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CHARCOAL OVEN, PAPRILA, ROBATA GRILL



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

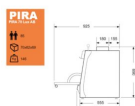
For customized pricing on projects or volume quantity purchases, please do not hesitate to contact us via the WhatsApp button below.

"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 70°C.

- 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 750°C 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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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

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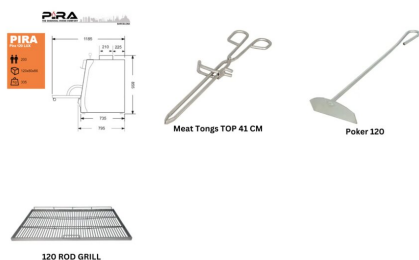
DIM : W1200 x D800 x H860 mm

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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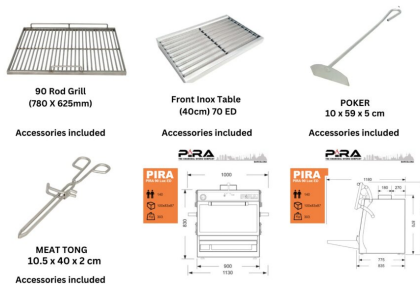
DIM : W800 x D650 x H690 mm

FEATURES

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- 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 750°C 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

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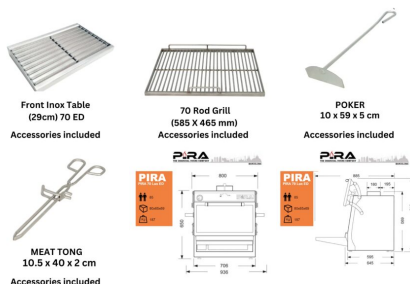
DIM : W800 x D650 x H690 mm

FEATURES

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[Read More](#)

SKU: PIRA 70 LUX ED

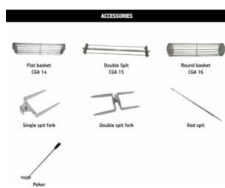




ROASTER FIRED CHARCOAL/WOOD CHICKEN ROTISSERIE ~ OPTIONS OF CFW12 & CFW16

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FEATURES

- It is a closed type of rotisserie that guarantees the perfect roasting result of chickens and all kinds of meat and fish.
- Inspired by the traditional Greek culinary techniques of spit-roasting and the French medieval tradition of chicken Rotisserie, it has been designed and created in accordance with the modern kitchen requirements.
- The sophisticated planetary spinning system contributes both to the uniform and fast roasting.
- This robust machine, made with high quality stainless steel, works both with wood and charcoal which can be easily loaded at a back cabin through a lateral door. The firebrick coating of the cabin and the refractory glass door for continuous inspection of the roasting process assure the heat containment and efficiency.
- The ash collector drawer in the back cabin and the grease collector tray with the evacuation tap facilitate the cleaning of the rotisserie.
- Choose between the small or the big model and get ready to live the absolute roasting experience.

[Read More](#)

SKU: CFW12 & CFW16



ROASTER CHURASCO CHARCOAL GRILL ~ OPTIONS OF K6S,K9S,K6SF & K9SF

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FEATURES

- Inspired from the Greek "souvlaki" on charcoal grills and the Hispanic "churrasco", Roaster has created a modern appliance which combines both traditions.
- Roaster churrasco grill boasts a skewer rotating system over the embers which assures the perfect roast.
- The skewers can be combined or replaced with grill grates according to the kind of food you choose to cook.
- Choose between the countertop and the cabinet model. Choose your Roaster and fire your grilling passion.

[Read More](#)

SKU: K6S,K9S,K6SF & K9SF



ROASTER ROBATA CHARCOAL GRILL ~ OPTIONS OF GR85,GR85B,GR120 & GR120B

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"

ROASTER GR85	ROASTER GR85B
850 x 450 x 730 mm	850 x 650 x 730 mm
340 x 295 mm x 2	340 x 495 mm x 2
82 kg	130 kg
ROASTER GR120	ROASTER GR120B
1200 x 450 x 730 mm	1200 x 650 x 730 mm
510 x 295 mm x 2	510 x 495 mm x 2
90 kg	150 kg

FEATURES

- Roaster presents the new Roaster Robata Grill.
- "Fireside-cooking" is the meaning of robatayaki often shortened to robata in Japanese cuisine and it refers to a method of cooking, similar to barbecue in which items of food are cooked at varying speeds over hot charcoal.
- The Roaster Robata is designed to offer various levels of grilling combining the Greek and Japanese tradition as the food offered consists of a combination of morels of seafood and vegetables, but other kinds of food are also suitable for grilling on the Robata.
- While the setup varies, a common arrangement has the grill in a central position around which the customers are seated.

[Read More](#)

SKU: GR85,GR85B,GR120 & GR120B

ROASTER PARILLA CHARCOAL GRILL D ~ OPTIONS OF GP2G OR GP2GC

For customized pricing on projects or volume quantity purchases, please do not hesitate to contact us via the WhatsApp button below.

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GP2G ROASTER PARRILLA CHARCOAL GRILL COUNTER TOP
1200X730X940 MM 140KG

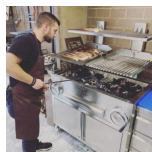
GP2GC ROASTER PARRILLA CHARCOAL GRILL WITH WHEEL
CABINET 1200X730X1580 MM 220KG

FEATURES

- Roaster presents the latest release, the new Roaster Parilla.
- It is an open grill made from stainless steel available in two versions, counter top and with cabinet.
- Roaster Parrilla boasts an ergonomic design which has been thought and built to offer practicalities that cannot be ignored
- The intergrated elevatong system enables the chef to easily adjust the height of the grill racks and obtain the desirable temperature through the various grilling levels while the ash collector drawer facilitates the cleaning after every use.
- Roaster Parrila is the equipage every professional kitchen should possess.

[Read More](#)

SKU: GP2G & GP2GC





ROASTER CHARCOAL OVEN, FLOOR MODEL ~ OPTIONS OF 45, 75 & 110 DINNERS

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"Existing Customer with purchases in the last 6 months receive a special discounted price"

FEATURES

SPEED : It is faster than an open grill

QUALITY : Unique flavor, texture and juiciness to all kinds of good. Perfectly roaster and grilled food.

ECONOMY : It is a combination of an open grill and a closed oven. The integrated vent system for the air flow regulation leads to a lower charcoal consumption.

CONVENIENCE : Designed to be functional; the multi-level and easily removable grill racks as well as the ash collector drawer and the grease collector pan are only some of the characteristics that make it easy to use and clean.

SAFETY : It prevents the exposure of the chef to constant heat. The especially designed fire breaker hat, reduces the risk of fire.

- Runs exclusively on Charcoal
- Has Various Levels of Grilling
- Boasts a modern closed barbeque design
- Includes double vent system for temperature control
- Assures perfect texture and flavor for all kinds of food (meat, fish, vegetable etc)
- ** Fire breaker, upper heating rack, 2 grill racks, 1 tong, grill scraper, poker, ash shovel, grease collector

[Read More](#)

SKU: ROC54,ROC56,ROC74,ROC76

ROC 54 45 diners approx. 769 x 556 x 1835 mm 535 x 395 mm 223 kg	ROC 56 75 diners approx. 769 x 756 x 1835 mm 535 x 590 mm 275 kg
ROC 74 75 diners approx. 968 x 556 x 1835 mm 735 x 395 mm 270 kg	ROC 76 110 diners approx. 968 x 756 x 1835 mm 735 x 590 mm 350 kg



ROASTER CHARCOAL OVEN, TABLE TOP ~ OPTIONS OF 45, 75 & 110 DINNERS

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FEATURES

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- Assures perfect texture and flavor for all kinds of food (meat, fish, vegetable etc)
- ** Fire breaker, upper heating rack, 2 grill racks, 1 tong, grill scraper, poker, ash shovel, grease collector

[Read More](#)

SKU: R54,R56,R74,R76

R 54 45 diners approx. 769 x 556 x 1255 mm 535 x 395 mm 190 kg	R 56 75 diners approx. 769 x 756 x 1255 mm 535 x 590 mm 235 kg
R 74 75 diners approx. 968 x 556 x 1255 mm 735 x 395 mm 238 kg	R 76 110 diners approx. 968 x 756 x 1255 mm 735 x 590 mm 302 kg



CN CHARCOAL GRILLER GAS IGNITION ~ CN-CGG.36.GO08

Size Options

DIM : W700 X D600 X H690+450 mm

DIM : W900 X D800 X H990 mm

Features :

- Charcoal Operated
- With one gas burner to initiate the flame

[Read More](#)

SKU: CN-CGG.36.GO08

CN CHARCOAL OVEN ~ OPTIONS OF 700MM & 1200MM

For customized pricing on projects or volume quantity purchases, please do not hesitate to contact us via the WhatsApp button below.

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FEATURES

Great quality oven build to enhance the flavour of your food by injecting a deep and aromatic charcoal flavour.

- Stainless steel body providing with a sturdy structure
- Size build to fit in a variety of kitchens
- Efficient heating parts allowing for faster cook time and even distribution of heat
- Special thermal insulation materials make the temperature in the furnace more stable and durable
- It is easier to control the cooking temperature.
- It can control the baking temperature of 250-350 °C for a longer period
- High temperature roasting -The special air convection design makes the combustion in the furnace more full and fast. It can be adjusted through the upper and lower air doors to quickly barbecue and effectively retain nutrition. The finished product is rich in gravy

[Read More](#)

SKU: CN-CO070 & CN-CO120 (GO08)



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