

## About Tandoor

Tandoors are clay ovens that are air-dried, embedded in sand or earth, and fired with either wood or charcoal or gas at the bottom. The heat generated is distributed up the sides of the oven. The average temperature within a tandoor ranges between 500 to 600°C.

Tandoors are most commonly used in North India. It is a versatile piece of equipment and can be used to cook meats, kebabs, breads, and dal (lentil purée) with equal ease. Over recent years, there have been variations in the types of tandoors available: from gas operated models to electric ones. However, in the final analysis, the flavor from the original charcoal-fired tandoor is unsurpassable. Tradition holds that a tandoor in regular use improves the flavor of anything cooked in it, because the heated clay releases a mellow fragrance that permeates the food. In the case of meats, the final taste is a result of the smoke that emanates from the marinade, which has dripped on the hot charcoal.

Tandoors are used to cook a variety of meats and breads. The prerequisite for cooking meats in the tandoor is that they must be marinated. The popularity enjoyed by Indian cuisine around the world can be attributed, in large measure, to the tandoor, because it uses very little oil or fat for cooking and the foods thus cooked are moderately spicy.

Prior to use, the tandoor has to be seasoned. This is done by rubbing the inside walls of the tandoor with a paste of spinach or any other green, leafy vegetable. After this has dried, a mixture of mustard oil, buttermilk, jaggery, and salt is applied over the paste. The tandoor is then heated by lighting a small fire at the base, so that the temperature rises gradually. If the temperature rises too fast, the internal walls will crack and it will not be possible to control the temperature. Once heated, the mixture will peel off, and it has to be reapplied three or four times to properly season the tandoor. Finally, the inside walls need to be sprinkled with brine and allowed to dry.

## ACCESSORIES



METAL TABLE

### CASTORS



### GAS BURNER



### KABAB SKEWER



ROTI SKEWER SET



**Shahee**  
Tandoor



*for authentic Tandoor taste*

Product of:

**NEXUS IMPEX**  
INDIA  
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# EXCEL



## Special Features.

**Size Available :** 36" X 36" X 36" (20 to 25 Birds)  
30" X 30" X 36" (16 to 20 Birds)  
27" X 27" X 36" (12 to 16 Birds)

**Time :** 16 Minutes to 1 Hour

**Top & Up right Grillings :** Made of 18 SWG  
Stainless Steel.

**Gas Inlet Pressure :** 0.5 PSI to 1 PSI

**Gas consumption :** 1.3 Kg to 1.5Kg Per Hour

*Metal table inside direct heat deposition on the burner cavity.*

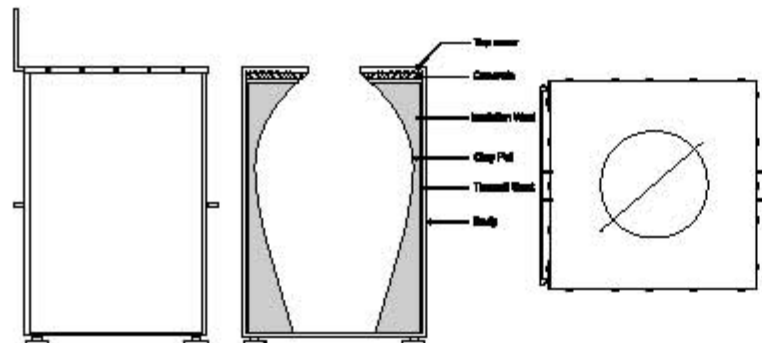
*Metal table ensure spreading of the bones for quicker roasting.*

*Mounted on quality Casters for easy transportation.*

*High Quality Clay pot Insulated with Glass wool for heat retention.*

### Heat Retention

**Time :** 60 Minutes To 90 Minutes  
**Consumed :** 5 to 6 Hrs



# ELITE



## Special Features.

**Size Available :** 36"(18) X 28" (Dia) (15 to 20 Birds)  
30"(16) X 20" (Dia) (6 to 10 Birds)

**Time :** 16 Minutes to 1 Hour

**Top & Up right Grillings :** Made of 18 SWG  
Stainless Steel.

**Gas Inlet Pressure :** 0.5 PSI to 1 PSI

**Gas consumption :** 1.3 Kg to 1.5Kg Per Hour

*Metal table inside direct heat deposition on the burner cavity.*

*Metal table ensure spreading of the bones for quicker heating.*

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