



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.

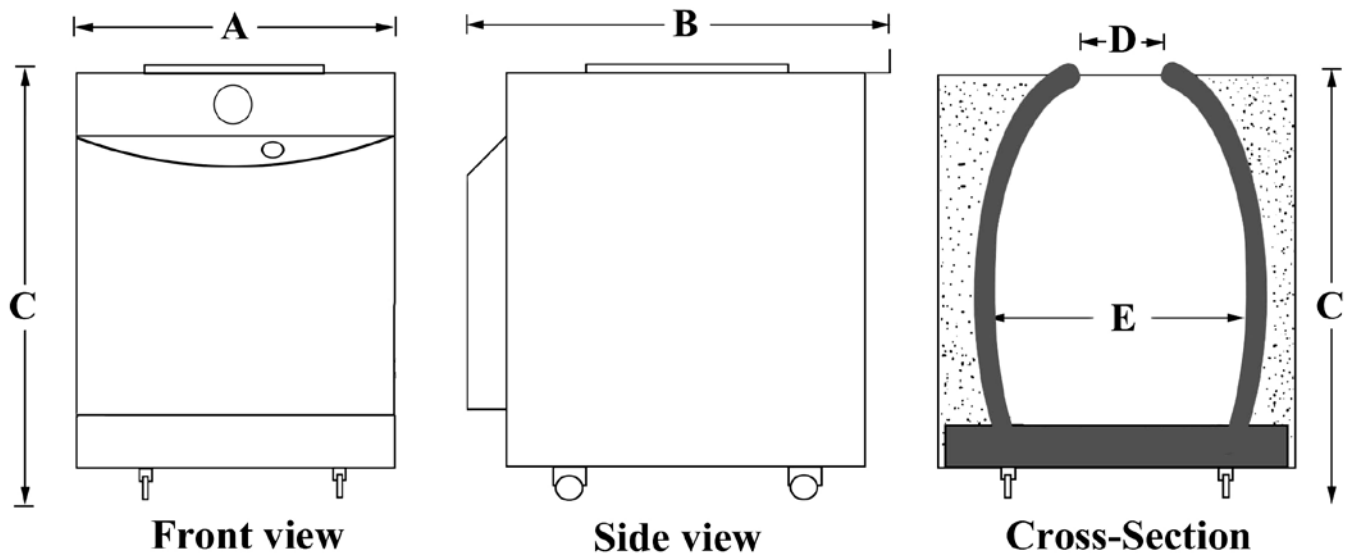
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TECHNICAL DATA



	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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