

# OPERATION

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# MANUAL

## Tandoor - Charcoal



### **Oberai Equipments**

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## INTRODUCTION

- . TOP- MADE OF GRANITE TOP,
- . OUTER BODY-18 SWG SS WITH 5 MM SS FRAME WORK TOP DULY CLADDED WITH WOODEN SKIRTING FOR BODY PROTECTION,
- . INNER LINING- 2 MM MS AT 50 MM FROM OUTER BODY DULY FILLED WITH BLANKED GLASS WOOL.
- . TANDOOR-CONVENTIONAL KING SIZE PRE BAKED EARTHEN TANDOOR POT , INSULATION- PROVIDE DENSE INSULATION OF A MIX OF BROKEN GLASS ,SALT SAND DULY FITTED WITH OVEN BRICK AND CEMENT
- . BASE-5 MM MS PLATE WITH FRAME WORK.
- . ASH TRAY-20SWG SS REMOVABLE AS COLLECTION TRAY.
- . CASTOR-4" DIA MS HEAVT DUTY WHEELS

Uniqueness in Rajasthani Tandoor Bhatti is that a special kind of clay with more thickened wall (around 3-4 inch) is being used. This clay is prepared by adding mud with Horse Hair, Myrrh Resin (Jhuna), Lakha, Pancha Jadi Buti (Herbs) and Jute etc.

## PURPOSE OF MANUAL

- . FOR MAKING TANDORI ROTI, KULCHA , NAAN
- . TANDORI KABAB
- . CHICKEN TIKKA, TANDOORI CHIKEN

## PROCEDURE FOR OPERATION

. FIRST OF ALL TANDORI HANDI TO BE PRE BAKED (ITS RAJASTHANI TANDOOR HANDI)

. The heat for a tandoor was traditionally generated by a charcoal or wood fire, burning within the tandoor itself, thus exposing the food to live fire, radiant heat cooking.

. The first time a tandoor is used, the temperature must be gradually increased to condition the interior of the oven. This step is crucial in ensuring the longevity of the tandoor. Conditioning can be done by starting a very small fire and slowly adding fuel to gradually increase the amount of heat inside the tandoor. Hairline cracks might form during conditioning; this is normal and will not interfere with the performance of the tandoor oven. When the oven cools off, the hairline cracks will barely be noticeable. They are essential in allowing the clay body of the tandoor to breathe (thermal expansion and contraction). The slower the temperature inside the tandoor is increased during its first use, the fewer hairline cracks will develop.