



## **BARBECUE FEATURE**

**SLTN – APRIL 2015**

*Please attribute any comments to Ray Hall, Managing Director, RH Hall*

### **Q. What should operators consider when they are choosing a new barbecue for their outside area?**

A genuine commercial model, a domestic typical shed BBQ will not be able to recover quick 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). Operators should 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 have poorly constructed wheels. Ensure the product comes with a full commercial warranty. Some have a lifetime guarantee! Look for a model that provides useful add on accessories and also one that you can remove the hood. After all you would not buy a domestic cooker for your commercial kitchen so apply the same thought process for your outdoor BBQ!

### **Q. Which type of equipment is best for all weather conditions – gas or electric cooking options.**

A gas BBQ can be used in all weather conditions and operators should look for a product that offers options to cope with the English weather! Waterproof covers and wind guards are optional extras that protect your investment from the elements.

### **Q. How important is hygiene and how often should equipment be cleaned. Which type of barbecues are easier to clean?**

As with any catering scenario, hygiene is of prime importance, particularly in situations where raw meat is handled. Equipment should be cleaned down at the end of every service. Look for removable cooking grates, which can be cleaned away from the grill itself – and potentially replaced with spare grates to ensure the machine is not out of action for long periods of time. Portable units also make it easier to move the barbecue to any cleaning facilities.

### **Q. How often should operators change or upgrade their barbecues?**

A good quality, heavy duty barbecue should be an investment that provides you with outdoor cooking for many years. Choose the best machine for your needs before you purchase and take into account the warranty that is offered. Some machines have a 10 year guarantee on their cooking grates and burners – giving a good idea of the longevity the machine will offer!

Cont'd ...



- **Other information we feel your readers would be interested in:**

### **Exclusive Crown Verity Professional BBQ Systems**

RH Hall has the exclusive distributorship for the range of Crown Verity professional BBQ systems in the UK and Eire and BBQ Champion, Ben Bartlett, endorses the Crown Verity range.

Crown Verity provides the complete outdoor cooking system, with a range of grills to suit every user with the smallest outdoor space to the busy event caterer looking for the ultimate outdoor cooking station. Every model in the range is built to the same high specification using only the finest materials and workmanship throughout and has the option to be modified to suit any requirement.

An outdoor kitchen built around a Crown Verity BBQ, is an investment that will generate large returns from day one. With an extensive range of BBQs to suit every size of operation, exciting accessories and the exclusive Simply Stainless range of tabling, sinks plus new portable hand wash system, and outdoor canopies we can help create the perfect outdoor solution. We can even offer expert menu advice!

An outdoor solution such as the BBQ Place (see details below) can easily pay for itself through additional food sales alone, but it can also be a catalyst for operators to create other events around alfresco dining, for example with the World Cup this year, themed country menus could be developed – why not put some South American hot and spicy foods on the BBQ!

The **BBQ Place** is a complete roll-out/roll-in outdoor kitchen:

### **Roll in the profits, it's that simple!**

Here's a new idea, bring the kitchen outside whenever you need it! This simple system can be rolled out and set up very quickly, then packed away, if required, back into its packaging to minimise storage space ready for the next event. It is essentially a knock down cooking centre, complete with refrigeration, cooking facilities, preparation tabling, waste disposal and sink. The concept is very simply to put together due to the modular structure – anybody can do it from the chef to admin personnel.

The BBQ Place creates the ultimate outdoor, very relaxed alfresco dining experience, which can be branded in many different ways, providing a professional and imposing difference.

At the centre is the cooking facility. The Crown Verity BBQ system is extremely versatile, being able to knock out over 200 burgers in an hour, as well as the ability to roast, smoke and char grill almost any food product. It sits at the same height as the Simply Stainless tabling, and is made from the same quality and finish of stainless steel, so it is a match made in heaven!

The BBQ Place package comes with bespoke branding and artwork, full menu development and BBQ product training with Ben Bartlett, Britain's best BBQ'er!

Cont'd ...



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 from our UK stock.

Rental, lease or interest free purchase options are available, with prices starting from £1,500 or just £5 per day! A Crown Verity Grill has longevity too – a 10 year warranty on the stainless burners and cooking grates speaks for itself!

Alternatively, **the Crown Verity Island Suite** could be your solution:

This amazing complete outdoor cooking system includes a 36" grill, a side-burner and ample storage to stow all your BBQ gear. It's as stylish as it's as powerful: constructed from 300 series top grade stainless steel with independent 15,000 btu stainless steel burners, running on propane and capable of cooking up to 280 fresh burgers or 210 New York strip steaks per hour. The unit is easy to clean and features a removable water pan. For the chef's convenience, a spice tray and utensil hooks are built into the design. An adjustable bun rack is also included however, other options such as a rotisserie, smoker box, removable griddle plates, veggie/fish tray and BBQ cover are all available to purchase separately.

The Island Grill unit is completely self-contained and comes fully assembled ready to attach the gas and go! The system is fully mobile, with 4 locking castors and strong grab handles either end of the unit allowing for ease of movement.

This ultimate outdoor kitchen will enhance the alfresco dining areas of any casual dining establishment.

#### **Ben Bartlett & British BBQ Association Top 10 tips for Barbecuing:**

1. Season the grill with olive oil and rosemary before you start
2. Bring meat to room temperature before cooking as it will cook through quicker and will also drain fat better
3. Spice it up - by adding a powdered spice to your meat
4. If you are using coals let them turn grey before you start cooking
5. Choose a sheltered spot to eliminate wind that may delay cooking time
6. Always have a bucket of water on standby
7. If you are grilling in the evening have ample lighting
8. A clean grill burns better and doesn't leave a bad taste on foods
9. When using wooden skewers always soak well in water before use
10. Marinate overnight - it's magic, but remember to baste the meat during the last 5-10 minutes of grilling it.

**For further information visit [www.rhhall.com](http://www.rhhall.com)**

Or more detailed information or to arrange a demonstration, contact our Sales Office on 01296 663400.

**FOR FURTHER PRESS INFORMATION: Emma Smith, 01296 663400 [emma.smith@rhhall.com](mailto: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](mailto:sales@rhhall.com) W: [www.rhhall.com](http://www.rhhall.com)**