



PROFESSIONAL LINE



Dal 1958 il marchio PARKER è presente sul mercato con i suoi prodotti, e ciò grazie all'impegno costante, all'attenzione verso la qualità e la sicurezza, alla continua innovazione dei processi produttivi, al reciproco rapporto di fiducia e disponibilità con tutta la clientela.

Depuis 1958, la marque PARKER est présente sur le marché avec ses produits et ceci grâce à l'engagement constant, à l'attention sur la qualité et sur la sécurité, à l'innovation continue en matière de procédés de production, au rapport réciproque de confiance et de disponibilité avec toute la clientèle.

PARKER products have been a market force since 1958. The secret of their success is constant commitment, attention both to quality and safety, innovative production processes and good customer relations based on mutual trust and co-operation.

Seit dem Jahr 1958 ist die Handelsmarke PARKER mit Ihren Produkten am Markt präsent und das durch den ständigen Einsatz, durch die Beachtung der Qualität und der Sicherheit, durch die fortgesetzte Erneuerung der Produktionsabläufe, durch das gegenseitige Vertrauensverhältnis und die Verfügbarkeit gegenüber dem gesamten Abnehmerkreis.

Desde el 1958 la marca PARKER está presente en el mercado con sus productos y ello gracias a la teson constante, a la atención para la calidad y la seguridad, a la innovación continua de los procesos productivos, a la confianza recíproca y a la disponibilidad de cara a la clientela.

I nostri prodotti sono conformi alle direttive e ai regolamenti europei applicabili
 Nos produits sont conformes aux directives et règlements européens applicables
 Our products comply to the applicable European directives and regulations
 Unsere Produkte entsprechen den geltenden europäischen Richtlinien und Verordnungen
 Nuestros productos son conformes a las directivas y normativas europeas aplicables

Azienda con sistema di gestione per la qualità certificato ISO 9001:2015
 Entreprise avec système de gestion pour la qualité certifié ISO 9001:2015
 Company with ISO 9001:2015 certified Quality Management System
 Unternehmen mit Prüfsystem der Arbeitsabläufe für das Qualitätszertifikat ISO 9001:2015
 Empresa con sistema de gestión de calidad certificado ISO 9001:2015



100% MADE IN ITALY

**SCAN
QR CODE**

Download our
Professional Catalogue



2025

Non si può pensare bene, amare bene, dormire bene se non si ha cenato bene.
(Virginia Woolf)

Dati e modelli non sono impegnativi; la ditta si riserva di apportare modifiche e migliorie senza alcun preavviso.
Les données et les modèles ne sont pas obligées; la Sté se réserve le droit d'apporter des modifications et améliorations sans aucun préavis.
Data and models are not binding; the company reserves the right to carry on modifications and improvements without prior notice.
Die Daten und die Artikel sind unverbindlich; das Unternehmen kann Änderungen und Verbesserungen, ohne Vorankündigung vornehmen.
Los datos técnicos y los modelos no son rígidos. La empresa se reserva el derecho a modificar o mejorar los aparatos sin previo aviso.



ÍNDICE



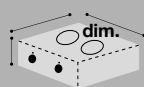
■ BIG5002L	06
■ BIG5001L	07
■ BIG7002F	08-09
■ BIG7002L	10
■ BIG7001F	11
■ BIG7502L	12
■ BIG3501F	13
■ STOCK POT L	14
■ STOCK POT L MIRACLE	15
■ GRILL GAS BIG8070GG	16
■ GRILL GAS BIG6045GG	17
■ FRYTOP 800	18
■ FRYTOP 800E	19
■ PIADATOP 800	20
■ PIADATOP 800E	21
■ F04PS KARTER	22-23
■ GIORGIO PLUS	24
■ GIORGIO	25

INDEX INDICE

BIG5002L

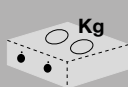


WOK - OPTIONAL

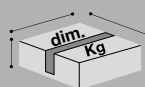


BIG 5002L

mm 620x330x145



Kg 7,5



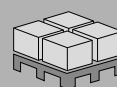
BIG 5001L

mm 315x330x145

Kg 4,1

mm 690x440x200
kg 9,0

mm 440x370x200
kg 5,1



n° 10

n° 20



Fornello in acciaio inox 18/10, funzionante a gas universale, con valvola di sicurezza.

I bruciatori disponibili sono:

- **DC** Doppia corona da 3,5 KW
- **UR** Ultra rapido da 2,5 KW



Réchaud en acier inox 18/10, qui fonctionne à gaz universel, avec soupape de sûreté.

Les brûleurs disponibles sont:

- **DC** Double couronne de 3,5 KW
- **UR** Ultra rapide de 2,5 KW

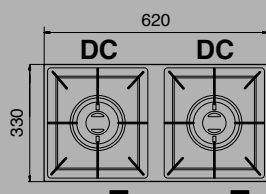


Stainless steel 18/10 stove, running with universal gas, with safety valve.

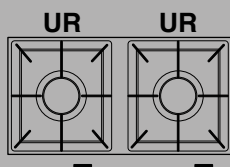
The available burners are:

- **DC** Double crown of 3,5 KW
- **UR** Ultra rapid of 2,5 KW

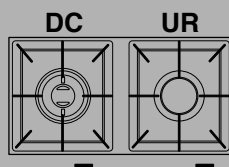
BIG5001L



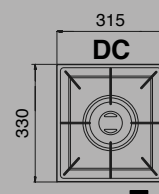
BIG5002L1



BIG5002L2



BIG5002L3



BIG5001L1



BIG5001L2



Kocher in 18/10 Edelstahl, betrieben mit Universalgas, mit Zündsicherung ausgestattet.

Die zu Verfügung stehenden Brenner sind:

- **DC** Doppel Ring von 3,5 KW
- **UR** Ultrarapid von 2,5 KW



Hornillo en acero inoxidable 18/10, funciona con gas universal, con válvula de seguridad.

Los posibles quemadores son:

- **DC** Doble corona de 3,5 KW
- **UR** Ultra rápido de 2,5 KW

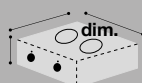


Горелка из нержавеющей стали 18/10, работающей на универсальном газе, с клапаном безопасности.

Соответствующие горелки:

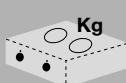
- **DC** Двойная корона на 3,5 KW
- **UR** Ультра быстрая на 2,5 KW

BIG7002F

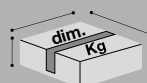


BIG 7002F

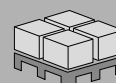
mm 350x660x170



Kg 20,2



mm 370x780x200
kg 21,7



n° 15



Fornello industriale in acciaio inox 18/10, funzionante a gas universale, con valvola di sicurezza e con fiamma pilota. È composto da due bruciatori a gas (a scelta si possono comporre diverse combinazioni).

I bruciatori disponibili sono:

- **DC** Doppia corona da 6,5 KW
- **R** Rapido da 4,5 KW
- **SR** Semirapido da 3 KW



Réchaud industriel en acier inox 18/10, qui fonctionne à gaz universel, avec soupape de sûreté et veilleuse. Il est composé de deux brûleurs à gaz (on peut choisir combinaisons différents).

Les brûleurs disponibles sont:

- **DC** Double couronne de 6,5 KW
- **R** Rapide de 4,5 KW
- **SR** Semi-rapide de 3 KW



Industrial stove in stainless steel 18/10, running on universal gas, with safety valve and pilot flame. It consists of two gas burners (you can choose several combinations).

The available burners are:

- **DC** Double crown of 6,5 KW
- **R** Rapid of 4,5 KW
- **SR** Semirapid of 3 KW

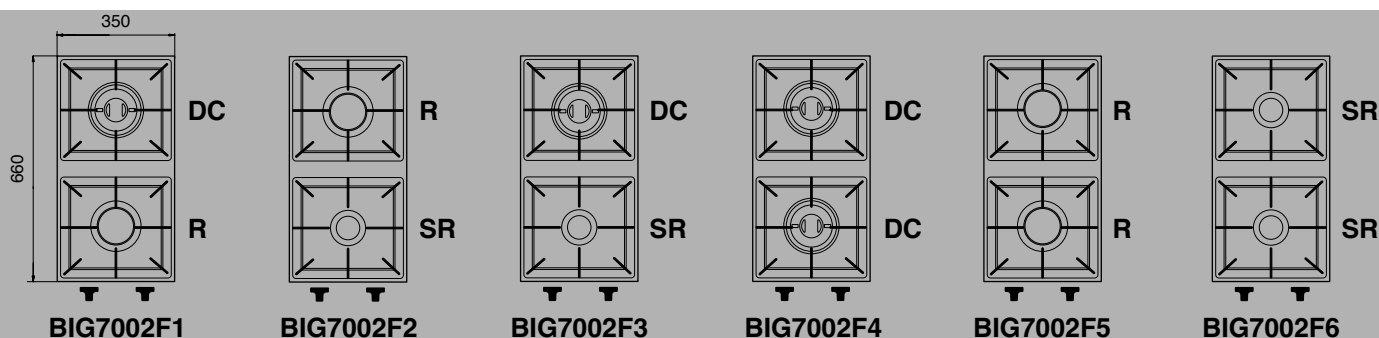
OPTIONAL

COD. SU700F

COD. PISU700F



WOK - OPTIONAL



Industriekocher in Edelstahl 18/10, betrieben mit Universalgas, mit Zündsicherung und Zündbrenner ausgestattet. Das Gerät hat zwei Gasbrenner (wahlweise stehen verschiedene Kombinationen zur Verfügung).

Die zu Verfügung stehenden Brenner sind:

- **DC** Doppel Ring von 6,5 K
- **R** Rapid von 4,5 KW
- **SR** Semirapid von 3 KW



Hornillo industrial en acero inoxidable 18/10, funciona con gas universal, con válvula de seguridad y llama piloto. Está compuesto por dos quemadores (con diferentes combinaciones, a su elección).

Los posibles quemadores son:

- **DC** Doble corona de 6,5 KW
- **R** Rápido de 4,5 KW
- **SR** Medio rápido de 3 KW



Промышленная горелка из нержавеющей стали 18/10, работающей на универсальном газе, с клапаном безопасности и контролируемым пламенем. Состоит из двух газовых горелок (возможны различные комбинации).

Соответствующие горелки:

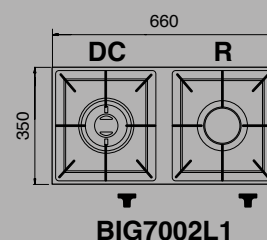
- **DC** Двойная корона на 6,5 KW
- **R** Быстрая на 4,5 KW
- **SR** Полубыстрая на 3 KW

BIG7002L



WOK - OPTIONAL

	dim.	Kg	dim.	Kg	
BIG 7002L	mm 660x350x170	Kg 20,2	mm 690x440x200	kg 21,7	n° 10
BIG 7001F	mm 350x350x170	Kg 10,3	mm 440x370x200	kg 11,3	n° 20



Fornello industriale in acciaio inox 18/10, funzionante a gas universale, con valvola di sicurezza e con fiamma pilota. È composto da due bruciatori a gas (a scelta si possono comporre diverse combinazioni).

I bruciatori disponibili sono:

- **DC** Doppia corona da 6,5 KW
- **R** Rapido da 4,5 KW
- **SR** Semirapido da 3 KW



Réchaud industriel en acier inox 18/10, qui fonctionne à gaz universel, avec soupape de sûreté et veilleuse. Il est composé de deux brûleurs à gaz (on peut choisir combinaisons différents).

Les brûleurs disponibles sont:

- **DC** Double couronne de 6,5 KW
- **R** Rapide de 4,5 KW
- **SR** Semi-rapide de 3 KW

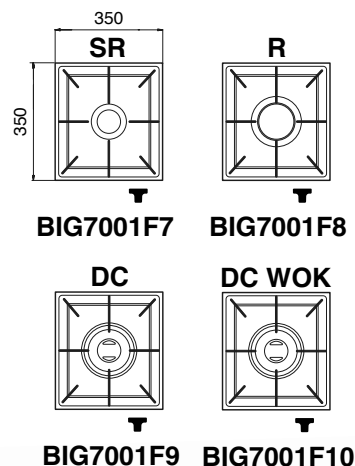


Industrial stove in stainless steel 18/10, running on universal gas, with safety valve and pilot flame. It consists of two gas burners (you can choose several combinations).

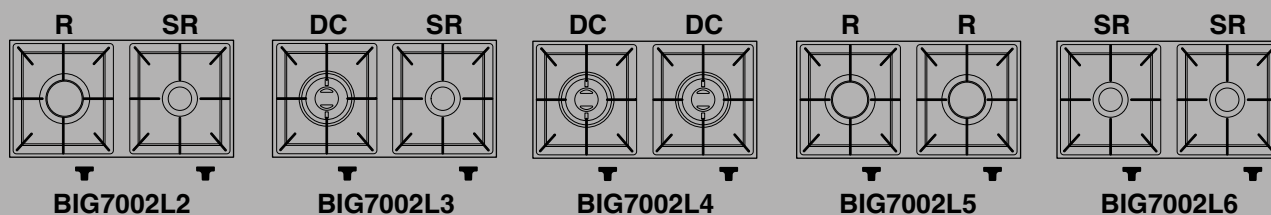
The available burners are:

- **DC** Double crown of 6,5 KW
- **R** Rapid of 4,5 KW
- **SR** Semirapid of 3 KW

BIG7001F



BIG7001F10
(WOK 10 Kw)
Special Edition



Industriekocher in Edelstahl 18/10, betrieben mit Universalgas, mit Zündsicherung und Zündbrenner ausgestattet. Das Gerät hat zwei Gasbrenner (wahlweise stehen verschiedene Kombinationen zur Verfügung).

Die zu Verfügung stehenden Brenner sind:

- DC Doppel Ring von 6,5 KW
- R Rapid von 4,5 KW
- SR Semirapid von 3 KW



Hornillo industrial en acero inoxidable 18/10, funciona con gas universal, con válvula de seguridad y llama piloto. Está compuesto por dos quemadores (con diferentes combinaciones, a su elección).

Los posibles quemadores son:

- DC Doble corona de 3,5 KW
- R Rápido de 4,5 KW
- SR Medio rápido de 3 KW



Промышленная горелка из нержавеющей стали 18/10, работающей на универсальном газе, с клапаном безопасности и контролируемым пламенем. Состоит из двух газовых горелок (возможны различные комбинации).

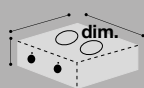
Соответствующие горелки:

- DC Двойная корона на 6,5 KW
- R Быстрая на 4,5 KW
- SR Полубыстрая на 3 KW

BIG7502L

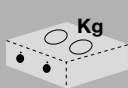


WOK - OPTIONAL

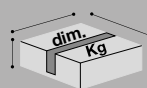


BIG 7502L

mm 750x350x170



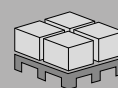
Kg 12,0



BIG 3501F

mm 350x350x170

Kg 5,9



mm 780x480x190
kg 13,5

mm 380x480x190
kg 6,9

n° 20

n° 40



Fornello industriale in acciaio inox 18/10, funzionante a gas universale, con valvola di sicurezza. È composto da due bruciatori a gas (a scelta si possono comporre diverse combinazioni).

I bruciatori disponibili sono:

- **UR** Ultra rapido da 6,0 kW
- **R** Rapido da 3,5 kW



Réchaud industriel en acier inox 18/10, qui fonctionne à gaz universel, avec soupape de sûreté. Il est composé de deux brûleurs à gaz (on peut choisir combinaisons différents).

Les brûleurs disponibles sont:

- **UR** Ultra rapide de 6,0 KW
- **R** Rapide de 3,5 KW

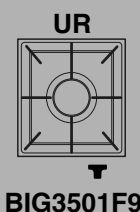
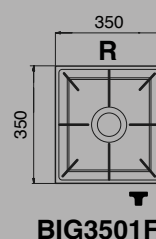
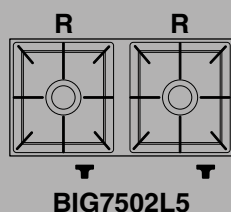
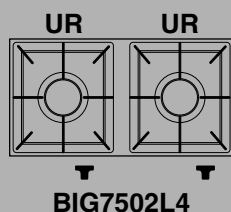
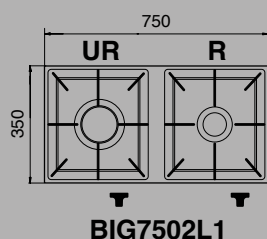


Industrial stove in stainless steel 18/10, running on universal gas, with safety valve. It consists of two gas burners (you can choose several combinations).

The available burners are:

- **UR** Ultra rapid of 6,0 KW
- **R** Rapid of 3,5 KW

BIG3501F



Kocher in 18/10 Edelstahl, betrieben mit Universalgas, mit Zündsicherung ausgestattet. Das Gerät hat zwei Gasbrenner (wahlweise stehen verschiedene Kombinationen zur Verfügung).

Die zu Verfügung stehenden Brenner sind:

- **UR** Ultrarapid von 6,0 kW
- **R** Rapid von 3,5 KW



Hornillo en acero inoxidable 18/10, funciona con gas universal, con válvula de seguridad. Está compuesto por dos quemadores (con diferentes combinaciones, a su elección).

Los posibles quemadores son:

- **UR** Ultra Rápido de 6,0 kW
- **R** Rápido de 3,5 KW



Промышленная печь из нержавеющей стали 18/10, работает на универсальном газе, с предохранительным клапаном. Состоит из двух газовых горелок (возможны различные комбинации).

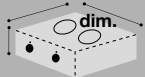
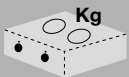
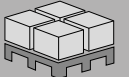
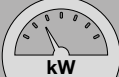
Соответствующие горелки:

- **UR** Сверхбыстрый от 6,0 Kw
- **R** Быстрая на 3,5 KW

STOCK POT L



WOK 350 - OPTIONAL

 STOCK POT L mm 600x600x500	 Kg 21,0	 mm 640x700x550 kg 31,0	 n° 3	 Kw 14,0
---	---	--	---	---



Fornellone industriale in acciaio inox 18/10 funzionante a gas universale, con griglia in acciaio, valvola di sicurezza e fiamma pilota.



Grand réchaud industriel en acier inox 18/10 qui fonctionne à gaz universel, avec grille en acier, soupape de sécurité et veilleuse.

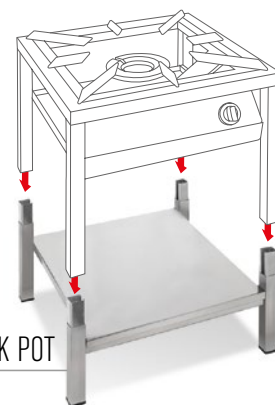


Industrial stove in stainless steel 18/10 running with universal gas, with steel grate, with safety-valve and pilot flame.

STOCK POT L MIRACLE



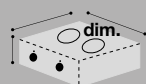
OPTIONAL



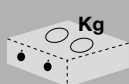
COD. KIT PRO STOCK POT
mm. 600x600x200



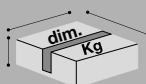
mm. 600x600x700



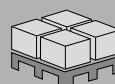
STOCK POT L MIRACLE mm 600x600x500



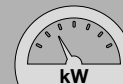
Kg 22,5



mm 640x700x550
kg 32,5



n° 3



Kw 20,0



Höckerkocher aus Edelstahl 18/10 betreibt mit Universalgas, mit Gitterrost, mit Zündsicherung und Zündbrenner.



Hornillo industrial en acero inoxidable 18/10, funciona con gas universal, con parrilla en acero válvula de seguridad y llama piloto.



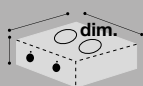
Промышленная горелка из нержавеющей стали 18/10, работающей на универсальном газе, с решеткой из нержавеющей стали, клапаном безопасности и контролируемым пламенем.

GRILL GAS BIG8070GG



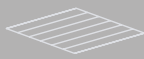
COD. SU8070

COD. PISU8070

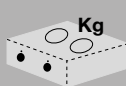


GRILL GAS BIG8070GG

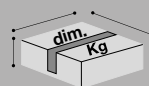
mm 800x700x300



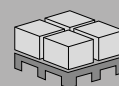
mm 345x450 (x2)



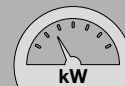
Kg 43,0



mm 900x820x580
kg 59,0



n° 1



Kw 14,0



Grill gas professionale a cottura radiante, in acciaio inox 18/10, funzionante a gas universale, con valvola di sicurezza ed accensione piezo-elettrica.



Gastroprofi-Grill aus Strahlungskochen, aus rostfreiem Stahl 18/10, betrieben mit Universalgas, mit Zündsicherung und Piezozündung ausgestattet.



Gril gaz professionnel à cuisson radiante, en acier inox 18/10, qui fonctionne à gaz universel, avec soupape de sûreté et allumage piézo-électrique.



Grill profesional a gas a cocción radiante, en acero inoxidable 18/10, funciona con gas universal, tiene válvula de seguridad y ignición piezoeléctrica.

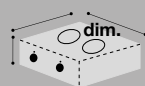


Professional Grill Gas radiant cooking, in stainless steel 18/10, running with universal gas, with safety valve and piezoelectric ignition.



Профессиональный газовый гриль с лугистой готовкой, из нержавеющей стали 18/10, работающий на универсальном газе, с предохранительным клапаном и пьезоэлектрическим зажиганием.

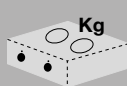
GRILL GAS BIG6045GG



GRILL GAS BIG6045GG mm 600x450x170



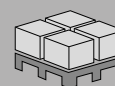
mm 500x415



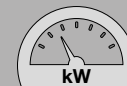
Kg 15,0



mm 630x600x200
kg 17,0



n° 10



Kw 7,0



Grill gas professionale a cottura radiante, in acciaio inox 18/10, funzionante a gas universale, con valvola di sicurezza.



Gril gaz professionnel à cuisson radiante, en acier inox 18/10, qui fonctionne à gaz universel, avec soupape de sûreté.



Professional Grill Gas radiant cooking, in stainless steel 18/10, running with universal gas, with safety valve.



Gastroprofi-Grill aus Strahlungskochen, aus rostfreiem Stahl 18/10, betrieben mit Universalgas, mit Zündsicherung.



Grill profesional a gas a cocción radiante, en acero inoxidable 18/10, funciona con gas universal, tiene válvula de seguridad.



Профессиональный газовый гриль с лучистой готовкой, из нержавеющей стали 18/10, работающий на универсальном газе, с предохранительным клапаном.

FRYTOP 800



COD. RAFRY



FRY-TOP professionale a gas universale con due zone di cottura indipendenti, piastre ad altissima efficienza, valvola di sicurezza, fiamma pilota, accensione piezo-elettrica, con o senza termostato, cassetto raccogli sughì estraibile, comandi sdoppiati per il riscaldamento differenziato. Nella versione termostata la temperatura è regolata per ottenere un minimo da 90 °C ad un massimo di 300 °C.



FRY-TOP professionnel à gaz universel avec deux zones de cuisson indépendantes, plaques à très haute efficacité, soupape de sûreté et veilleuse, allumage piézo-électrique avec ou sans thermostat, bac recueille sauces extractible, commandes dédoublées pour le chauffage différencié. Dans la version avec thermostat la température est réglée pour obtenir un minimum de 90°C à un maximum de 300°C.



Professional universal gas FRY-TOP with two independent cooking zones, high efficiency cooking plates, safety valve, pilot flame, piezo-electric ignition, with or without thermostat, pull-out juice drawer and dual controls for differentiated heating. In the version with thermostat the temperature is adjusted to get from a minimum of 90°, to a maximum of 300°.



Professionell FRY-TOP zum UniversalGas mit zwei unabhängigen Kochbereichen, Platten mit höchster Leistungsfähigkeit, Zündsicherung, Zündflamme, Piezozündung mit oder ohne Thermostat, ausziehbare Soßenauffangschale, Doppelsteuerungen für die differenzierte Heizung. In der Version mit Thermostat, reguliert sich die Temperatur um ein Minimum von 90° C zu einem Maximum von 300°C zu erreichen.



FRY-TOP profesional a gas Universal con dos zonas de cocción independientes, placas de alta eficiencia, válvula de seguridad, llama piloto, ignición piezoeléctrica, con o sin termostato, cajon extraible para recoger los jugos, comandos desdoblados para la calefacción diferenciada. En la versión con termostato la temperatura es regulada para obtener un mínimo de 90°C a un máximo de 300°C.



Профессиональная ПОВЕРХНОСТЬ ДЛЯ ЖАРКИ, функционирующая на универсальном газу, с двумя независимыми зонами готовки, плиты самой высокой производительности, клапаном безопасности, контролируемым пламенем, включением пьезо-зажигалки, с либо без термостата, выдвижной ящичек для соуса, команды для дифференцированного нагревания. В версии с термостатом температура регулируется для получения минимума в 90 °C и максимуму в 300 °C.

FRYTOP 800E



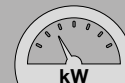
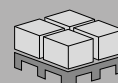
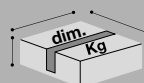
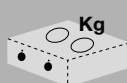
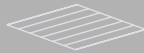
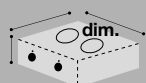
COD. SCHERMOFRY



OPTIONAL

COD. SU800

COD. PISU800



FRYTOP800

mm 800x700x500

mm 790x520

Kg 76,0

mm 900x820x630
kg 95,0

n° 1

Kw 14,0

FRYTOP800E

mm 800x700x500

mm 790x520

Kg 71,0

mm 900x820x630
kg 85,0

n° 1

Kw 9,0/6,0/3,75



FRY-TOP professionale elettrico con due zone di cottura indipendenti, piastre ad altissima efficienza, cassetto raccogli sugh estraiabile, comandi sdoppiati per il riscaldamento differenziato.



Professionell elektrisches FRY-TOP mit zwei unabhängigen Kochbereichen, Platten mit höchster Leistungsfähigkeit, ausziehbare Soßen- Auffangschale, Doppelsteuerungen für die differenzierte Heizung.



FRY-TOP professionnel électrique avec deux zones de cuisson indépendantes, plaques à très haute efficacité, bac recueille sauces extractible, commandes dédoublées pour le chauffage différencié.



FRY-TOP profesional eléctrico con dos zonas de cocción independientes, placas de alta eficiencia, cajon extraible para recoger los jugos, comandos desdoblados para la calefacción diferenciada.



Professional electric FRY-TOP with two independent cooking zones, super-efficient hotplates, extractable sauce tray, dual control for differentiated heating.

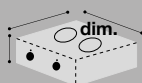


Профессиональная ПОВЕРХНОСТЬ ДЛЯ ЖАРКИ, с двумя независимыми зонами для готовки, плитами самой высокой производительности, выдвижной ящик для соусов, команды для дифференцированного нагревания.

PIADATOP 800

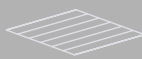


COD. RAFRY

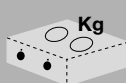


PIADATOP 800

mm 800x700x500



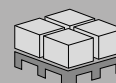
mm 800x590



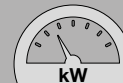
Kg 76,0



mm 900x820x630
kg 95,0



n° 1



Kw 14,0



Cuocipiada professionale nella versione a gas (mod. PIADATOP 800) e nella versione elettrica (mod. PIADATOP 800E).



Plaque professionnelle chauffant pour PIADA en version à gaz (mod. PIADATOP 800) et électrique (mod. PIADATOP 800E)



Professional PIADA plate in gas version (mod. PIADATOP 800) and electric version (mod. PIADATOP 800E)

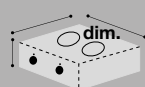
PIADATOP 800E



OPTIONAL

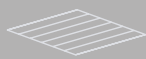
COD. SU800

COD. PISU800

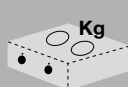


PIADATOP 800E

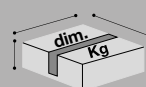
mm 800x700x500



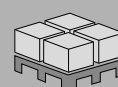
mm 800x590



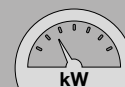
Kg 71,0



mm 900x820x630
kg 84,0



n° 1



Kw 6,0/3,75



Profi-Kochplatte für PIADA in die Gas-Ausführung (Art. PIADATOP 800) und in die Elektro-Ausführung (Art. PIADATOP 800E).



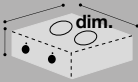
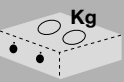
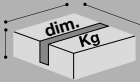
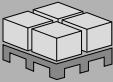
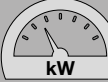
Profesional cuece-PIADA en la versión de gas (mod. PIADATOP 800) y en la versión eléctrica (mod. PIADATOP 800E).



Профессиональная поверхность для готовки в версии с газом (разн. PIADATOP 800) и в версии с электричеством (разн. PIADATOP 800E).

F04PS KARTER



F04PS KARTER	 mm 400x570x170	 Kg 9,5	 mm 430x630x210 kg 10,5	 n° 22	 Kw 7,5
--------------	---	---	--	--	---



Fornellone con bruciatore in ghisa, basamento in ferro e scocca in acciaio, con valvola di sicurezza.



Grand réchaud avec brûleur en fonte, châssis en fer et corps en acier, avec soupape de sûreté.



Big stove with cast-iron burner, iron frame and steel body, with safety-valve.



OPTIONAL

COD. PROKARTER

COD. SUKARTER

COD. PISU800



Grosskocher mit Brenner aus Gusseisen, Gestell aus Eisen und Stahlkörper, mit Zündsicherung.

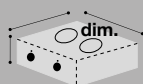


Hornillo grande con quemador en hierro colado; base de hierro y cuerpo de acero, con válvula de seguridad.



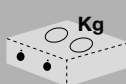
Газовая плита с чугунной горелкой, основа из железа, каркас из стали, с клапаном безопасности.

GIORGIO PLUS



GIORGIO PLUS

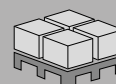
mm 800x500x855
open mm 1440x500x855



Kg 31,0



mm 860x570x280
kg 40,0



n° 1



Carrello gastronomico con struttura e ripiani in acciaio inox AISI 304, quattro ruote piroettanti (2 con freno), due comode mensole laterali, utile paravento e maniglia di spinta.



Gastronomischer Wagen mit Struktur und Regalen aus Edelstahl AISI 304, vier schwenkbare Räder (2 mit Bremse), zwei praktische Seitenregale, einen nützlichen Windschirm und ein Schiebegriff.



Chariot gastronomique mobile avec structure et étagères en acier inoxydable AISI 304, quatre roues pivotantes (2 avec frein), deux étagères latérales pratiques, un paravent utile et une poignée de poussée.



Carro gastronómico con estructura y estantes en acero inoxidable AISI 304, cuatro ruedas giratorias (2 con freno), dos prácticos estantes laterales, biombo útil y asa de empuje.



Gastronomic trolley with structure and shelves in AISI 304 stainless steel, four swivelling wheels (2 with brake), two practical side shelves, useful screen and push handle.



Гастрономическая тележка со структурой и полками из нержавеющей стали AISI 304, четырьмя поворотными колесами (2 с тормозами), двумя удобными боковыми полками, полезной ширмой и ручкой для толкания.

GIORGIO



GIORGIO PLUS + BIG7001F9



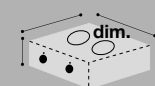
GIORGIO PLUS + BIG7502L1



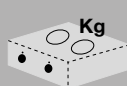
GIORGIO PLUS + BIG7002L1



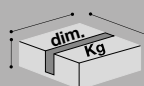
GIORGIO



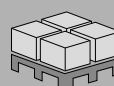
mm 800x500x855



Kg 23,0



mm 860x570x280
kg 32,0



n° 1



Carrello gastronomico con struttura e ripiani in acciaio inox AISI 304, quattro ruote piroettanti (2 con freno) e maniglia di spinta.



Chariot gastronomique mobile avec structure et étagères en acier inoxydable AISI 304, quatre roues pivotantes (2 avec frein) et une poignée de poussée.



Gastronomic trolley with structure and shelves in AISI 304 stainless steel, four swivelling wheels (2 with brake) and push handle.



Gastronomischer Wagen mit Struktur und Regalen aus Edelstahl AISI 304, vier schwenkbare Räder (2 mit Bremse) und ein Schiebegriff.



Carro gastronómico con estructura y estantes en acero inoxidable AISI 304, cuatro ruedas giratorias (2 con freno) y asa de empuje.



Гастрономическая тележка со структурой и полками из нержавеющей стали AISI 304, четырьмя поворотными колесами (2 с тормозами) и ручкой для толкания.





PARKER SRL

Via Asiago, 34 - 36030 SARCEDO (VI) Italy
Tel. +39 0445 884222 - +39 0445 884242 r.a.
Fax +39 0445 885195
e-mail: info@cfparker.com
www.cfparker.com