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BERTHA / 23

USER GUIDE

BERTHA

BERTHA

CHARCOAL OVENS



THE ULTIMATE GAME CHANGER IN CHARCOAL COOKING

WWW.BERTHAOVEN.COM

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1 | BEFORE USE

Manual for the use, installation, cleaning and maintenance of a Bertha Charcoal Oven.

We recommend that you read this manual before installing and lighting the Bertha charcoal oven you have purchased

Improper installation of the oven and failure to follow the instructions described in this manual may cause accidents that could harm those using the oven, as well as the property and surroundings

Special caution should be exercised in regards to keeping a safe distance from flammable materials around the oven when in operation, this will reduce the risk of fire and both physical and material damage.

Please keep this manual close for future reference

Any further questions please contact us on :

HEADQUARTERS

Central Barn, Claughton Business Park,
Hornby Road, Claughton,
Lancaster, LA2 9JX

(44) 1524 770060
info@berthaoven.com
www.berthaoven.co.uk

EU: c/o ProductIP BV Authorized Representative Dept. Galvanistraat 1,
6716 AE Ede, Netherlands

2 | SAFETY INSTRUCTIONS



Please read all instructions before installing and using your BERTHA charcoal oven. Keep this user manual for future reference. A digital copy of this manual is also available from www.berthaoven.com

IMPORTANT SAFETY INSTRUCTIONS

- Due to the weight of the BERTHA oven, it is always necessary to use lifting equipment to handle safely. If no such equipment is available, there must be an adequate number of personnel in compliance with local safety regulations, to assist with the installation.
- The BERTHA charcoal oven should be operated by qualified personnel. They must be aware of the safety instructions and have read this user manual.
- An extractor hood of suitable specification is mandatory when using your BERTHA oven indoors. Burning charcoal and wood produces Carbon Monoxide, which can be hazardous when not extracted properly. You must seek professional advice if you are unsure about the correct extraction and ventilation.
- We recommend using a maximum of 3KG charcoal in the BERTHA oven at any one time to help reduce charcoal consumption and prolong the lifetime of your oven.
- Never obstruct or cover the chimney when the BERTHA is in use or cooling down.
- Never transport the oven when it is hot, and ensure all charcoal is extinguished.
- When moving the BERTHA, always do so with minimum 2 people - one either side.
- Do not attempt to move your BERTHA oven up/down a slope or over bumpy ground.
- The two lockable castors at the frontside of the BERTHA must always be locked when in use
- The BERTHA oven is insulated, but nevertheless the exterior can get hot. Work sensibly and safely with appropriate heat-proof safety gloves when using your BERTHA to avoid getting burnt.
- Do not position any flammable material less than 30cm from your BERTHA
- When you've finished cooking on your BERTHA, please close both the top and the bottom air vents for at least 2 hours, with the extraction running.
- Clean and maintain your oven daily.
- Only clean the BERTHA when it is completely cold.
- Remove and clear the ash when completely extinguished using a metal container.
- Remove the ash after each daily use to ensure good air circulation is maintained. Apply cold water to the ash to ensure it is extinguished prior to suitable disposal.
- Use food temperature probes to guarantee your food items are achieving the required temperatures and they are safe to serve.
- Improper use or maintenance of your BERTHA oven could invalidate the warranty.

3 | BERTHA OVEN INTRODUCTION

Bertha was born in 2008 and it has become a legend in the world of charcoal gastronomy.

Inspired by a desire to create a charcoal oven that would create outstanding cooking techniques and speeds for chefs, and new taste experiences for its customers, the BERTHA Charcoal Oven is making a big impact in the industry. A BERTHA oven stands out with its iconic shape and sleek finish – it's an oven that's as versatile as it is specialist a seriously professional piece of kit for serious professionals.

Turn up the heat and add a new flavour dimension to your menu with the unique taste and superior flavours achieved when cooking on a BERTHA charcoal oven. With an unrivalled taste, an even cook, and the flexibility to cook almost anything to perfection - you'll know when you've been cooking on a BERTHA.

The advantage of a BERTHA over an open fired Basque or Robata style grill is that the BERTHA retains the heat, meaning that it is possible to cook food in much quicker time and it is far easier to control the air flow and in turn the intensity of the embers, making it possible to reduce coal consumption and to give a special touch to the food.

As it has a closed chamber, the BERTHA utilises four methods of heat transference: radiation, convection, conduction and direct heat. The BERTHA can work with any type of charcoal (we do recommend Sumi Bincho) and many types of wood. The temperature is controlled by an exterior handle that increases or decreases air-flow to the solid-fuel chamber from the lower vent. The immediate impact that has on the embers – and therefore the temperature - is exhilarating to see.

As the top vent draws the air through the oven's closed-chamber the temperature will build. From a cold-start it takes roughly 30-40 minutes to get up to cooking temperatures of 250-300 degrees. After another 15 minutes or so, the walls of the chamber become 'charged', which means the BERTHA is now using radiant heat, which can be retained for a whole service if required.

The BERTHA is quick, easy, and clean to light using additive free firelighters. The choice of wood or wood chips used will have a subtle but distinctive impact on flavour, and the same is true of the choice of charcoal too. Moreover, being closed, it allows the typical techniques of an oven such as baking from above, Smoking, Roasting, Grilling and Searing.

Even though the chamber temperature of the BERTHA obviously gets extremely hot, the fully insulated door and walls prevent heat from escaping into the kitchen and gives the chef a more pleasant working environment.

4 | BERTHA OVEN SPECIFICATION

4.1 | Components

- A | CHIMNEY & FIREBREAK
- B | THERMOMETER
- C | DOOR HANDLE
- D | OVEN SHELF
- E | CHARCOAL GRATES
- F | BASE AIR VENT
- G | ASH DRAWER
- H | LOCKABLE CASTORS



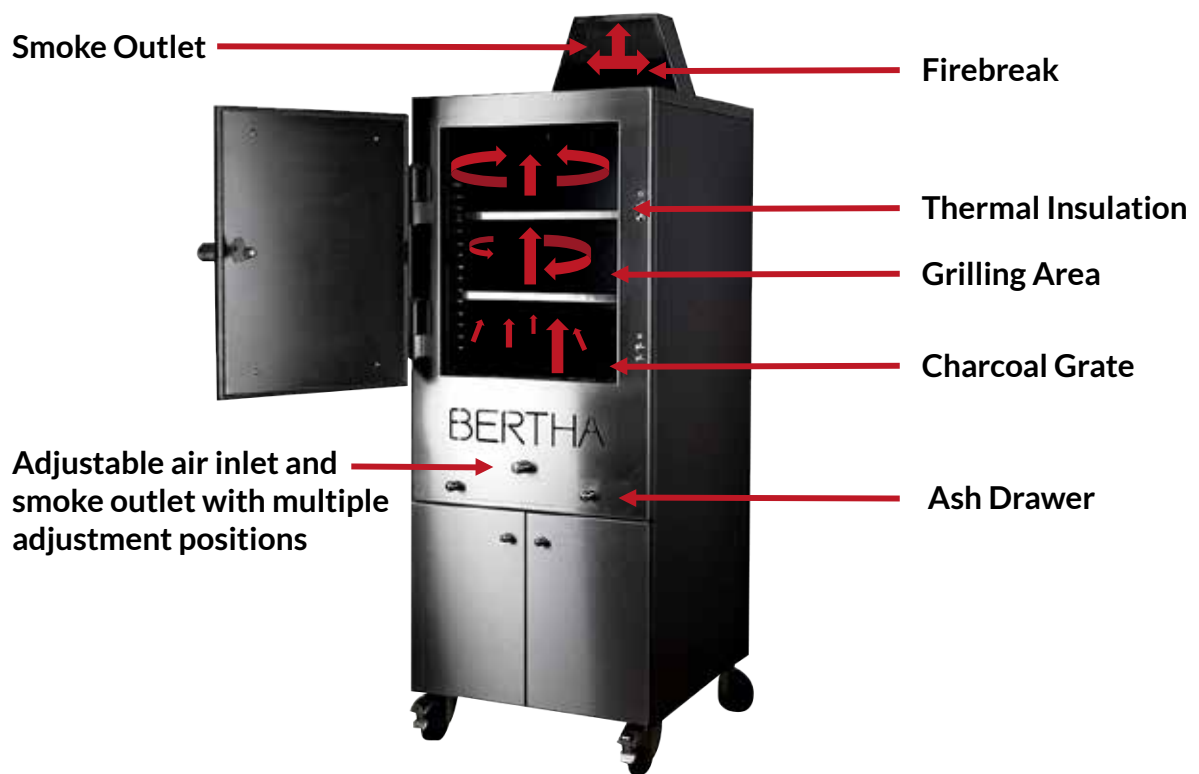
<p>A Chimney & Firebreak</p>	<p>Filters, cools and reduces the rate of airflow and allows the smoke created inside to escape and be channelled into the extraction system, Firebreak is a safety element that prevents sparks produced by fire from getting outside, decreasing their temperature and speed.</p>
<p>B Thermometer</p>	<p>Instrument that indicates the temperature inside the oven. The temperature reading is taken at the same point as its location and its range is from 0°C to 500°C.</p>
<p>C Door Handle</p>	<p>To be able to open and close the Door</p>
<p>D Oven Shelf</p>	<p>Made from Stainless Steel with Rolling Bar it is the component on which the ingredients can be cooked upon</p>
<p>E Charcoal grates</p>	<p>Area where the charcoal is placed</p>
<p>F Base air vent</p>	<p>Allows you to regulate the oxygen intake</p>
<p>G Ash drawer</p>	<p>Drawer that collects the charcoal ashes for easier disposal</p>
<p>H Lockable castors</p>	<p>Lockable castors</p>

**Trolley version currently unavailable*

4 | BERTHA OVEN SPECIFICATION

4.2 | How it works

Graphic explanation of how our ovens work and details of internal air circulation.



**Trolley version currently unavailable*

4 | BERTHA OVEN SPECIFICATION

4.3 | Dimensions for Bertha Oven



A	B	C	D	E	F	G	H
1820	915	265	629	N/A	1190	600	800

Ref	Dimensions mm (H x W x D)	Grill Rack mm	Prod Kg/h	Rec. Cooking Temp °C	Nominal Power Kw
Bertha	1820 x 600 x 800	548 x 430	90	250 - 350	8

Charcoal Load	Consumption Kg/ Service	Weight Kg	Min Chimney air intake (Pa)	Mass Flow rate g/s	Average Smoke Temp °C
3 - 5 kg	3 - 9kg	180	TBC	TBC	TBC

**Trolley version currently unavailable*

5 | INSTALLATION & ASSEMBLY

Installation and Assembly of the oven

Read all instructions before installing and using your BERTHA charcoal oven. Keep this user manual for future reference. A digital copy of this manual is also available from www.berthaoven.com

Important safety instructions:

Bertha Charcoal Ovens can be used in an internal kitchen which must be situated under a smoke extractor hood. The Bertha Charcoal oven can be used outside as well as it comes upon a trolley with castors offering a versatile piece of kit.

5.1 | Considerations prior to the installation of the Oven

- This oven has an internal construction of steel with the out carcass and elements, such as the chimney and stand in stainless steel.
- No Part of this oven is manufactured with or has come into contact with Asbestos.
- Consult a smoke extraction expert prior to installing the oven.
- Please take note of local, provincial or national legislation prior to installation of this oven. Local regulations, including those which refer to national and European standards, must be respected when the appliance is installed.
- Leave a recommended safety distance between the oven and various kitchen elements to avoid accidents.
- Location of the oven.

5.2 | Installation recommendations

- The installer must be aware of the current extraction capacity and calculate the extraction uptake volume to determine the limitation or approval of the final inspection (finally been determined by the local fire inspector)
- You must take into account the minimum working space required for the oven at the time of installation, as well as minimum smoke extraction measures
- Min clearance from chimney to extraction is 300-500mm

6 | INSTRUCTION FOR USING THE OVEN

6.1 | Considerations prior to lighting

- Before using the oven for the first time, you must carry out an initial burn. A load of approx. 2kg charcoal will be sufficient. Once the charcoal is alight (after approx. 30-40 minutes), place the racks into the oven and leave it for approx. 30 minutes. After that time, clean the rack with a wire brush. Once this process is completed, close the air vents and let the oven cool down. Once the ash is cold remove it from the drawer. If there is charcoal left over, do not use it to cook with – dispose of it along with the ash collected from the ash drawer.
- Light the oven using plant-based combustible material; do not use alcohols or oils, which could cause accidents and bad odours in cooking.
- The use of premium charcoal will lead to the correct and optimal combustion inside the oven (Sumi Bincho Charcoal – available from www.berthaoven.com)
- Keep vulnerable materials or fuels at least 50cm from the oven at all times when the oven is in operation, this will prevent accidents due to the heat radiation.
- It is advisable to use an oven glove while handling food on the grill when the oven is on. Heat radiation inside the oven when in operation is very high and can cause burns. Due to be launched in 2022 upon website – www.berthaoven.com
- Use a poker to move the charcoal in the hopper. Do not attempt to touch charcoal with your hand as there is a risk of first degree burns. Due to be launched in 2022 at www.berthaoven.com
- When handling food on the racks, its recommended to use tongs, These will help you remove/push the rack when held in place by the side guides. If the rack is difficult to move due to the weight, you can use the poker to help you. Due to be launched in 2022 at www.berthaoven.com

6.2 | Loading the Charcoal

- 1 Open the Door of the oven.
- 2 Make sure racks are moved to a suitable position or remove from oven
- 3 Place the charcoal on the charcoal grates. Leaving a space of about 10cm at the end of the grill to facilitate the oven (DO NOT OVERFILL – 3-5kg Maximum) depending on grade of charcoal been used in the oven.

6.3 | Lighting of the Oven

- To light the oven you should open the door, open the upper and lower vents completely and remove the grill racks
- Add the recommended charcoal load or that is required for service, in a pyramidal form for easy ignition (Max 5 kg Load required)
- Add the firelighter (preferably of plant origin) to ignite the charcoal and light them. Leave the door open for approx. 15 minutes to encourage the rapid entry of oxygen into the chamber.
- Close the door and let the charcoal ignite. This will take between 30 and 40 minutes, depending on the type and amount of charcoal and the organic firelighters used for lighting.
- After 30 minutes, you should distribute the embers evenly using the poker in order to ignite the pieces of charcoal that are not yet lit. Due to be launched in 2022 at www.berthaoven.com
- After 10 minutes the charcoal should be lit and, using the poker, you should throughout the charcoal grate. Ideally you should leave a space of about 10cm free of charcoal at the end of the grate to promote air circulation. Cooking is not recommended if the charcoal is not fully alight – Due to be launched in 2022 at www.berthaoven.com

- Place the racks in the oven that have been brushed down from the previous service. Place the racks between the guides on the side of the oven chamber – multiple rack heights available within the Bertha oven, more than 2 racks can be used within the oven. Note the gap between the rack as well as the temperature differential due to the distance between the rack and the charcoal – additional racks available via website – www.berthaoven.com
- Close the door and put the vent into the desired position for service
- Control the vents accordingly to the needs of the service you will face

6.4 | Cooking/grilling with the oven

- The closed grill is the combination of a grill and a high temperature oven.
- Any fat/juice from meat that falls upon the charcoal will create smoke. Unlike an open grill, in a closed grill these fumes do not escape into the air and the oven chamber becomes a smoker. In this way you can enhance the intensity of the aromas created which are transferred to the food been cooked upon the racks or within the charcoal(known as dirty cooking).
- Due to its construction, we can cook faster and, in turn, maintaining the juiciness of the product.
- The optimum cooking temperature is between 250°C and 350°C, depending on the type of food and the result your looking to achieve. This temperature range will allow you to achieve optimal productivity in your work, as well as saving in fuel (charcoal).

6.5 | Charcoal refilling

Charcoal refilling should not be carried out during meal service as fumes resulting from ignition of the charcoal are toxic to food. For proper refilling of the charcoal, the racks should be in a suitable position or removed from the oven, the charcoal should remain on the charcoal grate stirred with the poker and the ash from the previous service collected.

You should make sure the ashes are cold if you are discarding them in a thermoplastic container. You can then add the charcoal required for the next service. In this operation, if there is any residual charcoal from the previous service, it can be used again.

- 1 Open the door and move racks into suitable position.
- 2 Move the charcoal remains so that the ashes are pushed into the ash drawer.
- 3 Remove the ash drawer and empty it. If the ash is hot it must be emptied into a thermoplastic container; it must be one made of metal.
- 4 Replace the ash drawer and add the amount of charcoal needed to continue the service. Follow the instructions in section 6.3 to continue.

6.6 | Foods that can be grilled and temperature chart

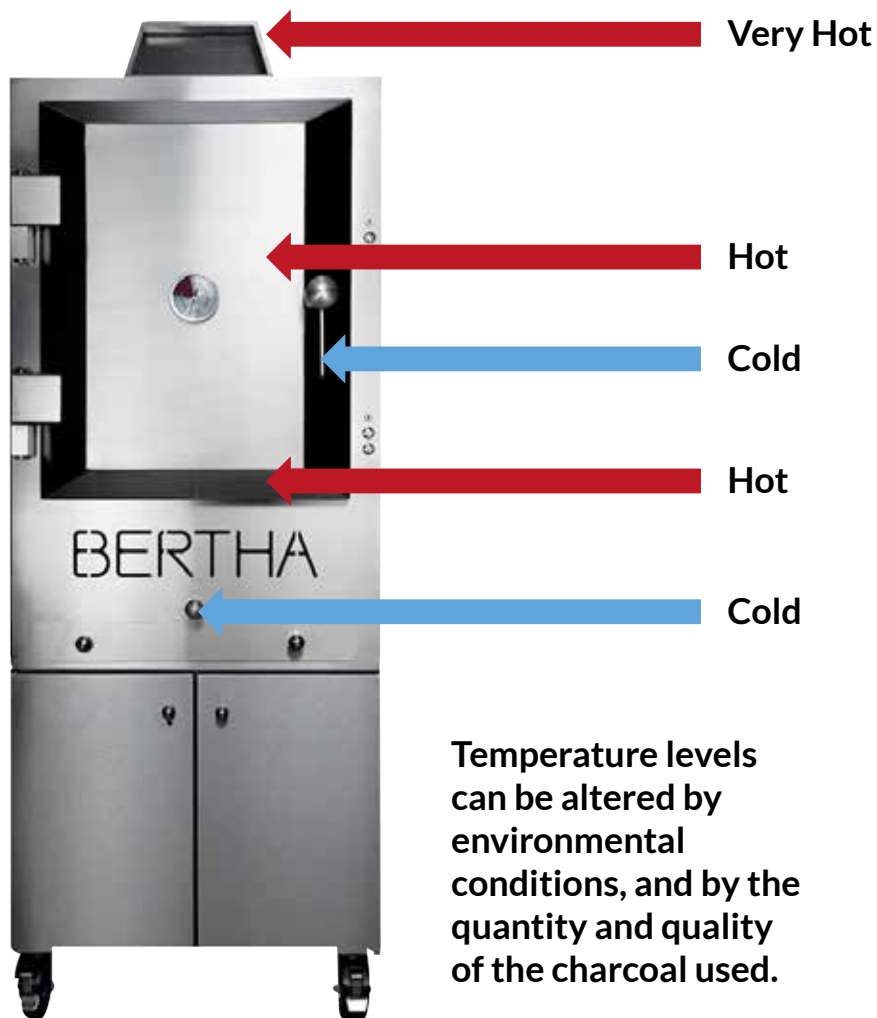
500°C	We can't work at this temperature and food will burn
450°C	Excess Temperature – will not cook properly
400°C	Excess Temperature – will not cook properly
350°C	High Temperature – searing of meats and other foodstuffs
300°C	Grill fish directly or on a tray
250°C	Rice, vegetables and pizza
200°C	Cakes and fruits
150°C	Long cooking & breads
100°C	Long cooking, stews, meats and even pastry

6.7 | Turning off the oven

- This oven should always be turned off by shutting down the supply of oxygen, through closing the lower and upper air regulators. Never try to turn off the oven using other means such as water or other substances, as this could lead to accidents.
- Charcoal ashes must be discarded once cold in the correct container for proper recycling. Avoid using bins made of thermoplastic materials.

7 | WARNINGS

7.1 | Temperature zones during service



**Trolley version currently unavailable*

7.2 | Installation safety measures

- Check everything that refers to smoke extraction before installing the oven.
- After unpacking the oven, check that the product is in good condition and that no essential items are missing.
- Assemble the oven correctly using the parts provided for this purpose
- Be aware on the items that need to be maintained during use
- All users to be aware on how to operate the oven in the correct manner and also the most important details to consider, such as safety distances in the kitchen area and combustible.

7.3 | User safety measures

- Keep this document for future reference regarding oven maintenance and cleaning.
- Review installation details such as proper mounting of the oven upon stand.
- Bertha Oven disclaims any liability for accidents arising from a poor installation of this oven. Verify the correct installation of the oven with your supplier.
- Please note the first firing of the oven and follow the instructions in this manual exactly.
- Never light the oven with the grill racks or other metal objects inside the oven cabinet.
- Install the oven so that the bottom air inlet is not obstructed or blocked.
- It is recommended that you do not use the charcoal oven outside when weather conditions are adverse, such as in strong winds or when there is a risk of frost, as this would seriously affect the charcoal combustion and the air intake.
- Do not leave the oven unattended or ignore the oven when the vents are completely open as this could lead to high internal temperatures inside and the coking stability not being able to be recovered.
- If the oven exceeds the maximum temperature indicated by the thermometer (500°C), the structure may be damaged, such as the door locking due to the excessive expansion of the oven, or the layer of paint at the front may change state, darken and melt, among other things. **NEVER exceed the temperature of 500°C.**
- Do not overload the oven with Charcoal or Wood, Please stick to the guidance advised within this manual of anything between 3-5kg.
- Bertha is not responsible for damaged caused to the oven due to incorrect use or failure to follow the safety measures described in this manual.

8 | WARRANTY CONDITIONS

- Your BERTHA comes with a 2-year warranty (see warranty T&C's).
- If you follow our daily cleaning and care recommendations, you should get many trouble free years of use from your BERTHA.
- The BERTHA has very few moving parts and no springs, hinges, glass doors or technical closing mechanisms so there is very little that can go wrong with it.
- If you leave the BERTHA oven outside, we recommend that you either cover it to protect it from adverse weather conditions, and/or store it in a cool dry storeroom.
- Before moving your BERTHA oven, please ensure all charcoal is fully extinguished and cool. We recommend cleaning your BERTHA and removing all ash remains before moving it.
- In the event that you have any issues with your oven please contact us at info@berthaoven.com for assistance

9 | MAINTENANCE & CLEANING

Maintaining the oven properly will extend its life and make the kitchen or cooking area safer.

Do not clean the oven when it is hot. There is a risk of burns if the oven is handled when it is in operation. The maintenance and cleaning of the oven should be carried out when it is not in operation and is cold.

Do not clean the oven with abrasive products. Depending on the area to be cleaned, a grease removing product, a damp cloth and a brush will suffice.

For cleaning the front, a dry cloth will suffice. For stubborn dirt, use a cloth moistened with neutral soap and water. Clean it when its cold.

9.1 | Daily maintenance and cleaning

- Once the oven is cold, remove the racks for cleaning after each service.
- Empty the ash drawer daily, preferably before the first service of the day after it was last lit.
- When removing the ash, the ash must be cold, placed in a metal container and then recycled. If the ash is discarded into a thermoplastic container, make sure the ash is cold.
- Check that the door closes properly, make sure that there are no traces of charcoal left in the space between the frame and the door.
- The exterior of the oven, the door and the front should be cleaned after each service. Due to handling, fingerprints are left on metal and, if dirt builds up on top of them, the changes in temperature on the metal surface can cause the material to change colour. To clean the door and front, a damp cloth is sufficient. To clean the outside of the other, its advisable to use a product for cleaning stainless steel together with a cloth.

9.2 | Weekly maintenance and cleaning

- Complete the daily maintenance and cleaning as advised within this manual.
- The charcoal grates should be removed when cold and cleaned with a wire brush.
- The soot that accumulates on the walls and roof arising from grilling must be removed, otherwise over time it will accumulate and could fall during cooking when the oven reaches temperature. To remove it, when the oven is cold, scrape the cleaning with a wire brush and all the solidified grease will fall into the ash drawer.

9.3 | Monthly maintenance and cleaning

- Complete your daily and weekly maintenance and cleaning as advised within this manual.
- Check over the unit and clean through out

10 | SPARE PARTS

A	SPR- 170606	BERTHA Thermometer Black V1. (pre 08/21)
B	SPR-170604	BERTHA Thermometer Blue/Red V2. (post 08/21)
C	SPR-170607	BERTHA Thermometer V3 (post 10/21)
D	SPR-170601	BERTHA Oven Shelf
E	SPR-170602	BERTHA Door Rope & Sealant
F	SPR-170603	BERTHA Door Handle
G	SPR-170605	BERTHA Charcoal Grates (3pcs)

A
B
C



F



D



G



E





BERTHA

HEADQUARTERS

Central Barn, Claughton Business Park,
Hornby Road, Claughton,
Lancaster, LA2 9JX

(44) 1524 770060
info@berthaoven.com
www.berthaoven.co.uk

EU: c/o ProductIP BV Authorized
Representative Dept. Galvanistraat 1,
6716 AE Ede, Netherlands

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All prices are subject to VAT/TAX.

