



Press Information Jan 09

Barbeque Feature – March 2009 – Eat Out

Utilising the outside area of a catering outlet has never been so important. Caterers have been hit by firstly the smoking ban and now the recession. Professional outdoor catering is a must over the next few months to bring in new customers and earn that much needed profit.

At the heart of outdoor catering is the ever-faithful barbeque. As with all catering, this should be treated in a professional way. As always the establishment that gets it right will reap the benefits.



It is now possible to bring the professional kitchen outdoors! The Smeg barbeque is a classic example of quality that is robust cooks to perfection and is blessed with simple good looks that will transform the barbeque experience.

The stainless steel "*Smeg BQ91C*" is a professional barbeque that boasts a large 700x420mm grill area with three powerful 5kW gas double burners, six enamel cooking grids, an internal water reservoir drawer and a drip tray that prevents flare ups and aids cleaning. The base, again built in sturdy stainless steel has two cupboard doors and lockable wheels.

For further information contact R H Hall's office on 01296 663400, visit www.rhhall.com

Editorial contact: - Paul Williams, Value Marketing Services, 0796 607 4209, email pjpw@blueyonder.co.uk

-Ends-