

# Buying Guide



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Outdoor Catering

Despite the unpredictability of the British weather, the popularity of eating and drinking outside continues apace, whether it is a table outside the local coffee shop or a pub garden with an alfresco dining terrace, there is no doubt that (even as a bi-product of the smoking ban) people like the opportunity to eat, drink and relax outside, and an establishment can considerably grow their turnover and reap the rewards, however, having the right equipment and creating the right space for your customers to enjoy is essential.

With the use of canopies, glass screens and heaters, areas can now be used all year round, creating a valuable extension to inside space. Undoubtedly offering food outside is a great revenue generator and by being creative with menus and adding a bit of theatre using a commercial BBQ, customers will spend time and their money enjoying the experience.

There is a professional range of BBQ grills to suit every user – from those with the smallest outdoor space, to the busy event caterer looking for the ultimate outdoor cooking station. Even outdoor catering hygiene issues are solved with completely self-contained portable hand wash stations. We can also assist with full menu development and BBQ product training with Britain's champion BBQ'er and Crown Verity ambassador, Ben Bartlett, as part of our complete outdoor solutions package.

## Advantages

- Outdoor cooking is a great opportunity to increase covers and profitability and take some pressure off the main kitchen operation. The benefits of 'fresh off the grill', barbecued foods and quick service/great value for money are a great selling point for customers.
- Profit and payback on commercial BBQ's can be realised from day one!
- Today's professional BBQ equipment allows for more creative and adventurous dishes to be cooked, which appeals to a wide and diverse audience, regardless of age, culture and background and this also extends the throughput and occasions it can be used.
- Commercial gas barbecues, such as the Crown Verity range, that have controllability and high power give chefs the ultimate in precision cooking, outdoors. Anything from fish, to pizzas and desserts can be cooked on a BBQ with 'add on' accessories – even wok cooking. Versatility beyond burgers!

## Buying Tips

*By choosing the right model and maintaining it, you can expect it to last around 5-10 years. Crown Verity burners have a 10 year guarantee!*

- **Which equipment?** – Consider the potential throughput based upon the space/covers you have outside, the types of dishes/menu to be cooked on the BBQ and the skill level to do so; look at variations and peaks in service times. Consider the space carefully and plan accordingly.
- **Build quality and reliability** - For BBQ's look for a genuine commercial model, a domestic typical shed BBQ will not be able to recover quickly enough during a busy service and also will not last. Look for a BBQ that uses commercial grade stainless steel (be wary that many domestic models use stainless steel but are of light duty construction). Ensure the product comes with a full commercial warranty. Some have a lifetime guarantee!
- **Operational features** - For BBQ's, rapid heat-up so high temperatures for cooking can be reached in a matter of minutes. 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 for storage when not in use. Look for a model that provides useful add on accessories such as a rotisserie, smoker box, removable griddle plates, veggie/fish tray and removable ash tray if using charcoal or fat collection system.

*Take a look at the new Crown Verity web site where you can build your own BBQ configuration online [www.crownverity.com](http://www.crownverity.com) or visit [www.rhhall.com](http://www.rhhall.com). Every possible configuration is available.*

## Key to icons

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|---|---|
|  | <b>Light Duty</b><br>Designed for commercial use in a less busy environment                 |
|  | <b>Medium Duty</b><br>Strongly constructed to perform in a busy situation                   |
|  | <b>Heavy Duty</b><br>High standard of build to provide good service under heavy use         |
|  | <b>Extra Heavy Duty</b><br>High powered, fast throughput with the highest standard of build |
|  | <b>13 Amp</b><br>Plug and go!   |
|  | <b>Hardwired</b><br>Hard wiring required  |
|  | <b>Gas</b>  |
|  | <b>Stainless Steel Construction</b>   |
|  | <b>Warranty</b>   |