

FORMAT SUMMARY SHEET · 320 SQ FT TYPICAL

Express — Cloud kitchen, food court and gas station bay

Everything happens on one wall. A two-vat fry line, a single reach-in, a pickup shelf and a lit menu board. No dining room to build, no bar, no beer and wine — the whole format is engineered so a partner can open inside an existing hood and grease trap wherever possible.

Footprint 250–400 sq ft	Seats 0–6 seats (counter or none)	Crew 2–3 per shift	Franchise fee \$35,000 franchise fee
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Total FF&E at a glance

FF&E package	Medium quality	High quality
Kitchen equipment & materials	\$49,400	\$89,950
Store design, furniture, lighting & signage	\$17,150	\$36,400
Total FF&E (hard cost)	\$66,550	\$126,350
Soft costs (design, permits, GC, opening)	\$22,627	\$42,959
Estimated all-in build-out	\$89,177	\$169,309

Key equipment zones

Key equipment zone	Sq ft	Share	What lives there
Fry line & hood	90 sq ft	28%	Two fryers, filter cart clearance, 36 in aisle
Prep & batter station	60 sq ft	19%	One work table, batter bin, hand sink
Cold storage	45 sq ft	14%	One reach-in freezer, one reach-in cooler
Dish & 3-comp sink	45 sq ft	14%	3-compartment sink, drainboards, mop sink
Dry store & packaging	40 sq ft	12%	Wire shelving, Freshbox and bag stock
Pickup counter & POS	40 sq ft	13%	Heated shelf, POS, order pickup rack
Order & pickup face	Counter frontage 8–10 lin ft	—	Menu board, POS, pickup shelf
Standing wait zone	0–40 sq ft	—	Only where the host site provides it

Key packages, with allowances



Fry line
\$10,000 – \$18,900



Ventilation & fire
\$13,600 – \$24,600



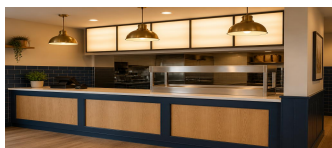
Refrigeration
\$6,800 – \$11,400



Prep, warewash & smallwares
\$7,100 – \$12,200



Signage
\$7,050 – \$14,300



Counter & millwork
\$5,000 – \$10,500



Lighting
\$2,200 – \$4,800



Paint, fixtures & finishes
\$2,900 – \$6,800

Photography is reference only — finish level follows the medium or high package the partner selects with the FishNChips design team.

FORMAT SUMMARY SHEET · 600 SQ FT TYPICAL

Neighborhood — Strip center and neighborhood retail with a little beer and wine bar

The core format. A three-vat fry line, a small walk-in cooler, a proper dining room with 16–24 seats and a four-tap little bar serving Texas beer and wine. Roughly 55% of the floor is kitchen and support, 45% is guest.

Footprint 500–700 sq ft	Seats 16–24 seats	Crew 4–6 per shift	Franchise fee \$50,000 – \$75,000 franchise fee
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Total FF&E at a glance

FF&E package	Medium quality	High quality
Kitchen equipment & materials	\$107,500	\$190,400
Store design, furniture, lighting & signage	\$64,600	\$137,900
Total FF&E (hard cost)	\$172,100	\$328,300
Soft costs (design, permits, GC, opening)	\$58,514	\$111,622
Estimated all-in build-out	\$230,614	\$439,922

Key equipment zones

Key equipment zone	Sq ft	Share	What lives there
Fry line & hood	110 sq ft	18%	Three fryers, filter cart, dump and crisping station
Prep & batter station	80 sq ft	13%	Two work tables, batter bins, slaw and sauce prep
Walk-in cooler & freezer	70 sq ft	12%	6x6 walk-in cooler plus a reach-in freezer
Dish & warewash	55 sq ft	9%	Undercounter dish machine, 3-comp sink, mop basin
Dry store & office	50 sq ft	8%	Shelving, safe, manager stand-up desk
Expo & pickup	45 sq ft	7%	Heated pass, packaging, delivery staging
Dining room	170 sq ft	28%	16–24 seats in twos and fours, one communal table
Order counter & queue	60 sq ft	10%	10–12 lin ft counter, menu board, condiment stand
Beer & wine bar	45 sq ft	7%	4 taps, back-bar cooler, 4 bar stools
Restroom	50 sq ft	8%	One ADA single-occupancy restroom

Key packages, with allowances



Fry line
\$19,100 – \$33,700



Ventilation & fire
\$22,000 – \$40,900



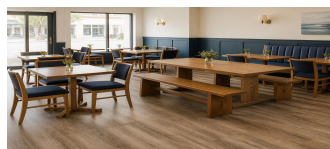
Refrigeration
\$20,800 – \$34,700



Prep, warewash & smallwares
\$16,600 – \$26,800



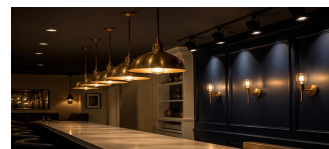
Signage
\$17,200 – \$33,300



Furniture & seating
\$12,600 – \$28,800



Counter, bar & millwork
\$14,800 – \$32,000



Lighting
\$6,400 – \$14,600

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FORMAT SUMMARY SHEET · 900 SQ FT TYPICAL

Destination — Downtown and main-street flagship with a full little bar

The flagship. A four-vat fry line, a walk-in cooler and freezer, a full dining room of 32–48 seats, a six-tap bar as the room's focal point, and a patio where the site allows. This is the format that carries the brand in a photograph.

Footprint 700–1200 sq ft	Seats 32–48 seats	Crew 7–10 per shift	Franchise fee \$99,000 – \$125,000 franchise fee
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Total FF&E at a glance

FF&E package	Medium quality	High quality
Kitchen equipment & materials	\$228,400	\$408,900
Store design, furniture, lighting & signage	\$168,900	\$365,500
Total FF&E (hard cost)	\$397,300	\$774,400
Soft costs (design, permits, GC, opening)	\$135,082	\$263,296
Estimated all-in build-out	\$532,382	\$1,037,696

Key equipment zones

Key equipment zone	Sq ft	Share	What lives there
Fry line & hood	150 sq ft	17%	Four fryers, griddle, dump and crisping run
Prep & batter station	110 sq ft	12%	Three tables, batter room, slaw and sauce station
Walk-in cooler & freezer	110 sq ft	12%	8x8 cooler and 6x6 freezer boxes
Dish & warewash	75 sq ft	8%	Door-type dish machine, soil and clean landings
Dry store, office & lockers	70 sq ft	8%	Shelving, office, staff lockers
Expo, packaging & delivery	60 sq ft	7%	Heated pass plus a separate delivery pickup door
Dining room	260 sq ft	29%	32–48 seats: booths, tables, communal run
Beer & wine bar	90 sq ft	10%	6 taps, back-bar display, 8 bar seats
Order counter, queue & merch	80 sq ft	9%	16 lin ft counter, merch shelf, host point
Restrooms	110 sq ft	12%	Two ADA restrooms
Patio (where site allows)	120–240 sq ft	—	Outside the leased area in most centers

Key packages, with allowances



Fry line
\$42,900 – \$78,500



Ventilation & fire
\$42,400 – \$78,100



Refrigeration
\$46,400 – \$77,600



Prep, warewash & smallwares
\$32,200 – \$51,400



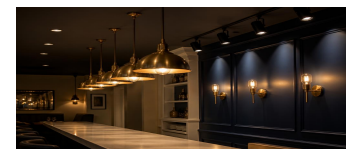
Signage
\$36,300 – \$71,100



Furniture & seating
\$34,100 – \$76,500



Counter, bar & millwork
\$39,400 – \$83,100



Lighting
\$16,200 – \$40,600

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