

# Thames Valley Catering

## Barbecue Up A Storm



**THAMES VALLEY CATERING EQUIPMENT**

*your one stop supplier for all your catering needs*

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May 13, 2013, 7:03 am -- /[EPR NETWORK](#)/ -- Thames Valley Catering has developed a business that supplies catering equipment to the complete commercial market. They supply equipment of the highest quality at very competitive prices for a very competitive market. All the equipment can be purchased on the Internet for delivery in a few days. Expert advice is available if required and Thames Valley Catering is only too pleased to ensure that the customer is completely satisfied.

Now that summer is around the corner and the weather is showing signs of emerging from the Siberian winter that the whole company has endured people wish to get outside and enjoy the weather and the outdoors. Barbecues are all the rage at home but the professional barbecues are less common. There has been many a comic who has made fun of the best way to burn good food is on a barbecue but Thames Valley Catering is pleased to promote one of the kings of the barbecue business namely the [Cinders Slimfold Hotelier Barbecue](#) as a piece of equipment that totally disproves this myth. This is a luxurious piece of equipment built by a British company based in North Yorkshire who has developed excellent equipment for the commercial trade. The Company has now developed into the USA and has an excellent business in Florida, a good USA home to the barbecue.

The Cinders Slimfold Hotelier Barbecue is a piece of catering cooking equipment designed to be erected outside in minutes and to fold away to a flat square when finished. This is ideal for the hotel or restaurant that holds or wants to hold an outside barbecue as a regular feature. The set-up is in minutes and powered by bottled propane gas it heats up in less than five minutes ready for cooking to start. Thames Valley Catering is impressed with the Cinders Slimfold Hotelier Barbecue quality of manufacture being made with stainless steel shelving and

mahogany ends with flush fitting controls, this gives a superb look to the barbecue and the quality and speed of the cooking is second to none. The working top has two off 800mm x 457mm heating zones so that one can be used for one product and the other for another product. Therefore fish can be cooked on one half and meat on the other half of the grill. The Cinders Slimfold Hotelier Barbecue has a fitted stainless shelf that fits on 2 runners so that it can move over the full length of the grill, this is ideal for cooking vegetables on if required and also is used to clean the grill at the end of the evening. To clean the grill put the shelf over the top of the half to be clean turn the gas up to full and after a short time all the waste has been burnt off the grill by reflected heat from the shelf and the unit can be wiped clean.

Thames Valley Catering are pleased to note that the [Cinders Slimfold Hotelier Barbecue](#) offers the outside caterer an excellent piece of equipment, with a 2 year warranty that is as versatile as any barbecue with a quality and production rate second to none.

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