



SHAHI TAFTOON

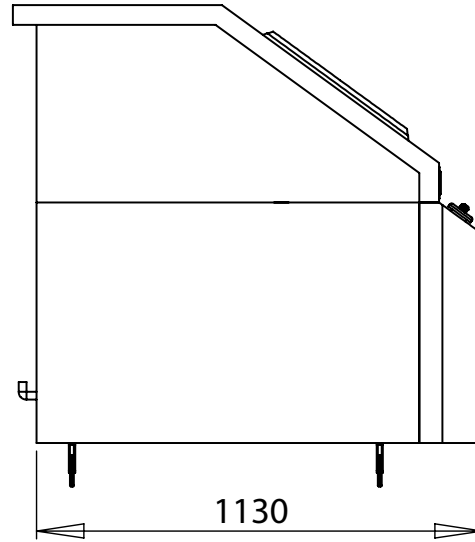
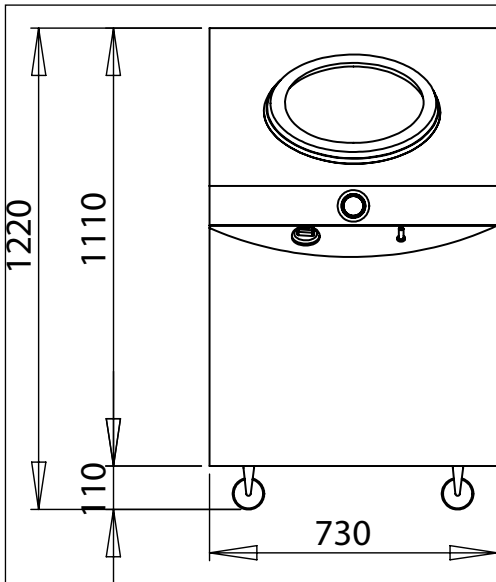
The Shahi Taftoon has been expertly designed to produce thin lavish bread of up to 500mm in diameter.

- *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*

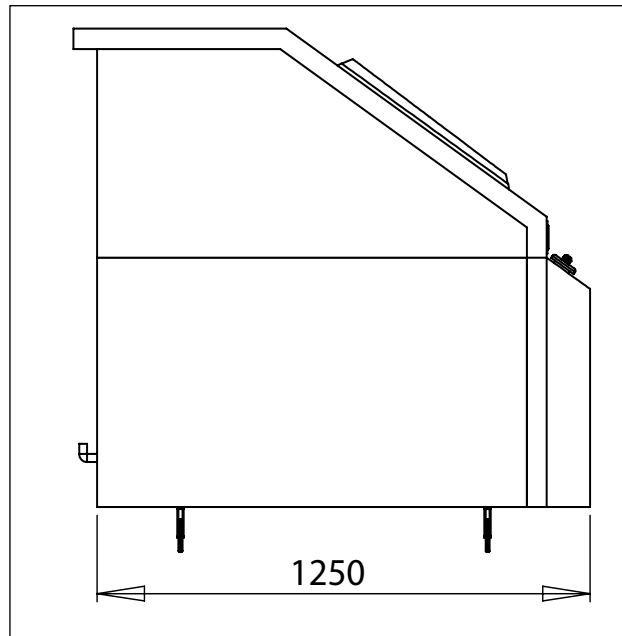
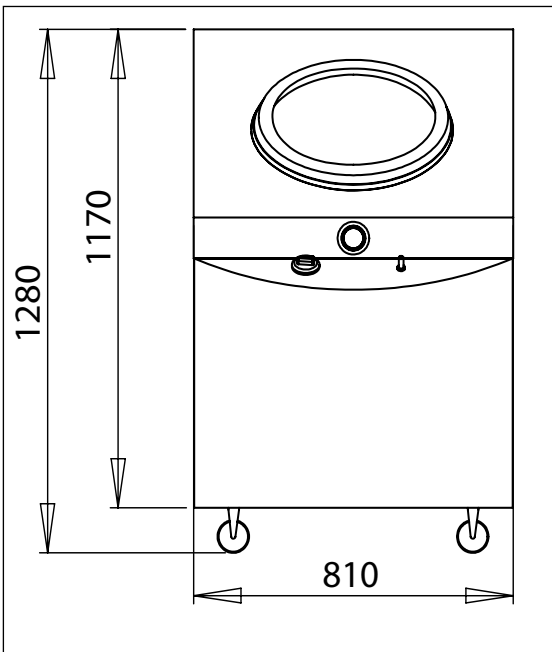


The Clay Oven Co. Ltd.
163 Dukes Road, London W3 0SL
Tel: +44 (0) 208 896 2696 Fax: +44 (0) 208 896 2686
www.clayovens.com





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.



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