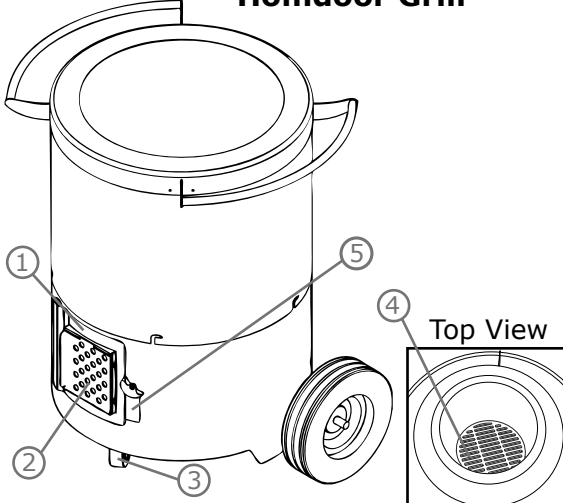
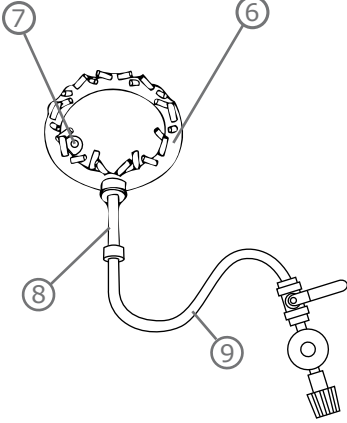
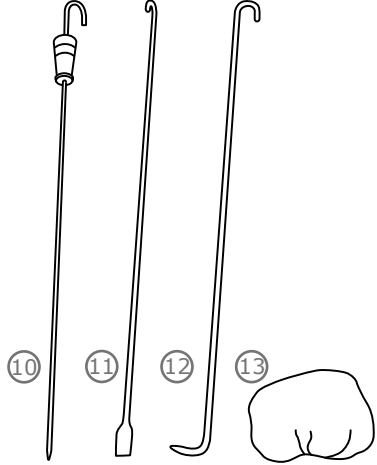


# Owner's Manual

*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"> <li>1. Combustion Door</li> <li>2. Vents</li> <li>3. Front Wheel with Brake</li> <li>4. Grate</li> <li>5. Cover Plate</li> </ol>	 <ol style="list-style-type: none"> <li>6. Burner</li> <li>7. Connection Point</li> <li>8. Gas Feed Pipe</li> <li>9. Gas Hose Assembly</li> </ol>	 <ol style="list-style-type: none"> <li>10. Skewer (x6)</li> <li>11. Bread Tool</li> <li>12. Bread Tool</li> <li>13. Gaddi Pad (Bread Pad)</li> </ol>

## 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.)
- Through the door, place 3-4 sheets of crumpled paper under the grate and light. Use more paper if necessary to get the coals lit.
- Leave door open until charcoal ignites. Close door and adjust airflow by opening vents in door.
- When all the charcoal is lit, after about 20 minutes, place more charcoal on lit coals and spread them slightly to cover more of the grate. This will help get to cooking temperature (about 600 degrees).
- Be aware that the flame needs a healthy air-flow to reach temperature. Experiment with the lid and the opening over the mouth to see what works best to achieve cooking temperature. Use the lid to help keep heat in when at temperature.
- When cooking, partially cover the mouth of the Hōmdoor with the lid. The heat is controlled by the air coming in through the vents and leaving through the mouth.

### For propane Hōmdoor:

- Open the combustion door and locate the peg on the compartment floor. Remove the nut from the peg.
- Place the burner connection point on the peg and tighten the nut by hand over the peg.
- Connect the hose to the burner and then to the 20 lb propane tank.
- Hand-place on the grate a layer of the supplied lava rock. Keep in mind that too much lava rock will inhibit the flame and too little will allow the heat to escape.
- Turn on gas at the tank
- Open door, open gas valve at the burner. Ignite burner with long match or fire starter. Never light from the mouth of the Hōmdoor.
- When the burner is ignited, close door but open vents in door.
- Adjust heat by using the gas valve and the lid. Initially keep the lid off the mouth.

### For natural gas Hōmdoor:

- You need a certified gas plumber to connect Hōmdoor to gas line.
- 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.
- Open door and remove the nut from the peg on the floor of the Hōmdoor.
- Lift the burner off the peg and slide burner out of the door opening.
- Remove the lava rocks from the grate.
- 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.
- Always store in the upright, vertical position.
- Build up heat slowly after the Hōmdoor has been stored or has been subjected to moisture.

