



# **P<sub>RA</sub>**

**THE CHARCOAL OVENS COMPANY**

**CATALOGUE 2025**

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Pira Charcoal Ovens manufactures professional ovens and barbecues, which satisfy the needs of the most demanding user with the highest quality.

There are more than 20,000 users of PIRA ovens and barbecues spreading the #piraflavour culture around the world.

With Pira charcoal ovens, you can grill and cook all kinds of food and give your dishes that unique barbecue flavour, all from the comfort of your kitchen.

A charcoal oven is the perfect combination of a barbecue and an oven, providing the best of both worlds in one simple machine. Our ovens and barbecues work with charcoal but small pieces of wood and/or firewood can be added.

Pira charcoal ovens use up to 40% less charcoal than traditional grills. They also allow you to cook up to 35% faster than an open barbecue.





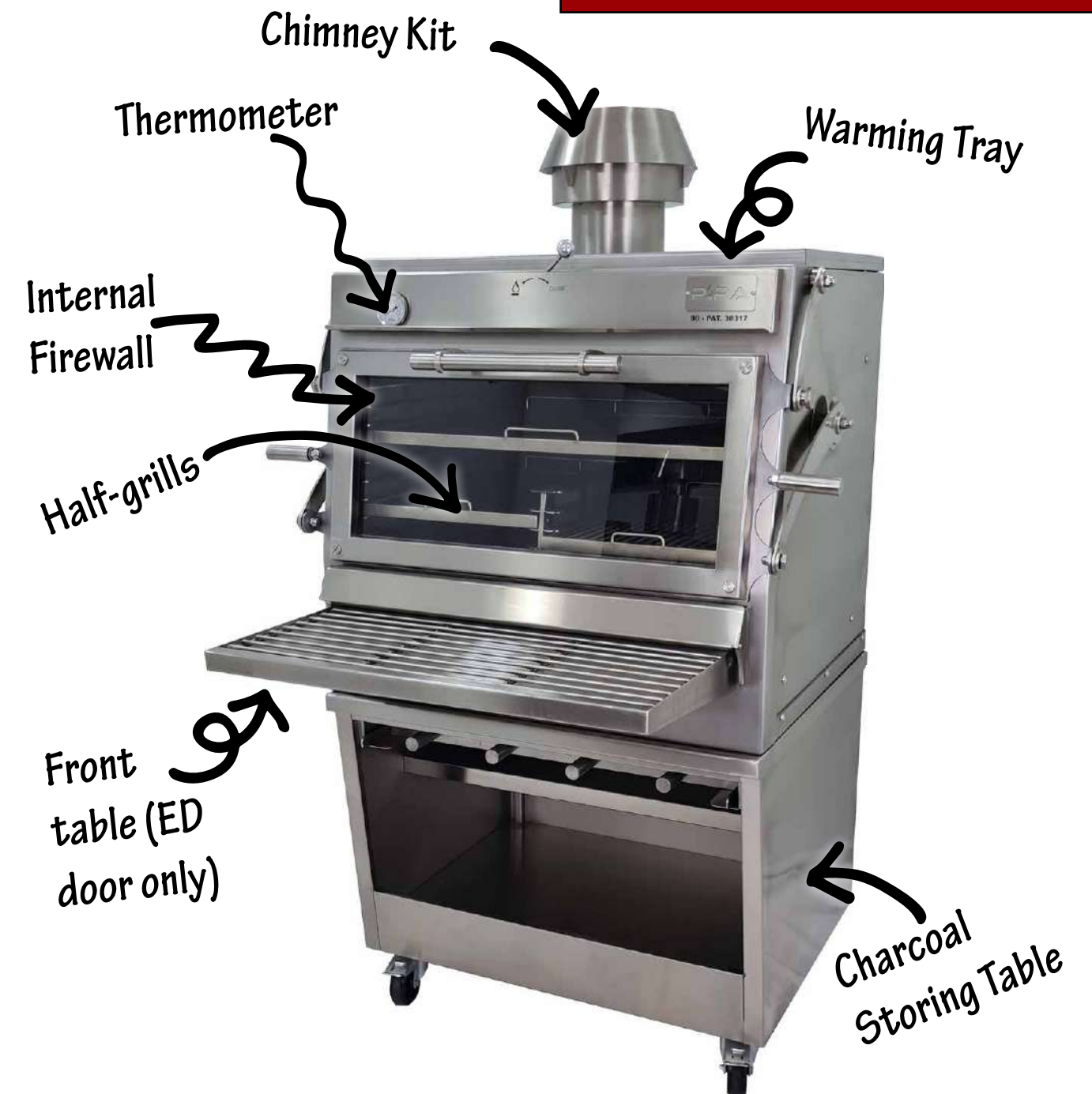
At Pira Ovens it's all about the details... and details make the difference in product and service:

- Quality ovens at affordable prices.
- Do you need a chef? We send a chef to you wherever you are.
- PiraCold: An insulation system that drastically reduces the outside temperature and reduces charcoal consumption. We save you energy and money.
- Integrated oil and fat collector, which gives you the option to cook with grooved grills on which you can cook delicate foods (fish, vegetables) or fatty foods (chicken, duck, etc.) without fear of flames, avoiding bad smells and excess smoke and burnt food.
- The widest catalogue of grills on the market to meet any chef's needs: options of rod grills, grooved grills, skewer grills, chicken skewers, griddles, etc...
- Panoramic glass door: The chef can see the cooking chamber at all times and also the "showmanship"...
- With #piraedseries, ovens with lift-up glass doors, we reduce the space between the chef and the oven.

In this catalogue you will find our basic presentation of products, but this is only the beginning. You will no doubt have questions, concerns... Get in touch with us!



## OUR OVENS



**Features:** Working temperature from 180 °C to 350 °C, internal firewall, ash-collection drawer, grease collection drawer (except models 50), option of half grills (except models 50, 70 and 70 XL), 180 mm smoke outlet (models 50, 70, 70 XL, 80, 80 XXL, 90 and 90 D) or 210 mm (models 120 and 120 D), thermometer, cast iron interior, PiraCold system, integrated airflow regulator.

**Include:** Tongs, poker, rod grill, front table (ED door only) and chimney kit (model 50 only).



3 series x 3 doors = your ideal oven



**Black Series:** Our introductory range. High quality painted steel and all the features you expect from a Pira Oven. Available in models 50, 70, 80 and 90.



**Lux Series:** Our best seller. Steel with painted finish on the front. Affordable price without compromises. Available in models 50, 70, 70 XL, 80, 90, 90D, 120 and 120D.



**Silver Series:** The top of the range. Fully finished in steel. A range created especially for the American market. Available in models 50, 70, 70 XL, 80, 80 XXL, 90, 90D, 120 and 120D.



**AB Door:** Panoramic vitro-ceramic hinged glass, allowing the interior to be seen at all times and cooking to be monitored. Available in Black and Lux series.



**SD Door:** Solid door without glass that allows the door to be used for plating. Available in Lux and Silver series.



**ED Door:** Lift-up glass door that saves space in the kitchen as it does not open forwards. Available in Lux and Silver series.



Paco Roncero, Casino de Madrid, Madrid. PIRA 90 Silver ED.



Martín Berasategui, Rest. Martín Berasategui, Oria-Lasarte. PIRA 120 Lux AB and BBQ M150.



David de Jorge, Robin Food, Oria-Lasarte. ESP 80 Lux.



CHARCOAL OVENS  
SILVER SERIES



PIRA 70 Silver SD  
Ref. 450.106

🍴 85 diners

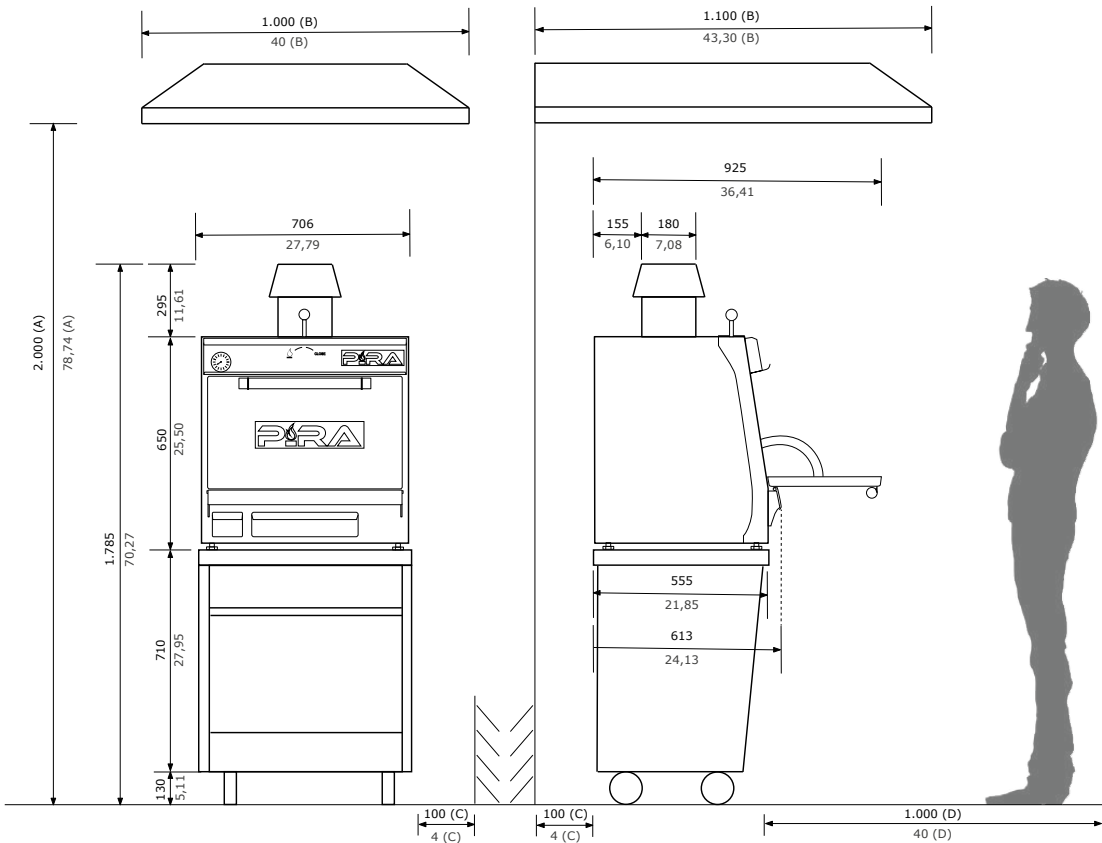


This line is finished entirely in stainless steel and does not come with any part of the oven painted. Since its launch, the Silver Series has become the TOP LINE of charcoal ovens on the professional market.

The PIRA SILVER SERIES charcoal ovens are available with a hinged blind door and a glass lift-up door. You can find them in the most successful restaurants all over the world, and with the PIRA 50 Silver AB model you can now also enjoy having a Pira in your own home.

For lovers of #grilling and the authentic taste of #Piraflavour, the PIRA SILVER SERIES is your best option. Don't waste any more time, this is what you've always dreamed of - WELCOME!

|                            |              |
|----------------------------|--------------|
| Number of guides           | 7            |
| Start-up time              | 30 min.      |
| Average output             | 60 kg/h      |
| Maximum charcoal load      | 3 kg         |
| Grill size                 | 568 x 465 mm |
| GN tray capacity per grill | 1xGN 1/1     |
| Net weight                 | 155 Kg       |
| Equivalent power           | 3.0 kw       |



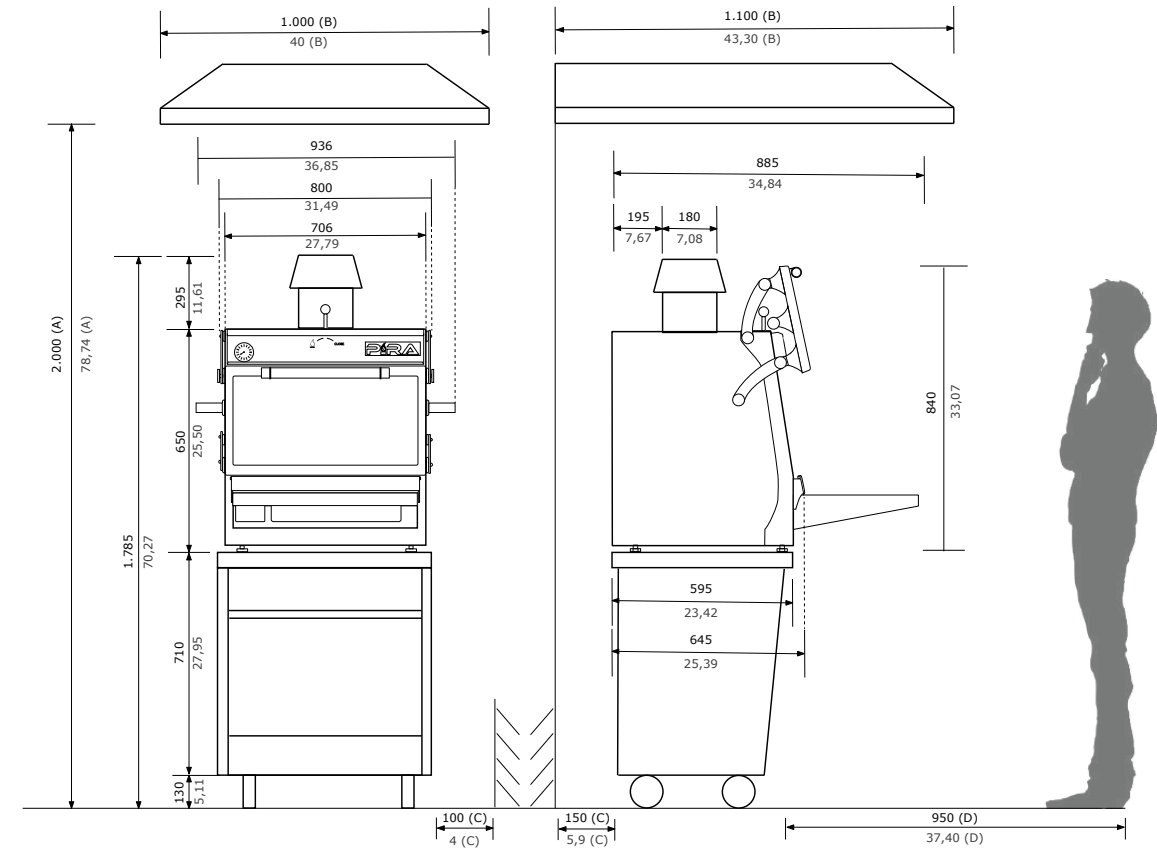


PIRA 70 Silver ED  
Ref. 450.107

🍴 85 diners



|                            |              |
|----------------------------|--------------|
| Number of guides           | 7            |
| Start-up time              | 30 min.      |
| Average output             | 60 kg/h      |
| Maximum charcoal load      | 3 kg         |
| Grill size                 | 568 x 465 mm |
| GN tray capacity per grill | 1xGN 1/1     |
| Net weight                 | 187 Kg       |
| Equivalent power           | 3.0 kw       |



Alfredo Fernández-Arana. Rest. El Huerto de Floren Domezain. Madrid. PIRA 120 Silver ED.



Pau Pérez. Rest. Aflamas. Barcelona. PIRA 80 XXL Silver ED.

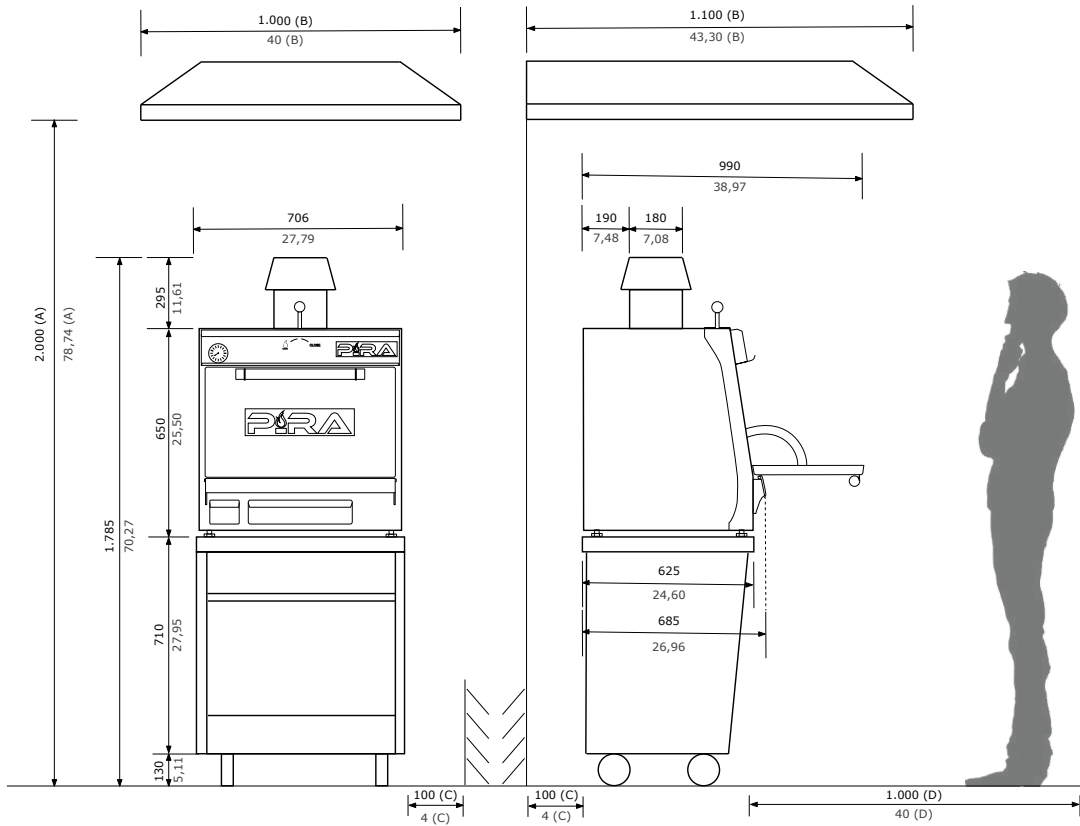


PIRA 70 XL Silver SD  
Ref. 480.106

🍴 100 diners



|                            |                                                       |
|----------------------------|-------------------------------------------------------|
| Number of guides           | 7                                                     |
| Start-up time              | 30 min.                                               |
| Average output             | 65 kg/h                                               |
| Maximum charcoal load      | 4 kg                                                  |
| Grill size                 | 568 x 535 mm                                          |
| GN tray capacity per grill | 1xGN 1/1 + 1xGN 2/4<br>1xGN 1/1 + 1xGN 1/3 + 1xGN 1/6 |
| Net weight                 | 167 Kg                                                |
| Equivalent power           | 3.5 kw                                                |

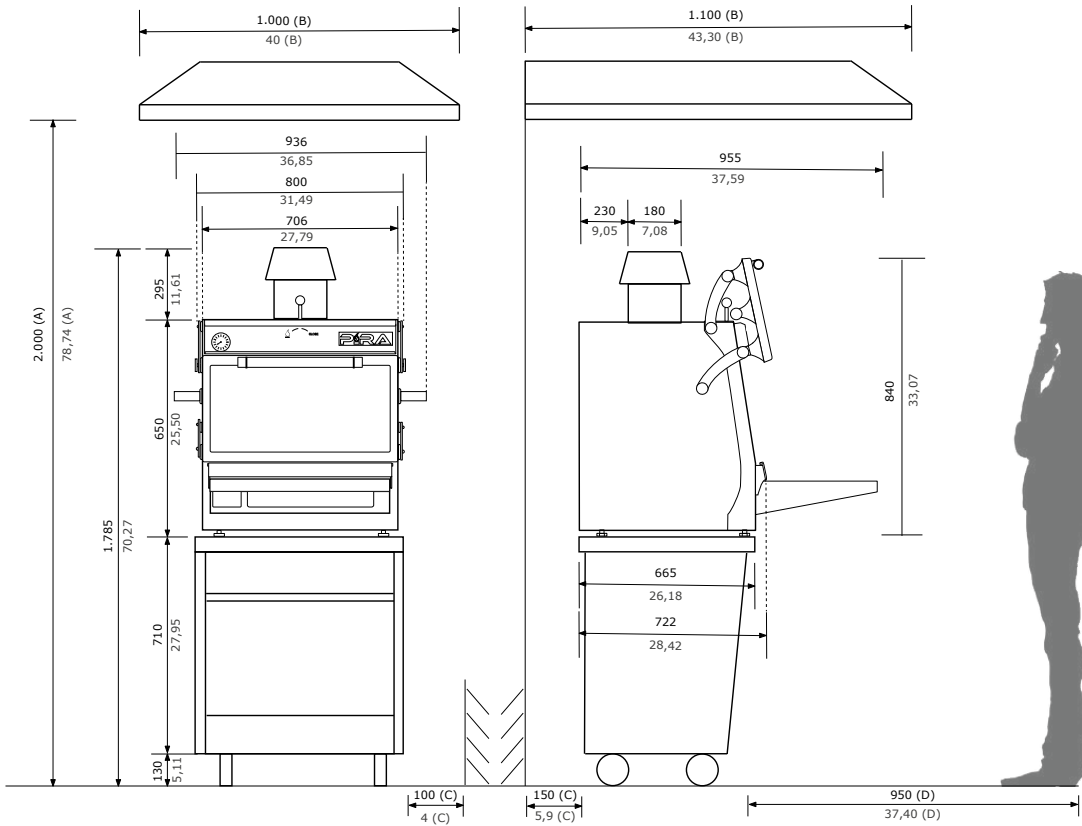


PIRA 70 XL Silver ED  
Ref. 480.107

🍴 100 diners



|                            |                                                       |
|----------------------------|-------------------------------------------------------|
| Number of guides           | 7                                                     |
| Start-up time              | 30 min.                                               |
| Average output             | 65 kg/h                                               |
| Maximum charcoal load      | 4 kg                                                  |
| Grill size                 | 568 x 535 mm                                          |
| GN tray capacity per grill | 1xGN 1/1 + 1xGN 2/4<br>1xGN 1/1 + 1xGN 1/3 + 1xGN 1/6 |
| Net weight                 | 200 Kg                                                |
| Equivalent power           | 3.5 kw                                                |



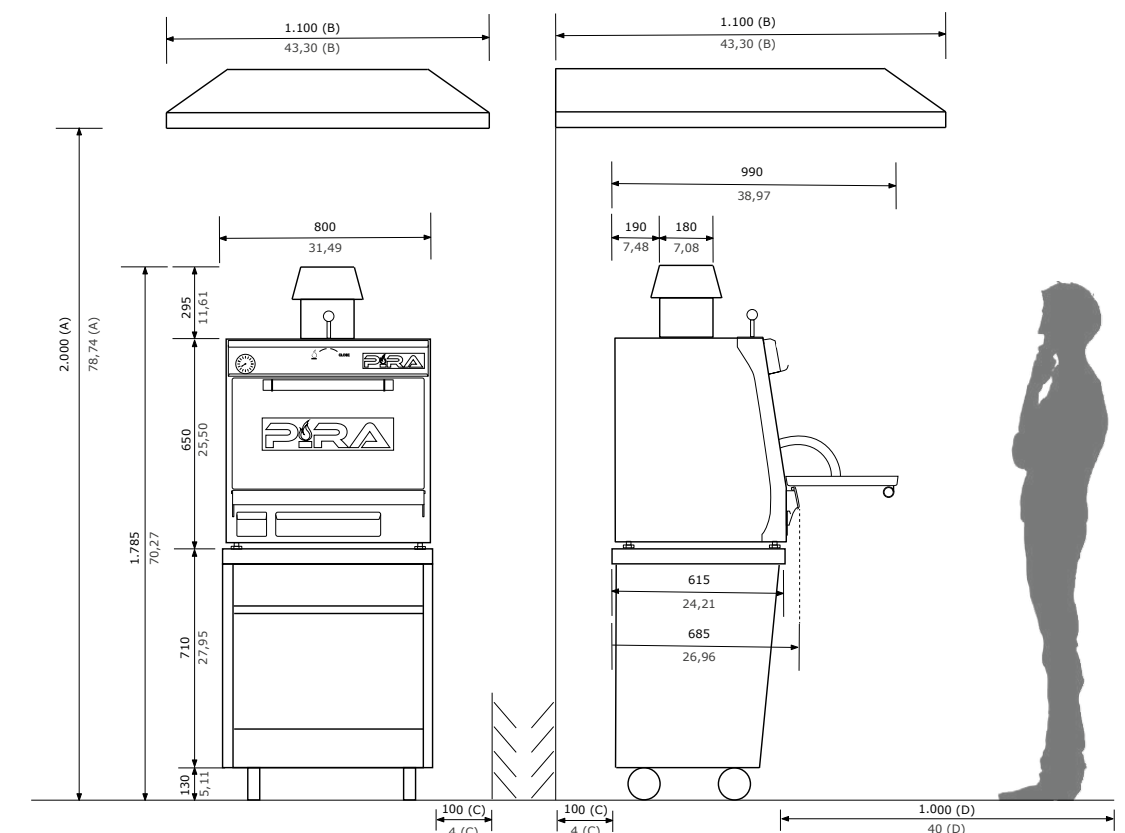




PIRA 80 Silver SD  
Ref. 490.106

🍴 115 diners

|                            |                                                     |
|----------------------------|-----------------------------------------------------|
| Number of guides           | 7                                                   |
| Start-up time              | 35 min.                                             |
| Average output             | 75 kg/h                                             |
| Maximum charcoal load      | 4.5 kg                                              |
| Grill size                 | 668 x 535 mm                                        |
| GN tray capacity per grill | 2xGN 1/1 [different height]<br>1x GN 1/1 + 1xGN 2/4 |
| Net weight                 | 186 Kg                                              |
| Equivalent power           | 4.5 kw                                              |



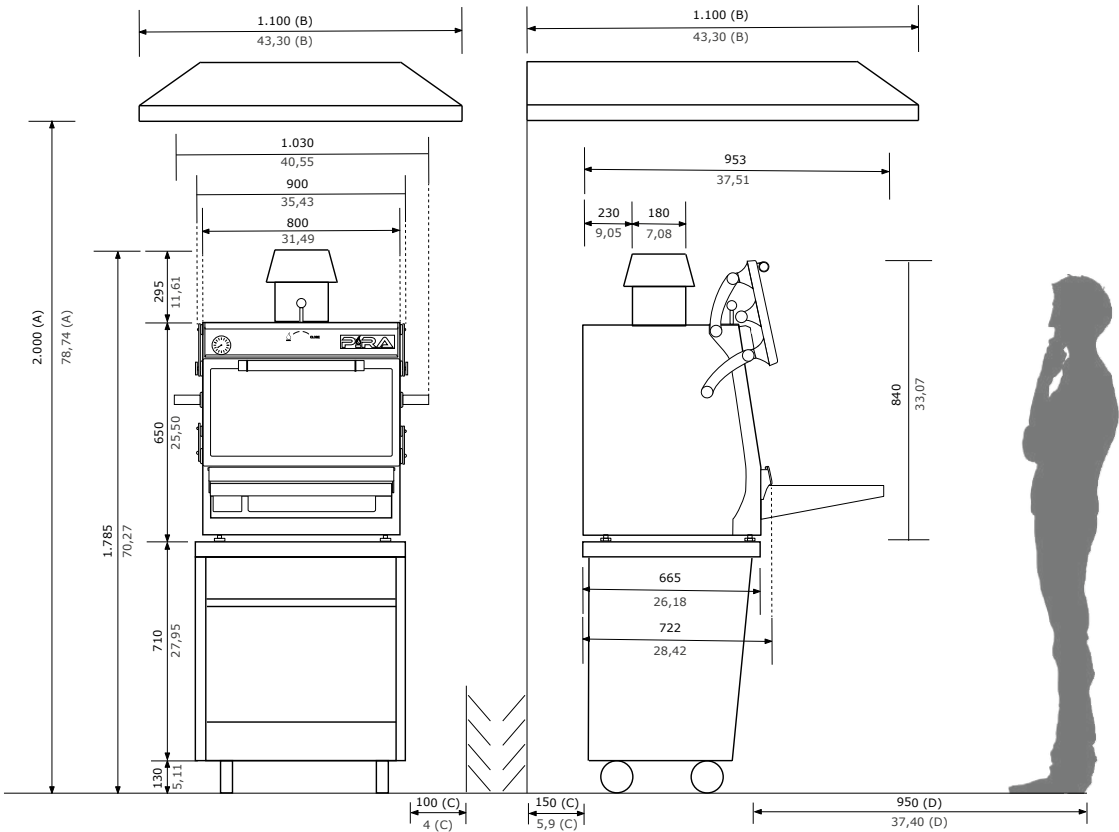


PIRA 80 Silver ED  
Ref. 490.107

🍴 115 diners



|                            |                                                     |
|----------------------------|-----------------------------------------------------|
| Number of guides           | 7                                                   |
| Start-up time              | 35 min                                              |
| Average output             | 75 kg/h                                             |
| Maximum charcoal load      | 4.5 kg                                              |
| Grill size                 | 668 x 535 mm                                        |
| GN tray capacity per grill | 2xGN 1/1 [different height]<br>1x GN 1/1 + 1xGN 2/4 |
| Net weight                 | 221 Kg                                              |
| Equivalent power           | 4.5 kw                                              |

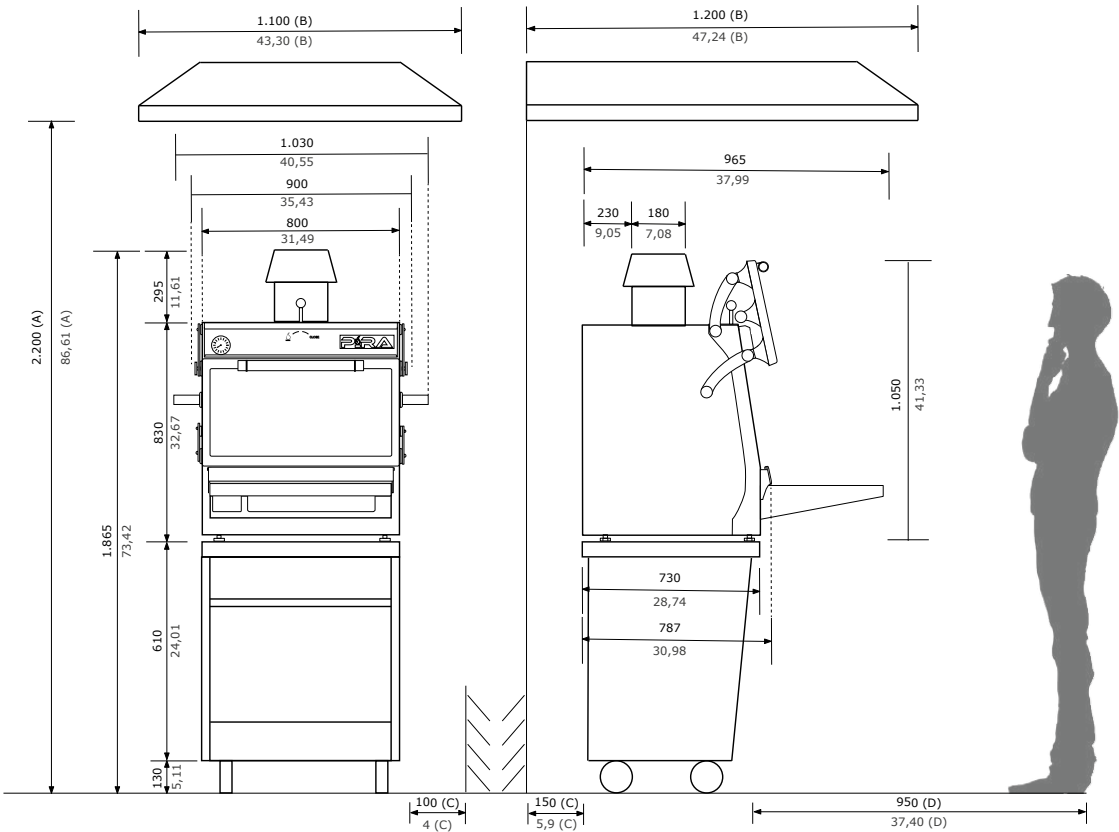


PIRA 80 XXL Silver ED  
Ref. 490.108

🍴 127 diners



|                            |                                                     |
|----------------------------|-----------------------------------------------------|
| Number of guides           | 8                                                   |
| Start-up time              | 40 min.                                             |
| Average output             | 90 kg/h                                             |
| Maximum charcoal load      | 4.5 kg                                              |
| Grill size                 | 668 x 535 mm                                        |
| GN tray capacity per grill | 2xGN 1/1 [different height]<br>1x GN 1/1 + 1xGN 2/4 |
| Net weight                 | 260 Kg                                              |
| Equivalent power           | 4.5 kw                                              |



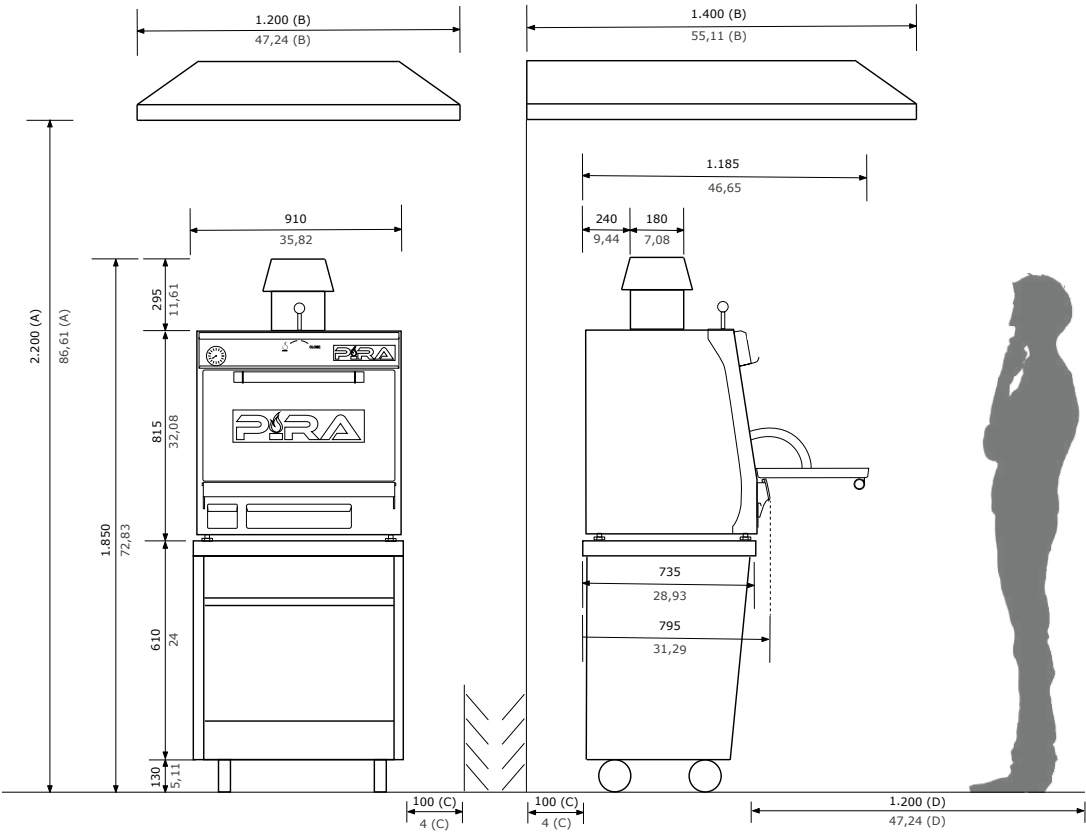


PIRA 90 Silver SD  
Ref. 500.106

🍴 140 diners



|                            |              |
|----------------------------|--------------|
| Number of guides           | 8            |
| Start-up time              | 40 min.      |
| Average output             | 110 kg/h     |
| Maximum charcoal load      | 5 kg         |
| Grill size                 | 770 x 625 mm |
| GN tray capacity per grill | 2xGN 1/1     |
| Net weight                 | 275 Kg       |
| Equivalent power           | 6.0 kw       |

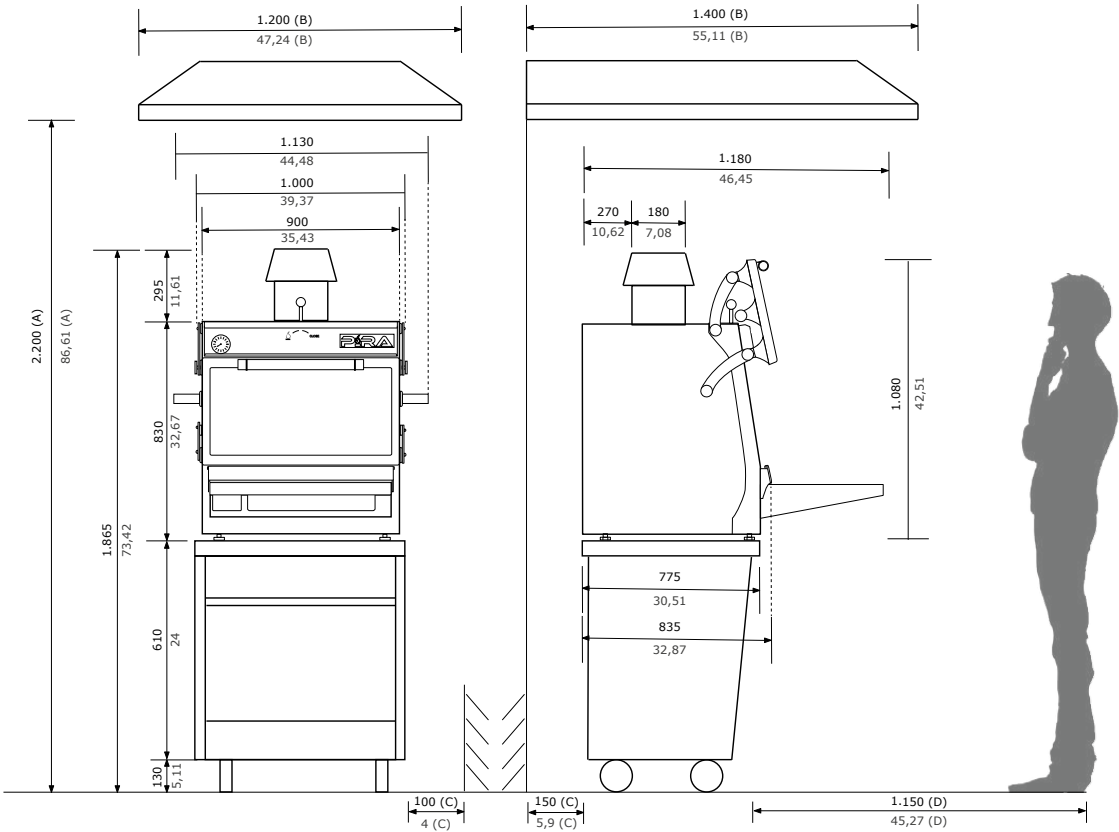


PIRA 90 Silver ED  
Ref. 500.107

🍴 140 diners



|                            |              |
|----------------------------|--------------|
| Number of guides           | 8            |
| Start-up time              | 40 min.      |
| Average output             | 110 kg/h     |
| Maximum charcoal load      | 5 kg         |
| Grill size                 | 770 x 625 mm |
| GN tray capacity per grill | 2xGN 1/1     |
| Net weight                 | 303 Kg       |
| Equivalent power           | 6.0 kw       |







PIRA Chef Assessor in action. PIRA 120 Silver ED.



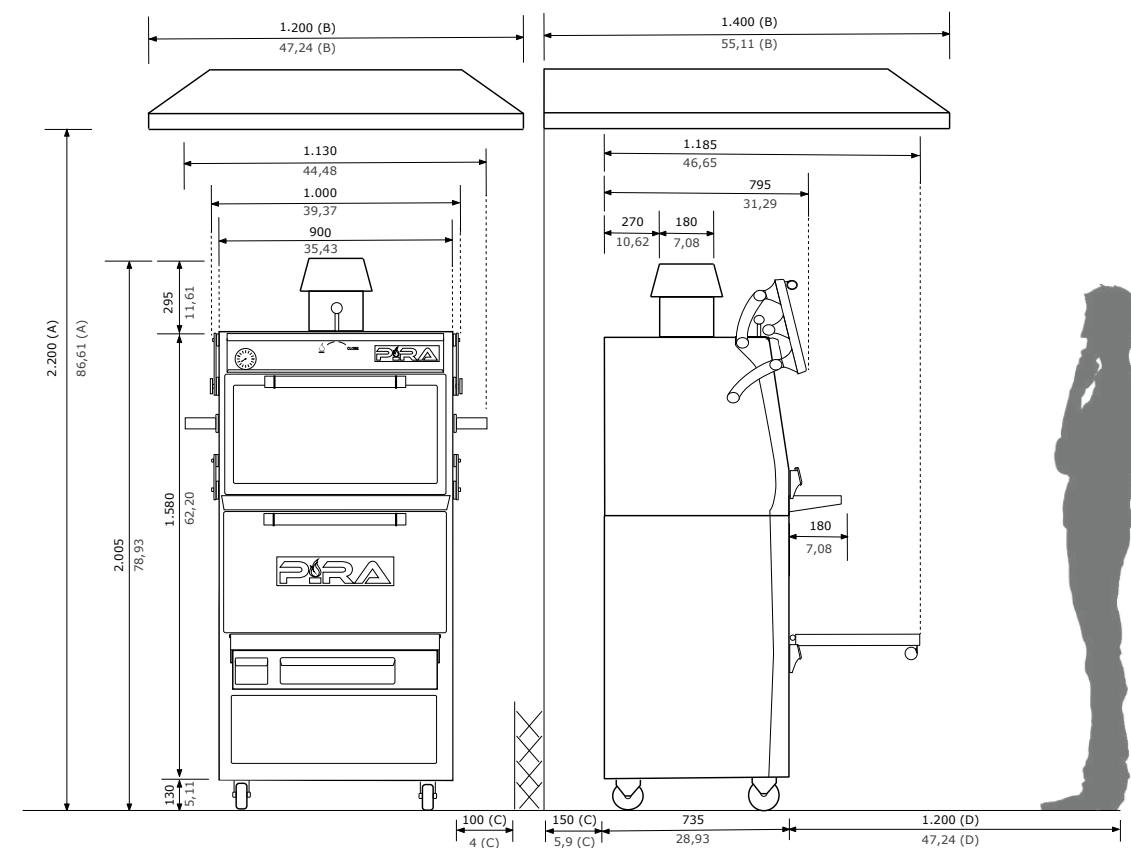
Alfredo Fernández-Arana. Rest. UMO. Madrid. PIRA 90 Silver ED.



PIRA 90 D Silver  
Ref. 170.105

🍴 195 diners

|                            |                   |
|----------------------------|-------------------|
| Number of guides           | 7 lower / 8 upper |
| Start-up time              | 45 min.           |
| Average output             | 145 kg/h          |
| Maximum charcoal load      | 6 kg              |
| Grill size                 | 770 x 625 mm      |
| GN tray capacity per grill | 2xGN 1/1          |
| Net weight                 | 486 Kg            |
| Equivalent power           | 6.0 kw            |



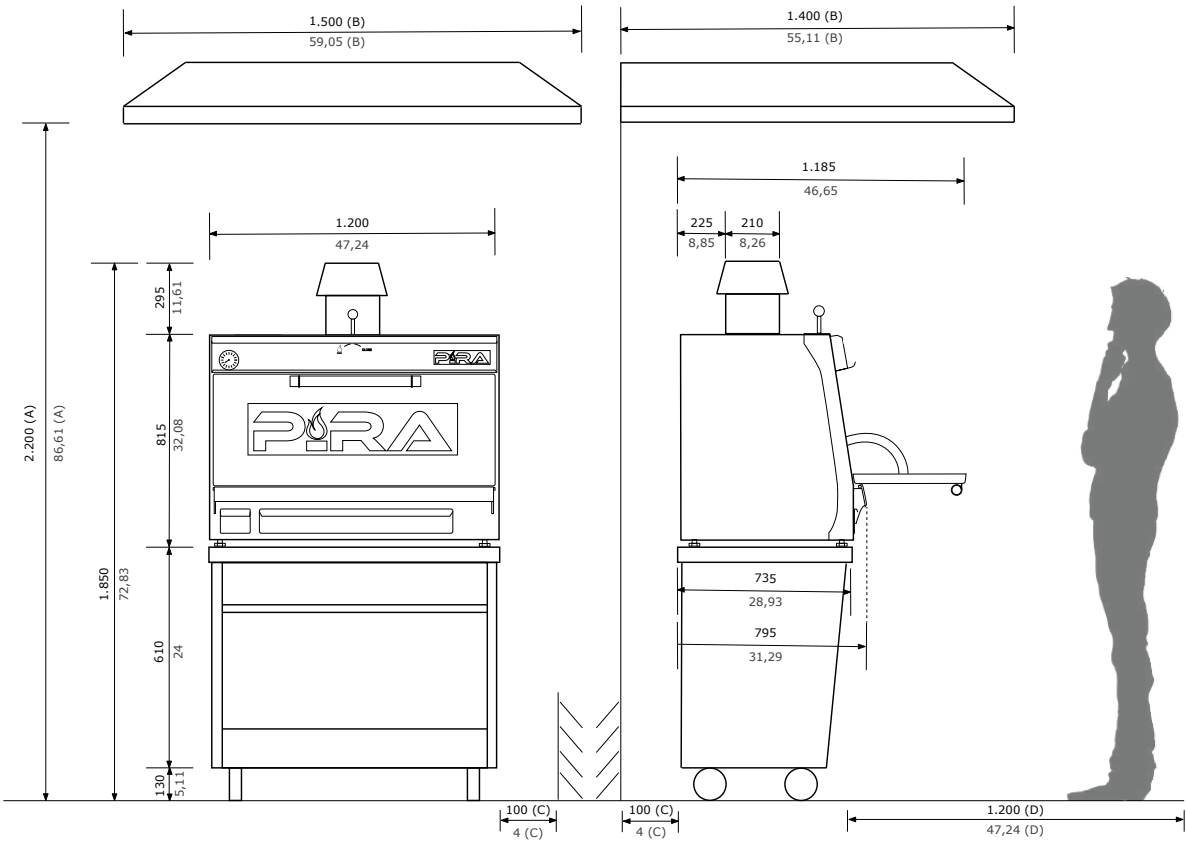


PIRA 120 Silver SD  
Ref. 120.106

🍴 200 diners



|                            |               |
|----------------------------|---------------|
| Number of guides           | 7             |
| Start-up time              | 40 min.       |
| Average output             | 150 kg/h      |
| Maximum charcoal load      | 6 kg          |
| Grill size                 | 1062 x 625 mm |
| GN tray capacity per grill | 3xGN 1/1      |
| Net weight                 | 360 Kg        |
| Equivalent power           | 6.0 kw        |

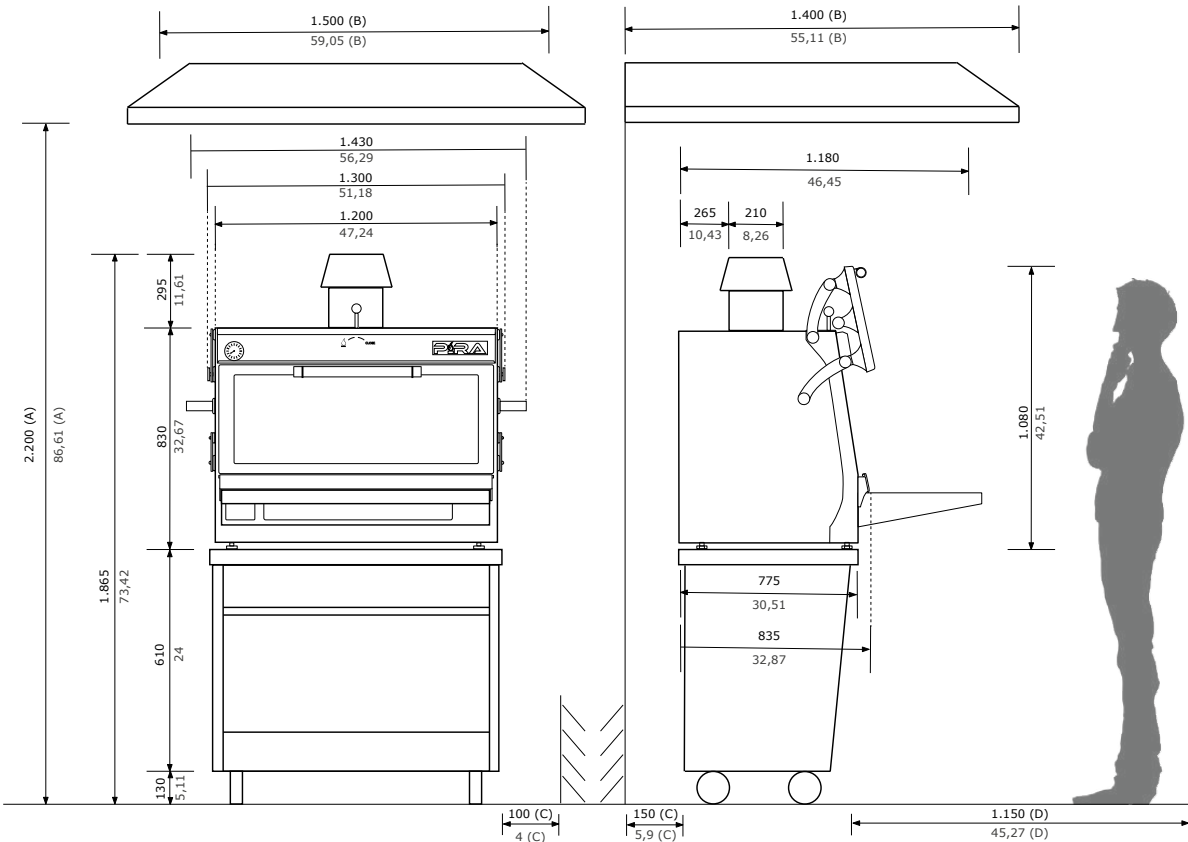


PIRA 120 Silver ED  
Ref. 120.107

🍴 200 diners



|                            |               |
|----------------------------|---------------|
| Number of guides           | 7             |
| Start-up time              | 40 min.       |
| Average output             | 150 kg/h      |
| Maximum charcoal load      | 6 kg          |
| Grill size                 | 1062 x 625 mm |
| GN tray capacity per grill | 3xGN 1/1      |
| Net weight                 | 391 Kg        |
| Equivalent power           | 6.0 kw        |



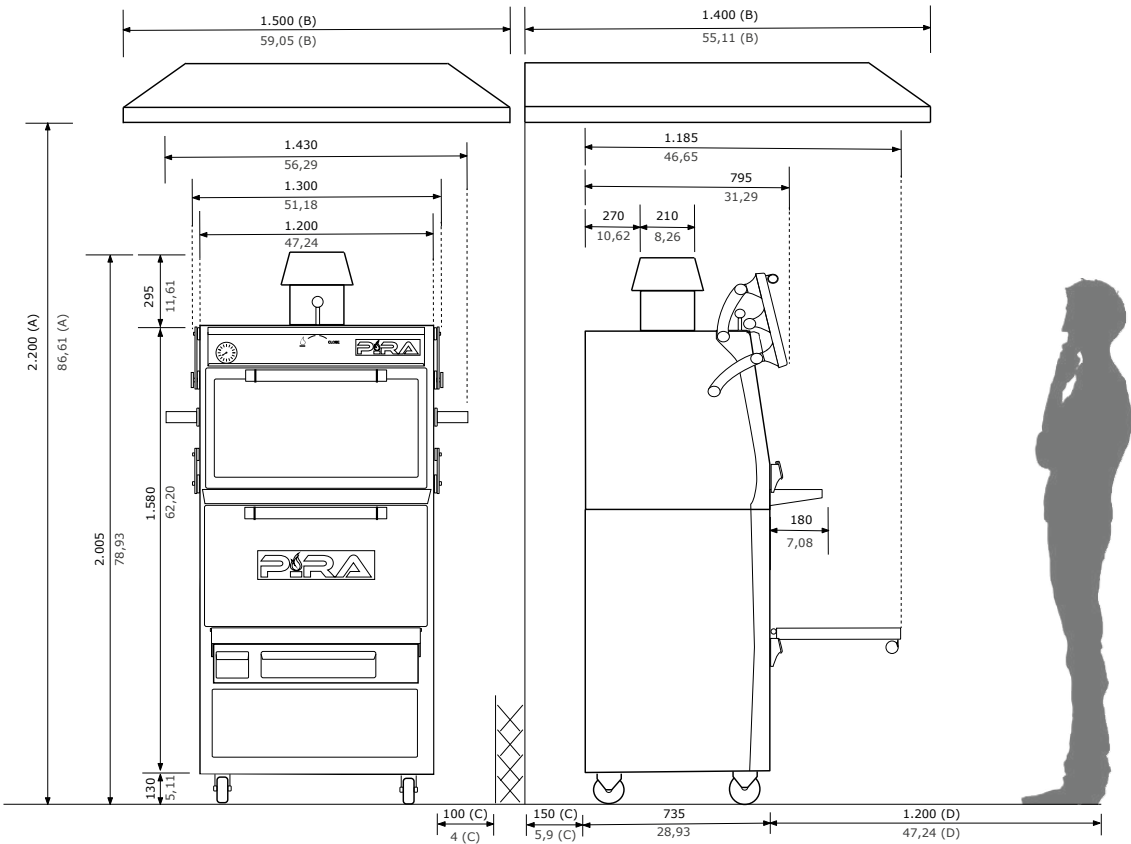


PIRA 120 D Silver  
Ref. 120.109

🍴 290 diners



|                            |                   |
|----------------------------|-------------------|
| Number of guides           | 6 lower / 6 upper |
| Start-up time              | 45 min.           |
| Average output             | 200 kg/h          |
| Maximum charcoal load      | 7 kg              |
| Grill size                 | 1062 x 625 mm     |
| GN tray capacity per grill | 3xGN 1/1          |
| Net weight                 | 730 Kg            |
| Equivalent power           | 8.0 kw            |



Iván Gallardo. Rest. La Pepa.  
Valencia. PIRA 70 Silver ED.



Jordi Limón. Rest. Camiral Golf &  
Wellness. Girona. PIRA 120 Silver ED.



CHARCOAL OVENS  
LUX SERIES



Pira Ovens dominates the charcoal oven market with the most extensive catalogue currently available on the market and it does so with the LUX SERIES.

The PIRA LUX SERIES charcoal ovens are available with a hinged blind door, a hinged glass door and a lift-up glass door.

Since its launch, it has become the TOP SELLING LINE of charcoal ovens on the professional market. The world's best-selling generation of charcoal ovens has a name, and that is the LUX SERIES.

You can enjoy it at home with the PIRA 50 Lux AB model, at the restaurant around the corner or in dozens and dozens of Michellin Star restaurants.

#don'tacceptimitations, your business will thank you for it.



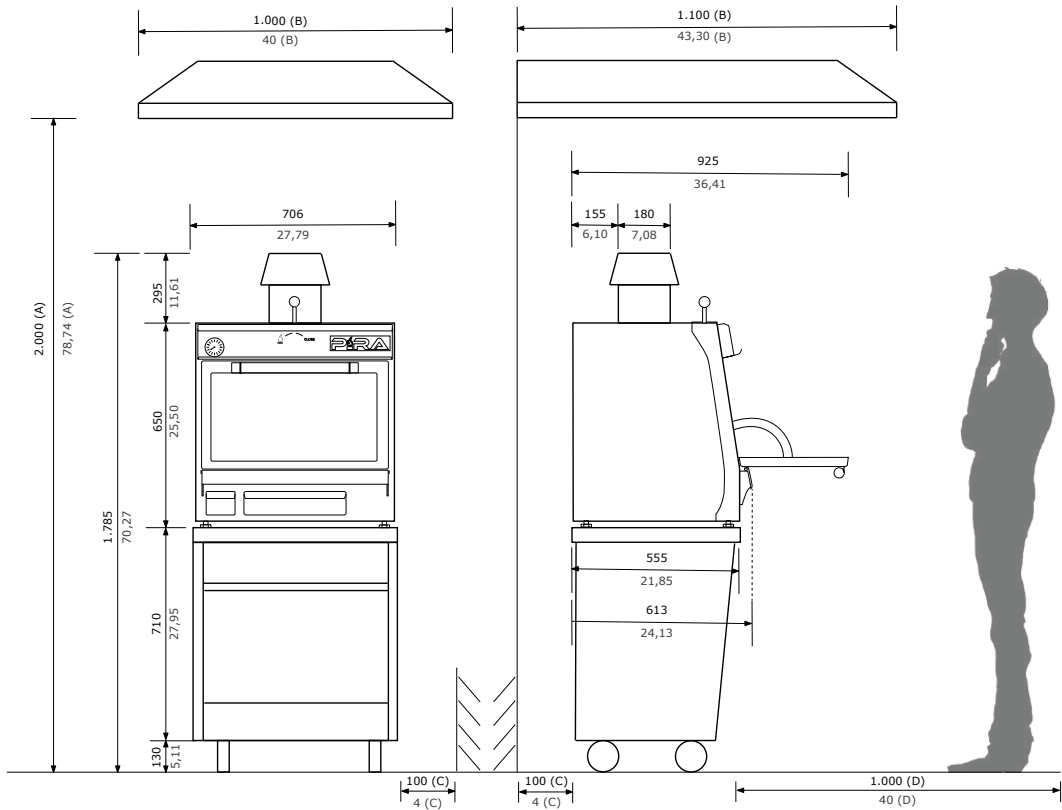
PIRA 70 Lux AB  
Ref. 450.102

🍴 85 diners

|                            |              |
|----------------------------|--------------|
| Number of guides           | 7            |
| Start-up time              | 30 min.      |
| Average output             | 60 kg/h      |
| Maximum charcoal load      | 3 kg         |
| Grill size                 | 568 x 465 mm |
| GN tray capacity per grill | 1xGN 1/1     |
| Net weight                 | 146 Kg       |
| Equivalent power           | 3.0 kw       |



PIRA 80 Lux ED.



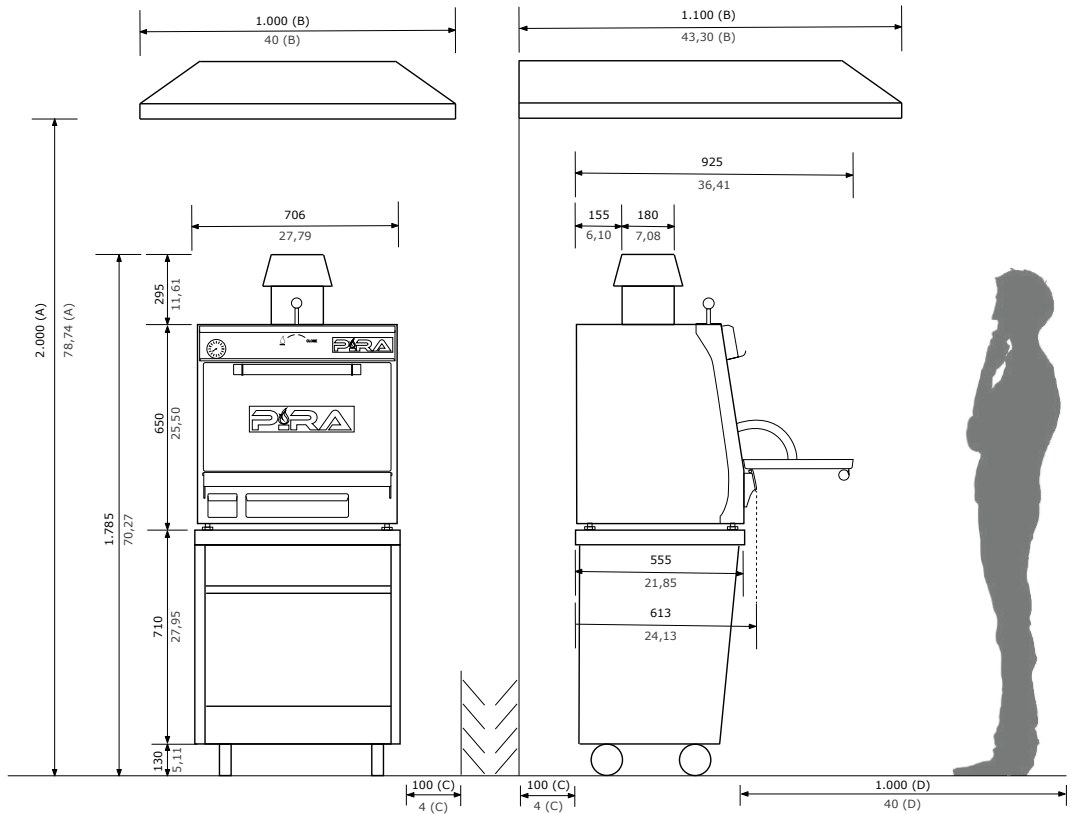


PIRA 70 Lux SD  
Ref. 450.103

🍴 85 diners



|                            |              |
|----------------------------|--------------|
| Number of guides           | 7            |
| Start-up time              | 30 min.      |
| Average output             | 60 kg/h      |
| Maximum charcoal load      | 3 kg         |
| Grill size                 | 568 x 465 mm |
| GN tray capacity per grill | 1xGN 1/1     |
| Net weight                 | 155 Kg       |
| Equivalent power           | 3.0 kw       |

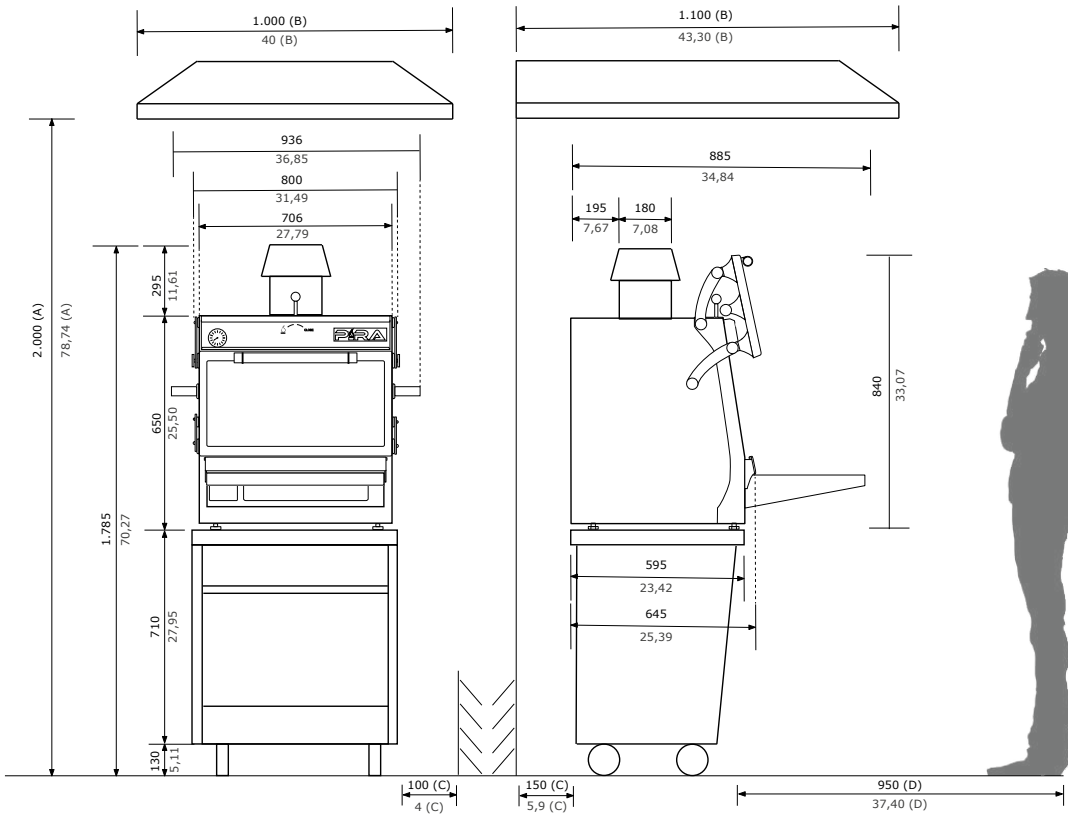


PIRA 70 Lux ED  
Ref. 450.104

🍴 85 diners



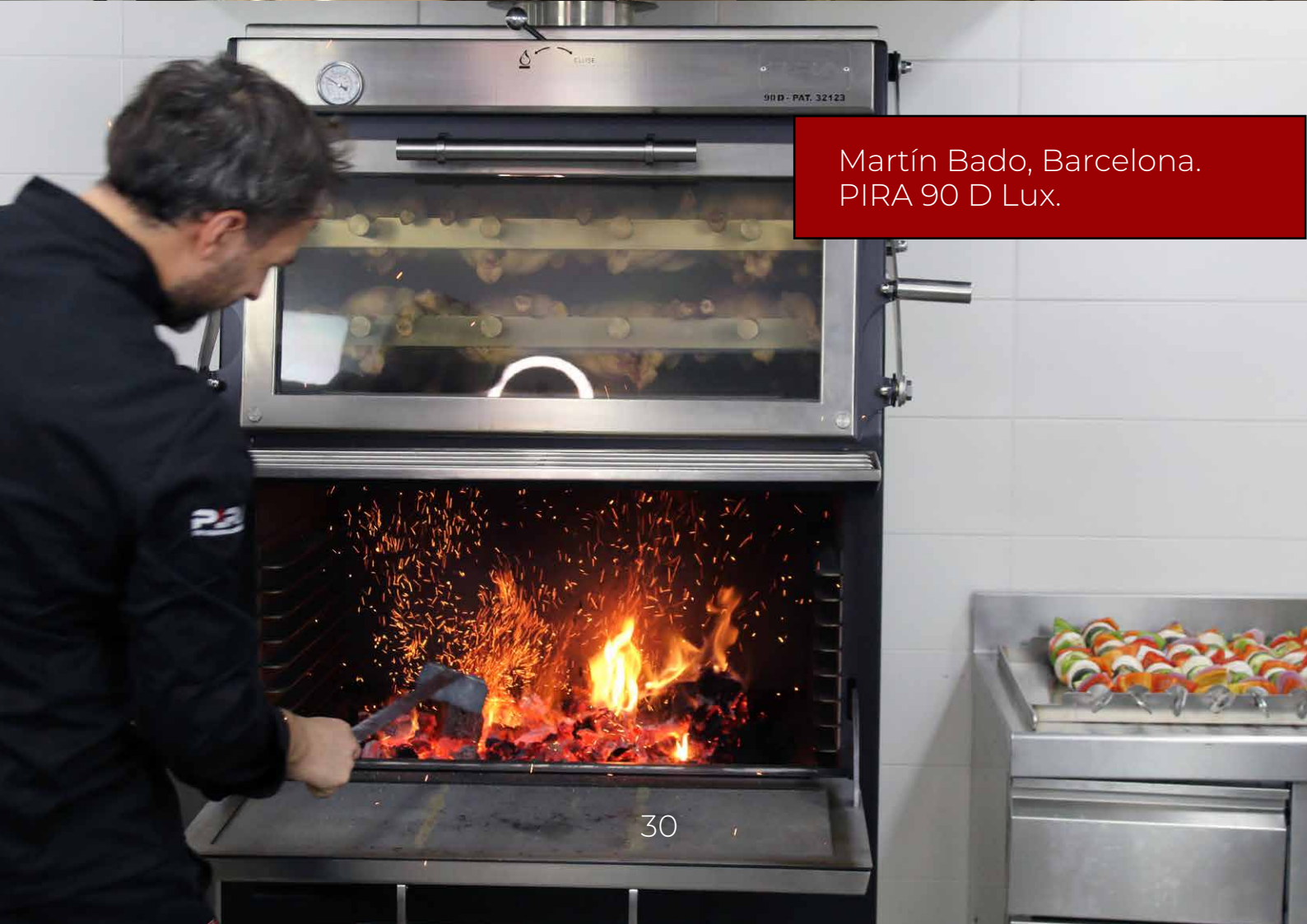
|                            |              |
|----------------------------|--------------|
| Number of guides           | 7            |
| Start-up time              | 30 min.      |
| Average output             | 60 kg/h      |
| Maximum charcoal load      | 3 kg         |
| Grill size                 | 568 x 465 mm |
| GN tray capacity per grill | 1xGN 1/1     |
| Net weight                 | 187 Kg       |
| Equivalent power           | 3.0 kw       |







Joan Caparròs, Rest. Omplepanxes,  
Sabadell. PIRA 80 Lux ED.



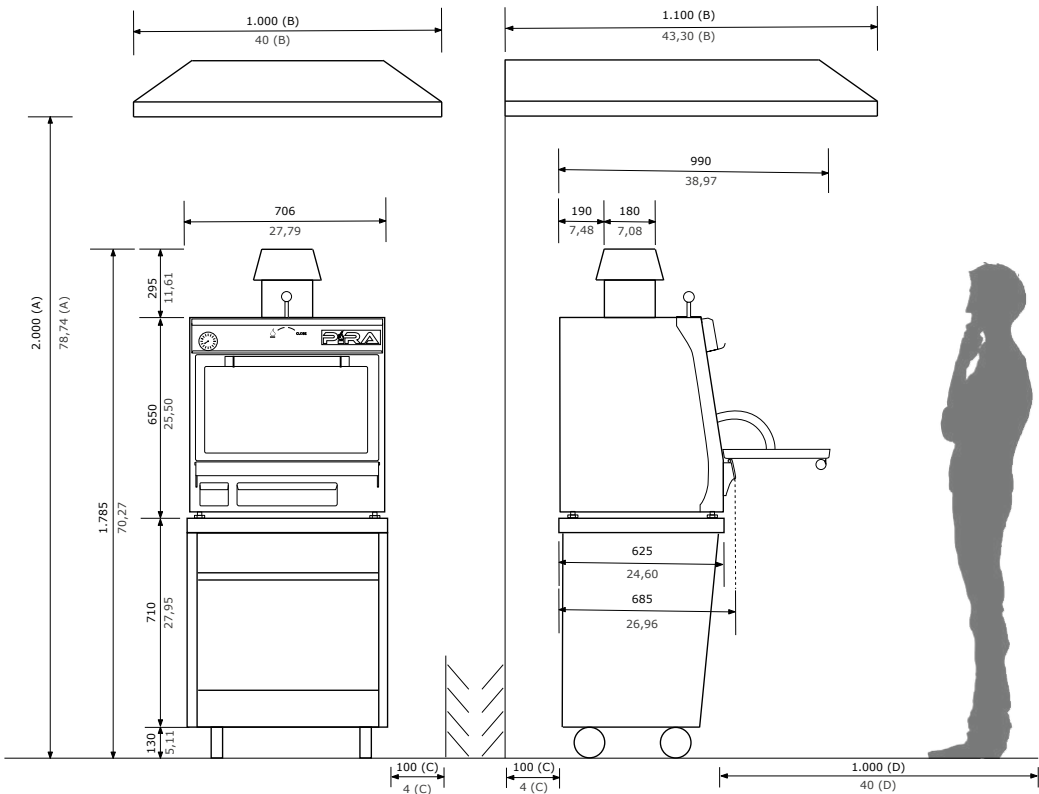
Martín Bado, Barcelona.  
PIRA 90 D Lux.



PIRA 70 XL Lux AB  
Ref. 480.102

🍴 100 diners

|                            |                                                       |
|----------------------------|-------------------------------------------------------|
| Number of guides           | 7                                                     |
| Start-up time              | 30 min.                                               |
| Average output             | 65 kg/h                                               |
| Maximum charcoal load      | 4 kg                                                  |
| Grill size                 | 568 x 535 mm                                          |
| GN tray capacity per grill | 1xGN 1/1 + 1xGN 2/4<br>1xGN 1/1 + 1xGN 1/3 + 1xGN 1/6 |
| Net weight                 | 158 Kg                                                |
| Equivalent power           | 3.5 kw                                                |



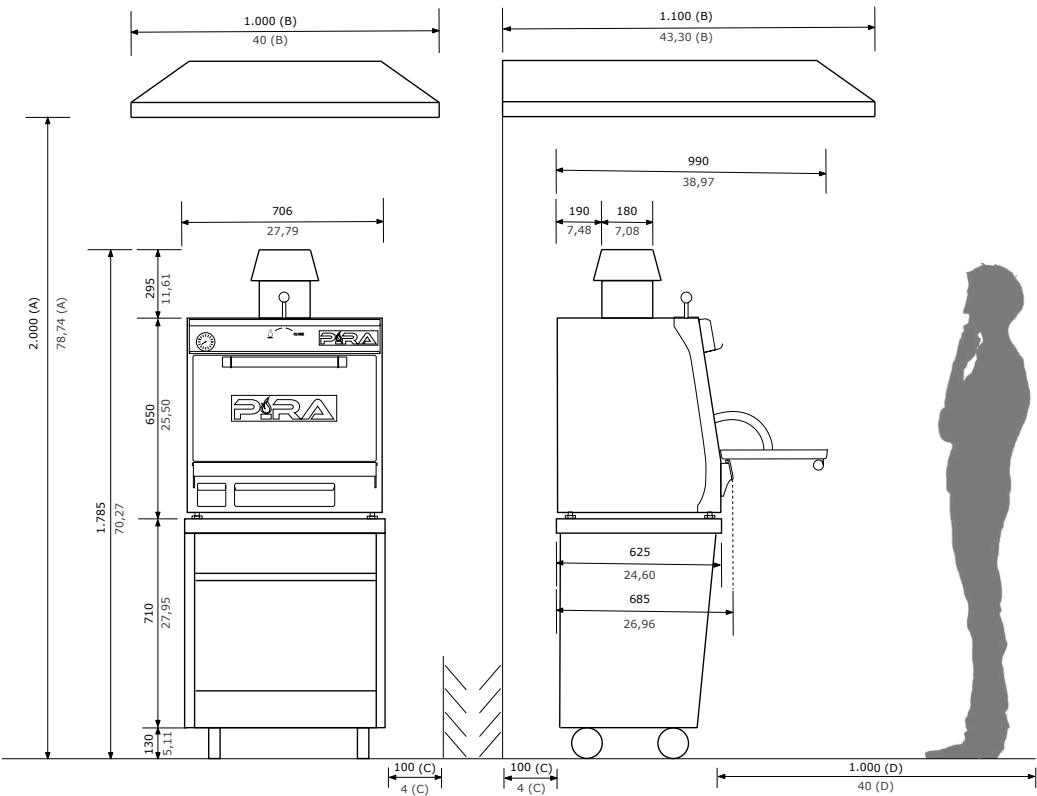


PIRA 70 XL Lux SD  
Ref. 480.103

🍴 100 diners



|                            |                                                       |
|----------------------------|-------------------------------------------------------|
| Number of guides           | 7                                                     |
| Start-up time              | 30 min.                                               |
| Average output             | 65 kg/h                                               |
| Maximum charcoal load      | 4 kg                                                  |
| Grill size                 | 568 x 535 mm                                          |
| GN tray capacity per grill | 1xGN 1/1 + 1xGN 2/4<br>1xGN 1/1 + 1xGN 1/3 + 1xGN 1/6 |
| Net weight                 | 167 Kg                                                |
| Equivalent power           | 3.5 kw                                                |

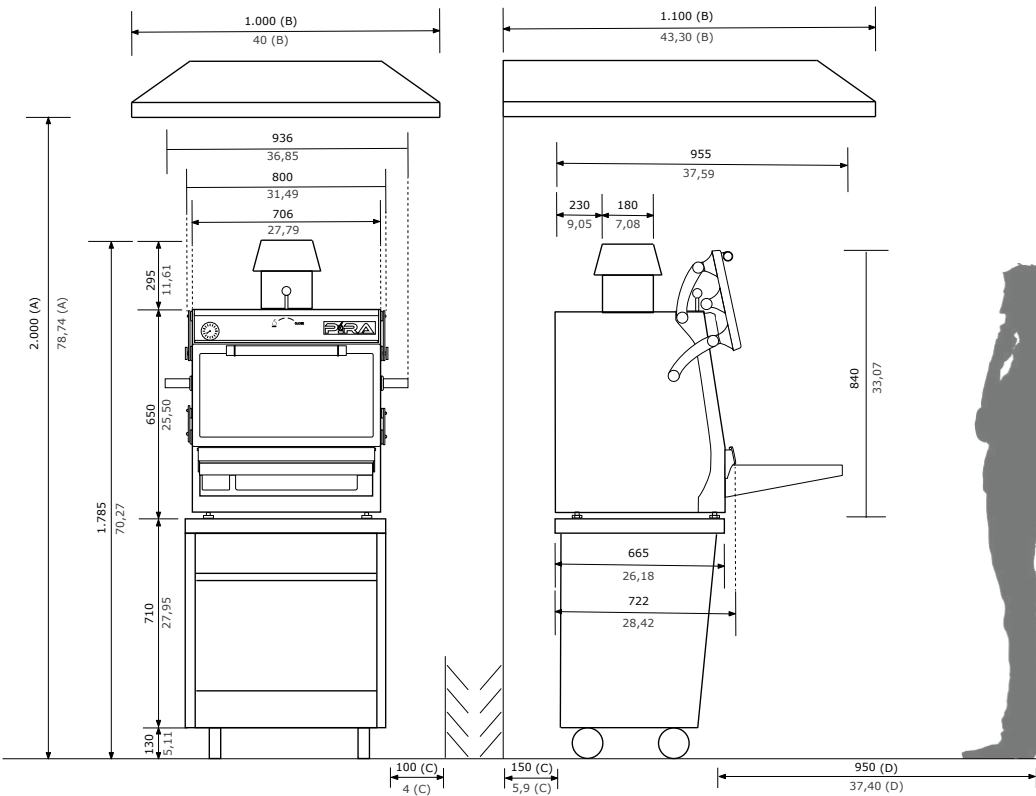


PIRA 70 XL Lux ED  
Ref. 480.104

🍴 100 diners



|                            |                                                       |
|----------------------------|-------------------------------------------------------|
| Number of guides           | 7                                                     |
| Start-up time              | 30 min.                                               |
| Average output             | 65 kg/h                                               |
| Maximum charcoal load      | 4 kg                                                  |
| Grill size                 | 568 x 535 mm                                          |
| GN tray capacity per grill | 1xGN 1/1 + 1xGN 2/4<br>1xGN 1/1 + 1xGN 1/3 + 1xGN 1/6 |
| Net weight                 | 200 Kg                                                |
| Equivalent power           | 3.5 kw                                                |







Chef Assessors in action.  
PIRA 90 Lux ED.



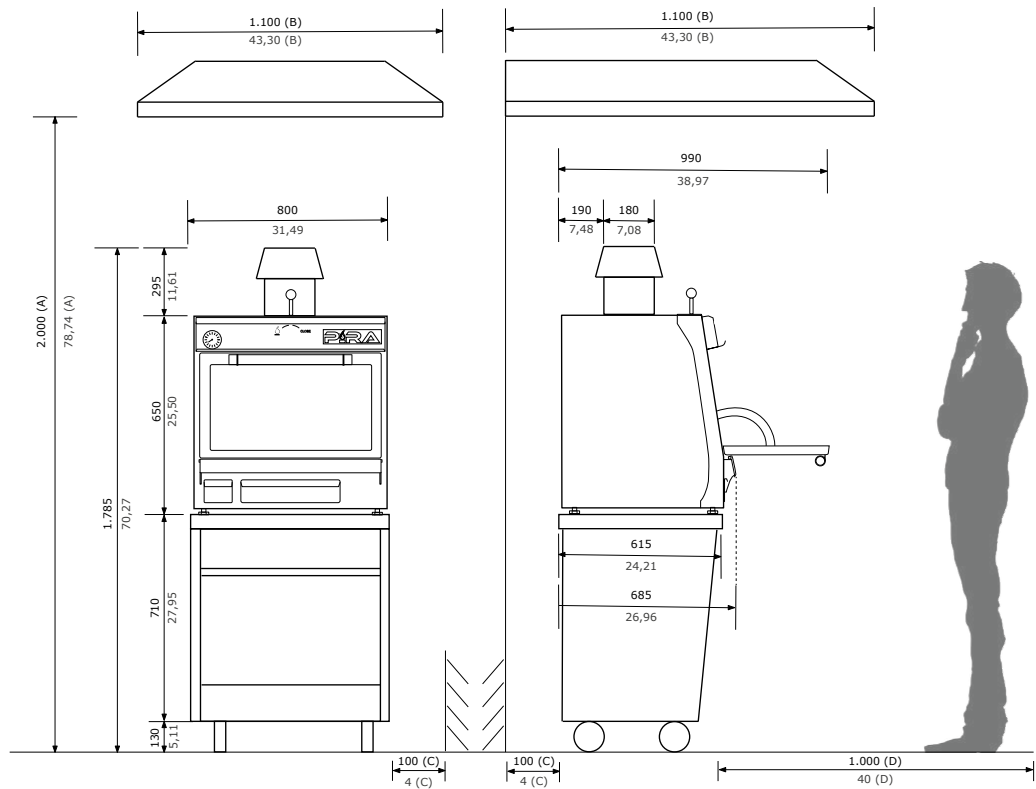
Hotel Le Provençal.  
Hyères. PIRA 90 Lux ED.



PIRA 80 Lux AB  
Ref. 490.102

✂ 115 diners

|                            |                                                     |
|----------------------------|-----------------------------------------------------|
| Number of guides           | 7                                                   |
| Start-up time              | 35 min.                                             |
| Average output             | 75 kg/h                                             |
| Maximum charcoal load      | 4.5 kg                                              |
| Grill size                 | 668 x 535 mm                                        |
| GN tray capacity per grill | 2xGN 1/1 [different height]<br>1x GN 1/1 + 1xGN 2/4 |
| Net weight                 | 175 Kg                                              |
| Equivalent power           | 4.5 kw                                              |



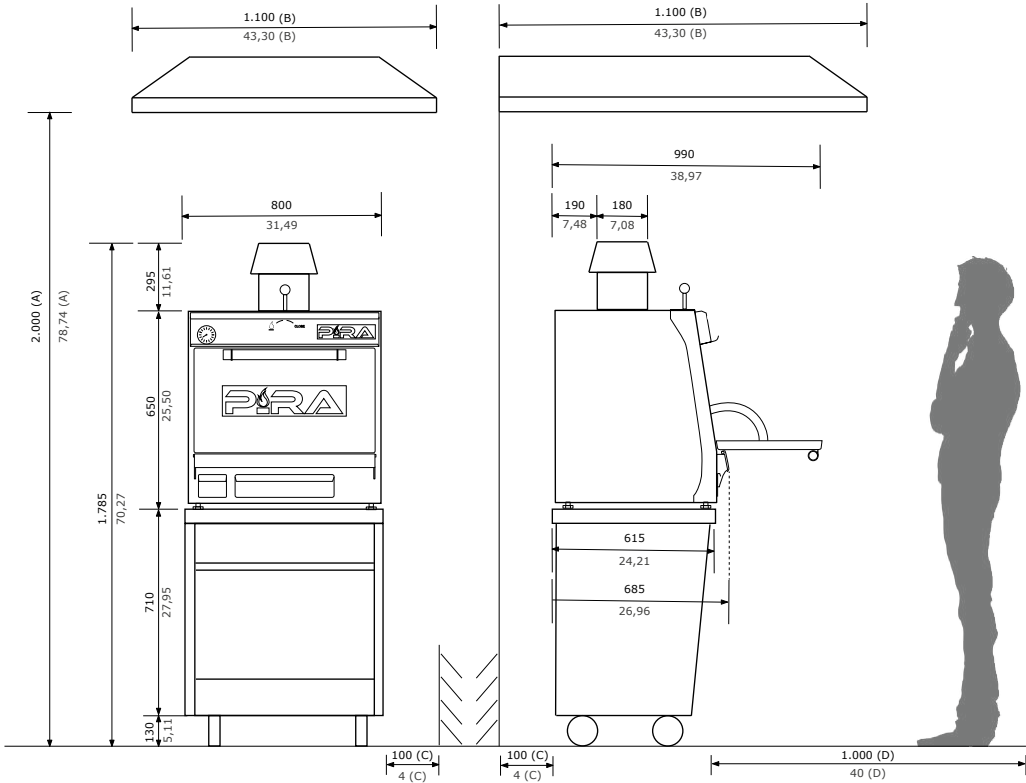


PIRA 80 Lux SD  
Ref. 490.103

🍴 115 diners



|                            |                                                     |
|----------------------------|-----------------------------------------------------|
| Number of guides           | 7                                                   |
| Start-up time              | 35 min.                                             |
| Average output             | 75 kg/h                                             |
| Maximum charcoal load      | 4.5 kg                                              |
| Grill size                 | 668 x 535 mm                                        |
| GN tray capacity per grill | 2xGN 1/1 [different height]<br>1x GN 1/1 + 1xGN 2/4 |
| Net weight                 | 186 Kg                                              |
| Equivalent power           | 4.5 kw                                              |

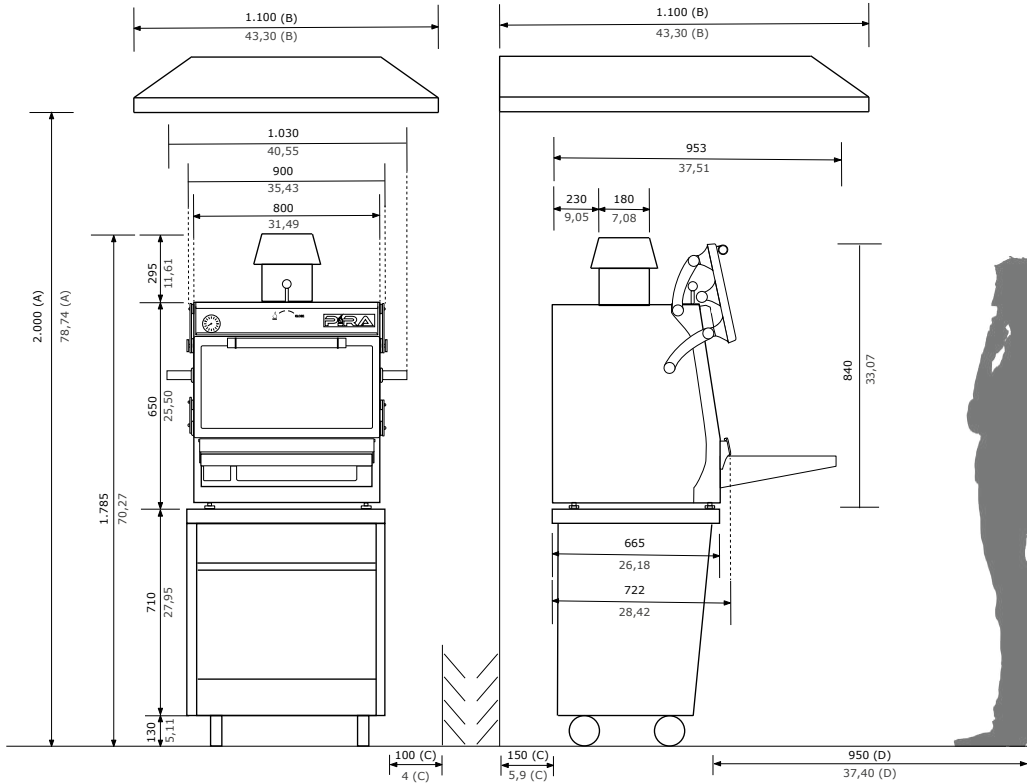


PIRA 80 Lux ED  
Ref. 490.104

🍴 115 diners



|                            |                                                     |
|----------------------------|-----------------------------------------------------|
| Number of guides           | 7                                                   |
| Start-up time              | 35 min                                              |
| Average output             | 75 kg/h                                             |
| Maximum charcoal load      | 4.5 kg                                              |
| Grill size                 | 668 x 535 mm                                        |
| GN tray capacity per grill | 2xGN 1/1 [different height]<br>1x GN 1/1 + 1xGN 2/4 |
| Net weight                 | 221 Kg                                              |
| Equivalent power           | 4.5 kw                                              |







Iván Gallardo. La Taska Sidreria.  
Valencia. PIRA 80 Lux SD.



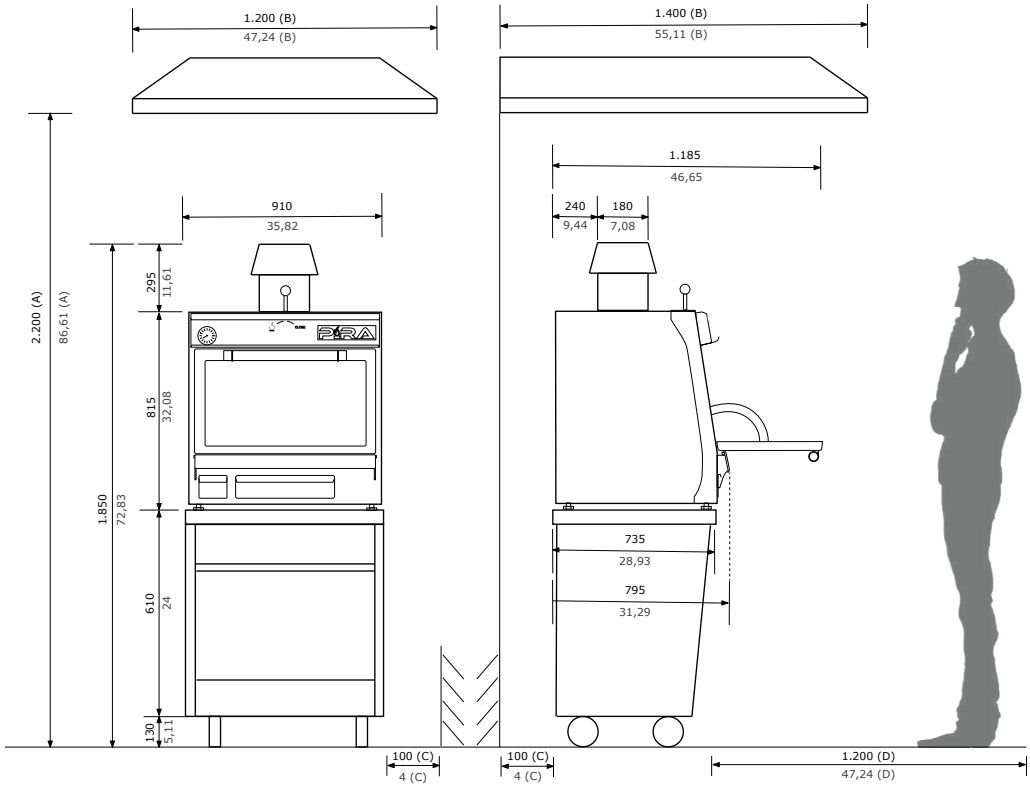
Martín Bado, Barcelona. PIRA 90 D Lux.



PIRA 90 Lux AB  
Ref. 500.102

🍴 140 diners

|                            |              |
|----------------------------|--------------|
| Number of guides           | 8            |
| Start-up time              | 40 min.      |
| Average output             | 110 kg/h     |
| Maximum charcoal load      | 5 kg         |
| Grill size                 | 770 x 625 mm |
| GN tray capacity per grill | 2xGN 1/1     |
| Net weight                 | 256 Kg       |
| Equivalent power           | 6.0 kw       |



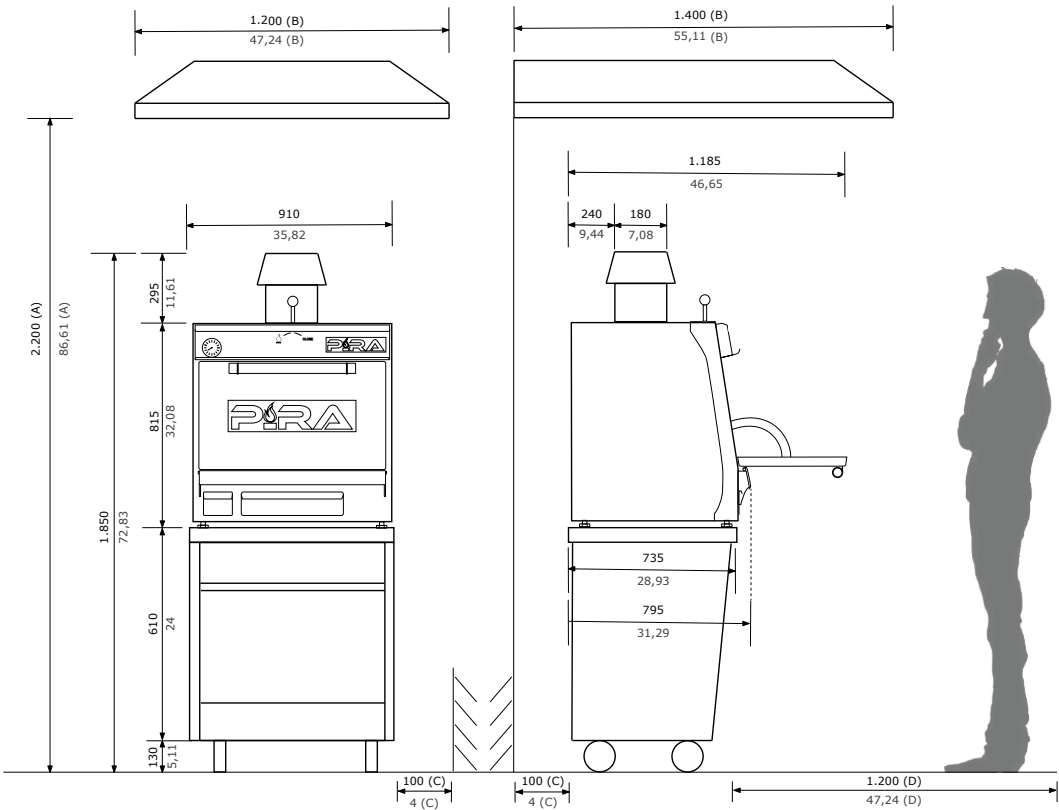


PIRA 90 Lux SD  
Ref. 500.103

🍴 140 diners



|                            |              |
|----------------------------|--------------|
| Number of guides           | 8            |
| Start-up time              | 40 min.      |
| Average output             | 110 kg/h     |
| Maximum charcoal load      | 5 kg         |
| Grill size                 | 770 x 625 mm |
| GN tray capacity per grill | 2xGN 1/1     |
| Net weight                 | 275 Kg       |
| Equivalent power           | 6.0 kw       |

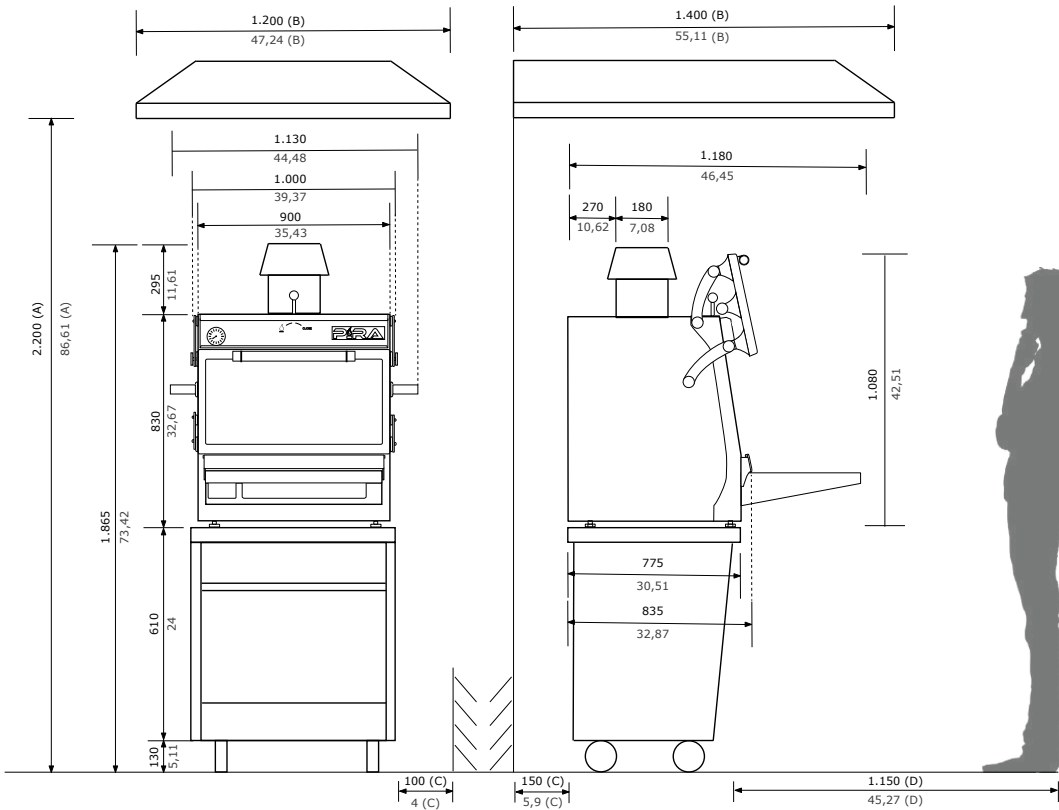


PIRA 90 Lux ED  
Ref. 500.104

🍴 140 diners



|                            |              |
|----------------------------|--------------|
| Number of guides           | 8            |
| Start-up time              | 40 min.      |
| Average output             | 110 kg/h     |
| Maximum charcoal load      | 5 kg         |
| Grill size                 | 770 x 625 mm |
| GN tray capacity per grill | 2xGN 1/1     |
| Net weight                 | 303 Kg       |
| Equivalent power           | 6.0 kw       |



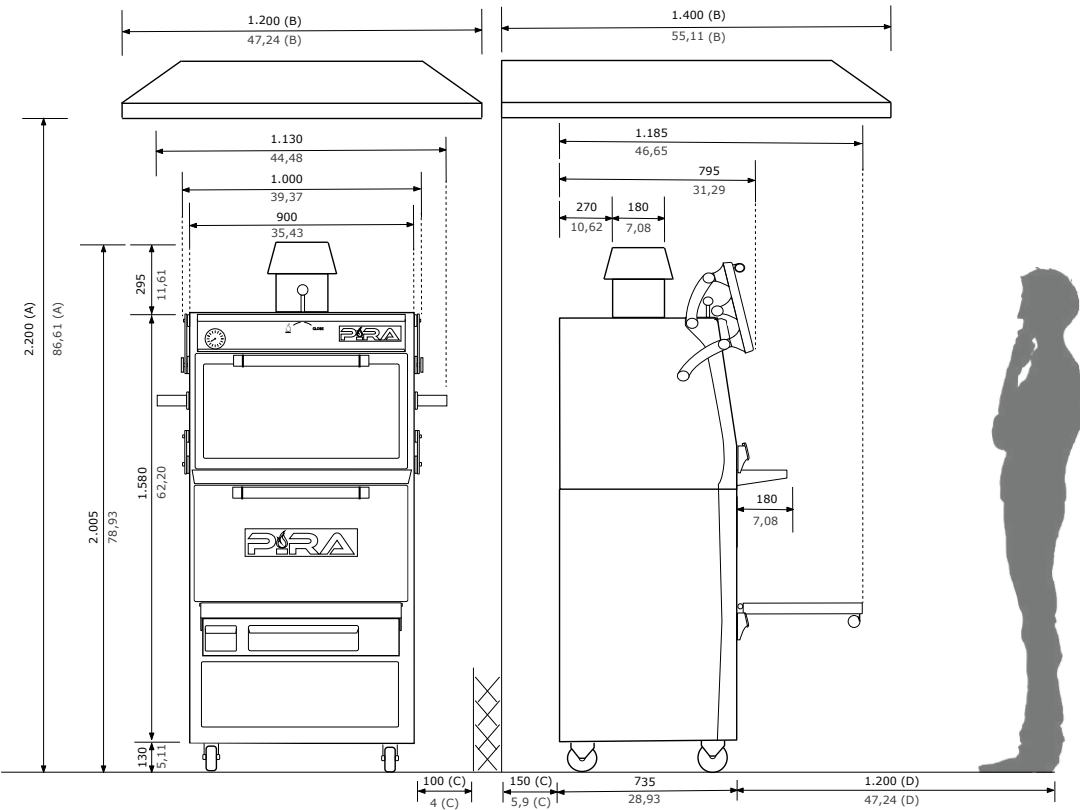


PIRA 90 D Lux  
Ref. 170.108

🍴 195 diners



|                            |                   |
|----------------------------|-------------------|
| Number of guides           | 7 lower / 8 upper |
| Start-up time              | 45 min.           |
| Average output             | 145 kg/h          |
| Maximum charcoal load      | 6 kg              |
| Grill size                 | 770 x 625 mm      |
| GN tray capacity per grill | 2xGN 1/1          |
| Net weight                 | 486 Kg            |
| Equivalent power           | 6.0 kw            |



Jordi Bataller and Richard Alcayde. Rest.  
Boca Negra. Córdoba. PIRA 70 Lux ED.



Andrés Arias Charry.  
Murcia. PIRA 120 Lux AB.

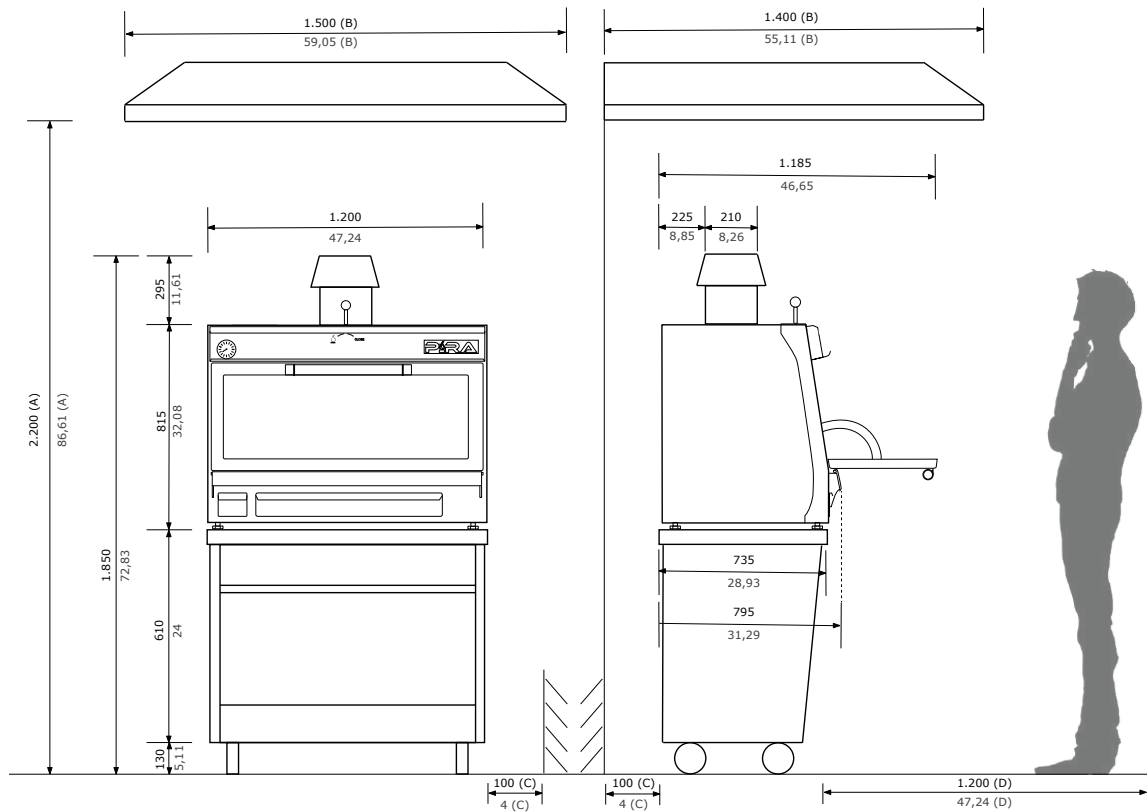


PIRA 120 Lux AB  
Ref. 120.102

🍴 200 diners



|                            |               |
|----------------------------|---------------|
| Number of guides           | 7             |
| Start-up time              | 40 min.       |
| Average output             | 150 kg/h      |
| Maximum charcoal load      | 6 kg          |
| Grill size                 | 1062 x 625 mm |
| GN tray capacity per grill | 3xGN 1/1      |
| Net weight                 | 335 Kg        |
| Equivalent power           | 6.0 kw        |

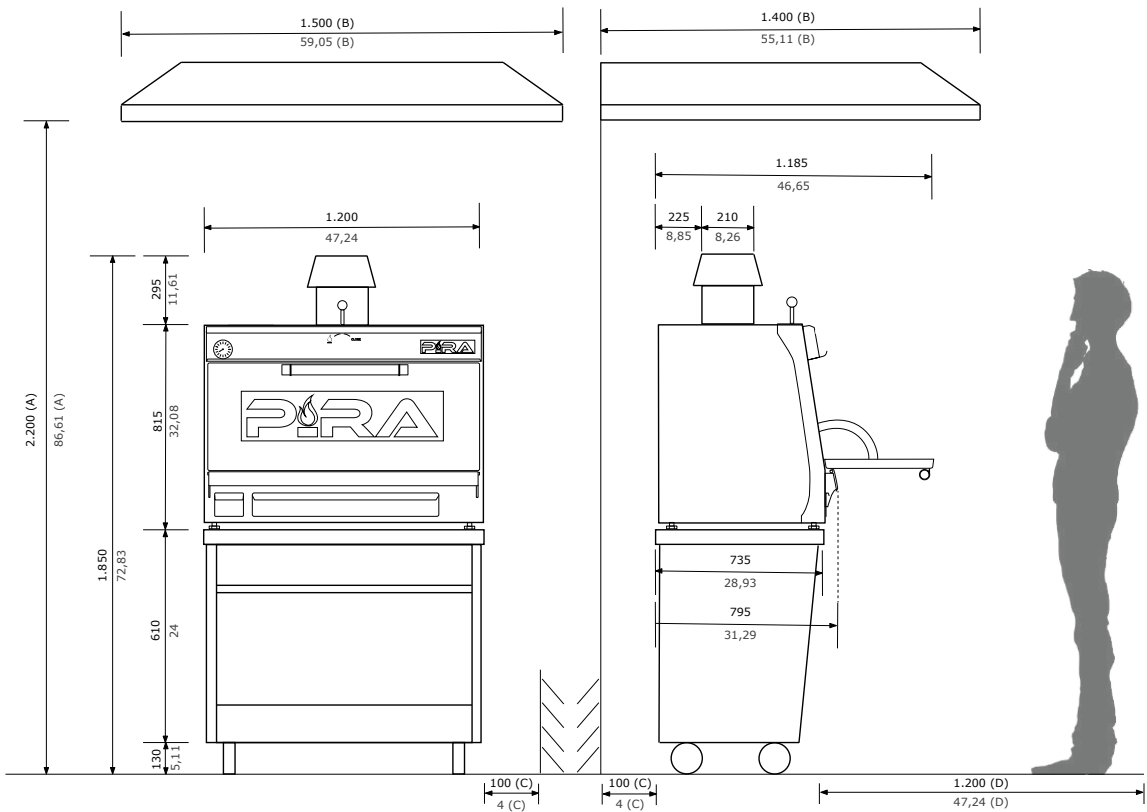


PIRA 120 Lux SD  
Ref. 120.103

🍴 200 diners



|                            |               |
|----------------------------|---------------|
| Number of guides           | 7             |
| Start-up time              | 40 min.       |
| Average output             | 150 kg/h      |
| Maximum charcoal load      | 6 kg          |
| Grill size                 | 1062 x 625 mm |
| GN tray capacity per grill | 3xGN 1/1      |
| Net weight                 | 360 Kg        |
| Equivalent power           | 6.0 kw        |



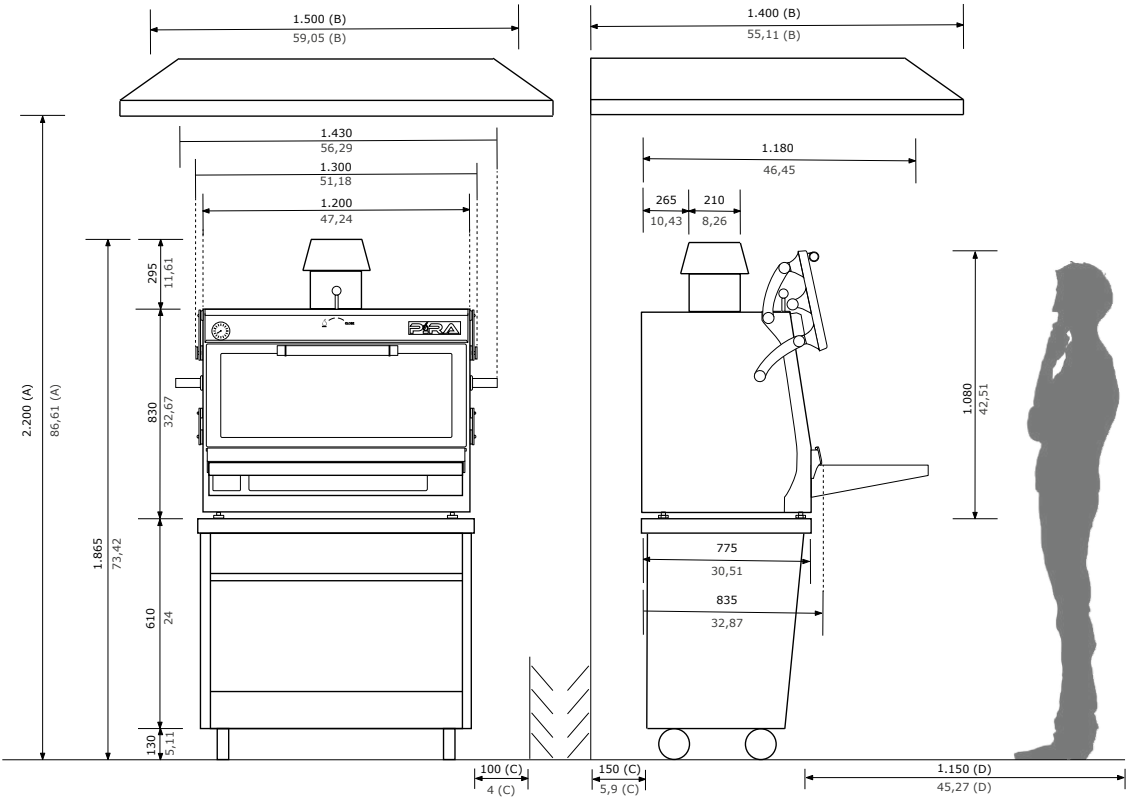


PIRA 120 Lux ED  
Ref. 120.104

🍴 200 diners



|                            |               |
|----------------------------|---------------|
| Number of guides           | 7             |
| Start-up time              | 40 min.       |
| Average output             | 150 kg/h      |
| Maximum charcoal load      | 6 kg          |
| Grill size                 | 1062 x 625 mm |
| GN tray capacity per grill | 3xGN 1/1      |
| Net weight                 | 391 Kg        |
| Equivalent power           | 6.0 kw        |

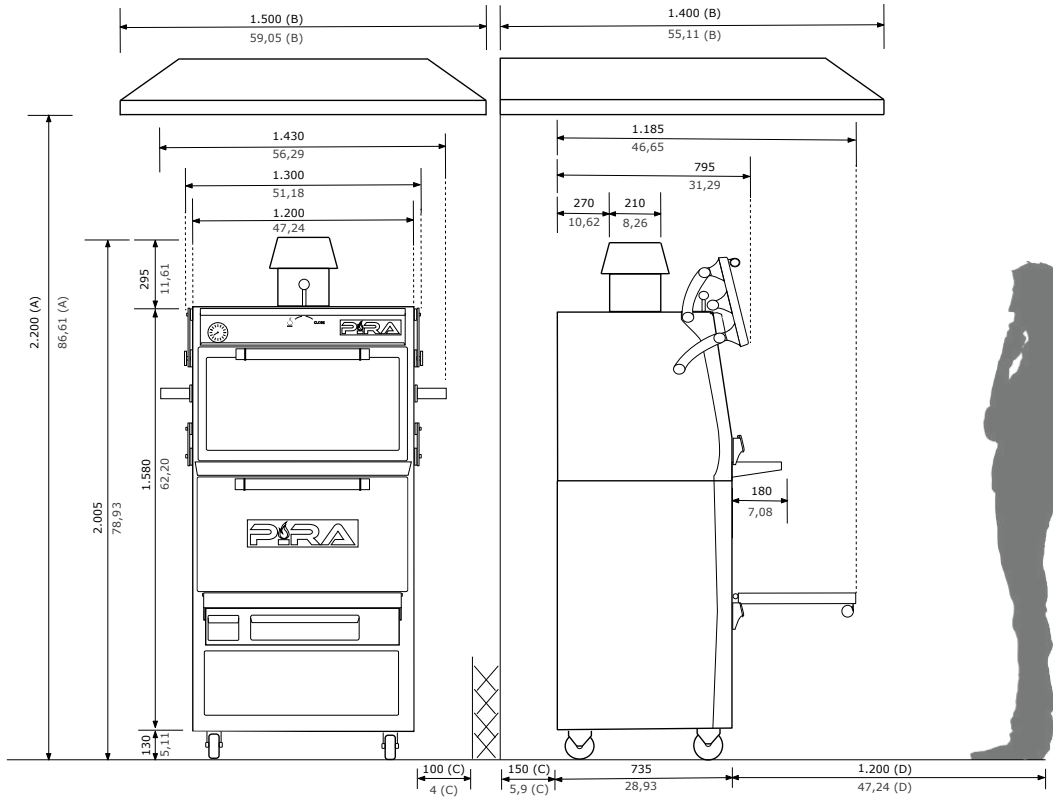


PIRA 120 D Lux  
Ref. 120.108

🍴 290 diners



|                            |                   |
|----------------------------|-------------------|
| Number of guides           | 6 lower / 6 upper |
| Start-up time              | 45 min.           |
| Average output             | 200 kg/h          |
| Maximum charcoal load      | 7 kg              |
| Grill size                 | 1062 x 625 mm     |
| GN tray capacity per grill | 3xGN 1/1          |
| Net weight                 | 730 Kg            |
| Equivalent power           | 8.0 kw            |



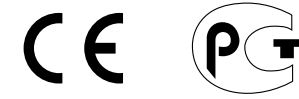




Chef Assessor Miquel Lligadas.  
PIRA 70 Black AB.



Fabio Pecceli. Roma.  
PIRA 70 Black AB.



## CHARCOAL OVENS BLACK SERIES

The PIRA BLACK SERIES Pira Ovens aim to appeal to all markets. The BLACK SERIES line of ovens is reduced to 3 models of black-painted, glass hinged door grill ovens, which can be used in all types and sizes of restaurants, and is designed to ensure that no restaurant is left without the unmistakable taste of "PIRAFLAVOUR".

It is the MOST AFFORDABLE LINE, but that does not mean low quality. You can enjoy it at home with the PIRA 50 Black AB model, at the restaurant around the corner or at restaurants all over the world.



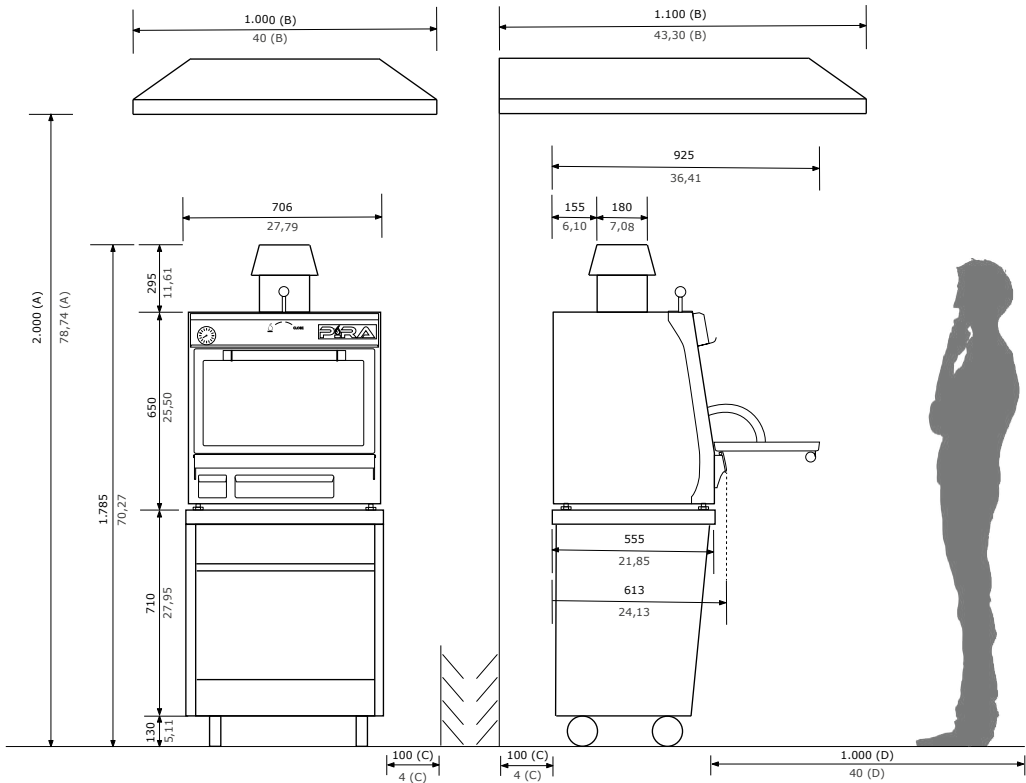


PIRA 70 Black AB  
Ref. 450.101

🍴 85 diners



|                            |              |
|----------------------------|--------------|
| Number of guides           | 7            |
| Start-up time              | 30 min.      |
| Average output             | 60 kg/h      |
| Maximum charcoal load      | 3 kg         |
| Grill size                 | 568 x 465 mm |
| GN tray capacity per grill | 1xGN 1/1     |
| Net weight                 | 146 Kg       |
| Equivalent power           | 3.0 kw       |

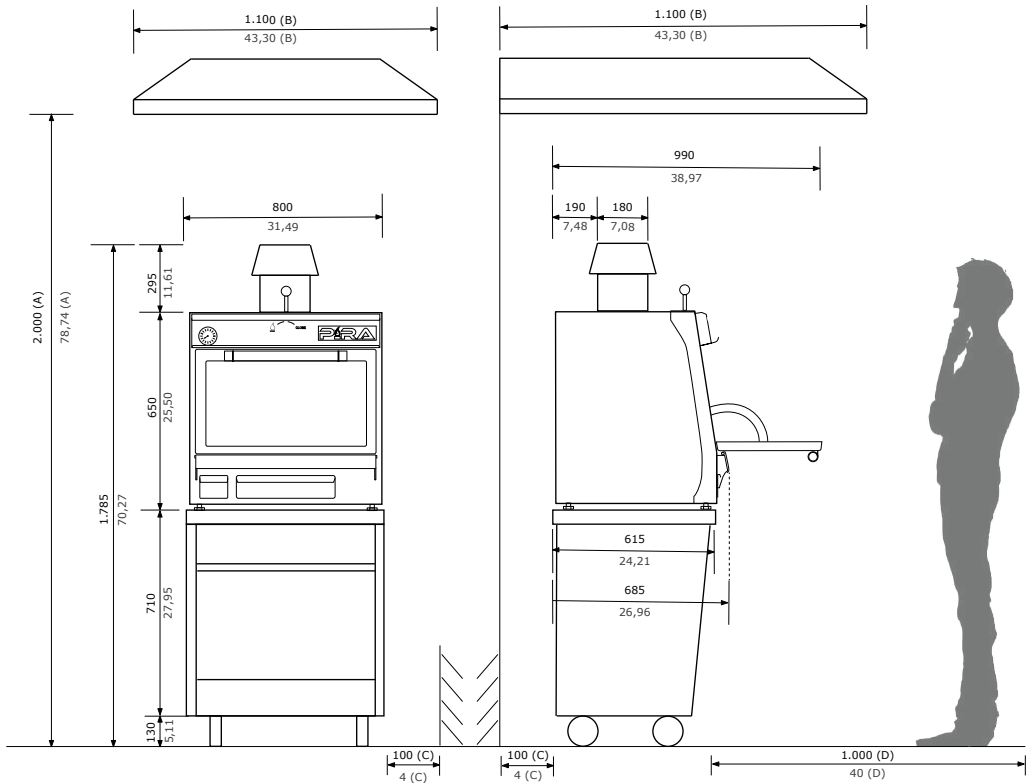


PIRA 80 Black AB  
Ref. 490.101

🍴 115 diners



|                            |                                                     |
|----------------------------|-----------------------------------------------------|
| Number of guides           | 7                                                   |
| Start-up time              | 35 min.                                             |
| Average output             | 75 kg/h                                             |
| Maximum charcoal load      | 4.5 kg                                              |
| Grill size                 | 668 x 535 mm                                        |
| GN tray capacity per grill | 2xGN 1/1 [different height]<br>1x GN 1/1 + 1xGN 2/4 |
| Net weight                 | 175 Kg                                              |
| Equivalent power           | 4.5 kw                                              |



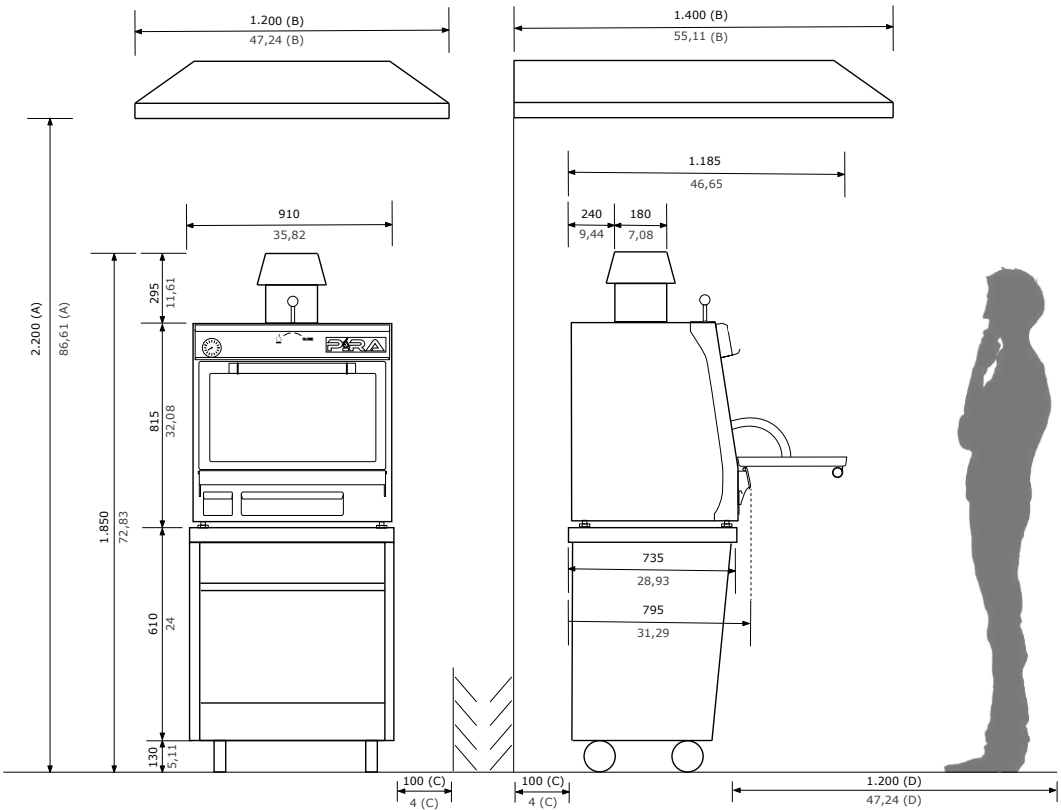


PIRA 90 Black AB  
Ref. 500.101

🍴 140 diners



|                            |              |
|----------------------------|--------------|
| Number of guides           | 8            |
| Start-up time              | 40 min.      |
| Average output             | 110 kg/h     |
| Maximum charcoal load      | 5 kg         |
| Grill size                 | 770 x 625 mm |
| GN tray capacity per grill | 2xGN 1/1     |
| Net weight                 | 256 Kg       |
| Equivalent power           | 6.0 kw       |



PIRA 90 Black AB.



Chef Assessor Miquel Lligadas.  
PIRA 70 Black AB.





OVEN ACCESSORIES INCLUDED



Rod grill

- Ref: 900.045

Mod: 70

Meas: 568 x 465
- Ref: 900.048

Mod: 70 XL

Meas: 568 x 535
- Ref: 900.049

Mod: 80 / 80 XXL

Meas: 668 x 535
- Ref: 900.050

Mod: 90/90D

Meas: 770 x 625
- Ref.: 900.120

Mod: 120 / 120 D

Meas: 1062 x 625

Front table (ED door only)

- Ref: 902.945

Mod: 70 / 70 XL

Meas: 624 x 253
- Ref: 902.949

Mod: 80

Meas: 724 x 253
- Ref: 904.049

Mod: 80 XXL

Meas: 730 x 355
- Ref: 904.050

Mod: 90

Meas: 816 x 403
- Ref: 904.150

Mod: 90 D

Meas: 886 x 185
- Ref: 904.012

Mod: 120

Meas: 1110 x 403
- Ref: 904.120

Mod: 120 D

Meas: 1176 x 185



Poker

- Ref: 950.001

Mod: 70, 80, 90

Length: 650 mm
- Ref: 950.008

Mod: 120

Length: 850 mm



Tongs

- Ref: 950.011

Length: 265 mm
- Silver Series comes with a second tong:
- Ref: 950.004

Length: 400 mm



Paco Roncero. TOP tongs.





# OPTIONAL OVEN ACCESSORIES

## TONGS

At Pira Charcoal Ovens we have developed a variety of tongs designed for continuous use of the oven and the handling of food in it. They also serve as the tool which brings the chef towards the grill. To go alongside the tongs for the general models, we also have precision tongs for plating.



TOP tongs  
Ref: 950.004  
Length: 400 mm



Fork tongs  
Ref: 950.011  
Length: 265 mm



Flat tongs  
Ref: 950.012  
Length: 265 mm



Plating tongs  
Ref: 950.013  
Length: 210 mm



SLIM plating tongs  
Ref: 950.014  
Length: 220 mm



Rakel Cernicharo, Rest. Karak, Valencia. SLIM plating tongs.



Jordi Limón. TOP tongs.



# WARMING TRAY

The new Pira warming trays are a great accessory for your charcoal oven and allow you to use the heat from the top of the oven, to keep your dishes warm or to allow them to cool down before cooking, while at the same time optimising the space available.

Make the most of all the space and energy in your oven with the new Pira warming trays!



Warming tray  
80 XXL ED

Ref: 924.492  
Meas: 790x550x50



Warming tray  
90 AB / SD

Ref: 920.050  
Meas: 890x575x50



Warming tray  
90 ED / 90 D

Ref: 924.050  
Meas: 890x610x50



Warming tray  
70 AB / SD

Ref: 920.045  
Meas: 690x430x50



Warming tray  
70 ED

Ref: 924.045  
Meas: 690x445x50



Warming tray  
70 XL AB / SD

Ref: 920.048  
Meas: 690x480x50



Warming tray  
120 AB / SD

Ref: 920.120  
Meas: 1.180x580x50



Warming tray  
120 ED / 120 D

Ref: 924.120  
Meas: 1.185x615x50



Warming tray  
70 XL ED

Ref: 924.048  
Meas: 695x515x50



Warming tray  
80 AB / SD

Ref: 920.049  
Meas: 795x480x50



Warming tray  
80 ED

Ref: 924.049  
Meas: 795x515x50





# CHARCOAL STORING TABLE

At Pira Charcoal Ovens, every oven has its own table. Pira tables are made with a modern design capable of supporting the heavy weights of the oven and at the same time can be easily handled by anyone. The legs of the ovens can be attached to the table, turning two pieces into one. They come with a guide for storing grills, a middle shelf and a compartment for storing charcoal.



Table 80 XXL Silver

Ref: 773.492  
Meas: 730x800x730



Table 90 Lux

Ref: 770.250  
Meas: 800x900x730



Table 90 Silver

Ref: 770.350  
Meas: 800x900x730



Table 70 Lux

Ref: 770.245  
Meas: 625x700x830



Table 70 Silver

Ref: 770.345  
Meas: 625x700x830



Table 70 XL Lux

Ref: 770.248  
Meas: 685x700x830



Table 120 Lux

Ref: 770.220  
Meas: 800x1.200x730



Table 120 Silver

Ref: 770.320  
Meas: 800x1.200x730



Short charcoal shovel  
Ref: 905.003  
Length: 395 mm



Table 70 XL Silver

Ref: 770.348  
Meas: 685x700x830



Table 80 Lux

Ref: 770.249  
Meas: 685x800x830



Table 80 Silver

Ref: 770.349  
Meas: 685x800x830



Long charcoal shovel  
Ref: 905.004  
Length: 555 mm





# CHIMNEY KIT

PIRA ovens are equipped with integrated firebreakers and airflow regulators, ready to operate day one by simply placing them under the hood.

If a PIRA oven is to be installed in a kitchen alongside the other elements, an exposed chimney kit must also be installed.

The regulations in most countries indicate that there must be a separate smoke outlet for smoke from solid fuels (wood or coal) and in some cases the firebreaker must be visible to the naked eye, so it is always necessary to comply with the applicable legislation. Thus, taking into account the legislation and the customer's needs, the chimney kit can be adapted to all requirements.

The chimney kit is available in two versions, the DETACHABLE chimney kit with non-detachable firebreaker and the UNIBODY chimney kit with a detachable firebreaker.



# DETACHABLE CHIMNEY KIT

Kit available in 50, 70, 70 XL, 80, 80 XXL, 90 and 90 D models. You can choose with or without external regulator, always taking into account the regulations and needs. It is made up of the following components:

- Coupling ring (750.001): Part required to fit the External Firebreaker without the External Regulator.
- External Regulator (750.002): Regulates the smoke output with an external device.
- External Firebreaker (750.003): Important, never wash under water.
- Hat (750.004): Slightly decreases the temperature of the smoke, ensuring a better airflow and supplements the safety of the firebreaker.
- Adapter (750.005): Reducer for smoke and hot air outlet of the oven, from 180 mm to 150 mm.



Coupling ring

Ref: 750.001

External regulator

Ref: 750.002

External Firebreaker

Ref: 750.003

Hat

Ref: 750.004

Adapter

Ref: 750.005



# UNIBODY CHIMNEY KIT

Available for all PIRA OVENS. This revolutionary kit allows the user to wash it with water, without fear of obstructing the air passage in the firebreaker. The whole chimney kit comes in one piece. No external regulator can be fitted.



Chim. Kit 180 mm short open

Ref: 759.010  
Height: 250 mm.



Chim. Kit 180 mm short blind

Ref: 759.011  
Height: 250 mm.



Chim. Kit 210 mm long open

Ref: 759.012  
Height: 300 mm.



Chim. Kit 180 mm long open

Ref: 759.013  
Height: 300 mm.



Chim. Kit 210 mm short open

Ref: 759.014  
Height: 250 mm.



Chim. Kit 180 mm long blind

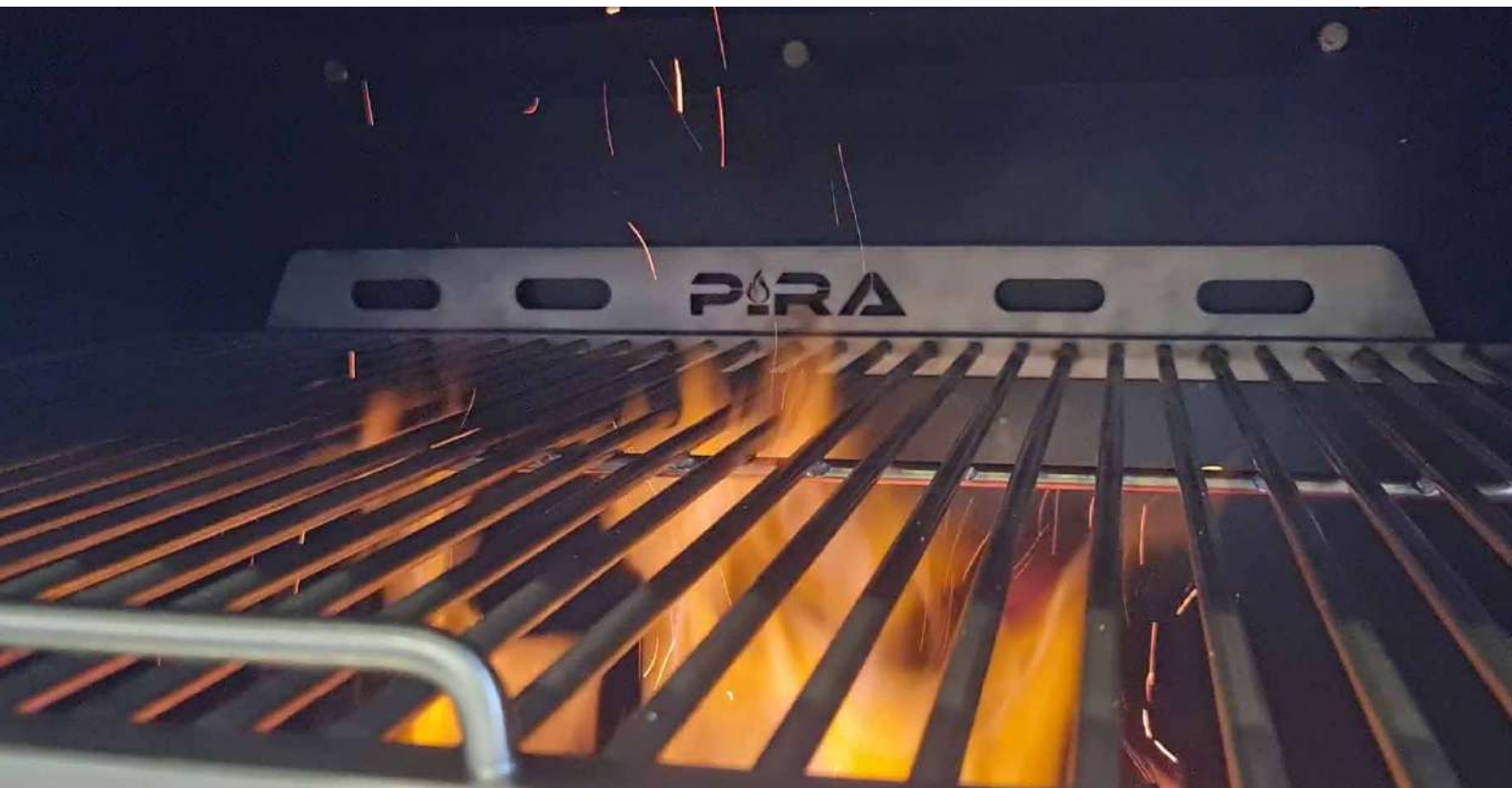
Ref: 759.015  
Height: 300 mm.





# ROD GRILLS

Rod grill, made of stainless steel, welded, polished and designed so it's impossible for any food remains to build up on it, which allows it to be cleaned quickly and immaculately. It offers unrivalled resistance and durability.



Rod grill 90

Ref: 900.050  
Meas: 770 x 625



Rod grill 120

Ref: 900.120  
Meas: 1,062 x 625



1/2 rod grill 80 /  
80 XXL  
Ref: 900.492  
Meas: 325 x 535



1/2 rod grill 90 /  
90 D  
Ref: 900.052  
Meas: 379 x 625



1/2 rod grill 120 /  
120 D  
Ref: 900.122  
Meas: 524 x 625



Rod grill 70

Ref: 900.045  
Meas: 568 x 465



Rod grill 70 XL

Ref: 900.048  
Meas: 568 x 535



Rod grill 80 /  
80 XXL  
Ref: 900.049  
Meas: 668 x 535





# GROOVED GRILLS

Grooved grill, made entirely of stainless steel, welded, polished and reinforced with crossbars across the width of the grill for unrivalled strength and durability.

The wave shape prevents the fire from reaching the food, making it the ideal grill for cooking delicate products such as some types of fish or vegetables. Its shape also prevents fats from falling into the embers, preventing flames, bad smells or excess of smoke, making the grooved grill the ideal tool for cooking very fatty products.

Its side arms allow it to be placed in an inclined position which is normally the position for fatty products, and in a horizontal position which is normally the position for delicate products.

The independent mobility of its arms allows the charcoal oven to be replenished in the middle of the service, without the need to remove the grill from the oven.



Grooved grill  
90 / 90 D  
Ref: 901.050  
Meas: 682 x 585



Grooved grill  
120 / 120 D  
Ref: 901.120  
Meas: 974 x 585



1/2 grooved grill 80 /  
80 XXL  
Ref: 901.492  
Meas: 255 x 540



1/2 grooved grill  
90 / 90 D  
Ref: 901.052  
Meas: 310 x 585



1/2 Grooved grill  
120 / 120 D  
Ref: 901.122  
Meas: 445 x 585



Grooved grill 70  
Ref: 901.045  
Meas: 500 x 470



Grooved grill 70 XL  
Ref: 901.048  
Meas: 500 x 540



Grooved grill 80 /  
80 XXL  
Ref: 901.049  
Meas: 604 x 540





# GRIDDLE

Another of Pira's exclusive accessories. It is very thick, and has a very attractive design capable of offering unrivalled resistance and durability in a charcoal oven.

The sloping shape allows any oils to flow into the general collector, thus preventing unpleasant odours and excess smoke.

Its side arms allow the grill to be placed in an inclined position which is normally the position for fatty products, and in a horizontal position which is normally the position for delicate products.

The independent mobility of its arms allows the charcoal oven to be replenished in the middle of the service, without the need to remove the grill from the oven.



Griddle 90 / 90 D  
Ref: 960.050  
Meas: 682 x 585



1/2 griddle 80 / 80 XXL  
Ref: 960.492  
Meas: 255 x 540



1/2 griddle 90 / 90 D  
Ref: 960.052  
Meas: 310 x 585



1/2 griddle 120 / 120 D  
Ref: 960.122  
Meas: 445 x 585



Griddle 70  
Ref: 960.045  
Meas: 500 x 470



Griddle 70 XL  
Ref: 960.048  
Meas: 500 x 540



Griddle 80 / 80 XXL  
Ref: 960.049  
Meas: 604 x 543





# MIXED GRILLS

Discover versatility in the kitchen with our mixed oven grills.

Our mixed oven grills open up a world of culinary possibilities. With them, you can combine the rod grill, the grooved grill and the griddle at will, adapting them to every recipe and every occasion.

Enjoy maximum flexibility for cooking meat, fish, vegetables and much more. Thanks to their quality and durability, our mixed grills will be with you in the kitchen for years to come.



Mixed griddle 70

Ref: 963.045  
Meas: 245 x 465



Mixed griddle 70 XL

Ref: 963.048  
Meas: 245 x 535



Mixed griddle 80

Ref: 963.049  
Meas: 255 x 535



Mixed grill base 70

Ref: 903.045  
Meas: 568 x 465



Mixed grill base 70 XL

Ref: 903.048  
Meas: 568 x 535



Mixed grill base 80

Ref: 903.049  
Meas: 668 x 535



Mixed grooved 70

Ref: 901.345  
Meas: 225 x 465



Mixed grooved 70 XL

Ref: 901.348  
Meas: 225 x 535



Mixed grooved 80

Ref: 901.349  
Meas: 235 x 535





# SKEWERS

Another exclusive Pira accessory. With the skewer support it is possible to cook all kinds of skewers, espetos, shashliks, rodizio... without having to do it on a grill, where the food is often crushed and marked or burnt by the contact with the grill.



1/2 skewers supp.  
120  
Ref: 965.122  
Capacity: 6 units  
Meas: 524 x 625



Skewer 70  
Ref: 955.070  
Length: 440 mm.



Skewer 70 XL / 80 /  
80 XXL  
Ref: 955.080  
Length: 515 mm.



Skewers supp. 70  
Ref: 965.070  
Capacity: 8 units  
Meas: 568 x 465



Skewers supp. 70 XL  
Ref: 965.077  
Capacity: 8 units  
Meas: 568 x 535



Skewers supp. 80 /  
80 XXL  
Ref: 965.080  
Capacity: 9 units  
Meas: 668 x 535



Skewer 90 / 120  
Ref: 955.090  
Length: 600 mm.



Chicken ske. supp.  
90 / 90 D  
Ref: 965.020  
Capacity: 4 units  
Meas: 770 x 625



Chicken ske. supp.  
120 / 120 D  
Ref: 965.021  
Capacity: 5 units  
Meas: 1062 x 625



Skewers supp. 90  
Ref: 965.090  
Capacity: 11 units  
Meas: 770 x 625



Skewers supp. 120  
Ref: 965.120  
Capacity: 15 units  
Meas: 1062 x 625



1/2 skewers supp. 90  
Ref: 965.092  
Capacity: 4 units  
Meas: 379 x 625



Chicken skewer  
90 / 90 D  
120 / 120 D  
Ref: 955.120  
Length: 600 mm.





# SPLITTER

With the splitters, the customer has the option of cooking with the different types of Pira grills at the same height and at the same time, so that different types of dishes can be cooked at the same time. The splitter allows multiple configurations. The possibilities are almost endless and turn Pira grill ovens into practical multitasking ovens where the limit is set by the skill and imagination of the chef.



Splitter 5 guides 80

Ref: 970.049



Splitter 5 guides 80 XXL

Ref: 970.492



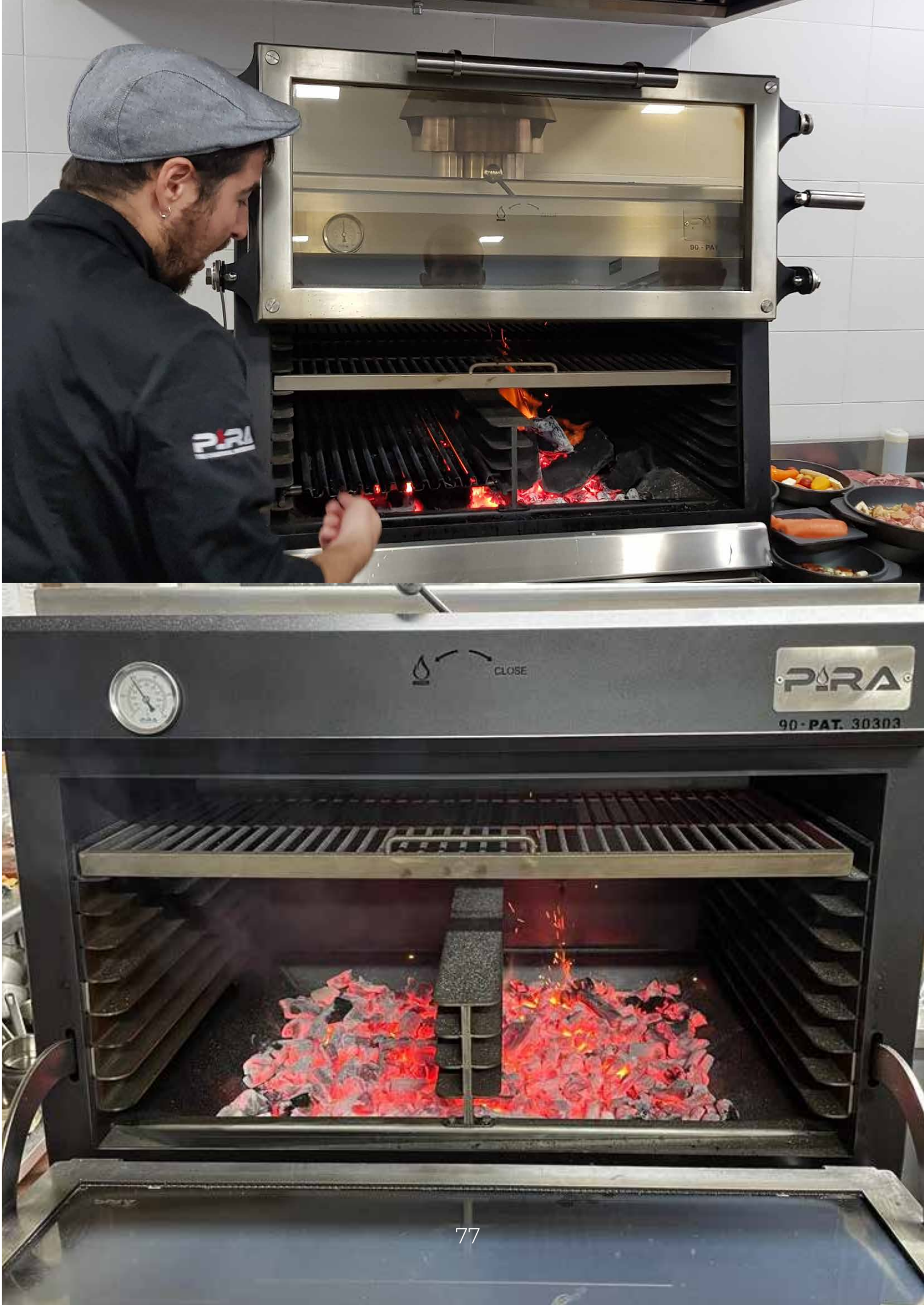
Splitter 5 guides 90 / 90 D

Ref: 970.050



Splitter 5 guides 120 / 120 D

Ref: 970.120





# FRONT TABLE

Only available with ED door. They allow the chef to plate up in front of the oven and avoid dropping anything on the floor when the grill is pulled out towards the chef.



Short front table  
70 ED / 70 XL ED  
  
Ref: 902.945



Short front table  
120 ED  
  
Ref: 904.912



Mini front table  
120 D  
  
Ref: 904.120

| Reference | Model             | Measurements  |
|-----------|-------------------|---------------|
| 904.150   | 90 D              | 886 x 185 mm  |
| 904.120   | 120 D             | 1176 x 185 mm |
|           |                   |               |
| 902.945   | 70 ED / 70 XL ED  | 624 x 253 mm  |
| 902.949   | 80 ED / 80 XXL ED | 724 x 253 mm  |
| 902.950   | 90 ED             | 813 x 293 mm  |
| 902.912   | 120 ED            | 1103 x 293 mm |
|           |                   |               |
| 904.045   | 70 ED / 70 XL ED  | 624 x 403 mm  |
| 904.049   | 80 ED / 80 XXL ED | 724 x 403 mm  |
| 904.050   | 90 ED             | 813 x 403 mm  |
| 904.012   | 120 ED            | 1110 x 403 mm |





## CHARCOAL OVENS HOME SERIES

Do you enjoy grilling? Look no further!

PIRA SERIES FOR HOME is designed for domestic use, but with all the features of a professional oven for the home.

PIRA SERIES FOR HOME are the first charcoal ovens designed for barbecue lovers who want to excel themselves.

This is referred to as an oven for the home because of its small size, but in reality they are truly professional ovens in terms of performance and quality. Many restaurants use them for space or menu reasons.

Do you want to cook like a professional chef at home?  
This is the oven for you!



Rakel Cernicharo, Rest.  
Karak, Valencia. PIRA 50  
Black AB.



PIRA 50 Silver AB  
Ref. 400.105

45 diners



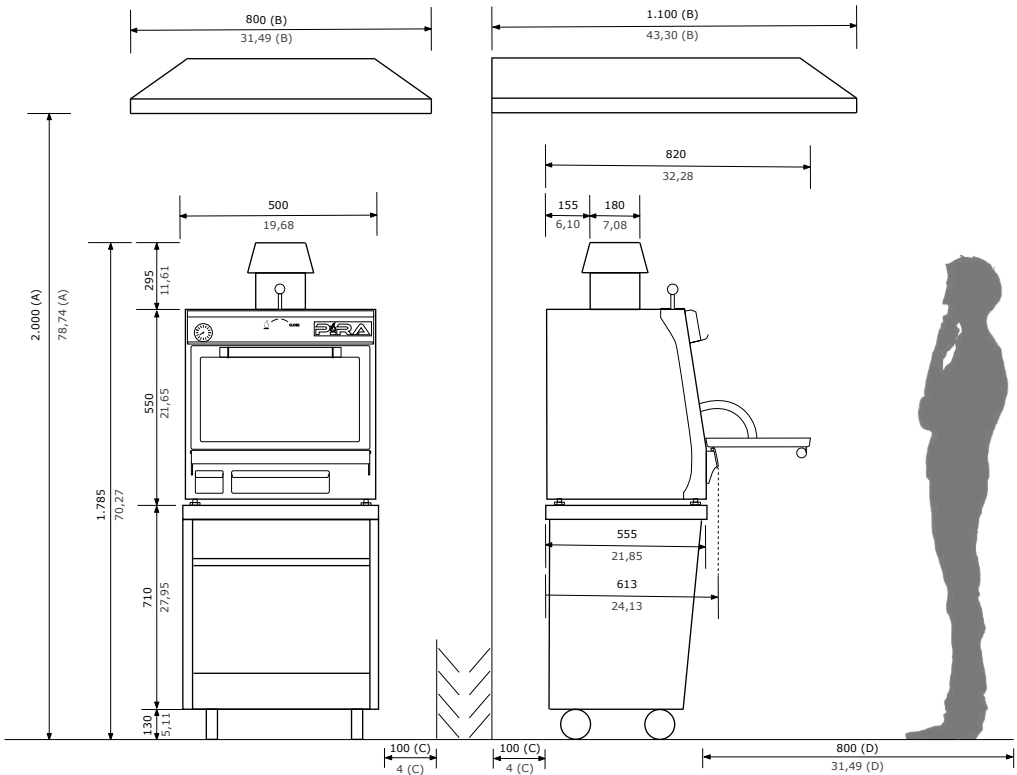
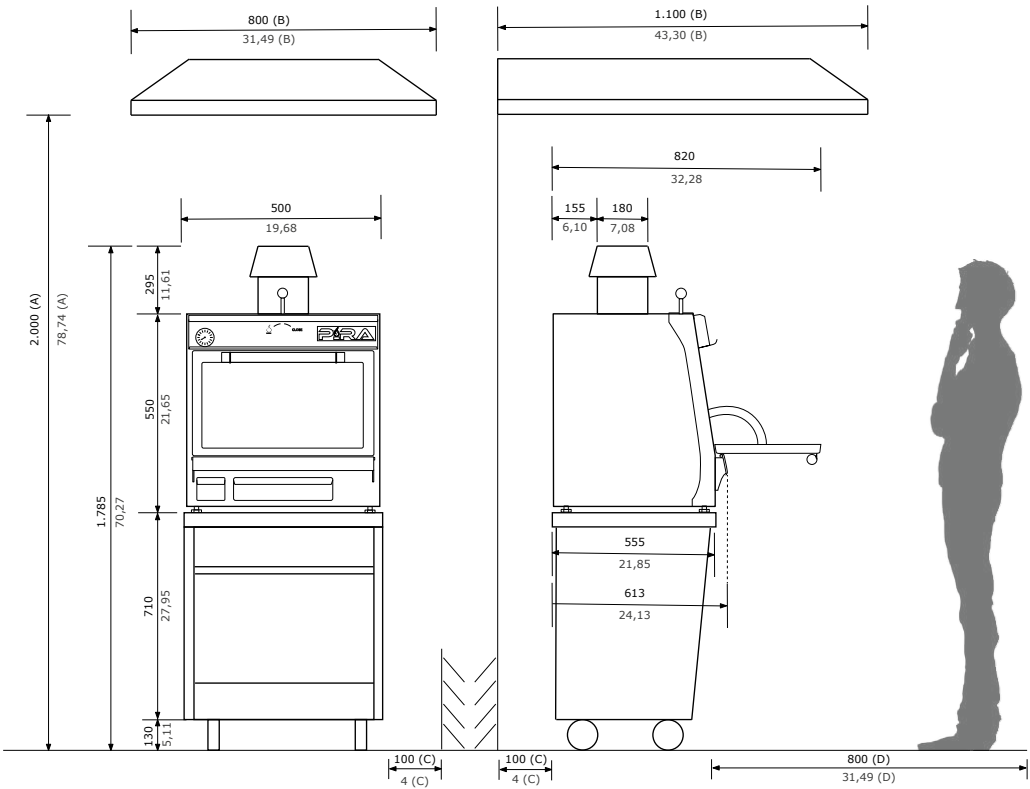
|                            |              |
|----------------------------|--------------|
| Number of guides           | 5            |
| Start-up time              | 30 min.      |
| Average output             | 30 kg/h      |
| Maximum charcoal load      | 1.5 kg       |
| Grill size                 | 383 x 465 mm |
| GN tray capacity per grill | 1xGN 2/3     |
| Net weight                 | 101 Kg       |
| Equivalent power           | 2.0 kw       |

PIRA 50 Lux AB  
Ref. 400.102

45 diners



|                            |              |
|----------------------------|--------------|
| Number of guides           | 5            |
| Start-up time              | 30 min.      |
| Average output             | 30 kg/h      |
| Maximum charcoal load      | 1.5 kg       |
| Grill size                 | 383 x 465 mm |
| GN tray capacity per grill | 1xGN 2/3     |
| Net weight                 | 101 Kg       |
| Equivalent power           | 2.0 kw       |



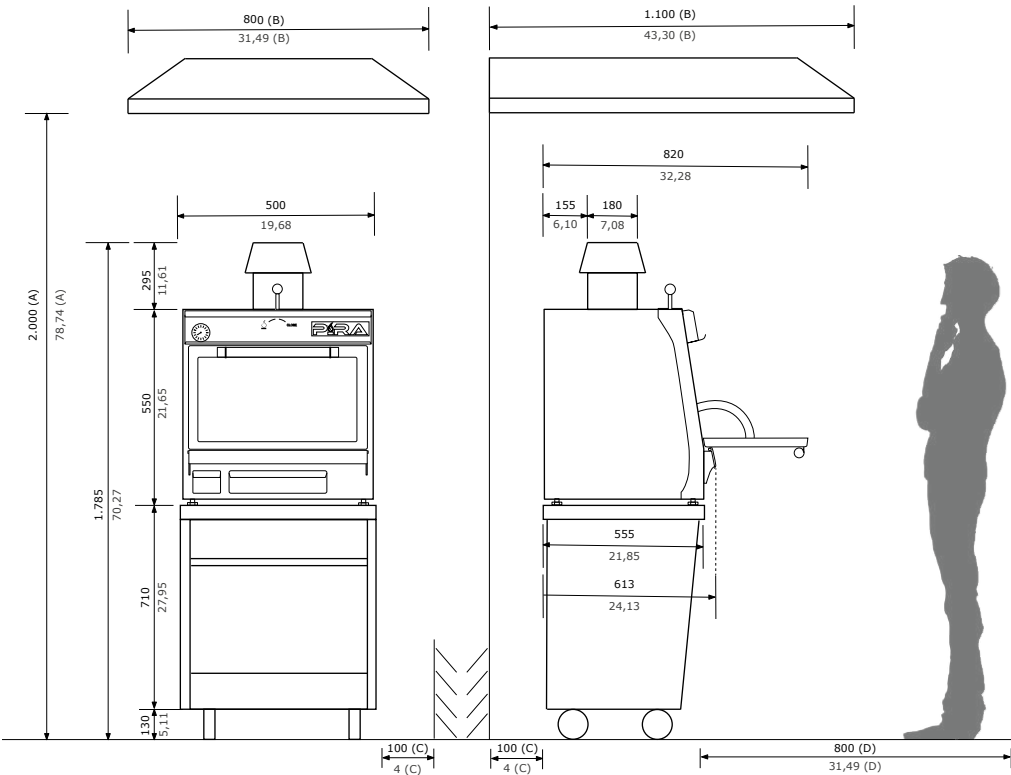


PIRA 50 Black AB  
Ref. 400.101

45 diners



|                            |              |
|----------------------------|--------------|
| Number of guides           | 5            |
| Start-up time              | 30 min.      |
| Average output             | 30 kg/h      |
| Maximum charcoal load      | 1.5 kg       |
| Grill size                 | 383 x 465 mm |
| GN tray capacity per grill | 1xGN 2/3     |
| Net weight                 | 101 Kg       |
| Equivalent power           | 2.0 kw       |



PIRA 50 Lux AB.

Rakel Cernicharo, Rest. Karak.  
Valencia. PIRA 50 Black AB.





## HOME OVENS INCLUDED ACCESSORIES



Rod grill

Ref: 900.040  
Meas: 383 x 465



Chim. Kit 180 mm  
short open  
Ref: 759.010  
Height: 250 mm



Poker  
Ref: 950.000  
Length: 490 mm

## HOME OVENS OPTIONAL ACCESSORIES



Warming tray 50 AB  
Ref: 920.040  
Meas: 490x410x50



Table 50 Lux  
Ref: 770.240  
Meas: 625x510x830



Table 50 Silver  
Ref.: 770.340  
Meas: 625x510x830



Tongs

Ref: 950.011  
Length: 265 mm

Silver Series comes  
with a second tong:

Ref: 950.004  
Length: 400 mm



86



Martín Bado. Barcelona.  
PIRA 50 Silver AB.

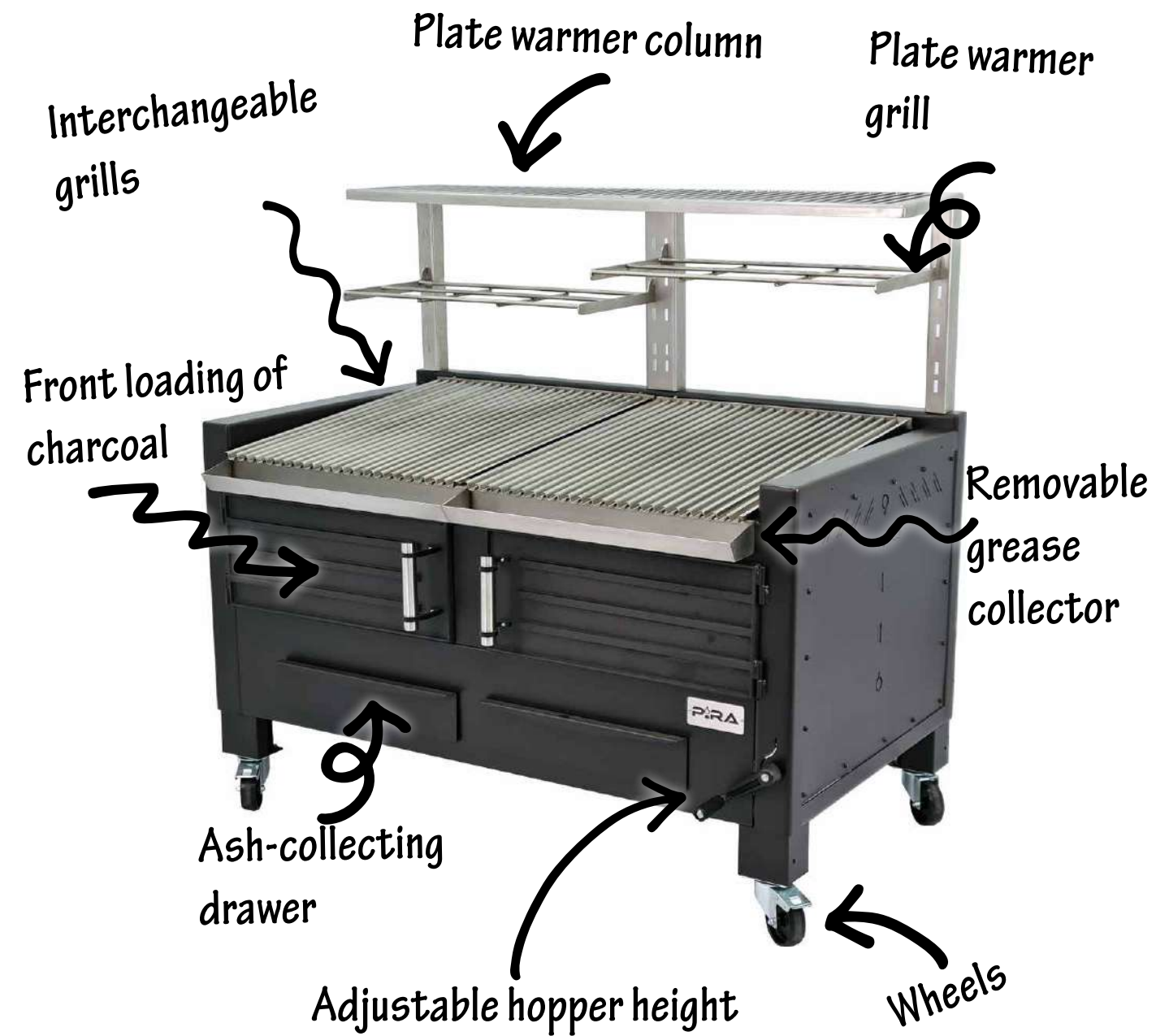
87



Mesh grill

Ref.: 90.002  
Meas: 370 x 430





**Features:** Cast iron interior, adjustable charcoal hopper height, insulated walls and bottom, removable grills, removable grease collector, ash-collection drawer, nylon wheels, 30 minutes start-up time, working temperature from 180 °C to 350 °C.

**Include:** Tongs, poker, grooved grill (1 unit in M80 and 2 units in M120 and M150).

Their unique structural characteristics make these barbecues the ideal choice for users.

The charcoal hopper can be raised to facilitate the loading of charcoal during operation and also to control the intensity of the flames.

Pira barbecues adapt to any need thanks to their multiple sizes and types of grills: grooved grills, rod grills, griddles, paella grills, rotating grills for rotisseries or Argentinian restaurants, spades for rodizio, yakitori, sate...



Martín Berasategui, Rest. Martín Berasategui, Oria-Lasarte. BBQ M150.

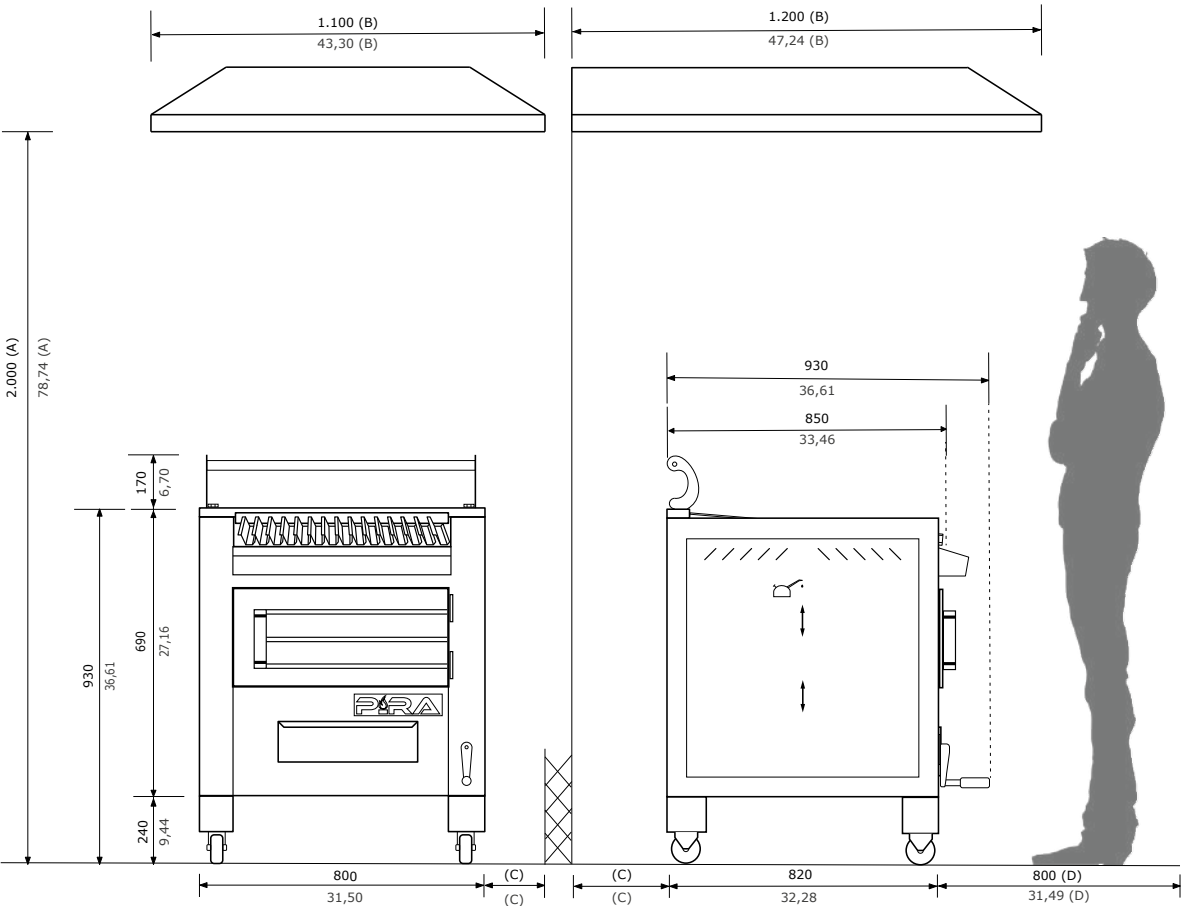


BBQ M80  
Ref. 800.000

🍴 100 diners



|                              |                    |
|------------------------------|--------------------|
| Average output               | 40 kg/h            |
| Maximum charcoal consumption | 5-7 kg per service |
| Net weight                   | 240 Kg             |
| Equivalent power             | 3.5 kw             |

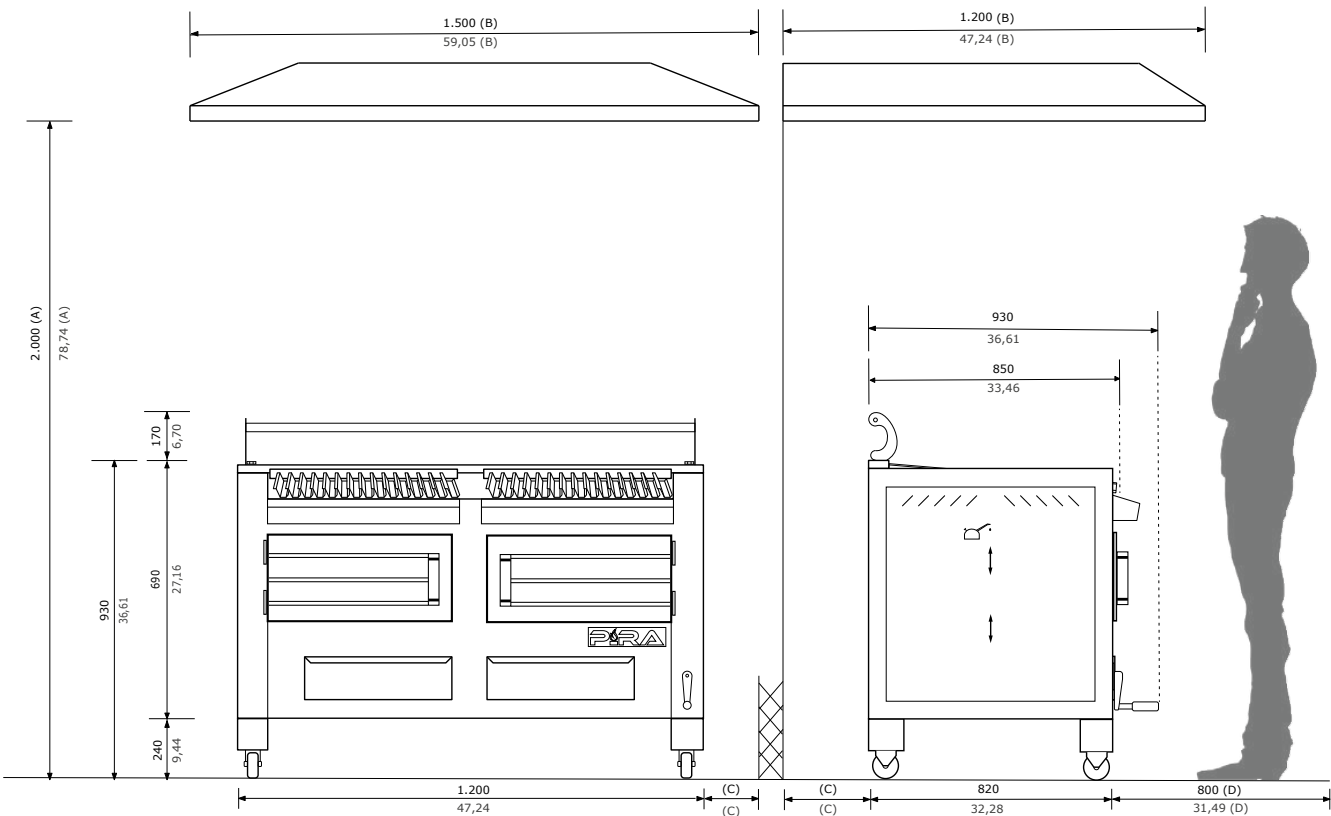


BBQ M120  
Ref. 120.000

🍴 170 diners



|                              |                      |
|------------------------------|----------------------|
| Average output               | 68 kg/h              |
| Maximum charcoal consumption | 10-14 kg per service |
| Net weight                   | 366 Kg               |
| Equivalent power             | 5.5 kw               |



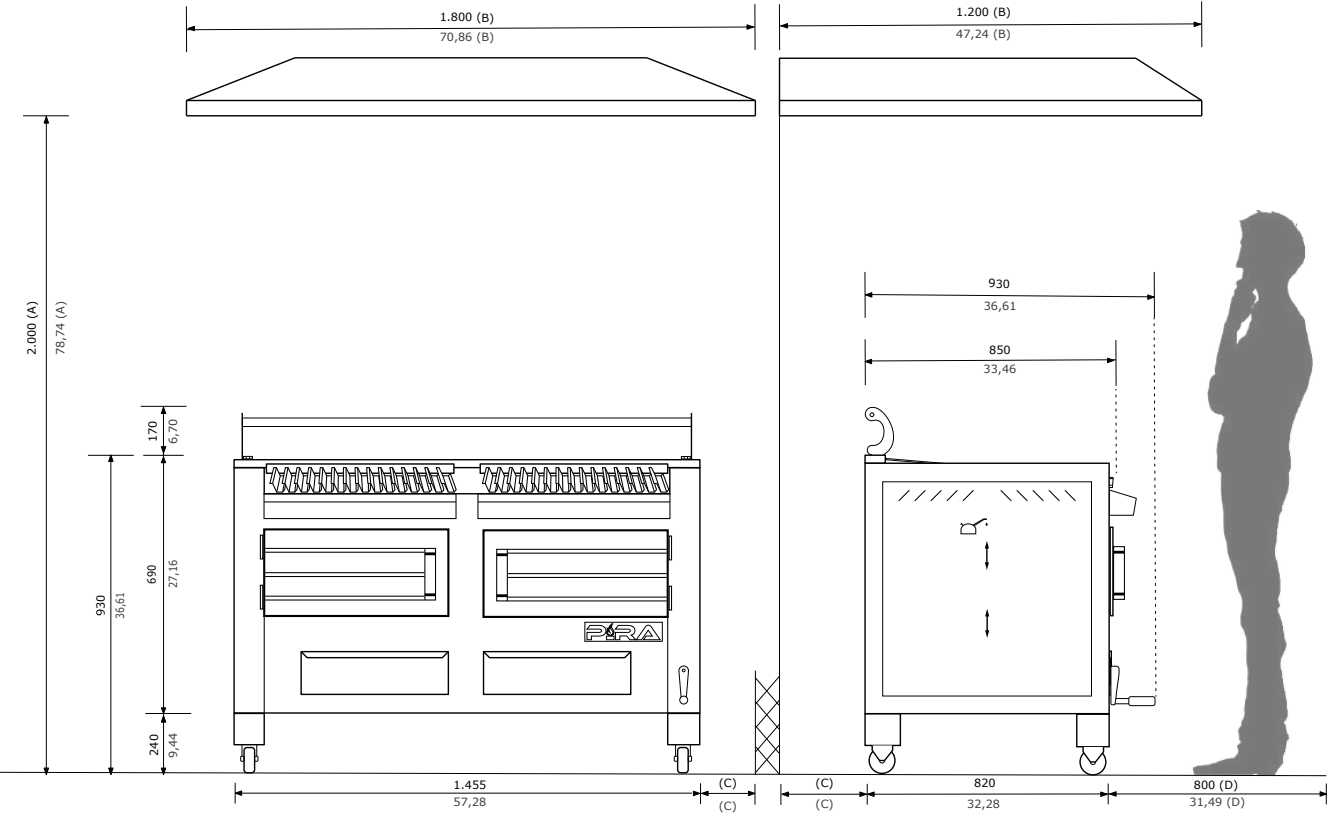


BBQ M150  
Ref. 160.000

🍴 200 diners



|                              |                      |
|------------------------------|----------------------|
| Average output               | 80 kg/h              |
| Maximum charcoal consumption | 10-14 kg per service |
| Net weight                   | 410 Kg               |
| Equivalent power             | 7 kw                 |



Paolo Parisi. Rest. L'Aia della Baronessa.  
Salerno. BBQ M80 y BBQ M120.



## BBQ SERIES INCLUDED ACCESSORIES



Tongs

Ref: 950.011  
Length: 265 mm



Poker

Ref: 950.001  
Length: 650 mm.



Grooved grill

Ref: 901.022  
Mod.: M80 (x1)  
M150 (x2)  
Meas: 630 x 774

Ref: 901.023  
Mod: M120 (x2)  
Meas: 496 x 774



Rod grill

M80 / M150  
Ref: 900.022  
Meas: 618 x 730



Rod grill

M120  
Ref: 900.023  
Meas: 498 x 730



1/2 rod grill

M80 / M150  
Ref: 900.222  
Meas: 308 x 730



Griddle

M80 / M150  
Ref: 901.024  
Meas: 618 x 778



Griddle

M120  
Ref: 901.034  
Meas: 496 x 778



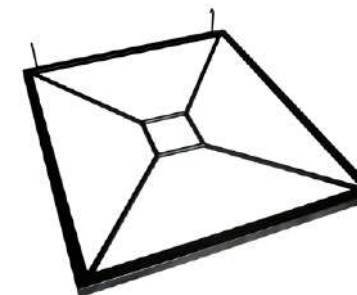
1/2 griddle

M80 / M150  
Ref: 901.224  
Meas: 308 x 778



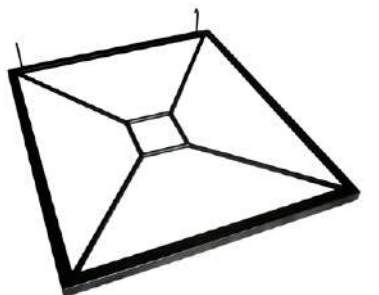
1/2 grooved grill

M80 / M150  
Ref: 901.222  
Meas: 309 x 778



Paella support

M80 / M150  
Ref: 902.044  
Meas: 620 x 730



Paella support

M120  
Ref: 902.045  
Meas: 495 x 730



## BBQ SERIES OPTIONAL ACCESSORIES





Skewer support  
M80 / M150  
Ref: 905.001  
Capacity: 10 units



Skewer support  
M120  
Ref: 905.002  
Capacity: 7 units



Skewer  
Ref: 905.000  
Length: 850 mm



Plate warmer  
column M120  
Ref: 920.320



Plate warmer  
column M150  
Ref: 920.150



Plate warmer grill  
M80  
Ref: 920.081  
Meas: 702 x 320



Roaster support  
Ref: 904.001



Roaster handler  
Ref: 904.002



Roaster M80  
Ref: 903.000  
Meas: 700 x 320



Plate warmer grill  
M120  
Ref: 920.321  
Meas: 540 x 320



Plate warmer grill  
M150  
Ref: 920.322  
Meas: 660 x 320



Side table Lux  
Ref: 909.000  
Meas: 810 x 350



Roaster M120  
Ref: 904.101  
Meas: 1050 x 320



Roaster M150  
Ref: 904.000  
Meas: 1300 x 320

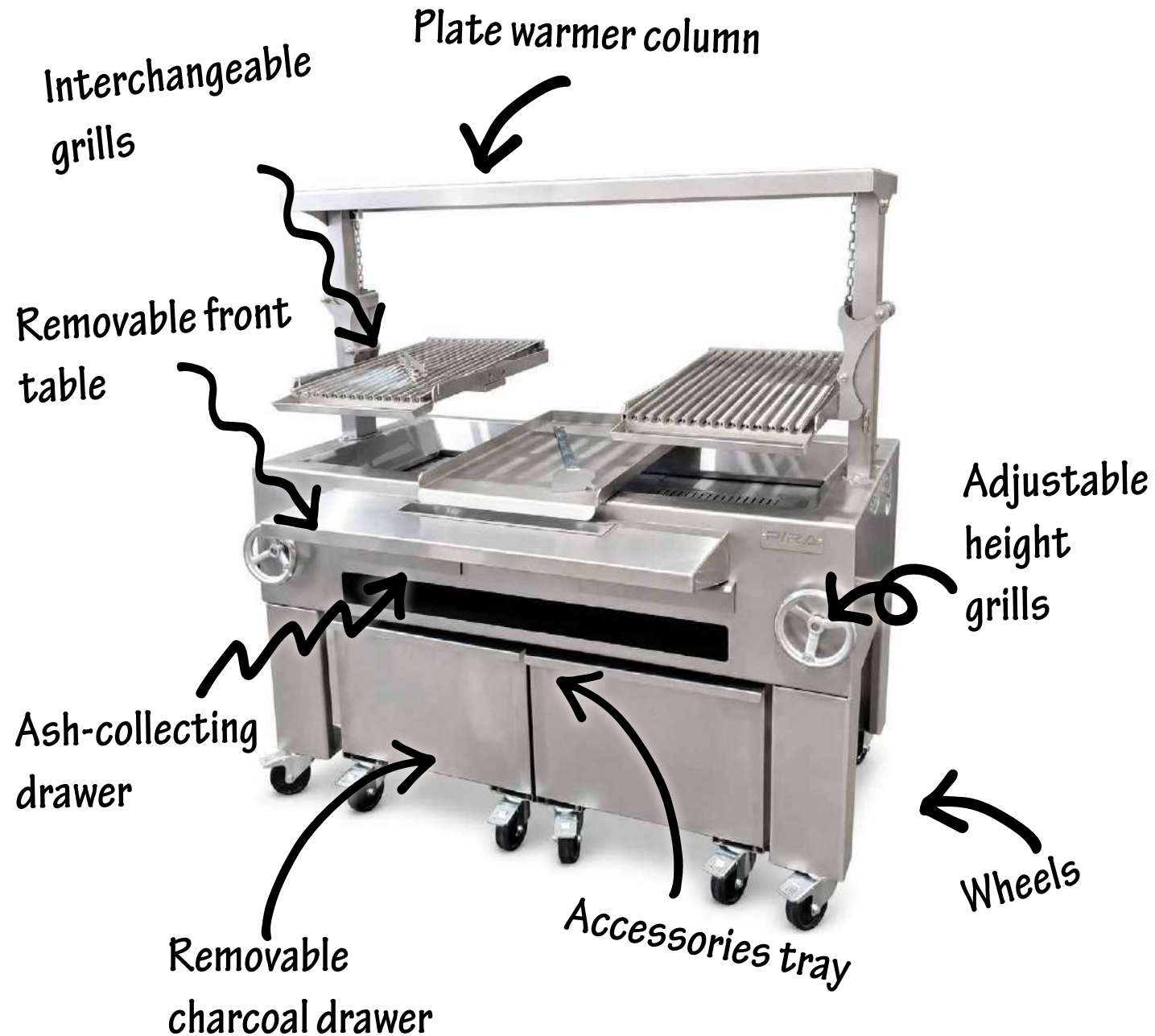


Plate warmer  
column M80  
Ref: 920.080



Side table Silver  
Ref: 909.050  
Meas: 810 x 350





**Features:** Cast iron hopper grills, adjustable height on the side grills, plate warming column, insulated walls and bottom, removable grills for multiple cooking combinations, removable grease drawer, ash-collecting drawer, nylon wheels, 30 minute start-up time, working temperature from 180 °C to 350 °C.

**Include:** Tongs, poker, side rod grill, side grooved grill, central rod grill (150 model only) and central griddle (150 model only).

The charcoal barbecue Combi Lux is the result of several requests, suggestions and comments from all #piralovers, who needed to be even more flamboyant in the kitchen while retaining all the versatility and functionality that the BBQ SERIES barbecues have.

The side grills can be raised in order to adjust the intensity of the hot charcoal. They are equipped with a central plate warming column. It is a barbecue designed to be placed on the wall but also serves as an 'island' type.

As with all PIRA charcoal barbecues, the possibilities are endless: grooved grills, rod grills, griddle, roaster, spades for rodizio, yakitori, sate or chicken cooking.



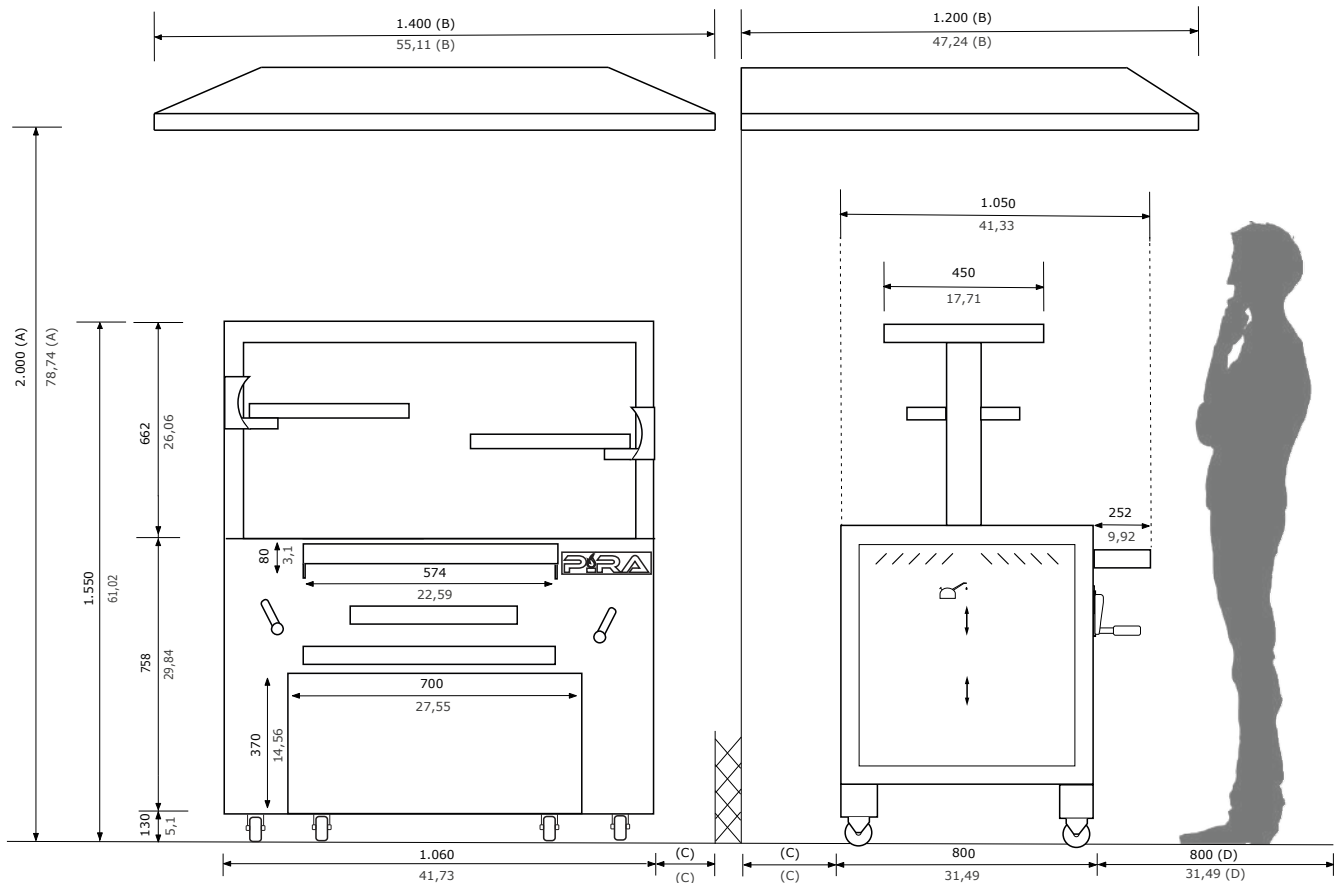


COMBI LUX 110  
Ref. 140.002

🍴 135 diners



|                              |                     |
|------------------------------|---------------------|
| Average output               | 50 kg/h             |
| Maximum charcoal consumption | 7-10 kg per service |
| Net weight                   | 285 Kg              |
| Equivalent power             | 4 kw                |

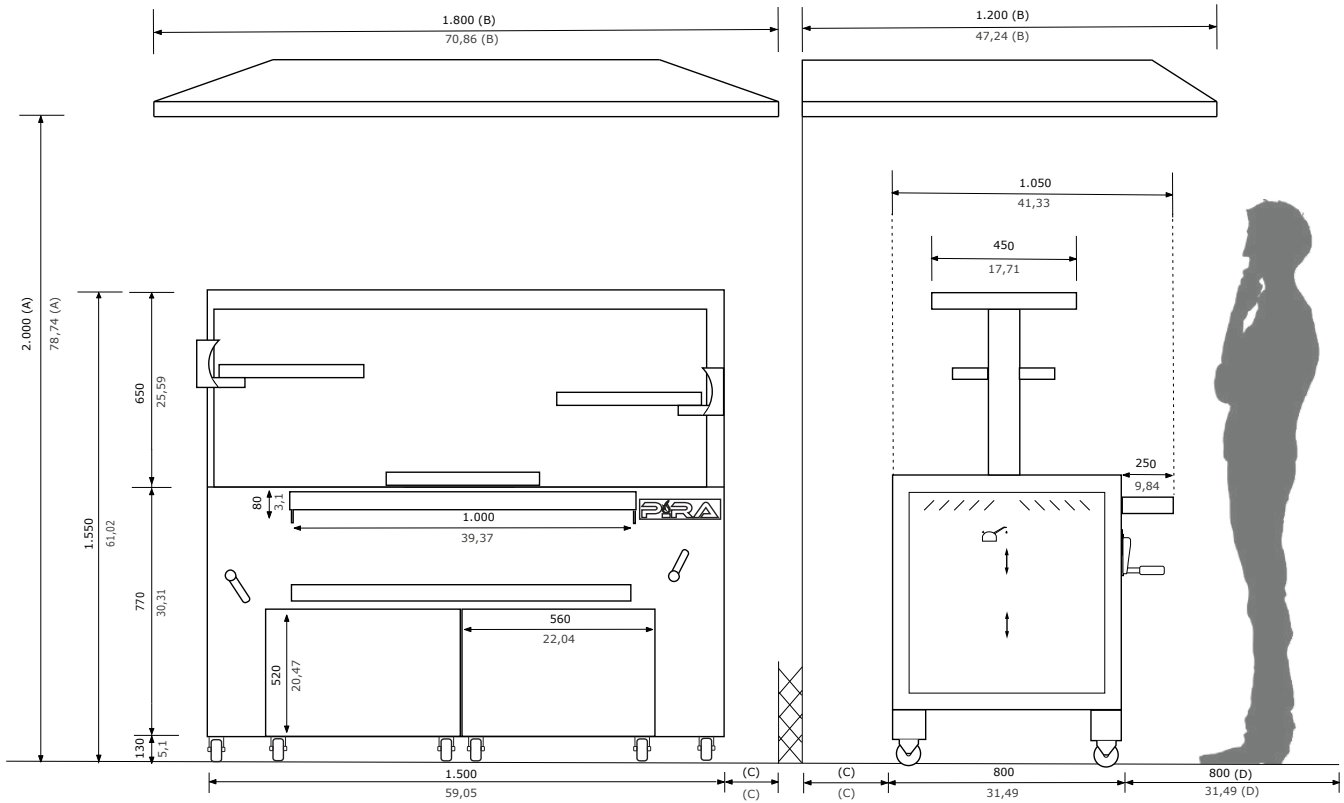


COMBI LUX 150  
Ref. 140.000

🍴 200 diners



|                              |                   |
|------------------------------|-------------------|
| Average output               | 80 kg/h           |
| Maximum charcoal consumption | 14 kg per service |
| Net weight                   | 335 Kg            |
| Equivalent power             | 6 kw              |



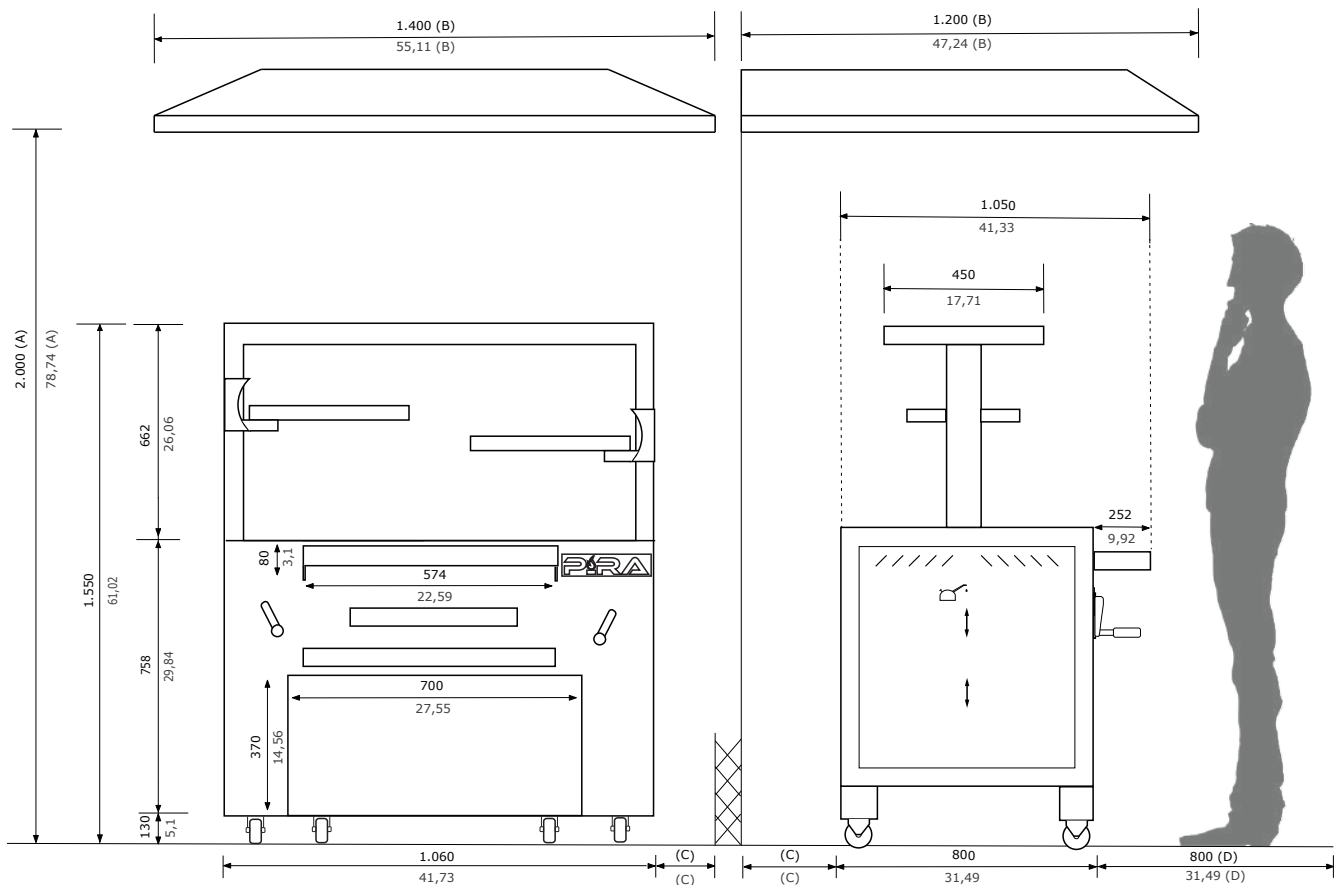


COMBI SILVER 110  
Ref. 140.004

🍴 135 diners



|                              |                     |
|------------------------------|---------------------|
| Average output               | 50 kg/h             |
| Maximum charcoal consumption | 7-10 kg per service |
| Net weight                   | 285 Kg              |
| Equivalent power             | 4 kw                |

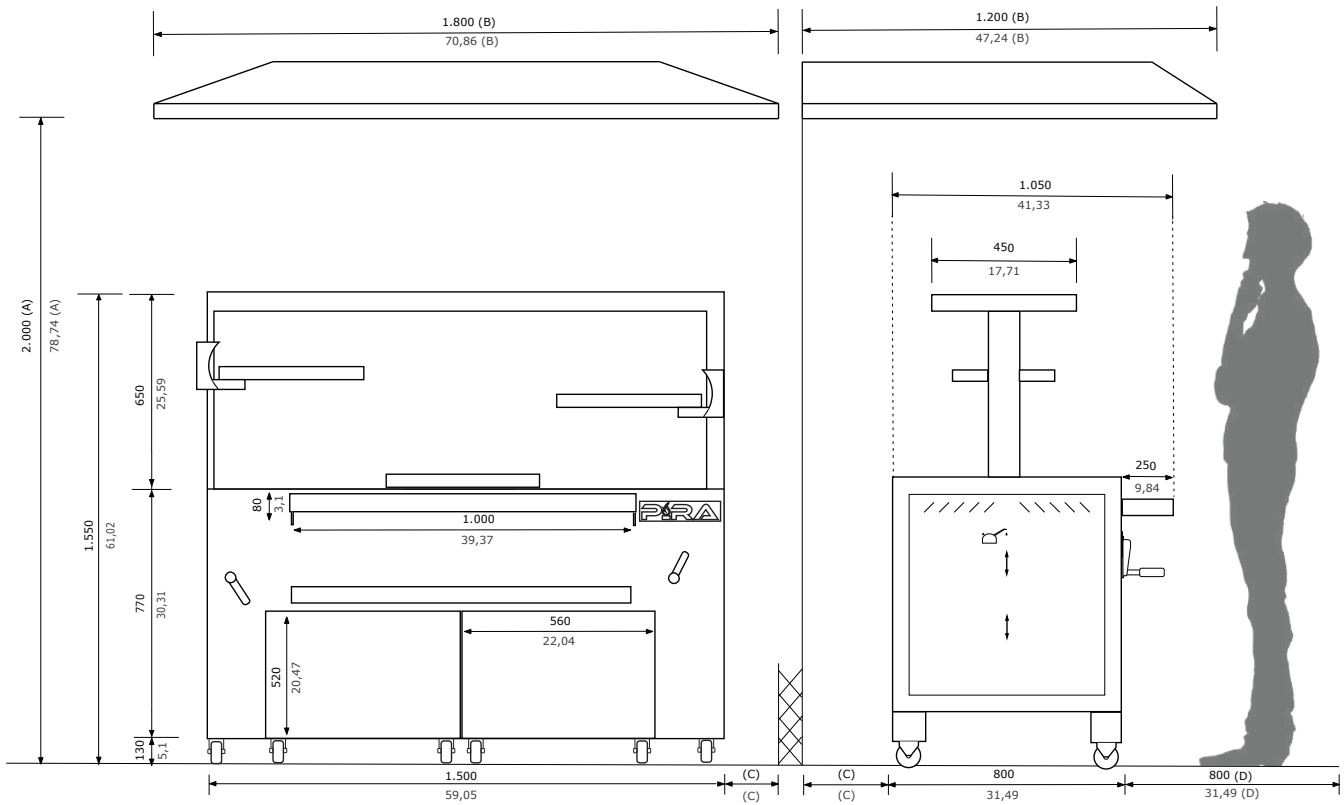


COMBI SILVER 150  
Ref. 140.003

🍴 200 diners



|                              |                   |
|------------------------------|-------------------|
| Average output               | 80 kg/h           |
| Maximum charcoal consumption | 14 kg per service |
| Net weight                   | 335 Kg            |
| Equivalent power             | 6 kw              |





COMBI BBQ INCLUDED ACCESSORIES



Tongs  
Ref: 950.011  
Length: 265 mm



Poker  
Ref: 950.001  
Length: 650 mm



Side rod grill  
Ref: 900.140



Side grooved grill  
Ref: 901.140



Central rod grill  
(Combi Lux 150 only)  
Ref: 900.141



Central griddle  
(Combi Lux 150 only)  
Ref: 960.140



COMBI BBQ OPTIONAL ACCESSORIES



Skewers support  
Ref: 965.123  
Capacity: 7 units



Skewer  
Ref: 955.141  
Length: 740 mm



Chicken skewer  
Ref: 955.140  
Length: 740 mm



Roaster 110  
Ref: 904.142



Roaster 150  
Ref: 904.141



Charcoal drawer 110  
Ref: 904.143



Charcoal drawer 150  
Ref: 904.140

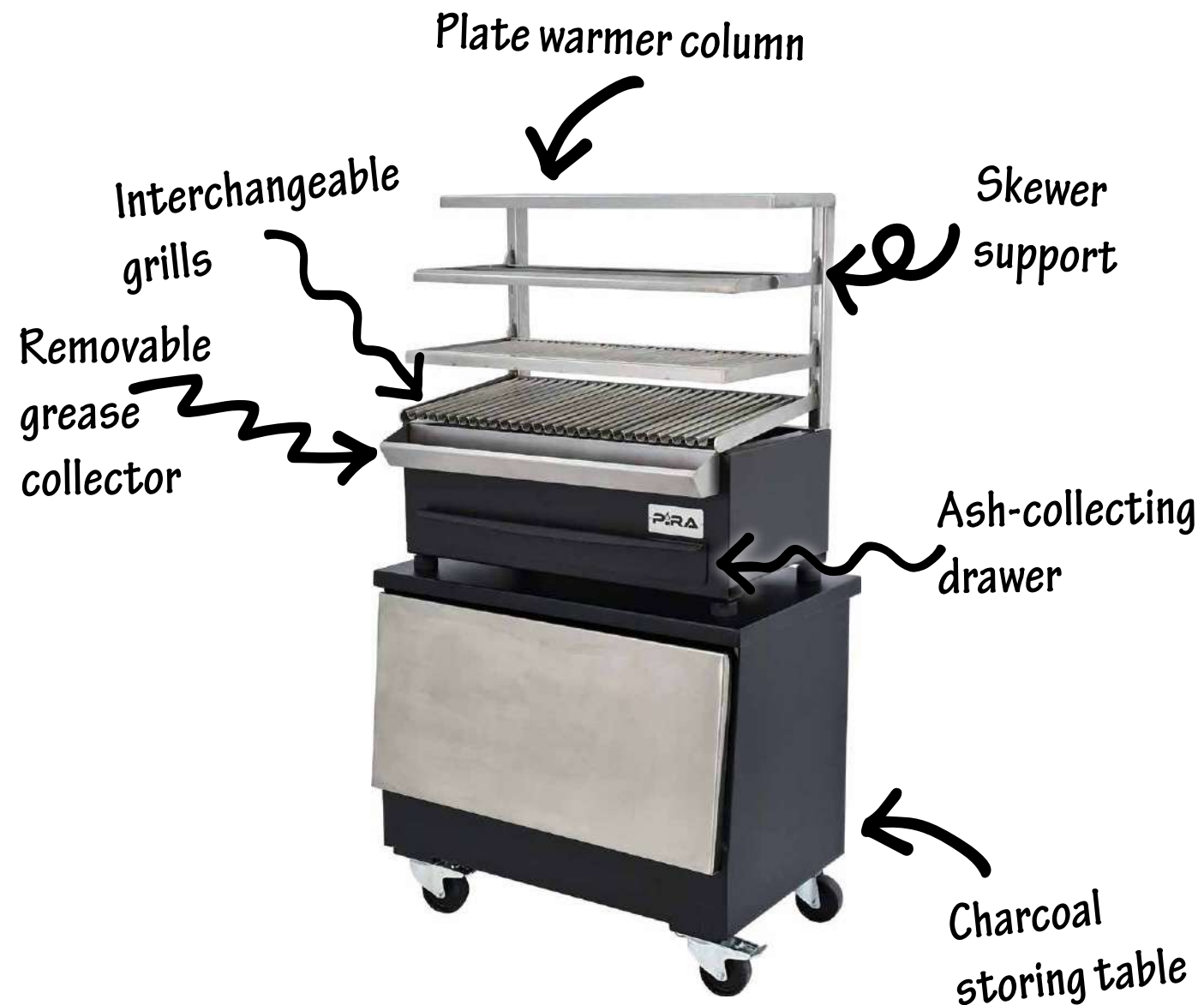


Inox Drawer 110  
Ref.: 904.145



Inox Drawer 150  
Ref.: 904.144





**Features:** Refractory brick interior, cast iron hopper, column with 5 positions, fixed upper shelf plate warmer, removable grease drawer, ash-collecting drawer, metal feet, start-up of 30 minutes, working temperature from 180 °C to 350 °C.

**Include:**

Basic: Tongs, poker, skewer support.

Complet: Tongs, poker, skewer support, single skewer, double skewer, rod grill, grooved grill.

The ESP SERIES combine the best of the traditional Japanese grill with other styles of barbecues (skewers, brochettes, pintxos, rod grill, grooved, etc.).

The units are equipped with a column with multiple positions to regulate the height of the grills, facilitating the control of the grilling process. The skewer support has a longitudinal bar that can be adjusted to use different sizes of skewers, according to the customer's needs.

A support table with wheels, a shelf and a stainless steel door come with it as an accessory, which can also be used as a practical work table.



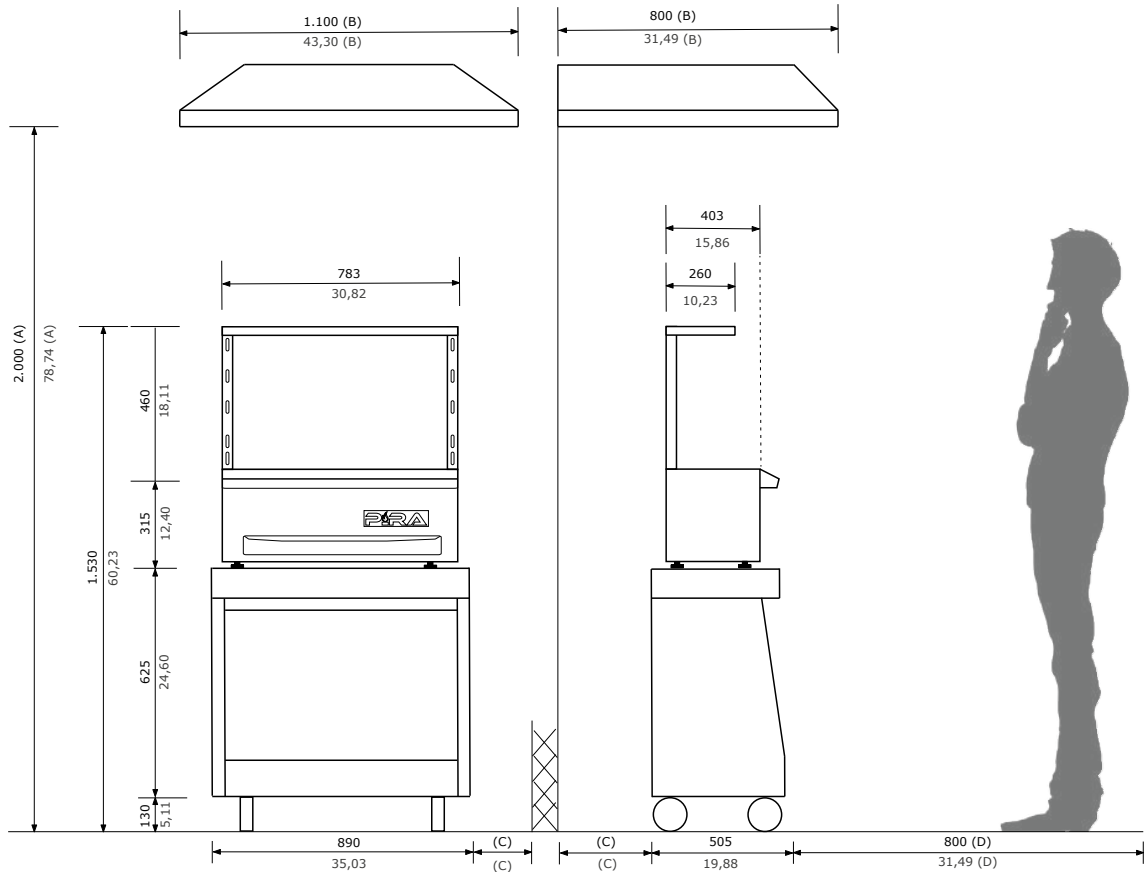


ESP 80 Lux Basic  
Ref. 350.000

🍴 50 diners



|                              |                        |
|------------------------------|------------------------|
| Average output               | 20 kg/h                |
| Maximum charcoal consumption | 2.5-3.5 kg per service |
| Net weight                   | 111 Kg                 |
| Equivalent power             | 2 kw                   |

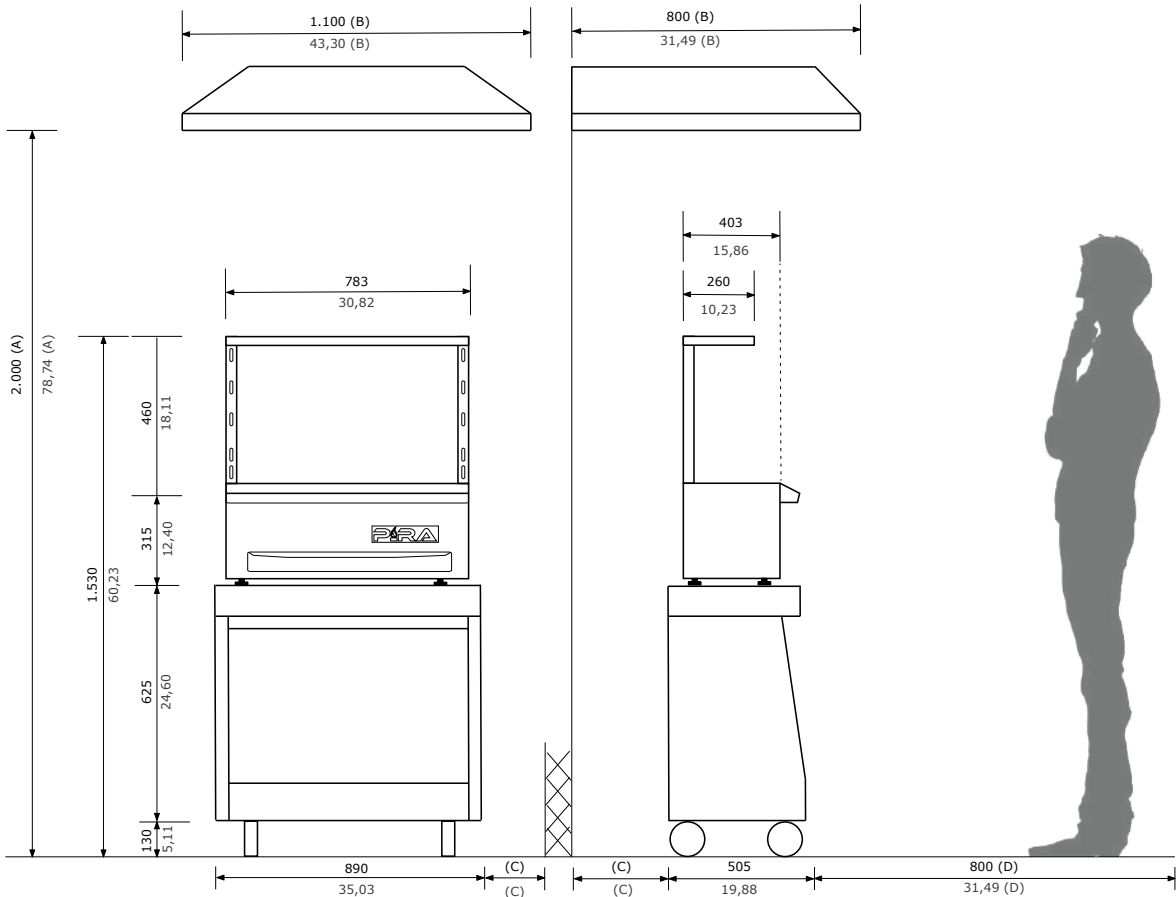


ESP 80 Lux Complet  
Ref. 350.099

🍴 50 diners



|                              |                        |
|------------------------------|------------------------|
| Average output               | 20 kg/h                |
| Maximum charcoal consumption | 2.5-3.5 kg per service |
| Net weight                   | 126 Kg                 |
| Equivalent power             | 2 kw                   |



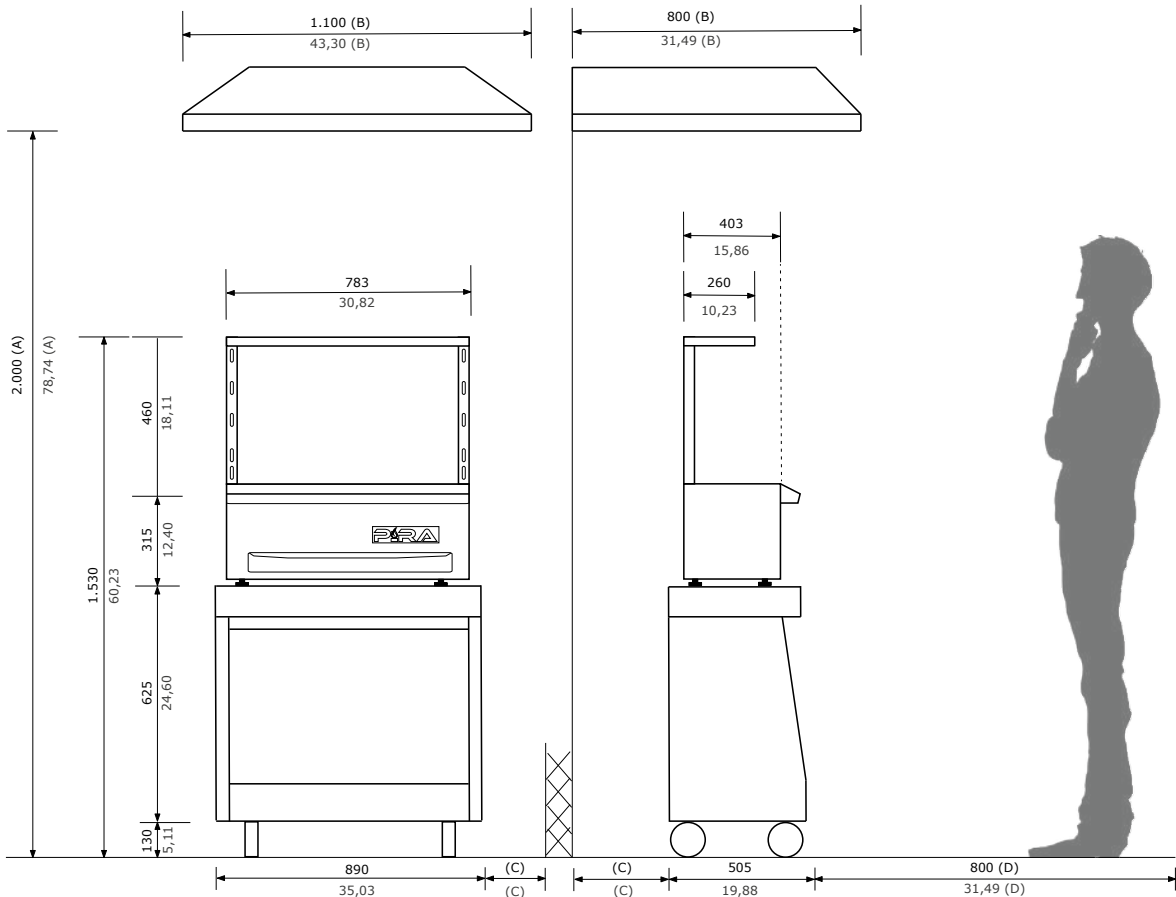


ESP 80 Silver Basic  
Ref. 350.101

🍴 50 diners



|                              |                        |
|------------------------------|------------------------|
| Average output               | 20 kg/h                |
| Maximum charcoal consumption | 2.5-3.5 kg per service |
| Net weight                   | 111 Kg                 |
| Equivalent power             | 2 kw                   |

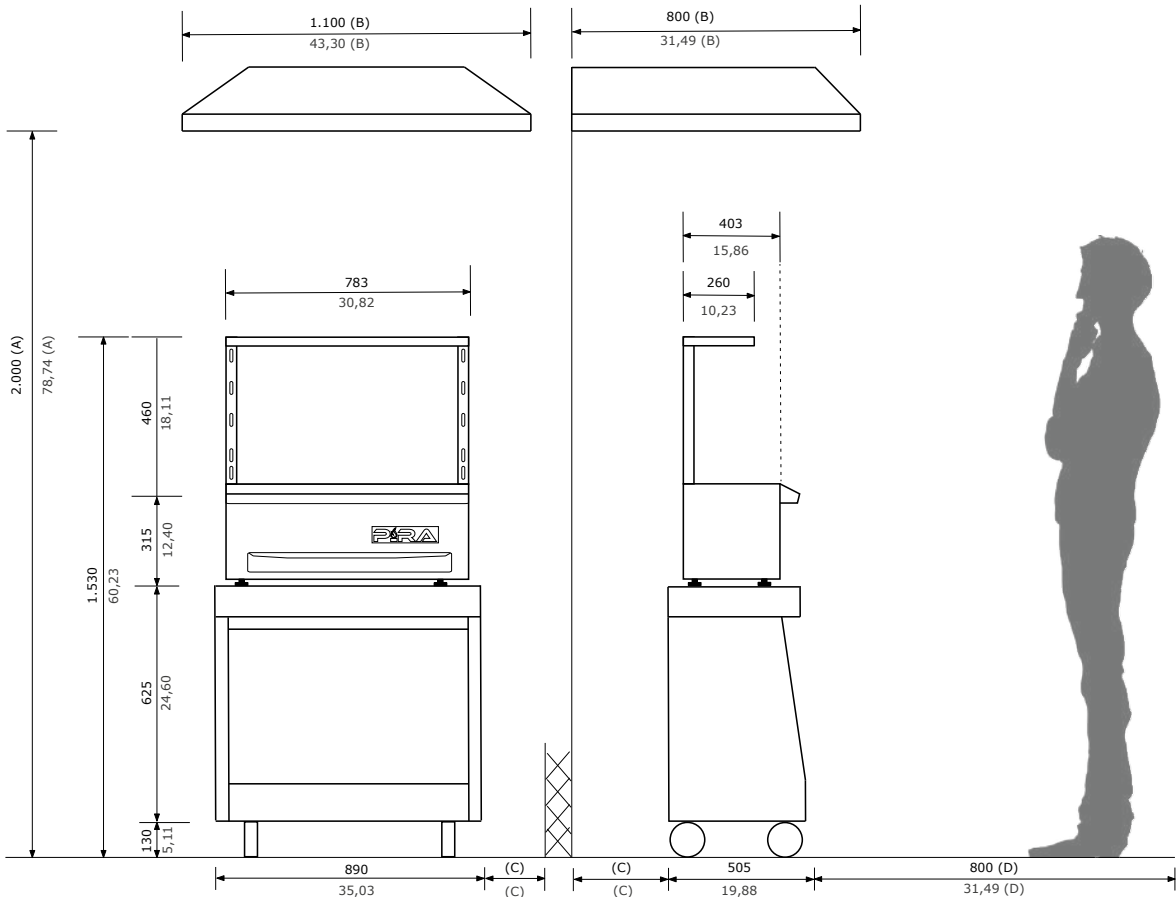


ESP 80 Silver Complet  
Ref. 350.100

🍴 50 diners



|                              |                        |
|------------------------------|------------------------|
| Average output               | 20 kg/h                |
| Maximum charcoal consumption | 2.5-3.5 kg per service |
| Net weight                   | 126 Kg                 |
| Equivalent power             | 2 kw                   |



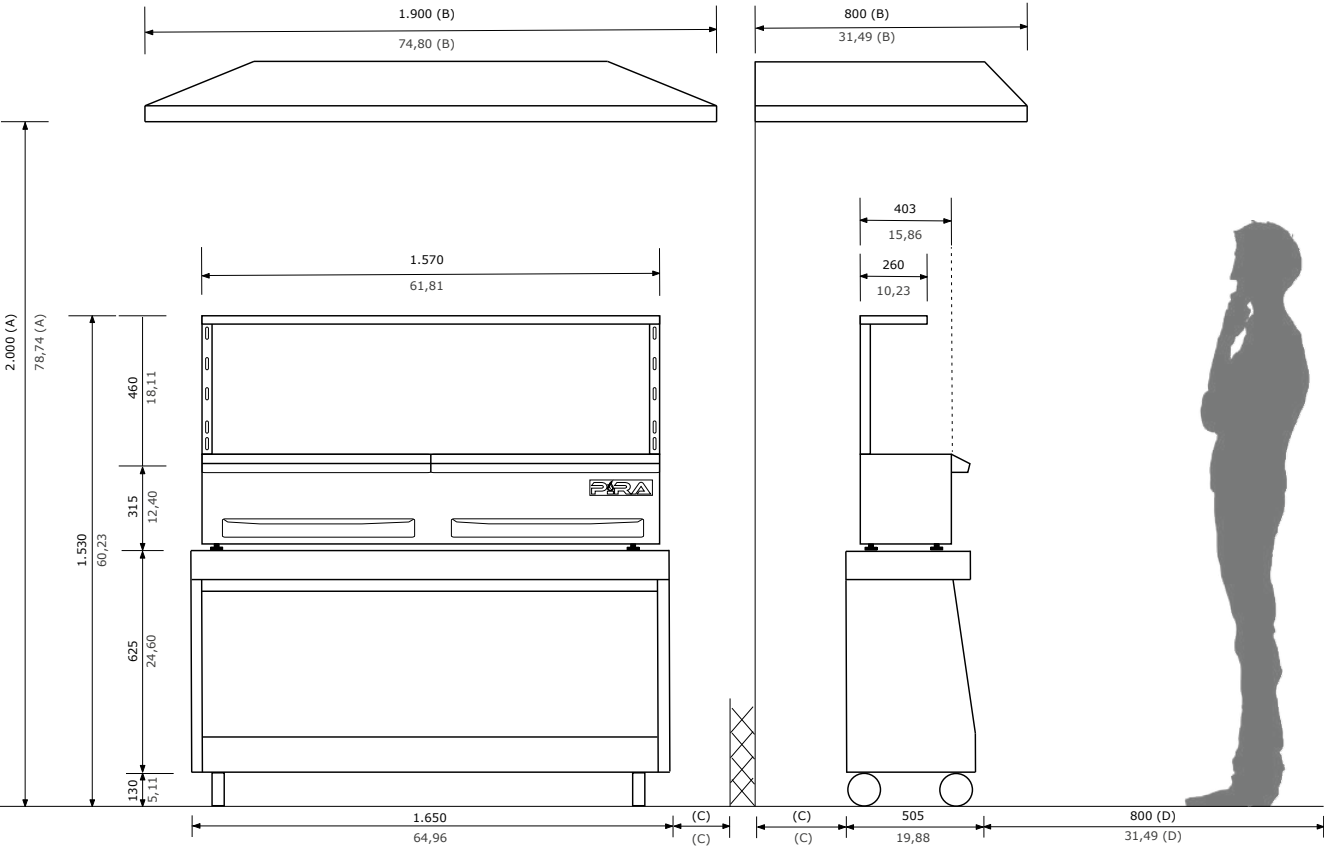


ESP 160 Lux Basic  
Ref. 353.500

🍴 100 diners



|                              |                    |
|------------------------------|--------------------|
| Average output               | 40 kg/h            |
| Maximum charcoal consumption | 5-7 kg per service |
| Net weight                   | 175 Kg             |
| Equivalent power             | 4 kw               |

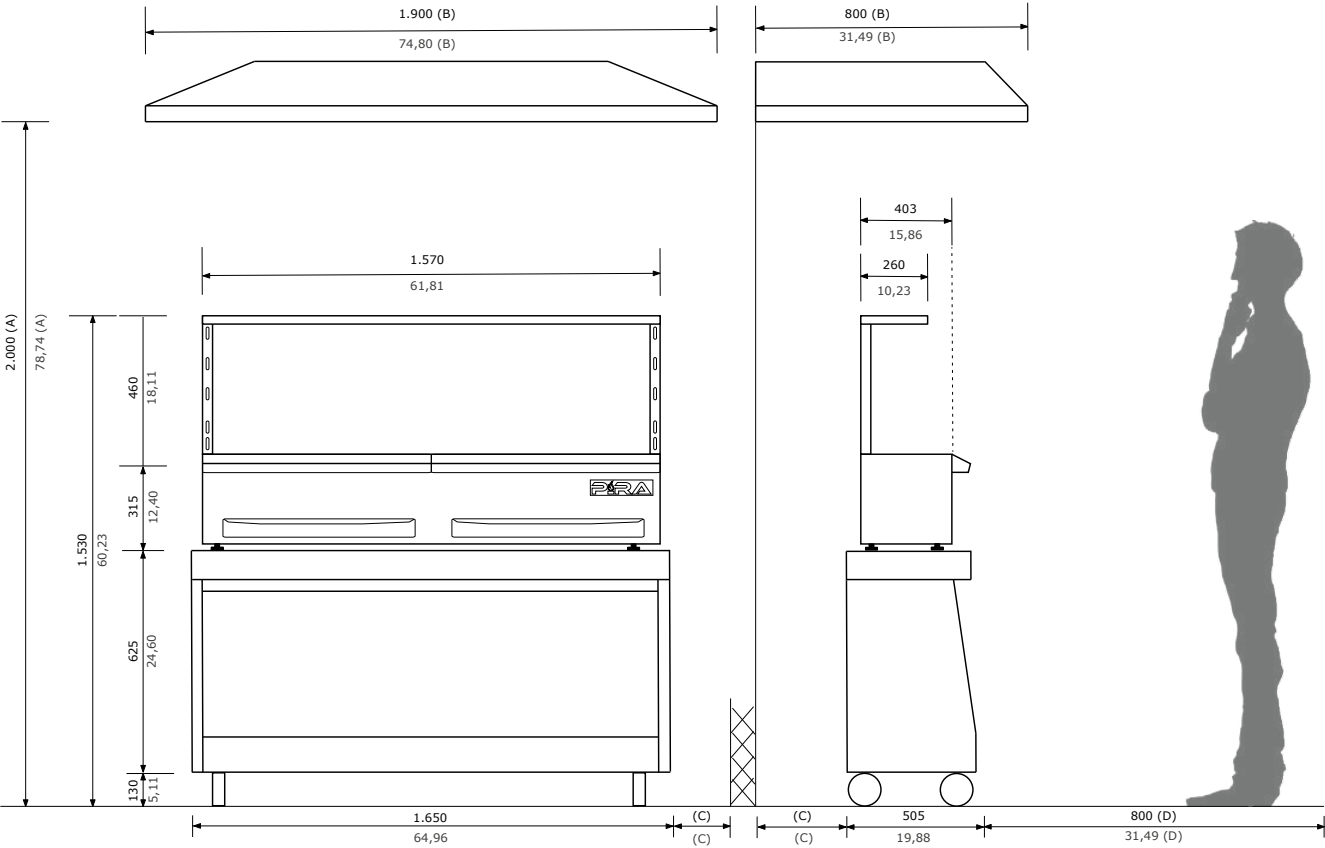


ESP 160 Lux Complet  
Ref. 353.599

🍴 100 diners



|                              |                    |
|------------------------------|--------------------|
| Average output               | 40 kg/h            |
| Maximum charcoal consumption | 5-7 kg per service |
| Net weight                   | 190 Kg             |
| Equivalent power             | 4 kw               |



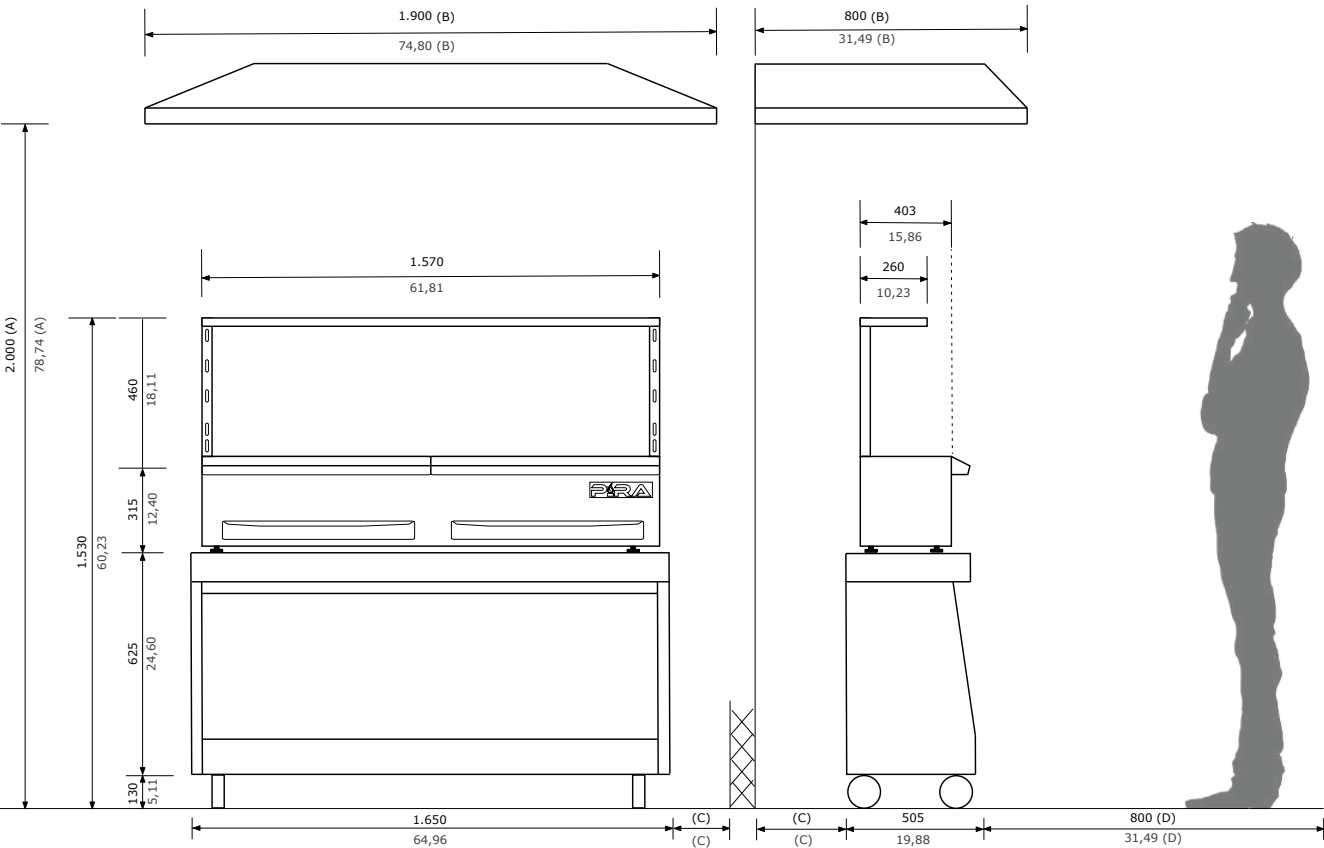


ESP 160 Silver Basic  
Ref. 353.601

🍴 100 diners



|                              |                    |
|------------------------------|--------------------|
| Average output               | 40 kg/h            |
| Maximum charcoal consumption | 5-7 kg per service |
| Net weight                   | 175 Kg             |
| Equivalent power             | 4 kw               |

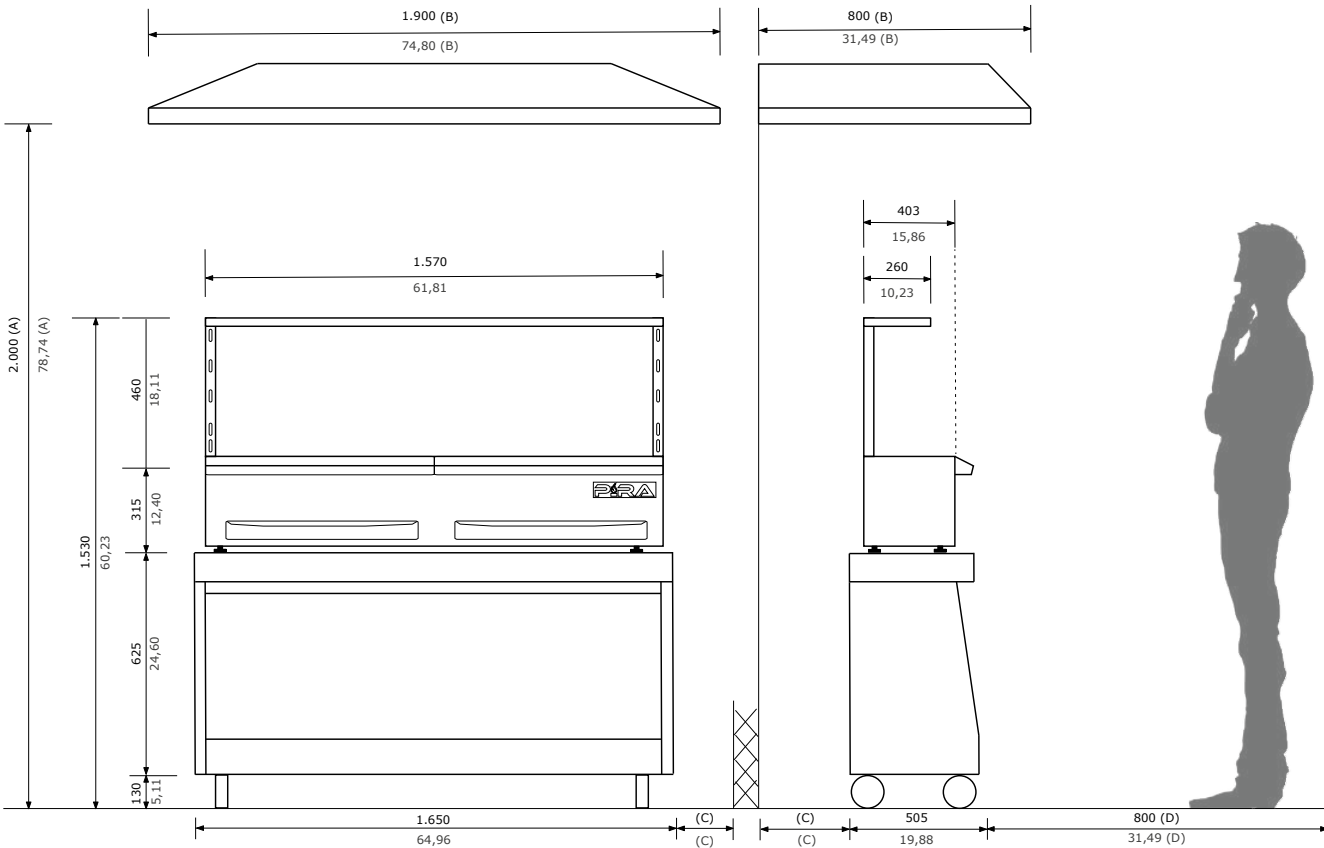


ESP 160 Silver Complet  
Ref. 353.600

🍴 100 diners



|                              |                    |
|------------------------------|--------------------|
| Average output               | 40 kg/h            |
| Maximum charcoal consumption | 5-7 kg per service |
| Net weight                   | 190 Kg             |
| Equivalent power             | 4 kw               |





## ESPETEROS INCLUDED ACCESSORIES



Tongs

Ref: 950.011  
Length: 265 mm



Poker

Ref: 950.001  
Length: 650 mm



Skewer support  
80 (x1) / 160 (x2)  
Ref: 923.500



Single skewer  
(complet only)  
80 (x4) / 160 (x8)  
Ref: 923.501



Double skewer  
(complet only)  
80 (x4) / 160 (x8)  
Ref: 923.511



Rod grill  
(complet only)  
Ref: 923.515



Grooved grill  
(complet only)  
Ref: 923.510



## ESPETEROS OPTIONAL ACCESSORIES



Table 80 Lux

Ref: 773.500  
Meas: 500x890x755



Table 80 Silver

Ref: 773.501  
Meas: 500x890x755



Skewer support bar

Ref: 923.502



Table 160 Lux

Ref: 773.535  
Meas: 500x1.650x765



Table 160 Silver

Ref: 773.536  
Meas: 500x1.650x765



Mesh grill  
*Ideal for Robata*  
Ref.: 900.001  
Meas: 320 x 247



Smooth Teppanyaki  
Ref.: 960.001



Perforated  
Teppanyaki  
Ref.: 960.002

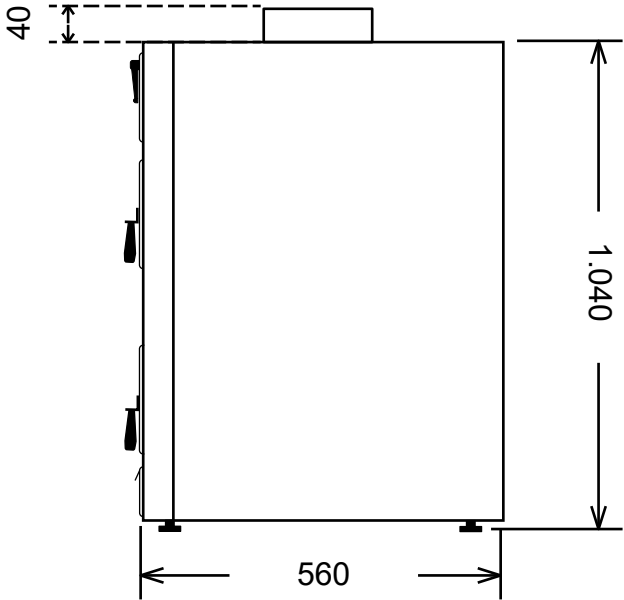
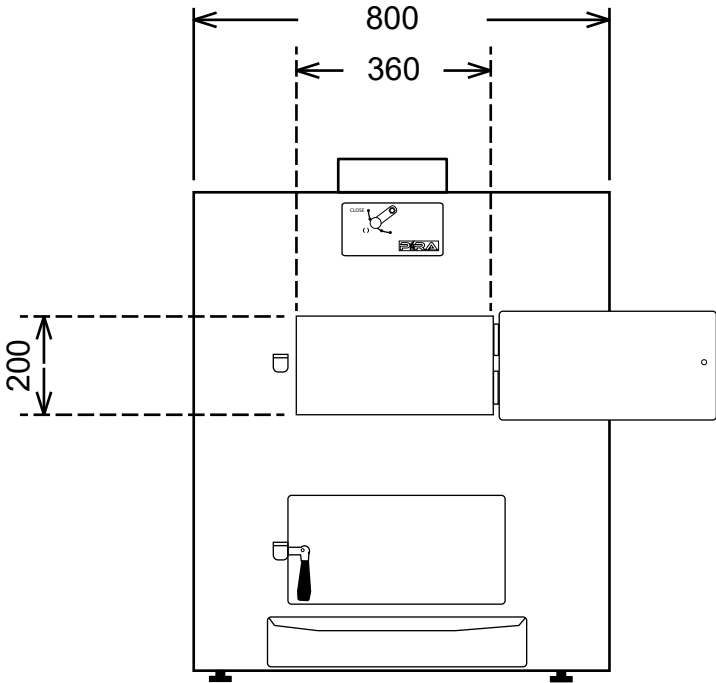


With Pira braziers you will get all the hot charcoal you need for your kitchen, from wood or charcoal. The braziers are specially designed for restaurants with NON STOP kitchens that always need hot charcoal. Pira braziers also meet the needs of the most demanding chefs, who need to obtain hot charcoal from selected firewood and in precise quantities in the same restaurant.

- Internal firebreaker.
- Auxiliary accessory table.
- Poker.
- Airflow regulator.
- Wood combustion chamber.
- Charcoal combustion chamber.
- Storage capacity of 15 kgs of hot charcoal.



|                        |                     |
|------------------------|---------------------|
| Smoke outlet           | 180 mm.             |
| Interior upper chamber | 630 x 440 x 450 mm  |
| Interior lower chamber | 480 x 370 x 320 mm. |
| Height bottom - door   | 120 mm.             |
| Doors                  | 360 x 200 mm.       |
| Inner rack             | 130 x 130 mm.       |
| Net weight             | 210 Kg.             |





## BRA INCLUDED ACCESSORIES



Poker

Ref: 950.001

Length: 650 mm

## BRA OPTIONAL ACCESSORIES



Table

Ref: 770.080



Rest. Marea. Murcia. BRA 80.



CHARCOAL

Pira selects the best charcoals from hardwoods and high calorific value. With very little spark and high performance (high density charcoals and without humidity). The calibers are large to obtain a more uniform and stable burn during service.

We offer 100% oak charcoal and 100% marabu charcoal, which are not mixed together or with other charcoals. Simply, pure charcoal. The best charcoal for the best oven.

There are many charcoals, but they are not PIRA.

Features:

- Pure charcoals, without mixtures.
- 15 kg bags.
- Very high calorific value, tripling that of normal firewood. Oak charcoal between 30,000 and 33,000 kj/kg approximately. Marabu charcoal between 32,000 and 36,000 kj/kg approximately (as a reference, firewood has a calorific value of between 12,000 and 21,000 kj/kg).
- Special granulometry for professional use (avoids having to replenish in service). Marabu charcoal has a more uniform granulometry due to the fact that it comes from a subspecies that is still in a bush state.
- Long life: Marabu lasting up to 20% longer than oak. However, the start-up time is also longer.
- Minimum spark and smoke reduction.
- The charcoals with the least amount of humidity in the world. Oak charcoal between 2% and 4%. Marabu charcoal around 2%.
- High density charcoals. Oak charcoal around 900 kg/m3. Marabu charcoal around 1000 kg/m3.
- Ash less than 1%.



| Reference | Description          |
|-----------|----------------------|
| 990.001   | 100% Oak charcoal    |
| 990.002   | 100% Marabu charcoal |





# ALUMINUM KITCHENWARE

Pira Ovens has designed and developed a specific line of cast aluminum kitchenware for charcoal ovens. These accessories are 100% handmade, using the most advanced gravity casting technique. Gravity casting ensures an ultra-resistant molecular structure of the pieces and therefore a resistance to the highest temperatures not comparable to those manufactured in series and by injection, which are exposed to deformations.



Paco Roncero, Casino de Madrid, Madrid. Tray GN 2/4 grill.



Tray GN 1/1

Height: 2.5 cm  
Meas: 325 x 530  
Ref: 931.125



Tray GN 1/1

Height: 6.5 cm  
Meas: 325 x 530  
Ref: 931.165



Tray GN 2/3

Height: 6.5 cm  
Meas: 325 x 254  
Ref: 932.365



Tray GN 1/2

Height: 6.5 cm  
Meas: 325 x 265  
Ref: 931.265



Tray GN 1/2

Height: 2.5 cm  
Meas: 325 x 265  
Ref: 931.225



Tray GN 1/3

Height: 6.5 cm  
Meas: 325 x 176  
Ref: 931.365



Tray GN 1/3 flat

Height: 2.5 cm  
Meas: 325 x 176  
Ref: 931.325



Tray GN 1/3 grill

Height: 2.5 cm  
Meas: 325 x 176  
Ref: 931.326



Tray GN 1/6

Height: 2.5 cm  
Meas: 162 x 176  
Ref: 931.625





Pan with handles  
24 cm Ø

Height: 7 cm  
Ref: 937.424



Pan with handles  
28 cm Ø

Height: 7 cm  
Ref: 937.428



Stainless steel knob  
glass lid 16 cm Ø

Height: 7 cm  
Ref: 936.016



Tray GN 2/4 grill

Height: 2.5 cm  
Meas: 530 x 162  
Ref: 932.425



Pan with handles  
16 cm Ø

Height: 4.5 cm  
Ref: 937.216



Pan with handles  
20 cm Ø

Height: 4.5 cm  
Ref: 937.220



Stainless steel knob  
glass lid 20 cm Ø

Height: 8 cm  
Ref: 936.020



Stainless steel knob  
glass lid 24 cm Ø

Height: 8 cm  
Ref: 936.024



Stainless steel knob  
glass lid 28 cm Ø

Height: 9 cm  
Ref: 936.028



Pan with handles  
24 cm Ø

Height: 4.5 cm  
Ref: 937.224



Pan with handles  
28 cm Ø

Height: 4.5 cm  
Ref: 937.228



Pan with handles  
20 cm Ø

Height: 7 cm  
Ref: 937.420





# RUSTIC KITCHENWARE

Pira Ovens has designed and developed a line of 100% handmade rustic kitchenware. The only manufacturing element for this line of tableware is clay. The best clay with a high refractory quality and without ferritic elements, to ensure an unsurpassed molecular structure. The more they are used, the more they harden, being able to withstand temperatures of up to 1000 degrees without danger of breaking.

If you are looking to give the hot charcoals a more rustic and authentic image, this is the kitchenware line for you.



Rustic casserole dish 12 cm Ø

Height: 3 cm  
Ref: 940.012



Rustic casserole dish 15 cm Ø

Height: 4 cm  
Ref: 940.015



Rustic casserole dish 20 cm Ø

Height: 5 cm  
Ref: 940.020



Rustic casserole dish 25 cm Ø

Height: 6 cm  
Ref: 940.025



Rustic casserole dish 30 cm Ø

Height: 6 cm  
Ref: 940.030



Rustic casserole dish 35 cm Ø

Height: 9 cm  
Ref: 940.035



Rustic casserole dish 36 cm Ø

Height: 8 cm  
Ref: 940.036



Rustic casserole dish 40 cm Ø

Height: 8 cm  
Ref: 940.040



# GRILLWARE

The roasting baskets are ideal for cooking and braising small foods such as shrimps, vegetables and all kinds of mushrooms. They are designed to be turned with the help of the tongs supplied with the oven. With Pira's Besugueras and Rodaballeras you will be able to roast all kinds of whole fish in your oven or barbecue without the need for tongs and safe in the knowledge that you won't break whatever it is you are cooking when you turn it over, easy to handle and without legs. Ideal for grilling fish on the grill Getaria style.



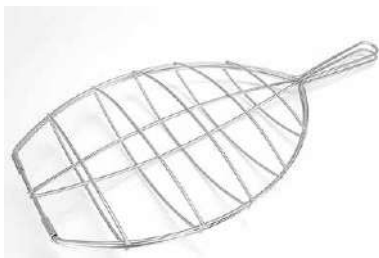
Mesh grill  
*Ideal for Robata*  
Ref.: 900.001  
Meas: 320 x 247



Mesh grill  
*1/2 → Pira 90 / Entire → Pira 50*  
Ref.: 90.002  
Meas: 370 x 430



Basket  
Ref.: 950.030  
Meas: 300 x 260 x 60



Rodaballera  
Ref.: 950.020  
Meas: 580 x 300 x 40



Besuguera  
Ref.: 950.010  
Meas: 540 x 180 x 40



Smooth Teppanyaki  
Ref.: 960.001



Perforated  
Teppanyaki  
Ref.: 960.002



If you have any questions or would like more information,  
please do not hesitate to contact us:

**info@piraovens.com**

The contents of this catalogue are subject to change.  
Technical data are valid except for typographical errors.  
Jun 2025.

Key for the installation measurements:

- (A) Recommended minimum range hood height
- (B) Recommended minimum dimensions of the extractor hood
- (C) Minimum distance to elements
- (D) Recommended chef's working space

millimeters / inches



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