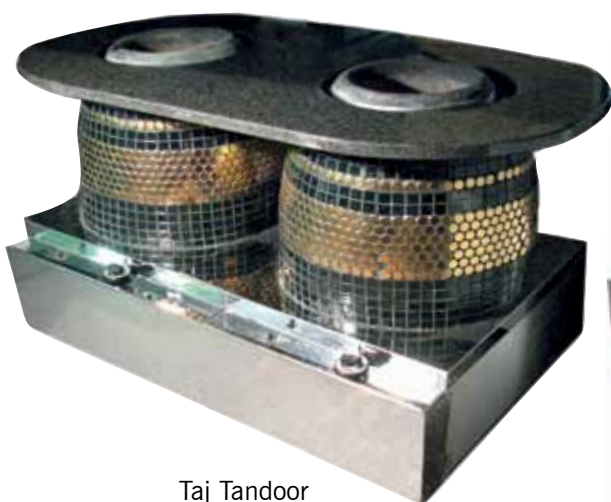




SHAHI MOSAIC COLLECTION

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.

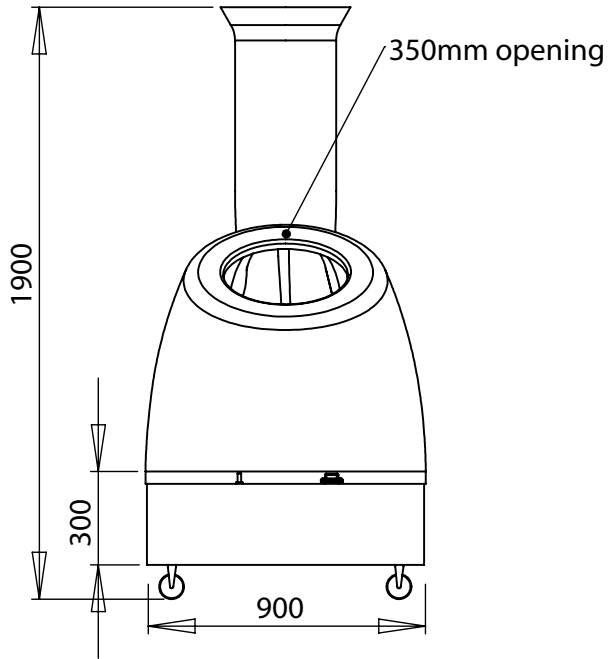
163 Dukes Road, London W3 0SL

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

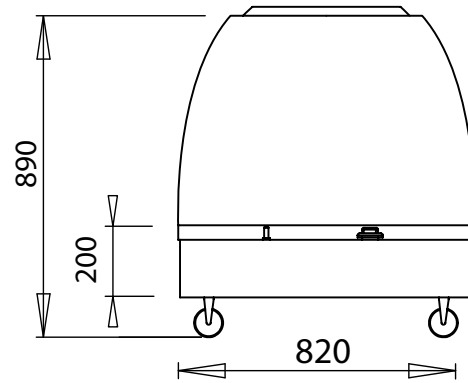
www.clayovens.com



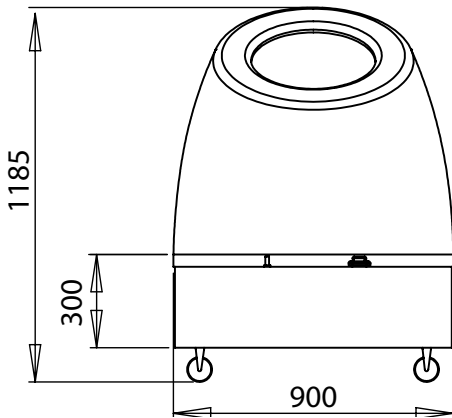
Jasmine



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.

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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