

BERTHA Instruction Manual

How to light your BERTHA

We recommend the use of a smokeless charcoal, which has not been artificially treated – see recommended products.

The use of treated charcoal, artificial firelighters and lighter fluid is NOT recommended - they cause excessive smoke during lighting and may taint or effect the flavour of the food you cook.

When first lighting your BERTHA there is no need to treat or pre-heat your oven. Arrange your chosen charcoal and brickets onto the grill plates at the bottom of the oven. In addition you can add natural firelighters, placed into the charcoal.

Open the base and top air vents. While the base air vent can be adjusted during cooking, the top air vent must be open at all times while the Bertha is operational.

Light the firelighters with matches or a gas gun.

Close the door and allow the fire to catch the coals. If the coals are struggling to catch try fanning the fire or re-lighting.

Allow the oven to burn for 15 minutes. Monitor the temperature gauge until it reaches the desired temperature – somewhere between 100°C (212°F) and 500°C (932°F). When you're happy the oven is hot enough push the base air vent in - this will hold the temperature and stop it getting any hotter. We recommend an optimum cooking temperature of about 220°C (428°F)

Before cooking check the coals have a nice white glow to them.

If the temperature drops, simply open the base air vent - this allows a controlled amount of oxygen to reach the coals. Then wait until the oven comes back to the desired temperature again, before closing again.

Setting	Top air vent	Base air vent	Notes
Fire up	Open	Open	Fire up until desired temperature reached
Cooking	Open	Closed	Only open base air vent if temperature needs to be increased.
Standby/close	Closed	Closed	Closing the door will starve the charcoal of oxygen and slowly extinguish any heat.

NB. In “Standby/closed” mode, the oven can be re-ignited again, by opening both air vents and adding more coal.

When you’re finished cooking on the BERTHA close both vents. If the oven is under extraction leave the extraction running for 1-2 hours until the coals are completely extinguished.

How to open and close the door on your BERTHA.

To open your BERTHA oven door, move the handle in a clockwise direction (to the left) and pull the door open.

To close the door, lift the handle to the 9 o’clock position, close the door and then move the door handle in an anti-clockwise direction (to the right) until you reach the 6 o’clock position, and the door is firmly shut.

There is no need to slam the door, just close gently and lock into position, as described above.

How to control the temperature on your BERTHA.

Controlling the temperature is very easy, anywhere in the range 100°C (212°F) to 500°C (932°F).

When the oven reaches the temperature desired simply close the base air vent to hold the oven at this temperature.

Repeatedly opening and closing the oven door during service may cause the BERTHA’s temperature to drop. If this happens, simply close the door and open the base air valve. This will cause the temperature to rise. When the desired temperature is reestablished simply close the base air

valve again to 'hold' that temperature.

Daily cleaning and care of your BERTHA

Remember only commence cleaning your BERTHA when she's cold!
Never try to clean her while she's still hot.

1. Remove racks and any other shelves and brush with a wire brush if needed and wipe if required, the racks can be brushed periodically when cooking to remove any excess food.
2. With a soft brush, brush ash through base the charcoal racks and remove any larger un-burnt pieces.
3. Charcoal racks. These can be removed and cleaned periodically or when needed.
4. Pull out the ash tray draw and tip the remaining ash into a metal container. Ensure any ash is completely cool before disposing of it completely.
5. Periodically remove the firebreak and clean away any excess soot.
6. Wipe the oven exterior with a damp cloth. DO NOT use corrosive ovens cleaners or wire or hard scourers as they will scratch or damage the oven's finish.
7. DO NOT use stainless steel polish on the exterior. Simply wipe clean with hot water, and when required, a light soap solution.
8. Only use a wire brush on the grill racks - not on any other part of the oven or shelves.

How to cook on BERTHA.

Your BERTHA is an incredibly versatile appliance. It can be used for many different types of cooking and its only limits belong to the the chef using it.

Here are some basic ideas for cooking on your BERTHA:

Cook & Serve

Grill- Take a raw product (meat, poultry, fish, seafood, game, vegetables, fruits, cheese, tofu, flat bread/ pizzas etc...)

Recommended temperatures- This can vary from 100°C (212°F) to 300°C (572°F).

* Although the Bertha can reach temperatures as high as 500°C (932°C), we believe there are very few food stuffs that benefit from temperatures greater than 400°C (752°F).

Sous-Vide

There are a couple of options when practicing sous-vide cooking:

Option1

Sous-vide a product until it is cooked and/or tender. Chill quickly**
Grill and/or hot smoke the item to add an additional flavour profile. Chill quickly** or serve immediately.

Option 2

Grill, bake or smoke product in the BERTHA to get that unmistakable charcoal flavour. Chill quickly**. Vacuum pack and sous-vide until the product is cooked to the required degree. Chill quickly**.

Reheat or regenerate in a conventional oven

**It is recommended that products are chilled quickly using a blast chiller.

Slow cooking

The BERTHA is brilliant for slow cooking food. Whether you decide to roast, braise, roast or bake, you can stabilise the temperature of your BERTHA anywhere from 100°C (212°F) up.

How to add charcoal to lit BERTHA.

Should you wish to extend the cooking on your BERTHA, you can add additional coal and briquettes at any time, followed by opening the base air vent to ensure they catch light from the other coals. We suggest that an oven be used for a maximum of 12-15 hours, before cooling and cleaning is recommended (see daily cleaning and care for your BERTHA).

How to let BERTHA cool down.

When you've finished using your BERTHA you need to close both the base and top air vents and close the door. This will starve the charcoal of oxygen. The coals will then slowly extinguish over a 1-2 hour period.

If your oven is being used indoors under extraction, we recommend that you continue to use the extraction until all the coals are extinguished, to ensure all CO2 is safely extracted.

Maintenance of your BERTHA

Your BERTHA comes with a 3 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.

In the event however that you do have any issues with your oven please contact us at info@berthaoven.com for assistance

Using BERTHA outdoors.

The BERTHA is one of the few charcoal ovens that are suitable for both indoor and outdoor use, and currently the only side-door-opening charcoal oven who can boast this flexibility.

The oven is fully portable so it can be wheeled outside and/or inside whenever you need to relocate it.

If you are going to leave the oven outside we recommend that you either cover it to protect it from adverse weather conditions and/or store it away in a cool dry store room.

Before moving your BERTHA, please ensure it is fully extinguished and cool. We recommend cleaning your BERTHA and removing all ash remains before moving it.

Recommended BERTHA temperatures for cooking.

Recommended temperatures will vary depending on cut, size, or the product itself. We recommend testing at various temperatures.

Below are some options:

Cooking	Min***	Max***	Notes
Slow roasting	100 °C (212 °F)	130 °C (266 °F)	Can also be used for pot-roasting and braising.
Cold smoking	25 °C (77 °F)	29 °C (84.2 °F)	Exceeding the max temp will start to cook products.
Hot smoking	150 °C (302 °F)	200 °C (392 °F)	
Grilling	200 °C (482 °F)	300 °C (662 °F)	Can create a "Black and Blue" effect on steaks at 450°C (842°F)
Roasting	200 °C (482 °F)	300 °C (662 °F)	Varies depending on the product being roasted.
Baking	150 °C (302 °F)	200 °C (482 °F)	Varies depending on the product being baked.
Pizza	200 °C (392 °F)	300 °C (662 °F)	Also suitable for flatbreads. *Temp may vary with different thicknesses.

Health & Safety guidelines:

Below are some key reminders on how to work safely with your BERTHA:

- Always ensure that your extraction is suitable as specified when using your BERTHA indoors.
- Clean and maintain your oven on a daily basis as described above.
- Only clean the BERTHA when it's completely cold.
- 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.
- We recommend cleaning the oven on the morning after it's been used, when it is cool.
- Remove and clear the ash after each daily use to ensure good air circulation is maintained.
- Work sensibly and safely when using your BERTHA to avoid getting burnt.
- Never transport the oven when it is hot.
- Use food temperature probes to guarantee your food items are achieving the required temperatures and they are safe to serve.