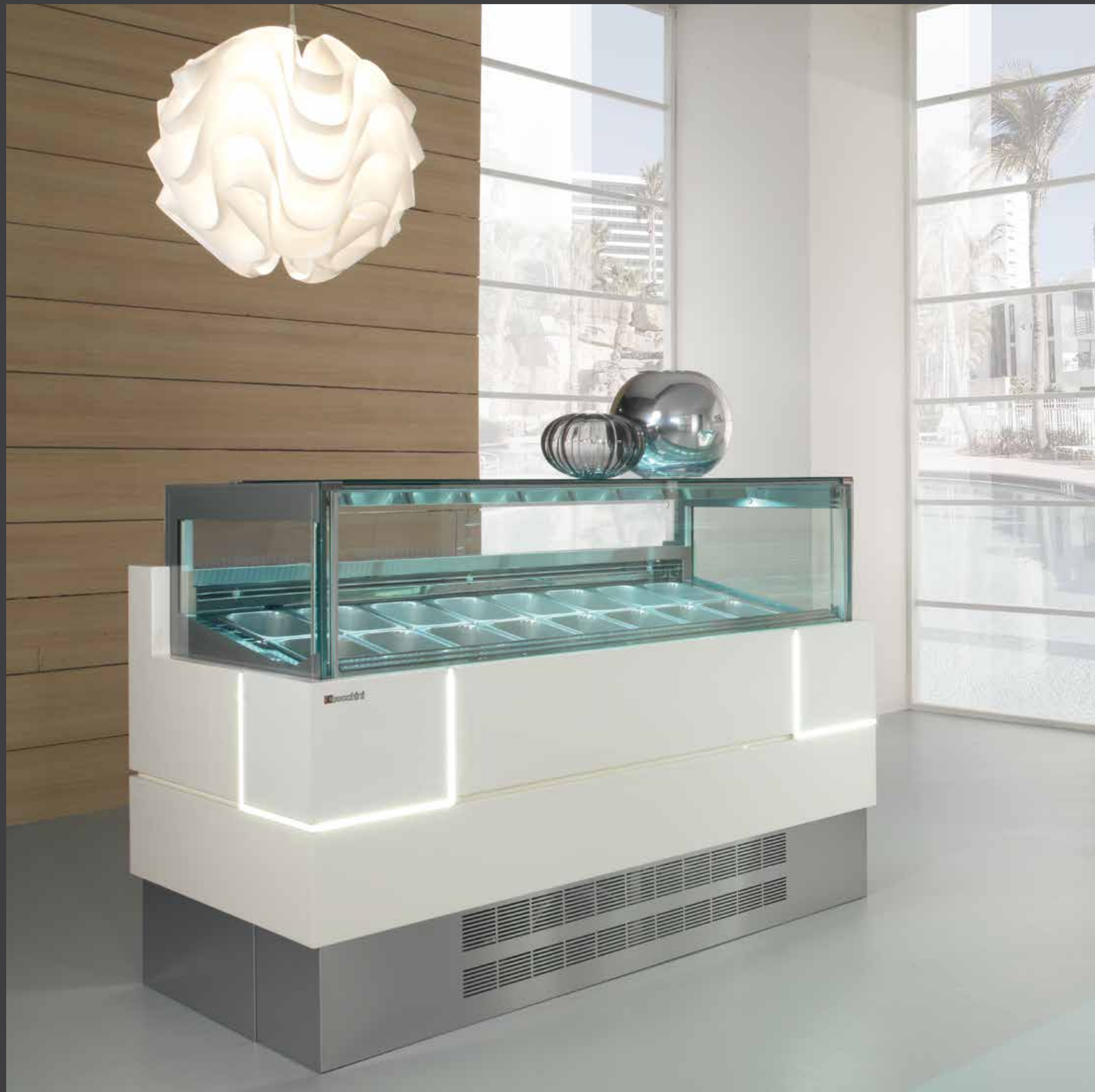


KUBO

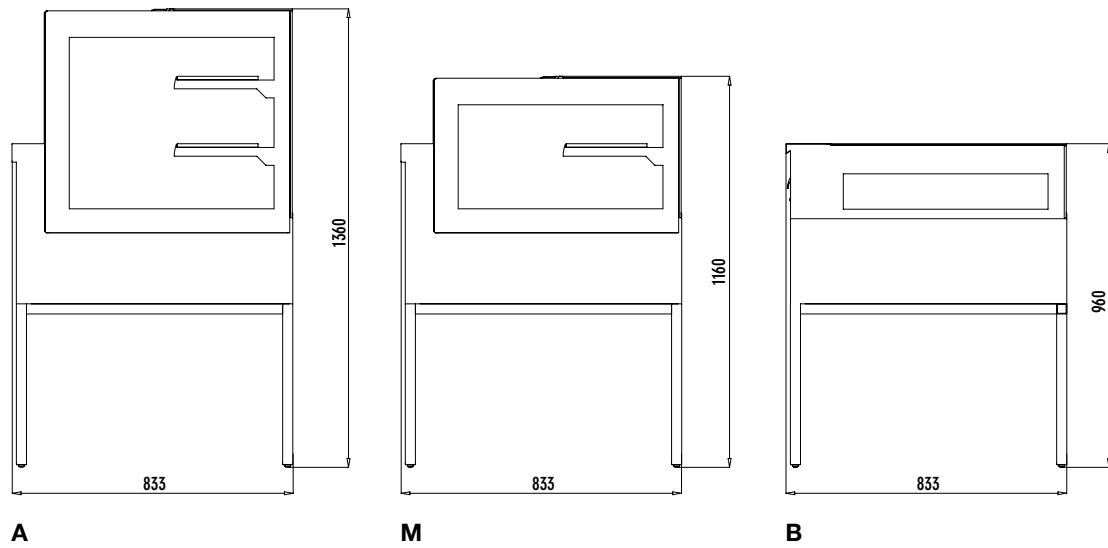


 bocchini®

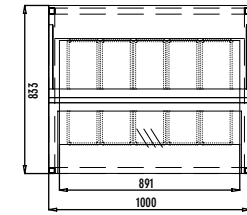


La simmetria perfetta
The perfect symmetry

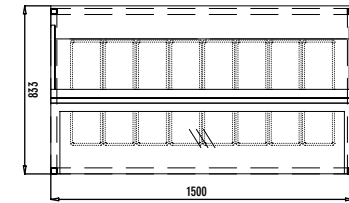
Prospetto laterale
Side view



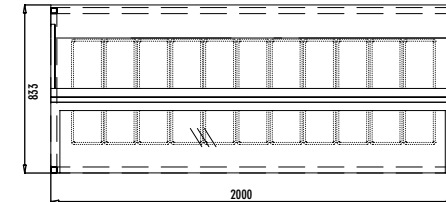
Dimensioni moduli
Unit dimensions



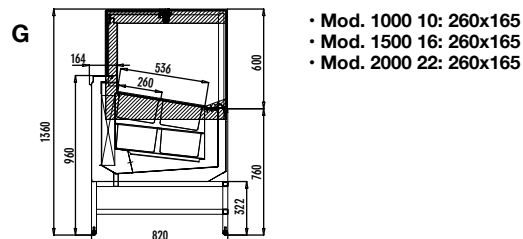
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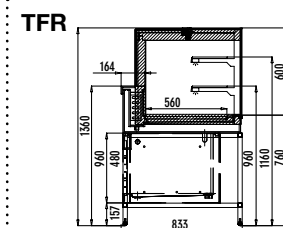
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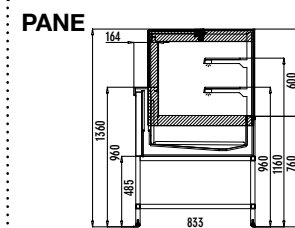
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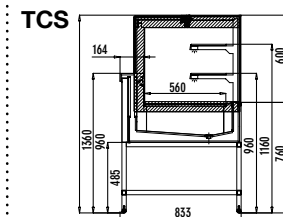
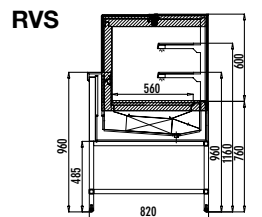
- Mod. 1000 10: 260x165
- Mod. 1500 16: 260x165
- Mod. 2000 22: 260x165



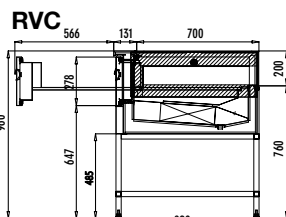
- Solo versione A - M
Just A - M version
- Mod. 1000 1 porta / door
 - Mod. 1500 2 porte / doors
 - Mod. 2000 3 porte / doors



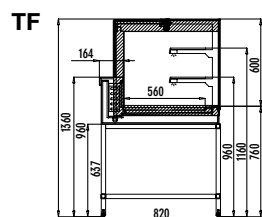
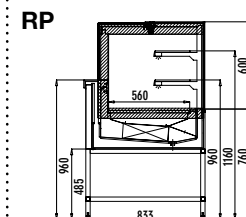
- Solo versione A - M
Just A - M version



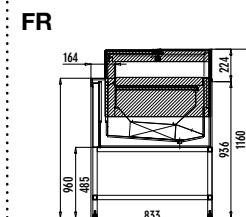
- Solo versione A - M
Just A - M version



- Solo versione B
Just B version
- Mod. 1000 1 cassettoni / drawer mm. 964
 - Mod. 1500 2 cassettoni / drawers mm. 647



- Solo versione A - M
Just A - M version



- Solo versione A - M
Just A - M version

FUNZIONE FUNCTION	LUNGHEZZA LENGTH	ALTEZZA HEIGHT	25°C / 60% R.H. TEMPERATURA ESERCIZIO TEMP. RANGE	DESCRIZIONE DESCRIPTION	RESA (W) OUTPUT (W)	ALIMENTAZIONE POWER SUPPLY	POTENZA ASSORBITA (W) MAX POWER INPUT (W)
G	1000	H40/116	-18/-20	Versione gelato freddo ventilato / Fan assisted refrigeration for gelato version	900	230/1/50	1226
G	1500	H40/116	-18/-20	Versione gelato freddo ventilato / Fan assisted refrigeration for gelato version	900	230/1/50	1315
G	2000	H40/116	-18/-20	Versione gelato freddo ventilato / Fan assisted refrigeration for gelato version	1200	230/1/50	1723
G	1000	H60/136	-18/-20	Versione gelato freddo ventilato / Fan assisted refrigeration for gelato version	900	230/1/50	1327
G	1500	H60/136	-18/-20	Versione gelato freddo ventilato / Fan assisted refrigeration for gelato version	900	230/1/50	1418
G	2000	H60/136	-18/-20	Versione gelato freddo ventilato / Fan assisted refrigeration for gelato version	1200	230/1/50	1855
RVS	1000	H40/116	+4/+6	Versione pasticceria freddo ventilato / Fan assisted refrigeration version for pastry	509	230/1/50	538
RVS	1500	H40/116	+4/+6	Versione pasticceria freddo ventilato / Fan assisted refrigeration version for pastry	610	230/1/50	631
RVS	2000	H40/116	+4/+6	Versione pasticceria freddo ventilato / Fan assisted refrigeration version for pastry	746	230/1/50	707
RVS	AA90	H40/116	+4/+6	Versione pasticceria freddo ventilato / Fan assisted refrigeration version for pastry	610	230/1/50	602
RVS	1000	H60/136	+4/+6	Versione pasticceria freddo ventilato / Fan assisted refrigeration version for pastry	509	230/1/50	589
RVS	1500	H60/136	+4/+6	Versione pasticceria freddo ventilato / Fan assisted refrigeration version for pastry	610	230/1/50	702
RVS	2000	H60/136	+4/+6	Versione pasticceria freddo ventilato / Fan assisted refrigeration version for pastry	746	230/1/50	796
RVS	AA90	H60/136	+4/+6	Versione pasticceria freddo ventilato / Fan assisted refrigeration version for pastry	610	230/1/50	652
RVC	1000	H20/96	+4/+6	Versione pasticceria freddo ventilato con cassettoni / Fan assisted refrigeration version with drawer for pastry	359	230/1/50	462
RVC	1500	H20/96	+4/+6	Versione pasticceria freddo ventilato con cassettoni / Fan assisted refrigeration version with drawer for pastry	509	230/1/50	634
RVC	1000	H40/116	+4/+6	Versione pasticceria freddo ventilato con cassettoni / Fan assisted refrigeration version with drawer for pastry	509	230/1/50	538
RVC	1500	H40/116	+4/+6	Versione pasticceria freddo ventilato con cassettoni / Fan assisted refrigeration version with drawer for pastry	610	230/1/50	638
RVC	2000	H40/116	+4/+6	Versione pasticceria freddo ventilato con cassettoni / Fan assisted refrigeration version with drawer for pastry	746	230/1/50	707
RVC	1000	H60/136	+4/+6	Versione pasticceria freddo ventilato con cassettoni / Fan assisted refrigeration version with drawer for pastry	509	230/1/50	589
RVC	1500	H60/136	+4/+6	Versione pasticceria freddo ventilato con cassettoni / Fan assisted refrigeration version with drawer for pastry	610	230/1/50	710
RVC	2000	H60/136	+4/+6	Versione pasticceria freddo ventilato con cassettoni / Fan assisted refrigeration version with drawer for pastry	746	230/1/50	796
TF	1000	H40/116	+4/+6	Versione pasticceria freddo statico / Static refrigeration version for pastry	359	230/1/50	353
TF	1500	H40/116	+4/+6	Versione pasticceria freddo statico / Static refrigeration version for pastry	509	230/1/50	516
TF	2000	H40/116	+4/+6	Versione pasticceria freddo statico / Static refrigeration version for pastry	610	230/1/50	587
TF	1000	H60/136	+4/+6	Versione pasticceria freddo statico / Static refrigeration version for pastry	359	230/1/50	385
TF	1500	H60/136	+4/+6	Versione pasticceria freddo statico / Static refrigeration version for pastry	509	230/1/50	569
TF	2000	H60/136	+4/+6	Versione pasticceria freddo statico / Static refrigeration version for pastry	610	230/1/50	656
TFR	1000	H40/116	+4/+6	Versione pasticceria freddo statico con riserva 1 porta / Static refrigeration for pastry version with storage 1 door	509	230/1/50	496
TFR	1500	H40/116	+4/+6	Versione pasticceria freddo statico con riserva 1 porta / Static refrigeration for pastry version with storage 1 door	610	230/1/50	582
TFR	2000	H40/116	+4/+6	Versione pasticceria freddo statico con riserva 1 porta / Static refrigeration for pastry version with storage 1 door	746	230/1/50	651
TFR	1000	H60/136	+4/+6	Versione pasticceria freddo statico con riserva 1 porta / Static refrigeration for pastry version with storage 1 door	509	230/1/50	528
TFR	1500	H60/136	+4/+6	Versione pasticceria freddo statico con riserva 1 porta / Static refrigeration for pastry version with storage 1 door	610	230/1/50	634
TFR	2000	H60/136	+4/+6	Versione pasticceria freddo statico con riserva 1 porta / Static refrigeration for pastry version with storage 1 door	746	230/1/50	720
TCS	1000	H40/116	+70/+72	Versione caldo secco / Dry hot version	-	230/1/50	1230
TCS	1500	H40/116	+70/+72	Versione caldo secco / Dry hot version	-	230/1/50	1545
TCS	2000	H40/116	+70/+72	Versione caldo secco / Dry hot version	-	230/1/50	2060
TCS	1000	H60/136	+70/+72	Versione caldo secco / Dry hot version	-	230/1/50	1045
TCS	1500	H60/136	+70/+72	Versione caldo secco / Dry hot version	-	230/1/50	1568
TCS	2000	H60/136	+70/+72	Versione caldo secco / Dry hot version	-	230/1/50	2090
RP	1000	H20/96	+14/+16	Versione praliniera freddo ventilato con controllo umidità / Fan assisted refrigeration for pralines with R.H. control system	359	230/1/50	862
RP	1500	H20/96	+14/+16	Versione praliniera freddo ventilato con controllo umidità / Fan assisted refrigeration for pralines with R.H. control system	509	230/1/50	1227
RP	1000	H40/116	+14/+16	Versione praliniera freddo ventilato con controllo umidità / Fan assisted refrigeration for pralines with R.H. control system	509	230/1/50	938
RP	1500	H40/116	+14/+16	Versione praliniera freddo ventilato con controllo umidità / Fan assisted refrigeration for pralines with R.H. control system	608	230/1/50	1192
RP	2000	H40/116	+14/+16	Versione praliniera freddo ventilato con controllo umidità / Fan assisted refrigeration for pralines with R.H. control system	746	230/1/50	1407
RP	1000	H60/136	+14/+16	Versione praliniera freddo ventilato con controllo umidità / Fan assisted refrigeration for pralines with R.H. control system	509	230/1/50	989
RP	1500	H60/136	+14/+16	Versione praliniera freddo ventilato con controllo umidità / Fan assisted refrigeration for pralines with R.H. control system	610	230/1/50	1302
RP	2000	H60/136	+14/+16	Versione praliniera freddo ventilato con controllo umidità / Fan assisted refrigeration for pralines with R.H. control system	746	230/1/50	1496
FR	1000	H20/116	+4/+6	Versione pasticceria freddo radente / Fan assisted grazing refrigeration version	509	230/1/50	532
FR	1500	H20/116	+4/+6	Versione pasticceria freddo radente / Fan assisted grazing refrigeration version	610	230/1/50	603
FR	2000	H20/116	+4/+6	Versione pasticceria freddo radente / Fan assisted grazing refrigeration version	746	230/1/50	668
FR	1000	H40/136	+4/+6	Versione pasticceria freddo radente / Fan assisted grazing refrigeration version	509	230/1/50	557
FR	1500	H40/136	+4/+6	Versione pasticceria freddo radente / Fan assisted grazing refrigeration version	610	230/1/50	650
FR	2000	H40/136	+4/+6	Versione pasticceria freddo radente / Fan assisted grazing refrigeration version	746	230/1/50	726
PANE	1000	H40/116	-	Versione neutra per pane / Ambient version for bread	-	230/1/50	-
PANE	1500	H40/116	-	Versione neutra per pane / Ambient version for bread	-	230/1/50	-
PANE	2000	H40/116	-	Versione neutra per pane / Ambient version for bread	-	230/1/50	-
PANE	A45RL	H40/116	-	Versione neutra per pane / Ambient version for bread	-	230/1/50	-
PANE	1000	H60/136	-	Versione neutra per pane / Ambient version for bread	-	230/1/50	-
PANE	1500	H60/136	-	Versione neutra per pane / Ambient version for bread	-	230/1/50	-
PANE	2000	H60/136	-	Versione neutra per pane / Ambient version for bread	-	230/1/50	-
PANE	A45RL	H60/136	-	Versione neutra per pane / Ambient version for bread	-	230/1/50	-



Bocchini Arredamenti srl
Via Marche, 3 - 60030 Monsano (AN)
Tel. +39 0731 2341 - Fax +39 0731 60861
info@bocchini.it - www.bocchini.it