



FRANCHISE INFORMATION



A STEP AHEAD

Our Delicious Baked Fries

We take pride in our baked fries, which are cooked to perfection in specialized ovens made exclusively for fries. Our customers have the option to choose from a wide range of fresh toppings, including our slow-roasted pulled pork and beef that has been cooking overnight. We also make our chili with a family recipe that spans generations. Through intensive heat and turbo air flow, our fries become crispy and crunchy in a matter of seconds. There's no need to use greasy deep fryers or deal with the associated smells and messes. Our customers can enjoy the aroma of delicious food and come back for more of our irresistible fries.

Do You Have What It Takes?

- Hardworking, energetic and ready to do it again every day.
- A desire to serve people, put a smile on their face.
- Willingness and dedication to grow the myFries brand.
- An outgoing personality.
- Understanding our dedication to be gluten free.
- Strong leadership skills and problem solving skills.
- Working under pressure and loving it.
- Desire to run a clean and tidy store.
- Food service experience is a plus, but not a prerequisite.
- General understanding of running a business.

8 Reasons to consider a myFRIES Franchise

- Our executive staff has 45 years of combined food service experience.
- Market Nice: Why open another burger, pizza or sub shop? myFries is currently the only QSR in Canada offering poutines made with baked fries.
- Gluten Free: myFries is the only and first QSR to be dedicated 100% gluten free. We're connected with Can Celiac Assoc. and part of their listing.
- Staffing: myFries requires fewer employees because of its unique operation, menu, and facility design. In this labor market, in times of rising labor cost, the fewer the employees required to operate the better.
- Low initial start-up: The initial start-up capital is relatively low in an industry of multi-million-dollar restaurants.
- Easy to Operate: The simplicity of this concept translates into very low food waste, better inventory control, low food cost and better employee relations.
- Consistency: Our ovens are programmed to give you the perfect fry every time so you can focus on your customers.
- Healthy Trends are all around us. If you crave the fries, why not make it healthy ones?

Other sources of revenue:

- **School Hot lunches** are during the school year for up to 250 kids. Some will go through a hot lunch website while others will order direct.
- **Catering:** Poutine buffets for office lunches, weddings, or other events for up to 200 people, 1 or 2 people can manage the event with low foodcost and great margins.
- **Take&Bake Poutines:** These are a variety of frozen poutines, premade and ready to go.
- **Hard Cream:** Offering a variety of favorite flavors by the scoop or tub. Very popular during the summer days.



Get started with myFRIES

Are you interested in becoming your own boss?
Would you like to talk to our franchise specialist and
discuss how we can make this happen for you?

Call for more information 780-652-0150
or email us at info@myfries.ca
and lets sit down and meet.

Notes:

Construction:

The ideal size for a myFries is
1000-1200 ft²

Must be located in a shopping
center with great visibility, easy
access and ample parking.

Model A \$250K to \$350K
(Bare shell unit)

Model B \$170K to \$255K
(Partial improvements in place
such as washrooms,
office, some basic walls and
plumbing)