



TADKA CHULHA



"TADKA CHULHA"

"Deliciously traditional. Impressively eco-friendly."

Experience the Authentic Taste of Tradition Without Compromise

Rediscover the joy of traditional chulha cooking without the smoke and hassle. With Tadka

Chulha, you can now enjoy the delicious taste of food cooked on a traditional chulha, impress

your guests with your unique cooking style, and contribute to a greener planet—all at once.

- **Delicious Taste:** Relish flavors reminiscent of traditional chulha-cooked meals.
- **Eco-Friendly:** Uses 100% carbon-neutral biomass pellets—no trees are cut.
- **Hassle-Free:** Vessels remain clean with no smoky residue.
- **Portable Design:** Perfect for indoor cooking and outdoor adventures like picnics.

Why Choose Tadka Chulha?

Rediscover the Joy of Traditional Cooking

Authentic Flavor

Experience zero compromises in taste. The Tadka Chulha replicates the slow-cooking process of a traditional chulha, enhancing the natural flavors and aromas of your dishes. Every meal becomes a gourmet delight that's sure to impress.

Eco-Friendly Cooking

- **100% Carbon-Neutral Fuel:** Utilizes biomass pellets, ensuring no trees are cut down.
- **No Carbon Emissions:** Advanced micro gasification technology eliminates harmful emissions.
- **Be a Planet Saver:** Your choice contributes to a healthier environment.

Smoke-Free and Hassle-Free

- **No Smoke Emission:** Enjoy a clean cooking environment without irritating smoke.
- **Clean Vessels:** Your pots and pans stay free from soot and blackening.
- **Easy Cleanup:** Less mess means more time enjoying your meals.

Impress and Entertain

- **Admiration Guaranteed:** Your guests and loved ones will admire your unique cooking style.
- **Perfect for Gatherings:** Ideal for hosting parties and family get-togethers.
- **Stylish Design:** An attractive addition to any kitchen or outdoor setting.

Key Features

Innovative Design Meets Tradition

Attractive Design & Portability

- Sleek and Stylish: Modern aesthetics with a touch of tradition.
- Easy to Carry: Lightweight at just 6.4 kg, making it perfect for indoor and outdoor use.

Durable Construction

- Built to Last: Crafted from high-quality materials like stainless steel and galvanized iron.
- Years of Enjoyment: Strong and durable for long-term use.

Advanced Micro Gasification Technology

- Efficient Fuel Usage: Maximizes heat output while minimizing fuel consumption.
- Faster Cooking: Operates at a powerful 1.5 kW output.
- No Smoke Emission: Clean combustion process for a healthier cooking experience.

Safety Features

- Double-Layer Insulation: Ensures the exterior remains cool to the touch.
- Safe Operation: Designed to prevent accidental burns and injuries.

Ease of Use

- Quick Start-Up: Ready to cook in just 2 minutes.
- Long Battery Life: The fully charged battery provides 15 hours of operation, enough for 10 to 11 cooking cycles.
- User-Friendly Controls: Simple fan speed adjustment with a 3-speed rotary switch.

Health and Taste Benefits

Delicious Food That's Easy to Digest

Enhanced Flavor Profile

- Slow-Cooked Goodness: Unlock deeper flavors with traditional slow-cooking methods.
- Natural Taste: Preserve the integrity and taste of your ingredients.

Healthier Cooking

- No Smoke Inhalation: Protect your lungs and indoor air quality.
- Easy to Digest: Food cooked on Tadka Chulha is not only tasty but also gentle on your stomach.

How It Works

Cooking Made Simple

Step 1: Setup

- Place the Tadka Chulha on the tray provided.
- Insert the circular ash-collecting plate into the stove.

Step 2: Load the Fuel

- Fill the combustion chamber with up to 700 grams of biomass pellets, up to the top hole of the inner chamber.

Step 3: Ignite the Stove

- Pour a small amount of kerosene on top of the pellets.
- Ignite the pellets using a matchstick.

Step 4: Activate the Fan

- Half-open the side fan cover.
- After the pellets catch fire, increase the fan speed slightly using the regulator.

Step 5: Start Cooking

- Once the pellets are fully lit, place your cookware on the stove and begin preparing your favorite dishes.
- Enjoy the authentic taste of traditional cooking.

Step 6: After Cooking

- Allow the pellets to burn completely.
- Once the stove has cooled, use the provided stick to remove the inner ash plate.
- Turn the stove upside down to remove any remaining ash.
- Note: The ash can be used as a fertilizer for plants.

Important Reminder

- **Do Not Wash with Water:** Clean the stove by wiping it with a damp cloth to maintain its longevity.

Frequently Asked Questions (FAQs)

Your Questions Answered

Q: Is Tadka Chulha an electric stove?

- No, it uses biomass pellets as fuel, not electricity.

Q: What fuel does it use?

- Biomass pellets, which are eco-friendly and carbon-neutral.

Q: Where can I get the pellets?

- Pellets are available at any store where Tadka Chulha is sold.

Q: How much fuel can be used at one time?

- Up to 700 grams of pellets can be loaded at once.

Q: How long do 700g of pellets burn?

- Approximately 1 hour and 20 minutes.

Q: Can the stove be turned off once lit?

- No, it's a batch-type stove. You can slightly adjust the flame but cannot turn it off immediately.

Q: What is the price of the pellets?

- Pellets cost between ₹16 to ₹18 per kg.

Q: How long does it take to charge the battery?

- It requires 7 hours of continuous charging.

Q: How long does the battery last on a single charge?

- Up to 15 hours, sufficient for 10 to 11 cooking cycles.

Q: Is there smoke? Where does it go?

- No, there's no smoke due to the micro gasification clean combustion technology.

Q: What if the fan or battery needs replacement?

- Fan: Available at any electrical shop or through us, priced at ₹150.

- Battery: Uses a 6V 5Ah lead-acid battery, available for ₹250 at electrical stores.

Q: What is the warranty?

- Stove: 1-year warranty.
- Battery: 6-month warranty.
- Charger: 3-month warranty.

Q: How do I maintain the stove?

- Wipe with a damp cloth.
- Do not wash with water to avoid damaging the heat-resistant materials.

Technical Specifications

Know Your Tadka Chulha

Materials

- Outer Body: 0.6mm Galvanized Iron (GI)
- Inner Chamber: 1mm Stainless Steel (SS202)
- Outer Safeguard: 0.6mm Stainless Steel (SS202)
- Wood/Pellet Support: 2mm Mild Steel (MS)
- Base: 15 x 15 x 1.5 mm Cold Rolled Close Annealed (CRCA) Angle Frame
- Foot Rest: 30 x 30 x 3 mm CRCA

Dimensions

- Length: 282 mm
- Width: 263 mm
- Height: 275 mm
- Outer Diameter: 270 mm
- Combustion Chamber Diameter: 105 mm

Electrical Components

- Fan: 80 x 80 mm 12V DC Axial Fan (57.2 CFM)
- Battery: 6V 5Ah Lead-Acid Battery
- Rotary Switch: 3-Speed Control
- Charger: 7.5V 1 Amp

Weight

- 6.4 kg

Pricing and Offers

Exceptional Value for a Premium Experience

Price

- **₹4,990**

Introductory Offer

- **20% Discount:** Avail this limited-time offer and get your Tadka Chulha for just **₹3,990. Only**

Warranty

- Stove: 1-year warranty
- Battery: 6-month warranty
- Charger: 3-month warranty

Testimonials

Hear from Our Satisfied Customers

Anita S.

"Tadka Chulha has transformed my cooking experience. The flavors are incredible, and my guests are always impressed!"

Rahul M.

"I love hosting parties, and this stove not only cooks delicious food but also makes me feel like I'm contributing to the planet."

Priya K.

"The taste of traditional chulha cooking without the smoke is a game-changer. Highly recommended!"

Join the Planet Savers Movement

Cook with Purpose

By choosing Tadka Chulha, you're not just enhancing your culinary skills—you're making a positive impact on the environment.

- **Eco-Friendly Impact:** Reduce your carbon footprint with every meal.
- **Community Engagement:** Join our community of eco-conscious food enthusiasts.
- **Share Your Experience:** We invite you to share your Tadka Chulha recipes and stories.

How to Order

Take the First Step Towards Better Cooking

Purchase Options

- **Online:** Visit our website at www.tadkachulha.com to place your order.

- **Retail Outlets:** Available at select stores nationwide.

Contact Information

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Follow Us

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Elevate your cooking. Impress your guests. Save the planet.

Order your Tadka Chulha today!

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Manufactured & Marketed By

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Legal Disclaimer
● Patent pending.

What Makes Tadka Chulha Truly

Exceptional

Eco-Friendliness

- **100% Carbon Neutral:** Uses biomass pellets, contributing to environmental conservation.
- **No Smoke Emission:** Promotes a healthier cooking environment.

Cost-Effective Cooking

- **Affordable Fuel:** Pellets are economical at ₹16-18 per kg.
- **Efficient Operation:** Long battery life reduces the need for frequent charging.

Convenience and Efficiency

- **Quick Start-Up:** Ready to cook in just 2 minutes.
- **Portable Design:** Easy to move and set up wherever you need.

● Safety Features

- **Double-Layer Insulation:** Prevents accidental burns.
- **Stable Design:** Robust construction ensures stability during cooking.

● Versatility

- **Cooking Styles:** Suitable for various dishes—from biryanis to pastas.
- **Indoor and Outdoor Use:** Perfect for kitchens, patios, and picnics.

● Elevate Your Meals—Order Tadka Chulha Today!

● Watch Our Video

- "See the Tadka Chulha in action! Watch our demonstration video on our website or YouTube channel."

● Visit Our Website

- "Learn more about Tadka Chulha and place your order at www.tadkachulha.com."

● Join Our Community

- "Become a part of the Tadka Chulha family. Share your recipes and experiences with fellow enthusiasts."

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● Crafting Memories, One Meal at a Time

- Elevate your culinary experience with Tadka Chulha. Embrace the authentic taste of traditional cooking while making a positive impact on the environment. It's not just a stove—it's a lifestyle
- choice for those who value flavor, tradition, and sustainability.
- **Order Now** and Start Your Journey Towards Deliciously Traditional and Impressively

- Eco-Friendly Cooking!

● Contact Us Today

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