



# TOWER GRILL

*The most versatile flame grill on the market! The Tower Grill can be used in four different ways to cook a wide range of world cuisines.*

*Its unique design evenly distributes heat so that thin breads can be cooked to perfection. Turn the dome upside down and it's an instant wok for Chinese cooking. Remove it completely and you have two-tier grill.*

*It has added bonuses of being fuel efficient, easy to operate and compact enough to fit in tight spaces.*



**The Clay Oven Co. Ltd.**  
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[www.clayovens.com](http://www.clayovens.com)



# TECHNICAL DATA

## HEAT INPUT

### Large

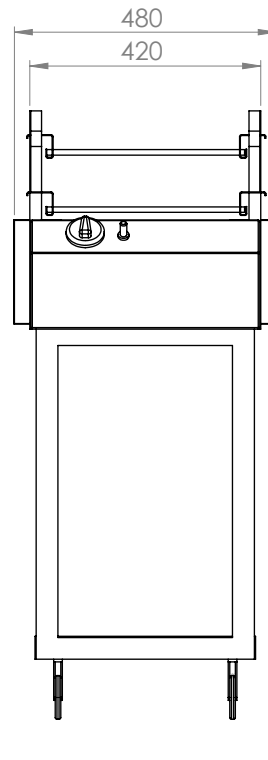
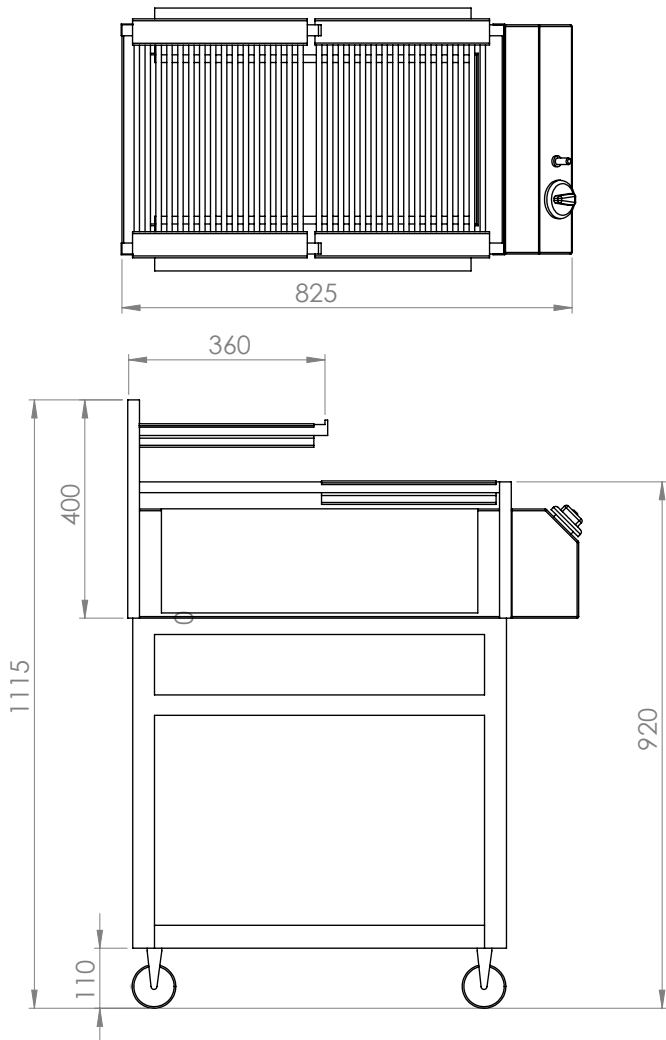
High Setting 26.5kw / 86,000 Btu (net) x 2

Low Setting 10.4kw / 33,000 Btu (net) x 2

Gas Supply Pressure 20mbar / 7inch

Gas rate 2.75m<sup>3</sup> / hr

*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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