

**CHARCOAL**  
**BRASA**  
**GRILLADE**  
**GRILLING**  
**GRILL**  
**HORNOS**  
**PINCHO**  
**BARBACOA**  
**ASADO**  
**FOUR**  
**COOKING**  
**TEMPERATURE**  
**BAKING**  
**COCINAR**  
**BRASA**  
**BAL**  
**BBQ**



## **CHARCOAL OVENS**

- 8 PIRA-45
- 10 PIRA-45 LUX
- 12 PIRA-48 LUX
- 14 PIRA-49 LUX
- 16 PIRA-50 LUX
- 18 PIRA-120 LUX
- 20 PIRA-130 LUX
- 22 PIRA-130G LUX
- 24 PIRA-170 LUX

## **BARBECUES**

- 28 BBQ-M80
- 30 BBQ-M120
- 32 BBQ-MULTIFUNCTIONAL
- 34 BBQ-10
- 36 BBQ-40

## **USING**

- 40 OVEN SELECTION,  
EXTRACTION AND  
USAGE TIPS





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

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

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

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



Smoke and hot  
air exit



Built-in oil  
collector



Built-in airflow  
regulator



Grooved grill



Panoramic glass



Lifting system for  
the hopper



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

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

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

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

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

The diameter of the vent is 150, 180 or 200 mm, depending on the models.

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

The regulations in most countries indicates that there has to be an independent smoke exhaust for smoke from solid fuels (firewood and charcoal), and in some cases requires that the flame arrestor must be visible to the naked eye, so you always will have to careful of the applicable legislation.

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



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

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



# CHARCOAL OVENS



Chef Amador Fernández

# PIRA 45

 90 covers

- Made of cast iron
- 5 guides
- High temperature resistant glass door
- Front ash drawer
- Built-in firebreak inside the oven
- Analog temperature display
- Exhaust switch to control air flow
- Standard supply:
  - 1 Meat tongs
  - 1 Poker
  - 1 Inox rod grill Pira 45



**PIRA 45 BLACK**



**PIRA 45 INOX**

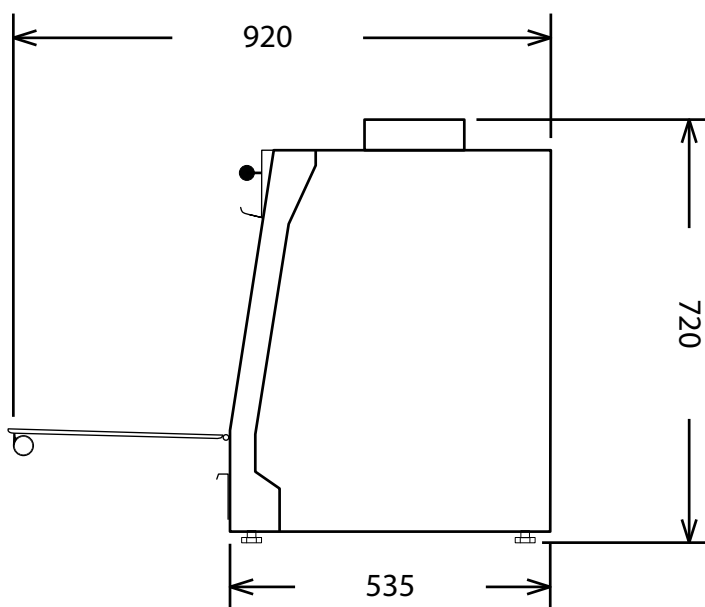
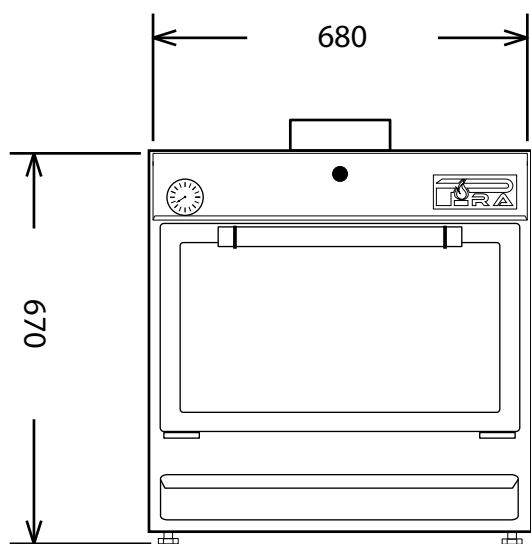


**PIRA 45 CLASSIC**

MODELS		
REF.	MODEL	PRICE
450000	Pira 45 Classic	3.650 €
450001	Pira 45 Black	3.650 €
450002	Pira 45 Inox	4.200 €

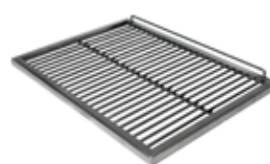
TECHNICAL INFORMATION	
Average production	50 Kg/h
Maximum charcoal capacity	3 Kg
Maximum charcoal consumption	4 Kg. per service
Fire up time	30 min.
Cooking temperature	de 180° C a 350° C
Capacity in GN trays	1 x GN 1/1
Smoke outlet Ø	180 mm
Net weight	122 Kg.
Power equivalence	3,0 KW





**INCLUDED ACCESSORIES**

REF.	DESCRIPTION	PRICE
950005	Meat tongs 34 cm.	35 €
950001	Poker	18 €
900045	Rod grill Pira 45	226 €



ROD GRILL PIRA 45  
585 X 465



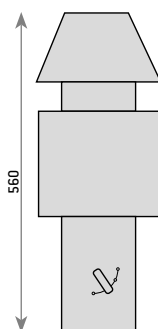
POKER



MEAT TONGS

**ACCESSORIES**

REF.	DESCRIPTION	PRICE
750002	External airflow regulator	198 €
750003	External firebreak	270 €
750004	Inox hat	165 €
750001	Coupler ring	60 €
770145	Coal bunker table Pira 45	674€



INOX HAT

EXTERNAL FIREBREAK

EXTERNAL AIRFLOW  
REGULATOR

COUPLER RING

**RECOMMENDED PIRA EXTRACTION HOOD**

*Inverter and intermediate air chamber*

REF.	DESCRIPTION	PRICE
711011	Inox hood 1000 x 1100	1.185 €
790011	Fan motor 12/6 2 HP	1.255 €
790020	Fire fighting system	1.575 €



COAL BUNKER TABLE PIRA 45

**FILTRATION SMOKES / ODORS**

REF.	DESCRIPTION	PRICE
700010	FUO 4000P	6.450 €
700020	ODORLESS 4000P	2.650 €

# PIRA 45 LUX



90 covers

- Made of cast iron
- Piracold® refrigeration system
- 6 guides
- High temperature resistant glass door
- Front ash drawer
- Built-in firebreak inside the oven
- Analog temperature display
- Exhaust switch to control air flow
- Standard supply:
  - 1 Meat tongs
  - 1 Poker
  - 1 Inox rod grill Pira 45 LUX



**PIRA 45 LUX BLACK**



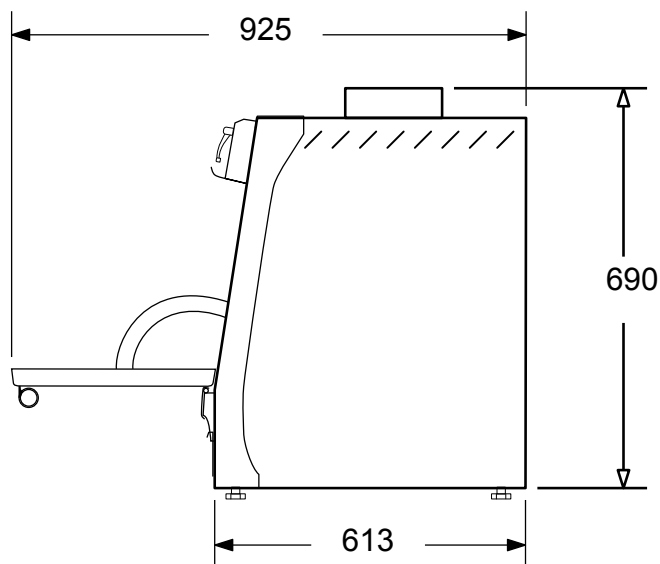
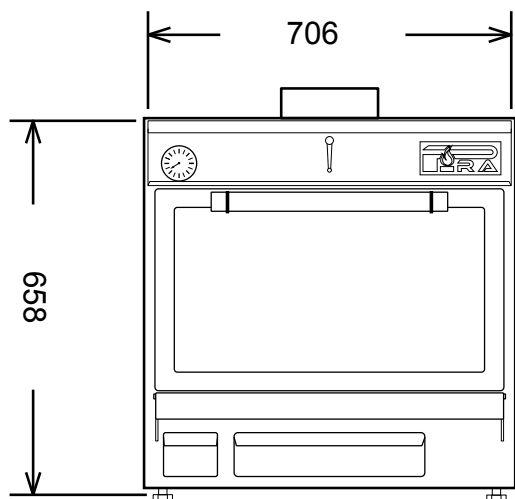
**PIRA 45 LUX INOX**



**PIRA 45 LUX CLASSIC**

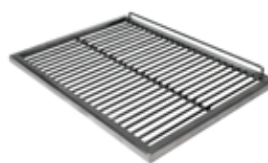
MODELS		
REF.	MODEL	PRICE
450100	Pira 45 LUX Classic	3.950 €
450101	Pira 45 LUX Black	3.950 €
450102	Pira 45 LUX Inox	4.400 €

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



**INCLUDED ACCESSORIES**

REF.	DESCRIPTION	PRICE
950005	Meat tongs 34 cm.	35 €
950001	Poker	18 €
900045	Rod grill Pira 45 LUX	226 €



ROD GRILL PIRA 45 LUX  
585 X 465



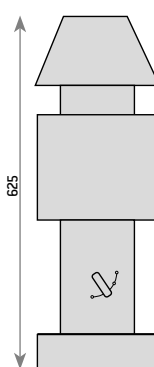
POKER



MEAT TONGS

**ACCESSORIES**

REF.	DESCRIPTION	PRICE
750002	External airflow regulator	198 €
750003	External firebreak	270 €
750004	Inox hat	165 €
750001	Coupler ring	60 €
770145	Coal bunker table Pira 45 LUX	674€
901045	Grooved grill Pira 45 LUX	339 €
945007	Glass screen protector Pira 45 LUX	250 €
750005	Adapter	90 €
750006	Black hat	150 €



INOX HAT



EXTERNAL FIREBREAK



EXTERNAL AIRFLOW  
REGULATOR



COUPLER RING



ADAPTER



GROOVED GRILL PIRA 45 LUX  
515 X 470



BLACK HAT

**RECOMMENDED PIRA EXTRACTION HOOD**

*Inverter and intermediate air chamber*

REF.	DESCRIPTION	PRICE
711011	Inox hood 1000 x 1100	1.185 €
790011	Fan motor 12/6 2 HP	1.255 €
790020	Fire fighting system	1.575 €



COAL BUNKER TABLE PIRA 45 LUX

**FILTRATION SMOKES / ODORS**

REF.	DESCRIPTION	PRICE
700010	FUO 4000P	6.450 €
700020	ODORLESS 4000P	2.650 €

# PIRA 48 LUX



100 covers

- Made of cast iron.
- Piracold® refrigeration system
- 6 guides
- High temperature resistant glass door
- Front ash drawer
- Built-in firebreak inside the oven
- Analog temperature display
- Exhaust switch to control air flow
- Standard supply:
  - 1 Meat tongs
  - 1 Poker
  - 1 Inox rod grill Pira 48 LUX



**PIRA 48 LUX BLACK**



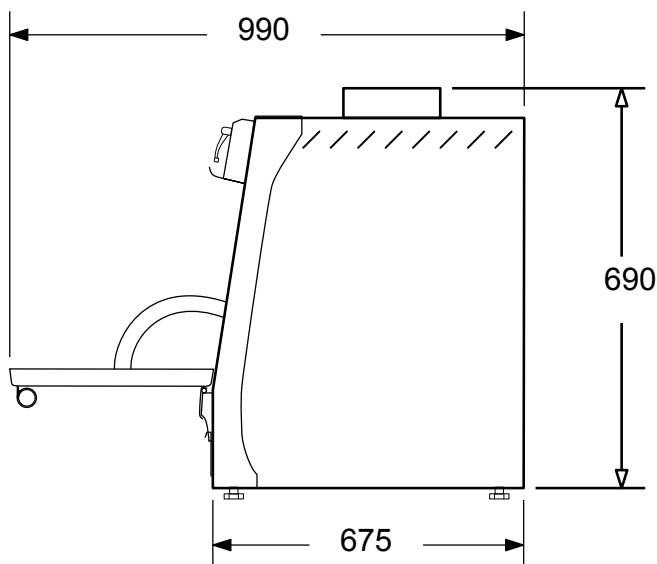
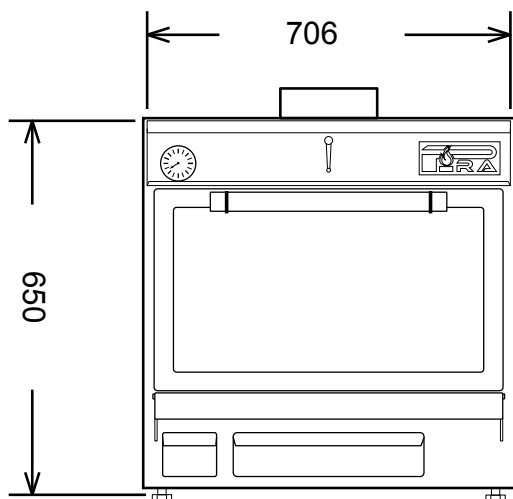
**PIRA 48 LUX INOX**



**PIRA 48 LUX CLASSIC**

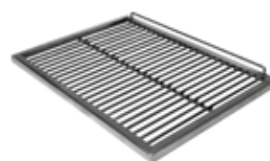
MODELS		
REF.	MODEL	PRICE
480100	Pira 48 LUX Classic	4.800 €
480101	Pira 48 LUX Black	4.800 €
480102	Pira 48 LUX Inox	5.375 €

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



**INCLUDED ACCESSORIES**

REF.	DESCRIPTION	PRICE
950005	Meat tongs 34 cm.	35 €
950001	Poker	18 €
900048	Rod grill Pira 48 LUX	226 €



ROD GRILL PIRA 48 LUX  
585 X 535



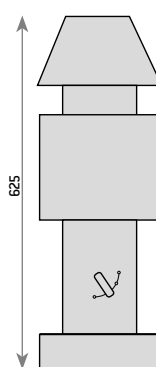
POKER



MEAT TONGS

**ACCESSORIES**

REF.	DESCRIPTION	PRICE
750002	External airflow regulator	198 €
750003	External firebreak	270 €
750004	Inox hat	165 €
750001	Coupler ring	60 €
770148	Coal bunker table Pira 48 LUX	674 €
901048	Grooved grill Pira 48 LUX	339 €
948007	Glass screen protector	250 €
750005	Adapter	90 €
750006	Black hat	150 €



INOX HAT

EXTERNAL FIREBREAK

EXTERNAL AIRFLOW REGULATOR

COUPLER RING

ADAPTER



GROOVED GRILL PIRA 48 LUX  
515 X 540



BLACK HAT

**RECOMMENDED PIRA EXTRACTION HOOD**

*Inverter and intermediate air chamber*

REF.	DESCRIPTION	PRICE
711011	Inox hood 1000 x 1100	1.185 €
790011	Fan motor 12/6 2 HP	1.255 €
790020	Fire fighting system	1.575 €



PIRA 48 LUX COAL BUNKER TABLE

**FILTRATION SMOKES / ODORS**

REF.	DESCRIPTION	PRICE
700010	FUO 4000P	6.450 €
700020	ODORLESS 4000P	2.650 €

# PIRA 49 LUX



115 covers

- Made of cast iron
- Piracold® refrigeration system
- 6 guides
- High temperature resistant glass door
- Front ash drawer
- Built-in firebreak inside the oven
- Analog temperature display
- Exhaust switch to control air flow
- Standard supply:
  - 1 Meat tongs
  - 1 Poker
  - 1 Inox rod grill Pira 49 LUX



**PIRA 49 LUX BLACK**



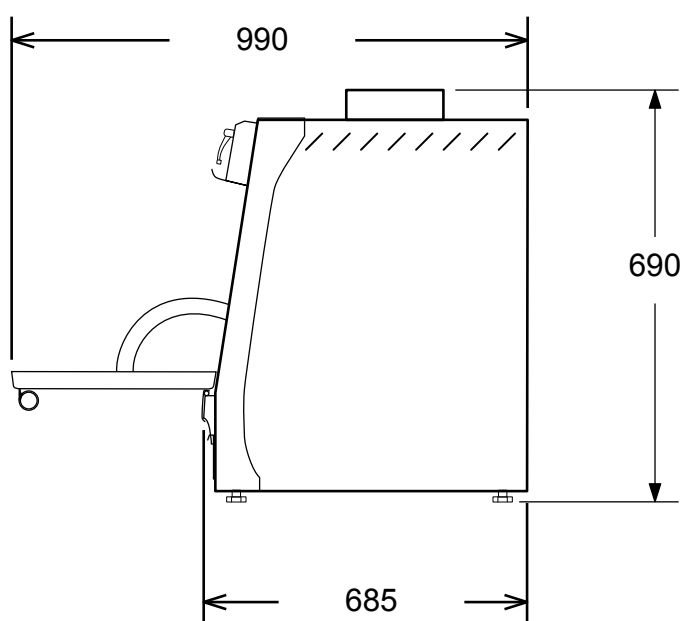
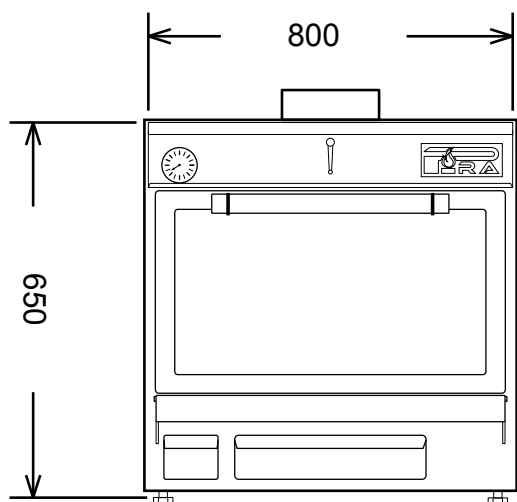
**PIRA 49 LUX INOX**



**PIRA 49 LUX CLASSIC**

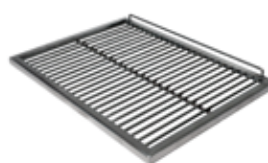
MODELS		
REF.	MODEL	PRICE
490100	Pira 49 LUX Classic	5.000 €
490101	Pira 49 LUX Black	5.000 €
490102	Pira 49 LUX Inox	5.675 €

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



**INCLUDED ACCESSORIES**

REF.	DESCRIPTION	PRICE
950005	Meat tongs 34 cm.	35 €
950001	Poker	18 €
900049	Rod grill Pira 49 LUX	226 €



ROD GRILL PIRA 49 LUX  
685 X 535



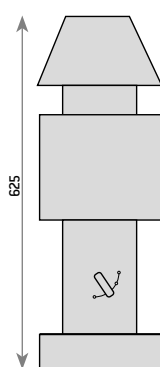
POKER



MEAT TONGS

**ACCESSORIES**

REF.	DESCRIPTION	PRICE
750002	External airflow regulator	198 €
750003	External firebreak	270 €
750004	Inox hat	165 €
750001	Coupler ring	60 €
770149	Coal bunker table Pira 49 LUX	674 €
901049	Grooved grill Pira 49 LUX	339 €
750005	Adapter	90 €
750006	Black hat	150 €
949007	Glass screen protector Pira 49 LUX	275 €



INOX HAT



EXTERNAL FIREBREAK



EXTERNAL AIRFLOW  
REGULATOR



COUPLER RING



ADAPTER



GROOVED GRILL PIRA 49 LUX  
615 X 540



BLACK HAT

**RECOMMENDED PIRA EXTRACTION HOOD**

*Inverter and intermediate air chamber*

REF.	DESCRIPTION	PRICE
711011	Inox hood 1000 x 1100	1.185 €
790011	Fan motor 12/6 2 HP	1.255 €
790020	Fire fighting system	1.575 €



COAL BUNKER TABLE PIRA 49 LUX

**FILTRATION SMOKES / ODORS**

REF.	DESCRIPTION	PRICE
700010	FUO 4000P	6.450 €
700020	ODORLESS 4000P	2.650 €

# PIRA 50 LUX



130 covers

- Made of cast iron
- Piracold® refrigeration system
- 7 guides
- High temperature resistant glass door
- Front ash drawer
- Built-in firebreak inside the oven
- Analog temperature display
- Exhaust switch to control air flow
- Standard supply:
  - 1 Meat tongs
  - 1 Poker
  - 1 Inox rod grill Pira 50 LUX



**PIRA 50 LUX BLACK**



**PIRA 50 LUX INOX**

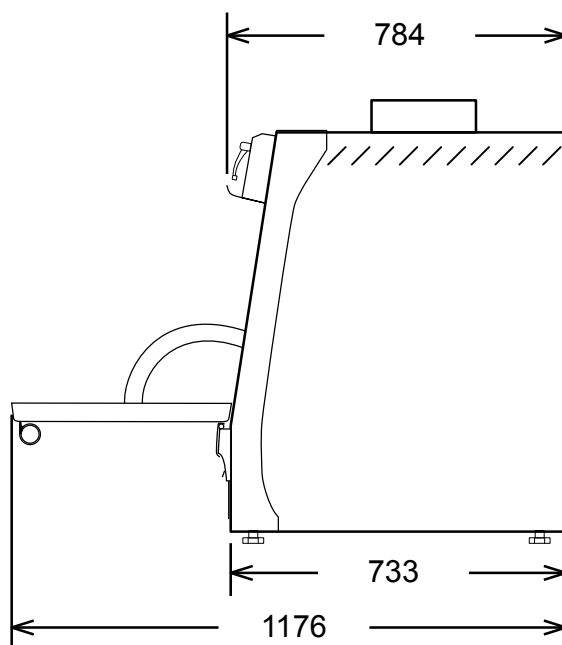
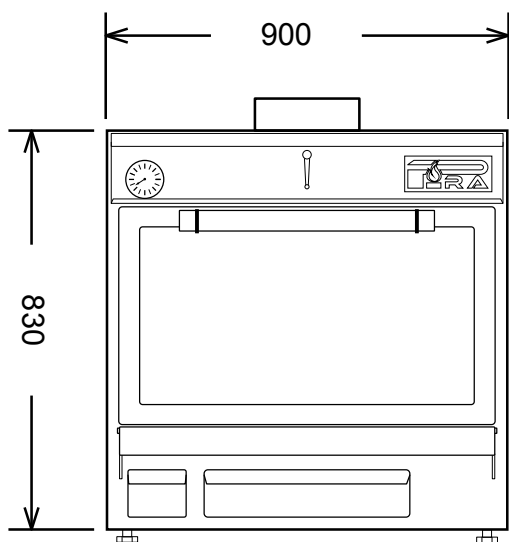


**PIRA 50 LUX CLASSIC**

MODELS		
REF.	MODEL	PRICE
500100	Pira 50 LUX Classic	5.556 €
500101	Pira 50 LUX Black	5.556 €
500102	Pira 50 LUX Inox	6.130 €

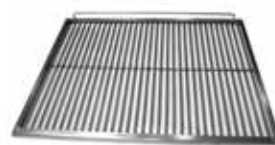
TECHNICAL INFORMATION	
Average production	110 Kg/h
Maximum charcoal capacity	5 Kg
Maximum charcoal consumption	6 Kg. per service
Fire up time	30 min.
Cooking temperature	de 180° C a 350° C
Capacity in GN trays	1 x GN 1/1 + 1 x GN 2/4
Smoke outlet Ø	180 mm
Net weight	244 Kg.
Power equivalence	6 KW





**INCLUDED ACCESSORIES**

REF.	DESCRIPTION	PRICE
950005	Meat tongs 34 cm.	35 €
950001	Poker	18 €
900050	Rod grill Pira 50 LUX	226 €



ROD GRILL PIRA 50 LUX  
780 X 625



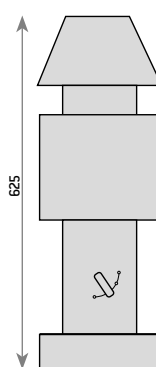
POKER



MEAT TONGS

**ACCESSORIES**

REF.	DESCRIPTION	PRICE
750002	External airflow regulator	198 €
750003	External firebreak	270 €
750004	Inox hat	165 €
750001	Coupler ring	60 €
770150	Coal bunker table Pira 50 LUX	674 €
901050	Grooved grill Pira 50 LUX	339 €
750005	Adapter	90 €
750006	Black hat	150 €
950007	Glass screen protector Pira 50 LUX	300 €



INOX HAT



EXTERNAL FIREBREAK



EXTERNAL AIRFLOW REGULATOR



COUPLER RING



ADAPTER



GROOVED GRILL PIRA 50 LUX  
700 X 585



BLACK HAT

**RECOMMENDED EXTRACTION HOODS**

*Inverter and intermediate air chamber*

REF.	DESCRIPTION	PRICE
711214	Inox hood 1200 x 1400	1.395 €
790012	Fan motor 15/7 3 HP	1.600 €
790020	Fire fighting system	1.575 €

**FILTRATION SMOKES / ODORS**

REF.	DESCRIPTION	PRICE
700010	FUO 4000P	6.450 €
700020	ODORLESS 4000P	2.650 €



COAL BUNKER TABLE PIRA 50 LUX

# PIRA 120 LUX



175 covers

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



**PIRA 120 LUX BLACK**



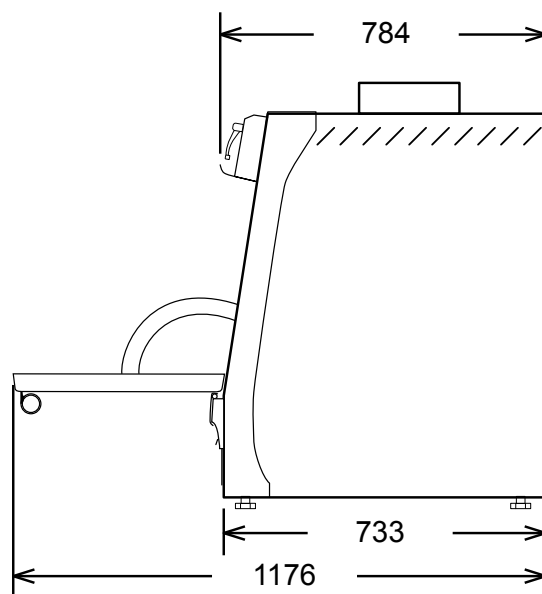
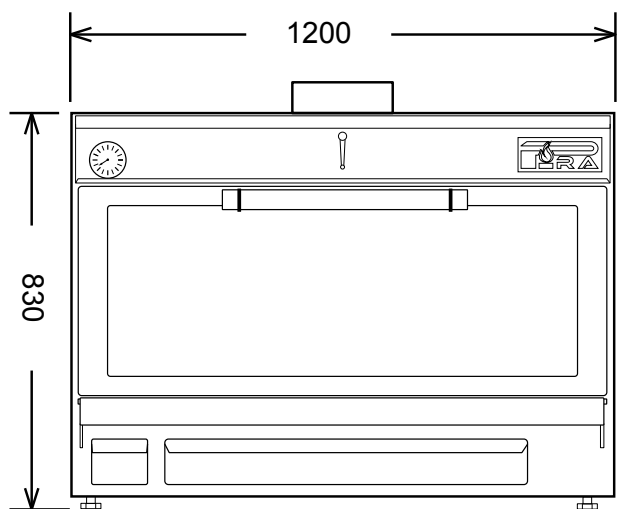
**PIRA 120 LUX INOX**



**PIRA 120 LUX CLASSIC**

MODELS		
REF.	MODEL	PRICE
120100	Pira 120 LUX Classic	7.990 €
120101	Pira 120 LUX Black	7.990 €
120102	Pira 120 LUX Inox	8.590 €

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



**INCLUDED ACCESSORIES**

REF.	DESCRIPTION	PRICE
950005	Meat tongs 34 cm.	35 €
950001	Poker	18 €
900120	Rod grill Pira 120 LUX	345 €



ROD GRILL PIRA 120 LUX  
1060 X 625



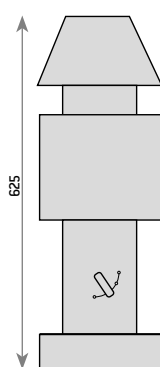
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MEAT TONGS

**ACCESSORIES**

REF.	DESCRIPTION	PRICE
750002	External airflow regulator	198 €
750003	External firebreak	270 €
750004	Inox hat	165 €
750001	Coupler ring	60 €
770120	Coal bunker table Pira 120	1.080 €
901120	Grooved grill Pira 120 LUX	455 €
750005	Adapter	90 €
750006	Black hat	150 €
912007	Glass screen protector Pira 120 LUX	400 €



INOX HAT



EXTERNAL FIREBREAK



EXTERNAL AIRFLOW REGULATOR



COUPLER RING



ADAPTER



GROOVED GRILL PIRA 120 LUX  
990 X 585

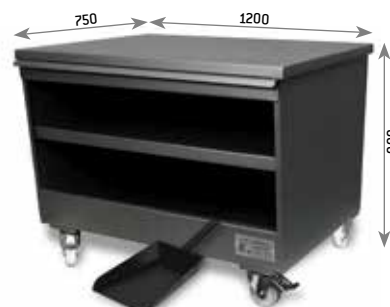


BLACK HAT

**RECOMMENDED EXTRACTION HOODS**

*Inverter and intermediate air chamber*

REF.	DESCRIPTION	PRICE
711514	Inox hood 1500 x 1400	1.640 €
790013	Fan motor 18/9 3 HP	1.699 €
790020	Fire fighting system	1.575 €



COAL BUNKER TABLE PIRA 120 LUX

**FILTRATION SMOKES / ODORS**

REF.	DESCRIPTION	PRICE
700010	FUO 4000P	6.450 €
700020	ODORLESS 4000P	2.650 €

# PIRA 130 LUX



120 covers

- Made of cast iron
- Piracold® refrigeration system
- Hopper elevation system
- 4 guides
- High temperature resistant glass door
- Front ash drawer
- Built-in firebreak inside the oven
- Analog temperature display
- Exhaust switch to control air flow
- Hopper elevation system
- Standard supply:
  - 1 Meat tongs
  - 1 Poker
  - 1 Inox rod grill Pira 130 LUX



**PIRA 130 LUX BLACK**



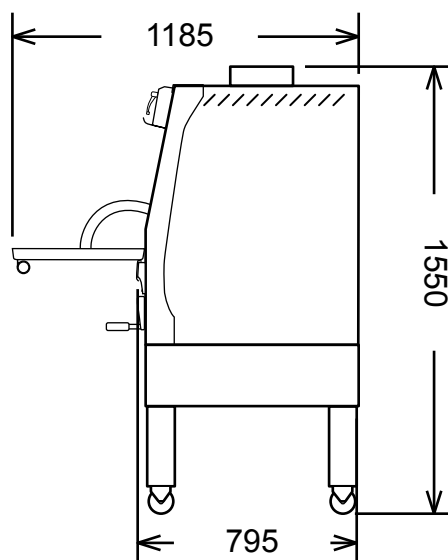
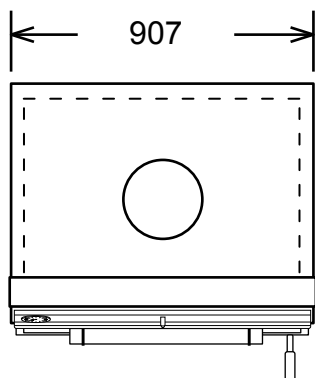
**PIRA 130 LUX INOX**



**PIRA 130 LUX CLASSIC**

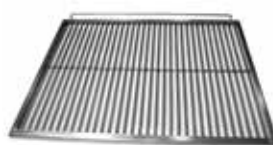
MODELS		
REF.	MODEL	PRICE
130100	Pira 130 LUX Classic	6.425 €
130101	Pira 130 LUX Black	6.425 €
130102	Pira 130 LUX Inox	6.990 €

TECHNICAL INFORMATION	
Average production	105 Kg/h
Maximum charcoal capacity	5 Kg
Maximum charcoal consumption	5 Kg. per service
Fire up time	30 min.
Cooking temperature	de 180° C a 350° C
Capacity in GN trays	1 x GN 1/1 + 1 x GN 2/4
Smoke outlet Ø	180 mm
Net weight	324 Kg.
Power equivalence	6 KW



**INCLUDED ACCESSORIES**

REF.	DESCRIPTION	PRICE
950005	Meat tongs 34 cm.	35 €
950001	Poker	18 €
900050	Rod grill Pira 130 LUX	226 €



ROD GRILL PIRA 130 LUX  
780 X 625



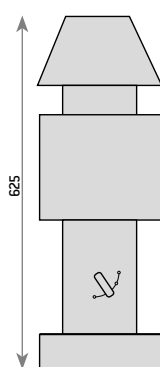
POKER



MEAT TONGS

**ACCESSORIES**

REF.	DESCRIPTION	PRICE
750002	External airflow regulator	198 €
750003	External firebreak	270 €
750004	Inox hat	165 €
750001	Coupler ring	60 €
901130	Grooved grill Pira 130 LUX	339 €
750005	Adapter	90 €
750006	Black hat	150 €
950007	Glass screen protector Pira 130 LUX	300 €



INOX HAT

EXTERNAL FIREBREAK

EXTERNAL AIRFLOW REGULATOR

COUPLER RING

ADAPTER



GROOVED GRILL PIRA 130 LUX  
700 X 585



BLACK HAT

**RECOMMENDED EXTRACTION HOODS**

*Inverter and intermediate air chamber*

REF.	DESCRIPTION	PRICE
711214	Inox hood 1200 x 1400	1.395 €
790012	Fan motor 15/7 3 HP	1.600 €
790020	Fire fighting system	1.575 €

**FILTRATION SMOKES / ODORS**

REF.	DESCRIPTION	PRICE
700010	FUO 4000P	6.450 €
700020	ODORLESS 4000P	2.650 €

# PIRA 130G LUX

 120 covers

- Made of cast iron
- Piracold® refrigeration system
- Hopper elevation system
- 4 guides
- High temperature resistant glass door
- Front ash drawer
- Built-in firebreak inside the oven
- Analog temperature display
- Exhaust switch to control air flow
- Hopper elevation system
- Standard supply:
  - 1 Meat tongs
  - 1 Poker
  - 1 Inox rod grill Pira 130G LUX

WITH  
**PIRACOLD®**



**PIRA 130G LUX BLACK**



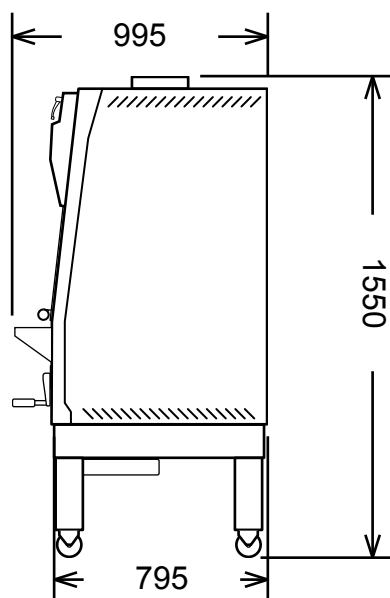
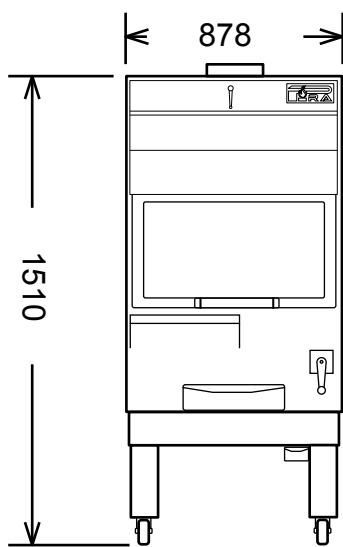
**PIRA 130G LUX INOX**



**PIRA 130G LUX CLASSIC**

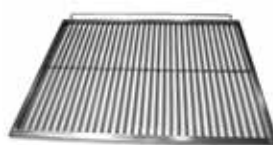
MODELS		
REF.	MODEL	PRICE
135100	Pira 130 LUX Classic	6.690 €
135101	Pira 130 LUX Black	6.690 €
135102	Pira 130 LUX Inox	7.290 €

TECHNICAL INFORMATION	
Average production	105 Kg/h
Maximum charcoal capacity	5 Kg
Maximum charcoal consumption	5 Kg. per service
Fire up time	30 min.
Cooking temperature	de 180° C a 350° C
Capacity in GN trays	1 x GN 1/1 + 1 x GN 2/4
Smoke outlet Ø	180 mm
Net weight	370 Kg.
Power equivalence	6 KW



**INCLUDED ACCESSORIES**

REF.	DESCRIPTION	PRICE
950005	Meat tongs 34 cm.	35 €
950001	Poker	18 €
900050	Rod grill Pira 130G LUX	226 €



ROD GRILL PIRA 130G LUX  
780 X 625



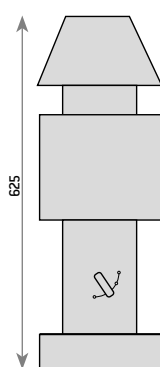
POKER



MEAT TONGS

**ACCESSORIES**

REF.	DESCRIPTION	PRICE
750002	External airflow regulator	198 €
750003	External firebreak	251 €
750004	Inox hat	165 €
750001	Coupler ring	60 €
901130	Grooved grill Pira 130G LUX	339 €
750005	Adapter	90 €
750006	Black hat	150 €



INOX HAT

EXTERNAL FIREBREAK

EXTERNAL AIRFLOW REGULATOR

COUPLER RING

ADAPTER



GROOVED GRILL PIRA 130G LUX  
700 X 585



BLACK HAT

**RECOMMENDED EXTRACTION HOODS**

*Inverter and intermediate air chamber*

REF.	DESCRIPTION	PRICE
711214	Inox hood 1200 x 1400	1.395 €
790012	Fan motor 15/7 3 HP	1.600 €
790020	Fire fighting system	1.575 €

**FILTRATION SMOKES / ODORS**

REF.	DESCRIPTION	PRICE
700010	FUO 4000P	6.450 €
700020	ODORLESS 4000P	2.650 €

# PIRA 170 LUX



150 covers

- Made of cast iron
- Piracold® refrigeration system
- Hopper elevation system
- 4 guides lower chamber
- 8 guides upper chamber
- High temperature resistant glass door
- Front ash drawer
- Built-in firebreak inside the oven
- Analog temperature display
- Exhaust switch to control air flow
- Standard supply:
  - 1 Meat tongs
  - 1 Poker
  - 1 Inox rod grill Pira 170 LUX



**PIRA 170 LUX BLACK**



**PIRA 170 LUX INOX**

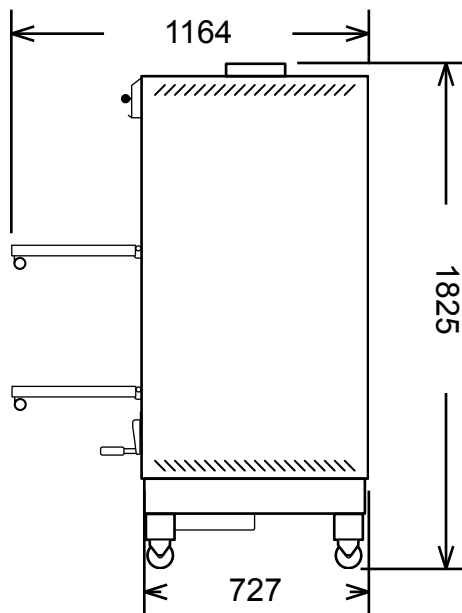
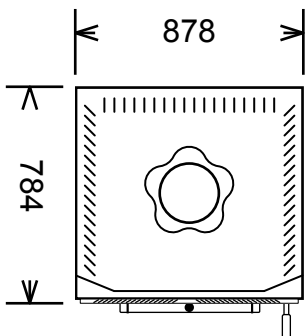


**PIRA 170 LUX CLASSIC**

MODELS		
REF.	MODEL	PRICE
170100	Pira 170 LUX Classic	8.425 €
170101	Pira 170 LUX Black	8.425 €
170102	Pira 170 LUX Inox	9.250 €

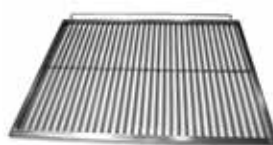
TECHNICAL INFORMATION	
Average production	120 Kg/h
Maximum charcoal capacity	5 Kg
Maximum charcoal consumption	6 Kg. per service
Fire up time	30 min.
Cooking temperature	de 180° C a 350° C
Capacity in GN trays	1 x GN 1/1 + 1 x GN 2/4
Smoke outlet Ø	180 mm
Net weight	416 Kg.
Power equivalence	6 KW





**INCLUDED ACCESSORIES**

REF.	DESCRIPTION	PRICE
950005	Meat tongs 34 cm.	35 €
950001	Poker	18 €
900050	Rod grill Pira 170 LUX	226 €



ROD GRILL PIRA 170 LUX  
780 X 625



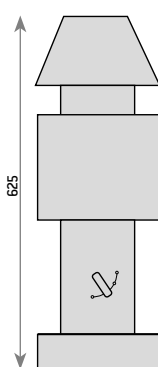
POKER



MEAT TONGS

**ACCESSORIES**

REF.	DESCRIPTION	PRICE
750002	External airflow regulator	198 €
750003	External firebreak	270 €
750004	Inox hat	165 €
750001	Coupler ring	60 €
901130	Grooved grill Pira 170 LUX	339 €
750005	Adapter	90 €
750006	Black hat	150 €
950007	Glass screen protector Pira 170 LUX	300 €



INOX HAT



EXTERNAL FIREBREAK



EXTERNAL AIRFLOW  
REGULATOR



COUPLER RING



ADAPTER



GROOVED GRILL PIRA 170 LUX  
700 X 585



BLACK HAT

**RECOMMENDED EXTRACTION HOODS**

*Inverter and intermediate air chamber*

REF.	DESCRIPTION	PRICE
711214	Inox hood 1200 x 1400	1.395 €
790012	Fan motor 15/7 3 HP	1.600 €
790020	Fire fighting system	1.575 €

**FILTRATION SMOKES / ODORS**

REF.	DESCRIPTION	PRICE
700010	FUO 4000P	6.450 €
700020	ODORLESS 4000P	2.650 €



**Chef Martín Berasategui**  
**7 Michelin stars**

# BARBECUES |



# PIRA

## BBQ-M80



100 covers

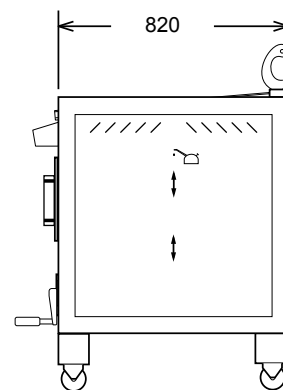
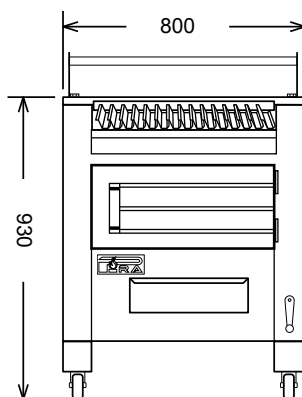
- Made of cast iron.
- Hopper elevation system
- Fully insulated walls and background
- Removable grill
- Removable front grease collector
- Front ash drawer
- Nylon casters
- Standard supply:
  - 1 Meat tongs
  - 1 Poker
  - 1 Grooved grill 620 x 780

### MODELS

REF.	MODEL	PRICE
800000	Pira BBQ-M80	4.544 €

### TECHNICAL INFORMATION

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



PIRA BBQ-M80

**INCLUDED ACCESSORIES**

REF.	DESCRIPTION	PRICE
950002	Meat tongs	35 €
950001	Poker	18 €
901022	Grooved grill BBQ 620 x 780	339 €



POKER



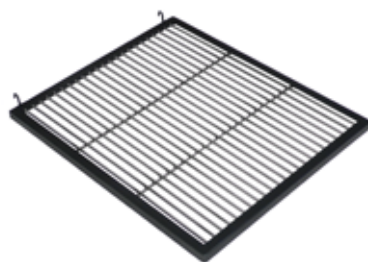
MEAT TONGS



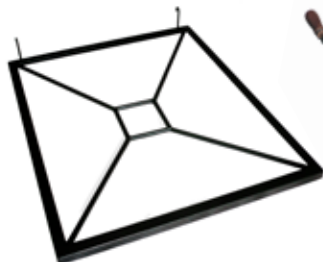
ROD GRILL BBQ 620 X 780

**ACCESSORIES**

REF.	DESCRIPTION	PRICE
900022	Rod grill BBQ 620 x 730	281 €
902044	Casserole support 620 x 730	113 €
903000	Rotary grill 700 x 320	520 €
905000	Skewer	22 €
909000	Black lateral table 810 x 350	90 €



ROD GRILL 620X730



CASSEROLE SUPPORT 620X730



SKEWER



SKEWER SUPPORT KIT



ROTARY GRILL HANDLER

COAL SHOVEL



ROTARY GRILL 700 X 320



BLACK LATERAL TABLE 810X 350



ROTARY GRILL SUPPORT KIT

**RECOMMENDED PIRA EXTRACTION HOOD**

REF.	DESCRIPTION	PRICE
711214	Inox hood 1200 x 1400	1.395 €
790012	Fan motor 15/7 3 HP	1.600 €
790020	Fire fighting system	1.575 €

**FILTRATION SMOKES / ODORS**

REF.	DESCRIPTION	PRICE
700010	FUO 4000P	6.450 €
700020	ODORLESS 4000P	2.650 €

# PIRA

## BBQ-M120



170 covers

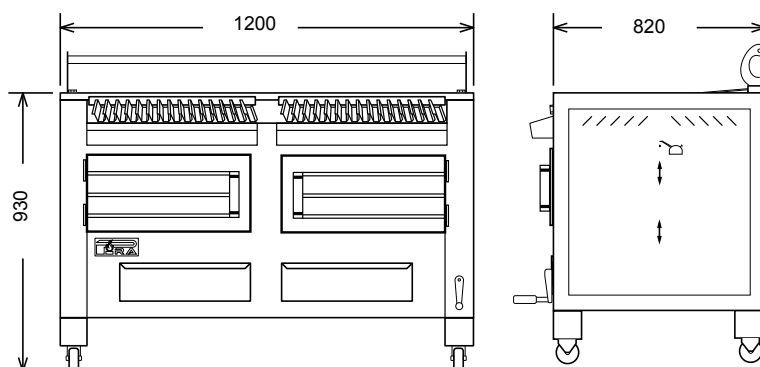
- Made of cast iron.
- Hopper elevation system
- Fully insulated walls and background
- Removable grill
- Removable front grease collector
- Front ash drawer
- Nylon casters
- Standard supply:
  - 1 Meat tongs
  - 1 Poker
  - 2 Grooved grill 495 x 780

### MODELS

REF.	MODEL	PRICE
120000	Pira BBQ-M120	5.426 €

### TECHNICAL INFORMATION

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



PIRA BBQ-M120

**INCLUDED ACCESSORIES**

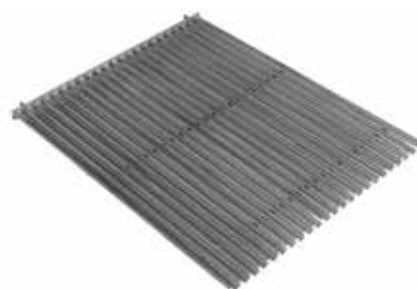
REF.	DESCRIPTION	PRICE
950002	Meat tongs	35 €
950001	Poker	18 €
901023	Grooved inox grill BBQ 495 x 780	339 €



POKER



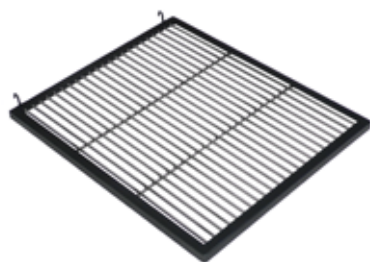
MEAT TONGS



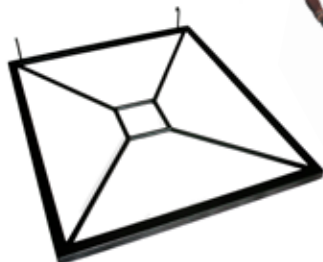
ROD GRILL BBQ 495 X 780

**ACCESSORIES**

REF.	DESCRIPTION	PRICE
900023	Rod grill BBQ 495 x 730	281 €
902044	Casserole support 495 x 730	113 €
904101	Rotary grill 1050 x 320	720 €
905000	Skewer	22 €
909000	Black lateral table 810 x 350	90 €



ROD GRILL 495X780



CASSEROLE SUPPORT 495X780



SKEWER



KIT SOPORTE SKEWERS



ROTARY GRILL HANDLER



COAL SHOVEL



ROTARY GRILL 1050 X 320



BLACK LATERAL TABLE 810X 350



ROTARY GRILL SUPPORT KIT

**RECOMMENDED PIRA EXTRACTION HOOD**

REF.	DESCRIPTION	PRICE
711711	Inox hood 1700 x 1100	1.665 €
790012	Fan motor 15/7 3 HP	1.600 €
790020	Fire fighting system	1.575 €

**FILTRATION SMOKES / ODORS**

REF.	DESCRIPTION	PRICE
700011	FUO 6000P	8.750 €
700020	ODORLESS 4000P	2.650 €

# PIRA

## BBQ-MULTIFUNCTIONAL

 200 covers

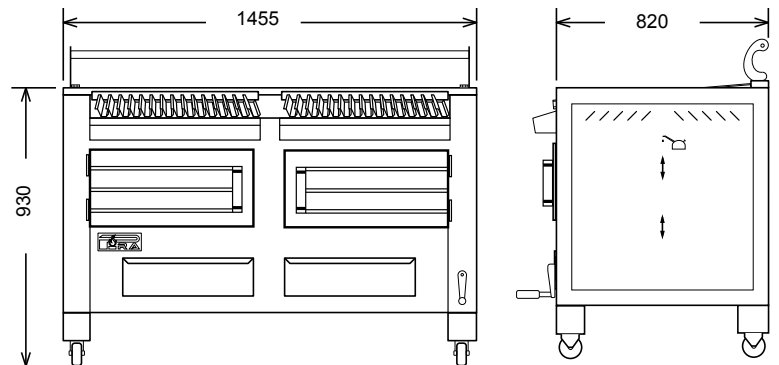
- Made of cast iron
- Hopper elevation system
- Fully insulated walls and background
- Removable grill
- Removable front grease collector
- Front ash drawer
- Nylon casters
- Standard supply:
  - 1 Meat tongs
  - 1 Poker
  - 2 Grooved grill 620x780

### MODELS

REF.	MODEL	PRICE
160000	Pira BBQ-Multifunctional	5.469 €

### TECHNICAL INFORMATION

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



PIRA BBQ-MULTIFUNCTIONAL



**INCLUDED ACCESSORIES**

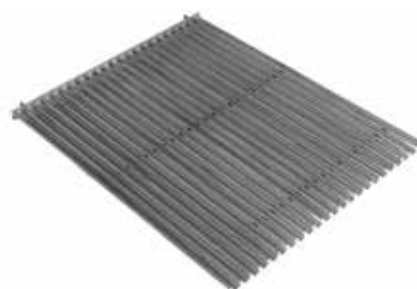
REF.	DESCRIPTION	PRICE
950002	Meat tongs	35 €
950001	Poker	18 €
901022	Grooved inox grill BBQ 620 x 780	339 €



POKER



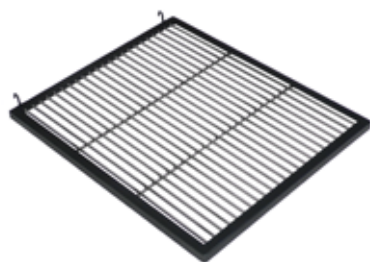
MEAT TONGS



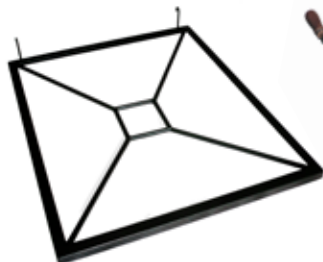
ROD GRILL BBQ 620 X 780

**ACCESSORIES**

REF.	DESCRIPTION	PRICE
900022	Rod grill BBQ 620 x 730	281 €
902044	Casserole support 620 x 730	113 €
904000	Rotary grill 1300 x 320	720 €
905000	Skewer	22 €
909000	Black lateral table 810 x 350	90 €



ROD GRILL 620X730



CASSEROLE SUPPORT 620X730



SKEWER



KIT SOPORTE SKEWERS



COAL SHOVEL

**ACCESSORIES**

REF.	DESCRIPTION	PRICE
905001	Skewer support kit	103 €
904002	Rotary grill handle	24 €
905003	Coal shovel	34 €
904001	Rotary grill support kit	70 €

ROTARY GRILL HANDLER



ROTARY GRILL 1300 X 320



BLACK LATERAL TABLE 810X 350



ROTARY GRILL SUPPORT KIT

**RECOMMENDED PIRA EXTRACTION HOOD**

REF.	DESCRIPTION	PRICE
711711	Inox hood 1700 x 1100	1.665 €
790013	Fan motor 18/9 3 HP	1.699 €
790020	Fire fighting system	1.575 €

**FILTRATION SMOKES / ODORS**

REF.	DESCRIPTION	PRICE
700011	FUO 6000P	8.750 €
700020	ODORLESS 4000P	2.650 €

# PIRA

## BBQ-10



100 covers

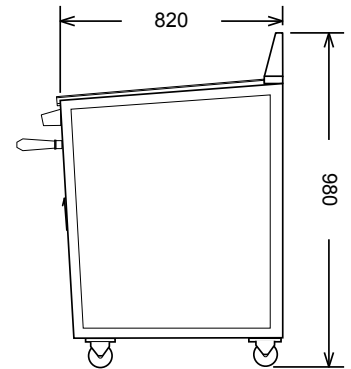
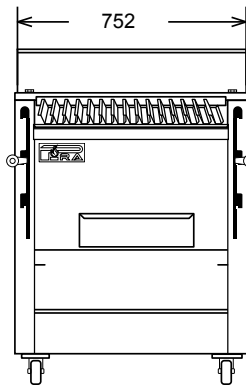
- Made of cast iron.
- Hopper elevation system
- 4 independent positions
- Fully insulated walls and background
- Removable grill
- Removable front grease collector
- Front ash drawer
- Nylon casters
- Standard supply:
  - 1 Meat tongs
  - 1 Poker
  - 1 Grooved grill 620x780

### MODELS

REF.	MODEL	PRICE
102000	Pira BBQ-10 Black	3.965 €
102001	Pira BBQ-10 Inox	4.647 €

### TECHNICAL INFORMATION

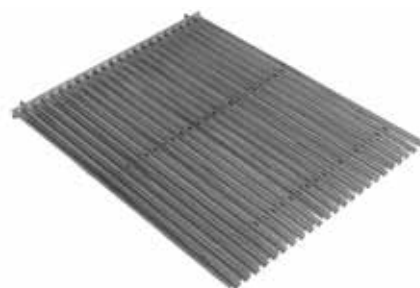
Average production	40 Kg/h
Maximum charcoal consumption	5-7 Kg. per service
Fire up time	30 min.
Cooking temperature	de 180° C a 350° C
Net weight	240 Kg.



PIRA BBQ-10

## INCLUDED ACCESSORIES

REF.	DESCRIPTION	PRICE
950002	Meat tongs	35 €
950001	Poker	18 €
905003	Coal shovel	34 €
901022	Grooved grill BBQ 620 x 780	339 €



ROD GRILL BBQ 620 X 780



COAL SHOVEL



POKER



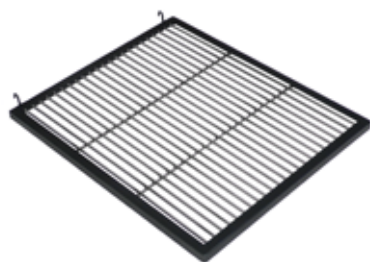
MEAT TONGS

## ACCESSORIES

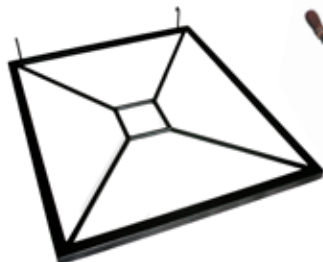
REF.	DESCRIPTION	PRICE
900022	Rod grill BBQ 620 x 730	281 €
902044	Casserole support 620 x 730	113 €
903000	Rotary grill 700 x 320	520 €
905000	Skewer	22 €
909000	Black lateral table 810 x 350	90 €

## ACCESSORIES

REF.	DESCRIPTION	PRICE
905001	Skewer support kit	103 €
904002	Rotary grill handle	24 €
908000	Inox lateral table 790x350	140 €
904001	Rotary grill support kit	70 €



ROD GRILL 620X730



CASSEROLE SUPPORT 620X730



SKEWER



KIT SOPORTE SKEWERS



ROTARY GRILL HANDLER



ROTARY GRILL 700 X 320



INOX LATERAL TABLE 790X 350



BLACK LATERAL TABLE 790X 350



ROTARY GRILL SUPPORT KIT

## RECOMMENDED PIRA EXTRACTION HOOD

REF.	DESCRIPTION	PRICE
711214	Inox hood 1200 x 1400	1.395 €
790012	Fan motor 15/7 3 HP	1.600 €
790020	Fire fighting system	1.575 €

## FILTRATION SMOKES / ODORS

REF.	DESCRIPTION	PRICE
700010	FUO 4000P	6.450 €
700020	ODORLESS 4000P	2.650 €

# PIRA

## BBQ-40



200 covers

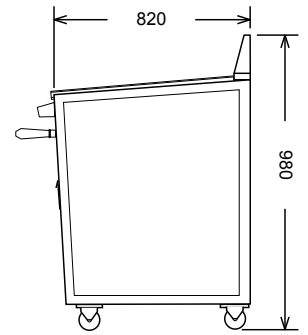
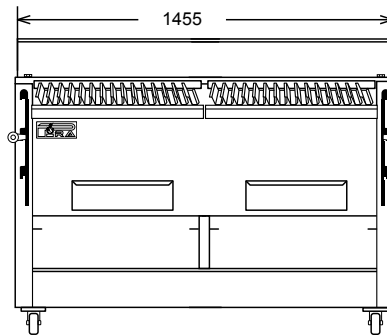
- Made of cast iron.
- Hopper elevation system
- 4 independent positions
- Fully insulated walls and background
- Removable grill
- Removable front grease collector
- Front ash drawer
- Nylon casters
- Standard supply:
  - 1 Meat tongs
  - 1 Poker
  - 2 Grooved grill 620x780

### MODELS

REF.	MODEL	PRICE
402000	Pira BBQ-40 Black	5.099 €
402001	Pira BBQ-40 Inox	5.859 €

### TECHNICAL INFORMATION

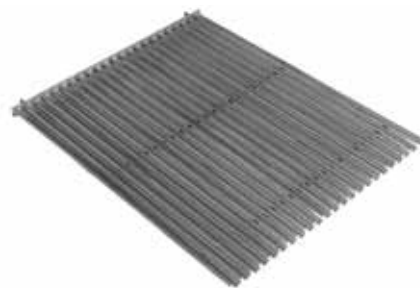
Average production	80 Kg/h
Maximum charcoal consumption	14 Kg. per service
Fire up time	40 min.
Cooking temperature	de 180° C a 350° C
Net weight	410 Kg.



PIRA BBQ-40

**INCLUDED ACCESSORIES**

REF.	DESCRIPTION	PRICE
950002	Meat tongs	35 €
950001	Poker	18 €
905003	Coal shovel	34 €
901022	Grooved grill BBQ 620 x 780	339 €



ROD GRILL BBQ 620 X 780



COAL SHOVEL



POKER



MEAT TONGS

**ACCESSORIES**

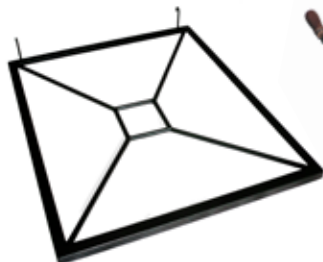
REF.	DESCRIPTION	PRICE
900022	Rod grill BBQ 620 x 730	281 €
902044	Casserole support 620 x 730	113 €
904000	Rotary grill 1300 x 320	720 €
905000	Skewer	22 €
909000	Black lateral table 810 x 350	90 €

**ACCESSORIES**

REF.	DESCRIPTION	PRICE
905001	Skewer support kit	103 €
904002	Rotary grill handle	24 €
908000	Inox lateral table 790x350	140 €
906000	Smoke cover	695 €
904001	Rotary grill support kit	70 €



ROD GRILL 620X730



CASSEROLE SUPPORT 620X730



SKEWER



KIT SOPORTE SKEWERS



ROTARY GRILL HANDLER



ROTARY GRILL 1300 X 320



SMOKER COVER



INOX LATERAL TABLE 790X 350



BLACK LATERAL TABLE 790X 350



ROTARY GRILL SUPPORT KIT

**RECOMMENDED PIRA EXTRACTION HOOD**

REF.	DESCRIPTION	PRICE
711711	Inox hood 1700 x 1100	1.665 €
790013	Fan motor 18/9 3 HP	1.699 €
790020	Fire fighting system	1.575 €

**FILTRATION SMOKES / ODORS**

REF.	DESCRIPTION	PRICE
700011	FUO 6000P	8.750 €
700020	ODORLESS 4000P	2.650 €

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





## CHOICE OF THE OVEN

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

The PIRA-45 LUX model is perfect for bars, small restaurants or establishments where the grill is a complement in the menu.

The PIRA-48 LUX, PIRA 49 LUX, PIRA 50 LUX and the PIRATE 130 LUX models are suitable for all types of establishments: bars, restaurants, hotels .... We have to adjust our choice of the oven at the establishment's service capacity.

The PIRA 120 LUX and PIRA 170 LUX models, for its size and performance, are mainly acquired by great restaurants, hotels and establishments dedicated to banquets and catering.

MODEL	DIMENSIONS	COVERS	GRILL DIMENSIONS
PIRA-45	680 x 535 x 720	90	585 x 465
PIRA-45 LUX	700 x 535 x 670	90	585 x 465
PIRA-48 LUX	706 x 685 x 690	100	585 x 535
PIRA-49 LUX	805 x 685 x 690	115	685 x 535
PIRA-50 LUX	900 x 732 x 830	130	780 x 625
PIRA-120 LUX	1200 x 732 x 830	175	1060 x 625
PIRA-130 LUX	900 x 790 x 1550	120	780 X 625
PIRA-130G LUX	900 x 790 x 1800	120	780 x 645
PIRA-170 LUX	900 x 790 x 1800	150	780 x 645

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

## DESIGN AND ACCESSORIES

The Pira ovens have an internal air-flow regulator and internal firebreak. Therefore, the ovens are ready to work from the first time, simply by placing them under a hood. The diameter of the output are 150, 180 or 200 mm, depending on the models.

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

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



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

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

There are two possibilities:

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

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

The components and possible chimney kit versions are:



**Adapter + Inox Hat**



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



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



**Black hat**



### **Inox hat**

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



### **External firebreak**

Same as the inner firebreak prevents any spark or flame leaving the oven, and prevents that from entering the ventilation ducts.



### **External airflow regulator**

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



### **Coupler ring**

It's necessary to place when we install the external firebreak without the external air-flow regulator device.



### **Adapter**

Reduces diameter of the smoke exit & hot air, from 180 mm to 150 mm.



### **Black hat**

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

# AIR EXTRACTION

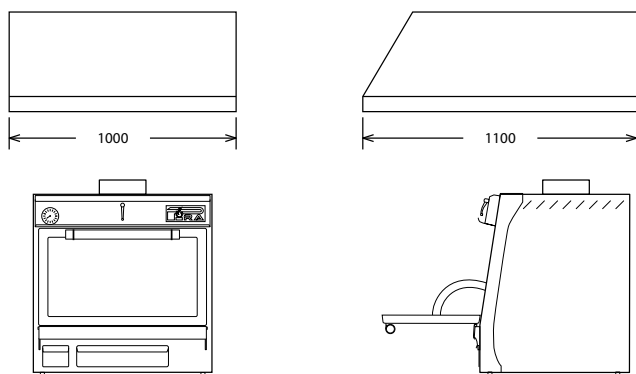


PIRA recommends and offers inverted hoods, ie with hood filters at the front and not behind, just above the oven door. Therefore, we recommend fairly deep hoods because it is desirable that the hood covering the oven depth plus the distance of the open door.

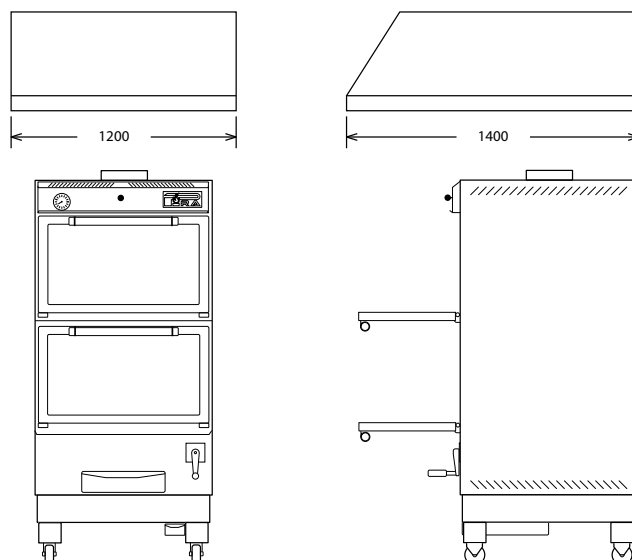
PIRA provides hoods with a fire fighting system kit.

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

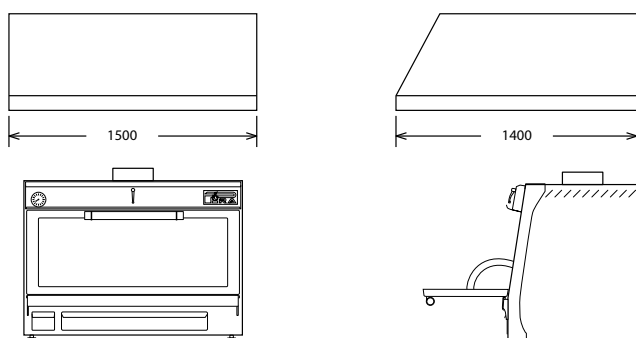
## ***Pira-45 LUX, Pira-48 LUX, Pira-49 LUX***



## ***Pira-50 LUX, Pira-130 LUX, Pira-130G LUX, Pira-170 LUX***



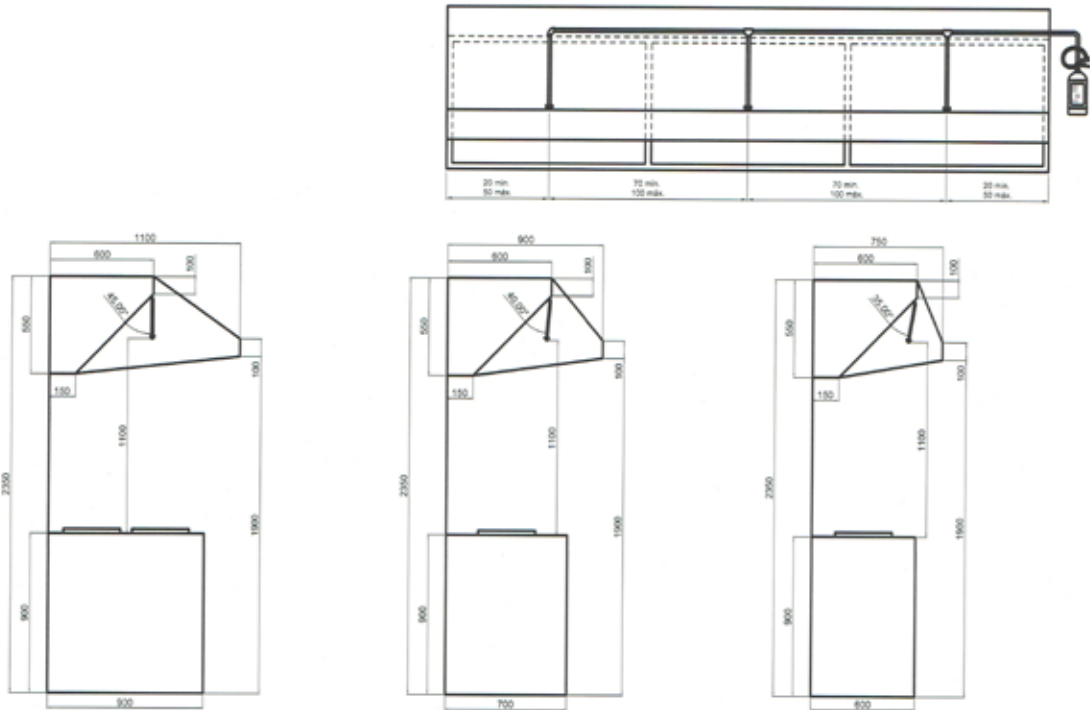
## ***Pira-120 LUX***



## FIRE FIGHTING SYSTEM KIT

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

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



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

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

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



## FUO, SMOKE ELIMINATION SYSTEM



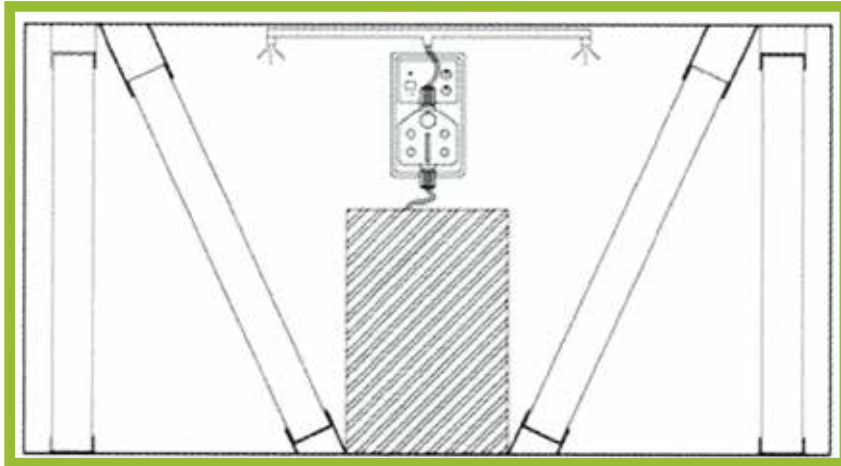
Pira, in addition to its catalog of extraction hoods also offers the FUO system.

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

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

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

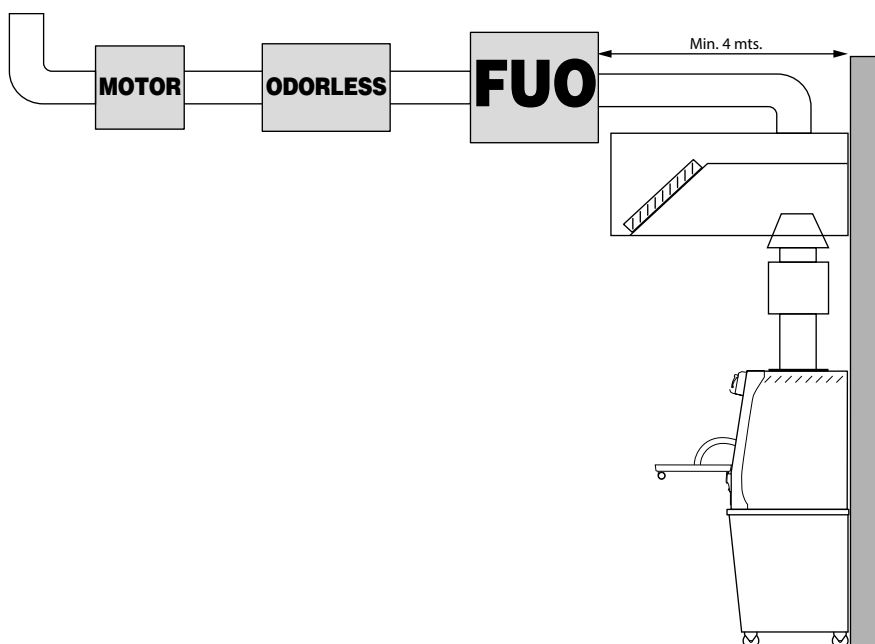
# ODORLESS, ODOR REMOVAL



Pira, complementing the FUO, offers the ODORLESS system.

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

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



# CHARCOAL LOAD

The PIRA ovens are designed to work with coal

The maximum coal loads recommended are:

MODEL	CHARCOAL MAXIMUM LOAD RECOMMENDED
PIRA-45	3 Kgs.
PIRA-45 LUX	3 Kgs.
PIRA-48 LUX	4 Kgs.
PIRA-49 LUX	4,5 Kgs.
PIRA-50 LUX	5 Kgs.
PIRA-120 LUX	7 Kgs.
PIRA-130 LUX	5 Kgs.
PIRA-130G LUX	5 Kgs.
PIRA-170 LUX	5 Kgs.

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

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



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

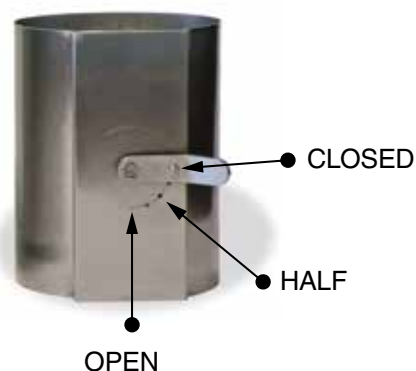
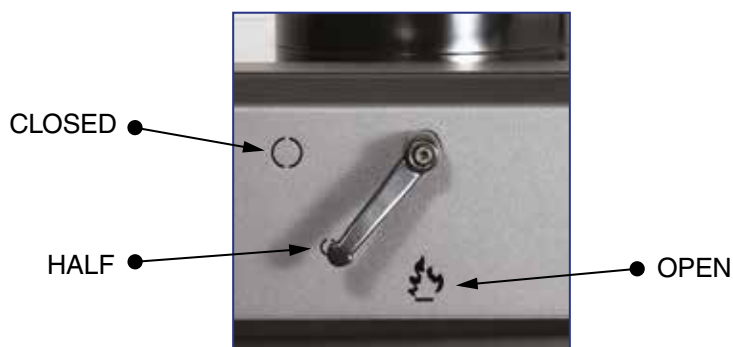
For more information on coals available, contact us.

# LIGHTING THE OVEN

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

## First method

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



*Ash drawer and air inlet*

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

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

Now, all the air regulators are open.

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



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

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

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

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

At this time the oven is ready to work.



## Second method

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

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

Now, all the air regulators are open.

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

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



*Charcoal lighter*

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

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

At this time the oven is ready to work.



## STARTING UP AND USE ADVICES

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

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

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

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



*Pira-50 LUX Inox with 3 grills*



*Adjustment crank of the hopper height*

In the models with height adjustment of the hopper for coal, we recommend that this is at its lowest position prior to lighting the oven.

In models where it is available, you can use the height adjustment of the hopper of coal to speed up or slow the cooking without air regulators, or changing grill guides.

It is another exclusive element of our ovens, and it will allow a large degree of control over the intensity of the cooking.

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

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

## FINISH THE SERVICE AND START AGAIN

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

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

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

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

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

## DAILY CLEANING AND MAINTENANCE

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

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

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

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

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

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



*Detail built-in collector*

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

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

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

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

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

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

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

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

The External firebreak should never be cleaned with water.

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

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

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



*External firebreak*



*Pira-170 LUX Classic*



*Pira-45 LUX Classic*

The larger ovens and the tables of the desktop models come equipped with movable wheels, facilitating their movement for a perfect clean of the place.

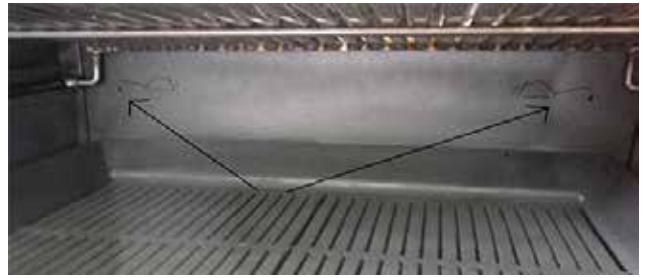
## OILING OF THE ELEVATION SYSTEM

To prevent noise when you use the hopper lift system before commissioning is important the oiling of all the indicated points. Especially at the points indicated inside of the cooking chamber.

Repeat this action regularly for proper operation.

Use suitable oils. Grease are not suitable since with high temperatures deteriorate rapidly.

Graphite oil can be a good choice.



*Lubrication points of the lifting system placed inside*



*Lubrication points at the door hinges*



**Any doubt?**

[chef@piraovens.com](mailto:chef@piraovens.com)

# CHARCOAL

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

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

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



## VEGETABLE CHARCOAL EXTRA QUALITY



Selected coals coming from  
hard woods with high caliber.  
Special to cooking grill.

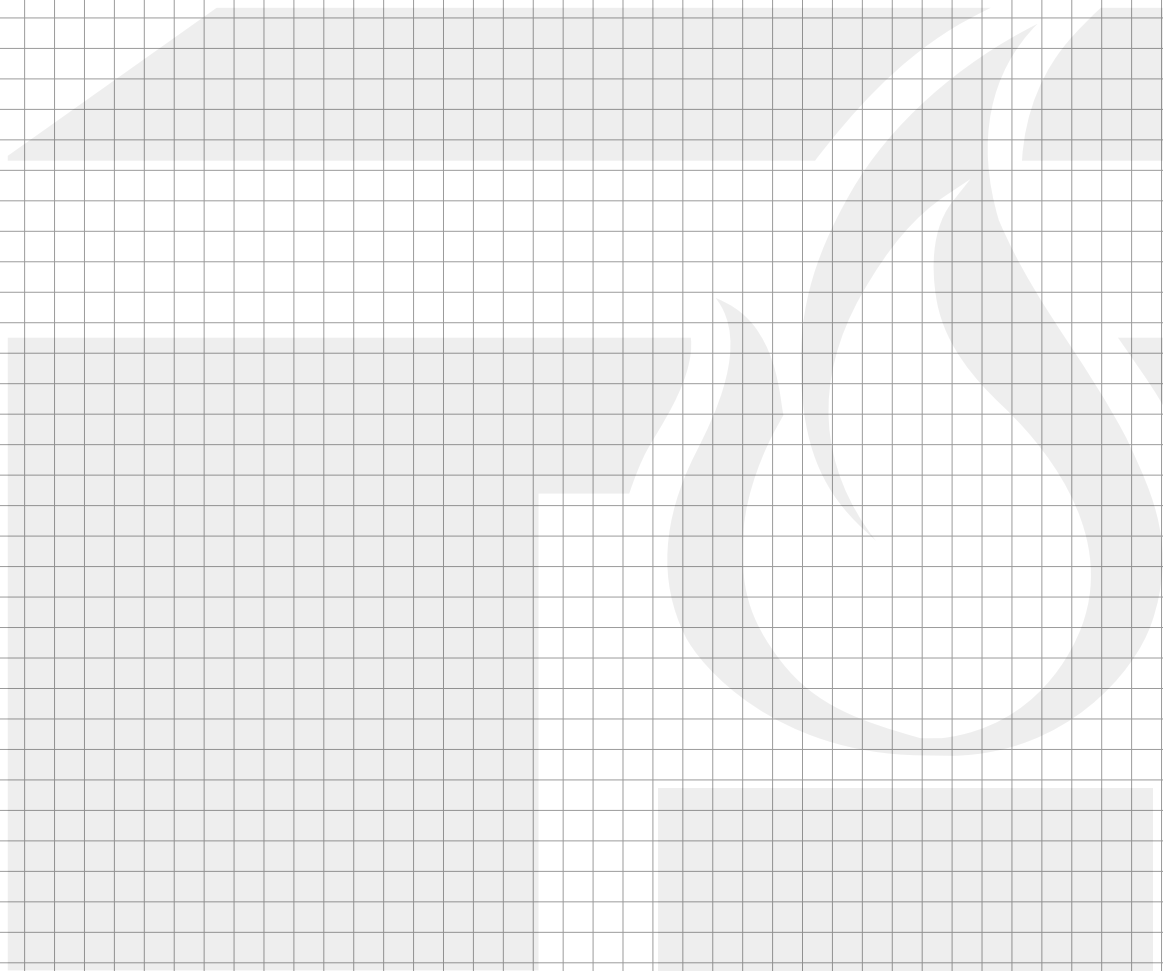
**15 Kgs.**

[WWW.PIRACHARCOALOVENS.COM](http://WWW.PIRACHARCOALOVENS.COM)



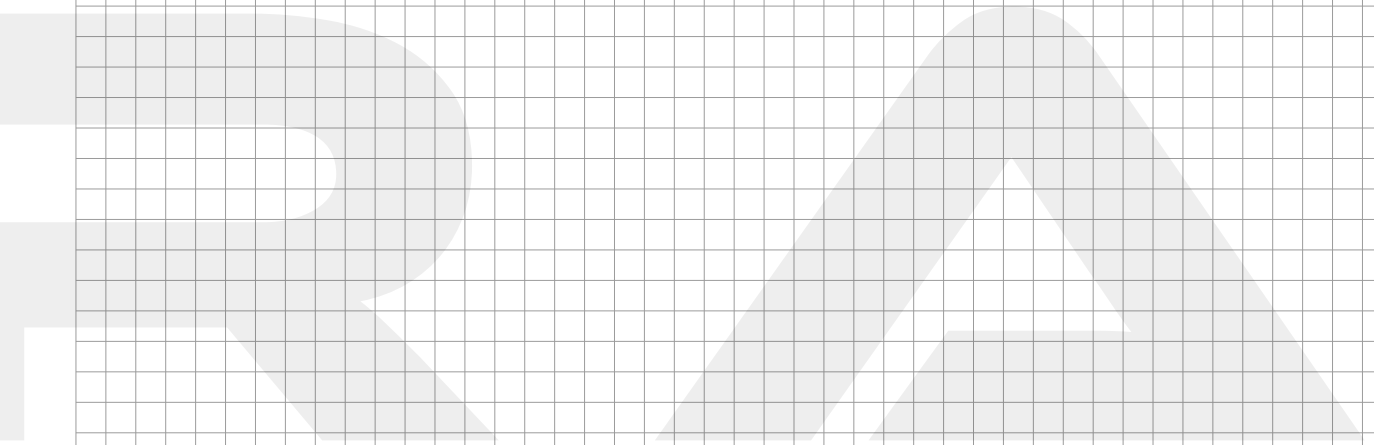
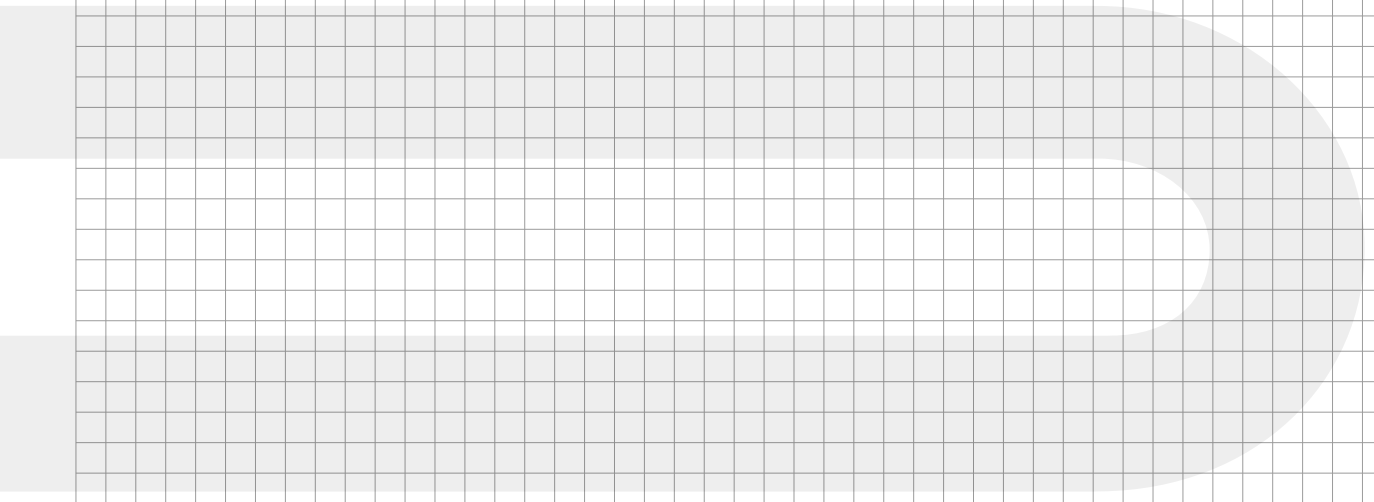






THE CHARCOAL

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VENS COMPANY



**THE CHARCOAL OVENS COMPANY**

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