

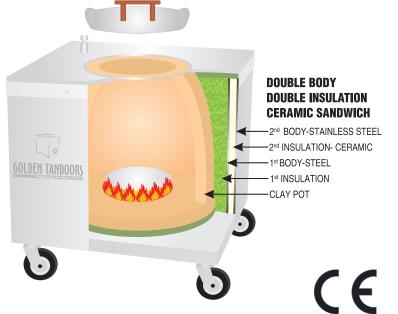


COMMERCIAL ELECTRIC TANDOOR OVENS



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 Layer for exceptional Heat Retention
- No Heavy Exhaust Fumes to Vent
- High Capacity Long Life Electric Heaters
- Digital Temperature Controller with Display



Model Number	Recommendation (Capacity/Seats)	Dimensions (mm)				Weight (Kg)		Electrical	Double Body + Double Insulation	Comments
		Width	Depth	Height	Mouth	Product	Product + Pkg			
GT-810EL	70 Plus Guests	810	920	940	380	470	580	380/440V, 50/60Hz, 3 Phase Supply with Ground	Ø	Best Size for Standard Restaurants
GT-710EL	40 Plus Guests	710	810	860	330	360	450	380/440V, 50/60Hz, 3 Phase Supply with Ground	Ø	Ideal for Small Restaurants & Takeaway
GT-610EL	30 Plus Guests	610	710	860	300	300	390	220/240V AC Single Phase or 380/440V 3 Phase with Ground	Ø	Suited to Small Takeaway & Catering

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

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