



## COMBI OVENS, GRILLS & BARBECUES CASUAL DINING APRIL 2016

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

- ***Are there any new features or technologies improving the performance of combi ovens, grills and 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 create their own BBQ Station by combining a barbecue with prep areas, refrigeration and even branding – or look at ready made options, such as the MBI80 which includes a 36" barbecue with side burner and storage.

- ***What are the main benefits to operators using these various cooking appliances?***

The main advantage of using a barbecue is that it can be used to create a completely new menu, in addition to a standard food offering and is a great way to generate extra revenue during the Spring and Summer months. A barbecue can enhance special events or even just add an extra dimension to Summer weekends.

- ***Are there any particular kitchen requirements for operators to be able to install and use combi ovens, grills and barbecues in their restaurant?***

Provided some sort of outdoor area is available, any establishment can quickly and easily set up a barbecue for use almost immediately. Charcoal and Gas options are available, with gas options using portable gas cylinders. Operators should also consider some kind of portable hand wash station and also prep/serving areas to avoid constant back & forth to the main kitchen.

The Crown Verity range includes both simple charcoal barbecues and versatile, portable gas options. Also available in the CVEHS hand wash station and the range can easily be paired with Simply Stainless Modular Fabrication to create a complete outdoor kitchen!

- ***What foods are best cooked on combi ovens, grills and barbecues in the casual dining sector?***

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 such as the British BBQ Battle – now in its 5<sup>th</sup> year – demonstrate that Barbecue cooking need not be restricted to food served in a bun! Chefs from across the industry have been able to turn out very impressive 3 course menu's year after year and with a little bit of creative thinking venues 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](http://www.rhhall.com), [www.crownverity.com](http://www.crownverity.com) or our You Tube channel 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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