

# Tandoor Morni Introduces Certified Tandoor Ovens, Modernizing a 5,000-Year-Old Tradition

*Tandoor Morni introduces certified tandoors, blending tradition with innovation to offer safer, efficient, and portable tandoor ovens for commercial kitchens.*

TAMPA, FL, UNITED STATES, February 9, 2025 /EINPresswire.com/ -- Tandoori cooking is an age-old tradition that has remained largely unchanged for thousands of years. However, advancements in commercial kitchens have highlighted the need for innovation. Tandoor Morni, a leading supplier of certified tandoor ovens in North America, is modernizing this essential cooking method by introducing safer, more efficient models designed for restaurants, food trucks, and catering businesses.



Tandoor Morni Press Release Banner Image with all the Hot Selling Products

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At Tandoor Morni, we blend tradition with modern innovation, ensuring chefs and restaurants get the authentic tandoori experience with the safety and efficiency of certified gas tandoor ovens.”

*Parvinder Aulakh*

For more than three decades, Tandoor Morni has supplied chefs and restaurant owners with high-quality tandoor ovens that blend tradition with modern engineering. By incorporating gas-powered efficiency, lightweight insulation, and commercial certification, these ovens help businesses maintain the authentic tandoori cooking experience while improving usability and safety.

## An Unexpected Beginning in the Tandoor Industry

Tandoor Morni’s journey into the [tandoor oven](#) business began in 1993 as an importer of Basmati rice and Indian

spices. The shift toward supplying tandoor ovens started when a restaurant owner requested one, highlighting an unmet demand in the market. As more restaurant owners sought high-quality tandoors, it became evident that traditional models posed significant challenges.

Classic charcoal-fired tandoors required extensive maintenance, relied on heavy sand insulation, and emitted carbon monoxide, creating safety and health concerns in commercial kitchens. Additionally, temperature regulation depended entirely on a chef's experience, making consistency difficult to achieve.

To address these concerns, Tandoor Morni introduced a redesigned tandoor oven, maintaining the integrity of tandoori cooking while making it safer, more efficient, and adaptable to modern kitchens.

## Redefining the Tandoor for Modern Culinary Needs

Through engineering advancements, Tandoor Morni has developed tandoor ovens that improve performance and usability while adhering to commercial kitchen regulations. Key innovations include:

**Gas-Powered Efficiency** – While traditional charcoal models remain available, modern tandoors feature an optional 100,000 BTU natural gas or propane burner for better temperature control and convenience.

**Commercial Certification** – Every model meets CSA safety standards, ensuring compliance with North American commercial kitchen regulations.

**Stainless Steel Durability** – Food-grade stainless steel construction replaces mild steel, improving hygiene, corrosion resistance, and longevity.

**Advanced Insulation Technology** – Lightweight glass wool insulation enhances heat retention while reducing overall weight, making installation and transport easier.

**Versatile Applications** – Designed for restaurants, catering businesses, and food trucks, these ovens support high-volume cooking with a freestanding, easy-to-install design.

## Preferred by Restaurants Across North America

Tandoor Morni's certified tandoor ovens are trusted by over 3,000 restaurants and food businesses across the USA, Canada, and Mexico. From fine-dining establishments to fast-casual eateries, these ovens help chefs deliver consistent, high-quality tandoori cuisine with improved efficiency.

Among the many businesses using Tandoor Morni ovens, Bukhara Grill in Brampton has relied on them for decades. Owner Prajapati Sharma shares:

"We've been using Morni tandoors for 30 years. They outlast any other tandoor oven in the market. Their durability and efficiency make a real difference in our daily operations."

## Preserving a Timeless Cooking Tradition

The origins of the tandoor oven date back to the Indus Valley Civilization, with archaeological

evidence confirming its use as early as 2600 B.C. Despite its long-standing history, the fundamental structure of the tandoor has remained largely unchanged for thousands of years. However, evolving commercial kitchen requirements have created a need for modernization.

By refining the traditional tandoor with contemporary safety and performance improvements, Tandoor Morni ensures that chefs can continue preparing authentic tandoori dishes while benefiting from modern advancements. While tradition remains at the core of these ovens, ongoing innovation allows them to meet the needs of today's restaurant industry.

## About Tandoor Morni

Tandoor Morni is a leading supplier of certified tandoor ovens in North America, offering gas-powered and traditional clay models for restaurants, catering businesses, and home chefs. Established in 1993, the company has redefined tandoori cooking by introducing certified ovens that prioritize safety, efficiency, and portability without compromising authentic flavors. With over 3,000 installations across the USA, Canada, and Mexico, Tandoor Morni continues to blend tradition with modern engineering, providing high-quality tandoor ovens and essential accessories for contemporary kitchens.

For more information, visit [www.tandoormorni.com](http://www.tandoormorni.com).

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