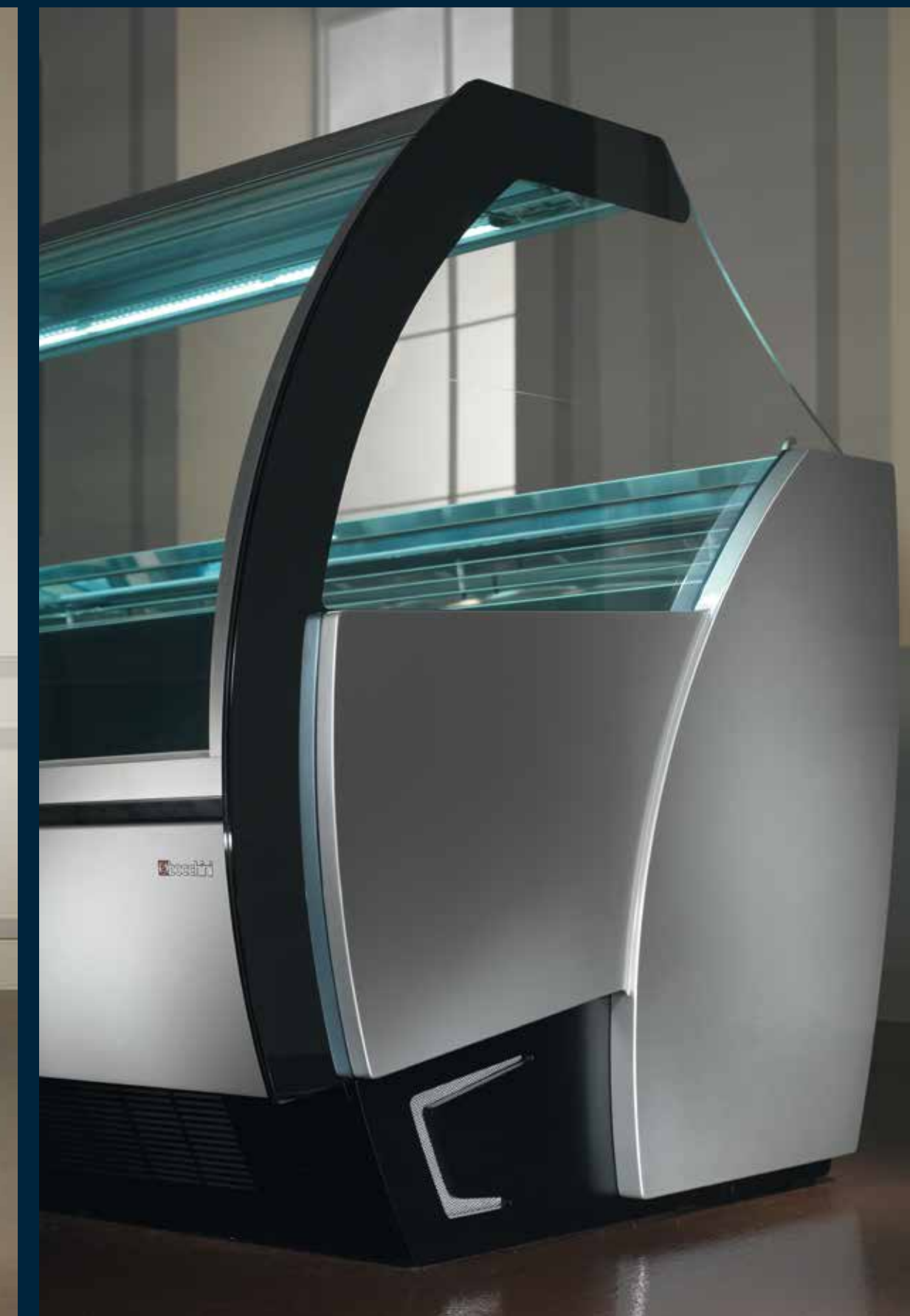


EOS

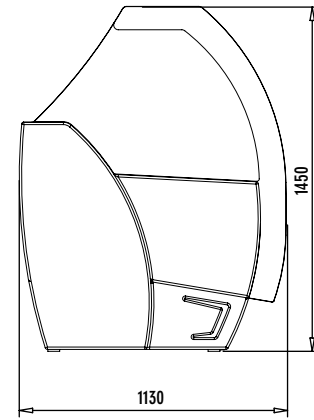


 **bocchini**[®]

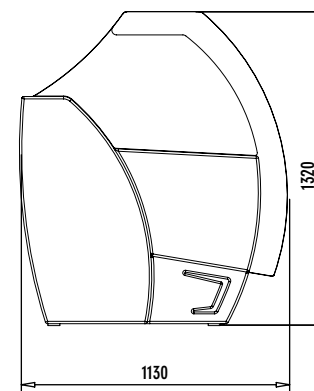


L'eleganza in una curva
Elegance in a shape

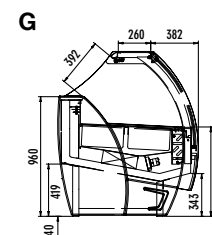
Prospetto laterale / Side view



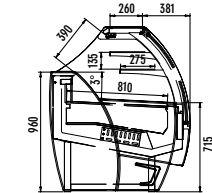
A



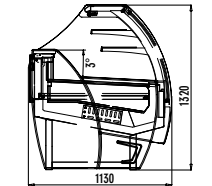
M



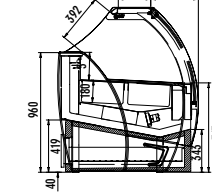
RVS



RVC

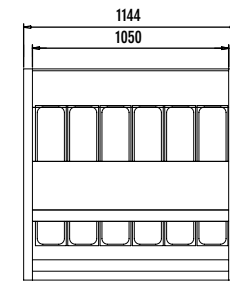


GR

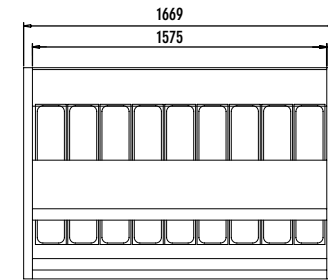


Dimensioni moduli / Unit dimensions

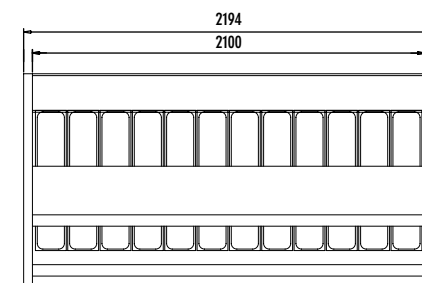
Moduli lineari / Linear units



2M - G6

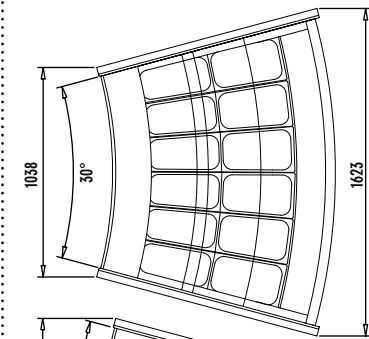


3M - G9

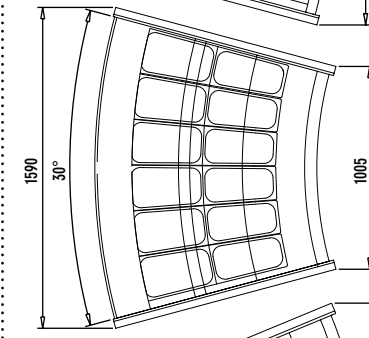


4M - G12

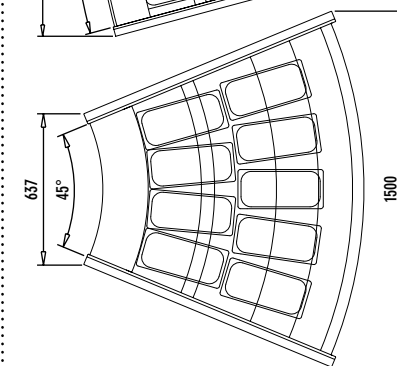
Moduli angolari / Corner units



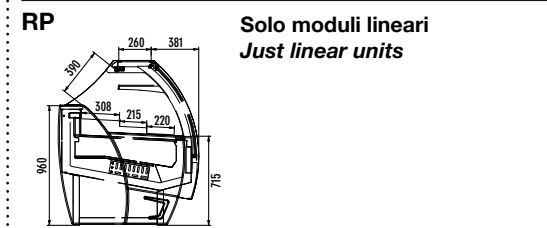
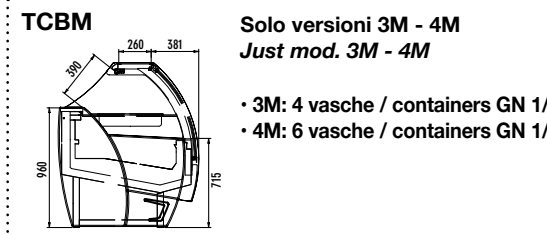
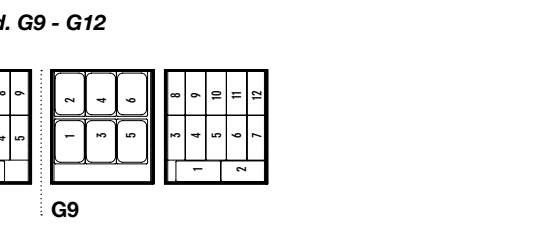
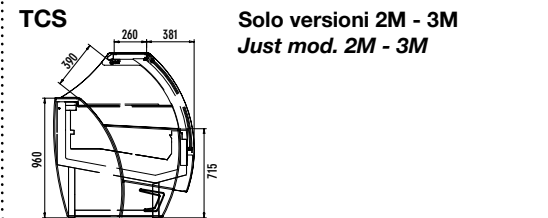
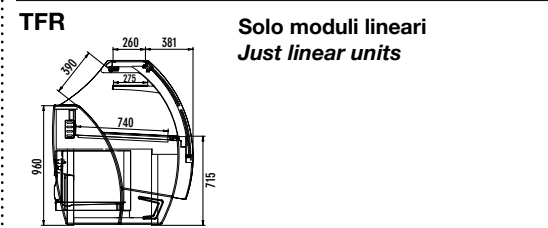
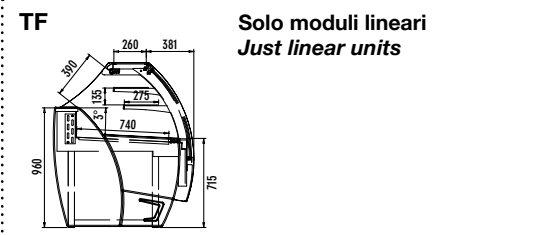
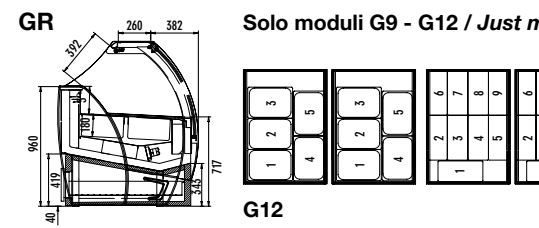
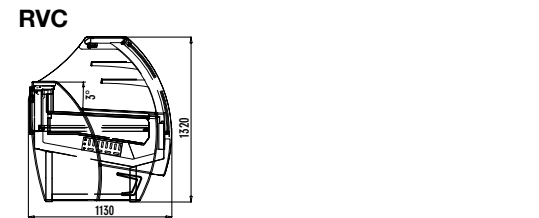
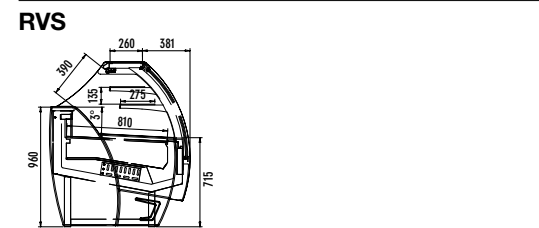
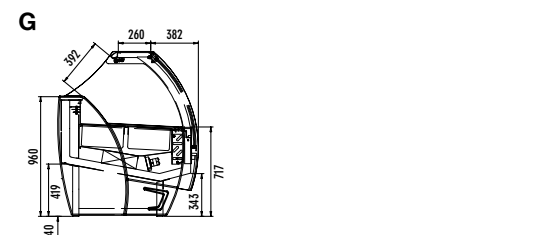
A 30



C 30



A 45



FUNZIONE FUNCTION	MODULI UNITS	25°C / 60% R.H. TEMPERATURA ESERCIZIO TEMPERATURE RANGE	DESCRIZIONE DESCRIPTION	RESA (W) OUTPUT (W)	ALIMENTAZIONE POWER SUPPLY	POTENZA ASSORBITA (W) MAX POWER INPUT (W)	
						H 1320	H 1450
G	6	-18/-20°C	Versione gelato professionale refrigerazione ventilata / Gelato professional version fan assisted refrigeration	1550	400/3/50	1450	1450
G	9	-18/-20°C	Versione gelato professionale refrigerazione ventilata / Gelato professional version fan assisted refrigeration	2300	400/3/50	2050	2050
G	12	-18/-20°C	Versione gelato professionale refrigerazione ventilata / Gelato professional version fan assisted refrigeration	2900	400/3/50	2650	2650
G	A 30	-18/-20°C	Versione gelato professionale refrigerazione ventilata / Gelato professional version fan assisted refrigeration	1550	400/3/50	1700	1700
G	C 30	-18/-20°C	Versione gelato professionale refrigerazione ventilata / Gelato professional version fan assisted refrigeration	1550	400/3/50	1600	1600
G	C A45	-18/-20°C	Versione gelato professionale refrigerazione ventilata / Gelato professional version fan assisted refrigeration	900	400/3/50	2000	2000
GR	9	-18/-20°C	Versione gelato prof. refrigerazione ventilata con riserva gelato con U.R. rem. a 10 m. / Gelato prof. version fan assisted refrigeration with gelato storage with rem. C.U. at 10 m.	2800	400/3/50	2550	2550
GR	12	-18/-20°C	Versione gelato prof. refrigerazione ventilata con riserva gelato con U.R. rem. a 10 m. / Gelato prof. version fan assisted refrigeration with gelato storage with rem. C.U. at 10 m.	3400	400/3/50	3150	3150
RVS	2M	+4/+6°C	Versione pasticceria professionale refrigerazione ventilata / Professional pastry version fan assisted refrigeration	950	230/1/50	910	910
RVS	3M	+4/+6°C	Versione pasticceria professionale refrigerazione ventilata / Professional pastry version fan assisted refrigeration	1100	230/1/50	1050	1050
RVS	4M	+4/+6°C	Versione pasticceria professionale refrigerazione ventilata / Professional pastry version fan assisted refrigeration	1300	230/1/50	1150	1150
RVS	A 30	+4/+6°C	Versione pasticceria professionale refrigerazione ventilata / Professional pastry version fan assisted refrigeration	950	230/1/50	950	950
RVS	C 30	+4/+6°C	Versione pasticceria professionale refrigerazione ventilata / Professional pastry version fan assisted refrigeration	950	230/1/50	930	930
RVS	A 45	+4/+6°C	Versione pasticceria professionale refrigerazione ventilata / Professional pastry version fan assisted refrigeration	950	230/1/50	920	920
RVC	2M	+4/+6°C	Versione pasticceria professionale refrigerazione ventilata con cassettoni / Professional pastry version fan assisted refrigeration with drawer	950	230/1/50	910	910
RVC	3M	+4/+6°C	Versione pasticceria professionale refrigerazione ventilata con cassettoni / Professional pastry version fan assisted refrigeration with drawer	1100	230/1/50	1050	1050
RVC	4M	+4/+6°C	Versione pasticceria professionale refrigerazione ventilata con cassettoni / Professional pastry version fan assisted refrigeration with drawer	1300	230/1/50	1150	1150
TF	2M	+4/+6°C	Versione tavola fredda refrigerazione statica con agitatore / Cold buffet static refrigeration with fans	610	230/1/50	550	550
TF	3M	+4/+6°C	Versione tavola fredda refrigerazione statica con agitatore / Cold buffet static refrigeration with fans	730	230/1/50	650	650
TF	4M	+4/+6°C	Versione tavola fredda refrigerazione statica con agitatore / Cold buffet static refrigeration with fans	950	230/1/50	950	950
TFR	3M	+4/+6°C	Versione tavola fredda refrigerazione statica con agitatore con riserva 2 p. / Cold buffet static refrigeration with fans with storage 2 doors	950	230/1/50	930	930
TFR	4M	+4/+6°C	Versione tavola fredda refrigerazione statica con agitatore con riserva 3 p. / Cold buffet static refrigeration with fans with storage 3 doors	1100	230/1/50	1050	1050
TCS	2M	+70/+72°C	Versione caldo secco-umido / Dry-wet version	-	230/1/50	1020	1020
TCS	3M	+70/+72°C	Versione caldo secco-umido / Dry-wet version	-	230/1/50	1550	1550
TCBM	3M	+70/+72°C	Versione caldo a bagnomaria / Bainmarie version	-	230/1/50	3050	3050
TCBM	4M	+70/+72°C	Versione caldo a bagnomaria / Bainmarie version	-	230/1/50	5100	5100
RP	2M	+14/16°C	Versione pralineria professionale refrigerazione ventilata con controllo umidità / Pralines professional version fan assisted refrigeration with R.H. control system	950	230/1/50	1400	1400
RP	3M	+14/16°C	Versione pralineria professionale refrigerazione ventilata con controllo umidità / Pralines professional version fan assisted refrigeration with R.H. control system	1100	230/1/50	1500	1500
RP	4M	+14/16°C	Versione pralineria professionale refrigerazione ventilata con controllo umidità / Pralines professional version fan assisted refrigeration with R.H. control system	1300	230/1/50	2100	2100

- 3M: 4 vasche / containers GN 1/1
- 4M: 6 vasche / containers GN 1/1



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