

BBQ FEATURE SLTN APRIL 2020



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

- ***Is barbecue food consistently popular year on year, or does it vary depending on factors such as weather/trends etc?***

Barbecues may not previously have been seen as an essential item, but outdoor eating is a growing area of the 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. Cooking outdoors can become a regular feature during the Spring and Summer months, and perhaps even further with the right equipment! Barbecue menus can provide a great focus for special events such as bank holidays, but can also provide a great source of extra income every weekend. Few can resist the smell of a barbecue on a summer afternoon and caterers can offer a simple barbecue menu without a great deal of expense or planning, providing they have the right equipment in place. Outdoor events also often bring in new customers, particularly on sunny days.

- ***What are the essential pieces of equipment a bar or pub will need to have in place in order to prepare quality barbecued food?***

For any outdoor cooking set up, the most important piece of equipment to get right is the Barbecue itself! Provided some sort of outdoor area is available, any establishment can quickly and easily set up a barbecue for use almost immediately. Charcoal and Gas options are available, with gas options using portable gas cylinders. 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. The Crown Verity range includes both simple charcoal barbecues and versatile, portable gas options. Also available is the CVEHS hand wash station and the range can easily be paired with Simply Stainless Modular Fabrication to create a complete outdoor kitchen! With the Crown Verity Professional Barbecue range, operators can either create their own BBQ Station by combining a barbecue with stainless steel prep areas, refrigeration and even branding.

- ***What are the most popular barbecue foods in Scotland? Does this change much from year to year or remain steady?***

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 the output of any user! However, with a little bit of creative thinking venues can offer exciting menu options to appeal to a wide range of customers. Past BBQ Champion and brand ambassador Ben Bartlett, regularly demonstrates innovative ways to spice up your BBQ menu – Follow him on Twitter - @bbqben1 – for the latest news.

- ***Has the rise of vegan and gluten free food reached barbecues? Do you expect there to be a bigger demand for barbecued vegan and free-from dishes in the coming years?***

Veggie sausages and burgers are the standard go to for many caterers, but with a versatile barbecue system chefs can create an abundance of more adventurous dishes! A specific vegetarian or vegan cooking surface should be available to prevent cross contamination with meat items. Look for a barbecue with separate cooking zones to allow for this – and also independent controls to allow for the different heat settings these products may require! Vegan and free-from foods will certainly see increased demand, although perhaps not traditionally seen as typical barbecue menu items. The Crown Verity range of Professional Barbecue systems includes a wide range of accessories such as griddles and steam pans to allow a vast and varied menu, allowing chefs to create innovative dishes that step away from traditional barbecued foods. A wide range of recipe suggestions and inspiration can be found via past BBQ Champion and brand ambassador Ben Bartlett – Follow him on Twitter - @bbqben1 – for the latest news.

For more information:

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

FOR PRESS INFORMATION CONTACT:

Emma Smith – Head of Marketing - emma.smith@rhhall.com - 01296 663400

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

W: www.rhhall.com