



LEGION *line*

Legion
Industries, Manu-
facturer
of Foodservice
Equipment
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Product Updates

**Legion Industries
is pleased to
introduce the latest
advancements in
our chafer line. See
details on page 3**

Insulated Equipment Keeps Food Hot, Cooks and Kitchen Cool

The question in many kitchens these days is, "Why do we need insulated equipment?" The answer from Legion Industries for over 15 years has been, "Why wouldn't you?"

Insulation is perhaps the single biggest improvement to foodservice cooking equipment in the last 25 years. Why did we develop it? Why should you buy it? The answer to both questions is simple: safety and savings. In fact, we're so confident that our new line of insulated equipment will make such a drastic difference in your kitchen, that we're selling the insulated products at the same price as our non-insulated units.

insulated foodservice equipment in the early 1960s. When Chuck Brown purchased the company in the late 1980s, he advanced the original insulation design and first offered it on the insulated direct steam kettle. Since then, Legion has incorporated insulation into every foodservice unit it makes, including the popular Skittle® Cooker, The Combi-Pan® Tilting Skillet and the entire line of insulated, self-contained kettles.

"Foodservice managers and operators are quick to agree that their equipment is hot and potentially dangerous to work around, causing burns and accidents," says Legion President Chuck Brown. "That is why we developed insulated cooking equipment: to protect your employees and have the added benefit of being more environmentally friendly."

"Legion's insulated equipment keeps the inmates and my staff from getting hurt," says Dick Dansdill of the Fremont Correctional Facility in Canon City, Colorado. "I run a steam kitchen and the non-insulated equipment gets very hot. One slight bump against it and I've got someone with a serious burn. Not to mention the fact that an insulated kettle is more economical and efficient. I don't know why someone would buy anything else."



Legion began manufacturing

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A Message from Legion's President

By Chuck Brown,
President of
Legion Industries, Inc.

Proper kitchen ventilation is a big and expensive issue in the foodservice industry. Research into the environmental and working conditions of kitchens throughout the country conducted since 1996 has shown that the temperature in kitchens is too hot and

so are the exteriors of the equipment that kitchen staff members use to prepare each meal.

That's why planning for insulated equipment is so important when budgeting for capital expenditures for your kitchens over the next several years. By 2006, government regulations will require all kitchens to be cooler and better ventilated. This change can happen in one of two ways: spend tens or hundreds of thousands of dollars purchasing and installing new air conditioning/ventilation units, or simply by purchase insulated foodservice equipment to replace some, if not all, of your existing, older, non-insulated products.

Tests clearly show that insulated equipment keeps a kitchen significantly cooler, by not allowing heat to escape the way it does through the sides or closed top of a non-insulated product. Not only does insulated equipment keep a kitchen cooler, therefore significantly

reducing the cost of utilities to attempt to keep the room cool, but insulated equipment is far safer for the user. Gone are the days of bumping into a steam jacketed kettle and getting a serious burn. With insulated products, the exteriors stay cool to the touch, just like your gas or electric range at home. And, with insulated equipment, the heat stays inside the product, keeping the food hotter longer, while using less energy to do so.

Legion Industries is committed to protecting your employees and the environment. Through The Legion Line and other methods, we will continue to update you on the upcoming ventilator code changes that will affect you, our valued customer. If you have any questions, please do not hesitate to contact your Legion representative toll-free, **1-800-833-9803**.

Legion Offers a Variety of Low-Rim™ Kettles

Legion's Low-Rim Series™ (LGB-F) of Gas Kettles has all of the features of Legion's popular Standard Height Series (LGB), but with the benefit of a lower rim height for easier cooking and cleaning.

Legion offers the Low-Rim Series in **all sizes** of its gas, electric and direct steam kettle models:

Gas: Insulated stationary, model LGB-F
Insulated tilting, model TLGB-F

Direct Steam: Insulated stationary, model LSI
Uninsulated stationary, model LS
Insulated tilting, model TLSI
Uninsulated tilting, model TLS

Electric: Insulated stationary, model LEC
Insulated tilting, model TLEC

Wall-mounted: Insulated and uninsulated direct steam
Insulated and uninsulated electric

For more information on Legion's Low-Rim Series, please call toll-free, **1-800-833-9803**.

Legion President Awarded Business Honor

Legion Industries is proud to announce that Legion President Chuck Brown has been appointed Honorary Chairman of the government's Business Advisory Council. The Council also presented Brown with its 2002 Republican Gold Medal.

The Business Advisory Council is a small, prestigious group of businessmen and women who have joined with the NRCC to advocate a progressive, conservative, pro-business agenda. The Business Advisory Council allows for these individuals to pool their expertise and know-how to bring some common business sense to Washington.

Product Updates

Legion Industries is pleased to introduce the latest advancements in our chafer line: a whisper-quiet rollback cover, available with Legion's two and three-gallon chafers. With our patent-pending design, customers who purchase the new chafers will notice the following benefits and features:

- You only need a fingertip to quietly and effortlessly roll back the chafer's cover.



- The cover will stop at 90 degrees, and then another gentle push will open it to 180 degrees, making it perfect for two-sided serving.



- The cover is quiet – no matter how hard you push back the cover, it will never bang against the food compartment.
- The closed front keeps food from depositing between the food container and the exterior of the unit, eliminating the risk of bacteria.

- The easiest chafer to clean

- This quiet rollback cover is available in all four Legion finishes: stainless, copper, brass and silver.



- For more information on this

So Why Buy Insulated Equipment?

- Cooking is safer. With insulated equipment, gone are the days where a member of the kitchen staff brushes against a piece of equipment and gets a serious burn. No matter how hot the cooking surface is on the inside, the exterior is cool – and safe – to the touch.
- Reduces Worker's Compensation costs and liability. Cooler equipment means a safer working environment and dramatically reduces the incidence of burns.
- Cooking is more efficient. With non-insulated products, the heat is drawn away from the food and escapes into the kitchen or galley. This creates an excessively hot working environment, and wastes valuable energy, causing higher energy costs. Insulated equipment keeps the heat in the food, saving cooking time and keeping the food hotter and fresher longer.
- Insulation reduces overall kitchen temperature and the need for the installation of high-powered air conditioning and exhaust systems, saving utility costs.



In addition to offering these products at no additional charge over non-insulated units, the Legion insulated product package includes the following benefits:



- All insulated kettles have a reinforced rim.
- All insulated kettles come with 3"-14" of insulation, depending upon the size of the unit and its highest operating temperature.
- All insulated stationary Direct Steam Kettles come standard with a steam inlet valve.
- All insulated kettles are built with welded, ground and polished construction.
- All insulated kettles have a reinforced leg support design for lasting durability.

For more information on Legion Industries products, including the complete line of insulated foodservice equipment, please check our website, www.legionindustries.com or call, toll-free, **1-800-833-9803**.

Legion Skittle® Placed in USS Cole Galley

Legion Industries is honored to play a part in the rebuilding of the USS Cole, the Navy destroyer brutally attacked in a Navy port in Yemen in October of 2000. As you may remember, the USS Cole was struck in the area of the ship's galley. As the galley was being rebuilt, the Navy sought the expertise of Legion's people as they redesigned the layout of equipment in the new galley, and also purchased an insulated Skittle® multi-function cooker.

Legion Products Meet the Challenge at Navy Test Galley

Legion Industries recently supplied Skittle® multi-function cookers for a test galley at the Hiram G. Andrews Center in Johnstown, Pa. The purpose of the project, organized by Aramark, was to recreate a Navy ship's galley environment to test new cooking technologies and processes. Aeptec Micro Systems of Rockville, Md., purchased the equipment for the test center.

As part of the test, six Navy mess specialists were brought in to use the equipment to prepare a week's worth of meals for the 400 students at the center. The Skittle was an integral part of the test galley's design and passed the test with flying colors.

"The Skittle was very well received. The mess specialists were extremely impressed with the flexibility of the product," said Jerome Bill, District Manager of Navy Products for Aramark. "This project centers on reducing the workload on ships. One of the limitations on board a ship is space. If we can save workload due to equipment

that can perform multiple cooking tasks, it's an advantage. Plus, the Skittle is insulated, making it safer, easy to clean and simply quicker to work with."

The Navy is already using the Skittle on some of its carriers and other ships, with great success. The six mess specialists who participated in this training session experienced

first hand how easy it is to cook with the Skittle, as well as how good the food is that comes from the product.

"It demonstrated our point beyond our expectations. The Skittle validated a lot of theory that we put forth to the Navy, that we could produce large quantities of high quality food

with fewer cooks. In addition, we did customer surveys of the students that week, and got flying reviews for the meals that were cooked with the Skittle. They were in awe of the food," said Bill.

Aeptec has already ordered several Skittle units to place on Navy vessels in the near

