

# Угольные печи профессиональные Professional Original

## Технические характеристики

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# Bertha Professional Original Charcoal Oven

The Ultimate Game Changer in Charcoal Cooking. This visionary British invention is taking the charcoal oven market by storm. It has been cooking up food from Britain to Bahrain and beyond and endorsed by Michelin star chefs and food critics. Bertha Professional Original Charcoal oven is suitable for restaurants, hotels & bars. Compact yet powerful and it's revolutionising the way food is being cooked.



Bertha Professional Original 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 ORIGINAL?

The Bertha Professional Original 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. It's 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. These ovens come with two cooking racks, a drip tray and its own ashtray, to enable charcoal to be cleared easily.

## 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 180 degrees, and can easily be removed to swap the door side for cleaning purposes.

### DOOR HANDLE

Our door handles are manufactured to stay cool to touch, and locks the oven closed with a simple swivel of 45 degrees.

### 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.

## 2 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 still manufactured the Inflorescence Series for commercial use. It is recommended for around +/- 180 diners and has a daily charcoal consumption of 4 – 8kgs and a performance per load of 9 hours. Production per hour of 120kg 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

- 15 tray height options
- Fully weather proof

- Fire Break and Fire Break Hat prevents sparks and safe for use under traditional canopies
- Includes 2 grill shelves as standard
- Accurate analogue thermometer on front
- Capacity to cook approx. 90kg meat per hour
- Dual bottom air vents for two heat zones
- Built in grease tray and ash pan
- Completely made from 100% British Stainless Steel
- Cooks 40% faster than a traditional open grill
- Caster wheels for easy mobility
- Fire up time 30-40 min average & performance 2-15hrs
- Cooking temps 120°C to 550°C
- Overall dimensions: 1800 x 600 x 700 (HxWxD) mm
- Oven opening: 440 x 575 (WxH) mm
- Shelf dimensions: 430 x 545 (W x D) mm
- Depth door to rear: 640mm/li>
- Width between shelf supports: 393mm/li>
- Height from the surface of the lowest shelf to oven top: 512mm (it is possible to cook on the embers)
- Volume: 161.9 litres
- 2 year warranty

# Ex Demonstration Bertha Professional Original Charcoal Oven – Stainless Steel

We have available an Ex-Display Model of the Bertha Professional Original Charcoal Oven which has been used twice and comes with a 6 months Warranty. The Ultimate Game Changer in Charcoal Cooking. This visionary British invention is taking the charcoal oven market by storm. It has been cooking up food from Britain to Bahrain and beyond and endorsed by Michelin star chefs and food critics. Bertha Professional Original Charcoal oven is suitable for restaurants, hotels & bars. Compact yet powerful and it's revolutionising the way food is being cooked.

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## WHATS INCLUDED?



OVEN



CHIMNEY



THERMOMETER



2 SHELVES



USER MANUAL

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- 6 months warranty

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