



## CA-Series Tandoor Ovens Comparison

Clay ovens can slow you down, burn your team, and demand yearly maintenance that eats profit. The CA-Series tandoor ovens deliver the same authentic results with safer operation, no clay upkeep, and a 6-to-7-minute heat-up that saves serious prep time and gas. They are simple to run without a specialized chef, and they expand your menu to include cheesy naan and premium topped flatbreads, all while scaling from about 200 to 700 pieces per hour depending on the model. If you want faster service, lower operating cost, and consistent results across locations, the CA-Series is the upgrade your kitchen has been waiting for. Let's pick the right size for your store and get you upgraded.

Specification	CA-30 Deluxe	CA-40 Deluxe	CA-50 Deluxe
Capacity	200-350 pcs/hr (depending on naan size)	300-450 pcs/hr (depending on naan size)	500-700 pcs/hr (depending on naan size)
Certifications	SGS, NSF/ANSI 4 Sanitation, CSA/ANSI Gas Food-Service	SGS, NSF/ANSI 4 Sanitation, CSA/ANSI Gas Food-Service	SGS, NSF/ANSI 4 Sanitation, CSA/ANSI Gas Food-Service
Gas System	2 Infrared burners (Top, 27,000 BTU each) 1 Jet burner (Bottom, 16,000 BTU) <b>Total: ~70,000 BTU</b> NG 20mbar / LPG 37mbar	3 Infrared burners (Top, 28,000 BTU each) 2 Combined Jet burners (Bottom, 16,000 BTU each, shared control) <i>*Note: Bottom burners use a combined control system*</i> <b>Total: ~119,424 BTU</b> NG 20mbar / LPG 37mbar	4 Infrared burners (Top, 28,000 BTU each) 2 Jet burners (Bottom, 16,000 BTU each, separate controls) <i>*Note: Bottom burners use separate control system*</i> <b>Total: ~144,000 BTU</b> NG 20mbar / LPG 37mbar
Electrical	110V Single Phase 40W Variable Gear Motor	110V Single Phase 40W Variable Gear Motor	110V Single Phase 40W Variable Gear Motor
Performance	200-350 pcs/hr Start-up time: 6-7 minutes	300-450 pcs/hr Start-up time: 6-7 minutes	500-700 pcs/hr Start-up time: 6-7 minutes
Construction	Stainless Steel Heat-Resistant Borosilicate Glass Guard CE-Approved	Stainless Steel Heat-Resistant Borosilicate Glass Guard CE-Approved	Stainless Steel Ceramic Plate Heat-Resistant Borosilicate Glass Guard CE-Approved
Weight	Net: 126.4 kg Gross: 162.4 kg	Net: 160 kg Gross: 190 kg	N/A
Package Dimensions	39" W × 34" D × 49" H (With legs & guard plate)	57" W × 43" D × 46" H	64" W × 51" D × 52" H Platform Height: 36"
Door Opening Req.	30"	38"	42"
Best Suited For	Boutique restaurants, tiffin services, and small food outlets	Busy mid-sized restaurants and eateries	High-volume restaurants, catering companies, and large-scale operations
Warranty	1-Year Parts Warranty	1-Year Parts Warranty	1-Year Parts Warranty

