



GOLDEN TANDOORS

Redefining Tandoori Ovens



NSF/ANSI-4/ETL
CERTIFIED RANGE OF GAS TANDOOR OVENS

**RESTAURANTS | BANQUETS
& TAKEAWAYS**

FEATURES

- READY TO USE (NO FITTINGS OF BURNERS OR PLATE OR CONTROL VALVES).
- AUTO IGNITION – CSA CERTIFIED* (NO MORE MATCH LIGHTS OR BURNING PAPER)
- PANEL DESIGN TO SUIT LEFT HANDED AND RIGHT HANDED USERS.
- FLAME FAILURE SAFETY DEVICE – CSA/AGA/CE CERTIFIED* (SAFETY AT WORK)
- PILOT FLAME – CSA CERTIFIED* (GET CONVENIENCE AND SAVE GAS TOO)
- HEAVY DUTY GAS BURNER (VERY HIGH BTU/KW WITH SIM CONTROL)
- DOUBLE INSULATED WITH CERAMIC INSULATION.
- DOUBLE BODY MONOCOQUE CHASSIS DESIGN.
- ECONOMICAL & FUEL SAVER.
- HIGH QUALITY STAINLESS STEEL EXTERIOR.
- VERY HEAVY DUTY BURNER BAFFLE PLATE (DEFLECTS FLAME WHERE MOST REQUIRED – LASTS VERY LONG).
- HEAVY DUTY CERTIFIED WHEELS WITH BRAKE FOR EASY PLACEMENT & MOBILITY.
- STAINLESS STEEL TOWEL HANGER (REMOVABLE AS PER CHEF'S CHOICE)
- HEAVY DUTY TOP COVER FOR GAS ESCAPE (CANNOT COMPLETELY CLOSE THE LID ACCIDENTLY – AVOIDS BUILD UP OF BAD GASES & INCREASES LIFE OF CLAY POT)
- THE OUTER BODY REMAINS COOL THUS THE USER WORKS UNDER NO FATIGUE WITH A LESS HEATED SURROUNDING.
- EASY ACCESS FOR GAS PIPE LINE AND BURNER. (SERVICING & CLEANING IS EASY)
- PROPER ENTRY POINT FOR GAS AT BACK OF THE TANDOOR (NO MORE HANGING PIPES POSING RISK)

GAS TANDOOR OVENS WITH PRE-INSTALLED SAFETY DEVICES, FLAME CONTROL & AUTO IGNITION

AUTHENTIC TANDOORS FOR THE PERFECT TANDOORI TASTE FROM THE LAND OF TANDOORI FOOD





GT-9100 GAS TANDOOR

WORLD'S LARGEST POT SIZE NSF/ANSI-4/ETL SANITATION & GAS CERTIFIED TANDOORI OVEN

16 GAUGE THICK
Stainless Steel

BOWL
Stainless Steel

SPECIAL
Clay Pot

GAS CONTROLS
on knee height

DOUBLE BODY
Double Insulation

SPECIFICATIONS

Product Description	Stainless Steel Clay Clad Oven for Commercial Establishments
Gas Type	L.P GAS / Natural Gas
Gas Pressure	W.C 11 / W.C 7
Gas Safety	Equipped with Flame Failure Safety Device Thermocouple, Pilot & Flame Control
Input BTU	140000 BTU Minimum Recommended Incoming Line, Actual usage may be less depending on use. 3/4 Female Connection.
Electrical Input	No Electric Connection Required
Dimensions	Dimensions are rounded off to the nearest inch. Hand made product so some variations in the size
Height (with wheels)	37 Inch
Width	36 Inch
Depth (with panel)	40 Inch
Mouth Opening	19 Inch
Weight (Approx)	1150 lbs

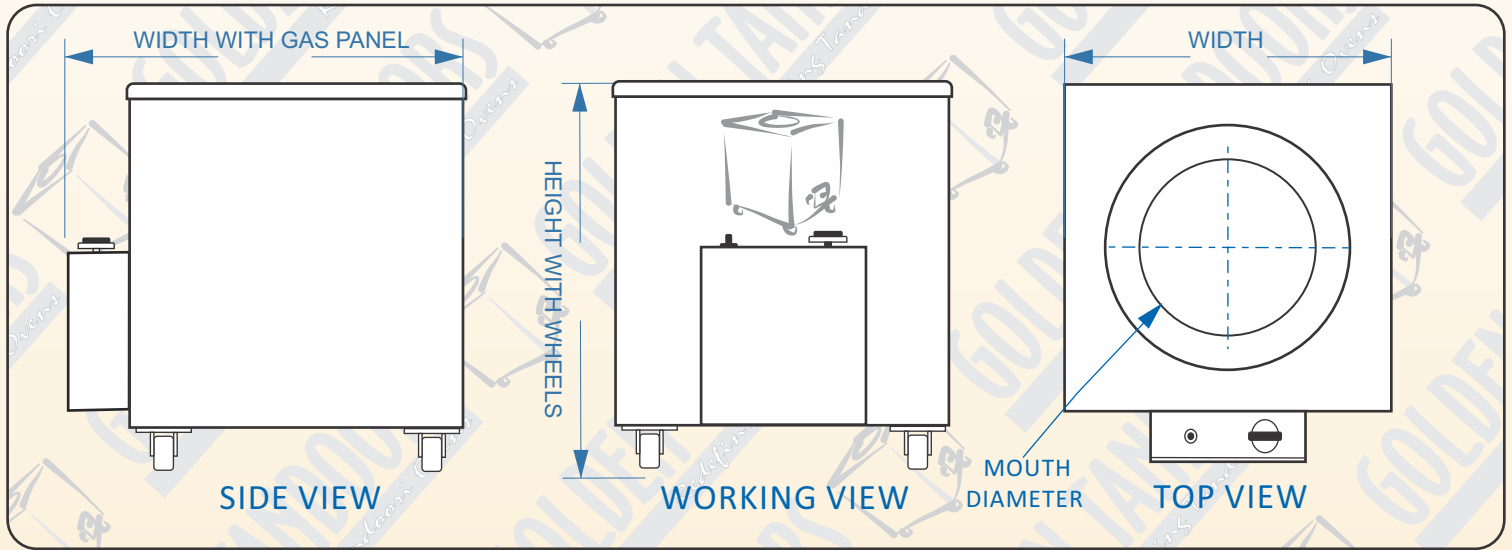


ANSI / NSF STD 4



ANS Z83 & CSA 1.8b

BEST TANDOOR FOR VERY LARGE & TOO MANY BREADS



GT-8150 GAS TANDOOR

VERY LARGE BELLY HIGH BTU TANDOOR TO HANDLE HIGH VOLUME BREADS & SKEWERS

16 GAUGE THICK
Stainless Steel

BOWL
Stainless Steel

SPECIAL
Clay Pot

GAS CONTROLS
on knee height

DOUBLE BODY
Double Insulation

SPECIFICATIONS

Product Description	Stainless Steel Clay Clad Oven for Commercial Establishments
Gas Type	L.P GAS / Natural Gas
Gas Pressure	W.C 11 / W.C 7
Gas Safety	Equipped with Flame Failure Safety Device Thermocouple, Pilot & Flame Control
Input BTU	110000 BTU Minimum Recommended Incoming Line, Actual usage may be less depending on use. 3/4 Female Connection.
Electrical Input	No Electric Connection Required
Dimensions	Dimensions are rounded off to the nearest inch. Hand made product so some variations in the size
Height (with wheels)	37 Inch
Width	34 Inch
Depth (with panel)	38 Inch
Mouth Opening	17 Inch
Weight (Approx)	925 lbs



ANSI / NSF STD 4



ANS Z83 & CSA 1.8b

BEST FOR LARGE RESTAURANTS & BANQUETS





GT-8100 GAS TANDOOR

NORTH AMERICA'S BIGGEST BELLY 32 INCH TANDOOR OVEN DUAL CERTIFIED

SPECIFICATIONS

Product Description	Stainless Steel Clay Clad Oven for Commercial Establishments
Gas Type	L.P GAS / Natural Gas
Gas Pressure	W.C 11 / W.C 7
Gas Safety	Equipped with Flame Failure Safety Device Thermocouple, Pilot & Flame Control
Input BTU	100000 BTU Minimum Recommended Incoming Line, Actual usage may be less depending on use. 3/4 Female Connection. No Electric Connection Required
Electrical Input	
Dimensions	Dimensions are rounded off to the nearest inch. Hand made product so some variations in the size
Height (with wheels)	35 Inch
Width	32 Inch
Depth (with panel)	36 Inch
Mouth Opening	16 Inch
Weight (Approx)	875lbs



PERFORMS IN RESTAURANTS & BANQUETS



GT-7100 GAS TANDOOR

15 INCH MOUTH & 28 INCH WIDTH FITS & SUPPORTS SMALL RESTAURANTS & TAKEOUTS

SPECIFICATIONS

Product Description	Stainless Steel Clay Clad Oven for Commercial Establishments
Gas Type	L.P GAS / Natural Gas
Gas Pressure	W.C 11 / W.C 7
Gas Safety	Equipped with Flame Failure Safety Device Thermocouple, Pilot & Flame Control
Input BTU	55000 BTU Minimum Recommended Incoming Line, Actual usage may be less depending on use. 3/4 Female Connection. No Electric Connection Required
Electrical Input	
Dimensions	Dimensions are rounded off to the nearest inch. Hand made product so some variations in the size
Height (with wheels)	34 Inch
Width	28 Inch
Depth (with panel)	32 Inch
Mouth Opening	15 Inch
Weight (Approx)	725 lbs



SMALL TANDOOR LARGE PERFORMANCE



GT-5100 GAS TANDOOR

GAS CERTIFIED CATERING GAS TANDOOR OVEN THAT IS CHANGING THE WAY AMERICA COOKS

SPECIFICATIONS

Product Description	Stainless Steel Clay Clad Oven for Commercial Establishments
Gas Type	L.P GAS / Natural Gas
Gas Pressure	W.C 11 / W.C 7
Gas Safety	Equipped with Flame Failure Safety Device Thermocouple, Pilot & Flame Control
Input BTU	55000 BTU Minimum Recommended Incoming Line, Actual usage may be less depending on use. 3/4 Female Connection. No Electric Connection Required
Electrical Input	
Dimensions	Dimensions are rounded off to the nearest inch. Hand made product so some variations in the size
Height (with wheels)	34 Inch
Width	24 Inch
Depth (with panel)	28 Inch
Mouth Opening	13 Inch
Weight (Approx)	450 lbs



CAFÉ | FUSION CUISINE | SMALL RESTAURANTS & TAKEOUTS





GOLDEN TANDOORS

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ACCESSORIES PROVIDED IN THE BOX



HEAVY DUTY INSULATED MOUTH COVER WITH
HEAT RESISTANT HANDLE
LIVE SERIES DESIGN SHALL CHANGE



GADDI - BREAD PAD
RING REINFORCED FOR SHAPE RETENTION
COVER CAN BE CHANGED FOR HYGEINE



REMOVABLE METAL RING KADA
USED FOR TOO MANY SKEWERS
REMOVABLE WITHOUT TOOLS



CERAMIC BLOCKS TO RETAIN HEAT
ASSIST IN BREAD COOKING AND DISPERSE
FOOD FAT THAT FALLS ON THE BAFFLE

**4 Pcs
ROUND
THICK**



THICK ROUND STAINLESS STEEL SKEWERS WITH
EYE STOPPER AND HANGER. 4 PCS COME WITH
EACH TANDOOR

**4 Pcs
ROUND
THIN**



THIN ROUND STAINLESS STEEL SKEWERS
WITH EYE STOPPER AND HANGER. 4 PCS
COME WITH EACH TANDOOR

**4 Pcs
SQUARE
THIN**



MEDIUM SQUARE STAINLESS STEEL SKEWERS
WITH EYE STOPPER AND HANGER. 4 PCS
COME WITH EACH TANDOOR



HEAVY DUTY HAND BEAT FOR SHAPE & BACK
ROUNDED FOR STABILITY & BALANCE. 2 PCS
BREAD REMOVAL WITH EACH UNIT



GAS SPARE PARTS THAT YOU MIGHT REQUIRE
DURING EVERYDAY OPERATION OF THE UNIT ARE
INCLUDED FOR EASE OF WORKING



BACK STOPPERS STAINLESS STEEL WITH
RUBBER MOUNTS FOR MAINTAINING DISTANCE
FROM WALL TO THE EQUIPMENT
Square Models Only



WIRE HOSE RESTRAINER TO ENSURE THE
HOSE IS NEVER PULLED WHEN MOVING
TANDOOR FOR CLEANING IN THE KITCHEN
Square Models Only



SPARE CLAY BLOCKS FOR MAINTAINING
TANDOOR WHEN REQUIRED*
SUPPLIED TO LIMITED COUNTRIES ONLY



OPERATOR & INSTALLATION MANUAL
COMES IN BOUND PRINT. TO BE KEPT IN THE
KITCHEN FOR SAFETY



OPTIONAL#
STAINLESS STEEL SKEWER STAND



DOOR DELIVERED
WITH & WITHOUT LIFT GATE OFFLOADING



PACKED IN SPECIAL HIGH
QUALITY LOW WEIGHT WOODEN
PACKING, EACH PACKING IS
DESIGNED IN A MANNER TO TAKE
THE LOAD & TRANSIT HANDLING.
THE DESIGN OF THE PACKING
ENSURES EASE OF USE WITH
FORK TRUCKS AND PALLET
JACKS.



GOLDEN TANDOORS

Redefining Tandoori Ovens

FEATURES



HEAVIEST DUTY CAST IRON BURNERS FOR NON STOP PERFORMANCE & GAS SAVING EASY TO CLEAN AND MAINTAIN



EVERY GAS TANDOOR NEEDS TO BREATHE TO LIVE LONGER & PERFORM BETTER



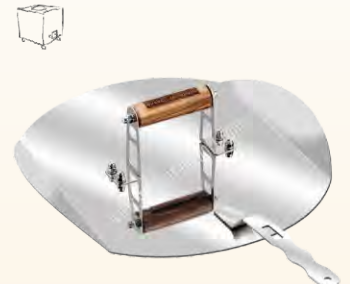
REMOVABLE RING KADA WITH SKEWER HOLDER CHEFS LOVE THIS EASY TO USE FEATURE



CHEF'S ARM DOES NOT TOUCH METAL



SINGLE KNOB GAS CONTROL WITH SAFETY & PIEZO IGNITION. INFINITE SIM TO FULL CONTROL



COOL TOUCH HANDLE WITH DUAL GRIP COVER DESIGN SAVES GAS BUILDUP

WORLD'S HEAVIEST DUTY BURNER BAFFLE PLATE



GAS TANDOOR OVEN OUTPUT DEPENDS ON A SOLID RELIABLE BURNER BAFFLE DESIGN



HEAVIEST DUTY AUTHENTIC HAND MADE CLAY POTS WITH WIDEST BELLY & MOUTH



SANITATION SAFE HEAT RESISTANT WHEELS WITH BRAKE AND DOUBLE BALL BEARINGS



GAS CONNECTION AT BACK FOR EASY WORKING & SAFETY. NO VISIBLE PLUMBING



REMOVABLE STAINLESS STEEL HANDLE BAR CHOICE OF CHEF AS PER USAGE



PIEZO IGNITION FOR EASE NO ELECTRICAL CONNECTION REQUIRED



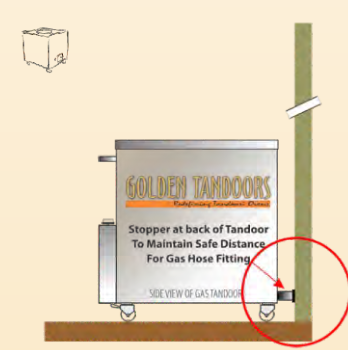
STAINLESS STEEL BOWL ON SELECT MODELS HELPS TO KEEP THE TOP CLEAN & PROVIDE MORE WORKSPACE FOR THE CHEF



PANEL DESIGNED AT KNEE HEIGHT FOR EASE CENTRE PLACED FOR BOTH RIGHT HANDED & LEFT HANDED CHEF'S



GAS HOSE RESTRAINER FOR LARGE MODELS KEEPS SAFETY WHILE TANDOOR IS MOVED FOR CLEANING



STAINLESS STEEL BACK STOPPERS TO MAINTAIN REQUIRED GAP PROVIDES STABILITY IN HEAVY WORK LOADS



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WORLD'S LARGEST INSTALLATION'S OF
CERTIFIED AUTHENTIC GAS TANDOORS



GAS SAFETY CONTROL PANEL

SAFER KITCHEN AIR MEANS MORE ACTIVE WORKFORCE

- ◆ AUTO IGNITION - EASY TO FIRE THE TANDOOR WITH A PRESS OF A BUTTON
- ◆ GAS SAFETY VALVE - FOR SAFETY FOR LEAKAGE OF GAS
- ◆ SINGLE KNOB GAS CONTROL - FROM SIM TO FULL IN UNLIMITED STEPS
- ◆ PILOT CONTROL - GAS PILOT FOR EASE OF WORK
- ◆ HIGH CAPACITY CAST IRON BURNER - HEAVY DUTY TO LAST VERY LONG AND DELIVER MAXIMUM HEAT
- ◆ CARBON MONOXIDE CONTROL - EACH UNIT IS CALIBRATED TO REDUCE HARMFUL GASES
- ◆ SAVES GAS - PILOT CONTROL WITH SIM SETTINGS AND INSULATION CLASS SAVES YOU GAS
- ◆ CONFINED SPACE SAFETY - NO MORE LOOSE GAS LINES FOR WORKERS TO TRIP
- ◆ HYGIENE - CLOSED GAS PANEL MAKES THE TANDOOR EASY TO CLEAN. NO MORE DIRTY GAS PIPE AREA

LOW PRESSURE GAS SYSTEM WITH VERY HIGH BTU BURNERS

- ◎ NATURAL GAS
- ◎ PROPANE
- ◎ L.P.G
- ◎ TOWN GAS
- ◎ SNG



***Model Specific.** Due to Continuous improvement specifications and sizes are subject to change without prior notice. Ask for latest Specification Sheet for Precise Gas Requirement on particular models. Images for representation only. Check Local Authority Gas Installation Code/Norms before Ordering. # User specific gas requirements available.

AUTHENTIC TANDOORS FOR THE PERFECT TANDOORI TASTE FROM THE LAND OF TANDOORI FOOD



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WORLD'S LARGEST INSTALLATION'S OF
CERTIFIED TANDOORS

GAS TANDOOR FOR TODAY

ULTRA MODERN FOR EASE & GAS SAFETY

TRADITIONAL HAND MADE CLAY POT

FOR AUTHENTIC TANDOORI COOKING

HEAVY MOUTH COVER
with Heat Resistant Handle

CERAMIC INSULATION
double insulated

HEAVIEST AUTHENTIC CLAY POT
thick & heavy for better cooking

AUTO IGNITION
no more match lights or paper to burn

GAS SAFETY VALVE & CONTROL
single valve for gas safety & gas
flow control placed at ergonomic
height for easy working

INSULATED BASE
only authentic tandoor to have base
insulation to protect floor heat

HEAT RESISTANT DOUBLE BALL BEARING WHEELS
easy movement with brakes for holding during work



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GOLDEN TANDOORS

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विरासत से आधुनिकता तक

HERITAGE TO MODERNITY

**WORLDS ONLY AUTHENTIC
CLAY TANDOORS WITH
DOUBLE INSULATED
DOUBLE BODY
CERAMIC SANDWICH INSULATION
WITH CERAMIC TOP & BOTTOM INSULATION**



www.goldentandoors.com

19000 Plus Installations
in more than 96 countries,

From Iceland to New Caledonia and from The Caribbean to Micronesia,
On every continent (except Antarctica) you will find a GOLDEN TANDOOR
that provides authentic taste to the tandoori food people love.

Star Hotels & Stand Alone Restaurants the world over use



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NSF/ANSI-4/ETL



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