



## ADDITIONAL TERMS AND CONDITIONS

### FOR KITCHEN AND CATERING EQUIPMENT HIRE - UK

These Additional Terms and Conditions (**Additional Terms**) apply to the hire of kitchen and catering equipment by you from Algeco (**Hired Equipment**). These terms apply to your Agreement with us in addition to our Standard Conditions of Hire, which can be found at <https://www.algeco.co.uk/terms-conditions>, and form part of and are incorporated into your Hire Contract.

All capitalised words and expressions used in these Additional Terms will have the meanings given to them in the Standard Conditions of Hire, unless otherwise defined in this document.

If there is any conflict between these Additional Terms and the Standard Conditions of Hire, these Additional Terms will prevail.

#### 1. Minimum Hire Period

1.1 You or Algeco may terminate the hire of kitchen and catering Equipment by notice in writing to the other of not less than the duration specified below, any such notice to expire on the last day of the Minimum Hire Period or any day thereafter:

| Minimum Hire Period | Notice   | Minimum Hire Period | Notice   |
|---------------------|----------|---------------------|----------|
| 1 month             | 1 week   | 3 months            | 2 weeks  |
| 6 months            | 3 weeks  | 12 months           | 4 weeks  |
| 24 months           | 12 weeks | 36 months           | 26 weeks |

#### 2. Connection of Mains Services

2.1 Connection and disconnection of services on Site is must be performed by a competent engineer in accordance with the service requirements outlined by Algeco.

2.2 Gas equipment must be installed by a Gas Safe registered engineer. All gas fired catering equipment should be installed in accordance with current gas regulations.

2.3 Customer to ensure that all pipe work is sufficiently protected to prevent any form of damage including cold weather. Any damage caused as a result of this not being carried out will be chargeable.

2.4 Customer to supply water pressure to 1.5 bar (where applicable). Please consult Algeco if you are unsure or require clarification.

2.5 Customer to supply a working gas pressure of 28mbar for a LPG supply and 21mbar for a NAT supply (where applicable). Please consult Algeco if you are unsure or require clarification.

2.6 No refund is available on any LP Gas Cylinders whether used or unused due to Gas Health and Safety regulations. You must re-order gas through Algeco, to do this please contact the Algeco ordering office.

#### 3. Maintenance, Care and Alterations

**Hired Equipment** means the kitchen and catering equipment and any ancillary equipment, listed in the Quote provided by Algeco to you.

3.1 The Quote does not include the provision of fire alarms, fire extinguishers, fire doors, emergency lighting or security systems.

3.2 It is your responsibility to undertake a fire risk assessment for the portable facility provided by Algeco.

3.3 Fire suppression testing must be carried out every 6 months and is excluded from the quotation unless otherwise agreed. Please contact the Algeco ordering office for more information.

3.4 You will use the Hired Equipment in a skillful and proper manner and in accordance with any operating instructions issued with the Hired Equipment and will ensure that the Hired Equipment is operated and used by properly skilled and trained personnel. You will be responsible for maintaining the Hired Equipment in the same condition as on the date of its delivery and for returning the Hired Equipment at the expiry of the Hire Period in a good and clean condition (fair wear and tear excepted). If Algeco in its absolute discretion considers that the Hired Equipment requires cleaning at any time while it is on hire to you in order to ensure its efficient operation or its continued efficient or safe operation, Algeco will be entitled to clean the Hired Equipment and charge the cost to you.

3.5 If at any time during the Hire Period any item of the Hired Equipment is lost or damaged you will be responsible for the full cost of replacement or repair of such item of the Hired Equipment. In addition, you will be responsible for the replacement of all consumable items such as dishwasher salts, water softeners, calcium treatment units, slicer blades and light bulbs. In the case of damage to the Hired Equipment Algeco will be entitled in its absolute discretion to determine whether to repair or replace the damaged item of Hired Equipment.

3.6 No alteration or modification will be carried out to the Hired Equipment without the prior written consent of Algeco.

3.7 Nothing may be affixed to either the interior or exterior walls of any cabin or portable building housing or forming part of the Hired Equipment.

3.8 If any item of the Hired Equipment malfunctions or is defective, you will inform Algeco immediately.

3.9 If in the opinion of Algeco any malfunction or defect in the Hired Equipment is caused by misuse, neglect or malicious vandalism, scaled water, impact damage or broken knobs or frets, Algeco will be entitled to invoice you, and you will pay for the cost of repairs as well as a call out charge at Algeco's then applicable rates. If in the opinion of Algeco, the malfunction of the Hired Equipment is caused by incorrect usage, insufficient gas or electrical supply, inadequate water treatment or any other problem unrelated to the Hired Equipment, Algeco will charge you a full call-out charge at the then applicable rates, including all transport charges.

3.10 In times of severe weather, precautions should be taken by you to avoid frost, flood, wind, hail or storm damage. Algeco recommends that the unit be drained down or kept heated overnight at such times. Damage caused by frost is your responsibility.

3.11 Under no circumstances may you remove any Hired Equipment or part thereof from the cabin or portable building supplied by Algeco. No cooking equipment connected to a supply of water, electricity or gas, other than equipment supplied by Algeco, may be used within any portable kitchen supplied by Algeco unless agreed in advance in writing by Algeco.

3.12 You will be responsible for ensuring compliance with any applicable rules or regulations relating to health or safety at work and will take such steps (including compliance with all safety and usage instructions provided by Algeco) as may be necessary to ensure, so far as is reasonably practicable, that the Hired Equipment are at all times safe and without risk to health when it is being set, used, cleaned or maintained by a person at work. In particular, if it is necessary or prudent for fire extinguishers to be available at the Site within the cabin or portable building supplied by Algeco, you will be responsible for supplying them.

3.13 Should any fixed or loose item of the Hired Equipment e.g. keys, sink plugs etc. not be returned with the Hired Equipment at the expiry of the Hire Period then rental will be charged on that item until it is either returned to you or payment for the item is received by Algeco. The minimum hire charge for such items will be £20 plus £1 per item per day.

3.14 Where a Combination Oven and Calcium Treatment Unit (**CTU**) are on hire, it is the your responsibility to ensure regular checks are carried out to monitor the effectiveness of the CTU and to order replacement units when necessary in a timely manner, by ringing the Algeco ordering office.

#### **4. Cleaning**

4.1 You will fully clean the Hired Equipment each day during the Hire Period as is mandatory for hygienic catering practice.

4.2 At the expiry of the Hire Period and prior to the collection of the Hired Equipment by Algeco, you will deep clean the Hired Equipment so that you return the Hired Equipment to Algeco in the same condition, fair wear and tear excepted, and standard of cleanliness as it was in when supplied by Algeco. Algeco will be entitled to charge up to £500.00 for each unit and £50.00 for each item of catering equipment received at Algeco's premises that has not undergone a deep clean.

4.3 Due to the nature of cold storage, Algeco takes no responsibility for the contents of refrigeration equipment therefore risks should be insured by you in the normal way.