

## BARBECUES EAT OUT MAY 2017



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

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 growing requirement for heavier duty equipment and more permanent outdoor kitchens, that can be used over and over again throughout the Spring and Summer months – year after year. 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.

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.

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!

When choosing barbecues, operators should look for a model that uses commercial grade stainless steel (be wary that many domestic models use stainless steel but are of light duty construction) and also check out the grid racks - stainless steel work much better than coated ones that invariably chip and flake off in time. Look for good portability as many barbecues have poorly constructed wheels. Importantly, ensure the product comes with a full commercial warranty. Some have a lifetime guarantee! Remember that you would not buy a domestic cooker for your commercial kitchen so apply the same thought process for your outdoor Barbecue. The more powerful the burners, the quicker the grill will heat – each burner should have an expected btu/hr rating, to indicate the gas supply required. Models that come with a roll dome will also speed up initial heat up times, and also recovery periods which should not be overlooked. It is not unreasonable to expect a good quality commercial BBQ to heat up to full temperature in under 10 minutes. The Crown Verity MCB range of BBQs operate using powerful 15,000 BTU/h burners, allowing the grill to heat up to full cooking temperature in less than six minutes, with amazing recover times!

***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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