



SHAHI MOSAIC COLLECTION

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

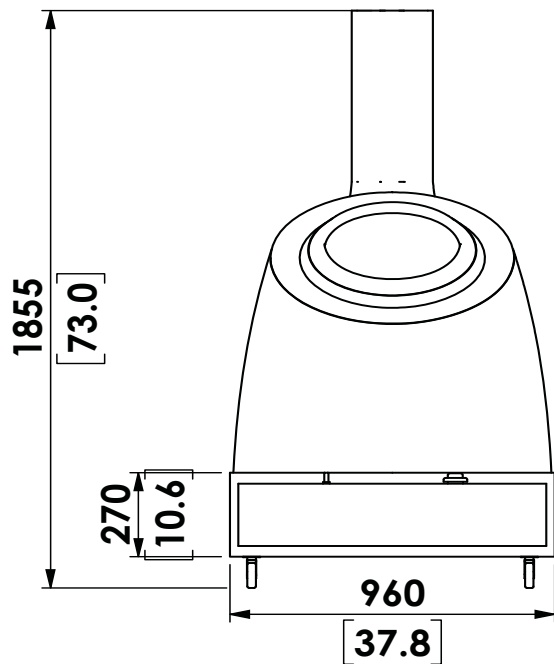
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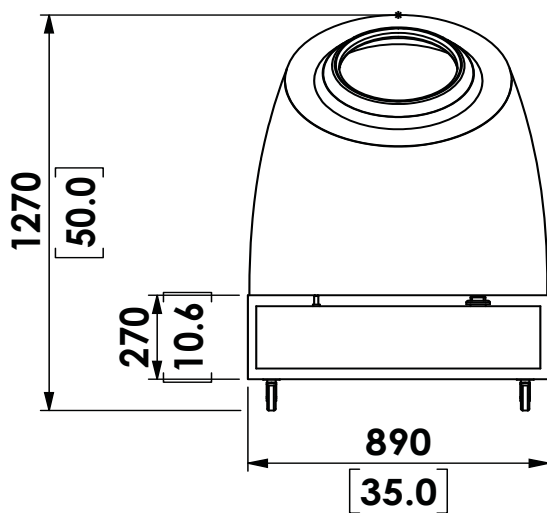
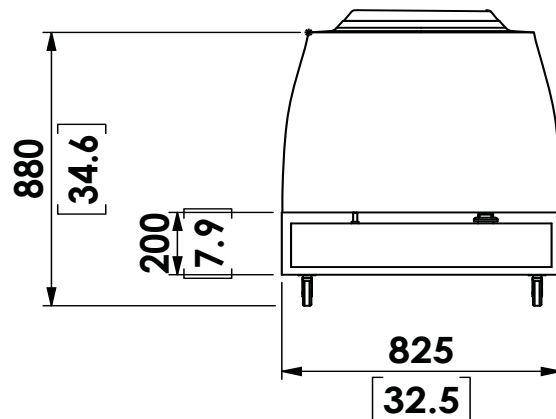


Jasmine



**NOW ALSO AVAILABLE IN
3 PHASE ELECTRIC:
NO EXHAUST FUMES TO VENT**

Taj



Noor

TECHNICAL DATA

Heat Output

Standard

High Setting 53KW / 170,000 Btu (net)

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

Gas Supply Pressure 20 mBar / 7 Inch

Installation Requirements:

The oven must be vented in accordance with all relevant local codes and regulations.

Please Note:

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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