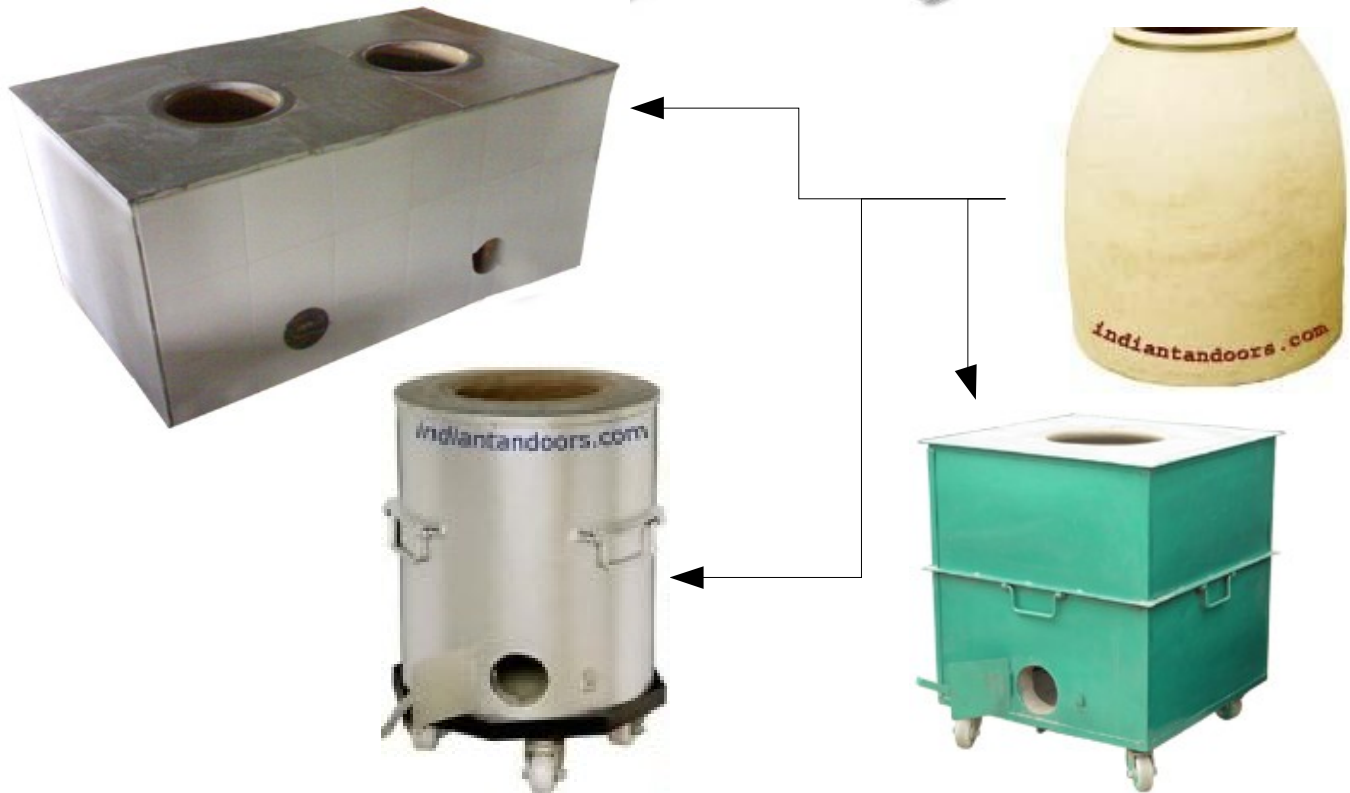


THE INFORMATION ON THIS PAGE IS PROVIDED AS COURTESY ONLY. WE ARE NOT LIABLE/RESPONSIBLE FOR ANY ERRORS/MISTAKES/MISPRINT/PROCEDURE ABOUT CHANGING THE CLAY OVENS.

Replacing Clay Oven



Objective:- To replace or put in a New Clay Oven inside the Metal Drum Tandoor or the Steel Tandoor or the Restaurant Tandoor or replace inside the Brick wall.

What U need?

1. Clay Tandoor of the size you want.
2. Gloves.
3. Face Mask.
4. Hand Saw/Power Saw.
5. Heat Insulation if the old one is damaged or burnt.
6. Can of Oil paint for finishing after you are done, preferably matching your Tandoor.
7. Quick Dry Cement 1 bag.
8. Spatula to finish the Top of tandoor and smoothen the top.
9. Clay (preferably the original one which came with your tandoor) otherwise just use the potters clay.
10. Tape measure to measure the air opening on the body.
11. Adjustable Spanner or Set of spanners for opening the top cover of the steel tandoor.

Replacing Clay Oven

Step by Step process for replacing the Clay Ovens in St. Steel Tandoor

1. Check whether the Tandoor oven is cold (check by feeling the walls of the Clay Oven and do not open the St. Steel top cover till its completely cold.(Even from Inside)
2. Open the top of the Gas/Steel Tandoor with the spanner and remove the Lid carefully.
3. Wear protective cotton/PVC hand gloves and cover your nose & mouth with a cotton cloth so you don't inhale the micro fibers of Insulation.
4. Remove the Insulation from the sides of the broken tandoor carefully and remember the position the way it had been kept.
5. Dispose off the burnt/black colored insulation and replace it with new insulation (If required)
6. Carefully, remove the broken pcs of the old clay oven from the chassis of the steel body.
7. Now, check the size of the new clay oven, you have ordered from the company or its distributors/dealers or any other source.
8. If the size of the clay tandoor is big (in height) then you can cut the clay oven to size with an hand saw or power saw and make to size. If the tandoor oven is bigger in width/diameter than get it replaced with the correct size of the tandoor. (while ordering a replacement clay oven, you should give the size of the current tandoor :- inner diameter and inner height - from the inside bottom & center of the tandoor) this will ensure the exact (nearly) size of the clay oven you need for your st. steel/gas tandoor.
9. Remember that when you receive your new clay oven, you will have to cut the mouth opening as per the opening size of your steel or aluminum tandoor body. Please ensure the exact size and use a Saw for the purpose.
10. Put the new clay oven on the black perforated iron plate chassis.
11. Put back the Insulation's you have removed from the side of the Clay Tandoor. Replace the burned out Insulation with any Insulation's available nearest your place or order from your local distributor.
12. Put the Old insulation's around the oven first & the new insulation afterwards. Ensure that the entire area (tank around the Clay Oven) is filled fully with the Insulation's.
13. Now apply on the top of the Insulation, a thick coat of fire cement on top of your insulation. Let it dry for a while. Then put the top st. steel cover and the screws.
14. Apply a mixture of Mustard oil + Jaggery + yogurt (nicely Mixed) on the walls of the Clay Oven and let it dry for a while. (If not already done by your manufacture). We cure the Tandoors before shipping to customers.
15. Put in approx. 5 Kg of wood charcoal and let it burn completely for a few hours. Before its nearing complete burning add another 5 Kg & let it burn too. Do not add all the charcoal immediately in a single go as it can damage your tandoor beyond repair.
{Remember, just like your Car's New Engine, your Clay Oven also needs running in.}
16. After you have done a dry run of your tandoor for at least 5/6 hrs, your tandoor is ready to use as you want. You can start the Fire by putting in 5Lbs bag at a time. Average temp. inside the tandoor oven is around 500 - 850 Deg. approx.
17. **Contact Us** for any Problems or if you need any other Clarification, information about our Tandoors.

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