

CHARCOAL BRASA FURNES FOUR GRILL PINCH BARRACA ROBATA ASADO COOKING GRILLADE Forni HORNOS BBQ BAI BASH SHLIK SH



**2018**

## **CHARCOAL OVENS**

- |                          |                             |
|--------------------------|-----------------------------|
| <b>8</b> PIRA-70 LUX     | <b>10</b> PIRA-70 LUX ED    |
| <b>12</b> PIRA-70 XL LUX | <b>14</b> PIRA-70 XL LUX ED |
| <b>16</b> PIRA-80 LUX    | <b>18</b> PIRA-80 LUX ED    |
| <b>20</b> PIRA-90 LUX    | <b>22</b> PIRA-90 LUX ED    |
| <b>24</b> PIRA-120 LUX   | <b>26</b> PIRA-120 LUX ED   |
| <b>28</b> PIRA-90 D LUX  |                             |

## **BARBECUES**

- 32** BBQ-M80
- 34** BBQ-M120
- 36** BBQ-M150
- 40** ESP-80
- 42** ESP-160
- 44** BRA-60 BRA-80

## **COOKWARE-CHARCOAL-ACCESSORIES**

- 46** COOKWARE AND CHARCOAL
- 50** ACCESSORIES

## **USING**

- 54** OVEN SELECTION, EXTRACTION AND USAGE TIPS





Pira Charcoal Ovens and Barbecues manufactures and sells professional ovens and barbecues, able to meet the needs of the most demanding user, with the highest quality and the best market price.

Our charcoal ovens and charcoal barbecues work perfectly with charcoal, but you can add small pieces of wood. No need any electric or gas connection. The Pira ovens and barbecues are the perfect devices to offer the most authentic grilled flavor, aroma, juiciness and perfect texture in any dish.

#### THE FEATURES THAT DIFFERENTIATE US FROM OUR COMPETITORS:

- High professional quality ovens at reasonable prices.
- Piracold: cooling system and insulation that reduces the outside temperature, reduces coal consumption and makes more comfortable the work.
- Built-in collector for oils and greases, and therefore the option to cook with grooved grills.
- Grooved grill allows you to cook without fear of flames and fires in delicate foods (fishes, some vegetables) and / or greasy foods (chicken, duck ...).
- Fully panoramic glass that allows a perfect view. The chef opens less often the door.
- Multiple cooking levels. More production capacity.
- We incorporate as standard a built-in airflow regulator and a built-in firebreak. If you want external option, it is possible.
- Constant innovation and ability to manufacture special orders according to the customer needs.



Smoke and hot  
air exit



Built-in oil  
collector



Built-in airflow  
regulator



Grooved grill



Panoramic glass



The *PIRACOLD* cooling and isolation system is designed and registered by PIRA, the most important effects are the decrease of the outside temperature and the energy saving.

When the oven reaches its maximum operating temperature, the temperature of the outer structure is drastically reduced, which results in a remarkable comfort at work and a reduction in coal consumption.

The temperature inside the cooking chamber is maintained for hours, even after the service finished.

One load of coal in an oven with Piracold can be used to cook up to 25% more than an oven with the same cooking surface but without PIRACOLD. Although the production per hour can be the same, the life of the coal load stretches up to 25%.

Piracold means less consumption of coal and energy, and therefore money saving.

The Pira ovens have a built-in airflow regulator and a built-in firebreak. Therefore, the ovens are ready to work from the first time, simply by placing them under a hood.

The diameter of the vent is 180 or 210 mm, depending on the models.

Attending at the existing local regulations in some countries, there is also the possibility to purchase these accessories separately and externally of the oven.

The regulations in most the countries indicate that there has to be an independent smoke exit for the smoke from solid fuel (firewood and charcoal), and normally require a firebreak placed at sight, so you always will have to consult the applicable legislation.

Therefore and taking into account the legislation and customer needs, the chimney kit can be adapted to all needs.



In this catalog you can find hoods with recommended dimensions for each model. Pira recommends and offers inverted hoods (with filters in front side of the oven) and double inlet.

For the places where it is not possible or is difficult to install a smoke extraction, Pira provides the FUO, HIDROPIRA and ODORLESS system, that ensure the total elimination of fumes and odors.



# **CHARCOAL OVENS**





Chef Martín Berasategui  
8 Michelin stars

# PIRA

## 70 LUX



90 covers

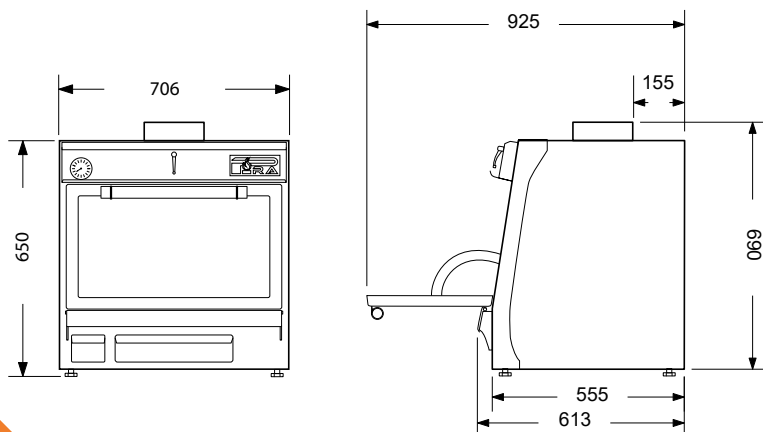
- Made of cast iron
- Piracold® refrigeration system
- 7 guides
- High temperature resistant glass door
- Front ash drawer
- Built-in firebreak inside the oven
- Analog temperature display
- Exhaust switch to control air flow
- Built-in grease collector
- Standard supply:
  - 1 Meat tongs
  - 1 Poker
  - 1 Inox rod grill Pira 70 LUX

### MODELS

REF.	MODEL
450101	Pira 70 LUX Black
450102	Pira 70 LUX Inox
450103	Pira 70 LUX SD

### TECHNICAL INFORMATION

Average production	60 Kg/h
Maximum charcoal capacity	3 Kg
Maximum charcoal consumption	4 Kg. per service
Fire up time	30 min.
Cooking temperature	de 180° C a 350° C
Capacity in GN trays	1 x GN 1/1
Smoke outlet Ø	180 mm
Net weight	122 Kg.
Power equivalence	3,0 KW



**PIRA 70 LUX INOX**



**PIRA 70 LUX SD**



**PIRA 70 LUX BLACK**

### INCLUDED ACCESSORIES

REF.	DESCRIPTION
950005	Meat tongs 330 mm
950001	Poker
900045	Rod grill Pira 70 LUX



ROD GRILL PIRA 70 LUX  
585 X 465



POKER

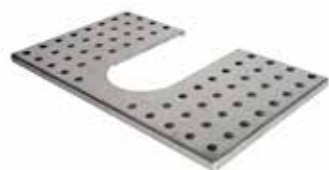
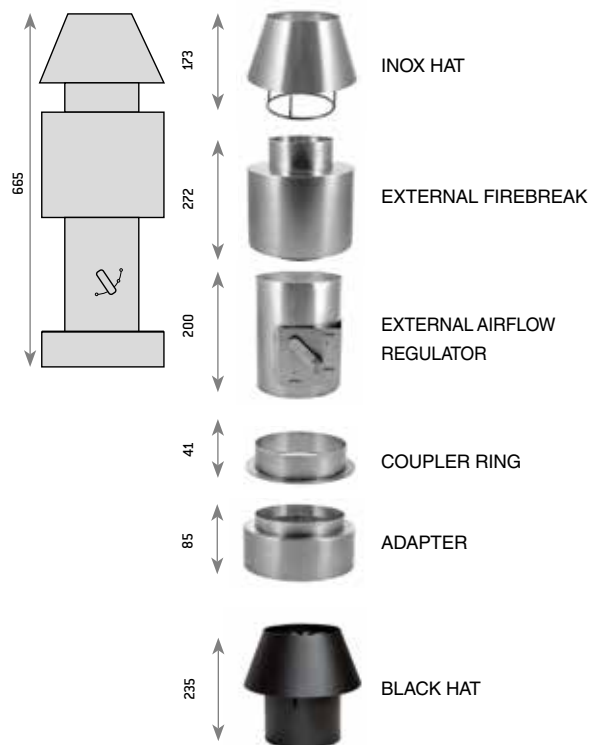


MEAT TONGS 330 MM



## ACCESSORIES

REF.	DESCRIPTION
750002	External airflow regulator
750003	External firebreak
750004	Inox hat
750001	Coupler ring
770245	Coal bunker table Pira 70 LUX
901045	Grooved grill Pira 70 LUX
750005	Adapter
750006	Black hat
920045	Warming tray for dishes Pira 70 LUX
960045	Griddle plate Pira 70 LUX
965070	Support skewers Pira 70 (8 u)
955070	Skewer Pira 70



WARMING TRAY PIRA 70 LUX



GROOVED GRILL PIRA 70 LUX  
515 X 470



GRIDDLE PLATE PIRA 70 LUX  
525 X 470



SKEWERS SUPPORT PIRA 70 LUX



COAL BUNKER TABLE PIRA 70 LUX

## RECOMMENDED PIRA EXTRACTION HOOD

*Inverter and intermediate air chamber*

REF.	DESCRIPTION
711011	Inox hood 1000 x 1150
790011	Fan motor 12/6 2 HP
790020	Fire fighting system

## FILTRATION SMOKES / ODORS

REF.	DESCRIPTION
700011	FUO 6000P
700022	ODORLESS 8000P
700031	HIDROPIRA 6000

# PIRA

## 70 LUX ED



90 covers

- Made of cast iron
- Piracold® refrigeration system
- 7 guides
- High temperature resistant glass door
- Front ash drawer
- Built-in firebreak inside the oven
- Analog temperature display
- Exhaust switch to control air flow
- Built-in grease collector
- Standard supply:
  - 1 Meat tongs
  - 1 Poker
  - 1 Inox rod grill Pira 70 LUX
  - Front inox table 29 cm



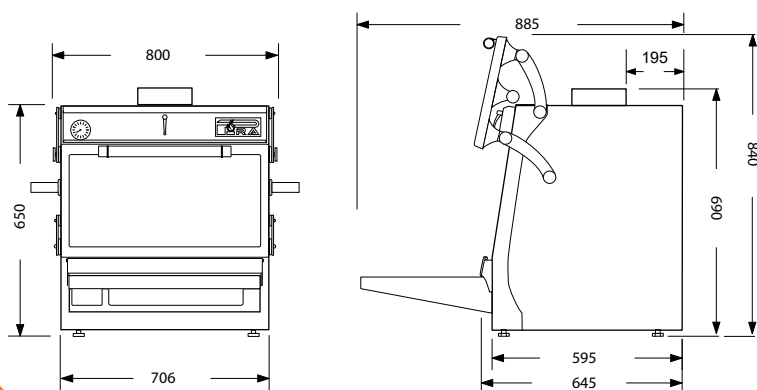
**PIRA 70 LUX INOX ED**

### MODELS

REF.	MODEL
450104	Pira 70 LUX Inox ED

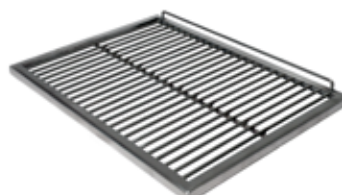
### TECHNICAL INFORMATION

Average production	60 Kg/h
Maximum charcoal capacity	3 Kg
Maximum charcoal consumption	4 Kg. per service
Fire up time	30 min.
Cooking temperature	de 180° C a 350° C
Capacity in GN trays	1 x GN 1/1
Smoke outlet Ø	180 mm
Net weight	122 Kg.
Power equivalence	3,0 KW



### INCLUDED ACCESSORIES

REF.	DESCRIPTION
950005	Meat tongs 330 mm
950001	Poker
900045	Rod grill Pira 70 LUX
902945	Front inox table 29 cm



ROD GRILL PIRA 70 LUX  
585 X 465



POKER



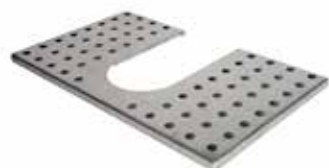
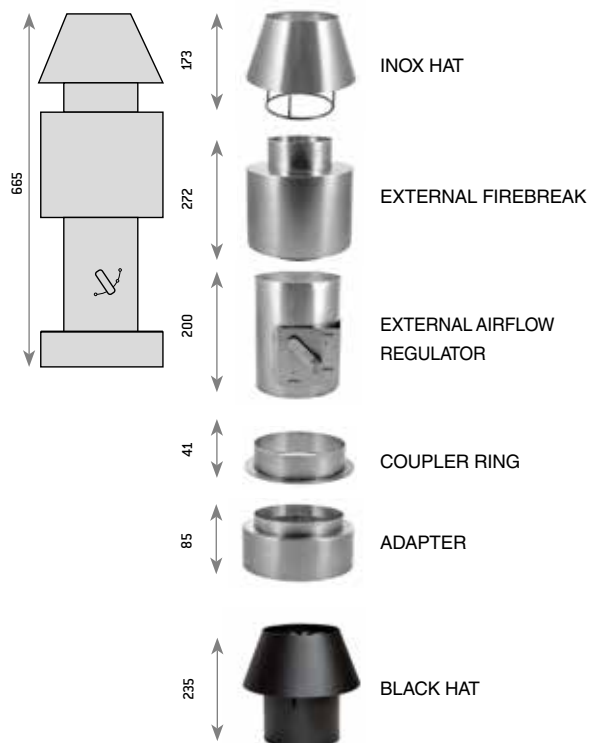
MEAT TONGS 330 MM



FRONT INOX TABLE 29 CM

## ACCESSORIES

REF.	DESCRIPTION
750002	External airflow regulator
750003	External firebreak
750004	Inox hat
750001	Coupler ring
770245	Coal bunker table Pira 70 LUX
901045	Grooved grill Pira 70 LUX
750005	Adapter
750006	Black hat
920045	Warming tray for dishes Pira 70 LUX
960045	Griddle plate Pira 70 LUX
965070	Support skewers Pira 70 (8 u)
955070	Skewer Pira 70
904045	Front inox table 40 cm



WARMING TRAY PIRA 70 LUX



GROOVED GRILL PIRA 70 LUX  
515 X 470



GRIDDLE PLATE PIRA 70 LUX  
525 X 470



SKEWERS SUPPORT PIRA 70 LUX



COAL BUNKER TABLE PIRA 70 LUX

## RECOMMENDED PIRA EXTRACTION HOOD

*Inverter and intermediate air chamber*

REF.	DESCRIPTION
711011	Inox hood 1000 x 1150
790011	Fan motor 12/6 2 HP
790020	Fire fighting system

## FILTRATION SMOKES / ODORS

REF.	DESCRIPTION
700011	FUO 6000P
700022	ODORLESS 8000P
700031	HIDROPIRA 6000



# PIRA

## 70 XL LUX



100 covers

- Made of cast iron.
- Piracold® refrigeration system
- 7 guides
- High temperature resistant glass door
- Front ash drawer
- Built-in firebreak inside the oven
- Analog temperature display
- Exhaust switch to control air flow
- Built-in grease collector
- Standard supply:
  - 1 Meat tongs
  - 1 Poker
  - 1 Inox rod grill Pira 70 XL LUX



**PIRA 70 XL LUX INOX**



**PIRA 70 XL LUX SD**



**PIRA 70 XL LUX BLACK**

### MODELS

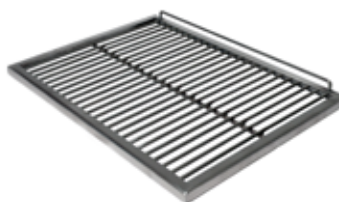
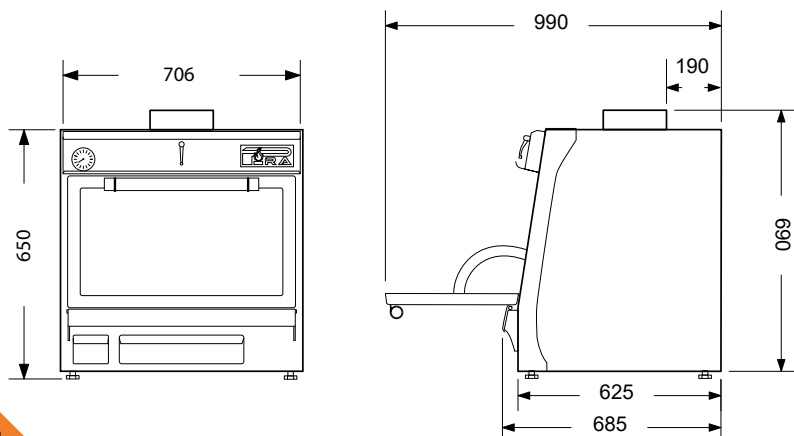
REF.	MODEL
480101	Pira 70 XL LUX Black
480102	Pira 70 XL LUX Inox
480103	Pira 70 XL LUX SD

### TECHNICAL INFORMATION

Average production	65 Kg/h
Maximum charcoal capacity	4 Kg
Maximum charcoal consumption	5 Kg. per service
Fire up time	30 min.
Cooking temperature	de 180° C a 350° C
Capacity in GN trays	1 x GN 1/1 + 1 x GN 2/4
Smoke outlet Ø	180 mm
Net weight	155 Kg.
Power equivalence	3,5 KW

### INCLUDED ACCESSORIES

REF.	DESCRIPTION
950005	Meat tongs 330 mm
950001	Poker
900048	Rod grill Pira 70 XL LUX



ROD GRILL PIRA 70 XL LUX  
585 X 535



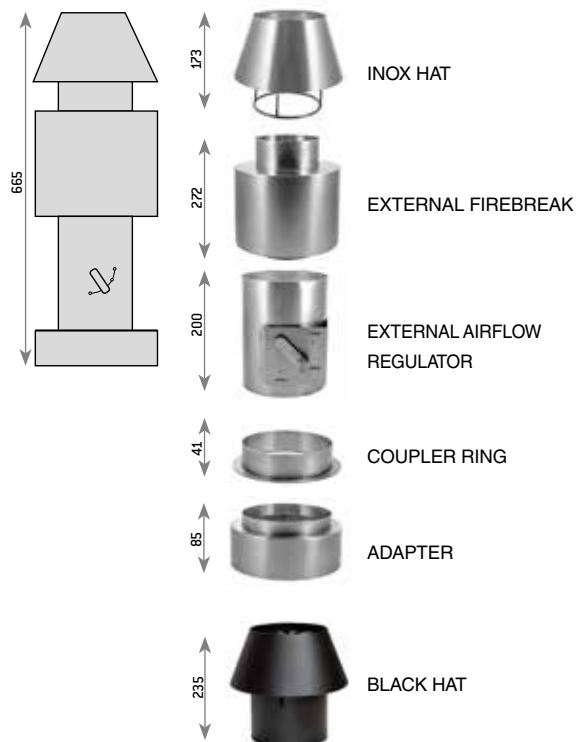
POKER



MEAT TONGS 330 MM

## ACCESSORIES

REF.	DESCRIPTION
750002	External airflow regulator
750003	External firebreak
750004	Inox hat
750001	Coupler ring
770248	Coal bunker table Pira 70 XL LUX
901048	Grooved grill Pira 70 XL LUX
750005	Adapter
750006	Black hat
920048	Warming tray for dishes Pira 70 XL LUX
960048	Griddle plate Pira 70 XL LUX
965077	Support skewers Pira 70 XL (8 u.)
955080	Skewer Pira 70 XL



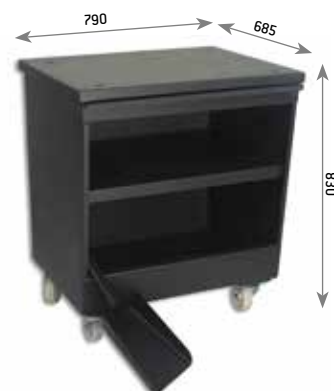
WARMING TRAY PIRA 70 XL LUX



GROOVED GRILL PIRA 70 XL LUX  
515 X 540



GRIDDLE PLATE PIRA 70 XL LUX  
525 X 540



PIRA 70 XL LUX COAL BUNKER TABLE

## RECOMMENDED PIRA EXTRACTION HOOD

*Inverter and intermediate air chamber*

REF.	DESCRIPTION
711011	Inox hood 1000 x 1150
790011	Fan motor 12/6 2 HP
790020	Fire fighting system

## FILTRATION SMOKES / ODORS

REF.	DESCRIPTION
700011	FUO 6000P
700022	ODORLESS 8000P
700031	HIDROPIRA 6000

# PIRA

## 70 XL LUX ED



100 covers

- Made of cast iron.
- Piracold® refrigeration system
- 7 guides
- High temperature resistant glass door
- Front ash drawer
- Built-in firebreak inside the oven
- Analog temperature display
- Exhaust switch to control air flow
- Built-in grease collector
- Standard supply:
  - 1 Meat tongs
  - 1 Poker
  - 1 Inox rod grill Pira 70 XL LUX
  - Front inox table 29 cm



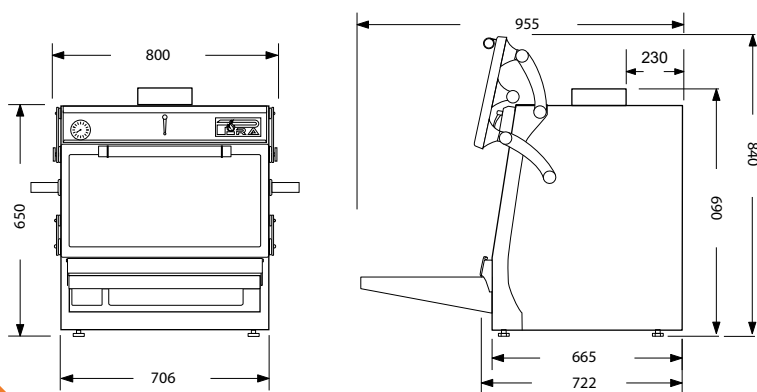
**PIRA 70 XL LUX INOX ED**

### MODELS

REF.	MODEL
480104	Pira 70 XL LUX Inox ED

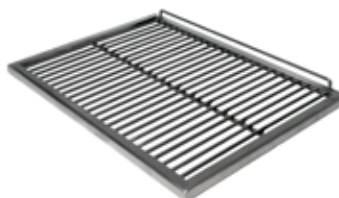
### TECHNICAL INFORMATION

Average production	65 Kg/h
Maximum charcoal capacity	4 Kg
Maximum charcoal consumption	5 Kg. per service
Fire up time	30 min.
Cooking temperature	de 180° C a 350° C
Capacity in GN trays	1 x GN 1/1 + 1 x GN 2/4
Smoke outlet Ø	180 mm
Net weight	155 Kg.
Power equivalence	3,5 KW



### INCLUDED ACCESSORIES

REF.	DESCRIPTION
950005	Meat tongs 330 mm
950001	Poker
900048	Rod grill Pira 70 XL LUX
902945	Front inox table 29 cm



ROD GRILL PIRA 70 XL LUX  
585 X 535



POKER



MEAT TONGS 330 MM

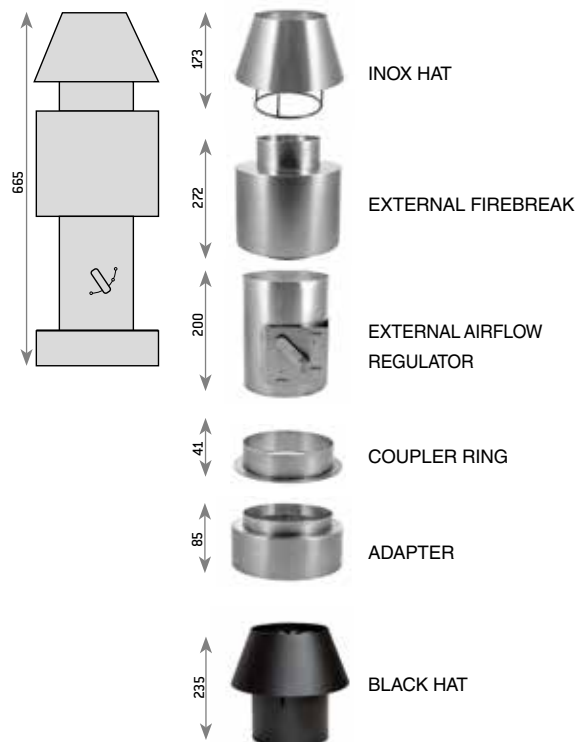


FRONT INOX TABLE 29 CM



## ACCESSORIES

REF.	DESCRIPTION
750002	External airflow regulator
750003	External firebreak
750004	Inox hat
750001	Coupler ring
770248	Coal bunker table Pira 70 XL LUX
901048	Grooved grill Pira 70 XL LUX
750005	Adapter
750006	Black hat
920048	Warming tray for dishes Pira 70 XL LUX
960048	Griddle plate Pira 70 XL LUX
965077	Support skewers Pira 70 XL (8 u.)
955080	Skewer Pira 70 XL
904045	Front inox table 40 cm



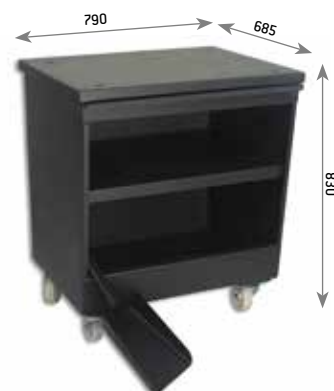
WARMING TRAY PIRA 70 XL LUX



GROOVED GRILL PIRA 70 XL LUX  
515 X 540



GRIDDLE PLATE PIRA 70 XL LUX  
525 X 540



PIRA 70 XL LUX COAL BUNKER TABLE

## RECOMMENDED PIRA EXTRACTION HOOD

*Inverter and intermediate air chamber*

REF.	DESCRIPTION
711011	Inox hood 1000 x 1150
790011	Fan motor 12/6 2 HP
790020	Fire fighting system

## FILTRATION SMOKES / ODORS

REF.	DESCRIPTION
700011	FUO 6000P
700022	ODORLESS 8000P
700031	HIDROPIRA 6000

# PIRA

## 80 LUX



115 covers

- Made of cast iron
- Piracold® refrigeration system
- 7 guides
- High temperature resistant glass door
- Front ash drawer
- Built-in firebreak inside the oven
- Analog temperature display
- Exhaust switch to control air flow
- Built-in grease collector
- Standard supply:
  - 1 Meat tongs
  - 1 Poker
  - 1 Inox rod grill Pira 80 LUX



**PIRA 80 LUX INOX**



**PIRA 80 LUX INOX SD**



**PIRA 80 LUX BLACK**

### MODELS

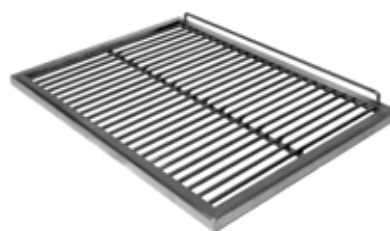
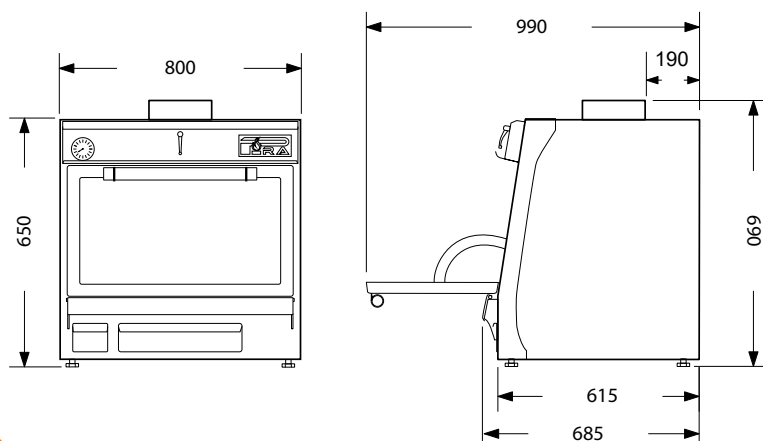
REF.	MODEL
490101	Pira 80 LUX Black
490102	Pira 80 LUX Inox
490103	Pira 80 LUX SD

### TECHNICAL INFORMATION

Average production	75 Kg/h
Maximum charcoal capacity	4,5 Kg
Maximum charcoal consumption	5,5 Kg. per service
Fire up time	30 min.
Cooking temperature	de 180° C a 350° C
Capacity in GN trays	1 x GN 1/1 + 1 x GN 2/4
Smoke outlet Ø	180 mm
Net weight	170 Kg.
Power equivalence	4,5 KW

### INCLUDED ACCESSORIES

REF.	DESCRIPTION
950005	Meat tongs 330 mm
950001	Poker
900049	Rod grill Pira 80 LUX



ROD GRILL PIRA 80 LUX  
685 X 535



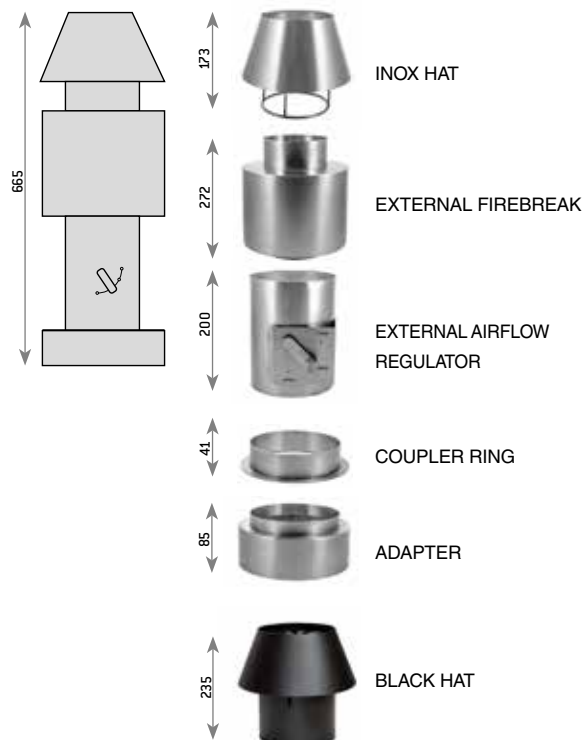
POKER



MEAT TONGS 330 MM

## ACCESSORIES

REF.	DESCRIPTION
750002	External airflow regulator
750003	External firebreak
750004	Inox hat
750001	Coupler ring
770249	Coal bunker table Pira 80 LUX
901049	Grooved grill Pira 80 LUX
750005	Adapter
750006	Black hat
920049	Warming tray for dishes Pira 80 LUX
960049	Griddle plate Pira 80 LUX
970049	Split Pira 80 LUX 4 guides
970249	Split Pira 80 LUX 7 guides
960492	Half griddle Pira 80 LUX
900492	Half rod grill Pira 80 LUX
901492	Half grooved grill Pira 80 LUX
965080	Skewers support Pira 80 LUX (8 u.)
955080	Skewer Pira 70 XL - 80



WARMING TRAY PIRA 80 LUX



GROOVED GRILL PIRA 80 LUX  
615 X 540



GRIDDLE PLATE PIRA 80 LUX  
625 X 545



SKEWERS SUPPORT PIRA 80 LUX



SPLIT



HALF GRIDDLE PLATE PIRA 80 LUX  
230 X 545



HALF ROD GRILL PIRA 80 LUX  
230 X 545



HALF GROOVED GRILL PIRA 80 LUX  
230 X 540



COAL BUNKER TABLE PIRA 80 LUX

## RECOMMENDED PIRA EXTRACTION HOOD Inverter and intermediate air chamber

REF.	DESCRIPTION
711011	Inox hood 1000 x 1150
790011	Fan motor 12/6 2 HP
790020	Fire fighting system

## FILTRATION SMOKES / ODORS

REF.	DESCRIPTION
700011	FUO 6000P
700022	ODORLESS 8000P
700031	HIDROPIRA 6000



# PIRA

## 80 LUX ED



115 covers

- Made of cast iron
- Piracold® refrigeration system
- 7 guides
- High temperature resistant glass door
- Front ash drawer
- Built-in firebreak inside the oven
- Analog temperature display
- Exhaust switch to control air flow
- Built-in grease collector
- Standard supply:
  - 1 Meat tongs
  - 1 Poker
  - 1 Inox rod grill Pira 80 LUX
  - Front inox table 29 cm



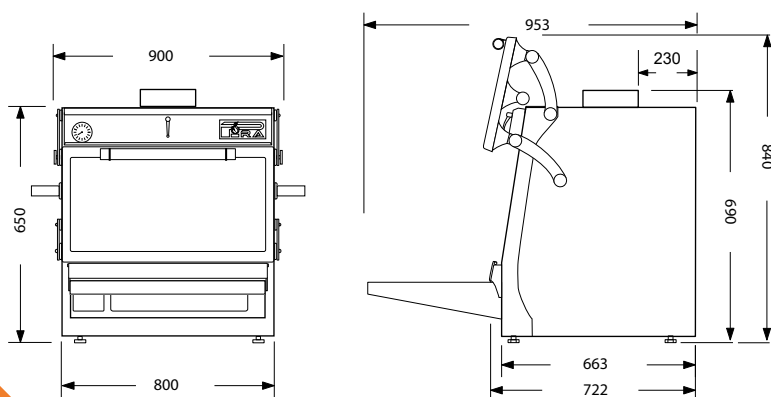
**PIRA 80 LUX INOX ED**

### MODELS

REF.	MODEL
490104	Pira 80 LUX Inox ED

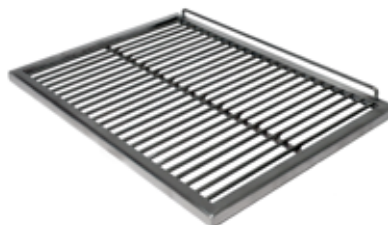
### TECHNICAL INFORMATION

Average production	75 Kg/h
Maximum charcoal capacity	4,5 Kg
Maximum charcoal consumption	5,5 Kg. per service
Fire up time	30 min.
Cooking temperature	de 180° C a 350° C
Capacity in GN trays	1 x GN 1/1 + 1 x GN 2/4
Smoke outlet Ø	180 mm
Net weight	170 Kg.
Power equivalence	4,5 KW



### INCLUDED ACCESSORIES

REF.	DESCRIPTION
950005	Meat tongs 330 mm
950001	Poker
900049	Rod grill Pira 80 LUX
902949	Front inox table 29 cm



ROD GRILL PIRA 80 LUX  
685 X 535



POKER



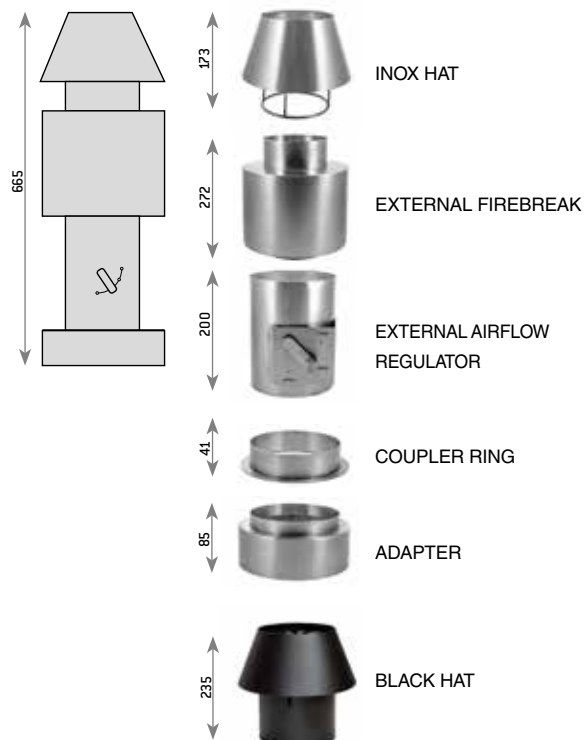
MEAT TONGS 330 MM



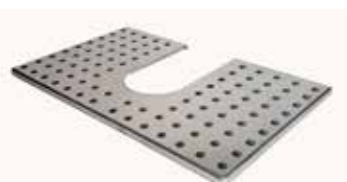
FRONT INOX TABLE 29 CM

## ACCESSORIES

REF.	DESCRIPTION
750002	External airflow regulator
750003	External firebreak
750004	Inox hat
750001	Coupler ring
770249	Coal bunker table Pira 80 LUX
901049	Grooved grill Pira 80 LUX
750005	Adapter
750006	Black hat
920049	Warming tray for dishes Pira 80 LUX
960049	Griddle plate Pira 80 LUX
970049	Split Pira 80 LUX 4 guides
970249	Split Pira 80 LUX 7 guides
960492	Half griddle Pira 80 LUX
900492	Half rod grill Pira 80 LUX
901492	Half grooved grill Pira 80 LUX
965080	Skewers support Pira 80 LUX (9 u.)
955080	Skewer Pira 70 XL - 80
904049	Front inox table 40 cm



PIRA 80 LUX ED



WARMING TRAY PIRA 80 LUX



GROOVED GRILL PIRA 80 LUX  
615 X 540



GRIDDLE PLATE PIRA 80 LUX  
625 X 545



SKEWERS SUPPORT PIRA 80 LUX



SPLIT



HALF GRIDDLE PLATE PIRA 80 LUX  
230 X 545



HALF ROD GRILL PIRA 80 LUX  
230 X 545



HALF GROOVED GRILL PIRA 80 LUX  
230 X 540

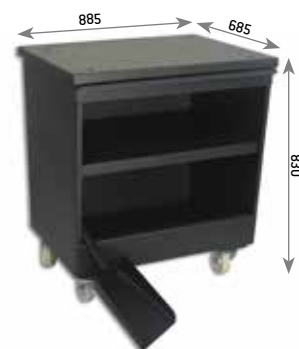
## RECOMMENDED PIRA EXTRACTION HOOD

*Inverter and intermediate air chamber*

REF.	DESCRIPTION
711011	Inox hood 1000 x 1150
790011	Fan motor 12/6 2 HP
790020	Fire fighting system

## FILTRATION SMOKES / ODORS

REF.	DESCRIPTION
700011	FUO 6000P
700022	ODORLESS 8000P
700031	HIDROPIRA 6000



COAL BUNKER TABLE PIRA 80 LUX

# PIRA

## 90 LUX



130 covers

- Made of cast iron
- Piracold® refrigeration system
- 8 guides
- High temperature resistant glass door
- Front ash drawer
- Built-in firebreak inside the oven
- Analog temperature display
- Exhaust switch to control air flow
- Built-in grease collector
- Standard supply:
  - 1 Meat tongs
  - 1 Poker
  - 1 Inox rod grill Pira 90 LUX



**PIRA 90 LUX INOX**



**PIRA 90 LUX INOX SD**



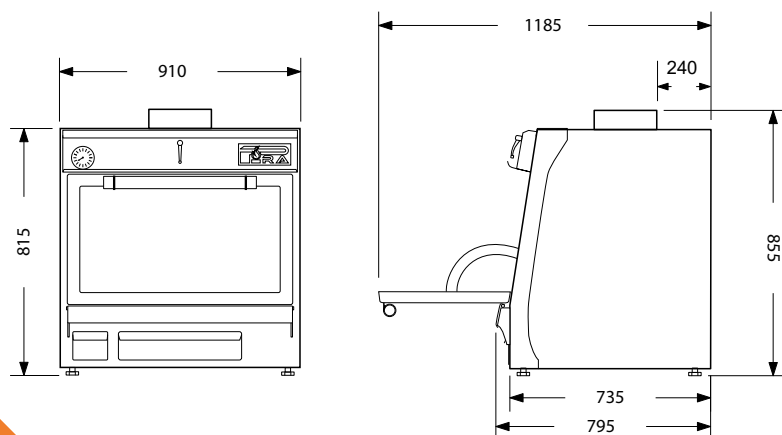
**PIRA 90 LUX BLACK**

### MODELS

REF.	MODEL
500101	Pira 90 LUX Black
500102	Pira 90 LUX Inox
500103	Pira 90 LUX SD

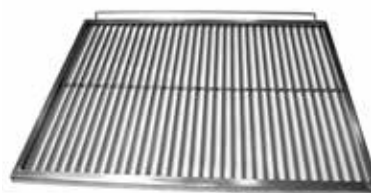
### TECHNICAL INFORMATION

Average production	110 Kg/h
Maximum charcoal capacity	5 Kg
Maximum charcoal consumption	6 Kg. per service
Fire up time	30 min.
Cooking temperature	de 180° C a 350° C
Capacity in GN trays	1 x GN 1/1 + 1 x GN 2/4
Smoke outlet Ø	180 mm
Net weight	244 Kg.
Power equivalence	6 KW



### INCLUDED ACCESSORIES

REF.	DESCRIPTION
950005	Meat tongs 330 mm
950001	Poker
900050	Rod grill Pira 90 LUX



ROD GRILL PIRA 90 LUX  
780 X 625



POKER

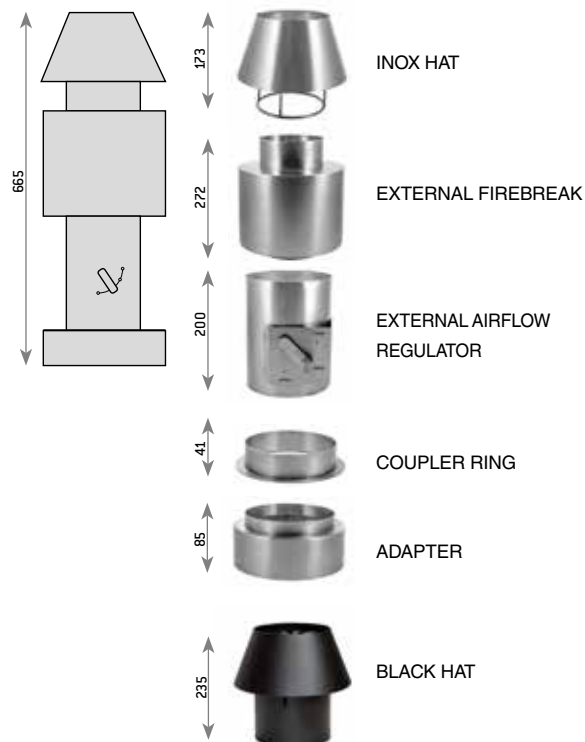


MEAT TONGS 330 MM



## ACCESSORIES

REF.	DESCRIPTION
750002	External airflow regulator
750003	External firebreak
750004	Inox hat
750001	Coupler ring
770250	Coal bunker table Pira 90 LUX
901050	Grooved grill Pira 90 LUX
750005	Adapter
750006	Black hat
920050	Warming tray for dishes Pira 90 LUX
960050	Griddle plate Pira 90 LUX
970050	Split Pira 90 LUX 4 guides
970052	Split Pira 90 LUX 7 guides
960052	Half griddle plate Pira 90 LUX
900052	Half rod grill Pira 90 LUX
901052	Half grooved grill Pira 90 LUX
965090	Skewers support Pira 90 LUX (11 u.)
965092	1/2 skewers support Pira 90 (4 u.)
955090	Skewer Pira 90 - 120



WARMING TRAY PIRA 90 LUX



GROOVED GRILL PIRA 90 LUX  
700 X 585



GRIDDLE PLATE PIRA 90 LUX  
715 X 590



SPLIT



HALF GRIDDLE PLATE PIRA 90 LUX  
325 X 587



HALF ROD GRILL PIRA 90 LUX  
385 X 625



HALF GROOVED GRILL PIRA 90 LUX  
300 X 585



COAL BUNKER TABLE PIRA 90 LUX

## RECOMMENDED EXTRACTION HOODS

*Inverter and intermediate air chamber*

REF.	DESCRIPTION
711214	Inox hood 1200 x 1400
790012	Fan motor 15/7 3 HP
790020	Fire fighting system

## FILTRATION SMOKES / ODORS

REF.	DESCRIPTION
700012	FUO 8000P
700022	ODORLESS 8000P
700032	HIDROPIRA 8000

# PIRA

## 90 LUX ED



130 covers

- Made of cast iron
- Piracold® refrigeration system
- 8 guides
- High temperature resistant glass door
- Front ash drawer
- Built-in firebreak inside the oven
- Analog temperature display
- Exhaust switch to control air flow
- Built-in grease collector
- Standard supply:
  - 1 Meat tongs
  - 1 Poker
  - 1 Inox rod grill Pira 90 LUX
  - Front inox table 40 cm



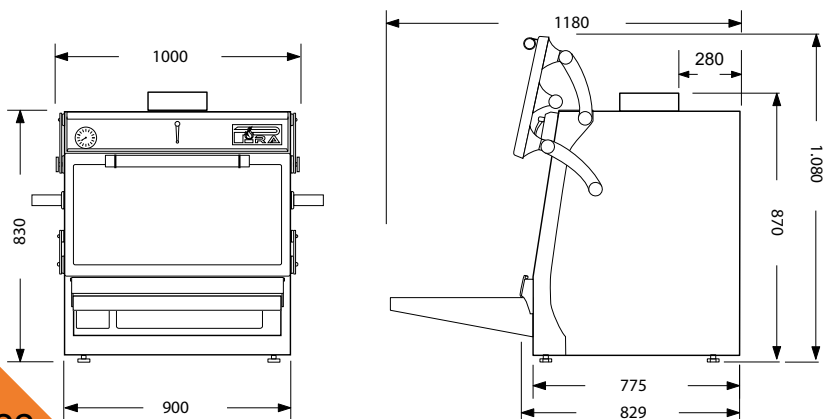
**PIRA 90 LUX INOX ED**

### MODELS

REF.	MODEL
500104	Pira 90 LUX Inox ED

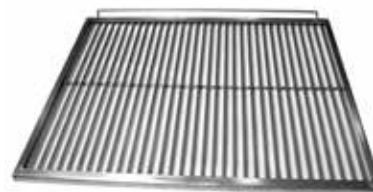
### TECHNICAL INFORMATION

Average production	110 Kg/h
Maximum charcoal capacity	5 Kg
Maximum charcoal consumption	6 Kg. per service
Fire up time	30 min.
Cooking temperature	de 180° C a 350° C
Capacity in GN trays	1 x GN 1/1 + 1 x GN 2/4
Smoke outlet Ø	180 mm
Net weight	244 Kg.
Power equivalence	6 KW



### INCLUDED ACCESSORIES

REF.	DESCRIPTION
950005	Meat tongs 330 mm
950001	Poker
900050	Rod grill Pira 90 LUX
904050	Front inox table 40 cm



ROD GRILL PIRA 90 LUX  
780 X 625



POKER



MEAT TONGS 330 MM

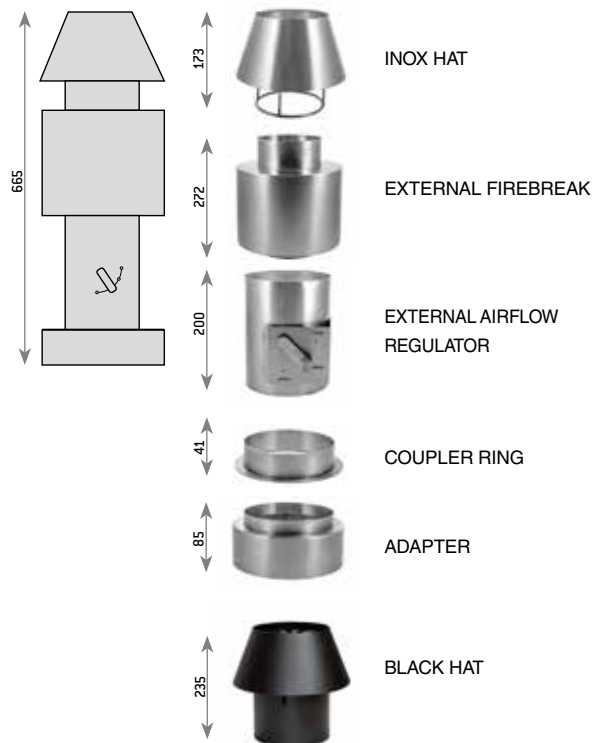


FRONT INOX TABLE 40 CM

## ACCESSORIES

REF. DESCRIPTION

750002	External airflow regulator
750003	External firebreak
750004	Inox hat
750001	Coupler ring
770254	Coal bunker table Pira 90 LUX ED
901050	Grooved grill Pira 90 LUX
750005	Adapter
750006	Black hat
920050	Warming tray for dishes Pira 90 LUX
960050	Griddle plate Pira 90 LUX
970050	Split Pira 90 LUX (4 guides)
970052	Split Pira 90 LUX (7 guides)
960052	Half griddle plate Pira 90 LUX
900052	Half rod grill Pira 90 LUX
901052	Half grooved grill Pira 90 LUX
965090	Skewers support Pira 90 LUX (11 u.)
965092	1/2 skewers support Pira 90 (4 u.)
955090	Skewer Pira 90 - 120
902550	Front inox table 29 cm



WARMING TRAY PIRA 90 LUX



GROOVED GRILL PIRA 90 LUX  
700 X 585



GRIDDLE PLATE PIRA 90 LUX  
715 X 590



SKEWERS SUPPORT PIRA 90 LUX



SPLIT



HALF GRIDDLE PLATE PIRA 90 LUX  
325 X 587



HALF ROD GRILL PIRA 90 LUX  
385 X 625



HALF GROOVED GRILL PIRA 90 LUX  
300 X 585



COAL BUNKER TABLE PIRA 90 LUX ED

## RECOMMENDED EXTRACTION HOODS

*Inverter and intermediate air chamber*

REF. DESCRIPTION

711214	Inox hood 1200 x 1400
790012	Fan motor 15/7 3 HP
790020	Fire fighting system

## FILTRATION SMOKES / ODORS

REF. DESCRIPTION

700012	FUO 8000P
700022	ODORLESS 8000P
700032	HIDROPIRA 8000

# PIRA

## 120 LUX



175 covers

- Made of cast iron
- Piracold® refrigeration system
- 7 guides
- High temperature resistant glass door
- Front ash drawer
- Built-in firebreak inside the oven
- Analog temperature display
- Exhaust switch to control air flow
- Built-in grease collector
- Standard supply:
  - 1 Meat tongs
  - 1 Poker
  - 1 Inox rod grill Pira 120 LUX



**PIRA 120 LUX INOX**



**PIRA 120 LUX INOX SD**



**PIRA 120 LUX BLACK**

### MODELS

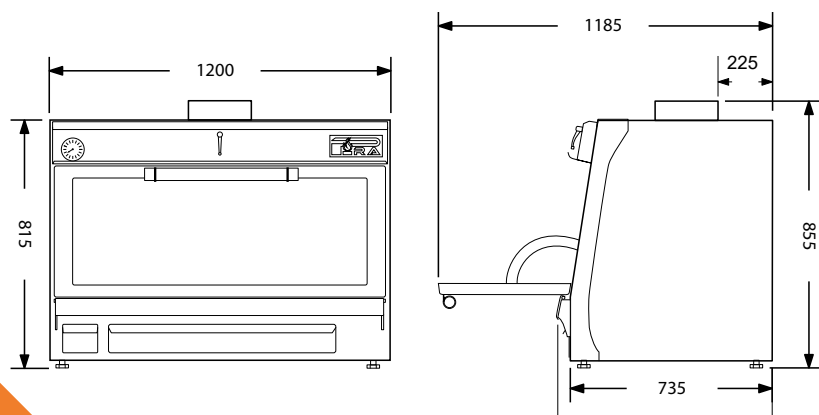
REF.	MODEL
120101	Pira 120 LUX Black
120102	Pira 120 LUX Inox
120103	Pira 120 LUX Inox SD

### TECHNICAL INFORMATION

Average production	150 Kg/h
Maximum charcoal capacity	6 Kg
Maximum charcoal consumption	6 Kg. per service
Fire up time	30 min.
Cooking temperature	de 180° C a 350° C
Capacity in GN trays	1 x GN 2/1 + 1 x GN 1/1
Smoke outlet Ø	210 mm
Net weight	306 Kg.
Power equivalence	8 KW

### INCLUDED ACCESSORIES

REF.	DESCRIPTION
950005	Meat tongs 330 mm
950008	Poker Pira 120
900120	Rod grill Pira 120 LUX



ROD GRILL PIRA 120 LUX  
1060 X 625



POKER 845X140

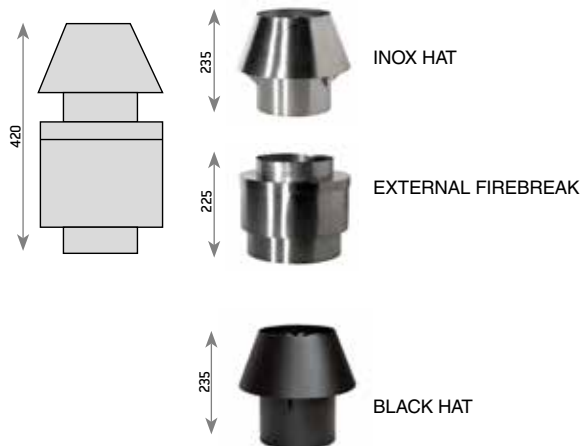


MEAT TONGS 330 MM



## ACCESSORIES

REF.	DESCRIPTION
750007	External firebreak
750008	Inox hat
770220	Coal bunker table Pira 120
901120	Grooved grill Pira 120 LUX
750009	Black hat 120
920120	Warming tray for dishes Pira 120 LUX
960122	Half griddle plate Pira 120 LUX
970120	Split Pira 120 LUX 4 guides
970122	Split Pira 120 LUX 7 guides
900122	Half rod grill Pira 120 LUX
901122	Half grooved grill Pira 120 LUX
965120	Skewers support Pira 120 (15 u.)
965122	1/2 skewers support Pira (6 u.)
955090	Skewer Pira 90 - 120



WARMING TRAY PIRA 120 LUX



GROOVED GRILL PIRA 120 LUX  
990 X 585



SKEWERS SUPPORT PIRA 120 LUX



SPLIT



HALF GRIDDLE PLATE PIRA 120 LUX  
458 X 590



HALF GROOVED GRILL PIRA 120 LUX  
585 X 460



HALF ROD GRILL PIRA 120 LUX  
535 X 625



COAL BUNKER TABLE PIRA 120 LUX

## RECOMMENDED EXTRACTION HOODS

*Inverter and intermediate air chamber*

REF.	DESCRIPTION
711514	Inox hood 1500 x 1400
790013	Fan motor 18/9 3 HP
790020	Fire fighting system

## FILTRATION SMOKES / ODORS

REF.	DESCRIPTION
700012	FUO 8000P
700022	ODORLESS 8000P
700032	HIDROPIRA 8000

# PIRA

## 120 LUX ED



175 covers

- Made of cast iron
- Piracold® refrigeration system
- 7 guides
- High temperature resistant glass door
- Front ash drawer
- Built-in firebreak inside the oven
- Analog temperature display
- Exhaust switch to control air flow
- Built-in grease collector
- Standard supply:
  - 1 Meat tongs
  - 1 Poker
  - 1 Inox rod grill Pira 120 LUX
  - Front inox table 40 cm



**PIRA 120 LUX INOX ED**

### MODELS

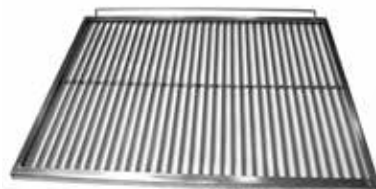
REF.	MODEL
120104	Pira 120 LUX Inox ED

### TECHNICAL INFORMATION

Average production	150 Kg/h
Maximum charcoal capacity	6 Kg
Maximum charcoal consumption	6 Kg. per service
Fire up time	30 min.
Cooking temperature	de 180° C a 350° C
Capacity in GN trays	1 x GN 2/1 + 1 x GN 1/1
Smoke outlet Ø	210 mm
Net weight	306 Kg.
Power equivalence	8 KW

### INCLUDED ACCESSORIES

REF.	DESCRIPTION
950005	Meat tongs 330 mm
950008	Poker Pira 120
900120	Rod grill Pira 120 LUX
904012	Front inox table 40 cm



ROD GRILL PIRA 120 LUX  
1060 X 625



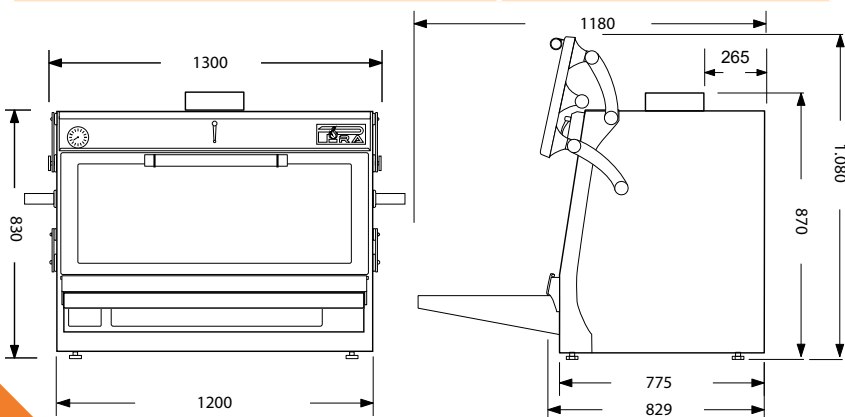
POKER 845X140



MEAT TONGS 330 MM



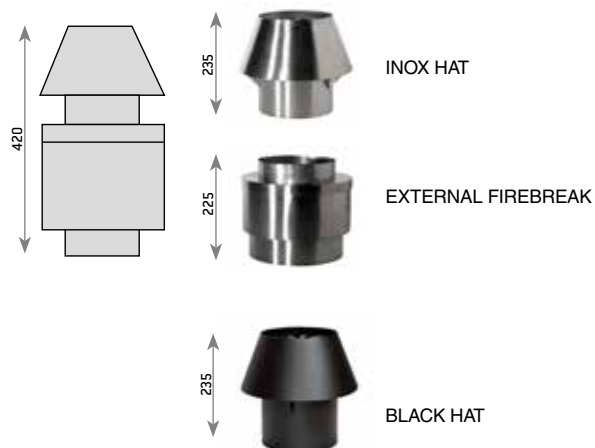
FRONT INOX TABLE 40 CM



## ACCESSORIES

REF. DESCRIPTION

750007	External firebreak
750008	Inox hat
770220	Coal bunker table Pira 120 ED
901120	Grooved grill Pira 120 LUX
750009	Black hat 120
920120	Warming tray for dishes Pira 120 LUX
960122	Half griddle plate Pira 120 LUX
970120	Split Pira 120 LUX 4 guides
970122	Split Pira 120 LUX 7 guides
900122	Half rod grill Pira 120 LUX
901122	Half groved grill Pira 120 LUX
965120	Skewers support Pira 120 (15 u.)
965122	1/2 skewers support Pira 120 (6 u.)
955090	Skewer Pira 90 - 120
902512	Front inox table 29cm



WARMING TRAY PIRA 120 LUX



GROOVED GRILL PIRA 120 LUX  
990 X 585



SKEWERS SUPPORT PIRA 120 LUX



SPLIT



HALF GRIDDLE PLATE PIRA 120 LUX  
458 X 590



HALF GROOVED GRILL PIRA 120 LUX  
585 X 460



HALF ROD GRILL PIRA 120 LUX  
535 X 625



COAL BUNKER TABLE PIRA 120 LUX

## RECOMMENDED EXTRACTION HOODS

*Inverter and intermediate air chamber*

REF. DESCRIPTION

711514	Inox hood 1500 x 1400
790013	Fan motor 18/9 3 HP
790020	Fire fighting system

## FILTRATION SMOKES / ODORS

REF. DESCRIPTION

700012	FUO 8000P
700022	ODORLESS 8000P
700032	HIDROPIRA 8000

# PIRA

## 90 D LUX



150 covers

- Made of cast iron
- Piracold® refrigeration system
- 7 guides lower chamber
- 8 guides upper chamber
- High temperature resistant glass door
- Front ash drawer
- Built-in firebreak inside the oven
- Analog temperature display
- Exhaust switch to control air flow
- Built-in grease collector
- Standard supply:
  - 1 Meat tongs
  - 1 Poker
  - 1 Inox rod grill Pira 90 D LUX



**PIRA 90 D LUX INOX**



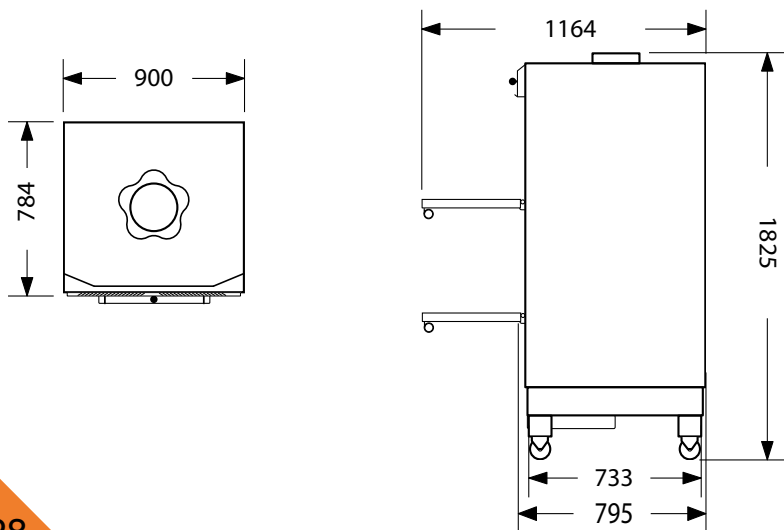
**PIRA 90 D LUX BLACK**

### MODELS

REF.	MODEL
170101	Pira 90 D LUX Black
170102	Pira 90 D LUX Inox

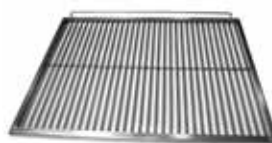
### TECHNICAL INFORMATION

Average production	120 Kg/h
Maximum charcoal capacity	5 Kg
Maximum charcoal consumption	6 Kg. per service
Fire up time	30 min.
Cooking temperature	de 180° C a 350° C
Capacity in GN trays	1 x GN 1/1 + 1 x GN 2/4
Smoke outlet Ø	180 mm
Net weight	416 Kg.
Power equivalence	6 KW



### INCLUDED ACCESSORIES

REF.	DESCRIPTION
950005	Meat tongs 330 mm
950001	Poker
900050	Rod grill Pira 90 D LUX



ROD GRILL PIRA 90 D LUX  
780 X 625



POKER

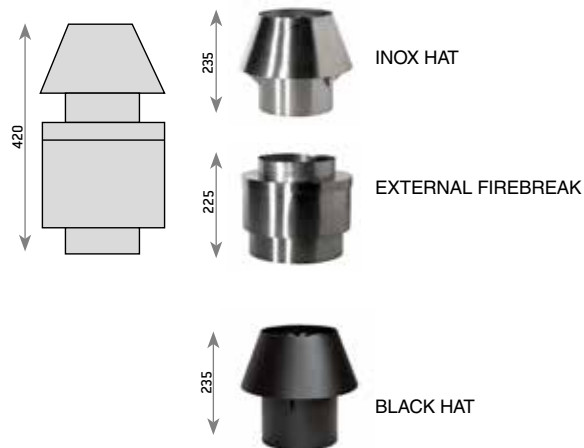


MEAT TONGS 330 MM



## ACCESSORIES

REF.	DESCRIPTION
759007	External firebreak
759008	Inox hat
750006	Black hat
901130	Grooved grill Pira 90 LUX
920050	Warming tray for dishes Pira 90 LUX
960050	Griddle plate Pira 90 LUX
970050	Split Pira 90 LUX (4 guides)
970052	Split Pira 90 LUX (7 guides)
960052	Half griddle plate Pira 90 LUX
900052	Half rod grill Pira 90 LUX
901052	Half grooved grill Pira 90 LUX
965090	Skewers support Pira 90 LUX (11 u.)
965092	1/2 skewers support Pira 90 (4 u.)
955090	Skewer Pira 90 - 120



WARMING TRAY PIRA 90 LUX



GROOVED GRILL PIRA 90 LUX  
700 X 585



GRIDDLE PLATE PIRA 90 LUX  
715 X 590



SKEWERS SUPPORT PIRA 90 LUX



SPLIT



HALF GRIDDLE PLATE PIRA 90 LUX  
515 X 590



HALF ROD GRILL PIRA 90 LUX  
385 X 625



HALF GROOVED GRILL PIRA 90 LUX  
515 X 470

## RECOMMENDED EXTRACTION HOODS

*Inverter and intermediate air chamber*

REF.	DESCRIPTION
711214	Inox hood 1200 x 1400
790012	Fan motor 15/7 3 HP
790020	Fire fighting system

## FILTRATION SMOKES / ODORS

REF.	DESCRIPTION
700012	FUO 8000P
700022	ODORLESS 8000P
700032	HIDROPIRA 8000



**Chef Martín Berasategui**  
**8 Michelin stars**



# BARBECUES |



# PIRA

## BBQ-M80



100 covers

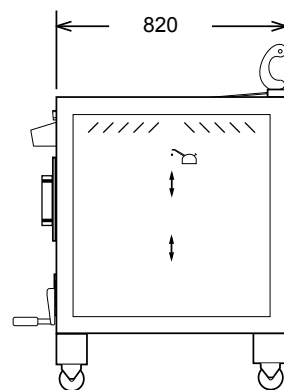
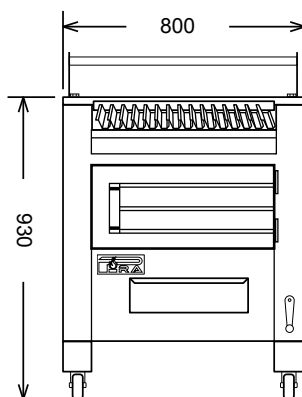
- Made of cast iron
- Hopper elevation system
- Fully insulated walls and background
- Removable grill
- Removable front grease collector
- Front ash drawer
- Nylon casters
- Standard supply:
  - 1 Meat tongs
  - 1 Poker
  - 1 Grooved grill 620 x 780

### MODELS

REF.	MODEL
800000	Pira BBQ-M80

### TECHNICAL INFORMATION

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



PIRA BBQ-M80



**INCLUDED ACCESSORIES**

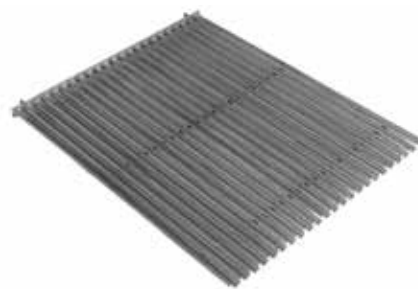
REF.	DESCRIPTION
950002	Meat tongs
950001	Poker
901022	Grooved grill BBQ 620 x 780



POKER



MEAT TONGS



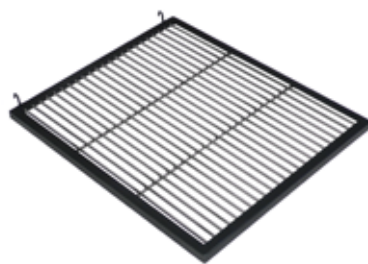
GROOVED GRILL BBQ 620 X 780

**ACCESSORIES**

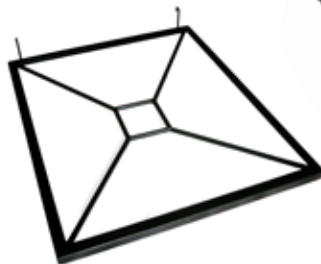
REF.	DESCRIPTION
900022	Rod grill BBQ 620 x 730
902044	Casserole support 620 x 730
903000	Rotary grill 700 x 320
905000	Skewer
909000	Black lateral table 810 x 350
900222	1/2 rod grill BBQ-80/150
901222	1/2 grooved grill BBQ-80/150

**ACCESSORIES**

REF.	DESCRIPTION
905001	Skewer support kit
904002	Rotary grill handle
905003	Coal shovel
904001	Rotary grill support kit
909050	Inox lateral table 810 x 350
901224	1/2 griddle BBQ 80/150
901224	Griddle BBQ 80/150



ROD GRILL 620X730



CASSEROLE SUPPORT 620X730



SKEWER



SKEWER SUPPORT KIT



ROTARY GRILL HANDLER



COAL SHOVEL



ROTARY GRILL 700 X 320



INOX LATERAL TABLE 810 X 350



BLACK LATERAL TABLE 810X 350



ROTARY GRILL SUPPORT KIT

1/2 ROD GRILL BBQ-80 /150  
310 X 7801/2 GRIDDLE BBQ-80 /150  
310 X 7801/2 GROOVED GRILL BBQ-80 /150  
310 X 780**RECOMMENDED PIRA EXTRACTION HOOD**

REF.	DESCRIPTION
711214	Inox hood 1200 x 1400
790012	Fan motor 15/7 3 HP
790020	Fire fighting system

**FILTRATION SMOKES / ODORS**

REF.	DESCRIPTION
700012	FUO 8000P
700022	ODORLESS 8000P
700032	HIDROPIRA 8000

# PIRA

## BBQ-M120



170 covers

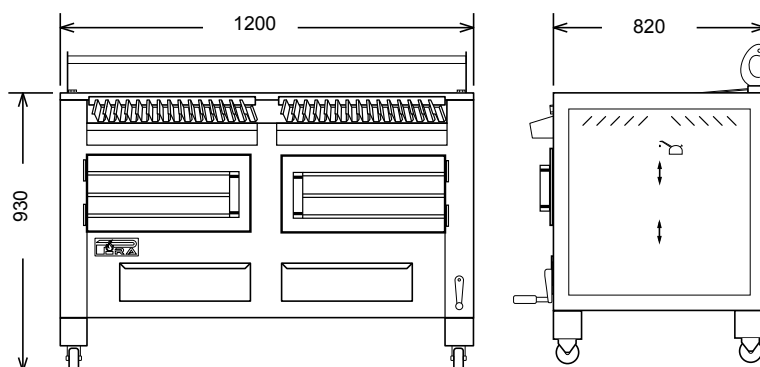
- Made of cast iron.
- Hopper elevation system
- Fully insulated walls and background
- Removable grill
- Removable front grease collector
- Front ash drawer
- Nylon casters
- Standard supply:
  - 1 Meat tongs
  - 1 Poker
  - 2 Grooved grill 495 x 780

### MODELS

REF.	MODEL
120000	Pira BBQ-M120

### TECHNICAL INFORMATION

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



PIRA BBQ-M120

**INCLUDED ACCESSORIES**

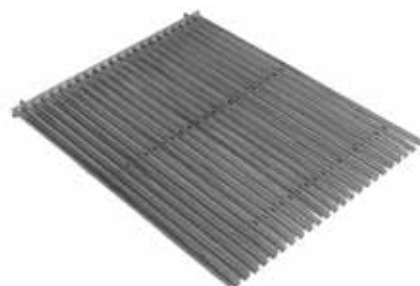
REF.	DESCRIPTION
950002	Meat tongs
950001	Poker
901023	Grooved inox grill BBQ 495 x 780



POKER



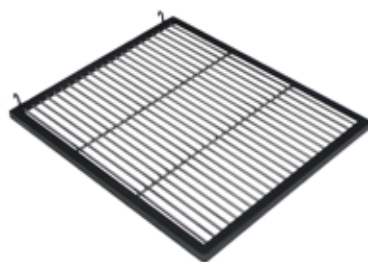
MEAT TONGS



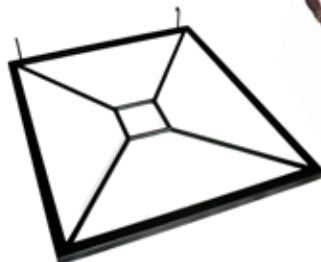
GROOVED GRILL BBQ 495 X 780

**ACCESSORIES**

REF.	DESCRIPTION
900023	Rod grill BBQ 495 x 730
902045	Casserole support 495 x 730
904101	Rotary grill 1050 x 320
905000	Skewer
909000	Black lateral table 810 x 350
901034	Griddle BBQ-M120



ROD GRILL 495X780



CASSEROLE SUPPORT 495X730



SKEWER



KIT SUPPORT SKEWERS



ROTARY GRILL HANDLER



COAL SHOVEL



ROTARY GRILL 1050 X 320



INOX LATERAL TABLE 810 X 350



BLACK LATERAL TABLE 810X 350



ROTARY GRILL SUPPORT KIT

**RECOMMENDED PIRA EXTRACTION HOOD**

REF.	DESCRIPTION
711514	Inox hood 1500 x 1400
790013	Fan motor 18/9 3 HP
790020	Fire fighting system

**FILTRATION SMOKES / ODORS**

REF.	DESCRIPTION
700012	FUO 8000P
700022	ODORLESS 8000P
700032	HIDROPIRA 8000

# PIRA

## BBQ-M150



200 covers

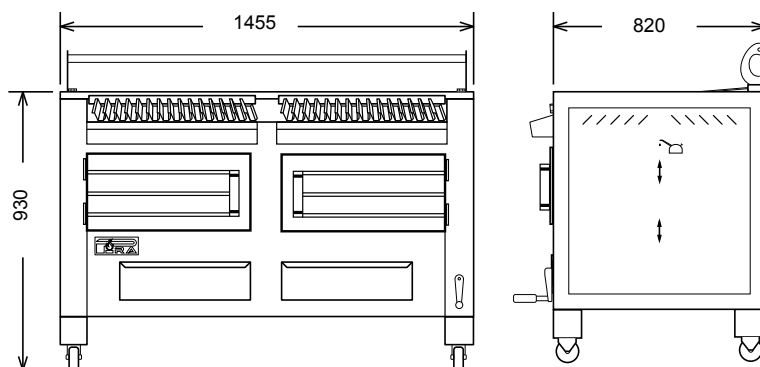
- Made of cast iron
- Hopper elevation system
- Fully insulated walls and background
- Removable grill
- Removable front grease collector
- Front ash drawer
- Nylon casters
- Standard supply:
  - 1 Meat tongs
  - 1 Poker
  - 2 Grooved grill 620x780

### MODELS

REF.	MODEL
160000	Pira BBQ-M150

### TECHNICAL INFORMATION

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



PIRA BBQ-M150



**INCLUDED ACCESSORIES**

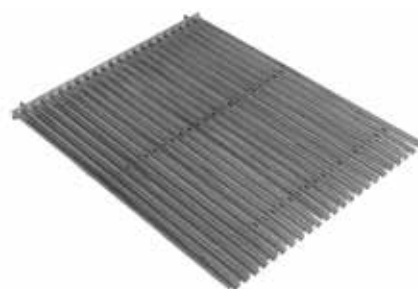
REF.	DESCRIPTION
950002	Meat tongs
950001	Poker
901022	Grooved inox grill BBQ 620 x 780



POKER



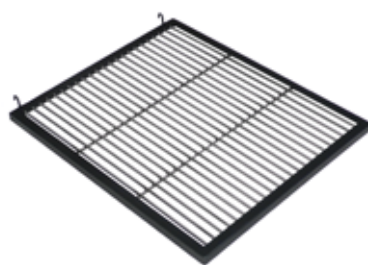
MEAT TONGS



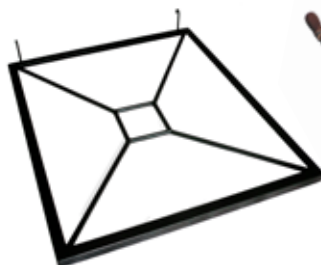
GROOVED GRILL BBQ 620 X 780

**ACCESSORIES**

REF.	DESCRIPTION
900022	Rod grill BBQ 620 x 730
902044	Casserole support 620 x 730
904000	Rotary grill 1300 x 320
905000	Skewer
909000	Black lateral table 810 x 350
900222	1/2 rod grill BBQ-80/150
901222	1/2 grooved grill BBQ-80/150



ROD GRILL 620X730



CASSEROLE SUPPORT 620X730



SKEWER



KIT SUPPORT SKEWERS



ROTARY GRILL HANDLER



COAL SHOVEL



ROTARY GRILL 1300 X 320



INOX LATERAL TABLE 810 X 350



BLACK LATERAL TABLE 810X 350



ROTARY GRILL SUPPORT KIT

1/2 ROD GRILL BBQ-80 /150  
310 X 7801/2 GRIDDLE BBQ-80 /150  
310 X 7801/2 GROOVED GRILL BBQ-80 /150  
310 X 780**RECOMMENDED PIRA EXTRACTION HOOD**

REF.	DESCRIPTION
711711	Inox hood 1700 x 1400
790013	Fan motor 18/9 3 HP
790020	Fire fighting system

**FILTRATION SMOKES / ODORS**

REF.	DESCRIPTION
700013	FUO 10000P
700022	ODORLESS 8000P
700033	HIDROPIRA 10000



Chef David de Jorge  
*Robin Food*



**ROBATA**



# PIRA

## ESP-80

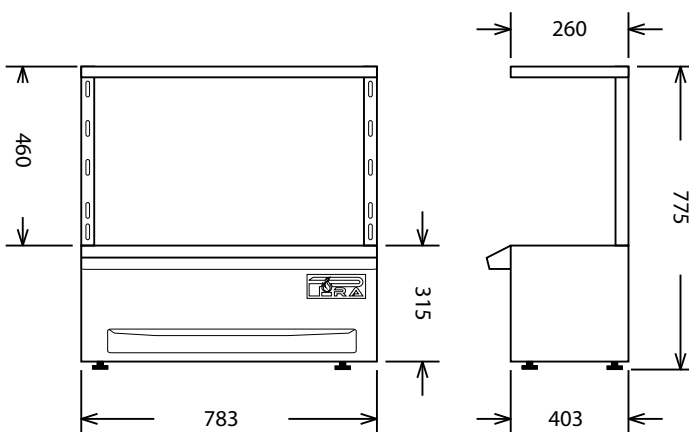
- Interior in refractory brick
- Iron cast hopper
- Column with 5 positions
- Top warming tray shelf
- Removable front grease collector
- Front ash drawer
- Metallic feet
- Ready to be used with:
  - Skewers
  - Grooved grill
  - Rod grill
  - Espetos

### MODELS

REF.	MODEL
350000	Pira ESP-80 Basic
350099	Pira ESP-80 Complet

### TECHNICAL INFORMATION

Average production	20 Kg/h
Maximum charcoal consumption	2,5-3,5 Kg. per service
Fire up time	30 min.
Cooking temperature	de 180° C a 250° C
Net weight	111 Kg.



**PIRA ESP-80 BASIC**



**PIRA ESP-80 COMPLET**



## INCLUDED ACCESSORIES ESP-80 BASIC

REF.	DESCRIPTION
950002	Meat tongs
950001	Poker
923500	Support for skewers



POKER



MEAT TONGS



SUPPORT SKEWERS

## INCLUDED ACCESSORIES ESP-80 COMPLET

REF.	DESCRIPTION
923500	Support for skewers
950002	Meat Tongs
950001	Poker
923501	Single skewer ESP (4 u.)
923511	Double skewer ESP (4 u.)
923515	Rod grill inox ESP
923510	Grooved grill inox ESP



SINGLE SKEWER



DOUBLE SKEWER



ROD GRILL ESP



GROOVED GRILL ESP

## ACCESSORIES

REF.	DESCRIPTION
773500	Table ESP-80



TABLE ESP-80



TABLE ESP-80

# PIRA

## ESP-160

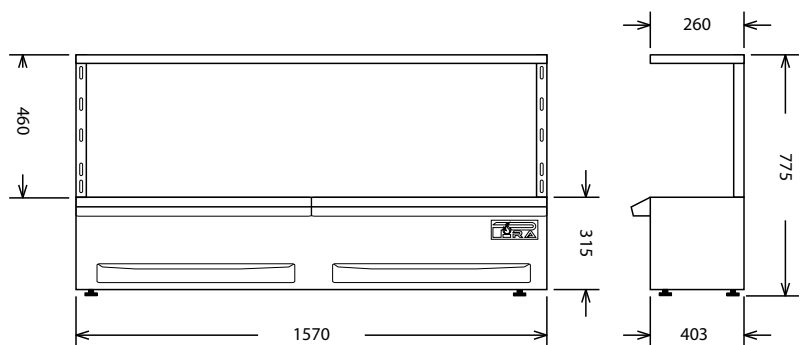
- Interior in refractory brick
- Iron cast hopper
- Column with 5 positions
- Top warming tray shelf
- Removable front grease collector
- Front ash drawer
- Metallic feet
- Ready to be used with:
  - Skewers
  - Grooved grill
  - Rod grill
  - Espetos

### MODELS

REF.	MODEL
353500	Pira ESP-160 Basic
353599	Pira ESP-160 Complet

### TECHNICAL INFORMATION

Average production	40 Kg/h
Maximum charcoal consumption	5-7 Kg. per service
Fire up time	40 min.
Cooking temperature	de 180° C a 250° C
Net weight	175 Kg.



**PIRA ESP-160 BASIC**



**PIRA ESP-160 COMPLET**

**INCLUDED ACCESSORIES ESP-160 BASIC**

REF. DESCRIPTION

950002	Meat tongs
950001	Poker
923500	Support for skewers (2 u.)



POKER



MEAT TONGS



SUPPORT SKEWERS

**INCLUDED ACCESSORIES ESP-160 COMPLET**

REF. DESCRIPTION

923500	Support for skewers (2 u.)
950002	Meat Tongs
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.)



SINGLE SKEWER



DOUBLE SKEWER



ROD GRILL ESP



GROOVED GRILL ESP

**ACCESSORIES**

REF. DESCRIPTION

773535	Table ESP-160
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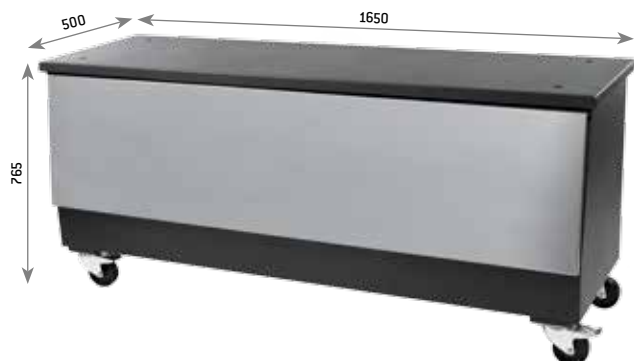


TABLE ESP-160



TABLE ESP-160

# PIRA

## BRA-60

## BRA-80

- Built-in firebreak
- Auxiliary table
- Poker
- Exhaust switch to control air flow
- Chamber for wood
- Chamber for charcoal
- Models: Pira BRA 60 & Pira BRA 80

### MODELS

REF.	MODEL
580060	Pira BRA-60
580080	Pira BRA-80



**PIRA BRA-60**



**PIRA BRA-80**



## INCLUDED ACCESSORIES

REF.	DESCRIPTION
950001	Poker



POKER

## ACCESSORIES

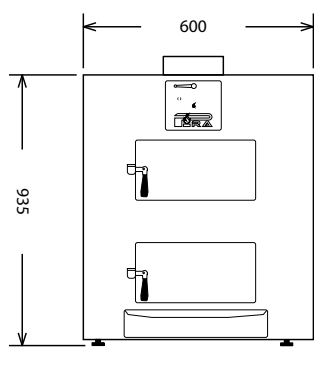
REF.	DESCRIPTION
770060	Table BRA-60
770080	Table BRA-80



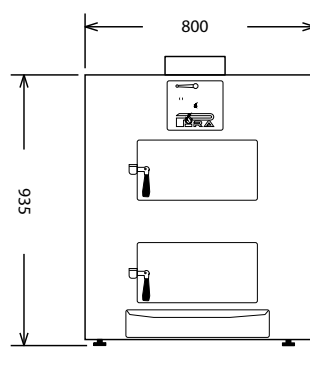
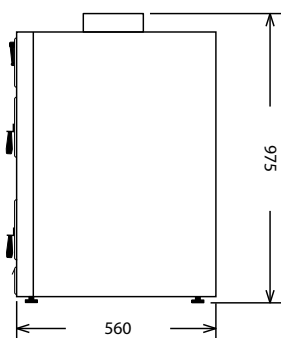
TABLE BRA-60



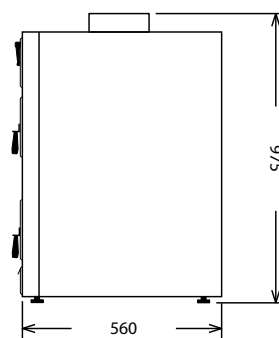
TABLE BRA-80



PIRA BRA-60



PIRA BRA-80



# PIRA COOKWARE

- Cast aluminium cookware
- Handmade clay cookware
- Gastronorm pans
- Round pans
- Specially designed for charcoal ovens
- Clay without metallic particles
- Gravity cast aluminium

## HAND-CAST ALUMINIUM

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

This line is totally artisan, hand-cast piece by piece, one by one, but also with the most advanced gravity casting technique. The gravity casting ensures the maximum toughness of the molecular structure, and therefore a higher resistance at the temperatures that is not comparable at the mass productions manufactured by injection, that are exposed to deformations in times of continuous high temperatures.

The molecular structure of the Pira cookware pieces, together with the high thermal conductivity of the material, are a guarantee of a uniform and rapid distribution of temperature and thus ensures a perfect cooking. To ensure maximum heat conduction, the bottom of the pieces are diamond ground.

The top of the pieces is coated with Teflon of highest quality, ensuring maximum durability and easy cooking to work with optimal results.

The Cookware Pira, guarantees the authentic “Pira flavour”



# RUSTIC COOKWARE

Pira Charcoal Ovens in search of the authentic flavors and also ancestral images has designed and developed a “rustic” cookware line.

Like the charcoal ovens and the cast aluminum cookware, this rustic line of cookware is also completely handmade, manufactured by hand, piece by piece. Manufacturing techniques for this cookware line go back hundreds of years and collect the experiences and wisdom of the most important craftsmen. The only element manufacturing for this line is the clay.

It may seem simple and basic, but it is not, quite the opposite. To manufacture this line of cookware, we have to go find the best clay that can be found today with a high refractory qualities without ferritic elements to ensure again unsurpassed molecular structure. Similarly, we must take care extreme form about the extraction and manipulation of the clay.

The final result are unique pieces of clay and ultra resistant to high charcoal oven temperatures and the fire. The more you use, more become hardened, reaching temperatures up to 1000 degrees without danger of breaking.

Thus the heat resistance of the rustic pieces of Pira is significantly higher than the pieces of cast aluminum and obviously to the cookware of clay that is available commercially handmade or not.

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





## CAST ALUMINIUM COOKWARE

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 (325x254) 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
932425	GN TRAY 2/4 (530x162) 2.5 CMS HEIGHT GRILL
937216	CASSEROLE 16 CM 4,5 CMS HEIGHT
937220	CASSEROLE 20 CM 4,5 CMS HEIGHT
937224	CASSEROLE 24 CM 4,5 CMS HEIGHT
937228	CASSEROLE 28 CM 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

## CLAY COOKWARE

940012	SHALLOW CLAY CASSEROLE 10-12 CMS
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





# CHARCOAL

In Pira we have selected for our clients the best charcoal from hardwoods and high calorific value.

Coals specially for charcoal ovens and charcoal barbecues, with very few spark and high performance. The calibers are large for a more uniform and stable ember during service. At the same time, these coals provide just the right touch of smoke on our dishes, giving scent and aroma to the food to have the unmistakable taste of the authentic Pira flavour.

Contact us and we will advise the best coal for your oven.



# PIRA

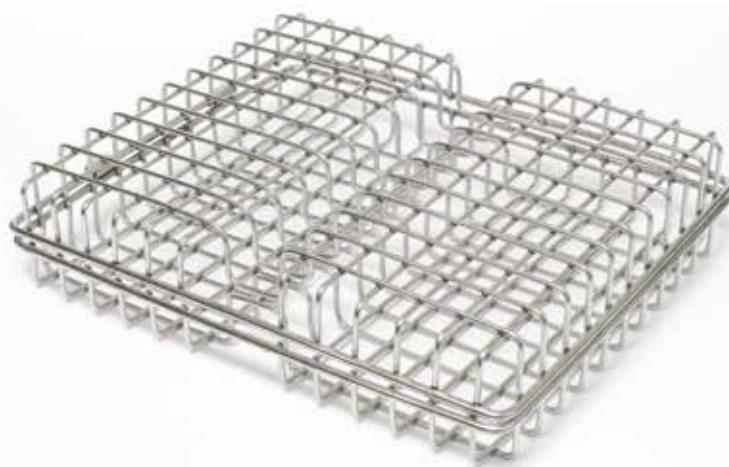
## ACCESSORIES

- Inox cages
- Fish grill clamp
- Designed for charcoal ovens
- Stainless steel
- Ideal for fish and seafood

### 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.



Ref.	Description
950025	INOX CAGE FOR OVEN 250X210X60
950030	INOX CAGE FOR OVEN 300X260X60

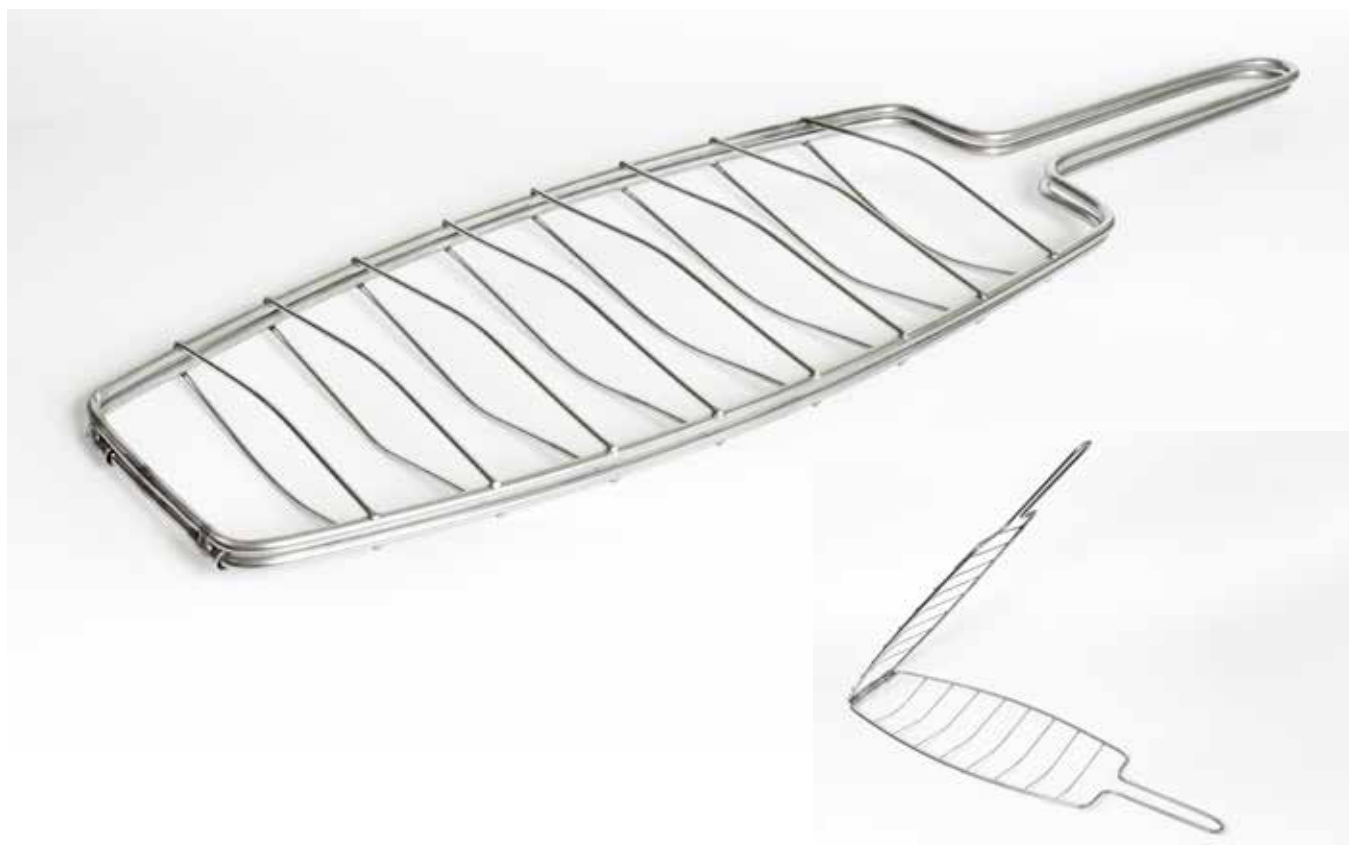


## FISH GRILL CLAMP

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.



Ref.	Description
950010	FISH GRILL CLAMP INOX 540x180x40





# **SELECTING THE OVEN AIR EXTRACTION ELIMINATION OF SMOKE ELIMINATION OF SMELLS**







## CHOICE OF THE OVEN

When we choose the PIRA charcoal oven, it is important to clear the needs of the restaurant where will be placed, and performance that is expected of it. Once we clear the needs and taking into account the space available for placing the oven, the oven will be chosen according to their performance and size.

The PIRA-70 LUX model is perfect for bars, small restaurants or establishments where the grill is a complement in the menu.

The PIRA-70 XL LUX, PIRA 80 LUX and the PIRA 90 LUX models are suitable for all types of establishments: bars, restaurants, hotels .... We have to adjust our choice of the oven at the establishment's service capacity.

The PIRA 120 LUX and PIRA 90 D LUX models, for its size and performance, are mainly acquired by great restaurants, hotels and establishments dedicated to banquets and catering.

MODEL	DIMENSIONS	COVERS	GRILL DIMENSIONS
PIRA-70 LUX	706 x 555 x 650	90	585 x 465
PIRA-70 LUX ED	800 x 595 x 650	90	585 x 465
PIRA-70 XL LUX	706 x 625 x 650	100	585 x 535
PIRA-70 XL LUX ED	800 x 665 x 650	100	585 X 535
PIRA-80 LUX	806 x 625 x 650	115	685 x 535
PIRA-80 LUX ED	900 x 665 x 650	115	685 X 535
PIRA-90 LUX	910 x 735 x 815	130	780 x 625
PIRA-90 LUX ED	1010 x 775 x 815	130	780 X 625
PIRA-120 LUX	1200 x 735 x 815	175	1060 x 625
PIRA-120 LUX ED	1300 x 775 x 815	175	1060 x 625
PIRA-90 D LUX	900 x 790 x 1800	150	780 x 645

Once chosen the model, we need to focus on accessories and complements. Do we need a table? What combination of chimney kit we choose? How many grills and which type of grills we want to cook with the oven?

## DESIGN AND ACCESSORIES

The Pira ovens have an internal air-flow regulator and internal firebreak. Therefore, the ovens are ready to work from the first time, simply by placing them under a hood. The diameter of the output are 180 or 220 mm, depending on the models.

So, if you want to install a PIRA charcoal oven in a kitchen beside the other cooking elements, and although our oven has firewalls and the air-flow regulator device incorporated , we recommend install the oven with the external firebreak, the external air-flow regulator, and the hat.

The external firebreak like the inner firebreak, avoids any possibility that flames or sparks can go out the chimney. But as these devices are visible to the naked eye there is no possibility of turning on the oven without noticing its absence.

In view of the existing legislation in some countries, there is also the possibility to purchase these accessories as external elements in the oven. The regulations in most countries indicate that there has to exist an independent exit for smokes coming from solid fuels (firewood and charcoal) and in some cases requires that the firebreak be visible to the naked eye, so we must always observe the applicable law. So according to the local regulations and customer needs, the outlet vent kit can be adapted to all situations.

All PIRA ovens must be installed under a hood for greater efficiency in the air-flow

There are two possibilities:

The first option would be to install a direct air shot, ignoring even any kit chimney accessory from the oven smoke exit to the outside. However, we need to use a extraction hood for an efficient extraction of the smokes that come out of the oven when opening the door.

The second option, and the most common is to use the chimney kit in its many versions.

The components and possible chimney kit versions are:



*Adapter + Inox Hat*



*Adapter + Coupler ring  
+ Ext. firebreak + Inox Hat*



*Adapter + Ext. airflow regulator  
+ Ext. firebreak + Inox Hat*



*Black hat*



### ***Inox hat***

Slightly lowers the temperature of the smoke, ensuring better air throw and it is an extra supplemental security because it does not let anything come into the oven through the chimney.



### ***External firebreak***

Same as the inner firebreak prevents any spark or flame leaving the oven, and prevents that from entering the ventilation ducts. A detachable version is available for the Pira-120 LUX model.



### ***External airflow regulator***

Regulates the air-flow with an external device, and moreover its own way of tube also ensures better air circulation.



### ***Coupler ring***

It's necessary to place when we install the external firebreak without the external air-flow regulator device. Not required for the Pira-120 LUX model.



### ***Adapter***

Reduces diameter of the smoke exit & hot air, from 180 mm to 150 mm. Not required for the Pira-120 LUX model.



### ***Black hat***

Complies the same function as the stainless steel hat but without the need to place the adapter.



# AIR EXTRACTION

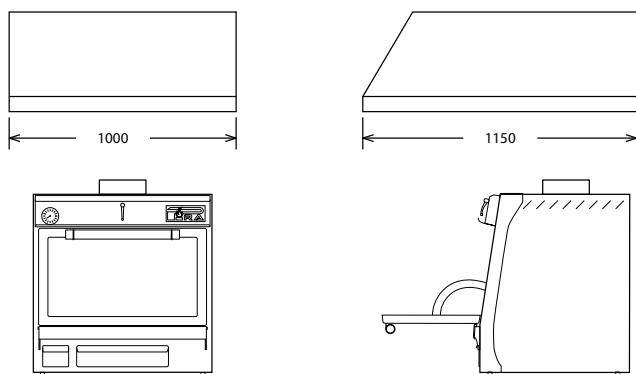


PIRA recommends and offers inverted hoods, ie with hood filters at the front and not behind, just above the oven door. Therefore, we recommend fairly deep hoods because it is desirable that the hood covering the oven depth plus the distance of the open door.

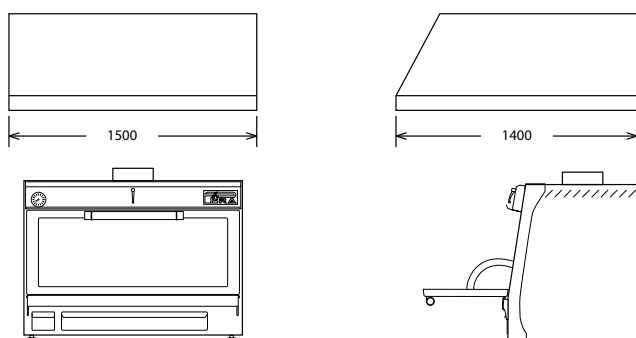
PIRA provides hoods with a fire fighting system kit.

It is important to consult in each case the local regulations regarding the regulations of fire safety systems.

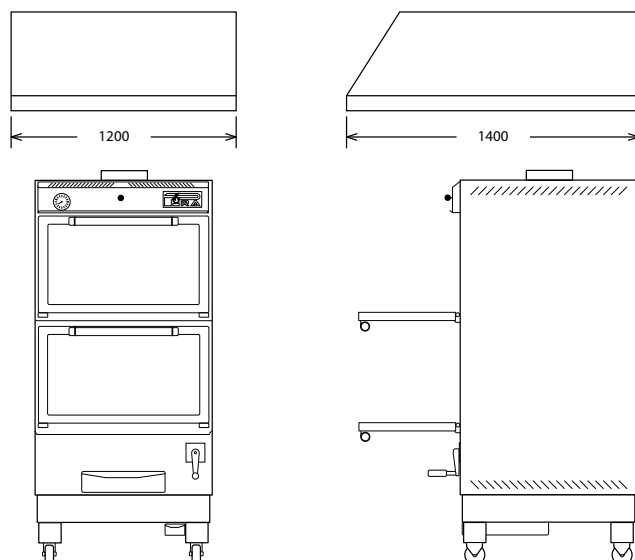
## ***Pira 70 LUX, 70 LUX ED, 70 XL LUX, 70 XL LUX ED, 80 LUX, 80 LUX ED***



## ***Pira 120 LUX, 120 LUX ED***



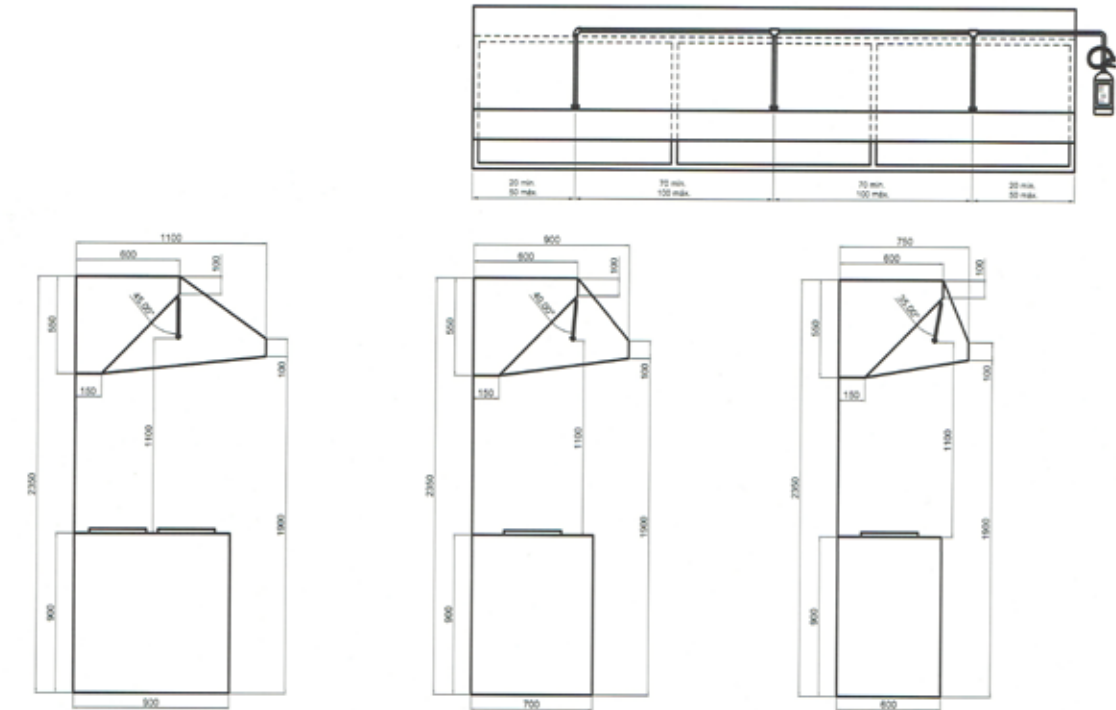
## ***Pira 90 LUX, 90 LUX ED, 90 D LUX***



## FIRE FIGHTING SYSTEM KIT

Pira recommends and offers the possibility of equipping the hoods with the Fire Fighting kit. Although optional, the kit can be added only at the time of manufacturing.

The kit consists of an automatic system activated through sprinklers. The equipment consists of a container and a tubing channeling both permanently pressurized to give an instant response in case of fire setting. The system is autonomous and does not need electric power to being activated for operation 24 hours a day, with or without activity in the kitchen.



The extinguishing agent is activated when the thermal fuse reaches a temperature of  $93^{\circ}\text{C}$ . The aqueous component allows rapid extinction and immediate cooling of the area, while the foaming agent creates a uniform coating which prevents the reactivation of fire.

The system components (nitrogen, water and biodegradable foam) are completely harmless to humans and is not harmful to the environment.

Annual maintenance is very easy: it requires the same treatment as a conventional fire extinguisher. The system has been designed not to interfere with the daily work of the kitchen. The residual mixture remaining in case of activation (water + foam) is not corrosive and can be easily cleaned



## FUO, SMOKE ELIMINATION SYSTEM



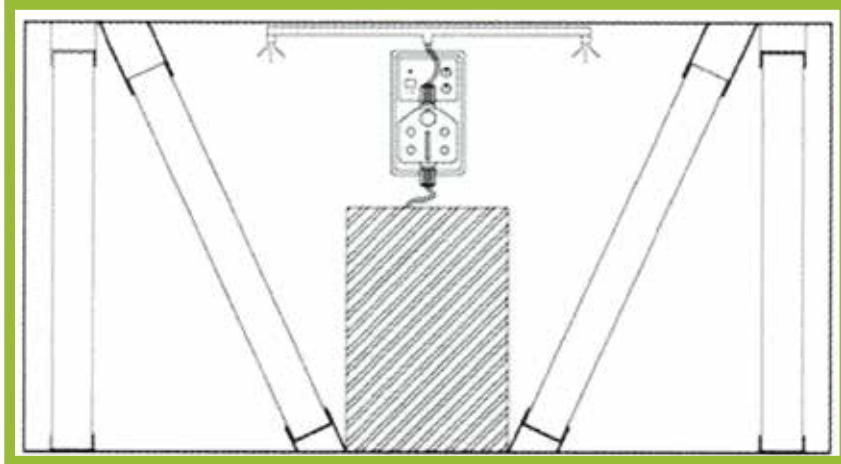
Pira, in addition to its catalog of extraction hoods also offers the FUO system.

FUO is an innovative system of total elimination of smoke and up to 80% of odors produced when turning on the oven or barbecue. FUO system design, makes this particularly effective in addition to the ovens or barbecues, for any other type of filtration, smokes or wet vapors generated by cooking in industrial kitchens, which have to retain heavy oils. Its design has corrected all deficiencies or incidents produced for years by conventional electrostatic equipment.

FUO is a tubular electrostatic filter that works by ionization of the suspended particles, which thus are attracted toward the negative electrode (ions produced are positive). This ionization occurs through an intense electric field, large enough to produce the called “corona effect”, ie, high enough to produce ionization, but not so large as to cause a discharge by arching. The main advantages of this type of filter are its usually high efficiency combined with a very low gas flow obstruction. A tubular scrubber is a unit having a single stage, so it has all the gases passing through the electrode region. The electrode operates at a high voltage across the tube length and the current varies along the same as the particles are collected by the system.

FUO performance is superior to any other filtration equipment for smokes from industrial kitchens. The equipment has an initial diffusion phase that matches and distributes the laminar gas flow for all the tubes exercise maximum efficiency. Subsequently the gases pass through the tubes at a constant speed and are swept by a flow of electrons. With no need for other phases of pre-filtering equipment it offers no obstacle to the passage of gases, generating a loss of load negligible.

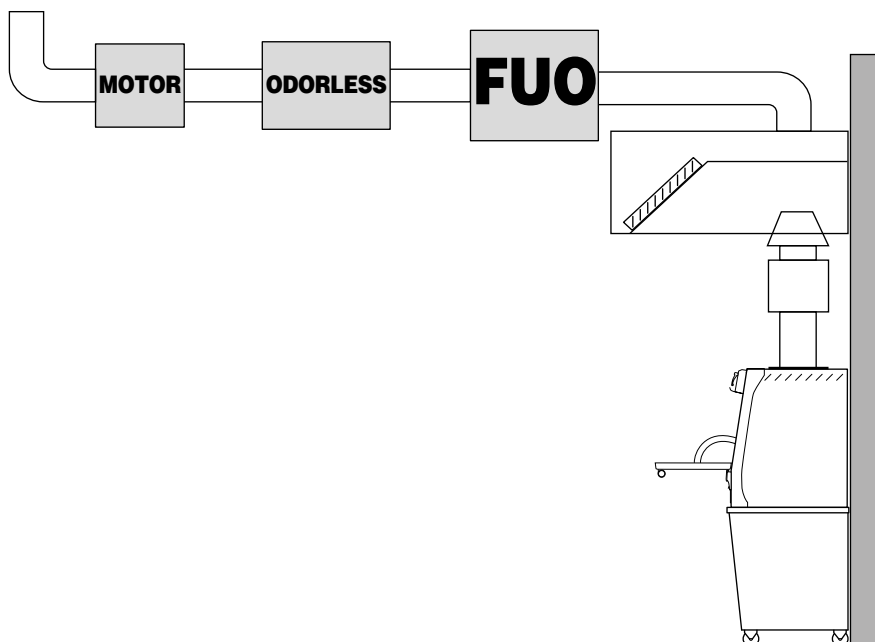
## ODORLESS, ODOR REMOVAL



Pira, complementing the FUO, offers the ODORLESS system.

This system for odor treatment combined based active carbon and chemical treatment cycle ensures the complete elimination of any odor generated in the kitchen. Therefore it is valid for any industrial kitchen, with or without oven and / or barbecue. ODORLESS avoids the inconvenience to neighbors and bystanders that can cause odors emanating from industrial kitchens. These devices, in addition to using the proven technology of activated carbon, incorporate the use of a chemical odor neutralizer. For optimum efficiency forces the gas stream through a series of filter frames, consisting of a prefilter followed by activated carbon impregnated polyester.

The mechanical system of atomization for multifunction pump allows regulating foodstuff used, can meet to the needs of any installation. Therefore it ensures maximum efficiency with a minimum consumption.





## CHARCOAL LOAD

The PIRA ovens are designed to work with coal

The maximum coal loads recommended are:

MODEL	CHARCOAL MAXIMUM LOAD RECOMMENDED
PIRA 70 LUX	3 Kgs.
PIRA 70 XL LUX	4 Kgs.
PIRA 80 LUX	4,5 Kgs.
PIRA 90 LUX	5 Kgs.
PIRA 120 LUX	7 Kgs.
PIRA 90 D LUX	5 Kgs.

The ovens PIRA series LUX with the PIRACOLD system, make that the coal lasts up to 25% more than an oven with the same cooking surface and without PIRACOLD. This is a significant coal savings and also means that there are not to overloading the oven for fear of running out of coal during service. When cooking, the most important thing is the oven temperature and maintaining this temperature. The required temperature is reached by burning coal, but it is worth mentioning that is also for not let escape the temperature, and the quick loss.

Before lighting the oven, we have to remove the grills and any other accessory inside the cooking chamber.



For a perfect performance and final aroma, we recommend using charcoal from hardwood (Oak, Quebracho, etc) and large bore to avoid refills during service.

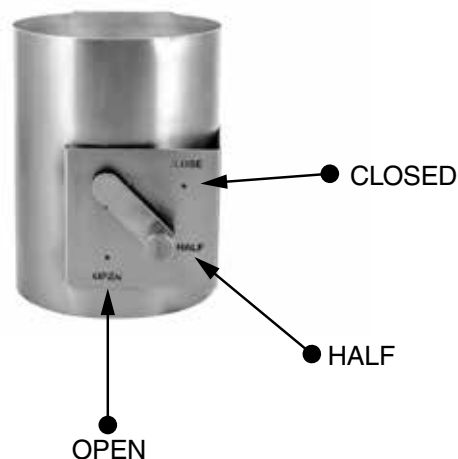
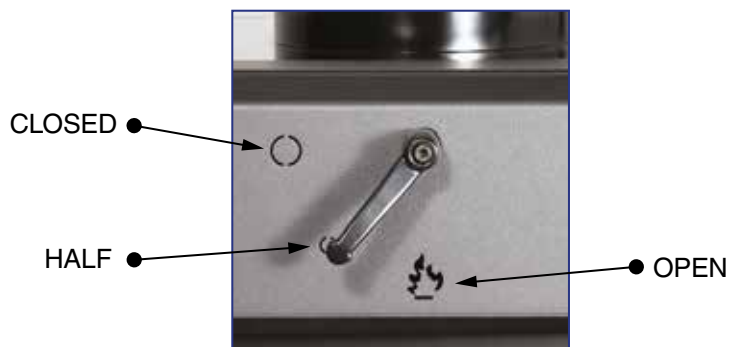
For more information on coals available, contact us.

## LIGHTING THE OVEN

There are many different ways to light the oven, is very easy. We explain 2 methods.

### First method

Open the internal air-flow regulator. And if you have acquired the external air-flow regulator, you must put its handle in vertical position.



*Ash drawer and air inlet*

Open the lower air intake, opening the ashtray no more than 8 cms.

In all our models, regulating the air inlet it is made by the ash drawer.

Now, all the air regulators are open.

Make a pyramid in the center of the hopper. Insert from 3 to 5 petrol pills on the bottom of the pyramid and make fire.



Close the door and let lighting the coal and be stabilize.

Add coal to the recommended load. In about 30 minutes the coal should be totally ready.

Once the coal is ready, using the poker we will extend the coal across the base of the hopper.

Close the under air regulator, and adjust the upper air regulator to start cooking, usually in the middle position.

At this time the oven is ready to work.

## Second method

Open the internal air-flow regulator. And if you have acquired the external air-flow regulator, you must put its handle in vertical position. Open the lower air intake, opening the ashtray no more than 8 cms.

In all our models, regulating the air inlet it is made by the ash drawer.

Now, all the air regulators are open.

Fill the accessory “charcoal lighter” to the top edge. For more information for the most suitable “charcoal lighter” for each oven model, contact us.

Place the “charcoal lighter” over the flame of a kitchen. After about ten minutes, when all the coal is incandescent, being careful not to burn and with the help of a protective oven mitt, we will spread the content over the hopper.



*Charcoal lighter*

Repeat until the charcoal cover the whole hopper (2 to 4 loads, depending of the model and if we want it or not at full capacity) Once we have the desired load completely lighted and distributed throughout the base of the coal hopper, repeat same steps as the first method.

Close the under air regulator, and adjust the upper air regulator to start cooking, usually in the middle position.

At this time the oven is ready to work.



## STARTING UP AND USE ADVICES

The PIRA ovens have a large production capacity. The ovens can work perfectly with two grills at once or more, and earn at least double the cooking surface.

Working with more than one grill, besides winning cooking surface, we have more control over the temperature, using two different heights or cooking positions.

During the service can be regulated the upper air-flow regulator to control the amount of smoke in the oven.

It can also act on the ash drawer, opening it if necessary revive the fire.



*Pira-90 LUX Inox with 3 grills*

As we have explained in previous sections, you can play during service with superior air regulator till nearly close it to fully retain the smoke and get the smoky flavor that occasionally is required.

The first time the oven is used, it should make it work for 45 minutes with grills indoors without any food cooking, to remove any traces of oils and cleaning products used during manufacture.

## FINISH THE SERVICE AND START AGAIN

At the end of the service, we will close completely the upper and lower air regulators (this position during operation is already closed).

At this time there is no airflow in the cooking chamber and oxygen is slowly disappearing and extinguishing the embers, and with very few wear of the coal.

On the next service, when we open the upper and lower airflow regulators, and if there remain embers, these will be easily reactivated.

Depending of the quantity of embers remaining of the previous service, we will have to supplement with additional load to achieve the optimal amount of coal for the new service.

If there are no embers to revive, we would have to start again as we have explained in the section LIGHTING THE OVEN.



## DAILY CLEANING AND MAINTENANCE

Clean the oven always before the first service, and when it is cold.

Keep the oven cleaned of ash and grease, which will result in less fumes and odors.

Do not pile too much ash in the drawer. We recommend empty the ash drawer every day.

Regularly you must clean and empty the oil collector and channeling hole of the oil collector.

If it is not cleaned, over time you can get to plug the hole and lose their function.

Regularly you must clean grease collector placed under the door and hidden by a trim cover.



*Detail built-in collector*

When the oven is cool, wipe the glass door to keep it as the first day with an appropriate product. However and in case of doubt, a wet water cloth and a few drops of ammonia can be a quick solution.

If you keep the glass cleaned, you open the door less often, and you will cook faster and will save coal.

Also, if you keep the glass cleaned allows you to offer your guests the spectacle of the grill in the restaurant.

The interior of the cooking chamber can be cleaned with any degreaser. Never with water, the only thing it does is move the ashes.

The outside of the painted oven (BLACK) must be cleaned with a damp cloth of water or “neutral” soaps to avoid possible damage to the paintings.

Clean grill often while cooking with the help of a brush of long spikes.

At least once a month, remove the plate firebreak that is on the roof of the oven and clean or empty the deposited soot. No need any tools to do this operation. It only takes few seconds.

Regularly clean the accessories of the chimney KIT that you have acquired.

The External firebreak should never be cleaned with water.

Although the interior firebreak is an important first filter and is where much of soot derived from combustion is deposited, there may be remains of soot at the outside firebreak.

If you clean the external firebreak with water and depending on the amount of residue deposited, may form a thick paste comparable with cement.

You must shake the External firebreak in view to take out the remnants of ash, dust and soot.

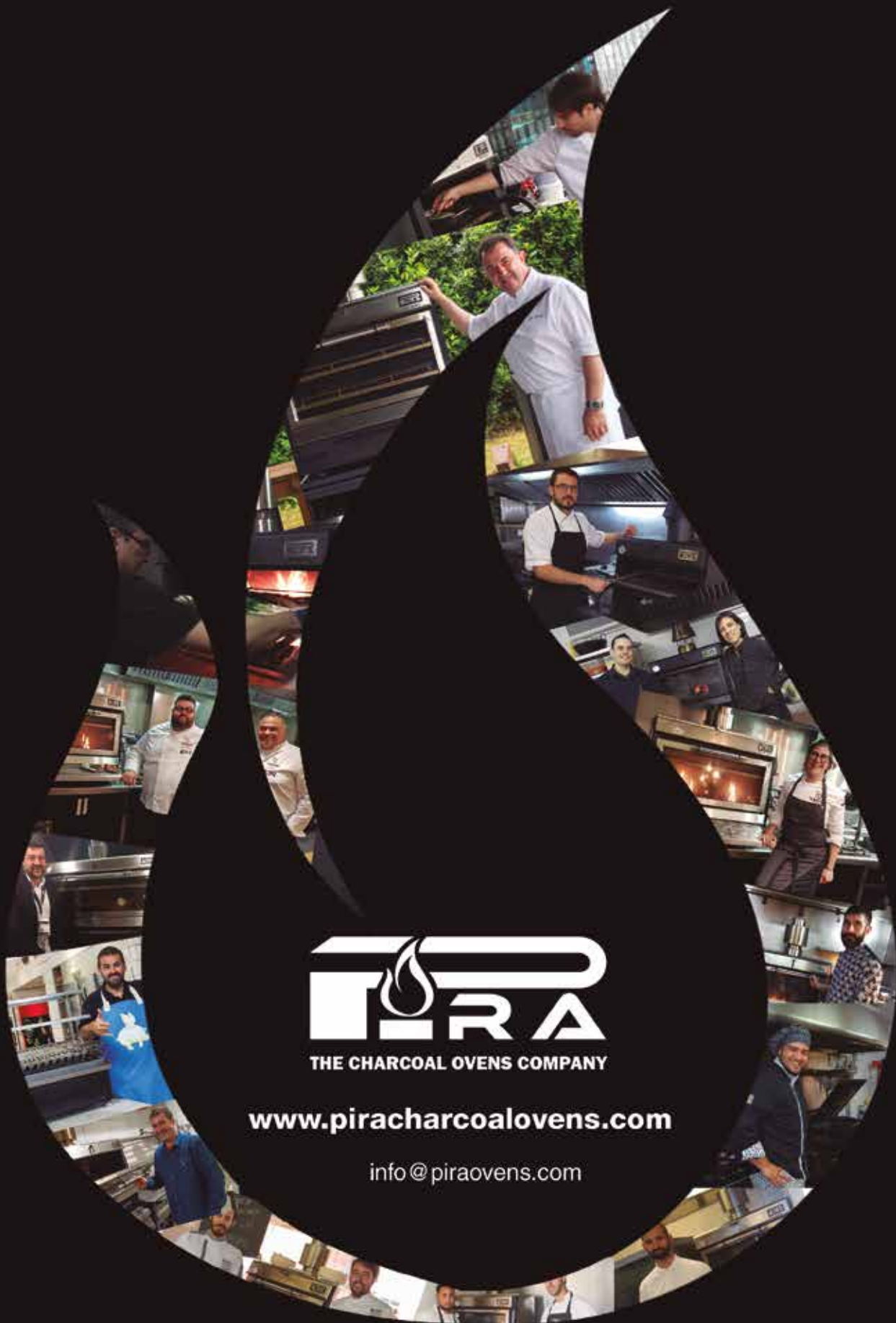


*External firebreak*









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