

COMMERCIAL ELECTRIC TANDOOR

Kanteen[®]
S I N C E 1 9 5 0



- Body Construction SS 304 double-wall exterior
- Powder-coated base frame
- Lid Hinged SS lid with Bakelite knob & viewing vent
- Insulation 100 mm high-density ceramic fibre + rockwool
- Inner Lining Hand-crafted refractory clay, 60 mm thick
- Capacity: 12 Skewers / 10 Naan per batch
- Chamber Size (Dia × H): 500 mm × 650 mm (clay liner)
- External Dimensions: 750 mm W × 750 mm D × 950 mm H
- Heating Elements: Nichrome Tubular Heaters
- Total Power: 12 KW
- Electrical Lod: 440 V / 50 Hz / 3-phase
- Temperature Range: 100 °C – 500 °C
- With digital PID controller ±3 °C
- Pre-Heat Time 25 minutes to 400 °C
- Controls Digital controller, individual heater switches
- 0-120 min timer
- Safety High-limit 500 °C cut-out
- Phase-failure relay, earthing stud
- Accessories Included 10 SS skewers, gaddi pad, naan hook, tong & heat gloves
- Mobility 4 heavy-duty swivel castors (2 with brakes)
- Net Weight 300 kg

To Order Call: +91-8100-777-000

IDEAL FOR FINE DINE RESTAURANT, HOTEL, BANQUET

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