



SHAHI TANDOOR® - GAS FIRED

- The Shahi Tandoor has undergone extensive research and development over 30 years.
- The pots are made with a special in- house clay mix for maximum thermalshock resistance.
- Low operation cost due to efficient insulation and balanced burner combustion.
- The Shahi Tandoor is easy to operate and maintain.
- The unit is mobile with heavy duty swivel castors.
- Available in LPG



The Clay Oven Co. Ltd.

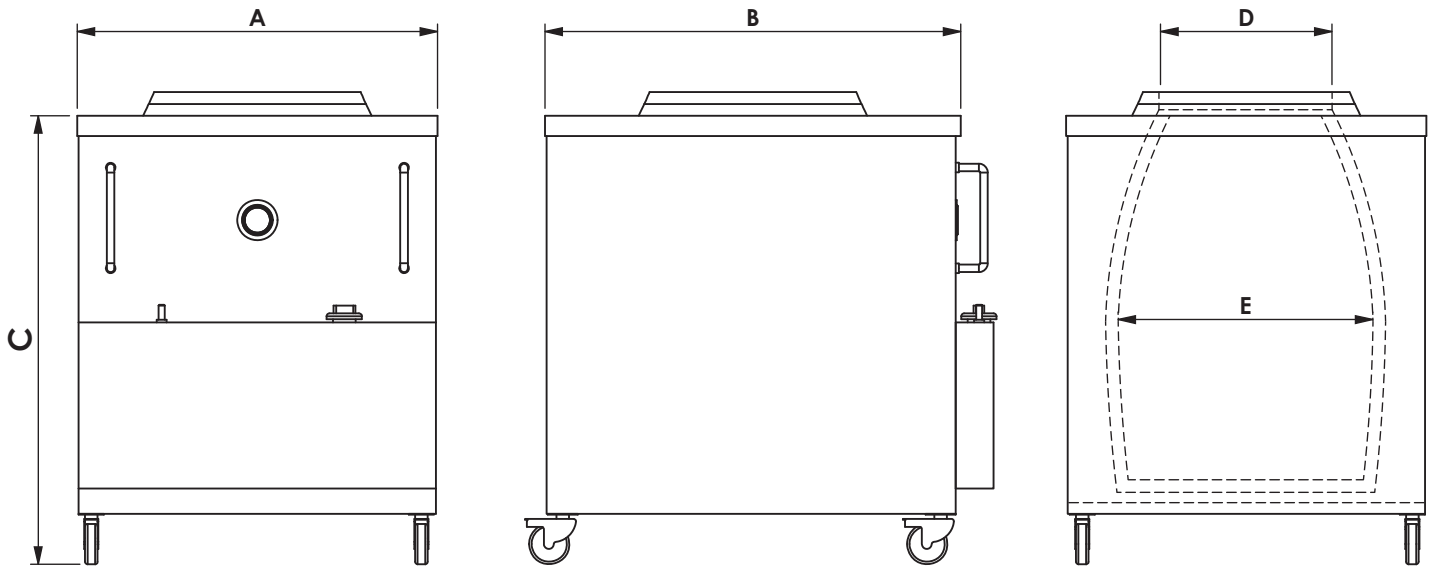
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TECHNICAL DATA



	A	B	C	D	E	Weight
Size 1	24" 600mm	30" 770mm	36" 920mm	10" 250mm	20" 500mm	280lbs 130Kg
Size 2	28" 715mm	34" 860mm	35" 890mm	13.5" 340mm	25" 630mm	360lbs 165Kg
Size 3	32" 810mm	38.5" 980mm	35" 890mm	15" 380mm	27" 690mm	400lbs 185Kg

	Natural Gas	Propane Gas
Heat Input (size 1/2)	10kw (net) 35000Btu	10kw (net)
Heat Input (size 3)	14kw (net) 45000Btu	14kw (net)
Gas Supply Pressure	20 mbar	37mbar
Burner Pressure (High rate:)	15-16 mbar	35-36 mbar
Burner Pressure (Low rate)	Low rate: 6-7mbar	26-27 mbar
Gas Rate	0.95 m ³ /hour	0.72 kg /hour

Cooking rods and a stainless steel lid are provided.

Continuous product improvement is a policy of the Clay Oven Co. Ltd. therefore specification and design are subject to change without notice.

Please note: The inner clay pot is made from naturally sourced material and variations of shrinkage might occur. Fissures may appear on the surface, but these will not impede the cooking ability of the oven. A kit with full instructions for routine maintenance is provided.



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