

AMA Kitchen and Marketplace

AMA Kitchen is an innovative food service platform combining the concepts of Ghost Kitchen, Food Hall, and To-Go Services. It is the most economical option for vendors to start up the business.

It is a great opportunity for restaurant owners who wishes to:

- **Reduce capital cost of opening restaurant**
- **Eliminate operational cost**
- **Quickly move-in and start operating**
- **Flexible leasing space and term**

AMA Kitchen promotes a shared-economy model and demonstrates the concept of "win-win circle", which is what the AMA Group stands for.

The AMA Kitchen provides tenant with pre-permitted commercial kitchen with extensive facilities and equipment (* May vary depends on the kitchen unit)

Cooking Equipment

Range with burners (gas or electric)
Convection oven
Flat-top griddle
Charbroiler / grill
Deep fryer(s)
Microwave (commercial grade)
Wok range (optional, concept-specific)

Refrigeration & Cold Storage

Reach-in refrigerator(s)
Reach-in freezer(s)
Undercounter / worktop fridge(s)
Refrigerated prep tables
(sandwich/salad/pizza)
Walk-in cooler
Walk-in freezer (if needed)
Ice machine

Prep Area & Equipment

Stainless steel prep tables
3-compartment sink (wash / rinse /
sanitize)
Handwash sink(s) (prep, cook line, dish
area)
Mop / janitorial sink

Meat slicer
Blender(s)
Rice cooker / warmer (if needed)

Utensils & Tools

Cutting boards (color coded)
Chef knives & knife rack
Spatulas, tongs, whisks, ladles, spoons
Measuring cups and spoons
Digital scale(s)
Stock pots, sauce pots, sauté pans
Fry pans / skillets
Mixing bowls
Plates, bowls, cups (if dine-in)
Cutlery (forks, knives, spoons)
Takeout containers, lids, and bags (if to-
go)

Dishwashing & Cleaning

Commercial dishwashing machine
Dish tables (dirty and clean side)
Dish racks
Mop, broom, dustpan
Mop bucket & wringer
Food-safe cleaners & sanitizers
Trash cans & liners

Recycling bin(s) (if applicable)

Storage

Ingredient bins (for flour, sugar, rice, etc.)

Labeling supplies (tape, markers, labels)

Safety, Ventilation & Utilities

Exhaust hood(s) over cooking line

Fire suppression system in hood

Class K fire extinguisher(s)

First aid kit

Grease trap / interceptor

Non-slip flooring

Floor drains and floor squeegee

Emergency exit signs & lighting

Thermometers (probe, fridge/freezer, IR)

PPE (gloves, cut-resistant gloves, aprons)

Common area amenities and services

- Dine-in area
- Private dining room
- Karaoke room
- Bathroom
- Wi-Fi
- Electricity

- Natural Gas
- Other Utilities
- Dine-in area semi-full service
- Food Ordering (Online and on-site)
- Food delivering service

Pricing and Terms

The vendors can easily start their business with an affordable plan in the booming Katy Asian Town by partnering with AMA Kitchen. Here’s the layout and the tenant may choose preferred space in first-come first-serve basis.

The basic leasing package is:

| | | Plan I | Plan II |
|-------------------------|--|---------------|--------------|
| Pricing Table | Leasing Term | 24 months | |
| One-time Charges | Sign-up Fee | \$3,000 | |
| | Security Deposit (Refundable) | \$5,000 | |
| | Security Deposit (Non-refundable) | \$5,000 | |
| Monthly Charges | Rent | \$2,750 | \$ 0 |
| | Common area amenity fee | \$900 | \$ 0 |
| | Utility fee | \$500 | \$ 0 |
| | Customer service fee (Dine-in, To-go, Online ordering) | \$850 | \$ 0 |
| | Total | \$5000 | \$0 |
| Other Charges | AMA Kitchen Partnership Fee | 6% of Sales | 50% of Sales |
| | POS and ordering system fee | 3% of Sales | N/A |
| | Shared equipment and facilities (Optional) | Negotiable | Negotiable |

***If the tenant wants to rent the space as commercial kitchen (time share), please contact us for different quote.**

