
FRANCHISE BUILD-OUT DOCUMENTATION

Kitchen Design & Equipment Spec

Per-format kitchen design, zoning and equipment / material inventory

Fry line, ventilation and fire, refrigeration, beer and wine service, prep and warewash, POS and technology, and kitchen finishes — specified separately for each of the three FishNChips formats, with square-foot allocation per zone and medium-to-high quality allowances.

Express 250-400 sq ft · Neighborhood 500-700 sq ft · Destination 700-1200 sq ft

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FORMAT EXPRESS

Express kitchen — 250-400 sq ft

Cloud kitchen, food court and gas station bay

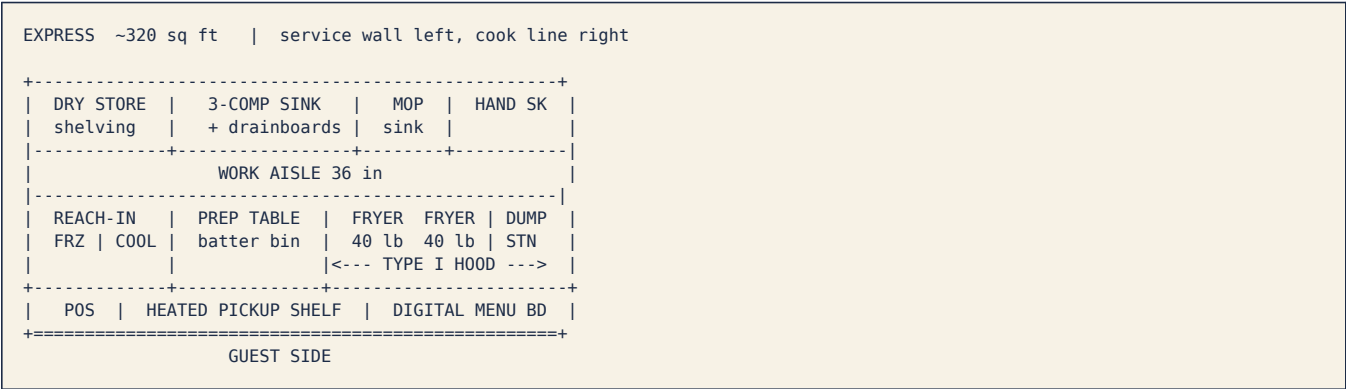
Everything happens on one wall. A two-vat fry line, a single reach-in, a pickup shelf and a lit menu board. No dining room to build, no bar, no beer and wine — the whole format is engineered so a partner can open inside an existing hood and grease trap wherever possible.

Design basis: 320 sq ft typical | Crew: 2-3 per shift | Seating: 0-6 seats (counter or none) | \$35,000 franchise fee

Square-foot allocation per kitchen zone

Kitchen zone	Sq ft	Share	Contents
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

Kitchen layout



Utilities & site requirements

- Gas: 200,000 BTU for two fryers, or 3-phase 208V/60A electric alternative
- Electric: 100A dedicated panel minimum
- Water: 3/4 in supply, 40 gal commercial water heater
- Exhaust: 1,600-2,000 CFM Type I with matched make-up air
- Grease: 25-50 GPM interior trap, or shared house trap where permitted

Express — equipment & material inventory

Allowances show medium quality (dependable commercial grade) and high quality (premium brands, added capacity and finish). Quantities are for a 320 sq ft typical build.

Express kitchen — reference photography



Fry line: twin-vat fryers, filter cart clearance, dump and crisping station.



Type I canopy hood with baffle filters and UL300 wet-chemical suppression.



Reach-in cooler and freezer with undercounter prep rail.



Stainless prep tables, 3-compartment sink, drainboards and smallwares.



POS terminal, card reader, receipt printer, kitchen display and bump bar.



Quarry tile with coved base, stainless and FRP wall panels, washable ceiling grid.

Kitchen package total

Express kitchen package	Medium \$49,400	High \$89,950
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Fry line



The heart of the format. Everything else is sized to keep this line moving.

Fry line: twin-vat fryers, filter cart clearance, dump and crisping station.

Item	Specification	Qty	Medium	High
Fryer, 40 lb tube-fired	2 vats, gas or 3-phase electric, basket lifts on high tier	2	\$6,400	\$11,800
Fryer filter cart	40-60 lb portable, pump filtration	1	\$1,500	\$2,600
Dump station / crisping table	Stainless, heat lamp, salt rail	1	\$1,200	\$2,100
Fry holding cabinet	Half-height, humidity-controlled on high tier	1	\$900	\$2,400
Subtotal			\$10,000	\$18,900

Ventilation & fire



Verify the host site's existing hood and grease trap before quoting — this is the single largest swing in Express cost.

Type I canopy hood with baffle filters and UL300 wet-chemical suppression.

Item	Specification	Qty	Medium	High
Type I exhaust hood	8 ft canopy, stainless, baffle filters	1	\$5,200	\$9,500
Make-up air unit	Matched CFM, tempered on high tier	1	\$3,800	\$7,400
Ansul wet-chemical suppression	UL300, nozzles over each vat, remote pull	1	\$3,400	\$4,900
Grease trap	25-50 GPM interior unit (if not existing)	1	\$1,200	\$2,800
Subtotal			\$13,600	\$24,600

Refrigeration



Two units only. Fish arrives portioned; there is no walk-in in this format.

Reach-in cooler and freezer with undercounter prep rail.

Item	Specification	Qty	Medium	High
Reach-in freezer	1-door, 23 cu ft, stainless	1	\$2,600	\$4,300
Reach-in cooler	1-door, 23 cu ft, stainless	1	\$2,400	\$4,000
Undercounter prep rail	27 in, sauce and slaw pans	1	\$1,800	\$3,100
Subtotal			\$6,800	\$11,400

Prep, warewash & smallwares



Batter discipline is the recipe. Buy the scales and thermometers, not the extras.

Stainless prep tables, 3-compartment sink, drainboards and smallwares.

Item	Specification	Qty	Medium	High
Stainless work table	30 x 60 in, undershelf	2	\$900	\$1,600
3-compartment sink + drainboards	Stainless, pre-rinse faucet	1	\$1,400	\$2,400
Hand sink & mop sink	Wall-mount hand sink, floor mop basin	2	\$700	\$1,200
Wire shelving	NSF, 4-tier, 48 in bays	4 bays	\$900	\$1,600
Smallwares package	Baskets, tongs, pans, scales, thermometers, batter bins	1 lot	\$3,200	\$5,400
Subtotal			\$7,100	\$12,200

Technology & POS



One terminal, one KDS screen, and the delivery tablets the host site requires.

POS terminal, card reader, receipt printer, kitchen display and bump bar.

Item	Specification	Qty	Medium	High
POS terminal + cash drawer	Countertop terminal, receipt printer, card reader	1	\$2,200	\$3,800
Kitchen display screen	Splash-rated 15 in KDS with bump bar	1	\$900	\$1,600
Network & delivery tablets	Router, switch, 2 tablets on wall arms	1 lot	\$700	\$1,400
Camera & alarm	4-camera NVR, cloud retention	1	\$900	\$1,900
Subtotal			\$4,700	\$8,700

Kitchen finishes & materials



Wipeable, sealed and inspection-ready. This is what the health inspector looks at first.

Quarry tile with coved base, stainless and FRP wall panels, washable ceiling grid.

Item	Specification	Qty	Medium	High
Quarry tile or sealed epoxy floor	Slip-rated, coved 6 in base	320 sq ft	\$3,800	\$7,200
FRP or stainless wall panels	Full height behind cook line	180 sq ft	\$1,500	\$3,400
Washable ceiling	Vinyl-faced grid tile	320 sq ft	\$1,400	\$2,600
Stainless corner guards & shelving trim	Wall protection at all traffic corners	1 lot	\$500	\$950
Subtotal			\$7,200	\$14,150

FORMAT NEIGHBORHOOD

Neighborhood kitchen — 500-700 sq ft

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.

Design basis: 600 sq ft typical | Crew: 4-6 per shift | Seating: 16-24 seats | \$50,000 – \$75,000 franchise fee

Square-foot allocation per kitchen zone

Kitchen zone	Sq ft	Share	Contents
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

Kitchen layout

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NEIGHBORHOOD ~600 sq ft | kitchen rear, guest front

===== BACK OF HOUSE =====
| WALK-IN 6x6 | FREEZER | DRY STORE / OFFICE | MOP |
|-----+-----+-----+-----|
| PREP TABLE | PREP RAIL | DISH MACHINE | 3-COMP |
|-----+-----+-----+-----|
| AISLE 42 in |
| FRYER FRYER FRYER | GRIDDLE | DUMP STN | HOLD CABINET |
|<----- TYPE I HOOD 12 ft ----->|
===== EXPO PASS =====
| POS | ORDER COUNTER 12 ft | BAR 8 ft / 4 TAPS |
|-----+-----+-----+-----|
| 2-TOP 2-TOP | COMMUNAL TABLE 8 ft | BANQUETTE |
| 2-TOP 2-TOP | | 4 BARSTOOL |
| ADA RESTROOM | ENTRY / WINDOW LINE |
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Utilities & site requirements

- Gas: 350,000-450,000 BTU for three fryers and a griddle
- Electric: 200A three-phase service recommended
- Water: 1 in supply, 75-100 gal commercial water heater
- Exhaust: 3,000-3,600 CFM Type I with tempered make-up air
- Grease: 500-750 gal exterior interceptor where the city requires it
- TABC: beer and wine permit, 45-75 days, sized to the little bar

Neighborhood — equipment & material inventory

Allowances show medium quality (dependable commercial grade) and high quality (premium brands, added capacity and finish). Quantities are for a 600 sq ft typical build.

Neighborhood kitchen — reference photography



Fry line: twin-vat fryers, filter cart clearance, dump and crisping station.



Type I canopy hood with baffle filters and UL300 wet-chemical suppression.



Reach-in cooler and freezer with undercounter prep rail.



Beer tower, undercounter bottle coolers and glassware at the little bar.



Stainless prep tables, 3-compartment sink, drainboards and smallwares.



POS terminal, card reader, receipt printer, kitchen display and bump bar.



Quarry tile with coved base, stainless and FRP wall panels, washable ceiling grid.

Kitchen package total

Neighborhood kitchen package	Medium \$107,500	High \$190,400
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Fry line



Three vats: two for fish, one dedicated to fries so the oil profile stays clean.

Fry line: twin-vat fryers, filter cart clearance, dump and crisping station.

Item	Specification	Qty	Medium	High
Fryer, 50 lb tube-fired	3 vats with basket lifts, oil top-off on high tier	3	\$11,400	\$19,800
Fryer filter cart	75 lb, pump filtration, oil caddy	1	\$1,900	\$3,200
Dump station & crisping table	Stainless with heat lamps and salt rail	1	\$1,600	\$2,900
Heated holding cabinet	Full-height, humidity-controlled	1	\$2,400	\$4,400
Griddle / flat top	24 in for sandwiches and buns	1	\$1,800	\$3,400
Subtotal			\$19,100	\$33,700

Ventilation & fire



12 ft canopy sized for three vats plus the griddle.

Type I canopy hood with baffle filters and UL300 wet-chemical suppression.

Item	Specification	Qty	Medium	High
Type I exhaust hood	12 ft canopy, stainless, integrated lights	1	\$8,400	\$15,200
Make-up air unit, tempered	Matched CFM with heat on high tier	1	\$6,200	\$11,800
Ansul wet-chemical suppression	UL300, gas shut-off, remote pull	1	\$4,200	\$6,400
Grease interceptor	500-750 gal exterior or 50 GPM interior	1	\$3,200	\$7,500

Item	Specification	Qty	Medium	High
Subtotal			\$22,000	\$40,900

Refrigeration



A small walk-in changes the whole delivery rhythm — order twice a week instead of daily.

Reach-in cooler and freezer with undercounter prep rail.

Item	Specification	Qty	Medium	High
Walk-in cooler	6 x 6 ft, remote condenser on high tier	1	\$9,800	\$16,500
Reach-in freezer	2-door, 46 cu ft, stainless	1	\$4,200	\$6,800
Undercounter prep rails	48 in sandwich/salad rails	2	\$4,400	\$7,200
Back-bar bottle cooler	2-door glass front for beer and wine	1	\$2,400	\$4,200
Subtotal			\$20,800	\$34,700

Beer & wine service



Neighborhood and Destination only. Budget 45–75 days for the TABC permit.

Beer tower, undercounter bottle coolers and glassware at the little bar.

Item	Specification	Qty	Medium	High
Draft system, 4 taps	Direct-draw kegerator, chrome tower, drip tray	1	\$3,600	\$6,800
Glassware & bar smallwares	Pints, stemless wine, pour spouts, jiggers	1 lot	\$800	\$1,600
Wine storage & display	Under-bar wine cooler, oak bottle rack	1	\$1,400	\$3,200
Subtotal			\$5,800	\$11,600

Prep, warewash & smallwares



An undercounter machine keeps the enamel-look paper plate program and bar glassware moving.

Stainless prep tables, 3-compartment sink, drainboards and smallwares.

Item	Specification	Qty	Medium	High
Undercounter dish machine	High-temp with booster heater	1	\$5,200	\$8,400
3-compartment sink + drainboards	Stainless with pre-rinse	1	\$1,800	\$2,900
Stainless work tables	30 x 72 in with undershelf	3	\$1,800	\$2,900
Wire & stainless shelving	NSF, 6 bays	6 bays	\$1,600	\$2,800
Smallwares package	Baskets, pans, scales, thermometers, batter bins, slaw prep	1 lot	\$6,200	\$9,800
Subtotal			\$16,600	\$26,800

Technology & POS



Two terminals so the bar never blocks the food queue.

POS terminal, card reader, receipt printer, kitchen display and bump bar.

Item	Specification	Qty	Medium	High
POS terminals + drawers	Counter terminal plus bar terminal	2	\$4,400	\$7,600
Kitchen display screens	Two 15 in KDS, expo and fry line	2	\$1,800	\$3,200
Network, music & delivery tablets	Router, switch, ceiling speakers, 3 tablets	1 lot	\$2,200	\$4,400
Camera & alarm	8-camera NVR with bar and register coverage	1	\$1,800	\$3,400
Subtotal			\$10,200	\$18,600

Kitchen finishes & materials



Same sealed, wipeable standard as Express, at 1.9x the area.

Quarry tile with coved base, stainless and FRP wall panels, washable ceiling grid.

Item	Specification	Qty	Medium	High
Quarry tile or epoxy kitchen floor	Slip-rated with 6 in coved base	360 sq ft	\$6,800	\$12,400
FRP / stainless wall panels	Full height on all cook and wash walls	320 sq ft	\$2,900	\$5,800
Washable ceiling grid	Vinyl-faced tile with sealed lighting	360 sq ft	\$2,400	\$4,200
Stainless wall shelves & corner guards	Over prep and expo	1 lot	\$900	\$1,700
Subtotal			\$13,000	\$24,100

FORMAT DESTINATION

Destination kitchen — 700-1200 sq ft

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.

Design basis: 900 sq ft typical | Crew: 7-10 per shift | Seating: 32-48 seats | \$99,000 – \$125,000 franchise fee

Square-foot allocation per kitchen zone

Kitchen zone	Sq ft	Share	Contents
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

Kitchen layout

DESTINATION ~900 sq ft | kitchen rear, bar-led dining front

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+===== BACK OF HOUSE =====+
| WALK-IN COOLER 8x8 | FREEZER 6x6 | DRY STORE | OFFICE/LKR |
+-----+-----+-----+-----+
| PREP TABLES / BATTER ROOM | DISH MACHINE | POT SINK |
+-----+-----+-----+-----+
| FRYER x4 | GRIDDLE/BROIL | COMBI | DUMP RUN | HOLD CABINETS |
|<----- TYPE I HOOD 16 ft ----->|
+===== EXPO PASS =====+
| ORDER COUNTER 16 ft + MERCH | BAR 14 ft / 6 TAPS |
| POS POS | 8 BAR SEATS / BOTTLE WALL |
+-----+-----+-----+-----+
| BOOTH BOOTH | COMMUNAL TABLE 12 ft | BOOTH BOOTH | |
| 4-TOP 4-TOP | 4-TOP 4-TOP | 2-TOP 2-TOP |
| ADA RESTROOM | ADA RESTROOM | ENTRY | PATIO (if site) |
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Utilities & site requirements

- Gas: 600,000-800,000 BTU for four fryers, griddle, broiler and combi
- Electric: 400A three-phase service typical
- Water: 1.5 in supply, 100-150 gal commercial water heater
- Exhaust: 4,800-6,000 CFM Type I plus a Type II dish hood
- Grease: 1,000-1,500 gal exterior interceptor
- TABC: beer and wine permit, 45-75 days, sized to a 6-tap bar

Destination — equipment & material inventory

Allowances show medium quality (dependable commercial grade) and high quality (premium brands, added capacity and finish). Quantities are for a 900 sq ft typical build.

Destination kitchen — reference photography



Fry line: twin-vat fryers, filter cart clearance, dump and crisping station.



Type I canopy hood with baffle filters and UL300 wet-chemical suppression.



Reach-in cooler and freezer with undercounter prep rail.



Beer tower, undercounter bottle coolers and glassware at the little bar.



Stainless prep tables, 3-compartment sink, drainboards and smallwares.



POS terminal, card reader, receipt printer, kitchen display and bump bar.



Quarry tile with coved base, stainless and FRP wall panels, washable ceiling grid.

Kitchen package total

Destination kitchen package	Medium \$228,400	High \$408,900
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Fry line



Four vats, split fish and fries, with a dedicated gluten-conscious vat where the market wants it.

Fry line: twin-vat fryers, filter cart clearance, dump and crisping station.

Item	Specification	Qty	Medium	High
Fryer, 50 lb tube-fired	4 vats, basket lifts, automatic oil top-off	4	\$17,600	\$29,500
Fryer filter system	Built-in filtration with oil disposal caddy	1	\$3,400	\$6,200
Dump & crisping run	6 ft stainless with heat lamps and salt rails	1	\$2,600	\$4,800
Heated holding cabinets	Two full-height humidity-controlled	2	\$5,200	\$8,800
Griddle & charbroiler	36 in griddle plus 24 in broiler for specials	1 set	\$4,600	\$8,200
Combi oven	6-pan boiler-free, for sides and batch prep	1	\$9,500	\$21,000
Subtotal			\$42,900	\$78,500

Ventilation & fire



16 ft canopy plus a dish hood; this is where a downtown landlord's shaft route can blow a budget.

Type I canopy hood with baffle filters and UL300 wet-chemical suppression.

Item	Specification	Qty	Medium	High
Type I exhaust hood	16 ft canopy with utility distribution system	1	\$14,500	\$26,000
Type II dish hood	6 ft condensate hood over dish machine	1	\$3,200	\$5,800
Tempered make-up air unit	Matched CFM, heat and cooling on high tier	1	\$11,500	\$22,000
Ansul wet-chemical suppression	UL300, dual-tank, gas shut-off	1	\$6,400	\$9,800

Item	Specification	Qty	Medium	High
Grease interceptor	1,000–1,500 gal exterior	1	\$6,800	\$14,500
Subtotal			\$42,400	\$78,100

Refrigeration



Two boxes plus rails. Remote condensers on the high tier keep the dining room quiet.

Reach-in cooler and freezer with undercounter prep rail.

Item	Specification	Qty	Medium	High
Walk-in cooler	8 x 8 ft box, remote condenser	1	\$15,500	\$26,000
Walk-in freezer	6 x 6 ft box, remote condenser	1	\$13,500	\$22,000
Undercounter prep rails	Three 48–60 in rails	3	\$7,200	\$11,800
Bar refrigeration	Back-bar bottle coolers and glass froster	1 lot	\$5,400	\$9,600
Ice machine	500 lb head with bin and filtration	1	\$4,800	\$8,200
Subtotal			\$46,400	\$77,600

Beer & wine service



Six taps, a proper wine list and the bar as the visual focal point of the room.

Beer tower, undercounter bottle coolers and glassware at the little bar.

Item	Specification	Qty	Medium	High
Draft system, 6 taps	Glycol or direct-draw, brass tower, drip tray	1	\$7,800	\$14,500
Keg cooler / walk-in tap wall	3-door under-bar or keg box	1	\$5,200	\$11,500
Wine display & storage	Lit oak bottle wall plus dual-zone cooler	1	\$3,800	\$9,500
Glassware & bar smallwares	Pints, stems, shakers, mats, pour spouts	1 lot	\$2,200	\$4,400
Subtotal			\$19,000	\$39,900

Prep, warewash & smallwares



Door-type machine with soil and clean landings so the dining room never sees a bus tub.

Stainless prep tables, 3-compartment sink, drainboards and smallwares.

Item	Specification	Qty	Medium	High
Door-type dish machine	High-temp with booster and tabling	1	\$11,500	\$18,500
3-compartment sink & pot sink	Stainless with pre-rinse and drainboards	1 set	\$3,200	\$5,400
Stainless work tables	30 x 72 in with undershelves	5	\$3,200	\$5,200
Shelving & storage	Stainless and NSF wire, 10 bays	10 bays	\$2,800	\$4,800
Smallwares package	Full kitchen and bar smallwares, scales, thermometers	1 lot	\$11,500	\$17,500
Subtotal			\$32,200	\$51,400

Technology & POS



Three terminals, four screens, and a manager station that can pull the day apart.

POS terminal, card reader, receipt printer, kitchen display and bump bar.

Item	Specification	Qty	Medium	High
POS terminals + drawers	Counter, bar and manager station	3	\$7,600	\$12,800
Kitchen display screens	Fry, expo, prep and delivery screens	4	\$3,800	\$6,400
Network, AV & music	Managed switch, ceiling speakers, amp, two TVs	1 lot	\$5,200	\$11,500
Camera, alarm & access	16-camera NVR, alarm, back-door access control	1	\$3,800	\$7,200
Subtotal			\$20,400	\$37,900

Kitchen finishes & materials



Same standard, larger area, plus a walk-in slab and floor sinks.

Quarry tile with coved base, stainless and FRP wall panels, washable ceiling grid.

Item	Specification	Qty	Medium	High
Quarry tile or epoxy kitchen floor	Slip-rated, coved base, floor sinks and drains	575 sq ft	\$12,500	\$22,000
Stainless / FRP wall panels	Stainless behind the cook line, FRP elsewhere	520 sq ft	\$6,400	\$12,500
Washable ceiling & sealed lighting	Vinyl-faced grid, sealed fixtures	575 sq ft	\$4,400	\$7,800
Stainless wall shelving & guards	Over prep, expo and dish	1 lot	\$1,800	\$3,200
Subtotal			\$25,100	\$45,500