

THE NEXT CHAPTER

Good chicken. Brighter days.



Three formats. One BirdHaus.

Restaurant • Food-court kiosk • Express shop

A guide to the new store direction, indicative space planning and suggested equipment. Black fascias, illuminated red-and-white lettering, red awnings and industrial Nashville-inspired spaces.

These are design concepts, not measured construction plans. Final layouts, capacities, extraction, utilities and equipment depend on the premises and agreed menu. Indicative UK franchise figures and next steps are included at the end of this pack; final terms are confirmed individually.

Start your enquiry: blazing-birdhaus.nasir-ab.chatgpt.site/#enquire

FORMAT / THE RESTAURANT

The restaurant



A corner restaurant with red awnings and a black fascia. Inside: black steel mesh, stainless tables, exposed ductwork and red-and-black metal chairs.

How the space works

Guest space	Stainless tables and metal chairs with a clear route to the counter.
Service space	Order point, assembly pass and a separate collection point.
Kitchen space	A cooking line with prep, storage and wash-up behind it.

Illustrative visual only. Fit-out details will be developed for the selected location.

SPACE & EQUIPMENT / THE RESTAURANT

Plan the working space

Stock & chilled storage	Raw preparation	Wash-up
Cooking line	Finishing & assembly	Order / collection
Tables & metal chairs	Guest circulation	Window seating

GUEST APPROACH / ENTRANCE

Indicative zoning only. Not to scale; not a measured floor plan.

Suggested equipment

01 Frying line

Chicken and fries vats, oil filtration and a commercial extraction canopy.

02 Prep & breadding

A stainless raw-chicken station separated from ready-to-eat assembly.

03 Chilled storage

Upright fridge, freezer and a refrigerated toppings counter.

04 Holding & finishing

A heated holding cabinet, landing bench and sauce station.

05 Pizza & parmos

Dedicated baking and finishing equipment if these menu lines are included.

06 Wash & service

Handwash basin, utensil-washing facilities, drink fridge and POS.

Keep raw preparation, cooked-food assembly and washing separate. Confirm ventilation, handwashing, electrical capacity and cleaning access during site design.

FORMAT / THE FOOD-COURT KIOSK

The food-court kiosk



A compact black-and-red food-court counter with illuminated raised branding, stainless worktops and distinct order and collection points. Shared seating belongs to the venue.

How the space works

Public side	Ordering and collection at distinct points around the island.
Inside the kiosk	Cold assembly at the counter; hot cooking inside a staff-only zone.
Venue support	An agreed extraction route, stock storage and waste facilities.

Illustrative visual only. Fit-out details will be developed for the selected location.

SPACE & EQUIPMENT / THE FOOD-COURT KIOSK

Plan the working space

Venue stock support	Staff access	Wash-up
Raw preparation	Protected cooking line	Assembly & packing
Order counter	Public circulation	Collection counter

GUEST APPROACH / ENTRANCE

Indicative zoning only. Not to scale; not a measured floor plan.

Suggested equipment

01 Protected hot line

Compact fryer vats and extraction within the staff-only cooking zone.

02 Cold prep

Refrigerated prep counter and a separate raw breaching area.

03 Holding & assembly

Compact heated cabinet, sauce station and packing bench.

04 Front counter

POS, menu displays, drink refrigeration and collection shelf.

05 Water & wash-up

Dedicated handwash, utensil-washing provision, hot water and drainage.

06 Stock & waste

A venue-agreed freezer, dry-stock and waste arrangement.

Keep raw preparation, cooked-food assembly and washing separate. Confirm ventilation, handwashing, electrical capacity and cleaning access during site design.

FORMAT / THE EXPRESS SHOP

The express shop



A compact high-street takeaway with a black fascia, red awning, illuminated dimensional signage and a practical industrial service counter with limited seating.

How the space works

At the front	A short waiting bench, limited seating and space for the queue.
At the counter	Order point, drink fridge and clearly marked collection.
At the back	Compact cooking, chilled prep, storage and separate wash-up.

Illustrative visual only. Fit-out details will be developed for the selected location.

SPACE & EQUIPMENT / THE EXPRESS SHOP

Plan the working space

Chilled & dry storage	Raw preparation	Wash-up
Cooking line	Assembly & packing	Staff access
Order / collection	Clear guest route	Bench & small tables

GUEST APPROACH / ENTRANCE

Indicative zoning only. Not to scale; not a measured floor plan.

Suggested equipment

01 Compact fry line

Separate chicken and fries vats under a suitable extraction canopy.

02 Raw prep

A breeding bench and chilled raw-poultry storage away from assembly.

03 Assembly station

Refrigerated toppings counter, sauce rail and heated holding.

04 Back-room storage

Upright fridge/freezer and dry-goods shelving.

05 Customer handover

POS, menu screens, drink fridge and collection shelving.

06 Cleaning facilities

Dedicated handwash and utensil-washing facilities.

Keep raw preparation, cooked-food assembly and washing separate. Confirm ventilation, handwashing, electrical capacity and cleaning access during site design.

INVESTMENT & SUPPORT

Your next chapter

Indicative UK franchise figures

Franchise fee	£14,999
Royalty fee	5% of monthly sales
Marketing fee	2% of monthly sales
Shop fit-out budget	Approximately £120,000 - £150,000
Shop size	Approximately 800 - 1,200 sq ft

The fit-out budget is separate from the franchise fee, not a total opening investment. Final scope, tax treatment and additional costs will be confirmed in your proposal. Other formats and international locations are discussed individually.

Support behind your Haus

Expert store fitters. Full training provided. Stock supply up to twice per week. Centralised technology support. Marketing fee: 2% of monthly sales.

Support arrangements and stock delivery frequency are confirmed for your location.

Next steps

01 / Secure your territory

Indicative 1-2 days once the territory and terms are agreed, subject to availability.

02 / Find a suitable location

Timing depends on finding and agreeing the right premises for your chosen format.

03 / Shop fit-out: approximately 3 months

Allow around three months once premises and approvals are ready. The final programme depends on the site and scope.

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