

TURBO COIL by Big Dawg Mfg

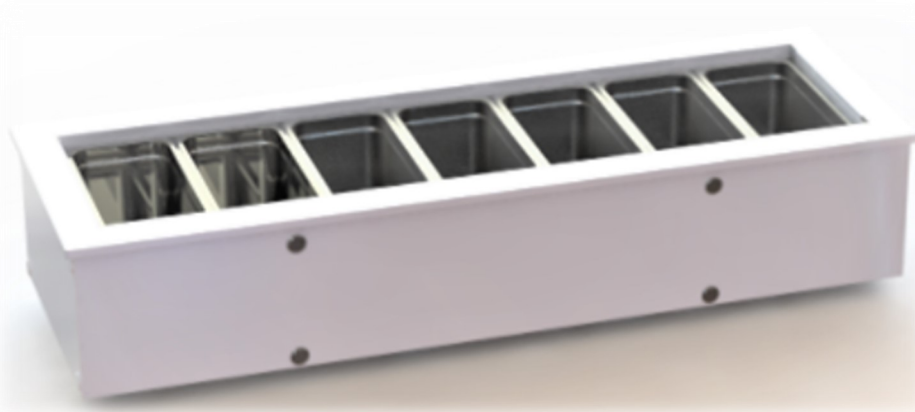
Drop-In Glycol Pan Chillers

PROJECT NAME: _____

ITEM No: _____

MODEL No: _____

LOCATION: _____



STANDARD FEATURES

- All Stainless Steel Construction
- Stainless Steel wrapped Refrigeration Lines
- S/S removable Dividers
- All welded construction
- 3/4" NPT Indirect Drain
- 2" thick high density polyurethane foam insulation
- glycol filled reservoir
- Glycol pan chiller provided with refrigeration copper stub-outs, loose expansion valve (Specify refrigeration listed) solenoid, and digital controller with sensor prob.
- Three year standard parts and labor warranty
- Five year parts and labor warranty on compressor

PRODUCT DESCRIPTION

Remote Drop-In Glycol Pan Chiller are designed to drop in place into new or existing counter tops, comprised of 304 stainless steel refrigeration lines immersed in a 1" wide hermetically welded glycol filled reservoir, for efficient proximity cooling and temperature transfer, constructed with 16 Gauge 304 stainless steel exterior top frame, 18 Gauge interior and exterior pan, high density environmentally friendly, foamed in place insulation non GWP, Non ODP, Kyoto Protocol compliant, opening to accommodate (1/3), (1/6), and/or (1/9) pans (not included)

OPTIONS AND ACCESSORIES

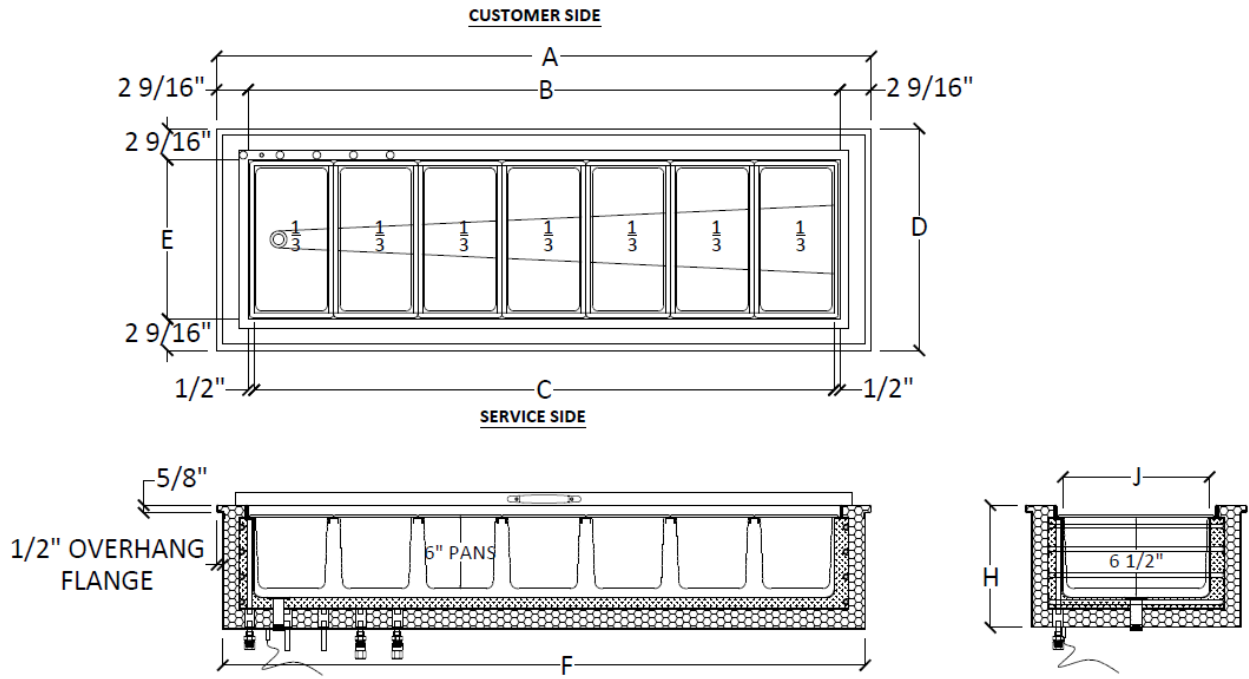
- Lift-off night cover
- Insulated Hinged night cover
- Fixed Glycol Filled divider Rails
- Custom Pan Opening
- Custom Size and Pan configuration
- Angled Raised top
- Custom Refrigeration Stub-Outs upon request
- 208/230 volt, Single Phase operation for Domestic or Export designs

Big Dawg Manufacturing LLC. · 4701 Littlejohn Street, · Suite A Baldwin Park CA, 91706 USA

Toll free: (855) 620-1898 · Main: (626) 358-8704 · Fax (626) 214-4399

Sales@bigdawgusa.com · <http://www.bigdawgusa.com>





Product to be pre-chilled to a minimum of 38°F prior to use in this equipment holding cabinet. Six inch deep prep pans recommended for optimum performance.

Physical & Dimensional Data

Model No.	Dimensions (in.)								1/3 Pans Capacity	Counter Cutout Dimensions (in.)
	A	B	C	D	E	F	H	J		
TCGD-26-SC	26	20 7/8	19 7/8	18 1/8	13	25	10	12	3	25 1/4 x 17.3/8
TCGD-32-SC	32 7/8	27 3/4	26 3/4	18 1/8	13	31 7/8	10	12	4	32 1/8 x 17.3/8
TCGD-39-SC	39 3/4	34 5/8	33 5/8	18 1/8	13	38 3/4	10	12	5	39 x 17.3/8
TCGD-46-SC	46 5/8	41 1/2	40 1/2	18 1/8	13	45 5/8	10	12	6	45 7/8 x 17.3/8
TCGD-53-SC	53 1/2	48 3/8	47 3/8	18 1/8	13	52 1/2	10	12	7	52 3/4 x 17.3/8
TCGD-60-SC	60 3/8	55 1/4	54 1/4	18 1/8	13	59 3/8	10	12	8	59 5/8 x 17.3/8
TCGD-67-SC	67 1/4	62 1/8	61 1/8	18 1/8	13	66 1/4	10	12	9	66 1/2 x 17.3/8
TCGD-74-SC	74 1/8	69	68	18 1/8	13	73 1/8	10	12	10	73 3/8 x 17.3/8
TCGD-81-SC	81	75 7/8	74 7/8	18 1/8	13	73 1/8	10	12	11	80 1/4 x 17.3/8
TCGD-87-SC	87 7/8	82 3/4	81 3/4	18 1/8	13	86 7/8	10	12	12	87 1/8 x 17.3/8
TCGD-94-SC	94 3/4	89 5/8	88 5/8	18 1/8	13	86 7/8	10	12	13	94 x 17.3/8

• Due to Continuing Engineering Improvements, Specifications are subject to change without notice.

INSTALLATION REQUIREMENTS

1. Refrigerated Glycol Drop In Holding Pans Must be installed in accordance with local codes
2. Following installation, ventilation and wall clearance requirements for the equipment supporting the drop in pans for remote applications
3. Fill depth of unit to be unobstructed for proper air flow for both intake and exhaust
Self Contained Requirements:
 1. Separate fresh air intake and heated air exhaust venting is required in the cabinet
 2. Heated air exhaust must not mix with the fresh air intake