



## Operation Manual for Natural Gas Models (T01, T02, T03, T04, T05, T06, T07.)

**THIS APPLIANCE IS FOR INDOOR USE ONLY UNDER A  
VENTILATION HOOD.**

### Warnings/Recommendations

**Hazardous Fire or explosion may result if these instructions are ignored.** It is your responsibility to ascertain that your new tandoor is properly, assembled, installed and maintained. Failing in carefully following the instructions of this manual could result in serious bodily injury and/or property damage.

1. You will need a certified technician to install and hook your tandoor to the main gas line. Never try to hook the tandoor yourself.
2. Your technician will require a blue flexible hose that is NSF/CSA certified to connect the tandoor to the main gas line.
3. Chain the tandoor to the wall.
4. While operating the tandoor, NEVER fully cover the top and side lids. As the extra heat inside will damage the gas components and crack the clay.
5. Clean the inside floor once every 3-4 days as the burned remains are not good for your customer's health and they will damage your gas components.
6. The yellow gas valve outside the tandoor regulates the inflow of gas to the burner. By adjusting it you can increase or decrease the heat. Never operate your tandoor at full heat capacity as this will damage the gas components and crack the clay.
7. Do not store/use gasoline or other flammable vapours close to the Tandoor or any other appliance.

### For Your Safety

#### If you smell gas:

1. Shut off gas supply to the appliance.
2. Extinguish any open flame.
3. Lift the tandoor lid.
4. If odour continues, immediately call your gas supplier or your fire department.

# Installation

**The installation of this appliance must conform with local codes or, in the absence of local codes:**

- In Canada: must conform to Technical Standards & Safety Act, Regulation 212/01 and CAN/CGA B-149.1 Natural Gas installation.
- In the U.S.A.: must conform to National Fuel Gas Code ANSI Z223.1./NFPA 54

**WHEN DECIDING WHERE TO PLACE YOUR TANDOOR, FOLLOW THESE MINIMUM CLEARANCE INSTRUCTIONS:**

- 15cm (6 inches) from both sides of unit.
- 15cm (6 inches) from back of unit.
- This equipment is for installation under a ventilation hood only.

## **For your own safety:**

- **ONLY** use this tandoor indoors under a ventilation hood
- **ALWAYS** keep the area around your Tandoor clear of any combustible materials, gasoline, or other flammable liquids.
- **DO NOT**, obstruct the flow of combustion or air ventilation to the tandoor.
- **DO NOT**, leave your tandoor unattended while in operation.
- **DO NOT**, allow children to operate or play near your tandoor.
- **DO NOT**, use while under the influence of alcohol or drugs.
- **DO NOT**, try to move the tandoor while in operation

# Electrical Caution

- If any accessory installed on this tandoor requires an external electrical power source, it must be electrically grounded in accordance with local laws or in the absence of local laws, with the Canadian Electrical Code CSA C22. 1 or in the U.S., with the National Electrical Code ANSI-NFPA 70.
- The three-prong plug provides protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug.
- Ensure all electrical supply cords and fuel supply hoses be placed well away from any heated surfaces.

## Safety:

- Always turn off the safety valve tightly when your tandoor is not in use.
- Always keep at least two wheels of the tandoor in locked position so that the tandoor does not move while in use.

**Warning: If the above instructions are not followed properly, a fire causing death or serious injury may occur.**

## Flexible Connector & Regulator

- Do not allow any grease or other hot material to fall onto the flexible connector, or allow the flexible connector to be in contact with any hot surfaces.
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- Visually inspect the entire length of the flexible connector assembly before each use of the tandoor.
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- Follow the Leak Test instructions before lighting your tandoor every day or if any gas component is changed.

# Performing a Leak Test

A leak test ensures that there are no gas leaks prior to lighting your tandoor.

The leak test, must be conducted in a well-ventilated area away from any open flame, heat or ignition sources. **Do not use a match, open flame or smoke during leak testing.**

## What you will need for testing:

1. A mixture of, 50% liquid dish soap and 50% water.
2. A brush or cloth to apply the mixture.

## Areas to leak test on Natural Gas Tandoor:

- All flexible connector connections.
- All valve connections.

## How to perform leak test:

1. With the gas supply valve on the Tandoor in the OFF position, twist the valve 1 turn or the main natural gas valve on. **Do not ignite the burners while performing the leak check.**
2. Brush your soap and water solution on all connections and components.
3. Observe carefully for growing bubbles, which indicate that a leak is present.
4. If a leak is detected then **DO NOT USE** the tandoor. Shut off the gas source at the valve immediately. Call a certified gas appliance service technician, or a gas dealer for proper repairs.

**Warning:** Failure to ensure the above may result in hazardous fire or explosion causing serious bodily injury and/or property damage.

**Check to ensure the burner has a good flame each time it is turned on.**

# Using Your Appliance Correctly

## Lighting

Prior to lighting your tandoor, visually check all hoses and gas supply lines before each use for nicks, cracks, abrasions or cuts. If the hose or a gas supply pipe, are found to be damaged in any way, **do not use your Tandoor.**

### Important:

- Always remove the tandoor lid before lighting.
- Do not lean over the tandoor when lighting the burner.
- Visually check the flames every time you light your tandoor. If the flame is abnormally small or smoky yellow shut off the tandoor and call a certified gas appliance service technician.
- Light from the front burner opening only.

## First Time Lighting Procedure

1. Remove the top lid before lighting.
2. Turn off the yellow gas valve located at the front of the tandoor.
3. Open the main gas valve located before the blue flexible hose.
4. At this time, you should check all gas connections for leaks using an approved leak detector.
5. Press and hold the red button on the safety valve and light the pilot. Continuously hold the red button for at least 2 minutes.
6. Once the pilot flame is established, slowly turn on the yellow gas valve located at the front of the tandoor. This will light the burner.

## Shutting Down Your Tandoor

- Every night turn of the tandoor by turning off the yellow gas valve located at the front of the tandoor. This will leave the pilot lit.
- To shut down completely, turn off the main gas valve located before the blue flexible hose and the yellow gas valve located at the front of the tandoor.

## Lid Position

- Always keep the tandoor covered with the lid when not in use.
- While using the tandoor do not completely cover with the lid.

## CLEANING & MAINTENANCE

### **Burner:**

At least twice a year, clean the burner. The burner can be cleaned, by gently scraping with a brass bristle brush. Ensure that all burner ports (openings) are clear (**DO NOT ENLARGE BURNER PORTS**). If you find cracks, abnormal holes, or damage caused by corrosion during your inspection and cleaning, replace burner. (**See Warranty**)

### **Ignitor:**

Clean the ignitor clip lightly using a wire brush to remove rust and grease. If a crack is detected, a replacement ignitor system will be required.

### **Plates:**

Scrub the plate with a stiff long handled brass brush. The plate can also be washed with a mild detergent. If rust appears on your plate, remove the rust with a scrub pad. If excessive wear is evident, you might want to replace your plate.

### **External Stainless Steel Surface:**

The external area of your tandoor should be cleaned daily to maintain a proper hygiene/cooking environment. All grease, dust and food particles should be removed from the tandoor surface before lighting the tandoor. It can be cleaned with a wet cloth and kitchen surface disinfectants.

**DO NOT ALLOW EXCESSIVE GREASE OR OTHER RESIDUE TO BUILD UP ON YOUR COOKING SYSTEM AS A FIRE MAY RESULT**

## Curing the Clay Pot for First Time Use

- You must prepare the tandoor's clay portion once before starting it for the first time. This seals and treats the clay, which in turn extends the life of your tandoor.
- For best results, repeat this procedure once every 2-3 months.

### **Ingredients:**

- Mustard oil 1.5Litres
- Jaggery (gur) 1Kg
- Spinach (Palak) 1Kg
- Salt 10 Teaspoon
- Turmeric Powder (haldi) 10 teaspoon

### **Directions:**

1. Mix (grind) the above mentioned ingredients in a pot until it becomes liquid.
2. Rub with a cloth on the clay portion of your tandoor.
3. Let the tandoor absorb the mixture for 30 min.
4. Then repeat steps 2 and 3 another three times.
5. Light up your tandoor on SLOW heat for 48 hours.
6. After the tandoor cools down, with a soft cloth remove the remainder of the mixture from your tandoor.