

# Modernizing the Tradition: Tandoor Morni's New Hybrid Tandoor Line for Caterers

*Discover how Tandoor Morni is revolutionizing professional catering with its latest gas & charcoal hybrid tandoors while combining traditional smoky flavour.*

SAN FRANCISCO, CA, UNITED STATES, September 1, 2025 /EINPresswire.com/ -- There has been a growth in terms of the demand for versatile high-performance culinary equipment. In this regard, Tandoor Morni has expanded its product line by introducing the gas charcoal hybrid [tandoors](#).

Why these tandoors stand out is that they are tailored specifically for [catering professionals](#). These next generation tandoors will be blending the modern convenience with their traditional flavour for unmatched versatility.

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Our line of the Gas & Charcoal Hybrid Tandoors are going to transform the professional catering & restaurant kitchens by offering the flexibility of the dual fuels without sacrificing the flavour.”

*Parvinder Aulakh*

What will set Gas-Charcoal Hybrid Tandoors apart?

Dual Fuel Flexibility

The [Gas and Charcoal Hybrid Tandoors](#) offer both gas and charcoal fuel options, empowering chefs to switch between rapid temperature-controlled cooking via gas and authentic smoky flavour using charcoal. Some of the models also come with built-in fans for optimal heat distribution.

Catering-Ready Design

There has been a focus on portability and rugged performance, and in this regard, the tandoors are now well-suited for on-the-go use in catering events, outdoor functions, as well as mobile kitchens. The hybrid-designed units ensure adaptability in any environment, be it indoors or outdoors.



Tandoor Morni introduces its expanded line of gas and charcoal hybrid tandoors designed specifically for catering professionals.

### Material And Build Quality

Similar models in the industry utilize the tough outer casing that ranges from mild steel and stainless steel to copper ones that are paired with a clay or refractory core and specialized insulation for maintenance of heat efficiently. Also, they create durable and efficient ovens ideal for professional use.

Industry trends that have supported the launch

### Growth In Terms of Demand for The Hybrid Fuel Options

The commercial tandoor market has been rapidly evolving, and the introduction of the hybrid fuel models is gaining popularity for their ability to blend authentic cooking with modern precision.

### Premium Materials for High-Traffic Use

Insulated cladding, stainless or mild steel exteriors, in addition to the customizable design elements, ensure that the tandoors are capable of withstanding the pace of the professional kitchens, while also remaining easy to clean and visually appealing.

### Operational Efficiency

The portable hybrid designs are now increasingly adopted by the cloud kitchens, event chefs, as well as banquet caterers that are looking for reliable and energy-efficient tools that won't compromise on flavour or capacity.

With the expansion of its product length, Tandoor Morni has been positioning itself as the



Tandoor Morni CS02 Model Product Image



R32 Domestic Tandoor Product Image

intersection of heritage and innovation. It has also been looking forward to introducing the new cooking units for meeting the needs of the modern culinary professionals, while also enhancing the classic tandoor cooking. The move is not only aligning with the current market demands, but also reinforcing Tandoor Morni's commitment to performance, quality and adaptability.

#### The advent of the Gas and Charcoal Hybrid Tandoors

The Gas and Charcoal Hybrid Tandoors are now offering both the authentic charcoal flavour and the gas-filled convenience, ensuring that they will be serving in the form of invaluable units for catering professionals for looking forward to productivity and efficiency.

In addition, they are also becoming vital in the regions where the fuel access varies allowing the caterers for maintaining the service even during the supply fluctuation, despite the environmental concerns that are tied to the smoke pollution, the hybrid models have been providing the middle ground that will be preserving the culinary tradition while also allowing clean operations in the commercial setup.

What would make the hybrid gas and charcoal tandoors ideal for the commercial kitchens?

#### Flavour Versatility & Authenticity

The Gas and Charcoal Hybrid Tandoors delivers the smooth smoky flavour the deep smoky flavour that is quite beloved in traditional tandoori cuisines. Also, they are highly valued by the customers. The hybrid models enable the chefs to switch between charcoal for authentic taste and gas for speed or indoor use, ensuring that they will be sticking to both worlds.

#### Precise Heat Control and Speed

Each of these hybrid models comes with a gas option, allowing for the fast and accurate temperature adjustments that are crucial during the busy service periods. The traditional tandoors will be reaching high heat fast, enabling cooking items like naan in minutes and Chicken Tikka in under 10 minutes, ensuring that the kitchens will be serving quickly.

#### Operational Flexibility

In the environments where charcoal is restricted or smoke needs to be minimised, the gas becomes indispensable for compliance and convenience. The Gas and Charcoal Hybrid Tandoors are ideally suitable for both outdoor catering events using charcoal as well as indoor restaurant kitchen chefs using gas.

#### Efficiency And Cost Savings

The tandoors retain the heat exceptionally well, ensuring a reduction in energy and fuel usage. In the high-volume kitchens, switching to gas when needed will ensure a reduction of prep time and fuel handling complexity, ensuring workflow efficiency and minimising cost.

#### Safety And Regulatory Benefits

The gas operation is cleaner and easier to regulate compared to charcoal, especially in jurisdictions where indoor smoke restrictions are there or there are strict ventilation requirements. On the other hand, hybrid systems will allow the chefs to adapt to the local

regulations and the varying environmental standards. These models are critical in the urban or control settings.

### Enhanced Menu and Presentation

Hybrid tandoors will be empowering the chefs to offer a variety of tandoori dishes, including those from skewers and naan, but also the creative adaptations, including tandoori-style pizzas. In addition, the visual and sensory appeal of the tandoori cooking, like the flame, smoke, and sizzling aromas, will ensure enhanced guest experience while also serving as a selling point when they are displayed in the open kitchens.

### Why buy Tandoor Morni Gas and Charcoal Hybrid Tandoors?

The Tandoor Morni Gas and Charcoal Hybrid Tandoors come with a sleek, stainless-steel experience and adaptable designs that are ideal for both the commercial and the catering environments. Tandoor Morni has earned a reputation as the premier provider of the Gas and Charcoal Hybrid Tandoors, specially valued by the catering professionals and the chefs for the blend of tradition, safety and modern engineering.

### Tradition Meeting Innovations

Tandoor Morni has earned over 30 years of experience in supplying high-quality tandoor ovens across North America, and these hybrid models always allow the chefs to use the authentic charcoal flavour when desired, while also benefiting from the convenience and control of gas.

### Certified For the Safety and Commercial Use

All the models come with NSF and CSA certifications, ensuring that they will meet the rigorous safety and sanitation standards for professional kitchens in the United States and Canada.

### Superior Built Quality and Heat Performance

Tandoor Morni hybrid tandoors come with food-grade stainless steel exteriors for the maintenance of hygiene standards and long-term durability. Glass-wool insulation will also ensure a reduction in weight while efficiently retaining the heat. The clay coat toppings are designed for even heat distribution as well as authentic tandoori roasting.

### About Tandoor Morni: Company Overview

Tandoor Morni has established itself as a trusted manufacturer of high-quality tandoori ovens that are also referred to as tandoor or clay ovens. With over 3 decades of expertise in the North American market, established in 1992, Tandoor Morni has been serving as the go-to source for both traditional and modern tandoori cooking solutions.

### Final words

Regardless of the kind the commercial kitchens that are looking forward to buying Gas and Charcoal Hybrid Tandoors, each of these models will be meeting the practical demands of the modern culinary operations. The Gas and Charcoal Hybrid Tandoors represent a strategic asset for catering professionals and commercial kitchens. The united system will be serving with the authentic flavours of traditional tandoor cooking with a modern operational efficiency and

flexibility, ensuring support for the diverse menus, rapid service, safety compliance and memorable dining experiences.

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