

# GOLDEN TANDOORS

Redefining Tandoori Ovens



ANSI / NSF STD 4



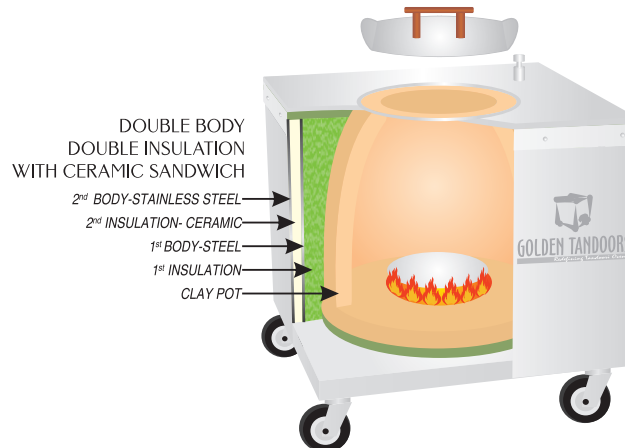
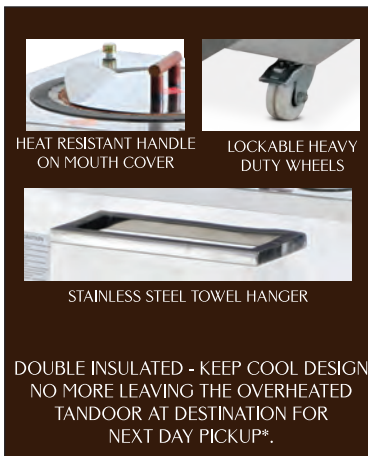
ANS Z83.11  
CSA 1.8b

## GT-5100

## Gas Tandoor Oven

### FEATURES

- READY TO USE (NO FITTINGS OF BURNERS OR PLATE OR CONTROL VALVES).
- ANSI/FDA CERTIFIED CLAY (US & CANADA).
- NSF/ANSI-4/ETL CERTIFIED FOR GAS SAFETY AND SANITATION (US & CANADA)
- PIEZO 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
- HEAVY DUTY TAPER 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)
- HEAT OUTPUT OF BURNER ADJUSTABLE FROM HIGHEST SETTING TO OFF & ANY SETTING IN BETWEEN



**GT-5100  
GAS TANDOOR**

**CERTIFIED CATERING GAS TANDOOR  
THAT IS CHANGING THE WAY  
AMERICA COOKS TANDOORI FOOD**

**SPECIFICATIONS**

<b>Model Number</b>	GT-5100
<b>Product Description</b>	Stainless Steel Clay Clad Oven for Commercial Establishments
<b>Gas</b>	Natural Gas - W.C - 7 / KPa- 1.74. LPG - W.C-11 / Kpa 2.74 (Minimum Inlet Pressure)
<b>BTU</b>	35000 3/8 Connection
<b>Gas Safety</b>	Equipped with Approved Flame Failure Safety Device
<b>Electrical Supply</b>	No Electrical Connection Required

#### Exterior Dimensions

Dimensions are rounded off to the nearest inch.

Height (with wheels)	34 Inch
Width	24 Inch
Depth (with panel)	28 Inch
Mouth Opening	12½ Inch

Hand made product so some variations in the size

#### Shipping Dimensions

Height	45 Inch
Width	28 Inch
Depth	32 Inch
Weight (approx)	500lbs

#### DUAL CERTIFIED FOR SANITATION & GAS SAFETY

Golden Tandoors reserves the right to change specifications & product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions, or replacements for previously purchased equipment. Follow installation & user manual. Flexible gas hose id should not be smaller than 3/4". All installations must conform with local codes, or in absence of local codes, with the national fuel code, ANSI Z233.1/NFPA 54 or Natural Gas & Propane Installation Code, CSA B149.1. Install under hood as per requirement & directive of state/city. Check local codes for fire & sanitary regulations. The product is listed for NSF ANSI-4 Sanitation & ETL/CSA fire safety. Shipping dimensions and weights are approximate rounded off.

A Revolutionary New Removable Metal Kada (ring) Skewer Holders Ensure skewers with load stay where intended not disturbing other areas of cooking. Is removable revealing direct thick clay pot thus further ensuring the hand never touches any hot steel surface.



**GOLDEN TANDOORS**  
Redefining Tandoori Ovens



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