

Installation and Operation Manual



TANDOOR

Speciality Ovens

*Gas-Fired Round, Square and
Barrel Models*

TANDOOR 31" WS-GFT-31

TANDOOR 35" WS-GFT-35

BARREL TANDOOR WS-GFT-35-CUS

WOOD  STONE

WOOD STONE CORPORATION

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A MAJOR CAUSE OF OVEN RELATED FIRES IS A FAILURE TO MAINTAIN REQUIRED CLEARANCES TO COMBUSTIBLE MATERIAL. IT IS OF UTMOST IMPORTANCE THAT THIS OVEN BE INSTALLED ONLY IN ACCORDANCE WITH THESE INSTRUCTIONS.



**INSTALLATION AND OPERATION MANUAL FOR THE
WOOD STONE TANDOOR**

GAS-FIRED TANDOOR OVEN

WS-GFT-31 (ROUND, SQUARE)

WS-GFT-35 (ROUND, SQUARE)

AND WS-GFT-35-CUS (BARREL) 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)-(NG, LP, HLP), GFT-35-(RND, SQR)-(NG, LP, HLP)
AND GFT-35-CUS-(NG, LP, HLP) 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 us at @ 1-800-988-8103.

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.

If not installed properly, a fire may result. To reduce the risk of fire, follow the installation instructions.

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.

Always keep the area under and around this appliance free and clear of any and all combustible materials.

FOR YOUR SAFETY: Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

POUR VOTRE SÉCURITÉ: Ne pas entreposer ni utiliser d'essence ou d'autres vapeurs de liquides inflammables ou des liquides dans les environs de ce ou de tout autre appareil.

This product must be installed by a licensed plumber or gas fitter
when installed within the Commonwealth of Massachusetts.

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.

AVERTISSEMENT: L'installation, le réglage, la modification, la réparation ou l'entretien incorrect de cet appareil peut causer des dommages matériels, de blessures ou la mort. Lire attentivement les instructions d'installation, de fonctionnement et d'entretien avant de procéder à son installation ou entretien.

DO NOT THROW THIS MANUAL AWAY

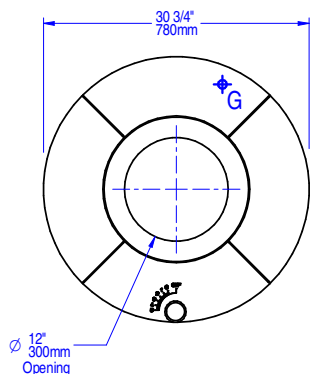


The Wood Stone Gas-Fired Tandoor has been tested and approved by Intertek Testing Services and conforms to ANSI Z83.11; is certified to CSA 1.8; and to ANSI/NSF 4.

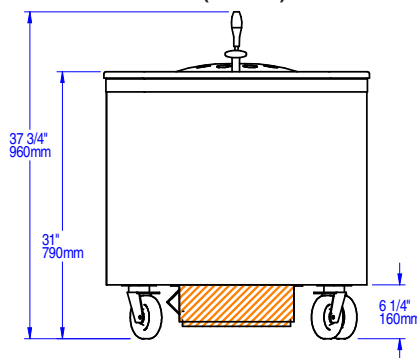


WS-GFT-31 (ROUND AND SQUARE MODELS)

Plan view (Round)



Front view (Round)

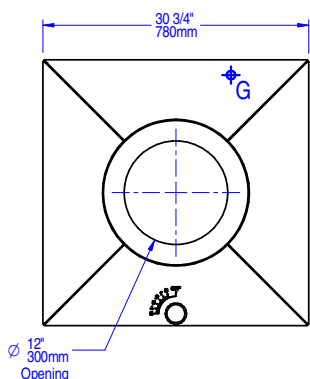


 Air intake: Do not facade or cover over

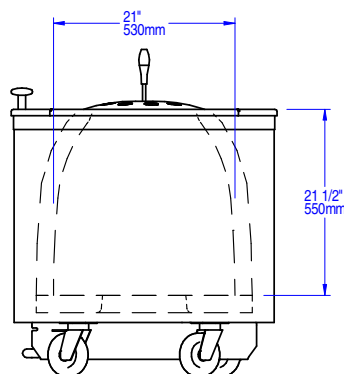
**Shipping weight:
750 lbs.**

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

Plan view (Square)



Side view (Round)



UTILITY SPECIFICATIONS

Gas ⚡G

1/2-inch FNPT gas inlet
40,000 BTU/hr Natural Gas (NG) **OR** Propane (LP)
Gas type must be specified when ordering. Gas connection should be made using an approved flexible connector and the unit must be restrained in accordance with all relevant local and/or national codes. Gas connection is made beneath the unit at the rear.

Maximum gas inlet pressure

1/2 psi (14 inches W.C.)

Venting

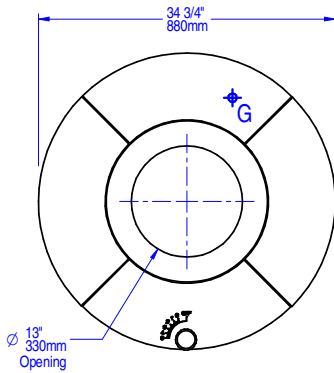
This appliance must be installed under a Listed Type 1 exhaust hood, in accordance with all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction.

Please contact Wood Stone for more detailed information.

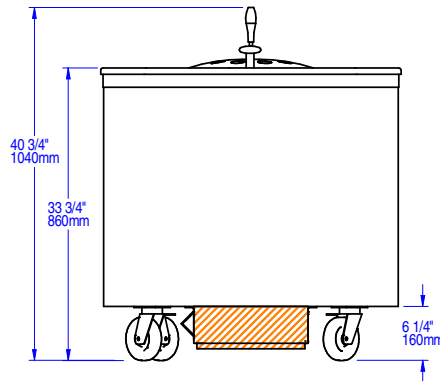



WS-GFT-35 (ROUND AND SQUARE MODELS)

Plan view (Round)



Front view (Round)

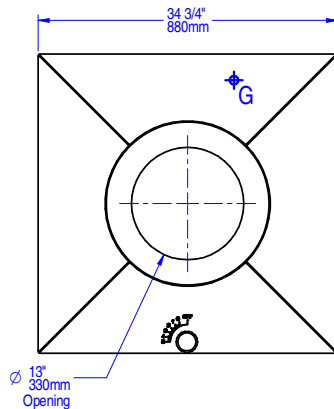


 Air intake: Do not facade or cover over

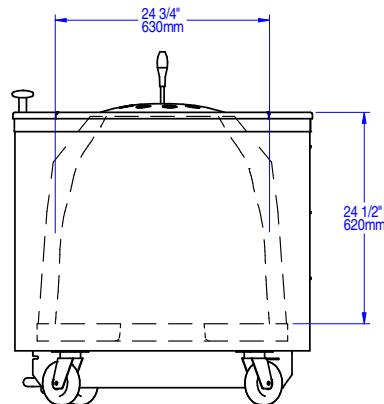
**Shipping weight:
950 lbs.**

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

Plan view (Square)



Side view (Round)



UTILITY SPECIFICATIONS

Gas ⚡G

1/2-inch FNPT gas inlet

40,000 BTU/hr Natural Gas (NG) **OR** Propane (LP)

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

Maximum gas inlet pressure

1/2 psi (14 inches W.C.)

Venting

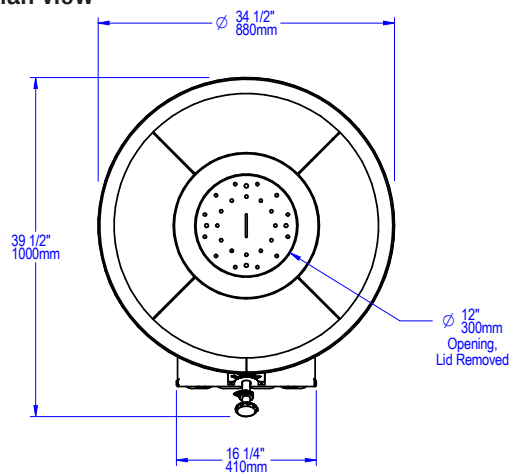
This appliance must be installed under a Listed Type 1 exhaust hood, in accordance with all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction.

Please contact Wood Stone for more detailed information.



WS-GFT-35-CUS (BARREL MODEL)

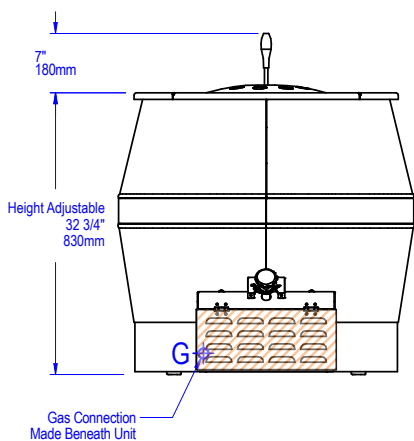
Plan view



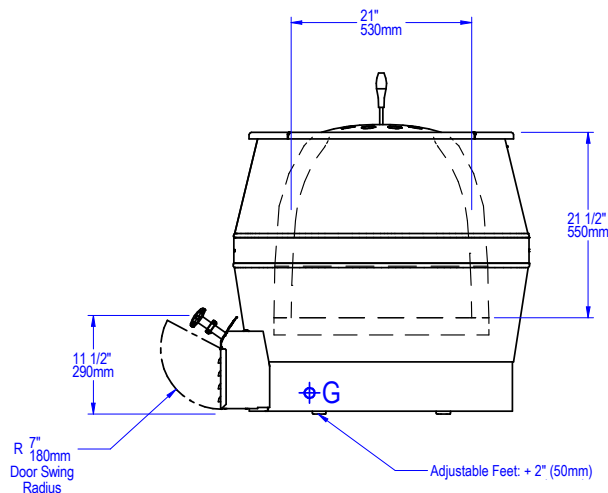
 Air intake: Do not facade or cover over

**Shipping weight:
750 lbs.**

Front view



Side view



UTILITY SPECIFICATIONS

Gas ⓈG

1/2-inch FNPT gas inlet
40,000 BTU/hr Natural Gas (NG) **OR** Propane (LP)
Gas type must be specified when ordering. Gas connection should be made using an approved flexible connector and the unit must be restrained in accordance with all relevant local and/or national codes. Gas connection is made beneath the unit at the rear.

Maximum gas inlet pressure

1/2 psi (14 inches W.C.)

Venting

This appliance must be installed under a Listed Type 1 exhaust hood, in accordance with all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction.

Please contact Wood Stone for more detailed information.



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 Square and Round Tandoor models must be installed with at least 1-inch side clearance to combustible construction. Barrel models require a minimum of 5" of clearance to combustible construction. Install the unit on a non-combustible floor, or one provided with a non-combustible covering that extends at least 36-inches in all directions. Any combustible construction above (overhanging) the appliance should be protected in a manner acceptable to the authority having jurisdiction.

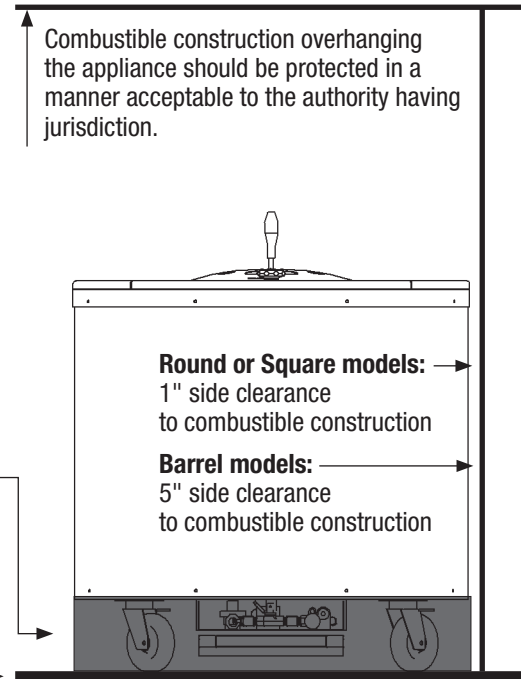
Do not obstruct the flow of combustion and ventilation air.
Position unit to allow access to unit for servicing.

ENCLOSURES

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

Shaded area must be left unobstructed for critical combustion air and easily accessible for removal of the drip/debris pan and operation of the pilot safety valve.

Install on a noncombustible floor, or one protected in a manner acceptable to the authority having jurisdiction, extending 36 inches in all directions.



VENTING

The Wood Stone gas-fired Tandoor must be installed under an appropriate NFPA 96 approved Type 1 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.

Some jurisdictions may require that the Tandoor 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.

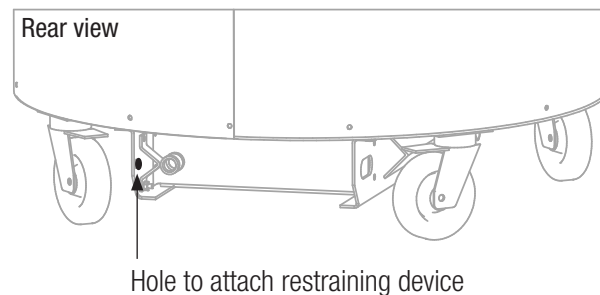
EQUIPMENT RESTRAINTS

IMPORTANT NOTICE FOR GAS CONNECTION TO MOVABLE APPLIANCES

When this appliance is installed with casters, it must be installed with the casters supplied, a connector complying with either ANSI Z21.69 or CSA 6.16 and a quick disconnect device complying with ANSI Z21.41 or CSA 6.9. It must also be installed with restraining means to guard against transmission of strain to the connector, as specified below.

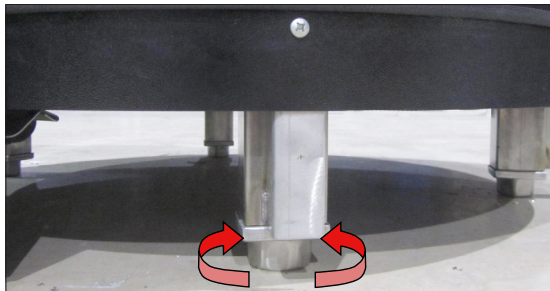
ATTENTION INSTALLER:
EQUIPMENT RESTRAINT MUST BE PROVIDED

Adequate means must be provided to limit the movement of the appliance without depending on the connector and the quick disconnect device or its associated piping to limit the appliance movement. The hole to attached the restraining device is in the Burner Assembly frame toward the rear of the unit, near the gas inlet.



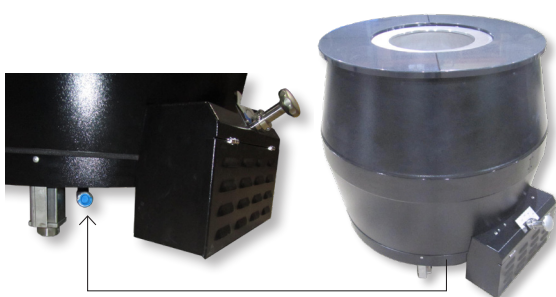


DO NOT LOWER STRIP FLASHING UNTIL TANDOOR IS LOCATED IN ITS FINAL INSTALLED POSITION
DO NOT REMOVE PROTECTIVE TAPE FROM BOTTOM OF TANDOOR UNTIL STRIP FLASHING IS LOWERED



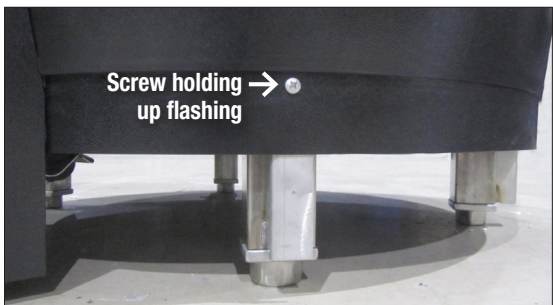
Leveling the Tandoor

- 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

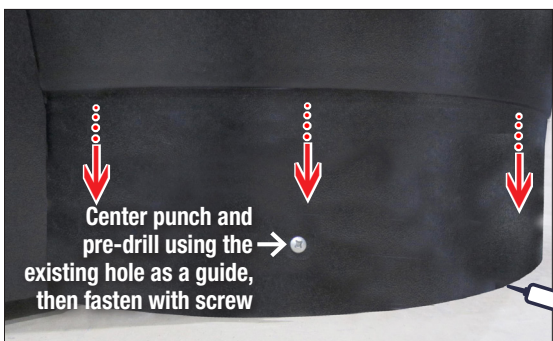
- If the gas connection is made below the Tandoor, plumb before lowering the Flashing.
- If the gas connection is not from below the Tandoor, it will be necessary to notch the Flashing.
 - This should be done after the Flashing is lowered.



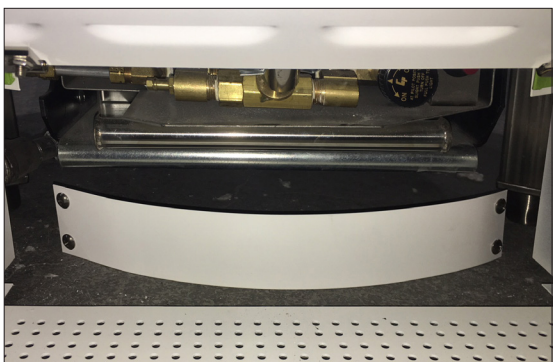
Lowering the Flashing

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 self-drilling screw previously removed. Using a silicone sealant acceptable to the local health official, seal the flashing to the floor.



IMPORTANT: The equipment is required to be sealed to the floor to establish proper sanitary operation. Seal any small gaps between the oven and the floor with silicone. This is intended to prevent liquid spillage on adjacent surfaces of the floor from passing under inaccessible portions of the equipment.



Installing the Flashing Filler

- Remove screws and nuts from Flashing Filler.
- Open Control Box.
- Position the Filler so it spans the gap between ends of the Lower Flashing.
- Align the the holes in the Filler with the holes in the Lower Flashing.
- Fasten with the screws and nuts previously removed.





FACTORY SPECIFIED INDIVIDUAL BURNER MANIFOLD PRESSURES FOR WS-GFT MODELS			
Model	Natural Gas (NG)	Propane (LP)	Propane (HLP)
WS-GFT-31	4.0" W.C.	10.0" W.C.	10.0" W.C.
WS-GFT-35			

MAXIMUM HOURLY BTU INPUT RATES FOR WS-GFT MODELS			
Model	Natural Gas (NG)	Propane (LP)	Propane (HLP)
WS-GFT-31	40,000	40,000	40,000
WS-GFT-35			38,000

This oven requires no modifications or adjustments for use at high altitudes.

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 or The Natural Gas Installation Code CAN/CGA-B149.1 as applicable.

The gas control valve that operates the burner is located underneath the Tandoor. The manifold pressure is checked at the outlet port on the gas valve.

The burner manifold pressures have been adjusted and tested at the factory. A variety of factors can influence these pressures, so be sure to test the individual burner manifold pressures and adjust the valves as necessary to achieve the required pressures.

NOTE: The gas valves are shipped in the **ON** position.

GAS CONNECTION

IMPORTANT: This appliance (except the barrel model) is equipped with casters. It must be installed using the casters supplied with a connector complying with ANSI Z21.69 or CAN/CGA 1-6.9 and a quick disconnect device complying with ANSI Z21.41 or CAN 1-6.9. It must also be installed with restraining means to guard against transmission of strain to the connector.

The Wood Stone Tandoor is equipped with a 1/2-inch FNPT gas connection. Have a licensed gas installer provide the hook-up and test all fittings and pipe connections for leaks. Use approved gas leak detectors (soap solutions or equivalent) over and around the fittings and pipe connections. **DO NOT USE A FLAME TO TEST FOR LEAKS!**

All gas piping up to the oven must have a minimum inside diameter of 1/2", including all fittings and shut off valves, which should be of the full flow type.

Wood Stone recommends that the rotisserie be equipped with a manual, individual shutoff valve, located between the oven and the main gas supply, and that this shutoff valve (supplied by others) be left readily accessible. Wood Stone also recommends that inspection and maintenance of the burners and gas piping connections of this appliance be performed at regularly scheduled intervals and only by professional gas appliance service agencies.

GAS INLET PRESSURE

For ovens running on natural gas, an inlet pressure of 5" W.C. is recommended to ensure optimum oven performance. Incoming gas pressure below this pressure will affect oven performance, the lower the pressure the greater the negative impact. If the gas supply pressure is greater than 14" W.C. (1/2 psi), an external regulator, supplied by others, is **REQUIRED** to lower the gas pressure to the acceptable range. Issues caused by low or high gas pressure are installation issues, and will not be covered under the Warranty.



Maximum inlet gas pressure must not exceed 14" W.C. (1/2 psi)

NG: Minimum inlet gas pressure: 5" W.C. (below will affect oven performance)

LP: Minimum inlet gas pressure: 11" W.C. (below will affect oven performance)

For ovens running on Propane (LP or HLP), the recommended inlet pressure to ensure optimum oven performance is 11" W.C. Incoming gas pressure below this range will affect oven performance, the lower the pressure the greater the negative impact. If the gas supply pressure is greater than 14" W.C. (1/2 psi), an external regulator, supplied by others, is REQUIRED to lower the gas pressure to the acceptable range. Issues caused by low or high gas pressure are installation issues, and will not be covered under the Warranty.

For all installations, follow best practices for proper gas line pipe sizing for the line serving the oven. To insure proper operation, all gas piping and fittings leading up to the oven should have an inside diameter equal to or greater than that of the oven gas connection. Also make sure that a readily accessible shut off valve (supplied by others) is installed near the oven, and in accordance with all applicable codes. Shut off valves must be of the full-flow type, and not introduce any restriction into the gas line.

Use a properly sized flexible piping and quick disconnect device approved for this application. When using a flexible connector make sure that its design does not present any reduction in pipe diameter or other restriction. Oven issues caused by improper pipe sizing, improper shut off valves, restrictive connectors, or any other deficiency in the gas supply design or installation will not be covered under the oven warranty.

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 or The Natural Gas Installation Code CAN/CGA-B149.1 as applicable.

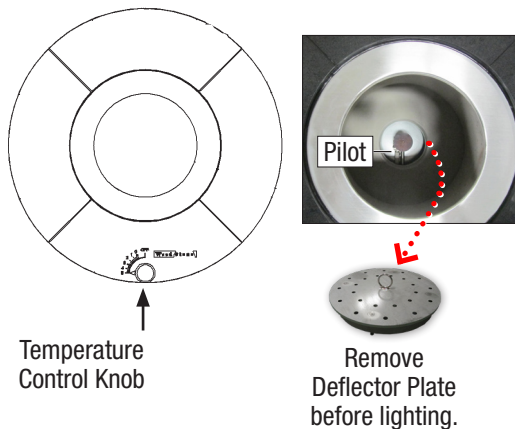
The appliance and its individual shutoff valve (supplied by others) must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 14" W.C. (1/2 psi) (3.45 kPa).

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 14" W.C. (1/2 psi) (3.45 kPa).

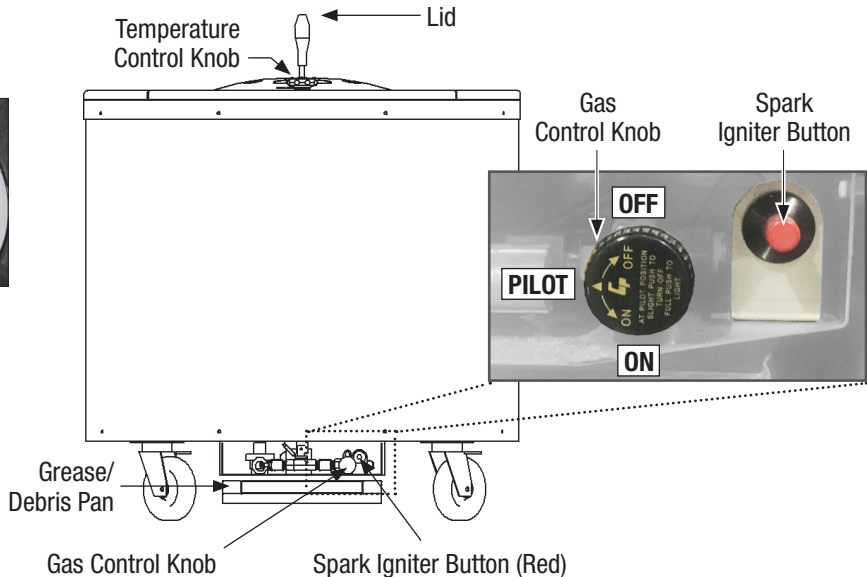
THIS APPLIANCE IS NOT FOR USE WITH SOLID FUEL



Plan view




Rear view






PILOT LIGHTING PROCEDURE

Tip: It is helpful to have a second person available to look into chamber to verify pilot has lit.

1. Turn the Temperature Control Knob (on top of unit) to the OFF position.
 - Remove Lid.
2. Remove Deflector Plate from bottom of Tandoor.
3. Turn the Gas Control Knob to the PILOT position .
4. Push down and hold the Gas Control Knob for 1 minute to bleed the gas line.
 - Then press the Spark Igniter Button every 2 seconds until a pilot flame is established.
5. Hold the Gas Control Knob down for one full minute after pilot flame is established.
6. Release the Gas Control Knob – *the pilot flame should continue to burn.*

NOTE: If the pilot flame does not remain lit:

- Turn the Gas Control Knob to the OFF position ,
- Wait 5 minutes, and then
- Repeat the steps above.

7. Replace the Deflector Plate in the bottom of Tandoor. 
8. Once pilot is established, turn the Gas Control Knob (counterclockwise) from the PILOT to the ON position .

NOTE: Gas will not flow to the main burner unless the Gas Control Knob is in the ON position.

9. Follow **First Firing** or **Daily Operation** sections as appropriate.

Round & Square Tandoors: Use the Temperature Control Knob on top of the Tandoor.

Barrel models: Use the Temperature Control Knob on the Control Box at the front end of the oven.

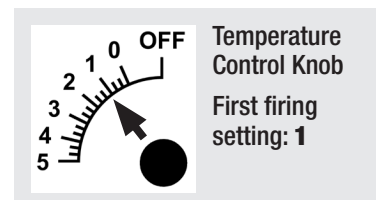


FIRST FIRING

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 and small divots 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.



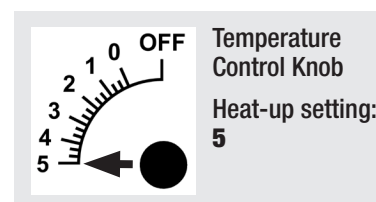
DAILY OPERATION

Start-Up

Follow the Lighting Instructions on previous page.

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**.

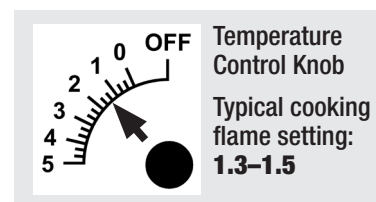


Once the chamber is at the desired temperature, typically 620 °F–650 °F, remove the Lid completely for the cooking day. Temperature can be determined using the optional Fluke Hand Held IR Thermometer (see the Tools and Accessories section of the Wood Stone website).

Cooking

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. Settings may also vary slightly depending on gas type (Natural Gas or Propane).



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.

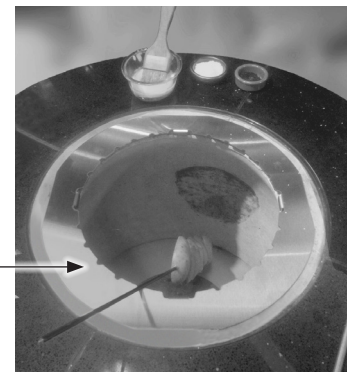
Heat damage caused by operating the Tandoor with the Lid partially ON will not be covered by the warranty.

The use of additional materials in the chamber, such as lava rock or ceramic briquettes, will cause damage 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 at 1.800.988.8103.

**ALL WARRANTY SERVICE MUST BE PRE-APPROVED BY WOOD STONE**

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.

Please contact the factory first at 1.800.988.8103 or 1.360.650.1111, seven days a week. Our normal business hours are 8am to 5pm Pacific time Monday–Friday. If calling during non-business hours, follow the recorded instructions for emergency service and a Wood Stone technician will get back to you promptly.

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

If you claim a defect covered by this Limited Warranty, contact:

Wood Stone Corporation, Attn: Service Department, 1801 W. Bakerview Rd., Bellingham, WA 98226 USA
Phone 1.800.988.8103 or 1.360.650.1111

WOOD STONE

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