



SHAHI TAFTOON

The Shahi Taftoon has been expertly designed to produce thin lavish bread of up to 500mm in diameter:

- The pots are made with a special in-house clay mix for maximum thermal shock resistance.
- Low operational cost due to efficient insulation and balanced burner combustion.
- Easy to clean and maintain.
- Unit is mobile with heavy duty swivel castors.
- Available in natural gas or LPG.



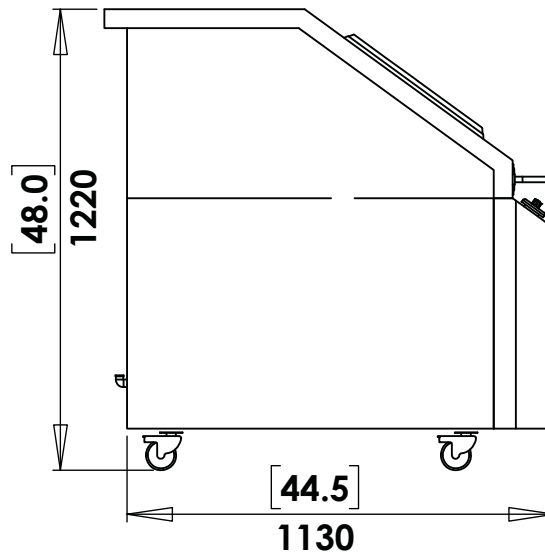
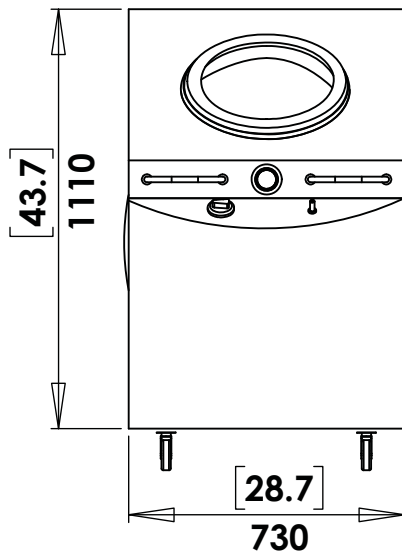
The Clay Oven Co. Ltd.

46 Bideford Avenue, Perivale, London. UB6 7QB

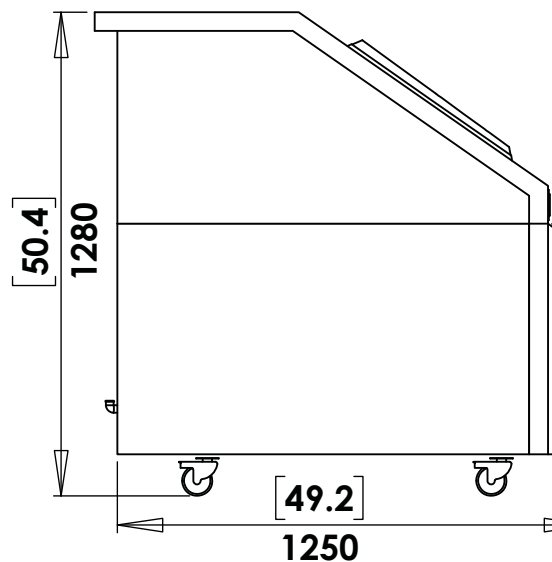
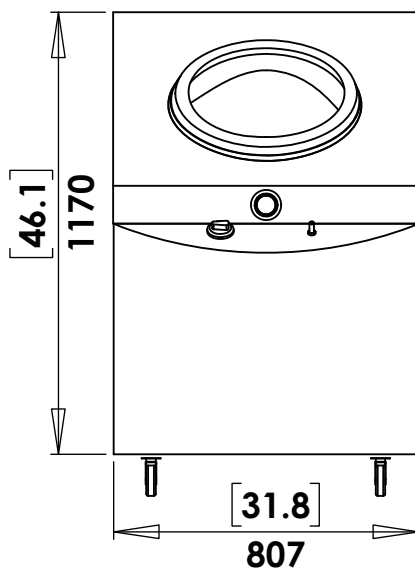
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www.clayovens.com





STANDARD



LARGE

TECHNICAL DATA

Heat Input

High Setting	21KW / 66,000 Btu (net)
Low Setting	8.4KW / 28,400 Btu (net)
Gas Supply Pressure	20 mBar / 7 Inch

Installation Requirements:

The oven must be vented in accordance with all relevant local codes and regulations.

Please Note:

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



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