



Legion
Industries
Manufacturer
of Foodservice
Equipment

SPECIAL ISSUE

Everyone has a
HOT button.
What's yours?

-  Safety
-  Efficiency
-  Productivity

Safety...
Cost-Efficiency...
Higher Productivity...



Face it. Things get hot in the food service industry. That may be good for the food, but it's bad for your kitchen staff. Hot food equipment leads to burn accidents, makes your people tired and less efficient, and wastes both energy and money. It's four times more expensive to operate non-insulated equipment than it is to use insulated equipment.*

Think *Safe* ... and Think *Efficient*.

Press your **HOT button** by choosing top quality insulated equipment from Legion. It's the best insulated equipment available ... and that's the Legion way. When you choose from the Legion line of food service products, you know you're getting the best.

*Source: Georgia Power, Inc.

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To learn more, call us toll-free at 1-800-887-1988 or visit
www.legionindustries.com

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