



## 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.***

The opportunities for barbecuing are numerous, despite the Great British weather! Give your hotel, restaurant or Gastro pub catering a big point of difference and bring the outdoor eating theatre experience to your establishment. Crown Verity provides the complete outdoor cooking system, with a range of grills to suit every user - from the smallest outdoor space to a large establishment with sizeable alfresco dining area looking for the ultimate outdoor cooking station.

The range consists of five models from the entry mcb-30 which is ideal for those with restricted space but can still cook up to 210 burgers in an hour through to the mcb-72 that boasts nearly 6ft of cooking area which will cater for the largest outdoor catering requirements with 10 powerful burners to cook up to 560 burgers in an hour.

Alternatively an outdoor kitchen built around a Crown Verity BBQ, is an investment that will also 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 RH Hall can help create the perfect outdoor solution. We can even offer expert menu advice!

Every Crown Verity BBQ comes fully assembled with a roll dome, bun rack and single slot-in shelf. Simply unpack, connect the gas feed, fire up and take your first order! And with a range of slot together accessories/components you can upgrade your grill to enhance and expand your BBQ menu when you need to.

Every model in the range is built to the same high specification using only the finest materials, 300 series top grade stainless steel for durability and hygiene and first class workmanship throughout with the option to be modified to suit any requirement. And when the season is over, the Crown Verity can live happily outside under an 'all weather' cover, so no additional indoor storage space is required. However, large wheels and lockable castors make the systems completely portable on site.

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A Crown Verity BBQ is for life, not just a summer ... with a 10 year warranty on the stainless steel burners and cooking grates it speaks for itself, an investment in one of these BBQs is a wise one. You won't be needing to replace a Crown Verity each season!

Take a look at the new Crown Verity web site for more information and where you can also build your own BBQ configuration online [www.crownverity.com](http://www.crownverity.com) or visit [www.rhhall.com](http://www.rhhall.com). All BBQ models and 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! Payback can start from day 1!

### **Crown Verity Hand Wash Unit cleans up!**

Brand new to the UK, this stylish hand washing unit is the ideal accompaniment to any outdoor catering. Providing 300 hand washes from its 64l capacity, this completely mobile unit requires no power supply, with the integral foot pump delivering water to the large sink area. Manually filled it takes cold or warm water and at the end of the day is easy to drain and rear wheels allow the unit to 'roll and go'!

Alternatively, 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!

Help is available to spread the cost through rent, lease and 0% payment options, so that profit and payback can be realised from day one.

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### 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.

### • CROWN VERITY BBQ – CASE STUDIES

#### It's 'full steam ahead' for BBQing at The Brampton Halt

The former old stationmasters house has been sensitively restored by the McManus pub group and The Brampton Halt, which has breathtaking views over the Northamptonshire countryside and a lake, provides the perfect setting for fabulous BBQs, family events, fireworks and with a marquee for private events, is very popular for weddings and private functions.

Donna Leah, joint Manager at the pub explains more. "Due to our fantastic location, reputation for good food and ales, the pub is extremely busy, every day. It is fortunate that we have a great outdoor space, as our kitchen and indoor seating cannot accommodate alone the capacity we need to cater for. Last year we had an outside bespoke island style kitchen suite built under an awning, and it incorporates two BBQ's. Unfortunately the BBQs we had couldn't cater for the numbers - we BBQ every day from Easter to November 5th, plus they had corroded badly over the year. Andy Chinn, of our long standing local equipment supplier, Countywide Catering Equipment and Nick Sanders of RH Hall introduced us to the new Crown Verity Outdoor Cooking solutions and we haven't looked back!"

The Crown Verity BBQ is now centre stage outside and is used every day - Monday to Thursday from 6pm and then all day on a Friday, Saturday and Sunday. Two dedicated chefs and a team of waiting staff operate the outside food offering and on a typical evening they cater for 250 customers and over a weekend, 400-450 per day. At the last Beer Festival the pub ran in April, they catered for 1500 customers per day and the Crown Verity apparently stood up to the task excellently.

A creative and extensive BBQ menu is offered, including mixed grill platters, grilled fish, steak, chops and chicken, burgers and quick bites plus a children's BBQ menu, but this not only appeals to the daily trade, Donna tells us, "80% of the weddings we cater for in our marquee have the BBQ food for their reception too. It has definitely been an investment that has paid for itself many times over."



Features on the Crown Verity BBQ system which especially appealed to The and Brampton Halt was the durable stainless steel finish, the bigger cooking space and the top rack which you can actually cook on as well and the unit's overall performance. For more information visit [www.mcmanuspub.co.uk](http://www.mcmanuspub.co.uk) or [www.thebramptonhalt.co.uk](http://www.thebramptonhalt.co.uk)

## **Hole in One for Crown Verity at the historical Hockley golf club**

**Hockley golf club is set on 250 acres of historical chalk down land overlooking Winchester, the ancient capital of Wessex. A private members club, established in 1914, it opens its greens to visitors and society groups and can offer club house catering of bar meals or menu dining after a round of golf. However, last September the club purchased a Crown Verity MCB72, BBQ system, to enhance their outdoor offering during the busy events months.**

Jane Sidoli, Catering and Bar Manager comments, "We bought the BBQ very late in the season so to date we have merely christened it when we undertook a BBQ event to coincide with the Ryder Cup final day and evening's play as it was on US time! The response was really good, we had in the region of 100 members and guests, a great atmosphere was created and it was a great success. The BBQ itself was a notable focus of attention and we were impressed with all the extras, which came with it. We are very much looking forward to utilizing it more fully this season and are planning a number of events."

The Crown Verity MCB72 BBQ system, available exclusively through RH Hall, is the ultimate! With a total of almost 6ft cooking area the model will cater for the most adventurous or largest catering event and create that much needed additional revenue stream.

## **World class event, world class BBQ**

One of RH Hall's Scottish dealers, Forteith Food Services, supplied a Crown Verity BBQ to an unusual and exciting event which it has helped to sponsor over a number of years – the World Stone Skimming Championships! Each year, it's held on Easdale Island, the smallest permanently inhabited island of the Inner Hebrides. A disused quarry forms a perfect arena and only specially chosen local slate skim stones can be used. Some 300 contestants hail from around the world and anyone of any age and skill level can enter. The competition is fun but fierce! A skim has to remain within a marked channel and bounce at least 3 times to count. Amazingly, skims of some 65m are achieved by the winners.

Good competition is fundamental to the event's success, but so too is the food and refreshments. Gerry Davies of Forteith's introduced the organisers to the Crown Verity BBQ range as he knew it would be an ideal solution to replace the traditionally used upturned oil drum!

Chair of the Eilean Eisdeal, the Community Trust, Keren Cafferty, explains the change. "It all began as a small island fundraising event back in 1997, but in recent years it has become more and more popular with many spectators coming onto the island and this year we had been told

we were listed as one of the 'must do' events in the Lonely Planet 2012 guide, so we were expecting even more of an influx than usual. Last year we had queues of people waiting for food, so when Gerry said about the capabilities of the Crown Verity, we knew we had to go with it and he pulled out all of the stops for us to get one, even arranging the finance."

Almost 1,000 visitors landed on the island for the Championship and a small group of volunteers with Gerry cooked up a storm on the Crown Verity. Around 600 Aberdeen Angus, local Argyll hill lamb and haggis burgers were cooked and sold. Keren couldn't sing its praises enough. "The BBQ performed so well and cooked very quickly – we sold more produce and therefore raised more money. It proved itself immediately to be a really great investment".

For more information on this event visit [www.stoneskimming.com](http://www.stoneskimming.com)

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