



THE CHARCOAL OVENS COMPANY

CHARCOAL **ASADO** **GRILLADE**
BRASA **COOKING** **Forni**
HORNOS
FURNES **FOUR**
GRILL **PINCH**
BARBACUE **BBQ**
ROBATA **EMBERS**
BARBECUE



2022

CHARCOAL OVENS AND BARBECUES CATALOGUE

CHARCOAL OVENS SILVER LINE SERIES



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

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



PIRA

70 SILVER



85 covers



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



Chef Benito Gomez (2 Michelin Star)

PIRA 70 SILVER SD

REF. 450.106



PIRA 70 SILVER ED

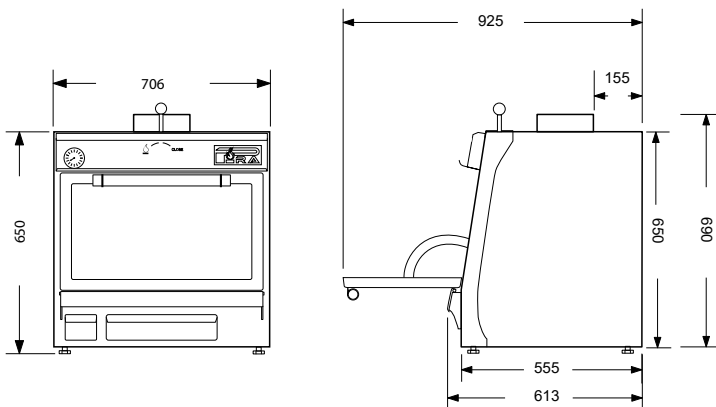
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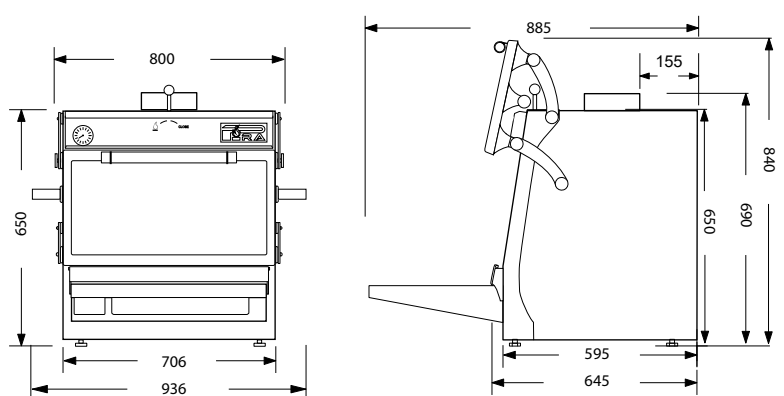
TECHNICAL INFORMATION

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

DIMENSIONS PIRA 70 SILVER SD



DIMENSIONS PIRA 70 SILVER



INCLUDED ACCESSORIES

REF.	DESCRIPTION
950.004	Meat Tongs TOP 400 mm
950.001	Poker
900.045	Rod Grill 70 LUX (585x465)
902.945	Front Inox Table 29 cm 70 ED



ROD GRILL



MEAT TONGS TOP 400 MM



POKER



FRONT INOX TABLE 29 CM



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

ACCESORIOS

REF.	DESCRIPTION
750.001	Coupler Ring
750.002	External Airflow Regulator
750.003	External Firebreak
750.004	Inox Hat
750.005	Adapter
*Mandatory External firebreak. Info pag 42/43	
901.045	Grooved Grill 70 (515x470)
960.045	Griddle Plate 70 (525x470)
965.070	Skewers Support 70 (capacity 8 u.)
961.070	Pizza Baking Sheet 70 (570x430)
955.070	Skewers 70
950.005	Meat Tongs 330 mm
920.045	Warming Tray 70
924.045	Warming Tray 70 ED
904.045	Front Inox Table 40 cm 70 ED
770.245	Coal Bunker Table Pira 70
770.345	Coal Bunker Table Pira 70 SILVER



GROOVED GRILL



GRIDDLE PLATE



SKEWERS SUPPORT



WARMING TRAY



COAL BUNKER TABLE PIRA 70 LUX



COAL BUNKER TABLE PIRA 70 SILVER



PIZZA SHEET 70



MEAT TONGS 330 MM

PIRA

70 XL SILVER



CE PG c UL US LISTED NSF
100 covers

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



PIRA 70 XL SILVER SD

REF. 480.106

PIRA 70 XL SILVER ED

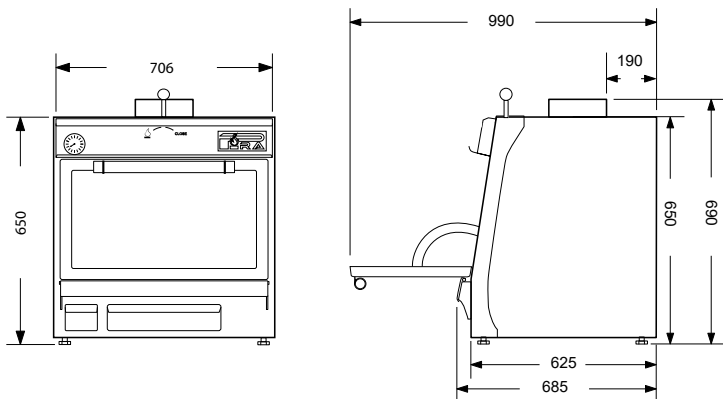
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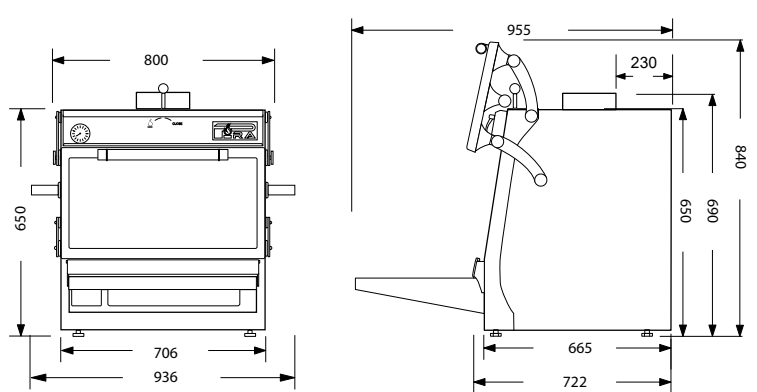
TECHNICAL INFORMATION

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

DIMENSIONS PIRA 70 XL SILVER SD



DIMENSIONS PIRA 70 XL SILVER ED



INCLUDED ACCESSORIES

REF.	DESCRIPTION
950.004	Meat Tongs TOP 400 mm
950.001	Poker
900.048	Rod Grill 70 XL LUX (585x535)
902.945	Front Inox Table 29 cm 70/70xl ED



MEAT TONGS TOP 400 MM



POKER



ROD GRILL



FRONT INOX TABLE 29 CM 70/70xl ED



PIRA assessor chef in the company's training classroom.

ACCESSORIES

REF.	DESCRIPTION
750.001	Coupler Ring
750.002	External Airflow Regulator
750.003	External Firebreak*
750.004	Inox Hat
750.005	Adapter

*Mandatory External firebreak. Info pag 42/43

901.048	Grooved Grill 70 XL (515x540)
960.048	Griddle Plate 70 XL (525x540)
965.077	Skewers Support 70 XL (capacity 8 u.)
961.048	Pizza Baking Sheet 70 XL (570x500)
955.080	Skewers 70xl/80
950.005	Meat Tongs 330 mm
920.048	Warming Tray 70 XL
924.048	Warming Tray 70 XL ED
904.045	Front Inox Table 40 cm 70 XL ED
770.248	Coal Bunker Table Pira 70 XL
770.348	Coal Bunker Table Pira 70 XL SILVER



GROOVED GRILL



GRIDDLE PLATE



SKEWERS SUPPORT



WARMING TRAY



COAL BUNKER TABLE PIRA 70 LUX



COAL BUNKER TABLE PIRA 70 SILVER



PIZZA SHEET 70 XL



MEAT TONGS 330 MM

PIRA

80 SILVER



115 covers



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



PIRA 80 SILVER SD

REF. 490.106

PIRA 80 SILVER ED

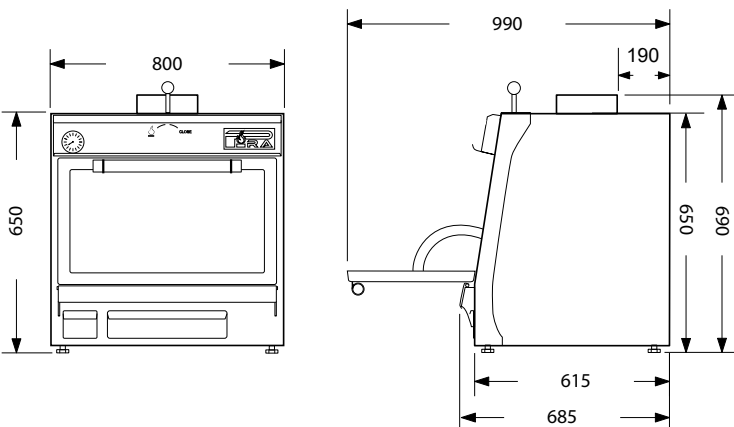
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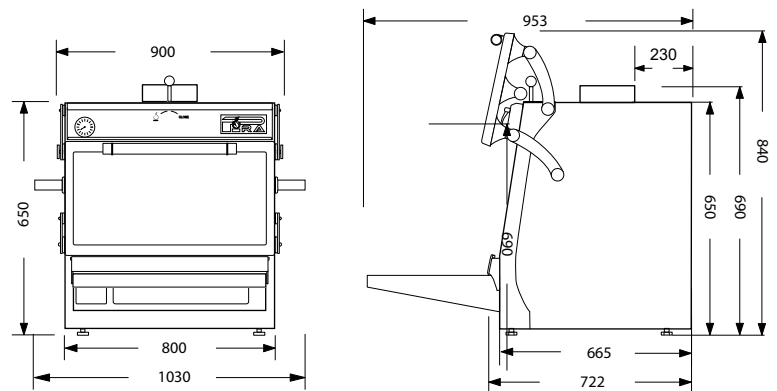
TECHNICAL INFORMATION

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

DIMENSIONS PIRA 80 SILVER SD



DIMENSIONS PIRA 80 SILVER ED



INCLUDED ACCESSORIES

REF.	DESCRIPTION
950.004	Meat Tongs TOP 400 mm
950.001	Poker
900.049	Rod Grill 80 (685x535)
902.949	Front Inox Table 29 cm 80 ED



MEAT TONGS TOP 400 MM



POKER



ROD GRILL



FRONT INOX TABLE 29 CM



Detail #Pira80SilverEd at Starlite Festival 2021 in Marbella

ACCESSORIES

REF.	DESCRIPTION
750.001	Coupler Ring
750.002	External Airflow Regulator
750.003	External Firebreak*
750.004	Inox Hat
750.005	Adapter
*Mandatory External firebreak. Info pag 42/43	
901.049	Grooved Grill 80 (615x540)
960.049	Griddle Plate 80 (625x545)
965.080	Skewers Support 80 (capacity 9 u.)
961.080	Pizza Baking Sheet 80 (660x500)
970.049	Split 80 4 guias
970.249	Split 80 7 guias
900.492	1/2 Rod Grill 80 (330x545)
901.492	1/2 Grooved Grill 80 (230x540)
960.492	1/2 Griddle Plate 80 (230x545)
955.080	Skewers 70xl/80
950.005	Meat Tongs 330 mm
920.049	Warming Tray 80
924.049	Warming Tray 80 ED
904.049	Front Inox Table 40 cm 80 ED
770.249	Coal Bunker Table Pira 80
770.349	Coal Bunker Table Pira 80 SILVER



GROOVED GRILL



GRIDDLE PLATE



SKEWERS SUPPORT



WARMING TRAY



MEAT TONGS 330 MM



SPLIT 80 (4 GUIAS)



COAL BUNKER TABLE PIRA 80 LUX



COAL BUNKER TABLE PIRA 80 SILVER

PIRA

90 SILVER



CE PG C UL US LISTED NSF
130 covers

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



PIRA 90 SILVER SD

REF. 500.106

PIRA 90 SILVER ED

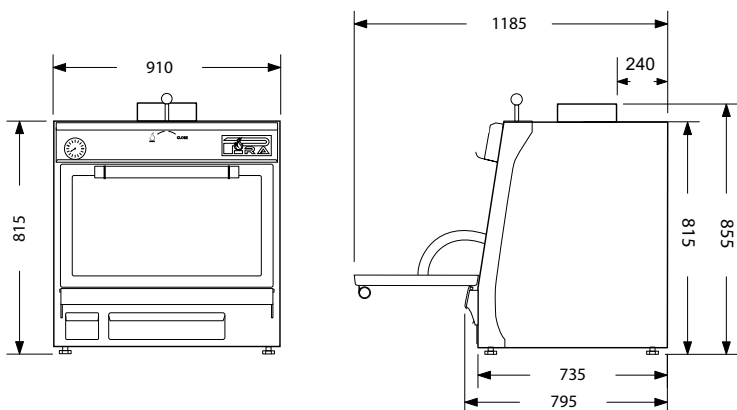
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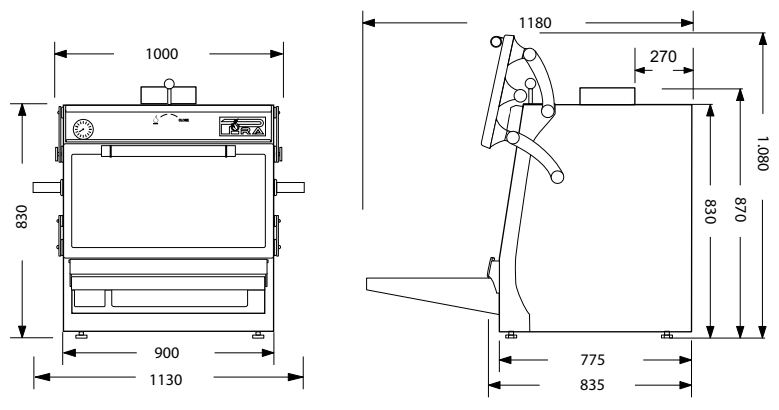
TECHNICAL INFORMATION

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

DIMENSIONS PIRA 90 SILVER SD



DIMENSIONS PIRA 90 SILVER



INCLUDED ACCESSORIES

REF.	DESCRIPTION
950.004	Meat Tongs TOP 400 mm
950.001	Poker
900.050	Rod Grill 90 (780x625)
904.050	Front Inox Table 40 cm P90 ED



MEAT TONGS TOP 400 MM



POKER



ROD GRILL



FRONT INOX TABLE 40 CM



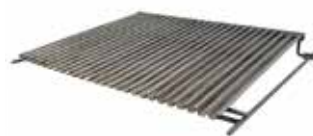
Kitchen detail Restaurant Foier des Guides in Valtourneche (Italian Alps)

ACCESSORIES

REF.	DESCRIPTION
750.001	Coupler Ring
750.002	External Airflow Regulator
750.003	External Firebreak*
750.004	Inox Hat
750.005	Adapter

*Mandatory External firebreak. Info pag 42/43

901.050	Grooved Grill 90 (780x625)
960.050	Griddle Plate 90 (700x585)
965.090	Skewers Support 90 (capacity 11 u.)
965.020	Chicken Skewers Support 90 (capacity 4 u.)
961.090	1/2 Pizza Baking Sheet 90 (370x590)
970.050	Split 90 4 guias
970.052	Split 90 7 guias
900.052	1/2 Rod Grill 90 (385x625)
901.052	1/2 Grooved Grill 90 (300x585)
960.052	1/2 Griddle Plate 90 (325x587)
965.092	1/2 Skewers Support 90 (capacity 4u.)
955.090	Skewers 90/120
955.120	Chicken Skewers 90/120
950.005	Meat Tongs 330 mm
920.050	Warming Tray 90
924.050	Warming Tray 90 ED
902.950	Front Inox Table 29 cm 90 ED
770.250	Coal Bunker Table Pira 90
770.350	Coal Bunker Table Pira 90 SILVER



GROOVED GRILL



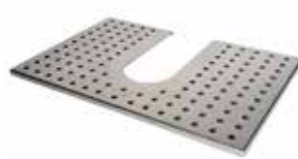
GRIDDLE PLATE



SKEWERS SUPPORT



CHICKEN SKEWERS SUPPORT



WARMING TRAY



SPLIT 90 (4 GUIAS)



COAL BUNKER TABLE PIRA 90 LUX



COAL BUNKER TABLE PIRA 90 SILVER



MEAT TONGS 330 MM

PIRA

90D SILVER SD/ED



180 covers



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



PIRA 90D SILVER SD/ED

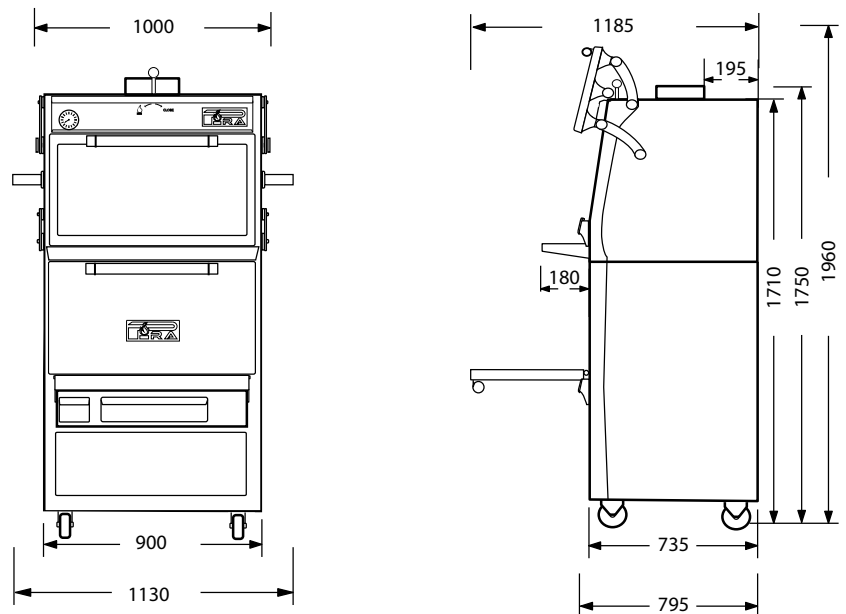
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TECHNICAL INFORMATION

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



DIMENSIONS PIRA 90D SILVER SD/ED



INCLUDED ACCESSORIES

REF.	DESCRIPTION
950.004	Meat Tongs TOP 400 mm
950.001	Poker
900.050	Rod Grill 90 (780x625)
904.150	Front Inox Table 18 cm P90 ED



ROD GRILL



MEAT TONGS TOP 400 MM



POKER



FRONT INOX TABLE 40 CM



Ara Bracis Restaurant kitchen detail in Rome

ACCESSORIES

REF.	DESCRIPTION
759.007	External Firebreak* 90D
759.008	Inox Hat 90D
*Mandatory External firebreak. Info pag 42/43	
901.050	Grooved Grill 90 (780x625)
960.050	Griddle Plate 90 (700x585)
965.090	Skewers Support 90 (capacity 11 u.)
965.020	Chicken Skewers Support 90 (capacity 4 u.)
961.090	1/2 Pizza Baking Sheet 90 (370x590)
970.050	Split 90 4 guias
970.052	Split 90 7 guias
900.052	1/2 Rod Grill 90 (385x625)
901.052	1/2 Grooved Grill 90 (300x585)
960.052	1/2 Griddle Plate 90 (325x587)
965.092	1/2 Skewers Support 90 (capacity 4u.)
955.090	Skewers 90/120
955.120	Chicken Skewers 90/120
950.005	Meat Tongs 330 mm
924.050	Warming Tray 90 ED



GROOVED GRILL



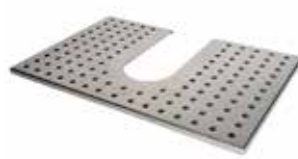
GRIDDLE PLATE



SKEWERS SUPPORT



CHICKEN SKEWERS SUPPORT



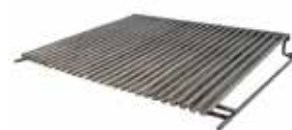
WARMING TRAY



SPLIT 90 (4 GUIAS)



1/2 ROD GRILL 90



1/2 GROOVED GRILL 90



1/2 PIZZA SHEETS



MEAT TONGS 330 MM

PIRA

120 SILVER



175 covers

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



Chef Andrea Ramezzana, Italian assessor chef at Host Milano 2019

PIRA 120 SILVER SD

REF.	120.106
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PIRA 120 SILVER ED

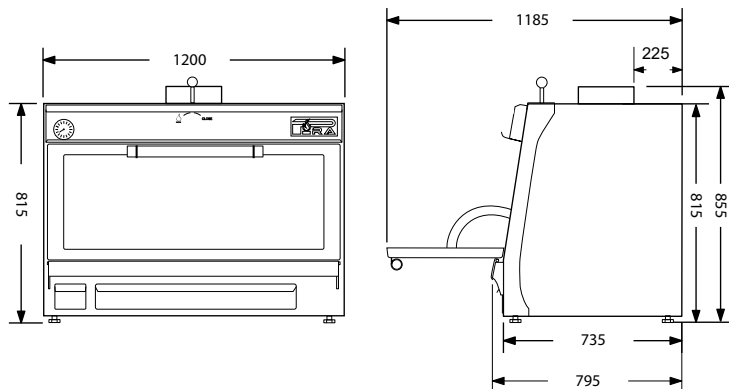
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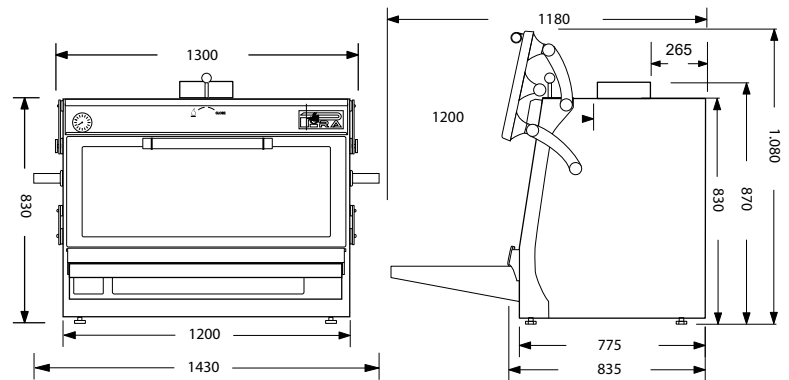
TECHNICAL INFORMATION

Average production	150 Kg/h	Capacity in GN trays	3xGN 1/1
Maximum charcoal capacity	6 Kg	Smoke Outlet	210mm
Maximum charcoal consumption	7 Kg per service	Net weight SD	360 Kg
Fire up time	30 min.	Net weight ED	391 Kg
Cooking temperature	180°C to 350°C	Power equivalence	8.0 KW

DIMENSIONS PIRA 120 SILVER SD



DIMENSIONS PIRA 120 SILVER ED



INCLUDED ACCESSORIES

REF.	DESCRIPTION
950.004	Meat Tongs TOP 400 mm
950.008	Poker
900.120	Rod Grill 120 (1060x625)
904.012	Front Inox Table 40 cm 120 ED



ROD GRILL



MEAT TONGS TOP 400 MM



POKER



FRONT INOX TABLE 40 CM



ACCESSORIES

REF.	DESCRIPTION
750.007	External Firebreak* 120
750.008	Inox Hat 120
*Mandatory External firebreak. Info pag 42/43	
901.120	Grooved Grill 120 (990x585)
965.120	Skewers Support 120 (capacity 15 u.)
965.021	Chicken Skewers Support 120 (capacity 5 u.)
961.120	1/2 Pizza Baking Sheet 120 (520x590)
970.120	Split 120 4 guias
970.122	Split 120 5 guias
900.122	1/2 Rod Grill 120 (535x625)
901.122	1/2 Grooved Grill 120 (460x585)
960.122	1/2 Griddle Plate 120 (458x590)
965.122	1/2 Skewers Support 120 (capacity 6u.)
955.090	Skewers 90/120
955.120	Chicken Skewers 90/120
950.005	Meat Tongs 330 mm
920.120	Warming Tray 120
924.120	Warming Tray 120 ED
902.912	Front Inox Table 29 cm 120 ED
770.220	Coal Bunker Table Pira 120
770.320	Coal Bunker Table Pira 120 SILVER



GROOVED GRILL



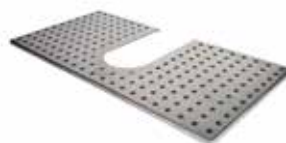
GRIDDLE PLATE



SKEWERS SUPPORT



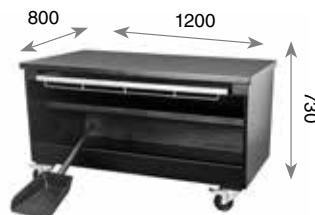
CHICKEN SKEWERS SUPPORT



WARMING TRAY



SPLIT 120 (4 GUIAS)



COAL BUNKER TABLE PIRA 120 LUX



COAL BUNKER TABLE PIRA 120 SILVER



1/2 PIZZA SHEET 120



MEAT TONGS 330 MM

PIRA

120D SILVER SD/ED




 250 covers

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



PIRA 120D SILVER SD/ED

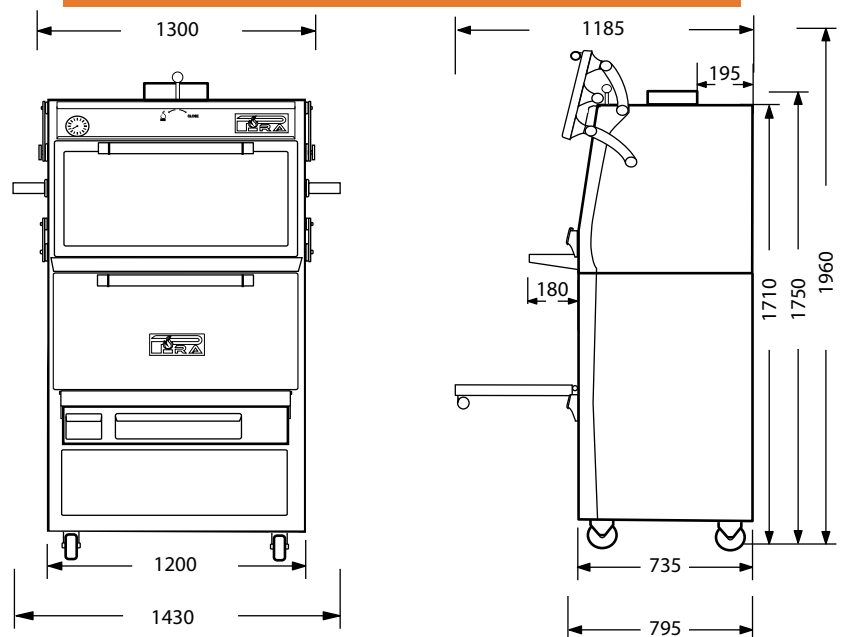
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TECHNICAL INFORMATION

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



DIMENSIONS PIRA 120D SILVER SD/ED



INCLUDED ACCESSORIES

REF.	DESCRIPTION
950.004	Meat Tongs TOP 400 mm
950.008	Poker
900.120	Rod Grill 120 (1060x625)



ROD GRILL



MEAT TONGS TOP 400 MM



POKER



FRONT INOX TABLE 40 CM



ACCESSORIES

REF.	DESCRIPTION
750.007	External Firebreak* 120
750.008	Inox Hat 120
*Mandatory External firebreak. Info pag 42/43	
901.120	Grooved Grill 120 (990x585)
965.120	Skewers Support 120 (capacity 15 u.)
965.021	Chicken Skewers Support 120 (capacity 5 u.)
961.120	1/2 Pizza Baking Sheet 120 (520x590)
970.120	Split 120 4 guias
970.122	Split 120 5 guias
900.122	1/2 Rod Grill 120 (535x625)
901.122	1/2 Grooved Grill 120 (460x585)
960.122	1/2 Griddle Plate 120 (458x590)
965.122	1/2 Skewers Support 120 (capacity 6u.)
955.090	Skewers 90/120
955.120	Chicken Skewers 90/120
950.005	Meat Tongs 330 mm
924.120	Warming Tray 120 ED



GROOVED GRILL



GRIDDLE PLATE



CHICKEN SKEWERS SUPPORT



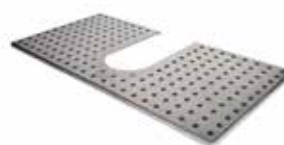
SKEWERS SUPPORT



CHICKEN SKEWERS



SKEWERS



WARMING TRAY



SPLIT 120 (4 GUIAS)



1/2 PIZZA SHEETS



MEAT TONGS 330 MM

PIRA

Charcoal

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



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

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

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

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

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

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

Features

-Pure Coals, without mixtures.

-15 kg bags.

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

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

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

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

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

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

-Long duration:

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

-Minimum spark and smoke reduction.

-The coals with the least moisture in the world.

Oak charcoal between 2% and 4%.

Marabou charcoal about 2%.

-High density charcoals.

Oak charcoal around 900 Kg / m³.

Marabou charcoal around 1000 Kg / m³.

-Ashes under 1%.

CHARCOAL	
REF.	DESCRIPTION
990.001	Oak 100%
990.002	Marabou 100%





www.piracharcoalovens.com

info@piraovens.com



PiraCharcoalOvens



@Grill_Piraovens

