

CHARCOAL
BRASA
FURNES FOUR
GRILL PINCH
BARBAC
ROBATA
ASADO
COOKING
GRILLADE
Forni
HORNOS
BBQ
EMBERS
BARB
HOLZKOHLEOFEN
GRILL
SHLIK
ESPETERO



2021

CHARCOAL OVENS

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20 PIRA-120D SILVER

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14 PIRA-90 SILVER
18 PIRA-120 SILVER

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Pira Charcoal Ovens manufactures professional charcoal ovens and barbecues, capable of satisfying the needs of the most demanding user, with the highest quality and at the best market price.

This could be one more marketing phrase, “but it is not” ... since we began marketing the most advanced line of ovens in April 2014 under our brand, more than 10,000 ovens and PIRA barbecues expand the culture of #piraflavour with the satisfaction of our customers all over the world.

With the Pira charcoal ovens you can bake and cook all kinds of food and thus give your dishes the unique flavor of barbecue, all without leaving the comfort of your kitchen.

A charcoal oven is the perfect combination between a barbecue and an oven, merging into a simple machine, the best of both options.

Our ovens and barbecues work with charcoal, but small pieces of wood and/or firewood can be added. They do not need any electrical or gas connection.

With a Pira charcoal oven, you will save up to 40% on charcoal compared to traditional grills. At the same time, you will save a lot of time, since the temperature that you will obtain in the cooking chamber will allow you to cook up to 35% faster than in an open barbecue.

#PiraOvens allows you to offer the most authentic grilled taste in all kinds of dishes, achieving unsurpassed flavors, juices and textures.

CHARACTERISTICS WE MAKE A DIFFERENCE

At **#PiraCharcoalOvens** everything is a matter of details ... and details make the difference ... in product and service.

- **Quality ovens at reasonable prices.**
- **Do you need a chef?** We send you a chef wherever you are. Nothing can fail you.
- **Piracold:** Insulation system that drastically reduces the outside temperature and reduces coal consumption. We save coal, energy and money.
- **Integrated collector** for oils and fats, giving the option of cooking with grooved grills.
- The **grooved grills** allow you to cook delicate foods (fish, vegetables) or greasy foods (chicken, duck, etc.) without fear of flames, avoiding bad odors, excess smoke, and the presentation of burned foods.
- **The broadest catalog of grills on the market** to meet any chef's need: options for rod grills, grooved grills, for skewers, chicken skewers, griddle plates, etc.
- Model 80 and above, thanks to the **“half grills”** we offer the possibility of cooking with different types of grills at the same time and at the same height.

- **Multiple cooking guides and levels.** More production capacity.
- **Air regulator and internal firewall incorporated as standard in all models.** The external option also exists.
- **Panoramic glass door:** The chef can see the cooking chamber any time, and also the “sense of the show” ... every day more and more kitchens are “open kitchens” and the diners can see the smoke and the fire. If you want a blind door, it is also available with the #PiraSdSeries.
- With PiraEdSeries, ovens with **lifting glass door, we reduce the space between the chef and the oven**, we do not dirty the glass by not getting drops or grease on the glass, and we also avoid any possibility of breaking the glass, because the chef cannot use the door as a plate support.



- We offer all **foundry and mud cookware** special for charcoal ovens, capable of withstand the high temperatures without fear of breakage or deformation.
- We offer the best **coals of the highest quality and durability** for ensure a full service filled with aromas.
- Endless quality details, such as the **exclusively designed hopper grill**, which with good maintenance could become an element for life.
- **Constant innovation** and possibility of manufacturing special orders according to customer needs.



In this catalog you will find our basic presentation of products, but it is only the beginning, you will have doubts, questions, concerns ... **Contact us! we are at your service.**

CHARCOAL OVENS SILVER LINE SERIES



CHEF MARTIN BERASATEGUI
12 MICHELIN STARS
Photo July 2016, in Restaurant
Martin Berasategui with three Michelin stars, in
Oria-Lasarte (País Vasco)

**THE BEST OVENS.
FOR THE BEST CHEFS.**



PIRA

70 SILVER



85 covers



- Made of cast iron
- Piracold® refrigeration system
- 7 guides
- Front ash drawer
- Built-in firebreak inside the oven
- Analog temperature display
- Exhaust switch to control air flow
- Built-in grease collector



Chef Benito Gomez (2 Michelin Star)

PIRA 70 SILVER SD

REF.

450106



PIRA 70 SILVER ED

REF.

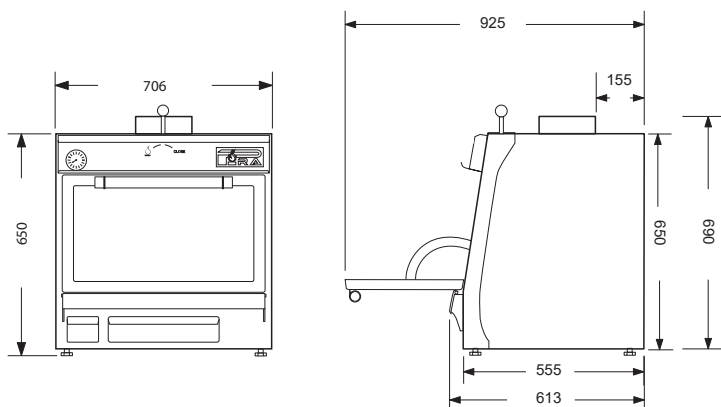
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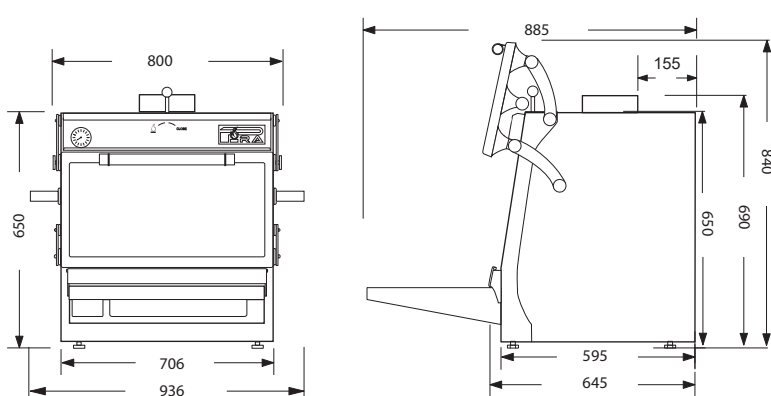
TECHNICAL INFORMATION

Average production	60 Kg/h	Capacity in GN trays	1xGN 1/1
Maximum charcoal capacity	3 Kg	Smoke Outlet	180mm
Maximum charcoal consumption	4 Kg per service	Net weight SD	155 Kg
Fire up time	30 min.	Net weight ED	187 Kg
Cooking temperature	180°C to 350°C	Power equivalence	3.0 KW

DIMENSIONS PIRA 70 SILVER SD



DIMENSIONS PIRA 70 SILVER



INCLUDED ACCESSORIES

REF.	DESCRIPTION
950004	Meat Tongs TOP 400 mm
950001	Poker
900045	Rod Grill 70 LUX (585x465)
902945	Front Inox Table 29 cm 70 ED



MEAT TONGS TOP 400 MM



POKER



ROD GRILL



FRONT INOX TABLE 29 CM



Bardal restaurant in Ronda (Malaga) by chef Benito Gomez (2 Michelin stars)

ACCESORIOS

REF.	DESCRIPTION
750001	Coupler Ring
750002	External Airflow Regulator
750003	External Firebreak
750004	Inox Hat
750005	Adapter

*Mandatory External firebreak. Info pag 38/39

901045	Grooved Grill 70 (515x470)
960045	Griddle Plate 70 (525x470)
965070	Skewers Support 70 (capacity 8 u.)
961070	Pizza Baking Sheet 70 (570x430)
955070	Skewers 70
950005	Meat Tongs 330 mm
920045	Warming Tray 70
924045	Warming Tray 70 ED
904045	Front Inox Table 40 cm 70 ED
770245	Coal Bunker Table Pira 70
770345	Coal Bunker Table Pira 70 SILVER



GROOVED GRILL



GRIDDLE PLATE



SKEWERS SUPPORT



WARMING TRAY



COAL BUNKER TABLE PIRA 70 LUX



COAL BUNKER TABLE PIRA 70 SILVER



PIZZA SHEET 70



MEAT TONGS 330 MM

PIRA

70 XL SILVER



CE PG C UL US LISTED NSF
100 covers

- Made of cast iron
- Piracold® refrigeration system
- 7 guides
- Front ash drawer
- Built-in firebreak inside the oven
- Analog temperature display
- Exhaust switch to control air flow
- Built-in grease collector



PIRA 70 XL SILVER

REF.	480106
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PIRA 70 XL SILVER ED

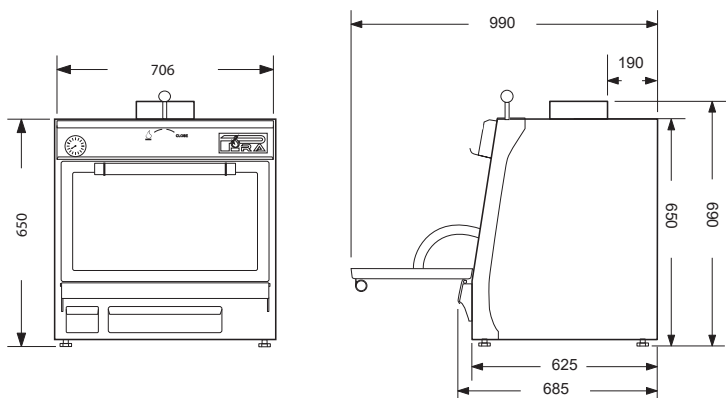
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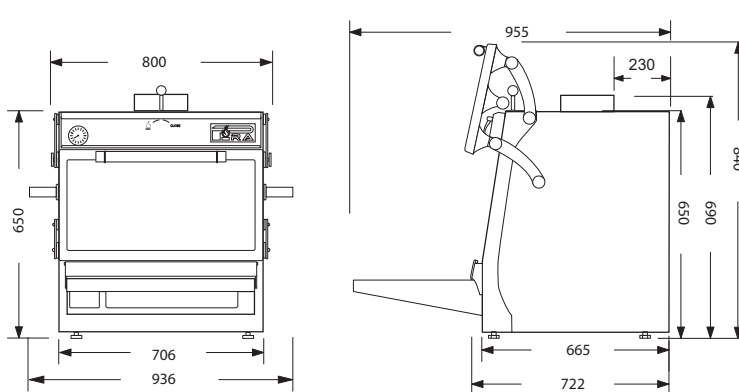
TECHNICAL INFORMATION

Average production	65 Kg/h	Capacity in GN trays	1xGN 1/1 + 1xGN 2/4 1xGN 1/1 + 1xGN 1/3 + 1xGN 1/6
Maximum charcoal capacity	4 Kg	Smoke Outlet	180mm
Maximum charcoal consumption	5 Kg per service	Net weight SD	167 kg
Fire up time	30 min.	Net weight ED	200 Kg
Cooking temperature	180°C to 350°C	Potencia Equivalente	3.5 KW

DIMENSIONS PIRA 70 XL SILVER SD



DIMENSIONS PIRA 70 XL SILVER ED



INCLUDED ACCESSORIES

REF.	DESCRIPTION
950004	Meat Tongs TOP 400 mm
950001	Poker
900048	Rod Grill 70 XL LUX (585x535)
902945	Front Inox Table 29 cm 70/70xl ED



MEAT TONGS TOP 400 MM



POKER



ROD GRILL



FRONT INOX TABLE 29 CM 70/70xl ED



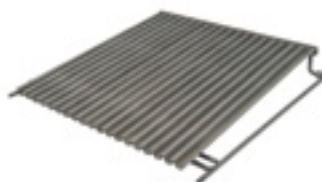
PIRA assessor chef in the company's training classroom.

ACCESSORIES

REF.	DESCRIPTION
750001	Coupler Ring
750002	External Airflow Regulator
750003	External Firebreak*
750004	Inox Hat
750005	Adapter

*Mandatory External firebreak. Info pag 38/39

901048	Grooved Grill 70 XL (515x540)
960048	Griddle Plate 70 XL (525x540)
965077	Skewers Support 70 XL (capacity 8 u.)
961048	Pizza Baking Sheet 70 XL (570x500)
955080	Skewers 70xl/80
950005	Meat Tongs 330 mm
920048	Warming Tray 70 XL
924048	Warming Tray 70 XL ED
904045	Front Inox Table 40 cm 70 XL ED
770248	Coal Bunker Table Pira 70 XL
770348	Coal Bunker Table Pira 70 XL SILVER



GROOVED GRILL



GRIDDLE PLATE



SKEWERS SUPPORT



WARMING TRAY



COAL BUNKER TABLE PIRA 70 LUX



COAL BUNKER TABLE PIRA 70 SILVER



PIZZA SHEET 70 XL



MEAT TONGS 330 MM

PIRA

80 SILVER



CE PG C UL US LISTED NSF
115 covers

- Made of cast iron
- Piracold® refrigeration system
- 7 guides
- Front ash drawer
- Built-in firebreak inside the oven
- Analog temperature display
- Exhaust switch to control air flow
- Built-in grease collector



PIRA 80 SILVER SD

REF. 490106

PIRA 80 SILVER ED

REF. 490107

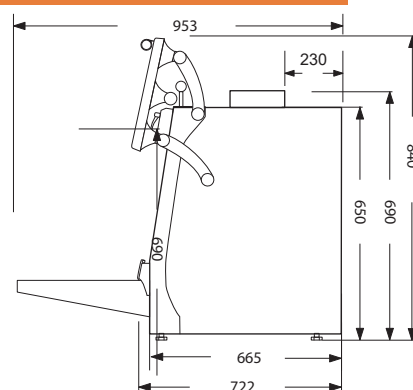
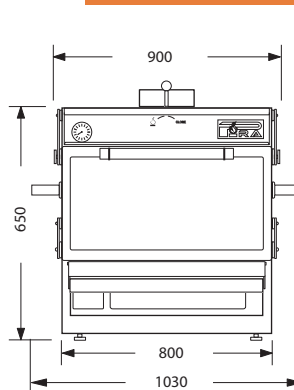
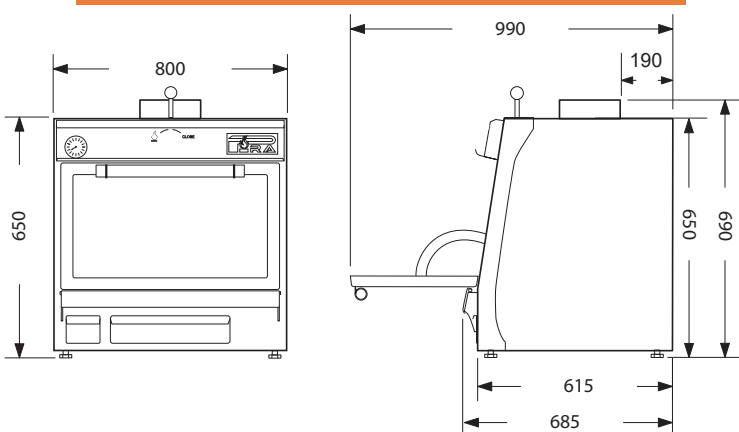


TECHNICAL INFORMATION

Average production	75 Kg/h	Capacity in GN trays	2xGN 1/1 [Different height] 1x GN 1/1 + 1xGN 2/4
Maximum charcoal capacity	4.5 Kg	Smoke Outlet	180mm
Maximum charcoal consumption	5.5 Kg per service	Net weight SD	186 Kg
Fire up time	30 min.	Net weight ED	221 Kg
Cooking temperature	180°C to 350°C	Power equivalence	4.5 KW

DIMENSIONS PIRA 80 SILVER SD

DIMENSIONS PIRA 80 SILVER ED



INCLUDED ACCESSORIES

REF.	DESCRIPTION
950004	Meat Tongs TOP 400 mm
950001	Poker
900049	Rod Grill 80 (685x535)
902949	Front Inox Table 29 cm 80 ED



MEAT TONGS TOP 400 MM



POKER



ROD GRILL



FRONT INOX TABLE 29 CM



Detail #Pira80SilverEd at Starlite Festival 2021 in Marbella

ACCESSORIES

REF.	DESCRIPTION
750001	Coupler Ring
750002	External Airflow Regulator
750003	External Firebreak*
750004	Inox Hat
750005	Adapter

*Mandatory External firebreak. Info pag 38/39

901049	Grooved Grill 80 (615x540)
960049	Griddle Plate 80 (625x545)
965080	Skewers Support 80 (capacity 9 u.)
961080	Pizza Baking Sheet 80 (660x500)
970049	Split 80 4 guias
970249	Split 80 7 guias
900492	1/2 Rod Grill 80 (330x545)
901492	1/2 Grooved Grill 80 (230x540)
960492	1/2 Griddle Plate 80 (230x545)
955080	Skewers 70xl/80
950005	Meat Tongs 330 mm
920049	Warming Tray 80
924049	Warming Tray 80 ED
904049	Front Inox Table 40 cm 80 ED
770249	Coal Bunker Table Pira 80
770349	Coal Bunker Table Pira 80 SILVER



GROOVED GRILL



GRIDDLE PLATE



SKEWERS SUPPORT



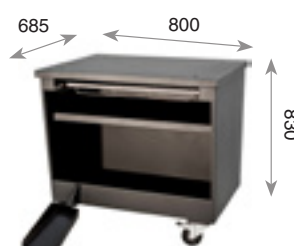
WARMING TRAY



MEAT TONGS 330 MM



SPLIT 80 (4 GUIAS)



COAL BUNKER TABLE PIRA
80 LUX



COAL BUNKER TABLE PIRA
80 SILVER

PIRA

90 SILVER



CE PG C UL US LISTED NSF
130 covers

- Made of cast iron
- Piracold® refrigeration system
- 8 guides
- Front ash drawer
- Built-in firebreak inside the oven
- Analog temperature display
- Exhaust switch to control air flow
- Built-in grease collector



PIRA 90 SILVER SD

REF.	500106
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PIRA 90 SILVER ED

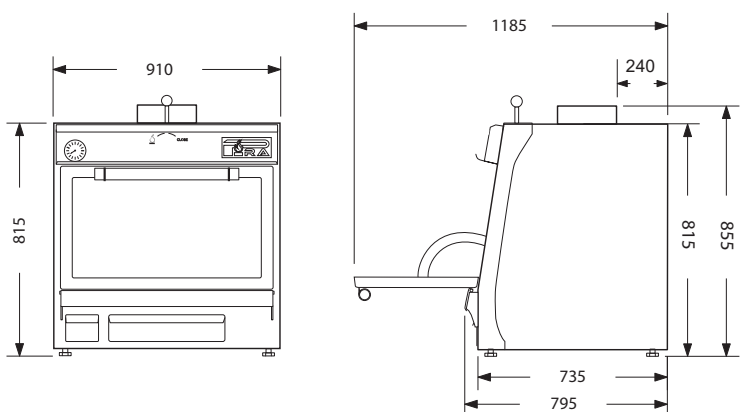
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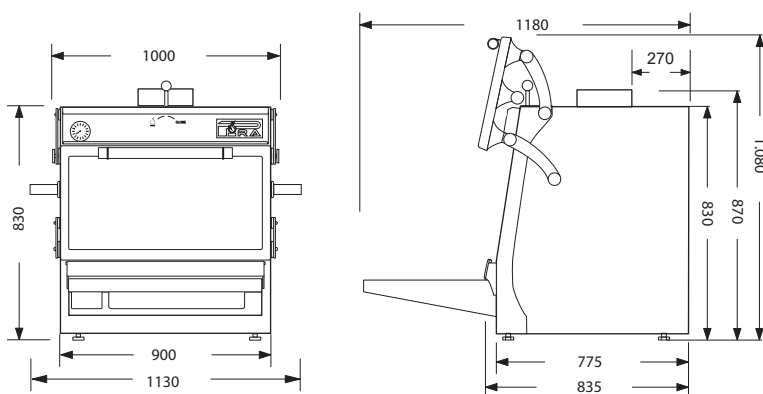
TECHNICAL INFORMATION

Average production	110 Kg/h	Capacity in GN trays	2xGN 1/1
Maximum charcoal capacity	5 Kg	Smoke Outlet	180mm
Maximum charcoal consumption	6 Kg per service	Net weight SD	275 Kg
Fire up time	30 min.	Net weight ED	303 Kg

DIMENSIONS PIRA 90 SILVER SD



DIMENSIONS PIRA 90 SILVER



INCLUDED ACCESSORIES

REF.	DESCRIPTION
950004	Meat Tongs TOP 400 mm
950001	Poker
900050	Rod Grill 90 (780x625)
904050	Front Inox Table 40 cm P90 ED



MEAT TONGS TOP 400 MM



POKER



ROD GRILL



FRONT INOX TABLE 40 CM



Kitchen detail Restaurant Foier des Guides in Valtournenche (Italian Alps)

ACCESSORIES

REF.	DESCRIPTION
750001	Coupler Ring
750002	External Airflow Regulator
750003	External Firebreak*
750004	Inox Hat
750005	Adapter

*Mandatory External firebreak. Info pag 38/39

901050	Grooved Grill 90 (780x625)
960050	Griddle Plate 90 (700x585)
965090	Skewers Support 90 (capacity 11 u.)
965020	Chicken Skewers Support 90 (capacity 4 u.)
961090	1/2 Pizza Baking Sheet 90 (370x590)
970050	Split 90 4 guias
970052	Split 90 7 guias
900052	1/2 Rod Grill 90 (385x625)
901052	1/2 Grooved Grill 90 (300x585)
960052	1/2 Griddle Plate 90 (325x587)
965092	1/2 Skewers Support 90 (capacity 4u.)
955090	Skewers 90/120
955120	Chicken Skewers 90/120
950005	Meat Tongs 330 mm
920050	Warming Tray 90
924050	Warming Tray 90 ED
902950	Front Inox Table 29 cm 90 ED
770250	Coal Bunker Table Pira 90
770350	Coal Bunker Table Pira 90 SILVER



GROOVED GRILL



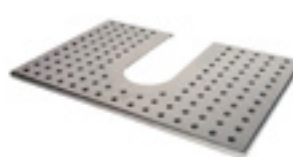
GRIDDLE PLATE



SKEWERS SUPPORT



CHICKEN SKEWERS SUPPORT



WARMING TRAY



SPLIT 90 (4 GUIAS)



COAL BUNKER TABLE PIRA 90 LUX



COAL BUNKER TABLE PIRA 90 SILVER



MEAT TONGS 330 MM

PIRA

90D SILVER SD/ED



180 covers



- Made of cast iron
- Piracold® refrigeration system
- 8 guides upper chamber
- 7 guides lower chamber
- Front ash drawer
- Built-in firebreak inside the oven
- Analog temperature display
- Exhaust switch to control air flow
- Built-in grease collector



PIRA 90D SILVER SD/ED

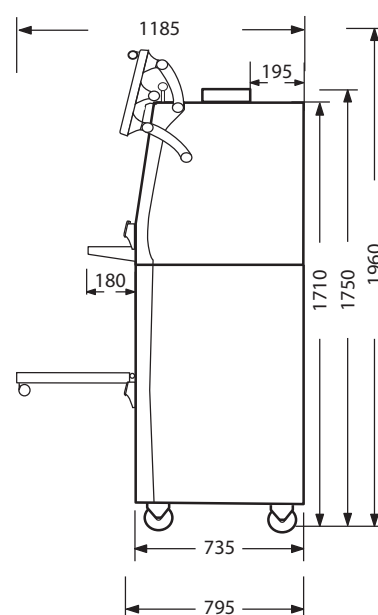
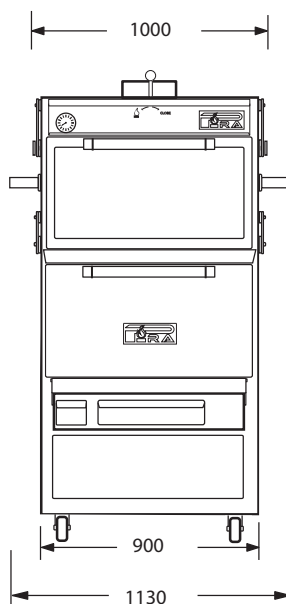
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TECHNICAL INFORMATION

Average production	145 Kg/h
Max charcoal capacity	5 Kg
Max charcoal consumption	6 Kg per service
Fire up time	30 min.
Capacity in GN trays	2xGN 1/1
Smoke Outlet	180 mm
Net Weight	486 Kg
Cooking temperature	180°C to 350°C
Power equivalence	6.0 KW

DIMENSIONS PIRA 90D SILVER SD/ED



INCLUDED ACCESSORIES

REF.	DESCRIPTION
950004	Meat Tongs TOP 400 mm
950001	Poker
900050	Rod Grill 90 (780x625)
904150	Front Inox Table 18 cm P90 ED



MEAT TONGS TOP 400 MM



POKER



ROD GRILL



FRONT INOX TABLE 40 CM



Ara Bracis Restaurant kitchen detail in Rome

ACCESSORIES

REF.	DESCRIPTION
759007	External Firebreak* 90D
759008	Inox Hat 90D
*Mandatory External firebreak. Info pag 38/39	
901050	Grooved Grill 90 (780x625)
960050	Griddle Plate 90 (700x585)
965090	Skewers Support 90 (capacity 11 u.)
965020	Chicken Skewers Support 90 (capacity 4 u.)
961090	1/2 Pizza Baking Sheet 90 (370x590)
970050	Split 90 4 guias
970052	Split 90 7 guias
900052	1/2 Rod Grill 90 (385x625)
901052	1/2 Grooved Grill 90 (300x585)
960052	1/2 Griddle Plate 90 (325x587)
965092	1/2 Skewers Support 90 (capacity 4u.)
955090	Skewers 90/120
955120	Chicken Skewers 90/120
950005	Meat Tongs 330 mm
924050	Warming Tray 90 ED



GROOVED GRILL



GRIDDLE PLATE



SKEWERS SUPPORT



CHICKEN SKEWERS SUPPORT



WARMING TRAY



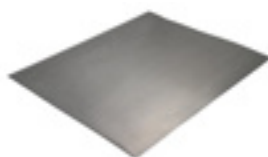
SPLIT 90 (4 GUIAS)



1/2 ROD GRILL 90



1/2 GROOVED GRILL 90



1/2 PIZZA SHEETS



MEAT TONGS 330 MM

PIRA

120 SILVER



175 covers

- Made of cast iron
- Piracold® refrigeration system
- 7 guides
- Front ash drawer
- Built-in firebreak inside the oven
- Analog temperature display
- Exhaust switch to control air flow
- Built-in grease collector



Chef Andrea Ramezzana, Italian assessor chef at Host Milano 2019

PIRA 120 SILVER SD

REF.	120106
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PIRA 120 SILVER ED

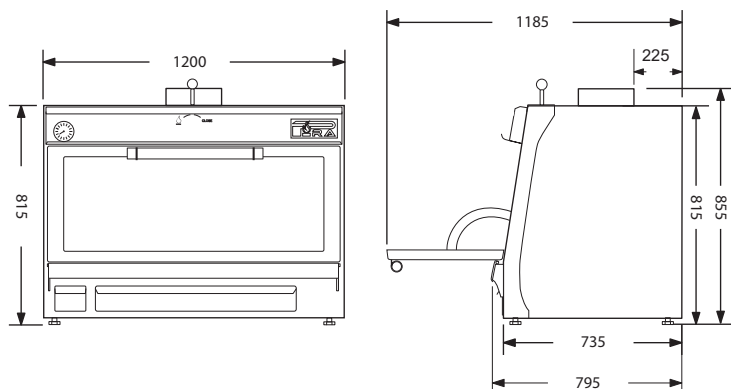
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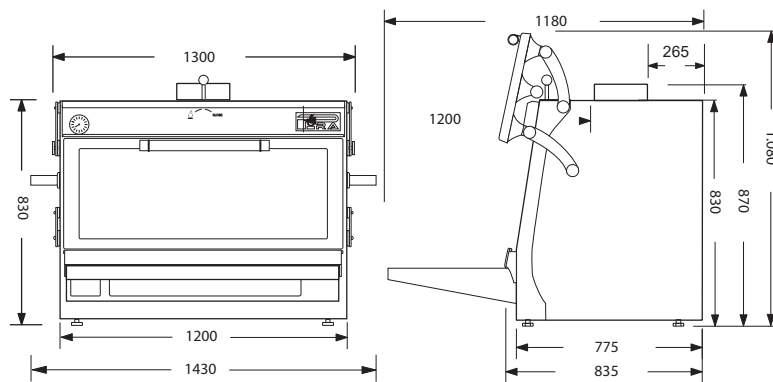
TECHNICAL INFORMATION

Average production	150 Kg/h	Capacity in GN trays	3xGN 1/1
Maximum charcoal capacity	6 Kg	Smoke Outlet	210mm
Maximum charcoal consumption	6 Kg per service	Net weight SD	360 Kg
Fire up time	30 min.	Net weight ED	391 Kg
Cooking temperature	180°C to 350°C	Power equivalence	8.0 KW

DIMENSIONS PIRA 120 SILVER SD



DIMENSIONS PIRA 120 SILVER ED



INCLUDED ACCESSORIES

REF.	DESCRIPTION
950004	Meat Tongs TOP 400 mm
950001	Poker
900120	Rod Grill 120 (1060x625)
904012	Front Inox Table 40 cm 120 ED



MEAT TONGS TOP 400 MM



POKER



FRONT INOX TABLE 40 CM



ROD GRILL



ACCESSORIES

REF.	DESCRIPTION
750007	External Firebreak* 120
750008	Inox Hat 120

*Mandatory External firebreak. Info pag 38/39

901120	Grooved Grill 120 (990x585)
965120	Skewers Support 120 (capacity 15 u.)
965021	Chicken Skewers Support 120 (capacity 5 u.)
961120	1/2 Pizza Baking Sheet 120 (520x590)
970120	Split 120 4 guias
970122	Split 120 7 guias
900122	1/2 Rod Grill 120 (535x625)
901122	1/2 Grooved Grill 120 (460x585)
960122	1/2 Griddle Plate 120 (458x590)
965122	1/2 Skewers Support 120 (capacity 6u.)
955090	Skewers 90/120
955120	Chicken Skewers 90/120
950005	Meat Tongs 330 mm
920120	Warming Tray 120
924120	Warming Tray 120 ED
902912	Front Inox Table 29 cm 120 ED
770220	Coal Bunker Table Pira 120
770320	Coal Bunker Table Pira 120 SILVER



GROOVED GRILL



GRIDDLE PLATE



SKEWERS SUPPORT



CHICKEN SKEWERS SUPPORT



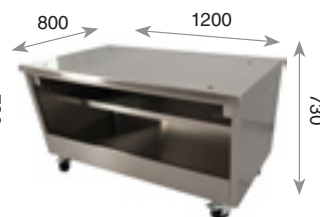
WARMING TRAY



SPLIT 120 (4 GUIAS)



COAL BUNKER TABLE PIRA
120 LUX



COAL BUNKER TABLE PIRA
120 SILVER



1/2 PIZZA SHEET 120



MEAT TONGS 330 MM

PIRA

120D SILVER SD/ED



250 covers

- Made of cast iron
- Piracold® refrigeration system
- 6 guides upper chamber
- 6 guides lower chamber
- Front ash drawer
- Built-in firebreak inside the oven
- Analog temperature display
- Exhaust switch to control air flow
- Built-in grease collector



SILVER model image not available. Shown above the LUX model.

PIRA 120D SILVER SD/ED

REF.

120109

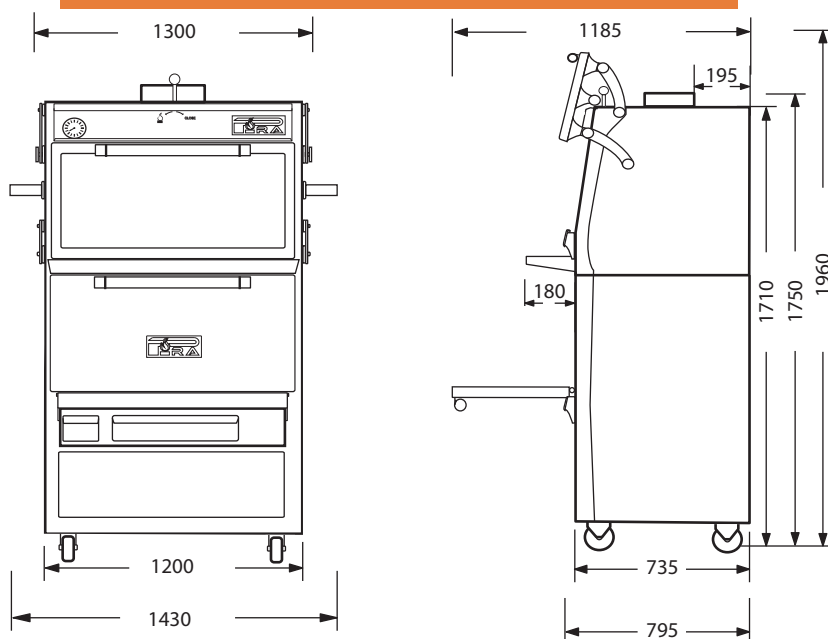
TECHNICAL INFORMATION

Average production	200 Kg/h
Max charcoal capacity	7 Kg
Max charcoal consumption	7 Kg per service
Fire up time	30 min.
Capacity in GN trays	2xGN 1/1
Smoke Outlet	210 mm
Net Weight	730 Kg
Cooking temperature	180°C to 350°C
Power equivalence	8.0 KW



SILVER model image not available. Shown above the LUX model.

DIMENSIONS PIRA 120D SILVER SD/ED



INCLUDED ACCESSORIES

REF.	DESCRIPTION
950004	Meat Tongs TOP 400 mm
950001	Poker
900050	Rod Grill 120 (1060x625)



ROD GRILL



MEAT TONGS TOP 400 MM



POKER



FRONT INOX TABLE 40 CM



Imagen modelo SILVER no disponible. Muestra modelo LUX

ACCESSORIES

REF.	DESCRIPTION
750007	Coupler Ring
750008	External Airflow Regulator
*Mandatory External firebreak. Info pag 38/39	
901120	Grooved Grill 120 (990x585)
965120	Skewers Support 120 (capacity 15 u.)
965021	Chicken Skewers Support 120 (capacity 5 u.)
961120	1/2 Pizza Baking Sheet 120 (520x590)
970120	Split 120 4 guias
970122	Split 120 7 guias
900122	1/2 Rod Grill 120 (535x625)
901122	1/2 Grooved Grill 120 (460x585)
960122	1/2 Griddle Plate 120 (458x590)
965122	1/2 Skewers Support 120 (capacity 6u.)
955090	Skewers 90/120
955120	Chicken Skewers 90/120
950005	Meat Tongs 330 mm
924120	Warming Tray 120 ED



GROOVED GRILL



GRIDDLE PLATE



CHICKEN SKEWERS SUPPORT



SKEWERS SUPPORT



CHICKEN SKEWERS



SKEWERS



WARMING TRAY



SPLIT 120 (4 GUIAS)



1/2 PIZZA SHEETS



MEAT TONGS 330 MM



CHARCOAL OVENS LUX SERIES



CHEF DIEGO GALLEGOS
“el chef del caviar”
1 MICHELIN STAR

*Photo February 2020 in
Restaurant SOLLO one Michelin star
Fuengirola*

PIRA

70 LUX



85 covers

- Made of cast iron
- Piracold® refrigeration system
- 7 guides
- Front ash drawer
- Built-in firebreak inside the oven
- Analog temperature display
- Exhaust switch to control air flow
- Built-in grease collector



PIRA 70 LUX

REF.	450102
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PIRA 70 LUX SD

REF.	450103
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PIRA 70 LUX ED

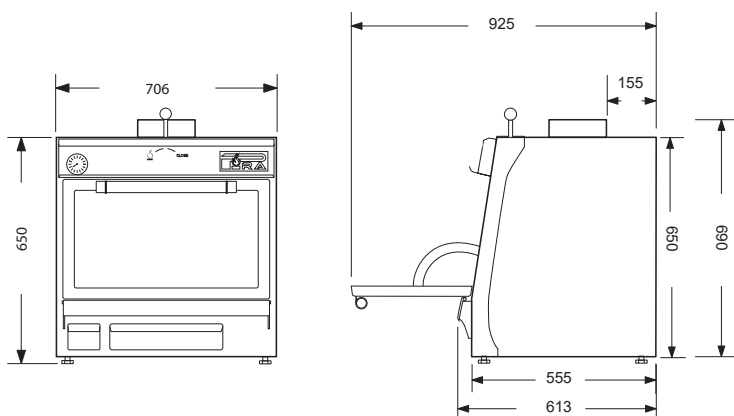
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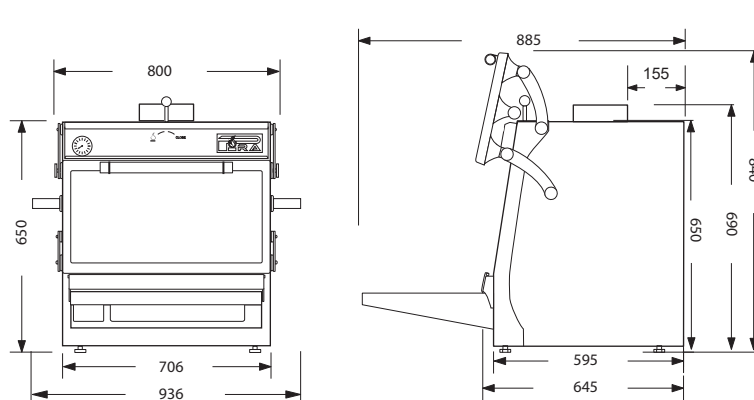
TECHNICAL INFORMATION

Average production	60 Kg/h	Capacity in GN trays	1xGN 1/1
Maximum charcoal capacity	3 Kg	Smoke Outlet	180mm
Maximum charcoal consumption	4 Kg per service	Net weight LUX / Net weight LUX SD	146 Kg / 155 Kg
Fire up time	30 min.	Net weight LUX ED	187 Kg
Cooking temperature	180°C to 350°C	Power equivalence	3.0 KW

DIMENSIONS PIRA 70 LUX/LUX SD



DIMENSIONS PIRA 70 LUX ED



INCLUDED ACCESSORIES

REF.	DESCRIPTION
950005	Meat Tongs 330 mm
950001	Poker
900045	Rod Grill 70 LUX (585x465)
902945	Front Inox Table 29 cm 70 ED



ROD GRILL



MEAT TONGS 330



POKER



FRONT INOX TABLE 29 CM



Diego Gallegos, "el chef del caviar" in the Sollo Restaurant kitchen, 1 Michelin star in Fuengirola.

ACCESSORIES

REF.	DESCRIPTION
750001	Coupler Ring
750002	External Airflow Regulator
750003	External Firebreak*
750004	Inox Hat
750005	Adapter
*Mandatory External firebreak. Info pag 38/39	
901045	Grooved Grill 70 (515x470)
960045	Griddle Plate 70 (525x470)
965070	Skewers Support 70 (capacity 8 u.)
961070	Pizza Baking Sheet 70 (570x430)
955070	Skewers 70
950004	Meat Tongs TOP 400 mm
920045	Warming Tray 70
924045	Warming Tray 70 ED
904045	Front Inox Table 40 cm 70 ED
770245	Coal Bunker Table Pira 70
770345	Coal Bunker Table Pira 70 SILVER



GROOVED GRILL



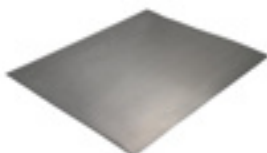
GRIDDLE PLATE



SKEWERS SUPPORT



WARMING TRAY

COAL BUNKER TABLE PIRA
70 LUXCOAL BUNKER TABLE PIRA
70 SILVER

PIZZA SHEET 70'



MEAT TONGS TOP 400 MM

PIRA

70 XL LUX



100 covers

- Made of cast iron
- Piracold® refrigeration system
- 7 guides
- Front ash drawer
- Built-in firebreak inside the oven
- Analog temperature display
- Exhaust switch to control air flow
- Built-in grease collector



Pira assessor chef in training classroom.

PIRA 70 XL LUX

REF. 480102

PIRA 70 XL LUX SD

REF. 480103

PIRA 70 XL LUX ED

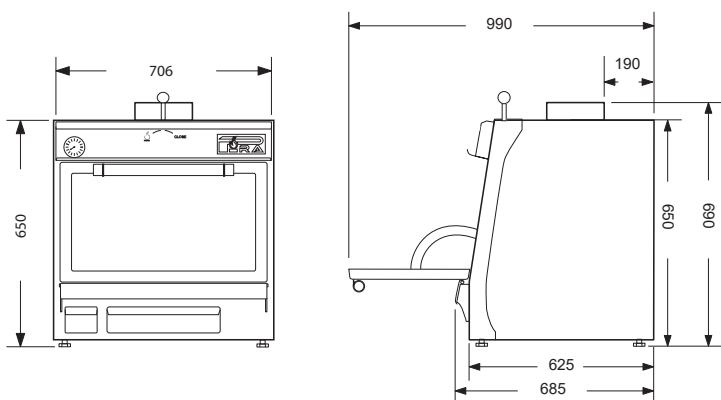
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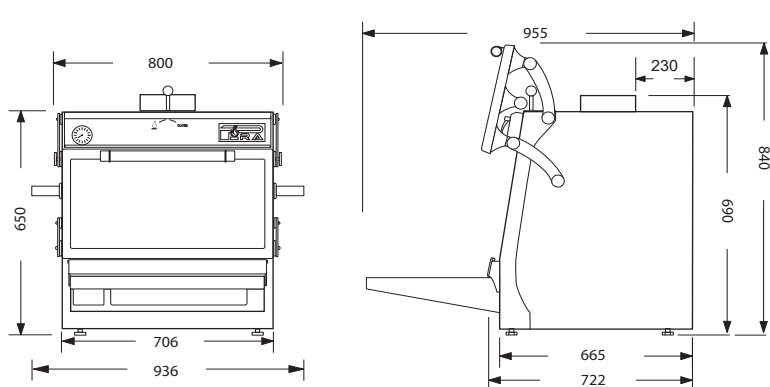
TECHNICAL INFORMATION

Average production	65 Kg/h	Capacity in GN trays	1xGN 1/1 + 1xGN 2/4 1xGN 1/1 + 1xGN 1/3 + 1xGN 1/6
Maximum charcoal capacity	4 Kg	Smoke Outlet	180mm
Maximum charcoal consumption	5 Kg per service	Net weight LUX / Net weight LUX SD	158 kg / 167 Kg
Fire up time	30 min.	Net weight LUX ED	200 Kg
Cooking temperature	180°C to 350°C	Power equivalence	3.5 KW

DIMENSIONS PIRA 70 XL LUX/LUX SD



DIMENSIONS PIRA 70 XL LUX ED



INCLUDED ACCESSORIES

REF.	DESCRIPTION
950005	Meat Tongs 330 mm
950001	Poker
900048	Rod Grill 70 XL LUX (585x535)
902945	Front Inox Table 29 cm 70/70xl ED



MEAT TONGS 330



POKER



ROD GRILL



FRONT INOX TABLE 29 CM 70/70xl ED



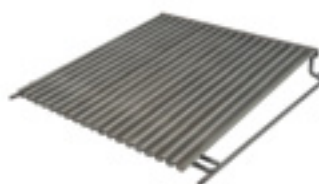
Integrate Pira charcoal ovens in its kitchen it is Xitos bet to obtain all the #Piraflavour.

ACCESSORIES

REF.	DESCRIPTION
750001	Coupler Ring
750002	External Airflow Regulator
750003	External Firebreak*
750004	Inox Hat
750005	Adapter

*Mandatory External firebreak. Info pag 38/39

901048	Grooved Grill 70 XL (515x540)
960048	Griddle Plate 70 XL (525x540)
965077	Skewers Support 70 XL (capacity 8 u.)
961048	Pizza Baking Sheet 70 XL (570x500)
955080	Skewers 70xl/80
950004	Meat Tongs TOP 400 mm
920048	Warming Tray 70 XL
924048	Warming Tray 70 XL ED
904045	Front Inox Table 40 cm 70 XL ED
770248	Coal Bunker Table Pira 70 XL
770348	Coal Bunker Table Pira 70 XL SILVER



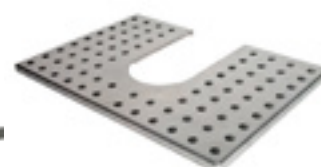
GROOVED GRILL



GRIDDLE PLATE



SKEWERS SUPPORT



WARMING TRAY



COAL BUNKER TABLE PIRA 70 LUX



COAL BUNKER TABLE PIRA 70 SILVER



PIZZA SHEET 70 XL



MEAT TONGS TOP 400 MM

PIRA

80 LUX



115 covers

- Made of cast iron
- Piracold® refrigeration system
- 7 guides
- Front ash drawer
- Built-in firebreak inside the oven
- Analog temperature display
- Exhaust switch to control air flow
- Built-in grease collector



PIRA 80 LUX

REF. 490102

PIRA 80 LUX SD

REF. 490103

PIRA 80 LUX ED

REF. 490104

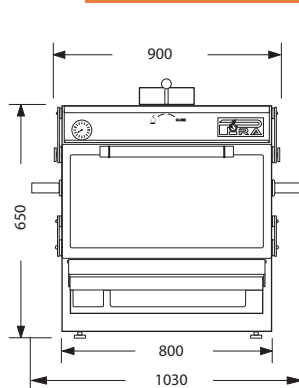
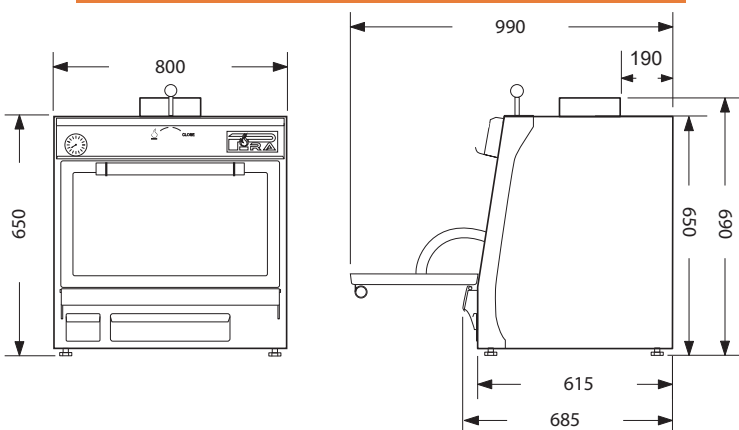


TECHNICAL INFORMATION

Average production	75 Kg/h	Capacity in GN trays	2xGN 1/1 [Different height] 1x GN 1/1 + 1xGN 2/4
Maximum charcoal capacity	4.5 Kg	Smoke Outlet	180mm
Maximum charcoal consumption	5.5 Kg per service	Net weight LUX / Net weight LUX SD	175 Kg / 186 Kg
Fire up time	30 min.	Net weight LUX ED	221 Kg
Cooking temperature	180°C to 350°C	Power equivalence	4.5 KW

DIMENSIONS PIRA 80 LUX/LUX SD

DIMENSIONS PIRA 80 LUX ED



INCLUDED ACCESSORIES

REF.	DESCRIPTION
950005	Meat Tongs 330 mm
950001	Poker
900049	Rod Grill 80 (685x535)
902949	Front Inox Table 29 cm 80 ED



MEAT TONGS 330



POKER



ROD GRILL



FRONT INOX TABLE 29 CM



Jordi Limon, "El fermentista", Pira assessor chef, and Chef owner of the Somorrostro restaurant in Barcelona.

ACCESSORIES

REF.	DESCRIPTION
750001	Coupler Ring
750002	External Airflow Regulator
750003	External Firebreak*
750004	Inox Hat
750005	Adapter

*Mandatory External firebreak. Info pag 38/39

901049	Grooved Grill 80 (615x540)
960049	Griddle Plate 80 (625x545)
965080	Skewers Support 80 (capacity 9 u.)
961080	Pizza Baking Sheet 80 (660x500)
970049	Split 80 4 guias
970249	Split 80 7 guias
900492	1/2 Rod Grill 80 (330x545)
901492	1/2 Grooved Grill 80 (230x540)
960492	1/2 Griddle Plate 80 (230x545)
955080	Skewers 70xl/80
950004	Meat Tongs TOP 400 mm
920049	Warming Tray 80
924049	Warming Tray 80 ED
904049	Front Inox Table 40 cm 80 ED
770249	Coal Bunker Table Pira 80
770349	Coal Bunker Table Pira 80 SILVER



GROOVED GRILL



GRIDDLE PLATE



SKEWERS SUPPORT



WARMING TRAY



MEAT TONGS TOP 400 MM



SPLIT 80 (4 GUIAS)



COAL BUNKER TABLE PIRA
80 LUX



COAL BUNKER TABLE PIRA
80 SILVER

PIRA

90 LUX



130 covers

- Made of cast iron
- Piracold® refrigeration system
- 8 guides
- Front ash drawer
- Built-in firebreak inside the oven
- Analog temperature display
- Exhaust switch to control air flow
- Built-in grease collector



Chef Rakel Cernicharo, at Karak Restaurant (Valencia)

PIRA 90 LUX

REF. 500102

PIRA 90 LUX SD

REF. 500103

PIRA 90 LUX ED

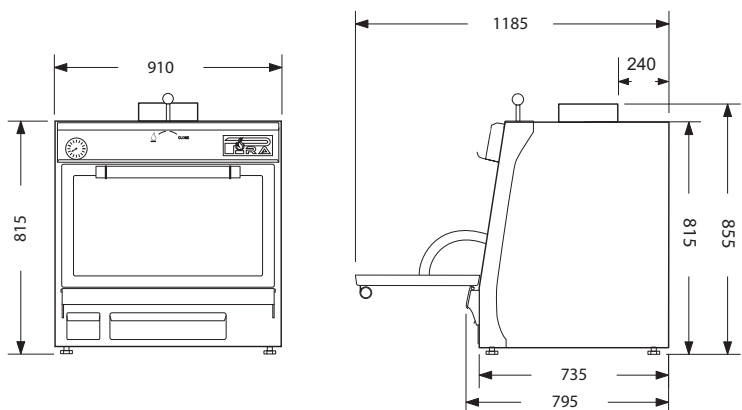
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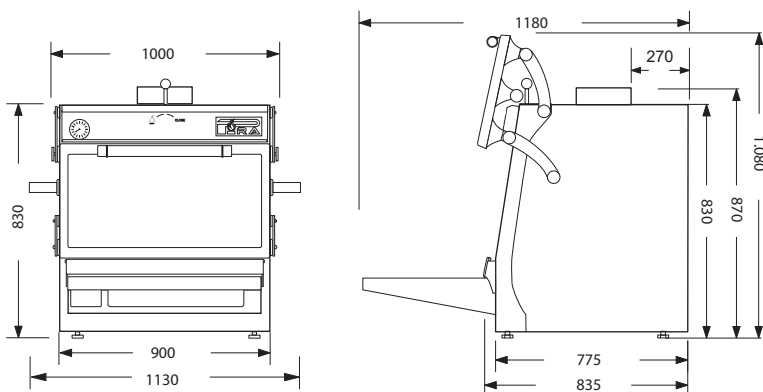
TECHNICAL INFORMATION

Average production	110 Kg/h	Capacity in GN trays	2xGN 1/1
Maximum charcoal capacity	5 Kg	Smoke Outlet	180mm
Maximum charcoal consumption	6 Kg per service	Net weight LUX / Net weight LUX SD	256 Kg / 275 Kg
Fire up time	30 min.	Net weight LUX ED	303 Kg
Cooking temperature	180°C to 350°C	Power equivalence	6.0 KW

DIMENSIONS PIRA 90 LUX/LUX SD



DIMENSIONS PIRA 90 LUX ED



INCLUDED ACCESSORIES

REF.	DESCRIPTION
950005	Meat Tongs 330 mm
950001	Poker
900050	Rod Grill 90 (780x625)
904050	Front Inox Table 40 cm P90 ED



MEAT TONGS 330



POKER



ROD GRILL



FRONT INOX TABLE 40 CM



Chef Rakel Cernicharo, at Karak Restaurant, with chefs Richard Alcayde and Jordi Bataller, both Pira chef assessors by la Kocina Gastrolab (Málaga)

ACCESSORIES

REF.	DESCRIPTION
750001	Coupler Ring
750002	External Airflow Regulator
750003	External Firebreak*
750004	Inox Hat
750005	Adapter

*Mandatory External firebreak. Info pag 38/39

901050	Grooved Grill 90 (780x625)
960050	Griddle Plate 90 (700x585)
965090	Skewers Support 90 (capacity 11 u.)
965020	Chicken Skewers Support 90 (capacity 4 u.)
961090	1/2 Pizza Baking Sheet 90 (370x590)
970050	Split 90 4 guias
970052	Split 90 7 guias
900052	1/2 Rod Grill 90 (385x625)
901052	1/2 Grooved Grill 90 (300x585)
960052	1/2 Griddle Plate 90 (325x587)
965092	1/2 Skewers Support 90 (capacity 4u.)
955090	Skewers 90/120
955120	Chicken Skewers 90/120
950004	Meat Tongs TOP 400 mm
920050	Warming Tray 90
924050	Warming Tray 90 ED
902950	Front Inox Table 29 cm 90 ED
770250	Coal Bunker Table Pira 90
770350	Coal Bunker Table Pira 90 SILVER



GROOVED GRILL



GRIDDLE PLATE



SKEWERS SUPPORT



CHICKEN SKEWERS SUPPORT



WARMING TRAY



SPLIT 90 (4 GUIAS)



COAL BUNKER TABLE PIRA 90 LUX



COAL BUNKER TABLE PIRA 90 SILVER



MEAT TONGS TOP 400 MM

PIRA

90D LUX SD/ED



180 covers

- Made of cast iron
- Piracold® refrigeration system
- 8 guides upper chamber
- 7 guides lower chamber
- Front ash drawer
- Built-in firebreak inside the oven
- Analog temperature display
- Exhaust switch to control air flow
- Built-in grease collector



PIRA 90D LUX SD/ED

REF.

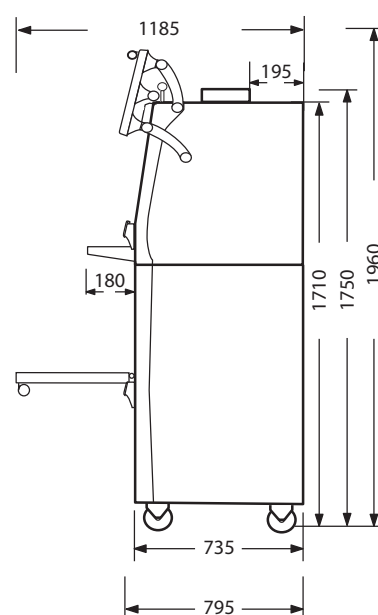
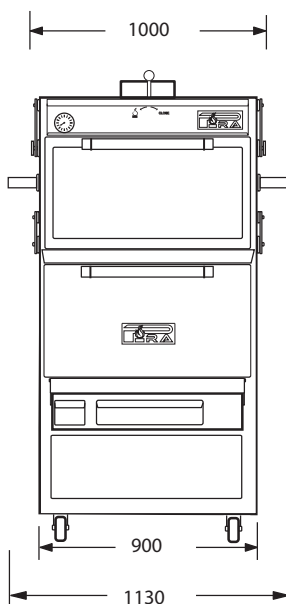
170102

TECHNICAL INFORMATION

Average production	145 Kg/h
Max charcoal capacity	5 Kg
Max charcoal consumption	6 Kg per service
Fire up time	30 min.
Capacity in GN trays	2xGN 1/1
Smoke Outlet	180 mm
Net Weight	486 Kg
Cooking temperature	180°C to 350°C
Power equivalence	6.0 KW



DIMENSIONS PIRA 90D LUX SD/ED



INCLUDED ACCESSORIES

REF.	DESCRIPTION
950005	Meat Tongs TOP 400 mm
950001	Poker
900050	Rod Grill 90 (780x625)
904150	Front Inox Table 18 cm P90 ED



MEAT TONGS TOP 400 MM



POKER



ROD GRILL



FRONT INOX TABLE 40 CM



Detail of Chicken Skewers for Oven 90D SD/ED in Tramvai a Crema ristorante

ACCESSORIES

REF.	DESCRIPTION
759007	External Firebreak* 90
759008	Inox Hat 90

*Mandatory External firebreak. Info pag 38/39

901050	Grooved Grill 90 (780x625)
960050	Griddle Plate 90 (700x585)
965090	Skewers Support 90 (capacity 11 u.)
965020	Chicken Skewers Support 90 (capacity 4 u.)
961090	1/2 Pizza Baking Sheet 90 (370x590)
970050	Split 90 4 guias
970052	Split 90 7 guias
900052	1/2 Rod Grill 90 (385x625)
901052	1/2 Grooved Grill 90 (300x585)
960052	1/2 Griddle Plate 90 (325x587)
965092	1/2 Skewers Support 90 (capacity 4u.)
955090	Skewers 90/120
955120	Chicken Skewers 90/120
950004	Meat Tongs 330 mm
924050	Warming Tray 90 ED



GROOVED GRILL



GRIDDLE PLATE



SKEWERS SUPPORT



CHICKEN SKEWERS SUPPORT



WARMING TRAY



SPLIT 90 (4 GUIAS)



1/2 ROD GRILL 90



1/2 GROOVED GRILL 90



1/2 PIZZA SHEET 90



MEAT TONGS 330 MM

PIRA

120 LUX



175 covers

- Made of cast iron
- Piracold® refrigeration system
- 7 guides
- Front ash drawer
- Built-in firebreak inside the oven
- Analog temperature display
- Exhaust switch to control air flow
- Built-in grease collector



Chef Pablo Routin, Pira assessor chef in action.

PIRA 120 LUX

REF. 120102

PIRA 120 LUX SD

REF. 120103

PIRA 120 LUX ED

REF. 120104

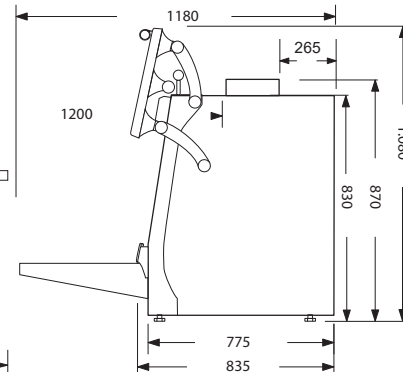
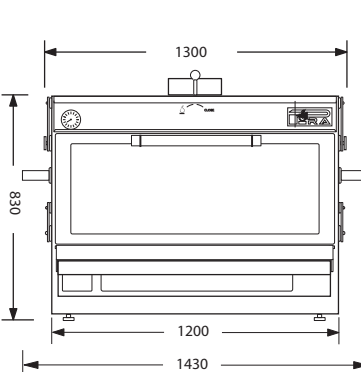
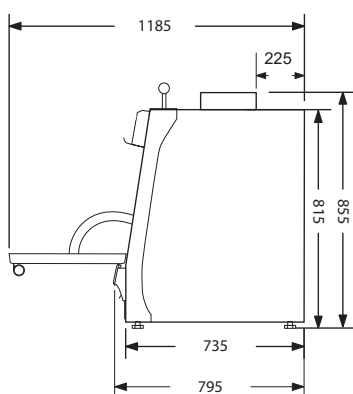
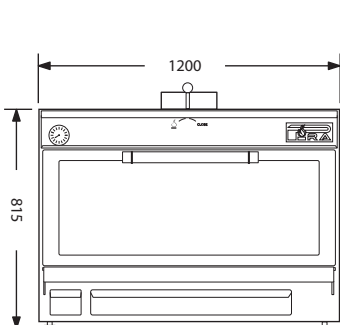


TECHNICAL INFORMATION

Average production	150 Kg/h	Capacity in GN trays	3xGN 1/1
Maximum charcoal capacity	6 Kg	Smoke Outlet	180mm
Maximum charcoal consumption	6 Kg per service	Net weight LUX / Net weight LUX SD	335 Kg / 360 Kg
Fire up time	30 min.	Net weight LUX ED	391 Kg
Cooking temperature	180°C to 350°C	Power equivalence	8.0 KW

DIMENSIONS PIRA 120 LUX/LUX SD

DIMENSIONS PIRA 120 LUX ED



INCLUDED ACCESSORIES

REF.	DESCRIPTION
950005	Meat Tongs 330 mm
950001	Poker
900120	Rod Grill 120 (1060x625)
904012	Front Inox Table 40 cm 120 ED



MEAT TONGS 330



POKER



ROD GRILL



FRONT INOX TABLE 40 CM



Chef Jordi Limón, "El Fermentista" during a cooking show in our training room.

ACCESSORIES

REF.	DESCRIPTION
750007	External Firebreak* 120
750008	Inox Hat 120
*Mandatory External firebreak. Info pag 38/39	
901120	Grooved Grill 120 (990x585)
965120	Skewers Support 120 (capacity 15 u.)
965021	Chicken Skewers Support 120 (capacity 5 u.)
961120	1/2 Pizza Baking Sheet 120 (520x590)
970120	Split 120 4 guias
970122	Split 120 7 guias
900122	1/2 Rod Grill 120 (535x625)
901122	1/2 Grooved Grill 120 (460x585)
960122	1/2 Griddle Plate 120 (458x590)
965122	1/2 Skewers Support 120 (capacity 6 u.)
955090	Skewers 90/120
955120	Chicken Skewers 90/120
950004	Meat Tongs TOP 400 mm
920120	Warming Tray 120
924120	Warming Tray 120 ED
902912	Front Inox Table 29 cm 120 ED
770220	Coal Bunker Table Pira 120
770320	Coal Bunker Table Pira 120 SILVER



GROOVED GRILL



GRIDDLE PLATE



SKEWERS SUPPORT



CHICKEN SKEWERS SUPPORT



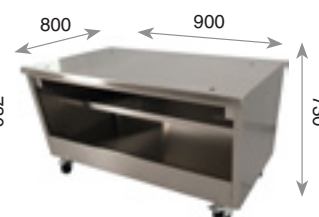
WARMING TRAY



SPLIT 120 (4 GUIAS)



COAL BUNKER TABLE PIRA 120 LUX



COAL BUNKER TABLE PIRA 120 SILVER



MEAT TONGS TOP 400 MM

PIRA

120D LUX SD/ED



250 covers

- Made of cast iron
- Piracold® refrigeration system
- 6 guides upper chamber
- 6 guides lower chamber
- Front ash drawer
- Built-in firebreak inside the oven
- Analog temperature display
- Exhaust switch to control air flow
- Built-in grease collector



PIRA 120D LUX SD/ED

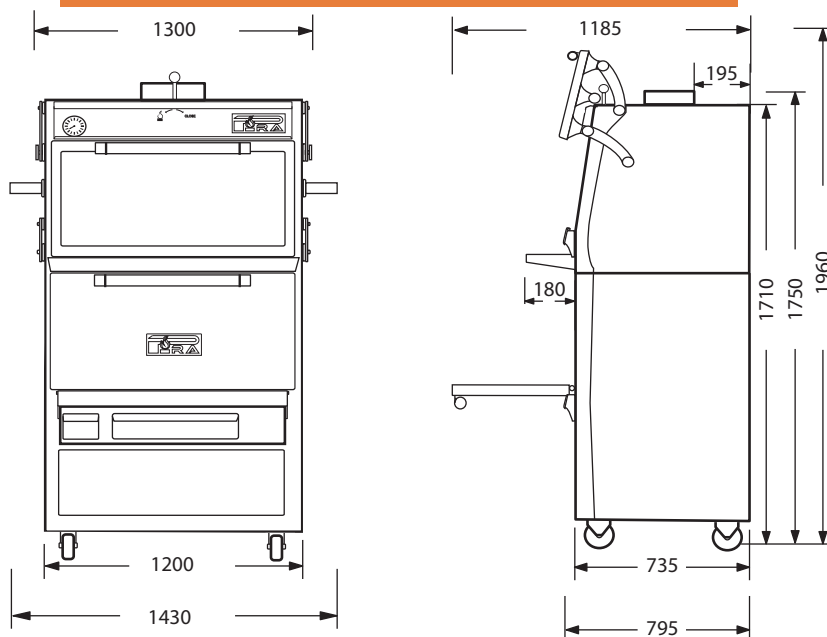
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TECHNICAL INFORMATION

Average production	200 Kg/h
Max charcoal capacity	7 Kg
Max charcoal consumption	7 Kg per service
Fire up time	30 min.
Capacity in GN trays	2xGN 1/1
Smoke Outlet	210 mm
Net Weight	730 Kg
Cooking temperature	180°C to 350°C
Power equivalence	8.0 KW

DIMENSIONS PIRA 120D LUX SD/ED



INCLUDED ACCESSORIES

REF.	DESCRIPTION
950005	Meat Tongs 330 mm
950001	Poker
900050	Rod Grill 120 (1060x625)



MEAT TONGS 330 MM



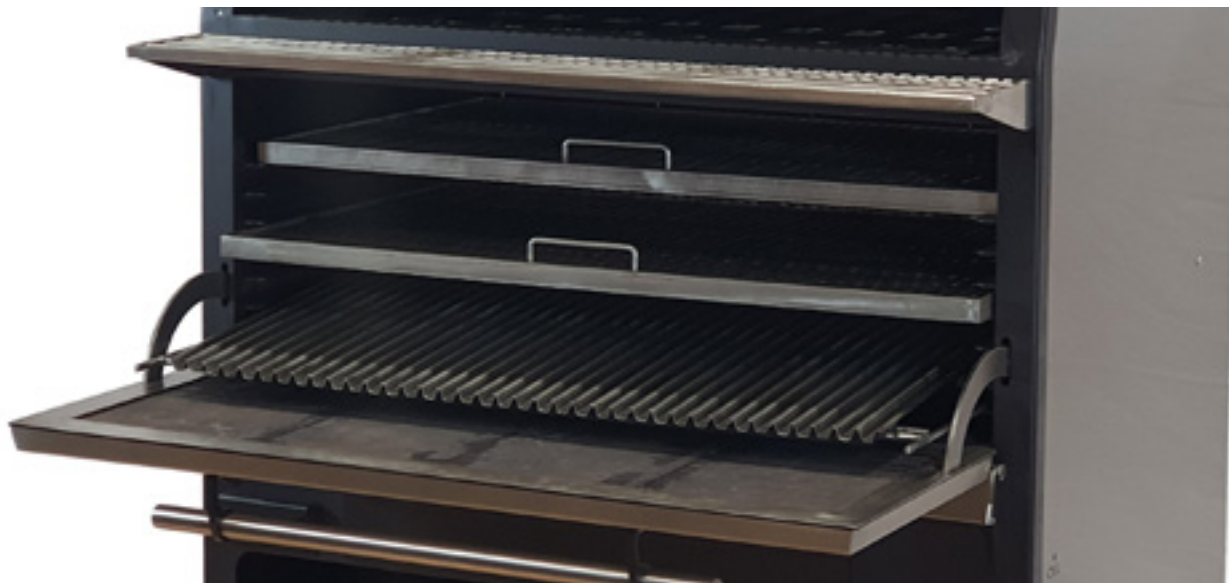
POKER



ROD GRILL



FRONT INOX TABLE 40 CM



ACCESSORIES

REF.	DESCRIPTION
750007	Coupler Ring
750008	External Airflow Regulator
*Mandatory External firebreak. Info pag 38/39	
901120	Grooved Grill 120 (990x585)
965120	Skewers Support 120 (capacity 15 u.)
965021	Chicken Skewers Support 120 (capacity 5 u.)
961120	1/2 Pizza Baking Sheet 120 (520x590)
970120	Split 120 4 guias
970122	Split 120 7 guias
900122	1/2 Rod Grill 120 (535x625)
901122	1/2 Grooved Grill 120 (460x585)
960122	1/2 Griddle Plate 120 (458x590)
965122	1/2 Skewers Support 120 (capacity 6u.)
955090	Skewers 90/120
955120	Chicken Skewers 90/120
950004	Meat Tongs TOP 400 mm
924120	Warming Tray 120 ED



GROOVED GRILL



GRIDDLE PLATE



CHICKEN SKEWERS SUPPORT



SKEWERS SUPPORT



CHICKEN SKEWERS



SKEWERS



WARMING TRAY



SPLIT 120 (4 GUIAS)



MEAT TONGS TOP 400 MM



CHARCOAL OVENS BLACK SERIES



*Detail of Carmen restaurant kitchen in
Burgos by Chef Oscar Alonso.
Photo January 2021*

PIRA

BLACK LINE

- Made of cast iron
- Piracold® refrigeration system
- Multiple cooking guides
- Front ash drawer
- Built-in firebreak inside the oven
- Analog temperature display
- Exhaust switch to control air flow
- Built-in grease collector



Chef Jose Corts at Mamá Chicó Restaurant, in Arteixo (Galicia).
Photo July 2020.

INCLUDED ACCESSORIES

REF.	DESCRIPTION
950005	Meat Tongs 330 mm
950001	Poker
900045	Rod Grill 70 LUX (585x465)
900049	Rod Grill 80 LUX (685x535)
900050	Rod Grill 90 LUX (780x625)



ROD GRILL



MEAT TONGS 330



POKER

ACCESSORIES CHIMNEY

REF.	DESCRIPTION
750001	Coupler Ring
750002	External Airflow Regulator
750003	External Firebreak*
750004	Inox Hat
750005	Adapter

*Mandatory External firebreak. Info pag 38/39

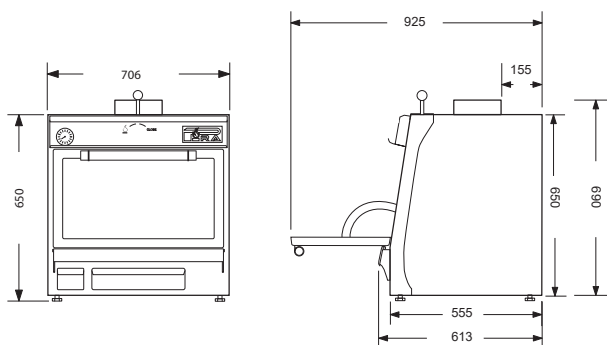


TECHNICAL INFORMATION

Charcoal Oven Model	Pira 70 BLACK	PIRA 80 BLACK	PIRA 90 BLACK
Average production	60 Kg/h	75 Kg/h	110 Kg/h
Maximum charcoal capacity	3 Kg	4.5 Kg	5 Kg
Maximum charcoal consumption	4 Kg per service	5.5 Kg per service	6 Kg per service
Fire up time	30 min.	30 min.	30 min.
Capacity in GN trays	1xGN 1/1	2xGN 1/1 [Different Height] 1x GN 1/1 + 1xGN 2/4	2xGN 1/1
Smoke Outlet	180 mm.	180 mm.	180 mm.
Net weight	146 Kg	175 Kg	256 Kg
Power equivalence	3.0 KW	4.5 KW	6.0 KW

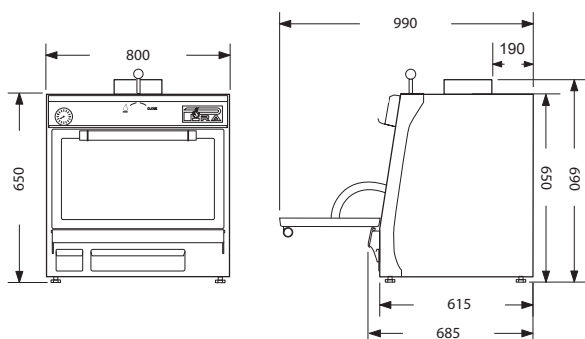
PIRA 70 BLACK

REF. 450101



PIRA 80 BLACK

REF. 490101



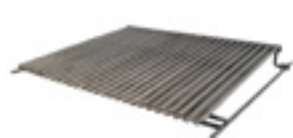
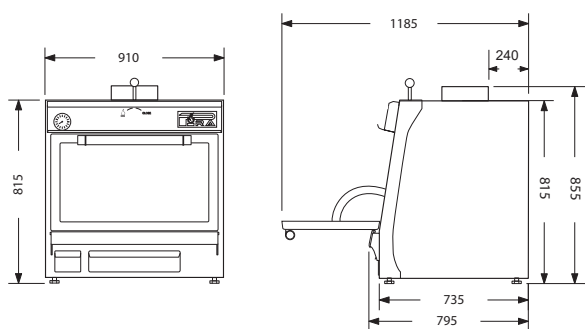
COAL BUNKER TABLE PIRA 80



WARMING TRAY

PIRA 90 BLACK

REF. 500101



GROOVED GRILL



GRIDDLE PLATE

ACCESSORIES

REF.	DESCRIPTION
901045	Grooved Grill 70 (515x470)
960045	Griddle Plate 70 (525x470)
965070	Skewers Support 70 (capacity 8 u.)
961070	Pizza Baking Sheet 70 (570x430)
955070	Skewers 70
950004	Meat Tongs TOP 400 mm
920045	Warming Tray 70
770245	Coal Bunker Table Pira 70
770345	Coal Bunker Table Pira 70 SILVER

ACCESSORIES

REF.	DESCRIPTION
901049	Grooved Grill 80 (615x540)
960049	Griddle Plate 80 (625x545)
965080	Skewers Support 80 (capacity 9 u.)
961080	Pizza Baking Sheet 80 (660x500)
970049	Split 80 4 guias
970249	Split 80 7 guias
900492	1/2 Rod Grill 80 (330x545)
901492	1/2 Grooved Grill 80 (230x540)
960492	1/2 Griddle Plate 80 (230x545)
955080	Skewers 70xl/80
950004	Meat Tongs TOP 400 mm
920049	Warming Tray 80
770249	Coal Bunker Table Pira 80
770349	Coal Bunker Table Pira 80 SILVER

ACCESSORIES

REF.	DESCRIPTION
901050	Grooved Grill 90 (780x625)
960050	Griddle Plate 90 (700x585)
965090	Skewers Support 90 (capacity 11 u.)
965020	Chicken Skewers Support 90 (capacity 4 u.)
961090	1/2 Pizza Baking Sheet 90 (370x590)
970050	Split 90 4 guias
970052	Split 90 7 guias
900052	1/2 Rod Grill 90 (385x625)
901052	1/2 Grooved Grill 90 (300x585)
960052	1/2 Griddle Plate 90 (325x587)
965092	1/2 Skewers Support 90 (capacity 4u.)
955090	Skewers 90/120
955120	Chicken Skewers 90/120
950004	Meat Tongs TOP 400 mm
924050	Warming Tray 90
770250	Coal Bunker Table Pira 90
770350	Coal Bunker Table Pira 90 SILVER

PIRA

Chimney KIT

PIRA ovens are equipped with an integrated firebreak and an airflow regulator, ready to operate from the first moment simply by placing them under a hood. The smoke exit diameter is 180 or 200 mm, depending on the model.

If you want to install a PIRA oven in a kitchen together with the other cooking elements, although our oven already has a built-in firebreak and air outlet regulator, we recommend installing the oven with at least the external firebreak and the hat.



The external firebreak guarantees, like the internal one, that there are no flames or sparks that could come out through the smoke exit, but since it is visible to the naked eye, unlike the internal firebreak, there is no possibility of starting the oven without realizing about its absence.

In accordance with the existing legislation in certain countries, there is also the possibility of acquiring these accessories as external elements for the oven. The regulations in most countries indicate that there must be an independent smoke exit for the fumes originated from solid fuels (firewood or charcoals) and in some cases it is required a visible to the naked eye firebreak, so it will always be necessary to observe the applicable legislation. Thus, taking into account the legislation and the customer's needs, the chimney kit can be adapted to all needs.

For greater efficiency, all PIRA ovens must be installed under an extractor hood, allowing two possibilities:

- Installation with direct connection from the oven's smoke exit to the outside, without using any of our accessories chimney kit. Despite this, we will need to use an extractor hood for efficient evacuation of the cooking fumes that will come out of the oven when the door is opened.

- Install the chimney kit in one of its multiple versions, this is the most common option chosen by professionals.

The chimney Kit is available in two versions, a chimney kit with a not modular firebreak and a chimney kit with a modular firebreak.

Chimney kit with non modular firebreak

Kit available for the models Pira 50, 70, 70xl, 80, 90 and 90D.
It can be chosen with or without external regulator, always taking into account country regulations, the components of the chimney kit are:

Hat:

It slightly lowers the temperature of the smoke, ensuring a better flow and supplements the security of the interior firebreak by preventing anything from entering the oven through the chimney.

External firebreak:

Like the inner firebreak, it prevents any spark or flame from coming out. **Important, never wash under water.**

External Regulator:

It regulates the smoke exit with an external device, in addition its tube shape also guarantees a better flow.

Coupler ring:

Part needed to fit the External firebreak without the External Regulator.

Adapter:

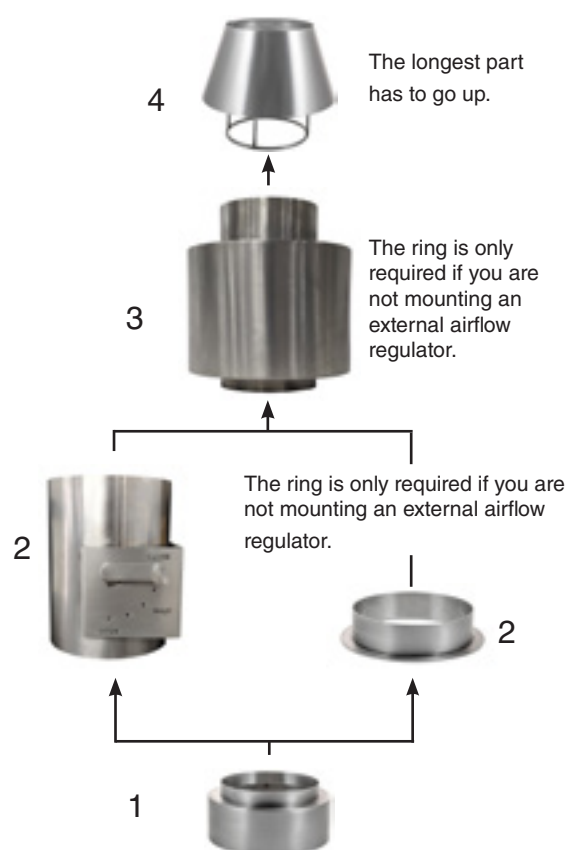
Reduction of the smoke exit and hot air from the oven, from 180 mm to 150 mm.



Chimney kit with non-modular firebreak and external regulator.



Chimney kit with non-modular firebreak



Chimney kit with modular firebreak

For PIRA 120 ovens, the only chimney kit possible is a FIREBREAK120 + HAT 120. This revolutionary kit is removable and allows the user to wash it with water, without fear of obstructing the firebreak airflow.

It is common that in non-modular firebreaks, which have to be cleaned hitting it with small blows, some users put the firebreak under water to clean it, this is a mistake, because the traces of soot plus the traces of water form a pasty mixture similar to cement that will make the external firebreak useless.

We also have the option of non modular firebreak chimney kit for the rest of the models, and also in a shorter version.

This KIT also offers the possibility of a totally blind hat for the chimney kit.



Chimney kit with modular firebreak.



Short Chimney kit with modular firebreak.



Short Blind Chimney kit with modular firebreak.

BARBECUES





*Pira assessor chef with a Pira Barbecue
BBQ M150 with casserole support kit,
Griddle plate and warming column.
Photo January 2021*



PIRA

BBQ-M80



100 covers

- Made of cast iron
- Hopper elevation system
- Fully insulated walls and background
- Removable grill
- Removable front grease collector
- Front ash drawer
- Nylon casters



INCLUDED ACCESSORIES

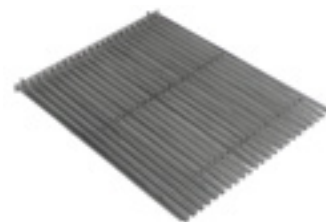
REF.	DESCRIPTION
950005	Meat Tongs 330 mm
950001	Poker
901022	Grooved grill (620 x 780)

PIRA BBQ-M80

REF.	800000
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POKER



GROOVED GRILL

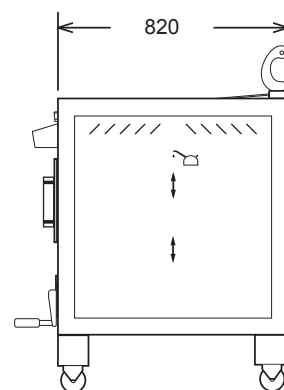
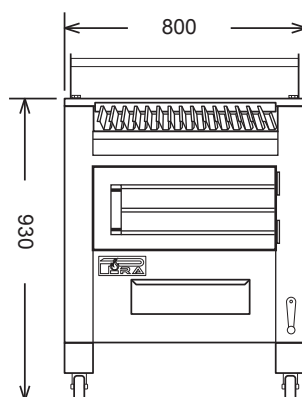


MEAT TONGS



TECHNICAL INFORMATION

Average production	40 Kg/h
Maximum charcoal consumption	5-7 Kg per servei
Fire up time	30 min.
Cooking temperature	from 180°C to 350°C
Net weight	240 Kg

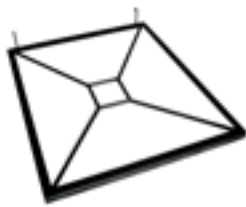


ACCESSORIES

REF.	DESCRIPTION
900022	Rod grill (620 x 730)
901024	Griddle (620 x 780)
900222	1/2 Rod grill (310 x 730)
901222	1/2 Grooved grill (310 x 730)
901224	1/2 Griddle (310 x 780)
903000	Rotatory grill (700 x 320)
904001	Rotatory grill support kit
904002	Rotatory grill handle



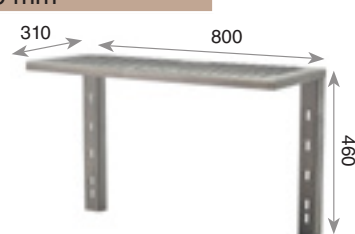
ROD GRILL



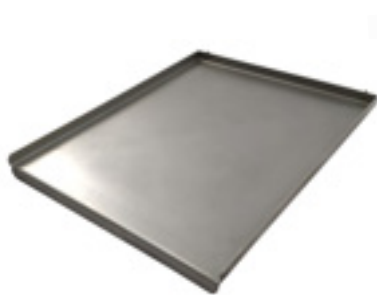
CASSEROLE SUPPORT KIT

ROTATORY
GRILL HANDLE

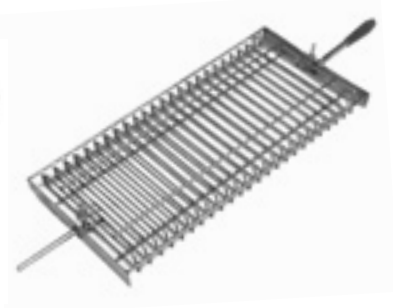
WARMING GRILL



WARMING COLUMN



GRIDDLE



ROTATORY GRILL



ROTATORY GRILL SUPPORT



SKEWER SUPPORT KIT



SKEWER



INOX LATERAL TABLE



1/2 GROOVED GRILL



1/2 ROD GRILL



1/2 GRIDDLE

ACCESSORIES

REF.	DESCRIPTION
902044	Casserole support kit (620 x 730)
905001	Skewer support kit
905000	Skewer
920080	Warming column BBQ 80
920081	Warming grill BBQ 80
905003	Coal shovel
909050	Inox lateral table (810 x 350)
909000	Black lateral table (810 x 350)
950004	Meat Tongs TOP 400 mm



Restaurant L' Aia della Baronessa in Piana(Salerno), with a PIRA BBQ M80, PIRA BBQ M120 and PIRA 90 LUX

PIRA

BBQ-M120



170 covers

- Made of cast iron
- Hopper elevation system
- Fully insulated walls and background
- Removable grill
- Removable front grease collector
- Front ash drawer
- Nylon casters

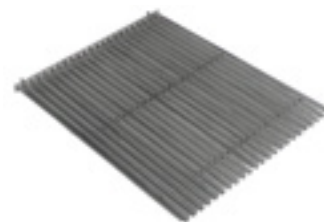


INCLUDED ACCESSORIES

REF.	DESCRIPTION
950005	Meat Tongs 330 mm
950001	Poker
901023	Grooved grill (495 x 780) x 2



POKER



GROOVED GRILL



MEAT TONGS

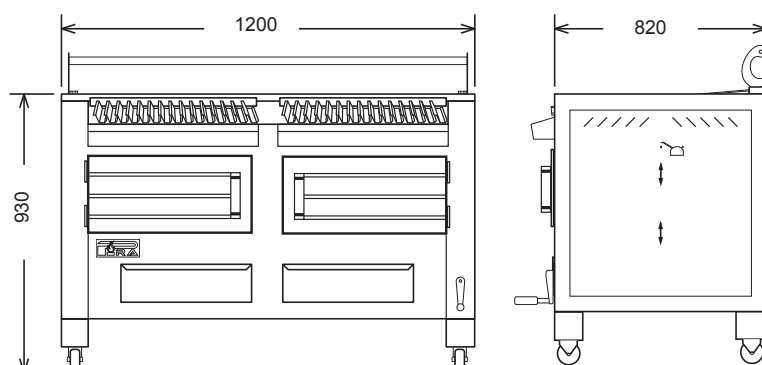
PIRA BBQ-M120

REF.	120000
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TECHNICAL INFORMATION

Average production	68 Kg/h
Maximum charcoal consumption	14 Kg per servei
Fire up time	30 min.
Cooking temperature	from 180°C to 350°C
Net weight	410 Kg



ACCESSORIES

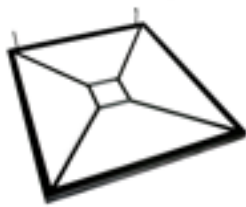
REF.	DESCRIPTION
900023	Rod grill (495 x 730)
901034	Griddle (495 x 780)
904101	Rotatory grill (1050 x 320)
904001	Rotatory grill support kit
904002	Rotatory grill handle
905001	Skewer support kit
905000	Skewer

ACCESSORIES

REF.	DESCRIPTION
902045	Casserole support kit (620 x 730)
920320	Warming column BBQ 80
920321	Warming grill BBQ 80
905003	Coal shovel
909050	Inox lateral table (810 x 350)
909000	Black lateral table (810 x 350)
950004	Meat Tongs TOP 400 mm



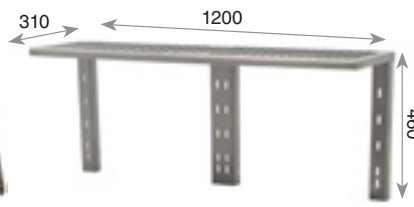
ROD GRILL



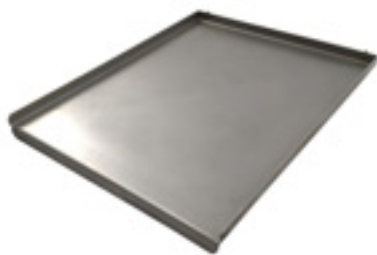
CASSEROLE SUPPORT KIT

ROTATORY
GRILL HANDLE

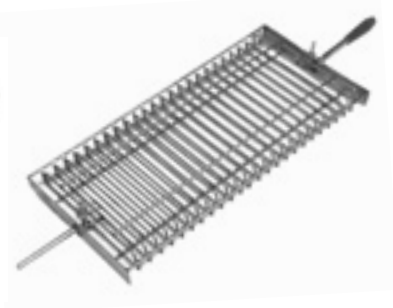
WARMING GRILL



WARMING COLUMN



GRIDDLE



ROTATORY GRILL



ROTATORY GRILL SUPPORT



SKEWER SUPPORT KIT



SKEWER



INOX LATERAL TABLE



BLACK LATERAL TABLE



COAL SHOVEL



MEAT TONGS TOP 400 MM



Restaurant L' Aia della Baronessa in Piana(Salerno), with a PIRA BBQ M80, PIRA BBQ M120 and PIRA 90 LUX

PIRA

BBQ-M150



200 covers

- Made of cast iron
- Hopper elevation system
- Fully insulated walls and background
- Removable grill
- Removable front grease collector
- Front ash drawer
- Nylon casters

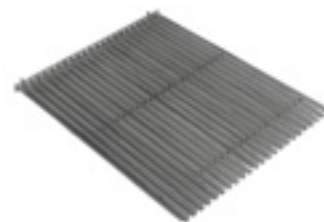


INCLUDED ACCESSORIES

REF.	DESCRIPTION
950005	Meat Tongs 330 mm
950001	Poker
901022	Grooved grill (620 x 780) x 2



POKER



GROOVED GRILL



MEAT TONGS

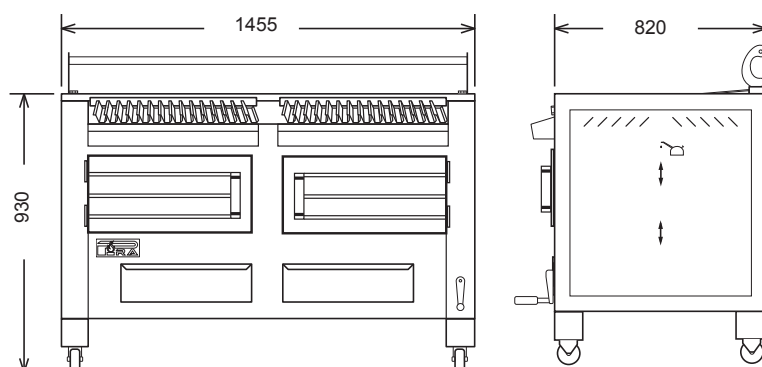
PIRA BBQ-M150

REF.	160000
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TECHNICAL INFORMATION

Average production	80 Kg/h
Maximum charcoal consumption	14 Kg per servei
Fire up time	30 min.
Cooking temperature	from 180°C to 350°C
Net weight	410 Kg

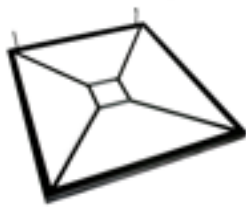


ACCESSORIES

REF.	DESCRIPTION
900022	Rod grill (620 x 730)
901024	Griddle (620 x 780)
900222	1/2 Rod grill (310 x 730)
901222	1/2 Grooved grill (310 x 730)
901224	1/2 Griddle (310 x 780)
904000	Rotatory grill (1300 x 320)
904001	Rotatory grill support kit
904002	Rotatory grill handle



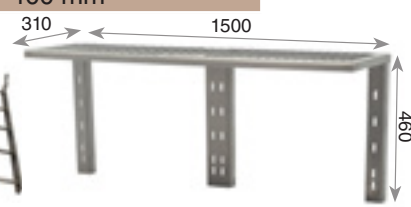
ROD GRILL



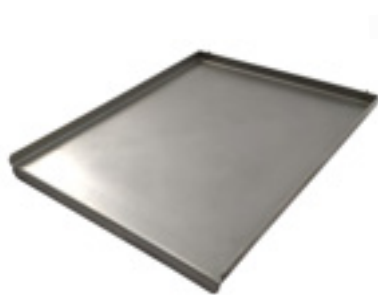
CASSEROLE SUPPORT KIT

ROTATORY
GRILL HANDLE

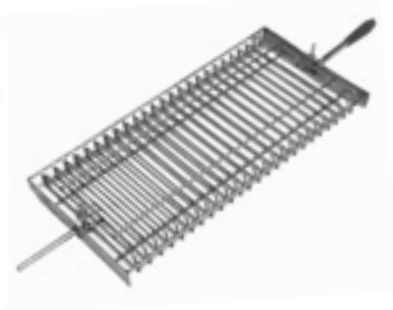
WARMING GRILL



WARMING COLUMN



GRIDDLE



ROTATORY GRILL



ROTATORY GRILL SUPPORT



SKEWER SUPPORT KIT



SKEWER



INOX LATERAL TABLE



1/2 GROOVED GRILL



1/2 ROD GRILL



1/2 GRIDDLE



Barbacue PIRA BBQ M150 in RAMSES Restaurant, Madrid. Photo June 2020.

PIRA

BBQ-COMBI LUX 150



200 covers

- Hopper grills made of cast iron
- Lateral grills elevation system
- Column Warming Tray
- Removable grills to cook with multiple combinations
- Removable front grease collector
- Front ash drawer
- Big resistance nylon casters

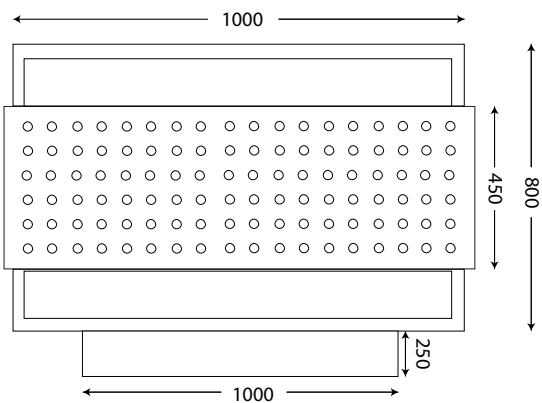
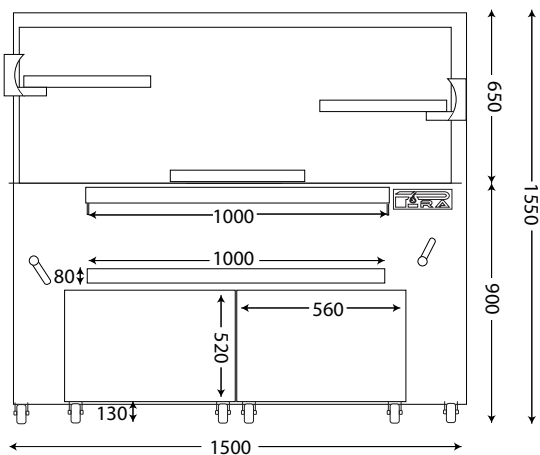


PIRA BBQ-COMBI LUX 150	
REF.	140000



TECHNICAL INFORMATION

Average production	80 Kg/h
Maximum charcoal consumption	14 Kg per servei
Fire up time	30 min.
Cooking temperature	from 80°C to 350°C
Net weight	335 Kg



INCLUDED ACCESSORIES

REF.	DESCRIPTION
900005	Meattongs 330 mm
900001	Poker
900141	Rod grill central (390x655)
900140	Rod grill lateral (390x610)
901140	Grooved grill lateral (380x660)
960140	Griddle plate (450x770)



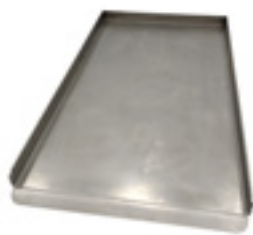
POKER



MEAT TONGS



CENTRAL RODGRILL



CENTRAL GRIDDLE PLATE



LATERAL RODGRILL



LATERAL GROOVED GRILL

ACCESSORIES

REF.	DESCRIPTION
965123	Skewer support kit combi
955141	Skewer combi
955140	Chicken skewer combi
904141	Rotatory Grill (1300 x 320)
904140	Coal Drawer



CHICKEN SKEWERS COMBI



SKEWERS COMBI



SKEWERS SUPPORT COMBI



ROTATORY GRILL



Pira BBQ combi LUX 150 Grills Detail



Chef David de Jorge
Robin Food

ROBATA



*TV Studio from Robin Food show, Oria-Lasarte
(País Vasco) Photo July 2016*

PIRA

ESP-80

- Interior in refractory brick
- Iron cast hopper
- Column with 5 positions
- Top warming tray shelf
- Removable front grease collector
- Front ash drawer
- Metallic feet



PIRA ESP-80 LUX BASIC

REF.	350000
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PIRA ESP-80 SILVER BASIC

REF.	350101
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PIRA ESP-80 LUX COMPLET

REF.	350099
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PIRA ESP-80 SILVER COMPLET

REF.	350100
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INCLUDED ACCESSORIES ESP-80 BASIC

REF.	DESCRIPTION
950005	Meat Tongs 330 mm
950001	Poker
923500	Support for skewers



POKER



SUPPORT FOR SKEWERS



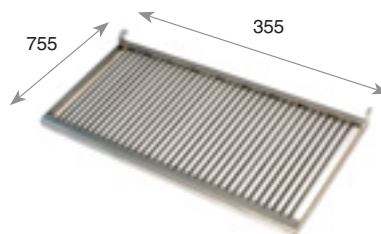
MEAT TONGS



Chef Xavier Bernal by el corral de Sant Quirze (Girona) and also Pira assessor chef in a formation in Pattaya (Tailandia)

INCLUDED ACCESSORIES ESP-80 COMPLET

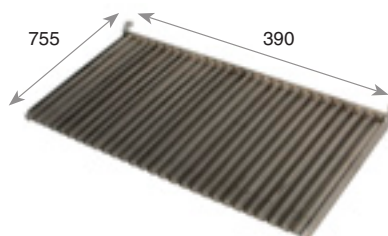
REF.	DESCRIPTION
923500	Support for skewers (755x320)
950005	Meat Tongs 330 mm
950001	Poker
923501	Single skewer ESP (4 u.)
923511	Double skewer ESP (4 u.)
923515	Rod grill inox ESP
923510	Grooved grill inox ESP



ROD GRILL INOX



DOUBLE SKEWER ESP



GROOVED GRILL INOX



SINGLE SKEWER ESP

ACCESORIES

REF.	DESCRIPTION
773500	Table ESP-80 LUX
773501	Table ESP-80 SILVER
950004	Meat Tongs TOP 400 mm



TABLE ESP-80 SILVER

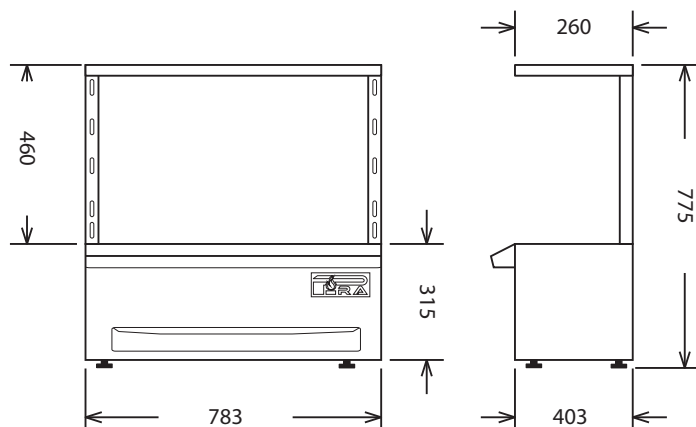
TABLE ESP-80 SILVER



MEAT TONGS TOP 400 MM

TECHNICAL INFORMATION

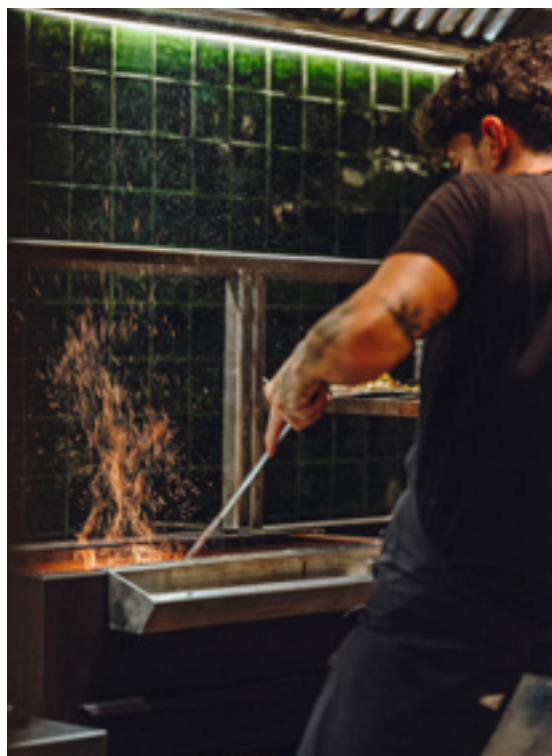
Average production	20 Kg/h
Maximum charcoal consumption	2,5-3,5 Kg per servei
Fire up time	30 min.
Cooking temperature	from 180°C to 350°C
Net weight	111 Kg



PIRA

ESP-160

- Interior in refractory brick
- Iron cast hopper
- Column with 5 positions
- Top warming tray shelf
- Removable front grease collector
- Front ash drawer
- Metallic feet



Detail in Palo Verde Restaurant (Barcelona)

PIRA ESP-160 LUX BASIC

REF.	353500
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PIRA ESP-160 SILVER BASIC

REF.	353601
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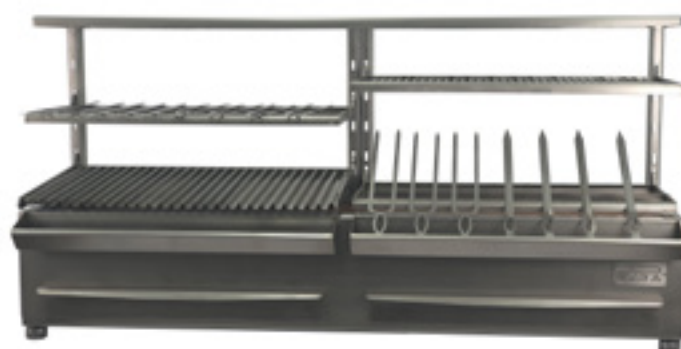
PIRA ESP-160 LUX COMPLET

REF.	353599
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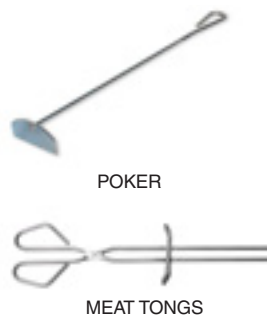
PIRA ESP-160 SILVER COMPLET

REF.	353600
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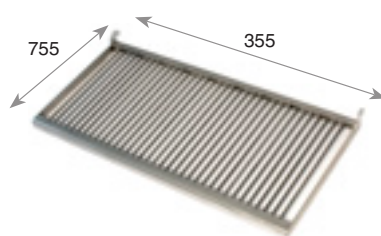


INCLUDED ACCESSORIES ESP-80 BASIC

REF.	DESCRIPTION
950005	Meat Tongs 330 mm
950001	Poker
923500	Support for skewers (2 u.)

*Detail open kitchen in Palo Verde (Barcelona)***INCLUDED ACCESSORIES ESP-80 COMPLET**

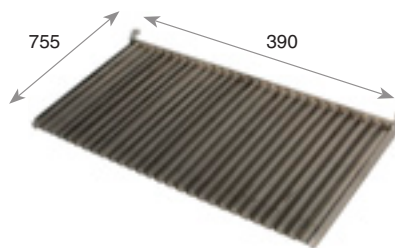
REF.	DESCRIPTION
923500	Support for skewers (2 u.) (755x320)
950005	Meat Tongs 330 mm
950001	Poker
923501	Single skewer ESP (8 u.)
923511	Double skewer ESP (8 u.)
923515	Rod grill inox ESP (1 u.)
923510	Grooved grill inox ESP (1 u.)



ROD GRILL INOX



DOUBLE SKEWER ESP



GROOVED GRILL INOX



SINGLE SKEWER ESP

ACCESORIES

REF.	DESCRIPTION
773500	Table ESP-160 LUX
773501	Table ESP-160 SILVER
950004	Meat Tongs TOP 400 mm



TABLE ESP-160 SILVER

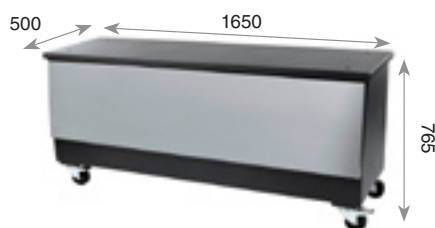


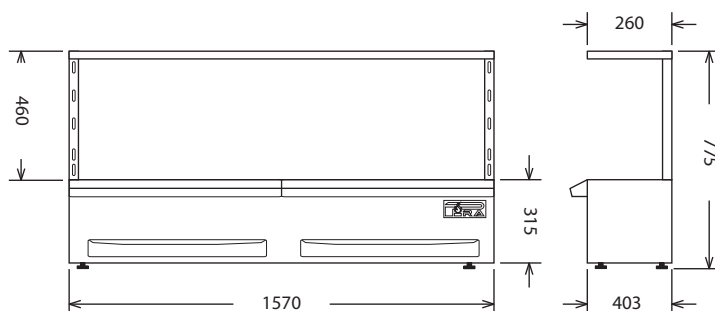
TABLE ESP-160 LUX



MEAT TONGS TOP 400 MM

TECHNICAL INFORMATION

Average production	40 Kg/h
Maximum charcoal consumption	5-7 Kg per servei
Fire up time	30 min.
Cooking temperature	from 180°C to 350°C
Net weight	175 Kg



PIRA

BRA-80

- Cortallamas interno
- Mesa auxiliar accesoria
- Atizador
- Regulador de tiro
- Cámara para combustión de leña
- Cámara para combustión de carbón
- Capacidad de almacenaje de 15Kgs de Brasas



PIRA BRA-80	
REF.	580080



INCLUDED ACCESSORIES

REF.	DESCRIPTION
950001	Poker



POKER



Best embers are made with the Pira brazier.

ACCESSORIES

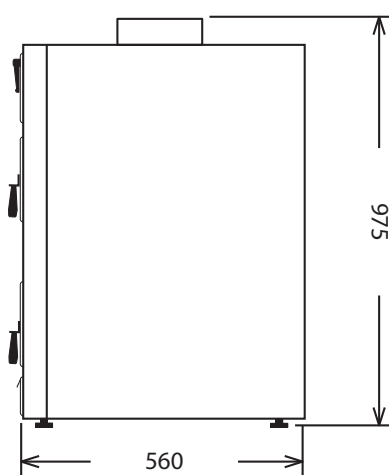
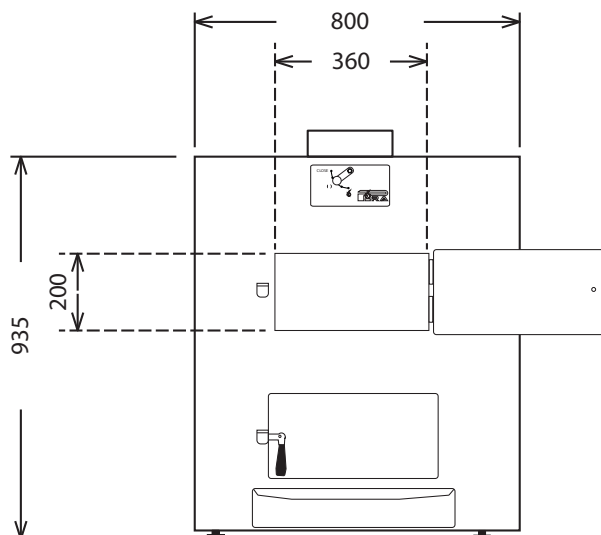
REF.	DESCRIPTION
770080	Table BRA-80
759007	External firebreak
759008	Inox Hat
905003	Coal Shovel



TABLE BRA-80

TECHNICAL INFORMATION

Smoke exit	180 mm
Upper internal chamber	630 x 440 x 450 mm
Lower internal chamber	480 x 37 x 320 mm
Height to Lower Grill to Door	120 mm
Door dimensions	360 x 200 mm
Lower Grill	130 x 130 mm



PIRA

Hand-Cast Aluminium cookware

- Cast aluminium cookware.
- Gastronorm trays.
- Gravity casting.
- Hand-made.
- Uniform temperature distribution.
- Maximum durability.
- Non-stick coating



Pira Charcoal Ovens has designed and developed a specific line of cast aluminum cookware, consisting of pots, pans with handles and gastronorm trays, ideal for working with charcoal ovens.

These are completely handmade accessories, cast by hand, piece by piece, one by one, but at the same time with the most advanced technique of gravity casting. **Gravity casting ensures an ultra resistant molecular structure of the parts, obtaining a high temperature resistance not comparable to those manufactured in series or by injection**, which are exposed to deformations when used at high temperatures.

The molecular structure of Pira hand-made castings, together with the high conductivity of the material, guarantee a uniform and rapid temperature distribution and therefore ensure perfect cooking. To ensure maximum heat conduction, the underside of the pieces is diamond rectified. The upper part of the pieces has a non-stick coating of the highest quality, which guarantees maximum durability and easy cooking with optimal results.

The Pira cookware guarantees the authentic flavor of the Pira grill.



ALUMINIUM COOKWARE

REF.	DESCRIPTION
931125	GN TRAY 1/1 (325x530) 2.5 cms HEIGHT
931165	GN TRAY 1/1 (325x530) 6.5 cms HEIGHT
932365	GN TRAY 2/3 (325x354) 6.5 cms HEIGHT
931265	GN TRAY 1/2 (325x265) 6.5 cms HEIGHT
931225	GN TRAY 1/2 (325x265) 2.5 cms HEIGHT
931365	GN TRAY 1/3 (325x176) 6.5 cms HEIGHT
931325	GN TRAY 1/3 (325x176) 2.5 cms HEIGHT FLAT
931326	GN TRAY 1/3 (325x176) 2.5 cms HEIGHT GRILL
931625	GN TRAY 1/6 (162x176) 2.5 cms HEIGHT GRILL
932425	GN TRAY 2/4 (530x162) 2.5 cms HEIGHT GRILL
937216	CASSEROLE 16 cms 4.5 cms HEIGHT
937220	CASSEROLE 20 cms 4.5 cms HEIGHT
937224	CASSEROLE 24 cms 4.5 cms HEIGHT
937228	CASSEROLE 28 cms 4.5 cms HEIGHT
937420	CASSEROLE 20 cm 7 cms HEIGHT
937424	CASSEROLE 24 cm 7 cms HEIGHT
937428	CASSEROLE 28 cm 7 cms HEIGHT
936016	GLASS COVER INOX HANDLE 16 cms
936020	GLASS COVER INOX HANDLE 20 cms
936024	GLASS COVER INOX HANDLE 24 cms
936028	GLASS COVER INOX HANDLE 28 cms



GN TRAY 2/4 (530X162) 2.5 CMS HEIGHT GRILL



CASSEROLE 28 CMS 4.5 CMS HEIGHT



GN TRAY



CASSEROLE



GN TRAY



GLASS COVER INOX HANDLE



PIRA

Rustic cookware

- Ancestral image
- Totally handmade
- Made with the best clay
- Ultra Resistant
- Clay without metallic particles



Pira Charcoal Ovens, in the search for the authentic flavors and the most ancient image, has designed and developed a line of rustic cookware.

Like the ovens and cast aluminum cookware, this rustic line is also completely handmade, made by hand, piece by piece. The manufacturing techniques

for these casseroles and dishes date back hundreds of years and capture the experience and wisdom of ancient artisans. The only manufacturing element for this cookware is the clay.

It may seem simple and basic, but it is not, quite the opposite. For the manufacture of Pira cookware, we have selected the best clay that can be found today, with a high refractory quality and without ferritic elements, to ensure once again an unsurpassed molecular structure. In the same way, we must take extreme care in the way of extraction and handling of the mud. The end result are unique ceramic pieces that are ultra resistant to high temperatures. The more they are used, the more they harden, **reaching temperatures of up to 1000 degrees without danger of breaking.**

Thus, the heat resistance of Pira rustic pieces is notably superior to the artisanal cast aluminum pieces, and obviously to the cookware that is offered commercially, whether handmade or not.

Clay pots allow a slower cooking, resulting in more tender and juicier food, enhancing its flavors and aromas, better preserving nutrients and contributing to a healthier diet.

If you want to give a more rustic and authentic grill image, this is your cookware line.

The secret of the Pira cookware is in the clay!

RUSTIC COOKWARE

REF.	DESCRIPTION
940015	Shallow Clay Casserole 15 cms
940020	Shallow Clay Casserole 20 cms
940022	Shallow Clay Casserole 22 cms
940025	Shallow Clay Casserole 25 cms
940030	Shallow Clay Casserole 30 cms
940035	Shallow Clay Casserole 35 cms
940040	Shallow Clay Casserole 40 cms



SHALLOW CLAY CASSEROLE 15 CMS



SHALLOW CLAY CASSEROLE 40 CMS



Chef Carlos Miralles, head chef at Restaurant Mar Blava in Benicarlo and Chef of the Spanish football team.

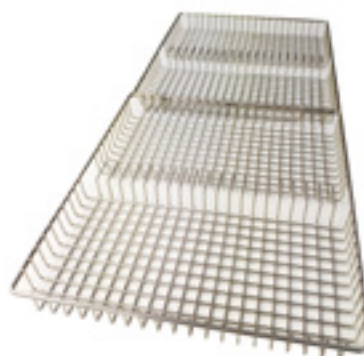
PIRA

- Inox cages
- Fish grill clamps
- Designed for charcoal ovens
- Designed for charcoal ovens
- Ideal for fish, shellfish and sea-food

INOX CAGE

The Pira's Inox Cage is ideal for cooking and braising small foods such as prawns, vegetables, artichokes and all sorts of mushrooms.

It is made of stainless steel and designed to be turned with the help of the tweezers that are supplied with the charcoal ovens.



INOX CAGES

REF.	DESCRIPTION
950025	Inox cage for oven 250x210x60
950030	Inox cage for oven 300x260x60



FISH GRILL CLAMP

With the Pira's Fish Grill Clamp Inox you can roast all kinds of whole fish in your charcoal oven or barbecue without the need of tweezers and with the security of not breaking the fish when turning it.

With stainless Steel handle, for easy handling and also without legs.

Ideal for grilling fish on the grill at the style of Getaria.



FISH GRILL CLAMP	
REF.	DESCRIPTION
950010	Fish grill clamp inox 540x180x40
950020	Fish grill clamp inox 585x300x40





PRO SERIES FOR HOME



*Restaurant DARNA kitchen detail, Malaga.
Foto. Junio 2020.*

PIRA

50 HOME



45 covers

- Made of cast iron
- Piracold® refrigeration system
- 5 guides
- Front ash drawer
- Built-in firebreak inside the oven
- Analog temperature display
- Exhaust switch to control air flow



PIRA 50 LUX

REF.	400101
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PIRA 50 LUX ED

REF.	400102
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PIRA 50 LUX ED

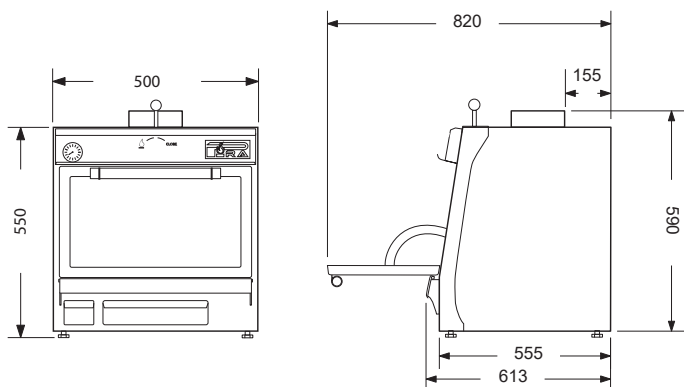
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TECHNICAL INFORMATION

Average production	60 Kg/h	Capacity in GN trays	1xGN 1/1
Maximum charcoal capacity	3 Kg	Smoke Outlet	180mm
Maximum charcoal consumption	4 Kg per service	Net weight LUX / Net weight LUX SD	146 Kg / 155 Kg
Fire up time	30 min.	Net weight LUX ED	187 Kg

DIMENSIONS PIRA 70 LUX/LUX SD



INCLUDED ACCESSORIES

REF.	DESCRIPTION
950005	Meat Tongs 330 mm
950001	Poker
900040	Rod Grill 50 LUX (385x465)
759010	Short chimney kit (Firebreak)*



MEAT TONGS 330



POKER



SHORT CHIMNEY KIT



ROD GRILL



ACCESSORIES

REF.	DESCRIPTION
750001	Coupler Ring
750002	External Airflow Regulator
750003	External Firebreak*
750004	Inox Hat
750005	Adapter
759011	Short blind chimney kit (Firebreak)*

*Mandatory External firebreak. Info pag 38/39

950004	Meat Tongs TOP 400 mm
920040	Warming Tray 50
961050	Pizza Baking Sheet 50 (360x430)
770050	Coal Bunker Table Pira 50
770340	Coal Bunker Table Pira 50 SILVER



MEAT TONGS TOP 400 MM



MEAT TONGS TOP 400 MM



COAL BUNKER TABLE PIRA 50



COAL BUNKER TABLE PIRA 50 SILVER



SHORT BLIND CHIMNEY KIT



PIRA

BBQ-JOBA

- Totally demountable
- Great robustness
- High production capacity
- Tabletop or standing options
- Ash drawer
- Quality finishes
- Ideal for terraces and gardens



PIRA BBQ JOBA SM

REF.	400501
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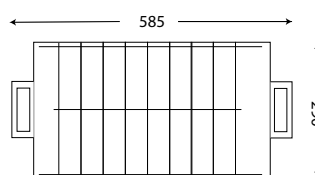
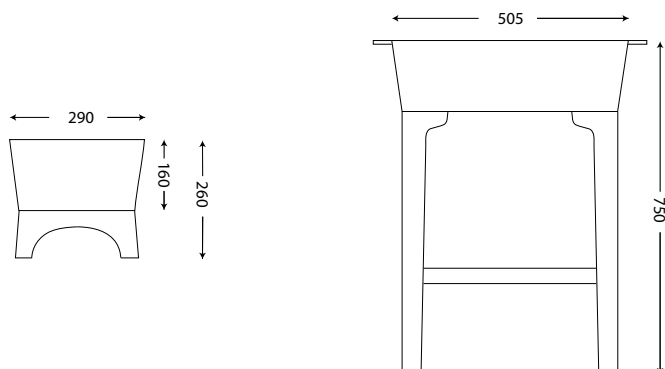
PIRA BBQ JOBA

REF.	400502
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TECHNICAL INFORMATION

Average production	15 Kg/h
Maximum charcoal consumption	2,5 3. Kg per servei
Fire up time	30 min.
Cooking temperature	from 180°C to 350°C
Net weight BBQ JOBA SM	14 Kg
Net weight BBQ JOBA	23 Kg



INCLUDED ACCESSORIES

DESCRIPTION

Meat Tongs

Rodgrill

Cool hand



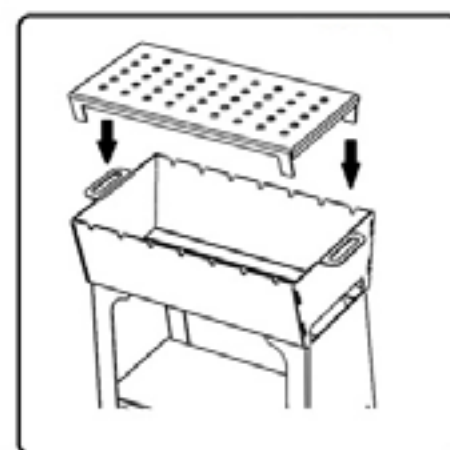
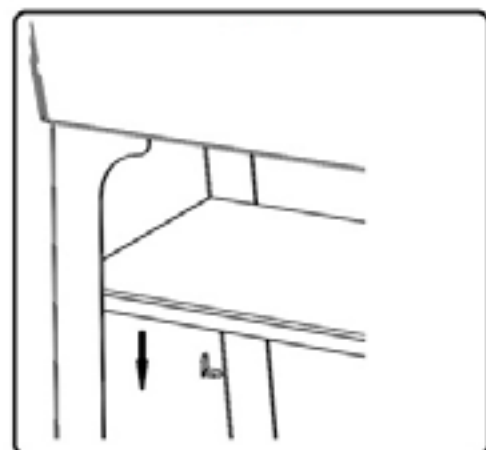
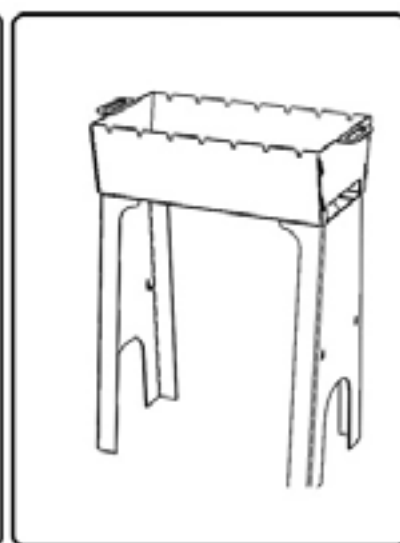
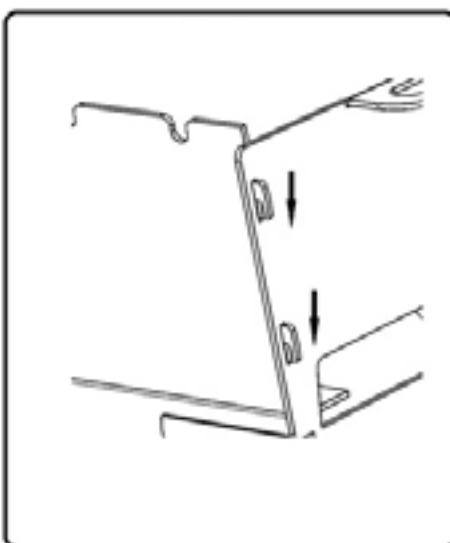
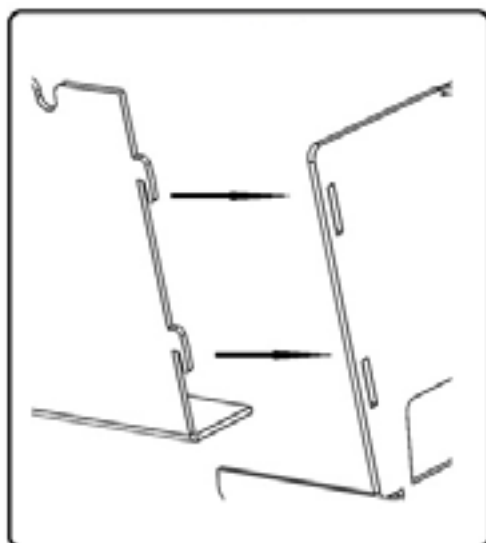
RODGRILL



COOL HAND



MEAT TONGS



PIRA

Charcoal

- Pure, no mixtures.
- Oak 100%.
- Marabou 100%.
- Very high calorific value.
- High duration.
- Uniform ember.



Pira selects for its clients the best coals from hard woods with high calorific value.

These are special coals for charcoal ovens and barbecues, with very little spark and high performance (high density coals without humidity)

The sizes are large to obtain a more uniform and stable ember during service.

We offer 100% oak charcoal or 100% marabou charcoal. Without being mixed with each other or with other coals. **Just pure carbon.**

Metallic-sounding coals for artisan cooking, will add just the right touch of smoke to the dishes, flavoring them so that they have the unmistakable flavor of the authentic PIRA grilling, the authentic #pirafavour

There are many coals, but they are not PIRA. The best charcoal for the best oven.

Features

-Pure Coals, without mixtures.

-15 kg bags.

-Very high calorific power, tripling that of normal firewood.

Holm oak charcoal between 30,000 and 33,000 Kj/kg approximately.

Marabou charcoal between 32,000 and 36,000 Kj/kg approximately.

(For reference, firewood has a calorific value between 12,000 and 21,000 kj/kg).

-Special granulometry for professional use (to avoid recharges during the service).

Marabú charcoal has a more uniform granulometry because it comes from a subspecies that is still a shrub.

-Long duration:

The marabou being up to 20% higher than that of the holm oak. In return, the ignition time is also longer.

-Minimum spark and smoke reduction.

-The coals with the least moisture in the world.

Oak charcoal between 2% and 4%.

Marabou charcoal about 2%.

-High density charcoals.

Oak charcoal around 900 Kg / m3.

Marabou charcoal around 1000 Kg / m3.

-Ashes under 1%.

CHARCOAL	
REF.	DESCRIPTION
990001	Oak 100%
990002	Marabou 100%



PIRA

SOAP DISPENSER

- Usable with soaps and hydroalcoholic gel
- Activation using infrared
- Works with 4 AA batteries
- 2 options to regulate amount supplied
- Easy installation in walls
- Up to 700 ml capacity
- Deposit closing key for security



Soap dispenser charged with soap



Soap dispenser charged with hydroalcoholic gel



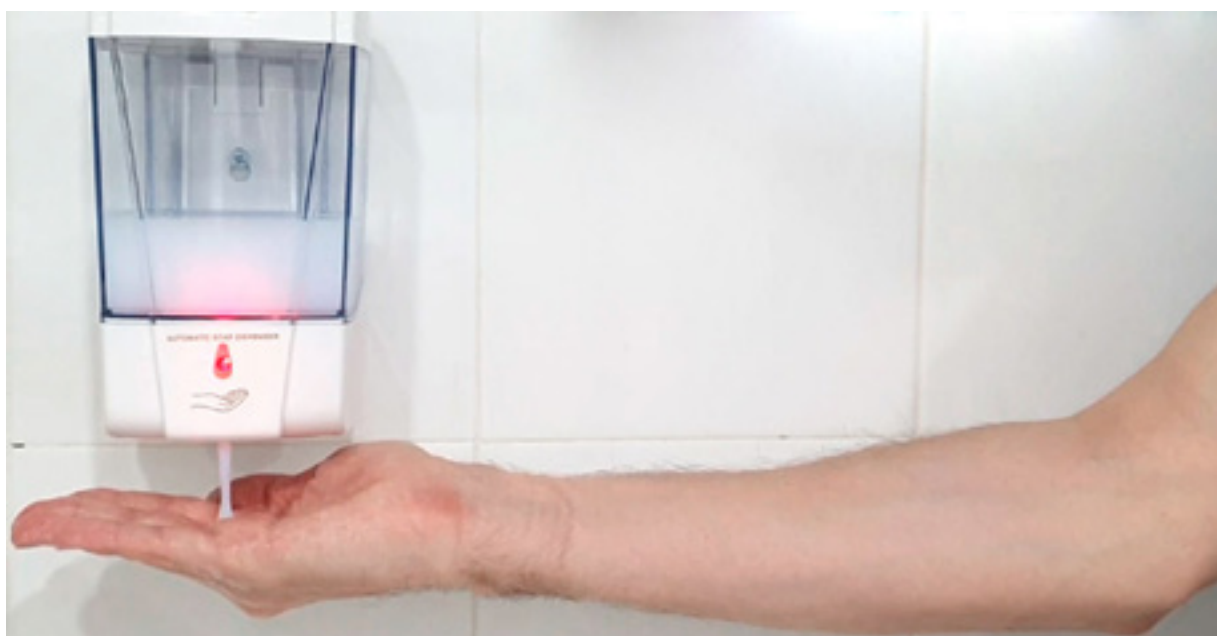
**COVID-19
FREE
RESTAURANTS**

SOAP DISPENSER

REF.	DESCRIPTION
100100	Automatic soap dispenser

TECHNICAL INFORMATION

Capacity	700 ml
Battery	4 battery AA
Regulator	2 positions
Activation	Infrared



Soap dispenser automatic activation



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PiraCharcoalOvens



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