

# JUMBO INTERNATIONAL® JUMBO OVERSEAS®

*Sister Concern for Exports*



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*Asia's Leading Manufacturer since 1987 & Exporting since 1993 a Variety of Tandoori Ovens on Charcoal and Gas.*

Offi.: Jumbo House, Unit No. 44, Shiva Estate, Lake Road, Bhandup [W], Mumbai – 400 078, I N D I A

## ❖ CERAMIC BASED EARTHEN CLAY TANDOORI OVENS



This is a Ceramic Based Earthen Clay Oven manufactured by Jumbo; Oval shaped, Sun Dried and then Baked in a Furnace for Sturdiness and Extra Strength; handcrafted by skilled craftsmen with the mixture of ceramic and refractory materials to withstand immense heat generated inside it. So also Ceramic helps in increasing the Durability of the Oven. These are the Real and Natural Earthen Clay Ovens installed and insulated in Mild Steel or Stainless Steel mobile cabinets. These Clay Ovens are well known for producing soft and crispy Naan Breads and delicious Tandoori Dishes.

### SIZES AVAILABLE (CERAMIC BASED EARTHEN CLAY OVEN) DIMENSION

		MODEL	HT	BELLY	MOUTH
1.	Jumbo Size Tandoor	J.111	36"	28"	17"
2.	Full Size Tandoor	F.222	36"	27"	16"
3.	Medium Size Tandoor	M.333	36"	25"	15"

## ❖ STAINLESS STEEL DRUM TANDOORS (Charcoal Operated)



A Ceramic based Earthen Clay Oven is Installed and Insulated with Thermal Insulations in a Stainless Steel Barrel having 3 Straps tied round its Top, Centre and Bottom for reinforcement along with a provision of Ash out let. 4 S. S. Collapsible Handles are provided for Lifting, Pushing and Pulling. 4 Heavy Duty Castors are provided at the bottom making the unit Mobile. The Top Surface is given a fine finish of Polished Mosaic Stone.

### SIZES AVAILABLE

### DIMENSION

	CHARCOAL OPERATED	MODEL	HT	DIA	MOUTH
1.	Stainless Steel Drum Tandoor	SSD101.AC	39"	24"	14"
2.	Stainless Steel Drum Tandoor	SSD102.AC	36"	24"	14"
3.	Stainless Steel Drum Tandoor	SSD103.AC	30"	24"	14"

## ❖ STAINLESS STEEL CATERING (BABY) TANDOOR (Charcoal Operated)



These are smaller versions of Drum Tandoors, Light Weight Handy and Portable. This unit is mostly preferred by household people for Domestic use. The same Model is also used by Caterers for Wedding Parties and other Outdoor Functions. This Domestic Model is the real Tandoori Oven, which supersedes all the Local Domestic Tandoors available in the market and as shown on TV a Small Electric Oven being called as a Tandoori Oven. Remember only a Clay Tandoori Oven can give you the real taste of Tandoori Food as you get in Restaurants.

### SIZES AVAILABLE

### DIMENSION

	CHARCOAL OPERATED	MODEL	HT	DIA	MOUTH
1.	Stainless Steel Catering Tandoor	SSC104.AC	24"	20"	12"

## ❖ MILD STEEL TANK TANDOORS (Charcoal Operated)



A Square Tank is fabricated out of thick Bulge - Resistant, M. S. Sheets with an opening type Ash Out let shutter. Teak wooden planks measuring 7" are provided on all the 4 sides of the Tank from the top to avoid direct contact with the Tank. 4 heavy-duty Swivel Castor Wheels are provided at the bottom making the unit Mobile. Suitable Ceramic Based Earthen Clay Oven is installed in the Tank with the help of Thermal Insulations. The Top surface is given a Green Marble Stone Finish with Molded mouth edges.

### SIZES AVAILABLE

### DIMENSION

	CHARCOAL OPERATED	MODEL	HT WD LENGTH
1.	Mild Steel Tank Tandoor	MST.1C	39" x 36" x 36"
2.	Mild Steel Tank Tandoor	MST.2C	39" x 34" x 34"
3.	Mild Steel Tank Tandoor	MST.3C	39" x 32" x 32"
4.	Mild Steel Tank Tandoor	MST.4C	39" x 30" x 30"

\* Length and Width include the Wooden Planks

## ❖ STAINLESS STEEL TANK TANDOORS WITH STONE TOP (Charcoal Operated)



Out of A. I. S. I 304 grade, Stainless Steel sheets, a Tank is fabricated in a PLAIN design with embossed Borders having a very decent appearance and a Sophisticated look. Teak wooden planks measuring 7" are provided on all the 4 sides of the Tank from the top to avoid direct contact with the Tank. Opening type heavy duty ash door with Double Insulation is provided for removal of Ash. 4 heavy-duty Swivel Castor Wheels are provided at the bottom making the unit Mobile. Suitable Ceramic Based Earthen Clay Oven is installed in the Tank with the help of Thermal Insulations. The Top surface is given a Green Marble Stone Finish with Molded mouth edges.

### SIZES AVAILABLE

### DIMENSION

	CHARCOAL OPERATED	MODEL	HT WD LENGTH
1.	Stainless Steel Tank Tandoor	WSST.1C	39" x 36" x 36"
2.	Stainless Steel Tank Tandoor	WSST.2C	39" x 34" x 34"
3.	Stainless Steel Tank Tandoor	WSST.3C	39" x 32" x 32"
4.	Stainless Steel Tank Tandoor	WSST.4C	39" x 30" x 30"

\* Length and Width Include the Wooden Planks

## ❖ STAINLESS STEEL TANK TANDOORS WITH STEEL TOP (Charcoal Operated)



Out of 304 grade, Stainless Steel sheets, a Tank is fabricated in a PLAIN design with embossed Borders having a very decent appearance and a Sophisticated look. Heavy Duty knurled Handles (2 In front and 2 in rear) are provided for Easy Mobility. Opening type heavy duty ash door with Double Insulation is provided for removal of Ash. 4 heavy-duty Nylo - Cast Swivel Castors are provided at the bottom making the unit Mobile. Suitable Ceramic Based Earthen Clay Oven is installed in the Tank with the help of Thermal Insulations. The top surface is insulated with Thermal Blankets and covered with thick Stainless Steel top.

### SIZES AVAILABLE

### DIMENSION

	CHARCOAL OPERATED	MODEL	HT WD LENGTH
1.	Stainless Steel Tank Tandoor	SST.1C	37" x 34" x 34"
2.	Stainless Steel Tank Tandoor	SST.2C	37" x 32" x 32"
3.	Stainless Steel Tank Tandoor	SST.3C	37" x 30" x 30"
4.	Stainless Steel Tank Tandoor	SST.4C	37" x 28" x 28"

\* Height includes Top Rim of 25 mm Mouth Elevation

## ❖ STAINLESS STEEL TRENDY TANDOOR WITH FLOATING COUNTER (Charcoal Operated)



Out of I. S. 304 grade, Stainless Steel, Matt finish, a Barrel is Fabricated with internal reinforcements. 4 heavy-duty Swivel Castors are provided at the bottom making the unit Mobile. Suitable Ceramic Based Earthen Clay Oven is installed in the Barrel with the help of Insulation Blankets and High Density Light Weight Imported Thermocol Balls. The top surface is covered with Insulation Blankets overlapped with removable type thick Stainless Steel Floating Counter. The Mouth of the Oven is lined with Heat Resistant Stone to avoid direct heat Transfer on the Floating Counter.

	CHARCOAL OPERATED	MODEL	HT DIA MOUTH
1.	Stainless Steel Trendy Tandoor	TRD.1C	37" x 36" x 15"

\* Diameter Measures the Floating Counter  
\* Height includes Top Rim of 25 mm Mouth Elevation

## ❖ STAINLESS STEEL TRENDY TANDOOR WITH FLOATING COUNTER (LP / PN Gas Operated)



Similar to the Charcoal Trendy Tandoor, this Unit Operates on LP or Piped Natural Gas. The Unit is Equipped with European Standards Gas Safety Valves with Pilot Ignition and Flame Failure Devices. Unit has a Temperature Meter and a Drip Tray. A Box of Volcanic Lava Stones is supplied Free to be placed on the Baffle Plates to Generate an Authentic Charcoal flavor inside the room of the Oven.

	GAS OPERATED	MODEL	HT DIA MOUTH
1.	Stainless Steel Trendy Tandoor	TRD.1GS	37" x 36" x 15"

\* Diameter Measures the Floating Counter  
\* Height includes Top Rim of 25 mm Mouth Elevation

## ❖ STAINLESS STEEL DRUM TANDOORS (LP / PN Gas Operated)



Similar to the Charcoal Drum Tandoors, these Units Operate on LP or Piped Natural Gas. These Units are Equipped with European Standards Gas Safety Valves with Pilot Ignition and Flame Failure Devices. Unit has a Temperature Meter and a Drip Tray. A Box of Volcanic Lava Stones is supplied Free to be placed on the Baffle Plates to Generate an Authentic Charcoal flavor inside the room of the Oven.

	GAS OPERATED	MODEL	HT DIA MOUTH
1.	Stainless Steel Drum Tandoor	SSD.101.AG	39" x 26" x 14"
2.	Stainless Steel Drum Tandoor	SSD.102.AG	36" x 26" x 14"

\* Diameter excludes the Front Panel having Gas Controls  
\* Height excludes Top Rim of 25 mm Mouth Elevation

## ❖ STAINLESS STEEL TANK TANDOORS (LP / PN Gas Operated)



Similar to the Charcoal Tank Tandoors, these Units Operate on LP or Piped Natural Gas. These Units are Equipped with European Standards Gas Safety Valves with Pilot Ignition and Flame Failure Devices. Unit has a Temperature Meter and a Drip Tray. A Box of Volcanic Lava Stones is supplied Free to be placed on the Baffle Plates to Generate an Authentic Charcoal flavor inside the room of the Oven.

	GAS OPERATED	MODEL	HT LG DEEP
1.	Stainless Steel Tank Tandoor	SST.1GS	37" x 34" x 36"
2.	Stainless Steel Tank Tandoor	SST.2GS	37" x 32" x 34"
3.	Stainless Steel Tank Tandoor	SST.3GS	37" x 30" x 32"

\* Depth excludes the Front Panel having Gas Controls  
\* Height includes Top Rim of 25 mm Mouth Elevation

**Please Note :** To Maintain the Highest Standard of Quality, all Vital Gas Components are Imported from Various European Countries, High Density Thermocol Insulation & Burners Imported From China, Lava Rocks Imported From Iceland and Temperature Gauge Imported From USA.

## ❖ COPPER - TITANIUM (Mirror Finish) DIAMOND TANDOOR (Charcoal Operated)



A Diamond shaped body is fabricated with a Combination of Brass Strips and Mirror effect Copper – Titanium Sheets all over having a very eye - pleasing look. Further from inside a Mild Steel Body is provided as double jacketing system to protect the Outer Body from getting heated. A Standalone Unit with an independent Floating Counter used for work top utilities. Suitable Ceramic Based Earthen Clay Oven is installed in the body with the help of Thermal Insulations. These Units have a tremendous aesthetic appeal specially meant for Show Kitchens and Island Kitchens.

	CHARCOAL OPERATED	MODEL	ROTI CAP.	HT DIA MOUTH
1.	Copper-Titanium Diamond Tandoor	CTDT.1C	18	875 x 850 x 355

\* Diameter Measures the Floating Counter  
\* Height includes Top Rim of 25 mm Mouth Elevation

## ❖ GOLD - TITANIUM (Mirror Finish) DIAMOND TANDOOR (Charcoal Operated)



A Diamond shaped body is fabricated with a Combination of Brass Strips and Mirror effect Gold (Colored) – Titanium Sheets all over having a very eye - pleasing look. Further from inside a Mild Steel Body is provided as double jacketing system to protect the Outer Body from getting heated. A Standalone Unit with an independent Floating Counter used for work top utilities. Suitable Ceramic Based Earthen Clay Oven is installed in the body with the help of Thermal Insulations. These Units have a tremendous aesthetic appeal specially meant for Show Kitchens and Island Kitchens.

	CHARCOAL OPERATED	MODEL	HT DIA MOUTH
1.	Gold - Titanium Diamond Tandoor	GTDT.1C	875 x 850 x 355

\* Diameter Measures the Floating Counter  
\* Height includes Top Rim of 25 mm Mouth Elevation

## ❖ BEATEN - COPPER (Sparkling Finish) DIAMOND TANDOOR (Charcoal Operated)



A Diamond shaped body is fabricated with a Combination of Brass Strips and Chemically Treated Sparkling Beaten – Copper – Titanium Sheets (which never turns Black) all over having a very eye - pleasing look. Further from inside a Mild Steel Body is provided as double jacketing system to protect the Outer Body from getting heated. A Standalone Unit with an independent Floating Counter used for work top utilities. Suitable Ceramic Based Earthen Clay Oven is installed in the body with the help of Thermal Insulations. These Units have a tremendous aesthetic appeal specially meant for Show Kitchens and Island Kitchens.

	CHARCOAL OPERATED	MODEL	HT DIA MOUTH
1.	Beaten Copper Diamond Tandoor	BCDT.1C	875 x 850 x 355

\* Diameter Measures the Floating Counter  
\* Height includes Top Rim of 25 mm Mouth Elevation

## ❖ SEA STONE - COPPER (Elegant Matt Finish) DIAMOND TANDOOR (Charcoal Operated)



A Diamond shaped body is fabricated with a Combination of Brass Strips and Sea Stone Copper effect Elegant Matt Finish Sheets all over having a very eye - pleasing look. Further from inside a Mild Steel Body is provided as double jacketing system to protect the Outer Body from getting heated. A Standalone Unit with an independent Floating Counter used for work top utilities. Suitable Ceramic Based Earthen Clay Oven is installed in the body with the help of Thermal Insulations. These Units have a tremendous aesthetic appeal specially meant for Show Kitchens and Island Kitchens.

	CHARCOAL OPERATED	MODEL	HT DIA MOUTH
1.	Sea Stone Copper Diamond Tandoor	SCDT.1C	875 x 850 x 355

\* Diameter Measures the Floating Counter  
\* Height includes Top Rim of 25 mm Mouth Elevation

## ❖ COPPER - TITANIUM (Mirror Finish) DIAMOND TANDOOR (LP/PN Gas Operated)



Similar to the Copper – Titanium Charcoal Tandoor, this Unit Operates on LP or Piped Natural Gas. The Unit is Equipped with European Standards Gas Safety Valve with Pilot Ignition and Flame Failure Device. Unit has a Temperature Meter. A Box of Volcanic Lava Stones is supplied Free to be placed on the Baffle Plates to Generate an Authentic Charcoal flavor inside the room of the Oven.

	GAS OPERATED	MODEL	HT DIA MOUTH
1.	Copper-Titanium Diamond Tandoor	CTDT.1GS	875 x 850 x 355
* Diameter Measures the Floating Counter * Height includes Top Rim of 25 mm Mouth Elevation			

## ❖ GOLD - TITANIUM (Mirror Finish) DIAMOND TANDOOR (LP / PN Gas Operated)



Similar to the Gold - Titanium Charcoal Tandoor, this Unit Operates on LP or Piped Natural Gas. The Unit is Equipped with European Standards Gas Safety Valve with Pilot Ignition and Flame Failure Device. Unit has a Temperature Meter. A Box of Volcanic Lava Stones is supplied Free to be placed on the Baffle Plates to Generate an Authentic Charcoal flavor inside the room of the Oven.

	GAS OPERATED	MODEL	HT DIA MOUTH
1.	Gold - Titanium Diamond Tandoor	GTD.1GS	875 x 850 x 355
* Diameter Measures the Floating Counter * Height includes Top Rim of 25 mm Mouth Elevation			

## ❖ BEATEN - COPPER (Sparkling Finish) DIAMOND TANDOOR (LP / PN Gas Operated)



Similar to the Beaten Copper Charcoal Tandoor, this Unit Operates on LP or Piped Natural Gas. The Unit is Equipped with European Standards Gas Safety Valve with Pilot Ignition and Flame Failure Device. Unit has a Temperature Meter. A Box of Volcanic Lava Stones is supplied Free to be placed on the Baffle Plates to Generate an Authentic Charcoal flavor inside the room of the Oven.

	GAS OPERATED	MODEL	HT DIA MOUTH
1.	Beaten Copper Diamond Tandoor	BCDT.1GS	875 x 850 x 355
* Diameter Measures the Floating Counter * Height includes Top Rim of 25 mm Mouth Elevation			

## ❖ SEA STONE - COPPER (Elegant Matt Finish) DIAMOND TANDOOR (LP / PN Gas Operated)



Similar to the Sea Stone Copper Charcoal Tandoor, this Unit Operates on LP or Piped Natural Gas. The Unit is Equipped with European Standards Gas Safety Valve with Pilot Ignition and Flame Failure Device. Unit has a Temperature Meter. A Box of Volcanic Lava Stones is supplied Free to be placed on the Baffle Plates to Generate an Authentic Charcoal flavor inside the room of the Oven.

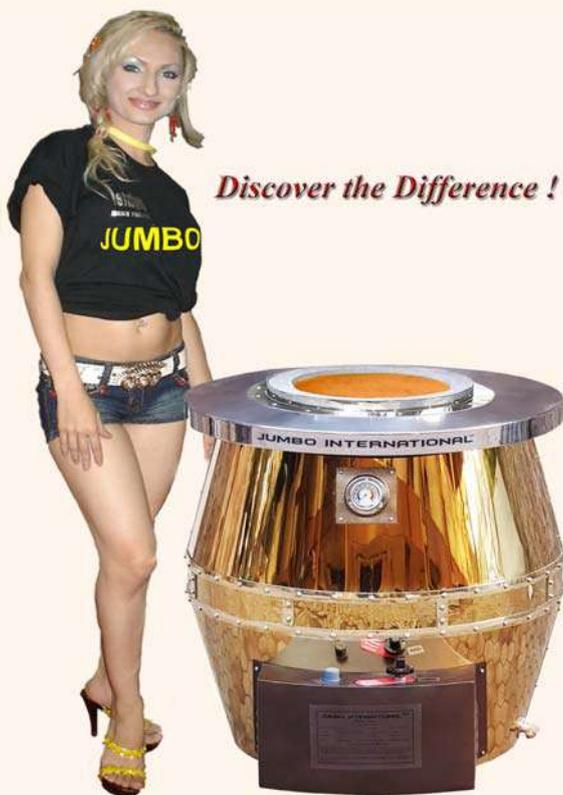
	GAS OPERATED	MODEL	HT DIA MOUTH
1.	Sea Stone Copper Diamond Tandoor	SCDT.1GS	875 x 850 x 355
* Diameter Measures the Floating Counter * Height includes Top Rim of 25 mm Mouth Elevation			

**Please Note :** To Maintain the Highest Standard of Quality, all Vital Gas Components are Imported from Various European Countries, High Density Thermocol Insulation & Burners Imported From China, Lava Rocks Imported From Iceland and Temperature Gauge Imported From USA.

# JUMBO INTERNATIONAL®

ASIA'S LEADING TANDOORI OVEN MANUFACTURER & EXPORTERS

Using Wooden Charcoal or Charcoal Briquettes / LPG / PNG, chefs can cook authentic Tandoori Food like as Tandoori Chicken, Chicken Tikka, Tandoori Fish, Fish Tikka, Mutton Seekh Kebab, Veg Tandoori, Various Assorted Naan Breads easily at Restaurants without any hassles and complicated installation. Our Units are supplied in Ready to Fire Condition.



**DISPLAY TANDOORS**



*The Secrete of our Tandoori Oven is !*

The radiant heat transfer method enclosed by the specific shape of the clay oven results in energy conservation and prevents loss of Vitamins and Proteins out of the food being cooked. Thus one gets a perfect aromatic flavor full of nutritious values.

## Best Clay and Production by Indian Master craftsmen:



The Clay used by Jumbo International is sourced from select location in Northern India (where it is available best) and hand - crafted into the curvaceous shape by master craftsmen still using centuries old technique and experience. It is further reinforced by Ceramic and Clay Mortar to strengthen for a longer lasting life.

## Ready to Fire:

- ❖ No need for any Installation.
- ❖ Charcoal / Charcoal Briquettes / LPG / PNG use in the Tandoor.
- ❖ Designed for Minimum Heat Loss and Fuel / Energy saving with the Help of High Density Insulations which retains heat for a longer time.
- ❖ Insulation also helps in Quick production of Food thus saving time and energy.
- ❖ AISI 304 Quality Stainless Steel Exterior.
- ❖ Long lasting specially build reinforced clay.
- ❖ Heavy Duty wheels for easy Placement & Mobility.
- ❖ The rapidity of baking and cooking by radiant, conductive and convective heat transfer ensures the sealing in of the flavors and juices of the edible products.
- ❖ Oil and fat free cooking of other edibles in a practical and energy efficient manner.
- ❖ Ventilation Door provided for Oxygen Inlet and removal of ash.
- ❖ For Gas Tandoor, Gas inlet is provided behind.
- ❖ Temperature Gauge Provided for Gas Tandoors to Monitor the Running Temperature of the Oven.

## Massive Exports to more than 50 Countries World Wide by Jumbo Overseas :







## A Message from the office of Jumbo International : "Quality is Never Expensive"



We at Jumbo International Manufacture Charcoal / Gas Fired Tandoori Ovens which are a triumph of innovation and modern technology. It is a revolutionary concept, combining a traditional charcoal-fired clay lined Tandoori Oven specifically designed to cook Tandoori Food to perfection.

The Jumbo International Tandoori Oven cooks in a unique fashion. The intense heat built up within the earthen Clay Oven seals and cooks skewered food externally, whilst conductive heat ensures equal cooking internally. The finger licking flavor of the food is achieved by a combination of the marinating process and the high cooking temperatures reached. These amazing techniques of cooking are not only incredibly quick (almost as fast as a microwave) but also healthy and safe. Whilst the ease of use and cooking flexibility make it an ideal choice for the complete novice through to the professional chef. The range of food capable of being cooked is immense, the Jumbo International Tandoori Ovens are ideal for all meats, poultry, fish and vegetables. Additionally the Earthen Ovens offers different cooking positions, which allows the user to create a future range of exciting dishes normally associated with that style of cooking. So whatever your food tastes are, from spicy to traditional, the Jumbo International Tandoori Ovens are sure to astound and satisfy all. This creates the ultimate Multi purpose Tandoori Oven that actually does the job for which it is intended to use.

The Company uses the Best Indian Clay to produce the finest Tandoori Oven renowned World Wide for Producing the Tastiest Dishes at the World's Best Hotels & Restaurants with the Revolutionary Technique of the Combination of Gas and Lava Stones. Similarly No Hotel or Restaurant is Complete without the exclusively designed Jumbo Tandoor.

For an Interactive Web Feature,  
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FOR JUMBO EMPIRE,

**JUMBO INTERNATIONAL, JUMBO OVERSEAS  
& JUMBO VISION  
ASIA'S LEADING TANDOORI OVEN EXPORTERS**



[https://youtu.be/K2e25IYA\\_wc?si=0AuRhkISDouUOkfB](https://youtu.be/K2e25IYA_wc?si=0AuRhkISDouUOkfB)

N. M. PRAJAPATI  
(Founder, President & CEO)

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