

Elements

CELEBRATING OUTDOOR CUISINE

VOLUME 2



CHEF PROFILES

RHY WADDINGTON

Winged Foot Golf Club

JASON BANGERTER

Langdon Hall Country House Hotel & Spa

TED READER

Celebrity Chef & Cookbook Author

RECIPES

ROASTED LONG ISLAND DUCK BREAST

GUINNESS STOUT STEAK MARINADE

GRILLED LAMB BURGERS & MORE

CROWN  VERITY



*A recipe has no soul.
You, as the cook, must bring soul to the recipe.*

THOMAS KELLER

CELEBRATING

25

YEARS

Welcome to the second issue of Elements magazine, packed with all new articles, insights and recipes from professional chefs who enjoy using our products to create their signature dishes.

This year we're happy to celebrate a quarter century of making exceptional grills and accessories that bring all the performance of commercial kitchens to outdoor cooking, enabling both professional and home chefs to create memorable dining experiences.



Bill Verity
CEO



Andy Incitti
President



OVER A CENTURY OF QUALITY

Bill Verity launched Crown Verity in 1991 and the company has flourished for a quarter of a century with no signs of slowing down. But in fact the Verity name has stood for quality since 1857, when the Verity Plow Company was founded in Brantford, Ontario.

Over the next 150 years, various Verity-run companies continued this tradition of excellence, manufacturing everything from farm implements and aircraft components to electrical fixtures and commercial restaurant equipment. We're extremely proud of this commitment to innovation and it's what drives our company today.

INTRODUCING THE ESTATE SERIES

2016 marks another milestone for us - the introduction of our new Estate Series of residential grills. Our inspiration came from the industry itself, with chefs and distributors telling us they loved using our products at home and that perhaps we could adapt them for backyard use.

These grills feature all the durable manufacturing and professional performance of our commercial grills, but with a few esthetic tweaks and storage options designed with the homeowner in mind.

BRILLIANT ANYWHERE – EVEN THE WEB

We believe our positioning 'Brilliant Anywhere' communicates what our products deliver - a premium grill experience that enables whoever is cooking to perform to the very best of their abilities.

The same can be said for our recently revamped website. There you'll find a host of recipes and chef stories similar to what you find in these pages. Enjoy reading this issue of Elements. I hope you'll be inspired to explore the art of outdoor grilling and discover the confidence to be 'Brilliant Anywhere.'

*Some of the most pleasant times in my life
are all connected by some memory of the table.*

ANDY INCITTI

FEATURES

6

RHY WADDINGTON
Executive Chef, Winged Foot Golf Club
Above Par

12

MARGARITA TSANGARAKIS
Owner & Chef, Barangas On The Beach
A Taste of the Mediterranean

16

JONATHAN MOOSMILLER, CMC
Executive Chef, Southern Hills Country Club
Staying the Course

20

TED READER
Cookbook Author & Owner of Hoptimus Prime
Where There's Smoke...

24

JASON BANGERTER
Executive Chef, Langdon Hall Country House Hotel & Spa
Old World Charm Meets New World Cuisine

30

JERRY SCHRECK
Executive Chef, Merion Golf Club
Ready, Prep, Go

32

JEAN-CHRISTOPHE SETIN
Executive Chef, Tampa Yacht & Country Club
Rebel on a Roll

36

TONY JOY
Senior Vice President, Big Eric's Restaurant Supply
Pride & Joy

RECIPES

- 10 Roasted Long Island Duck Breast
- 15 Grilled Lamb Burger with Cheese
- 19 White Peach BBQ Chicken
- 23 Baked Sweet Potatoes with Hot Buttered Love Injection
- 29 Grilled Ribeye
- 31 Guinness Stout Steak Marinade
- 35 Branzino



ABOVE PAR

Rhy Waddington blends Down Under philosophy with award-winning cuisine at New York's prestigious Winged Foot Golf Club.

With two challenging 18 hole courses that can bring even the most experienced golfer to his (or her) knees, it follows why Winged Foot Golf Club would demand the same level of perfection, intensity and dedication from its Executive Chef. Among the many tournaments the club has hosted since its inception in 1921 are five U.S. Opens, two U.S. Women's Opens and a PGA Championship. Suffice it to say that golf royalty has passed through its gates: Arnold Palmer, Jack Nicklaus, Fuzzy Zoehler. And one culinary superstar – Rhy Waddington.

RHY WADDINGTON
EXECUTIVE CHEF
WINGED FOOT GOLF CLUB

SPECTACULAR PERFORMANCE

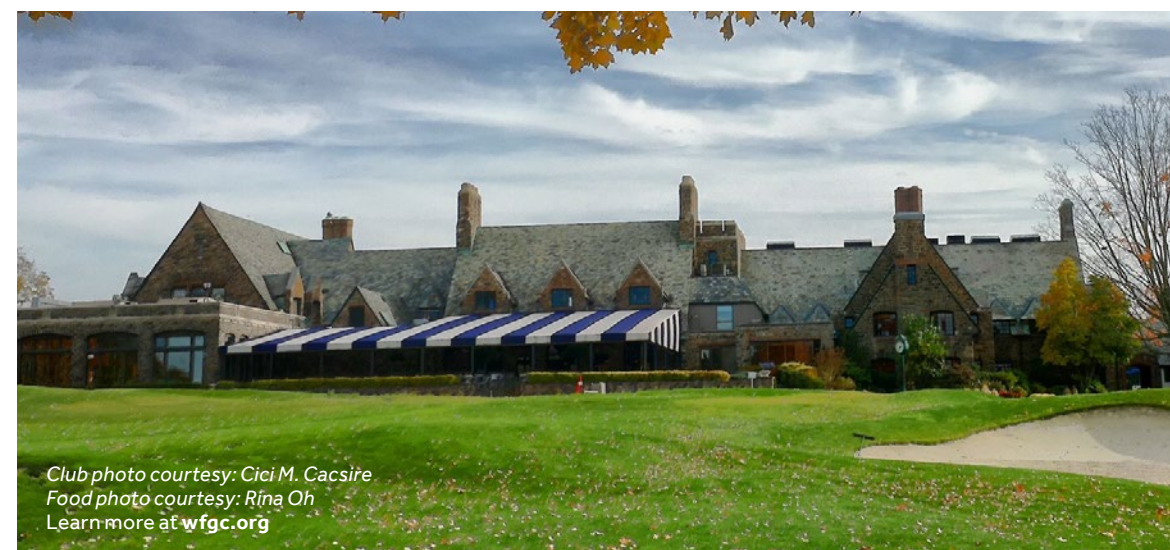


RHY IN REAL TIME

Rhy Waddington's culinary stardom was established in his native Australia where his innovative style was recognized with many distinguished awards. He opened Waddington's at Kergunyah, a still-thriving farm-to-table restaurant on his parents' 850-acre property which has been featured in numerous national and international media publications including Alpine Style, Country Style and Essentials Magazine. After a stint in San Diego, Rhy was hired as Executive Sous Chef at the prestigious Winged Foot Golf Club in 2009 and was soon promoted to Executive Chef. In 2013 he was honored with an invitation to cook at the famed James Beard House in New York City, the first chef from a private club to do so.

Presiding over the kitchen at Winged Foot is a culinary coup for Rhy Waddington, a native of Australia who grew up on an 850 acre property complete with gardens, orchards and a family restaurant (Waddingtons at Kergunyah). But long before his modern approach to classic cuisine was impressing the distinguished palates at the golf club, Rhy was honing his skills at restaurants across Australia and the U.S. While he takes food presentation to a level that few can surpass, he is always keenly aware of his ultimate goal: giving guests a gastronomic experience to remember.

Rhy got his love of cooking from his mother at a very early age and it was further fueled by his parents' love of traveling. "When I was young, my parents packed up the family and we travelled around the world in ten months. It was an amazing experience," he recalls. Travel and cooking were a good combination for Rhy who came to respect not only the many different cultures, but also to appreciate the exotic flavors and wide variety of food dishes that were available for the tasting. He loved the notion of being able to take simple ingredients from a garden and make



Club photo courtesy: Cici M. Cacsire
Food photo courtesy: Rina Oh
Learn more at wfgc.org

something with them. "I started cooking for myself more often and then I started cooking for my family."

While barely a teenager, Rhy worked at his parents' restaurant during school holidays. What started out as just a job turned in to something more. "I loved the rush. It was an experience for me." His father, however, wanted to make sure his son knew what he was getting into. "He sat me down and asked me if I knew what kind of career I was

considering, the work, the long hours." Rhy knew and didn't care. It was what he wanted to do. Before he was 16, he was already apprenticing. He admits the first few years, even well into his 20s, were tough but his passion kept him going.

Rhy spent time traveling up the east coast of Australia then returned to Melbourne, reconnecting with the

first chef he ever worked with, Noelle Quinn. Together, they began working on solving an issue facing many chefs: food logistics. "Everyone wants to do farm to table, but it's not that easy. Fresh, local and natural are what we – as chefs – aspire to, but we know that accessing that can be a challenge." The logistics were the catalyst for setting up a local farmers' market in the northeast corner of Victoria, (the state Melbourne is located in). "We wanted to connect the people who wanted to cook fresh and local with the people who supplied the food that was fresh and local." Their combined efforts garnered Rhy further praise and recognition and helped turn the area into a major food destination.

Fresh, local and natural are still important to Rhy. Living in New York means he is, to some degree, at the mercy of the seasons and with the golf course being semi-seasonal, Rhy knows he has some quiet time in the early part of the year to prepare for the busy months ahead. He changes the a la carte menu every week, maintaining popular items but switching out another 20 dishes. "This gives me the flexibility to adapt to what the local suppliers have on hand. Whatever's in season and whatever's the best, that's what goes on the menu."

When it comes to grilling, Rhy boldly notes that "the barbie" (as the grill is called Down Under) is a natural for him as a native Aussie. "Grilling was a part of summer." At the golf club, where corporate events can run from 150 to 400 people, Rhy depends on all four of his Crown Verity grills to help him do the job. "The grills are incredibly durable," he says. "We'll get them serviced at the start of the year and they're fired up all the time after that. I trust them completely." He notes one of the greatest features about a Crown Verity grill is its ability to get to a very high heat that lets him get a nice crust on whatever he's cooking. The grills stay hot and can recover quickly. "You can turn off the grill then turn it on a while later and it's nearly instant heat, it's that quick."

The grills come in particularly handy at the club's turn stations, which are actually part of the golf course. Situated at the half-way point of the 18 holes (there are two courses at Winged Foot – the East Course and the West Course), a turn station is a place for golfers to tuck in while waiting to play through. Rhy makes sure they're never disappointed: fish, lobster, pulled pork, leg of lamb, suckling pig and even the lowly hamburger have been done to perfection on the club's Crown Verity grills. "Grilling," he says simply, "adds a totally different dimension to any food experience."

Call it a perfect storm of culinary achievement: the prestige of the Winged Foot Golf Club, the talent of an award winning chef and the unmatched performance of a Crown Verity grill. 🍷



Charred Octopus

ROASTED LONG ISLAND DUCK BREAST

6 duck breasts
1 tsp Chinese Five-spice
Salt and pepper

Score the fat of the duck breast, season with salt, pepper and Five-spice. Cook skin side down on Crown Verity grill for 8 minutes. Turn and continue cooking for 3 minutes. Let rest for 7 minutes.

ROASTED HEIRLOOM BEETS

12 heirloom beets with leaves
2 cloves garlic
5 tbsp extra virgin olive oil
1 sprig thyme
1 sprig rosemary
Sea salt and cracked black pepper

Wash beets and remove the leaves for sautéing. Mix beets, garlic, thyme and rosemary. Toss with olive oil and season with salt and pepper. Wrap the beets in the aluminum and place on the resting shelf of Crown Verity grill. Close the grill and roast at 350° for 1 hour. When beets are cooked peel the outer skin and cut in half. Set aside for plating.

FRENCH LENTILS

8 oz du puy lentils
2 qt chicken stock
1 carrot
1 celery stalk
1 Spanish onion
3 sprigs of thyme
2 x 2 in. piece applewood smoked bacon

Peel carrot, celery and onion. Add lentils, stock and vegetables to a heavy base saucepan. Cover with chicken stock and add bacon and thyme. Bring the lentils to a simmer and cook for 20 minutes or until just tender. Remove from heat and strain the liquid off.

SPICED CARROT PUREE

4 washed and peeled carrots
1 Vidalia onion
¼ tsp Chinese Five-spice
¼ tsp ground turmeric
3 oz unsalted butter
2 qt chicken stock
Salt and pepper to taste

Peel and cut carrots into 1 inch pieces. Slice onions and cover with chicken stock in a medium stainless steel pot. Add spices and bring to a simmer. Cook until carrots are soft. Strain and reserve cooking liquid. Put carrots and onions in a food processor; add cooking liquid a little at a time until you get a smooth purée. Add diced cold butter and season to taste (the butter adds depth and gives the purée a silky finish).

PICKLED MUSTARD SEEDS

1 cup champagne vinegar
1 cup sugar
1 cup water
1 cup mustard seeds

Combine vinegar, sugar and water and cook for ten minutes. Pour over mustard seeds and cool. The mustard seeds will last for a month in the cooler.

SHERRY SAUCE

6 qt brown veal stock
3 qt brown chicken stock
5 Vidalia onions, sliced
2 cloves of garlic
2 qt sherry wine
1 qt of sherry vinegar
6 sprigs thyme

Sweat onions and garlic until transparent. Add sherry wine and vinegar and reduce by two thirds. Add stocks and bring to a light simmer. Reduce by two thirds, continually skimming to remove any impurities. Once reduced add the fresh thyme and let sit for 30 minutes. Strain through cheese cloth three times.

PLATING TIPS

Sauté the beet greens with a little olive oil, salt and pepper. Heat the lentils with a little sherry sauce to glaze. In a medium bowl or plate, spoon the carrot puree, add a spoon of lentils, sautéed beet greens, a teaspoon of pickled mustard seeds and the roasted beets. Slice the duck breast and garnish with the roasted beets. Finish with the sherry sauce.



With three generations working under one roof, it can get a little crazy at times but Margarita Tsangarakis wouldn't have it any other way.

A TASTE *of the* MEDITERRANEAN

Take a stroll along the beach in Hamilton, Ontario and you'll find Barangas. Famous for its Mediterranean dishes and European charm, it's been a dream come true for owner and chef, Margarita Tsangarakis.



MARGARITA TSANGARAKIS
OWNER AND CHEF
BARANGAS ON THE BEACH

ALL IN THE FAMILY



MEET MARGARITA

As a young girl growing up in Greece, Margarita recalls being sent off to church every Sunday by her father and coming home to a kitchen filled with pots and pans and a table piled high with amazing meals. Her father later opened a beach-front restaurant where Margarita and her husband, Alex, spent a summer working for him. In the late 80s and now living in Ontario, Margarita – who was then a travel consultant – and Alex decided to open their own restaurant called “It’s All Greek To Me.” Walks along the local beach would take them by an old schoolhouse that they fell in love with and often wondered what would happen if they ever got the chance to buy it. As luck would have it, a few years later, the old schoolhouse came up for lease and Barangas (Greek for beach hut) was born.

“For us, Barangas has always been about more than just having a restaurant,” says Margarita. “It was about creating an experience. Food and people just go together naturally. There’s such a connection there.”

Considering the popularity of the place, it’s easy to see that Margarita and her husband, Alex, and their family have succeeded in creating something special. What sets Barangas apart? Location might have something to do with it: beachfront restaurants in Hamilton are a rarity. But there’s more to it than that. The setting, the atmosphere, the menu and that feeling of family combine to appeal to all ages. “I cater to everyone,” says Margarita. “From babies to 90 year-olds. Everyone is welcome here – family gatherings,

business lunches, weddings, even corporate team building.” The idea behind Barangas was to give customers a mini-vacation of sorts, a notion that came from Margarita’s background as a travel consultant. (“Food and travel go hand in hand.”) The décor is a delightful blend of corrugated roofs and cathedral ceilings with touches of Mediterranean accents. The view of the lake further adds to the charm and the menu has a strong focus on Mediterranean food. Margarita loves the freshness and simplicity of it. “You know what you’re eating,” she says. “When you can distinguish the different flavors that – to me – is the essence of cooking.” Her approach is equally as simple: she uses recipes that have been with



her for years. “I might tweak them a bit, change them up but it’s just enough to give them a modern twist.” Cooking for Margarita is, well, a work of heart. “I love to cook,” she says simply. “It comes from my soul. Running the restaurant means I may not get to spend as much time in the kitchen as I used to but I still love being involved.” That passion has also served her well in other areas. She runs a chef’s challenge for corporate parties (done with the help of her Crown Verity grill) and is often invited to local kitchens for large supermarkets in the city.

I'VE BEEN USING MY CROWN VERITY FOR TWENTY YEARS. THEY'RE THE BEST.

While she finds cooking indoors very rewarding, Margarita has a special fondness for grilling. “I don’t feel like I’m working when I’m outdoors,” she says. It’s also, she adds, the perfect opportunity to interact with her customers. The staff at Barangas use an MCB-72 that has been fondly nicknamed “The Monster”. “They’re the best grills around. I’ve been using my Crown Verity for twenty years,” says Margarita. “They’re strong, powerful and stand up to anything. We use our grill every day in the summer for all kinds of

events – volleyball tournaments, corporate parties – and there could be from 30 to 300 people being served.” In fact, for the past five years, The Monster has cooked 800 burgers in one day during McMaster University’s Frosh Week. The dual control panels are just one of the features that Margarita loves about her Crown Verity grill. “Sometimes, we’ll cook a variety of BBQ items and we’ll often have two chefs there. One chef on one side can be cooking with medium heat and the chef on the other side can be cooking with high heat.”

Her personal preferences for cooking on The Monster include meat and vegetables. Her lamb burgers (“What can I say? I’m Greek. I like lamb.”) are a favorite, perhaps partly due to the fact that they’re stuffed with Kefalotyri, a sharp-flavored Greek cheese made from sheep or goat’s milk. With Baranga’s celebrating its 25th Anniversary in 2016, Margarita has a lot of events planned for the summer and is looking at adding the rotisserie to her grill. (“There’s likely going to be a lot of souvlaki around.”) Whatever happens to come her way, she knows The Monster will be up for it. “I’ve never used any other grill. Why would I when I know this is the best product out there.” 🍴



THIS IS THE ROTISSERIE ON MARGARITA'S WISH LIST

See page 57



GRILLED LAMB BURGER WITH CHEESE

- INGREDIENTS**
- ½ lb lean ground lamb
 - ¼ cup finely chopped white onion
 - 1-2 gloves of finely chopped garlic
 - 1 tbsp finely chopped flat parsley
 - 1 tbsp finely chopped mint
 - 1 tsp dried oregano
 - ¼ cup bread crumbs
 - Salt & pepper to taste
 - 1 egg
 - 4 oz of Kefalotyri cheese (popular Greek sheep’s milk cheese) cut in 6 equal pieces.

DIRECTIONS

In a large bowl, combine the first eight ingredients, add a lightly beaten egg. Mix all together (be sure not to overwork the mixture). Form the lamb mixture into 6 patties.

To add the cheese, hold each patty in the palm of one hand, place the cheese in the center and press down until is no longer visible (you might have to re-shape the patty if it has lost its round shape). Grill the burgers on medium heat for 4-5 minutes on each side.

CHEF FEATURE / Jonathan Moosmiller, CMC

STAYING *the* COURSE

Executive Chef Jonathan Moosmiller opens up about his commitment to his craft and how he applied that to earning his Certified Master Chef designation and his tenure at Southern Hills Country Club.

JONATHAN MOOSMILLER, CMC
EXECUTIVE CHEF
SOUTHERN HILLS COUNTRY CLUB

MASTER CHEF IN THE HOUSE



MASTER FILE ON MOOSMILLER

It was working in a little family eatery owned by family friends where Jonathan got his first taste of the restaurant life. From washing dishes he moved up to cooking, but still didn't really consider it a career choice until a teacher in high school pointed out his natural aptitude and suggested he enroll in culinary school. After graduating, Jonathan embarked on a career that has taken him from Paris to New York and finally to Tulsa, Oklahoma where he is Executive Chef at Southern Hills Country Club. He truly enjoys the role and says he's been fortunate to have had the guidance and mentorship of some great chefs along the way. A core value he lives by is one ingrained into him by those mentors: "Stay the course, focus on your craft and you will really learn how to cook."

There are fewer than 70 Certified Master Chefs in the United States. and Jonathan Moosmiller is one of them. Why are there so few? It's the highest recognition that a chef can receive and offers one of the toughest challenges they'll ever face. The grueling eight-day exam offered by the American Culinary Federation (ACF) has tested many a chef's skills and ability to perform under stress. Jonathan says, "It's really about how you manage yourself and your time and how you interact with – and leverage – others around you." For Jonathan, it was something he always wanted to do. It was his way of recognizing the chefs who had mentored him over the years – most of them were CMC's – and he felt this would be a great way to honor them and the training they gave him. He studied for six months, spending every day reading and learning about cuisines that he didn't cook on a regular basis. "I wanted to know what was in their pantries – the spices, the staples." It was while he was studying that Jonathan realized how much he didn't know about food and that it would be virtually impossible for him to learn everything. Instead, he focused a lot of his attention

on the bigger challenge of mental preparation. "I had to figure out how to organize my mind, to get to a point where I would be comfortable enough to handle the tasks that would be given to me." Staying focused, being mentally prepared and disciplined enough to handle the rigors of the chef's role are critical for Jonathan. In the kitchen, he says, there are so many things going on that one can't help but be focused. "You need to find a balance where you're not getting burned out, when you know you need to take a break." If it sounds like he's speaking from experience, it's because he is. "I'm probably one of the last of a generation of classically trained chefs, where you'd often put in 60 plus hours a week." With a younger generation of chefs preparing to enter the market, Jonathan knows there's a shift about to take place. For him, the hours he put in were all about learning. The kitchen is tough, rigorous and demanding: it requires discipline. "We did what we were told because we knew it was part of that process." At the same time, he recognizes that many younger chefs prefer not to learn this way; they're looking for more balance and want to

WE MOVE IT ALL OVER THE PROPERTY AND IT WORKS BEAUTIFULLY EVERY TIME.

progress faster. So how he was taught and how he teaches now are quite different. Younger chefs have access to the digital world, which has opened up a virtual library of resources for them. But Jonathan also believes that, as a chef, "You need to put in the work. There's no book or video that can replace true experience." Experience is key to success. For those cooks coming up through the kitchen now, Jonathan feels they should have both a strong foundation and good technique in place before they can fully appreciate cooking philosophy and how to apply their knowledge in order to achieve the outcome they want.



Photo courtesy:
Southern Hills Country Club
Learn more at southernhillsccl.com

His cooking philosophy is and always has been about simplicity and elegance. "I buy the highest quality ingredients that I can get. And I make sure those ingredients are handled and cooked properly." With his kitchen serving 90,000 meals annually, he's also committed to local, fresh and seasonal – "I'd be hard pressed to find someone who doesn't believe in this these days" – a commitment that's presented him with a few challenges of its own. "We need to bring back the small, local farmer," he says. "Managing supply is difficult. Having access to local food is also tough. There just aren't enough local farmers around to be able to provide these products." With the shortage of farmers, he's encouraged when he hears of people entering the industry and notes there's a ranch close to the club that supplies him with beef for the restaurant. That beef is just one of the many things Jonathan loves to cook on the club's Crown Verity grill. Grilling, he points out, is part of his job as a chef. "Plus I love it," he adds. "It's that primal connection between man and fire." The club's Crown Verity grill has cooked a lot of food over the past few years and Jonathan couldn't be more pleased with its performance. "We move it all over the property and it works beautifully every time." The grill, he adds, really does help to make his job that much easier. Ask him what his favorite features are and he doesn't hesitate in answering. "Consistent heat, durability and its ability to heat up quickly. I've used other portable grills, but it's been the best by far." 🍷

WHITE PEACH BBQ CHICKEN

SERVES 4

1 whole chicken, 6 oz baby arugula
4 cherry tomatoes, halved
2 oz pickled red onions

WHITE PEACH BBQ RUB
8 oz Spanish paprika
7 oz sugar, 7 oz brown sugar
3 ¼ oz ground black pepper
2 ½ oz onion powder, ½ oz garlic powder
½ oz red pepper flakes, ½ oz ground dried thyme
½ 28 oz can Lipton Instant Peach Ice Tea mix

Combine and mix well until blended.

PEACH TEA BBQ SAUCE
2 cups peach tea, 1 cup white peach purée
¼ cup peach tea vinegar
½ tsp each onion powder and garlic powder
¼ tsp each celery salt and black pepper
¼ cup peach brandy
Mayonnaise as needed

Combine the ingredients and simmer for 30 minutes. Cool and mix appropriate amount needed 50/50 with mayonnaise. Thin with peach tea as needed and drizzle over chicken before serving. This is like a butter sauce as it will break if heated so must be served room temperature at best.

DIRECTIONS
Remove back bone from chicken and lay flat on tray. Tuck wings behind themselves to secure in place. Season the chicken liberally with the White Peach BBQ Rub and allow to sit for up to 30 minutes before cooking.

Grill the chicken on a preheated grill until cooked through. Remove the chicken from the grill and dip into the sauce. Place onto a plate with the baby arugula, two pieces of tomato and a pinch of the pickled red onions.

Drizzle a little of additional sauce onto the chicken and serve immediately.

WHERE THERE'S SMOKE...

Author of more than 20 cookbooks, owner of more than 40 grills and the mastermind behind a souped-up fire truck named Hoptimus Prime, Chef Ted Reader talks about his undying passion for all things grilled, smoked, charred or baked.



TED READER
CELEBRITY CHEF &
COOKBOOK AUTHOR
OWNER, HOPTIMUS PRIME

...THERE'S A BIG RED FIRETRUCK



A PRIMER ON READER

Known as the ‘Godfather of the Grill’, Ted’s charm and fearless culinary spirit has led him to become an award-winning chef, author of 21 cookbooks and food entertainer. He owns a handful of BBQs and smokers and recently added a 1972 Ford Seagrave pumper truck to his collection dubbed Hoptimus Prime. A catering kitchen on wheels, Hoptimus Prime specializes in beer and BBQ. It carries two 48 inch Crown Verity grills along with a custom barrel smoker rotisserie and sports an upper party deck, a full sound system, a flat screen TV and a fridge unit holding up to eight kegs of beer. Profiled in 2014 on Discovery Planet’s “Extreme Machines,” Hoptimus Prime is in huge demand for tailgating parties, special events and catering.



Learn more at tedreader.com

If you ask him what he likes most about grilling, Ted Reader doesn't mince words. "It's a guy thing. It's a very primal sort of activity. There's the aroma from the smoke, the flavor, the sizzle. I've never considered cooking to be a chore. It's always been pure enjoyment for me." As if any further proof of that is needed, consider this: when people are under stress, they might go for a walk, meditate or read a book. When Ted Reader is stressed, he fires up the grill. "I've always loved food. How it looks, how it grows, how it ripens. I'm always

looking for big flavor. For me, every meal should be better than the last one. I also have a lot of respect for food – where it comes from and how it's processed." That love and respect started early. His father and grandfather encouraged him to follow his dream. "Food has always been part of our family's life," says Ted. "It's about community, sharing, being part of something." A natural people-person, Ted found his calling not just with cooking but with teaching as well, making time to coach young,

CROWN VERITY IS THE PERFECT GRILL FOR THE FOOD SERVICE INDUSTRY. ON ONE OF THEIR BIG GRILLS, YOU CAN DO 48 BURGERS AT ONE TIME.

innovative chefs who are just starting out. He's also a savvy businessman, keeping a finger on the pulse of the food industry. "I like to know who's making what and where." The first time Ted cooked on a Crown Verity gas grill was at a golf tournament back in the mid-90s. "That grill got hot – smoking hot – real fast." He was impressed not just with the heat but also the consistency

of it and how it allowed him and his team to efficiently get through burgers and hot dogs at a much quicker rate. "The grill is perfect for the food service industry," says Ted. "I tried out a Crown Verity grill and loved it so much, I bought another one." His backyard and deck are packed with grills. They have to be. When someone asks him what it's like to cook on a certain product, Ted wants to be able to give a knowledgeable answer.

He also wants people to know that grilling isn't just a May to September activity. It can be done all year long. Ted himself cooks outside at least three times a week, usually more. "Crown Verity grills are ideal for this because they get so hot, especially if they're hooked up to a gas line. On one of their big grills, you can do 48 burgers at one time." He adds that if a person is well-organized, they can expect to get hundreds of burgers off those grills in no time." He also recommends keeping it clean. "A clean grill is a hotter, healthier grill."

So what does Ted love to cook on his Crown Verity grills? "I'm a meat guy. I love cooking a good steak. I like to keep things simple, too. I believe in letting the food stand out on its own." "For me, when it comes to grilling, the food is the hero." 🍖



TED BBQS ON A 48" BUILT-IN
[See crownverity.com](http://See.crownverity.com)



BAKED SWEET POTATOES WITH HOT BUTTERED LOVE INJECTION

SERVES 4
WHAT YOU NEED: *Injection syringe*

INGREDIENTS
4 sweet potatoes
½ cup butter
2 tbsp buckwheat honey
1 oz spiced rum
1 tbsp orange juice
Kosher salt to taste

DIRECTIONS
Fire up your grill to 450–550°F (230–290°C). Place the sweet potatoes onto your grill and close lid. Grill-bake potatoes for 40–60 minutes or until they are tender when pierced with a knife.

While the potatoes are baking, prepare the butter mixture by placing the butter, buckwheat honey, spiced rum and orange juice into a small saucepot and heat until the butter is melted. Season to taste with a little kosher salt. Stir and set aside, keeping warm.

When the potatoes are baked and tender, suck up the warm butter honey rum mixture with your injection syringe. Plunge the needle into the center of the hot potato and press the plunger on the syringe, injecting the warm butter mixture into the center. Repeat with remaining potatoes.

Cut open each potato and watch the hot buttery steam rise from the hot flesh. Serve immediately.

OLD WORLD CHARM MEETS NEW WORLD CUISINE

Situated on a 75 acre estate and with more than one hundred years of history behind it, Cambridge's Langdon Hall Country House Hotel and Spa is renowned for its cuisine, thanks to award-winning Executive Chef Jason Bangerter.

Inspired by the seasons,
the cuisine at Langdon
Hall can be summed up
in three simple words.
Fresh. Local. Sustainable.



JASON BANGERTER
EXECUTIVE CHEF
LANGDON HALL COUNTRY
HOUSE HOTEL & SPA

THE BEST OF BOTH WORLDS



THE BANGERTER BIO

Jason Bangerter’s pursuit of culinary excellence has taken him to Paris, London, Berlin and Olten, Switzerland. In addition to receiving numerous awards and accolades for his outstanding achievements in the kitchen, since 2013 he has been the Executive Chef at Langdon Hall Country House Hotel and Spa in Cambridge. Under his guidance, the restaurant has been recognized by the CAA with a Five Diamond Award for Excellence, the only restaurant in Ontario to receive such recognition. Most recently, Jason was awarded the Relais & Chateaux Rising Chef Trophy and was the only Canadian Chef to be selected to participate in the 60th Anniversary celebration of Relais & Chateaux’s Gourmet Fest in Carmel-By-The-Sea, California.

“The cuisine at Langdon Hall starts by looking out our kitchen windows,” says Executive Chef Jason Bangerter. “We’ve got huge gardens that grow a lot of the food that’s used daily in our dishes.” Jason credits head gardener Mario Muniz as being the creative force behind Langdon Hall’s bounty of fruits, vegetables and herbs. There’s also wild produce growing in abundance on the hotel’s 75 acre property. For Jason and his staff, this provides a much sought-after but often elusive goal in food preparation:

direct access to food that has been locally grown. “Fresher is always better,” says Jason. “The closer to home you can access your food, the less travel time is involved which means you’ll have a fresher product.” Local to Jason also means supporting the community in various ways. “We’ve built relationships with local farmers, foragers and artisans who support our philosophy of providing wholesome, natural products that have been prepared with care and respect.”



Profile photo courtesy: Bruce Zinger
Learn more at langdonhall.ca



THESE GRILLS
MAKE COOKING
OUTDOORS SO
PLEASURABLE.
I LOVE THEIR
SIMPLICITY AND
THE AMAZING
HEAT THEY
GENERATE.

That care and respect resonate a lot with Jason, especially when it comes to food sourcing and preparation. As someone who depends daily on the environment for his food sources, he notes there’s an increased awareness among the

general population about the food that is eaten, where it comes from and how it’s processed. “More and more people are taking an interest in sustainability, eating fresh and local.” Jason himself is very committed to environmental sustainability and notes that he participated in the first ever National Sustainability Seafood Day held recently in Vancouver, an event that gave him the opportunity to fish with renowned sustainability expert, David Suzuki. Cultivating relationships and learning about sustainability were two things Jason discovered at an early age. He grew up knowing he wanted to be a chef, a demanding career that depends on others to help one achieve culinary distinction. Both of his parents were, in his own words, “wonderful cooks” and he



JASON ENJOYS COOKING
ON A 72" MOBILE GRILL

See page 49

spent summers with his family in Nova Scotia. It was there where he learned to appreciate not just the art of preparing and cooking food, but also the strong emotional connection that it could have for people. Creating that connection is what makes all the difference for Jason. “It’s about more than just combining ingredients,” he says. Maybe that’s one of the reasons why he loves the Summer BBQ Series at Langdon Hall so much. “It’s a wonderful way to



experience the property in a more casual, outdoor setting." To help prepare a menu that features local fruits, vegetables and other fare, Jason collaborates with guest chefs, fishermen, artisans and farmers – no small feat considering the hotel is located in a forest, some distance from a major city and is, in Jason's own words, "...off the grid."

It's also a great opportunity for Jason to show off the gleaming elegance and cooking power of his Crown Verity. "These grills make cooking outdoors so pleasurable. I love the simplicity and the amazing heat. The grill gets hot fast, holds the heat and won't cool down even after it's reached its peak temperature." One of his favorite accessories is the griddle. "It's perfect for searing more delicate foods like fish."

While he'll grill almost anything, Jason's favorite is meat. He has a particular fondness for Ontario beef and one of his signature dishes features grilled rib steak with charred onion and wild mushrooms. "With some natural juices and fresh thyme, it's heaven," says Jason. "The only thing missing is a glass of wine." 🍷



HEAT IN THE HALL

See page 59



GRILLED RIBEYE

SERVES 2

"We are fortunate in Cambridge to be surrounded by some fantastic farm land providing us with incredible seasonal ingredients. Here is a great dish utilizing a local cattle farm, our own garden onions and foraged Ontario mushrooms. All available at local farmers markets throughout late summer and into fall."

– Jason Bangerter

INGREDIENTS

2 -10 oz bone-in, 1 in. thick, aged ribeye steaks

Rub with a clove of thinly sliced garlic.

Marinate overnight in canola oil, two sprigs of chopped thyme and fresh cracked black pepper.

1 bunch thyme

½ cup melted butter

2 cloves garlic

Kosher salt

Fresh ground black pepper

1 tbs canola oil

DIRECTIONS

Heat up the grill. Clean with a grill brush and wipe with an oiled towel.

Season the steaks on both sides with salt. Add more fresh cracked pepper if desired.

Grill the steaks about 3 minutes per side depending on your preferred doneness (medium rare – 129° F).

Brush the grilled meat with the melted butter using the bunch of thyme as a brush (leftover thyme after brushing can be used in a foil package to cook onions).

Remove from the grill and rest 8 minutes before plating.

JERRY SCHRECK
EXECUTIVE CHEF
MERION GOLF CLUB

READY, PREP, GO.

SCHRECK'S STORY

There's busy and then there's Jerry Schreck busy. When he's not preparing haute cuisine for members at Merion Golf Club, where he's currently Executive Chef, Jerry writes monthly articles for Club & Resort Magazine and, since 2009, has been a Program Coordinator for Club & Resort's annual "Chef To Chef" conference. His impressive background includes assisting with the culinary arrangements for notable events like the PGA Golf Championships, U.S. Open golf and tennis championships, the Grammy Awards and Academy Awards Governors Ball Dinners. He's also been featured on The Food Network's "Best Of" series as well as "Ready, Set, Cook."



What keeps Jerry Schreck going? It's simple. He's passionate about the world of food prep, an activity that also includes cooking on a Crown Verity grill. Elements Magazine sat down with Jerry to find out how he applies his own "local, seasonal" philosophy to cooking and why grilling makes everything better.

The paths that people take to achieve career success often start with an interesting background story. What's yours?

I grew up in a hotel at the Jersey shore. Our family had two hotels there at a place called Spring Lake. My grandmother was a cook, my mother was a chef. I was basically born and raised in that environment. I was making salads and washing dishes when I was nine or ten. I cooked in several places there over the years.

So you knew at a fairly young age what you wanted to be when you grew up?

It was a given, really. From Spring Lake, I went to culinary school at Johnson & Wales in Providence, Rhode Island.

Part of food prep involves grilling. What do you like about grilling?

Grilling excites people. It's like an open kitchen. At Merion, we have a large pavilion, so it's open air. We don't use chafing dishes. We take food right off the grill so we can put it on someone's plate.

What do you like most about cooking with Crown Verity grills?

They are so dependable, really well built. Better than anything we've had before. I really like their maneuverability, which comes in handy at the club because I can't store the grills where we use them; they have to be put away.

So mobility and dependability are important for you. Anything else?

They're easy to light plus it heats evenly, which is important for grilling. There are lots of other grills out there that may seem similar to a Crown Verity, but none of them work as well.

Do you use any specific Crown Verity attachments?

I really like their flat top griddle. It's so versatile. I can sear some skewers on one side and then I can move them to the other side to finish. There are a few things that don't grill well and this griddle lets me adapt for that.

You embrace the philosophy of preparing and serving foods that are local and/or seasonal. What does this mean for you personally?

I think it's something that a lot of chefs aspire to. We want to serve outstanding food on a consistent basis. We want to give people the tastiest, most appealing dish that we can and that usually means that the food we use is local. It doesn't take a lot of time to get to us and it's also seasonal which means we're using the foods that local vendors bring to us.

What do you enjoy grilling the most?

Meats and seafood, mainly. I've got a stout marinade that works great on all meats but it's absolutely amazing on beef. 🍷



GUINNESS STOUT STEAK MARINADE

- INGREDIENTS**
4 oz Worcestershire sauce
4 oz soy sauce
1 cup molasses
1 lb brown sugar
1 tsp freshly ground black pepper
1 tbsp red pepper flakes
5 or 6 cloves garlic, smashed
2 cans stout (recommended: Guinness)

DIRECTIONS
In a large bowl whisk together the Worcestershire sauce, soy sauce, molasses, brown sugar, pepper, pepper flakes and garlic. Add the stout – be careful as it will foam up. There is really no need to add salt as that's provided by the soy and Worcestershire sauce.

Pour the marinade over the tips and gently stir to coat evenly. If you don't use all the marinade, it will keep for two weeks, refrigerated in an airtight container.

Refrigerate the meat for 8 hours or overnight (refrigerated, it will keep for 4 or 5 days) and then cook as desired.

REBEL ON A ROLL

How the son of a butcher and a former paratrooper channels his passion and defiance into creating culinary coups at the Tampa Yacht & Country Club.

JEAN-CHRISTOPHE SETIN
EXECUTIVE CHEF
TAMPA YACHT & COUNTRY CLUB

MAKING HIS OWN RULES



SETIN'S CV

Jean-Christophe's love for food began behind the counter of his father's butcher shop in Nice, France. "The idea of taking raw ingredients and making them into a food dish that could positively affect someone's day really appealed to me." He went on to earn his Bachelor's in Specialty Cuisine from Ecole Hoteliere de Nice and trained at Three Star level in some of the most prestigious establishments on the French Riviera. In 1992, he served as a paratrooper in the Pyrenees. He came to the United States in 1995 and worked for several private French restaurants in Florida and Colorado, including Le Gourmand in Denver and The Left Bank in Vail. In 2007 he accepted the Executive Chef position for the Tampa Yacht and Country Club where he currently works.

Growing up in the south of France, Jean-Christophe Setin didn't always want to be a chef. His original plan was to follow in his father's footsteps and become a butcher. A self-proclaimed rebel in school – "I was a wild child; I didn't like following rules" – he quit at age 13 but returned and graduated. During this time, he worked in kitchens and restaurants and by 16, he was employed in his father's butcher shop. The problem was those 3 AM meat runs soon lost their appeal and he knew it was just a matter of time before he would need to move on. Then his mother intervened. "She basically sat me down one day and told me I needed to figure something out and fast." He went on to earn his Bachelor's in Specialty Cuisine from École Hoteliere de Nice.

Nearly 30 years later, his passion, boldness and refusal to play by the rules are as strong as ever and serving him well in his position as Executive Chef at Tampa Yacht and Country Club. "I love the mentality of the kitchen," says Jean-Christophe. "The heat, the intensity. Putting out fires. I like to make plans that others can follow." So how does a culinary rebel come to terms with more than a century of tradition at Tampa Yacht and Country Club? Simple, says Jean-Christophe. "As a Club Chef, you know there are some things you just shouldn't touch. Not because you can't make them better but because it's part of who they are." He points to the Club's Grouper Fish Picatta Sauce: it's been a traditional dish for more



Photo courtesy: Amy Pezz photography
Learn more at tampayacht.com and chefjeanchristophe.com

than fifty years. "You can always find other opportunities to showcase your own personal style." When asked about his style, he replies, "I like to surprise people, do traditional things with a twist. I don't like repetition. I'll take a basic recipe and replace a couple of the ingredients with something exotic. At the same time I know I need to respect certain things, too." Respect is a word that Jean-Christophe does not use lightly. He made a personal choice years ago to not use endangered species fish – swordfish, bluefin tuna, black sea bass – if at all possible. If he gets requests for these foods, he will make other suggestions. He is also a big proponent of sustainability. "Chefs are on the front lines of using resources every day. The choices we make are crucial." Simple and fresh easily sum up his approach: most of his own recipes use no more than four or five ingredients. It's this approach to fresh, local and limited ingredients that he applies to grilling, an activity this avid outdoorsman takes advantage of whenever he can. "I don't like being locked indoors. Being outside gives me a sense of freedom. I'll take a Crown Verity grill down by the pool, fire it up and that's heaven to me." While heat control is important, so is durability. The grills stand up to virtually anything they're put through, he says, and it's great not having to worry about too much heat or direct flame. His favorite Crown Verity accessory is the griddle. "It really does add a level of versatility to outdoor cooking. There's the traditional grill side and the griddle on the other side. It lets me play with the dishes that I prepare on the grill." Dishes like Branzino. (In France, it's called Loup-de-Mer). The small fish – usually no more than one to one-and-a-half pounds – traditionally comes from Greece and is very close to striped bass in both shape and flavor. Jean-Christophe seasons with extra virgin olive oil and some thyme and then grills them until they're "nice and crispy." Three decades after choosing the chef's way of life, Jean-Christophe has few regrets and remains passionate about food and food prep. The self-professed rule-breaker has earned respect inside and outside the kitchen and continues his relentless pursuit of culinary perfection. 🍴



BRANZINO SERVES 4

- INGREDIENTS**
- 4 - 1 to 1.5 lbs Branzino, bones removed, attached at the tail
 - Sea salt and toasted black cracked pepper
 - EVOO (extra virgin olive oil)
 - ½ cup of blood orange balsamic vinegar
 - 1 sprig thyme, 1 sprig rosemary
 - 1 bunch of Italian flat leaf parsley
 - 1 fennel bulb
 - 1 orange, 1 grapefruit, 1 lemon
 - 1 handful of pea shoot micro greens
 - 1 handful of bull's blood micro greens
 - 1 handful of cleaned baby frisee
 - 1 large sprig of basil

- DIRECTIONS**
- Heat up one grill side to 450° F; keep lid shut. Heat other side to 400° F with the griddle installed. Season with salt, pepper, thyme and rosemary. Apply a generous amount of herbs and olive oil to the inside and outside of the fish. Peel the orange and the grapefruit, remove sections with a fillet knife, reserve at room temperature.
- In a bowl, mix chopped Italian parsley, shaved fennel, pea shoots, bulls blood, frisee and julienned basil. Squeeze lemon over mix, season with EVOO and salt/pepper. Mix gently and refrigerate. This must be done 2 or 3 minutes prior to serving otherwise the lemon will wilt the greens.
- Open grill lid and very quickly "flash grill" the fish taking care not to let the skin stick. Use an offset spatula to help remove fish from grill. Gently place fish on the griddle and allow it to finish cooking for 1 to 2 more minutes on each side.
- Remove the fish from the griddle, place on a serving plate, top with the greens and the citrus segments. Add one last pinch of pepper, a drizzle of EVOO and a drizzle of blood orange vinegar.

TONY JOY
SENIOR VICE PRESIDENT
BIG ERIC'S RESTAURANT SUPPLY

PRIDE & JOY

TONY TO A "T"

Tony Joy is Senior Vice President and General Manager of the Dartmouth branch of Big Eric's Inc., a respected food equipment and supplies company. Big Eric's is the largest distributor of restaurant and janitorial supplies and equipment, automotive detailing supplies and industrial chemicals within the region. The company deals with hotels, nursing homes, hospitals, restaurants and golf courses. Founded in 1978 by Eric Joy, his son Tony stepped in to manage the company after his father's death. "Think of something you'd find in a commercial kitchen," says Tony, "chances are, we carry it."



The Atlantic Ocean is a mere one hundred feet from Tony Joy's home in St. Margaret's Bay, 30 km outside Halifax. On his deck is a fifteen year old Crown Verity grill that looks as good as the day he bought it. After all that salt, wind and rain, the enduring beauty of his backyard grill makes Tony proud to be a Crown Verity dealer who's looking forward to the launch of their new residential line.

Having experienced the durability

and performance of a Crown Verity grill first-hand, Tony says he always recommends the product line to his customers. "It's the one piece of equipment that I feel confident in selling because I know my customers are going to be totally satisfied with it. I've carried other brands in the past but nothing has stood up to the elements like Crown Verity has."

Those elements, as Tony knows, can wreak havoc on steel. Corrosion,

rust and peeling are a fact of life in the Maritimes. Built with heavy-gauge stainless steel and crafted with care, his MCB-30 has withstood more than a decade of salt, wind and rain. But while durability and performance are important, it's those little extras that also stand out for him.

"My deck gets very windy, which can make it tough to light the pilot. Crown Verity puts the pilot tube on the front, which means it's protected.

I can also light any burner in any sequence, making it easier to control the heat. I've used the two outside burners to create a convection oven and done a pizza in there and it worked great. The water pan underneath has a dual purpose for me. It catches the grease and it also puts moisture into the cooking cavity so it helps to seal in flavor and keep meat tender."

While his focus is on outfitting the food prep industry, Tony always looks forward to donning the chef's hat at home. "There's nothing like rotisserie roast on the BBQ. I've done chicken and fish, too. I love the flavors, the open flame, all the different ways you can prepare food. There's just so much more versatility with a grill compared to a standard oven." The secret, he says, is the consistency of heat. For him, nobody does it better than Crown Verity. "Being able to keep the heat at a constant, steady temperature is so important when it comes to grilling." Durability, performance, longevity: just three of so many reasons why Tony is proud to represent the Crown Verity line in Nova Scotia. "There are a lot of their grills here," he says. "You see them everywhere. Hospitals, nursing homes, restaurants, golf clubs, even the military buys them for their bases."

He laughs when he recalls his house being built many years ago. After seeing his Crown Verity sitting on his deck – polished, pristine and rust-free – his builder, plumber, carpenter and excavator operator went out and each bought one. It's just further proof that backyard chefs know quality when they see it. 🍷



A NEW GRILL IS BORN

"It is Tony Joy's enthusiasm - along with that of so many other industry professionals who love using our commercial grills at home - that spurred us to develop a product for the residential market."

The Estate Series is a group of consumer grills featuring all the durability and performance of our commercial grills but with some esthetic improvements and a number of configurations and storage options to choose from. Thanks everyone, for encouragement. The Estate Series is dedicated to you."

ANDY INCITTI, PRESIDENT - CROWN VERITY



ESTATE SERIES

THE DIFFERENCE BETWEEN A HOUSE AND AN ESTATE?

A CROWN VERITY.



Our passion at Crown Verity is to bring all the precision and professional performance of commercial kitchens outside. To that end we've designed and manufactured our Estate Series grills to the most exacting standards in the industry, enabling home chefs to be brilliant in their backyard.

ESTATE MOBILE GRILLS

Custom design your own outdoor cooking system with a range of grills and a series of slide-on, slide-off accessories to enhance and expand your barbeque menu. Easy to clean, highly mobile and utterly reliable, Crown Verity provides you with a superb culinary showcase.

MODEL	GRILL SURFACE	# OF BURNERS	BTU'S
RG-24-M	22" x 21"	3	49,500
RG-30-M	28" x 21"	4	64,500
RG-36-M	34" x 21"	5	79,500

All models include grill, roll dome, adjustable bun rack, cover and end shelves.



RG-24-M

Just because you have a small outdoor space doesn't mean you can't enjoy the very best in outdoor grilling. Our compact RG-24-M packs big-time performance.



RG-36-M

Entertaining for a larger group is a breeze on this 5 burner grill, our most popular model for chefs. Go ahead, be brilliant in your own back yard.

TED READER'S BBQ BASICS

Patience is everything when it comes to grilling and barbecuing. Low and slow is a great way to go. So remember: every time you want to touch or flip or poke or squish your food, have a sip of beer instead.

Products Shown: (L) 2650-CV Patio Heater – See pg 59
(R) RG-36-M Estate Series Mobile Grill



TURN YOUR
BACKYARD INTO
AN ADVENTURE
PLAYGROUND.

IT'S NOT A GRILL.
IT'S A STAGE.



Products Shown: RG-30-I Estate Built-In Grill

ESTATE BUILT-IN GRILLS

Give your culinary creativity a permanent home by installing a 24, 30 or 36 inch grill in your outdoor cooking area. Customize it with storage drawers, side burners, an ice chest, a trash container and more. All so you can produce memorable outdoor experiences.

MODEL	GRILL SURFACE	# OF BURNERS	BTU'S
RG-24	22" x 21"	3	49,500
RG-30	28" x 21"	4	64,500
RG-36	34" x 21"	5	79,500

All models include grill, roll dome, adjustable bun rack and cover.

BUILT-IN STORAGE ACCESSORIES



SB-BI
Side Burner



PD-1
Propane/Trash
Compartment



3D-1
3 Drawer Compartment



VD-1
Vertical door



RF-1
Fridge



IC-1
Ice Chest



SD-1
Storage Drawer



HD-1
Horizontal Door

ESTATE ISLAND GRILL

Get your grill-mitts on the perfect outdoor cooking unit! Everything you need is right at your fingertips, with plenty of room to move and space to accommodate ingredients, dishes and, of course, your libation of choice.

MODEL	GRILL SURFACE	# OF BURNERS	BTU'S
RG-36-I	34" x 21"	5	79,500

Includes grill, roll dome, adjustable bun rack and cover.

RG-36-I

The Estate Island is built around a 36" grill and includes a 15,000 BTU side burner, ample storage compartments, a convenient spice tray, handy utensil hooks, and a ventilated propane compartment capable of holding up to a 30 lb tank. It can easily be converted to natural gas.

TED READER'S BBQ BASICS

A clean grill is a healthy grill, so keep it clean. Scrub it with your grill brush after each cooking session. Make sure you occasionally clean the drip pan under the burners to save you from having a grease fire. Cover your grill. A clean grill is not only healthier but it will last much longer.

MEET THE GRILL OF YOUR DREAMS.





COMMERCIAL

THE DIFFERENCE BETWEEN WORKING IN A RESTAURANT KITCHEN AND ON A CROWN VERITY?

WALLS.



Since 1991, we've focused on providing superb outdoor commercial kitchen equipment to food service professionals throughout the world. Emphasizing versatility and transportability, we've incorporated state-of-the-art engineering and construction technology to ensure ease of use and bullet-proof durability. Inspiring professional chefs to be brilliant – anywhere.

IMAGINE THE ULTIMATE
KITCHEN. THEN PUT
WHEELS ON IT.



OUTDOOR COMMERCIAL KITCHEN PERFORMANCE

Bring the performance of your commercial kitchen outside. Our versatile line of 30, 36, 48, 60 and 72 inch grills gives you the ability to take on large crowds in any environment. Grills 48 inches and over are available in two packages: Roll Dome (RDP) or Wind Guard (WGP).

MODEL	GRILL SURFACE	# OF BURNERS	BTU'S
MCB-30	28" x 21"	4	64,500
MCB-36	34" x 21"	5	79,500
MCB-48	46" x 21"	6	99,000
MCB-60 CCB-60	58" x 21"	8	129,000
MCB-72 CCB-72	70" x 21"	10	159,000



MCB-60-RDP
A versatile grill offering many different cooking options on demand. Ideal for feeding large crowds.



CCB-72-WGP
Our Club Series models feature two 30-lb horizontal propane tanks to facilitate easy use in a buffet line and provide maximum mobility.

Products Shown: (L) PF-1 Mobile Fryer – see pg 54
(R) MCB-72 Mobile Grill with optional roll domes, front shelf and side shelves

CATERING & RENTALS

Whether you take your culinary work on the road or invest in a Crown Verity grill for rental use, these grills offer an incredible return for your dollar. All RCB grills are available in two packages: Roll Dome (RDP) or Wind Guard (WGP).

MODEL	GRILL SURFACE	# OF BURNERS	BTU'S
RCB-48	46" x 21"	6	99,000
RCB-60	58" x 21"	8	129,000
RCB-72	70" x 21"	10	159,000



RCB-60-WDP
Double crash-bars protect the control knobs and valves while heavy-duty handles on either end of the unit allow for easy transport.



RCB-72-RDP
Even the largest events are no match for this grill, with more than 10 square feet of grill surface at your disposal.

TED READER'S BBQ BASICS

Never leave your grill: once you start cooking, keep to your post. You can easily burn your food if you leave your grill. Stay with it. An unattended grill is a disaster waiting to happen.

ALWAYS
OUTSTANDING
NO MATTER
WHERE YOU ARE.



Products Shown: (Front) RCB-60 Pro Series Grill with optional roll dome.
(Back) PHS-3 Mobile Sink – see page 54



GO WHERE NO GRILL HAS GONE BEFORE.



TOWABLE GRILLS

Mounted on a trailer with optional storage compartments, Crown Verity Towable Grills are perfect for tailgating, renting or catering. A truly movable feast!



MODEL	GRILL SURFACE	# OF BURNERS	BTU'S	STORAGE
TG-1	46" x 21"	6	99,000	Two Insulated Compartments
TG-2				One Open Compartment
TG-4				Three Insulated Compartments

TG-1

Just like every other Crown Verity Grill, our towable models are designed to accept a number of popular accessories – like the Steam Pan or Side Sink.

MOBILE GRIDDLES

Feel the sizzle with a Crown Verity Mobile Griddle. Maximize value and easily convert to a charbroiler by adding optional cooking grates.



MG-48

All Crown Verity griddles are constructed of 5/16" cold rolled steel with stainless steel splash guards and a removable stainless steel grease tray.

COMPLETE YOUR OUTDOOR KITCHEN

Bring all the functionality of your indoor kitchen outdoors with a Crown Verity Mobile Sink or Mobile Fryer.

MODEL	DIMENSIONS	# OF WELLS	THERMOSTAT
PF-1	38 " L 30 ½" D 48 ¾" H	1	200 – 400° F
PF-2	53 " W 30 ½" D 48 ¾" H	2	200 – 400° F



PF-1
Enhance your menu with a Crown Verity professional outdoor fryer. Single or Dual-Well models available, with optional removable side shelves.

MODEL	DIMENSIONS	# OF WELLS	WATER TEMP.
PHS-1 PHS-2 PHS-3	34 ⅞" L 25 ¼" D 48 ¾" H	1, 2 or 3	Cold only or Hot/Cold
PHS-4	24 " L 25 ½" D 47 ¾" H	1	Cold only or Hot/Cold
EHS	18 " L 22" D 62" H	1	Cold only



PHS-4
Stay food-safe with our most popular sink – the versatile PHS-4 – now including the ‘Pump Saver’ foot switch and optional water heater.



FROM SIZZLING HOT
TO SOOTHINGLY COOL.



DRESS IT UP AND YOU
CAN TAKE IT ANYWHERE.

ACCESSORIZE
YOUR GRILL

You can add official Crown Verity Accessories at any time, piece by piece, until you've assembled the grill configuration that works best for you.
[Visit crownverity.com](https://crownverity.com)



Removable Stainless Steel Griddle Plate



Steak Knives



BBQ Cover



Wind Guard



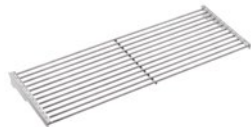
Side Burner



Removable Griddle



Roll Dome



Adjustable Bun Rack



Side Shelf



Front Shelf



Rotisserie



Smoker Box



Steam Pan Adapter



Side Sink

START A
WARMING
TREND.

TURN UP THE HEAT OUTDOORS

Create a warm and memorable outdoor experience with a selection from our line of elegant space heaters.

MODEL	FINISH	DIMENSIONS
CV-2650 <i>Liquid Propane</i>	Stainless Steel Antique Bronze Silver Veined	90" H x 18 ¼" W (Base diameter) 37 ½" (Reflector diameter)
CV-3050 <i>Natural Gas</i>	Stainless Steel	91" H x 18" W (Base diameter) 37 ½" (Reflector diameter)

PATIO HEATERS CV-2650



Stylish form and function at its best. The propane pedestal model is freestanding and fully portable.

MOUNTED PATIO HEATERS EH-1550-S



Our electric mounted heaters offer a compact solution for all your outdoor heating needs. Available with a Bluetooth remote for precise control anywhere.



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OUTPERFORM
OUTSHINE
OUTSIDE

BRILLIANT ANYWHERE