



2018

Built around the way you cook.
Innovative design.
Superior service.



LEGION
The Better Way to Cook.

A Division of the Legacy Companies



ABOUT LEGION INDUSTRIES

LEGION was formed from a series of acquisitions. Originally founded in 1897 as the Joseph Heinrichs Corporation of New York City, the company originally sold quality silver products to leading hotels, restaurants, institutions, railroads, and steamship lines.

In 1937, the company changed its name to the Legion Utensils Company and subsequently became a leader in the production of deep drawn stainless steel products for the commercial food service industry. Modern production techniques were applied to the manufacturing of classic European cooking items for the expanding American market. In 1961, the company introduced to the United States the Insulated Braising Pan, a popular piece of equipment in Europe. Legion also pioneered the development of bi-metal cookware production, and the plating of silver, brass and copper on stainless steel.

In 1988, LEGION INDUSTRIES acquired the assets of Legion Utensils Co., Inc. LEGION manufactured the highest quality deep drawn stainless steel products for the food service market.

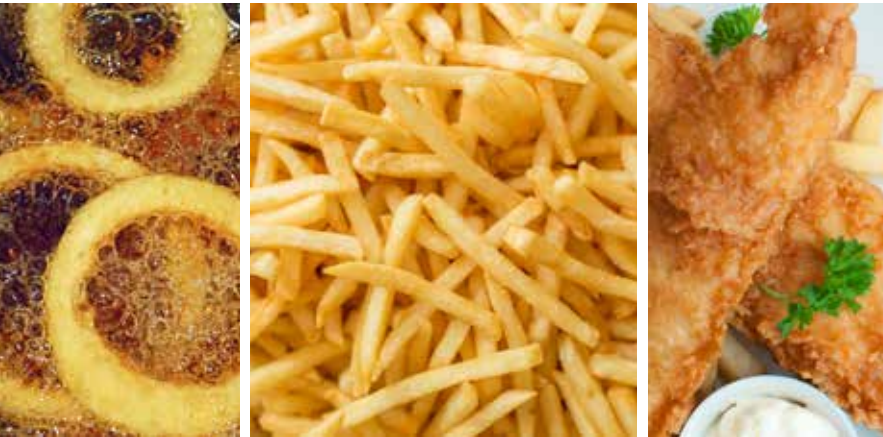
Today, LEGION is owned by The Legacy Companies. LEGION continues to produce an extensive line of Insulated Direct and Self-contained Steam Jacketed Kettles, Insulated Combi-Pan® Tilting Skillets and Insulated Skittle® Cookers, as well as, Kettle Tools. Our insulated kettles, Standard Height and Low Rim®, Multi-functional Skittle® Cooker and Combi-Pan® Tilting Skillets, are recognized as the best in the industry. In addition, Legion makes handcrafted Chafers and Buffetware, now featuring our unique quiet rollback cover, in stainless, copper, brass, and silver finishes. Our famous line of Tri-Ply Stainless Cookware is enjoyed and preferred by prominent Chefs for many years. Legion manufactures both CopperWare and InductoWare® Cookware.



For nearly a century, LEGION has been the originator and designer of many food service equipment items that are now industry standards. The company is dedicated to continuing this fine tradition for many years to come - leading the way with new and pioneering products made to the highest standard of excellence for the commercial food service industry!



COMMERCIAL VERSATILE FRYERS



Legion Floor Fryers are perfect for use in restaurants, concession stands, or pizzerias. With a space efficient footprint and robust design (30,000 BTU/burner), they put out enough power to fry a variety of popular appetizers and entrees like French fries, funnel cakes, onion rings, and hot wings. These fryers features a durable galvanized steel exterior and stainless steel fry vat to stand up to the daily demands of your busy kitchen. Each model features a cool zone in its fry tank, which collects excess batter and crumbs and allows them to sink to the bottom of the tank for easy cleaning.

LP & Natural Gas Versatile Fryers

LG40090L + LG40090N: 40lb Capacity / 3 Tube / 90,000 BTU

LG50120L + LG50120N: 50lb Capacity / 4 Tube / 120,000 BTU

LG70150L + LG70150N: 70lb Capacity / 5 Tube / 150,000 BTU

Model LP suffix for Liquid Propane Configuration.

Model NG suffix for Natural Gas Configuration.

*Easily field convertible.



	LG40090	LG50120	LG70150
Shortening Capacity	40 lbs / 18.1 kg	50 lbs / 22.7 kg	70 lbs / 31.8 kg
# of Tubes Burners & BTUs	3x @ 30,000 BTU	4 x @ 30,000 BTU	5x @ 30,000 BTU
Total BTU / Hour	90,000 BTU per Hour	120,000 BTU per Hour	150,000 BTU per Hour
Temperature Range	200°F to 400°F	200°F to 400°F	200°F to 400°F
Vat Size	14" x 14"	14" x 14"	19.5" x 14"
Hose Connection	.75"	.75"	.75"
Working Height (Including Legs)	36.25"	36.25"	36.25"
in: Dimensions (W x D x H)	15.5" x 30.3" x 47"	15.5" x 30.3" x 47"	21" x 30.3" x 47"
mm: Dimensions (W x D x H)	394 x 770 x 1194	394 x 770 x 1194	533 x 770 x 1194
Shipping Weight	200lbs	200lbs	275lbs



COMMERCIAL HOT PLATES



Legion Countertop Hot Plates are perfect for busy operations that are tight on space, easily adding compact convenience to your kitchen! With a countertop design, the unit is space efficient allowing you to cook without a full-size range. Boasting 25,000 BTU burners, you can cook up sauces, sides, entrees, stir-fry's and even desserts in a high-demand environment.

LP & Natural Gas Hot Plates

LGHP-12-2LP + LGHP-12-2NG: 2 Burner / 50,000 BTU

LGHP-24-4LP + LGHP-24-4NG: 4 Burner / 100,000 BTU

LGHP-36-6LP + LGHP-36-6NG: 6 Burner / 150,000 BTU

Model LP suffix for Liquid Propane Configuration.

Model NG suffix for Natural Gas Configuration.

*Easily field convertible.

LGHP-12-2LP/NG



LGHP-24-4LP/NG



LGHP-36-6LP/NG



	LGHP-12-2LP/NG	LGHP-24-4LP/NG	LGHP-36-6LP/NG
# of Burners & BTUs	2 @ 25,000 BTU	4 @ 25,000 BTU	6 @ 25,000 BTU
Total BTU / Hour	50,000 BTU per Hour	100,000 BTU per Hour	150,000 BTU per Hour
Hose Connection	.75"	.75"	.75"
in: Dimensions (W x D x H)	12" x 27.6" x 12.7"	24" x 27.6" x 12.7"	36" x 27.6" x 12.7"
mm: Dimensions (W x D x H)	305 x 701 x 323	610 x 701 x 323	914 x 701 x 323
Shipping Weight	74 lbs	125 lbs	179 lbs

The flat alignment of the heavy-duty, cast iron trivets makes it easy for operators to slide pots and pans from one burner to another. Operation is simple thanks to the large control knobs located on the front of the unit. Continuous pilots for instant ignition are centered in each of the burners for easy use. Adjustable feet provide stability. The convenient, removable, full-width waste tray makes cleanup a breeze.

COMMERCIAL MANUAL GRIDDLES



Legion Countertop Griddles are small and used on a countertop, they also free up valuable kitchen space! The manually controlled 30,000 BTU burners sit underneath the flat top, 3/4" thick griddle plate to heats quickly and retain heat throughout hours of use. Ideal for cooking up burgers, pancakes, eggs, bacon, grilled cheese, and other delicious dishes.

LP & Natural Gas Manual Griddles

LGHP-12-2LP + LGHP-12-2NG: 2 Burner / 50,000 BTU

LGHP-24-4LP + LGHP-24-4NG: 4 Burner / 100,000 BTU

LGHP-36-6LP + LGHP-36-6NG: 6 Burner / 150,000 BTU

Model LP suffix for Liquid Propane Configuration.
Model NG suffix for Natural Gas Configuration.

*Easily field convertible.

	LGMG-24LP/NG	LGMG-24LP/NG	LGMG-48LP/NG
# of Burners & BTUs	2 @ 30,000 BTU	3 @ 30,000 BTU	4 @ 30,000 BTU
Total BTU / Hour	60,000 BTU per Hour	90,000 BTU per Hour	120,000 BTU per Hour
Hose Connection	.75"	.75"	.75"
in: Dimensions (W x D x H)	24" x 27.6" x 15.2"	36" x 27.6" x 15.2"	48" x 27.6" x 15.2"
mm: Dimensions (W x D x H)	610 x 701 x 386	914 x 701 x 386	1219 x 701 x 386
Shipping Weight	195 lbs	281 lbs	415 lbs

LGMG-24LP/NG



LGMG-36LP/NG

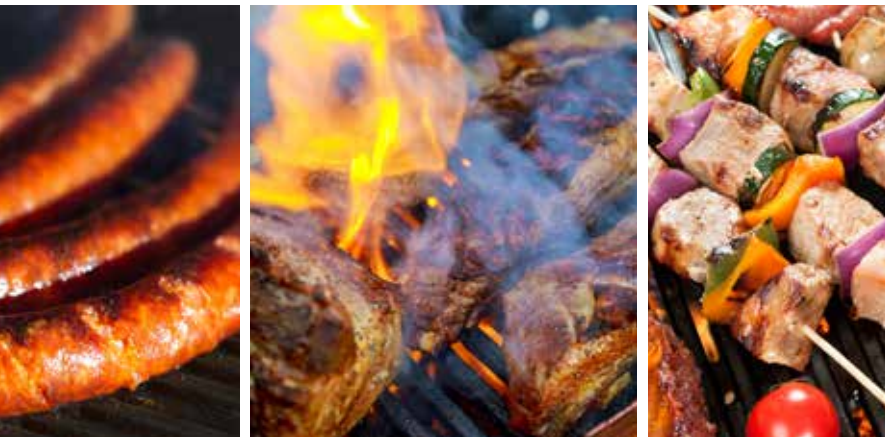


LGMG-48LP/NG



Operation is simple, thanks to the large control knobs located on the front of the unit. Continuous pilots for instant ignition are located to the side of each control knob for easy use. The stainless steel grease trap protects the control from spilled grease and the slide-out grease pan makes for fast and easy clean-up. Adjustable feet provide stability.

COMMERCIAL RADIANT BROILERS



Legion Countertop Gas Radiant Charbroilers give you the ample space needed to grill meats, chicken, fish and vegetables. The burners are positioned under a radiant (an angled piece of metal) to direct the heat up toward the grates and food for consistent and quality cooking. This angle also channels grease away from the flame and into the drip pan for easier clean-up.

LP & Natural Gas Radiant Broilers

LGRB-24LP + LGRB-24NG: 2 Burner / 70,000 BTU

LGRB-36LP + LGRB-36NG: 3 Burner / 105,000 BTU

LGRB-48LP + LGRB-48NG: 4 Burner / 140,000 BTU

Model LP suffix for Liquid Propane Configuration.

Model NG suffix for Natural Gas Configuration.

*Easily field convertible.

LGRB-24LP/NG



LGRB-36LP/NG



LGRB-48LP/NG



	LGRB-24LP/NG	LGRB-36LP/NG	LGRB-48LP/NG
# of Burners & BTUs	2 @ 35,000 BTU	3 @ 35,000 BTU	4 @ 35,000 BTU
Total BTU / Hour	70,000 BTU per Hour	105,000 BTU per Hour	140,000 BTU per Hour
Hose Connection	.75"	.75"	.75"
in: Dimensions (W x D x H)	24" x 27.6" x 15.2"	36" x 27.6" x 15.2"	48" x 27.6" x 15.2"
mm: Dimensions (W x D x H)	610 x 701 x 386	914 x 701 x 386	1219 x 701 x 386
Shipping Weight	147 lbs	205 lbs	256 lbs

The cast iron reversible grates are extremely durable and retain heat well creating even grill marks. Operation is simple, thanks to the large control knobs located on the front of the unit. Continuous pilots for instant ignition are located to the side of each control knob for easy use. The back and side splashes protect your walls and counters and the convenient, removable, full-width waste tray makes cleanup a breeze. Adjustable feet provide stability.

Available: Lava Rock conversion kit to turn this Radiant Charbroiler into a RADIANT CHAR-ROCK BROILER.

COMMERCIAL CHAR-ROCK RADIANT BROILERS



Legion Countertop Char-Rock Broilers give you the ample space needed to grill meats, chicken, fish and vegetables on a bed of stones placed above the burners. The unit evenly distributes the heat toward the food, while the lava rock catches the drippings to create a more flavorful smoke and dramatic flare-up.

LP & Natural Gas Char-Rock Broilers

LGCB-24LP + LGCB-24NG: 2 Burner / 70,000 BTU

LGCB-36LP + LGCB-36NG: 3 Burner / 105,000 BTU

LGCB-48LP + LGCB-48NG: 4 Burner / 140,000 BTU

Model LP suffix for Liquid Propane Configuration.

Model NG suffix for Natural Gas Configuration.

*Easily field convertible.

	LGCB-24LP/NG	LGCB-36LP/NG	LGCB-48LP/NG
# of Burners & BTUs	2 @ 35,000 BTU	3 @ 35,000 BTU	4 @ 35,000 BTU
Total BTU / Hour	70,000 BTU per Hour	105,000 BTU per Hour	140,000 BTU per Hour
Hose Connection	.75"	.75"	.75"
in: Dimensions (W x D x H)	24" x 27.6" x 15.2"	36" x 27.6" x 15.2"	48" x 27.6" x 15.2"
mm: Dimensions (W x D x H)	610 x 701 x 386	914 x 701 x 386	1219 x 701 x 386
Shipping Weight	168 lbs	238 lbs	314 lbs

LGCB-24LP/NG



LGCB-36LP/NG



LGCB-48LP/NG



Operation is simple, thanks to the large control knobs located on the front of the unit. Continuous pilots for instant ignition are located to the side of each control knob for easy use. The cast iron reversible grates are extremely durable and retain heat well creating even grill marks. The back and side splashes protect your walls and counters and the convenient, removable, full-width waste tray makes cleanup a breeze. Adjustable feet provide stability.



www.GreenfieldWorld.com – www.LegionIndustries.com

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