



BBQ FEATURE SLTN MAY 2021

Please attributes any quotes to Duncan Vipas, Head of Sales, R H Hall

- ***What are the benefits in a pub or restaurant in staging a barbecue? What about frequency – should they be staged as ‘special events’ or a regular part of the offer?***

Barbecues may not previously have been seen as an essential item, but outdoor eating is a growing area of the market and operators should be taking the opportunities for extra revenue that barbecues can provide seriously. Provided some sort of outdoor area is available, any establishment can quickly and easily set up a barbecue for use almost immediately. Cooking outdoors can become a regular feature during the Spring and Summer months, and perhaps even further with the right equipment! Barbecue menus can provide a great focus for special events such as bank holidays, but can also provide a great source of extra income every weekend. Few can resist the smell of a barbecue on a summer afternoon and caterers can offer a simple barbecue menu without a great deal of expense or planning, providing they have the right equipment in place. Outdoor events also often bring in new customers, particularly on sunny days.

- ***What are the key equipment considerations for operators looking to stage/introduce a barbecue? What features should they look for in a commercial barbecue? Are there any features which have been added to barbecues in recent years that improve the art of grilling?***

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.

- ***Burgers are a barbecue ‘must have’ – how can the kitchen team ensure the ultimate barbecue burger? And what about the accompaniments? What else should be on a good barbecue menu?***

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 the output of any user! However, with a little bit of creative thinking venues can offer exciting menu options to appeal to a wide range of customers. With the recent trend for vegetarian and vegan foods, veggie sausages and burgers are the standard go to for many caterers, but with a versatile barbecue system chefs can create an abundance of more adventurous dishes! A specific vegetarian or vegan cooking surface should be available to prevent cross contamination with meat items. Look for a barbecue with separate cooking zones to allow for this – and also independent controls to allow for the different heat settings these products may require! Vegan and free-from foods will certainly see increased demand, although perhaps not traditionally seen as typical barbecue menu items. The Crown Verity range of Professional Barbecue systems includes a wide range of accessories such as griddles and steam pans to allow a vast and varied menu, allowing chefs to create innovative dishes that step away from traditional barbecued foods.

- ***What about operational considerations for chefs and operators looking to stage/introduce a barbecue (ie. kitchen team, service etc)? What are the most important aspects of cooking with a barbecue from a food hygiene perspective?***

We see a wide range of operators looking to add outdoor cooking into their everyday offering – from small pubs, to multi sited chain operations. 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. 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 range can also easily be paired with Simply Stainless Modular Fabrication to create a complete outdoor kitchen! With the Crown Verity Professional Barbecue range, operators can either create their own BBQ Station by combining a barbecue with stainless steel prep areas, refrigeration and even branding.

For more information:

www.rhhall.com, 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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