



Installation and Operation Manual

TANDOOR OVEN



TANDOOR 31" AND 35"

WS-GFT-31

WS-GFT-35

WoodStone

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INSTALLATION AND OPERATION MANUAL FOR THE WOOD STONE TANDOOR

GAS-FIRED TANDOOR OVEN WS-GFT-31 AND WS-GFT-35

ADDITIONAL COPIES AVAILABLE UPON REQUEST



**INSTALLATION AND OPERATING INSTRUCTIONS FOR THE WOOD STONE
GFT-31-(RND, SQR, OCT)-(NG, LP), AND GFT-35-(RND, SQR, OCT)-(NG, LP)
TANDOOR OVENS**

DO NOT THROW THIS MANUAL AWAY

RETAIN THIS MANUAL FOR FUTURE REFERENCE

Additional copies of this manual and prompt responses to service/maintenance questions are available from Wood Stone @ 1-800-988-8103.

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.

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

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.

WARNING: This product must be installed by a Licensed Plumber or Gas Fitter when installed within the Commonwealth Of Massachusetts.

Wood Stone's gas-fired Tandoor ovens have been tested and approved by Intertek Testing Services, and are ETL Listed to ANSI Z83.11b - 2006, CSA 1.8b-2006, UL Subject 2162, ULC Subject 1482-M1990, and to NSF/ANSI Standard 4 - 2007.



ANSI Z83.11b - 2006
CSA 1.8b - 2006

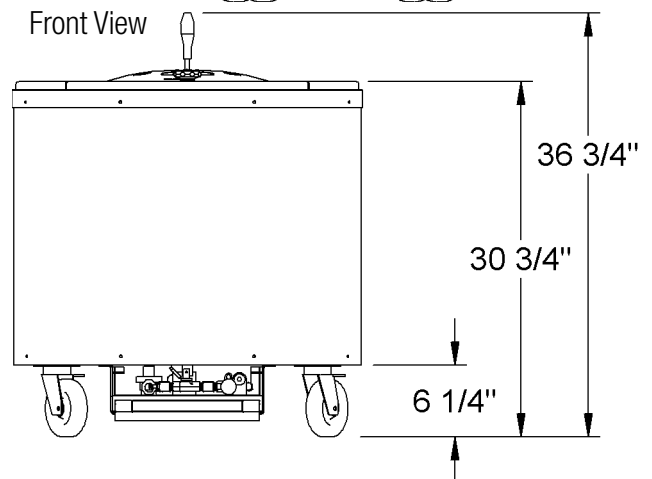
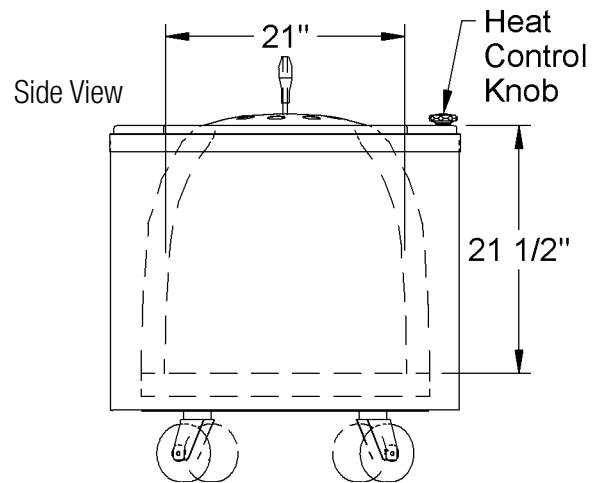
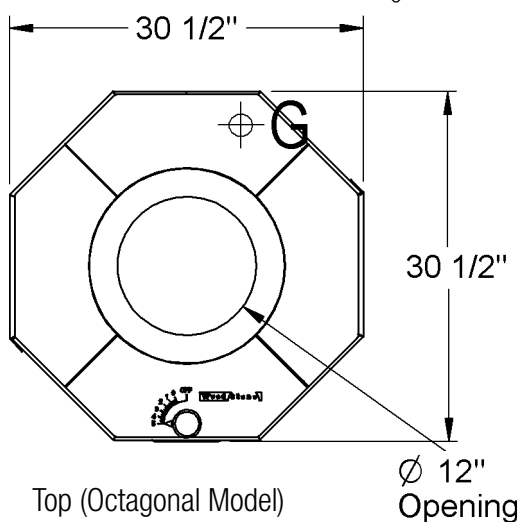
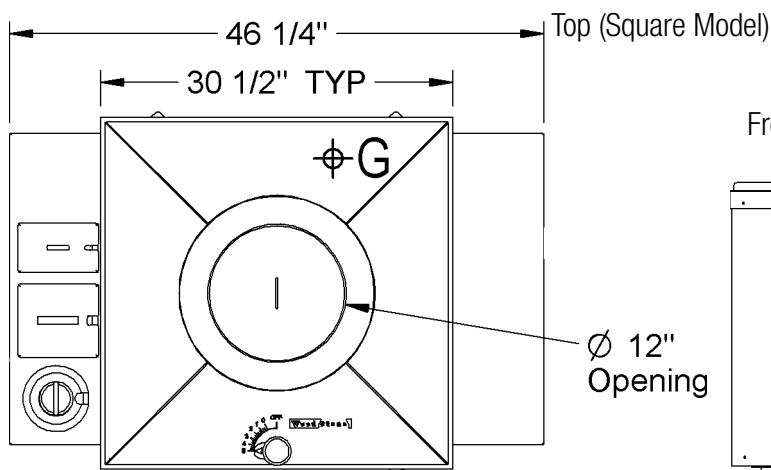
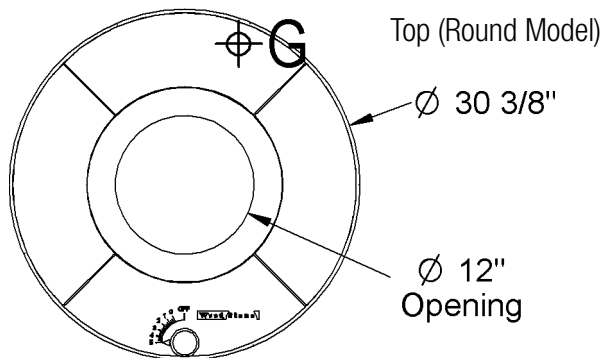


ANSI/NSF STD 4

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.



WS-GFT-31



UTILITY SPECIFICATIONS

Gas-

1/2 - inch NPT gas inlet (female threaded)

40,000 Btu Natural Gas or

Propane. 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.

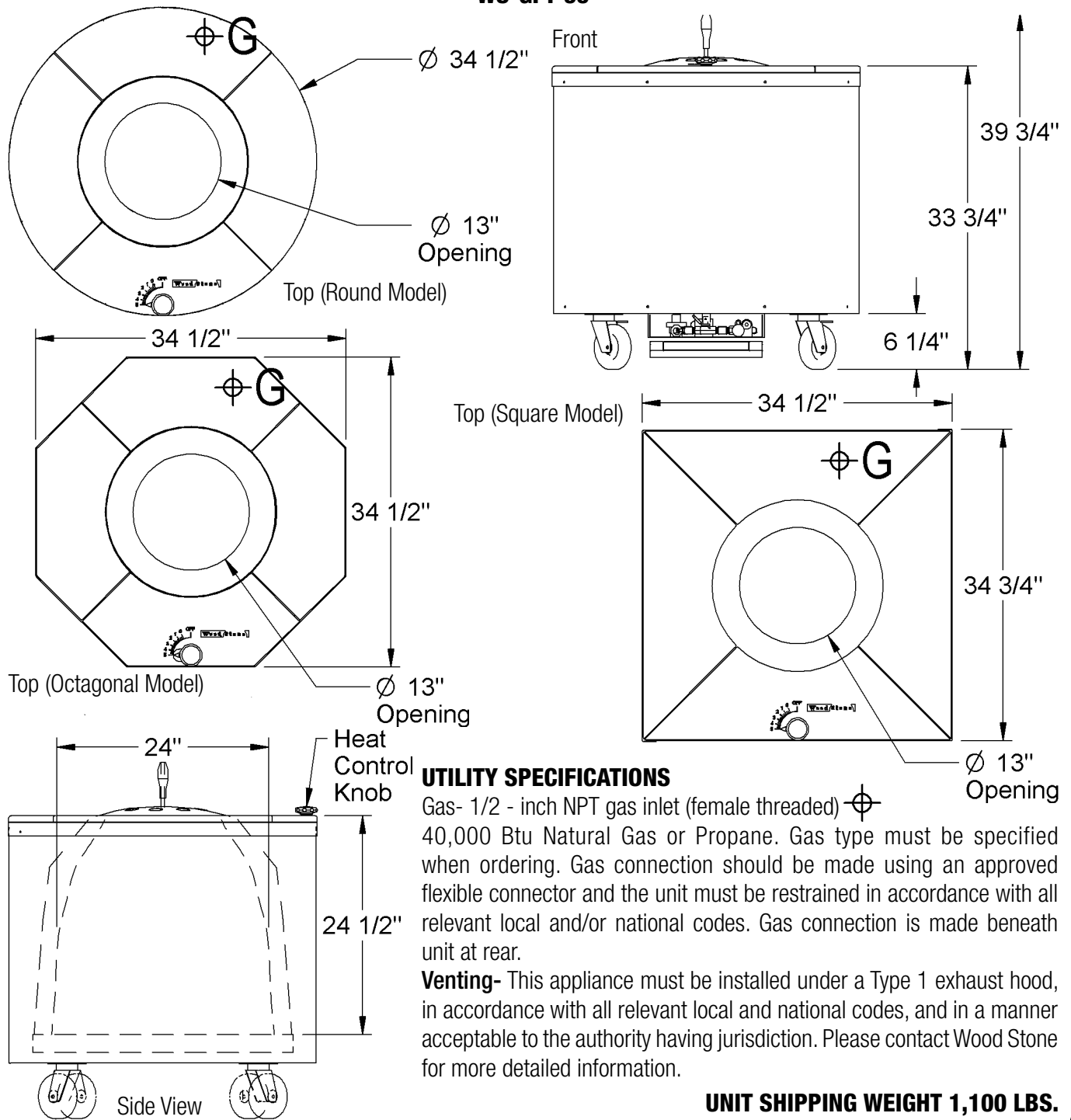
Venting

This appliance must be installed under a 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.

UNIT SHIPPING WEIGHT 750 LBS.



WS-GFT-35





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

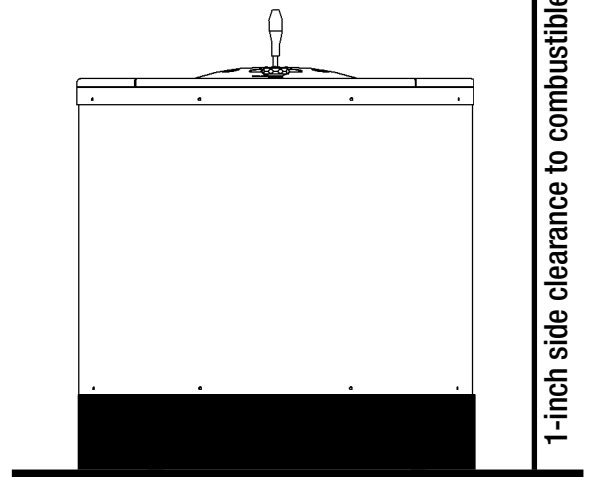
The Wood Stone gas-fired Tandoor should be installed with at least 1-inch side clearance to combustible construction. The unit should be installed on a non-combustible floor, or one provided with a non-combustible covering that extends at least 36-inches in all directions. Any combustible construction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

ENCLOSURES

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

The shaded area in the figure 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. If this area must be covered, the cover should be easily removable and heavily perforated.

Combustible construction overhanging the appliance should be protected in a manner acceptable to the authority having jurisdiction.



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.



GAS CONNECTION

The gas connection is made at the lower rear of the appliance - see below for details.

This appliance 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.

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 1/2 - inch NPT 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; they are holes punched in the rear portion of the drip/debris pan rails.

GAS RATINGS

The WS-GFT-35-NG is rated for 40,000 Btu Natural Gas input at a 4.0" W.C. manifold pressure.

The WS-GFT-31-NG is rated at 40,000 Btu Natural Gas Input at 4.0" W.C. manifold pressure.

The WS-GFT-35-LP is rated for 40,000 Btu Propane input at a 10.0" W.C. manifold pressure.

The WS-GFT-31LP is rated for 40,000 Btu Propane input at a 10.0"W.C. manifold pressure.

THIS APPLIANCE IS NOT FOR USE WITH SOLID FUEL

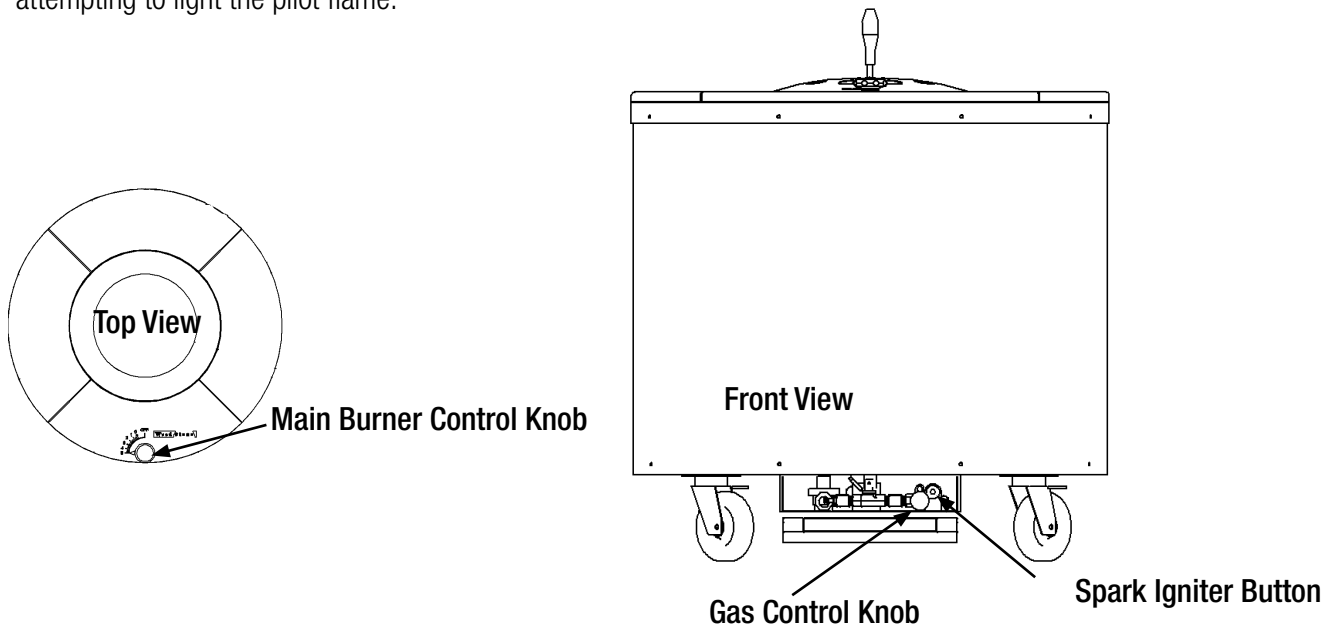
GAS CODE LIMITATIONS

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 including: 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).



PILOT LIGHTING PROCEDURE

It is recommended that the Tandoor's main burner control knob (on top of unit) be turned to the 'OFF' position when attempting to light the pilot flame.



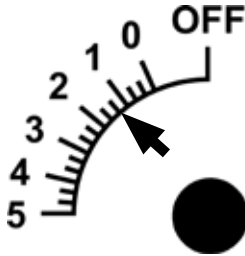
1. Turn the gas control knob on the safety valve to the 'PILOT' position.
2. Push down on the knob and light the pilot immediately by pressing the red button of the spark igniter. Press the igniter every 2 seconds until a pilot flame is established. Hold the knob down for one full minute after lighting 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 control knob on top of the Tandoor to control the height of the cooking flame.

FIRST FIRING

The first time the Tandoor is fired, the heatup should be slow and steady. Hold the burner at a very low flame (control valve set at '1' on models that are marked) for at least 5 hours before gradually increasing the flame intensity. Following this procedure will safely saturate the vessel with heat. You may notice some small "crazing" cracks in the ceramic vessel after a few heat-ups and cool-downs; don't be alarmed; this is normal, and will not affect the longevity or performance of the Tandoor.



FIRST FIRING SETTING



TYPICAL COOKING FLAME SETTING

DAILY OPERATION

The Tandoor will need to be heated for approximately one hour at full flame height with the lid on. Once the vessel is at the desired temperature, remove the cover and set the control valve to 1 1/3 (1.3). This should maintain a good starting temperature for cooking breads and proteins. Note that this setting may vary slightly depending on gas type (NG or LP) and other factors. The burner control knob will need to be used to adjust the heat, depending on the amount of production required. The Tandoor will overheat if the lid is left on after heat-up.

Use of ceramic briquettes is unnecessary and will void the warranty. Seasoning for the vessel is unnecessary and will void the warranty. Plain water may be applied with a damp cloth to the vessel before each use.

CLEANING

Debris that falls into the Tandoor will accumulate in the 'drip/debris' tray under the unit. This tray should be checked periodically and emptied as necessary. Any accumulation of soil on the ceramic vessel can be removed (if desired) by operating the Tandoor at full flame until the buildup is gone. The stainless cabinet, and granite top of the unit should be cleaned as necessary, using a mild detergent and a nonabrasive scouring pad.

NOTE: DISCOLORATION OF THE STONE MAY OCCUR IF THE LID IS OFF (OR PARTLY OFF) WHILE THE UNIT IS RUNNING. THIS DISCOLORATION IS ONLY COSMETIC AND DOES NOT HARM THE UNIT FUNCTIONALLY.



**ALL WARRANTY SERVICE MUST BE PRE-APPROVED BY WOOD STONE
PLEASE CONTACT THE FACTORY FIRST**

Please call 1-800-988-8103 or 1-360-650-1111 seven days a week. Our normal business hours are 8am to 4:30pm Pacific Standard time Monday through 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. 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.

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 manual.
2. In the event the equipment is improperly maintained. Proper maintenance is the responsibility of the user; proper maintenance procedures are prescribed in the Wood Stone installation manual.
3. In the event that the failure or malfunction of the appliance or any part thereof is caused by abnormal 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 cooking vessel.
- 8. In the event that pressed log products of any type have been burned in the equipment.**
9. Damage resulting from the use of chemical cleaning products in the oven, as well as any damage from liquids or chemicals 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, direct your claim to:
Wood Stone Corporation 1801 W. Bakerview Rd. Bellingham, WA 98226 USA Attn: National Service Manager