

09/2017

Mod: CBQ-**120/BK**

Production code: **120101** (PIRA-**120** LUX **BLACK**)



Diamond
catering equipment



• **WHAT IS A CHARCOAL OVEN?**

The charcoal oven is a combination between the grill and oven in just one appliance, providing the best of each to the modern gastronomy.

The charcoal oven is the perfect option to get the authentic flavour of the GRILLING, with a perfect texture and juiciness. With the charcoal oven you can get, if it is required a taste of smoked flavour.

The oven is specially ideated to cook meat, but is equally appreciated in many different types of cuisines because adds a variety of flavours, textures and aromas at the most varied dishes; meat, vegetables, seafood, pasta and even desserts.

The oven don't have any electric or gas device. Works with any type of charcoal and their average consumption is 5 Kg. coal for a full food service.

It can function as a conventional grill if you work with the opened door, or can be used with the door closed and get all the advantages of an oven: speed, better sealing of food and even cooking.

The main characteristics of the ovens are:

- GLASS DOOR of great resistance (till 750° C): this characteristic let control all the time the cooking chamber without open the door. The door is opened less often, and it means a CHARCOAL and ENERGETIC SAVE.
- ISOLATION: the oven is completely isolated with a double walls filled of thermal material. This isolation provides a COMFORTABLE JOB and again means ENERGETIC SAVE.
- SYSTEM TO RAISE THE HOPPER: only for the big models. This characteristic let control the intensity of the cooking at every moment.
- The oven has incorporated from series an internal CUTTER FLAME and internal AIR-FLOW REGULATOR.
- Other accessories from series: special PIRA tweezers, rod grill, special grooved grill to collect the oil(*), oil collector (*), ashtray, poker to move the coal, wheels (**), several levels of guides as an option to control the intensity of the oven or to cook different meals at the same time.

(*) Less the model PIRA 45

(**) Less the countertop models



CBQ-060



- 1 ROD GRILL
- 2 SMOKE OUTPUT
- 3 INTERNAL AIR-FLOW REGULATOR
- 4 THERMOMETER
- 5 DOOR WITH GLASS
- 6 ASHTRAY
- 7 INTERNAL FIREWALL



MODELS

CBQ-060 CBQ-075



- 1 THERMOMETER
- 2 AIRFLOW REGULATOR
- 3 SMOKE OUTPUT
- 4 INTERNAL FIREBREAK
- 5 GROOVED GRILL
- 6 ROD GRILL
- 7 ASH DRAWER
- 8 DOOR HANDLE
- 9 GREASE DRAWER
- 10 FLAP DOOR WITH NEOCERAM GLASS 750°C



CBQ-120



- 1 THERMOMETER
- 2 AIRFLOW REGULATOR
- 3 SMOKE OUTPUT
- 4 INTERNAL FIREBREAK
- 5 GROOVED GRILL
- 7 ASH DRAWER
- 8 DOOR HANDLE
- 9 GREASE DRAWER
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• **CHARCOAL LOAD**

The PIRA ovens are designed to work with coal

The maximum coal loads recommended are:

MODEL	CHARCOAL MAXIMUM LOAD RECOMMENDED
CBQ-060	3 Kgs.
CBQ-075	4,5 Kgs.
CBQ-120	6 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.



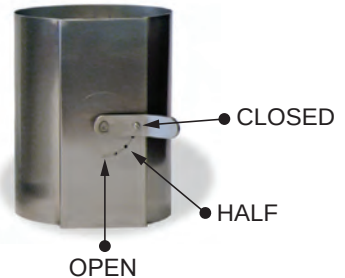
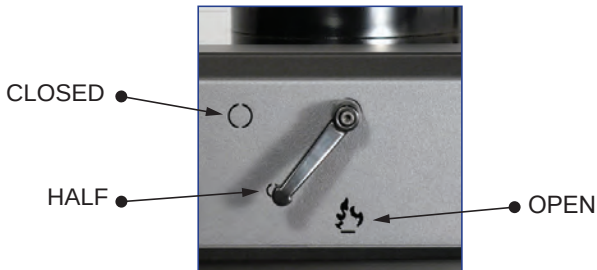
• **STARTING UP**

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

First method

Remove the grills and anything else that might be inside the oven before load the coal.

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 halfway. 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.

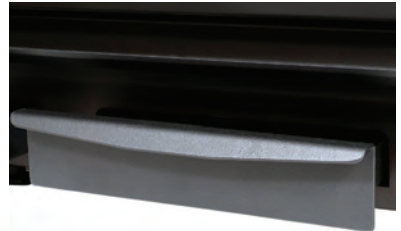
Close the door and let lighting the coal and be stabilize.

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.

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.

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.

During the service, the upper air-flow regulator can be adjusted to control the amount smoke inside the cooking chamber of the oven. It can also move the ash drawer, opening it if it needs to stoke the fire.

In models with adjustable height's of coal hopper, we recommend that the hopper be at its lowest position before proceeding to the ignition of the oven.

The ovens are designed to be used with charcoal.



• **USAGE TIPS**

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

On models in which is available, use the height adjustment of the coal hopper to speed up or to slow cooking. It's a unique element of these ovens, that allows a large degree of control over the intensity of the grill.

Keep the oven clean of ash and fat. This act will result in less smoke and less odors. Make cleaning of the oven in cold.

When the oven is cool, wipe the glass door with a product containing ammonia to maintain proper transparency on the glass. If you keep the glass clean, you open the door less often, you cook faster and you save coal. Also, if you keep the glass well cleaned lets offer your guests the spectacle of the incandescent coal at their sight in your 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 the grills often while cooking with the help of a brush of long spikes.

Not accumulate too much ash in the ashtray drawer. Empty every day the ashtray drawer and the oil/grease collector drawer.

At least once a month, extract the internal cutter-flame that is on the roof of the oven and clean the soot.

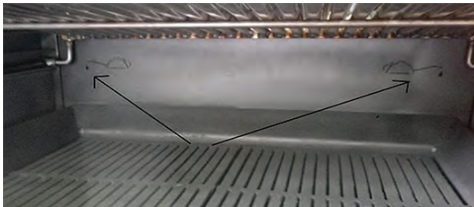
The ovens are equipped with multifunctional wheels, making easy to move the oven for clean or for a perfect location. The frontal wheels are equipped with brakes.

We recommend to use professional protection gloves when working, to avoid burns.

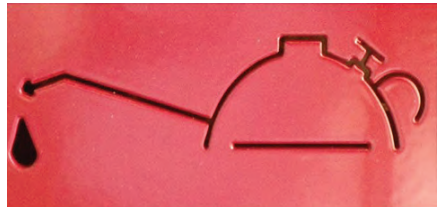


Oiling the elevation system

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.



Inside oiling points for the lift system



Oiling points for door hinges

• INSTALLATION TIPS

The charcoal ovens can be used both inside as outside. We recommend covered by a roof. If you plan to install your oven inside a kitchen, we recommend doing under a deep hood or “inverter hood” to collect smoke oven when the door be open.

The hood must have an aspiration flow volume between 3.000 and 3.500 m³ / hour, depending on the model of the oven. It is also, desirable that the hood be type “inverter”, with aspiration on the frontal part.

Placing the external air-flow regulator, the external cutter flame and the hat, reduces the temperature of the smoke and provide an extra security at the installation of the oven under the extraction hood.

We recommend using an extraction hood with an extra supply of air to compensate the loss of extracted air.

Must consult local rules for ovens of solid fuel and local fire safety regulations.

Outlet diameter must be 300 mm. at minimum.



• **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.





- ***GUARANTEE***

- The warranty covers a complete year from the purchasing date of the oven.
- Damages or breakdowns caused by reasons beyond the construction of the machine, impacts, falls or incorrect use by the user are not covered by the guarantee.
- All the damage caused by wear and tear of the charcoal oven are not covered by warranty.
- Transportation cost to repair, the displacement of technical staff or workmanship are not covered by warranty.
- Shipping costs to send replacement spare parts are not covered by the warranty.