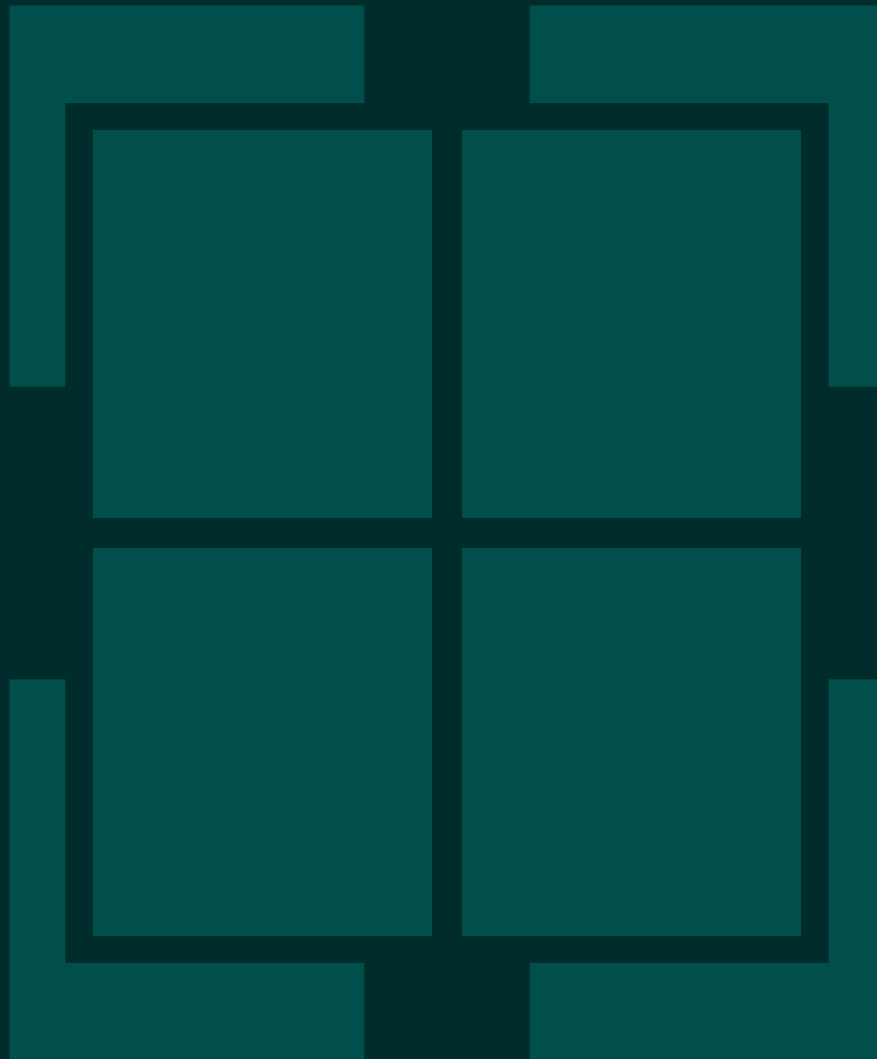


EVCLIDE



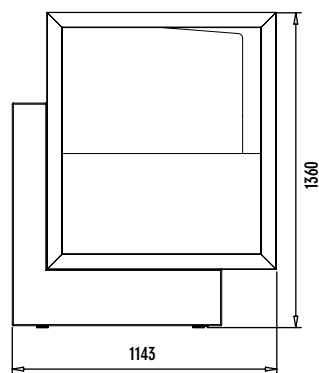
 **bocchini**[®]



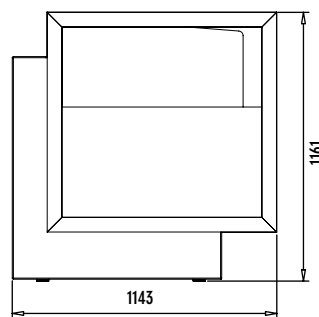
Una prospettiva nuova
A new perspective

Prospetto laterale / Side view

Dimensioni moduli / Unit dimensions

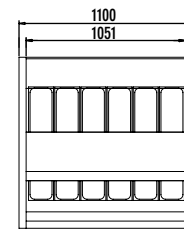


A

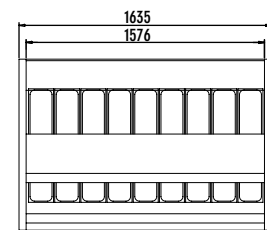


M

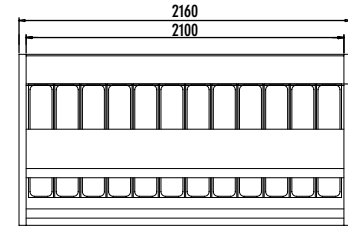
Moduli lineari / Linear units



2M - G6

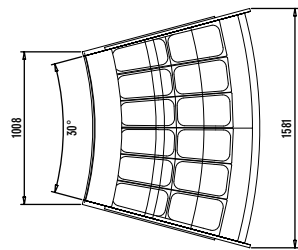


3M - G9

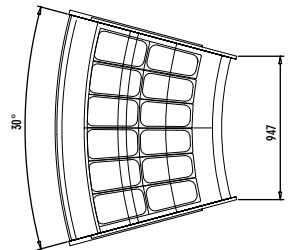


4M - G12

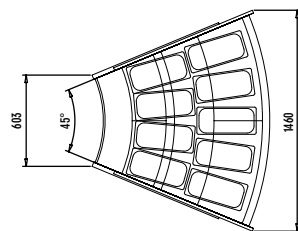
Moduli angolari / Corner units



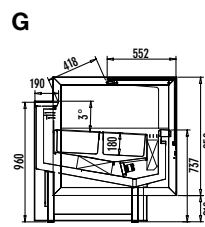
A 30



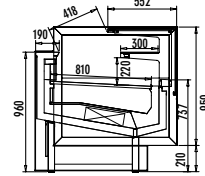
C 30



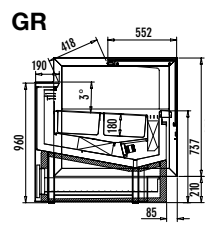
A 45



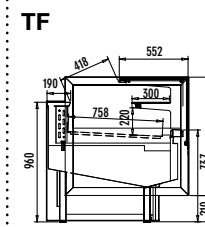
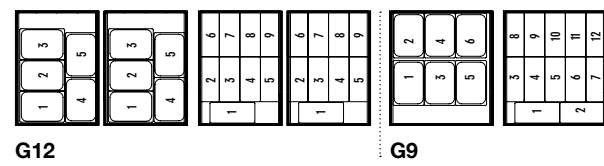
RVS



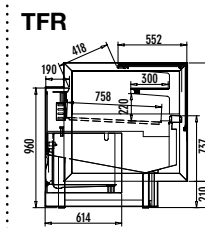
GR



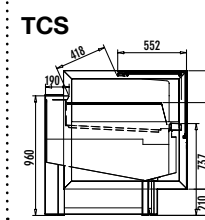
Solo moduli G9 - G12 / Just mod. G9 - G12



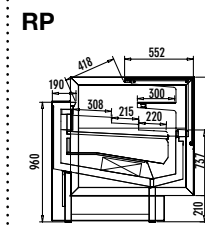
Solo moduli lineari / Just linear units



Solo versioni 3M - 4M / Just mod. 3M - 4M



Solo modelli 2M - 3M / Just mod. 2M - 3M



Solo moduli lineari / Just linear units

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 1160	H 1360
G	G 6	-18/-20°C	Versione gelato professionale refrigerazione ventilata / Gelato professional version fan assisted refrigeration	1550	400/3/50	1450	1430
G	G 9	-18/-20°C	Versione gelato professionale refrigerazione ventilata / Gelato professional version fan assisted refrigeration	2300	400/3/50	2100	2050
G	G 12	-18/-20°C	Versione gelato professionale refrigerazione ventilata / Gelato professional version fan assisted refrigeration	2900	400/3/50	2650	2600
G	G A 30	-18/-20°C	Versione gelato professionale refrigerazione ventilata / Gelato professional version fan assisted refrigeration	1550	400/3/50	1550	1510
G	G C 30	-18/-20°C	Versione gelato professionale refrigerazione ventilata / Gelato professional version fan assisted refrigeration	1550	400/3/50	1510	-
G	G C A45	-18/-20°C	Versione gelato professionale refrigerazione ventilata / Gelato professional version fan assisted refrigeration	1200	400/3/50	1850	1800
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	950	980
RVS	3M	+4/+6°C	Versione pasticceria professionale refrigerazione ventilata / Professional pastry version fan assisted refrigeration	1100	230/1/50	1090	1140
RVS	4M	+4/+6°C	Versione pasticceria professionale refrigerazione ventilata / Professional pastry version fan assisted refrigeration	1300	230/1/50	1210	1300
RVS	A 30	+4/+6°C	Versione pasticceria professionale refrigerazione ventilata / Professional pastry version fan assisted refrigeration	950	230/1/50	1000	1030
RVS	C 30	+4/+6°C	Versione pasticceria professionale refrigerazione ventilata / Professional pastry version fan assisted refrigeration	950	230/1/50	970	-
RVS	A 45	+4/+6°C	Versione pasticceria professionale refrigerazione ventilata / Professional pastry version fan assisted refrigeration	950	230/1/50	970	1000
RVC	2M	+4/+6°C	Versione pasticceria professionale refrigerazione ventilata con cassettoni / Professional pastry version fan assisted refrigeration with drawer	950	230/1/50	950	980
RVC	3M	+4/+6°C	Versione pasticceria professionale refrigerazione ventilata con cassettoni / Professional pastry version fan assisted refrigeration with drawer	1100	230/1/50	1090	1140
RVC	4M	+4/+6°C	Versione pasticceria professionale refrigerazione ventilata con cassettoni / Professional pastry version fan assisted refrigeration with drawer	1300	230/1/50	1210	1300
TF	2M	+4/+6°C	Versione tavola fredda refrigerazione statica con agitatore / Cold buffet static refrigeration with fans	610	230/1/50	560	590
TF	3M	+4/+6°C	Versione tavola fredda refrigerazione statica con agitatore / Cold buffet static refrigeration with fans	730	230/1/50	700	750
TF	4M	+4/+6°C	Versione tavola fredda refrigerazione statica con agitatore / Cold buffet static refrigeration with fans	950	230/1/50	1040	1100
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	980	1030
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	1140	1200
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
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	1350	1350
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	1750	1800
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	2060	2130



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