



LEGION

Demand Better, Demand Legion

**The
COMBI-PAN®
Tilting
Skillet**



“A miracle worker.” “A kitchen magician.” “How did I get along without it?” Chefs and food service directors have strong feelings about the The Combi-Pan® Tilting Skillet. When you see it shift easily through seven high-performance functions, you’ll agree. The Combi-Pan® Tilting Skillet is built to handle all your current cooking requirements and any unexpected demands - dependably and cost-effectively.

Exquisitely crafted around a fully insulated 304 stainless pan body, the Combi-Pan® Tilting Skillet delivers unsurpassed quality, productivity, speed, safety and durability:

- Heats the food, not the kitchen.
- Protects your staff from burns.
- Cooks food safely at lower temperatures.
- Maintains even heat.
- Increases cooking efficiency.

Cook up high degrees of productivity with the Combi-Pan® Tilting Skillet

Remarkably easy to clean, with welded and polished seams throughout, the Combi-Pan® Tilting Skillet is a model of HACCP compliance - no screws, fasteners or gaskets to trap debris and bacteria. The Combi-Pan® Tilting Skillet is also built to reduce costs of maintenance and lost production time:

- Completely serviceable from the front within the footprint with 180° pan body rotation.
- Quick changeover from function to function.

For a unit that provides such huge benefits, the largest Combi-Pan® Tilting Skillet is less than four feet wide. Available in gas, electric and direct steam - in 10 sizes - there’s a Combi-Pan® Tilting Skillet designed for the way you braise, griddle, fry, boil, steam, roast and hold food.

IT’S A SKILLET

For braising, only the operator-safe, fully insulated Combi-Pan® Tilting Skillet has it all: patented heating system . . . even, reliable heat up to the side walls . . . 304 stainless food contact zone . . . great heat retention . . . quick recovery . . . 10° tilt and 1 ½” draw-off for safe, easy removal of food product or waste. If you like your current tilting skillet, you’ll love the Combi-Pan® Tilting Skillet!

IT’S A GRIDDLE

The Combi-Pan® Tilting Skillet’s revolutionary heating system and insulated pan let you reach the perfect cooking temperature quickly and griddle evenly across the entire surface - right up to the sides. With its 10° tilt and front draw-off, the Combi-Pan® Tilting Skillet safely drains grease into a #10 can while it cooks.

IT’S A FRYER

The *only* tilting skillet that meets ANSI standards for deep fat frying, the Combi-Pan® Tilting Skillet base plate creates a huge heat reservoir that has twice the heat transfer area of conventional fryers. With complete insulation, the Combi-Pan® Tilting Skillet holds the heat within the unit for frying food rather than heating the kitchen. The oil temperature stays nearly constant, recovers rapidly and allows you to fry at temperatures as low as 310° F. For food that’s crisp on the outside, moist and tender on the inside with less oil absorption . . . the Combi-Pan® Tilting Skillet is in a class by itself.

IT’S A KETTLE

Built at the correct working height, with tilt and draw-off, the rectangular kettle makes a big difference in safe mixing, stirring, dispensing and cleaning - no strain, no sweat. Available in capacities from 15.2 to 62.4 gallons, the Combi-Pan® Tilting Skillet is ideal for preparing rice, soups and sauces.

IT’S A NO-BOILER STEAMER

The *no-boiler* Combi-Pan® Tilting Skillet, equipped with 3 pans, gives you a number of important advantages over traditional boiler systems:

- Eliminates boiler repair and replacement.
- Minimizes down time.
- Eliminates deliming and descaling.
- Drastically reduces water consumption.

The Combi-Pan® Tilting Skillet’s patented lid is loaded with safety features:

- Full-width rear steam vent and drip collector.
- Apron around sides and front to keep edges cool.
- Side-mounted handles.

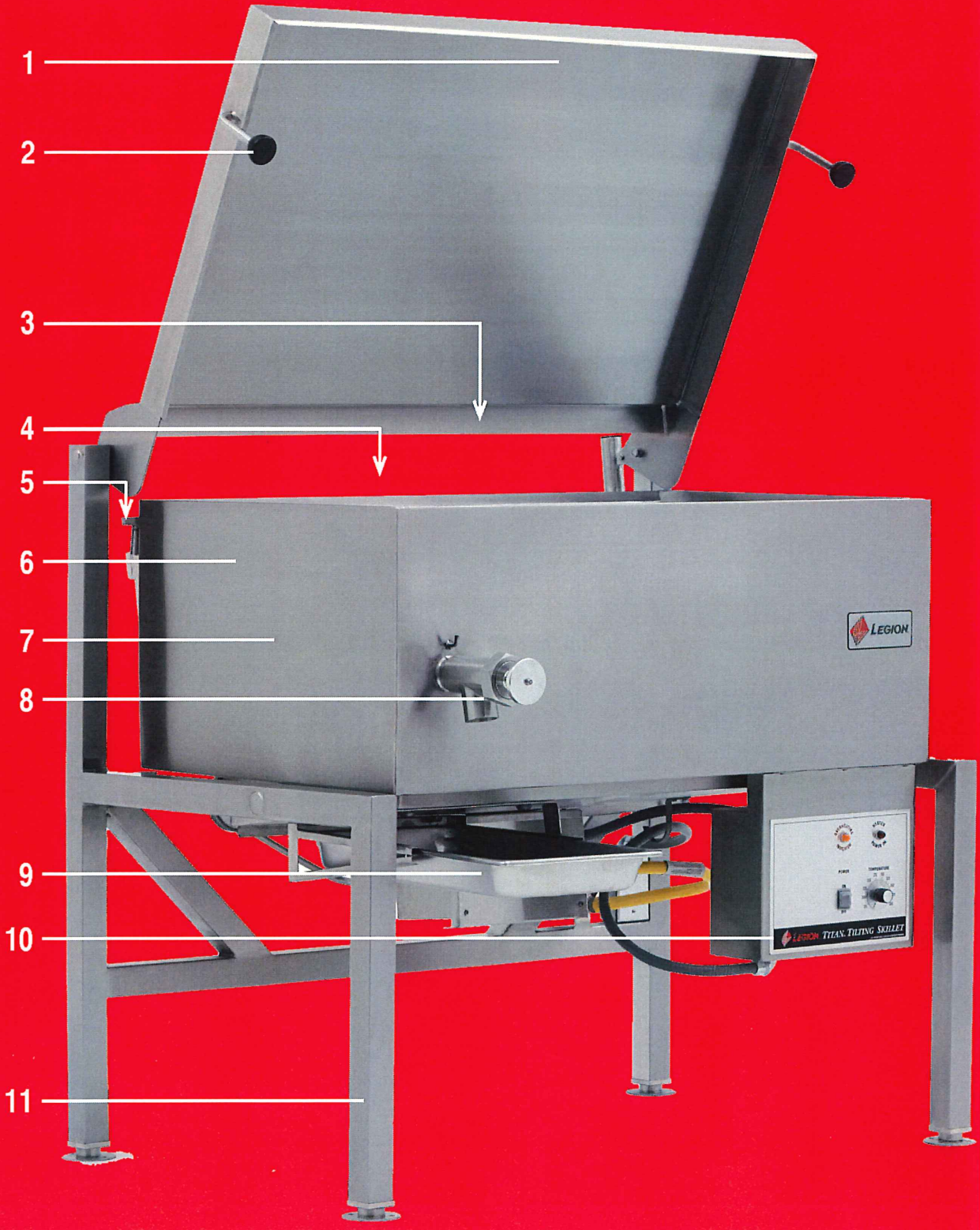
IT’S A ROASTER

Perfect for last minute food preparation, the Combi-Pan® Tilting Skillet roasts dry or combined with steam in 8.4 cubic feet of oven space. It’s a hard worker with a hearty appetite for meat and baked potatoes.

IT’S A HOLDING CABINET

With less than an inch of water, the insulated Combi-Pan® Tilting Skillet maintains food quality safely for hours - never dropping below 170°, never overcooking. With this popular function, the Combi-Pan® Tilting Skillet works full time to add productivity to your kitchen.

VERSATILITY”.



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1 SAFETY LID

Rugged design to provide years of trouble free service.

2 SAFETY HANDLE

One on each side, for added convenience and safety.

3 CONDENSATE RETURN

Collects and returns moisture from lid to pan.

4 REAR STEAM VENT

Releases steam safely across the entire width of the lid.

5 DRIP COLLECTOR

Safely collects condensed steam.

6 HACCP COMPLIANT

No screws or fasteners in the food contact zone or splash zone.

7 INSULATED PAN BODY

Cooks in flat or 10° tilt positions.

8 304 STAINLESS 1 1/2" DRAW-OFF

Allows safe removal of contents.

9 FOOD PAN RACK

Safe and convenient for food removal through draw-off.

10 COMPONENT BOX

Rugged, reliable, accurate and easy to operate.

11 DURABLE 2" FRAME

Built to exceed your expectations.

You can cook around the clock!

From morning 'til night the Combi-Pan Tilting Skillet will be one of the most important pieces of equipment in your kitchen. If you are looking for greater menu flexibility from a dependable piece of kitchen equipment and have limited space to use, then the Combi-Pan Tilting Skillet is your answer. Take a look at what a typical day for the Combi-Pan Tilting Skillet might include ...

- 6 AM** Fry bacon, Prepare Pan cakes, Fry Eggs, Fry Hash Brown Potatoes
- 9 AM** Make Tomato Sauce, Brown Beef for Tacos
- 10 AM** Cook Pasta, Prepare Rice, Make Soup
- 11 AM** Grill Cheese Sandwiches, Fry Hamburgers, Deep Fry Potatoes
- 2 PM** Cook Roast, Bake Potatoes
- 4 PM** Rethermalize Pasta and Sauces
- 5 PM** Cook Rice, Steam Vegetables
- 6 PM** Prepare Stir-Fry Dishes
- 8 PM** Bake Turkeys Overnight in Low, Slow Heat, Hold Baked Potatoes for Early Morning Preparation, Braise a Roast

The Combi-Pan® Tilting Skillet

ELECTRIC MODEL	GAS MODEL	DIRECT STEAM	2.5" PANS	KETTLE (GAL)	GRIDDLE AREA (IN ²)	COOKING BASKETS	OVEN VOL. (FT ³)	FRYING OIL (LB)
CS28-5	CSG28-5	DSC28-5	2	15.2	703	—	2.0	70
CS28-7	CSG28-7	DSC28-7	2	21.3	703	2	2.8	70
CS28-9	CSG28-9	DSC28-9	2	27.4	703	2	3.7	70
CS28-11	CSG28-11	DSC28-11	2	33.5	703	2	4.5	70
CS28-14	CSG28-14	DSC28-14	2	42.6	703	2	5.7	70
CS41-5	CSG41-5	DSC41-5	3	22.3	1029	—	3.0	105
CS41-7	CSG41-7	DSC41-7	3	31.2	1029	3	4.2	105
CS41-9	CSG41-9	DSC41-9	3	40.1	1029	3	5.4	105
CS41-11	CSG41-11	DSC41-11	3	49.0	1029	3	6.6	105
CS41-14	CSG41-14	DSC41-14	3	62.4	1029	3	8.4	105

Features and Benefits:

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|--------------------------|---|
| Seven Products in One | Use the Combi-Pan® Tilting Skillet all day, all night; cook around the clock. |
| Fully Insulated Pan Body | Provides superior heat retention, quick recovery and a comfortable touch. |
| Narrow Profile Design | Saves valuable kitchen space; produces more in a smaller footprint. |
| Safety Lid | Keeps the kitchen cook and operators safe. |
| No-Boiler Steaming | Eliminates deliming, descaling and boiler maintenance. |
| Patented Heating System | Provides fast, even heating right to the sidewalls. |
| Total Front Access | Allows quick, easy servicing. |
| Completely Welded Design | Easy to clean and fully complies with HACCP guidelines. |
| Dependable Performance | Legendary Legion Quality |

CALL TODAY to learn more about the Combi-Pan® Tilting Skillet.

To see it in action, ask for a FREE VIDEO.

If you rely on high-volume steaming, ask about the Combi-Pan® Skittle Cooker. Legion's line of high-performance insulated cooking equipment also includes self-contained and direct steam Kettles.

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