



# PROFESSIONAL BBQ SYSTEMS



## BEN'S BEEF RIB WITH BBQ CHILLI & ONION SAUCE

### INGREDIENTS:

1 Beef Rib on the bone - approx 3lb + 2 inches thick  
Crushed Black Peppercorns  
5ml Worcestershire Sauce  
5ml Tabasco Sauce  
20g Butter - melted  
Salt

### For the sauce:

200ml Heinz BBQ Sauce  
30g Butter  
1 Large Red Onion - sliced  
200ml Red Wine  
200ml Beef Stock  
15g Redcurrant Jelly  
1 Red Chilli - finely chopped  
Pinch of fresh Basil - chopped

### METHOD:

1. Mix the beef ingredients together and rub onto both sides of the meat. Leave the meat to stand for 2 hours, in a sealed plastic bag.
2. To make the sauce, melt the butter over a medium heat, add the onion and cook until soft. Add the wine and reduce by half, then add the stock, jelly, chilli and basil and bring to the boil. Simmer until the liquid has evaporated and the sauce has thickened. Season and keep warm.
3. Brush the meat with oil and cook on a hot barbecue or pan over a high heat, for 10-15 minutes each side, depending on how rare you like it. Transfer the beef to a board, cover loosely and leave to stand for about 10 minutes. Using a knife, loosen the meat from the rib bone, and then carve into thick slices. Serve with the sauce.

More recipes are available at [www.bbqben.co.uk](http://www.bbqben.co.uk)

## Grilled to perfection

"In all my years of championing the benefits of BBQ cooking I have used most BBQ systems on the market, however I have never come across such a fantastic system as the new Crown Verity range. The heavy duty build has been specifically developed for the professional foodservice industry and the output and performance is incredible! I am very excited about this brilliant new system and fully endorse the Crown Verity product."

**BBQ Ben Bartlett** MIH, FBII, Master C.G.C.

BRITAIN'S BEST BBQ'ER



# Professional BBQ Systems

Crown Verity provides the complete outdoor cooking system, with a range of grills to suit every user from the publican with a small outdoor space to the busy event caterer looking for the ultimate outdoor cooking station. Every model in the range is built to the same high specification using only the finest materials and workmanship throughout and has the option to be modified to suit any requirement.

## COMPLETE PACKAGE

Every grill supplied comes fully assembled with a roll dome, bun rack and single slot-in side shelf. Simply remove, unpack, connect gas feed, fire up and take your first order

## SAFETY AND COMFORT

The well designed, heavy duty handle remains cool to touch throughout operation

## POWER AND EFFICIENCY

Powerful independent 15,000 btu stainless steel burners allow the roll dome to reach full cooking temperature in less than six minutes

## ACCESSORIES

Slot together components allow you to upgrade your grill to enhance and expand your BBQ menu. e.g. Roll domes and pro series griddles can be removed in seconds and various accessories simply slide on as they are required.

**Pro Series Griddle shown.**  
For a full list of accessories see p11



## BUILD QUALITY

Constructed from 300 series top grade stainless steel, including all bolts and connector pins, for durability, ease of cleaning and hygiene.

## MOBILITY

Large (355mm) wheels and lockable castors make portability light work

## EASY TO LIGHT

A stainless steel lighter tube makes lighting simple, easy and safe. Once alight, the tube acts as a pilot light allowing the operator to turn burners on or off instantly.

## EASY CLEAN

Removable water pans catch any dripping fat and grease and helps eliminate any flare ups



## Profit generation

Detailed throughout this brochure you will see details of how many Burgers and New York Strip steaks per hour can be served using each model's output capabilities. This we hope will provide for you a gauge to the profit potential of each system. Remember that the larger models provide increased versatility, (not only larger throughput quantities) allowing different menus to be cooked at the same time. The Pro Griddle option, for example, will fry an egg or stir fry a complete meal! Note: The cooking menu & volume capabilities increase the larger sized model you choose!

The Crown Verity BBQ system will pay for itself in a very short time and become a great profit generator for years to come. A Crown Verity Grill has longevity – a 10 year warranty on the stainless burners and cooking grates speaks for itself!

For more information please call your local Crown Verity supplier or the official UK distributors sales office on 01296 663400.

**Happy BBQ-ing!!**

# mcb-30

This is our entry model, ideal for the light commercial griller or those with restricted space. Compact overall but check out the grilling area. The build quality however is not compromised and incorporates the same high quality and duty rating as the top of the range model MCB 72. Great choice for the professional domestic chef who wants to really show off to their neighbours and friends!



**A compact solution with a large grill surface – maximum returns from minimum investment**



<b>Cooking Surface</b> (W x D)	710 x 533mm	<b>Burners</b>	4	<b>BTUH</b>	64,500
<b>Overall Dimension</b> (W x D x H)	965 x 711 x 915mm	<b>Actual Weight</b> (KG)	57.6		
<b>Package Includes</b>	Roll dome, bun warmer, removable end shelf, all weather cover				
<b>Options</b>	Pro Series griddle, heavy duty rotisserie, side burner, see P11 for all available				
<b>Capacity</b>	Up to <b>210 burgers</b> / <b>175 New York rib steaks</b> per hour				

# mcb-36

Ideal for the smaller caterer or restaurateur the MCB 36 is a very capable starting point and commercial size which can be individualised by adding items from the long list of add on accessories and most of our customers do! Five burners for maximum control and impressive fast heat recovery as you would expect from the Crown Verity system. Duty and build quality once again is not compromised as this is standard throughout every Crown Verity Model. Great value for money!



### OPTIONAL SIDE BURNER

A side burner increases flexibility, providing a convenient surface to cook off sauces, adding individuality and added value to your food menu.

**A capable size BBQ system with plenty of power for fast recovery plus a whole host of add on accessories available**



<b>Cooking Surface</b> (W x D)	864 x 533mm	<b>Burners</b>	5	<b>BTUH</b>	79,500
<b>Overall Dimension</b> (W x D x H)	1118 x 711 x 915mm	<b>Actual Weight</b> (KG)	64.9		
<b>Package Includes</b>	Roll dome, bun warmer, removable end shelf				
<b>Options</b>	Sit on griddle, Pro Series griddle, heavy duty rotisserie, see P11 for all available				
<b>Capacity</b>	Up to <b>280 burgers</b> / <b>210 New York rib steaks</b> per hour				

# mcb-48

Now we're starting to get very professional and serious about BBQ cooking. This little (big) beauty will cater for the busy operator who can call on 1.2 metres of cooking surface with the ability to reach 425°C in ten minutes from cold start. This model is very popular for Golf clubs, Caterers, Social clubs and the rental/outdoor catering event industry and if you wish to get serious with some rotisserie cooking, well this is the model for you. The option of a heavy duty rotisserie will allow a large suckling pig and alike to be cooked to perfection whilst providing plenty of spare cooking grid space to throw on some additional food menus at the same time. A real crowd pleaser!



**Create a spectacle with the combination of a large cooking area and heavy duty rotisserie option**



<b>Cooking Surface</b> (W x D)	1168 x 533mm	<b>Burners</b>	6	<b>BTUH</b>	99,000
<b>Overall Dimension</b> (W x D x H)	1422 x 711 x 915mm		<b>Actual Weight</b> (KG)	79.8	
<b>Package Includes</b>	Roll dome, bun warmer, removable end shelf				
<b>Options</b>	Sit on griddle, heavy duty rotisserie, side burner, see P11 for all available				
<b>Capacity</b>	Up to <b>367 burgers</b> / <b>280 New York rib steaks</b> per hour				

# mcb-60

This one is a real favourite for the larger Caterer, Golf Club and Hotel. This extremely versatile BBQ system converts into many different cooking options on demand! We call these the combo options as its simple to slide on a pro grill for example and add or remove the dome lids to meet your food menu needs. Additional options include rotisserie and a host of other useful add ons, see inside back page for all these optional add ons. This model will be the talk of the town and by adding some Simply Stainless system table options (see p11) this can provide the ultimate outdoor cooking system. The build quality is once again uncompromised and comes with a 10 year warranty on the stainless burners and cooking grates as standard. So versatile!



**Two cooking areas provides versatility for the creative chef**



<b>Cooking Surface</b> (W x D)	1473 x 533mm	<b>Burners</b>	8	<b>BTUH</b>	129,000
<b>Overall Dimension</b> (W x D x H)	1753 x 711 x 915mm		<b>Actual Weight</b> (KG)	97.5	
<b>Package Includes</b>	2 roll domes, 2 bun warmers, 1 removable end shelf				
<b>Options</b>	Double roll dome, heavy duty rotisserie, side burner, see P11 for all available				
<b>Capacity</b>	Up to <b>420 burgers</b> / <b>350 New York rib steaks</b> per hour				

# mcb-72

Wow, take a look at this super BBQ system! This is the absolute ultimate in BBQ-ing. With a total of nearly 6ft of cooking area this model will cater for the most adventurous or largest catering event/ professional user. The versatility of this system is the same as sister model MCB 60, the basic difference is the overall size and the extra 20% BTU output. This is the master of all BBQs so go on treat yourself to the ultimate Rolls Royce of all BBQ's!

## HEAVY DUTY ROTISSERIE

The addition of a rotisserie makes this most impressive BBQ all the more impressive



The king of all BBQs!



<b>Cooking Surface</b> (W x D)	1778 x 533mm	<b>Burners</b>	10	<b>BTUH</b>	159,000
<b>Overall Dimension</b> (W x D x H)	2057 x 711 x 915mm		<b>Actual Weight</b> (KG) 114.8		
<b>Package Includes</b>	2 roll domes, 2 bun warmers, 1 removable end shelf				
<b>Options</b>	Pro Series griddle, heavy duty rotisserie, side burner, see P11 for all available				
<b>Capacity</b>	Up to <b>560 burgers</b> / <b>420 New York rib steaks</b> per hour				

# tg-1/tg-3

Tow the BBQ system to your venue, then fire up all of the large cooking area you need over six independently operated burners or set up a rotisserie hog roast option and you're ready to go in minutes. There is ample storage on board for food and drinks on both models so the system can be loaded up ready for action. TG-1 features the added convenience of stainless steel ice chests. These really are a complete outdoor cooking solution and another big revenue builder from Crown Verity. Why not take to the road with a pop up Gazebo system and serve up some great BBQ grub whatever the good old British weather!

**GREAT FRANCHISE OPPORTUNITY!**  
Create your own brand around our products



## The ultimate foodservice solution for the event caterer



<b>TG-1</b>	<b>Cooking Surface</b> (W x D)	1168 x 533mm	<b>Burners</b>	6
<b>BTUH</b>	99,000	<b>Actual Weight</b> (KG)	386.5	
<b>Overall Dimension</b> (W x D x H)		1778 x 3150 x 1321mm		
<b>Standard Features</b> BBQ system, Two stainless steel ice chests, Two stainless steel work shelves				
			<b>Options</b>	See P11
<b>Capacity</b> Up to 367 burgers/280 New York rib steaks per hour				

<b>TG-3</b>	<b>Cooking Surface</b> (W x D)	864 x 533mm	<b>Burners</b>	5
<b>BTUH</b>	79,500	<b>Actual Weight</b> (KG)	251.7	
<b>Overall Dimension</b> (W x D x H)		2921 x 3150 x 1245mm		
<b>Standard Features</b> BBQ system				
			<b>Options</b>	See P11 for all available
<b>Capacity</b> Up to 280 burgers/210 New York rib steaks per hour				

# bm-60

For real charcoal grilling enthusiasts, this heavy duty model, constructed from 14 and 16 gauge cold rolled steel with high heat enamel finish, includes quick release removable legs on castors and offers a massive 5ft of grilling area. The simple slide action grate provides three height options on the grilling surface for increased cooking temperature control. With a 10 year warranty on the cooking pit, this heavy duty system is guaranteed to be a nice little earner for many years to come!

1.5m !!!



ADJUSTABLE GRIDDLE HEIGHT

**HEAVY DUTY CONSTRUCTION**  
Easy ignite design with excellent charcoal/lumpwood cooking control

QUICK RELEASE LEGS

## Traditional heavy duty charcoal BBQ

**10 YEAR  
GUARANTEE**



<b>Cooking Surface</b> (W x D)	1524 x 610mm	<b>Finish</b>	High Heat Enamel
<b>Overall Dimension</b> (W x D x H)	1829 x 610 x 787mm	<b>Actual Weight</b> (KG)	57.6
<b>Capacity</b>	Up to <b>400 fresh burgers</b> / <b>200 fresh New York rib steaks</b> per hour		

# Accessories

A full range of slot-in accessories are available to customise your grill to your particular food service requirement:

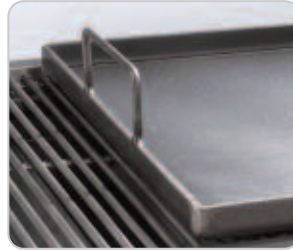
- **Front and End Shelves** - convenient work surface close to the action
- **Bun Rack** - fits within the Roll Dome, providing four levels of adjustment
- **Perforated Grill Plate** - ideal for cooking fish and vegetables
- **Rotisserie Package** - heavy duty add on to accommodate loads up to 200 lbs.
- **Griddle Plate** - great for cooking pancakes, eggs, bacon, etc.
- **Wind Guards** - helps control heat loss
- **Steam Pan Adaptor** - accepts standard pans to hold food at preferred temperatures
- **Smoker Box** - for the great taste of wood-smoked food
- **Side Burner** - for sautéing and keeping sauces hot
- **Outdoor Cover** - keeps your BBQ system clean. Available for all models.



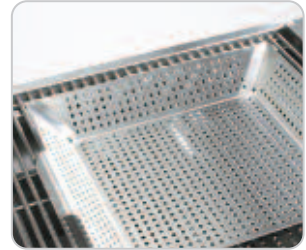
Removable End Shelf



Removable Front Shelf



Removable Griddle Plate



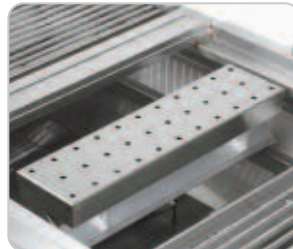
Stainless Steel Grill Plate



Wind Guard



Heavy Duty Rotisserie



Stainless Steel Smoker Box



Steam Pan Adaptor  
(PANS NOT INCLUDED)



Side Burner



Double Width Hood



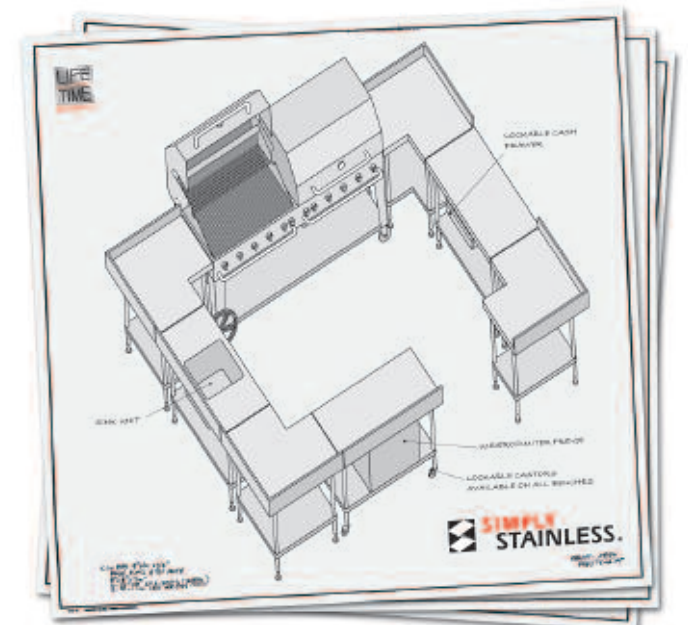
Pro Series Griddle



All Weather Cover

The **Simply Stainless** range of benches are the perfect partner to Crown Verity BBQs. Create your own bespoke outdoor cooking station from the range of top quality stainless steel benches. The Simply Stainless range shares the same surface height and is constructed from the same high quality 304 grade stainless steel as the Crown Verity range. The Simply Stainless range contains everything from prep tables with lockable drawers to fridge counters and sinks units. Because the range is flat pack it can be collapsed and stored during the low season. See the full range at: [www.rhhall.com](http://www.rhhall.com)

## The ultimate BBQ system!





At Calor we are aware that busy lifestyles don't always allow you time to collect gas cylinders / bottles, so we take away the hassle - and deliver direct.

**CALL: 0800 662 663** and our nationwide network of Calor Gas Direct outlets will be able to quote and deliver direct to your home or business



### Professional BBQ Systems

Exclusively distributed in the UK and Eire  
by RH Hall via approved dealers nationwide

Available from your authorised dealer

**Warranty:** All outdoor grill products carry a one-year parts and labour limited warranty (10 year warranty on stainless steel burners and cooking grates) from date of purchase. The warranty on Crown Verity Inc. product is extended to original purchaser and is to be free from defects in materials and workmanship under normal use for the one (1) year period. This warranty does not cover failure due to abuse, misuse, alteration, improper installation, improper maintenance, or failure to follow recommended regular cleaning.

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