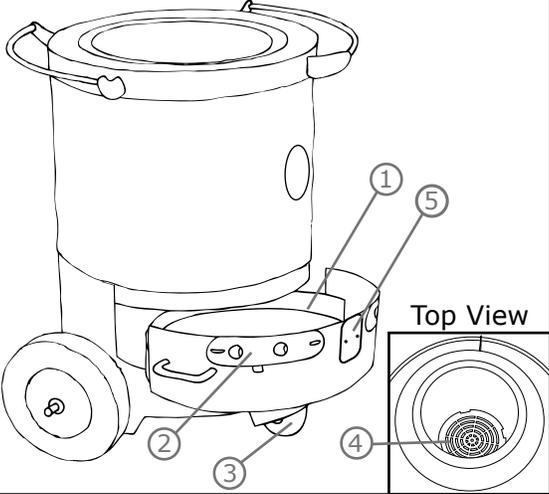
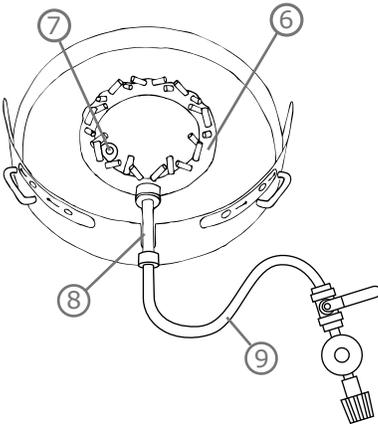
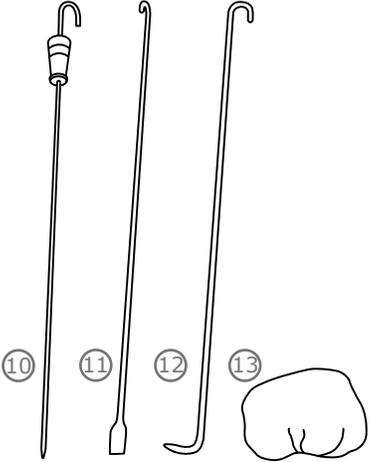


Owner's Manual

Congratulations! on your purchase of this quality home tandoor, the Hōmdoor. Please take some time to review care and instructions.



Parts

Hōmdoor Grill 	Gas Burner (for Propane and Gas Hōmdoors) 	Accessories 
<ol style="list-style-type: none">1. Combustion Drawer2. Vent3. Front Wheel with Brake4. Grate5. Cover Plate (shown on Charcoal version)	<ol style="list-style-type: none">6. Burner7. Connection Point8. Gas Feed Pipe9. Gas Hose Assembly	<ol style="list-style-type: none">10. Skewer (x6)11. Bread Tool12. Bread Tool13. Gaddi Pad (Bread Pad)

Tips on How to Light the Hōmdoor

For charcoal Hōmdoor:

- Place 2lbs of charcoal onto the grate inside the clay pot. (Do not exceed 2lbs.)
- Open vents in combustion drawer and keep the lid open.
- Crumple 3-4 full sheets of newspaper and place in combustion drawer.
- Close the drawer and light the paper through the vents with a long match or bbq lighter.
- When all the charcoal is lit, after about 20 minutes (internal heat around 600 deg), partially close the vents and partially cover the mouth of the Hōmdoor with the lid. Flame is controlled by the air coming in through the vents and out through the top. The greater the airflow, the greater the combustion/temperature.
- When the temperature starts to drop, another pound of charcoal can carefully be added.

For propane Hōmdoor:

- Connect hose to burner and 20 lb propane tank.
- Place 2 layers of ceramic briquettes (supplied) to cover the entire grate.
- Pull out combustion drawer with burner just enough to access the burner tips.
- Keep the lid partially open.
- Turn on gas at the tank and open the valve on the hose.
- With the drawer pulled open, light burner at the tips using a long stem barbecue lighter.
- When the burner is ignited, push drawer back into Hōmdoor, ensuring that all burner tips are ignited.
- Adjust heat by using the gas valve and the lid.

For natural gas Hōmdoor:

- You need a licensed plumber to connect Hōmdoor to gas line.
- Use flexible hose to allow drawer to open.
- To light the Hōmdoor follow directions outlined above for the propane version.

Preparation and Cooking Tips

- Insert the skewers on an angle so the tip of the skewer is resting at the edge of the grate and the handle of the skewer is resting on the opposite side of the clay pot.
- Place the skewered items on the skewer 6 inches from the bottom of the wood handle.
- The skewered pieces should be not less than 6 inches from the charcoal.
- Use a piece of onion as the last piece on the skewer to protect the skewered pieces from burning.
- Place the larger pieces to cook in the middle of the tandoor.
- To retain heat, keep lid partially closed while cooking.
- Although the clay tandoor and insulation have been pre-heated, ambient moisture may drip out as water when the Hōmdoor is heated. This is normal and will not affect performance.
- When in use, do not cover mouth completely with the lid as it will overheat.
- Approximate cooking temperature is 600 degrees. Naan may be cooked at temperatures of 450-550 degrees.
- Cooks 8-9 Naan at a time.

Approximate Cooking Times

Food Item	Minutes
Large Shrimp (6-10/lb)	3
Lamb Chops	10
Whole Fish (1.5 lb)	8
Salmon Chunks	3-4
Small Chicken Pieces	3-4
Meat Chunks	4
Corn	4

Converting from Propane to Charcoal

- All Gas Hōmdoors can be converted to charcoal.
- Pull the drawer all the way out.
- Unscrew the bolt which attaches the burner and remove the burner.
- Locate the cover plate which came with your Hōmdoor. If your Hōmdoor did not include a cover plate please contact Hōmdoor to have one shipped.
- Screw the cover plate onto the front, outside of the drawer covering the slotted area where the burner feed pipe was previously located.
- Return the drawer to the Hōmdoor.
- Remove the ceramic briquettes from the grate and place the lumpwood charcoal on the grate instead.
- Follow directions for lighting charcoal under the *Tips on How to Light the Hōmdoor* section.

Care

- For outdoor use only.
- Never pour flammable liquids directly into a lit oven.
- Do not pre-soak the charcoal with additional lighter fluid.
- Do not pour water into a hot oven to extinguish the fire.
- When in use, and cooling from use, do not touch the inside oven wall, the outside stainless steel, or the metal of the skewers without an oven mitt, as they are very hot and will severely burn your skin.
- When in use, please keep children away from the Hōmdoor.
- Wait for the Hōmdoor to completely cool before cleaning.
- Use a stiff brush to clean clay pot; never use water or any liquid.
- Empty charcoal ashes from combustion drawer between each use.
- Use any stainless-steel cleaner to clean the stainless surface.
- The clay pot of the Hōmdoor may crack. Cracking of the clay pot is natural, due to the stress of high temperatures. It is not a structural concern. You can continue to use your Hōmdoor for many years even though it may develop cracks.

Storing the Hōmdoor

- Always cover with the lid and be sure the drawer is closed after using.
- Do not subject to direct rain, snow, sleet, or ice.
- Storing it outside in a protected area is fine.
- Build up heat slowly after the Hōmdoor has been stored or has been subjected to moisture.

