



# Ram Chander Tandoors Pvt. Ltd.

Manufacturer & Supplier of Tandoors  
since 1952. | INDIA

*Home  
Tandoors*



# HOME TANDOORS

Home Tandoor is used for small parties and celebrations. You can use the home tandoor for small occasions between your Family, Friends, and Group and enjoy the tandoori food. You are a chef at your own home which is a most enjoyable part of the Home tandoor. It is very portable that's why you can use tandoor in any open environment like roof, parks, gardens, gallery, etc.



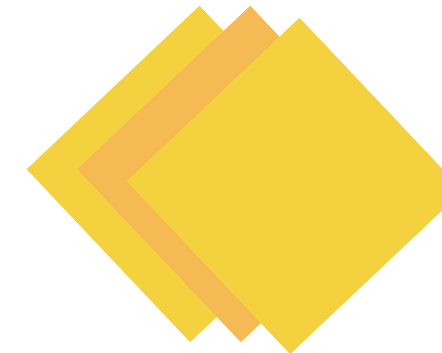
**Easy to Move**



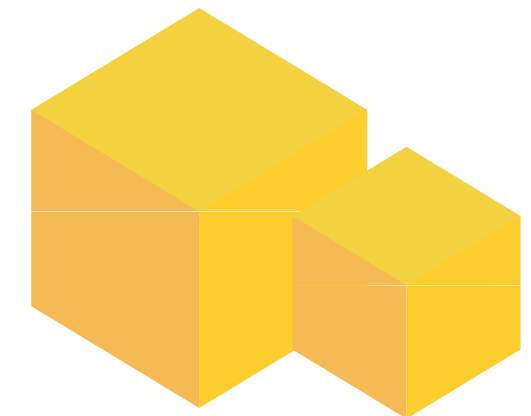
**Best for Small  
Family**



**Low  
Maintenance**



**Heavily  
Insulated**



**Different Sizes  
Available**

01

# MS HOME TANDOOR



Model no.	Diameter	Height	Weight
MS-DTR2	16"	22"	60 kg
MS-DTR3	18"	28"	80 kg





02

## SS HOME TANDOOR



Model no.	Diameter	Height	Weight
SS-DTR2	16"	22"	60 kg
SS-DTR3	18"	28"	80 kg



03

# COPPERHOME TANDOOR



Model no.	Diameter	Height	Weight
CB-DTR2	20"	22"	100 kg
CB-DTR3	22"	30"	130kg



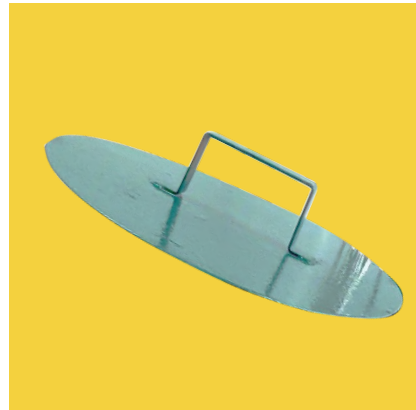
04

# WOODEN PACKING

Wooden pallets are used to pack the tandoor. This gives us the confidence to carry it safely from one place to another.



# ACCESSORIES



Tandoor's Lid



A set of Skewers.  
(1 pair of bread/roti Skewers and  
1 pair of Round & Square Skewers  
each)



Cushion Pad





06

# What is a Tandoor and How to Operate it?

A tandoor is a cooking cylinder made of clay, with a heat source on the inside and very thick, well-insulated walls. The food is placed into the oven through a hole in the top, which also serves as the chimney.

The heat source is usually an open flame or coals. Unlike other cooking methods, bread is baked in a tandoor by sticking the dough directly to the walls inside the oven.







# What Is Tandoori?

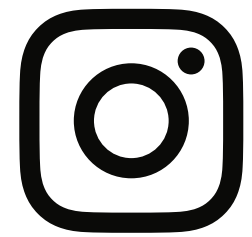
## Traditional Indian Open Fire Cooking

Most people seem to think that tandoori is a recipe. but it is actually a cooking method that has become synonymous with the food that is prepared.

Simply, tandoori involves marinated meat/Paneer being cooked over an intense fire in a tandoor, a clay oven.

The meat is lowered into the oven on long metal skewers and cooked in this smoky and extremely hot environment until done.

# Contact Us



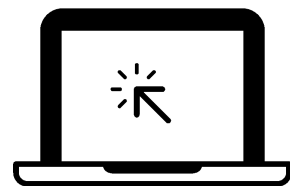
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