

FCSI
 2013 Annual Conference at
HOTELEX Shanghai
 "Be the Best, Be Different"
 We Share We Support We Inspire

"Tandoors"
 What it is & Its use for Nouvelle cuisine
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CO2 **ES**
 A Carbon Neutral Event

TANDOOR

Magic of the Clay Oven



HPC **FCSI**

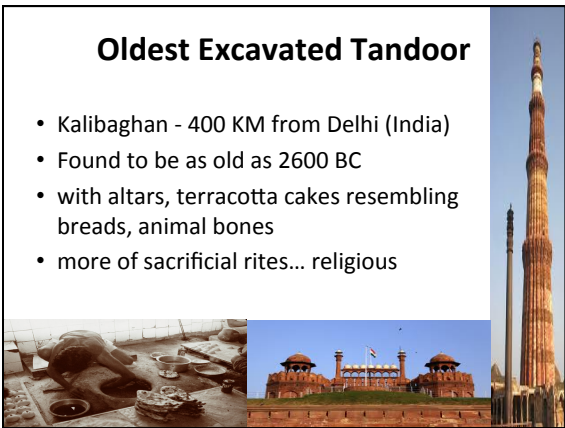
Brief History....

- Excavations on Harappan and Pre-Harappan Sites (Pakistan)
- Origin found to be in India-Pak-Afghan belt
- Simultaneously in Iran-Turkey-Egypt



Oldest Excavated Tandoor



- Kalibaghan - 400 KM from Delhi (India)
- Found to be as old as 2600 BC
- with altars, terracotta cakes resembling breads, animal bones
- more of sacrificial rites... religious




Modern Tandoors...



Actual Anatomy of a Tandoor...

TRADITIONAL TANDOORS OF INDIA

- *Clay Tandoors*






TRADITIONAL TANDOORS OF INDIA

- *Iron Tandoors*




CLAY TANDOORS

- *Barrel shaped ovens, enclosed in brick walls, insulated by sand and glass wool.*
- *Top could be stone or S.S.*
- *Improvisations*
 - *Drum Tandoor*
 - *Mobile Tandoors*
 - *Gas fired Tandoors*

CONSTRUCTION OF A COMMERCIAL TANDOOR

- **BASIC MATERIALS**

CLAY


MUNJ (Husk)

CLAY:MUNJ = 10:1




CONSTRUCTION PROCESS

- Clay beaten by hand and kneaded
- Alternatively a simple flat, broad piece of wood or stone is also used for flattening the clay
- Binders and Water are added
- Mixture then kneaded with hand or feet
- Covered with a sack and kept for 3 or 4 days
- Next Step is to put together the Tandoor
- 2 Methods - *Modeling and Coiling*



CONSTRUCTION PROCESS



Construction of Tandoor

Modeling Method



~ Slabs made (21-15 cm wide; 50-60 cmlong;2-3 cm thick)



~ Dry clay is sieved on to these slabs and rolled into a cylinder



~ These cylinders then unrolled into a semi circle and two of such forms a circle
 ~ The first circle forms the base of the Tandoor
 ~ Ring by ring, layers are made one on top of another



~ When the clay is hardened, another ring is fused on top of the joint
 ~ The procedure continued till it gets the required height (std height - 34-36 inches)
 ~ Last section on top is shaped by hand



- ~ Opening of 10 cm*10 cm made at the bottom to allow air circulation
- ~ Jute cloth dipped in clay water and wrapped around the Tandoor, after which it is left to dry for 4-5 days



Construction of Tandoor

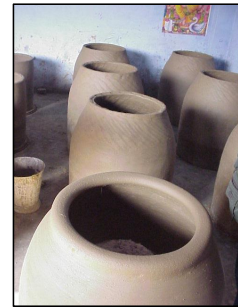
Coiling Method



- ~ Clay rolled into a long rope coiled upon itself very carefully till the required height is reached
- ~ Top is done with hand
- ~ Sides are smothered by the hand



- ~ Finished Tandoor has no ridges again left to dry
- ~ Opening of 10 cm*10 cm made at the bottom to allow air circulation



Construction of Tandoor

Exterior Enclosure Option for Clay Tandoor



Construction of Tandoor

Exterior Enclosure Option for Clay Tandoor



Construction of Tandoor

Exterior Enclosure Option for Clay Tandoor





DOMESTIC TANDOOR

- Can be built on site with clay
- counter sunk and mud plastered
- 6 -7 days before heating
- Chopped dried timber as fuel







Design Principle of a Tandoor

- Designed to provide complete wrapped around heat
- By controlling the time and quantity of the fuel, it is possible to produce temperatures upto 400*c


LOW HEAT	275°C
MODERATE	350-370°C
MEDIUM HOT	390°C
HOT	400-425°C






FUEL

- Charcoal is the primary a fuel
- Tandoor are also available in gas fired versions
- Modern technology has facilitated electrically heated Tandoor Also.




TEMPERING OF A TANDOOR


- *Tempering for smoothing the tandoor*
- *for adding flavour*
- *to make it heat resistant*
- **Different Methods**
 - *mixture of cooked oil, spinach puree, jaggery - applied and left overnight*
 - *coating of molasses*
 - *salt, butter milk or khatti lassi - rubbed and left overnight*
 - *duster with salt water*



TANDOORI FOOD

- Kebabs
- Breads
- Roasts
- Papad





Tenderisers

- Yoghurt
- Lemon
- Raw Papaya
- Vinegar
- Kachri
- Khatti Lassi
- Tamarind
- Raw Pineapple



- Stainless Steel Finish
- Available in Square or Round External Shape
- Charcoal, Gas or Electric powered
- 500mm or 700mm internal diameter (cooking pot)



Tandoors can feature unique display terracotta barrel shape...



or can be custom built into ranges



Spectacular polished copper barrel finish



Electric Tandoor



The electric Tandoor.



... to spectacular triple tandoori....





Custom Built Mobile Tandoor



This Tandoor features a heavy duty trolley to support the 700kg weight of the Tandoor.

The electric system has also been customized to be contained on the trolley and can plug into any 3-phase socket.

The unit can also be made to hold a 9kg gas cylinder