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Чита (3022)38-34-83
Якутск (4112)23-90-97
Ярославль (4852)69-52-93

Россия +7(495)268-04-70

Казахстан +7(7172)727-132

Киргизия +996(312)96-26-47

<https://pira.nt-rt.ru> || par@nt-rt.ru

Pira Home Table SILVER 50



At Pira Charcoal Ovens, each of our ovens has its own specific table and the PIRA 50 could not be less.

PIRA SILVER SERIES TABLES (made entirely of stainless steel) are manufactured with a modern design capable of supporting the heavy weight of the oven and at the same time being easily handled.

They have holes in which to fix the oven legs corresponding to each table. When delivering the table, the client finds screws specially designed so that from the bottom of the table and through the holes we can screw each of the legs of the ovens. All ovens are sold with the legs prepared for this operation.

By being able to fix the oven to the table, we convert the two pieces into one piece and prevent the oven from tipping over when moving the table, for example from the interior of the house to the terrace.

For the easy handling of the table, it comes equipped with 4 wheels of great hardness and specially designed so that the mobility of the table is easy in any direction. The two front wheels come equipped with brakes to be able keep the oven in the desired place.

They all come with a guide to store extra grills. So you can store the additional grills in an easily accessible space, which does not take up space and is right where you need it.

The tables have an intermediate shelf to store the most common objects, pots or utensils that the chef uses on a daily basis.

At the bottom of the table there is a compartment to store the coal of various services. The interior is ramp-shaped, allowing the chef to collect charcoal with the charcoal shovel.