



Prince George Location

Buy the Franchise or Just the Equipment.

*\$150,000. For the
Equipment. \$30,000 for
the Franchise Fees.*

Presented by David Fuller, Realtor, Team Powerhouse Realty
Prince George, 250-617-7467 email dave@nbccommercial.ca





Build with a Pizza Brand Designed for Growth.

A differentiated pizza franchise opportunity built for Canadian markets.

*Fresh-made. Home-baked.
Community-focused.*

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Includes:

- All Equipment for a Pizza Restuarant
- Negotiated Lease
- Support if needed
- Possible staff in place

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	A	B	C	D	E
1	Papa Murphy's Prince George - Equipment, Fixtures & Smallwares				
2	Category	Item Description	Quantity	Condition	Notes (as listed by Seller)
5	Equipment	Pizza Oven Table	1	Good	Custom made for the layout of the kitchen
6	Equipment	Pizza Prep Cooler 72"	1	Good	Huge cooler, always has lots of space
7	Equipment	Dough Press	1	Good	Makes life easier while pressing dough; comes with temp gauge for cold dough
8	Equipment	Dough Counter 60"	1	Good	Has built-in sink, really nice when needing quick hand wash
9	Equipment	Pizza Prep Shelf 72"	1	Excellent	Good storage for extra dry spice or pizza boxes
10	Equipment	Pizza Packing Table	1	Good	Keeps things clean and organized
11	Equipment	Infrared Heat Strip	1	Excellent	Great for winter to keep food warm
12	Equipment	Pizza Slice Warmer	1	Good	Has a built-in humidifier, keeps slice juicy
13	Equipment	Pizza Box Shelf	1	Excellent	Great storage
14	Equipment	Pizza Slice Warmer Table	1	Good	Good for storage and concealing garbage can
15	Equipment	Pizza Sheeter	1	Excellent	Purchased new before opening
16	Equipment	Pepsi Cooler	1	Excellent	Replaced by Pepsi before opening
17	Equipment	Donair Prep Cooler	1	Excellent	Fairly new and has good storage
18	Equipment	Gyro Broilers	2	Good	Great for high demand; used to cook two types of gyro at same time
19	Equipment	Panini Press	2	Good	Easy to maintain and clean; can be moved
20	Equipment	Donair Prep Table 96"	1	Good	Good for storage
21	Equipment	Food Warmers	2	Good / Excellent	Helpful in keeping meat fresh and warm
22	Equipment	Handwash Sink	2	Good	Custom built for layout and hygienic
23	Equipment	Dough Mixer	1	New	Purchased new before opening
24	Equipment	Ventless Fryer	1	Good	Ventless fryer has all the capabilities but economical; press and forget with the timer
25	Equipment	3 Door Cooler	2	Good	Always has room to store more
26	Equipment	Prep Table Island 96"	1	Good	Great for prepping and storing
27	Equipment	Dough Table 60"	1	Good	Great for dough prepping
28	Equipment	Dish Shelf and Rack	1	Good	Excellent storage and dish drying
29	Equipment	Makeline	2	Good	Purchased new before opening
30	Equipment	3 Compartment Sink System	1	Good	No need for dishwasher and saves lots of money
31	Equipment	Grease Trap	1	Good	Does its job
32	Equipment	Freezer	2	Good	Good for storing donair cones
33	Equipment	Meat Slicer	1	Good	Reduces cost by cutting meat in house
34	Equipment	Food Processor	1	Good	Helps make all sauces
35	Equipment	Stand Mixer	1	Good	Helps make sauces and prepare other ingredients





1	Papa Murphy's Prince George - Equipment, Fixtures & Smallwares				
2	Category	Item Description	Quantity	Condition	Notes (as listed by Seller)
39					in-store customer
40	Furniture & Fixtures	Bar Stools	3	Good	Enjoyed by the waiting customers
41	Furniture & Fixtures	Counter Top	1	Good	For both customers or delivery driver
42	Smallwares & Utensils	Pizza Screens	60	Good	Necessary for the oven
43	Smallwares & Utensils	Pizza Paddle	1	Good	For hot cooked pizza
44	Smallwares & Utensils	Pizza Cutters	8	Good	Cutting slices
45	Smallwares & Utensils	Aluminum Trays	14	Good	For pizza dough or cooking
46	Smallwares & Utensils	Miscellaneous Utensils	N/A	Good	Quantity listed as N/A in source
47	Smallwares & Utensils	Pots and Pans	5	Good	
48	Smallwares & Utensils	Mixing Bowls	10+	Good	Quantity listed as 10+ in source
49	Smallwares & Utensils	Meat Shaver	1	Excellent	
50	Smallwares & Utensils	Knives	6	Good	
51	Smallwares & Utensils	Spice Containers	10+	Good	Quantity listed as 10+ in source
52	Smallwares & Utensils	Cooler Inserts	20+	Good	Make refilling easy; quantity listed as 20+ in source
53	Smallwares & Utensils	Meat Catcher	4	Good	For donair
54	POS & Technology	P.O.S. System	1	Good	Fast and easy access for order taking
55	POS & Technology	iPads for POS	2	Excellent	Purchased new before opening
56	POS & Technology	TB Star Micronics Cash Drawer 16x16	1	Excellent	Purchased new before opening
57	POS & Technology	Receipt Printers	2	Good	Previous operations, backup
58	POS & Technology	Cisco Z3 Router by TouchBistro	1	Excellent	Purchased new before opening
59	POS & Technology	Heckler Portrait Stand for iPad	1	Excellent	Purchased new before opening
60	POS & Technology	Star Micronics SP742ML by TouchBistro	1	Excellent	Purchased new before opening
61	POS & Technology	Star Micronics TSP143IVUE Thermal Ethernet Pr	1	Excellent	Purchased new before opening
62	POS & Technology	Security Camera and System	1	Good	Accessible from anywhere
63	POS & Technology	T.V.'s	4	Excellent	Purchased new before opening
64	Leasehold & Improvements	Flooring	1	Fair	Some area needs changing
65	Leasehold & Improvements	Baseboard Heaters	5+	Good	Good for winter; quantity listed as 5+ in source
66	Leasehold & Improvements	Lighting	8+	Good	Perfect amount of light at any given time; quantity listed as 8+ in source
67	Leasehold & Improvements	A.C. Unit	1	Excellent	Cools real nice on warm sunny days
68	Leasehold & Improvements	Paint and Wall Decor	1	Good	Makes restaurant appear bigger and brighter
69	Leasehold & Improvements	Electrical Work	N/A	Excellent	New meter, new panel, all new wiring for custom location of the equipment
70	Leasehold & Improvements	Carpentry Work	N/A	Excellent	All new walls, ceiling and dividing walls
71	Leasehold & Improvements	Drywall Finisher and Plaster	N/A	Excellent	Quantity listed as N/A in source
72	Leasehold & Improvements	Signage	1	Excellent	Needs new power source for operation

Lease Amount

Papa Murphys is located at 444 Douglas St Prince George and occupies 1400 square ft of the premises.

The Basic Rent is \$25.00 psf or \$2916.67 per month for 2026, \$25.50 psf or \$2975.00 per month for Year 2, \$26.00 psf or \$3033.33 per month for Year 3, \$26.50 psf or \$3091.67 per month for Year 4 and \$27.00 psf or \$3150.00 per month for Year 5.

Triple net costs are estimated at \$7.50 sq ft estimated or \$875.00 per month.

Total monthly cost for the rent is roughly \$4000 per month.

Buyers would need to confirm that the lease is transferable in their due diligence process.

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WHY PAPA MURPHY'S

A pizza brand built around the Take'N'Bake Difference

Papa Murphy's combines fresh-made quality with a flexible model designed for today's convenience-driven customer.

Fresh-made daily
Dough from scratch, vegetables hand-sliced and cheese grated in-store.

Take 'N' Bake
Keeps the meal centered on home, family and flexibility, creating memorable moments for customers.

Different by design
A clear point of difference from standard pizza delivery and dine-in models.

A UNIQUE
TAKE 'N' BAKE
EXPERIENCE
THAT SETS US
APART.



Different on purpose

Most pizza brands sell a finished product. Papa Murphy's offers something different: fresh-prepared pizza that guests take home and bake when they are ready to eat.

1 Scratch-made dough

Prepared fresh in-store every day, never frozen.

2 Fresh-prepped ingredients

Hand-sliced vegetables, grated mozzarella and real meats.

3 Cooked at Home

Cooked in customers' own oven. We can also cook it in-store for a classic experience.

4 The Pizza Experience

Papa Murphy's brings families together at the dinner table, sleepovers, birthday parties, the big game, and more!



WHY INVEST IN PAPA MURPHY'S?

PROVEN BRAND
50+ years of trusted legacy and a loyal customer base.

DIFFERENTIATED CONCEPT
A unique Take'N'Bake model with a strong competitive advantage.

LOWER OPERATIONAL COMPLEXITY
Lower labour, lower occupancy needs and a streamlined operating model.

FLEXIBLE FOOTPRINT
Smaller store formats and lower build-out costs for prime locations.

STRONG CUSTOMER DEMAND
Fresh, high-quality pizza customers love at a price they value.

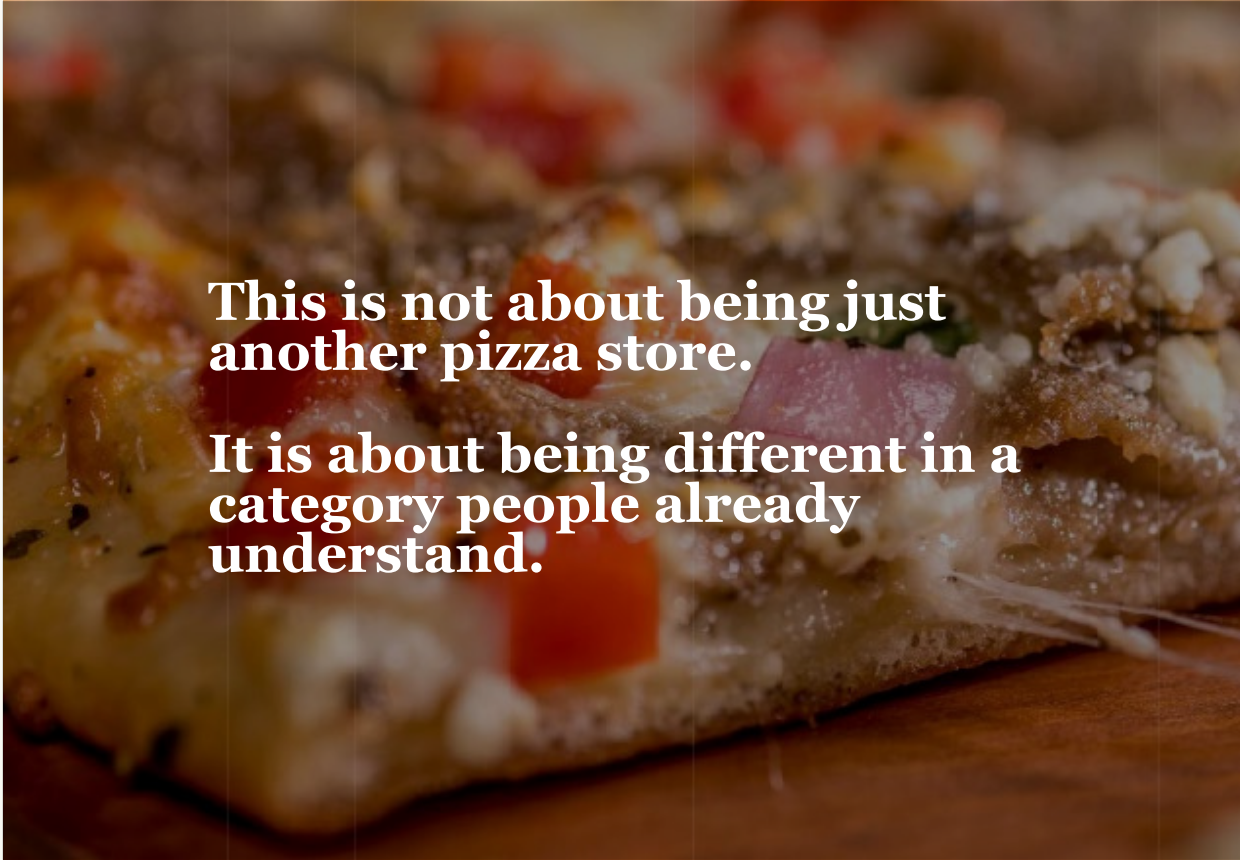
GROWTH POTENTIAL
The right operator can turn any location into a long-term success story.

Why now: differentiated in a familiar category

Pizza is one of the most familiar meal occasions in food service. That matters, but what matters more is offering a concept consumers can remember for a different reason.

Why Papa Murphy's is the ideal brand for 2026 and beyond

- Fresh-prepared product quality gives the brand a clear story and differentiation, helping us stand out amongst the competition.
- The at-home meal occasion aligns with value, convenience, and family routines.
- Western Canada expansion can focus on the right communities, not just the biggest metros.
- Lower investment and overhead allow success in the modern economy



This is not about being just another pizza store.

It is about being different in a category people already understand.



WHY FRANCHISEES WIN WITH PAPA MURPHY'S

A model that resonates with hands-on owner-operators

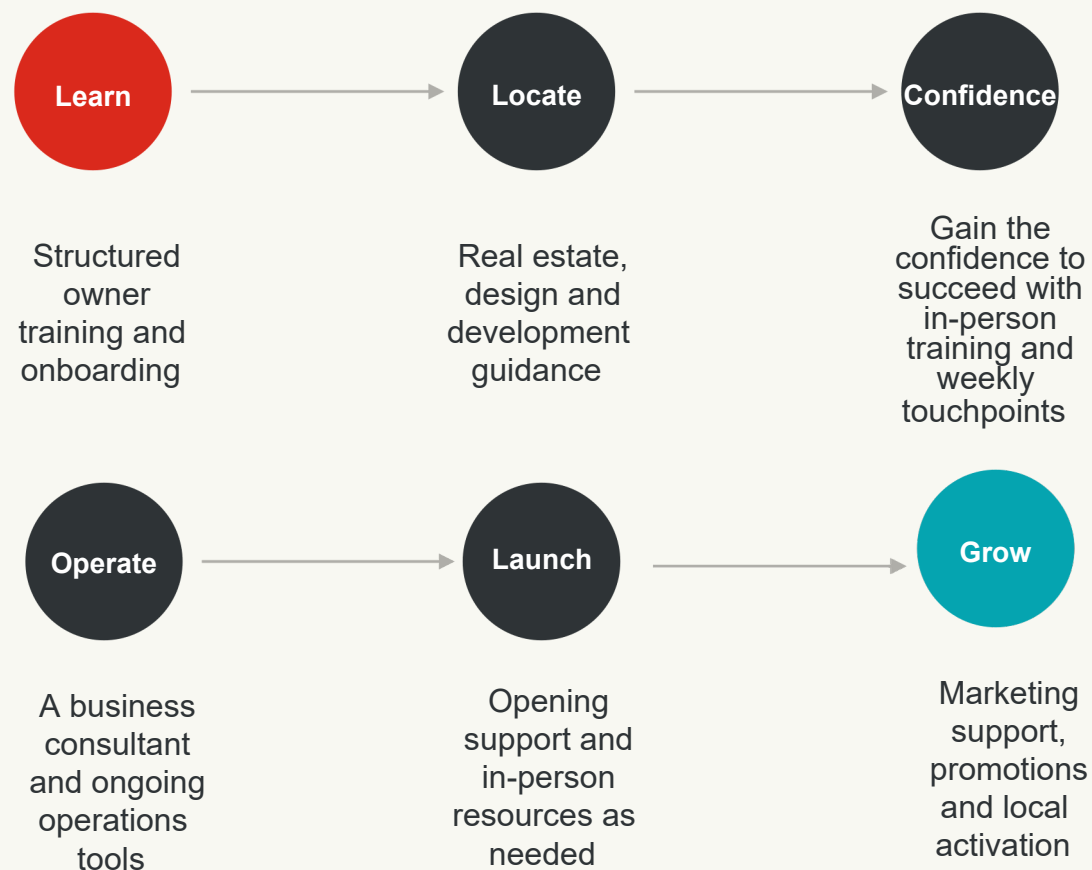
- Clear product differentiation they can explain with confidence.
- A brand that fits local relationships, schools, nonprofits and family routines.
- An operating model that feels approachable for first-time or single-unit owners.

“There are a lot of things that make Papa Murphy's unique. Truly, the brand strategy over all is that we are different on purpose.”

Kim McBee, SVP Guest Experience and Brand Marketing

Support that starts before opening and continues after

Papa Murphy's new franchise partners receive structured training, real estate and development guidance, new store opening support, along with ongoing coaching and marketing support designed to help owners build confidence quickly.





Real estate and white-space opportunity

Disciplined growth is part of the story

Papa Murphy's Canada can help you find the right location situated around the right communities, the right traffic and the right competition

Convenient daily retail

Neighbourhood visibility, easy access and a routine-friendly trade area matter more than flash.

Family-oriented demand

Markets where value, convenience and take-home meals fit local household behaviour.

Owner-market fit

The right community is one where a franchisee can build local relationships and credibility.

We can connect you with qualified realtors, contractors, and other partners to ensure a smooth process whether this is your first location or your tenth.

National brand tools, activated locally

Franchisees need more than a logo and a menu. Papa Murphy's materials include support across digital programs, brand strategy, promotional execution, online ordering, loyalty rewards and local marketing resources.

Digital programs

Social, email and text campaigns that help drive guest traffic.

Brand strategy

Creative production and promotional support that keep the brand consistent.

Local catering

Catering tools to build repeat ongoing business which builds consistency to your revenue

Local activation

Fundraising, outreach and community visibility tools that fit neighbourhood growth.





Who is the right fit?

The best fit is someone who wants to lead the store, build the team and become known in the community.



Ideal franchisee profile

Papa Murphy's Canada is looking for owners who:

- Have a passion for serving their community
- Bring a positive, outgoing attitude to business and life
- Recognize the value of a proven system
- Are committed to handling day-to-day operations full time
- Focus on top-notch customer service and team standards
- Can lead, mentor and inspire employees

A clear screening conversation

INITIAL INVESTMENT

**Approx. \$350K-
\$400K**

FRANCHISE FEE

**First location:
\$30,000**

LIQUID ASSETS

**Minimum
\$80,000**

NET WORTH

**Minimum
\$250,000**

For existing restaurant owners

These estimates are the costs for building out a new location. If you are looking to convert your existing business, or we can find an existing restaurant for sale, these estimates can be much lower.

You can see how much the original franchisee paid. You can get in for much less.



Next Steps Regarding Papa Murphys Prince George

- Discuss with your bankers, and Advisors
- Work with your commercial realtor to put in an offer
- Work through your due diligence including lease review and financing
- Take over or start your new adventure.

Additional Questions?

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