



## SHAHI TANDOOR® - CHARCOAL

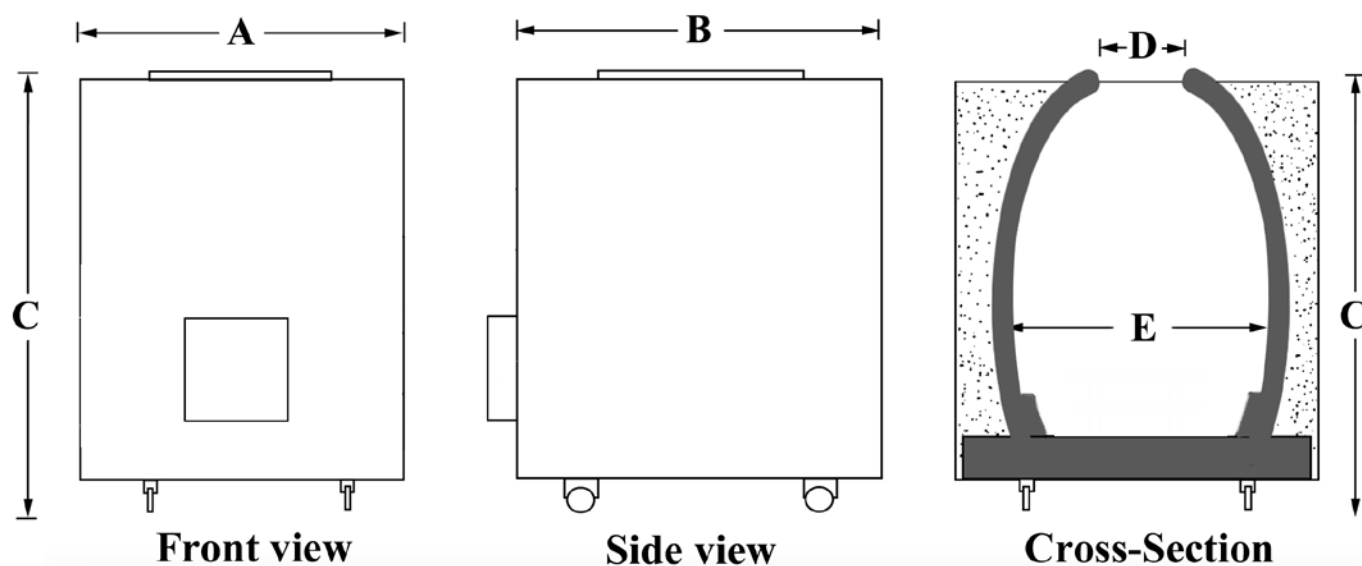
- *The Shahi Tandoor has undergone over 30 years of extensive research and development*
- *The pots are made with a special in-house clay mix for maximum thermal shock resistance*
- *Low operation cost due to efficient insulation*
- *Shahi Tandoor is easy to operate and maintain*
- *Unit is mobile with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



**The Clay Oven Co. Ltd.**  
163 Dukes Road, London W3 0SL  
Tel: +44 (0) 208 896 2696 Fax: +44 (0) 208 896 2686  
[www.clayovens.com](http://www.clayovens.com)



# TECHNICAL DATA



	<b>A</b>	<b>B</b>	<b>C</b>	<b>D</b>	<b>E</b>	<b>WGT</b>
<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	25" 630mm	360lbs 165kg
<b>SIZE THREE</b>	32" 810mm	36" 910mm	35" 890mm	14.5" 370mm	27" 690mm	400lbs 185kg

*Stainless Steel structural frame*

*Mica insulation with high thermal resistance throughout cavity*

*Air inlet through front air vent with manual adjustment*

*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.*



**The Clay Oven Co. Ltd.**

163 Dukes Road, London W3 0SL

Tel: +44 (0) 208 896 2696 Fax: +44 (0) 208 896 2686

[www.clayovens.com](http://www.clayovens.com)