



COMBI OVENS, COOKERS GRILLS & BARBECUES PUB & BAR MARCH 20TH 2017

Please attributes any quotes to Kris Brearley, Sales Director, R H Hall

How important are combi ovens, cookers, grills and barbecues to the on trade?

Barbecues may not previously have been seen as an essential item, but outdoor eating is a growing area of the UK 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.

What should operators look for when purchasing this equipment – size, energy consumption, power? How important are warranties?

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. Importantly, ensure the product comes with a full commercial warranty. Some have a lifetime guarantee! Remember that you would not buy a domestic cooker for your commercial kitchen so apply the same thought process for your outdoor Barbecue.

As with any equipment, efficiency and longevity should be key factors in a purchasing decision. Look for models with fast heat up and recovery times and those that are designed to survive the rigours of outdoor use. Look for Stainless Steel construction - including cooking grids, easy portability and quality components throughout.

What are the opportunities for outdoor catering with grills and barbecues?

The main opportunity of introducing a barbecue is that it can be used to create a completely new menu - in addition to a standard food offering - and is a great way to generate extra revenue during the Spring and Summer months. A barbecue can enhance special events or even just add an extra dimension to Summer weekends.

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 to output of any user!

However, events such as the British BBQ Battle demonstrate that Barbecue cooking need not be restricted to food served in a bun! Chefs from across the industry have been able to turn out very impressive 3 course menu's year after year and with a little bit of creative thinking venues can offer exciting menu options to appeal to a wide range of customers. Past BBQ Champion, Ben Bartlett, regularly demonstrates innovative ways to spice up your BBQ menu – Follow him on Twitter - @bbqben1 – for the latest news.

The Crown Verity range of Professional Barbecue systems includes a wide range of accessories such as griddles, steam pans and additional side burners to allow a vast and varied menu.

What can operators do to maintain their equipment? How important is staff training in this?

Regular maintenance and cleaning will help to prolong the life of your equipment, so it is very important that all staff are aware and capable of performing essential daily tasks. Look for products that are easy to clean and maintain – removable parts such as grease traps, particularly on barbecues, are invaluable.

Also consider that extra measures should be taken for equipment that will be stored outside. Look for equipment that can be easily manoeuvred for storage and purchase a purpose built cover for extra protection when not in use.

How important is staff training for safety issues?

Staff should always be fully trained on how to operate their equipment safely, to avoid injuries such as burns. Outdoor cooking may also involve greater customer interaction, so operators should ensure that measures have been taken to warn of any hot surfaces or potential hazards.

Hygiene is also of prime importance when cooking outdoors and 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.

Do you have any high res lifestyle shots of combi ovens, cookers, grills and barbecues?

Yes – some examples attached. More available on request.

For more information, visit:

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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