



SERVING THE FOOD INDUSTRY SINCE 1951

Stainless Steel Tandoor Clay Ovens – Natural Gas

ITEM: 49091 49092
 MODEL: CE-IN-3232-NG-E CE-IN-3434-NG-E



Skewers

Omcan Natural Gas Stainless Steel Tandoor Oven: Authentic Tandoori Cooking with Mobility and Precision

Prepare authentic tandoori chicken, lamb chops, naan, and roasted vegetables with the Omcan 32" x 32" natural gas stainless steel tandoor oven. This oven blends traditional clay pot cooking with modern natural gas for easy use and delicious results, preserving all flavors and juices. Its durable stainless steel construction protects the handcrafted clay pot and withstands frequent use. With four casters, it's fully mobile for easy movement around your kitchen. The front panel thermometer ensures precise cooking by displaying the internal temperature, while the temperature knob allows for flame adjustment.

FEATURES

- Ideal for cooking naan, kebabs, and roasted vegetables
- Made with sturdy stainless steel and featuring an internally handcrafted clay pot
- The front panel thermometer shows the internal temperature clearly
- The included hot plate serves as an alternative to the oven
- Four casters ensure complete mobility



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Email: sales@omcan.com

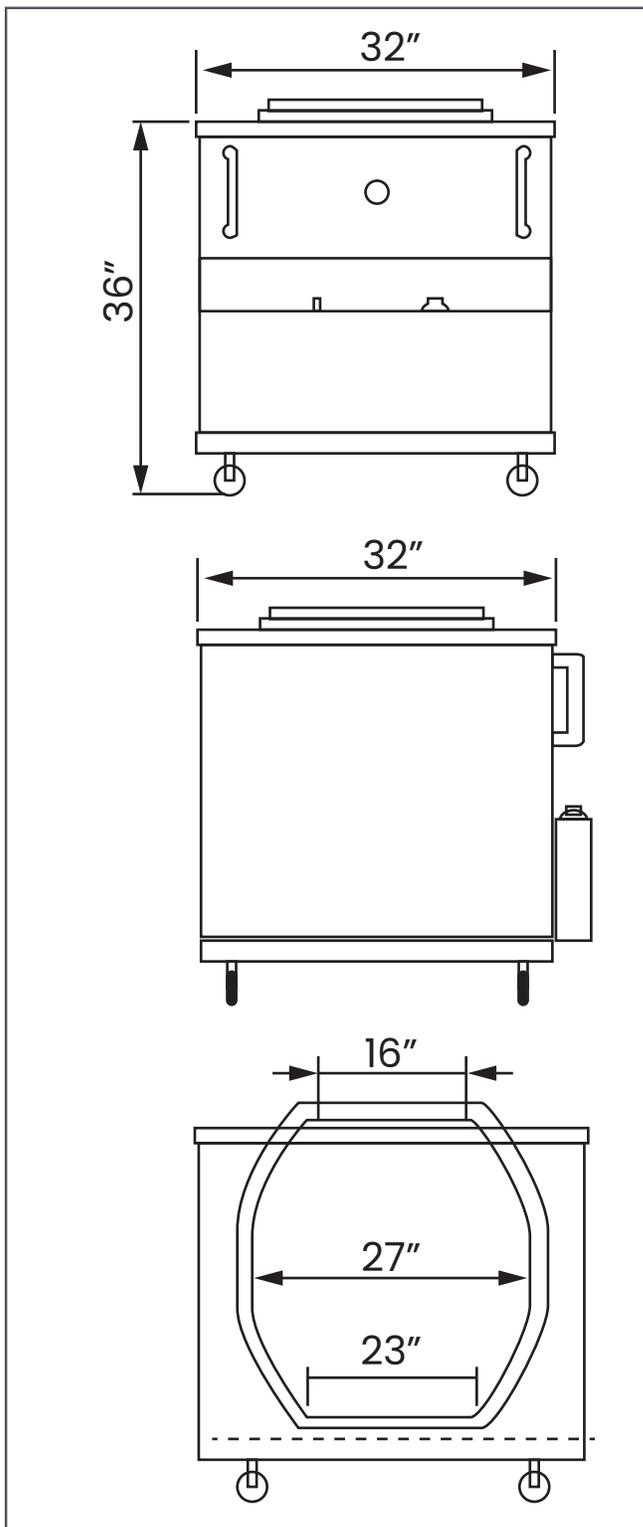
Website: www.omcan.com



Authorized Dealer



TECHNICAL DRAWING



TECHNICAL SPECIFICATION

Features	32" x 32" x 36"
Item	49091
Model	CE-IN-3232-NG-E
Material	Exterior: Stainless Steel / Interior: Clay
Gas Type	Natural Gas
BTU per Hour	85,000 BTU
Burner Size	12" (305mm)
Clay Pot Mouth	16" (406.4 mm)
Clay Pot Belly	27" (685.8 mm)
Clay Pot Base	23" (584.2 mm)
Casters	4 casters (2 with brakes)
Net Dimensions (DWH)	32" x 32" x 36" (813 x 813 x 914mm)
Packaging Dimensions	35" x 40" x 46" (889 x 1016 x 1168mm)
Net Weight	550 lbs. (249.5 kgs.)
Packaging Weight	680 lbs. (306.2 kgs.)

Dimensions rounded up to the nearest inch or millimeter. Specifications subject to change without notice.

Gas Inlet Pipe:

1/2" Female NPT

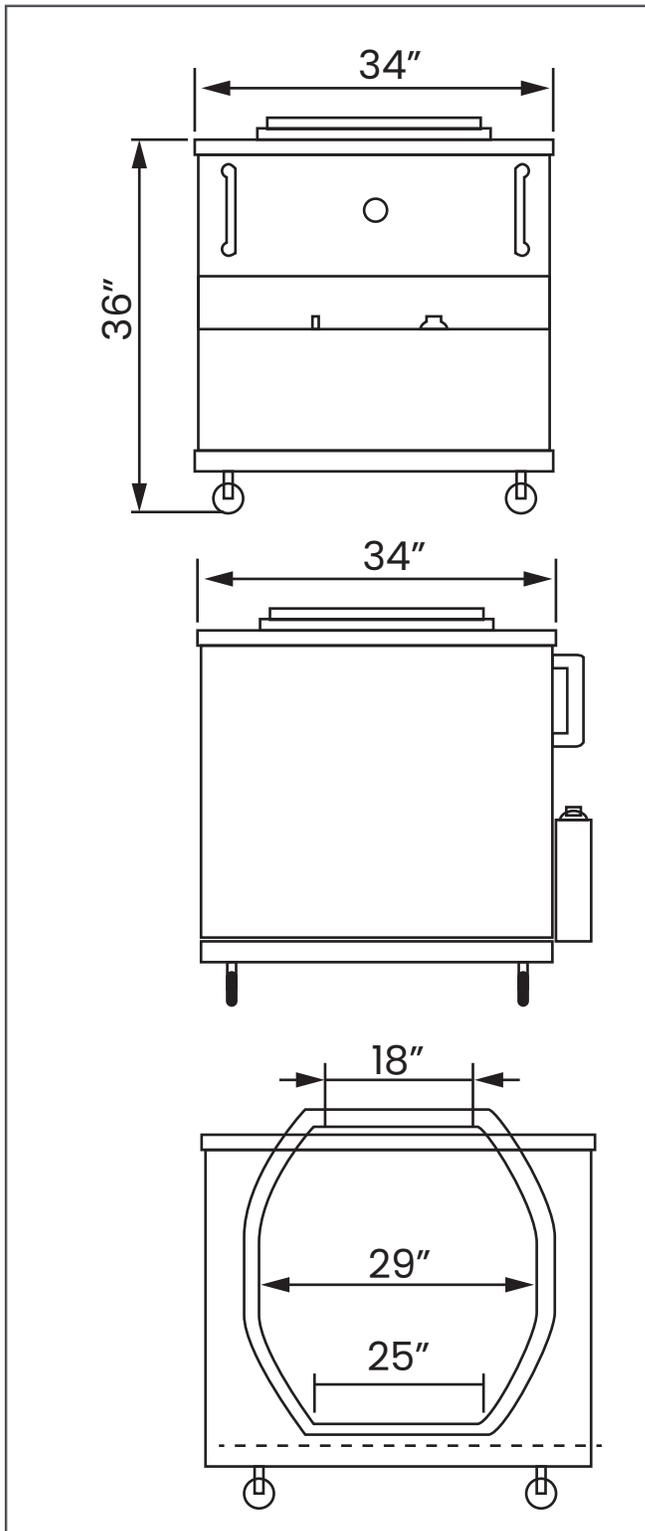
Recommended: Using 3/4" hose x 4' long with a reducer 3/4" to 1/2"

EACH TANDOOR INCLUDES:

- 10 stainless steel skewers with fitted stoppers
 - 5 x 4mm round rod
 - 5 x 6mm square rod
- 2 x Naan bread rod
- 1 x special steel ring type Naan cushion/gaddi
- 1 x temperature gauge
- 1 x stainless steel lid
- 1 x burner baffle plate
- 1 x bag of clay balls
- 1 x lump of repair clay
- 1 x bottle of tandoor oil
- Propane conversion kit with instruction

Disclaimer: The inner clay pot is made from naturally sourced material and variations of shrinkage might occur due to high heat inside the clay oven. Fissures may appear on the surface, but these will not impede the cooking ability of the oven. The clay pot/ clayliner integrity is reliant on the way it is handled/used by the chef. The usual life for the integrity of the pot is approx five years. For this reason, the clay pot/ clay liner is not under warranty.

TECHNICAL DRAWING



TECHNICAL SPECIFICATION

Features	34" x 34" x 36"
Item	49092
Model	CE-IN-3434-NG-E
Material	Exterior: Stainless Steel / Interior: Clay
Gas Type	Natural Gas
BTU per Hour	85,000 BTU
Burner Size	12" (305mm)
Clay Pot Mouth	18" (457 mm)
Clay Pot Belly	29" (736.6 mm)
Clay Pot Base	25" (635 mm)
Casters	4 casters (2 with brakes)
Net Dimensions (DWH)	34" x 34" x 36" (864 x 864 x 914mm)
Packaging Dimensions	37" x 42" x 46" (940 x 1069 x 1168mm)
Net Weight	630 lbs. (285.8 kgs.)
Packaging Weight	760 lbs. (344.7 kgs.)

Dimensions rounded up to the nearest inch or millimeter. Specifications subject to change without notice.

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1/2" Female NPT

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- 1 x stainless steel lid
- 1 x burner baffle plate
- 1 x bag of clay balls
- 1 x lump of repair clay
- 1 x bottle of tandoor oil
- Propane conversion kit with instruction

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