



## OUTDOOR BBQs

### FOODSERVICE EQUIPMENT JOURNAL – APRIL 2017

*Please attributes any quotes to Ray Hall, Managing Director, R H Hall*

- ***Outside of the typical restaurant customers my business gets, we cater for one-off events and parties. Therefore some weekends I may only need to serve a handful of covers and on others I might need to feed a party of 200 people. What size BBQ do I need to accommodate such fluctuations?***

Always look for equipment that will match your maximum required covers. This should ensure that your equipment purchase proves to be a long term investment, able to cope with demand at any event. When catering for smaller events, look for a machine that operates with individual burner controls, allowing operation of smaller areas of the entire cooking surface. Your supplier should be able to advise on the recommended machine, based on the number of covers, or output of food required.

- ***Natural gas or propane. What's better?***

Propane provides greater versatility for mobile, outdoor use. Natural gas requires a fixed supply, therefore not always suitable for equipment that is likely to need moving on a regular basis.

- ***How quickly will I be able to get an outdoor BBQ grill up to full cooking temperature? Is the length of time this takes down to the gas supply or the burners?***

The more powerful the burners, the quicker the grill will heat – each burner should have an expected btu/hr rating, to indicate the gas supply required. Models that come with a roll dome will also speed up initial heat up times, and also recovery periods which should not be overlooked. It is not unreasonable to expect a good quality commercial BBQ to heat up to full temperature in under 10 minutes.

The Crown Verity MCB range of BBQs operate using powerful 15,000 BTU/h burners, allowing the grill to heat up to full cooking temperature in less than six minutes, with amazing recover times!

- ***I have looked at stainless steel BBQs and cast iron cooking grills in the past. As a professional catering business, should I always go for the stainless steel option?***

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. Look for good portability as many barbecues have poorly constructed wheels. 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.

- ***I have heard that outdoor BBQs now come with a range of accessories that assist/enhance the cooking process. What accessories would you say I absolutely need to get the best from my BBQ?***

A BBQ that can be easily adapted with accessories will always allow for a varied menu offering and encourage menu creativity outside of standard burgers and sausages. Grills, steam pans, additional side burners and shelves for extra prep/serving space will all enhance a standard BBQ.

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. All can be fitted quickly and easily, either at the time of purchase or retrospectively to adapt to a changing menu.

- ***What sort of cleaning regime is required for outdoor BBQs? Do I follow the same approach to cleaning and maintenance that I take for indoor kitchen equipment?***

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. As with any commercial equipment, BBQs should be cleaner after each service to ensure carbon and grease do not build up.

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.

***For more information:***

[www.rhhall.com](http://www.rhhall.com), [www.crownverity.com](http://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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