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2023 / 2024

PRODUCT FOCUS



# BERTHA

PROFESSIONAL  
CHARCOAL OVENS



THE ULTIMATE GAME CHANGER IN PROFESSIONAL CHARCOAL COOKING

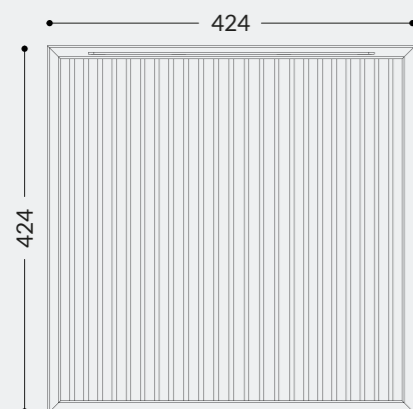
[WWW.BERTHAOVEN.COM](http://WWW.BERTHAOVEN.COM)

# Bertha Professional Inflorescence Charcoal Ovens

Introducing the Bertha Professional Inflorescence Series Charcoal Ovens. Our professional grade charcoal ovens have got smaller and we've added a sprinkle of colour. No longer just for the commercial kitchen, these are the ultimate oven for your outdoor kitchen. Created specifically with the home chef in mind, you can enjoy a professional grade charcoal oven engineered to be easy for beginners and exceptional for chefs. BBQ, roast, smoke, tandoor, bake, grill, and slow-cook. Super fast or low and slow.



Bertha Professional Inflorescence Shelf Dimensions



## STANDARD SPECIFICATION

Grill size for 40 diners



# BERTHA

Just like the Bertha Original – the Professional Inflorescence Series 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.

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 40 diners and has a daily charcoal consumption of 2 – 4kgs and a performance per load of 9 hours. Production per hour of 20kg 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 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.



## KEY FEATURES

- + 6 shelf runners = 11 rack settings
- + 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
- + Fire up time 30-40 min average
- + Performance 2-15hrs
- + Cooking temps 120°C to 550°C
- + Overall dims: 920 x 578 x 533 (HxWxD) mm
- + Oven opening: 440 x 450 (WxH) mm
- + Shelf dimensions: 424 x 424 (W x D) mm
- + Depth door to rear: 470mm
- + Width between shelf supports: 379mm
- + Height from the surface of the lowest shelf to oven top: 408mm (it is possible to cook on the embers)
- + Total volume 450 x 440 x 470 = 93 litres
- + Usable volume 408 x 379 x 470 = 72 litres
- + 2 year warranty

## PRODUCT SPECIFICATION

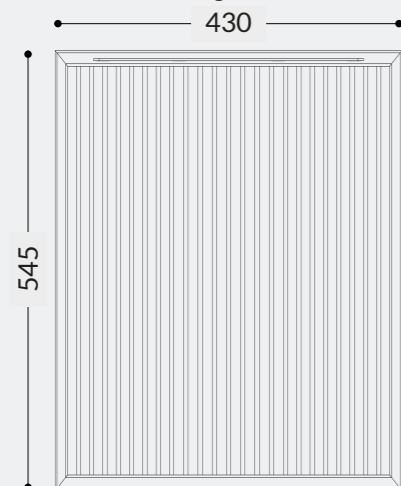
NAME	MODEL	TARIFF CODE
Bertha Professional Inflorescence - Blackberry	SVT-16117	6901000000
Bertha Professional Inflorescence - Cornflower	SVT-16118	6901000000
Bertha Professional Inflorescence - Fern Green	SVT-16119	6901000000
Bertha Professional Inflorescence - Marigold	SVT-16120	6901000000
Bertha Professional Inflorescence - Poppy	SVT-16121	6901000000
Bertha Professional Inflorescence - Buttercup	SVT-16122	6901000000

# Bertha Professional Original Charcoal Oven

Bertha Professional Original Charcoal Oven has been designed and manufactured in the UK since 2008 from 304 Stainless Steel the Bertha is extremely versatile, allowing you to cook from 150°C-400°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.



Bertha Professional Original Shelf Dimensions



## STANDARD SPECIFICATION

Grill size for 160/180 diners

Available in black, red or stainless steel



# BERTHA

Bertha Professional Original Charcoal Oven is recommended for around 160/180 diners, the fire up time is about 30-40 minutes, daily charcoal consumption of 12 to 16 kg, performance per load of 9 hours. Production per hour of 90 kg average and a grilling temperature of 250 to 350°C.

Now available with a choice of door colours. Please select from black, red or stainless steel as standard. We can also match your favourite Pantone colour (at an extra cost) so your Bertha Oven is unique to you and bang on your brand.

Bertha was born in 2008 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, Bertha - The Original 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 Professional 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.

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.



## KEY FEATURES

- + Available in black, red or stainless steel
- + 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 such as an open fired Basque or Robata style grill
- + Includes stand as standard
- + 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
- + Volume: 161.9 litres
- + Width between shelf supports: 393mm
- + Height from the surface of the lowest shelf to oven top: 512mm (it is possible to cook on the embers)
- + 2 year warranty

## PRODUCT SPECIFICATION

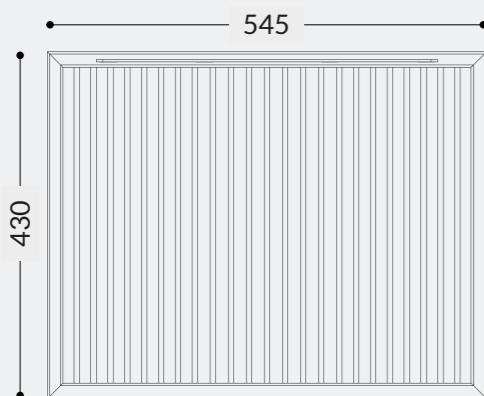
NAME	MODEL	TARIFF CODE
Bertha Professional Original Charcoal Oven - Black	Bertha-Black	6901000000
Bertha Professional Original Charcoal Oven - Red	Bertha-Red	6901000000
Bertha Professional Original Charcoal Oven - Stainless Steel	Bertha-SS	6901000000

# Bertha Professional X Charcoal Ovens

The Bertha Professional X 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 30kgs per hour and has the same high quality UK manufacturing process and design features of the larger models.



Bertha Professional X Shelf Dimensions



## STANDARD SPECIFICATION

Grill size for 60/70 diners



# BERTHA

The Bertha Professional X Charcoal Oven is perfect for smaller spaces or when used in conjunction with other prime cooking equipment. It offers chefs the versatility of cooking over charcoal and the distinct Smokey flavours, without taking up too much space.

The Bertha Professional X Charcoal Ovens consists of a three piece stainless steel outer case giving it a beautifully polished robust look, making it the perfect showpiece for front-of-house cooking. Under the beautiful exterior is an insulated internal 'fire box'. The ovens are specifically designed to maintain high cooking temperatures and avoid heat loss, meaning the oven can maintain the temperature for up to 7 hours with 3-5 kg of charcoal.

The Bertha Professional X Charcoal Oven comes with two cooking racks, a drip tray and its own ashtray, to enable charcoal to be cleared easily. The Bertha Professional X Charcoal Oven also has an optional stainless steel cabinet on wheels, for seamless portability.

### Grill Shelves:

Bertha Professional X Charcoal Ovens comes with two stainless steel solid bar grill shelves, which can be positioned at different heights to vary the intensity of the heat and the cooking temperature.

### Draft regulation:

A draft regulator is used to regulate the amount of air in the cooking chamber. This allows users to regulate the desired heat and burn rate of the fuel.

### Stainless Steel Stand available

The Bertha Stand comes complete with an enclosed stainless steel cabinet with two shelves, ideal for storing accessories, charcoal and ingredients.

BERTHA PROFESSIONAL X CHARCOAL OVEN



2 YEAR WARRANTY

## KEY FEATURES

- + Designed & made in the UK
- + Completely 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 open fired Basque or Robata style grill
- + Removable 12mm steel grate
- + Includes 2 x stainless steel grill shelves 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
- + Bertha X: 758 x 660 x 538 (HxWxD) mm
- + 2 Year Parts and Labour Warranty

## PRODUCT SPECIFICATION

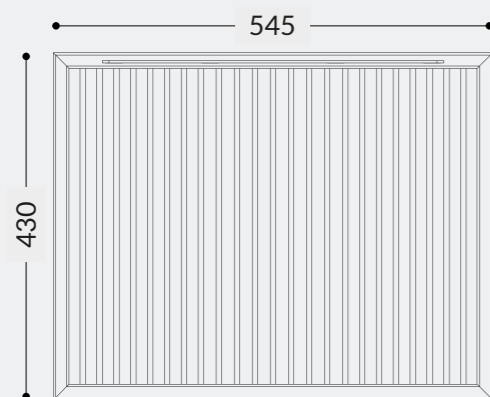
NAME	MODEL	TARIFF CODE
Bertha Professional X Charcoal Oven	BERTHA-X	6901000000
Bertha Stand	BERTHA-STAND	6901000000

# Bertha Professional X+ Charcoal Ovens

The Bertha Professional X+ 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+ Shelf Dimensions



## STANDARD SPECIFICATION

Grill size for 120/140 diners



# BERTHA

Versatility is the key benefit of the Bertha Professional X+ Charcoal Oven. Cooking over charcoal is strongly associated with cooking meat, but other dishes benefit greatly from the intense heat and distinct flavours.

The Bertha Professional X+ Charcoal Oven consists of a three piece stainless steel outer case giving it a beautifully polished robust look, making it the perfect showpiece for front-of-house cooking. Under the beautiful exterior is an insulated internal 'fire box'. The ovens are specifically designed to maintain high cooking temperatures and avoid heat loss, meaning the oven can maintain the temperature for up to 7 hours with 5-7kg of charcoal.

The Bertha Professional X+ Charcoal Oven comes with two cooking racks, a drip tray and its own ashtray, to enable charcoal to be cleared easily. The Bertha X+ Charcoal Oven also has an optional stainless steel cabinet on wheels, for seamless portability.

The 90° curve on the outer case is a single piece of stainless steel and is achieved using a press break - process that forms predetermined bends. This ensures extremely high build quality and a uniformity of manufacture.

Bertha Professional X+ Charcoal Oven has a cooking capacity of 45-55kgs per hour and is appropriate for busy restaurants with a high proportion of the menu being cook on the Bertha.

### Grill Shelves:

Bertha Professional X+ Charcoal Oven comes with two stainless steel solid bar grill shelves, these can be positioned at different heights to vary the intensity of the heat and the cooking temperature.

### Draft regulation:

A draft regulator is used to regulate the amount of air in the cooking chamber. This allows users to regulate the desired heat and burn rate of the fuel.

### Stainless Steel Stand available

The Bertha Stand comes complete with an enclosed stainless steel cabinet with two shelves, ideal for storing accessories, charcoal and ingredients.

BERTHA PROFESSIONAL X+ CHARCOAL OVENS



2 YEAR WARRANTY

## KEY FEATURES

- + Designed & made in the UK
- + Completely 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 open fired Basque or Robata style 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
- + Bertha X+: 958 x 660 x 538 (HxWxD) mm
- + 2 Year Parts and Labour Warranty

## PRODUCT SPECIFICATION

NAME	MODEL	TARIFF CODE
Bertha Professional X+ Charcoal Oven	BERTHA-X+	6901000000
Bertha Stand	BERTHA-STAND	6901000000

## Sumi Bincho Charcoal 10kg

Sumi Bincho-tan works perfectly in our Konro grills but can also be used in place of regular charcoal in any BBQ grill. It is made from dense hardwoods, honouring the traditional, centuries old production methods. It is favoured by cooks around the world since it burns at a higher temperature and for longer periods of time than ordinary charcoal and doesn't produce any unpleasant odours, making it ideal for sealing in natural flavours.



Sumi Bincho-tan works perfectly in our Konro grills but can also be used in place of regular charcoal in any BBQ grill. Our Sumi Bincho Charcoal are hexagonal shaped.

Chef's tips: Ensure you stack at least 2-3 layers deep of Binchotan logs. This will give you good vertical heat and a more reliable grilling experience.

- + No chemicals
- + Burning time 5hrs (Minimum)
- + Very little Flair up
- + Minimal flavour tainting of food
- + Minimal Smoke
- + Suitable for all of our charcoal bbqs
- + 100% Natural

NAME	MODEL
Sumi Bincho Charcoal (10kg)	SVT-16030
TARIFF CODE	9025192000

## Kasai Sumi Bincho Charcoal 10kg

Kasai Sumi Bincho-tan works perfectly in our Konro grills but can also be used in place of regular charcoal in any BBQ grill. It is made from dense hardwoods, honouring the traditional, centuries old production methods. It is favoured by cooks around the world since it burns at a higher temperature and for longer periods of time than ordinary charcoal and doesn't produce any unpleasant odours, making it ideal for sealing in natural flavours.



Sumi Bincho-tan works perfectly in our Konro grills but can also be used in place of regular charcoal in any BBQ grill. Our Kasai Sumi Bincho Charcoal is square shaped.

Chef's tips: Ensure you stack at least 2-3 layers deep of Binchotan logs. This will give you good vertical heat and a more reliable grilling experience.

- + No chemicals
- + Burning time 5hrs (Minimum)
- + Very little Flair up
- + Minimal flavour tainting of food
- + Minimal Smoke
- + Suitable for all of our charcoal bbqs
- + 100% Natural

NAME	MODEL
Kasai Sumi Bincho Charcoal (10kg)	SVT-16031
TARIFF CODE	9025192000

## Restaurant Quality Cuban Marabu Natural Charcoal 10kg

Our Marabu professional charcoal is crafted for longer, slower burning with low smoke production. Made from 100% natural marabou, this excellent quality restaurant grade Lumpwood charcoal is sourced ethically and sustainably from an invasive species of Thorn bush. It contains zero additives or chemicals, perfect for slow roasting, pulled meats and will last all service or the afternoon party!



### STANDARD SPECIFICATION

Ready to cook in 15 minutes



The best part is that these get ready to cook in 30 minutes and burn well for around three hours. This makes it ideal for larger-scale events or restaurants. Made using 100-percent natural marabou, it is premium quality lump wood charcoal that's sourced sustainably and ethically from an invasive plant called in Spanish: Marabu. Marabu bush is an invasive mimosa plant that spreads very quickly and strongly. Deforestation alone is not enough, because the bushes and trees quickly sprout again if they are not removed along with the roots. Thus, "el marabú" has overgrown more than 1.2 million hectares of land in Cuba by now. But there is hope: the clearing contributes to the protection of Cuba's natural biosphere and makes ecological sense. This is because the plant is listed in the ISSG's "Global Invasive Species Database" and must be controlled outside its natural range. So with marabú charcoal, you can not only barbecue deliciously, but also make a contribution to environmental protection.

The charcoal has a long burning time of up to five hours and is therefore ideal for long barbecues. It is characterised by a high heat development of up to 850 °C. The even combustion ensures an almost smoke-free barbecue experience and leaves hardly any residual ash. Marabu charcoal is odourless and tasteless and consists of medium to large pieces. Marabu charcoal is particularly effective on oily or greasy food and enhances the flavour of the food. During the lighting process in your Kasai or lighting chimney, sparks can fly if there is a strong air supply, so make sure that the air supply is controlled. Our Marabu charcoal consists of medium to large pieces that are ideal for large open restaurant barbecues and also for closed restaurant barbecues such as our Bertha, among others. It also creates a unique grilling experience in ceramic grills, especially for long jobs, and when particularly high temperatures are needed for a longer period of time (e.g. for pizza).

- + No chemicals
- + No smoke and low amount of ash
- + Ready to cook within 15/20 minutes
- + High quality barbecue charcoal
- + Carbon content. 80-90%
- + High heat output with low smoke produced

NAME	MODEL
Bertha/Kasai Marabu Charcoal (10kg)	SVT-16084
TARIFF CODE	9025192000

## Bertha Pizza Stone

Whether for the restaurant or entertaining at home, the Bertha Pizza stone is a must have to create Italian style, thin and crisp pizzas. Your guests will love the evenly baked pizzas along with the authentic charcoal taste as the Bertha cooks evenly and quickly every time, whilst retaining moisture, adding flavour and taste while reducing serving time.

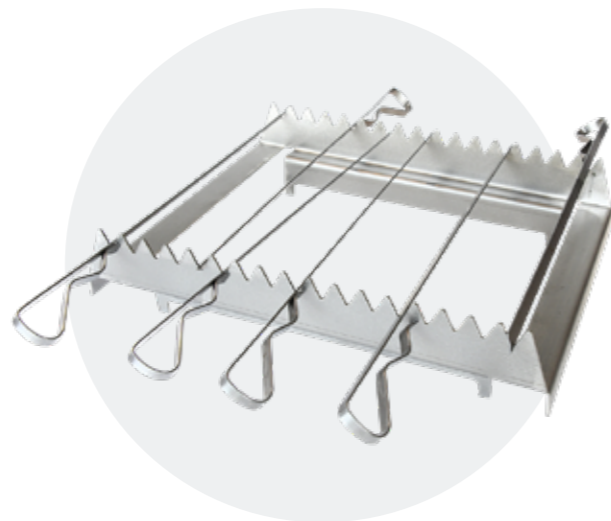


NAME	MODEL
Bertha Original & Inflorescence Pizza Stone	Bertha-Pizza-Shelf
Bertha X & X+ Pizza Stone	Bertha-Pizza-Shelf

TARIFF CODE 7323940000

## Bertha Skewer Rack

Cooking char-grilled skewers have never been easier with the Bertha Skewer Rack. Whether it's veggie, chicken or beef, the Bertha Skewer Rack enables you to handle and turn the skewers with less fuss. With the Bertha, the temperatures and cooking times can be tailored to suit every different need so the perfect skewer is only a bag of charcoal away.



NAME	MODEL
Bertha Original & Inflorescence Skewer Rack	Bertha-Skewer-Rack
Bertha X & X+ Skewer Rack	Bertha-Skewer-Rack

TARIFF CODE 7323940000

## Bertha Solid Plancha (for the Bertha Professional range)

Enhance your cooking on the Bertha Professional Inflorescence Charcoal Oven, Bertha Professional Original Charcoal Oven, Bertha Professional X Charcoal Oven and Bertha Professional X+ Charcoal Oven with the British made Bertha Plancha Solid. The Bertha Professional range are fully British made with British steel.



### STANDARD SPECIFICATION

Bertha Professional Inflorescence grill size for 40 diners  
 Bertha Original grill size for 160/180 diners  
 Bertha Professional X grill size for 60/70 diners  
 Bertha Professional X+ grill size for 120/140 diners



### Bertha Solid Plancha for Bertha Professional Inflorescence & Bertha Professional Original Charcoal Ovens

+ 424(L) x 424(W) x 25(H)mm



### Bertha Solid Plancha for Bertha Professional X & Bertha Professional X+ Charcoal Ovens

+ 580(L) x 424(W) x 25(H)mm

The Bertha Professional range are one the best thing to use when cooking meats, fish, vegetables or finishing a sous vide cooked dish.

- + Suitable for our range of Bertha Professional Charcoal Ovens
- + Mild British Made Steel
- + Working temperature 107°C to 350°C
- + British made

NAME	MODEL
Bertha Solid Plancha for Bertha Professional Inflorescence & Bertha Professional Original	SVT-16147
Bertha Solid Plancha for Bertha Professional X & Bertha Professional X+	SVT-16149
TARIFF CODE	9025192000

**BERTHA**

# BerthaMist



**BerthaMist is a purpose designed ventilation canopy solution specifically for the use over solid-fuelled cooking appliances such as the Bertha Professional, Bertha X, Bertha X+ and Inflorescence Charcoal Ovens.**

## THE FEATURES INCLUDE

- + Integral water-mist system
- + Grease reduction / removal
- + Extinguishing of hot embers
  - + Reduces fire risk
- + Extract system link to reduce water usage
  - + Mains water fed

## SPECIFICATION

### WATER

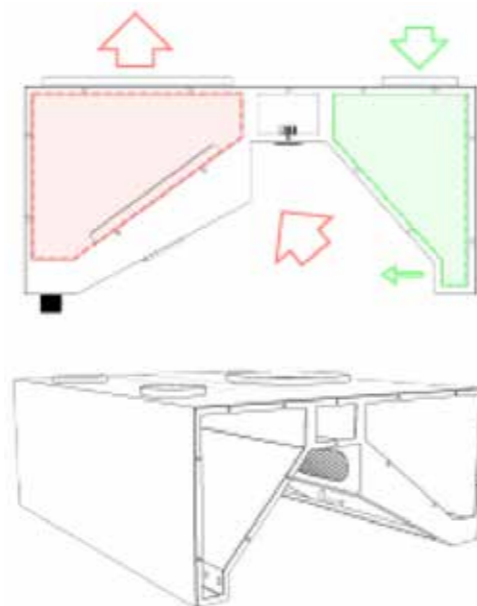
- Incoming Connection Size: 15mm Ø
- Min. Connected Water Pressure: 2 bar
- Flow Rate: (per nozzle) 0.215 litres/minute
- Waste Connection: 50mm Ø drain union

### ELECTRICAL

- Integral Lighting: 240V / 50Hz / 1Ph

## HOW IT WORKS

Extract air, from the appliances below, are drawn into the canopy via high level longitudinal slots prior to passing through a fine water mist which cools the air and any embers from solid fuels are extinguished. Cooling of the airflow aids the solidification and removal of grease contained within. The air is then passed through a combination baffle / mesh filter panels to further remove grease particulate and offer a further ember barrier prior to exiting the canopy via the top ceiling mounted spigot/s.



## Bertha Oven Harissa Chicken



### Ingredients

#### Chicken

1x 1.2/1.4kg small chicken

#### For the marinade

juice of ½ lemon  
½ tsp coarse sea salt  
good amount of freshly ground black pepper  
5 tbsp Harissa glaze  
75 ml white wine  
50 ml good white wine  
2 tsp extra virgin olive oil  
1 large clove garlic, crushed  
50g honey

### Equipment

Bertha - The Original Charcoal Oven  
Sumi Bincho Charcoal (10kg Box)

### Method

Prepare the chicken by cutting out the wish bone carefully with a sharp knife.

Place all the marinading ingredients together in a small bowl and whisk together.

Divide into two small bowls, one for brushing the mixture onto the raw chicken as it cooks, the other to serve with the chicken when cooked. This is to ensure there is no cross contamination from the raw chicken.

Marinate and rub the bird with half of the mix, then place the bird on to the beer can holder (making sure you have filled the centre of the holder with your beer).

Make sure the the fire is set and BBQ is up to temperature, then place the chicken on to the rack and cook.

Once cooking, keep turning the bird and basting over for around 35-40 minutes or until the probe hits 70°C, rest to 75°C and serve.



**“I’ve experienced what she can do, and what she can do is very pleasing indeed... Who wouldn’t want a serious chunk of bespoke wood fired oven.”**

**JAY RAYNER | FOOD CRITIC, THE OBSERVER MAGAZINE**





**BERTHA**

**HEADQUARTERS**

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