



BARBECUE FOOD AND EQUIPMENT TUCO MAY 2019

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

- ***How can caterers be a bit different with their barbecue menus? Are there innovative recipes or ingredients they can try on the barbecue?***

By looking at a barbecue range that utilises a range of optional accessories (particularly those that can easily be removed or retro-fitted), caterers can expand the versatility of their outdoor menus and consider a wide range of recipes not traditionally seen as barbecue foods. Look for griddles, rotisseries, steam pans and additional gas burners.

We work closely with UK BBQ Champion and Crown Verity brand ambassador Ben Bartlett, to provide Barbecue cooking hints and tips, live demonstrations and recipe ideas. Follow him on twitter for the latest BBQ news - @bbqben1

- ***What veggie or vegan options are suitable for the barbecue?***

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!

- ***What equipment features should caterers look at when investing in a barbecue offer for students or other hospitality events?***

First and foremost, university 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. 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.

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 in 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 prep areas, refrigeration and even branding – or look at ready made options, such as the MBI80 which includes a 36" barbecue with side burner and storage.

- ***Please include a website address where reads can go for more info on your company***

www.rhhall.com, www.crownverity.com or our You Tube channel (search 'rhhallcatering') 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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