

# Drago P1



Drago P1/P1 Plus  
elbow-shaped  
version



## PUT AN END

SOLVE ALL YOUR WOOD OVEN PROBLEMS:  
DIFFICULTY IN LIGHTING, THE LONG WAIT FOR THE  
OVEN TO REACH THE RIGHT COOKING  
TEMPERATURE, THE REDUCED BAKING SPACE  
BECAUSE OF THE EMBER, THE SMOKE, THE  
UNHEALTHY ASHES AND COAL ON YOUR PIZZA...



Made in Italy

## Technical Specifications for DRAGO P series

Model	Thermal Capacity				Gas Pressure Natural Gas		Gas Pressure LPG		Gas Connection	Weight
	in Kw		in Kcal/h		in mbar		in mbar		In Pollici / in Inches	in Kg
	Min	Max	Min	Max	Min	Max	Min	Max		
DRAGO P1	6	15	5.160	12.900	10	25	25	50	1/2	7
DRAGO P1 PLUS	11	24	9.460	20.640	10	25	25	50	1/2	8
DRAGO P2	14	34	12.040	29.240	10	25	25	50	1/2	10

The minimum gas pressure values indicated above refer to the operation tests carried out in the IMQ laboratories using all types of fuels currently used on the market. Please bear in mind that for each specific case you should refer to the values and information indicated on the silver label of your burner, which may vary according to the country in which the burner is meant to be installed.

## 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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# Drago P Series

Burners for domestic pizza ovens

Made in Italy



www.avanzinibruciatori.it

Building food-grade burners since 1960



# Drago P1

DRAGO P1 is the latest model produced by Avanzini Burners, a company who has been developing and manufacturing high-quality food burners since 1960.

The DRAGO P Series is the result of a large demand for burners to be installed in small domestic ovens. It is suitable both for direct flame ovens (in which combustion takes place in the cooking chamber) and indirect flame ovens (in which the combustion chamber is underneath the cooking floor).

DRAGO P1 is a noiseless atmospheric burner. Its premixed flame is extremely bright and recreates to perfection the baking conditions of a wood-fired oven. The only differences are benefits: the burner occupies very little space in the oven chamber, so you have more free surface on the cooking floor, and heat-management becomes very easy, you simply turn a knob. DRAGO P1 can be installed inside ovens of up to  $\varnothing$  100 cm. ( $\varnothing$  39.4 in.) and can be fully adapted to any type of oven, regardless of the cooking surface and dome height. You can set the maximum heat (for quickly bringing the oven to the baking T°) and the minimum heat (to maintain the baking T° stable). Within this pre-set range, you can easily regulate the amount of heat to be produced inside the oven, by turning the flame control knob.

Installation of the DRAGO P1 requires a hole  $\varnothing$  110 mm ( $\varnothing$  4.3 in.) in the oven cooking floor. Each Drago burner is

made to measure for the oven it will be installed in, specifically for the thickness of the cooking floor, and can be fueled with any gas.

DRAGO P1 can be installed in any environment, indoor and outdoor, because it doesn't require a power supply, doesn't fear humidity and guarantees maximum safety for the user, as attested by the IMQ certification.



Drago P1/P1 Plus vertical version

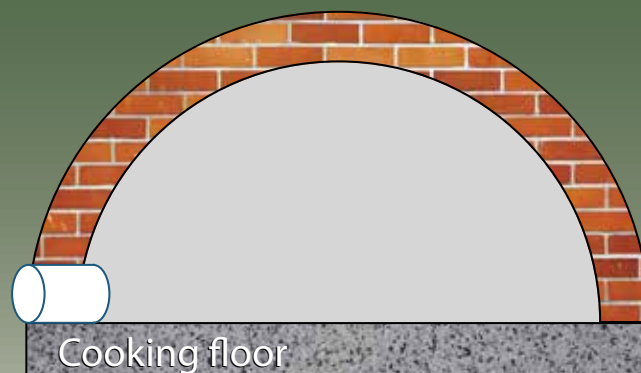
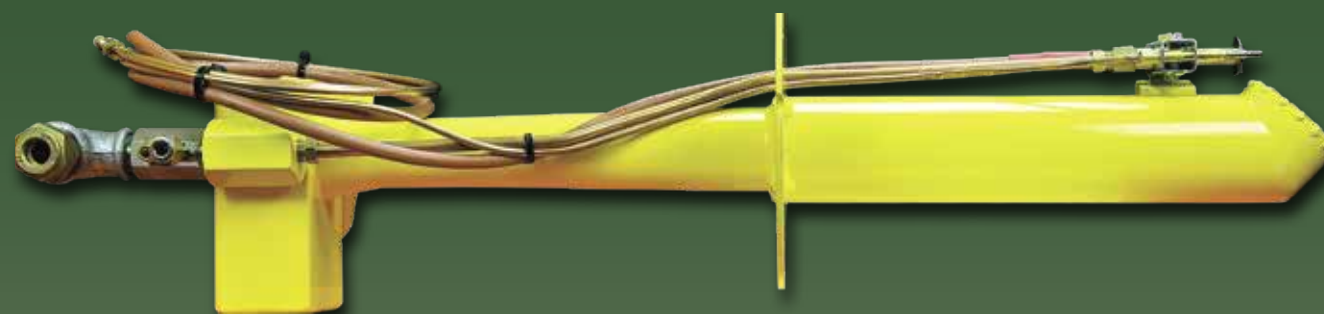
# Drago P1 Plus

**Extra-powerful model for heating pizza ovens up to 100 cm internal diameter, available both in elbow-shaped and vertical versions**

***Side entry Drago burner with horizontal flame***

The Drago P1/P1 Plus and P2 are also available in the special horizontal side-fitted version, for those cases where there isn't enough space under the oven to fit the burner.

This version requires the hole to be drilled in the oven side wall.



Cooking floor

# Drago P2

DRAGO P2 is a multi-gas atmospheric burner with 2 flames, it is the DRAGO P model which can easily be used also in large professional ovens.

It is designed mainly for foreign markets which require very simple equipment: it doesn't have any electronic complications and doesn't require a power supply.

Flame regulation is extremely easy and foolproof, and can be adapted to any existing oven on the market.

DRAGO P2 does not require any routine maintenance: it doesn't get tarnished and the torches, built in thermal steel, are designed for continual use without overheating or deforming. Basically, it is the most reliable burner on the market, designed and built to last. DRAGO P2 is a noiseless atmospheric burner. Its premixed flame is extremely bright and recreates to perfection the baking conditions of a wood-fired oven. The only differences are benefits: the burner occupies very little space in the oven chamber, so you have more free surface on the cooking floor, and heat-management becomes very easy, you simply turn a knob.

DRAGO P2 can be installed inside ovens of up to  $\varnothing$  160 cm. ( $\varnothing$  63 in.) and can be fully adapted to any type of oven, regardless of the cooking surface and dome height. You can set the maximum heat (for quickly bringing the oven to the baking T°) and the minimum heat (to maintain the baking T° stable). Within this pre-set range, you can easily regulate the amount of heat to be produced inside the oven, by turning the flame control knob.

Installation of the DRAGO P2 requires a hole  $\varnothing$  150 mm ( $\varnothing$  5.9 in.) in the oven cooking floor.

Each Drago burner is made to measure for the oven it will be installed in, specifically for the thickness of the cooking floor, and can be fueled with any gas.

DRAGO P2 can be installed in any environment, indoor and outdoor, because it doesn't require a power supply, doesn't fear humidity and guarantees maximum safety for the user, as attested by the IMQ certification.

