

Tandoor Morni Launches Home Tandoor Ovens in Edison, NJ as a Big Green Egg Alternative for Authentic Indian Cooking

Certified home tandoor ovens arrive at the Edison showroom — a purpose-built Big Green Egg alternative for backyard naan, tandoori chicken, and seekh kebab.

EDISON, NJ, UNITED STATES, July 14, 2026 /EINPresswire.com/ -- Tandoor Morni, a clay tandoor manufacturer serving North America since 1992, today announced the launch of its Home Series of [home tandoor ovens](#) at its Edison, New Jersey showroom at 95 Mayfield Avenue, positioning the range as a purpose-built [Big Green Egg alternative](#) for households that cook Indian, Pakistani, and Middle Eastern food.

Drive down Oak Tree Road on a Saturday and the case for this launch makes itself. Edison and the surrounding Middlesex County towns are home to one of the largest South Asian communities in the United States — a place where weekend cooking means fresh naan, tandoori

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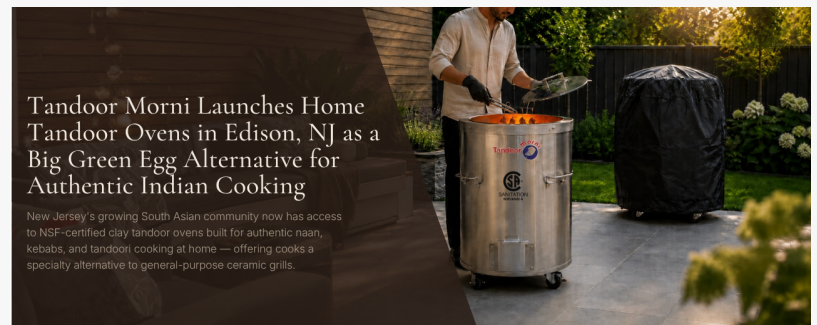
We built the Home Series because authentic Indian cooking deserves the intense radiant heat of a real clay tandoor, not a backyard compromise.”

Parvinder Aulakh

chicken, seekh kebab, and paneer tikka, not burgers and brisket. Yet the backyard cooking aisle at every big-box store nearby is built around equipment designed for someone else's menu. That mismatch explains why local searches for home tandoor ovens, Big Green Egg alternative options, and [buy tandoor oven Edison NJ](#) have all grown side by side. Tandoor Morni's Home Series — clay home tandoor ovens in models R26, R28, and R32 — brings the actual equipment those dishes were created in to the backyard, the patio, and the outdoor kitchen, and

anyone ready to buy a tandoor oven in Edison NJ can now see all three in person.

A Purpose-Built Big Green Egg Alternative for Indian Cooking



Kamado-style ceramic cookers such as the Big Green Egg have earned their devoted following honestly — for low-and-slow smoking and Western-style grilling, they perform admirably, and nothing in this launch argues otherwise. But most home cooks hunting for a Big Green Egg alternative for Indian food are chasing something a kamado was simply never built to do: bake naan. In home tandoor ovens, the dough is slapped directly onto the vertical clay walls, where it blisters and puffs in under a minute — a technique physically impossible on a horizontal grate, no matter how expensive the grate or how highly rated the Big Green Egg alternative claiming otherwise. Marinated meats cook on vertical skewers lowered into the clay cylinder, basting in their own drippings over live flame, with radiant clay heat reaching the intense temperatures that give tandoori food its signature char. For those dishes, a tandoor is not really a Big Green Egg alternative at all — it is the centuries-old original the comparison gets measured against. The construction is the same story told at household scale. Tandoor Morni builds its home tandoor ovens the way it builds its restaurant equipment: a traditional clay pot made from clay sourced in the Himalayan foothills and hand-selected by trained potters, housed in a double-layered stainless steel casing insulated with fiber wool and sand. Customers who buy a tandoor oven in Edison NJ are getting restaurant-grade construction, shrunk to fit a patio. Gas operation with pilot light, thermocouple, and safety valve makes the ovens practical for a Tuesday dinner, not just a festival weekend, and every model in the Home Series carries CSA Sanitation NSF/ANSI 4 certification — the same sanitation standard on the company's commercial ovens, and a distinction almost no product marketed as a Big Green Egg alternative can claim.

"Families in Edison have been walking into the showroom for years and asking the same question: is there a Big Green Egg alternative that was actually built for our food?" said a Tandoor Morni spokesperson. "The honest answer is that the tandoor came first. It is the original clay oven, refined over centuries for exactly the dishes these families grew up eating. Home tandoor ovens simply put that original into a size, a price, and a safety standard that fits an American backyard. The best part of this job is watching someone's father lean over the oven mouth, feel the heat off the clay, and go quiet — because it smells like home. Anyone who wants to buy a tandoor oven in Edison NJ can come have that moment on our showroom floor."

Three Home Tandoor Ovens for Every Household

The Home Series comes in three sizes — the R26, R28, and R32 — so households can match their home tandoor ovens to the space and the crowd. The R26 suits weeknight naan for a family of four; the R32, the largest of the home tandoor ovens, earns its keep when fifty relatives descend for Diwali and the tandoor becomes the center of the party rather than a station at the edge of it. All home tandoor ovens ship free across the United States, and every model includes the company's AS14 curing paste at no charge to season and maintain the clay pot — with a fresh application recommended every four to six months, a ritual most owners come to enjoy. Local customers who prefer to buy a tandoor oven in Edison NJ in person receive the same free-shipping pricing offered on the website.

What Owning One Is Actually Like

New owners tend to report the same arc. For those who buy a tandoor oven in Edison NJ, the first weekend is naan practice — the first few stick, the next few tear, and then something clicks

and a perfect blistered round peels off the wall. Within a month the oven is doing tandoori chicken on Fridays; within a year it has cooked a graduation party. That is the difference between home tandoor ovens and most backyard equipment: a kamado gets used when there is a reason, while a tandoor becomes the reason. Owners who came in searching for a Big Green Egg alternative often say afterward that the comparison undersold it — no Big Green Egg alternative label quite captures trading a grill for the oven their food was invented in. The clay does need care: curing on arrival, re-seasoning every four to six months, shelter from hard rain. Tandoor Morni treats that as a feature rather than a flaw, the same way cast-iron owners do.

Why Edison First

The company could have launched the Home Series anywhere; it chose Edison deliberately. No American zip codes concentrate more households that already know what a tandoor should taste like, and no market is quicker to spot a fake. Winning over people who buy a tandoor oven in Edison NJ — people whose grandmothers cooked on the real thing, who will search buy tandoor oven Edison NJ and then interrogate the answer — is the strongest endorsement the Home Series can earn. It also makes practical sense: the showroom already serves the tri-state restaurant trade, so backyard buyers are advised by the same staff who outfit commercial kitchens.

How to Buy a Tandoor Oven in Edison, NJ

Home cooks who want to buy a tandoor oven in Edison NJ can visit the Tandoor Morni showroom at 95 Mayfield Avenue, Edison, New Jersey 08837, where anyone planning to buy a tandoor oven in Edison NJ will find all three Home Series sizes assembled alongside the company's commercial and catering ranges. The Edison location is one of eight Tandoor Morni showroom and warehouse locations across the United States, the only physical tandoor showroom network in the country, and it serves customers throughout New Jersey, New York City, and the greater tri-state area — many of whom decided to buy a tandoor oven in Edison NJ precisely because they could see it first. For shoppers who typed buy tandoor oven Edison NJ after weeks of comparing kamado grills online, an hour at the showroom is usually the fastest way to decide whether home tandoor ovens are the Big Green Egg alternative their cooking actually calls for.

Pricing and Availability

Home tandoor ovens are available now with free shipping across the United States, and financing is offered through the company's Easy Financing — Quick Approval program. Customers weighing a Big Green Egg alternative can explore the full Home Series at tandoormorni.com, call +1 (727) 251-6924, or — to buy a tandoor oven in Edison NJ in person — visit the showroom by appointment, Monday to Friday, 10AM to 4PM. Big Green Egg is a registered trademark of The Big Green Egg, Inc. Tandoor Morni is not affiliated with, endorsed by, or sponsored by The Big Green Egg, Inc.; the mark is referenced solely for product comparison purposes.

About Tandoor Morni

Tandoor Morni is a manufacturer of authentic clay tandoor ovens, founded in 1992 by Mr. Bitu. What began as a small immigrant business in Toronto has grown into one of North America's most established tandoor brands, with headquarters in Tampa, Florida and nine showroom and warehouse locations across the USA and Canada, including Manteca, California; Houston, Texas; Edison, New Jersey; Chicago (Elk Grove Village), Illinois; Algona, Washington; Washington, D.C.; Tampa, Florida; Boulder, Colorado; and Mississauga, Ontario.

Every Tandoor Morni oven is built around a traditional clay pot made from clay sourced in the Himalayan foothills and hand-selected by trained potters, housed in a double-layered stainless steel casing for durability and insulation. The company's product range covers Commercial Tandoors, Catering Tandoors, Copper Tandoors, Home Tandoor Ovens, and a full line of tandoor accessories, with certified models carrying CSA Sanitation NSF/ANSI 4 and CSA gas safety certifications for use across the USA and Canada. Financing is available on the company's Easy Financing — Quick Approval program.

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