Tandoor Cooker



Installation, Operation & Maintenance Instructions

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SAFETY INSTRUCTIONS

- ★ Check the appliance for any damage that may have been caused during transport. If damage is present contact the manufacturer. Do not install or use a damaged appliance.
- ★ Installation must be carried out by a Licenced gas fitter.
- ★ This appliance is suitable to be installed with an AGA approved hose.
 As per AS 5601 if an appliance is installed with a flexible hose a restraining cable or chain must be fitted 75% of the length of the hose.
- ★ This appliance must not be altered or modified.
- ★ Flammable materials must not be stored in or near the appliance.
 DO NOT STORE COMBUSTIBLE MATERIALS UNDER OVEN.
 DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE
 IT IS IN OPERATION
- ★ THE LID BECOMES VERY HOT WHEN IN USE, USE OVEN MITTS OR OTHER INSULATING MATERIAL WHEN HANDLING THE LID.

INSTALLATION

POSITIONING

Combustion air enters through the front burner opening.

THIS MUST NOT BE BLOCKED OR OBSTRUSTED IN ANY WAY.

The oven must be installed on level non-combustible floor only.

Lockable wheels are fitted to this appliance.

Unsure after the unit has been moved to lock the wheels to stop the unit moving.

VENTILATION

Ventilation must be in accordance with Local council regulations and AS 5601. – Gas installations. In general the appliance should have adequate ventilation for complete combustion of gas, proper flueing and to maintain temperature of immediate surroundings within safe limits.

GAS CONNECTION

This appliance must be installed by a Licenced gas fitter only and in accordance with the manufacturer's installation instructions, local gas fitting regulations, municipal building codes, AS 5601 gas installations and any other statutory regulations.

Gas connection is at the front of the unit into the ¾ inlet on the regulator supplied.

The units are factory set for LP Gas or Natural gas.

Minor adjustment may be required to the regulator to suit the local conditions and gas pressures.

Check all connections with an approved leak check (soapy water)

DO NOT Use a naked flame for detecting gas leaks.

OPERATION

LIGHTING PROCEDURE.

- 1. Turn gas supply on at wall isolation valve.
- 2. Make sure the burner gas valve is in the off position.
- 3. To light the pilot hold down black knob for 20 seconds on pilot position, to allow gas to flow to pilot.
- 4. Light pilot hold for further 15 seconds. (Do not use paper as a lighter)
- 5. Release knob if pilot stays on turn knob to on position.

Note: If pilot does not stay alight wait 5 minutes and repeat process 3 -4.

- 6. Turn main gas valve on. For the main burner to operate correctly.
- 7. If main burner does not operate, turn unit off by reversing the order of operation allow 5 minutes for the system to reset.
- 8. Start process from 2 6.
- 9. Open the main gas valve to reach desired working temperature.
- 10. When the unit has reached the correct working temperature turn off burner completely- via main control- leave pilot operational.

You must turn the main high flame gas valve off when not in use or when unit at correct temperature.



NEVER TURN THE BURNER TO LOW FLAME NEVER USE THE BLACK KNOB TO CONTROL THE MAIN FLAME



SHUT DOWN PROCEDURE

- 1. Turn main burner valve off.
- 2. Turn safety valve- (Black Knob) gas valve to the off position
- 3. Isolated gas valve at wall.



GENERAL MAINTENANCE

- To clean oven remove steel tray from inside chamber.
- Remove all large impurities.
- Brush floor or vacuum the inside of oven.
- Replace steel tray.
- Wipe outside of panels with soapy water and dry.



SPECIFICATIONS

Gas Type	Minimum Inlet Gas Pressure	Working Gas Pressure
Natural Gas	1.3 KPA	1.00 KPA
LP Gas	3.00 KPA	2.60 KPA

Oven size	MJ P/HR	Injector size
820 mm Natural gas	58 MJ P/HR	3.30 MM
820 mm LP Gas	49 MJ P/HR	2.10 MM