

Amfora Tandoor is

- 1 Healthy, juicy, delicious food without carcinogens.
- **2** Convenience and ease of use.
- Durability subject to the requirements of operation, the tandoor will serve you for many years.
- 4 Quality tandoors are not deformed under the influence of high temperatures.
- 5 Resource saving. Cooking in a cauldron during the kindling of the tandoor, and in ceramic dishes during cooling.
- **6** Lots of accessories.
- 7 Affordable price.
- Aesthetics.
 Stylish and exotic piece of exterior.



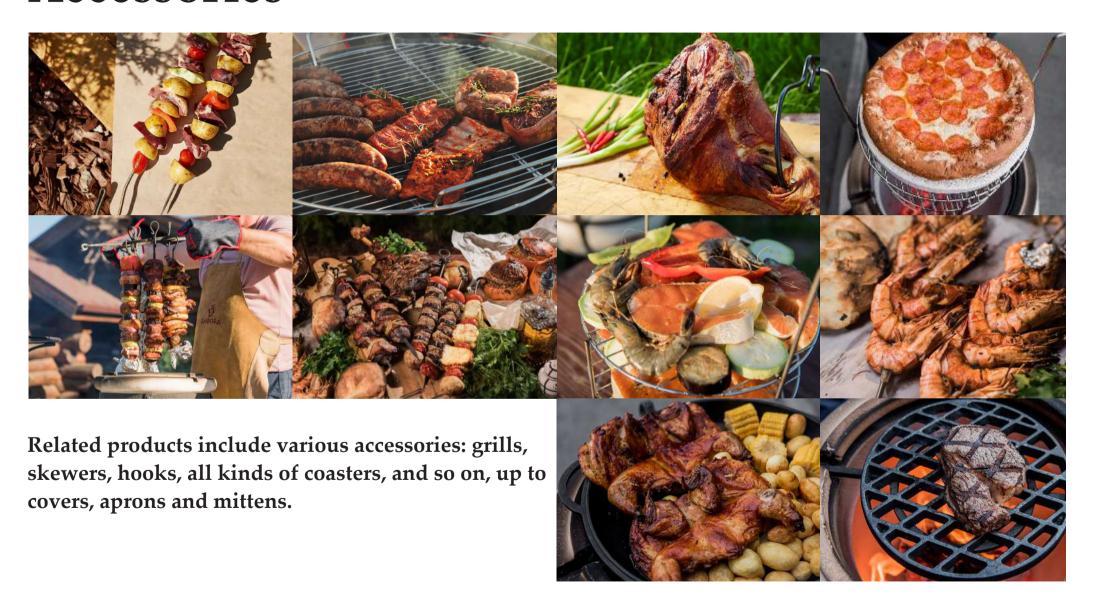


Amfora Tandoors are designed for cooking (baking) a variety of dishes.

The height of tandoors is from 63 to 120 cm, wall thickness is from 5 to 9 cm, diameter is from 42 to 83 cm, weight is from 50 to 200 kg. During ignition, thick ceramic walls accumulate and hold the temperature so well that there is no need to twist the skewers or use a skewer to create juicy dishes.



Accessories





Amfora Tandoors production of ceramics since 1998. An ancient oven for modern gourmets

The brand Amfora Tandoors was founded in 1998.





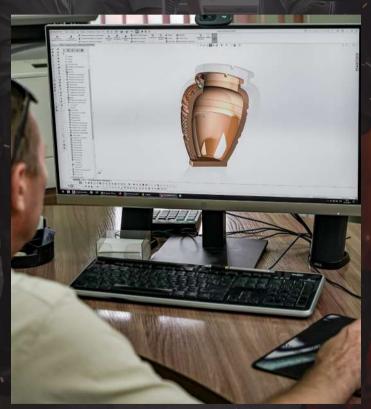
Geography of B2B deliveries:





At each stage, high-class professionals work on the production of a tandoor.









Raw material



For our production, we use not only modern technology, but also selected raw materials - environmentally friendly Russian ceramic refractory materials.

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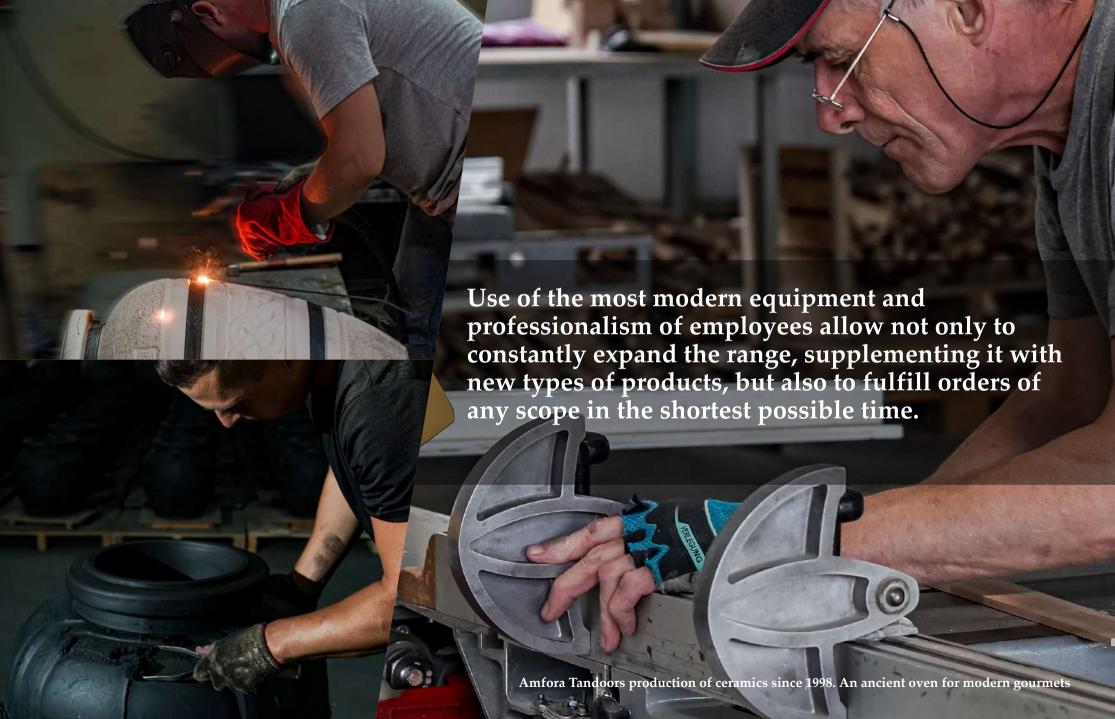


FITTING

For the strength and beauty of the tandoor, we tie it with metal strips 4 mm thick. A steel frame with forging elements firmly holds the tandoor. The service life of the tandoor is not limited - with proper use, it will serve you for years and decades.

Accessories of own production







Our products undergo strict quality checks at every stage of production.

Product packaging







Packaging options:

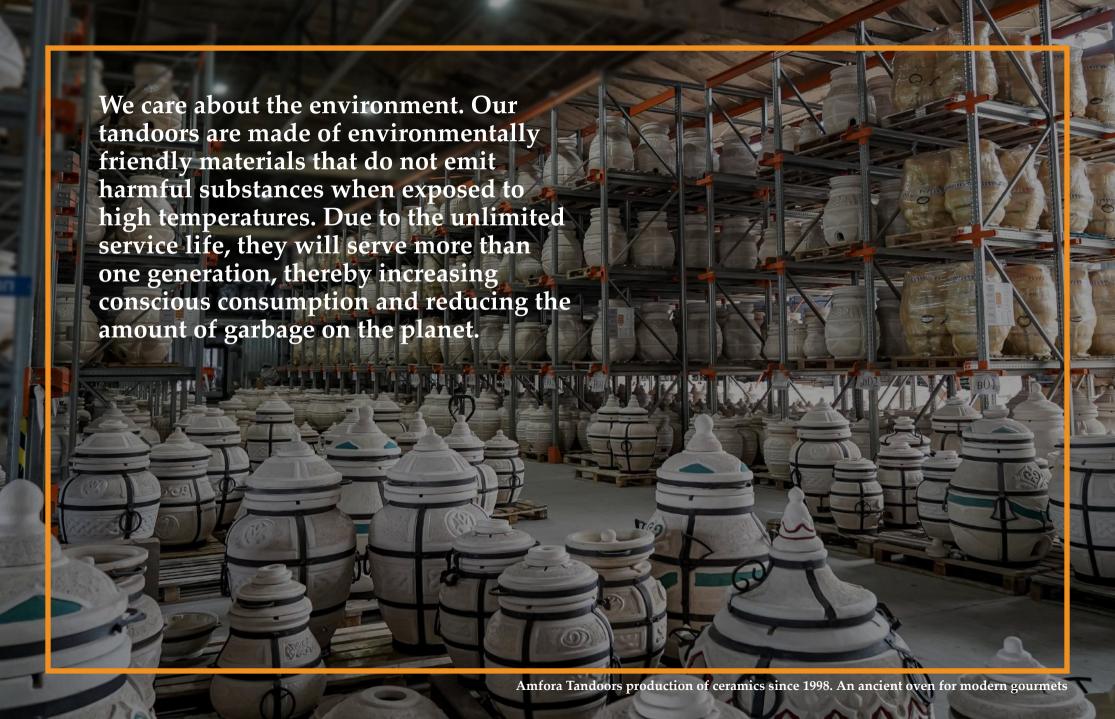
- 1) Basic
- 2) On individual pallet
- 3) Full wooden crate







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