

Clayburn
Pizza Ovens



Robata
Flame Grills



Mosaic Collection



Shahi Tandoors®

Est 1974

London, UK
+44 (0)20 8896 2696

ClayOvens.com

2011 Catalogue



CLAYBURN FORNETTE

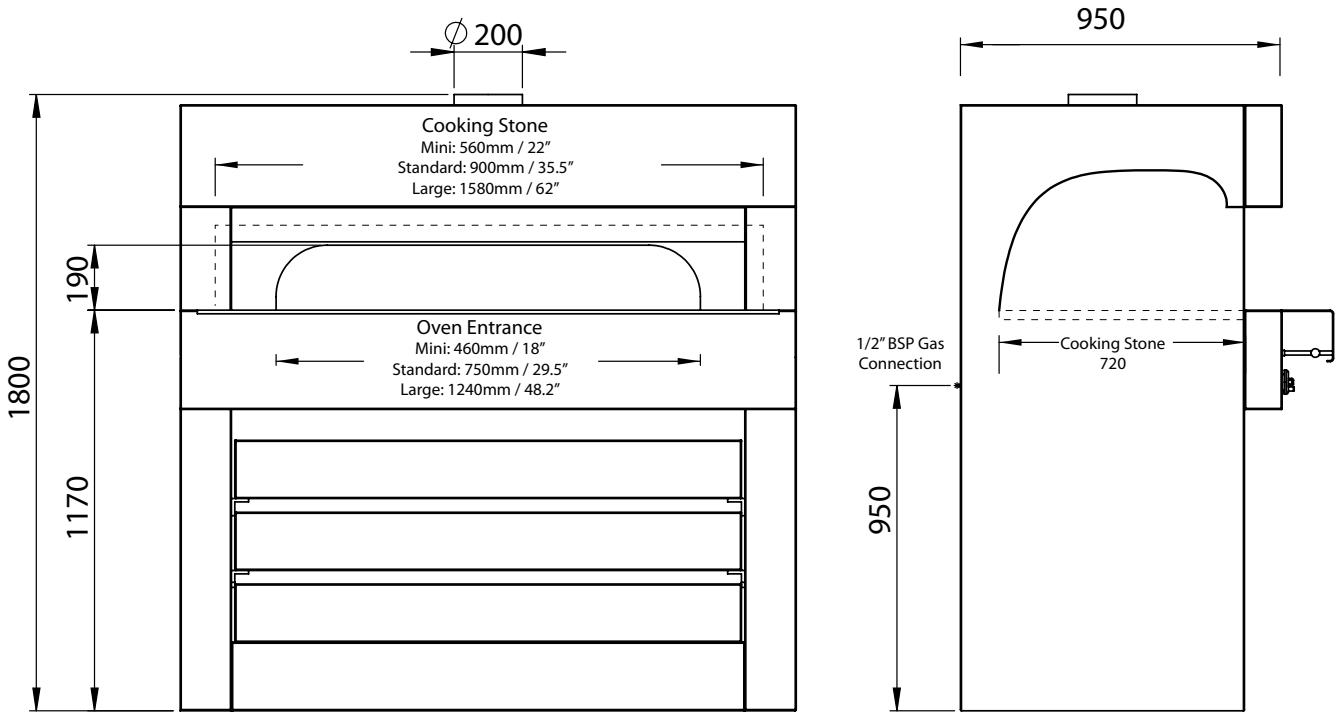
Enjoy the many advantages of this gas fired pizza oven:

- *No cold spots or moisture within the oven thanks to the inner clay dome*
- *Low operation cost due to efficient floating flame burners and well insulated inner clay dome*
- *Option to burn wood for ambience and aroma*
- *Easy access to cooked foods due to the hearth's wide opening*
- *Beautifully exposed rear floating flame enhances restaurant décor*
- *Easy to clean removable shelves*
- *Sizes and finishes can be tailor made*





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



TECHNICAL DATA

HEAT INPUT

Standard

High Setting	*14kw/46,000 Btu (net)*
Low Setting	*4.2kw/14,400 Btu (net)*

Large

High Setting	*26.5kw/86,000 Btu (net)*
Low Setting	*10.4kw/33,000 Btu (net)*

HEARTH CAPACITY

Mini

Pizza Size	***Capacity***	***Hearth dimensions***
10” Pizza	*4*	*22” (560) x 28” (710)*
Standard		
10” Pizza	*6*	*36” (915) x 28” (710)*
Large		
10” Pizza	*10*	*62” (1575) x 28” (710)*

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CLAYBURN AMBERGLOW

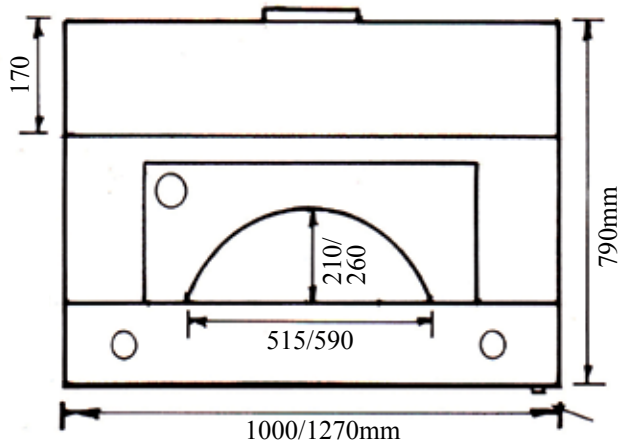
A gas fired and wood burning pizza oven in one. *Enjoy the benefits of gas efficiency and the added visual impact of a wood burning pizza oven. Thanks to the special clay mix interior, heat is distributed evenly, banishing cold spots and leaving a moist-free atmosphere. This ensures that every pizza is cooked to perfection. Sizes and finishes can be tailor made*



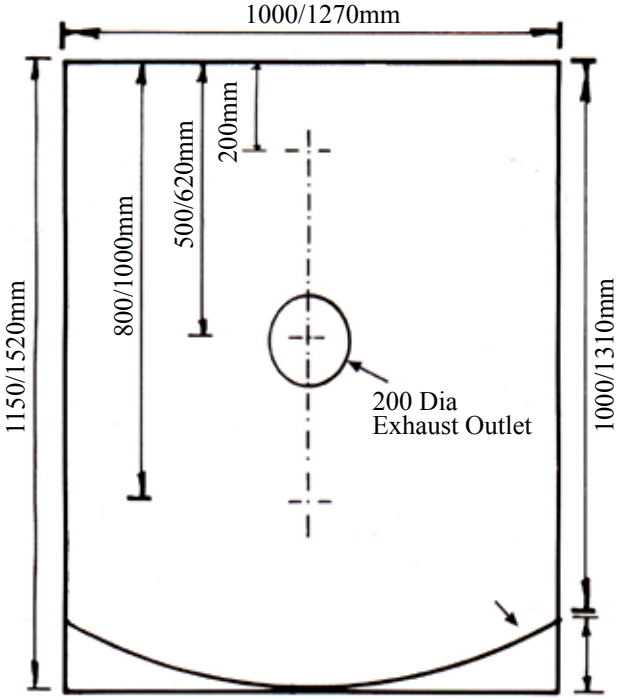


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STANDARD/LARGE



2 x 1/2" BSP gas inlet at rear



PLAN VIEW

TECHNICAL DATA

HEAT INPUT

Standard

High Setting	*22.5kw / 72,000 Btu (net)*
Low Setting	*48.7kw / 28,000 Btu (net)*
Gas Supply Pressure	*20mbar / 7 inch*
Injector size	*Ø 2.64mm / 3/16inch*
Gas rate	*2.39m^3/ hr*

Large

High Setting	*26.5kw / 86,000 Btu (net)*
Low Setting	*10.4kw / 33,000 Btu (net)*
Gas Supply Pressure	*20mbar / 7inch*
Injector size	*Ø 2.64mm / 3/16inch*
Gas rate	*2.72m^3/ hr*

HEARTH CAPACITY

920 x 1220 (36" x 48")		**690 x 920 (27" x 36")**	
Pizza Size	***Capacity***	***Pizza Size***	***Capacity***
8" Pizza	*16*	*8" Pizza*	*9*
10" Pizza	*10*	*10" Pizza*	*6*
12" Pizza	*6*	*12" Pizza*	*4*

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ROBATA FLAME GRILL™

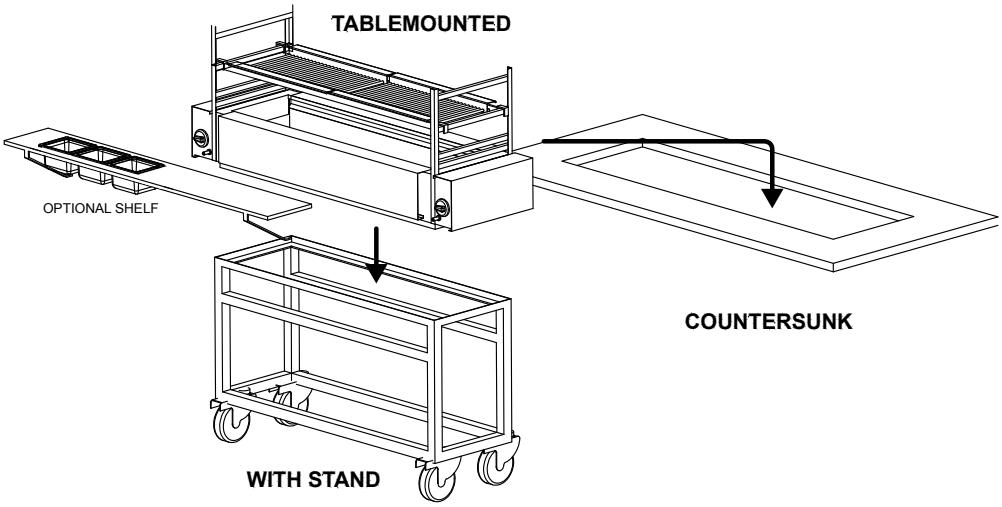
The most innovative grill on the market.

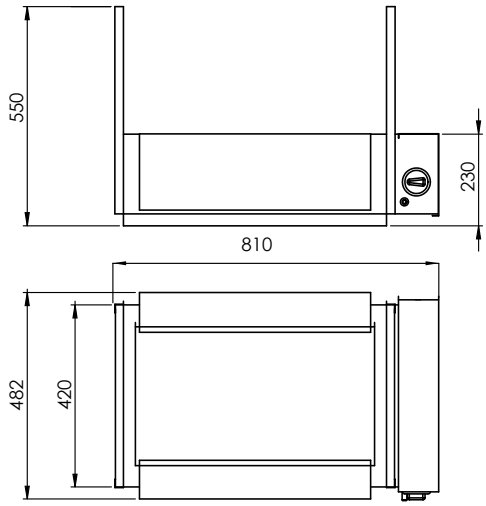
- *Instant gas-fired cooking.*
- *Even heat distribution system.*
- *Can be used with charcoal or lump wood for extra aroma.*
- *3 tier cooking for searing, cooking and resting.*
- *Freestanding, countersunk and table-mounted versions.*
- *Custom made to your specifications.*
- *Designed for easy maintenance and cleaning.*
- *Natural gas, LPG or pure solid fuel.*



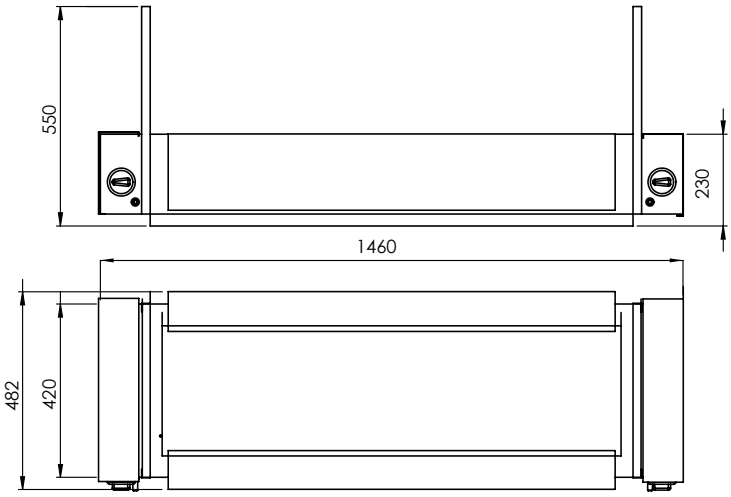


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STANDARD



LARGE





TECHNICAL DATA

Heat Output:

Single Unit

High Setting	*26.5kw / 86,000 Btu (net)*
Low Setting	*10.4kw / 33,000 Btu (net)*
Gas Supply Pressure	*20mbar / 7inch*
Gas rate	*2.75m^3 / hr*

Installation Requirements:

Recommended to install under vented hood.

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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.







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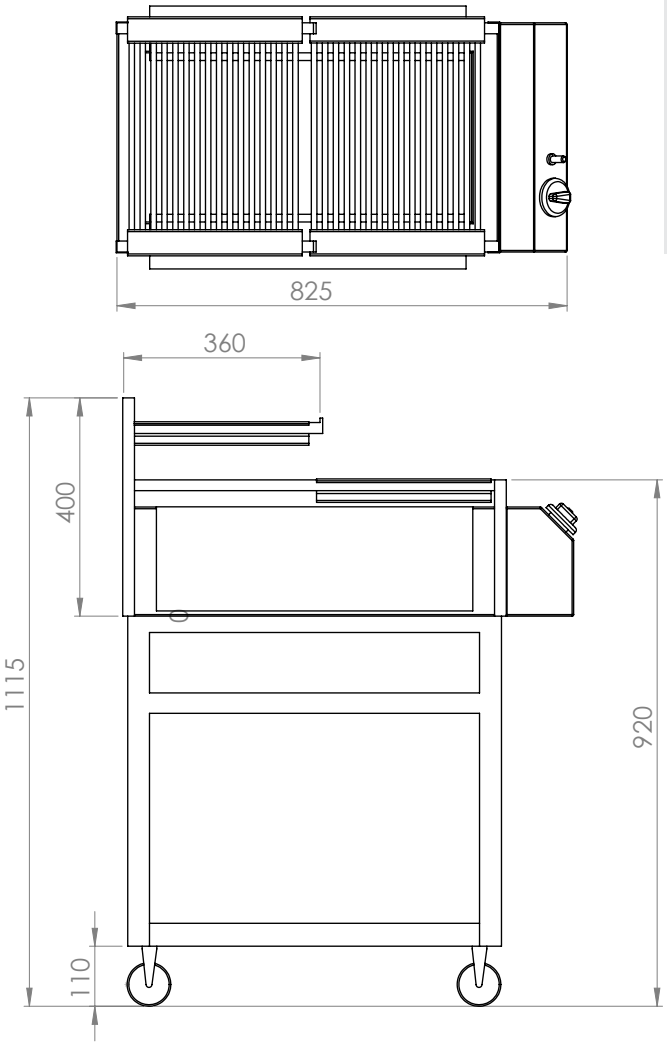
TECHNICAL DATA

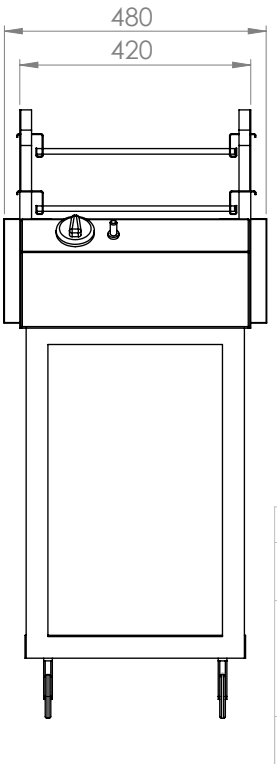
HEAT INPUT

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^3/ hr*

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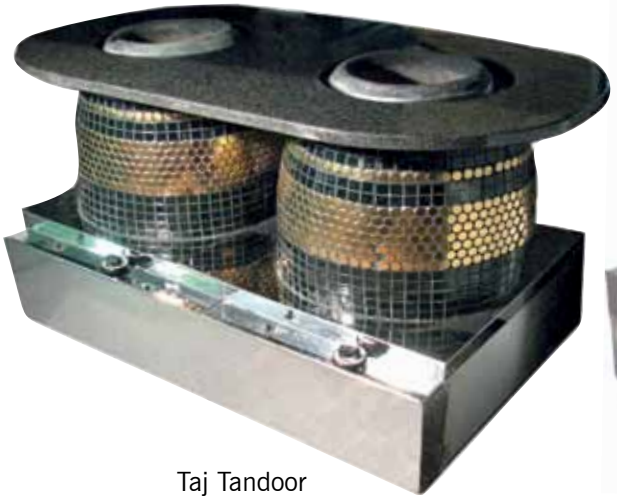
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SHAHI MOSAIC COLLECTION

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



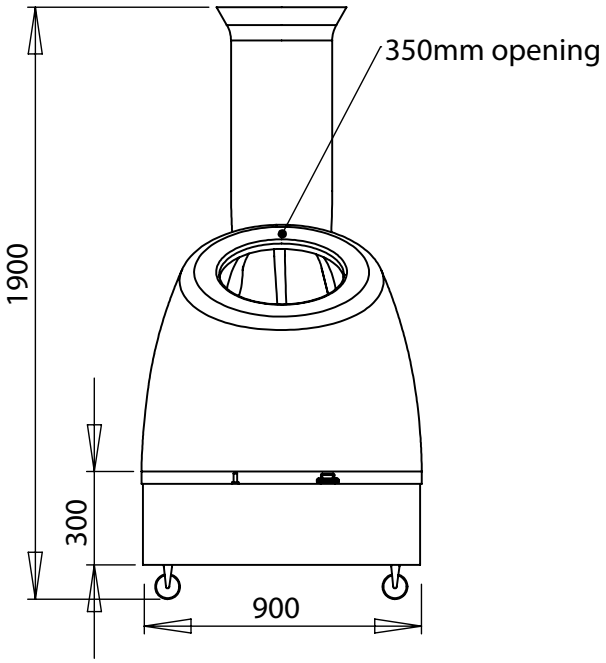
Noor Tandoor



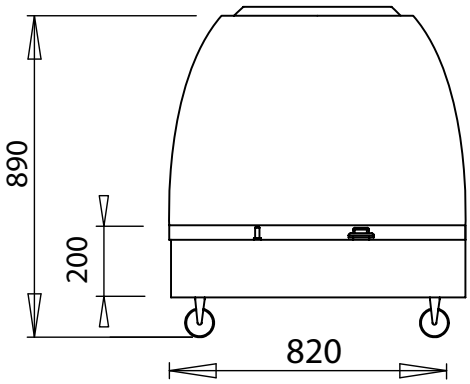
Jasmine Tandoor

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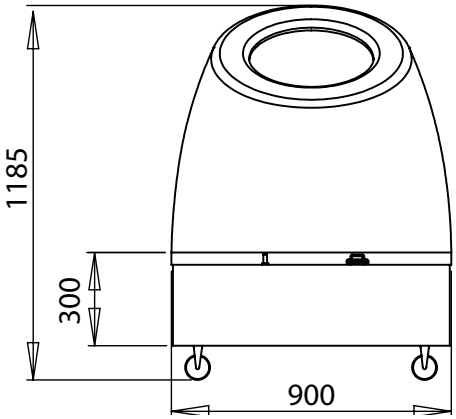
Jasmine



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.

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PATENT PENDING
CE
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SHAHI TANDOOR® - CHARCOAL

- *The Shahi Tandoor has undergone over 30 years of extensive research and development*
- *The pots are made with a special in-house clay mix for maximum thermal shock resistance*
- *Low operation cost due to efficient insulation*
- *Shahi Tandoor is easy to operate and maintain*
- *Unit is mobile with heavy duty swivel castors.*

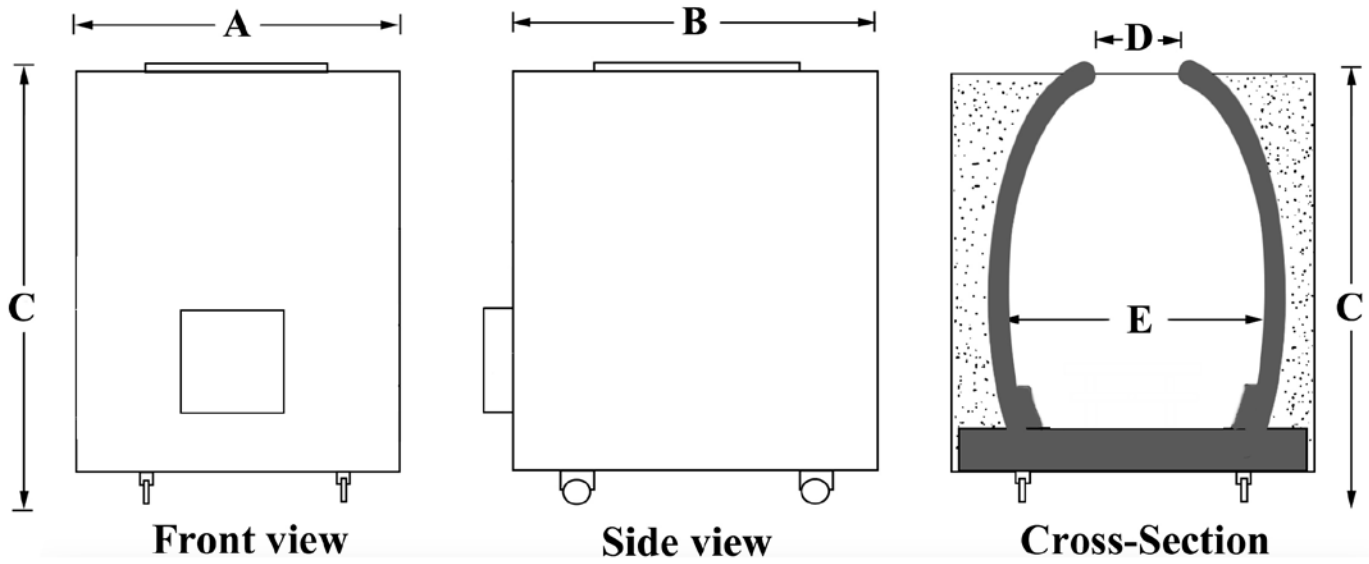






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TECHNICAL DATA



	A	B	C	D	E	WGT
SIZE ONE	24” 600mm	27.5” 700mm	36” 920mm	10” 255mm	20” 500mm	280lbs 130kgs
SIZE TWO	28” 715mm	32.5” 825mm	35” 890mm	13.5” 340mm	25” 630mm	360lbs 165kg
SIZE THREE	32” 810mm	36” 910mm	35” 890mm	14.5” 370mm	27” 690mm	400lbs 185kg

Stainless Steel structural frame

Mica insulation with high thermal resistance throughout cavity

Air inlet through front air vent with manual adjustment

Cooking rods and a stainless steel lid are provided

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Please note: The inner clay pot is made from naturally sourced material and variations of shrinkage might occur. Fissures may appear on the surface, but these will not impede the cooking ability of the oven. A kit with full instructions is provided for routine maintenance.

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SHAHI TANDOOR® - GAS FIRED

- *The Shahi Tandoor has undergone over 30 years of extensive research and development*
- *The pots are made with a special in-house clay mix for maximum thermal shock resistance*
- *Low operation cost due to efficient insulation and balanced burner combustion*
- *Shahi Tandoor is easy to operate and maintain*
- *Unit is mobile with heavy duty swivel castors*
- *Available in natural gas or LPG (Bottled gas)*

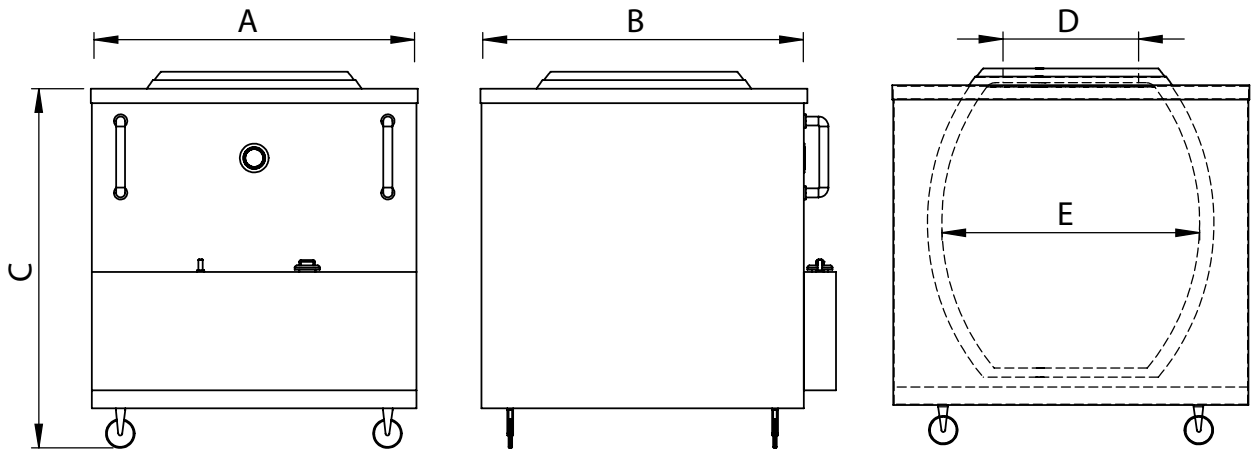






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SIZE ONE	**24" 600mm**	**27.5" 700mm**	**36" 920mm**	**10" 255mm**	**20" 500mm**	**280lbs 130kgs**
SIZE TWO	**28" 715mm**	**32.5" 825mm**	**35" 890mm**	**13.5" 340mm**	**25" 630mm**	**360lbs 165kg**
SIZE THREE	**32" 810mm**	**36" 910mm**	**35" 890mm**	**14.5" 370mm**	**27" 690mm**	**400lbs 185kg**

	Natural Gas	Propane Gas
Heat Input (size 1/2)	10kw (net) 35000Btu	10kw (net)
Heat Input (size 3)	14kw (net) 45000Btu	14kw (net)
Gas Supply Pressure	20 mbar	37mbar
Burner Pressure (High rate:)	15-16 mbar	35-36 mbar
Burner Pressure (Low rate)	Low rate: 6-7mbar	26-27 mbar
Gas Rate	0.95 m^3 /hour	0.72 kg /hour

Cooking rods and a stainless steel lid are provided

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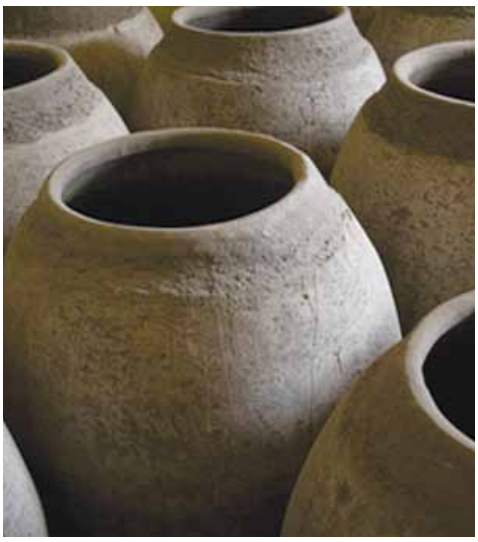
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SHAHI TANDOOR® - DELUXE

- *Stylishly contoured design*
- *"Easy clean" moulded top surface allows unit to sit flush against rear wall*
- *Low operation cost due to efficient insulation between clay pot and stainless steel frame*
- *Inner pot made with special in-house clay mix for maximum thermal shock*
- *Unit is mobile with heavy duty swivel castor wheels*
- *Available in natural gas or LPG (bottled gas)*

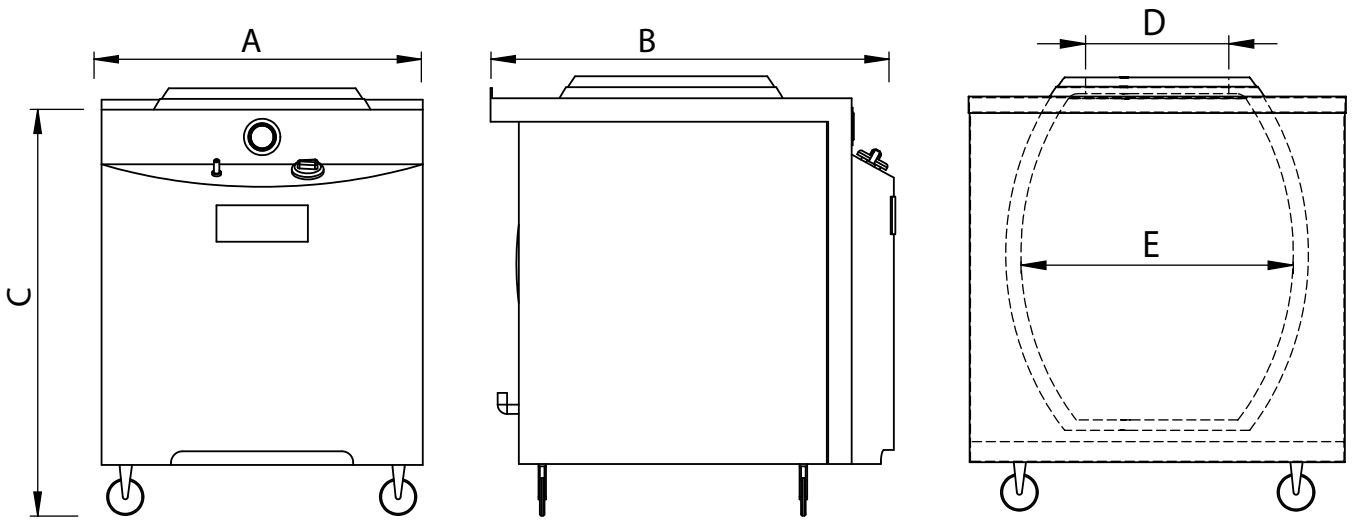






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SIZE TWO	**28" 715mm**	**32.5" 825mm**	**35" 890mm**	**13.5" v**	**25" 630mm**	**360lbs 165kg**
SIZE THREE	**32" 810mm**	**36" 910mm**	**35" 890mm**	**14.5" 370mm**	**27" 690mm**	**400lbs 185kg**

	Natural Gas	Propane Gas
Heat Input (size 1/2)	10kw (net) 35000Btu	10kw (net)
Heat Input (size 3)	14kw (net) 45000Btu	14kw (net)
Gas Supply Pressure	20 mbar	37mbar
Burner Pressure (High rate:)	15-16 mbar	35-36 mbar
Burner Pressure (Low rate)	Low rate: 6-7mbar	26-27 mbar
Gas Rate	0.95 m^3 /hour	0.72 kg /hour

Cooking rods and a stainless steel lid are provided

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Please note: The inner clay pot is made from naturally sourced material and variations of shrinkage might occur. Fissures may appear on the surface, but these will not impede the cooking ability of the oven. A kit with full instructions is provided for routine maintenance.

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SHAHI TANDOOR® - ELECTRIC

The Shahi Tandoor electric is ideal for locations where gas is not permitted such as:

- *Airports, Cruise-liners and Shopping Malls*
- *Pots are made with our special clay mix for maximum thermal shock resistance*
- *Ergonomically designed top surface allows unit to sit flush against rear wall*
- *No exhaust fumes to vent*
- *Unit is mobile with heavy duty swivel castors*

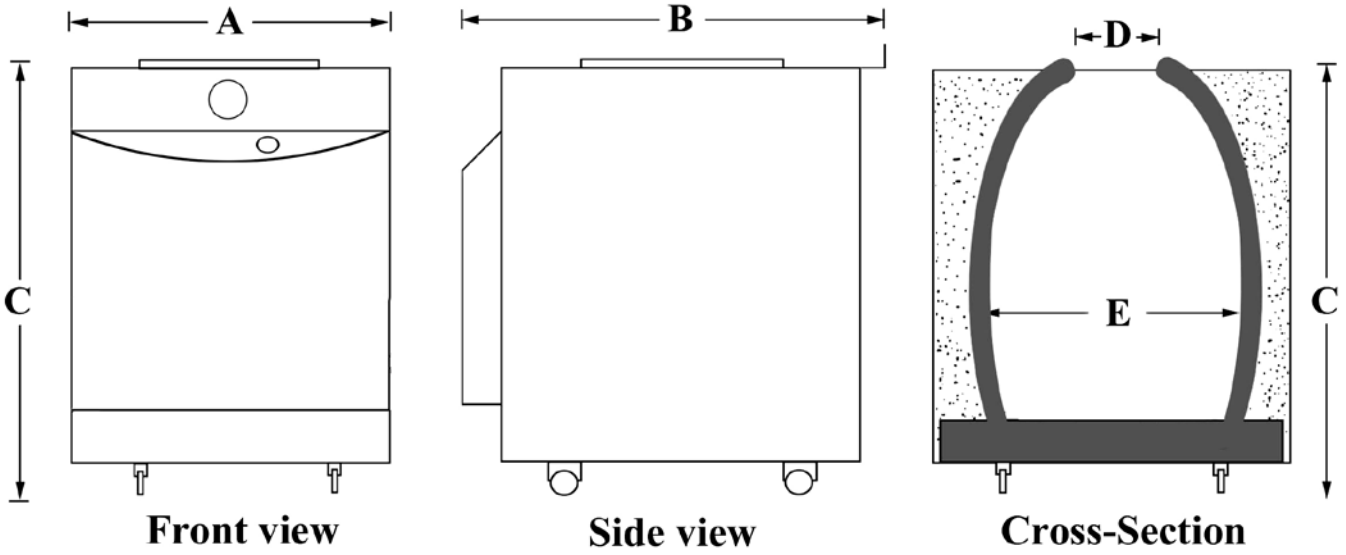






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TECHNICAL DATA



Front view | Side view | Cross-Section

	A	B	C	D	E	WGT
STANDARD	**27.75” 705mm**	**33.5” 850mm**	**35” 890mm**	**13.5” 340mm**	**25” 630mm**	**360lbs 165kg**

The thermal energy produced by the elements, radiates throughout the oven allowing traditional naan bread to be baked on the clay wall.

The optimum cooking temperature is set using the thermostat.

The Shahi Tandoor Electric is designed for use in locations where 3 phase current is available, producing similar heat-up times to its gas-fired cousin.

Voltage: *380-415v AC*
Power: *9kW (16 A)*
Phase: *3-phase (3P+E)*

This product is made with the safest materials conforming to the European standards as set out in the Low Voltage Electrical Equipment COUNCIL DIRECTIVE 73/23/EEC of 19 February 1973.

Installation must also conform to all local codes and be performed by an authorised electrician.

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SHAHI TAFTOON

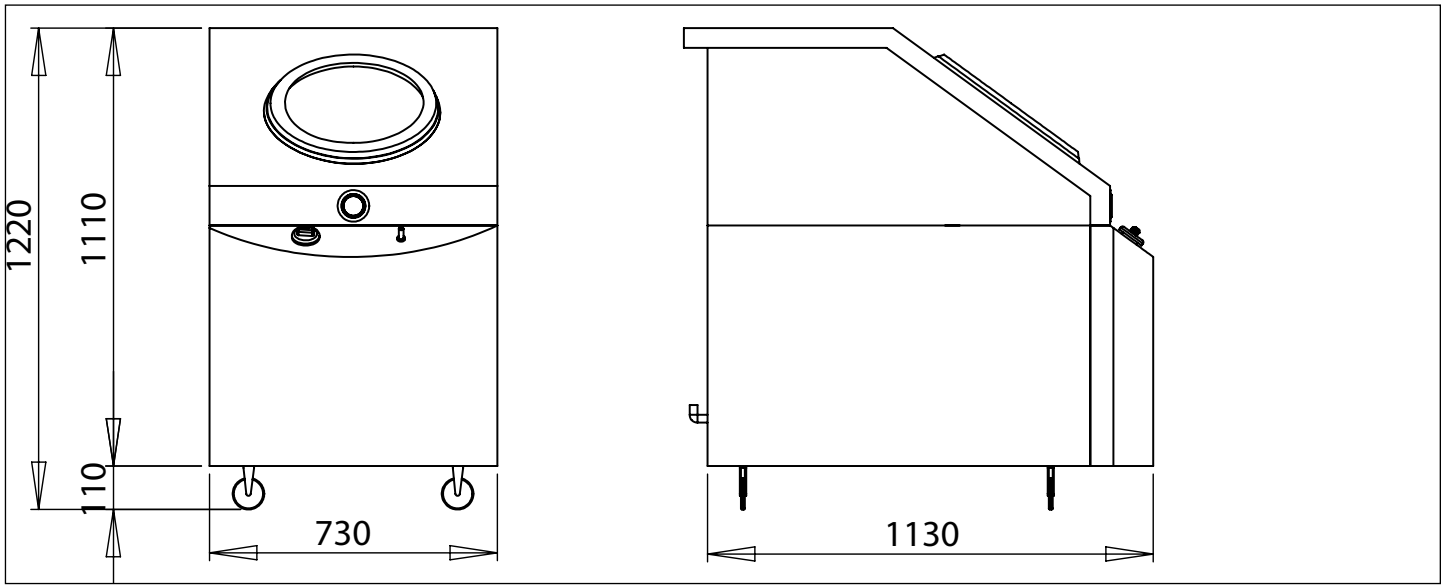
The Shahi Taftoon has been expertly designed to produce thin lavish bread of up to 500mm in diameter.

- *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*

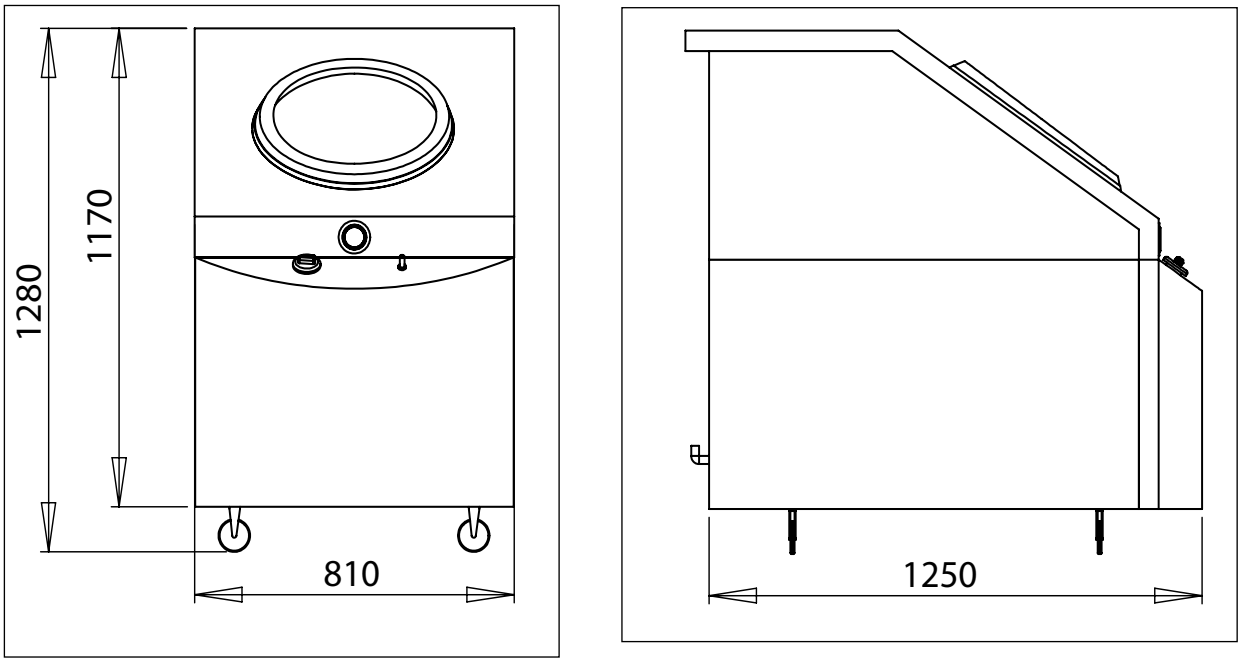




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STANDARD



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.

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