

**OUTDOOR COOKING EQUIPMENT
FOODSERVICE EQUIPMENT JOURNAL
JUNE 2018**



Please attribute any comments to Ray Hall, Managing Director, R H Hall

Outdoor catering has become big business for foodservice operators. To what extent have you seen the market evolve during the past one or two years?

The outdoor market has certainly increased over the last 2 years, with more and more operators becoming aware of the additional revenue that can be gained. Chefs have also started to expand their outdoor menu's, showing that a barbecue event can be about more than just traditional 'food in a bun'. However, we believe that there is still huge scope for growth in this area of the market.

How have you expanded your range of commercial BBQ equipment to meet customer demand?

The Crown Verity range of Professional Barbecue Systems contains a model for every user, from light usage with restricted space, right up to the largest catering event. There is even a charcoal model for real barbecue enthusiasts! In addition, our bespoke solutions division can work with venues to create the ultimate outdoor kitchen by combining a Crown Verity barbecue with refrigeration, prep areas and bar equipment. We can also develop custom branded panels, creating an eye-catching area that is sure to bring in extra customers!

What outdoor cooking trends do you expect to be big this summer? Are there any new accessories or developments that you would expect to shape the market?

Diverse outdoor menus are sure to continue to be a trend in the coming months and operators should ensure that they have the right equipment to allow them to be creative and draw customers away from the competition! The Crown Verity range is hugely versatile, with a range of optional accessories that can be added at any time to enhance and develop a changing menu. Items such as griddles, rotisseries and grill pans can all be fitted to the MCB range, working alongside the traditional barbecue burners to create a perfect outdoor cooking suite for any chef.

When buying or specifying outdoor cooking equipment, should operators approach it in the same way they do indoor kitchen equipment? Or are there specific things they should bear in mind to ensure they invest in the most suitable equipment?

For any outdoor cooking set up, the most important piece of equipment to get right is the Barbecue itself! First and foremost, caterers should ensure that they are purchasing truly commercial equipment. Many domestic barbecues look the part, but will not last or be able to recover quickly during a busy service. Look for a Barbecue 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.

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

For more information, please visit:

www.rhhall.com

Or contact our Sales Team on 01296 663400/sales@rhhall.com

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