



# SHAHI TANDOOR™ - CHARCOAL

- ▣ *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*
- ▣ *Low operation cost due to efficient insulation*
- ▣ *Shahi Tandoor is easy to operate and maintain*
- ▣ *Unit is mobile with heavy duty swivel castors.*

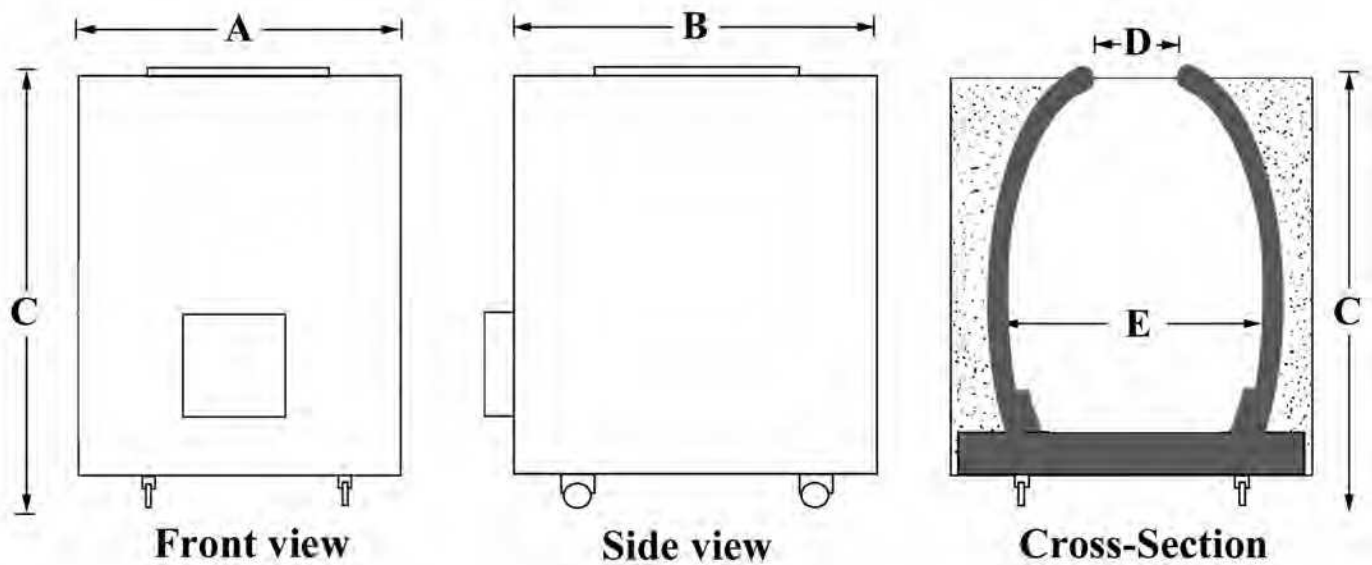


**JustCatering.Com**

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# TECHNICAL DATA



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

**STRUCTURAL FRAME (Aluminium) + Stainless Steel to support clay pot**

**THERMAL INSULATION 6" (150mm) thick base, 3" (75mm) walls**

**AIR INLET - through an air vent with manual adjustment**

**1 DOZ cooking rodsa and stainless steel lid provided**

*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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