

# FRESH LOCK

Since Dave Thomas opened the first Wendy's restaurant in Columbus, Ohio, in 1969, Wendy's goal has been to deliver a better QSR experience by providing superior quality food served by people who care, in a distinctive and comfortable environment. The Wendy's experience is one that delivers an intuitive customer journey through a space filled with warm contemporary finishes, comfortable furniture and friendly smiles and service. Not the experience you might expect from fast food, but the one you deserve.





# **TARGET LOCATIONS**

We are currently seeking locations is Major Cities and Large Towns across **Yorkshire & Humberside and North West** 

This includes (but is not limited to):

# Yorkshire & Humberside

Leeds, Sheffield, York, Hull, Lincolnshire, Kirklees, Bradford, & Wakefield

# **North West**

Blackpool, Burnley, Preston & Blackburn



In excess of 0.6 acres can be less depending on parking requirements

Existing buildings for conversion, cut and carve pads, brownfield and greenfield sites for new development

Highly visible and prominent

On or close to busy arterial roads with demand generators nearby including retail and leisure schemes, office parks, residential areas, universities and local attractions



# **GLOBAL NEXT GEN 30**

#### **BUILDING AREA**

205m<sup>2</sup> (2,206f<sup>2</sup>) total footprint

72.5m<sup>2</sup> (780f<sup>2</sup>) Dining / customer service

95.5m<sup>2</sup> (1,028f<sup>2</sup>) Kitchen / prep

11m<sup>2</sup> (118f<sup>2</sup>) Washrooms

3m<sup>2</sup> (32f<sup>2</sup>) Non-occupied space

23m<sup>2</sup> (248f<sup>2</sup>) Walk-in box

#### **DINING CAPACITY**

28 Total seats, excludes patio

Total table tops, excludes patio

#### **BUILDING CHARACTERISTICS**

6.0m PUW tower height

Building parapet height

Exterior building signs

#### KITCHEN & PRODUCTION CAPACITIES\*

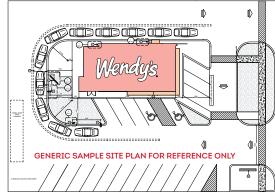
Global Next Gen Kitchen

128 avg. max. trans./hr. with single lane PUW

\* Numbers based on US productivity testing. These numbers should be used as a quide as many factors such as menu, drive-thru stack, site circulation, and staffing will affect capacity.

Reference the "Development Resource Library" available through Wendy's Information Gateway and WeConnect for further information.





## Site Requirements

Parking: \*16 regular stalls, 3 dedicated delivery driver stalls + required number of disabled stalls\*\* Lot Size: ~0.58 acre (no patio), ~0.65 acre (with patio)

\*Parking calculations for regular stalls are based on 1 parking stall per (3) dining room seats within the restaurant + 1 stall per each (2) employees (12 employees max).

\*\*Parking must meet minimum/maximum requirements of local authority having jurisdiction. Dedicated or shared parking may be provided if allowed by local authority having jurisdiction. Three (3) dedicated delivery driver parking spots required, (3) dedicated mobile order pickup stalls preferred but optional



# **Utility Requirements**

Power: 200A, 3-Phase (138kVa)

Water: 32mm MDPE supply with 28mm copper service

internally

Natural Gas: Not Required

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# **GLOBAL NEXT GEN 40**

#### **BUILDING AREA**

218m<sup>2</sup> (2,346f<sup>2</sup>) total footprint

85.5m<sup>2</sup> (920f<sup>2</sup>) Dining / customer service

95.5m<sup>2</sup> (1028f<sup>2</sup>) Kitchen / prep

11m<sup>2</sup> (118f2) Washrooms

Non-occupied space  $3m^2$ 

23m<sup>2</sup> (247f²) sWalk-in box

#### **DINING CAPACITY**

40 Total seats, excludes patio

Total table tops, excludes patio 12

#### **BUILDING CHARACTERISTICS**

6.0m PUW tower height

Building parapet height

Exterior building signs

#### KITCHEN & PRODUCTION CAPACITIES\*

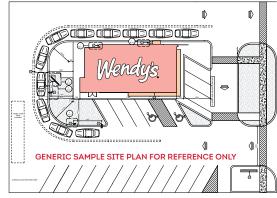
Global Next Gen Kitchen

128 avg. max. trans./hr. with single lane PUW

\* Numbers based on US productivity testing. These numbers should be used as a quide as many factors such as menu, drive-thru stack, site circulation, and staffing will affect capacity.

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## Site Requirements

Parking: \*20 regular stalls, 3 dedicated delivery driver stalls + required number of disabled stalls\*\* Lot Size: ~0.60 acre (no patio), ~0.67 acre (with patio)

\*Parking calculations for regular stalls are based on 1 parking stall per (3) dining room seats within the restaurant + 1 stall per each (2) employees (12 employees max).

\*\*Parking must meet minimum/maximum requirements of local authority having jurisdiction. Dedicated or shared parking may be provided if allowed by local authority having jurisdiction. Three (3) dedicated delivery driver parking spots required, (3) dedicated mobile order pickup stalls preferred but optional



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Water: 32mm MDPE supply with 28mm copper service

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Natural Gas: Not Required

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