

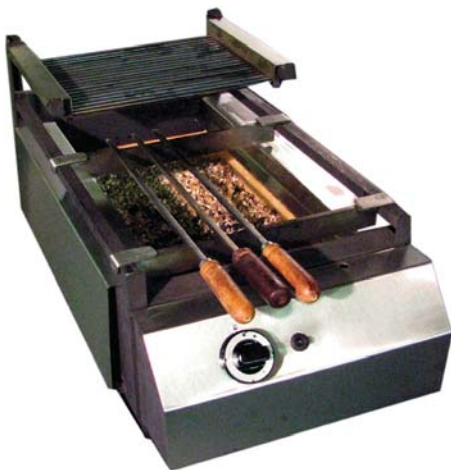


TOWER GRILL

The most versatile flame grill on the market! The Tower Grill can be used in four different ways to cook a wide range of world cuisines.

Its unique design evenly distributes heat so that thin breads can be cooked to perfection. Turn the dome upside down and its an instant wok for chinese cooking. Remove it completely and you have a two-tier grill.

It has added bonuses of being fuel efficient, easy to operate and compact enough to fit in tight spaces.



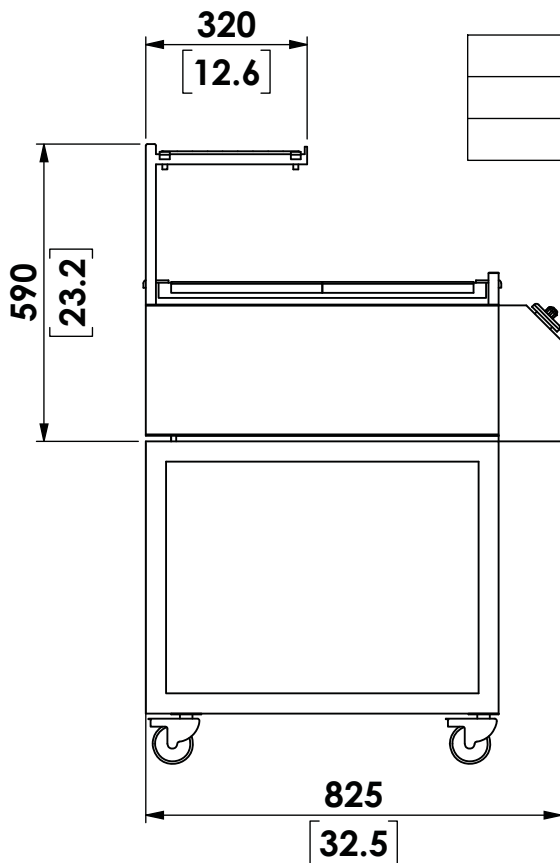
The Clay Oven Co. Ltd.

46 Bideford Avenue, Perivale, London. UB6 7QB

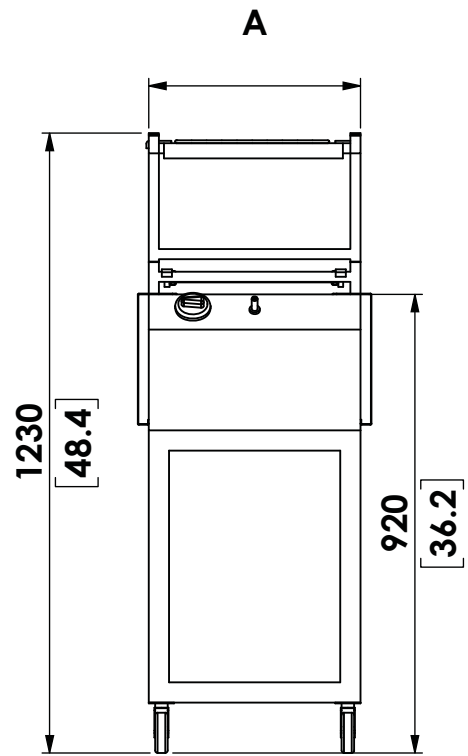
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www.clayovens.com





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420/16.5
480/18.9



TECHNICAL DATA

Heat Output

High Setting	22KW / 75,000 Btu (net)
Low Setting	10.4KW / 33,000 Btu (net)
Gas Supply Pressure	20 mBar / 7 Inch
Gas Rate	2.75 m ³ / hr

Installation Requirements:

The oven must be vented in accordance with all relevant local codes and regulations.

Please Note:

Continuous product improvement is a policy of the Clay Oven Co. Ltd. therefore specification and design are subject to change without notice.



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