

# **TURBO COIL** by Big Dawg Mfg

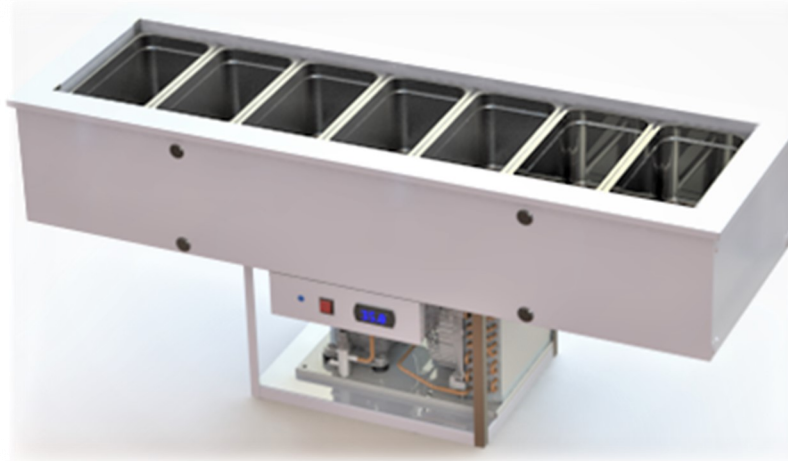
## Drop-In Glycol Pan Chillers

PROJECT NAME: \_\_\_\_\_

ITEM No: \_\_\_\_\_

MODEL No: \_\_\_\_\_

LOCATION: \_\_\_\_\_



### **STANDARD FEATURES**

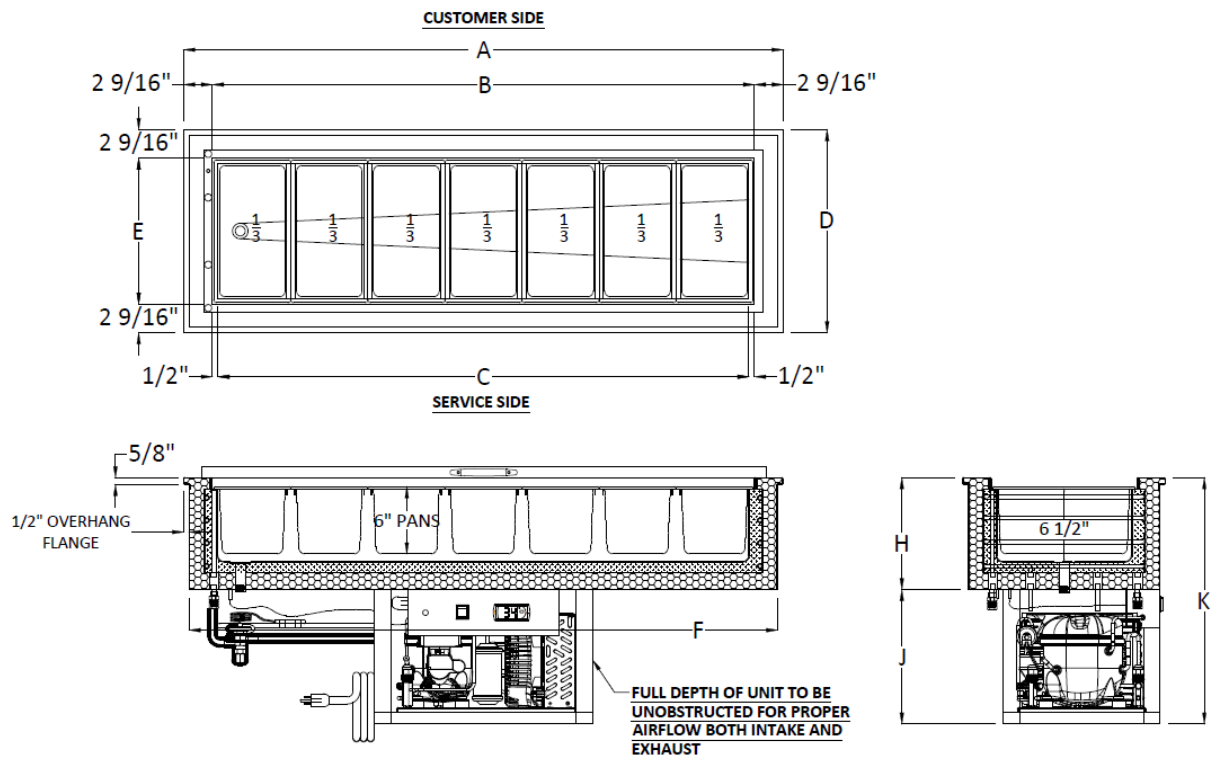
- All Stainless Steel Construction
- Energy efficient hermetic Condensing unit
- 6' power cord with grounded NEMA 5-15 plug
- Digital thermostat temperature controlled
- Stainless Steel wrapped Refrigeration Lines
- Panel Indicator light
- On/Off rocker switch
- S/S removable Dividers
- All welded construction
- 3/4" NPT Indirect Drain
- Low Pressure Control on (1/2 HP and higher)
- 2" thick high density polyurethane foam insulation
- glycol filled reservoir
- Three year standard parts and labor warranty
- Five year parts and labor warranty on compressor

### **PRODUCT DESCRIPTION**

Self-Contained 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**



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	K		
TCGD-26-SC	26	20 7/8	19 7/8	18 1/8	13	25	10	12	22	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	22	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	22	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	22	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	22	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	22	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	22	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	22	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	14	24	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	14	24	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	14	24	13	94 x 17.3/8

Electrical Requirements						
Model No.	Dimensions (in.)					
	HP	Voltage	Phase	Amps	NEMA Plug	BTU'S
TCGD-26-SC	1/4	115	1	5.1	5-15P	358
TCGD-32-SC	1/4	115	1	5.1	5-15P	486
TCGD-39-SC	1/4	115	1	5.1	5-15P	605
TCGD-46-SC	1/3	115	1	6.3	5-15P	729
TCGD-53-SC	1/3	115	1	6.3	5-15P	853
TCGD-60-SC	1/3	115	1	6.3	5-15P	976
TCGD-67-SC	1/3	115	1	6.3	5-15P	1,098
TCGD-74-SC	1/3	115	1	6.3	5-15P	1,224
TCGD-81-SC	1/2	115	1	9.2	5-15P	1,347
TCGD-87-SC	1/2	115	1	9.2	5-15P	1,471
TCGD-94-SC	1/2	115	1	9.2	5-15P	1,595

• 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