

**Introduction**

Utilising the outside area of a catering outlet has never been so important. Traditionally we haven't had the confidence in this country (probably down to the unreliable climate) to make much of our outside space. But with the smoking ban and the need to maximise profits, the opportunities offered by heated outdoor spaces can't be overlooked. With a little imagination any establishment can easily turn any outside area into a profitable extension of the business – adding valuable seating space can generate additional turnover through extra beverage and food sales. Whether it's through themed outdoor parties, barbecues, stylish al fresco catering, banquets for marquee weddings and parties, or just simply offering coffees and sandwiches outside, businesses of all sizes can benefit.

Whichever route is taken, ensure that existing catering equipment can handle any additional cooking – there is nothing worse than working hard to get extra trade to then not be able to service it properly. Our outdoor cooking systems can be tailored to your exact needs and can evolve as your business does. Even greater flexibility can be offered through the brand new 'Crown Verity Complete Outdoor Cooking Systems' for which R H Hall now have exclusive UK distributorship.

As an extension to our outdoor catering equipment ranges, we have a full Outdoor Solutions offering, comprising a comprehensive range of outdoor heaters, garden furniture, portable bar systems and awnings, all to help enhance your area and create a pleasant ambience, turning your outside space into a valuable extension of your business. Our sales team can provide more help, information and ideas on the possibilities available with our outdoor ranges – especially with the new Crown Verity BBQ systems - let your creativeness unfold!



**Tips for buying Outdoor Catering Equipment**

**Which is the right equipment for you?**

Assess your real needs in line with your current and future business plans for an outside area. Look at the likely covers you will serve in the area, what can be covered by your main kitchen and what would need to be covered by a barbecue or rotisserie, and what al fresco menu/food you want to offer. Consider this in line with the total grill area needed and perceived peaks in demand. Also think about equipment storage.

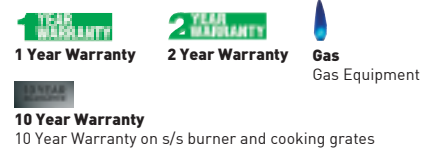
**Reliability and durability**

Professional equipment is a must anything less sturdy won't perform or last the course. If barbecues are to be used, then consider the purchase very carefully. As with many appliances used in a professional kitchen their domestic counterparts aren't up to the job and barbecues are no exception, domestic ones from the local DIY store simply won't be heavy duty enough. Although they are often made of stainless steel, the grade is generally tinny and flimsy compared to a proper commercial grade. Also, check the BTU rating as this will be much lower on a domestic unit. Choose a leading brand with an established reputation for good quality, durability and reliability. Confirm the availability of after sales service and the length of warranty on specific equipment.

**What operational features should you look for?**

The power to cook efficiently and quickly is vital, professional barbecues feature wind resistant high pressure burners. A single grill area on a professional barbecue will turn out, for example, 16 well done 8oz steaks in just 8 minutes! An attractive design is important since the equipment will be visible to customers. Choose a commercial grade stainless steel finish for ease of cleaning and maximum durability. Look at the ease of equipment mobility and requirements for storage. Optional accessories such as rotisseries, wind guards, roll domes, griddle plates etc can enhance flexibility and performance.

**Key to Icons**



**Outdoor catering**

