



*"We are the Meat & Potatoes
of Burgers & Fries..."*

ALL NATURAL & ORGANIC BURGERS

Blended Brisket, Hanger Steak

& Short Rib. 100% Natural

Free-Range Black Angus Beef

No Antibiotics or Hormones,

Ground Fresh Daily.

Cooked the way you like it





to ... at a real price

OUR HISTORY



The 9W Market and Filling Station on Route 9W in Palisades, NY, was originally an old gas station and hot dog stand built in 1928 by Henry Kennel. Henry ran the gas station for 45 + years. It was a tough journey for Henry; the first few years in business he lived in the gas station, and during the depression and war, a gasoline ration was put in place by the government which led to him having to explore other ways to earn money. Henry used the little shack next to the gas station to sell hot dogs, tomatoes, refreshments, and everything else he grew on his farm across the street.

Today, that old gas station and hot dog stand are a gourmet burger shack.

Rebuilt in 2011, our mission was for the TFS Burger Works to provide gourmet food and local fare to the nearby community, and to recreate that amazing, comforting, and simple experience of a roadside burger shack that Henry Kennel started offering back in 1928.



OUR STYLE

**THE BEST
HAMBURGERS & FRIES
IN THE WORLD
EVER!!!**



THE US MARKET SIZE AND GROWTH

- Americans eat 50 billion burgers a year. THAT IS A FACT
- The North American fast casual restaurant market was valued at **\$124.5 billion** in 2022 and is projected to reach **\$337.8 billion by 2032**, with a compound annual growth rate (CAGR) of 10.4% from 2023 to 2032.
- Globally, **North America is the largest market** for fast casual restaurants, with the United States being the most significant contributor. The size of the fast-casual restaurants market in the US is estimated to grow by **USD 55.4 billion from 2022 to 2027**.
- The market growth over the forecast period is largely driven by **changing consumer preferences and the rise of food delivery services**.

COMPETITIVE LANDSCAPE

	THE FILLING STATION	FIVE GUYS	SHAKE SHACK	SMASH BURGER
Hormone, steroid & antibiotic free	YES	NO	YES	NO
Plant based burger	YES	NO	YES	NO
Fresh-cut sides and toppings	YES	YES	NO	NO
House-made gourmet sauces	YES	NO	NO	NO
Hand-spun milkshakes, locally sourced ice cream	YES	NO	NO	NO
Hormone & antibiotic-free chicken	YES	NO	YES	NO
Custom Made Black Angus Hot dogs	YES	NO	NO	NO
Gourmet, chef driven menu	YES	NO	NO	NO
Flexible footprint	YES	NO	NO	NO

WHY CHOOSE TFS BURGER WORKS?

THE PRODUCT

The best chef driven, fine, casual food in the industry

SUSTAINABILITY

All Natural, responsibly sourced ingredients

SIMPLICITY

With fewer employees, a focused menu, and consistent operational processes, we operate with optimum efficiency

INVESTMENT

The Filling Station model offers lower operational and capital hurdles with great cash-on-cash return opportunity



THE PRODUCT



The Filling Station Burger Works is a premium, fine-casual burger restaurant offering freshly prepared food. Always cooked to order just the way you like it. All meals are made in full view in front of our guests. TFS signature products include:

- Our Black Angus proprietary blend hamburgers: no antibiotics, hormones, or steroids.
- French fries: hand-cut, fresh, and double-fried for that extra crispiness (GF).
- Plant-based veggie burgers.
- Custom Black Angus hot dogs made just for us: no nitrates or fillers.-
- All-natural chicken: no antibiotics or hormones.
- Real hand-scooped ice cream shakes made with local artisan ice cream and milk; no syrup.
- A wide assortment of house-made condiments and gourmet sauces. Our guests call them "crack sauces."



THE MODEL

THE TFS MODEL

A red shipping container restaurant with a wooden deck, outdoor seating, and umbrellas, set in a lush green environment. The container has 'TFS' branding on its side and a large 'TFS' sign on the roof. The deck is furnished with wooden picnic tables and red stools. Several large yellow umbrellas are open over the seating area. The background shows a dense forest of trees and a clear blue sky.

- Sites ranging from 500 to 2000 sq/ft
- Including custom TFS-built shipping container restaurants that can be placed in any location
- Detailed build-out restaurant specifications provided by TFS
- Assistance from TFS with vetting and selection of your site
- Multi-franchise growth opportunities available to Franchisees



THE FILLING STATION RETURNS AND PROFITS

STARTUP Investment costs are \$265,000-\$389,000 including franchise fee.

TFS profit margins are substantially higher than the industry standards.

The expected revenue per square foot far exceeds the industry norm.

PROVE IT!

OUR FIRST BURGER SHACK IS 140 SQ FT, AND SINCE 2011, IT HAS:

Revenue of > \$1m

Revenue/sq ft of \$7800

HOW WE SUPPORT OUR PARTNERS

Site Selection

- Assistance and guidance by our real estate team
- Prototypical plans, construction and design management

Training

- Comprehensive training program for restaurant managers from TFS
- Extensive operations and training manuals
- Online and on-site training

Operations

- Pre-opening and post-opening marketing programs and materials, including public relations guidance and support
- Structure for ongoing support in all aspects of the restaurant and financial operations
- Proprietary, cutting-edge technology, designed to guide and assist you in effectively managing your restaurant



YOUR NEXT STEPS

- Initial Discussion with TFS Management team to determine interest, qualifications, and Q & A
- Complete the Application Form
- Pre-discovery meeting (Test Drive)
- Receive and review Franchise Disclosure Document (FDD)
- Attend Discovery Day at a TFS Site

For more information or to fill out an application please contact us at: sales@tfsfranchiseworks.com



This advertisement is not an offering. An offering can only be made by a prospectus filed first with the Department of Law in the State of New York, Such filing does not constitute approval by the Department of Law