



## Press Information March 2010

### **R H Hall adds new exclusive range of "Complete Outdoor Cooking Systems"**



Adding to the ever growing list of "exclusive" product ranges, R H Hall are pleased to announce the addition of the Crown Verity range of professional barbeque systems. Manufactured to the highest of catering equipment standards, these are capable of



being the "complete outdoor cooking system". Crown Verity Professional BBQ systems are designed and built for the most discerning chef, seeking cooking perfection and the catering business owner seeking a profitable solution.

Utilising the outside area of a catering outlet has never been so important. Crown Verity BBQ systems are a real profit maker and will ensure that the outdoor catering facility maximises food sales potential throughout the year, and with this year being a packed sports diary event period there could not be a better time to enhance the outdoor catering offering and earn that much needed foodservice profit!!

**Outdoor Catering – *Think Crown Verity Professional BBQ systems***

## “Ready to go, as standard!

---

These units are delivered ready assembled & ready to go – just connect your gas bottle & start cooking!

We have partnered up with Calor nationwide – just call the Freephone number & the bottles will be delivered to your door!



### **Simple Choice**

*Professional BBQ system*

*packs* – we have put together ‘starter packs’ that include the 30, 36, 48, 60 or 72” BBQ c/w

dome lid, bun rack & side shelf – all that’s needed to get you underway!

All the other add ons can be ordered at the same time or expanded on, as demand increases!

## Complete Outdoor Cooking Solution

Crown Verity Cooking system options are the most versatile ever seen on any outdoor BBQ system. All Crown Verity grills are designed and engineered to accept optional accessories – roll domes, wind guards, griddle plates, rotisseries, and stainless steel woks.



Removing, an accessory and changing with another, gives the capability of convection, steaming roasting, frying, smoking or grilling. From a simple BBQ function, an all day breakfast to a big hog roast event the Crown Verity Professional BBQ system offers the “Complete Outdoor Cooking Solution”.

**SPEED AND EFFICIENCY**  
Thank to powerful 15,000 btu stainless steel burners the roll dome reaches cooking temperature in less than six minutes

**BUILT TO LAST**  
Constructed from 300 series stainless steel throughout, including all bolts and connector pins, for durability and ease of cleaning.

**FULLY ASSEMBLED**  
Shipped fully assembled. Simply remove packaging, fire up and take your first order

**EASY CLEAN**  
Removable water pans catch any dripping fat and grease

**PORTABILITY**  
Large (356mm) wheels and lockable castors make moving light work

**ACCESSORIES & CUSTOMISATION**  
Slot together components allow you to upgrade your grill to suit your requirements. (Pro Series Griddle shown, full list on p11)



No other grill offers as much cooking flexibility!

## Commercial Construction in all stainless steel

---



Crown Verity uses only the finest quality materials available – 300 series stainless steel.

Grills are constructed of 18 gauge commercial grade 304 series#4 finish stainless steel. This top quality heavy-duty stainless steel is used throughout, including the bolts and connector pins, ensuring that they will endure even the harshest of environments!

## Grill Surface

---

The Crown Verity series of BBQ's offer more cooking surface than any other grills on the market. For example, the MCB-60 offers over 1247 square inches and by adding the bun, rack option the cooking surface is increased even more.



## Reach pre-heat temperatures in 6-7 minutes

---



Fitted with the roll domes the grill can fire up quickly, reaching pre-heat temperatures in 6-7 minutes. They will also stay hot and need virtually no recovery time.

## Even Heat

---

All Crown Verity grills have the highest performance and most precise, even heat distribution system available on the market today. Multiple steel burners provide the ultimate cooking control. No one else has as many burners.

## Easy to Light

---

Crown Verity grills use a stainless steel lighter tube, making lighting a simple and safe operation. Once the tube is alight it acts as the standing pilot, allowing the operator to turn on or off the burner of choice.

## Water Pans and Cleaning

---



All grills come with removable stainless steel water pans. The water pans help keep the product moist and make the clean-up a simple task. Each pan has a drain valve. Any fat or grease that drips off the grill will immediately vaporise when it hits the stainless steel radiant. Any grease that misses the radiant falls into the removable, stainless steel water pans.

## Portability

---

All grills come complete with two extra heavy duty, 14 inch wheels and two quality total lock casters, allowing them to deal with the most demanding of terrain!



***There are even more BBQ System options available too!***

By adding some ***Simply Stainless*** outdoor stainless steel benches it is easy to set up a complete food store, cook and serve facility and if placed under a suitable fire rated gazebo you can even cater in the good old UK's Summer wet weather too!

There are also mobile refrigerated bolt on's available so you can have your prepared food menu at hand ***ready to cook on demand!!***

The Crown Verity Professional BBQ cooking systems can be tailored to your exact outdoor catering needs, take a look at all the add on options available and let your ***imagination and creativeness*** unfold!!

**For further information contact R H Hall's office on 01296 663400, visit [www.rhhall.com](http://www.rhhall.com)**

**Editorial contact: - Paul Williams, Value Marketing Services, 0796 607 4209, email [pjpw@blueyonder.co.uk](mailto:pjpw@blueyonder.co.uk)**

-Ends-