

Tandoori Clay Oven



Each unit comes with



- Stainless steel clay oven, with stainless steel lid
- Stainless steel 5 round skewers
- Stainless steel 5 square skewers
- Stainless steel grill
- Stainless steel food removal tool
- Stainless steel spatula
- Stick of repair clay

Technical Information

Weight approx 30 Kgs
Height 520 mm - 20 1/2"
Width 370 mm - 14 3/4"
Steel chassis
Casing made from stainless steel
Double insulated
Inside, hand crafted clay pot
3 heavy duty Polypropylene castors
Handles, 2 drop down stainless steel
Door opening, stainless steel
Cover, stainless steel with brass handle



Charcoal fired
Preferred charcoal type use Briquettes
Burns approx 1Kilo per Hr
Heat to cooking temperature approx 115min
Approx cooking temperature 400c
The outside will get hot

The original Tandoori is made in India. The clay pot is carefully crafted by skilled artisans. The clay is of the finest quality and is strengthened using traditional natural materials which have been used for centuries in the making of clay oven pots. The Tandoori is hand made, the sizes may vary and could be subject to change



Tandoori is a method of cooking food in a clay oven at a high temperature of 400c. The meat is left in a marinade over night, skewered and then placed upright in the clay pot where the intense heat seals all the flavour of the meat and quickly cooks it in approximately 6 to 8 min, be it chicken, lamb, beef, pork, not to mention fish and vegetables. Indian bread, commonly known as Nan bread is slapped onto the side of the hot clay, producing cooked bread in less than 2 min. The flavour of the meat is derived from the clay and charcoal. Most Indian restaurants use industrial catering Tandoor ovens fired by gas which still produce succulent tandoori meat but compared to a charcoal fired oven the taste is unmistakably delicious.

Tandoori cooked food is unique and the flavour can only be achieved using methods below

Marinade, tenderises and infuses spices into the meat

Clay, imparts an earthy flavour

Charcoal, imparts an aromatic flavour

Metal Skewers, conduct the heat, cooking the meat from the inside

Earth, wood, metal and fire - the four natural elements needed to cook meat, fish, vegetables and bread, now brought to your home in a beautifully crafted charcoal burning oven called the Tandoori



Each Tandoori is checked at quality control, and should be delivered to you in sound condition.

Any breakages or queries you may have regarding defects or quality issues, please report within 24hrs of delivery.

Your Tandoori has a 1 year guarantee from date of delivery. The warranty excludes the clay pot. The clay pot will crack after use but this is normal and will not affect its performance. Any large crack or other damage should be repaired using the clay stick provided. All clay pot will degrade over time this is normal for this type of hand made clay oven.

Warranty will be invalidated if damage is caused by careless handling, or burning other fuels other than charcoal

All warranty claims should be accompanied with proof of purchase

We will not be held responsible for any burns caused by high temperatures created by the oven.

We will not be responsible or accountable for any food allergy attacks, from any recipes published in instruction manual included with the Tandoori

Cooking times published in the instructions, are there as a recommended guide only.

It is up to the user to ensure that the food is properly cooked before serving.

We will not be held responsible for any illness that may be brought on due to eating uncooked food.

Specification may change due to product improvements.