Introducing our NEW smaller ‘600mm’ unit, fully CE approved.

MODEL TWO
NOW READY

Our ‘600mm’ model fits in amongst your standard kitchen base units, just like your integrated dishwasher.

The world’s first fully integrated tandoor

www.tandoor-i.com
WELCOME TO TANDOOR-I

Our aim is to bring the wonderful world of Asian cuisine into the heart of everyone’s home.

We have developed fully functioning Gas Fired Tandoor Ovens easily installed into any home cooking environment.

Britain’s desire for Indian food continues to grow.

While restaurants and takeaways have our taste buds tingling, tandoor-i have created the world’s first home tandoor, combining age-old methodology with 21st century design and technology.

Usually reserved only for the industrial restaurant world, the Tandoor Oven has been the work horse in Asian restaurants across the globe. Originating from traditional home cooking c5,000 years ago, it’s now time for that ancient technology to be transferred easily and cost effectively into your own home.

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WHO ARE WE?

We are a new company with big ideas.

Tandoor-i is the brainchild of businessman and foodie Nick Jones, founder of Integrated Tandoor Oven Ltd.

His stylish fully integrated tandoor ovens are about to spark a revolution in home cooking and destined to be the centrepiece of modern kitchens.

Nick’s research has seen the development of ovens that allows creative homeowners to produce succulently caramelised authentic Indian food in their own kitchens.

Sourcing the best raw materials from India, he has commissioned handmade traditional Clay Pots produced in Delhi and combined this with high end British materials. The completed units are built in Lancashire.

People have assumed that the tandoor can only be used in a restaurant but that’s definitely not the case. We have developed a traditional oven that allows cooks of all abilities to spice up their home cooking with Indian cuisine produced in an authentic fashion.

Tandoor-i has been designed to give novice cooks the tools to dish up fantastic tasting Tandoori cuisine, plus provide even the most discerning chefs the opportunity to make many restaurant recipes that are currently impossible to serve up at home.

This revolution in home cooking appears to have arrived just at the right time. The desire in the UK for traditional Indian fare continues to grow. The number of Indian restaurants has risen from 7,940 in 2000 to around 9,500 in 2015.

The most popular dish served in restaurants at the weekend is Chicken Tikka Masala and there’s been a huge tidal wave of people wanting to cook authentic Indian food at home.

Ken Hom led the revolution on how to cook authentic Chinese food and Indian food is about to get the same opportunity.

Our Brand Ambassador, twice Michelin Starred Chef Atul Kochhar, has racked up more appearances on Saturday Kitchen than any of his contemporaries.

The market suggests people want to experiment more and more with Indian food and Tandoor-i gives them a chance to do just that.
TECHNICAL INFORMATION

Our ovens are designed for natural gas in the home setting.
Each oven in our range will reach 340°C Celsius at its maximum (according to CE Certification, no oven without an automatic locking door, can reach temperatures in excess of 350°C Celsius).
Some variance can be expected due to gas pressures in domestic homes having a range.

EXTRACTION

Extraction is key to the success of a Tandoor Oven in your home kitchen, speak to your kitchen designer or tandoor-i about options available.

MODEL ONE

800mm Oven

MODEL TWO

NEW FOR 2018
‘600mm’ Oven

CONTACT US

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