

Big BERTHA



12 VOLT OVEN

13L – DOUBLE* THE COOKING AREA CAPACITY



BAKING TRAY INCLUDED

TOP ONLY FOR GRILLING

PERFECT FOR NACHOS



BOTH FOR ROASTING

PERFECT FOR MEAT



BOTTOM ONLY FOR BAKING

PERFECT FOR SCONES



2 ELEMENTS WITH YOUR CHOICE OF
BOTTOM ONLY, TOP ONLY OR BOTH ELEMENTS

 SAVE MONEY

 SAVE TIME

 EAT WELL

HEATS TO 180°C

ONE ELEMENT 10A @ 12V DC

TWO (BOTH) ELEMENTS 20A @ 12V DC

COUNTDOWN TIMER & TEMPERATURE SETTINGS

FULLY INSULATED STAINLESS STEEL

EXTRA SILICONE INSULATED DOOR

ADDITIONAL WIRING REQUIRED – ANDERSON PLUG FITTING ONLY



TRUCKERS



4WDERS



FARMERS



CAMERS



COURIERS



HUNTERS



BOATIES



GREY NOMADS



TRADIES



DAY TRIPPERS



OFF THE GRIDERS



ALMOST ANYWHERE!



BAKING TRAY INCLUDED
VENTILATION HOLES FOR EVEN COOKING

12 MONTHS WARRANTY**
HUGE 13L COOKING CAPACITY

ADDITIONAL WIRING REQUIRED
DO NOT CONNECT WITH CIG/MERRIT PLUG



2 REMOVABLE S/S WIRE RACKS
50-180 °C TEMP RANGE



ANDERSON PLUG CONNECTION ONLY
HEAVY DUTY WIRING INSIDE & OUT



2 X HEAVY DUTY TIE DOWN BRACKETS
MOUNT ON TOP OR UNDER



DOUBLE INSULATED DOOR
WEEP HOLES FOR FLAKEY PASTRY



FULLY INSULATED ON 6 SIDES
X-STRONG DOOR CLASP



2 HR CUT OFF TIMER
'ON' INDICATOR LIGHT



NO REAR VENTILATION REQUIRED
EASY TO CLEAN

TOP OR BOTTOM OR BOTH ELEMENTS
QUICKER MORE EVEN COOKING



ADJUSTABLE TEMP GAUGE
'OFF' TIMER BELL



PO Box 416 Carina Q 4152



www.rpminnovations.com.au



RPM Product Code: BBRC12VO

Big BERTHA

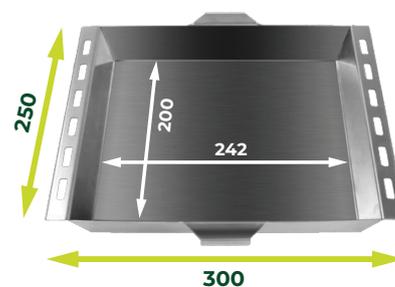
The Big Bertha 12 Volt Oven is the latest innovative product in the Road Chef range. It takes 12 volt cooking to the next level with 13L of cooking capacity it is nearly twice that of the traditional Road Chef oven and it has Two Elements. This gives you the choice of cooking with just the TOP element, just the BOTTOM element or BOTH at the same time. It can be tailored to what you are cooking and what your power supply is. Using the top element is great for meals like nachos or bruschetta. For baking scones and biscuits where heat is best coming from the bottom then you can select the relevant setting. Then to turbo boost your 12-volt cooking select Both to have them operate together which is ideal for larger meals especially roasts and other meats. Each element will independently draw 10 Amps / 120 Watts at 12 volts when operating fully. When both are used at the same time, they will draw 20 Amps / 240 Watts at 12 volts. The ONLY power option that you must have to power the Big Bertha is via the supplied Anderson Plug. Other 12 Volt ovens, offer the options of a cigarette lighter or Merit Plug however, these cannot be used for Big Bertha as the wiring is not sufficient. Additional wiring is required, and our recommendation is a minimum of 6mm² for a

maximum route length of 2m. From 2m to 5m route length we would recommend 8mm² or greater, as it is used while charging the voltage is higher than 12v.

To use Big Bertha, you need to set all three dials on the front of the oven. Firstly, select your element/s then rotate the temperature gauge to the required setting and finally turn the timer switch to the desired cooking time and the red LED light will illuminate. It takes about 20 -30 minutes to preheat to 160-180°C depending on your element selection and power supply. The oven is thermostat controlled so the elements will disengage and reengage to maintain the set temperature. A bell will ring to remind you that the oven has turned itself off when the time is up. Big Bertha has two baking racks as well as a deep-dish baking tray. They can be used interchangeably according to your cooking style with the racks being telescopic making it easier to remove the food. The baking tray is ideal for meals that are wet, like marinated chicken wings, or ones that release liquid like a pork roast. It can be placed on the bottom of the oven but is designed to hang on the top rail inside the oven allowing for maximum air flow, 360° around the meal being cooked. Reduced air flow allows cooler air to build up near the meal surfaces causing slower, uneven cooking. The ingenious design of the Baking Tray allows hot air to easily circulate around the product, picking up the heat faster & cooking more evenly. The oven is fully insulated so even while heating at 180°C the outside of the oven is safe to touch. Additional to the double layer of insulation on the door there is an internal sheet of

silicone reducing its external temperature. The unit is safe to recess into a cupboard or shelving system as it does not require ventilation. If you want to mount your Big Bertha it comes with two extra strong mounting brackets making it easy to install either tied 'down' to a shelf or tied 'up' to the underside.

Made from stylish 304 stainless steel it is ready to handle even the harshest of situations and environments. It is easy to clean and comes with a 1-year warranty. Big Bertha is flexible enough to cook for one but Big enough to easily cook for the whole family, or more!



Material	304 Stainless Steel
Weight	8kg
RPM Code	BBRC12V0

Colour	Silver
Size mm	Tray Size W 362 x H 255 x D 297mm
EAN 13 Barcode	0793052138448

Packaging	Printed Box
Size (Int) mm	Cooking Area W 308 x H 150 x D 282mm