

# FAQ?

**Q. *What is the minimum/maximum rental period?***

**A.** Flexible terms from 1, 2 or 3 years.

After 3 years we determine the condition of the equipment and at ours and your discretion can replace it with a new similar appliance at no extra rental charge.

**Q. *Can I upgrade to a large appliance during my rental term?***

**A.** No problem - Hospitality Rentals simply adjust the rental payments to reflect the value for the new appliance and establish a new rental contract.

**Q. *Is my deposit refundable?***

**A.** Yes it is providing 3 months written notice is given to cancel the contract and minimum rental of 52 weeks has been established.

**Q. *Who pays for the installation of the appliance?***

**A.** Installation is your care and to be carried out by an approved installation agent. Hospitality Rentals takes no responsibility for equipment being mis-installed.

**Q. *Is the equipment insured?***

**A.** It is a requirement that the equipment is covered by your own insurance for fire, theft, earthquake and water damage. Hospitality Rentals does require a copy of your policy. In the event of your business not being covered Hospitality Rentals can indemnify an additional insurance cost added to the weekly rental.

**Q. *What happens if we no longer require the equipment within the 52 weeks minimum rental period?***

**A.** You will forfeit your deposit and have to pay the remaining balance of the rental period on your contract. You will also be responsible for the disconnection of the appliance and freight back to Hospitality Rentals.

**Q. *What happens after the 3 years rental period?***

**A.** You have 4 choices:

- i.** Retain the equipment and upgrade to the latest model at no extra rental charge under a new agreement.
- ii.** Carry on renting the equipment at a reduced rental payment at the discretion of Hospitality Rentals.
- iii.** Offer to purchase the equipment at an agreed price based on its market value.
- iv.** Return the equipment.

All rental prices include GST.

\* Refer back page for rental details



# 5 GOOD REASONS FOR YOUR BUSINESS TO RENT

**1. Upgrade your equipment NOW!**

- With no large capital outlay for increased profits and a more efficient kitchen. Upgrade gas/electric cooking appliances, refrigeration, food processors and even furniture!

**2. \$\$\$ Let your business grow without large dents in your cash flow.**

- By simply paying a low deposit and paying low weekly rentals (all 100% tax deductible). Your business can grow without the stress of large loans and bank overdrafts.

**3. Short rental periods of only 52 weeks minimum.**

- After 52 weeks (with 12 weeks written notice) you can opt out of your agreement without penalty.
- Equipment can be upgraded as your business grows at minimal additional rental.
- Rental agreements can be maintained for a further 52 weeks with no increase in weekly rentals.
- Equipment can be purchased at an agreed market value.

**4. No ongoing maintenance costs.**

- With Hospitality Rentals we look after all maintenance problems at no extra costs. Providing the equipment is maintained as per the manufacturers operation manual equipment is covered for all maintenance over the entirety of the rental period.

**5. Fast confidential approval.**

- Rental approval can be confirmed within 24 hours ensuring fast and efficient delivery of your equipment.
- We do not require whole life history or financial affairs.

All rental prices include GST.

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0800 467 773 [www.hospitalityrentals.co.nz](http://www.hospitalityrentals.co.nz)



# LONG TERM RENTAL IS SMARTER BUSINESS

Upgraded equipment improves food quality and kitchen efficiency. Why have 2 kitchen hands preparing and cutting vegetables etc. When a machine can do a faster and more consistent job for as little as \$3.00 a day.

The hospitality industry has strict rules in particular health and safety which are constantly being enforced by Health & Safety officers nationally making small businesses upgrade equipment they can ill afford.

Examples of equipment required are sub standard older dishwashers and glasswashers not meeting the high wash and rinse temperatures required by councils and replacements with capital outlays in excess of \$5,000.00.

Front counter display cabinets not meeting the temperature requirements for hot and cold food display. Cold food displayed for longer than 2 hours must be displayed in a temperature not exceeding 4°C. Hot food for displaying must be at a temperature exceeding 64°C. This includes sandwiches rolls etc. with meat and/or dairy products. Hospitality Rentals markets equipment which complies with all food Health and Safety standards.

The upgrading of old equipment also saves money and ensures an efficient working kitchen or bar.

Old equipment is expensive to maintain and with "Murphy's Law" breakdowns generally occur in the busiest times, costing money and more importantly service.

Why pay \$1,000's in on going maintenance costs when you can rent a new dishwasher from \$7.85 per day 100% tax deductible? All rental prices include GST.

We have minimum rental periods of 6 months, 12 months or 24 months.

- No on going maintenance costs
- No depreciation on your books
- 100% tax deductible
- Huge tax incentives
- Low capital outlay
- No on going maintenance costs
- No depreciation on your books
- 100% tax deductible
- Huge tax incentives
- Low capital outlay

**All rental prices include GST.**

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# RENTAL VS' FINANCE

## Rental vs' Finance (Hire Purchase / Leasing)

<p><b>Low Deposit (Refundable) -</b> (Capital Outlay)</p> <p><b>Off Balance Sheet Item</b> (Allow business to grow)</p> <p><b>No on going maintenance costs for the entirety of the rental</b></p> <p><b>100% tax deductible -</b> (Same as food, electricity, wages costs etc.)</p> <p><b>Low weekly rental</b></p> <p><b>Update equipment with no increase in rental</b></p> <p><b>No requirement to on sell old equipment</b></p>	<p><b>Higher Deposit (Capital Outlay) -</b> (Non Refundable)</p> <p><b>On Balance Sheet Asset -</b> (Reduces equity and ability of borrowing for growth)</p> <p><b>On going maintenance costs year after year</b></p> <p><b>Low depreciation costs -</b> (15-20% depending on equipment)</p> <p><b>High capital costs</b></p> <p><b>Further capital outlay</b></p> <p><b>Pressure of selling old equipment generally way below depreciation value and purchasing new equipment. Purchases do not reduce taxable profits.</b></p>
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