

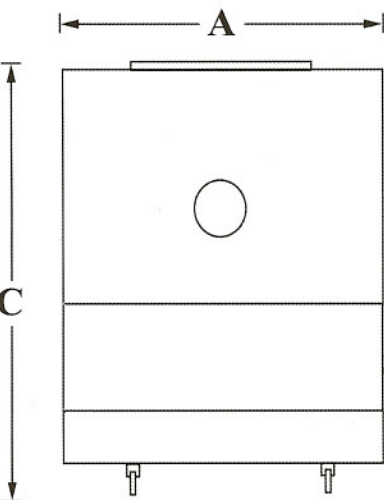


## SHAHI TANDOOR - GAS FIRED

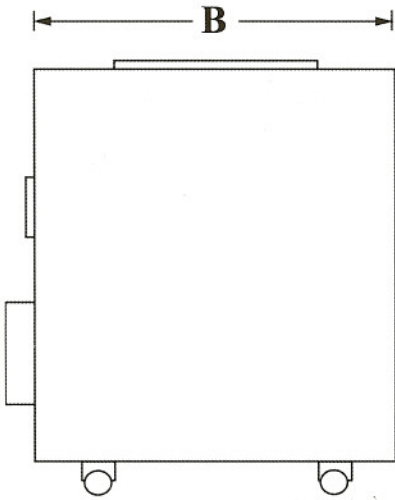
- *The Shahi Tandoor has undergone over 30 years of extensive research and development*
- *The pots are made with a special in-house clay mix for maximum thermal shock resistance*
- *Low operation cost due to efficient insulation and balanced burner combustion*
- *Shahi Tandoor is easy to operate and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



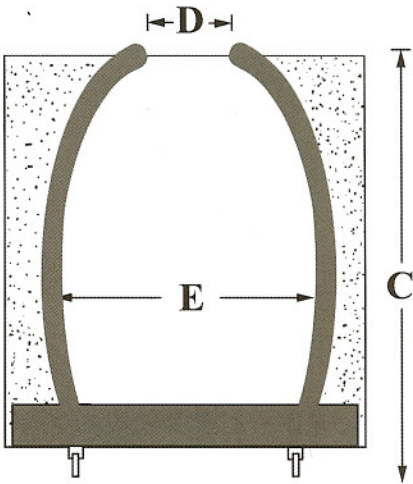
# TECHNICAL DATA



Front view



Side view



Cross-Section

	A	B	C	D	E	WGT
SIZE ONE	24" 610mm	27" 680mm	33" 835mm	12" 300mm	18" 460mm	280LBS 130KG
SIZE TWO	28" 720mm	32" 820mm	35" 890mm	13" 330mm	26" 660mm	360LBS 165KG
SIZE THREE	32" 820mm	36" 910mm	35" 890mm	14" 360mm	29" 740mm	400LBS 185KG

	Natural Gas	Propane Gas
Heat input	10 kw (net) 35000Btu	10 kw (net)
Gas Supply Pressure	20 mbar	37 mbar
Burner Pressure	High rate 15-16mbar Low rate 6-7 mbar	35-36mbar 26-27mbar
Injector Size	2.4mm diameter	1.7mm diameter
Gas Rate	0.95 m³/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.*

