

Камерные вакуумные упаковщики Marinator

Технические характеристики

По вопросам продаж и поддержки обращайтесь:

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

Bertha Marinator Chamber Vacuum Packer



Step into the realm of culinary mastery with the Bertha® Marinator – your gateway to unlocking the full potential of marination for charcoal and wood cooking. Whether you're infusing meats for the grill, enhancing seafood flavours for the smoker, or elevating vegetables for the open flame, The Bertha® Marinator is your indispensable ally in the pursuit of marination perfection.

Bertha Marinator Chamber Vacuum Packer quantity



MADE IN BRITAIN

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



ENGINEERED FOR CONTROL

Our lifting system offers versatility, ensuring effortless heat control, whether you're cooking over a blazing inferno or indulging in a slow, low-temperature barbecue session.



HEAT EFFICIENCY

Our Bertha insulating tiles reflect heat back into the grill thus making the temperatures more consistent and are specially designed to withstand temperatures of up to almost 1,200°C/ 2,200°F

WHY A BERTHA® MARINATOR CHAMBER VACUUM PACKER?

The Bertha® Marinator is a game-changer in the world of marinating, drastically reducing waiting times from hours to just minutes. By creating a vacuum inside the container, this innovative method gently separates the meat fibres, making it more porous and receptive to the flavours of the marinade. As a result, the added liquids and spices can permeate the meat more effectively, infusing it with a rich and aromatic taste in a fraction of the time. But the benefits don't stop there. This technique isn't limited to marinating meat alone; it works wonders for other pickled specialties too, such as sauerbraten or boiled beef. Whether you're preparing a tender roast or a hearty stew, vacuum marinating ensures that every bite is bursting with flavours and succulence, delivering an unforgettable dining experience with minimal wait time.

EMBRACE CHARCOAL FLAVOURS

Embrace the smoky allure of charcoal and wood cooking as you immerse your ingredients in tantalizing marinades crafted to tantalize the senses. From hearty cuts of meat to delicate seafood delicacies, our infuser ensures every bite bursts with flavours and succulence, delivering an unforgettable dining experience with every dish.

For many culinary connoisseurs, fine meat dishes are incomplete without the indulgent flavours of a well-crafted marinade. However, there's often one obstacle standing in the way: time. Traditional marinating methods require hours, sometimes up to 12, for the flavours to thoroughly infuse the meat. In a fast-paced world where every minute counts, this lengthy process can be a deterrent, especially for impatient cooks.

MARINATING MADE EASY

So, bid farewell to lengthy marinating processes and embrace the efficiency of vacuum technology with messy liquids. With just a few minutes of marinating time, you can enjoy mouthwatering dishes that are sure to impress even the most discerning palate.

So, whether you're manning the grill at a bustling barbecue joint, stoking the flames at a rustic steakhouse, or igniting culinary creativity in your backyard, The Bertha® Marinator stands ready to elevate your charcoal and wood-cooked creations to unparalleled heights of taste and texture. Say hello to a new era of flavours exploration and prepare to leave your guests craving more with every Savoury bite.

Picture this: succulent cuts of meat, infused with tantalising flavours, sizzling over hot coals, sending aromatic smoke wafting through the air. With The Bertha® Marinator, this culinary dream becomes a reality. Whether you're marinating brisket for a low-and-slow smoke or seasoning ribs for a fiery grill session, our marinator ensures every bite is an explosion of flavours that leaves your guests craving more.

But that's not all – our marinator isn't just for meats. From vegetables to seafood, tofu to tempeh, The Bertha® Marinator elevates all your charcoal-cooked creations to new heights. With precision and

consistency unmatched by traditional methods, you can trust that every dish will be a masterpiece of flavours and texture.

And let's not forget about the cleaning process – with our patented solution, maintaining hygiene is a breeze. Transparent sides provide clear visibility, allowing you to monitor the cleaning process with ease, while easily disassembled panels make thorough cleaning a cinch. Say goodbye to tedious routines and hello to effortless cleanliness, ensuring your operation always maintains the highest standards of hygiene.

So, whether you're a pitmaster in a bustling barbecue joint or a backyard grilling enthusiast, embrace the power of The Bertha® Marinator and unlock a world of flavours possibilities over charcoal.

PRODUCT SPECIFICATION

- Busch vacuum pump 4m3/hr suction
- Easy Touch controls
- Pump Cleaning Program
- Marinade and infusion Functions
- Sensor controlled vacuum
- Machine cycle: 15-30 sec
- Vacuum "quick-stop" as the push of a button
- User friendly and low maintenance
- Easily removable sealing bar for cleaning
- Extremely easy to clean thanks to removable side panels
- Very deep chamber with round corners
- Full CE approval
- External Dimensions: 300(h) x 396(w) x 416(d)mm
- Internal Dimensions: 250(h) x 315(w) x 60(d)mm
- Weight: 22kg
- 2 Year Parts and Labour Warranty

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