



Operation Manual for Natural/Propane Gas Models

(CH02, CH04, CH06)

This appliance is designed for indoor use only and must be operated under a ventilation hood.

Warnings/Recommendations

- A certified technician is required to install and connect your tandoor to the main gas line. Do not attempt to connect the tandoor yourself.
- The technician should use a blue flexible hose that is NSF/CSA certified to connect the tandoor to the gas line. A quick disconnect is recommended.
- Always secure the tandoor to the wall using a chain.
- When operating the tandoor, never fully cover the top and side lids. Excessive heat buildup can damage the gas components and cause the clay to crack.
- Clean the interior floor every 3-4 days to remove burnt residue, as it poses a health risk to customers and can damage the gas components.

Lighting the Tandoor

Before lighting your tandoor, inspect all hoses and gas supply lines for any signs of nicks, cracks, abrasions, or cuts. If any damage is detected, do not use the tandoor.

- Always remove the tandoor lid before lighting.
- Avoid leaning over the tandoor when igniting the burner.
- Check the flames visually each time you light the tandoor. If the flame appears abnormally small or emits a smoky yellow color, turn off the tandoor and contact a certified gas appliance technician.

The tandoor is equipped with three gas valves at the front:

- The yellow gas valve outside the tandoor controls the gas flow to the pilot. To light the tandoor, ensure the other two gas valves are off. Turn on the pilot gas valve and ignite the pilot through the side window.
- Gradually turn on the other two gas valves to light the burners. You can adjust the burners' heat using these valves.

Note:

- Never operate the tandoor at full heat capacity, as this can damage the gas components and crack the clay.
- If the pilot and burners do not light, ensure all three gas valves are in the off position.

Shutting Down the Tandoor

- Each night, turn off the tandoor by closing the yellow gas valve at the front, leaving the pilot lit.
- To completely shut down the tandoor, turn off the main gas valve located before the blue flexible hose, along with the yellow gas valve at the front.

Safety Precautions

- Store and use gasoline or other flammable vapors away from the tandoor and any other appliances.
- Failure to follow these instructions could result in a hazardous fire or explosion, causing serious injury or property damage.
- It is your responsibility to ensure your tandoor is properly assembled, installed, and maintained.

For Your Safety

If you smell gas:

- Shut off the gas supply to the appliance.
- Extinguish any open flames.
- Lift the tandoor lid.
- If the odor persists, immediately contact your gas supplier or fire department.

Installation

This appliance must be installed in accordance with local codes.

For Your Own Safety

- Only use this tandoor indoors under a ventilation hood.
- Keep the area around the tandoor clear of any combustible materials, gasoline, or other flammable liquids.
- Do not obstruct the flow of combustion or air ventilation to the tandoor.
- Never leave the tandoor unattended while in operation.
- Keep children away from the tandoor and do not allow them to operate or play near it.
- Do not use the tandoor while under the influence of alcohol or drugs.
- Do not attempt to move the tandoor while it is in operation.

Placement of the Tandoor

Follow these minimum clearance instructions:

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

Safety Measures

- Always securely turn off the safety valve when the tandoor is not in use.
- Ensure at least two of the tandoor's wheels are locked in place during operation to prevent movement.

Flexible Connector & Regulator

- Prevent grease or hot materials from contacting the flexible connector and keep it away from hot surfaces.
- Visually inspect the entire length of the flexible connector assembly before each use of the tandoor.
- Perform a leak test before lighting the tandoor each day or after any gas component has been replaced.

Warning: Failure to follow these instructions may result in a fire, causing death or serious injury.

Performing a Leak Test

Conduct a leak test to ensure there are no gas leaks before lighting the tandoor. Perform the test in a well-ventilated area, away from any open flames, heat, or ignition sources. Do not use a match, open flame, or smoke during the test.

Items Needed for Leak Testing:

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

Areas to Test on a Natural Gas Tandoor:

- All flexible connector connections.
- All valve connections.

Leak Test Procedure:

- With the gas supply valve on the tandoor in the off position, turn on the main natural gas valve. Do not ignite the burners during the leak test.
- Apply the soap and water solution to all connections and components.
- Watch carefully for growing bubbles, which indicate a leak.

- If a leak is detected, do not use the tandoor. Immediately shut off the gas source at the valve and contact a certified gas appliance technician or gas dealer for proper repairs.

Warning: Failure to perform this test correctly may result in a hazardous fire or explosion, leading to serious injury or property damage.

Using Your Tandoor Correctly

Lid Position:

- Always cover the tandoor with the lid when not in use.
- While in use, do not completely cover the tandoor with the lid.

Cleaning & Maintenance

Burner:

- Clean the burner at least twice a year using a brass bristle brush. Ensure all burner ports (openings) are clear (do not enlarge burner ports). Replace the burner if you find any cracks, abnormal holes, or damage due to corrosion.

Plates:

- Scrub the plate with a stiff, long-handled brass brush. The plate can also be washed with mild detergent. If rust appears, remove it with a scrub pad. Consider replacing the plate if there is excessive wear.

External Stainless Steel Surface:

- Clean the external area of your tandoor daily to maintain hygiene. Remove all grease, dust, and food particles from the surface before lighting the tandoor. Use a wet cloth and kitchen surface disinfectants for cleaning.

Warning: Do not allow excessive grease or residue to build up on the cooking system, as it may cause a fire.

Curing the Clay Pot for First-Time Use

Click [here](#) to watch the step-by-step guide for curing a tandoor oven.

- Before using your tandoor for the first time, you must cure the clay portion to seal and treat it, extending the life of your tandoor.
- For optimal results, repeat this procedure every 2-3 months.

Ingredients:

- Mustard oil: 1.5 liters
- Jaggery (Gur): 1 kg
- Spinach (Palak): 1 kg
- Salt: 10 teaspoons
- Turmeric powder (Haldi): 10 teaspoons

Directions:

- Mix (grind) the ingredients in a pot until they form a liquid.
- Using a cloth, apply the mixture to the clay portion of your tandoor.
- Allow the tandoor to absorb the mixture for 30 minutes.
- Repeat steps 2 and 3 three more times.
- Light the tandoor on low heat for 48 hours.
- After the tandoor cools down, use a soft cloth to remove any remaining mixture.