NATIONWIDE CATERING EQUIPMENT

New & used, tested and backed
nationwidecatering.co.uk

Repair or Replace?

A quick way to decide what to do when a piece of equipment breaks down.

You have options. Repair it, replace it with tested used equipment, or replace it with new. Start at question 1 and work down.

1 Is it unsafe to use?
A smell of gas, sparking, a burning smell, or water leaking near anything electrical.

YES → **Stop using it now**
Switch it off and call an engineer. For gas, use a Gas Safe registered engineer.

NO ↓

2 Is it hard to get parts for it?
Discontinued model, unknown brand, or no UK supplier for parts.

YES → **Replace it**
Without parts, every fault is a gamble.

NO ↓

3 Has it broken down more than once in the last 12 months?
Repeat faults usually mean more are on the way.

YES → **Replace it**
Repeat call-outs soon add up to more than a replacement.

NO ↓

4 Is it past halfway through its lifespan, and would the repair cost more than half the price of a replacement?
This is known as the 50% rule. See page 2 for lifespans and an example.

YES → **Replace it**
You'd be spending a lot on equipment near the end of its life.

NO ↓

5 Will waiting for the repair cost you more than replacing it?
Lost service, wasted stock, or parts that take weeks to arrive.

YES → **Replace it**
Sometimes the fastest fix is the cheapest one.

NO ↓

Repair it
It's worth fixing. Get the fault diagnosed and a written quote (parts, labour and any second visit) before work starts. If it's new and still under warranty, speak to your supplier first.

Do you still have questions? Give us a ring on 01202 096 447 or email info@nationwidecatering.co.uk.

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How long should it last?

Typical lifespans for commercial catering equipment, to help you answer question 4.

Equipment	Typical lifespan	Worth knowing
Fridges and freezers	**10 to 15 years**	Poor maintenance can cut this in half. Keep the condenser clean and the door seals in good shape.
Ovens, ranges and cookers	**10 to 15 years**	Convection ovens tend to sit nearer 8 to 12 years.
Grills and griddles	**10 to 15 years**	Regular cleaning helps them last.
Fryers	**7 to 10 years**	Heavy daily use shortens this.
Dishwashers	**7 to 10 years**	Hard water and limescale shorten this. Regular descaling helps.
Ice machines	**7 to 12 years**	Water quality and where it's kept make a big difference.
Microwaves	**6 to 10 years**	Commercial models handle far more use than domestic ones.
Mixers	**5 to 15 years**	Depends a lot on how hard it's worked and how often.

Typical ranges taken from published industry guidance. Heavy use, hard water and skipped servicing shorten them. Regular servicing helps equipment last longer.

The 50% rule, in practice

Say your fridge is 9 years old. That's past halfway through a 10 to 15 year life.

Repair quote	**£450**
Tested used replacement	**£700**
Half of £700	**£350**

£450 is more than £350, so replacing is usually the better bet.

Why compare with used, not new? For most kitchens, a tested used replacement is the real alternative, so it gives a fairer answer. (Prices are an example only.)

Replacing? New or tested used?

Tested used makes sense when

- You need it quickly and can't wait for an order
- Your budget is tight. Used often costs half the price of new, or less
- It's long-lasting equipment, like fridges, ovens and stainless steel

New makes sense when

- You want a full manufacturer warranty
- You need a specific size or model
- A better energy rating will pay for itself on your bills

Need a replacement? Our used equipment is tested, cleaned, measured and photographed before it's listed. Call 01202 096 447.

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