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Charcoal Oven, Paprila, Robata Grill 2

COOKING



CHARCOAL OVEN, PAPRILA, ROBATA GRILL





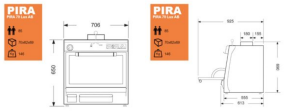
70 Rod Grill
(585 X 465 mm)
Accessories included



POKER
10 x 59 x 5 cm
Accessories included



MEAT TONG
10.5 x 40 x 2 cm
Accessories included



PIRA CHARCOAL OVENS LUX SERIES LUX AB (LIFTING GLASS DOOR) ~ PIRA 70 LUX AB

For customized pricing on projects or volume quantity purchases, please do not hesitate to contact us via the WhatsApp button below.
"Existing Customer with purchases in the last 6 months receive a special discounted price"

DIM : W706 x D613 + (312) x H690 mm

FEATURES

- Its features, performance, economy and measures make this charcoal ovens as the most economy, profitable and preferred by chefs for its comfort.
- This is the first worldwide oven incorporating PIRACOLD.
- PIRACOLD is a cooling system designed and registered by PIRA, the most important effects are the outdoor oven temperature and energy savings:
- When the oven reaches its maximum operating temperature, the oven outside structure is maintained around 70ºC.
- The temperature inside the cooking chamber is maintained for hours, even after the service is finished.
- Thus, although production is equal that other oven with the same dimensions, this oven saves energy and money; because of there is a very low charcoal consumption.
- The same amount of charcoal can be used to cook up to 25% than an charcoal oven without PIRACOLD.
- It is ideal for small / medium establishments or for restaurants where the grill is an additional line in the menu.
- All kinds of food can be cooked: meat, fish and vegetable.
- The oven is fitted with a high temperature glass door, that will withstand temperatures up to 750ºC allowing you to view the food whilst cooking, this helps to maintain oven temperature and reduces charcoal consumption.

Read More
SKU: PIRA 70 LUX AB





PIRA CHARCOAL OVENS LUX SERIES LUX ED (LIFTING GLASS DOOR) ~ PIRA 120 LUX ED

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DIM : W1300 x D830 x H870 mm

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- The oven is fitted with a high temperature glass door, that will withstand temperatures up to 750ºC allowing you to view the food whilst cooking, this helps to maintain oven temperature and reduces charcoal consumption.

Read More
SKU: PIRA 120 LUX ED











PIRA CHARCOAL OVENS LUX SERIES LUX (GLASS DOOR) ~ PIRA 120 LUX

For customized pricing on projects or volume quantity purchases, please do not hesitate to contact us via the WhatsApp button below.
"Existing Customer with purchases in the last 6 months receive a special discounted price"

DIM : W1200 x D800 x H860 mm

FEATURES

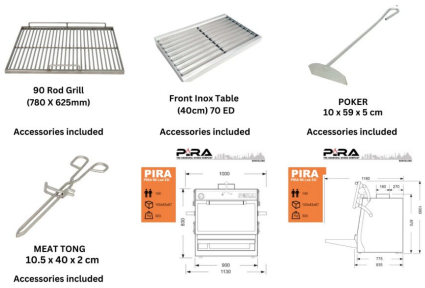
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Read More
SKU: PIRA 120 LUX



PIRA CHARCOAL OVENS LUX SERIES LUX ED (LIFTING GLASS DOOR) ~ PIRA 90 LUX ED

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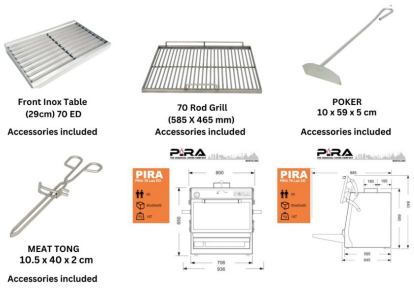
DIM : W800 x D650 x H690 mm

FEATURES

- Its features, performance, economy and measures make this charcoal ovens as the most economy, profitable and preferred by chefs for its comfort.
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- The oven is fitted with a high temperature glass door, that will withstand temperatures up to 750ºC allowing you to view the food whilst cooking, this helps to maintain oven temperature and reduces charcoal consumption.

Read More
SKU: PIRA 90 LUX ED





PIRA CHARCOAL OVENS LUX SERIES LUX ED (LIFTING GLASS DOOR) ~ PIRA 70 LUX ED

For customized pricing on projects or volume quantity purchases, please do not hesitate to contact us via the WhatsApp button below.
"Existing Customer with purchases in the last 6 months receive a special discounted price"

DIM : W800 x D650 x H690 mm

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Read More
SKU: PIRA 70 LUX ED

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