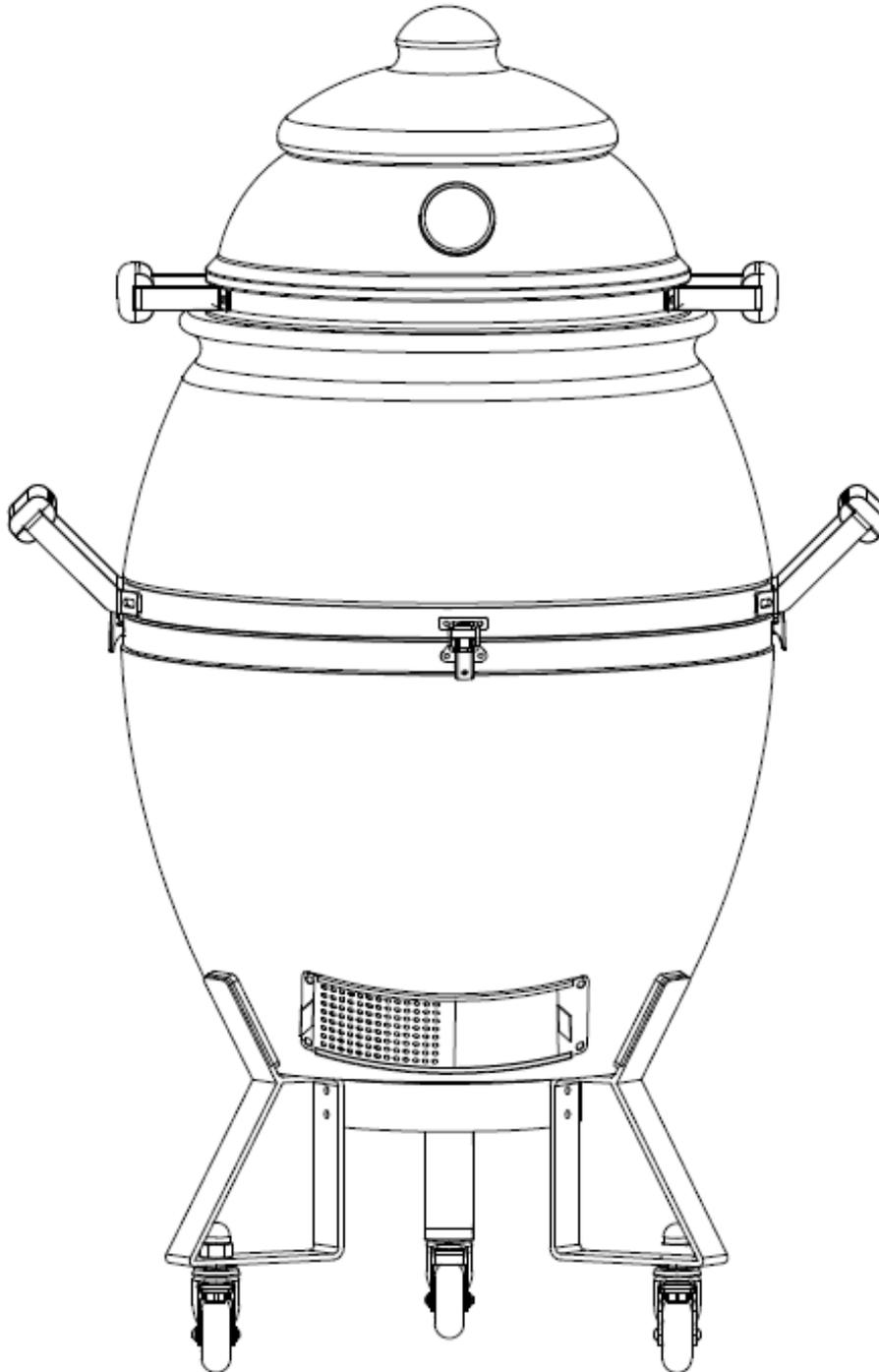


# Tandoor Oven

## USERGUIDE



## **User Instructions - Please keep for future reference**

**IMPORTANT** – Carefully remove any packaging before use, but retain the safety instructions. These instructions form part of the product. Please take note of all of the safety warnings listed in these instructions. Please read these instructions in their entirety and retain them for future reference. These instructions should be stored with the product. This product is for domestic use ONLY and should not be used commercially or for contract purposes.

## **Care and safe use guidelines**

Tandoor cookers are extremely versatile. Not only can they be used for grilling or smoking but also pizzas, bread, pies and cookies can be baked effortlessly inside them. Due to their excellent heat retention properties, high temperatures can be achieved and maintained by precise control of airflow via the top and bottom vents. High temperatures are ideal for fast cooking burgers and sausages whilst low heats will cook larger joints over a longer period of time. Why not try adding some wood chips to the charcoal or try combining different flavour wood chips to make your meats even more flavoursome.

## **WARNINGS – CAUTION!**

- This product is intended FOR OUTDOOR USE ONLY. DO NOT use indoors.
- ALWAYS keep children and pets at a safe distance from the oven when in use.
- NEVER leave a burning fire unattended.
- DANGER of carbon monoxide poisoning – NEVER light this product or let it smoulder or cool down in confined spaces.
- DO NOT use this product in a tent, caravan, car, cellar, loft or boat.
- DO NOT use under any awnings, parasols or gazebos.
- FIRE HAZARD – Hot embers may emit while in use.
- CAUTION - DO NOT use petrol, white spirit, lighter fluid, alcohol or other similar chemicals for lighting or relighting.
- IMPORTANT: When opening the lid at high temperatures it is essential to lift the lid only slightly, allowing air to enter slowly and safely, preventing any back draft or flare-ups that may cause injury.
- DO NOT use the on decking or any other flammable surfaces such as dry grass, wood chips, leaves or decorative bark.

## **WARNINGS – CAUTION!**

- Ensure that the Tandoor is positioned at least 2 metres away from flammable items.
- DO NOT use this Tandoor as a furnace.
- ATTENTION: This product will become very hot, DO NOT move it during operation.
- ALWAYS USE heat resistant gloves when handling hot ceramics or cooking surfaces.
- Allow the unit to cool down completely before moving or storing.
- Always inspect the unit prior to use for fatigue and damage and replace as and when necessary.
- 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.

## **EXTINGUISHING**

- To extinguish unit – stop adding fuel and close all the vents and the lid to allow the fire to die naturally.
- DO NOT use water to extinguish the charcoals as this could damage the ceramic Tandoor.

## **MAINTENANCE**

- Tighten the bands and oil the hinge 2 times a year or more if needed.

## **LIGHTING, USAGE AND CARE INFORMATION**

- Ensure the Tandoor is positioned on a permanent, flat, level, heat resistant non-flammable surface away from flammable items..
- Ensure the Tandoor has a minimum of 2m overhead clearance and has a minimum 2m clearance from other surrounding items.
- To start a fire place rolled up newspaper with some lighter cubes or solid firelighters on the charcoal plate in the base of the Tandoor. Then place 1 or 2 handfuls of lump charcoal over the top of the newspaper.
- DO NOT use petrol, white spirit, lighter fluid, alcohol or other similar chemicals for lighting or relighting.
- Open the bottom vent and light the newspaper using a long nosed lighter or safety matches. Once it has caught, leave the bottom vent and lid open for about 10 minutes to build a small bed of hot embers.
- It is recommended you don't stoke or turn the coals once they are alight. This allows the charcoals to burn more uniformly and efficiently.
- Once alight ONLY use heat resistant gloves when handling hot ceramics or cooking surfaces.

## **Warranty**

### **3 year Warranty on Ceramic Parts**

Warrants about paint peeling off from use. or the natural peeling off of color.

### **1-Year Warranty on Metal Parts, Thermometer, Accessories and Gaskets**

**After the warranty period We have spare parts available to take care of throughout the lifetime. (additional charge)**

### **When Does the Warranty Coverage Begin?**

Warranty coverage commences on the original date of purchase and covers only the original purchaser.

### **What is Not Covered?**

This warranty does not apply to damage caused by abuse or use of the product for purposes other than that for which it is designed, damage caused by lack of proper use, assembly, maintenance or installation, damages caused by accidents or natural disasters, damage caused by unauthorized attachments or modifications, or damage during transport. This warranty does not cover damage from normal wear and tear from use of the product (for example, scratches, dents, dings and chipping) or changes in the appearance of the grill that do not affect its performance.