



GOLDEN TANDOORS

Redefining Tandoori Ovens



HOME CHARCOAL TANDOORS

THE TANDOOR

Heart of Indian & Asian 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....

GT-380BBR Home Charcoal Tandoor Oven

• **Includes:**

Gaddi, 12 Skewers, Naan Pick, Grill, Lid & Cover

- Caters for up to 15 People in one session
- High Quality Stainless Steel Exterior
- Designed for Outdoor Usage Only
 - Pizza Accessory optional extra
 - Authentic River Clay Pot
 - Heavy duty castors

