



**LEGION**<sup>®</sup>  
Demand Better, Demand Legion.<sup>®</sup>

The  
ALL NEW  
Insulated  
Self Contained  
Gas Kettle



# LEGION Insulated Gas Kettles

## Built to Perform ♦ Best Industry Value

Legion has done it again! The newest member of our family of revolutionary products cooks better than virtually all other gas kettles on the market.

*“Stirring and cleaning is so easy, especially on the new Low Profile units.”*

*“It’s a lot more comfortable with all that insulation.”*

*“Startup is much faster than our old kettles.”*

When you see it in action, you’ll agree with chefs and food service directors who rely on the new self-contained gas kettles from Legion – the company committed to quality, value and service.

Legion’s original **Standard Series (LGB)** of 2/3-jacketed stationary gas kettles now has more insulation, faster start-up and quicker recovery, electronic ignition and a larger size selection. You can choose from 9 different sizes ranging from 20 to 125 gallons.

Legion’s new **Low Profile™ Series (LGB-F)** has all of the features of the Standard Series (LGB) and is full-jacketed featuring a lower rim height for easier cooking and cleaning. Even with the lower height, these kettles have over a 10 inch floor clearance. Cleaning has never been easier inside and out. The LGB-F models are available in 8 sizes ranging from 15 to 100 gallons.

### LARGEST SIZE SELECTION

With **17** models of stationary gas kettles from which to choose, we can guarantee a perfect fit for your kitchen, your operation and your budget. Check the chart and select the exact size you need for your operation.

*The days of compromising are over!*

## We Have a Size Perfect for Your Operation!

Regardless which of the models you select, all the gas kettles feature:

- ♦ Electronic Ignition
- ♦ 304 stainless food contact zone
- ♦ Full insulation up to 14 inches thick
- ♦ 304L stainless kettle jacket
- ♦ High (over 10 inches) floor clearance
- ♦ Seam-welded control console

Built to be the workhorse of your kitchen, both the LGB and the LGB-F series are loaded with advantages not offered by other manufacturers:

- ♦ Faster start-up and recovery
- ♦ Higher heating efficiency
- ♦ Less maintenance
- ♦ Front servicing control console
- ♦ Reliable performance
- ♦ Priced Competitively

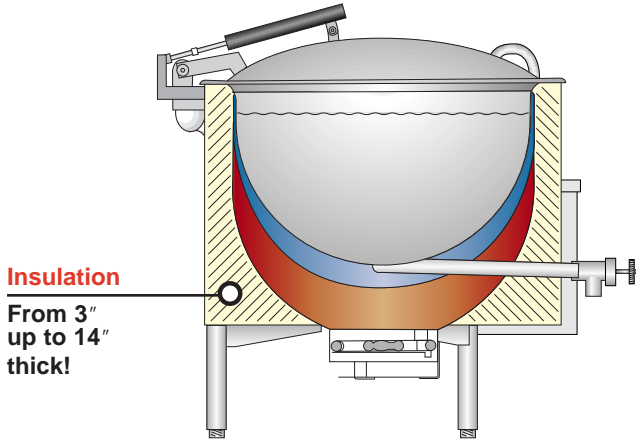
Low Profile™ Series	Standard Height Series
<b>LGB-F Models</b> <ul style="list-style-type: none"> <li>♦ Full-Jacketed</li> <li>♦ Lower Rim Height</li> <li>♦ Wider Footprint</li> <li>♦ 8 Sizes: 15-100 gal.</li> </ul>	<b>LGB Models</b> <ul style="list-style-type: none"> <li>♦ 2/3-Jacketed</li> <li>♦ Standard Rim Height</li> <li>♦ Narrow Footprint</li> <li>♦ 9 Sizes: 20-125 gal.</li> </ul>

Gal.	Model	Rim Height	Width	Model	Rim Height	Width
15	LGB-15F	29	34.4	–	–	–
20	LGB-20F	32	35.4	LGB-20	32	34.4
25	LGB-25F	33	37.1	LGB-25	35	35.4
30	LGB-30F	35	37.1	LGB-30	37	35.4
40	LGB-40F	36	41.1	LGB-40	40	37.1
50	–	–	–	LGB-50	39	41.1
60	LGB-60F	40	44.1	LGB-60	43	41.1
80	LGB-80F	39	50.6	LGB-80	45	44.1
100	LGB-100F	40	55.6	LGB-100	43	50.6
125	–	–	–	LGB-125	44	55.6

## SAFE AND EFFICIENT

With a minimum of 3 inches of insulation up to a maximum of 14 inches, these insulated gas kettles protect your staff from burns. By heating the food – not the kitchen – insulated kettles also increase cooking efficiency and productivity while keeping the kitchen personnel comfortable and safe.

The heavy-gauge welded dome shaped lid also has a safety feature. The ergonomically designed safety handle keeps operators' hands away from the steam as they raise and lower the lid.



## EASY TO OPERATE AND MAINTAIN

These high-performance kettles are stacked with features that make them easy to use and maintain. The Electronic Ignition starts and re-lights instantly and the Air Eliminator Valve removes unwanted air making "burping" obsolete. The Low-Water Indicator Light alerts the operator immediately at start-up if water is needed.

The New Low Profile™ Series is easier and safer to use and easier to clean inside and out!

Models shown  
LGB-40F and  
LGB-80F

## EASY TO CLEAN

*Legion's unique method of construction allows for easy and thorough cleaning.*

A model of HACCP compliance, the deep drawn, seam welded construction of the kettles eliminates all cracks and crevices in the food contact and splash zones. There are no screws or fasteners to trap hidden debris and harmful bacteria and the optional 316L stainless resists pitting and corrosion from salty and acidic foods.

The kettles' reinforced heavy-duty legs stand over 10 inches off the floor. This additional floor clearance makes it possible to clean under and around the kettles as thoroughly as the inside.

## PRECISE CONTROLS

Designed to give you complete confidence, the thermostat on the kettle maintains accurate temperature control. To prevent spills from damaging electrical components, the control console is completely seam welded.

*When servicing is necessary all work can be done from the front, eliminating the need to move the equipment.*

## RUGGED AND RELIABLE

Legion has earned a reputation for building products "like a tank". Our new gas kettles are no exception – setting industry standards and exceeding customer expectations for strength, durability and reliability. You can expect years of dependable service from all of Legion's products.



# Gas Kettle Features ♦ All Models

## Rugged Simplicity ♦ Reliable Performance



Legion makes a complete line of steam equipment including Direct Steam and Self-Contained Kettles, the multi-functional Skittle® Cooker, the Combi-Pan® Tilting Skillet and Coffee Kettles. Legion is also your source for heavy duty Kettle Tools.

For a closer look, visit us on the web at [www.legionindustries.com](http://www.legionindustries.com)

1-800-887-1988 • 706-554-4411 • FAX: 706-554-2035

P.O. Box 728 • Waynesboro, Georgia 30830



**LEGION**  
Demand Better, Demand Legion.®