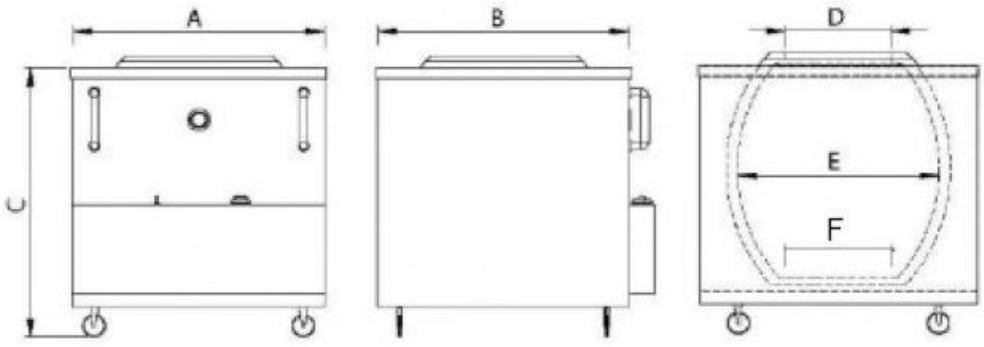
Certified gas tandoor ovens for restaurants

Certified to [CSA 1.8:2016 Ed.4] [ANSI Z83.11:2016 Ed.4] [NSF/ANSI 4:2016



Dimensions & technical details



Model Name	Size	External Dimensions			Internal Dimensions			Weight	Packed weight	Packed	Equipped for	Input BTU/Hr	Burner Size	Baffle Plate
		Width (A)	Length (B)	Height (C)	Mouth (D)	Belly (E)	Base (F)	lbs	lbs	Dimensions	Fuel Type			
PTL 101	24x24x36"	24"	24"	36"	12"	19"	16"	350	450	27x31x46"	Natural Gas	51500	9"	12"
PTL 102	28x30x36"	28"	30"	36"	14"	23"	18"	440	550	30x37x46"	Natural Gas	51500	9"	13"
PTL 103	32x32x36"	32"	32"	36"	16"	27"	23"	550	675	35x40x46"	Natural Gas	85000	12"	17"
PTL 104	34x34x36"	34"	34"	36"	18"	29"	25"	630	760	37x42x46"	Natural Gas	85000	12"	17"
PTL 111	24x24x36"	24"	24"	36"	12"	19"	16"	350	450	27x31x46"	Propane	34800	9"	12"
PTL 112	28x30x36"	28"	30"	36"	14"	23"	18"	440	550	30x37x46"	Propane	34800	9"	13"
PTL 113	32x32x36"	32"	32"	36"	16"	27"	23"	550	680	35x40x46"	Propane	58500	12"	17"
PTL 114	34x34x36"	34"	34"	36"	18"	29"	25"	630	760	37x42x46"	Propane	58500	12"	17"

Puri Tandoors Ltd (Canada & USA)
Canada ph: 647-675-7546, USA ph: 716-370-5100
Website: www.PuriTandoors.ca, www.PuriTandoors.com
Email: sales@PuriTandoors.com

Features

- Available in 4 sizes – 24x24x36”, 28x30x36”, 32x32x36”, 34x34x36”
- Approved by Intertek for use in North America for gas safety and sanitation.
- Certified to [CSA 1.8:2016 Ed.4] [ANSI Z83.11:2016 Ed.4] [NSF/ANSI 4:2016]
- Certified for use with natural gas & propane in North America
- Propane conversion kit and instructions provided with every tandoor
- One year warranty (parts only)
- Upto 85000 BTU/hr
- Authentic made in India with authentic Indian clay
- Hand crafted clay pot / clay liner
- Heavy duty stylist stainless steel casing with double wall ceramic wool insulation of 1200°C for heat retention.
- Ready to use. Fully assembled, factory fitted burner & control valves– just connect hose
- Special umbrella shape burner designed for tandoor ovens with stainless steel top. These burners emit heat/flame from the sides directly on the clay walls which makes these burners more energy efficient
- Made in Italy - Automatic piezo ignition (no more lighting the burner with matches or lighter)
- Made in Italy - Pilot, flame failure safety, Gas control valve for safety at work
- Made in Italy - Long lasting nickel plated thermocouple
- 4 x Castors/wheels with 2 x front castors with brakes for safety at work
- Fitted temperature Gauge

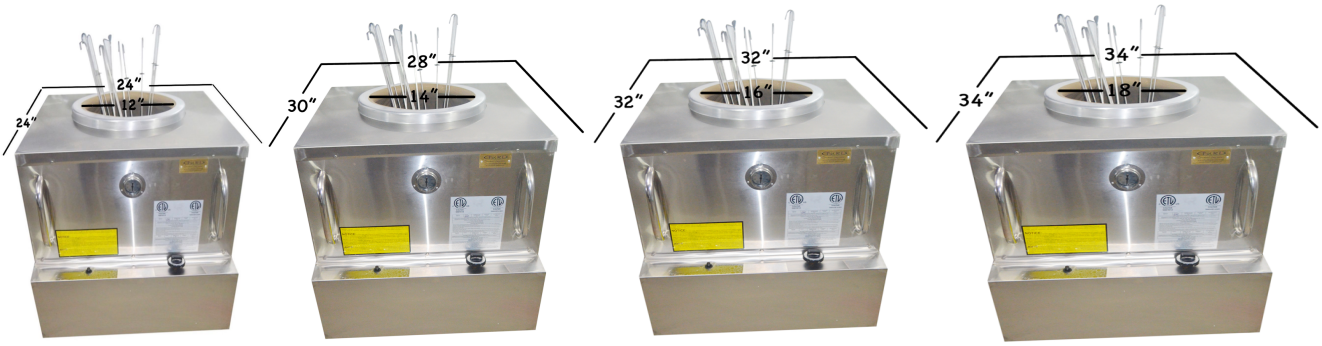
Accessories included

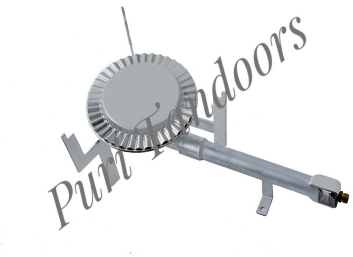
- Instruction manual
- Natural/Propane Gas pressure regulator
- Propane conversion kit with instructions
- 10 x SS skewers with fitted stoppers (5 x 4mm round rod, 5 x 6mm square rod)
- 2 x Naan bread rods
- 1 x special steel ring type Naan cushion/gaddi
- 1 x temperature guage
- 1 x stainless steel lid
- 1 x Burner Baffle plate
- 1 x bag of clay balls
- 1 x Lump of repair clay
- 1 x Bottle of Tandoor oil

Disclaimer: The inner clay pot is made from naturally sourced material and variations of shrinkage might occur due to high heat inside the clay oven. Fissures may appear on the surface, but these will not impede the cooking ability of the oven. A lump of clay for repairs with full instructions video is provided for routine maintenance. The clay pot/ clayliner integrity is reliant on the way it is handled/used by the chef. The usual life for the integrity of the pot is approx five years. For this reason, the clay pot/ clay liner is not under warranty.

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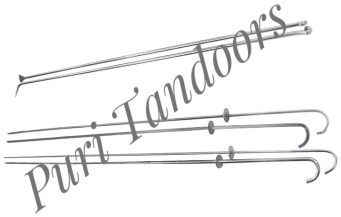














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