

Michael Wares Cater Hire Ltd



quality
Cater Hire
from

Michael Wares



Photographs courtesy of McBeth Photography

BROCHURE & PRICE LIST 2026

Welcome to the
Michael Wares Cater Hire
Cornucopia of Catering Equipment

Our business is in four different parts.

Temporary/ Portable Kitchens

It is nearly 30 years since my father had his first Kitchen unit built. We are still the only company based in Scotland providing this service and logically we are better placed than our competitors to serve Scotland and Northern England. Over the last few years we have built two or three new units and have upgraded and refurbished the older ones. All of our 28ft units now have a combi oven and a pass thro' dishwasher as standard.

Event Catering Equipment

We have a wide range of catering appliances and provide equipment for major events throughout the UK. We also provide a back up service to hoteliers and caterers on a short or long term hire whilst their equipment is being repaired. Alto Shaam ovens (192 and 96 plate), two station carvery unit with tungsten lights/hot cupboard and ceramic top self service units are amongst some of the new equipment available to hire.

Refrigeration

From a small bar fridge to a large walk in freezer, working with an international specialist refrigeration company we are able to provide a service second to none all over the U.K.

Smalls Business

We have two patterns of crockery. A plain white crockery "Alvo Venetia", which includes a larger dinner plate and a pasta bowl. Our Zircon on Decade, a plain white with a thin green band, remains popular. We also have in our range rectangular and square plates in plain white. We have installed a cutlery drying and polishing machine and now employ a quality control person to ensure all equipment is up to the high standards we set ourselves.

Electrical and Gas equipment, by law, are tested annually but we at MWCH test our equipment every 6 months so you can hire with confidence. We never stop learning, and by listening to you the customer we endeavour to improve our service, our range of equipment and our ability to help you the caterer.

Many Thanks,

Belinda McClung.

CROCKERY

All our hire charges include a return dirty facility.

White decade shapes, edged with green (Zircon)

Item	Hire Charge
Coffee Cup	0.25
Coffee Saucer	0.25
Tea Cup	0.25
Tea Saucer	0.25
6" Plate (side)	0.25
8" Plate (fish or dessert)	0.25
10" Plate (meat)	0.25
Soup Cup, handled	0.25
Soup Cup Stand	0.25
Dessert Bowl	0.25
Butter Dish	0.46
Cream Jug	0.50
Sugar Bowl	0.50
Mustard Pot	0.46
Salt & Pepper (ready filled)	1.25
Bud Vase	0.46



Zircon on Decade Crockery

CROCKERY

Albalite Alvo Venetian plain white range

Item	Hire Charge
Tea Cup	0.30
Tea Saucer	0.30
Coffee Cup	0.30
Coffee Saucer	0.30
Coffee Mug	0.30
6.5" Side Plate	0.30
8" Plate (fish or dessert)	0.30
8" Oval Plate (fish or dessert)	0.30
10" Plate (meat)	0.30
12" Plate (meat)	0.33
Dessert Bowl	0.30
Pasta/Soup Bowl	0.30
Soup Cup, handled	0.30
Soup Cup Stand	0.30
Cream Jug	0.60
Sugar Bowl	0.60
Butter Dish	0.56
Ramekin Dish	0.56
Sauce Boat	1.26
Salt & Pepper (ready filled)	1.25
Salt & Pepper Mills	4.00
China Tea Pot	3.00

Orion Plain White Shaped Tableware

Rectangular Plate	0.50
Mini Pourer	0.50
4" White Square Bowl	0.50
Square Plate 11"	0.50
Ceramic Dip Pot	0.56
Ceramic Dipping Saucer	0.56
Rice Bowl	0.35



Albalite Venetian Range



Our rectangle plates and Tea Cup & Saucer



Photograph kindly supplied by Gill Orde in Catering



CUTLERY

Puccini by Oneida – 18/10 Best Quality Stainless Steel

Item	Hire Price
Side/Starter Knife	0.27
Table Fork	0.27
Table Knife	0.27
Dessert Spoon	0.27
Dessert/Starter Fork	0.27
Soup Spoon	0.27
Fish Fork	0.27
Fish Knife	0.27
Teaspoon	0.27
Coffee Spoon	0.27
Serving Fork/Spoon	0.27
Butter Knife	0.27

GLASSWARE

Packed in boxes of 24 (unless otherwise stated)

Item	Hire Charge
Prosecco Flute	0.26
Champagne Saucer	0.26
Paris Goblet	0.26
Whisky	0.26
Nonic Pint	0.26
Sherry/Liqueur/Port	0.26
8 oz Slim Jim/Water Glass	0.26
10 oz Half Pint Glass	0.26
12 oz Highball	0.26
Shot Glass	0.26
Brandy Balloon	0.26
Martini Glass	0.30



Savoie Range



Cabernet Fine Dining



Champagne Saucer

Savoie Range

Red Wine Glass 12oz (Savoie)	0.26
White Wine Glass 9oz (Savoie)	0.26

Cabernet Fine Dining Range

Cabernet Tall Champagne Flute 5 1/4 oz	0.30
Cabernet Red Wine Goblet 12 oz	0.30
Cabernet White Wine Goblet 8.5 oz	0.30
Primary Highball Water Tumbler 9 oz	0.30

DINING ROOM SUNDRIES

Item	Hire Charge
Bread Basket (chrome boat)	1.25
Large Bread Basket (wicker)	0.95
Small Bread Basket (Wicker)	0.75
Cheese Board Wooden Round	3.25
Wooden Board Rectangular (small)	2.75
Wooden Board Rectangular (medium)	3.00
Wooden Board Rectangular (large)	3.25
Banquet Stand & Number	1.50
Cake Knife (wedding)	2.95
Cafetiere - SS - 12 cup	3.75
Cafetiere - Glass - 8 cup	3.25
Coffee Butler (pump action flask)	3.75
Stainless Steel Vacuum Coffee Flask - 2 litre	2.95
Clearing Tray	0.85
Glass Jug 1 Pint	0.85
Glass Jug 2 Pint	0.95
Glass Jug 4 Pint	1.25
Champagne/Ice Bucket	3.50
Wine Cooler	3.50
White Crockery Vegetable Dish (various)	1.65
Cake Slice	0.95
Cheese Knife	0.45
Cake Stand 3 Tier Chrome (own plates required)	3.50
Presentation Slates	3.25

STAINLESS STEEL TABLEWARE

Item	Hire Charge
Stainless Steel Round Tray 18"	1.95
Stainless Steel Banqueting Dish & Lid	2.50
Stainless Steel Tea Pot	1.25
Stainless Steel Oval Flat 18"	1.75
Stainless Steel Oval Flat 20"	1.95
Stainless Steel Vegetable Dish, 2 division oval	1.25
Stainless Steel Vegetable Dish, plain	1.25
Stainless Steel Sauce Boat	0.95
Stainless Steel Sugar Bowl	0.40
Stainless Steel Milk Jug	0.40
Chaffing Dish 1/1 Gastronome (includes fuel)	14.50

KITCHEN SUNDRIES

Item	Hire Charge
Stock Pot Large 10 gallons	12.50
Stock Pot Medium 5 gallons	8.50
Large Colander	1.95
Fish Kettle (large)	5.35
Fish Kettle (medium)	3.45
Roasting Tray	2.95
Baking Sheet	1.95
Gastronome Dish (various)	2.95
Gastronome Dish Lid	1.65
Soup Bailer	2.15
Soup Ladle	0.95
Soup Paddle	2.15
Kitchen Spoon	0.95
Whisk/Spiders	1.75
Fish Slice	0.75
Chip Scoop	0.75
Carving Set (knife & fork)	3.30
Wooden Carving Board	3.25
Chefs Knives/Forks (various)	1.95
Barbecue/Grill Tongs	1.25
Buffet/Salad Servers	0.95
Stacking Plate Rings	0.30
Glass Salad Bowl	1.25

FURNITURE

Samsonite Chair (blue plastic folding)



Banqueting Chair (gold frame, green seat & back)



Limewash Chiavari Chair With (black, blue or ivory pad)



Trestle Table 6' x 3'

Trestle Table 6' x 2' 6"

Trestle Tables 4' x 2' 6"

Plastic Trestle Table 6' x 2' 6"

Plastic Trestle Tables 4' x 2' 6"

Item	Hire Charge
Samsonite Chair (blue plastic folding)	1.45
Banqueting Chair (gold frame, green seat & back)	2.40
Limewash Chiavari Chair With (black, blue or ivory pad)	3.25
Trestle Table 6' x 3'	POA
Trestle Table 6' x 2' 6"	3.75
Trestle Tables 4' x 2' 6"	3.45
Plastic Trestle Table 6' x 2' 6"	3.75
Plastic Trestle Tables 4' x 2' 6"	3.45

FURNITURE (continued)

Item	Hire Charge
Round Table 3' dia	5.50
Round Table 4' dia.	5.70
Round Table 5' dia.	5.80
Round Table 6' dia.	6.50
Coat Rail & 50 Hangers	20.00
Aluminum Tall Poseur Bar Table	17.50
Aluminum Patio Chair	3.05
Aluminum Patio Table	5.05
High Chair	17.50
Easel	17.50

LINEN

Hire price is inclusive of laundry charges.

N.B. Please do not put laundry into refuse sacks or plastic bags as this causes mildew, and the bags may be mistaken for rubbish.

Item	Hire Charge
White Table Cloth - 63" x 63" (3/4' round)	6.75
White Table Cloth - 120" (6' round)	10.75
White Table Cloth - 130" (6' Round Floor Length)	16.75
White Table Cloth - 70" x 108" (trestle table)	8.75
White Table Cloth - 90" x 90" (5' round table)	8.75
White Napkin	1.25

BAR EQUIPMENT



Item	Hire Charge
Bar Sections 4ft (Black Top & Front)	9.50
Wooden Optic Stand 6 bottle	9.50
Round Optic Stand 4 bottle (chrome)	7.50
Optic Measure 25ml/35ml	1.75
Champagne/Ice Bucket	3.50
Wine Cooler	3.50
Empty Bottle Skip/Trolley	8.50
40 gallon plastic bin	7.50
Ice Tongs	1.75
Tall Upright Glass Fronted Fridge	117.50
Double Door Under Counter Bottle Fridge	87.50
Black Non Slip Round Drinks Tray	1.95

Our range of self service equipment



10 Grid Combi Oven



Burco Handwash Self Contained Sink



Chaffing Dish



Hot Water Boiler



Front Load Dishwasher



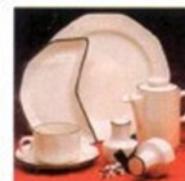
Samsonite & Upholstered Chairs



Double Deep Fat Fryer



Upright Display Fridge



Crockery



Trays & Glassware



96 Plate Jack Stack

CATERING EQUIPMENT

DISH WASHERS / GLASS WASHERS

Stand alone mobile appliances which require water at mains pressure. All machines are fitted with liquid wash and rinse aid dosing motors. Where applicable we also supply dishwasher tabling, baskets etc. and this is included in the price. All our machines come fitted with bayonet plugs, electrical ratings on application.

Item	First 3 Days
Front Load Dishwasher, 1 phase	202.50
Front Load Glasswasher, 13 amp	202.50
Pass Through Dishwasher, 1 phase	280.50

Dishwashers can be housed in our utility jackleg units and we can build wash-up units to order as per diagram.



Pass through Dishwasher pre-wash station



Front Load Glass/Dishwasher

FOOD PREPARATION

Michael Wares Cater Hire tries to make life easier for the caterer. The caterer is expected to perform miracles often under adverse conditions - we can help.

Item	Hire Charge
Food Mixer - 20 quart free standing	130.00
Food Slicer - 12" (1st 3 days)	100.00

Food mixers can come with an assortment of attachments: mince, vegetable choppers etc. Please ask for further information.

SINK UNITS

All sink units are a one connection 15mm copper and require water at mains pressure. All sink units are fitted with traps and have one 11/2" BSP plastic outlet.

Item	First 3 Days
Commercial Double Sink	102.50
Double drainer fitted with hot water geezer (3kw)	
Commercial Deep Bowl Single Sink	102.50
Single drainer fitted with wash-hand basin and hot water geezer 3kw	
Domestic Double Sink	92.50
Double drainer fitted with hot water geezer (3kw)	
Domestic single sink	92.50
Single drainer fitted with wash-hand basin and hot water geezer 3kw	
Portable Teal & Burco Sinks	92.50
Self contained, no plumbing required	

FOOD PRODUCTION

Gas Appliances

Item	First 3 Days
LP Gas 10 Grid Rational Combi Oven	380.50
LP Gas Falcon Dominator Cooker Oven & 6 ring burner	162.50
LP Gas Deep Fat Fryer Double Basket	162.50
LP Gas Salamander Grill on SS Table	162.50
LP Gas Combination Oven 10 rack	302.50
LP Gas Large Griddle 3 burners with stand	122.50
LP Gas Tilting Bratt Pan (SS)	172.50
LP Gas Single Burner Stock Pot Stand	60.00
LP Gas Hot Water Boiler	17.50
19kg LP Gas Cylinder	POA
47kg LP Gas Cylinder	POA



L.P. Gas Falcon Dominator Cooker

LP Gas Rational iCombi Classic



Electrical Appliances

Item	Hire Charge
3 Plate Solid Top Oven Range (3 Phase 32 amp)	162.50
Double Deep Fat Fryer (1 Phase 32 amp)	162.50
Tabletop Twin Fryer (13 amp)	127.50
Double Counter Top Deep Fat Fryer - 3 kw	80.00
Turbo Fan Counter Top Convection Oven 3 kw	102.50
2 Ring Counter Top Cooker 3 kw	40
Industrial Microwave Oven 3 kw	85.00
Heated Display Merchandiser 120 litres 3 kw	72.50
Heated Pie Warmer Display Merchandiser (50 pies) 3kw	52.50

All gas & electrical appliances are regularly serviced and tested. These tests are carried out every 6 months by our independent contractors.

Our Gas Safe Registered gas agent fully qualified to work on commercial equipment and our NEICC electrical contractor. Test certificates for all are available for inspection.

We build kitchens in Marquees up to EHO and H&S at work. These are built with stand alone catering appliances and include Food preparation, Dish - washing and Service counters, plus the refrigeration.



Turbofan Counter Top Convection Oven



Heated Display Merchandiser



Tabletop Twin Fryer



Heated Pie Warmer

FOOD SERVICE

Item	Hire Charge
Victor 100 Plate Banquetline Banqueting Cart	132.50
196 Plate Alto Shaam Banqueting Cart	172.50
120 Plate Alto Shaam Banqueting Cart	152.50
96 Plate Alto Shaam Banqueting Cart	132.50
Alto Shaam Banqueting Cart - Small	67.50
Carvery Unit	110.50
3 Lamp Hot Display Unit (tabletop)	40.00
Large Electric Soup Kettle	17.50
Electric Water Boiler 27 litres	15.00
Electric Water Boiler 10 litres	12.50
Bain Marie Electric 4 Pot 3 kw	30.00
Filter Coffee Maker (Coffee Butler)	17.50
Top Load Hot Box (2 1/1 gastronomes)	15.50
Front Load Hot Box (4 1/1 gastronomes)	15.50
Mobile Food Prep Cart (18 1/1 gastro)	37.50
96 Plate Jack Stack	55.50
Fire Box	29.50
Electric Fly Killer	20.50
40 gallon Plastic Waste Bin & Lid	7.50

Our hot boxes have a guaranteed 7% heat loss in a 9-hour period



A Selection of Food Service Equipment



196 Alto Shaam



Carvery Unit



L.P. Gas Salamander
Grill on S.S. Table



L.P. Gas Combination
Oven 10 Rack



L.P. Gas Double Deep Fat Fryer



96 Plate Jack Stack

HOT CUPBOARDS / SERVING HOT COUNTERS / & BAIN MARIES

Item	Hire Charge
Electric Hot Cupboard 1900mm 5 Gastro 1900mm (1 Phase 32 amp plug) all s.s.hot cupboard with tungsten lights to take 5no. full size gastronomes. Serve over shelf & optional tray slide	162.50
Wet Well Bain Marie 1400mm 4 Gastro 1400mm (1 Phase 32 amp plug) all s.s.hot cupboard with tungsten lights to take 4no. full size gastronomes. Serve over shelf & optional tray slide	142.50
Electric Self Service Counter Ceramic Top Unit 1800mm (1 Phase 32 amp plug) hot display unit ceramic top c/w tungsten lights, glass sneeze guard & serve over counter fold down tray slide	162.50
Carvery Unit 1800 mm (13 amp) 2 Station Carvery Spikes, lights Over and Hot Cupboard	120.50
Electric Plain Hot Cupboard 1800mm 1800 long fitted with shelf and plain top (1 x 13 amp plug)	100.00
Electric Plain Hot Cupboard 1200mm 1200 long fitted with shelf and plain top (1 x 13 amp plug)	80.00
900mm Small Electric Hot Cupboard 900mm (1 x 13 amp plug) sliding doors & fitted s.s. shelf	45.00



Small Electric Hostess
Trolley



1800mm Plain Hot Cupboard



1800mm Five Gastro



Hot Cupboard with ceramic Top

TABLING

Item	Hire Charge
Dishwasher Basket 500 x 500mm	9.50
Clearing Trolley to take 20 trays	25.00
Cutlery Tray (dishwasher)	7.50
3/4 Tier Racking 1800mm	37.50
Stainless Steel Table 1800mm	25.00
2 Tier Stainless Steel Trolley 800mm	25.50

SERVING COLD COUNTERS

Item	Hire Charge
Refrigerated Dole Plate 1800mm	202.50
Refrigerated Dole Plate Unit. 1800mm refrigerated blown air dole plate unit c/w removable tiles finished with Pine finish as salad bar	
1200mm Refrigerated Blown Air Multi Deck Unit	182.50
Refrigerated Multi Deck Display Unit. 1200mm Refrigerated blown air Multi Deck Unit	
1900mm Refrigerated Blown Air Multi Deck Unit	232.50
1800mm Refrigerated Butchers Cabinet	262.50



Refrigerated Dairy Case



Butchers Cabinet/ Chilled Display Counter

REFRIGERATION

Item

Double Glass Fronted Bar Bottle Fridge 300 litre

Hire Charge

92.50

Upright Display Refrigerator 400 litre

122.50

Upright Freezer 400 litre

122.50

21 cu ft Gastronome Larder Fridge

170.00

21 cu ft Gastronome Larder Freezer

170.00

Chest Freezer (various sizes)

95.00



Tall Upright Glass Fronted Fridge



Chest Freezer



Under Counter Bar Fridge

Our Clients

Paxton House

Schloss Roxburgh

Scottish Executive

The Orde Food Company

P&G Allan Catering

Aramark

Clint Lodge

Homemaid By Fiona Burn

Jo's Kitchen

Susie Walker of Clint Lodge

Fig Food

Wedderburn Castle & Barns

Border Events Centre, Kelso

Kelso Racecourse

Aikwood Tower, Selkirk

Newcastle Racecourse

Jockey Club Catering

Sedgefield Racecourse

Loch Lomond Golf Club

Best In Tent Marquee Hire

Olympus Marquee Hire

Kelso RFC

Jedforest RFC

SECC, Glasgow

Melrose RFC

Branxholme Castle

Hawick RFC

Newhall Estate

Kelso RFC

Dunglass Estate

Peebles RFC

Wedderlie House

Green Field Marquees

Thirlestane Castle

Myreton Marquees

Gary Moore Catering

Wilson's Farm and Kitchen

DF Concerts

Country Kitchen Catering

James Fletcher Marquees

Ann Lamb

Kelso Golf Club

Sarah Laing's Country Catering

Knockenhair Hospitality

Rosies Bistro & Catering

Just Add Tonic

A large percentage of our business is helping people with their catering problems. We could help you.



Courtesy of Thirlestane Castle Trust.



Courtesy of Thirlestane Castle Trust.

TERMS AND CONDITIONS (abridged version—see website for full Terms & Conditions)

CROCKERY, CUTLERY, GLASSWARE

ALL OUR HIRE CHARGES INCLUDED A RETURN DIRTY FACILITY & PRICES ARE EXCLUDING VAT & DELIVERY

Prices are for one day's hire returned dirty unless otherwise stated. Each additional day after the first day will be charged at 50% of the price of one day's hire. Only one day's hire will be charged on goods supplied the day before use and returned the day after use or in the case of a weekend delivery Friday uplift Monday. Crockery chipped or cracked, similarly chipped or cracked glasses will be discarded and charged at the full current replacement value. Please try to ensure that the packaging material is retained and that crockery etc. is packed in the same way it was on delivery to reduce breakages. Do not over fill boxes as badly packed cutlery and crockery may result in further replacement charges due to breakages in transit for which the hirer will be liable.

DAMAGE WAIVER

A 5% damage waiver fee is applicable to all orders. If the value of breakages exceeds this amount, replacement charges will apply.

CATERING, FOOD SERVICE AND FOOD PREPARATION EQUIPMENT

Prices are for a minimum three day hire period. Equipment should be returned in a reasonable state of cleanliness. Damaged equipment will be charged. Where equipment is returned in an unreasonably dirty state the hirer will be charged a cleaning equivalent to 50% of the three day hire rate or more if necessary.

TRANSPORT

A minimum transport charge of £25.00 for delivery and £25.00 for removal will be made for each delivery within a 10-mile radius of the Owners depot. The delivery/ collection charges out with this distance shall be available on application to the Owner. All deliveries of equipment will be made to the nearest point of discharge at the hirer's premises. Portage will be charged for delivery other than to the ground floor. A labour charge will be made for further sub - deliveries or for setting up or for dismantling equipment or for tracing shortages of equipment. To save transport costs items can be collected or returned

ELECTRICAL AND GAS APPLIANCES

All our equipment is tested before delivery and is regularly tested to Gas Safe & NEICC specifications. Health & Safety procedures are labelled clearly on the equipment and instruction is given to the customers on the use of the appliance. It is however the responsibility of the Hirer to ensure that qualified personnel only, use the equipment, and that the liability lies with the hirer in the event of an incident.

INSURANCE

All equipment must be insured to its full replacement value. This can normally be done through your household or company insurance.

All equipment is available on longer term hire - price on application



Michael Wares *Cater Hire*

We specialise in building kitchens in marquees up to Environmental
Health Standards

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