

The Perfect Serving

Light as Air : Superbowl's NEW Snack Game

Brewing Brilliance— The Rise of the Super Automatic

Queen of the Coop: The Soaring Popularity of Fried Chicken



TFI Food Equipment Solutions

WWW.TFICANADA.COM

NACHOS
WINGS
GYROS
TACOS

Contents

See What's Hot in Food, Equipment & Beverages

- 9** Service Calls
- 12** Tune Up with TFI Total Care
- 14** Franke: Brewing Brilliance
- 16** Supermarket Sweep
- 20** Queen of the Coop
- 22** The Perfect Serving Challenge
- 26** Equipment Spotlight: LightFry
- 28** Compact Convenience
- 30** Game Day Snacks
- 32** Ice Ice Baby



Pg. 12



Pg. 32



Pg. 30



Pg. 19

President's Note



As we kick off the new year, I am excited to share our company outlook for 2024. It promises to be a year of growth, innovation, and increased market share for our esteemed brands – Henny Penny, Franke Coffee Systems, LightFry Commercial Air Fryers, and Taylor Freezers.

Over the past year, we have navigated challenges with resilience and determination, emerging stronger and more adaptable than ever before. The foundation we have built together positions us for success as we set our sights on ambitious goals for the coming year.

One of our primary objectives for 2024 is to solidify and expand our market share across all our equipment brands and service offerings. Through targeted strategies, market analysis and our expert sales force, we continue to identify key opportunities to increase our presence and influence in the food service industry. Our focus on understanding and meeting the evolving needs of our customers will be instrumental in achieving this goal.

- 1. Innovative Technology:** In 2024, we are set to redefine industry standards by bringing groundbreaking innovations through our premium equipment brands. The integration of state-of-the-art, low oil volume frying, combination ovens, commercial air frying, double-sided grilling, automatic bean-to-cup coffee machines and soft serve and batch freezer technology will not only elevate the performance of our clients but also empower customers to stay ahead and profitable in an ever-evolving market. From advanced features to smart solutions, we aim to set new benchmarks for excellence in the industry.
- 2. Premium Equipment Brands:** Our portfolio, encompassing renowned brands such as Henny Penny,

Editorial

Michael Cheung
Jennifer Sgro

Design

The Town Collective

Culinary Director

Danny Dias

Photography

Hillier Marketing Co.

Video Productions

Bulldog Productions

Franke Coffee Systems, LightFry Commercial Air Fryers, and Taylor Freezers, is a testament to our commitment to quality. We will continue to invest in these brands, ensuring they remain at the forefront of the industry, synonymous with reliability, innovation, and customer satisfaction.

- 3. Drive Equipment Uptime:** Recognizing the critical importance of operational efficiency, our focus on maximizing equipment uptime will be unwavering. Through our robust service infrastructure, we aim to set new standards in responsiveness, ensuring that our client's equipment operates at peak performance levels. By minimizing downtime, we are not just selling equipment but delivering a commitment to sustained productivity and success for our clients.
- 4. Service Infrastructure Excellence:** Our service infrastructure is the backbone of our commitment to customer satisfaction. In 2024, we will further enhance our service capabilities, from efficient maintenance to swift issue resolution. By bolstering our service teams and investing in training and technology, we aim to provide a seamless experience for our clients, reinforcing their trust in our brands and services. confident that, as a united team, we will not only meet but exceed the expectations of our clients, setting new standards for excellence.
- 5. Customer-Centric Approach:** Our journey in 2024 is guided by a customer-centric approach. We will actively seek and incorporate feedback from our clients to continuously improve our offerings. Through open communication and collaboration, we aspire to forge lasting partnerships that extend beyond products and services, embodying a shared commitment to success.

In conclusion, the year ahead holds tremendous promise for TFI Canada. Through innovative technology and a relentless focus on equipment uptime, we are poised to shape the industry landscape. I am confident that, as a united team, we will not only meet but exceed the expectations of our clients, setting new standards for excellence.

Thank you for your commitment to our brand. Here's to a year of unparalleled achievements and success.



Michael Cheung

President, TFI Food Equipment Solutions



Restaurant Canada

April 8 - 10 | #2627 | Toronto

Every year Restaurants Canada hosts the ultimate celebration of food and beverage, while serving up trend-forward ideas and inspiration to the foodservice industry. Join TFI Food Equipment Solutions as we showcase our premium lineup of equipment—Franke Coffee Solutions, Henny Penny, LightFry and Taylor—speak to our elite sales team and taste exciting flavour experiences at booth #2627 from April 8th to 10th at the Enercare Centre in Toronto.





Service Calls

In this issue of The Perfect Serving magazine, our Customer Care Manager, Ricardo Rodney walks you through the steps and information you should have handy before placing a service call, ensuring your experience is as smooth as possible.

When reaching out to TFI for service or parts, it's crucial you provide as much information as possible. If certain details are unavailable, don't worry—we can assist in identifying the necessary information.

You can initiate a Parts Order, Service Call, Phone Support, or general inquiries through our website Food Equipment Solutions - TFIcanada.com, our TFI Customer Care email, customercareCC@tficanada.com or our 24/7 hotline.

Your preferences matter to us, so if there are special instructions such as a preferred date or time range for service, please specify when placing the service call and we will schedule your appointment based on your

availability. We understand communication is key! This is why we've implemented automated updates as the status changes on your request. By providing a cell number or email, it allows us to send updates via text or email, ensuring you're always in the know.

When making any request, here is what we need:

- **Contact name**
- **Business name**
- **Business address**
- **Model and Serial number of the equipment**

It's also important to include a detailed description of the issue to help us determine if it can be resolved over the phone or if an on-site technician is necessary.

We understand you may not know where to find the serial number, it could be hard to access in a busy store or worn off. To assist you with this, we've provided some directions and images.

At TFI, we're committed to providing you with The Perfect Serving, and your cooperation in providing this information ensures we can exceed your expectations. Thank you for choosing TFI - we're here to serve you!



Taylor Shake, Soft Serve, and Slush machines

Serial number is located on the left-hand side of the unit.



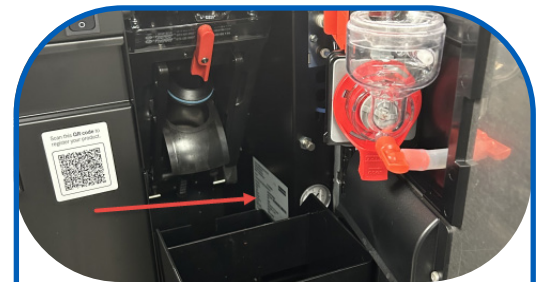
Flavor Burst/Blend

Serial number is located on the inner walls after removing the front panel.



Taylor grills before 2018

Serial number is at the bottom front.



Franke Specialty Coffee machine

Serial number is on the right-side wall, visible when you open the door and remove the grounds bin.



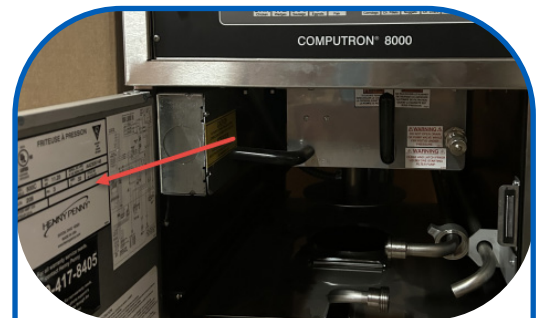
Taylor grills after 2018

Serial number is on the left-hand side.



Henny Penny Combi ovens

Serial number is on the left-hand side of the oven door.



Henny Penny fryers

Serial number is inside the door on the right panel.

Tune Up with TFI Total Care

When restaurant equipment goes down, so do sales. With Summer just around the corner, now's the perfect time to take advantage of TFI's new Total Care program and eliminate issues before they happen.

Commercial kitchen equipment is the workhorse of all restaurant and foodservice operations. Ensuring your equipment is in pristine condition will help keep your operation running efficiently and prevent equipment downtime and decreased profitability.

Understanding equipment failure—what happened and WHY it happened—is the first step in reducing the risk of equipment failure.

Little to No Maintenance

Your equipment manual should be your best friend. All new equipment comes with a manual detailing the equipment's usage and maintenance. Keep this easily accessible and review it periodically. Proper maintenance, including

preventative maintenance, helps to reduce downtime and keep the equipment operating efficiently.

Without preventative maintenance, the signs of slow performance or inadequate output from the equipment may go unnoticed and lead to more expensive repairs down the line. A lack of preventative maintenance over time will eventually reduce the lifespan of your equipment. Our factory-trained technicians only service our brands. Whether it's Franke, Henny Penny, Taylor or LightFry, our certified technicians know everything there is to know about your equipment. Not only do they inspect, clean and maintain key components, but they can identify any problems or concerns before

an unplanned emergency occurs.

Planning is Key

Planned maintenance IS preventative maintenance. At TFI, we aim to put in place a maintenance schedule that takes care of any equipment issues before they occur. Your planned maintenance schedule will reduce equipment downtime by having a certified technician, all equipment parts and a strategy in place to minimize any service interruptions.

"TFI Total Care is a comprehensive program, with a core objective to fortify and deepen our partnership with our TFI customers by offering a straightforward, dependable, cost-effective partnership-based service platform. TFI Total Care (TTC) aims to bolster equipment



uptime and curtail maintenance and repair (M&R) expenses,” explains Michael Cheung, President of TFI Food Equipment Solutions.

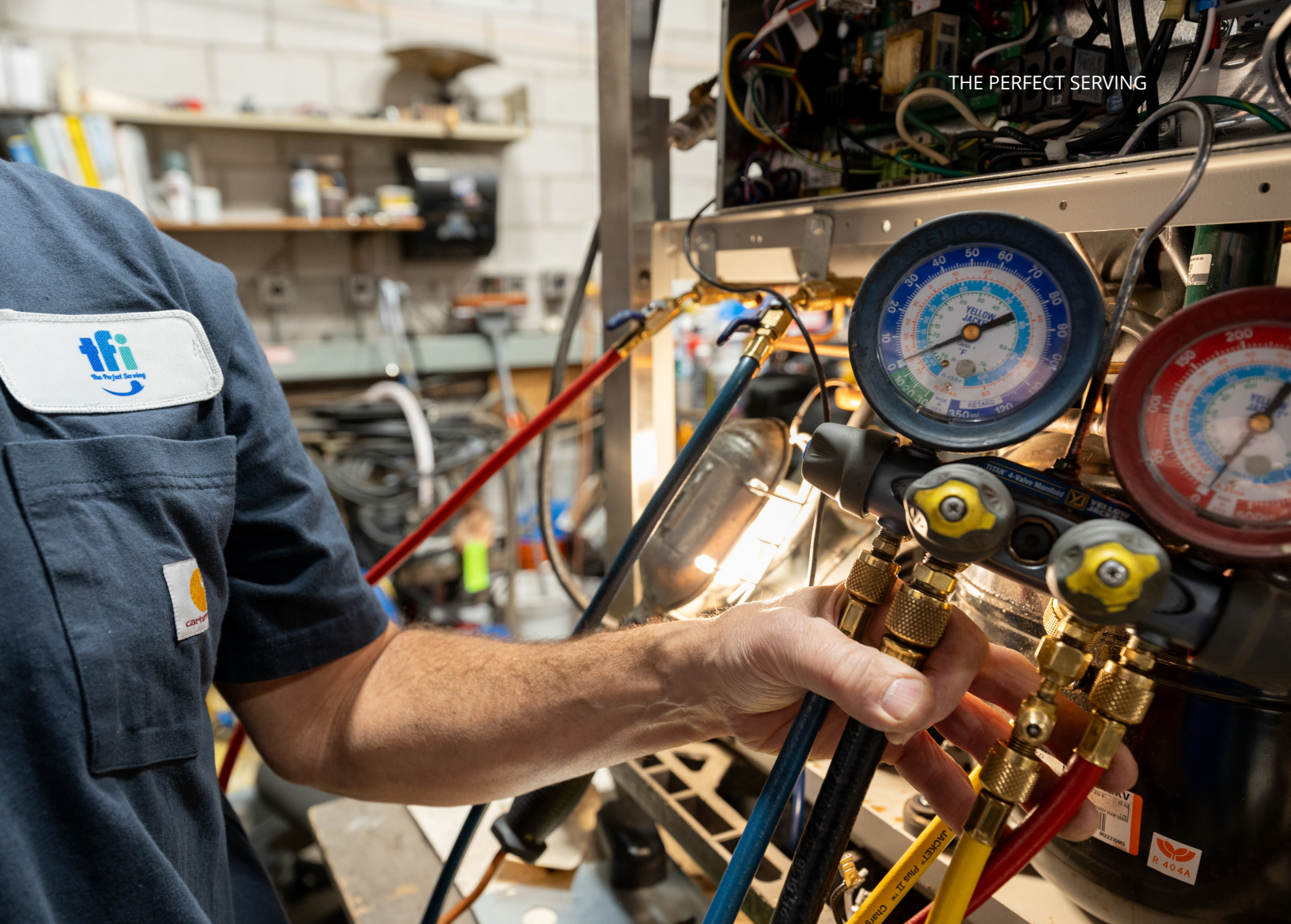
This program, available in most regions across Canada, operates on a convenient monthly flat-rate subscription model. It encompasses all planned maintenance visits, parts mailers (including cleaning supplies), and reactive service work. The monthly flat rate invoices are generated once a month, with standard pricing taking

effect at the beginning of each New Year. Owners and operators will receive a 30-day advance notice of any scheduled changes for the upcoming year.

The TTC program is meticulously designed to deliver customer-centric outcomes. This includes fewer service calls, reduced downtime, minimized missed sales opportunities, and controlled M&R expenses. Additionally, it fosters an environment of innovation and continuous improvement. The Total

Care support ecosystem actively seeks opportunities to enhance operational efficiency, collaborates with stakeholders to identify solutions, and collectively solves problems.

By eliminating unexpected invoices and disputes, the program promotes win-win solutions. Leveraging our combined expertise and shared responsibility for equipment performance, we can further enhance guest satisfaction, capitalizing on the strengths of both organizations.



At its core, TFI Total Care places a strong emphasis on equipment uptime and operates within three key areas.

- 1. Dedicated Account Manager:** Each Total Care user is assigned a dedicated account manager as the TFI liaison, ensuring a seamless and personalized experience, including routine equipment and program performance reporting.
- 2. Technical Consultant Support:** To reduce and eliminate downtime, technical consultants are designated to provide end-users with operational training and virtual troubleshooting assistance.
- 3. Routine Planned Maintenance:** Routine planned maintenance, is a proactive approach to keeping equipment, machinery, or systems in optimal working condition. It involves regular, predetermined checks, inspections, and servicing to prevent breakdowns, extend the lifespan of assets, and ensure safe and efficient operation. This practice minimizes unexpected downtime, reduces repair costs, and helps maintain the reliability and performance of equipment over time. Scheduled maintenance can encompass tasks such as cleaning, lubrication, calibration, replacement of worn parts, and software updates, among others, depending on the type of equipment or system being maintained.



FRANKE

Brewing Brilliance

The Meteoric Rise of Super Automatic Coffee Machines – Unveiling the Franke S700

In the fast-paced world of coffee culture, innovation is the driving force behind the perfect brew, and the Franke S700 super automatic has redefined the art of coffee-making.

The Era of Super Automatics

Gone are the days of labour-intensive coffee preparation; the rise of super automatic coffee machines marks a significant shift in how we approach our daily caffeine fix. The Franke S700,

a standout in the industry, offers a seamless blend of cutting-edge technology and artisanal quality.

The Franke S700: A Glimpse into Perfection

At the heart of this coffee revolution is the Franke S700, designed to elevate each and every coffee experience. From bean to cup, the S700 iQFlow™ technology handles every aspect of the brewing process with precision, ensuring a consistently exceptional cup of coffee.

1. Advanced Brewing Technology

The Franke S700 boasts state-of-the-art brewing technology that allows users to customize every aspect of their coffee. Whether it's the grind size, brewing temperature, or milk frothing texture, this machine puts the power of choice in the hands of coffee enthusiasts.

2. Intuitive User Interface

Navigating the world of coffee customization has never been easier. The Franke S700 features an intuitive touch screen interface that lets users effortlessly tailor their coffee preferences. From classic espressos and velvety cappuccinos to iced coffees, the options are limitless.

Select your Beverage

THE PERFECT SERVING



3. Efficiency Redefined

Compact yet powerful, the Franke S700 is a game-changer for businesses and coffee shops alike. With its swift and efficient operation, this machine not only has the ability to create 160 espressos an hour, but it caters to the demands of a

busy environment, delivering quality coffee without compromising speed.

The Future of Coffee Culture

As the Franke S700 continues to carve its niche in the coffee industry, it reflects a larger trend – the marriage of convenience and quality. In a world where time is of the essence, coffee lovers no longer need to sacrifice taste for efficiency.

The rise of super automatic coffee machines, exemplified by the Franke S700, marks a new era in coffee culture. It's not just about getting a cup of coffee; it's about indulging in a personalized,

high-quality experience that resonates with the demands of contemporary living.

In the coming years, we can expect to see more innovations that bridge the gap between convenience and craftsmanship, and the Franke S700 has undeniably set a high bar for what's achievable in the world of super automatic coffee machines. It's evident that the future of coffee is bold and beautifully automated.

Learn how to create your own perfect coffee program with Franke Coffee Solutions!



Supermarket Sweep

Ever wonder how the Home Meal Replacement or HMR segment came to be such a rising star in the grocery business? We spoke with Alan Mills, Manager of Supermarket Operations for TFI Food Equipment Solutions as he recounted its earliest days.



Dean, Vince, Richard and Rick, but instead of the Rat Pack, you have The Deli Dogs. Four guys from one company, TFI Food Equipment Solutions, responsible for the creation of what we know as Home Meal Replacement or HMR—the easy chicken dinner moms everywhere have been picking up for decades while they shop for their groceries.

independently owned, these stores can function without the red-tape restrictions of corporate interference, so it's easier to convince a store that this—home-cooked fried chicken dinners—are a money-maker for their business. Since no one else was doing it, the market share would be 100 percent for whoever decided to take the leap. Not only would they

The year is 1991, and north of Barrie, Ontario in towns like Cochrane, Kirkland Lake and Timmins, independently-owned Valu-Mart and Your Independent Grocers franchises are the first to dive into the HMR market. All

corner the market, but there was profit, *huge* profit to be made.

Grocery stores were already selling chicken, all they had to do was talk to their chicken suppliers and order more of it. The mark-up was 40 percent and because the menu was only fried chicken—two, four, ten or twenty pieces—the only new investment they had to make, was in two pieces of equipment. One to cook the chicken, the pressure fryer and one to display their cooked wares, the display cases where the fried chicken—the promise of a home-cooked meal without actually cooking at home—would sit.

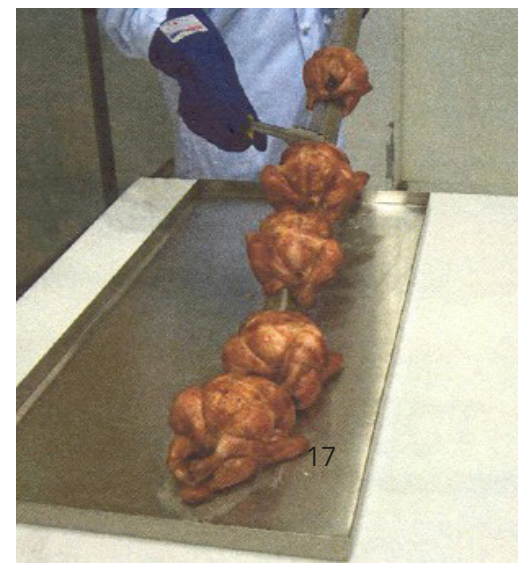
Outside of restaurants, grocery stores were the first to venture into the prepared hot foods market. Zehrs

specifically initiated and drove the HMR market. The timing was perfect, women were entering the workforce in droves, more and more subdivisions were being built outside of the city and new supermarkets were popping up everywhere to service these subdivisions. Within five years of the first store implementing their fried chicken program, the TFI team had successfully onboarded 15 new stores and created a program that would see a meteoric rise throughout the decades.

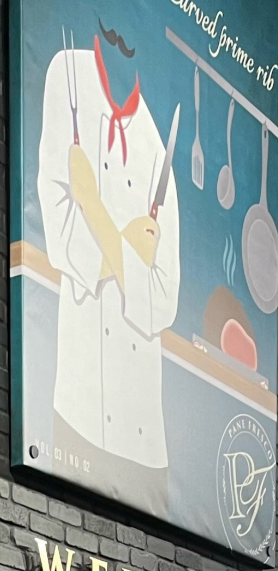
In 2002, Alan Mills, manager of supermarket operations joined the TFI team which would affectionately become known as the Deli Dogs. "The team was small, we had two guys visiting a minimum of two stores per week. All they did was equipment set up and train staff. They would pack their bags on Sunday and travel everywhere all

week long. Then they'd start all over again two days later."

At some point, not long after the success of these independent stores became apparent, corporate stores, Loblaws, Fortinos, Metro and Sobey's, who had been watching the success of the HMR market, jumped on board. Not only were they purchasing equipment exclusively from TFI, but a few times a month, these stores would visit the TFI showroom to train staff and develop new menu ideas. By 2010, the large chain stores had been trained and could now run their own HMR programs, and the original Deli Dogs were beginning to retire. Supermarkets began expanding their offerings from solely fried chicken to whole roasted chickens complete with sides, creating the perfect 'home cooked dinner'.



EATING WELL MADE EASY



Menu board with sections for SANDWICH DAY, DINERS, and other food items.

SANDWICH DAY	DINERS
CHICKEN SANDWICH	CHICKEN SANDWICH
BEAN SANDWICH	BEAN SANDWICH
VEGETARIAN SANDWICH	VEGETARIAN SANDWICH
...	...





THE PERFECT SERVING

Food for Thought

Ultimately, home meal replacements can be a key revenue driver for grocery stores and supermarkets in a world in which consumers are looking for more convenience and value. Most consumers are more likely to shop at grocery stores that have a wide selection of ready-made, take home meals available.

Why Pressure Fry

The ideal way to cook freshly breaded, bone-in chicken, pressure frying produces the most consistent product, full of flavour and faster than any other method when cooking in higher volumes. Pressure fryers, ensure moisture and flavour will be sealed in while excess cooking oil will be sealed out — yielding a healthier, more delicious final product. It's the ideal way to cook freshly breaded, bone-in items like chicken or other proteins with natural juices.

Timeline

1991 – 1996 – 2002 – 2010



HOPPING ON BOARD

Corporate headoffices of the four largest chains—Loblaws, Metro, Fortinos and Sobey's jump on board the HMR program



EXPANSION

Stores would start to venture into more prepared foods. Fried chicken would expand to whole roasted chickens and plenty of side dishes to complement them.

1991

2002

1996

2010

INTRODUCTION

TFI introduces what will become a cornerstone of the prepared foods market—Home Meal Replacement to independently-owned supermarkets

DELI DOGS

The team affectionately known as the Deli Dogs would travel across Ontario, the East Coast and Quebec setting up equipment and training staff

Queen of the Coop

The popularity of fried chicken has soared, making this once humble bird, the coveted queen of the coop.



In recent years, a culinary revolution has swept across the United States, transforming renowned establishments celebrated for their burgers, burritos, and sandwiches into epicenters of chicken innovation.

Now, North of the border, we're not just witnessing but savouring the irresistible and mouthwatering culinary trends that have captivated our southern neighbours. Indulge

in the crispy delight of Korean fried chicken, revel in the perfection of the ultimate fried chicken sandwich, expertly balanced with sweet and salty notes, and relish the distinct flavours of Carolina dipped chicken, its signature sauce generously drizzled over the freshly cooked pieces. Chicken and waffles, a classic southern favourite, has established its delicious dominance across our culinary landscape.



now become the all-encompassing comfort food, convenience food, immigrant food, and popular trend-setter that all the cool kids are coveting. Previously, Kentucky Fried Chicken (KFC) was the only national chain to focus solely on fried chicken and most people viewed KFC as decidedly unhealthy. Now, fast food giants like Shake Shack, McDonald's, Popeyes and Chick-fil-A have all capitalized on the trend and added additional chicken options to their menus, with the latter two making fried chicken the star of their menu, all while battling it out for the best chicken sandwich in the country.

Simple economic reasons aside for its growth—at the time chicken prices were significantly lower than beef prices—making it a desirable alternative to restauranters, fried chicken was generally seen as an unhealthy option in years prior. While prices of both chicken and beef have equalized over the years, the popularity of chicken dishes is still soaring, thanks in part to how it's now being prepared and evolving culinary approaches. Fried chicken can be both deliciously satisfying and healthy — key factors in making it a full-time menu staple.

Mainly introduced as “American Fried Chicken,” now international chefs and small, independent chicken joints are putting their own spin on chicken to satisfy the growing demand for local authenticity. Fried chicken—no longer American fried chicken — is a perfectly, even-playing field for food entrepreneurs because of its versatility, which allows for either an old-school take, a traditional version or a newer take on this classic fare.

With its rise in popularity, fried chicken has

Why Pressure Fry

Pressure frying produces the most consistently flavourful product and is faster than any other method when cooking in higher volumes. With a pressure fryer, you're ensuring that moisture and flavour will be sealed in while excess cooking oil will be sealed out — yielding a healthier, more delicious final product.

Increasing popularity also means increasing profitability and adding a fried chicken or chicken wing program to your menu, is a great way to drive traffic to your business and increase profitability now and in the future.



The Perfect Serving Challenge



Wondering how to incorporate a new piece of equipment into your already busy kitchen. Looking to shake it up and add new menu ideas. We put our home cooks — and resident TFI employees — to the test to see what they could cook up under pressure in our first-ever Perfect Serving Challenge.

Three teams became two when they sliced, diced, fried and grilled their way through the first two challenges using our Henny Penny, Taylor, Franke and LightFry equipment. With one team left, teammates became competitors only to battle it out for best home cook, (*and bragging rights in the office*). One winner. One Perfect Serving Challenge recipe.

Blue Team - Rob & Paul

Powerhouse duo, Paul and Rob think they have what it takes to whisk away the competition. With a combined 13 years at TFI, these two may have seen—and eaten—it all, but, do they know how to cook it.

Orange Team - Alan & Tara

Alan and Tara think they have the perfect food pairings, but will Alan's sophisticated palette and Tara's fun personality go together like peanut butter and jelly or fizzle out in the kitchen.



In the third episode of The Perfect Serving Challenge, teams were tasked with creating the perfect **Fan Festival Food Party Serving challenge**, of course utilizing our TFI kitchen, fully equipped with our Franke, Henny Penny, LightFry and Taylor equipment and a fully-stocked fridge. Think you know what to make? What do you think our teams chose?

Click the link [here](#) to watch the third full episode of The Perfect Serving Challenge.





In our final episode of The Perfect Serving Challenge our winning team from episode three was split apart and faced off against each other to battle it out for the perfect

serving challenge trophy. They have one hour to put the very best thing possible on one plate. Who will come out victorious?

Watch [here](#) to find out.





Henny Penny F5 Evolution Fryer

A whole new way to save oil, labour and maintenance costs with one state-of-the-art piece of equipment. The F5 features an intuitive touch-and-swipe interface with a custom operating system including built-in help guides that can cut initial training by as much as 50%.



Henny Penny Combi-Ovens

use both convection heat and steam and are perfect for high-volume kitchens where menu choices are varied, but space is always a premium. By combining the ability to do multiple types of cooking in one unit, the need to have multiple pieces of hardware is eliminated.



Taylor 349 - frozen uncarbonated slush

Taylor slush machines turn out highly profitable, consistent quality products draw after draw, and appeal to a wide range of consumers with carbonated or uncarbonated slush and specialty mixed drinks.



Henny Penny Pressure Fryer uses pressure frying to produce the most consistently flavourful product and is faster than any other method when cooking in higher volumes. With a pressure fryer, you're ensuring that moisture and flavour will be sealed in while excess cooking oil will be sealed out.

Equipment Spotlight



LightFry

Revolutionizing Food Service: How a Single Piece of Equipment is Reshaping the Culinary Landscape

LightFry, the commercial air fryer designed to deep-fry foods using only hot air instead of traditional oil is redefining the way foods are perceived, both in traditional establishments like restaurants and bars, and in non-traditional food service operations such as hospitals and school cafeterias. Not only does the LightFry operate without a single drop of oil, but it reduces calories by

up to 60 percent, making it an excellent investment in settings where health and wellness take priority and caloric intake needs to be monitored.

From a health standpoint, LightFry is unrivalled in its ability to consistently produce delicious food using a much healthier cooking process. "Eating well requires more than just having the right food available. How

Sustainability

The most efficient way to reduce waste is not to create it in the first place. Incorporating LightFry can save you 100% of your fryer oil cost and waste.

it's prepared also plays an important role in healthy eating," explains Rob Mancini, National Account Executive. "LightFry is definitely a healthier option because it contributes fewer calories to the finished product and can result in less inflammation, potentially decreasing the risk of chronic disease down the line."

The LightFry commercial air fryer offers countless—healthy—benefits to restaurant

kitchens, schools, hotels and hospitals, and the evolving needs of food-prep services. Addressing the growing concerns over high cholesterol and high fat intake, greaseless air fryers are healthier, cleaner, safer and more environmentally friendly than standard oil fryers. Since LightFry uses no oil, there's also no costs associated with purchasing, using, or changing the cooking oil, and adds to the overall cost saving measures of LightFry.

THE COOKING PROCESS:

LightFry uses both hot air and air fry technology to cook foods typically associated with conventional deep frying.

Step 1: The Steam Phase

LightFry's technology uses a combination of the highest temperatures and the food's own moisture to thoroughly cook foods consistently and evenly, every time.

Step 2: Rotation

LightFry's cooking basket rotates at a speed of five revolutions per minute and can also be adjusted for delicate foods that require little to no rotation. This ensures food is evenly exposed to hot air resulting in uniform texture and colour.

Step 3: The Crisp Phase

LightFry's technology uses extremely hot air and high speeds to create the food's crispness and colour.



Compact Convenience

Raising the bar on C-Store Foods has Never Tasted So Good

Convenience stores have long been viewed as a 24/7 quick stop to satisfy those sweet, salty or fried food cravings at any time of the day—or night. Now with an emphasis on mindful eating, consumers are making it a priority to choose foods that tick all the right boxes, and convenience stores can and should do a better job of satisfying those health-conscious shoppers. As is true with all foodservice programs, consistent implementation and execution is equally important.

Because space consideration in a c-store is so critical, it's important to find space-

efficient equipment that is versatile and can be used across many menu items. Hot foodservice equipment should also have good food-safety features, be energy efficient and easy to clean.

Enter LightFry, the first commercial airfryer designed to cook, reheat and serve perfectly-prepared foods consumers would find in many c-stores operations, only healthier. With space for 30 programmable menu items, each batch produces consistent, delicious results every single time with just a touch of a button. Because of its compact size, (the LightFry measures under 30 inches around and can be

used with or without a hood fan), it allows for a concise streamlining of food prep in terms of both space and staff supervision. Since cooking in the LightFry is done in a closed oven compartment to preserve the temperature, there is no recovery time between batches and reheating takes just 30 to 45 seconds, so even during the busiest hours, food retains its delicious taste. LightFry also makes clean up a breeze with its automated, integrated wash system. 98% of the cleaning process can be done during down time or at the end of the day, simply select the clean cycle and let LightFry take care of the rest.

Convenience U Carwacs Show

March 5-6, 2024 | Booth #433 | Toronto

Visit TFI Food Equipment Solutions at the Convenience U CARWACS Show—Canada's largest convenience, gas and car wash industry event—booth #433 at the International Centre March 5th and 6th and experience our premium lineup of equipment—Franke Coffee Solutions, Henny Penny, LightFry and Taylor—speak to our elite sales team and taste exciting flavour experiences created by our culinary director.



- A1000 Flex
- S700
- A400 Fresh Brew



- Milkshake with Flavour Burst
- Soft serve machine



- Combi Oven Space Saver



GAME DAY

From Corn Dogs to Chicken Wings and Everything in Between, Elevate your Superbowl Snack Game with TFI's All-Star Lightfry Recipes



Chicken Wings

Serve up a classic that always makes the cut. Cooked in the Lightfry, these wings cut the fat, but not the taste.

Loaded Fries

Top them any way you like, these loaded fries are sure to be a crowd pleaser, but our favourite ALWAYS includes as much cheese as humanly possible and loads of bacon.

Mini Fried Chicken Sandwiches

Cut the calories, but bring all the flavour to this high-performing, tail-gate classic.

Mozzarella Sticks

No matter where the party ends up, mozzarella sticks show up on every menu for a reason. Gone are the heavy deep-fried version, we prefer ours light and crispy.



Arancini

Elevate your game to all-star status with air-fried arancini

Spring Rolls

Another fan favourite, spring rolls cooked in the light fry are the perfect vehicle for your homemade dips and sauces.

Shrimp Tacos

Anything that can be eaten one-handed while cheering on our favourite team is always a clear winner.

The Future of
Air Fryers

While the food-service industry in North America has long been dominated by traditional oil-frying methods and equipment, Europe has seen immense growth in air fryers, largely due to their overall health benefits and long-term cost savings. Modern commercial air fryers now have larger baskets for cooking several portions at once, pre-programmed settings, and manual options for a wide variety of foods allow for a greater ease-of-use, and quick cooking times meet the demands of more customers resulting in a greater uptake for businesses of all sizes. More and more people are adopting a healthier lifestyle and making small changes with big impacts in their everyday lives. Following suit and adapting to the ever-changing needs of Canadian, air fryers are poised to change the restaurant industry with sales expected to surpass \$1.692.2M USD by 2023.

Did You Know?!

- Air fryers are non-toxic and are known to reduce the formation of acrylamide, a potentially cancer-causing compound that forms when foods are fried at high temperatures.
- When using air fryers, spices and seasonings have a chance to penetrate the food, because of the concentrated heat, infusing it with intense flavour.
- Air fryers reduce fat and calories by up to 70 percent.

[Click here to schedule your free LightFry demo and start FAT-FREE FRYING today!](#)

LIGHT AS AIR

LightFry

SET IT, AND FORGET IT

Not only does LightFry create healthier meal options, with space for 30 programmable menu items, each batch is cooked to perfection. Consistent, delicious results every single time with just a touch of a button. The LightFry allows for a concise streamlining of kitchen operations since it requires minimal staff supervision. There is also no recovery time between batches since cooking in the LightFry is done in a closed oven compartment to preserve the temperature. By reheating within just 30 to 45 seconds, the air fryer enables restaurants to serve perfectly prepared food even during their busiest hours, resulting in reduced labor costs and minimized food waste, all while saving valuable staff time.

LightFry also makes clean up a breeze with its automated, integrated wash system. 90 percent of the cleaning process can be done once staff is done for the day. Before leaving the restaurant, select the clean cycle and let LightFry take care of the rest.

STEAM, HOT AIR AND MOTION

Air fryers are not just for home cooks anymore. The LightFry commercial air fryer offers countless—healthy—benefits to restaurant kitchens, schools, hotels and hospitals, and the evolving needs of food prep services. Addressing the growing concerns over high cholesterol and high fat intake, greaseless air fryers are healthier, cleaner, safer and more environmentally friendly than standard oil fryers. Since LightFry uses no oil, there's also no costs associated with purchasing, using or changing the cooking oil, and adds to the overall cost-saving measures of LightFry.

Ice Ice Baby

The Restaurant's Guide to Frozen Beverages



With patio season fast approaching, TFI Food Equipment Solutions is breaking down the dos and don'ts—and sharing their favourite cocktail recipes—when creating and implementing an eye-catching, sweet, and refreshing frozen beverage program. Perfect for savoring the summer one sip at a time.

Demand for frozen cocktails has never been higher. Valued at \$37 million USD in 2022, it is expected to reach \$60 million by the year 2030 and includes both alcoholic and non-alcoholic beverages. Choosing the right equipment is the most important first step in creating a frozen beverage program. Whether you're looking to create a signature drink or a menu of many, the best equipment will meet the needs of both restaurant operators and the consumer.

Three of the most important deciding factors to be aware of is:

1. What is your capacity / How many frozen beverages do you forecast selling per day?
2. Which flavours or drinks do you plan to offer?
3. Where will the machine be placed?

Determining these three key factors will help

determine what type of equipment is best suited to your establishment.

Pre-batched Cocktails

Whether you're looking to upgrade the classics, create a healthier cocktail or add non-alcoholic options to the menu, frozen beverages are the drink of choice for many. As frozen beverages continue their growth, notable trends include simpler cocktails, classic offerings and old favourites, more bubbles and pairing a night out with both alcoholic and non-alcoholic offerings. Consumers are more sophisticated when it comes to taste and they expect higher quality, now more than ever before. Pre-batching lets bartenders deliver top quality in a fraction of the time, offer a wide variety of options and expand their menus—all while getting a great return.



Consumers are well-versed in what they like, and are reaching for classic drinks that have stood the test of time. These cocktail connoisseurs know their stuff and want their offerings to reflect just that. Negronis, martinis, fresh margaritas and a good old-fashioned that have been elevated especially for them by the bartender have become the drinks of choice for these bar-raising tipplers.

Try: Parson's Negroni Slushy

This recipe created by Charlie Schott of Parson's Chicken and Fish, has reached legendary status in its Chicago hometown.

Add gin, sweet vermouth, bitters, fresh grapefruit and orange juices and ice to the slushy machine. Garnish with a frozen orange half-wheel.



Less is more, especially when it comes to cocktails—think drinks with three or four familiar ingredients—rather than 12-step cocktails. Favourites include cocktails with gin, citrus and a herbal or floral component.

Try: Frozen Gin and Tonic

Blend freshly-squeezed lime juice, your favourite gin, tonic water, simple syrup, a cucumber (for extra freshness) and ice until smooth.



Tequila is continuing to see a meteoric rise in its popularity. Tequila, made from agave nectar, not only adds to its sweetness, but has a low-sugar content and contains probiotics that aid in gut health.

Try: Frozen Paloma Cocktail

The perfect alternative to a margarita, this slushy paloma contains tequila, grapefruit juice, lime juice, ice and a little sugar to cut through the tartness.



Low and no-alcohol drinks are seeing a huge surge in growth especially among non-drinking crowds. Teetotalers can enjoy a multitude of slushy options—minus the booze—and still soak up the community feel at the local watering hole.

Try: Matcha Tea Slushy

Blend milk, honey, matcha tea powder and ice until smooth. Serve with a straw or spoon or both!



Bubbles are definitely the best at any time of day. From morning to night, bubbly cocktails are the perfect accompaniment to any meal, can be sipped throughout the day and provide endless mixing options. Cognac, brandy, gin, vodka and rum all pair well with bubbles.

Try: Strawberry Prosecco Slushy

This summer-in-a-glass can be served at every happy hour. Combine prosecco, strawberries, lime juice, vodka and ice. Serve with a sprig of mint leaves.



Roasted ham, roasted potatoes rack of lamps, glazed carrots, greek salad, ratatouille, scalloped potatoes,

//// Easter Dinner Menu ///

Cooking for a crowd has never been easier. Our entire Easter dinner menu was cooked in the Henny Penny combi-oven



Scalloped Potatoes



Rack of lamb and green beans



Ratatouille





Baked with Love

Red Velvet takes the Cake—and cookies and ice cream—this Valentine's Day.

INGREDIENTS

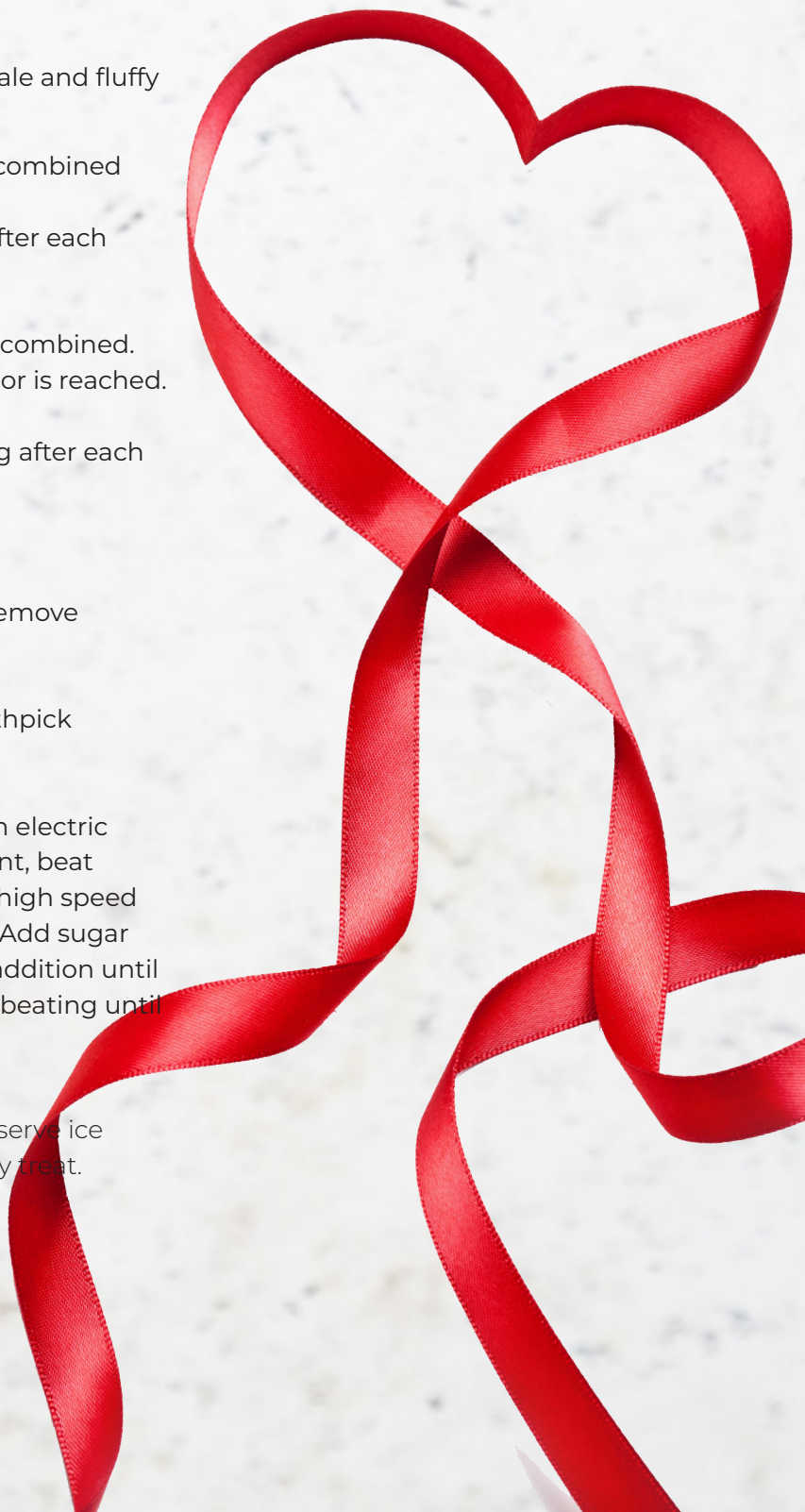
- 2.5 cups cake flour
- 1/4 cups cornstarch
- 2 tbsp. unsweetened cocoa powder
- 1 tsp. baking soda
- 3/4 tsp. salt
- 1/2 cup unsalted butter, softened to room temperature
- 2 1/8 cup sugar
- 1 cup vegetable oil
- 2 tsp. pure vanilla extract
- 3 large eggs
- 1 1/4 tsp. distilled white vinegar
- 2-3 tbsp red food colouring

Prepare In FlexFusion Combi Oven Platinum Series

- 1** Preheat oven - Heat combi-oven to 350 °F
- 2** Butter two round 9-inch cake pans, line bottom with parchment paper and butter again
- 3** Mix together flour, cornstarch, cocoa powder, baking soda, and salt - set aside
- 4** Beat butter and sugar together until pale and fluffy
- 5** With mixer on low, mix in oil until just combined
- 6** Add eggs one at a time, beating well after each addition
- 7** Add vanilla and vinegar and beat until combined. Add red food coloring, until desired color is reached.
- 8** Add flour mixture in three parts, mixing after each addition until just combined
TIP: Don't over mix!
- 9** Spread batter in pans and tap pan to remove bubbles
- 10** Bake 35-40 minutes at 350 (until a toothpick inserted in the center comes out clean)

To make the frosting: In the bowl of an electric mixer fitted with the paddle attachment, beat butter and cream cheese on medium-high speed until smooth and creamy, 1-2 minutes. Add sugar in 2 additions, beating well after each addition until smooth. Add vanilla and salt and keep beating until smooth and fluffy.

TFI Tip: Replace frosting with soft serve ice cream for an extra sweet Valentine's day treat.



Contact Us

Customer Support

For Service Requests, please get in touch with us at **1-800-387-2529** or via email at **customerarecc@tficanada.com**.

To schedule your virtual troubleshooting appointment, visit our website [here](#).

Discover the Value of VR Troubleshooting for Your Business

- Expedite equipment restoration, bypassing the wait for a technician.
- Ensure customer satisfaction.
- Eliminate service fees.
- Enhance your understanding of your equipment.
- Enable us to prepare for service calls, increasing the likelihood of a first-time fix.

Financial Matters

- **Invoice Disputes:** Customers have a 60-day window to dispute a service from the invoices posted date. Disputes beyond this period will not be reviewed.
- **Zone Charges:** Zone or travel charges apply to each service call. The zone charge is waived if we return to the site due to a lack of regular truck-stocked items. It is applicable when we return with non-standard truck stock parts. However, it is not applied if we return for the same issue.
- Don't forget to sign up for our convenient online payment portal, **VersaPay**, if you haven't already. It streamlines invoice payments and records your equipment service history.

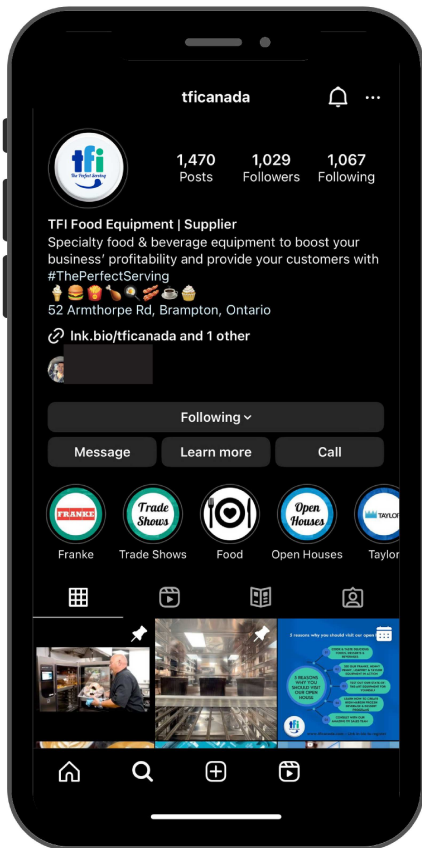
Register [here](#).

Seeking more details?

Connect with us to schedule a complimentary equipment demonstration and experience the innovation firsthand.



Share your Perfect Serving



Here at TFI we love seeing what you're cooking up and we want to share the love—and yumminess—with everyone else!

Tag [@TFIcanada](#) while using your Henny Penny, Franke, Taylor or LightFry equipment—make sure we can see the equipment! — and not only will we share your hard work and showcase all your delicious food, but you'll be entered to **WIN \$150 GIFT CARD** at the end of each month Because we think YOU deserve a treat too!

Don't forget to scan the QR code to follow us on Instagram!



Leave a Review



Thank you for choosing TFI Food Equipment Solutions

Please tell us more about your experience. We appreciate your business and look forward to serving you again soon!

Love what you've read or experienced?

Let us know your thoughts on your service experience, equipment or The Perfect Serving magazine. We appreciate your time and look forward to serving you again soon!



tficanada.com