

## Using the grill with your Tandoor

### *You will never miss your conventional bbq with our bbq grill*

The SS1 and SS2 Deluxe and Ultima models each come with a stainless steel grill that neatly fits inside the Tandoor. The grill enables you to cook food horizontally in the oven, pretty much like an ordinary oven. However, unlike an ordinary oven or BBQ, your Tandoor can get much hotter and the food is cooked over a bed of charcoal. Cooking food over charcoal provides for that great char-grilled flavour.

Use the grill to cook larger pieces of meat like a whole chicken, rib eye fillet, leg of lamb etc.

We recommend preheating the Tandoor for at least 40 minutes before you are ready to start cooking.

You can place the grill in the oven and take it out using the back end of the naan rods provided. Simply use the “U” end of each naan rod to grab the lugs on the grill to assist with lowering it into the oven or raising it out of the oven (see picture below).

You may wish to place the meat on the grill before lowering it into the Tandoor. However, the base of the Tandoor will contain hot coals and the grill legs will need to push through them to rest on the fire cement base - so be careful to balance the meat on the grill as the grill legs work their way through the coals. Alternatively, lower the grill in the oven and then place the meat onto the grill. You can of course light the fire with the grill already in place.

When cooking with the grill you will generally put the lid on about 3/4 the way over the opening to help contain the temperature in the oven and allow the cooking smoke out. If the Tandoor is too hot, just take the lid off for a while.

A great advantage of Tandoor cooking is that your food is cooked without lying in any fat whatsoever!



Stainless steel bbq grill being lowered into Tandoor using “U” ends of the naan rods



BBQ grill positioned in the tandoor



A rib eye fillet & whole chicken cooking on grill in Tandoor



A turkey breast roll & racks of pork cooking on grill in PURI Tandoor