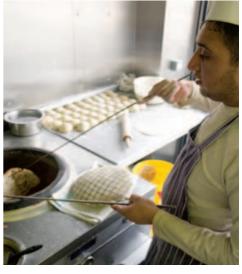


SHAHITANDOOR™ - GAS FIRED

- ^a The Shahi Tandoor has undergone over 30 years of extensive research and development
- The pots are made with a special in-house clay mix for maximum thermal shock resistance
- ⁸ Low operation cost due to efficient insulation and balanced burner combustion
- Shahi Tandoor is easy to operate and maintain
- Unit is mobile with heavy duty swivel castors
- Available in LPG









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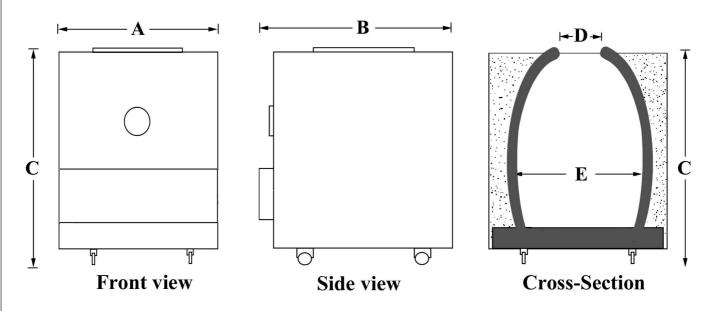
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TECHNICAL DATA



	A	В	C	D	E	WGT
SIZE	24"	27.5"	36"	10"	20"	280lbs
ONE	600mm	700mm	920mm	255mm	500mm	130kgs
SIZE	28"	32.5"	35"	13.5"	26"	360lbs
TWO	715mm	825mm	890mm	340mm	660mm	165kg
SIZE	32"	36"	35"	15"	29"	400lbs
THREE	810mm	910mm	890mm	380mm	740mm	185kg

	Natural Gas	Propane Gas
Heat Input	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 is provided for routine maintenance.



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