



The Clay Oven Company

www.clayovens.com

2012 CATALOGUE



T: +44 (0)20 8896 2696 | info@clayovens.com



Clayburn Pizza Ovens

High quality stone hearth pizza ovens, all incorporating our unique clay domes.



Robata Flame Grills®

Our innovative adaptable grill system.



Mosaic Collection

Taking front-of-house show cooking to a new level.



Shahi Tandoors®

The original and best.

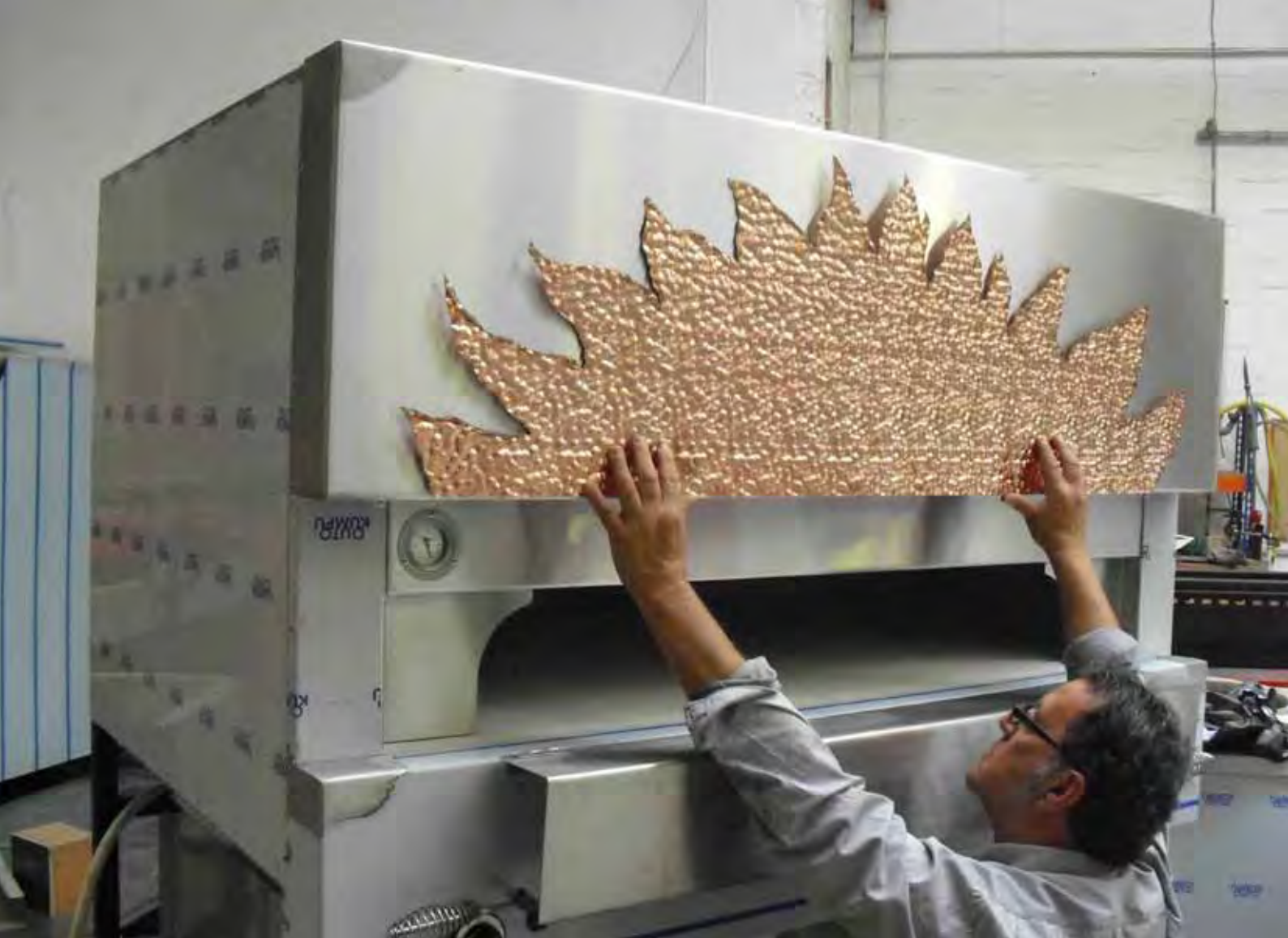
The Clay Oven Company have been a part of my kitchens in the UK ever since I can remember. The quality and product development has been phenomenal and there is little doubt that they are market leaders in their field.

After sales back up and response is something The Clay Oven Company takes prides in and is swift and efficient. I have to say that it would be very difficult for me to switch to any other make.

Cyrus Todiwala OBE

The Clay Oven Company were a joy to work with. From the initial testing stages at their factory right through to the after care service.....and the Robata is a dream to work on too!

Ben Tish, Head Chef, The Salt Yard



STANDARD WEDNESDAY 28 OCTOBER 2013

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THE PILLS
YOU PUT IN YOUR MOUTH COULD
Health & Beauty PAGE 35

The ultimate tandoori takeaway ... to India

News

Laura Roberts

YOU might think Britain has nothing to teach India about its own cuisine. But a Leamington company has started exporting its tandoori ovens to the sub-continent. The winning ingredient is British clay, which is better suited to the cooking style than that found in India.

The Clay Oven Company, based in Park Royal, has seen an 80 per cent increase over the past year in the number of Shahi Tandoori and Shahi Mosaic ovens it exports to India.

Director Dr Levon Gulian said the clay more durable than that used in traditional tandoori ovens.

The family business, the first western company to sell the tandoori oven, founded in 1974 by Dr Gulian's father, Shabi Gulian.

Dr Gulian said: "It's an honour to sell our stock in India. We have provided ovens to hotels and restaurants such as the Oberoi and the Crown Plaza in

Delhi. In India the ovens are usually made by one person in each village. We were the first to mass produce them. We have been involved in the restaurant trade since we started. "Ovens from India often need more clay added after a few months whereas British clay is more durable. We mix it ourselves and have perfected it over 40 years with our special formula. Clay from India tends to crack."

The company has resisted pressure to move its operations to China, where manufacturing costs are lower.

Dr Gulian, 27, who quit his medical career in 2009 to run the family business, said: "We believe in British industry and the skill and quality of the engineers. We're not trying to be the cheapest, we're looking for the best quality."

The ovens range from £1,000 for a product up to £5,000 for a decorated mosaic oven for front of house.

The company has sold 15 to India this year. A tandoori is a cylindrical clay oven heated by charcoal or wood fire, and temperatures can approach 480C.

Glittering success: Levon Gulian with two of the mosaic-decorated ovens his business exports to India. Left, a tandoori oven

25

STRAUSS WATER

Try us

About Us

The Clay Oven Company is the leading manufacturer of Robata Grills, tandoors, stone hearth pizza ovens, and taftoons . For over 35 years we've been supplying our high quality clay ovens and commercial grills to the restaurant, hotel and catering trade, worldwide.

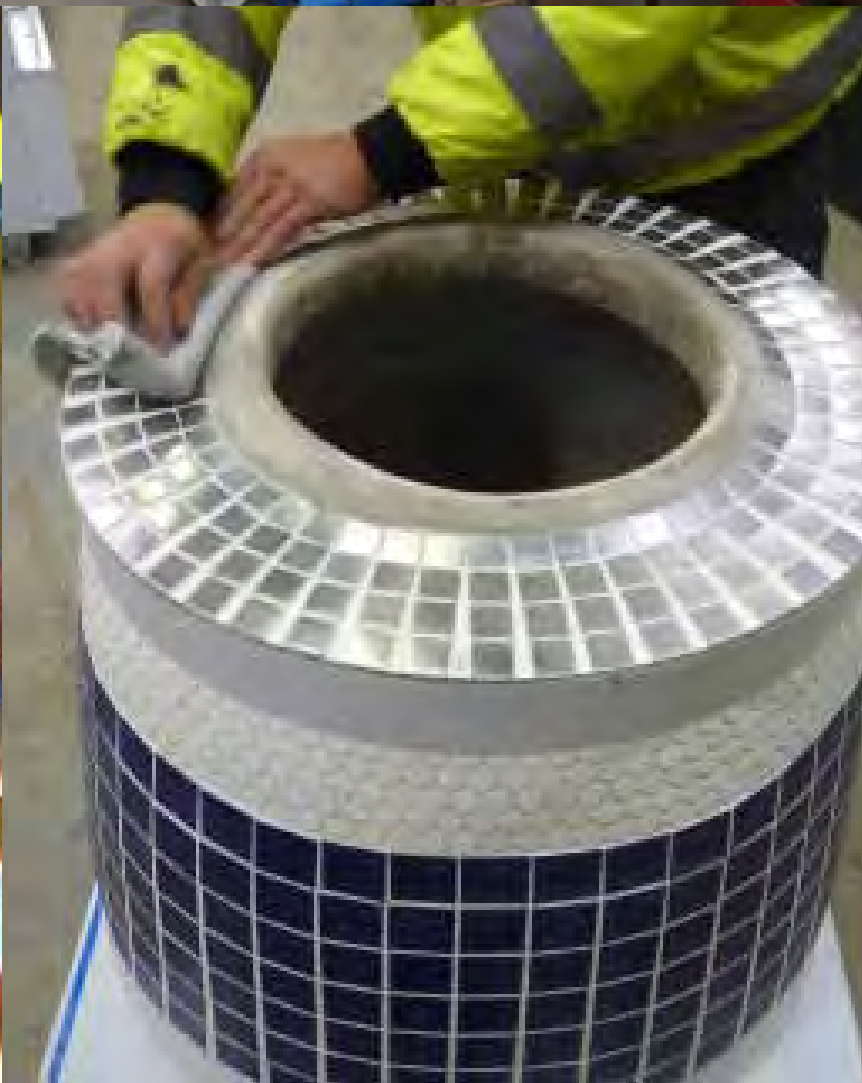
Established in 1974 by Mr Gulian, the Clay Oven Group holds the accolade of being the first mass producers of clay ovens throughout a region that spans several continents. Bringing to the market the world famous and highly respected Shahi Tandoor® which has been hugely influential in the western development of the Asian restaurant trade.

Trusted since 1974

Over the years as the family run company has expanded, new products have emerged from our award winning in-house design team. This has resulted in the Clay Oven Group becoming leading manufacturers of stone-hearth cooking equipment; clay pit flame grills and bespoke speciality ovens.

Having manufactured catering equipment since 1974, we understand the competitive nature of the restaurant business - that's why we constantly evolve our cooking equipment to help give our clients a competitive edge. From the Shahi Mosaic Collection, to the Clayburn Pizza Oven range and Robata Flame Grill - our products have helped develop theatre cooking, re-defining the front-of-house dining experience.





British Made Quality

From our 20,000 sq ft manufacturing base in West London, The Clay Oven Company has been supplying high-quality British made products to the catering trade for over 35 years.

All of our products are manufactured to the highest quality by experienced engineers. Our products are CE, NSF, ETL certified.



We also pride ourselves on our post-sale service and operate an extensive support network.

The Secret is in the Clay

Every oven which leaves our factory undergoes stringent quality checks to ensure that products meet and exceed our clients expectations. By investing in a Clay Oven Company product you are investing in the future of your business.

Our clay domes are not made from basic raw clay or refractory concrete but mixed at one of our London factories using our unique clay formula. A secret blend of British aggregates that won't flake off on to your bread and doesn't need to be strapped or re-enforced.

You are very welcome to visit our factory in Park Royal, West London. While you're there, feel free to do some trial cooking in our showroom kitchen.

Come in and see us or contact us for a quote.





The Cinnamon Club



Cosmo



Zuma



Dishoom



Barbecoa



Roka Akor



Giraffe



JW Marriott



Jumeirah Group

Our Clients

Since our company was established in 1974, we've sold thousand's of ovens to nearly every corner of the world.

Our customers include high end restaurants and hotel chains such as the Taj Group, ROKA AKOR, Red Hot, COSMO, AQUA Koyoto, Girraffe, Yo!Sushi, Raddisson Hotels, Marriot Group, Raymond Blanc's- Brasserie Blanc, Conran Group, Jamie Oliver and Adam Perry Lang's - Barbecoa - as well as thousands of independent food service and restaurant establishments.

Our Range

Our product range is constantly evolving to meet the needs of our clients. Our products fall into four main categories. All can be customised to clients requirements and many have found success by taking advantage of our award winning product development team.

Over the years we have expanded from tandoor and stone hearth ovens bringing to the market the world famous Shahi Tandoor® and Clayburn Pizza Oven to developing bespoke, front of house cooking facilities. These include the Robata Flame Grill™, Tower Grill, Clay Oven Rotisserie and Shahi Mosaic Collection.



Clayburn Pizza Ovens

High quality stone hearth pizza ovens, all incorporating our unique clay domes.



Robata Flame Grills®

Our innovative adaptable grill system.



Mosaic Collection

Taking front-of-house show cooking to a new level.



Shahi Tandoors®

The original and best.

Clayburn Pizza Ovens

High quality stone hearth pizza ovens, all incorporating our unique clay domes.



CLAYBURN FORNETTE

Enjoy the many advantages of this gas fired pizza oven:

- *No cold spots or moisture within the oven thanks to the inner clay dome*
- *Low operation cost due to efficient floating flame burners and well insulated inner clay dome*
- *Option to burn wood for ambience and aroma*
- *Easy access to cooked foods due to the hearth's wide opening*
- *Beautifully exposed rear floating flame enhances restaurant décor*
- *Easy to clean removable shelves*
- *Sizes and finishes can be tailor made*



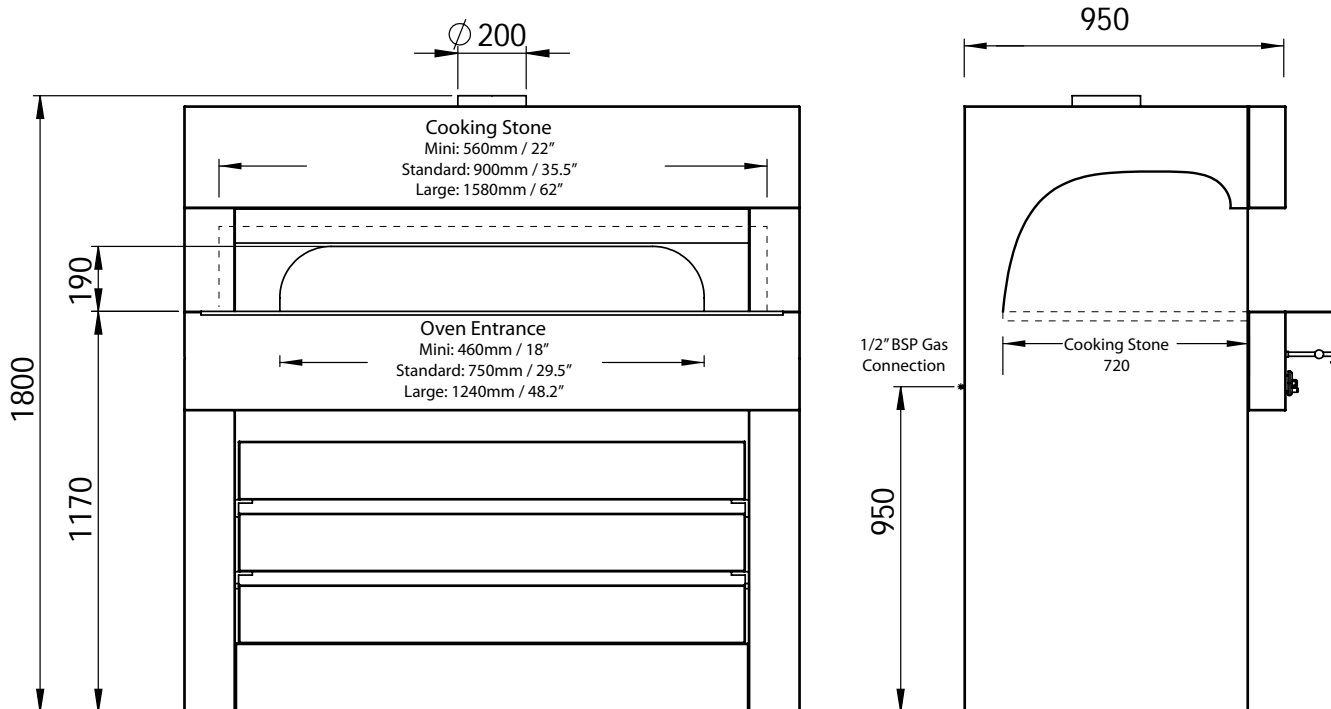
The Clay Oven Co. Ltd.

163 Dukes Road, London W3 0SL

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TECHNICAL DATA

HEAT INPUT

Standard

High Setting 14kw/46,000 Btu (net)

Low Setting 4.2kw/14,400 Btu (net)

Large

High Setting 26.5kw/86,000 Btu (net)

Low Setting 10.4kw/33,000 Btu (net)

HEARTH CAPACITY

Mini

Pizza Size	Capacity	Hearth dimensions
10" Pizza	4	22" (560) x 28" (710)

Standard

10" Pizza	6	36" (915) x 28" (710)
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Large

10" Pizza	10	62" (1575) x 28" (710)
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Garfunkles, O2 Arena, London



Cosmo, Croydon

Red Hot, Leeds





CLAYBURN AMBERGLOW

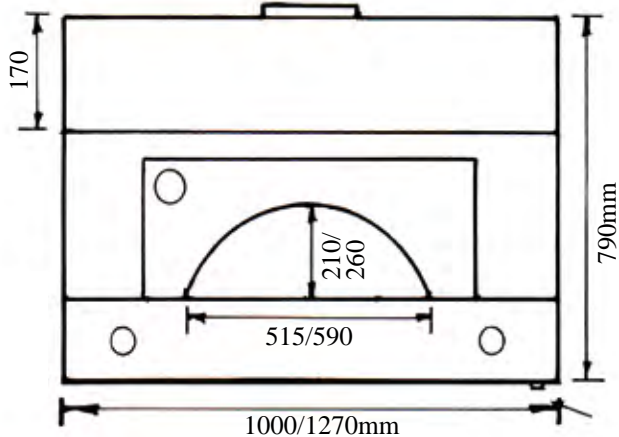
A gas fired and wood burning pizza oven in one. Enjoy the benefits of gas efficiency and the added visual impact of a wood burning pizza oven. Thanks to the special clay mix interior, heat is distributed evenly, banishing cold spots and leaving a moist-free atmosphere. This ensures that every pizza is cooked to perfection. Sizes and finishes can be tailor made



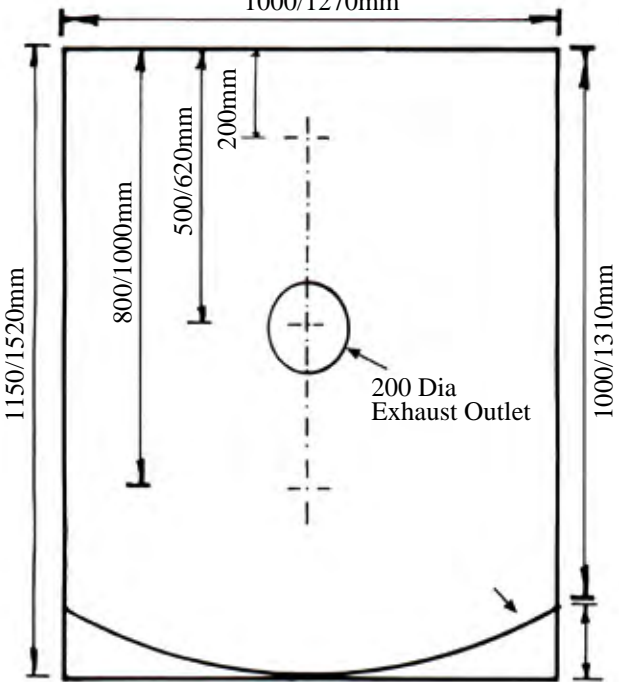
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STANDARD/LARGE



2 x 1/2" BSP gas inlet at rear
1000/1270mm



PLAN VIEW

TECHNICAL DATA

HEAT INPUT

Standard

High Setting	22.5kw / 72,000 Btu (net)
Low Setting	8.7kw / 28,000 Btu (net)
Gas Supply Pressure	20mbar / 7 inch
Injector size	Ø 2.64mm / 3/16inch
Gas rate	2.39m ³ / hr

Large

High Setting	26.5kw / 86,000 Btu (net)
Low Setting	10.4kw / 33,000 Btu (net)
Gas Supply Pressure	20mbar / 7inch
Injector size	Ø 2.64mm / 3/16inch
Gas rate	2.72m ³ / hr

HEARTH CAPACITY

920 x 1220 (36" x 48")		690 x 920 (27" x 36")	
Pizza Size	Capacity	Pizza Size	Capacity
8" Pizza	16	8" Pizza	9
10" Pizza	10	10" Pizza	6
12" Pizza	6	12" Pizza	4

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Atlantis Hotel , Dubai





Centre Parcs, Cumbria

Robata Flame Grills®

Our innovative adaptable grill system.



ROBATA FLAME GRILL®

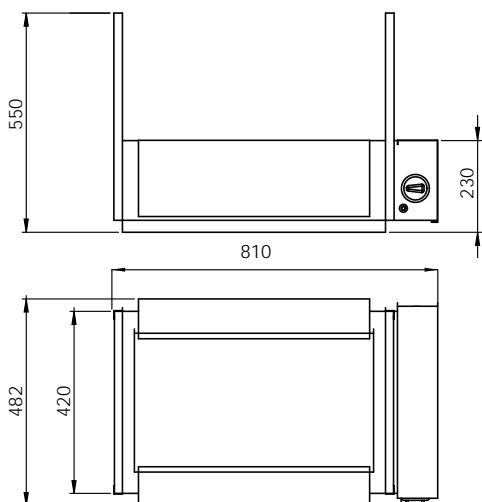
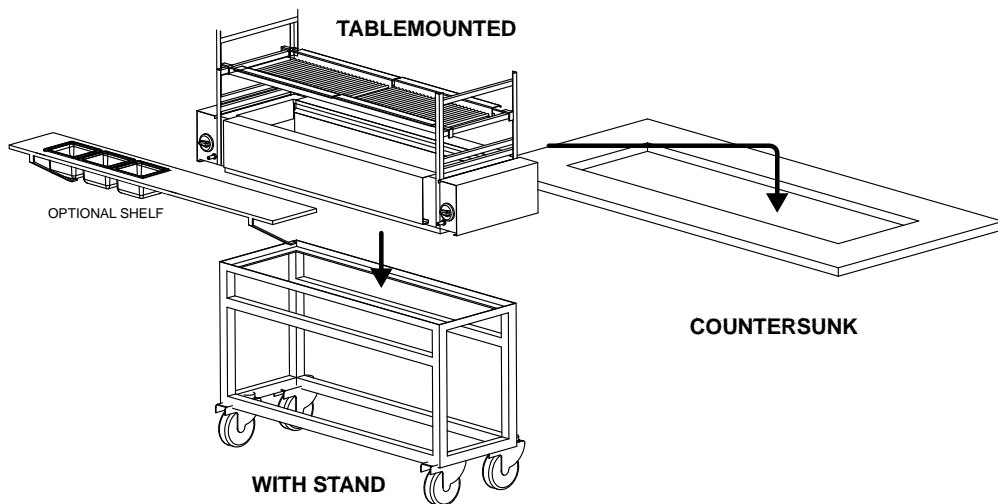
The most innovative grill on the market.

- *Instant gas-fired cooking.*
- *Even heat distribution system.*
- *Can be used with charcoal or lump wood for extra aroma.*
- *3 tier cooking for searing, cooking and resting.*
- *Freestanding, countersunk and table-mounted versions.*
- *Custom made to your specifications.*
- *Designed for easy maintenance and cleaning.*
- *Natural gas, LPG or pure solid fuel.*

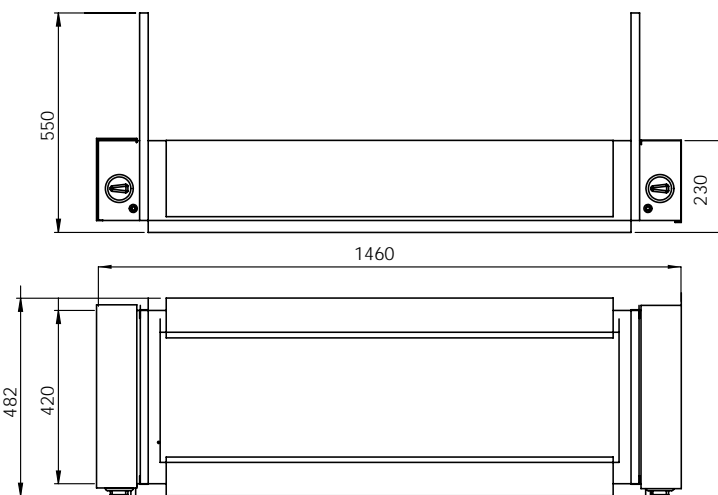


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STANDARD



LARGE



TECHNICAL DATA

Heat Output:

Single Unit

High Setting 26.5kw / 86,000 Btu (net)

Low Setting 10.4kw / 33,000 Btu (net)

Gas Supply Pressure 20mbar / 7inch

Gas rate 2.75m³/hr

Installation Requirements:

Recommended to install under vented hood.

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Barbecoa, London



Roka Akor, London

Cabana, Westfield, Stratford



Baku, Knightsbridge





Kew Gardens, Surrey



Aqua Kyoto, London



Cigalon, London



Red Hot, Leeds



ASADO FLAME GRILL™

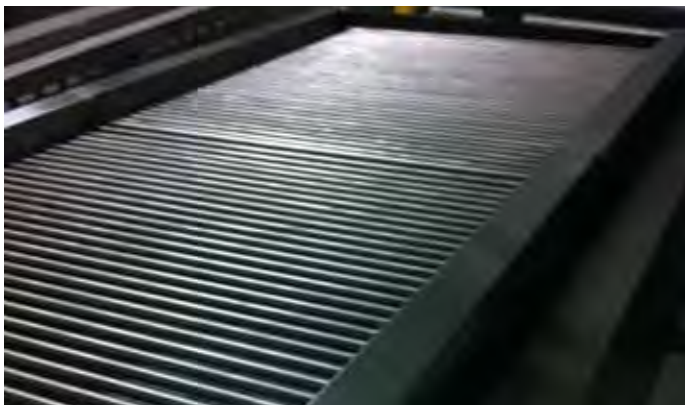
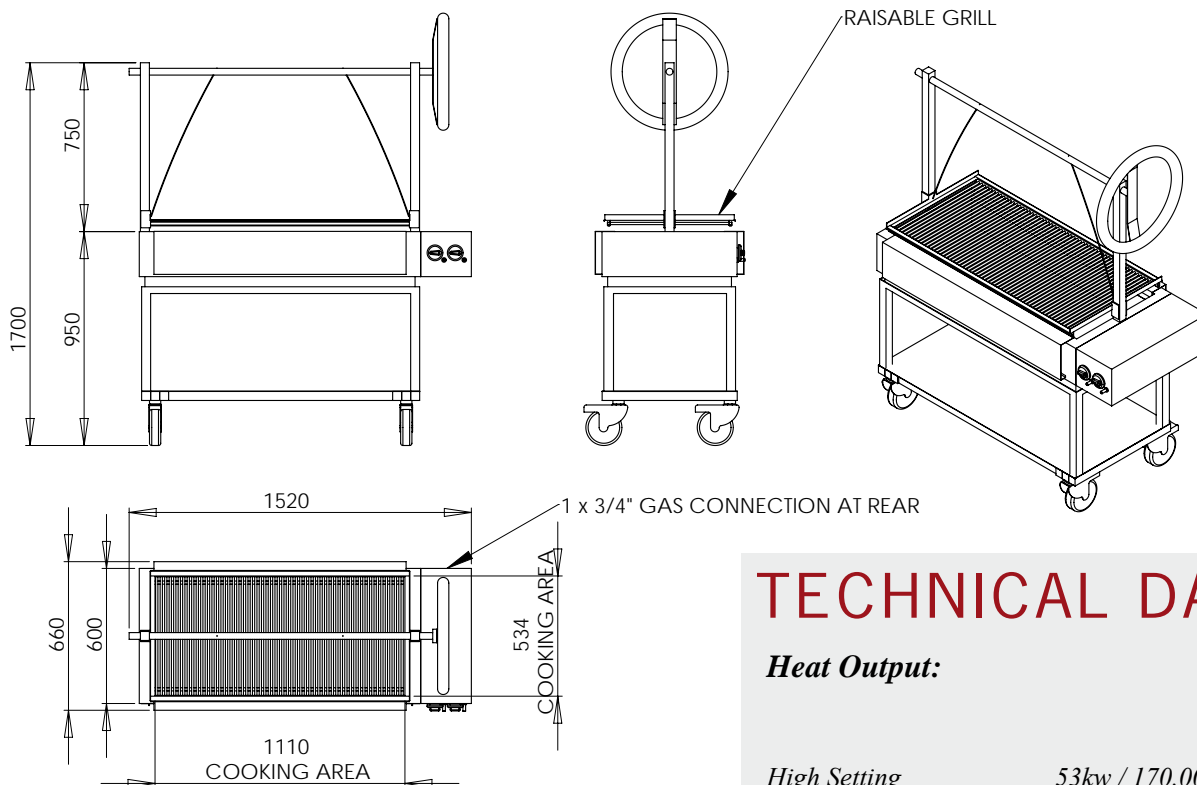
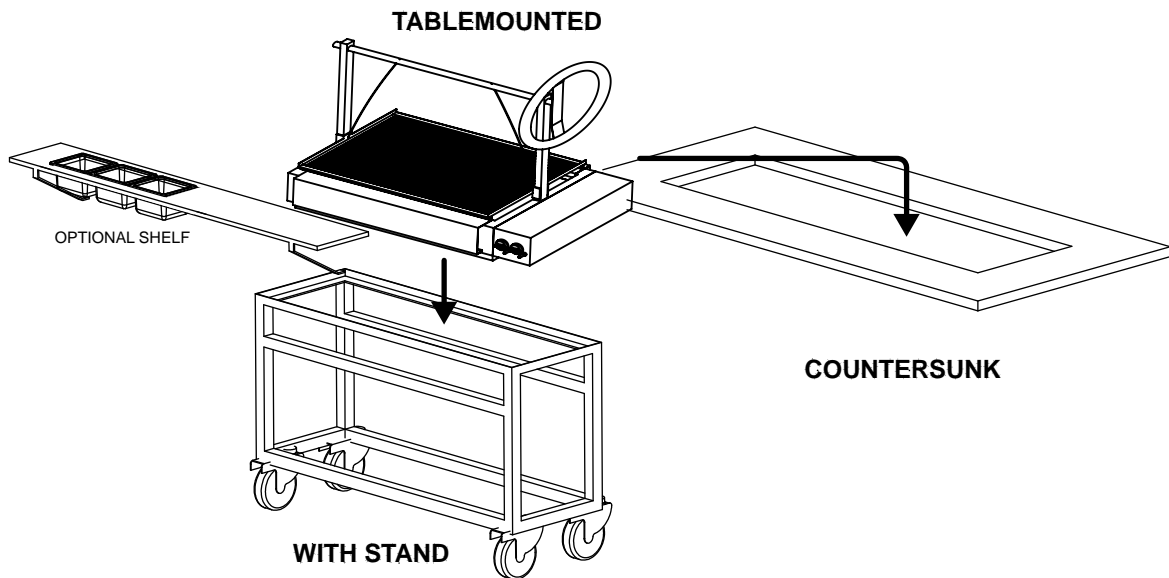
The traditional art of Argentinian grilling developed for the modern commercial kitchen

- *Instant gas-fired cooking.*
- *Even heat distribution system.*
- *Can be used with charcoal or lump wood for extra aroma.*
- *Unique clay-pit design providing optimal thermal insulation.*
- *Adjustable cooking surface for searing, cooking and resting.*
- *Freestanding, countersunk and table-mounted versions.*
- *Can be Custom made to measure.*
- *Designed for easy maintenance and cleaning.*
- *Natural gas, LPG or pure solid fuel.*



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TECHNICAL DATA

Heat Output:

High Setting	53kw / 170,000 Btu (net)
Low Setting	10.4kw / 33,000 Btu (net)
Gas Supply Pressure	20mbar / 7inch
Gas rate	2.75m ³ / hr
Connection	1 x 3/4"

Installation Requirements:

Recommended to install under vented hood.

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MEGA FLAME GRILL

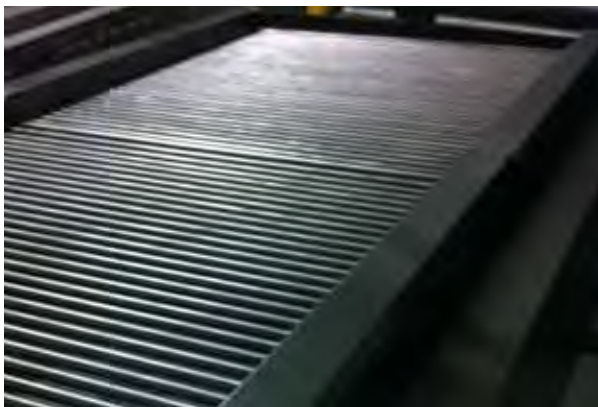
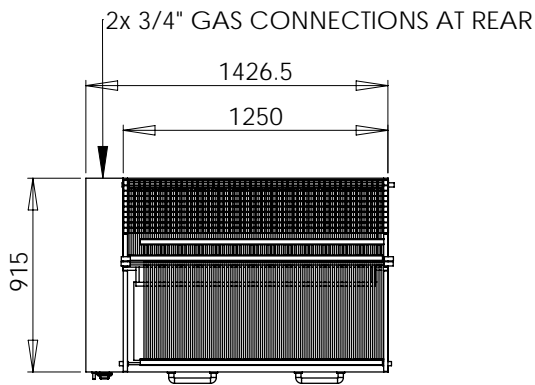
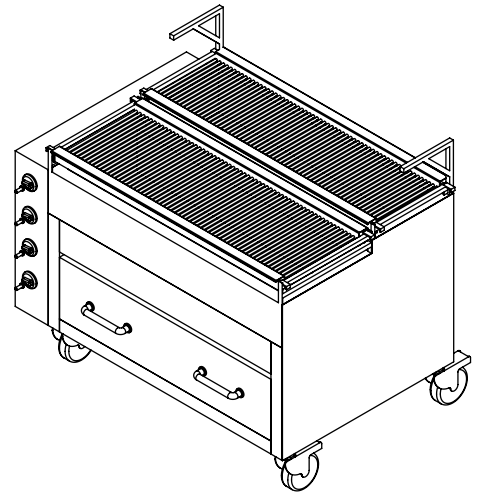
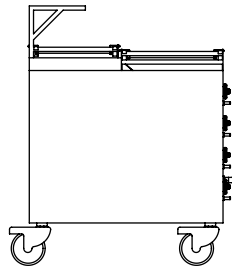
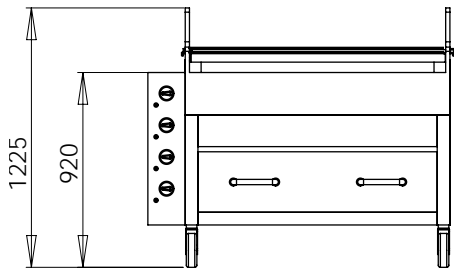
Our most powerful flame grill yet!

- *Instant gas-fired cooking.*
- *Can be used with charcoal or lump wood for extra aroma.*
- *Ideal for high-volume grilling.*
- *Unique clay-pit design providing optimal thermal insulation.*
- *A total 760mm by 1150 horizontal cooking zone with additional resting area*
- *Can be custom made to measure.*
- *Designed for easy maintenance and cleaning.*
- *Natural gas, LPG or pure solid fuel.*



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TECHNICAL DATA

Heat Output:

<i>High Setting</i>	<i>53kw / 170,000 Btu (net)</i>
<i>Low Setting</i>	<i>10.4kw / 33,000 Btu (net)</i>
<i>Gas Supply Pressure</i>	<i>20mbar / 7inch</i>
<i>Gas rate</i>	<i>2.75m³ / hr</i>
<i>Connection</i>	<i>2 x 3/4"</i>

Installation Requirements:

Recommended to install under vented hood.

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TOWER GRILL

The most versatile flame grill on the market! The Tower Grill can be used in four different ways to cook a wide range of world cuisines.

Its unique design evenly distributes heat so that thin breads can be cooked to perfection. Turn the dome upside down and it's an instant wok for Chinese cooking. Remove it completely and you have two-tier grill.

It has added bonuses of being fuel efficient, easy to operate and compact enough to fit in tight spaces.



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TECHNICAL DATA

HEAT INPUT

Large

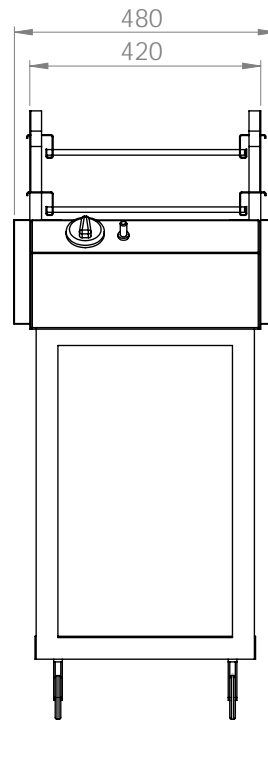
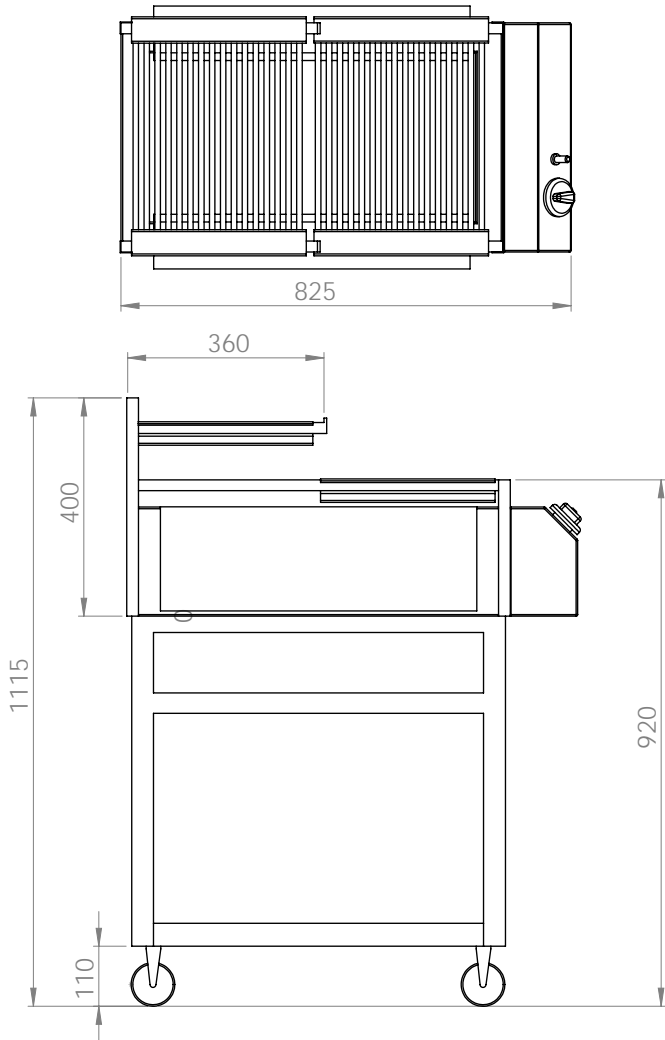
High Setting 26.5kw / 86,000 Btu (net) x 2

Low Setting 10.4kw / 33,000 Btu (net) x 2

Gas Supply Pressure 20mbar / 7inch

Gas rate 2.75m³/hr

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Zouks, Manchester



Dishoom, London

Mosaic Collection

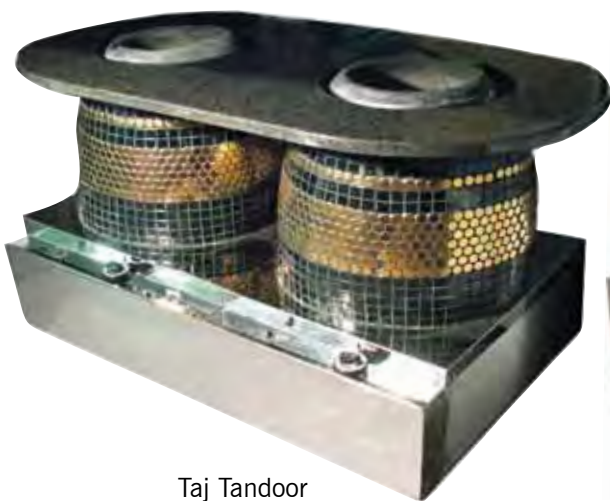
Taking front-of-house show cooking to a new level.



SHAHI MOSAIC COLLECTION

These stylishly designed Tandoors make up our Shahi Mosaic Collection. All three models are finished for rendering and tiling making them a unique asset to any open kitchen restaurant.

- *The Taj Tandoor is ideal for keeping meats and breads separate.*
- *The Noor Tandoor's forward leaning design makes it easy to remove naan breads.*
- *The Jasmine Tandoor's attractive turret diverts heat away from the operative.*



Taj Tandoor



Noor Tandoor



Jasmine Tandoor



The Clay Oven Co. Ltd.

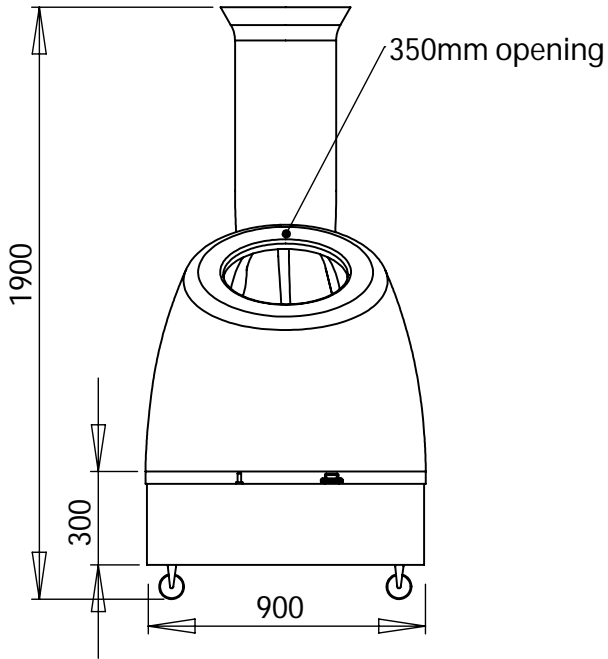
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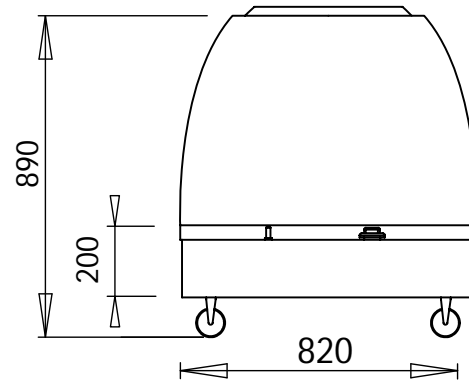
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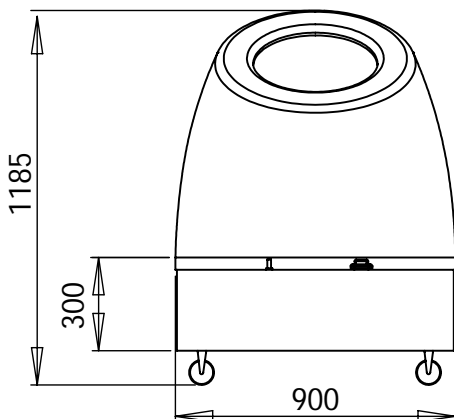
Jasmine



Taj



Noor



TECHNICAL DATA

HEAT INPUT

Standard

High Setting 21kw / 66,000 Btu (net)

Low Setting 8.4kw / 28,400 Btu (net)

Gas Supply Pressure 20mbar / 7 inch available in LPG

Installation Requirements:

Recommended to install under vented hood.

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Red Hot, Liverpool



Kushies, Edinburgh

Chom Chom, Kent



Red Hot, Leeds



Las Vegas, USA



Cosmo, Croydon

Export Morocco



Crown Plaza, Delhi

Shahi Tandoors®

The original and best.



SHAHI TANDOOR® - GAS FIRED

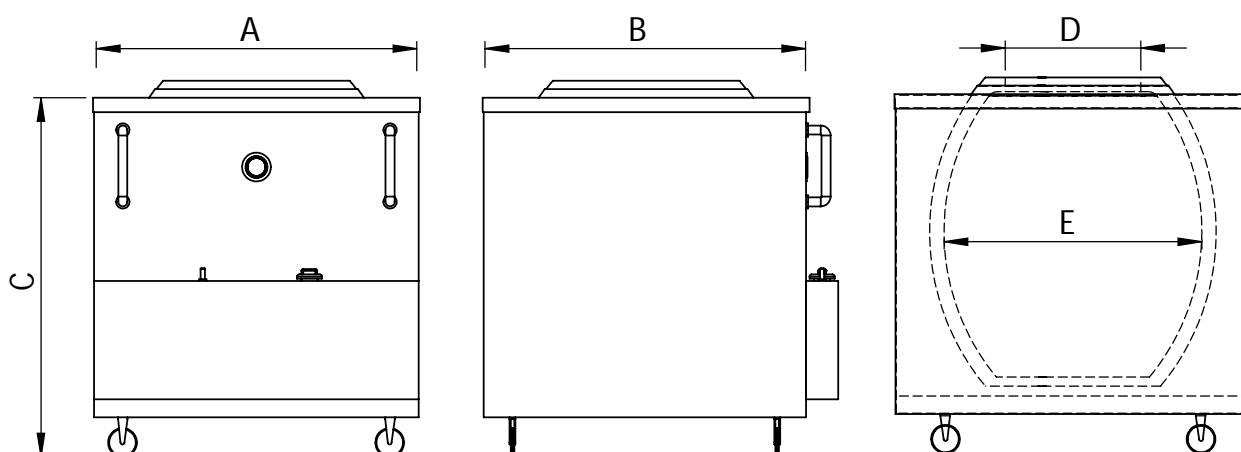
- *The Shahi Tandoor has undergone over 30 years of extensive research and development*
- *The pots are made with a special in-house clay mix for maximum thermal shock resistance*
- *Low operation cost due to efficient insulation and balanced burner combustion*
- *Shahi Tandoor is easy to operate and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



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TECHNICAL DATA



	A	B	C	D	E	WGT
SIZE ONE	24" 600mm	27.5" 700mm	36" 920mm	10" 255mm	20" 500mm	280lbs 130kgs
SIZE TWO	28" 715mm	32.5" 825mm	35" 890mm	13.5" 340mm	25" 630mm	360lbs 165kg
SIZE THREE	32" 810mm	36" 910mm	35" 890mm	14.5" 370mm	27" 690mm	400lbs 185kg

	Natural Gas	Propane Gas
Heat Input (size 1/2)	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

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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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SHAHI TANDOOR[®] - DELUXE

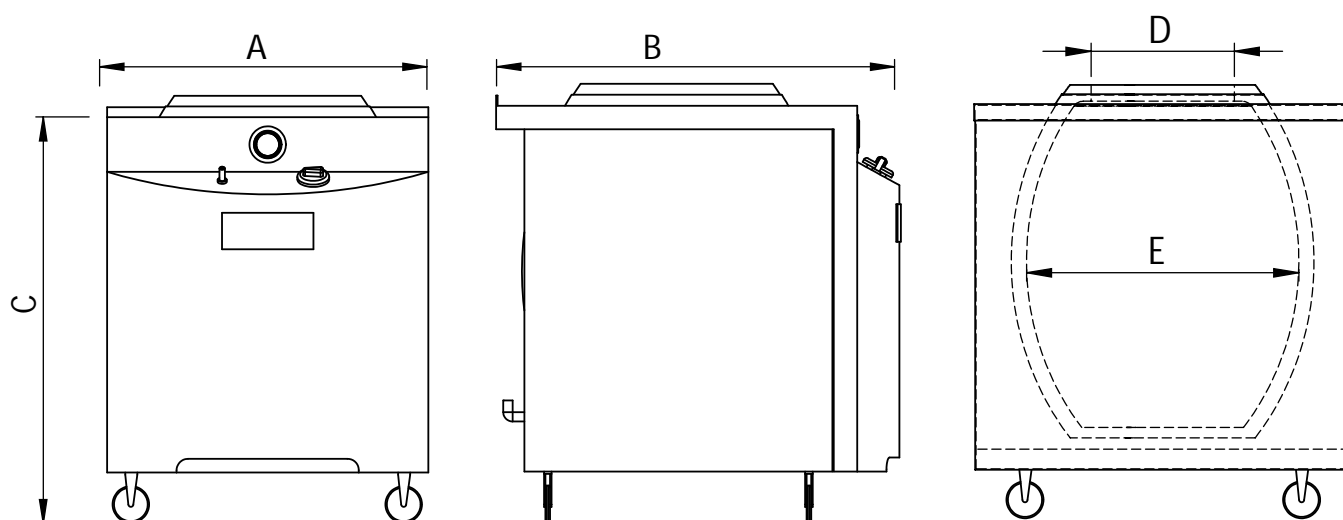
- *Stylishly contoured design*
- *“Easy clean” moulded top surface allows unit to sit flush against rear wall*
- *Low operation cost due to efficient insulation between clay pot and stainless steel frame*
- *Inner pot made with special in-house clay mix for maximum thermal shock*
- *Unit is mobile with heavy duty swivel castor wheels*
- *Available in natural gas or LPG (bottled gas)*



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TECHNICAL DATA



	A	B	C	D	E	WGT
SIZE ONE	24" 600mm	27.5" 700mm	36" 920mm	10" 255mm	20" 500mm	280lbs 130kgs
SIZE TWO	28" 715mm	32.5" 825mm	35" 890mm	13.5" 340mm	25" 630mm	360lbs 165kg
SIZE THREE	32" 810mm	36" 910mm	35" 890mm	14.5" 370mm	27" 690mm	400lbs 185kg

	Natural Gas	Propane Gas
Heat Input (size 1/2)	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

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SHAHI TANDOOR® - ELECTRIC

The Shahi Tandoor electric is ideal for locations where gas is not permitted such as:

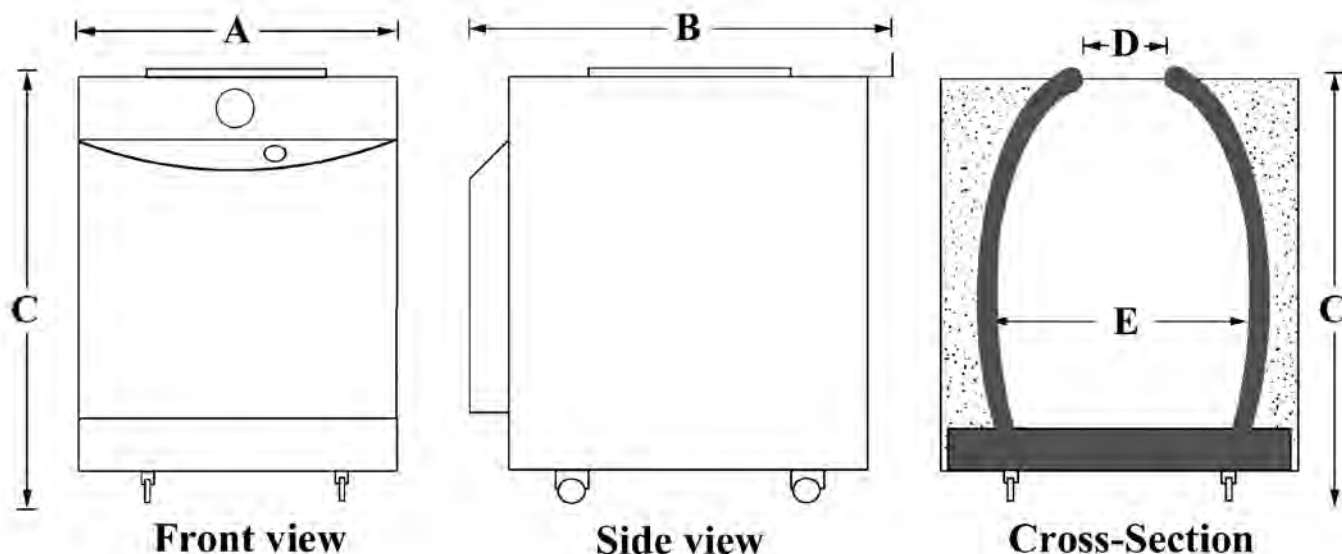
- *Airports, Cruise-liners and Shopping Malls*
- *Pots are made with our special clay mix for maximum thermal shock resistance*
- *Ergonomically designed top surface allows unit to sit flush against rear wall*
- *No exhaust fumes to vent*
- *Unit is mobile with heavy duty swivel castors*



The Clay Oven Co. Ltd.
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www.clayovens.com



TECHNICAL DATA



	A	B	C	D	E	WGT
STANDARD	27.75" 705mm	33.5" 850mm	35" 890mm	13.5" 340mm	25" 630mm	360lbs 165kg

The thermal energy produced by the elements, radiates throughout the oven allowing traditional naan bread to be baked on the clay wall.

The optimum cooking temperature is set using the thermostat.

The Shahi Tandoor Electric is designed for use in locations where 3 phase current is available, producing similar heat-up times to its gas-fired cousin.

Voltage: 380-415v AC

Power: 9kW (16 A)

Phase: 3-phase (3P+E)

This product is made with the safest materials conforming to the European standards as set out in the Low Voltage Electrical Equipment COUNCIL DIRECTIVE 73/23/EEC of 19 February 1973.

Installation must also conform to all local codes and be performed by an authorised electrician.

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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SHAHI TAFTOON

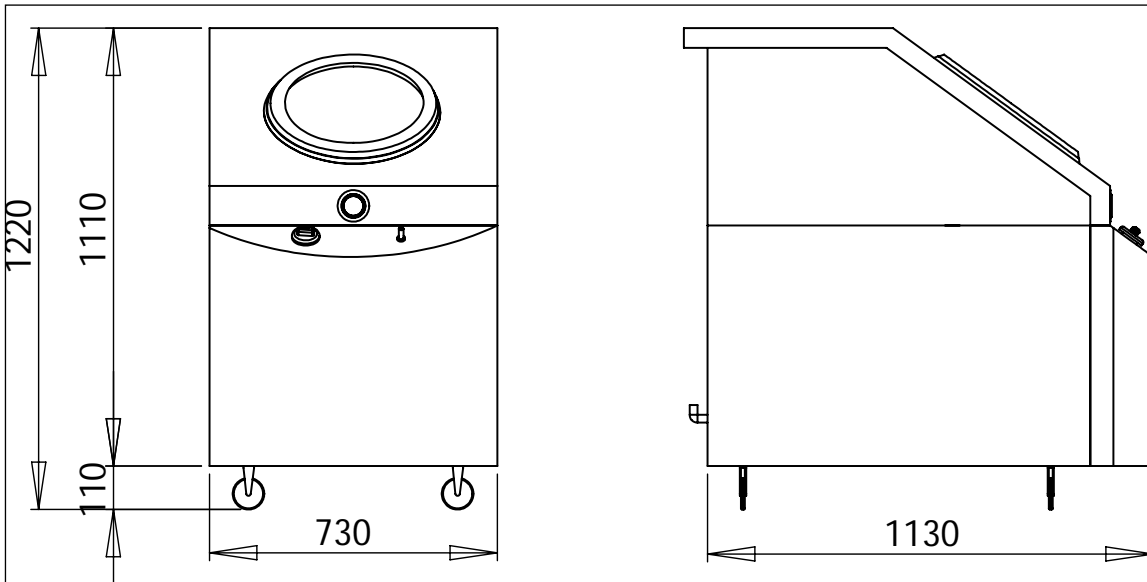
The Shahi Taftoon has been expertly designed to produce thin lavish bread of up to 500mm in diameter.

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

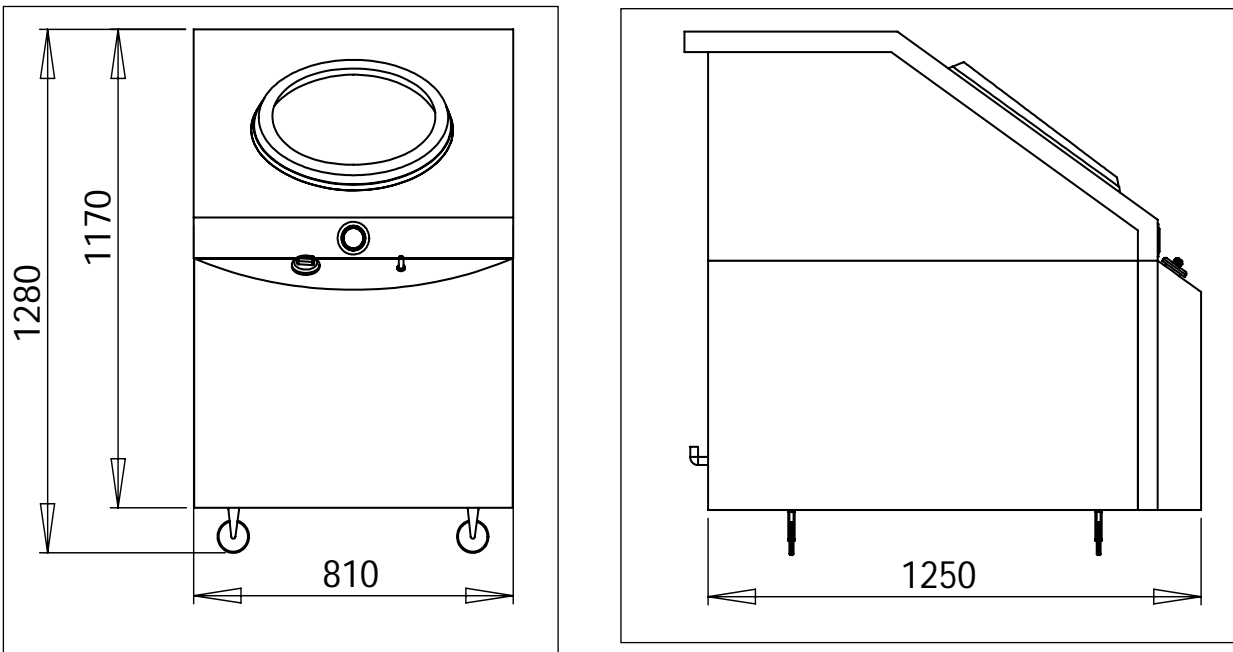


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STANDARD



LARGE

TECHNICAL DATA

HEAT INPUT

Standard

High Setting	21kw / 66,000 Btu (net)
Low Setting	8.4kw / 28,400 Btu (net)
Gas Supply Pressure	20mbar / 7 inch

Installation Requirements:

Recommended to install under vented hood.

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

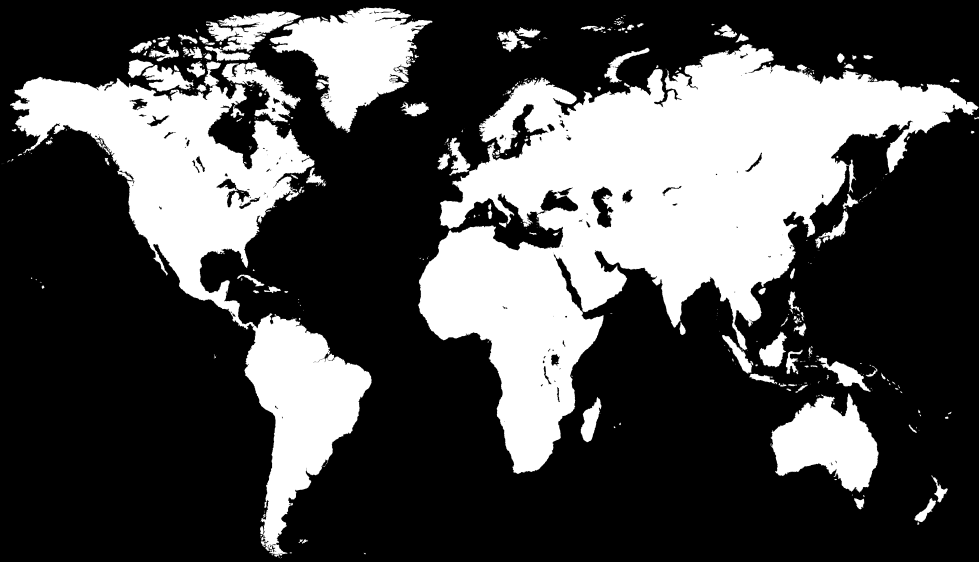


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