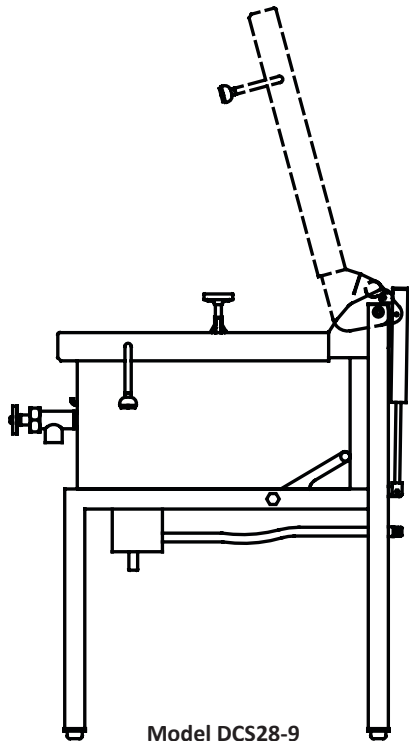


Insulated Tilting Skillet

Direct Steam Insulated for Safety™
10° Tilting, Leg Mounted
Made in USA

Combi-Pan® Model DCS

Standard Features



- ◆ 304 stainless food contact zone with:
 - ◇ 304 stainless 1 ½" compression draw-off
- ◆ 304 stainless seam welded pan body with:
 - ◇ 10° tilting pan, 31" working height
 - ◇ Food pan holder under draw-off
 - ◇ Insulated sides and bottom
 - ◇ Rear drip collector on pan body
 - ◇ Tapered access rim
 - ◇ Steam Control (1" ball valve)
- ◆ Safety valve, 125 psi
- ◆ Patented 304 stainless safety lid, seam welded with:
 - ◇ Actuator-assisted counterbalance
 - ◇ Full width condensate drip shield
 - ◇ Full width rear steam vent
 - ◇ 304 stainless safety handle
 - ◇ Dual side-mounted safety handles
- ◆ 304 stainless, seam welded component enclosure
- ◆ 304 stainless, seam welded tubular frame construction
- ◆ Adjustable flanged feet (flanged front, bullet rear)
- ◆ Approved for use as a fryer

Legion equipment is built to comply with applicable standards for manufacturers. Approval agencies may include ASME, NSF, UL, ETL, AGA, CSA, CGA, and others. Legion reserves the right of design improvement or modification as warranted. U.S. Patent Nos. 5,553,531, 5,964,145 & Des. 371,715.

Models and Capacities

Model	2.5" Insert Pans	Cooking Baskets	Griddle Area (in. ²)	Kettle (Gals.)	Frying Oil (lbs.)	Oven Volume (ft. ³)
DCS28-5	2	0	703	15.2	70	2.0
DCS28-7	2	2	703	21.3	70	2.8
DCS28-9	2	2	703	27.4	70	3.7
DCS28-11	2	2	703	33.5	70	4.5
DCS28-14	2	2	703	42.6	70	5.7
DCS41-5	3	0	1029	22.3	105	3.0
DCS41-7	3	3	1029	31.2	105	4.2
DCS41-9	3	3	1029	40.1	105	5.4
DCS41-11	3	3	1029	49.0	105	6.6
DCS41-14	3	3	1029	62.4	105	8.4

Optional Features and Accessories

See price list for supplemental information regarding options

Faucet Options:

- _Single ball valve mounted to frame with 48" vinyl flexible spray hose assembly
 - _48" flexible spray hose assembly (vinyl or stainless) for use with dual or single fill faucet
 - _Automatic water filling meter
- (Call for information regarding additional faucet options)

Prison/Security Options:

- _Fasteners (screws & nuts)
- _Nut / Screw driver tool
- _Draw-off nut driver tool
- _Lockable control cover
- _Lockable lid
- _Draw-off protection

Feet:

- _Adjustable flanged feet (rear feet)
- _Casters (two each locking/non-locking type) & restraining devices
- _Restraining device kit

Accessories:

- _Perforated cooking/steaming basket (11" x 20½" x 5")
- _Perforated or solid 12 x 20 food pans, 2½, 4 or 6 inch deep
- _Draw-off drain spout
- _Draw-off strainer
- _Draw-off drain hose
- _#10 Can holder for draw-off
- _Flat bottom scoop
- _Fry scoop
- _Care kit
- _3 part tool for cleaning cooking surface

Other Options:

- _Knockdown capability for 26" x 66" opening (*shipped assembled*)

Select draw-off valve: 1.5" 2" 3"

With: compression ball type fitting

See price list for other draw-off options.

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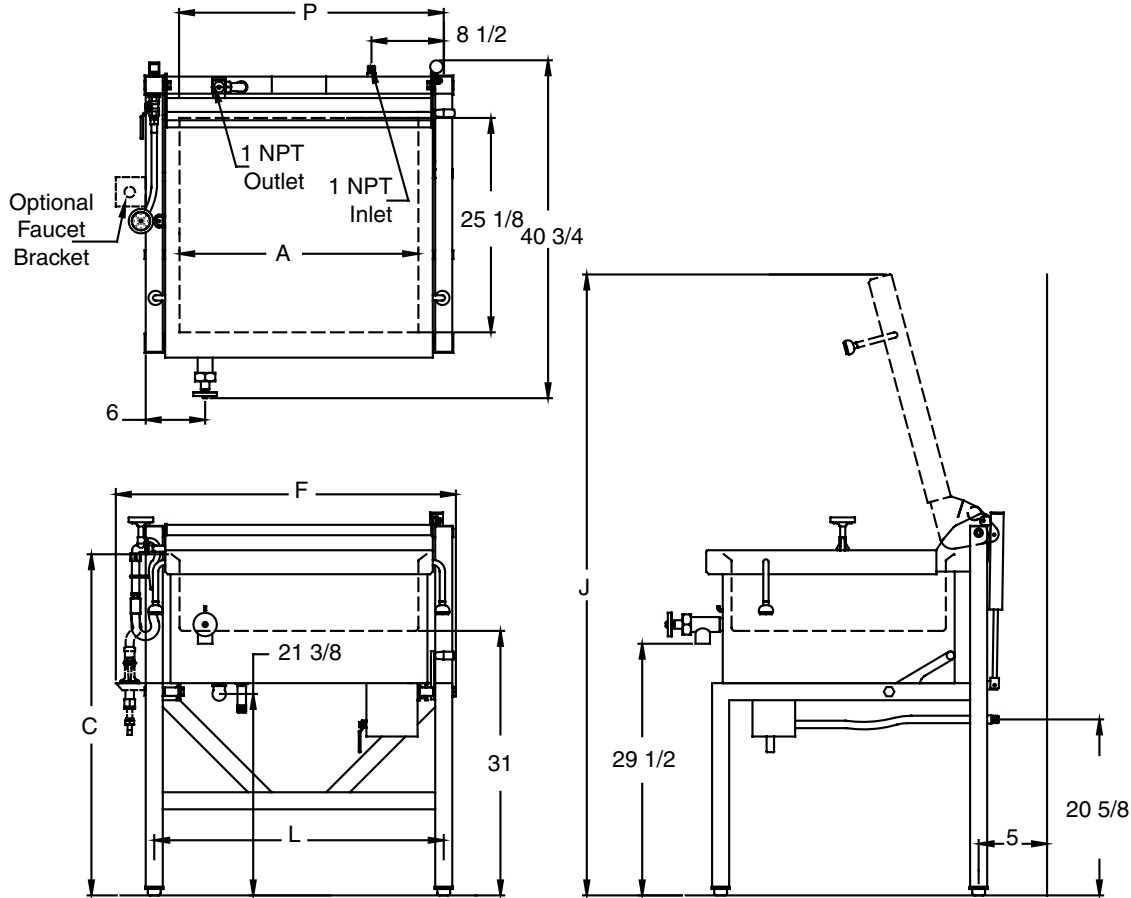


Combi-Pan® Model DCS

Direct Steam
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Insulated Tilting Skillet

DRAWING REPRESENTS MODEL DCS28-9 WITH STANDARD 1 1/2 DRAW-OFF
AND OPTIONAL SINGLE BALL VALVE SPRAY HOSE ASSEMBLY



COMBI-PAN® TILTING SKILLET DIMENSIONS

Model*	DEPTH	A (PAN ID)	C	F	J	L	P (DRAIN)	Model*	DEPTH	A (PAN ID)	C	F	J	L	P (DRAIN)
DCS28-5	5	28.0	36.0	40.0	68.8	34.0	32.4	DCS41-5	5	41.0	36.0	53.0	68.8	47.0	45.4
DCS28-7	7	28.0	38.0	40.0	70.8	34.0	32.4	DCS41-7	7	41.0	38.0	53.0	70.8	47.0	45.4
DCS28-9	9	28.0	40.0	40.0	72.8	34.0	32.4	DCS41-9	9	41.0	40.0	53.0	72.8	47.0	45.4
DCS28-11	11	28.0	42.0	40.0	74.8	34.0	32.4	DCS41-11	11	41.0	42.0	53.0	74.8	47.0	45.4
DCS28-14	14	28.0	45.0	40.0	77.8	34.0	32.4	DCS41-14	14	41.0	45.0	53.0	77.8	47.0	45.4

*Dimensions on these drawings are applicable only when using a 1.5" diameter draw-off valve. If a 2" or 3" diameter draw-off valve is required, contact Legion for applicable dimensions.

U.S. Patent Nos. 5,553,531, 5,865,101, 5,964,145

Revision 113



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