

COMBI OVENS, GRILLS & BARBECUES CASUAL DINING JUNE 2019



Please attributes any quotes to Ray Hall, Managing Director, R H Hall

- ***Please provide an example of a restaurant operator that you have worked with on barbecues.***

The Grove, Watford is not only a five star hotel, but an award winning spa, championship golf course & unique events venue. Over 70 chefs create and serve a variety of dining experiences from fine-dining to hearty food for golfers. Working in partnership with ENSE dealer member Hallmark Kitchens, R H Hall completed an installation of five Crown Verity BBQ's. Two sited within an outdoor cooking suite at The Stables restaurant and three kept mobile to deploy where needed. Andrew Parkinson, Executive Head Chef, of the Stables & Glasshouse Restaurants spoke on what prompted the decision to introduce BBQ food to the offering... "Outdoor cooking has always featured as part of our menu in the Golf Lounge, but with a recent building extension, we've now been able to further upgrade our guest facilities and increase our capacity – this was the perfect opportunity to upgrade our outdoor cooking facility too!" Crown Verity stood out from the crowd Andrew continues, "We looked at a number of options and considered the various merits of each of those reviewed. Having trialled some units on site, the Crown Verity BBQ was the most satisfying in terms of how we use it, what we can cook on it and of course the quality of the end product. "We use the BBQ's three or four times a week between April and October, primarily to support our corporate golf events. In addition we have also now incorporated three of the Crown Verity MCB30's as mobile units within our Events catering capabilities – deployed as stand-alone BBQ's in various areas of the estate (the Walled Garden, outdoor pool, gardens and golf course) at regular events throughout the summer months. "The Crown Verity is one of the strongest BBQ's that the team looking after the Golf Lounge has ever used, the guests are also impressed with the look of them and many visiting chefs take the time to look at our BBQ's. The investment has certainly proved itself already, the sturdy manufacture and features such as the temperature gauge control helps to support the chefs' understanding of cooking time for different proteins, allowing them to deliver a quality end product for our guests."

- ***What are the latest developments in barbecues?***

Outdoor eating is a growing area of the UK market and operators should be taking the opportunities for extra revenue that barbecues can provide seriously. Whilst portable, folding options remain popular, there is a place for more permanent outdoor kitchens that can be used over and over again throughout the Spring and Summer months. With the Crown Verity Professional Barbecue range, operators can either choose a portable, but high quality and durable barbecue in sizes from 30-72", or create their own BBQ Station by combining a barbecue with prep areas, refrigeration and even branding.

- ***What dishes can restaurants make with barbecues?***

Traditional barbecue foods such as burgers, sausages and steaks will always be a hit with customers and very few will be able to resist the smell of a barbecue on a summer afternoon. The Crown Verity MCB range includes models capable of cooking anything from 210 – 560 burgers per hour, with a grill to suit to output of any user! However, events and venues across the country are demonstrating that Barbecue cooking need not be restricted to food served in a bun! Chefs from across the industry have been turning out very impressive 3 course menu's year after year and with a little bit of creative thinking venues anyone can offer exciting menu options to appeal to a wide range of customers. Past BBQ Champion, Ben Bartlett, regularly demonstrates innovative ways to spice up your BBQ menu – Follow him on Twitter - @bbqben1 – for the latest news. The Crown Verity range of Professional Barbecue systems includes a wide range of accessories such as griddles, steam pans and additional side burners to allow a vast and varied menu.

For more information, visit:

www.rhhall.com, www.crownverity.com or our You Tube channel (search 'rhhall catering') for videos showing the versatility of the Crown Verity range.

R H Hall are the Exclusive UK Distributor for the Crown Verity range of Professional Barbecue Systems

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