

Owner's Manual

Classic Tilting Skillet Electric

Models: LGAR, TES
and TES-S Series



LEGION® Legion Industries, Inc. ♦ P.O. Box 728 ♦ Waynesboro, GA ♦ 30830
(800) 887-1988 ♦ (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.

Contents

Uncrating & Inspecting the Equipment	2
Introduction	4
Important Warranty Information	5
Service Calls	6
Section II: Startup and Operation	7
Cleaning Instructions	7
Startup	7
Section III: Service & Maintenance	8
Servicing	8
A) Replacing Primary Thermostat	8
B) Hi-Limit Thermostat Replacement	9
Heater Elements	9
Actuator Maintenance and Adjustment	9
A) Actuator Tension Adjustment	9
B) Actuator: Re-Packing With Grease	9
C) Actuator Replacement	10
Main and Worm Gear	10
Section IV: Caring For Stainless Steel	11
Sanitizing	11
Section V: Troubleshooting	13
Troubleshooting-General Problems	13
Electrical Parts Table	14
Parts List	15
Maintenance & Service Log	16
Legion Limited Warranty and Extended Warranty Coverage	17
Legion Limited Warranty and Extended Warranty Coverage - Canada	18

Introduction

Congratulations on your Legion equipment purchase. This manual covers the operation and maintenance of the Classic Tilting Skillet.

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" or register on our web site at <http://www.legionindustries.com/service/warranty.html>. 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 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

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 II: Startup and Operation

Cleaning Instructions

Warning: The control box is not waterproof. Care must be exercised to keep water and cleaning solutions out of the box. Never hose or spray electrical controls, connections or control console.

1. Before operating, the unit must be washed with mild detergent and rinsed thoroughly with water. **Warning: Never allow water or food stuff to come in contact with any electrical components when cleaning and/or cooking.**
2. After operating, the unit should be cleaned thoroughly. It is recommended that you use hot soapy water along with the appropriate optional “care kit” accessories to clean all surfaces, including the inside of the lid.
3. Rinse the entire unit with clean water.
4. The stainless steel surface of the unit may be polished with any reputable commercial stainless steel cleaner or polish. Do not use any abrasive materials or metal implements that might scratch the surface, because scratches make the unit hard to clean and provide places for bacteria to grow. Do not use steel wool, which may leave particles imbedded in the unit’s surface and cause eventual corrosion and pitting.

Startup

1. Make sure the main power supply to the unit has been turned on.
2. Press the POWER switch (rocker switch on control console) to the ON position.
3. Set the temperature-controlling thermostat (located on the control console) clockwise to the desired temperature. The red “Heater Power On” light will come on, indicating that the heating elements have been energized. The light will cycle on and off with the heating elements as the selected temperature is maintained. For best results in cooking allow the unit to cycle a number of times before assuming that the cooking surface has reached and stabilized at the desired temperature, particularly when the unit is cold. Keeping the cover closed during the temperature rise time will speed up the process. If a new temperature is desired during the cooking operation, turn the temperature-controlling thermostat to the desired setting. Again, allow the unit to cycle several times to assure proper stabilization.

Note: If the amber indicator light comes on during operation, the temperature-controlling thermostat has allowed the temperature to exceed its maximum setting and the secondary (automatic hi-temperature cut-off) thermostat has been activated. The secondary thermostat, once engaged, will cut off current to the heating elements until the pan cools, then the thermostat automatically resets and permits normal operation to begin again.

Caution: Avoid dumping cold water into a very hot pan to cool it down. This will cause severe thermal shock, which can crack welds or warp the pan.

4. To shut down the unit, turn the temperature-controlling thermostat dial to “OFF” (the “Heater Power On” light will go out) and press the rocker switch to the OFF position.

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.

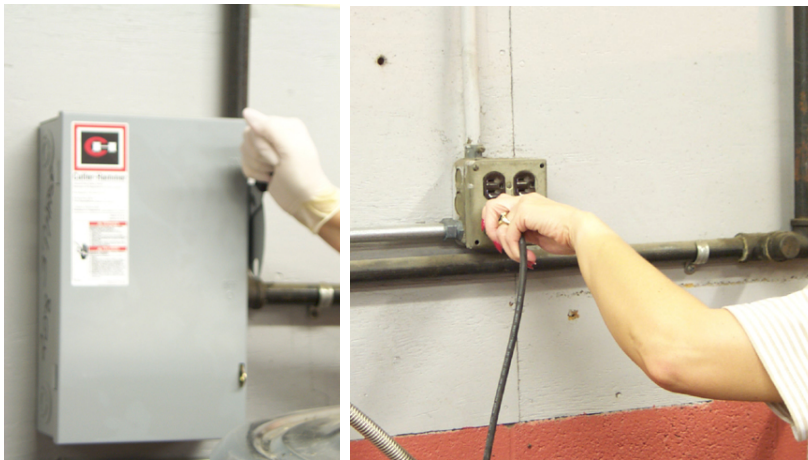
IMPORTANT: Service must be done by a qualified technician experienced with commercial gas and electric cooking equipment. Use only Legion supplied parts. Unauthorized or generic parts can cause bodily injury and equipment damage. If the unit ever needs repair during the warranty period, prior authorization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

Servicing

A) Replacing Primary Thermostat

Re-Calibrating Thermostats (Do Not Attempt)

IMPORTANT! If thermostat is defective or not working properly, it must be replaced (without breaking the seal) and returned to Legion. The warranty is voided if the seal is broken or any attempt is made to recalibrate a thermostat. See below for replacement instructions.



1. Disconnect the unit from its power supply.
2. Remove the control console panel.
3. Disconnect and mark wire(s) connected to the normally closed position with the enclosed tag marked normally closed.
4. Disconnect and mark wire(s) connected to the common position with the enclosed tags marked common.
5. Remove the thermobulb hold-down bracket, which secures the thermobulb to the plate surface. Pull thermobulb and capillary tube back through the access port to remove the thermostat from the control console.
6. Remove the two mounting screws on the existing thermostat from the front panel.
7. Use the existing hole locations for mounting the thermostat. The two outer holes on the new thermostat bracket are for mounting the thermostat and the two inner holes are for mounting the bezel. With a marker, mark the hole locations for drilling the bezel holes.
8. Drill holes through the front panel with the #32 drill bit.
9. Locate the new replacement thermostat on the inside of the control box where the existing thermostat is mounted. The thermostat should be mounted with the flat side of the dial stem facing the right side of the unit and the common pole (“P” terminal) will be on the left side. You will use the #6-32x1/4” round head slotted screws provided to mount the thermostat in the two outer holes.
10. After this has been completed, secure the bezel in place with the #6 Type “F” x 5/16” pan head phillips thread cutter

screws provided in the two inner holes which should have been drilled out in step 8. Note: The triangular indicator marking on the bezel should be in the 3 o'clock position.

11. Reconnect the wires marked normally closed to the normally closed position on the new replacement thermostat with the piggyback push-on connector (if more than one connection is needed) or a single push-on connector (if only one connection is needed) as provided in the installation package.

12. Carefully uncoil the capillary tube. Re-insert the capillary tube and thermobulb through the access port from which the old tube and bulb was removed and re-install the thermobulb in the same location from which the old thermostat thermobulb was removed.

13. Replace control console panel and secure in place.

B) Hi-Limit Thermostat Replacement

1. Follow steps 1 through 5 of the primary control replacement procedure.

2. Remove the two mounting screws on the existing hi-limit thermostat from mounting bracket.

3. Reconnect the wires marked normally closed to the normally closed position on the new replacement thermostat with the piggyback push-on connector (if more than one connection is needed) or a single push-on connector (if only one connection is needed) as provided in the installation package.

4. Reconnect the wires marked common to the common position ("P" terminal) on the new replacement hi-limit thermostat with the piggyback push-on connector (if more than one connection is needed) or a single push-on connector (if only one connection is needed) as provided in the installation package.

5. After wiring connections are complete, place the hi-limit thermostat in the control console. Locate the new replacement hi-limit thermostat on the mounting bracket and secure in place using the 6-32x1/4" round head slotted screw.

6. Carefully uncoil the capillary tube. Re-insert the capillary tube and thermobulb through the access port from which the old tube and bulb was removed and re-install the thermobulb in the same location from which the old thermostat thermobulb was removed.

7. Replace control console panel and secure in place.

Heater Elements

Heaters can be checked by disconnecting the labeled wires from the distribution block and measuring the resistance (see electrical parts table for resistance values) to be certain that they are within specification. A replacement kit is available with proper instructions to assure continued high performance.

Other Component Replacement: All other components are replaced by removing their mounting screws. Make sure all covers are replaced after all repairs are completed.

Actuator Maintenance and Adjustment

A) Actuator Tension Adjustment

The Classic Skillet lid is designed to remain in position. 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. Removal of the stop nut may be needed to raise the lid completely.

Remove the tube closure cap on the actuator. With a 3/4" deep hex socket, 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 sleeve.

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*.

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.

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*.

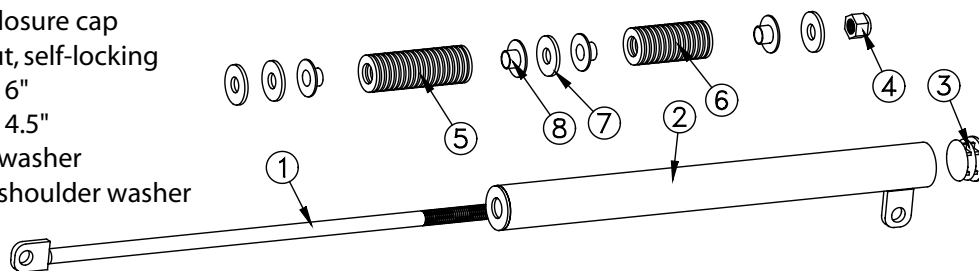
1. Raise the lid of the unit fully.
2. Remove the tube closure cap.
3. Using a deep socket tool, loosen the self-locking hex nut on the actuator rod (by turning it counterclockwise) to eliminate pressure on the springs.
4. From the *pivot arm* of the actuator, remove the acorn nut, bolt, lock washer, 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, and 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.

Figure 3.1

1. Actuator rod
2. Actuator sleeve
3. Tube closure cap
4. Hex nut, self-locking
5. Spring 6"
6. Spring 4.5"
7. Nylon washer
8. Nylon shoulder washer



Main and Worm Gear

Monthly, check the tilt mechanism (main and worm gear) along with the trunnion support bearings for adequate lubrication. If lubrication is needed, use Bel-Ray No Tox Open Gear Grease or equivalent edible grease. The tilt mechanism is located in the right-hand console. Trunnion bearings are located in the left-hand arm and between the right-hand console and pan body.

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, 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 skillet, 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 skillet pan surface 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 boiling or steaming, you may notice a build-up of lime or scale in the skillet. This cleans up easily using vinegar, a vinegar/water mixture, or any commercial de-liming / de-scaling solution.



Sanitizing

Suggested Tools:

- Cleaner, such as Klenzade HC-10 or HC-32 from ECOLAB, Inc.
- Skillet brushes in good condition
- Sanitizer such as Klenzade XY-12.
- Film remover such as Klenzade LC-30.

Procedure:

- Clean food contact surfaces as soon as possible after use. If the unit is in continuous use, thoroughly clean and sanitize the interior and exterior at least once every 12 hours.
- Scrape and flush out food residues. Be careful not to scratch the pan surface with metal implements.
- Prepare a hot solution of the detergent/cleaning compound as instructed by the supplier. Clean the unit thoroughly. A cloth moistened with cleaning solution can be used to clean controls, housings, and electrical conduits.
- Rinse the skillet thoroughly with hot water, and then drain completely.
- As part of the daily cleaning program, clean soiled external and internal surfaces. Remember to check the sides of the unit and control housing.
- To remove stuck materials, use a brush, sponge, cloth, plastic or rubber scraper, or plastic wool with the cleaning solution. To reduce effort required in washing, let the detergent solution sit in the skillet and soak into the residue. Do NOT use abrasive materials or metal tools that might scratch the surface. Scratches make the surface harder to clean and provide places for bacteria to grow.
- The outside of the unit may be polished with a stainless steel cleaner such as "Zepper" from Zep Manufacturing Co.

8. When equipment needs to be sanitized, use a solution equivalent to one that supplies 200 parts per million available chlorine. Obtain advise on sanitizing agents from your supplier of sanitizing products. Following the supplier's instructions, apply the agent after the unit has been cleaned and drained. Rinse off the sanitizer thoroughly.
9. It is recommended that each piece of equipment be sanitized just before use.
10. If there is difficulty removing mineral deposits or a film left behind by hard water or food residues, clean the skillet thoroughly and use a deliming agent, like Lime-Away® from Ecolab, in accordance with the manufacturer's directions. Rinse and drain the unit before further use.

NOTICE: NEVER LEAVE A CHLORINE SANITIZER IN CONTACT WITH STAINLESS STEEL SURFACES LONGER THAN 30 MINUTES. LONGER CONTACT CAN CAUSE STAINING AND CORROSION.

Section V: Troubleshooting

Troubleshooting-General Problems

The Classic Tilting Skillet is 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

Pan will not heat, but indicator light comes on

Pan will not heat, indicator light will not come on

What to check for.....

Heating elements for short circuit.*

That power supply is turned on

For loose or broken wires*

Thermostat malfunctioning*

Contactors functioning*

Automatic high temperature cutoff thermostat engaged. Wait approximately 15 to 30 minutes for unit to cool down and circuit will automatically reset.

Pan continues to heat after it reaches desired temperature

Thermostat setting - too high

Primary thermostat malfunctioning

Contactors, to determine if it is de-energized*

Pan does not reach desired temperature

Thermostat setting - too low

Heating elements for ground short or open (burned out) element.*

Primary functioning*

Contactors functioning*

Rapid clicking noise (chattering)

Voltage, to see if it is too low.

Contactors for dirt or corrosion on the contacts*

Uneven cooking due to "cold spots"

For burned out (open) or loose heating elements

Pan is hard to tilt

Gears for foreign materials, lubrication and alignment.

Electrical Parts Table

Model	Volts	Ph	kW	Amps	Resistance	Contactor		Heater		Indicator Lights		Distribution
						Qty	Part No.	Qty.	Part No.	Red	Amber	Block
TES-2424	208	1	10.6	50.96	24.49	1	420084	6	408903-208	407451	407452	407726
LGAR-66SP	208	3	10.6	29.46	42.37	1	420083	6	408903-208	407451	407452	407726
	240	1	10.6	44.17	32.60	1	406567	6	407797	407451	407452	407726
	240	3	10.6	25.53	56.41	1	420083	6	407797	407451	407452	407726
	380	1	10.6	27.89	81.74	1	420083	6	408903-380	407451	407452	407726
	380	3	10.6	16.12	141.41	1	420083	6	408903-380	407451	407452	407726
	415	1	10.6	25.54	97.49	1	420083	6	408903-415	407451	407452	407726
	415	3	10.6	14.76	168.66	1	420083	6	408903-415	407451	407452	407726
	440	1	10.6	24.09	109.58	1	420083	6	408903-440	407451	407452	407726
	440	3	10.6	13.92	189.59	1	420083	6	408903-440	407451	407452	407726
	480	1	10.6	22.08	130.42	1	420083	6	408903-480	407451	407452	407726
	480	3	10.6	12.76	225.63	1	420083	6	408903-480	407451	407452	407726
TES-2430	208	1	11.1	53.37	23.39	1	420084	6	407728-208	407451	407452	407726
LGAR-76SP	208	3	11.1	30.85	40.46	1	420083	6	407728-208	407451	407452	407726
	240	1	11.1	46.25	31.14	1	406567	6	407727	407451	407452	407726
	240	3	11.1	26.73	53.87	1	420083	6	407727	407451	407452	407726
	380	1	11.1	29.21	78.05	1	420083	6	407728-380	407451	407452	407726
	380	3	11.1	16.88	135.04	1	420083	6	407728-380	407451	407452	407726
	415	1	11.1	26.75	93.09	1	420083	6	407728-415	407451	407452	407726
	415	3	11.1	15.46	161.06	1	420083	6	407728-415	407451	407452	407726
	440	1	11.1	25.23	104.65	1	420083	6	407728-440	407451	407452	407726
	440	3	11.1	14.58	181.05	1	420083	6	407728-440	407451	407452	407726
	480	1	11.1	23.13	124.54	1	420083	6	407728	407451	407452	407726
	480	3	11.1	13.37	215.47	1	420083	6	407728	407451	407452	407726
TES-2440	208	1	15.0	72.12	17.31	1	406570	6	407730-208	407451	407452	407726
LGAR-106SP	208	3	15.0	41.68	29.94	1	406567	6	407730-208	407451	407452	407726
	240	1	15.0	62.5	23.04	1	406570	6	407729	407451	407452	407726
	240	3	15.0	36.13	39.86	1	420083	6	407729	407451	407452	407726
	380	1	15.0	39.47	57.76	1	420083	6	407730-380	407451	407452	407726
	380	3	15.0	22.82	99.93	1	420083	6	407730-380	407451	407452	407726
	415	1	15.0	36.14	68.89	1	420083	6	407730-415	407451	407452	407726
	415	3	15.0	20.89	119.19	1	420083	6	407730-415	407451	407452	407726
	440	1	15.0	34.09	77.44	1	420083	6	407730-440	407451	407452	407726
	440	3	15.0	19.7	133.98	1	420083	6	407730-440	407451	407452	407726
	480	1	15.0	31.25	92.16	1	420083	6	407730	407451	407452	407726
	480	3	15.0	18.06	159.45	1	420083	6	407730	407451	407452	407726

Parts List

Part Number	Description	Quantity
430067	Replaced by 407567-1	1
405667	Replaced by 407568-1	1
407567-1	Primary thermostat	1
407568-1	Hi-limit thermostat	1
407451	Red indicator light 240V	1
407452	Amber indicator light 240V	1
407615	Rocker switch	1
801017	Toggle switch	1
420083	Contactator 40 amp	1
406567	Contactator 50 amp	1
420084	Contactator 60 amp	1
406570	Contactator 75 amp	1
407726	Power distribution block	1
406728	Transformer 480-240 volt	1
400006	Transformer 440/415/380-240	1
408693-001	Actuator assembly	1
404141-7	Assembly yoke & gear 7" deep	1
404141-9	Assembly yoke & gear 9" deep	1
404141-11	Assembly yoke & gear 11" deep	1
407531-01	Handle crank	1
460101	Trunnion gear, large	1
800237	Bullet feet w/o flange 2"	4
450751	Bullet feet w/o flange 1 5/8"	4

Maintenance & Service Log

For Service: Call Toll-Free (800) 887-1988, within the Continental United States and Hawaii, during normal business hours (8:00 a.m. through 5:00 p.m., Eastern Standard Time, Monday through Friday).

Model No.: _____ Purchased From: _____

Serial No.: _____ Date Purchased: _____

Purchase Order No.: _____ Location Installed: _____

Date Installed: _____

Date:	Maintenance Performed:	Performed By:
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____
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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.									
<i>Users</i>	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.								
<i>Warranty Time Period</i>	This warranty is valid for twelve (12) months from installation (See “Users” regarding registration) or fifteen (15) months from ship date, whichever occurs first.								
<i>Time Period Exceptions</i>	<p>Exceptions to standard warranty period are as follows: These parts will be covered for a period of 90 days from registration.</p> <table style="width: 100%; border: none;"> <tr> <td style="width: 25%;">Draw-off valve stems</td> <td style="width: 25%;">Fill faucets and spray heads</td> <td style="width: 25%;">Teflon packing</td> <td style="width: 25%;">Switches</td> </tr> <tr> <td>Indicator lights</td> <td>Valve stem packing and seats</td> <td>Sight glasses</td> <td>Timers</td> </tr> </table>	Draw-off valve stems	Fill faucets and spray heads	Teflon packing	Switches	Indicator lights	Valve stem packing and seats	Sight glasses	Timers
Draw-off valve stems	Fill faucets and spray heads	Teflon packing	Switches						
Indicator lights	Valve stem packing and seats	Sight glasses	Timers						
<i>Installation</i>	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-user 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.								
<i>Authorized Agency</i>	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).								
<i>Replacement Parts</i>	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.								
<i>Specific Exclusions</i>	<p>Freight damage.</p> <p>Equipment not properly registered within ten (10) days of installation.</p> <p>Equipment failure relating to improper installation. Examples are but not limited to: improper utility connection(s), improper utilities supply and problems due to ventilation.</p> <p>Equipment that has been modified, changed, or altered from its original shipped configuration, failure to use factory approved OEM replacement parts.</p> <p>Use of other than pure distilled water (free of chlorides) in self-contained kettles.</p> <p>Water damage to controls (electrical and mechanical) and other surfaces.</p> <p>Equipment that has not been properly maintained. Examples are but not limited to: adjustments to pilots and burners and damage from improper cleaning.</p> <p>Labor involved in moving adjacent objects to gain access to the equipment.</p> <p>Expendable parts such as bulbs, gaskets, washers, plastic knobs & handles, bag filters, scraper blades, fuses, vinyl spray hoses, cleaning brushes and care kits.</p> <p>Tampering, changing or adjusting any control equipment which was permanently set by the factory.</p> <p>Use of materials containing components harmful to stainless steel.</p> <p>Changes, alterations, or modifications to equipment or parts by the owner, user, installer or any third party.</p>								
<i>Claims Procedure</i>	<p>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 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.</p> <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. 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>								
<i>Limited Extended Warranty Coverage</i>	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.								

Legion Limited Warranty and Extended Warranty Coverage
To Commercial Purchasers ^{02/01}
(CANADA)

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.

Draw-off valve stems	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-user 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

- Freight damage.
- 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 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.

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. 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.

Limited Extended Warranty Coverage

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.