



TANDOOR KING

Tandoor King

Instruction Manual Tandoor Oven
- Home Tandoor!

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NOTE: All Ovens Go Through Final Check Before Despatch, Please Open Crate Carefully With Proper Tools, As Any Damages Occur To The Rim Or The Body Such As Dings And Scratches Will Not Be Covered By Tandoor King. Any Hairline Cracks Or Cracks Which Are Not Wider Than 5 Cms And Longer Than 10 Cms Can Not Affect Use Of Tandoor. If You Are Picking Up, We Recommend You To Check Clay Pot Before Loading It To Your Vehicle, Once Its Picked Up Tandoor King Won't Be Responsible For Any Damages Caused.









Please Light The Burner With Baffle Plate For 30-45 Minutes Outside The Tandoor To Burn The Paint Off From Burner And Plate. You Will Notice Flames Color Will Change To Blue From Yellow As Paint Will Burn Off. Burner Has 2 Brass Valves Which Won't Seal Or Close To The End And Its Normal So Oxygen Does Not Get Blocked. Just Make Sure That Bottom 2 Bolts Are Screwed Properly. Do Not Overheat Tandoor If You Do So You May Break Clay Just Maintain 250-300 Degrees, Which Is Perfect Temperature For Cooking.

If Using Gas Burner Please Ensure Tandoor Lid is Not Completely Closed, Closing Lid Completely Will Cause A Big Fire In Tandoor Due To Gas Being Collected In Tandoor.

Introduction on using Tandoori Oven:

Now you have received your Tandoor (the Clay Oven essential for preparing Tandoori delicacies) and you must be really excited to get started. But - hang on!

Tandoor King Tandoori ovens are quite heavy because of extra thick 304 grade stainless steel body, traditional reinforced clay pot and insulation materials. GS1 model (406 mm wide 560 mm height and 254 mm mouth) weighs approximately 75 kg with packaging and the GS2 model (458 mm wide 660 mm height and 305 mm mouth) weighs approximately 95 kg with packaging and we do not recommend lifting them directly out through the top of the crate. However to inspect the clay liner for damages which may occur in transit please open the wooden box from top only and inspect the clay liner while the tandoor is still in the box.

Tandoors are heavy and the clay is susceptible to damage if not handled properly. It is the clay lining that is the core of cooking process so you need to inspect it for transit damage while the Tandoor is still in the box. However, hairline and minor cracks are normal for such ovens and not a cause for alarm. Also check that accessories have been provided as committed.

Satisfied that things are hunky-dory, carefully remove the packing around the Tandoor. Never tip the crate over or slide the Tandoor sideways. Then wheel it to its position on its castors, taking care to keep it mostly upright. If it has to be lifted it will require two people supporting it from under. Its handles are to be used only for pulling and pushing.

If necessary, you may need to adjust the side vent door so that it slides smoothly. If the vent door is hard to slide up and down, then you will simply need to slightly increase the curve in the door piece (bending inwards) gently using your hands so that it grabs less onto the side running tracks. If the vent door slides up and down too freely, then you will simply need to slightly flatten the curve in the door piece (bend outwards) gently by putting it on the floor and pushing hard against the ground.

Conditioning the Tandoori Clay Oven before Barbequing begins: The “First Burn”

Clay ovens need to be conditioned for both a longer life and for cooking food properly. This is done by the “First Burn” process as it is called.

After ensuring that your Tandoor is positioned on a flat surface, warm up the inner clay liner slowly.

The "first burn" is a once off procedure and starts by putting about 2 handfuls of charcoal at the base of the Tandoor and lighting fire. This fire is allowed to burn until it goes out completely with the oven lid fully off and the side vent door fully open or else removed.

If using a gas burner please light the burner outside the Tandoor for approximately 30 minutes to burn the paint of a burner. Flames of fire will be yellow, once flames are turned into blue colour that means paint is completely burnt and it won't make clay liner black. let the burner cool down before touching it . once its cooled down now you can insert burner into tandoori oven from mouth of tandoor and take hose out from side vent to connect to a gas bottle. Once gas is connected use long lighter to light the burner and leave it on for about 60-90 minutes. Its best to use small ring burner first for first 45 minutes and then you can turn both the burner rings on for next 45 minutes.

PLEASE MAKE SURE THAT TANDOOR LID IS LEFT OPEN COMPLETELY THIS TIME AND 3-4 CMS OPEN ALL THE TIMES WHILE USING GAS BURNER SO IT HAS ENOUGH OXYGEN FLOW. STOPPING OXYGEN FLOW WILL ACCUMULATE LPG IN TANDOOR WHICH MAY CAUSE A BIG FIRE.

You can start with a bigger fire or use both burner rings at the same time from second time onwards and it will only take 30-45 minutes to come up to cooking temperature. No cooking is to be done the first time, its only purpose is for ensuring the longevity of the clay oven and conditioning the refractory lining for proper cooking later on. Next time after this first burn, you may use your Tandoor for preparing food items. Start with a bigger fire with charcoal or use both burner rings.

Once Tandoor has been fired for a total of 6 to 8 hours or 3 tandoori sessions since the 1st burn you will be ready to start cooking naan and roti bread, during the first 3 tandoori sessions you can cook using skewers and the bbq grill. Its recommend to use one table spoon of salt mixed with 100-200 ml water and use a damp cloth of this salt water solution all the time on to the clay before making naan or any kind of bread (each time if planning to cook bread) . Make sure cloth is only damp and not soaking wet. Clay liner must be completely dry before placing any bread on to the clay. This salt solution wipe will assist with the naan and roti bread sticking to the Tandoor wall. The process can be repeated every now and then as in addition to assisting with naan/roti sticking, it also assists with removing soot that can develop over time on the Tandoor walls

Fire briquettes MUST NOT BE used for the first burn and for the next 3 sessions.

Steps for preparing Roti and Naan in a Tandoori Oven

You have progressed to preparing delicious tandoori meats, fish, paneer and vegetable all of which were skewered or grilled but what about accompanying breads – rotis and naans?

Well, the walls of your Tandoor must be ready before cooking breads and method mentioned above is the one which prepare walls to be ready for that.

All you have to do is:

- After the first burn allow the Tandoor to cool on its own
- Never use water to extinguish the fire or Cool it down.
- Mix about 500 grams of table salt into 1 litre of lukewarm water.
- Dampen a sponge or cloth with this solution, squeezing off excess salt

solution and gently wipe the Tandoor with it.

- Repeat until the wall has been fully wiped over but taking care that the clay liner is not too wet.
- Allow Tandoor to dry naturally.

There are few method of curing clay pots and add some aromas to your cooking. If you want to add aromas to your clay pot please follow this method.

How to cure our clay (Gas/Charcoal) tandoori oven for cooking with aromas and flavors:-

Clay-pot ovens called Tandoor or Tandoori ovens have been used for centuries in eastern Mediterranean and central Asian regions to prepare meat recipes, flat breads and naan breads. Clay pot goes through a heating process before its installed in Tandoori ovens. A variety of methods have been developed over the years to season the tandoors to cook the tandoori recipes to perfection. There are quiet a few methods to cure tandoori ovens. Some people use very simple methods, while a few people don't cure their tandoor at all but most people prefer to cure them.

In our opinion it is important to season a traditional tandoori oven. The purpose of seasoning the clay pot is to have a surface that will neither allow the raw dough to fall off nor will let the finished naan to stick to the pot and eventually burn. Also while seasoning the fresh clay, objective is to increase inside temperature gradually to make sure that clay does not crack. If you notice hairline cracks upon opening of a new tandoor please note they are normal so don't worry and go ahead with seasoning procedure.

As we mentioned there are several ways of curing a tandoor and each tandoori chef claims his method is the best. Some people only sprinkle salted water on a hot clay pot before sticking a bread, Others use a complex paste made from spinach, oils, salt and various spices. Some undertake a curing process that takes several days. The common ingredients used in the curing pastes prepared by the various tandoor chefs are spinach, sugar and mustard oil.

Everybody has a different style of seasoning, if they season at all. It's their personal choice. They can make a simple paste, commonly with yogurt and eggs, or they go all the way with many different things. We recommend the following tandoor curing process. You are free to adopt a process that works best for you.

Initially before firing a tandoor, apply 2 coats of paste for curing purpose. This paste is made by using ground spinach 500 grams , 250 grams of mustard oil (or any oil), 250 grams of jaggery or Brown sugar, 5 – 6 eggs, 2 teaspoons of turmeric, and a teaspoon of salt. Mix this stuff thoroughly and apply it to the inner portion of the tandoor. Let this paste dry for 8 hrs. Again repeat the process and let it dry (for 8 hrs.) Thereafter fire the tandoor with just 1.0 kg for Gs1 and 1.5 kg of GS2 gradually increase the quantity of charcoal (use only inside burner if using bromic 2 ring burner) Make sure that lid is half way off during this process. Allow heat to generate inside the oven for at least 2 hrs. Increase the quantity of coal (flow of gas) slowly. After the tandoor attains its required temperature.

Once the temperature of the tandoor is optimum, a naan stuck to the walls won't fall off. Each component of the seasoning plays a different role. The spinach is used for binding purposes while the salt adds flavor to the naan. The blend of mustard oil and **Jaggery** helps to provide a shiny finish to the inner walls of the tandoor. The first lot of naans that come out of the tandoor after the curing process are comparatively darker with a heavy mustard oil flavor.

The process of masala application is required every 4-6 months (depends on the usage), which results in carbon free naan/bread.

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What sort of Fuel should be used for a Tandoori Oven:

To list the types of fuel to use in your Tandoor

To get the fire going: Firelighters or BBQ gel are both good.

The best: Lump wood charcoal. Depending on the size of the oven anywhere between 1.5 and 3.0 kg of lump wood charcoal should be placed in a pyramid shape around the fire lighter. Lump wood charcoal or Charcoal Briquettes/Heat Beads are to be burned in the Tandoor. You can use wood but make sure to use only small pieces of wood which are almost the same size as charcoal. Firelighters or BBQ gel can be used to assist with starting the fire. There are incredible cooking charcoals available known for a clean cooking experience and longer heat durations.

After "first burn", you can start off by placing about 1.5 to 2 kg for the GS1 and about 2.5 to 3.0 kg for the GS2 of lump wood charcoal in a pyramid shape around a fire lighter. Leave the vent door completely open and lid open during the first 20 minutes and then you can close the vent door and put the lid on partially after you put the skewers in Tandoor.

Alternative: You can also use wood but make sure that this is in small pieces about the same size as charcoal.

Some of the drawbacks of using charcoal briquettes & heat beads is that they produce too much heat and heat duration is too short. Tandoor King have tested many different grades of charcoal and we highly recommend to use restaurant grade charcoal which can be purchased from Bunning or some grocery stores. You can enjoy best cooking experience in a tandoori oven when using right charcoal with consistent high quality heat, subtle barbecued taste and ease of use is the most important factor.

Please do not use any form of accelerant such as petrol to start the fire as this may cause an explosion. Never extinguish the fire with water as this will cause the clay liner to catastrophically crack. After use, the tandoor should be allowed to cool naturally. You may place the lid on the Tandoor and shut side vent door to assist with extinguishing the fire.

To dissipate extra heat both vent door and lid may be opened at first. In an out 30 minutes heat should stabilize and then vent door can be closed with

lid partially shut. Fuel should be fed in steadily so that the oven neither cools down nor overheats. Add fuel gradually during cooking food, otherwise large flames will scorch it.

Please do not use instant or self-ignite charcoal as that does not generate enough heat and douses quickly. You may use 500 grams of self-ignite charcoal and mix it with at least 2 kgs of lump wood charcoal or briquettes to get the charcoal fire going.

Some Do's and Don'ts about using Tandoori Oven:

- Always follow the "first burn" procedure. The clay in the Tandoor absorbs moisture from the air, sudden exposure of high temperatures to wet clay will cause it to distort and it will crack. Few hours of "first burn" charcoal fire that burns out on its own, will nicely dry the clay. Alternatively you can use few hours of small ring fire with top lid partially open.
- Never use Charcoal Briquettes or Heat Beads in the beginning. Emitting much heat, they can crack unseasoned clay. They may be used after the clay turns red in colour (sign of seasoning) usually by the fourth session. Black walls indicate that firing the oven has been inadequate. Rectify - by feeding extra charcoal and giving the Tandoor a really good firing.
- Never use any form of accelerant such as petrol to start the fire. It may cause an explosion.
- Extinguishing the oven with water can lead to catastrophic cracks in liner. After use, allow the tandoor should be allowed to cool naturally. Shutting the lid and vent will cut off air, extinguishing the fire faster.
- Use of instant or self-ignite charcoal should be limited to starting up. Such fuel does not generate enough heat and douses quickly.

Tandoori Oven Temperatures & Tandoori Cooking:

In common with every form of cooking, cooking temperatures are vital for preparing great food. While many chefs have instinctive feel for optimum heat requirements, you may find temperature measurement are helpful. A Laser Temperature Gun is the best way for this. It simply needs to be pointed towards the clay walls for accurate reading. Most food will be cooked in the Tandoor at temperatures ranging from about 250 Degrees Celsius to about 300 degrees Celsius. For example, skewered pieces of chicken thigh fillet, as in traditional tandoori chicken, can (and should) be cooked quite quickly (about 8-12 minutes depending on size) at a relatively high temperature (e.g. 260-300 degrees Celsius). In that case the chicken can be in small enough pieces to cook through and develop a crispy charred outer skin without burning at the higher temperatures. In contrast, a whole chicken or leg of lamb, for example, should not be cooked at such high temperatures.

These larger cuts of meat should be cooked more slowly (about 30-45 minutes, depending on size) at lower temperatures of about 200-240 degree Celsius. The optimum temperature for cooking naan bread is typically about 250-270 degrees Celsius depending upon the recipe used. The temperature of the Tandoor can be adjusted by opening or closing the side vent door, optionally in conjunction with partially or fully removing the lid of the Tandoor. The vent door and the lid is supposed to be left completely open/ removed till the charcoal reaches the Ember stage and then while cooking you need to close vent door partially or completely and put the lid on depending on how hot the tandoor gets.

Generally: For best results cooking temperatures in a Tandoor should range between 250 to 300°C. Small or Medium sized chunks: Tikkas or Tandoori Chicken should be cooked quite quickly (about 8-12 minutes depending on size) at relatively high temperatures (260-300 °C).

Large Portions: Increased size of the meat being cooked, such as whole chicken or leg of lamb, calls for lower cooking temperature and extended duration of cooking. Larger cuts face the danger of burning the outer side while the inside remains uncooked and so require 30-45 minutes at 200-240°C, for cooking.

Tandoor will typically be ready for cooking food about 30-40 minutes after

the fire has been lit. As a general rule, the Tandoor will be ready to use when the fuel has turned into embers, once turned into embers it can be used for extended period of time to cook your delicious food.

It is recommended to use about 1 kg of additional fuel per hour, which you can add in portions after the initial batch and when charcoal starts to lose heat (typically about 1- 1.5 hours after lighting the oven). If fuel is added while cooking food, try to add it gradually to avoid flames developing which may burn your food.

Naan & Rotis: Best in the 250-270°C range depending on recipe used.

Adjusting Temperature – using Side Vent and/or Lid: Tandoors take 30-40 minutes after lighting up before flames have died into Embers. Only then are they suitable for cooking in. Vent and lid should be left open until then. To raise temperature open the Vent; for lowering temperature close it.

The vent door is supposed to be used like a thermostat. The amount of fuel used will of course also affect the temperature in the oven. It is recommended to use 1.5 to 2 kg for the GS1 models and about 2.5 to 3 kg for GS2 model of charcoal or heat beads.

Fuel amount naturally affects temperature – but its feed for long

Essential Accessories for a Tandoori Oven

Skewers: These pointed metal rods are pierced through chunks of meat, fish, cottage cheese or vegetable to allow them to be placed inside the oven. Halves of potato skewered at the end, are ideal heat shields to avoid burning the lowest piece – besides providing tasty baked potato.

Tandoor King Tandoor GS1 and GS2 models each come with 8 stainless steel skewers with wooden handles. The GS1 and GS2 Tandoor models also come with two naan rods. The skewers enable the unique option to cook food vertically in the oven. As noted for grill cooking, when using the skewers you also get the advantage of cooking at much hotter temperature in the Tandoor compared with a conventional oven or BBQ, and the food is cooked over a bed of charcoal. Cooking food over charcoal provides for that great char-grilled flavor.

Using skewers is quite straight forward. Simply slide what you want to cook up the rod leaving a gap at the top (about 10-15 cm - so that the food does not poke out the top of the Tandoor) and bottom (about 15-20 cm - so that the food is not too close to the coals or baffle plate if using gas burner.). As a guide only, you can easily fit 5-6 chicken drum sticks on an GS2 model skewer (72 cm long) and 3-4 chicken drum sticks on an GS1 model skewer (65 cm long).

Naan Rods: Similar to skewers but provided with U-shaped hooks; these are used to pull out roasted bread from the hot oven.

Removable Grill: This device may be used just as in conventional barbecue grilling to prepare items with that distinctive char-grilled flavour. The grill is ideal for cooking larger pieces of meat like a whole chicken, rib eye fillet, leg of lamb, and such.

Preheat the Tandoor for 40 minutes before grilling. For convenience, place the cut of meat on the grill before hanging on to the rim of Tandoor.

While grilling the lid should be partially open to allow cooking smoke out.

Cleaning the Tandoori Oven

It is important to remember that Tandoors are insulated very well and Embers can remain in ash for even 24 hours after the cooking session. But ash needs removal, so do take care when sweeping it out through the side vent - small dust broom or an old paint brush is sufficient.

If using gas burner and baffle plate just remove the baffle plate and give it a thorough cleaning.

After four or five sessions the inner clay liner may need cleaning. NEVER apply commercial cleaning product to the liner – food comes into contact with it and you do not want chemicals in contact with your food. To remove soot build-up and such, simply wipe it with a cloth that has been dipped into a salt-and-water solution, until cleaned. Do not overdo - Keep in mind that the liner is best kept as dry as possible.

The stainless steel components of the Tandoor can be cleaned with warm soapy water or conventional stainless steel and oven cleaners as directed. Be careful not to use abrasive cleaners as they will damage the polished finish. As some cleaners can be corrosive, be sure to remove any residues of the cleaner with a damp cloth to prevent damage (rusting) of the steel.

Tandoor will gather cooking residues around the opening and on the lid and skewers. These can be cleaned as outlined above. We recommend cleaning such cooking residues after each use of the Tandoor to facilitate the ease of cleaning and also to maintain the polished finish of the Tandoor. You may not wish to clean the underside of the Tandoor lid.

Steel sections of the Tandoor can be cleaned with warm soapy water or conventional oven cleaners, but not with abrasive cleaners that damage the polish. Cooking residues develop around the opening, on the lid and skewers, and it is best to clean them after every use. Fumes from garnishing/marinating can also discolor such sections and the simple but effective remedy is: wiping the affected parts with a solution of 1 part white vinegar and 1 part salt (by volume). Apply gently, and leave it on for a few minutes before wiping clean with a fresh damp cloth. No scrubbing is needed just apply gently, leave for a few minutes then wipe clean with a fresh damp cloth (remove all residues as this is an acidic solution that can promote rust of the stainless steel). You will be amazed how effective this cleaning solution is! See a picture of a heat yellowed piece of stainless steel where only half of it (the right side) has been treated. Cooking residues built up at mouth of Tandoor.



Safely operating a Tandoori Oven

Since fire is involved in its operation, issues of Tandoor safety are a consideration. It starts with keeping the liner and its firebase free of cracks and the body free of damage while unpacking. As such always remove its packaging by deconstructing it and not by lifting heavy Tandoors out of the top. It can then be wheeled on its castors and if change of level is necessary then two persons need to give support from the bottom. Never tip the crate over and slide the Tandoor out sideways.

While firing, the outside of the Tandoor gets very hot and the skewers are sharp so children and pets should be kept away. Burning pieces can spill out of the side vent if open. It is preferable not to open this beyond a centimeter when not essential.

The handles on the side of the Tandoor are to assist with moving it on the castors and are not designed to take the weight of the Tandoor if it is being lifted. If the Tandoor has to be lifted, always use at least 2 people and grip the Tandoor from underneath.

The outside body of the Tandoor does get hot and the skewers are sharp so position them away from children and pets. Be mindful that burning coals can spill out of the side ventilation door if it is left open. Although coals are unlikely fall out through the side vent door, we nevertheless do not

recommend leaving the vent door open more than about 1 cm when using the Tandoor.

Tandoors should always be allowed to cool off on their own. Once cooled, ashes may be swept out through the side vent using a small dust broom or even an old paint brush. Take care about embers that can burn for as much as 24 hours in the ash, after cooking is over.

You will in any case require proper gloves – handling the hot lid or skewers when the Tandoor is in use.

As with all open fires, always have sand or a fire extinguisher on hand in case of an emergency.

Care & Maintenance of a Tandoori Oven

Tandoors are hand crafted around an inner liner of special clay sourced from Northern India. The liner itself is a durable composite of clay and natural fiber fashioned by master craftsmen using techniques handed down through the ages.

This clay liner and the fire cement base attached to its bottom are subjected to cycles of heating and consequent expansion and contraction as the Tandoor is operated leading to heat induced cracks over time. Only normal, such small cracks will not affect the operation of the Tandoor.

However, this inner clay liner can break if mishandled. Dropping the Tandoor, sudden jolts, and rolling it can all cause large cracks in liner. So, when moving the Tandoor on its castors, ensure it is on an even surface.

Despite such precaution, large cracks can develop if the liner is wet when fired. Moisture must be removed after such exposure due to condensation, humidity or rain. The Tandoor should be covered after each use, lids and vent shut and water should never be doused to put out Embers or fires.

If periodic examination of the liner reveals cracks of 5mm or larger, they should be filled (repaired) with refractory air set fire cement and Tandoor should not be fired until this cured properly. An annual examination and repair is sufficient for the fire cement base.

With a little care, your Tandoor should be good for decades

Pizza kit components and assembly instructions:

Our pizza kits comes in 2 sizes for Gs1 we have 2 stack kit with 8 inches pizza plates and for Gs2 we have 3 stack pizza kit with 10 inches pizza plates. kit comes with Wooden Handle, brackets, Base plate , 3 supporting rods, 3 brackets for GS2 and 2 brackets for Gs1 to hold plates top lid and nuts and bolts and a large bolt to use as a fourth leg as an option.

Best way is to start is to assemble wooden handle with brackets and nuts given to the top lid , attach 3 supporting rods to the lid and secure the top of the lid by nuts provided. Slide each pizza plate bracket through the rods at desired height and secure with nuts given.

At last assemble the base plate at bottom by sliding through 3 supporting rods and put long supporting bolt on the 4th hole of the base plate and it's ready to go.

Please refer to gallery page of our website to see actual picture of pizza kit (GS2).

