



## THE CATERER PRODUCT EXCELLENCE AWARDS 2015 GRILLS, GRIDDLES & BBQ'S CATEGORY: CROWN VERITY MBI80 OUTDOOR KITCHEN

The Crown Verity MBI80 Island Grill creates a full outdoor kitchen that is functional and stylish. Any establishment can quickly benefit from the extra profits available from a barbecue menu with this complete package.

The centrepiece of this unit is a 36" barbecue from the prestigious Crown Verity MCB range. These extra heavy duty models really are the Kings of the BBQ world and the MCB36 features 5x powerful 15,000 BTU burners. Offering excellent efficiency and recovery, the propane powered unit can reach full temperature in just 6 minutes, when using the included roll dome.

A cooking area of 864x533mm is large enough to cook up to 280 burgers per hour and also features independent burner control, so a wide range of foods can be cooked perfectly and consistently at the same time, ensuring caterers can meet the needs of a varied customer base.

For extra flexibility an additional 15,000 BTU side burner is included and provides a convenient cooking surface for sauces and accompaniments such as onions. The heavy duty roll dome includes a thermometer to ensure the correct cooking temperature is achieved and also a specially designed handle which remains cool throughout operation. It also incorporates an adjustable bun rack, making serving easy.

To complete the full outdoor kitchen, the MBI 80 includes stylish stainless steel storage cupboards and a worktop area for food preparation. A convenient spice tray and utensil hooks ensure that everything needed is within easy reach. 4 lockable castors ensure that the unit can be wheeled in and out when needed, whilst remaining sturdy during operation.

For further versatility, one of the highlights of the Crown Verity range is the breadth of accessories available. For specialised menu's, drop on griddles, steam pans, rotisseries and more can be added or removed easily, at any time. Truly an investment for many years, the MBI80 can be adapted to suit a changing menu – and with the right outdoor set up it can be used throughout every season.

The Crown Verity range is built to the highest specification and the MBI80 is no exception. Built using only the finest materials and workmanship throughout, top quality 300 grade stainless steel – right down to the bolts and connector pins – ensures durability in an outdoor environment, as well as being easy to clean and hygienic. A removable water pan catches any grease during cooking, making end of day clean down simple and reducing the potential for any flare ups which can affect the result of the cooked product. A 10 year warranty on the stainless steel burners and cooking grates allow it to deal with the most demanding cook too!

Efficiency, design and quality all combine to create an outdoor kitchen that suits any caterer – from a publican with a small outdoor space, right up to the busy event caterer looking for the

ultimate in outdoor cooking! From a simple BBQ function or an all-day breakfast, to a big hog roast event, the MBI80 really is the complete outdoor cooking station.

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For more details, please visit [www.rhhall.com](http://www.rhhall.com) or [www.crownverity.com](http://www.crownverity.com), where you can even build your own BBQ! You can also view videos on the benefits of the full Crown Verity range at [www.youtube.com/user/rhhallcatering](https://www.youtube.com/user/rhhallcatering)

**R H Hall are the Sole UK & Eire Importer for the Crown Verity range of Professional Barbecue Systems.**

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