



WHY INSULATE?



Legion Industries
Insulated, Operator Safe Foodservice Equipment

Why insulate? The better question would be “*why not?*”

You’d never consider a refrigerator or a cooler without insulation. And please –

Keep the Refrigerator Door Closed!

You want to keep the cold air in the unit and on the food, not out in the kitchen! ...And yet virtually every piece of cooking equipment in your kitchen is operating at high temperatures *without* insulation – letting the heat out of the food and into the kitchen, where it contributes to an uncomfortable and *unsafe* environment.

Now, in a radical departure from entrenched industry practices, Legion has tackled some of the most common problems in your kitchen. And the solution we will provide is simple: **INSULATION.**

Foodservice Directors and operators are quick to agree that their equipment is hot and potentially dangerous to work around – causing burns, accidents, etc. The routine acceptance of an unsafe working environment stems from a foodservice equipment industry that offers no real alternatives to what would be an unacceptable situation in any other industry. Among the liabilities of uninsulated steam equipment are:

- **Burns!**
- Cooking inefficiencies – heat drawn away from the food product into the kitchen.
- Uncomfortably warm working environment leading to operator inefficiency and fatigue.
- Higher energy costs for heating the equipment and for meeting exhaust requirements and air conditioning loads.

Make no mistake about it ... we will not compromise on quality or on our rugged durability. In fact, our superior production techniques allow us to improve performance and quality while we hold prices, so that our insulation package gives you more than just free insulation.

For example, we have designed new reinforced leg supports for all our insulated kettles, and every kettle, regardless of size, will have four legs for added safety and strength, as shown in the photograph at right.

Legion Industries **Insulated, Operator Safe Foodservice Equipment**

Legion has built a reputation as an innovative, customer oriented company with the unique ability to analyze end-user problems, engineer solutions, and design those solutions into equipment that is reasonably priced, durable, and safe. Cooperative efforts with the United States Navy and other government agencies, as well as with prison systems throughout the country have put Legion’s name at the forefront of creative product development geared to customer satisfaction.

Out of this pioneering legacy came equipment such as:

- The Skittle® Cooker – designed to solve the boiler-steamer problems rife in the industry.
- The Combi-Pan® Tilting Skillet – an insulated braising pan with a draw-off valve standard, offering safety and efficiency beyond anything currently available in tilting skillets.
- Insulated Self-Contained Kettles.
- HACCP-compliant kettles and skillets – to facilitate meeting your food safety guidelines right through the cooking process.

- All insulated kettles will have reinforced rim.
- All insulated kettles will have 3” to 14” of insulation.
- All insulated stationary Direct Steam kettles will have a steam inlet valve standard.
- All insulated kettles will have welded, ground, and polished construction.
- All insulated kettles will have the reinforced leg support design.

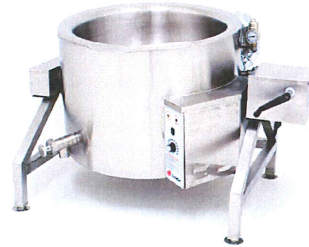


INSULATION GALLERY

SELF-CONTAINED KETTLES



Model TLGB-60
Insulated
Tilting Gas Fired Kettle



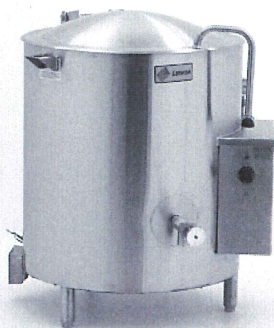
Model TLGB-40F
Insulated
Low Rim™
Tilting Gas Fired Kettle



Model LGB-40F
Insulated
Low Rim™ Gas Fired Kettle

Model LGB-80F
Insulated
Low Rim™ Gas Fired Kettle

Shown with Kettle Tools



Model LEC-60
Insulated
Electric Kettle



Model TWE-60
Insulated
Tilting Electric Kettle
Shown with optional draw-off valve

INSULATION GALLERY

DIRECT STEAM KETTLES

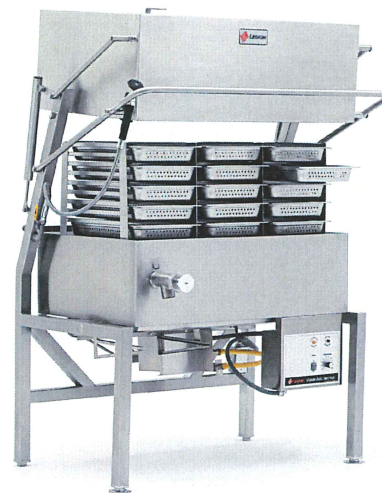


Models LTI-60 and LTI-80
Insulated
Direct Steam Kettles
Shown with optional Prison/Security Packages & Faucets

TILTING SKILLET AND MULTI-FUNCTION COOKERS



Model CSG41-9
Insulated
Combi-Pan® Tilting Skillet
Shown with optional can holder



Model SK15-9
Insulated
Skittle® Cooker
Shown with optional steam pans

BENEFITS OF INSULATED STEAM EQUIPMENT

<u>COMMON PROBLEMS CAUSED BY UNINSULATED EQUIPMENT</u>	<u>LEGION SOLUTION WITH INSULATED EQUIPMENT</u>
Employee/inmate burns & time lost for treatment and recovery.	Burns caused by hot equipment are virtually eliminated.
Higher Worker's Compensation costs because of the frequency of burns.	Burns caused by hot equipment are virtually eliminated.
High liability potential from employee (or inmate) injury.	Insulation reduces the risk of liability lawsuits initiated by employees or prison inmates due to burn injuries.
Hiring and training of replacement or new employees because of burn injuries.	Burns caused by hot equipment are virtually eliminated.
Low production efficiency due to loss of heat into the kitchen and away from the food product.	Insulation keeps the heat in the food. Very little escapes into the kitchen. Equipment operates more efficiently and food production is increased.
Low operator efficiency. Uninsulated equipment conducts masses of radiant heat to the operator and away from food production.	With the heat conducting only to the food, not the staff, operator efficiency is improved.
Employee fatigue caused by heat from equipment.	Cooler equipment = cooler kitchen = cooler employees who are less fatigued and more efficient.
High installation costs on the heavy air conditioning and exhaust requirements to remove heat from the kitchen.	Insulation reduces kitchen heat and the need for the installation of excessive air conditioning or exhaust systems.
High energy costs in heating the equipment and maintaining product temperature and in removing heat from the kitchen.	Less energy is needed to maintain equipment and product temperature. Operating energy costs drop significantly.

Foodservice equipment experts agree:

- *"Your workers comp administrator will appreciate the decrease in burn injuries and workers comp costs."*
- *"Your utility company can attest to the benefits of insulation and the cost-savings that will accrue."*
- *"In any environment, but especially in correctional facilities where lawsuits are the order of the day, it is essential to reduce the opportunity for employee or inmate injury and the resulting litigation."*
 - *"Higher efficiencies in food production....."*
 - *".....Can't believe the difference insulation makes....."*

**We are proud of our reputation for pioneering product development and innovative, creative solutions.
Don't be limited to the "same old"....
Turn to Legion's innovative, INSULATED alternatives.**

**All Legion products are available with Prison / Security Packages.
Legion also manufactures a full line of heavy duty kettle tools for Correctional Facilities.**

Legion's foodservice equipment product line for correctional facilities covers four major categories:

- Steam Jacketed Kettles
- Tilting Skillets / Braising Pans
- The Skittle Multi-Functional Cooker
- Coffee Kettles and Beverage Vats



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