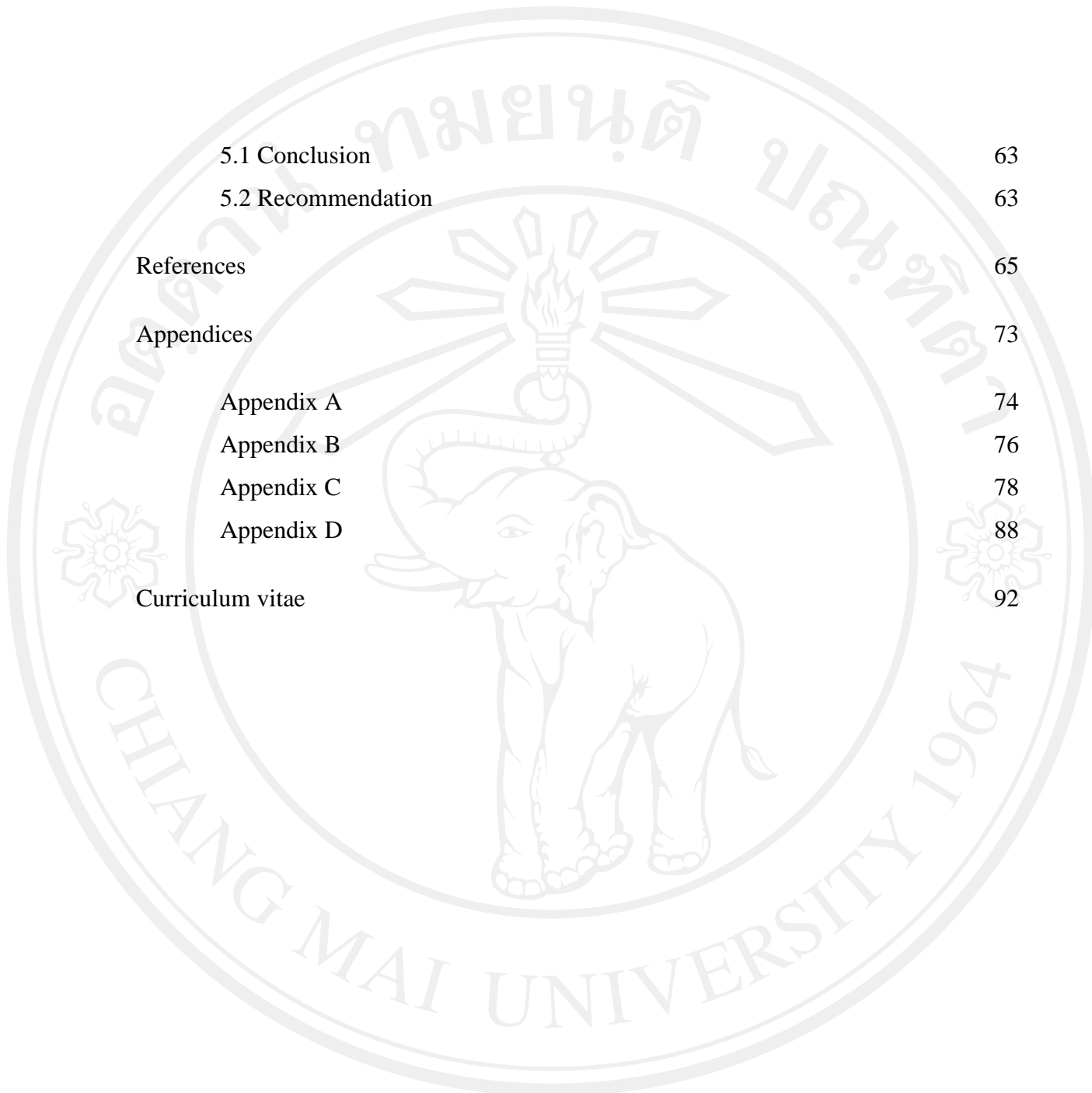


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The logo of Chiang Mai University is a large, light gray circular emblem. It features a central illustration of an elephant standing and facing left, with a traditional Thai oil lamp (diya) on its back. The lamp has a flame and radiating lines above it. The Thai text 'มหาวิทยาลัยเชียงใหม่' is written in a circular path around the top of the emblem, and 'CHIANG MAI UNIVERSITY 1964' is written around the bottom. There are also decorative floral motifs on the left and right sides of the emblem.

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