

**GAS TANDOOR OVEN**

# CA-60 Deluxe

High-performance commercial tandoor engineered for efficiency and consistent results

⚡ Available in 110V and 220V on Custom Order



## Key Advantages

- ✓ **50% more gas efficient** than traditional clay ovens with boosted output
- ✓ **No specialized labor** – Safe, easy to operate with minimal training
- ✓ **Ready in 6–7 minutes** vs 45 minutes for clay ovens
- ✓ **No costly maintenance** – Built for durability without annual replacements
- ✓ **Versatile cooking** – Naan, roti, pita, paratha, pizza, and more

**PRODUCTION CAPACITY**  
**700–900 pcs/hr**  
 (depending on naan size)

## Technical Specifications

<b>Gas System</b>	6× Infrared (28,000 BTU each) + 3× Jet (16,000 BTU each) Total: ~210,000 BTU
<b>Electrical</b>	110V Single Phase   90W Motor
<b>Construction</b>	Stainless Steel   Borosilicate Glass   CE Components
<b>Dimensions</b>	79"W × 65"D × 53"H   59" door opening
<b>Warranty</b>	1-Year Parts Warranty

## Certifications

- SGS Gas Certified
- NSF/ANSI 4
- CSA/ANSI