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Models:

CTCC-10
CTCC-15
CTCC-25

Description:

CTCC Freezer Storage Units



CTCC-25



CTCC-15



CTCC-10

CTCC STANDARD SPECIFICATIONS

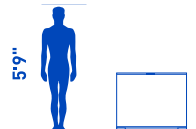
- Ecological insulation using Cyclopentane as a foaming agent
- Static condenser and evaporator
- 1 wire basket for exhibition
- Indicator light
- Solid door
- Interior drainage

OPTIONAL SPECIFICATIONS

- Stainless steel door

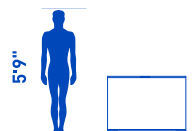
CTCC-10

External Dimensions			Interior Dimensions			Compressor				Weight	
Height	Width	Depth	Height	Width	Depth	Amperage	Power	Voltage	Frequency	National	Export
34"	42"	26 1/2"	28 15/16"	37"	19 3/8"	2.0 A	1/6 HP	115 V	60 HZ	154.3 lb	-
Capacity		Baskets	Temperature Range	Energy Consumption	Refrigerant Gas	Cooling System	Load Capacity				
Cubic Feet	Liters						53"	119			
9.26	262.2 lts	1	-0.4°F to -11.2°F	1.344 KWh/24hrs	R-134a	Cold Wall					



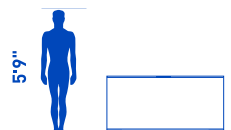
CTCC-15

External Dimensions			Interior Dimensions			Compressor				Weight	
Height	Width	Depth	Height	Width	Depth	Amperage	Power	Voltage	Frequency	National	Export
34"	47 1/2"	31 1/8"	28 15/16"	42 1/2"	24"	2.5 A	1/3 HP	115 V	60 HZ	176.3 lb	-
Capacity		Baskets	Temperature Range	Energy Consumption	Refrigerant Gas	Cooling System	Load Capacity				
Cubic Feet	Liters						53"	109			
13.35	378 lts	1	-0.4°F to -11.2°F	2.146 KWh/24hrs	R-134a	Cold Wall					



CTCC-25

External Dimensions			Interior Dimensions			Compressor				Weight	
Height	Width	Depth	Height	Width	Depth	Amperage	Power	Voltage	Frequency	National	Export
34"	74"	31 1/8"	28 15/16"	69"	24"	3.5 A	1/3 HP	115 V	60 HZ	231.4 lb	-
Capacity		Baskets	Temperature Range	Energy Consumption	Refrigerant Gas	Cooling System	Load Capacity				
Cubic Feet	Liters						53"	69			
22.71	643.1 lts	1	-0.4°F to -11.2°F	3.522 KWh/24hrs	R-134a	Cold Wall					



FREEZERS

The freezer line is integrated by a great variety of models that meet the different markets needs, ideal for ice cream or frozen foods.

These units are distinguished by their low operating temperature, between -11.2°F and -0.4°F so the products are kept in a perfect condition.