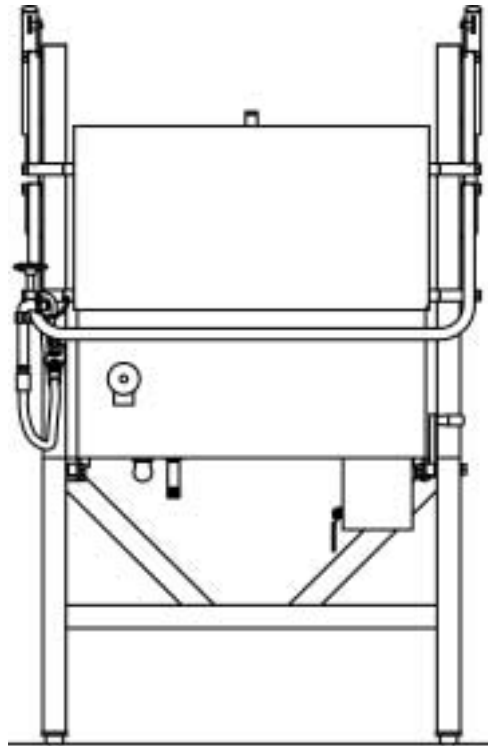


OWNER'S MANUAL

Includes the Installation, Operation, Maintenance,
and Service of Legion's

COMBI-PAN[®] SERIES



*Direct Steam Skittle Cooker
Model DSK*



LEGION[®]

LEGION INDUSTRIES, INC. ♦ 370 MILLS RD. ♦ WAYNESBORO, GA 30830 ♦ (800) 309-4895 ♦
(706) 554-4411 ♦ FAX: (706) 554-2035 ♦ www.legionindustries.com

IMPORTANT!

UNCRATING & INSPECTING THE EQUIPMENT

Legion Industries, Inc. is not responsible for loss or damage incurred in transit. The unit has been assembled, tested, and inspected at the factory prior to shipment. Do not pay the freight bill until the shipment has been thoroughly inspected!

Uncrate the equipment carefully and inspect for any damage. Also check the contents against the packing list to make sure all accessories are included.

Important: *The carrier is responsible for any shipping damage or lost parts during transit, whether visible or concealed. You, as the recipient, are responsible for inspection and for filing all claims with the carrier.*

Visible Loss/Damage: Be certain to note this on the freight or express receipt and have it signed by the delivery person. File a claim for damages immediately, regardless of the extent of damage.

Concealed Loss/Damage: If damage is noticed after the equipment is unpacked, notify the freight company and file a concealed damage claim. This must be done immediately. Be sure to retain the shipping container for inspection.

TABLE OF CONTENTS

| | |
|--|-----------|
| UNCRATING & INSPECTING THE EQUIPMENT | ii |
| INTRODUCTION..... | v |
| SAFETY PRECAUTIONS | 6 |
| IMPORTANT WARRANTY INFORMATION | 7 |
| SERVICE CALLS | 8 |
| SECTION I: INSTALLATION..... | 9 |
| 1. Positioning the Unit..... | 9 |
| Fig. 1.1: Minimum Clearances | 9 |
| 2. Leveling & Securing the Unit..... | 9 |
| <i>WARNING - Units with casters:</i> | 10 |
| 3. Electrical Connection..... | 10 |
| 4. Connecting the Water Supply & Spray Hose..... | 10 |
| Fig. 1.2: Spray Hose Ratings..... | 11 |
| 5. Connecting the Drip Collector Drain Tubing | 11 |
| 6. Completing the "Installation Checklist" | 11 |
| SECTION II: START-UP & OPERATION | 12 |
| 1. Initial Cleaning | 12 |
| <i>Removing & Cleaning the Draw-Off Valve:</i> | 13 |
| 2. Control Functions..... | 13 |
| <i>How to Start Cooking:</i> | 13 |
| SECTION III: SERVICE & MAINTENANCE..... | 14 |
| 1. Actuator Maintenance and Adjustment..... | 14 |
| A) <i>Actuator Tension Adjustment</i> | 14 |
| B) <i>Actuator: Re-Packing With Grease</i> | 14 |
| Fig. 3.1: Actuator Components & Assembly | 15 |
| C) <i>Actuator Replacement</i> | 15 |
| Fig. 3.2: Removing/Installing Actuators | 15 |
| SECTION IV: CARING FOR STAINLESS STEEL..... | 16 |
| SECTION V: TROUBLESHOOTING | 17 |
| 1. Troubleshooting—General Problems..... | 17 |
| SECTION VI: PARTS LIST | 18 |
| 1. General Parts List..... | 18 |
| 2. Actuator Parts List & Assembly..... | 19 |
| Fig. 6.1: Actuator Assembly Diagram..... | 19 |
| 3. Pre-Rinse Spray Head Assembly | 20 |
| Fig. 6.2: Spray Head Assembly | 20 |
| 4. Compression Draw-Off Parts List & Assembly | 20 |
| Fig. 6.3: Compression Draw-Off Assembly Diagram..... | 20 |

| | |
|---|-----------|
| For Your Use & Review..... | 21 |
| INSTALLATION CHECKLIST..... | 21 |
| MAINTENANCE & SERVICE LOG..... | 22 |
| Legion Limited Warranty and Extended Warranty Coverage | 23 |
| Legion Limited Warranty and Extended Warranty Coverage - Canada..... | 24 |

INTRODUCTION

Congratulations on your Legion equipment purchase. This manual covers the installation, operation, and maintenance of the Combi-Pan® Tilting Skillet and the Skittle® Cooker. This is possible because both units are part of Legion's "Combi-Pan®" series of equipment and are identical except for the Combi-Pan® Skillet's *safety lid* and the Skittle Cooker's *capsule lid*.

You have also received a free video to help you understand and prepare for the installation of your equipment. The video does not replace this manual. Only this manual contains complete information. By reviewing it thoroughly and following its guidelines, your equipment will provide you with a lifetime of dependable use.

IMPORTANT! There are three things you need to do as soon as possible after receiving and/or installing your equipment, since they affect your warranty coverage.

1. Send in your "*Warranty Registration Card*." This is vital and necessary in the processing of any future service required on your equipment.
2. Complete the "*Installation Checklist*," contained in this manual, at the time of installation. This is necessary for your warranty to be valid.
3. Record the model number, serial number, and installation date for your unit and file this information for future reference. Space for these entries is provided at the top of the "*Maintenance and Service Log*" included at the end of this manual.

If, at any time, you have questions about warranty coverage, operating procedures, service, repairs, or maintenance, contact:

Legion's Customer Service Department
Post Office Box 728
Waynesboro, Georgia, 30830

Phone: (800) 887-1988
Fax: (706) 554-2035

EMAIL: service@legionindustries.com

Once again we thank you for the purchase of your Combi-Pan equipment. From its versatility, safety features, and durable construction, to its time-tested performance and full HACCP compliance, you've selected the finest equipment available. We know it will provide you with reliable, efficient service for years to come.



Charles Brown
President
Legion Industries, Inc.

PS: Please visit our web site @ www.legionindustries.com

SAFETY PRECAUTIONS

- ◆ Installation of the equipment must be done by a qualified technician, knowledgeable of and experienced in the installation of commercial direct steam cooking equipment.
- ◆ Retain this manual for future reference.

Positioning Precautions

- ◆ The unit's steam connections and placement must comply with all applicable local and national codes.
- ◆ Adequate clearance for servicing and proper operation must be maintained. This equipment is designed to be serviced from the front.

Restraining Precautions

- ◆ This equipment must be restrained to prevent tipping when installed in order to avoid the splashing, spilling, etc., of hot oil or other hot liquids. The restraining method may be a manner of installation or by separate means.
- ◆ For units with casters, the equipment must be limited in its movement by a restraining device attached to the frame of the equipment and an adjacent wall. Movement must be limited without depending on the connector and the quick-disconnect device or its associated piping.

Electrical Precautions

- ◆ Not Applicable. This is a direct steam unit.

General Use Precautions

- ◆ Always instruct employees on the proper use of this equipment.
- ◆ Never attempt to move this equipment when it is full of hot oil or another hot liquid.
- ◆ Never operate this equipment during a power failure.
- ◆ This equipment is intended for other than household use.

Warning & Operating Plates

- ◆ All warning and operating plates on the equipment should be in place at all times. If plates are damaged or lost, replace them immediately.

Product Improvements

- ◆ Be aware that as continuous product improvement occurs, specifications may be changed without notice.

U.S. Patent Nos. 5,553,531, 5,865,101 & Des. 371,715

IMPORTANT WARRANTY INFORMATION

The Legion Limited Warranty is valid in the Continental United States and Hawaii and is void elsewhere. A *complete* statement of warranty terms and conditions is included in this manual. However, to ensure that you are familiar with the installation, maintenance, and other important warranty-related conditions, please study the following.

The instructions in this manual must be read thoroughly before attempting installation, operation, maintenance, or service. Legion Industries, Inc. reserves the right to render void any warranty on equipment not installed in accordance with the manual by a qualified technician, knowledgeable of and experienced in the installation of commercial gas and electrical cooking equipment.

Legion products are built to comply with applicable standards of manufacturers. Many local codes exist and it is the responsibility of the equipment owner and installer to comply with these codes.

If the equipment has been changed, altered, modified, or repaired by other than a qualified service technician during or after the one year limited warranty period, Legion Industries, Inc. shall not be liable for any incidental or consequential damages to any person or to any property which may result from the use of the equipment thereafter.

The Limited Warranty does not extend to:

1. Installation and start-up. Proper installation is the responsibility of the owner/installer. Repair services for the same will not be covered.
2. Malfunction as a result of improper maintenance.
3. Failure as a result of improper use or abuse of equipment.
4. Repair services initiated without prior authorization from Legion.
5. Repair services for problems caused by inadequate gas supply pressure or low voltage supply.
6. Repairs made by anyone other than qualified service personnel recommended by Legion.
7. Damage caused in shipment.
8. Repair services for problems caused by routine maintenance or cleaning.
9. Damage caused by tampering with, removing, or changing a preset control or safety device.
10. Damage caused by hitting the cooking surface with implements or by rubbing or scraping the cooking surface with abrasive materials.
11. Damage caused by simple adjustments, such as actuator adjustments.
12. Lubrication of grease fittings or actuator springs and gears. These parts should be greased at least once every six months.
13. Moving other equipment to gain access to the unit.
14. Damages to any part of the unit as a result of cleaning with high-pressure water or steam. *Do not spray the exterior of the equipment with water or steam!*
15. Use of any replacement parts other than those supplied or authorized by Legion voids all warranties and can cause bodily injury to the operator and damage to the equipment.

Refer to your warranty statement for those items that are covered for only a 90-day period.

SERVICE CALLS

All repair services under Legion's Limited Warranty must be authorized in advance by Legion or performed by Legion. Authorization may be obtained by calling:

(800) 887-1988

(within the Continental U.S. and Hawaii)

8 a.m. through 5 p.m. (EST), Monday through Friday

When calling, please have the following information available:

- ◆ name, address, and telephone number of the end-user;
- ◆ location of the product;
- ◆ name, model number, and serial number of the product;
- ◆ description of the problem or defect.

Legion will then issue a service authorization work order number to one of its approved independent servicing organizations or request that the product or part be shipped to Legion for repair or replacement, as appropriate. Any defective part subject to a claim under the Limited Warranty must be shipped freight prepaid to Legion for testing and examination. Legion's decision as to the cause and nature of any defect under this Limited Warranty shall be final.

SECTION I: INSTALLATION

IMPORTANT! Installation of the equipment must be done by a qualified technician, knowledgeable of and experienced in the installation of commercial direct steam cooking equipment. It is the responsibility of the owner and installer to comply with all applicable local and national codes and regulations when installing the unit.

Legion's Engineering Department must approve any mechanical changes.

1. Positioning the Unit

WARNING:

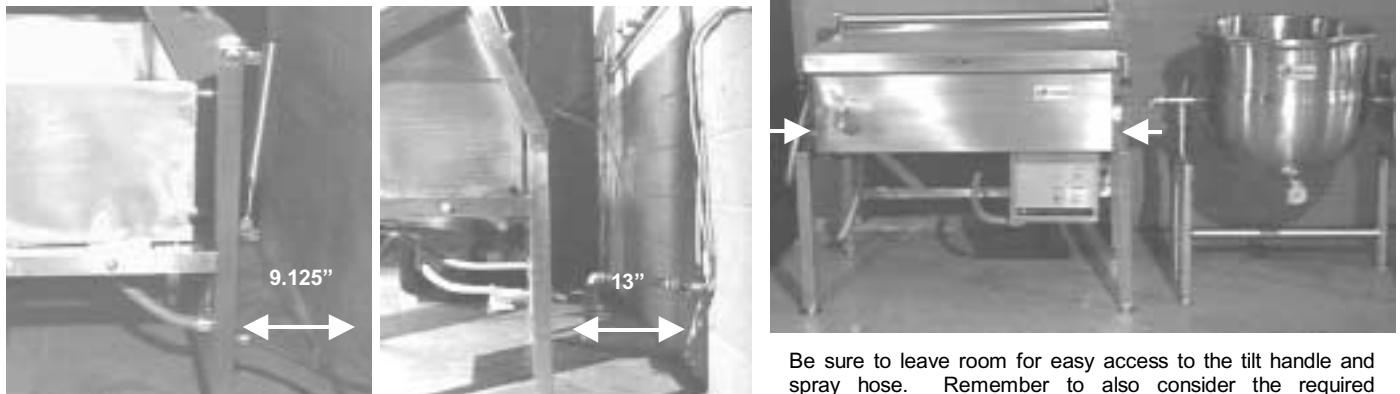
- The unit's steam connections and placement must comply with all applicable local and national codes
- Adequate clearance for servicing and proper operation must be maintained. This equipment is designed to be serviced from the front.

Position the unit where you intend to use it. Because the unit is completely front serviceable, there is no minimum clearance required for servicing. This is explained later in the section on "Servicing."

Fig. 1.1: Minimum Clearances

| Unit Name | Model | Back of Unit | Sides of Unit* |
|----------------------------|-----------|--------------|----------------|
| Skittle® Cooker | DSK, DSKL | 13" | 0" |
| Combi-Pan® Tilting Skillet | DCS | 9.125" | 0" |

* Though no specific clearances are required on the sides of this equipment, be sure to leave room for easy access to the tilting lever and spray hose. Remember to also consider the required clearances of any other *adjoining* pieces of equipment.



Clearances required from the back of the units to the wall.

Be sure to leave room for easy access to the tilt handle and spray hose. Remember to also consider the required clearances of any other adjoining pieces of equipment.

2. Leveling & Securing the Unit

The feet of the unit may be adjusted so that the cooking surface is properly leveled. The unit should be at a slight pitch, approximately 1/4" lower from right rear to left front. This allows proper draining through the draw-off valve.



Check the level of the pan bottom. Put from ¼" to ½" of water in the pan and observe the depth of the water. The water should be ¼" deeper at the left front corner compared to the back right corner.



Turn the feet counter-clockwise to decrease height or clockwise to increase height to achieve the correct level. Be sure all four feet are supporting the unit equally. Units with flanged feet must be securely bolted, in place, to the floor.

WARNING - Units with casters:

- This equipment must be restrained to prevent tipping when installed in order to avoid the splashing, spilling, etc., of hot oil or other hot liquids. The restraining method may be a manner of installation or by separate means.
- The equipment must be limited in its movement by a restraining device attached to the frame of the equipment and an adjacent wall. The restraint must be attached to the rear of the unit within 1" of the center line width to allow the restraining bolt to be anchored through the cross member strut. This ensures positive support to restrain the unit's movement without depending on the connector, quick-disconnect, or piping to limit movement. If disconnection of the restraint is necessary, it must be reconnected when the unit is returned to its originally installed position.

3. Electrical Connection

- WARNING:**
- Not applicable, this is unit is direct steam.

4. Connecting the Water Supply & Spray Hose

A ball valve, which can be connected to either a hot or a cold water supply, is standard on the Skittle® and optional on the Combi-Pan® Skillet. If your equipment has a ball valve, be sure the installer connects both the spray hose and the water supply to the 1/2" NPT connection.



Use pipe dope, then connect and tighten the spray hose to the front of the faucet



Use pipe dope to connect and tighten the water supply line (1/2" npt) to the connection at the rear of the unit.

Your equipment comes with one of two types of spray hose. The specifications for each follow.

Fig. 1.2: Spray Hose Ratings

| | | | |
|-----------------------|---------|---------|------------------------|
| Clear Vinyl Hose | 80 psi | 3.5 gpm | 140° water temperature |
| Stainless Steel Hose* | 125 psi | 3.5 gpm | 180° water temperature |

*The stainless steel hose is not part of the equipment's NSF Certification.

5. Connecting the Drip Collector Drain Tubing

The Combi-Pan® Skillet has a drip collector at the rear of the pan body. 3/4" tubing, cut to length and supplied by the installer carries away condensate from the drip collector directly to a floor drain. Make sure the hose is connected, clamped tightly, and directed properly to the floor drain.



Locate the drip collector outlet at the rear of the pan body. Cut 3/4" tubing to the proper length and slide it over the outlet. Tighten the clamp and direct the tube to the floor drain.

6. Completing the "Installation Checklist"

With all of the preceding installation steps completed, the primary aspects of the installation have been completed. This manual contains an *Installation Checklist* that must be filled out to show that certain key elements of the installation have been performed properly. **IMPORTANT!** The Installation Checklist must be completed for your warranty to be valid. Do not neglect this step.

SECTION II: START-UP & OPERATION

1. Initial Cleaning

Before operating your equipment, it must be cleaned thoroughly. Refer to SECTION IV: CARING FOR STAINLESS STEEL for instructions.



Clean the unit thoroughly with a mild detergent solution.



Use the "Care Kit" to clean hard-to-reach places like inside the Skittle's lid...

For routine cleaning, Legion's optional "Care Kit" accessories help you thoroughly clean all surfaces, including the inside of the Skittle's capsule lid and the inside of the draw-off valve. During washing, excess water in the pan may be drained away through the draw-off using the optional *drain hose* attachment.



...and inside the draw-off valve



Rinse and drain away wastewater easily through the optional drain hose.

Take care when removing the draw-off valve for cleaning. The draw-off hex bonnet nut and valve stem are surprisingly heavy. Do not drop them, since this can cause damage to the stem creating leaks. Also be sure to remove all water from the pan before removing the draw-off valve.

Removing & Cleaning the Draw-Off Valve:



1. Make sure the stem is in the open position.



2. Unscrew the hex bonnet nut.



3. Carefully remove the nut and stem assembly. 4. Thoroughly clean the body and tube using the draw-off cleaner brush provided with the Legion Care Kit. 5. When through, rinse with clean water and re-assemble, taking care never to over-tighten the draw-off. It is designed to be hand-tightened only.

2. Control Functions

Now we'll examine all control functions, step by step, for a full understanding. For complete information on cooking, consult the *Combi-Pan® Cooking Guide* that came with your equipment.

IMPORTANT: After installation or service and prior to operating the unit, make sure the following are done, otherwise the unit will not operate.

Make sure the main steam outlet is open if a valve is included as part of the system.

How to Start Cooking:

1. Open valve on steam inlet line to allow steam to enter the unit. The amount of the opening of the valve controls the amount of steam and heat being provided to the Skittle or Combi-Pan Tilting Skillet.

Refer to the COMBI-PAN COOKING GUIDE for all the cooking tips.

SECTION III: SERVICE & MAINTENANCE

This section covers the basics of servicing and maintaining your equipment. A *"Maintenance and Service Log"* is included in this manual for your use in recording all maintenance and service performed.

IMPORTANT: Service must be done by a qualified technician experienced with direct steam cooking equipment. Use only Legion supplied parts. Unauthorized or generic parts can cause bodily injury and equipment damage. If the unit ever needs repair during the warranty period, prior authorization from Legion is required. Also refer to the sections of this manual entitled *Service Calls* and also *Important Warranty Information*.

1. Actuator Maintenance and Adjustment

A) Actuator Tension Adjustment

The lids on both the Combi-Pan® Skillet and the Skittle® Cooker operate with spring loaded actuators - one actuator on the Combi-Pan® Skillet's lid and two to support the capsule lid on the Skittle. If the lid can be raised to any position, and it remains in that position, the actuators are adjusted properly. Should the tension need adjustment after shipping, or at any time in the future, the following procedure can be performed.



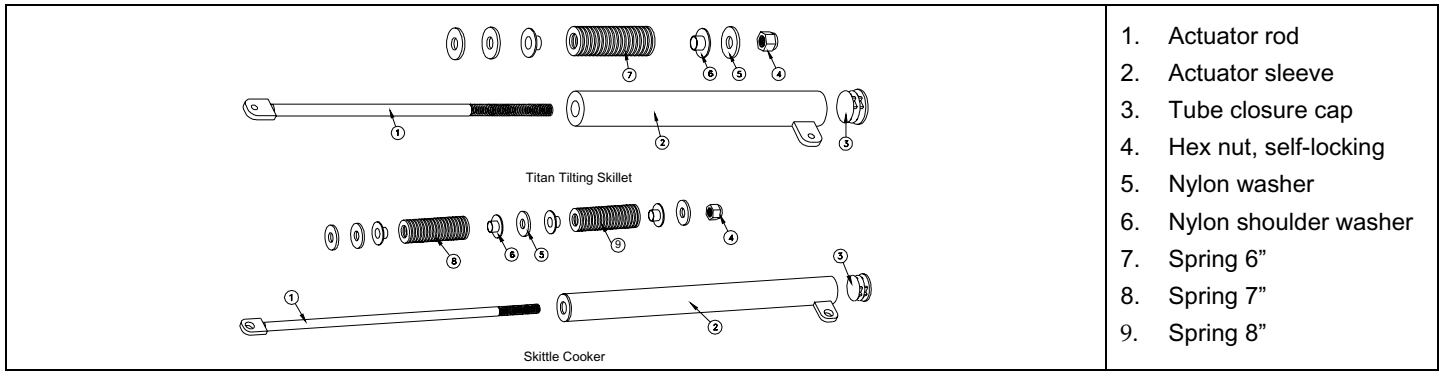
Raise the unit's lid completely. Remove the tube closure cap on the actuator. With a $\frac{3}{4}$ " deep hex socket tool, turn the adjusting nut (located inside the actuator sleeve) clockwise to increase the tension or counterclockwise to decrease tension. Rotate the nut one turn at a time and test the lid's operation. When the adjustment is complete, replace the tube closure cap on the actuator.

B) Actuator: Re-Packing With Grease

The lid actuator(s) of your unit must be re-packed with grease every six months to ensure proper operation. Perform the following steps. Refer to *Figure 3.1* and to *Figure 3.2*.

1. Raise the lid of the unit fully.
2. Remove the tube closure cap.
3. Remove the self-locking 1/2-13 hex nut on the actuator rod.
4. If the components inside the actuator sleeve do not slide out easily, remove the bolt, which secures the actuator sleeve to the frame lug. Put aside the bolt, nut, and lock washer for re-assembly later.
5. Grasp the actuator sleeve and pull down away from the actuator rod. The components inside the actuator sleeve will slide out.
6. Pack the spring (or springs) with Bel-Ray No-Tox Clear Grease #2. The grease must be liberally applied between each coil.
7. After re-packing with grease, reassemble the components back inside the actuator sleeve and slide the sleeve back over the actuator rod.
8. Reconnect the actuator assembly to the frame lug using the bolt, nut, and lock washer previously set aside.
9. Adjust the tension of the actuators using the procedure described earlier in this section.

Fig. 3.1: Actuator Components & Assembly



C) Actuator Replacement

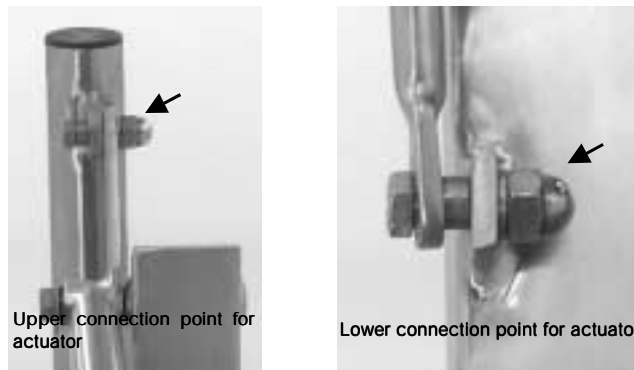
Should the actuators on your unit ever require replacement, use the following procedure. Refer to *Figure 3.1* and to *Figure 3.2*.

1. Raise the lid of the unit fully.
2. Remove the tube closure cap.
3. Using a deep socket tool, loosen the self-locking hex nut on the actuator rod (by turning it counterclockwise) to eliminate pressure on the springs.
4. From the *pivot arm* of the actuator, remove the acorn nut, bolt, lock washer, and spacer and retain them for mounting the new actuator(s).
5. From the *frame lug* (at the other end of the actuator) remove the acorn nut, bolt, and lock washer and retain them for mounting the new actuator(s).
6. Mount the new actuators using the bolts, nuts, lock washers, and spacers set-aside in the above steps.

Note: The actuator rod must be free to pivot during use. Therefore, when tightening the hex bolt into the acorn nut, tighten it completely, then back off a half turn.

7. After the new actuator(s) are installed, adjust the tension using the procedure described earlier in this section.

Fig. 3.2: Removing/Installing Actuators



SECTION IV: CARING FOR STAINLESS STEEL

This section provides specific guidelines for cleaning and protecting the stainless steel surface of your equipment.

IMPORTANT!

Always disconnect power before cleaning (or servicing) the unit. Never spray the control console box, electrical controls, gas controls, or connections with water. Clean these areas by wiping them with a clean, damp cloth.

The stainless steel can be cared for using any good commercial stainless steel cleaner or polish. Contrary to popular belief, stainless steel remains resistant to corrosion only as long as its passive surface remains intact. There are some basic rules to prevent the breakdown of this surface.



Only plastic scouring pads and soft cloths should be used, since they will not damage the stainless steel surface. Never use anything that will scratch the surface such as steel pads, wire brushes, or scrapers. In the pan, scratches make cleaning more difficult and provide places for bacteria to collect and grow. Never use steel wool since it can leave particles embedded in the pan and can also lead to eventual corrosion and pitting. Never let deposits from water, particularly hard water, or deposits from food sit on the surface for extended periods. Wipe up deposits and spills promptly. After cleaning, rinse off the cleaning agents thoroughly with water, wipe dry, and then allow the surface to air dry. Oxygen actually helps maintain stainless steel's protective surface.



Never use cleaners containing chlorides (or quaternary salts, since they can also contribute to pitting and rusting). Use only alkaline, alkaline-chlorinated, or non-chloride cleaners.



Tip: If you've been doing a lot of continued steaming or boiling, you may notice a build-up of lime or scale in the pan. This cleans up easily using vinegar, a vinegar/water mixture, or any commercial de-liming/de-scaling solution.



SECTION V: TROUBLESHOOTING

1. Troubleshooting—General Problems

The Skittle® Cooker and the Combi-Pan® Tilting Skillet are designed to operate smoothly and efficiently if properly maintained. However, in the event of a problem, following is a list of checks to be made by qualified personnel. The wiring diagram for the unit is located behind the removable panel of the control console.

IMPORTANT: Service must be done by a qualified technician experienced with commercial gas and electrical cooking equipment. Use only Legion supplied parts. Unauthorized or generic parts can cause bodily injury and equipment damage. If the unit ever needs repair during the warranty period, prior authorization from Legion is required. Also refer to the sections of this manual entitled *Service Calls* and also *Important Warranty Information*.

| SYMPTOM | POSSIBLE CAUSES |
|---------------------------|--|
| Pan will not heat | <ul style="list-style-type: none"> ◆ No steam ◆ Steam inlet closed ◆ Steam outlet closed ◆ Steam outlet “Y” strainer clogged ◆ Steam outlet bucket trap defective |
| Pan has insufficient heat | <ul style="list-style-type: none"> ◆ Steam outlet “Y” strainer clogged ◆ Steam outlet bucket trap defective ◆ Lack of adequate steam pressure ◆ Safety valve constantly allowing steam to escape |

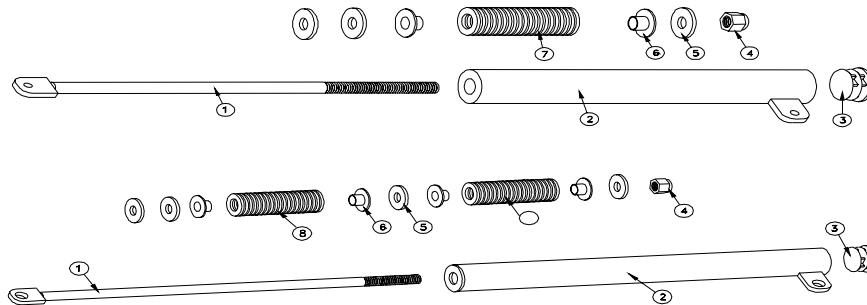
SECTION VI: PARTS LIST

1. General Parts List

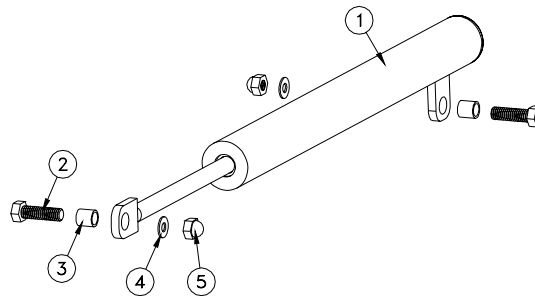
| <i>Part No.</i> | <i>Description</i> | <i>Quantity/Pan Size</i> | | |
|-----------------|---|--------------------------|------------|------------|
| | | <i>14"</i> | <i>28"</i> | <i>41"</i> |
| 408693-001 | Actuator assembly CS28, CS41, CSG28, CSG41 | | 1 | 1 |
| 408693-003 | Actuator assembly SK5, SK10, SKL3, SKL6 | 2 | 2 | |
| 408693-004 | Actuator assembly SKL9 | | | 2 |
| 408693-005 | Actuator assembly SK15, SKG15 | | | 2 |
| 407979 | SKK Skittle® care kit, (Optional) | As Required | | |
| 407979-CKK | CKK Combi-Pan® Skillet care kit, (Optional) | As Required | | |
| 407813 | Bullet feet 2" square tubing, (Standard) | 2 | 2 | 2 |
| 407812 | Flanged feet 2" square tubing, (Standard) | 2 | 2 | 2 |
| 440057-01 | Compression draw-off valve 1-1/2, (Standard) | 1 | 1 | 1 |
| 440019-01 | Compression draw-off valve 2", (Optional) | 1 | 1 | 1 |
| 440235-01 | Compression draw-off valve 3", (Optional) | 1 | 1 | 1 |
| 408198 | Ball valve 3/4" npt, (Standard-SK, Optional-CS) | 1 | 1 | 1 |
| 407889 | 44" flexible clear vinyl spray hose with spray head, (Optional) | 1 | 1 | 1 |
| 406612 | 44" flexible stainless steel spray hose with spray head, (Standard-SK, Optional-CS) | 1 | 1 | 1 |

2. Actuator Parts List & Assembly

Fig. 6.1: Actuator Assembly Diagram



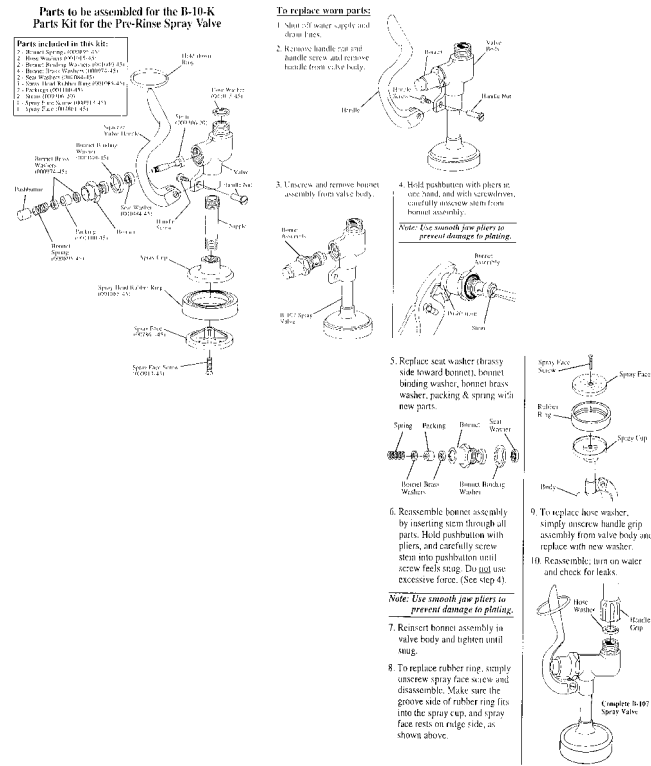
| Item No. | Description | Part Number | | | |
|----------|--------------------------------|-------------|--------------------------|-----------|-----------|
| | | CS | SK5, SK10, SKL3, SKL6 | SK15 | SKL9 |
| 1 | Actuator rod | 404481-001 | 404481-15 | 404481-15 | 404481-15 |
| 2 | Actuator sleeve | 404483-001 | 404483-15 | 404483-15 | 404483-15 |
| 3 | Tube closure cap | 404485 | 404485 | 404485 | 404485 |
| 4 | Nut, s/s hex ½-13 self-locking | 405591 | 405591 | 405591 | 405591 |
| 5 | Nylon washer | 408505 | 408505 | 408505 | 408505 |
| 6 | Nylon shoulder washer | 408506 | 408506 | 408506 | 408506 |
| 7 | Spring, 6" long | N/A | 408173 | N/A | N/A |
| 8 | Spring, 7" long | N/A | 408172 | 408172 | 408172 |
| 9 | Spring, 8" long | 408531 | N/A | 408531 | N/A |



| Item No. | Description | Part Number |
|----------|---|-------------|
| 1 | Assembly actuator SK5, SK10, SKL3, SKL6, SKL9 | 404486-003 |
| 1 | Assembly actuator SK15 | 404486-005 |
| 2 | Bolt hex head 3/8-16 x 1 ¼" stainless steel | 450425 |
| 3 | Spacer upper arm - actuator | 408175 |
| 4 | Lock washer 3/8 split stainless steel | 450402 |
| 5 | Nut, cap 3/8-16 stainless steel | 450669 |

3. Pre-Rinse Spray Head Assembly

Fig. 6.2: Spray Head Assembly



4. Compression Draw-Off Parts List & Assembly

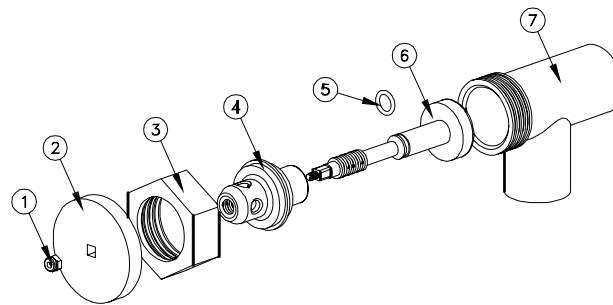


Fig. 6.3: Compression Draw-Off Assembly Diagram

| Item No. | Description | Part Number | | |
|----------|---------------------------------------|-------------|-------------|-------------|
| | | 1 1/2" | 2" | 3" |
| 1 | Nut, handle | 408392 | 408392 | 408207 |
| 2 | Handle, round aluminum | 408359 | 408359-2 | 408360 |
| 3 | Hex bonnet nut | 450033-01 | 450032-01 | 440234-01 |
| 4 | Faucet gland | 460097-01 | 410228-01 | 440233-01 |
| 5 | "O" ring | 400382 | 400382-2 | 400382-3 |
| 6 | Stem with viton coating | 440131-01RV | 440058-01RV | 400346-01RV |
| | Compression draw-off valve (complete) | 405932 | 405932-2 | 405995 |

For Your Use & Review

INSTALLATION CHECKLIST

Proper operation of the Legion Skittle® Cooker or Legion Combi-Pan® Skillet is dependent upon proper installation. Performing the following checks at the time of installation could avoid unnecessary service calls.

IMPORTANT: Recording the following information is necessary for your warranty to be valid.

| <i>Item</i> | <i>Reference Section</i> | <i>Verify Completion</i> |
|--|---|--------------------------|
| 1. Verify that specified clearances are met. | Installation 1. Positioning the Unit | _____ |
| 2. Verify that the unit is leveled with a slight pitch to the draw-off. | Installation 2. Leveling & Securing the Unit | _____ |
| 3. Verify that ventilation hood requirements comply with all code requirements. It is the responsibility of the owner and/or installer to learn and comply with these codes. | | _____ |
| 4. Verify that actuators are adjusted to hold cover in proper position. | Service & Maintenance 2. Actuator Maintenance and Adjustment | _____ |

Legion Limited Warranty and Extended Warranty Coverage

To COMMERCIAL PURCHASERS 02/01*

(Domestic U.S. Sales Only)

Legion equipment has been skillfully designed and manufactured, carefully inspected and packaged to meet rigid standards of excellence and is warranted to be free from defects in material and workmanship subject to the following limitations.

| | |
|---|---|
| Users | This warranty is limited to Legion equipment sold to the original commercial user (but not original equipment manufacturers), at the original place of installation, in the continental United States and Hawaii. Equipment must be registered within ten (10) days of installation. Damage incurred during shipment is to be reported to the carrier, and is not covered under this warranty. |
| Warranty Time Period | This warranty is valid for twelve (12) months from installation (See "Users" regarding registration) or fifteen (15) months from ship date, whichever occurs first. |
| Time Period Exceptions | Exceptions to standard warranty period are as follows: These parts will be covered for a period of 90 days from registration. <ul style="list-style-type: none"> • Draw-off valve stems • Water fill faucets and spray heads • Teflon packing • Switches • Indicator lights • Valve stem packing and seats • Sight glasses • Timers |
| Installation | Proper installation and installation verification is the responsibility of the owner-user and is not covered by this warranty. Many local codes exist, and it is the responsibility of the owner and installer to comply with these codes. Legion equipment is built to comply with applicable standards for manufacturers. Included among these approval agencies are: UL, NSF, ASME/National Board, CSA, AGA, CGA, ETL and others. Our program of constant product improvement makes it necessary for new or improved models to be submitted for testing by these various agencies as they are developed. Therefore, not all models bear the appropriate agency approval or certification at all times. Adjustments such as leveling, tightening of fasteners or utility connections (gas, electric, steam or water) normally associated with original installation are the responsibility of the owner-user or installer. |
| Authorized Agency | Legion will replace or repair at no cost, F.O.B. plant of manufacture, any part of all equipment, which becomes defective due to material or factory workmanship within the warranty period. Legion agrees to pay for normal service rates required to repair or replace, at our option any part which proves to be defective in material or workmanship, during the labor warranty period. This warranty includes travel time not to exceed lesser of two (2) hours round-trip and mileage not to exceed 50 miles (150 miles round-trip). |
| Replacement Parts | Warranty on all replacement parts which are replaced in the field by Legion Authorized Service Agencies will be limited to three (3) months on labor, six (6) months on materials (parts) effective from the date of installation. |
| Specific Exclusions | <ul style="list-style-type: none"> • Freight damage. • Failure as a result of improper use or abuse of equipment. • Equipment not properly registered within ten (10) days of installation. • Equipment failure relating to improper installation. Examples are but not limited to: improper utility connection(s), improper utilities supply and problems due to ventilation. • Equipment that has been modified, changed, or altered from its original shipped configuration, failure to use factory approved OEM replacement parts. • Use of other than pure distilled water (free of chlorides) in self-contained kettles. • Water damage to controls (electrical and mechanical) and other surfaces. • Equipment that has not been properly maintained. Examples are but not limited to: adjustments to pilots and burners and damage from improper cleaning. • Labor involved in moving adjacent objects to gain access to the equipment. • Expendable parts such as bulbs, gaskets, washers, plastic knobs & handles, bag filters, scraper blades, fuses, vinyl spray hoses, cleaning brushes and care kits. • Tampering, changing or adjusting any control equipment which was permanently set by the factory. • Use of materials containing components harmful to stainless steel. • Changes, alterations, or modifications to equipment or parts by the owner, user, installer or any third party. |
| Claims Procedure | Claims of defects must be asserted by customer by written notice, accompanied by a description of the defect, proof of purchase, the delivery date and the date of installation, to Legion within ten (10) days after the defect is discovered but in no event beyond the applicable warranty time period. All claims under the Limited Warranty provided herein which are not made in accordance with the claims procedure set forth herein, are deemed waived and released by the customer. Following its receipt of such a claim, Legion will notify customer whether customer must ship the defective part, freight prepaid, to Legion for repair or replacement, or whether repair or replacement will be accomplished on customer's premises. |
| Limitations | <p>THE FOREGOING SHALL CONSTITUTE THE SOLE AND EXCLUSIVE REMEDY OF ORIGINAL PURCHASER AND THE FULL LIABILITY OF LEGION INDUSTRIES FOR ANY BREACH OF WARRANTY. THE FOREGOING IS EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, WHETHER WRITTEN, ORAL OR IMPLIED, INCLUDING ANY WARRANTY OF PERFORMANCE, MERCHANTABILITY, OR FITNESS FOR A PARTICULAR PURPOSE OR USE, AND SUPERSEDES AND EXCLUDES ANY ORAL OR OTHER WRITTEN WARRANTIES OR REPRESENTATIONS, NOT EXPRESSLY DESIGNATED IN WRITING AS A "WARRANTY" OR "GUARANTEE" OF LEGION INDUSTRIES MADE OR IMPLIED IN ANY MANUAL, LITERATURE, ADVERTISING BROCHURE OR OTHER MATERIALS OR MADE BY EMPLOYEES OR AGENTS OF LEGION.</p> <p>LEGION'S LIABILITY ON ANY CLAIM OF ANY KIND, INCLUDING NEGLIGENCE, WITH RESPECT TO THE GOODS OR SERVICES COVERED HEREUNDER, SHALL IN NO CASE EXCEED THE PRICE OF THE GOODS OR SERVICES, OR PART THEREOF, WHICH GIVES RISE TO THE CLAIM. IN NO EVENT SHALL LEGION INDUSTRIES BE LIABLE FOR SPECIAL, INCIDENTAL, OR CONSEQUENTIAL DAMAGES, OR ANY DAMAGES IN THE NATURE OF PENALTIES.</p> |
| Limited Extended Warranty Coverage | <p>The purchaser of a Limited Extended Warranty Contract extends the standard warranty coverage to the purchased period of time (one to two years) from the date of registration or date of shipment, whichever is sooner. An additional two years Parts and Labor Warranty can be purchased with each piece of Legion equipment for an additional 3% of the List Price per year. The 3% of list price charge will be the net invoice amount for each year of extended warranty purchased.</p> <ul style="list-style-type: none"> § Extended warranty must be purchased at the same time the equipment is purchased. § Extended Warranty has the same exclusions as stated in our standard warranty. |

Legion Limited Warranty and Extended Warranty Coverage - Canada

To COMMERCIAL PURCHASERS 02/01*

(Canada Sales Only)

Legion equipment has been skillfully designed and manufactured, carefully inspected and packaged to meet rigid standards of excellence and is warranted to be free from defects in material and workmanship subject to the following limitations.

| | |
|---|---|
| Users | This warranty is limited to Legion equipment sold to the original commercial user (but not original equipment manufacturers), at the original place of installation, in Canada. Equipment must be registered within ten (10) days of installation. Damage incurred during shipment is to be reported to the carrier, and is not covered under this warranty. |
| Warranty Time Period | This warranty is valid for twelve (12) months from installation (See "Users" regarding registration) or fifteen (15) months from ship date, whichever occurs first. |
| Time Period Exceptions | Exceptions to standard warranty period are as follows: These parts will be covered for a period of 90 days from registration. <ul style="list-style-type: none"> • Draw-off valve stems • Water fill faucets and spray heads • Teflon packing • Switches • Indicator lights • Valve stem packing and seats • Sight glasses • Timers |
| Installation | Proper installation and installation verification is the responsibility of the owner-user and is not covered by this warranty. Many local codes exist, and it is the responsibility of the owner and installer to comply with these codes. Legion equipment is built to comply with applicable standards for manufacturers. Included among these approval agencies are: UL, NSF, ASME/National Board, CSA, AGA, CGA, ETL and others. Our program of constant product improvement makes it necessary for new or improved models to be submitted for testing by these various agencies as they are developed. Therefore, not all models bear the appropriate agency approval or certification at all times. Adjustments such as leveling, tightening of fasteners or utility connections (gas, electric, steam or water) normally associated with original installation are the responsibility of the owner-user or installer. |
| Authorized Agency | Legion will replace or repair at no cost, F.O.B. plant of manufacture, any part of all equipment, which becomes defective due to material or factory workmanship within the warranty period. Legion agrees to pay for normal service rates required to repair or replace, at our option any part which proves to be defective in material or workmanship, during the labor warranty period. This warranty includes travel time not to exceed lesser of two (2) hours round-trip and mileage not to exceed 50 miles (150 miles round-trip). |
| Replacement Parts | Warranty on all replacement parts which are replaced in the field by Legion Authorized Service Agencies will be limited to three (3) months on labor, six (6) months on materials (parts) effective from the date of installation. |
| Specific Exclusions | <ul style="list-style-type: none"> • Freight damage. • Failure as a result of improper use or abuse of equipment. • Equipment not properly registered within ten (10) days of installation. • Equipment failure relating to improper installation. Examples are but not limited to: improper utility connection(s), improper utilities supply and problems due to ventilation. • Equipment that has been modified, changed, or altered from its original shipped configuration, failure to use factory approved OEM replacement parts. • Use of other than pure distilled water (free of chlorides) in self-contained kettles. • Water damage to controls (electrical and mechanical) and other surfaces. • Equipment that has not been properly maintained. Examples are but not limited to: adjustments to pilots and burners and damage from improper cleaning. • Labor involved in moving adjacent objects to gain access to the equipment. • Expendable parts such as bulbs, gaskets, washers, plastic knobs & handles, bag filters, scraper blades, fuses, vinyl spray hoses, cleaning brushes and care kits. • Tampering, changing or adjusting any control equipment which was permanently set by the factory. • Use of materials containing components harmful to stainless steel. • Changes, alterations, or modifications to equipment or parts by the owner, user, installer or any third party. |
| Claims Procedure | Claims of defects must be asserted by customer by written notice, accompanied by a description of the defect, proof of purchase, the delivery date and the date of installation, to Legion within ten (10) days after the defect is discovered but in no event beyond the applicable warranty time period. All claims under the Limited Warranty provided herein which are not made in accordance with the claims procedure set forth herein, are deemed waived and released by the customer. Following its receipt of such a claim, Legion will notify customer whether customer must ship the defective part, freight prepaid, to Legion for repair or replacement, or whether repair or replacement will be accomplished on customer's premises. |
| Limitations | <p>THE FOREGOING SHALL CONSTITUTE THE SOLE AND EXCLUSIVE REMEDY OF ORIGINAL PURCHASER AND THE FULL LIABILITY OF LEGION INDUSTRIES FOR ANY BREACH OF WARRANTY. THE FOREGOING IS EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, WHETHER WRITTEN, ORAL OR IMPLIED, INCLUDING ANY WARRANTY OF PERFORMANCE, MERCHANTABILITY, OR FITNESS FOR A PARTICULAR PURPOSE OR USE, AND SUPERSEDES AND EXCLUDES ANY ORAL OR OTHER WRITTEN WARRANTIES OR REPRESENTATIONS, NOT EXPRESSLY DESIGNATED IN WRITING AS A "WARRANTY" OR "GUARANTEE" OF LEGION INDUSTRIES MADE OR IMPLIED IN ANY MANUAL, LITERATURE, ADVERTISING BROCHURE OR OTHER MATERIALS OR MADE BY EMPLOYEES OR AGENTS OF LEGION.</p> <p>LEGION'S LIABILITY ON ANY CLAIM OF ANY KIND, INCLUDING NEGLIGENCE, WITH RESPECT TO THE GOODS OR SERVICES COVERED HEREUNDER, SHALL IN NO CASE EXCEED THE PRICE OF THE GOODS OR SERVICES, OR PART THEREOF, WHICH GIVES RISE TO THE CLAIM. IN NO EVENT SHALL LEGION INDUSTRIES BE LIABLE FOR SPECIAL, INCIDENTAL, OR CONSEQUENTIAL DAMAGES, OR ANY DAMAGES IN THE NATURE OF PENALTIES.</p> |
| Limited Extended Warranty Coverage | <p>The purchaser of a Limited Extended Warranty Contract extends the standard warranty coverage to the purchased period of time (one to two years) from the date of registration or date of shipment, whichever is sooner. An additional two years Parts and Labor Warranty can be purchased with each piece of Legion equipment for an additional 6% of the List Price per year. The 6% of list price charge will be the net invoice amount for each year of extended warranty purchased.</p> <ul style="list-style-type: none"> § Extended warranty must be purchased at the same time the equipment is purchased. § Extended Warranty has the same exclusions as stated in our standard warranty. |