

The Insulated, Multi-functional Skittle® Cooker



Steamer, Tilting Skillet, Griddle, Fryer, Kettle, Roaster, Holding Cabinet



LEGION®

The Better Way To Cook

The Skittle's Unique Features Give You Big **Benefits** In One Small Space!

Full Insulation

Insulation on every Skittle provides the combined benefits of energy savings, increased food production, and operator safety. By channeling more of the energy into cooking the food as opposed to heating the kitchen the Skittle is more efficient than other designs. In addition, protecting your staff from unnecessary burns not only is the right thing to do but also can reduce liability risks.

Multiple Functions

The Skittle can perform the function of seven pieces of equipment in one compact footprint. The versatility of having a no-boiler steamer, fryer, griddle, tilting skillet, kettle, roaster, and holding cabinet provides more flexibility and choices for menu selections than is possible with any single function piece of equipment.

No-Boiler Steaming

An innovation brought to the market by Legion, the ability to steam without a boiler eliminates de-liming and costly boiler maintenance. Simply fill the pan with inches of water, turn on, lower the lid and steam within minutes. In addition, the unique lid design lifts up and out of the way keeping kitchen aisles open and minimizing water on the floor. Operator safety is again addressed by having fully insulated lid and, by holding the steam in the lid, eliminating of the typical 'blast of steam' associated with conventional steamers.

“...they can touch the Skittle or even lean on it and never burn themselves.”

~Bonita Dodson,
School Foodservice Director

HACCP-Compliant Construction

Beyond operator safety, the Skittle also focuses on your customers. By designing to the government's strict HACCP requirements, the Skittle helps you minimize the risk of food poisoning. Welded and polished seam construction eliminates food catching screws and fasteners resulting in a smooth surface that is easy to clean. The Skittle's lowest cooking temperature of 175 degrees Fahrenheit exceeds HACCP requirements.

10-degree Pan Tilt

The Skittle's easy to use tilting pan enables removal of grease and fat through the draw-off while continuing to cook. In addition, the Skittle enhances operator comfort and minimizes back strain and fatigue when sautéing or grilling at the 31-inch pan height and 10 degree angle.



Side view of the cooking pan in 10° tilted position

Small Foot Print

Saving floor and hood space in the kitchen saves money. The largest Skittle (model SK15-11) holds 105 pounds of oil for frying, 49 gallons as a kettle, or 15 food pans as a steamer and is less than 42 inch wide.

Convenient Front Servicing

Easy and efficient operation is only part of the story with any piece of equipment. Modern cooking equipment must be designed for easy and efficient maintenance. The Skittle's cooking pan rotates 180 degrees within the unit's footprint enabling access to all the electrical, gas, or direct steam components without requiring the equipment to be moved.

Easy to Clean

When it's time to clean up, nothing beats the Skittle! From the smooth surface of its welded and polished seams to the 31 inch working height and convenient front draw-off, operators love how easy it is to clean a Skittle.

“...With the Skittle, you never get hit by a hot blast. Steam is held in the lid, which opens straight up.”

~ June Clair,
School Foodservice Director

Superior Heating Surface

The patented heating system provides even heat across the entire cooking surface of the pan. As a result, the operator can cook 'wall to wall' without fear of being burned by the insulated side walls.

The pan and the lid of the skittle are completely insulated to protect the staff from burns and to keep the working environment cooler

Ergonomically Designed

The Skittle Cooker's ergonomically correct design again focuses on operator comfort and safety. With its optimum 31 inch height, the Skittle Cooker excels as a griddle or a tilting skillet. This correct height also makes it easier to stir soups and sauces and clean up at the end of the day is a breeze.



Steam Vent - Allows safe release of steam.

Insulated Capsule Lid- Lifts vertically, out of the way.

Safety Handle - For added convenience and safety.

Fill Faucet & Spray Hose - Cleaning and filling has never been easier.

Removable Cassette Racks - Holds up to 15 pans for a variety of cooking needs and quantities.

Welded and Polished Seams - for clean HACCP compliant construction. The Skittle is designed without screws or fasteners in the food contact zone or splash zone.

1 1/2" Draw-Off - Allows safe removal of contents.

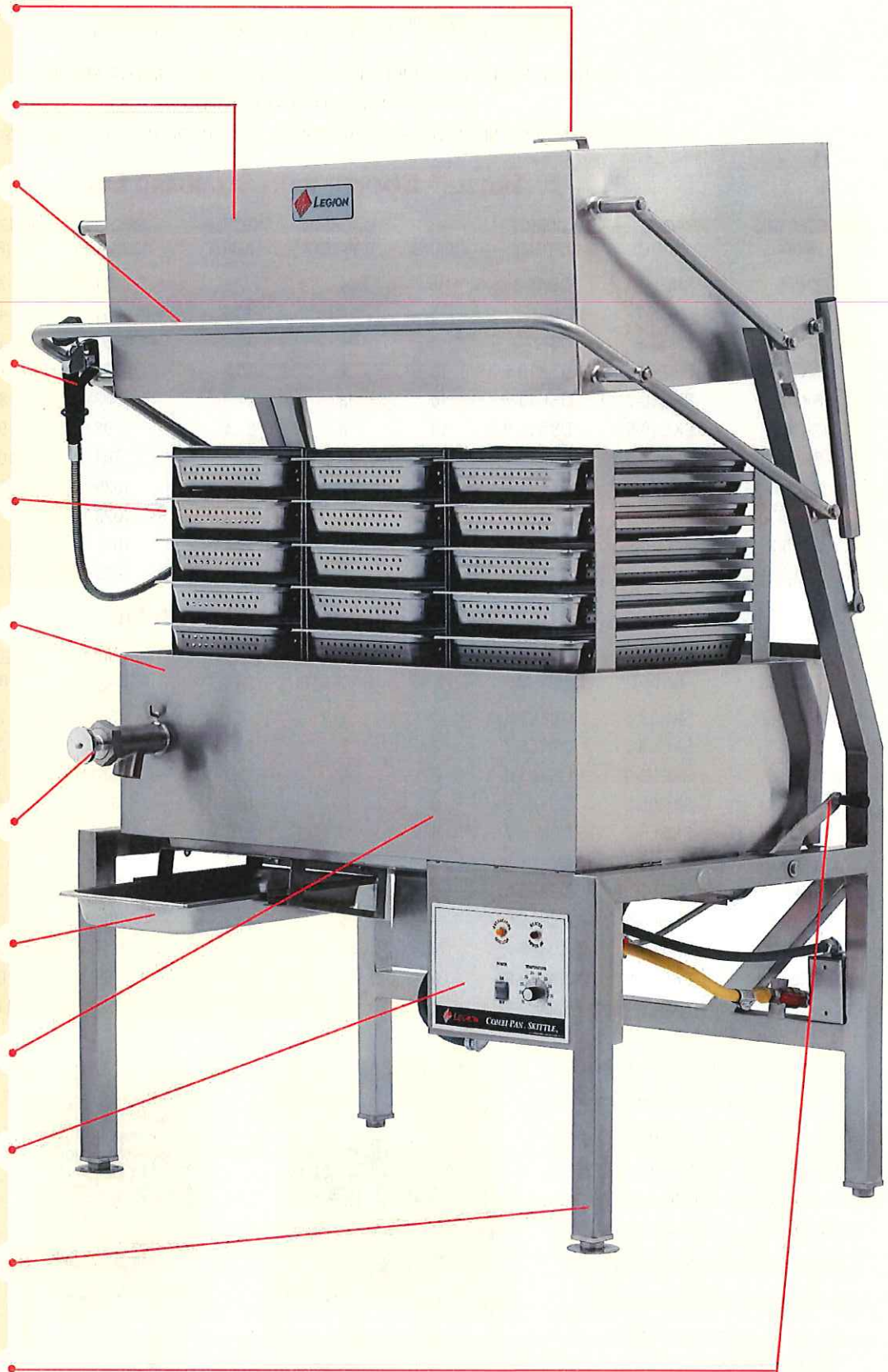
Food Pan Rack - Safe and convenient for food removal.

Insulated Pan Body - Cooks in flat or 10° tilt position.

Component Box - Welded and sealed to prevent water damage to electrical components.

Reinforced 2" Frame - Built to exceed your expectations

Tilt Handle - Tilts the unit 10° for added safety



Versatility Comes In Many Sizes!

THE SKITTLE® COOKER IS AVAILABLE IN:

- THREE ENERGY SOURCES (GAS, ELECTRIC AND DIRECT STEAM)
- TWO DIFFERENT LID HEIGHTS
- 11 DIFFERENT SIZES TO MEET ALL MENU AND POWER REQUIREMENTS.

SKITTLE® COOKER WITH STANDARD LID

ELECTRIC MODEL	GAS MODEL	DIRECT STEAM	2.5" PANS	COOKING BASKETS	KETTLE (GAL)	GRIDDLE AREA (IN ²)	OVEN VOL. (FT ³)	FRYING OIL (LB)
SK5-5	SKG5-5	DSK5-5	5	4	7.6	351	3.9	35
SK5-7	SKG5-7	DSK5-7	5	4	10.6	351	4.3	35
SK5-9	SKG5-9	DSK5-9	5	4	13.7	351	4.7	35
SK10-5	SKG10-5	DSK10-5	10	8	15.2	703	7.7	70
SK10-7	SKG10-7	DSK10-7	10	8	21.3	703	8.5	70
SK10-9	SKG10-9	DSK10-9	10	8	27.4	703	9.4	70
SK10-11	SKG10-11	DSK10-11	10	8	33.5	703	10.2	70
SK15-5	SKG15-5	DSK15-5	15	12	22.3	1029	11.3	105
SK15-7	SKG15-7	DSK15-7	15	12	31.2	1029	12.5	105
SK15-9	SKG15-9	DSK15-9	15	12	40.1	1029	13.7	105
SK15-11	SKG15-11	DSK15-11	15	12	49.0	1029	14.9	105

SKITTLE® COOKER WITH LOWER LID

ELECTRIC MODEL	GAS MODEL	DIRECT STEAM	2.5" PANS	COOKING BASKETS	KETTLE (GAL)	GRIDDLE AREA (IN ²)	OVEN VOL. (FT ³)	FRYING OIL (LB)
SKL3-5	SKGL3-3	DSKL3-3	3	2	7.6	351	2.8	35
SKL3-7	SKGL3-7	DSKL3-7	3	3	10.6	351	3.2	35
SKL3-9	SKGL3-9	DSKL3-9	3	3	13.7	351	3.6	35
SKL6-5	SKGL6-5	DSKL6-5	6	4	15.2	703	5.6	70
SKL6-7	SKGL6-7	DSKL6-7	6	6	21.3	703	6.4	70
SKL6-9	SKGL6-9	DSKL6-9	6	6	27.4	703	7.3	70
SKL6-11	SKGL6-11	DSKL6-11	6	6	33.5	703	8.2	70
SKL9-5	SKGL9-5	DSKL9-5	9	6	22.3	1029	8.2	105
SKL9-7	SKGL9-7	DSKL9-7	9	9	31.2	1029	9.4	105
SKL9-9	SKGL9-9	DSKL9-9	9	9	40.1	1029	10.6	105
SKL9-11	SKGL9-11	DSKL9-11	9	9	49.0	1029	11.8	105

“ It's the most versatile piece of equipment I've seen in the last 30 years. We use it every day, all day long, for different projects - for steaming, deep frying, braising, roasting, pasta, stews, sauces, you name it. The Skittle does everything. We've never had that capability in one unit before. ”

~ Herman Leuch,
Food and Beverage Manager



SKG15-9



SK10-9



SKGL3-9

We have a Skittle Cooker to meet your needs! Give us a call and we'll send you a FREE video

demonstration! 1-800-887-1988 • WWW.LEGIONINDUSTRIES.COM



Revolutionize Your Kitchen with the Insulated Multi-Functional Skittle® Cooker by Legion.

Since 1994, the Skittle has been helping cooks prepare healthier meals, in a safer environment, saving time and energy while requiring less floor and hood space! The Skittle is the only equipment on the market today that can perform seven different cooking functions in the compact space of one cooker. It meets all the ANSI standards and HACCP requirements for safe food preparation. Skittle cooking is healthy cooking!

**Whether you wish to
steam, grill, sauté, boil, fry, roast or hold -
The Skittle® Cooker is simply
the better way to cook!**



LEGION
The Better Way To Cook



CHAFERS



TILTING SKILLETS



KETTLES AND KETTLE TOOLS

LEGION PRODUCT LINES INCLUDE:

- SKITTLE COOKERS • TILTING SKILLETS • KETTLES • CHAFERS AND BUFFETWARE • COOKWARE

Call today to learn more about the revolutionary Skittle® Cooker or for a FREE video presentation.

1-800-887-1988 • 706-554-4411 • FAX: 706-554-2035

P.O. Box 728 • Waynesboro, Georgia • 30830

or visit us on the web at www.legionindustries.com • sales@legionindustries.com