the Drago D2. It operates in either low or high flame and the regulation of combustive air is independent on each torch to ensure full brightness, but it adds an extra feature: the intensity of the high flame can be set to 6 different levels of power by simply pressing on the user-friendly pushbutton panel with 6 LEDs. This option allows to easily cope with the changing demand for heat during the working day, thus simplifying the oven management to the full and offering considerable fuel savings.

The control panel is the NEW Drago Control PLUS, a highly evolved control panel designed to manage temperatures in relation to the technical specifications of wood-fired ovens. Simple and intuitive to use, not only does it prevent pizzas from being burned, but also guarantees consistent cooking throughout the working day and considerable fuel savings. The actual temperature inside the oven can be checked on the red display at any time, while the green display is used to check, and modify if needed, the desired cooking temperature in an extremely easy manner.

- BOOSTER function allows to set a timer-controlled operation in high flame for a certain number of minutes, with countdown for automatic switch-off: this is specifically designed for cooking Neapolitan-style pizza as it gives the oven a boost for a set time prior to baking.
- The high flame can be increased or decreased to 6 different levels of power.
- The displays can show the temperature in C° or F°.
- The burner can be locked on low flame whatever the pre-set desired cooking temperature.
- The maximum cooking temperature can be set to over 500°C.
- All buttons are built into the control panel.



Wood-fired ovens with an internal diameter of 100 - 160 cm (39.3" - 63")

Model	Thermal Capacity		Gas Pressure		Gas Volume		Gas Connection		Power Supply	Absorption	Weight	
	in Kw		in Kcal/h		in mbar		in Nm³/h		in Volt	in Watt	in Kg	
	Min	Max	Min	Max	Min	Max	Min	Max				in inch
Drago D2/M Natural Gas	6	34	5.160	29.240	10	25	0,63	3,59	1/2"	230 V single-phase	35	9
Drago D2/M Lpg	6	34	5.160	29.240	25	50	0,20	1,22	1/2"	230 V single-phase	35	9

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 Six

Drago Six and Drago D3/Six are tailor-made to fit the total thickness of the oven floor, in which a 150 mm (5.9") Ø hole (Drago Six) or a 180 mm (7") Ø hole (Drago D3/Six) must be drilled in order to insert the flange with thermal steel sleeve that protrudes 2-3 cm (0.8"-1.2") above the baking floor to protect the burner. The new Drago Six is the highest technical expression of our range of atmospheric burners specific for heating pizza ovens. The gas safety and control devices installed are the best currently available on the market, and together with the specific electronic Drago Six control panel (which is the result of experience gained during thousands of successful installations) they guarantee the maximum ease of use and baking quality, allowing to adjust the Drago flame to any oven and any type of pizza. The Drago Six is the only burner on the market to offer pizza chefs the possibility to adjust both the high flame and the low flame (independently) to one of the 6 available levels, directly from the control panel. The Drago Six also offers pizza chefs the possibility to reach the desired cooking temperature in MODULATING mode, by progressively decreasing the high flame (as the internal temperature gradually increases) and switching it off when the oven chamber reaches the pre-set desired baking temperature, thus avoiding thermal inertia. Alternatively, the pizza chef can decide to operate manually to reach the desired temperature, personally adjusting the flame power for optimal baking of a specific product at a specific time. The Drago Six control panel can also be used to block the ignition of the high flame, whatever the pre-set temperature. The BOOSTER function is specifically designed for cooking Neapolitan-style pizza as it gives the oven a boost for a set time prior to baking. The new Drago Six is equipped with all the latest technical features for managing programmed flames and is easy to use for the pizza chef. As the heat required by the oven throughout the day varies greatly depending on the number of clients and peak workloads, the NEW Drago Six is the ideal tool for supporting the talent and experience of any pizza chef, who not only knows exactly what flame is just right at any moment, but can effortlessly create that flame with a simple push of a button. The NEW Drago Six allows to cook and enhance any pizza dough to the full and guarantees the best pizza for your customers, and there's just no competition.

The BOOSTER function allows to set a timer-controlled operation in high flame for a certain number of minutes, with countdown for automatic switch-off. The displays can show the temperature in C° or F°. The burner can be locked on low flame whatever the pre-set desired cooking temperature. The maximum cooking temperature can be set to over 500°C. All buttons are built into the control panel.



- BOOSTER function allows to set a timer-controlled operation in high flame for a certain number of minutes, with countdown for automatic switch-off.
- The displays can show the temperature in C° or F°.
- The burner can be locked on low flame whatever the pre-set desired cooking temperature.
- The maximum cooking temperature can be set to over 500°C.
- All buttons are built into the control panel.

Wood-fired ovens with an internal diameter of 100 - 160 cm (39.3" - 63")

Model	Thermal Capacity				Gas Pressure		Gas Volume		Gas Connection	Power Supply	Absorption	Weight
	in Kw		in Kcal/h		in mbar		in Nm³/h		in inch	in Volt	in Watt	in Kg
	Min	Max	Min	Max	Min	Max	Min	Max				
Drago Six Natural Gas	6	34	5.160	29.240	10	25	0,60	3,50	1/2"	230 V single-phase	40	10
Drago Six Lpg	6	34	5.160	29.240	25	50	0,20	1,22	1/2"	230 V single-phase	40	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.

Drago D3/Six



Control panel for
Drago Six - Drago D3/Six



Wood-fired ovens with an internal diameter of 165 - 250 cm (64.5" - 98.5")

Model	Thermal Capacity				Gas Pressure		Gas Volume		Gas Connection	Power Supply	Absorption	Weight
	in Kw		in Kcal/h		in mbar		in Nm ³ /h		in inch	in Volt	in Watt	in Kg
	Min	Max	Min	Max	Min	Max	Min	Max				
Drago D3/Six Natural Gas	23	51	19.780	43.860	10	25	2,40	5,50	3/4"	230 V single-phase	40	15
Drago D3/Six Lpg	23	51	19.780	43.860	25	50	0,82	1,82	3/4"	230 V single-phase	40	15

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 D1/S



DRAGO D1/S is a professional burner specifically designed to heat rotating oven floors. This model is equipped with an electronic burner control device and a gas control with automatic shut-off valves and full electrical modulation. It comes with a simple ON/OFF control panel that is exclusive to this burner model.



ON/OFF control panel for the Drago D1/S

SINCE 1960

Drago 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



BURNER
FIXING FLANGE
WITH STEEL SLEEVE



STEEL
CLOSURE
CAP



UNINTERRUPTIBLE
POWER
SUPPLY UNIT

Customer Assistance

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