



Blaze Pizza Plans Growth in Southern Georgia

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Blaze Fast-Fire'd Pizza announced Tuesday it has signed a deal in southern Georgia with seasoned restaurateur Brandon O'Mahoney.

From its inception in 2012, Blaze Pizza has built momentum and developed a cult-like following as it expanded from its California base to bringing over 300 restaurants into 41 states and five countries.

O'Mahoney's deal with Blaze Pizza includes the opening of three Blaze Pizza locations throughout Southern Georgia in communities such as Brunswick, Valdosta and Albany. The first location is expected to be in Glynn County.

"I've been in the franchise industry for more than 15 years and when thinking about what was next from an invest standpoint ... Blaze Pizza was a no brainer," says O'Mahoney. "I've been keeping a close eye on Blaze Pizza these last few years. Blaze Pizza possesses the positive qualities I look for in an investment— from the brand's look and feel to the financials. I'm excited for this next phase with Blaze Pizza and look forward to introducing the concept to communities throughout southern Georgia."

O'Mahoney grew up in California before making his way to Georgia. He has been in the restaurant industry for 15 years, which included owning and operating a Shane's Rib Shack locations and a Mellow Mushroom in Statesboro. Aside from his franchise experience, O'Mahoney is an experienced golf course designer. His expertise in restaurant operations, business development and sales, will be helpful in his new venture with Blaze Pizza.

"Brandon's restaurant operations experience and passion for the brand are setting him up to hit the ground running with Blaze Pizza," adds Carlyne Canady, President International, Chief Development Officer for Blaze Pizza. "We're looking forward to having him join the franchise and watching him grow the brand throughout southern Georgia."

A modern day “pizza joint,” Blaze Pizza is celebrated for serving up artisanal pizzas that are both fast and affordable. With fans lining up or ordering online each day for their custom-built pizzas, freshly made salads, house made lemonades and s’more pies, the innovative fast-casual concept has quickly become one of the hottest restaurant chains in the country.

Each restaurant features an interactive open-kitchen format that allows guests to customize one of the menu’s signature pizzas or create their own, choosing from a wide selection of fresh, “clean” ingredients—all for around \$8.

The generously-sized personal pizzas are then sent to a blazing hot open-flame oven – the centerpiece of the restaurant – where dedicated pizzasmiths ensure the thin-crust pies are fast-fire’d and ready to eat in just 180 seconds.

The brand’s business model, made up of extensive site selection procedures, training programs and marketing support, is designed to attract individuals and operator teams with a strong business acumen, proven restaurant industry success and an interest in multi-unit franchising.