

OUTDOOR COOKING FOODSERVICE EQUIPMENT JOURNAL APRIL 2021



Please attribute any comments to Duncan Vipas, Head of Sales, R H Hall

Outdoor catering provides the earliest opportunity for pubs and restaurants to begin serving people on their premises again. Are you seeing a marked change in the number of enquiries around suitable equipment to support outdoor catering? What trends strike you the most?

As venues across England prepare to open their outdoor areas from 12th April, we have seen a wide range of operators looking to add outdoor cooking into their everyday offering – from small pubs, to multi sited chain restaurants. Some simply require a stand alone barbecue, that can easily be moved for service in different areas and is built to last – whilst others are working with our Food Solutions team to create a complete outdoor kitchen set up, including refrigeration, prep and handwash facilities, with some even incorporating bespoke graphics to promote their outdoor menu options.

Many operators are also looking to take advantage of the ‘super-deduction’ tax allowance introduced in the 2021 budget. By allowing companies to reduce their tax bill by 25p for every £1 on new equipment purchases, return on investment can be gained even quicker.

How can operators maximise food sales for outside catering? Should they look to do everything al fresco – or is it about using their inside kitchen infrastructure as well?

The right barbecue range should give operators the versatility to link their outdoor and indoor menu’s, or have a completely separate outdoor operation. Proximity to refrigeration, prep areas and hand wash facilities is paramount if using a barbecue only and many operators will choose to enhance the traditional barbecue items with salads and side dishes, which will be prepared using the indoor kitchen. However, should space and budget be available, a more permanent outdoor kitchen can be created, allowing operators to provide a full menu that is isolated from their standard offering. By having a full outdoor menu, operators can quickly start to recover much needed revenue as soon as restrictions start to lift and also maximise opportunities throughout the summer season and beyond.

When buying or specifying outdoor cooking equipment, should operators approach it in the same way as indoor kitchen equipment? Or are there specific things they need to bear in mind to ensure that the equipment is right for their business?

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. Consider heat up times – this can be as little as 6 minutes! Look for good portability as many barbecues have poorly constructed wheels. Importantly, ensure the product comes with a full commercial warranty. Remember that you would not buy a domestic cooker for your commercial kitchen so apply the same thought process for your outdoor Barbecue. The Crown Verity range of professional barbecue systems utilises a wide range of accessories to allow operators to create their perfect solution. Easy to retro fit and change, this versatility allows operators to re-invent and expand their menus. Options include griddles, rotisseries, steam pans and more.

R H Hall are Exclusive UK Distributors for the Crown Verity range of Professional Barbecue Systems and Hallco Hygiene Products

For more information, please visit:

www.rhhall.com

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

FOR FURTHER PRESS INFORMATION CONTACT:

Emma Smith

01296 663400

emma.smith@rhhall.com

R H Hall, Hallco House, Beacon Court, Pitstone Green Business Park, Pitstone, Beds, LU7 9GY

T: 01296 663400

F: 01296 663401

E: sales@rhhall.com

W: www.rhhall.com