An Industry Recognized Innovator and Leader in Refrigeration Technology
Precision and Efficiency

**Self-Contained Glycol Pan Chiller**
A high-efficiency, glycol-cooled pan chiller that keeps food at the desired temperature in the hottest environments. It’s powerful, efficient, durable, and tough! This pan chiller comes in a variety of sizes and configurations to meet your needs.

**Remote Glycol Pan Chiller**
This sealed “no maintenance” glycol surrounded pan chiller is available in a wide selection of sizes to meet any foodservice requirement. Glycol-walled, it easily connects to your system and works with a variety of refrigerants and temperatures.

**Remote Racks**
Powerful racks that are built to your needs. Tecumseh Compressors and top quality name brand parts ensure longevity and dependability. Easily accessed and service friendly. Indoor and outdoor configurations are available.

- Variety of Sizes
- Phenolic coated cores
- Powder coated exterior
- Removes heat from cooking area
- Tough and Dependable
- Johnson Controls
Evaporation Coils - Evolved

The Turbo Coil Evaporator Coil was engineered to be the next generation of evaporator coils that had been the mainstay in the service industry for years. It had to be tougher to handle the harsh, every day kitchen conditions. It had to be smaller and more compact so it could fit virtually anywhere. And it had to be easy to work with, and reconfigurable in the field. Turbo Coil is all that and more!

We are proud to feature Turbo Coil in the highest quality refrigeration units in the foodservice market.

**Excellent Warranty**
- Lifetime on Housings
- Five Years on Cores
- Two Years for Controllers
- One Year on Parts

**Name Brand Parts**
- Top Quality Controllers
- Phenolic Resin Coated Cores
- Precise and Durable
- High Volume Centrifugal Fan

**Sized to Fit any Need.**
For any space, for any refrigeration solution. Big Dawg and Turbo Coil Technology can provide you with a custom refrigeration unit that meets your unique service needs. Our In-House designers will provide you with a solution for your refrigeration requirements.

**Reconfigurable in the Field**
- Reversible Drain Pan
- Easy to Repair or Replace
- Convertible Blower Adjusts from Front to Top Discharge
- Solid-State Controller Allows for Pinpoint Precision

**Stainless Steel Housing**
- 304 Stainless Steel
- Built to Last
- Corrosion resistant

**Awarded the Prestigious KI Award at the 2014 NRA Show**
Turbo Coil proudly earned the 2014 KI Award. Recipients were recognized for offering operator solutions addressing areas such as energy conservation, increased efficiency and cutting-edge advancements.
Add the Cooling Power of Glycol

Once the Turbo Coil glycol system reaches the proper temperature, the system shuts down the compressor saving valuable energy. The compressor only comes on when it is time to re-chill the glycol which stays cold for hours. This translates to substantial energy savings as well as longer lifespan of the compressors, another big savings in unnecessary repair and maintenance. Additionally, Turbo Coil glycol tanks are sealed and do not require any service or maintenance.

Our glycol pan chillers will keep your food cold in the toughest foodservice environments. We use stainless steel tubing encased inside a glycol filled tank that can be chilled down to -10°F. It provides an even, cold surface with no hot spots. Even our cross rails are filled with glycol to ensure that all of your products are held at the proper temperature maximizing product quality and providing ultimate food safety.

Turbo Coil Glycol Pan Chiller

- Exterior wrap installation is 100% environmentally safe with Kyoto Protocol compliant shot-in-place foam
- Pan Chiller top opening is designed to accommodate various pan layout styles
- 1” x 3” glycol filled cross rails standard on all Mega Top Pan Chillers
- Stainless steel removable dividers
- 1” wide hermetically welded glycol filled heat exchanger
- Digital Thermostat Sensor Probe installed in the glycol heat exchanger for real time temperature readings and quick reaction timing.
Customer Base

Superior quality, energy and space efficiency, reliability and more. Turbo Coil delivers better equipment and service than other competitive refrigeration components. Our coils can be found in every category on the market... from OEM kitchen equipment and restaurants to casinos, wineries and schools. Throughout North America, Turbo Coil compact coils are integrated into thousands of units and provide the performance needed day in and day out.

**Hotels & Casinos:**
- Bellagio
- Caesars Palace
- Circus Circus
- Encore
- Excalibur
- MGM Grand
- Green Valley Ranch
- Luxor
- Mandalay Bay
- Mirage
- Monte Carlo
- New York, New York
- Pechanga
- The Rio
- The Venetian
- Wynn Resorts
- Wynn Las Vegas

**Restaurants:**
- Baja Fresh
- BJ's
- Buca di Beppo
- California Pizza Kitchen
- Corner Bakery Cafe
- De Dutch
- Del Taco
- Denny's
- El Pollo Loco
- Farmer Boys
- Red Robin
- Sizzler
- Yoshinoya

**OEM:**
- The Montague Company
- Jade Range

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**Glycol Pan Chillers**

**Batter/Egg Station Chillers**

**Refrigerated Bases**
Big Dawg Manufacturing and Turbo Coil Technology are changing commercial refrigeration by integrating the newest technology and maximizing energy efficiency for foodservice customers through the industry. The patented and uniquely compact coil was engineered to provide the same cooling power of larger coil systems, but with its space-saving size, it allows for versatile and flexible installation which reduces cost and maximizes design options. Big Dawg Manufacturing offers foodservice operations a wide variety of flexible and functional solutions that meet any kitchen requirement. Each item is engineered in the USA using the highest quality materials and components to provide reliable and accurate refrigeration.