

Installation and Operation Manual



TANDOOR - CE

Speciality Ovens

*Gas-Fired, Round, Square and
Barrel European Models*

TANDOOR 31" WS-GFT-31-CE

TANDOOR 35" WS-GFT-35-CE

BARREL TANDOOR WS-GFT-35-CUS-CE

WoodStone

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INSTALLATION AND OPERATION MANUAL FOR THE WOOD STONE TANDOOR

GAS-FIRED TANDOOR OVEN
WS-GFT-31 (ROUND, SQUARE)
WS-GFT-35 (ROUND, SQUARE)
WS-GFT-35-CUS (BARREL)
CE MODELS

ADDITIONAL COPIES AVAILABLE UPON REQUEST



Round model



Barrel model



Square model (shown with optional
utensil rails, pan rail w/ pans and shelf)

**INSTALLATION AND OPERATING INSTRUCTIONS FOR THE WOOD STONE
GFT-31-(RND, SQR)-CE-(NG, LP), GFT-35-(RND, SQR, CUS)-CE-(NG, LP)****TANDOOR OVENS****RETAIN THIS MANUAL FOR FUTURE REFERENCE**Additional copies of this manual at woodstone-corp.com.

For prompt responses to service/maintenance questions, call your local distributor.

READ ALL INSTRUCTIONS BEFORE INSTALLING AND USING THIS APPLIANCE

Please read this entire manual before you install the oven. Failure to follow instructions may result in property damage, bodily injury or even death. Contact your local building or fire officials about restrictions and installation inspection in your area.

It is recommended that this oven be installed, maintained and serviced by authorized professionals.

IMPORTANT: Consult your local gas supplier for a statement outlining a procedure to be followed in the event you smell gas. Post the statement in a prominent location.

FOR YOUR SAFETY: Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance. Also, always keep the area under and around this appliance free and clear of any and all combustible materials.

WARNING: Improper installation, adjustment, alteration, service or maintenance can result in property damage, injury or death. Read the installation, operation and maintenance instructions thoroughly before installing or servicing this equipment.

DO NOT THROW THIS MANUAL AWAY

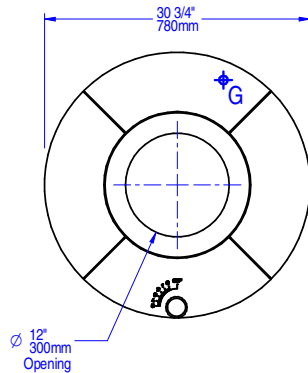
Wood Stone's gas-fired Tandoor was tested and approved by Intertek Testing Services, to the requirements of BS-EN 203-1:2014.



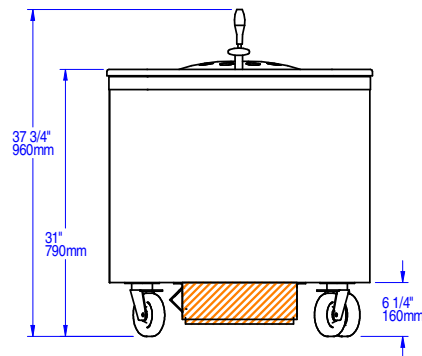



WS-GFT-31 (ROUND AND SQUARE MODELS)

Plan view (Round)



Front view (Round)

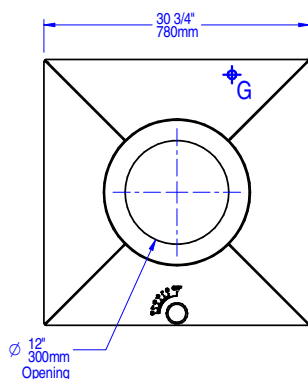


 Air intake: Do not facade or cover over

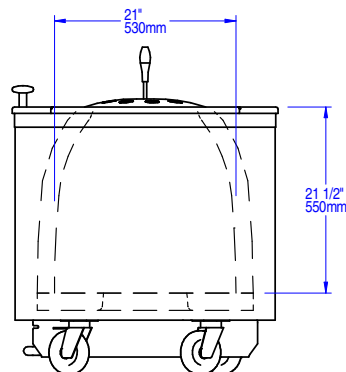
Shipping weight:
431 Kg
(750 lbs.)

Note: Front and side dimensions are the same for the Round and Square models.

Plan view (Square)



Side view (Round)



UTILITY SPECIFICATIONS ⚡G

Gas: 19mm (3/4") BPT gas inlet (female threaded)

See Gas Ratings in the GAS SPECIFICATIONS section of this manual.

Gas connection should be made using an approved flexible connector and the unit must be restrained in accordance with all relevant local and national codes. Gas connection is made beneath unit at rear.

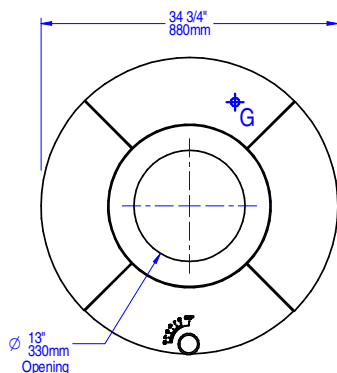
Venting

This appliance must be installed under an exhaust hood, in accordance with all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction.

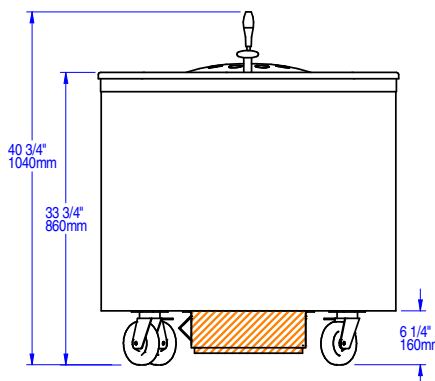


WS-GFT-35 (ROUND AND SQUARE MODELS)

Plan view (Round)



Front view (Round)

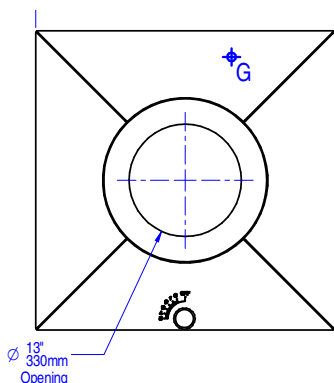


 Air intake: Do not facade or cover over

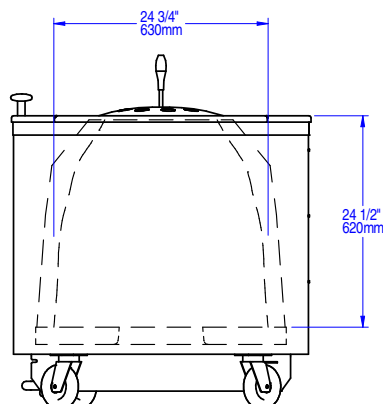
Shipping weight:
431 kg
(950 lbs.)

Note: Front and side dimensions are the same for the Round and Square models.

Plan view (Square)



Side view (Round)



UTILITY SPECIFICATIONS \oplus G

Gas: 19mm (3/4") BPT gas inlet (female threaded)

See Gas Ratings in the GAS SPECIFICATIONS section of this manual.

Gas connection should be made using an approved flexible connector and the unit must be restrained in accordance with all relevant local and national codes. Gas connection is made beneath unit at rear.

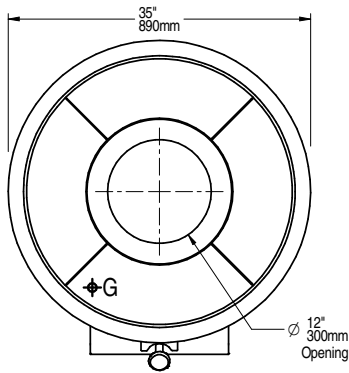
Venting


This appliance must be installed under an exhaust hood, in accordance with all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction.



WS-GFT-35-CUS (BARREL MODEL)

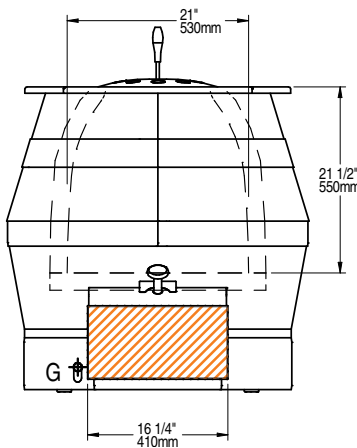
Plan view



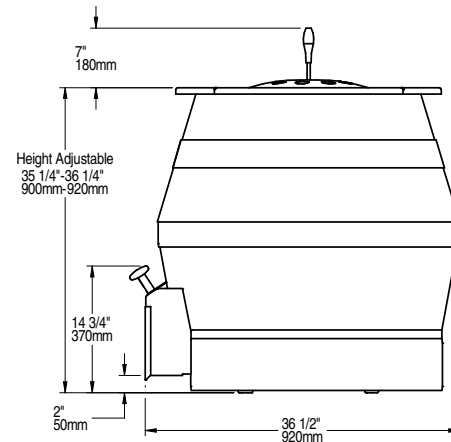
 Air intake: Do not facade or cover over

Shipping weight:
431 Kg
(750 lbs.)

Front view



Side view



UTILITY SPECIFICATIONS ⚡G

Gas: 19mm (3/4") BPT gas inlet (female threaded)

See Gas Ratings in the GAS SPECIFICATIONS section of this manual.

Gas connection should be made using an approved flexible connector and the unit must be restrained in accordance with all relevant local and national codes. Gas connection is made beneath unit at rear.

Venting

This appliance must be installed under an exhaust hood, in accordance with all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction.



WARNING: Do not pack required air space (clearance) with insulation or other materials. When non-combustible building materials contact the body of the oven, the clearances to combustibles are transferred to those non-combustibles.

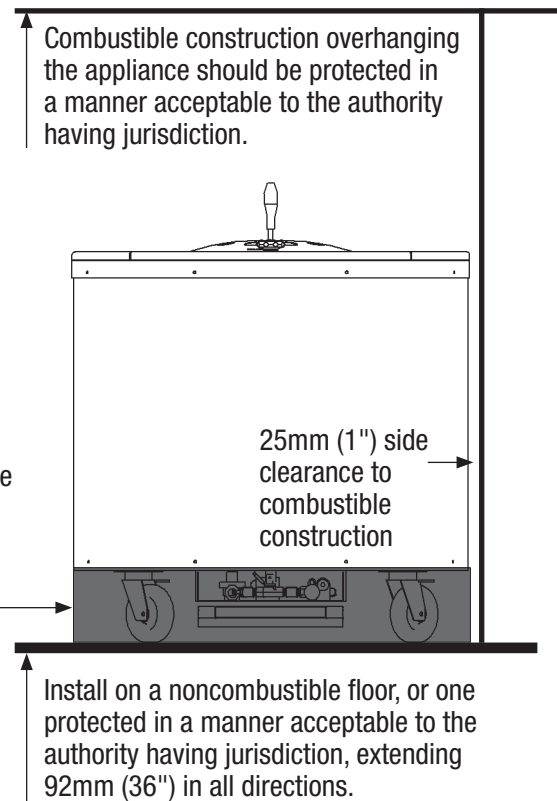
INSTALLATION CLEARANCES

The Wood Stone gas-fired Tandor must be installed with at least 25mm (1") side clearance to combustible construction. Install the unit on a non-combustible floor, or one provided with a non-combustible covering that extends at least 92mm (36") in all directions. Any combustible construction above (overhanging) the appliance should be protected in a manner acceptable to the authority having jurisdiction.

ENCLOSURES

If the appliance is enclosed, provisions should be made so that it can easily be removed from the enclosure.

Shaded area must be left unobstructed for critical combustion air and easily accessible for removal of the drip pan and operation of the pilot safety valve. If this area must be covered, the cover should be easily removable and heavily perforated.



VENTING

The Wood Stone gas-fired Tandor must be installed under an appropriate grease rated exhaust hood. Refer to local and/or national codes for hood specification requirements. The hood must be designed for the removal of the combustion products of gas, as well as the cooking vapors related to the intended use of the oven. Make up air must be provided as necessary for the proper operation of the ventilation system.

Some jurisdictions may require that the Tandor be interlocked to the hood ventilation system to prevent operation of the appliance when the ventilation system is not turned on. If an interlock is required, use an approved gas solenoid (supplied and installed by others), wired so that the gas supply to the appliance is turned off whenever the ventilation system is turned off.



GAS CONNECTION

The gas connection is made at the lower rear of the appliance.

This appliance is equipped with casters; it must be installed using the casters supplied with an approved gas connector/quick disconnect device in accordance with all pertinent national and local regulations. It must also be installed with restraining means to guard against transmission of strain to the connector.

IMPORTANT: The gas supply to this appliance should be equipped with an individual appliance shutoff valve that is capable of completely isolating the appliance from the main gas supply. This valve should be installed in such a manner as to be readily accessible to the operator of the appliance.

The Wood Stone gas-fired Tandoor is equipped with a 19mm (3/4") BPT female gas connection, located on the underside of the rear of the unit. Anchor points for the restraining means are provided on the underside of the Tandoor; these are holes punched in the rear portion of the drip/debris pan rails.

GAS RATINGS

Model	WS-GFT-31 and WS-GFT-35						
Input (kW)	11.7	11.7	11.7	14.2	11.7	14.2	14.2
Gas Group	I _{2H}	I _{2L}	I _{2E}	I ₃₊	I _{3P}	I _{3B/P}	I _{3B/P}
Inlet Pressure (mbar)	20	25	20	28-30/37	30/37/50	28-30/37	50
Gas Pressure at Valve Outlet (mbar)	10	10	10	25	25	25	25

THIS APPLIANCE IS NOT FOR USE WITH SOLID FUEL

GAS CODE LIMITATIONS

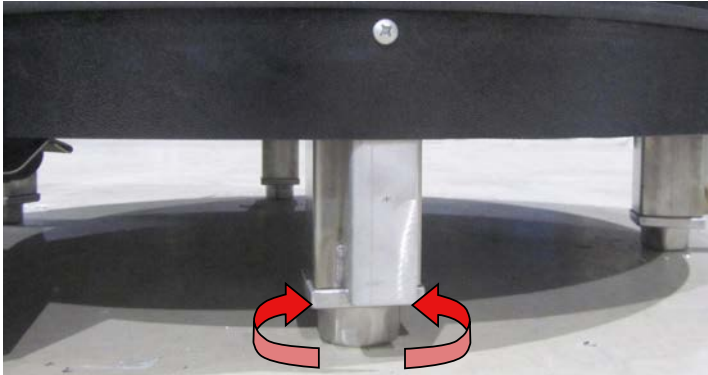
The installation of this appliance must conform with local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1, the Natural Gas installation Code CAN/CGA-B149.1 or the Propane Installation Code, CAN/CGA-B149.2, as applicable.

The appliance and its individual shutoff valve (supplied by others) must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psi (3.45 kPa).

The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve (supplied by others) during any pressure testing of the gas supply piping system at test pressure, equal to or less than 1/2 psi (3.45 kPa).



DO NOT LOWER STRIP FLASHING UNTIL TANDOOR IS LOCATED IN ITS FINAL INSTALLED POSITION



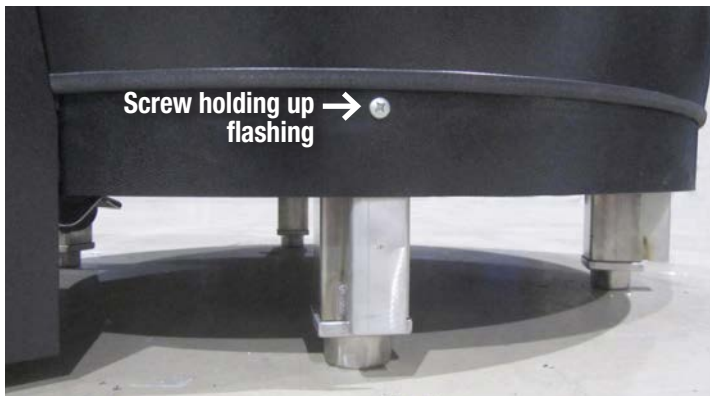
Leveling the Tandoor

- Position Tandoor in its final installed position.
- With the Flashing still in the UP position, level the Tandoor using the four adjustable feet.



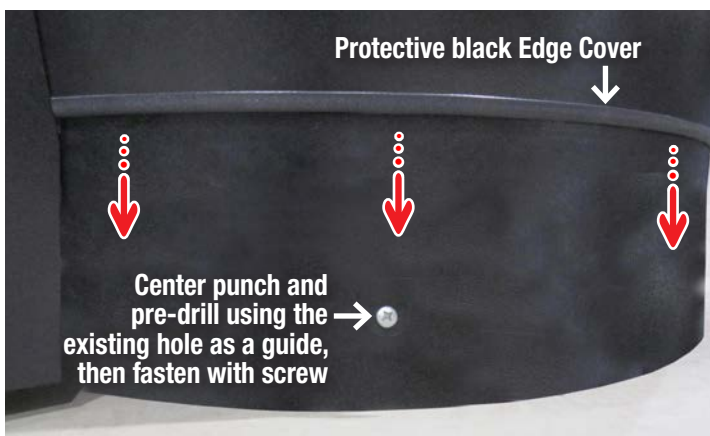
Plumbing the Tandoor

- If the gas connection is made below the Tandoor, plumb before lowering the flange.
- If the gas connection is **not** from below the Tandoor, it will be necessary to notch the flashing.
- This should be done after the flashing is lowered.



Lowering the Flashing

The unit ships with the Strip Flashing secured into its "UP" position with a screw at each leg.



- Remove the screw from all 4 legs and lower the flashing evenly around the Tandoor, flat to the floor.
- Center punch and pre-drill each Leg using the existing hole in the flashing as a guide.
- Secure the flashing at each leg using the screw previously removed.
- Remove the protective black Edge Cover.

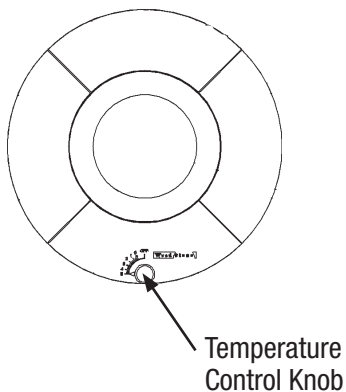


PILOT LIGHTING PROCEDURE

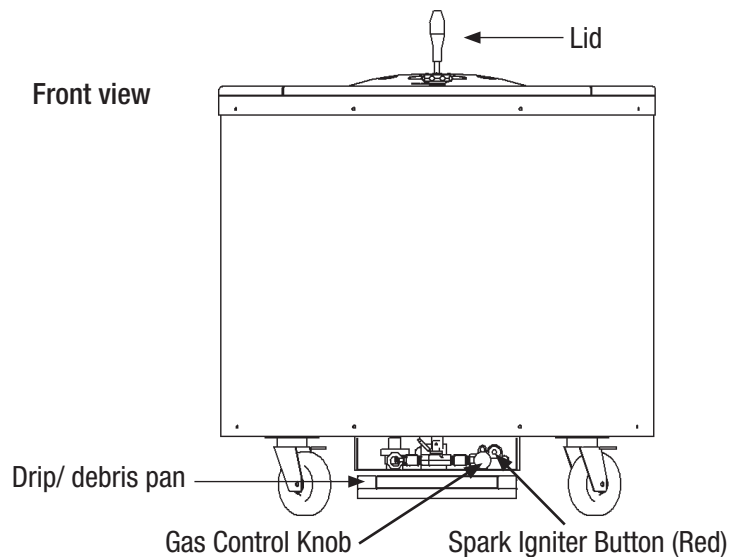
Turn the Temperature Control Knob on the top of the unit to the OFF position before attempting to light the pilot.

1. Turn the Gas Control Knob on the safety valve to the PILOT position.
2. Push down on the Gas Control Knob and light the pilot immediately by pressing the red button of the spark igniter. Press the igniter every 2 seconds until a pilot flame is established. Hold the Gas Control Knob down for one full minute after lighting the pilot.
3. Release the Gas Control Knob – the pilot flame should continue to burn. If the pilot flame does not remain lit, turn the gas control valve to the OFF position, wait 5 minutes, and then repeat the steps above.
4. Once pilot is established, turn the Gas Control Knob on the safety valve (counterclockwise) from the PILOT to the ON position. **NOTE:** failing to turn the gas control knob to the full ON position will reduce the flow of gas and could result in poor ignition of the main burner.
5. Use the Temperature Control Knob on top of the Tandoor to control the height of the cooking flame. For Barrel models, temperature control is located on the control box at the front end of the oven.

Plan view



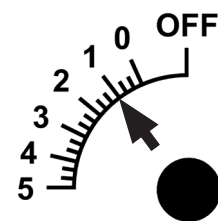
Front view



FIRST FIRING

The first time the Tandoor is fired, the heat-up should be slow and steady. Hold the burner at a very low flame (Temperature Control Knob set at "1" on models that are marked) for at least 8 hours with the lid on. Following this procedure will safely saturate the chamber with heat. You may notice some small "crazing" cracks in the ceramic chamber after a few heat-ups and cool-downs. Don't be alarmed as this is normal and will not affect the longevity or performance of the Tandoor.

Temperature Control Knob

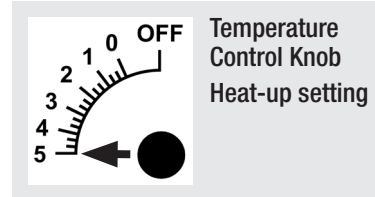


First firing setting



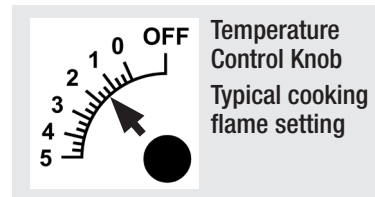
DAILY OPERATION

At the start of the day, the Tandoor will need to be heated for approximately 60–90 minutes at full flame height with the lid on. Set the Temperature Control Knob to its **highest setting: 5**.



Once the chamber is at the desired temperature, typically 620 °F–650 °F, remove the lid completely for the cooking day. Temperature can be determined using the optional Fluke Hand Held IR Thermometer (see the Tools and Accessories section of the Wood Stone website).

Set the Temperature Control Knob to the **cooking temperature range: 1.3–1.5**. This should maintain a good cooking temperature for breads and proteins. The Temperature Control Knob can be adjusted the appropriate heat setting, depending on cooking style. Note that settings may also vary slightly depending on gas type (NG or LP).



Heat is managed exclusively through the use of the Temperature Control Knob.

Do not operate the unit with the lid on, except during heat-up or overnight.

Partially covering the opening with the lid while cooking will damage the top of the Tandoor.

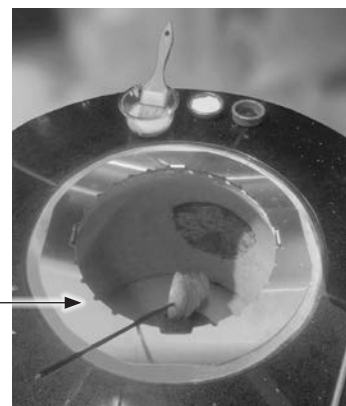
Heat damage caused by operating the Tandoor with the lid partially on will not be covered by the warranty.

The use of ceramic briquettes, or seasoning the chamber, is unnecessary and will void the warranty.

SKEWER INDEX RING

The Tandoor comes standard with a stainless steel Skewer Indexing Ring. It sits atop the opening with the tabs facing down. With the ring in place, skewer spacing and orientation can be easily maintained. The ring can be removed if you like when preparing Naan bread.

Skewer Index Ring →



**CLEANING**

Debris that falls in the Tandoor will accumulate in the bottom of the chamber. Push the debris towards the center and under the circular flame deflector, using the supplied Tandoor Naan Hook, where it will fall into the drip/debris pan under the unit. This pan should be checked daily and emptied as necessary.

To remove debris from the chamber walls, first brush the walls with the optional In-Line Floor Brush (see the Tools and Accessories section of the Wood Stone website). Use a moist towel (water only) to swirl around the chamber. Any debris which falls to the bottom of the chamber can be removed as described above.

The stainless cabinet and granite top of the unit should be cleaned as necessary, using a mild detergent and a nonabrasive scouring pad.

TIP: Watch Wood Stone's Tandoor-related videos for additional helpful information. Visit the Resource Center/Videos section of the Wood Stone website.

**Note: Some discoloration of the stone may occur.
This normal discoloration is only cosmetic and does not harm the unit.**

MAINTENANCE

It is normal over time that the silicon joints will need to be renewed with a high temperature NSF approved silicone such as Dow 732 or similar. This product can be obtained locally or ordered through the Wood Stone Service Department. Call your local distributor.



WOOD STONE WARRANTS ITS EQUIPMENT TO THE ORIGINAL PURCHASER AGAINST DEFECTS IN MATERIAL OR MANUFACTURE FOR A PERIOD OF ONE YEAR FROM THE ORIGINAL DATE OF PURCHASE, SUBJECT TO THE FOLLOWING EXCLUSIONS AND LIMITATIONS.

CONTACT YOUR LOCAL DISTRIBUTOR FOR WARRANTY SERVICE

EXCLUSIONS

The warranties provided by Wood Stone do not apply in the following instances:

1. In the event that the equipment is improperly installed. Proper installation is the responsibility of the installer; proper installation procedures are prescribed by the Wood Stone Installation and Operation Manual.
2. In the event the equipment is improperly or inadequately maintained. Proper maintenance is the responsibility of the user; proper maintenance procedures are prescribed in the Wood Stone Installation and Operation Manual. Burner problems resulting from debris or ash in the burner well will not be covered by the warranty. Call with questions regarding maintenance frequency.
3. In the event that the failure or malfunction of the appliance or any part thereof is caused by abnormal or improper use or is otherwise not attributable to defect in material or manufacture.
4. In the event that the appliance, by whatever cause, has been materially altered from the condition in which it left the factory.
5. In the event that the rating plate has been removed, altered or obliterated.
6. On parts that would be normally worn or replaced under normal conditions.
7. Normal cracking due to expansion and contraction stress relief in the ceramic firebox.
8. In wood-fired equipment configurations, in the event that pressed log products of any type have been burned in the equipment.
9. In coal-fired oven configurations, in the event any type of coal other than anthracite coal fuel has been used.
10. Damage resulting from the use of chemical cleaning products in the oven, as well as any damage from liquids or chemicals, including water, being poured or sprayed into the oven.

If any oral statements have been made regarding this appliance, such statements do not constitute warranties and are not part of the contract of sale. This Limited Warranty constitutes the complete, final and exclusive statement with regard to warranties.

THIS LIMITED WARRANTY IS EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES WHETHER WRITTEN, ORAL OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSE OR WARRANTY AGAINST LATENT DEFECTS

LIMITATIONS OF LIABILITY

In the event of warranty claim or otherwise, the sole obligation of Wood Stone shall be the repair and/or replacement, at the option of Wood Stone, of the appliance or component or part thereof. Such repair or replacement shall be at the expense of Wood Stone with the exception of travel over 100 miles or two hours, overtime, and holiday charges which shall be at the expense of the purchaser. Any repair or replacement under this warranty does not constitute an extension of the original warranty for any period of the appliance or for any component or part thereof. Parts to be replaced under this warranty will be repaired or replaced at the option of Wood Stone with new or functionally operative parts. The liability of Wood Stone on any claim of any kind, including claims based on warranty, expressed or implied, contract, negligence, strict liability or any other theories shall be solely and exclusively the repair or replacement of the product as stated herein, and such liability shall not include, and purchaser specifically renounces any rights to recover, special, incidental, consequential or other damages of any kind whatsoever, including, but not limited to, injuries to persons or damage to property, loss of profits or anticipated profits, or loss of use of the product.

TO SECURE WARRANTY SERVICE:

Contact your local distributor.

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www.woodstone-corp.com

An ongoing program of product improvement may require us to change specifications without notice.