



The World's Largest Range of Commercial & Home Tandoor Ovens

Golden Tandoors 'The Name says it all', Redefining Tandoor Ovens hand crafted by artisans using centuries old techniques of making Clay Tandoor Pots in fusion with the latest metal forming CNC technologies combine together to delivery the highest quality Authentic Indian Style Tandoor Ovens.

- » Cook at 450°C using a combination of Convection, Convection & Radiant Heat for Crispy, Moist & Juicy Indian Cuisine
- » Cook food from every side with the unique cylindrical shape of the clay pot including the inside of foods due to the heat from the hot skewers
- » With Charcoal, Gas and Electric models available, there is a Tandoor for every requirement whether it be Traditional Indian Restaurants and Cafes, Hotels, Buffets, Resorts and Cruise Ships.

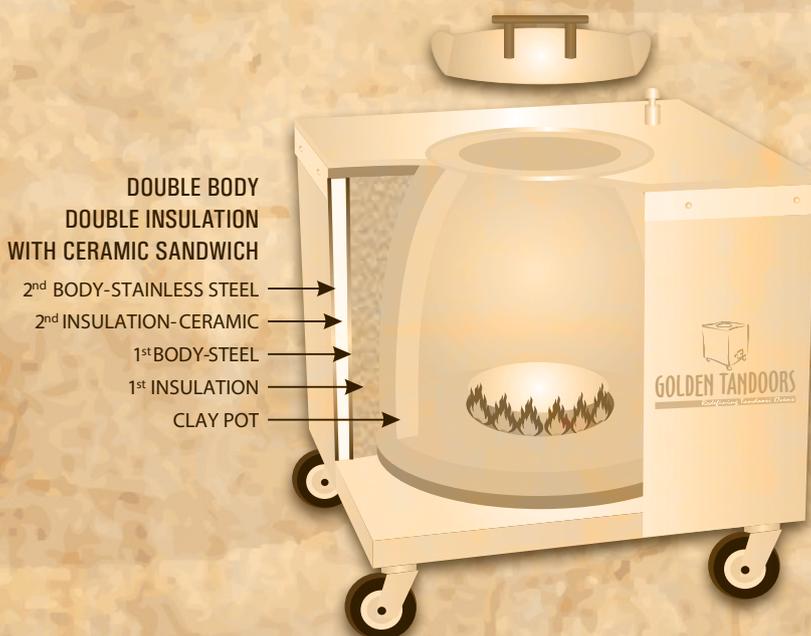
THE TANDOOR

The Heart of Indian Cooking

Tandoor Ovens are the latest trend in alfresco dining using a traditional curved cylindrical pot, made by Clay Pot Artisans from locally sourced river clay, using ancient techniques for an authentic Tandoori flavour.

With heat as high as 450 degree Celsius, combined with the convection and radiant heat transfer from the pot, the food is cooked in minutes locking in juices.

Ideal for Indian, Thai, Malaysian & Vietnamese Cooking including Naan Bread, Roti, Pizza, Seafood, Meat, Chicken, Lamb, Goat, Duck & more....



Golden Tandoors Range of Charcoal Tandoors are manufactured in the most authentic manner to provide the best so as to enable the restaurant chef to deliver Authentic Indian Style Cuisine. Models to suit every need from a large banquet or catering venue, fine dining restaurant to a small takeaway or home patio setting.

FEATURES

- Supplied ready to use with Skewers, Tongs & Gaddi
- ANSI Certified Clay made authentically in India
- Double insulated with layers of clay, ceramic, steel and stainless steel to minimise heat loss
- Double body Monoque chassis design
- Designed for maximum heat retention
- High quality Stainless Steel Exterior
- Long lasting specially build reinforced clay
- Heavy duty certified wheels with brake for easy placement & mobility
- Stainless Steel Towel hanger*
- The outer body remains cooler to touch due to multiple layers of insulation
- Heavy duty stainless steel top cover
- Stainless Steel Bowl, Lid & Handle



GT-380BBR



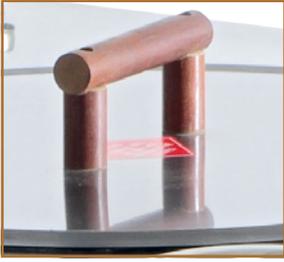
GT-400BBS



GT-610

Model	GT-380BBR	GT-400BBS	GT-610
Capacity	1 - 5 Guests	1 -5 Guests	30 Plus Guests
Dimensions (mm)	380W x 380D x 540H	400W x 410D x 540H	610W x 710D x 810H
Weight	35 Kg	40 Kg	180 Kg
Fuel Source	Charcoal	Charcoal	Charcoal

CHARCOAL TANDOOR OVENS



Heat Resistant Handle on Mouth Cover



Stainless Steel Basting Bowl



Stainless Steel Towel Hanger



Lockable Heavy Duty Wheels



GT-810

GT-925

GT-710

40 Plus Guests

710W x 810D x 860H

250 Kg

Charcoal

GT-810

70 Plus Guests

810W x 920D x 940H

300 Kg

Charcoal

GT-925

120 Plus Guests

820W x 1010D x 1010H

400 Kg

Charcoal

Golden Tandoors Range of Gas Tandoors are manufactured in the most authentic manner to enable the restaurant chef to deliver Authentic Indian Style Cuisine.

The Gas Range of Tandoor Ovens are easy to install and use, ideal for environments where electricity is limited such as outdoor catering environments. Cost effective through the efficient use of Gas, Golden Tandoors Gas Tandoor Ovens use very high heat burners to replace charcoal while still delivering that unique Tandoori flavour.

FEATURES

- Ideal for environments where electricity is limited or charcoal is impractical
- Supplied ready to use (No fitting of Burners, plate or control valves required)
- Auto Ignition – (No More Match Lights or Burning Paper)
- Heavy Duty Commercial Gas Burners
- Easy to use - Ignition and Gas Control Knob ergonomically positioned
- Heavy duty taper top cover for gas escape to prevent buildup
- Flame Failure safety device
- IAPMO Approved for use in Australia, New Zealand & the Pacific under AS 4563 – 2004



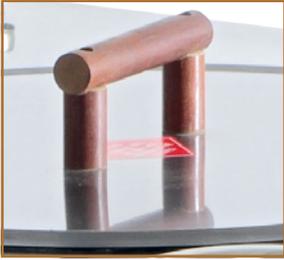
GT-610AG



GT-710AG

Model	GT-610AG	GT-710AG
Capacity	30 Plus Guests	40 Plus Guests
Dimensions (mm)	610W x 710D x 810H	710W x 810D x 860H
Weight	190 Kg	250 Kg
Fuel Source	NG / LPG / ULPG	NG / LPG / ULPG
Gas Consumption (MJ)	45 (NG) / 33 (LPG/ULPG)	45 (NG) / 33 (LPG/ULPG)
Power Requirements	N/A	N/A

GAS TANDOOR OVENS



Heat Resistant Handle on Mouth Cover



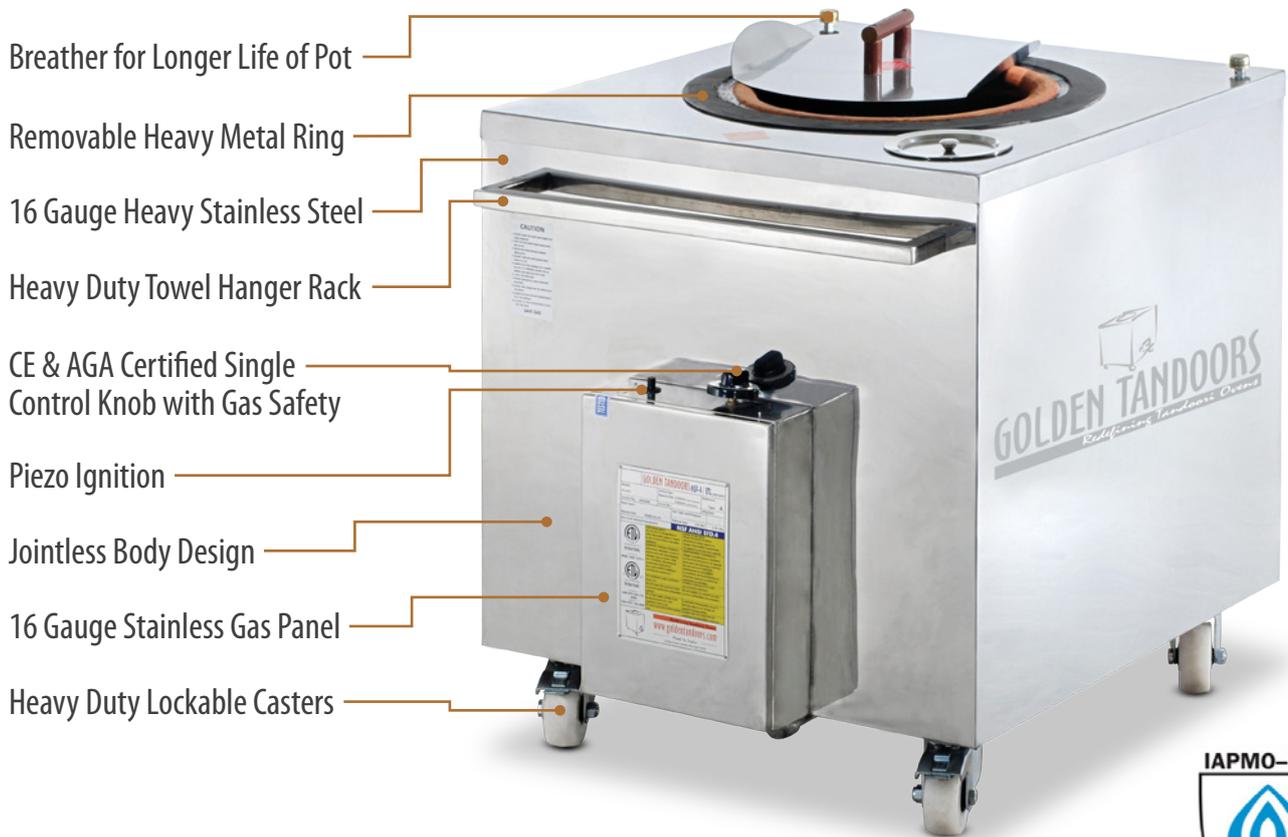
Stainless Steel Basting Bowl



Stainless Steel Towel Hanger



Lockable Heavy Duty Wheels



GT-810AG



GT-810AG

70 Plus Guests

810W x 920D x 940H

350 Kg

NG / LPG / ULPG

90 (NG) / 60 (LPG/ULPG)

N/A

GT-925AG

120 Plus Guests

920W x 1010D x 1010H

500 Kg

NG / LPG / ULPG

90 (NG) / 60 (LPG/ULPG)

N/A

Golden Tandoors Range of Professional Electric Tandoors are manufactured in the most authentic manner to enable the restaurant chef to deliver Authentic Indian Style Cuisine with new world Electric convenience.

Electric Tandoors are easy to use and are well suited for Airports, Restaurants, Lounges, Cruise Liners, and Shopping Centres where Gas & Charcoal use is not permitted.

FEATURES

- Experience Authentic Tandoor cooking with the convenience and speed of Electric Operation
- Precise control of temperature with fast heat up
- Power Saving Standby Function
- Double Insulation with High Quality Ceramic Sandwich
- No Heavy Exhaust Fumes to Vent
- High Capacity Long Life Electric Heaters
- Digital Temperature Controller with Display



GT-610EL



GT-810EL

Model	GT-610EL	GT-710EL	GT-810EL
Capacity	30 Plus Guests	40 Plus Guests	70 Plus Guests
Dimensions (mm)	610W x 710D x 860H	710W x 810D x 860H	810W x 920D x 940H
Weight	300 Kg	360 Kg	470 Kg
Power	220V or 380/440V	380/440V 3 Phase	380/440V 3 Phase

ELECTRIC TANDOOR OVENS

