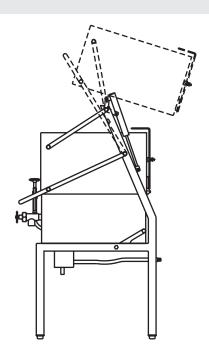
Insulated Multi-Functional Cookers

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

Model

Standard Features



Model DSK10-7

- ♦ 304 stainless food contact zone with: 304 stainless 1 1/2" compression draw-off
- ♦ 304 stainless seam welded pan body with: 10° tilting pan, 31" working height Insulated sides and bottom Tapered access rim
 - Steam control (1" ball valve)
- ♦ Maximum operating pressure 125 psi (353° F) ♦ Safety valve, 125 psi
- ♦ Patented 304 stainless seam welded Capsule Lid with:
 - Variable position, actuator-assisted opening
 - Insulated sides and top
 - Adjustable steam vent
 - "L" Lid condensate containment
- ♦ Cassette rack(s) for 12 x 20 food pans
- ♦ 304 stainless, seam welded component enclosure
- ♦ 304 stainless, seam welded tubular frame construction
- ♦ Single ball valve with 48" s/s flexible spray hose assembly
- ♦ Adjustable flanged feet

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.

Models and Capacities

Model*	2.5" Insert Pans	Cooking Baskets	Griddle Area (in.²)	Kettle (Gals.)	Frying Oil (lbs.)	Oven Volume (ft.3)
DSK10-5	10	8	703	15.2	70	7.7
DSK10-7	10	8	703	21.3	70	8.5
DSK10-9	10	8	703	27.4	70	9.4
DSK10-11	10	8	703	33.5	70	10.2
DSK15-5	15	12	1029	22.3	105	11.3
DSK15-7	15	12	1029	31.2	105	12.5
DSK15-9	15	12	1029	40.1	105	13.7
DSK15-11	15	12	1029	49.0	105	14.9

Select draw-off v alve: __1.5" __2" __3" With: __compression __ball type fitting

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Optional Features and Accessories

See price list for supplemental information regarding options

king kets	Griddle Area (in.²)	Kettle (Gals.)	Frying Oil (lbs.)	Oven Volume (ft.³)	Faucet Options: _Single or dual faucet with bracket &
3	703	15.2	70	7.7	12" or 18" swing nozzle _48" flexible spray hose assembly (pvc or stain-
8	703	21.3	70	8.5	less) for dual or single faucet Faucet bracket
8	703	27.4	70	9.4	_Automatic water filling meter
8	703	33.5	70	10.2	(Call for information regarding additional faucet options)
2	1029	22.3	105	11.3	
2	1029	31.2	105	12.5	Prison/Security Options:

Fasteners (screws & nuts) _Tamper resistant pin torx key _Draw-off nut driver tool Screw driver tool Lockable control cover _Draw-off protection

Other Options:

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

Accessories:

Perforated cooking/steaming basket (11" x 20 1/2" x 5")

Perforated or solid 12 x 20 food pans,

2 1/2, 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

_Skittle care kit

Steam Trap Kits:

Steam trap kit, standard finish

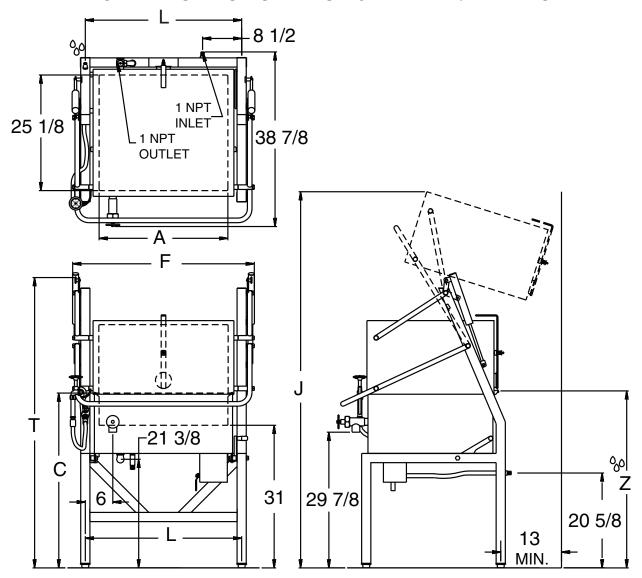
_Steam trap kit, bright nickel-plated finish



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

Insulated Multi-Functional Cookers

DRAWING REPRESENTS MODEL DSK10-7 WITH 1 1/2 DRAW-OFF



Direct Steam Skittle® Cooker Dimensions														
Model*	Α	F	L	Р	Model	Α	F	L	Р	Depth	С	J	Т	Z
DSK10-5	28.0	39.5	34.0	26.4	DSK15-5	41.0	52.5	47.0	39.4	5	36.0	79.8	61.1	36.3
DSK10-7	28.0	39.5	34.0	26.4	DSK15-7	41.0	52.5	47.0	39.4	7	38.0	81.8	63.1	38.3
DSK10-9	28.0	39.5	34.0	26.4	DSK15-9	41.0	52.5	47.0	39.4	9	40.0	83.8	65.1	40.3
DSK10-11**	28.0	39.5	34.0	26.4	DSK15-11**	41.0	52.5	47.0	39.4	11	42.0	85.8	67.1	42.3

^{*}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. **Note: Vertical dimensions of 11" deep pan may be reduced by 2" to match 9" deep pan with shorter legs.

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U.S. PATENT NOS. 5,553,531, 5,964,145 & 371,715