

The Perfect Serving

**Coming in Hot
Food & Beverage
Trends for 2024**

**Up & Running: Eliminate
Equipment Downtime
with TFI Total Care**

**Frozen Drinks Forever
- Cashing in on the
hottest trend**



TFI Food Equipment Solutions

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President's Note



Dear Readers,

I hope you are in good health and high spirits. As the President of TFI Food Equipment Solutions, I am grateful for your continued partnership and support. Because of clients like you, we have had the privilege of serving the food service industry for almost 70 years, and we are committed to continuing this journey of excellence together.

At TFI, we understand that your success is our success, and we remain dedicated to providing you with top-quality food service equipment and exceptional service. We take pride in being your trusted partner for all your food service equipment needs, and we are constantly striving to improve and innovate to meet your requirements better. That is why we are extremely excited to bring you our very first issue of *The Perfect Serving* magazine. We hope this quarterly magazine will not only serve as informative, but as a space that continually inspires you with fresh ideas and out-of-the-box thinking—we look forward to seeing what you create!

In the ever-evolving world of food service, staying at the forefront of industry trends and technological advancements is crucial.

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I am pleased to inform you that we have recently expanded our product line to include the latest and most innovative equipment options.

Whether you require state-of-the-art cooking appliances like LightFry Commercial air fryers, energy-efficient, soft-serve machines like Taylor freezers, food service equipment like Franke one and two-step automatic bean-to-cup machines, or Henny Penny low oil volume fryers, we have you covered.

Additionally, our team of experts is always available to assist you with product selection, installation, maintenance and training to ensure you get the most out of your investment. We believe in offering comprehensive support beyond the sale because your satisfaction is our priority.

As part of our ongoing commitment to sustainability and environmental responsibility, we are actively working to source and promote eco-friendly food service equipment options. We understand the importance of reducing our carbon footprint and are dedicated to helping you make environmentally conscious choices without compromising quality or efficiency.

Thank you again for choosing TFI as your preferred food service equipment distributor. Our success is inseparable from yours, and we look forward to a continued and prosperous partnership.

If you have any questions, concerns, or suggestions, please do not hesitate to contact our dedicated customer support team.

Thank you for your trust, we truly hope you enjoy *The Perfect Serving* magazine and we eagerly anticipate serving you in the years to come.

A handwritten signature in black ink that reads "Michael Cheung". The signature is written in a cursive, flowing style.

Michael Cheung

President, TFI Food Equipment Solutions
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Service Calls

Do you know everything there is to know about your equipment? In this issue of *The Perfect Serving* magazine, we spoke with Ricardo Rodney, TFI Food Equipment Solutions' Customer Care Manager for everything you need to know—important tips and exclusive programs—to ensure your equipment always operates at its best, maximizing your uptime and profits.

Regular Maintenance for Peak Performance

Regular maintenance is key to keeping your unit running smoothly. Your user manual provides detailed instructions, but for most Taylor products that produce cold items, we recommend replacing the Tune-Up Kit every 90 days.

Preventative Program

Our Preventative Program is designed to provide you with regular maintenance at a reduced cost compared to reactive service. Our technicians can visit your location to ensure your equipment stays in top shape.

Seasonal Business? Proper Decommissioning Matters

If your business operates seasonally, it's crucial to properly decommission your unit during the off-season. Storing your equipment

in a sanitary and temperature-controlled environment is essential to prevent cold-weather damage. Refer to your user manual or contact us for guidance, especially if you have water-cooled equipment.

Year-Round Operations? Consider TTC for Peace of Mind

For year-round businesses, we offer the TFI Total Coverage (TTC) program. Think of it as an extended warranty that protects you financially by covering the cost of reactive service with a small monthly subscription. It's like having peace of mind knowing you're covered when you need it most.

No matter your business needs or schedule, TFI Food Equipment Solutions is here to assist you every step of the way. Feel free to reach out to us for advice, assistance or to learn more about our exclusive programs.



Future Planning with TFI Total Care

When restaurant equipment goes down, so do sales. TFI's new Total Care program aims to eliminate issues before they happen.

Commercial kitchen equipment is the workhorse of all restaurant and food service 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 here 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 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

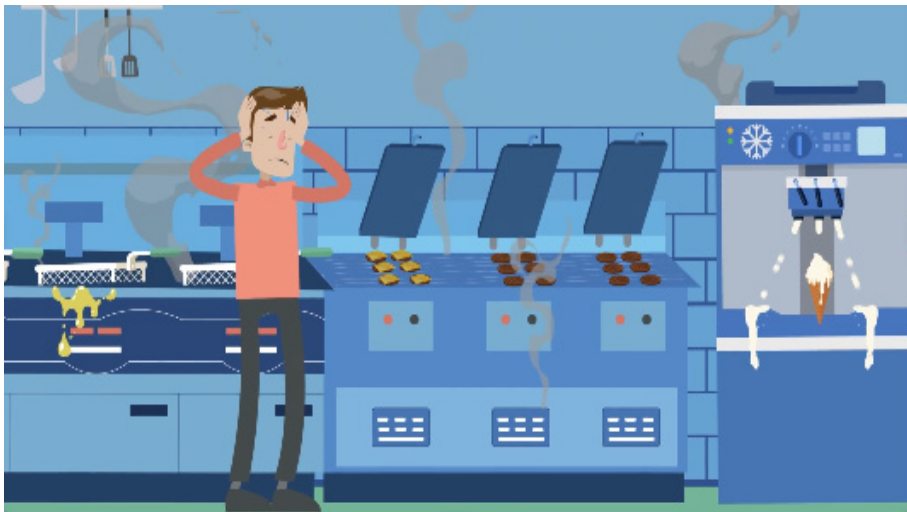
visits, parts mailers (including cleaning supplies), and reactive service work. The monthly flat rate invoices are generated once a month, with standard pricing taking effect at the beginning of each New

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.

Hot Food & Beverage Trends

As we enter 2024, we look towards emerging food and beverage trends that will shape the future of restaurants and the food service industry



Everywhere we look now a days, everyone seems to be trying to convince us of the latest trends in clothing, movies, technology and even food. But they're not wrong, there's no denying that what we see as trends amongst celebrities, in magazines and even our own teenagers—crocs with socks, anyone?—describe today what tomorrow will bring. Food trends in general

tend to be a response to societal problems with nutrition or food production and current desires. In short, food trends seem to always offer potential solutions, and/or adapt to the current situations surrounding them. 2024 is no exception, with the focus (again) being on sustainability, new technologies and regional-specific food.

Sustainability and Food Technology

One of the most important food trends in 2024 continues to be plant-based foods, including plant-based meat alternatives that closely mimic the taste and texture of traditional meat. Given the advancements in food technology and driven by growing environmental



and climate-consciousness, especially in the younger generation, this trend shows no sign of slowing down, and is only strengthened by their convictions to be ethically acceptable. With rising health and environmental consciousness, plant-based menu options will continue to grow in popularity. Look to more vegetarian and flexitarian choices made from ingredients like legumes, vegetables, nuts and whole grains, creative lab-grown proteins and plant-based alternatives that appeal to a broader demographic, rising to the fore-front.

Super Local Sourcing

Supporting local communities is at the forefront of the restaurant and bar industry. Sourcing ingredients from

nearby farms, artisanal producers, and roof top gardens, help restaurants reduce their carbon footprint and promote seasonal and fresh flavors in addition to supporting their local communities. On-site gardens or collaborations with local farmers to provide exclusive menu items will continue to push this trend throughout 2024 and beyond.

Upcycled - Zero Waste

As sustainability becomes a pressing concern, the use of upcycled ingredients to reduce food waste is becoming more popular. By creatively

incorporating off-cuts or overlooked parts of fruits, vegetables, and grains into dishes, restaurants will be able to offer environmentally friendly and innovative menu items. Consumers, the majority of whom are already conscious of the environmental impact of single-use plastics and excessive waste in the food and beverage industry, will look to support more and more restaurants and bars who continue to adopt sustainable packaging and compostable materials, reduce their environmental footprint and those who are extending their zero-waste initiatives and appealing to the environmentally-conscious diners. Zero waste and sustainability not only apply to food. How foods are cooked, the carbon and environmental footprint of restaurant equipment, including the amount of waste they produce are key factors in sustainability on a much larger scale. Henny Penny's low volume fryer extends the life of the oil by up to 21 days





compared to conventional deep fryers. Not only does less oil consumption plus better filtration equal less oil removal, which is amazing for the planet, but less oil results in a cost savings of 40 percent.

Looking to create more impactful change? LightFry, the first commercial air fryer, operates without a single drop of oil. It's revolutionary concept of using hot air instead of traditional oil offers an incredible number of advantages. Not only is zero-oil cooking the healthier option, but it also eliminates the need for oil changes, oil deliveries and

Consumers, especially those health-conscious ones will seek out foods with functional benefits beyond basic nutrition. Ingredients like adaptogenic herbs, CBD-infused foods, and stress-reducing nutrients will gain popularity as people prioritize holistic wellness through their diets. Functional foods come in a variety of formats; but take note, most consumers look to beverages for their intake, with beverages that contain both vitamins and antioxidants leading the trend.

As talk of gut health becomes more and more mainstream, the surge in foods designed



oil transportation, which eliminates transport emissions and contributes to reducing the deforestation of rainforests to produce palm oil.

Functional Foods, Adaptogens and Microbiome Gut Health

to support and improve that will soar. Probiotic-rich, fermented vegetables and prebiotic-enhanced products, already a staple for some, will become more popular as consumers seek to optimize their digestive health. Whether you're looking to add frozen beverages and bubble teas infused with fruits and vegetables or smoothies, frozen yogurt



and soft serve rich in probiotics and antioxidants, Taylor's extensive line of frozen beverage and soft serve machines can help you incorporate a menu that is overflowing with healthy gut-rich options.

All Things Mushrooms

The trend of mushrooms in food and beverages is growing and is expected to grow by more than 10 percent by the year 2030. Their unique flavour, texture, and nutritional benefits, including functional benefits are much of their appeal, especially to the younger generations. From plant-based meat alternatives to on-the-go snacks—mushroom jerky and mushroom chips—and ready-to-drink beverages, such as mushroom teas, plant-based milks and mushroom-infused drinks, like coffees and teas, are gaining popularity. Not only are more specialty mushrooms available in retail than ever before, but the versatility of mushrooms help meets the demand for sustainable and nutritious option, making them a sought-after ingredient.

Adding trendier menu items can seem like a daunting task, but for those just starting out or looking to add new ideas, Franke Coffee Solutions A400 is the perfect piece of equipment. Not only does it allow you to experiment with alternate plant-based milks or beverages but it's high-quality and affordable price are a product of Franke's extensive know-how and experience. Trends may come and go but the Franke A400 coffee machine is designed to always adapt to your changing needs.

Small Changes, Big Impact

- Incorporate plant-based menu options – plant-based foods have a smaller environmental impact.
- Cook seasonally – purchase foods that are grown in-season in your area.
- Shop local – locally grown food saves fuel and supports the community.
- Buy in bulk – bulk foods require less packaging, waste and energy to produce.
- Grow something yourself – even small changes like herbs in a pot make a difference.

The Big Chill

Why the Hottest Beverage Trend Shows No Sign of Cooling Off

Now, more than ever, and not just in summer, iced drinks are captivating drinkers—and the market—with their vast array of flavours, add-ins and delicious taste. Most people think of iced coffee, but with the majority of the population now having been raised on pop, iced beverages are not just for coffee lovers anymore. Offerings include matcha lattes, carbonated juice quenchers, bubble teas and of course coffee, both iced and cold-brewed.

Food establishments have been taking note of this growth and are now offering iced coffee and cold brew drinks as part of their menus. Recently, Starbucks reported that almost three-quarters of its beverage sales in the third quarter of 2022 were part of this 'cold category.' In addition to the uptick in beverage sales, the largest coffee chain in the world said it saw no

signs that consumers—mostly Gen Zs and their love for iced drinks—were giving up their cold brews and refreshers, despite higher prices.

Hashtag Pink Drink

Cold beverages and iced-anything, in all their forms are a favourite among Generation Z because in comparison to older generations, younger consumers like to customize and make the drink their own, and then post pictures on social media. Starbucks pink drink even has its own hashtag—#pinkdrinkstarbucks—with more than twelve thousand recent posts, the last time we checked. Because customization is still a fairly new addition, Starbucks is ahead of the game when it comes to the market on cold drinks. As the weather changes, and customers are trading in their iced-coffees and everything-chilled for warmer—and cheaper—offerings, Starbucks is still seeing an increase in revenue in this 'hottest' cold market.





Product Spotlight

The Bubble Boom

Cashing in on the customization craze, is another cold-beverage winner, Bubble tea, or Boba the popular drink originally from Taiwan, shows just how the beverage has gained a growing fan base throughout the years - from Taiwan to other Asian countries, to North America and Europe. From the classic milk tea that started it all—black tea, milk, ice and tapioca balls—to fruit-flavoured green teas (with extra tapioca please!) to customized boba slush, Bubble Teas are nowhere near bust. In 2022, the bubble tea market reached \$2.4 billion and is forecasted to reach \$3.6 billion by 2028.

Cold as Ice

Ever wonder why you prefer cold drinks? It's science! Temperature affects our perception of taste, influencing the intensity of sweet, salty, sour, bitter and astringent flavours.

Our pleasure receptors are also stimulated by specific combinations, but scientists have discovered that our taste buds work more effectively at warmer temperatures than colder ones, so cold and icy temperatures suppress the excessive sweetness in sodas and reduce the perceived bitterness in alcoholic drinks.



The Perfect Serving Challenge



Three teams of two sliced, diced, fried and grilled their way through three challenges using our Henny Penny, Taylor, Franke and LightFry equipment only to reach the final challenge and battle it out for best home cook, (and bragging rights in the office). One winner. One Perfect Serving Challenge recipe.

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.

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.

Green Team

Nicole & Christine

Christine and Nicole know you can never go wrong with family-friendly favourites, especially when they're the ones cooking. But is their classic fare—think French fries and cheeseburgers and vanilla milkshakes—enough to topple the competition.



In the first episode of The Perfect Serving Challenge, teams were tasked with creating the perfect **Between the Buns 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](#) to watch the



first full episode of The Perfect Serving Challenge.

The **Taylor Double-Sided Grill** cooks proteins 60% faster than any standard flat top, and with two sides, food requires absolutely no flipping. It also features one touch menu selection and automatically provides accurate time, temperature and gap settings for every product.

Henny Penny Low Oil Volume (LOV) Fryer extends



the life of the oil up to 21 days, three times longer than industry standard, saving you both time—less oil filtration and less oil removal—and money in the kitchen.

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.

Our second episode sees teams creating a party-serving platter combining **Fire and Ice** and once again utilizing all the TFI Food Equipment Solutions kitchen has to offer. All three teams have one hour to create a party-sized serving platter that incorporates both frozen and hot tasty treats. For teams that may not have



done so well during the first challenge, now's the time to redeem themselves, because one team will be eliminated!

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 C707 ice cream freezer offers all the

popular soft serve variations, from regular to low or non-fat ice creams to custards, yogurt, and sorbet. The standby feature maintains safe product temperatures in the mix hopper and freezing cylinder during long periods when not in use.



**Need additional information?
Sign up for a free consult
with TFI team member.**

Flipping the Switch in Restaurants:

The Case for Electric Equipment

Whether you're cooking with natural gas or are thinking of converting your restaurant or foodservice space to electric, more fuel has been added to the fire in the debate between gas-fired versus electric kitchen equipment. Taking into consideration depleting energy sources, renewable and non-renewable energy, fuel price increases and commercial carbon taxes, TFI Food Equipment

Solutions takes a look and breaks down the age-old question—and costs—of Gas versus Electric.

Between sustainability and health consciousness helping

drive decisions, electric cooking might make more sense for many restaurants and commercial food service providers. Not only does electric equipment cost less to manufacture than

its gas-flamed counterparts, it also offers less heat gain in kitchens, making commercial kitchens a much cooler working environment. In commercial kitchens, where equipment is powered by natural gas (methane), the global warming potential is 27-30 times higher than

that of CO₂. As a result, the environmental impact from using natural gas expands beyond the doors of the kitchen. Making the switch to electric not only increases

a restaurant's bottom line but also their commitment to a more sustainable planet.

Lower Costs Upfront

Commercial kitchen equipment is expensive, no matter how you slice it, but electric equipment costs less to purchase than gas equipment and has lower lifetime maintenance costs, not only making it more reliable, but also more budget friendly.

Increased Productivity & Performance

Now we're cooking, but not with gas. Cooking with electric equipment increases



yields with both faster preheat and recovery times, downtime is reduced, and the service life of the equipment is longer, requiring less maintenance overtime.

Energy Efficient

Electric or induction cooking is just more efficient than natural gas. Natural gas was used as an alternative to coal—and it may have served its purpose—but it’s also important to note there is a cost behind retrofitting a complete kitchen from gas to electric. However, natural gas is neither a sustainable source or a renewable energy and with the spike in natural gas prices and the tax levied on commercial businesses, making the switch sooner rather than later may actually be less cost-prohibitive than you think.

BUSINESS CASE STUDY: ELECTRIC GRILL

The percentage of time the grill is idle, cook and cooking intermittent are what normal capacity QSR’s would have for usage (Taylor factory data).

For the purposes of this case study, it is assumed the hours of operation are 24 hours per restaurant and between 70-75% the time the grill is idle. The electricity/gas rates are Ontario averages for commercial businesses (per 2021).

Key factor for consideration: A Taylor electric grill will save an average of \$6,600 in reactive service costs over a ten-year life cycle compared to gas Taylor grills.



Three Platen Electric Planning Tool

Condition	Estimated Hours in Condition Platen #1	Estimated Hours in Condition Platen #2	Estimated Hours in Condition Platen #3	Platen #1 \$/Hr/Platen	Platen #2 \$/Hr/Platen	Platen #3 \$/Hr/Platen	Total
Hours of Operation	12		23				
%of Time Grill is 'IDLE'	70%	75%	75%	\$0.56	\$0.60	\$0.60	\$1.76
% Time Cooking Continuous Runs	15%	10%	10%	\$0.94	\$0.63	\$0.63	\$2.20
% Time Cooking Intermittent Runs	15%	15%	15%	\$0.68	\$0.68	\$0.68	\$2.03
\$ of Operation (Must = 100%)	100%	100%	100%				
	Estimate Cost/Day						\$5.99
	Estimated Yearly Cost						\$2,187.45



Three Platen Electric Grill

Condition	Measured				Energy Usage and Cost to run WHOLE machine per hour				
	Basis	KW	-	Min	KW/Hr	Gas-CF	KW \$/h	Gas \$/h	Total \$/h
Idle - Open Platens	Total	3.03	N/A	60.00	3.03	60.00	60.00	60.00	60.00
Idle Standby - CLOSED Platens	Total	1.77	N/A	60.00	1.77	60.00	60.00	60.00	60.00
One Platen Continuous Barrel Run with full loads - Two Platens Idle Open	Total	4.99	N/A	45.00	6.65	45.00	45.00	45.00	45.00
One Platen Continuous Barrel Run with varying loads - Two Platens Idle Open	Left Side	11.77	N/A	132.00	5.35	132.00	132.00	132.00	132.00
Varying loads with 5 Min Wait - Two Platens Idle Open (All platens idle closed during 5 min wait)	Left Side	13.45		168.30	4.79	168.30	168.30	168.30	168.30
ON Average Electricity Cost (mid-peak) -- \$/KWH	0.11								

Spotlight: Taylor Next Generation Electric Double-Sided Grill



If cooking with electric is the next big thing in restaurant cooking, then Taylor’s Next Generation Electric Double-Sided Grill is perfectly suited for the kitchen. It’s two controlled cooking positions—three independent heating elements in the lower cooking surface, and two in the upper platen—assures even temperatures and quick recovery, and a larger cooking gap allows products up to 2” thick to be cooked in two-sided mode, enabling greater menu flexibility.

The separate lower cook zones also allow the user to turn them off during the slow periods to save energy and provide a flexible cleaning schedule by cleaning a zone at a time instead of the entire grill. Each zone allows you to cook different menu items at different temperatures all day without the transfer of flavour or food from zone to zone.

Future Forward



Franke Coffee Solutions



In line with Franke Group's commitment to achieve net zero emissions by 2050, Franke has embraced environmentally friendly practices that help contribute to a sustainable future. Franke's endeavors towards an emission-free future began by assessing the environmental impact at every stage of their products' life cycles. By collaborating with the Swiss non-profit organization, The Climate Protection Partnership, Franke's journey began by analyzing the life cycle of A600 coffee machine. Based on the assessment, Franke has prioritized the areas generating the most significant emission reductions throughout the A600's lifecycle, which include achieving higher transparency and better collaboration in the supply chain, reducing energy use and optimizing efficiency and creating durable and repairable parts, while reducing water and related emissions.



Henny Penny



Henny Penny continuously looks for ways to adopt environmentally friendly and sustainable practices, by helping customers achieve their sustainability goals and conducting business more responsibly. Henny Penny's goals include implementing sustainable manufacturing practices, building products with recycled steel, and creating equipment that enables customers to use fewer resources, including less energy and cooking oil. Every day, Henny Penny is building on their goal to take important steps to ensure their commercial foodservice products reflect their commitment to environmental stewardship.

As we've seen in the past and will continue to see moving forward, the issue of sustainability is a driving force throughout the restaurant and food service industry. TFI Food Equipment Solutions is proud to partner with brands who put sustainability at the fore front of their business.

Need additional information?
Contact us for a free equipment demonstration today.

LightFry[®]

COMMERCIAL AIRFRYERS

Lightfry



Sustainability and protecting the environment is a top priority for LightFry Commercial Airfryers. Because of their belief that contributing to the well being of the Earth and public health is a matter of necessity, LightFry's commitment to reducing the deforestation of rainforests to produce palm oil has been a key point in their business model. Zero use of oil requires no transportation, which not only eliminates transportation emissions, but also the removal and disposal of waste oil. Since the LightFry does not use oil in the cooking process, it does not create an oil mist or oil emissions that affect the environment, and any steam that comes out of the LightFry is easily lead away with a standard hood. By significantly reducing energy consumption by up to 50 percent and optimizing the use of natural resources such as the extraction of plant-based oil, LightFry is on a mission to make a significant contribution to a better world.



TAYLOR[®]

Taylor



Taylor saw a gap in the industry and created their next generation double-sided electric grill, in line with the shift away from natural gas, and a more sustainable option for the planet. Unlike electric stoves, gas stoves produce carbon monoxide, nitrogen dioxide, and formaldehyde. These compounds are harmful to both the environment and long-term health.

Equipment Spotlight



The Henny Penny FlexFusion Platinum Series

Designed for high-volume kitchens where menu choices vary, but space is always at a premium, combi ovens are the perfect choice. By combining the ability to do

multiple types of cooking in one unit, commercial kitchens can better utilize valuable floor space by eliminating the need to have multiple pieces of equipment. All in all, this state-of-the-art kitchen essential gives you the flexibility to accomplish several tasks at once.



Chef's Touch

Control system with touch/swipe display and time-saving apps



WaveClean®

Self cleaning system which lowers water usage by 36%



FlexiRack™

Loading that allows for greater capacity

DynaSteam2

Uses boilerless technology to spread steam evenly and prevent limescale buildup

Self Diagnostics

Uses the Combi Doctor diagnostic app to reduce service call time

Self Monitoring

Uses the Quality Control smart feature to register quantity and adjust cook times automatically



Crème Anglaise

Crème anglaise is a light, sweetened pouring custard used as a dessert cream or sauce. It combines sugar, egg yolks and hot milk usually flavoured with vanilla and can be poured over cakes or fruits as a sauce. It also serves as a base for other desserts such as ice cream or crème brûlée.

INGREDIENTS

12	eggs	2	Vanilla Bean, Split, Seeds Scraped, and Seeds and Pod Reserved
2 cups	milk		
2 cups	heavy cream		
3/4 cup	sugar		Pinch of salt

- 1 Set the FlexFusion Combi-Oven to 190°F.

In a blender, combine the egg yolks, milk, cream, sugar, vanilla bean seeds and salt (do not blend the vanilla

- 2 pods). Blend on high speed for 15 to 30 seconds (this breaks up the chalazae on the egg yolks so you don't need to strain the finished sauce).

- 3 Pour mixture into a vacuum bag, add vanilla bean pod and vacuum seal the bag, removing as much air as possible.

- 4 Once target temperature of 190 is reached, place the bag in the Combi.

- 5 Cook for 15 to 20 minutes. Crème anglaise cooked for 15 minutes will be thin and will just coat a spoon; it will be thicker if cooked for 20 minutes. Avoid cooking longer than 25 minutes, as the crème anglaise can take on an "eggy" aroma, although it will not curdle.

- 6 Remove the bag, wrap it in a kitchen towel and massage it for 2 to 3 minutes. If you omit this step, the crème anglaise will look lumpy. Place the bag in a cold water or ice bath to chill. For best results refrigerate overnight.

Recipe courtesy of Henny Penny



Perfect Chocolate Soufflé

- 1** Preheat oven - Heat combi-oven to 375 °F / 191 °C.

MAKE IN ADVANCE: If preparing the soufflé base in advance to serve later, skip Steps 1 and 2, proceed through Step 8, and then reserve the base in the refrigerator. When you're ready to bake and serve immediately, start with Steps 1 and 2, and then proceed from Step 9 using the reserved base.

- 2** Prepare ramekins - Butter each ramekin thoroughly, being careful not to miss any spots. (Unbuttered spots will cause your soufflé to stick.) Add a small amount of sugar to one of the ramekins. On its side over another ramekin, rotate to allow the sugar to adhere to all the buttered surfaces. Catch excess sugar with the other ramekin. Repeat until all your molds are coated evenly with sugar. Reserve the excess sugar and use in Step 4.

INGREDIENTS

- 188g whole milk
- 34g bread flour
- 34g butter
- 98g sugar, granulated
- 68g egg yolk (3 eggs)
- 112g egg whites (5 eggs)
- 75g dark chocolate (70%)
- 7g salt

- 3** Combine flour, butter, and salt with your hands until ingredients form together, leaving no dry flour.
Tip: The salt levels in this soufflé were pushed to the limits, bringing out the richness as well as the flavours
- 4** Heat milk and sugar - In a small pot, combine ingredients and bring to a boil on medium heat.
- 5** Add the flour and butter mixture to the hot milk and whisk until dissolved. Cook for 4 minutes on low heat until the mixture has a thick, gummy texture.
- 6** Add chocolate and stir until melted and well-incorporated.
- 7** Add egg yolk to chocolate base and whisk until well-incorporated.
- 8** Reserve if desired. At this point, the base for the soufflé is done. It will hold in therefrigerator for up to a week. When you're ready to bake and serve them immediately, proceed to Step 9.
- 9** Using a whisk, whip egg whites into a light foam. Add sugar and continue to whisk untilstiff, glossy peaks form.
- 10** Gently fold meringue into soufflé base in three stages.
- 11** Fill soufflé molds to the very top. Use the back of a knife to remove excess batter from therim, creating a level surface. Use a dry paper towel to wipe any excess batter off the side.

NOTE: Baking for 17 minutes will yield a soufflé with a custardy texture and a molten centre. Increase time to 18–19 minutes for a fully-set soufflé with a springy texture.



HENNY PENNY

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SmartCooking



Elevate your Coffee Game

Franke Coffee A800 Fresh Brew

The Franke Coffee A800 Fresh Brew is our latest obsession. With its modern design and user-friendliness, the A800 Fresh Brew takes coffee brewing to the next level. With its ability to brew three different types of beans, it has options for everyone and is the perfect solution for coffee shops, bakeries and restaurants, not to mention convenience stores, hotels, conference centres and universities.

“The intuitive operating concept and 3-boiler system of the Franke A800 Fresh Brew gives you uncompromising quality, variety and performance. Its integrated FoamMaster™ technology, chocolate dispenser, added grinders

and optional flavour station allow your customers to truly enjoy and customize their coffee, any way they like,” explains Michael Cheung, President of TFI Food Equipment Solutions, the official distributor for Franke Coffee Equipment. Whether it's iced or hot, an espresso-based beverage or a regular-brewed coffee, the A800 Fresh Brew is designed to handle large orders time and time again with the same consistently great taste.

With sustainability being at the forefront for many, the A800 Fresh Brew redefines the coffee experience by delivering an impeccable cup of coffee every time. Setting a new standard, it separates



itself from traditional machines, bypassing the unnecessary step of brewing an entire pot, only to discard the excess.







Why YOU Need the Franke Coffee A800 Fresh Brew

Limitless performance

Brew perfect espresso, steam and foam milk and prepare a hot cup of tea all at the same time with the professional three-boiler system.

Barista foam quality

The revolutionary FoamMaster™ technology offers customers an unlimited choice of foam for perfect frothy milk, every single time.

Effortless to use

Its 10.4-inch colour touchscreen and customizable beverage menu, creates a friendly user

experience for both your staff and your customers.

Iced coffee delights

Expand your coffee offerings with delicious, iced coffee options. Serve the freshly brewed, chilled coffee on its own or combine it with milk, milk foam or syrups for the perfect coffee experience.





Bottoms Up

With corporate functions and holiday gatherings right around the corner, 'Tis the season for the hottest cocktails (& mocktails)!

Not just a double-double

Coffee still takes the cake, or drink in this case. The classic espresso martini is still queen, but coffee as an ingredient in a variety of both coffee-based cocktails and mocktails is still number one.

Classic Espresso Martini

INGREDIENTS

- 1-ounce vodka
- 1-ounce coffee liqueur
- 1-ounce espresso
- Sweeten with simple syrup and serve in a martini glass.
- Garnish with coffee beans

TFI Tip: For the very best Espresso Martini, brew espresso in your Franke coffee machine.

The mix-ins matter

Mix-ins like coconut water, coffee and fermented mixers and enhancements are the top of people's lists. This trend also extends to garnishes, especially over-the-top edible ones. Not only do patrons want their drinks to taste good, but they also want them to be stunning works of art and include interesting—and edible—garnishes.

Twisted White Russian

Similar to a Black Russian, which is vodka and coffee liqueur, a Twisted White Russian simply adds cream—in this case soft serve ice

cream—to the mix for a decadent and dreamy treat.

INGREDIENTS

- 2-ounces vodka
- 1-ounce Kahlúa

METHOD

- Add vodka and Kahlúa into a mixing glass with ice and stir until well-chilled.
- Strain into a chilled glass over vanilla soft serve ice cream.

TFI Tip: Use Taylor’s soft serve machines for the perfect vanilla soft serve or mix it up with a vanilla and chocolate twist. Finish off with a frozen espresso topper made in a Taylor frozen beverage machine.

Mocktails and low-ABV (alcohol by volume) Cocktails

The rise of health-conscious drinkers has led to a growth in the number of low-alcohol and alcohol-free cocktail options. While demographics for this trend tend to be quite broad, crafting creative and flavourful non-alcoholic or low-ABV beverages, like virgin mojito slushies, alcohol-free gin and tonics, and sophisticated mocktails that cater to both designated drivers and those looking for a lighter drink, are classic bar-menu options.

Cherry Candy Cane Vodka Slush

Create a festive drink using any slush flavour of your choice, we like Cherry.

INGREDIENTS

- 2 candy canes, crush one for garnish; leave one whole for garnish.
- ½ ounce white crème de menthe
- 2 ounces vodka
- Cherry slush

METHOD

- Place crushed candy canes on a small plate. Using water, wet the outside rim of a chilled glass and rotate the glass to coat the rim with candy.
- Combine vodka and white crème de menthe. Stir to combine. For mocktails, add a teaspoon of pure peppermint & mint extract and stir to combine.
- Mix in cherry slush or flavour of your choice.
- Add candy cane garnish and serve immediately.

TFI Tip: Finish off any cocktail or mocktail with a frozen topper using the Taylor 428 or Taylor 390 machines.

A Nod to Eggnog



A traditional holiday drink dating back hundreds of years, eggnog is made with eggs, milk, cream,

spices like nutmeg and vanilla, and spiked with rum, whiskey, and/or brandy.

TFI Tip: For a TFI twist on a holiday favourite, we recommend using the Crème Anglaise made using the Henny Penny combi-oven from the recipe on page 30.

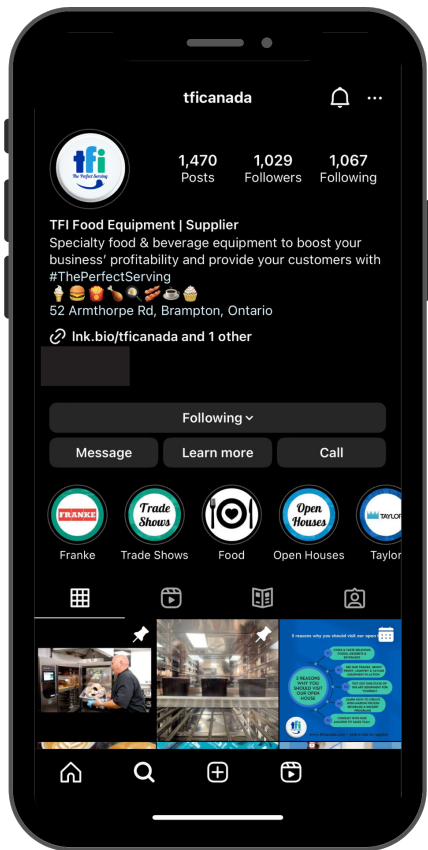
INGREDIENTS

- 6 parts Crème Anglaise
- ¾ cup whiskey, chilled
- ⅓ cup rum

METHOD

- Stir Crème Anglaise, whiskey and rum together.
- Cover and chill before serving.
- Sprinkle individual servings with nutmeg and garnish with cinnamon sticks.

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!



TFI Food Equipment Solutions wishes you a joyful Holiday season and reminds you to designate a responsible, sober driver, take public transit or call an Uber/taxi if you choose to indulge. Please don't drink and drive this Holiday Season.

Leave a Review



Thank you for choosing TFI Food Equipment Solutions

Please tell us more about your experience. We appreciate your time 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!



Made using our Henny Penny and LightFry equipment, food tastes best when your equipment is serviced properly



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Customer Support

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

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

Discover the Value of VR Troubleshooting for Your Business

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- Ensure customer satisfaction.
- Eliminate service fees.
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- Enable us to prepare for service calls, increasing the likelihood of a first-time fix.

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- **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.

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Seeking more details?

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





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