

Угольные печи профессиональные Professional X, Professional X+

Технические характеристики

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эл.почта: bah@nt-rt.ru || сайт: <https://bertha.nt-rt.ru/>

Bertha Professional X Charcoal Oven



The Bertha Professional X Charcoal Oven is the smallest oven in the Bertha range, beautifully designed and functional. This strong, reliable and versatile charcoal oven has been designed and made in the UK specifically for smaller commercial spaces, mobile units or domestic settings. It has a cooking capacity of 70kgs per hour and has the same high quality UK manufacturing process and design features of the larger models.

Bertha Professional X Charcoal Oven quantity



MADE IN BRITAIN

British design & manufactured in Lancashire, manufactured using the finest quality materials



ENGINEERED FOR EFFICIENCY

Under the beautiful exterior is an insulated internal 'fire box'. Specifically designed to maintain high cooking temperatures & avoid heat loss whilst maintaining the temperature for up to 9 hours



ALL IN ONE OVEN & ALL YEAR ROUND USE

The ultimate charcoal oven that is manufactured to withstand any hard environment, and that cooks pretty much anything: BBQ, roast, smoke, tandoor, bake, grill, and slow-cook.

WHY A BERTHA PROFESSIONAL X?

The Bertha Professional X cooks evenly and quickly every time, yet retains moisture, adds flavour and taste while reducing serving time. Temperatures and cooking times can be tailored to suit every different need allowing you to control and hold the temperature of the Bertha throughout service.

KEY FEATURES

CHIMNEY

Included as standard, our built in spark-arrester keeps sparks from flying out of the oven, whilst allowing smoke to leave as needed.

DOOR HINGES

Our door hinges allow the door to open down by 90 degrees, allowing you to slide food direct in to the oven.

DOOR HANDLE

Our Stainless steel dome spring door handles are manufactured to stay cool to touch.

ASH / GREASE TRAY

Our ash tray pulls out fully for cleaning, but can be opened just 5cm to use the separate compartment as a grease tray whilst the door is open.

THERMOMETER

Our Thermometers have been designed, manufactured and calibrated in the UK, to work in partnership with our ovens.

ONE PIECE BODY

Our one piece outer case gives a beautiful robust look, making it the perfect showpiece for front-of house or outdoor cooking.

INSULATED DOORS

Our doors have been manufactured to stay cool, ensuring the heat stays in the oven, to guarantee speed and moisture retention.

AIR VENTS

Enabling complete temperature control. Pull them out for more heat, and close to retain temperature. Close the bottom one, and open the top one for smoking.

WHATS INCLUDED?



OVEN

CHIMNEY



THERMOMETER





VERSATILE COOKING

Created specifically with the home chef in mind, you can now cook breakfast over embers, grill fish for lunch, and Paella for friends in the evening. There is no end to how versatile the Bertha is – game, burgers, fish, scallops in their shells, lobsters, vegetables, pizzas, breads, half chickens and any variety of meat cuts, especially on the bone are cooked to perfection with a cooking time of 10 minutes and under.

Heat is retained in the walls and roof of the chamber, creating an even temperature throughout. Cooking on a Bertha adds new and exciting ideas and flavours to your menu – works with any cuisine! This one piece of equipment allows you to expand your offering, create a point of difference to your competitors and increase revenues.

As a commercial oven manufacturer, we have manufactured the Bertha Professional X for commercial use. It is recommended for around +/- 90 diners and has a daily charcoal consumption of 2 – 5kgs and a performance per load of 9 hours. Production per hour of 70kg average and a grilling temperature of 250 to 350°C. The fire up time is 30 minutes. Simply build a small, loose pyramid of charcoal over one or two natural fire-lighters. Then, light the fire-lighters, make sure the top and bottom air vents are open, shut the door and leave it. In around 30 minutes it will be up to temperature.

BRITISH MADE

British design, British engineering, British made.

Bertha has been designed and manufactured in the UK since 2008. Manufactured from 304 British Stainless Steel the Bertha is extremely versatile, allowing you to cook from 100°C – 550°C for sustained periods of time, thanks to its enclosed charcoal grill that ensures the food retains all its natural moisture and flavour, giving you unbelievably succulent, chargrilled food every time.

PRODUCT SPECIFICATION

- Designed & made in the UK

- Made from 100% British Stainless Steel
- Full stainless steel outer case
- Mirror polished front
- Fire Break and Fire Break Hat prevents sparks and safe for use under traditional canopies
- Accurate 500°C Bertha analogue thermometer
- Capacity to cook approx. 30kg meat per hour
- Top and bottom air vents for two heat zones
- Built in drip tray and ash pan
- Stainless steel dome spring handles
- Cooks 40% faster than a traditional open grill such as an a open fired Basque or Robata grill
- Removable 12mm steel grate
- Includes 1 x stainless steel grill shelf as standard
- Includes 4 x shelf height options
- Shelf dimensions: 545 x 430 (W x D) mm
- Fully adjustable air regulator
- In flue spark arrester
- Dims: 758 x 660 x 538 (HxWxD) mm
- 2 Year Parts and Labour Warranty



Bertha Professional X+ Charcoal Oven

THE Bertha Professional X+ Charcoal Oven is the mid-sized Bertha and the most popular model. This strong, reliable and versatile charcoal oven has been designed and made in the UK where each piece of steel is laser cut, hand welded and hand assembled by skilled craftsmen.

Bertha Professional X+ Charcoal Oven quantity



MADE IN BRITAIN

British design & manufactured in Lancashire, manufactured using the finest quality materials



ENGINEERED FOR EFFICIENCY

Under the beautiful exterior is an insulated internal 'fire box'. Specifically designed to maintain high cooking temperatures & avoid heat loss whilst maintaining the temperature for up to 9 hours



ALL IN ONE OVEN & ALL YEAR ROUND USE

The ultimate charcoal oven that is manufactured to withstand any hard environment, and that cooks pretty much anything: BBQ, roast, smoke, tandoor, bake, grill, and slow-cook.

WHY A BERTHA PROFESSIONAL X+?

The Bertha Professional X+ cooks evenly and quickly every time, yet retains moisture, adds flavour and taste while reducing serving time. Temperatures and cooking times can be tailored to suit every different need allowing you to control and hold the temperature of the Bertha throughout service.

KEY FEATURES

CHIMNEY

Included as standard, our built in spark-arrester keeps sparks from flying out of the oven, whilst allowing smoke to leave as needed.

DOOR HINGES

Our door hinges allow the door to open down by 90 degrees, allowing you to slide food direct in to the oven.

DOOR HANDLE

Our Stainless steel dome spring door handles are manufactured to stay cool to touch.

ASH / GREASE TRAY

Our ash tray pulls out fully for cleaning, but can be opened just 5cm to use the separate compartment as a grease tray whilst the door is open.

THERMOMETER

Our Thermometers have been designed, manufactured and calibrated in the UK, to work in partnership with our ovens.

ONE PIECE BODY

Our one piece outer case gives a beautiful robust look, making it the perfect showpiece for front-of house or outdoor cooking.

INSULATED DOORS

Our doors have been manufactured to stay cool, ensuring the heat stays in the oven, to guarantee speed and moisture retention.

AIR VENTS

Enabling complete temperature control. Pull them out for more heat, and close to retain temperature. Close the bottom one, and open the top one for smoking.

WHATS INCLUDED?



OVEN



CHIMNEY



THERMOMETER

2 SHELVES



USER MANUAL



VERSATILE COOKING

Created specifically with the home chef in mind, you can now cook breakfast over embers, grill fish for lunch, and Paella for friends in the evening. There is no end to how versatile the Bertha is – game, burgers, fish, scallops in their shells, lobsters, vegetables, pizzas, breads, half chickens and any variety of meat cuts, especially on the bone are cooked to perfection with a cooking time of 10 minutes and under.

Heat is retained in the walls and roof of the chamber, creating an even temperature throughout. Cooking on a Bertha adds new and exciting ideas and flavours to your menu – works with any cuisine! This one piece of equipment allows you to expand your offering, create a point of difference to your competitors and increase revenues.

As a commercial oven manufacturer, we have manufactured the Bertha Professional X+ for commercial use. It is recommended for around +/- 120 diners and has a daily charcoal consumption of 4 – 8kgs and a performance per load of 9 hours. Production per hour of 90kg average and a grilling temperature of 250 to 350°C. The fire up time is 30 minutes. Simply build a small, loose pyramid of charcoal over one or two natural fire-lighters. Then, light the fire-lighters, make sure the top and bottom air vents are open, shut the door and leave it. In around 30 minutes it will be up to temperature.

BRITISH MADE

British design, British engineering, British made.

Bertha has been designed and manufactured in the UK since 2008. Manufactured from 304 British Stainless Steel the Bertha is extremely versatile, allowing you to cook from 100°C – 550°C for sustained periods of time, thanks to its enclosed charcoal grill that ensures the food retains all its natural moisture and flavour, giving you unbelievably succulent, chargrilled food every time.

PRODUCT SPECIFICATION

- Designed & made in the UK
- Made from 100% British Stainless Steel
- Full stainless steel outer case
- Mirror polished front
- Fire Break and Fire Break Hat prevents sparks and safe for use under traditional canopies
- Accurate 500°C Bertha analogue thermometer
- Capacity to cook approx. 45-55kg meat per hour
- Top and bottom air vents for two heat zones
- Built in drip tray and ash pan
- Stainless steel dome spring handles
- Cooks 40% faster than a traditional open grill such as an a open fired Basque or Robata grill
- Removable 12mm steel grate
- Includes 2 x stainless steel grill shelves as standard
- Includes 6 x shelf height options
- Shelf dimensions: 545 x 430 (W x D) mm
- Fully adjustable air regulator
- In flue spark arrester
- Dims: 958 x 660 x 538 (HxWxD) mm
- 2 Year Parts and Labour Warranty

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