 *tandoori clay ovens*

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Gas Fired Tandoori Oven

Instruction Manual





GAS FIRED TANDOOR OVEN INSTALLATION AND OPERATOR INSTRUCTION MANUAL

FOR YOUR SAFETY:

1. Do not store or use gasoline or other flammable vapours or liquids in the vicinity of this or any other appliance.
2. A qualified installer must perform installation and service

WARNING: Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

WARNING: If you smell gas

1. Shut off gas to the appliance.
2. Extinguish any open flames.
3. Do not try to light any appliance.
4. Do not touch any electrical switch; do not use any phone in your building.
5. Immediately call you gas supplier from a neighbour's phone. Follow the gas supplier's instructions.
6. If you cannot reach your gas supplier, call the fire department.

RETAIN THIS MANUAL FOR FUTURE REFERENCE: ASSEMBLER / INSTALLER: Leave these instructions with the appliance. A copy of these boxed instructions is to be posted in a prominent location and the instructions are to be followed in the event the user or area occupant detects gas odours.



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1. Quick guide on getting started

Adjusting the shutter: There is an adjustable shutter at the left side (bottom) of the front box. This is used to regulate airflow to achieve optimum & even heat from the burner. Please see the video below <https://youtu.be/bh-ulCvDaks>

Curing the Clay

Application of the Tandoor Oil: 1 x small jar of oil is provided with the tandoor, please add plain yogurt to it in equal amount and apply it on the clay walls with a cloth or paint brush. Let it dry for an hour and proceed with the first burn

First Burn: This is the most important step in curing/baking the clay, this should be followed properly as per instructions below for long life of the clay liner

With lid on, the first burn should be done on low gas (9 o'clock position of knob) for approx. 8-10 hours.

After the first burn set the burner to medium gas (11 o'clock position of knob) on same day or the next day and let it burn for another 8-10 hours.

Finally the tandoor burner should be set on high gas (12 o'clock position of knob) for another 8-10 hours on the same day or the next day.

The clay walls will turn terracotta red after firing the tandoor for approx 25-30 hours after which the tandoor will be ready for cooking

Salt water wipe: This is to be done every other day before starting the tandoor or whenever the nan/roti is not sticking properly to the clay walls or the dough gets stuck on the clay walls. Put 3-4 table spoons of salt in glass of water, apply it on the clay walls with a piece of cotton cloth after squeezing out the excess water.

2. Introduction

We provide tandoors of the highest quality using premium quality metal, component parts and clay. All of the our meet the highest safety standards laid down by the European safety advisory board. This product is for professional use and must only be operated by suitably trained personnel.

Its unique hygiene design makes the product extremely easy to clean and safe to use. As there are no exposed joints, the housing presents a flush surface that simplifies cleaning.



Please read the entire manual and follow all pertinent instruction when assembling, installing and operating this appliance. The manual should be retained for future reference. Please post in prominent location instructions to be followed in the event user smells gas.

- Do not store or use flammable vapours or liquids in the vicinity of this or not any other appliance.
- Whilst in operation, parts of the appliance will become hot. Suitable precautions must be taken to avoid accidental burns.
- Keep all combustible products away from the Tandoor.
- This is gas fired Tandoor ONLY. No charcoal uses. The oven must not be exposed to rain /water
- Keep at least 6" (150mm) away from any other equipment.
- Must be installed by a technically qualified technician.
- At all times keep this manual in the vicinity of the oven.

Warning: improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the following installation, operation and maintenance instructions thoroughly before installing or servicing this equipment.

Continuous product improvement is a policy of The Tandoor Clay Oven Limited. Specification and designs are subject to change without notice.

3. Consequential Loss

Puri Tandoors does not accept responsibility for loss of food, production time, production time, profit etc, which may result from the breakdown of the appliance.

Models of this tandoori oven are suitable for installations in UK &, EU

UK & Europe designated appliances are suitable for use on natural gas / LPG and can be used with either Natural gas / LPG

This appliance must be installed in accordance with current local regulations and only used in a well-ventilated area.



4. Installation introduction

This product is made with the safest materials conforming to the relevant CE directives. Proper installation must conform to all local codes. Within Europe, appliances should be installed in accordance with BS6173: 2009 code of practice for installation of gas catering appliances, taking into account Gas Safety (Installation and Use) Regulations 1998 Approved Code of Practice and guidance and Health and safety at Work Act 1974.

BEFORE STARTING WITH THE INSTALLATION OF THE APPLIANCE, PLEASE READ AND BE FAMILIAR WITH THE INFORMATION IN THIS MANUAL

Installation of this must be performed by a registered gas –safe engineer / a qualified installer.

- **Appliance installation sites should be provided with safety instructions based on information supplied by local fuel suppliers. These instructions are to be posted in a prominent area near the appliance.**
- **All installations are to conform to local codes. In the absence of local codes, installation should conform to - For UK & Europe with BS6173: 2009 code of practice for installation of gas catering appliances**
- **The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at pressures in excess of psi (3.45kPa).**
- **The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.45 kPa). In Europe a gas soundness test must be carried out.**
- **The rear panel on the tandoor oven has a fastener location suitable for attachment of restraint devices. The fastener is identified with a marking tag.**
- **Do not allow untrained operators to use this equipment.**
- **Exercise extreme care in handling metal parts. Do not touch any metal or other surfaces that become hot in operation.**
- **NO ATTEMPT SHOULD BE MADE TO OPERATE THIS APPLIANCE DURING AN ELECTRICAL POWER FAILURE. In the event of the loss of electrical power, exhaust hood will not function. If this happens turn off the hood power switch and turn off the gas tandoor oven valve (s).**
- **IF INSTALLATION SITE IS PROVIDED WITH A POWER LOSS INTERLOCK DEVICE, IT WILL ACT TO SHUT OFF ALL GAS IN THE EVEN OF ELECTRICAL POWER FAILURE. FOLLOWING LOSS OF POWER MANAUL RELIGHT OF PILOT BURNER WILL BE REQUIRED.**



- Refer to local codes for the building fresh air supply requirements in your respective country.
- **Note:** Where servicing may require greater access clearances than those shown on the nameplate, then the greater clearances should be allowed for.
- At installation, adequate clearances should be provided for proper operation and servicing of the appliance and any field installed optional items. Data plate applies only to tandoor oven as provided by appliance manufacturer
- This appliance is for installation only at the clearances indicated on the name plate. Clearances are specified from combustible and for non-combustible construction.
- Observe clearances from combustible surfaces as marked on nameplate. Clearances posted on unit are for safety reasons and lesser clearances cannot be applied. Additional clearances might be required for service and operator access.
- Do not block any louvered openings on appliance service panels.

4.1. Unpacking

- Un- crate the unit with extreme care, do not use a hammer or heavy tools to un- crate the unit. Always remove shipping container parts and panels by only outward prying.
- Make sure the unit is in the upright position before starting to un- crate.
- **Before fixing the appliance in place, remove all protective plastic coating from the unit.**
- Oven is on 4" (100mm) wheel castors and can be rolled out easily to the designated installation area.
- Unit must be rolled around by hand. Do not use a lift jack.

4.2. Clearance and Positioning

- This appliance requires a 6" (150mm) clearance from combustible and non-combustible material and surfaces.
- Never install propane appliances below grade.
- A clear space, (rear clearance) of at least 6" (150mm) should be maintained at the rear and sides of the appliance.
- There must be minimum clearances of 750 mm in Europe, between top of the appliance and any overhanging shelf. Shelves must be of non-combustible material.
- It is recommended that the appliance is not installed in draughty locations or near doors.



- If the appliance is positioned on a combustible floor, sheet material (preferably stainless steel) equal to the base area of the appliance must be secured to the floor prior to fixing the appliance in place.
- Ensure that the appliance is level.
- Inspect for damage. If any damage is noted, report damage to the freight company and contact manufacturer at the address shown on the cover.
- Verify that the unit marking plate indicates that the unit is set up for service on the type of gas fuels as found at the installation site. Natural gas units have to be operated on natural gas only and propane units used only on propane gas.
- Plan location of units in such a manner as to be best accessible to operator. Locate unit so that foot traffic in area will not interfere with unit operation. When choosing unit location, take into consideration the operation of overhead and side mounted heating/cooling ducts and fans

4.3. Ventilation

- The area in which the appliance is to be installed should have sufficient fixed ventilation to comply with the requirements of Approved Document J in the 1985 Building Regulations in Europe, with a minimum area of 4.5 cm per 1Kwh (3412Btu per hr) of total heat input.
- Ventilation hood must be installed above the appliance according to all appliance codes by your local and state health and fire regulations.
- It is required that the Tandoor be interlocked to the hood ventilation system.
- There must be sufficient low-level ventilation to ensure that the appliance has a good supply of clean fresh air.

4.4. Gas supply and connection

- Check that the gas supply correspondence to that on data plate. Gas connection must be the same size of the PURI Tandoors, BSP ½". Warning: Do not under any circumstances join NPT to BSP threads when making connections.
- The ½" connection for connection of gas supply is located behind the unit.
- A shut off valve should be installed on the gas service line ahead of the unit in case of emergency and for serving purposes. The location of the manual shutoff valve should comply with codes in effect at the installation site.
- **Since the appliance is caster mounted, connection of the appliance must be made using suitable flexible connection devices.** Ensure that the hose is suitable for commercial catering appliances and a restraining wire and wiring label are used.



- Fixed pipe work must not be used with this appliance.
- Connect tandoor to gas supply and conduct gas leakage tests to verify gastight connections. Check entire piping system for leaks. A solution consisting of 50% dishwashing detergent and water mix can be applied to all piping parts with a brush.
- Matches, candles or other sources with open flames or sparks shall not be used for this purpose. Gas controls are provided with outlet settings suitable for the fuel type shown on the nameplate. Adjustments if needed to the regulator should only be made by qualified service staff. The regulator outlet pressure must be the pressure shown on the nameplate for the type of gas fuel used.
- Some local codes require that a manual shutoff valve be installed in the same room and within six feet of the appliance. If because of local code requirements, a manual gas shutoff valve has to be installed on the appliance, and if it is mounted inside of enclosure by access doors, a label should be provided indicating this construction.
- Proper gas piping: In order to ensure proper performance of this unit as well as other gas appliances on the same gas supply lines, a well-planned and properly sized gas supply system is a must. If the appliances are to be connected to existing piping, the piping should be checked for adequate capacity enabling full firing for all of the units that are to use the piping run.
- Pipe thread sealant (joint compound) shall be used sparingly and only on male threads of pipe joint. Such compounds shall be resistant to the action of L.P. gases.
WARNING: All pipefittings must be clean and free of dirt or other contaminants. Any loose particles, such as dirt or metal filing, in gas lines can damage the controls and affect operation.
- Make certain not to obstruct the flow of combustion and ventilation air. Ensure that air intake openings around the appliance jacket are not obstructed.
- Appliance must be connected to suitable exhaust duct in compliance with all applicable local codes.
- Position the appliance to ensure that proper clearances for safety and service are provided.

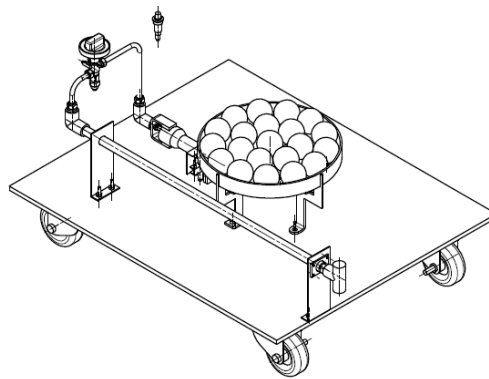
4.5. Start up and operation

All appliances are operationally checked and adjusted before leaving our factory. These adjustments are made to verify effective operation and that the appliance meets the requirements of the test's standards. At the installation site making sure all local codes are met is the responsibility of the installer.



Puri Tandoors uses a safety pilot system to ignite the burner and monitor flames and to shut off the gas supply in case of loss of burner or pilot flames. The gas supplies to the pilot and burner are fed through a thermo-magnetic safety valve. A thermocouple is part of the safety systems and it functions to hold the gas valve open after a proper pilot flame is established.

Before firing of unit, place the burner baffle plate (perforated plate) over burner and place a layer of rocks / clay balls evenly and level onto the plate. Only use rocks as supplied with the appliance (*see the diagram below*)



5. User instructions

- Make sure that the manual shutoff valve behind the unit is turned off and that the Tandoor gas valves are turned off.
- Open the main gas line to the Tandoor oven.
- On the appliance control valve depress and hold the back knob on the star position indicated by a star for 10 seconds to start pilot gas flow and to clear the air from the gas line.
- Repeatedly push the piezoigniter until the pilot burner lights. (the pilot light can be seen faintly at 5 o' clock below the burner plate)
- Continue to keep the control knob pressed in for a further 20-30 seconds for the flame sensing device to establish itself.
- If the pilot burner extinguishes itself when the knob is released, repeat the above procedure.



- If the burner extinguishes for the any reason while the oven is operating, switch control off and **WAIT 5 MINUTES BEFORE RELIGHTING**. If for any reason burners become extinguished, repeat lighting instructions beginning with Step 1.
- After the pilot burner is lit main burner can be turned on. To do so rotate the control knob anticlockwise, (counter clock). The burner can now be set to high flame position indicated by the large flame symbol. To adjust flames to lower flame setting, turn knob to the low position, or anywhere between the two, continue to turn the control knob anti- clock wise towards the small flame symbol.
- The main burner should light smoothly and quietly. Burner flames should be predominantly blue.
- When not in use, the control knob should always be set to the **OFF** position.
- These appliances are to be installed with sufficient ventilation to prevent the occurrence of unacceptable concentrations of substances harmful to health in the room in which they are installed.
- The installation instructions shall specify that the gas supply tubing or hose shall comply with the national requirements in force and shall be periodically examined and replaced as necessary.
- The type, length, which will not exceed 1.5 m, and position of any flexible hose or tubing which may be used for supplying gas.
- Unless otherwise stated, the instructions indicate that the parts protected by the manufacturer or his agent shall not be adjusted by the installer.
- Please note, perforated stainless steel lid has been supplied (with holes) which can be used to make charred naan breads OR give other tandoori food charred flavour. The steel handle can get very hot and **YOU MUST WEAR PROTECTIVE GLOVES WHEN HANDLING THE LID**.

5.1. Application of the oil

Mix plain yogurt in the ratio of 1:1 with the oil provided and mop the mixture on the clay walls with a piece of cotton cloth and let it dry off overnight, do the first burn as explained below on the next day.

5.2. First firing

It is important to gradually build up heat within the Tandoor the first time it's being used. **The burner should be at very low setting (control valve set at LOW) for at least 4-5 hours before gradually increasing the flame intensity.**



During this procedure the mouth of the Tandoor should be completely exposed. **DO NOT cover the opening with the stainless-steel lid.** Do not be alarmed if you see small fissures appear on the clay surface it will not affect the performance of the Tandoor.

5.3. Shutting down of the appliance

To turn off the appliance, turn the control clockwise until the indicator on the knob is in the off position indicated by the black dot symbol. Visually confirm that the flames have gone out.

WARNING- after the operation the appliance will remain hot for sometime, therefore, to avoid injury, care should be taken to prevent contact with hot surfaces.

6. Maintenance and cleaning of appliance

Routine Maintenance - Slight hairline cracks are expected to appear in the clay pot during use. A bag of repair clay is supplied with the oven to effect repairs as follows (when the Tandoor has cooled down):

- Dampen the affected area with a moist cloth.
- Fill in the crack with the clay provides using a spatula.
- Smooth the foiled area with a soft moist cloth.
- Allow repair to air dry for an hour. **DO NOT WET THE CLAY LINING.**

Normal Cleaning - Clean all the external panels with a non-abrasive detergent. To safely remove the build-up of grease on the clay surface, wipe it down with a cloth that has been dampened with a solution of salt and white vinegar.

Please note: This appliance is only for professional use and that it shall be used by qualified people. Only qualified installer should be called in to install the appliance and, if necessary, to convert it for use with other gases

6.1. Servicing

The tandoor oven should be routinely serviced to ensure a long trouble-free life. It is recommended that the appliances are serviced every 6 months by a registered gas –safe fitter/qualified person.

In the event that the ignition is delayed or becomes noisy, turn off the appliance and call for a service.



6.2. General check

Remove the control knob and the 4 screws securing the front cover and cover off over the tap spindle.

1. General check of the appliance, e.g. installation, ventilation, gas connections, gas supply fittings/flexible hose, restraint wire fitted isolation shut off valve.
2. Check low flame setting, adjust as necessary.
3. Check general burner condition. Clean burner ports with vacuum cleaner or low-pressure air.
4. Clean aeration port/air shutter opening and injector of any lint build-up.
5. Carry out gas soundness /gas leakage test.

WARNING: Components after cleaning should be replaced in reverse order of removal and verified to be correctly positioned before Tandoor is fired. If any parts are damaged or lost during cleaning, do not operate unit until they are replaced. To do so will void warranty.

7. Component Replacement

1. Only qualified persons should conduct service or repair of this equipment.
2. Always disconnect power and fuel when repairing or servicing these appliances.
3. Any service or repair conducted on the unit as covered by the warranty has to be authorized by the manufacturer.
4. Only the original factory parts are to be used for any repair or replacement.
5. If parts are lost or missing, obtain and install replacement parts before returning unit to service.
6. Following service, be sure to reconnect all parts, and close all panels and covers before power is turned back on. Do not attempt to bypass any safety controls. Doing so voids warranty and creates dangerous operating conditions.
7. Access to service most components is gained by removing of the front cover. This is done by undoing the screws which secure the front cover and then removing cover.

7.1. Thermocouple

1. Loosen the thermocouple and pilot gas supply connection to the valve.
2. Undo the nut holding the pilot light assembly cradle and withdraw.
3. Replace the thermocouple.
4. Replace as above in reverse order.



DO NOT OVERTIGHTEN THE CONNECTION VALVE

The tip of the thermocouple should be 1" (25 mm) from the edge of the main burner and level with the top of main burner.

The pilot flame should completely envelope the tip of the thermocouple.

7.2. Ignite Electrode

1. Remove the igniter lead from piezo.
2. Undo the nut holding the light assembly cradle and withdraw.
3. Replace the electrode.
4. Replace as above in reverse order.

7.3. Pilot Burner

1. Loosen the thermocouple and pilot gas supply connection to the valve.
2. Undo the nut holding the pilot light assembly cradle/bracket and replace.

7.4. Gas Tap Assembly

1. Loosen and remove connections to burner pipe and gas inlet pipe
2. Loosen and remove connections to pilot burner.
3. Loosen connection to thermocouple and remove.
4. Loosen and remove the holding plate nut
5. Withdraw tap/valve assembly
6. Replace as above in reverse order

7.5. Burner

1. Remove rocks and plate sitting on the burner.
2. Loosen connection from burner pipe to gas tap/valve and remove.
3. Withdraw burner through top of oven.
4. Replace as above in reverse order.

7.6. Injector/Orifice Spud

1. Loosen connection from burner pipe to gas tap/valve and remove.
2. Loosen and remove injector/orifice spud carrier from burner.
3. Loosen and remove injector/orifice spud from injector carrier.
4. If necessary clean out injector with fine wire or air hose.
5. Replace as above in reverse order.



8. Technical Data

UK & European Units

Large Unit (32"x32")

Natural Gas Rate at 20 mbar – Max: 18kW (Net) / Min: 8kW (Net)

Injector fitted with 3.6 mm

LPG Rate at 37 mbar – Max: 11.25kW (Net) / Min: 9kW (Net)

Injector fitted with 1.7 mm

Medium Unit (28"x30")

Natural Gas Rate at 20 mbar – Max: 16.5kW (Net) / Min: 6.5kW (Net)

Injector fitted with 3.4 mm

LPG Rate at 37 mbar – Max: 11.25kW (Net) / Min: 9kW (Net)

Injector fitted with 1.7 mm

Small Unit (24"x24")

Natural Gas Rate at 20 mbar – Max: 16.5kW (Net) / Min: 6.5kW (Net)

Injector fitted with 3.4 mm

LPG Rate at 37 mbar – Max: 11.25kW (Net) / Min: 9kW (Net)

Injector fitted with 1.7 mm

Pilot rates:

Natural Gas: 0.51kW

LPG: 0.52kW



tandoori clay ovens

Warning Labels

NOTICE

In order to be able to service this appliance, it must be installed with the casters supplied, a connector complying with CE and a quick disconnect device complying with CE. It must also be installed with the restraining means to guard against transmission of strain to the connector as specified in the appliance manufacturer's instructions.

WARNING

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment

WARNING

This appliance shall be installed in conformity with the current regulations and used only in a well-ventilated location
Consult the instructions before installing and using this appliance